Approved Dilli Street Layout @Delhi

Dilli Street@Delhi T2

BAR AREA

BEER TAPS

TEMPERO BALANCING KEGS MESS

GLASS WASHER

BOTTLE COOLER MACHINE

COFFEE MACHINE

ICE CUBE MACHINE

WORK TOP

U/C ICE CUBE MACHINE (HOSHIZAKI)

KABAB TROLLY WITH HANGING ROD

TANDOOR KTSE-30

WORK TABLE WITH 2 U/S

TANDOOR KTSE-30

ROOMALI TAWA

WORK TABLE WITH 2 U/S

KEBAB KITCHEN

SUPREME EGG STATION

FOOD PICK UP

Sneeze Guard As Per ID

Table Rises With Electric Burner Below On Work Table For Veg

Table Rises With Electric Burner Below On Work Table For Non Veg

Garbage Bin-Underneath

Ambient Basin Marie With Chutney Etc With Adjustable Partition

Cold Basin Marie With 1Nos. 1/1 GN Pan

Hot Basin Marie With 2 Nos. Round Cut Out For Biryani

Hot Basin Marie With 6 Nos.Of GN Pans

BIRYANI KITCHEN

Fry Dump Station Table With Oil Drain System Floor Mounted

Bhatura Fryer Table

Work Table With 2 U/S

Bas System Exhaust Hood

Foot Operated Hand

KK-10 3Door Back Bar Chiller

Garbage Bin-Underneath

KK-08 3 DOOR U/C REFREGERATOR

SERVICE CLOSET

Work Table

BK-07 Underneath Single Door Chiller

New Wall

FIRE EXTINGUISHER

SERVICE CLOSET

Pull Height Glass With Pick Up Window Provision By ID

South Indian Kitchen

Full Height Glass As Per ID

Table Top Hot Plate Karma Dosa

Table Top Hot Plate Karma

Table Mounted Ambient Basin Marie 6 Nos. 1/6 GN Pan For Butter,Oil Etc.

Sink In Soup Tureen

Sink In Sink 250mm Deep

Counter With Under Counter Chiller Space Provision By ID

Hot Milk Store 15Ltr.

Water Boiler For Tea Store 15Ltr.

Mukunda-Eco Automated Deep Fryer-8Ltrs. Cap.Single Basket

CHEST FREEZER 200LTR

MAIN KITCHEN

Front Counter With Provision Of Storage Below

Sneeze Guard On Counter By ID

Basin Marie With Drawer Chiller Below

Back Counter

Nugreen Grease Trap

Pick Up Window In Glass

3 DOOR U/C REFREGERATOR WITH 2 OHS

3 DOOR U/C REFREGERATOR WITH 2 OHS

RAISED BASIN MARIE 3 DOOR U/C REFREGERATOR

2 Door Under Counter Chiller

Kulfi Faluda Freezer

Visi Cooler

Chinese Woak Electric

WORK TABLE WITH 2 U/S

RATIONAL COMBI OVEN (CLASSIC-61E)

WORK TABLE WITH U/C TRAY RACK

WORK TABLE WITH 2 U/S

4 BURNER RANGE

4 BURNER RANGE

Nugreen Grease Trap Salamander

Work Table With 2 U/S

Mukunda-Eco Automated Deep Fryer-8Ltrs. Cap.Single Basket

Micro Wave Oven On Shelf

Insect Killer

GARBAGE Bin

DISH WASH AREA

SOIL DISH RECEIVER WITH 1 OHS

DISH & POT WASH SINK

Table Mounted Jet Spray

POT RACK

CLEAN DISH RACK

DW-01 / DW-02B / DW-02 / DW-02A

DISH WASH MACHINE DW-03

UNLOADING TABLE DW-04

DW-05 / DW-06

SLOTTED ANGLE RACK LS-01

SLOTTED ANGLE RACK LS-01

L4

SLOTTED ANGLE RACK LS-02

SLOTTED ANGLE RACK LS-03

SERVICE CLOSET

SERVICE CLOSET

FIRE EXTINGUISHER

Insect Killer

KITCHEN LAYOUT

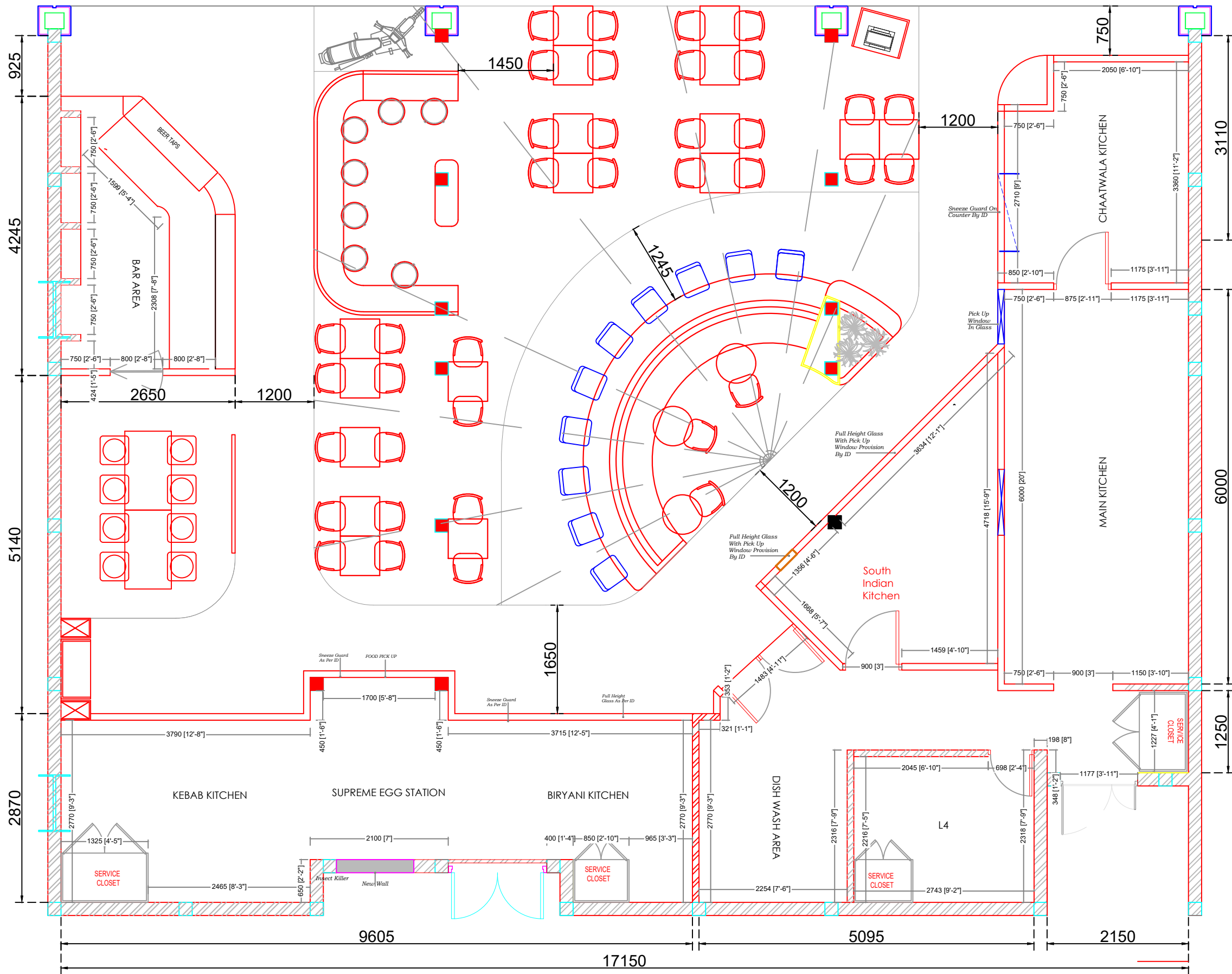| NO	DESCRIPTION	MAKE	TFS COMMENTS	SIZE	QTY	ELECTRIC LOAD KW	Rate	Amount	Remarks
**LIST OF KITCHEN EQUIPMENT DELHI STREAT (DELHI)								
	CHAATWALA KITCHEN AREA**								-
CH-01	WORK TABLE WITH 2 U/S	CUSTOM MAKE	OK	450 x 650 x 850+ 100	1				
CH-02	COLD BAIN MARIE WITH U/C DRAWER CHILLER	CUSTOM MAKE	OK	1200 x 650 x 850+ 100	1	1kw			
CH-02A	1/2 GN PAN		OK	150MM	2				
CH-02B	1/3 GN PAN		OK	150MM	3				
CH-02C	1/6 GN PAN		OK	150MM	6				
CH-02D	1/9 GN PAN		OK	150MM	3				
CH-03	WORK TABLE WITH SUNKEN BAIN MARIE 2 U/S	CUSTOM MAKE	OK	900 x 650 x 850+ 100	1				
CH-03A	1/6 GN PAN		OK	150MM	6				
CH-04	2 DOOR U/C CHILLER	BLUESTAR(UC2100GP)	OK	1365 x 700 x 850	1	1kw			
CH-05	TABLE TOP KULFI FALUDA FREEZER	CUSTOM MAKE	OK	STD	1	1kw			
CH-06	BACK COUNTER	ID SCOPE	WITH PROVISION OF U/C CHILLER	2700 x 750	1				
CH-06A	COUNTER TOP SINK	ID SCOPE		STD	1				
CH-06B	GREASE CHAMBER BELOW SINK UNIT	NUGREEN	NUGREEN-NGT8	STD	1				
CH-06C	MICRO OVEN	Celfrost-CMO 25	OK	511x432x311	1	1.5kw			
CH-07	VERTICAL VISI COOLER	Celfrost-FKG-430	OK	600x650x1900	1	1kw			
**MAIN KITCHEN AREA**								
K-01	CHINESE WOK ELECTRIC	CUSTOM MAKE	FABRICATED	750 x 900 x 750+ 250	1				
K-02	WORK TABLE WITH 2 U/S	CUSTOM MAKE	OK	450 x 900 x 850+ 100	1				
K-03	WORK TABLE WITH U/C TRAY RACK	CUSTOM MAKE	OK	900x 900 x 600	1				
K-03A	RATIONAL COMBI OVEN	RATIONAL CMP 61	OK	6 GN	1	11kw			
K-04	WORK TABLE WITH 2 U/S	CUSTOM MAKE	OK	450 x 900 x 850+ 100	1				
K-05	4 BURNER COOKING RANGE WITH OVEN BELOW(ELECTRIC)	ELECTROLUX - 391041	OK	800 x 900 x 850+ 58	1	22kw			
K-06	WORK TABLE WITH SINK UNIT WITH PERFORATED TRAY & FAUCET	(FLR- 5011N) (JAGUAR)	OK	800 x 900 x 850+ 100	1				
K-06A	GREASE CHAMBER BELOW SINK UNIT	NUGREEN	NUGREEN-NGT14	STD	1				
K-07	4 BURNER COOKING RANGE WITH OVEN BELOW(ELECTRIC)	ELECTROLUX - 391041	CHECK ELECTRIC KW	800 x 900 x 850+ 58	1	7			
K-08	WORK TABLE WITH 1 U/S	CUSTOM MAKE	OK	750 x 900 x 600+ 350	1				
K-08A	TABLE TOP DEEP FAT FRYER	MUKUNDA	CHECK TOTAL KW	ECO AUTOMATED 8 LTR.	2	3kw			
K-09	CHEST FREEZER	BLUESTAR	OK	200 LTR	1	1kw			
K-09A	MICRO OVEN	Celfrost-CMO 25	OK	511x432x311	1	1.5kw			
K-10	3 DOOR U/C REFRIGERATOR RAISED BAIN MARIE	BLUESTAR(SC3100GB)	OK	1365 x 700 x 850	1	1kw			
K-11	3 DOOR U/C REFRIGERATOR WITH 2 OHS	BLUESTAR(UC3100A)	THERE IS NO O/S ATTACHED IN CHILLERS ALSO THERE IS FULL HEIGHT GLASS ON LIVE KITCHEN & MAIN KITCHEN COMMON WALL	1800 x 700 x 850 + 350 + 400	2	1kw			
**SOUTH INDIAN KITCHEN AREA**								
LK-01	FRONT COUNTER	ID SCOPE	THERE AREA MULTIPLE COUNTERS ON FRONT WITH DIFFERENT HEIGHTS, PLEASE CHECK	1500 x 750	1				
LK-01A	WATER BOILER FOR TEA	PRADEEP	PRADEEP-111313	NEED MODEL NO.	1				
LK-01B	MILK BOILER	PRADEEP	INSULATED 12 Ltrs.Cap.111612	NEED MODEL NO.	1				
LK-01C	FILTER COFFEE MACHINE	PRADEEP	GEMINI 2000	NEED MODEL NO.	1				
LK-02	FRONT COUNTER	ID SCOPE		2750 x 750	1				
LK-02A	TABLE TOP HOT PLATE	KARMA (CE-270-115)	SHOULD BE SUNKIN & CHECK TOTAL KW	730X500X230	2	4.4kw			
LK-02B	TABLE TOP AMBIENT BAIN MARIE 1/6 GN	CUSTOM MAKE	SHOULD BE SUNK IN	400X550X230	1				
LK-02C	3 DOOR U/C REFRIGERATOR	CUSTOM MAKE	4 DRAWER UNDERCOUNTER CHILLER 600 HEIGHT.	1500 x 700 x 600	1	1kw			
LK-02D	TABLE TOP AMBIENT BAIN MARIE 1/1 GN	CUSTOM MAKE	SHOULD BE SUNK IN	400X550X230	1				
LK-02E	SUNKEN SOUP TURIN	NEED BRAND OR MODEL	SOE WILL DECIDE	NEED BRAND OR MODEL	1				
LK-03	SINGLE SINK UNIT WITH PERFORATED TRAY & FAUCET	(FLR- 5011N) (JAGUAR)	PROVIDE BE CIVIL VENDC	500 x 500 x 850+ 100	1				
LK-03A	GREASE CHAMBER BELOW SINK UNIT	NUGREEN	NUGREEN NGT8	STD	1				
LK-04	BACK COUNTER	ID SCOPE	WITH PROVISION ON CHILLER BELOW & SINK	1400 x 750	1				
LK-04A	TABLE TOP IDLI STEAMER	CUSTOM MAKE	OK	6 TRAYS 54 CAP.	1	2.5kw			
LK-04B	2 DOOR U/C REFRIGERATOR	BLUESTAR(UC2100A)	OK	1350 x 700 x 850	1	1kw			
LK-04C	TABLE TOP DEEP FAT FRYER	MUKUNDA	OK	ECO AUTOMATED 8 LTR.	1	3kw			
**BIRYANI KITCHEN AREA**								
BK-01	WORK TABLE WITH 2 U/S	CUSTOM MAKE	OK	450 x 750 x 850+ 100	1				
BK-02	BHATURE FRYER	NEED BRAND OR MODEL	FABRICATED & CHECK ELECTRIC LOAD &	NEED BRAND OR MODEL	1			accesable	
BK-03	FRY DUMP STATION WITH OIL DRAIN SYSTEM	CUSTOM MAKE	WITH CABINET BELOW	575 x 750 x 850+ 100	1				
BK-04	HOT BAIN MARIE WITH 1 U/S	CUSTOM MAKE	MENTIONE GN PAN CUT OUTS	1000 x 750 x 850+ 100	1	3kw			
BK-04A	1/2 GN PAN		OK	150MM	6				
BK-05	ROUND TYPE HOT BAIN MARIE WITH 1 U/S	CUSTOM MAKE	OK	450 x 750 x 850+ 100	1	2kw			
BK-06	COLD BAIN MARIE 1/1 GN	CUSTOM MAKE	OK	500 x 750 x 850+ 100	1	1kw			
BK-07	WORK TABLE WITH U/C CHILLER	CUSTOM MAKE	WORK TABLE WITH CROSS SUPPORT BELOW FOR CHILLER	950 x 750 x 850+ 100	1				
BK-07A	SINGLE DOOR CHILLER	TRUFROST(BB-100)	SUGGESTED IS HOSHIZAKI	600 x 520 x 900	1	0.50kw			
		PROVIDE SNEEZE GUARD BY ID							

	KEBAB KITCHEN AREA								
KK-01	WORK TABLE	CUSTOM MAKE	WORK TABLE WITH CROSS SUPPORT	650 x 650 x 850+ 100	2				
KK-01A	TABLE TOP TAWA	NEED BRAND OR MODEL	TABLE TOP TAWA WITH ELECTRIC HEATER CHECK ELECTRIC KW AND PHASE	NEED BRAND OR MODEL	2	8kw			
KK-02	WORK TABLE WITH 2 U/S	CUSTOM MAKE	OK	750 x 650 x 850+ 100	1				
KK-02A	TABLE TOP AMBIENT BAIN MARIE 1/6 GN	CUSTOM MAKE	OK	400X550X230	1				
KK-04	WORK TABLE WITH 2 U/S	CUSTOM MAKE	OK	1100x 750 x 750+ 100	1				
KK-04A	TABLE TOP ROOMALI TAWA	NEED BRAND OR MODEL	FABRICATED & CHECK ELECTRIC LOAD &	NEED BRAND OR MODEL	1				
KK-05	ELECTRIC TANDOOR	KTSE 30	KANHAYILAL TANDOOR MAKE, CHECK ELECTRIC PHASE & TOTAL KW	750x 800 x 950	2	8kw			
KK-06	KEBAB TROLLEY WITH HANGING ROD	CUSTOM MAKE	OK	600x 750 x 950	1				
KK-07	SINGLE SINK UNIT WITH PERFORATED TRAY & FAUCET	(FLR- 5011N) (JAGUAR)	OK	600 x 700 x 850+ 50	1				
KK-07A	GREASE CHAMBER BELOW SINK UNIT	NUGREEN	NUGREEN NGT14	STD	1				
KK-08	3 DOOR U/C REFRIGERATOR	BLUESTAR(UC3100A)	OK	1800 x 700 x 850	1	1kw			
KK-09	KNEE OPERATED HAND WASH SINK	BOUGHT OUT	FABRICATED	500 x 500 x 850 + 100	1				
KK-10	3 DOOR BACK BAR COOLER	BLUESTAR(BC350A)	OK	1350 x 500 x 900	1	1kw			
	LIQUOR STORE								
LS-01	MS SLOTTED ANGLE RACK	BOUGHT OUT	OK	900 x 500 x 1800	2				
LS-02	MS SLOTTED ANGLE RACK	BOUGHT OUT	OK	600 x 500 x 1800	1				
LS-03	MS SLOTTED ANGLE RACK	BOUGHT OUT	OK	875 x 500 x 1800	2				
	DISH WASH AREA								
DW-01	DIRTY DISH LANDING WITH 1 OHS PERFORATED	CUSTOM MAKE	OK	1050 x 600 x 850 +150 + 500	1				
DW-02	SINGLE SINK UNIT WITH FAUCET & DRAIN JAALI (FLR-CHR - 5319NB)	CUSTOM MAKE	OK	1050 x 750 x 850+ 150	1				
DW-02A	PRE RINSE JET SPRAY	(T&S MAKE)	TABLE MOUNTED	STD	1				
DW-02B	GREASE CHAMBER BELOW SINK UNIT	NUGREEN	NUGREEN-NGT70	STD	1				
DW-03	DISH WASH MACHINE	ELECTROLUX/HOBART	OK	STD	1	12kw			
DW-04	UNLOADING TABLE WITH U/C BASKET HOLDER	CUSTOM MAKE	OK	950 x 750 x 850+ 150	1				
DW-05	CLEAN DISH RACK 5 SHELF PERFORATED	CUSTOM MAKE	OK	1500 x 500 x 1800	1				
DW-06	POT RACK 5 SHELF	CUSTOM MAKE	OK	900 x 500 x 1800	1				
DW-08	INSECT KILLER	TECHNOCRATS(NINJA2 X20)		STD	4	0.50kw			
TOTAL ELECTRICAL LOAD 160KW + 10KW SPARE = 170KW					111				
HOOD DETAILS AREA MISSING				Transportation				-	
				unloading				-	
				Installation				-	
				Sub total					
				GST		18%			
				With GST					

NO	DESCRIPTION	MAKE	SIZE	QTY	ELECTRIC LOAD KW	Rate	Amount	Remarks
	LIST OF BAR EQUIPMENT DELHI STREAT (DELHI)							
	BAR AREA							
BA-01	POS STATION WITH U/C STORAGE CABINET	ID SCOPE	500 x 700 x 900	1				
BA-02	COCKTAIL STATION WITH SINK & ICE CHEST & BOTTLE RAIL	CUSTOM MAKE	900 x 700 x 900+ 50	1				
BA-03	WORK TABLE WITH SINK	CUSTOM MAKE	MEASUREMENT CHECK ON SITE	1				
BA-03A	U/C GLASS WASH MACHINE	ELECTROLUX	STD	1	6kw			
BA-03B	GREASE CHAMBER BELOW SINK UNIT	NUGREEN	STD	1				
BA-04	4 SIDE OPEN TABLE	CUSTOM MAKE	1350 x 700 x 900+ 50	1				
BA-04A	U/C BEER CHILLING MACHINE	ELANPRO(HE20)	450X450X800	1	1kw			
BA-05	SMALL SINK	CUSTOM MAKE	400 x 700 x 850 + 50	1				
BA-06	U/C ICE CUBE MACHINE	HOSHIZAKI (IM-45WNE-25)	503 x 456 x 840	1	0.50kw			
BA-07	TABLE TOP COFFEE MACHINE WITH MILK BOILER	LAVAZZA	STD	1	1.3kw			
BA-08	SINGLE DOOR U/C BOTTLE COOLER	TRUFROST(BB-100)	600 x 520 x 900	1	0.50kw			
	TOTAL ELECTRICAL LOAD 10KW + 05KW SPARE = 15 KW			11	10			
			Transportation					
			unloading					
			Installation					
			Sub total				-	
			GST		18%		-	
			With GST				-	

