

Pride EquipmentTM

House of Professional Imported & Indian Hospitality Equipments

Bakery Equipments & Accessories

ISO 9001:2008



Vol-IV

www.prideequipment.in





About us

Pride Equipment is one of the largest suppliers of commercial food service equipments for hospitality industries in India. Our objective is to provide the best product and service to satisfy the needs of our clients. We are dealing in both imported and fabricated kitchen equipments and a wide range of F&B service items.

Our professional team has vast experience and In-depth knowledge of the Hospitality Industry. We believe that Advanced Technological resources and a clear client based focus are essential to meet the future demand of hospitality service professionals. Our partners have an average experience of 20 years in the industry.

Our Mission to distribute and Manufacture top quality of equipment & accessories for the food service industry to provide service solutions to the food service industry, based on our experience, know – how, specialized manufacturing potential and market research.

Human Resource & Management

The team that manages quality equipment has an accumulated experience of more than 20 years in the industry.

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 customers success is Pride Equipments success and we are ready to take the new challenges.

Contact us with Queries: info@prideequipment.in, prideequipments@gmail.com

OUR PRESTIGIOUS GLOBAL BRANDS





Ice Machines designed and manufactured thanks to continuous innovation and severe quality control. Simple and reliable, our products represent the best ratio quality/convenience today available in the market.

The Simag range has got a model for every need: bars, restaurants, hotels, discos, pubs, fishmongers, hospitals, industries, food and chemicals production processes. A simple hydraulic and electrical connection is all what is needed to have high quality ice production, always available.

TECHNICAL FEATURES :

- Stainless Steel bodywork - scotch brite
- Air or Water cooled
- Vertical Pump
- Main Switch (ON/OFF)
- Built-in cleaning System
- Easily accessible components
- Low power and water consumption
- Double defrosting system
- Refrigerant R134a or R404A

Series SDE

Drop Line



TECHNICAL SPECIFICATION

DESCRIPTION	SDE 24	SDE 34	SDE 50	SDE 64	SDE 85	SDE 170	SDE 220
SIZES MM WXD _H	334X457 H597	377X555 H637	485X575 H721	485X575 H816	670X595 H892	1042X575 H892	1042X575 H1042
PRODUCTION KG/24H **A	24	32	47	63	82	165	215
BIN CAPACITY KG	6	10	17	20	33	50	68
POWER INPUT WATT **A/*W	340/340	340/340	380/380	530/530	650/650	1200/1200	2000/2000
WATER CONSUMPTION LTR/24HR **A/*W	120/290	120/290	130/310	135/440	200/650	250/1800	325/2200
NET WEIGHT(KG)	28	30	45	48	61	94	131
REFRIGERANT	R134A	R134A	R134A	R134A	R134A	R134A	R134A

**A- AIR COOLED * W - WATER COOLED

Series SV

Dice Cubes



TECHNICAL SPECIFICATION

DESCRIPTION	SV 145	SV 205	SV 225	SV 325	SV 395	SV 545
SIZES MM WXD _H	560X614 H575	560X614 H660	760X620 H575	760X620 H575	H725	H725
PRODUCTION KG/24H **A/W*136	A**154/ W*205	A**225/ W*220	A**240/ W*285	A**320/ W*370	A**430/ W*415	A**465/ W*415
POWER INPUT WATT **A/*W	A**780/ W*610	A**1050/ W*850	A**1000/ W*850	A**1300/ W*1050	A**1850/ W*1450	A**1900/ W*1600
WATER CONSUMPTION LTR/24HR **A/*W	A168/ W2568	A264/ W3024	A288/ W3072	A348/ W3288	A456/ W5040	A486/ W5280
NET WEIGHT(KG)	A53/W51	A68/W68	A70/W70	A71/W71	A88/W83	A98/W98
REFRIGERANT	R404A	R404A	R404A	R404A	R404A	R404A

**A- AIR COOLED * W - WATER COOLED

Series SPR/SPN

Flake Ice & Bin



TECHNICAL SPECIFICATION

DESCRIPTION	SPN 125	SPR 80	SPR 120	SPR 165	SPN 605	SPN 405	SPN 255	SPN 1205
SIZES MM WXD _H	560X533 H525	560X533 H525	535X660 H690	920X590 H915	535X660 H830	1073X774 H846	529X626 H797	920X590 H785
PRODUCTION KG/24H **A/W*	A**120/ W*120	A**200/ W*200	A**320 /W*330	A**185 /W*190	A**600 /W*600	A**1150 /W*1200	A**70 /W*70	A**120 /W*120
POWER INPUT WATT **A/*W	A**500/ W*500	A**760 /W*760	A**1200 /W*1200	A**760/ W*760	A**2000 /W*2000	A**3900 /W*3900	A**330 /W*330	A**500 /W*500
WATER CONSUMPTION LTR/24HR **A/*W	A120/ W460	A200/ W840	A320/ W1800	A200/ W840	A600/ W3000	A1150/ W5000	A70/ W240	A120/ W480
NET WEIGHT(KG)	43	49	79	95	95	242	52	69
REFRIGERANT	R134A	R404A	R404A	R404A	R404A	R404A	R134A	R134A



**A- AIR COOLED * W - WATER COOLED



QUALITY ESPRESSO
Quality Espresso
Made in Spain

Leading Manufacturer of Espresso & Cappuccino Machines
Since 1952
Real espresso, anywhere from the leading espresso machine manufacturer.

RUBY PRO



RUBY PRO

RUBY PRO (Traditional Coffee Machine)

- 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 tray with full Indicator
- Double protection for the heating element: in addition to the safety thermostat, if the boiler water is not at working level, the machine does not heat up
- Built with components used on our professional foodservice models: group, filter holder solenoides, steam / water taps

Model	Power	Dimension	Boiler Capacity
Ruby Pro	2.5	43x51x37cm	5 Ltr.

OTTIMA ELECT-2 GROUPS



OTTIMA 2GR

OTTIMA ELECT-2 GROUPS (Traditional Coffee Machine)

- Built to Last with all steel body Construction
- Two Steam Arms for maximum productivity
- Two group model functions on 220 Volts for Easy Installation
- Mono-block 2 kilo brass group heads with infusion-extraction system.
- Rustproof galvanised steel chassis; stainless steel working surfaces.
- Copper boiler with independent thermo-siphon heat exchangers for each group head.
- Two stainless steel rotational steam outlets and one hot water outlet.
- Internal motor pump; electronically controlled water level.
- Secondary tubing made of Teflon.

Model	Power	Dimension	Boiler Capacity
Ottima 2GR	2.6	71x52x42cm	12 Ltr.

