



“We Weld The **Metal Hard**  
To Make Your *Baking Easy...!!*”



AROMA™

BAKE EQUIPMENTS  
AN ISO 9001:2008 CERTIFIED COMPANY

# ROTARY RACK OVENS



“ Aroma Bake Equipments introduce a wide range of Rotary Rack Ovens, suitable for different manufacturing levels.

These ovens are completely built with Stainless Steel and superior quality materials are used to maintain the absorbed heat and reduce burner ignition and fuel consumption. These Ovens are easy to operate & ensures homogeneous baking. Advanced technology used to design the heat exchanger.”

## Silent Features

- ⇒ Remarkably even distribution of heat ensures perfectly baked product every time ⇒ Better fuel economy
- ⇒ Quick Heat Recovery ⇒ Highly efficient insulation ⇒ Simplified Automatic Controls
- ⇒ Inbuilt Steam Generators. ⇒ Highly compact with unmatched output to space ratio ⇒ stainless steel heat exchanger ensures higher life ⇒ Even flow of steam through the baking chamber with the inbuilt generator ⇒ Overload / Fault indicator for all motors and burner related controls.
- ⇒ Buzzer alarm after every cycle ⇒ Durable and easy to maintain.

### Specifications & Capacity

Model	Dimensions (inches)	Power (HP)	Bread (400 Gms) in Per Batch	Cookies in Per Batch	Dry Rusk in Per Batch	Buns in Per Batch
24 Tray	47" x 65" x 60" (W x L x H)	1.5 hp	84 pcs.	9 kg	9 kg	144 pcs.
36 Tray	46" x 66" x 77" (W x L x H)	1.5 hp	120 pcs.	14 kg	14 kg	216 pcs.
42 Tray	47" x 66" x 86" (W x L x H)	1.75 hp	144 pcs.	16 kg	16 kg	252 pcs.
72 Tray	64" x 62" x 99" (W x L x H)	2.75 hp	254 pcs.	27 kg	27 kg	432 pcs.
84 Tray	64" x 62" x 106" (W x L x H)	3 hp	296 pcs.	32 kg	32 kg	504 pcs.
120 Tray	72" x 68" x 106" (W x L x H)	4 hp	424 pcs.	45 kg	45 kg	720 pcs.
160 Tray	81" x 127" x 106" (W x L x H)	5.5 hp	564 pcs.	61 kg	61 kg	960 pcs.

# COOKIES DROP MACHINE

## Silent Features

- Our simplified and fully customized model of cookies wire-cut dropping machine enables you to produce more varieties of cookies with ease.
- Touch screen will make the machine user-friendly for the operator to produce cookies of various varieties.
- Adjustable speed and time for depositing rollers.
- Heavy duty motors Gear Box and electronics circuit designed to tolerate varying power supply conditions.
- The machine is built to suit all conditions and can run 24 hrs. x 365 days continuously.

Specifications	Model	No. of Nuzzles	Tray Width	Max Production Capacity/Hour	Total Power (In HP/Kw)
	ABCDM - 5	5	13.5" (350 mm)	90 Kgs	2.0 / 1.5
	ABCDM - 6	6	15.5" (400 mm)	130 Kgs	2.5 / 1.9
	ABCDM - 7	7	17.5" (450 mm)	150 Kgs	2.6 / 2.0
	ABCDM - 9	9	23.5" (600 mm)	200 Kgs	4.2 / 3.2
	ABCDM - 12	12	13.5" (800 mm)	300 Kgs	5.2 / 4





**AROMA**  
BAKE EQUIPMENTS

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# PLANETARY / PLANETARY DRY MIXERS

## Silent Features

- ⇒ User friendly design ensures efficiency, safety and durability
- ⇒ Noiseless operation
- ⇒ Permanently lubricated transmission for longer life
- ⇒ Hardened alloy gears and shafts for more reliability and power



## Accessories

Standard Accessories	Optional Accessories
Flat Beater	Spiral Dough Arm
Wire Whip	
Bowl	
Power 220/380V	

Specifications	Model	Capacity (kg)	Power (HP/kW)	R.P.M.	Dimensions (mm)	Wt. (kg)
	ABP-20kg	20kg	1.50 / 1.10	99.176.320	655x568x1156	190
	ABP-30kg	30kg	2.00 / 1.5	99.176.320	655x568x1156	200

## Capacity (per batch)

Ingredient	Agitator	Speed	20kg	30kg
Whipped Cream	Wire Whip	Any	8.6 ltr	11.3 ltr
Egg White	Wire Whip	Any	1.60 ltr (115)	1.94 ltr (150)
Cake Sponge	Wire Whip	Any	15.2 kg	16.5 kg
Cookie	Flat Beater	Second	25 kg	30 kg

- ⇒ Ideal machine for cookies and cakes.
- ⇒ With Inverter (AC Drive) multi-speed from 5% to 100% of the rated RPM is achieved.
- ⇒ A quality mixing is obtained within 8-10 mints/Batch.
- ⇒ Gives fine quality texture for the finished product
- ⇒ Saves power up to 40%
- ⇒ Higher yield than conventional machine



Specifications	Model	Capacity (ltr.)	Batter Capacity (kg)	No. of Speed	Power (HP)
MULTI SPEED	P-160	160	64	MULTI SPEED	8.5
	P-80	80	32		5.5
	P-60	60	24		3.0
	P-40	40	16		2.0

# SPIRAL MIXER



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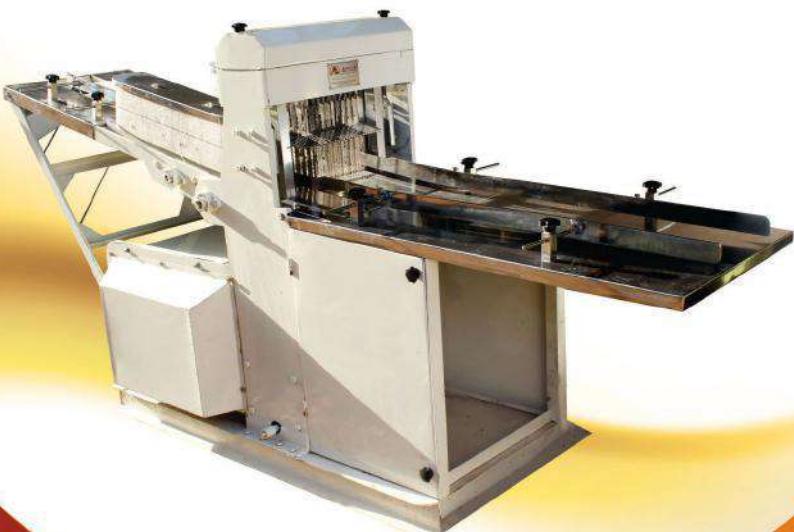
“The Mixer is highly efficient with durable spirals built to enhance the kneading quality of the dough. It enables to produce high quality Bread, Buns, Rusk, Pizza Base and many more products. This high dual speed Spiral Mixers is the right kneader for your hard dough and the best choice for quality bakers.”

## Silent Features

- ⇒ Homogenizes and oxygenates the dough
- ⇒ Double speed kneading arm motor with programmable timers
- ⇒ Shuts down as soon as the guard is lifted
- ⇒ Ensures hygienic operations
- ⇒ Gearbox at the bowl increases strength and power
- ⇒ Bowl rotates in both directions
- ⇒ Rollers guarantee bowl alignment
- ⇒ Direct supply of water in to the bowl through the connected water tank
- ⇒ Illuminates while the dough is mixing
- ⇒ Automatic timers for spiral hook

## Specifications

Model	Flour Capacity (kg)	Dough Capacity (kg)	Spiral (HP / kW)	Bowl (HP / kW)	Dimensions (inches)
ABSM -25	25	40	3.00 / 2.24	1.00 / 0.75	27x41x54 (WxDxH)
ABSM -50	50	80	6.00 / 4.47	2.00 / 1.49	30x48x60 (WxDxH)
ABSM -90	90	144	10.00 / 7.46	3.00 / 2.24	42x54x66 (WxDxH)



## Silent Features

- ⦿ *High production capacity*
- ⦿ *Precision engineering design means reduced maintenance and less wear.*
- ⦿ *Dynamically balanced crankshaft.*
- ⦿ *Slicing blade angle set for optimum slicing efficiency.*
- ⦿ *All stainless steel parts in contact with bread loaves.*
- ⦿ *Suitable for the slicing of bread, rusk and cakes.*
- ⦿ *Accuracy in Slicing*