Approved Dilli Street Layout @Delhi

Dilli Street@Delhi T2

CIVIL MARKING LAYOUT

Labels within the drawing:

- BAR AREA
- BEER TAPS
- CHAATWALA KITCHEN
- MAIN KITCHEN
- South Indian Kitchen
- Sneeze Guard On Counter By ID
- Pick Up Window In Glass
- Full Height Glass With Pick Up Window Provision By ID
- Full Height Glass With Pick Up Window Provision By ID
- FOOD PICK UP
- Sneeze Guard As Per ID
- Sneeze Guard As Per ID
- Full Height Glass As Per ID
- KEBAB KITCHEN
- SUPREME EGG STATION
- BIRYANI KITCHEN
- DISH WASH AREA
- SERVICE CLOSET
- SERVICE CLOSET
- SERVICE CLOSET
- SERVICE CLOSET
- Insect Killer
- New Wall
- L4

Dimension callouts:
925, 4245, 5140, 2870, 750, 1598 [5'-4"], 750 [2'-6"], 750 [2'-6"], 2308 [7'-8"], 750 [2'-6"], 424 [1'-5"], 750 [2'-6"], 800 [2'-8"], 800 [2'-8"], 2650, 1200, 1450, 1245, 1200, 1200, 1650, 1700 [5'-8"], 450 [1'-6"], 450 [1'-6"], 3790 [12'-8"], 3715 [12'-5"], 321 [1'-1"], 1483 [4'-11"], 900 [3'], 1459 [4'-10"], 750 [2'-6"], 900 [3'], 1150 [3'-10"], 1325 [4'-5"], 2100 [7'], 400 [1'-4"], 850 [2'-10"], 965 [3'-3"], 2770 [9'-3"], 2770 [9'-3"], 2770 [9'-3"], 2316 [7'-9"], 2216 [7'-5"], 2318 [7'-9"], 198 [8"], 348 [1'-2"], 1177 [3'-11"], 1227 [4'-1"], 2465 [8'-3"], 650 [2'-2"], 2254 [7'-6"], 2743 [9'-2"], 2045 [6'-10"], 698 [2'-4"], 9605, 5095, 2150, 17150, 2050 [6'-10"], 750 [2'-6"], 3360 [11'-2"], 3110, 6000 [20'], 2710 [9'], 850 [2'-10"], 750 [2'-6"], 875 [2'-11"], 1175 [3'-11"], 1175 [3'-11"], 3634 [12'-1"], 4718 [15'-9"], 1558 [4'-6"], 1668 [5'-7"], 1353 [1'-2"], 1250

Approved Dilli Street Layout @Delhi

Dilli Street@Delhi T2

1450

1245

5/15 AMP SWITCH SOCKET
1 NO FOR BEER CHILLING
MACHINE
1 NO FOR SPARE
AT600MM FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR INSECT KILLER
AT 2000 MM FROM FFL

5/15 AMP SWITCH SOCKET
2 NO FOR SPARE
AT1050 FROM FFL

SINGLE PHASE 20 AMP
SWITCH SOCKET
2 NO FOR COFFEE
MACHINE
AT1050 FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR BACK BAR
COOLER
AT 600MM FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR BLENDER
AT1050MM FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR ICE CUBE
MACHINE
AT600MM FROM FFL

BAR AREA

BEER TAPS

SINGLE PHASE 20 AMP
SWITCH SOCKET
1 NO FOR GLASS WASH
MACHINE
AT600MM FROM FFL

5/15 AMP SWITCH SOCKET
2 NO FOR SPARE
AT 1050MM FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR POS STATION
2 NO CAT 6 CABLE
AT 1050 FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR KOT PRINTER
2 NO CAT 6 CABLE
AT1050 FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR COLD BAIN MARIE
AT 600MM FROM FFL

5/15 AMP SWITCH SOCKET
2 NO FOR SPARE
AT1050 FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR INSECT KILLER
AT 2100 MM FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR UC CHILLER
AT 600 MM FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR KULFI FREEZER
AT 1050 MM FROM FFL

20 AMP SWITCH SOCKET
1 NO FOR MICRO OVEN
AT 1050 MM FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR VISI COOLER
AT 2000 MM FROM FFL

3 PHASE 32 AMP SWITCH
SOCKET
1 NO FOR ELECTRIC CHINESE
WOK
AT 600MM FROM FFL

3 PHASE 16 AMP SWITCH
SOCKET
1 NO FOR RATIONAL OVEN
AT 1200MM FROM FFL

3 PHASE 32/63 AMP SWITCH
SOCKET
1 NO FOR 4 BURNER RANGE
WITH OVEN BELOW
AT 600MM FROM FFL

MAIN KITCHEN

South Indian Kitchen

5/15 AMP SWITCH SOCKET
1 NO FOR SOUP TURIN
AT1050 FROM FFL

20 AMP INDUSTRIAL TYPE
SWITCH SOCKET
1 NO FOR TABLE TOP HOT PLATE
AT1050 FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR DRAWER CHILLER
AT 600MM FROM FFL

20 AMP INDUSTRIAL TYPE
SWITCH SOCKET
1 NO FOR TABLE TOP HOT PLATE
AT1050 FROM FFL

20 AMP SWITCH SOCKET
1 NO FOR WATER BOILER
1 NO FOR HOT MILK STORE
1 NO FOR FILTER COFFEE M/C
2 AMP SWITCH SOCKET
1 NO FOR KOT PRINTER
2 NO CAT 6 CABLE
AT1050 FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR KOT PRINTER
2 NO CAT 6 CABLE
AT1050 FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR 3 DOOR UC CHILLER
1 NO FOR KOT PRINTER
1 NO FOR SPARE
2 NO CAT 6 CABLE
AT1050 FROM FFL

20 AMP INDUSTRIAL TYPE
SWITCH SOCKET
1 NO FOR SALAMANDER
AT 1200 MM FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR 3 DOOR UC CHILLER
1 NO FOR SPARE
AT1050 FROM FFL

3 PHASE 32/63 AMP SWITCH
SOCKET
1 NO FOR 4 BURNER RANGE
WITH OVEN BELOW
AT 600MM FROM FFL

20 AMP INDUSTRIAL TYPE
SWITCH SOCKET
2 NO FOR TABLE TOP DFF
AT 600 MM FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR 2 DOOR UC CHILLER
1 NO FOR CHEST FREEZER
AT1050 FROM FFL

20 AMP SWITCH SOCKET
1 NO FOR MICRO OVEN
AT 1200 MM FROM FFL

20 AMP INDUSTRIAL TYPE
SWITCH SOCKET
1 NO FOR TABLE TOP DFF
1 NO FOR IDLI STEAMER
AT 1050 MM FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR 2 DOOR UC CHILLER
AT 600 MM FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR INSECT KILLER
AT 2100 MM FROM FFL

3 PHASE 32/63 AMP SWITCH
SOCKET
2 NO FOR ELETRIC TANDOOR
AT 600MM FROM FFL

20 AMP INDUSTRIAL TYPE
SWITCH SOCKET
1 NO FOR ROOMALI TAWA
AT 1050 MM FROM FFL

3 PHASE 32 AMP SWITCH
SOCKET
2 NO FOR TABLE TOP TAWA
AT 600MM FROM FFL

15 AMP SWITCH SOCKET
1 NO FOR COLD BAIN MARIE
AT1050 FROM FFL

20 AMP SWITCH SOCKET
2 NO FOR HOT BAIN MARIE
AT 1050 MM FROM FFL

3 PHASE 32/63 AMP SWITCH
SOCKET
1 NO FOR BHATURE FRYER
AT 600MM FROM FFL

KEBAB KITCHEN

SUPREME EGG STATION

BIRYANI KITCHEN

DISH WASH AREA

L4

SERVICE CLOSET

SERVICE CLOSET

SERVICE CLOSET

FIRE EXTINGUISHER

FIRE EXTINGUISHER

5/15 AMP SWITCH SOCKET
1 NO FOR 3 DOOR UC CHILLER
1 NO FOR SPARE
AT1050MM FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR INSECT KILLER
AT 2100 MM FROM FFL

5/15 AMP SWITCH SOCKET
1 NO FOR 3 DOOR UC CHILLER
1 NO FOR SPARE
AT1050MM FROM FFL

15 AMP SWITCH SOCKET
1 NO FOR SINGLE DOOR UC
CHILLER
1 NO FOR SPARE
AT600MM FROM FFL

3 PHASE 32 AMP SWITCH
SOCKET
1 NO FOR DISH WASH
MACHINE
AT 1800MM FROM FFL

20 AMP SWITCH SOCKET
1 NO FOR GYSER
AT 2100 MM FROM FFL

ELECTRIC POINT MARKING LAYOUT

Approved Dilli Street Layout @Delhi

Dilli Street@Delhi T2

PLUMBING INLET MARKING LAYOUT

Dimensions
- 925
- 1450
- 1200
- 750
- 4245
- 1245
- 5140
- 1200
- 2650
- 1200
- 1650
- 2870
- 1250
- 2150

Callouts / Labels

- DOMESTIC WATER FOR SINK UNIT AT 300MM FROM FFL
- DOMESTIC WATER FOR GLASS MACHINE AT 300MM FROM FFL
- RO WATER FOR TABLE TOP COFFEE MACHINE AT 300MM FROM FFL
- RO WATER FOR COCKTAIL STATION AT 300MM FROM FFL
- RO WATER FOR ICE MACHINE AT 300MM FROM FFL
- DOMESTIC WATER FOR SINGLE SINK UNIT AT 300MM FROM FFL
- DOMESTIC & RO WATER FOR SINGLE SINK UNIT AT 300MM FROM FFL
- RO WATER FOR RATIONAL COMBI OVEN AT 300MM FROM FFL
- DOMESTIC & RO WATER FOR SINGLE SINK UNIT AT 300MM FROM FFL
- DOMESTIC & RO WATER FOR SINGLE SINK UNIT AT 300MM FROM FFL
- DOMESTIC & RO WATER FOR SINK UNIT AT 300MM FROM FFL
- DOMESTIC WATER FOR HAND WASH SINK AT 300MM FROM FFL
- DOMESTIC WATER FOR DISH WASH MACHINE AT 300MM FROM FFL
- DOMESTIC & HOT WATER FOR SINGLE SINK UNIT AT 300MM FROM FFL

Area / Zone Labels

- BAR AREA
- MAIN KITCHEN
- South Indian Kitchen
- KEBAB KITCHEN
- SUPREME EGG STATION
- BIRYANI KITCHEN
- DISH WASH AREA
- L4
- SERVICE CLOSET
- SERVICE CLOSET
- SERVICE CLOSET
- SERVICE CLOSET
- FOOD PICK UP
- BEER TAPS
- Sneeze Guard As Per ID
- Sneeze Guard As Per ID
- Full Height Glass As Per ID
- Pull Height Glass With Pick Up Window Provision By ID
- Pull Height Glass With Pick Up Window Provision By ID
- Pick Up Window In Glass
- Sneeze Guard On Counter By ID
- FIRE EXTINGUISHER
- FIRE EXTINGUISHER
- FIRE EXTINGUISHER
- Insect Killer
- Insect Killer
- Insect Killer
- New Wall
- 3 DOOR U/C REFRIGERATOR
- RATIONAL COMBI OVEN (CLASSIC 61E)
- CHEST FREEZER 200LTR
- TANDOOR KTSE-30
- TANDOOR KTSE-30
- WORK TABLE WITH 2 U/S
- WORK TABLE WITH 2 U/S
- GARBAGE BIN
- GARBAGE BIN

Approved Dilli Street Layout @Delhi

Dilli Street@Delhi T2

DRAIN OUT MARKING LAYOUT

MAIN KITCHEN

South Indian Kitchen

SUPREME EGG STATION

KEBAB KITCHEN

BIRYANI KITCHEN

DISH WASH AREA

SERVICE CLOSET

BAR AREA

BEER TAPS

FIRE EXTINGUISHER

Insect Killer

Sneeze Guard As Per ID

FOOD PICK UP

Pick Up Window In Glass

Full Height Glass With Pick Up Window Provision By ID

Sneeze Guard On Counter By ID

Ambient Bain Marie With 1Nos + GN Pans For Chillany Etc With Adjustable Partition

Counter With Provision Of Sink & Soap Tower

KABAB TROLLY WITH HANGING ROD

TANDOOR KTSE-30

WORK TABLE WITH 2 U/S

TANDOOR KTSE-30

ROOMALI TAWA

WORK TABLE WITH 2 U/S

3 DOOR U/C REFRIGERATOR

RATIONAL COMBE OVEN (CLASSIC 61E)

WORK TABLE WITH 4 U/S

L4

New Wall

925
4245
5140
2870

1450
1245
1200
1650

1023
300

9605
5095
2150
17150

1481 300 2040 300 2731 300 1800 300 353

DESIGN
Interior & Commercial Kitchen

SR.NO : BA-01

QTY : 01 NO

DATE: 28/01/2024

REVISION –

SIGN –

EQUIPMENT NAME:COCKTAIL STATION WITH ICE CHEST&BOTTLE RAIL

EQUIPMENT SIZE :900X700X900+50

900

700

ICE CHEST

BOTTLE RAIL

2 Under Shelves
18 Gauge ss304

Nylon Bush
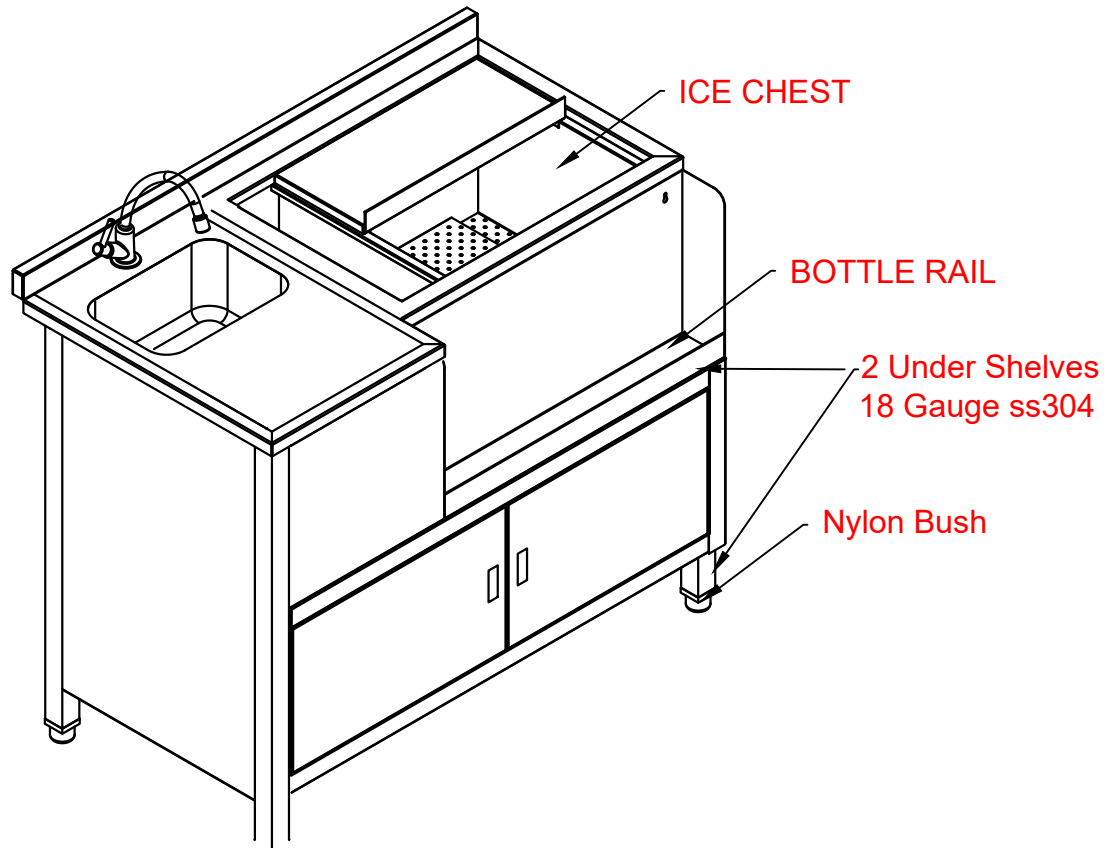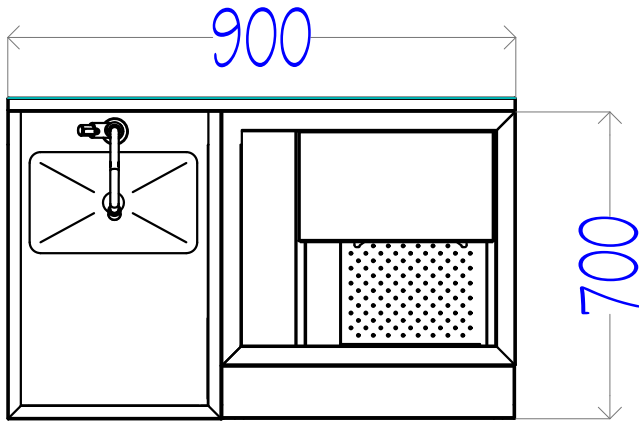
N.N.DESIGN

KITCHEN, BAR& INTERIOR DESIGN CONSULTATNT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
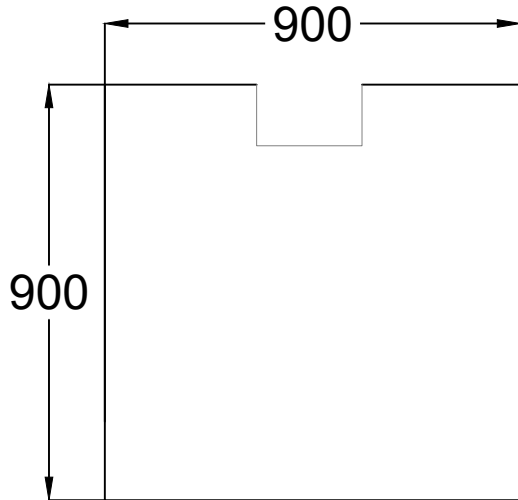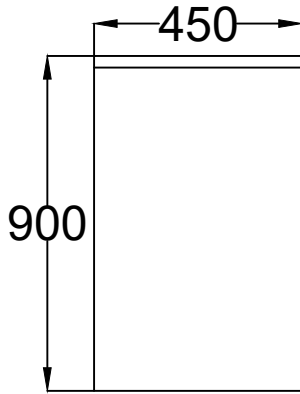BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : BA-04