NEXT 2 GROUPS



NEXT 2GR

NEXT 2 GROUPS (Traditional Coffee Machine)

- Built to Last with all steel body Construction
- Two Steam Arms for maximum productivity
- Two group model functions on 220 Volts for Easy Installation
- Mono-block 2 kilo brass group heads with infusion-extraction system.
- Rustproof galvanised steel chassis; stainless steel working surfaces.
- Copper boiler with independent thermo-siphon heat exchangers for each group head.
- Two stainless steel rotational steam outlets and one hot water outlet.
- Internal motor pump; electronically controlled water level.
- Secondary tubing made of Teflon.
- Electronically controlled water level & Illuminated working area

Model	Power	Dimension	Boiler Capacity
Next 2GR	2.6	75x52x49cm	12.5 Ltr.

VISACREM VETRO



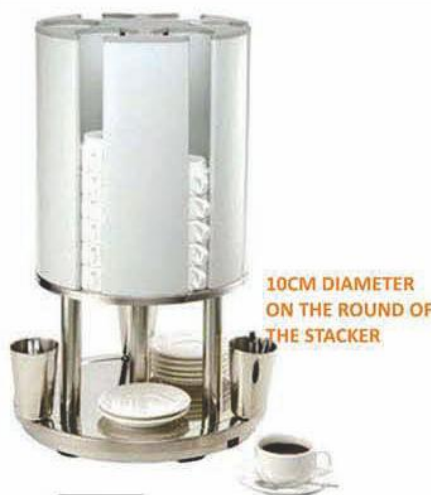
VETRO 2GR & VETRO 3GR

VISACREM VETRO (Traditional Coffee Machine)

- Tampered glass control panel
- capacity touch buttons
- Easy to clean drainage tray
- Available in 2GR, 3GR & Tall up format
- Quarter term steam tap
- One button steam tap
- Illuminated working area, backlight, push buttons
- Painted steel (white or black) side panels stainless steel back panel & cup rail

Model	Power	Dimension	Boiler Capacity
Vetro 2GR	3.5	73x53x42cm	13 Ltr.
Vetro 3GR	4.6	90x53x42cm	18 Ltr.

CUP WARMER



10CM DIAMETER
ON THE ROUND OF
THE STACKER

TS-3000

Model	Power	Dimension	Capacity
TS-3000		39cm high	

ZENITH CLUBS



ZENITH CLUBS (Coffee Beans Grinder)

Eureka was born in 1920 when Aurelio Conti, in a small engineering workshop in the surrounding area of Florence, started the production of electrical milk-shakers which were characterised by high quality standards and the elegance of that olden times.

Soon after the war, the Eureka trademark was to be seen on Coffee Grinders, multi-purpose groups, mixers, meat mincers, and citrus squeezers. The innovative design, our loving care for details, along with the reliability of our products, are the keys to Eureka's success which Valerio Conti passed on to us.



ZENITH CLUB



CHALLENGE

Model	Power	Dimension	Capacity
Zenith Club	280 W	23x23x55cm	12-15 kg/ hr
Challenge	250 W	27x16x37cm	500 gm

Accessories



TEMPING STAND



RINSER



CLEANING TABLET



TEMPER



KNOCK BOX



MILK PITCHER



BLIND FILTER

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

Animo®
Made in Netherlands

CECILWARE
USA

Filter Coffee Machine



M-21

M-22

M-22

FILTER COFFEE MACHINE

People are roused by the delicious Aroma of real, freshly brewed filter coffee. Coffee provides a topic of conversation & a refined atmosphere. Real enthusiasts enjoy the taste of fresh coffee every day. The Animo M-line supplies the perfect cup of Fresh filter coffee. Just like coffee should be.

Animo has produced the M-Line to completely match the requirements of coffee enthusiasts. Each model is a practical, user-friendly and stylish coffee machine. The use of stainless steel and stylish black synthetic front give the M-Line coffee machines a stunning, contemporary appearance. They suit just about every environment. In addition, they are easy to use so everyone can easily make a delicious jug of coffee!

Model	Power	Dimension	Jug Capacity
M-21	1650 W	75x205x200mm	1/2 Ltr
M-22	3300 W	75x205x380mm	1/2x2 Ltr

COFFEE URN



EXCELSO

COFFEE URN

The Animo Combi-line

ComBi-line machines offer the possibility of making large quantities of coffee and tea in a short time. A ComBi-line set-up is a combination of one or two continuous flow water heaters and one or two containers. The containers can be placed on a buffet, counter or serving trolley. The largest machine has a capacity of up to 1280 cups (160 litres) per hour.

Animo Anyhow

Animo is an internationally operating company with its head office in Assen, the Netherlands. Here marketing, product development and production are concentrated as well.

Model	Power	Dimension	Capacity
CB2x5	3200W	770x465x695mm	30 Ltr.
CB2x10	6200W	907x465x785mm	60 Ltr.

AUTOMATIC (Coffee M/C)



RM-A9

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)
- 4 Language selection in menu
- Milk / milk foam percentage adjustment
- Full touch screen visual operating system
- One touch get cappuccino / latte / americano / espresso / hot water / milk foam
- Brewing temperature adjustment

Optional accessory parts

- Milk cooler model RM-C1
- Base groups model RM-B1

Model	Power	Dimension	Tank Capacity
RM-A8	1200 W	42x27x35cm	1700 ml
RM-A9	1500 W	50x27x35cm	1700 ml

TECHNICAL FEATURES:

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

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

JTC
Made in Taiwan

Heavy Duty professional blender suitable for smoothies, frozen drinks, coffee, ice-cream & cut fruits and can be used with full cube ice.



TM-788A

TM-788

TM-767A

TM-767

TM-800A

TM-800

TM-800AQ

TM-800AQ2

Model	TM-788A	TM-788	TM-767A	TM-767	TM-800A	TM-800	TM-800AQ	TM-800AQ2
Power	3hp	3hp	3hp	3hp	3hp	3hp	3hp	3hp
Dimension	41x25x24	41x21x26	41x25x24	41x21x26	41x21x24	41x25x26	30x28x46	30x28x46
RPM	38000	38000	38000	38000	38000	38000	38000	38000
Jar Capacity	1.5 Ltr	2 Ltr	1.5 Ltr	2 Ltr	1.5 Ltr	1.5 Ltr	1.5 Ltr	1.5 Ltr

Single flavour soft serve

S110



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 cakes
- 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 to wash
- High expansion rate- with high-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

S630_{TC}



S630_{TC}

- Beater - Food grade stainless steel beater
- Agitator- The agitator in the hopper can keep the consistence of the ice cream liquid, work well with pre-cooling
- Standby function-Standby function for both hopper & cylinder ensure the safety & hygiene of the Ice-cream liquid
- Imported core accessories-Select & use world-famous ASPERA compressor, DANFOSS expansion valve etc, effectively ensure the service life of the machines
- No of compressor 2
- Main Compressors 3500BTU/hr*2, R404a
- Pre cooling compressor 416BTU/hr., R404a
- Motor (1100 W)
- Hopper Capacity 6L*2, cylinder capacity 1.8L*2
- Production capacity 25-30L / hr
- Weight Net: 160kg

Model	Power	Dimension	Capacity
S630 _{TC}	2.2kw	550x820x960mm	25-30 Ltr. / hr

Twine flavour soft serve

S230F



S230F

Double System
Mix-Low Alarm

- **Soft Ice Cream machine**
Two hoppers, 2+1 twist flavors
- **Double systems, one-to-one control**
Separate control system, one compressor controls one system
- **Continuous discharging ability**
Keep discharging even during the peak time
- **Intelligent fault detection**
Intellectual detection, multiple security
- **Safety and energy-saving**
Adopt the most advanced soft-starting technology, safer and more energy-saving
- **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 30L/hr
- Weight Net: 168kg

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

Tekno Celik was established in Istanbul in 1981. Since the establishment, the company, concentrated on producing quality hot and cold beverage equipments and increased its experienced day by day. 70% of its production is exported over 30 countries.

