



# 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







<b>POTS &amp; PANS</b>	<b>POTS &amp; PANS</b>	<b>POTS &amp; PANS</b>
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# NEW!

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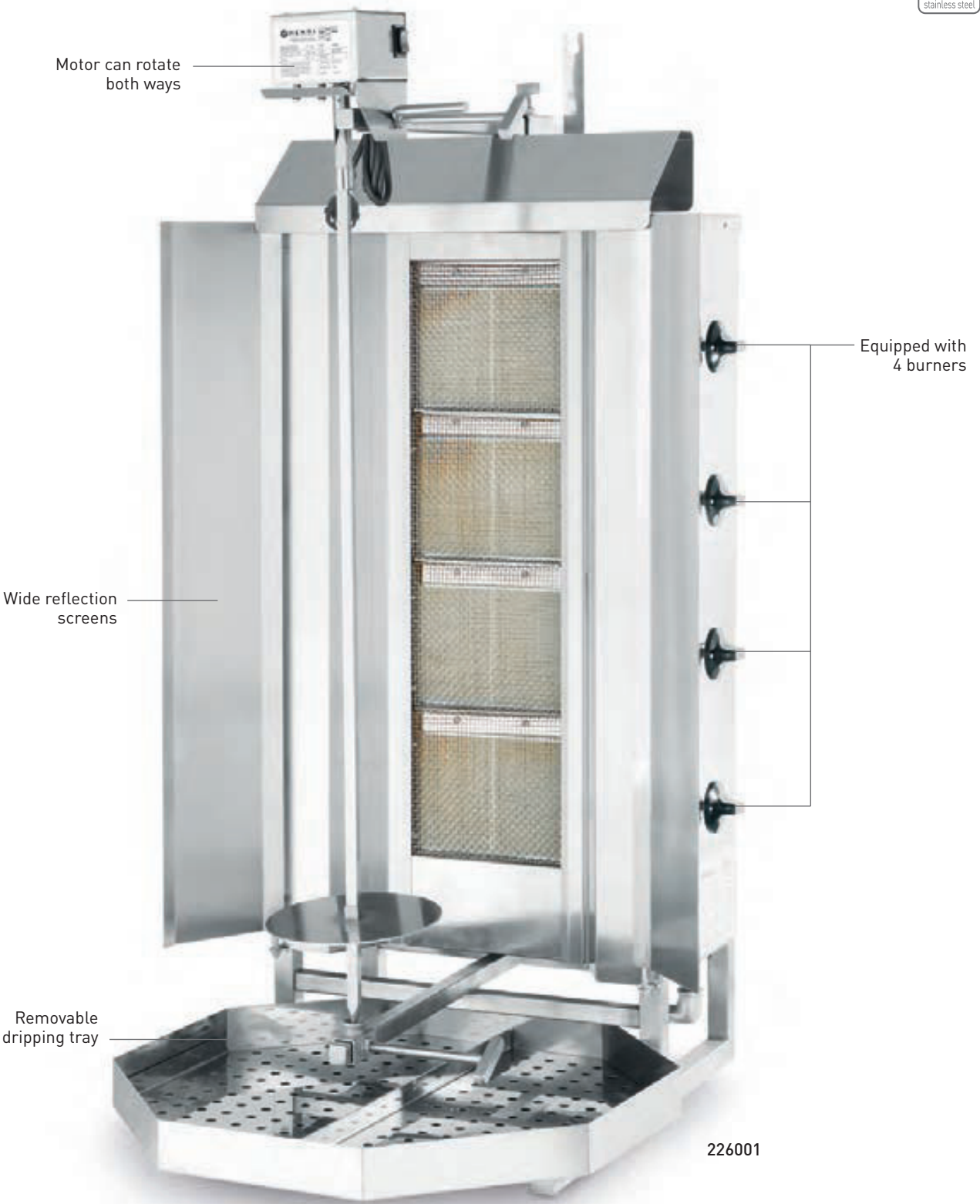
## Selection of new products for 2020

<b>TRANSPORT &amp; FURNITURE</b>	<b>TRANSPORT &amp; FURNITURE</b>	<b>HYGIENE</b>
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# NEW!

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**KEBAB GRILL GAS PROFI LINE**

- For natural gas, can be converted to propane with included converter set.
- Fitted with thermocouple.
- Grill distance adjustment.
- Burners power 12 kW.
- Delivered with reflection screens.
- Grill length: 900 mm.
- Capacity: up to 80 kg.
- Weight 30 kg.

code	KW [Hs]	mm
226001	12	470x550x(H)1150

NEW  
MODEL!