QTY : 01 NO

DATE: 28/01/2024

REVISION —

SIGN —

EQUIPMENT NAME:4 SIDE OPEN TABLE WITH U/C KEG STORAGE

EQUIPMENT SIZE :1350X700X900+50

1350

700

TOP VIEW

2 Under Shelves
18 Gauge ss304

Nylon Bush
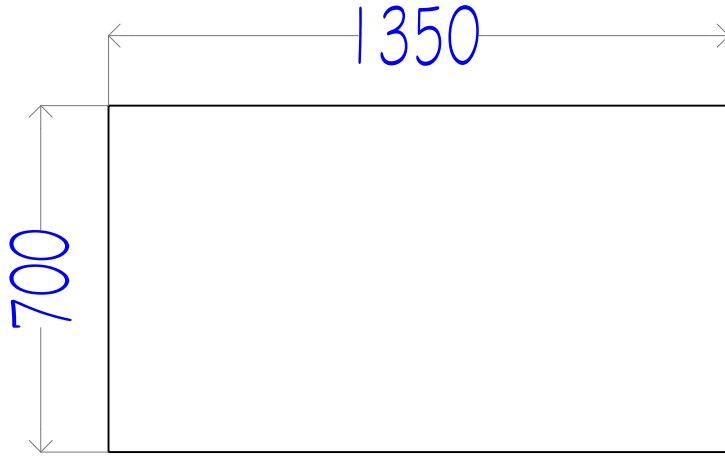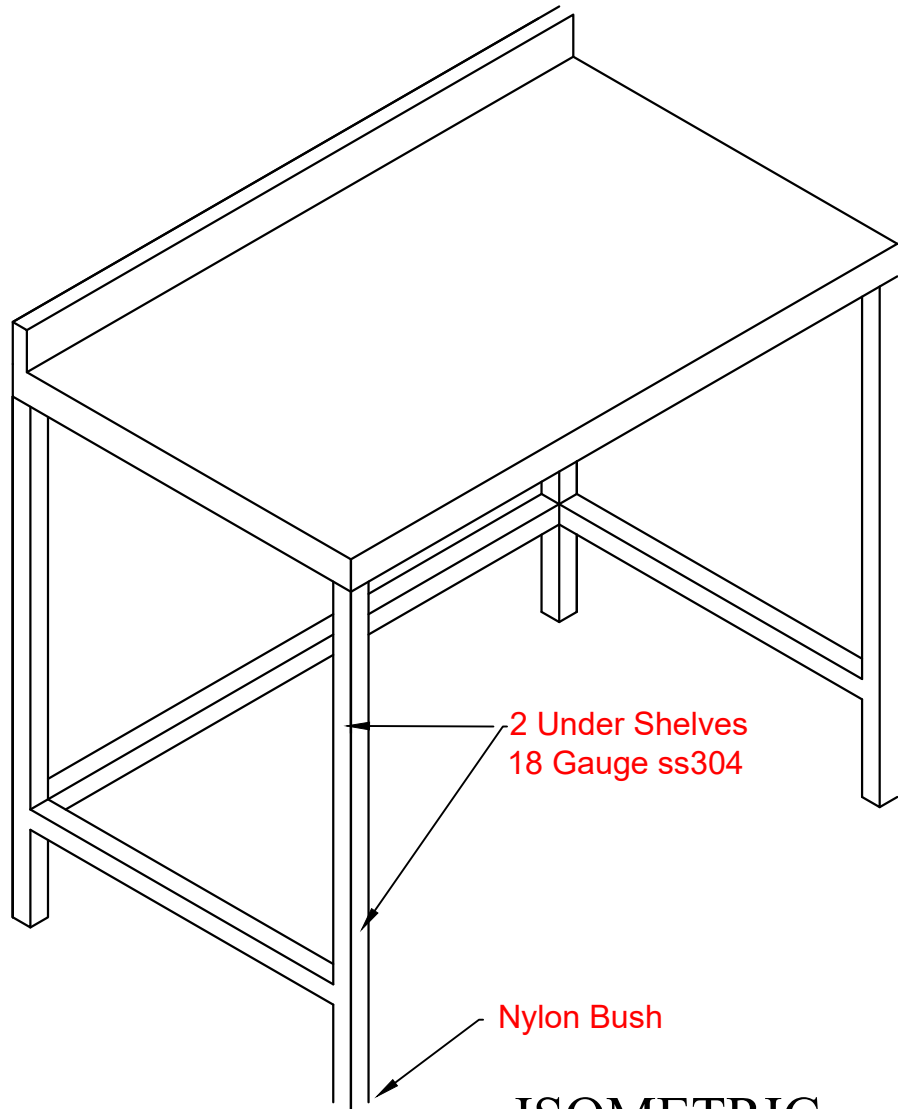
ISOMETRIC

N.N.DESIGN

KITCHEN, BAR& INTERIOR DESIGN CONSULTATNT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104
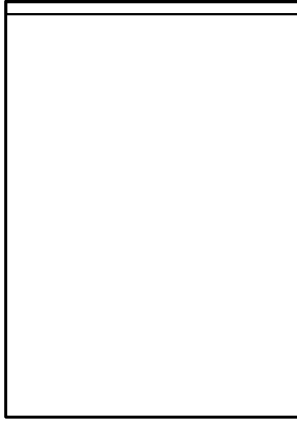
SR.NO : BA—05

QTY : 01 NO

DATE: 28/01/2024

REVISION —

SIGN —

EQUIPMENT NAME: – SMALL SINK UNIT

EQUIPMENT SIZE : 400X700X850+50
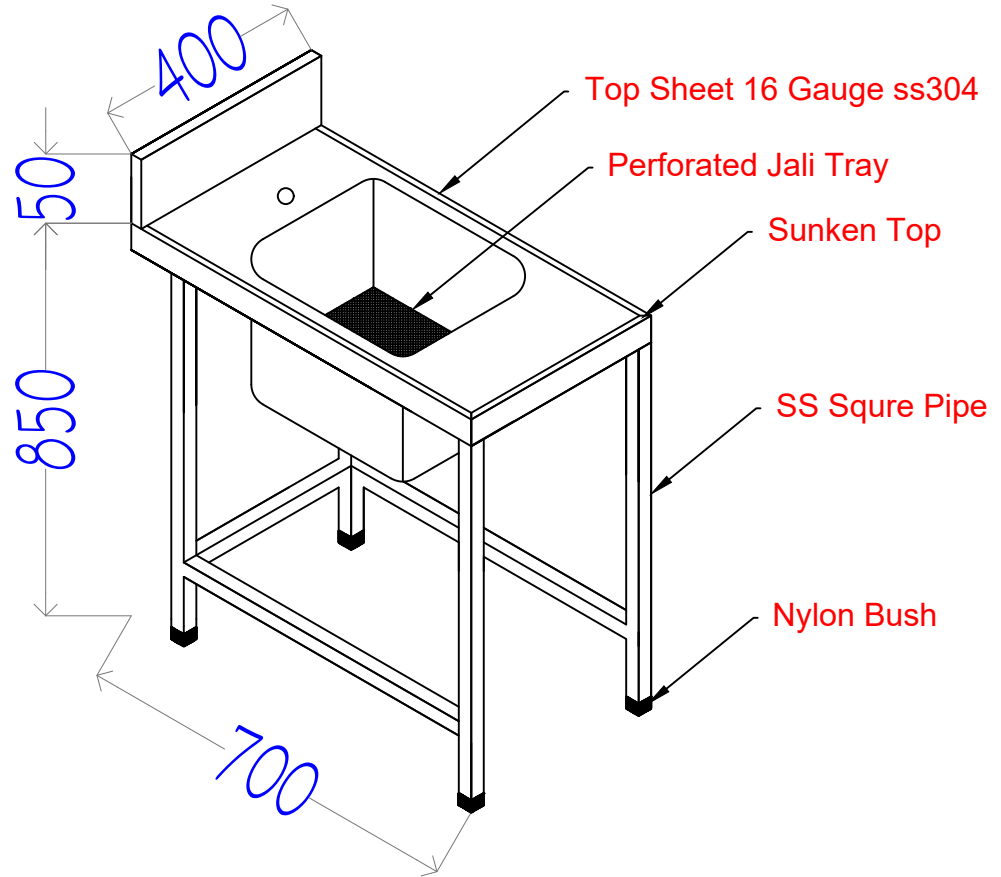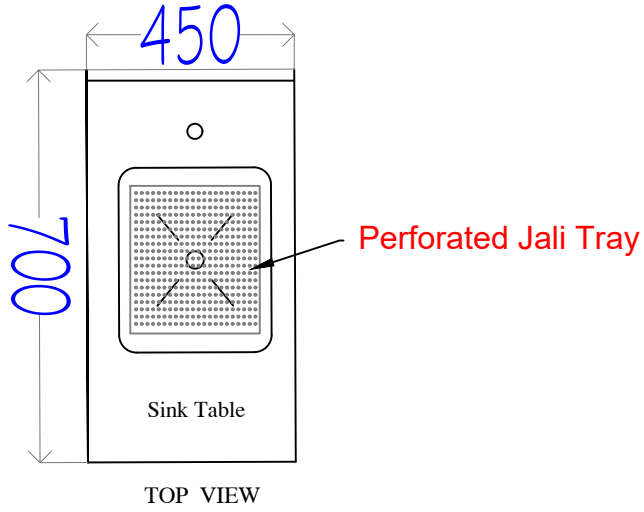
450

700

Perforated Jali Tray

Sink Table

TOP VIEW

400

50

850

700

Top Sheet 16 Gauge ss304

Perforated Jali Tray

Sunken Top

SS Squre Pipe

Nylon Bush

ISOMETRIC VIEW

SR.NO : BK-01	
QTY : 01 NO	
DATE: 28/01/2024	

EQUIPMENT NAME – WORK TABLE WITH 2 U/S

EQUIPMENT SIZE : 450X750X850+50

REVISION –

SIGN –

450

750

TOP VIEW

450

50

100

Back Offset

850

750

Top Sheet 16 Gauge ss304

SS Squre Pipe

2 Under Shelves
18 Gauge ss304

Nylon Bush
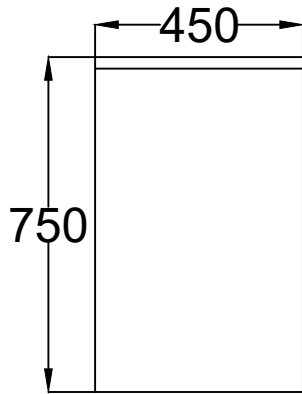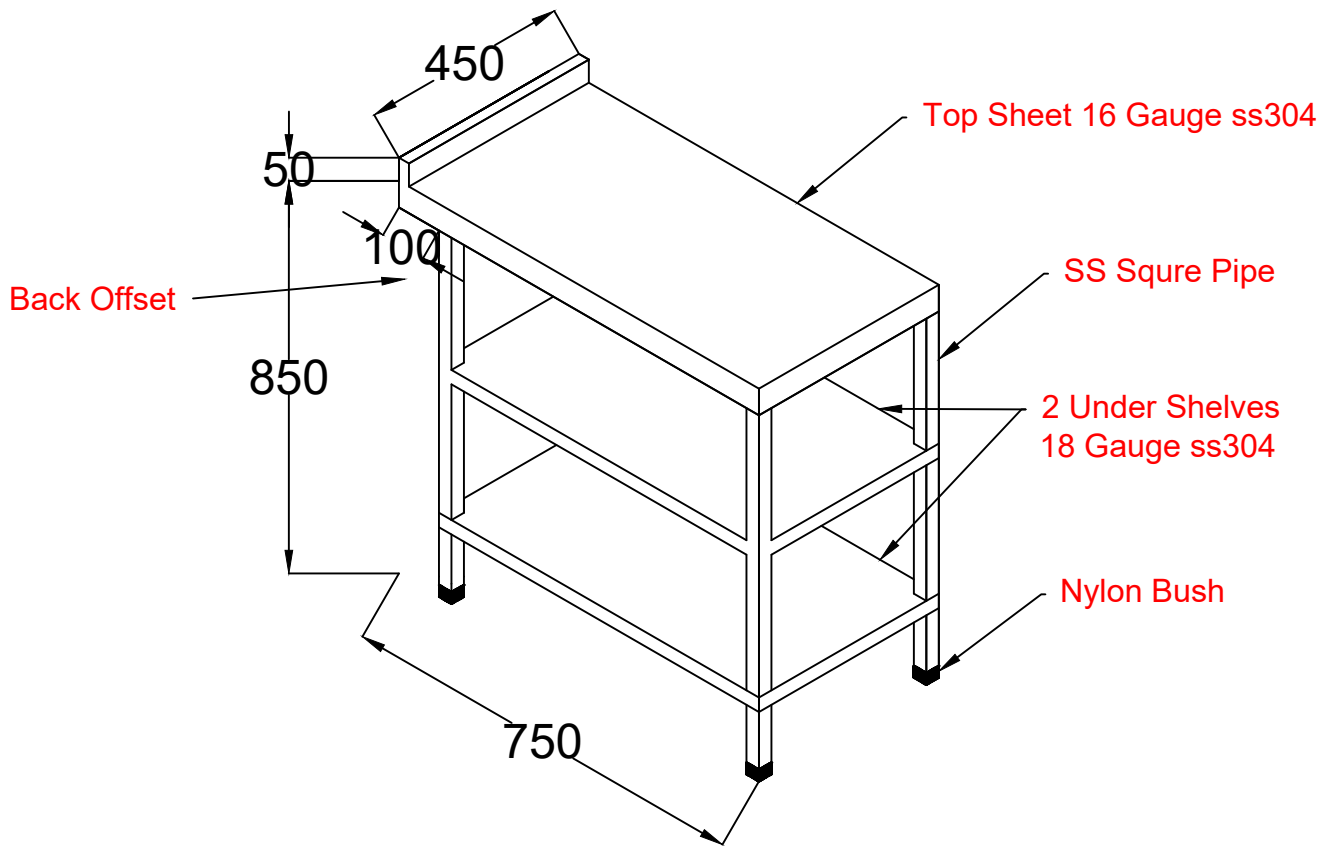
ISOMETRIC VIEW

SR.NO : BK-02	
QTY : 01 NO	
DATE: 28/01/2024	
REVISION –	
SIGN –	

EQUIPMENT NAME – BHATURA FRYER

EQUIPMENT SIZE : 600X750X850+50

EQUIPMENT NAME − FRY DUMP TABLE WITH OIL DRAIN SYSTEM

EQUIPMENT SIZE : 575X750X850+50

REVISION −

SIGN −

N.N.DESIGN

KITCHEN, BAR& INTERIOR DESIGN CONSULTATNT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104
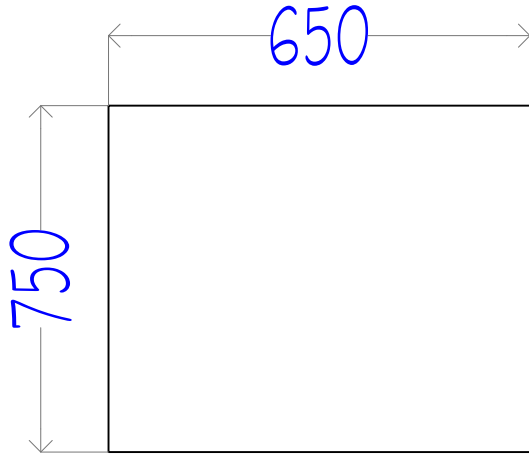
SR.NO : BK-04

QTY : 01 NO

DATE: 28/01/2024

REVISION –

SIGN –

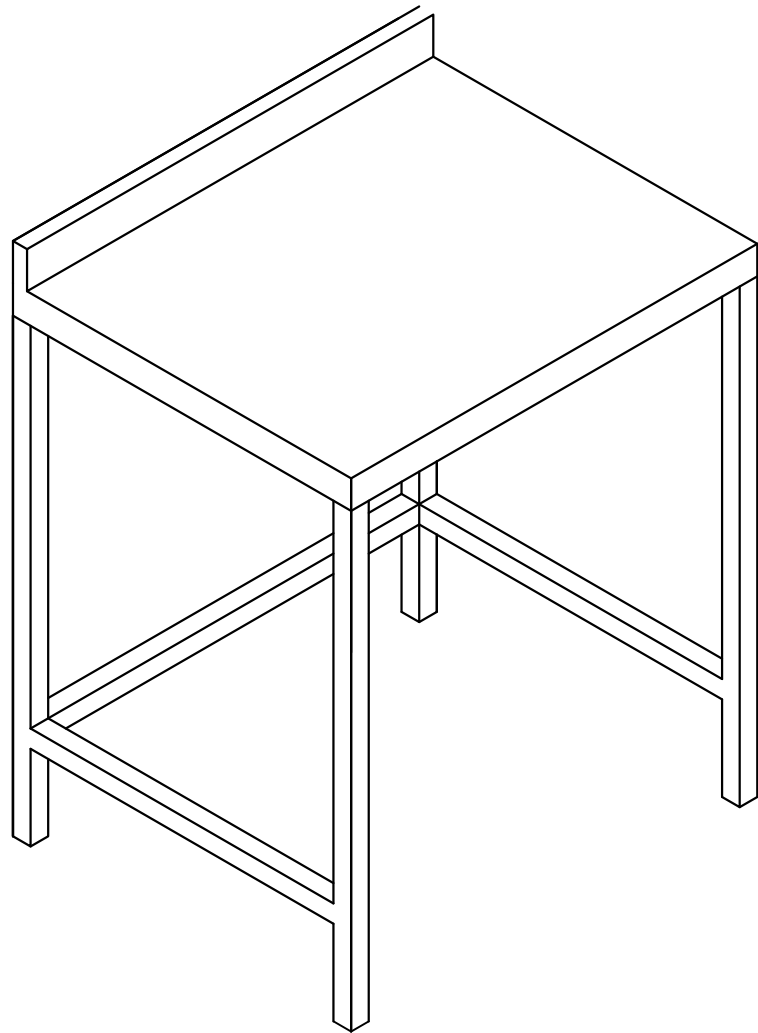EQUIPMENT NAME – HOT BAIN MARIE WITH U/C HOT CABINET

EQUIPMENT SIZE : 1000X750X850+50
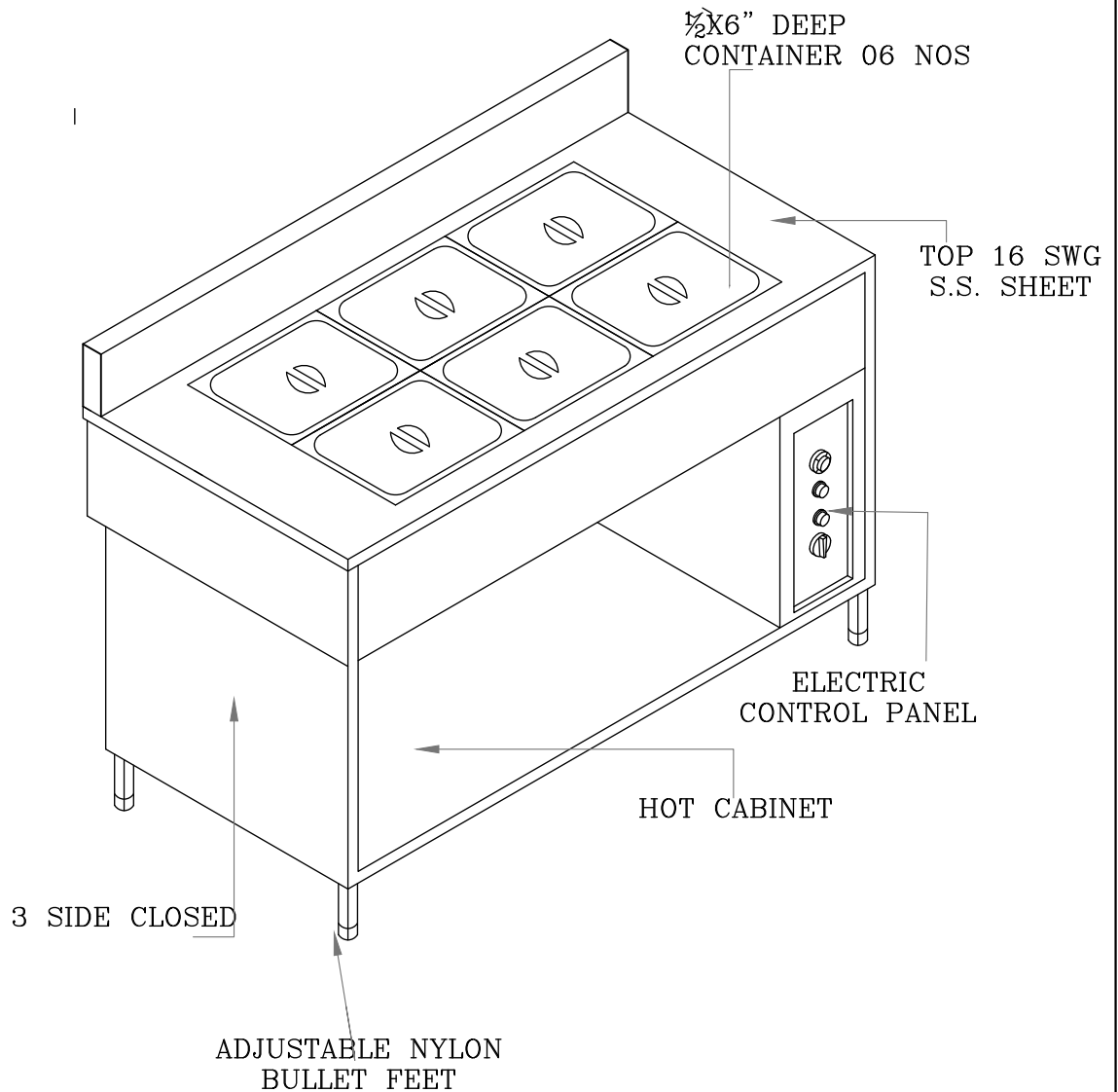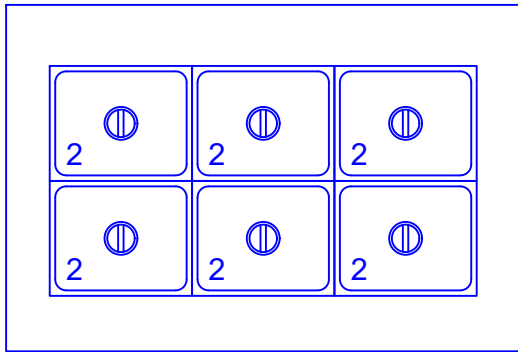
½X6" DEEP CONTAINER 06 NOS

TOP 16 SWG S.S. SHEET

ELECTRIC CONTROL PANEL

HOT CABINET

3 SIDE CLOSED

ADJUSTABLE NYLON BULLET FEET

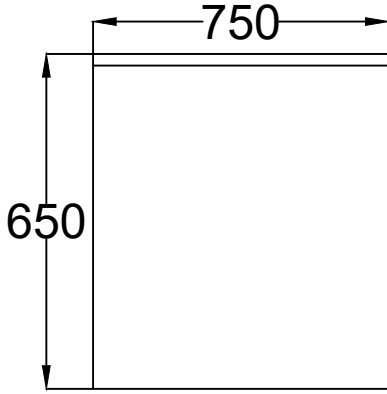|		
N.N.DESIGN KITCHEN, BAR& INTERIOR DESIGN CONSULTATNT EMAIL - NIKHILNAIK33@GMAIL.COM CELL - 9664530045 OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE BANGUR NAGAR GOREGAON WEST MUM 104	SR.NO : BK-05
	QTY : 01 NO
	DATE: 28/01/2024

