



**MANUFACTURERS OF ALL TYPES OF**  
**Commercial Kitchen Equipments**

**VANYA INDUSTRIAL EQUIPMENTS**



# Welcome

We introduce ourselves as a specialized manufacturer of Commercial Kitchen and Utility Equipment (both Electricity and Gas Operated) for Hotels, Resorts, Industries, Hospital, Embassies, Messes / Canteens of Armed Forces, Call Centers, Residential, Educational/Professional Institutions and complete range of Cooling Equipment. We are fully equipped to cater to any volume of requirements in this regard, with the assurance of best quality workmanship.

We work with our clients to find solutions to their specific needs and we understand the importance and benefit of cultivating relationships, accessing stakeholders' interests, and incorporating cutting edge technology. Vanya, thus, offers a full range of services, coupled with a hands-on approach, and a unique perspective on what it takes to get a job done-on time and within budget. Let our experienced streamline yours from planning to installation. The firm's diligent approach offers clients comprehensive cost effective solution to their most challenging situations for diversified products.

In each project we undertake, in each teaming arrangement we forge, and in each staff member we welcome as part of our family. Vanya strives to be the best for its clients by coupling our highly experienced staff with leading-edge technology. We employ a hands-on approach to every challenge from the initial design, preparation of service drawings, cost estimation up to manufacturing of kitchen equipments. Vanya is equipped to address any problem, and most importantly, to find the right solution. We call this the Vanya advantage.

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We look forward to impress you with our team's Synergy!

VARUN ARORA  
(Chairman)



## Work Presenter

Family-owned and operated, Vanya Industrial Equipments (Vanya) manages the process as well as the project. We have developed and maintained a comprehensive engineering practice based on the principles of quality and client satisfaction. Our mission is to provide Solutions for Secure Kitchen Environments. We have been focused on achieving this goal since the firm's inception in 2005.

Vanya is a certified ISO 9001:2008 and offers a broad range of Commercial Kitchen Equipments for Hotels, Restaurants, Hospitals, Food Courts, Educational Institutions, Industrial Canteens, Take away outlets, Clubs and other food serving outlets along with Planning, Designing CAD layouts, LPG Gas Pipeline Systems, Exhaust Systems and Facilitates Maintenance & Services. The firm's multi disciplinary approach offers clients comprehensive, cost-effective solutions to their most challenging situations.

## Key Markets Include

- Hotels
- Restaurants
- Clubs
- Food Courts
- Hospitals
- Educational Institutions
- Industrial Canteens

Continuously evolving user needs & concerns, and technological discoveries demand that system architectures be open to facilitate change, as well as the exchange of information. Vanya has the experience in systems engineering, and the integration thereof, to enable the successful programming, design, and implementation of specialized Kitchen projects over the country. With both an intuitive and technical understanding of our clients' needs, Vanya offers a results-driven approach to problem-solving.





Secure Solutions for

## *Kitchen Environment*

### Quality Policies

Vanya Industrial Equipments commits to produce commercial kitchen equipments of world class quality in a safe, healthy and clean environment by involving employees with continual improvements in system implementation, technological advancement, operational integration, prevention of pollution & hazards maintaining.

As a company that exclusively deals in manufacturing kitchen equipments, we understand the need for quality. We leave no stone unturned in taking firm measures to assure superior quality at every step of the production process. We follow stringent quality alerts as per standards and procure best quality job as part of our efforts to design long-lasting equipments.

Workmanship at our Company is fully equipped with advance tools & machinery for better productivity & Quality of the products manufactured. Workmanship gets fully access to CNC Machinery, advanced welding technologies and updated finishing & polishing tools.

At, Vanya Industrial Equipments each and every component is checked at each and every stage of production and maximum care is taken while transporting the goods to their respective destinations all over India & overseas. Once the equipments get a final finish, our quality experts recheck them with standardized quality alerts to provide our clients with perfect products.

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# HOT EQUIPMENTS

## Style Is The In Thing!

So why compromise when you can put your hands on stylish hot kitchen equipments. Revive your kitchen wheremost innovative finger licking cuisines are made. Unleash your potential to cook stylishly with stylish equipments.



### FOUR BURNER RANGE WITH OVEN

#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	Burners	Power Consumption
VIE-102H	36x36x36+6	T-22-65000BTU/HR	4.0 KW
VIE-102HA	30x30x30+6	T-22-65000BTU/HR	3.0 KW



### TWO BURNER RANGE

#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	Burners	PS Ring
VIE-118H	54x30x34	T-35/G11-70000BTU/HR	18x18
VIE-118HA	48x24x24	T-35/G11-70000BTU/HR	16x16



### CHINESE RANGE

#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	Burners	PS Ring
VIE-105HA	72x30x34+18	T-35/T-22-70000BTU/HR	DIA 14/10
VIE-105H	66x27x34+18	T-35/T-22-70000BTU/HR	DIA 12/09



### SINGLE BURNER

#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	Burners	PS Ring
VIE-103H	24x24x24	T-35-70000BTU/HR	16x16
VIE-103HA	30x30x24	T-35-70000BTU/HR	18x18



### THREE BURNER RANGE

#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	Burners	PS Ring
VIE-109HA	72x30x34	T-35/G11-70000BTU/HR	18x18
VIE-109H	66x24x34	T-35/G11-70000BTU/HR	16x16



### DOME TYPE CHINESE RANGE

#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	Burners	PS Ring
VIE-111H	72x30x34+18	T-35/M-35-70000BTU/HR	DIA 14/12
VIE-111HA	54x30x34+18	T-35/M-35-70000BTU/HR	DIA 14

\*Sizes can be customised according to the customer requirement.





### CHAPATI PLATE WITH PUFFER

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Burners	Puffer
VIE-104H	48x24x34	RV-450-70000 BTU/HR	12x20
VIE-104HA	72x24x34	RV-450-70000 BTU/HR	15x24



### GRIDDLE PLATE

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Burners	Type
VIE-115H	36x27x34+4	RV-450-70000 BTU/HR	Standing
VIE-115HA	30x27x34+4	RV-450-70000 BTU/HR	Mobile



### TABLE TOP SINGLE BURNER

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Burners	PS Ring
VIE-706H	20x20x12	T-35-70000 BTU/HR	12x12
VIE-706HA	18x18x12	T-35-70000 BTU/HR	12x12



### TABLE TOP SINGLE FRYER

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Tank Capacity	Power Consumption
VIE-113H	12x18x10	10 Ltr.	2.0 KW/HR
VIE-113HA	10x15x10	7 Ltr.	1.5 KW/HR



### DOSA PLATE

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Burners	Capacity
VIE-120H	48x24x34	RV-450-70000 BTU/HR	3 Dosa
VIE-120HA	60x30x34	RV-450-70000 BTU/HR	5 Dosa



### TABLE TOP HOT CUM GRIDDLE PLATE

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Burners	Type
VIE-133H	36x24x12	RV-450-70000 BTU/HR	Table Top
VIE-133HA	30x24x12	RV-450-70000 BTU/HR	Table Top



### DOUBLE DEEP FAT FRYER WITH STORAGE

#### Technical Specifications

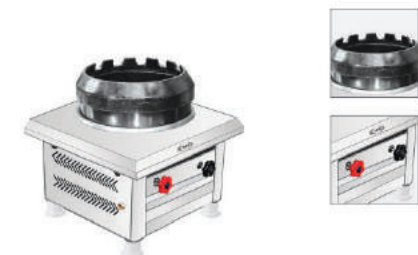
Item Code	Dimensions (Sizes are in Inches)	TANK CAPACITY	POWER CONSUMPTION
VIE-119H	36x24x34+6	12 Ltr. Each	4.0 KW/HR
VIE-119HA	30x24x34+6	8 Ltr. Each	3.0 KW/HR



### TABLE TOP DOUBLE DEEP FAT FRYER

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Tank Capacity	Power Consumption
VIE-106H	36x24x12+6	12 Ltr. Each	4.0 KW/HR
VIE-106HA	30x24x12+6	8 Ltr. Each	3.0 KW/HR



### TABLE TOP CHINESE RANGE

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Burners	PS Ring
VIE-707H	20x20x15	G-11-70000 BTU/HR	DIA 12
VIE-707HA	18x18x15	G-11-70000 BTU/HR	DIA 12



### TABLE TOP TAWA TOP

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Burners	Tawa
VIE-705H	20x20x15	G-11-70000 BTU/HR	DIA 20
VIE-705HA	18x18x15	G-11-70000 BTU/HR	DIA 18



### DEEP FAT FRYER

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	TANK CAPACITY	POWER CONSUMPTION
VIE-116H	24x30x34+12	20 Ltr.	3.0 KW/HR
VIE-116HA	24x24x34+12	15 Ltr.	3.0 KW/HR



### HOT CASE COUNTER

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Power Consumption
VIE-112H	48x24x34+6	350 Ltr.	2.0 KW/HR
VIE-112HA	54x24x34+6	600 Ltr.	3.0 KW/HR

\*Sizes can be customised according to the customer requirement.

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**HOT BAIN MARIE**

## Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	GN Pans	Power Consumption
VIE-130H	72x30x12x34	1/1x6=5Pcs.	3.0 KW
VIE-130HA	60x30x12x34	1/1x6=4Pcs.	2.0 KW

**MOBILE HOT BAIN MARIE**

## Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	GN Pans	Power Consumption
VIE-117H	42x24x36	1/2x4=3Pcs.	2.0 KW
VIE-117HA	48x30x36	1/3x4=9Pcs.	2.0 KW

**TILTING BULK COOKER**

## Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Burners
VIE-701HA	36x30x42	80 Ltr.	M-IV-70000 BTU/HR
VIE-701HB	42x36x48	120 Ltr.	M-IV-80000 BTU/HR
VIE-701HC	48x36x48	160 Ltr.	M-IV-80000 BTU/HR

\*Sizes can be customised according to the customer requirement.

**TABLE TOP HOT BAIN MARIE**

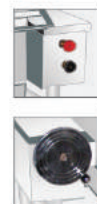
## Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	GN Pans	Power Consumption
VIE-708H	48x18x12	1/2x4=4Pcs.	2.0 KW
VIE-708HA	60x18x12	1/2x4=5Pcs.	3.0 KW

**IDLY STEAMER**

## Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Power Consumption
VIE-124H	20x20x30	54 Idlys	2.0 KW
VIE-124HA	36x20x48	108 Idlys	4.0 KW
VIE-124HB	52x20x48	162 Idlys	6.0 KW

**TILTING-BRAT-PAN**

## Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Burners
VIE-704HA	36x30x42	80 Ltr.	M-IV-70000 BTU/HR
VIE-704HB	42x36x48	120 Ltr.	M-IV-80000 BTU/HR
VIE-704HC	48x36x48	160 Ltr.	M-IV-80000 BTU/HR

**TEA BOILER**

## Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Power Consumption
VIE-123H	DIA 20x36	50 Ltr.	2.0 KW
VIE-123HA	DIA 22x42	75 Ltr.	2.5 KW
VIE-123HB	DIA 24x48	100 Ltr.	3.0 KW

**SALAMANDER**

## Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Power Consumption
VIE-107H	24x18x20	12 Slices	3.0 KW
VIE-107HA	30x20x20	24 Slices	4.0 KW

**HOT FOOD SERVING TROLLEY**

## Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Power Consumption
VIE-703HA	36x24x48	34 Trays	1.0 KW/HR
VIE-703HB	48x30x48	68 Trays	1.5 KW/HR

**MILK BOILER**

## Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Power Consumption
VIE-122H	DIA 20x36	50 Ltr.	2.0 KW
VIE-122HA	DIA 22x42	75 Ltr.	2.5 KW
VIE-122HB	DIA 24x48	100 Ltr.	3.0 KW

**SANDWICH GRILLER**

## Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Power Consumption
VIE-125H	27x12x15	Double	4.0 KW
VIE-125HA	14x12x15	Single	2.0 KW

**PLATE WARMER**

## Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	CAPACITY	POWER CONSUMPTION
VIE-128H	36x20x42	100 Plates	2.0 KW
VIE-128HA	20x20x42	50 Plates	1.0 KW

\*Sizes can be customised according to the customer requirement.





