Since 1993



# BHARAT REFRIGERATION WORKS

Catalogue



www.brwindia.in



#### **COOLING MADE EASY.**

Welcome to Bharat Refrigeration Works, a pioneering name in the realm of commercial refrigeration and commercial kitchen equipment manufacturing since 1993. With a legacy spanning three decades, we have been at the forefront of shaping the culinary and hospitality industry through our innovative and reliable solutions. Our commitment to excellence, coupled with a deep understanding of the evolving needs of businesses, has established us as a trusted partner for those seeking top-tier refrigeration and kitchen equipment solutions. Join us on a journey through cutting-edge technology, unparalleled craftsmanship, and a dedication to enhancing the efficiency and functionality of your commercial spaces. At Bharat Refrigeration Works, we don't just manufacture equipment; we craft opportunities for culinary success.

Distinguished for our unwavering commitment to quality and precision, Bharat Refrigeration Works stands as the preferred choice for a diverse clientele that includes renowned hospitals, prestigious hotels, esteemed caterers, and thriving bakeries. Our extensive range of commercial refrigeration and kitchen equipment has been meticulously designed to meet the exacting demands of these esteemed establishments, ensuring the preservation of freshness, the enhancement of culinary experiences, and the seamless flow of operations. Collaborating with Bharat Refrigeration Works signifies more than a business partnership – it signifies a symbiotic relationship that empowers your enterprise to excel in its domain. Join the ranks of esteemed institutions that have entrusted their success to us, and experience the difference that exceptional equipment can make in your operations.

With an illustrious experience spanning three decades, Bharat Refrigeration Works has mastered the art of crafting tailor-fit solutions that perfectly align with the unique requirements of our valued clients. Our seasoned expertise in the field of commercial refrigeration and kitchen equipment manufacturing empowers us to not only understand the diverse needs of various industries but also to anticipate and address the specific challenges they encounter.

# ABOUT US

At Bharat Refrigeration Works, we take immense pride in our ability to create equipment that goes beyond the one-size-fits-all approach. Our team of skilled professionals collaborates closely with each client, ensuring a deep comprehension of their operational intricacies, spatial constraints, and aesthetic preferences. This personalized approach, combined with our state-of-the-art technology and meticulous craftsmanship, culminates in equipment that is a seamless extension of your vision and requirements.

We understand that success lies in the details, and that's why our commitment to precision and innovation is unwavering. When you choose Bharat Refrigeration Works, you're not just acquiring equipment - you're investing in a tailored solution that optimally serves your needs, enhances efficiency, and elevates your overall business performance. Join us in transforming your culinary and refrigeration experiences with equipment that's as unique as your ambitions.

# **BRAND WITH US**

























































# COOKING EQUIPMENT



Application: Ideal for bulk frying and general heating purposes.

Specifications:
Made with Stainless Steel AISI-304 as standard.
MS or SS Framework as per requirement.
Works on both LPG & PNG fuel as per requirement.
Individual burner and pilot controller.
Heavy-duty Burners.

Removable SS Drip Tray as standard. Adjustable legs up to 150 MM. Cross Bracing / Undershelves as per requirement. Heavy Cast Iron Pan Support for bulk cooking

#### **SINGLE BURNER RANGE**



Item Code	Description of Goods	Dimension (inches)	Pan Support Size (inches)	Burner Specifications
SBR24	Single Burner Range	24 X 24 X 34 + 4	16 X 16	C22 46800 BTU/Hr 1 Kg/Hr
SBR30	Single Burner Range	30 X 30 X 34 + 4	16 X 16	C35 70000 BTU/Hr 1.5 Kg/Hr

Use: Ideal for bulk frying, steaming, and general heating.

#### **Specifications:**

- 1. Made with AISI 304 SWG 18 as standard.
- 2. MS or SS frame as per your requirements.
- 3. Heavy-duty CI Pan Grill.
- 4. Individual pilot and burner control.
- 5. Removable SS Drip tray.

#### TWO BURNER RANGE



Item Code	Description of Goods	Dimension (inches)	Pan Support Size (inches)	Burner Specifications
TBR48	Two Burner Range	48 X 24 X 34 + 4	16 X 16	C22 46800 BTU/Hr 1 Kg/Hr
TBR487	Two Burner Range	48 X 27 X 34 + 4	16 X 16	C35 70000 BTU/Hr 1.5 Kg/Hr

Use: Ideal for cooking, and general heating.

