



HENDI

Tools for Chefs | Catalogue 2020



POTS & PANS



GASTRONORM
CONTAINERS



KITCHEN TOOLS



BAKING
& PASTRY



FOOD
PROCESSING



THERMAL FOOD
PROCESSING



PIZZA, PASTA
& KEBAB



CONVECTION
OVENS



COOLING



TRANSPORT
& FURNITURE



HYGIENE



BAR & COLD
DRINKS



HOT DRINKS



TABLEWARE



BUFFET
PRODUCTS




BARBECUES
& HEATERS



AGROŠTERN
Kvaliteta za dobro ceno

Executive Chef
Johann Mohr
#chefsforhendi

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Selection of new products for 2020

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NEW!

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Selection of new products for 2020

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NEW!

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860502

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

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



Overheating protection – with alarm for low water level

SOUP KETTLE

- Thermal insulation reduces energy consumption and keeps the outside cool.
- Thermostat adjustable from 65° to 95°C by 1° increments.
- These unique advantages can reduce energy consumption by up to 30%.
- Digital touch panel with display that alternates between set and actual soup temperature.
- Removable lid made of tough, transparent polycarbonate.
- Lid with insulated handle and ladle recess.
- Overheating protection - with alarm for low water level.
- Aluminium water pan for efficient heat transfer.
- Food pan made of stainless steel 18/8.
- Polypropylene housing.
- Ring allows safer and easy removal of food pan to refill water pan.
- Soup name card holder in lid.
- Ideal for buffets.

code	liters	V	W	mm
860502	8	230	450	ø370x(H)300



SOUP KETTLE

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

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



860083



SOUP KETTLE

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

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



860304



204825

CHAFING DISH ELECTRIC TELLANO

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



code	liters	V	W	mm
204825	9	230	900	573x348x(H)284



204900

CHAFING DISH ELECTRIC POLLINA

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



code	liters	V	W	mm
204900	9	230	850	615x355x(H)280



470190



FOOD PAN GN1/1 WITH 2 COMPARTMENTS

- This GN food pan has two compartments of 3,75 liter each.

code	liters	mm
470190	7.5	530x325x(H)65





CHAFING DISH ELECTRIC TESINO

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

code	liters	V	W	mm
204832	6.8	230	500	ø405x(H)248



204832



CHAFING DISH GN 2/3 INDUCTION

- High gloss stainless steel chafing dish suitable for induction heaters up to ø260 mm.
- Induction bottom is encapsulated, also suitable for electric hobs and chafing dish fuel.
- The lid is removable for easy cleaning and is fitted with a sturdy handle, glass window with steam release and damper for soft closing.
- Comes with an integrated spoonholder and a 60mm deep GN2/3 foodpan (6L).
- Two versions, with or without frame.

code	-	mm
470084	chafing dish	430x420x(H)210
470091	set chafing dish + stand	430x420x(H)325

470084



470091





INDUCTION HEATER 800W

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

code	V	W	mm
239193	230	800	ø245x(H)68

MOUNTING FRAME FOR INDUCTION HEATER 800W

- Accessory to integrate the induction cooker 800W (239193) in any heat resistant flat surface.
- Induction heater 800W is sold separately.

code	mm
239186	ø270x(H)17



809600

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



809709

CHAFING DISH HEATER FOR UNDERNEATH WATER PAN

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

code	V	W	mm
809709	230	380	300x200x(H)19



CONVERSION FOR 2 BAIN-MARIE PANS

- Fits all GN 1/1 types chafing dishes



code		mm
470909	Bain marie pan	ø220x(H)190
470930	conversion	530x325



DISH WARMER 2 BURNERS

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



code	mm
463000	330x180x(H)65



DISH WARMER 3 BURNERS

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



code	mm
463109	450x180x(H)65



CANDLE HOLDER



code	mm
464809	ø46



464809



INDUCTION COOKERS BLACK LINE

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

NEW!

S.S.
stainless steel



239391

min Ø120 mm
max Ø230 mm
2000 W
230 V



239421

min Ø140 mm
max Ø280 mm
3500 W
230 V

INDUCTION COOKER 2000W BLACK LINE

- Touch-sensitive controls, power or temperature adjustable in 11 steps.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 120 and 230 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.

INDUCTION COOKER 3500W BLACK LINE

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

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

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



Sturdy stainless steel frame



High quality ventilation



Touch-sensitive controls



239414



min Ø120 mm
max Ø230 mm

3500 W
230 V



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

1000 W
230 V

239384

DOUBLE INDUCTION COOKER BLACK LINE

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

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

INDUCTION HOT PLATE BLACK LINE

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

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



CHAFING DISHES PROFI LINE

- Ideal for buffets and catering. By using high-quality material and a beautiful finish, these chafing dishes give every presented dish a certain allure.
- The chafing dishes and accessories are entirely made from durable stainless steel.





470251

CHAFING DISH GN 1/1 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65mm deep food pan and 2 chafing dish fuel can holders.

code	liters	mm
470251	9	570x430x(H)290



470275

CHAFING DISH GN 2/3 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 2/3 65mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470275	6	395x430x(H)290



470268

CHAFING DISH GN 1/2 SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/2 65mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470268	4	365x370x(H)280



470282

CHAFING DISH ROUND SATIN FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable round water pan, round 65mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470282	6	465x420x(H)320



CHAFING DISHES PROFI LINE

- Ideal for buffets and catering. By using high-quality material and a beautiful finish, these chafing dishes give every presented dish a certain allure.
- The chafing dishes and accessories are entirely made from durable stainless steel.





