



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

POTS & PANS	POTS & PANS	POTS & PANS
<p>Frying pan page 15</p> 	<p>Asparagus steamer set XL page 17</p> 	<p>Bain-marie pan page 17</p> 
GN CONTAINERS	KITCHEN TOOLS	KITCHEN TOOLS
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KITCHEN TOOLS	BAKERY & PASTRY	FOOD PROCESSING
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NEW!

FOOD PROCESSING Sausage cutter - manual page 138 	THERMAL PROCESSING Induction cookers Black Line page 152 	THERMAL PROCESSING Induction cookers Oblique page 156 
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Selection of new products for 2020

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BAR & COLD DRINKS	BAR & COLD DRINKS	HOT DRINKS
<p>Beer bucket page 287</p> 	<p>Multipurpose tweezer coated page 301</p> 	<p>Percolator Concept Line matt black page 314</p>  <p> design by Robert Bronwasser</p>

NEW!

<p>TABLEWARE</p> <p>Pizza plates Speciale page 338</p> 	<p>TABLEWARE</p> <p>Chips bags holder page 343</p> 	<p>TABLEWARE</p> <p>Deep frying basket miniatures stackable page 344</p> 
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227060

Two highly efficient fans, distributing hot air evenly



CONVECTION OVEN H90

- Stainless steel body, door with double glazing.
- Cool touch door which can be removed to ease cleaning.
- Inside is partially enamelled and has interior lighting.
- Heating by means of two heating elements and two fans.
- Temperature adjustable from 50°C to 300°C.
- Timer adjustable from 0 to 120 minutes.
- Oven fits 4 trays, distance between the trays is 70 mm.
- Supplied with 4 trays (436x315 mm).

code	V	W	mm
227060	230	2670	595x595x(H)570

GRID FOR OVENS H90 AND H90S

- Suitable for 227060 and 227077.

code	mm
801970	433x338

Fits four aluminium trays



Double, heat resistant glass



Fitted with interior lighting



NEW
MODEL!



HUMIDIFIED CONVECTION OVEN H90S

- Stainless steel body, door with double glazing.
- Cool touch door which can be removed to ease cleaning.
- Inside is partially enamelled and has interior lighting.
- Heating by means of two heating elements and two fans.
- Temperature adjustable from 50°C to 300°C.
- Direct humidification, manually operated with a button and adjustable by a micro-valve at the inlet.
- Waterinlet, which can be connected to water supply, and drain at the back.
- Timer adjustable from 0 to 120 minutes.
- Oven fits 4 trays, distance between the trays is 70 mm.
- Supplied with 4 trays (438x315 mm).

code	V	W	mm
227077	230	2670	595x595x(H)570

GRID FOR OVENS H90 AND H90S

- Suitable for 227060 and 227077.

code	mm
801970	433x338



Removable door eases cleaning



Glass stays cool enough to touch



With clamp to remove hot trays



Direct humidification

227077

CONVECTION OVENS



225929

CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- High-quality stainless-steel body and chamber.
- Manual control panel with knobs for function, temperature, time and amount of steam.
- Has functions for defrost, pre-heat, convection, grill, steam or a combination of those functions.
- Temperature can be set up to 280°C Timer can be set up to 120 minutes.
- Convection by means of two heating elements and one fan With top grill elements.
- Oven fits 4 GN2/3 trays, distance between the trays is 70 mm.
- Supplied with 1 grid GN2/3.
- Convection 3 kW, grill: 1.8 kW.
- Chamber heaters: bottom 1.6 kW, top 0.7 kW.
- Adjustable feet from 55 to 75 mm.

code	V	W	mm
225929	230	3000	620x555x(H)585

STAND FOR CONVECTION STEAM OVEN WITH GRILL 4X GN 2/3

- Suitable for 225929.

code	mm
224823	580x390x(H)750

CONVECTION SNACK OVENS

- Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
- Built-in humidifier makes the oven suitable for even the most

sophisticated baked goods.

