



# 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](#)



POTS & PANS



GN CONTAINERS



KITCHEN TOOLS



CREAM WHIPPERS & PASTRY



FOOD PROCESSING



THERMAL PROCESSING



PIZZA, PASTA & KEBAB



CONVECTION OVENS



COOLING



TRANSPORT & FURNITURE



HYGIENE



BAR & COLD DRINKS



HOT DRINKS



TABLEWARE



BUFFET PRODUCTS



BARBECUES & HEATERS



# Selection of new products for 2020

<p><b>POTS &amp; PANS</b></p>	<p><b>POTS &amp; PANS</b></p>	<p><b>POTS &amp; PANS</b></p>
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## THERMAL PROCESSING

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## THERMAL PROCESSING

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## PIZZA, PASTA & KEBAB

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## COOLING

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## COOLING

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# Selection of new products for 2020

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see movie



231807

### VEGETABLE CUTTER PROFI LINE

- Suitable for cutting large quantities of vegetables.
- Contains 5 different discs for different cutting results: slices 2 and 4 mm and graters 3, 5 and 7 mm.
- Big inlet with lever for inserting big pieces.
- Small inlet with pusher for inserting smaller pieces.
- Cast aluminium housing.
- 2 security systems: first - screw locks the cover, second - electromagnetic sensor (opening the cover turns off the machine).
- Speed: 295 rpm. Weight: 24 kg

code	V	W	mm
231807	230	550	540x240x(H)450



5 discs included, 2 for slicing 3 for grating



see movie



231852

### VEGETABLE CUTTER HEAVY DUTY

- Designed for cutting large amounts of vegetables.
- Large inlet for large vegetables, up to  $\varnothing$  165 mm.
- Small inlet for long vegetables, i.e. carrots, cucumbers up to  $\varnothing$  55 mm.
- Cutting chamber housing made of cast aluminium, bottom part of the housing made of stainless steel.
- Convenient pressing handle. 750W = 1hp air-cooled high-performance motor.
- Low-voltage control buttons: STOP, START (24 V).
- 2 security systems: cutter switches off upon lifting of the pressing handle and upon lifting of the upper cover of the chamber.
- Upon lowering of the pressing handle the cutter starts automatically.
- Easy and fast replacement of cutting disks.
- 5 cutting discs included:
  - 2 mm slices (disc with 3 blades)
  - 4 mm slices (disc with 3 blades)
  - 3 mm grater
  - 5 mm grater
  - 7 mm grater
- Evacuation disc. 4 rubber anti-slip feet.
- Speed: 300 rpm.
- Weight: 25 kg.

code	V	W	mm
231852	230	750	500x250x(H)470



5 discs included, 2 for slicing 3 for grating



Big inlet for inserting big pieces of vegetables



Small inlet for inserting small pieces of vegetables



Big inlet for inserting big pieces of vegetables



Small inlet for inserting small pieces of vegetables



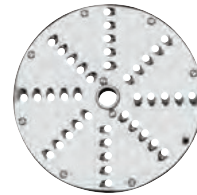
280096



**SLICING DISC**

- For vegetable cutter 231807 & 231852

code	-	thickness (mm)
280096	DF-1	1
280102	DF-2	2
280126	DF-4	4
280201	DF-6	6
280218	DF-8	8
280225	DF-10	10



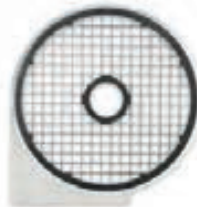
280317



**GRATING DISC**

- For vegetable cutter 231807 & 231852

code	-	thickness (mm)
280294	DT-2	2
280300	DT-3	3
280317	DT-7	7
280416	DT-5	4.5



234730

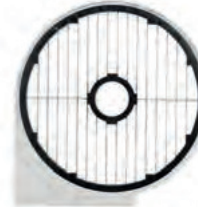


**DICING DISC**

- For vegetable cutter 231807 & 231852.

- Must be used in combination with a slicing disc.

code	thickness (mm)
234730	8
234747	10



234754



**FRENCH FRIES CUTTING DISC**

- For vegetable cutter 231807 & 231852.

