



# 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

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# NEW!

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## Selection of new products for 2020

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# NEW!

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## HOKKERS



147108



147801

### HOKKER BIG FLAME

- Model 'Big Flame' - for propane gas. Including converter set also suitable for natural gas.
- Very robust stainless steel frame to carry heavy loads.
- Fitted with thermocouple and electronic ignition.
- Fitted with cast iron pan carrier.
- Gas hose and pressure regulator included.
- Can be expanded with hokker base (147306), wok ring (147207) and wok (626504).

code	KW [Hs]	mm
147108	6.7	425x425x(H)400

### HOKKER KITCHEN LINE

- Model Kitchen Line - for propane gas.
- Including converter set also suitable for natural gas.
- Fully stainless steel frame.
- Fitted with thermocouple and electronic ignition.
- Fitted with enamelled pan support.
- Gas hose and pressure regulator included.

code	KW [Hs]	mm
147801	6	425x425x(H)400



147207

626504

### WOK

- With handles, sheet steel 1.5 mm thick.
- Especially suitable for stainless steel wok holder 149546 with Green Fire barbecues, and in combination with stainless steel ring 147207 and Hokker 147108.



code	mm
626504	ø700x(H)235

### RING FOR HOKKER

- To adapt Hokker 147108 to use with wok 626504



code	mm
147207	ø360x(H)80

### HOKKER BASE

- Suitable for hokkers: 147108



code	mm
147306	425x425x(H)400

147306



GAS COOKERS



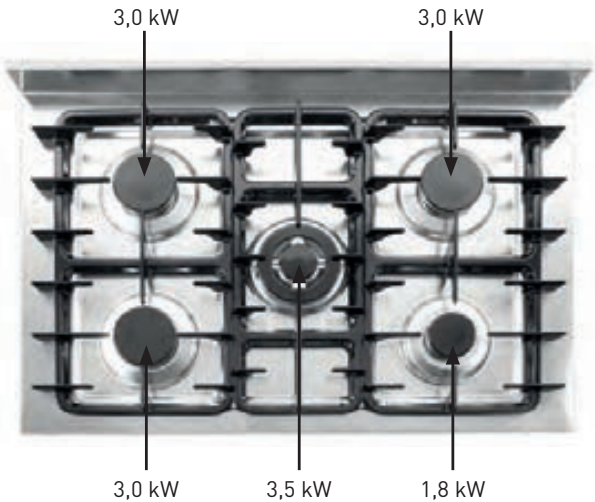
GAS COOKER - 5 BURNERS WITH ELECTRIC OVEN

- Suitable for natural gas.
- Conversion set for propane gas included.
- 3 burners of 3.0 kW.
- 1 small burner of 1.8 kW.
- 1 wok burner of 3.5 kW.
- Piezo ignition and thermocouple. Three-part cast iron pan support.
- Convection oven 1/1 GN with a capacity of 2.7 kW fitted with two ventilators, thermostat to 275°C and timer.
- Additional upper element of 2.5 kW for grilling.
- Stainless steel oven interior and inner door.
- Height-adjustable feet.
- Weight: 78 kg.

code	V	W	KW [Hs]	mm
225707	230	2700	14.3	900x655x(H)



225707



GAS COOKER - 5 BURNERS, OPEN STAND

- Suitable for natural gas.
- Converter set for propane gas included.
- 3 burners of 3.0 kW.
- 1 small burner of 1.8 kW.
- 1 wok burner of 3.5 kW.
- With electronic ignition and thermocouples.
- Three-part cast iron pan support.
- Weight: 45 kg.

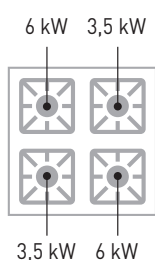
code	KW [Hs]	mm
225806	14.3	900x600x(H)850



225806



225882



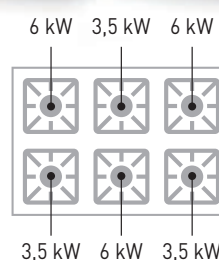
#### GAS COOKER KITCHEN LINE 4-BURNER WITH CONVECTION ELECTRIC OVEN GN 1/1

- Burners: 2 x 3.5 kW + 2 x 6 kW
- Pots: Ø120-300 mm
- Cast iron pan support 335x300mm, one for each burner
- Thermocouple
- Cooker top: AISI 304
- Casing: AISI 430
- Adjustable steel feet
- Weight: 82 kg
- CONVECTION OVEN GN 1/1
- Electric 3 kW/230 V
- Stainless steel chamber: 640x370x(H)350 mm
- 4 rail pairs for GN 1/1
- Distance between rails: 75 mm
- 1 GN1/1 grid included
- Thermostat

code	V	W	KW[HS]	mm
225882	230	3000	19	800x700x(H)900



225899



#### GAS COOKER KITCHEN LINE 6-BURNER WITH CONVECTION ELECTRIC OVEN GN 1/1

- Burners: 3 x 3.5 kW + 3 x 6 kW
- Pots: Ø120-300 mm
- Cast iron pan support 335x300mm, one for each burner
- Thermocouple
- Cooker top: AISI 304
- Casing: AISI 430
- Adjustable steel feet Weight: 105 kg
- CONVECTION OVEN GN 1/1:
- Electric 3 kW/230 V
- Stainless steel chamber: 640x370x(H)350 mm
- 4 rail pairs for GN 1/1
- Distance between rails: 75 mm
- 1 GN1/1 grid included
- Thermostat

code	V	W	KW[HS]	mm
225899	230	3000	28.5	1200x700x(H)900



147610

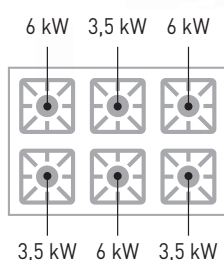
#### PORTABLE GAS STOVE

- Safe to use through improved air cooling, thermal fuse prevents gas from flowing after the flame has gone out.
- Uses a gas can (butane) that's easy to install and replace.
- The clever design of the gas burner makes the burner wind-protected and therefore the stove can be used indoors and outdoors.
- Compact size and lightweight, comes with a 390x310x(H)130 mm case.
- Suitable for pans with a base diameter of up to 26 cm and a maximum content of 3 liter.

code	KW[HS]	mm
147610	2.2	373x290x(H)123



226094



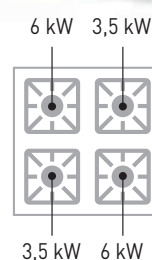
### GAS COOKER KITCHEN LINE 6-BURNER OPEN STAND

- Burners: 3x 3.5kW + 3x 6kW
- Suitable for natural gas, extra LPG nozzles included
- Pans: ø120-300mm
- Cast iron pan support 335x300mm, one for each burner
- Cabinet closed on 3 sides, internal dimensions: 1198x570x(H)470 mm
- Thermocouple
- Cooker worktop: AISI 304
- Housing: AISI 430
- Steel adjustable feet: 100-165mm
- Weight: 95kg

code	KW [Hs]	mm
226094	28.5	1200x700x(H)900



227381



### GAS COOKER KITCHEN LINE 4-BURNER, TABLE TOP

- Burners: 2x 6 kW + 2x 3.5 kW
- Suitable pots and pans: ø120-300 mm
- Thermocouple.
- AISI 304 cooker top.
- Side and back housing: AISI 430.
- Cast iron grates 335x300 mm, one for each burner
- Cast iron burners.
- GZ50 gas Extra LPG nozzles included.
- No igniters or pilot flame – match-lit flame.
- Steel feet with non-slip surface, with adjustment from 55 to 65 mm.
- Weight: 35 kg.

code	KW [Hs]	mm
227381	19	800x700x(H)310



Portable gas stove	HENDI 147610
Power	2,2 kW
<b>Safety thermal protector:</b> when the flame goes out (e.g. when blown off by wind), gas supply is switched off.	Yes
<b>Overpressure protection:</b> gas insert will be pushed out if the internal pressure exceeds limit.	Yes
Pan support fixed	Yes
CE passed	Yes



199039

### 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



## INDUCTION COOKERS BLACK LINE

- Very clean design suitable for live cooking.
- Very flat housing with black coated stainless steel frame.
- Surface of ceramic glass with integrated digital display.