## HIGH SPEED BREAD SLICER

Specifications	Model	Slicing Thickness	Slicing Capacity	Weight Supply	Power (mm)	Dimensions
	ABHSS-1800	9/12 mm	Upto 1800 loaves / hr	250 kg	4.0 hp / 415v / 80 Hz	111" X 53" X 24"
	ABSBS-400	9/12 mm	Upto 400 / 400 grm	150 kg	1.0 hp / 415v / 50 Hz	98" X 25" X 52"
	ABTBS-120	12 mm	Upto 120 loaves / hr	80 kg	25 hp / 220v / 50 Hz	29" X 29" X 29"

## Silent Features

- ⦿ *Suitable for bread, cake and rusk.*
- ⦿ *Noiseless and vibration free operations.*
- ⦿ *Aluminum frame to ensure batter grip on blades*
- ⦿ *Accuracy of slicing.*



## BREAD TOAST SLICER

# DECK OVENS



## Silent Features

- ⦿ Accurate sparking & flame sensor for each burner.
- ⦿ Direct coupling of burners and blower with precise control air/ LPG mixing system.
- ⦿ Independent microprocessor controlled flame failure monitor for burner.
- ⦿ Independent digital temperature controller from 0-300 Deg c for top & bottom temperature zones.
- ⦿ Accurate delivery of LPG by pressure regulator.
- ⦿ Optimal LPG operating pressure - 2 to 5 kg/cm<sup>2</sup>.
- ⦿ LPG source - industrial grade LPG pipeline / cylinder.
- ⦿ LPG consumption - 300 gms +/- 10% per deck.
- ⦿ Power source - Single phase 230v AC 5 Amps 50 Hz.
- ⦿ Power requirement - 300 watts per deck.



*Economics: Fuel & Power consumption calculations for normal daily operations.*

### Our Standard Model

Single Deck - 10 Tray Capacity • Double Deck - 20 Tray Capacity • Tripal Deck - 30 Tray Capacity

Tray Size 12" x 15"

# PROVING / STEAMING CHAMBER

## Silent Features

- ⦿ For breads, buns, and croissants
- ⦿ Warm temperature and controlled humidity encourage proving (fermentation) of dough
- ⦿ Faster and higher rising of dough through increased activity of yeast
- ⦿ Stainless steel body ensures durability, reliability, and low maintenance
- ⦿ Internal light and large windows make monitoring easy
- ⦿ Digital humidity controller



### Specifications

Model	Dimensions (inches)	Heating Power	No. of Racks	Size of Racks
ABPC - 36 R2	77 x 43 x 75 (w x l x h)	6kw/220V	2	20" x 27" x 66"
ABPC - 72 R2	97 x 55 x 75 (w x l x h)	9kw/220V	2	28.5" x 35" x 66"

# SPIRAL MIXER



## Feature

- ⇒ Equipment with safety covers.
- ⇒ The bowl and the part are made of stainless steel.
- ⇒ Mixer & Bowl can revolve simultaneously to increase mixing speed and improve the effect.



Model	Dimensions(mm)	Volume(Ltr.)	Power(kw)	Voltage(V)	Mixing Speed(R/Min.)	Bowl Speed(R/Min.)	Net Weight(kg)	Max. Kneading(kg)
SM-20	700X380X745	220	1.0	220	198	16	70	8
SM-30	730X430X810	220	1.1	220	202	16	95	12
SM-40	870X480X935	380	2.2	380	202	16	127	16
SM-50	920X530X935	380	2.2	380	202	16	130	20
SM-80	1122X682X1305	380	2.4	380	210	16	429	25
SM-100	1160X650X1340	380	4.5	380	210	16	482	40
SM-130	1222X750X1430	380	5.6	380	210	16	522	50

## BREAD SLICER



## Feature

- ⇒ The machine is reliable running, easy operation and high efficiency. It is ideal machine to slice bread and cake.

Model	Dimensions(mm)	Power(kw)	Voltage(V)	Net Weight(kg)	Bread Thickness (mm)	Nos. of Slices
BA-31	650X660X760	0.25	220	59	12	31

# Dough Sheeter

## Feature

- They are especially suitable for pressing dough.
- Equiped with safety cover, these machines run smoothly, safety and reliably.
- They have features including robust structures, good-looking design, reliable performance and high automation.



Model	Dimensions(mm)	Expanded W/H(MM)	Power(kw)	Stowed W/H(mm)	Net Weight(kg)	Roller Range(mm)
DST-400	780x1690x590	1690/590	0.4	780/660	110	1 - 35
DST-550	910x1890x590	1890/590	0.55	910/740	130	1 - 35
DS-400	760x2000x1040	2000/1040	0.6	620/1310	170	1 - 35
DS-550	900x2700x1100	2700/1100	0.55	700/1620	248	1 - 40
DS-650	1000x3100x1100	3100/1100	1.1	720/1720	288	1 - 40



## Planetary Mixer

Model	Power (Kw)	Voltage (V)	Volume (Ltrs.)	Capacity (Kgs.)	Net Weight (kg)	Speed	Dimensions (LXWXH)/mm
B5	0.3	220	5	0.5	15	1080 R/M	350x230x400
B7	0.4	220	7	1.0	20	1080 R/M	390x270x450
B10	0.6	220	10	2.0	43	2 Speed	420x370x660
B10K	0.75	220	10	2.5	50	3 Speed	420x370x660
B15	1.0	220	15	3.0	50	2 Speed	510x400x750
B20	1.1	220	20	5.0	70	3 Speed	540x430x780
B20K	1.25	220	20	5.5	80	3 Speed	540x430x780
B25	1.5	220	25	6.0	80	3 Speed	570x460x800
B30	1.5	220	30	7.0	90	3 Speed	680x540x950
B40	2.0	220	40	10.0	180	3 Speed	680x540x1150
B60	2.2	380	60	24.0	360	3 Speed	1030x620x1430



### Planetary Mixer (Indian)

#### Features:

- Available in 40, 60 & 80 Ltrs.
- 3 attachments - Whip, Hook & Beater.



### Bread Slicer (Indian) Table Top

#### Features:

- Motor 0.5HP
- Thickness of the slice can be customized.

# Rotary Rack Oven



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## Proofer

Model	Power (Kw)	Specification	Weight (kg)	Dimensions (mm)
6-H	2.5	1 Door/6 Trays	22	480x670x1000
12-H	2.5	1 Door/12 Trays	30	480x670x1510
15-H	2.5	1 Door/15 Trays	44	480x670x1780
24-H	2.8	2 Door/24 Trays	62	960x670x1510

## Features:

## Dough Divider



- Power : 0.75 Kw.
- Voltage : 220V
- Productivity : 36 Pcs./time
- Dividing Wt. : 30-120 grams/pc
- Weight : 190 Kg
- Dimension : 400x500x1100mm

## Hand Blender

### Features:

- Power : 0.55 Kw.
- Mixing Speed: 3800~12000 RPM

## Dough Divider & Rounder

### Features:

- Power : 1.0 Kw.
- Voltage : 220V
- Productivity : 30 Pcs./time
- Dividing Wt. : 30-100 grams/pc
- Weight : 340 Kg
- Dimension : 650x710x2100mm





EBO-420



EBO-520



EBO-620

**Features:**

- Double temperature controller (Top & Bottom) to ensure baking more quickly and evenly.
- Automatic cut-down to keep the temperature constant.
- Timer range 0-60 mins.

**Mini Infrared Oven**

Model	Power (Kw)	Voltage (V)	Temperature Range (°C)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (LXWXH)/mm
EBO-420	3	220	50~300	35	390x285x40	420x340x195	666x450x440
EBO-520	3	220	50~300	48	490x490x65	520x520x195	766x630x440
EBO-620	3	220	50~300	55	612x413x50	620x520x195	866x630x440

**Features:**

- Oven will keep the constant temperature automatically.
- The Top & Bottom temperature can be set between 0~300°C.

**Electric Oven**

Model	Power (Kw)	Voltage (V)	Specification	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (LXWXH)/mm
VI-1-2	6.8	220	1 Layer 2 Tray	69	410x605x35	865x655x225	1225x770x530
VI-2-4	13.6	380	2 Layer 4 Tray	200	410x605x35	865x655x225	1225x770x1240
VI-3-6	20.4	380	3 Layer 6 Tray	290	410x605x35	865x655x225	1225x770x1540
VI-1-3	9	220/380	1 Layer 3 Tray	92	410x605x35	1295x655x225	1655x770x530
VI-2-6	18	380	2 Layer 6 Tray	192	410x605x35	1295x655x225	1655x770x1240
VI-3-9	28	380	3 Layer 9 Tray	350	410x605x35	1295x655x225	1655x770x1540


**GBO-2 Features:**

- Each layer can work independently, saving more energy.
- Fire pipe is made of high quality seamless steel tube.