Tekno Celik has one of the most technologically up-to-date facility among Cold Beverage Dispenser and Granita Machines producers around the world. The company has become one of the respected manufacturers, in terms of production and quality control in Europe.

COLD BEVERAGE DISPENSER & HOT CHOCOLATE DISPENSER



SLUSH DISPENSER



SM-52



SM-280

JUICE DISPENSER



HOSKSPRAY 12/2



HOSKSPRAY 19/1

CHOCOLATE DISPENSER



TS-4000

Model	SM-52	SM-280	HOSKSPRAY 12/2	HOSKSPRAY 19/1	TS-4000
Jar Capacity Ltr.	7.5Ltrx2	10Ltrx2	12Ltrx2	19Ltr	5Ltr
Power	0.5hp	0.85hp	0.55	0.55	0.85
Dimension	42x38x71cm	40x47x90cm	42x43x68cm	32x34x80cm	28x28x45cm

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

NEMCO
FOOD EQUIPMENT
Made in USA



EASY TOMATO SLICER



SPIRAL FRY POTATO CUTTER



VEG SLICER



CHEESE CUTTER



CAN OPENER



FOOD WASTE DISPOSERS



CUP DISPENSER



HOT DOG ROLLER

Description	Easy Tomato Slicer	Spiral Fry Potato Cutter	Veg Slicer	Cheese Cutter	Can Opener	Food Waste Disposers	Cup Dispenser	Hot Dog Roller
Model	55600-1	55050AN	55200AN	55300A	56050-1	Bus Boy 1500	88400-CD	8036SX-SLT
Power	Manual	Manual	Manual	-	Manual	-	Manual	1.5
Dimension	-	40x40x69	-	-	-	65x40x69	9x9x27"	30x17x11"
Weight	-	-	-	-	-	-	5 kg.	-
Capacity	Standard	-	Adjustable Cut	3/4" Slicing Arm	Standard	-	7.5"x 23.5" Dia	36 Pcs/720/hr

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

Hatco®
CORPORATION
Made in USA



CARVING STATION
GRCSCLH-24



MERCHANDISING WARMERS
GRCD-2PD



DECORATIVE LAMPS
& DISPLAY LIGHTS



CONVEYOR TOASTER
TM-5H & TM-10H



BUFFET WARMER
GR2BW-24



DRAWER WARMER HDW-3
WITH OPTIONAL CASTERS



POPUP TOASTER
TPT 120 & TPT 208

Model	GRCSCLH-24	GRCD-2PD	TM-5H	TM-10H	GR2BW-24	HDW-3	TPT 120	TPT 208
Power	1.3	1.03	1.3	1.9	0.97	1.35	1.8	2.7
Dimension	66x71x57-72	82x66x80	29x41x39	37x41x39	76x67x48	75x57x79	34x32x21	34x36x23
Weight	20kg	65kg	16 kg	19 kg	30 kg	80 kg	5 kg	10 kg
Capacity	18"x24" CSCL Board	2 Self	150 Slice/hr.	300 Slice/hr.	1x1-1GN Pan	3 Drawer	4 Slice	4 Slice

MEAT SLICER



TOPAZ-250

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 sharpener is standard for all models bigger than 220 A.l.
- Teflon coated or toothed blades available.
- Blade inclination 25°.

Model	Power	Dimension	Blade
Topaz 195	110W	430x400x370 mm	8"
Topaz 250	145W	600x500x420 mm	10"
Topaz 275	145W	600x500x500 mm	11"

MEAT MINCER



TC-8

TC-12

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	CHEESE CUTTER	25kg /10min
TC 22 E	800W	320x460x470 mm	33kg /10min

BONE SAWS



SO 650 F3

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 self-stretching upper pulley. The easy and precise adjustment of the pulley, both in height and in up-down and left-right inclination, assures a better contact of the blade. Easy cleaning thanks to two construction features:

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

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

BOWL CUTTER



KATANA

C6 & C9 VV

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 variable-speed 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



TM-TG



TM2-INOX

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.

Model	Power	Dimension	Net Wet
TM2 INOX	515 W	720x350x500 mm	17.5 kg
TM-TG	515 W	750x350x800 mm	20 kg

POTATO PEELER



PPJ 10



PPJ 6

AISI 304 STAINLESS STEEL BODY.

- Transmission system with self-tensioning belt Poliv.
- High efficiency ventilated motors for continuous operation.
- 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.

Model	Power	Dimension	Output /hr
PPJ 6	370 W	500x630x650mm	105 kg/hr
PPJ 10	735 W	720x570x1200 mm	170 kg/hr
PPJ 20	1105 W	640x760x1400 mm	275 kg/hr



SALAMANDER



BASIC

PRO 1/2 G

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 tray with full indicator
- Double protection for the heating element: in addition to the safety thermostat, if the boiler water is not at working level, the machine does not heat up
- Built with components used on our professional foodservice models: goup, filter holder solenoides, steam / water taps

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

SANDWICH GRILLER



ELIO

PDR

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

PIZZA OVENS

STROMBOLI 2



STROMBOLI

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

DRINK MIXER & BLENDER



SIRIO

SIRIO 2

CICLONE 20

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

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	Knives Capacity
Steril UV 16W	70W	470x250x700 mm	15 pcs
Steril UV 24W	100W	470x400x700 mm	20 pcs

CREAP & CITRUS JUICER



CREPERIA TONDA



APOLLO ECO

CREAP MAKER

- Stainless steel construction.
- Simple and compact shape.
- Chromium-coated cast iron cooking surface for a perfect thermal distribution.
- Symostat control.
- Shock-proof coated heating elements.
- Adjustable feet for a safe and steady placing.
- With smooth surface or with mould available.

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.
- Aluminium stainless steel lever to avoid any food contact is available on request.
- Patented safety microswitch on the cone allows to activate the juicer when the product is pushed down. The juicer is available without microswitch as well.
- Speed control on request.