EQUIPMENT NAME – ROUND TYPE HOT BAIN MARIE
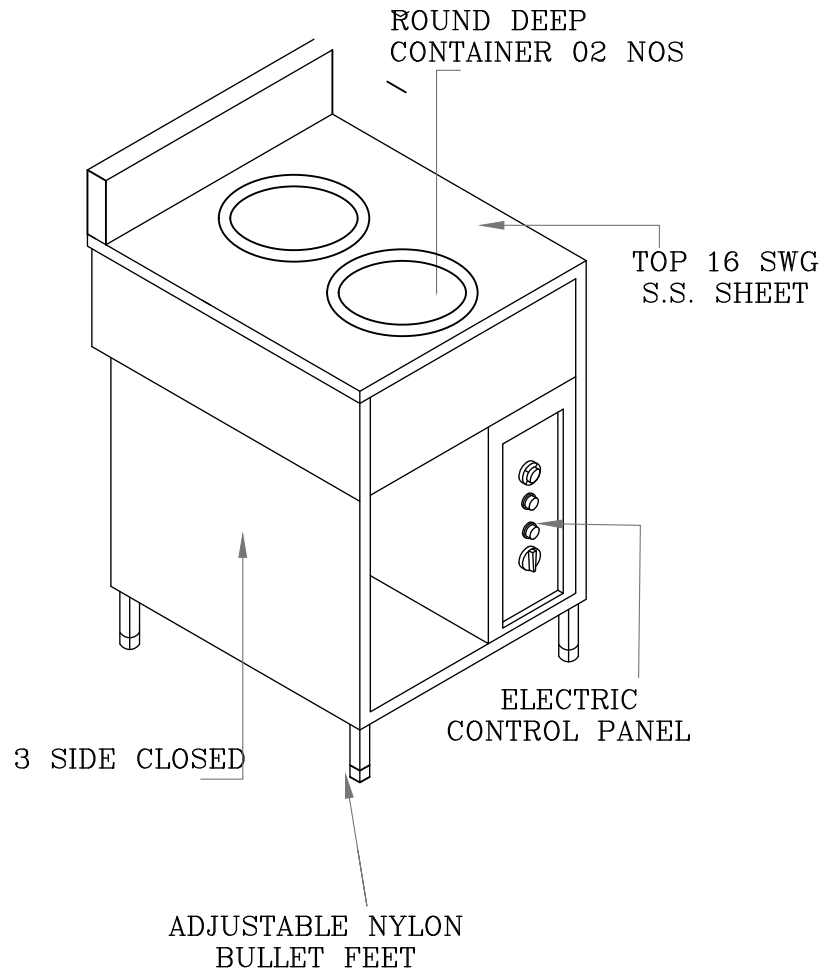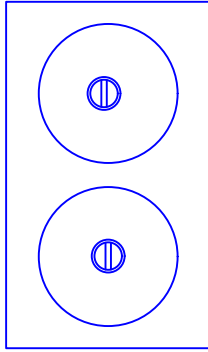
EQUIPMENT SIZE : 450X750X850+50

REVISION –

SIGN –

ROUND DEEP
CONTAINER 02 NOS

TOP 16 SWG
S.S. SHEET

ELECTRIC
CONTROL PANEL

3 SIDE CLOSED

ADJUSTABLE NYLON
BULLET FEET

N.N.DESIGN KITCHEN, BAR& INTERIOR DESIGN CONSULTATNT EMAIL - NIKHILNAIK33@GMAIL.COM CELL - 9664530045 OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE BANGUR NAGAR GOREGAON WEST MUM 104	SR.NO : CH—01
	QTY : 01 NO
	DATE: 28/01/2024

EQUIPMENT NAME : WORK TABLE WITH 2 U/S

EQUIPMENT SIZE : 450X650X850+150
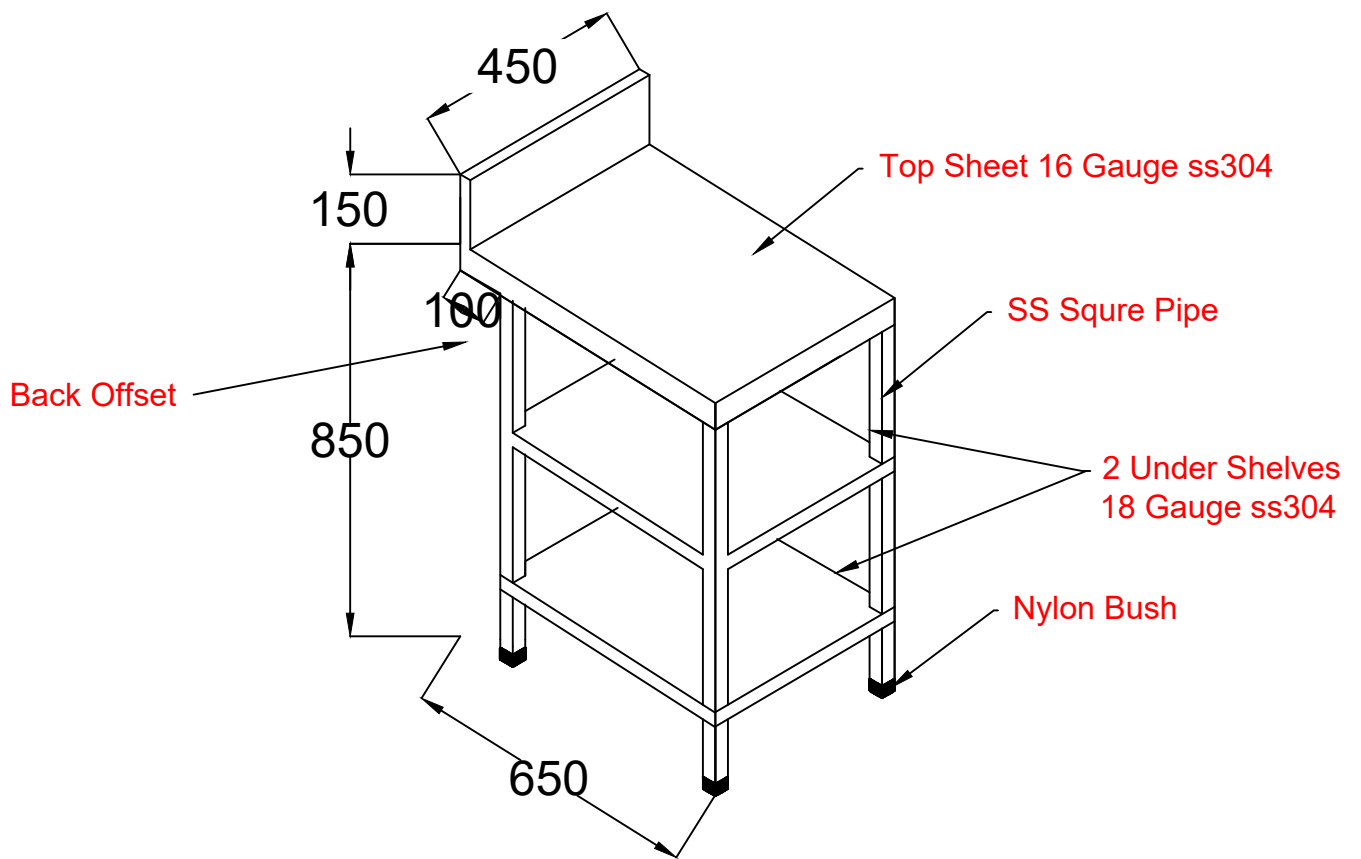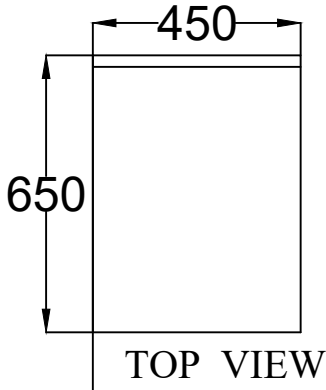
REVISION —

SIGN —

450

650

TOP VIEW

450

150

100

Back Offset

850

650

Top Sheet 16 Gauge ss304

SS Squre Pipe

2 Under Shelves
18 Gauge ss304

Nylon Bush

ISOMETRIC VIEW

N.N.DESIGN

KITCHEN, BAR& INTERIOR DESIGN CONSULTATNT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
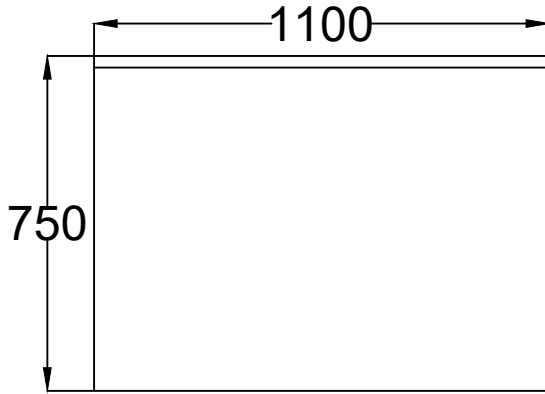BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : CH—03

QTY : 01 NO
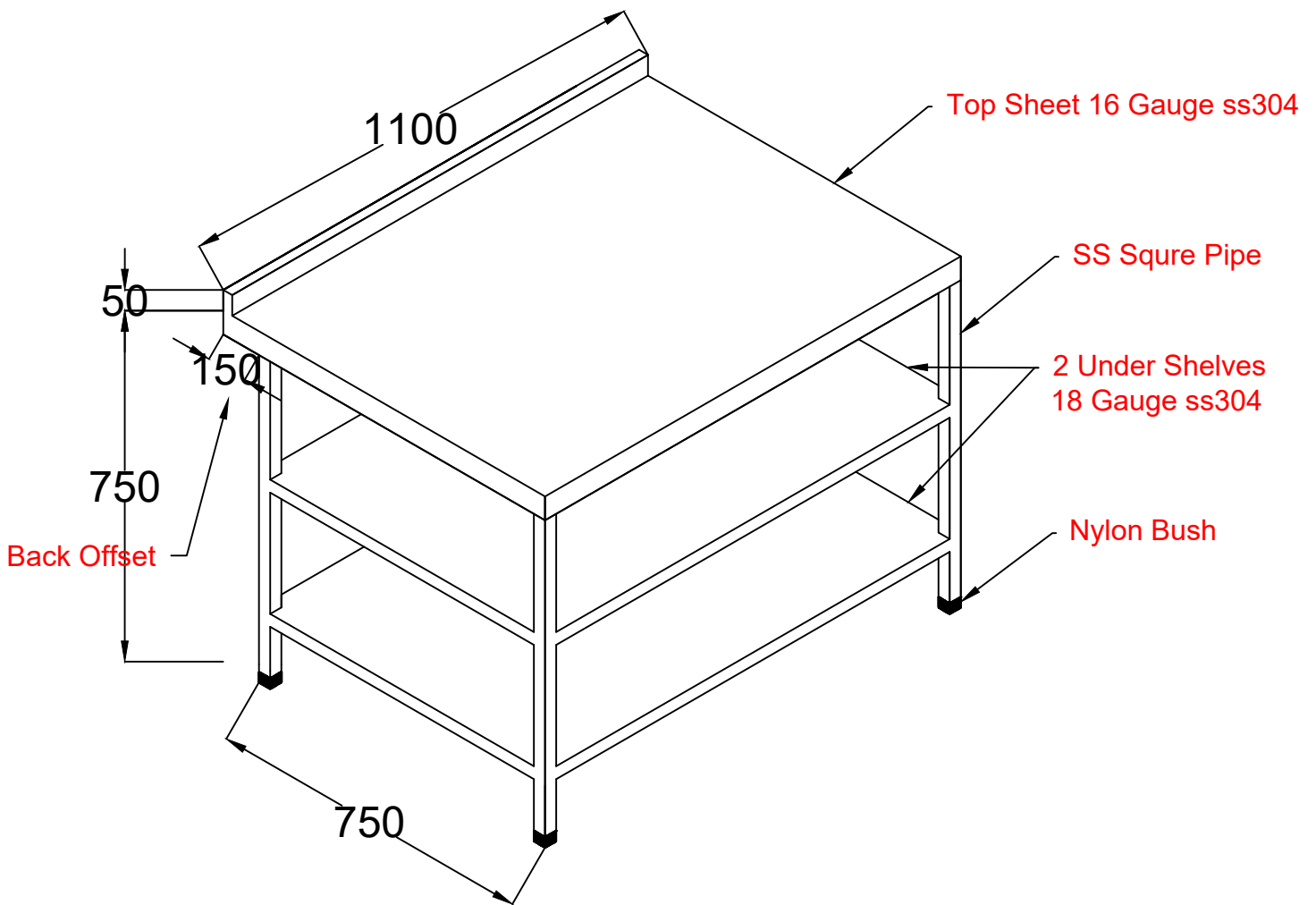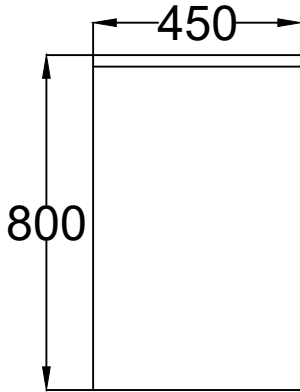
DATE: 28/01/2024

REVISION —

SIGN —

EQUIPMENT NAME :WORK TABLE WITH 2 U/S&SUNKEN BAIN MARIE

EQUIPMENT SIZE : 900X650X850+150
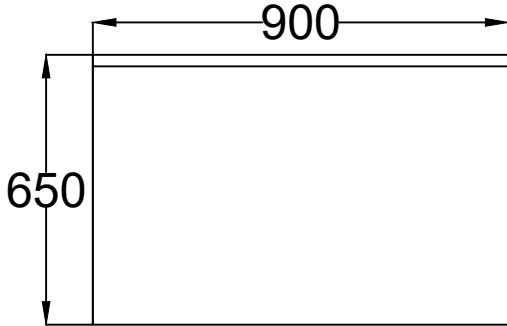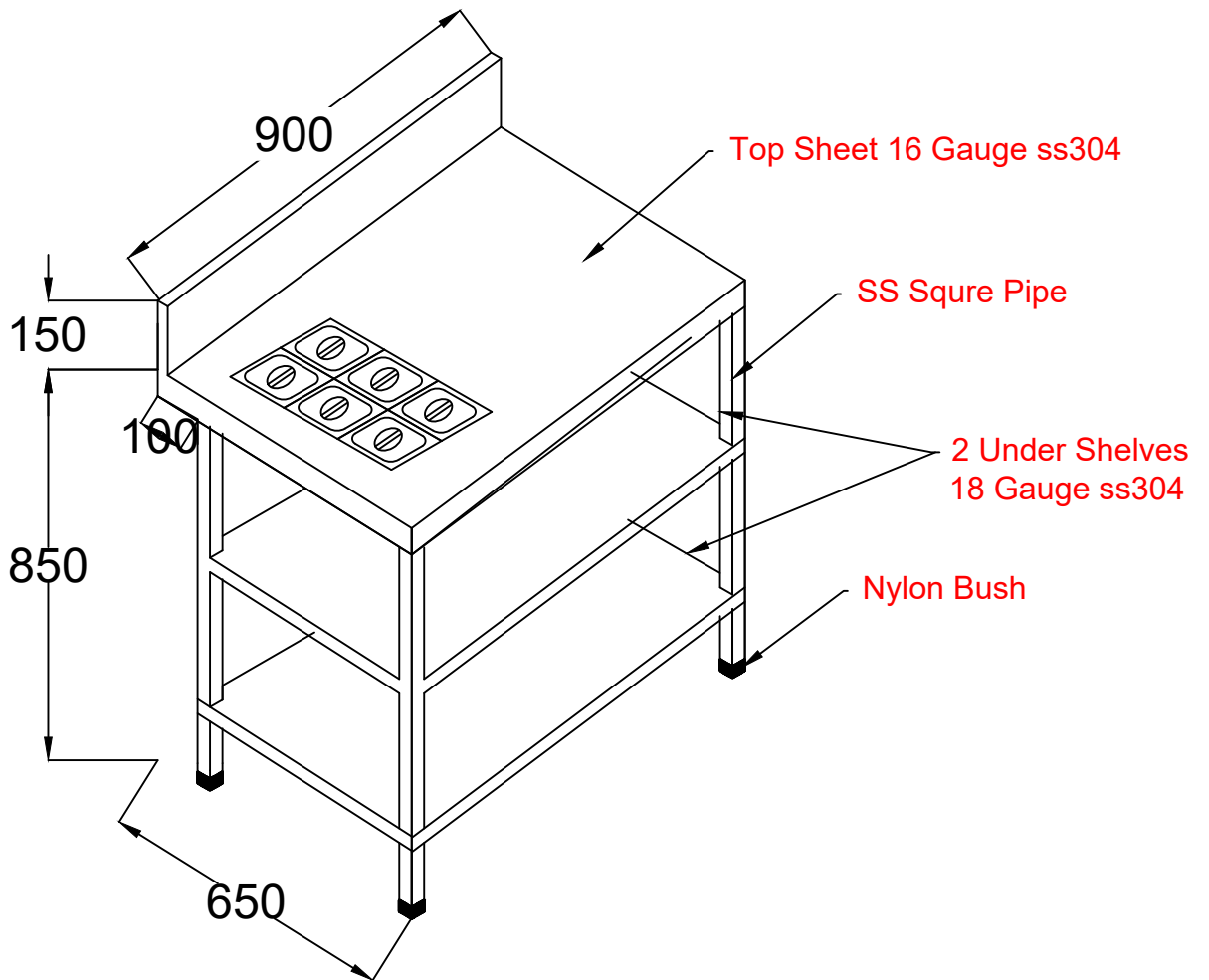
TOP VIEW

900

650

ISOMETRIC VIEW

900

150

100

850

650

Top Sheet 16 Gauge ss304

SS Squre Pipe

2 Under Shelves 18 Gauge ss304

Nylon Bush

SR.NO : DW—01	
QTY : 01 NO	
DATE: 28/01/2024	
REVISION —	
SIGN —	

EQUIPMENT NAME :SOIL DISH RECEIVER WITH 1 OHS

EQUIPMENT SIZE :1050X600X850+50
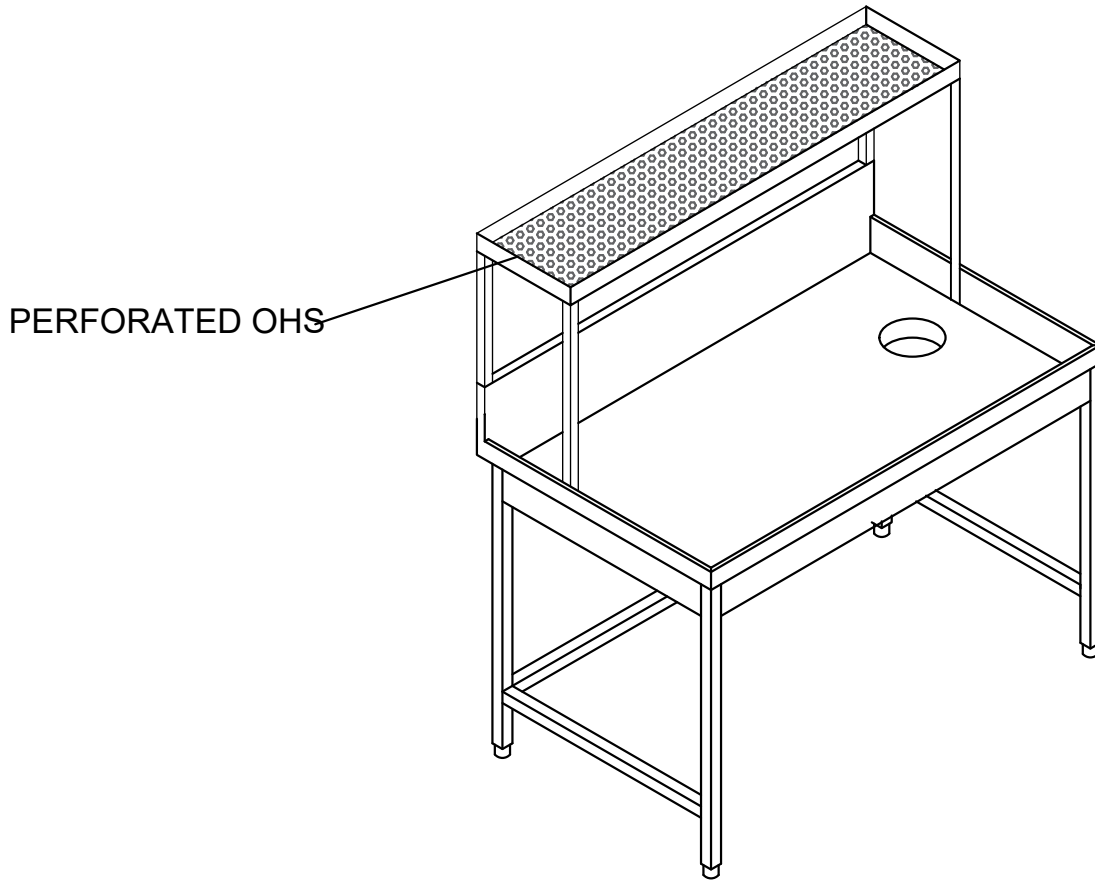
PERFORATED OHS