**NEW!**

**S.S.**  
stainless steel



**239391**

min Ø120 mm  
max Ø230 mm  
2000 W  
230 V

### INDUCTION COOKER 2000W BLACK LINE

- Touch-sensitive controls, power or temperature adjustable in 11 steps. Temperature range: 35-240°C. Suitable for pans with bottom diameter between 120 and 230 mm. With timer function for 0-180 minutes. Equipped with electronic protection against overheating.



**239421**

min Ø140 mm  
max Ø280 mm  
3500 W  
230 V

### INDUCTION COOKER 3500W BLACK LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating and air filter.

code	V	W	mm
239391	230	2000	293x373x(H)56

code	V	W	mm
239421	230	3500	337x417x(H)85



Sturdy stainless steel frame



High quality ventilation



Touch-sensitive controls



239414

	min Ø120 mm	3500 W
	max Ø230 mm	230 V



239384

Works also with a GN tray up to GN 1/2	1000 W
	230 V

### DOUBLE INDUCTION COOKER BLACK LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- With boost mode which temporarily shifts some power from right hob to the left hob, providing up to 2000W.
- The left side hob can output 1800W, or 2000W while the boost function is active.
- The right side hob can output 1700W, or 1500W while the boost function is active.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 120 and 230 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.

code	V	W	mm
239414	230	3500	608x370x(H)61

### INDUCTION HOT PLATE BLACK LINE

- Unique induction hot plate with a rectangular induction coil which keeps pans warm while providing freedom of placement.
- Also works with a stainless steel GN1/2 container.
- Power adjustable in 11 steps by means of a knob.
- Temperature range: 40-100°C.
- Equipped with electronic protection against overheating.


code	V	W	mm
239384	230	1000	455x333x(H)62

## INDUCTION COOKERS DISPLAY LINE



- Very clean design suitable for live cooking.
- Very flat housing with stainless steel frame.
- Surface of ceramic glass with integrated digital display.




 min Ø120 mm  
max Ø230 mm

2000 W  
230 V

239278



 min Ø140 mm  
max Ø280 mm

3500 W  
230 V

239292

### INDUCTION COOKER 2000W DISPLAY LINE

- Touch-sensitive controls, power or temperature adjustable in 11 steps.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 120 and 230 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.

### INDUCTION COOKER 3500W DISPLAY LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 140 and 280 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating and air filter.

code	V	W	mm
239278	230	2000	293x373x(H)56

code	V	W	mm
239292	230	3500	337x417x(H)85





Sturdy stainless steel frame



High quality ventilation



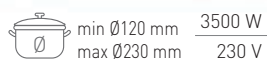
Touch-sensitive controls



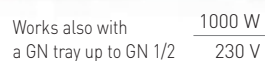
See movie



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239285



209523

### DOUBLE INDUCTION COOKER DISPLAY LINE

- Touch-sensitive controls, power or temperature adjustable in 10 steps.
- With boost mode which temporarily shifts some power from right hob to the left hob, providing up to 2000W.
- The left side hob can output 1800W, or 2000W while the boost function is active.
- The right side hob can output 1700W, or 1500W while the boost function is active.
- Temperature range: 35-240°C.
- Suitable for pans with bottom diameter between 120 and 230 mm.
- With timer function for 0-180 minutes.
- Equipped with electronic protection against overheating.

code	V	W	mm
239285	230	3500	608x370x(H)61

### INDUCTION HOT PLATE DISPLAY LINE

- Unique induction hot plate with a rectangular induction coil which keeps pans warm while providing freedom of placement.
- Also works with a stainless steel GN 1/2 container.
- Power adjustable in 11 steps by means of a knob.
- Temperature range: 40-100°C.
- Equipped with electronic protection against overheating.

code	V	W	mm
209523	230	1000	455x333x(H)62

INDUCTION COOKERS OBLIQUE

- Digital power, temperature and timer setting via touch-sensitive controls. In temperature mode the temperature can be set from 35 up to 240°C.
- With timer function for 0-180 minutes.
- Stainless steel housing, ceramic glass top and control

- panel.
- Fitted with high quality internal components.
- With easily cleanable grease filter and ventilation.
- Fitted with height adjustable feet.
- With overheating protection.

NEW!



min Ø120 mm  
max Ø260 mm

2000 W  
230 V

239452



min Ø140 mm  
max Ø280 mm

3500 W  
230 V

239377

INDUCTION COOKER 2000W

- Suitable for pans with a minimum Ø of 120 mm and a maximum of 260 mm.

INDUCTION COOKER 3500W

- With separate displays for timer and power/temperature.
- Suitable for pans with a minimum Ø 140 mm and maximum Ø 380 mm.

code	V	W	mm
239452	230	2000	294x374x(H)56

code	V	W	mm
239377	230	3500	383x460x(H)90



Sturdy stainless steel frame



High quality ventilation



Touch-sensitive controls




 min Ø120 mm  
 max Ø260 mm

3500 W  
 230 V


239445

#### DOUBLE INDUCTION COOKER WITH BOOST

- With boost mode which temporarily shifts some power from right hob to the left hob, providing up to 2000W.
- The left side hob can output 1800W, or 2000W while the boost function is active.
- The right side hob can output 1700W, or 1500W while the boost function is active.
- Suitable for pans with a minimum Ø of 120 mm and a maximum of 260 mm.

code	V	W	mm
239445	230	3500	608x370x(H)56




 min Ø120 mm  
 max Ø260 mm

3500 W  
 230 V

239438

#### DOUBLE INDUCTION COOKER

- The front hob can output 1800W, the rear hob can output 1700W.
- Suitable for pans with a minimum Ø of 120 mm and a maximum of 260 mm.

code	V	W	mm
239438	230	3500	299x581x(H)64






#### INDUCTION COOKER MODEL 3500 D

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double ventilation.
- Suitable for pans with a minimum  $\varnothing$  of 140 mm and a maximum of 280 mm. Height adjustable feet.

code	V	W	mm
239711	230	3500	340x440x(H)120

	min $\varnothing$ 140 mm	3500 W
	max $\varnothing$ 280 mm	230 V

239711



#### WOK

- 3-ply material.
- With stainless steel handle with softgrip.
- With stainless steel lid.
- Specifically for use with 239766.



code	mm
239773	$\varnothing$ 360x(H)180

239773



#### INDUCTION WOK MODEL 3500

- Ideal for preparing nutritious meals.
- Stainless steel housing.
- With easily cleanable grease filter.
- Digital power setting.
- Settings immediately respond to high-low.
- Only suitable for use with wok pan 239773.

code	-	V	W	mm
239681	induction wok +wok pan	230	3500	340x450x(H)
239766	induction unit	230	3500	340x450x(H)120

239681




removable and cleanable  
air filter



3500 W
230 V

239766




	min Ø140 mm max Ø280 mm	5000 W 400 V
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239322



239698

	min Ø140 mm max Ø320 mm	3500 W 230 V
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### INDUCTION COOKER MODEL 5000 D

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double ventilation.
- Suitable for pans with minimum Ø 140 mm and maximum Ø 280 mm. Height adjustable feet.
- Works on 380V, supplied without plug, an electrician is required for the installation.



code	V	W	mm
239322	400	5000	398x515x(H)168

### INDUCTION COOKER MODEL 3500 D XL

- Digital power, temperature and timer setting via touch-sensitive controls.
- Stainless steel housing.
- With easily cleanable grease filter and double ventilation.
- Suitable for pans with a minimum Ø of 140 mm and a maximum of 380 mm.
- Height adjustable feet.



code	V	W	mm
239698	230	3500	390x500x(H)120


### INDUCTION COOKER MODEL 7000

- Stainless steel housing with two hobs.
- Front hob has a maximum power of 5000W, when the front hob operates at 5000W the rear hob can only generate 2000W.
- Rear hob has a maximum power of 3500W only while the front hob doesn't exceed 3500W.
- Electronic protection against overheating.
- With adjustable metal feet and removable air filter.
- Works on 380V, supplied without plug, an electrician is required for the installation.



code	V	W	mm
239346	400	7000	405x698x(H)145

239346

	min Ø160 mm max Ø280 mm	2x 3500 W 400 V
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 min Ø120 mm  
 max Ø260 mm  
 3500 W  
 230 V



239780



#### INDUCTION COOKER MODEL 3500 M

- Steplessly adjustable power dial.
- Stainless steel housing.
- Suitable for use with pans and frying pans from Ø 120 mm up to Ø 260 mm.

