



DeltaQ

HVAC & Refrigeration Consultants
Pioneering Heating and Cooling Solutions



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Product Overview



Air Conditioning
Solution



Clean Room &
Healthcare
Solutions



Cold Room
Solutions



Commercial
Kitchen
Equipment's

Key brands we work with





Our Refrigeration section

COLD ROOMS

Cold rooms are specialized, temperature-controlled spaces designed to store perishable goods, such as food, pharmaceuticals, and chemicals, at low temperatures. They are essential in industries like food processing, healthcare, and logistics to ensure the longevity and quality of sensitive products. By maintaining precise temperature and humidity levels, cold rooms prevent spoilage, microbial growth, and degradation, ensuring compliance with safety and quality standards. Their versatility and reliability make them a cornerstone of modern supply chains and industrial operations.





Preserving Freshness, Ensuring Quality.



Slim Type (Dual Flow)



Cubical Type



Semi-Hermetic



Hermetic



Foamed-in-Place Polyurethane/PIR Rockwool

Most advanced, high-density of 40 kg/m³ PUF insulation ensures best insulating efficiency and uniform structure. Available in 60, 75, 80, 100, 125 & 150 mm thickness



Perfect Panel Configuration

Available in a variety of Height and Width dimensions – Walls, Floor, Door Frame, Door Leaf, Tee Walls, Corners & Ceilings. PVC Gaskets at all joints make them perfect and 100% cam locking possible.



Hinge Doors

Aesthetic, efficient, durable, suitable for heavy-duty usage. Flush-fit with FRP door perimeter with auto closer. Overlap & double leaf door options available for all applications



Sliding Doors

Sliding door available for all applications in manual & motorized options



Cold Room with Various Options



Digital Temperature Display cum controller

Displays the accurate temperature inside the Coldroom. BMS connectivity & data logging option available

Model No. (Outdoor Unit)	Model No. (Indoor Unit)	Refrigeration Capacity BTU / Hr.	Temp. Range (C)	Loading Temp. (C)	Max. Loading (kgs./Day)	Max. Room Volume with 8' Ht. (CFT)	Max. Room Area (SQ. FT.)	Power* (SQ. FT.) (kw)	Power Supply (V / Ph / Hz)	Defrosting
CCO-082*-H*	CSCI-082-SS*	8000	2 to 6	30	280	512	64	1.6	230 / 1 / 50	Off-cycle
CCO-122-HA	CSCI-122-SS	12000	2 to 6	30	540	960	120	2	230 / 1 / 50	Off-cycle
CCO-152-HA	CSCI-152-SS	15000	2 to 6	30	770	1360	170	2.5	230 / 1 / 50	Off-cycle
CCO-192-HA	CSCI-192-SS	19000	2 to 6	30	1000	1800	225	3	400 / 3 / 50	Off-cycle
CCO-212-HA	CKCI-212-SS	21000	2 to 6	30	1200	2080	260	3.4	400 / 3 / 50	Off-cycle
CCO-302-HA	CKCI-302-SS	30000	2 to 6	30	2200	3800	475	5.3	400 / 3 / 50	Off-cycle
CCO-412-SA	CKCI-412-SS	41000	2 to 6	30	2600	4520	565	5.7	400 / 3 / 50	Off-cycle
CFO-064-HA	CKFI-064-SS	6000	(-18 to -22)	-10	280	512	64	2	400 / 3 / 50	Electric
CFO-084-HA	CKFI-084-SS	8000	(-18 to -22)	-10	425	750	90	2.8	400 / 3 / 50	Electric
CFO-104-HA	CKFI-104-SS	10000	(-18 to -22)	-10	570	1000	125	3.4	400 / 3 / 50	Electric
CFO-144-HA	CKFI-144-SS	14000	(-18 to -22)	-10	900	1600	200	4.3	400 / 3 / 50	Electric
CFO-184-SHA	CKFI-184-SS	18000	(-18 to -22)	-10	1400	2520	315	6.2	400 / 3 / 50	Electric
CFO-234-SHA	CKFI-234-SS	23000	(-18 to -22)	-10	2000	3520	440	8.1	400 / 3 / 50	Electric

