



HENDI

Tools for Chefs

NEW



HOST SELECTION 2025

POTS AND PANS WITH CAPSULE BOTTOM KITCHEN LINE

Encapsulated sandwich type bottom.
Combines the heat distribution of aluminium with the durability and magnetic properties of steel to allow induction cooking.



Satin finish of all outer surfaces.
Steel handles affixed with multi-point welding stay cool enough to touch.

STEW POT HIGH WITH LID

| code | liters | wall (mm) | mm |
|--------|--------|-----------|------------|
| 837108 | 2.8 | 0.6 | 160x(H)140 |
| 837207 | 5 | 0.6 | 200x(H)160 |
| 837306 | 9 | 0.7 | 240x(H)200 |
| 837405 | 13.5 | 0.7 | 280x(H)220 |
| 837603 | 21 | 0.8 | 320x(H)270 |
| 837139 | 32 | 1 | 360x(H)320 |
| 837146 | 45 | 1 | 400x(H)360 |

STEW POT HIGH WITHOUT LID

| code | liters | wall (mm) | mm |
|--------|--------|-----------|-------------|
| 837757 | 2.8 | 0.6 | ø160x(H)140 |
| 837764 | 5 | 0.8 | ø200x(H)164 |
| 837771 | 9 | 0.8 | ø240x(H)200 |
| 837788 | 13.5 | 0.8 | ø280x(H)220 |
| 837795 | 21 | 1 | ø320x(H)270 |
| 837115 | 32 | 1 | ø360x(H)320 |
| 837122 | 45 | 1 | ø400x(H)360 |

LIDS FOR STEW PANS

| code | mm |
|--------|-----|
| 837818 | 160 |
| 837825 | 200 |
| 837832 | 240 |
| 837849 | 280 |
| 837856 | 320 |
| 837863 | 360 |
| 837870 | 400 |

FRYING PAN WITHOUT LID

Long, stay-cool handle made from stainless steel.

| code | wall (mm) | mm |
|--------|-----------|-----------|
| 835449 | 0.6 | 215x(H)52 |
| 835432 | 0.7 | 240x(H)45 |
| 835531 | 0.7 | 280x(H)50 |
| 835630 | 0.7 | 320x(H)55 |

FRYING PAN, NON-STICK COATING, WITHOUT LID

Teflon® Platinum Plus non-stick coating.
Long, stay-cool handle made from stainless steel.
Handle attached with rivets.

| code | wall (mm) | mm |
|--------|-----------|-----------|
| 835456 | 0.6 | 215x(H)52 |
| 835401 | 0.7 | 240x(H)45 |
| 835500 | 0.7 | 280x(H)50 |
| 835609 | 0.7 | 320x(H)55 |

LOW POT WITH LID

Sandwich type bottom made of SS, 18/0 SS and aluminium.
Lid with holes, heat-resistant handles.
Suitable for all heat sources.
Satin finish.
Dishwasher safe.

| code | liters | mm |
|--------|--------|-------------|
| 836514 | 14.1 | ø360x(H)139 |
| 836521 | 15.8 | ø380x(H)139 |

POTS AND PANS WITH SANDWICH BOTTOM PROFI LINE

The thick sandwich base (stainless steel/aluminium/stainless steel) combines the heat-spreading properties of aluminium with the durability and magnetic properties of stainless steel, making it suitable for use on induction stoves.
The base is formed using high-impact bonding, which welds the entire

surface of the layers seamlessly.
The hollow handles ensure that the heat from the pans isn't transferred into the handles.
The pans are easy to clean.

STEW POT LOW WITHOUT LID

| code | liters | thickness (mm) | mm |
|--------|--------|----------------|-------------|
| 830130 | 1.5 | 0.6 | ø160x(H)81 |
| 830147 | 2.8 | 0.6 | ø200x(H)96 |
| 830161 | 4.7 | 0.6 | ø240x(H)111 |
| 830178 | 7.3 | 0.8 | ø280x(H)126 |
| 830185 | 12 | 0.8 | ø320x(H)156 |



STEW POT MIDDLE WITHOUT LID

Without lid.

| code | liters | thickness (mm) | mm |
|--------|--------|----------------|-------------|
| 830307 | 2.1 | 0.6 | ø160x(H)116 |
| 830314 | 4 | 0.6 | ø200x(H)136 |
| 830321 | 6.7 | 0.8 | ø240x(H)156 |
| 830338 | 10.3 | 0.8 | ø280x(H)176 |
| 830345 | 15.1 | 0.8 | ø320x(H)196 |
| 830390 | 23.2 | 1 | ø360x(H)236 |



STEW POT HIGH WITHOUT LID

Without lid.

| code | liters | thickness (mm) | mm |
|--------|--------|----------------|-------------|
| 830529 | 3 | 0.6 | ø160x(H)156 |
| 830536 | 5.9 | 0.6 | ø200x(H)196 |
| 830543 | 9.8 | 0.8 | ø240x(H)226 |
| 830567 | 15.9 | 0.8 | ø280x(H)266 |
| 830574 | 24 | 1 | ø320x(H)306 |
| 830581 | 36.5 | 1 | ø360x(H)406 |
| 830628 | 50 | 1 | ø400x(H)406 |
| 830635 | 71 | 1.2 | ø450x(H)456 |



LID FOR POT

| code | thickness (mm) | mm |
|--------|----------------|------------|
| 833919 | 0.6 | ø160x(H)46 |
| 833926 | 0.6 | ø200x(H)47 |
| 833933 | 0.6 | ø240x(H)50 |
| 833940 | 0.6 | ø280x(H)52 |
| 833957 | 0.8 | ø320x(H)53 |
| 833964 | 0.8 | ø360x(H)55 |
| 833971 | 0.8 | ø400x(H)56 |
| 833988 | 0.8 | ø450x(H)68 |



FRYING PAN WITHOUT LID

Long, stay-cool handle made from stainless steel.

| code | wall (mm) | mm |
|--------|-----------|-----------|
| 837153 | 0.6 | 200x(H)45 |
| 838501 | 0.6 | 240x(H)50 |
| 838600 | 0.6 | 280x(H)50 |
| 838617 | 0.7 | 320x(H)59 |



CARBON STEEL PANS

Made of carbon steel.
Ergonomic handle made of carbon steel with a hanging hole.
Suitable for various heat sources including induction, gas, electric and ceramic.



PANCAKE PAN

Sharp bottom angle designed for flipping pancakes.

| code | mm |
|--------|------------|
| 629512 | 120x(H)100 |
| 629529 | 140x(H)100 |
| 629536 | 180x(H)100 |

Not dishwasher safe.
Excellent thermal conductivity.
Solid construction, very long service life.
Note: Must be seasoned before use.



CRÊPE PAN

Rim's specially designed for easy slip of pancakes.

| code | mm |
|--------|------------|
| 629499 | 290x(H)100 |



LYONNAISE PAN

Classic round carbon steel frying pan with Lyonnaise shape.
Perfect for a variety of cooking techniques, from browning and frying to searing and sautéing.
Lightweight and easy to handle – perfect for daily cooking.
Develops natural non-stick surface over time through seasoning.
Heats quickly – excellent for searing and caramelising.
French-style handle for comfortable grip.
Equipped with a hanging hole for easy storage.
It can be used in an oven for up to 10 minutes at a maximum temperature of 200°C.

| code | mm |
|--------|------------|
| 629420 | 210x(H)100 |
| 629437 | 220x(H)100 |
| 629444 | 240x(H)100 |
| 629451 | 270x(H)130 |
| 629468 | 280x(H)130 |
| 629475 | 320x(H)130 |
| 629482 | 360x(H)140 |



ENAMELLED PAN

With 2 convenient handles.
Made of enamelled steel.

| code | mm |
|--------|-----------|
| 622704 | 100x(H)20 |
| 622711 | 120x(H)25 |
| 622728 | 150x(H)27 |
| 622735 | 200x(H)36 |
| 622742 | 240x(H)40 |
| 622773 | 300x(H)50 |
| 622780 | 340x(H)50 |



PAELLA PAN

Made of carbon steel.
With 2 handles.
Not dishwasher safe.

| code | mm |
|--------|------------|
| 622094 | 300x(H)110 |
| 622100 | 340x(H)40 |
| 622117 | 380x(H)120 |
| 622216 | 420x(H)120 |
| 622308 | 460x(H)40 |
| 622353 | 550x(H)100 |
| 622407 | 600x(H)40 |
| 622605 | 800x(H)50 |



CAST IRON CASSEROLE ENAMELLED

Made from cast iron, with enamel coating on the outside.
Lid with bumps on the inside that force water droplets (steam) to fall back, keeping the dish moist and aromatic.
Suitable for all heat sources including induction.
Not dishwasher safe.
Available in different sizes; the smallest can be used as a serving dish (code: 626856, 626894).

| code | colour | liters | mm |
|--------|--------|--------|----------------|
| 626856 | Red | 0.27 | 130x100x(H)48 |
| 626894 | Black | 0.27 | 130x100x(H)48 |
| 626832 | Red | 3.7 | 317x240x(H)105 |
| 626870 | Black | 3.7 | 317x240x(H)105 |
| 626849 | Red | 4.4 | 365x290x(H)115 |
| 626887 | Black | 4.4 | 365x290x(H)115 |
| 626825 | Red | 6.88 | 405x255x(H)134 |
| 626863 | Black | 6.88 | 405x255x(H)134 |



CASSEROLE DISH, ENAMELLED

Made of carbon steel.
Enamelled finish.
2 handles.
Suitable for gas, ceramic & electric stoves.
Dishwasher safe.

| code | mm |
|--------|-----------|
| 622551 | 200x(H)45 |
| 622544 | 160x(H)45 |
| 622537 | 140x(H)45 |
| 622520 | 120x(H)40 |
| 622513 | 100x(H)40 |



CASSEROLE WITH NON-STICK COATING

Made of die-cast aluminium with a heat-resistant coating.
PTFE non-stick coating.
Knob made of stainless steel.
Suitable for use on gas, induction, electric and ceramic stoves.
Induction base.
Oven safe up to 250°C; not suitable for use at higher temperatures.
Dishwasher safe.
Casserole is oven safe.
Lid is not oven safe.

| code | liters | mm |
|--------|--------|----------------|
| 611029 | 7 | 367x290x(H)122 |
| 611036 | 7.5 | 387x310x(H)130 |
| 611043 | 9 | 405x332x(H)138 |
| 611012 | 4.3 | 425x332x(H)70 |

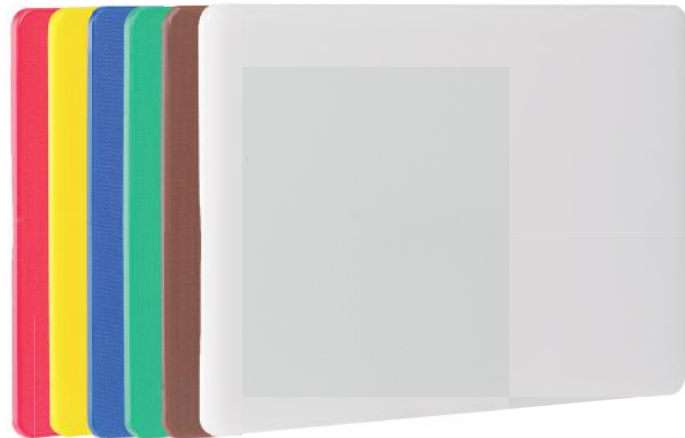
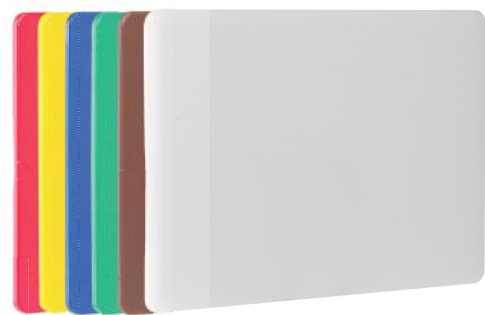
LID HOLDER

Made of stainless steel.
Non-slip coating.
Dishwasher safe.

| code | mm |
|--------|---------------|
| 470534 | 224x52x(H)105 |

CUTTING BOARDS HACCP

Made of LDPE (low-density polyethylene).
Both sides are smooth and suitable for use.
Compliant with the HACCP standard.
Available in 6 colours.
Dishwasher safe on short cycles.



