

NRS KITCHEN PVT. LTD.

ULTIMATE SOLUTION PROVIDERS FOR KITCHEN
EQUIPMENT WITH PROFESSIONAL EXPERTISE

PRODUCT CATALOGUE

The Company

Your Search for commercial Kitchen Equipment Manufacturers in Delhi ends with NRS Kitchens as we are the undisputed leader in the segment. Not just our product ranges but also our service levels are designed for all kind of kitchens and bars. Our team of designers, technicians and engineers have been working in the industry for more than 15 years and have worked on almost all kinds of projects. This also gives us an added advantage when it comes to providing consultancy services to clients.

What sets us apart from one big list of commercial Kitchen Equipment Manufacturers in Delhi are:

- *Unmatched experience and technical knowledge*
- *Creative mindset and exposure*
- *Sincere and honesty towards work*
- *These qualities distinguish us from the other manufacturers and have propelled us towards achieving excellence for which we are renowned. Some of the key features of NRS Kitchens are:*

One stop solution for all kitchen requirements under one roof.

- *Everything that you need for your commercial kitchens and bar is available under one roof – NRS Kitchens. Now you do not have to look for and negotiate with multiple vendors. No more comparing different prices or quotes or even features. We provide everything that you need for your kitchen and bar.*

Deep technical understanding of machinery processes and design.

- *Many kitchen and bar owners often fall under the traps of over enthusiastic manufacturers who take the work order in spite of lacking the technical knowhow and everything goes downhill from there. We know what it takes to conceptualise, design and build whatever you might need for your kitchen. A deep understanding of the technology and processes also reduces the turnaround for time for us drastically.*

Creative stronghold for theme based restaurants.

- *Theme based restaurants are one big hit especially for cities with cosmopolitan crowd. Not just menu but also the kitchen's aesthetics should be theme based. Our team of designers are renowned for their creativity and provide a unique design for each kitchen or bar they work on.*

Hassle free installation, maintenance services.

- *Every kitchen or bar owner would agree that installation and maintenance of equipments are one big challenge for them. Are team has a very strong after sales record and our installations and maintenance are completely hassle free. They also do not impact your daily operations and are executed in a seamless manner.*

Easy and comprehensive training programs.

- *After installation we also provide hand holding for the staffs and owners to understand and operate the machinery and equipments. Our training programs are planned to be very easy and comprehensive even for a layman. Further these trainings are done on regular and frequent basis to build familiarity.*

Customised Kitchen Equipments
We manufacture all kinds of customised equipments for kitchens and bars

Consultancy
We guide and consult kitchen and bar owners to boost their performance

Distribution of Brands
We also distribute equipments of various brands at Pan India level.

Quality Checks
We know the quality leak holes like the back of our hand and help kitchens and bars in improving theirs.

*Image for illustration purpose only. Specification may very as per requirement



G10 Mini Control 1GR Professional

Automatic espresso coffee machine with 1 groups with automatic water filling and copper boiler with 6 litres capacity, one steam tap (stainless steel) and one hot water tap.

FEATURES :
Dimensions: W 455 x D 580 x H 523mm
Power: 2850W/ 230V
Weight: 36kg
Automatic water filling
Copper boiler with 6 litres capacity
4 different programmable coffee doses per group



New Elegance Mini Control 1gr With Grinder Wood

Compact automatic espresso coffee machine with 1 groups, electronic switchboard to control the coffee dosages volumetrically, with automatic water filling and copper boiler with 6 litres capacity with heat exchanger per group and cleaning valve. One steam tap (stainless steel) and one hot water tap. Automatic grinder, coffee cutting blades 60 mm diameter, motor 445w. provided of thermic protection, 1300 rpm. fitting dispinser from 5 to 12 gr.

FEATURES :
Dimensions : W 470 x D 610 x H 630mm
Power: 3125 W
Brew : groups1
Weight: 36kg
Automatic water filling
Copper boiler with 6 litres capacity
4 different programmable coffee doses per group



EXPOBAR MARFIL GRINDER

The Marfil Grinder from Expobar is a traditional espresso grinder that grinds the beans directly down into a container. With the Marfil grinder you can simply take some newly-ground coffee out of the container to make single or double espresso

PRODUCT DESCRIPTION
The grey ABS body styling of the Expobar Marfil grinder makes it a beautiful accessory which comes with the added bonus that it is easy to adjust which gives you the right grinding level.

A tamper is included with the Expobar grinder and the bean container holds about 2.0 kg.

FEATURES :
Grinding Capacity: 6 Kilo's Per Hour
Weight: 9KG
Dimensions: 210mm x 380mm x 600mm



Crem International is a global company of recognized prestige in the production of professional coffee machines, adding more than 100 years of combined experience in the market and sales in more than 90 countries.

winterhalter

U50

The professional undercounter warewasher
COMPACT. RELIABLE. ECONOMICAL.



>> High performance – German technology are the two specifications for the development of the U50. The result is an undercounter warewasher specially designed for the requirements of our customers in Asia: good wash results, simple to use, reliable. And all at an attractive price. <<



U50 PRODUCT BENEFITS

SIMPLE TO USE
Start button for 1-button operation. Automatic self-cleaning programme. Temperature display. Operation of the U50 is easy and intuitive.

CLEANLINESS AND HYGIENE
Sparkling clean. Hygienically clean. The U50 guarantees first-class wash results. For cleanliness and hygiene of the highest standard.

ECONOMICAL AND EFFICIENT
Double-skinned design. Effective filtration. Smaller tank volume for fast start. The U50 is designed for extremely cost-effective operation.

EASY SERVICING
Fast maintenance and troubleshooting: the integrated error management system and simple access to the components make the U50 particularly easy to service.





TECHNICAL DATA

Number of programmes		3
Theoretical capacity*[1] standard / HighTemp	racks / h	30 / 20
Rack dimensions	mm	500 x 500
Water consumption		
Tank capacity	l	15.3
Rinse water consumption*[2] per wash cycle Standard / HighTemp	l	2.4 / 3.4
Temperatures		
Tank temperature standard / HighTemp	° C	62 / 66
Rinse temperature	° C	85
Max. water inlet temperature	° C	60
Other information		
Circulating pump (P1)	kW	0.5
Noise emission	dB(A)	max. 59
Packaging dimensions	W x D x H mm	720 x 712 x 1020
Splash guard		IP X3
Weight net / gross	kg	66 / 76

ELECTRICAL SPECIFICATIONS

Supply	Fuse	Tank	Boiler	Total connected load
380 V fi 415 V, 3N~, 50 Hz / 60 Hz	16 A	2.0 kW	5.3 kW	7.8 kW
220 V fi 240 V, 1N~, 50 Hz / 60 Hz	16 A	2.0 kW	2.6 kW	3.1 kW
	20 A	2.0 kW	3.6 kW	4.1 kW
220 V fi 240 V, 3~, 50 Hz / 60 Hz	25 A	2.0 kW	5.3 kW	7.8 kW

*[1] Depending on the local conditions (water inlet temperature / electrical supply) the indicated data can decrease. By adjusting parameters the theoretical capacity can be increased to 60 racks / h (1-minute-programme).
*[2] Non-binding information. The actual need for rinse water can vary depending on the on-site conditions.

P50

The professional rack passthrough dishwasher

POWERFUL. EFFICIENT. SIMPLE TO USE.



U50 PRODUCT BENEFITS

POWERFUL AND EFFICIENT
Short heat-up times and short washing cycles: hood up, rack out, new rack in, hood down. The P50 is designed for speed and economic efficiency.

CLEANLINESS AND HYGIENE
Sparkling clean. Hygienically clean. The P50 guarantees first-class washing quality. For cleanliness and hygiene of the highest standard.

SIMPLE TO USE
Self-explanatory colour display. Only two different washing programmes. Temperature display. Operation of the P50 is easy and intuitive.

EASY SERVICING
Fast maintenance and troubleshooting: the integrated error management system and simple access to the components make the P50 particularly easy to service.



TECHNICAL DATA

Number of programmes		2
Theoretical capacity*1 standard / HighTemp	racks / h	60 / 20
Rack dimensions	mm	500 x 500
Water consumption		
Tank capacity	l	28
Rinse water consumption*2 per wash cycle Standard / HighTemp	l	2.4 / 3.8
Temperatures		
Tank temperature standard / HighTemp	° C	62 / 66
Rinse temperature	° C	85
Max. water inlet temperature	° C	60
Other information		
Circulating pump (P1)	kW	0.6
Noise emission	dB(A)	max. 63
Packaging dimensions	racks / h	770 x 880 x 1605
Splash guard		IP X3
Weight net / gross	kg	98 / 123

ELECTRICAL SPECIFICATIONS

Supply	Fuse	Tank	Boiler	Total connected load
380 V fi 415 V, 3N~, 50 Hz / 60 Hz	16 A	2.5 kW	9.0 kW	9.3 kW
	20 A	2.5 kW	9.0 kW	11.8 kW
220 V fi 240 V, 3~, 60 Hz	25 A	2.5 kW	9.0 kW	9.3 kW
	32 A	2.5 kW	9.0 kW	11.8 kW

*1 Depending on the local conditions (water inlet temperature / electrical supply) the indicated data can decrease.
*2 Non-binding information. The actual need for rinse water can vary depending on the on-site conditions.

winterhalter

STR/C50 RACK CONVEYOR DISHWASHER COMPACT. FAST. MODULAR.

SPEED UP!

The new C50. A modular system for high capacity.

PRODUCT FEATURES C50

- LANGUAGE-NEUTRAL DISPLAY
- HIGHTEMP
- FAST DRAINAGE AND FILLING
- DOUBLE FILTRATION
- PUMP RINSE
- ZONE ACTIVATION
- NON-PRESSURIZED BOILER
- EFFICIENT TANK HEATING



General data		C50 Single rinse	C50 Dual rinse
Tank capacity (rinse tank)	l	95	95 (12.5)
Rack dimension	mm	500 x 500	500 x 500
Clear entry height	mm	450	450
Passage width	mm	510	510
Working height (optional)	mm	900 (950)	900 (950)
Wash pump	kW	1.6	1.6
Noise emission	dB(A)	< 70	< 70
Splash guard		IPX5	IPX5
Weight net / gross			
Basic machine	kg	200 / 250	230 / 280
with pre-cleaning zone	kg	225 / 307	255 / 337
with drying zone	kg	266 / 348	296 / 378
with pre-cleaning and drying zone	kg	291 / 405	321 / 435
Max. inlet water temperature	°C	60	60
Required water flow pressure with non pressurized boiler	bar / kPA	1.5 ° 6.0 / 150 ° 600	1.5 ° 6.0 / 150 ° 600

Specific data		C50 Single rinse	C50 Dual rinse
Theoretical capacity w/o pre-cleaning zone (HighSpeed)	Racks / h*[1]	70 / 110 / 165 (70 / 130 / 200)	80 / 120 / 180 (80 / 140 / 210)
Theoretical capacity with pre-cleaning zone (HighSpeed)	Racks / h*[1]	90 / 140 / 210 (90 / 170 / 260)	100 / 150 / 225 (100 / 180 / 260)
Rinse water consumption full capacity w/o pre-cleaning zone (HighSpeed)	l / h*[2]	230 (260)	230 (260)
Rinse water consumption full capacity with pre-cleaning zone (HighSpeed)	l / h*[2]	260 (300)	260 (300)
Tank temperature (HighTemp)	°C	62 (> 71)	62 (> 71)
Rinse water temperature	°C	85	85

*[1] Adjustable to individual requirements on site. *[2] Non-binding information. The actual rinse water consumption may vary depending on the on-site conditions.
*[3] On outlet side not in combination with drying zone. *[4] Not in combination with mechanical corner conveyor.



Undercounter dishwasher, double skin, insulated with atmospheric boiler (4,5kW) and wash safe control, 720d/h

Built-in atmospheric boiler sized to raise incoming 50 °C water to 84 °C minimum for sanitizing rinse. No external booster is required.

Built-in rinse aid dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.

Constant temperature of 84 °C thoughout the rinsing cycle regardless of the network's water pressure and temperature.

Unique temperature interlock guarantees required temperatures in both the wash and final rinse.

SPECIFICATIONS

ELECTRIC			Boiler type	:	Atmospheric
Supply voltage	:	400 V/3N ph/50 Hz	Dishes capacity	:	720/hr
Convertible to	:	230V 3~; 230V 1N~	Basket capacity	:	40/h
Default Installed Power	:	5.35 kW	Washing cycle temperature	:	55-65 °C
Tank heating elements	:	2 kW	Hot rinse cycle temperature	:	84 °C
Wash pump power	:	0.736 kW	**WATER:**		
KEY INFORMATION:			Water supply temperature*	:	50 °C
Baskets per hour*	:	40	Drain line size	:	40 mm
N° of working cycles - sec.	:	3 (90/120/240)	Inlet Water supply pressure	:	7 - 102 psi (0.5 - 7 bar)
Cell dimensions - width	:	500 mm	Water consumption per cycle (lt)**	:	3
Cell dimensions - depth	:	500 mm	Working cycles time (sec.)	:	90/120/240
Cell dimensions - height	:	335 mm	Boiler Capacity (lt)	:	12
Dishes per hour	:	720	Tank Capacity (lt)	:	23
Wash temperature	:	55-65°C	Washing tank capacity (lt)	:	23
Rinse temperature	:	84 °C	Washing cycle electrical elements	:	2 kW
PACKAGING SIZE			Hot rinse cycle duration (sec.)	:	12
(WxDxH)	:	690x620x900 mm			
Noise level	:	<65 dBA			

Hood Type Dishwasher
NHT8/WTAC20 505071

Door-type dishwasher NHT8/WTAC20 505071 made by ELECTROLUX is special for high-grade washing dishware. This model easy washes not only dishware and tableware, but also Gastro containers and pots. According short duration of washing cycle, rather high productivity gives availability of cleandishware, so necessary for quality service .

In this model NHT8/WTAC20 505071 isfront load type. According to manufacturer's instruction dimensions of this door-type washer NHT8/WTAC20 505071 are: length – 746 mm, depth – 755 mm, height – 1549 mm. Average wash temperature in this model of door-type dishwasherNHT8/WTAC20 505071 is about 65 °C. Therewith, rinsing temperature is 84 °C.

For steady operation of this professional equipment required water pressure is no more than 7 bar. This model of door-type dishwasher complies all standards. In this offered model case material is stainless steel.

This door-type washer NHT8/WTAC20 505071, not only properly performed and functional, but also offers the operating convenience. Using this model of dishwasher will be - a good choice fordifferent cafe and canteens.







SPECIFICATIONS

Type	:	Hood Type Dishwasher
Baskets	:	80 Pcs/hr
Plates	:	1440 Pcs/hr
Pump	:	False
Rinse Agent Dispenser	:	True
Washing Cycles Quantity	:	3
Load Type	:	Front
Washing Cycles Duration	:	150 Sec
Wash Temperature	:	65 °c
Rinsing Temperature	:	84 °c
Required Water Pressure	:	7 Bar
Boiler Capacity	:	12 L
Tank Capacity	:	24 L
Water Softener	:	True

Case Material	:	Stainless Steel
Arms Material	:	Stainless Steel
Control System	:	Electronic
Noise Factor	:	68 Db
Voltage	:	400 V
Current Frequency	:	50/60 Hz
Power	:	9.9 Kw
Standard	:	European
Colour	:	Silver
Length	:	746 Mm
Depth	:	755 Mm
Height	:	1549 Mm
Gross Weight	:	118 Kg
Net Weight	:	106 Kg

The backbone of your business

Model : 535004

With the **lowest running costs in the industry** and guaranteed results load after load the new **green&clean Rack Type Dishwasher** from Electrolux is the best in class for sustainability and reliability making it the **backbone of your business**.



PRODUCT FEATURES

Adjustable feet for full access underneath the machine for cleaning.

Deep drawn pressed wash tank with fully rounded corners, sloped towards the drain to prevent dirt build up provides fast drainage in only a few minutes. Pressed wash tank with no welded points offer a guaranteed water tight solution.

Large counter balanced inspection doors allow unrestricted all-round access to the wash and rinse area. Door is insulated with injected foam. This adds strength as well as reduces noise and heat loss.

