

# Pride Kitchen Equipments Pvt. Ltd.

Complete Solution For Commercial & Industrial Kitchen Equipments







# About us

Under the **Pride** umbrella, three Companies are operating namely, **Pride Equipment**, **Pride Kitchen Equipments Private Limited** and **Frostier India Private Limited**.

**Pride Equipment**, established in 2012, is engaged in the business of import of complete commercial Kitchen equipments from all parts of the world and its marketing, maintenance and servicing all over the country. The range of products includes complete range of Bakery, sweet shop, Hyper Market and Restaurants Equipments. Pride Equipment is also engaged in the field of manufacturing of all types of fabricated commercial kitchen equipment and its sales and service.

**Pride Kitchen Equipments Private Limited** is truly 'one stop kitchen solution' for commercial kitchen planning, designing and installation of equipments. Pride Kitchen Equipments Private Limited specialize in setting up of speciality kitchens, bars, coffee shops, sweet shops, bakery and canteens.

**Frostier India Pvt Ltd,** is similarly engaged in the business of import of commercial refrigeration equipments and its marketing, maintenance and servicing all over the country.

All the above Companies are operating to meet the needs and requirements of the hospitality and refrigeration Industry, comprising of major hotels, hospitals, clubs, restaurants QSR chain, super Market, etc.

The headquarters of the companies are in New Delhi with Channel Partner has a Pan India Network. A team of professionally qualified marketing and service staff are managing both the Companies.

**Pride equipment** is the distributor of global brands like **Berjaya Steel** Products SDN BHD, Malaysia for their complete range of Bakery equipments, **Karma Global** Ltd, Taiwan for their complete range of commercial kitchen equipments, **Frostier** Ice cube machines, **Magister** Coffee Machines, **Cunill** - coffee beans grinders, **JTC**-Blenders, **Animo** water boilers, **Sirman** food processing machines, **ROBOT-COUPE** food processors, **Unox** convection ovens, **Dean** fryers, **Panasonic**- rice cookers, **Pasmo**- soft serve & slush machines, **Pridebake** Induction and hot kitchen Equipments, **Rational** - combi oven, and Winterhalter - dish/glass washers, **Lincoln** - Impinger pizza oven, **Merry Chef** - fast oven. **Antunes** - vertical bun – toaster.

**Our vision** is to be recognized as a major supplier in the Hospitality sector for quality products and operations extending to all segments of the market through wide product acceptability coupled with strong after-sales service support."

# **CUSTOMER SERVICE**

Our experienced engineers are always ready to listen to new ideas or answer to our clients queries.

# SALES DEPARTMENT

We maintain a direct and healthy relationship with our clients. The trust placed in our company and its products maintain our leadership.

# **AFTER SALES SUPPORT**

Pride Equipment offers technical and commercial information about its products to its clients and end users.

# **OUR POLICY**

Pride Equipment believes customer success is Pride Equipment success and we are ready to take the new challenges.

# **Authorised Certificate**

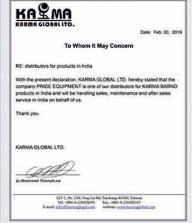
















# Our Prestigious Global Brands



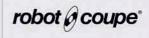




























































Thanks to the enthusiasm and to the determination of a group of managers and engineers, that dedicated their previous professional experience to the coffee machines business, Magister started their activities in July 1997.

# **Small Café ES30**



Single-group coffee machine with body in stainless steel and one steam wand.

- Professional brewing group
- 400 cc-boiler in thick molded material
- Electronically adjustable brewing temperature
- Electronically controlled functions:
- Water tank level (with buzzer alarm)
- Brewing time out
- Coffee dosage (2 settings) with flowmetre
- Hot water dispensing
- Automatic boiler fill-up and recovery after steam delivery

#### Optional accessories:

- Pre-infusion valve on the brewing group
- Easy-to-fit pods and capsules kit for the brewing
- Manual cappuccinatore or milk frother

ES30
1 GROUP
250x320x400h
0.4 lt. 1000 watt
(800 watt upon request)
230V - 50 Hz
(115V - 60 Hz upon request)
14.5 kg
3 lt.

# Semi-professionals ES40



Frame in stainless steel and painted bodywork

- tall-cup version
- Magister group head with thermosiphonic circulation
- vibration pump
- steam boiler pressure gauge
- electronic boiler temperature control, adjustable through the touch pad
- 1,2-lt boiler 1.450W (115V 1.400W)
- motherboard with embedded temperature control and on/off function
- 5-key touch pad, LED indicators
- steam and hot water valves with stainless steel wands and nozzles
- 3-lt water tank with water level control

4	

Stilo Series / Stilo ES 60

- Body in polished stainless steel or with paint
- Inbuilt volumetric pump with balanced by-pass
- Volumetric touch pads (0 to 3000 cc), 4 doses/group + continuous brewing
- Electronic auto-fill system with protection against
- Programmable automatic hot water dispenser
- Safety thermostat

#### Optional accessories:

- Pre-infusion valve on the brewing group
- Cup warmer (70 and 100 models)
- Hot water mixer (70 and 100 models)
- Gas heating kit (100 models)
- "Tall-Cup" version for 135 mm tall cups

1 GROUP
250x430x350h
1.2 lt.
1.450W (115V 1.400W)
220/240V single phase,
115V single phase
18 kg

Model	STILO ES 60
Version	1 GROUP
Dimensions mm.	415x535x500h
Boiler capacity	5 lt.
Power	1600 W
Voltage	220/240V single phase,
	115V single phase
Weight	47 kg

# Stilo Series ES 100HRC



8	
Model	ES 100 HRC
Version	2 GROUP
Dimensions mm.	795x535x500h
Boiler capacity	11 lt.
Power	4500 watt
Voltage	220/240V single phase
	380/415V threephase,
	110V single phase (2.400W
Weight	68 kg

# Stilo Series ES 100



Model	STILO ES 100
Version	2 GROUP
Dimensions mm.	795x535x500h
Boiler capacity	11 lt.
Power	4500 watt
Voltage	220/240V single phase
	380/415V threephase,
	110V single phase (2.400W)
Weight	68 kg

# Coffee Beans Grinder



MARFIL-INOX



MARFIL-TRON-INOX

Model	Marfil INOX / TRON
Dimensions mm.	795x535x500h
Hopper capacity	2 kg.
Power	360 watt
Voltage	220/240V single phase
Weight	9 kg
Grinding blades in t (62HRc) 60mm.	empered steel



Wega's core production centre company's making it the single largest factory producing espresso coffee machines in the world.

The efficient use of production lines includes automatic shutdown and anti-dispersion systems and the use of the best available market technologies for managing production waste.

# PEGASO EPU/1



# Professional Pegaso EVD/2

Semi-professionals ES40



# **Hot Water Dispenser**



- Semiautomatic professional espresso coffee
- Operates via electro mechanically push buttons
- Modern total black, mat color finish
- Strict design with straight lines and high manufacturing standards
- · Stainless steel steam wand operated with a knob and single stainless steel hot water outlet
- Built in motor and pump
- · Led indication for water supply

Model	Pegaso EPU/1
Version	1 GROUP
Dimensions cm.	55x53x52
Boiler capacity	5 lt.
Power	(2900 watt upon request)
Voltage	230V - 50 Hz
	(115V - 60 Hz upon request)
Weight	48 kg

- · Wega standard group with thermosiphon circulation
- Programming of four doses per unit
- Two stainless steel steam arms
- A hot water dispenser and two manual buttons for coffee dispensing
- Connection to the water mains and rotary pump
- Possibility of bringing the 122mm raised groups to a height of 82 mm with a removable solid stainless steel cup tray

Model	Pegaso EVD/2	
Version	2 GROUP	
Dimensions cm.	51x74x55	
Boiler capacity	11 lt.	
Power	3400 Watt	
Voltage	240V - 50 Hz	
Weight	62 kg	

All WKT-series storage water dispensers are counter models. They are standardly single walled and have a thermostat and dry-boil protection. This range has a gauge glass and a no-drip tap. They are available with a fixed water connection (VA) or for manual filling (HA). Options: 10 or 20 litre.

# AUTOMATIC (Coffee M/C)



# ROOMO



# AUTOMATIC (Coffee M/C)



Model	Dr. Coffee F11	
Dimensions cm.	51x74x55	
Power	1500 Watt	
Voltage	240V - 50 Hz	
Water Tank	6 Ltr.	
Output Hourly	60 to 80 Cups	

# **CUP WARMER**



Model	Power	Dimension	Capacity
TS-3000		39cm higth	

# **AUTOMATIC**

- Bean to cup brewing & powder to cup brewing
- Stainless steel cup warmer
- Removable water tank & coffee cake drawer
- Coffee grounds qty. adjustment (7-12g) Ful touch screen visual operating system
- One touch get cappuccino / latte / americano /
- espresso / hot water / milk foam
- · Brewing temperature adjustment

# Accessories



















# **WORLD BEST** Yogurt & Soft Serve Ice Cream Machine

# Single flavour soft serve M/C

# **S110**



- soft serve Ice-cream machines, which are based on the Australian advanced technology & newly developed by
- Dispense space-10CM dispense space, which can meet the need of big cups or decoration of
- Pring handle-Automatic reset handles, effectively prevent outflow of

the Ice cream during suspending.

- Agitator-The agitator in the hopper can keep the consistence of the ice cream liquid, work well with pre-cooling
- Integrated cylinder- prefect insulation effect, easy
- High expansion rate- with hight-precision configuration, even without air pump the overrun could be 40%
- Main Compressors 3200BTU/hr, R404a
- No of motor 2 (370W\*2)
- Hopper Capacity 1.5L, cylinder capacity 6.5L
- Production capacity 20-25L / hr
- Weight Net: 120

Model	Power	Dimension	Capacity
S110	1.5kw	380x690x690mm	20-25 Ltr. / hr

# Twine flavour soft serve M/C

# S230F



S230F

Double

System

Mix-Low Alarm

Intelligent fault detection Intellectual detection, multiple

Safety and energy-saving Adopt the most advanced softstarting technology, safer and more energy-saving

Soft Ice Cream machine

Two hoppers, 2+1 twist flavors

Double systems, one-to-

Separate control system, one

compressor controls one

Continuous discharging

Keep discharging even during

one control

system

ability

the peak time

Standby function Keep the temperature of hopper and cylinder remain 1-4.5°C in the evening

Mixing in the hopper Agitator in the hopper makes the temperature of the mixture equal and the effect of pre-cooling better

- Main Compressors 3753BTU/hr, R404a
- No of motor 2 (370W\*2)
- Hopper Capacity 9.5L\*2, cylinder capacity 1.6L\*2
- Production capacity 30-40L/hr
- Weight Net: 180kg

Model	Power	Dimension	Capacity
S230F	2.5kw	770x520x969mm	30 Ltr. / hr

# Twine flavour soft serve M/C



# **ISI- 163TT**



We, ICETRO, has worked for the right choice for your needs.