ISOMETRIC VIEW

SR.NO : DW-02

QTY : 01 NO

DATE: 28/01/2024

REVISION —

SIGN —

EQUIPMENT NAME :SINGLE SINK UNIT

EQUIPMENT SIZE :1050X750X850+150
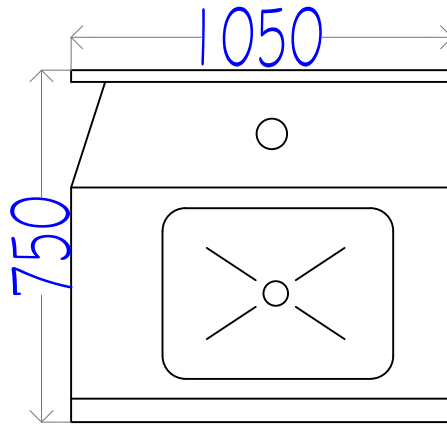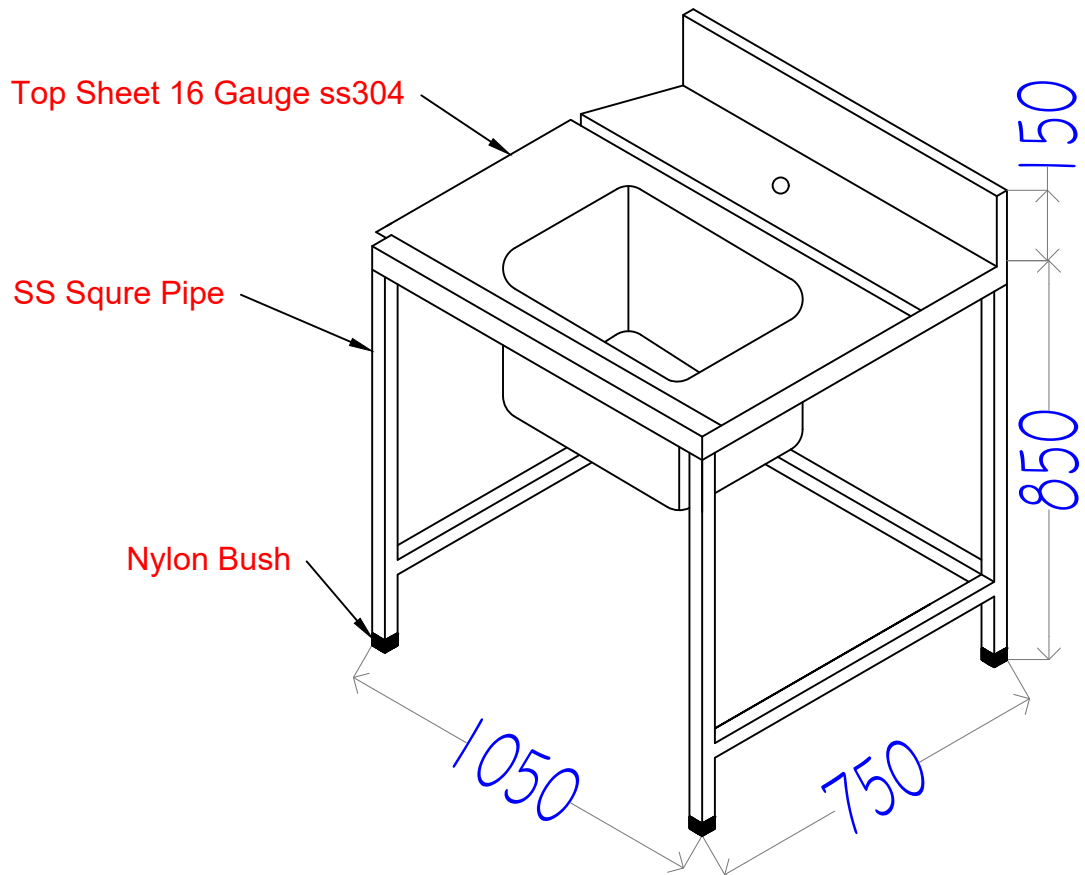
1050

750

TOP VIEW

Top Sheet 16 Gauge ss304

SS Squre Pipe

Nylon Bush

150

850

1050

750

ISOMETRIC VIEW

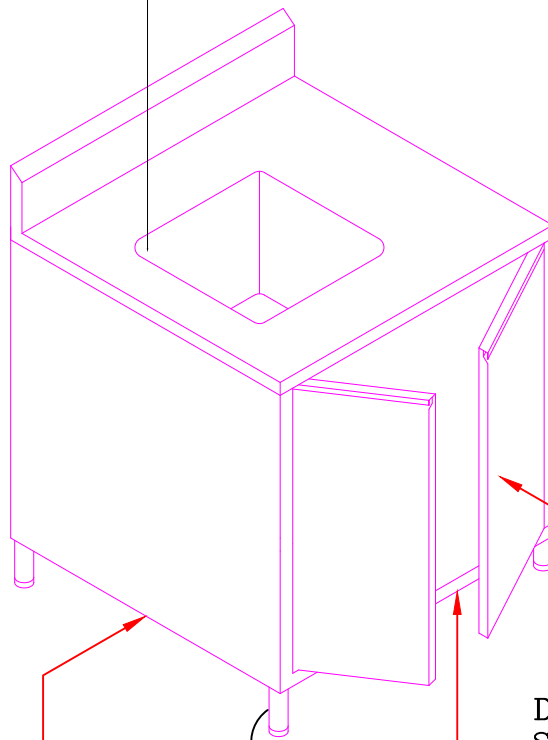|		
N.N.DESIGN KITCHEN, BAR& INTERIOR DESIGN CONSULTATNT EMAIL - NIKHILNAIK33@GMAIL.COM CELL - 9664530045 OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE BANGUR NAGAR GOREGAON WEST MUM 104	SR.NO : DW–04	
	QTY : 01 NO	
	DATE: 28/01/2024	
EQUIPMENT NAME : UNLOADING TABLE	REVISION –	
EQUIPMENT SIZE :900X750X850+150	SIGN –	
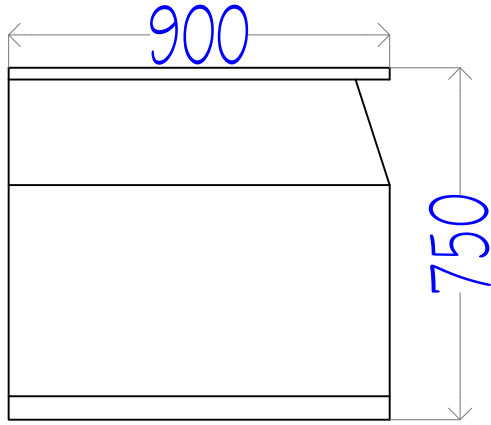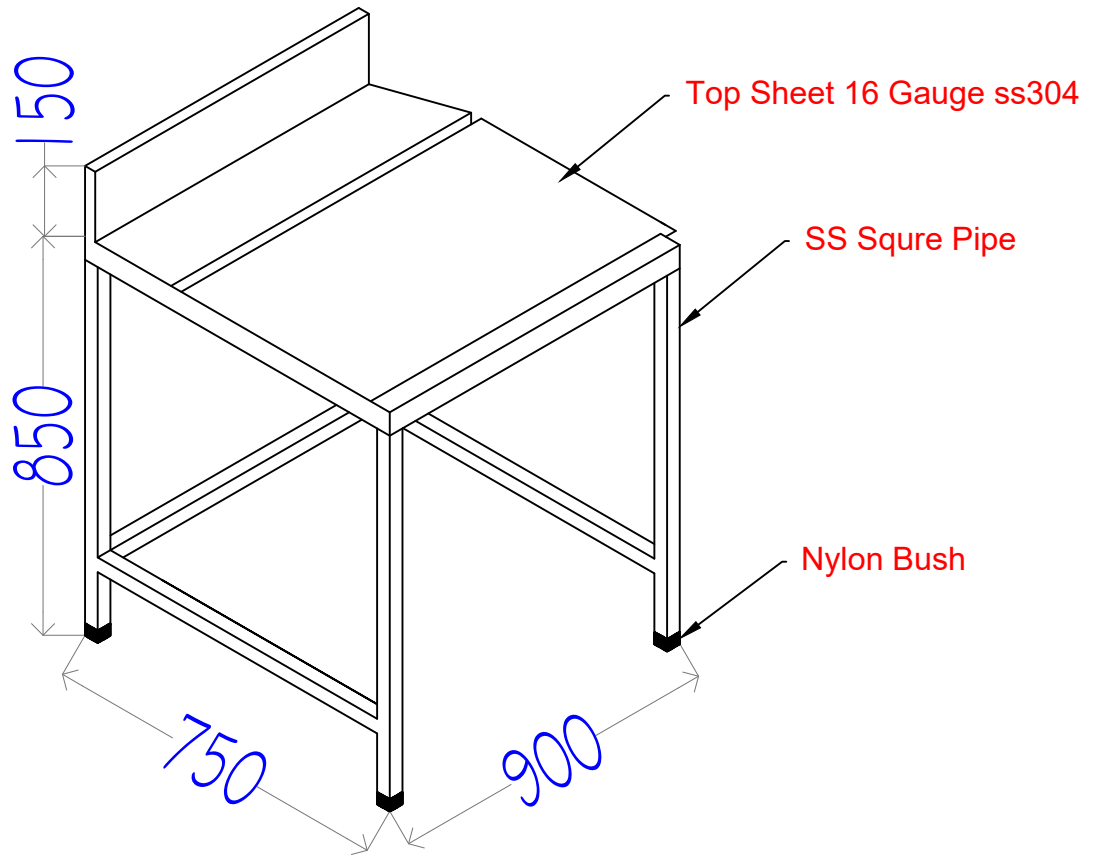
900

750

TOP VIEW

150

850

750

900

Top Sheet 16 Gauge ss304

SS Squre Pipe

Nylon Bush

ISOMETRIC VIEW

SR.NO : DW-05	
QTY : 01 NO	
DATE: 28/01/2024	

EQUIPMENT NAME : CLEAN DISH RACK

EQUIPMENT SIZE :1500X500X1800
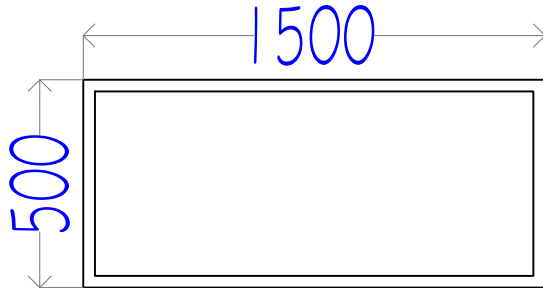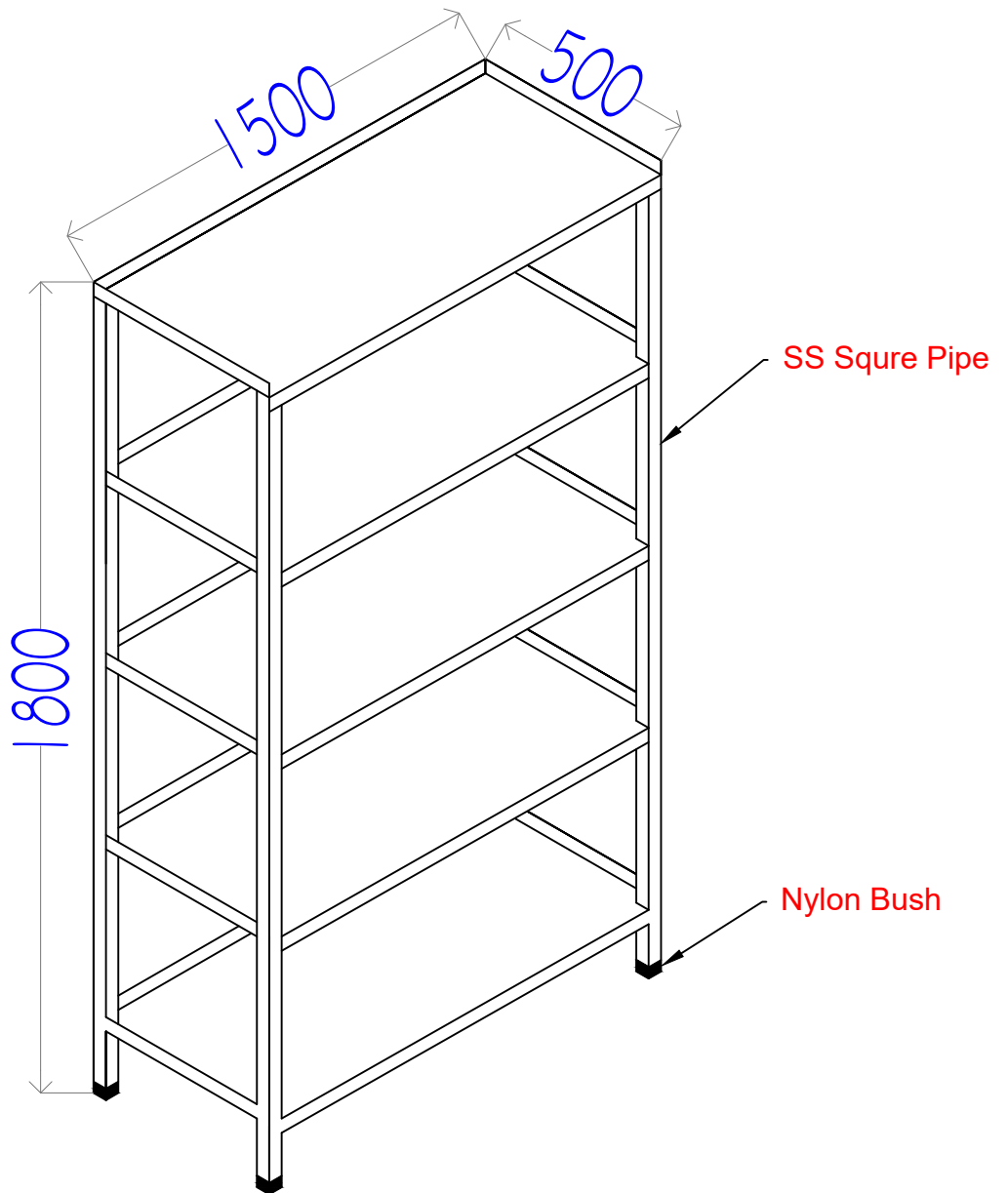
REVISION −

SIGN −

1500

500

TOP VIEW

1500

500

SS Squre Pipe

1800

Nylon Bush

ISOMETRIC VIEW

N.N.DESIGN KITCHEN, BAR& INTERIOR DESIGN CONSULTATNT EMAIL - NIKHILNAIK33@GMAIL.COM CELL - 9664530045 OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE BANGUR NAGAR GOREGAON WEST MUM 104	SR.NO : DW−06
	QTY : 01 NO
	DATE: 28/01/2024
EQUIPMENT NAME : POT RACK	REVISION −
EQUIPMENT SIZE :900X500X1800	SIGN −
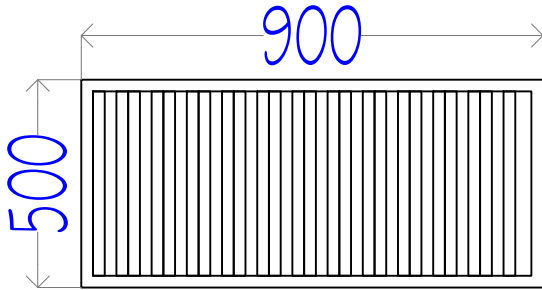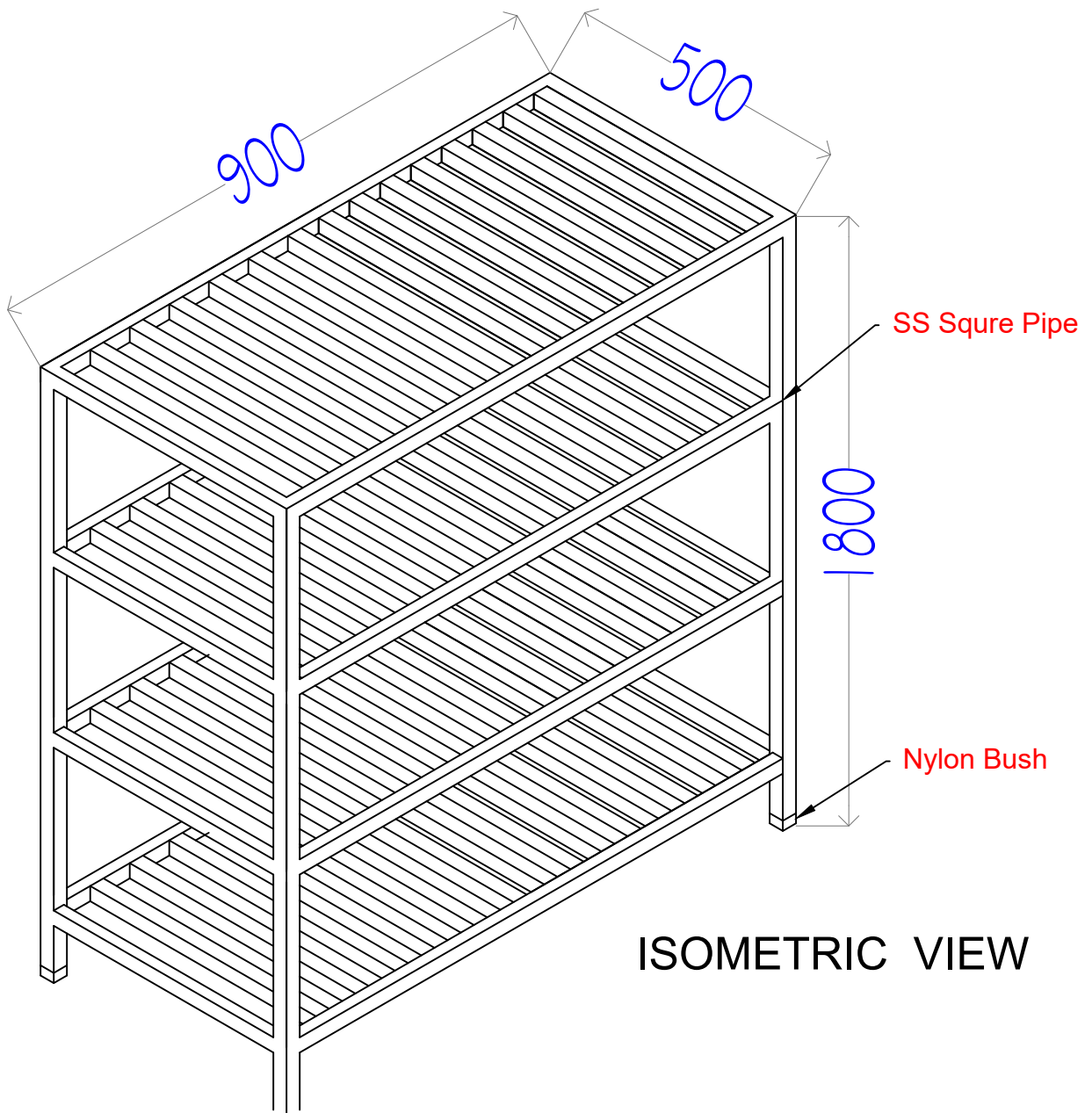
900