CUTTING BOARD HACCP GN 1/2

| code | colour | mm | thickness (mm) |
|--------|--------|---------|----------------|
| 826904 | White | 325x265 | 10 |
| 826911 | Red | 325x265 | 10 |
| 826928 | Blue | 325x265 | 10 |
| 826935 | Green | 325x265 | 10 |
| 826942 | Brown | 325x265 | 10 |
| 826959 | Yellow | 325x265 | 10 |

CUTTING BOARD HACCP 450X300

| code | colour | mm | thickness (mm) |
|--------|--------|---------|----------------|
| 827000 | White | 450x300 | 10 |
| 827017 | Red | 450x300 | 10 |
| 827024 | Blue | 450x300 | 10 |
| 827031 | Green | 450x300 | 10 |
| 827048 | Brown | 450x300 | 10 |
| 827055 | Yellow | 450x300 | 10 |

CUTTING BOARD HACCP 600X400

| code | colour | mm | thickness (mm) |
|--------|--------|---------|----------------|
| 827109 | White | 600x400 | 15 |
| 827116 | Red | 600x400 | 15 |
| 827123 | Blue | 600x400 | 15 |
| 827130 | Green | 600x400 | 15 |
| 827147 | Brown | 600x400 | 15 |
| 827154 | Yellow | 600x400 | 15 |



KNIVES AND SHARPENING TOOL SET

Including 2 knives and 1 sharpening tool.
Knife blades made of stainless steel, sharpening tool made of carbon steel.
Handles made of PP.
Dishwasher safe for knives only.
Set contains:
- 18 cm Chef Knife (blade dimensions: 180x38 mm, handle 140 mm, thickness 2,5 mm).
- 24 cm Chef Knife (blade dimensions: 240x50 mm, handle 140 mm, thickness 2,5 mm).
- 23 cm sharpening tool (rod/sharpener dimensions: 230x10 mm, handle 125 mm).

| code |
|--------|
| 842683 |



STEAK FORK - 6 PCS

Stainless steel with ABS handle.

| code | colour | mm |
|--------|--------|--------|
| 781432 | Black | (L)200 |
| 783078 | Brown | (L)200 |



STEAK KNIFE - 6 PCS

Stainless steel with ABS handle.

| code | colour | mm |
|--------|--------|--------|
| 781449 | Black | (L)210 |
| 783085 | Brown | (L)210 |



DETACHABLE POULTRY SHEARS

Made of stainless steel and aluminium.
Detachable.

| code | thickness (mm) | blade length (mm) | length (mm) |
|--------|----------------|-------------------|-------------|
| 856420 | 3.5 | 100 | 265 |

KITCHEN SHEARS

2 blades made of stainless steel: 1 serrated and 1 smooth.
Handle made of polypropylene.
Includes additional serrated edges for cracking nuts.
Dishwasher safe.

| code | mm |
|--------|--------|
| 782590 | (L)252 |



PINEAPPLE SLICER

Central rod made of 18/0 stainless steel.
Handle made of ABS.
Not dishwasher safe.

| code | mm |
|--------|---------|
| 856437 | 240x100 |



GN CONTAINER WITH DROPPED HANDLES

Made of 18/10 stainless steel.
Smooth edges.
Can be used in convection ovens, refrigerators, bain-marie systems and chafing dishes.
Temperature resistance -40°C to 300°C.
Dishwasher safe.
Retractable handles.



GN 1/1 WITH DROPPED HANDLES

| code | liters | height (mm) |
|--------|--------|-------------|
| 803240 | 14 | 100 |
| 803202 | 28 | 200 |

GN 1/2 WITH DROPPED HANDLES

| code | liters | height (mm) |
|--------|--------|-------------|
| 803400 | 12.5 | 200 |
| 803257 | 6.25 | 100 |

GN 1/3 WITH DROPPED HANDLES

| code | liters | height (mm) |
|--------|--------|-------------|
| 803509 | 7.8 | 200 |
| 803264 | 3.9 | 100 |



CONTAINER GN 1/9 BUDGET LINE

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

| code | liters | height (mm) |
|--------|--------|-------------|
| 800744 | 1.3 | 150 |
| 800737 | 1 | 100 |
| 800720 | 0.6 | 65 |

CONTAINER GN 1/9 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.

| code | liters | thickness (mm) | height (mm) |
|--------|--------|----------------|-------------|
| 806746 | 1.3 | 0.7 | 150 |
| 806739 | 1 | 0.7 | 100 |
| 806722 | 0.6 | 0.6 | 65 |



GASTRONORM CONTAINER HOLDER

Made of stainless steel.
For organising GN containers (not included).
Non-slip rubber feet.
Optional wall mounting.

| code | mm |
|--------|----------------|
| 820032 | 512x245x(H)215 |
| 820049 | 745x245x(H)215 |

GN HACCP POLYPROPYLENE CONTAINERS, WITH LIDS, SEALED

Made of polypropylene.
Does not absorb odours.
Colour clips included (green, yellow, blue and red).
Stackable.
With lid.

Label embedded in the material for monitoring the storage process.
Washable labels.
Secure, leak-resistant seal.
Markers for filling in labels must be ordered separately.
Temperature resistance: from -40° to +100°C.



GN CONTAINER 1/1 POLYPROPYLENE
Air tight

| code | liters | height (mm) |
|--------|--------|-------------|
| 873366 | 28 | 200 |
| 873359 | 21 | 150 |
| 873342 | 13 | 100 |
| 873335 | 8 | 65 |

CONTAINER GN 1/2 POLYPROPYLENE
Air tight

| code | liters | height (mm) |
|--------|--------|-------------|
| 873281 | 12.5 | 200 |
| 873267 | 6.5 | 100 |
| 873274 | 10 | 150 |
| 873250 | 4 | 65 |

CONTAINER GN 1/3 POLYPROPYLENE
Air tight

| code | liters | height (mm) |
|--------|--------|-------------|
| 873243 | 6 | 150 |
| 873236 | 4 | 100 |
| 873229 | 2.5 | 65 |



CONTAINER GN 1/4 POLYPROPYLENE
Air tight

| code | liters | height (mm) |
|--------|--------|-------------|
| 873212 | 4.3 | 150 |
| 873199 | 2.8 | 100 |
| 873182 | 1.8 | 65 |

CONTAINER GN 1/6 POLYPROPYLENE
Air tight.

| code | liters | height (mm) |
|--------|--------|-------------|
| 873175 | 2.6 | 150 |
| 873168 | 1.7 | 100 |
| 873151 | 1.1 | 65 |

CONTAINER GN 1/9 POLYPROPYLENE
Air tight.

| code | liters | height (mm) |
|--------|--------|-------------|
| 873144 | 1.5 | 150 |
| 873137 | 1 | 100 |
| 873120 | 0.6 | 65 |



GN CONTAINER 2/3 POLYPROPYLENE
Air tight

| code | liters | height (mm) |
|--------|--------|-------------|
| 873328 | 19 | 200 |
| 873311 | 13.5 | 150 |
| 873298 | 9 | 100 |



PREP TRAY
Made of polyethylene.
Dishwasher safe.

| code | liters | mm |
|--------|--------|---------------|
| 873410 | 3 | 340x235x(H)70 |
| 873427 | 6 | 430x285x(H)75 |
| 873434 | 8 | 480x330x(H)80 |
| 873441 | 12 | 535x385x(H)85 |

INGREDIENT TROLLEY

Made of polypropylene.
Lid made of polycarbonate.
Rounded corners and smooth inner walls.
Guides located in the upper, inner part of the trolley for fitting the scoop.
4 wide, rubber wheels Ø75 mm, including 2 castor wheels with brakes for easier transport.

| code | liters | mm |
|--------|--------|----------------|
| 877210 | 62 | 345x720x(H)570 |
| 877913 | 82 | 355x720x(H)600 |
| 877920 | 102 | 600x720x(H)700 |



HENDI CHEF PRO

1500 W
4 L BOWL
10 SPEEDS



HENDI CHEF PRO MULTI-PURPOSE FOOD PROCESSOR

Housing made of stainless steel.

Lid made of polypropylene.

Includes:

- Mixing blade made of stainless steel.
- Measuring cup made of PCTG.
- Bowl made of 18/8 stainless steel.

Bowl capacity: 4 litres.

Equipped with two handles for convenient handling during bowl installation and removal.

Sound indication for program readiness.

7" touchscreen interface with the option to save recipes in the menu.

Functions:

- Time setting up to 99 minutes.
- Temperature setting up to 160°C, with 1°C accuracy per interval.
- 10-speed setting.

Clockwise and anti-clockwise spin directions.

Scale.

Brightness and sound volume settings.

Safety locks ensure that the bowl stays in place.

| code | V | W | mm |
|--------|---------|------|------------------|
| 237168 | 220-240 | 1500 | 391x443x(H)269mm |

1500W MOTOR FOR UNMATCHED PERFORMANCE

The HENDI Chef PRO multi-purpose food processor brings precision and versatility into 1 appliance, making it an efficient partner in any kitchen. Equipped with an exceptionally powerful 1500W motor and built with durable stainless steel housing and a stainless steel bowl, it delivers highly efficient performance for all food preparation tasks while combining power with sophistication.

The 4-litre capacity bowl, fitted with a robust stainless steel mixing blade, is ideal for handling everything from small quantities to larger batches.

With 10 adjustable speeds, a temperature range up to 160°C (set with 1°C accuracy), and a time setting of up to 99 minutes, it ensures full control over every stage of preparation, from gently mixing and blending to cooking and finishing dishes.

The intuitive 7-inch touch interface allows you to manage time, speed, temperature, spin direction, scale, and even adjust brightness and sound volume. A dual handle design makes the bowl easy to lift, while the built-in sound signal alerts you when programs are complete.

Complete with a measuring cup and mixing blade, the HENDI Chef PRO makes food preparation smoother and smarter.

Safety locks ensure that the bowl stays in place.



