



HENDI

Tools for Chefs | Catalogue 2021



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



Executive Chef
Johann Mohr
[#chefsforhendi](#)



PAN SERIES PROFI LINE

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

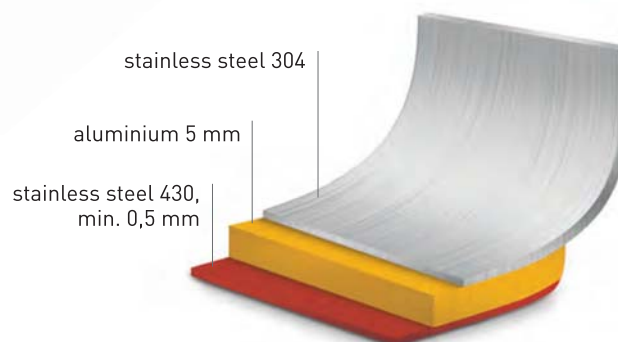


See movie



STEW PAN HIGH - WITH LID

code	liters	wall (mm)	mm	€
832004	3	0.7	ø160x(H)150	32,95
832202	6	0.7	ø200x(H)190	45,75
832400	10	0.7	ø240x(H)220	65,95
832509	16	0.7	ø280x(H)260	93,50
832608	24	0.8	ø320x(H)300	124,50
832707	37	1	ø360x(H)360	198,50
832806	50	1	ø400x(H)400	247,50





Steam release holes



Handles don't get hot



Sandwich type bottom formed by special impact bonding



STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm	€
831007	2	0.7	ø160x(H)110	29,95
831205	4	0.7	ø200x(H)130	39,95
831403	7	0.7	ø240x(H)150	53,95
831502	10	0.7	ø280x(H)170	72,50
831601	15	0.8	ø320x(H)190	98,50
831700	23.5	1	ø360x(H)230	159,50



833506

With extra hook to support while draining

PASTA COOKER BASKET

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

code	liters	mm	€
833506	1.5	160x160x(H)230	42,95





PAN SERIES PROFI LINE



830604



830406

830208

830505



830000



STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm	€
830000	1.5	0.7	ø160x(H)75	28,95
830208	2.8	0.7	ø200x(H)90	36,95
830406	4.8	0.7	ø240x(H)105	49,95
830505	7.5	0.7	ø280x(H)120	64,95
830604	12	0.8	ø320x(H)150	89,50

830048

830055

830154

830253



SAUCEPAN - WITHOUT LID

- Long hollow handle of stainless steel.

code	liters	wall (mm)	mm	€
830048	1	0.7	ø140x(H)70	17,25
830055	1.5	0.7	ø160x(H)75	19,75
830154	2	0.7	ø180x(H)80	23,95
830253	3	0.7	ø200x(H)90	30,95





830352

SAUTÉ PAN - WITHOUT LID

- Long hollow handle of stainless steel.

code	liters	wall (mm)	mm	€
830352	0.9	0.7	ø160x(H)60	16,95
830376	1.5	0.7	ø200x(H)60	24,95



830376

FRYING PAN - WITHOUT LID

- Long hollow handle of stainless steel.

code	wall (mm)	mm	€
835432	0.7	ø240x(H)45	26,95
835531	0.7	ø280x(H)50	32,50
835630	0.7	ø320x(H)55	49,95



835432

835531

835630

FRYING PAN, WITH NON-STICK COATING - WITHOUT LID

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

code	wall (mm)	mm	€
835401	0.7	ø240x(H)45	31,95
835500	0.7	ø280x(H)50	42,50
835609	0.7	ø320x(H)55	59,95