Confectionary Showcase



Technical Specifications

Model	Description	No. of Shelves	Dimensions WxDxH (inch)	Volume Ltrs.	Temperature Range	Rated Elect. Input
CSF 34W	Flat Glass Cold Showcase	Base + 3	34 x 30 x 48	185	2 ~ 8°C	265 W
CSF 44W	Flat Glass Cold Showcase	Base + 3	48 x 30 x 48	255	2 ~ 8°C	324 W
CSFT 43	Inclined Glass Cold Show Case	Base + 3	48 x 32 x 57	500	2 ~ 8°C	490 W
CSR 400	Panoramic Cold Showcase	Base + 4	27 x 27 x 69	400	2 ~ 8°C	480 W
LSC 408	Panoramic Cold Showcase	4 Shelves	28 x 28 x 71	468	2 ~ 10°C	280 W
HTH 120	Counter Top Hot Showcase	Base + 2	27 x 23 x 27	120	30 ~ 90°C	1100 W
HTR 120	Counter Top Cold Showcase	Base + 2	27 x 23 x 27	120	2 ~ 10°C	160 W
FSDHR 108	Counter Top Hot Showcase	4 (Rotating)	19 x 19 x 34	108	30 ~ 90°C	1200 W
FSDCR 108	Counter Top Cold Showcase	4 (Rotating)	19 x 19 x 34	108	2 ~ 10°C	230 W

• Specification, features and colours are subject to change without any notice, due to continuous product development.

• Power supply requirements for all models : 220 Volts, 50 Hz, Single Phase

• All cold confectionery showcase are designed for 28°C.

Showcase Coolers

Product/Model Specification	Upright Showcase Chiller												
	FKG 120	FKG 125	FKG 235	FKG 320	FKG 322 Dix	FKG 330	FKG 350	FKG 400	FKG 422 Dix	FKG 430	FKG 450	FKG 520	FKG 610
Capacity (litres)	120	115	210	285	285	300	310	380	380	400	410	480	580
Dimension (mm) (WxDxH)	559x533x838	470x500x1025	559x559x1270	559x559x1727	545x620x1727	559x559x1651	575x525x1770	584x610x1993	600x665x1877	648x563x1910	575x565x1920	650x615x1995	850x660x2184
Temperature Range	2°C ~ 8°C												
Wheels	No	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Refrigerant	R600a	R600a	R600	R600	R600	R600a	R600a	R600	R600	R600a	R600a	R600a	R290
Rated Load, Wattage	170	163	180	200	200	206	200	240	240	306	220	260	300
No. of Shelves/Drawer	2	3	4	4	4	4	4	5	5	4	5	5	5
No. of Doors	1	1	1	1	1	1	1	1	1	1	1	1	1



Freezers



Products/Model Specification	Flat Glass Top Chest Freezers									
	IKG 111	IKG 302	IKG 305	IKG 311	IKG 402	IKG 405	IKG 411	IKG 502	IKG 505	IKG 511
Capacity (litres)	100	210	217	285	313	320	363	416	419	439
Dimension (mm) WxDxH	597x506x813	815x682x775	826x610x838	991x686x838	1105x682x792	1092x610x864	1194x586x864	1356x682x792	1354x610x864	1422x686x838
Temperature Range	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C
Wheels	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Refrigerant	R600a	R290	R290	R290	R290	R290	R290	R290	R290	R290
Rated Load, Wattage	160	300	300	220	325	300	240	285	430	280
No. of Baskets	1+1*	1	2	2+2*	2	3	2+2*	2	4	4+2*
Star Rating	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	-

