



Commercial Product  
CATALOGUE

2019-20



**Kumar Equipment (India) Pvt. Ltd.**

[www.kumarequipment.net](http://www.kumarequipment.net)



## About us

***Kumar Equipment (India) Pvt. Ltd. (KEIPL) established in 1992 is a very well known and leading name in The Manufacturing & Importers of Commercial Kitchen, Refrigeration, Bakery Equipments in India.***

***From more than 2 decades KEIPL is providing world class Services in Manufacturing, Importing and Executing Turn Key Projects for IT Companies, Healthcare, Hotels, Universities and Hostels, Restaurants & Bars, Banquet Halls, Learning Institutes, Govt. Canteens and Armed Forces Mess, Industrial Canteens, Clubs, Cafeterias etc. in India as well as in other countries. All these clients and domains have trusted Kumar Equipment (India) Pvt. Ltd. to provide the World's best Commercial Kitchens to fulfil their requirements.***

*Kumar Equipment's expertise lies in developing an outstanding assortment of Kitchen Equipment. Under the wide range we offer all Commercial Kitchen Equipment. Our Equipment are performing in all type of Industries and domains i.e. Fortune 500 Companies, Hotels, IT Parks, Automobile giants, Govt. Canteens. Our manufactured Products are made of using high-grade SS material and latest methodology adopted from In house Design Teams working with world class.*

*Latest design software. Our manufactured products conform to the defined parameters of the all industries and respective domains. These products are widely appreciated for their significant attributes such as longer service life, resistance against corrosion and smooth finish. To cater to the diversified demands of the clients, we offer these products in different sizes and specifications. We KEIPL have combined our love for the Kitchen industry with the World Class quality, craftsmanship, performance and services of the Kumar Equipment brand to give back to those who continue working in a demanding and ever-changing industry. As such, we continue to adapt just as you do, to ensure your needs are not just met, but exceeded.*

*With Achievements of Sky High mile stones in Kitchen industries, the team at Kumar Equipment has amassed an enviable wealth of knowledge and understanding of what chefs and consultants want and need from commercial kitchen equipment. We've combined these requirements into products that perform, last and can be relied upon when going about daily duties. Whether you're in need of any Equipment, appliances that extend the Presentation of your Cooking & shelf life of food items or those that guarantee even cooking temperatures at all times, our solutions deliver in all aspects. All Customers of Kumar Equipment can enjoy a more streamlined operation, reduced costs, easier food preparation and faster service times.*

### **Some of the acclaimed traits of the Kumar Equipment's product are:**

- High Performance
- Durability
- Easy Operations
- Longer Functional Life
- Less Power Consumption
- Works Efficiently





Kumar Equipment (India) Pvt. Ltd.

*We make life,  
Comfort and  
Stylish*



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## TILTING BRATT PAN



 *Environment Friendly*

### TILTING BRATT PAN INDUCTION

MODEL	KEI-TBP-100 (i)	KEI-TBP-150 (i)	KEI-TBP-200 (i)	KEI-TBP-300 (i)
Capacity	100L	150L	200L	300L
Dimension	1200 x 900 x 1000	1350 x 1000 x 1000	1350 x 1000 x 1000	1650 x 1000 x 1000
Electric Load	10 Kw	15 Kw	20 Kw	30 Kw
Voltage	380v/50Hz	380v/50Hz	380v/50Hz	380v/50Hz
Water Inlet	Yes	Yes	Yes	Yes
Material	SS-304/430	SS-304/430	SS-304/430	SS-304/430
Tilting Provision	Yes	Yes	Yes	Yes

● *40% faster cooking*

● *50% economical*

● *90% safe*

### TILTING BRATT PAN (GAS)

MODEL	KEI-TBP-100 (G)	KEI-TBP-150 (G)	KEI-TBP-200 (G)	KEI-TBP-300 (G)
Capacity	100L	150L	200L	300L
Dimension	1200 x 900 x 1000	1350 x 1000 x 1000	1350 x 1000 x 1000	1650 x 1000 x 1000
Gas	Lpg / Png	Lpg / Png	Lpg / Png	Lpg / Png
Water Inlet	Yes	Yes	Yes	Yes
Material	SS-304	SS-304	SS-304	SS-304
Tilting Provision	Yes	Yes	Yes	Yes



## TILTING BOILER

### DESCRIPTION

Tilting Boiling Pan has been some of the well acclaimed and genuinely tested ranges of our firm procurable under the best of norms and policies.



 *Environment Friendly*

### TILTING BOILER INDUCTION

MODEL	KEI-TB-100 (i)	KEI-TB-150 (i)	KEI-TB-200 (i)	KEI-TB-300 (i)
Capacity	100L	150L	200L	300L
Dimension	1200 x 900 x 1000	1250 x 1000 x 1000	1350 x 1000 x 1000	1650 x 1000 x 1000
Electric Load	10kw	15kw	20kw	30kw
Voltage	380v/50Hz	380v/50Hz	380v/50Hz	380v/50Hz
Water Inlet	Yes	Yes	Yes	Yes
Valve Dia	50mm	50mm	75mm	75mm
Material	SS-304/430	SS-304/430	SS-304/430	SS-304/430
Tilting Provision	Yes	Yes	Yes	Yes

● *40% faster cooking*

● *50% economical*

● *90% safe*

### TILTING BOILER PAN (GAS)

MODEL	KEI-TBP-100 (G)	KEI-TBP-150 (G)	KEI-TBP-200 (G)	KEI-TBP-300 (G)
Capacity	100L	150L	200L	300L
Dimension	1200 x 900 x 1000	1250 x 1000 x 1000	1350 x 1000 x 1000	1500 x 1000 x 1000
Gas	Lpg / Png	Lpg / Png	Lpg / Png	Lpg / Png
Water Inlet	Yes	Yes	Yes	Yes
Valve Dia	50mm	50mm	75mm	75mm
Material	SS-304	SS-304	SS-304	SS-304
Tilting Provision	Yes	Yes	Yes	Yes



**ABOUT THE PRODUCT**

KEI's Automatic Cook Wok is widely applied to daily use in central kitchens, food & beverage distribution centre, food processing factory, sauce processing factory and sweets manufacturing factory. The machine is fully made of SS 304 and the rotating arm which touches the food is made of High quality PP which is food Gradable.

KEI's Cook Wok saves a lot of labour cost and its fast convenient ways also ensures safety. The food prepared in cook wok is evenly cooked and maximises its taste as the rotating arm ensures no mixing dead zone in the boiler.



*Environment Friendly*

**COOK WOK / COOKING (INDUCTION)**

MODEL	KEI-CW-200 i-(MT)	KEI-CW-300 i-(MT)	KEI-CW-400 i-(MT)
Capacity	200L	300L	400L
Dimension	1800 x 1000 x 900+600	1800 x 1300 x 900+600	2200 x 1300 x 900+600
Electric Induction Load	20kw	30kw	40kw
Voltage	380v/50Hz	380v/50Hz	380v/50Hz
Water Inlet	Yes	Yes	Yes
Material	SS-304/430	SS-304/430	SS-304/430
Tilting Type	Motorised Tilting	Motorised Tilting	Motorised Tilting
Total Load	21.85 kw	31.85 kw	42 kw

● *40% faster cooking*

● *50% economical*

● *90% safe*

**COOK WOK / COOKING (GAS)**

MODEL	KEI-CW-200 G-(H)	KEI-CW-300 G-(H)	KEI-CW-400 G-(H)
Capacity	200L	300L	400L
Dimension	1800 x 1000 x 900+600	1800 x 1300 x 900+600	2200 x 1300 x 900+600
Electric Motor	1.85kw	1.85Kw	2Kw
Voltage	380v/50Hz	380v/50Hz	380v/50Hz
Water Inlet	Yes	Yes	Yes
Material	SS-304/430	SS-304/430	SS-304/430
Tilting Type	Motorised Tilting	Motorised Tilting	Motorised Tilting
Gas	LPG/PNG	LPG/PNG	LPG/PNG



## MANUAL COOKING MIXER

### ABOUT THE PRODUCT

KEI Cook-wok's method aided by its unique mixing tool and technology makes cooking easier.

Large volume cooking can be done easily and with less power usage. SS Stove with Auto Igniter & SS 304 body, Single Layer Bowl, Lid & Mixing Arm with SS Planetary Head Assembly, combination of all makes this machine a commercial beast.



### *Manual Cook Wok (GAS)*

MODEL	KEI-CW-200 G-(M)	KEI-CW-300 G-(M)	KEI-CW-400 G-(M)
Capacity	200L	300L	400L
Dimension	1400 x 1250 x 1000+1000	1600 x 1500 x 1000+1000	1850 x 1500 x 1000+1000
Gas	LPG/PNG	LPG/PNG	LPG/PNG
Water Inlet	Yes	Yes	Yes
Material	SS-304	SS-304	SS-304
Tilting Type	Manual	Manual	Manual



## VEGETABLE WASHER



### ABOUT THE PRODUCT

"Our vegetable washer is competent to save more than 60% of the water in comparison of the leading manufacturers in our industry.