code	V	W	mm
239780	230	3500	327x425x(H)100

  
 min Ø120 mm  
 max Ø260 mm  
 2000 W  
 230 V



239230



#### INDUCTION COOKER MODEL 2000

- Very slim housing (32mm) with stainless steel frame.
- Ceramic glass surface.
- Touch-sensitive control.
- Suitable for pots up to 260 mm bottom size.

code	V	W	mm
239230	230	2000	296x370x(H)46



233962



#### QUARTZ HEATED COUNTERTOP DISPLAY TWO LEVELS

- Stainless steel housing, tempered glass sides, curved acrylic glass doors and mirror back panel.
- Access via two curved glass doors at the front.
- The shelves fit up to 4 GN1/2 containers.
- Fitted with two quartz heating elements and an electric heating plate at the bottom.
- With mechanical temperature controller.
- Fitted with lighting at the top.
- Temperature range: 30 up to 90°C

code	V	W	mm
233962	230	560	650x467x(H)630





  
 min Ø120 mm  
 max Ø260 mm  
 1800 W  
 230 V



239209

ABS  
plastic

### INDUCTION COOKER MODEL 1800

- ABS housing. Digital power, temperature and timer setting.
- Settings immediately respond to high-low.
- Suitable for cooking pans with at least Ø 120 mm and at most Ø 260 mm, and frying pans with at least Ø 120 mm and at most Ø 200 mm.

code	V	W	mm
239209	230	1800	315x345x(H)70

190 W  
 230 V



209509

Al  
aluminium

### HOT TRAY

- GN 1/1 - aluminium.
- On insulated base. Automatically heats itself to 95°C.
- Can be used in combination with Thermobox Kitchen Line GN 1/1 and bigger (707906, 707968, 707951, 707944)

code	V	W	mm
209509	230	190	530x325x(H)30

Cr  
chrome plated  
 S.S.  
stainless steel

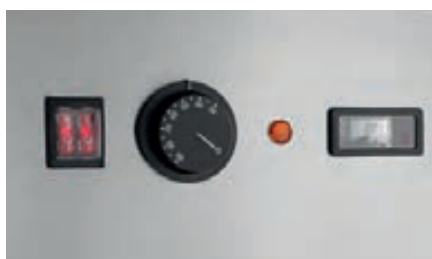
### HEATED COUNTERTOP CABINET

- Fitted with door at the back and curved front glass.
- Lightbox with room for promotional graphics.
- Stainless steel housing.
- Internal lighting in the ceiling.
- With 3 chrome plated shelves, adjustable in height.
- Temperature controller and display.
- Temperature range: 30 up to 90°C.

code	-	V	W	mm
233740	97 Liter	230	800	460x448x(H)785



233740





233726



233733

### HEATED COUNTERTOP DISPLAY THREE LEVELS

- Fitted with double glazing and curved front glass.
- Access via two sliding doors at the back.
- Stainless steel housing.
- Fitted with LED lighting at the top.
- With 3 chrome plated shelves, adjustable in height.
- Temperature controller and display.
- Temperature range: 30 up to 90°C

code	-	V	W	mm
233726	120 Liter	230	1100	678x568x(H)686
233733	160 Liter	230	1500	857x568x(H)686



273982



### HEATED COUNTERTOP DISPLAY SINGLE LEVEL

- Tempered glass sides and curved glass front.
- Stainless steel housing.
- Large glass door in the rear, full access to the inside.
- Easy to clean.
- With removable crumb tray.
- Temperature adjustable up to 85°C.
- Includes fine mesh GN 1/1 grid suitable for small products.

code	-	V	W	mm
273982	single level	230	400	554x376x(H)311



273999



### HEATED COUNTERTOP DISPLAY TWO LEVELS

- Tempered glass sides and curved glass front.
- Stainless steel housing.
- Large glass door in the rear, full access to the inside.
- Easy to clean.
- With removable crumb tray.
- Temperature adjustable up to 85°C.
- Includes 2 fine mesh GN 1/1 grids suitable for small products.

code	-	V	W	mm
273999	double level	230	400	554x376x(H)432



273869

273876

273845

### RISE AND FALL HEAT LAMP CONICAL

- Thanks to the adjustable cord this heat lamp is very flexible, the length of the cord is adjustable from 70 to 150 cm.
- The amount of heat provided can be changed by adjusting the length of the cord.
- On/off switch located on top of the lamp.
- The included light bulb is shatterproof, making it suitable for keeping food warm.

code	colour	V	W	mm
273869	Silver	230	250	275x(H)250
273876	Copper	230	250	275x(H)250
273845	Black	230	250	275x(H)250



273883

273890

273852

### RISE AND FALL HEAT LAMP CYLINDRICAL

- Thanks to the adjustable cord this heat lamp is very flexible, the length of the cord is adjustable from 70 to 150 cm.
- The amount of heat provided can be changed by adjusting the length of the cord.
- On/off switch located on top of the lamp.
- The included light bulb is shatterproof, making it suitable for keeping food warm.

code	colour	V	W	mm
273883	Silver	230	250	175x(H)250
273890	Copper	230	250	175x(H)250
273852	Black	230	250	175x(H)250



919217

### INFRARED HEAT BULB

- Infrared replacement bulb for heat lamps.
- Shatterproof, with normal fitting (E27).

code	V	W	mm
919217	230	250	ø125x(H)170



919200

### INFRARED HEAT BULB

- Infrared replacement bulb for heat lamps.
- Shatterproof, with normal fitting (E27).

code	V	W	mm
919200	230	250	ø125x(H)170



273906



273913

### 2 LAMP INFRARED FOOD WARMER BRIDGE

- Designed to keep food warm between preparing and serving.
- Height is easily adjustable between 590 and 790 mm.
- Shatterproof lamps included.

code	colour	V	W	mm
273906	Silver	230	500	453x360x(H)790
273913	Black	230	500	453x360x(H)790





**SOUS-VIDE SYSTEM**

- Culinary system in which vacuum-sealed food is cooked at a precisely controlled temperature.
- Ideal for à la carte restaurants.
- Exceptionally suitable for preparation outside peak times.
- Consistently high quality results.
- High precision thermostat adjustable (0,1°C) from 35° to 90°C.
- Housing made entirely of stainless steel.
- Can be sealed air- and watertight due to the lid with silicone rim.



GN 2/3  
400 W  
230 V



225264



see movie

GN 1/1  
600 W  
230 V



225448

**SOUS-VIDE SYSTEM GN 2/3**

- Equipped with handles.
- Stainless steel spacer with 4 compartments included.

code	liters	V	W	mm
225264	13	230	400	363x335x(H)290

**SOUS-VIDE SYSTEM GN 1/1**

- Equipped with handles and drain tap.
- Stainless steel spacer with 6 compartments included.

code	liters	V	W	mm
225448	20	230	600	600x330x(H)300





222645



### IVIDE CIRCULATOR STICK

- The whole body is IPX7 (submersion) water resistant.
- For safety the sous vide stick turns off when removed from the water bath.
- Wi-Fi control possible, app available for iOS and Android devices.
- The app helps users calculate the perfect time and temperature, pre-loaded with over 600 recipes.
- Temperature can be set between 25°C and 90°C in 0,1°C increments.
- Can heat and circulate up to 20 liters of water.
- Can circulate 8 liters of water per minute.
- Bright screen shows the working temperature and time, easy to operate.

code	liters	V	W	mm
222645	8	230	750	ø60x(H)330

**NEW!**

### GASTRONORM LID WITH SOUS VIDE STICK RECESS

- With recess for sous vide stick 222645.
- Also suitable for stainless steel Profi Line Gastronorm containers.

code	GN	mm
864203	GN 1/1	530x325
864210	GN 1/2	265x325

**NEW!**



NEW!



222997



### IVIDE PLUS JUNIOR

- High precision sous vide thermal circulator with temperature control.
- 4 Inch high resolution touch screen interface.
- Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5cm by means of a clamp.
- Best performances up to 45 litres.
- Working temperature 5°C to 99°C, accuracy 0.07°C.
- Timer can be set between 1 minute and 99 hours.
- WiFi enabled, can be controlled by the sousvidetools app.
- Multiple Machines can be managed from the App.
- Low level water protection device switches off the sous vide in case of accidental use without water.
- Circulating pump to eliminate cold and hot spots.
- Carrying case included. IPX7, can withstand splashes and accidental submersion.

code	V	W	mm
222638	230	1500	159x121x(H)285







222997

### IVIDE PLUS SOUS VIDE THERMAL CIRCULATOR

- High precision sous vide thermal circulator with temperature control.
- 4inch Touch Screen interface.
- Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5cm by means of a clamp.
- Best performances up to 80 litres.
- Working temperature 5°C to 99°C, accuracy 0.07°C.
- Timer can be set between 1 minute and 99 hours.
- Multiple Machines can be managed from the App.
- Offers exceptional temperature stability.
- Low level water protection device switches off the sous vide in case of accidental use without water.
- Circulating pump to eliminate cold and hot spots.
- Temperature sensor to prevent overload and overheating.
- Carry Case as Standard.
- IPX7, can withstand splashes and accidental submersion.