835401

835500

835609



Full range of the induction cookers on page 150-159

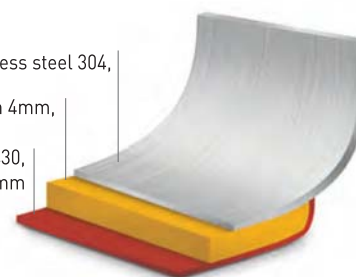


PAN SERIES KITCHEN LINE

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



stainless steel 304,
aluminium 4mm,
stainless steel 430,
min. 0,5 mm



STEW PAN HIGH - WITH LID

code	liters	wall (mm)	mm	€
837108	2.8	0.6	ø160x(H)140	22,95
837207	5	0.6	ø200x(H)160	31,50
837306	9	0.6	ø240x(H)200	48,50
837405	13.5	0.7	ø280x(H)220	59,95
837603	20	0.8	ø320x(H)270	96,50



STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm	€
836101	1.7	0.6	ø160x(H)95	18,25
836200	3.5	0.6	ø200x(H)115	21,95
836309	5.5	0.6	ø240x(H)135	32,50
836408	9	0.7	ø280x(H)155	46,50
836507	15	0.8	ø320x(H)190	69,95



Encapsulated bottom



Steam release holes



Handles don't get hot



See movie



STEW PAN LOW - WITH LID

code	liters	wall (mm)	mm	€
836002	1.5	0.6	ø160x(H)75	16,75
836019	3	0.6	ø200x(H)95	21,95
836026	5	0.6	ø240x(H)115	31,95
836033	7.4	0.7	ø280x(H)120	40,75
836040	12	0.8	ø320x(H)150	59,50

838105

838204

838303



SAUCEPAN - WITHOUT LID

- Long hollow handle of stainless steel.

code	liters	wall (mm)	mm	€
838105	1.5	0.6	ø160x(H)75	11,95
838204	3	0.6	ø200x(H)95	17,95
838303	5	0.6	ø240x(H)115	24,50

839409



SAUTÉ PAN - WITHOUT LID

- Long hollow handle of stainless steel.

code	liters	wall (mm)	mm	€
839409	1.6	0.6	ø200x(H)75	14,95

838501

838600

838617



FRYING PAN - WITHOUT LID

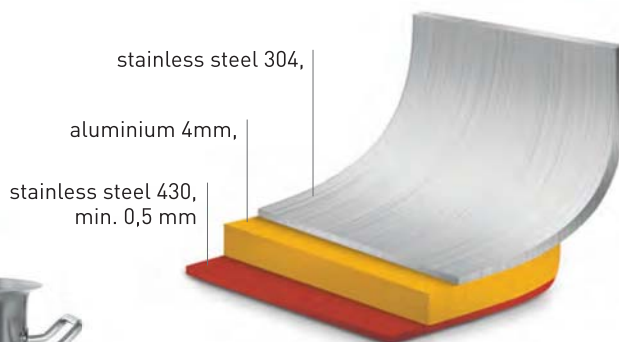
- Long hollow handle of stainless steel.

code	wall (mm)	mm	€
838501	0.6	ø240x(H)45	18,50
838600	0.6	ø280x(H)50	22,95
838617	0.7	ø320x(H)55	32,50



PAN SERIES BUDGET LINE

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



STEW PAN WITH LID

code	liters	wall (mm)	mm	€
834206	22	0.8	ø320x(H)280	82,50
834404	37	0.8	ø360x(H)360	112,50
834701	50	0.8	ø400x(H)400	142,50
834909	71	1	ø450x(H)450	179,50
835104	98	1	ø500x(H)500	212,50

STEW PAN MIDDLE - WITH LID

code	liters	wall (mm)	mm	€
832844	24	0.8	ø360x(H)240	89,50

Sandwich type bottom



Riveted handle



Handles don't get hot





508527

ROASTING PAN

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



code	mm	€
508503	315x245x(H)50	10,25
508510	385x275x(H)60	13,50
508527	430x310x(H)60	15,95



ASPARAGUS STEAMER SET XL

- Extra height allows the steaming of extra long asparagus.
- Can also be used for steaming other vegetables, steaming fish, cooking pasta, keeping hot dogs warm, etc.
- Set consists of pan, steamer basket and lid.

code	liters	mm	€
833100	5.5	ø160x(H)280	42,50



833100

BAIN-MARIE PAN

- Double walled, with resevoir for water.
- Fill the resevoir with water to melt chocolate au bain-marie.
- With stainless steel handle.