The washer itself includes all the necessary measures to safe guard the operator such as Sealed Top cover, Water proof Switches with Emergency Stop Function"

"Industrial Standard SS 304 complete structure"

*"Washing of pan collars,  
all nozzles are made of stainless steel 304"*

*"More then 60% Water saving"*

*"Washing container is made of SS 304(food grade)  
with all plumbing, drainage connections"*

*"Makes vegetable washing 10 X easier"*

*"Hydraulic tilting mechanism for  
ease of unloading of contents"*

*"Industrial standards components"*

### VEGETABLE WASHER (Tilting Type)

MODEL	KEI-TVW - 300	KEI-TVW - 500
Tank Capacity	300L	500L
Capacity / Lot	50 kg	100 Kg
Overall Size	1400 x 1000 x 850mm	1825 x 1000 x 850mm
Water Inlet	1"	1"
Water Outlet	50mm	50mm
Total Electrical Load	1.5kw	2kw
Voltage	440v/3Ph	440v/3Ph
Control Panel	Front	Front
Basket Size	925 x 700 x 575mm	1225 x 700 x 575mm



## POTATO PEELER



### *POTATO PEELER (ECONOMICAL SERIES)*

MODEL	KEI-PP-10	KEI-PP-20	KEI-PP-30
Capacity	10kg	20kg	30kg
Efficiency	200-300 kg/Hr	500-600 kg/Hr	800-1000 kg/Hr
Power	1hp	2hp	2hp
Voltage	220v	220v	220v
Dimension (mm)	500 x 500 x 800	600 x 600 x 850	600 x 600 x 1000
Water Inlet	Yes	Yes	Yes



### *Potato Peeler (Premium Series)*

MODEL	KEI-PP-10 (ps)	KEI-PP-20 (ps)	KEI-PP-30 (ps)
Capacity	10kg	20kg	30kg
Efficiency	300-500 kg/Hr	600-800 kg/Hr	1200-1500 kg/Hr
Power	1hp	2hp	2hp
Voltage	220v	220v	220v
Dimension (mm)	500 x 500 x 800	600 x 600 x 850	650 x 650 x 1000
Water Inlet	Yes	Yes	Yes



## VEGETABLE CUTTER

### ABOUT THE PRODUCT

An all-in-one multi-functional veg-cutter to slice, chop, dice or julienne vegetables and greens. Comes with a belt feed and hopper feed system at opposite ends which can be used simultaneously. Special Vegetable Belt Cutting cum Dicing Machine delivered with SS Guide. SS Finish fitted with a Conveyor Belt for Slicing application controlled by Inverter and has Cast Alloy Feeder for Dicing inbuilt in the machine.



### MULTI FUNCTIONAL CONVEYOR VEGETABLE CUTTER

MODEL	KEI-M-CVC-1000
Capacity	800-1200kg / per hr*
Power	1.75kw
Voltage	220v/1ph
Dimension	1200 x 600 x 1100mm
Material	Stainless Steel

\*Hard Skin Vegetable 800-1200 kg / per hr.

\*Green leaves Vegetable 400-600 kg / per hr.



### CONVEYOR VEGETABLE CUTTER

MODEL	KEI-CVC-800
Capacity	600-800 kg/per hr*
Power	0.75 kw
Voltage	220v/1ph
Dimension	900 x 600 x 1100mm
Material	Stainless Steel

\*Hard Skin Vegetable 600-800 kg / per hr.

\*Green leaves Vegetable 200-300 kg / per hr.





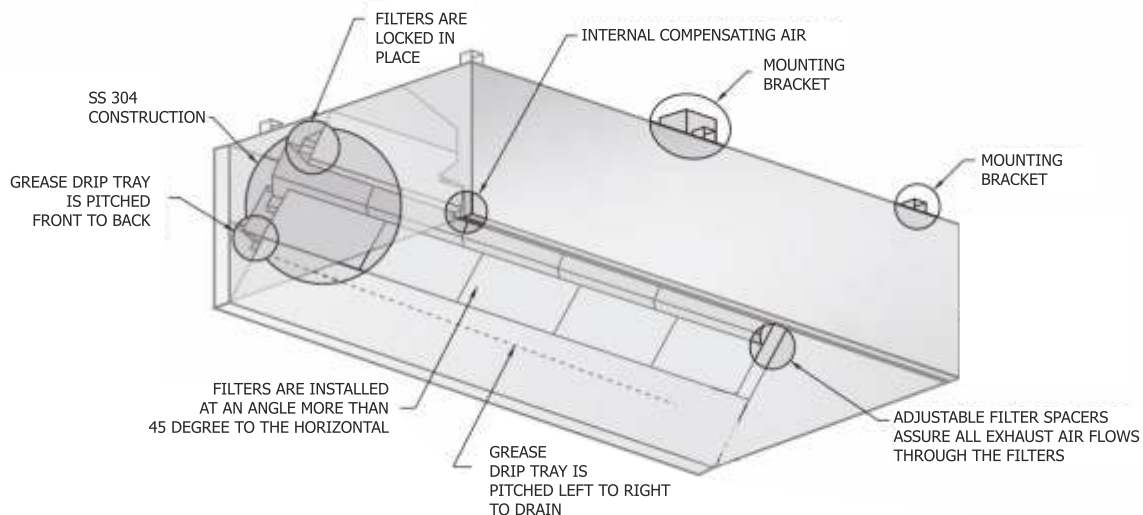
## EXHAUST HOOD

### HOOD SYSTEM OVERVIEW

"Our Type 1 Exhaust Hood only commercial kitchen Type 1 is designed to remove grease laden vapours. The exhaust hoods equipped with our centrifugal up blast fans or blowers will significantly reduce odours and improve the indoor air quality inside your kitchen.



### SS EXHAUST HOOD WITH FRONT TROUGH FRESH AIR SYSTEM AND SS CYCLONE FILTERS



## ADVANTAGE

- *Stainless steel 304*
- *Thickness 1.0/1.2mm*
- *65 LUX Lights*
- *Removable Grease Collector Tray*

The Exhaust hood is fabricated from 18 swg 304 grade stainless steel sheet. All visible surfaces are ultra fine grain polished to 320 grit. Exhaust hood is cut, punched and folded into sub section of up to 3000mm in length and factory assembled by means of computer controlled seam welds and non mechanical fixings. Joints are provided with internal cover plates so that no joints or mechanical fixing are visible. All metal edges are rolled smoothly and are free from sharp edges and projections. The Exhaust hood lower edge is formed into a full parameter condensation channel with inclined internal elevation to simplify cleaning and the inner edges are crush folded for safety purposes.



## WORK TABLES



### WORK TABLE WITH SINGLE UNDER SHELVE

#### *600 SERIES*

CODE	DESCRIPTION	DIMENSION (MM)
KEI-WT1U/S6-900	Work Table with 1 U/S	900 x 600 x 850 + 150
KEI-WT1U/S6-1050	Work Table with 1 U/S	1050 x 600 x 850 + 150
KEI-WT1U/S6-1200	Work Table with 1 U/S	1200 x 600 x 850 + 150
KEI-WT1U/S6-1350	Work Table with 1 U/S	1350 x 600 x 850 + 150
KEI-WT1U/S6-1500	Work Table with 1 U/S	1500 x 600 x 850 + 150
KEI-WT1U/S6-1800	Work Table with 1 U/S	1800 x 600 x 850 + 150
KEI-WT1U/S6-2100	Work Table with 1 U/S	2100 x 600 x 850 + 150
KEI-WT1U/S6-2400	Work Table with 1 U/S	2400 x 600 x 850 + 150

#### *700 SERIES*

CODE	DESCRIPTION	DIMENSION (MM)
KEI-WT1U/S7-900	Work Table with 1 U/S	900 x 700 x 850 + 150
KEI-WT1U/S7-1050	Work Table with 1 U/S	1050 x 700 x 850 + 150
KEI-WT1U/S7-1200	Work Table with 1 U/S	1200 x 700 x 850 + 150
KEI-WT1U/S7-1350	Work Table with 1 U/S	1350 x 700 x 850 + 150
KEI-WT1U/S7-1500	Work Table with 1 U/S	1500 x 700 x 850 + 150
KEI-WT1U/S7-1800	Work Table with 1 U/S	1800 x 700 x 850 + 150
KEI-WT1U/S7-2100	Work Table with 1 U/S	2100 x 700 x 850 + 150
KEI-WT1U/S7-2400	Work Table with 1 U/S	2400 x 700 x 850 + 150