App:

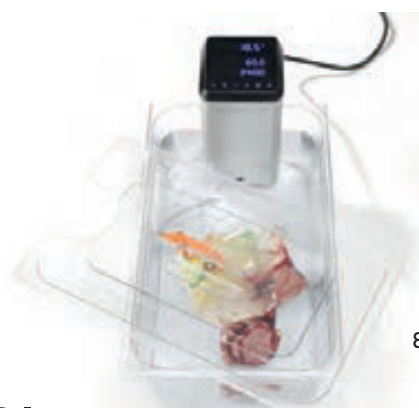
- Precise temperature control from anywhere. A collection of over 600 recipes.
- Our Sous Vide Calculator: We've done all the testing and research for you, which means no more scouring the internet for information.
- Recipe Memory: Store your own times and temperatures.
- Cook history: For greater HACCP control store your last cook 10 times and temperatures.
- Multi device cooking: Control Several cookers from one app.
- Notifications to confirm when the water is at temperature, and the food is cooked. Cook time complete, don't worry the app will keep the food at the optimum temperature for holding.
- Multi-language Control: The first ever multilingual sous vide cooking app.

code	V	W	mm
222997	230	2200	130x145x(H)330

### GASTRONORM LID WITH SOUS VIDE STICK RECESS

- With recess for sous vide stick 222997.
- Also suitable for stainless steel Profi Line Gastronorm containers.

code	GN	mm
864227	GN 1/1	530x325
864234	GN 1/2	265x325



864227

## LOW TEMPERATURE OVEN

- Designed for slowly preparing or regenerating food, by means of a very accurately set and controlled process.
- With core temperature probe, separately adjustable.
- Recessed handles in the sides.
- Easy to clean door seal.
- Oven chamber is heated on 4 sides, uniformly distributing the heat throughout the chamber.
- Energy efficient due to extra insulation.
- Seamless oven chamber with rounded corners, easy to clean.

- Temperature adjustable by 1 degree increments - oven chamber up to 120°C, core temperature and keep warm up to 100°C.
- Door hinges left or right, easy to convert.
- Digital setting and readout of time, set temperature, and current core/chamber temperatures.
- Stainless steel pan and tray holder, suitable for GN 1/1 containers, grids and trays as well as 600x400 mm bakery trays, on 3 levels.



see movie



225479



### LOW TEMPERATURE OVEN

code	V	W	mm
225479	230	1200	495x690x(H)415





**SMOKE OVEN ELECTRIC**

- The smoke oven is ideal for smoking a variety of foods such as fish, beef, ham and vegetables.
- Made of stainless steel, with a magnetically closing double-insulated door.
- Temperature adjustable with a thermostat, thermometer integrated in door.
- Equipped with a hot air vent on the rear.
- Supplied with 3 grids (400x279mm) and 3 meat hooks.

code	V	W	mm
238486	230	1600	540x380(H)720



238486







### SMOKE INFUSER

- The aluminium body functions as a heat sink, cooling the smoke before expelling it.
- Wood requires no pre-soaking prior to smoking.
- Can also be used with tea or spices.
- Removable smoking chamber with integrated filter.
- Flexible rubber hose (30 cm long) for easy injection of smoke into resealable bags and containers.
- Compact and lightweight enough to use with one hand.
- Gentle enough for use on delicate fruits and vegetables without changing their texture or temperature.
- Powered by 2 AA batteries, not included.
- Wood or herbs for smoking not included.



199961

code	mm
199961	ø68x(H)158



199978



199664



199657

### GLASS DOME

- Ideal to use in combination with the smoke infuser, create a spectacular way to present dishes to customers.

code	mm
199978	ø245x(H)150

### GLASS DOME WITH VENT

- Made from borosilicate glass, fitted with silicone vent to hold the tube of a smoke infuser.
- Ideal to use in combination with the smoke infuser, create a spectacular way to present dishes to customers.

code	-	mm
199657	Cocktail dome	ø130x(H)282
199664	Plate dome	ø260x(H)174

## SMOKING GUN PRO - SAGE COMMERCIAL

- The smoking gun pro allows you to infuse a variety of foods and drinks with natural smoky flavours like applewood & hickory without adding any heat.
- Removable stainless steel combustion chamber and smoking barrel, can't be melted by blowtorch use and prevents resin build up.
- The 50 cm flexible rubber hose is easy to install and remove.
- Heavy-duty removable fan - will not melt when heated.
- Fan can be removed for cleaning with the supplied Allen key.
- Efficient, low-noise motor with air flow adjustment knob.
- Runs on 4 AA batteries (included).
- Includes two 1/2 OZ sample jars of PolyScience® Hickory and Apple Wood Smoking Sawdust.

code	mm
199985	150x80x(H)165



199985

NEW!

## AROMATIC WOOD CHIPS

- For hot smoking in a smoke box or smoke oven.

code	-	weight (kg)
199671	beech wood	0.25
199688	alder wood GOLD	0.25
199695	Oak wood	0.25
199701	cherry wood	0.25
199718	applewood	0.25
199725	Plum-tree wood	0.25
199732	maple wood	0.25
199749	apricot wood	0.25
199756	walnut wood	0.25
199763	Alder and Beech wood SPECIAL	0.25



199671

## SMOKER WOOD DUST

- Very fine aromatic oak chips.
- For use with cold smoke infusers/smoking guns.

code	weight (kg)
199787	0.5



199787

## SMOKER WOOD DUST

- Very fine aromatic wood chips.
- For use with cold smoke infusers/smoking guns.
- Set of four 250 ml containers with different wood types: cherry, oak, hickory and mesquite.

code	liters
199770	1



199770

NEW!



229064

#### FOOD DEHYDRATOR KITCHEN LINE

- For drying fruits, vegetables, herbs, meat, fish, etc.
- Automatic fans circulate the warm air for an evenly dried result.
- Fitted with 7 stainless steel 375x300 mm trays which can hold up to 500 g each.
- Trays are evenly spaced and easy to remove and clean.
- Housing and door are made from polypropylene and double walled, better temperature performance.
- Thanks to the transparent door you can keep an eye on the drying process.

- Delivered with a transparent pad which can be used to catch the residue on the bottom of the dryer or to make fruit leather.
- Digital display, temperature adjustable from 35° to 70°C.
- Timer can be set from 30 min up to 24 hours in 30 minute intervals.

code	-	V	W	mm
229064	7 trays	230	500	345x450x(H)315

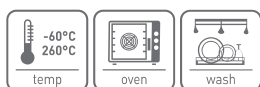
Easy controls.



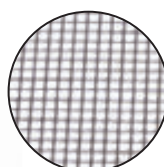
Easy to open.



With fine mesh for drying small items.



