



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](#)

CREAM WHIPPERS



see movie



588017

Can safely be kept warm in the bain marie

max. 0.50L



588024

589205



CREAM WHIPPER PROFI LINE

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

SPARE PARTS SET

- Set for Hendi cream whippers.
- Contains 3 nozzles, cartridge holder, gaskets, valve and cleaning brush.

code	liters	mm	€
588017	0.5	ø85x(H)235	62,50
588024	1	ø98x(H)330	72,50

code	-	mm	€
589205	Profi Line	120x30x(H)240	13,95





for cream



for liquid



for decorating



for decorating



DECORATING AND INJECTOR TIPS

- Ideal for decoration, filling, injections and marinating.
- Set of 4 stainless steel tips:
 - 1 long injector tip $\varnothing 3$ mm
 - 1 long injector tip $\varnothing 5$ mm
 - 1 short injector tip $\varnothing 3$ mm
 - 1 short injector tip $\varnothing 5$ mm
- Only suitable for use with HENDI Profi Line cream whippers.



code	mm	€
589106	120x30x(H)160	13,95



UNIVERSAL FOR ALL WHIPPED CREAM MAKERS



588208



588215



586907



CREAM WHIPPER CHARGERS

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

code	packed per	order unit	€
586907	50	12	19,95
588208	10	36	4,50
588215	24	25	9,95



588376

588369

588031

CREAM WHIPPER KITCHEN LINE

- Aluminium head and white coated aluminium bottle.
- With 3 different nozzles, charger holder as well as a cleaning brush.
- Not suitable for hot sauces.
- Requires cream charger (N₂O) to operate, not included.

code	liters	mm	€
588031	0.25	ø80x(H)200	25,95
588369	0.5	ø80x(H)260	27,95
588376	0.95	ø95x(H)320	31,95

SPARE PARTS SET

- Set for Hendi cream whippers.
- Contains 3 nozzles, cartridge holder, gaskets, valve and cleaning brush.

code	mm	€
589007	Kitchen Line 120x30x(H)240	8,95



589007



CREAM WHIPPER KITCHEN LINE BLACK

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

code	liters	mm	€
588420	0.5	ø80x(H)260	28,95



588420



S.S.
stainless steel



stöckel



755143

755037

755006

755075

ICE CREAM SCOOP STÖCKEL

code	-	mm	€
755006	1/4	ø100	39,95
755013	1/8	ø80	39,95
755020	1/10	ø70	39,95
755037	1/12	ø67	36,75
755044	1/16	ø59	36,75
755051	1/20	ø56	36,75
755068	1/24	ø51	36,75
755075	1/30	ø49	36,75
755082	1/36	ø47	36,75
755099	1/40	ø45	36,75
755105	1/50	ø43	36,75
755112	1/60	ø40	36,75
755143	1/100	ø30	36,75



stöckel

S.S.
stainless steel



755259

755273

ICE CREAM SCOOP STÖCKEL - OVAL

code	-	mm	€
755259	1/20	70x52	39,25
755273	1/30	62x43	39,25



755372

755396



ICE CREAM SCOOP STÖCKEL

- Fiberglass-reinforced nylon handle
- Easier identification of portion

code	-	mm	€
755334	1/12	ø67	36,95
755341	1/16	ø59	36,95
755358	1/20	ø56	36,95
755365	1/24	ø51	36,95
755372	1/30	ø49	36,95
755389	1/36	ø47	36,95
755396	1/40	ø45	36,95



ICE CREAM DIPPER STÖCKEL

code	-	mm	€
755556	1/20	ø56x120	29,95
755563	1/24	ø51x120	29,95
755570	1/30	ø49x120	29,95

ICE CREAM DIPPER STÖCKEL

- With ceramic coating and extra long handle

code	-	mm	€
755686	1/20	ø56x170	52,50
755693	1/30	ø49x170	52,50

ICE CREAM DIPPER STÖCKEL

- With extra long handle

code	-	mm	€
755655	1/20	ø56x170	39,95
755679	1/30	ø49x170	39,95



759264

759233

759240

ICE CREAM SCOOP PROFI LINE

code	-	mm	€
759233	1/24	ø51	27,95
759240	1/30	ø49	27,95
759257	1/36	ø46	27,95
759264	1/40	ø44	27,95