## Gas Oven

Model	Power (Kw)	Voltage (V)	Specification	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (LXWXH)/mm
GBO-2	0.1	220	1 Layer 2 Tray	135	410x605x35	620x887x420	1330x895x680
GBO-4	0.2	220	2 Layer 4 Tray	280	410x605x35	620x887x420	1330x895x1460
GBO-6	0.3	220	3 Layer 6 Tray	410	410x605x35	620x887x420	1330x895x1735
GBO-9	0.4	220	3 Layer 9 Tray	500	410x605x35	620x887x420	1765x895x1735



### Features :

- Special designed door for convenient operation.
- Uniform Heating.
- Over Temperature Protection System

#### Convection Oven

Specification : 4 Layers	Specification : 6 Layers
Power : 7.3Kw	Power : 9.5Kw
Voltage : 220V	Voltage : 380V
Weight : 110 Kg.	Weight : 127 Kg.
Temperature : 50~300°C	Temperature : 20~300°C
Dimension : 835x1065x815mm	Dimension : 1000x946x805mm

#### Convection Oven

Model : VI-4A
Power : 2.6Kw
Voltage : 220V
Weight : 39 Kg.
Temperature : 20~300°C
Dimension : 595x530x570mm

#### Convection Oven

Specification : VI-8A
Power : 6.4Kw
Voltage : 220V
Weight : 67 Kg.
Temperature : 20~300°C
Dimension : 834x765x573mm

### Features:

- Heating By Infrared rays.
- Auto alarming and Timer.
- Top and bottom Temperature Control.



## Electric Oven

Model	Power (Kw)	Voltage (V)	Specification	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (LXWXH)/mm
VI-1-1	4.4	220	1 Layer 1 Tray	40	410x605x35	610x420x225	920x640x410
VI-2-2	8.8	220	2 Layer 2 Tray	85	410x605x35	610x420x225	920x640x800
VI-3-3	13.2	380	3 Layer 3 Tray	125	410x605x35	610x420x225	920x640x1100
VI-4-4	17.6	380	4 Layer 4 Tray	160	410x605x35	610x420x225	920x640x1400



### Features:

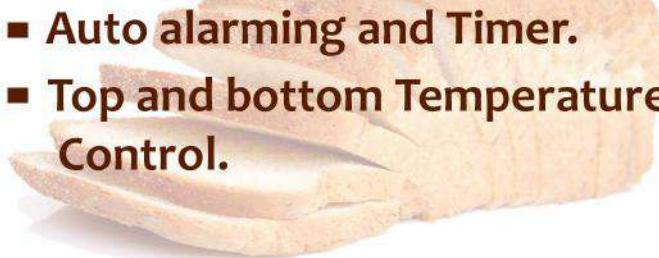
- High Efficiency Heater with Burning rate and Less Gas Consumption.
- Top and bottom fire control separately.

## Gas Oven

Model	Gas (Pa)	Voltage (V)	Specification	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (LXWXH)/mm
VI-G-1-1	2800	220	1 Layer 1 Tray	55	410x605x35	610x420x250	1000x730x550
VI-G-2-2	2800	220	2 Layer 2 Tray	105	410x605x35	610x420x250	1000x730x1133
VI-G-3-3	2800	220	3 Layer 3 Tray	150	410x605x35	610x420x250	1000x730x1700

## Features:

- Heating By Infrared rays.
- Auto alarming and Timer.
- Top and bottom Temperature Control.



## Electric Oven with Proofer

Model	Power (Kw)	Voltage (V)	Specification	Proofer	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (LXWXH)/mm
VI-102-DF	9.4	220	1 Layer 2 Tray	10 Trays	140	410x605x35	865x655x225	1220x850x1520
VI-204-DF	16.0	380	2 Layer 4 Tray	10 Trays	250	410x605x35	865x655x225	1220x850x2080



## Features:

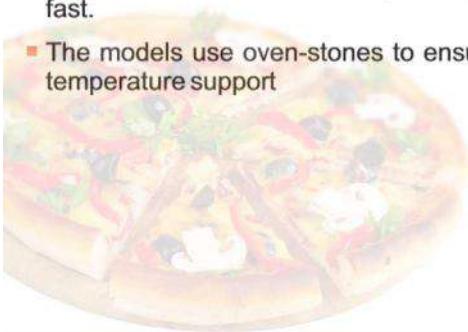
- Heating By Infrared rays.
- Auto alarming and Timer.
- Top and bottom Temperature Control.

## Gas Oven with Proofer

Model	Gas	Voltage (V)	Specification	Proofer	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (LXWXH)/mm
VI-102-QF	LPG	220	1 Layer 2 Tray	10 Trays	160	410x605x35	887x620x420	1340x900x1620
VI-204-QF	LPG	220	2 Layer 4 Tray	10 Trays	290	410x605x35	887x620x420	1340x900x2120

## Features:

- Double temperature controller (Top & Bottom) to ensure baking more quickly and evenly.
- Used high quality infrared heating tubes to bake well and to achieve high temperature fast.
- The models use oven-stones to ensure high temperature support



## Pizza Oven

Model	Power (Kw)	Voltage (V)	Frequency (Hz)	Temperature Range (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (LxWxH)/mm
EPO-1	3.01	220/380	50	50~300	54	630x420x130	930x620x360
EPO-1M	3.01	220/380	50	50~300	47	630x420x130	980x680x360
EPO-40X1	4.3	220/380	50	50~300	43	410x420x130	710x620x360
EPO-40X2	5.19	220/380	50	50~300	64	850x420x130	1130x620x360
EPO-33X3	5.94	220/380	50	50~300	98	1130x420x130	1330x620x360
EPO-33X6	10.38	220/380	50	50~300	100	1130x850x130	1330x1080x360
EPO-2M	6.02	220/380	50	50~300	93	630x420x130	980x680x600
EPO-40X1D	8.6	220/380	50	50~300	54	410x420x130	710x620x600
EPO-40X2D	10.38	220/380	50	50~300	83	850x420x130	1130x620x360



## Features:

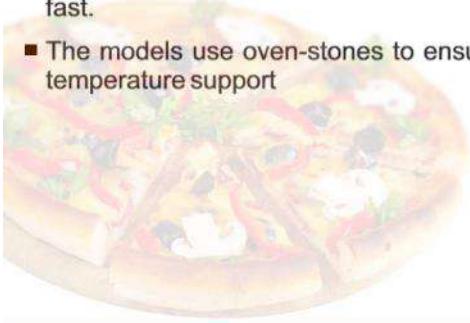
- Variable speed conveyor belt.
  - Adjustable cook time & temperature control.
- Conveyor speed is adjustable from 1-30 mins. of cooking time.

## Gas Oven with Proofer

Model	Power (Kw)	Voltage (V)	Specification	Temperature Range (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (LxWxH)/mm
CPO-12	5.8	220	12" 10-15min/pc	0~500	45	560x360x70	1500x600x70
CPO-18	7.7	220	18" 10-15min/pc	0~500	72	800x520x70	2080x760x430

## Features:

- Double temperature controller (Top & Bottom) to ensure baking more quickly and evenly.
- Used high quality infrared heating tubes to bake well and to achieve high temperature fast.
- The models use oven-stones to ensure high temperature support



PO-1 ST

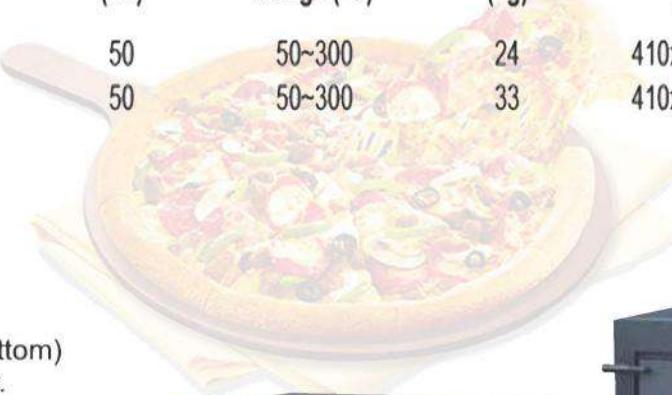
PO-2 ST

## Pizza Oven

Model	Power (Kw)	Voltage (V)	Frequency (Hz)	Temperature Range (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (LXWXH)/mm
PO-1 ST	1.6	220	50	50~300	24	410x420x130	560x570x280
PO-2 ST	2.4	220	50	50~300	33	410x420x130	560x570x480

## Features:

- Double temperature controller (Top & Bottom) to ensure baking more quickly and evenly.
- Used high quality infrared heating tubes to bake well and to achieve high temperature fast.
- The models use oven-stones to ensure high temperature support



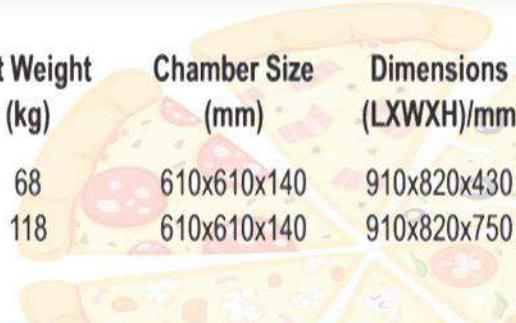
PO-2-1



PO-2

## Pizza Oven

Model	Power (Kw)	Voltage (V)	Frequency (Hz)	Temperature Range (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (LXWXH)/mm
PO-2-1	4.2	220/380	50	0~500	68	610x610x140	910x820x430
PO-2	8.4	380	50	0~500	118	610x610x140	910x820x750



## Deep Fat Fryers



### GAS FRYERS



★Also available in double tank double sieve.