### PIZZA OVEN



#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	Capacity	Power Consumption
VIE-108H	30x24x20	DIA 9/4 Pcs.	3.0 KW/HR
VIE-108HA	36x24x20	DIA 9/6 Pcs.	4.0 KW/HR



### THREE DECK BAKING OVEN



#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	TANK CAPACITY	POWER CONSUMPTION
VIE-127H	66x42x60	12 Trays	27.0 KW
VIE-127HA	54x42x60	10 Trays	23.0 KW



### MOBILE BAR-BE QUE

#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	Fuel
VIE-110H	54x24x36	Coal/ Gas
VIE-110HA	36x24x36	Coal/ Gas

\*Sizes can be customised according to the customer requirement.  
www.vanyakitchenequipments.com



### TANDOOR



#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	Fuel	Mouth DIA
VIE-702HA	30x30x36	Coal/ Gas	DIA 13
VIE-702HB	36x36x36	Coal/ Gas	DIA 15



### SINGLE DECK BAKING OVEN

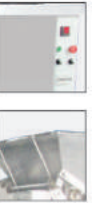


#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	Capacity	Power Consumption
VIE-126H	48x30x30	02 Trays	5.0 KW
VIE-126HA	66x42x30	04 Trays	9.0 KW



### FULLY AUTOMATIC CHAPATI MAKING MACHINE



#### Technical Specifications

Item Code	Dimensions (Sizes are in inch)	Power Required	LPG Consumption	Chapati Size	Chapati Thickness	Chapati Weight	Production Capacity	Machine Weight
KMR-1	7x3x6 (H)	0.75 Kw	4 Kg/Hr	4" to 6" Dia	1.5-3 mm	25 Gm-50 Gm	1000 Chapati/Hr.	1000 Kg
KMR-2	10x3x6 (H)	1.2 Kw	7 Kg/Hr	4" to 6" Dia	1.5-3 mm	25gm-50 Gm	2000 Chapati/Hr.	1300 Kg
KMR-4	10x4x6 (H)	2.0 Kw	12 Kg/Hr	4" to 6" Dia	1.5-3 mm	25gm-50 Gm	4000 Chapati/Hr.	2000 Kg

### CHAPATI MAKING MACHINE



LPG Consumption	By Machine	By Manual
5000 Chapatties/Day	7.5 Kg	22.50 Kg
SAVING CHART		
Man Power	By Machine	By Manual
5000 Chapatties/Day	2 Men	6 Men

#### Technical Specifications

Item Code	Dimensions (Sizes are in MM)	Capacity	Gas Consumption	Power	Weight
VIE-129	1650x1150x1500	1000 Chapattis/Hrs	1.25 to 1.75 Kg/Hr.	1.15 Kw/HR	300 Kg

\*Sizes can be customised according to the customer requirement.

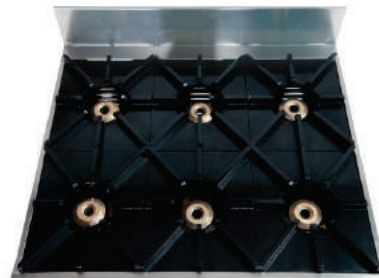




## Technical Specifications

Item Code	Dimensions (Size in inch)	Range Burner	Burner	Hot Plate Burner	Power Consumption
VIE-131H	36x36x36+6	06	G-9-70000 BTU/Hr.	02	4.0 Kw
VIE-131HA	42x36x36+6	06	G-9-70000 BTU/Hr.	02	4.0 Kw

- Free standing commercial cooking range with underneath oven.
- Six burner range offered for Ala Carte cooking.
- Heavy duty M.S. grates for uniform cooking, removable for easy cleaning.
- Six nos. of high pressure burners provided in the range.
- Individual pilot burners are provided with each burner.
- Cooking range made in heavy gauge of stainless steel.
- Removable spill tray underneath burners with SS handles.
- Oven equipped with digital controller or thermostat for quick response time.
- Heavy duty oven door with durable hinge design.
- High performance dry heating element generate intense heat to cook quickly & efficiently.
- Stainless steel insulated exterior body provided for the oven.
- Wooden handle with toughened glass provided in the front door.
- Stainless steel adjustable bullet feet or castors provided in the unit.



## Technical Specifications

Item Code	Dimensions (Size in inch)	Range Burner	Burner	Hot Plate Burner	BTU/Hr.
VIE-132H	36x36x36+6	03	G-9-70000 BTU/Hr.	02	RV-300-70000 BTU/Hr
VIE-132HA	42x36x36+6	03	G-9-70000 BTU/Hr.	02	RV-300-70000 BTU/Hr

- Free standing commercial cooking range with Hot Plate.
- Three Burner Range with Hot Plate offered for Ala Carte cooking.
- Heavy duty M.S. grates for uniform cooking, removable for easy cleaning.
- Three + Two high pressure burner provided in the range .
- Individual Pilot burners are provided with each burner.
- Cooking range made in heavy duty gauge of stainless steel.
- Removable spill tray underneath burners with S.S. handles.
- Open storage provided underneath the burner range.
- Stainless steel adjustable bullet feet or castors provided In the unit.
- Model also available with underneath oven.





# MONGOLIAN GRILL



## Technical Specifications

Item Code	Dimensions (Sizes are in inch)	Range Burner	Burner	Plate DIA
VIE-134	54 Dia x 44 H	Tripple Ring	300000 BTU/Hr.	42

- Vanya designed Mongolian B.B.Q. Grills are engineered to meet Chef's applications in today's unique oriental style of cooking.
- The unit is built specifically to the customer the versatility and flexibility to achieve maximum efficiency in daily operation.
- It is ideal for meats, vegetables, noodles, etc.
- The anti-warp steel grill top which is 3/4" in thickness is designed to endure surface temperature up to 300° C with no deformation.
- Stainless steel constructed exterior body enhances aesthetics.
- The unit is equipped with four adjustable and removable sanitary bullet-type legs for leveling.



## Exhibiting the best of the lot!

We deliver the best quality when it comes to Mongolian Grills. Get the most unique and dynamical dining experiences that shall optimize your productivity and make you leagues apart from the competition.



# COLD EQUIPMENTS

## Keep it lit, keep it low!!

Preserving and storing your ingredients and food is very vital for your business. Increase the shelf life & maintain quality of your food with our top-notch cold equipment.

## PANTRY FRIDGE



- ▶ Pantry Fridge fully constructed in heavy duty gauge of stainless steel.
- ▶ Provision for S.S. GN pans of Size 1/6 x 4" Deep provided on the top.
- ▶ Three nos. of refrigerated drawers are provided, compatible to 1/4 GN Pans.
- ▶ Two nos. of full insulated doors with integrated handles.
- ▶ 2.25" Puffed in place "Zero ODP" polyol / isolytate insulation.
- ▶ Compressor make Copeland Emerson / Embraco.
- ▶ Digital Temperature controller provided with auto defrost in the unit.
- ▶ Equipment with castors, also available in adjustable leveling legs.
- ▶ Refrigerator dimensions can be customized as per requirement.

### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Compressor	Power Consumption	Temperature Range	GN PANS
VIE-512	72x30x34+6	475 Ltr.	Copeland-Emerson/Embraco	675 Watts	+2°C to +8°C	1/6 x 4 - 10 NOS.

## UNDER COUNTER REFRIGERATOR



- ▶ 20 SWG exterior body, 22 SWG inner body.
- ▶ 2.25" Puffed in place "Zero ODP" polyol / isolytate insulation.
- ▶ 1.5" dia drain waste with stainless steel dip tray.
- ▶ Equipped with castors, also available in adjustable leveling legs.
- ▶ Light is provided for clear view of products kept inside.
- ▶ Adjustable stainless steel shelves are provided.
- ▶ Independent on/off compressor switch.
- ▶ Digital temperature controller is provided in the unit.
- ▶ Two number of overhead shelves are provided for easy pick-up.

### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Compressor	Power Consumption	Temperature Range
VIE-509C	60x27x34x12+18	300 Ltr.	Copeland-Emerson/Embraco	570 Watts	+2°C to +8°C

## UNDER COUNTER BAR CHILLER



- ▶ 20 SWG exterior body, 22 SWG inner Body.
- ▶ 2.25 inch Puffed in Place "Zero ODP" Polyol / isolytate insulation.
- ▶ 1.5 Inch DIA drain Waste With Stainless Steel Dip Tray.
- ▶ Equipped With Castors, Also available in adjustable leveling legs.
- ▶ Light is provided for clear view of products kept inside.
- ▶ Adjustable stainless steel shelves are provided.
- ▶ Independent on/off compressor switch.
- ▶ Digital temperature controller is provided in the unit.
- ▶ Two glass vacuum doors are provided for product display.
- ▶ Extra space provided for storage of ice bags.

### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Compressor	Power Consumption	Temperature Range
VIE-501C	72x30x34+6	450 Ltr.	Copeland-Emerson/Embraco	680 Watts	0°C to 10°C

\*Size can be customised according to the customer requirement.





## TWO DOOR REFRIGERATOR

- Bold looking stainless steel body which ensures its durability.
- 20 SWG exterior body, 22 SWG inner body.
- 2.25" Puffed in place "Zero ODP" polyol / isolyne insulation.
- 1.5" DIA drain waste with stainless steel dip tray.
- Equipped with castors also, available in adjustable leveling legs.
- Light is provided for clear view of products kept inside.
- Adjustable stainless steel shelves are provided.
- Independent on/off compressor switch.
- Digital temperature controller is provided in the unit.
- Two number of puff insulates s. s. doors.



### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Compressor	Power Consumption	Temperature Range
VIE-513	30x30x84	600 Ltr.	Copeland-Emerson/Embraco	680 Watts	0°C to 10°C



## SIX DOOR REFRIGERATOR

- Bold looking stainless steel body which ensures its durability.
- Six number of puff insulated s. s. doors are provided.
- 20 SWG exterior body, 22 SWG inner body.
- 2.25" Puffed in place "Zero ODP" polyol / isolyne insulation.
- 1.5" dia drain waste with stainless steel dip tray.
- Equipped with castors, also available in adjustable leveling legs.
- Light is provided for clear view of products kept inside.
- Adjustable stainless steel shelves are provided.



### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Compressor	Power Consumption	Temperature Range
VIE-516	78x30x84	1800 Ltr.	Copeland-Emerson/Embraco	1200 Watts	0°C to 10°C



## FOUR DOOR REFRIGERATOR

- Four number of puff insulated s. s. doors are provided.
- Bold looking stainless steel body which ensures its durability.
- 20 SWG exterior body, 22 SWG inner body.
- 2.25" Puffed in place "Zero ODP" polyol / isolyne insulation.
- 1.5" die drain waste castors, also available in adjustable leveling legs.
- Light is provided for clear view of products kept inside.
- Adjustable stainless steel shelves are provided.
- Independent on/off compressor switch.
- Digital temperature controller is provided in the unit.



### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Compressor	Power Consumption	Temperature Range
VIE-515	48x30x84	1100 Ltr.	Copeland-Emerson/Embraco	725 Watts	0°C to 10°C



## WATER COOLER

- Elegant design for restaurants, schools canteens, etc.
- 20 SWG exterior body, 22 SWG interior tank.
- 2.25" Puffed in place "Zero ODP" urethane insulation.
- Product with various water storage capacities is available.
- Shelves of glass or stainless steel are optional.
- Independent on/off compressor switch.
- Static cooling technology with thermostat.



### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity Cooling	Capacity Storage	Power Consumption
VIE-511-40/80	22x22x48	40 Ltr.	80 Ltr.	430 Watts
VIE-511-60/120	24x24x56	60 Ltr.	60 Ltr.	680 Watts
VIE-511-150/150	30x24x60	150 Ltr.	150 Ltr.	1300 Watts
VIE-511-150/300	32x26x66	150 Ltr.	300 Ltr.	1300 Watts
VIE-511-200/250	32x28x66	200 Ltr.	250 Ltr.	1900 Watts
VIE-511-300/300	32x32x72	300 Ltr.	300 Ltr.	2100 Watts



## Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Compressor	Power Consumption	Temperature Range	GN Pans
VIE-560	76x30x34+6	490 Ltr.	Copeland-Emerson/Embraco	675 Watts	+2°C to +8°C	1/1, 1/2, 1/3
VIE-560A	56x30x34+6	340 Ltr.	Copeland-Emerson/Embraco	500 Watts	+2°C to +8°C	1/1, 1/2, 1/3



- Refrigerator fully constructed in heavy duty gauge of stainless steel.
- Six nos. of refrigerated drawers are provided, compatible to 1/1, 1/2, 1/3 x 4" Deep GN Pans.
- Feather Push auto closing drawer technology.
- One nos. of Puff insulated door with integrated handle.
- Adjustable stainless steel shelves are provided in the door section.
- Integrated lock system provided in each drawer & door.
- 2.25" Puffed in place "Zero ODP" polyol / isocyanate insulation.
- Compressor make Copeland Emerson / Tecumseh.
- Cooling Technology – Force draft cooling.
- Digital Temperature controller provided with auto defrost in the unit.
- Independent On/Off switch for compressor provided.
- Equipped with castors, also available in adjustable leveling legs.



## Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Compressor	Power Consumption	Temperature Range	GN Pans
VIE-512	72x30x34+6	475 Ltr.	Copeland-Emerson/Embraco	675 Watts	+2°C to +8°C	1/6 x 4" = 10

- Pantry Fridge fully constructed in heavy duty gauge of stainless steel.
- Provision for S.S. GN pans of Size 1/6 x 4" Deep provided on the top.
- Three nos. of refrigerated drawers are provided, compatible to 1/4 GN Pans.
- Two nos. of full insulated doors with integrated handles.
- 2.25" Puffed in place "Zero ODP" polyol / isocyanate insulation.
- Compressor make Copeland-Emerson/Embraco.
- Digital Temperature controller provided with auto defrost in the unit.
- Equipment with castors, also available in adjustable leveling legs.
- Refrigerator dimensions can be customized as per requirement.





