CaterWize















COMMERCIAL FOODSERVICE EQUIPMENT

CATALOGUE

2024-25

www.caterwize.co.za

INTRODUCTION

Welcome to the World of CaterWize!

Elevate your catering experience with our comprehensive collection of high-quality catering equipment and supplies. Whether you're a seasoned professional or just starting, CaterWize offers everything you need.

Inside this catalogue, you'll discover:

- A diverse selection of Baking, Butchery, Catering, Fun Food, Refrigeration, and storage equipment.
- Top brands you trust to deliver exceptional performance and durability.
- Valuable resources to help you navigate product choices and plan your next move.

We're committed to your success. Our friendly and knowledgeable team is always here to assist you in finding the perfect equipment for your catering needs.

An Extension of Your Catering Journey:

This catalog is a curated selection of our most popular and versatile catering equipment and supplies. To ensure we have something for every catering need, our website offers an even wider range of products. Haven't found what you're looking for? Don't hesitate to contact our friendly team on page 108. They'll be happy to assist you in finding the perfect fit for your specific catering needs.

Pricing and Additional Options:

While this catalogue doesn't display individual product prices, you can easily find them on our website. Alternatively, you can contact our team for.

We look forward to catering to your success!

Visit Us Online:

www.caterwize.co.za

CaterWizeCateringEquipment

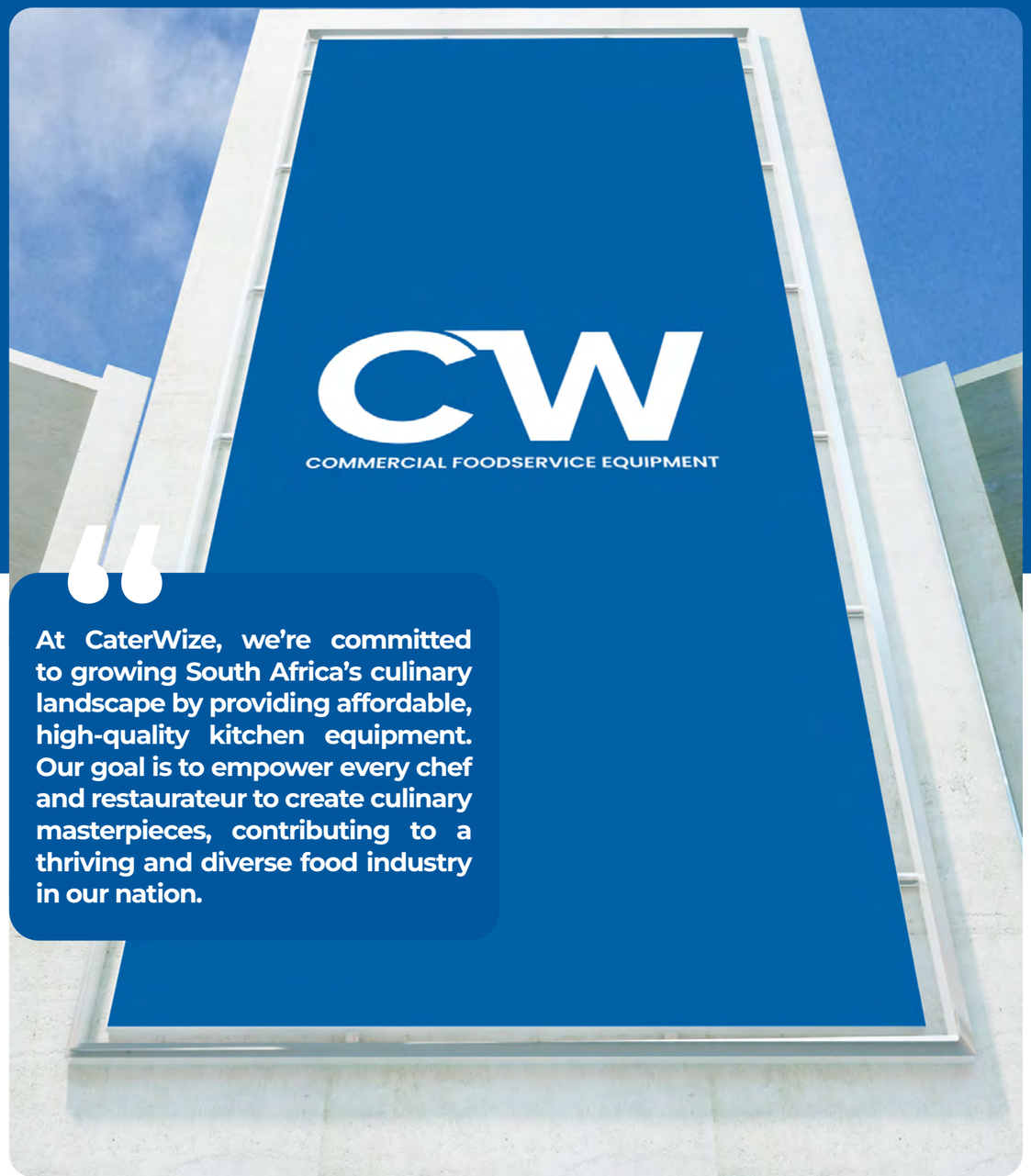
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CATERWIZE

ABOUT US

CaterWize, headquartered in Stikland, Bellville, is not only a leading supplier of high-quality catering, bakery, butchery, and restuarant equipment but also your sole distributor of the renowned Aloma and Columba products. We aim to always supply equipment as soon as possible.

With a dedicated delivery team for our local, Cape Town deliveries and excellent relationships with some of our country's biggest courier companies for all our other deliveries, we can meet your needs wherever you are.



At CaterWize, we're committed to growing South Africa's culinary landscape by providing affordable, high-quality kitchen equipment. Our goal is to empower every chef and restaurateur to create culinary masterpieces, contributing to a thriving and diverse food industry in our nation.

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PLEASE NOTE

Product Images are for illustrative purposes only. Actual products may vary slightly in appearance or color due to manufacturing processes and monitor settings. We strive to provide the most accurate representation possible, ensuring the quality and features of the product remain consistent.



BAKING EQUIPMENT

ESSENTIALS FOR BAKING

Our range of Baking Equipment is designed for artisans who value the quality and efficiency in their craft. From dough mixers that blend ingredients seamlessly to convection ovens that bake evenly, each product in this category promises unparalleled performance.

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BREAD SLICERS
SLICE TO PERFECTION EVERY TIME



ELECTRIC BREAD SLICER
Model - BS-375

SPECIFICATIONS

Electricity	0.35KW, 220V, 50HZ
Bread Length	375mm
Cutting Thickness	12mm
Dimensions	745mm x 510mm x 710mm
Weight	66Kg

Features
- Fits 375mm bread, versatile sizing.
- Consistent 12mm slices, uniform quality.
- 220V/50HZ power, easy setup.
- Dimensions 745x510x710mm, space-saving.
- Weighs 66Kg, robust construction.
- 0.35Kw, energy-efficient operation.energy.







Did You Know?
The commercial bread slicer, invented in 1928 by Otto Frederick Rohwedder, revolutionized baking. It led to the famous phrase 'the greatest thing since sliced bread', highlighting its groundbreaking impact on the industry.

CAKE MIXERS
MIX AND WHIP LIKE A PRO



CAKE MIXER - 10L
Model - B10

SPECIFICATIONS

Electricity	0.72KW, 220V, 50Hz
Bowl Volume	10L
Max Kneading Capacity	5Kg
Mixing Speed	110 RPM / 178 RPM / 390 RPM
Dimensions	355mm x 445mm x 655mm
Weight	51Kg



CAKE MIXER - 20L
Model - B20

SPECIFICATIONS

Electricity	1.1KW, 220V, 50Hz
Bowl Volume	20L
Max Kneading Capacity	6Kg
Mixing Speed	105 RPM / 180 RPM / 408 RPM
Dimensions	420mm x 520mm x 765mm
Weight	72Kg



CAKE MIXER - 30L
Model - WG-B30

SPECIFICATIONS

Electricity	1.5KW, 220V, 50Hz
Bowl Volume	30L
Max Kneading Capacity	6Kg
Mixing Speed	110 RPM / 200 RPM / 420 RPM
Dimensions	545mm x 200mm x 882mm
Weight	85Kg

Features
- **B10:** Compact Design - 355x445x655mm.
- **B20:** Medium Sized for versatile use.
- Safety Guards included on all models.
- **B30:** Quieter belt driven Operation.
- Removable bowls on all models.
- All models are easy to use, plug-and-play.

Included



Dough Hook



Beater



Whisk

CONVECTION OVENS
BAKE WITH UNMATCHED PRECISION



CONVECTION OVEN - 435mm

Model - OT-FDJ-4A

SPECIFICATIONS

Electricity	4.2kw, 220V, 50Hz
Tray Size	435mm x 320mm
Dimensions	590mm x 600mm x 570mm
Weight	39Kg
Trays Included	4



CONVECTION OVEN - 600mm

Model - OT-FDJ-8A

SPECIFICATIONS

Electricity	6.2kw, 220V, 50Hz
Tray Size	600mm x 400mm
Dimensions	835mm x 720mm x 570mm
Weight	62Kg
Trays Included	4

Features

- **Multidirectional Pans:** Master baking, broiling, & more with our versatile pans.
- **Steam Function:** Achieve bakery-style bread, fluffy pastries, & juicy roasts with added moisture.
- **Grill Function (OT-FDJ-4A):** Sear, grill, & toast indoors for year-round grilling mastery.
- **Built-in Timers:** Cook with confidence & multitask seamlessly with precise cooking timers.
- **Automatic Shut-off (OT-FDJ-8A):** Added safety & convenience with automatic door-activated shut-off.



DECK OVENS - ELECTRIC
ELEVATE YOUR BAKING GAME



DECK OVEN (1 DECK, 2 TRAYS)

Model - HGB-20D

SPECIFICATIONS

Electricity	6.6KW, 220V, Single
Temperature Range	20°C - 400°C
Chamber Size	860mm x 640mm x 230mm
Trays Included	2 (600mm x 400mm)
Dimensions	1220mm x 820mm x 575mm
Weight	88Kg



DECK OVEN (1 DECK, 3 TRAYS)

Model - HGB-13D

SPECIFICATIONS

Electricity	8.4KW, 220V
Temperature Range	20°C - 400°C
Chamber Size	1300mm x 640mm x 230mm
Trays Included	3 (600mm x 400mm)
Dimensions	1660mm x 820mm x 575mm
Weight	110Kg



DECK OVEN (2 DECK, 4 TRAYS)

Model - HGB-40D

SPECIFICATIONS

Electricity	13.2KW, 380V, 3-Phase
Temperature Range	20°C - 400°C
Chamber Size	860mm x 640mm x 230mm
Trays Included	4 (600mm x 400mm)
Dimensions	1220mm x 820mm x 1310mm
Weight	155Kg



DECK OVEN (2 DECK, 6 TRAYS)

Model - HGB-26D

SPECIFICATIONS

Electricity	16.8KW, 380V
Temperature Range	20°C - 400°C
Chamber Size	1300mm x 640mm x 230mm
Trays Included	6 (600mm x 400mm)
Dimensions	1660mm x 820mm x 1120mm
Weight	190Kg

Did You Know?

Electric deck ovens, known for their precise temperature control, were a major breakthrough in baking, allowing for consistent and even cooking - a game-changer for pastry chefs and bakers.



DECK OVEN (3 DECK, 6 TRAYS)

Model - HGB-60D

SPECIFICATIONS

Electricity	19.8KW, 380V
Temperature Range	20°C - 400°C
Chamber Size	860mm x 640mm x 230mm
Trays Included	6 (600mm x 400mm)
Dimensions	1220mm x 820mm x 1530mm
Weight	198Kg



DECK OVEN (3 DECK, 9 TRAYS)

Model - HGB-90D

SPECIFICATIONS

Electricity	25.2KW, 380V
Temperature Range	20°C - 400°C
Chamber Size	1300mm x 640mm x 230mm
Trays Included	9 (600mm x 400mm)
Dimensions	1660mm x 820mm x 1530mm
Weight	270Kg



LOCKABLE CASTORS



EVEN STATIC HEAT DISTRIBUTION



VERSATILE USE



INCLUDED BAKING TRAY

TRAY SPECIFICATIONS

Dimensions	600mm x 400mm x 30mm
Weight	1.5Kg
Body	Aluminium





GAS DECK OVEN (1 DECK, 2 TRAYS)

Model - HLY-102

SPECIFICATIONS

BTU	36,000
Electricity	75W, 220V, 50Hz
Temperature Range	20°C - 400°C
Gas Pressure	2.8KPA
Trays Included	2 (600mm x 400mm)
LPGSA Approved	Yes
Dimensions	1330mm x 850mm x 650mm
Weight	110Kg



GAS DECK OVEN (1 DECK, 3 TRAYS)

Model - HLY-103E

SPECIFICATIONS

BTU	43,000
Electricity	75W, 220V, 50Hz
Temperature Range	20°C - 400°C
Gas Pressure	2.8KPA
Trays Included	3 (600mm x 400mm)
LPGSA Approved	Yes
Dimensions	1820mm x 900mm x 650mm
Weight	131Kg



GAS DECK OVEN (2 DECK, 4 TRAYS)

Model - HLY-204

SPECIFICATIONS

BTU	72,000
Electricity	150W, 220V, 50Hz
Temperature Range	20°C - 400°C
Gas Pressure	2.8KPA
Trays Included	4 (600mm x 400mm)
LPGSA Approved	Yes
Dimensions	1330mm x 850mm x 1400mm
Weight	200Kg



GAS DECK OVEN (2 DECK, 6 TRAYS)

Model - HLY-206E

SPECIFICATIONS

BTU	86,000
Electricity	150W, 220V, 50Hz
Temperature Range	20°C - 400°C
Gas Pressure	2.8KPA
Trays Included	6 (600mm x 400mm)
LPGSA Approved	Yes
Dimensions	1820mm x 920mm x 1400mm
Weight	234Kg

LPGSA-approved gas deck ovens provide a secure and energy-efficient solution for baking, ensuring safety and reliability in a single appliance.



GAS DECK OVEN (3 DECK, 6 TRAYS)

Model - HLY-306

SPECIFICATIONS

BTU	108,000
Electricity	225W, 220V, 50Hz
Temperature Range	20°C - 400°C
Gas Pressure	2.8KPA
Trays Included	6 (600mm x 400mm)
LPGSA Approved	Yes
Dimensions	1330mm x 850mm x 1720mm
Weight	280Kg



GAS DECK OVEN (3 DECK, 9 TRAYS)

Model - HLY-309E

SPECIFICATIONS

BTU	128,000
Electricity	225W, 220V, 50Hz
Temperature Range	20°C - 400°C
Gas Pressure	2.8KPA
Trays Included	9 (600mm x 400mm)
LPGSA Approved	Yes
Dimensions	1820mm x 920mm x 1720mm
Weight	315Kg



EXHAUST FUNCTION



SELF-IGNITING



LOCKABLE CASTORS





INCLUDED BAKING TRAY

TRAY SPECIFICATIONS

Dimensions	600mm x 400mm x 30mm
Weight	1.5Kg
Body	Aluminium

OPTIONAL EXTRAS

Pizza Stone

Model - PS-01

Dimensions 600x400mm
Material Ceramic



S-Steel Baking Tray

Model - BT-01

Dimensions 600x400x20mm
Material Stainless Steel



Alu Baking Tray

Model - XMA10025

Dimensions 600x400x30mm
Material 0.6mm Aluminium



Alu Baking Tray

Model - XMA10028

Dimensions 600x400x30mm
Material 1mm Aluminium



Deck Oven Features

- Our gas deck ovens are LPGSA approved, ensuring top-notch safety and quality. Designed for the professional kitchen, they are the epitome of baking efficiency.
- Our electric and gas deck ovens provide excellent heat distribution, ensuring that baked goods are evenly cooked with uniform color, texture, and the perfect crust on Pizza.
- Our deck ovens include safety features such as automatic shut-off, cool-to-touch exteriors, and overheat protection, making them a safe choice in a busy kitchen environment.
- Suitable for a wide range of baked goods, from bread and pastries to pizzas and pies, offering versatility for diverse menu offerings.



ALOMA DECK OVEN INFO

Safety Guidelines and Certifications

Safety First: Our LPGSA-approved gas deck ovens meet strict safety standards. Understand what this certification means for your business and how it ensures a safe, reliable baking environment.

Comparative Analysis

Gas vs. Electric: Efficiency Redefined – While both types of ovens are efficient choices for your kitchen, our gas deck ovens stand out with their exceptional energy efficiency. They ensure a consistently precise baking environment and boast faster heat-up times compared to electric ovens. This makes them a top choice among professional bakers. For installation, safety is paramount. We strongly recommend using LPGSA-certified installers to guarantee optimal setup and compliance with safety standards. Choose our gas deck ovens for unmatched performance and reliability.

