



HENDI

Tools for Chefs

PIZZA SPECIAL

Make the best pizzas with our Tools for Chefs



EVERY PIZZA STARTS WITH THE DOUGH. IN ORDER TO GET A PERFECTLY COOLED, RESTED, AND LEAVENED DOUGH BEFORE BAKING, MAKE SURE YOU HAVE THE PERFECT BOX TO DO SO.



The HENDI pizza dough proofing boxes, help to control temperature and humidity, creating an ideal environment for the dough yeast. These boxes also provide hygienic storage for longer periods of time.

PIZZA DOUGH BOX

- Made of food-grade polypropylene, harmless to human health.
- It maintains freshness of dough and continuity of proofing process.
- Stackable – with or without lids.
- Dishwasher safe.



880906

KITCHEN LINE PIZZA DOUGH BOX

code	liters	mm int.	mm	€
880906	14	565x365x(H)70	600x400x(H)75	12,95
880913	18	565x365x(H)90	600x400x(H)95	14,25
880920	24	565x365x(H)125	600x400x(H)130	15,75
880968		lid	600x400	10,95

HOW SHOULD AN IDEAL PIZZA DOUGH PROOFING BOX LOOK LIKE?

Airtight

One of the most key features to look out for is whether your dough proofing box is airtight. This prevents the dough from drying out during prolonged fermentation and makes the dough easier to form.

Environmentally friendly

The use of airtight, resealable boxes reduces the use of foil, traditionally used to cover the dough during proofing. Plastic boxes are durable and can last for many years.

Made of suitable material

Traditional Italian dough proofing boxes were made of wood, but modern plastic boxes provide several benefits. They are airtight and they improve the shape and structure of the dough balls. The right amount of time for the dough to proof creates the right structure which translates into comfortable work – the dough is easier and quicker to stretch. This is not possible with metal containers that interfere with the dough proofing process. The plastic surface is also smooth, which prevents the dough balls from sticking and makes it easy to remove them from the box after proofing.

Stackable

Multiple dough balls can be proofed at the same time. Stackable boxes take up less space in the kitchen. Stacked boxes are also easier to handle because of their stability.

No rounded edges

Special pizza dough boxes make it easy to cut and pull the dough without misshaping it. GN containers, which are used in kitchens, have rounded edges, thus making it impossible to remove the dough balls without destroying their shape.



NEW



616901



617090



617519

PERFORATED PIZZA PAN



- Even baking thanks to special sheet perforation.
- Made of carbon steel covered with iron oxide.
- Holes measuring: \varnothing 3mm
- Heat resistance up to: 420°C.

code	mm	€
616901	\varnothing 260	7,95
616918	\varnothing 280	8,50
616932	\varnothing 340	9,95
616925	\varnothing 300	8,95
616949	\varnothing 400	14,95

PIZZA PAN



- Made of blue steel.
- Ideal for uniform pizza baking.
- Pan thickness: 0.75 mm.
- It can be used in a wood-burning oven.

code	mm	€
617069	\varnothing 200x(H)25	5,25
617076	\varnothing 220x(H)25	5,95
617083	\varnothing 240x(H)25	6,50
617090	\varnothing 260x(H)25	6,95
617106	\varnothing 280x(H)25	7,50
617205	\varnothing 300x(H)25	7,95
617304	\varnothing 320x(H)25	8,95
617403	\varnothing 360x(H)25	9,95
617410	\varnothing 400x(H)25	11,95
617427	\varnothing 450x(H)38	15,75
617434	\varnothing 500x(H)38	18,95

PIZZA SCREEN



- Uniform pizza baking.
- Made of aluminium.

code	mm	€
617502	\varnothing 230	2,95
617519	\varnothing 250	3,05
617526	\varnothing 280	3,65
617533	\varnothing 300	4,10
617540	\varnothing 330	4,55
617557	\varnothing 360	4,75
617458	\varnothing 380	4,95
617564	\varnothing 400	5,80
617465	\varnothing 430	6,05
617571	\varnothing 450	7,65
617472	\varnothing 480	7,65
617588	\varnothing 500	9,10
617595	\varnothing 600	13,25



810361

PIZZA SCREEN/PAN RACK

- Holds up to 14 pizza screens or pans.



code	mm	€
810361	300x305x(H)680	49,50



617700

PAN GRIPPER

- Suitable for all types of pizza pans.



code	mm	€
617700	(L)190	6,50



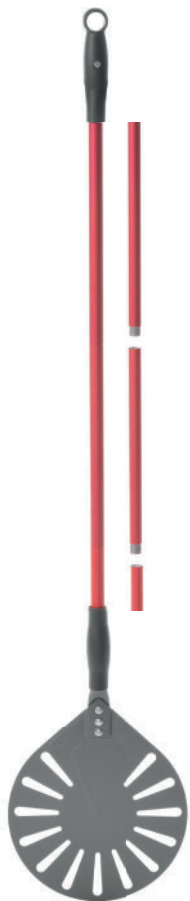
617731

PAN GRIPPER

- Suitable for all types of pizza pans.