- Must be used in combination with a slicing disc.

code	thickness (mm)
234754	8
234761	10



280621



**RASPING DISC**

- For vegetable cutter 231807 & 231852

code	-	thickness (mm)
280621		



280423



**JULIENNE DISC**

- For vegetable cutter 231807 & 231852

code	-	thickness (mm)
280423	DQ-3	3

**RACK FOR 18 VEGETABLE CUTTER DISCS**

code	mm
280690	400x250x(H)90



280690



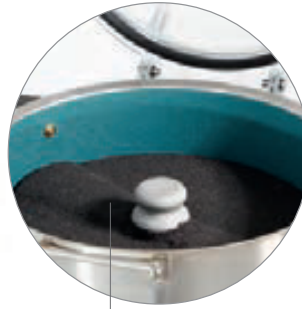


Transparent cover



226834

Peel trap



Abrasive disc



Digital timer

### POTATO PEELER PROFI LINE 5KG

- Made entirely of stainless steel.
- Transparent cover.
- Digital timer.
- Peel trap directly below the appliance.
- Abrasive disc.
- Inside walls lined with removable abrasive material.
- Emergency stop switch.
- Conforms to CE requirements.
- Output 75 kg/h.
- Weight 35 kg.

code	V	W	mm
226834	230	370	530x520x(H)700



630402



### FRENCH FRIES CUTTER

- Knives made of stainless steel.
- Comes with 4 blades: 6, 9 and 13 mm, as well as a knife for 8 parts.
- Mountable to working table or wall.
- Handle covered by plastic for easier pressing.
- Stainless steel mounting plate allows easy removal and cleaning.
- With rubber feet to hold firmly when using on table.

code	mm
630402	430x168x(H)290

### FRIES KNIFE 11 MM FOR FRENCH FRIES CUTTER

- Fits Hendi French fries cutter 630402.
- Comes with pressing plate.

code
630419



630419

Power can be increased in 6 steps.



Only works when button is pressed.



design by  
Robert Bronwasser



222157



**NEW MODEL!**

**STICK BLENDER CONCEPT LINE**

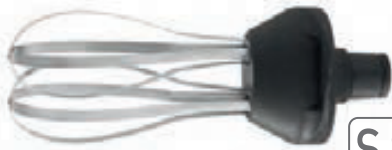
- Designed with chefs in mind by Robert Bronwasser.
- ABS plastic housing and a stainless steel shaft.
- Stainless steel cross shaped blade with titanium coating.
- Powerful 250W motor, 6 speeds with LCD display.
- Maximum speed 13500 rpm.
- Suitable for processing 1 to 4 liters.

code	V	W	mm
222157	230	250	ø71x(H)444



## STICK BLENDERS PROFI LINE

- Professional version.
- Housing made of fiber reinforced nylon.
- Stainless steel shaft and blade.
- Easy to clean.



224342



### WHISK ATTACHMENT FOR STICK BLENDER PROFI LINE 300, 400 & 500

- Consists of two whisks.
- Easy and safe to attach.

code	mm
224342	ø120x(H)330



224328

### STICK BLENDER PROFI LINE 250 - WITH FIXED SPEED

- Shaft length: 250 mm.
- Suitable for dishes up to 20 liters.
- Weight 1,45 kg.
- Speed 15.000 RPM.

code	V	W	mm
224328	230	250	ø75x(H)285



224335

### STICK BLENDER PROFI LINE 300 - WITH ADJUSTABLE SPEED

- Electronic control panel (9 speeds).
- Shaft length: 300 mm.
- Suitable for dishes up to 50 liters.
- Weight: 3,45 kg.
- Variable speed: 2000 - 9000 RPM.
- Maximum speed: 13.000 RPM.

code	V	W	mm
224335	230	300	ø100x(H)350



224397

### STICK BLENDER PROFI LINE 400 WITH ADJUSTABLE SPEED

- Electronic control panel (9 speeds)
- Shaft length: 400 mm
- Suitable for dishes up to 80 liters
- Weight: 4,1 kg
- Variable speed: 2000 - 9000 RPM
- Maximum speed: 15.000 RPM

code	V	W	mm
224397	230	400	ø100x(H)350



224380



224359

**STICK BLENDER PROFI LINE 400  
- ADJUSTABLE SPEED**

- With whisk attachment and wall mounted storage rack. Electronic control panel.
- 9 Speed settings between 2000 and 9000 rpm.
- Capacity up to 80 liter.
- Shaft length: 400 mm.
- Weight: 4,1 kg.