- Body and cooking chamber made of stainless steel.
- Glass door with gravity ventilation.
- Cooling system for controls.



225165

CONVECTION OVEN MULTIFUNCTIONAL

- Fits 4 trays 429 x 345 mm, 4 trays included.
- One non-reversible fan.
- Body and chamber made of stainless steel.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 74 mm.
- Temperature range: 50 to 230°C.

code	V	W	mm
225165	230	2600	590x695x(H)590



224670



FLOOR STAND FOR SNACK OVENS

- Capacity: 6x 429x345 mm.
- Compatible with Hendi oven 225165.

code	mm
224670	540x460x(H)700

CONVECTION BAKERY OVENS - 600X400 MM

- Ideal solution for businesses wishing to add fresh and tasty baked goods to their product range.
- Compact size and cost-effective energy consumption make it fit for installation practically anywhere.
- Built-in humidifier makes the oven suitable for even the most

sophisticated baked goods.

- Body and cooking chamber made of stainless steel.
- Glass door with gravity ventilation.
- Cooling system for controls.

18/0

stainless steel

BAKERY HUMIDIFIED CONVECTION OVEN

- Two non-reversible fans.
- Indirect humidification, manually operated with a button.
- Fits up to four 600 x 400 mm trays, not included.
- Body and chamber made of stainless steel.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 83 mm.
- Temperature range: 50 to 230°C.

code	V	W	mm
225516	230	3400	790x750x(H)635



225516

STEAM CONVECTION OVEN

- Two reversible fans.
- Direct humidification, adjustable in 5 steps.
- Fits up to four 600 x 400 mm trays, not included.
- Chamber made of stainless steel 18/10.
- Double layer glass door, cools front pane by means of natural convection.
- Tray support spacing 83 mm.
- Temperature range: 50 to 230°C.

code	V	W	mm
225523	400	6400	790x750x(H)635



225523

FLOOR STAND FOR BAKERY OVENS

- Capacity: 6x 600x400.
- Suitable for ovens: 225516, 225523.

code	mm
225639	760x520x(H)950



225639

CONVECTION OVENS & COMBI-OVENS NANO 4X 450X340MM

- These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meats and poultry or perfectly steamed fish.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence. The fan motor has double bearings and 250W of power. Timer can be set up to 120 minutes, temperature up to 260°C.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch. Outside glass can be removed to ease cleaning.

NANO

- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- Chamber capacity of 4 trays (450x340mm), tray guides are placed 75 mm apart.
- Comes complete with 4 aluminium trays (450x340mm).



223376

CONVECTION OVEN MANUAL NANO

- Manual control panel, two knobs for temperature and time.
- Equipped with 1 non-reversible fan.
- Weight: 36 kg.

code	V	W	mm
223376	230	2850	560x595x(H)530

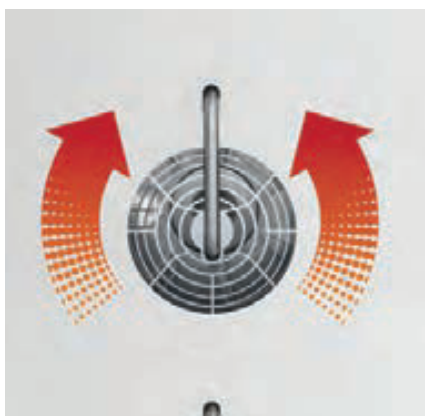


223369

MULTI-FUNCTIONAL CONVECTION OVEN MANUAL WITH HUMIDIFIER NANO

- Manual control panel, three knobs for temperature, time and mode.
- With a humidifier button for indirect humidification.
- 4 modes: defrosting, convection, grill and grill with convection.
- Equipped with 1 non-reversible fan.
- Weight: 36 kg.

code	V	W	mm
223369	230	3100	560x595x(H)530



CONVECTION OVEN MANUAL WITH HUMIDIFIER NANO

- Manual control panel, two knobs for temperature and time.
- With a humidifier button for indirect humidification.
- Equipped with 1 reversible fan.
- Weight: 38 kg.

