

 **Heinzelmann**



Company Introduction

NID Concepts Ltd established in 2008 has grown into a development and manufacturing company in the Kitchen Appliance Category.

We are focused on engineering and designing state of the art Kitchen appliances which incorporate German technology.

Heinzelmann is our established Brand focusing on professional Kitchen Appliances for demanding Chefs and the entire gastronomic sector.

Our German design team of industrial, mechanical, electrical (and culinary) engineers shares a practical approach to manufacturing solutions for professional kitchen problems.





Heinzelmann

CHEF-X

Design with chefs ,for chefs **Multi-functional Cooking Machine**

The Heinzelmann CHEF-X is designed to withstand continuous daily operation. It makes food preparation and cooking processes faster and more consistent than ever before, without compromising quality.

Why Heinzelmann CHEF-X

7 Reasons That Make A Difference



3 Goals That Heinzelmann CHEF-X Can Achieve



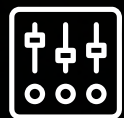
High-quality results with minimal effort

Powerful and flexible temperature and speed settings allow you to work more efficiently and faster. The manual operation enables control & security as well as quality and flexibility, to support your way of working.



Save time, space and energy

The Heinzelmann CHEF-X is a convenient and compact machine with multiple functions. You can move it around your kitchen to maximize countertop space.



Be creative with a range of functions and settings

Push the limits of your creativity — now you can perform functions faster than ever before. Let the Heinzelmann handle prep work or set-and-forget with multiple settings for fine-tuned results.



ROBUST x DURABLE

EASY TO OPEN LID

- For the lid our designers incorporated 2 up-facing handle for simple and easy operation.
- The handle enables optimal handling during all kind of pouring action.

GERMAN TECHNOLOGY COMPONENTS

- We have incorporated German technology components to ensure maximum endurance.

SOLID STAND

- Specially designed rubber feet for maximum vibration reduction and a solid stand at various speeds.
- 1,5 meter detachable power cord easily adjusted to your needs with quick and easy cable storage.
- Easy grip for moving your Heinzelmann Pro machine where ever you need it.

TRANSPARENT CAP (with removable LED light)

- We added a very useful LED light so you can keep control what's happening in the pot.

TITANIUM COATED BLADE & HIGH-GRADE TAINLESS STEEL BOWL

- The titanium coating helps strengthen the blade and prevent corrosion.

ROBUST HOUSING WITH POWERFUL MOTOR

- The 1400W motor ensures maximum performance at all speed setting ensuring consistent high quality results.



Accessories



TITANIUM COATED BLADE (HMBL02)

Premium Grade 420 stainless steel with titanium coating helps strengthen the blade that enhances sharpness and hardness by 30% compared to stainless steel and prevent corrosion.

Size: 135 x 135 x 85 mm

Weight: 185g

Material: Premium Grade 420 stainless steel with titanium coating

BOWL (HMBO02)

The Bowl is made of Premium Grade 304, hardened stainless steel with a capacity of 2L which is more resistant to friction and dish-washable.

Size: 277 x 200 x 200 mm, 2L

Weight: 1280g

Material: Stainless Steel 304 (Bowl Body), PBT (Handle)



LED Light (HMLT01)

We integrated a very useful light so you can keep control what's happening in the pot

Size: 67 x 67 x 22 mm

Weight: 50g

Material: Housing – ABS

250 mAh 3.7V , Support 2 x 60mA LEDs

20 secs auto shutoff



LID (HMLI01) & LID CAP (HMMC01)

For the lid our designers incorporated 2 up-facing handle for simple and easy operation.. The handle enables optimal handling during all kind of pouring action.

LID CAP (HMMC01)

Size: 80 x 80 x 53 mm

Weight: 32g

Material: PA

Measurement marking up to 100ml / 3.5oz

LID (HMLI01)

Size: 246 x 232 x 75 mm

Weight: 395g

Material: PA

HEINZELMANN IN BLUE

Due to their high visibility and rapid in-line identification, we use BLUE for Heinzelmann accessories, in the event of foreign material accidentally falling into the food product.