Convenient handling during bowl installation and removal



Large 4-litre bowl with a mixing blade that spins in both clockwise and anti-clockwise directions



Intuitive 7" touch interface for efficient management of time, speed, temperature and much more



ROLL-TOP COOLING DISPLAY DUO UNIQ

Modern design by Robert Bronwasser.
 Perfectly complements food presentation on a buffet.
 Suitable for dishes that require lowered temperature.
 Housing made of ABS.
 Quick assembly and disassembly ensure easy hygiene maintenance.
 Transparent PET roll-top lid allows selection of food without lifting the cover.
 Convenient handle for opening the lid.
 Roll-top lid opens up to 90 degrees - easy refilling of 40x30 cm trays with food.

Cutout in the housing allows for easy grip when removing the tray.
 Includes stainless steel trays (40x30 cm) and gel-filled cooling elements.
 Available in 3 colours consistent with other elements of the UNIQ collection: black, green, beige.
 The HENDI Duo UNIQ roll-top cooling display is part of the award-winning UNIQ collection from the Buffet Reinvented line.



SINGLE ROLL-TOP COOLING DISPLAY DUO UNIQ

Single unit with 1 level for buffet food presentation.
 Included in the set:
 1 base.
 1 roll-top lid with handle.
 1 stainless steel tray measuring 400 x 300 mm.
 2 cooling elements.

| code | colour | mm |
|--------|--------|----------------|
| 871805 | Black | 460x355x(H)220 |
| 871942 | Beige | 460x355x(H)220 |
| 871966 | Green | 460x355x(H)220 |



DOUBLE ROLL-TOP COOLING DISPLAY DUO UNIQ

Double unit with 2 levels for buffet food presentation.
 Included in the set:
 2 bases.
 2 roll-top lids with handles.
 2 stainless steel trays, each measuring 400 x 300 mm.
 4 cooling elements.

| code | colour | mm |
|--------|--------|----------------|
| 871812 | Black | 480x355x(H)480 |
| 871959 | Beige | 480x355x(H)480 |
| 871973 | Green | 480x355x(H)480 |



design by
Robert Bronwasser

COOLING DISPLAY UNIQ

Modern design by Robert Bronwasser.
Perfectly complements food presentation on buffet lines.
Suitable for dishes that require chilled temperatures.
Housing made of durable polypropylene.
Quick and easy assembly and disassembly for simple hygiene maintenance.
Transparent roll-top ABS lid enables dish selection without lifting the cover.
Convenient handle for opening the lid.
Roll-top lid opens up to 90 degrees.

Easy refilling of GN 1/1 trays with food.
Cutout in the housing allows for easy grip when removing the tray.
Ergonomic edges for easy transportation of the display unit.
Includes a GN 1/1 stainless steel tray and a gel-filled cooling element.
Available in 4 colours consistent with other elements of the UNIQ collection: black, green, beige, and white.
Additional cooling insert available for purchase, item code: 424193.
The HENDI cooling display is part of the award-winning UNIQ collection from the Buffet Reinvented line.



| code | colour | mm |
|--------|--------|----------------|
| 871904 | Black | 593x389x(H)147 |
| 871928 | Green | 593x389x(H)147 |
| 871911 | White | 593x389x(H)147 |
| 871935 | Beige | 593x389x(H)147 |

JUICERS UNIQ

Housing made of durable ABS.
Magnetic drip tray with colour-matched housing, easy to clean, with a perforated stainless steel insert.
Removable stainless steel cooling rod for ice helps keep beverages cold.
Quick assembly and disassembly ensure ease of hygiene maintenance.
Beverage container designed to minimize residue at the bottom.
Convenient carrying handles for easy transport of the dispenser.
Colourful base made of polypropylene.
Label holder for drink identification.
Drip-free tap positioned 130 mm above the base.

Easy beverage dispensing.
Transparent body allows for easy monitoring of liquid level.
Offered in two capacities – 4 and 8 litres.
Available in three colours that match other elements of the UNIQ collection: black, white, and yellow.
Modern design by Robert Bronwasser.
Timeless colour palette, perfectly complements the presentation of cold beverages on a buffet.
The HENDI Juicer is part of the award-winning UNIQ collection from the Buffet Reinvented line.



JUICER, 4 L UNIQ

| code | liters | mm |
|--------|--------|----------------|
| 425008 | 4 | 315x211x(H)431 |
| 425022 | 4 | 315x211x(H)431 |
| 425046 | 4 | 315x211x(H)431 |

JUICER, 8 L UNIQ

| code | liters | mm |
|--------|--------|----------------|
| 425015 | 8 | 318x216x(H)532 |
| 425039 | 8 | 318x216x(H)532 |
| 425053 | 8 | 318x216x(H)532 |



design by
Robert Bronwasser

HENDI UNIQ

Stylish and functional design by Dutch designer Robert Bronwasser.
Body made from high temperature resistant polypropylene.
Removable GN1/1 container (H)100 mm made of 18/8 stainless steel, easy to clean.
Heating element made from 18/8 stainless steel and placed in the water container for efficient heat transfer.
Tempered glass lid fitted with insulated handle and aluminium hinge.
Integrated card holder on the lid for product name cards.

Digital control panel with display to show working time, set temperature and actual temperature.
The last temperature setting is saved in memory and will be selected every time the power is turned on.
Temperature can be set from 35 up to 85°C in 1°C increments.
Water container is embossed with a max. fill line, indicating ≈4 L.
Not intended for cooking, only for keeping warm.



SOUP KETTLE HENDI UNIQ

Removable 8 litre soup container made of 18/8 stainless steel, easy to clean.
Water container is embossed with a max. fill line, indicating ≈1.5 L.

| code | colour | V | W | mm |
|--------|-----------|---------|-----|-------------|
| 860526 | Black | 220-240 | 500 | ø365x(H)325 |
| 860533 | White | 220-240 | 500 | ø365x(H)325 |
| 860540 | Green | 220-240 | 500 | ø365x(H)325 |
| 860557 | Beige | 220-240 | 500 | ø365x(H)325 |
| 860571 | Red | 220-240 | 500 | ø365x(H)325 |
| 963388 | inner pot | | | |



CHAFING DISH HENDI UNIQ

Removable GN1/1 container (H)100 mm made of 18/8 stainless steel, easy to clean.
Water container is embossed with a max. fill line, indicating ≈4 L.

| code | colour | V | W | mm |
|--------|--------|---------|-----|----------------|
| 470411 | Black | 220-240 | 700 | 607x402x(H)245 |
| 470428 | White | 220-240 | 700 | 607x402x(H)245 |
| 470435 | Green | 220-240 | 700 | 607x402x(H)245 |
| 470442 | Beige | 220-240 | 700 | 607x402x(H)245 |
| 470459 | Red | 220-240 | 700 | 607x402x(H)245 |



HIGH-SPEED OVEN COMBITURBO

CombiTurbo HENDI – 3 Technologies. 1 Goal: Lightning-Fast Results. The advanced Combiturbo HENDI convection-microwave oven is a revolution in professional kitchens – combining microwave power (1000 W), convection (2700 W), and concentrated thermal impingement to deliver cooking up to 15 times faster than traditional methods.

Key Features:

- 3 heating technologies: microwave, convection, thermal impingement
- Temperature range: 93–275°C
- Precise power adjustment:
 - Microwave: 0–100% (in 10% increments)
 - Convection: 20–100% (in 10% increments)
- Intuitive 7.8" touchscreen
- Programming for up to 1024 recipes, each with up to 6 stages
- Timer up to 10 minutes per stage
- USB port – fast import and update of recipes

Robust Construction:

- Powder-coated carbon steel housing

Included Accessories:

- Pizza stone
- Teflon baking sheets
- Stainless steel spatula

- Teflon-coated perforated basket
- Teflon-coated rack and tray

With the CombiTurbo HENDI oven, you receive a set of practical accessories that expand the unit's capabilities and support daily kitchen operations:

- Pizza stone – perfect for baking pizza, focaccia, casseroles, or bread. It absorbs and evenly distributes heat, delivering a crispy base and perfectly baked results.
- Teflon baking sheets – prevent food from sticking, make cleaning easier, and are ideal for preparing fried dishes without the need for oil.
- Stainless steel spatula – resistant to high temperatures and heavy use. Facilitates safe placement and removal of food, an essential kitchen tool.
- Teflon-coated perforated basket – designed for products with higher moisture or fat content. The perforation allows hot air to circulate freely, ensuring even cooking and a crispy finish.
- Teflon-coated tray – for universal baking and reheating of various types of dishes. It collects juices and fat, while the non-stick coating ensures easy cleaning.
- Rack – essential for operation, used for all types of cooking.

| code | V | W | mm |
|--------|-----|------|----------------|
| 281277 | 230 | 3000 | 402x735x(H)608 |

→ 40 cm ←



3 TECHNOLOGIES. 1 GOAL: LIGHTNING-FAST RESULTS.



Microwave

Instant heating, less cooking time



Convection

Enhances browning



Heat power

Enhances toasting and browning

ACCESSORIES INCLUDED:



UP TO 15X FASTER THAN TRADITIONAL METHODS



MEET CombiTurbo 281277

Designed for various
foodservice concepts

Does not require
a ventilation connection

Easy to instal

Compact
dimensions

Simple to use

Ensures consistency of
prepared dishes thanks
to 20 default recipes

Equipped with 3 technologies for rapid
cooking: microwave, convection, and
impingement (jets of hot airs directed at
the product)

Temperature range: 93°C - 275°C
Microwave power setting: 0-100%
Hot air impingement: 10 levels





CONVECTION OVEN

Housing made of stainless steel.
Removable cool touch door with double glazing.
Partially enamelled chamber with interior lighting.
Heating by means of 2 heating elements and 2 fans.
Temperature adjustable from 50°C to 300°C.

Timer: 0-120 min.
Fits 4x GN 1/1 trays.
Guides interspaced at: 75 mm.
Supplied with GN 1/1 pan 65 mm and GN 1/1 grid.



CONVECTION OVEN WITH HUMIDIFICATION H100S

Direct humidification, manually operated with a button.
Water inlet, which can be connected to water supply, at the back.
Supplied with GN 1/1 pan 65 mm and GN 1/1 grid.

| code | V | W | mm |
|--------|-----|------------|----------------|
| 229873 | 230 | 3500 | 699x608x(H)550 |
| 237151 | | oven stand | |

CONVECTION OVEN H100

Supplied with GN 1/1 pan 65 mm and GN 1/1 grid.

| code | V | W | mm |
|--------|-----|------------|----------------|
| 229880 | 230 | 3500 | 699x608x(H)550 |
| 237151 | | oven stand | |



GRIDDLE, RIBBED

Housing made of stainless steel.
Fitted with backsplashes.
Comes with a removable fat collection drawer.



GRIDDLE, RIBBED

Griddle measures 548x350 mm and is entirely ribbed.
The solid 8 mm thick hardened steel plate offers excellent heat retention.

| code | V | W | mm |
|--------|---------|------|----------------|
| 154984 | 220-240 | 3000 | 550x430x(H)240 |

Temperature stepless adjustable up to 300°C.
Overheating protection by means of a resettable thermal cutout.
Fitted with non-slip feet.