code	V	W	mm
224380	230	400	ø100x(H)350

**STICK BLENDER PROFI LINE 500  
- WITH ADJUSTABLE SPEED**

- Electronic control panel (9 speeds).
- Shaft length: 500 mm.
- Suitable for dishes up to 100 liters.
- Weight: 4,1 kg.
- Variable speed: 2000 - 9000 RPM.
- Maximum speed: 15.000 RPM.

code	V	W	mm
224359	230	400	ø100x(H)350



**WALL MOUNTED STORAGE RACK**

code	mm
934029	365x130x(H)70



224373



**STICK BLENDER 250VV  
- WITH ADJUSTABLE SPEED**

- Professional version
- Housing made of fiber reinforced nylon
- Stainless steel shaft and blade
- Whisk attachment included (290 mm)
- Easy accessory changing clutch
- Easy to clean
- Ergonomic handle
- Shaft length: 250 mm
- Suitable for dishes up to 20 liters
- Speed control knob
- Speed: 2500 - 15000 RPM
- Weight 1,9 kg

code	V	W	mm
224373	230	250	ø75x(H)555

**PLANETARY MIXERS**



222829

**HEAVY DUTY MIXER 7 LITER**

- High quality cast steel body, injection-molded top cover and plastic bowl guard.
- High performance worm drive and gears.
- Safe to use because of multiple safety switches and overload protection.
- Stainless steel bowl, beater, whisk and dough hook are included.
- Easy to use digital control panel.
- Maximum flour mixing capacity: 0.8 kg.
- With handle to lift the bowl in place.
- Safety switch on the bowl guard, when the bowl guard is opened, the machine stops.
- 3 different speeds: 128/ 252/ 545 rpm.

code	liters	V	W	mm
222829	7	230	650	240x420x(H)425



222836

**HEAVY DUTY PLANETARY MIXER 10 LITER**

- High quality cast steel body, injection-molded top cover and chrome wire bowl cover.
- High performance worm drive and gears.
- Safe to use because of multiple safety switches and overload protection.
- Stainless steel bowl, beater, whisk and dough hook are included.
- Easy to use mechanical control panel.
- Maximum flour mixing capacity: 2.5 kg.
- With handle to lift the bowl in place.
- Lift and missing bowl safety switch.
- 3 different speeds: 148/ 244/ 480 rpm.

code	liters	V	W	mm
222836	10	230	600	380x470x(H)730



222843

**HEAVY DUTY PLANETARY MIXER 20 LITER**

- High quality cast steel body, injection-molded top cover and chrome wire bowl cover.
- High performance worm drive and gears.
- Safe to use because of multiple safety switches and overload protection.
- Stainless steel bowl, beater, whisk and dough hook are included.
- Easy to use mechanical control panel.
- Maximum flour mixing capacity: 5 kg.
- With handle to lift the bowl into place.
- Safety switches for height and presence of bowl.
- 3 different speeds: 197/ 317/ 462 rpm.

code	liters	V	W	mm
222843	20	230	1100	490x580x(H)780



## ELECTRIC MEAT TENDERIZER

- Perfect for restaurants, butcheries and catering establishments.
- Maximum meat piece size: 160 mm wide x 30 mm thick.
- Stainless steel housing.
- Rollers for beef and pork included.
- Tenderizer knife speed 75 RPM.
- Engine cooled with a built-in fan. 4 rubber feet.