WHISK (HMWK01)

Size: 139 x 27 x 136 mm

Weight: 90g

Material: PP

SPATULA (HMSA01)

Size: 139 x 27 x 136 mm

Weight: 90g

Material: PP

SIMMERING BASKET (HMSB01)

Size: 131 x 131 x 84 mm

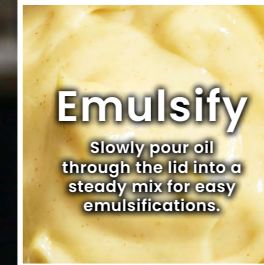
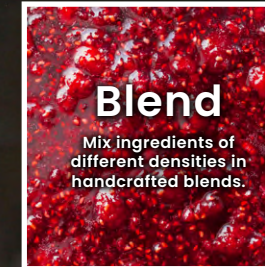
Weight: 109g

Material: PP





A Hardworking Team Player



Perfect For Any Menu

Easy to use, easy to clean and built to last, Heinzelmann CHEF-X is ready to be put to work in professional kitchens all day, every day.

Technical Specification

MOTOR POWER: 1400W
SPEED: 10 speed settings + Turbo, max. 10500 rpm
HEATING POWER: 1050W, Heat range 37°C – 130°C
BLADES: 420 stainless steel with titanium coating
BOWL: 2L, 304 stainless steel
ELECTRICAL RATING: 220/240V, 50/60Hz
DESIGN FEATURE: Large rear vents for thermal protection
CORD: 1.5m and quick, easy storage at rear

Heinzelmann
CHEF-X



Disclaimer - Information may be changed or updated without notice.



CONSISTENCY | TASTE | FLEXIBILITY

With a considerable capacity of 30 litres (CHEF-S) or 80 litres (CHEF-S2), the Heinzelmänn CHEF-S and CHEF-S2 are suitable for sous vide cooking various dishes and food items. The taste, texture and nutrients are all preserved when you choose sous vide cooking. This way of cooking is very quiet and the sous vide appliance makes almost no noise.

Heinzelmänn CHEF-S and Heinzelmänn CHEF-S2 creates food with less fat and salt is used in the preparation, products do not burn or separate as the water does not get hotter than 99°C. By cooking vacuum-packed dishes at a constant temperature, they also do not dry out.

Heinzelmänn
CHEF-S



Heinzelmänn
CHEF-S2






 **EASY CONTROL**
Digital display on LED, Easy control panel with touch controls




 **PRECISELY CONTROLLED TEMPERATURE**
Accurate to ± 0.1 °C / °F to keep the food at the exact level of doneness




 **EFFECTIVE WATER CIRCULATION**
Patented pump system for water - 4.5L (CHEF-S) / 10L (CHEF-S2) per minute



 **WATERPROOF / PROTECTION**
IPX7 waterproof and high/low water level alarm protection



 **COMMERCIAL GRADE**
Constructed of high quality materials for long term use

Perfect for juicy and flavourful food

Technical Specification

MODEL NUMBER: HMCS01
VOLTAGE: 220-240V~50Hz
RATING POWER: 1500W
CAPACITY: Acceptable for up to 30L
PUMP SPEED: 4.5L per min
TEMPERATURE SETTING: 5°-95°C
TIME SETTING: 5 mins - 99 hours
DISPLAY ACCURACY: 0.1
DIMENSION (L X W X H): 71 x 145 x 340mm
WEIGHT: 1.3kg



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Maintenance Reliable and Reproducible

Technical Specification

MODEL NUMBER: HMCS02
VOLTAGE: 220-240V~50Hz
RATING POWER: 2300W
CAPACITY: Acceptable for up to 80L
PUMP SPEED: 10L per min
TEMPERATURE SETTING: 5°-95°C
TIME SETTING: 5 mins - 99 hours
DISPLAY ACCURACY: 0.1
DIMENSION (L X W X H): 326 x 160 x 142mm
WEIGHT: 2.3kg



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Heinzelmann SMOKER

Enhance Flavours, Add Aromas

The Heinzelmann SMOKER is designed to infuse a smoky flavour to the ingredients or food directly inside the Heinzelmann CHEF-X bowl. It allows the smoky flavour to be directly added to liquids or food during the preparation or cooking process.

This enables a Chef to create new variations of recipes or fantastic completely new ones enriched with smoky aromas.

The Heinzelmann SMOKER can also be used INDEPENDENTLY to infuse a smoky flavour to dishes in various kinds of forms.