470213

CHAFING DISH GN 1/1 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/1 65mm deep food pan and 2 chafing dish fuel can holders.

code	liters	mm
470213	9	570x405x(H)320



470237

CHAFING DISH GN 2/3 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 2/3 65mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470237	6	395x405x(H)320



470220

CHAFING DISH GN 1/2 MIRROR FINISH

- The lid is fitted with a friction brake, it stays in the position in which it is left.
- The lid can be removed to ease cleaning.
- Supplied with removable water pan, GN 1/2 65mm deep food pan and chafing dish fuel can holder.

code	liters	mm
470220	4	365x345x(H)345



470244

SOUP CHAFING DISH MIRROR FINISH

- The round soup container is placed in a large water pan which provides plenty of heat to easily keep the soup hot.
- Soup container fitted with two handles.
- The lid has a recess for the spoon.
- Supplied with removable water pan, round soup container and chafing dish fuel can holder.

code	liters	mm
470244	10	ø420x(H)380





475904

18/0
stainless steel



CHAFING DISH GASTRONORM 1/1

- Model Economic.
- High-gloss polished lid and lid stand.
- Including chafing dish fuel holders and stainless steel food pan 65 mm deep.
- Suitable for food pans up to 65 mm deep.

code	packed per	liters	mm
472613	2		600x358x(H)295
475904	1		600x358x(H)295



470190

S.S.
stainless steel

FOOD PAN GN1/1 WITH 2 COMPARTMENTS

- This GN food pan has two compartments of 3,75 liter each.

code	liters	mm
470190	7.5	530x325x(H)65



475201

18/0
stainless steel

CHAFING DISH GASTRONORM 1/2

- Model Economic
- High-gloss polished lid and lid stand Including chafing dish fuel holder and stainless steel food pan 65 mm deep
- Suitable for food pans up to 65 mm deep.

code	liters	mm
475201	4.5	385x295x(H)310





471005



CHAFING DISH GASTRONORM 1/1

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

code	liters	mm
471005	9	585x385x(H)315



CHAFING DISH SET

- Consists of:
- Chafing Dish „Fiora” as in 471005
- 2 additional GN 1/2 pans 65 mm deep
- 3 additional GN 1/3 pans 65 mm deep

code	liters	mm
471050		585x385x(H)315



3 x

471050

2 x





470619



CHAFING DISH - ROUND

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

code	liters	mm
470619	3.5	ø390x(H)270



472507



SOUP CHAFING DISH

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

code	liters	mm
472507	8	ø370x(H)325



470190



FOOD PAN GN1/1 WITH 2 COMPARTMENTS

– This GN food pan has two compartments of 3,75 liter each.

code	liters	mm
470190	7.5	530x325x(H)65





ROLLTOP-CHAFING DISH GASTRONORM 1/1

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Roll-top cover retractable up to 180°.
- Optional installation of electrical heating element.
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm.
- Set includes two fuel can holders and a GN 1/1 – 65 mm food pan.

code	liters	mm
470305	9	660x490x(H)460



470305



ROLLTOP-CHAFING DISH - ROUND

- Elegant buffet chafing dish.
- Patented extra quiet opening mechanism.
- Roll-top cover retractable 180°.
- Set includes one fuel can holder and food pan (ø390x(H)60 mm).
- Highly polished stainless steel.
- Steel frame 2.3 mm, cover 1.2 mm thick.

code	liters	mm
470312	5.6	510x540x(H)480



470312



ROLLTOP-CHAFING DISH GASTRONORM 1/1

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

code	liters	mm
470206	9	590x340x(H)400



470206



CHAFING DISH FUEL

- Burning gel is made of natural (bio) ethanol alcohol, mixed with water and a thickening agent to make it a solid or gel. Hendi burning gel is artificially made to taste so bitter that it is impossible to swallow. To safely and efficiently heat e.g. chafing dishes, we urgently advise burning gel to be used in special fuel holders.
- Hendi offers most common variants of burning gel. The heating capacity is equal through the range while the heating rate is dependent upon the size of the flame, determined by how far open the lid of the fuel holder is kept.
- "Blaze" brand has a shorter, more intense burn - it is recommended for applications where the burning time will be around 2 hours. "Hendi" brand burning gel is recommended when over 3 hours of heating will be required.
- All Hendi and Blaze burning gel burns soot and odour free.
- Cartouches and cans without special fuel holders become very hot during use, thus creating a significant risk of burns if they are not placed inside a fuel holder. Danger of burns!
- These fuel holders are both included with Hendi chafing dishes and separately available.
- Always read the instructions on the product before use.
- Make sure there are no open flames or hot objects nearby when working with burning gel. The flammable vapour easily escapes the container.
- Make sure no (condensation) water drips into the burning fuel.

- It can cause dangerous sputtering and splashing of fuel.
- Only light the fuel after the cans inside the fuel holders have been placed in the final location.
- The flames are almost entirely blue, making them very hard to see in light. Caution is advised.
- Only ever extinguish the fuel by closing the lid of the fuel holder.
- Refilling: Always make sure the can and its holder have completely cooled down. Remove the can from the holder to refill the can.
- Storage: Always store in closed containers in a dark, well ventilated location, below 20°C. For storing larger amounts of fuel please consult your local regulations.
- If the instructions above are followed, the risk of accidents will be minimal.
- In case of a starting/small fire: use a fire blanket (or a large, wet blanket) to cover the fire and deprive it of oxygen.
- In case of fire on clothes/body: use a fire blanket or a powder/CO2 fire extinguisher. Never try to extinguish the fire with a small towel as this would only spread the fuel and the flames!
- After extinguishing the fire keep the body cool for 15 minutes or until medical assistance arrives. Leave clothes in place. Always seek medical assistance immediately.



193310

CHAFING DISH FUEL BLAZE

- Blue Blaze B-B100 can
- 200 grams can
- Burning time \pm 2.5 hours per can
- Pallet: 56 x 193310

code	packed per	order unit
193310	72	1
193327	12	6



194355

CHAFING DISH FUEL CAN NL DE FR EN

- 200 grams pack for chafing dish.
- Burning time: \pm 3 hours.
- Pallet: 50x 194355, 140x 194300.

code	packed per	order unit
194300	24	1
194355	72	1

CHAFING DISH FUEL CAN HOLDER

code	packed per	mm
470527	2	\varnothing 90x(H)60



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	mm
195604	280

195604



190036

FUEL FOR FONDUE-BURNERS

– For gourmet, fondue, rechauds and stone grills.
– 80 grams portion packs.
– Burning time: \pm 2 hours.
– For use with 111420.

code	packed per
190036	3



111420

FONDUE-BURNER

– Suitable for fuel for fondue-burners.