Beef and pork tenderizer included

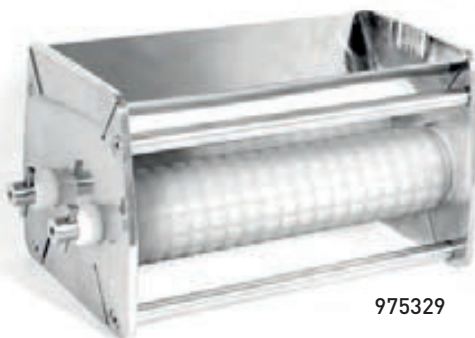
code	V	W	mm
975305	230	350	465x220x(H)430



See movie



975305

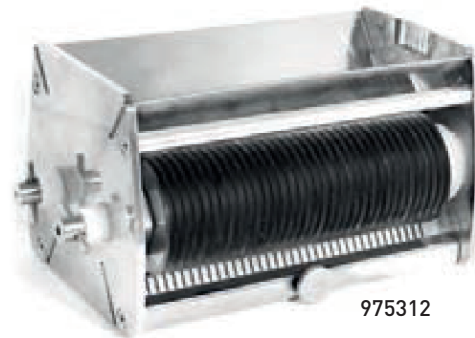


975329

## ROLLERS FOR POULTRY

- Stainless steel case.
- 2 polypropylene pressing rollers.
- Roller length 180 mm.

code	mm
975329	235x130x(H)120



975312

## ROLLERS FOR SHOARMA

- Stainless steel case and knives
- 2 sets of knives cutting stripes 4 mm wide
- Roller length 165 mm

code	mm
975312	235x130x(H)120

MEAT MINCERS



**MEAT MINCER PROFI LINE 12**

- High-quality professional device for grinding all kinds of skinless and boneless meat.
- Worm screw made of a special aluminium alloy.
- Body, hopper and meat container made of stainless steel.
- Polyethylene pusher included.
- Oil bathed gears (for smooth and extra quiet operation).
- Mincing disc diameter: 70 mm, holes: Ø 6 mm.
- Weight 19 kg.
- Not for continuous use.
- Output 200 kg/h.

code	V	W	mm
282199	230	750	370x220x(H)440

282199



282267

**PERFORATED PLATE**

- ø 70 mm

code	-	mm
282229	282199	ø8
282236	282199	ø6
282243	282199	ø4.5
282250	282199	ø3
282267	282199	ø2



282359

**KNIFE**

code	-
282359	282199



282304

**WORM SCREW**

- Made of anodized aluminium

code	-
282304	282199



### MEAT MINCER PROFI LINE 22

- High-quality professional device for grinding all kinds of skinless and boneless meat.
- Worm screw made of a special aluminium alloy.
- Body, hopper and meat container made of stainless steel.
- Polyethylene pusher included.
- Oil bathed gears (for smooth and extra quiet operation).
- Mincing disc diameter: 82 mm, holes: Ø 6 mm.
- Weight 24 kg.
- Not for continuous use.
- Output 300 kg/h.

code	V	W	mm
282007	230	1100	430x250x(H)510

282007



282052

#### PERFORATED PLATE

- ø 82 mm

code	-	mm
282014	282007	ø8
282021	282007	ø6
282038	282007	ø4.5
282045	282007	ø3
282052	282007	ø2



#### KNIFE

code	-
282076	282007



282076

#### WORM SCREW

- Made of anodized aluminium

282069

code	-
282069	282007





### MEAT MINCER KITCHEN LINE 12

- Stainless steel feeder tray, hopper made of a special aluminium alloy
- Knife and worm screw made of stainless steel and funnel of cast iron
- Stuffing tube and two ø70mm mincing discs with ø 6 and 8 mm holes included
- Easy disassembly for easy cleaning
- Motor with an overheat protection mechanism
- Anti-slip feet
- Output 100 kg/h
- Not for continuous use

code	V	W	mm
210802	230	550	432x261x(H)484



See movie



210802



931233

#### PERFORATED PLATE

- ø 70 mm

code	-	mm
931219	210802	ø4.5
931226	210802	ø6
931233	210802	ø8



931240

#### KNIFE

code	-
931240	210802



931257

#### WORM SCREW

code	-
931257	210802

### MEAT MINCER KITCHEN LINE 22

- Stainless steel feeder tray, hopper made of a special aluminium alloy.
- Knife and worm screw made of stainless steel and funnel of cast iron.
- Stuffing tube and two ø82 mm mincing discs with ø 6 and 8 mm holes included.
- Easy disassembly for easy cleaning.
- Motor with an overheat protection mechanism.
- Anti-slip feet.
- Output 200-220 kg/h.
- Not for continuous use.