Model	Power	Dimension	Capacity
Creperia Tonda	2000	410x430x220 mm	350 Ø
Apollo ECO	150 W	270x340x370 mm	320 rpm
Apollo Corn Leva	150 W	270x340x370 mm	320 rpm

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



ECO 2

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
ECO 2	2.92 kw	450x535x740 mm	40 kg

UNDER COUNTER DISH WASHER



U-50

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
U50	6.84 kw	600x600x822 mm	53 kg

HOOD TYPE DISH WASHER



P-50

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
U50	6.84 kw	600x600x822 mm	53 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)



SR000000013

WALL MOUNTED



R0102010206



R0102010207

DECK MOUNTED



R0101020111



R0101020126

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®
Made in France

VEGETABLE CUTTER



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

CENTRIFUGAL JUICER



50 C

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.
- maximum juice extraction: excellent yield, dry pulp in the container.
- Preservation of vitamins: It extracts juice from fruits and vegetables without crushing or heating them.
- 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 C	800W	260x470x450 mm	upto 100 Ltr. /hr

AUTOMATIC JUICER



J-80 ULTRA

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 under the ejector spout, to avoid pulp splashing onto the worktop.

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

CITRUS JUICER



10 C

71 C

CITRUS JUICER

- The automatic citrus juicer with lever #10 is the ideal product to make juice by glass
- It is equipped with heavy duty & quiet asynchronous motor
- For use everywhere you need a Fresh squeezed citrus juice: juice bars, health food stores hotels, bars, restaurants, cafeterias, ice cream shops, institutions, hospitals
- 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

HAND MIXER



ICE CRUSHER



09

53

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.

WOOD & GAS FIRE PIZZA OVEN



JOLLY RIFINITO

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

STONE PIZZA OVEN



QPI-F



QP2-F/2B-F

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

PIZZA CONVEYOR OVEN



PO-1120/1600



PO-1120D/1600D

PIZZA CONVEYOR OVEN

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

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

STONE PIZZA OVEN



EK100-111



EK100-110

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

GAS & ELECTRIC FORCED AIR CONVEYOR PIZZA OVEN



EK400-102

EK400-102

- It only takes 5 minutes to turn out a NY pizza and likely just a bit more for the Chicago, Italian, and so on. High production multi-purpose "jet Air" Conveyor Oven;
- Stackable construction 36" wide stainless steel belt with control Adjustable speed and time; Hot circulated air system guaranteed even baking Energy
- Easy cleaning (saves time and labor);
- S stainless steel interior and exterior Will bake all types of products
- Pizza production per hour: 70 pizzas-18" diameter (6 minute baking time) 60 pan pizzas (7 minute baking time);
- Available natural, propane gas fired version
- On site modification of the conveyor, left or right entry;
- PRODUCTION PER HOUR PER UNIT:-60 -18" pizzas/hour 150 -12" pizzas/hour 225 -9" pizzas/hour 500 -6" pizzas/hour
Temperature range:-Up to 600°F (300°C)

Model	Belt Size	Dimension	Temperature
EK400-102	36"	2083x1286x1385 mm	300°C

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
EK100-100	3-4.2 kw	870x630x370 mm	600x400 mm
EK100-110	7.08 kw	1210x885x500 mm	600x400 * 2mm

SINGLE DECK PIZZA OVEN



EK150-100 (GAS)

EK150-102

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 coild with fast heat transfer,high Temperature Resistant as well as be meet with food safety standards
- The oven with Automatic pulse igniting & Extinguishing safety valve in case of failure igniting

Model	Power	Dimension	Description
EK 150-100	100 W	1000x830x480 mm	Gas
EK 150-102	4200 W	890x790x460 mm	Electric

STONE PIZZA OVEN



PEO-2A



EK100-112

LUXURY PIZZA OVEN PEO-2A

(Temperature 400°C)

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

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

PIZZA OVEN EK 100-112

(Temperature 500°C)

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

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

Model	Power	Dimension	Inner Size
PEO-2A	8300 W	1350x930x730mm	400x600* 2 Pcs
EK100-112	4500 W	950x840x420mm	660x660 mm

SINGLE DECK PIZZA OVEN



EK150-104 (GAS)



EK150-105

SINGLE DECK PIZZA OVEN

Italy style gas/electric pizza oven 400°C

- The oven is suitable for all type of bread, cake, biscuit, bean, pizza and cookies
- Front Body material in S/S #430 with superior quality, other body sides material is used by aluminizing sheet which with good looking, strong rust-proof, this material wont get reusting after use at least 8 year
- Using large perspective window and double-layer tempered glass is very convient to observe the status of baking things at any time and with light device
- With Microcomputer digital Temperature display meter (0-400°C), controlling temperature automatically and constant, The top and bottom fire is controlled separately
- The chamber material for all oven is used for aluminized coild with fast heat transfer, high Temperature Resistant as well as be meet with food safety standards
- Using high-quality XIR Extreme infrard heater to make even heating

Model	Power	Dimension	Description
EK150-104	100 W	1350x850x530 mm	Gas
EK150-105	6600 W	1300x820x455 mm	Electric

ELECTRIC FRYER



SR-14E

- contact with the oil, allowing quick heat-up time and lower energy consumption per pound of product cooked. 5489 Campus Drive
- Dean's wide cool zone design minimizes wasteful oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination. The sloped bottom permits fast, easy draining of oil and sediment.
- Assure rapid recovery with Dean's snap-action thermostat which reacts quickly to changes in load conditions and helps eliminate loss of time incurred waiting between loads.

Model	Power	Dimension	Oil Capacity
SR 14E	14 kw	381x685x1117mm	21 Ltr

Frymaster Dean

ELECTRIC FRYER

- The floor type electric Fry a wide variety of products with the full size frying area which easily accommodates items from appetizers to specialty foods -- chicken, fries and breaded products, fresh or frozen.
- Make the most of your energy dollars without fully submersed element package. Heat absorption is maximized by full

SINGLE DECK OVEN



EBO-1D-850 (Baking Oven)



EK150-106

SINGLE DECK PIZZA OVEN

Italy style electric pizza oven 400°C

- The oven is suitable for all type of bread, cake, biscuit, bean, pizza and cookies
- Front Body material in S/S #430 with superior quality, other body sides material is used by aluminizing sheet which with good looking, strong rust-proof, this material wont get reusting after use at least 8 year
- Using large perspective window and double-layer tempered glass is very convient to observe the status of baking things at any time and with light device
- With Temperature meter, controlling temperature automatically and constant, The top and bottom fire is controlled separately
- The chamber material for all oven is used for aluminized coild with fast heat transfer, high Temperature Resistant as well as be meet with food safety standards
- Using high-quality XIR Extreme infrard heater to make even heating