code	packed per	mm
111420	2	\varnothing 95x(H)50



LIQUID FUEL WITH WICK

- Burns without soot or odours.
 - This fuel is made of pure diethylene glycol (DEG), which is also used as antifreeze in radiators. By using a wick the DEG can be vaporized and burned despite its relatively high flame point of 143°C.
 - HENDI sells this fuel in closed, non-refillable metal cans of 145 or 200 grams. In addition, 198 gram cans of „Blaze” brand aluminium cans are available.
 - The burning time of a can is inversely proportional to the intensity of its flame, which may be adjusted by changing the exposed height of the wick.
 - Use: place the can directly below a chafing dish or other heating appliance suitable for use with liquid fuel open flames.
 - Burning time: ± 4 hours for 145 gram cans, ± 6 hours for 198 and 200 grams cans.
 - Heat output: about 50% of ethanol-based burning gel.
 - Advantages in comparison to burning gel:
- Safer to use. No hazardous refilling. Flame is more visible and predictable.
 - Cans stay cool enough to touch safely. May be used without fuel holder
 - Safer in case of accidents. Any spillage will be minimal and difficult to ignite.
 - Properly re-sealable and re-usable.
 - Easy to extinguish by blowing or replacing the cap.
 - Cost per burning hour comparable to ethanol-based burning gel.
 - Less intense flame. Reduces chance that Chafing Dish water pans will boil dry.
- CAUTION:**
- Diethylene Glycol is a hazardous irritant. Always wash hands after skin contact with the liquid, preferably wear latex gloves to adjust the wick height.
 - A Material Safety Data Sheet (MSDS) is available on the HENDI website, we recommend printing a copy and keeping it nearby.



LIQUID FUEL BLAZE

- Burns soot and odour free

code	packed per	weight (kg)	order unit
193617	24	0.198	1
193624	6	0.198	4

Adjustable
wick length

The can doesn't get hot
and doesn't leak when tilted

Use the same
can several times



LIQUID FUEL WITH WICK

- Hendi tin with wick, contains 100% diethylene glycol.
- Burns up completely.
- Soot and odour free.
- Special wick provides proper burning temperature and time.
- The can does not overheat, no fuel holder needed.
- Equal flame temperature and height during the whole burning process.
- Box 4x6 tins.
- Due to the special cap, it is possible to use the same can several times, store it and transport it safely.



Burns ± 4 hours

193761



Burns ± 6 hours

193716

LIQUID FUEL WITH WICK

code	-	packed per	weight (kg)	order unit
193716	burns ± 6 hours 200	6	0.2	4
193761	burns ± 4 hours 145	6	0.145	4
193938	burns ± 6 hours 200	24	0.2	1
193952	burns ± 4 hours 145	24	0.145	1

Adjustable
wick length

The can doesn't get hot
and doesn't leak when tilted

Use the same
can several times



LADLES AND SERVING SPOONS BUFFET SUPREME



SERVING SPOON

code	mm
529058	60x305
529065	71x321

SLOTTED SPOON

code	mm
529072	71x321

SOUP LADLE

code	liters	mm
529089	0.05	69x270
529096	0.09	85x308



CARVING FORK

code	mm
720103	325

SALAD FORK

code	mm
720608	305

SAUCE SPOON

code	liters	mm
720400	0.03	290

SOUP LADLE

code	liters	mm
720509	0.12	ø90x(H)315
721308	0.06	ø70x(H)285



SKIMMER

code	mm
720905	ø110x(H)365

SLOTTED SPATULA

code	mm
721001	325

SERVING SPOON

code	mm
720806	325
721407	300

CHAFING DISH LADLES AND SERVING SPOONS

- With polypropylene handle



SOUP LADLE

code	liters	mm
529003	0.09	ø90x(H)335
529010	0.11	ø80x(H)300

SERVING SPOON

code	mm
529300	350

SKIMMER

code	mm
529201	345

SKIMMER, ROUND

code	mm
529041	370



CARVING FORK

code	mm
529102	345

SLOTTED SPATULA

code	mm
529409	355



SPOON HOLDER

code	mm
722107	110x264



722107



LADLES AND SERVING SPOONS, HEAT RESISTANT



SALAD CUTLERY

code	-	mm
563908	Salad spoon	305
564004	Salad fork	305

SAUCE SPOON

code	colour	liters	mm
563502	White	0.07	235
563557	Black	0.07	235
563700	White	0.14	300
563755	Black	0.14	300

SALAD SPOONS



SALAD SPOON

code	colour	liters	mm
564103	White	0.03	235
564158	Black	0.03	235
564202	Transparent	0.03	235

SALAD SPOON

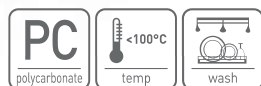
code	colour	liters	mm
564400	White	0.06	335
564455	Black	0.06	335

SAUCE LADLE

code	colour	liters	mm
563632	Ivory	0.04	180
563649	Black	0.04	180



SERVING TONGS



SERVING TONGS

code	colour	length (mm)
657607	Black	230
657621	Transparent	230
657669	Black	250
657676	Black	300



CAKE TONGS

– Decorative tongs

code	mm
171615	220



PASTRY TONG

code	mm
523018	215



SALAD TONGS

code	mm
523315	212



SPAGHETTI TONGS

code	mm
523216	200





424186

DISPLAY COOLED WITH COVER - GASTRONORM 1/1

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

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



424193



424155



THERMO-TRAY RECTANGULAR

- 5-piece set
- ABS with transparent PS plastic cover
- Including stainless steel tray
- 2 cooling elements

code	mm
424155	430x290x(H)150





871805



ROLL TOP DISPLAY COOLED

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

code	mm
871805	440x320x(H)205



871812



ROLL TOP DISPLAY COOLED

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

code	mm
871812	440x320x(H)440



871706

ROLL TOP DISPLAY

- ABS plastic with transparent SAN plastic rolltop cover



code	mm
871706	465x310x(H)190



871713

ROLL TOP DISPLAY

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



code	mm
871713	465x310x(H)410





424001

ROLL TOP SET

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



code	-	mm
424001	Plateau + roll-top hood	ø380x(H)240
427514	Top cover only	ø380x(H)240



980101

CAKE PLATE WITH COVER

- With polystyrene cover.
- Stainless steel tray.



code	mm
980101	ø300x(H)110



523834

523827



CAKE PLATE ROTATABLE

- Stainless steel base.
- Polystyrene cover sold separately.