Products/Model Specification	Flat Glass Top Chest Freezers				Curve Glass Top Chest Freezers			Island Showcase	
	IKG 602	IKG 605	IKG 611	IKG 711	IKG 321C	IKG 421C	IKG 719C	IL-450	IL-550
Capacity (litres)	519	556	524	650	243	391	650	426	528
Dimension (mm) WxDxH	1685x682x792	1676x610x889	1651x686x838	1803x673x838	970x650x850	1300x680x850	1803x673x838	1740x699x914	1890x850x870
Temperature Range	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C
Wheels	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Refrigerant	R290	R290	R290	R290	R290	R290	R290	R290	R290
Rated Load, Wattage	525	430	300	400	220	240	400	275	310
No. of Baskets	4	4	4+2*	9	3	6	9	4	6
Star Rating	Yes	Yes	-	-	Yes	Yes	-	-	-

Reach Ins & Under counters

Product	Model	Dimension (WxDxH) mm	Volume (in ltrs.)	Design (GN Compatibility)	No. of Doors	No. of shelves	Temperature Range (°C)	Input Power (in watts)	Refrigerant
Reach-in Refrigerators (Ventilated Cooling)	GN 650 TNM (New)	680 x 800 x 2010	600	2 x GN 1/1	2	3	2 to 8°C*	375	R134a
	GN 1410 TNM (New)	1340 x 800 x 2010	1200	2 x GN 1/1	4	6	2 to 8°C*	800	R134a
	GN 700 TNME	740 x 830 x 2010	650	2 x GN 1/1	2	3	2 to 8°C*	400	R290
	GN 1500 TNME	1480 x 830 x 2010	1300	2 x GN 1/1	4	6	2 to 8°C*	670	R290
	VRI 550/555 TNM	680 x 710 x 2010	550	-	2	3	2 to 8°C*	210	R290
	VRI 1100/1111 TNM	1340 x 710 x 2010	1100	-	4	6	2 to 8°C*	400	R290
Reach-in Freezers (Ventilated Cooling)	GN 650 BTM (New)	680 x 800 x 2010	600	2 x GN 1/1	2	3	-18 to -22°C*	800	R404a
	GN 1410 BTM (New)	1340 x 800 x 2010	1200	2 x GN 1/1	4	6	-18 to -22°C*	1060	R404a
	GN 700 BTME	740 x 830 x 2010	650	2 x GN 1/1	2	3	-18 to -22°C*	800	R290
	GN 1500 BTME	1480 x 830 x 2010	1300	2 x GN 1/1	4	6	-18 to -22°C*	1060	R290
	VRI 555 BTM	680 x 710 x 2010	550	-	2	3	-18 to -22°C*	800	R290
	VRI 1111 BTM	1340 x 710 x 2010	1100	-	4	6	-18 to -22°C*	1060	R290
Undercounter Chillers (Ventilated Cooling)	GN 2100 TN	1360 x 700 x 860	282	1 x GN 1/1	2	2	2 to 8°C*	375	R134a
	GN 3100 TN	1795 x 700 x 860	417	1 x GN 1/1	3	3	2 to 8°C*	375	R134a
	GN 2200 TNE	1360 x 700 x 850	282	1 x GN 1/1	2	2	2 to 8°C*	375	R600a
	GN 3200 TNE	1795 x 700 x 850	417	1 x GN 1/1	3	3	2 to 8°C*	375	R600a
	VUC 2101/2111 TN	1360 x 600 x 850	228	-	2	2	2 to 8°C*	215	R290
	VUC 3101/3111 TN	1795 x 600 x 850	339	-	3	3	2 to 8°C*	230	R290
	TUC750C	705 x 760 x 902	190	-	1	1	0 to 5°C*	375	R290
Undercounter Freezers (Ventilated Cooling)	GN 2100 BTM	1360 x 700 x 860	282	1 x GN 1/1	2	2	-10 to -20°C*	800	R404a
	GN 3100 BTM	1795 x 700 x 860	417	1 x GN 1/1	3	3	-10 to -20°C*	880	R404a
	GN 2200 BTE	1360 x 700 x 850	282	1 x GN 1/1	2	2	-10 to -20°C#	875	R600a
	GN 3200 BTE	1795 x 700 x 850	417	1 x GN 1/1	3	3	-10 to -20°C#	890	R600a
	VUC 2111 BT	1360 x 600 x 850	228	-	2	2	-10 to -20°C#		R290
	VUC 3111 BT	1795 x 600 x 850	339	-	3	3	-10 to -20°C#		R290
	TUC750F	705 x 760 x 902	190	-	1	1	-18 to -22°C*	375	R290