### WORK TABLE WITH TWO UNDER SHELVE

#### *600 SERIES*

CODE	DESCRIPTION	DIMENSION (MM)
KEI-WT2U/S6-900	Work Table with 2 U/S	900 x 600 x 850 + 150
KEI-WT2U/S6-1050	Work Table with 2 U/S	1050 x 600 x 850 + 150
KEI-WT2U/S6-1200	Work Table with 2 U/S	1200 x 600 x 850 + 150
KEI-WT2U/S6-1350	Work Table with 2 U/S	1350 x 600 x 850 + 150
KEI-WT2U/S6-1500	Work Table with 2 U/S	1500 x 600 x 850 + 150
KEI-WT2U/S6-1800	Work Table with 2 U/S	1800 x 600 x 850 + 150
KEI-WT2U/S6-2100	Work Table with 2 U/S	2100 x 600 x 850 + 150
KEI-WT2U/S6-2400	Work Table with 2 U/S	2400 x 600 x 850 + 150

#### *700 SERIES*

CODE	DESCRIPTION	DIMENSION (MM)
KEI-WT2U/S7-900	Work Table with 2 U/S	900 x 700 x 850 + 150
KEI-WT2U/S7-1050	Work Table with 2 U/S	1050 x 700 x 850 + 150
KEI-WT2U/S7-1200	Work Table with 2 U/S	1200 x 700 x 850 + 150
KEI-WT2U/S7-1350	Work Table with 2 U/S	1350 x 700 x 850 + 150
KEI-WT2U/S7-1500	Work Table with 2 U/S	1500 x 700 x 850 + 150
KEI-WT2U/S7-1800	Work Table with 2 U/S	1800 x 700 x 850 + 150
KEI-WT2U/S7-2100	Work Table with 2 U/S	2100 x 700 x 850 + 150
KEI-WT2U/S7-2400	Work Table with 2 U/S	2400 x 700 x 850 + 150

*\*Customisation available*



## SINK UNIT / UNITS



### WORK TABLE WITH SINK

#### 600 SERIES

CODE	DESCRIPTION	DIMENSION (MM)
KEI-WTS/S6-900	Work Table with SINK	900 x 600 x 850 + 150
KEI-WTS/S6-1050	Work Table with SINK	1050 x 600 x 850 + 150
KEI-WTS/S6-1200	Work Table with SINK	1200 x 600 x 850 + 150
KEI-WTS/S6-1350	Work Table with SINK	1350 x 600 x 850 + 150
KEI-WTS/S6-1500	Work Table with SINK	1500 x 600 x 850 + 150
KEI-WTS/S6-1800	Work Table with SINK	1800 x 600 x 850 + 150
KEI-WTS/S6-2100	Work Table with SINK	2100 x 600 x 850 + 150
KEI-WTS/S6-2400	Work Table with SINK	2400 x 600 x 850 + 150

### WORK TABLE WITH TWO SINK

#### 600 SERIES

CODE	DESCRIPTION	DIMENSION (MM)
KEI-2S/S6-900	2 SINK UNIT	900 x 600 x 850 + 150
KEI-2S/S6-1050	2 SINK UNIT	1050 x 600 x 850 + 150
KEI-2S/S6-1200	2 SINK UNIT	1200 x 600 x 850 + 150
KEI-2S/S6-1350	2 SINK UNIT	1350 x 600 x 850 + 150
KEI-2S/S6-1500	2 SINK UNIT	1500 x 600 x 850 + 150
KEI-2S/S6-1800	2 SINK UNIT	1800 x 600 x 850 + 150
KEI-2S/S6-2100	2 SINK UNIT	2100 x 600 x 850 + 150
KEI-2S/S6-2400	2 SINK UNIT	2400 x 600 x 850 + 150

#### 700 SERIES

CODE	DESCRIPTION	DIMENSION (MM)
KEI-WTS/S7-900	Work Table with SINK	900 x 700 x 850 + 150
KEI-WTS/S7-1050	Work Table with SINK	1050 x 700 x 850 + 150
KEI-WTS/S7-1200	Work Table with SINK	1200 x 700 x 850 + 150
KEI-WTS/S7-1350	Work Table with SINK	1350 x 700 x 850 + 150
KEI-WTS/S7-1500	Work Table with SINK	1500 x 700 x 850 + 150
KEI-WTS/S7-1800	Work Table with SINK	1800 x 700 x 850 + 150
KEI-WTS/S7-2100	Work Table with SINK	2100 x 700 x 850 + 150
KEI-WTS/S7-2400	Work Table with SINK	2400 x 700 x 850 + 150

#### 700 SERIES

CODE	DESCRIPTION	DIMENSION (MM)
KEI-2S/S7-900	2 SINK UNIT	900 x 700 x 850 + 150
KEI-2S/S7-1050	2 SINK UNIT	1050 x 700 x 850 + 150
KEI-2S/S7-1200	2 SINK UNIT	1200 x 700 x 850 + 150
KEI-2S/S7-1350	2 SINK UNIT	1350 x 700 x 850 + 150
KEI-2S/S7-1500	2 SINK UNIT	1500 x 700 x 850 + 150
KEI-2S/S7-1800	2 SINK UNIT	1800 x 700 x 850 + 150
KEI-2S/S7-2100	2 SINK UNIT	2100 x 700 x 850 + 150
KEI-2S/S7-2400	2 SINK UNIT	2400 x 700 x 850 + 150

*\*Customisation available*



## SS TROLLEY



### ***TWO TIER TROLLEY***

CODE	DESCRIPTION	DIMENSION (MM)
KEI-2TT	TWO TIER TROLLEY	900 x 600 x 900



### ***THREE TIER TROLLEY***

CODE	DESCRIPTION	DIMENSION (MM)
KEI-3S/S6-900	THREE TIER TROLLEY	900 x 600 x 900



### ***PLATFORM TROLLEY***

CODE	DESCRIPTION	DIMENSION (MM)
KEI-PT	PLATFORM TROLLEY	900 x 600 x 900



### ***MARBLE WORK TABLE***

CODE	DESCRIPTION	DIMENSION (MM)
KEI-MWT	MARBLE TOP WORK TABLE	900 x 600 x 850



### ***POT RACK***

CODE	DESCRIPTION	DIMENSION (MM)
KEI-PR	POT RACK	900 x 600 x 1800



### ***POTATO AND ONION BINS***

CODE	DESCRIPTION	CAPACITY
KEI-BIN	POTATO AND ONION BINS	10-100 KG



# ***Cool-Max***

## The art & Science of Keep-in Freeze





**Cool-Max**

**CENTER HALL REFRIGERATED BUFFET DISPLAY UNIT**



**DROP IN-HOT WELL WITH SNEEZE GUARD  
KEI-DHW-2/3/4/5 GN**



**DROP IN-COLD WELL  
CM-DCW-2/3/4/5 GN**



**DROP IN-INDUCTION COOKING WOC WITH SNEEZE GUARD  
KEI-ICW-300/450/600**



**DROP IN-FROST TOP  
CM-FT - 2/3 GN**

***OPEN DECK CHILLER AND COLD DISPLAY COUNTER***

MODEL	KEI-DHW-3GN	KEI-ICW-450	CM-DCW-3GN	CM-FT-3GN
Capacity	1x1 3GN Pan	NA	1x1 3GN Pan	1x1 3GN Pan
Temperature (°C)	30~80	50~80 & 50~280	2~8	-0~+8
Electric Load	3kw	3+3 = 6kw	0.5kw	0.5kw
Voltage	220v/50Hz	220v/50Hz	220v/50Hz	220v/50Hz
Dimension (mm)	1100 x 635 x 450+600	1100 x 635 x 450+600	1100 x 635 x 450	1100 x 635 x 450
Refrigerant	NA	NA	R134a	R134a



## FLOOR STANDING DISPLAYS



**CM-ODC-1200/1500/1800**



**CM-DC-900/1200/1500**

### KEY FEATURES:

- Double tempered & special heated front glass that enhances visibility and prevents unhygienic condensation Auto defrost.
- Elegant combination of black glass & stainless steel.
- Contemporary LED lighting under each shelf.
- Ventilated refrigeration for uniform cooling.
- Digital temperature controller & display.
- Castors for easy mobility.