- 1. Made with AISI 304 SWG 18 as standard.
- 2. MS or SS frame as per your requirements.
- 3. Heavy-duty CI Pan Grill.
- 4. Individual pilot and burner control.
- 5. Removable SS Drip tray.

# COOKING EQUIPMENT



Application: Ideal for bulk frying and general heating purposes.

Specifications:
Made with Stainless Steel AISI-304 as standard.
MS or SS Framework as per requirement.
Works on both LPG & PNG fuel as per requirement.
Individual burner and pilot controller.
Heavy-duty Burners.

Removable SS Drip Tray as standard. Adjustable legs up to 150 MM. Cross Bracing / Undershelves as per requirement. Heavy Cast Iron Pan Support for bulk cooking

#### THREE BURNER RANGE



Item Code	Description of Goods	Dimension (inches)	Pan Support Size (inches)	Burner Specifications
TBR60	Three Burner Range	60 X 24 X 34 + 4	16 X 16	C22 46800 BTU/Hr 1 Kg/Hr
TBR607	Three Burner Range	60 X 27 X 34 + 4	16 X 16	C35 70000 BTU/Hr 1.5 Kg/Hr

Use: Ideal for bulk frying, steaming, cooking, and general heating.

#### **Specifications:**

- 1. Made with AISI 304 SWG 18 as standard.
- 2. MS or SS frame as per your requirements.
- 3. Heavy-duty CI Pan Grill.
- 4. Individual pilot and burner control.
- 5. Removable SS Drip tray.





Item Code	Description of Goods	Dimension (inches)	Pan Support Size (inches)	Burner Specifications
FBR30	Four-Burner Continental Range	30 X 30 X 34 + 4	14 X 14	C22 / T22 46800 / 40000 BTU/Hr 1 Kg/Hr
FBR36	Four-Burner Continental Range	36 X 30 X 34 + 4	14 X 14	C22 / T22 46800 / 40000 BTU/Hr 1 Kg/Hr

Use: Ideal for Italian, continental, and Pan-Asian food cooking.

- 1. Made with AISI 304 SWG 18 as standard.
- 2. MS or SS frame as per your requirements.
- 3. Heavy-duty CI Pan Grill.
- 4. Individual pilot and burner control.
- 5. Removable SS Drip tray.

# COOKING EQUIPMENT



Application: Ideal for bulk frying and general heating purposes.

Specifications:
Made with Stainless Steel AISI-304 as standard.
MS or SS Framework as per requirement.
Works on both LPG & PNG fuel as per requirement.
Individual burner and pilot controller.
Heavy-duty Burners.

Removable SS Drip Tray as standard. Adjustable legs up to 150 MM. Cross Bracing / Undershelves as per requirement. Heavy Cast Iron Pan Support for bulk cooking

#### **CHINESE COOKING RANGE**



Item Code	Description of Goods	Dimension (inches)	Pan Support Size (inches)	Burner Specifications
CR48	Chinese Range	48 X 27 X 34 + 4	14 + 8.5 Dia	T22 40000 BTU/Hr 1 Kg/Hr
CR60	Chinese Range	60 X 27 X 34 + 4	15.5 + 8.5 Dia	T35 70000 BTU/Hr 1.5 Kg/Hr each
CR66	Chinese Range	66 X 27 X 34 + 4	15.5 + 8.5 Dia	T35 70000 BTU/Hr 1.5 Kg/Hr each

Use: Ideal for Chinese, and Pan-Asian food cooking.

#### **Specifications:**

- 1. Made with AISI 304 SWG 16 as standard.
- 2. MS or SS frame as per your requirements.
- 3. Heavy-duty CI Pan Grill.
- 4. Individual pilot and burner control.
- 5. Removable SS Drip tray.

#### **HOT PLATE**



Item Code	Description of Goods	Dimension	Pan Grill	Technical Specifications
HP36	Tawa Range	36" X 30" X 34" + 4"	30" x 24"	V 600 / 70,000 BTU/Hr 1.5 Kg/Hr each
HP42	Tawa Range	42" X 30" X 34" + 4"	36" x 24"	V 900 / 70,000 BTU/Hr
				1.5 Kg/Hr each

Use: Ideal for making Dosa, Uttapam, and Paratha.

- 1. Made with AISI 304 SWG 16 as standard.
- 2. Polished MS Cook top with 15 MM Thickness.
- 3. MS or SS frame as per your requirements.
- 4. Individual pilot and burner control.
- 5. Removable SS Drip tray.