A Creative Team Player



Dip



Soup



Puree



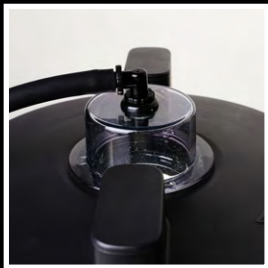
Sauce



Add natural smoky flavors infused directly with the Heinzelmann CHEF-X

Technical Specification	
MODEL NUMBER:	HMSG01
DIMENSION (L x W x H): (WITHOUT CAP AND TUBE)	68 x 68 x 158mm
WEIGHT: (WITHOUT CAP AND HOSE)	256g
WEIGHT: (WITH CAP AND HOSE)	317g
HOSE LENGTH:	400mm
ACCESSORIES:	CHEF-X Lid Cap, L-Shape Connector, Hose

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Connect The SMOKER With The CHEF-X

The easy connection of the smoker-cap, hose, and L-Shape connector makes it simple to smoke directly with the CHEF-X.

Add Your Flavor

You can quickly add a variety of natural smoky flavors to your sauce, soup, desserts, meats, seafood, cheese, nuts, beverages and, cocktail drinks!



Aluminum Body

- Compact design, light in weight, and easy to use- the power of a smokehouse - anywhere.
- For flavoring use wood chips, tea, herbs, spices, hay, dried flowers, etc. to give distinct aromas!

Hose

- Silicon smoke hose which is easy to connect, clean, and store.

Base

- The base is enlarged to provide a stable stand.

Flavor Chamber

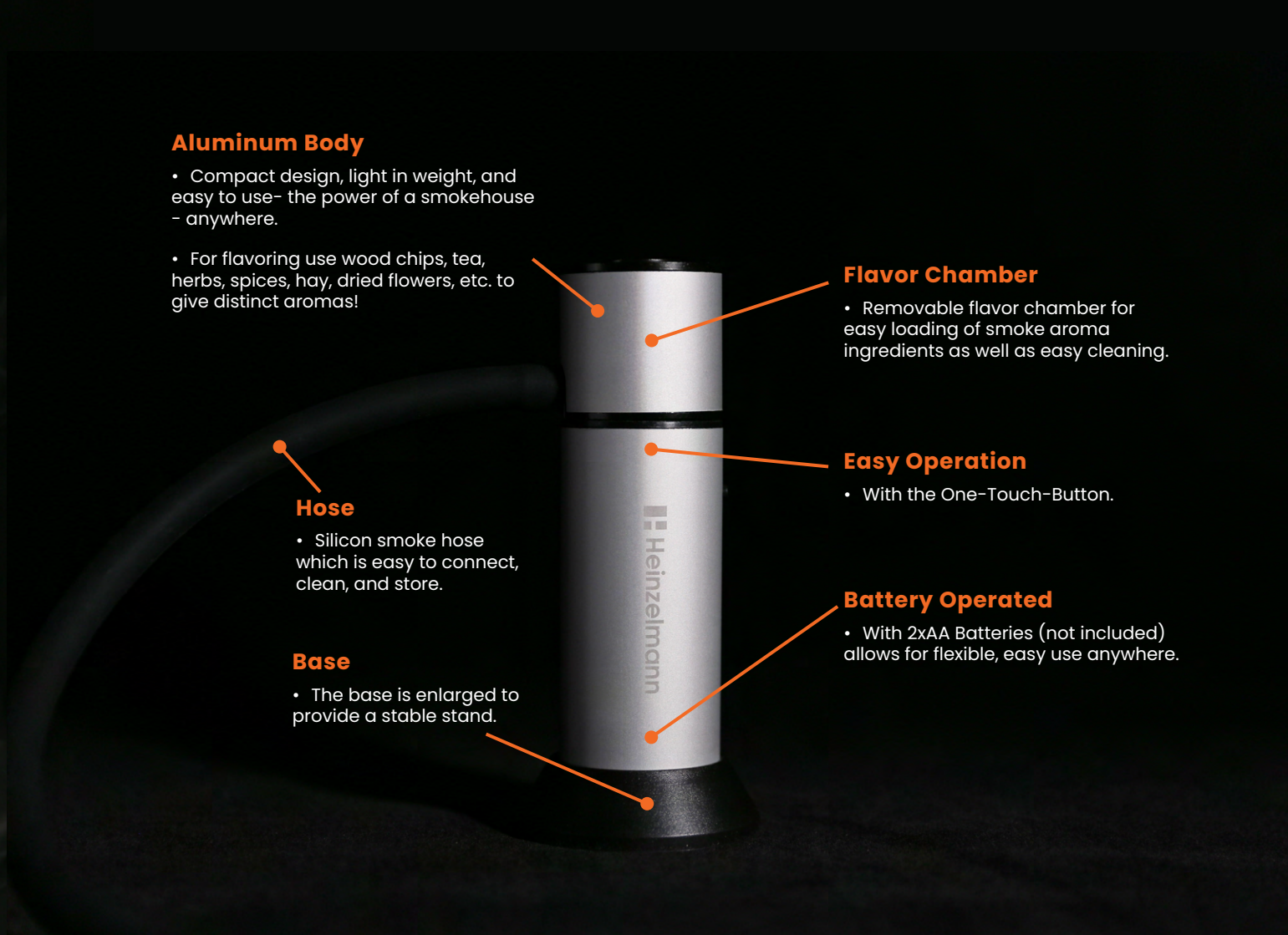
- Removable flavor chamber for easy loading of smoke aroma ingredients as well as easy cleaning.