Self-draining wash pumps provide maximum hygiene and all wash and rinse zones drain automatically at the push of a button.

Multi-rinse Rack Type Dishwashers with ESD - 200 racks per hour

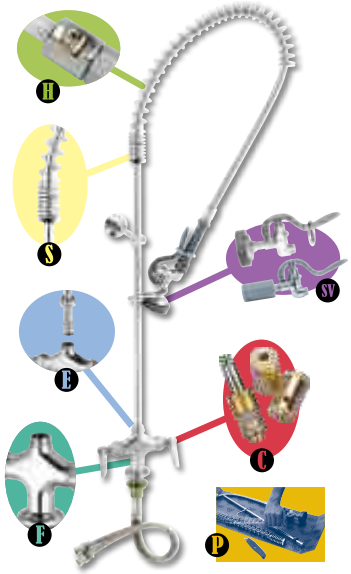
SPECIFICATIONS

	535004	535005	535018	535019
Working flow direction	Right to Left	Left to Right	Right to Left	Left to Right
Capacity - racks/h (Max/DIN/NSF)	200/148/130	200/148/130	200/148/130	200/148/130
External dimension - mm				
width	2636	2636	2636	2636
depth	895	895	895	895
height	1830	1830	1830	1830
Table to table width - mm	2336	2336	2336	2336
Height with open door - mm	2095	2095	2095	2095
Electric power - kW				
default	29,7	29,7	29,7	29,7
min.	22,7	22,7	22,7	22,7
Electrical connection	380-415V 3N 50Hz	380-415V 3N 50Hz	380-415V 3N 50Hz	380-415V 3N 50Hz
Water consumption - lt/rack	0,4	0,4	0,4	0,4
Water consumption - lt/hour	80	80	80	80
Water supply temperature - °C	5 - 65*	5 - 65*	5 - 65*	5 - 65*
Water Pressure - bar (min/max)	1,5 - 7	1,5 - 7	1,5 - 7	1,5 - 7
Zero lime device	o	o	•	•
Certifications			WRAS	WRAS

* Steam heat is captured by ESD when inlet water temperature is between 5 and 30 °C

The Superior Features of a T&S EasyInstall Pre-Rinse Unit





C CARTRIDGES
- Interchangeable
- Self-contained and easily replaced
- Ceramic and compression

E EASYINSTALL
- Patented design
- Unique "pop-and-lock" riser connection that takes as little as 10 minutes to install

F FAUCETS
- Forged one-piece base faucet eliminates leaks
- Copper layer over casting makes smoother surface
- Thick chrome plating

H HOSES
- Stainless steel hoses with double interlocked covers for long life
- Sealed ends prevent tears
- Vinyl nylon reinforced inner hose tested to 1200 PSI

P PACKAGING
- Pre-assembled parts are ready for quick installation
- Fewer parts to misplace

S SPRING
- Specially designed spring reinforced at the stress point where hose connects
- Protects and extends life of hose

SV SPRAY VALVES
- Significant water-savings with low-flow rates
- Uncompromising performance
- Tested to over 1.5 million cycles



B-0113
Easy Install Pre-Rinse Unit

Single hole base faucet with 18" (457 mm) supply lines and "pop-and-lock" riser installation feature – pre-assembled parts
- ½" NPT male inlets • 40" (1016 mm) high
- 14" (356 mm) overhang; 19-3/8" (492 mm) clearance
- 24" (610 mm) riser model (00372-40)
- B-0107 spray valve; B-0044-H flex stainless steel hose



B-0133
Easy Install Pre-Rinse Unit

- 8" (203 mm) center wall mounted faucet (002832-40) with "pop-and-lock" riser installation feature – pre-assembled parts
- 35½" (902 mm) high
- 15" (381 mm) overhang
- ½" NPT female eccentric flanged inlets (00AA)
- 18" (457 mm) riser model (000369-40)
- B-0107 spray valve; B-0044-H flex stainless steel hose

HOSE REEL

Model : 5HR-242-01
Hose Reel, Open, Powder Coated Steel, 50' x 3/8" ID Hose with Spray Valve

Features & Benefits :
Open coated hose reel
Black high flow spray valve
3/8" x 50' hose
Ratcheting system holds the length of hose until a slight tug to retract automatically 3/8" NPT female inlet
Adjustable hose bumper
Multi-fit bracket for wall, ceiling or under counter mounting

Details :
Box Dimensions: 23x21x9
Weight: 55.00 lbs (24.95 kg)
UPC: 671262581967, Harmonize: 8424.20.0000

Model : 5HR-232-01
Hose Reel, Open, Powder Coated Steel, 35' x 3/8" ID Hose with Spray Valve

Features & Benefits :
Open coated hose reel
Black high flow spray valve
3/8" x 35' hose
Ratcheting system holds the length of hose until a slight tug to retract automatically
3/8" NPT female inlet Adjustable hose bumper
Multi-fit bracket for wall, ceiling or under counter mounting



Details :
Box Dimensions: 19x16x7.5
Weight: 34.05 lbs (15.44 kg)
UPC: 671262581912
Harmonize: 8424.20.0000

ICE MACHINES

Quick Reference Guide

What's Your Ice Type?

Manitowoc offers the largest variety of ice shapes in the widest range of production capacities. When deciding which ice machine to choose, there are two major factors to consider: which ice shape you need and how much ice you require per day.

Manitowoc offers Half Dice, Dice, Regular, Nugget, Flake, Crushed and Gourmet, and Large Gourmet ice in production capacities ranging from 53 lbs. (24 kg) to 3,300 lbs. (1,497 kg) of ice per day.



SOTTO™

The clear and simple choice.











We called it Sotto because Sotto literally means "under" and Sotto is the all-new, redesigned under counter ice machine from Manitowoc Ice. The Italian phrase Sotto Voce-quiet emphasis-perfectly describes Sotto's unique under counter plug-and-play design, and its industry-leading performance. Sotto will quietly do its job—reliably making quality, clean and clear ice-while allowing you to put greater emphasis on what's most important-your customer.

Sotto is the perfect solution for venues where just a few large cubes in the glass are preferred-restaurants, bars, cafés, coffee shops, and delis.





Sotto's intuitive control system self-adjusts to ensure that you have ice even in high ambient conditions.



The slide-out air filter protects against lint, grease and dust, making routine maintenance and cleaning of the condenser quick and easy.



Designed with builtin undercounter applications in mind, Sotto ice machines have no top or side minimum clearances to accommodate the most space constrained installations.



Large, slow-to-melt cube is just right for chilling beverages.



Sotto's redesigned refrigeration system is responsible for delivering as much as 43% more ice on a daily basis than our previous models while maintaining the same compact footprint that you require for your already busy kitchen.

	UG-18	UG-20	UG-30	UG-40	UG-50	UG-65	UG-80
Ice Production[1] (kg)	18	22	31	45	57	65	85
Ice Storage Capacity (kg)	5.5	10	10	25	25	44	44
Width (cm)	34.5	45	45	55	55	70	70
Depth (cm)	45	47.5	47.5	55	55	60	60
Height (cm)	63	65	65	80	80	90	90

[1]Kilograms produced per day. Approximate ice-making capacity based on air-cooled condenser unit at 21° C air and 10°C water.

KOOLAIRE
By MANITOWOC

Affordable reliability. **Kool!**











Whether you're starting a restaurant, needing to replace your existing ice machine, or deciding to add an additional ice machine to your operation, consider Koolaire by Manitowoc. Koolaire ice machines provide you with basic features you need with the reliability you expect at a price that fits your budget.

EASY TO CLEAN AND MAINTAIN.

Getting in and out fast for service and cleaning cansave time and money. Access is easy on a Koolaire with the removal of just two screws and an easy to lift-off door.

Koolaire features a high-tech, smudge and fingerprint-resistant stainless-like finish that's easy to clean and maintain. Koolaire uses white plastics in the food zone making it easy to see exactly what areas need to be cleaned.

Parts that need cleaning can be removed without tools. The water shield, distribution tube, pump, floats, and even the trough can be removed by hand.

Optional CleanAir packs control the growth of bacteria and fungi that form slime and cause odors in the food zone.



Air Flow Front View



Air in left, air out right; no side vents.

Air Filter



Slides out from left side front without tools, easy to clean, reusable filter protects condenser from grease and dust.

Easy Access Door



Easy access door, slides up and out of the way.

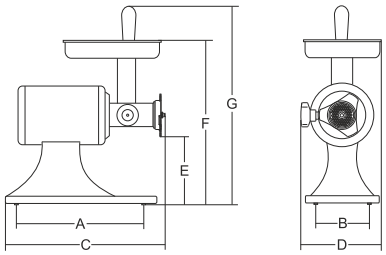


Models	ES 60A	ES 90A	ES 0212A	ES 0272A	ES 0462A	ES 0662A	ES 1062A
Ice Production (kg)	28	50	90	118	206	281	481
Bin Capacity (kg)	14	14	36	45	132	195	195
Width (cm)	50	50	66	76	76	76	76
Depth (cm)	57	57	67	72	86	89	89
Height (cm)	79	79	98	98	151	182	202
Power (Watts)	450	477	594	858	1105	1518	2474
Refrigerant	R-134A	R-134A	R-404A	R-404A	R-404A	R-404A	R-404A
Weight (kg)	40	41	54	64	59	69	88



MEAT MINCER, MODEL : TCE-22E

- Made from diecasted polished aluminium.
- Ventilated motor.
- Oil-bath gear box
- Cast iron head and feeding worm .
  (Aisi 304 stainless steel on demand).
- S/S plates and knives.
- CE version:
  24 volt controls and NVR device.
- Optional:
  Reverse.



Optionals



Carrots cutter



Potatoes "cips" cutter



Mozzarella cutter



Tomato sauce making for TC/TCG 12E



Tomato sauce making for TC/TCG 22E





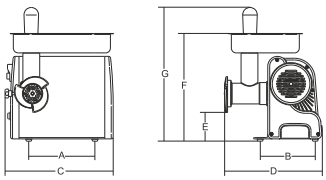
Compartment for knives and blades



MEAT GRINDERS, MODEL TC 8 VEGAS :

- Anodized aluminium body and ABS shockproof sides.
- Ventilated motor.
- Oil-bath gear box.
- Ground tempered helical gears.
- Bright finished mouth and feeding worm.
- S/S plates and knives.
- Compartment for knives and plates.
- Reverse (optional).
- CE version with:

IP 54 protection rated controls and NVR device.



	Power	Power source	Output/h.	Standard Plate	A	B	C	D	E	F	G	Net weight	Shipping	Gross weight
	watt/Hp		*Kg/10 min.*	*ø mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*Kg*	*mm*	*kg*
TC 12E	735/1	230-400V/50Hz	25	4,5	225	185	430	215	140	445	520	18	320x460x470	20
TC 22E	800/1,2	230-400V/50Hz	33	4,5	225	185	440	215	135	445	520	21	320x460x470	23
TC 8 Vegas	250/0,34	230V/50Hz	70	6	205	170	335	300	85	360	410	10	560x400x350	12

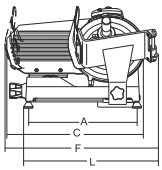


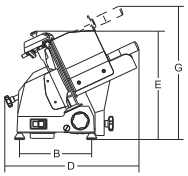
SLICERS, MODEL TOPAZ 250-275

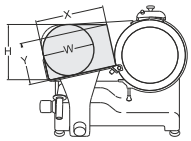
- Anodized cast aluminium alloy.
- Lat base for easy cleaning.
- Strong and silent-running asynchronous motor.
- Reliable poliV belt drive.
- Forged, hardened large thickness blades.
- Carriage running on self-lubricating bushes.
- Cast-in sharpener.
- Teflon coated or toothed blades available
- 25° blade inclination.



1. Hand guard
2. Underside motor protection plate
3. Without built-in sharpener 195-220







	Ø Blade	Motor	Cut thickness	Run of carriage	Hopper	A	B	C	D	E	F	G	L	X	Y	H	W	Net weight	Shipping	Gross weight
	mm/inch.	*watt/Hp*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*kg*	*mm*	*kg*
Topaz 195	195/8"	110/0,15	13	162	185x165	310	220	375	355	300	385	360	370	140	110	135	120	10,5	430x400 x370	12
Topaz 220	220/9"	145/0,20	13	245	200x220	380	250	440	410	330	550	400	450	200	130	145	140	13	600x500 x420	15
Topaz 250 C	250/10"	145/0,20	13	240	230x230	380	250	480	410	360	500	410	475	185	165	180	180	14	600x500 x420	16
Topaz 275	275/11"	145/0,20	13	235	220x225	412	255	520	410	370	525	455	505	200	190	205	205	16,5	600x500 x500	19
Mirra 300 Y09	300/12"	210//0,29	13	285	250x275													20,5	640x610 x510	23,5
Palladio 350	350/14"	370//0,50	23	310	305x270	465	340	660	575	455	710	530	580	270	225	275	250	37	760x640x700	46



BONE SAWS, MODEL SO 1550 F3 :

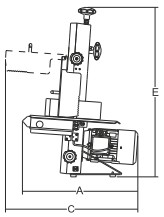
- Simple and sturdy machine: safe and easy to use.
- table-top model; cast anodizedaluminium alloy contruction, polished, hygienic and rustproof.
- cutting table, meat pusher and meat pusher in stainless steel AISI 304.
- 24V controls with safety codified microswitches on the door and motor brake (according to new CE safety rules).
- Maximum blade adhesion to the pulley, thanks to the semi-curved shape of the pulleys and ideal adjustment.
- Watertight bearings on upper pulley.
- Easy cleaning thanks to 2 special manufacturing details:

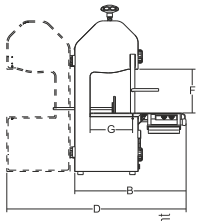
1) all the electrical parts are located below the cutting table (IP X5 waterprotected);

2) by simply unscrewing two knobs, you can remove the blade, upper pulley and its support.

- 16 mm wide tempered ring-blades useful for cutting bones or meat (frozen or fresh).







	Blade length	Motor	Pulley	Working surface	A	B	C	D	E	F	G	Net weight	Shipping	Gross weight
	mm	*Hp/r.p.m.*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*Kg*	*mm*	*kg*
SO 1550 F3	1550	1ph 1/1400 - 3ph 1,5/1400	210	400x420	530	510	606	822	778	215	195	32	720x570x1200	44
SO 1650 F3	1650	1ph 1/1400 - 3ph 1,5/1400	210	430x475	530	600	640	950	915	250	200	39	720x570x1200	51
SO 1840 F3	1840	1ph 1/1400 - 3ph 1,5/1400	250	430x475	530	600	640	950	915	250	240	40	720x570x1200	52
SO 2020 Inox	2020	900	250	480x600								61	760x640x1430	73

BOWL CUTTERS, MODEL C4 :

- Strong AISI 430 steel construction.
- Detached motor and bowl for a better thermal insulation.
- S/S bowl with handles and heavy bottom.
- High efficiency ventilated motor for continuous operation.
- Strong cutlery steel knives.
- Safe operations ensured by a system of micro switches on the lid.
- See-through lexan lid.
- Variotronic: speed control with stabilizer.
- Lid with opening to add ingredients during operation.
- Models available with steplessly variable-speed drive.
- Standard: spatula and sharpening stones.
- Optional: serrated knives, emulsifying knives, knives for pesto sauce and knives to mix dough.