## OPEN DECK CHILLER AND COLD DISPLAY COUNTER

MODEL	CM-DC-900	CM-DC-1200	CM-ODC-1500
Capacity	350L	500L	1000L
Temperature (°C)	2-8	2-8	2-8
Glass	Heated	Heated	Curtain
Shelves	2 & 3	2 & 3	6
Voltage	220v/50Hz	220v/50Hz	220v/50Hz
Dimension (mm)	900 x 730 x 1300	1200 x 730 x 1300	1500 x 750 x 1900



**CM-THW-600 (HOT)**



**CM-TCC-600 (COLD)**

## GLASS DISPLAY UNIT

MODEL	CM-THW-600 (HOT)	CM-TCC-600 (COLD)
Capacity	85	85L
Shelves	2	2
Temperature (°C)	40-65	2-8
Refrigerant	-----	R134a/R600a
Rated Input Power (w)	1100	230/160
Overall Dimension (mm)	660 x 530 x 730	660 x 530 x 730











**WINE CHILLER**



- \* Double temperature cabinets
- \* Dynamic cooling
- \* Inside fan for ventilation, achieving even temperature
- \* #304 stainless steel glass door, one layer tempered for safety, anti-UV
- \* Elegant blue LED inside light for illumination

- \* Ball bearing sliding shelves
- \* Digital controller with blue LED display & defrost timer
- \* #304 stainless steel handle
- \* Aluminum buttons



-  adjustable wood shelves
-  self-evaporation water tray
-  tempered glass door
-  digital control
-  inner LED light
-  lock fitted



Model	Dimension (mm)	Capacity	Bottle Capacity	Temperature	Power Consumption	Power Supply	No. of Shelves	Weight (kg)
CM-38	435×580×1020	125	35-50	3~22 °C	0.74KW.h/24h	220v/50Hz	7	46/43
CM-66	635×580×1020	190	66-80	3~22 °C	1KW.h/24h	220v/50Hz	7	56/53.5
CM-180	650×680×1840	480	181-210	3~22 °C	1.4KW.h/24h	220v/50Hz	8	117/112



# Cool-Max


## BACK BAR BOTTLE COUNTER



RGB LED Lights Optional

- \* Inside fan for ventilation, achieving even temperature
- \* Inside light for illumination
- \* Replaceable gasket for hygiene
- \* Adjustable chrome shelves for merchandising
- \* Carel digital controller with LED display & defrost timer
- \* Embossed aluminum interior
- \* Textured exterior body, avoids scratch
- \* Elegant extruded handle
- \* Double glazing, self-closing glass door, one layer tempered for safety
- \* Inside drain hole, self-evaporation water tray, convenient
- \* Available at various heights 90cm, 87cm and 84cm
- \* With lock and key
- \* 2 adjustable legs



-  adjustable wood shelves
-  self-evaporation water tray
-  tempered glass door
-  digital control
-  inner LED light
-  lock fitted

Model	Cooling System	Temp. Range	Volume	Product	Packages	Net	Gross
CM-100	Single Door	0~210 °C	130L	600x520x900	650x570x980	46	50
CM-200	Double Door	0~10 °C	210L	900-520x900	955x570x980	62	69
CM-300	Triple Door	0~10 °C	320L	1350x520x900	1400x570x980	82	90
CM-200S	Double Door	0~210 °C	210L	900x520x900	955x570x980	62	69
CM-300S	Triple Door	0~10 °C	320L	1350x520x900	955x570x980	82	90



**Cool-Max**

**UNDER COUNTER FREEZER / REFRIGERATOR**



**TECHNICAL DATA**

<b>MODEL</b>	: AWR1350L2
Exterior Dimensions (mm) W*D*H	: 1350*700*850
Net Volume (L)	: 260L
Temperature Range (°C)	: -2 ~ +10
Ambient Temperature (°C)	: 43(T)
Rated Power Input (W)	: 350
Refrigerant	: R134a
Cooling Type	: Ventilated
Defrosting Type	: Automatic



**TECHNICAL DATA**

<b>MODEL</b>	: AWF1350L2
Exterior Dimensions (mm) W*D*H	: 1350*700*850
Net Volume (L)	: 260L
Temperature Range (°C)	: -15 ~ -22
Ambient Temperature (°C)	: 43(T)
Rated Power Input (W)	: 600
Refrigerant	: R400a
Cooling Type	: Ventilated
Defrosting Type	: Automatic



**TECHNICAL DATA**

<b>MODEL</b>	: AWR1350G
Exterior Dimensions (mm) W*D*H	: 1350*700*850
Net Volume (L)	: 260L
Temperature Range (°C)	: 0 ~ +10
Ambient Temperature (°C)	: 32(N)
Rated Power Input (W)	: 350
Refrigerant	: R134a
Cooling Type	: Ventilated
Defrosting Type	: Automatic



**TECHNICAL DATA**

<b>MODEL</b>	: AWR1800L3
Exterior Dimensions (mm) W*D*H	: 1800*700*850
Net Volume (L)	: 400L
Temperature Range (°C)	: -2 ~ +10
Ambient Temperature (°C)	: 43(T)
Rated Power Input (W)	: 360
Refrigerant	: R134a
Cooling Type	: Ventilated
Defrosting Type	: Automatic

## UNDER COUNTER FREEZER / REFRIGERATOR



### TECHNICAL DATA

<b>MODEL</b>	: <b>AWF1800L3</b>
Exterior Dimensions (mm) W*D*H	: 1800*700*850
Net Volume (L)	: 400L
Temperature Range (°C)	: -15 ~ -22
Ambient Temperature (°C)	: 43(T)
Rated Power Input (W)	: 700
Refrigerant	: R404a
Cooling Type	: Ventilated
Defrosting Type	: Automatic



### TECHNICAL DATA

<b>MODEL</b>	: <b>AWR1800G</b>
Exterior Dimensions (mm) W*D*H	: 1800*700*850
Net Volume (L)	: 400L
Temperature Range (°C)	: 0 ~ +10
Ambient Temperature (°C)	: 32(N)
Rated Power Input (W)	: 360
Refrigerant	: R134a
Cooling Type	: Ventilated
Defrosting Type	: Automatic



### TECHNICAL DATA

<b>MODEL</b>	: <b>AWR2025D7PZ</b>
Exterior Dimensions (mm) W*D*H	: 2025*800*990
Net Volume (L)	: 550L
Temperature Range (°C)	: 0 ~ +10
Ambient Temperature (°C)	: 43(T)
Rated Power Input (W)	: 360
Refrigerant	: R134a
Cooling Type	: Ventilated
Defrosting Type	: Automatic



### TECHNICAL DATA

<b>MODEL</b>	: <b>AWR1500PH</b>
Exterior Dimensions (mm) W*D*H	: 1500*800*1070
Net Volume (L)	: 360L
Temperature Range (°C)	: 0 ~ +10
Ambient Temperature (°C)	: 43(T)
Rated Power Input (W)	: 360
Refrigerant	: R134a
Cooling Type	: Ventilated
Defrosting Type	: Automatic



**Cool-Max**

**SALAD COUNTER**



**UNDER COUNTER FREEZER / REFRIGERATOR**

**TECHNICAL DATA**

<b>MODEL</b>	<b>: AS900</b>
Exterior Dimensions (mm) W*D*H	: 900*700*850
Net Volume (L)	: 250L
Temperature Range (°C)	: 0 ~ +10
Ambient Temperature (°C)	: 32 (N)
Rated Power Input (W)	: 504
Refrigerant	: R134a
Cooling Type	: Ventilated
Defrosting Type	: Automatic

**FOUR DOOR REFRIGERATORS**



**TECHNICAL DATA**

MODEL	: GN1.2TN4	GN1.2BT4	GN1.2TNG4
Exterior Dimensions (mm) W*D*H	: 1400*820*2050	1400*820*2050	1400*820*2050
Net Volume (L)	: 1220L	1220L	1220L
Temperature Range (°C)	: -2 ~ +10	-15~ -22	0 ~ +10
Ambient Temperature (°C)	: 43 (T)	43(T)	32 (N)
Rated Power Input (W)	: 560	880	560
Refrigerant	: R134a	R404a	R134a
Cooling Type	: Ventilated	Ventilated	Ventilated
Defrosting Type	: Automatic	Automatic	Automatic

**FOUR TWO REFRIGERATOR**



**TECHNICAL DATA**

MODEL	: GN550TN2	GN550BT2	GN550TNG2
Exterior Dimensions (mm) W*D*H	: 700*820*2050	700*820*2050	700*820*2050
Net Volume (L)	: 550L	550L	550L
Temperature Range (°C)	: 2 ~ +10	-10~ -22	0 ~ +10
Ambient Temperature (°C)	: 43 (T)	43 (T)	32 (N)
Rated Power Input (W)	: 350	750	350
Refrigerant	: R134a	R404a	R134a
Cooling Type	: Ventilated	Ventilated	Ventilated
Defrosting Type	: Automatic	Automatic	Automatic

**BLAST CHILLERS**



**TECHNICAL DATA**

MODEL	: GN550TN2	BCF20	BCF40
Exterior Dimensions (mm) W*D*H	: 710*700*555	800*800*1000	800*800*1800
Net Volume (L)	: 60L	90L	230
Temperature Range (°C)	: -35 ~ +3	-35 ~ +3	-35 ~ +3
Ambient Temperature (°C)	: 43 (T)	32(N)	32(N)
Rated Power Input (W)	: 860	860	2400
Refrigerant	: R404a	R404a	R404a
Cooling Type	: Ventilated	Ventilated	Ventilated
Defrosting Type	: Automatic	Automatic	Automatic

**TABLE TOP ITEMS**



**SINGLE GRILLER / JUMBO GRILLER**  
BT-CG-811 / BT-CG-811E



**DOUBLE CONTACT GRILLER**  
BT-CG-813



**ELECTRIC FRYER**  
BT-EF-6L (6/8/11Ltr)



**DOUBLE ELECTRICAL FRYER**  
BT-EF-6L2 (6/8/11 Ltr)



**ELC. CONVEYOR TOASTER**  
BT-CT-150 (150/30/450)



**POP-UP TOASTER**  
BT-ETS-4/6



**ELECTRIC SALAMANDER**  
BT-937



**AUTO LIFTED SALAMANDER**  
BT-AT-460



**SHAWARMA MACHINE**  
BT-791/890



benton international

## BAKERY RANGE

### ROTARY OVEN

Can choose Electric & Gas  
trolley Size 18 & 36 Tray

#### Baking a wide Range:

Bread, Toast, Cookies, Cakes, Etc.