#### **TANDOOR**

Item Code	Description of Goods	Dimension (inches)	Shape	Burner Specifications
TN27	SS Tandoor	27 X 27 X 34	Square	LPG / PNG / Coal
TN30	SS Tandoor	30 X 30 X 34	Square	LPG / PNG / Coal

Use: Ideal for Roasting and baking of chicken, paneer, and breads.

#### Specifications:

- 1. Made with AISI 304 SWG 18 as standard.
- 2. MS or SS frame as per your requirements.
- 3. Heavy-duty wheels for mobility.
- 4. 30MM Glass wool insulation.
- 5. 60MM Thick Clay Pot.



#### **GRIDDLE PLATE**

Item Code	Description of Goods	Dimension (inches)	Plate size	Burner Specifications
GP27	Griddle Plate	27 X 27 X 34 + 4	12 – Ribbed 12 – Plain	RV1 70000 BTU/Hr 1.5 Kg/Hr
GP36	Griddle Plate	30 X 30 X 34 + 4	12 – Ribbed 12 – Plain	RV1 70000 BTU/Hr 1.5 Kg/Hr

Use: Ideal for cooking Chapati, and Roti.

#### Specifications:

- 1.Made with AISI 304 SWG 18 as standard.
- 2.MS or SS frame as per your requirements.
- 3. Polished MS Cook top with 15 MM Thickness.
- 4.Individual pilot and burner control.



#### BARBE-CUE COUNTER

Item Code	Description of Goods	Dimension (inches)	Sigri Size	Burner Specifications
BB36	Bar-Be-Cue	36 X 24 X 34 + 1200	30 X 12	Coal





#### **TILTING TYPE BULK COOKER**

Item Code	Description of Goods	Capacity	Construction	Technical Specifications
BC 100	Bulk Cooker	100 L	Pre- <b>Po</b> lished Steel	C 35 / 74,500 BTU/Hr
				1.5 Kg/Hr each
BC 150	Bulk Cook	150 L	Pre-Polished Steel	C 65 / 74,500 BTU/Hr
				2.2 Kg/Hr each

Use: Ideal for boiling, steaming vegetables, rice, pulses, and grains in bulk quantities.

#### **Specifications:**

- 1. Made with AISI 304 SWG 16 as standard.
- 2. Essential for bulk cooking at Industrial, hospital, military, school canteens.
- 3. MS or SS frame as per your requirements.
- 4. Jacketed Steel surface.
- 5. Individual pilot and burner control.
- 6. DRP valves as standard.

#### **TILTING TYPE BRAT PAN**



Item Code	Description of Goods	Capacity	Construction	Technical Specifications
BP 100	Brat Pan	100 L	Pre-Polished Steel	C 35 / 74,500 BTU/Hr
				1.5 Kg/Hr each
BP 150	Brat Pan	150 L	Pre-Polished Steel	C 65 / 74,500 BTU/Hr
				2.2 Kg/Hr each

**Use:** Ideal for boiling, steaming, stewing, simmering, roasting, poaching, braising and shallow and deep-frying vegetables in bulk quantities.

#### Specifications:

- 1. Made with AISI 304 SWG 16 as standard.
- 2. Essential for bulk cooking at Industrial, hospital, military, school canteens.
- 3. Jacketed steel surface
- 4. MS or SS frame as per your requirements.
- 5. Individual pilot and burner control.
- 6. DRP valves as standard.





Item Code	Description of Goods	Dimension	Pan Grill	Technical Specifications
CP42	Chapati Plate	42" X 30" X 34"	30" x 24"	V 600 / 70,000 BTU/Hr 1.5 Kg/Hr each
CP48	Chapati Plate	48" X 30" X 34" + 4"	36" x 24"	V 900 / 70,000 BTU/Hr 1.5 Kg/Hr each

Use: Ideal for cooking Chapati, and Roti.

- 1. Made with AISI 304 SWG 18 as standard.
- 2. MS or SS frame as per your requirements.
- 3. Polished MS Cooktop with 15 MM Thickness.
- 4. Individual pilot and burner control.



Preparation Equipment Application: Solid Steel surfaces for intensive chopping and Specifications:

Made with Stainless Steel AISI-304 as standard.

MS or SS Framework as per requirement.

AISI – 304 with 1 – 1.4 MM.

Adjustable legs up to 150 MM with PVC Cap.

Cross Bracing / Undershelves as per requirement.

Sound-deadening rubber gaskets are available on requirements.