code	V	W	mm
210819	230	750	427x261x(H)486



210819



933343

#### PERFORATED PLATE

- ø 82 mm

code	-	mm
933329	210819	ø4.5
933336	210819	ø6
933343	210819	ø8



933350

#### KNIFE

code	-
933350	210819



933367

#### WORM SCREW

code	-
933367	210819



### MEAT MINCER 198

- Ideal for small amounts and sausage making, not for commercial use.
- Aluminium housing.
- Die cast metal hopper with meat dish/dust cover.
- Pusher made of plastic.
- Aluminium worm screw and stainless steel knife. 2 mincing discs, diameter 65,8 mm included: 4 mm and 7 mm diameter holes.
- 3 sausage stuffing tubes: ø 12, 15 and 20 mm.
- Steak tartare attachment.
- On/off/reverse switch.
- Not for continuous use.
- Weight 5,2 kg.

code	V	W	mm
210864	230	400	275x190x(H)347



Three sausage stuffing tubes included

Worm screw made of aluminium, blade made of stainless steel

Meat dish with dust cover



See movie



210864



265109

### SAUSAGE CUTTER - ELECTRIC

- Electric sausage cutter with double blade knife and adjustable thickness
- Extra long insertion tunnel for many types of sausages
- Maximum diameter of 48mm



code	V	W	mm
265109	230	135	230x185x(H)325



222805

### SAUSAGE CUTTER - MANUAL

- Stable footing by suction cups.
- High-quality serrated blades.
- Easy to clean.
- Cuts 11 slices.

code	mm
222805	214x155x(H)205

**NEW!**



282113

**HAMBURGER PRESS**

- Makes ø130 mm hamburgers.
- Components in contact with meat are made of stainless steel.
- Bottom housing made of anodised aluminium.
- Handy lever for removing prepared hamburger patties from the press bowl.
- Container for patty dividers.

code	mm
282113	330x250x(H)300



282120

**PATTY DIVIDERS**

- Made of transparent cellulose.
- High temperature resistant and biodegradable.
- Packed per ±1400 pieces.

code	mm
282120	ø130x(H)60



513033

**TORTILLA PRESS**

- Makes max. ø200 mm tortillas.
- Made of aluminium alloy with red powder coating on the exterior.

code	mm
513033	255x202x(H)95



513026

**HAMBURGER PRESS**

- Makes ø115 mm hamburgers.
- Made of aluminium alloy with non-stick coating.
- Handle made of polypropylene.

code	mm
513026	ø120x (H)80

## SAUSAGE FILLING MACHINES



See movie



With a set of 4 stainless steel funnels



282151



282090



### SAUSAGE FILLING MACHINE PROFI LINE

- Body, cylinder and a piston made of stainless steel.
- Equipped with a two-speed filling system that is easy to use.
- The piston can easily be removed for filling and cleaning.
- Equipped with bearings and gear train made of hardened steel, resistant to pressure.
- With set of four stainless steel funnels, diameter: 16/22/32/38 mm.

code	liters	mm
282571	3	300x340x(H)570
282588	5	300x340x(H)690
282090	7	300x340x(H)830
282151	10	370x320x(H)670



With a set of 4 plastic funnels



282137



282144



### SAUSAGE FILLING MACHINE KITCHEN LINE

- Body made of painted steel, cylinder and piston made of stainless steel.
- Equipped with a two-speed filling system that is easy to use.
- The piston can easily be removed for filling and cleaning.
- Equipped with bearings and gear train made of hardened steel, resistant to pressure.
- With set of four polypropylene funnels, diameter: 10/20/30/40 mm.

code	liters	mm
282137	3	300x340x(H)570
282144	5	300x340x(H)690

## MEAT SLICERS PROFI LINE



- Intended for professional commercial use.
- Housing made of coated aluminium, with non-slip feet.
- Tilted blade made of hardened stainless steel.
- Air-cooled motor with protection against overheating.
- Motor with extra power for cutting hard meats.
- Fitted with blade guard and built-in sharpener.
- Carriage with safety shield and remnant holder with upright lock.
- Quick and easy to disassemble for cleaning.