Since foundation in 1981, ICETRO has made sincere efforts

to better meet customer requirements -Easy and Safe, Sanitary, Long Lasting Ice Cream, Clean and Smooth Machine, and at the same time maintaining Comfortable Cost of machine and service parts.

- No of compressor 2
- Main Compressors 3500BTU/hr\*2, R404a
- Pre cooling compressor 416BTU/hr., R404a
- Power (2700 W)
- Mix Hopper Capacity 5.5L\*2, cylinder capacity 1.6L\*2
- Production capacity 24kg / hr Weight Net: 195kg

Model	Power	Dimension	Capacity
163TT	2.7kw	510x885x800mm	24 kg / hr



Frostier by Donper is an internationally recognized brand name in the refrigeration industry and is one of the world's leading suppliers of refrigeration compressors. In 2016 Donper manufactured over 2 million compressors that were sold throughout the world, including to a number of name brand refrigeration equipment manufacturers in the United Sates & Asia market.

# Twine flavour soft serve M/C

# FCKX300PRO-A19



Easy and Safe, Sanitary, Long Lasting Ice Cream, Clean and Smooth Machine, and at the same time maintaining Comfortable Cost of machine and service parts.

- No of compressor 1+1
- Power (2600 W)
- Mix Hopper Capacity 4.5L\*2, cylinder capacity 1.7L\*2
- Production capacity 30-40Ltr/hr
- Weight Net: 114kg
- Control Screen: LED Press Button
- Cylinder Beater: Food Grade Plastic

Model	Power	Dimension	Capacity
300PRO	2.6kw	540x720x1360mm	30-40 Ltr. / hr

# Twine flavour soft serve M/C FD435PRO-A19



Easy and Safe, Sanitary, Long Lasting Ice Cream, Clean and Smooth Machine, and at the same time maintaining Comfortable Cost of machine and service parts.

- Power (3000 W)
- Mix Hopper Capacity 9L\*2, cylinder capacity 1.9L\*2
- Production capacity 34-44Ltr/hr
- Display Screen: LED Screen
- Hopper Material SS 304
- Beater Material SS304 Cast Steel Beater

Model	Power	Dimension	Capacity	
435PRO	3 kw	540x710x1330mm	34-44 Ltr. / hr	

# Ice Cream Making Machine M/C FBTY7110 / FBY7430



Frostier developed the semi-professional range of machines for those who wish to include in their business the production of gelato, but have a limited budget while still aiming for quality standards. Suitable for Hotel, Restaurant, chain store and other place to business.

- · High refrigerating efficiency, fast service speed.
- The power, voltage and frequency can be adjusted according to customer's requirement.

Model	Cylinder	Dimension	Capacity
FBTY7110	4.7 L	596x530x400mm	8-10 Ltr. / hr
FBY7430	8 L	520x710x1180mm	25-30 Ltr. / hr



· "Nemox is a modern company that combines technological innovation and top quality \* "Nemox is a modern company that to create tomorrow's products today."

MADE IN ITALY Innovation and trends anticipation identify unforeseen needs and market niches: these are Nemox's points of strength.



# Ice Cream Making M/C

# Slush Dispenser

# Juice Dispenser



Gelato Chef 3L AUTOMATIC is the latest development in the Nemox range and the result of more than 30 years of experience in design and manufacturing of gelato machines for both household and professional use

#### Chef 3L (Main features)

Produce 0,85 kg (1,5 l.) in 25-30 min - 1,7 kg - 3 l. Hour Chef 5L (Main features)

Produce 0,85 kg (1,5 l.) in 25-30 min - 1,7 kg - 5 l. Hour

Model	Weight	Dimension	Capacity
Chef 3L	18 kg	14.	3 Ltr. / hr
Chef 5L	22 kg	450x345x330mm	5 Ltr. / hr



The FXHC112/224 is a high volume slush machine designed for reliability and ease of use in an attractive mirror stainless finish that accents any placement. The offers an energy efficient refrigeration system for low cost operation, oversized LED backlit signage for merchandising appeal and no heat to melt the slush product, and simple controls for easy operation and perfect slush every time.

330x520x850mm

490x520x850mm

Stainless Steel evaporator, built-in copper coil

35 kg

55 kg

· High density food grate polycarbonate (PC) bowls

	1
7111	
	FSF-LJH20

- Removable components for easy
- cleaning
- Liquid Mixer
- Push button to release mix
- Stainless steel chassis and panels
- Fast cooling
- Low power consumption
- Intelligent temperature control

Model	Power	Dimension	Capacity
FSF-LJH20	2AMP	270x410x724mm	20 Ltr.



Frostier by Donper is an internationally recognized brand name in the refrigeration industry and is one of the world's leading suppliers of refrigeration compressors. In 2016 Donper manufactured over 2 million compressors that were sold throughout the world, including to a number of name brand refrigeration equipment manufacturers in the United Sates.

FXHC 112

**FXHC 224** 



# Juice Dispenser

# Juice Dispenser







FLP8x2 (Spray)

12 Ltr.

Surround type stainless steel evaporator, strong and fast refrigeration, equilibrium temperature. Energy efficient compressors, strong refrigeration. Closed compressor, energy, saving and quiet, noise is less than 65 db.

- Removable components for easy
- Push button to release mix
- Stainless steel chassis and panels
- Low power consumption
- Intelligent temperature control

Model	Power	Dimension	Capacity
FLP12x2	240 W	500x400x685mm	12Ltr. x 2



fast refrigeration, equilibrium temperature. Energy efficient compressors, strong refrigeration. Closed compressor, energy, saving and quiet, noise is less than 65 db.

- Removable components for easy
- Push button to release mix
- Stainless steel chassis and panels
- Low power consumption
- Intelligent temperature control

Model	Power	Dimension	Capacity
FLP8x2	230 W	290x400x680mm	8 Ltr. x2

# Hot Chocolate Dispenser



Easy to clean.

Ideal use for warming choclate & Milk. Removable dispensing tap for easy cleaning. Removable bowl for easy cleaning.

Clear Polycarbonate 5 litre bowl.

Thermostat for temperature adjustment. Liquid storage dispenser is removable even when full

for refrigerated storage. Direct heating system, 15 minute heat up

The drinking Choclate Machine can also dispense other warm liquids such as sauces and gravy.

Model	Power	Dimension	Capacity
TS-4000	850 W	280x280x450mm	5 Ltr



JTC all blender double protection precision technology & 3 HP high efficient copper motor, 38000 RPM & unbreakable poly carbonate jar. Heavy Duty professional blender suitable for smoothies, frozen drinks, coffee, ice-cream & cut fruits and can be used with full cube ice.

Sound Enclosure blender reducing 80% of blending noise

# TM-788B / 788



# TM-767B / 767



# TM - 800B/800 BQ





Model	Power	Dimension	Capacity
TM-800B	3hp	210x240x410mm	1.5 Ltr.
TM-800BC	3hp	300x280x460mm	1.5 Ltr.

- 1.5/2L Unbreakable Polycarbonate Jar
- Multi Function
- Two In One Stainless Steel Cutting Unit
- Premium Quality, Transparent, Virtually Unbreakable Poly carbonate Container
- Double Protection: Overload Reset Button On Machine & Thermo Switch Protection On Motor.
- Variable Speed
- Wet And Dry Application
- Crushing Ice In Seconds

Model	Power	Dimension	Capacity
TM-788B	3hp	250x250x410mm	1.5 Ltr.
TM-788	3hn	250x250x430mm	2 Ltr.

Model	Power	Dimension	Capacity
TM-767B	3hp	210x210x410mm	1.5 Ltr.
TM-767	3hp	210x210x430mm	2 Ltr.



# For a high quality juice

Worldwide leader in commercial juicers, The juice extractor #50 makes any kind of fruit and vegetable juices: apple, carrot, ginger, beetroot, cucumber... It overs and excellent yield and keeps the vitamins and nutritional beneits from the ingredients. Very quiet and easy to use, it is the ideal appliance for bars, restaurants, hotels, health food stores...

# CENTRIFUGAL JUICER



# **JUICER 50C**

High Quality Juice :Santos Juicer extractors are in accordance with the most stringent international regulations: GS, UL, NSF,

- Perfect filtration: very fine sieve offering a high quality juice.
- Creativity: possibility to make any kind of juice, ex: ginger, beetroot, cucumber, pineapple, melon, grapes...
- Exclusive patents: exclusive extra wide feeding chute, Ezy-clean™ system, instant friction braking system.
- Professional motor, powerful and extremely silent (Santos know-how).
- high output juice extractor, adapted to intensive use (ex: juice bars).

Model	Power	Dimension	Capacity
50	800W	260x470x450 mm	upto 100 Ltr. /hr

# **CITRUS JUICER**



# **CITRUS JUICER**

- The automatic citrus juicer withlever #10 is the ideal product to make juice by glass
- It is equipped with heavy duty & quiet asynchronous
- For use everwhere you need a Fresh squeezed citrus juice: juice bars, health food stores hotels, bars, restaurants, cafeterias, ice cream shops, institutions,
- Motor protected by internal thermal detector On/off interlock switch is waterproof
- All mechanical parts are ground (earth) connected
- All equipment is 100% tested at the end of assembly (special electrical testing bay)

Model	Power	Dimension	Capacity
10 C	260W	200x300x380 mm	30 Ltr/hr
71 C	40W	236x170x310 mm	15 Ltr/hr

# ICE CRUSHER





# ICE CRUSHER

New ice crusher, powerful and sturdy, delivered with an adjustable disc to make snow ice or crushed ice. Ideal for bars, restaurants, fish shops, caterers... Its new design facilitates cleaning and maintenance.

Thermal Safety: Motor protected by internal thermal detector.

Acoustic Safety: Very silent and powerful asynchronous motor.

Hygiene All removable parts can be put in a dishwasher or easily cleaned with hot soapy water.

Model	Power	Dimension	Capacity
09	600W	250x420x360 "	100 kg/hr
53	155W	236x353x474mm	1.2 kg per 30 sec.

robot-coupe design & manufacturing top of the range food processors of Commercial use. It is in France, in the heart of Burgundy, a well-known region for its gastronomy, that Robot-coupe has created more than 40 years ago the Robot-Coupe food processor.