DOUGH MIXERS
KNEAD DOUGH WITH EASE



DOUGH MIXERS

Models - H20, H30, H40, H50

Available in 4 Sizes - 20L, 30L, 40L, 50L

Features

- **Perfect Kneading:** Consistent results from delicate to heavy doughs.
- **Safe:** Protective cage stops accidental contact.
- **Quiet & Efficient:** Belt-driven system minimizes noise and wear.
- **Versatile:** Dual speeds handle any recipe.
- **Easy Clean:** Simple, accessible design for effortless maintenance.
- **Precise:** Digital timer eliminates overmixing.





DIGITAL-TIMER



CONSISTENT



Model - H20



Model - H30



Model - H40



Model - H50

MODEL	H20	H30	H40	H50
ELECTRICITY	220V, 1.5KW, 50Hz	220V, 1.5KW, 50Hz	220V, 3KW, 50Hz	220V, 3KW, 50Hz
BOWL VOLUME	20L	30L	40L	50L
MAX DRY MIXTURE WEIGHT	8Kg	12Kg	16Kg	20Kg
DIMENSIONS (L x W x H)	445x660x775mm	750x435x900mm	490x740x855mm	840x480x1000mm
WEIGHT	93Kg	100Kg	116Kg	170Kg

DOUGH ROLLERS
ROLL OUT DOUGH EFFORTLESSLY



DOUGH ROLLER 300MM

Model - APD-30

SPECIFICATIONS

Electricity	0.37KW, 220V
Roller Width	300mm
Base Thickness	0.7 - 5.4mm
Dimensions	480mm x 520mm x 620mm
Weight	37Kg

Features

- **Pizza Perfection:** Craft uniform, round pizza dough with the sling bar.
- **Built to Last:** Stainless steel construction ensure stability and durability.
- **Smooth Operation:** Belt-driven system for quiet and efficient rolling.



DOUGH ROLLER 400MM

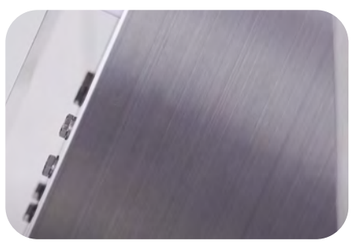
Model - APD-40

SPECIFICATIONS

Electricity	0.4KW, 220V
Roller Width	400mm
Base Thickness	0.7 - 5.4mm
Dimensions	530mm x 500mm x 570mm
Weight	42Kg

Features

- **Wide Roller:** Master large pizza bases and pastries with a 400mm rolling width.
- **Built to Last:** Great stability and durability with stainless steel construction.
- **Smooth Efficiency:** Belt-driven system provides quiet and efficient rolling.



DURBABLE S | STEEL



VERSATILE DOUGH THICKNESS



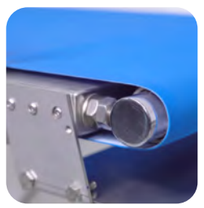
EASY TO USE

Did You Know?

Dough rollers significantly speed up the bread and pizza-making process by evenly flattening dough, a task that once took bakers hours by hand.

DOUGH SHEETERS
EXCELLENCE IN DOUGH PREPARATION









DOUGH SHEETER 400MM

Model - QS-400B2

SPECIFICATIONS

Electricity	0.4kw
Expanded Dimensions	820x2000x1040mm
Folded Dimensions	820x660x1330mm
Weight	170Kg
Belt Dimensions	400x1600mm
Max Dough Capacity	4kg
Roller Adjustable Gap	1-35mm

DOUGH SHEETER 630MM

Model - QS-630B2

SPECIFICATIONS

Electricity	0.75kw
Expanded Dimensions	1060x3100x1100mm
Folded Dimensions	1060x730x1760mm
Weight	245kg
Belt Dimensions	630x2400mm
Max Dough Capacity	6.5kg
Roller Adjustable Gap	1-40mm

PU Belt Features

- **Long-lasting:** Lasts twice as long as PVC belts.
- **Oil-Resistant:** Maintains quality in oily environments.
- **Easy to Clean:** Simplifies hygiene maintenance.
- **No Discoloration:** Stays free from yellowing over time.
- **Safer for Food:** Higher food safety standards.

Additional Features

- **Foot Paddle:** Allows hands-free operation.
- **Stainless Steel Body:** More durable and professional than painted steel.

Did You Know?

Commercial dough sheeters are key in large-scale baking operations. They uniformly roll out massive quantities of dough quickly, maintaining consistent thickness, which is crucial for quality in products like pastries and pizzas. This not only enhances efficiency but also ensures a standard of excellence in baked goods.

ELECTRIC PROVERS
PROOF WITH PROFESSIONAL PRECISION



SINGLE DOOR PROVER - 16 TRAY

Model - WG-16C

SPECIFICATIONS

Electricity	2.6KW, 220V, 50Hz
Tray Amount	16 (Not Included)
Dimensions	500mm x 700mm x 1880mm
Weight	35Kg





DOUBLE DOOR PROVER - 32 TRAY

Model - WG-32C

SPECIFICATIONS

Electricity	2.8KW, 220V, 50Hz
Tray Amount	32 (Not Included)
Dimensions	1000mm x 700mm x 1880mm
Weight	65Kg



Features

- Ample space for diverse dough types, maximizing versatility.
- Lightweight yet durable, ensuring longevity and easy maneuverability.
- Adjustable spacing for customizable tray arrangements, enhancing flexibility.
- Automatic water inlet and fan for consistent, hassle-free proofing.
- Easy installation for quick setup and hassle-free operation.





SINGLE DOOR PROVER - 6 TRAY

Model - WG-6C

SPECIFICATIONS

Electricity	1.9KW, 220V
Tray Amount	6 (Not Included)
Dimensions	500mm x 710mm x 1000mm
Weight	18Kg

Features

- Ample space for diverse dough types
- Fan for consistent proofing.





BUTCHERY EQUIPMENT

ESSENTIALS FOR BUTCHERIES

Delve into the world of Butchery with equipment that redefines precision and durability. Our selection includes advanced meat slicers, grinders, and bandsaws, each designed to handle the rigors of daily use. Experience effortless slicing and consistent cuts every time, making every piece of meat a testament to your butchery skills.

BUTCHERY CONTENT

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BANDSAW - BONE SAW - 1650mm

Model - J210

SPECIFICATIONS

Electricity	0.65KW, 220V, Single Phase
Blade length	1650mm
Dimensions	525mm x 470mm x 850mm
Weight	45kg

CUTTING CLEARANCE

Vertical	220mm

Features

- **Precise Cuts:** Adjustable thickness guide
- **Safe Operation:** Hand guard included
- **Durable Design:** Sturdy construction
- **Fast Blade Changes:** Easy blade replacement







BANDSAW - BONE SAW - 2000mm

Model - J310

SPECIFICATIONS

Electricity	1.1KW, 220V, Single Phase
Blade length	2000mm
Dimensions	590mm x 570mm x 1040mm
Weight	70Kg

CUTTING CLEARANCE

Vertical	300mm

Features

- **Precise Control:** Adjustable guide for perfect cuts
- **Safe Operation:** Built-in hand guard for protection
- **Rock-Solid Build:** Durable design minimizes vibration
- **Fast Blade Changes:** Keeps you working efficiently



BANDSAW - BONE SAW - 2325mm

Model - BSWJ-220

SPECIFICATIONS

Electricity	1.1KW, 220V, Single Phase
Blade length	2325mm
Dimensions	750mm x 750mm x 1600mm
Weight	75Kg

CUTTING CLEARANCE

Vertical	330mm

Features

- **Sliding Tray:** Effortless meat handling
- **Stainless Steel Blade Guard:** Safe & strong
- **Easy to Use:** Intuitive design
- **Quick Blade Swaps:** Efficient working
- **Locked-In Cuts:** Secure cut/thickness guide



BANDSAW - BONE SAW - 2870mm

Model - BSW-220

SPECIFICATIONS

Electricity	1.5KW, 220V, Single Phase
Blade length	2870mm
Dimensions	850mm x 850mm x 1800mm
Weight	145Kg

CUTTING CLEARANCE

Vertical	380mm

Features

- **Rock Solid:** Heavy construction for stability
- **Clean & Easy:** Simple use and cleaning
- **Service Panel:** Fast and easy maintenance
- **Safe & Strong:** Stainless steel blade guard
- **Locked-In Cuts:** Secure guide for accuracy



Did You Know?

The world's longest meat saw blade stretches over 400 meters! That's roughly the length of four rugby fields laid end to end. These colossal blades are used in massive meat processing plants to swiftly and efficiently portion enormous cuts of meat.

MEAT MINCERS

MINCE MEAT WITH MIGHTY POWER



MEAT MINCER 42

Model - TC-42

SPECIFICATIONS

Electricity	4KW, 380V, Three Phase
Productivity	Up to 600kg/h
Dimensions	530mm x 1020mm x 950mm
Weight	115Kg
Body	Stainless Steel

Included



FEATURES

- **Effortless Cleaning:** Detachable food tray simplifies post-grind cleanup
- **Powerhouse Performance:** 4KW motor tackles challenging grinding tasks effortlessly
- **Built to Last:** Sturdy construction ensures long-lasting durability and stability

Did You Know?

The meat mincer, now a staple in culinary preparation, was invented in the 1820s by German engineer Karl Drais. This hand-cranked innovation revolutionized meat processing, paving the way for creations like sausages and ground meat dishes.













MEAT MINCER 12

Model - TT-12

SPECIFICATIONS

Electricity	0.8KW, 220V, Single Phase
Dimensions	400mm x 190mm x 410mm
Productivity	Up to 120kg/h
Weight	19kg
Body	Stainless Steel

Included





MEAT MINCER 22

Model - TT-22

SPECIFICATIONS

Electricity	1.1KW, 220V, Single Phase
Dimensions	410mm x 240mm x 450mm
Productivity	Up to 220kg/h
Weight	25kg
Body	Stainless Steel

Included



MEAT MINCER - 32

Model - TC-32

FEATURES

- **Powerful Performance:** 1.5KW motor, ideal for efficient meat grinding.
- **Compact Size:** Measures 530x270x500mm, great for limited spaces.

Included





SPECIFICATIONS

ELECTRICITY	PRODUCTIVITY	BODY MATERIAL	DIMENSIONS (L x W x H)	WEIGHT
1.5KW, 220V, Single Phase	Up to 320kg/h	Stainless Steel	530x270x500mm	76Kg

MEAT MIXERS
MIX MEAT EFFICIENTLY



MEAT MIXER (40L)

Model - FME40T

SPECIFICATIONS

Body Material	Stainless Steel
Blades Material	Stainless Steel
Tilting Bowl	Yes
Capacity	40L / +-30kg
Dimensions	540mm x 320mm x 415mm
Weight	15Kg

Note

Capacity Kg Depends on the Type of Meat



MEAT MIXER (60L)

Model - FME60T

SPECIFICATIONS

Body Material	Stainless Steel
Blades Material	Stainless Steel
Tilting Bowl	Yes
Capacity	60L / +-39-50kg
Dimensions	610mm x 350mm x 475mm
Weight	22Kg

Note

Capacity Kg Depends on the Type of Meat





MEAT SLICERS
CARVE WITH ELITE PRECISION

MEAT SLICER 220MM

Model - 220-ES8

SPECIFICATIONS

Electricity	0.32KW, 220V, 50Hz
Blade Diameter	220mm
Dimensions	480mm x 345mm x 370mm
Weight	15Kg

Blade Sharpener Included



MEAT SLICER 250MM

Model - 250-ES10

SPECIFICATIONS

Electricity	0.32KW, 220V, 50Hz
Blade Diameter	250mm
Dimensions	500mm x 350mm x 380mm
Weight	16kg

Blade Sharpener Included



Features

- **Effortless Precision and Safety:** Experience ultimate control and peace of mind with our adjustable thickness guide for perfectly consistent cuts, and built-in hand guards that prioritize operator safety during every slice.
- **Seamless Operation and Maintenance:** Enjoy a user-friendly design that simplifies slicing tasks for any skill level, while the easily cleanable components ensure effortless post-use sanitation.





PATTY PRESS
PERFECT PATTIES EVERY TIME



PATTY PRESS (100MM)

Model - WF-A100

SPECIFICATIONS

Body Material	Aluminum
Disk Size	100mm
Disk Material	Stainless Steel
Feet	Non-skid
Dimensions	230mm x 165mm x 270mm
Weight	5Kg



PATTY PRESS (130MM)

Model - WF-A130

SPECIFICATIONS

Body Material	Aluminum
Disk Size	130mm
Disk Material	Stainless Steel
Feet	Non-skid
Dimensions	230mm x 165mm x 270mm
Weight	5kg







Features

- The aluminum base and stainless steel bowls offer a durable, heavy-duty construction, perfect for commercial use.
- Both units include a detachable paper holder.
- Heavy-duty handle ensures easy handling and longevity.
- The feet design and material allows these units to stay in place while pressing patties.

Did You Know?

Patty presses, essential for creating uniform burger patties, originated from the need to standardize portion sizes in restaurants, ensuring consistency in both cooking and presentation.

SAUSAGE FILLERS
FILL SAUSAGES LIKE A PRO



SAUSAGE FILLERS

Models - TV-3L, TV-5L, TV-7L, TV-10L, TV-15L

Features

- **Removable Chamber:** Effortlessly clean and refill with our convenient, detachable chamber.
- **Dual Speed Functionality:** The filler offers two-speed options for versatile filling.
- **Air-Free Perfection:** Eliminate air pockets for flawless sausages with the integrated air release valve.
- **Built to Last:** Durable construction withstands demanding use, batch after batch.



Sausage Filler 3L
Model - TV-3L



Sausage Filler 5L
Model - TV-5L



Sausage Filler 7L
Model - TV-7L



Sausage Filler 10L
Model - TV-10L



Sausage Filler 15L
Model - TV-15L

MODEL	TV-3L	TV-5L	TV-7L	TV-10L	TV-15L
BODY MATERIAL	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
CAPACITY	3L	5L	7L	10L	15L
NOZZLES INCLUDED	Yes	Yes	Yes	Yes	Yes
CONTAINER SIZE	148x210mm	148x320mm	148x450mm	219x290mm	219x410mm
DIMENSIONS (L x W x H)	550x330x305mm	670x330x305mm	820x330x305mm	670x450x350mm	790x440x330mm
WEIGHT	12Kg	13Kg	14Kg	23Kg	24Kg

STAINLESS STEEL NOZZLES INCLUDED



16mm 22mm 32mm 38mm







Included





ELECTRIC SAUSAGE FILLER – 10L

Model - TV-10LE

SPECIFICATIONS

Electricity	0.12KW, 220V, 50Hz
Body Material	Stainless Steel
Included Nozzles	Yes - 16mm, 22mm, 32mm, 38mm
Nozzle Material	Stainless Steel
Capacity	10L
Dimensions	415mm x 320mm x 670mm
Weight	30kg



Included





ELECTRIC SAUSAGE FILLER – 15L

Model - TV-15LE

SPECIFICATIONS

Electricity	0.12kW, 220V, 50Hz
Body Material	Stainless Steel
Included Nozzles	Yes - 16mm, 22mm, 32mm, 38mm
Nozzle Material	Stainless Steel
Capacity	15L
Dimensions	415mm x 320mm x 800mm
Weight	34kg



Included





ELECTRIC SAUSAGE FILLER – 20L

Model - TV-20LE

SPECIFICATIONS

Electricity	0.25KW, 220V, 50Hz
Body Material	Stainless Steel
Included Nozzles	Yes - 16mm, 22mm, 32mm, 38mm
Nozzle Material	Stainless Steel
Capacity	20L
Dimensions	415mm x 320mm x 800mm
Weight	45Kg

Features

- **Variable Speed Control:** Fill at the perfect pace for different sausages.
- **Foot Pedal Operation:** Hands-free control for efficient filling.
- **Auto Stop Safety:** Ensures safe operation with automatic reverse stop.
- **Stable Platform:** Minimizes tipping for mess-free filling.

VACUUM PACK MACHINES

SEAL FRESHNESS IN, LOCK AIR OUT



VACUUM MACHINE 300MM

Model - DZ-300

SPECIFICATIONS

Electricity	0.37KW, 220V, 50Hz
Chamber Size	390mm x 280mm x 50mm
Sealing Length	300mm
Weight	40Kg
Dimensions	495mm x 355mm x 360mm

FEATURES

- Adjustable vacuum timer for ease of use.
- Durable contruction, perfect for commercial environments.
- Designed with safety in mind, including an emergency stop.