#### **SS RACKS**



Item Code	Description of Goods	Dimension (inches)	Sheet Grade / Thickness	Pipe Grade / Thickness
RC36	Stainless Steel Rack	36 X 18 X 72	304 / 20	304 / 18
RC42	Stainless Steel Rack	42 X 18 X 72	304 / 18	304 / 18
RC48	Stainless Steel Rack	48 X 18 X 72	304 / 18	304 / 18

#### **WORK TABLE**



Item Code	Description of Goods	Dimension (inches)	Sheet Grade / Thickness	Pipe Grade / Thickness
WT24	Work Table	24 X 24 X 34 + 4	304 / 16-20	304 / 18
WT30	Work Table	30 X 24 X 34 + 4	304 / 16-20	304 / 18
WT36	Work Table	36 X 24 X 34 + 4	304 / 16-20	304 / 18
WT42	Work Table	42 X 24 X 34 + 4	304 / 16-20	304 / 18
WT48	Work Table	48 X 24 X 34 + 4	304 / 16-20	304 / 18

#### **TRAY RACK**



Item Code	Description of Goods	Dimension (inches)	GN Pan	No. of Tray
TR24	Tray Rack	24 X 18 X 60/72	2/1	12

#### **MASALA TROLLEY**



Item Code	Description of Goods	Dimension (inches)	GN Pan	No. of Container
MT24	Masala Trolley	24 X 24 X 34	1/9	9
MT30	Masala Trolley	30 X 30 X 34	1/9	12





#### **POTATO BIN**

Item Code	Description of Goods	Dimension (inches)	Mobility	Capacity
PB30	Ingredient Bin	30 X 30 X 34	Heavy Duty Wheels	50 Kg.
PB36	Ingredient Bin	36 X 30 X 34	Heavy Duty Wheels	80 Kg.



#### FOOD TROLLEY

Item Code	Description of Goods	Dimension (inches)	Tier	Tray Size
FT30	Food Trolley	30 X 30 X 34	1	30 X 27
FT48	Food Trolley	48 X 30 X 34	2	47 X 27



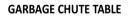
#### FOOD WARMER TROLLEY

Item Code	Description of Goods	Dimension (inches)	Tier	GN Pan Size	No. of GN Pan
FWT30	Food Warmer Trolley	30 X 30 X 34	1	2	1/1
FWT48	Food Warmer Trolley	48 X 30 X 34	2	2	1/1



#### UTILITY TROLLEY

Item Code	Description of Goods	Dimension (inches)	Tier	Wheels
UT24	Utility Trolley	24 X 24 X 34	2	Yes
MT30	Masala Trolley	30 X 30 X 34	3	Yes





Item Code	Description of Goods	Dimension (inches)	Sheet Grade / Thickness	Pipe Grade / Thickness
GCT42	Garbage Chute Table	42 X 24 X 34 + 4	304 / 16-20	304 / 18
GCT48	Garbage Chute Table	48 X 24 X 34 + 4	304 / 16-20	304 / 18
GCT60	Garbage Chute Table	60 X 24 X 34 + 4	304 / 16-20	304 / 18

#### WORK TABLE WITH OHS



WORK IADEL				
Item Code	Description of Goods	Dimension (inches)	Sheet Grade / Thickness	Pipe Grade / Thickness
WTH48	Work Table with OHS	48 X 24 X 34 + 12 + 12	304 / 16-20	304/18
WTH60	Work Table with OHS	60 X 24 X 34 + 12 + 12	304 / 16-20	304/18
WTH66	Work Table with OHS	66 X 24 X 34 + 12 + 12	304 / 16-20	304/18

# PREPARATION EQUIPMENT



#### Application:

Enhancing Culinary experiences with fully automatic machines ideal for chopping, peeling, mixing, and making.

#### **Specifications:**

- Made with Stainless Steel AISI 304 as standard.
- Variable options available in different capacities, and sizes as per the requirement.
- Imported heavy-duty steel blades for longevity.