267257

### CORDLESS KEBAB KNIFE ELECTRIC

- For slicing döner kebab, shawarma, gyro, etc.
- 2 stainless steel ø100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 60 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Charger with red and green light indicating battery level.
- Two 2,000 mAh battery packs included.
- Blade sharpening stone included.
- Weight 1 kg.

code	V	W	mm
267257	230	80	199x114x(H)184

### KEBAB KNIFE ELECTRIC

- For slicing döner kebab, shawarma, gyro, etc.
- 2 stainless steel ø100 mm blades, 1 smooth and 1 serrated.
- Blade spins at 2600 RPM and can slice up to 60 kg/h.
- Easily adjustable slicing thickness from 0 mm up to 8 mm.
- Blade cover made of stainless steel ensures safety during cutting.
- Handle and motor housing made of anti-slip material.
- ON/OFF switch integrated with the housing.
- Overload protection with a reset button.
- Blade sharpening stone included.
- Weight 1 kg.

code	V	W	mm
267240	230	80	194x113x(H)173

18/0

stainless steel



267240



## SPIRAL MIXERS

– Spiral mixers



226209

### SPIRAL MIXER WITH FIXED BOWL - 10 L

- Model with fixed head and bowl.
- Bowl capacity: 10 liter.
- Bowl dimensions: ø260x(H)200 mm.
- Maximum dough load of 8 kg.
- Weight: 42 kg.

code	-	V	W	mm
226315	35 kg/h	230	370	260x500x(H)500

### SPIRAL MIXER WITH FIXED BOWL - 22 L

- Model with fixed head and bowl.
- Bowl capacity: 20 liter.
- Bowl dimensions: ø360x(H)210 mm.
- Maximum dough load of 17 kg.
- Weight 56 kg.

code	-	V	W	mm
226209	56 kg/h	400	750	385x670x(H)725

### SPIRAL MIXER WITH FIXED BOWL - 32 L

- Model with fixed head and bowl.
- Bowl capacity: 32 litres.
- Bowl dimensions: ø400x(H)260 mm.
- Maximum dough load of 25 kg.
- Weight 90 kg.

code	-	V	W	mm
226308	88 kg/h	400	1100	424x735x(H)805



Liftable head  
makes it easy to  
remove the bowl

With integrated  
timer

Bowl is made from  
18/10 stainless steel

226346

#### SPIRAL MIXER WITH REMOVABLE BOWL - 10 L

- Model with liftable head and removable bowl.
- Bowl capacity: 10 litres.
- Bowl dimensions:  $\varnothing 260 \times (H) 200$  mm.
- Maximum dough load of 8 kg.
- Weight 60 kg.

code	-	V	W	mm
226339	35 kg/h	230	370	385x670x(H)675

#### SPIRAL MIXER WITH REMOVABLE BOWL - 20 L

- Model with liftable head and removable bowl.
- Bowl capacity: 20 litres.
- Bowl dimensions:  $\varnothing 360 \times (H) 210$  mm.
- Maximum dough load of 17 kg.
- Weight 73 kg.

code	-	V	W	mm
226346	56 kg/h	400	750	385x670x(H)725

#### SPIRAL MIXER WITH REMOVABLE BOWL - 32 L

- Model with liftable head and removable bowl.
- Bowl capacity: 32 litres.
- Bowl dimensions:  $\varnothing 400 \times (H) 210$  mm.
- Maximum dough load of 25 kg.
- Weight 94,6 kg.

code	-	V	W	mm
226353	88 kg/h	400	1100	424x735x(H)805



See movie

Perfect for pizza  
and pasta dough

226629

**ELECTRIC DOUGH ROLLER 300**

- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Two sets of adjustable rollers shape the dough into a disc of consistent thickness.
- Can operate continuously or can be started with the supplied foot pedal.
- Separate roller guards ensure easy and safe operation.
- Rolled dough disc diameter: 14 to 30 cm, thickness: 1 to 4 mm.
- Weight 25 kg.

code	V	W	mm
226629	230	250	440x365x(H)640



226636

**ELECTRIC DOUGH ROLLER 400**

- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Two sets of adjustable rollers shape the dough into a disc of consistent thickness.
- With 2 options for operation, continuous or by foot pedal.
- Separate roller guards ensure easy and safe operation.
- Rolled dough disc diameter: 26 to 40 cm, thickness: 1 to 4 mm.
- Weight 37 kg.

