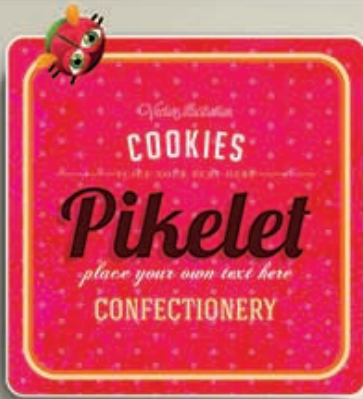




KITCHEN EQUIPMENTS LLP

LLPIN-AAE-2780

Vol-1







## about us

**S**imiStar is a company created to cater the catering world. It is an honest effort of dedicated and experienced enterprise who served the hospitality industry since two decades. It envisions a model where contemporary solution are given to the aspiring clients with sincerity. The vested time serving the industry for so long has helped us weaning out the fact that personalized time and energy of the enterprenuer is the essence of any enterprise. In true sense Simi Star gives the chance of getting the product and services from industry friendly people and who has the track record of satisfying cross segment client of the hospitality industry. our client list is well distributed and we feel immensely blessed by their continuing support. From star hotels to Mini Dhaba, from Govt aided hospitals to small canteens. From large displays to small fridge, we have it all. Since inception of the project, we weave the dream for you, and make sure its strong enough to surpass any discrepancies. our project interiors design it for YOU, our branding solutions makes it presentable for YOU our product locators brings the best Commercial kitchen equipment for YOU for the right blend of as per YOUR specialties. Our Surveillance support gives YOU the bird's eye view for a monitored work flow. Our P.O.S and Software support controls the financials benefiting YOU. for the Bakers and confectioners, we do have exhaustive list of tools to decorate YOUR world of cakes. Request YOUR visit to enliven our dream. Let us synergies to energize. We cater the catering world.

- Import
- Planning
- Customise
- Maintenance AMC
- Consultancy & Design



**ugolini**  
made in Italy



**QUICK-GEL**



*Mini* **GELPLUS**



**A 12-19**



**ARCTIC COMPACT**



**SERIE M**





the taste that melts  
your heart...



Relax Your Customer With Cold Serve



## Softy & Shake Machines

### Soft Serve Ice Cream Machines

With a Taylor freezer, it is easy to make soft serve ice cream and frozen yoghurt. Add the pre-mix from your chosen dairy or supplier, freeze it down and in a few minutes you are ready to serve. Taylor's state-of-the-art technology produces consistent quality, draw after draw. You can choose from a range of floor models, counter top units, dual flavour models with twist capabilities in varying capacities.

| Model | Type      | Flavours   | No. of 100gm. servings per hour | Approx. Production Hourly (ltrs.) | Mix hopper capacity (ltrs.) | Freezing cylinder capacity (ltrs.) | W x D x H (in inches) | Power   |
|-------|-----------|------------|---------------------------------|-----------------------------------|-----------------------------|------------------------------------|-----------------------|---------|
| 142   | Gravity   | 1          | 93                              | 12.4                              | 7.6                         | 1.4                                | 16 x 24 x 29          | 1.70 kw |
| C706  | With Pump | 1          | 426                             | 56.8                              | 18.9                        | 3.2                                | 18 x 32 x 34          | 3.60 kw |
| 161   | Gravity   | Twin Twist | 102                             | 13.6                              | 7.6 x 2                     | 1.4 x 2                            | 21 x 27 x 28          | 2.20 kw |
| C712  | With Pump | Twin Twist | 426                             | 56.8                              | 18.9 x 2                    | 3.2 x 2                            | 26 x 36 x 60          | 7.92 kw |

### Batch Ice Cream Freezers

Taylor's Batch Freezers provide you the convenience of making your own signature ice creams, gelato and a wide variety of premium desserts from one easy to use machine. Serve homemade ice cream, sorbet or Italian ice. Fruits, nuts and candies can be folded in as product is being drawn into your container.

| Model | Usual batch size (ltrs.) | Overrun upto* | Approx. freezing time* (minutes) | W x D x H (in inches) | Power   |
|-------|--------------------------|---------------|----------------------------------|-----------------------|---------|
| 104   | 2.8                      | 80%           | 10-12                            | 17 x 27 x 26          | 1.90 kw |
| 220   | 18.9                     | 100%          | 8-10                             | 19 x 41 x 57          | 5.51 kw |

\*Overrun and freezing time may vary depending upon mix formula, amount of liquid mix in each batch and finished product temperature.





**PURE  
PASSION**  
IS THE FOUNDATION OF GREAT  
**COFFEE**



**EXPOBAR**



Think espresso.

### Astoria – Plus4You

| Technical data               | 2 group       | 3 group       | 4 group       |
|------------------------------|---------------|---------------|---------------|
| Voltage (V)                  | 230-400 (V)   | 230-400 (V)   | 230-400 (V)   |
| Rated power (W)              | 4400/4790 (W) | 5600/6100 (W) | 7100/7730 (W) |
| Coffee Boiler capacity (ltr) | (1.2 ltr) x 2 | (1.2 ltr) x 3 | (1.2 ltr) x 4 |
| Steam Boiler capacity (ltr)  | 08 litres     | 13 litres     | 13 litres     |
| Width (mm)                   | 830 (mm)      | 1070 (mm)     | 1310 (mm)     |
| Depth (mm)                   | 580 (mm)      | 580 (mm)      | 580 (mm)      |
| Height (mm)                  | 575 (mm)      | 575 (mm)      | 575 (mm)      |
| Gross weight (kg)            | 74 (kg)       | 94 (kg)       | 110 (kg)      |



### Gloria

| Technical data        | 1 group       | 2 group       | 3 group   |
|-----------------------|---------------|---------------|-----------|
| Voltage (V)           | 240 (V)       | 240 (V)       | 400 (3ph) |
| Rated power (W)       | 2400/3100 (W) | 3200/3900 (W) | 5560 (W)  |
| Boiler capacity (ltr) | 06 litre      | 10.5 litres   | 17 litres |
| Width (mm)            | 590 (mm)      | 800 (mm)      | 1040 (mm) |
| Depth (mm)            | 560 (mm)      | 560 (mm)      | 560 (mm)  |
| Height (mm)           | 580 (mm)      | 580 (mm)      | 580 (mm)  |
| Gross weight (kg)     | 64 (kg)       | 80 (kg)       | 98 (kg)   |

### Tanya

| Technical data        | 1 group         | 2 group          | 3 group          |
|-----------------------|-----------------|------------------|------------------|
| Voltage (V)           | 230-400 (V)     | 230-400 (V)      | 230-400 (V)      |
| Rated power (W)       | 2900 (W)        | 3600 (W)         | 5300 (W)         |
| Boiler capacity (ltr) | 06 litres       | 10.5 litres      | 17 litres        |
| Dimension (WxDxH)     | (490x540x520mm) | (700x540x520 mm) | (940x540x520 mm) |
| Gross weight (kg)     | 56 (kg)         | 70 (kg)          | 86 (kg)          |



## Serie SDN Drop Line

### Technical Specification



| DESCRIPTION                            | SDN 20          | SDN 25          | SDN 30          | SDN 35          | SDN 45          | SDN 65          | SDN 85          | SDN 145          | SDN 215           |
|--|-----------------|-----------------|-----------------|-----------------|-----------------|-----------------|-----------------|------------------|-------------------|
| SIZES<br>MM WxDxH                      | 333X455<br>H597 | 333X455<br>H597 | 376X550<br>H637 | 376X550<br>H637 | 485X570<br>H720 | 485X570<br>H820 | 670X595<br>H900 | 1045X570<br>H900 | 1045X570<br>H1050 |
| PRODUCTION<br>KG/24H **A/W             | 20/20           | 25/26           | 27/28           | 33/32           | 43/43           | 60/60           | 82/90           | 165/165          | 205/210           |
| BIN<br>CAPACITY KG                     | 6.5             | 6.5             | 12              | 12              | 17              | 20              | 33              | 50               | 68                |
| POWER INPUT<br>WATT **A/W              | 340/340         | 340/340         | 340/340         | 350/350         | 380/380         | 530/530         | 650/650         | 1200/1200        | 2000/2000         |
| WATER<br>CONSUMPTION<br>LTR/24HR **A/W | 120/290         | 120/290         | 150/300         | 140/300         | 130/310         | 135/440         | 200/650         | 250/1800         | 325/2200          |
| NET<br>WEIGHT(KG)                      | 28              | 28              | 33              | 40              | 45              | 48              | 61              | 94               | 131               |
| REFRIGERANT                            | R134A           | R134A           | R134A           | R134A           | R134A           | R134A           | R134A           | R134A            | R134A             |

\*\*A- AIR COOLED  
\*W - WATER COOLED

## Serie SCN-SMN Compact Cubes

### Technical Specification



| DESCRIPTION                      | SCN 25          | SCN 35/<br>SMN 35        | SCN 45/<br>SMN 45        | SCN 75/<br>SMN 75        | SCN 125/<br>SMN 125          | SCN 215          |
|----------------------------------|-----------------|--------------------------|--------------------------|--------------------------|------------------------------|------------------|
| SIZES<br>MM WxDxH                | 333X455<br>H597 | 485X570<br>H720          | 485X570<br>H820          | 670X595<br>H900          | 1045X570<br>H900             | 1045X570<br>H900 |
| PRODUCTION<br>KG/24H             | A**20/W*19      | A**35/W*38<br>A**32/W*34 | A**45/W*42<br>A**36/W*37 | A**65/W*73<br>A**59/W*68 | A**135/W*137<br>A**113/W*113 | A**200           |
| BIN<br>CAPACITY KG               | 6.5             | 17                       | 20                       | 33/30                    | 50                           | 68               |
| POWER INPUT<br>WATT              | A**280/W*310    | 380                      | 530                      | 650                      | 1200                         | 2000             |
| WATER<br>CONSUMPTION<br>LTR/24HR | A110/W310       | A120/W330                | A140/W470                | A200/W680                | A250/W1800                   | A325             |
| NET<br>WEIGHT(KG)                | 28              | 51                       | 52                       | 74                       | 97                           | 131              |
| REFRIGERANT                      | R134A           | R134A                    | R134A                    | R134A                    | R134A                        | R134A            |