#### **VEGETABLE CUTTER**

Item Code	Description of Goods	Dimensions (mm)	No. of Blades	Construction	Power (W)
VC5	Vegetable Cutter	750 X 350 X 500	5 + 2	Aluminium Alloy & SS	550



#### **POTATO PEELER**

Item Code	Description of Goods	Dimension (inches)	Capacity (Kg)	Water Consumption (Ltr)
PP100	Potato Peeler	Standard	100	8



#### **MEAT MINCER**

Item Code	Description of Goods	Dimension (inches)	Capacity (Kg)	Capacity (W)
MM15	Meat Mincer	Standard	100	1500



#### **MEAT SLICER**

Item Code	Description of Goods	Dimension (inches)	Thickness (mm)	Power (W)
MS	Meat Slicer	23 X 19 X 17	0.2 – 1.2	1500





#### WET GRINDER

Item Code	Description of Goods	Dimension (inches)	Capacity (Kg)	Wattage (W)
#	Wet Grinder	Standard	7 Ltr	1500



#### **BOWL CHOPPER**

Item Code	Description of Goods	Dimension (mm)	Capacity (L)	Wattage (W)
#	Bowl Chopper	770 X 710 X 960	20	1500
#	Bowl Chopper	605 X 462 X 500	5	550



#### **PULVERISER**

Item Code Description of Goods		Dimension (inches)	Capacity (Kg)	Wattage (W)	
#	Pulveriser	Counter Top	100	1100	
#	Pulveriser	Counter Top	150	1500	



#### **SAUSAGE STUFFER**

Item Code	Description of Goods	Dimension (inches)	Capacity (Ltr)	Funnel Size (mm)
SV 05	Sausage Stuffer	12 X 9 X 26	5	38/32/22/16
SV 07	Sausage Stuffer	12 X 12 X 31	7	38/32/22/16

# BAKERY EQUIPMENT

#### PLANETARY MIXER



Item Code	Description of Goods	Capacity (Ltr)	Kneading Capacity (Kg)	Power (W)
В7	Planetary Mixer	7	0.5	500
B10	Planetary Mixer	10	1.5	800
B20	Planetary Mixer	20	5	1100
B30	Planetary Mixer	30	8	1250
B40	Planetary Mixer	40	12	2200

#### **GAS BAKING OVEN**



Item Code	Description of Goods	Dimensions (mm)	Chamber (mm)	Tray Size (mm)	Power (KW)
GBO11	1 Deck 1 Tray	960 X 600 X 500	650 X 420 X 220	400 X 600 X 30	0.10
GBO12	1 Deck 2 Tray	1300 X 890 X 630	870 X 650 X 230	400 X 600 X 30	0.10
GBO24	2 Deck 4 Tray	1300 X 890 X 1410	870 X 650 X 230	400 X 600 X 30	0.20
GBO36	3 Deck 6 Tray	1300 X 840 X 1720	870 X 650 X 230	400 X 600 X 30	0.30

#### **SPIRAL MIXER**



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Item Code	Description of Goods	Capacity (Ltr)	Kneading Capacity (Kg)	Power (W)	
H20	Spiral Mixer	20	8	1500	
H30	Spiral Mixer	30	12	2000	
H50	Spiral Mixer	50	20	2500	

#### **CONVEYOR TOASTER**



Item Code	Description of Goods	Dimension	Power	Туре
TT 150	Conveyor Toaster	290 X 420 X 390 MM	1300 W	Counter Top
TT 300	Conveyor Toaster	370 X 420 X 390 MM	1900 W	Counter Top

#### **PLANETARY MIXER**



Item Code	Description of Goods	Capacity (Ltr)	Kneading Capacity (Kg)	Power (W)
В7	Planetary Mixer	7	0.5	500



#### SALADETTE TABLE



Item Code	Description of Goods	Capacity (Ltr)	Dimension (mm)	No. of GN Pan	Operating Temperature
SD1200	Saladette Tables	298	1200 X 750 X 850 +150	6 1/6	-2 °C
SD1500	Saladette Tables	400	1500 X 750 X 850 +150	8 1/6	-2 °C
SD1800	Saladette Tables	520	1800 X 750 X 850 +150	9 1/6 Double Row	-2 °C



#### DISPLAY COUNTER (VENTILATED COOLING)

Item Code	Description of Goods	Dimensions (mm)	No. of Shelves	Power (KW)
FDVC12	Display Counter	1200 X 700 X 1300	03 + 01	1.6
FDVC15	Display Counter	1500 X 700 X 1300	03 + 01	2.4



#### DISPLAY COUNTER (STATIC COOLING)

Item Code	Description of Goods	Dimensions (mm)	No. of Shelves	Power (KW)
FDSC12C	Display Counter	1200 X 700 X 1300	03 + 01	1.6
FDSC15C	Display Counter	1500 X 700 X 1300	03 + 01	2.4