572719

572016

572313



ICE CREAM SCOOP KITCHEN LINE

code	-	mm	€
572016	1/10	ø70	11,95
572115	1/12	ø66	11,95
572214	1/16	ø59	11,95
572313	1/20	ø56	11,95
572412	1/24	ø53	11,95
572511	1/30	ø50	11,95
572610	1/36	ø48	11,95
572719	1/40	ø44	11,95

18/10
stainless steel

ICE CREAM SPATULAS WITH TRITAN GRIP

code	colour	length (mm)	€
755808	Blue	260	5,95
755815	Red	260	5,95
755822	Yellow	260	5,95
755839	Purple	260	5,95



755808



755815



755822



755839



ICE CREAM CONES STAND

- Fits 3 cones



code	mm	€
755730	200x95x(H)85	9,95



755730

ICE CREAM DIPPER KITCHEN LINE

- With extra long handle

- Filled with oil, ice-cream slides off more easily



code	-	mm	€
759301	1/30	ø49x225	15,95



759301

802021

802038

802045

802052

**ICE CREAM CONTAINER PROFI LINE**

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

code	liters	mm	€
802021	6.5	360x165x(H)150	23,75
802038	5	360x165x(H)120	16,75
802045	3.6	360x165x(H)80	15,95
802052	5	360x250x(H)80	15,95

**ICE CREAM CONTAINER KITCHEN LINE**

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



code	liters	mm	€
807019	5	360x165x(H)120	11,75



807019

807026

**ICE CREAM CONTAINER POLYCARBONATE**

code	colour	liters	mm	€
807026	Transparent	5	360x165x(H)120	8,25
807033	Black	5	360x165x(H)120	9,25
807057	Transparent	5	360x250x(H)80	8,25
807071	Black	5	360x250x(H)80	9,35



807033

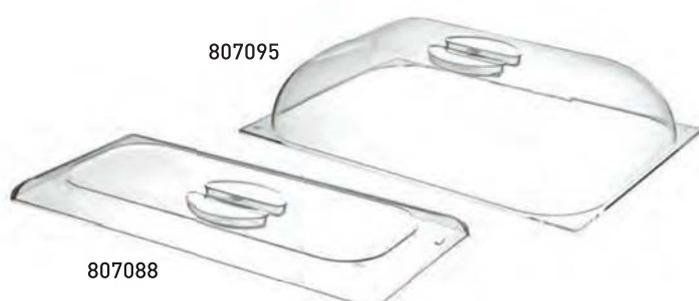
807071

807095

**ICE CREAM CONTAINER LID POLYCARBONATE**

- Suitable for polycarbonate ice cream containers.

code	mm	€
807088	360x165	4,75
807095	360x250	5,95



807088



ICE CREAM MAKER

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

code	V	W	mm	€
274231	230	180	272x315x(H)362	412,50



Easy to assemble and disassemble



Large 2 liter ice cream container



Easy to operate



Easy to operate



Large 2 liter ice cream container



Measuring cup and spoon included



551202



ICING TIPS SET FLOWER & PETAL

- Set consist of 5 icing tips for decorating:
- 2 closed Star tips
- 1 drop Flower tip
- 1 french Star tip
- 1 v-shaped tip
- Extra precise thanks to sharp edges.

code	€
551202	14,95



ICING TIPS - SERRATED

- Set of 5 sizes.

code	-	€
551790	ø6-8-10-12-14	14,95



ICING TIPS - SMOOTH

- Set of 5 sizes.