- Meets all safety requirements for commercial use, such as:
  - Setting 0 thickness keeps the blade behind the blade guard.
  - Protection against activation while the sharpener or the axle cover is removed.
  - Carriage can only be locked and removed while the blade is set to 0 thickness.
- Not suitable for cutting cheese, only possible with separately sold non-stick coated knife.



### SLICER PROFI LINE 220 RED EDITION

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 12 mm.
- Maximum slicing diameter: 150 mm.
- Finished with a special red coating.

code	V	W	mm
970294	230	280	440x420x(H)350

### SLICER PROFI LINE 250 RED EDITION

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 180 mm.
- Finished with a special red coating.

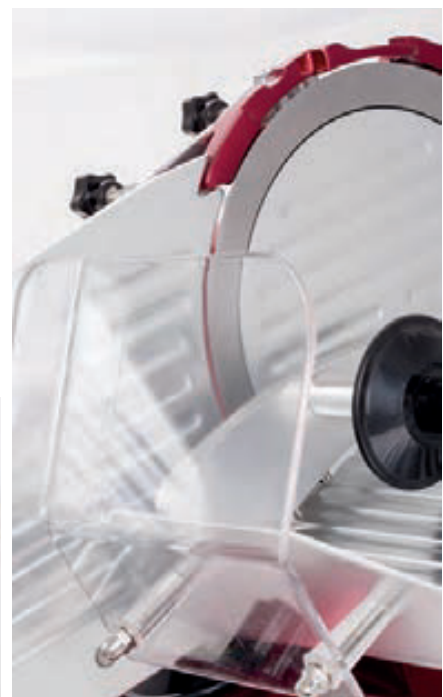
code	V	W	mm
210086	230	320	485x420x(H)395



Slicing thickness is easy to adjust



Carriage with locking mechanism



Acrylic safety shield



Built-in sharpener



Heavy product holder

## MEAT SLICERS PROFI LINE



- Intended for professional commercial use.
- Housing made of coated aluminium, with non-slip feet.
- Tilted blade made of hardened stainless steel.
- Air-cooled motor with protection against overheating.
- Motor with extra power for cutting hard meats.
- Fitted with blade guard and built-in sharpener.
- Carriage with safety shield and remnant holder with upright lock. Quick and easy to disassemble for cleaning.

- Meets all safety requirements for commercial use, such as:
  - Setting 0 thickness keeps the blade behind the blade guard.
  - Protection against activation while the sharpener or the axle cover is removed.
  - Carriage can only be locked and removed while the blade is set to 0 thickness.
- Not suitable for cutting cheese, only possible with separately sold non-stick coated knife.



210031



210048

### SLICER PROFI LINE 195

- Blade diameter: 195 mm.
- Steplessly adjustable slicing thickness up to 12 mm.
- Maximum slicing diameter: 120 mm.

code	V	W	mm
210031	230	200	400x400x(H)330

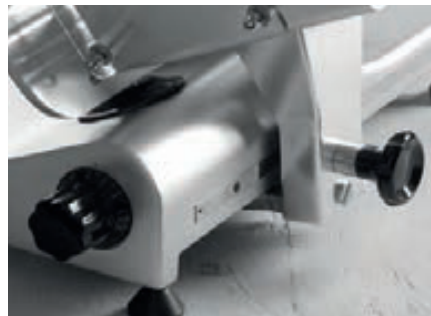
### SLICER PROFI LINE 220

- Blade diameter: 220 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 150 mm.

code	V	W	mm
210048	230	280	440x420x(H)350



Acrylic safety shield



Carriage with locking mechanism



Built-in sharpener



Blade protection



Sealed safety on/off switch



Air cooled engine protected by metal cover



see movie



210000



210017

### SLICER PROFI LINE 250

- Blade diameter: 250 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 180 mm.

code	V	W	mm
210000	230	320	485x420x(H)395

### SLICER PROFI LINE 300

- Blade diameter: 300 mm.
- Steplessly adjustable cutting thickness up to 15 mm.
- Maximum slicing diameter: 200 mm.

code	V	W	mm
210017	230	420	600x480x(H)450

### NON-STICK COATED BLADE

- For slicing cheese.