Mini Bars



MF-40



MF-51 G



MF-51

Model	Dimension W x D x H (in)	Net Weight (kgs)	Refrigerator Volume	Power Rated (W)	Temp. °C	Cooling Mode	Refrigerant	Colour Options
MB-30 PRO*	15.7 x 16.2 x 19.7	10	30	70	2 – 10	Absorption	Ammonia	Black
MB-40	15.7 x 17.3 x 22.0	17	40	70	2 – 10	Absorption	Ammonia	Brown
MB-40 PRO	15.7 x 16.9 x 22.0	18	40	70	2 – 10	Absorption	Ammonia	Black
MB-40 G PRO	15.7 x 17.3 x 22.0	18	40	70	2 – 10	Absorption	Ammonia	Black
MB-60 PRO*	19.3 x 19.3 x 22.8	21.5	60	85	2 – 10	Absorption	Ammonia	Black
MF-51	18.8 x 17.7 x 20.4	16	50	80	2 – 10	Compressor	R600a	White
MF-51 G	18.8 x 17.7 x 20.4	21	50	80	2 – 10	Compressor	R600a	White
MF-90	18.9 x 17.6 x 33.2	20	90	90	2 - 10	Compressor	R600a	White

Wine coolers

Model	W-25	SRW 18S	SRW 28S	SRW 54D	SRW 128D	SRW 168D
Refrigeration System	Compressor	Compressor	Compressor	Compressor	Compressor	Compressor
Bottle Capacity** (Standard wine bottles)	16-24	20	32	46	121	165
Power Input (W)	90	48	50	75	130	130
Temp. Range	5~18°C	5~22°C		5~12/12-22°C		
Dimen. (WxDxH) mm	445x457x687	295x575x820	380x575x820	595x575x820	595x680x1417	595x680x1795
Shelves	Wooden: 2+1	Wooden: 5	Wooden: 5	Wooden: 6	Wooden: 11	Wooden: 15
Glass	Plain	2 layers of Anti-UV brown glass door				
No. of Doors	1	1	1	1	1	1
Cabinet Colour	Black/Silver	Silver Grey/Black				
Interior Colour	Black					
Interior Light	No	Yes	Yes	Yes	Yes	Yes
Key Lock	No	Yes	Yes	Yes	Yes	Yes
Digital Controller & Temp. Display	No	Yes	Yes	Yes	Yes	Yes



SRW-168D



SRW-128D

Ice Cube Machines



Models		IC-15 BW	IC-30 S	IC-30 BW	IC-55 BW	IC-90 S	IC-160 S	IC-200 S	IC-320 S	IC-500 S	IC-900 S
Ice Production	Kgs./24hrs.	15*	36*	36*	55*	95*	159*	190*	315*	455*	909*
Dimensions (WxDxH)	mm	407x433x483	500x450x800	500x450x800	500x590x850	660x685x920	560x830x1718	560x830x1718	760x830x1718	760x830x1893	1227x973x2048
Refrigerant		R-134a	R-290	R-290	R-404a	R-404a	R-404a	R-404a	R-404a	R-404a	R-404a
Bin Storage	Kgs.	1	15	15	18	36	105	105	125	125	315
Rated Power	Watts	150	300	300	360	580	1000	1100	1420	2300	3800
Ice Type	Shape	Hollow Bullet	Dice	Dice	Dice	Dice	Dice	Dice	Dice	Dice	Dice
Size in mm			22x22x22	22x22x22	28x28x22	28x28x22	28x28x22	28x28x22	28x28x22	28x28x22	28x28x22
Net Weight	Kgs.	12	36	36	45	95	50+35	52+35	66+45	85+45	150+70

