



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](#)



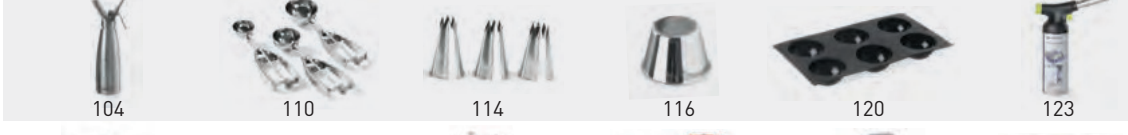
POTS & PANS



GN CONTAINERS



KITCHEN TOOLS



CREAM WHIPPERS & PASTRY



FOOD PROCESSING



THERMAL PROCESSING



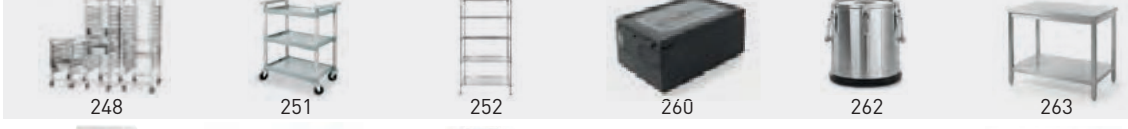
PIZZA, PASTA & KEBAB



CONVECTION OVENS



COOLING



TRANSPORT & FURNITURE



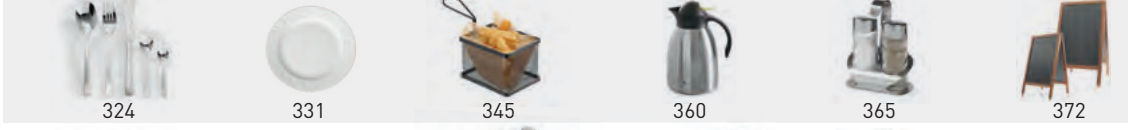
HYGIENE



BAR & COLD DRINKS



HOT DRINKS



TABLEWARE



BUFFET PRODUCTS



BARBECUES & HEATERS



Selection of new products for 2020

<p>POTS & PANS</p>	<p>POTS & PANS</p>	<p>POTS & PANS</p>
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<p>GN CONTAINERS</p>	<p>KITCHEN TOOLS</p>	<p>KITCHEN TOOLS</p>
<p>Gastronorm container 2/1 page 22</p> 	<p>Knives carrying case page 56</p> 	<p>Oyster glove page 57</p> 
<p>KITCHEN TOOLS</p>	<p>KITCHEN TOOLS</p>	<p>KITCHEN TOOLS</p>
<p>Oyster knife long page 57</p> 	<p>Safe can opener page 60</p> 	<p>Infrared thermometer with probe page 94</p> 
<p>KITCHEN TOOLS</p>	<p>BAKERY & PASTRY</p>	<p>FOOD PROCESSING</p>
<p>Glass dome page 102</p> 	<p>Crème-Brûlée burner Concept Line page 123</p>  <p> design by Robert Bronwasser</p>	<p>Stick Blender Concept Line page 129</p>  <p> design by Robert Bronwasser</p>