- Efficient low-energy, super insulation.
- Overheating protection, safe and reliable.
- One operator can save manpower.
- Full Stainless Steel body.
- Computer control panel, simple to operate.
- Steam humidification function.
- Special Designed system to ensure uniform.
- Hot-air and temperature inside the oven.

**Inside** : 1.5mm thickness stainless steel;  
**Outside** : 1.2mm thickness stainless steel  
 Schneider electronic accessories;  
 High Quality heating tube 135mm thickness.



### ELECTRIC/GAS ROTARY OVEN

MODEL	BT-RO-18 (E)	BT-RO-36 (E)	BT-RO-18 (G)	BT-RO-36 (G)
Voltage	380/3/50Hz or 380/3/60Hz	380/3/50Hz or 380/3/60Hz	380/3/50Hz or 380/3/60Hz	380/3/50Hz or 380/3/60Hz
Power	30.0kw	46.0kw	1.5kw	2.5kw
Gas	NA	NA	LPG/PNG	LPG/PNG
Temperature	RT 350 °C	RT 350 °C	RT 350 °C	RT 350 °C
Trolley	1	2	1	2
Tray	18	36	18	36
Net Weight (kg)	1600	3200	1600	2200
Dimension (L x D x H)	1800 x 1700 x 2400	2200 x 2000 x 2400	1800 x 1700 x 2400	2200 x 2000 x 2400



## BAKERY RANGE

### DOUGH SHEETER



FLOOR TYPE

TABLE TYPE

#### TECHNICAL DATA

MODEL	BT-DS-520B	BT-DS-520	BT-DS-650
Dimensions (LxWxH) mm	2080x880x620	2550x380x1180	2950x1100x1180
Working Position	2080/620	2550/1180	2950/1180
Maximum Roll Weight	5-7	5-7	6-8
Power (kw)	0.56	0.56	0.75
Conveyor Belt Size	2000x500	2000x500	2400x600
Voltage	220v-380v-50HZ-1/3HP		
Roller Adjust Gap	1~35mm	1~35mm	1~35mm

### BREAD SLICER



#### TECHNICAL DATA

MODEL	BT-BS-31	BT-BS-39
Dimension (LxWxH)mm	630x630x685	675x630x740
Blade Frame Width (mm)	385	485
Output (pcs.)	240/per hr	240/per hr
Power (kw)	0.2	0.2
Thickness of Slice (mm)	12	12
Voltage (v)	220v~400v-50/60Hz-3HP	

### PLANTARY OR PLANETARY MIXER WITH SAFETY GUARD

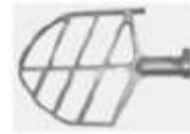


#### TECHNICAL DATA

MODEL BT-PM-Deluxe	200G	300G	400G
Dimensions (LxWxH) mm	460x440x810	580x500x995	580x500x1000
Capacity	20 Qt	30 Qt	40 Qt
Power (kw)	0.56	0.75	1.5
Rev/Min	92 / 176 / 337	87 / 174 / 337	87 / 174 / 337
Voltage (v)	220v~400v-50/60Hz-3HP		



S/S Whisk



S/S Bat



S/S Hook



#### TECHNICAL DATA

MODEL	BT-SM-50	BT-SM-75	BT-SM-90
Dimensions (LxWxH) mm	850x490x1070	940x540x1260	1000x540x1300
Dough Capacity (kg)	20	40	60
Floor Capacity (kg)	12.5	25	38
Bowl Capacity (Qt)	50	75	90
Power (kw)	2.25	2.25	3.75
Voltage (v)	220v~400v-50/60Hz-3HP		

### SPIRAL MIXER



**BAKERY RANGE**

**DOUGH DIVIDER**



**TECHNICAL DATA**

MODEL	BT-MM-280
Dimensions (LxWxH) mm	1000 x 530 x 1060
Roller Working Width	280
Roller Size (mm)	95 x 280 (w)
Maximum Roll Weight	30-350g
Voltage/Power (v/kw)	220v~400v-50/60Hz-3HP

**DOUGH DIVIDER / ROUNDER MACHINE**



**TECHNICAL DATA**

MODEL	BT-DD-30	BT-DD-30A
Dimensions (LxWxH)mm	850 x 750 x 1500	850 x 750 x 1500
Dough Weight (g)	30-100	25-85
Power (kw)	0.75	0.75
Capacity / time	30pcs. / time	36pcs. / time
Net Weight (kg)	360	360

**ELECTRIC OVEN SPECIFICATION**

- Uprturned glass door with Separate handles for hand protection.
- Separated controlling panel, easy for operation and time control.
- Visible glass widow to permit Real-time control of baking conditions.
- Efficient heating tube makes baking more balanced.

- Inner liner is made of plating aluminium plate, which is more durable and though under high temperature.
- Smoke - absorbing design for the hood to keep the whole machine more clean.
- Thicken insulation design to keep the heat inside.



**TECHNICAL DATA**

Model No.	MGE-2Y-4
Temperature Range	0~400 °C
Rated Voltage	380V
Rated Frequency	50Hz
Rated Power Input	9.96kW
Net Weight (kg)	355
Exterior Dimension (mm)	1260x1360x1780



**BAKERY RANGE**



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

**TECHNICAL DATA**

Model	Voltage (V)	Power (Kw)	Capacity	Dimensions (mm)	Chamber Size (mm)	Weight (kg)	Electric/Gas
BT-YXD-10C	220	3.2	1 Deck / 1 Tray	925x570x430	640x455x180	68	Electric
BT-YXD-20C	220/380	6.6	1 Deck / 2 Tray	1260x805x535	860x670x220	75	Electric
BT-YXD-40C	380	13.2	2 Deck / 4 Tray	1260x805x1100	860x670x220x2	135	Electric
BT-YXD-60C	380	19.8	3 Deck / 6 Tray	1260x805x1515	860x670x220x3	206	Electric
BT-YXD-13C	380	9	1 Deck / 3 Tray	1770x840x615	1300x670x220x3	105	Electric
BT-YXD-26C	380	18	2 Deck / 6 Tray	1700x805x1100	1300x670x220x6	190	Electric
BT-YXD-90C	380	25.2	3 Deck / 9 Tray	1700x805x1515	1300x670x220x9	290	Electric
BT-YXY-20A	220	0.1	1 Deck / 2 Tray	1330x840x615	860x670x220x2	99.5	LPG
BT-YXY-40A	220	0.2	2 Deck / 4 Tray	1330x840x1190	860x670x220x2	185	LPG
BT-YXY-60A	220	0.3	3 Deck / 6 Tray	1330x840x1660	860x670x220x3	256	LPG
BT-YXY-13A	220	0.1	1 Deck / 3 Tray	1770x840x615	1300x670x220x3	150	LPG
BT-YXY-26A	220	0.2	2 Deck / 6 Tray	1770x840x1190	1300x670x220x6	256	LPG
BT-YXY-90A	220	0.3	3 Deck / 9 Tray	1770x840x1660	1300x670x220x9	328	LPG
BT-NFD-40FF	380	1.2+3.5	0:4 Tray / P:8 Tray	1460x1190x1980	-----	538	Electric

**IMPORTED HEATING RANGE**

**SPST-780/11 GE CONVECTION OVEN**

- Double boiling unit 4 and 3 x 8,5 kW
- Powerful brass burners with unique flame spreader
- Electric oven 4 x GN 1/1 with convection heat inside the cabinet

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW
117 260 148	SPST 780/11 GE	800 x 730 x 900 840 x 800 x 1080	92,4 102,5	29,5 [G] 3,13 [E]


**FTR 780 G GRIDDLE PLATE**

- Ribbed
- 2 x 7 kW
- Self standing unit on a neutral cabinet, with door as an option
- Outstanding heat conduction of plate

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW
117 110 521	FTR 780 G	800 x 730 x 900 840 x 800 x 1080	90,1 100	14

1065


**GL 780 G LAVA STONE GRILL**

- U-shape burner for large space coverage
- Piezzo ignition
- Fat-collecting drawer
- Removable splash guard

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW
117 130 168	GL 780 G	800 x 730 x 1020 860 x 820 x 1120	71 85	15


**SPQT 780/11 E RANGE WITH STATIC OVEN**

- Double boiling unit with square plates 4 x 2,6 kW
- Power control enabled by 6-position regulation switch knob
- Electric oven 4xGN 1/1 with Convection heat inside the cabinet

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW
117 260 152	SPQT 780/11 E	800 x 730 x 900 840 x 800 x 1080	92 105	13,5

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World-class kitchen solutions. For real professionals.