code	-	€
551691	ø2-4-6-8-10	14,95



551592

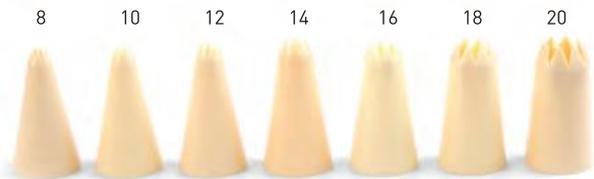


ICING TIPS SET FILLING & DECORATING

- Set consist of 5 icing tubes for:
 - Filling
 - Macarons
 - Decorating
 - Basket weave
 - Writing
- Extra precise thanks to sharp edges

code	€
551592	14,95

551592

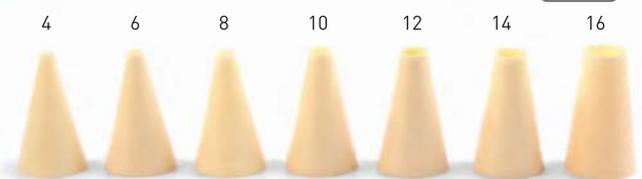


551110

ICING TIPS - SERRATED

- Set of 7 sizes.

code	-	€
551110	ø 3-5-7-9-11-13-15	6,95



551011

ICING TIPS - SMOOTH

- Set of 7 sizes.

code	-	€
551011	ø 5-7-9-11-13-15-17	6,95



551400



ICING TIPS - ASSORTED

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

code	-	€
551400	ø 6-8-10-12	17,95



512227



512166



512173



512142



512159



512135



512104



512302

FOOD RING AND PUSHER SQUARE

- Perfect for plating food in refined shapes.

code	-	mm	€
512166	food ring	65x65x(H)45	3,85
512173	food ring	80x80x(H)45	4,95
512227	pusher	65x65x(H)55	2,25
512234	pusher	80x80x(H)55	2,65

FOOD RING AND PUSHER ROUND

- Perfect for plating food in refined shapes.

code	-	mm	€
512142	food ring	ø80x(H)45	3,25
512159	food ring	ø100x(H)45	4,25
512203	pusher	ø80x(H)55	2,25
512210	pusher	ø100x(H)55	2,65

FOOD RING ROUND

- Perfect for plating food in refined shapes.

code	mm	€
512104	ø70x(H)45	2,95
512135	ø60x(H)45	2,75
512302	ø90x(H)45	3,75



689608



689806



BABA MOULD

code	-	mm	€
689608	With rolled rim	ø70x(H)68	3,25
689806	with smooth rim	ø70x(H)68	2,95



CAKE MOULD

- Rectangular

code	mm	€
682104	180x80x(H)60	7,50
682302	260x100x(H)75	9,95
682401	300x110x(H)75	12,50



682104



682302



682401



673416

674413

PASTRY CUTTER SET

- 14-piece set, round model

code	-	mm	€
673416	with plain edge, ø19-112	ø120x(H)35	10,95
674413	with serrated edge, ø18-108	ø120x(H)35	10,95



515389



515396



515228



515327



515358



515365



BUTTER AND FAT BRUSH FLAT

- With stainless steel bristles.
- High temperature resistant.

code	mm	€
515389	200x25	4,50
515396	220x50	5,75

BUTTER AND FAT BRUSH FLAT

- With wooden handle

code	mm	€
515228	210x20	3,75
515327	210x40	6,45

BUTTER AND FAT BRUSH FLAT SILICONE

- With polypropylene handle

code	mm	€
515358	220x32	3,95
515365	230x45	4,50



DOUGH CUTTER & SCRAPER

554432



DOUGH SCRAPER
- Trapezoidal



code	packed per	mm	€
554432	3	216x128	4,95

554364



DOUGH SCRAPER
- Rectangular



code	packed per	mm	€
554364	6	120x96	4,45

554166



DOUGH SCRAPER FLEXIBLE
- Semi-circular



code	packed per	mm	€
554166	6	120x88	3,25



515044



5 WHEEL DOUGH CUTTER

- Cutting width can easily be adjusted from 56 to 515 mm.
- With 5 smooth ø55 mm stainless steel cutting wheels.