\*\*A- AIR COOLED  
\*W - WATER COOLED

## Serie SV Dice Cubes

### Technical Specification



| DESCRIPTION                      | SV 145          | SV 205          | SV 225          | SV 325          | SV 395          | SV 545          |
|----------------------------------|-----------------|-----------------|-----------------|-----------------|-----------------|-----------------|
| SIZES<br>MM WxDxH                | 560X614<br>H575 | 560X614<br>H660 | 760X620<br>H575 | 760X620<br>H575 | 760X620<br>H725 | 760X620<br>H725 |
| PRODUCTION<br>KG/24H             | A**154/W*136    | A**225/W*205    | A**240/W*220    | A**320/W*285    | A**430/W*370    | A**465/W*415    |
| POWER INPUT<br>WATT              | A**780/W*610    | A**1050/W*850   | A**1000/W*850   | A**1300/W*1050  | A**1850/W*1450  | A**1900/W*1400  |
| WATER<br>CONSUMPTION<br>LTR/24HR | A168/W2568      | A264/W3024      | A288/W3072      | A348/W3288      | A456/W5040      | A486/W5280      |
| NET<br>WEIGHT(KG)                | A53/W51         | A68/W68         | A70/W70         | A71/W71         | A88/W83         | A98/W98         |
| REFRIGERANT                      | R404A           | R404A           | R404A           | R404A           | R404A           | R404A           |

\*\*A- AIR COOLED  
\*W - WATER COOLED



**Serie SPR/SPN Bins**

**Technical Specification**



| DESCRIPTION                        | SPN 125      | SPR 80       | SPR 120        | SPR 165      | SPN 605        | SPN 405        | SPN 255      | SPN 1205     |
|------------------------------------|--------------|--------------|----------------|--------------|----------------|----------------|--------------|--------------|
| SIZES MM WxDxH                     | 560x533 H525 | 560x533 H525 | 535x660 H690   | 920x590 H915 | 535x660 H830   | 1073x774 H846  | 529x626 H797 | 920x590 H785 |
| PRODUCTION KG/24H **A/**W          | A**120/W*120 | A**200/W*200 | A**320/W*330   | A**185/W*190 | A**600/W*600   | A**1150/W*1200 | A**70/W*70   | A**120/W*120 |
| POWER INPUT WATT **A/**W           | A**500/W*500 | A**760/W*760 | A**1200/W*1200 | A**760/W*760 | A**2000/W*2000 | A**3900/W*3900 | A**330/W*330 | A**500/W*500 |
| WATER CONSUMPTION LTR/24HR **A/**W | A120/W460    | A200/W840    | A320/W1800     | A200/W840    | A600/W3000     | A1150/W5000    | A70/W240     | A120/W480    |
| NET WEIGHT(KG)                     | 43           | 49           | 79             | 95           | 95             | 242            | 52           | 69           |
| REFRIGERANT                        | R134A        | R404A        | R404A          | R404A        | R404A          | R404A          | R134A        | R134A        |

**Tecnomac**

**Blast Freezer / Blast Chiller**

**Technical Specification**



| DESCRIPTION    | E5-20             | E10-35              | E15-40              | E15-65              | E20-80          | E20-110         |
|----------------|-------------------|---------------------|---------------------|---------------------|-----------------|-----------------|
| SIZES MM WxDxH | 800x700x H900/930 | 800x700x H1466/1516 | 800x850x H1950/2000 | 890x850x H1950/2000 | 890x 1371 H2410 | 890x 1371 H2410 |
| POWER WATT     | 1350 Watt         | 2850 Watt           | 2910 Watt           | 4000 Watt           | 3900 Watt       | 4750 Watt       |
| REFRIGERANT    | R 404A            | R 404A              | R 404A              | R 404A              | R 404A          | R 404A          |
| NET WEIGHT(KG) | 111               | 164                 | 220                 | 265                 | 353             | 255             |

**Animo**



Coffee... your customer and staff cannot do without it. Therefore, the coffee must be of superior quality, which can be achieved easily with the Animo & Cecilware.



**Filter Coffee Machine/ Coffee Urn**

**Technical Specification**



| DESCRIPTION    | EXCELSO          | M21/M22          | MKT-N             | CB2x5       | CB2x10      |
|----------------|------------------|------------------|-------------------|-------------|-------------|
| SIZES MM WxDxH | 190x370x433      | 205x308x 75x240H | 505 H x225(Ø)     | 770x465x695 | 907x465x785 |
| POWER WATT     | 2250 Watt        | 1650 Watt        | 3200 Watt         | 3200Watt    | 6200Watt    |
| CAPACITY       | 18 Ltr. per Hour | 1/2 Ltr.         | 10 Ltr. & 20 Ltr. | 30 ltr.     | 60 ltr.     |
| NET WEIGHT(KG) | 12 KG            | 8 KG             | 15 KG             | -           | -           |





Nemco innovates counter top food service equipment solutions that bring your signature menu ideas to life, maximize your operation efficiency and boost your sales and profits! Where it all begins. In your kitchen. In Nemco's timeline of innovation. From the Spiral Fry™ in 1981, to the next original food favorite of tomorrow, Nemco is your leading source for fresh, countertop food-prep ideas that: Save incredible amounts of labor / Virtually eliminate food waste / Achieve impeccable portion control / Yield with remarkable consistency.



Easy Tomato Slicer

Spiral Fry Potato Cutter

Food Waste Disposers

Cup Dispenser

| Description              | Model        | Power  | Dimension | Weight | Capacity        |
|--------------------------|--------------|--------|-----------|--------|-----------------|
| Can Opener               | 56050-1      | Manual | -         | -      | Standard        |
| Veg Slicer               | 55200AN      | Manual | -         | -      | Adjustable Cut  |
| Easy Tomato Slicer       | 55600-1      | Manual | -         | -      | Standard        |
| Spiral Fry Potato Cutter | 55050AN      | -      | 40x40x69  | -      | -               |
| Food Waste Disposers     | Bus Boy 1500 | -      | 65x40x69  | -      | -               |
| Cup Dispenser            | 88400-CD     | Manual | 9x9x27"   | 5 kg.  | 7.5"x 23.5" Dia |
| Hot Dog Roller           | 80365X-SLT   | 1.5    | 30x17x11" | -      | 36 Pcs/720/hr   |



In a monumental event in the history of Hatco Corporation occurred. With the stroke of a pen (actually, several pens), the employees of Hatco assumed 100% beneficial ownership of the company. As significant as this event was, it should be noted that the company started by Gordon and LaReine Hatch in 1950 remains a family corporation — only now our family is larger. Through the years, Hatco has been the home to some of the brightest minds, freest spirits, and most singular personalities in the foodservice industry.

Made in USA

Put your Best Food Forward with innovation Solutions in Food Service Equipment



Carving Station  
GRCSCLH-24



Merchandising Warmers  
GRCD-2PD



Decorative Lamps  
& Display Lights



Conveyor Toaster  
TM-5H/10H



Popup Toaster  
TPT120/208



Buffet Warmer  
GR2BW-24/30



Drawer Warmer  
HDW-3 with Optional Casters

| Model      | Power | Dimension   | Weight | Capacity           |
|------------|-------|-------------|--------|--------------------|
| GRCSCLH-24 | 1.3   | 66x71x57-72 | 20kg   | 18"x24" CSCL Board |
| GRCD-2PD   | 1.03  | 82x66x80    | 65kg   | 2 Self             |
| TM-5H      | 1.3   | 29x41x39    | 16 kg  | 150 Slice/hr.      |
| TM-10H     | 1.9   | 37x41x39    | 19 kg  | 300 Slice/hr.      |
| TPT120     | 1.8   | 34x32x21    | 5 kg   | 4 Slice            |
| TPT208     | 2.7   | 34x36x23    | 10 kg  | 4 Slice            |
| GR2BW-24   | 0.97  | 76x67x48    | 30 kg  | 1x1-1GN Pan        |
| GR2BW-30   | 1.23  | 92x67x48    | 35 kg  | 1x1-2 GN Pan       |
| HDW-3      | 1.35  | 75x57x79    | 80 kg  | 3 Drawer           |





**JTC**  
Made in Taiwan

Professional Preparation Equipment  
JTC all blender double protection precision technology & 3 HP high efficient motor, 38000 RPM & unbreakable poly carbonate jar.



TM-788



TM-767A



TM-800A

\* Sound Enclosure Blender  
Reducing 80% of Blending Noise



TM-800AQ2



\* Sound Enclosure Blender  
Reducing 80% of Blending Noise

TM-800AQ



**Vitamix.**

Certified Reconditioned Series



**SANTOS**

Hamilton Beach  
COMMERCIAL

robot coupe



50C



10C



71C



09



CL-50



R301 Ultra



Power Mixers

| Model       | Power | Dimension    | Weight  | Capacity      |
|-------------|-------|--------------|---------|---------------|
| 50C         | 0.06  | 47x26x45     | 16 kg   | 60 Ltr./hr    |
| 10C         | -     | 30x20x38     | 10 kg   | 30 Ltr./hr    |
| 71C         | 0.04  | 24x17x31     | 3.5 kg  | 15 Ltr./hr    |
| 09          | -     | 42x25x36     | 14.5 kg | 100 kg/hr     |
| CL50        | 0.06  | 59x35x32     | 18 kg   | 250 kg/hr     |
| R301 Ultra  | 0.65  | 19x30x22x40  | 14 kg   | 3.5 Ltr. Bowl |
| MP450 Ultra | 0.5   | 450mm Length | 5 kg    | 9500 RPM      |



For more than 45 years Sirman has been manufacturing the finest food processing machines for the professional kitchen and retail industry..

From the entrepreneurial idea of the Founder Nereo Marzaro to the present time, Sirman has constantly committed with a high level of organization and teamwork to fulfill the needs of over 500 dealers nationally and 125 countries worldwide with products entirely designed and made in Italy.