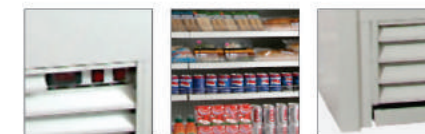
## ICE CUBE MACHINE



## Technical Specifications

Item Code	Dimensions (Sizes are in inch)	Capacity (KG Per Day)	Power Consumption
VIE-507C-30	18x19x26	30	300 Watt/Hr.
VIE-507C-50	22x22x32	50	500 Watt/Hr.
VIE-507C-100	26x28x38	100	650 Watt/Hr.
VIE-507C-200	30x34x77	200	800 Watt/Hr.
VIE-507C-300	30x34x77	300	1000 Watt/Hr.

## REFRIGERATED SHOWCASE



## Technical Specifications

Item Code	Dimensions (Sizes are in MM)	Capacity	Defrosting	Supply V/PH/HZ	Temperature Range
VIE-RHS-150A	2000x890x2030	1570 Ltr.	Ferm. Compr./Stop Compr.	230/1/50	+1°C to +10°C
VIE-RHS-250A	2615x890x2030	2095 Ltr.	Ferm. Compr./Stop Compr.	230/1/50	+1°C to +10°C

## BAR REFRIGERATOR



## Technical Specifications

Item Code	Dimensions (Sizes are in inches)	Capacity	Compressor	Power Consumption	Temperature Range
VIE-565	72x24x34	400 Ltr.	Copeland-Emerson/Embraco	600 Watts	+2°C to +8°C
VIE-565A	54x24x34	300 Ltr.	Copeland-Emerson/Embraco	500 Watts	+2°C to +8°C
VIE-565B	36x24x34	200 Ltr.	Copeland-Emerson/Embraco	450 Watts	+2°C to +8°C

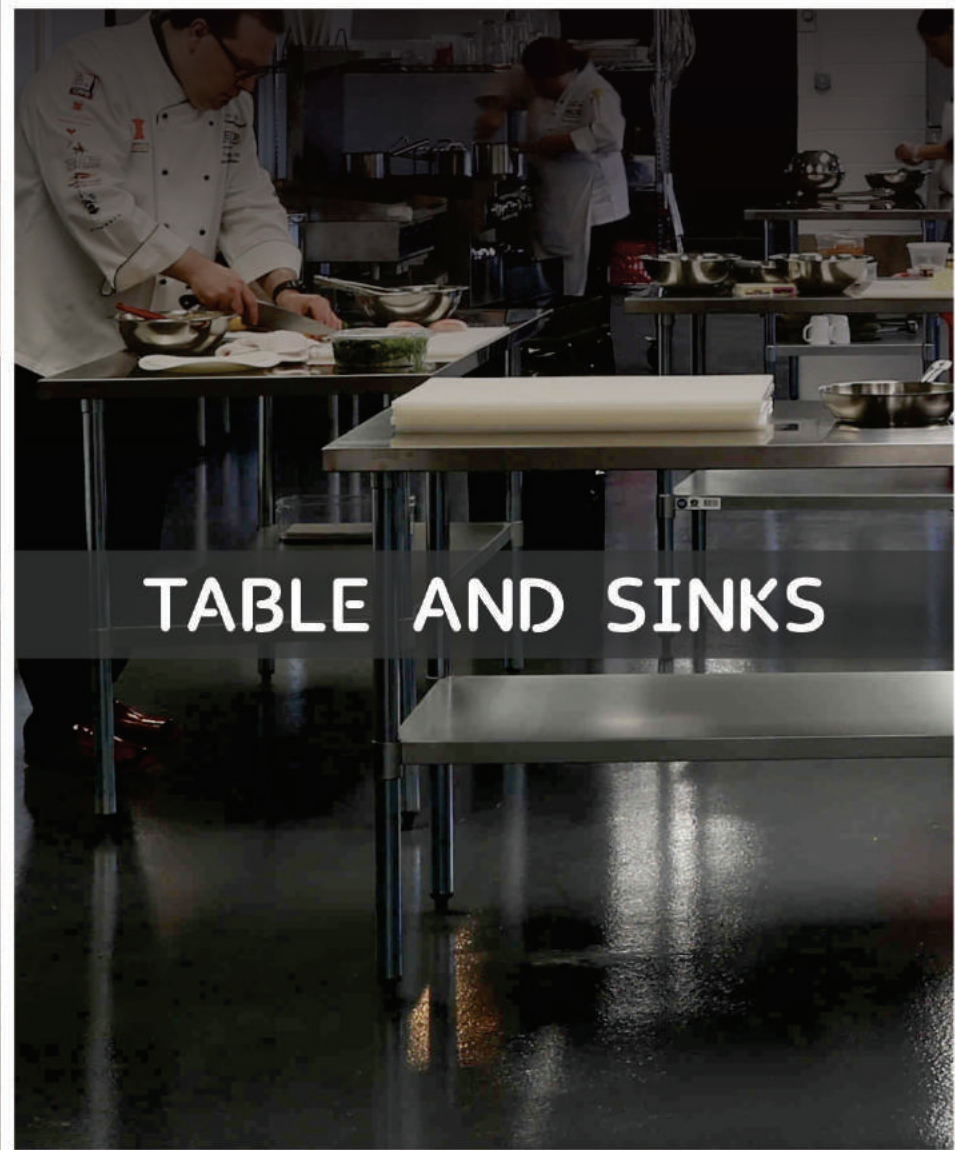
## COLD ROOM



## Technical Specifications

Item Code	Dimensions (Sizes are in MM)	Capacity Cooling	Compressor	Power Consumption	Temperature Range
(Chiller) VIE-CR-950	3000x2400x2500	15000BTUS/HR	Copeland-Emerson/Embraco	2.5 Kw	+2°C to +10°C
(Freezer) VIE-CR-950	3000x2400x2500	7000BTUS/HR	Copeland-Emerson/Embraco	5.5 Kw	-18°C to -20°C

\*Size can be customised according to the customer requirement.



## TABLE AND SINKS

### Heighten Up The Spirit!

Right height and right material offer best postures for chef's to carry out their work effectively. Get the best productivity out of the kitchen professionals with right equipment.



**TABLE WITH TWO UNDER SHELVES**

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Tubular Legs
VIE-302	30x30x34	Round/Square
VIE-302A	48x30x34	Round/Square



**SPREDER TABLE**

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Tubular Legs
VIE-803	30x30x34+6	Round/Square
VIE-803A	48x30x34+6	Round/Square



**DETACHABLE WORKING TABLE**

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Tubular Legs
VIE-303	60x24x34	Round/Square
VIE-303A	48x24x34	Round/Square



**CLEAN DISH TABLE**

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Tubular Legs
VIE-310	48x24x34+6	Round/Square
VIE-310A	60x24x34+6	Round/Square



**WORK TABLE WITH GRANITE TOP**

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Granite Thickness
VIE-802	36x24x34	25 mm
VIE-802A	48x24x34	25 mm



**WORKING TABLE**

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Tubular Legs
VIE-301	84x24x34+6	Round/Square
VIE-301A	72x24x34+6	Round/Square





### DIRTY DISH LANDING TABLE

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Tubular Legs
VIE-305	48x24x34+6	Round/Square
VIE-305A	72x24x34+6	Round/Square



### WALL MOUNTED CABINET

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Shelves
VIE-313	48x15x24	02
VIE-313A	36x15x24	02



### POT WASH SINK

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Sink Dimensions
VIE-308	24x24x34+6	16x16x14
VIE-308A	36x30x34+6	26x22x18



### TABLE WITH SINK

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Sink Dimensions
VIE-309	54x24x34+6	16x16x10
VIE-309A	48x24x34+6	16x16x10



### WORK TABLE COUNTER

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Shelves
VIE-311	48x24x34	02
VIE-311A	60x24x34	02



### WORK TABLE COUNTER WITH DOORS

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Shelves
VIE-314	48x24x34	02
VIE-314A	60x24x34	02



### BAR SINK WITH TABLE

#### Technical Specifications

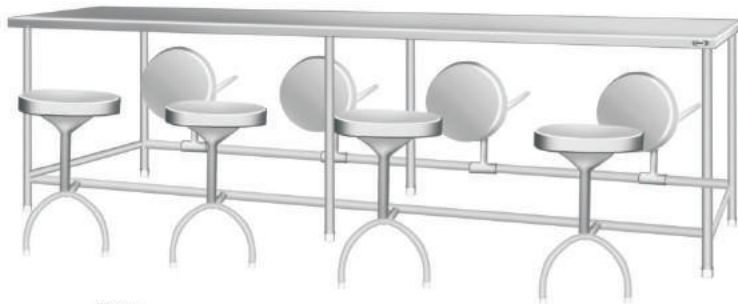
Item Code	Dimensions (Sizes are in Inches)	Sink Dimensions	Drawer Dimensions
VIE-307	54x24x34+4	16x16x10	24x20x10
VIE-307A	48x24x34+6	16x16x10	24x20x10



### THREE SINK UNIT

#### Technical Specifications

Item Code	Unit Dimensions (Sizes are in Inches)	Sink Dimensions
VIE-306A	72x30x34+6	20x20x12
VIE-306B	66x27x34+6	18x18x12
VIE-306C	60x24x34+6	16x16x12

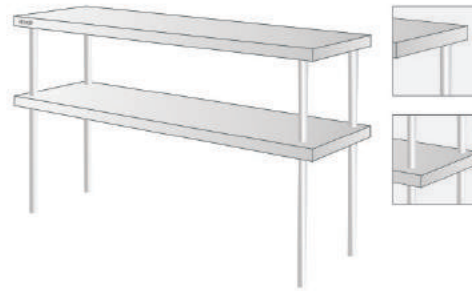


### DINING TABLE

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Sitting Capacity
VIE-302A	48x32x30	04 Seater
VIE-302B	68x32x30	06 Seater
VIE-302C	90x32x30	08 Seater
VIE-302D	112x32x30	10 Seater
VIE-302E	134x32x30	12 Seater

\*Sizes can be customised according to the customer requirement.



### OVERHEAD SHELVES

#### Technical Specifications

Item Code	Unit Dimensions (Sizes are in Inches)
VIE-315	60x12 60x15
VIE-315A	48x12 48x15

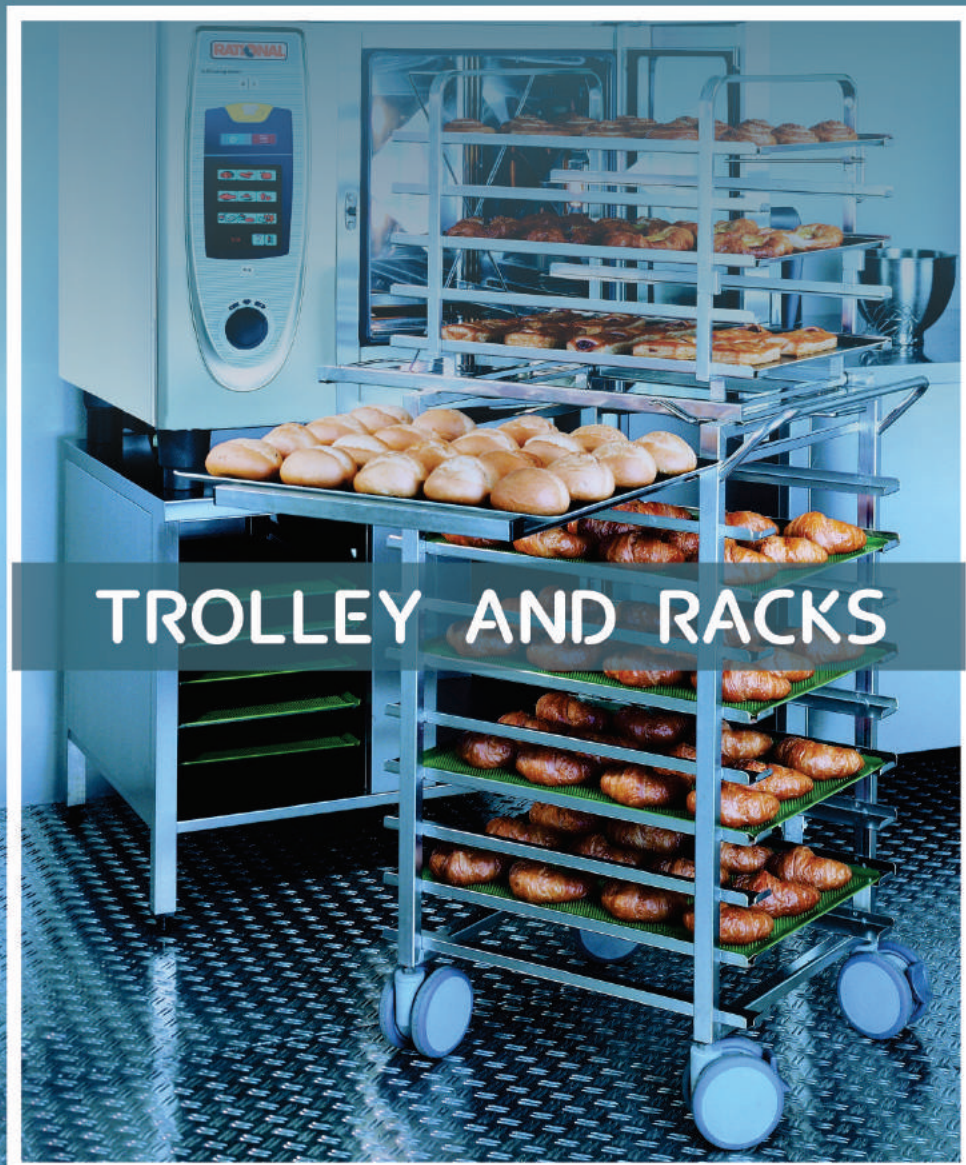


### STAINLESS STEEL DUSTBIN

#### Technical Specifications

Item Code	Unit Dimensions (Sizes are in Inches)	Shelves
VIE-312	24x24x42	01
VIE-312A	30x24x42	01





## TROLLEY AND RACKS

### Perfection To The Core!

Stacking and stocking products is important and ability to do it easily is even more imperative! Get products that can bring flexibility to modern kitchen.