678015



#### GRILL MESH NON-STICK PTFE

- For use in combination with barbecues, grills and food dehydrators.
- Set of 5 grill meshes.

code	thickness (mm)	packed per	mm
678008	1	5	300x400
678015	1	5	325x530
678022	1	5	400x600



**FOOD DEHYDRATOR PROFI LINE**

- Stainless steel housing.
- For drying fruits, vegetables, herbs, meat, fish, etc.
- Digital control panel.
- Timer adjustable up to 24 hours by 30 minute increments.
- Temperature adjustable from 35°C to 75°C by 5° increments.
- Silent fans circulate the warm air for an evenly dried result, without the need to rotate the trays.
- Fitted with 6 stainless steel grids, 327x330 mm each.
- Grids are evenly spaced and are easy to remove and clean.
- Thanks to the transparent door you can keep an eye on the drying process.

code	-	V	W	mm
229033	6 trays	230	650	340x450x(H)311

6 trays

600 W

230 V



229033

**FOOD DEHYDRATOR PROFI LINE**

- Stainless steel housing.
- For drying fruits, vegetables, herbs, meat, fish, etc.
- Digital control panel.
- Timer adjustable up to 24 hours by 30 minute increments.
- Temperature adjustable from 35°C to 75°C by 5° increments.
- Silent fans circulate the warm air for an evenly dried result, without the need to rotate the trays.
- Fitted with 10 stainless steel grids, 400x395 mm each.
- Grids are evenly spaced and are easy to remove and clean.
- Thanks to the transparent door you can keep an eye on the drying process.

code	-	V	W	mm
229026	10 trays	230	1000	417x535x(H)430

10 trays

1000 W

230 V



229026



See movie



Drying chamber with space for 10 trays



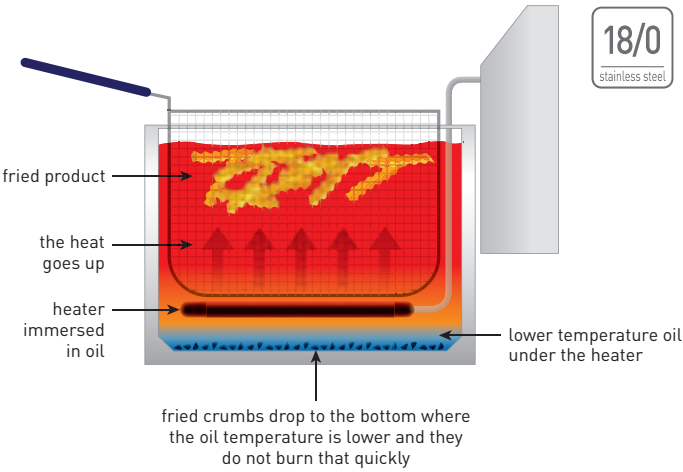
Easy to operate digital control panel



Residu pad included

DEEP FRYERS MASTERCOOK DIGITAL

- The Mastercook range of tabletop deep fryers is made of 18/0 stainless steel.
- Element with switch-off function when removed.
- Oil tank with a V-shaped bottom ensures an optimal cold zone, increases the useful life of the oil.
- Clear digital control panel with temperature and timer function.
- Protected against overheating by means of a re-settable thermal fuse.
- A frying basket with extra long handle turns this model into a fine piece of equipment for intensive use.
- All deep fryers come with frying basket(s) and lid(s).



DEEP FRYER MASTERCOOK WITH DRAIN TAP  
DIGITAL - 8 L

- Clear digital control panel with temperature and timer function.

code	liters	V	W	mm
207369	8	230	3500	300x515x(H)345



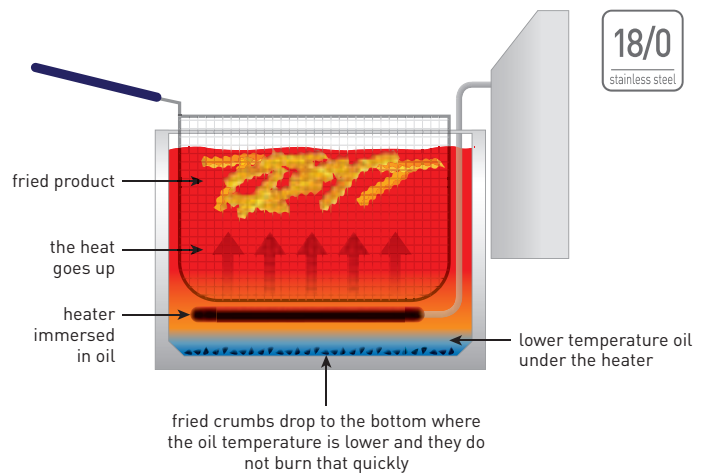
DEEP FRYER MASTERCOOK WITH DRAIN TAP  
DIGITAL - 2 X 8 L

- Clear digital control panel with temperature and timer function.

code	liters	V	W	mm
207376	16	230	7000	605x515x(H)345

## DEEP FRYERS MASTERCOOK

- The Mastercook range of tabletop deep fryers is made of 18/0 stainless steel. Element with switch-off function when removed.
- Oil tank with a V-shaped bottom ensures an optimal cold zone, increases the useful life of the oil.
- The clear controls with temperature pilot lights can be found on top of the equipment.
- Protected against overheating by means of a re-settable thermal fuse.
- A frying basket with extra long handle turns this model into a fine piece of equipment for intensive use.
- All deep fryers come with frying basket(s) and lid(s).



**NEW  
MODEL!**



207208

### DEEP FRYER MASTERCOOK - 8 L

code	liters	V	W	mm
207208	8	230	3500	300x455x(H)345



207307

### DEEP FRYER MASTERCOOK - 2 X 8 L

code	liters	V	W	mm
207307	16	230	7000	605x455x(H)345



209202

### DEEP FRYER MASTERCOOK WITH DRAIN TAP - 8 L

code	liters	V	W	mm
209202	8	230	3500	300x515x(H)345



209301

### DEEP FRYER MASTERCOOK WITH DRAIN TAP - 2 X 8 L

code	liters	V	W	mm
209301	16	230	7000	605x515x(H)345



18/0  
stainless steel



205808

4 liter  
3000 W  
230 V



205815

6 liter  
3300 W  
230 V

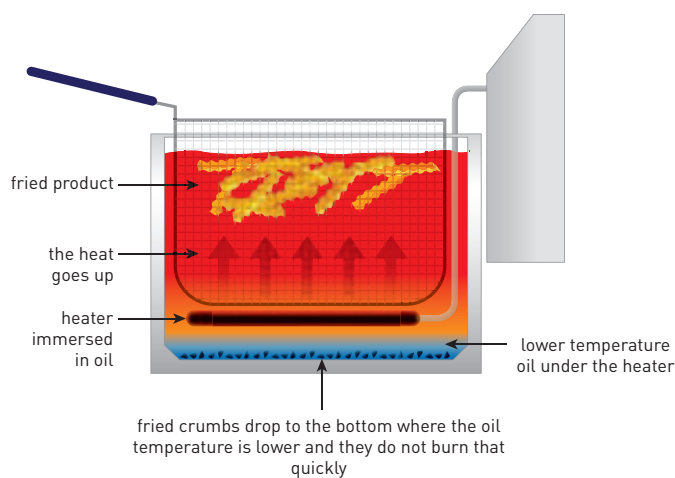


205822

## DEEP FRYER BLUE LINE

- Housing and oil tank made of stainless steel.
- Removable element with switch-off function when removed.
- Removable oil container, making it easier to clean.
- Heating indication lamp to show if the heating element is operating.
- The temperature can be set up to 190°C.
- A security thermostat ensures the deep fryer does not overheat.
- Overheat protection with reset for extra protection.
- A frying basket with heat insulated and extra long handle.
- Cold zone to protect oil quality.
- Supplied with frying basket and lid.

code	liters	V	W	mm
205808	4	230	3000	217x380x(H)300
205815	6	230	3300	265x430x(H)290
205822	8	230	3500	265x430x(H)345
205839	16	230	7000	550x430x(H)345
205846	8	230	6000	470x420x(H)330
205853	12	230	6600	550x430x(H)290



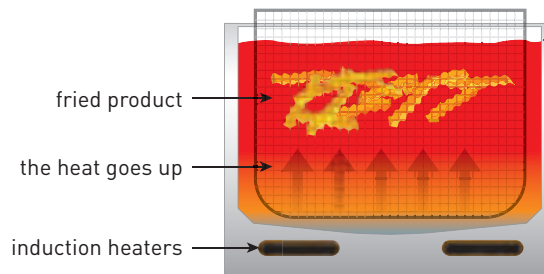


205839



205853





#### INDUCTION DEEP FRYER KITCHEN LINE

- Precise temperature control, induction technology keeps the oil at exactly the set temperature.
- With countdown timer.
- Efficient heat transfer.
- Stainless steel housing for easy cleaning.
- Overheating protection.
- Displays set temperature of the oil.
- Supplied with frying basket and lid.

code	liters	V	W	mm
215012	8	230	3500	290x485x(H)406

#### INDUCTION DEEP FRYER KITCHEN LINE - DOUBLE

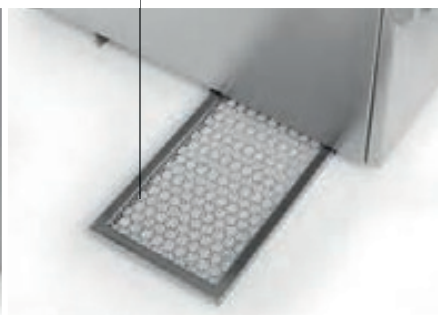
- Precise temperature control, induction technology keeps the oil at exactly the set temperature.
- With two countdown timers.
- Efficient heat transfer.
- Stainless steel housing for easy cleaning.
- Overheating protection.
- Display of set temperature of the oil.
- Supplied with two frying baskets and lids.

code	liters	V	W	mm
215029	16	230	7000	580x485x(H)406

Drain tap makes emptying easy



With filter for the induction motor



Convenient edge for hanging basket





NEW  
MODEL!