code	mm	€
515044	222x56x(H)55	62,50

855751



DOUGH CUTTER

- Stainless steel with polypropylene handle



code	mm	€
855751	150x110	5,45

553404



DOUGH CUTTER

code	mm	€
553404	150x110	4,75

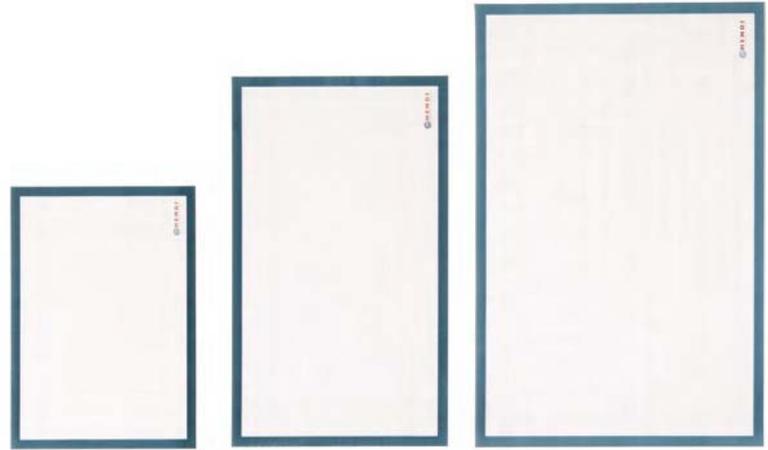


NON-STICK BAKING MATS, GRIDS & PAPER



BAKING MAT NON-STICK SILICONE

code	thickness (mm)	mm	€
677810	0.7	325x530	14,25
677827	0.7	400x600	17,95
677834	0.7	400x300	10,95



677810

677834

677827



for powdered
sugar



637791

for flour
and meal



637821

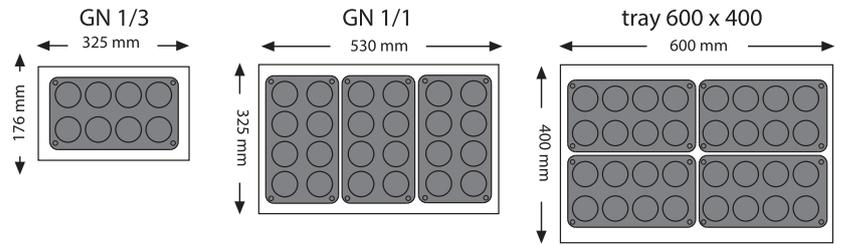
BAKERS' SIEVE

- With hanging loop.

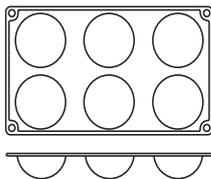
code	-	mm	€
637791	for powdered sugar	ø250x(H)75	10,25
637807	for flour and meal	ø250x(H)75	10,25
637814	for bread-crumbs	ø250x(H)75	10,25
637821	for powdered sugar	ø410x(H)80	19,95
637838	for flour and meal	ø410x(H)80	19,95
637845	for bread-crumbs	ø410x(H)80	19,95

BAKING MOULDS SILICONE

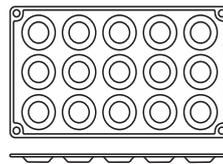
- Made of 100% non-stick silicone.



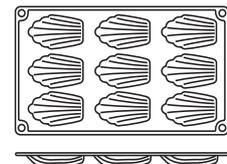
676202



676509



676707



SEMI-SPHERE Ø70X(H)32

code	moulds	mm	€
676202	6	ø70x(H)32	10,95

TARTELETTE Ø50X(H)17

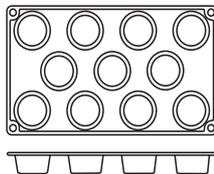
code	moulds	mm	€
676509	15	ø50x(H)17	10,95

MADELEINES 70X47X(H)17

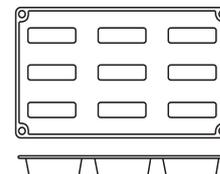
code	moulds	mm	€
676707	9	70x47x(H)17	10,95