VACUUM MACHINE 400MM

Model - DZ-400

SPECIFICATIONS

Electricity	0.9KW, 220V, 50Hz
Chamber Size	440mm x 420mm x 100mm
Sealing Length	405mm x 13mm
Weight	70Kg
Dimensions	540mm x 490mm x 560mm

FEATURES

- Includes a double sealing bar, speeding up the sealing process.
- Heavy-duty contruction, fit for any commercial setting.
- Includes an adjustable vacuum timer.

Did You Know?

Vacuum machines, now essential in food preservation, were first developed in the early 20th century. They revolutionized the way we store food by significantly extending its shelf life, a breakthrough for both home kitchens and the food industry.



Note: For optimal sealing, remember to check your vacuum sealer's oil level monthly.



CATERING & SERVING

ESSENTIALS FOR CATERING & SERVING

Elevate your catering and serving endeavors with our premium range of equipment. This category features top-tier chafing dishes, serving trolleys, and bain-maries, crafted to make service efficient and elegant. Ensure every event is a culinary success, with tools that keep your food at the perfect temperature and presentation.

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BAIN MARIES
KEEP WARM, STAY FRESH







BAIN MARIE WITH SNEEZE GUARD

Models - HBM-23, HBM-24, HBM-25

FEATURES

- **Precise Heat Control:** Adjustable temperature control allows you to maintain ideal serving temperatures for various dishes.
- **Effortless Portability:** Lightweight design makes it perfect for catering events and easy transportation.
- **Temperature at a Glance:** Convenient temperature indicator provides clear monitoring for optimal safety.
- **Crystal-Clear Protection:** Removable glass sneeze guard ensures food safety and hygiene while offering clear visibility.

MODEL	HBM-23	HBM-24	HBM-25
ELECTRICITY	1.5KW, 220V, 50Hz	1.8KW, 220V, 50Hz	1.8KW, 220V, 50Hz
TEMPERATURE RANGE	30°C - 110°C	30°C - 110°C	30°C - 110°C
INSERTS	3 x Stainless Steel Inserts	4 x Stainless Steel Inserts	5 x Stainless Steel Inserts
INSERT DIMENSIONS	250x310x100mm	250x310x100mm	250x310x100mm
BODY	Stainless Steel (Glass Guards)	Stainless Steel (Glass Guards)	Stainless Steel (Glass Guards)
DIMENSIONS (L x W x H)	935x375x355mm	1205x375x355mm	1465x375x355mm
WEIGHT	11Kg	18Kg	25Kg



BAIN MARIE 2 DIVISION

Model - HB-750

SPECIFICATIONS

Electricity	3KW, 220V, 50Hz
Temperature Range	30°C - 110°C
Body	Stainless Steel
Insert Dimensions	250mm x 310mm x 150mm
Divisions and Inserts	2 Division - 4 Inserts
Dimensions	750mm x 750mm x 280mm
Weight	18Kg



BAIN MARIE 3 DIVISION

Model - HB-1080

SPECIFICATIONS

Electricity	3KW, 220V, 50Hz
Temperature Range	30°C - 110°C
Body	Stainless Steel
Insert Dimensions	250mm x 310mm x 150mm
Divisions and Inserts	3 Division - 6 Inserts
Dimensions	1080mm x 750mm x 280mm
Weight	28Kg

COMMERCIAL BLENDERS
BLEND SMOOTHLY, BLEND SWIFTLY



Model - CB-767



Model - CB-998

COMMERCIAL BLENDERS

Models - CB-767, CB-998

FEATURES

- **Powerful Motor:** Effortlessly blends various ingredients
- **Durable Build:** Withstands demanding use
- **Pulse Function:** Precise control for desired textures
- **Adjustable Speed:** Versatile blending options
- **Strong Plastic Jug:** Durable and shatter-resistant
- **Stainless Steel Blades:** Superior performance and longevity











BLENDER WITH SOUND ENCLOSURE COVER

Model - AM-288

FEATURES

- **Stainless Steel Blades:** Deliver superior blending performance.
- **Sound Enclosure Cover:** Minimizes noise disruption.
- **Easy-Operate Panel:** User-friendly controls for efficient blending.
- **Durable Oil Seals:** Prevent leaks and ensure long-lasting performance.
- **Efficient Heat Ventilation:** Maintains optimal temperature.
- **Built for Busy Environments:** Handles demanding use in kitchens.
- **Different Blending Options:** Different modes for consistent blending.

MODEL	CB-767	CB-998	AM-288
ELECTRICITY	1.6KW, 220V	1.6KW, 220V	2.2KW, 220V
CAPACITY	2L	2L	1.6L
DIMENSIONS (L x W x H)	170x235x530mm	200x230x550mm	230x290x480mm
WEIGHT	4Kg	4Kg	7.5Kg

CATERING POTS
COOK BIG, SERVE BIG



CATERING POTS - 4 PIECE
Model - 00SP10

1.5L + 2.5L + 3.5L + 4.5L



CATERING POTS - 4 PIECE
Model - 00SP20

3.5L + 4.5L + 5.5L + 8L



CATERING POTS - 2 PIECE
Model - 00SP30

10L + 16L + 23L + 34L



CATERING POTS - 4 PIECE
Model - 00SP43

50L + 65L



CATERING POTS - 2 PIECE
Model - 00SP44

80L + 100L



CATERING POTS - 4 PIECE
Model - 00PS12

27L + 36L + 50L + 65L



Features
- Durable Aluminium body, ideal for a busy kitchen.
- Aluminium offers great heat distribution.

Note: Only available in full set.
Please request individual weight and dimensions.

MODEL	00SP10	00SP20	00SP30	00SP43	00SP44	00PS12
BODY MATERIAL	Aluminium	Aluminium	Aluminium	Aluminium	Aluminium	Aluminium
VOLUME	1.5L,2.5L,3.5L,4.5L	3.5L,4.5L,5.5L,8L	10L,16L,23L,34L	50L,65L	80L,100L	27L,36L,50L,65L
SIZE (cm)	16, 18, 20, 22	20, 22, 24, 26	28, 32, 36, 40	45, 50	56, 61	45, 50, 55, 60
INCLUDED	4 x Pots + Lids	4 x Pots + Lids	4 x Pots + Lids	2 x Pots + Lids	2 x Pots + Lids	4 x Pots + Lids
DIMENSIONS (LxWxH)	Request	Request	Request	Request	Request	Request
WEIGHT	Request	Request	Request	Request	Request	Request

Did You Know?
Aluminium pots are not only lightweight and affordable but also highly recyclable. In fact, recycling aluminium saves up to 95% of the energy needed to produce new metal from raw materials, making them environmentally friendly choices for commercial kitchens.



CATERING POTS - 4 PIECE
Model - SCS004

SPECIFICATIONS

Body Material	Aluminium
Volume	12L, 14L, 18L, 22L
Size	32cm, 34cm, 36cm, 38cm
Included	4 x Pots + Lids
Dimensions	Request
Weight	Request

Features
- Durable aluminium design.
- Even heat distribution.



CHICKEN ROTISSERIE
ROAST TO GOLDEN PERFECTION



CHICKEN ROTISSERIE
Model - HEJ-266

SPECIFICATIONS

Baskets	4 Baskets (8-12 Chickens)
Electricity	4.6KW, 220V
Dimensions	810mm x 600mm x 610mm
Weight	65Kg

Note: Must be connected to an isolator.

Features

- **Removable Baskets:** Facilitate easy loading, unloading, and cleaning for convenience
- **Effortless Cleaning:** Ensures quick and efficient post-use sanitation, maintaining hygiene
- **Even Cooking:** Delivers consistently delicious results with perfectly cooked chicken
- **High Capacity:** Equipped with 4 baskets accommodating 8-12 chickens, ideal for catering and high-volume environments
- **Commercial-Grade Performance:** Built to withstand demanding use in busy kitchens and restaurants

Did You Know?
Chicken rotisseries, evolving from hand-turned setups, use rotation for even cooking and juicy results. Modern versions have made this ancient method a culinary staple for perfectly roasted chicken.







CHIP DUMP
KEEP CHIPS CRISPY AND HOT



ELECTRIC CHIP DUMP
Model - HCW-620

SPECIFICATIONS

Electricity	1KW, 220V
Body	Stainless Steel
Dimensions	340mm x 600mm x 550mm
Weight	7kg





Did You Know?
The concept of the electric chip dump actually has roots dating back to the early 19th century? While the first commercial models weren't widely available until the 1950s, restaurants used rudimentary versions involving perforated metal baskets lowered into and raised from hot oil to drain and hold fries. These early contraptions paved the way for the development of the modern electric chip dump, revolutionizing the way fast food restaurants manage their fried food.





CONTACT GRILLERS
GRILL TO GOURMET GREATNESS



CONTACT GRILL (SINGLE)
Model - HEG-811

SPECIFICATIONS

Electricity	1.8KW
Body Material	Stainless Steel
Grill Material	Teflon Coated Mild Steel
Dimensions	305mm x 400mm x 210mm
Weight	14Kg



CONTACT GRILL (DOUBLE)
Model - HEG-813

SPECIFICATIONS

Electricity	1.8KW + 1.8KW
Body Material	Stainless Steel
Grill Material	Teflon Coated Mild Steel
Dimensions	580mm x 400mm x 210mm
Weight	26Kg

Features

- **Heavy-Duty Hinges:** Ensure long-lasting durability and smooth operation
- **Indicator Lights:** Signals when the grill is ready for use
- **Floating Top Plate:** Accommodates varying food thicknesses for even cooking
- **Easy to Clean:** Non-stick grills for simplified cleaning and maintenance





Why contact grills?

- **Enhanced Sear:** Creates visually appealing grill marks
- **Flavor Enhancement:** Searring helps lock in juices and natural flavors
- **Versatility:** Suitable for grilling various foods like burgers, steaks, paninis, and more

DEEP FRYERS - ELECTRIC
FRY FAST, FRY FLAWLESSLY



SINGLE FRYER - 6L
Model - HEF-81A

SPECIFICATIONS

Electricity	2.5KW
Capacity	6L
Dimensions	275x460x300mm
Weight	4.5kg
Included	1 x Basket

Included
1 x Baskets
1 x Night Cover





DOUBLE FRYER - 2x6L
Model - HEF-82A

SPECIFICATIONS

Electricity	2.5KW + 2.5KW
Capacity	6L + 6L
Dimensions	550x460x300mm
Weight	9kg
Included	2 x Basket

Included
2 x Baskets
2 x Night Covers





SINGLE FRYER - 11L
Model - HEF-11L

SPECIFICATIONS

Electricity	3.5KW
Capacity	11L
Dimensions	380x445x345mm
Weight	11.4kg
Included	1 x Basket

Included
1 x Baskets
1 x Night Cover





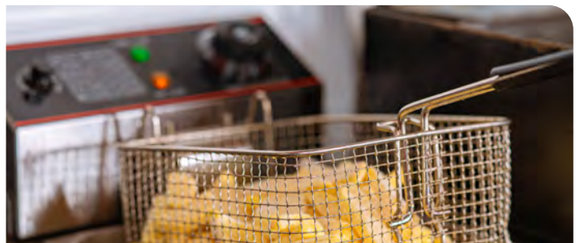
DOUBLE FRYER - 2x11L
Model - HEF-11L-2

SPECIFICATIONS

Electricity	3.5KW + 3.5KW
Capacity	11L + 11L
Dimensions	730x445x345mm
Weight	15kg
Included	2 x Basket

Included
2 x Baskets
2 x Night Covers





Features

- **Safety Switch:** Built-in safety switch automatically shuts off the fryer in case of overheating

SINGLE FRYER (28L) - 3 Phase

Model - OT-28L

SPECIFICATIONS

Electricity	18KW, 380V
Capacity	28L
Dimensions	400mm x 800mm x 1100mm
Weight	60Kg
Included	2 x Baskets 1 x Night Cover







DOUBLE FRYER (2X28L) - Phase

Model - OT-28L-2

SPECIFICATIONS

Electricity	18kw + 18kw, 380V
Capacity	28L + 28L
Dimensions	800mm x 800mm x 1100mm
Weight	100kg
Included	4 x Baskets 2 x Night Covers



Features

- **Fast and Efficient:** Featuring 3kW per heating element and 6 elements per 28L fryer, this fryer boasts rapid heating times to get you cooking quickly, even during peak hours.
- **Built for Busy Kitchens:** With a durable stainless steel construction, this fryer is built to withstand the demands of a commercial kitchen.
- **Adjustable Feet:** The adjustable feet allow for easy leveling on uneven surfaces, ensuring optimal performance and stability.

Did You Know?

Electric fryers offer precise temperature control, making them ideal for delicate frying tasks where maintaining a consistent temperature is crucial. They're often preferred in smaller kitchens due to their compact size and ease of installation.



SPAZA FRYER (2X21L)

Model - HEF-912

SPECIFICATIONS

Electricity	4.5KW + 4.5KW, 220V
Capacity	21L + 21L
Dimensions	850mm x 515mm x 1140mm
Weight	34Kg
Included	2 x Baskets 2 x Night Covers 1 x Stand





SPAZA FRYER (2X14L)

Model - HEF-85

SPECIFICATIONS

Electricity	4KW + 4KW, 220V
Capacity	14L + 14L
Dimensions	590mm x 470mm x 1000mm
Weight	25kg
Included	2 x Baskets 2 x Night Covers

Did you know?

Spaza fryers are compact and cost-effective, perfect for small businesses seeking professional frying capabilities without the bulk of standard fryers.



Note: HEF-912 and HEF-85 Must be connected to an isolator.

DEEP FRYERS - GAS

FRY FAST, FRY FLAWLESSLY



SINGLE GAS FRYER - 6L

Model - HGF-71

SPECIFICATIONS

BTU	18,900
Capacity	6L
Dimensions	290mm x 500 x 460mm
Weight	11kg

Included

1 x Basket
1 x Night Cover





DOUBLE GAS FRYER - 2x6L

Model - HGF-72

SPECIFICATIONS

BTU	37,800
Capacity	6L + 6L
Dimensions	570mm x 500mm x 460mm
Weight	19kg

Included

2 x Baskets
2 x Night Covers

Optional

Fryer Stand - MSS-01



Height: 650mm



SPAZA GAS FRYER (2X14L)

Model - HGF-75

SPECIFICATIONS

BTU	36,000
Capacity	14L + 14L
Dimensions	590mm x 470mm x 1070mm
Weight	33Kg

Included

2 x Baskets
2 x Night Covers



DOUBLE GAS FRYER - 2x11L

Model - HGF-912

SPECIFICATIONS

BTU	35,000
Capacity	21L + 21L
Dimensions	870mm x 540mm x 850mm
Weight	35kg

Included

2 x Baskets
2 x Night Covers
1 x Stand





SINGLE GAS FRYER – 25L

Model - DCF3-LPG

SPECIFICATIONS

BTU	90,000
Capacity	25L
Flame Failure	Yes
Gas Valve	Robert Shaw
Dimensions	394mm x 835mm x 1146mm
Weight	75kg

Included

2 x Baskets



Features

- **Precise Temperature Control:** Thermostatically controlled for consistent frying results.
- **Rapid Heating:** High BTU rating of 90,000 for quick heat-up times.
- **Safety Features:** Includes a Flame Failure Device and Robert Shaw Gas Valve for safety.
- **Robust and Sleek Design:** Measures 394x835x1146mm and weighs 75kg, combining durability with style.
- **LPGSA Approved:** Certified for safety and compliance, ensuring reliability in professional settings.
- **Large Capacity:** Offers a 25L tank, ideal for high-volume frying.



DOUBLE GAS FRYERS (2×12.5L)

Model - HGF-772

SPECIFICATIONS

BTU	30,365
Capacity	12.5L + 12.5L
Dimensions	600mm x 650mm x 550mm
Weight	40kg

Included

2 x Baskets
2 x Night Covers

Did You Know?

Gas fryers heat up more quickly than electric fryers and are known for their efficiency in maintaining high temperatures, which is essential for optimal frying. This makes them a popular choice in high-volume commercial kitchens.