# robot @ coupe°

# **VEGETABLE CUTTER**

# CL 50 0 0

# **VARIETY OF CUTS**

- · Slicers & Ripple-Cut
- Grater
- Julienne & Tagliatelles
- · Dicing
- French Fries

CL-50/CL-50 ULTRA

### **VEGETABLE CUTTER**

- · Large hopper allowing bulky vegetables, such as lettuces and cabbages, to be processed. Wide variety of cuts:
- Comprehensive range of 50 discs for slicing, ripplecutting, grating and cutting into sticks, strips or dice (from 5x5x5 mm to 25x25x25 mm) with optimum quality and precision every time.
- · 375 rpm single-speed appliance ideal for processing delicate foodstuffs, dicing or making french fries, as well as guaranteeing a wide variety of slicing, grating and julienne cuts.
- · 375/750 rpm two-speed appliances successfully reconciling speed and cutting precision. Simple, sturdy design:
- · All parts which come into contact with foodstuffs can easily be removed for cleaning, thus maintaining the highest standards of hygiene.
- Induction motor for intensive use.

Model	Power	Dimension	Capacity
CL 50	550 W	320x350x590mm	upto 250kg/hr

# **AUTOMATIC JUICER**



## **AUTOMATIC JUICERS**

- High power, low noise levels: the powerful, heavy duty motor operates at a speed of 3,000 rpm, meaning that the juice oxidizes less quickly. The resulting juices are particularly smooth and bursting with flavour. The noise levels of the J 80 Ultra/ J 100 Ultra are so low that they can be used right in front of the customer.
- Practical: the drip tray can hold up to 300 ml of liquid, meaning that your worktop stays clean.
- · Large-capacity pulp container! the 6.5-litre (J 80 Ultra) or the 7.2-litre (J 100 Ultra) translucent container slots neatly underthe ejector spout, to avoid pulp splashing onto the worktop.

Model	Power	Dimension	Net Wet
J 80 ULTRA	700 W	162x235x535mm	11 kg

# FOOD PROCESSOR



# FOOD PROCESSOR

- A multi-function compact table-top model, easy to
- Simple to store even in the tiniest of kitchens.
- Cutter to chop, emulsify, knead, grind and prepare
- · Vegetable preparation: slice, grate and julienne for salads, sandwich filling and general daily food preparation.

The Blixer®, especially designed for the healthcare sector, turns raw products into texture modified foods. All foods, whether raw or cooked, sweet or savoury, whether entrees or mains, dessert or cheese, can be eaten by everyone at the table, even the most elderly. Ideal for processing 2-10 portions.

Model	Power	Dimension	Net Wet
R 301 ULTRA	650 W	355x305x570mm	19 kg
BLIXER® 3	750 W	240x305x445mm	12 kg

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



Made in USA



**CARVING STATION GRCSCLH-24** 



**Glo-Max Heated Display Case** with Humidity





**CONVEYOR TOASTER** TM-5H & TM-10H

**BUFFET WARMER GR2BW-24** 

**DRAWER WARMER HDW-3** WITH OPTIONAL CASTERS

**POPUP TOASTER** TPT 120 & TPT 208

**DECORATIVE LAMPS** 

& DISPLAY LIGHTS

-	1111 011 01 1111 2011			THE THE THE THE	312.10	111 220 0 111	200	
Model	GRCSCLH-24	GMHD-2PT	TM-5H	TM-10H	GR2BW-24	HDW-3	TPT 120	TPT 208
Power	1.3	0.7 KW	1.3	1.9	0.97	1.35	1.8	2.7
Dimension	66x71x57-72	48x40x67	29x41x39	37x41x39	76x67x48	75x57x79	34x32x21	34x36x23
Weight	20kg	36kg	16 kg	19 kg	30 kg	80 kg	5 kg	10 kg
Capacity	18"x24" CSCL Board	2+1 Self	150 Slice/hr.	300 Slice/hr.	1x1-1GN Pan	3 Drawer	4 Slice	4 Slice



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

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

# **MEAT SLICER**



#### **MEAT SLICER**

- Anodized cast aluminium alloy.
- Flat 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. ]
- Cast-in sharpner is standard for all models bigger than 220 A.I.
- Teflon coated or toothed blades available.
- Blade inclination 25°.

110W

145W

145W

Topaz 195

Topaz 250

Topaz 275

	<b>E</b>	
	TC-8	TC-12
MEAT MINICED		

**MEAT MINCER** 

#### MEAT MINCER

- Anodized aluminium body and ABS shockproof sides.
- Ventilated motor.
- Oil-bath gear box.
- Ground tempered helical gears.
- Bright finished mouth and feeding worm.
- S/S plates and knives.
- Compartment for knives and plates.
- Reverse (optional).
- CE version with: IP 54 protection rated controls and NVR device.

Model	Power	Dimension	Capacity
TC 8 Vegas	250W	560x400x350 mm	70kg /hr.
TC 12 E	735 C	HEESE CUTTER <sub>nm</sub>	25kg /10min
TC 22 E	800W	320x460x470 mm	33kg /10min

# **BONE SAWS**



#### **BONE SAWS**

Machine of modern design, safe and simple to use. Anodized aluminium; supporting structure of casing, door and working surface are made of stainless steel. Pressing arm, portion measuring device, microswitch on cover, blade cover, push-button board and selfstretching upper pulley. The easy and precise adjustment of the pulley, both in height and in updown and left-right inclination, assures a better contact of the blade. Easy cleaning thanks to two construction features:

- all electrical parts are housed in the back side of the
- With a simple operation you can take the blade and the upper pulley off, so that there is a flat surface to be cleaned.

1	Model	Motor	Dimension	Blade Lenght
	SO 1550 F3	1ph 1.5	720x570x1200 mm	1550 mm
	SO 1650 F3	1ph 1.5	720x570x1200 mm	1650 mm
100	SO 1840 F3	1ph 1.5	720x570x1200 mm	1840 mm

POTATO PEELER

# **BOWL CUTTER**

430x400x370 mm

600x500x420 mm

600x500x500 mm

8

10"

11'



# **BOWL CUTTER**

- · Strong AISI 304 steel construction.
- Detached motor and bowl for a better thermal insulation.
- S/S bowl with handles and heavy bottom.
- · High efficiency ventilated motor for continuous operation.
- Strong cutlery steel knives.
- Safe operations ensured by a system of micro switches on the lid.
- See-through lexan lid.
- Variotronic: speed control with stabilizer.
- Lid with opening to add ingredients during operation.
- C4, C6 and C9 available with steplessly variablespeed drive.
- C15 available with 2 speeds.
- · C15 HP7 with steplessly variable-speed drive and inverter as a standard.
- Standard: spatula and sharpening stones.
- Optional: serrated knives, emulsifying knives, knives for pesto sauce and knives to mix dough.

Model	Power	Dimension	Capacity
Katana 6	370 W	832x582x760 mm	6 Ltr
C6	350 W	450x330x310 mm	5.3 Ltr
C9VV	350+350 W	720x350x500 mm	9.4 Ltr

# VEGETABLE CUTTER







TM2-INOX Pow

515

515

TM2 INOX

TM-TG

# **VEGETABLE** CUTTER

- Aluminium alloy and S/S construction.
- Ventilated motor for continuous operation.
- Thanks to its compact design the machine is easy to install inside every kitchen.
- The exclusive feeding system makes easy to process also soft products like mozzarella cheese.
- Safe operation is ensured by interlock switches on product pusher, lid and collect-ing tray.
- Version with dishwashing safe S/S lid available.
- Large number of discs available for every purpose.



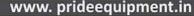
PPJ 10

- AISI 304 STAINLESS STEEL BODY. Transmission system with self-
- Poliv. · High efficiency ventilated motors for continuous operation.

tensioning belt

- stainless peeling disc.
- PP abrasive walls with easily replaceable mantle by the operator.
- · Bath and easily removable bottom peeling without tools and dishwasher safe (patented).
- exhaust system automatically potatoes.
- exhaust vent in stainless steel with quick and sealed locking.

-						
ver	Dimension	Net Wet	Model	Power	Dimension	Output /hr
W	720x350x500 mm	17.5 kg	PPJ 6	370 W	500x630x650mm	105 kg/hr
W	750x350x800 mm	20 kg	PPJ 10	735 W	720x570x1200 mm	170 kg/hr
			PPJ 20	1105 W	640x760x1400 mm	275 kg/hr







# **SALAMANDER**



## **SALAMANDER**

- · Supplied with 1 cup filter holder and interchangeable two cup dribbler. 5 liter boiler, 2500 watt element and rotary pump -
- a professional gourmet set up for espresso beans. · Designed with rotary pump and direct water connection for busy food service situations.
- Prepare up to two cups at the same time
- Easy to remove drip try with full Indicator
- Double protection for the heating element: in edition to the safety thermostat, if the boiler water in not at working level, the machine does not heat
- · Built with components used on our professional foodservice models: goup, filter holder solenoides, steam/watertaps

Model	Power	Dimension	Net Wet
Basic	2800 W	620x445x430cm	16 kg
Pro 1/2 G	1700 W	500x630x650cm	45 kg
Pro 1/1 G	3400 W	750x630x630cm	56 kg

# DRINK MIXER &BLENDER



# DRINK MIXERS

with a modern soft design. Designed to commercial use, they meet all European and North-American safety requirements.

- White or chrome head, aluminium stem and die casting base for a perfect stability, no edges or seams for easier cleaning.
- Countertop (1 or 2 cups) or wall unit versions available.

# HAND-HELD MIXERS

- Highly effective patented cooling system.
- Sturdy and light weight fiberglass ABS body.
- Ergonomic handle.
- Rubber buffer between motor and shaft.
- High efficiency motors.
- 3 controls available: one speed drill like speed control Variotronic: speed control with stabilizer
- Safety device preventing switching on by mistake.
- Trigger switch for continuous blending.

Model	Power	Dimension	RPM
Sirio	100W	210x250x520 mm	14000
Sirio 2	100+100W	370x260x530 mm	14000
Ciclone 20	150W	440x330x150 mm	12000

# SANDWICH GRILLER



## SANDWICH GRILLER

Suitable for cooking meat, fish, eggs, vegetables, cheese and any other food that can be grilled; ideal for sandwiches and rolls of different size and thickness.

Thanks to its small size, it is easy to handle and to position, offering as well a large cooking surface. Ribbed or smooth cast iron or smooth stainless steel surfaces available.

- cast iron plates with ceramic coating treatment: highest sturdiness and life time perfect thermal conductivity very easy to clean
- adjustable upper plates
- self balancing upper plate
- shock-proof coated heating elements, adherent to the plates for a perfect thermal conductivity;
- adjustable thermostat up to 300° C
- heavy-duty machine

Model	Power	Dimension	Usefull Surface
Elio	1500 W	490x320x330cm	250x255
Cort	2100 W	430x420x270cm	355x255
PDR	3000 W	560x430x270cm	500x255

**STERILIZERS** 



STERIL UV 16 W

# **STERILIZERS**

- •Made from AISI430 stainless steel.
- Chamber is closed by a smoked plexiglass door.
- Removable see-through plexiglass knives holder makes sanitation easier and allows sterilization without having to rotate the knives.
- Knives holder with built in drops collecting tray. (only on 24W version).
- Mercury vapour lamp with wire screen protection.
- A safety microswitch switches the lamps on when the door is opened and switches them off when it is closed.
- The curtesy lamp, on 24W model, turns on only when the switch is "on" and the timer is at "0".