code	mm	€
617731	(L)200	6,75



618103



617168



617151



617199



617182

NEW



PIZZA SCOOP, ROUND, PERFORATED

- Made of durable anodized aluminum resistant to wear, abrasion and corrosion.
- Two heat-resistant plastic handles (including one sliding handle) protect against heat.

code	mm	€
618103	230x1200	71,95



PIZZA SCOOP

- Lightweight and durable, made of anodized aluminium.
- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm	€
617151		230x1200	32,95
617168	perforated	230x1200	38,95



PIZZA SCOOP

- Handle with slide grip for easy removal of pizzas from the oven.

code	-	mm	€
617199	perforated	230x1200	43,95
617182		230x1200	37,75





617113

617120



617137

617144



617175

PIZZA SCOOP SQUARED

- Light and robust, made of anodised aluminium.



code	-	mm	€
617113		305 x 1320	36,95
617120		405 x 1320	43,95
617137	perforated	305 x 1320	46,95
617144	perforated	405 x 1320	59,95

PIZZA SCOOP SQUARED



code	mm	€
617175	305x1320	41,95

NEW



618066

618097



618073

618080

PIZZA SCOOP WITH SHORT HANDLE, SQUARED, PERFORATED

- Made of anodized aluminium, lightweight and durable.
- Perforated surface so excess flour can be removed.
- Equipped with a short handle, perfect for small spaces.
- The silicone handle remains cool during use and protects against heat.



code	mm	€
618073	305x660	37,95
618066	305x560	39,75

PIZZA SCOOP WITH SHORT HANDLE, SQUARED, PERFORATED

- Made of durable anodized aluminum resistant to wear, abrasion and corrosion.
- Perforated surface so excess flour can be removed.
- Equipped with a short handle, perfect for small spaces.
- The silicone handle remains cool during use and protects against heat.



code	mm	€
618080	305x560	45,95
618097	305x660	42,95



NEW

NEW

617816

618028

617861

PIZZA SCOOP, SQUARED

- Long wooden handle.
- Heat resistant.



code	mm	€
617816	305x1320	23,95
618028	355x1320	27,95
617861	405x1320	31,95



525593

525630

PIZZA OVEN CLEANING BRUSH

- Copper brush.
- Aluminium handle.
- Steel scraper.



code	mm	€
525593	(L)1320	27,95

PIZZA OVEN CLEANING BRUSH

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

code	mm	€
525630	930x260	29,95

NEW



618035

618042

618059

PIZZA SCOOP WITH SHORT HANDLE, SQUARED

- Equipped with a short wooden handle, perfect for small spaces.
- Heat resistant.



code	mm	€
618035	305x660	20,95
618042	355x710	23,95
618059	405x760	29,50



617724

PIZZA SCOOP, WOODEN

- Can be used when removing pizza from the oven and for serving.
- Made of durable wood, resistant to high temperatures.

code	mm	€
617724	535x305x(H)10	15,95

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.



model	BASIC 4	BASIC 44	BASIC XXL 66
code	226681	226698	226995
number of chambers	1	2	2
dimensions	975x814x(H)413* mm	975x814x(H)745* mm	1360x844x(H)745* mm
dimensions int.	660x660x(H)140 mm	2x 660x660x(H)140 mm	2x1080x720x(H)140 mm
range	from 45°C to 455°C	from 45°C to 455°C	from 45°C to 455°C
power/voltage	4,7 kW/400 V	9,4 kW/400 V	18 kW/400 V
weight	75 kg	122 kg	176 kg
€	1 095,00	1 850,00	2995,00

OVEN STAND	
code	227107
dimensions	975x814x(H)860 mm
€	347,50





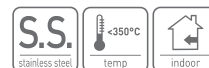
PIZZA OVEN

- Suitable for heating up frozen products.
- Tray grid suitable for pizzas up to ø 30 cm.
- Timer adjustable up to 15 minutes.
- With 2 heating elements (top and bottom) and crumbs tray.



code	V	W	mm	€
220306	230	1450	480x420x(H)195	149,50

NEW



PIZZA OVENS COMPACT

- The compact dimensions make it perfect for small kitchens or even food trucks.
- The use of high-quality materials guarantees a long service life.
- Housing made of high-quality stainless steel AISI 430, easy to clean and maintain.
- Oven chamber measures 415x400x(H)120 mm for pizzas or other dishes.
- Chamber floor lined with chamotte stone; these accumulate the heat which results in crispy pizza bottoms.
- Each heating element is 1000W and can be set independently from 50°C to 350°C.
- The door can be opened without stopping the heating process.
- Can operate in continuous mode or with a timer (up to 120 minutes)- when the times is finished the oven stops heating.
- Fitted with ± 1.7 m long power cable with earthed plug.