SINGLE GAS FRYER - 16L

Model - OT-71A

SPECIFICATIONS

BTU	20,700
Capacity	16L
Dimensions	310mm x 690mm x 550mm
Weight	14kg



Optional

Fryer Stand - MSS-02

Height: 650mm

Included

1 x Basket 1 x Night Cover



DOUBLE GAS FRYER - 2 x 16L

Model - OT-72A

SPECIFICATIONS

BTU	41,400
Capacity	16L + 16L
Dimensions	615mm x 690mm x 550mm
Weight	27kg



Optional

Fryer Stand - MSS-03

Height: 650mm

Included

2 x Baskets 2 x Night Covers

Features

- **Effortless Start:** Self-ignites for quick cooking
- **Easy Oil Care:** Drain tap simplifies cleaning
- **Compact:** Ideal for tight spaces
- **Consistent Heat:** Self-regulates for perfect results
- **LPGSA Approved:** Safe for gas use
- **Optional Stands:** sold separately





FOOD DISPLAY WARMERS

DISPLAY WARMLY, SERVE FRESHLY



FOOD DISPLAY WARMER (660MM)

Model - OT60-1

SPECIFICATIONS

Electricity	1.84KW, 220V
Temp. Range	30-80°C
Dimensions	660mm x 437mm x 655mm
Weight	37Kg



FOOD DISPLAY WARMER (900MM)

Model - OT60-2

SPECIFICATIONS

Electricity	1.84KW, 220V
Temp. Range	30-80°C
Dimensions	900mm x 480mm x 610mm
Weight	50Kg

FOOD DISPLAY WARMER (1200MM)

Model - OT60-3

SPECIFICATIONS

Electricity	2.2KW, 220V
Temp. Range	30-80°C
Dimensions	1200mm x 480mm x 810mm
Weight	72Kg







MODEL	OT60-1	OT60-2	OT60-3
DOORS	Glass, Sliding	Glass, Sliding	Glass, Sliding
SELF-SERVING DOORS	Yes	Yes	Yes
BODY	Coated Steel	Coated Steel	Coated Steel



PIE DISPLAY WARMER (660MM)

Model - HW-2P

SPECIFICATIONS

Electricity	0.8KW, 220V
Temperature Range	30-85°C
Dimensions	660mm x 495mm x 615mm
Weight	20Kg



PIE DISPLAY WARMER (900MM)

Model - HW-3P

SPECIFICATIONS

Electricity	1.2KW, 220V
Temperature Range	30-85°C
Dimensions	945mm x 480mm x 610mm
Weight	30Kg



PIE DISPLAY WARMER (660MM)

Model - HW-2PS

SPECIFICATIONS

Electricity	0.8KW, 220V
Temperature Range	30-85°C
Dimensions	660mm x 495mm x 615mm
Weight	20Kg



PIE DISPLAY WARMER (900MM)

Model - HW-3PS

SPECIFICATIONS

Electricity	1.2KW, 220V
Temperature Range	30-85°C
Dimensions	945mm x 480mm x 610mm
Weight	30Kg

MODEL	HW-2P	HW-3P	HW-2PS	HW-3PS
DOORS	Glass, Sliding	Glass, Sliding	Glass, Sliding	Glass, Sliding
SELF-SERVING	No	No	No	No
BODY	Coated Steel	Coated Steel	Stainless Steel	Stainless Steel

GAS BOILING TABLES

BOIL WITH POWERFUL EFFICIENCY



GAS BOILING TABLE – 2 BURNER

Model - 08/200c

SPECIFICATIONS

BTU	18,720 x 2
Dimensions	1000mm x 600mm x 700mm
Body	Steel Square Tubing-32mm
Weight	11.8 Kg
Burners	2

Regulator and hose Included



GAS BOILING TABLE – 3 BURNER

Model - 08/300c

SPECIFICATIONS

BTU	18,720 x 3
Dimensions	1410mm x 600mm x 700mm
Body	Steel Square Tubing-32mm
Weight	17.0 Kg
Burners	3

Regulator and hose Included



GAS BOILING TABLE – 4 BURNER

Model - 08/400c

SPECIFICATIONS

BTU	18,720 x 4
Dimensions	1870mm x 60mm x 70mm
Body	Steel Square Tubing-32mm
Weight	21.6 Kg
Burners	4

Regulator and hose Included

Features

- **Removable Legs:** Easy storage and setup flexibility.
- **LPGSA Approved:** Safety compliant.
- **C30 Burners:** High-efficiency heating.
- **Steel Square Tubing (32mm):** Durable and stable.





GAS BOILING TABLE – 2 BURNER

Model - BTG2002



GAS BOILING TABLE – 3 BURNER

Model - BTG2003



GAS BOILING TABLE – 4 BURNER

Model - BTG2004



GAS BOILING TABLE – 4 BURNER

Model - BTG3004



GAS BOILING TABLE – 6 BURNER

Model - BTG3006

MODEL	BTG2002	BTG2003	BTG2004	BTG3004	BTG3006
BODY MATERIAL	Coated Steel	Coated Steel	Coated Steel	Coated Steel	Coated Steel
DRIP TRAY MATERIAL	Galvanised Steel	Galvanised Steel	Galvanised Steel	Galvanised Steel	Galvanised Steel
BTU	18,000 x 2	18,000 x 3	18,000 x 4	18,000 x 4	18,000 x 6
DIMENSIONS (L x W x H)	904x484x665mm	1340x484x665mm	1748x484x665mm	904x614x830mm	1340x614x830mm
WEIGHT	30Kg	40Kg	53Kg	39Kg	53Kg







Did You Know?

Did you know gas boiling tables, once considered a luxury in commercial kitchens, became indispensable tools, transforming culinary operations and enhancing efficiency?

GAS SHAWARMA MACHINE

WRAP UP FLAVORS LIKE NEVER BEFORE





GAS SHAWARMA MACHINE

Model - OT-950

SPECIFICATIONS

BTU	41400
Dimensions	800mm x 510mm x 1120mm
Body	Stainless Steel
Weight	25Kg
Burners	4







Features

- **Lightweight Design**: Weighs only 25kg, facilitating easy movement and installation
- **High Power**: Offers 41,400 BTU, providing efficient and powerful cooking
- **4 Burners**: Ensures even and consistent cooking of shawarma
- **Ideal for Busy Environments**: Designed for high-demand food service settings

Did You Know?

Gas Shawarma machines are preferred for their ability to provide intense heat and a smoky flavor, closely mimicking traditional shawarma cooking methods. The direct flame ensures even cooking and a delicious, slightly charred exterior on the meat.

ELECTRIC GRILLERS
GRILL TO YOUR HEART'S DELIGHT



FLAT TOP GRIDDLE (550MM)
Model - HEG-818

SPECIFICATIONS
Electricity	3KW, 220V
Grill Material	Steel
Dimensions	550mm x 430mm x 240mm
Weight	25kg



FLAT TOP GRIDDLE (720MM)
Model - HEG-820

SPECIFICATIONS
Electricity	4.4KW, 220V
Grill Material	Steel
Dimensions	730mm x 470mm x 240mm
Weight	34kg





GRIDDLE HALF GROOVED (720MM)
Model - HEG-822

SPECIFICATIONS
Electricity	4.4KW, 220V
Grill Material	Steel
Dimensions	730mm x 470mm x 240mm
Weight	34kg

Did You Know?
Electric grillers provide a consistent heat source and are often easier to clean compared to their gas counterparts. They are ideal for indoor use, especially in settings where ventilation is limited, as they don't produce combustion gases like gas grillers.

Note: HEG-820 and HEG-822 Must be connected to an isolator.

GAS GRILLERS
GRILL TO YOUR HEART'S DELIGHT



GAS FLAT TOP GRIDDLE (550MM)
Model - HGG-718

SPECIFICATIONS
BTU	36,700
Body Material	Stainless Steel
Grill Material	Steel
Dimensions	550mm x 480mm x 420mm
Weight	30Kg

Optional
Fryer Stand - MSS-01
Height: 650mm



GAS FLAT TOP GRIDDLE (720MM)
Model - HGG-720

SPECIFICATIONS
BTU	37,800
Body Material	Stainless Steel
Grill	Steel
Dimensions	730mm x 520mm x 420mm
Weight	43Kg



GAS GRIDDLE HALF GROOVED (720MM)
Model - HGG-722

SPECIFICATIONS
BTU	37,800
Body Material	Stainless Steel
Grill	Steel
Dimensions	730mm x 520mm x 420mm
Weight	43Kg









FLAME GRILL 4 BURNER (TABLE MODEL)

Model - GGT-4B



FLAME GRILL 6 BURNER (TABLE MODEL)

Model - GGT-6B



FLAME GRILL 4 BURNER (FLOOR MODEL)

Model - GGF-4B



FLAME GRILL 6 BURNER (FLOOR MODEL)

Model - GGF-6B



FLAME GRILL 8 BURNER (FLOOR MODEL)

Model - GGF-8B



FLAME GRILL 10 BURNER (FLOOR MODEL)

Model - GGF-10B

MODEL	GGT-4B	GGT-6B	GGF-4B	GGF-6B	GGF-8B	GGF-10B
BTU / HOUR	22, 000 x 4	22, 000 x 6	22, 000 x 4	22, 000 x 6	22, 000 x 8	22, 000 x 10
BODY MATERIAL	Steel	Steel	Steel	Steel	Steel	Steel
FRONT PLATE MATERIAL	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
DRIP TRAY MATERIAL	Galvanised Steel	Galvanised Steel	Galvanised Steel	Galvanised Steel	Galvanised Steel	Galvanised Steel
DIMENSIONS (L x W x H)	63x66x37cm	85x66x37cm	64x66x88cm	86x66x88cm	101x66x94cm	125x66x94cm
WEIGHT	32Kg	44Kg	50Kg	63Kg	70Kg	75Kg

HEAT SEALERS

SEAL WITH STRENGTH AND SPEED



IMPULSE HEAT SEALER 300MM

Model - SF-300

SPECIFICATIONS

Electricity	0.35KW, 220V
Sealing Length	300mm
Dimensions	430mm x 90mm x 170mm
Weight	3Kg

IMPULSE HEAT SEALER 400MM

Model - SF-400

SPECIFICATIONS

Electricity	0.5KW, 220V
Sealing Length	400mm
Dimensions	530mm x 90mm x 170mm
Weight	3.5Kg







Transform your food packaging process with our impulse heat sealers. Seal in freshness and extend shelf life effortlessly, ensuring your products maintain peak quality and taste. From sealing ingredients for storage to packaging finished products for retail, our heat sealers streamline operations, reduce waste, and enhance customer satisfaction by delivering products at their freshest.

POTATO CHIP CUTTERS
CUT CHIPS WITH SPEEDY PRECISION



CHIP CUTTERS
Model - HC-01, HC-01A

SPECIFICATIONS
Dimensions	330mm x 140mm x 640mm
Weight	4.5Kg

Model - HC-01

7×7 Holes

Chip Size: 12x12mm

Model - HC-01A

6×6 Holes

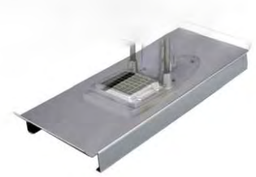
Chip Size: 14x14mm

CHIP CUTTER BRIDGE (OPTIONAL)
Model - CCB-01

500mm

COMPATIBLE WITH HC-01 HC-01A





CHIP CUTTER - INTERCHANGABLE BLADES
Model - HC-02

SPECIFICATIONS
Dimensions	430mm x 220mm x 330mm
Weight	5Kg

7×7 Holes

Chip Size: 12x12mm

9×9 Holes

Chip Size: 10x10mm

11x11 Holes

Chip Size: 8x8mm



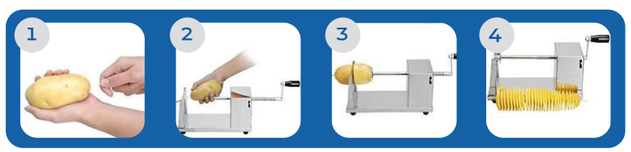
Did You Know?

Chip cutters, pivotal in popularizing French fries, emerged in the late 19th century. Originally hand-operated, they transformed time-consuming manual slicing into a swift, uniform process, revolutionizing potato preparation in restaurants and fast food joints.

SPIRAL CHIP TWISTER
Model - HSP-01

SPECIFICATIONS
Body	Stainless Steel
Feet	4 x Rubberized
Dimensions	450mm x 150mm x 180mm
Weight	2Kg



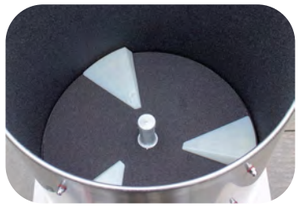


POTATO PEELERS
PEEL POTATOES, SAVE TIME



ALOMA POTATO PEELER
Model - PP15

SPECIFICATIONS
Electricity	0.75KW, 220V
Speed	1390RPM
Capacity	15kg
Dimensions	520mm x 520mm x 850mm
Weight	62Kg





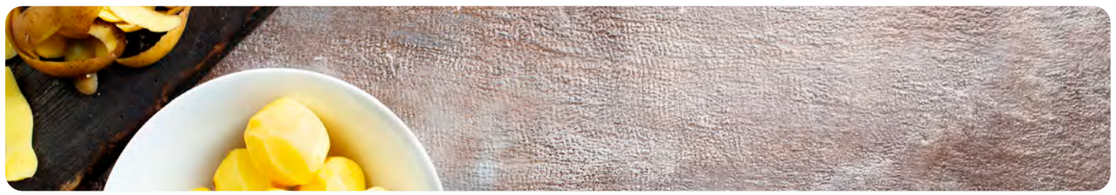
Features
- **Durable:** Built to last in commercial kitchens.
- **Easy to Clean:** Stainless steel design for effortless maintenance.
- **User-Friendly:** Intuitive design for easy operation.
- **Compact:** Space-saving size ideal for any kitchen.



ATLAS POTATO PEELER
Model - PP-ATL

SPECIFICATIONS
Electricity	0.55KW, 220V, 1400RPM
Speed	1400RPM
Capacity	15kg
Dimensions	480mm x 850mm x 1400mm
Weight	75Kg

Features
- **Durable Build:** Robust construction ensures longevity and reliability in commercial settings.
- **Removable Peel Trap:** Easily clean up after use with the removable and washable peel trap, enhancing hygiene and convenience.



SALAMANDER
GRILL, CARAMELIZE AND PRESENT





ELECTRIC SALAMANDER

Model - HES-937

SPECIFICATIONS

Electricity	4KW, 220V
Body	Stainless Steel
Included	1 x Chrome Grill, 1 x Drip Tray
Dimensions	790mm x 450mm x 490mm
Weight	23.6Kg

Why a Salamander?

A salamander offers precision and speed in grilling and broiling, making it an ideal choice for quick and even browning. Its proximity to the food allows for precise control, achieving perfect caramelization without overcooking. Unlike an oven broiler, a salamander heats up rapidly, saving time and energy, making it a preferred choice for professional kitchens aiming for efficiency and precise finishing touches.

Features

- **Adjustable Heat Settings:** Easily control the temperature for precise cooking results.
- **Quick Heating:** Rapidly reaches desired temperature, reducing waiting time.
- **Versatile Cooking Surface:** Ideal for broiling, browning, grilling, and melting.
- **Adjustable Rack Positions:** Customize the cooking height for different food items.





Did You Know?

The term “salamander” in the context of a food griller has historical roots in the 16th century? It was believed that chefs in the royal kitchens of France used long-handled tools resembling a salamander to reach into high, open flames to broil or finish dishes.

SCALES
WEIGH WITH UNERRING ACCURACY



COUNTER SCALE (5KG X 1G)

Model - W108-5000

SPECIFICATIONS

Dimensions	155mm x 225mm x 50mm
Weight	1kg
Max Weigh Capacity	5kg



COUNTER SCALE (30KG X 5G)

Model - XMII-30K

SPECIFICATIONS

Dimensions	250mm x 260mm x 105mm
Weight	4kg
Max Weigh Capacity	30kg



COUNTER SCALE (30KG X 1G)

Model - LW51

SPECIFICATIONS

Dimensions	275mm x 290mm x 115mm
Weight	4kg
Max Weigh Capacity	30kg



PRICE COMPUTING SCALE (15KG x 5G)

Model - CAS PR+

SPECIFICATIONS

Dimensions	330mm x 340mm x 115mm
Weight	4kg
Max Weigh Capacity	15kg



PLATFORM SCALE (60KG X 10G)

Model - ELC405

SPECIFICATIONS

Dimensions	350mm x 570mm x 810mm
Weight	15kg
Max Weigh Capacity	60kg
Platform Size	350mm x 450mm

Did You Know?

Modern digital kitchen scales, essential for precision in recipes, evolved from ancient balance scales used in markets. They can measure tiny increments, crucial for delicate dishes like macarons, where even a slight variation can affect the outcome.