205914



#### DOUGHNUT DEEP FRYER 12L

- Ideal for frying doughnuts, angel wings, beignets, Dutch doughnuts and other fried dough pastries.
- Entirely made of stainless steel, comes with two frying grids (354x383mm) with cool-touch handle, a heater guard and a lid that can also serve as a drip tray.
- Easy to use and clean, suitable for intensive use and high outputs.
- Fitted with a large welded oil tank (400x400x(H)160 mm) with a max. capacity of 12 liters.
- Tank equipped with drain tap and min/max oil level markings, has a 'cold zone' to improve the oils usetime.
- Removable heat element with switch-off function when removed and overheat protection.
- The temperature can be set from 50° up to 190°C.
- Heating indication lamp to show if the heating element is operating.
- With rubber anti-slip feet.

code	liters	V	W	mm
205914	12	230	3500	630x860x(H)360



## TEPAN-YAKI GRIDDLE

- Detachable, steplessly adjustable plug thermostat.
- Sturdy handles for safe transport.
- The Tepan-Yaki griddle is easy to clean.
- Griddle surface features a non-stick coating.



## TEPAN-YAKI GRIDDLE

- Griddle surface dimensions: 439x228mm.

code	V	W	mm
238608	230	1800	439x230x(H)110

## TEPAN-YAKI GRIDDLE

- Griddle surface dimensions: 893x217mm.

code	V	W	mm
238301	230	1800	900x230x(H)110



## PARTY PAN

- Aluminium with non-stick coating.
- Removable thermostat.
- Suitable for frying, roasting and keeping hot.
- Including lid with clear glass and two insulated handles.



code	V	W	mm
239506	230	1400	ø500x(H)190
239605	230	1600	ø620x(H)190

## GRIDDLES BLUE LINE

- Stainless steel housing. The hard chromed surface (9mm plate) facilitates cleaning.
- With removable dripping tray and high backsplashes.
- Stepless thermostat adjustable up to 300°C.
- Overheating protection.
- Suitable for continuous use.
- Power switch with integrated indication lamp.
- Non-slip feet.

**NEW  
MODEL!**

18/0  
stainless steel

### GRIDDLE BLUE LINE

- Griddle area 330x270 mm, entirely smooth.

code	-	V	W	mm
203125		230	2000	300x420x(H)225



203125



203156

### GRIDDLE BLUE LINE

- Griddle area 518x328 mm, left 259 mm smooth and right 259 mm ribbed.

code	-	V	W	mm
203156	1/2 flat, 1/2 ribbed	230	2400	550x420x(H)240



203149

### GRIDDLE BLUE LINE

- Griddle area 518x328 mm, entirely smooth.

code	-	V	W	mm
203149	flat	230	2400	550x420x(H)240



203170

### GRIDDLE BLUE LINE

- Griddle area 518x328 mm, entirely ribbed.

code	-	V	W	mm
203170	entirely ribbed	230	2400	550x420x(H)240



203163

### GRIDDLE BLUE LINE

- 2 independent working areas, 2 heating indication lamps.
- Griddle area 688x410 mm, left 442 mm smooth and right 226 mm ribbed.

code	-	V	W	mm
203163	2/3 flat, 1/3 ribbed	230	3500	720x530x(H)250



855201

855218

### GRIDDLE SCRAPER

code	mm
855201	100x315

### SPARE BLADE FOR 855201

- 5 pieces

code
855218



## CONTACT GRILLS

- Cast-iron enamelled grills.
- Stainless steel frame.
- With wire brush.
- Fitted with fat tray and backsplash.

- Thermostat continuously adjustable up to a maximum of 300°C, with indicator light.
- With lifted top (H)530 mm.

**NEW  
MODEL!**

**S.S.**  
stainless steel



263501



263600

### CONTACT GRILL - SINGLE VERSION

- Grill surface 220x230 mm

code	V	W	mm
263501	230	1800	310x370x(H)210

### CONTACT GRILL - SINGLE VERSION

- Grill surface 220x230 mm

code	V	W	mm
263600	230	1800	310x370x(H)210



263655



263662

### CONTACT GRILL „PANINI“

- Grill surface 340x230 mm

code	V	W	mm
263655	230	2200	430x370x(H)210

### CONTACT GRILL „PANINI“

- Grill surface 340x230 mm

code	V	W	mm
263662	230	2200	430x370x(H)210



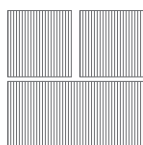
3600 W  
230 V

263709

#### CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable Grill surface bottom plate 475x230 mm

code	V	W	mm
263709	230	3600	570x370x(H)210



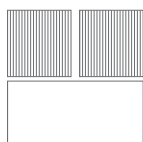
3600 W  
230 V

263808

#### CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable Grill surface bottom plate 475x230 mm

code	V	W	mm
263808	230	3600	570x370x(H)210



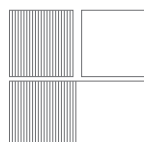
3600 W  
230 V

263907

#### CONTACT GRILL - DOUBLE VERSION

- Thermostats independently adjustable Grill surface bottom plate 475x230 mm

code	V	W	mm
263907	230	3600	570x370x(H)210



NEW  
MODEL!

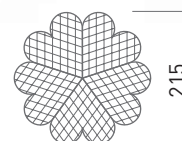
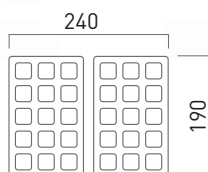
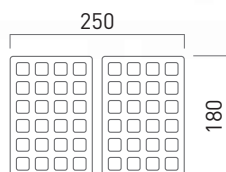
S.S.  
stainless steel



212103

212127

212134



#### WAFFLE MAKER ,LIÈGE'

- Liège waffles, two 4x6 rectangular patterns.
- Cast iron non-stick coated surface
- Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.

code	V	W	mm
212103	230	1500	320x437x(H)251

#### WAFFLE MAKER ,BRUSSELS'

- Brussels waffles, two 3x5 rectangular patterns.
- Cast iron non-stick coated surface
- Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.

code	V	W	mm
212127	230	2200	320x437x(H)277

#### WAFFLE MAKER ,HEART'

- Flower waffles, five conjoined heart-shaped patterns.
- Cast iron non-stick coated surface
- Thermostatic temperature control.
- Including waffle fork.
- Insulated handle.

code	V	W	mm
212134	230	2200	320x437x(H)251



212028

S.S.  
stainless steel

NEW!

#### CRÊPE MAKER

- Designed for making crêpes.
- Baking plate ø400 mm made of cast iron with a ceramic coating.
- Very even heat distribution across the surface.
- Including wooden spreader.
- Stainless steel housing.
- Thermostat continuously adjustable from 50 to 250°C.
- With protection from overheating and EGO thermostat.

code	V	W	mm
212028	230	3000	470x509x(H)161



NEW  
MODEL!