MEAT SLICER



MEAT MINCER



MEAT MINCER



BONE SAW



BOWL CUTTER



POTATO PEELER



CREPE MAKER



CITRUS JUICER APOLLO



VEGETABLE CUTTER



SAUSAGE FILLER



SANDWICH GRILLER



SALAMANDER - PRO



SALAMANDER - BASIC / FISSA



STROMBOLI 2



STICK BLENDER



DRINK MIXER



STERILIZZATORE U.V. 24W



## Accessories

| Model                    | Power | Dimension | Weight | Voltage | Capacity    |
|--------------------------|-------|-----------|--------|---------|-------------|
| Topaz 195                | 0.11  | 43X40X37  | 12 KG  | 1 Ph    | 8"          |
| TC8 VEGAS                | 0.25  | 56X40X35  | 10 KG  | 1 Ph    | 65/hr.      |
| TC-12E                   | 0.74  | 32X46X47  | 20 KG  | 1 Ph    | 150/hr.     |
| TC-22E                   | 0.8   | 32X46X47  | 21 KG  | 1 Ph    | 200/hr.     |
| SO 1650 F2               | 0.9   | 72X57X120 | 45 KG  | 1 Ph    | 40x40       |
| C6                       | 0.35  | 45X33X40  | 12 KG  | 1 Ph    | 5.3 Ltr.    |
| PP 8                     | 0.5   | 71X50X120 | 43 KG  | 1 Ph    | 170/hr.     |
| VORTEX 43                | 0.43  | 23X27X43  | 2.5 KG | 1 Ph    | 14500 RPM   |
| TM ALL                   | 0.55  | 72X35X50  | 19 KG  | 1 Ph    | 300 RPM     |
| Sausage Filler           | 0.02  | 40X14x62  | 9 KG   | 1 Ph    | 15          |
| ELIO                     | 0.02  | 49X32X33  | 17 KG  | 1 Ph    | 250x255     |
| PDR                      | 1.55  | 56X43X27  | 30 KG  | 1 Ph    | 500x255     |
| SALAMANDER PRO           | 3     | 50X63X65  | 45 KG  | 1 Ph    | 385x350     |
| SALAMANDER BASIC         | 1.7   | 67X45X48  | 18 KG  | 1 Ph    | 480x330x320 |
| APOLLO                   | 2.8   | 22X28X37  | 4 KG   | 1 Ph    | 320RPM      |
| SRIO 1/2                 | 0.15  | 21X25X52  | 2.5 KG | 1 Ph    | 14000 RPM   |
| Sterilizzatore U.V. 24 W | 0.10  | 68X24X20  | 21 KG  | 1 Ph    |             |





# Warewashing Specialists



GLASS WASHER



UNDER COUNTER DISH



HOOD TYPE DISH WASHER



CONVEYOR DISHWASHER

| Model      | Power | Dimension     | Capacity        |
|------------|-------|---------------|-----------------|
| Ecomax 402 | 2.2   | 43.5x53x70    | 40 Racks/hr.    |
| Ecomax 502 | 6     | 57.5x60x83    | 60 Racks/hr.    |
| Ecomax 602 | 6.6   | 63.5x63.5x148 | 48 Racks/hr.    |
| Eco 2      | 2.92  | 45x53.5x74    |                 |
| U-50       | 6.84  |               | 30-20 Racks/hr. |
| P-50       | 12.84 |               | 60-30 Racks/hr. |

### ACCESSORIES



## MONOLITH *Made in Italy*

Monolith has been manufacturing Italian tapware of high quality and polished design for many years, gaining a deep experience which made it able to create a valid alternative to the most important producers of plumbing accessories and components producing faucets for commercial kitchens. We are specialized in the wholesale selling affaucet systems both single and double bore, as well as of stop and drainage taps. Additionally, a wide selection of accessories is available, since Monolith covers the entire range of Italian-style tapware.

### PRE-RING UNITS



Deck Mounted

R0101020111



R0101020126



Wall Mounted

R0102010206



R0102010207



### HOSE REEL

15 mt

SR000000013



## Sandwich Griller



GH-811 /811A

GH-813

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

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

| Model   | Power | Dimension | Capacity |
|---------|-------|-----------|----------|
| GH-811  | 1.8   | 39x44x25  | -        |
| GH-811A | 2     | 45x40x30  | -        |
| GH-813  | 3.6   | 57x30x21  | -        |

## Fryers



GF-4/6/8/11 SC

GF-4/6/8/11 TC

These professional fryers are particularly suited for fast food restaurants. Suitable for frying chips, fish, onion rings in quick succession using minimal quantities oil.

- High efficiency stainless steel heating element
- Cover for tank
- Min-Maximum oil level
- 230°C temperature limiter for double safety

| Model   | Power  | Dimension | Capacity |
|---------|--------|-----------|----------|
| GF-4SC  | 2      | 26x38x31  | -        |
| GF-6SC  | 2.5    | 32x41x29  | -        |
| GF-8SC  | 3.25   | 31x41x34  | -        |
| GF-11SC | 3.5    | 32x44x34  | -        |
| GF-4TC  | 2x2    | 48x38x31  | -        |
| GF-6TC  | 2.5x2  | 55x41x29  | -        |
| GF-8TC  | 3.25x2 | 55x41x34  | -        |
| GF-11TC | 3.5x2  | 67x44x34  | -        |

## Fryers



GF-8FSE/8FSC

GF-8FTE/8FTC

These professional fryers are particularly suited for fast food restaurants. Suitable for frying chips, fish, onion rings in quick succession using minimal quantities oil.

- Cover for tank
- Min-Maximum oil level
- 230°C temperature limiter for double safety
- High efficiency stainless steel heating element

| Model   | Power  | Dimension | Capacity |
|---------|--------|-----------|----------|
| GF-8FSE | 3.25   | 29x55x41  | -        |
| GF-8FSC | 3.25   | 29x55x41  | -        |
| GF-8FTE | 3.25x2 | 58x55x41  | -        |
| GF-8FTC | 3.25x2 | 58x55x41  | -        |

## Waffle & Cone Baker



UWB - 1

WFB02-SHA

CB 01

A Choice of waffle & cone bakers that accept deep-frozen, frozen pre-cooked waffles or home-made better for making golden crispy waffles.

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

| Model     | Power | Dimension | Volts   |
|-----------|-------|-----------|---------|
| UWB - 1   | 1.8   | 39x44x25  | 220-240 |
| WFB02-SHA | 2     | 45x40x30  | 220-240 |
| CB01      | 3.6   | 57x30x21  | 220-240 |

## Griddle Plates



Flat & Grooved

EG-550/550GR

EG-730FG

Flat

EGG-730F

GG-550F

These steel fry tops are ideal for dosas, chillas, meat, bacon, fish, fried eggs, omelettes and a wide variety of indian tawa preparations.

- Homogenous cooking
- Easy to clean

| Model     | Power | Dimension | Volts        |
|-----------|-------|-----------|--------------|
| EG-550    | 3     | 55x49x27  | 220-240/50Hz |
| EG-550 GR | 3     | 50x49x27  | 220-240/50Hz |
| EG-730FG  | 4.4   | 73x50x23  | 220-240/50Hz |
| EGG-730F  | 4.4   | 73x50x23  | 220-240/50Hz |
| GG-550F   | Gas   | 55x50x55  | -            |

## Salamanders



EB-450/600

AT-936

Salamanders can be used to defrost, brown, grill toasts, gratins, pizzas, onion soups etc. without pre-heating.

- Oil collector for easy cleaning
- Alloy 840 heating element
- Adjustable height or non-adjustable

| Model  | Power | Dimension | Volts        |
|--------|-------|-----------|--------------|
| EB-450 | 2.8   | 45x45x50  | 220-240/50Hz |
| EB-600 | 4     | 60x45x50  | 220-240/50Hz |
| AT-936 | 2     | 61x34x28  | 220-240/50Hz |



## Pop Up Toaster



4 ATS

6 ATS

The 4 & 6 slot pop-up toaster is built to suit the heavy duty needs of busy kitchens and restaurants.

- 5 minute timer
- On/Off switch for control the heating element
- Mirror polish stainless steel
- Bottom crumb tray for collection of bread particles

| Model | Power | Dimension | Capacity |
|-------|-------|-----------|----------|
| 4 ATS | 2.2   | 37x21x25  | -        |
| 6 ATS | 3.2   | 46x21x25  | -        |

## Conveyor Toaster



CT-100/200/300

The conveyor toaster offers the flexibility and performance to toast bread and buns fast- over 100, 200 or 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

| Model   | Power | Dimension | Capacity |
|---------|-------|-----------|----------|
| CT -100 | 1.3   | 29x42x39  | -        |
| CT -200 | 1.9   | 36x42x39  | -        |
| CT -300 | 2.6   | 49x42x39  | -        |

## Hot Dog Roller



HD-05S/07S/09S

The Hot dog roller keeps pre-cooked sausages warm and provides optimal output

- 5,7,9 extra long roller
- All Stainless Steel construction
- Easy to clean and durable
- High efficiency stainless steel heating element

| Model  | Power | Dimension | Capacity |
|--------|-------|-----------|----------|
| HD-05S | 0.4   | 58x23x23  | -        |
| HD-07S | 0.6   | 58x30x23  | -        |
| HD-09S | 0.7   | 58x39x25  | -        |

## Gas Lava Rock Grill & Pasta Cooker



GLB-760W

CE 700-101

The top electrical Gas lava Grill & Pasta Cooker high quality pasta and is most suitable for small restaurants. Its all stainless steel body make it strong and durable.

- Standard thermostats
- The whole set comes with electric griddle, lava broiler, pasta cooker, bain marie, 2-tanks fryer and 4-head heating cooker

| Model      | Power | Dimension | Capacity |
|------------|-------|-----------|----------|
| GLB-760W   | 14.6  | 76x60x35  | -        |
| CE 700-101 | 4     | 45x60x27  | -        |

## Plate Warmer



RPW-G-S1E/D1E

RPW-G-R1E

The plate warmer is top quality element with temperature controller

- Four wheel are easy to move
- Energy saving design
- Stainless Steel structure with compact design

| Model     | Power | Dimension | Capacity |
|-----------|-------|-----------|----------|
| RPW-G-S1E | 0.4   | 45x49x77  | -        |
| RPW-G-D1E | 0.8   | 45x91x77  | -        |
| RPW-G-R1E | 0.4   | 40x77     | -        |

## Food Display Steamer & Soup Kettle



ST-DG-5

TS-6000 B

Food Display Steamer & Soup Kettle Suitable for momos, idli & soup etc.