code	V	W	mm
223352	230	3200	560x595x(H)530



223352

CONVECTION OVEN DIGITAL WITH HUMIDIFIER NANO

- Digital control panel, easy control over the time, temperature and humidification.
- The oven is programmable, possibility to create 99 3-step programs, 4 if pre-heating is added to the program.
- Equipped with 1 reversible fan.
- Weight: 38 kg.

code	V	W	mm
223345	230	3100	560x595x(H)530



223345

STAND FOR OVENS NANO 4X 450X340MM

- For ovens 223376, 223369, 223352, 223345.

code	mm
223031	560x510x(H)800



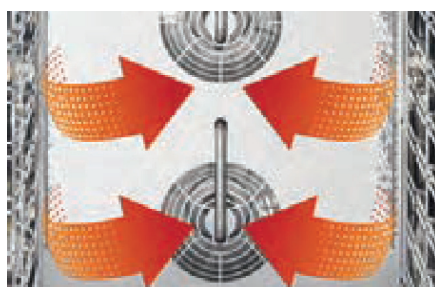
223031



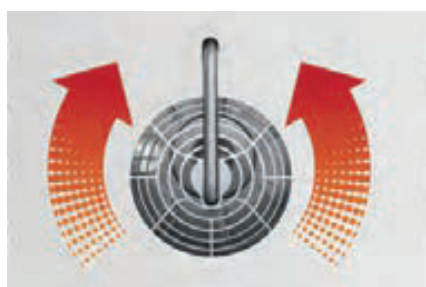
- A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven. These modes can be used separately or in conjunction with one another. These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavorful roasted meat and poultry or perfectly steamed fish.
- Steam is generated by directly spraying water on the heaters. The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels. Works with a direct water connection: $\frac{3}{4}$ ", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan(s) have auto-reverse and can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence. The fan motor has double bearings and 250W of power.
- The digital control panel has clear readouts for the

different functions, time, temperature and cooking program.

- Electronic timer can be set up to 999 minutes, temperature up to 260°C.
- The oven is programmable to ensure the same level of quality in day to day operations. It's possible to create 99 3-step programs, 4 if pre-heating is also added to the program.
- The oven is fitted with a removable temperature probe which can work in conjunction with the incorporated Delta-T cooking function.
- Keeps the chamber warm before pre-heating to ensure quick ready times.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch. Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- The chamber is fitted removable GN-tray guides and halogen lighting.
- Automatic chamber heating before "PRE-HEATING" cycle.



Convection (ventilated), for even temperature in the entire chamber.



High-power fans - 250 W each., autoreverse 2 speeds.



Double glazed, cooled door, inside glass can be removed for easy cleaning. Water drain in chamber bottom.

CONVECTION STEAM OVEN DIGITAL NANO 5X GN2/3

- Capacity of 5x GN2/3, GN-tray guides are placed 67 mm apart.
- With 1 reversible fan.
- Weight: 64 kg.

code	V	W	mm
223291	400	5400	700x714x(H)628

STAND FOR NANO OVENS 5X GN 2/3

code	mm
223666	700x580x(H)700

223291



CONVECTION STEAM OVEN DIGITAL NANO 7X GN1/1

- Capacity of 7x GN1/1, GN-tray guides are placed 67 mm apart.
- With 2 reversible fans.
- Weight: 117 kg.

code	V	W	mm
223109	400	10800	920x834x(H)859

STAND FOR 7X GN 1/1 OVENS

code	mm
223659	940x640x(H)700

223109



CONVECTION STEAM OVEN DIGITAL NANO 12X GN1/1

- Capacity of 12x GN1/1, GN-tray guides are placed 67 mm apart.
- With 3 reversible fans.
- Weight: 151 kg.

code	V	W	mm
223086	400	16100	920x834x(H)1195

STAND FOR 12X GN 1/1 OVENS

code	mm
223642	940x640x(H)500

223086



Professional removable gasket, easy disassembly for cleaning or replacing.



Strengthened hinges, for precise closing.