#### **BREAD SLICER**

Item Code	Description of Goods	No. of Slices	Dimension (mm)	Thickness of Slice (mm)	Power (W)
BS760SS	Bread Slicer	31	760 X 560 X 780	12	370
BS760HS	Bread Slicer	31	730 X 680 X 900	12	370



#### SANDWICH GRILLER

Item Code	Description of Goods	Bread Size	Power (W)	Dimension (mm)
#	Sandwich Griller	Regular	1800	370 X 305 X 190
#	Sandwich Griller	Jumbo	2200	425 X 370 X 190
#	Sandwich Griller	2 X Jumbo	1800 X 2	565 X 370 X 190



#### Specifications:

- Made with Stainless Steel AISI-304 as standard.
- Puf Insulated cabinets and doors (thickness ranging from 60 to 120 mm).
- Removable gaskets with a retainer for easy replacement.
- Large cabinets suitable for 2/1 GN Pan.
- MS or SS Framework as per requirement.
- Dynamic Ventilated Cooling Systems for uniform temperature.

- Heavy-duty Castor wheels.
- Removable SS Drip Tray as standard.
- Tropicalized condenser designed at 43 Deg. C.
- IGT copper coils for precise condensation and evaporation.
- Concealed drain slots to control moisture content.
- Noise levels below 40< decibels.
- Static Cooling Systems are available on request.
- Custom-Tailor fit equipment available on special demand.



#### **BLAST CHILLER & FREEZER**

Item Code	Description of Goods	Capacity (Ltr)	Dimension (mm)	Operating Temperature (C)
BC100SD	Blast Chiller & Freezer	10 GN	800 X 800 X 1800	-35 °C
BC200SD	Blast Chiller & Freezer	14 GN	800 X 1000 X 2050	-35 ℃
BC300SD	Blast Chiller & Freezer	16 GN	800 X 1000 X 2200	-35 °C

#### **COLD ROOM**



Item Code	Description of Goods	Dimensions (Ft.)	Operating Temperature	Cooling Capacity (BTUH)
WC64	Cold Room	8 X 8 X 8	-2 °C	10,000
WC80	Cold Room	10 X 8 X 8	-2 °C	10,000
WC100	Cold Room	10 X 10 X 8	-2 °C	15,000
WC150	Cold Room	10 X 15 X 8	-2 °C	15,000

#### COLD ROOM

COLD ROOM					
Item Code	Description of Goods	Dimensions (Ft.)	Operating Temperature	Cooling Capacity (BTUH)	
WF64	Cold Room	8 X 8 X 8	-20 °C	6,000 X 2	
WF80	Cold Room	10 X 8 X 8	-20 °C	8,000 X 2	
WF100	Cold Room	10 X 10 X 8	-20 °C	8,000 X 2	
WF150	Cold Room	10 X 15 X 8	-20 °C	10,000 X 2	





#### **UPRIGHT FREEZER**

Item Code	Description of Goods	Capacity (Ltr)	Dimension (mm)	Operating Temperature	
RF600-2D	Upright Freezer	600	700 X 800 X 2050	-20 °C	
RF1200-4D	Upright Freezer	1050	1200 X 800 X 2050	-20 °C	
RF1400-4D	Upright Freezer	1350	1400 X 800 X 2050	-20 °C	

#### **UPRIGHT CHILLER**

Item Code	Description of Goods	Capacity (Ltr)	Dimension (mm)	Operating Temperature
RC600-2D	Upright Chiller	600	700 X 800 X 2050	-2 °C
RC1200-4D	Upright Chiller	1050	1200 X 800 X 2050	-2 °C
RC1400-4D	Upright Chiller	1350	1400 X 800 X 2050	-2 °C



#### **CHEST FREEZER**

Item Code	Description of Goods	Capacity (Ltr)	Dimension (mm)	Operating Temperature
CF205 SD	Chest Freezer	205	850 X 665 X 850	-20 °C
CF320 DD	Chest Freezer	320	1200 X 665 X 850	-20 °C
CF405 DD	Chest Freezer	405	1450 X 665 X 850	-20 °C
CF500 DD	Chest Freezer	500	1680 X 665 X 850	-20 °C
CF600 TD	Chest Freezer	600	1915 X 665 X 850	-20 °C



#### VISI COOLER

Item Code	Description of Goods	Capacity (Ltr)	Dimension (mm)	Operating Temperature
VC 220 SD GT	Visi Cooler	220	535 X 670 X 1390	-2 °C
VC 320 SD GT	Visi Cooler	320	560 X 705 X 1680	-2 °C
VC 450 SD GT	Visi Cooler	450	650 X 725 X 1910	-2 °C