- Stainless Steel structure with compact design
- Energy saving design
- Good Visibility

| Model   | Power | Dimension | Capacity |
|---------|-------|-----------|----------|
| ST-DG-5 | 0.9   | 38x40x75  | -        |
| TS-600B | 0.4   | 34x34x36  | -        |





## Bain-Maries



When using a Bain-Marie, the food does not come in contact with the heat source but is kept warm as the water temperature is maintained upto 100°C by the heating element underneath the container.

- Can accommodate separate containers (not delivered with the machine)
- Modular and multi-plexable design
- For three 1/3x6" Gastronomie & for four 1/2x6" Gastronomie

| Model    | Power | Dimension | Volts        |
|----------|-------|-----------|--------------|
| EBM-3PA  | 1.5   | 61x36x26  | 220-240/50Hz |
| EBM-4PFA | 1.5   | 62x36x55  | 220-240/50Hz |

## Water Boiler & Milk Boiler



Water Boiler & Milk Boiler manual fill or heat a large volume of boiling can be moved around easily when empty.

- Concealed element
- Power on indicator light
- Durable stainless steel finish
- Carrying handles

| Model | Power | Dimension | Volts        |
|-------|-------|-----------|--------------|
| WB-10 | 2     | 26x38x31  | 220-240/50Hz |
| WB-20 | 2.5   | 32x41x29  | 220-240/50Hz |
| MB-5  | 3.25  | 31x41x34  | 220-240/50Hz |
| MB-10 | 3.5   | 32x44x34  | 220-240/50Hz |
| MB-20 | 2x2   | 48x38x31  | 220-240/50Hz |

## Sandwich Press & Crepe Maker



High quality Sandwich press or crepe machines for delicious, moist, golden pancakes, buckwheat cakes, Indian tempura, sweet chillas and more.

- Even cooking with little or no fat
- Ideal for outdoor use
- New Variety for delicious press Sandwiches with temp 50°C to 300°C

| Model     | Power | Dimension | Volts        |
|-----------|-------|-----------|--------------|
| BC600-101 | 1.5   | 34x39x25  | 220-240/50Hz |
| EC 01     | 3     | 45x49x24  | 220-240/50Hz |

## Rice Cooker



The commercial size Rice cooker, cooks and keep rice at serving temperature. Suitable for all applications where large amounts of rice are required.

- Automatic operation
- Easy clean teflon coated bowl & Stainless steel lid
- Including measure cup, spoon and instruction book
- Over temperature control

CB 01

| Model        | Power | Dimension | Capacity |
|--------------|-------|-----------|----------|
| HJF-8155     | 1.2   | 46x46x37  | 4 Ltr.   |
| HJF-8195     | 1.9   | 46x46x37  | 5.5 Ltr. |
| CFXB-130A-AP | 1.9   | 32x40cm   | 9 Ltr.   |

## Chocolate Fountain



The 6th Generation Chocolate fountain with stainless steel, beautiful appearance, durable; Automatic temperature control, stable heating, does not destroy the chocolate ingredients; Operation simple, convenient and safe; The formation of a unique fountain effect, more temptation to the appetite of consumers.

- Stainless Steel
- Easy to clean

| Model   | Power | Temperature | Capacity     |
|---------|-------|-------------|--------------|
| KA20096 | 0.15  | 30-110°C    | 3 kg/4Tiers  |
| KA20099 | 0.15  | 30-150°C    | 4 kg/5 Tiers |
| KA20097 | 0.18  | 30-150°C    | 6 kg/6 Tiers |
| KA20098 | 0.20  | 30-150°C    | 8 kg/7 Tiers |

## Commercial Microwave Oven

MENUMASTER



Commercial microwave 10 touch pad control panel shall be programmable with the ability to program up to 20 menu items. Touch pad shall include Braille for ADA compliance. Cooking timer shall be 60 minute countdown style for all power settings with a time entry option and an end of cycle audible signal. LED display shall be backlit. Oven shall have 5 power levels and 3 cooking stages. Microwave output shall be 1000 watts distributed by one magnetron with a bottom feed rotating stirrer to provide superior even heating throughout the cavity.

- 1000 watts of power
- Touch controls are perfect for self-service locations

| Model    | Power | Dimension | Capacity  |
|----------|-------|-----------|-----------|
| RMS510T  | 1     | 51x32x32  | 25.5 Ltr. |
| RMS510TS | 1     | 51x32x32  | 25.5 Ltr. |



## Donut Machine



SK-T1

This doughnuts with shape of round hollow in middle and ball, are one kind of fried food, which is applied to food-making in catering industries and home. Each style of the doughnut mix has 2 parts controller. One is for the shaping doughnut. The other is for the boiling. The mold hole of the doughnut mix for sale is made of stainless steel to ensure the finished product specification style uniform, and the production process meet the food hygiene requirements.

| Model | Power | Dimension | Volts        |
|-------|-------|-----------|--------------|
| SK-T1 | 6     | 105x54x67 | 220-240/50Hz |
| SK-T2 | 12    | 105x54x67 | 220-240/50Hz |
| SK-T3 | 3     | 67x59x60  | 220-240/50Hz |

## Electric Plate Cooker



EHC-4-15

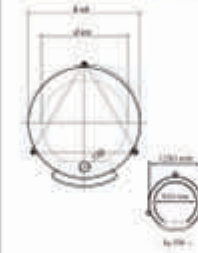
The EHC-4-15 range is comprised of over 100 models designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever.

| Model     | Power | Dimension | Capacity  |
|-----------|-------|-----------|-----------|
| EHC-4-15  | 8     | 60x60x35  | 4 - Plate |
| ECS40-EHP | 2.6+2 | 40x65x47  | 2 - Plate |

## Wood/Gas Fire Oven



### JOLLY-RIFINITO



A small-size fully equipped professional pizza oven. For your family meals, barbecues and outdoor grills or for a pizza with friends. For small restaurants that want to add pizzas and other special wood-cooked dishes. The JOLLY RIFINITO model is insulated and covered with stainless steel and copper. Incorporated inox steel oven threshold. No additional covering is required. Mod. Jolly Rifinito can be arranged or directly fitted with gas burner

| Model          | Power | Dimension    | Capacity  |
|----------------|-------|--------------|-----------|
| Jolly-Rifinito | -     | 107/92x95x34 | Dia 920mm |

## Takoyaki Grill



EH-77A



EH-777

For quick, small bites and fun looking servings, bake your goods using the Takoyaki Grill. Its cooking plate contains 28 baking holes & 48 holes for you to pour your delicious mixture of instant chocolate and vanilla mini muffins or little bitesized takoyakis to serve.

- Divide mixture into the holes according to the recipe using a jug and spoon or fabric piping bag and allow to cook for approximately 3 to 5 minutes or until golden and crisp.

| Model  | Power | Dimension | Capacity |
|--------|-------|-----------|----------|
| EH-77A | 2     | 24x40x17  | 28 holes |
| EH-76B | LPG   | 24x40x17  | 28 holes |
| EH-777 | 4     | 47x53x22  | 48 holes |
| EH-767 | LPG   | 47x45x18  | 48 holes |

## Bun Toaster



GF-212

The Bun toaster is top quality element with temperature controller

- Energy saving design
- Stainless Steel structure with compact design

| Model  | Power | Dimension | Capacity |
|--------|-------|-----------|----------|
| GF-212 | 2.4   | 40x66x29  | Standard |

## Ice Crusher



BAH 01

BAH 02

Ideal design with reliable quality, Heavy duty industrial motor

- Stainless Steel structure with compact design
- Energy saving design
- S/S Blade
- Durable collecting pan
- Easy Operation

| Model  | Power | Dimension | Speed        |
|--------|-------|-----------|--------------|
| BAH 01 | 0.2   | 41x25x43  | 1400 RPM/Min |
| BAH 02 | 0.18  | 42x18x26  | 1200 RPM/Min |





## Food Cut up Machine/ Bowl Cutter



Food Cutting Machine is specially designed for cutting meat and vegetables. The machine is equipped with a protective device that makes the operation more safe and reliable.

- Anti-corrosion alloy and stainless steel
- Modular and multi-plexable design
- Model TQ-5B alloy body TQ-8/8A has coated body

| Model       | Power | Dimension | Capacity |
|-------------|-------|-----------|----------|
| TQ-5B       | 0.37  | 53x42x54  | 80 kg/r  |
| TQ-8/ TQ-8A | 0.75  | 80x55x55  | 120 kg/r |

## Vegetable Cutter



Vegetable Cutter machine suitable for all type of vegetable, fruits cutter are designed with fine appearance and compact structure.

- Easy to operate and work reliably.
- Multi Function Vegetable cutter
- With Standard 5 Discs

| Model  | Power | Dimension | Capacity |
|--------|-------|-----------|----------|
| VS-550 | 0.55  | 56x29x56  | 150 kg/r |

## Potato Peeler



High efficiency, each loaded potato takes only 1-2 minutes.

- Fine and elegant appearance, easy to operate and clean
- The adhesive band mounted on the inner wall is replaceable

| Model    | Power | Dimension | Capacity |
|----------|-------|-----------|----------|
| PP8/PP8A | 0.37  | 43x43x72  | 8 kg.    |
| PP15/15A | 0.75  | 47x54x78  | 15kg.    |

## Meat Slicer



The commercial size Rice cooker, cooks and keep rice at serving temperature. Suitable for all applications where large amounts of rice are required.