GRIDDLE, FLAT

Griddle measures 548x350 mm and is entirely smooth.
The solid 8 mm thick hardened steel plate offers excellent heat retention.

| code | V | W | mm |
|--------|---------|------|----------------|
| 154977 | 220-240 | 3000 | 550x430x(H)240 |

GRIDDLE, HALF FLAT, HALF RIBBED

Griddle measures 717x383 mm and is half ribbed.
The solid 10 mm thick hardened steel plate offers excellent heat retention.
Features 2 separately adjustable heating zones.
Supplied without plug.

| code | V | W | mm |
|--------|-----|------|----------------|
| 154991 | 400 | 4400 | 720x460x(H)241 |



CONTACT GRILL FOR HOT DOGS AND WRAPS

Housing made of durable stainless steel.
Designed for quick and even toasting and grilling of 4 French hot dog buns, paninis, and wraps at once.
Heating surface: 270 x 250 mm – allows for the simultaneous preparation of 4 buns.
High-power heating elements (220-240V/1800W) – fast heat-up time.
Adjustable temperature control from 50 °C to 300 °C (dial scale in 50 °C increments) ensures optimal conditions for heating and grilling buns.
Specially shaped, enamelled cast iron heating plates – ensure even browning and a visually appealing result.
Unique plate design allows for toasting buns of various sizes without needing to turn them during the process.
Grilling effect enhances both the appearance and taste of the toasted buns.
Easy to clean thanks to its enamelled surface, ensuring hygiene with minimal maintenance.
Hinged lid opens up to 90°.
Equipped with a cool-touch handle.
Space to toast 4 buns at a time.
LED indicator lights show when the unit is powered on and heating.
4 non-slip feet ensure stability and prevent the unit from shifting during use.

| code | V | W | mm |
|--------|---------|------|----------------|
| 263594 | 220-240 | 1800 | 385x285x(H)254 |



SAUSAGE ROLLING GRILL

Stainless steel housing and rollers.
Quick heating and heat recovery.
Removable, easy-to-clean drip tray.
Temperature control up to 230 °C.



SAUSAGE ROLLING GRILL - 2 ZONES

2 heating zones that can be controlled separately.
Roller length: 45 cm.

| code | rollers | V | W | mm |
|--------|---------|-----|------|----------------|
| 268667 | 14 | 230 | 1230 | 566x640x(H)192 |

SAUSAGE ROLLING GRILL XL - 2 ZONES

2 heating zones that can be controlled separately.
Roller length: 63 cm.

| code | rollers | V | W | mm |
|--------|---------|---------|------|----------------|
| 268674 | 14 | 220-240 | 2000 | 732x590x(H)168 |



SAUSAGE ROLLING GRILL - 2 ZONES
WITH ENERGY-SAVING COVER

Equipped with temper glass lid for preventing heat loss.
2 heating zones that can be controlled separately.
Roller length: 45 cm.

| code | rollers | V | W | mm |
|--------|---------|---------|-----|----------------|
| 268650 | 11 | 220-240 | 980 | 566x527x(H)259 |

SAUSAGE ROLLING GRILL, 1-ZONE
WITH ENERGY-SAVING COVER

Equipped with temper glass lid for preventing heat loss.
Roller length: 45 cm.

| code | rollers | V | W | mm |
|--------|---------|-----|-----|----------------|
| 268636 | 7 | 230 | 620 | 566x375x(H)259 |
| 268643 | 9 | 230 | 790 | 566x450x(H)259 |



SAUSAGE AND HOT-DOG BUNS WARMER

Housing, basket with divider, and lid made of stainless steel.
Heating rods for buns in aluminium, with dimensions: Ø25x(L)198mm.
Protective cylinder made of glass.
Sausage basket measuring Ø175 mm, for sausages up to 24 cm long.
Water container capacity: 1 L
Heating indicator light.
Overheating protection.
Adjustable temperature up to 100°C.

| code | V | W | mm |
|--------|---------|-----|----------------|
| 265031 | 220-240 | 550 | 500x310x(H)395 |

CONTACT GRILL

Enameled cast iron griddles, easy to clean and maintain.
Housing made from stainless steel guarantees durability.
High power heating elements quickly heat up the grills.
Temperature can be set continuously, using the thermostat, up to 300°C.
Ventilation openings protect the grill against overheating.
Bottom grill fitted with rear and side edges and a removable dripping tray, making cleaning easier.
Lift the top grill with the heat resistant handle and lock in any position thanks to the spring-loaded mechanism.
With rubber feet, reducing accidental movement during use.
Grill cleaning brush is included.
Grill surface: 340x235 mm.

| code | V | W | mm |
|--------|-----|------|----------------|
| 263617 | 230 | 2200 | 430x375x(H)216 |



FRENCH FRIES WARMER

Housing, GN container and drip tray made of stainless steel.
Infrared heating lamp.
Removable GN 1/2 container with handles, 150 mm deep.
Perforated drip tray with folded edges.

| code | V | W | mm |
|--------|---------|-----|----------------|
| 209066 | 220-240 | 400 | 357x267x(H)376 |



FOOD WARMER

Made of stainless steel.
Includes 3 stainless steel GN1/3, 65 mm high with lids.
Temperature range: 40-75°C.
It can also be used as a buffet warmer or hot plate without the GN containers.

| code | V | W | mm |
|--------|---------|-----|----------------|
| 201749 | 220-240 | 400 | 657x381x(H)161 |

BAIN-MARIE HENDI RANGER + 2X 4L CONTAINER WITH LID

The set includes an attachment for two round containers, as well as two 4L stainless steel containers with lids.
Heating system with a heat mat.
Housing and water container made of stainless steel.
Fits 1 GN 1/1 container with max. 150 mm height.
Also suitable for combinations of smaller GN containers.
Placing GN 1/6 containers is possible provided that an adaptor bar is used (purchased separately – codes: 808153, 808108).
Temperature adjusted from 30°C to 85°C with a 6-position dial.
Fitted with a thermostat and indication light.
Water container with min. and max. water level indicators.
Overheating protection.
Waterproof rating: IPX3.

| code | V | W | mm |
|--------|---------|------|----------------|
| 201473 | 220-240 | 1000 | 604x332x(H)315 |





HAMBURGER PRESS

Lower housing and upper press ram made of anodised aluminium.
Automatically rises the burger after forming.
A practical lever to release formed meat from the tray.
Including paper patty dividers.
Includes button to lower press.
Anti-slip feet.
The press makes hamburgers up to ø100 mm (282793), ø130 mm (282113).

| code | Diameter | mm |
|---------------|----------|----------------|
| 282793 | ø100 mm | 240x230x(H)250 |
| 282113 | ø130 mm | 250x230x(H)270 |



HAMBURGER FILM PATTY DIVIDERS

Made of transparent cellulose.
High temperature resistant and biodegradable.
Temperature resistance:
Conventional ovens: Up to 220°C for 2 hours.
Microwave ovens: Without time restriction.
Freezer and fridge: Under -18°C.
Ø100/130 mm.

| code | packed per | mm |
|---------------|------------|-----|
| 513170 | 2122 | 100 |
| 282120 | 1255 | 130 |



HAMBURGER PAPER PATTY DIVIDERS

Made of paper.
Temperature resistance:
Conventional ovens: Up to 220°C for 2 hours.
Microwave ovens: Without time restriction.
Freezer and fridge: Under -18°C.
Biodegradable.
Ø100/130 mm.

| code | packed per | mm |
|---------------|------------|-----|
| 513156 | 1550 | 100 |
| 513163 | 911 | 130 |



SMASH BURGER PRESS

Made of 18/8 stainless steel.
Dishwasher safe.

| code | mm |
|---------------|-----------|
| 513132 | 160x(H)78 |



GREASEPROOF PAPER

Red and white chequered pattern.
Packed per 500 sheets.

| code | mm |
|---------------|---------|
| 678244 | 200x250 |
| 678251 | 250x350 |
| 678176 | 305x305 |

GREASEPROOF PAPER

Black and white pattern with hamburger illustrations.
Packed per 500 sheets.

| code | mm |
|---------------|---------|
| 678268 | 200x250 |
| 678275 | 250x350 |
| 678282 | 305x305 |

WALL-MOUNTED EXTRACTOR HOOD - BOLTED

Made of 18/0 stainless steel.
Bolted construction for self-assembly.
With spigot for connection to ventilation: 1x ø200 mm.
Labyrinth filters made of stainless steel and dishwasher safe.
Dirt and grease from the labyrinth filters collect in a built-in trough.
System of holes and suspensions for assembly.
Should be connected to the fan or ventilation system in the building.

| code | - | mm |
|--------|------------------|------------------|
| 220986 | without lighting | 1005x1000x(H)450 |
| 220993 | without lighting | 1205x1000x(H)450 |



INDUCTION STOVE WITH 6 HOBS

Housing made of stainless steel, reinforced with a frame.
Matt tempered glass induction surface.
6 independent control knobs each one with 11 power levels.
Maximum permitted load on the cooktop: 150 kg.
3x3.5 kW hobs.
3x5 kW hobs.
Adjustable feet: ≈30mm.
Suitable for pots and pans with a base diameter of up to 260 mm.
Additional shelf for storage.
Features a grease filter that is easy to remove and clean.
Units is not supplied with a plug.
Caution: the unit has to be connected to the power supply by an electrician.

| code | V | W | mm |
|--------|-----|-------|-----------------|
| 237397 | 400 | 25500 | 1200x700x(H)890 |



INDUCTION COOKER 3500 D XL

Housing made of iron.
Stove top and control panel made of high-quality tempered glass.
With LED display.
Suitable for induction pots and pans with a bottom diameter of ø120–280 mm.
Effective induction area: 280mm.

Touch sensitive controls of the power, temperature and time.
Temperature range: 60–240°C.
15-step power adjustment.
Timer up to 180 minutes.
Non-slip feet.
Maximum allowable load: 30 kg.

| code | V | W | mm |
|--------|---------|------|----------------|
| 239957 | 220-240 | 3500 | 355x400x(H)100 |





INSULATED PORTABLE CONTAINER

Thermos housing and lid made of stainless steel with satin finish.
 Inner made of stainless steel, thickness 0.5 mm.
 2 handles.
 Insulated lid with handle.
 Removable profile gasket.
 Lid with 2 snap fasteners and 1 fixed.
 Not dishwasher safe.

| code | liters | mm |
|--------|--------|-------------|
| 708071 | 11 | ø300x(H)345 |
| 708088 | 19 | ø350x(H)400 |
| 708095 | 31 | ø400x(H)445 |
| 710241 | 23 | ø350x(H)440 |
| 710258 | 36 | ø400x(H)500 |



EGG RING WITH HANDLE

Made of stainless steel.
 Long handle to prevent burns.
 Available in various sizes.

| code | mm |
|--------|------------|
| 512074 | 88x(H)125 |
| 512081 | 103x(H)125 |
| 512098 | 128x(H)125 |



PIZZA SHEAR HEAVY-DUTY

Made of stainless steel.
 Handle made of Polypropylene.
 Designed to cut Neapolitan pizza and cuts without moving ingredients.
 Dishwasher safe.

| code | mm |
|--------|--------|
| 618219 | 245x88 |



PIZZA SPATULA HEAVY-DUTY

Made of stainless steel.
 Handle made of Polypropylene.
 Dishwasher safe.
 Designed by Robert Bronwasser.

| code | mm |
|--------|--------|
| 855577 | 380x90 |



CAST IRON TORTILLA PRESS

Made of cast iron.
 Finished with epoxy powder coating.
 For tortillas up to 260 mm in diameter.
 With rubber feet for extra stability.
 Not dishwasher safe.

| code | mm |
|--------|----------------|
| 611067 | 350x265x(H)170 |



CAST IRON TORTILLA PRESS

Made of cast iron.
 Finished with epoxy powder coating
 For tortillas up to 200 mm in diameter.
 Not dishwasher safe.

| code | mm |
|--------|----------------|
| 611050 | 255x200x(H)110 |

SLUSH MACHINES

Digital temperature controller with cold beverage and slush modes.
Efficient compressor, in slush mode temperature varies between -10°C and -2°C.
High quality metal handle.