#### **GLASS TOP FREEZER**

Item Code	Description of Goods	Capacity (Ltr)	Dimension (mm)	Operating Temperature
GT205 P	Glass Top Freezer	205	850 X 665 X 850	-20 °C
GT320 P	Glass Top Freezer	320	1200 X 665 X 850	-20 °C
GT405 P	Glass Top Freezer	405	1450 X 665 X 850	-20 °C

# CATERING ITEMS



**SOUP WARMER** Capacity: 10 Ltr.



**CEREAL DISPENSER TRIPLE** 4 Ltr. x 3



WAFFLE MACHINE

Size : 250mm x 350mm x 360m

Power: 1 Kw



Size : 690mm x 590mm x 225mm Power : 1.5 Kw

**BAIN MARIE** 



Size : 780mm x 530mm x 700mm

Power: 1000w



Size : 1070mm x 530mm x 700mm Power : 1400w

#### **ELECTRIC WARMER**



ELECTRIC CHAFER Capacity: 10 Ltr.



Size: 210x190x130mm Power: 6 Kw

Size : 180x 180x 130mm Power : 4Kw

PASTA BLOILER

#### **GRIDDLE PLATE**

Item Code	Description of Goods	Plate Type	Dimension (mm)
GP7P	Griddle Plate	Plain	550 X 514 X 540
GP7HP	Griddle Plate	Half Ribbed	550 X 514 X 540
GP72P	Griddle Plate	Plain	730 X 565 X 540
GP72HP	Griddle Plate	Half Ribbed	730 X 565 X 540

#### **GRIDDLE PLATE**





#### **HOT BAIN MARIE**



Item Code	Description of Goods	Dimension	GN Pan	<b>Technical Specifications</b>
HBM60	Bain Marie	60" X 27" X 34" + 18"	5 X 1/1	Copper Element
				2 X 2200 Watt
HBM72	Bain Marie	72" X 27" X 34" + 18"	6 X 1/1	Copper Element
				2 X 2500 Watt
HBM84	Bain Marie	84" X 27" X 34" + 18"	7 X 1/1	Copper Element
				3 X 2200 Watt

Use: Ideal for keeping cooked food hot.

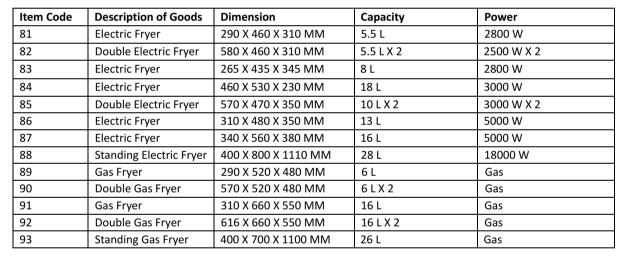
#### Specifications:

- 1. Made with AISI 304 SWG 18 as standard.
- 2. MS or SS frame as per your requirements.
- 3. Individual Gastronome containers with lids.
- 4. High-rise sneeze guard.
- 5. Copper Electrodes with temperature controller and limit switch.











#### **SHAWARMA MACHINE**



Item Code	Description of Goods	Dimension	Power	Туре
PE2	Shawarma Machine	535 X 685 X 750 MM	6600 W	Counter Top
PE3	Shawarma Machine	535 X 685 X 980 MM	8000 W	Free Standing
PG2	Shawarma Machine	535 X 685 X 750 MM	-	Counter Top
PG3	Shawarma Machine	535 X 685 X 980 MM	-	Free Standing

**Use:** Ideal equipment for Toasting, Browning, broiling foods at higher temperature.





Item Code	Description of Goods	Dimension	Power	Туре
936	Electric Salamander	580 X 390 X 390 MM	2200 W	Wall Mounting
937	Electric Salamander	790 X 455 X 490 MM	4000 W	Wall Mounting
450 S	Electric Lift Salamander	450 X 520 X 500 MM	2800 W	Counter Top
600 S	Electric Lift Salamander	600 X 520 X 500 MM	4000 W	Counter Top







#### SINK UNIT

Item Code	Description of Goods	Bowl Thickness (mm)	Bowl Depth (mm)	Dimension (mm)
SU24	Sink Unit	1.2	300	600 X 600 X 850 + 100
SU36	Double Sink Unit	1.2	300	900 X 600 X 850 + 100
SU48	Double Sink Unit	1.4	300	1200 X 600 X 850 + 100
SU66	Triple Sink Unit	1.4	300	1700 X 600 X 850 + 100