- Automatic operation
- Easy clean teflon coated bowl & Stainless steel lid
- Including measure cup, spoon and instruction book
- Over temperature control

CB 01

| Model        | Power | Dimension | Capacity |
|--------------|-------|-----------|----------|
| HJF-8155     | 1.2   | 46x46x37  | 4 Ltr.   |
| HJF-8195     | 1.9   | 46x46x37  | 5.5 Ltr. |
| CFXB-130A-AP | 1.9   | 32x40cm   | 9 Ltr.   |

## Meat Mincer



These meat mincer it can push the meat to be minced to the cutter quickly. There is not only a protective block plate on the meat pan, but also screws fixed the meat pan attached to the main housing.

- Homogenous mincing
- Aluminum body with painted/ Fully Stainless Steel

| Model       | Power | Dimension | Capacity |
|-------------|-------|-----------|----------|
| TJ-12H      | 0.55  | 40x19x41  | 180 kg/r |
| TJ-12F (SS) | 0.55  | 40x19x41  | 180 kg/r |
| TJ22A (SS)  | 0.75  | 40x24x45  | 120 kg/r |
| TJ22B       | 0.75  | 40x24x45  | 120 kg/r |

## Bone Saws



Bone saw is a bone processing machine with the characteristics of high efficiency, low energy consumption, safe and easy operation and fine appearance it is in idea machine for breaking meat, bone, frozen meat, poultry and fish. They are widely use in hotel, restaurants, food processing factories.

- Model JG210 painted & alloy body / JG210A fully stainless steel

| Model       | Power | Dimension | Belt Wheel Dia |
|-------------|-------|-----------|----------------|
| JG210       | 0.5   | 52x49x84  | 210 mm         |
| JG210A (SS) | 0.5   | 66x53x97  | 210 mm         |
| JG300       | 1.5   | 78x71x169 | 300 mm         |
| JG300A (SS) | 1.5   | 78x71x169 | 300 mm         |



## Rotisseries



The Rotisseries are suitable for 12 to 16 Chickens in 4 baskets juicy & soft.

- Heavy duty heating elements
- On/Off switch for control the heating element
- Matt finish stainless steel
- Energy Saving

| Model    | Power | Dimension | Capacity    |
|----------|-------|-----------|-------------|
| ER-45-SA | 4.5   | 81x67x61  | 12 Chickens |
| ER-60-SA | 6.2   | 103x67x81 | 16 Chickens |

## Electric & Gas Shawarma Machine



The shawarma offers the flexibility and performance to roast the meat. It utilizes the motor speed and not temperature, to determine the roasting colour.

- 3 Efficient heating elements
- Easy heater controlled separately
- Adjustable distance from heater to food
- Gas Infrared radiant broiling

| Model    | Power | Dimension | Capacity  |
|----------|-------|-----------|-----------|
| ESWM-9K  | 9.9   | 53x70x101 | dia 400mm |
| GSWM-15K | 0.1   | 53x60x96  | dia 400mm |

## Bloating / Marinator



Standard: S/steel structure is easy to clean; Mobile plastic pans for food safety.

- 4 Wheels for easy moving
- All Stainless Steel construction
- Easy to clean and durable
- Don't wash the machine by water directly

| Model    | Power | Dimension | Capacity   |
|----------|-------|-----------|------------|
| BLM-038  | 0.4   | 95x66x91  | 32 rpm/min |
| BLM-050V | 0.5   | 95x86x91  | 32 rpm/min |

## Gas / Electric Fryer

Frymaster Dean



The floor type electrical & Gas Fryer is most suitable for restaurants, hotels. Its all stainless steel body make it strong and durable.

- Standard thermostats
- The dean's wide cool zone designs minimizes wasteful oil deterioration by trapping debris under the cooking area
- Easy draining of oil and sediment

| Model  | Power | Dimension | Capacity    |
|--------|-------|-----------|-------------|
| SR-42G | 1hp   | 88x60x54  | 17 - 21 Ltr |
| SR-14E | 14kw  | 80x60x54  | 20 Ltr      |

## Induction Range



Induction cooking is an innovation in modern cooking, completely different from the other popular cooking technologies such as gas or traditional electric cooking. Instead of generating heat which is then transferred to the cooking vessel; it makes the cooking vessel itself the original generator of heat.

- Energy saving design
- Stainless Steel structure with compact design

| Model          | Power | Dimension | Capacity |
|----------------|-------|-----------|----------|
| HW-TP3A-01     | 3.5   | 33x42x90  | Standard |
| HW-QP3.5XK-04D | 3     | 68x39x58  | Standard |
| HW-IH-2B36-24A | 3.6   | 55x32x82  | Standard |
| HW-IH2DB35-A03 | 3.7   | 73x43x9   | Standard |

## Induction Wok



Counter top induction wok  
Fire adjustment: 9 power levels  
Voltage: AC 220V, 50Hz  
Concave surface  
Half-bridge technology  
when the cooker is in low-power, will continue to be heated.

- Energy saving design

| Model        | Power | Dimension | Capacity |
|--------------|-------|-----------|----------|
| HW-TA3.5x-02 | 3.5   | 35x45x12  | Standard |





## Stone Pizza Oven



If you want to enjoy brick oven quality pizza or baked goods without owning a brick oven, the baking stone is cost effective option and also a great gift idea for pizza pizza lovers and bakers alike.

- The stone is placed on the middle rack, or bottom of the oven, preheated for 20 minutes (or an hour if it's thicker), before baking.
- Superior Performance- Suitable for Continuous or Shift Operation.

| Model      | Power | Dimension | Temperature |
|------------|-------|-----------|-------------|
| QP1-F      | 2     | 40x40x11  | 50-350°C    |
| QP2-F/2B-F | 3     | 40x40x11  | 50-350°C    |

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- Superior Performance- Suitable for Continuous or Shift Operation.

| Model     | Power | Dimension | Temperature |
|-----------|-------|-----------|-------------|
| EK100-110 | 2     | 50x40x11  | 50-350°C    |
| EK100-111 | 3     | 50x40x11  | 50-350°C    |

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- The stone is placed on the middle rack, or bottom of the oven, preheated for 20 minutes (or an hour if it's thicker), before baking.
- Superior Performance- Suitable for Continuous or Shift Operation.

| Model     | Power | Dimension | Temperature |
|-----------|-------|-----------|-------------|
| EK100-112 | 4,5   | 95x84x42  | 50-500°C    |
| EK100-113 | 9     | 95x84x42  | 50-500°C    |

## Stone Pizza Oven



If you want to enjoy brick oven quality pizza or baked goods without owning a brick oven, the baking stone is cost effective option and also a great gift idea for pizza pizza lovers and bakers alike.

- The stone is placed on the middle rack, or bottom of the oven, preheated for 20 minutes (or an hour if it's thicker), before baking.
- Superior Performance- Suitable for Continuous or Shift Operation.

| Model     | Power | Dimension | Temperature |
|-----------|-------|-----------|-------------|
| EK100-100 | 4,2/3 | 87x63x37  | 50-300°C    |
| EK100-101 | 7,8   | 121x88x50 | 50-300°C    |

## Luxury Pizza Oven with Microcomputer Control



The Luxury Pizza Oven with Microcomputer control and touch panel, temperature of bottom fire and surface fire can be set at a range of room temperature -400°C as required. Then oven keeps the temperature at constant automatically.

- Built in lamp and glass window make it easier to observe the baking process.
- The ultra high temperature protection system ensures the oven working in safety.
- The equipped steam generator system ensure the food surface with a right humidity.

| Model    | Power | Dimension  | Size          |
|----------|-------|------------|---------------|
| PEO-2/2A | 8.3   | 135x93x73  | 24x16 - 2Pcs  |
| PEO-4/4A | 16.7  | 135x93x126 | 24x16 - 4 Pcs |
| PEO-6/6A | 25    | 135x93x165 | 24x16 - 6 Pcs |

## Pizza Conveyor Oven



It is designed for cooking pizzas, sandwiches, pasta dishes, cooking design is much more efficient and saves time for cooking than a conventional or a convection. The 6700/103000 watt heating elements saving space in the kitchen. The stainless steel conveyor belt are easily cleaned.

- Counter top 12"/16" depth extended conveyor belt Design to be durable, efficient and multi functional compact design
- Temperature can be set from 50 to 300°C
- Cooks up to 50 pcs/ 90 pcs of 6" Pizza per Hour after the unit of pre heated

| Model    | Power | Dimension      | Capacity  |
|----------|-------|----------------|-----------|
| PO-1120  | 6.7   | 113/146x58x44  | 50 Pcs/6" |
| PO-1120D | 6.7   | 113/146x58x44  | 50 Pcs/6" |
| PO-1600  | 10.3  | 157/214x75x111 | 90 Pcs/6" |
| PO-1600D | 10.3  | 157/214x75x111 | 90 Pcs/6" |



## Planetary Mixers

**BERJAYA**  
Only True Quality



**BJY-BM7**



**BJY-BM10/20**

These Planetary Mixers are high performance and durable from Berjaya are suitable for mixing of flour, food-stuff and also egg beating.

- The beater is suitable for thin batters, cake, crushed or powdered, pasty foods like stuffing etc. (Set machine at Middle speed)
- Wire whip is suitable for mixing liquid foods, whipping cream and beating eggs. (Set machine at HIGH SPEED)
- The dough arm is suitable for heavy dough. 45-50% water is suggested to be added to the flour. (Set machine at LOW SPEED)

| Model     | Power | Dimension | Capacity       |
|-----------|-------|-----------|----------------|
| BJY-BM7   | 0.32  | 40x25x41  | 0.5 kg/ 7Ltr.  |
| BJY-BM10N | 0.60  | 43x42x69  | 2.5 kg/ 10Ltr. |
| BJY-BM20N | 1.1   | 53x46x88  | 5 kg/ 20Ltr.   |



Bat Whisk Hook

## Planetary Mixers

**BERJAYA**  
Only True Quality



**BJY-BM30N/40N**



**BJY-BM60N**

These Planetary Mixers are high performance and durable from Berjaya are suitable for mixing of flour, food-stuff and also egg beating.