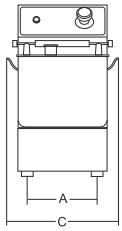


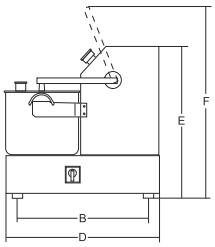




C4-C6 | C4 VV - C6 VV - C9 VV | C15 | C4 - C6 Variotronic









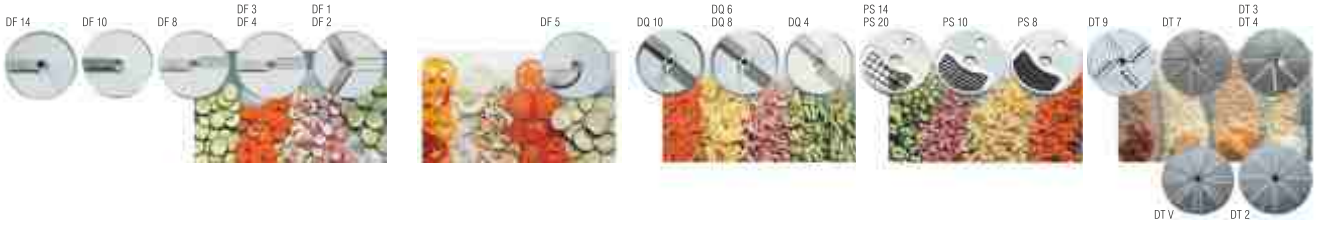
1. Shaft with knives to mix dough
2. Shaft with regular knives
3. Shaft with serrated knives
4. Shaft with emulsifying knives
5. Shaft with knives for pesto sauce
6. Stainless steel 18/10 bowl with thermal diffuser botton, easy to empty and to clean

	Power	Power source	Bowl capacity	Bowl filling level	Revolutions	A	B	C	D	E	F	Net weight	Shipping	Gross weight
	watt/Hp		*lt*	*lt*	*r.p.m.*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*Kg*	*mm*	*kg*
C4	350/0,5	230V 50/60Hz F+N	3,3	1,5	2800	160	310	305	365	255	-	10	450x330x310	11
C4 VV	350/0,5	230V 50/60Hz F+N	3,3	1,5	1500÷2800	160	310	305	365	255	-	10	450x330x310	11
C4 VT	350/0,5	230V 50/60Hz F+N	3,3	1,5	500÷2500	160	310	305	365	255	-	10	450x330x310	11
C6	350/0,5	230V 50/60Hz F+N	5,3	3,1	2800	160	310	305	365	320	-	11	450x330x400	12
C6 VV	350/0,5	230V 50/60Hz F+N	5,3	3,1	1500÷2800	160	310	305	365	320	-	11	450x330x400	12
C6 VT	350/0,5	230V 50/60Hz F+N	5,3	3,1	500÷2500	160	310	305	365	320	-	11	450x330x400	12
C9 VV	350+350/0,5+0,5	230V 50/60Hz F+N	9,4	5,4	1500÷2800	225	410	355	455	380	-	23	720x350x500	25
C 15 da banco	2940/4	400V 50/60 Hz 3F	14,5	8,2	2800	265	480	380	610	530	700	52	720x570x770	67
C 15 2V da banco	1470+2200/2+3	400V 50/60 Hz 3F	14,5	8,2	1400/2800	265	480	380	610	530	700	52	720x570x770	67
C 15	2940/4	400V 50/60 Hz 3F	14,5	8,2	2800	340	400	420	445	1030	1130	66	600x600x1150	75
C 15 2V	1470+2200/2+3	400V 50/60 Hz 3F	14,5	8,2	1400/2800	340	400	420	445	1030	1130	66	600x600x1150	75
C 15 Macelleria/For meat	2940/4	400V 50/60 Hz 3F	14,5	8,2	2800	340	400	420	445	1030	1130	66	600x600x1150	75
C 15 Pasticceria/ For thick mixes	5150/7	400V 50/60 Hz 3F	14,5	8,2	1200÷1800	340	400	420	445	1030	1130	66	600x600x1150	75

VEGETABLE-CUTTER, MODEL TM ALL :

- Aluminium alloy and S/S construction.
- Ventilated motor for continuous operation.
- Thanks to its compact design the machine is easy to install inside every kitchen.
- The exclusive feeding system makes easy to process also soft products like moz-zarella cheese.
- Safe operation is ensured by interlock switches on product pusher, lid and collect-ing tray.
- Version with dishwashing safe S/S lid available.
- Large number of discs available for every purpose.







Aluminium feed hopper lid with side opening



Feed hopper lid with side opening



Chute for continuous product ejection, with safety microswitch.



IP 54 electronic control

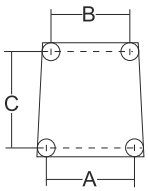


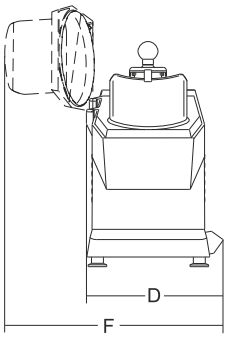
Discs holder

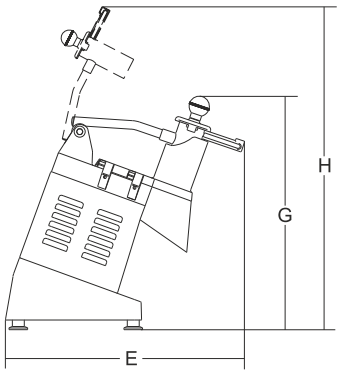


Cleaner for PS discs









	Power	Power source	Disc revolutions	A	B	C	D	E	F	G	H	I	L	M	Net weight	Shipping	Gross weight
	watt/Hp		*r.p.m.*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*kg*	*mm*	*kg*
TM2 Inox	515 /0,7	230-400V/50Hz	300	225	195	255	280	510	-	510	770	17,5	-	-	-	720x350x500	21
TM-TG	515 /0,7	230-400V/50Hz	300	225	195	255	296	509	460	676		777	612	428	915	20 720x350x800	24



CICLONE VORTEX

HAND HELD MIXER, MODEL CICLONE :

- *Highly effective cooling system.*
- *Sturdy and light weight fiberglass ABS body.*
- *Ergonomic handle.*
- *Fixed and variable speed controls available.*
- *Safety device preventing switching on by mistake.*
- *Trigger switch for continuous blending.*
- *Powered by 3 different motors.*
- *IPX3 protection.*
- *Quick coupling device.*
- *Shafts available in 2 length: 25, 35 cm.*
- *Cutlery steel knives.*
- *Optional: Pot support, wall attachment , whisk.*
  Whisk with metal gearing.
  Demountable and dishwashing safe whisk.

HAND HELD MIXER, MODEL VORTEX 43 :

- *Highly effective cooling system.*
- *Sturdy and light weight fiberglass ABS body.*
- *Ergonomic handle.*
- *Rubber buffer between motor and shaft.*
- *High efficiency motors.*
- *3 controls available:*
  One speed.
  Drill like speed control.
  Variotronic: speed control with stabilizer.
- *Safety device preventing switching on by mistake.*
- *Trigger switch for continuous blending.*
- *3 different motors.*
- *IPX3 protection.*
- *Quick coupling device.*
- *Shafts available in 2 length: 35 and 45 cm.*
- *Completely demountable shafts for an accurate cleaning and a longer life.*
- *Completely stainless steel shaft and bell.*



Whisk release



Wall support



Bowl support



Ergonomic handle



Safety device for the enlightment



Speed variator with stabilisator



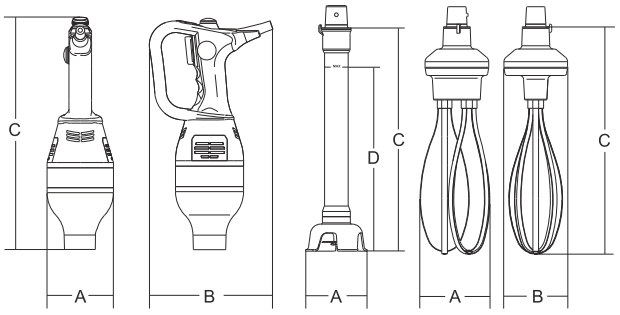
Airing take



Quick took assembly



Bell and knives of stainless steel





Removable knives *Removable shafts*

	Power	Power source	Knives revolutions	Whisk revolutions	Working capacity	A	B	C	Net weight	Shipping	Gross weight
	watt/Hp		*r.p.m.*	*r.p.m.*	*lt*	*mm*	*mm*	*mm*	*Kg*	*mm*	*kg*
Ciclone 15	150/0,20	230V/50Hz	12.000	2.300	20	100	182	340	2	440x330x150	3
Ciclone 15 VV	150/0,20	230V/50Hz	1.000÷12.000	1.900÷2.700	20	100	182	340	2	440x330x150	3
Asta 25	-	-	-	-	-	ø 94	-	250	0,5	-	-
Asta 35	-	-	-	-	-	ø 94	-	320	0,7	-	-
Vortex 43	430/0,60	230V/50Hz	12.500	1.800	100	125	190	377	-	2,5	230x270x430	3
Vortex 43 VV	430/0,60	230V/50Hz	0÷12.500	400÷1.800	100	125	190	377	-	2,5	230x270x430	3
Asta 35	-	-	-	-	-	ø 100	-	415	350	1,2	490x230x150	1,8
Asta 45	-	-	-	-	-	ø 100	-	515	450	1,6	590x230x150	2,1
Frusta	-	-	-	-	-	117	113	385	-	1,2	520x210x250	1,6

PPJ - LCJ





PPJ 10

POTATO PEELERS

- *Made from AISI 304 Stainless steel.*
- *Self-tensioning poli-V belt drive.*
- *High efficency ventilated motors for continuous operation.*
- *Stainless steel peeling disc.*
- *Easy to replace abrasive surface.*
- *Patented removable dishwashing safe container and bottom peeling disc (no tools required)*
- *Automatic unloading system.*
- *Stainless stell outlet opening with quick and sealed locking.*
- *Adjustable S/S feet can be fixed to the floor.*
- *Easy service and easy access to the components.*
- ***CE version with:***
- *Microswitch on the lid*
- *Microswitch on outlet opening*
- ***One speed verion 6, 10 and 20:***
  Potato peeler (PPJ).
  Shell washer (LCJ) without abrasive surfaces.
- ***2 speeds version 10:***
  Potato peeler/ shell washer (PP/LC) requires 2 containers.
  Potato peeler/vegetable drier (PP/AV) requires drier basket.

Optional:
Vegetable drier basket
(only version 10).
Longer opening for shopping bags.
Fast water inlet connection.
S/S trestle and sieve.



Longer opening for shopping bags



Vegetable drier basket



Fast connection/ remove of water entry



Optional trestle with sieve



PPJ 2V 24Volt controls

	Power	Power source	Revolutions	Capacity	Output/h.	A	B	C	D	E	F	Net weight	Shipping	Gross weight
	watt/Hp		*r.p.m.*	*Kg/lt*	*Kg/h.*	*mm*	*mm*	*mm*	*mm*	*mm*	*mm*	*Kg*	*mm*	*kg*
PPJ 6 SC	370/0,50	230V/50Hz	320	6/10	105	220	260	400	400	690	-	23	720x570x1020	35
PPJ 6	370/0,50	230V/50Hz	320	6/10	105	260	320	400	550	440	-	31	500x630x650	36
PPJ 10 SC	735/1	230-400V/50Hz	320	10/20	170	203	282	470	544	910	-	41,5	720x570x1200	51,5
PPJ 10	735/1	230-400V/50Hz	320	10/20	170	203	282	470	775	1050	1310	51	720x570x1200	61
PPJ 10 2V PP/LC	368 - 662 / 0,50 - 0,90	400V/50Hz	160/320	10/20	170	203	282	470	775	1050	1310	52	720x570x1200	62
PPJ 10 2V PP/AV	368 - 552 / 0,50 - 0,75	400V/50Hz	320/450	10/20	170	203	282	470	775	1050	1310	52	720x570x1200	62
PPJ 20 SC	1102/1,5	230-400V/50Hz	275	20/35	340	295	337	560	650	1190	-	52	640x760x1400	62
PPJ 20	1102/1,5	230-400V/50Hz	275	20/35	340	295	337	560	880	1190	1545	58	640x760x1400	68
LCJ 6 SC	370/0,50	230V/50Hz	150	6/10	-	220	260	400	400	690	-	23	720x570x1020	35
LCJ 6	370/0,50	230V/50Hz	150	6/10	-	260	320	400	550	440	-	31	500x630x650	36
LCJ 10 SC	735/1	230-400V/50Hz	150	10/20	170	203	282	470	544	910	-	41,5	720x570x1200	61
LCJ 10	735/1	230-400V/50Hz	150	10/20	170	203	282	470	775	1050	1310	51	720x570x1200	61
LCJ 20 SC	1102/1,5	230-400V/50Hz	150	20/35	340	295	337	560	650	1190	-	52	640x760x1400	62
LCJ 20	1102/1,5	230-400V/50Hz	150	20/35	340	295	337	560	880	1190	1545	58	640x760x1400	68

SR14E SUPER RUNNER VALUE ELECTRIC FRYER



Standard Features

- 40-lb (20 liter) fry pot oil capacity
- 14 kw
- Frying area 13-3/4" x 13-3/4" x 5-1/4" (34.8 x 34.8 x 13.3 cm)
- Durable temperature probe
- Wide cold zone
- Stainless steel frypot, door and backsplash/flue cover, aluminized sides
- Wire form basket hanger
- Two twin baskets
- Power switch and indicator light
- 6" (15 cm) steel legs with 1" adjustment

Specification

Basic Frying At Its Best Designed For All-Purpose Affordable Frying

Fry a wide variety of products with the full-size frying area which easily accommodates items from appetizers to specialty foods chicken, fries and breaded products, fresh or frozen.

Make the most of your energy dollars with our fully submersed element package. Heat absorption is maximized by full contact with the oil, allowing quick heat-up time and lower energy consumption per pound of product cooked.

Dean's wide cool zone design minimizes wasteful oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination. The sloped bottom permits fast, easy draining of oil and sediment.

Assure rapid recovery with Dean's durable temperature probe which reacts quickly to changes in load conditions and helps eliminate loss of time incurred waiting between loads.

SR42G SUPER RUNNER GAS FRYER



Standard Features

- 35-43-lb (17-21 liter) frypot oil capacity
- 105,000 Btu/hr. (26,481 kCal) (30.8 kW) input
- Thermo-tube design
- Stainless steel frypot, front, door, and backsplash/flue cover, aluminized sides
- Wire form basket hanger and two fry baskets 5.375" x 6.375" x 12.16" (13.65 x 16.19 x 30.8 cm) insulated handles
- Wide cold zone
- Millivolt pilot system - requires no electrical hookup
- 6" (15 cm) adjustable steel legs

Specification

Basic Frying At Its Best -- Designed For All-Purpose Usage

Maximize your profits by combining more efficiency with more capacity in this all-purpose, affordable fryer. Fry a wide variety of products with the full size 14" x 14" (35 x 35 cm) frying area which easily accommodates items from french fries to main entree menu selections.

Make the most of your energy dollars with our exclusive Thermo-Tube design. The heating tubes provide a large oil contact surface. Controlled flow tube baffles maximize oil heat absorption. As a result, more energy is transferred to the oil and less goes unused up the vent. The benefits are quick heat-up time, low idle costs and low gas consumption per load of product cooked. The 1" (2.54 cm) drain valve makes cleaning fast and easy.

Minimize costly oil usage with the SR42 which utilizes only 35-43 lbs. (17-21 L) of oil for optimum cooking efficiency with a cook depth of 4.25" (10.8 cm). Plus, Dean's wide cold zone design protects oil integrity by trapping debris under the cooking area, preventing carbonization of particles and wasteful oil deterioration.

Assure rapid recovery with Dean's accurate mechanical thermostat which reduces time lost between loads and requires no electrical hookup. Dean's SR42 fryers achieve long and dependable life through simplicity of design. The durable stainless steel baffles and rugged cast iron burners keep maintenance to a minimum.









Unsurpassable cooking performances

UNOX OVENS

Find the one that fits your needs

The signature of Performances.

Five intelligent technologies designed to maximize your output, improve your performance and give shape to your ambitions.



ADAPTIVE.Cooking

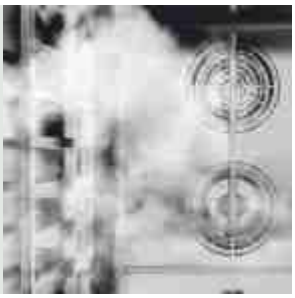
By registering changes in humidity and temperature, it adapts the cooking process to the food-load to deliver anidentical and perfect result every time.