Electric Fryers				Electric Fryers			
Model	Power (Kw)	Capacity (Lt.)	Dimensions (mm)	Model	Power (Kw)	Capacity (Lt.)	Dimensions (mm)
VIF-101	3	10	280X465X310	VIF-102V	4X2	10+10	570X460X325
VIF-102	3+3	10+10	575X465X310	VIF-7.51	3	7.5	315X460X390
VIF-6	2.5	6	425X265X285	VIF-7.52	3X2	7.5+7.5	645X460X390
VIF-8	3.2	8	265X430X345	VIF-121V	4	12	316X555X382
VIF-11	3.5	11	325X460X345	VIF-181V	4.8	18	330X615X439
VL-1	3	6	220X400X315	VIF-221V	4.8	22	360X680X470
VL-2	2.5X2	6+6	435X400X315	VIF-431	9	43	680X500X650
VL-5							
HDF-4	2.5	4	430X265X335	Gas Fryers			
HDF-4+4	2.5X2	4+4	485X430X335	VIF-71	-	5.5	290X520X445
HDF-8	3.2	8	314X533X433	VIF-781	-	5.5	288X430X545
HDF-8+8	3.2X2	8+8	605X533X433	GF-171	-	17	340X615X630
VIF-101V	4	10	280X460X325	GF-172	-	17+17	380X615X630

# Food Displays



FD-1P/2P/3P



FD-601/602/603



FD-701/702/703

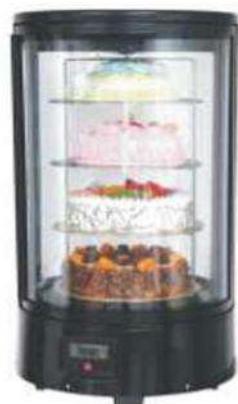


## Features:

- Four sides with toughened Glass for safety and easy cleaning.
- Presentation lamp light inside the cabinet.

### WARMING SHOWCASE

Model	Power (Kw)	Temperature (°C)	Dimension (mm)
FD-1P	0.5	30~80	380x460x600
FD-2P	0.8	30~80	660x460x600
FD-3P	1.2	30~80	950x500x620
FD-601	1.5	30~80	710x520x660
FD-602	1.8	30~80	950x520x660
FD-603	2.0	30~80	1250x520x660
FD-701	1.0	30~80	420x500x610
FD-702	1.5	30~80	710X500610
FD-703	1.8	30~80	940x500x610



CFD-75Z

### COLD DISPLAY SHOWCASE

Model	Power (Kw)	Temperature (°C)	Dimension (mm)
CFD-75Z	0.17	0~12	450x450x983
CFD-245Z	0.25	0~12	580x540x1760



FD-120Z/160Z

### POPCORN MACHINE

Power (Kw)	Dimension (mm)
1.5	580x420x740

### WARMING SHOWCASE

Model	Power (Kw)	Temperature (°C)	Dimension (mm)
FD-120Z	1.1	30~90	678x568x670
FD-160Z	1.5	30~90	875x568x670

### COLD DISPLAY SHOWCASE

Model	Power (Kw)	Temperature (°C)	Dimension (mm)
CFD-125Z	0.23	0~12	696x568x686
CFD-165Z	0.24	0~12	874x568x686



CFD-125Z/165Z



SG-812

SG-813

## SANDWICH GRILLER

Model	Power (Kw)	Voltage (V)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
SG-811	1.8	220	50~300	14.5	310x310x200
SG-812	2.2	220	50~300	20	430x310x200
SG-813	4.4	220	50~300	28	570x310x200



GCC-1/ECC-1

## COTTON CANDY

Model	: GCC-1
Power	: 0.1Kw
Specification	: L.P.G.
Dimension	: 500x500x530mm
Model	: ECC-1
Power	: 1.2Kw
Specification	: Electric
Dimension	: 500x500x530mm



## PIZZA SHEETER

Model	: 0.25Kw
Weight	: 35 Kgs
Width	: 400mm
Dimension	: 530x500x570mm



## Features:

- Temperature range - 30°C~100°C.
- Thermostat for adjusting and maintaining temperature as required.
- Continuous stirring for a perfect and lump-free consistency.
- Special "anti-clogging" faucet.
- Food grade material used.
- Drip tray with float indicator warning.

## CHOCOLATE MELTER

Model	Power (Kw)	Capacity (Ltr.)	Dimension (mm)
CHF-1	1.0	5	410x280x465
CHF-2	1.0	10	410x280x580



## HOT DOG ROLLER

Power	: 1.69Kw
Voltage	: 220V
Weight	: 14 Kg.
Dimension	: 590x400x420mm
Description	: 9 Rollers



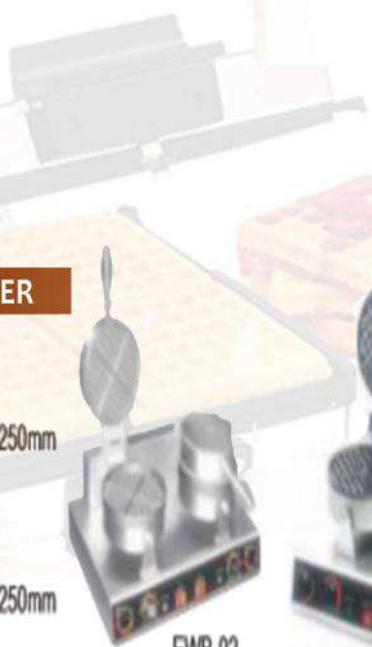
## BUN TOASTER

Model	: BT-05
Power	: 2.0Kw
Dimension	: 410x700x330mm

## Features:

- Fast and even toasting of buns.
- Thermostat and timer makes it easy and convenient to use.





## WAFFLE BAKER

Model : EWB-01  
Power : 1.1Kw  
Dimension : 250x430x250mm

Model : EWB-02  
Power : 1.1x2Kw  
Dimension : 500x430x250mm



## SQUARE WAFFLE MAKER

Model : SWM-01  
Power : 2.0Kw  
Dimension : 310x450x280mm

Model : SWM-02  
Power : 4.0Kw  
Dimension : 600x450x280mm



## LOLLY WAFFLE MAKER

Model : LWM-01  
Power : 1.5Kw  
Dimension : 350x400x270mm



## ROTARYWAFFLE MAKER

Model : RWM-01  
Power : 1.0Kw  
Dimension : 250x350x260mm



## Features:

- Fast and deep bake setting.
- The griddle is made up of teflon which is non stick and easy to clean.
- Thermostat and timer makes it easy and convenient to use.



## CONE MAKER

Model : ECM-01  
Power : 1.1Kw  
Dimension : 250x430x250mm

Model : ECM-02  
Power : 1.1x2Kw  
Dimension : 500x430x250mm

## Features:

- The griddle is made up of teflon which is non stick and easy to clean.
- Elements allow even heating on the surface.