PIZZA OVEN COMPACT

- Chamber is heated by 2 efficient heating elements: one above and one below the chamber.

code	V	W	mm	€
220290	230	2000	580x560x(H)275	345,00

Chamber bottom lined with chamotte stone



Doors open forwards



Timer can be set up to 120 min



DOUBLE DECK PIZZA OVEN 3000W

- Chambers are heated by 3 efficient heating elements: one above, one below and one in between the two chambers.

code	V	W	mm	€
220283	230	3000	580x560x(H)435	437,50

PIZZA BOARD WITH HANDLE

- Made of compressed wood fibers.
- Resistant to temperature of 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	14,95
505533	ø305x(H)6	18,95



PIZZA BOARD

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

code	mm	€
505540	ø300	11,50
505557	ø350	13,75
505564	ø400	15,75
505571	ø450	18,75
505588	ø500	27,50



PIZZA SLICER

- Stainless steel knife blade, polypropylene handle.



code	ø	length (mm)	€
617007	ø100	(L)230	4,75



NEW

PIZZA SLICER

- Stainless steel knife blade, polypropylene handle.
- With HACCP colour coding system, coloured clips are not removable after placing.



code	ø	length (mm)	€
617014	ø100	(L)230	6,75

LID SPACER FOR PIZZA - 500 PCS

- Height of the lid spacer: 35 mm.



code	packed per	€
709900	500	13,95



PIZZA PLATES SPECIALE

- Made of very durable porcelain, these plates are perfect for heavy use in professional catering establishments.
- The white plates are available in sizes with the diameter of 28 and 33 cm and are complemented with elements.

- The decoration is protected by glaze, which makes the plates dishwasher and microwave safe.



774847



774892



774885

PIZZA PLATE SPECIALE

code	mm	€
774830	ø280	3,95
774847	ø330	5,50

PIZZA PLATE SPECIALE DECORATED

code	mm	€
774892	ø330	6,25

PIZZA PLATE SPECIALE GRANITE

code	mm	€
774885	ø330	5,75



774861



774854



774878

PIZZA PLATE SPECIALE YELLOW

code	packed per	mm	€
774861	6	ø330	5,75

PIZZA PLATE SPECIALE GRAY

code	packed per	mm	€
774854	6	ø330	5,75

PIZZA PLATE SPECIALE ORANGE

code	packed per	mm	€
774878	6	ø330	5,75



777855

PIZZA PLATE BLACKBOARD NAPOLI

code	packed per	mm	€
777855	6	ø330	6,95





NEW



PIZZA DELIVERY BAG 35 CM KITCHEN LINE

- Fits 4 pizza boxes of 35x35 cm.
- Made from durable and easy to clean polyester.
- Outside made from 600D polyester and the inside is made from 210D polyester.
- Pizza compartment is padded with 5 mm thick foam.
- Closed with velcro, easy to adjust.
- The large handle makes carrying comfortable.
- Fitted with top transparent pocket for bills.

code	mm	€
709887	360x360x(H)200	18,95



PIZZA DELIVERY BAG 45 CM KITCHEN LINE

- Fits 4 pizza boxes of 45x45 cm.
- Made from durable and easy to clean polyester.
- Outside made from 600D polyester and the inside is made from 210D polyester.
- Pizza compartment is padded with 5 mm thick foam.
- Closed with velcro, easy to adjust.
- The large handle makes carrying comfortable.
- Fitted with top transparent pocket for bills.

code	mm	€
709870	460x340x(H)210	23,95

PIZZA DELIVERY BAG

- Tight shutter easy to adjust.
- Made of tough and easy to clean material.
- Top transparent pocket for bills.

code	capacity	mm	€
709825	4 boxes	360x360x(H)200	23,95
709818	4 boxes	460x460x(H)210	32,95



NEW



PIZZA & FOOD DELIVERY BACKPACK INSULATED

- Lightweight backpack with large, adjustable, padded shoulder straps and padded back section for comfort.
- Fitted with adjustable waist band for extra stability.
- Waterproof thanks to the use of durable 600D polyester.
- Large compartment with adjustable, velcro mounted shelve.
- Can hold up to 10 pizza-boxes.
- Compartment has two layers of insulation, PE foam and aluminium foil.
- One side of the backpack can be opened with a zipper for easy access.
- With large padded carrying handles on the top and a transparent card holder on the back.
- Reflector strip fitted on the outside for extra safety.
- One side of the backpack can be opened with a zipper for easy access.
- With large padded carrying handles on the top and a transparent card holder on the back.
- Reflector strip fitted on the outside for extra safety.

code	mm	€
709801	410x410x(H)490	74,50





ELECTRIC DOUGH ROLLERS

- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Adjustable dough thickness from 1 to 5 mm
- Separate roller guards ensure easy and safe operation.