**Available only for ovens MIND.Maps™ PLUS, SHOP.Pro™ MASTER.*

CLIMALUX

CLIMALUX™ uses sensors to measure the effective humidity inside the oven and acts automatically to ensure that the cooking conditions match the set one.

**Available only for ovens MIND.Maps™ PLUS.*





SENSE.Klean

SENSE.Klean™ technology estimates the degree of dirt and suggests the best automatic cleaning mode according to actual use.

**Available only for ovens MIND.Maps™ PLUS.*

AVAILABLE MODELS

LINEMICRO | LINEMISS | BAKERLUX | BAKERLUX SUOP PRO
CHEF TOP MIND MAO PLUS



LINEMICRO

CHALLENGE YOURSELF EVERY DAY.
THE FIRST INGREDIENT FOR SUCCESS.

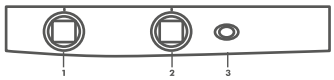


LINEMICRO™ ELECTRIC CONVECTION OVENS.

600x400, 460x330

	600x400	460x330
		
	Domenica	*Anna*
	XF 043	XF 023
Capacity	4 600x400	4 460x330
Pitch	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N / 400 V ~ 3N	230 V ~ 1N
Electrical power	3,2 / 5,3 kW	3 kW
Dimensions (WxDxH mm)	800x706x472	600x587x472
Weight	44 kg	22 kg

CONTROL PANEL DETAILS



1- Baking time dial
2- Baking temperature dial
3- LED to indicate oven is switched on

FEATURES

■ Standard ☐ Optional – Not available

BAKING MODES	
Convection baking 30 °C - 260 °C	■
AIR DISTRIBUTION IN THE BAKING CHAMBER	
AIR.Plus technology: fan with reversing gear on models 600x400 only	■
CLIMA MANAGEMENT IN THE BAKING CHAMBER	
DRY.Plus technology: high performance moisture and humidity extraction	■
PANS	
Flat aluminum pans (only for 460x330 and 342x242 models)	■
AUXILIARY FUNCTIONS	
Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces)	■
Visualisation of the residual baking time	■
Continuous functioning «INF»	■
Visualisation of the set and real temperature values in the oven chamber	–
Temperature unit that can be set in °C or °F	–
DOOR OPENING	
Manual door opening from top to bottom	■
TECHNICAL DETAILS	
Rounded baking chamber made of high resistant ferritic steel for hygiene and ease of cleaning	■
Baking chamber lights	■
Light weight – heavy duty structure using innovative materials	■
Proximity door contact switch (only for 600x400 models)	■
Auto-diagnosis system for problems or brake down	–
Safety temperature switch	■





LINEMISS

ADVANCED TECHNOLOGY FOR BAKING PERFECTION.

Baking perfection. Every time.

LINEMISS™ ELECTRIC OVENS.

600x400 & 460x330

	600x400		460x330	
				
	ROSSELLA	*Manual Humidity*	**ARIANNA**	*Manual Humidity*
Dynamic	XFT 195	XFT 193	XFT 135	XFT 133
Capacity	4 600x400	4 600x400	4 460x330	4 460x330
Pitch	75 mm	75 mm	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N / 400 V ~ 3N	230 V ~ 1N / 400 V ~ 3N	230 V ~ 1N	230 V ~ 1N
Electrical power	6,5 kW	6,5 kW	3 kW	3 kW
Dimensions (WxDxH mm)	800x774x509	800x774x509	600x655x509	600x655x509
Weight	49 kg	49 kg	31 kg	31 kg
Humidity	YES	YES	YES	YES

FEATURES

■ Standard ☐ Optional – Not available

	Dynamic	*Manual Humidity*
BAKING MODES		
Convection baking 30 °C - 260 °C	■	■
Mixed humidity and convection baking 90 °C - 260 °C	■	■
AIR DISTRIBUTION IN THE BAKING CHAMBER		
AIR.Plus technology: fans with reversing gear on models 600x400	■	■
AIR.Plus technology: fans with reversing gear on models 460x330	■	–
CLIMA MANAGEMENT IN THE BAKING CHAMBER		
DRY.Plus technology: quick extraction of the humidity from the baking chamber	■	■
STEAM.Plus technology: humidity injection that can be set from the control panel with 20% increment	■	–
STEAM.Plus technology: manual humidity injection	–	■
Pump that allows the oven to draw water from the tank (for models 460x330)	■	■
Solenoid valve that allows the connection between oven and water directly (for models 600x400)	■	■
PANS		
Aluminium flat pans (for models 460x330)	■	■
AUXILIARY FUNCTIONS		
99 baking programs memory, each one made up of 3 baking steps + pre-heating	■	–
Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces)	■	■
Visualisation of the residual baking time	■	■
Continuous functioning «INF»	■	■
Visualisation of the set and real temperature values in the oven chamber	■	–
Temperature unit that can be set in °C or °F	■	–
DOOR OPENING		
Manual door opening from top to bottom	■	■
Flag opening door from right to left	–	–
Right-to-left door opening with magnetic lock	–	–
Automatic door opening at the end of the baking process	–	–
TECHNICAL DETAILS		
Rounded stainless steel chamber for hygiene and easy of cleaning	■	■
Oven chamber lighting with halogen lamp	■	■
Light weight – heavy duty structure using innovative materials	■	■
Proximity door contact switch on models 600x400	■	■
Proximity door contact switch on models 460x330	■	–
Autodiagnosis system for problems or brake down	■	–
Safety temperature switch	■	■



BAKERLUX

EFFICIENT. PRACTICAL. SIMPLE. ESSENTIAL.

Baking consistency. Delivered.



BAKERLUX™ OVENS.

600x400

Dynamic

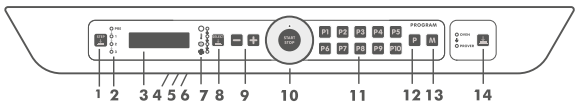




ECO	XB 895	XB 695
Capacity	10 600x400	6 600x400
Pitch	80 mm	80 mm
Frequency	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	400 V ~ 3N
Electrical power	15,8 kW	10,5 kW
Dimensions (WxDxH mm)	860x882x1250	860x882x930
Weight	112 Kg	80 kg

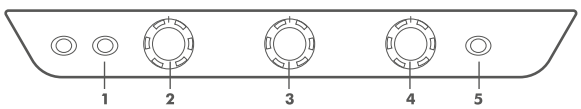
CONTROL PANEL DETAILS

Dynamic CONTROL PANEL



1 Key to select baking step
2 Baking step LED
3 Display to visualize the baking parameters
4 Baking time LED
5 Baking temperature LED
6 Humidity LED
7 Fan LED
8 Time, temperature, humidity and fan speed select key
9 Baking parameters increase / decrease key
10 START/STOP baking cycle
11 Preset program selection keys
12 Program menu recall key
13 Program memorization key
14 - Key to select oven, prover

Manual CONTROL PANEL



1 Temperature LED
2 Baking time control dial
3 Baking temperature control dial
4 Humidity control dial
5 Slow fan speed activating button



BAKERLUX

EFFICIENT. PRACTICAL. SIMPLE. ESSENTIAL.

Baking consistency. Delivered.



BAKERLUX™ OVENS.

600x400

Manual







XB 1083	XB 893	XB 813 G	XB 693	XB 613 G
16 600x400	10 600x400	10 600x400	6 600x400	6 600x400
80 mm	80 mm	80 mm	80 mm	80 mm
50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
400 V ~ 3N	400 V ~ 3N	230 V ~ 1N	400 V ~ 3N	230 V ~ 1N
29,7 kW	15,8 kW	1 kW	10,5 kW	0,7 kW
866x997x1863	860x882x1250	G20, G30: 20 kW / G25: 17 kW	860x882x930	G20, G30: 17,5 kW / G25: 14,6 kW
177 Kg	112 Kg	860x882x1464	80 Kg	860x882x1144
		134 Kg		108 Kg

FEATURES

■ Standard □ Optional – Not available

	Dynamic	*Manual*
BAKING MODES		
Convection baking 30 °C - 260 °C	■	■
Convection baking + Humidity 48 °C a 260 °C	■	■
Maximum pre-heating temperature 260 °C	■	■
AIR DISTRIBUTION IN THE BAKING CHAMBER		
AIR.Plus technology: multiple auto-reversing fans	■	■
AIR.Plus technology: dual fan speeds	■	■
CLIMA MANAGEMENT IN THE BAKING CHAMBER		
DRY.Plus technology: rapid humidity extraction	■	■
STEAM.Plus technology: humidity setting from 20 to 100%, programmable by the user	■	–
STEAM.Plus technology: manual humidity activation	–	■
HIGH PERFORMANCE ATMOSPHERIC BURNER		
Spido.GAS™ technology: suitable for G20 / G25 / G30 / G31 gas types (only for gas ovens)	–	■
Spido.GAS™ technology: high performance straight heat exchanger pipes for symmetric heat distribution (only for gas ovens)	–	■
Spido.GAS™ technology: straight heat exchanger pipes for an easy service (only for gas ovens)	–	■
AUXILIARY FUNCTIONS		
99 baking programs memory, each one made of 3 baking steps + pre-heating	■	–
Protek.SAFE™ technology: maximum thermal efficiency and working safety (cool door glass and external surfaces)	■	■
Visualisation of the residual baking time	■	■
Continuous functioning «INF»	■	■
Visualisation of the nominal value of baking chamber temperature	■	–
«COOL» function for rapid chamber cooling	■	–
PATENTED DOOR		
Door hinges made of high durability and self-lubricating techno-polymer	■	■
Reversible door, even after the installation (not for 16 600x400 models)	■	■
Door docking positions at 60°-120°-180°	■	■
TECHNICAL DETAILS		
Rounded stainless steel AISI 304 baking chamber for hygiene and ease of cleaning	■	■
Cavity lighting through external LED lights (only for 16 600x400 model)	–	■
Cavity lighting through long-life halogen lights (only for 10 and 6 600x400 models)	■	■
High-durability carbon fibre door lock	■	■
Side opening internal glass to simplify the door cleaning	■	■
Stainless steel L-shaped rack rails	■	■
Light weight – heavy duty structure using innovative materials	■	■
Autodiagnostic system	■	–
USB and LAN port	□	–
Safety temperature switch	■	■



BAKERLUX SHOP.Pro™

Modern design, unique performance.

BAKERLUX SHOP.Pro OVENS

A truly excellent line.

MATIC RIGHT-TO-LEFT AUTOMATIC DOOR OPENING



10 600x400
CAMILLA.MATIC



6 600x400
VITTORIA.MATIC



4 600x400
ROSSELLA.MATIC



3 600x400
ELENA.MATIC

MASTER					
		XEFT-10EU-EMRV	XEFT-06EU-EMRV	XEFT-04EU-EMRV	XEFT-03EU-EMRV
	Type of opening	Right-to-left	Right-to-left	Right-to-left	Right-to-left
	Type of closing	Electric closing	Electric closing	Electric closing	Electric closing
	Distance between trays	75mm	75mm	75mm	75mm
	Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
	Voltage	400 V ~ 3N	400 V ~ 3N	400 V ~ 3N	230 V~ 1N
	Electrical capacity	15.5 kW	10.3 kW	6.9 KW	3.45 KW
	Dimensions WxDxH (mm)	800x811x952	800x811x682	800x811x502	800x811x427
	Weight	96 kg	72 kg	57 kg	46 kg
TOUCH		XEFT-10EU-ETRV	XEFT-06EU-ETRV	XEFT-04EU-ETRV	XEFT-03EU-ETRV
	Type of opening	Right-to-left	Right-to-left	Right-to-left	Right-to-left
	Type of closing	Electric closing	Electric closing	Electric closing	Electric closing
	Distance between trays	75mm	75mm	75mm	75mm
	Frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
	Voltage	400 V ~ 3N	400 V ~ 3N	400 V ~ 3N	230 V~ 1N
	Electrical capacity	15.5 kW	10.3 kW	6.9 KW	3.45 KW
	Dimensions WxDxH (mm)	800x811x952	800x811x682	800x811x502	800x811x427
	Weight	96 kg	72 kg	57 kg	46 kg

MASTER

The ultimate technology for perfect results, every time.

The MASTER control panel is the highest level of technological evolution that excels in baking performance, automatic programs, artificial intelligence and internet connection. The BAKERLUX SHOP.Pro MASTER, with its 6û control panel , is equipped with CHEFUNOX automatic baking programs, MULTI.Time technology - allowing you to bake up to 10 different item types at the same time - and the READY.Bake function, allowing even users with no experience to get perfect results.
AUTO.Matic intelligent automatic door opening as standard, DDC.Stats report with usage statistics directly viewable from the display, and an optional Internet connection allowing you to remotely control your ovens from your PC and smartphone. Ventless hood, waterless hood and prover all controllable from the display.



6" control panel with 5" LCD touchscreen display

BAKING PARAMETERS

9 BAKING STEPS | 0 - inf TIMER | 50 - 260°C TEMPERATURE | 0-20-40-60-80-100% HUMIDITY | 2 FAN SPEEDS

UNOX INTELLIGENT PERFORMANCE

ADAPTIVE.COOKING | AUTO.SOFT | SMART.PREHEATING | AUTO.MATIC | DATA DRIVEN COOKING

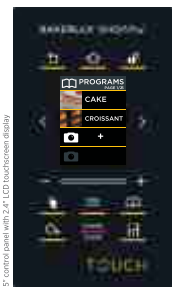
QUICK FUNCTIONS

896 PROGRAMS | PROVER CONTROL | PRECONFIG. WI-FI & LAN | MULTI.TIME | AUTOMATIC BAKING

TOUCH

That little extra touch that helps make the difference. And it shows.

The BAKERLUX SHOP.Pro TOUCH model offers all the advantages of a 2.4û LCD display that allows you to store and name baking programs with pictures, as well as offering quick and intuitive programming.
It is available with either a drop down door or in the Matic version, with a side opening door that opens automatically when the baking cycle is complete. The optional internet connection allows you to check actual use and remotely control every oven in every one of your shops directly from your PC or smartphone.
The BAKERLUX SHOP.Pro TOUCH is specifically equipped for the installation of the BAKERLUX SHOP.Pro ventless or waterless hoods and for controlling the prover directly from the ovenés control panel.