500

TOP VIEW

900

500

1800

SS Squre Pipe

Nylon Bush

ISOMETRIC VIEW

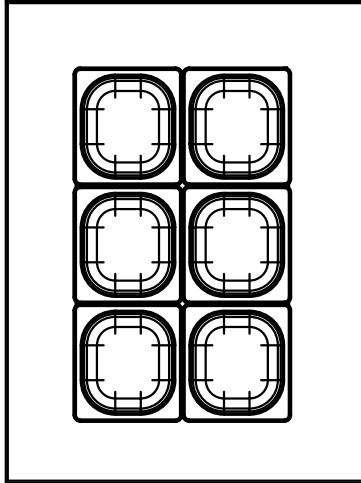| N.N.DESIGN	
N.N.DESIGN KITCHEN, BAR& INTERIOR DESIGN CONSULTATNT EMAIL - NIKHILNAIK33@GMAIL.COM CELL - 9664530045 OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE BANGUR NAGAR GOREGAON WEST MUM 104	SR.NO : K-02
	QTY : 01 NO
	DATE: 28/01/2024
EQUIPMENT NAME :WORK TABLE WITH 2 U/S	REVISION –
EQUIPMENT SIZE : 450X900X850+150	SIGN –
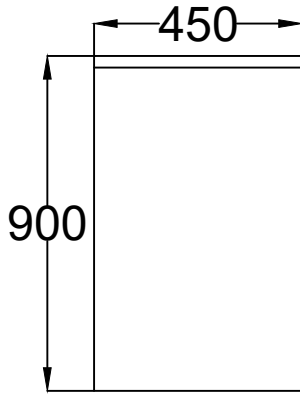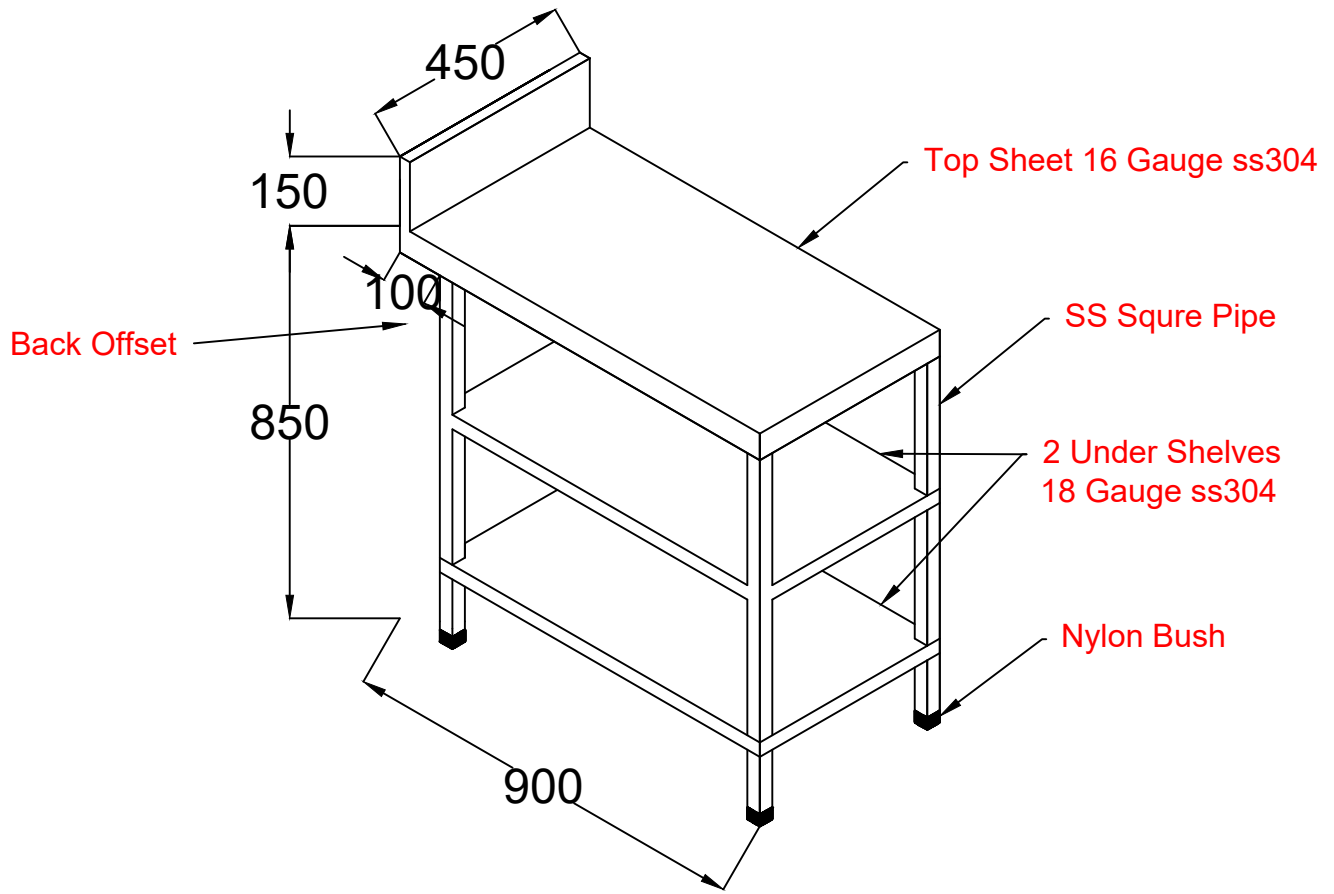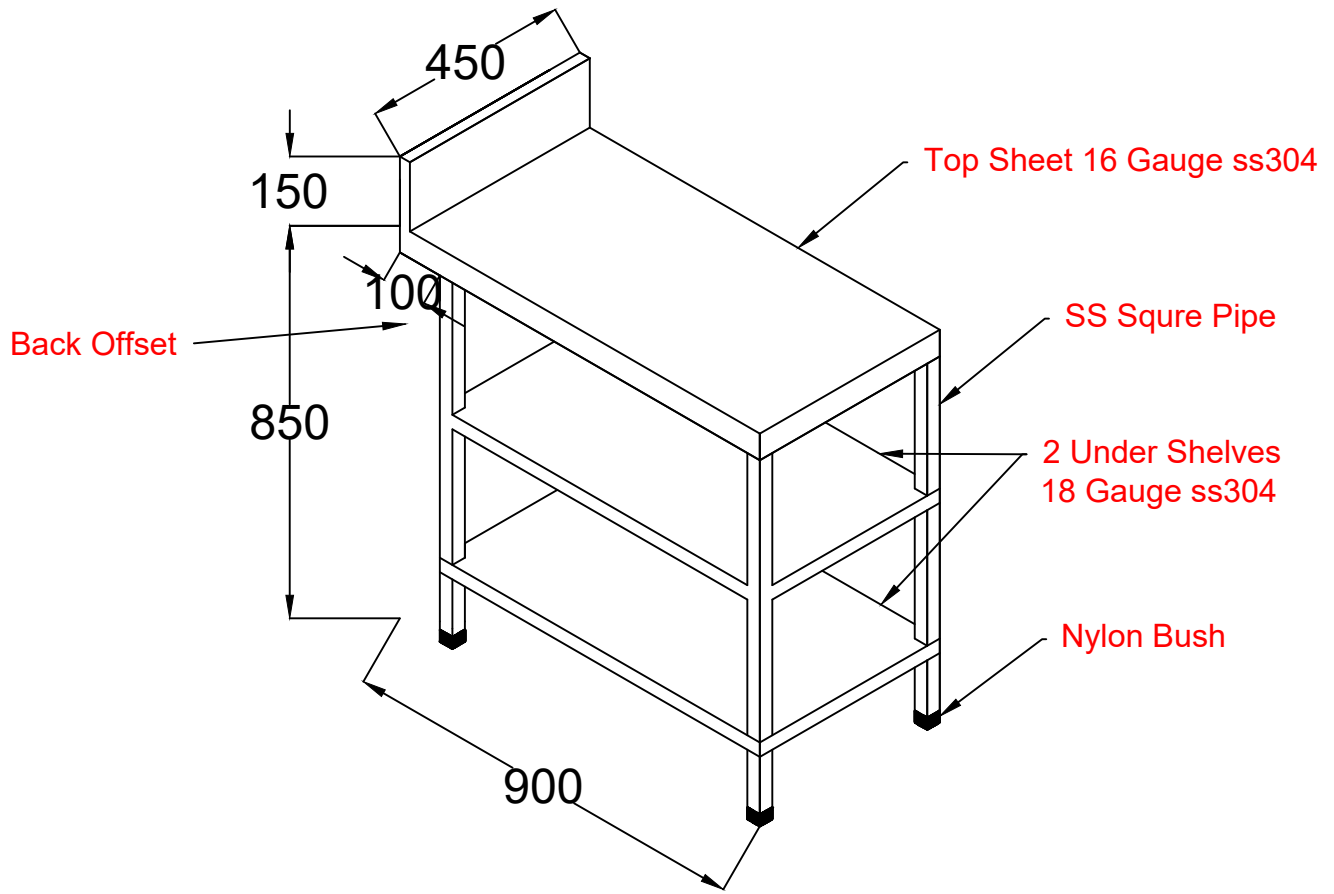
450

900

TOP VIEW

450

150

100

Back Offset

850

900

Top Sheet 16 Gauge ss304

SS Squre Pipe

2 Under Shelves 18 Gauge ss304

Nylon Bush

ISOMETRIC VIEW

SR.NO : K-03	
QTY : 01 NO	
DATE: 28/01/2024	
REVISION —	
SIGN —	

EQUIPMENT NAME :WORK TABLE WITH U/C TRAY RACK

EQUIPMENT SIZE : 900X900X600

900

900

TOP VIEW

cutout for services

Top Sheet 16 Gauge ss304

SS Squre Pipe

Back Offset

2 Under Shelves
18 Gauge ss304

Nylon Bush

ISOMETRIC VIEW

SR.NO : K-04

QTY : 01 NO

DATE: 28/01/2024

REVISION —

SIGN —

EQUIPMENT NAME :WORK TABLE WITH 2 U/S

EQUIPMENT SIZE : 450X900X850+150

450

900

TOP VIEW

450

150

100

850

900

Back Offset

Top Sheet 16 Gauge ss304

SS Squre Pipe

2 Under Shelves
18 Gauge ss304

Nylon Bush

ISOMETRIC VIEW

SR.NO : K-06	
QTY : 01 NO	
DATE: 28/01/2024	

EQUIPMENT NAME :SINK TABLE WITH 1 U/S & DOOR

EQUIPMENT SIZE : 800X900X850+100

REVISION –

SIGN –

SS SINK OF SIZE:
15"x15"x 12"HT.
WITH ⌀1½" BSP DRAIN
COUPLING
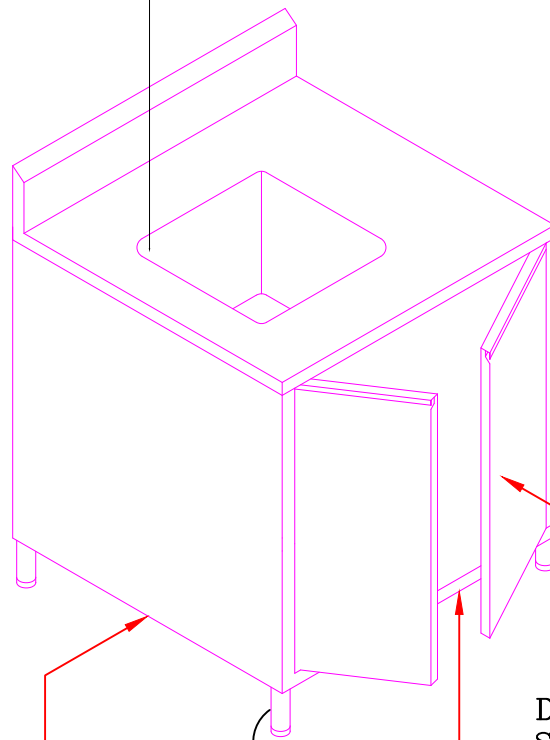
100mm Clear

DOOR 18 SWG 304
SALEM S.S.SHEET
WITH FIXED
LOCKEBLE KEY

SIDE BODY
20 SWG 304 GRADE
SALEM S.S.SHEET

UNDER SHELF 18
SWG 304 SALEM
S.S.SHEET

SR.NO : K-08

QTY : 01 NO

DATE: 28/01/2024

REVISION –

SIGN –

EQUIPMENT NAME :WORK TABLE WITH 1 U/S

EQUIPMENT SIZE : 600X900X600+400

TOP VIEW

Top Sheet 16 Gauge ss304

6" OFFSET FROM BACK SIDE

100mm Clear
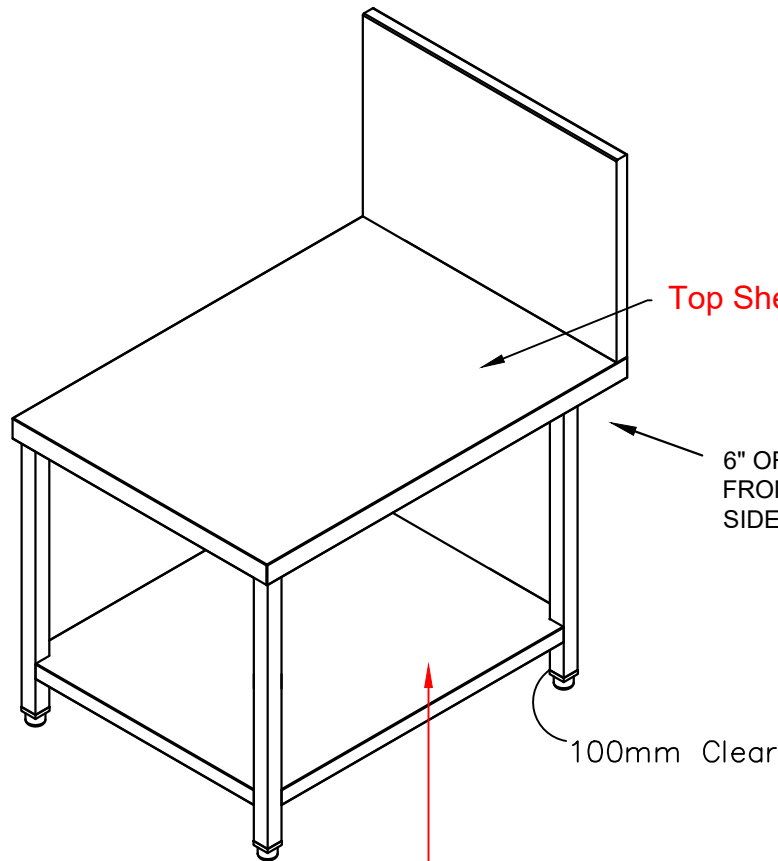
ISOMETRIC VIEW

UNDER SHELF 18 SWG 304 SALEM S.S.SHEET

SR.NO : KK−01

QTY : 01 NO

DATE: 28/01/2024

REVISION −

SIGN −

EQUIPMENT NAME − WORK TABLE WITH 2 U/S

EQUIPMENT SIZE : 650X750X850+50

650

750

TOP VIEW

ISOMETRIC

EQUIPMENT NAME – WORK TABLE WITH 2 U/S

EQUIPMENT SIZE : 750X650X850+50
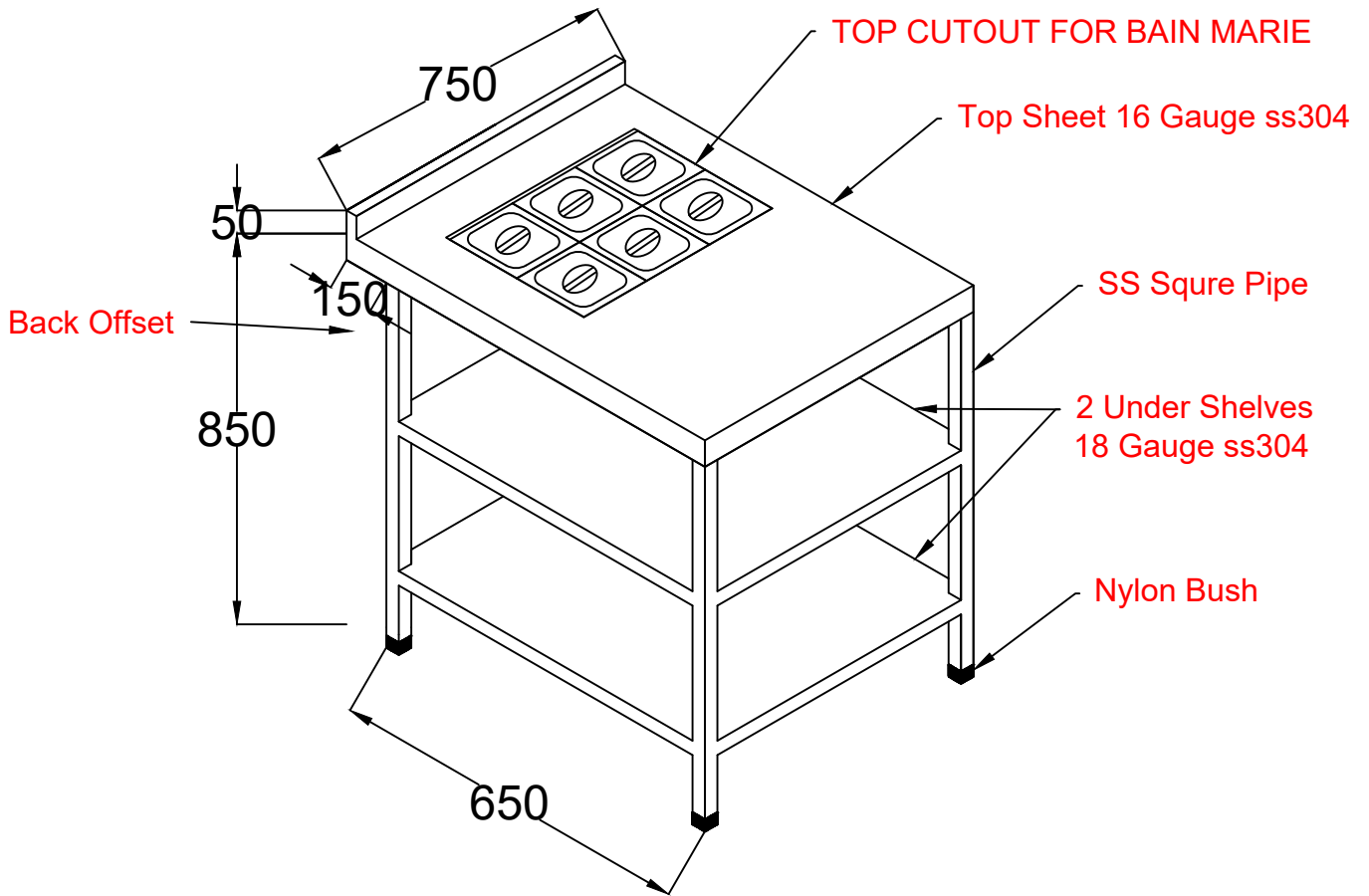
REVISION –

SIGN –

750

650

TOP VIEW

TOP CUTOUT FOR BAIN MARIE

Top Sheet 16 Gauge ss304

750

50

150

Back Offset

850

SS Squre Pipe

2 Under Shelves 18 Gauge ss304

Nylon Bush

650

ISOMETRIC

SR.NO : KK-03	
QTY : 01 NO	
DATE: 28/01/2024	
REVISION -	
SIGN -	

EQUIPMENT NAME – WORK TABLE WITH 2 U/S

EQUIPMENT SIZE : 1100X750X750+50

TOP VIEW

1100

750

ISOMETRIC

1100

50

150

750

750

Back Offset

Top Sheet 16 Gauge ss304

SS Squre Pipe

2 Under Shelves 18 Gauge ss304

Nylon Bush

SR.NO : KK−05	
QTY : 01 NO	
DATE: 28/01/2024	

EQUIPMENT NAME – WORK TABLE WITH 2 U/S

EQUIPMENT SIZE : 450X800X950+50
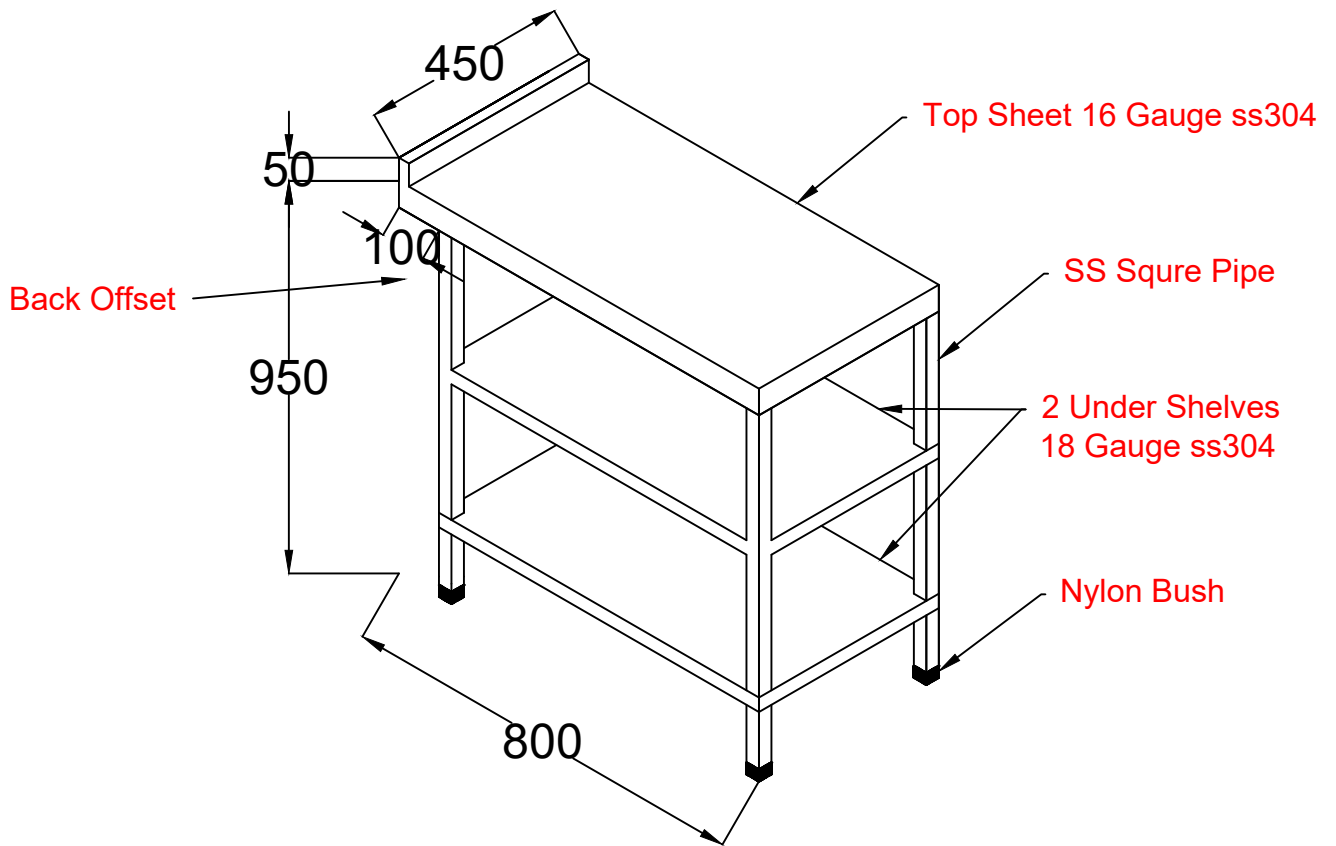
REVISION –