code	liters	mm	€
833032	1	330x160x(H)95	18,95



833032



PAN SUPPORT ADAPTER

– For placing small pans on large pan supports

code	mm	€
839997	255x255x(H)25	4,75



839997





FRYING PANS DIE-CAST ALUMINIUM ,TITANIUM PROFESSIONAL'

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



INDUCTION FRYING PAN

code	bottom (mm)	mm	€
629154	ø180	ø240x (H)50	35,95
629253	ø220	ø280x (H)55	44,95
629345	ø260	ø320x (H)60	51,50



Full range of the induction cookers on page 150-159

With strong stainless steel handle

Induction bottom



GRIDDLE FOR INDUCTION COOKERS

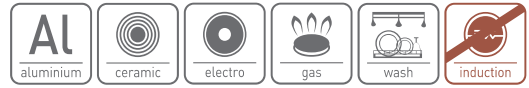
- Suitable for use on induction stoves.
- Made of die cast aluminum with Teflon® non-stick coating.

code	mm	€
629130	390x260x(H)35	23,95



FRYING PANS DIE-CAST ALUMINIUM ,TITANIUM PROFESSIONAL'

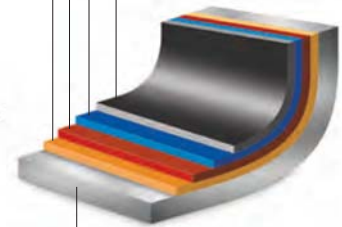
- Made of cast aluminium, suitable for all heat sources except induction and even suitable for use in ovens (up to 250°C).
- Cast aluminium excels at conducting heat, the pan is quickly ready for use.
- The handle is made from 18/10 stainless steel and remains cool during use.
- The Whitford® Xylan non-stick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



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

Titanium coating: for anti-scratch & anti-abrasion

Mid coating: Whitford® Xylan non-stick
Reinforcement of non stick and bright surface



Aluminium pan base



FRYING PAN

code	bottom (mm)	mm	€
629109	ø180	ø240x (H)55	30,95
629208	ø220	ø280x (H)55	35,95
629307	ø260	ø320x (H)55	41,50
629352	ø300	ø360x (H)55	56,95
629390	ø340	ø400x (H)55	69,50



839010

WOK

code	bottom (mm)	mm	€
839010	ø157	ø320x (H)100	49,95



629505

SAUTÉ PAN

code	bottom (mm)	mm	€
629505	ø225	ø280x (H)85	36,95



629802

GRILL PAN - RIDGED SURFACE

code	bottom (mm)	mm	€
629802	ø220	280x280x(H)55	39,95



629604

FISH FRYING PAN - OVAL

code	bottom (mm)	mm	€
629604	ø175	400x275x(H)35	42,50



629413

CRÊPES PAN

code	bottom (mm)	mm	€
629413	ø260	ø320x (H)20	40,95



FRYING PANS ALUMINIUM ,MARBLE PROFESSIONAL'

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



FRYING PAN

code	wall (mm)	bottom (mm)	mm	€
627600	4	140	ø200x(H)40	13,50
627617	4	180	ø240x(H)42	17,25
627624	4	220	ø280x(H)50	22,75
627631	4	260	ø320x(H)50	29,95
627648	4	280	ø360x(H)50	35,95
627655	4	300	ø390x(H)50	45,50
627662	4	200	ø260x(H)45	19,75



WOK PAN

code	wall (mm)	bottom (mm)	mm	€
627730	4	210	ø280x(H)75	27,95
627747	4	210	ø320x(H)100	35,95



CRÊPES PAN

code	wall (mm)	bottom (mm)	mm	€
627679	4	240	ø280x(H)25	19,75
627686	4	280	ø320x(H)20	25,95