Removable tank and handle for easy clean.
LED light illumination.
Drip tray with float indicator included.
Refrigerant: R290.



SLUSH MACHINE 1X12 L

| code | liters | V | W | mm |
|--------|--------|---------|-----|----------------|
| 274354 | 12 | 220-240 | 380 | 205x507x(H)810 |

SLUSH MACHINE 2X12 L

Each bowl is independently controlled.

| code | liters | V | W | mm |
|--------|--------|---------|-----|----------------|
| 274361 | 2x12 | 220-240 | 710 | 415x507x(H)810 |

SLUSH MACHINE 3X12 L

Each bowl is independently controlled.

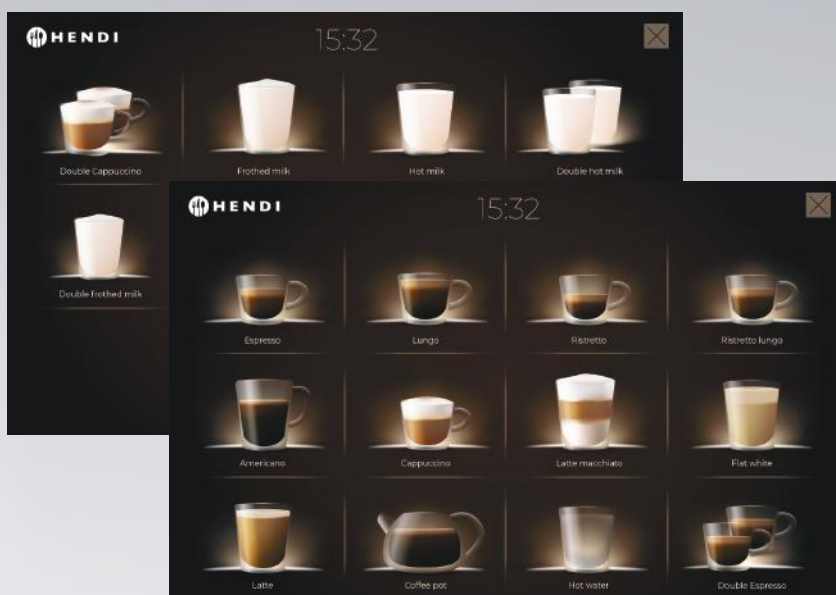
| code | liters | V | W | mm |
|--------|--------|---------|------|----------------|
| 274378 | 3x12 | 220-240 | 1080 | 610x490x(H)775 |

JUICE EXTRACTOR COMPACT

Speed: 2800 RPM.
Production capacity approximately 100 kg/h.
Pulp container capacity: 4.4 L.

| code | V | W | mm |
|--------|-----|-----|----------------|
| 220238 | 230 | 500 | 233x416x(H)493 |





Espresso
Lungo
Ristretto
Ristretto Lungo
Americano
Cappuccino

Latte Macchiato
Flat White
Latte
Coffee pot
Hot water
Double Espresso

Double Cappuccino
Frothed milk
Hot milk
Double hot milk
Double frothed milk

Large fresh water
container: 6 L



Backlit water container



Possibility to connect
to water supply

The HENDI Automatic coffee machine is a modern, fully automated machine ideal for medium-sized cafés, hotels, motels, hostels, fuel stations, offices, canteens, and catering environments looking for delicious, fast-brewed coffee. Its user-friendly, easy-to-read selection panel and one-touch brewing make it perfect for self-service. The machine features a large 10-inch colour touchscreen and digital controls for intuitive operation.

With up to 17 programmable beverages—including espresso, lungo, ristretto, americano, cappuccino, latte macchiato, white coffee, coffee pot, hot water, and various double-serve and milk-based options—users can enjoy a wide variety of drinks. Each beverage can be individually adjusted to suit specific preferences.

A metal condenser directs steam to the drip tray, maintaining cleanliness and safety during operation. The ability to brew two cups at once increases efficiency, while the adjustable coffee dispenser accommodates cups up to 165 mm tall.

The machine includes automatic rinsing for both the brew unit and milk system. These features draw from the water tank, so regular refilling is required unless the unit is connected to a direct water supply for uninterrupted operation.

A 19-bar vibration pump ensures optimal brewing pressure. The coffee grounds container holds up to 35 portions (depending on coffee type), and the 2-litre drip tray collects wastewater efficiently. A water filter adapter is also included for installation in the water tank.

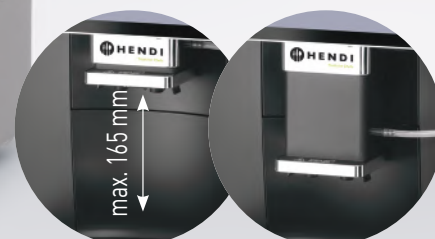
XXL coffee beans
container can contain
1 kg



Suitable also for
ground coffee



Hot milk and hot frothed milk
temperature adjustment
function



Movable coffee dispenser for
cup of up to 165 mm in height

AUTOMATIC COFFEE MACHINE

Housing made of ABS plastic.

Up to 20+ programmable beverages.

6 L water tank or connecting directly to the water mains.

Conical burr, 9 grinding levels, grinding speed 1,9 g/s.

Hot milk and hot frothed milk with 2 temperature levels.

1 kg coffee grains container.

Hourly output (per cup) - espresso 105, hot water: 75, cappuccino 105.

Designed production capacity: 80-100 cups.

Coffee grounds container: up to 30 portions.

Movable coffee dispenser, adjustable height between 80-160 mm.

USB connection.

Water pump pressure 19 bar.

Accessories included:

1 milk hose, 50 cm.

1 universal key.

1 water drain hose with adapter, 100 cm.

1 water supply hose, 150 cm.

1 filter connector.

Adjustable features:

- Grinder levels adjustable: 5-9 levels.

- Coffee strength: choose from 7g to 16g per cup.

- Volume of coffee.

- Coffee temperature.

- "PRE-BREW" option.

- Hot water amount, temperature and dispensing time.

- Frothed milk dispensing time.

- Brewed coffee.

| code | V | W | mm |
|--------|-----|------|----------------|
| 209950 | 230 | 3000 | 390x544x(H)578 |



471531

CHAMPAGNE BOWL

Made of stainless steel.
With black powder coating.
Not dishwasher safe.

| code | liters | mm |
|--------|--------|-------------|
| 471531 | 13 | ø393x(H)214 |



471548

CHAMPAGNE BOWL

Made of stainless steel.
Dishwasher safe.

| code | liters | mm |
|--------|--------|-------------|
| 471548 | 13 | ø393x(H)214 |



ICE BUCKET

Made of stainless steel.
Double-walled to maintain temperature.
With lid and handle.
Not dishwasher safe.

| code | liters | mm |
|--------|--------|-------------|
| 594766 | 2 | ø153x(H)165 |



SCOOP

Made of stainless steel.
Handle with hook.
Dishwasher safe.

| code | liters | mm |
|--------|--------|---------|
| 521441 | 0.11 | 235x70 |
| 521458 | 0.19 | 263x80 |
| 521465 | 0.36 | 335x100 |
| 521472 | 0.54 | 360x117 |
| 521489 | 0.92 | 432x140 |



WINE AND CHAMPAGNE BUCKET

Made of SAN.
Not dishwasher safe.

| code | mm |
|--------|----------------|
| 521496 | 300x240x(H)260 |



BUCKET

Made of stainless steel.
Includes handle.
Dishwasher safe.

| code | mm |
|--------|------------|
| 425718 | 75x(H)66 |
| 425725 | 90x(H)85 |
| 425732 | 130x(H)110 |



ICE CUBE MOULD WITH LID

Made of silicone.
Lid made of polypropylene.
For preparing 18 small ice cubes (≈2.6x2.6x2.6 cm).

| code | mm |
|--------|---------------|
| 679074 | 217x114x(H)30 |

GLASS JUG

| code | liters | mm |
|--------|--------|-------------|
| 424469 | 0.5 | ø77x(H)141 |
| 424476 | 1 | ø100x(H)198 |
| 424483 | 1.3 | ø103x(H)210 |

GLASS MUG

Made from durable glass.
Suitable for hot and cold drinks
Dishwasher safe.

| code | liters | mm |
|--------|--------|----------|
| 424490 | 0.24 | 73x(H)88 |



424476



424490

WAITER'S CORKSCREW

Made of stainless steel.
Features a blade for cutting foil.
3 functions: foil-cutting blade, classic corkscrew, and a bottle opener.
Not dishwasher safe.

| code | mm |
|--------|--------|
| 597033 | (L)142 |
| 597040 | (L)120 |



597033



597040

BEER GLASS CARRIER

Made of ABS.
For 12 glasses.
Hole diameter: 55mm.
Dishwasher safe.

| code | colour | mm |
|--------|--------|-----------|
| 696200 | Orange | 315x(H)35 |
| 696217 | Black | 315x(H)35 |



696200

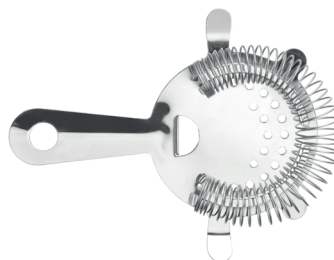


696217

HAWTHORNE STRAINER

Made of stainless steel.
Flat disc with 4 prongs.
Removable spring.
Strains chunks of ice, herbs and fruits (including seeds).
Dishwasher safe.

| code | mm |
|--------|---------------|
| 596692 | 150x115x(H)18 |



MUDDLER

Bottom made of ABS.
Body made of stainless steel.
For grinding and crushing drink ingredients, e.g. raspberries, limes, mint etc.

| code | colour | mm |
|--------|--------|--------|
| 596838 | Silver | 30x210 |
| 596852 | Black | 30x210 |
| 596845 | Copper | 30x210 |





282816

282823

COTTON CANDY MACHINE

Motor housing finished with a black coating.

Made of carbon steel.

Removable stainless steel bowl

Bowl is dishwasher safe.

The bowl is fastened by 4 secure clamps.

Fitted with a drawer for sticks, sugar, dyes, etc.

Separate switches for power on and the heating elements, with integrated lamps.

Voltmeter showing actual voltage.