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



523902



523957

CAKE SERVER

- With polypropylene handle



code	mm
523902	260x60

CAKE SCOOP/CUTTER

- With black polypropylene handle
- With cutting sides



code	mm
523957	295x75

SERVING STANDS



429914

TIERED STAND

- With 3 trays, ø166/220/268 mm.



code	mm
429914	ø268x(H)320



425473

425466

SERVING STAND FOR PLATES

- For 3 plates



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



480502

SEA FOOD TRAY STAND

- With two serving trays, ø300/400 mm.



code	-	mm
480502	Stand only	ø250x(H)190
480519		ø400x(H)200



480519



DISPENSERS AND JUGS



425299



425411



JUICE DISPENSER

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

code	liters	mm
425411	16	580x350x(H)560
425299	8	260x360x(H)560



425428



425435



JUICE DISPENSER

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

code	liters	mm
425428	3	215x315x(H)490
425435	6	415x315x(H)490





JUICE DISPENSER

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

code	liters	mm
425190	5	280x220x(H)510



425190



MILK DISPENSER - 10,5 L

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

code	liters	mm
425343	10.5	260x360x(H)536



425343



MULTI DISPENSER

- Suitable for dry foods only.
- Stainless steel stand.
- Polycarbonate dispenser.
- Airtight lid to retain long freshness of the ingredients.
- Hygienic, controlled dosing prevents spillage.
- Mountable to working table or wall.

code	liters	mm
557402	4	184x240x(H)600



557402





425138

JUICE JUG

– Straight model of scratch resistant plastic with lid.



code	liters	mm
425138	2	ø120x(H)250



567906

PITCHER

– Very break resistant.



code	liters	mm
567906	1.8	ø125x(H)210



425107



425121



425763



PITCHER WITH ICE TUBE

– Pear shaped model of scratch resistant clear SAN plastic with lid.

– With ice cube tube for cooling.

code	liters	mm
425107	2.2	ø150x(H)260
425121	3	ø170x(H)285



CARAFE

– Cover with pourer

code	liters	mm
425763	1	ø92x(H)245

NEW
MODEL!



274101

CHOCOLATE FOUNTAIN 3 TIERS

- Made of stainless steel.
- With warming function, temperature can be set up to 45°C.
- Minimal chocolate capacity: 1 kg.
- Maximal chocolate capacity: 1,5 kg.
- With separate switch for motor and heating element.

code	V	W	mm
274101	230	110	ø210x(H)390

NEW!



274156

CHOCOLATE FOUNTAIN 5 TIERS

- Made of stainless steel.
- With warming function, temperature can be set up to 110C.
- Minimal chocolate capacity: 2,5 kg.
- Maximal chocolate capacity: 6 kg.
- With separate switch for motor and heating element.

code	V	W	mm
274156	230	265	ø330x(H)700

NEW!

S.S.
stainless steel



274163

CHOCOLATE FOUNTAIN 6 TIERS

- Made of stainless steel.
- With warming function, temperature can be set up to 150°C.
- Minimal chocolate capacity: 2,5 kg.
- Maximal chocolate capacity: 8 kg.
- With separate switch for motor and heating element.

code	V	W	mm
274163	230	300	ø370x(H)840



CUTTING BOARD WOOD



505007

BREAD BOARD

– Solid beech wood

code	mm	thickness (mm)
505007	340x200	14



505205

CARVING BOARD

– Solid beech wood

– Grooved

code	mm	thickness (mm)
505205	390x230	16



505106

CUTTING BOARD WITH GRIP

– Solid beech wood

code	mm	thickness (mm)
505106	390x160	13



505502

BAGUETTE BOARD

– Wooden with removable grid

code	mm	thickness (mm)
505502	475x322	20



removable grid
– easy to clean



BASKETS



561102

BREAD BASKET GN 1/1

– Reinforced with a stainless steel wire frame.

code	mm
561102	530x320x(H)90



561201



BREAD BASKET OVAL

– Reinforced with a stainless steel wire frame.

code	mm
561003	380x270x(H)90

BREAD BASKET DISPLAY GN 1/2

- Set of 2 baskets with chrome-plated stand.
- Baskets reinforced with a stainless-steel wire frame.
- Basket dimensions: 360x280x(H)90 mm.
- Stand isn't dishwasher safe.

code	mm
561201	360x280x(H)315



426951

BREAD BASKET ROUND WITH ROLL TOP

– Break resistant, with stainless-steel wire frame.

code	mm
426951	ø400x(H)300



426968

BASKET WITH ROLL TOP COVER

- Basket made of heavy duty polypropylene (poly-rattan).
- Roll top hood made of polycarbonate.

code	mm
426968	365x335x(H)245
427538	365x335x(H)175



NEW!



426920



426982



426999

BREAD BASKET ROUND

- Reinforced with a stainless-steel wire frame.
- Available in multiple colours.

code	colour	mm
426920		ø400x(H)90
426982	Black	ø400x(H)90
426999	Brown	ø400x(H)90

NEW!



426289

ROLL TOP FOR BREAD BASKET ROUND

- Fits bread basket 426920, 426982 & 426999.
- With easy opening.

code	mm
426289	ø405x(H)230

BAKERY BASKET OVAL

code	colour	mm
426616	Light grey	250x190x(H)65
426623	Black	250x190x(H)65
426647	Light grey	320x230x(H)70
426654	Black	320x230x(H)70
426760	Light grey	190x120x(H)60
426777	Black	190x120x(H)60



NEW!



426647



426784



426760



426616

NEW!