**IMPORTED HEATING RANGE****Pending****SPL 780 E****BOILING TOP**

- Double boiling unit 4 x 3 kW on a neutral cabinet, with doors as an option
- Internal thermostatic protection inside each plate
- Pressed upper plate for comfortable maintenance

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW
117 260 157	SPL 780 E	800 x 730 x 900 840 x 800 x 1080	94,7 105	12

**VT 780 E****ELECTRIC PASTA COOKER**

- Option of basket configuration to be defined with order
- Water drainage into the water
- Resistance made of resistant material Incoloy 820
- Volume of basins 2 x 23 litres

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW	Basin/Tank
117 330 039	VT 780 E	800 x 730 x 900 840 x 800 x 1080	74,9 85	15	2x 340 x 306 x 329

**SPI 780 ES****INDUCTION HOB**

- Double EXTRA POWER induction hob on a cabinet
- Berner induction components
- High efficiency and ultimate speed of operation
- Plate diameter 120 - 230 mm

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW
117 261 032	SPI 780 ES	800 x 730 x 900 860 x 820 x 1080	94 108	20

**FE 740/13 E****ELECTRIC FRYER 13 L**

- Self standing unit on a neutral cabinet
- Option of 1 large basket or 2 medium baskets / 1 basin to be defined with order
- High power output/oil volume ratio

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW	Basket
117 090 032	FE 740/13 E	400 x 730 x 900 440 x 800 x 1080	45,3 51,5	9,9	215 x 300

**IMPORTED HEATING RANGE**

**FE 780/13 E**
**ELECTRIC FRYER 2X13 L**

- Self standing unit on a neutral cabinet
- Option of 1 large basket or 2 medium baskets / 1 basin to be defined with order
- High power output/oil volume ratio

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW	Basket
117 090 019	FE 780/13 E	800 x 730 x 900 840 x 800 x 1080	77,4 87,5	19,8	215 x 300


**FE 740/17 G**
**GAS FRYER 17 L**

- Self standing unit on a neutral cabinet
- Option of 1 large basket or 2 medium baskets / 1 basin to be defined with order
- High power output/oil volume ratio

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW	Basket
117 090 651	FE 740/17 G	400 x 730 x 900 440 x 800 x 1080	42 52	14	280 x 300


**FE 780/17 G**
**GAS FRYER 2X17 L**

- Self standing unit on a neutral cabinet
- Option of 1 large basket or 2 medium baskets / 1 basin to be defined with order
- High power output/oil volume ratio

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW	Basket
117 090 658	FE 780/17 G	800 x 730 x 900 840 x 800 x 1080	59 69	28	280 x 300


**BR 780 E/N**
**TILTING BRATT PAN 50 L**

- Manual tilt
- Tank made of AISI 304, thickness of bottom 12 mm
- High thermic conduction

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW
117 030 149	BR 780 E/N	800 x 730 x 900 840 x 800 x 1080	153,2 163,5	10,5



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**IMPORTED HEATING RANGE**



**BR 780 G/N**

**TILTING BRATT PAN 50 L**

- Manual tilt
- Tank made of AISI 304, thickness of bottom 12 mm
- High thermic conduction

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW
117 030 178	BR 780 G/N	800 x 730 x 900 840 x 800 x 1080	159,2 169,5	12



**BRM 780 E/N**

**TILTING BRATT PAN 50 L**

- Motorized tilt
- Tank made of AISI 304, thickness of bottom 12 mm
- High thermic conduction

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW
117 030 088	BRM 780 E/N	800 x 730 x 900 840 x 800 x 1080	157,4 167,5	10,5



**BRM 780 G/N**

**TILTING BRATT PAN 50 L**

- Motorized tilt
- Tank made of AISI 304, thickness of bottom 12 mm
- High thermic conduction

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW
117 030 179	BRM 780 G/N	800 x 730 x 900 840 x 800 x 1080	163,4 173,5	12



**BI 780 E**

**BOILING KETTLE 50 L**

- Indirect heat
- Ergonomic lid handle for safe tank opening
- Massive drain tap with conical sealing

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW
117 010 083	BI 780 E	800 x 730 x 900 840 x 800 x 1080	72 92,5	12

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World-class kitchen solutions. For real professionals.

**IMPORTED HEATING RANGE****BIA 90/150 E/G****BOILING KETTLE 150 L**

- Highly effective indirect heating system
- Ergonomic lid handle for safe tank opening
- Semi-automatic water filling system
- Discharge valve with conical sealing
- Autoclave

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW
106 000 555	BIA 90/150 E	800 x 900 x 900 840 x 970 x 1160	130,5 145,4	21
106 000 655	BIA 90/150 G	800 x 900 x 900 840 x 970 x 1160	150,1 165	22,5

**BR 90/120 E/G****TILTING BRATT PAN 120 L**

- Easy manual tilt
- Tank made of cast iron, thickness 12 mm with high thermic conduction

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW
106 000 263	BR 90/120 E/N	1200 x 900 x 900 1240 x 970 x 1170	176,4 196,1	18
106 000 273	BR 90/120 G/N	1200 x 900 x 900 1240 x 970 x 1170	183,5 203,2	30

**BRM 90/120 G/N****TILTING BRATT PAN 120 L**

- Highly convenient motorized tilt
- Tank made of cast iron, thickness 12 mm with high thermic conduction

Index / code	Model	mm netto mm brutto	kg netto kg brutto	kW
106 000 278	BRM 90/120 G/N	1200 x 900 x 900 1240 x 970 x 1170	188 207,7	30 [G] 0,12 [E]





# ScanBox

Bringing your food with care



## BRINGING YOUR FOOD WITH CARE

With ScanBox you will have a partner who loves food and is passionate about creating the best solutions for every place of work. We strive to facilitate your working day and enhance the experience of your guests – be it a star-spangled Michelin restaurant, a hotel or a school canteen.



### Ergo Line

Hot

Item number	111211-9
Capacity	GN 1/1 65 mm 12 runners
Measurements	W540 x H1440 x D810 mm
Weight	58 kg
Connection	220V-240V/ 1 phase/50Hz
Consumption	W/A 570/2,7



### Ergo Line

Active Cooling

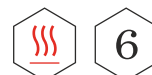
Item number	131211-5
Capacity	GN 1/1 65 mm 12 runners
Measurements	W540 x H1440 x D810 mm
Weight	65 kg
Connection	220V-240V/ 1 phase/50Hz
Consumption	W/A 340/1,64



### Ergo Line Combo

Active Cooling + Hot

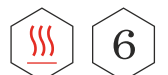
Item number	172003-1
Capacity	GN 1/1 65 mm 4 + 6 runners
Measurements	W540 x H1445 x D810 mm
Weight	69 kg
Connection	220V/ 1 phase/50Hz
Consumption	W/A 190+460/3



### Ergo Line Duo

Active Cooling + Hot

Item number	180304-4
Capacity	GN 1/1 65 mm 12 + 12 runners
Measurements	W1100 x H1390 x D810 mm
Weight	112 kg
Connection	220V-240V/ 1 phase/50Hz
Consumption	W/A 340+570/4,1





winterhalter

RACK CONVEYOR DISHWASHER  
COMPACT. FAST. MODULAR.

# STR/C50

**DISHWASHING**

**SPEED UP!**  
The new C50. A modular system for high capacity.

### PRODUCT FEATURES C50

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

**AVAILABLE : UNDERCOUNTER | GLASSWASHER | HOOD TYPE**



General data		C50 Single rinse	C50 Dual rinse
Tank capacity (rinse tank)	l	95	95 (12.5)
Rack dimension	mm	500 x 500	500 x 500
Clear entry height	mm	450	450
Passage width	mm	510	510
Working height (optional)	mm	900 (950)	900 (950)
Wash pump	kW	1.6	1.6
Noise emission	dB(A)	< 70	< 70
Splash guard		IPX5	IPX5



**HOOD TYPE-P50**



**UNDERCOUNTER-U50**



**GLASSWASHER-G400**



## DISHWASHING

The Electrolux dishwashing range is produced for customers with the highest conceivable demands for Good efficiency, economy and ergonomics for dishwashing operation. The product range consists on Glasswashers, Undercounter Dishwashers, Hood Type Dishwashers, Rack type Dishwashers, Flight type dishwashers.