Sugar dispenser included.

Overload fuse protects the motor against burning in the event of a blockage.

| code | V | W | mm |
|---------------|---------|------|----------------|
| 282816 | 220-240 | 1130 | 520x520x(H)503 |



COVER FOR COTTON CANDY MACHINE

Protect the cotton candy machine from dust and dirt.

Made of plexiglass.

Suitable for HENDI cotton candy machine 282731, 282809, 282816.

| code | mm |
|---------------|-------------|
| 282755 | ø520x(H)350 |



282779

POPCORN MACHINE

Housing made of carbon steel.
Hinged service door made of tempered glass.
Pot made of cast aluminium.
Includes a scoop made of PC.
Popcorn heating pan with stirring unit.
Lid with handles made of non-heating material.
Popcorn scooping flap.
Crumb drawer under the chamber for disposal of un-popped kernels and crumbs.
Illuminated interior.
Heated bottom of the popcorn chamber.
Cycle duration: ≈3,5 min. – 150g of corn kernels per cycle.

| code | colour | V | W | mm |
|--------|--------|---------|------|----------------|
| 282823 | Black | 220-240 | 1155 | 560x445x(H)775 |

NACHO WARMER

Frame made of carbon steel.
Housing made of tempered glass.
Inner chamber made of 18/8 stainless steel, with LED light.
At the back – 2 hinged door, with a handle.
Fitted with a crumb collecting tray.
1 power switch and 1 light switch.
Max. heating temperature: 58°C.
Max. load: 35 L.
Waterproof rating: IPX3..

| code | V | W | mm |
|--------|---------|-----|----------------|
| 282779 | 220-240 | 500 | 400x344x(H)525 |



POPCORN MACHINE WITH CART

Frame made of aluminium alloy.
Housing made of tempered glass and powder coated steel.
With a hinged service door made of tempered glass.
Popcorn heating pan with stirring unit.
Lid with handles made of non-heating material.
Popcorn scooping flap.
Crumb drawer under the chamber for disposal of un-popped kernels and crumbs.
Illuminated interior.
Heated bottom of the popcorn chamber.
Cycle duration: ≈3,5 min. – 150g of corn kernels per cycle.
Mobile cart featuring 2 large wheels and 2 swivel castors with locking brakes.

| code | colour | V | W | mm |
|--------|--------|---------|------|-----------------|
| 282830 | Red | 220-240 | 1155 | 940x510x(H)1553 |



COTTON CANDY MACHINE

Made of carbon steel.
Removable stainless steel bowl
Bowl is dishwasher safe.
The bowl is fastened by 4 secure clamps.
Fitted with a drawer for sticks, sugar, dyes, etc.
Separate switches for power on and the heating elements, with integrated lamps.
Voltmeter showing actual voltage.
Sugar dispenser included.
Overload fuse protects the motor against burning in the event of a blockage.
Motor housing finished with a pink coating.
Equipped with a trolley.

| code | V | W | mm |
|--------|---------|------|----------------|
| 282809 | 220-240 | 1130 | 948x520x(H)914 |

PASTA COOKER

Water tank and pasta baskets made of 18/8 stainless steel.
Including 5 baskets:
1 large basket (170 x 263 x 306 mm).
2 medium baskets (170 x 130 x 259 mm).
2 small baskets (115 x 126 x 253 mm).
Adjustable temperature range: from 45°C to 110°C.
Water tank capacity: 25L.
The heater is located at the bottom of the covered chamber.
Control light indicates when the set temperature has been reached.
Includes a tap to easily empty it of water.
Anti-slip feet.
Includes a mechanical lock to prevent the drain valve from being opened accidentally.
Overheating protection.

| code | liters | V | W | mm |
|--------|--------|---------|------|----------------|
| 240496 | 25 | 220-240 | 3500 | 601x326x(H)279 |



PLANETARY MIXER BLACKBOLT PRO

Designed in accordance with the requirements of the MD (Machinery Directive).
Microswitch ensures operation only when the bowl is correctly in place.
Fixed transparent bowl cover with a secure ingredient insert designed to prevent finger pinching.
Slow start: The planetary mixer gradually increases speed when switched on, ensuring a smooth transition to optimal mixing performance.
Housing made of die-cast aluminium.
Bowl made of stainless steel.
Silicone-coated handle for a secure grip.
Robust construction for stable operation.
Quiet motor coupled with durability for long use.
Cooling system allows continuous operation for up to 60 minutes.

11 speed settings.
Timer function.
Four preset programmes: Dough, Sponge Cake, Cream Whipping, Egg Whipping.
Overheating protection.
Capacity: 7 litres.
- Flour: 0.2–1.5 kg.
- Egg whites: 2–20.
- Sweet cream: 150–1,500 ml.
- Fresh cream: 0.1–2 l.
Accessories included:
- Stainless steel (18/8) whisk, paddle and dough hook
- PA (polyamide/nylon) silicone edge paddle
All accessories are dishwasher safe.

| code | liters | V | W | mm |
|--------|--------|---------|-----|----------------|
| 221150 | 7 | 220-240 | 800 | 470x263x(H)413 |

Blackbolt
PRO



ACCESSORIES INCLUDED

Robust, low-maintenance, and long-lasting: The versatile accessories of the HENDI Blackbolt Pro are made from high-quality 18/8 stainless steel and POM, making them dishwasher-safe, acid-resistant, and food-safe. Accessories can also be purchased separately in case they need to be replaced.



HEAVY DOUGH HOOK
(code: 967317)



FLAT BEATER WITH SILICONE RIM
(code: 967355)



FLAT BEATER
(code: 967324)



WHISK
(code: 967331)



BOWL, 7 LITRES
(code: 967348)

V-SHAPED BELT MODULE

Efficient power transmission. Suitable for intensive daily usage.



GEARS

Extremely solid, made of stainless steel. Guarantee an even planetary rotation and a smooth transition to the desired power level.



HOUSING

Solid and stylish, made from high-quality aluminium.

SPEED LEVELS

The convenient dial allows for easy adjustment of the settings. The speed is smoothly adjustable for optimal control.

CONTROL PANEL

- Easily legible
- Countdown timer

4 PROGRAMS:

- Slow (speed 1-6)
- Standard (speed 1-8)
- Gentle (speed 1-9)
- Fast (speed 1-11)

BOWL, 7 LITRES

Made of 18/8 stainless steel and equipped with a non-slip, coated handle. It has capacity for up to 1.5 kg of flour, 2-20 egg whites, 150-1,500 ml of sweet cream, or 0.1-2.0 liters of fresh cream. Also available separately (code 967348).

LID WITH FILLING OPENING

Allows for easy addition of ingredients during operation. The lid is securely attached to the mixing arm for safer handling.





MECHANICAL KITCHEN SCALE

Made of stainless steel.
Mechanical dial display, no batteries required.
Graduation: 20 g.
Read out in kg.
Bowl dimensions: Ø207x(H)42 mm
Max capacity: 5 kg
Manual zero reset.
Accuracy:
<1 kg, ±2d(40 g)
1 kg-3 kg, ±3d(60 g)
3 kg-5 kg, ±4d(80 g)

| code | max. kg | mm |
|--------|---------|----------------|
| 580042 | 5 | 207x231x(H)254 |



FOLDABLE KITCHEN SCALE

Made of metal and ABS.
LCD display indicates overload and low battery.
Taring and zeroing function, automatic switch-off.
Option to change units from g to oz or lb.
Powered by 1x CR2032 battery (not included).
Weighing range: from 0 to 5 kg.
Accuracy:
- up to 1 kg: ± 4 g,
- 1 kg-3 kg: ± 8 g,
- 3 kg-5 kg: ± 10 g.

| code | max. kg | mm |
|--------|---------|---------------|
| 580035 | 5 | 219x180x(H)16 |



NON-SLIP PASTRY BAGS

Made of TPE, BPA free.
Disposable.
Suitable for hot and cold ingredients, up to 100°C.
Complies with HACCP standards.
Film thickness: 115 microns.
Roll of 70 pcs.

| code | mm |
|--------|---------|
| 557150 | 520x280 |



PIANO MIXING WHISK

Made of stainless steel.
5 flexible wires, intended for small portions.
Handle with a hanging hole.
Wire thickness: 1.4 mm.
Dishwasher safe.

| code | mm |
|--------|--------|
| 509494 | (L)160 |



THERMO WHIPPER

Made of double-walled stainless steel.
Non-slip silicone base ring.
Siphon is suitable for both hot and cold sauces.
Includes 3 different stainless steel nozzles, a gas cap, and a cleaning brush.
Suitable for use with HENDI cream whipper chargers 588208, 588215, 586907 (not included).
Not dishwasher safe.

| code | liters | mm |
|--------|--------|------------|
| 588697 | 0.5 | ø95x(H)275 |



CAKE STAND

Housing made of stainless steel.
Wide base.
Assembly screw included.
Dishwasher safe.

| code | ø | length (mm) |
|--------|-----|-------------|
| 523858 | 322 | ø322x(H)175 |



SERVING TRAY, ROUND

Decorative pattern.
Made of stainless steel.

| code | mm |
|--------|-----------|
| 480205 | 300x(H)17 |
| 480410 | 360x(H)24 |
| 480403 | 400x(H)19 |



PERFORATED PLATE

Made of stainless steel.
Dishwasher safe.
Compatible with meat mincer 210819 and 210789.

| code | Hole diameter (mm) | mm |
|--------|--------------------|----|
| 282847 | 8 | 82 |
| 282854 | 6 | 82 |
| 282861 | 4.5 | 82 |
| 282885 | 3 | 82 |
| 282878 | 2 | 82 |



KEBAB SHOVEL

Shovel made of 18/0 stainless steel.
Handle made of phenol-formaldehyde resin.
Easy to assemble.
Shovel dimensions without the handle: 230x175x80 mm.

| code | mm |
|--------|---------|
| 523964 | 275x230 |



ANALOGUE THERMOMETER

Probe made of 18/8 stainless steel, dial case is 18/0 and 126 mm long.
Analogue display.
Temperature range: 0°C to 300°C.
Unit of measurement: °C.
Accuracy:
± 3°C: 0°C to 75°C.
± 5°C: 75°C to 225°C.
± 10°C: 225°C to 300°C.
Includes a cover with a metal clip.

| code | range | mm |
|--------|-------|------------|
| 271384 | 0 | ø52x(H)140 |