- The beater is suitable for thin batters, cake, crushed or powdered, pasty foods like stuffing etc. (Set machine at Middle speed)
- Wire whip is suitable for mixing liquid foods, whipping cream and beating eggs. (Set machine at HIGH SPEED)
- The dough arm is suitable for heavy dough. 45-50% water is suggested to be added to the flour. (Set machine at LOW SPEED)

| Model     | Power | Dimension | Capacity      |
|-----------|-------|-----------|---------------|
| BJY-BM30N | 1.5   | 55x48x89  | 6 kg/20 Ltr.  |
| BJY-BM40N | 1.5   | 60x57x102 | 8 kg/30 Ltr.  |
| BJY-BM60N | 2.2   | 93x73x147 | 25 kg/60 Ltr. |

## Planetary Mixers

**SIMISTAR**

CE

CE

**ITL**



**B-10**



**B-20**

These Planetary Mixers are high performance and durable from are suitable for mixing of flour, food-stuff and also egg beating.

- The beater is suitable for thin batters, cake, crushed or powdered, pasty foods like stuffing etc. (Set machine at Middle speed)
- Wire whip is suitable for mixing liquid foods, whipping cream and beating eggs. (Set machine at HIGH SPEED)
- The dough arm is suitable for heavy dough. 45-50% water is suggested to be added to the flour. (Set machine at LOW SPEED)

| Model | Power | Dimension | Capacity       |
|-------|-------|-----------|----------------|
| B-10  | 0.37  | 42x38x75  | 2.5 kg/10 Ltr. |
| B-20  | 0.75  | 42x53x78  | 5 kg/20 Ltr.   |

## Planetary Mixers

**Good Friends**



**GF-301/401**



**GF-501/701**

These Planetary Mixers are high performance and durable from Good Friends are suitable for mixing of flour, food-stuff and also egg beating.

- The beater is suitable for thin batters, cake, crushed or powdered, pasty foods like stuffing etc. (Set machine at Middle speed)
- Wire whip is suitable for mixing liquid foods, whipping cream and beating eggs. (Set machine at HIGH SPEED)
- The dough arm is suitable for heavy dough. 45-50% water is suggested to be added to the flour. (Set machine at LOW SPEED)

| Model  | Power  | Dimension | Capacity      |
|--------|--------|-----------|---------------|
| GF-301 | 1 hp   | 63x64x101 | 6 kg/30 Ltr.  |
| GF-401 | 1.5 hp | 68x57x107 | 9 Kg/40 Ltr.  |
| GF-501 | 2 hp   | 65x65x108 | 12 kg/50 Ltr. |
| GF-701 | 3 hp   | 82x70x132 | 22 kg/70 Ltr. |

## Spiral Mixers

**ITL**

CE

CE



**HS20D**



**HS30DA/40DA/50DA**

Spiral mixers are adopted with microcomputer control technical. This series spiral mixers both the dough arm and the bowl are running, that it can raise the mixing speed and efficiency greatly. The machines are equipped with protect cover, easy operable and safety.

- The operating procedure especially with time control is equipped on top cover intensively, which makes it easy to operate and maintain.
- During every operating procedure, it can turn into high-speed dough-mixing procedure immediately as soon as the high-speed start button is pressed.

| Model  | Power | Dimension  | Capacity    |
|--------|-------|------------|-------------|
| HS20D  | 8.3   | 135x93x73  | 8 kg/21Ltr. |
| HS30DA | 16.7  | 135x93x126 | 12kg/35Ltr. |
| HS40DA | 2.2   | 135x93x165 | 16kg/40Ltr. |
| HSS0DA | 2.2   | 92x53x93   | 20kg/50Ltr. |

## Spiral Mixers

**ITL**

CE



**HS80DA/100DA/200DA**

Spiral mixers are adopted with microcomputer control technical. This series spiral mixers both the dough arm and the bowl are running, that it can raise the mixing speed and efficiency greatly. The machines are equipped with protect cover, easy operable and safety.

- The operating procedure especially with time control is equipped on top cover intensively, which makes it easy to operate and maintain.
- During every operating procedure, it can turn into high-speed dough-mixing procedure immediately as soon as the high-speed start button is pressed.

| Model   | Power | Dimension | Capacity     |
|---------|-------|-----------|--------------|
| HS80DA  | 3.9   | 113x68x31 | 25 kg/80Ltr. |
| HS100DA | 6.3   | 160x65x34 | 40kg/100Ltr. |
| HS200DA | 10    | 132x95x51 | 75kg/200Ltr. |



## Dough Sheeter



Dough Sheeters come with special motors and work on a two-way pressing mechanism that avoids tearing of the dough whilst optimising the output. Equipped with Safety shield

- Various thickness adjustment and final thickness can be fixed
- All series of Dough Sheeter use PU conveyor
- Applications; Pastries, croissant, pies, biscuit, pita, tortillas and etc.
- B and C Model: Manual Switch
- BF and CF Model: plus "Pedal Switch"

| Model | Power | Dimension  | N.W.  |
|-------|-------|------------|-------|
| 450A  | 1/2hp | 180x76x60  | 120kg |
| 520A  | 1/2hp | 180x85x60  | 130kg |
| 450B  | 1/2hp | 210x76x110 | 150kg |
| 520B  | 1/2hp | 210x85x110 | 160kg |
| 650B  | 1hp   | 250x96x110 | 200kg |

## Dough Divider/ Divider & Rounder



Dough Divider & Rounder are stable, low noise machines that works on manual transmission and is capable dividing the dough into 36 pcs. (30-100gm) at one go.

- The cutters are coated with Teflon, easy to clean and anti-adhesive.
- No Sprinkling flour is needed
- Small Change within 5%
- Split the dough evenly

| Model     | Power  | Dimension | Capacity      |
|-----------|--------|-----------|---------------|
| D14       | 1/4 hp | 51x50x62  | 112pcs/min    |
| D18       | 1/4 hp | 51x50x62  | 144pcs/min    |
| D28       | 1/4 hp | 51x50x62  | 224pcs/min    |
| BJJ-DDR30 | 0.75   | 60x73x156 | 30pcs/30-100g |

## Dough Moulder / Pizza Sheeter



Dough Moulder moulding and discharging air, you do not need to sprinkle flour while operating the heavy duty Pizza Dough Sheeter/ Roller is an efficient two stage machine featuring a front infeed and discharge

- Sheets dough to a uniform thickness in seconds
- Push button control
- Synthetic, non-stick rollers standard
- Overload protection & safety device

| Model | Power | Dimension | Capacity  |
|-------|-------|-----------|-----------|
| T300  | 1/4hp | 90x58x49  | 76x245mm  |
| K300  | 1/2hp | 82x54x105 | 76x245mm  |
| SH500 | 1.5hp | 83x70x83  | 600pcs/hr |

## Bread Slicers



Bread Slicers easy to operate, back loading machines are ideal for slicing of bread loafs in a safe and efficient manner and are suitable for professional bakery. The press plate can be adjusted to suit the bread height. The machines are easy to clean, after use, so as to avoid and bacterial growth.

- Smaller space occupation
- High performance and high efficiency

| Model  | Power | Dimension | Capacity    |
|--------|-------|-----------|-------------|
| TR12A  | 0.25  | 65x74x75  | 30 pcs/12mm |
| TR350A | 0.25  | 58x54x61  | 28 pcs/12mm |

## Electric Prover



Electric Prover are designed to create appropriate proofing and fermenting environment for the dough. They provide an optimal combination of temperature and humidity- both of which can be regulated at the turn of separate knobs. Constructed in quality stainless steel, they can accommodate 13 pans. Easy to operate, safe and reliable; they are an ideal choice of any bakery.

| Model | Power | Dimension | Capacity |
|-------|-------|-----------|----------|
| FX13A | 2.7   | 50x71x174 | 13 Tray  |
| FX26A | 2.7   | 99x71x186 | 26 Tray  |

## Egg Breaking Machine



The Egg Breaking Machine 1 case 30 Doz of eggs in approximately 20 minutes usage the saving on labour and actual product yield combined, you will see a complete return on your investment. Never before have you been able to attain the yield per egg with smaller sizes and zero waste.

| Model     | Power   | Dimension | Capacity        |
|-----------|---------|-----------|-----------------|
| Egg Valet | 220Volt | -         | 30 Doz /20 Min. |



## Infra Red Electrical Baking Oven



BJJ-E3KW/E6KW-1BD



BJJ-E13KW-2BD

Berjaya Electric Oven series are specially designed for baking bread, cake and western style pastry. The body is made of brushed superior quality powder coated S.S. The oven use superior quality distant infrared radiant heating tube to heat the food rapidly and uniformly. The temperature of bottom fire and surface fire can be controlled in a range of room temperature - 300°C. The required temperature can be set and kept at constant automatically. These series are ideal for hotels, restaurants, cake factories, and bread shops etc.

| Model         | Power | Dimension  | Temperature |
|---------------|-------|------------|-------------|
| BJJ-E3KW-1BD  | 3     | 92x71x40   | 20 - 300°C  |
| BJJ-E6KW-1BD  | 6.6   | 125x89x62  | 20 - 400°C  |
| BJJ-E13KW-2BD | 13.2  | 125x89x122 | 20 - 400°C  |

## Infra Red Electrical Baking Oven



BJJ-E18KW-3



BJJ-2B+8PF-E

Berjaya Electric Oven series are specially designed for baking bread, cake and western style pastry. The body is made of brushed superior quality powder coated S.S. The oven use superior quality distant infrared radiant heating tube to heat the food rapidly and uniformly. The temperature of bottom fire and surface fire can be controlled in a range of room temperature - 400°C. The required temperature can be set and kept at constant automatically. These series are ideal for hotels, restaurants, cake factories, and bread shops etc.

| Model         | Power | Dimension   | Temperature |
|---------------|-------|-------------|-------------|
| BJJ-E18KW-3   | 12    | 125x88x122  | 20 - 400°C  |
| BJJ-2B+8PF-E  | 16.2  | 122x110x162 | 20 - 400°C  |
| BJJ-2B+16PF-E | 25.6  | 163x130x165 | 20 - 400°C  |