Watch the video

One set of rollers, electric foot pedal



code	226612	226629	226636
number of pairs of rollers	1	2	2
weight of the dough portion	0,21-0,70 kg	0,08-0,21 kg	0,21-0,70 kg
diameter of the pizza	ø260-450 mm	ø140-300 mm	ø260-400 mm
dimensions	650x345x(H)430 mm	475x375x(H)660 mm	585x435x(H)790 mm
power	250 W	250 W	250 W
voltage	230 V	230 V	230 V
weight	27 kg	28 kg	37 kg
€	995,00	1 098,50	1 250,00

CHEESE-GRATING MACHINE

- Capacity of 30 kilos per hour.
- Functional and practical, stable body.
- Despite its small size, the device offers high performance.
- Ideal for grating Parmesan cheese and other hard cheeses.
- Motor is protected against overloading.
- Provided with grated cheese container 1,3 L.
- Speed: 1400 RPM.
- Cylinder diameter Ø 110x60 mm.
- Weight 8 kg.

code	-	V	W	mm	€
226827	30 kg/h	230	380	280x250x(H)310	449,50



stainless steel roller



226827

SPIRAL MIXERS

- Housing made of high-quality white lacquered stainless steel.
- Mixing bowl, lid and spiral made of 18/10 stainless steel.
- Integrated timer.
- Mobile thanks to 4 wheels, 2 of which are braked.



SPIRAL MIXER WITH REMOVABLE BOWL

code	mm	bowl capacity (l)	dough load (kg)	capacity (kg/h)	bowl dimensions (mm)	kg	V	W	kM	€
226339	380x600x(H)645	10	8	35	ø260x(H)200	56	230	370	0,5	1 650,00
226346	390x670x(H)735	22	17	56	ø360x(H)210	81	400	750	1,0	1 850,00
226353	435x750x(H)810	32	25	88	ø400x(H)260	95	400	1100	1,5	2 125,00

SPIRAL MIXER WITH FIXED BOWL

code	mm	bowl capacity (l)	dough load (kg)	capacity (kg/h)	bowl dimensions (mm)	kg	V	W	kM	€
226315	290x590x(H)580	10	8	35	ø260x(H)200	40	230	370	0,5	1 175,00
226209	385x670x(H)725	22	17	56	ø360x(H)210	59	400	750	1,0	1 375,00
226308	435x750x(H)810	32	25	88	ø400x(H)260	82	400	1100	1,5	1 695,00

PIZZA COUNTERS

- Inner and outer housing are made of high-quality stainless steel, with granite worktop.
- Doors fitted with comfortable handles.
- Forced air cooling with auto defrost, compressor placed underneath the chamber.
- With adjustable shelving, fits containers up to GN 1/1.
- Digital display and electronic thermostat.
- With 4 adjustable plastic non-slip feet.
- Climate class: SN-T.
- Coolant: R600a.
- All models delivered without GN containers.

2-DOOR PIZZA COOLING TABLE WITH 7 DRAWERS, WITH GRANITE WORKTOP

- Equipped with 7 uncooled drawers of 400x620x(H)6
- Chamber dimensions: 1480x670x(H)570 mm.
- 60 mm thick polyurethane foam insulation.
- 2 shelves (600x400mm) included.
- Spread load capacity of 15 kg each.
- Energy label (counter only): A (A+++ - G).
- Weight: 367 kg.

code	range	V	W	mm	€
232842	-2/8°C	230	250	2010x800x(H)875	2 995,



232842

Chamber and housing made of stainless steel

THREE DOOR PIZZA COUNTER WITH COOLING DISPLAY 380+40L

- Chamber capacity: 254 l.
- Chamber dimensions: 1295x595x(H)475 mm.
- Includes 3 shelves 335x570 mm, maximum load capacity 1 (with evenly distributed load).
- Cooling top unit with static cooling.
- Cooling top unit for 6x GN 1/4, dimensions 1405x335x(H)43
- Climate class: table: 4, cooling top unit: 5.
- Refrigerant: R600a (70 g + 40 g).
- Average daily electricity consumption: 1.6 kW (table), 1.55
- Self-closing door.
- Energy label (counter only): A (A+++ - G).
- Weight: 193+41 kg.

code	range	V	W	mm	€
232033	-2/8°C	230	400	1365x700x(H)1012	2 250,00



232033



HENDI

Tools for Chefs



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