Model	Power	Dimension	<b>Knives Capacity</b>
Steril UV 16W	70W	470x250x700 mm	15 pcs
Steril UV 24W	100W	470x400x700 mm	20 pcs

# PIZZA OVENS

# STROMBOLI 2



#### STROMBOLI

- Stainless steel structure
- Stone baking deck
- Shock-proof heating elements
- Air vent with shutter
- Capacity to 1 level: 2 pizzas Ø ≤ mm 225.

## VULCANO:

- Stainless steel construction
- Refractory brick decks
- Shock-proof heating elements
- Air-hole
- Ceramic fibre lining
- 2 separate backing chambers thermal insulated
- 2 thermostats for each chamber which select the lower and upper zone
- Capacity: 2 pizzas ø mm 300
- Capacity: 3 pizzas ø mm:
- 2 pizzas mm 252, 1 pizza mm 298

Model	Power	Dimension	Usefull Surface
Stromboli	1600 W	580x490x245mm	410x360 mm
Stromboli 2	3200 W	580x490x420mm	410x360*2 mm

# SLOW & CITRUS JUICER



# SLOW JUICER

Low-speed juicer extractor for fruits and vegetables

- Stainless steel construction.
- Special introduction hopper for easy loading of larger pieces.
- High efficiency screw propeller.
- Quick and easy disassembly of the parts used for processing.
- Pestle for easy introduction of the products.
- Cleaning brush.
- Equipped with 2 trays: one for juice and one for waste.
- Equipped with 3 different drilling strainers.
- High efficiency asynchronous ventilated motor.

# CITRUS JUICER

- 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.
- Reamer and sieve are one piece to squeeze with the maximum efficiency.

Model	Power	Dimension	Capacity
Ektor-37	250 W	145x220x530 mm	37 rpm
Apollo ECO	150 W	270x340x370 mm	320 rpm
Apollo Corn Leva	150 W	270x340x370 mm	320 rpm



HOBART

Made in Germany

Made in USA

Winterhalter is the specialist in commercial warewashing systems. Perfect cleaning results are guaranteed from dishwashers, cleaning products, water treatment devices and racks. Winterhalter products are characterised by their innovation, efficiency, ease of use and the results delivered to professional kitchens for decades.

# **UNDER COUNTER GLASS WASHER**



# **GLASS WASHER**

- · 2 minute wash cycle
- 400mm x 400mm glass basket
- Simple two touch control panel operation
- High volume Glasswasher
- Built in chemical dispensers
- Single piece wash arms provide highly effective wash action
- · Double skinned door
- Removable basket guides
- Heavy duty easy to use controls
- · Primary and secondary protective filter system
- Optional drain pump

# **Benefits**

- Easy to operate Easy to Clean Eco friendly
- Accurate, automatic and safe dosing of chemicals
- Secondary protective filter system ensures cleaner water for longer periods which reduces water and chemical consumption
- 10 litre wash tanks ensure a quicker heat up time and reduced electricity costs

Model	Power	Dimension	Weight
G-400	2.85 kw	450x517x790 mm	50 kg

# UNDER COUNTER DISH WASHER



# UNDER COUNTER DISH WASHER

- Simple, clear controls
- · Double skinned door
- · Integral chemical dosing pumps
- Unique removable door and rack guides
- Moulded steel interior wash chamber
- Extremely low capacity wash tank
- Auto cycle facility
- · Full coverage filter system
- The upper and lower washing system remove stubborn contaminations – within 2 or 3 minutes.
   The twofold wash water filtration system guarantees an effective washing process with gleaming washing results.

# Your benefits are

- Best warewashing results
- Easy operation
- Low operating costs
- Modern and compatible design
- High service friendliness

Model	Power	Dimension	Weight
D500	6.84 kw	550x605x860 mm	53 kg

# **HOOD TYPE DISH WASHER**



HOOD TYPE DISH WASHER

The P50 is ideal for high volume catering and hospitality dishwashing-perfect for the busy commercial kitchen wash up area.

- Simple, clear and colour-coded controls made from robust CN-switches
- Integrated temperature displays
- Electro mechanical controls
- Two programmes for different degrees of soiling
- Rotating wash and rinse arms for efficient removal of dirt
- · Wash and rinse arms easy to remove and clean
- Complete coverage of wash area, including corners
- Automatic hood start lets you go on with other tasks
- Self-draining wash pump no dirty water is left
- Continuous hood cleaning system cleaner interior of machine hood

Model	Power	Dimension	Weight
P50	11.8 kw	635x750x1480 mm	98 kg



Monolith has been manufacturing Italian tapware of high quality and polished design for many years, gaining a deep experience which made it able to create a valid alternative to the most important producers of plumbing accessories and components producing faucets for commercial kitchens.

We are specialized in the wholesale selling offaucet systems both single and double bore, as well as of stop and drainage taps. Additionally, a wide selection of accessories is available, since Monolith covers the entire range of Italian-style tapware.

# **HOSE REEL (15 meter)**



# WALL MOUNTED



# **DECK MOUNTED**



www. prideequipment.in

















- Sprayer System
- East Clean Surface
- Air Cooled System
- Antibacterial Storage Area
- Electronic Control
- Large Ice Storage Space
- T Climate Type
- Easy Clean Air Filter
- Door with handle
- Optional Service kit with drain pump
- Silent operation with magnetic pump
- Top Cover
- Multifunctional Button
- Optional Potentiometer





Model	Power	Dimension	Capacity	Weight
FR30	450 watt	390x515x640 mm	27 kg/day	39 kg
FR50	600 watt	500x580x800mm	47 kg/day	53 kg
FR70	800 watt	738x600x822 mm	67 kg/day	81 kg
FR100	1200 watt	738x600x822 mm	96 kg/day	97 kg



For more than 46 years it has been our mission to provide our customers with the best tool for cooking. Starting out in 1973 with only 18 employees, our success has been built on an unwavering commitment to a shared goal of continually creating value for our customers.

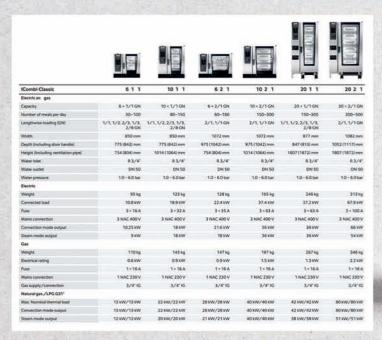
With over 1,200,000 RATIONAL units on the market, our cooking systems have become a standard in professional kitchens all over the world. According to our 2018 Kantar TNS study, 98 % of our customers in the relevant German, British and Asian markets confirm that we are on the right track: they would recommend us.



Made in Germany 2 Year Warranty

# iCombi® Classic.

Productive. Robust. Reliable.





We've thought of everything.

# iCombi® Pro. The new standard.













				.,6	LIGITORI	10.01
iCombi Pro	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
Electric and gas	0.0000000000000000000000000000000000000	112,000,000,00	9132001	200000000000000000000000000000000000000	1 800+1010	
Capacity	6 × 1/1 GN	10 × 1/1 GN	6 = 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
Number of meals per day	30-100	80-150	60-160	150-300	150-300	300-500
Lengthwise loading (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	2/1.1/1 GN	1/1.1/2.2/3.1/3. 2/8 GN	2/1.1/1 GN
Width	850 mm	850 mm	1072 mm	1072 mm	877 mm	1082 mm
Depth (including door handle)	775 (842) mm	775 (842) mm	975 (1042) mm	975 (1042) mm	847 (913) mm	1052 (1117) mm
Height lincluding ventilation pipe)	754 (804) mm	1014 (1064) mm	754 (804) mm	1014 (1064) mm	1807 (1872) mm	1807 (1872) mm
Water inlet	R3/41	R3/4	R3/4"	83/4"	R3/4"	R 3/4
Water outlet	DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
Water pressure	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 ba
Electric						
Weight	100 kg	130 kg	135 kg	173 kg	254 kg	325 kg
Connected load	10.8 kW	18.9 kW	22.4 kW	37.4 kW	37.2 kW	67.9 kW
Fuse	3×16A	3 < 32.A	3×35A	3×63 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	3 NAC 400 V
Convection mode output	10.25 kW	18 kW	21.6 kW	36 kW	36 kW	66 kW
Steam mode output	9 kW	18 kW	18 AW	36 xW	36 kW	54 kW
Gas						
Weight	114 kg	149 kg	151 kg	192 kg	273 kg	358 kg
Dectrical rating	0.6 kW	0.9 kW	0.9 kW	1.5 kW	13 kW	2.2 kW
Fuse	1 = 16 A	1×16A	1 = 16 A	1 = 16 A	1×16A	1 = 16 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 connection	3/4°1G	3/4° IG	3/4° IG	3/4°1G	3/4'16	3/410
Natural gas/LPG G31*						
Max, Nominal thermal load	13 KW/13 KW	22 kW/22 kW	28 kW/28 kW	40 kW/40 kW	42 kW/42 kW	80 kW/80 kW
Convection mode output	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	40 kW/40 kW	42 kW/42 kW	80 kW/80 kW
Steam mode output	12 kW/12 kW	20 kW/20 kW	21 kW/21 kW	40 kW/40 kW	38 kW/38 kW	51 kW/51 kW









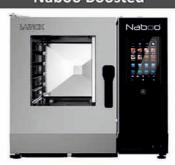


The professional oven for your restaurant. Find out how to grill, fry, roast and steam cook with the Naboo professional range of ovens, suitable for all requirements.

To create Naboo Boosted, we have put together all our experience and all our knowledge to create the best Combi ever at Lainox. We have surpassed our limits in speed, efficiency, intelligence, robustness, connectivity, size, flexibility and power. We stopped thinking about obstacles and concentrated on the goals we wanted to achieve. High Speed Oven

Combi Oven

# **Naboo Boosted**



Naboo boosted provides you with Naboo coach, a genuine virtual assistant that gives you advice in the cooking stages, suggests the most suitable washing cycle to run or even lets you know when maintenance is required.

The Intelligent Energy System (IES) controls energy consumption based on the quantity of food being cooked, while ensuring the temperature remains accurate and stable. The exclusive Naboo boosted AUTOCLIMA controls the ideal climate, therefore guaranteeing excellent cooking quality at all times.