**HOT DOG TROLLEY**

#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	GN Pans
VIE-201	24x36x40+10	1/3x4=2Pcs.   1/6x4=2Pcs.
VIE-201A	30x36x40+10	1/3x4=3Pcs.   1/6x4=3Pcs.



**TEA SERVICE TROLLEY**

#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	Drawer Size
VIE-203	36x20x34+6	18x18x7



**PLATFORM TROLLEY**

#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	Platform
VIE-204	36x24x8+30	M.S / S.S
VIE-204A	48x24x8+30	M.S / S.S



**BUSSING CART**

#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	Shelves
VIE-202	36x24x36	02



**MASALA TROLLEY**

#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	GN Pans
VIE-205	24x24x30	1/6x4=9Pcs.
VIE-205A	18x18x30	1/6x4= 6Pcs.



**LUGGAGE TROLLEY**

#### Technical Specifications

Item Code	Dimensions (Sizes are in inches)	Platform
VIE-206	42x30x6+66	M.S / S.S

\*Sizes can be customised according to the customer requirement.





### GN PAN TROLLEY

#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	GN Pans
VIE-212	15x22x72	1/1x6 = 5Pcs.



### TRAY RACK TROLLEY

#### Technical Specifications

Item Code	Unit Dimensions (Sizes are in Inches)	Capacity
VIE-213	18x24x66	15 Trays
VIE-213A	20x24x66	15 Trays



### ALUMINUM RACK

#### Technical Specifications

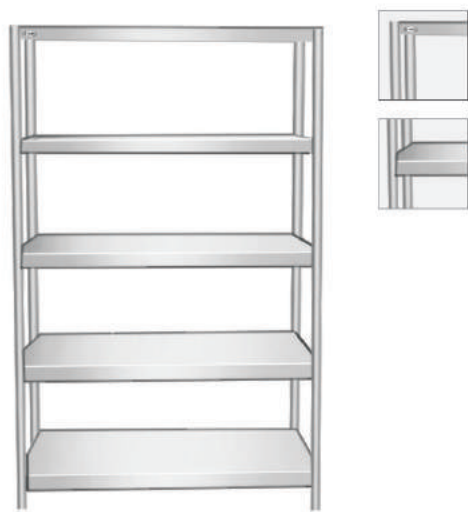
Item Code	Unit Dimensions (Sizes are in Inches)	Shelves
VIE-210	42x20x72	05
VIE-210A	48x20x60	04



### POT RACK

#### Technical Specifications

Item Code	Unit Dimensions (Sizes are in Inches)	Shelves
VIE-208	36x18x66	04
VIE-208A	48x24x60	03



### STORAGE RACK

#### Technical Specifications

Item Code	Unit Dimensions (Sizes are in Inches)	Shelves
VIE-209	48x24x72	05
VIE-209A	36x18x66	04



### CLEAN DISH RACK

#### Technical Specifications

Item Code	Unit Dimensions (Sizes are in Inches)	Shelves
VIE-207	36x18x66	04
VIE-207A	48x24x66	04



### VEGETABLE RACK

#### Technical Specifications

Item Code	Unit Dimensions (Sizes are in Inches)	Shelves
VIE-211	36x18x66	04
VIE-211A	48x24x66	04



### PLATE RACK

#### Technical Specifications

Item Code	Unit Dimensions (Sizes are in Inches)	Capacity	Shelves
VIE-214	48x24x72	222 Plates	04
VIE-214A	36x22x72	166 Plates	03

\*Sizes can be customised according to the customer requirement.

\*Sizes can be customised according to the customer requirement.



# PREPARATION EQUIPMENTS

## Kick-start The Right Way!

Never compromise on preparation equipment for this is where the whole process starts. Try out our unparalleled range of preparation equipment and multiply your gastronomic experiences.



### WET GRINDER

#### Technical Specifications

Item Code	Capacity (in Ltr.)	Motor	Power Consumption
VIE-405A	5	0.5HP	380 Watts
VIE-405B	10	1HP	746 Watts
VIE-405C	15	2HP	1500 Watts
VIE-405D	20	2HP	1500 Watts



### PULVERIZER

#### Technical Specifications

Item Code	Motor	Power Consumption
VIE-409A	1HP	746 Watts
VIE-409B	3HP	2.24 Kw
VIE-409C	5HP	3.73 Kw



### POTATO PEELER

#### Technical Specifications

Item Code	Capacity (Weight in KG)	Motor	Power Consumption
VIE-406A	5	0.5HP	380 Watts
VIE-406B	10	1HP	746 Watts
VIE-406C	15	2HP	1500 Watts
VIE-406D	20	2HP	1500 Watts



### TILTING WET MASALA GRINDER

#### Technical Specifications

Item Code	Capacity (in Ltr.)	Motor	Power Consumption
VIE-415A	10	1 HP	750 Watts
VIE-415B	20	2 HP	1500 Watts



### DOUGH KNEADER

#### Technical Specifications

Item Code	Capacity (Weight in KG)	Motor	Power Consumption
VIE-408A	10	1HP	746 Watts
VIE-408B	20	2HP	1500 Watts
VIE-408C	25	2.5HP	1880 Watts
VIE-408D	50	5 HP	3600 Watts



### VEGETABLES WASHER

#### Technical Specifications

Item Code	Dimension (in mm)	Capacity (in KG)
VIE-416H	2150x1340x1150	85 - 90
VIE-416HA	1800x850x1025	45-50 Kg.



## EXHAUST & FRESH AIR SYSTEM

### Keep It Fresh And Clean!

We render the best quality and the most durable solutions for exhaust and fresh air systems. Experience our cutting edge technology and keep your work environment clean, healthy and well ventilated.

### EXHAUST HOOD

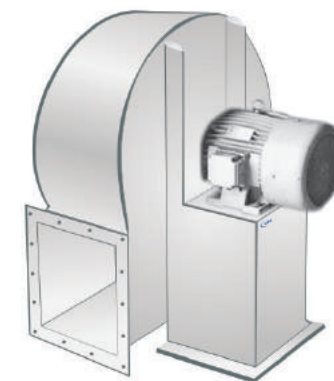


#### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)
VIE-403	72x35x20
vie-403A	96x42x20

*\*Sizes can be customised according to the customer requirement.*

### CENTRIFUGAL EXHAUST BLOWER



#### Technical Specifications

Item Code	Capacity	Motor Make	Motor HP
VIE-1002A	10000 CFM	Crompton / ABB	5 HP/1440 RPM
VIE-1002B	12000 CFM	Crompton / ABB	7.5 HP/1440 RPM
VIE-1002C	15000 CFM	Crompton / ABB	10 HP/1440 RPM
VIE-1002D	20000 CFM	Crompton / ABB	15 HP/1440 RPM

### FRESH AIR CENTRIFUGAL BLOWER UNIT



#### Technical Specifications

Item Code	CFM Capacity	Motor Capacity	Motor RPM	Water Pump	Volt Phase HZ	Motor Make
VIE-1003A	6000	3.0 Kw	1440	0.25 HP	440 Volts-3 Phase-50Hz	CROMPTON/ABB
VIE-1003B	8000	5.0 Kw	1440	0.25 HP	440 Volts-3 Phase-50Hz	CROMPTON/ABB
VIE-1003C	10000	7.5 Kw	1440	0.50 HP	440 Volts-3 Phase-50Hz	CROMPTON/ABB
VIE-1003D	12000	7.5 Kw	1440	0.50 HP	440 Volts-3 Phase-50Hz	CROMPTON/ABB
VIE-1003E	15000	10.0 Kw	1440	0.75 HP	440 Volts-3 Phase-50Hz	CROMPTON/ABB
VIE-1003F	20000	15.0 Kw	1440	1.0 HP	440 Volts-3 Phase-50Hz	CROMPTON/ABB



## LIVE COUNTERS

### Interactive live counters with optimum quality!

We exhibit the most interactive, dynamically strong and sturdy live counters that deliver top-notch experiences at all types of utilities. We're renowned to deliver live counters that exhibit the best catering experiences that will amplify your offerings.

## PASTA @ LIVE

- Attractive modern design for Malls, Outdoor catering, food court, Banquet etc.
- Induction Plate for electric Cooking and 01 nos. of burner for LPG cooking provided.
- GN Pans for Mizza & Sauces provided in the middle (GN Pan 1/9 x 100mm & 1/6 x 100mm.)
- Refrigerator provided on the working side of the equipment. Ref-Insulation with Puff in Place "Zero ODP" ployol / isolyne insulation.
- Digital temperature controller provided in the unit.
- Full length drawer provided for ambient storage with locking arrangement.
- Provision for storage of LPG baby cylinder in the equipment.
- Exterior designed with artistic mica (Venge type) supported with 6mm ply.
- Bend glass of 10mm is provided in the front along with Italian granite.



### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Induction Plate	Power Consumption	Burner	Refrigeration Temperature
VIE-LV-2001	54x32x36+45	170 Ltr.	01	2300 Watts	01	+2°C to +8°C



\*Size can be customised according to the customer requirement.

## ICE CREAM STUDIO



### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	GN Pans	Power Consumption	Temperature Range	Compressor Make	Type
VIE-LV-901A	60x30x36+18	12 Pcs. (210x205x150mm)	975 Watts	-25°C to -35°C	Copeland-Emerson/Embraco	Ice Cream
VIE-LV-901B	66x42x36+18	14 Pcs. (360x175x125mm)	875 Watts	-15°C to -20°C	Copeland-Emerson/Embraco	Gelato

- Attractive modern design for malls, Outdoor catering, food courts etc.
- Rear air in-take and discharge allows full front of cabinet for graphics.
- Independent on/off compressor and light switch.
- Stainless steel top of 16 SWG and with inbuilt aluminum sliding.
- 20 SWG stainless steel exterior cladding and 22SWG Stainless steel interior.
- Drain with garden hose connector for ease of cleaning.
- Italian Granite top as serving deck (Optional).
- Various combination of colors are available .
- 2.25" Puffed in place "Zero ODP" polyol / isocyanate insulation.
- Digital temperature controller is provided in the unit.
- Sides are covered with acrylic panels with matching front acrylic cladding.
- Product is also available with canopy.
- Equipped with adjustable leveling legs to correct floor leveling.  
(also available in castors)



\*Size can be customised according to the customer requirement.

\*Temperature Range may vary depending on the external Conditions.

## KULFI SHOWCASE



### Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Time Cycle	Power Consumption	Temperature Range	Compressor Make	Cooling Medium
VIE-LV-903	48x24x36+18	105 Moulds	105 Kulfis/10Min.	650 Watts	-20°C to -36°C	Copeland-Emerson/Embraco	Propylene Glycol

- Varieties of kulfi machine designed for malls, food court etc.
- Attractive eye catching design.
- Italian granite top provided on the top (optional).
- Attractive transparent acrylic box over the kulfi moulds for effective cooling..
- Effective cooling performance and easy maintenance.
- Independent on/off compressor and light switch.
- Propylene glycol cooling base technology.
- 20 SWG stainless steel exterior, 22 SWG stainless steel interior, steel exterior cladding.
- Drain with garden hose connector for ease of cleaning.
- 2.25" Puffed in place "Zero ODP" polyol / isocyanate insulation.
- Digital temperature controller is provided in the unit.
- Equipped with castors for easy movement.



\*Size can be customised according to the customer requirement.

\*Temperature Range may vary depending on the external Conditions.