UNDERCOUNTER



GLASSWASHER



RACK TYPE DISHWASHER



HOOD TYPE DISHWASHER



## PROFESSIONAL WAREWASHING, CLEANING AND DISINFECTION TECHNOLOGY



Upster KS 200  
RACK TYPE DISHWASHING MACHINE



Upster H 500  
PASS-THROUGH DISHWASHING MACHINE



Upster U 400 GLASSWASHER MACHINE



Upster H 500 UNDERCOUNTER Machine



**RELIABILITY BUILT IN**

**IMPORTED PRE-RINSE UNIT**

## Continuing to set Quality Standards for over 70 years...

*T&S Quality Policy: The employees of T&S Brass and Bronze will provide high quality solutions to the food service, plumbing, and institutional markets while providing exceptional customer service and striving to continuously improve the effectiveness of the Quality Management System.*



### Model : EX-1DP00-H

#### Product Specifications:

Pre-Rinse Unit: Single Lever Deck Mount Faucet, 24" Riser, 2 Saddleback Cove / P.O. Box 1088 44" Flexible Stainless Steel Hose, 5SV-H High Flow Spray Valve, Travelers Rest, SC 29690 6" Wall Bracket 18" Flexible Steel Supply Hoses w/Check Valves



### Model : EX-6WP00-H

#### Product Specifications:

Pre-Rinse Unit: Single lever Wall Mount Base Faucet, 18" Riser, 44" Flexible 2 Saddleback Cove/P.O. Box 1088 Stainless Steel Hose, High Flow Spray Valve, 6" Wall Bracket & G 1/2" Male Inlets



### Model : EX-1DP12-H

#### Product Specifications:

Pre-Rinse Unit: Single Lever Deck Mount Faucet, Add-On Faucet, 12" Swing Nozzle, 18" Riser, 44" Flexible Stainless Steel Hose, 5SV-H High Flow Spray Valve, 6" Wall Bracket, 18" Flexible Supply Hoses w/ Check Valves



### Model : EX-6WP12-H

#### Product Specifications:

Pre-Rinse Unit: Single Lever Wall Mount Base Faucet, Add-On 2 Saddleback Cove / P.O. Box 1088 Faucet, 12" Swing Nozzle w/ Full Flow Aerator, 18" Riser, 44" Flexible Stainless Steel Hose, High Flow Spray Valve & 6" Wall Bracket



### Model : B-0113

#### Product Specifications:

Pre-Rinse Unit : EasyInstall Single Hole Deck Mount Mixing Faucet, QuarterTurn Eterna Cartridges w/Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, 6" Wall Bracket & Flexible Stainless Steel Supply Hoses



### Model : B-0133

#### Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

### Model : 5HR-242-01

Hose Reel, Open, Powder Coated Steel, 50' x 3/8" ID Hose with Spray Valve

#### Features & Benefits :

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

#### Details :

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

### Model : 5HR-232-01

Hose Reel, Open, Powder Coated Steel, 35' x 3/8" ID Hose with Spray Valve

#### Features & Benefits :

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

#### Details :

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





**RELIABILITY BUILT IN**



**IMPORTED DISHWASHING**



**5F-1SLX05**  
Faucet, Single Hole, 5-1/2" Swivel Gooseneck

**Product Specifications:**  
Single Supply Deck Mount Faucet w/ Ceramic Cartridge, equip Lever Handle, 5 1/2" equip Swivel Gooseneck & 1/2" NPSM Male Inlet

**Details :**  
**Box Dimensions:** 14x9x4  
**Weight:** 2.85 lbs (1.29 kg)  
**UPC:** 671262593700  
**Harmonize:** 8481.80.5060

**5F-4CWX12**  
Equip 4" c/c Deck Mount Workboard Fct w/12" Swing Nozzle, 4" Wrist Action Handles



**Architect/Engineering Specifications:**  
4" deck mount mixing faucet with polished chrome plated brass body, 12" swing nozzle with laminar flow device, ceramic cartridges, equip 4" wrist action handles and 1/2" NPT male inlets.

**5F-8DLX12**  
Faucet, 8" Centers, Deck Mount, 12" Swing Nozzle



**Specifications:**  
8" Deck Mount Mixing Faucet, Ceramic Cartridges, equip Lever Handles, 12" equip Swing Nozzle & 1/2" NPT Female Inlets

**5F-8DLX05**  
Faucet, 8" Centers, Deck Mount, 5" Spout



**Product Specifications:**  
8" Deck Mount Mixing Faucet w/ Quarter-Turn Ceramic Cartridges, equip Lever Handles, 5 1/2" equip Swivel Gooseneck & 1/2" NPT Female Inlets

**5F-8WLX12**  
Faucet, Wall Mount, 8" Centers, 12" Swing Nozzle



**Specifications:**  
8" Wall Mount Mixing Faucet, Ceramic Cartridges, equip Lever Handles, 12" equip Swing Nozzle & 1/2" NPT Female Inlets

**5F-8WLX05**  
Faucet, Wall Mount, 8" Centers, 5-1/2" Swivel Gooseneck



**Product Specifications:**  
8" Wall Mount Mixing Faucet w/ Ceramic Cartridges, equip Lever Handles, 5 1/2" equip Swivel Gooseneck & 1/2" NPT Female Inlets

**Model : B-3950**  
Waste Drain Valve, Twist Handle, 3-1/2" x 2" & 1-1/2" Adapter



**Product Specifications:**  
Rotary Waste Valve w/ Twist Handle, 3 1/2" Sink Opening, 2" NPT Male Outlet & 1 1/2" NPT Male Adapter

**Model : B-2282-01**  
Dipperwell Faucet & Bowl Assembly



**Product Specifications:**  
Dipperwell Faucet w/ Drain, Stainless Steel Bowl & Inner Overflow Cup



## The SelfCookingCenter® India Edition.

Easy to use, makes healthy and delicious food, saves money.

Our motivation was and is to make working in a food-service kitchen as easy as possible. That is why we have equipped the new SelfCookingCenter® India Edition with four intelligent functions and turned it into an assistant that stands for quality, ease of use and efficiency.

2 year warranty



# The right appliance for every need.



Appliances	XS Model 6 2/3	Model 61	Model 101	Model 201	Model 202
<b>Electric and gas</b>					
Capacity	6 × 2/3 GN	6 × 1/1 GN	10 × 1/1 GN	20 × 1/1 GN	20 × 2/1 GN
Number of meals per day	20–80	30–100	80–150	150–300	300–500
Lengthwise loading	1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
Width	655 mm	847 mm	847 mm	879 mm	1,084 mm
Depth	555 mm	776 mm	776 mm	791 mm	996 mm
Height	567 mm	782 mm	1,042 mm	1,782 mm	1,782 mm
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 40	DN 50	DN 50	DN 50	DN 50
Water pressure	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa
<b>Electric</b>					
Weight	72 kg	110 kg	135 kg	268 kg	351 kg
Connected load	5.7 kW	11 kW	18.6 kW	37 kW	65.5 kW
Fuse	3 × 10 A	3 × 16 A	3 × 32 A	3 × 63 A	3 × 100 A
Mains connection	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
Convection mode output	5.4 kW	10.3 kW	18 kW	36 kW	64.2 kW
Steam mode output	5.4 kW	9 kW	18 kW	36 kW	54 kW
<b>Gas</b>					
Weight	–	123 kg	152 kg	299 kg	381 kg
Height incl. draft diverter	–	1,012 mm	1,272 mm	2,087 mm	2,087 mm
Electrical rating	–	0.3 kW	0.39 kW	0.7 kW	1.1 kW
Fuse	–	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
Mains connection	–	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
Gas supply/connection	–	R 3/4"	R 3/4"	R 3/4"	R 3/4"
<b>Natural gas/Liquid gas 3B/P</b>					
Max. nominal thermal load	–	13 kW/13 kW	22 kW/22 kW	44 kW/44 kW	90 kW/90 kW
Convection mode output	–	13 kW/13 kW	22 kW/22 kW	44 kW/44 kW	90 kW/90 kW
Steam mode output	–	12 kW/13 kW	20 kW/22 kW	38 kW/40 kW	51 kW/56 kW

XS and Model 202 electric: ENERGY STAR excludes these appliance features from certification



## Commercial catering always evolving

Historically, commercial catering gathers the traditional restaurants with table service and fast food (on-site or take-away, home delivery or also nowadays drive-in). Commercial catering is the main target of Roller Grill products.

### PIZZA OVEN PZ 430 D

The professional pizza oven PZ 430 D is equipped with an innovative system: a double temperature control. This very compact infrared oven can cook a wide variety of pizzas and dishes in record time.

#### TECHNICAL DATA :

Inside dimensions	: 2x(430 x 430 x 110 mm)
Power	: 5 kW or 3 kW (with 2 cords)
Outside dimensions	: 670 x 580 x 500 mm
Weight	: 55 kg
volts	: 380 V ou 230 V mono
Capacity	: 2 pizzas Ø 41 cm (16")



### GAS GYROS GRILL – 800-MM-HIGH SPIT - 40 KG OF MEAT

The gyros grill or kebab grill GR 80 G fits all your dishes of gyros or kebab meat. This vertical gas grill has been designed for easy use and maintenance.