## CREPE MACHINE

Model	Power	Voltage	Net Weight	Dimensions
	(Kw)	(V)	(kg)	(mm)
DE-1	3	220	15	480x490x230
DE-2	3+3	220	30	870x490x230



# TOASTERS & SALAMANDERS



ECT-1



ECT-2



ECT-3



PT-4

PT-6

PT-8

## CONVEYER TOASTER

Model	Power (Kw)	Voltage (V)	Net Weight (kg)	Dimensions (mm)
ECT-1	1.5	220	13	420x300x480
ECT-2	2.45	220	16.5	418x398x480
ECT-3	2.55	220	17.5	425x475x480

## POP-UP TOASTER

Model	Power (Kw)	Voltage (V)	Net Weight (kg)	Dimensions (mm)
PT-4	1.8	220	4	325x285x250
PT-6	2.5	220	5.5	460x285x250
PT-8	3.5	220	8	480x285x250



ES-450

ES-600



ES-1



ES-2



ES-3

## LIFT-UP SALAMANDER

Model	Power (Kw)	Voltage (V)	Net Weight (kg)	Dimensions (mm)
ES-450	2.8	220	35	450x480x530
ES-600	4	220	45	600x485x530

## ELECTRIC SALAMANDER

Model	Power (Kw)	Voltage (V)	Net Weight (kg)	Dimensions (mm)
ES-1	2	220	16	570x340x260
ES-2	3	220	23	580x390x390
ES-3	4	220	28	800x450x470

### Features:

- It has an ideal result of heating and cooking dishes with crumbs and cheese.
- Its handle can adjust the distance of the food and the heating source.

### Features:

- Constructed in stainless steel to ensure reliability and hygienic.
- The equipments are made with the cooking grade and a flat collecting tray both removable for easy cleaning.

# COFFEE EQUIPMENTS



AN ISO 9001:2008 CERTIFIED COMPANY



## SEMI AUTOMATIC COFFEE MAKER

Model	Power (Kw.)	Voltage (V)	Boiler Volume	Weight (Kg.)	Dimensions (mm.)
Double Groove	3.7	220	11.5 Ltr.	67	700x490x450

## SEMI AUTOMATIC COFFEEMAKER

Model	Power (Kw.)	Voltage (V)	Boiler Volume	Weight (Kg.)	Dimensions (mm.)
Single Groove	2.2	220	11.5 Ltr.	47	460x490x450



## COFFEE GRINDER

Model	Power (Kw.)	Voltage (V)	Weight (Kg.)	Dimensions (mm.)
CG-600	0.35	220	15	300x210x560

## SEMI AUTOMATIC COFFEE MAKER

Model	Power (Kw.)	Voltage (V)	Boiler Volume	Weight (Kg.)	Dimensions (mm.)
Triple Groove	4.5	220	11.5 Ltr.	68	960x530x510



# FOOD SERVICE EQUIPMENT



AN ISO 9001:2008 CERTIFIED COMPANY

**Features:** ■ New design elegant appearance. ■ Stainless Steel-Clean & Healthy ■ Automatic constant temperature-highly effective and energy-conservation.



ST-5700



ST-5700S



ST-6000



ST-6000S



SG-6000



SRG-6000S



WB-10/15



WB-20



WB-30



WB-40



BM-2



BM-3



BM-4



BM-6



BM-8



## SOUP TUREEN

Model	Power (W)	Capacity (Ltrs.)	Dimension (mm)
ST-5700	300	5	280x280x395
ST-5700S	300	5	280x280x395
ST-6000	400	9	340x340x395
ST-6000S	400	9	340x340x395
SG-6000	400	9	340x340x395
SRG-6000S	400	9	340x340x395

## WATER BOILER

Model	Power (Kw)	Capacity (Ltrs.)	Dimension (mm)
WB-10	2.0	10	290x290x405
WB15	2.5	15	310x310x420
WB-20	2.5	20	310x310x523
WB-30	3.0	30	390x390x420
WB-40	3.0	40	390x390x523

## BAIN MARIE

Model	Power (Kw)	G.N. Pan	Dimension (mm)
BM-2	1.2	(1/2x4")x2	350x590x240
BM-3	1.2	(1/3x4")x3	350x590x240
BM-4	1.5	(1/2x4")x4	695x590x240
BM-6	1.8	(1/2x4")x6	1035x590x240
BM-8	1.8	(1/2x4")x8	1376x590x240

# STEAMERS & ROTTISERIES



## ELECTRIC STEAMING CART

<b>Model</b>	: ECS-6
<b>Voltage</b>	: 3~380V
<b>Power</b>	: 9Kw
<b>No. of Trays</b>	: 6
<b>Dimension</b>	: 770x650x990mm



## Features:

- Suitable for steam cooking of Chicken, Fish, Rice, Dhokla & Idli.
- Power switch control.
- Automatic water inlet.
- Boiler alarm.
- Safety steam valve.
- High efficiency progressive doors lock anchor.

## GAS STEAMING CART

<b>Model</b>	: GSC-6
<b>Pressure</b>	: 2800 Pa
<b>No. of Trays</b>	: 6
<b>Gas</b>	: LPG
<b>Dimension</b>	: 700x650x1130mm

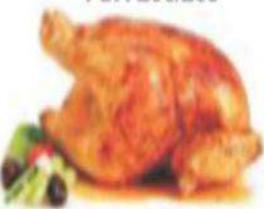
<b>Model</b>	: GSC-8
<b>Pressure</b>	: 2800 Pa
<b>No. of Trays</b>	: 8
<b>Gas</b>	: LPG



GSC-6/8



VGR-266/268



VGR-726/835

## ROTISSERIE

Model	Power (Kw)	Voltage (V)	Speed (Circle/Hr)	Capacity (Chickens)	Net Weight (kg)	Dimensions (mm)
VGR-726	0.6	220	40	12-16	96	670x650x1570
VGR-835	7.7	220	40	12-16	93	670x650x1570
VGR-266	4.5	220	40	12	65	810x670x610
VGR-268	6	220	40	16	81	1030x670x810

## Features:

- Reflects heat as the rotisseries turns to ensure constant temperature to the food.
- Ease to operate, safe and energy saving.

## SHAWARMA MACHINE

Model	Power (Kw)	Voltage (V)	Net Weight (kg)	Dimensions (mm)
ESM-3	4	220	25	580x650x760
ESM-4	6	220	31	580x650x950
GSM-2	-	220	33	700x650x780
GSM-3	-	220	38	730x640x920
GSM-4	-	220	36	535x610x950

## Features:

- It is rotary to ensure the baking is even.
- Easy to control and remove the food.



ESM-3/ESM-4



GSM-2/GSM-3/GSM-4



VT-25/VT-50/VT-100

## VACUM TUMBLER

Model	Power (Watt)	Voltage	Vaccum Pump	Capacity (kgs./Batch)	Weight (Kg.)	Dimensions (mm)
VT-25	200	220	90 Watt	25	40	995x445x860
VT-50	370	220	90 Watt	50	61	1180x460x1030
VT-100	750	220	90 Watt	100	81	1190x560x1050



## MARINATOR

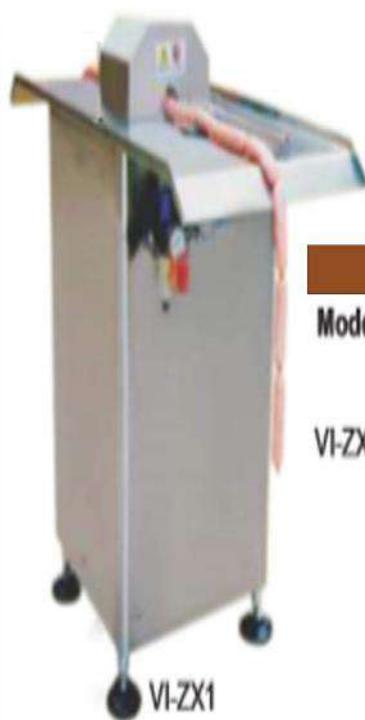
Model	Power (Watt)	Voltage	Capacity (kgs./Batch)	Weight (Kg.)	Dimensions (mm)
M-25	200	220	25	40	995x445x860



M-25



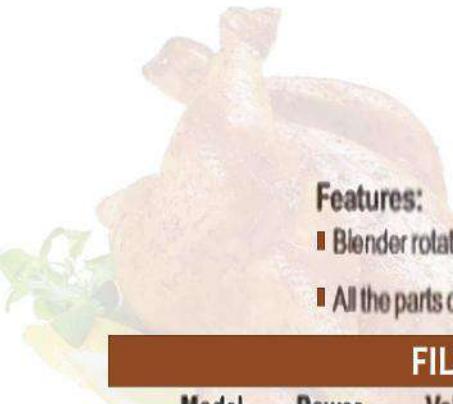
## PATTY PRESS MACHINE



## SAUSAGE NAUTING MACHINE

Model	Pressure (MPA)	Production (Times/Min)	Diameter (mm.)	Dimensions (mm.)
VI-ZX1	0.4-0.6	60	10-35	1150x480x750





### Features:

- Blender rotates smoothly to ensure uniform blending.
- All the parts contacting the food directly are made of stainless steel.