426654



426777



426623



426791

BAKERY BASKET



code	colour	mm
426784	Light grey	190x130x(H)60
426791	Black	190x130x(H)60



426562



426586



426579



426593

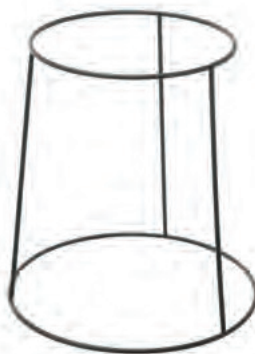


BAKERY BASKET ANGLED ROUND

code	colour	mm
426562	Light grey	ø310x(H)120
426579	Black	ø310x(H)120
426586	Light grey	ø370x(H)120
426593	Black	ø370x(H)120

BASKET RISER

code	mm
426814	ø250x(H)180
426821	ø250x(H)265



426821



426814

426524



426555

426661



426678



BAKERY BASKET WITH STAINLESS STEEL RIM

code	colour	mm
426524	Light grey	400x300x(H)50
426555	Black	400x300x(H)50

BAKERY BASKET ANGLED

code	colour	mm
426661	Light grey	400x300x(H)120
426678	Black	400x300x(H)120



NEW!



426265

426241

426227

BASKETS WITH WOVEN SIDES

code	-	mm
426227	square	190x190x(H)80
426234	oval	225x130x(H)55
426241	rectangular	225x150x(H)65
426258	round	200x200x(H)65
426265	oval	320x230x(H)55

426234

BAKERY BASKET WITH BAG

- Finished with a matt black powder coating.
- Fitted with a grey, washable bag.

code	-	mm
427118	round	220x220x(H)80
427125	oval	250x160x(H)75
427132	rectangular	250x180x(H)85
427149	square	190x190x(H)100



427118

427125

427132

427149

NEW!



426067

426074



CUTLERY BASKET

- With 4 compartments.

code	colour	mm
426067	Light grey	260x180x(H)150
426074	Black	260x180x(H)150

NEW!



426043

426050

SNACK BASKET

code	colour	mm
426043	Light grey	ø130x(H)110
426050	Black	ø130x(H)110

NEW!



426081

426098



CUTLERY BASKET

code	colour	mm
426081	Light grey	270x100x(H)45
426098	Black	270x100x(H)45

NEW!



426197

426210



CUTLERY BASKET

code	colour	mm
426197	Light grey	ø100x(H)120
426210	Black	ø100x(H)120



426272

BASKET DISPLAY

- Set of powder coated steel frame and 3 baskets.
- Baskets: 335x215x(H)80 mm

code	mm
426272	350x215x(H)600



426517

BAGUETTE BASKET

code	mm
426517	305x320x(H)350



426753

426685

426692

426715

426722

426746

BAKERY BASKET GN SIZE

- Reinforced with a stainless steel frame.

code	-	mm
426685	GN 1/1	530x325x(H)65
426692	GN 1/2	325x265x(H)65
426715	GN 1/3	325x176x(H)65
426722	GN 1/4	265x162x(H)65
426746	GN 1/6	176x162x(H)65
426753	GN 2/3	325x354x(H)65



426722

426715





466124



466117



466087



466070

CANDLEHOLDER 5 ARMS

- Self-assembly
- Candles not included



code	height (mm)
466070	380
466087	540
466117	790
466124	980



428245



MULTI RACK

- 3 Layers for holding cups and bags of condiments.
- Polished stainless steel stand with three 1 liter bowls.

code	mm
428245	190x240x(H)410





RETRACTABLE BELT BARRIER MIRROR FINISH

- Barrier system with integrated retractable belt.
- Easy to set up, belt is connected to the post with a clip system.

code	-	mm
810378	post + base	ø360x(H)1010
810422	post	ø64x(H)935
810484	base	ø360x(H)65

BARRIER POST MIRROR FINISH

- Made of stainless steel, very stable and sturdy.
- For use in combination with barrier ropes.

code	-	mm
810392	post + base	ø360x(H)1010
810446	post	ø51x(H)935
810484	base	ø360x(H)65

BARRIER POST GOLD FINISH

- Made of stainless steel, very stable and sturdy.
- For use in combination with barrier ropes.

code	-	mm
810385	post + base	ø360x(H)1010
810439	post	ø51x(H)935
810491	base	ø360x(H)65



BARRIER ROPES

- Made of durable rope with stainless steel hooks at each end.
- For use in combination with barrier posts.

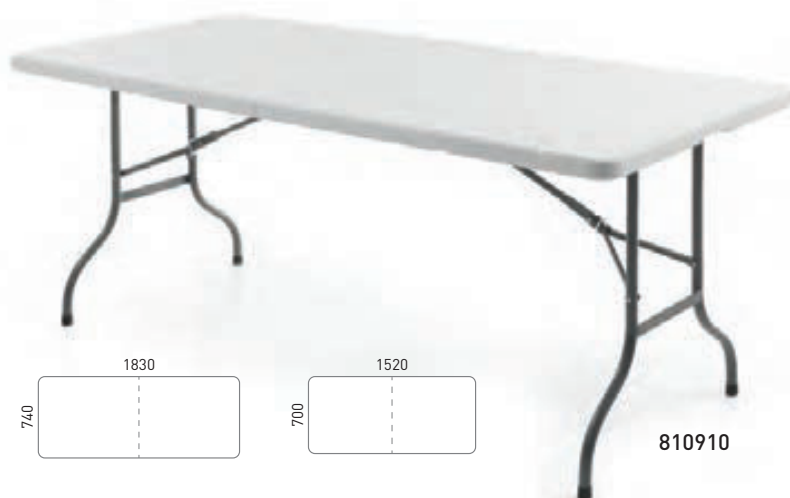
code	-	mm
810453	red with polished hook	1500
810460	Blue with polished hook	1500
810477	red with gold coloured hook	1500



FOLDABLE CATERING FURNITURE



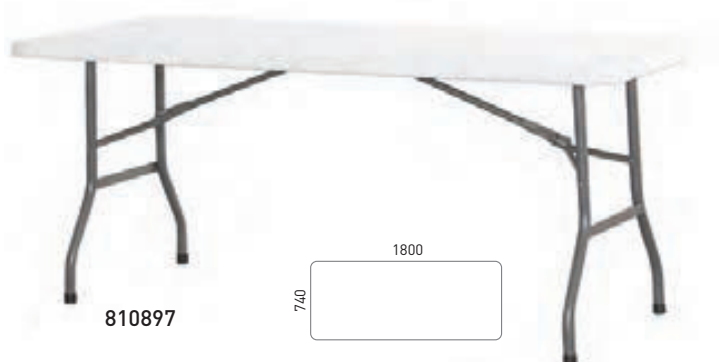
- Easy to store and transport foldable furniture for outdoor and indoor use.
- Ideal for fairs, events, catering, rental, etc.
- Table top made of HDPE polyethylene, frame made of powder coated metal.
- Easy to clean and dirt-resistant.