TOASTERS
TOAST TO CRISPY PERFECTION



9 SLICE SANDWICH PRESS
Model - OT-9ATS

SPECIFICATIONS
Electricity	2.2KW, 220V
Temp. Range	50-300°C
Dimensions	350mm x 350mm x 460mm
Weight	15kg



9 SLICE SANDWICH PRESS (TEFLON PLATES)
Model - OT-9ATS-T

SPECIFICATIONS
Electricity	2.2KW, 220V
Temp. Range	50-300°C
Dimensions	350mm x 350mm x 460mm
Weight	15kg

Features
- **Consistent Power:** Both models operate with a 2.2KW power supply for efficient toasting.
- **Compact and Manageable:** OT-9ATS: 480x350x250mm; OT-9ATS-T: 350x460x350mm, both fitting well in kitchen spaces.
- **Ideal for Busy Kitchens:** Designed to cater to high-demand sandwich making.
- **Lightweight Design:** OT-9ATS weighs 15kg, and OT-9ATS-T is slightly lighter at 14kg, making them easy to handle.
- **Teflon Coating in OT-9ATS-T:** Offers non-stick, easy-to-clean surface for convenient usage.
- **Sturdy and Durable:** Built to withstand frequent use in commercial environments.



6 SLICE TOASTER
Model - HET-6

SPECIFICATIONS
Electricity	3.24KW, 220V
Dimensions	430mm x 290mm x 260mm
Weight	6kg





TROLLEYS
UNLEASHING CULINARY MAGIC ON WHEELS



BAKING PAN TROLLEY – 18 TIER
Model - XMT10012

SPECIFICATIONS
Compatibility	600mm x 400mm Trays
Body	Stainless Steel
Dimensions	510mm x 620mm x 1830mm
Weight	30Kg

Features
- **Durable Stainless Steel:** Built for commercial use, ensuring long-lasting durability.
- **Easy Mobility:** Four sturdy castors for effortless transport between stations.





Did You Know?
Catering trolleys used in baking are multi-tiered for optimal storage and transport of baked goods. Made from durable materials like stainless steel, they are designed to withstand high temperatures, making them essential in busy bakery settings.



2 TIER STAINLESS STEEL TROLLEY
Model - DC-9502

SPECIFICATIONS
Tiers	2
Dimensions	950mm x 500mm x 950mm
Weight	8kg
Castors	Yes - Lockable



3 TIER STAINLESS STEEL TROLLEY
Model - DC-9503

SPECIFICATIONS
Tiers	3
Dimensions	950mm x 500mm x 950mm
Weight	15kg
Castors	Yes - Lockable

Features
- **Lightweight Design:** Constructed from lightweight stainless steel, these trolleys are easy to maneuver and transport, ideal for serving in various settings.
- **Enhanced Stability:** Equipped with brakes on the castors, these trolleys offer secure stability when stationary, ensuring safety during service.

VEGETABLE CUTTERS
CHOP VEGGIES WITH INCREDIBLE EASE



ONION/VEG SLICER

Model - HVC-105

SPECIFICATIONS

Slicing Thickness	4.7mm
Body Material	Aluminium
Blade Material	Stainless Steel
Use Case	Slices Onions & Vegetables
Dimensions	395mm x 225mm x 350mm
Weight	8.5Kg



Features

- Effortless Operation
- Durable Construction
- Easy to Use and Store
- Fantastic Grip for Stability

TOMATO SLICER

Model - HX-004

SPECIFICATIONS

Slicing Thickness	4.7mm
Body Material	Aluminium
Blade Material	Stainless Steel
Use Case	Slices Tomatoes
Dimensions	380mm x 200mm x 225mm
Weight	3.5Kg



Features

- **Effortless Operation:** Easy-to-use design simplifies tomato slicing for quick and efficient food prep.
- **Blade Replacement:** Quick and easy blade replacement minimizes downtime, ensuring efficiency.
- **Compact Design:** Space-saving and compact, perfect for kitchens with limited space.





VEGETABLE CUTTER

Model - VC65MS

SPECIFICATIONS

Electricity	0.75KW, 220V
Blades Included	Yes, 5 x Blades
Use Case	Slices Fruits and Vegetables
Production	Up To 180Kg / hour
Body	Aluminium
Dimensions	245mm x 555mm x 485mm
Weight	25Kg

INCLUDED



2mm Slicer Disc



4mm Slicer Disc



3mm Grater Disc



4.5mm Grater Disc



7mm Grater Disc

ADDITIONAL VEGETABLE CUTTER BLADES - ORDER BY CODE



SP002 - Slicing Blade - 2mm

SP004 - Slicing Blade - 4mm



J303 - Julien Blade - 3 x 3mm

J404 - Julien Blade - 4 x 4mm



G003 - Grating Blade - 3mm

G005 - Grating Blade - 5mm

G007 - Grating Blade - 7mm



DS888 + SA008
Dicing Blade - 8x8x8mm
Slicing Blade - 8mm

DS1000 + SA010
Dicing Blade - 10x10x10mm
Slicing Blade - 10mm





Features

- **Dual Capacity:** Choose between 9L and 12L options.
- **Secure:** Lockable bowls ensure safe operation.
- **Durable:** Stainless steel body for longevity and hygiene.
- **Variable Speed:** Low and high-speed settings for versatile processing.





9L BOWL CUTTER

Model - HR-9

SPECIFICATIONS

Electricity	1.8KW, 220V
Capacity	9L
Body	Stainless Steel
Revolutions	1000 and 2500RPM
Dimensions	520mm x 330mm x 445mm
Weight	18kg

12L BOWL CUTTER

Model - HR-12

SPECIFICATIONS

Electricity	2KW, 220V
Capacity	12L
Body	Stainless Steel
Revolutions	1000 and 2500RPM
Dimensions	520mm x 330mm x 569mm
Weight	23kg







FOOD PROCESSING

MEAT PROCESSING

DOUGH MIXING

EMULSIFICATION

PUREEING

WRAPPING MACHINES

WRAP IT UP NEATLY AND QUICKLY



WRAPPING MACHINE (380MM)

Model - HWM-430

SPECIFICATIONS

Electricity	0.17KW, 220V
Wrap length	380MM
Dimensions	430mm x 660mm x 155mm
Weight	5kg



WRAPPING MACHINE (480MM)

Model - HWM-550

SPECIFICATIONS

Electricity	0.21KW, 220V
Wrap length	480MM
Dimensions	550mm x 660mm x 155mm
Weight	7kg

Features

- **Size Options:** HWM-430 at 380mm wide; HWM-550 wider at 480mm.
- **Power Capacity:** HWM-430 with 0.17KW; HWM-550 stronger at 0.21KW.
- **Lightweight Builds:** HWM-430 weighs 5kg; HWM-550 slightly heavier at 7kg.
- **Efficient Packaging:** Compact packaging dimensions for easy handling and storage.



Did You Know?

The concept of wrapping machines dates back to the early 20th century, revolutionizing the food industry by automating what was once a manual process. This innovation greatly enhanced efficiency and hygiene in food packaging.



FUN FOOD EQUIPMENT

ESSENTIALS FOR CONFECTIONARY

Transform every occasion into a celebration with our Fun Food Equipment. This line includes popcorn machines, slush machines, and candy floss makers, perfect for adding a touch of whimsy and delight. Ideal for parties, fairs, and events, these machines are designed to create joyous memories with every bite and sip.

FUN FOOD CONTENT

Candy Floss Machines	66
Chocolate Melting Stove	67
Cone Bakers	68
Ice Cream Machines	69 - 70
Milkshake Mixers	71
Popcorn Machines	72
Slush Machines	73
Waffle Makers	74 - 76

CANDY FLOSS MACHINES

SPIN SWEETNESS INTO FUN



CANDY FLOSS MACHINE – 520MM

Model - HEC-01

SPECIFICATIONS

Electricity	0.9KW, 220V
Bowl Diameter	520mm
Included	S / Steel Sugar Scoop
Dimensions	520mm x 520mm x 490mm
Weight	14 kg

CANDY FLOSS MACHINE - 720MM

Model - HEC-02

SPECIFICATIONS

Electricity	0.9KW, 220V
Bowl Diameter	720mm
Included	S / Steel Sugar Scoop
Dimensions	720mm x 720mm x 490mm
Weight	17 kg







CANDY FLOSS DOME

Model - PC-C3

Suitable for HEC-01



CANDY FLOSS DOME

Model - PC-C4

Suitable for HEC-02

Features

- **Size Options:** Available in 520mm and 720mm variants to suit different production needs.
- **User-Friendly:** Easy-to-use design for hassle-free candy floss making.
- **Stainless Steel Bowl:** Durable stainless steel bowl ensures longevity and hygiene.
- **Easy to Clean:** Simple design facilitates effortless cleaning, saving time and effort.
- **Optional Domes:** Choose from optional domes for enhanced presentation and freshness.

CHOCOLATE STOVES

MELT CHOCOLATE TO DREAMY SMOOTHNESS



CHOCOLATE STOVE - 2 TIER

Model - HW-22

SPECIFICATIONS

Electricity	1KW, 220V
Temp. Range	30°C - 110°C
Pan Capacity	2 x 1.4L
Dimensions	220mm x 480mm x 160mm
Weight	7Kg



CHOCOLATE STOVE - 3 TIER

Model - HW-23

SPECIFICATIONS

Electricity	2KW, 220V
Temp. Range	30°C - 110°C
Pan Capacity	3 x 1.4L
Dimensions	220mm x 660mm x 160mm
Weight	9Kg



CHOCOLATE STOVE - 4 TIER

Model - HW-24

SPECIFICATIONS

Electricity	3KW, 220V
Temp. Range	30°C - 110°C
Pan Capacity	4 x 1.4L
Dimensions	380mm x 480mm x 160mm
Weight	10Kg







CONE BAKERS
BAKE CONES TO CRISPY JOY



SINGLE CONE BAKER
Model - HCB-1

SPECIFICATIONS
Electricity	1.3KW, 220V
Included	1 x Wooden Cone Mould
Iron Material	Teflon
Dimensions	250mm x 325mm x 260mm
Weight	7Kg

DOUBLE CONE BAKER
Model - HCB-2

SPECIFICATIONS
Electricity	1.3KW + 1.3KW, 220V
Included	2 x Wooden Cone Mould
Iron Material	Teflon
Dimensions	500mm x 325mm x 260mm
Weight	13Kg



Features
- **User-Friendly Controls:** Easy-to-use controls ensure simple operation for consistent results.
- **Built-in Timer:** Convenient timer function for perfectly timed cone baking, ensuring uniformity and quality.





ICE CREAM MACHINES
SCOOP UP FROZEN DELIGHTS



COMPACT SINGLE FLAVOUR (TABLE MODEL)
Model - ST16E

SPECIFICATIONS
Electricity	1.15KW, 220V
Output	12L / hour
Capacity	6L
Refrigeration Capacity	16-18L / hour
Cylinder Volume	1.2L
Dimensions	210mm x 554mm x 740mm
Weight	43Kg

A4

Features
- **Compact Size:** Same width as an A4 paper.
- **Air Pump:** More air, more ice cream, more profit!



TWO FLAVOUR WITH MIXER (TABLE MODEL)
Model - BJ188S

SPECIFICATIONS
Electricity	1.85KW, 220V
Output	18 - 20L per hour
Capacity	2 x 6L
Cylinder Volume	2 x 2L
Dimensions	540mm x 715mm x 860mm
Weight	90Kg







TWO FLAVOUR WITH MIXER (FLOOR MODEL)
Model - BJ188C

SPECIFICATIONS
Electricity	1.85KW, 220V
Output	18 - 20L per hour
Capacity	2 x 6L
Cylinder Volume	2 x 2L
Dimensions	540mm x 715mm x 1340mm
Weight	100Kg



Features
- **Food Safety First:** Outer connected beater.
- **High-Grade Cylinders:** These cylinders ensures efficient and uniform freezing of your ice cream mixture.

Columba

STAINLESS STEEL, TWO FLAVOUR WITH MIXER

Model - BJH219S, BJH219C, BJH219CR, BJH219CRE



Features

- **High Grade Cylinders:** Efficient and uniform cooling ensures the delivery of the best quality ice cream.
- **Full Stainless Steel Body:** Ideal for Food Safety, easy maintenance and no corrosion.





Auto Return Handles



Large Drip Tray



S-Steel Hoppers



High-Grade Cylinders

MODEL	BJH219S	BJH219C	BJH219CR	BJH219CRE
VARIANT TYPE	Table Model	Floor Model	Floor Model	Floor Model
BODY	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
ELECTRICITY	1.85KW, 220V	1.85KW, 220V	1.9KW, 220V	1.91KW, 220V
OUTPUT	18-20L / hour	18-20L / hour	20-25L / hour	20-25L / hour
CYLINDER VOLUME	2 x 2L	2 x 2L	2 x 2L	2 x 2L
CAPACITY	2 x 6L	2 x 6L	2 x 6L	2 x 6L
PRE-COOLER	No	No	Yes	Yes
AIR PUMP	No	No	No	Yes
DIMENSIONS (L x W x H)	540x665x855mm	540x665x1330mm	540x665x1330mm	540x665x1330mm
WEIGHT	95Kg	110Kg	112Kg	115Kg



ALOMA

MILKSHAKE MIXERS

MIX DREAMY MILKSHAKES EASILY



SINGLE HEAD MILKSHAKE MACHINE

Model - HBL-11

SPECIFICATIONS

Electricity	0.08KW, 220V
Body	Stainless Steel
Cup Capacity	1L
Dimensions	170mm x 170mm x 515mm
Weight	5Kg





DOUBLE HEAD MILKSHAKE MACHINE

Model - HBL-22

SPECIFICATIONS

Electricity	0.08KW + 0.08KW, 220V
Body	Stainless Steel
Cup Capacity	2 x 1L
Dimensions	360mm x 170mm x 515mm
Weight	7kg



Features

- The durable Aloma Milkshake Machines have a robust stainless-steel body
- These machines include a safety fuse for additional protection.
- Aloma milkshake machines are easy to use with intuitive controls.
- Cleaning is easier than ever, minimizing training and staff effort.





POPCORN MACHINES
POP TO MOVIE-TIME PERFECTION



POPCORN MACHINE (8OZ)
Model - HP-6A

SPECIFICATIONS
Electricity	1.44KW, 220V
Capacity	8Oz
Dimensions	500mm x 370mm x 680mm
Weight	20Kg



POPCORN MACHINE (8OZ) PREMIUM
Model - HP-6B

SPECIFICATIONS
Power	1.44KW, 220V
Capacity	8Oz
Dimensions	560mm x 420mm x 760mm
Weight	30Kg

Features
- **Built-in Light:** Illuminate the popcorn-making process for better visibility and added excitement.
- **Bottom Element:** Keep popcorn warm longer with the bottom element, ensuring it stays delicious.
- **Removable Kettle:** Easily clean after use by removing the kettle for hassle-free maintenance.
- **Removable Drip Tray:** Simplify cleaning with the removable drip tray, collecting excess oil and debris.

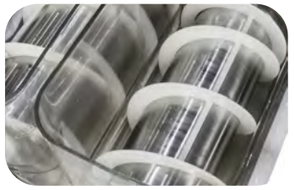






SLUSH MACHINES
SLUSHY FUN AT EVERY POUR

SINGLE, DOUBLE, AND TRIPLE SLUSH MACHINES
Model - RLZ12-1, RLZ12-2, RLZ12-3


S-Steel Evaporator



12L Food Standard Tank


Food Grade Handles


Drip Tray



MODEL	RLZ12-1	RLZ12-2	RLZ12-3
ELECTRICITY	0.5KW, 220V	0.85KW, 220V	1.1KW, 220V
BODY	Stainless Steel	Stainless Steel	Stainless Steel
CAPACITY	12L	2 x 12L	3 x 12L
DIMENSIONS (L x W x H)	530x200x825mm	530x402x825mm	530x604x825mm
WEIGHT	27Kg	44Kg	58Kg

Did You Know?
The famous Slurpee was born in 1958 when a soda machine malfunction led to the accidental freezing of bottled drinks. This historical tidbit adds a nostalgic touch to the frozen drink trend.


RLZ12-1


RLZ12-2


RLZ12-3



WAFFLE MAKERS

WAFFLE MAGIC IN EVERY SQUARE



1-PLATE WAFFLE BAKER

Model - HWB-1

SPECIFICATIONS

Electricity	1KW, 220V
Dimensions	250mm x 435mm x 255mm
Waffle Diameter	170mm
Weight	6kg



2-PLATE WAFFLE BAKER

Model - HWB-2

SPECIFICATIONS

Electricity	1KW + 1KW, 220V
Dimensions	500mm x 435mm x 255mm
Waffle Diameter	170mm
Weight	10kg

Features

- **Stainless Steel Body:** Durable stainless steel construction ensures longevity and robustness.
- **Non-Stick Coating:** High-quality non-stick coating prevents waffles from sticking, ensuring easy removal and cleaning.
- **Built-in Timer:** Convenient timer function allows for precise cooking, ensuring consistent results every time.
- **Temperature Indicator:** Clear indicator for easy temperature control, ensuring optimal cooking conditions for perfect waffles.