Model	Power	Dimension	Description
EK150-106	3000 W	890x 577 X 420 mm	Electric
EBO-1D-850	3400 w	850x630 X 440 mm	Electric

VALUE GAS FRYER



SR-42G

Frymaster 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 42G	356x356 mm	394x743x1143mm	21 Ltr



Made in Italy

UNOX COMBI OVEN



At UNOX we see success as a very personal thing and we believe that success comes in many different forms. Building success means setting yourself short-term and long-term goals, and then making choices and taking actions to achieve them. Goals could be anything, from self-realization to creating a great team, a great family, a great business

UNOX COMBI OVEN

- Convection cooking: 30°C - 260°C
- Delta T cooking core probe
- MULTI.Point core probe
- Advanced and Automatic cooking programming
- Holding cooking mode
- MIND.Maps technology
- Draw cooking processes made of infinite steps with 1 simple touch
- Programs store up to 256 user's program
- CHEFUNOX: select cooking mode
- MULTI.Time: technology
- AIR.Maxi technology
- DRY.Maxi technology: High performance moisture extraction
- ADAPTIVE.cooking technology
- MAXI.Link technology: allows double stack oven columns to be created
- Protek.SAFETY technology
- Maximum thermal efficiency and working safety
- Rotor.KLEAN: 4 Automatic washing programs
- Door hinges made of high durability and self-lubricating technology
- Preheating temperature up to 260°C
- Chamber lightning through external LED lights
- Steam proof sealed MASTER. Touch control panel
- High capacity appliance drip pan
- Light weight-heavy duty structure using innovative materials
- Autodiagnosis system for problems or brake down
- Safety temperature switch
- Openable internal glass to simplify door cleaning
- Stainless steel rack rails with notched recesses for easy loading
- WARRANTY: 12 months for Parts & Labour



Model	XVC 705 EP	XVC 715 EG	XVC 505 EP	XVC 515 EG	XVC 305 EP	XVC 315 EG	XVC 315 EG	XVC 105 EP
Power/GAS	18.7kw	0.7kw	11.9kw	0.7kw	9.4kw	0.4kw	0.4kw	5.1kw
Dimension	750X773X1043mm	750X773X1254mm	750X773X896mm	750X773X1107mm	750X773X708mm	750X773X918mm	750X773X918mm	750X762X574mm
Weight	86kg	100kg	79kg	93kg	62kg	76kg	76kg	48kg
Capacity	10GN1/1	10GN1/1	7GN1/1	7GN1/1	5GN1/1	5GN1/1	5GN1/1	3GN1/1

ELECTRIC CONVECTION OVEN



XF 003



XF 023

XF 003

- 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 - High performance moisture and humidity extraction
- Protek.SAFE technology - Maximum thermal efficiency with cool glass door and external surfaces
- Supplied with 2 flat aluminum 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

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: 4 460 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
- Continuous 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 hygiene and easy cleaning
- Oven chamber lightning with halogen lamp
- Light weight-heavy duty structure using innovative materials, Weight 31 kg

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

Based in Taiwan and founded in the mid 1970's as a bakery oven factory, JENDAH has engaged in design, manufacture, and sale of bakery, commercial foodservice, and food processing equipment for more than 35 years. Evolved from a local factory into an international company, JENDAH has partnered with a number of leading food equipment providers to sell and support its products worldwide



ELECTRIC / GAS DECK OVEN



T 2004 AS

ELECTRIC / GAS DECK OVEN



GT 3006

2 DECK OVEN WITH PROOFER

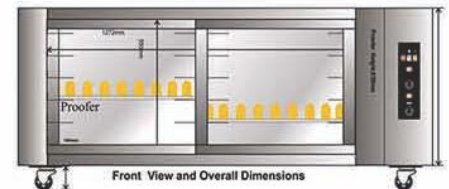


T 3006 AS+UBP-2-650

PRODUCT FEATURES :

The Transparent- Type Deck Oven is a high performance oven specially designed for high volume baking solution for all- purpose operations. Unique in both design and technology, the oven is not only an excellent baking solution, but also its contemporary style serves as a centerpiece for today's high-end baking industry.

- Reliable Top and Bottom Heating Elements
- Precise Digital Temperature Control
- Energy Saving
- Large Supervising Window•High Grade Steel Chamber
- Fully insulated with rock wool
- Study wheel legs and lockable castors
- Chamber oven light controlled by rocker switches
- Moisture control dampers
- Stainless steel front exteriors
- Digital temperature controllers with temperature LED display and temperature-ready LED indicators
- Compartment Steam Generator
- Sone Hearth
- Sensitive K-type thermocouple sensors



Front View and Overall Dimensions

Model	Power	Dimension	Tray Size
T1001-AS	4kw	820x1190x450 mm	400x600x1 mm
T2004-AS	12kw	1070x1410x1670 mm	400x600x2 mm
T3006-AS	18kw	1070x1410x1830 mm	400x600x2 mm

Model	Description	Dimension	Tray Size
GT 1002	Gas	1120X1460X550 mm	827x970x200 mm
GT 2004	Gas	1120x1460x1725 mm	827x970x200 mm
GT 3006	Gas	1120x1460x1875 mm	827x970x200 mm

Model	Power	Dimension	Tray Size
T3006AS	12kw	1070x1410x1670 mm	400x600x2 mm
UBP-2-650	2kw	1070x1410x650 mm	980x970x360 mm

BERJAYA GAS OVEN



BJJ-G120-2BD

BERJAYA ELECTRIC OVEN



BJJ-E13KW-2BD

2 DECK OVEN WITH PROOFER



BJJ-2B+8PF-E/G

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 equipped. The temperature of bottom fire and surface fire can be controlled in a range of room temperature - 300°C. The required temperature can be set and kept at constant automatically. These series are ideal for hotels, restaurants, cake factories, and bread shops etc.