## Gas Heated Baking Oven



BJJ-G30/G60-1



BJJ-G210-2

Berjaya Gas Oven series are specially designed for baking bread, cake and western style pastry, using LPG piped gas or natural gas as fuel. It adopts forced air blast combustion method that combusts the fuel completely and heats the food uniformly. The gas cut-off automatic warning and unexpected fire put-off protection devices are equipped. The temperature of bottom fire and surface fire can be controlled in a range of room temperature - 300°C. The required temperature can be set and kept at constant automatically. These series are ideal for hotels, restaurants, cake factories, and bread shops etc.

| Model      | Power | Dimension  | Capacity  |
|------------|-------|------------|-----------|
| BJJ-G30-1  | 0.04  | 95x74x51   | 10 kg/hr. |
| BJJ-G60-1  | 0.06  | 131x96x66  | 20 kg/hr. |
| BJJ-G210-2 | 0.12  | 131x96x156 | 40 kg/hr. |
| BJJ-G180-3 | 0.18  | 131x96x180 | 60 kg/hr. |

## Electric Oven



PL-4



PL-6



PL-2

These Electric Oven series are specially designed for baking bread, cake and western style pastry. The body is made of brushed superior quality powder coated S.S. The oven use superior quality distant infrared radiant heating tube to heat the food rapidly and uniformly. The temperature of bottom fire and surface fire can be controlled in a range of room temperature - 300°C. The required temperature can be set and kept at constant automatically. These series are ideal for hotels, restaurants, cake factories, and bread shops etc.

| Model | Power | Dimension  | Capacity |
|-------|-------|------------|----------|
| PL-2  | 6.8   | 123x77x53  | 2 Tray   |
| PL-4  | 13.6  | 123x77x124 | 4 Tray   |
| PL-6  | 20.4  | 123x77x154 | 6 Tray   |

## Gas Oven



QL-4



QL-6



QL-2

These Gas Oven series are specially designed for baking bread, cake and western style pastry, using LPG piped gas or natural gas as fuel. It adopts forced air blast combustion method that combusts the fuel completely and heats the food uniformly. The gas cut-off automatic warning and unexpected fire put-off protection devices are equipped. The temperature of bottom fire and surface fire can be controlled in a range of room temperature - 300°C. The required temperature can be set and kept at constant automatically. These series are ideal for hotels, restaurants, cake factories, and bread shops etc.

| Model | Gas         | Dimension  | Temperature |
|-------|-------------|------------|-------------|
| QL-2  | 0.48 kg/hr. | 135x80x64  | 300°C       |
| QL-4  | 0.82 kg/hr. | 135x80x141 | 300°C       |
| QL-6  | 1.2 kg/hr.  | 135x80x178 | 300°C       |

## Electric Baking Oven



EBO-1D-850



EBO-V-1D2



EBO-V-2D4

Baking Oven series are specially designed for baking bread, cake and western style pastry. The body is made of brushed superior quality powder coated S.S. The oven use superior quality distant infrared radiant heating tube to heat the food rapidly and uniformly. The temperature of bottom fire and surface fire can be controlled in a range of room temperature - 300°C. The required temperature can be set and kept at constant automatically. These series are ideal for hotels, restaurants, cake factories, and bread shops etc.

| Model      | Power | Dimension  | Temperature |
|------------|-------|------------|-------------|
| EBO-1D-850 | 3.4   | 85x63x44   | 300°C       |
| EBO-V-1D2  | 6.6   | 112x80x53  | 300°C       |
| EBO-V-2D4  | 13.2  | 112x80x120 | 300°C       |





## Electric/Gas Oven with Microcomputer Control



Electric/Gas Oven with Microcomputer control specially designed for baking, bread, cakes, pastries and more. These are microcomputer controlled and come with a steam generator. They heat the food rapidly and uniformly using infrared radiant heating tube. The required temperature can be set upto 300°C and controlled automatically. Ideal for hotels, restaurants, bake houses and bread shops. The 1 Deck ovens can take 2 tray & 2 Deck oven can 4 tray & 3 Deck oven can 6 tray.

| Model  | Power    | Dimension  | Capacity |
|--------|----------|------------|----------|
| EFO-2C | 6.8      | 135x96x70  | 2 Tray   |
| EFO-4C | 13.6     | 135x96x125 | 4 Tray   |
| EFO-6C | 20.4     | 135x96x165 | 6 Tray   |
| GFO-2C | 45 MJ/H  | 135x96x72  | 2 Tray   |
| GFO-4C | 90 MJ/H  | 135x96x137 | 4 Tray   |
| GFO-6C | 135 MJ/H | 135x96x183 | 6 Tray   |

## Convection Oven



Convection Oven/ Hot blast Circulation Electric oven is new type of baking equipment in line with the global trend. It is an ideal equipment for hotels, restaurant, cake & bread shop.

- YXD-1AE tray measurement is 400x300mm (4 Pcs) temperature is 50°C - 300°C
- RCO series heating with hot air blast circulation. Rapid and energy saving. Baking the food uniformly with perfect result.
- Equipped with steam generator & Built-in lamp and glass door.

| Model   | Power | Dimension  | Capacity |
|---------|-------|------------|----------|
| YXD-1AE | 2.8   | 60x53x57   | 4 Tray   |
| RCO-5   | 9     | 98x102x92  | 5 Tray   |
| RCO-5A  | 9     | 98x102x92  | 5 Tray   |
| RCO-10  | 18    | 98x102x187 | 10 Tray  |
| RCO-10A | 18    | 98x102x187 | 10 Tray  |

**BEST FOR**

## Convection Oven



UNOX Convection Oven Electric is new type of baking equipment in line with the global trend. It is an ideal equipment for hotels, restaurant, cake & bread shop.

- XF003 tray measuring is 342x242mm (3 Pcs) Temperature 30°C - 260°C
- XF023 tray measuring is 460x330mm (4 Pcs) Temperature 30°C - 260°C
- XFT133 tray measuring is 460x330mm (4 Pcs) Temperature 30°C - 260°C with humidity controller.
- Oven chamber lighting with halogen lamp.

| Model  | Power | Dimension | Capacity |
|--------|-------|-----------|----------|
| XF003  | 2.6   | 48x52x40  | 3 Tray   |
| XF023  | 3     | 60x58x47  | 4 Tray   |
| XFT133 | 3     | 60x65x51  | 4 Tray   |

## Combi- Oven



Reliable • Versatile • Flexible

**SelfCookingCenter®**  
in electric or gas model  
**Senses**



SCC-101

Your Self Cooking Centre © 5 Senses can grill, roast, bake, steam, stew, blanch and poach. And it can do that regardless of whether you want to prepare meat, fish, poultry, vegetables, egg dishes, baked goods & desserts. This cooking system is your versatile assistant in the restaurant, hotel, catering, in industry catering or in the food service industry.

- Self cooking control with 7 cooking models
- Temperature range 30°C - 300°C

| Model   | Power | Dimension | Capacity |
|---------|-------|-----------|----------|
| SCC-61  | 11    | 85x77x78  | 6x1/1GN  |
| SCC-101 | 18.6  | 85x7x104  | 10x1/1GN |
| SCC-201 | 37    | 87x79x178 | 20x1/1GN |

## Combi- Oven



Reliable • Versatile • Flexible

**RATIONAL CombiMaster® Plus:**  
In a class of its own.



CMP-101

Cooking demands precision. From both the chef and his tools, the new CombiMaster Plus® works precisely in every respect: it offers mature technology and support the craftsman's skills of the individual chef.

- Unique Cooking Performance
- Optimum Cooking cabinet climate
- Easy to Operate & Unlimited Variety
- CombiMaster Plus® - humidity measured set and regulated

| Model   | Power | Dimension | Capacity |
|---------|-------|-----------|----------|
| CMP-61  | 11    | 85x77x78  | 6x1/1GN  |
| CMP-101 | 18.6  | 85x7x104  | 10x1/1GN |
| CMP-201 | 37    | 87x79x178 | 20x1/1GN |

## Hot & Cold Holding Cabinets



1200-UP

1000-MR2-1

HALO HEAT is a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.

- Holds all types of food - meats, poultry, potatoes, fish, vegetables, and casseroles - fresh, flavourful and hot with range of 16° to 93°C
- QuickChiller freezer/chiller refrigeration systems are designed to rapidly and uniformly decrease the temperature of hot foods to either a chilled or frozen state well within HACCP/FDA code requirements.

| Model      | Power | Dimension  | Capacity |
|------------|-------|------------|----------|
| 1200-UP    | 4     | 193x63x81  | 350 Ltr. |
| 1200-S     | 2     | 172x116x78 | 16 Pan   |
| 1000-MR2-1 | 2     | 174x84x92  | 228 Ltr. |
| 750-CTUS   | 2     | 72x75x67   | 200 Ltr. |



## Reach in Refrigerator/ Freezer



PEGN650TN PEGN650TNM PEGN650TNG

Reach in Refrigerator/Freezer European fashionable style upright cabinet. Reversible doors and automatically self close when less than 90° open, Magnetic sealing strip keeps the cold air inside. Easy to remove without use of tools.

- With Lock and key
- Digital thermostat Controller
- High Quality compressor
- Automatic defrost cooling system and adjustable feet
- Ambient Operating temperature 43°C
- Insulation -PUF 60mm
- Refrigeration R134a

| Model      | Power | Dimension | Temperature |
|------------|-------|-----------|-------------|
| PEGN650TN  | 0.51  | 74x70x201 | 2 °C - 8 °C |
| PEGN650TNM | 0.51  | 74x70x201 | 2 °C - 8 °C |
| PEGN650TNG | 0.51  | 74x70x201 | 2 °C - 8 °C |

## Reach in Refrigerator/ Freezer



PEGN1200TN PEGN1200TNM

Reach in Refrigerator/Freezer European fashionable style upright cabinet. Reversible doors and automatically self close when less than 90° open, Magnetic sealing strip keeps the cold air inside. Easy to remove without use of tools.