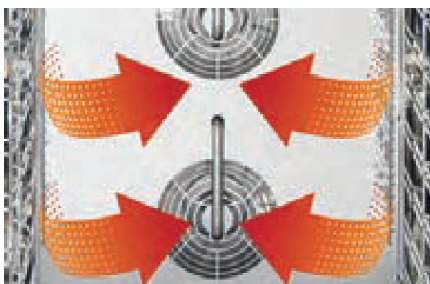
Direct injection for efficient humidification.



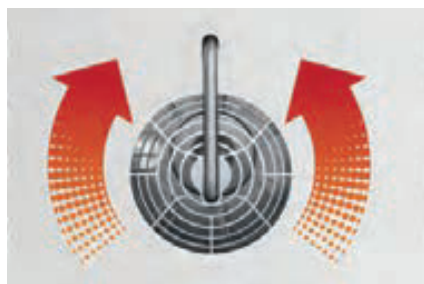
- A convection steam oven combines the efficiency of a convection oven with the capabilities of a steam oven. These modes can be used separately or in conjunction with one another. These ovens are the way to go when you want to create scrumptious baked goods, vegetables with a bite, flavourful roasted meat and poultry or perfectly steamed fish.
- Steam is generated by directly spraying water on the heaters. The steam levels in the chamber are controllable and the oven has multiple automated features to maintain the set levels. A direct water connection is needed: $\frac{3}{4}$ ", max 30°C, 150-200 kPa (2 bar), only treated, softened water.
- Housing and chamber are made of high-quality stainless steel, the chamber is equipped with a drain in the bottom.
- The powerful 6 bladed fan(s) have auto-reverse and

can spin at two speeds (1400/2800 rpm), this results in ideal distribution of air in chamber and preventing inner turbulence. The fan motor has double bearings and 250W of power.

- The manual control panel has thermostat and steaming indicator lights and three large knobs for setting the time, temperature and amount of steam.
- Timer can be set up to 120 minutes, temperature up to 260°C.
- The door is fitted with two layers of glass with space for gravity ventilation, this keeps the outside glass cool to the touch. Outside glass can be removed to ease cleaning.
- Door gasket is fitted in the chamber and removable to ease cleaning and replacement.
- The chamber is fitted removable GN-tray guides and halogen lighting.



Convection (ventilated), for even temperature in the entire chamber.



High-power fans - 250 W each., autoreverse 2 speeds.



Double glazed, cooled door, inside glass can be removed for easy cleaning. Water drain in chamber bottom.

CONVECTION STEAM OVEN MANUAL NANO 5X GN2/3

- Capacity of 5x GN2/3, GN-tray guides are placed 67 mm apart.
- With 1 reversible fan.
- Weight: 64 kg.

code	V	W	mm
223307	400	5400	700x714x(H)628

STAND FOR NANO OVENS 5X GN 2/3

code	mm
223666	700x580x(H)700

223307



CONVECTION STEAM OVEN MANUAL NANO 7X GN1/1

- Capacity of 7x GN1/1, GN-tray guides are placed 67 mm apart.
- With 2 reversible fans.
- Weight: 117 kg.

code	V	W	mm
223116	400	10800	920x834x(H)859

STAND FOR 7X GN 1/1 OVENS

code	mm
223659	940x640x(H)700

223116



CONVECTION STEAM OVEN MANUAL NANO 12X GN1/1

- Capacity of 12x GN1/1, GN-tray guides are placed 67 mm apart.
- With 3 reversible fans.
- Weight: 151 kg.

code	V	W	mm
223093	400	16100	920x834x(H)1195

STAND FOR 12X GN 1/1 OVENS

code	mm
223642	940x640x(H)500

223093



Professional removable gasket, easy disassembly for cleaning or replacing.



Strengthened hinges, for precise closing.



Direct injection for efficient humidification.