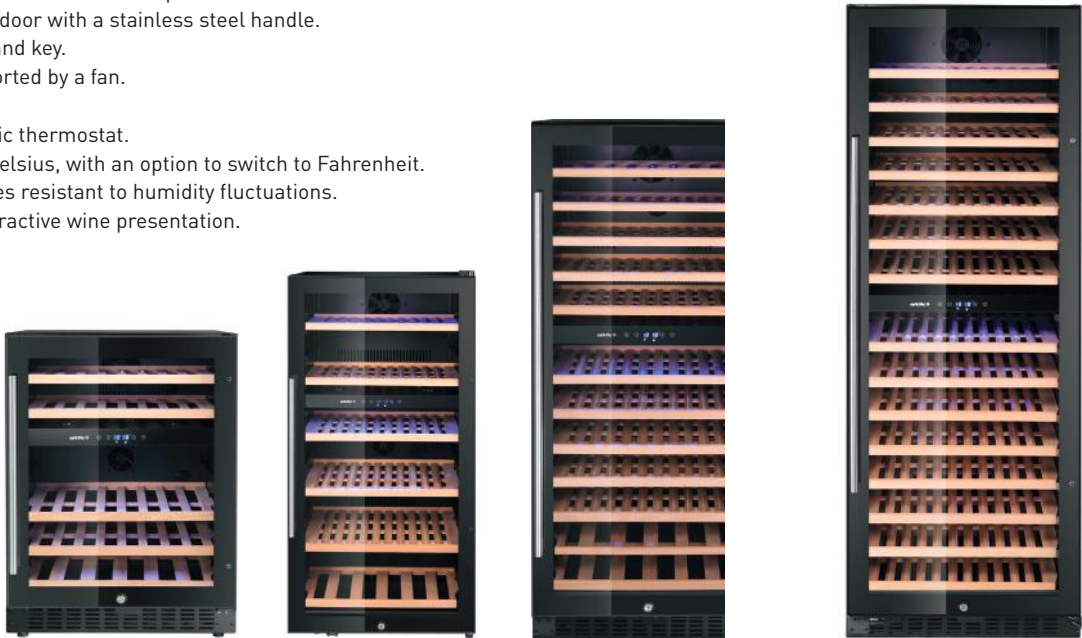
SALT TABLETS FOR WATER SOFTENING

Made of compressed salt – raw material composition is only sodium chloride NaCl.
Tablet shape – salt dissolves evenly without clumping.
Intended for:
Softening water and preventing limescale.
Water disinfection.
Extending service life of appliances.
Great for food service appliances, car washes, water plants, and many other purposes.
Can be used in all kinds of water softeners.
Salt tablets comply with Standard EN 973 – Type A .

| code | weight (kg) |
|--------|-------------|
| 231265 | 25 |
| 237984 | 10 |

WINE COOLERS

Suitable for storing both white and red wines.
Housing made of stainless steel with a black powder-coated finish.
Frameless tempered glass door with a stainless steel handle.
Door equipped with a lock and key.
Static cooling system supported by a fan.
Automatic defrost function.
Digital display and electronic thermostat.
Temperature displayed in Celsius, with an option to switch to Fahrenheit.
Slide-out beechwood shelves resistant to humidity fluctuations.
Blue LED lighting for an attractive wine presentation.
4 adjustable, anti-slip feet.
Refrigerant: R600a.



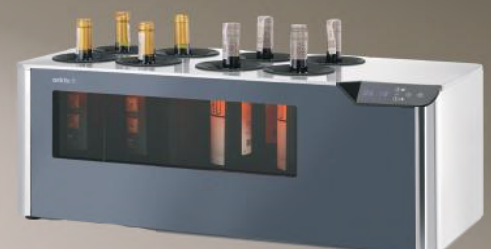
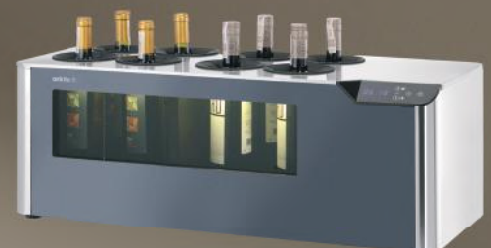
| - | 2-zone, 46 bottles | 2-zone, 91 bottles | 2-zone, 124 bottles | 2-zone, 131 bottles |
|-------------------|--------------------|--------------------|---------------------|---------------------|
| code | 237106 | 237113 | 237120 | 237137 |
| capacity | 137 L | 230 L | 265 L | 418 L |
| dimensions | 570x595x(H)820 mm | 569x595x(H)1215 mm | 570x595x(H)1400 mm | 680x595x(H)1760 mm |
| number of shelves | 4 + 1 | 4 + 1 | 10 + 2 | 15 |
| range | 5 /18°C | 5 /18°C | 5 /18°C | 5 /18°C |
| coolant | R600a | R600a | R600a | R600a |
| voltage | 230 V | 230 V | 230 V | 230 V |
| energy class | G | G | G | G |
| climate class | N-ST | N-ST | N-ST | N-ST |



WINE COOLER, 1-ZONE, 300 BOTTLES

Equipped with a single cooling zone with adjustable temperature ranging from 5°C to 22°C.
The cabinet is made of stainless steel with a black powder-coated finish.
Features black chrome wire shelves that allow flexible stacking of bottles.
Perfect for long-term wine storage in optimal thermal conditions.
Frameless tempered glass door with a robust stainless steel handle.
Door includes a lock with a key for added security.
Fan-assisted static cooling ensures even temperature distribution.
Automatic defrost function for convenience and low maintenance.
Digital display and electronic thermostat for precise temperature control.
Total capacity: up to 300 bottles (558 litres).
Energy efficiency class: G (scale A-G).
4 adjustable, non-slip feet for stable installation.
Refrigerant: R600a.

| code | range | V | W | mm |
|--------|-------|---------|---------|-----------------|
| 237144 | 5 | 220-240 | 220-240 | 690x700x(H)1833 |



COUNTER TOP WINE COOLER, 2-ZONE CELLAR

Housing made of stainless steel.

Dual zone wine cooler.

With touch screen control.

Independently adjustable zones (3°C-18°C) keeps reds and whites at their correct serving temperatures.

LED lights inside the chamber (3 colours to choose from: white, amber, cold blue).

Capacity up to 8 bottles.

Can be used for both open and closed bottles.

Ensures consistent wine temperature.

| code | range | V | W | mm |
|--------|-------|---------|----|----------------|
| 237380 | 3 | 220-240 | 60 | 800x350x(H)293 |

BACK BAR REFRIGERATORS

Housing and chamber made of black powder-coated steel.
Self-closing doors with double-pane glass and a plastic frame.
Front pane made of tempered glass.
Lock with a key.
Ventilated cooling.
Automatic defrosting.

Unit located beneath the chamber.
Temperature range: 0-10°C.
Chamber equipped with LED light.
Electronic control panel with a digital temperature display.
4 adjustable anti-slip feet.



| - | 1 hinged door | 1 hinged door | 2 hinged doors | 2 sliding doors |
|-------------------|-------------------|-------------------|-------------------|-------------------|
| code | 236871 | 236864 | 236895 | 236888 |
| capacity | 103 L | 105 L | 180 L | 197 L |
| dimensions | 500x530x(H)865 mm | 600x530x(H)865 mm | 900x540x(H)890 mm | 900x520x(H)865 mm |
| number of shelves | 2 chrome plated | 3 chrome plated | 4 chrome plated | 4 chrome plated |
| shelf dimensions | 402x353 mm | 502x353 mm | 399x346 mm | 399x346 mm |
| coolant | R600a | R600a | R600a | R600a |
| power/voltage | 120 W / 220-240 V | 120 W / 220-240 V | 160 W / 220-240 V | 160 W / 220-240 V |
| energy label | D | D | D | D |



| - | 3 sliding doors | 1 hinged door | 2 hinged doors |
|-------------------|------------------------------|--------------------|--------------------|
| code | 236901 | 236956 | 237014 |
| capacity | 308 L | 300 L | 477 L |
| dimensions | 1350x520x(H)865 mm | 600x528x(H)1820 mm | 900x530x(H)1820 mm |
| number of shelves | 6 chrome plated | 3 chrome plated | 8 chrome plated |
| shelf dimensions | 4x 399x346 mm, 2x 446x346 mm | 492x353 mm | 392x353 mm |
| coolant | R600a | R600a | R600a |
| power/voltage | 160 W / 220-240 V | 195 W / 220-240 V | 365 W / 220-240 V |
| energy label | D | D | D |

| | | |
|-------------------|---------------------------------|---------------------------------|
| - | 1 hinged door with light box | 2 hinged doors with light box |
| code | 233788 | 233795 |
| capacity | 254 L | 512 L |
| dimensions | 578x605x(H)1980 mm | 1120x585x(H)1900 mm |
| number of shelves | 4 adjustable PVC coated shelves | 8 adjustable PVC coated shelves |
| shelf dimensions | 492x353 mm | 392x353 mm |
| coolant | R600a | R290 |
| power/voltage | 250 W / 230 V | 510 W / 230 V |
| energy label | D | D |

BACK BAR REFRIGERATOR STAINLESS STEEL

Housing made of pre-painted steel.

Chamber made of embossed aluminum.

Self-closing doors with double-pane glass and a plastic frame.

Front pane made of tempered glass.

Lock with a key.

Ventilated cooling.

Automatic defrosting.

Temperature range: 0-10°C.

Chamber equipped with LED light.

Electronic control panel with a digital temperature display.

4 adjustable anti-slip feet.

Climate class: CC2.



BACK BAR REFRIGERATOR WITH SINGLE DOOR

| code | range | V | W | mm |
|--------|-------|---------|-----|----------------|
| 236925 | 2 | 220-240 | 120 | 530x500x(H)840 |



BACK BAR REFRIGERATOR WITH DOUBLE SLIDING DOORS

| code | range | V | W | mm |
|---------------|-------|---------|-----|----------------|
| 236918 | 2 | 220-240 | 160 | 900x520x(H)840 |



DRY AGING CABINET

Body, door frame, and door handle made of 18/8 stainless steel.
 Door made of 2 layers of Low-E tinted tempered glass which increases energy efficiency by blocking infrared light and UV from the outside while preventing the heat from transferring inside.
 Door lock is included.
 Distilled water container made of ABS – distilled water must be filled manually.
 Display notification and audible alarm when the water tank's humidity falls below 15%.
 Alarm indicating the door open for more than 3.5 minutes – protection against uncontrolled disruption of the conditions in the chamber.
 Built-in UVC sterilisation lamp to prevent bacterial growth and guarantee safe environment for the meat; when the door is opened during the seasoning process, bacteria do not have a chance to develop.
 Forced cooling using a ventilator which ensures the required level of air circulation.
 LED lights placed on both sides of the chamber and on the ceiling.
 Max. load per hook: 25 kg.
 Max. load of the hanging rod: 50 kg.
 Temperature range: 1-25 °C.
 Adjustable humidity range: 60-85%.
 Current humidity level is displayed on the panel.
 Refrigerant: R600a.
 Housing made of black powder-coated metal.
 Included in cabinet:
 3 shelves.
 1 hanging rod.
 3 hooks.
 Salt tray (salt not included).
 All elements above are made of 18/8 stainless steel.

| code | liters | V | W | mm |
|---------------|--------|---------|-----|-----------------|
| 204986 | 352 | 220-240 | 170 | 695x760x(H)1720 |



UNDERCOUNTER DRY AGING CABINET

Body, door frame, and door handle made of 18/8 stainless steel.
 Door made of 2 layers of Low-E tinted tempered glass.
 Door lock is included.
 Distilled water container made of ABS – distilled water must be filled manually.
 Display notification and audible alarm when the water tank's humidity falls below 15%.
 Alarm indicating the door open for more than 3.5 minutes.
 Built-in UVC sterilisation lamp.
 Forced cooling using a ventilator.
 LED lights placed on both sides of the chamber and on the ceiling.
 Max. load per hook: 25 kg.
 Max. load of the hanging rod: 50 kg.
 Temperature range: 1°C-25°C.
 Adjustable humidity range: 60-85%.
 Current humidity level displayed.
 Proper thermal, ventilation and humidity conditions for dry aging meat.
 Hooks and salt tray included.

| code | liters | V | W | mm |
|---------------|--------|-----|-----|----------------|
| 204979 | 138 | 230 | 350 | 600x545x(H)900 |

PIZZA COOLING TABLES WITH GRANITE WORKTOP

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.