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	Capacity	Dimension	Tray Size
BJJ-G30-1BD	10kg/hr	1000x740x550 mm	400x600x1 pcs
BJJ-G60-1BD	20kg/hr	1340x900x660 mm	400x600x2 pcs
BJJ-G120-2BD	40kg/hr	1340x900x1420mm	400x600x4 pcs

Model	Power	Dimension	Tray Size
BJJ-E3KW-1BD	3kw	920x700x410 mm	400x600x 1pcs
BJJ-E6KW-1BD	6.6kw	1250x845x615 mm	400x600x 2pcs
BJJ-E13KW-2BD	13.2kw	1250x845x1220 mm	400x600x 4pcs

Model	Power	Dimension	Tray Size
BJJ-2B+8PF-G	1.7kw	1310X960X1810 mm	400x600x4 pcs
BJJ-2B+8PF-E	16.2kw	1225x1100x1615 mm	400x600x4 pcs

NOTE 2 DECK OVEN + 8 PANS PROOFER

LUXURY ELECTRIC & GAS OVEN



EFO-4C & GFO-4C

LUXURY OVEN WITH MICRO COMPUTER CONTROL

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

ELECTRIC DECK OVEN



PL-4

INFRARED ELECTRIC OVEN

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

GAS DECK OVEN



QL-4

INFRARED GAS OVEN

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

Model	Power	Dimension	Tray Size
EFO-2C	6.8kw	1350x960x700 mm	400x600x2 pcs
EFO-4C	13.6kw	1355x960x1255 mm	400x600x4 pcs
GFO-2C	GAS	1355x960x720 mm	400x600x2 pcs
GFO-4C	GAS	1355x960x1375 mm	400x600x4 pcs

Model	Power	Dimension	Tray Size
PL-2	6.5kw	1225x770x530 mm	400x600x2 pcs
PL-4	13.6kw	1225x770x1240 mm	400x600x4 pcs
PL-6	20.4kw	1225x770x1520 mm	400x600x6 pcs

Model	Gas	Dimension	Tray Size
QL-2	0.48kg/hr	1355x800x640 mm	400x600x2 pcs
QL-4	0.82kg/hr	1355x800x1410 mm	400x600x4 pcs
QL-6	1.18kg/hr	1355x800x1780 mm	400x600x6 pcs

ELECTRIC PROVER



1DPF-16

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.

NOTE (WITHOUT BACKING TRAY)

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

ELECTRIC PROVER



FX13A

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

Model	Power	Dimension	No. of Tray
FX13A	2.7kw	500x710x1740 mm	13 pcs
FX26A	2.7kw	990x710x1860 mm	26 pcs

BREAD SLICER



TR-12A



BJY-BS31

Pridebake TR12A

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

BERJAYA BJY-BS31

Model	Power	Dimension	Capacity
TR-12A	0.25kw	650X740X750 mm	31 pcs/12 mm
BJY-BS31	0.25kw	1650X740X780 mm	31 pcs/12 mm

Pridebake 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 : dough 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

DIVIDER & ROUNDER / DOUGH DIVIDER



DIVIDER & ROUNDER / DOUGH DIVIDER

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

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

Model	HP	Dimension	Dividing Range
D14	1/4 hp	510x500x620 mm	120-250 g / 14pcs
D18	1/4 hp	510x500x620 mm	110-200 g / 18pcs
D28	1/4 hp	510x500x620 mm	300-110 g / 28pcs
BJJ-DDR30	0.75 hp	600x730x1560 mm	30-100g / 30pcs

DOUGH MOULDER / PIZZA SHEETER



DOUGH MOULDER / PIZZA SHEETER

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

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

Model	HP	Dimension	Capacity
T300	1/4hp	900x580x490 mm	76x245mm
K300	1/2hp	820x540x1050 mm	76x245mm
SH500	1.5hp	830x700x830 mm	600pcs/hr

PLANETARY MIXER WITH NETTING



BJJ-BM7N

PLANETARY MIXER WITH NETTING



BJJ-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	Bowl Capacity	Dimension	Power
BJJ-BM7N	7.5 Ltr.	400x250x410 mm	325 W
BJJ-BM10N	10 Ltr.	430x420x690 mm	600 W

Model	Bowl Capacity	Dimension	Power
BJJ-BM20N	20 Ltr.	530x460x880 mm	1100 W
BJJ-BM30N	28 Ltr.	550x480x890 mm	1500 W

PLANETARY MIXER



GF-501



Wire for Cakes



Dough Hook for bread



Paddle for butter type cakes and meat

Planetary Mixers

- High Efficiency
- Strong Construction, Durable
- Powerful Heavy-Duty Motor
- Easy to Shift the speed control
- Heat-Treated gear & Steel
- Low noise
- Speed : 115, 235, 446

Model	Power	Dimension	DoughCapacity
GF-301	1 hp	630x640x1010 mm	6 kg/30 Ltr.
GF-401	1.5 hp	680x570x1070 mm	9 kg/40 Ltr.
GF-501	2 hp	650x650x1080 mm	12 kg/50 Ltr.



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SPIRAL MIXERS



HS20D



SPIRAL MIXERS



HS30DA/40DA/50DA

SPIRAL MIXERS



HM-80T/HM-120A

SPIRAL MIXERS

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

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

Model	Power	Dimension	Capacity
HS20	0.75kw	690x380x730mm	8kg /21Ltr

Model	Power	Dimension	Capacity
HS30DA	0.85/1.1kw	770x430x810mm	12kg/35Ltr
HS40DA	1.1/2.2kw	870x480x935mm	16kg/40Ltr
HS50DA	1.1/2.2kw	920x530x935mm	20kg/50Ltr

SPIRAL MIXERS

Spiral Mixer With Fixed Bowl Series - Capacity Flour 50kg / Dough 80 Kg - Feature-Besides digital control panel,manul panel is equipped in case the former one has problem, Excellent match between hook and bowl, ABS plastic cover and safety cover for choice, CE approval and ETL approval, Overall size 750x1120x1300mm -Spiral power - 4.5Kw / Bowl-0.75kw, Two Spiral Speed 1st speed-125rpm and 2nd Speed -250rpm, Two Bowl Speed-17.2rpm and 17.2rpm, Net Weight-385kg

Model	Power	Dimension	Capacity
HM-80T	5.3kw	750x1120x1300 mm	80kg Dough/50kg Flour
HM-120A	7kw	830x1310x1450 mm	120kg Dough/75kg Flour

WAFFLE MAKER & WAFFLE CONE MAKER



Pridebake

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



FMW8



BC600-148



BC600-150



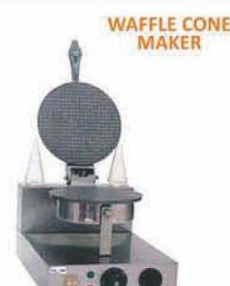
SMW8



CE700-232



CE700-235



CE-700-101

Model	MW500	FMW8	BC600-148	BC600-150	SMW8	CE700-232	CE700-235	CE-700-101
Description	Waffle Maker	Waffle Maker	Bubble Waffle Maker	Bubble Waffle Maker	Waffle Maker	Waffle Maker	Waffle Maker	Waffle Maker
Dimension mm	250X490X300	250X390X260	435x225x280	420x225x290	345x445x240	480x250x300	570x255x300	250x390x360
Temperature	50°C~300°C	50°C~300°C	50°C~300°C	50°C~300°C	50°C~300°C	50°C~300°C	50°C~300°C	50°C~300°C
Power	1300W	1000W	1415W	1415W	2000W	2000W	1350x2W	1300W

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CHOCOLATE FOUNTAIN



CHOCOLATE FOUNTAIN

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

- Stainless Steel 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



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	1000W	485X360X180mm	8kg
BC160-107	1000W	485X360X180mm	8+8kg