Model	Power	Dimension	Capacity
NAE061B	11.6 kw	852x850x820 mm	6x1/1GN

# ELECTRIC CONVECTION OVEN





XF 003

# XF003

- · Countertop, electric model, Stainless steel chamber
- Manual drop down glass door opening, Manual controls, AIR. Plus technology distributes air within the baking chamber, DRY.Plus technology performance moisture and humidity extraction
- Protek.SAFE technology Maximum thermal efficiency with cool glass door and external surfaces
- Supplied with 2 flat alumnium trays
- Temperature range 30C to 260C (Temperature can also be set in Fahrenheit), Weight 16kg

# XF 023

- High quality of baking thanks to fan and chamber design studied to optimize the air flow
- Uniform baking at all points, Drop down door with hinges designed for optimum reliability, they have been tested for more than 60,000 openings with perfect balancing and soft closing, Stainless steel chamber for maximum hygiene, Manual control panel with embedded knobs to protect them from impact, Safety Touch, the external glass remains cool thanks to an air space between the two glasses that compose the door
- Internal lights, Supplied with 4 pans, Weight-20kg
- Tray Spacing: 70mm, Convection Baking: 30C 260C

Model	Power	Dimension	Tray Size
XF 003	2.7 kw	480x523x402 mm	342x242* 3pcs mm
XF 023	3 kw	600x587x472mm	460x330* 4pcs mm

# Oracle





**High Speed Oven** 



Fast Cooking System



Combi Wave



Microwave Cooking System



Connected

Model	Power	Dimension	Chamber
ORACGS	3.6 kw	465x610x630 mm	310x320x180

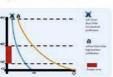


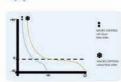
# BLAST CHILLING

SHOCK FREEZING









Model	Power	Dimension	Capacity
Z0051SA	1.38 Watt	790x820x900 mm	5xGN1/1

Blast Chiller

# ELECTRIC CONVECTION OVEN



XF 043

# XF 043

- Four tray 600 x 400 mm
- 70 mm tray spacing
- Powerful reversing fan for even baking Timer
- Weight: 44 Kg
- Power Rating: 220-240V~1PH; 3.2kW, 15 amp
- Small with big Capacity
- The whole line has been properly designed with components able to work continuously for long times
- High Quality of Baking by fan and chamber design studied to optimize the air flow
- Uniform Baking at all points
- The external glass remains cool thanks to an air space between the two glasses that compose the door (inner temp. 260o C - outer temp. 60°C)
- The insulating material employed is characterized by extraordinary insulating features
- Hinges are designed for optimum reliability and have been tested for more than 60,000 openings with perfect balancing and soft closing
- Stainless Steel Chamber for maximum hygiene
- Manual Control Panel (timer & temperature) with embedded knobs to protect them from impact
- Internal Light

Model	Power	Dimension	Tray Size
XF 043	5.3/3.2 kw	800X705X472 mm	400x600* 4pcs mm

# ELECTRIC CONVECTION OVEN



XFT 133

# XFT 133

- Capacity: 4460 x 330
- Convection baking: 30°C 260°C
- DRY.plus technology
- Quick extraction of the humidity of the baking chamber
- STEAM.Plus technology
- Aluminum flat pans
- 99 baking programs memory
- Each one made up of 3 baking steps + pre-heating
- Protek.SAFETY technology
- Maximum thermal efficiency and working safety Visualisation of the residual baking time
- Continous functioning
- Visualisation of the set and real temperature values in the oven chamber
- Manual door opening from top to bottom
- Rounded stainless steel chamber for hygeine and easy cleaning
- Oven chamber lightning with halogen lamp
- Light weight-heavy duty structure using innovative materials, Weight 31 kg

Model	Power	Dimension	Iray Size
XFT 133	3 kw	600x655x509 mm	460x330* 4pcs mm



Berjaya Steel strives to meet different market demands by offering a wide variety of high-quality yet cost effective products including commercial refrigeration, electrical & gas cooking equipment, foodservice equipment, bakery machinery and stainless steel fabrication. We are dedicated to provide a true One Stop Kitchen Solution experience for our clients.

# **BAKING DECK OVEN**



#### BERJAYA GAS OVEN

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

Model	Dimension	Tray Size
BJY-G30-1PRM	1000x740x550 mm	400x600x1 pcs
BJY-G60-1PRM	1340x900x660 mm	400x600x2 pcs
BJY-G120-2PRM	1340x900x1420mm	400x600x4 pcs
BJY-G180-3PRM	1340x990x1777mm	400x600x6 pcs
BJY-G270-3PRM	1760x990x1777mm	400x600x9 pcs
BJY-E3KW-1PRM	920x700x410 mm	400x600x1pcs
BJY-E6KW-1PRM	1250x845x615 mm	400x600x2pcs
BJY-E13KW-2PRM	1250x845x1220 mm	400x600x4pcs
BJY-E20KW-3PRM	1280x875x1640 mm	400x600x6pcs
BJY-E25KW-3PRM	1700x875x1640 mm	400x600x9pcs

# TWO DECK ELECTRIC OVEN WITH PROFFER



## BERJAYA ELECTRIC OVEN

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

Model	Power	Dimension	Tray Size
BJY-2B+8PF-G	1.7kw	1310X960X1810 mm	400x600x4 pcs
BJY-2B+8PF-E	16.2kw	1225x1100x1615 mm	400x600x4 pcs
NOTE 2 DECK	OVEN +	8 PANS PROOFER	

# **ELECTRIC PROVER**



BJY-16PF

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

- Stainless Steel Single Door Proofer With Humidifier
- With operating range: 30-60°C.
- With humidity controller.
- Easy to operate.

# NOTE (WITHOUT BACKING TRAY)

Model	Power	Dimension	No of Pan
1DPF-16	2kw	530X785X2025 mm	16 pcs
2DPF-32	2kw	1068x785x2025 mm	32 pcs

# SPIRAL MIXER WITH NETTING



# PLANETARY MIXER WITH **NETTING**



BJY-BM20N

# PLANETARY MIXER WITH NETTING

- These Planetary Mixers are high performance and durable from Berjaya are suitable for mixing of flour, food-stuff and also egg beating.
- The beater is suitable for thin batters, cake, crushed or powdered, pasty foods like stuffing etc. (Set machine at Middle speed)
- Wire whip is suitable for mixing liquid foods, whipping cream and beating eggs. (Set machine at HIGH SPEED)
- The dough arm is suitable for heavy dough. 45-50% water is suggested to be added to the flour. (Set machine at LOW SPEED)

Model	<b>Bowl Capacity</b>	Dimension	Power	
BJY-SM30D	28 Ltr.	730x450x850 mm	1700 W	ĺ
BJY-SM40D	45 Ltr.	900x500x1200 mm	1800 W	
BJY-SM50D	66 Ltr.	1100x600x1230 mm	3600 W	

Model	<b>Bowl Capacity</b>	Dimension	Power
BJY-BM5N-B	5.5 Ltr.	350 x 230 x 400	300 W
BJY-BM7N-B	7.5 Ltr.	400 x 250 x 410	325 W
BJY-BM10N	10 Ltr.	430 x 420 x 690	600 W
BJY-BM20N	20 Ltr.	530 x 460 x 880	1100 W
BJY-BM30N	28 Ltr.	550 x 450 x 880	1500 W
BJY-BM40N	38 Ltr.	640 x 620 x 1040	2100 W
BJY-BM60N	60 Ltr.	910 x 740 x 1600	2300 W

# **BREAD SLICER**



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

- · Smaller space occupation
- · High performance and high efficiency

Model	Power	Dimension	Capacity
BJY-BS31	0.25kw	1650X740X780 mm	31 pcs/12 mm



# **DOUGH DIVIDER & ROUNDER**



- Production Spec: 30pcs / time, each divided weight 30 – 100gram.
- · Evenly distribution of dough.
- Strong framework can maintain long time precision.
- · Perfect rounding result.
- 3 dividing trays included.

Model	Power	Dimension
BJY-DDR30	750 Watt	600x730x1560 mm

# **DOUGH SHEETER**



- Easy cleaning conveyor belts
- · Operate sheeting by hand or by foot.
- Instant reaction while operate.
- Precise thickness adjustment and performance.
- · Easy to reach the top flour container.
- Special design dough scraper on rollers to prevent stained.
- · Safety cover at both side feed in entrance.
- · Easy store up to save factory space.

Model	Belt Size	Power	Dimension
GT 1002	500x2000	400 Watt	2540 x 910 x 1150 mm

# COMMERCIAL ELECTRICAL/GAS RICE COOKER





# Commercial Electrical Rice Cooker

Big capacity - suitable to use in hotel, restaurant, hawker stalls and other mass cooking functions When rice is perfectly cooked, cooking function will stop and automatically switched into keep warm mode.

Model	Power	Dimension	Capacity
BJY-ERC64-N	2650 Watt	460x550x380 mm	8.5 Ltr.
BJY-GRC60	+3	550Ø x 450	10 Ltr.

Pridbake established in 2012 in India has been dedicated to baking machine trading for over 6 year and is well know with a excellent reputation in this industry. We specialize in bakery equipment like: dought sheeter divider & rounder pizza sheeter planetary mixer, spiral mixer & deck oven, ect our products have been import to more than five countries including taiwan, malaysia, chine, eurpoe is our priority which leads us to constantly upgrade the quality for our products with innovation to meet the needs of clients. We always provide the best service to every customer



# **DOUGH SHEETER**



# **DOUGH SHEETER**

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

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

Model	HP	Dimension	Belt Size
450A	1/2hp	1800x760x600 mm	430x1700 mm
520A	1/2hp	1800X850X600 mm	515x1700 mm
450B	1/2hp	2100x760x1100 mm	430x2000 mm
520B	1/2hp	2100x850x1100 mm	515x2000 mm

# MOMO STEAMING COOKER RICE COOKER



Upgrade your kitchen by adding the stylish Panasonic SR-942D (SS) 2.5 kg Momo Steaming Cooker. This is an absolutely utilitarian appliance which enables every cooking enthusiast to have a fuss-free cooking experience and it is safer than the conventional cooking methods.

This Rice Cooker has capacity of 2.5 Kgs of Rice. Due to their durability and attention to safety Panasonic has earned the certificate for Electrical Equipment (IECEE) CB Scheme for these Cookers.

Model	Power	Power Source	Capacity
SR-942D	1400 Watt	Electric	4.2 Ltr.
SR-972D	2500 Watt	Electric	7.2 Ltr.

# **VERTICAL CONTACT TOASTER**



The Vertical Contact Toaster (VCT) gives buns a consistent, golden brown finish — preventing ingredients from soaking in and helping the sandwich remain firm and delicious from the first bite.