BUBBLE WAFFLE MACHINE

Model - HX-6

SPECIFICATIONS

Electricity	1.4KW, 220V
Dimensions	220mm x 620mm x 280mm
Waffle Dimensions	+/- 182 x 210mm
Weight	6kg







WAFFLE STICK MAKER

Model - HX-2208

SPECIFICATIONS

Electricity	1.5KW, 220V
Dimensions	300mm x 395mm x 240mm
Capacity	4 Waffle Sticks
Waffle Stick Length	225mm
Weight	10kg

Features

- **Timer Function:** Ensures precise cooking.
- **Non-Stick Plates:** Easy cleaning and waffle stick removal.
- **Even Baking:** Consistent and uniform results.



1-PLATE BELGIAN WAFFLE BAKER

Model - HX-2205

SPECIFICATIONS

Electricity	1.6kw, 220V
Dimensions	250mm x 380mm x 310mm
Waffle Diameter	180mm
Weight	10kg
Rotating	Yes



2-PLATE BELGIAN WAFFLE BAKER

Model - HX-2205-2

SPECIFICATIONS

Electricity	1.3kw + 1.3kw, 220V
Dimensions	500mm x 420mm x 305mm
Waffle Diameter	180mm
Weight	18kg
Rotating	Yes







SINGLE SQUARE WAFFLE MAKER

Model - HWB-1S

SPECIFICATIONS

Electricity	1.6KW, 220V
Waffle Size	210mm x 210mm
Dimensions	290mm x 360mm x 245mm
Weight	8Kg



DOUBLE SQUARE WAFFLE MAKER

Model - HWB-2S

SPECIFICATIONS

Electricity	1.6KW + 1.6KW, 220V
Waffle Size	210mm x 210mm
Dimensions	550mm x 360mm x 280mm
Weight	15Kg



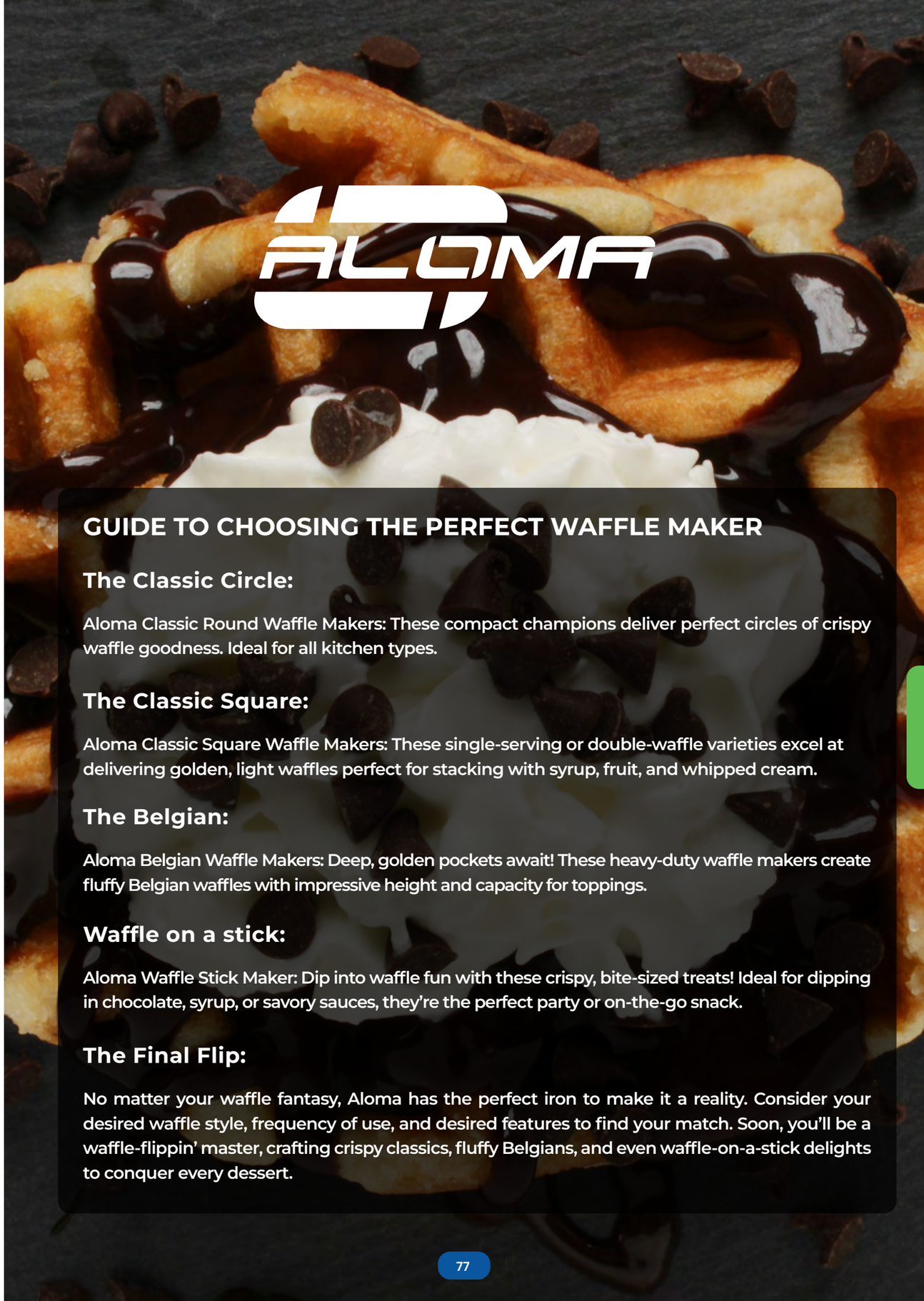




Did You Know?

Waffles have a rich history dating back to the Middle Ages. Originally, they were cooked over an open flame using two metal plates with wooden handles. The iconic grid pattern we see today was designed to be both functional for even cooking and beautiful, often imprinted with family crests or landscapes.





GUIDE TO CHOOSING THE PERFECT WAFFLE MAKER

The Classic Circle:

Aloma Classic Round Waffle Makers: These compact champions deliver perfect circles of crispy waffle goodness. Ideal for all kitchen types.

The Classic Square:

Aloma Classic Square Waffle Makers: These single-serving or double-waffle varieties excel at delivering golden, light waffles perfect for stacking with syrup, fruit, and whipped cream.

The Belgian:

Aloma Belgian Waffle Makers: Deep, golden pockets await! These heavy-duty waffle makers create fluffy Belgian waffles with impressive height and capacity for toppings.

Waffle on a stick:

Aloma Waffle Stick Maker: Dip into waffle fun with these crispy, bite-sized treats! Ideal for dipping in chocolate, syrup, or savory sauces, they're the perfect party or on-the-go snack.

The Final Flip:

No matter your waffle fantasy, Aloma has the perfect iron to make it a reality. Consider your desired waffle style, frequency of use, and desired features to find your match. Soon, you'll be a waffle-flippin' master, crafting crispy classics, fluffy Belgians, and even waffle-on-a-stick delights to conquer every dessert.



REFRIGERATION

ESSENTIALS FOR CATERING & SERVING

Our Refrigeration Equipment is the cornerstone of food freshness and quality. Featuring state-of-the-art beverage coolers, ice makers, and display freezers, each product ensures optimal temperature control. Preserve the integrity and flavor of your ingredients, making them last longer and taste better.

REFRIGERATION CONTENT

Back-Bar Coolers	80-81
Beverage Coolers	82
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Ice Makers	86 - 87
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BACK BAR COOLERS
COOL DRINKS, HOT NIGHTS

Columba



SINGLE BACK BAR COOLER
Model - LG-128



DOUBLE BACK BAR COOLER
Model - LG-198H



TRIPLE BACK BAR COOLER
Model - LG-320H



DOUBLE BACK BAR COOLER
Model - LG-198S



TRIPLE BACK BAR COOLER
Model - LG-320S

MODEL	LG-128H	LG-198H	LG-198S	LG-320H	LG-320S
BODY MATERIAL	Coated Mild Steel	Coated Mild Steel	Coated Mild Steel	Coated Mild Steel	Coated Mild Steel
VOLUME	128L	198L	198L	320L	320L
SHELVES INCLUDED	2	4	4	6	6
TEMPERATURE	0-10°C	0-10°C	0-10°C	0-10°C	0-10°C
DOORS	1 x hinged	2 x hinged	2 x sliding	3 x hinged	3 x sliding
ELECTRICITY	0.18KW, 220V	0.23KW, 220V	0.23KW, 220V	0.24KW, 220V	0.24KW, 220V
DIMENSIONS (L x W x H)	600x520x850mm	900x520x850mm	900x520x850mm	1350x535x830mm	1350x535x830mm
WEIGHT	46Kg	62Kg	62Kg	85Kg	85Kg

Did You Know?
Back bar coolers, initially designed for storing and displaying beverages in bars, have evolved to become essential equipment, optimizing beverage service and enhancing bar operations?

Columba



SINGLE HINGED DOOR
Model - LG-128B

SPECIFICATIONS

Volume	128L
Temperature	0-10°C
Shelves	2 - Included
E. Consumption	Aprox. 1.5KWh / 24h
Electricity	0.18KW, 220V
Body	Stainless Steel
Door	2 x Hinged Doors
Dimensions	600mm x 520mm x 850mm
Weight	45Kg



DOUBLE HINGED DOOR
Model - LG-198B

SPECIFICATIONS

Volume	198L
Temperature	0-10°C
Shelves	4 - Included
E. Consumption	Aprox. 2.2KWh / 24h
Electricity	0.23KW, 220V
Body	Stainless Steel
Door	2 x Hinged Doors
Dimensions	900mm x 520mm x 850mm
Weight	62Kg



TRIPLE HINGED DOOR
Model - LG-320B

SPECIFICATIONS

Volume	320L
Temperature	0-10°C
Shelves	6 - Included
E. Consumption	Aprox. 3.1KWh / 24h
Electricity	0.24KW, 220V
Body	Stainless Steel
Door	3 x Hinged Doors
Dimensions	1350mm x 520mm x 850mm
Weight	80Kg

Features
- **Stainless Steel Construction:** Durable stainless steel body ensures longevity and adds a sleek, professional look to any bar setup.
- **Easy to Clean:** Smooth surfaces and stainless steel construction make cleaning effortless.
- **Adjustable Chromium Shelves:** Customizable shelving allows for flexible storage options.
- **Self-Closing Doors:** Spring-driven that doors automatically close.

BEVERAGE COOLERS
CHILL BEVERAGES TO PERFECTION



BEVERAGE FRIDGE
Model - EH650

SPECIFICATIONS

E. Consumption	2.78KW / 24hr
Volume	451L
Capacity	480 x 330ml cans
Dimensions	650mm x 665mm x 1980mm
Weight	85kg
Door	Single Swing Door
Shelves	4 Adjustable (555x435)



BEVERAGE FRIDGE
Model - EH1135

SPECIFICATIONS

E. Consumption	3.75KW / 24hr
Volume	730L
Capacity	768 x 330ml cans
Dimensions	1105mm x 660mm x 1980mm
Weight	171kg
Door	Double Swing Door
Shelves	8 Adjustable (480x490mm)



BEVERAGE FRIDGE
Model - ES890

SPECIFICATIONS

E. Consumption	5.55KW / 24hr
Volume	580L
Capacity	560 x 330ml cans
Dimensions	890mm x 690mm x 1980mm
Weight	115kg
Door	Double Sliding Door
Shelves	8 Adjustable (490x360mm)



BEVERAGE FRIDGE
Model - ES1140

SPECIFICATIONS

E. Consumption	5.67KW / 24hr
Volume	885L
Capacity	980 x 330ml cans
Dimensions	1140mm x 700mm x 1980mm
Weight	132kg
Door	Double Sliding Door
Shelves	8 Adjustable (495x480mm)

CHEST FREEZERS
FREEZE DEEP, STORE MORE



CHEST FREEZER 199L
Model - CF210

SPECIFICATIONS

E. Consumption	0.92KW / 24hr
Volume	199L
Basket	1 x Basket included
Dimensions	695mm x 495mm x 750mm
Weight	29kg



CHEST FREEZER 433L
Model - CF485

SPECIFICATIONS

E. Consumption	1.51KW / 24hr
Volume	433L
Basket	3 x Baskets included
Dimensions	1255mm x 735mm x 865mm
Weight	55kg





CHEST FREEZER 299L
Model - CF310

SPECIFICATIONS

E. Consumption	1.14KW / 24hr
Volume	299L
Basket	2 x Baskets included
Dimensions	1005mm x 495mm x 750mm
Weight	39kg



CHEST FREEZER 579L
Model - CF590

SPECIFICATIONS

E. Consumption	1.75KW / 24hr
Volume	579L
Basket	3 x Baskets included
Dimensions	1530mm x 547mm x 738mm
Weight	73kg



DISPLAY COOLERS
SHOW OFF YOUR CHILLED BEST

Columba



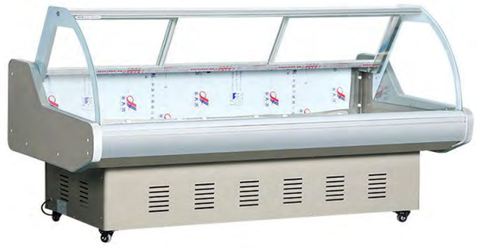
1.5M MEAT DISPLAY COOLER

Model - KX-1.5GZ

SPECIFICATIONS

Electricity	0.265KW, 220V
Temperature	0 – 8°C
Dimensions	1520mm x 1070mm x 1180mm
Weight	150Kg

LED butcher tube included.



2M MEAT DISPLAY COOLER

Model - KX-2.0GZ

SPECIFICATIONS

Electricity	0.34KW, 220V
Temperature	0 – 8°C
Dimensions	2000mm x 1070mm x 1180mm
Weight	180Kg

LED butcher tube included.



2.5M MEAT DISPLAY COOLER

Model - KX-2.5GZ

SPECIFICATIONS

Electricity	0.45KW, 220V
Temperature	0 – 8°C
Dimensions	2500mm x 1070mm x 1180mm
Weight	210Kg

LED butcher tube included.

Did You Know?

Display coolers can significantly boost a store's return on investment (ROI) by enhancing product visibility and attractiveness. Studies show that well-placed and well-lit display coolers can increase impulse buys, particularly for beverages and ready-to-eat items.

CAKE DISPLAY COOLER

Model - AL-900

SPECIFICATIONS

Electricity	0.45KW, 220V
Temperature	4 – 8°C
Dimensions	900mm x 500mm x 770mm
Weight	75Kg



GLASS-TOP FREEZERS
FREEZE AND FLAUNT IN STYLE



197L GLASS TOP DISPLAY FREEZER

Model - VL222

SPECIFICATIONS

E. Consumption	4.18KW / 24hr
Volume	197L
Basket	3 x Baskets included
Dimensions	810mm x 575mm x 860mm
Weight	38kg



520L GLASS TOP DISPLAY FREEZER

Model - VL525

SPECIFICATIONS

E. Consumption	3.76KW / 24hr
Volume	520L
Basket	3 x Baskets included
Dimensions	1450mm x 650mm x 860mm
Weight	90kg





862L GLASS TOP DISPLAY FREEZER

Model - VS2000

SPECIFICATIONS

E. Consumption	5.9KW / 24hr
Volume	862L
Basket	4 x Baskets included
Dimensions	2050mm x 950mm x 785mm
Weight	189kg



1055L GLASS TOP DISPLAY FREEZER

Model - VS2500

SPECIFICATIONS

E. Consumption	9.36KW / 24hr
Volume	1055L
Basket	6 x Baskets included
Dimensions	2550mm x 950mm x 785mm
Weight	230kg

ICE MAKERS
ICE ON DEMAND, ALWAYS READY



25KG/24H ICE MAKER

Model - HX-IM40

SPECIFICATIONS

Power	0.3kw
Output	25-40kg/24h
Storage Cap.	16kg
Ice Type	Square
Ice Size	2cm x 2cm x 2cm
Dimensions	510mm x 560mm x 850mm
Weight	40kg



40KG/24H ICE MAKER

Model - HX-IM60

SPECIFICATIONS

Power	0.35kw
Output	40-60kg/24h
Storage Cap.	16kg
Ice Type	Square
Ice Size	2cm x 2cm x 2cm
Dimensions	510mm x 560mm x 850mm
Weight	45kg



70KG/24H ICE MAKER

Model - HX-IM90

SPECIFICATIONS

Power	0.89kw
Output	70-90kg/24h
Storage Cap.	26kg
Ice Type	Square
Ice Size	2cm x 2cm x 2cm
Dimensions	665mm x 665mm x 900mm
Weight	60kg



100KG/24H ICE MAKER

Model - HX-IM120

SPECIFICATIONS

Power	0.98kw
Output	100-120kg/24h
Storage Cap.	26kg
Ice Type	Square
Ice Size	2cm x 2cm x 2cm
Dimensions	665mm x 665mm x 900mm
Weight	65kg

Note: Water Supply Required + Drain Points MUST Be Lower Than Machine (Gravity Fed).