## DISPLAY CABINET



Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Power Consumption	Temperature Range	Type
VIE-505C-A	60x27x50	625 Ltr.	575 Watts	0°C to 12°C	Cold
VIE-505C-B	60x27x50	625 Ltr.	1500 Watts	35°C to 65°C	Hot
VIE-505C-C	60x27x50	625 Ltr.	100 Watts	Ambient Temp	Normal

## DISPLAY CABINET



Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Power Consumption	Temperature Range	Type
VIE-1204C-A	60x27x50	625 Ltr.	575 Watts	0°C to 12°C	Cold
VIE-1204C-B	60x27x50	625 Ltr.	1500 Watts	35°C to 65°C	Hot
VIE-1204C-C	60x27x50	625 Ltr.	100 Watts	Ambient Temp	Normal



Technical Specifications

Item Code	Dimensions (Sizes are in Inches)	Capacity	Power Consumption	Temperature Range	Type
VIE-1200C-A	60x27x50	625 Ltr.	575 Watts	0°C to 12°C	Cold
VIE-1200C-B	60x27x50	625 Ltr.	1500 Watts	35°C to 65°C	Hot
VIE-1200C-C	60x27x50	625 Ltr.	100 Watts	Ambient Temp	Normal

- Elegant design for the displaying varieties of products in bakeries, confectionaries, food courts etc.
- 18 SWG. Stainless sheet exterior, 22SWG. Stainless steel interior.
- Available in two types of technology :-
  - a) FORCED DRAFT TECHNOLOGY - Cooling Coil with three blower fan inbuilt for proper in and out air circulation.
  - b) STATIC COOLING TECHNOLOGY – Copper pipe based cooling.
- Drain with garden hose connector for ease of cleaning.
- 2.25" Puffed in place "Zero ODP" urethane insulation.
- Compressor make Copeland Emerson / Embraco
- Italian Granite top as serving deck (Optional).
- Shelves of glass or stainless steel are optional.
- Various glass designs and shapes are available.
- Heavy duty adjustable legs at the bottom.
- Digital temperature controller is inbuilt.

\*Temperature range may vary depending on the external conditions.

\*Sizes can be customised according to the customer requirement.



# IMPORTED EQUIPMENTS

## When you want that little bit more.

Minimal use of resources means cost-effective efficiency. And, with the SelfCookingCenter® white efficiency, this is so great overall that the unit starts to pay for itself right from day one.

## The right unit for every need:

Whether you prepare thirty or several thousand meals per day, we have exactly the right size of SelfCookingCenter white efficiency unit for you.

All are available as either electric or gas models, with identical dimensions, fittings and output. There are also a whole range of special versions available that can be adapted perfectly to the conditions specific to your kitchen. In addition to the SelfCookingCenter White efficiency we can also supply our new CombiMaster Plus in twelve different versions.



### Technical Specifications

Model	Model 61	Model 101	Model 62	Model 102	Model 201	Model 202
<b>Electric and Gas</b>						
Capacity	6x1/1 GN	10x1/1 GN	6x2/1 GN	10x2/1 GN	20x1/1 GN	20x2/1 GN
Meals Per Day	30-80	80-150	60-160	150-300	150-300	300-500
Lengthwise Loading	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	2/1,1/1 GN	1/1,1/2,2/3,1/3,2/8 GN	2/1,1/1 GN
Dimension	847x771x782 mm	847x771x1042 mm	1069x971x782 mm	1069x971x1042 mm	879x791x1782 mm	1084x996x1782 mm
Water Inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water Outlet	DN 50	DN 50	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	150-600 kPa or 0.15-0.6 Mpa
<b>Electric</b>						
Weight	110 Kg	135 Kg	142.5 Kg	182 Kg	258 Kg	332 Kg
Connected Load	11 Kw	18.6 Kw	22.3 Kw	36.7 Kw	37 Kw	65.5 Kw
Fuse	3x16A	3x32A	3x32A	3x63A	3x63A	3x100A
Main Connection	3 NAC 400V	3 NAC 400V	3 NAC 400V	3 NAC 400V	3 NAC 400V	3 NAC 400V
"Dry Heat" Output	10.3 Kw	18 Kw	21.8 Kw	36 Kw	36 Kw	64.2 Kw
"Steam" Output	9 Kw	18 Kw	18 Kw	36 Kw	36 Kw	54 Kw
<b>Gas</b>						
Weight	126 Kg	154.5 Kg	168 Kg	198 Kg	286 Kg	370.5 Kg
Height Including Draft Diverter	1,021 mm	1,281 mm	1,021 mm	1,021 mm	2,021 mm	2,021 mm
Electrical Rating	0.3 Kw	0.39 Kw	0.4 Kw	0.4 Kw	0.7 Kw	1.1 Kw
Fuse	1x16 A	1x16 A	1x16 A	1x16 A	1x16 A	1x16 A
Mains connection	1 NAC 230 V	1 NAC 230 V	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"	R 3/4"	R 3/4"
Natural Gas/Liquid Gas 3B/P						
Max. Nominal Thermal Load	13 Kw/14 Kw	22 Kw/24 Kw	28 Kw/31 Kw	45 Kw/50 Kw	44 Kw/48 Kw	90 Kw/100 Kw
"Dry Heat" Output	13 Kw/14 Kw	22 Kw/24 Kw	28 Kw/31 Kw	45 Kw/50 Kw	44 Kw/48 Kw	90 Kw/100 Kw
"Steam" Output	12 Kw/13 Kw	20 Kw/22 Kw	21 Kw/23 Kw	40 Kw/44 Kw	38 Kw/40 Kw	51 Kw/56 Kw

### Functions

SelfCookingControl® with 7 cooking modes  
Combi-Steamer Mode with 3 modes: Temperature range 30 °C-300 °C  
ClimaPlus Control® - humidity measured, set and regulated to one percent accuracy  
HiDensityControl® - patented distribution of the energy in the cooking cabinet  
Integrated hand shower with automatic retraction system

### Features

Care temperature probe with 6-point measurement  
350 programs with up to 12 steps  
3-stage variable humidification  
5 air speeds, programmable  
USB port

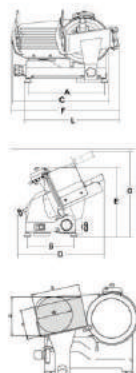




## SLICER

### Topaz (Model 250-275)

- Anodized cast aluminium alloy.
- Lat base for easy cleaning.
- Strong and silent-running asynchronous motor.
- Reliable poliV belt drive.
- Forged, hardened large thickness blades.
- Carriage running on self-lubricating bushes.
- Cast-in sharpener.
- Teflon coated or toothed blades available
- 25° blade inclination

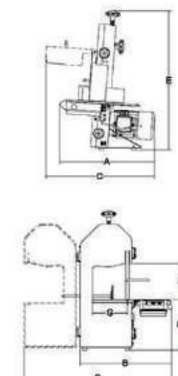


#### Technical Specifications

Model	Blade	Motor	Cut Thickness	Run of Carriage	Hopper	A	B	C	D	E	F	G	L	X	Y	H	W	Net Weight	Shipping	Gross Weight
Topaz 195	195/8"	110/0.15	13	162	185x165	310	220	375	355	300	385	360	370	140	110	135	120	10.5	430x400x370	12.0
Topaz 220	220/9"	145/0.20	13	245	200x220	380	250	440	410	330	550	400	450	200	120	145	140	13.0	600x500x420	15.0
Topaz 250 C	250/10"	145/0.20	13	240	230x230	380	250	480	410	360	500	410	475	185	165	180	180	14.0	600x500x420	16.0
Topaz 250	250/10"	145/0.20	13	235	220x225	412	255	480	410	360	515	455	505	210	170	190	180	15.5	600x500x420	17.5
Topaz 275	275/11"	145/0.20	13	235	220x225	412	255	520	410	370	525	455	505	200	190	205	205	16.5	600x500x420	19.0

## BONE SAWS

- Stand alone structure made out of cast anodized aluminium, shiny, hygienic and rustproof.
- 24V controls with safety micro-switch on door, redundant ECU and motor brake (EC).
- Utmost simplicity and accuracy when horizontally and vertical adjusting the upper pulley.
- Maximum blade adhesion to the pulley, thanks to the semi-cu shape of the pulleys and ideal adjustment.
- All the electrical parts are protected IP x 5 or higher.
- Powerful asynchronous and ventilated 4-pole motors protect by sealing oil sump.
- The machines use tempered 16mm blades to shred bone, frozen or fresh.



#### Technical Specifications

Model	Blade Length	Motor	Pulley	Working Surface	A	B	C	D	E	F	G	Net Weight	Shipping	Gross Weight
SO 1550 F3	1550	3ph 1/1400-3ph 1.5/1400	210	400x420	530	510	606	822	778	215	195	32	720x570x1200	44.0
SO 1650 F3	1650	1ph 1/1400-3ph 1.5/1400	210	430x475	530	600	640	950	915	250	200	39	720x570x1200	51.0
SO 1840 F3	1840	1ph 1/1400-3ph 1.5/1400	250	430x475	530	600	640	950	915	250	240	40	720x570x1200	52.0
SO 2020 Inox	2020	900	250	480x600								61	760x640x1430	73.0

## MEAT GRINDERS

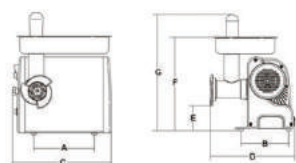
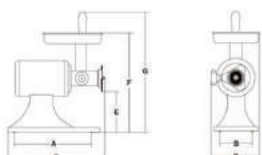
### (Model TC 12E-22E)

### (Model TC 8 VEGAS)

- Made from diecasted polished aluminium.
- Ventilated motor.
- Oil-bath gear box.
- cast iron head and feeding worm.
- (Aisi 304 Stainless steel on demand).
- S/S plates and knives.



- Anodized aluminium body and ABS shockproof sides.
- Ventilated motor.
- Oil-bath gear box.
- Ground tempered helical gears.
- Bright finished mouth and feeding worm.
- Stainless steel plates and knives.
- Compartment for knives and plates.



#### Technical Specifications

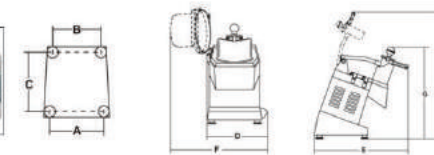
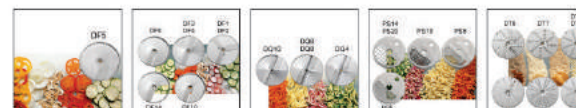
Model	Power	Power Source	Output/h.	Standard Plate	A	B	C	D	E	F	G	Net Weight	Shipping	Gross Weight
TC 12E	735/1	230-400V/50Hz	25	4.5	225	185	430	215	140	445	520	18.0	320x460x470	20.0
TC 22E	800/1.2	230-400V/50Hz	33	4.5	255	185	440	215	135	445	520	21.0	320x460x470	23.0
TC 8 Vegas	250/0.34	230V/50Hz	70	6.0	205	170	335	300	85	360	410	10.0	560x400x350	12.0

## VEGETABLE-CUTTER

### (Model TM 2 Inox)

- Aluminium alloy and S/S construction.
- The exclusive feeding system makes easy to process also soft products like moz-zarella cheese.
- Safe operation is ensured by interlock switches on product pusher, lid and collect-ing tray.

- TM-TG is a version of the well-known TM that thanks to a new larger feed hopper maximizes the motor power and strong structure.
- Same operational and electrical features of the TM.
- Aluminum-Stainless steel top with 360° loading feature.
- Exclusive hopper design with no central chopping wedge.



#### Technical Specifications

Technical Specifications																					
Power		Power Sources		Disc Revolutions												Net Weight		Shipping		Gross weight	
Model	Watt/HP			r.p.m.	A	B	C	D	E	F	G	H	I	L	M	Kg	mm	Kg	mm		
Tm-2 Inox	515/0.7	230-400V/50Hz	300	225	195	255	280	510	-	510	770	17.5	-	-	-	-	720x350x500	21	720x350x500		
Tm-TG	515/0.7	230-400V/50Hz	300	225	195	255	295	509	460	676	777	612	428	915	20	720x350x800	24	720x350x800	24		



## SANDWICH GRILLER

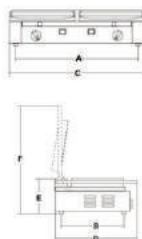
(Model ELIO )



Technical Specifications

Model	Power Watt	Power Source	Useful Surface mm	A mm	B mm	C mm	D mm	E mm	F mm	Net Weight Kg	Shipping mm	Gross Weight Kg
Elia	1550	230V 50/60 Hz F+N	250x255	215	275	260	435	235	500	16.0	490x320x330	17.0
Cort	2100	230V 50/60 Hz F+N	355x255	340	275	380	435	235	500	22.0	430x420x270	23.0
PD	3000	230V 50/60 Hz F+N	500x255	475	275	515	435	235	500	28.0	560x430x270	30.0
PD C	3000	230V 50/60 Hz F+N	500x255	475	275	515	435	235	500	26.0	560x430x270	27.0
PD Wafer PDL Timer	3000	230V 50/60 Hz F+N	DIA 170	475	275	515	435	235	500	34.0	560x430x270	36.0

(Model PD L TIMER )



## CITRUS JUICER

(Model APOLLO )

- Commercial easy to use citrus juicer with round design.
- White or chrome body, no edges or seams for easy cleaning.
- Stainless steel bowl is removable for cleaning and is dishwasher safe, ABS bowl available on request.
- Removable sieve with reamer in two sizes to squeeze any kind of citrus.
- Aluminium stainless steel lever to avoid any food contact is available on request.
- Patented safety micro switch on the cone allows to activate the juicer when the product is pushed down.
- Speed control on request.