FOOD PROCESSING

Sausage cutter - manual
page 138



THERMAL PROCESSING

Induction cookers Black Line
page 152



THERMAL PROCESSING

Induction cookers Oblique
page 156



THERMAL PROCESSING

iVide circulator stick
page 165



THERMAL PROCESSING

Food dehydrator Kitchen Line
page 172



PIZZA, PASTA & KEBAB

Pizza board with handle
page 205



PIZZA, PASTA & KEBAB

Pizza scoop
page 206



CONVECTION OVENS

Oven gloves leather
page 223



COOLING

Back bar refrigerator double doors 228 l
page 231



COOLING

Four drawer refrigerated counter Profi Line 280 l
page 235



COOLING

Taco holder
page 247




TRANSPORT & FURNITURE

Serving trolley heavy duty
page 251



Selection of new products for 2020

<p>TRANSPORT & FURNITURE</p>	<p>TRANSPORT & FURNITURE</p>	<p>HYGIENE</p>
<p>Freezing element page 259</p> 	<p>Work table page 263</p> 	<p>Insect killer 300m² page 272</p> 
<p>HYGIENE</p>	<p>HYGIENE</p>	<p>HYGIENE</p>
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<p>HYGIENE</p>	<p>HYGIENE</p>	<p>BAR & COLD DRINKS</p>
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<p>BAR & COLD DRINKS</p>	<p>BAR & COLD DRINKS</p>	<p>HOT DRINKS</p>
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<p>TABLEWARE</p>	<p>TABLEWARE</p>	<p>TABLEWARE</p>
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<p>TABLEWARE</p>	<p>TABLEWARE</p>	<p>TABLEWARE</p>
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<p>TABLEWARE</p>	<p>TABLEWARE</p>	<p>BUFFET PRODUCTS</p>
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<p>BUFFET PRODUCTS</p>	<p>BUFFET PRODUCTS</p>	<p>BUFFET PRODUCTS</p>
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CREAM WHIPPERS



588017

Can safely be kept warm in the bain marie



588024



see movie



SPARE PARTS SET

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

code		mm
589205	Profi Line	120x30x(H)240

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

code	liters	mm
588017	0.5	ø85x(H)235
588024	1	ø98x(H)330



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

FUNNEL WITH SIEVE

- Makes it easy to add ingredients to the cream whipper without clumps.
- Set of funnel and sieve.
- Funnel fits on the cream whippers perfectly.



code	mm
589113	$\varnothing 160 \times (H) 90$

589205



589113





588147

THERMO CREAM WHIPPER

- Bottle and head made of high quality stainless steel, designed for professional use.
- Versatile whipper for preparation of a wide range of hot and cold creams, foams, mousses, soups etc. etc.
- The whipper can be kept warm in hot water up to 70°C.
- Double-walled bottle insulates the contents, keeping it hot or cold for hours.
- Includes a set of 3 nozzles, of which 2 are stainless steel and 1 is polypropylene, and a cleaning brush.
- Requires cream charger (N₂O) to operate, not included.

code	liters	mm
588147	0.5	ø105x(H)278



588420

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



586907



588215



588208



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
588369	0.5	ø80x(H)260
588376	0.95	ø95x(H)320

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



589007

UNIVERSAL FOR ALL WHIPPED CREAM MAKERS



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
588208	10	36
588215	24	25

S.S.
stainless steel



stöckel



755143

755037

755006

755075

ICE CREAM SCOOP STÖCKEL

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



stöckel

S.S.
stainless steel



755259

755273

ICE CREAM SCOOP STÖCKEL - OVAL

code	-	mm
755259	1/20	70x52
755273	1/30	62x43



755372

755396



ICE CREAM SCOOP STÖCKEL

- Fiberglass-reinforced nylon handle
- Easier identification of portion

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



755570

755556

755686

755655

ICE CREAM DIPPER STÖCKEL

code	-	mm
755556	1/20	ø56x120
755563	1/24	ø51x120
755570	1/30	ø49x120

ICE CREAM DIPPER STÖCKEL

- With ceramic coating and extra long handle

code	-	mm
755686	1/20	ø56x170
755693	1/30	ø49x170

ICE CREAM DIPPER STÖCKEL

- With extra long handle

code	-	mm
755655	1/20	ø56x170
755679	1/30	ø49x170



759264

759233

759240

ICE CREAM SCOOP PROFI LINE

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



572719

572016

572313



ICE CREAM SCOOP KITCHEN LINE

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

18/10
stainless steel

ICE CREAM SPATULAS WITH TRITAN GRIP

code	colour	length (mm)
755808	Blue	260
755815	Red	260
755822	Yellow	260
755839	Purple	260



755808



755815



755822



755839



ICE CREAM CONES STAND

- Fits 3 cones



code	mm
755730	200x95x(H)85



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



759301

802021

802038

802045

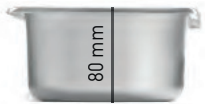
802052



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
802038	5	360x165x(H)120
802045	3.6	360x165x(H)80
802052	5	360x250x(H)80



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



807019



807026



807071

807033



ICE CREAM CONTAINER POLYCARBONATE

code	colour	liters	mm
807026	Transparent	5	360x165x(H)120
807033	Black	5	360x165x(H)120
807057	Transparent	5	360x250x(H)80
807071	Black	5	360x250x(H)80

807095



ICE CREAM CONTAINER LID POLYCARBONATE

- Suitable for polycarbonate ice cream containers.