120KG/24H ICE MAKER

Model - HX-IM150

SPECIFICATIONS

Power	1.07kw
Storage Capacity	+-100kg
Output	120-150kg/24h
Ice Cubes per Cycle	156
Ice Size	2cm x 2cm x 2cm
Dimensions	570mm x 840mm x 1600mm
Weight	92kg
Included	Bin (630mm x 900mm x 960mm)

220KG/24H ICE MAKER

Model - HX-IM250

SPECIFICATIONS

Power	1.7kw
Storage Capacity	+-150kg
Output	220-250kg/24h
Ice Cubes per Cycle	234
Ice Size	2cm x 2cm x 2cm
Dimensions	760mm x 850mm x 1670mm
Weight	130kg
Included	Bin (820mm x 900mm x 1050mm)



Features

- **Stainless Steel Construction:** Durable stainless steel body ensures longevity and adds a sleek, professional look to any bar setup.
- **Easy to Clean:** Smooth surfaces and stainless steel construction make cleaning effortless.
- **Adjustable Chromium Shelves:** Customizable shelving allows for flexible storage options.
- **Self-Closing Doors:** Spring-driven that doors automatically close.

Note: Water Supply Required + Drain Points MUST Be Lower Than Machine (Gravity Fed).





Columba

UNLEASHING THE POWER OF YOUR COLUMBA ICE MAKER

Chill Zone: Finding Your Columba's Happy Place

Think of your Columba as a polar bear in a sunlit zoo – not ideal. Aim for ambient temperatures between 15°C and 21°C. Avoid direct sunlight and oven heat – think "cool corner" rather than "next to the pizza furnace." A well-ventilated spot is key, so give it some breathing room (at least 20-30 centimeters on all sides).

H2-Oh Yeah: Fueling the Freezing Frenzy

Your Columba craves clean, cold water – its icy lifeblood. Ensure the water line steers clear of heat sources, and consider a pre-filter to tackle sneaky impurities that can cloud the clarity and hinder performance. Think of it as giving your ice the five-star treatment!

Airflow Fiesta: Keeping the Cool Breezes Flowing

Just like a campfire needs oxygen to blaze, your Columba needs ample air to work its magic. Ditch the encasements and wall hugs – let it breathe! Allow for plenty of clearance on all sides, making cleaning and maintenance a breeze (pun intended).

The Ice-Production Polka: Understanding the Rhythm

While your Columba tirelessly churns out icy goodness, remember, production can fluctuate like a catchy tune. Here's what sets the tempo:

- Temperature: Hot days mean slower ice making, just like a snowman melting in January.
- Water temperature: Colder water means faster ice, so think "pre-chilled" for an efficiency boost.
- Mineral buildup: Hard water can be a party pooper, slowing things down. Regular cleaning and maintenance are your rockin' solutions.
- Demand: The more ice you crave, the harder your Columba works. Expect a temporary dip in production during peak party hours.

Just like any star performer, your Columba needs some love.

With the right conditions and a touch of TLC, your Columba ice maker will be your partner in crafting unforgettable experiences. So raise a glass (filled with crystal-clear perfection, of course) to your ice-making maestro. Keep it cool, keep it clean, and savor the endless flow of icy refreshment!

UNDERBAR FRIDGES

SLEEK COOLING, UNDER-THE-BAR STYLE



2.5 S/STEEL DOOR UNDERBAR FRIDGE

Model - EB1720SS

E. Consumption	3.86KWh / 24hr
Body	Stainless Steel
Volume	633L
Shelves	2 x Included
Dimensions	1722mm x 900mm x 750mm
Weight	100Kg



3.5 S/STEEL DOOR UNDERBAR FRIDGE

Model - EB2300SS

E. Consumption	4.73KWh / 24hr
Body	Stainless Steel
Volume	893L
Shelves	3 x Included
Dimensions	2295mm x 900mm x 750mm
Weight	117Kg



2.5 GLASS DOOR UNDERBAR FRIDGE

Model - EB1720SG

E. Consumption	3.86KWh / 24hr
Body	Stainless Steel
Volume	633L
Shelves	2 x Included
Dimensions	1722mm x 900mm x 780mm
Weight	118Kg



3.5 GLASS DOOR UNDERBAR FRIDGE

Model - EB2300SG

E. Consumption	4.73KWh / 24hr
Body	Stainless Steel
Volume	893L
Shelves	3 x Included
Dimensions	2295mm x 900mm x 780mm
Weight	142Kg

Features

- **Stainless Steel Build:** Durable stainless steel for a sleek and professional appearance.
- **LED Lighting:** Integrated LED lights for clear visibility and easy access.
- **Temperature Control:** Adjustable settings for optimal storage conditions and freshness.
- **Self-Closing Doors:** Doors shut automatically for energy efficiency and convenience.



PIZZA TOP 2.5 DOOR UNDERBAR FRIDGE

Model - EB1720PS

E. Consumption	3.86kWh / 24h
Body	Stainless Steel
Volume	677L
Shelves	2 x Included
Dimensions	1722mm x 1035mm x 750mm
Weight	120Kg
Gastronorm Dishes - Size and Number (not Included)	1/9 (176mm × 108mm x 150mm) = 14 1/6 (176mm × 162mm x 150mm) = 10 1/3 (176mm x 325mm x 150mm) = 5



PIZZA TOP 3.5 DOOR UNDERBAR FRIDGE

Model - EB2300PS

E. Consumption	4.65kWh / 24h
Body	Stainless Steel
Volume	951L
Shelves	3 x Included
Dimensions	2295mm x 1135mm x 750mm
Weight	120Kg
Gastronorm Dishes - Size and Number (not Included)	1/9 (176mm × 108mm x 150mm) = 19 1/6 (176mm × 162mm x 150mm) = 13 1/3 (176mm x 325mm x 150mm) = 6

Features

- **Stainless Steel Build:** Durable stainless steel for a sleek and sophisticated appearance.
- **Enhanced Illumination:** Strategically positioned LED lighting for superior visibility.
- **Temperature Control:** Precision temperature control for optimal freshness and flavor.
- **Effortless Access:** Self-closing doors combine convenience with energy efficiency.







UPRIGHT FREEZER - 420L

Model - EU650

SPECIFICATIONS

E. Consumption	8.99 Kwh / 24hrs
Cooling	Ice Lined Evaporator
Volume	420L
Shelves	4 x Included (500mm × 440mm)
Body	Chromadek Steel
Feet	Adjustable levelling Feet
Dimensions	640m x 650mm x 1980mm
Weight	98Kg

UPRIGHT FREEZER - 755L

Model - EU720

SPECIFICATIONS

E. Consumption	18.48 Kwh / 24hrs
Cooling	Finned Evaporator - Fan Forced
Volume	755L
Shelves	8 x Included (475mm × 470mm)
Body	Chromadek Steel
Feet	Adjustable levelling Feet
Dimensions	625m x 1105mm x 1980mm
Weight	151Kg







TABLES & SHELVES

ESSENTIALS FOR CATERING & SERVING

Discover our range of Tables & Shelves, the backbone of any well-organized kitchen or storage area. From sturdy stainless steel tables to versatile shelving units, each piece is designed for maximum durability and space efficiency. Enhance your operational flow and keep everything within easy reach, ensuring a smoother kitchen experience.

TABLES & SHELVES CONTENT

Shelves	94
Sinks	95
Tables	96 - 97

SHELVES
ELEVATE ORGANIZATION, STREAMLINE STORAGE

GALVANISED SHELVING
Model - GS305

SPECIFICATIONS

Body	Galvanised Steel
Tiers	5
Assembled	No
Maximum Weight	50Kg per shelf
Tier Spacing	Adjustable
Dimensions	920mm x 305mm x 1920mm
Weight	25Kg





Did You Know?
In commercial kitchens, proper shelving is key for hygiene and efficiency. It promotes air circulation, reducing mold risk and cross-contamination, and helps staff quickly locate items, crucial in fast-paced environments.



STAINLESS STEEL WALL SHELVING
Models - SSW2600, SSW2900, SSW2200

Features

- **Cost-Effective Solution for Startups:** Ideal for those starting out in the food industry, offering an affordable space saving solution.
- **Stainless Steel Construction:** Ensures durability and hygiene with a stainless steel body.

MODEL	SSW2600	SSW2900	SSW2200
BODY MATERIAL	Stainless Steel	Stainless Steel	Stainless Steel
ADJUSTABLE	Yes	Yes	Yes
DIMENSIONS	600x300mm	900x300mm	1200x300mm
WEIGHT	11Kg	18Kg	25Kg

SINKS
EFFORTLESS CLEANUP, SEAMLESS SHINE



SINGLE POT SINK
Model - SPS-077



SINGLE BOWL SINK - LEFT
Model - SBS-16,



SINGLE BOWL SINK - RIGHT
Model - SBS-16(R)



DOUBLE BOWL SINK
Model - DBS-16

MODEL	SPS-077	SBS-16	SBS-16(R)	DBS-16
BODY	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
LEGS	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
SINKS	1	1	1	2
SINK ALIGNMENT	Center	Left	Right	2 x Center
DIMENSIONS (L x W x H)	770x650x900mm	1600x650x900mm	1600x650x900mm	1600x610x900mm
WEIGHT	15Kg	28Kg	28Kg	30Kg



GALVANISED UNDERSHELF – SINKS
Model - US-1600

SPECIFICATIONS

Body	Galvanised Steel
Compatibility	SBS-16, SBS-16(R), DBS-16
Dimensions	1600mm x 610mm x 85mm
Weight	6Kg

TABLES
DURABLE FOUNDATIONS, ENDLESS POSSIBILITIES

STAINLESS STEEL TABLES

Model - SSTP-1050, SSTP-1450, SSTP-1650, SSTP-1850, SSTP-2250



FEATURES

- **Versatile Removable Legs:** Easily adjust table height for various kitchen tasks.
- **Durable 430 Stainless Steel:** Sturdy construction ensures long-lasting performance in any kitchen.

MODEL	SSTP-1050	SSTP-1450	SSTP-1650	SSTP-1850	SSTP-2250
BODY MATERIAL	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
LEG MATERIAL	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
MAX UNDERSHELVES	2	2	2	2	2
HEIGHT OPTIONS	700mm | 900mm	700mm | 900mm	700mm | 900mm	700mm | 900mm	700mm | 900mm
DIMENSIONS (L x W x H)	1050x750mm	1450x650mm	1650x750m	1850x750mm	2250x750mm
WEIGHT	20Kg	30Kg	32Kg	35Kg	40Kg

STAINLESS STEEL TABLES (SPLASHBACK)

Model - SST-1050, SST-1450, SST-1650, SST-1850, SST-2250



FEATURES

- **Enhanced Splashback Design:** Protects walls from splashes and spills for added cleanliness.
- **Robust 430 Stainless Steel:** Built to withstand heavy-duty use in commercial kitchens.

MODEL	SST-1050	SST-1450	SST-1650	SST-1850	SST-2250
BODY MATERIAL	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
LEG MATERIAL	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
MAX UNDERSHELVES	2	2	2	2	2
HEIGHT OPTIONS	700mm | 900mm	700mm | 900mm	700mm | 900mm	700mm | 900mm	700mm | 900mm
DIMENSIONS (L x W x H)	1050x750mm	1450x650mm	1650x750m	1850x750mm	2250x750mm
WEIGHT	21Kg	31Kg	33Kg	36Kg	41Kg



GALVANISED UNDERSHELVES

Model - US-1050, US-1450, US-1650, US-1850, US-2250

NOTE

UNDERSHELVES ARE NOT INCLUDED

MODEL	US-1050	US-1450	US-1650	US-1850	US-2250
BODY	Galvanised Steel	Galvanised Steel	Galvanised Steel	Galvanised Steel	Galvanised Steel
COMPATIBILITY	SSTP-1050, SST-1050	SSTP-1450, SST-1450	SSTP-1650, SST-1650	SSTP-1850, SST-1850	SSTP-2250, SST-2250
DIMENSIONS	1050x500x85mm	1850x500x85mm	1650x500x85mm	1850x500x85mm	2250x500x85mm
WEIGHT	6Kg	7.5Kg	9Kg	10.5Kg	12Kg



S - STEEL CORNER TABLE (SPLASHBACK)

Model - SSTC-650

SPECIFICATIONS

Body Material	Stainless Steel
Leg Material	Stainless Steel
Max Undershelves	None
Height Options	700mm | 900mm
Dimensions	650mm x 650mm
Weight	10Kg

Did You Know?

Stainless steel tables are favored in commercial kitchens for their durability and hygiene. They resist corrosion and bacteria, and their smooth surfaces are easy to clean, crucial for maintaining food safety standards.



BAKING EQUIPMENT

PRODUCT	MODEL	PACKAGE DIMENSIONS (cm)	WEIGHT	PAGE
Bread Slicer	BS-375	80,4x56,3x77,3	66Kg	6
Cake Mixer - 10L	B10	57x46x79	56Kg	7
Cake Mixer - 20L	B20	61x46x90	65Kg	7
Cake Mixer - 30L	WG-B30	60x54x94	148Kg	7
Convection Oven - 600mm	OT-FDJ-4A	68x68x63,5	39Kg	8
Convection Oven - 720mm	OT-FDJ-8A	90x82x69	62Kg	8
Electric Deck Oven - 1 Deck, 2 Tray	HGB-20D	127x87x63	98Kg	9
Electric Deck Oven - 1 Deck, 3 Tray	HGB-13D	171x87x63	122Kg	9
Electric Deck Oven - 2 Deck, 4 Tray	HGB-40D	127x87x136	170Kg	9
Electric Deck Oven - 2 Deck, 6 Tray	HGB-26D	171x87x63	209Kg	9
Electric Deck Oven - 3 Deck, 6 Tray	HGB-60D	127x87x158	218Kg	10
Electric Deck Oven - 3 Deck, 9 Tray	HGB-90D	171x87x158	296Kg	10
Gas Deck Oven - 1 Deck, 2 Tray	HLY-102	134x86x68	122Kg	11
Gas Deck Oven - 1 Deck, 3 Tray	HLY-103E	192x103x68	150Kg	11
Gas Deck Oven - 2 Deck, 4 Tray	HLY-204	143x95x150	220Kg	11
Gas Electric Deck Oven - 2 Deck, 6 Tray	HLY-206E	192x103x150	258Kg	11
Gas Electric Deck Oven - 3 Deck, 6 Tray	HLY-306	143x95x178	310Kg	12
Gas Electric Deck Oven - 3 Deck, 9 Tray	HLY-309E	192x103x181	345Kg	12
Dough Mixer - 20L	H20	80x50x96	70Kg	14
Dough Mixer - 30L	H30	81x50x97	85Kg	14
Dough Mixer - 40L	H40	88x55x99	164Kg	14
Dough Mixer - 50L	H50	95x55x104	165Kg	14
Dough Roller - 300mm	APD-30	64x59x74	37Kg	15
Dough Roller - 400mm	APD-40	65x45x77	38Kg	15
Dough Sheeter - 400mm	QS-400B2	95x72x147	170Kg	16
Dough Sheeter - 630mm	QS-630B2	118x77x190	245Kg	16

PRODUCT	MODEL	PACKAGE DIMENSIONS (cm)	WEIGHT	PAGE
Single Door Prover - 16 Tray	WG-16C	78x53,5x202	35Kg	17
Double Door Prover - 32 Tray	WG-32C	106x76x201	65Kg	17
Single Door Prover - 6 Tray	WG-6C	55x76x105	weight	17