### FILING MIXER

Model	Power (Kw)	Voltage (V)	Production (Ltrs.)	Net Weight (kg)	Dimensions (mm)
FM-35	0.75	220	35	136	700x510x1100
FM-50	1.1	220	50	152	820x510x1100
FM-70	1.5	220	70	178	850x500x1100



FM-35/50/70



MSF-3/5/7/10

MSF-8A

### Features:

- Oil system lifting sausage up and down, low noise and high efficiency.
- Mobile body ensure greater applicability.

### HYDRAULIC SAUSAGE FILLER

Model	Power (Kw)	Bowl Dia (mm)	Productivity (Kg/Hr.)	Dimensions (mm)
HSF-150	0.55	200	280	600x400x1240
HSF-260	0.75	260	400	640x485x1240
HSF-350	1.1	320	520	730x560x1240



HSF-150/260/350

### MANUAL SAUSAGE FILLER

Model	Capacity (Ltrs.)	Net Weight (kg)	Dimensions (mm)
MSF-3	3	13	300x340x570
MSF-5	5	14	300x340x690
MSF-7	7	16	300x340x830
MSF-10	10	20	300x340x580
MSF-8A	8	30	730x220x280



MANUAL SAUSAGE CLIPPER

### ELECTRIC SAUSAGE FILLER

Model	Capacity (Ltrs.)	Weight (Kg.)	Dimensions (mm)
ESF-10LA	11	34	400x300x750
ESF-15LA	17	37	400x300x860
ESF-20LA	21	45	430x330x860

### Features:

- The new electric commercial lecter enema machine series, each models are made of stainless steel material.
- The integration frame and steel gear drive are sturdy and durable.



ESE-10LA/15LA/20LA



### Features:

- this machine adopts advanced control technology, safety & reliability, easy maintenance with excellent display control function.
- High speed of motor starting, high insulation and durability grade & good overload protection.

### HAEVY DUTY BOWL CUTTER

	Model	Power (Kw)	Capacity (Kg./Pot)	Slaughtering Knife Qty.	Slaughtering Knife Rotate	Slaughtering Pot Rotate	Weight (Kg.)	Dimensions (mm)
VI-TY20/VI-TY40/VI-TY80	VI-TY20	1.1	15.0	3 Pcs.	1480/2960	9 RPM	600	780x600x850
	VI-TY40	5.1	30.0	3 Pcs.	1480/2960	9 RPM	1000	1100x830x1080
	VI-TY80	10.98	60.0	6 Pcs.	1480/4000	7/16 RPM	1400	1820x1380x1260

### HAEVY DUTY BOWL CUTTER

Model	Power (Kw)	Capacity (Kg./Hr.)	Output Speed	Output Rate	Weight (Kg.)	Dimensions (mm)
VI-DM300	3.5	200-300	110 R/Min	68-78%	240	1100x440x900
VI-DM500	5.5-7.5	400-800	110 R/Min	68-78%	360	1200x550x1500

### Features:

- Button operated control system.
- Driving structure : Direct connection between motor and reducer.



VI-DM300/VI-DM500



VI-SM-20/VI-SM-30/VI-SM-40

### HYDROLLC STUFFER

Model	Power (Kw)	Capacity (Kg./Hr.)	Filling Scope (mm)	Weight (Kg)	Dimensions (mm)
VI-SM-20	1.5	200-400	12-58	480	1020x590x1320
VI-SM-30	1.5	400-600	12-58	520	1020x620x1380
VI-SM-40	1.5	500-1000	12-58	710	1180x650x1410



## Features:

- The working parts (i.e. Knife, Worm Rod and Discharge Plate) of the machine are completely made of stainless steel.

### MEAT MINCER

Model	Power (Kw.)	Efficiency (kg/Hr)	Dimensions (mm)
MM-8	0.37	80	410x265x410
MM-12	0.65	120	450x295x450
MM-22	1.1	220	490x310x500
MM-32	1.5	320	735x415x620
MM-42	3	600	860x550x960

MM-8/12/22/32



### MEAT SLICER

Model	Power (Kw.)	Diameter (mm)	Slicing Thickness (mm)
MS-195	0.10	195	0~12/14
MS-220	0.12	220	0~12/14
MS-250	0.18	250	0~12/14
MS-300	0.25	300	0~12/14

## Features:

- The blade of the machine is completely made of stainless steel.



## Features:

- This special series Meat Mincer comes with 3 attachments- Meat Mincer (No. 22), Pulper (Tomato Puree) and Grater.

### BONE SAW

Model	Power (Kw)	Voltage (V)	Cutting Thickness (mm)	Blade Speed (m/s)	Net Weight (kg)	Dimensions (mm)
BS-1	0.5	220	4-180	400x436	45	520x490x840
BS-2	0.5	220	4-180	610x530	60	600x530x970



## Features:

- It is suitable for cutting through various bones. Easy to use with frozen meat.

# VEGETABLE CUT-UP MACHINES



## Features:

- Suitable for Chopping Vegetables, Fruits and meat products.
- Comes with safety control-once open the cover the machine stops working.
- Bigger models come with wheels for easy portability.
- Driven through an enclosed gear box.
- The blades are made of high quality stainless steel.
- Perfect machine for chopping onions without getting the water out of it.



## BOWL CHOPPER

Model	Power (Kw)	Voltage (V)	Capacity (Ltr.)	Production (Kg./Hr.)	Dimensions (mm)
BC-5	0.37	220	5	100	440x690x420
BCM-5	0.37	220	5	80	530x420x540
BCM-20	1.1	220/380	20	120	775x710x940
BCM-30	2.2/2.8	380	25	300	990x810x980
BCM-50	2.2/2.8	380	50	360	1200x1000x1138



## Features:

- Suitable for
- Slicing
- Shredding
- Cubes Cutting
- Grating
- French Fries Cutting

## VEGETABLE CUTTER

Model	Power (Kw)	Production (Kg./Hr.)	Body Type
VCM-1	0.25	60~70	Complete S.S.
VCM-2	0.25	100~120	Complete S.S.
VCM-3	0.75	100~120	S.S. & Aluminium Casting



## Features:

- Waterproof with two seal rings inside.
- With Safety controller - if the lid cover opens machine stops working.

## UNIVERSAL CHOPPER

Model	Power (Kw)	Capacity (Ltrs.)	Cutting Speed (Rpm)
UC-3	0.65	3	1400
UC-5	1.5	5	1400
UC-8	2.5	8	1400

# BAR EQUIPMENT



DM-1

DM-2

DM-1A/2A

DM-1B

## DRINK MIXER

Model	Power (Kw)	Capacity (Ltr.)	Dimension (mm)
DM-1	0.18	0.5	185x185x520
DM-2	0.18x2	0.5x2	230x185x520
DM-1A	0.3	0.5	185x185x520
DM-2A	0.25x2	0.5	230x185x520
DM-1B	0.4	0.5	185x185x520

### Features:

- Commercial motors can run over 9hrs. without stopping.
- SS blending axis and jug.
- For thick milk shakes, cocktails and mocktails.



## HIGH SPEED BLENDER

Model	Power (Kw)	Capacity (Ltr.)	RPM
BL-1	0.85	1.5	25000
JTC	1.5	1.5	35000



BL-1



JTC

## ICE CRUSHERS



## ICE SHAVERS



MODEL:	1	2	3	4	5	6	7
POWER :	0.18 Kw	0.2 Kw	0.2 Kw	0.3 Kw	0.2 Kw	0.30 Kw	0.25 Kw
CAPACITY :	"	"	"	"	"	200 kg/hr	120 kg/hr
DIMENSION :	"	"	"	"	"	450x334x590	330x425x480

# JUICE DISPENSERS



## Features:

- Body is made of stainless steel & containers are made of high quality PC.
- Operation is simple and convenient.