5" control panel with 2.4" LCD touchscreen display

BAKING PARAMETERS

9 BAKING STEPS | 0 - inf TIMER | 50 - 260°C TEMPERATURE | 0-20-40-60-80-100% HUMIDITY | 2 FAN SPEEDS

UNOX INTELLIGENT PERFORMANCE

ADAPTIVE.COOKING | AUTO.SOFT | SMART.PREHEATING | AUTO.MATIC | DATA DRIVEN COOKING

QUICK FUNCTIONS

99 PROGRAMS | PROVER CONTROL | PRECONFIG. WI-FI & LAN | MULTI.TIME | AUTOMATIC BAKING

OPTIONAL FOR INTERNET CONNECTION FOR BAKERLUX SHOP.Pro MASTER AND TOUCH OVENS





BAKERLUX SHOP.Pro™

FEATURES 600X400 & 460X330

● Standard ○ Optional – Not available

	MASTER	TOUCH
COOKING METHODS		
Convection baking with adjustable temperature (30°C-260°C)	●	●
Convection baking with humidity and adjustable temperature (48°C-260°C)	●	●
Maximum preheating temperature 260°C	●	●
AUTOMATIC AND ADVANCE PROGRAMMING		
Cooking steps	9	9
QUICK PROGRAMS:	–	–
PROGRAMS:	896	99
PROGRAMS: names and pictures can be assigned to saved programmes	●	●
PROGRAMS: recipes can be saved with a name	●	●
MULTI.Time: manages more than 10 timers to control different products being cooked simultaneously	●	–
Wired Internet connection	○	○
DATA DRIVEN COOKING: It collects data, processes information, analyzes how it is used, and provides customized tips	●	●
AIR DISTRIBUTION IN THE COOKING CHAMBER		
AIR.Plus technology: 2 speeds of air flow in the chamber, can be adjusted by user	●	●
AIR.Plus technology: multiple fans running in reverse	●	●
HUMIDITY CONTROL IN THE COOKING CHAMBER		
STEAM.Plus technology: mixed convection - humidity baking (20-40-60-100%)	●	●
DRY.Plus technology: extracts humidity from the baking chamber	●	●
ADAPTIVE.Cooking technology: bake a single tray or a full load and get the exact same results.	●	–
AUTO.Soft technology: controls rises in temperature for total uniformity	●	–
SMART.Preheating technology: the oven preheats to the desired temperature, taking into account its recent use	●	–
COOKING STATIONS		
MAXI.LINK technology: allows you to create units with two stacked ovens	●	●
THERMAL INSULATION AND SAFETY		
Protek.SAFE technology: maximum thermal efficiency and working safety	●	●
Protek.SAFE technology: motor stopped when door is opened to limit energy loss	●	●
DOOR OPENING		
Manual drop-down door (top-to-bottom)	–	●
Electromechanical and automatic side opening door (right-to-left; only for Matic versions)	●	●
Manual side opening door (right-to-left)	–	–
AUXILIARY FUNCTIONS		
Preheating temperatures up to 260°C that can be set by the user for each programme	●	●
Shows the remaining time for the baking programme currently in use	●	●
°INFINITEé continuous operation	●	●
Shows the nominal and actual baking time, chamber temperature, humidity level and fan speeds	●	●
Temperature units shown in °C or °F	●	●
TECHNICAL DETAILS		
Tray supports in L-shaped sheet metal (Only for CAMILLA and VITTORIA models)	●	●
Tray supports in chrome-plated steel (Only for ELENA and ROSSELLA models)	●	●
Tray supports in chrome-plated steel with anti-tipping system (Only for STEFANIA and ARIANNA models)	●	●
Sealed control panel to avoid steam infiltrating the circuit board (IPX4)	●	●
Lightweight - Heavy Duty structure using innovative materials	●	●
Door open switch	●	●
Temperature limiter for safety	●	●
Easy-to-clean, openable internal glass panel (only for right-to-left door opening models)	●	●
Easy-to-clean internal glass panel (only for drop down opening models)	–	●



CHEFTOP MIND Maps™ PLUS

	GN 2/1			GN 1/1
				
ELECTRIC	**XEVC-2021-EPR**	**XEVC-1021-EPR**	**XEVC-0621-EPR**	**XEVC-2011-EPR**
Capacity	20 GN 2/1	10 GN 2/1	6 GN 2/1	20 GN 1/1
Pitch	67 mm	77 mm	77 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	400 V ~ 3N	400 V ~ 3N	400 V ~ 3N	400 V ~ 3N
Electrical power	51,3 kW	30,8 kW	20,5 kW	35 kW
Dimensions (WxDxH mm)	882x1207x1866	860x1120x1163	860x1120x843	882x1043x1866
Weight	200 kg	170 kg	160 kg	185 kg
GAS	**XEVC-2021-GPR**	**XEVC-1021-GPR**	**XEVC-0621-GPR**	**XEVC-2011-GPR**
Capacity	20 GN 2/1	10 GN 2/1	6 GN 2/1	20 GN 1/1
Pitch	67 mm	77 mm	77 mm	67 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230 V ~ 1N	230 V ~ 1N	230 V ~ 1N	230 V ~ 1N
Electrical power	2,3 kW	1,4 kW	1 kW	2,2 kW
Max. gas rated power	G20: 68 kW/ G25, G25.1: 66 kW/ G30, G31: 70 kW	G20, G25, G25.1: 33 kW/ G30, G31: 35 kW	G20, G25.1, G31: 24 kW/ G25: 23 kW/ G30: 25 kW	G20, G30, G31: 34 kW / G25; G25.1: 33 kW
Dimensions (WxDxH mm)	882x1207x1866	860x1120x1163	860x1120x843	882x1043x1866
Weight	230 kg	190 kg	180 kg	210 kg

Note: Door opening from left to right: example of code XEVC-2021-EP**L** **(L= left) (R= right)**

FEATURES

● Standard ○ Optional – Not available

	ELECTRIC	GAS
MANUAL COOKING MODES		
Convection cooking 30 °C - 260 °C	●	●
Mixed steam and convection cooking 35 °C - 260 °C, with STEAM.Maxi 30% to 90%	●	●
Mixed humidity and convection cooking 35 °C - 260 °C, with STEAM.Maxi 10% to 20%	●	●
Steaming 35 °C - 130 °C with STEAM.Maxi technology 100%	●	●
Dry air cooking 30°C - 260 °C with DRY.Maxi technology 10% to 100%	●	●
Core probe	–	–
Delta T cooking with core probe	●	●
MULTI.Point core probe (not for XEVC-0311-EPR/ XECC-0523-EPR ovens)	●	●
SOUS-VIDE core probe	○	○
ADVANCED AND AUTOMATIC COOKING PROGRAMMING		
MIND.Maps technology: draw cooking processes made of infinite steps with one simple touch	●	●
PROGRAMS: store up to 256 user's programs	●	●
PROGRAMS: possibilty to assign a name and picture to the stored programs	●	●
PROGRAMS: save recipe name by writing it (in any language)	●	●
CHEFUNOX: select cooking mode (roast, braise, grill$), food to be cooked, food size and cooking result. and start cooking	●	●
MULTI.Time: technology to manage up to 10 timers to cook different products at the same time	●	●
MISE.EN.PLACE: technology to sincronize the food loading in the cooking chamber to have every pan ready at the same time	●	●
AIR DISTRIBUTION IN THE COOKING CHAMBER		
AIR.Maxi technology: multiple, reversing fans	●	●
AIR.Maxi technology: 4 air speeds, programmable	●	●
AIR.Maxi technology: 4 semi static cooking modes, programmable	●	●
CLIMA MANAGEMENT IN THE COOKING CHAMBER		
DRY.Maxi technology: high performance moisture and humidity extraction, programmable by the user	●	●
DRY.Maxi technology: cooking with humidity extraction 30 - 260 °C	●	
STEAM.Maxi technology: steaming 35 °C - 130 °C	●	●
STEAM.Maxi technology: combination of moist air and dry air 35 °C- 260 °C	●	●
ADAPTIVE.Cooking technology: identifies cooking process optimization and automatically adjusts cooking parameters to grant perfect cooking results (not for XECC-0523-EPR oven)	●	●
ADAPTIVE.Cooking technology: one pan or full load, same result (not for XECC-0523-EPR oven)	●	●
ADAPTIVE.Cooking technology: humidity sensor and automatic adjustment (not for XECC-0523-EPR oven)	●	●
DOUBLE STACK COLUMN		
MAXI.LINK technology: allows double-stack oven columns to be created	●	●



CHEFTOP MIND.Maps PLUS

Designed to fulfill your ambitions.

COMPACT

GN 1/1

GN 2/3









XEVC-1011-EPR	XEVC-0711-EPR	XEVC-0511-EPR	XEVC-0311-EPR	XECC-1013-EPR	XECC-0513-EPR	XECC-0523-EPR
10 GN 1/1	7 GN 1/1	5 GN 1/1	3 GN 1/1	10 GN 1/1	5 GN 1/1	5 GN 2/3
67 mm	67 mm	67 mm	67 mm	67 mm	67 mm	67 mm
50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
400 V ~ 3N	400 V ~ 3N	400 V ~ 3N	230 V ~ 1N/ 400 V ~ 3N	400 V ~ 3N	400 V ~ 3N	230 V ~ 1N/ 400 V ~ 3N
18,5 kW	11,7 kW	9,3 kW	5 kW	18,5 kW	9,2 kW	5,2 kW
750x773x1010	750x773x843	750x773x675	750x773x538	535x862x984	535x862x649	535x662x649
95 kg	85 kg	70 kg	50 kg	90 kg	65 kg	55 kg

XEVC-1011-GPR	XEVC-0711-GPR	XEVC-0511-GPR
10 GN 1/1	7 GN 1/1	5 GN 1/1
67 mm	67 mm	67 mm
50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
230 V ~ 1N	230 V ~ 1N	230 V ~ 1N
1 kW	1 kW	0,6 kW
G20, G25.1, G30, G31: 22 kW/ G25: 21 kW	G20, G25, G25.1, G30, G31: 19 kW	G20, G25, G25.1, G30, G31: 15 kW
750x773x1010	750x773x843	750x773x675
110 kg	100 kg	85 kg

	ELECTRIC	GAS
THERMAL INSULATION AND SAFETY		
Protek.SAFE technology: maximum thermal efficiency and working safety (external surface temperature complies with the IEC/EN60335-2-42 rule)	●	●
Protek.SAFE technology: fan impeller brake to contain energy loss at door opening	●	●
Protek.SAFE technology: electrical power absorbtion related to the real needs	●	–
Protek.SAFE technology: gas power absorbtion related to the real needs	–	●
Protek.SAFE PLUS: triple glazed door (not for XEVC-0311-EPR/ XECC-0523-EPR ovens)	●	●
HIGH PERFORMANCE PRESSURE BURNER		
Spido.GAS technology: suitable for G20 / G25 / G25.1 / G30 / G31 gas types	–	●
Spido.GAS technology: high performance straight heat exchanger pipes for a symmetric heat distribution	–	●
Spido.GAS technology: straight heat exchanger pipes for an easy service	–	●
AUTOMATIC CLEANING		
Rotor.KLEAN : 4 automatic washing programs (with detergent and water presence control*) *excluding the ovens XEVC-0311-EPR/ XECC-0523-EPR	●	●
Rotor.KLEAN : detergent tank integrated in the oven	●	●
PATENTED DOOR		
Door hinges made of high durability and self-lubricating techno-polymer	●	●
Reversible door, even after the installation	○	○
Door docking positions at 60°-120°-180°	●	●
AUXILIARY FUNCTIONS		
Preheating temperature up to 260 °C	●	●
Visualisation of the residual cooking time (when cooking not using the core probe)	●	●
Holding cooking mode «HOLD»	●	●
Continuous functioning «INF»		●
Visualisation of the set and real values of time, core probe temperature, cavity temperature, humidity, fan speed	●	●
Temperature unit in °C or °F	●	●
TECHNICAL DETAILS		
Rounded stainless steel (AISI 304) cavity for hygiene and ease of cleaning	●	●
Chamber lighting through external LED lights	●	●
Steam proof sealed MASTER.Touch control panel	●	●
High-durability carbon fibre door lock	●	●
Door drip pan with continuous drainage, even when the door is open	●	●
High capacity appliance drip pan	●	●
Light weight ™ heavy duty structure using innovative materials	●	●
Proximity door contact switch	●	●
2-stage safety door lock	○	○
Autodiagnosis system for problems or brake down	●	●
Safety temperature switch	●	●
Openable internal glass to simplify door cleaning	●	●
Stainless steel C-shaped rack rails with notched recesses for easy loading	●	●

GASTRONORM REACH INS

ELANPRO Professional Reach Ins for refrigeration or freezer application are designed to meet the tough Indian Kitchen Conditions. Our machines are tested to perform in ambient environment of 430C and presents a host of exciting new features.



EGN 600 C2 / EGN 600 F2
EGN 650 C2 / EGN 650 F2

Key Features:

- Tropicalized to perform at 40°C Ambient
- DANFOSS/EMBRACO Compressor
- Dixell Controller
- EBM Fan Motor
- SS 304 Food Grade Steel
- Heavy duty lockable castors
- Lock
- Environment Friendly Refrigerant
  - R134A for Chillers
  - R404A for Freezers

Optional Features:

Reach In

- Left or Right Hinged Door
- Single or Multi Door

Undercounter

- Door/Drawer Option in 1x3, 2x3, 3x3 GN
- Back/Side Splash Guard
- Compressor on left or right side
- Slide out refrigeration system for better serviceability

Common - All Models

- HACCP Compliance
- Adjustable Feet



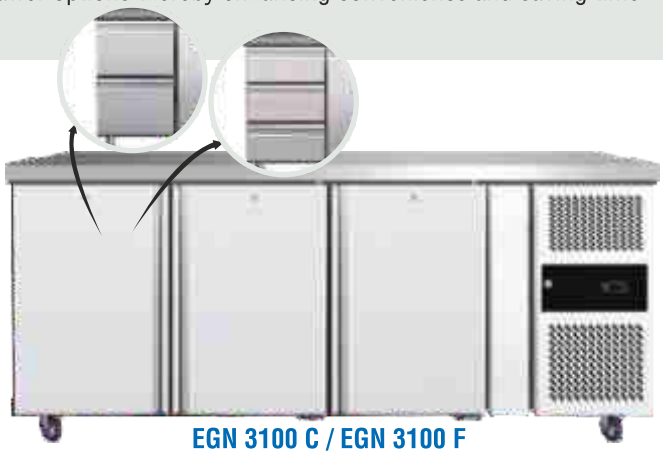
EGN 1200 C4 / EGN 1200 F4
EGN 1410 C4 / EGN 1410 F4

ELANPRO UNDER COUNTER

The Under counters come with a various counter top and door/ drawer options thereby enhancing convenience and saving time & space that helps kitchen professionals to work more



EGN 2100 C / EGN 2100 F



EGN 3100 C / EGN 3100 F

Model	Description	Capacity (Ltrs)	Dimension (WxDxH)	Temperature Range	GN Compatibility	No. of Shelves
EGN 600 C2	2 Door Reach In Chiller	600	27 x 32 x 79	-2°C ~ 10°C	2 x GN 1/1	3
EGN 1200 C4	4 Door Reach In Chiller	1200	53 x 32 x 79	-2°C ~ 10°C	2 x GN 1/1	6
EGN 600 F2	2 Door Reach In Freezer	600	27 x 32 x 79	-16°C ~ -22°C	2 x GN 1/1	3
EGN 1200 F4	4 Door Reach In Freezer	1200	53 x 32 x 79	-16°C ~ -22°C	2 x GN 1/1	6
EGN 600 CF	Combi Reach In Freezer & Chiller	600	27 x 31 x 79	-2°C ~ 10°C/-10°C ~ -20°C	2 x GN 1/1	3
EGN 650 C2	2 Door Reach In Chiller	650	29 x 33 x 79	-2°C ~ 10°C	2 x GN 1/1	3
EGN 1410 C4	4 Door Reach In Chiller	1410	58 x 33 x 79	-2°C ~ 10°C	2 x GN 1/1	6
EGN 650 F2	2 Door Reach In Freezer	650	29 x 33 x 79	-16°C ~ -22°C	2 x GN 1/1	3
EGN 1410 F4	4 Door Reach In Freezer	1410	58 x 33 x 79	-16°C ~ -22°C	2 x GN 1/1	6
EGN 2100 C	2 Door Undercounter Chiller	265	54 x 28 x 34	-2°C ~ 10°C	1 x GN 1/1	2
EGN 3100 C	3 Door Undercounter Chiller	400	71 x 28 x 34	-2°C ~ 10°C	1 x GN 1/1	3
EGN 2100 F	2 Door Undercounter Freezer	265	54 x 28 x 34	-16°C ~ -22°C	1 x GN 1/1	2
EGN 3100 F	3 Door Undercounter Freezer	400	71 x 28 x 34	-16°C ~ -22°C	1 x GN 1/1	3

Manufactured as per European Technology and Standards GN Pan are optional



Salad Under Counter ES 900
Also available in 3 doors

Key Features:

- Easy to clean 304 grade stainless steel interior and exterior
- A unique, hinged night cover in pure stainless steel for food safety
- Static cooling models are with fan for uniform cooling
- Self closing door
- Removable gasket
- Digital temperature display



Frost Top 3F



EVRX 1200 / EVRX 1400



EGN 3V



EPS 200

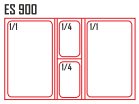
Also available in 3 doors

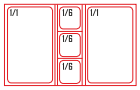


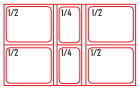
ESH 3000

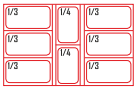
Also available in 2 doors

ES 900

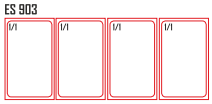


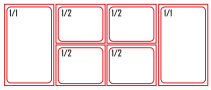






ES 903







Model	Description	Capacity (Ltrs)	Dimension (W x D x H Inch)	Temperature Range	No. of Shelves/Pans*
ES 900	2 Door Salad Under Counter / Solid Top	240	36 x 28 x 34	2°C ~ 10°C	2
ES 903	3 Door Salad Under Counter / Solid Top	360	54 x 28 x 34	2°C ~ 8°C	3
EPS 200	2 Door Under Counter with Prep Table	240	36 x 28 x 38	2°C ~ 8°C	5 x GN 1/6
EPS 300	3 Door Under Counter with Prep Table	360	54 x 28 x 38	2°C ~ 8°C	8 x GN 1/6
ESH 2000	2 Door Under Counter with Prep Table	337	60 x 32 x 42	2°C ~ 8°C	6 x GN 1/3
ESH 3000	3 Door Under Counter with Prep Table	497	80 x 32 x 42	2°C ~ 8°C	10 x GN 1/3
Frost Top 3F	Frost Top	NA	44 x 27 x 17	-10°C	NA
EGN 3V	Ventilated Cooling Well	NA	44 x 27 x 21	2°C ~ 8°C	3 x GN 1/1
EVRX 1200	Display Counter	NA	48 x 13 x 17	2°C ~ 8°C	5 x GN 1/4
EVRX 1400	Display Counter	NA	56 x 13 x 17	2°C ~ 8°C	6 x GN 1/4

Specifications, features and colours are subject to change without any notice, due to continuous product development. All units suitable to work at ambient 38°C

*GN Pan/Trays are not included with the machines.