Bottling Unit

TECHNICAL SPECIFICATIONS

	M2	M4	M6
Filling Heads / Crowners	2	4	6
Speed Up To <i>(based on 12 oz/355 mL bottle at optimal conditions)</i>	10 bottles/min 600 bottles/hr 25 cases/hr 1.8 bbl/hr 56.2 gal/hr 2.1 hL/hr 0.21 m³/h 213 L/hr	24 bottles/min 1440 bottles/hr 60 cases/hr 4.4 bbl/hr 135 gal/hr 5.1 hL/hr 0.51 m³/h 511 L/hr	36 bottles/min 2160 bottles/hr 90 cases/hr 6.5 bbl/hr 202 gal/hr 7.7 hL/hr 0.77 m³/h 766 L/hr
Bottle Diameter Capability	2.1"-7.0" diameter (53 cm - 17.8 cm)	2.1"-4.5" diameter (53 cm - 11.4 cm)	2.1"-3.0" diameter (53 cm - 7.6 cm)
Machine Dimensions	5.5' L x 3.5' W (168 cm x 107 cm)	5.5' L x 3.5' W (168 cm x 107 cm)	5.5' L x 3.5' W (168 cm x 107 cm)
Power	17A @ 115VAC, 56/60 Hz 9A @ 230VAC, 56/60 Hz	17A @ 115VAC, 56/60 Hz 9A @ 230VAC, 56/60 Hz	17A @ 115VAC, 56/60 Hz 9A @ 230VAC, 56/60 Hz
Compressed Air	15 cfm @ 90 psi (25 m³/h @ 6.2 bar)	15 cfm @ 90 psi (25 m³/h @ 6.2 bar)	15 cfm @ 90 psi (25 m³/h @ 6.2 bar)
CO ₂ Requirements <i>(based on single purge for 12 oz. bottles)</i>	4 cfm @ 40 psi	8 cfm @ 40 psi	12 cfm @ 40 psi





Our Commercial Kitchen Equipment Range

Conveyor Oven



Model	Conveyor Belt Length (inch)	Cooking Cavity Size (inch)	Dimension (W x D x H) (MM)	BTU/Input Power (KW)	Electricals
PS 520 G	42	20 x 18	1524 x 951 x 536	40,000 BTU	240V / 50Hz / 1Ph
PS 520 E	42	20 x 18	1524 x 951 x 536	8.3 KW	415V / 50Hz / 3Ph
PS 536 G	60	36 x 20	1930 x 1010 x 502	75,000 BTU	240V / 50Hz / 1Ph
PS 536 E	60	36 x 20	1930 x 1010 x 502	17 KW	415V / 50Hz / 3Ph
PS 540 G	76.5	40 x 32	1943 x 1367 x 599	110,000 BTU	240V / 50Hz / 1Ph
PS 540 E	76.5	40 x 32	1943 x 1367 x 599	27 KW	415V / 50Hz / 3Ph
WOW-1	76.5	40.5 x 33.5	1943 x 1537 x 652	99,000 BTU	240V / 50Hz / 1Ph
WOW-2	90.75	55 x 32	2305 x 1461 x 670	119,900 BTU	240V / 50Hz / 1Ph

Fryers



Gas Fryers

Size (Inch) HxWxD	Frying Area (Inch)	BTU Rating	Oil Capacity
47.2x15.7x32	14x14	70,000/hr	15.9 Kg