## JUICE DISPENSER

Model	Power (Kw)	Capacity (Ltr.)	Temperature (°C)	Dimensions (mm)
EJD 12X1	0.12	12x1	5~10	260x430x650
EJD 12X2	0.18	12x2	5~10	410x430x650
EJD 12X3	0.23	12x3	5~10	610x430x650

## JUICE DISPENSER

Model : EJD 18X2  
 Power : 1.0Kw  
 Temperature : 7~12°C / 52~58°C  
 Capacity : 18 Ltr.  
 Dimension : 430x320x710mm  
 Specification : Mixing, Cooling, Heating & Lighting



## JUICE DISPENSER

Model : EJD 30/50  
 Power : 0.33Kw  
 Temperature : 7~12°C  
 Capacity : 30/50 Ltr.  
 Specification : Mixing & Cooling



## JUICE DISPENSER

Model : EJD 9X2  
 Power : 0.31Kw  
 Temperature : 7~12°C  
 Capacity : 9 Ltr. x 2  
 Dimension : 420x330x690mm  
 Specification : Spraying & Cooling



## Features:

- Compact and luxurious design.
- Electronic temperature controller with digital display to indicate the temperature of the beverages.
- High quality compressor.
- LED illumination inside
- Stainless Steel Chassis & ABS panels
- Food grade high density PC containers.

## SLUSH MACHINE

Model : ESM 12X2  
 Power : 0.86Kw  
 Temperature : -2~4°C  
 Capacity : 12 Ltr. x 2  
 Dimension : 470x510x810mm



## Features:

- Body is made of stainless steel & containers are made of high quality PC.
- Operation is simple and convenient.

## SLUSH MACHINE

Model : ESM 15X2  
 Power : 0.4Kw  
 Temperature : 0.2~0.3°C  
 Capacity : 15 Ltr. x 2  
 Dimension : 370x570x730mm



# JUICE DISPENSERS



AN ISO 9001:2008 CERTIFIED COMPANY



OJ-100



## Features:

- The machine has chiller inside that keeps juice fresh and cold.
- Best suited to put in malls and other public areas for hygiene purpose.
- The roller can be easily taken out to clean.
- Roller are made of 100% stainless steel.

## SUGARCANE JUICE EXTRACTOR WITH CHILLER

Model :	
Power :	1.1 KW
Refrigerant :	R134a
Dimensions :	1120x1020x950mm.



## Features:

- It uses food grade plastic parts & stainless steel body.
- Anti corrosion, easy to wash after operation.

## AUTOMATIC ORANGE JUICER

Model	Power (Kw)	Orange Size (mm)	Output (Pcs./min.)	Dimensions (mm)
OJ-100	0.12	60~90	20	400x300x780
OJ-400	0.37	60~90	40~60	660x640x1720



OJ-400

## Features:

- The residue can be automatically separated.
- Stainless steel cutter and mesh and aluminum alloy.

## CENTRIFUGAL JUICER

Model	: CJ-1
Power	: 0.37Kw
Speed	: 2800 Rpm.
Efficiency	: 70kg/Hr.
Dimension	: 340x270x360mm

Model	: CJ-2
Power	: 0.55Kw
Speed	: 2800 Rpm.
Efficiency	: 100kg/Hr.
Dimension	: 430x350x450mm



CJ-1/2



## SUGARCANE JUICE EXTRACTOR

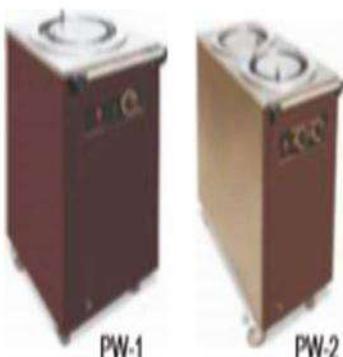
Model	Power (Kw)	Output (Kg./Hr.)	Dimensions (mm)
SJE-1	-	-	500x365x395
SJE-2	0.55	200~250	450x450x500
SJE-3	0.75	250~300	460x390x635
SJE-4	0.75	250~300	460x390x905
SJE-5	0.55	200~300	600x400x930

## Features:

- Elegant model and Hygienic use.
- The rollers parts are made of steel.
- Table top models-easy to install and use.



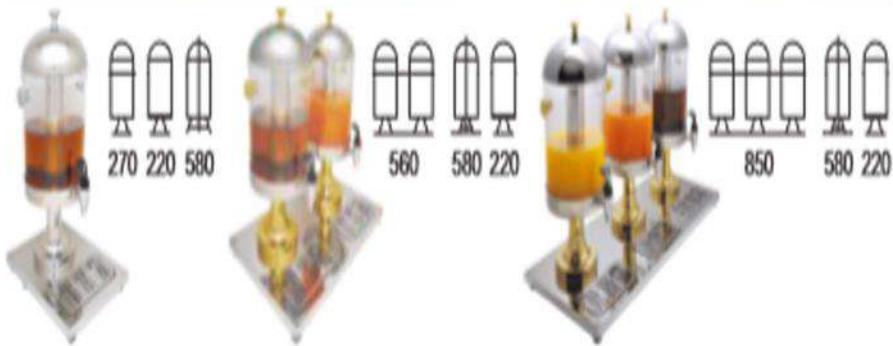
# MISCELLANEOUS



## PLATE WARMER

Model	: PW-1
Power	: 0.4Kw
Dimension	: 450x560x930mm
Model	: PW-2
Power	: 0.4x2Kw
Dimension	: 450x980x930mm

## JUICE DISPENSER (WITHOUT REFRIGERATION)



## GRIDDLE (ELECTRIC)

Model	Power (Kw)	Temperature (°C)	Plate Type	Dimensions (mm)	Model	Gas Pressure(Pa)	Temperature (°C)	Plate Type	Dimensions (mm)
EG-548	3	50~300	Flat	555x473x293	GG-600	2800	50~300	Flat	600x600x475
EG-548/2	3	50~300	½ Grooved	555x473x293	GG-750	2800	50~300	Flat	750x600x475
EG-750	6	50~300	Flat	750x600x475	GG-718	2800	50~300	Flat	550x540x540
EG-750/2	6	50~300	½ Grooved	750x600x475	GG-720	2800	50~300	Flat	730x590x540
EG-830	3	50~300	Flat	520x510x220	GG-722	2800	50~300	½ Grooved	730x590x540
EG-600	5.6	50~300	Flat	600x600x340					



### Features:

- Thermostatic control ensures accurate temperature control and consistently perfect result.
- The Heater/Burner is placed in a way to ensure even heating on the surface.



## DISH WASHER

Model	: Under Counter
Hourly capacity	: 500 plates (305mm)/h
Wash pump	: 220 Ltr./min, 0.37kw
Wash tank capacity	: 20 Ltr.
Wash tank heater	: 0.5KW
Wash temperature	: 60°C~65°C
Rinse tank capacity	: 8 Ltr.
Rinse tank heater	: 2.4kw/6kw (380V)
Rinse temperature	: 82°C
Electrical input	: 380V
Net weight	: 59kg
Dimension	: 600x630x860mm

## DISH WASHER

Model	: Hood Type
Hourly Capacity	: 1000 plates/h 60 Rack/h
Wash tank capacity	: 34.5 Ltr.
Rinse capacity	: 22 Ltr.
Tank Temperature	: 50~70°C
Temperature Boiler	: 75~95°C
Water Pressure	: 1.4Bar
Electrical Power	: 380V
Heater Tank	: 100W
Heater Rinse Tank	: 9kw
Motor Pump	: 1.5kw
Total Elec. Power	: 13kw
Dimension	: 740x870x1430mm
Net Weight	: 120kg





#### Features:

- Available in 10, 15, 25, 35 & 50 Kg. with 1Hp, 2Hp & 3Hp motor respectively.

#### Features:

- Available in 15, 25 & 50 Kg. with 1.1, 1.5 & 2.5 kw. motor respectively.
- SS body & SS bowl.
- Suitable for kneading dough.

#### Features:

- Available in 15, 25 & 50 Kg. with 1.1, 1.5 & 2.5 kw. motor respectively.
- All Iron body & SS bowl.
- Suitable for kneading dough.

#### Features:

- Available in 5, 10, 15, 20 & 40 Kg. with 0.4, 0.75, 1.1 & 1.5 kw. motor respectively.
- All Iron body & SS bowl.
- Suitable for kneading dough.



#### Features:

- Available in 2 roller sizes 5.25" & 6.2".
- Cutter Thickness 1.5mm.

#### Features:

- Available in 2 roller sizes 6.75" & 8" with 0.4 & 0.75kw motor respectively.

#### Features:

- Suitable for making noodles in bulk quantity.
- Roller size : 11inches.
- Productivity : 60 kg./hr.
- Power : 2.5 kw.