808207

TRAY
- With 3 rims



code	mm
808207	600x400



808214

TRAY PERFORATED
- With 3 rims



code	mm
808214	600x400



808221

TRAY PERFORATED
- With Teflon™ non-stick coating.
- With 3 rims.



code	mm
808221	600x400



808245

TRAY FOR FRENCH BREAD
- With Teflon™ non-stick coating.
- Perforated.
- Fits 5 loaves of french bread.



code	mm
808245	600x400

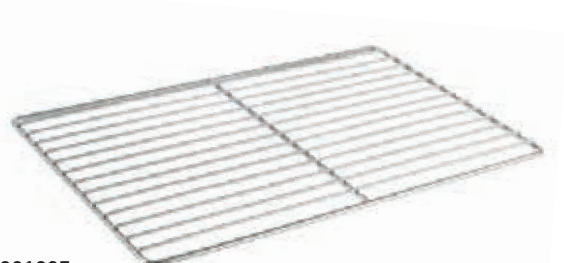


808238

TRAY FOR FRENCH BREAD
- Perforated
- Fits 5 loaves of french bread



code	mm
808238	600x400

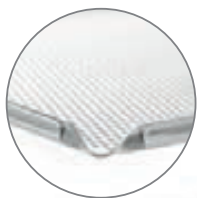


801925

GRID



code	-	mm
801925	Grid transverse	600x400
801963	Chrome plated	600x400
801994		600x400



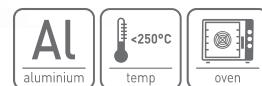
808306



TRAY PERFORATED GN 1/1 - WITH 4 RIMS

code	mm
808306	530x325x(H)10

808405



TRAY PERFORATED GN 1/1 - WITH 4 RIMS

- With Teflon™ non-stick coating.

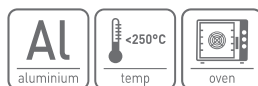
code	mm
808405	530x325x(H)10



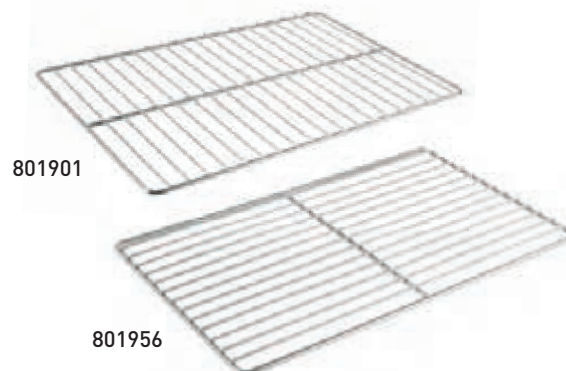
808429

TRAY GN 1/1 - WITH 4 RIMS

- With Teflon™ non-stick coating.



code	mm
808429	325x530x(H)10



801901

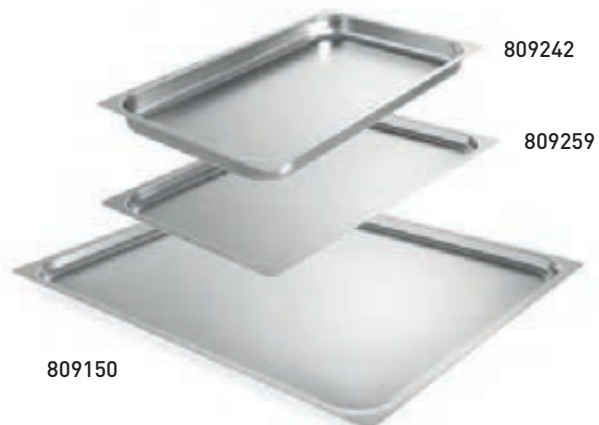
801956

GASTRONORM GRID

- GN 1/1



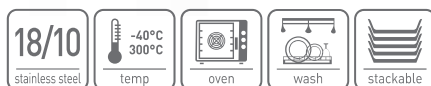
code	-	mm
801901		530x325
801918	Stainless steel 18/10	530x325
801956	Chrome plated - transverse grid	530x325