BUFFET TABLE FOLDABLE

- Foldable to suitcase model for easy transporting and storage.

code	mm
810927	1520x700x(H)740
810910	1830x750x(H)740



BUFFET TABLE

code	mm
810897	1800x740x(H)740

BUFFET TABLE

code	mm
810934	1220x610x(H)740



TABLE COVER SYMPOSIUM RECTANGULAR

- Fabric: Plain Jersey 160 g/m².
- 90% micro polyester / 10% elastan.
- No ironing needed.
- Fits rectangular buffet tables.



code	colour	-	mm
814369	White	810934	1200x760x(H)730
814376	Black	810934	1200x760x(H)730
814390	White	810927	1500x760x(H)730
814406	Black	810927	1500x760x(H)730
814420	White	810910 810897	1830x760x(H)730
814437	Black	810910 810897	1830x760x(H)730





BAR TABLE ROUND

– Thanks to the design of the legs the bar table covers fit perfectly.

code	mm
810521	ø675x(H)1100
810538	ø800x(H)1100



BAR TABLE ROUND

code	mm
810958	ø800x(H)1100



813171

813164



813850

813836

BAR TABLE COVER

– Fabric: Plain Jersey 160 g/m².
– 90% micro polyester / 10% elastan.
– No ironing needed.
– Fits bar tables with a table top of ø80-85cm.



code	colour	-	mm
813157	White	810521 810538	ø850x(H)1150
813164	Black	810521 810538	ø850x(H)1150
813171	Cream	810521 810538	ø850x(H)1150

BAR TABLE COVER

– Fabric: Plain Jersey 160 g/m².
– 90% micro polyester / 10% elastan.
– No ironing needed.
– Fits bar tables with a table top of ø70-85cm.



code	colour	mm
813829	White	ø850x(H)1150
813836	Black	ø850x(H)1150
813850	Cream	ø850x(H)1150





810996

BUFFET TABLE ROUND FOLDABLE

- Foldable to suitcase model for easy transporting and storage.

code	mm
810996	ø1500x(H)740



811221

TROLLEY FOR TABLES

- Eases transport of round and square tables.
- Can hold up to 10 round tables upright or 20+ rectangular tables stacked.

code	mm
811221	1800x850x(H)990



810965

CATERING CHAIR - LIGHT GREY

code	mm
810965	540x440x(H)840



810989

CATERING CHAIR - BLACK

code	mm
810989	540x440x(H)840



813096

FOLDING CHAIR COVER

- Fabric: President 170 g/m².
- 100% polyester.
- No ironing needed.

code	colour	mm
813096	White	540x440x(H)840



811191

BENCH

- Foldable to suitcase model for easy transporting and storage.

code	mm
811191	1830x300x(H)430



CUTLERY TRAY

- 4 sections
- GN 1/1



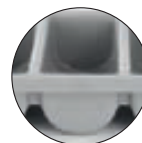
code	colour	mm
552308	Light grey	530x325x(H)100
552315	Black	530x325x(H)100
552322	Bordeaux	530x325x(H)100



552315



552322



552308

CUTLERY TRAY

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



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



552353



552360



552407

CUTLERY BASKET HOLDER

- For 4 baskets
- Baskets not included



code	mm
552407	255x295x(H)215

552254



552261



CUTLERY TRAY WITH STAND

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



code	-	mm
552254	4 sections	530x325x(H)215
552261	6 sections	530x325x(H)215

CUTLERY BASKET



code	mm
871201	ø97x(H)137



CUTLERY BASKET

code	mm
552490	ø97x(H)137



871201

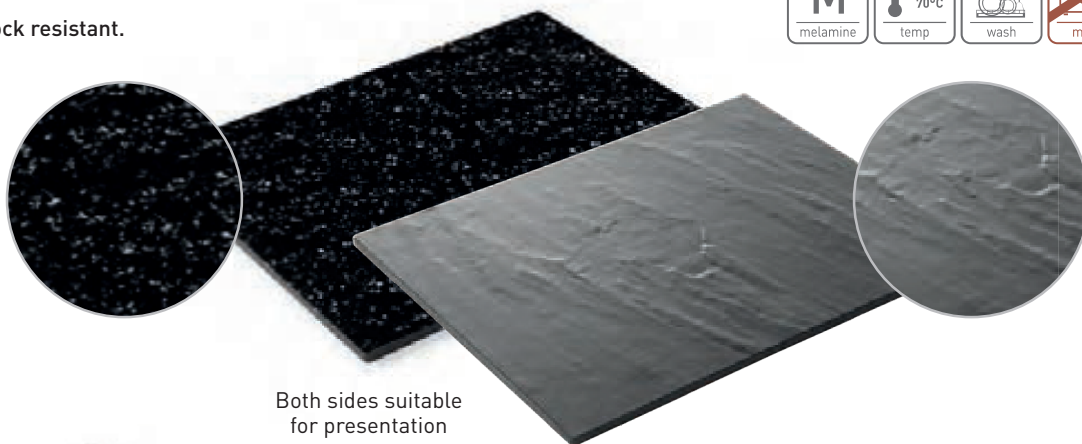


552490



MELAMINE

- Hygienic and shock resistant.
- Light weight.