676905



677001



MINI-MUFFINS Ø53X(H)30

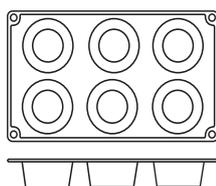
code	moulds	mm	€
676905	11	ø53x(H)30	12,50

MINI-CAKE 80X30X(H)33MM

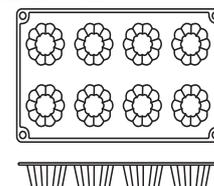
code	moulds	mm	€
677001	9	80x30x(H)33	12,50



677209



677506



MUFFINS Ø69X(H)40

code	moulds	mm	€
677209	6	ø69x(H)40	12,50

CANNELE BORDELAIS Ø54X(H)48

code	moulds	mm	€
677506	8	ø54x(H)48	12,50



515006

ROLLING PIN

- Roller width: 250 mm.
- With slide bearings.



code	mm	€
515006	ø65x470	22,95



515013

ROLLING PIN

- Roller width: 250 mm.
- Stainless steel with non-stick coating.
- With slide bearings.
- Including chrome-plated storage stand.



code	mm	€
515013	ø65x470	29,95



515020

WOODEN ROLLING PIN

- Roller width: 380 mm.
- With ball bearings.



code	mm	€
515020	ø75x590	37,95



515037



DOUGH DOCKER

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

code	mm	€
515037	210x77	7,95





550120

550328

550526



550106

550304

550502

PASTRY BAG

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

code	packed per	mm	€
550120	2	300	5,75
550229	2	350	6,85
550328	2	400	8,75
550427	2	450	9,75
550526	2	500	11,50

PASTRY BAG

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

code	packed per	mm	€
550106	1	300	4,95
550205	1	350	5,25
550304	1	400	5,75
550403	1	450	6,85
550502	1	500	7,75



550113



WALL RACK FOR PASTRY BAGS

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

code	mm	€
550113	495x340x(H)565	62,50



557112

PASTRY BAG

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



code	mm	€
557105	530x285	18,95
557112	445x220	13,95



557303



PASTRY BAG ANTI SLIP

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

code	mm	€
557303	515x280	18,95



design by
Robert Bronwasser



198247

199039



199039

CRÈME-BRÛLÉE BURNER CONCEPT LINE

- Designed with chefs in mind by Robert Bronwasser.
- This crème-brûlée is a pleasure to use thanks to the stylish matt black design with green accents and the ergonomic grip.
- The burner is easily and securely attached to the gas cartridge and covers the whole top of the cartridge.
- The piezo ignition makes it easy to ignite, the large gas dial allows for easy adjusting the flame size and intensity.
- This burner can operate in every angle, even upside down, thanks to the improved design of the burner that prevents flaring.

BUTANE GAS CARTRIDGE

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

code	mm	€
198247	185x65x(H)100	17,95

code	packed per	weight (kg)	order unit	€
199039	4	0.227	7	8,50



See movie



198230

199039

360°



Suitable for multiple purposes

CRÈME-BRÛLÉE BURNER ANTI FLARING

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

code		mm	€
198216	Burner only	190x35x(H)65	16,95
198230	Set burner and cartridge	190x65x(H)250	19,95

BUTANE GAS CARTRIDGE

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

code	packed per	weight (kg)	order unit	€
199039	4	0.227	7	8,50

Usable in every angle, even upside down without flaring





see movie



198209



198223



199046

CRÈME-BRÛLÉE BURNER

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

code	mm	€
198209	145x70x(H)190	31,95

CRÈME-BRÛLÉE BURNER

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

code	mm	€
198223	115x50x(H)155	17,95

GAS CANISTER

- With various filling nozzles

code	packed per	liters	€
199046	4	0.2	8,90

GAS LIGHTER

- Refillable
- Supplied empty

code	packed per	length (mm)	€
198124	2	230	7,95



198124



783153

783160

783177

RAMEKIN

- Ribbed



code	mm	€
783153	ø70x(H)35	1,25
783160	ø90x(H)48	2,25
783177	ø120x(H)55	3,25
783627	ø100x(H)25	1,70