code	mm
807088	360x165
807095	360x250



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

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



ICING TIPS - SERRATED

- Set of 5 sizes.

code

551790

ø6-8-10-12-14



ICING TIPS - SMOOTH

- Set of 5 sizes.

code

551691

ø2-4-6-8-10



551592



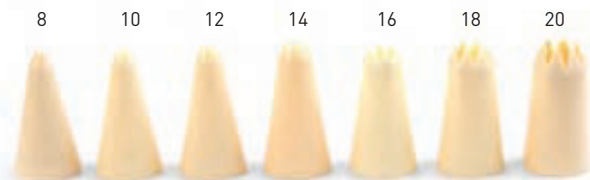
ICING TIPS SET FILLING & DECORATING

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

code

551592

551592



551110

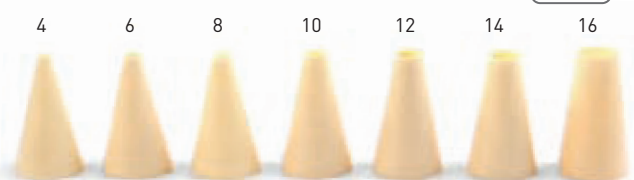
ICING TIPS - SERRATED

- Set of 7 sizes.

code

551110

ø 3-5-7-9-11-13-15



551011

ICING TIPS - SMOOTH

- Set of 7 sizes.

code

551011

ø 5-7-9-11-13-15-17



551400



ICING TIPS - ASSORTED

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

code

551400

ø 6-8-10-12



512227



512166



512173



512142



512159



512302

512135



512104

FOOD RING AND PUSHER SQUARE

- Perfect for plating food in refined shapes.

code		mm
512166	food ring	65x65x(H)45
512173	food ring	80x80x(H)45
512227	pusher	65x65x(H)55
512234	pusher	80x80x(H)55

FOOD RING AND PUSHER ROUND

- Perfect for plating food in refined shapes.

code		mm
512142	food ring	ø80x(H)45
512159	food ring	ø100x(H)45
512203	pusher	ø80x(H)55
512210	pusher	ø100x(H)55

FOOD RING ROUND

- Perfect for plating food in refined shapes.

code	mm
512104	ø70x(H)45
512135	ø60x(H)45
512302	ø90x(H)45



689608



689806

BABA MOULD



code		mm
689608	With rolled rim	ø70x(H)68
689806	with smooth rim	ø70x(H)68



CAKE MOULD

- Rectangular

code	mm
682104	180x80x(H)60
682302	260x100x(H)75
682401	300x110x(H)75



682104



682302



682401

S.S.
stainless steel



673416



674413

PASTRY CUTTER SET

- 14-piece set, round model

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



515389



515396

S.S.
stainless steel



515228



515327

 wash



515358



515365

PP
polypropylene

 <280°C
temp

 wash

BUTTER AND FAT BRUSH FLAT

- With stainless steel bristles.
- High temperature resistant.