# FEATURES:

- · Dual-sided platen for additional toasting
- Auxiliary heater warms top side of buns
- Digital controller to adjust temperature of the platen
- Separate compression adjustments for the heel and the crown
- Release sheets allow buns to move easily down the heated platen without sticking
- Additional features available, including wide mouth bun feeder, butter wheel, and heated base.

Model	Power	Dimension	Weight
VCT-35	3000 Watt	660x406x838 mm	40 kg.





With over 100 delicious recipes pre-programmed by our global team of chefs, simply select your menu, Press & Go!

The new operating controller works intuitively, just like your mobile phone, so staff are quickly familiar with how to operate the Merrychef conneX® oven and deliver consistent, delicious results with every order.

# WOOD & GAS FIRE PIZZA OVEN





JOLLY REFINITO

# WOOD FIRED PIZZA OVEN

Completely insulated and covered with INOX steel and a copper facade

- A small-size fully equipped professional pizza ovens. For your family meals, barbecues and outdoor grills or for a pizza with friends.
- For small restaurants that want to add pizzas and other special wood-cooked dishes.
- JOLLY RIFINITO model is insulated and covered with stainless steel and copper facade.
   Incorporated inox steel oven threshold. No additional covering is required. Model JOLLY RIFINITO can be supplied with or without iron support stand.
- JOLLY GREZZO model is the heart of your oven. It is a recessed oven that must be insulated, walled up and finished as you desire.
- Model JOLLY RIFINITO and model JOLLY GREZZO can be arranged or directly fitted with gas burner.

Model	Inner Size	Dimension	Weight
Jolly Rifinito	920 mm	1250x1250x1900 mm	550 kg
Jolly Grezzo	920 mm	1070x1250x950 mm	500 kg
Universal	1100 mm	1450x1450x1850 mm	1000 kg

# HIGH SPEED OVEN



# @ikon e1s

Perfect results every time High speed oven

A compact, stylish counter-top appliance designed to easily fit into small spaces and provide an invaluable resource for small businesses looking to add a hot food option to their operation or to improve throughput. Easy to install with ventless operation as standard, so no extraction hood is needed, together with a patented cooling system with Air Curtain Technology® keeping exterior surfaces cool-to-touch makes it perfect for small spaces and tight corners. Cooking up to 10x faster than a conventional oven and simple to use with an easyTouch® icon-driven touchscreen, this single appliance will help you deliver high quality food with every order and reduces the need for other kitchen appliances.

Мо	del	Dimension	Power	Weight
eiko	on® e1s	407x538x588 mm	2990 Watt	58 kg

# **HIGH SPEED OVEN**



# cikon e2s

Perfect results every time High speed oven

The eikon® e2s is the first choice for anyone who wants to prepare fresh, hot food on demand where space is at a premium.

The eikon® e2s is the ideal way to cook, toast, grill, bake and regenerate a wide range of fresh or frozen foods, such as sandwiches, pastries, pizzas, fish, vegetables and meat.

Two Standard Power eikon® e2s units can be connected together using an adapter (sold separately) to double your cooking capacity running off one 30/32A supply.

Model	Dimension	Power	Weight	
eikon® e2s Classic	356x595x620 mm	4500 Watt	61 kg	



# LINCOLN

About the product: The Winner of the 2007 Kitchen Innovations Award, the Lincoln Impinger Conveyor Ovens with the new patent–pending FastBake Technology increase output, reduce cook time and reduce utility costs. Using the latest advancements in air impingement technology, quality food pleases hungry customers within a reduced bake time.

# CONVEYOR PIZZA OVEN





Model	Power	Dimension	Temperature
2504	6000 Watt	1270x797x457 mm	32°C - 315°C
2504-1	12000 Watt	1270x797x813mm	32°C - 315°C

# ADVANCED LEAN BEVERAGE INNOVATION

MULTIPLEX

Vertical Over Counter Electric Soft Drink Dispenser



# Standard Requirements

- Lean post mix dispenser
- · Capable of dispensing 4 products
- 'Plug & Play' installation requires mains power, CO2 and water connection
- BiB must be stored below, or on a level with the dispense unit within 2 meter
- Water supply is piped into the unit from the mains -40psi
- Beverage grade CO2 supply 80psi regulators

Model	Dimension	Drink Capacity
Alhi4	325x645x495mm	90 drinks @1dnm*

# **VALUE GAS FRYER**



SR-42G

# <sup>→</sup>Frymaster <sup>→</sup>Dean GAS FRYER

- Fry a wide variety of products with Dean's Super Runner fryers which easily accommodate items from French fries to main entree menu selections. The fryers are available in three oil capacities utilizing 43 lbs., 50 lbs. and 75 lbs. of oil.
- Make the most of your energy dollars with Dean's exclusive Thermo-Tube design. The heating tubes provide a large oil

contact surface. Flow-tube baffles control the transfer of heat into the oil. Dean's wide cold zone frypot protects oil integrity by trapping debris under the cooking area, preventing carbonization of particles and wasteful oil deterioration.

- Dean's mechanical thermostat assures prompt recovery which reduces time lost between loads and requires no electrical hookup.
- Dean's Super Runner gas fryers achieve dependability through simplicity of design, durable stainless steel baffles and rugged cast iron burners.

Model	Frying Area	Dimension	Oil Capacity
SR 142G	356x356 mm	394x743x1143mm	21 Ltr





# SINGLE ELECTRIC FRYER

# DOUBLE ELECTRIC FRYER

# **ELECTRIC FRYER WITH FAUSET**





CE700-160C-PRE



CE700-157C-PRE

## SINGLE ELECTRIC FRYERS

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

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

Model	Power	Dimension	Capacity
GF-4SC/CE700-126C-PRE	2000 W	260x380x310mm	4 Ltr
GF-6SC/CE700-157C-PRE	2500 W	320x410x285mm	6 Ltr
GF-8SC/CE700-159C-PRE	3250 W	310x410x340mm	8 Ltr
GF-11SC/CE700-132C-PRE	3500 W	320x440x340mm	11 Ltr

# DOUBLE ELECTRIC FRYERS

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

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

Model	Pawer	Dimension	Capacity	
GF-4TC/CE700-127C-PRE	2000x2 W	480x380x310mm	4x2 Ltr	
GF-6TC/CE700-158C-PRE	2500x2 W	550x410x285mm	6x2 Ltr	
GF-8TC/CE700-160C-PRE	3250x2 W	550x410x340mm	8x2 Ltr	
GF-11TC/CE700-133C-PRE	3500x2 W	670x440x340mm	11x2 Ltr	

# ELECTRIC FRYERS WITH FAUSET

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

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

Model	Power	Dimension	Capacity
GF-8FSC	3250 W	290x550x410mm	8 Ltr
GF-8FTC	3250x2 W	580x550x410mm	8x2 Ltr
CE700-477-PRE	3000 W	343x656x320mm	12 Ltr

LAVA ROCK GRILL &

# **GAS FRYER**



# **ELECTRIC SALAMANDERS**





CE700-243-PRE



CE700-101-A-PRE

# SINGLE & DOUBLE GAS FRYERS

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

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

BTU/hr	Dimension	Capacity
18000	290x520x480mm	5.5 Ltr
36000	570x520x480mm	5.5 Ltr *2
36000	550x520x480mm	11 Ltr
38400	600x612x470mm	8 Ltr
	18000 36000 36000	18000 290x520x480mm 36000 570x520x480mm 36000 550x520x480mm

# SALAMANDERS

AT-936-PRE

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

- Oil collector for easy cleaning
- Alloy 840 heating element
- Adjustable height (EB-450, EB-600) at 936 nonadjustable

Model	Power	Dimension	Temperature
AT-936-2-PRE	2000W	610X340X280mm	50-300°C
EB-450-2-PRE	2800W	450X450X500mm	50-300°C
EB-600-PRE	4000W	600X450X500mm	50-300°C

# ELECTRIC LAVA ROCK GRILL & PASTA COOKER

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

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

Model	Power	Dimension	Temperature
CE700-243-PRE	7200W	676x555x385mm	:=:
CE700-101-A-PRE	4000W	417x600x265mm	50-100°C





# PIZZA CONVEYOR OVEN



# PIZZA CONVEYOR OVEN

- It is designed for cooking pizzas, sandwiches, pasta dishes, cooking design is much more efficient and saves time for cooking than a conventional or a convection. The 6700/103000 watt heating elements saving space in the kitchen. The stainless steel conveyor belt are easily cleaned.
- · Counter top 12"/16" depth extended conveyor belt Design to be durable, efficient and multi functional compact design
- Temperature can be set from 50 to 300°C
- Cooks up to 50 pcs/90 pcs of 6" Pizza per Hour after the unit of pre heated

Model	Power	Dimension
PO-1120-PRE	6.5K/W	1080/1380x555x440 mm
PO-1120D-PRE	6.5K/W	1080/1380x555x440 mm

# GAS PIZZA CONVEYOR OVEN



The Appearance Of The Product Is Novel, And The Exterior is of Highgrade.

The Shell Is Made Of A-grade Oil Frosted Ss430 Stainless Steel, And The Chain Is Made Of Food-grade Ss304 Stainless Steel.

The Conveyor Pizza Oven Is Equipped With The 0-400°c Digital Temperature Control Display, It Shows The Temperature Accurately, To Make Sure The Chamber Can Reach To The Constant Temperature.

The Conveyor Pizza Oven Uses The Superior 304 Stainless Steel Heating Elements On The Chamber's Top And Bottom, The Heat In The Chamber Is Uniform And The Service Life Of The Heating Elements Are Long And Stable.

Model	Belt Size	Power	Temperature
PBG-12	1100x340mm	12K/W	0-400°C
PBG-20	1550x530mm	15K/W	0-400°C

# SINGLE DECK PIZZA OVEN



EK150-104

# SINGLE DECK PIZZA OVEN

Italy style gas/electric pizza oven 500°C

- The oven is special designed for baking pizza, Biscuit, Egg-tart and Cookies
- Mechanical Thermostat 500°C EGO
- The use of special brick stone with good storage temperature
- Superior stainless steel heater (#430) enable to make durable and heating even
- With flame-out protection device is in unexpected statue to ensure safety
- The chamber material for all oven is used for aluminized coid with fast heat transfer, high Temperature Resistant

Model	Power	Dimension	Description
EK 150-100	100 W	1000x830x480 mm	Gas
EK 150-104	100 W	1350x850x530 mm	Gas

# STONE PIZZA OVEN



QP2-2 PRE

# STONE PIZZA OVEN





EK100-111

# STONE PIZZA OVEN



EK100-101



EK100-100

# STONE PIZZA OVEN

- If you want to enjoy brick oven quality pizza or baked goods without owning a brick oven, the baking stone is cost effective option and also a great gift idea for pizza pizza lovers and bakers alike.
- The stone is placed on the middle rack, or bottom of the oven, preheated for 20 minutes (or an hour if it's thicker), before baking.
- Superior Performance- Suitable for Continuous or Shift Operation.