Easy Operation

- With the One-Touch-Button.

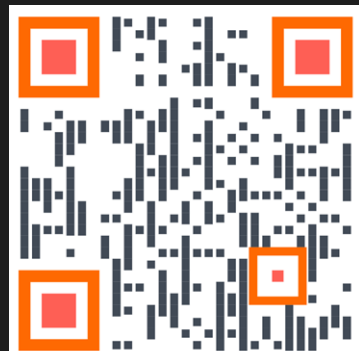
Battery Operated

- With 2xAA Batteries (not included) allows for flexible, easy use anywhere.



Heinzelmann APP

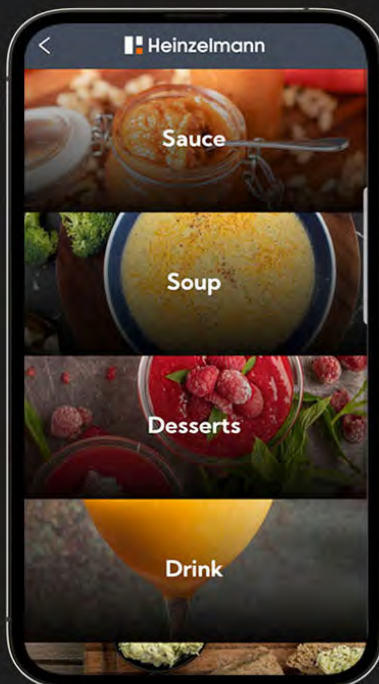
We offer a comprehensive cooking guide and an extensive selection of recipes to assist and inspire professional chefs who are eager to embark on the Heinzelmann journey and create more incredible recipes.



Cooking Guide for Heinzelmann Starters

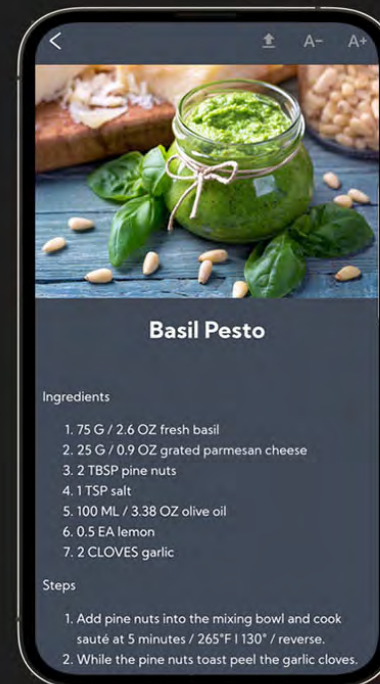


Wide Range of Categories SAUCE SOUP DRINK BAKED DESSERT TREAT SIDES & DIPS



Ingredients

Follow the guidelines
and prepare the ingredients



Steps

Follow the steps
and cook with Heinzelmann



Where to buy

Find the Shop around you



Others



Heinzelmann SMOKER FILTER PACK (HMGF01)

- * 5 pcs Stainless Steel Smoker Filter
- * Smoking Filter Screens Dimension: 25mm in diameter, suitable for Heinzelmann SMOKER
- * 1 Iron wire brush for cleaning the used filter

Heinzelmann TIMER (HMTR01)

For the lid our designers incorporated 2 up-facing handle for simple and easy operation.. The handle enables optimal handling during all kind of pouring action.



Contact us






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