Electric Fryers

Size (Inch) HxWxD	Frying Area (Inch)	Power Rating	Oil Capacity
41.2x15.6x25	14x14	15 Kw/50 Hz/3 ph	15.9 Kg



Solstice Gas Fryer

Size (Inch) HxWxD	Frying Area (Inch)	BTU Rating	Oil Capacity
46.1x15.6x34.5	(14x14)x2	1,00,000/hr per side	9-11 Kg per side

Contact - Grills



With Toastmaster Contact Grills, cook perfect sandwiches, paninis, steaks or hamburgers retaining all juices and vitamins or grill fish or eggplant in the healthiest possible way.

- Cast iron plates for even cooking
- Self balanced upper plate allows you to adapt the cooking to the food
- 2 heating elements
- Temperature upto 300°C

Models	Power	Dimensions (W x D x H) mm	Cooking Surface (mm)
E-DPX-11E	2.8 KW	430 x 310 x 200	340 x 230
E-DPX-11	2 KW	310 x 310 x 200	218 x 230

Electricals : 220 V

Cone & Waffle Baker



A choice of waffle irons & cone bakers from Toastmaster that accept deep-frozen, frozen pre-cooked waffles or home-made batter for making golden crispy waffles.

- Quick and even heat spread
- Thermostat range : Upto 230°C in Waffle
- The baking plate can revolve 180° in Waffle

Model	Power	Dimensions (W x D x H) mm	Volts
E-XGP-1	1 KW	280 x 400 x 290	220 V
WB-03	1 KW	255 x 440 x 320	220 V

Conveyor Toasters



The Toastmaster conveyor toaster offers the flexibility and performance to toast bread and buns fast – over 300 slices per hour! It utilizes belt speed and not temperature, to determine the toasting colour.

- Stainless Steel construction
- Easy to load rack
- Adjustable belt speed to control browning of toasts
- Flexibility to choose front or rear discharge
- Discharge & crumb trays are removable for easy cleaning

Model	Power	Dimensions (W x D x H) mm	Volts
E-DTT-300	1.94 KW	368 x 418 x 387	220 V

Fryer

MIDD=Kitchen
by Celfrost



40G+

Models	Oil Capacity	Dimensions (WxDxH) mm	Type of Gas	No. of Burner	No. of Baskets
40G+	21 Ltr	394 x 762 x 1140	LPG / NG	4	2

BTU : 30,000 BTU per Burner (9 Kw per burner)

Tank Dimension (Frying Area) : 394 x 355 mm

Thermostat Control : 95°C ~ 200°C

Electric/Gas Baking Oven

- Microcomputer control system for automatic temperature control
- Microcomputer control digital timer for control of baking time
- High temperature overload protection for safety while in operation
- High insulation for minimum heat loss
- Interior light with wide glass for easy viewing of products
- Water connection for maintaining humidity
- 16 programs in each deck for easy operation and consistent results
- 2 Nos EN Trays (600 x 400) per deck



Models	Power	Dimensions (W x D x H) mm	Volts	Weight	No. of Tray
EFO-2C	6.4 KW	1355 x 960 x 700	220 V	130	2
EFO-4C	12.8 KW	1355 x 960 x 1255	380 V	220	4
EFO-6C	19.2 KW	1355 x 960 x 1646	380 V	310	6
GFO-2C	2800 Pa-LPG	1355 x 960 x 700	220 V	185	2
GFO-4C	2800 Pa-LPG	1355 x 960 x 1375	220 V	350	4
GFO-6C	2800 Pa-LPG	1355 x 960 x 1835	220 V	500	6

Electric/Gas Baking Oven

- Mechanical temperature control
- Digital timer for control of baking time
- High temperature overload protection for safety while in operation
- High insulation for minimum heat loss
- Interior light with wide glass for easy viewing of products
- 2 Nos EN Trays (600 x 400) per deck
- Digital timer with alarm