code	mm
515389	200x25
515396	220x50

BUTTER AND FAT BRUSH FLAT

- With wooden handle

code	mm
515228	210x20
515327	210x40

BUTTER AND FAT BRUSH FLAT SILICONE

- With polypropylene handle

code	mm
515358	220x32
515365	230x45



DOUGH CUTTER & SCRAPER

554432



DOUGH SCRAPER
- Trapezoidal



code	packed per	mm
554432	3	216x128

554364



DOUGH SCRAPER
- Rectangular



code	packed per	mm
554364	6	120x96

554166



DOUGH SCRAPER FLEXIBLE
- Semi-circular



code	packed per	mm
554166	6	120x88

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

855751



DOUGH CUTTER

- Stainless steel with polypropylene handle



code	mm
855751	150x110

553404



DOUGH CUTTER



code	mm
553404	150x110

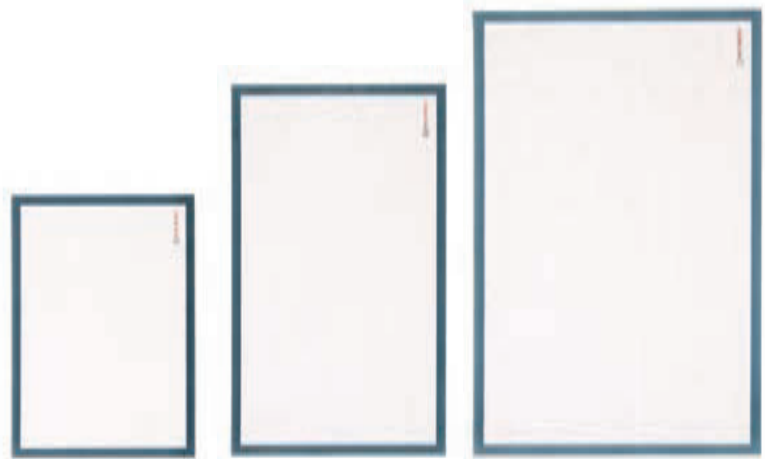


NON-STICK BAKING MATS, GRIDS & PAPER



BAKING MAT NON-STICK SILICONE

code	thickness (mm)	mm
677810	0.7	325x530
677827	0.7	400x600
677834	0.7	400x300



677810

677834

677827



for powdered
sugar



637791

for flour
and meal



637821

for bread-
crumbs

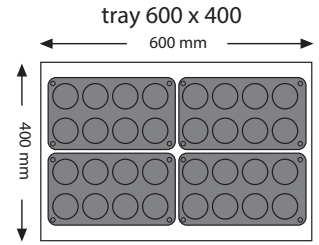
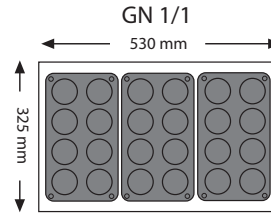
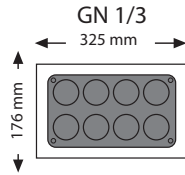
BAKERS' SIEVE

- With hanging loop.

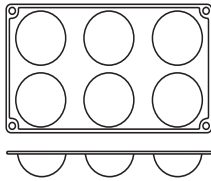
code	-	mm
637791	for powdered sugar	ø250x(H)75
637807	for flour and meal	ø250x(H)75
637814	for bread-crumbs	ø250x(H)75
637821	for powdered sugar	ø410x(H)80
637838	for flour and meal	ø410x(H)80
637845	for bread-crumbs	ø410x(H)80

BAKING MOULDS SILICONE

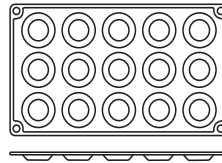
- Made of 100% non-stick silicone.



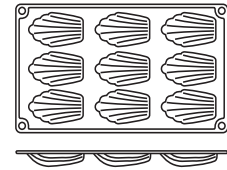
676202



676509



676707



SEMI-SPHERE Ø70X(H)32

code	moulds	mm
676202	6	ø70x(H)32

TARTELETTE Ø50X(H)17

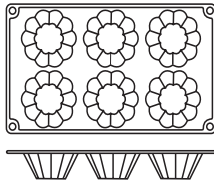
code	moulds	mm
676509	15	ø50x(H)17

MADELEINES 70X47X(H)17

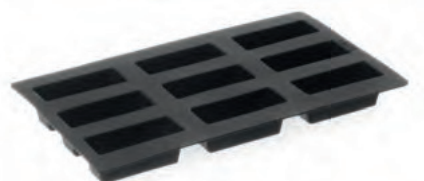
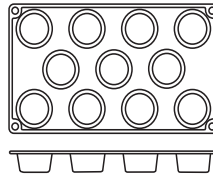
code	moulds	mm
676707	9	70x47x(H)17