EBB 2D


EBB 3D


EGN 2100 CG


EGN 3100 CG

Key Features - Wine Chillers

- Two separate zones for Red and White wine
- Actual and set temperature display
- Lock
- No frost
- Anti-Vibration
- Elegant stainless steel door frame
- Blue LED Light
- Double layer anti UV tinted glass door
- Cabinet colour: Black
- Pullout sliding shelves
- Beach wooden shelves
- Charcoal filter


EWG 51 D


EWG 130 D


GF5G



Particulars	GF 5G	EBB 2D	EBB 3D	EGN 2100 CG	EGN 3100 CG	EWG 51 D	EWG 130 D
Descriptions	1 Door Glass Froster	2 Door Back Bar	3 Door Back Bar	Under Counter Bar	Under Counter Bar	Wine Cooler	Wine Cooler
Dimension (WxDxH)	24 x 20 x 34	35 x 21 x 35	54 x 21 x 35	54 x 28 x 34	71 x 28 x 34	24 x 24 x 33	24 x 27 x 58
Capacity	100 Ltrs.	223 Ltrs.	335 Ltrs.	265 Ltrs.	400 Ltrs.	46 Bottles	128 Bottles
Power Consumption (Watt)	280	230	320	396	514	113	175
Temperature Range	-5°C ~ -10°C	2°C ~ 10°C	2°C ~ 10°C	2°C ~ 10°C	2°C ~ 10°C	5°C ~ 12°C 12°C ~ 22°C	5°C ~ 12°C 12°C ~ 22°C
No of Shelf	2	2	3	2	3	6	11

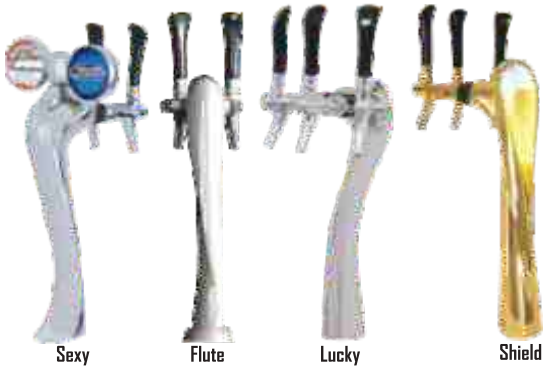
VINSERVICE® ITALY



Old Brewery (4-9)



Mini Lady



Sexy Flute Lucky Shield



HE 90 / 120

Cooling unit to dispense extra cold beer between 0°C & 2°C and to frost the tower

Model	Dimension (WxDxH)	Compressor	Tank Capacity	No. of Coils/Length	Ice Bank (Kgs)	Rate of Drink Per/Min (200 ml)	Cooling Capacity*
Mini Lady	16 x 16 x 12	1/6 Hp	12 H²O/Ltrs.	1-2/8 Mtrs.	4	2 Glass	25 Ltrs./Hr.
HE 90	15 x 15 x 28	1/3 Hp	36 H²O/Ltrs.	1-4/17 Mtrs.	14	8 Glass	90 Ltrs/Hr.
HE 120	18 x 18 x 31	1/2 Hp	50 H²O/Ltrs.	1-8/22 Mtrs.	25	10 Glass	120 Ltrs./Hr.
HE 250	32 x 21 x 34	3/4 Hp	90 H²O/Ltrs.	1-10/23 Mtrs.	40	20 Glass	250 Ltrs/Hr.

* Beer at 25°C input/4°C output in 25°C ambient



IPRO 2



GT Touch 2



SP 3

Model	Dimension (WxDxH)	Nos. of Bowls	Power in Watts	Tank Capacity
IPRO 2	16 x 23 x 34	2	980 W	11+11 Ltrs.
GT Touch 2	18 x 17 x 26	2	756 W	6+6 Ltrs.
SP 2	18 x 17 x 24	2	500 W	5+5 Ltrs.
SP 3	25 x 18 x 24	3	1000 W	5+5+5 Ltrs.

*available in 1 or 3 Bowls options.

Upright Showcase Chiller & Freezer (Frost Free & Static)



EDG 300 C
Grab & Go



ECG 1100



ECG 1500 / EFGV 1500



ECG 205/ECG 305/ECG 405



ECG 625 DD



EIL 45



ABSS 220 - Multi Deck

DESCRIPTION	EFGV 201	EFGV 400	EFGV 450	EFGV 1000	EFGV 1500	ECG 205	ECG 305	ECG 405
Type	Upright Freezer#							Upright Chiller
Capacity (Litres)	200	400	450	950	1500	200	300	400
External Dim. (Inches)								
Width	19	26	27	54	81	20	23	26
Depth	28	26	28	28	28	23	25	25
Height	61	87	78	77	78	54	66	76
Baskets / Shelves Qty	3	5	5	10	15	3	4	4
No. of Door/Type	1/Glass	1/Glass	1/Glass	2/Glass	3/Glass	1/Glass	1/Glass	1/Glass
Temperature range-°C	-16°C ~ -24°C							1°C ~ 10°C
Castors	Yes	Yes	Yes	Yes	No	Yes	Yes	Yes
Lock	No	Yes	Yes	Yes	No	Yes	Yes	Yes

Electricals : 220V, 50Hz, Single phase specifications, features and colours are subject to change without any notice, due to continuous product development.

Upright Showcase Chiller & Freezer (Frost Free & Static)



EFGV 1000



EFGV 450


NSS 1800
Serve Over


EFGV 400


EIL 65



EFGV 201

ECG 625 DD	ECG 1100	ECG 1500	ABSS 220	EDG 300 C	EPM 100	EPM 150	EIL 45	EIL 65	NSS 1800
				Grab & Go / Multi Deck*			Island Showcase		
625	1100	1500	220	NA	600	800	399	660	1800
36	48	81	24	37	42	62	63	67	74
29	28	28	18	27	30	30	28	36	38
85	77	78	71	47	78	78	35	35	50
3	10	15	3	Base + 3	4	4	4x2	4x3	NA
2/Glass	2/Glass	3/Glass	NA	NA	NA	NA	2/Glass	2/Glass	1/Glass
				2°C ~ 8°C			0°C ~ 10°C / -12°C ~ -23°C		3°C ~ 7°C
No	Yes	No	Yes	NA	NA	NA	NA	NA	Yes
No	Yes	No	NA	NA	NA	NA	NA	NA	Yes

At 32°C ambient * At 27°C ambient


EPM 100/150 - Multi Desk

Heating Range

TABLE TOP ELECTRIC FRYER



GF-4/6/8/11SE



GF-4/6/8/11TE

S/steel structure with heavy duty heating elements.
modern compact design.

TABLE TOP GAS FRYER





GF-971

Over temperature secure protection device.
Energy saving 20% - 30% more than traditional one

TABLE TOP GAS/ELECTRIC FRYER

Model	Electric / Gas	Tank Volume	Power	Voltage	Weight	Dimensions
GF-4SE	Electric	4 liters	2000W	220V/50Hz/1PH	5 kg	265 x 385 x 320 mm
GF-6SE	Electric	6 liters	2500 W	220V/50Hz/1PH	5.6 kg	310 x 410 x 290 mm
GF-8SE	Electric	8 liters	2800W	220V/50Hz/1PH	6.2 kg	310 x 410 x 340 mm
GF-11SE	Electric	11 liters	3200W	220V/50Hz/1PH	11.4 kg	370 x 440 x 340 mm
GF-4TE	Electric	4 x 2 liters	2 x 2000W	220V/50Hz/1PH	9.2 kg	490 x 385 x 320 mm
GF-6TE	Electric	6 x 2 liters	2 x 2500W	220V/50Hz/1PH	10.2 kg	590 x 385 x 220 mm
GF-8TE	Electric	8 x 2 liters	2 x 2800W	220V/50Hz/1PH	11 kg	592 x 410 x 340 mm
GF-11TE	Electric	11 x 2 liters	2 x 3200W	220V/50Hz/1PH	15 kg	725 x 440 x 345 mm
EF-6L	Electric	6 liters	2500W	220V/50Hz/1PH	4.5 kg	275 x 430 x 290 mm
EF-6Lx2	Electric	6 x 2 liters	2 x 2500W	220V/50Hz/1PH	9 kg	550 x 430 x 290 mm
GF-971	Gas	8 liters	LPG	----------	22 kg	300 x 600 x 550 mm

SLOT TOASTER



4ATS



6ATS

S/steel structure with compact design.
round sharp design with luxurious view

CONVEYOR TOASTER



TT-150



TT-300/450

Drip tray design easy to clean
Quality heating elements with temp. control.

SLOT/CONVEYOR TOASTER

Model	Electric / Gas	Capacity	Power	Voltage	Weight	Dimensions
4ATS	Electric	4 Slice	2240W	220V/50Hz/1PH	6 kg	370 x 210 x 225 mm
6ATS	Electric	6 Slice	3240W	220V/50Hz/1PH	8 kg	460 x 210 x 225 mm
TT-150	Electric	150-180 Slice/H	1300W	220V/50Hz/1PH	14 kg	510 x 360 x 380 mm
TT-300	Electric	300-350 Slice/H	2200W	220V/50Hz/1PH	16 kg	560 x 385 x 380 mm
TT-450	Electric	450-500 Slice /H	2600W	220V/50Hz/1PH	30.5 kg	510 x 540 x 380 mm

SANDWITCH GRILLER



GH-811A (Top & Bottom Grooved)



GH-813A (Top & Bottom Grooved)

TABLE TOP GRIDDLE



GH-820 (full smooth)



GH-818 (full Smooth)



GH-822 (½ smooth, ½ ribber)

- S/steel structure with heavy duty heating elements;
- Temperature control with overload thermostat • Use European component

- All s/steel structure with compact design
- High heating efficiency

SANDWITCH GRILLER

Model	GH-811A	GH-811E	GH-813A
Voltage (v)	220V	220V	220V
Power(kw)	1.8	2.2	1.8+1.8
Upper Grill (mm)	216x215	335x218	216x215
Lower Grill (mm)	240x280	365x277	500x280
Dimension (mm)	350x400x210	425x400x210	580x400x210
Temperature (°C)	300	300	300
Head	1	1	2





TABLE TOP GRIDDLE

Model	GH-818	GH-820	GH-822
Dimension (mm)	550x430x240	730x470x240	730x470x240
Voltage (v)	220	220	220
Power (kw)	3	4.4	4.4





WAFFLE BAKER







UWB-1 / SWB-01 UWB-2 SWB-01

CONE BAKER





ZU-1 ZU-2

- S/steel structure with compact design • se imported components
- Heavy duty heating elements with temperature control

S/steel structure with compact design;
With quality temperature control system,;

WAFFLE BAKER

Model	UWB-1	UWB-2	SWB-01
Voltage (v)	220	220	220
Power(kw)	1	1.2	1.6
Temperature (℃)	0~300℃	0~300℃	0~300℃
Waffle plate (mm)	Dia:20cm	Dia:20cm	----
Dimension (mm)	250x360x270	500x360x360	282x380x230

CONE BAKER

Model	ZU-1	ZU-2
Voltage (v)	220	220
Power(kw)	0~300℃	0~300℃
Surgace (mm)	Dia:22cm	Dia:22cm
Dimension (mm)	282x380x236	500x380x360



Heating Range

CONVECTION OVEN



YXD-1AE

DISPLAY WARMER



FWH-2P



FWH-60

- Body: 304 stainless steel (0.8mm) • Convection heating system
- Inner box: ceramic • 120 min timer • Heavy duty elements • European fan
- Constant temperature Humidity preservation
- upper & lower layer can be equipped with orvit-rake or Fruit tray

CONVECTION OVEN

Model	YXD-1AE
Voltage (v)	220
Power (kw)	2.67
H/Element	2 Pcs.
Fan	2 Pcs.
Tray Size (mm)	438x315x10
Dimension (mm)	595 x 606 x 570
Interior Size (mm)	460 x 375 x 360
Weight (kg)	38
Temperature (°C)	50 - 300
Steam	No

DISPLAY WARMER

Model	FWH-2P	FWH-60
Voltage (v)	220 / 50Hz/1PH	220 / 50Hz/1PH
Power (w)	1200	1840
Dimension (mm)	660 x 500 x 620	660 x 437 x 635
Weight (kg)	28	33





PIZZA DISPLAY WARMER



Model	PW-14
Dimension	550 x 450 x 777mm
Voltage	220-240V
Power	0.85kw
Weight	38kg



The glass walls grant the warming showcase, beautiful appearance.
Thicken shelf food grade aluminium alloy
Side lighting food looks more attractive in thelight.
Water inlet pipe made of food grade material, ensure your health water level should between MIN and MAX.
Temperature control covers a range 30 - 100 C

Model	DS-500H
Dimension	380 x 400 x 745mm
Voltage	220-240V
Power	0.9 kw
Weight	24 kg

COUNTER TOP DISPLAY

Curved Glass Showcase

RTW-120L

Capacity-Gross (L)	120
Temperature Range (OC)	0-12
Rated Input Power (W)	230/160
Refrigerant	R1 34a/R600a
Class mate	N
N.W. (kg)	64
G.W. (kg)	66
Overall Dimension (mm)	696x568x686
Package Dimension (mm)	773x627x735

RTR-120L

Capacity-Gross (L)	120
Temperature Range (OC)	30-90
Rated Input Power (W)	1100
N.W. (kg)	48
G.W. (kg)	50
Overall Dimension (mm)	678x568x670
Package Dimension (mm)	749x627x731



RTW-120L



RTR-120L

ELETRIC SALAMANDER



AT-936/937/938



EB-450/600/800

- S/steel structure with compact design
- Adjustable level control
- Quality heating elements with individual temperature Control

ELETRIC SALAMANDER

Model	EB-450	EB-600	EB-800
Voltage (v)	220	220	220
Power (w)	2800	4000	5600
Dimension (mm)	450X450X500	600X450X500	800X450X500
Tray/Grid (mm)	440x320	585x320	785x320
Temperature (°C)	300c	300	300
Net Weight (kg)	39	49	63

Model	AT-936	AT-937	AT-938
Voltage (v)	220V	220V	220V
Power (w)	2000	4000	2200
Dimension (mm)	610X310X280	790X450X490	580X390X380
Net Weight (kg)	11	24	16

CREPE MACHINE/HOTDOG ROLLER



DE-01





HD-05

- Packing dimensions: 530 x 500 x 260 mm
- Round heater diameter: 400 mm
- Packing dimensions: 650 x 325 x 320 mm
- 5 Rollers, 200W each
- Rotational speed: 7 RPM

CREPE MACHINE

Model	DE-01
Dimensions (mm)	450 x 470 x 230
Weight (kg)	23
Power (w)	3000
Voltage (v)	220/50Hz/1PH

HOT DOG ROLLER

Model	HD-05	HD-07
Dimensions (mm)	560 x 255 x 190	560x330x190
Weight (kg)	8	9
Power (w)	1000	1400
Voltage (v)	220 /50-60Hz	220 /50-60Hz

VEGETABLE SLICER





VS-550

Vegetable cutter with standard 5 discs

- Rohs approval • 0.75HP motor
- Packing Dimensions : 570 x 310 x 690 mm
- Including : 2 mm slicing knife, 4 mm slicing knife, 8x8 mm slicing knife, 8x8 mm square strip, 8x8 mm cuber

VEGETABLE SLICER

Model	VS-550
Dimensions (mm)	560 x 290 x 560
Weight (kg)	22
Power (w)	550
Voltage (v)	230/50Hz/1PH

POP CORN MACHINE



EB-08A



EB-2488

- Tempered glass
- High efficient heating system and warm storage system
- Pressed aluminum bowl to ensure the even heating for the high pop percentage.