Temperature range: 50-350°C

Timer: 0-30 Min.

Model	Power	Dimension	Inner Size
QPI-F	2 kw	560x570x280 mm	400x400 mm
QP2-F/2B-F	3 kw	560x570x440 mm	400x400 mm

# STONE PIZZA OVEN

- · If you want to enjoy brick oven quality pizza or baked goods without owning a brick oven, the baking stone is cost effective option and also a great gift idea for pizza pizza lovers and bakers alike.
- The stone is placed on the middle rack, or bottom of the oven, preheated for 20 minutes (or an hour if it's thicker), before baking.
- Superior Performance- Suitable for Continuous or Shift Operation.

Temperature range: 50-350°C

Timer: 0-30 Min.

Model	Power	Dimension	Inner Size
EK100-110	2 kw	690x620x250 mm	500x400 mm
EK100-111	3 kw	690x620x430 mm	500x400 mm

# STONE PIZZA OVEN

- If you want to enjoy brick oven quality pizza or baked goods without owning a brick oven, the baking stone is cost effective option and also a great gift idea for pizza pizza lovers and bakers alike.
- The stone is placed on the middle rack, or bottom of the oven, preheated for 20 minutes (or an hour if it's thicker), before baking.
- Superior Performance- Suitable for Continuous or Shift Operation.

Temperature range: 50-350°C

Timer: 0-30 Min.

Model	Power	Dimension	Inner Size
EK100-100	3-4.2 kw	870x630x370 mm	600x400 mm
EK100-101	7.08 kw	1210x885x500 mm	600x400 * 2mm





# **HOT DOG ROLLER**





SANDWICH GRILLER SINGLE



# GH-813A GH-813PA

SANDWICH GRILLER DOUBLE



# HOT DOG ROLLER

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

- 5,7,9 extra long roller
- All Stainless Steel construction
- Easy to clean and durable
- High efficiency stainless steel heating element
- Model CE140-105 Hot Dog 9 roller with warming case & cover

Model	Power	Dimension	Capacity
CE140-105	2.6kw	590x405x510mm	9 Rollers
DR-40	:(*)		

#### SANDWICH GRILLER SINGLE

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

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

Model	Power	Dimension	Weight
GH-811A-2E-PRE	1.8kw	390x440x250mm	16kg
GH-811PA-2E-PRE(Jambo)	2.2kw	450x400x300mm	20kg

# SANDWICH GRILLER DOUBLE

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

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

Model	Power	Dimension	Weight
GH-813A	3.6kw	570x305x210mm	28kg
GH-813PA-2E	2.2x2kw	840X305X210mm	39kg

# ELECTRIC GRIDDLE PLATE

# Half Flat & Half Grooved





# GRIDDLE PLATE Flat Griddle





# FOOD DISPLAY STEAMER



ST-DG-5

# **GRIDDLE PLATES**

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

- Homogenous cooking
- · Easy to clean

Model	Power	Dimension	Thickness
EG-530E-PRE	3kw	500x490x270mm	1.2cm
EGG-730FG-2-PRE	4.4kw	730x500x230mm	1.2cm

Model	Power	Dimension	Thickness
EG-730FGA	4.4kw	730x500x230mm	1.2cm
GG-550F	10700/BTU	550x500x550mm	1.2cm

# FOOD DISPLAY STEAMER

Food Display Streamer Suitable for momos, idli etc

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

Model	Power	Dimension	Layers
ST-DG-5	0.9kw	380x400x475mm	5
ST-DG-6	1.2kw	457x518x825mm	6





# **BLOATING / MARINATOR**



# **BLOATING/MARINATOR**

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

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

Model	Power	Dimension	RPM
BLM-038	0.4kw	950x660x910mm	32rpm/min
BLM-050V	0.5kw	950x860x910mm	32rpm/min

# ROTISSERIES



# ROTISSERIES

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

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

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

# ELECTRIC MACHINE & GAS SHAWARMA MACHINE



KABAB SLICER

# **ELECTRIC & GAS SHAWARMA MAC**

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

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

Model	Power	Dimension	Capacity
ESWM-9K	9.9kw	530x700x1010mm	dia 400mm
CE700-189-PRE	0.1kw	530x600x960mm	dia 400mm

# **FOOD WARMER**



FWH-6P-L

# FOOD CUT UP MACHINE/ BOWL CUTTER



# FOOD CUT UP MACHINE/BOWL CUTTER

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

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

# **POTATO PEELER**



# **POTATO PEELER**

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

- · Fine and elegant appearance, easy to operate and clean
- · The adrasive band mounted on the inner wall is replacable

Model	Power	Dimension	Temperature
RPW-G-R1E	0.4kw	Ф405х775	50-85°C
RPW-G-S1E	0.4kw	450x485x770	50-85°C

# **FOOD WARMER**

# FWH-6P

- · Display showcase shelf
- With humidity convection system
- Heavy duty heating element
- · All stainless steel construction

# FW-1100

- · Display showcase shelf
- The upper layers can be put pathes or food plates
- Special for display hamburger and fried chicken
- Heavy duty heating element
- All stainless steel construction

Model	Power	Dimension	Temperature
FWH-6P-L	2.2kw	1250x810x885mm	50-85°C
FW-1100	2.8kw	1075x775x735mm	50-85°C

Model	Power	Dimension	Capacity
TQ-5B	0.37kw	530x420x540mm	80kg/hr
TQ-8/ TQ-8A	0.75kw	800x550x550mm	120kg/hr





# **POP UP TOASTER**



# **POP UP TOASTER**

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

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

Model	Power	Dimension	Capacity
4 ATS-PRE	2.2kw	370x210x225mm	4 Slice
6 ATS-PRE	3.2kw	460x210x225mm	6 Slice

# **CONVEYOR TOASTER**



# CT-100/200/300-2-PRE

# **CONVEYOR TOASTER**

The conveyor toaster offers the flexibility and performance to toast bread and buns fast- over 100, 200 or 300 slices per hour! It utilizes belt speed and not temperature, to determine the toasting colour.

- · Stainless Steel construction
- · Easy to load rack
- · Adjustable belt speed to control browning of toasts
- · Flexibility to choose front or rear discharge

MODEL	Power	Dimension	Capacity
CT-100-2-PRE	1.3kw	288x418x387mm	100 Slice/hr
CT-200-2-PRE	1.9kw	368x418x387mm	200 Slice/hr
CT-300-2-PRE	2.6kw	468x418x387mm	300 Slice/hr

# **BUN TOASTER**



# CE700-231/132

# BUNTOASTER

The Bun toaster is top quality element with temperature controller

- · Energy saving design
- Stainless Steel structure with compact design

Model	Power	Dimension	Capacity
CE700-231/132	2.4kw	400x660x290mm	-

# **WATER BOILER & MILK BOILER**



# WATER BOILER & MILK BOILER

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

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

Model	Power	Dimension	Capacity
WB-10	2kw	290x290x405mm	10 Ltr.
WB-20	2.5kw	310x310x523mm	20 Ltr.
MW-10LS-2	3.5kw	320x320x340mm	10 Ltr

# **BAIN-MARIE**



# **BAIN-MARIES**

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

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

Model	Power	Dimension	Capacity
CE 700-217	1.5kw	615x354x255mm	1/3x6"x3pcs
CE 700-219	1.5kw	630x370x254mm	1/2x4"x4pcs

# PLATE WARMER



# PLATE WARMER

The plate warmer is top quality element with temperature controller

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

Model	Power	Dimension	Temperature
RPW-G-D1E-PRE	0.4kw	Ф405х775	50-85°C
RPW-G-S1E-PRE	0.4kw	450x485x770	50-85°C





# **CHOCOLATE FOUNTAIN**



BC160-100

## **CHOCOLATE FOUNTAIN**

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

• Stainless Steel 304 • Easy to clean

Model	Power	Dimension	Capacity
BC160-100	180W	280X280X580mm	3kg/4Tiers
BC160-101	230W	330x330x680mm	4kg/5Tiers
BC160-102	280W	360x360x820mm	6kg/6Tiers
BC160-103	350W	430x430x1030mm	8kg/7Tiers

# **DIGITAL CHOCOLATE WARMER**



BC160-106-PRE

# DIGITAL CHOCOLATE WARMER

- Digital chocolate warmer machine for professional your use to keep your coloured chocolate sauces warm & ready to spray
- For professional doing chocolate fondue covering, moldings for children etc.
- 1 or 2 warming position to keep at working temperature or warm up to 0-80°C

Model	Power	Dimension	Capacity
BC160-106-PRE	1000W	485X360X180mm	8 Ltr.
BC160-108-PRE	1000W	665X360X180mm	10.8 Ltr.

# CHOCOLATE MELTING MACHINE



BC160-104



BC160-105

# CHOCOLATE MELTING MACHINE

- Chocolate Melting machine for professional your use to keep your coloured chocolate sauces warm & ready to spray
- For professional doing chocolate fondue covering, moldings for children etc.
- 1 or 2 warming position to keep at working temperature or warm up to 30-850C

Model	Power	Dimension	Capacity
BC160-104	40W	350x230x110mm	1.25kg
BC160-105	80W	230x170x110mm	1.25+1.25kg

# WAFFLE MAKER & WAFFLE CONE MAKER

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

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







MW500-PRE



FMW8-PRE

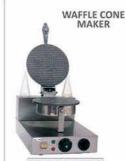




CE700-232-PRE



CE700-235-PRE



CE-700-101-PRE

Model	MW500-PRE	FMW8-PRE	BC600-148-PRE	BC600-150-PRE
Description	Waffle Maker	Waffle Maker	Bubble Waffle Maker	Bubble Waffle Maker
Dimension mm	250X490X300	250X390X260	435x225x280	420x225x290
Temperature	50°C~300°C	50°C~300°C	50°C~300°C	50°C~300°C
Power	1300W	1000W	1415W	1415W
Power	1300W	1000W	1415W	1415W

C600-150-PRE	SMW8-PRE	CE700-232-PRE	CE700-235-PRE	CE-700-101-PRE
ble Waffle Maker	Waffle Maker	Waffle Maker	Waffle Maker	Waffle Maker
420x225x290	345x445x240	480x250x300	570x255x300	250x390x360
50°C~300°C	50°C~300°C	50°C~300°C	50°C~300°C	50°C~300°C
1415W	2000W	2000W	1350x2W	1300W



# **DROP-IN INDUCTION**



PB-QP3.5XK-04D

## **DROP-IN INDUCTION**

Built in Induction hob Certificate: ISO9001: CE & Rosh Compliance Classic Design & Popular

Model	Power	Dimension	Adjustment
PB-QP3.5XK-04D	3.5 K/W	320X320X100mm	9 Power Level

# COUNTER TOP INDUCTION



# **INDUCTION RANGE**

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

- · Energy saving design
- Stainless Steel structure with compact design

Model	Power	Dimension	Weight
PB-TP3.5A-03	3.5 KW	350X450X145mm	8 kg.
PB-TP5A-05	5 KW	430X550X245mm	12 kg.