# WET & DRY GRINDERS



## 2 IN 1

## GRAVY MACHINE

## MASALA GRINDER

## WET GRINDER

## WET GRINDER (TILTING TYPE)

### Features:

- Available in 2 models with 1 H.P.&2H.P.motor.
- Suitable for both wet & dry grinding

### Features:

- Available in 3 models with 1.5,2&3H.P.motor.
- Suitable for both wet & dry grinding

### Features:

- Available in 3 models with 2, 5&7.5H.P.motor.
- Suitable for dry grinding

### Features:

- Available in 7 models with 2, 3,5,7,10,15 & 20Ltr.Cap.
- Suitable for wet grinding

### Features:

- Available in 4 models with 5, 10,15 & 20Ltr.Cap.
- Suitable for wet grinding



COMMERCIAL MIXER GRINDER



COMMERCIAL MIXER GRINDER

### Features:

- Available in 3 models with 3, 5 & 7 Ltr. Cap. with 1400, 1600 & 1800 W Motor.
- Suitable for both wet & dry grinding

### Features:

- Available in 3 models with 3, 5 & 8 Ltr. Cap. with 1.0, 1.5 & 2.0H.P.Motor.
- Suitable for both wet & dry grinding



SOYABEEN GRINDER



SOYABEEN GRINDER

### Features:

- Available in 2 models with yellow & silver color.
- Motor power 1.1 Kw. with the productivity of 20 Kg./Hr.

SOYABEEN GRINDER

### Features:

- Available in 2 models with motor power 1.1 & 1.5 Kw. with the productivity of 20 & 50 Kg./Hr. respectively.

## MALLI MACHINE



### POTATO PEALER (SS BODY)

#### Features:

- Available in 8, 15, 30 & 50 Kg.
- Comes with sand paper inside.

### POTATO PEALER (SS BODY)

#### Features:

- Available in 8, 15 & 30Kg.
- Comes with stainless steel cutter sheet inside.

## Features:

- Available with 1H.p. Motor

## Features:

- Available in stainless steel & mild steel body.
- Motor Power 1/2H.p. with 8 kg. per batch capacity.

## DRYER MACHINE



## POTATO CHIPS & LACHHA CUTTING MACHINE



#### Features:

- Suitable for bulk production of potato chips and potato lachhas.
- Comes with 2 attachments of blades.



## SAV BHUJIA MACHINE



#### Features:

- Available in stainless steel body.
- Motor Power 1H.p. with 40-100 kg. per hr. capacity.

# MISCELLANEOUS



## KHAMAN DHOKLA & IDLI STEAMER

### GRINDING MACHINE

#### Features:

- Available in 2Hp & 3Hp

### MOMO STEAMER

#### Features:

- Available in 2 sizes with 5 & 6 racks respectively.

### LASSI & JUICE MACHINE (INDIAN)



### PULPER MACHINE

#### Features:

- Available in 4 models 16", 20", 24" & 36".
- Suitable for separating pulp and juice.



### MAWA MACHINE

#### Features:

- Available in 2 models 65 & 110 ltrs.
- Runs on LPG & Diesel.



## Features:

- High quality, hard, solid, attractive ice that lasts long.
- Easy to use.
- Less energy, less water.

ICE CUBE MAKER

Model	Power (Kw)	Voltage (V)	Ice Production (Kg)	Ice Storage (Kg)	Net Weight (kg)	Dimensions (mm)
ICM-25	0.35	220	28~30	10	40	500x480x810
ICM-45	0.4	220	48~50	20	50	500x560x890
ICM-60	0.48	220	60~70	35	72	706x570x1010
ICM-90	0.68	220	90~100	45	84	830x575x1010
ICM-120	0.75	220	120~130	45	84	830x575x1410
ICM-150	0.78	220	150~165	250	85	760x840x1440
ICM-250	1.08	220	250~270	250	85	760x840x1640



## Features:

- Quick & deep freezing.
- Mechanical temperature control with adjustable thermostat.
- Indicating light.
- Environment-friendly technology.
- Low energy consumption.
- Low noise design.
- Lock and key.



HARD TOP CHEST FREEZER

Model	Voltage (V)	Capacity (Ltr.)	Cabinet Temp. (°C)	Net Weight (kg)	Dimensions (mm)
BD-100	220	100	-18 ~ -22	30	554x552x845
BD-200	220	200	-18 ~ -22	48	874x552x845
BD-300	220	300	-18 ~ -22	58	1118x602x845
BD-420	220	420	-18 ~ -22	70	1195x705x950
BD-520	220	520	-18 ~ -22	75	1425x705x950
BD-720	220	720	-18 ~ -22	90	2025x705x950



BD-100/200

BD-300/420/520/720

**Features:**

- Quick & deep freezing.
- Mechanical temperature control with adjustable thermostat.
- Indicating light.
- Environment-friendly technology.
- Low energy consumption.
- Low noise design.
- Lock and key.

**GLASS TOP CHEST FREEZER**

Model	Voltage (V)	Capacity (Ltr.)	Cabinet Temp. (°C)	Net Weight (kg)	Dimensions (mm)
WD-150	220	150	-18 ~ -22	46	640x680x832
WD-200	220	200	-18 ~ -22	50	780x680x832
WD-300	220	300	-18 ~ -22	54	1080x680x832
WD-400	220	400	-18 ~ -22	58	1390x680x832
WD-520	220	520	-18 ~ -22	58	1625x946x772



WD-150/200/300/400/520

**GLASS TOP CHEST FREEZER**

Model	Voltage (V)	Capacity (Ltr.)	Cabinet Temp. (°C)	Net Weight (kg)	Dimensions (mm)
WD-250Y	220	250	-18 ~ -22	54	1055x625x865
WD-290Y	220	290	-18 ~ -22	60	1205x625x865
WD-330Y	220	330	-18 ~ -22	64	1325x625x865

WD-250Y/290Y/330Y

**Features:**

- Quick & deep freezing.
- Mechanical temperature control with adjustable thermostat.
- Indicating light.
- Environment-friendly technology.
- Low energy consumption.
- Low noise design.
- Lock and key.

**ICE CREAM ROLL MACHINE**

Power (Kw)	Output (Ltrs/Hr.)	Weight (Kg)	Dimension (mm)
1.1	50	55	650x650x880



**BACK BAR CHILLER**

Model	Doors	Temperature Range	Volume (Ltrs.)	Dimension (mm)
BB-1	1	0-10°C	130	600x520x900
BB-2	2	0-10°C	210	900x520x900
BB-3	3	0-10°C	320	1350x520x900



BC-300/430/400F BC-600/1000/1000S

**UPRIGHT SHOWCASE**

Model	Voltage (V)	Capacity (Ltr.)	Cabinet Temp. (°C)	Net Weight (kg)	Dimensions (mm)
BC-300	220	300	0 ~ 10	68	620x595x1921
BC-430	220	430	0 ~ 10	85	620x690x2070
BC-400F	220	400	0 ~ 10	129	900x630x1856
BC-600	220	600	0 ~ 10	140	900x725x2030
BC-1000	220	1000	0 ~ 10	177	1200x730x2165
BC-1000S	220	1000	0 ~ 10	177	1200x730x2165

**Features:**

- Direct cooling system, with fan to even inside cold air.
- Double layers standard glass door for anti condensation.
- 1 inner cabinet light, one canopy light.
- Drain auto evaporation system.

**WINE CHILLER**

Model	Cooling System	Temp. (°C)	Loading Bottle	Dimensions (mm)
W-28	Fan	3-22	25-40	395x480x840
W-43	Fan	3-22	43-53	395x480x1020
W-75	Fan	3-22	75-95	595x580x1590
W-137	Fan	3-22	137-150	620x600x1590
W-192	Fan	3-22	192-220	620x680x1840

**Features:**

- Adjustable wood shelves.
- Tempered glass doors.
- Digital control.
- Inner LED light.
- Lock fitted.



**VERTICAL**

Model	Power (Kw)	Voltage (V)	Capacity (Ltr.)	Net Weight (kg)	Dimensions (mm)
2 Door	0.5	220	600	120	760x830x2070
4 Door	0.63	220	1000	1220	1220x780x2070



2 Door



4 Door

**Features:**

- Stainless steel framework construction.
- Electronic thermostat and LED digital display for accuracy and easy reading.
- Available as refrigerators & freezers.



WC-320/420/520

**UNDER COUNTER**

Model	Power (Kw)	Voltage (V)	Capacity (Ltr.)	Net Weight (kg)	Dimensions (mm)
WC-320	0.32	220	320	92	1500x800x810
WC-420	0.49	220	420	115	1800x800x810
WC-520	0.53	220	520	125	2100x625x865

**Features:**

- Stainless steel framework construction.
- Electronic thermostat and LED digital display for accuracy and easy reading.
- Available as refrigerators & freezers.

## STATE OF INDEPENDENT PLATINUM



THE STATE OF INDEPENDENT PLATINUM  
is a new book by  
John H. Johnson  
and Michael C. Fertik  
published by Penguin Books



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