#### TECHNICAL DATA :

Capacity	: 40 kg
Power	: 14 kW
Dimensions	: 580 x 660 x 1035 mm
Weight	: 38 kg
Spindle height	: 800 mm



### PROFESSIONAL ELECTRIC WAFFLE IRON – GES 20/10

The professional electric waffle iron Liège GES 20 is one of the essential waffle makers for classic Belgian waffles!

#### TECHNICAL DATA : (MODEL GES 20)

Waffle Size	: 100 x 180 x 26 mm
Power	: 1.6 kW
Dimensions	: 305 x 440 x 230 mm
Weight	: 22 kg
volts	: 230 V

#### TECHNICAL DATA : (MODEL GES 10)

Waffle Size	: 00 x 170 x 22 mm
Power	: 1.6 kW
Dimensions	: 305 x 440 x 230 mm
Weight	: 22 kg
volts	: 230 V



### CAST-IRON CONTACT GRILL – SPECIFIC MODEL FOR SANDWICHES

The cast-iron contact-grill PANINI and SAVOYE is the indispensable professional equipment for intensive use in fast-food restaurants. Its specifications are particularly recognized in professional catering.

#### TECHNICAL DATA : (PANINI)

Power	: 2 kW
Coating	: Fonte Brute
Outside dimensions	: 430 x 385 x 220 mm
Baking surface	: 360 x 240 mm
Weight	: 24 kg
volts	: 230 V

#### TECHNICAL DATA : (SAVOYE)

Cooking surface	: 260 x 240 mm
Outside dimensions	: 330 x 385 x 220 mm
Weight	: 19 kg
volts	: 230 V
Power	: 2 kW
Coating	: Fonte brute



PANINI

SAVOYE





Basic Bar Blenders

TECHNICAL SPECIFICATIONS			
Model No.		Bb250	BB250S
Speed (hp)		½ motor	½ motor
Revolutions (r.p.m.)		22,000	22,000
Capacity (lt.)		1.4	1
Power Supply (hz)		230 VAC, 50/60	230 VAC, 50/60



Hi-Power Blenders

TECHNICAL SPECIFICATIONS			
Model No.		MX1000TXEE	MX1000TPEE
Speed (hp)		3½ motor	3½ motor
Revolutions (r.p.m.)		32,000	32,000
Capacity (lt.)		2	1.4
Power Supply (hz)		230 VAC, 50/60	230 VAC, 50/60



2-Liter Reprogrammable Hi-Power Blenders

TECHNICAL SPECIFICATIONS			
Model No.		MX1500TXSEE	MX1500TPSEE
Speed (hp)		3½ motor	3½ motor
Power (w)		1500	1500
Capacity (lt.)		2	1.4
Power Supply (hz)		230 VAC, 50/60	230 VAC, 50/60



Heavy-Duty Single/Double Belgian Waffle Makers

TECHNICAL SPECIFICATIONS			
Model No.		WW180E	WW200E
Belgian Waffles (per hour)		25	50
Power Supply (hz)		230 VAC, 50	230 VAC, 50



Commercial Knife Sharpener

TECHNICAL SPECIFICATIONS	
Model No.	WKS800E
Grinds Angles	18-22°
Power Supply (hz)	230 VAC, 50/60



Heavy-Duty Juice Extractor With Pulp Ejection

TECHNICAL SPECIFICATIONS		
Model No.		JEX450E
Large (cm)		7.5
Power (w)		1 + hp, 1000
Power Supply (hz)		230 VAC, 50/60



Built In Food Warmer



Carving Station



Decorative Lamps



Pop-Up Commercial Toasters



Toast-Rite® Conveyor Toasters (TRH)



Toast-Qwik® Conveyor Toasters



Flav-R-Fresh® Impulse Display Cabinets



Sirman is a leader in the industry thanks to the most comprehensive range of food processing machines



VEGETABLE CUTTER



BOWL CUTTER



HAND HELD MIXER



CITRUS JUICERS



DRINK MIXERS



BAR BLENDERS



MEAT GRINDERS



MEAT SLICER



Dynamic Food Preparation Best Quality Food Preparation Equipment



SLICER-CUTTER



POTATO PEELER



HAND HELD MIXER



BAR BLENDERS



KNIFE STERILISER



MEAT GRINDER



MEAT GRINDER



MEAT SLICER

**ROBOT-COUBE, THE FOOD PREPARATION SPECIALIST**

**VEGETABLE CUTTER | FOOD CUTTER | STICK BLENDER | JUICER | BLIXER**



## HEAVY DUTY COMMERCIAL JUICERS



*Silent and powerful juice extractor to use everywhere you need fresh fruits and vegetables juices: juice bars, health food stores, hotels, bars, restaurants...*



### CENTRIFUGAL JUICE EXTRACTOR #50

**MOTOR**  
Single Phase  
100 - 120 V - 50/60 Hz - 800 W  
220 - 240 V - 50/60 Hz - 800 W

**SPEED**  
3000 rpm (50 Hz)  
3600 rpm (60 Hz)

**WEIGHT**  
Net: 14,5 kg (31 lbs)  
Packed: 16,3 kg (35 lbs)

**DIMENSIONS**  
Net  
D: 470 mm (19")  
W: 260 mm (10")  
H: 450 mm (18")

**PACKED**  
D: 500 mm (20")  
W: 315 mm (12")  
H: 570 mm (22")

### CITRUS JUICER #11

**MOTOR**  
Single Phase  
100 - 120 V - 50/60 Hz - 155 W  
220 - 240 V - 50/60 Hz - 130 W

**SPEED:**  
1500 rpm (50 Hz)  
1800 rpm (60 Hz)

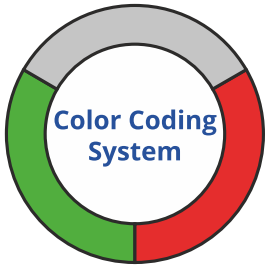
**WEIGHT**  
Net: 4,9 kg (11lbs)  
Packed: 5,7 kg (12lbs)

**DIMENSIONS**  
Net  
D: 300 mm (12")  
W: 230 mm (9")  
H: 350 mm (14")

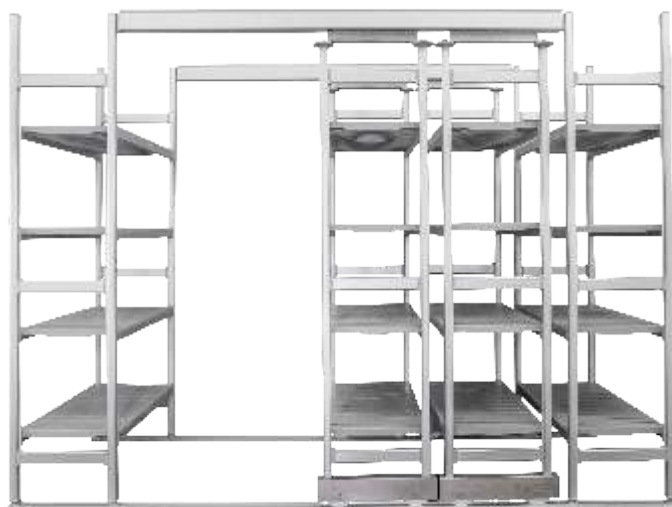
**PACKED**  
D: 340 mm (13")  
W: 255 mm (10")  
H: 400 mm (16")



MADE IN ITALY



"U" DESIGN



HIGH DENSITY SHELVING SYSTEM - UPPER RAIL



DISPLAY TROLLEYS

**IMPORTED ICE CUBE MACHINES**

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

**EASY TO CLEAN AND MAINTAIN**

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

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

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

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



**Air Flow Front View**



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

**Air Filter**



Slides and flow into side front without tools, easy to clean, reusable filter catches condenser from grease and dust.

**Easy Access Door**



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

Quiet by nature, the Sotto undercounter ice machine puts quality ice where you need it most.



Sized right for your operation.



	UG-20	UG-30	UG-40	UG-50	UG-65	UG-80
<b>Ice Production<sup>1</sup> (kg)</b>	22	31	45	55	67	86
<b>Ice Storage Capacity (kg)</b>	5.5	5.5	14	14	30	30
<b>Width (cm)</b>	45	45	55	55	70	70
<b>Depth (cm)</b>	47.5	47.5	55	55	60	60
<b>Height (cm)</b>	65	65	80	80	90	90

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



# OUR VALUABLE CLIENTS

KEI is proud to have a long list of satisfied customers from all across the spectrum of the industry we are presently working with.





## ASSOCIATES PARTNER





**CORPORATE OFFICE :**

**Kumar Equipment (India) Pvt. Ltd.**

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