code	V	W	mm
226636	230	370	550x365x(H)750



226612

**ELECTRIC DOUGH ROLLER 500**

- Perfect for rolling cold pizza dough and pasta dough.
- One set of rollers, electric foot pedal.
- Adjustable dough thickness from 1 to 4 mm, diameter adjustable from 26 to 50 cm.
- Roller guard.
- Weight 27 kg.

code	V	W	mm
226612	230	370	645x360x(H)430

With electric  
foot pedal





See movie



224847



#### PASTA MAKER ELECTRIC

- Perfect for making fresh pasta (max. width: 170 mm).
- Cover equipped with safety switch.
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three rollers/cutters: dough roller, tagliatelle cutter (6,25 mm) and fettuccine cutter (2 mm).

code	V	W	mm
224847	230	70	258x218x(H)232



224830



#### PASTA MAKER

- Perfect for making fresh pasta (max. width: 140 mm).
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three aluminium alloy rollers/cutters: dough roller, tagliatelle cutter and fettuccine cutter.
- Includes a hand crank and a clamp for table mounting.

code	mm
224830	440x382x(H)340





880968

880906

### LID FOR PIZZA DOUGH BOXES



code	mm
880968	600x400

### PIZZA DOUGH BOX



code	liters	mm int.	mm
880920	24	565x365x(H)120	600x400x(H)130
880906	14	565x365x(H)70	600x400x(H)75
880913	18	565x365x(H)90	600x400x(H)95



617069



617502

### PIZZA PAN

- Made of blue steel.
- Ideal for uniform heat distribution when baking.



code	mm
617069	ø200x(H)25
617076	ø220x(H)25
617083	ø240x(H)25
617090	ø260x(H)25
617106	ø280x(H)25
617205	ø300x(H)25
617304	ø320x(H)25
617403	ø360x(H)25
617410	ø400x(H)25
617427	ø450x(H)38
617434	ø500x(H)38

### PIZZA SCREEN

- With wire mesh bottom.
- Ideal for uniform pizza baking



code	mm
617502	ø230
617526	ø280
617533	ø300
617540	ø330
617557	ø360
617564	ø400
617571	ø450
617588	ø500
617595	ø600
617458	ø380
617465	ø430
617472	ø480
617519	ø250



810361

**NEW!**



### PIZZA SCREEN/PAN RACK 14 SLOTS

- Holds up to 14 pizza screens or pans.

code	mm
810361	300x305x(H)



## PIZZA BOARDS

- Made of raw beech wood.
- With grooves to assist cutting into 6 equal parts.

code	mm
505540	ø300
505557	ø350
505564	ø400
505571	ø450
505588	ø500



505540



ø500 and 600 mm have  
a reinforced bottom

**NEW!**



505533

505526

**NEW!**



617724

## PIZZA BOARD WITH HANDLE

- Made of compressed wood fibre, temperature resistant up to 175°C.
- The high pressure used during production makes the boards stronger than regular wood.
- Maintenance free (no need for oil or bleach).
- Handle with hole to hang the board.
- Darkens during use which gives it a natural look.

code	mm
505526	ø254x(H)6
505533	ø305x(H)6

## PIZZA SCOOP & BOARD

- Description follows when more info is available.

code	mm
617724	535x305x(H)10

## PIZZA OVEN

- Tray grid suitable for pizzas up to ø 30 cm.
- Timer adjustable up to 15 minutes.
- With top and bottom heating elements and crumbs tray.
- Suitable for frozen pizzas.

code	V	W	mm
220306	230	1300	480x420x(H)195



220306





#### PIZZA SCOOP ROUND

- Light and robust, made of anodised aluminium.
- Handle with slide grip, remove pizzas from the oven effortlessly.



code	-	mm
617151		1200x230
617168	perforated	1200x230

#### PIZZA SCOOP ROUND

- Handle with slide grip, remove pizzas from the oven effortlessly.



code	-	mm
617182		1200x230
617199	perforated	1200x230

#### PIZZA SCOOP SQUARED

- Light and robust, made of anodised aluminium.



code	-	mm
617113		1320x305
617120		1320x405
617137	perforated	1320x305
617144	perforated	1320x405

#### PIZZA SCOOP SQUARED



code	mm
617175	1320x305



#### PIZZA SLICER

- Stainless steel knife blade.
- Polypropylene handle.