S.S.  
stainless steel



Removable grid  
and dripping tray



Height smoothly  
adjustable

#### SALAMANDER 450

- Type 450 - stainless steel frame. Ideal for grilling or keeping dishes/sandwiches warm and crisp.
- Thermostat continuously adjustable up to a maximum of 300°C, with indicator lights.
- Adjustable height by means of smoothly running lifting system.
- Removable dripping/crumb tray with 440x320 mm grid.

code	V	W	mm
264607	230	2800	480x520x(H)530

#### SALAMANDER 600

- Type 600 - stainless steel frame. Ideal for grilling or keeping dishes/sandwiches warm and crisp.
- Thermostat continuously adjustable up to a maximum of 300°C, with indicator lights.
- 2 independent heating areas.
- Adjustable height by means of smoothly running lifting system.
- Removable dripping/crumb tray with 590x350 mm grid.

code	V	W	mm
264706	230	3600	600x520x(H)530



Removable grid  
and dripping tray



Height smoothly  
adjustable

3645 W  
230 V

**NEW  
MODEL!**



264409

### SALAMANDER WITH QUARTZ INFRARED HEATING ELEMENTS

- It is possible to place GN1/1 trays in the chamber.
- Ideal for grilling or heating up dishes or sandwiches.
- With top & bottom Quartz infrared heating element.
- Fitted with thermostat, 15 min. timer and indicator lamp.
- 3 possible grid heights, grid handles fitted with heat shield.
- With crumb tray.
- Conforms to the IPX3 norm.

code	V	W	mm
264409	230	3645	689x397x(H)318

### SALAMANDER WALL MOUNTABLE

- Conforms to the IPX4 norm.
- Can be installed against the wall without requiring additional brackets.
- Ideal for grilling or heating up dishes or sandwiches.
- Continuously adjustable from 50°C to 300°C.
- With top heating element.
- Fitted with thermostat, 30 min. timer and indicator lamp.
- 4 possible grid heights, grid handles fitted with heat shield.
- With crumb tray.

code	V	W	mm
264119	230	2000	610x310x(H)280

Wall mountable without  
the use of any additional  
brackets



2000 W  
230 V



264119

2200 W  
230 V



264201

### SALAMANDER 580

- Type 580. Ideal for grilling or heating up dishes or sandwiches.
- Continuously adjustable from 50°C to 300°C.
- With top heating element.
- Fitted with power regulator, 30 min. timer and indicator lamp.
- 4 possible grid heights.
- With crumb tray.
- Interior dimensions: 426x345x(H)257 mm.

code	V	W	mm
264201	230	2200	580x413x(H)376

### SALAMANDER 800

- Type 800. Ideal for grilling or heating up dishes or sandwiches.
- Continuously adjustable from 50°C to 300°C.
- With top heating element.
- Fitted with power regulator, 30 min. timer and indicator lamp.
- 4 possible grid heights.
- With crumb tray.
- Interior dimensions: 646x408x(H)337 mm.

code	V	W	mm
264300	230	3600	800x472x(H)456

3600 W  
230 V



264300



## SAUSAGE ROLLING GRILL

- Stainless steel housing.
- Quick heating and heat recovery.
- Non-stick coated rollers.
- Removable easy-to-clean drip tray.
- The rollers have a usable width of 42 cm.
- Adjustable temperature up to 150°C.

**NEW  
MODEL!**

**S.S.**  
stainless steel



268506

### SAUSAGE ROLLING GRILL - 7 ROLLERS

code	V	W	mm
268506	230	740	520x325x(H)175



268605

### SAUSAGE ROLLING GRILL - 9 ROLLERS

code	V	W	mm
268605	230	940	520x400x(H)175



268704

### SAUSAGE ROLLING GRILL - 11 ROLLERS

code	V	W	mm
268704	230	1180	520x477x(H)175



268735

### SAUSAGE ROLLING GRILL - 14 ROLLERS

code	V	W	mm
268735	230	1480	520x591x(H)175

Hotdog stand  
on page 98



## SAUSAGE WARMER



240502

### SAUSAGE WARMER 10 LITER

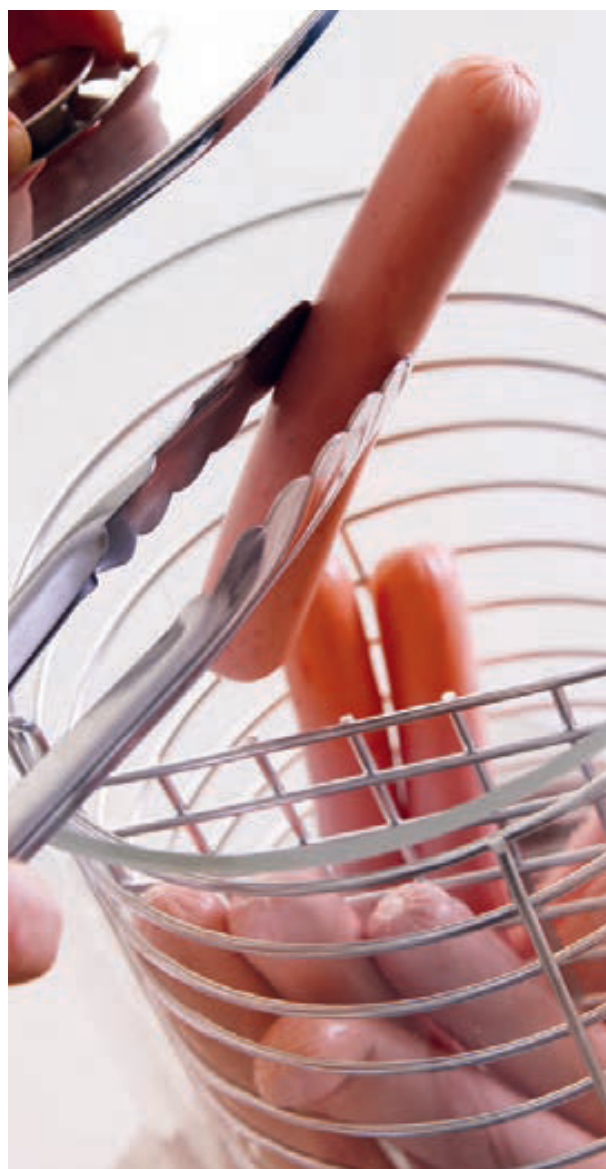
- Stepless thermostat temperature control up to 85°C.
- With handles for transport.
- Lid has a stay-cool handle.

code	V	W	mm
240502	230	1000	330x280x(H)250

Handles for easy carrying

Sausages placed on the special grid are heated by steam, it prevents sausages from being overcooked

S.S.  
stainless steel



NEW  
MODEL!



265000

### SAUSAGE WARMER

- Heats hotdog sausages and keeps them warm.
- Stainless steel housing, sausage container made of anodized aluminum and glass.
- With adjustable power.

code	V	W	mm
265000	230	450	240x322x(H)466



238905



238912

**BAIN-MARIE KITCHEN LINE**

- Gastronorm 1/1.
- Thermostat adjustable up to 85°C.
- Stainless steel water container with smooth edges which make it easier to keep the container clean.
- With on/off switch, indicator light.
- Supplied without GN containers.
- Suitable for gastronorm pans up to 150 mm deep.



code	V	W	mm
238905	230	1200	340x540x(H)250

**BAIN-MARIE KITCHEN LINE  
WITH DRAIN TAP**

- Gastronorm 1/1.
- Continuous temperature settings up to 85°C.
- Stainless steel water container with smooth edges which make it easier to keep the container clean.
- With on/off switch, thermostat and indicator light.
- Supplied without GN containers.
- Suitable for gastronorm pans up to 150 mm deep.
- With drain tap.



code	V	W	mm
238912	230	1200	340x540x(H)250



201107



201206

**THERMOSYSTEM 1**

- Enamelled pan ø 185mm.
- Stainless steel bain-marie pan with lid.
- Fitted with power regulator and indicator light.



code	liters	V	W	mm
201107	4.2	230	200	265x265x(H)245

**THERMOSYSTEM 2**

- 2 enamelled pans ø 185 mm.
- 2 stainless steel bain-marie pans with lids.
- Fitted with two power regulators and indicator lights.



code	liters	V	W	mm
201206	8.4	230	400	505x265x(H)245





240403



**RICE COOKER & WARMER**

- Suitable for 30 cups (180ml) of dry rice.
- Cooks rice and keeps it warm automatically.
- Measuring cup, rice spoon and silicone non-stick pad included.
- When keeping warm the sides of the pan are heated as well.



code	liters	V	W	mm
240403	5.4	230	1950	455x455x(H)380



240410



See movie

**RICE COOKER WITH STEAMER COOKING FUNCTION**

- Cooks rice and keeps it warm automatically.
- Suitable for 10 measuring cups of dry rice.
- Plastic steam basket included to use during steam function.
- Measuring cup and rice spoon included.
- Easy to clean thanks to removable aluminium pan.



code	liters	V	W	mm
240410	1.8	230	700	ø280x(H)285

## CONVEYOR TOASTER



### CONVEYOR TOASTER SINGLE

- One row of bread slices fit on the conveyor.
- Two separate heating elements, one below and one above the conveyor.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Conveyor speed is adjustable, toasting time up to 5 minutes.

code	V	W	mm
261200	230	1340	288x418x(H)387

**NEW  
MODEL!**

1340 W  
230 V

261200



2240 W  
230 V



### CONVEYOR TOASTER DOUBLE

- Two rows of bread slices fit next to each other on the conveyor.
- Two separate heating elements.
- Suitable for continuous toasting of sliced bread.
- Supplied with front and back trays.
- Adjustable toasting time up to 3 minutes.

code	V	W	mm
261309	230	2240	418x368x(H)387

**NEW  
MODEL!**



261309

NEW  
MODEL!