CHOCOLATE MELTING MACHINE



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

SANDWICH GRILLER SINGLE



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	1.8kw	390X440X250mm	16kg
GH-811PA	2.2kw	450X400X300mm	20kg

SANDWICH GRILLER DOUBLE



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	2.2x2kw	840X305X210mm	39kg

HOT DOG ROLLER



SANDWICH GRILLER SINGLE

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
HD-055	1kw	580X230X5230mm	5 Rollers

SINGLE ELECTRIC FRYER



GF-6SC

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	2000 W	260x380x310mm	4 Ltr
GF-6SC	2500 W	320x410x285mm	6 Ltr
GF-8SC	3250 W	310x410x340mm	8 Ltr
GF-11SC	3500 W	320x440x340mm	11 Ltr

DOUBLE ELECTRIC FRYER



GF-8TC

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	Power	Dimension	Capacity
GF-4TC	2000x2 W	480x380x310mm	4x2 Ltr
GF-6TC	2500x2 W	550x410x285mm	6x2 Ltr
GF-8TC	3250x2 W	550x410x340mm	8x2 Ltr
GF-11TC	3500x2 W	670x440x340mm	11x2 Ltr

ELECTRIC FRYER WITH FAUSET



HS20D

HS20D

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
- Cover for tank
- 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

GAS FRYER



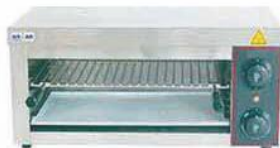
CE270-149 (With Fauset)

CE270-146

ELECTRIC SALAMANDERS



EB-600



AT-936

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
- Cover for tank
- Min-Maximum oil level
- 230°C temperature limiter for double safety

Model	BTU/hr	Dimension	Capacity
CE270-146	18000	290x520x480mm	5.5 Ltr
CE270-147	36000	570x520x480mm	5.5 Ltr * 2
CE270-148	36000	550x520x480mm	11 Ltr
CE270-149	38400	600x612x470mm	8 Ltr

SALAMANDERS

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 non-adjustable

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

LAVA ROCK GRILL & PASTA COOKER



GLB-650W



CE700-101

GAS LAVA ROCK GRILL & PASTA COOKER

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

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

Model	Power	Dimension	Temperature
GLB-650W	57320/BTU	650x612x470mm	—
EHB-50	7200W	650x600x350mm	—
CE700-101	4000W	417x600x265mm	50-100°C

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pridebake

ELECTRIC GRIDDLE PLATE

Half Flat & Half Grooved



EGG-730FG



EGG-530GR

GRIDDLE PLATE

Flat Griddle



EG-730F

Gas Griddle



GG-550F

FOOD DISPLAY STEAMER



ST-DG-5

KARMA
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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

FOOD DISPLAY STEAMER

Food Display Steamer Suitable for momos, idli etc

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

Model	Power	Dimension	Thickness
EGG-530GR	3kw	500x490x270mm	1.2cm
EGG-730FG	4.4kw	730x500x230mm	1.2cm

Model	Power	Dimension	Thickness
EG-550F	3kw	550x450x230mm	1.2cm
EG-730F	4.4kw	730x500x230mm	1.2cm
GG-550F	10700/8TU	550x500x550mm	1.2cm

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

WATER BOILER & MILK BOILER



WB-20



MB-10

RICE COOKER



CE100-100



CFXB-130A-AP

PLATE WARMER



RPW-G-S1E/D1E



RPW-G-R1E

KARMA
KARMA GLOBAL LTD.

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.
MB-5	3.25kw	310x310x340mm	5 Ltr
MB-10	3.5kw	320x320x340mm	10 Ltr

RICE COOKER

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

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

Model	Power	Dimension	Capacity
CE100-100	2.5kw	548x480x410mm	8.2 Ltr.
CFXB-130A-AP	1.9kw	320x400	9 Ltr.

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-R1E	0.4kw	Φ405x775	50-85°C
RPW-G-S1E	0.4kw	450x485x770	50-85°C

POP UP TOASTER

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4 ATS



6 ATS

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	2.2kw	370x210x225mm	4 Slice
6 ATS	3.2kw	460x210x225mm	6 Slice

CONVEYOR TOASTER



CT-100/200/300

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	1.3kw	288x418x387mm	100 Slice/hr
CT - 200	1.9kw	368x418x387mm	200 Slice/hr
CT - 300	2.6kw	468x418x387mm	300 Slice/hr

BUN TOASTER



GF-212

BUN TOASTER

The Bun toaster is top quality element with temperature controller

- Energy saving design
- Stainless Steel structure with compact design

Model	Power	Dimension	Capacity
GF-212	2.4kw	400x660x290mm	-

BAIN-MARIE

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EBM-3PA



EBM-4PA

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
EBM-3PB	1.5kw	615x354x255mm	1/3x6"x3pcs
EBM-4PA	1.5kw	630x370x254mm	1/2x4"x4pcs

CANDY FLOSS MACHINE



Z-CCM950-A01



CCM01-950W

CANDY FLOSS MACHINE

- This candy floss maker can make a variety test of cotton candy like strawberry, orange, grape, banana, pineapple, lemon etc. & colorful one pink, red, yellow candy floss maker is popular at the cinema, kitty party, banquette
- Our cotton candy maker is high quality with CE Certificate
- High quality heating pipe
- Elegant shape
- Stainless steel pan & drawer
- Output one unit / 30sec.

Model	Motor	Dimension	Capacity
Z-CCM950-A01	-	560X560X40mm	-
CCM01-950W	80W	560X560X40mm	4-6pcs per min.

ELECTRIC PLATE COOKER



EHC-4-15

ELECTRIC PLATE COOKER

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

Model	Power	Dimension	Capacity
EHC-4-15	0.8kw	600x600x350mm	4-Plate
ECS40-EHP	2.6+2kw	400x650x470mm	2-Plate

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pridebake

BLOATING / MARINATOR



BLM-038

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



ER-60-SA



ER-45-SA

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



ESWM-9K



GSWM-15K

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 separately
- Adjustable distance from heater to food
- Gas Infrared radiant broiling

Model	Power	Dimension	Capacity
ESWM-9K	9.9kw	530x700x1010mm	dia 400mm
GSWM-15K	0.1kw	530x600x960mm	dia 400mm

FOOD WARMER



FWH-6P-L

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

FOOD CUT UP MACHINE/ BOWL CUTTER



TQ-5B



TQ-8/8A

FOOD CUT UP MACHINE/BOWL CUTTER

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

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

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

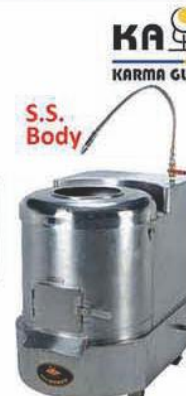
POTATO PEELER

Painted Body



PP8/15

S.S. Body



PP8A/15A

POTATO PEELER

High efficiency, 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	Φ405x775	50-85°C
RPW-G-S1E	0.4kw	450x485x770	50-85°C

INDUCTION WOK

KARMA
KARMA GLOBAL LTD.