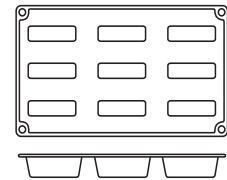
676806



676905



677001



BRIOCHETTE Ø80X(H)40

code	moulds	mm
676806	6	ø80x(H)40

MINI-MUFFINS Ø53X(H)30

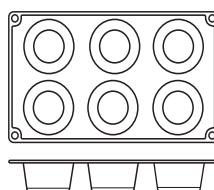
code	moulds	mm
676905	11	ø53x(H)30

MINI-CAKE 80X30X(H)33MM

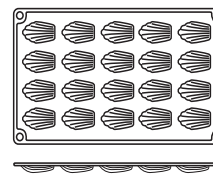
code	moulds	mm
677001	9	80x30x(H)33



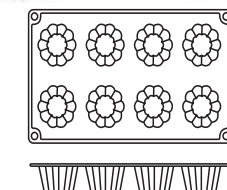
677209



677308



677506



MUFFINS Ø69X(H)40

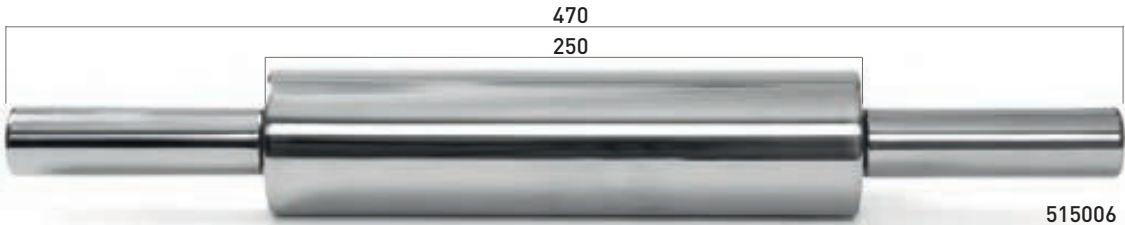
code	moulds	mm
677209	6	ø69x(H)40

MINI-MADELEINES 42X29X(H)11

code	moulds	mm
677308	20	42x29x(H)11

CANNELE BORDELAIS Ø54X(H)48

code	moulds	mm
677506	8	ø54x(H)48



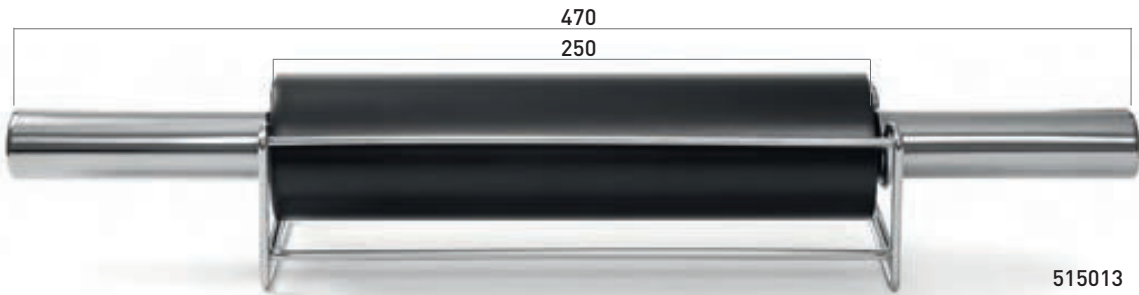
515006

ROLLING PIN

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



code	mm
515006	ø65x470



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



515020

WOODEN ROLLING PIN

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



code	mm
515020	ø75x590



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





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
550229	2	350
550328	2	400
550427	2	450
550526	2	500

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
550205	1	350
550304	1	400
550403	1	450
550502	1	500



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



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
557112	445x220



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

NEW!



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 portable gas stove (147610) and crème-brûlée burner anti flaring (198216-198247).
- 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

code	packed per	weight (kg)	order unit
199039	4	0.227	7





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
198230	Set burner and cartridge	190x65x(H)250

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

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

CRÈME-BRÛLÉE BURNER

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

code	mm
198223	115x50x(H)155

GAS CANISTER

- With various filling nozzles

code	packed per	liters
199046	4	0.2

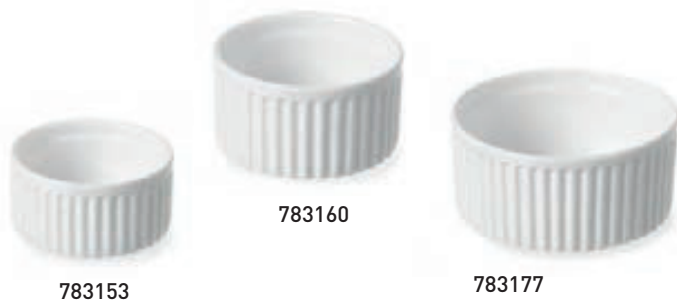
GAS LIGHTER

- Refillable
- Supplied empty

code	packed per	length (mm)
198124	2	230



198124



783153

783160

783177

RAMEKIN

- Ribbed



code	mm
783153	ø70x(H)35
783160	ø90x(H)48
783177	ø120x(H)55
783627	ø100x(H)25