code	-	mm
975732	210048	ø220
975749	210000	ø250
975756	210017	ø300
975800	210031	ø195



975732



### CHEESE-GRATING MACHINE

- Capacity of 30 kilos per hour.
- Functional and practical, stable body.
- Despite its small size, the device offers high performance.
- Ideal for grating Parmesan cheese and other hard cheeses.
- Motor is protected against overloading.
- Provided with grated cheese container 1,3 L.
- Speed: 1400 RPM.
- Cylinder diameter ø110x60 mm.
- Weight 8 kg.

code	-	V	W	mm
226827	30 kg/h	230	380	280x250x(H)310



Stainless steel roller



226827





975268



201435

**VACUUM CHAMBER PACKAGING MACHINE  
PROFI LINE**

- Designed for packing food and technical products.
- Body and chamber made of 304 high-quality stainless steel.
- Large recess in the bottom (exclusively in model no. 975251) and domed cover allow for packing large portions.
- High quality durable transparent cover enables visual control of the packing process.
- V-shaped gasket to guarantee high sealability.
- Digital display.
- User-friendly. Automatic operation.
- Adjustable sealing time.
- Pressure indicator.
- Oil cooled pump, capacity: 167 L/min., 975275: 333 L/min.

code	seal strip (mm)	V	W	mm
975268	300	230	370	370x480x(H)435
975275	350	230	750	425x560x(H)460

**VACUUM CHAMBER PACKAGING MACHINE  
PROFI LINE 300**

- 300 mm seal strip, sealing bar width: 5 mm.
- Adjustable cycle and sealing time, automatic and manual operation.
- Suitable for vacuum packing liquid and wet food.
- With marinate function.
- Fitted with a digital display and a manual pressure gauge.
- High quality oil pump which provides high pressures (1009mbar) and fast vacuum speed.
- Body and chamber made of high quality stainless steel.
- Large recess in the bottom and domed transparent cover allow for packing large portions.
- Oil cooled pump capacity: 133,3 L/min.
- Chamber dimensions: 300x350x(H)110 mm

code	V	W	mm
201435	230	950	359x425x(H)356

**VACUUM COOKING BAGS**

- Suitable for sous vide cooking.
- 2-ply, inside layer 60 µm food contact approved Polyethylene, outside layer 15µm Polyamide (Nylon).
- Total thickness is 75 µm.
- The used materials act as an UV filter.
- Bags can be used in temperatures from -20° up to 110°C.
- Suitable for chamber vacuum packing machines.

code	packed per	mm
971314	50	450x350
971321	50	400x400
971338	50	500x380
970652	100	250x150
970669	100	350x250
970676	100	200x150
970683	100	300x200
970690	100	400x300





See movie



201442



975398

### VACUUM CHAMBER PACKAGING MACHINE PROFI LINE 410

- 410 mm seal strip, sealing bar width: 3 mm.
- Adjustable vacuum, sealing, inflating and cooling time, automatic and manual operation.
- Suitable for vacuum packing liquid and wet food.
- Fitted with a digital display and a manual pressure gauge.
- High quality oil pump which provides high pressures (1009mbar) and fast vacuum speed.
- Body and chamber made of high quality stainless steel.
- Large recess in the bottom and domed transparent cover allow for packing large portions.
- With bag clamp inside the chamber to keep bags in place during operation.
- Oil cooled pump, capacity: 333,3 L/min.
- Chamber dimensions: 425x457x(H)100 mm

code	V	W	mm
201442	230	1000	505x567x(H)465

### VACUUM CHAMBER PACKAGING MACHINE KITCHEN LINE

- 295 mm long sealstrip, 3,5 mm wide.
- Body and chamber made of high quality stainless steel.
- Transparent ABS cover to control the packing process.
- For professional use.
- Regulated vacuum and sealing cycle time.
- Digital display of vacuum level.
- Air cooled pump, capacity: 77 L/min.
- Chamber dimensions: 350x300x(H)110 mm.
- Weight: 24.4 kg.

code	V	W	mm
975398	230	630	429x359x(H)345

### VACUUM PACKING BAGS

- 2-ply, inside layer made from food contact approved Polyethylene, outside layer made from Polyamide (Nylon).
- Total thickness is 65 µm.
- Suitable for chamber vacuum packing machines.