BUTCHERY EQUIPMENT

PRODUCT	MODEL	PACKAGE DIMENSIONS (cm)	WEIGHT	PAGE
Bandsaw / Bone Saw - 1650mm	J210	53x53x98	45Kg	20
Bandsaw / Bone Saw - 2000mm	J310	80x63x113	70Kg	20
Bandsaw / Bone Saw - 2325mm	BSWJ-220	70x62x165	75Kg	21
Bandsaw / Bone Saw - 2870mm	BSW-220	85x85x183	145Kg	21
Meat Mincer 42	TC-42	110x62x113	107Kg	22
Meat Mincer 12	TT-12	44x27x41	20Kg	23
Meat Mincer 22	TT-22	52x31x44	30Kg	23
Meat Mincer 32	TT-32	76x44x75	76Kg	23
Meat Mixer - 40L	FME40T	56x38x41	15Kg	24
Meat mixer - 60L	FME60T	64x40x47	22Kg	24
Meat Slicer - 220mm	220-ES8	57x45x40,5	17Kg	25
Meat Slicer - 250mm	250-ES10	58x48x45	20Kg	25
Patty Press - 100mm	WF-A100	28x23x32	8.4Kg	26
Patty Press - 130mm	WF-A130	29x22x31,5	8.4Kg	26
Sausage Filler - 3L	TV-3L	52x32x27	11Kg	27
Sausage Filler - 5L	TV-5L	64x32x26	12Kg	27
Sausage Filler - 7L	TV-7L	77x32x26	13Kg	27
Sausage Filler - 10L	TV-10L	67x38x32	20Kg	27
Sausage Filler - 15L	TV-15L	79x44x33	22Kg	27
Electric Sausage Filler - 10L	TV-10LE	73x47x41	30Kg	28
Electric Sausage Filler - 15L	TV-15LE	79x44x33	34Kg	28
Electric Sausage Filler - 20L	TV-20LE	84x47x41	45Kg	28

PRODUCT	MODEL	PACKAGE DIMENSIONS (cm)	WEIGHT	PAGE
Vacuum Machine - 300mm	DZ-300	54x47,5x44	37	29
Vacuum Machine - 300mm	DZ-400	61x56x65	75	29

CATERING EQUIPMENT

PRODUCT	MODEL	PACKAGE DIMENSIONS (cm)	WEIGHT	PAGE
Bain Marie - 3 Inserts	HBM-23	102x47x39	11	32
Bain Marie - 4 Inserts	HBM-24	129x47x39	18	32
Bain Marie - 5 Inserts	HBM-25	155x47x39	25	32
Bain Marie - 2 Division, 4 Inserts	HB-750	77x71x30	30	32
Bain Marie - 3 Division, 6 Inserts	HB-1080	114x79x35	40	32
Commercial Blender - 2L	CB-767	32x26x38	4	33
Commercial Blender - 2L	CB-998	32x26x38	4	33
Commercial Blender - 1.6L	AM-Z88	25x36x51	8	33
Catering Pots - 4 Piece	00SP10	28x28x34	6	34
Catering Pots - 4 Piece	00SP20	34x29x37	8	34
Catering Pots - 4 Piece	00SP30	43x42x42	15	34
Catering Pots - 2 Piece	00SP43	61x62x42	20	34
Catering Pots - 4 Piece	SCS004	44x44x37	8	35
Catering Pots - 2 Piece	00SP44	82x48x62	10	34
Catering Pots - 4 Piece	00PS12	62x62x42	11	34
Chicken Rotisserie	HEJ-266	88x79x67	60	36
Electric Chip Dump	HCW-620	79x47,5x17,5	7	37
Contact Grill - Single	HEG-811	45x42x30	14.5	38
Contact Grill - Double	HEG-813	66x46x31	27	38
Single Electric Fryer - 6L	HEF-81A	45x30x32	4	39
Double Electric Fryer - 2x6L	HEF-82A	59x47x32	8	39
Single Electric Deep Fryer - 11L	HEF-11L	47x35x37	11.4	39
Double Electric Deep Fryer - 2x11L	HEF-11L-2	70x47x36	15	39

PRODUCT	MODEL	PACKAGE DIMENSIONS (cm)	WEIGHT	PAGE
Single Electric Fryer - 3 Phase	OT-28L	45x85x115	63	40
Double Electric Fryer - 2x28L	OT-28L-2	86x84x100	100	40
Spaza Electric Fryer - 2x21L	HEF-912	91x54x86	34	41
Spaza Electric Fryer - 2x14L	HEF-85	66x60x67	24	41
Single Gas Fryer - 6L	HGF-71	54x34x49	10.8	42
Double Gas Fryer - 2x6L	HGF-72	62x56x49	18.4	42
Spaza Gas Fryer - 2x14L	HGF-75	66x58x77,5	32.8	42
Double Gas Fryer - 2x11L	HGF-912	87x54x85	34	42
Single Gas Fryer - 25L	DCF3-LPG	89.8x45.4x95.5	75	43
Double Gas Fryer - 2x12.5L	HGF-772	70x64x64	25	43
Single Gas Fryer - 16L	OT-71A	72x36x54	14	44
Single Gas Fryer - 2x16L	OT-72A	70x66x54	27	44
Food Display Warmer - 660mm	OT60-1	71x48x70	39	45
Food Display Warmer - 900mm	OT60-2	95x58x68	50	45
Food Display Warmer - 1200mm	OT60-3	125X58X68	72	45
Pie Display Warmer - 660mm	HW-2P	75x54,5x67	27	46
Pie Display Warmer - 900mm	HW-3P	102x55x67	36	46
Pie Display Warmer - 660mm	HW-2PS	75x56x68	27	46
Pie Display Warmer - 900mm	HW-3PS	106x55x68	36	46
Gas Boiling Table - 2 Burner	08/200c	100x60x15	15	47
Gas Boiling Table - 3 Burner	08/300c	140x60x15	25	47
Gas Boiling Table - 4 Burner	08/400c	180x60x15	35	47
Gas Boiling Table - 2 Burner	BTG2002	94x54x32	30	48
Gas Boiling Table - 3 Burner	BTG2003	136x54x32	40	48
Gas Boiling Table - 4 Burner	BTG2004	178x54x32	53	48
Gas Boiling Table - 4 Burner	BTG3004	94x66x30	39	48
Gas Boiling Table - 6 Burner	BTG3006	136x68x32	53	48

PRODUCT	MODEL	PACKAGE DIMENSIONS (cm)	WEIGHT	PAGE
Gas Shawarma Machine	OT-950	67x63x113	35	49
Flat Electric Griddle - 550m	HEG-818	65x49x32	20	50
Flat Electric Griddle - 720m	HEG-820	78x58x31	34	50
Half Grooved Electric Griddle - 720m	HEG-822	78x58x31	43	50
Flat Gas Griddle - 550m	HGG-718	62x54x50	25	51
Flat Gas Griddle - 720m	HGG-720	79x58x50	40	51
Half Grooved Gas Griddle - 720m	HGG-722	78x60x50	43	51
Gas Flame Griller - 4 Burner - Table M	GGT-4B	63x56x35	32	52
Gas Flame Griller - 6 Burner - Table M	GGT-6B	86,5x66,5x37	44	52
Gas Flame Griller - 4 Burner - Floor M	GGF-4B	67x65x91	50	52
Gas Flame Griller - 6 Burner - Floor M	GGF-6B	87x72,5x95	63	52
Gas Flame Griller - 8 Burner - Floor M	GGF-8B	108x67x95	75	52
Gas Flame Griller - 10 Burner - Floor M	GGF-10B	126x60x38	62	52
Heat Sealer - 300mm	SF-300	47x47x41	3	53
Heat Sealer - 400mm	SF-400	61x37x41	3	53
Chip Cutter - 7 x 7 Hole	HC-01	36x20x67	5	54
Chip Cutter - 6 x 6 Hole	HC-01A	36x20x67	5	54
Chip Cutter - Interchangable Blades	HC-02	35x18x21,5	5	54
Spiral Cihip Twister	HSP-01	28x13x15	2.5	54
Aloma Potato Peeler	PP15	57x54x89	60	55
Atlas Potato Peeler	PP-ATL	50x87x142	75	55
Electric Salamander	HES-937	84x50x53	24.5	56
Counter Scale - 5Kg x 1G	BTG2002	94x54x32	30	57
Counter Scale - 30Kg x 5G	BTG2003	136x54x32	40	57
Counter Scale - 30Kg x 1G	BTG2004	178x54x32	53	57
Price Computing Scale - 15Kg x 5G	BTG3004	94x66x30	39	57
Platform Scale - 60Kg x 10G	BTG3006	136x68x32	53	57

PRODUCT	MODEL	PACKAGE DIMENSIONS (cm)	WEIGHT	PAGE
9 Slice Sandwich Press	OT-9ATS	46x40,5x28	12	58
9 Slice Sandwich Press - Teflon Plates	OT-9ATS-T	50x39x34	14	58
6 Slice Toaster	HET-6	45,5x30x26,5	5	58
Baking Pan Trolley - 18 Tier	XMT10012	167x30x30	29	59
2 Tier Stainless Steel Trolley	DC-9502	92x52x13	8	59
3 Tier Stainless Steel Trolley	DC-9503	92x52x16	15	59
Onion / Veg Slicer	HVC-105	40x23x35	9	60
Tomato Slicer	HX-004	42x22x25	4	60
Vegetable Cutter	VC65MS	65x33x54	25	61
Bowl Cutter - 9L	HR-9	52x33x44.5	18	62
Bowl Cutter - 12L	HR-12	52x33x56.9	23	62
Wrapping Machine - 380mm	HWM-430	67x47x19	5	63
Wrapping Machine - 480mm	HWM-550	68x57x18,5	7	63

FUN FOOD EQUIPMENT

PRODUCT	MODEL	PACKAGE DIMENSIONS (cm)	WEIGHT	PAGE
Candy Floss Machines - 520mm	HEC-01	54,5x53,5x42	13	66
Candy Floss Machines - 720mm	HEC-02	75,5x73,5x42	16	66
Chocolate Stove - 2 Tier	HW-22	55x25.5x20	4.5	67
Chocolate Stove - 3 Tier	HW-23	75x25.5x20	5.5	67
Chocolate Stove - 4 Tier	HW-24	51x42x21	6	67
Single Flavour Ice Cream Machine TM	ST16E	23x58x77	45	69
Two Flavour Ice Cream Machine TM	BJ188S	60x80x90	97	69
Two Flavour Ice Cream Machine FM	BJ188C	60x80x140	107	69
SS Two Flavour Ice Cream Machine TM	BJH219S	60x70x90	100	70
SS Two Flavour Ice Cream Machine FM	BJH219C	60x70x140	115	70
SS Two Flavour Ice Cream Machine FM	BJH219CR	60x70x142	117	70
SS Two Flavour Ice Cream Machine FM	BJH219CRE	60x70x142	121	70

PRODUCT	MODEL	PACKAGE DIMENSIONS (cm)	WEIGHT	PAGE
Single Head Milkshake Machine	HBL-11	22x23,5x59	5	71
Double Head Milkshake Machine	HBL-22	30x26x43	8	71
Popcorn Machine - 8oz	HP-6A	56x42x73	20	72
Popcorn Machine - 8oz Premium	HP-6B	62x48x80	17	72
Single Slush Machine	RLZ12-1	55x24x84	28	73
Double Slush Machine	RLZ12-2	55x43x84	46	73
Triple Slush Machine	RLZ12-3	55x63x84	60	73
Single Plate Waffle Baker	HWB-1	41x30x29,5	7	74
Double Plate Waffle Baker	HWB-2	55x40x29,5	12	74
Bubble Waffle Baker	HX-6	49x30x33	6	74
Waffle Stick Maker	HX-2208	40x37x26,5	12	75
Single Plate Belgian Waffle Baker	HX-2205	51x31x37	10	75
Double Plate Belgian Waffle Baker	HX-2205-2	58x50x37	18	75
Single Square Waffle Baker	HWB-1S	34x40x28	8.5	76
Double Square Waffle Baker	HWB-2S	60x40x28	15.5	76

REFRIGERATION EQUIPMENT

PRODUCT	MODEL	PACKAGE DIMENSIONS (cm)	WEIGHT	PAGE
Single Back Bar Cooler - Hinged Door	LG-128H	65x57x93	46	80
Double Back Bar Cooler - Hinged Door	LG-198H	97x59x88	53	80
Triple Back Bar Cooler - Hinged Door	LG-320H	145x59x88	85	80
Double Back Bar Cooler - Sliding Door	LG-198S	97x59x88	53	80
Triple Back Bar Cooler - Sliding Door	LG-320S	145x59x88	85	80
Single Back Bar Cooler - S Steel	LG-128B	65x57x93	46	81
Double Back Bar Cooler - S Steel	LG-198B	97x59x88	62	81
Triple Back Bar Cooler - S Steel	LG-320B	145x59x88	80	81
Single Swing Door Beverage Fridge	EH650	70x69x201	98	82
Double Swing Door Beverage Fridge	EH1135	111x65x201	143	82

PRODUCT	MODEL	PACKAGE DIMENSIONS (cm)	WEIGHT	PAGE
Double Sliding Door Beverage Fridge	ES890	90x67x201	112	82
Double Sliding Door Beverage Fridge	ES1140	115x67x201	133	82
Chest Freezer - 199L	CF210	76x63x89	31	83
Chest Freezer - 299L	CF310	107x63x89	41	83
Chest Freezer - 433L	CF485	125,5x73,5x86,5	55	83
Chest Freezer - 579L	CF590	165x74x87	75	83
1.5M Meat Display Cooler	KX-1.5GZ	157,5x114x129	150	84
2M Meat Display Cooler	KX-2.0GZ	210x117x130	180	84
2.5M Meat Display Cooler	KX-2.5GZ	255x122x130	200	84
Cake Display Cooler	AL-900	90x54x88	50	84
Glass Top Freezer - 197L	VL222	83x64x91	39	85
Glass Top Freezer - 520L	VL525	148x75x90	73	85
Glass Top Freezer - 862L	VS2000	215x101x90	168	85
Glass Top Freezer - 1055L	VS2500	261x101x90	189	85
Ice Maker - 40Kg	HX-IM40	60x57x88	40	86
Ice Maker - 60Kg	HX-IM60	59x57x87	45	86
Ice Maker - 90Kg	HX-IM90	71x71x91	60	86
Ice Maker - 120Kg	HX-IM120	71x70x88	65	86
Ice Maker - 150Kg	HX-IM150	63x90x156	92	87
Ice Maker - 250Kg	HX-IM250	82x90x164	130	87
2.5 S Steel Door Underbar Fridge	EB1720SS	102x182x85	131	89
3.5 S Steel Door Underbar Fridge	EB2300SS	102x24x85	149	89
2.5 Glass Door Underbar Fridge	EB1720SG	180x100x86	151	89
3.5 Glass Door Underbar Fridge	EB2300SG	238x100x85	177	89
2.5 S S Door Pizza Top Underbar Fridge	EB1720PS	102x182x85	131	90
3.5 S S Door Pizza Top Underbar Fridge	EB2300PS	238x100x85	176	90
Upright Freezer - 420L	EU-650	70x69x201	98	91

Upright Freezer - 755L	EU-720	115x64x201	151	91

TABLES & SHELVES

PRODUCT	MODEL	PACKAGE DIMENSIONS (cm)	WEIGHT	PAGE
Galvanised Shelving	GS305	192x31x25	25	94
S Steel Wall Shelving - 600mm	SSW2600	62x32x90	5.75	94
S Steel Wall Shelving - 900mm	SSW2900	92x32x90	7.7	94
S Steel Wall Shelving - 1200mm	SSW2200	122x32x90	10.1	94
Single Pot Sink	SPS-077	78x66x45	15	95
Single Bowl Sink - Left	SBS-16	162x65x60	28	95
Single Bowl Sink - Right	SBS-16(R)	162x65x60	28	95
Double Bowl Sink	DBS-16	162x65x60	30	95
Galvanised Undershelf - Sinks	US-1600	160x57x4	5	95
S Steel Table - 1050mm	SSTP-1050	105x75x20	20	96
S Steel Table - 1450mm	SSTP-1450	145x65x20	30	96
S Steel Table - 1650mm	SSTP-1650	165x75x20	32	96
S Steel Table - 1850mm	SSTP-1850	185x75x20	35	96
S Steel Table - 2250mm	SSTP-2250	225x75x20	40	96
S Steel Table - 1050mm - Splashback	SST-1050	105x75x30	20	96
S Steel Table - 1450mm - Splashback	SST-1450	145x65x30	30	96
S Steel Table - 1650mm - Splashback	SST-1650	165x75x30	32	96
S Steel Table - 1850mm - Splashback	SST-1850	185x75x30	35	96
S Steel Table - 2250mm - Splashback	SST-2250	225x75x30	40	96
Galvanised Undershelf - 1050mm	US-1050	100x57x4	3.5	97
Galvanised Undershelf - 1450mm	US-1450	140x57x4	4	97
Galvanised Undershelf - 1650mm	US-1650	160x57x4	5	97
Galvanised Undershelf - 1850mm	US-1850	180x57x4	6	97
Galvanised Undershelf - 2250mm	US-2250	220x57x4	8	97
S Steel Corner Table - Splashback	SSTC-650	65x65x30	14	97



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