PIZZA COOLING TABLE WITH GRANITE WORKTOP, 3-DOORS

Chamber dimensions: 510x595x(H)830 mm.
Shelves dimensions: 335x590/340x590 mm.
60 mm thick polyurethane foam insulation.
2 shelves included.
Spread load capacity of 18 kg each..
Cools from -2°C to 8°C.

| code | range | V | W | mm |
|--------|-------|-----|-----|-----------------|
| 220252 | -2 | 230 | 400 | 2010x800x(H)875 |

Digital display and electronic thermostat.
With 4 adjustable plastic non-slip feet.
60 mm thick polyurethane foam insulation.
Climate class: SN-T.
Coolant: R600a.
All models delivered without GN containers.



PIZZA COOLING TABLE WITH GRANITE WORKTOP, 2-DOORS

Chamber dimensions: 510x595x(H)830 mm.
Shelves dimensions: 335x590/340x590 mm.
60 mm thick polyurethane foam insulation.
2 shelves included.
Spread load capacity of 18 kg each..
Cools from -2°C to 8°C.

| code | range | V | W | mm |
|--------|-------|-----|-----|-----------------|
| 220245 | -2 | 230 | 250 | 1510x800x(H)875 |

CHEST FREEZERS

Housing made of aluminium.
The door is made of pre-painted steel sheet covered with PVC films.
With self-closing lockable lid.
Forced air cooling with manual-defrost, compressor placed underneath the chamber.



CHEST FREEZER

| code | liters | V | W | mm |
|--------|--------|-----|-----|-----------------|
| 233856 | 190 | 230 | 120 | 953x607x(H)840 |
| 233863 | 282 | 230 | 130 | 1116x686x(H)840 |

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, or 6 wheels on larger models.
Temperature range: -18°C to -26°C.



CHEST FREEZER

| code | liters | V | W | mm |
|--------|--------|-----|-----|----------------|
| 235904 | 93 | 230 | 105 | 574x608x(H)845 |
| 235911 | 140 | 230 | 70 | 754x608x(H)845 |

REFRIGERATED COUNTER, WITH 6 DRAWERS

Inner and outer housing are made of high-quality stainless steel.
Outer rear cover made of galvanised steel.
Includes 6 drawers.
Forced air cooling with auto-defrost, compressor placed next to the chamber.
50mm thick polyurethane foam insulation.
Digital display and electronic thermostat.
With 4 feet.

| code | V | W | mm |
|--------|-----|-----|-----------------|
| 237069 | 230 | 400 | 1795x700x(H)879 |





RISE AND FALL HEAT LAMP CONICAL

Made of aluminium.
Adjustable cord.
Cord length: 70 to 150 cm.

Cord length controls heat output.
On/off switch located on top of the lamp.
Included: shatterproof light bulb.

| code | colour | V | W | mm |
|--------|--------|-----|-----|-------------|
| 273845 | Black | 230 | 250 | ø275x(H)250 |
| 273869 | Silver | 230 | 250 | ø275x(H)250 |
| 273920 | Green | 230 | 250 | ø275x(H)250 |
| 273937 | White | 230 | 250 | ø275x(H)250 |
| 273777 | Beige | 230 | 250 | ø275x(H)250 |
| 273876 | Copper | 230 | 250 | ø275x(H)250 |



RISE AND FALL HEAT LAMP CYLINDRICAL

Thanks to the adjustable cord this heat lamp is very flexible, the length of the cord is adjustable from 70 to 150 cm.
The amount of heat provided can be changed by adjusting the length of the cord.

On/off switch located on top of the lamp.
The included light bulb is shatterproof, making it suitable for keeping food warm.

| code | colour | V | W | mm |
|--------|--------|-----|-----|-------------|
| 273883 | Silver | 230 | 250 | ø175x(H)250 |
| 273852 | Black | 230 | 250 | ø175x(H)250 |
| 273791 | Green | 230 | 250 | ø175x(H)250 |
| 273821 | White | 230 | 250 | ø175x(H)250 |
| 273784 | Beige | 230 | 250 | ø175x(H)250 |
| 273890 | Copper | 230 | 250 | ø175x(H)250 |



FLEXIBLE HEAT LAMPS

With anti-rust coating.
Lampshade fitted on a flexible arm.
Infrared shatterproof lightbulb included – suitable for keeping food warm.
Fits E27 bulbs.

| code | colour | V | W | mm | lampshade |
|--------|--------|---------|-----|----------------|-----------|
| 273838 | Black | 220-240 | 250 | 268x200x(H)660 | iron |
| 273739 | Beige | 220-240 | 250 | 268x203x(H)660 | iron |
| 273746 | Green | 220-240 | 250 | 268x203x(H)660 | iron |
| 273838 | Copper | 220-240 | 250 | 268x203x(H)660 | aluminium |

SOUP KETTLE WATERLESS, 10L

Body made of carbon steel with powder coating finish.
Lid and pot made of stainless steel.
Digital display.
Temperature range: from 40°C to 90°C.
Waterless soup kettle.
With rubber feet.

| code | liters | V | W | mm |
|--------|--------|---------|-----|----------|
| 860564 | 10 | 220-240 | 450 | øx(H)398 |



SUSHI DISPLAY

Construction made of stainless steel.
Casing made of ABS.
With tempered glass.
Convenient access to the chamber interior thanks to sliding doors located at the rear.
Static cooling with automatic defrost function.
Inside the chamber, LED light and an evaporator are installed.
Digital display and electronic thermostat.
Temperature range: 0°C-12°C.

| code | colour | mm |
|--------|--------|-----------------|
| 274040 | Black | 1800x420x(H)265 |
| 274071 | Black | 1177x426x(H)296 |
| 274088 | Black | 1529x426x(H)296 |

WORK TABLE WITH BACKSPLASH

Worktop and shelf made of stainless steel.
Shelf connected to legs with aluminium collar.
Height-adjustable legs.
With backsplash.
Load capacity: 130kg.

| code | mm |
|--------|-----------------|
| 817568 | 1000x600x(H)950 |
| 817575 | 1200x600x(H)950 |
| 817582 | 1400x600x(H)950 |
| 817599 | 1600x600x(H)950 |
| 817605 | 1800x600x(H)950 |



HEATED COUNTERTOP DISPLAY

Body made of powder coated carbon steel.
Doors made of tempered glass.
Temperature adjustment range: from 50°C to 70°C.
Heated with halogen lights.
3 shelves with heating lamps on each level.
Individual level heating.
With anti-slip rubber feet.

| code | V | W | mm |
|--------|---------|-----|----------------|
| 273760 | 220-240 | 500 | 472x447x(H)775 |





THERMO-INSULATED CONTAINER WITH HEATING FUNCTION

Double HDPE impact-resistant insulating walls.
Possibility to set the chamber heating temperature after connecting to the power supply.
It keeps food at safe serving temperatures for up to 4 hours after unplugging.
2 large ergonomic handles.
Large and easy-to-read LED display indicating the temperature in the chamber.
Maintains both high and low content temperature.
Punched rails in the chamber housing.
Suitable for various combinations of GN 1/1 containers:
Max. temperature: 68°C.
Water resistance class: IPX3.

| code | V | W | mm |
|---------------|---------|-----|----------------|
| 707692 | 220-240 | 200 | 477x680x(H)620 |



TABLE COVER, ROUND

Fabric: Plain Jersey 160 g/m².
90% polyester/10% elastane.
No ironing needed.
Suitable for tables with a top diameter of ø1500.

| code | colour | - | mm |
|---------------|--------|--------|--------------|
| 814512 | White | 810996 | ø1500x(H)760 |
| 814529 | Black | 810996 | ø1500x(H)760 |



FOLDING CHAIR COVER

Fabric: Plain Jersey 160 g/m².
90% polyester/10% elastane.
No ironing needed.

| code | colour | mm |
|---------------|--------|----------------|
| 816363 | White | 540x440x(H)840 |
| 816370 | Black | 540x440x(H)840 |



TROLLEY FOR CHAIRS

Housing made of powder coated carbon steel.
2 fixed and 2 swivel wheels with brakes.
For chairs transport, storage and protection.
Loading up to 25 chairs.

| code | mm |
|---------------|------------------|
| 811054 | 1140x492x(H)1895 |



BAR TABLE

Multi-functional foldable furniture for indoor and outdoor use.
Frame made of powder-coated metal profiles.
Easy transport and storage.
Easy to clean and stain resistant surfaces.

| code | colour | mm |
|---------------|--------|--------------|
| 811047 | Black | ø800x(H)1100 |
| 810958 | White | ø800x(H)1100 |

TABLETOP LITTER BIN WITH SWING COVER

Made of powder coated metal.
Removable swing cover.
Available in 3 colours.

| code | mm | colour |
|--------|------------|--------|
| 440773 | 120x(H)165 | Black |
| 440780 | 120x(H)165 | Green |
| 440797 | 120x(H)165 | Beige |



3-SHELF POLYPROPYLENE SERVICE CART, LARGE

Can be used as a mobile tool, suitable for storage.
Can be moved easily over uneven surfaces, in lifts or in corridors.
Top shelf placed at an ergonomic height for greater comfort.
Maximum load per shelf (evenly distributed): 50 kg.
Fitted with 4 swivel castors, 2 with brakes.
Rounded corners.
Shelf dimensions: 842x486 mm.
Shelf spacing: 308 mm.

| code | mm | - |
|--------|-----------------|----------------------------|
| 816264 | 1010x500x(H)960 | |
| 816271 | 1010x500x(H)960 | includes shelf side panels |



CONTAINER FOR SERVICE CART

Compatible with products: 810200, 816264, 816271

| code | mm | bottom (mm) |
|--------|----------------|-------------|
| 816288 | 325x240x(H)447 | 238x173 |
| 816295 | 325x240x(H)180 | 294x185 |

TRASH CONTAINER

Made of Polypropylene.
Pedal-operated.
Includes handle and wheels.
Lids sold separately in 6 colours.

| code | liters | mm |
|--------|--------|----------------|
| 873458 | 120 | 510x425x(H)875 |

LID FOR TRASH CONTAINER

Lid for waste bin, code 873458.

| code | colour | mm |
|--------|--------|---------|
| 873465 | Green | 505x415 |
| 873472 | Black | 505x415 |
| 873489 | Yellow | 505x415 |
| 873496 | Red | 505x415 |
| 873502 | Blue | 505x415 |
| 873519 | Brown | 505x415 |



MOP BUCKET

Made of plastic.
Includes large wringer.
4 wheels.
Includes handle.
Capacity: 16L.

| code | liters |
|--------|--------|
| 873397 | 16 |





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