Technical Specifications

Model	Power Watt/Hp	Power Source	Revolutions/min r.p.m	A mm	B mm	C mm	D mm	E mm	Net Weight Kg	Shipping mm	Gross Weight Kg
Apollo ECO	150/0.20	230V 50/60 Hz F+N	320	210	210	155	310	-	2.5	220x280x370	3.5
Apollo	150/0.20	230V 50/60 Hz F+N	320	210	210	155	280	-	3.0	220x280x370	4.0
Apollo VV	150/0.20	230V 50/60 Hz F+N	280-750	210	210	155	280	-	3.0	220x280x370	4.0

## POTATO PEELER

Made from AISI 304 Stainless steel.

- Self-tensioning poli-V belt drive.
- High efficiency ventilated motors for continuous operation.
- Stainless steel peeling disc.
- Easy to replace abrasive surface.
- Patented removable dishwashing safe container and bottom peeling disc (no tools required).
- Automatic unloading system.
- Stainless steel outlet opening with quick and sealed locking.
- Adjustable S/S feet can be fixed to the floor.
- Easy service and easy access to the Components.

CE version with:

- Microswitch on the lid
- Microswitch on outlet opening

One speed version 6, 10 and 20:

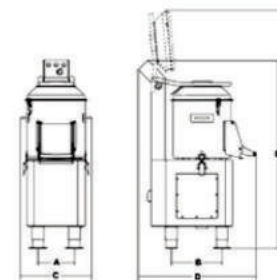
- Potato peeler (PPJ).
- Shell washer (LCJ) without abrasive surfaces.

2 speeds version 10:

- Potato peeler shell washer (PP/LC) requires 2 containers.
- Potato peeler/vegetable drier (PP/AV) requires drier basket.

Optional:

- Vegetable drier basket (only version 10).
- Longer opening for shopping bags.
- Fast water inlet connection.
- S/S trestle and sieve.



Technical Specifications

Model	Power watt/Hp	Power Source	Revolutions r.p.m.	Output/H Kg/H	Capacity Kg/Lt	A mm	B mm	C mm	D mm	E mm	F mm	Net Weight Kg	Shipping mm	Gross Weight Kg
PPJ6 SC	370/0.50	230V/50Hz	320	105	6/10	220	260	400	400	690	-	23.0	720x570x1020	35.0
PPJ 6	370/0.50	230V/50Hz	320	105	6/10	260	320	400	550	440	-	31.0	500x630x650	36.0
PPJ 10 SC	735/1	230-400V/50Hz	320	170	10/20	203	282	470	544	910	-	41.5	720x570x1200	51.5
PPJ 10	735/1	230-400V/50Hz	320	170	10/20	203	282	470	775	1050	1310	51.0	720x570x1200	61.0
PPJ 10 2V PP/LC	368-662/0.50-0.90	400V/50Hz	160/320	170	10/20	203	282	470	775	1050	1310	52.0	720x570x1200	62.0
PPJ 10 2V PP/AV	368-552/0.50-0.75	400V/50Hz	320/450	170	10/20	203	282	470	775	1050	1310	52.0	720x570x1200	62.0
PPJ 20 SC	1102/1.5	230-400V/50Hz	275	340	20/35	295	337	560	650	1190	-	52.0	640x760x1400	62.0
PPJ 20	1102/1.5	230-400V/50Hz	275	340	20/35	295	337	560	880	1190	1545	58.0	640x760x1400	68.0
LCJ 6 SC	370/0.50	230V/50Hz	150	-	6/10	220	260	400	400	690	-	23.0	720x570x1020	35.0
LCJ 6	370/0.50	230V/50Hz	150	-	6/10	260	320	400	550	440	-	31.0	500x630x650	36.0
LCJ 10 SC	735/1	230-400V/50Hz	150	170	10/20	203	282	470	544	910	-	41.5	720x570x1200	61.0
LCJ 10	735/1	230-400V/50Hz	150	170	10/20	203	282	470	775	1050	1310	51.0	720x570x1200	61.0
LCJ 20 SC	1102/1.5	230-400V/50Hz	150	340	20/35	295	337	560	650	1190	-	52.0	640x760x1400	62.0
LCJ 20	1102/1.5	230-400V/50Hz	150	340	20/35	295	337	560	880	1190	1545	58.0	640x760x1400	68.0







**robot coupe®**  
The Worlds Best Food Processors

## VEGETABLE CUTTER (Model CL 50/ CL 50 ULTRA )



### Technical Specifications

Model	Power HP	Voltage	Speed r.p.m.	Motor Base	Dimension Inch
CL 50	1.5	Single Phase	425	Polycarbonate	23 7/16 x 13 1/2 x 14 3/4
CL 50 Ultra	1.5	Single Phase	425	Stainless steel	23 7/16 x 13 1/2 x 14 3/4

### THE WILDEST VARIETY OF CUTS

#### ► Slicer and Ripple-Cut



#### ► Grater



#### ► Julienne, Tagliatelles



#### ► Dicing

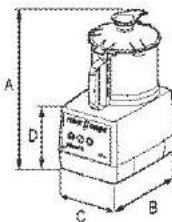


(Model Blixer® 2 | Blixer® 3 Blixer® 4 | Blixer® 4 V.V. )

- The Blixer® 4 V.V. has a speed range of 300 to 3500 rpm, for greater flexibility of use and a wider choice of preparations.
- Stainless-steel bowl with handle:
- 2.9-Ltr. for the Blixer® 2
- 3.7 Ltr. for the Blixer® 3
- 4.5 Ltr. for the Blixer® 4 and Blixer® 4 V.V.
- The Blixer® 2 and Blixer® 3 have a single speed of 3000 rpm.
- The Blixer® 4 has two speeds:
- 1500 and 3000 rpm.

### Technical Specifications

Model	Speed r.p.m.	Power Watts	Voltage Amp.	Motor Base	Stainless Steel Bowl Capacity Ltr.	Liquid Capacity Ltr.	Weight		Dimension			
							Net Kg	Gross Kg	A mm	B mm	C mm	D mm
Blixer 2	3000	700	230V/1 50 Hz 4.8	Polycarbonate	2.9	2.2	9.8	11.0	389	281	210	165
Blixer 3	3000	750	230V/1 50 Hz 4.8	Polycarbonate	3.7	2.0	14.0	16.0	420	330	210	190
Blixer 4-3000	3000	900	230V/1 50 Hz 4.8	Metal	3.7	3.0	15.0	17.0	480	304	226	255
Blixer 4	1500/3000	1000	400V/1 50 Hz 4.8	Metal	4.5	3.0	15.0	17.0	480	304	226	255
Blixer 4 V.V.	300/3500	1100	230V/1 50 Hz 10.0	Metal	4.5	3.0	15.0	17.0	480	304	226	255
Blixer 5 Plus	1500/3000	1300	400V/3 50 Hz 3.4	Metal	5.5	3.5	24.0	26.0	500	340	270	265
Blixer 5 V.V.	300/3500	1400	230V/1 50 Hz 12.5	Metal	5.5	3.5	24.0	26.0	500	340	270	265
Blixer 6	1500/3000	1300	400V/1 50 Hz 13.0	Metal	7.0	4.5	26.0	28.0	535	370	270	265
Blixer 6 V.V.	300/3500	1500	230V/1 50 Hz 13.0	Metal	7.0	4.5	26.0	28.0	535	370	270	265



**SANTOS®**

## JUICER (Model N 50 )



### Technical Specifications

Motor	Speed	Weight	Dimensions Net	Packed
Single phase			D: 470 mm (19")	D: 500 mm (20")
100 - 120 V - 50/60 Hz - 800 W	3000 rpm (50 Hz)	Net: 14 kg (31 lbs)	W: 260 mm (10")	W: 315 mm (12")
220 - 240 V - 50/60 Hz - 800 W	3600 rpm (60 Hz)	Packed: 16 kg (35 lbs)	H: 450 mm (18")	H: 570 mm (22")

## JUICER

(Model CITRUS JUICER WITH N 10 )

- This citrus juicer with lever is the ideal product to use everywhere you need a freshly squeezed citrus juice: juice bars, health food stores, bars, restaurants, ice cream shops, institutions...
- It is equipped with a heavy duty and quiet induction motor.
- Delivered with one squeezer for oranges, lemons and limes.
- Easy to use: automatic start when we push the lever (special clutch system).
- Spout height: 135 mm (5"), to make juice in a glass.
- Average output: 30l/h



### Technical Specifications

Motor	Speed	Weight	Dimensions Net	Packed
Single phase			D: 300 mm (12")	D: 340 mm (13")
100 - 120 V - 50/60 Hz - 260 W	1500 rpm (50 Hz)	Net: 9.2 kg (20.3 lbs)	W: 200 mm (8")	W: 250 mm (10")
220 - 240 V - 50/60 Hz - 230 W	1800 rpm (60 Hz)	Shipping: 9.6 kg (22 lbs)	H: 380 mm (15")	H: 450 mm (17")



## SPIRAL MIXER-FIXED BOWL SERIES



### Features

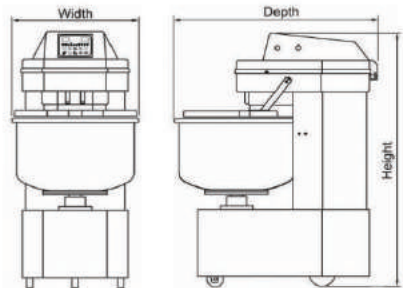
Digital Control Panel.  
Solid Construction.  
SM-25, SM-50 Single motor driven.  
From SM-50T, Two motors.  
Short mixing time with excellent kneading result.  
Switch for manual or automatic function.  
mounted on castors, easily movable.  
Stainless Steel Hook and bowl.  
ABS plastic cover or safety grids cover for choice  
(SM-25, ABS safety cover only)



Control Panel For SM-25/50/50T/60T/80T



Control Panel For SM-120T/200T



### Technical Specifications

Model	SM-25	SM-50T	SM-60T	SM-80T	SM-120T	SM-200T
Capacity (Kg) Flour	12.5	25	37.5	50	75	125
Capacity (Kg) Dough	25	50	60	80	120	200
Spiral Power (Kw)	2.2	3	4.5	4.5	9	12
Bowl Power (Kw)	/	0.37	0.375	0.75	0.55	1.5
Spiral Speed (rpm) 1st Speed	140	135	135	125	110	98
Spiral Speed (rpm) 2nd Speed	280	270	270	250	220	196
Bowl Speed (rpm) 1st Speed	2.8	17.8	17.8	17.2	13	11
Bowl Speed (rpm) 2nd Speed	25.5	/	/	17.2	13	11
Weight (Kg)	130	320	322	385	610	1300
Outside Dimension (mm) (WxDxH)	550x830x1050	600x970x1250	660x1000x1300	750x1120x1300	830x1300x1470	980x1580x1580



## PLANETARY MIXER BELT DRIVE SERIES



Standard Attachment



Option



### Features

Standard With Bowl, Whipping Ball, Beater And Hook.  
3 Speeds  
Mechanical Transmission.  
The Machine Has To Be Stopped To Change Gears.



SM-201

SM-401

### Technical Specifications

Model	SM-201	SM-401
Capacity (Ltr.)	20	40
Agitator Speed (rpm) 1st/2nd/3rd Speed	127/287/534	105/208/404
Power (Kw)	0.375	0.75
Weight (Kg)	430x530x810	620x670x1000
Outside Dimension (mm) (WxDxH)	100	170

## PLANETARY MIXER DIGITAL SERIES



Standard Attachment



Control Panel



### Features

Digital Panel.  
10 Speeds Changed By Inverter.  
Standard with bowl, whipping ball, beater and hook.  
SM-60LM&SM80L with automatic bowl lifting.  
Optionally available with reduction bowl.  
with a safety grid to protect operator.  
Optional Bowls.



SM-60

SM-80

### Technical Specifications

Model	SM-60	SM-80
Capacity (Ltr.)	60	80
Agitator Speed (rpm) 1st/2nd/3rd Speed	165-450	133-144
Power (Kw)	3	4.5
Weight (Kg)	840x1100x1500	870x1250x1670
Outside Dimension (mm) (WxDxH)	385/398	490
Standard Attachment		
Option bowl reduction (Ltr.)	30	60



### Excellent Results In The Shortest Time

The ValueLine P50 delivers excellent cleaning results quickly and effectively. It is easy to operate and users can trust in its level of efficiency, hygiene and reliability. This makes the P50 extremely attractive for professionals in search of an economical and practical solution for their growing ware washing needs.