CEFO-2C/CGFO-2C



CEFO-4C/CGFO-4C

Models	Power/Avg. Gas Consumption*	Dimensions (W x D x H) mm	Volts	Weight	No. of Tray
CEFO-2C	7 kw	1220 x 840 x 600	415 V	75	2
CEFO-4C	14 kw	1220 x 840 x 1250	415 V	145	4
CEFO-6C	21 kw	1220 x 840 x 1550	415 V	215	6
CGFO-2C	0.1/0.3 kg per hrs	1300 x 890 x 670	220 V	93	2
CGFO-4C	0.2/0.6 kg per hrs	1330 x 890 x 1450	220 V	181	4
CGFO-6C	0.3/0.9 kg per hrs	1330 x 890 x 1770	220 V	268	6

* Gas consumption is provided in approximate based on standard test

Pizza Ovens



High quality heating elements



Artisan HearthStone



Intelligent digital temperature control



Two brake casters for swift mobility



Downward style furnace door



Optional steam system



Model	Description	Dimension (WxDxH) mm	Chamber Dimension (WxD) mm	Input Power	Electric Rating	Temp. Range
MK PO441	Electric Stone Pizza Oven - Single Deck	600 x 470 x 310	400 x 400 (1x12" Pizza)	2.6 KW	1P/220V/50 Hz	upto 400°C
MK PO442	Electric Stone Pizza Oven - Double Deck	600 x 470 x 480	400 x 400 (1x12" Pizza/Deck)	2.6+2.6 KW	1P/220V/50 Hz	
MK PO641	Electric Stone Pizza Oven - Single Deck	870 x 740 x 390	610 x 410 (2x12" Pizza)	4.2 KW	3P/380V/50 Hz	upto 500°C
MK PO642	Electric Stone Pizza Oven - Double Deck	870 x 740 x 700	610 x 410 (2x12" Pizza/Deck)	8.4 KW	3P/380V/50 Hz	

Deck Ovens

Technical Specification

Model	Description	Dimension (WxDxH) mm	Chamber Dimension (WxDxH) mm	Tray Size	Input Power	Electric Rating	Temp. Range
MK SD12E	1 Deck 2 Tray Electric Oven with Steam box	1330 x 910 x 560	860 x 650 x 220	400 x 600	6.6+1.5=8.1 KW	3P/380V/50 Hz	Upto 400°C
MK SD24E	2 Deck 4 Tray Electric Oven with Steam box	1330 x 910 x 1550	860 x 650 x 220	400 x 600	13.2+3=16.2 KW	3P/380V/50 Hz	
MK SD36E	3 Deck 6 Tray Electric Oven with Steam box	1330 x 910 x 1600	860 x 650 x 220	400 x 600	19.8+4.5=24.3 KW	3P/380V/50 Hz	
MK SD12G	1 Deck 2 Tray Gas Oven with Steam box	1330 x 910 x 620	860 x 650 x 220	400 x 600	0.1+1.5=1.6 KW	1P/220V/50 Hz	
MK SD24G	2 Deck 4 Tray Gas Oven with Steam box	1330 x 910 x 1550	860 x 650 x 220	400 x 600	0.2+3.0=3.2 KW	1P/220V/50 Hz	
MK SD36G	3 Deck 6 Tray Gas Oven with Steam box	1330 x 910 x 1805	860 x 650 x 220	400 x 600	0.3+4.5=4.8 KW	1P/220V/50 Hz	

Specifications, features and colours are subject to change without any notice, due to continuous product development.

Accessories optional, product image are for representation, actual product might vary.