POP CORN MACHINE

Model	EB-08A	EB-2488
Sapacity	8 ounce	8 ounce
Voltage (v)	220	220
Power(w)	1300	1200
Dimension (mm)	520x380x670	505x350x680



Heating Range

ELECTRIC/GAS ROTISSERIE/SHAWARMA



YXD-266/268/188



WYE-791



PE-2

MEAT GRINDER



TC-12



TC-22

- S/steel structure with compact design
- Heavy duty heating elements
- High efficiency
- Energy saving.

- S/steel structure with compact design;
- Heavy duty heating elements • High efficiency;

Energy saving. *3 high efficient heating elements

* each heater controlled separately

* each heating element has 3 levels: 0.825kw / 1.65kw / 3.3kw

- Multi function
- S/Steel body
- Industrial high speed motor
- low noise

ROTISSERIE

Model	YXD-266	YXD-268	YXD-188
Voltage (v)	220	220	LPG/NG
Power (kw)	4.7	6.21	0.13
Cooking Capacity	8-12pcs	12-16pcs	12-16pcs
Basket Qty	4pcs	4pcs	4PCS
Dimension (mm)	810X600X640	1030X670X800	1010x800x750

MEAT GRINDER

Model	TC-12	TC-22
Voltage (v)	220	220
Capacity	120 Kg/Hr	220 Kg/Hr
Motor Power (kw)	0.55	0.75
Weight (kg)	27	35
Dimension (mm)	400x190x410	410x240x450



SHAWARMA

Model	WYE-791	WYE-792	PE-2
Dimension	480 x 630 x 790mm	530 x 630 x 920mm	534 x 607 x 950
Gas	LPG	LPG	
Power	9 KW/ Hour	9.9 KW/ Hour	9.9 KW/ Hour
N/W	27 kgs	31 kgs	
Voltage	220V /50HZ	220V/50Hz	380V
Packing Size	665 x 600 x 940 mm	665 x 600 x 1025mm	

INFRARED DECORATIVE LAMPS



BONE SAW

JG-210



- Compact design
- Sturdy saw blade
- Automatic tensioning device easy to operate the tension adjustment knob, easy demolition
- Built-in safety and waterproof
- S/steel ring round the wheels to keep the blade clean during running.

BONE SAW

MODEL	JG 210
Power (kw)	1.1
Input Voltage (v)	110/220
Rated Frequency (Hz)	50/60
Wheel Diameter (mm)	210
Band Saw's Speed (m/s)	15
Table Size (cm)	61 x 53
Gross Weight (kg.)	65
Package Size (cm)	63 x 51 x 96.5

COTTON CANDY MACHINE





ELECTRIC PASTA COOKER



- S/steel structure with heavy duty heating elements.
- Modern compact design.

ELECTRIC RICE COOKER



- Electric rice cooker thermal
- Durable of inner pot and steam
- Multi function for rice and soup

SUGAR CANE MACHINE (TABLE TOP)



- Sugar cane machine1 Beautiful in appearance, compact structure, simple operation, easy to clean.
- Made of stainless steel, anti-corrosion, anti-rust, to ensure hygiene.
- Low power consumption, low noise, high efficiency, small size, easy to move.
- Juice, automatic separation of slag, fast speed, natural and good at health.
- Multifunctional can be used to squeeze ginger, garlic also.

ELECTRIC PASTA COOKER

Model	EPC-4A
Dimension	450 x 530 x 450mm
Voltage	220-240v/50-60Hz
Power	4 kw
Weight	12.8 kg
Temperature	50-110℃

ELECTRIC RICE COOKER

Model	ERC-23L
Voltage	220v/50Hz
Power	3 kw
Capacity	23L

SUGAR CANE MACHINE (TABLE TOP)

Model	SY-300T
Input Power	0.75 kw
Input Voltage	220v
Rated Frequency	50 Hz
Speed of Pressing	25 r/min
Production Efficiency	300 kg/h
Dimension	440 x 370 x 540
Weight	54

PLATE & CUP WARMER



DR-2



DR-1



DR-3

- S/steel structure with compact design
- Energy saving design
- Quality elements with temperature control
- Four wheels are easy to move
- Dr-3 is drop to move

SOUP KETTLE/ICE CRUSHER



TS-6000B



GT-6

- Powder coated surface (black)
- Rohs approval
- Packing dimensions: 350 x 350 x 390 mm

- Idea design with reliable quality
- Heavy duty industrial motor
- S/Steel blade
- Drawable collecting pan
- Easy operation





PLATE & CUP WARMER

Model	DR-1	DR-2	DR-3
Voltage (v)	220	220	220
Power (w)	400	800	400
Tube (Pcs)	1	2	1
Dimension (mm)	450X485X770	450X910X770	dia:405x725
Weight (kg)	31	48	19

ICE CRUSHER

Model	GT-6
Unit Size (mm)	350x290x430
Power Supply (v)	220/50Hz
Electricity	3.5A
Circumgyrate (rpm)	1400
Power (w)	250
Production (kg/m)	1.8
Devotion (kg)	about 1.8
Weight (kg)	20

SOUP KETTLE

Model	TS-6000B
Voltage (v)	220 / 50Hz/1PH
Power (w)	600w
Dimension (mm)	345 x 360
Weight (kg)	4.5

POTATO PEELING MACHINE WITH STAINLESS STEEL BODY

Use for peeling the raw potato, with the help of special emery lining inside the feeder, Our peeler is designed aesthetically and is used to peel the skin of potatoes in faster way. Our potato peeler leads to minimum peel loss and for better peeling and continuous flow of water in the drum helps to carry away the waste from drainage pipe.





Model	PP-15
Voltage	220/50hz
Power	0.75 Kw
Capacity	15kgs.
Dimension	460x470x790mm
Weight	67kg



Model	PP-8
Voltage	220/50hz
Power	0.37 Kw
Capacity	8kgs.
Dimension	430x430x725mm

PIZZA CONVEYOR OVEN

- Compact design with s/steel structure
- Top and bottom heating elements
- High Quality gear
- With individual temperature control
- Easy handling for front or rear discharge
- High Quality of conveyor chain

Model	HX-1 / PO-1120
Voltage (v)	220
Power (kw)	6.3
Dimension (mm)	1080 / 1380 x 555 x 420
Working Area (mm)	560 x 385
Weight (kg)	47





INDULGE STONE BASE PIZZA OVEN



EP-1P



EP-2P



YXD-10S

Model	Voltage (v)	Power (Kw)	Capacity	Dimensions (mm)	Chamber Size (mm)	Weight (kg)
YXD-10S	220	3.2	1 Deck	925x570x430	640x455x180	55
EP-1P	220	2.0	1 Deck	560x570x280	400x400x1	24
EP-2P	220	3.0	2 Deck	560x570x440	400x400x2	33

PLANETARY MIXER



HK-B5



B10GFA / B20GA/B30GA



B40FA

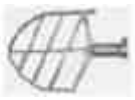


B60A

Model	Voltage (V)	Power (kw)	Speed (r/min)	Volume (L)	Capacity (kg)	Dimension (mm)	Weight (kg)	Note
HK-B5	220	0.3	1080	5.5	0.5-0.8	350X230X400	20.8	chrome wire
B10GFA	220	0.6	148/244/480	10	2.5	470x450x600	58	chrome wire
B20GA	220	1.1	197/317/462	20	5	540x490x780	83	chrome wire
B30GA	220	1.5	197/317/462	25	6	570x510x810	88	chrome wire
B40FA	220/380	1.5	120/187/520	35	9	650x620x1120	210	chrome wire
B60A	380	2.2	82/155/326	60	25	910x730x1460	395	hand lift



S/S Whisk



S/S Bat



S/S Hook

Optional :
Chrome wire or
Pc Protector.

• Cast iron base • High quality cast steel body • Injection molding top cover, nice shape and durable
• Worm drive and gear hard-drive • Chrome wire bowl cover • Micro switch for the cover • Micro switch for the bowl lift

SPIRAL MIXER



HS20



HS30S



HS40S/50S



HS140S/D

Model	Voltage (V)	Power (kw)	Speed (r/min)	Volume (L)	Capacity (kg)	Dimension (mm)	Weight (kg)	Note
HS20	220	1.1	207	20	6	668x409x854	85	chrome wire
HS30S	380	1.3/1.7	15/23/150/230	28	12.5	850x430x940	167	chrome wire
HS40S	380	1.2/1.8	12/24/120/240	45	20	900x500x1180	256	chrome wire
HS50S	380	2.8/3.6	12/24/120/240	66	25	1030x580x1230	275	chrome wire
HS140S	380	2.8/5.6	22/110/220	140	50	1200x735x1370	640	chrome wire
HS140D	380	2.8/5.6	22/110/220	140	50	1200x735x1370	640	chrome wire

• Chain transmission with quality motor • Beater and bowl turn together to optimize dough mix
• Heavy S/steel arm in the middle to guide dough • S/Steel mixing parts and bowl • Reverse rotating improves mix;

SAFE POWERFUL ADVANCE RELIABLE

THE PERFECT MIX

- SPAR mixers are durable, reliable, fast, powerful and safe. High efficiency SPAR mixers offer convenient, troublefree operation during demanding work conditions in any establishment.
- Overload protection relays prevent the motor and transmission from being damaged during an overload situation.
- High torque, permanently lubricated gear transmission can easily handle peak operation demands while providing quiet operation.
- SPAR mixers are desinged to be multi-functional with Vegetable Slicer and Meat Mincer attachments. By utilizing the attachment hub, the 10 to 80 quart mixers become versatile food processors.
- Other SPAR mixer features: noiseless operation, simple maintenance and high torsion motors. SPAR motors contain hardened alloy gears, a 3-speed transmission, with all gear being 25% bigger than any other brands for increased strength.
- All machines are coated with a long-lasting enamel, which is easy to clean and which is toxin free.









Model SP-502 A/B **Model SP-800 A/B** **Model SP-25MA** **Model SP-200 A**

Model SP-502 A/B

- **Motor**
  750W, grease packed ball bearing, air-cooled, 110V/60Hz, 220V/50Hz, Single phase
- **Speeds:**
  1. 1st gear 40 rpm 2. 2nd gear 70 rpm
  3. 3rd gear 90 rpm 4. 4rd gear 106 rpm
  5. 5rd gear 140 rpm 6. 6rd gear 170 rpm
  7. 7rd gear 190 rpm 8. 8rd gear 210 rpm
  9. 9rd gear 230 rpm 10. 10rd gear 260 rpm
- **Size: (L x W x H)**
  40cm x 31cm x 45.5cm

Model SP-800 A/B

- **Motor**
  1/4 h.p. (0.20kw), grease packed ball bearing, air-cooled, 110V/60Hz, 220V/50Hz, Single phase
- **Speeds:**
  1. 1st gear 132 rpm
  2. 2nd gear 234 rpm
  3. 3rd gear 421 rpm
- **Size: (L x W x H)**
  47cm x 28cm x 58cm

Model SP-25MA

- **Motor** : 3/4 HP (550W), grease packed ball bearing, air-cooled, 110/220/1 (50Hz available)
- **Speeds :**

Speed	Agitator rpm	Hub rpm's
Low Speed	108	57
Intermediate	183	105
High Speed	352	202

- **Carton Size: (D x W x H)**
  61cm x 67cm x 102cm

Model SP-40HA

- **Motor** : 1.5 h.p. (1200W), grease packed ball air-cooled, 230V/50Hz/1Ph, 220V/380V/3Ph
- **Speeds** (Agitator rpm)
  1. Low Speed 99
  2. Intermediate Speed 176
  3. High Speed 320
- **Size: (D x W x H)**
  75cm x 65cm x 131cm

STANDARD ACCESSORIES



SPRIAL HOOK



WHIP



BEATER



BOWL TRUCK
(For 60 & 80 QT use only)



STAINLESS STEEL BOWL



Model SP-30HA



Model SP-34HA



Model SP-40HA



Model SP-60 HA

Model SP-200 A

- **Motor** : 1/2 h.p., (370W) grease packed ball bearing, air-cooled, 230V/50Hz/1Ph
- **Speeds:**
  (Agitator rpm), (Hub rpm's)
  1. Low Speed 106, 59
  2. Intermediate Speed 196, 110
  3. High Speed 358, 201
- **Size: (D x W x H)**
  53cm x 52cm x 87cm

Model SP-30HA

- **Motor :** 1 h.p. (750W), grease packed ball bearing, air-cooled, 230V/50Hz/1Ph, 220V/380V/50Hz/3Ph
- **Speeds**
  (Agitator rpm), (Slicer/Grinder rpm)
  1. Low Speed 99, 69
  2. Intermediate Speed 176, 123
  3. High Speed 320, 224
- **Size: (D x W x H)**
  67cm x 55cm x 117cm

Model SP-34HA

- **Motor :** 1 h.p. (750W), grease packed ball bearing, air-cooled, 230V/50Hz/1Ph, 220V/380V/50Hz/3Ph
- **Speeds**
  (Agitator rpm), (Slicer/Grinder rpm)
  1. Low Speed 99, 69
  2. Intermediate Speed 176, 123
  3. High Speed 320, 224
- **Size: (D x W x H)**
  67cm x 55cm x 117cm

Model SP-60 HA

- **Motor :** 3 h.p. (1500W), grease packed ball bearing, air-cooled, 230V/50Hz/1Ph, 220V/380V/3Ph
- **Speeds :** (Agitator rpm), (Slicer/Grinder rpm)
  1. Low Speed 99, 60
  2. Intermediate Speed 176, 108
  3. High Speed 320, 197
- **Size: (D x W x H)**
  78cm x 65cm x 131cm

Bakery Range

TABLE TOP DOUGH SHEETER



JDR450B/520B

COUNTER TOP DOUGH SHEETER



JDR520/650

• Suitable for bakeries, confectioneries, hotels, restaurants and large kitchens • Stable, robust construction • Easy transportation for various working process • Minimum space requirement • Automatic reversing gear • Motorized sheeting tables

TABLE TOP /COUNTER TOP DOUGH SHEETER

Model	Voltage (V)	Power (kw)	Roller Size	Roller Speed	Roller adjust gap	Dimension (mm)	Weight (kg)	Dough (kg)	Belt Size (mm)
JDR520B	380	0.4	520xØ88 mm	29 m/min	0.3--35mm	2080x890x620	160	5	2000x500
JDR520	380	0.4	520xØ88 mm	29 m/min	0.3--35mm	2550x880x1180	190	5	2000x500
JDR650	220/380	0.37	650xØ88 mm	124 r/min	1--35mm	2950x1100x1180	225	6.5	2400x630

DOUGH DIVIDER & ROUNDER



NFK -36 NFK-30 I

BREAD MOULDER



NFQ-380

The bread tray and protection cover are made of S/Steel which is applicable sanitary standards
• high quality motor, big twisting force and low noise • easy operating
• even dividing • Non sticking • use imported parts

Epoxy Steel body is easy for clean • Four wheel is easy for moving
• laminating cylinders are made of S/Steel with os according to applicable sanitary standard • high quality motor big twisting force and low noise • overload and phase - lacking protection.