FISH FRYING PAN - OVAL

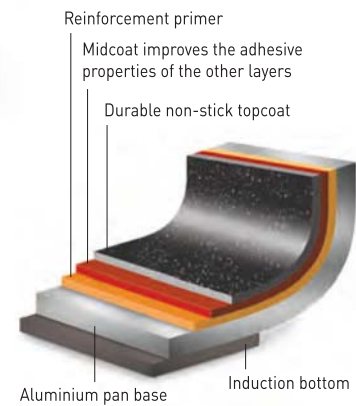
code	wall (mm)	bottom (mm)	mm	€
627716	4	185	280x400x(H)55	41,95

FRYING PANS ALUMINIUM ,PLATINUM PROFESSIONAL'

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



Full range of the induction cookers on page 150-159



FRYING PANS

code	wall (mm)	bottom (mm)	mm	€
621103	4	140	ø200x(H)44	22,95
621110	4	180	ø240x(H)50	27,95
621127	4	200	ø260x(H)52	31,50
621134	4	220	ø280x(H)52	36,95
621158	4	260	ø320x(H)60	43,95

Induction bottom



Insulated handle



Very hard non-stick coating





FRYING PANS CLASSIC STEEL

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



FRYING PAN

code	wall (mm)	bottom (mm)	mm	€
628614	3	220	ø280x(H)50	22,95
628621	3	260	ø320x(H)50	28,95
628638	3	180	ø240x(H)45	17,95
628706	3	240	ø300x(H)50	23,95



See movie



628805



628850

CRÊPES PAN

code	wall (mm)	mm	€
628805	2.5	ø230x(H)25	12,95

BLINIS FRYING PAN

code	wall (mm)	mm	€
628850	2.5	ø140x(H)35	9,20

BEFORE FIRST USE



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



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



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



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



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



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

PAN SERIES COPPER

- 2,5 mm thick 3-ply construction consists of stainless steel (0,4 mm), aluminium (1,5 mm) and copper (0,4 mm).
- Handles are attached by rivets.



SAUCEPAN

- Without lid.

code	liters	wall (mm)	mm	€
607053	1.5	2.5	∅160x(H)80	46,50



607053



607060

FRYING PAN

code	wall (mm)	mm	€
607060	2.5	∅240x(H)50	59,50



18/8 stainless steel (0.4 mm)

aluminium (1.5 mm)

18/0 stainless steel (0.5 mm)



WOK 3-PLY - WITHOUT LID

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

code	mm	€
839003	∅360x(H)90	75,00

839003





FRYING PANS PAELLA



622759



622766



622704



622728



622742



622841

622858

622827

622834

622810

ENAMELLED PAELLA PANS

- With 2 handles.
- Enamelled sheet steel.

code	mm	€
622704	ø100x(H)20	4,95
622711	ø120x(H)25	5,35
622728	ø150x(H)27	5,95
622735	ø200x(H)36	7,50
622742	ø240x(H)40	8,25

ENAMELLED PAELLA BOWLS

- Deep model.
- Enamelled sheet steel.

code	mm	€
622810	ø145x(H)40	5,65
622827	ø170x(H)40	6,15
622834	ø185x(H)43	6,95
622841	ø205x(H)57	7,45
622858	ø245x(H)70	7,95



PAELLA PAN

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

code	Suitable for	mm	€
622100		ø340x (H)40	8,25
622308		ø460x (H)40	14,75
622407	Fiesta gas grill 146002	ø600x (H)40	32,50
622605	Fiesta gas grill 146804	ø800x (H)50	77,50



625002



625057



625101



MUSSEL PAN - WITH LID

- Black enamel.
- Flanged stainless steel rim.

code	max. contents in kg.	liters	mm	€
625002	1.2	2.3	ø190x(H)190	9,95
625057	1.6	3	ø210x(H)200	12,50
625101	2.4	5	ø225x(H)210	17,75



625606



625804



625705



GRAVY PAN - WITH LID

- Black enamel.
- Flanged stainless steel rim.

code	liters	mm	€
625606	0.8	ø125x(H)145	7,95

SOUP & GRAVY PAN - WITH LID

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

code	liters	mm	€
625705	0.6	ø135x(H)103	7,95
625804	0.3	ø120x(H)95	7,50