3000 W  
230 V



262214

S.S.  
stainless steel

#### MULTI TOASTER 6 TONGS

- 2 Layers with 6 toaster tongs - stainless steel.
- Infrared quartz tubes for prompt heating, temperature can reach maximum within 30 seconds.
- Tubes cool down in seconds.
- Switch for selecting different heating groups.
- 15 Minutes mechanical timer with bell.
- 6 Toaster tongs included.



262801

S.S.  
stainless steel

#### TOASTER TONG

code	mm
262801	100x340x(H)64

code	V	W	mm
262214	230	3000	438x290x(H)402



#### SANDWICH TOASTER

- Stainless steel housing.
- Tongs fitted with insulated handles made of PF resin.
- Left and right slot separately operable.
- Timer with alarm adjustable to a maximum of 8 minutes.
- Removable crumb tray.

code	V	W	mm
261163	230	1200	200x300x(H)223

NEW  
MODEL!



1200 W  
230 V

261163



26 liter  
1450 W  
230 V

NEW!



281468

26 liter  
1450 W  
230 V

281475

**SAMSUNG MICROWAVE PROGRAMMABLE 1500W**

- Model: SAMSUNG CM1529A-1/XE Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic floor and light.
- Input power 3000W, output power 1500W.
- Power can be set in 5 levels: high (100%), medium (70%), low (50%), quick defrost (20%), slow defrost (10%).
- Microwave by means of two rotating microwave tubes in the ceiling.
- Digital touch control panel with option of saving 30 3-step programs.
- Digital display with countdown timer, can be set up to 25/40/50 minutes depending on the program.
- Program lock function to prevent accidental deletion of programs.
- Repeat function to run the last cycle again.
- One touch function which extends the cooking cycle with 30 seconds when touched.
- Program finish signal can be modified.
- With air filter cleaning reminder.
- Stackable, microwaves can stack on each other with the included support plate.
- Removable internal upper guard to ease cleaning.
- Weight: 32 kg.

code	liters	V	W	mm
281468	26	230	3000	464x557x(H)368

**SAMSUNG MICROWAVE PROGRAMMABLE 1850W**

- Model: SAMSUNG CM1929A/XEU Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic floor and light.
- Input power 3200W, output power 1850W.
- Power can be set in 5 levels: high (100%), medium (70%), low (50%), quick defrost (20%), slow defrost (10%).
- Microwave by means of two rotating microwave tubes in the ceiling.
- Digital touch control panel with option of saving 30 3-step programs.
- Digital display with countdown timer, can be set up to 25/40/50 minutes depending on the program.
- Program lock function to prevent accidental deletion of programs.
- Repeat function to run the last cycle again.
- One touch function which extends the cooking cycle with 30 seconds when touched.
- Program finish signal can be modified.
- With air filter cleaning reminder.
- Stackable, microwaves can stack on each other with the included support plate.
- Removable internal upper guard to ease cleaning.
- Weight: 32 kg.

code	liters	V	W	mm
281475	26	230	3200	464x557x(H)368



26 liter  
1780 W  
230 V



281390

26 liter  
1450 W  
230 V



281499

### SAMSUNG MICROWAVE 1780W

- Model: SAMSUNG CM1919A/XEU Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic bottom and light. Input power 3200W, output power 1780W.
- Power can be set in 5 levels: high (100%), medium (70%), low (50%), Quick defrost (20%), slow defrost (10%).
- Microwave operates on two microwave tube.
- With two knobs, for selecting power/function and for setting the timer.
- Digital display with countdown timer, can be set up to 50 minutes depending on the power level selected. "ONE TOUCH" function which extends the running program with 20 seconds when touched.
- Stackable, microwaves can be stacked on each other with the included support plate.
- With removable and cleanable air filter.
- Chamber dimensions: 370x370x(H)190 mm
- Weight: 32 kg

code	liters	V	W	mm
281390	26	230	3200	464x557x(H)368

### SAMSUNG MICROWAVE 1450W

- Model: SAMSUNG CM1519A Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic bottom and light.
- Input power 3000W, output power 1450W.
- Power can be set in 5 levels: high (100%), medium (70%), low (50%), Quick defrost (20%), slow defrost (10%).
- Microwave operates on two microwave tube.
- With two knobs, for selecting power/function and for setting the timer.
- Digital display with countdown timer, can be set up to 50 minutes depending on the power level selected. "ONE TOUCH" function which extends the running program with 20 seconds when touched.
- Stackable, microwaves can be stacked on each other with the included support plate.
- With removable and cleanable air filter.
- Chamber dimensions: 370x370x(H)190 mm
- Weight: 32 kg

code	liters	V	W	mm
281499	26	230	3000	464x557x(H)368



26 liter  
1600 W  
230 V



281482



### SAMSUNG MICROWAVE 1050W

- Model: SAMSUNG CM1099A/XEU Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic bottom and light.
- Input power 1600W, output power 1050W.
- Power can be set in 5 levels: high (100%), medium (70%), low (50%), reduced (30%), defrost (15%).
- Microwave operates on a single microwave tube.
- With two knobs, for selecting power/function and for setting the timer.
- Timer can be set up to 35 minutes.
- Weight: 17,5 kg

code	liters	V	W	mm
281482	26	230	1600	517x412x(H)297



26 liter  
1050 W  
230 V



281451



### SAMSUNG MICROWAVE PROGRAMMABLE 1050W

- Model: SAMSUNG CM1089A/XEU Housing made of stainless steel, door fitted with glass window.
- Chamber is fitted with a ceramic floor and light.
- Input power 1600W, output power 1050W.
- Power can be set in 4 levels: high (100%), medium (70%), low (50%), defrost (30%)
- Microwave operates on a single microwave tube.
- Digital touch control panel with option of saving 20 3-step programs.
- Digital display with countdown timer, can be set up to 30 minutes. "ONE TOUCH" function which extends the running program with 30 seconds when touched.
- Program finish signal can be modified.
- Weight: 14,5 kg.

code	liters	V	W	mm
281451	26	230	1600	517x412x(H)294







20 liter  
700 W  
230 V



See movie

### MICROWAVE WITH GRILL

- Controlled with two knobs, timer and power/function separately adjustable.
- Input power 1050W, output power 700W microwave or 1000W grill.
- Timer can be set up to 35 minutes.
- Stainless steel front panel and transparent door.
- The coated chamber contains a glass turntable  $\varnothing 255\text{mm}$ .
- Suitable for plates up to  $\varnothing 280\text{x(H)}160\text{mm}$ .
- Chamber dimensions:  $304\text{x}306\text{x(H)}206\text{mm}$ .
- Volume 20 liter.

code	liters	V	W	mm
281710	20	230	1050	440x330x(H)259



281710



### MICROWAVE 1000W

- Controlled with a single knob, time adjustable from 15 seconds to 6 minutes.
- Uses a rotating antenna under the chamber floor.
- Chamber made of stainless steel with a ceramic floor.
- Transparent door without a lock, easy to open.
- Input power 1550W, output power 1000W.
- Chamber dimensions:  $327\text{x}346\text{x(H)}200\text{mm}$
- Volume 25 liter.

code	liters	V	W	mm
281352	25	230	1550	511x432x(H)311

25 liter  
1000 W  
230 V



See movie



281352



### MICROWAVE PROGRAMMABLE 1000W

- Easy to use control panel with 10 programmable buttons.
- Programmable up to 3 stages of cooking, memory capacity for 100 programs.
- Chamber made of stainless steel with interior light.
- Housing made of stainless steel.
- Suitable for plates up to  $\varnothing 320\text{mm}$ .
- Input power 1550W, output power 1000W.
- Energy feed through the bottom by use of a rotating antenna.
- Transparent door without a lock, easy to open.
- Chamber dimensions:  $327\text{x}346\text{x(H)}200\text{mm}$ .
- Volume 25 liter.

code	liters	V	W	mm
281444	25	230	1550	511x432x(H)311

25 liter  
1000 W  
230 V



281444