Both sides suitable
for presentation



561379

561393

561409



561355



PLATEAUS GN

- With slate appearance.
- One side with a textured slate appearance, other side with a smooth black granite appearance.

code	mm
561362	530x325x(H)7
561379	325x265x(H)7
561386	325x175x(H)7
561393	525x160x(H)7

PLATEAUS ROUND

- With slate appearance.
- One side with a textured slate appearance, other side with a smooth black granite appearance.

code	mm
561409	ø330x(H)7
561416	ø430x(H)7

PLATEAU ROUND WITH HANDLE

- With slate appearance.
- With non-slip feet.

code	mm
561355	424x300x(H)15



PLATEAUS GN

– With wood appearance. With non-slip feet.

code	mm
561324	530x325x(H)10
561331	325x265x(H)10
561348	525x160x(H)10



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.



GASTRONORM TRAYS WITH SLIM RIM

code	-	mm
566008	GN 1/1	530x325x(H)20
566015	GN 1/2	325x265x(H)20
566022	GN 1/3	325x177x(H)20
566046	GN 1/4	265x152x(H)20
566053	GN 2/4	530x163x(H)20
566060	GN 1/2	325x265x(H)65
566077	GN 1/3	325x177x(H)65
566930	GN 2/3	354x325x(H)20



MELAMINE

- Hygienic and shock resistant.
- Light weight.



TABLET GN 1/1

code	mm
561607	530x325x(H)20



561607

PLATTER RECTANGULAR

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



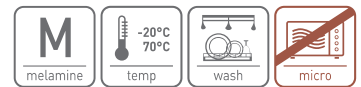
BUFFET DISH OVAL

code	mm
561645	610x230x(H)42



561645





BOWL SQUARE

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



BUFFET AND SERVING STAND

– Bamboo stand with 3 melamine bowls.

code	mm
561294	400x130x(H)60



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 ROUND

– Steel frame with PVC coating.
– Supports a variety of display trays and bowls.

code	mm
561980	ø200x(H)100
561997	ø200x(H)200

CURVED PLATEAUS

- Hygienic and shock resistant.
- Light weight.

code	mm
561669	530x325x(H)40
561676	325x265x(H)40



561669

CURVED BOWLS

- Hygienic and shock resistant.
- Light weight.

code	colour	mm
561454	White	250x120x(H)75
561478	Black	315x310x(H)123



561485



561478

SLANTED BOWLS

- Hygienic and shock resistant.
- Light weight.

code	mm
561423	212x208x(H)104
561430	300x291x(H)137
561447	360x349x(H)163



561423



PORCELAIN

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



GASTRONORM PAN GN 1/1

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



GASTRONORM PAN GN 2/3

code	-	mm
783061	GN 2/3	354x325x(H)65



GASTRONORM PAN GN 1/2

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



GASTRONORM PAN GN 1/3

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



DRESSING POT

code	liters
785003	1.8
785010	1

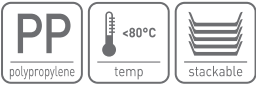


SAUCE LADLE

code	colour	liters	mm
563632	Ivory	0.04	180
563649	Black	0.04	180



FAST FOOD TRAYS



FAST FOOD TRAYS MEDIUM

code	colour	mm
878903	Light grey	305x415x(H)20
878910	Red	305x415x(H)20
878927	Blue	305x415x(H)20
878934	Green	305x415x(H)20
878941	Brown	305x415x(H)20
878958	Black	305x415x(H)20

FAST FOOD TRAYS LARGE

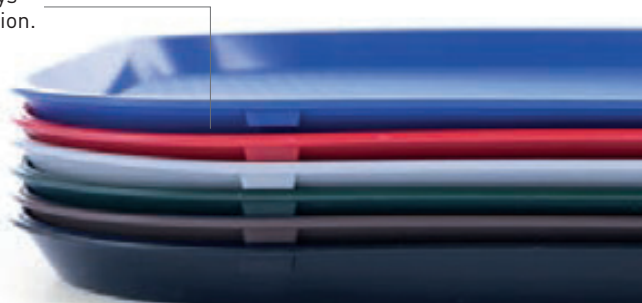
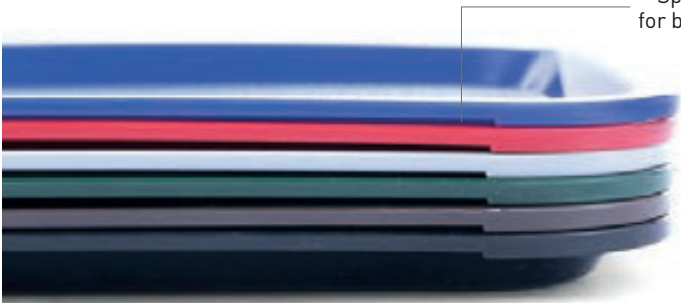
code	colour	mm
878804	Light grey	350x450x(H)20
878811	Red	350x450x(H)20
878828	Blue	350x450x(H)20
878835	Green	350x450x(H)20
878842	Brown	350x450x(H)20
878859	Black	350x450x(H)20

FAST FOOD TRAYS SMALL

code	colour	mm
878705	Light grey	265x345x(H)20
878712	Red	265x345x(H)20
878729	Blue	265x345x(H)20
878736	Green	265x345x(H)20
878743	Brown	265x345x(H)20
878750	Black	265x345x(H)20



Space between trays
for better air circulation.