DOUGH DIVIDER & ROUNDER

Model	NFK-36	NFK-30 I
Voltage (v)	220/380	380
Power (kw)	0.7	0.75
Dough Capacity (g)	30-120G/PC	30-100g/pc
Capacity (Pc/time)	36	30
Dimension (mm)	580X530X1400	640X540X2100
Weight (kg)	65	300

BREDA MOULDER

Model	NFQ-380
Voltage (v)	220/380
Power (kw)	0.8/1.13
Plate Size (mm)	380
Dimension (mm)	1450X670X1100
Weight (kg)	237
Yield (g)	10-1000





BREAD SLICER







HK-BS-31/37/45/53

ELECTRIC PROOVER



FX-14



FX-28



- Table top design is suit for bakeries and supermarkets
- Imported blade which is sharp and durable to slice evenly
- Incline inlet and outlet, bar and sheet are made of s/steel adjustable bar, High quality motor,

- Compact design and Economy version • S/steel body is easy for cleaning;
- Four wheel are easy for moving • Glass door has good visibility.
- Suit for standard tray 400x600mm.

BREAD SLICER

Model	Voltage (v)	Power (Kw)	Blade (Qty.)	Bread Thick (mm)	Dimensions (mm)	Weight (kg)
HK-BS-31	220V	0.25	31 Pcs.	12	650x740x780	71
HK-BS-37	220V	0.25	37 Pcs.	10	650x740x780	71.5
HK-BS-45	220V	0.25	45 Pcs.	8	650x740x780	72
HK-BS-53	220V	0.25	53 Pcs.	6.5	650x740x780	74

ELECTRIC PROOVER

Model	Voltage (v)	Power (Kw)	Capacity	Door (Pcs)	Dimensions (mm)	Weight (kg)
FX-14	220	2.5	14 Tray	1	500x760x1920	51
FX-28	220	2.7	28 Tray	2	1020x760x1920	71



LUXURY ELECTRIC/GAS DECK OVEN

STANDARD :

- European quality heating element
- Each deck could be separated
- Digital Controlling Panel
- High Quality components
- Suit for tray 460 x 720

OPTION :

Colour Silver, Golden, Black for the front inside ceramic & Steam function



NFD - 40FF

Indinox
Complete Commercial Kitchen Solution

DECK OVENS
ELECTRIC / GAS



YXD-10C



YXD-20C/YXD-13C
YXY-20A/YXY-13A



YXD-40C/YXD-26C
YXY-40A/YXY-26A



YXD-60C/YXD-90C
YXY-60A/YXY-90A

- The models are design for the economy type deck oven.
- The front panel is made of s/steel
- The body material could be chosen as S/steel or painted steel
- The interior size of the oven is according to the standard tray (400 x 600)
- Compact design
- Tempered glass window for view
- Four wheels are easy for moving
- Suit for standard tray 400×600mm

BAKING OVEN / ELECTRIC DECK OVEN / INFRARED DECK OVEN / GAS DECK OVEN

Model	Voltage (V)	Power (Kw)	Capacity	Dimensions (mm)	Chamber Size (mm)	Weight (kg)	Electric/Gas
YXD-10C	220	3.2	1 Deck / 1 Tray	925x570x430	640x455x180	68	Electric
YXD-20C	220/380	6.6	1 Deck / 2 Tray	1260x805x535	860x670x220	75	Electric
YXD-40C	380	13.2	2 Deck / 4 Tray	1260x805x1100	860x670x220x2	135	Electric
YXD-60C	380	19.8	3 Deck / 6 Tray	1260x805x1515	860x670x220x3	206	Electric
YXD-13C	380	9	1 Deck / 3 Tray	1770x840x615	1300X670X220x3	105	Electric
YXD-26C	380	18	2 Deck / 6 Tray	1700x805x1100	1300X670X220x6	190	Electric
YXD-90C	380	25.2	3 Deck / 9 Tray	1700x805x1515	1300X670X220x9	290	Electric
YXY-20A	220	0.1	1 Deck / 2 Tray	1330x840x615	860x670x220x2	99.5	LPG
YXY-40A	220	0.2	2 Deck / 4 Tray	1330x840x1190	860x670x220x2	185	LPG
YXY-60A	220	0.3	3 Deck / 6 Tray	1330x840x1660	860x670x220x3	256	LPG
YXY-13A	220	0.1	1 Deck / 3 Tray	1770x840x615	1300X670X220x3	150	LPG
YXY-26A	220	0.2	2 Deck / 6 Tray	1770x840x1190	1300X670X220x6	256	LPG
YXY-90A	220	0.3	3 Deck / 9 Tray	1770x840x1660	1300X670X220x9	328	LPG
NFD-40FF	380	1.2+3.5	0:4 Tray / P:8 Tray	1460x1190x1980	-----	538	Electric

STELLA Induction Plates



STELLA
INDUCTIONS : TS-678

Model	: TS-678
Voltage	: 220v/50hz/1ph
Power	: 2.2kw
Dimension	: 316x316mm
Control Box Dimension	: 128x42mm



STELLA
INDUCTIONS : TS-688

Model	: TS-688
Voltage	: 220v/50hz/1ph
Power	: 2.4kw
Cut Out Dimension	: 274x346mm
Machine Dimension	: 302x374x65mm



STELLA
INDUCTIONS : TS-3501

Model	: TS-3501
Voltage	: 220v/50hz/1ph
Power	: 3.5kw
Machine Dimension	: 410x380x95mm



STELLA
INDUCTIONS : TS-3502

Model	: TS-3502
Voltage	: 220v/50hz/1ph
Power	: 3500 watt / 3.5 kw
Machine Dimension	: 410 x 380 x 135 mm

JTC BLENDERS









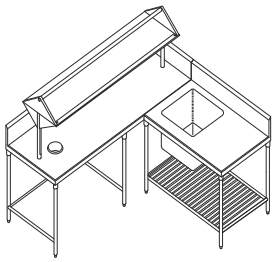
Model	: TM-767	Model	: TM-800a	Model	: TM-800aq
Voltage	: 220V/50hz/1ph	Voltage	: 220v/50hz/1ph	Voltage	: 220v/50hz/1ph
Jar Capacity	: 2ltr.	Jar Capacity	: 1.5ltr.	Jar Capacity	: 1.5ltr.
Variable Speed, Unbreakable Jar		Control Type	: Touch Pad	Control Type	: Touch Pad
		Variable Speed, Unbreakable Jar		Variable Speed, Unbreakable Jar	

ABOUT JTC COMMERCIAL BLENDER

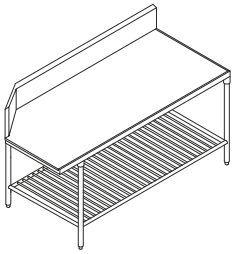
The JTC OmniBlend family of blenders is comprised of three series—OmniBlend I, OmniBlend III, and OmniBlend V—each consisting of the models listed below:

The JTC OmniBlend is not only a bar and smoothie blender, but also an omni-food-preparing machine for the professional kitchen. It is uniquely capable of processing a large variety of foods with unsurpassed blending power and efficiency. Regardless of the quantity processed, the result is always flawless thanks to its powerful motor and optimized mechanical design. It is the best choice for culinary art and craft.

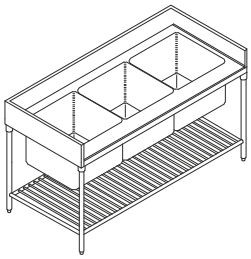
The OmniBlend is also known as: the Total Blender, Smoothies Machine, Whole Food Blender, Omni Blender, Food-preparing Machine, JTC Total Nutrition Center, JTC Vitamin-Mixing Machine, JTC Nutrition Center, High-performance Beverage Blender, JTC Blending Station on Counter, JTC Food Service Machine, etc.



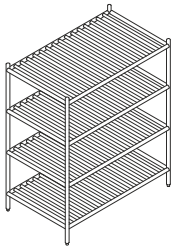
SOILED DISH LANDING TABLE WITH SINK UNIT



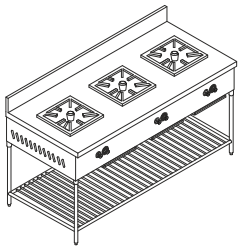
CLEAN DISH LANDING TABLE



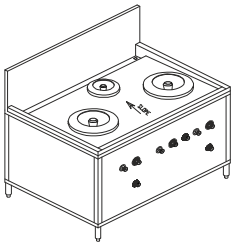
THREE SINK UNIT



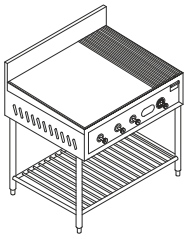
POT RACK



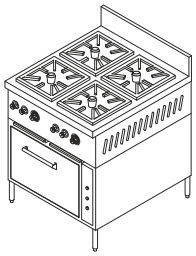
THREE BURNER RANGE



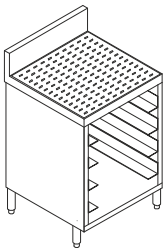
TWO BURNER CHINESE RANGE



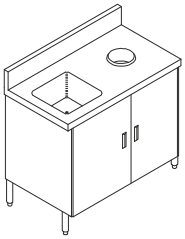
GRILL WITH GRIDDLE PLATE



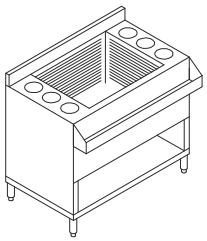
4 BURNER RANGE WITH ELE. OVEN



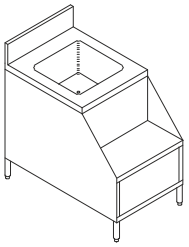
DRAIN BOARD WITH RACK SLIDE



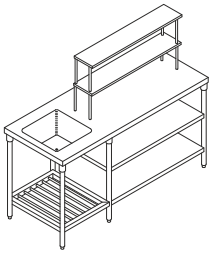
COUNTER WITH SINK



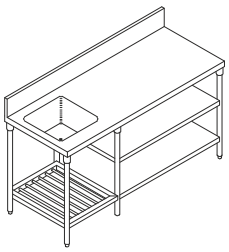
COCKTAIL STATION WITH ICE BIN



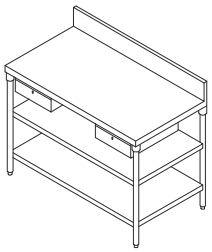
BLENDER STATION WITH SINK



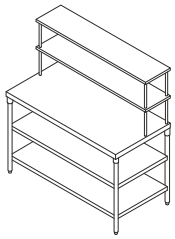
WORK TABLE WITH SINK & TWO U/S, DBL OVERHEAD SHELF



WORK TABLE WITH SINK AND 2 U/S



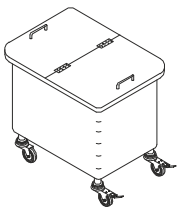
WORK TABLE WITH 2 U/S WITH DRAWERS



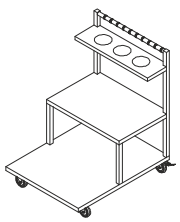
WORK TABLE WITH 2 U/S AND DBL OVERHEAD SHELF



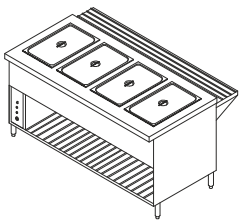
PLATFORM TROLLEY



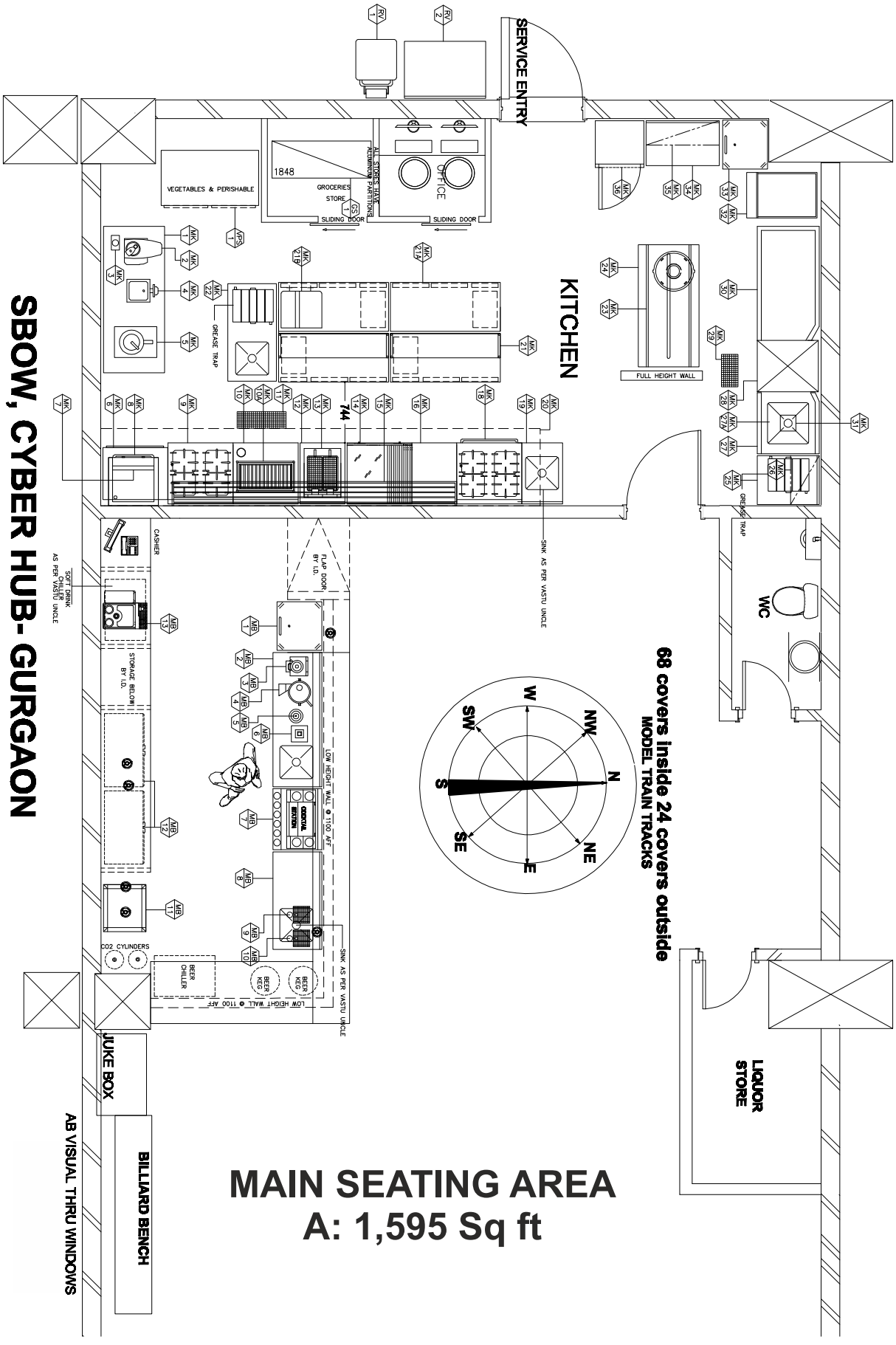
INGREDIENT BIN



CROCKERY AND CUTLERY TROLLEY



HOT BAIN MARIE WITH TRAY SLIDE


SBOW, CYBER HUB- GURGAON
SERVICE ENTRY
KITCHEN
VEGETABLES & PERISHABLE
GROCERIES STORE
OFFICE
SLIDING DOOR
SLIDING DOOR
GREASE TRAP
FULL HEIGHT WALL
GREASE TRAP
WC
CASHIER
SOFT DRINK CHILLER AS PER VASTU UNCLE
FLAP DOOR BY I.D.
SINK AS PER VASTU UNCLE
STORAGE BELOW BY I.D.
LOW HEIGHT WALL @ 1100 AFF
CO2 CYLINDERS
BEER CHILLER
BEER KEG
BEER KEG
LOW HEIGHT WALL @ 1100 AFF
SINK AS PER VASTU UNCLE
68 covers inside 24 covers outside
MODEL TRAIN TRACKS
W
NW
N
NE
E
SE
S
SW
LIQUOR STORE
JUKE BOX
BILLIARD BENCH
AB VISUAL THRU WINDOWS
MAIN SEATING AREA
A: 1,595 Sq ft

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