SIGN –

450

800

TOP VIEW

450

50

100

Back Offset

950

800

Top Sheet 16 Gauge ss304

SS Squre Pipe

2 Under Shelves
18 Gauge ss304

Nylon Bush

ISOMETRIC VIEW

SR.NO : KK−06

QTY : 01 NO

DATE: 28/01/2024

REVISION −

SIGN −

EQUIPMENT NAME − KEBAB TROLLEY WITH ROD HANGER

EQUIPMENT SIZE : 600X750X950

N.N.DESIGN

KITCHEN, BAR& INTERIOR DESIGN CONSULTATNT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : KK-07	
QTY : 01 NO	
DATE: 28/01/2024	
REVISION -	
SIGN -	

EQUIPMENT NAME :SINK TABLE WITH 1 U/S & DOOR

EQUIPMENT SIZE :600X700X850+50

SS SINK OF SIZE:
15"x15"x 12"HT.
WITH ⌀1½" BSP DRAIN
COUPLING

DOOR 18 SWG 304
SALEM S.S.SHEET
WITH FIXED
LOCKEBLE KEY

SIDE BODY
20 SWG 304 GRADE
SALEM S.S.SHEET

100mm Clear

UNDER SHELF 18
SWG 304 SALEM
S.S.SHEET

EQUIPMENT NAME :KNEE OPERATED HAND WASH SINK

EQUIPMENT SIZE :500X500X850+50

REVISION —

SIGN —

SR.NO : LK—02B

QTY : 01 NO

DATE: 28/01/2024

REVISION —

SIGN —

EQUIPMENT NAME :TABLE TOP AMBIENT TEMP BAIN MARIE

EQUIPMENT SIZE : STD

TOP VIEW
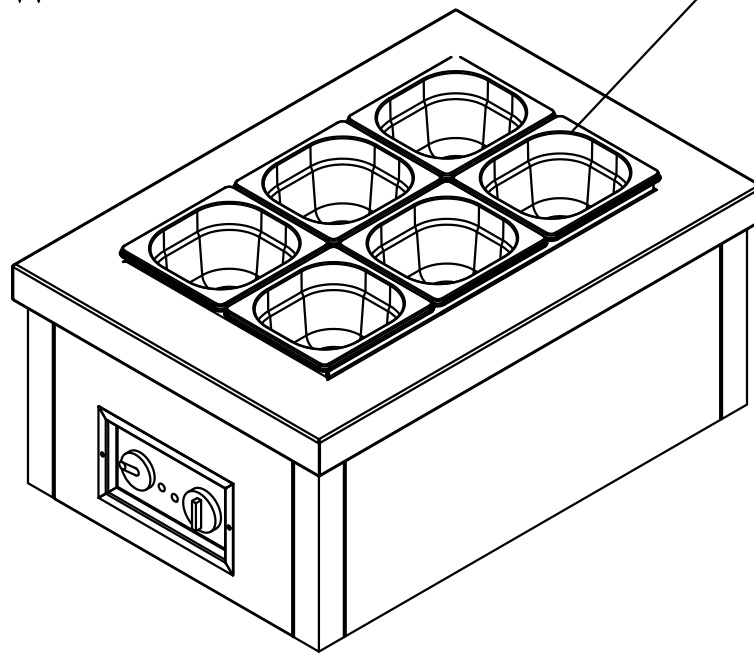
6 NOS 1/ 6 GN PAN

ISOMETRIC VIEW

N DESIGN
Interior & Commercial Kitchen

SR.NO : LK—02C	
QTY : 01 NO	
DATE: 28/01/2024	
REVISION —	
SIGN —	

EQUIPMENT NAME U/C 4 DRAWER CHILLER

EQUIPMENT SIZE : 1500X700X600

1500

700

TOP VIEW

Top Sheet
16 Gauge ss304

Drawers

600

700
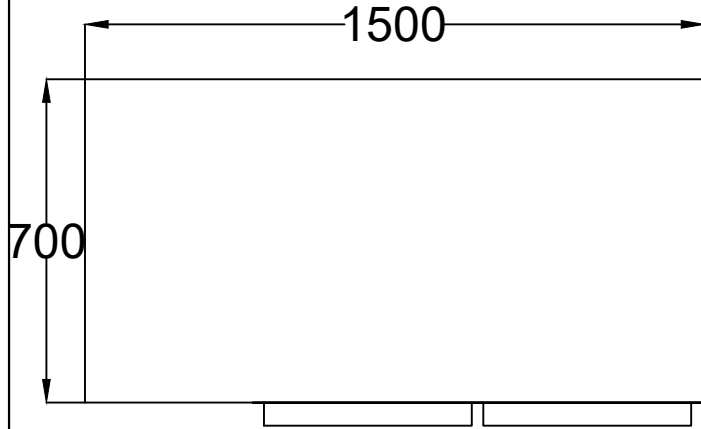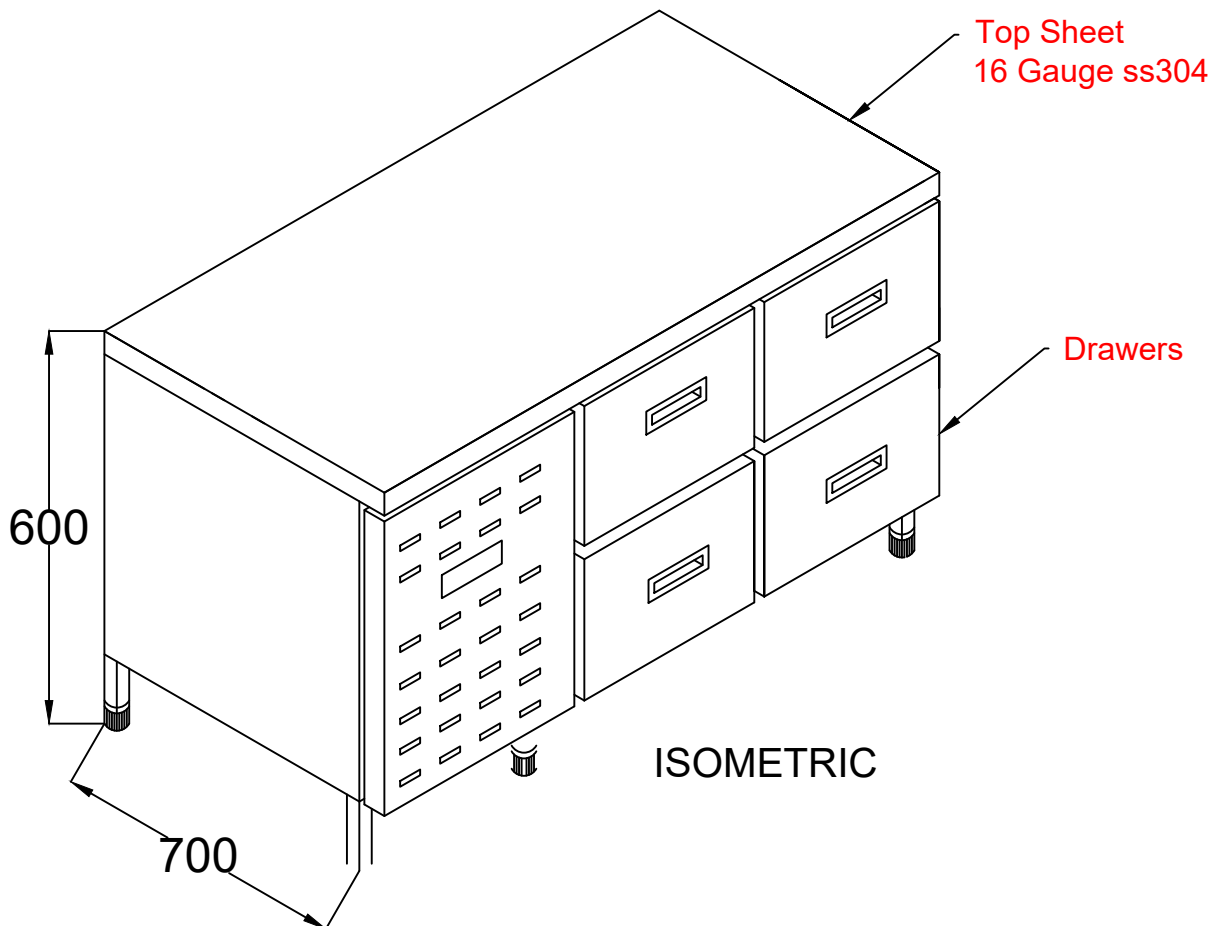
ISOMETRIC

Electrolux

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

Modular Cooking Range Line 900XP 4 Electric Hot Plate Range on Electric Oven

Modular Cooking Range Line

900XP 4 Electric Hot Plate Range on Electric Oven

391041 (E9ECEH4QE0)	4-hot square plates (4 kW each) electric range on electric oven (6 kW)
391167 (E9ECEH4QEN)	4-hot plate (4 kW each) electric range on electric oven (6 kW)

Short Form Specification

Item No.

Unit to be Electrolux 900XP four 4kW electric hot plate range on electric oven. Electric characteristics to be __400V or __230V. Unit to be installed on stainless steel feet with height adjustment up to 50 mm. Unit to have cast-iron hot plates hermetically sealed to the one-piece top. Oven chamber with 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans). Unit to have ribbed, cast-iron oven base plate. Exterior panels of unit in Stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm Stainless steel. Unit has right-angled side edges to allow flush-fitting junction between units.

APPROVAL:

Main Features

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- The four 4kW electric cast-iron hot plates are hermetically sealed to the one piece top and are featured with safety thermostat.
- Base compartment consists of an electric standard oven with 40 mm thick oven door for heat insulation, positioned beneath the base plate.
- Oven chamber with 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans).
- Ribbed cast iron oven base plate.
- Oven to feature separate thermostats for top and bottom elements. Thermostat temperature adjustable from 110°C to 285°C.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.

Construction

- Unit is 930 mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

Optional Accessories

- GN2/1 chrome grid for static oven   PNC 164250 ❑
- Pair of cast iron plate bars for electric cooking top   PNC 206056 ❑
- Junction sealing kit   PNC 206086 ❑
- 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels.   PNC 206135 ❑
- Flanged feet kit   PNC 206136 ❑
- Frontal kicking strip for concrete installation, 800mm   PNC 206148 ❑
- Frontal kicking strip for concrete installation, 1000mm   PNC 206150 ❑
- Frontal kicking strip for concrete installation, 1200mm   PNC 206151 ❑
- Frontal kicking strip for concrete installation, 1600mm   PNC 206152 ❑
- Pair of side kicking strips for concrete installation   PNC 206157 ❑
- Frontal kicking strip, 800mm (not for refr-freezer base)   PNC 206176 ❑

Electrolux Professional
professional.electrolux.com
professional@electrolux.com

- Frontal kicking strip, 1000mm (not for refr- PNC 206177 ❑
  freezer base)
- Frontal kicking strip, 1200mm (not for refr- PNC 206178 ❑
  freezer base)
- Frontal kicking strip, 1600mm (not for refr- PNC 206179 ❑
  freezer base)
- Pair of side kicking strips (not for refr- PNC 206180 ❑
  freezer base)
- 2 panels for service duct for single PNC 206181 ❑
  installation
- 2 panels for service duct for back to back PNC 206202 ❑
  installation
- Kit 4 feet for concrete installation (not for PNC 206210 ❑
  900 line free standing grill)
- Water column with swivel arm (water PNC 206289 ❑
  column extension not included)
- Water column extension for 900 line PNC 206290 ❑
- Chimney upstand, 800mm PNC 206304 ❑
- Base support for feet or wheels - 800mm PNC 206367 ❑
  (700/900)
- Chimney grid net, 400mm (700XP/900) PNC 206400 ❑
  (only for 391041)
- Side handrail-right/left hand (900XP) PNC 216044 ❑
- Frontal handrail, 800mm PNC 216047 ❑
- Frontal handrail, 1200mm PNC 216049 ❑
- Frontal handrail, 1600mm PNC 216050 ❑
- 2 side covering panels for free standing PNC 216134 ❑
  appliances
- Large handrail - portioning shelf, 400mm PNC 216185 ❑
- Large handrail - portioning shelf, 800mm PNC 216186 ❑

2014.10.24
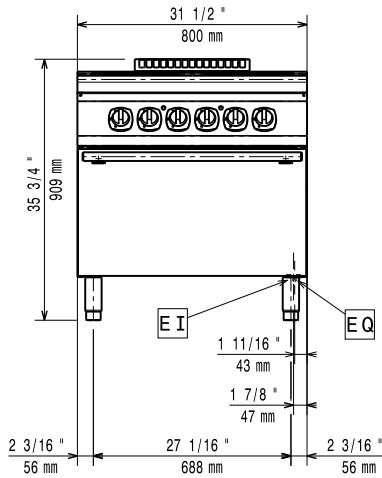
Front

Top
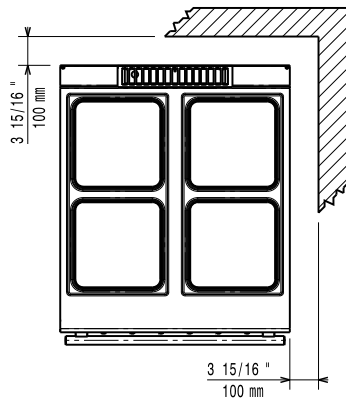
EI = Electrical connection

Side
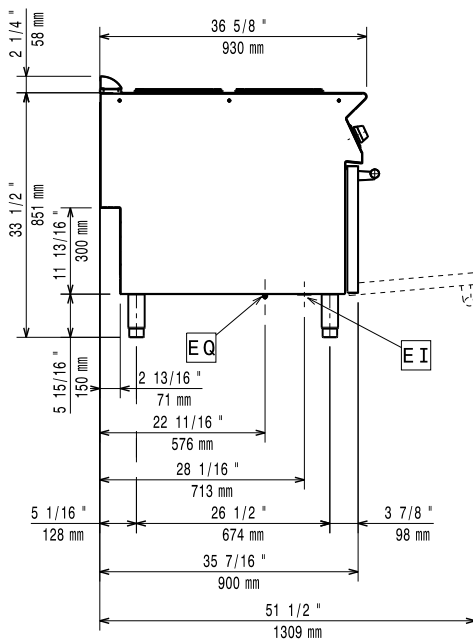
Electric

Supply voltage:

391041 (E9ECEH4QE0)	400 V/3N ph/50/60 Hz
391167 (E9ECEH4QEN)	230 V/3 ph/50/60 Hz
Electrical power:	22 kW
Total Watts:	22 kW
Oven Heat Input:	6 kW

Key Information:

Front Plates Power:	4 - 4 kW
Back Plates Power:	4 - 4 kW
Front Plates dimensions:	300x300 300x300
Back Plates dimensions:	300x300 300x300
Oven working Temperature:	110 °C MIN; 285 °C MAX
Oven Cavity Dimensions (width):	575 mm
Oven Cavity Dimensions (height):	300 mm
Oven Cavity Dimensions (depth):	700 mm
External dimensions, Height:	850 mm
External dimensions, Width:	800 mm
External dimensions, Depth:	930 mm
Net weight:	145 kg
Shipping weight:	
391041 (E9ECEH4QE0)	140 kg
391167 (E9ECEH4QEN)	170 kg
Shipping height:	
391041 (E9ECEH4QE0)	1090 mm
391167 (E9ECEH4QEN)	1120 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	
391041 (E9ECEH4QE0)	0.96 m³
391167 (E9ECEH4QEN)	1.03 m³

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

2014.10.24

HOSHIZAKI

IM-45NE (-25) / IM-45WNE CUBE ICE MAKER

Product Description

The IM-45NE (air cooled) and IM-45WNE (water cooled) are self contained ice machines. These models maintain low levels of water- and energy consumption.

- A closed water circuit offers the ultimate contamination protection, by reducing the number of points at which impurities can enter the ice making process.

- Hoshizaki ice makers are micro computer controlled, controlling the ice making process to perform at its best under varying circumstances, without having to make physical adjustments.

- A stainless steel exterior with integrated door handles provides a hygienic and high quality finish.

- Foam injected polyurethane for insulation (HFC free), helps preserve the quality and consistency of the ice produced, reducing the number of production cycles.

- An easily cleanable air filter allows end users to carry out a routine cleaning schedule, extending product life expectancy and reducing the frequency and costs of maintenance call-outs.

- Removable door gaskets help prevent any heat and contamination from entering the bin as well as making your Hoshizaki product easy to clean and maintain.

Available Models

IM-45NE (Air Cooled)
IM-45NE-25 (Air Cooled)
IM-45WNE (Water Cooled)

Ice Cubes

Model	Size	Shape
IM-45NE / WNE	Large (Standard) 28 x 28 x 32 mm	
IM-45NE-25	Medium (25) 25 x 25 x 23 mm	

Bins

Model	Type of Bin	Max. Bin Capacity
IM-45NE (-25)	Self Contained	18kg
IM-45WNE	Self Contained	18kg

Production

Model	Ice Production per 24h	Temperature	Ice Production per Cycle	Water Consumption per 24h *
IM-45NE	Approx. 44kg (15mm) / 36kg (5mm) Approx. 40kg (15mm) / 32kg (5mm) Approx. 32kg (15mm) / 29kg (5mm)	AT.10˚C, WT.10˚C AT.21˚C, WT.15˚C AT.32˚C, WT.21˚C	Approx. 0,67kg / 30 pcs	Approx. 0,17m^3 Approx. 0,10m^3 Approx. 0,09m^3
IM-45NE-25	Approx. 39kg (15mm) / 35kg (5mm) Approx. 35kg (15mm) / 32kg (5mm) Approx. 28kg (15mm) / 27kg (5mm)	AT.10˚C, WT.10˚C AT.21˚C, WT.15˚C AT.32˚C, WT.21˚C	Approx. 0,55kg / 42 pcs	Approx. 0,20m^3 Approx. 0,12m^3 Approx. 0,10m^3
IM-45WNE	Approx. 47kg (15mm) / 45kg (5mm) Approx. 40kg (15mm) / 38kg (5mm) Approx. 37kg (15mm) / 35kg (5mm)	AT.10˚C, WT.10˚C AT.21˚C, WT.15˚C AT.32˚C, WT.21˚C	Approx. 0,67kg / 30 pcs	Approx. 0,22m^3 Approx. 0,12m^3 Approx. 0,11m^3

*) for ice making purposes only

WRAS APPROVED PRODUCT   HACCP INTERNATIONAL PROGRAMME   CE   ISO HOSHIZAKI • ISO 9001

HOSHIZAKI

IM-45NE (-25) / IM-45WNE CUBE ICE MAKER

IM-45NE
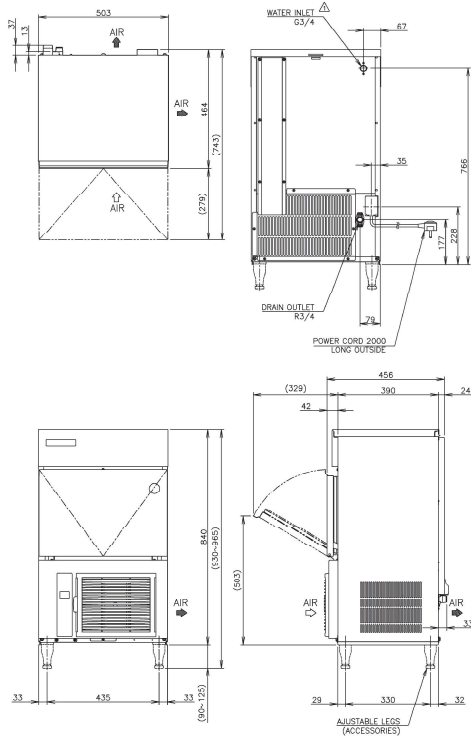
IM-45WNE
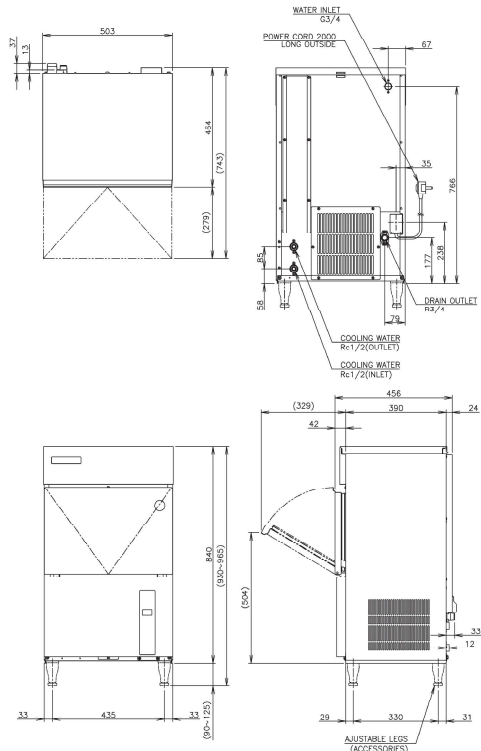
Specification	IM-45NE (Air Cooled)	IM-45WNE (Water Cooled)
AC Supply Voltage	1 PHASE 220-240V 50Hz	1 PHASE 220-240V 50Hz
Amperage (AT.32°C, WT.21°C)	2.4A	2.1A
Electric Consumption (AT.32°C, WT.21°C)	330W	295W
Exterior	Stainless Steel, Galvanized Steel (Rear)	Stainless Steel, Galvanized Steel (Rear)
Insulation	Polyurethane Foam	Polyurethane Foam
Insulation Foam Blowing Agent	Water Blown	Water Blown
Connections-Electric	X-Type Con. (with CONT. Plug or UK Plug)	X-Type Con. (with CONT. Plug or UK Plug)
Connections-Water Supply	Inlet 3/4" (connected at rear side)	Inlet 3/4" (connected at rear side)
Connections-Drain	Outlet 3/4" (connected at rear side)	Outlet 3/4" (connected at rear side)
Ice Making System	Closed Cell Type	Closed Cell Type
Condenser	Air-cooled, Fin and Tube type	Water-cooled, Tube and Tube type
Heat Rejection (AT.32°C, WT.21°C)	640W	580W
Refrigerant Control	Capillary Tube	Thermostatic Expansion Valve
Refrigerant Charge	R134a	R134a
Ice Making Control System	Thermistor, Timer	Thermistor, Timer
Bin Control System	Microswitch with Time Delay Board	Microswitch with Time Delay Board
Electrical Protection	Class I Appliance, 5A Fuse	Class I Appliance, 5A Fuse
Compressor Protection	Auto- reset Overload Protector	Auto- reset Overload Protector
Ice Maker Protection	Interlock by Controller Board	Interlock by Controller Board
Dimensions Product excl. Packaging	503 x 456 x 840 (W x D x H, mm)	503 x 456 x 840 (W x D x H, mm)
Dimensions Product incl. Packaging	640 x 600 x 1021 (W x D x H, mm)	640 x 600 x 1025 (W x D x H, mm)
Weight Gross / Net	51 kg / 46 kg	52 kg / 47 kg