GRANITE FORM



876602

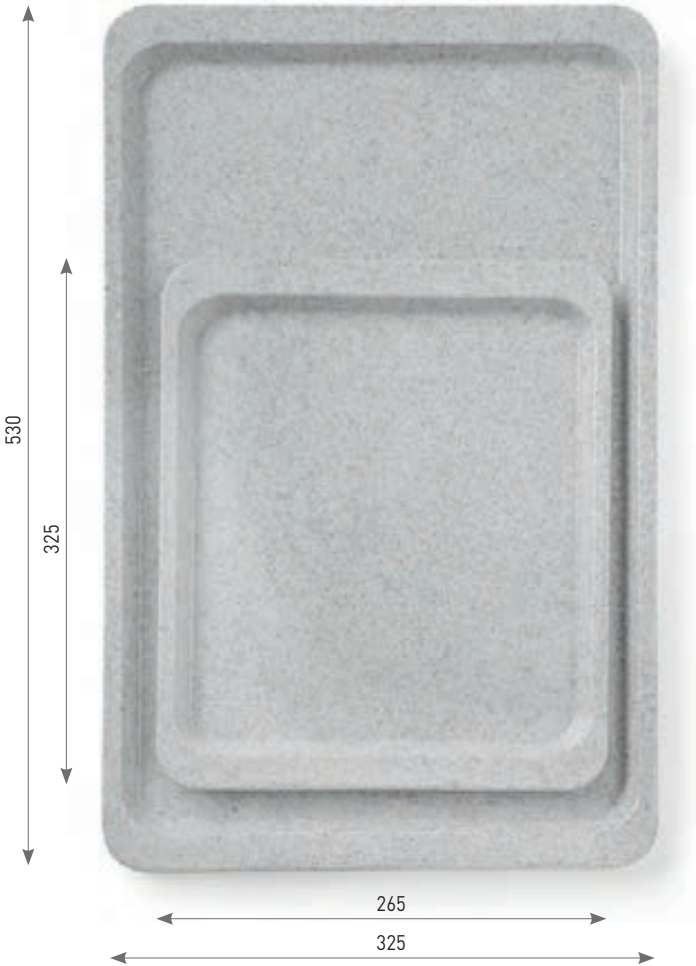


SERVING TRAY RECTANGULAR

- ‚Granite‘ colour pattern.
- Professional grade quality, high durability.
- Ideal for self-service restaurants and canteens.

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

Space between trays for better air circulation.



876619



878507



878552

FAST FOOD TRAYS OVAL

code	colour	mm
878507	Light grey	265x195x(H)20
878552	Black	265x195x(H)20

WOOD FORM

- Mahogany colour.
- Wood reinforced laminate with non-slip layer.
- Shockproof, break resistant.



507216

SERVING TRAY WOOD FORM

- Rectangular

code	mm
507018	430x610
507117	370x530
507216	325x530
507469	330x430



507865

SERVING TRAY WOOD FORM

- Round, with low rim

code	mm
507865	ø380



507933



507568



507711

SERVING TRAY WOOD FORM

- Oval

code	mm
507568	200x265
507933	290x210
507964	230x160

SERVING TRAY WOOD FORM

- Round, with high rim

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

POLYPROPYLENE

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



878101



878125



878606

SERVING TRAY RECTANGULAR

- Black

code	mm
878101	530x325
878118	255x355

SERVING TRAY ROUND

- Black

code	mm
878125	ø280
878132	ø360
878149	ø410

SERVING TRAY ROUND WITH HIGH RIM

- Black

code	mm
878408	ø360
878606	ø320



FIBREGLASS

- Fibreglass reinforced polyester.
- Ideal for heavy use scenarios.
- Non-slip rubber surface, effective both wet and dry.
- Shockproof, break resistant.



508657



508817



508718

SERVING TRAY RECTANGULAR

- Black

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

SERVING TRAY ROUND

- Black

code	mm
508794	ø460
508800	ø400
508817	ø350
508824	ø280
508787	ø500

SERVING TRAY OVAL

- Black

code	mm
508718	160x230
508725	200x265
508732	210x290



508831



SERVING TRAY OVAL XL

- Black.

code	mm
508831	735x600



810507



FOLDING TRAY STAND

- High quality materials, sturdy construction.
- Fitted with black belts, easy to set up.

code	mm
810507	520x410x(H)800



MELAMINE WITH PRINT



MELAMINE SERVING TRAY WITH WOOD PRINT

- Made of melamine, printed with a wood pattern.
- Excellent resistance to chemicals, stains and scratches.
- Available with 3 different stylish patterns.

code	colour	mm
508909	Wood light	240x350
508916	Wood	240x350
508923	Wood dark	240x350
508930	Wood light	370x530
508947	Wood	370x530
508954	Wood dark	370x530
508862	Wood light	330x430
508879	Wood	330x430
508886	Wood dark	330x430

MELAMINE SERVING TRAY WITH GRANITE PRINT

- Made of melamine, printed with a granite pattern.
- Excellent resistance to chemicals, stains and scratches.

code	mm
508893	330x430



TRAY STAINLESS STEEL



436103



436103

SERVING TRAY GN 1/1 – Mirror with matt rim



code	mm
436103	530x325x(H)13



807705

TRAY GN 1/1



code	mm
807705	530x325x(H)10



807804

TRAY RECTANGULAR – With decorated rim



code	-	mm
807804	GN 1/1	530x325



809181



STACKABLE SERVING TRAY GN 1/1 - RECTANGULAR – With handle. – Stack height 40 mm.

code	mm
809181	530x325x(H)70



SERVING TRAY GN 1/1 – With large rim.



code	mm
410110	530x325x(H)20



427507

ROLLTOP PRESENTATION COVER

– Clear polycarbonate.



code	-	mm
427507	GN 1/1	540x330x(H)180



866009

PRESENTATION COVER



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



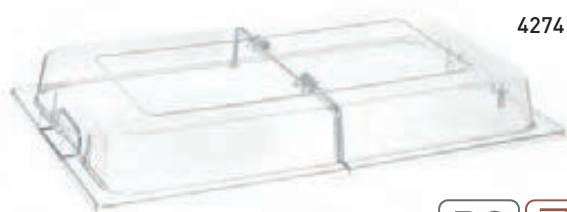
427538



ROLLTOP PRESENTATION COVER GN 2/3

– Clear polycarbonate.

code	-	mm
427538	Roll top cover only	365x335x(H)175



427415



PRESENTATION COVER

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



SERVING DISH OVAL



code	mm
404003	190x140
404102	240x170
404201	300x220
404300	350x240
404409	400x260
404508	450x290
404607	500x350



SERVING TRAY

- Brushed



code	mm
480205	ø300
480304	ø350
480403	ø400



PARTY TRAY



code	-	mm
496107	rectangular	410x310
496206	oval	455x340
496305	round	350x350
496404	GN 1/1	530x325



496206



496404

496107



496305

405000



COFFEE TRAY OVAL

- Satin finish



code	mm
405000	200x140
405208	265x195
405307	285x220

480106



BEER TRAY

code	mm
480106	ø315x(H)45