#### Easy To Operate

- Clear Colour-coded Digital Display
- 2 Wash Programmes
- Digital Tank And Boiler Temperature Display
- Error Management System With Pictograms And Error Logbook
- Thermostop Controlled Rinse Temperature
- Automatic Hood Start
- Self-cleaning Programme



#### Excellent Results And Hygienic Design

- Rotating Top And Bottom Wash System For Optimum Coverage
- Triple Filtration System Ensures Extended Lifecycle Of Tank Water
- Wash And Rinse Arms Easily Removable By Hand For Cleaning
- Deep Drawn Tank For Optimal Hygiene
- Hygiene Rack Guide



#### Economical to run

- Short wash cycle
- Reduced heating time
- Low total connected load at 3-ph 20 Amp
- Low fresh water consumption
- Optional integrated waste water heat exchanger with additional 1.7 kW heating power helps to save energy costs

#### Technical Specifications

Number Of Program		2
Theoretical Capacity (standard /high Temp)	[Racks/H]	60/20
Rack Dimensions	[mm]	500 x 500
Tank Capacity	[l]	28
Tank Temperature	[°C]	62
Tank Heating	[Kw]	2.5
Boiler Heating	[kw]	9.0
Rinse Water Consumption	[l/rack]	2.4
Final Rinse Temperature	[°C]	85
Circulating Pump		
– Volume Circulated	[l/min]	210
– Output (P1)	[Kw]	0.6
Noise Emission	[dB(A)]	max. 63
Splash Guard		IP X3
Minimum Flow Pressure	[kPa/bar]	100/1.0
Maximum Inlet Pressure	[kPa/bar]	600/6.0
Rate Of Flow [l/min] Min.	[l/min]	min. 4
Water Inlet Temperature	[°C]	max. 60
Weight (net/ Gross)	[kg]	98/123
Packaging Dimensions (w X D X H)	[mm]	770 x 880 x 1605

#### Electrical Specifications

Supply	Fuze	Total Connected Load
400V/3N-/50-60 Hz	16A	9.3 Kw
	20A	11.8 Kw
	25A	9.3 Kw
230V/3N-/50-60 Hz	32A	11.8 kw

## STR Single-tank Rack Conveyor Dishwashers

### Optimal Solutions For Every Need

As varied as your requirements are – with its numerous combination options, the STR series provides maximum flexibility.



#### Technical Specifications

		STR 155	STR 200
Theoretical Capacity	[Racks/H]	100/155	130/200
Length	[mm]	1.300	1.600
Depth With Door Closed	[mm]	800	800
Depth With Door Open	[mm]	1.472	1.472
Height Without Exhaust Air Vent	[mm]	1.420	1.420
Height With Exhaust Air Vent (outlet Area)	[mm]	1.600	1.600
Height With Energy	[mm]	1.890	1.890
Working Height	[mm]	900	900
Clear Entry Height	[mm]	460	460
Passage Width	[mm]	500	500
Circulating Pump	[Kw]	1.7	2.0
Tank Temperature	[°C]	55-65	55-65
Boiler Temperature	[°C]	85	85
Rinse Water Consumption (full Load)*	[l/h]	260	260
Minimal Water Inlet Temperature	[°C]	10	10
Total Connected Load (with Minimal Water Inlet Temperature)	[Kw]	36.7	39.0



#### Customised Planning

Thanks To Its Compact Dimensions The Str Single-Tank Rack Conveyor Dishwasher Can Be Installed As A Straight Or A Corner Version – Perfect For A Custom Plan, Especially In Small And Awkward Spaces.



#### Highest flexibility

With two conveyor speeds to choose from, the STR series adapts to the degree of soiling and the quantity of dishes, during operation. Additionally the optional pre-wash zone increases the machine capacity – ensuring that an increased number of dishes are reliably cleaned. For dishes that will be needed immediately the optional drying zone is recommended.

Available for use in small kitchens and as a corner variant. Fitted on a 90° corner conveyor, the machine dimensions remain very compact and make room planning simpler and more flexible.

#### Optional Features

- Energy Exhaust Air Heat Recovery
- Direction Of Travel Freely Selectable: Left – Right / Right – Left
- Working Height: 850 Mm
- Plinth Installation
- Temperature Switching For Glass Washing 85 °c / 65 °c
- Drying Zone (length: 700 Mm) / Corner Drying Zone (length: 795 Mm)
- Infeed Tunnel With Integrated Exhaust Air Vents (only When Equipped With Drying Zone)
- Outlet Tunnel With Exhaust Air Vents (not In Combination With Drying Zone)
- Emergency Switch
- Steam-heating (0,3 – 4,0 Bar)
- Hightemp (only Available With Str 155) – Option Only Possible In Slow Programme
- Rinse Booster Pump To Compensate For One-site Fluctuations In Water Pressure (standard Feature In Some Countries)





## ISLAND KITCHEN

### Island Kitchen!

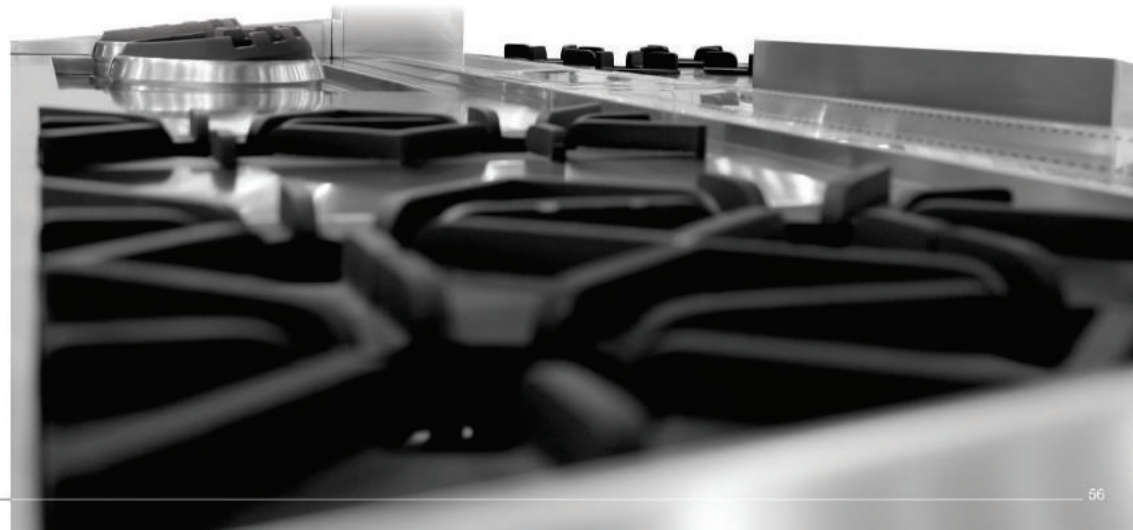
Our 'Island Kitchen' is an innovative concept that ensures perfect performance for every kitchen, the heavy duty construction can handle everything your chefs wish to.



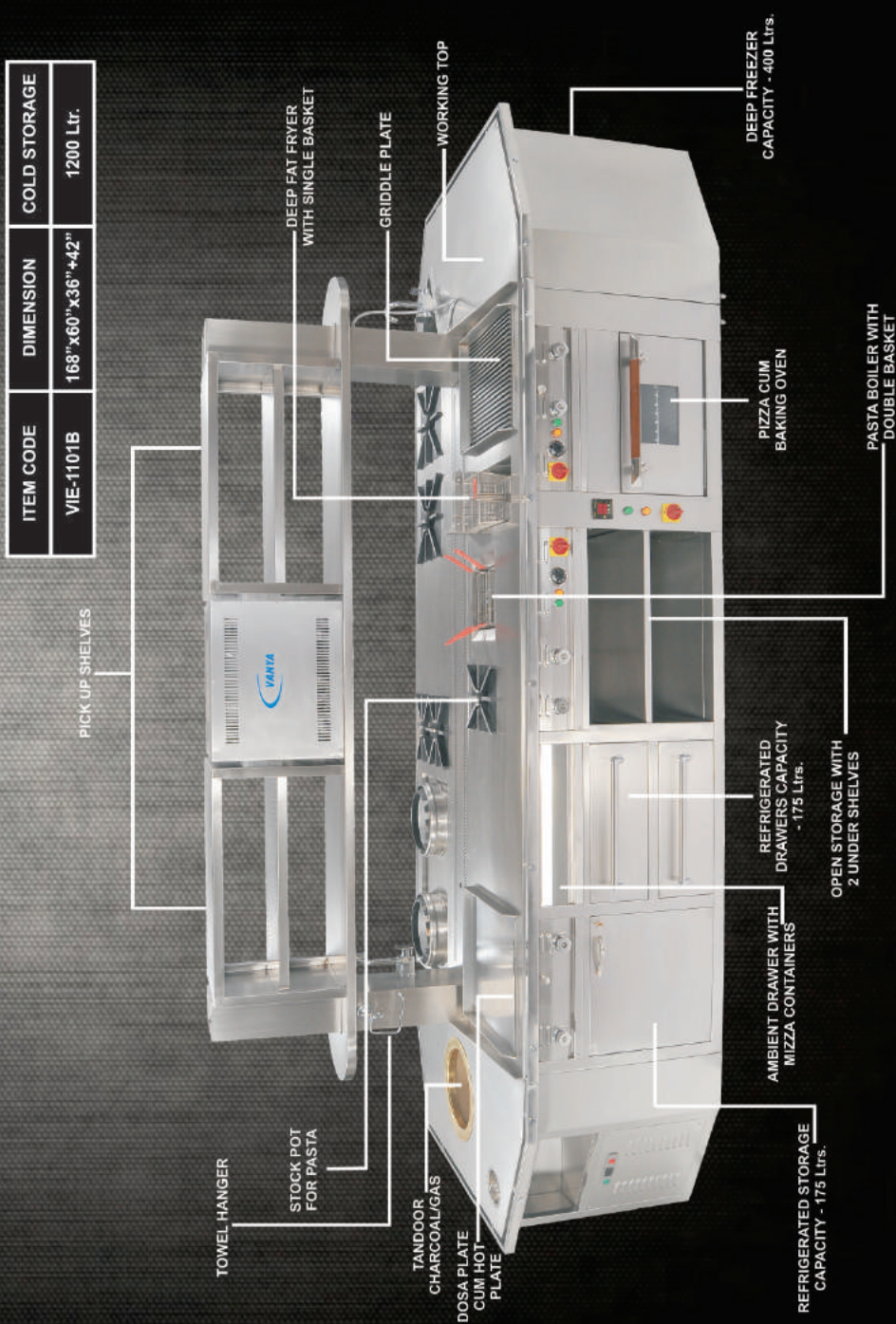
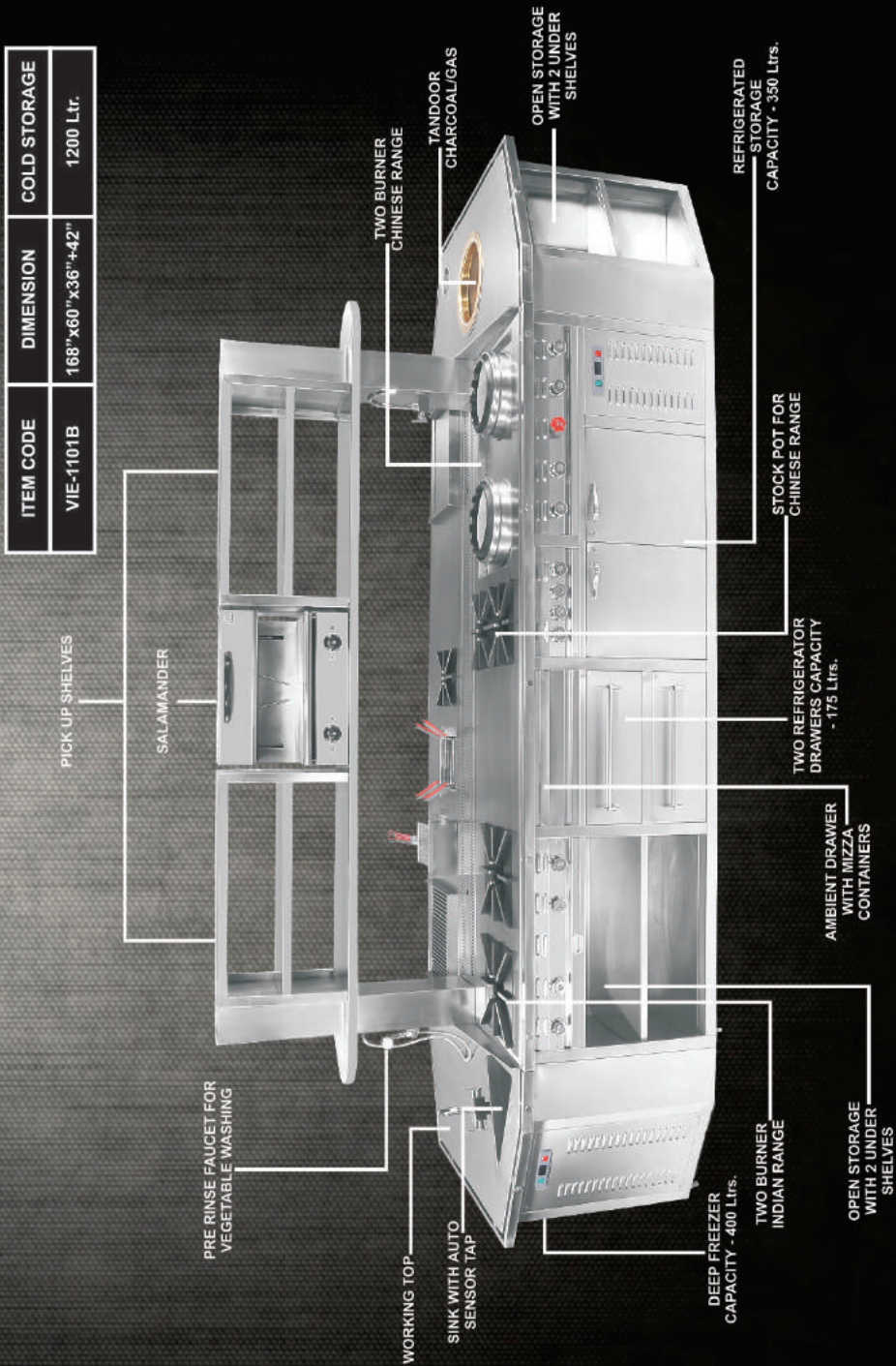
The Island Kitchen multi-cuisine System is unique in the industry. This Custom built kitchen unit provides the ultimate in flexibility and convenience which allows chefs to pass items across island without any obstructions. Island Kitchen is the single Unit which allows you to use your limited kitchen space. Customized refrigerated bases are designed for exclusive use with equipment for custom one unit Installation. Available in self-contained and remote configurations, our durable refrigerated bases allow you to use your limited kitchen space. Vanya's Island Kitchens are available in custom built-units to ensure perfect performance for every kitchen. The open design easily accommodates virtually any piece of cooking equipment while allowing visual contact between chefs from any position on the suite. And of course, the heavy-duty construction can handle everything your chefs wish to.