- With Lock and key
- Digital thermostat Controller
- High Quality compressor
- Automatic defrost cooling system and adjustable feet
- Ambient Operating temperature 43°C
- Insulation -PUF 60mm
- Refrigeration R134a

| Model       | Power | Dimension  | Temperature |
|-------------|-------|------------|-------------|
| PEGN1200TN  | 0.5   | 145x70x201 | 2 °C - 8 °C |
| PEGN1200TNM | 0.5   | 145x70x201 | 2 °C - 8 °C |
| PEGN1200TNG | 0.5   | 145x70x201 | 2 °C - 8 °C |

## Under Counter Chiller / Freezer & Pizza Prep Counter



PEGN2100TN

PE3100TNPC

Reach in Refrigerator/Freezer European fashionable style upright cabinet. Reversible doors and automatically self close when less than 90° open, Magnetic sealing strip keeps the cold air inside. Easy to remove without use of tools.

- With Lock and key
- Digital thermostat Controller
- High Quality compressor
- Automatic defrost cooling system and adjustable feet
- Ambient Operating temperature 43°C
- Insulation -PUF 60mm
- Refrigeration R134a

| Model      | Power | Dimension  | Capacity  |
|------------|-------|------------|-----------|
| BJY-G30-1  | 0.04  | 95x74x51   | 10 kg/hr. |
| BJY-G60-1  | 0.06  | 131x96x66  | 20 kg/hr. |
| BJY-G210-2 | 0.12  | 131x96x156 | 40 kg/hr. |
| BJY-G180-3 | 0.18  | 131x96x180 | 60 kg/hr. |

## Under Counter Glass Door Refrigerator



PEGN2100TNG



PEGN3100TNG

Under Counter Glass Door Refrigerator European fashionable style upright cabinet. Reversible doors and automatically self close when less than 90° open, Magnetic sealing strip keeps the cold air inside. Easy to remove without use of tools.

- With Lock and key, Digital thermostat Controller
- Automatic defrost cooling system and adjustable feet & High Quality compressor & Storage Capacity/Shell GNT/1
- Ambient Operating temperature 43°C
- Insulation -PUF 60mm
- Refrigeration R134a High Quality compressor

| Model       | Power | Dimension | Temperature |
|-------------|-------|-----------|-------------|
| PEGN2100TNG | 0.18  | 97x70x85  | 2 °C - 4 °C |
| PEGN3100TNG | 0.23  | 142x70x85 | 2 °C - 4 °C |
| PEGN4100TNG | 0.30  | 188x70x85 | 2 °C - 4 °C |

## Refrigerated Backbar



PEBB 2D



PEBB 3D

Backbar Refrigerator Italian fashionable style upright cabinet. Reversible doors.

- Durable layers tempered glass
- Fan assisted cooling
- Removable digital thermostat
- Interior LED Light
- 2 adjustable shelves per door
- Exterior material Black pre-coated steel, interior material embossed aluminium
- Option : Sliding Door / Body Stainless Steel material

| Model   | Capacity | Dimension | Temperature |
|---------|----------|-----------|-------------|
| PEBB 1D | 138 Ltr. | 60x52x90  | 0 °C - 8 °C |
| PEBB 2D | 208 Ltr. | 90x52x90  | 0 °C - 8 °C |
| PEBB 3D | 320 Ltr. | 135x52x90 | 0 °C - 8 °C |

## Sushi & Salad Showcase



FCD07-42L



FCD07-1/4x5

Sushi & Salad Showcase with digital temperature controller and display

- 4 Sides Glass & Direct cooling systems
- Digital thermostat with 7x1/4GN Pan & 6GN Pan
- Stainless Steel Instructure
- Brilliant Internal LED illumination on top Digital temperature controller and display front curve glass, sliding doors
- Direct Cooling System and Automatic defrost

Note : All Model GN Pan to be ordered Extra

| Model       | Power | Dimension | Capacity  |
|-------------|-------|-----------|-----------|
| FCD07-42L   | 0.2   | 150x34x22 | 5x1/4 GN  |
| FCD07-1/4x5 | 0.2   | 150x39x22 | 6x1/3 GN  |
| FCD07-1/3x6 | 0.12  | 117x42x27 | 4x 1/3 GN |



## Wine Chiller & Glass Froster



PEWG-120



PEGF-60

Wine Cooler & Glass Froster they are right temperature for drinking our international quality.

### Wine Cooler

- Double Temperature Cabinets for Red & White Wine
- Digital controller with LED display & defrost timer

### Glass Froster

- The stylish way to take advantage of the trend towards frosted glass. Operating at up to -20°C, the glass is instantly frosted on removal, providing striking presentation of ice cold drinks.

| Model    | Power | Dimension | Capacity    |
|----------|-------|-----------|-------------|
| PEWG-75  | 0.4   | 60x60x122 | 75 Bottles  |
| PEWG-120 | 0.6   | 60x60x150 | 120 Bottles |
| FR-60    | 0.6   | 60x63x85  | 60 Pcs      |

## Absorption Mini-Bar



PRIMO-40

Series is arguably the world's most advanced range of absorption refrigerators. It comes with a new, fin type cooling plate with an enhanced surface area & increased insulation thickness that allows for a better cooling performance & less energy consumption.

### Absorption Mini-Bar & Compressor Minibars

- Automatic defrost with Optional lock available
- Left or right hand door opening options
- Flexible interior layout/door shelves
- CFC Free, R134a refrigerant low energy consumption and noise.

| Model    | Power | Dimension | Capacity |
|----------|-------|-----------|----------|
| PRIMO-40 | 0.6   | 52x40x42  | 40 Ltr.  |
| PRIMO-60 | 0.9   | 44x46x58  | 60 Ltr.  |

## Rotational Cake Display Counter



FCD07-72BA



RF100-100



RF100-112

Rotational Cake Display Counter. It is an ideal equipment for hotels, restaurant, cake & cake & bread shop.

- Brilliant Internal LED illumination on 2 sides.
- Digital temperature controller and display.
- Fixed chrome plated shelves
- Round double glass
- Ventilated cooling system
- Automatic defrost

| Model      | Power | Dimension | Capacity |
|------------|-------|-----------|----------|
| FCD07-72BA | 0.17  | 45x45x98  | 72 Ltr.  |
| RF100-100  | 0.48  | 68x68x175 | 400 Ltr. |
| RF100-112  | 0.18  | 48x48x103 | 100 Ltr. |

## Countertop Hot Display



FWS05-130V1



FCD07-120A



### Standard Features:

- Brilliant Internal LED illumination on top
- Adjustable temperature controller and display
- Adjustable chrome plated shelves
- 4 sides double glass, Front Curved glass
- Sliding doors

| Model       | Power | Dimension | Temperature   |
|-------------|-------|-----------|---------------|
| FWS05-130V1 | 1.1   | 68x57x67  | 30 °C - 90 °C |
| FWS05-160V2 | 1.5   | 86x57x67  | 30 °C - 90 °C |
| FCD07-120A  | 1.1   | 68x57x67  | 30 °C - 90 °C |
| FCD07-160A  | 1.5   | 86x57x67  | 30 °C - 90 °C |

## Countertop Cold Display



FCD07-130BA1



FCD07-120BA/160BA

### Standard Features:

- Brilliant Internal LED illumination on top
- Digital temperature controller and display
- Adjustable chrome plated shelves
- 4 sides double glass, Front Curved glass
- Sliding doors
- Maintenance free condenser
- Ventilated cooling System
- Automatic Defrost and Stainless Steel

| Model        | Power | Dimension | Temperature  |
|--------------|-------|-----------|--------------|
| FCD07-130BA1 | 0.16  | 68x57x67  | 0 °C - 12 °C |
| FCD07-160BA1 | 0.16  | 86x57x67  | 0 °C - 12 °C |
| FCD07-120BA  | 0.16  | 68x57x67  | 0 °C - 12 °C |
| FCD07-160BA  | 0.16  | 86x57x67  | 0 °C - 12 °C |

## Confectionery Showcase



PECSC-936/1346



PECSF-936/1346

HALO HEAT is a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.

- Holds all types of food - meats, poultry, potatoes, fish, vegetables, and casseroles - fresh, flavourful and hot with range of 16° to 93° C
- QuickChiller freezer/chiller refrigeration systems are designed to rapidly and uniformly decrease the temperature of hot foods to either a chilled or frozen state well within HACCP/FDA code requirements.

| Model      | Power | Dimension  | Capacity |
|------------|-------|------------|----------|
| 1200-UP    | 4     | 193x63x81  | 350 Ltr. |
| 1200-S     | 2     | 172x116x78 | 16 Pan   |
| 1000-MR2-1 | 2     | 174x84x92  | 228 Ltr. |
| 750-CTUS   | 2     | 72x75x67   | 200 Ltr. |



# Professional Customised Equipment



Sink



Three Sink Unit



Work Table with Sink



Dish Landing Table with garbage Chute



Exhaust hood with SS Baffle Filters



Potato Onion Bin



Dust Bin with Stand



Hot Case Display



Pick Up Table



Hot Food Trolley



Snacks Trolley



Soup Trolley Cart



Barbeque Standing



Clean Glass Trolley



2 Tier Trolley



3 Tier Trolley



Platform Trolley



Clean Dish Rack



4 Tier SS Pipe Rack



Tray Slide Rack



SS Cupboard



Wall Shelf (SS Pipe)



Wall Shelf



Drain Trough



Spreader Table



Single Burner Range



Four Burner with oven



GN Pans



Idly Steamer



Deep Fryer Basket





Pizza/Pasta Table



Hot Bain Marie



Hot Bain Marie



Chinese Burner



Veg. Washer



Ingredient Flour Bin



Cocktail Station Bin



Blending Station



Four Burner



SS Rack



Popcorn



Popcorn with Warmer



Sugar Cane



Coffee Vending MC



Dosa Plate



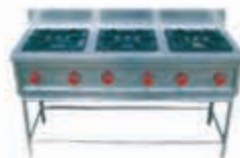
Water Cooler



Dough Kneader



Three Burner Indian



Chinese Cooking Range



Multi Purpose Range



Lassi Mix



Chapati Maker



Masala Grinder



Tilting W.M.G.



Pulverizer



Tilting Kettle



Bratt Pan Tilting



Square Tandoor SS



Round Tandoor SS



Potato Peeler





Some of our clients...

### Hotels



### Restaurants & Fast Food



### Ice Cream



### Others



### Cinema







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