code	ø	length (mm)
617014	100	230



#### PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm
617731	200



617144



617175



617816



617861



525593



525630



### PIZZA SCOOP SQUARED

– Wooden handle



code	mm
617816	1320x305
617861	1320x405

### PIZZA OVEN CLEANING BRUSH

- Brush made of brass wire.
- Removable wooden handle ended with a screw.
- Steel scraper.

code	mm
525630	930x260

### PIZZA OVEN CLEANING BRUSH

– Copper brush with aluminium handle.



code	mm
525593	1320



617700

### PAN GRIPPER

– Suitable for all types of pizza pans.

code	mm
617700	190



523902

### CAKE SERVER

– With polypropylene handle

code	mm
523902	260x60



523957

### CAKE SCOOP/CUTTER

– With black polypropylene handle  
– With cutting sides

code	mm
523957	295x75

## PIZZA OVEN BASIC

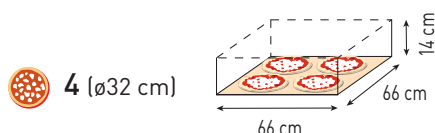
- Steel housing with a stainless steel front, insulated with rock wool.
- Analog control panel with individual controls for each heating element, two elements per oven chamber.
- Each oven chamber is fitted with refractory bricks,

a thermometer and a light.

- Models with 2 chambers have full separate control panels for each oven chamber.
- Temperature range: 50°C up to 500°C.



226681

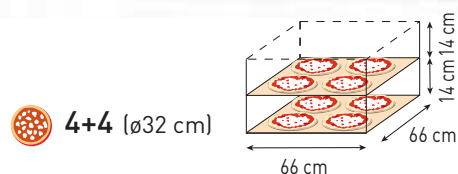


### PIZZA OVEN BASIC 4

- Inside dimensions of the chamber: 660x660x(H)140 mm.
- Weight: 76 kg.

code	V	W	mm
226681	400	4700	975x814x(H)413

226698

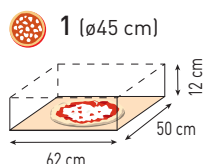


### PIZZA OVEN BASIC 44

- Inside dimensions of the chamber: 2x 660x660x(H)140 mm.
- Weight: 126 kg.

code	V	W	mm
226698	400	9400	975x924x(H)745

226889

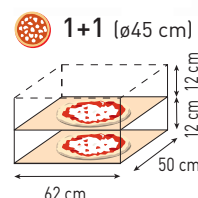


### PIZZA OVEN BASIC 1/50 VETRO

- Stainless steel front panel and painted steel body.
- Insulation made of rock wool.
- Refractory bricks in the cooking chamber.
- Heating elements in the chamber (top and bottom).
- Separate thermostat for each heating element.
- Temperature range: 50°C to 500°C.
- Inside dimensions of the chamber: 620x500x(H)120 mm.

code	V	W	mm
226889	400	5000	915x621x(H)357

226896



### PIZZA OVEN BASIC 2/50 VETRO

- Stainless steel front panel and painted steel body.
- Insulation made of rock wool.
- Refractory bricks in the cooking chamber.
- Heating elements in the chamber (top and bottom).
- Separate thermostat for each heating element.
- Temperature range: 50°C to 500°C.
- Inside dimensions of the chamber: 620x500x(H)120 mm.

code	V	W	mm
226896	400	7500	915x621x(H)527



PIZZA DELIVERY BAGS

- Thermal insulation delivery bags save time and money and help improve the quality of your services.
- The product remains hot and tasty all the way to the customer.



Top transparent pocket for bills.

Removable frame.



Anti-slip plastic handle.

Extra insulation.



709825

PIZZA DELIVERY BAG 35 CM

- Fits 4 pizza boxes of 35x35 cm.
- Tight shutter easy to adjust.
- Made of tough and easy to clean material.
- Top transparent pocket for bills.

code	mm
709825	350x350

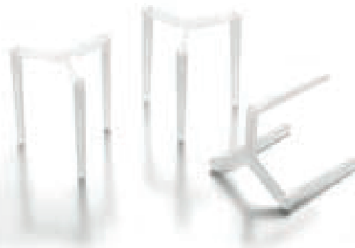


709818

PIZZA DELIVERY BAG 45 CM

- Fits 4 pizza boxes of 45x45 cm.
- Tight shutter easy to adjust.
- Made of tough and easy to clean material.
- Top transparent pocket for bills.

code	mm
709818	450x450x(H)210



709900

LID SPACER FOR PIZZA'S

- Height of the lid spacer: 35 mm

code	packed per
709900	500