*Experts says*

"Island Kitchen is the best-ever designed utility unit for multi-cuisine restaurant's Kitchen."

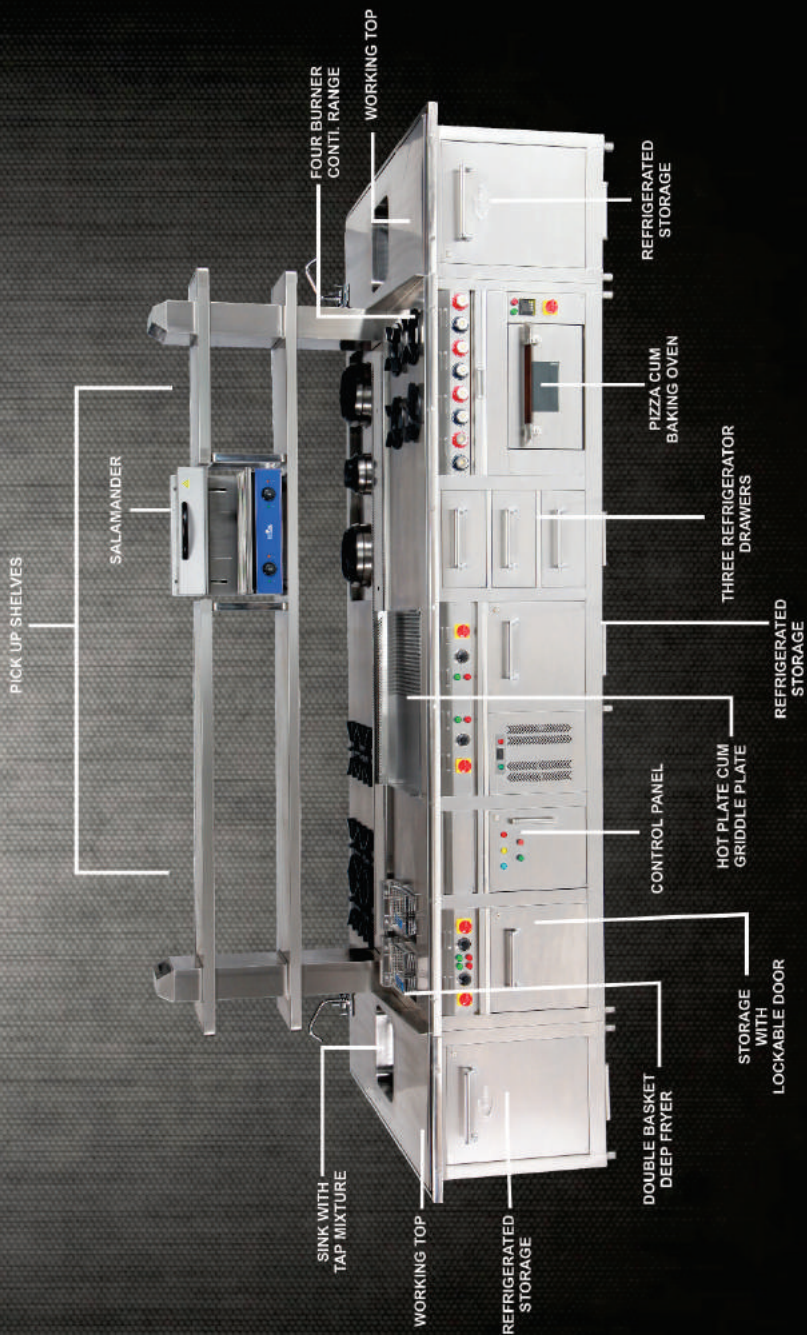




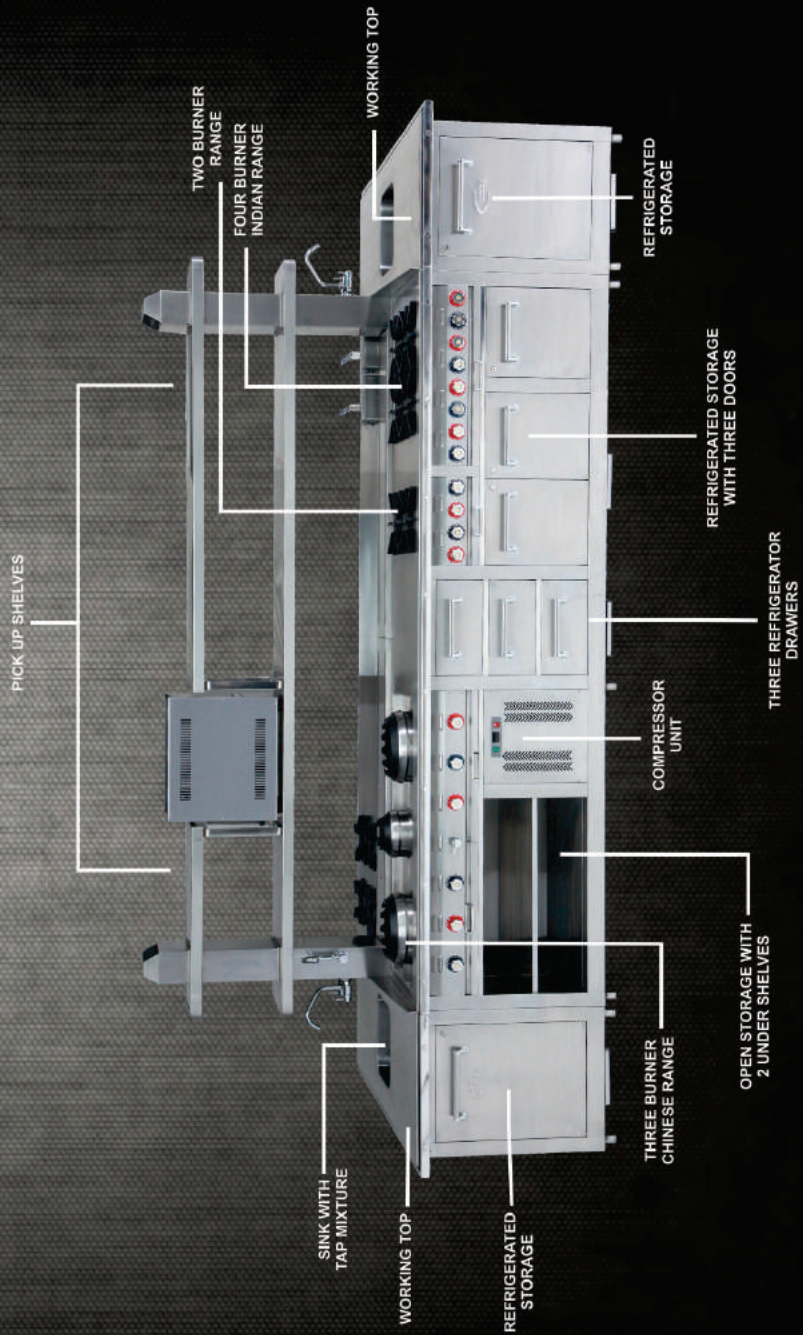




ITEM CODE	DIMENSION	COLD STORAGE
VIE-1101C	192"x74"x36"-x42"	1520 Ltr.



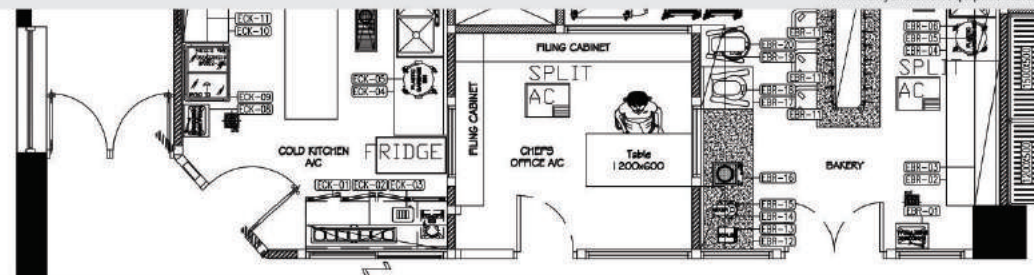
ITEM CODE	DIMENSION	COLD STORAGE
VIE-1101C	192"x74"x36"-x42"	1520 Ltr.



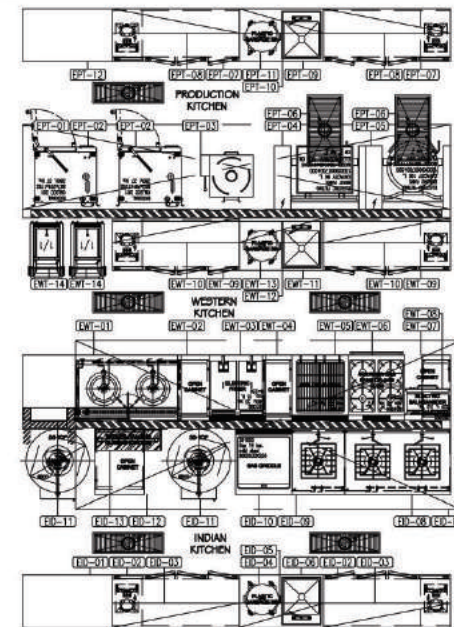
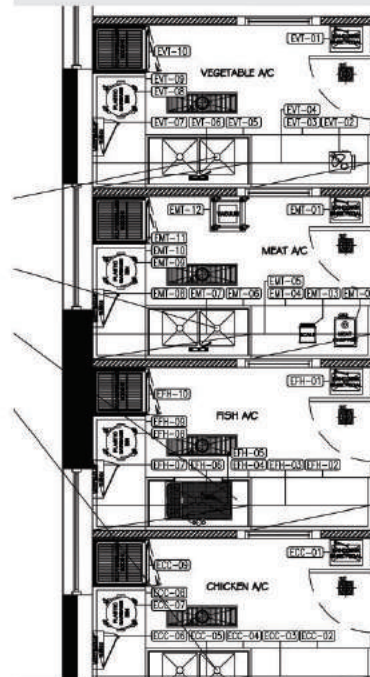


# CONSULTANCY

- YOU DREAM, WE CREATE
- AMPLIFY YOUR FOOD EXPERIENCES WITH US
- WE FABRICATE GREAT FOOD IDEAS



*We Provide Consultancy To Complete Your Needs*



## Management

Vanya is managed by an experienced and leadership team. Most of the members of our team developed their management skills and were involved in building Vanya with an appropriate approach. Our business leaders combine strategic, operational, financial experience with extensive relationships and expertise within Hospitality Industry.

Our efficient and aggressive team of employees helps to assist the clients in best possible manner. A well managed team of Sales, Purchase, Finance, HR Executives has built their skills & Knowledge through their capabilities & determination towards Vanya and its clients. We sincerely believe that excellent management & manpower is the foundation of our successful business and we are also determined to derive optimum value from our manpower capabilities. We sincerely believe that excellent management & manpower is the foundation of our successful business and we are also determined to derive optimum value from our manpower capabilities.

Our Professional directors work round-the-clock in different areas comprising Product Design & Improvements, Marketing, Contracts Execution, After-sales Service, Quality Control as well as Finance and Customer Supports, according to their respective area of specialization and core competence. Our experienced design-staff constantly remain in touch with the latest trends and remain in the know with regard to the innovative products that are in great demand.





## Contact Us



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