code	packed per	mm
970386	100	230x160
970393	100	350x250
970607	100	200x140
970614	100	300x200
970621	100	400x300





Roll attachment can easily be installed

975374



### BAG ROLLS ATTACHMENT FOR 975374 VACUUM PACKAGING MACHINE KITCHEN LINE

- Can be attached to vacuum packaging machine Kitchen Line 975374 or as a stand-alone attachment for other vacuum packaging machines.
- Equipped with a removable knife to cut exactly the needed bag length. Internal dimensions: 412x101x(H)101 mm.
- For rolls with maximum dimensions of  $\varnothing$ 100x400 mm.
- Base made of ABS.
- Transparent polycarbonate cover for easy control of the roll.

code	mm
970638	487x122x(H)107



970638



### VACUUM PACKAGING MACHINE KITCHEN LINE

- 420 mm seal strip, sealing bar width: 5 mm.
- Suitable for bags on roll in combination with bag rolls attachment 970638.
- Digital display of vacuum and sealing cycle.
- Vacuum may be generated in a continuous or pulsating mode.
- Additional buttons for quick start of vacuum and sealing on the handle.
- Automatic switch-off after 10 minutes of idleness – energy saving.
- High power of the sealing bar reduces the sealing time to 2-3 s.
- High capacity double pump: 16l/min.
- Stainless steel body.
- Robust handle.
- Only suitable for embossed vacuum bags, up to 406mm width.
- Weight: 6.9 kg.

code	V	W	mm
975374	230	650	490x260x(H)145



970362



### VACUUM PACKAGING MACHINE PROFI LINE

- Made of stainless steel.
- Professional vacuum pump and pressure gauge.
- Manual or automatic operation.
- Digital display.
- Adjustable sealing time.
- Teflon-coated sealing strip.
- Pump capacity: 20 L/min.
- For use with embossed bags only.

code	V	W	mm
970362	230	250	370x280x(H)170



## VACUUM PACKING BAGS



### VACUUM COOKING BAGS

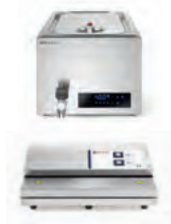
- Suitable for sous vide cooking.
- 2-ply, inside layer 60 µm food contact approved Polyethylene, outside layer 15µm Polyamide (Nylon).
- Total thickness is 75 µm.
- The used materials act as an UV filter.
- Bags can be used in temperatures from -20° up to 110°C.
- Suitable for chamber vacuum packing machines.

code	packed per	mm
971314	50	450x350
971321	50	400x400
971338	50	500x380
970652	100	250x150
970669	100	350x250
970676	100	200x150
970683	100	300x200
970690	100	400x300

### VACUUM PACKING BAGS

- 2-ply, inside layer made from food contact approved Polyethylene, outside layer made from Polyamide (Nylon).
- Total thickness is 65 µm.
- Suitable for chamber vacuum packing machines.

code	packed per	mm
970386	100	230x160
970393	100	350x250
970607	100	200x140
970614	100	300x200
970621	100	400x300



### EMBOSSED VACUUM BAGS ON ROLL

- 2-ply, inside layer 60 µm food contact approved Polyethylene, outside layer 15µm Polyamide (Nylon).
- Total thickness is 75 µm.
- The used materials act as an UV filter.
- Embossing improves the air flow out of the bag during the vacuum packing process.
- Bags can be used in temperatures from -20° up to 100°C.
- Suitable for chamber and external vacuum packing machines.

code	packed per	mm
971062	2	6000x200
971079	2	6000x280

### EMBOSSED VACUUM BAGS

- 2-ply, inside layer 60 µm food contact approved Polyethylene, outside layer 15µm Polyamide (Nylon).
- Total thickness is 75 µm.
- The used materials act as an UV filter.
- Embossing improves the air flow out of the bag during the vacuum packing process.
- Bags can be used in temperatures from -20° up to 100°C.
- Suitable for chamber and external vacuum packing machines.

code	packed per	mm
971000	50	400x500
971017	100	150x250
971024	100	200x300
971031	100	300x400
971048	100	150x400
971055	100	250x350