HW-TA3.5X-02

INDUCTION WOK

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

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

INDUCTION RANGE



HW-TP3A-01



HW-QP3.5XK-04D

INDUCTION RANGE

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

Model	Power	Dimension	Capacity
HW-TP3A-01	3.5kw	330x420x900mm	Standard
HW-QP3.5XK-04D	3kw	680x390x580mm	Standard

INDUCTION RANGE



HW-IH-2B36-24A



HW-IH2DB35-A03

BUN TOASTER

The Bun toaster is top quality element with temperature controller
• Energy saving design
• Stainless Steel structure with compact design

Model	Power	Dimension	Capacity
HW-1H-2B36-24A	3.6kw	55x32x82	Standard
HW-IH2DB35-A03	3.7kw	73x43x9	Standard

COMMERCIAL MICROWAVE OVEN

MENUMASTER
Commercial



RMSS10T/TS

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
RMSS10T	2.21	51x32x32	25.5 Ltr.
RMSS10TS	1	51x32x32	25.5 Ltr.

ICE CRUSHER



BAH 02



BAH 01

ICE CRUSHER

Ideal design with reliable quality, Heavy duty industrial motor
• Stainless Steel structure with compact design
• Energy saving design
• S/S Blade
• Durable collecting pan
• Easy Operation

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

ICE SHAVER



BC260-100

ICE SHAVER

The main body of machine has ABS plastic shell it looks beautiful & very long service life
• There is a power-switch installed the tope open cover, it maker to operate the machine safety
• On the top of the machine where installs a Ice container made of the 304 stainless steel inside the body of machine
• You can adjust the thickness of ice
• The Ice crusher is suitable to save the different shape of Ice block, such as Ice-cube, flake Ice & so on

Model	Power	Dimension	Capacity
BC260-100	0.18kw	290x360x450mm	2kg/min.

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REFRIGERATOR/ FREEZER



GN650TNM

GN1200TNM

REFRIGERATOR/ FREEZER

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

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

Model	Power	Dimension	Temperature
GN650TNM	0.7kw	740x700x2010mm	2-8°C
GN1200TNM	0.9kw	145x1450xmm	2-8°C

U/C CHILLER/FREEZER & PIZZA PREP COUNTER



GN1350TN2D

GN1800TNPC

U/C CHILLER/FREEZER & PIZZA PREP COUNTER

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- 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



PEGN2100TNG

PEGN3100TNG

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

CUSTOMISED EQUIPMENT



STOCK-POT-BURNER



2-BURNER-GAS-RANGE



THREE-BURNER-GAS-RANGE



FOUR BURNER RANGE



CHINES-COOKING-RANGE



HAND WASH SINK UNIT



PO SINK UNIT



WORK TABLE WITH SINK



THREE SINK



PLATFORM TROLLEY



DISH-CLEARING-TROLLEY



FOOD PAN TROLLEY



HOT FOOD TROLLEY



MASALA TROLLEY



UTILITY TROLLEY



CLEAN-DISH-RACK



PIPE RACK SHELF



TRAY RACK TROLLEY



SS STORAGE RACK



BLENDING STATION



COCKTAIL STATION



WORK TABLE WITH MARBLE TOP



WORK TABLE WITH OHS



WORK TABLE



WORK TABLE WITH DRAWER



DIRTY DISH LANDING TABLE



PIPE WALL SHELF



WALL SHELF



WALL CUPBOARD



WORK COUNTER



HOT PLATE



GRIDDLE PLATE



HOOD



IDLI STERNER



INGREDIENT FLOUR BIN



POTATO PEELER



TILTING W.M.G.



MASALA GRINDER



DOUGH KNEADER



POTATO ONION BIN



DRAIN TROUGH GRATING



VEG. WASHER



S S ROUND TANDOOR



S S SQUARE TANDOOR



TILTING BRAISING PAN



TILTING BOILER



DUST BIN WITH STAND



POPCORN



POPCORN WITH WARMER



CHAPATI MAKER

OUR FLAG SHIP SUPPORTERS

Hotels



Restaurants & Fast Food



Pizzerias



Coffee



Ice Cream & Bakery



Others



Project Completed by us:

- Playboy Café, Connaught Place, New Delhi
- Master of Malts, Connaught Place, New Delhi
- Smoke On Water, Connaught Place, New Delhi
- Ras Sweet, Indirapuram, Ghaziabad
- House of Mutton, Indirapuram, Ghaziabad
- Mann & Salwa Caterers, Ahmedabad, Gujarat
- Grand Spree Banquet, Ahmedabad, Gujarat
- Road House Café, G.K.-I, New Delhi
- The Handi Kitchen, Greater Noida West
- Wheelys Café, Mall of India, Noida
- The Umrao Hotel & Resorts, New Delhi
- Bikano Sweets, Yamuna Expressway
- Mr. Brown, Greater Noida west & Raj Nagar
- Absoulte Barbeque Nation, Pan India
- Gulab Restaurant & Sweet Shop, Pan India
- Eagle Boy Restaurants, Pan India
- The Chocolate Room, Pan India
- MFC Restaurants, Pan India
- Barbeque Nation, Pan India
- Coffee Culture, Pan India
- Keenters Milk bar, Pan India
- Brewers The Coffee Bar, Pan India
- Pizza Express, Pan India
- Rakkh Resort, Palampur, H.P.
- Hilton Hotel & Resorts, Gurgaon
- Beeryani Restaurants, SDA Market, G.K. Delhi
- Mummy Please Restaurant, Srinagar
- El Dorado Hotel, Ahmedabad
- Kabir Convention Centre, Vadodara
- Silver Plate Foods, Noida
- Bake n Shake, Indore & Bhopal
- Bikanervala, Noida, G.K. Delhi
- Medanta Medicity, Gurgaon
- Hotel Narain Niwas Palace, Jaipur



Pride Equipment Has A Pan India Network

- ▶ **East Region**
Bhuvaneshwar, Guwahati, Kolkata, Patna, Ranchi
- ▶ **North Region**
Agra, Bhatinda, Chandigarh, Delhi, Deharadun, Gwalior, Hissar, Jaipur, Jodhpur, Jammu, Kanpur, Kangra, Ludhiana, Lucknow, Varanasi, Yamuna Nagar
- ▶ **West Region**
Ahmedabad, Bhopal, Indore, Mumbai, Nagpur, Pune, Raipur, Rajkot, Surat
- ▶ **South Region**
Bangalore, Chennai, Coimbatore, Cochin, Goa, Hyderabad, Vijaywara, Vishakhapatnam



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