MK SD36E / MK SD36G

Technical Specification

Model	Description	Dimension (WxDxH) mm	Chamber Dimension (WxDxH) mm	Tray Size	Input Power	Electric Rating	Temp. Range
MK D12E	1 Deck 2 Tray Electric Oven	1230 x 820 x 550	860 x 650 x 220	400 x 600	6.6 KW	3P/380V/50 Hz	Upto 400°C
MK D24E	2 Deck 4 Tray Electric Oven	1230 x 820 x 1250	860 x 650 x 220	400 x 600	13.2 KW	3P/380V/50 Hz	
MK D36E	3 Deck 6 Tray Electric Oven	1230 x 820 x 1520	860 x 650 x 220	400 x 600	19.8 KW	3P/380V/50 Hz	
MK D12G	1 Deck 2 Tray GAS Oven	1330 x 840 x 590	860 x 650 x 220	400 x 600	100 W	1P/220V/50 Hz	
MK D24G	2 Deck 4 Tray GAS Oven	1330 x 840 x 1340	860 x 650 x 220	400 x 600	200 W	1P/220V/50 Hz	
MK D36G	3 Deck 6 Tray GAS Oven	1330 x 840 x 1650	860 x 650 x 220	400 x 600	300 W	1P/220V/50 Hz	

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MK SD24E / MK SD24G

Commercial Microwave

Model	Capacity (in Ltr.)	Dimensions (WxDxH mm)	Cavity Dimensions (WxDxH mm)	Microwave Cooking Power (W)	Power Label	No. of Cooking Stage	Programmable Menu Setting	No. of Magnetrons	Maximum Cooking Time (min)	Power Consumption (W)	Volts/Hz
RCS 511 TSI	34	559 x 483 x 352	368 x 381 x 216	1100	5	4	100	1	60	1600	220V/50Hz
RMS 510 TSIA	23	512 x 403 x 310	330 x 330 x 197	1000	5	3	20	1	30	1500	220V/50Hz
CMO 25	25	511 x 432 x 311	327 x 346 x 200	1100	5	1	9	1	60	1550	220V/50Hz
CMO 34 DD	34	574 x 528 x 368	360 x 409 x 225	1800	5	3	99	2	60	2800	220V/50Hz



Coffee Machines



Performance

- Coffee output (cups/h) : 160
- Cafe creme (cups/h) : 100
- Cappuccino output (150 cc cups/h) : 160
- Hot water output (L/h - 500cc quantities) : 25
- Liquid heating - steam wand (L/h - 500cc quantities) : 25
- Boilers & capacity (ltr) : 1x2

- MikPS
- HQ Milk
- USB Port
- Smart Boiler
- Manual steam wand
- Bi-directional telemetry
- Automatic washing system
- Recommended cups per day: up to 150
- 7.0" touch screen, up to 96 drink selections
- Metal reinforced techno-polymer coffee group



- GT1 System
- Adjustable water temperature
- Steam wand cold touch
- TurboSteam milkPS cold touch wands (optional)

Features	DT/2	DT/3
Cold Touch steam wands	2	2
Hot water wand	1	1
Hot water selections	3	3
Service boiler capacity (Litres)	7	3
Independent coee boilers	2	3
Independent coee boilers capacity (cc)	600	600
Coe boiler heater (W)	800	800
Electrical cup warmer (3 temperature settings)	Yes	Yes
Dimension (W x D x H) mm	887 x 649 x 516	1087 x 649 x 516
Weight (kg)	70	92
Power at 380-415V 3N~	6000 - 7000	6700 - 8000

UNDICI A2



- 2 groups
- Electronic programming of coffee dosage
- 1 standard steam wand
- 1 hot water wand
- Elegant red/black & stainless steel body
- Thermal balancing system
- Built in volumetric pump
- Pump & boiler preserve double gangs
- Automatic boiler fill

Boiler Capacity (lites)	Dimensions (mm)			Weight (kg)	Voltage (50-60Hz)	Power (W)	Phase
	W	D	H				
10.5	712	538	570	57	380-415V/3N~	4000-4400	Three



Thanks

Do you have any questions?

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