#### **GARBAGE CHUTE TABLE**



Item Code	Description of Goods	Dimension (inches)	Sheet Grade / Thickness	Pipe Grade / Thickness
GCT42	Garbage Chute Table	42 X 24 X 34 + 4	304 / 16-20	304 / 18
GCT48	Garbage Chute Table	48 X 24 X 34 + 4	304 / 16-20	304 / 18
GCT60	Garbage Chute Table	60 X 24 X 34 + 4	304 / 16-20	304 / 18



#### DISHWASHER



Item Code	Description of Goods	Dimension (mm)	Racks / Hr.	Electrical Load (kW)	Wash Programs	Tank Capacity
500 ECO - S	Dishwasher	620 X 750 X 1500	45	4.75	4	25
500 ECO	Dishwasher	620 X 750 X 1500	60	7.2	4	25



#### SS RACKS

Item Code	Description of Goods	Dimension (inches)	Sheet Grade / Thickness	Pipe Grade / Thickness
RC36	Stainless Steel Rack	36 X 18 X 72	304 / 20	304 / 18
RC42	Stainless Steel Rack	42 X 18 X 72	304 / 18	304 / 18
RC48	Stainless Steel Rack	48 X 18 X 72	304 / 18	304 / 18

# BAR EQUIPMENT





#### **BLENDER**

Item Code	Description of Goods	Capacity (Ltr)	Make	Power (HP)
TM788	Blender	1.5	JTC	3
TM767	Blender	2	JTC	3
TM800	Blender	2	JTC	3
TM800AQ	Blender	1.5	JTC	3



#### **VISI COOLER**

Item Code	Description of Goods	Capacity (Ltr)	Dimension (mm)	Operating Temperature
VC 220 SD GT	Visi Cooler	220	535 X 670 X 1390	-2 °C
VC 320 SD GT	Visi Cooler	320	560 X 705 X 1680	-2 °C
VC 450 SD GT	Visi Cooler	450	650 X 725 X 1910	-2 °C





Item Code	Description of Goods	Dimension (mm)	Grade / Thickness	Pipe Grade / Thickness
CS30	Cocktail Station	750 X 750 X 850 + 50	304 / 18	304 / 18
CS36	Cocktail Station	900 X 900 X 850 + 50	304 / 18	304 / 18



#### WINE CELLAR

Item Code	Description of Goods	Dimension (mm)	Bottle Capacity	Temperature	Power (W)
WCR22	Wine Cooler	435 X 580 X 1020	22	10 °C	700
WCR66	Wine Cooler	635 X 580 X 1020	65	10 °C	1000





#### **BACK BARS**

Item Code	Description of Goods	Capacity (Ltr)	Dimension (mm)	Power (W)	Operating Temperature
RBW95	Back Bar	226	900 X 545 X 900	500	0 °C
RBW135	Back Bar	349	1350 X 545 X 900	750	0 °C



#### **COFFEE MACHINE**

Item Code	Description of Goods	Dimension (mm)	Boiler (L)	Heating Load (W)	Group	Weight
Green me	Coffee Machine	385 X 530 X 560	4	1700	1	35
Green P1612	Coffee Machine	765 X 530 X 560	11	4300	2	78
Green P1613	Coffee Machine	1005 X 530 X 560	16	6000	3	95



ICE CRUSHER

Size : 425mm x 200mm x 300m

Power: 250 watt



HAND BLENDER

Rod Size : 18.5" Power : 500 watt



**ACCESSORIES** 



ICE CUBER Power : 220 watt









SS HOOD 1

SS HOOD 1

**AXIAL FAN** 







**CENTRIFUGAL BLOWER** 

#### **EXHAUST HOOD**

Item Code	Description of Goods	Thickness (mm)	Hood Type	Dimension (mm)	
EH24	Exhaust Hood	0.8	Wall Suspended	600 X 700 X 500	
EH36	Exhaust Hood	0.8	Wall Suspended	900 X 700 X 500	
EH48	Exhaust Hood	0.8	Wall Suspended	1200 X 700 X 500	
EH60	Exhaust Hood	0.8	Wall Suspended	1500 X 700 X 500	
EIH72	Exhaust Hood	1	Ceiling Suspended	1800 X 1200 X 500	

# DAKE

## **BAKERY & DAIRY**



























OUR CLIENTS







### INN









# **MEDICAL**





















## INDUSTRIAL













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