809242

809259

809150

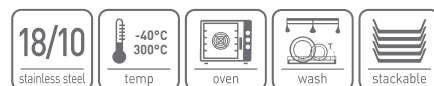


GASTRONORM TRAY PROFI LINE

code	GN	mm
809242	GN 1/1	530x325x(H)40
809259	GN 1/1	530x325x(H)20
809150	GN 2/1	650x530x(H)20

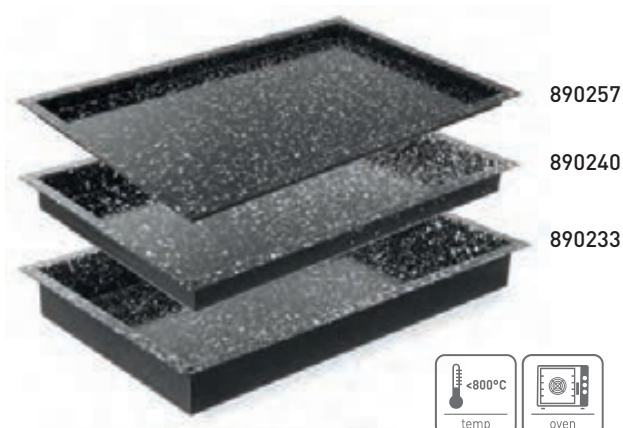


809273



GASTRONORM TRAY GN 2/3

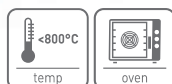
code	mm
809273	354x325x(H)40
809280	354x325x(H)20



890257

890240

890233



GASTRONORM CONTAINER ENAMELLED

code	mm
890233	530x325x(H)60
890240	530x325x(H)40
890257	530x325x(H)20



805558

805541

805534



CONTAINER WITH NON-STICK COATING

code	mm
805534	530x325x(H)65
805541	530x325x(H)40
805558	530x325x(H)20



808313



TRAY PERFORATED GN 2/3 - WITH 4 RIMS

code	mm
808313	354x325x(H)10



808412



TRAY PERFORATED GN 2/3 - WITH 4 RIMS

– With Teflon™ non-stick coating.

code	mm
808412	354x325x(H)10

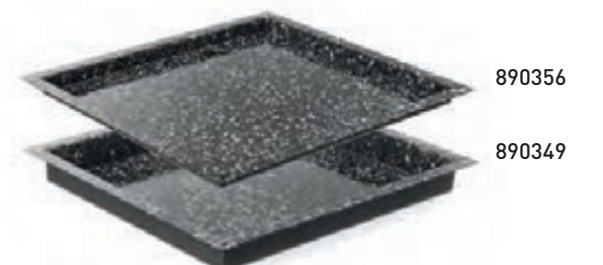


801932



GASTRONORM GRID GN 2/3

code	mm
801932	354x325



890356

890349



GASTRONORM CONTAINER ENAMELLED GN 2/3

code	mm
890349	345x325x(H)40
890356	345x325x(H)20

OVEN MITTS

- Certified protective gloves. CE compliant in accordance with the Personal Protective Equipment Regulation 2016/425.



556603



OVEN MITTS, COTTON

code	packed per	length (mm)
556603	2	350



BARBECUE APRON

- Canvas 280 g/m².
- Flame retardant coating.

code	mm
556696	810x660



556627



556610



556634



OVEN MITTS, FIBERGLASS

code	packed per	length (mm)
556627	2	360

OVEN MITTS, FLAME RETARDANT COTTON

- Extra long to protect the forearm

code	packed per	length (mm)
556610	2	380

OVEN GLOVE HEAT RESISTANT

- Heat resistant up to 250°C.
- Comfortable fit.

code	packed per	length (mm)
556634	2	300



556689

OVEN GLOVES LEATHER

- Heat resistant up to 250°C.
- Made from cow leather.
- Extra long to protect the forearm.

code	mm
556689	460



556658

OVEN MITTS LEATHER

- Heat resistant up to 250°C.
- Made from cow leather.
- Extra long to protect the forearm.

code	packed per	length (mm)
556658	2	460