# INDUCTION WOK



PB-TA3.5A-11D

## INDUCTION WOK

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

Energy saving design

Model	Power	Dimension	Weight
PB-TA3.5A-11D	3.5W	350x450x150mm	8 Kg.
PB-TA5A-05	5W	430x550x255mm	12 Kg.

# DROP- IN INDUCTION



# **DROP-IN INDUCTION**

Built in Induction hob Certificate: ISO9001: CE & Rosh Compliance Classic Design & Popular

Model	Power	Dimension	Adjustment
PR-3 5XK-040x4	15 K/W	1320X1320X480mm	9 Power Leve

# COMMERCIAL MICROWAVE OVEN



MWO01-2510

Pridebake

# COMMERCIAL MICROWAVE OVEN

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

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

Model	Power	Dimension	Adjustment
MW001-2510	1 KW	579X460X362mm	5 Power Level

# COMMERCIAL MICROWAVE OVEN





# COMMERCIAL MICROWAVE OVEN

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

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

Model	Power	Dimension	Capacity
RMS510TS	1 KW	510x311x420mm	25 Ltr.
RMS511TSI	1.6 KW	560x480x360mm	34 Ltr.



# REFRIGERATOR/ FREEZER



#### REFRIGERATOR/FREEZER

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

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

Model	Power	Dimension	Temperature
GN650TNM	0.7kw	740x700x2010mm	2-8°C
GN1200TNM	0.9kw	1200x700x2100mm	2-8°C
GN650TNM-F	0.7kw	740x700x2010mm	-18°C-22°C
GN1200TNM-F	0.9kw	1200x700x2100mm	-18°C-22°C

# U/C CHILLER/FREEZER & PIZZA PREP COUNTER



# U/C CHILLER/FREEZER & PIZZA PREP COUNTER

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

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

Model	Power	Dimension	Temperature
GN1350TN2D	0.6kw	1350x690x880mm	2-8°C
GN1350TNM	0.6kw	1350x690x880mm	2-8°C
GN1800TNPC	0.8kw	1800x690x1020mm	2-8°C

# UNDER COUNTER GLASS DOOR REFRIGERATOR



# UNDER COUNTER GLASS DOOR REFRIGERATOR

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

- With Lock and key, Digital thermostat Controller
- Automatic defrost cooling system and adjustable feet & High Quality compressor & Storage Capacity/Shelf GN1/1
- Ambient Operating temperature 43°C
- Insulation -PUF 60mm
- Refrigeration R134a High Quality compressor

Model	Power	Dimension	Temperature
PEGN2100TNG	0.18	970x700x850mm	2 °C-8°C
PEGN3100TNG	0.23	1420x700x850mm	2 °C-8°C
PEGN4100TNG	0.30	1880x700x850mm	2 °C-8°C

# **BACK BAR COOLER**



# Features (Back bar)

- Inner LED Light with Switch
- Auto deforst
- Tempered glass with lock
- · Digital controller & temperature display
- Adjustable shelves
- Replaceable door gasket
- Sliding door

Model	Capacity	Dimension	Temperature
LG-208-S	200 Ltr.	900x520x900mm	0°C-10°C
LG-330-S	300 Ltr.	1350x520x900mm	0°C-10°C

# **DUAL TEMP. WINE CABINETS**



# Features (Wine cabinets)

- · Inner LED Light blue/amber
- Dual temperature for red wine/ white wine
- Adjustable electronic thermostat (upper & lower compartment
- S.S. Handle
- Tawny double glass door

Model	Capacity	Dimension	Temperature
FCW-50	39 Bottles	595x580x780mm	5°C-12°C/12°C-22°C
FCW-110	99 Bottles	595x650x1600mm	5°C-12°C/12°C-22°C

# COUNTER TOP HOT & COLD DISPLAY



# Features

- Brilliant internal LED illumination on top
- Adjustable temperature controller & display
- · Adjustable crome plated shelves
- 4 Sides glass
- Sliding door
- Front Flate Glass

Model	Capacity	Dimension	Temperature
RTW-120L-5	120 Ltr.	702x568x686mm	0°C-12°C
RTR-120L-5	120 Ltr.	678x568x686mm	30°C-90°C



# SALAD SHOWCASE



# SUSHI SHOWCASE



# HOT DISPLAY



## Standard Features

- · Digital temperature controller & display
- · 4 sides glass
- · Direct cooling system
- · Automatic defrost
- With GN PAN 5\*1/4GN, 7\*1/4GN

Model	Power	Dimension	Temperature
RT-1200L	160 Watt	1200x335x235mm	2°C-12°C
RT-1500L	160 Watt	1500x335x235mm	2°C-12°C

## Standard Features

- · Brilliant internal LED illumination on top
- · Digital temperature controller & display
- Front curved glass on RTS-43L, front flat glass on RTS-44L
- · Direct cooling system
- Automatic defrost (RTS-43L)
- · GN Pan can be ordered

Model	Power	Dimension	Temperature
RTS-43L	160 Watt	1131x450x330mm	0°C-12°C
RTS-63L	160 Watt	1307x450x330mm	0°C-12°C

## Standard Features

- · Adjustable temperature controller
- Stainless steel
- Front curved glass
- Back doors
- · GN pan can be ordered

Model	Power	Dimension	Temperature
RTR4	500 Watt	773x420x336mm	30°C-90°C
RTR5	1000 Watt	1394x420x336mm	30°C-90°C

# **ICE CREAM DISPLAY**



# **ROTATIONAL DISPLAY**



RTC-72L

# FOUR SIDED GLASS WITH RACK



# RTD-67L

# · Digital temperature controller & display

- 8\*1/6 GN Pan or 4\*1/3 GN Pan
- Automatic defrost

Standard Features

- · Direct Cooling System
- · Folding complete glass cover
- · On/Off Switch
- Stainless Steel Structure

Model	Power	Dimension	Temperature
RTD-67L	140 Watt	805x666x356mm	-18°C to-25°C

# Standard Features

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

Model	Power	Dimension	Temperature
RTC-72L	190 Watt	450x450x983mm	0°C-10°C

# Standard Features

- Internal top lighting
- Digital temperature controller and display
- Adjustable PVC coated shelves
- · 4 sides double glass
- Ventilated cooling system
- Automatic defrost

Model	Power	Dimension	Temperature
RT-90L(1R)	180 Watt	425x404x1080mm	10°C to 12°C
RT-280L-3	250 Watt	565x526x1913mm	10°C to 12°C



# **CONFECTIONERY SHOWCASE**



# **Standard Features**

- · Adjustable temperature controller
- · Stainless steel
- · Front heated glass
- · Back sliding door
- Shelves base +3
- LED Light per Shelf running the full
- length

Model	Power	Dimension	Temperature
CS-900R2	500 Watt	900x725x1290mm	2°C to 8°C
CS-1200R3	700 Watt	1200x725x1290mm	2°C to 8°C
CS-1500R3	1000 Watt	1500x725x1290mm	2°C to 8°C

# CONFECTIONERY SHOWCASE WITH DRAWER



# Standard Features

- · Digital temperature control and display
- · 4 glass drawers
- · Hidden LED backlight board
- · 3D Rotary spotlight
- · Integral stainless steel body
- Ventilated cooling system without frost
- · Louvered air duct design
- · 5 Castors, 2 with brakes

Model	Power	Dimension	Temperature
RTJ-210L	810 Watt	900x700x1200mm	2°C to 8°C
RTJ-285L	900 Watt	1200x700x1200mm	2°C to 8°C

# **HOT HOLDING**



# Standard Features

- · Temperature display
- Mechanical Temp Control
- Mechanical Humidity Control
- 2 heating ways either by water or air
- · Ventilated heating system
- · 4 Casters, 2 with brakes

Model	Power	Dimension	Temperature
RTR-420L	1500 Watt	798x540x1730mm	30°C-75°C

# **CHEST FREEZER**



# **Standard Features**

- Ultra low Energy consumption (Voltage stablizers recommended for all machine)
- Suitable for wide Climate-T (35°C to 40°C)
- Adjustable thermostat
- Faster Cooling / longer holding
- · Bigger Compressor and body condenser

Model	Power	Dimension	Temperature
100-700 Ltr.	90	140	-18°C to-22°C

# **ICE CREAM DISPLAY**



# **Standard Features**

- Ultra low Energy consumption (Voltage stablizers recommended for all machine)
- Suitable for wide Climate-T (35°C to 40°C)
- · Adjustable thermostat
- Faster Cooling / longer holding
- · Bigger Compressor and body condenser

Model	Power	Dimension	Temperature
FGS-3500	150 Watt	1030x780x890mm	-18°C to -22°C

# ICE CREAM DISPLAY



# **Standard Features**

- Brilliant internal LED illumination on top
- Digital temperature controller and display
- Triple glass door
- Automatic closing door
- Adjustable PVC coated shelf
- Ventilated cooling system
- Automatic defrost
- · Maintenance free condenser
- Lockable Door

Model	Power	Dimension	Temperature
RTD-49L	210 Watt	620x597x552mm	-13°C to -22°C

# **CUSTOMISED EQUIPMENT**



STOCK-POT-BURNER



2-BURNER-GAS-RANGE



THREE-BURNER-GAS-RANGE



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PO SINK UNIT



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THREE SINK



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FOOD PAN TROLLEY



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POTATO ONION BIN

# S.S. GRATING & GREASE TRAP











# PROFESSIONAL WOOD AND GAS FIRED PIZZA OVENS













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**COCKTAIL STATION** 



WORK TABLE WITH MARBLE TOP



WORK TABLE WITH OHS



**WORK TABLE** 



WORK TABLE WITH DRAWER





WALL SHELF



WALL CUPBOARD

WORK COUNTER



DIRTY DISH LANDING TABLE



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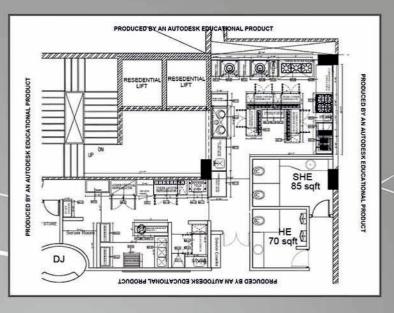
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