Operation Requirements	
Ambient Temperature	1 - 40°C
Water Supply Temperature	5 - 35°C
Water Supply Pressure	0,7-7,8 bar (0,07-0,78MPa)
Voltage Range	Rated Voltage ± 6%

Accessories
Scoop
Leg
Installation Kit

BASIC - PRO
salamandre
salamandre

BASIC
- Realizzate in acciaio inox
- Simostato per la regolazione dell'intensità del calore
- Griglia di cottura e griglia di protezione resistenze, in acciaio cromato
- Cassetto raccogli briciole facilmente estraibile
- Griglia di cottura posizionabile su quattro livelli in base alle esigenze di cottura del prodotto

- *Made from stainless steel*
- *Heating up controlled by a symosthat*
- *Galvanized steel gridiron and heating elements protection grill*
- *Easy to remove crumb pan*
- *Grindiron can be placed on 4 levels accordingly to the coocking requirements*

PRO 1/2 - 1/1 G
- Carcassa in acciaio inox
- Corpo riscaldante regolabile in altezza
- Cassetto raccogli briciole facilmente estraibile
- Griglia di cottura in acciaio cromato
- Resistenze corazzate
- Camini di sfogo
- Simostati elettronici

Opzioni
- Supporto a muro

- *Stainless steel body*
- *Hight on the heating structure can be adjusted.*
- *Easy to remove crumb pan*
- *Galavanized steel grill*
- *Shock-proof coated heating elements*
- *Vent outlets*
- *Electronic symosthats*

Optionals
- *Wall mounted support*

PRO 1/1 G

Supporto a muro per mod. Pro
Pro models wall support

Basic
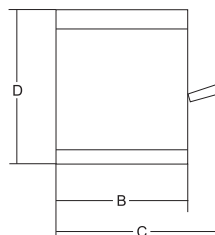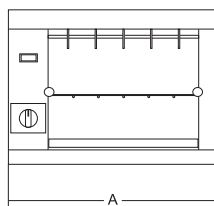
Pro 1/2 G - 1/1 G
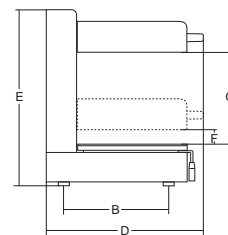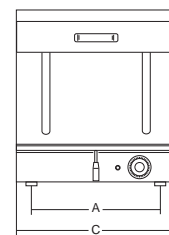
	⚡	🔌	↻	▦	▦	A	B	C	D	E	F	G	KG	▧	▧
	watt	1ph	n.	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Basic	2.800	1ph	1	480x330 h.320	–	620	350	445	430	–	–	–	16	670x450x480	18
Pro 1/2 G	1.700	1ph	1	–	385x350	330	400	400	545	510	30	240	45	500x630x650	50
Pro 1/1 G	3.400	1ph	2	–	585x350	510	400	600	545	510	30	240	56	750x630x630	66

BASIC

PRO 1/2 G

SIRMAN®

STAINLESS STEEL
COFFEE & TEA
BREWING & DISPENSING MACHINES

Brew®

by **PRADEEP**®

COFFEE BREWER WITH AUTOMATIC DISPENSING

ITEM NO	WxHxD (mm)	Pcs / Ctn	CBM
111521	610x670x410	1	0.321
111523	470x550x380	1	0.189

Fill Type: Automatic
Fill Temperature: Normal
Dispensing Options: Decoction, Milk, Water.

Independent brewing basket with lid

IMPROVED PERFORMANCE

COFFEE BREWER WITH MANUAL DISPENSING

ITEM NO	WxHxD (mm)	Pcs / Ctn	CBM
111520	610x680x565	1	0.368
111522	510x600x545	1	0.255

Fill Type: Automatic
Fill Temperature: Normal
Dispensing Options: Decoction, Milk, Water.

Independent brewing basket with lid

IMPROVED PERFORMANCE

COFFEE BREWER

ITEM NO	WxHxD (mm)	Pcs / Ctn	CBM
111500	250x595x495	1	0.129
111501 (With Glass Container)	250x545x495	1	0.095
111502	200x440x428	1	0.058

Fill Type: Manual
Fill Temperature: Normal
Dispensing Options: Decoction   *Independent brewing basket with lid*

INSULATED COFFEE BREWER

ITEM NO	Capacity(Lt)	Pcs / Ctn	CBM
111508	3	6	0.146

COFFEE BREWER WITH WARMER PLATE

Capacity(Lt)	Pcs / Ctn	CBM	ITEM NO
3	6	0.118	111503
5	6	0.178	111504

Fill Type: Manual
Fill Temperature: Boiling Hot
Dispensing Options: Decoction

Stainless Steel Coffee & Tea Brewing & Dispensing Machines

TEA & COFFEE BREWER WITH AUTOMATIC DISPENSING

ITEM NO	WxHxD (mm)	Pcs / Ctn	CBM
111530	470x550x380	1	0.189
111603	Dia365x300	1	0.042
111531	610x670x410	1	0.321
111608	Dia365x440	1	0.047

Fill Type: Automatic for Coffee / Manual for Tea
Fill Temperature: Normal
Dispensing Options: Decoction, Milk, Water.

Independent brewing basket

MANUAL BREWER* WITH AUTOMATIC DISPENSING

ITEM NO	WxHxD (mm)	Pcs / Ctn	CBM
111540	310x652x400	1	0.167

*Manual Brewer to be ordered separately
Refer item number : (111503 / 111504 / 111508 / 111505 / 111506 / 111603 / 111608)

Fill Type: Automatic for Milk / Manual for Brewing
Fill Temperature: Normal for Milk / Boiling Hot for Brewing
Dispensing Options: Decoction, Milk, Water.

TEA BREWER WITH AUTOMATIC DISPENSING

ITEM NO	WxHxD (mm)	Pcs / Ctn	CBM
111512	540x735x405	1	0.302

Fill Type: Automatic
Fill Temperature: Normal
Dispensing Options: Decoction, Milk, Water.
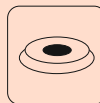
Independent brewing basket

TEA BREWER WITH WARMER PLATE

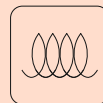| ITEM NO	Capacity(Lt)	Pcs / Ctn	CBM
111505	3	6	0.118
111506	5	6	0.178

Fill Type: Manual
Fill Temperature: Boiling Hot
Dispensing Options: Decoction

Stainless Steel Coffee & Tea Brewing & Dispensing Machines

TEA BREWER

ITEM NO	Capacity(Lt)	Pcs / Ctn	CBM
111301	5	1	0.058
111313	12	1	0.089

Fill Type: Manual
Fill Temperature: Normal
Dispensing Options: Tea decoction / Indian Tea, Water.

Independent brewing basket

AUTOMATIC HOT WATER DISPENSER

ITEM NO	WxHxD (mm)	Pcs / Ctn	CBM
111550 111551	187x555x525	1	0.135

Fill Type: Automatic
Fill Temperature: Normal   111551
Dispensing Options: Water

HOT WATER DISPENSER

ITEM NO	Capacity(Gallon)	Capacity(Lt)	Pcs/Ctn	CBM
7226/1G	1	4.50	2	0.064
7226/2G	2	9.00	2	0.086
7226/4G	4	18.00	2	0.142
7226/6G	6	27.00	2	0.175
7226/9G	9	40.00	2	0.240

CE, ECAS, IECEE, CB SCHEME, SAA, SASO

INSULATED HOT WATER DISPENSER

ITEM NO	Capacity(Gallon)	Capacity(Lt)	Pcs/Ctn	CBM
7227/1G	1	4.50	1	0.031
7227/2G	2	9.00	1	0.041
7227/4G	4	18.00	1	0.068
7227/6G	6	27.00	1	0.086
7227/9G	9	40.00	1	0.129

Eco Green Saves Electricity upto 50%

Double wall construction with 'PUF' filled in between
CE, IECEE, CB SCHEME, SAA, SASO

AUTOMATIC HOT LIQUID DISPENSER

ITEM NO	WxHxD (mm)	Pcs / Ctn	CBM
111541	270x593x448	1	0.171

Fill Type: Automatic
Fill Temperature: Normal
Dispensing Options: Milk

HOT LIQUID DISPENSER

ITEM NO	Capacity(Lt)	Pcs/Ctn	CBM
9228/5	5.00	1	0.054
9228/12	12.00	1	0.083
9228/20	20.00	1	0.106
9228/30	30.00	1	0.131

Indirect Heating – Water Level Indicator – Easy Cleaning
Double Dispenser
CE, IECEE, CB SCHEME, SAA, SASO

* optional attachment
With Valve Dispenser also available

INSULATED HOT LIQUID DISPENSER

ITEM NO	Capacity(Lt)	Pcs/Ctn	CBM
9229/5	5.00	1	0.054
9229/12	12.00	1	0.083
9229/20	20.00	1	0.106
9229/30	30.00	1	0.131

Eco Green Saves Electricity upto 50%
Indirect Heating – Water Level Indicator – Easy Cleaning
Double Dispenser
CE, IECEE, CB SCHEME, SAA, SASO

HOT LIQUID DISPENSER

ITEM NO	Capacity(Lt)	Pcs / Ctn	CBM
111301	5	1	0.033
111310	10	1	0.060

Fill Type: Manual
Fill Temperature: Normal
Dispensing Options: Milk

Ceramic   Electric   Induction   Gas

iBrew by PRADEEP

Specification

Model Number	Tea Brewer 111301	Tea Brewer 111313	Tea & Coffee Brewer w/ Automatic Dispensing — Tea 111603 / 111608	Tea & Coffee Brewer w/ Automatic Dispensing — Coffee 111530 / 111531	Coffee Brewer w/ Automatic Dispensing 111521	Coffee Brewer w/ Automatic Dispensing 111523	Coffee Brewer w/ Manual Dispensing 111520	Coffee Brewer w/ Manual Dispensing 111522	Coffee Brewer 111502	Coffee Brewer 111500
Brew options	Manual		Manual	User Defined	User Defined		Factory Set		Manual	
Maximum allowed water input for brewing	4 litres	10 litres	2.5 / 6.75 litres	1 litres / 2 litres	2 litres	1 litres	2 litres	1 litres	1 litres	2 litres
Brew storage capacity @ Max level	10 litres	10 litres	2.5 / 6.75 litres	2.25 / 3.25 litres	3.25 litres	2.25 litres	3.25 litres	2.25 litres	3.25 litres	5.5 litres
Fresh milk capacity	5 litres*	12 litres*	5 / 12 litres		12 litres	5 litres	12 litres	5 litres	Not Applicable	
Water tank capacity	4.70 litres	9.15 litres	6.5 / 13.75 litres	6.5 / 13.75 litres	13.75 litres	6.5 litres	13.75 litres	10 litres	1 litres	2 litres
Intial machine set up time	15 Minutes	25 Minutes	15 / 25 Minutes	20 / 40 Minutes	40 Minutes	20 Minutes	40 Minutes	20 Minutes	Ready to use	
No. Of Cups per minute (100 ml cups)	Manual		6 to 8 Cups		6 to 8 Cups		Manual		Manual	
No.of output options	2		6		4		3		1	
Required power supply	220 ~ 240V AC, 50HZ, 15A (Single Phase)		220 ~ 240V AC, 50HZ, 15A (Single Phase)		220 ~ 240V AC, 50HZ, 15A (Single Phase)		220 ~ 240V AC, 50HZ, 15A (Single Phase)		220 ~ 240V AC, 50HZ, 15A (Single Phase)	
Power Consumption	2400 Watts		3000 Watts		3000 Watts		3000 Watts		2300 Watts	

Features

	Tea Brewer 111301	Tea Brewer 111313	Tea 111603 / 111608	Coffee 111530 / 111531	111521	111523	111520	111522	111502	111500
Machine settings passsword protected	Not Applicable		Not Applicable	Yes	Yes		Not Applicable		Not Applicable	
Automatic water filling	No		No	Yes	Yes		Yes		No	
Machine cleaning options	Manual		Manual	Yes	Yes		Yes		Yes	
Dispensing ratio (mixing volume) control	Manual		Yes	Yes	Yes		Manual		Manual	
Temperature control available	Yes		Yes	Yes	Yes		No		No	
Cup count	Not Applicable		Yes	Yes	Yes		Not Applicable		Not Applicable	
Cup count password protected	Not Applicable		Yes	Yes	Yes		Not Applicable		Not Applicable	
Password setting options	Not Applicable		Yes	Yes	Yes		Not Applicable		Not Applicable	
Dispensing while sub-sequent brews	No		No	Yes	Yes		Yes		Yes	
Food grade silicone tubes	Not Applicable		Yes	Yes	Yes		Yes		Yes	
Drip tray	Optional		Yes	Yes	Yes		Yes		Optional	

* If used independently as milk dispenser instead of tea brewer.
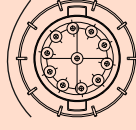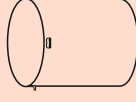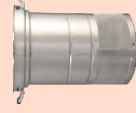
Removable and easy to clean milk container, fine filter, shower cap

Showcase Coolers

FKG-120 FKG-235 FKG-320/400 FKG-371 FKG-330/430 FKG-325/425/525 FKG-610

Top Mounted Compressor

Half Freezer Half Chiller

Cooler 2~10°C Freezer ≤-18°C

FKG-600 DD FKG-1000S FKG-1000C NFKG-1000C FKG-1400 TD/1425 TD/1500

Technical Specification

Product/Model Specification	Upright Showcase Coolers																	
	FKG 120	FKG 230	FKG 235	FKG 320	FKG 325/325SS	FKG 330	FKG 371	FKG 400	FKG-425/425SS	FKG 430	FKG 525	FKG 610	FKG 600 DD	FKG 1000S	FKG 1000C	FKG 1400/1425	FKG 1500	NFKG 1000C
Capacity (litres)	120	200	210	300	320	300	381	400	420	400	520	600	630	1030	1027	1400	1657	490+490
Dimension (inch) Width	22	20	22	21	21	22	23	24	27	26	27	28	36	47	48	72	81	48
Depth	23	23	24	25	23	24	23	27	23	24	27	29	27	28	28	28	28	28
Height	39	60	53	68	78	66	73	78	78	76	79	86	78	82	79	79	78	80
Temperature Range	2°C ~ 10°C																	2°C ~ 10°C & ≤ -18°C*
Wheels	No	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Refrigerant	R600a	R600a	R134a	R134a	R134a	R600a	R134a	R134a	R134a	R600a	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a/R400a
Rated Load, Wattage	170	190	180	195	276	200	350	240	296	250	296	390	350	550	420	680/780	800	210/760
No. of Shelves/Drawer	2	3	3	4	4	3	6	4	4	4	4	5	8	5+5	8	4+4+4	4+4+4	4+4
No. of Lids/Doors	1	1	1	1	1	1	1	1	1	1	1	1	2	2	2	3	3	2

* at ambient of 32°C.   Accessories optional, product image are for representation, actual product might vary.

Range

Description	EHT8TI	EHT8I	NHT8
Automatic hood	•		
WASH•SAFE CONTROL	•	•	
Sanitation guaranteed	•	•	•
Double skin insulated hood	•	•	
Electrical connection	400V/3N/50Hz convertible on site to 230V/1N or 230/3/50Hz	400V/3N/50Hz convertible on site to 230V/1N or 230/3/50Hz	400V/3N/50Hz convertible on site to 230V/1N or 230/3/50Hz
Number of cycles	3	3	3
Capacity (ETL Sanitation mode)	63 racks/hour 1134 dishes/hour	63 racks/hour 1134 dishes/hour	63 racks/hour 1134 dishes/hour
Capacity (High Productivity mode)*	80 racks/hour 1440 dishes/hour	80 racks/hour 1440 dishes/hour	80 racks/hour 1440 dishes/hour
External dimensions (wxdxh)	667x755x1567	752x755x1567	752x755x1547
External dimensions with ESD (wxdxh)	667x755x2264	752x755x2264	
Basket dimension (mm)	500x500	500x500	500x500
Wash tank capacity (lt.)	24	24	24
Wash pump power (kW)	0,8	0,8	0,8
Boiler power (kW)**	9	9	9
Water consumption (lt./cycle)	2	2	2
Total power (kW)***	9,9	9,9	9,9
Noise level (dBA)	< 63	< 63	< 68
Built-in rinse aid dispenser	•	•	•
Included baskets	1 basket for 18 plates 1 basket for cups 2 cutlery containers	1 basket for 18 plates 1 basket for cups 2 cutlery containers	1 basket for 18 plates 1 cutlery container

Additional features

	EHT8TI	EHT8I	NHT8
ZERO LIME Device	•	•	○
ESD Energy Saving Device	•	•	
CLEAR BLUE Filtering System	•	•	○
60Hz	○	•	•
Built-in drain pump	•	•	○
Built-in detergent dispenser & drain pump	○	•	•
Built-in detergent dispenser	○	•	•
Built-in detergent dispenser, drain pump & continuous water softener		•	•
Duet version	○	○	○

*   When connected to warm water supply (min. 50 °C)
** 6 kW when connected to warm water supply (at 65 °C)
*** 6,9 kW when connected to warm water supply (at 65 °C)

• standard on selected models
○ available as optional accessory
   or special execution

Data sheet

iCombi® Pro 61E

Capacity

> 6 lengthwise insertion for 1/1 GN-Accessories
> Removable standard racks with 68 mm insertion distance
> Wide range of accessories for various cooking processes such as grilling, braising or baking
> For use with 1/1, 1/2, 2/3, 1/3 GN-Accessories

Combi-steamer mode

> Steam 30 °C – 130 °C
> Convection 30 °C – 300 °C
> Combination of steam and convection from 30 °C - 300 °C

Description

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.

> Combi-steamer in accordance with DIN 18866 (in manual mode).
> For most cooking processes used in commercial kitchens.
> For the use of steam and convection, individually, successively or together.

The following intelligent assistants are available:

Intelligent assistants

iDensityControl 〰️   iProductionManager ☰   iCookingSuite 👨‍🍳   iCareSystem ✦

iDensityControl

iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to the interaction of sensors, high-performance heating system and live steam generator as well as its active dehumidification, the right cooking chamber climate is always available. The intelligent air turbulence ensures the best possible energy input into the food. This therefore ensures exceptional productivity with high food quality, uniformity and minimal energy consumption.

iCookingSuite

The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the cooking path from 7 operating modes and/or 4 cooking methods to suit the food. The desired cooking result is also specified by the user. The unit suggests browning and cooking degree adjustments. Intelligent sensors recognise the size, quantity and condition of the food. Depending on the cooking progress, all important cooking parameters such as temperature, cooking chamber climate, air speed and cooking time are adjusted to the second. The desired result is achieved with the best possible quality and in the shortest possible time. If desired, you can interrupt the cooking process and adjust the cooking result. The user can switch to iProductionManager or manual mode at any time. With the iCookingSuite, time, raw products and energy can be easily saved and without extra control effort, with standardised food quality.

iProductionManager

The iProductionManager organises the production process intelligently and flexibly. This includes which products can be cooked together on different inserts, the optimal order of foods and the monitoring of the cooking process. The iProductionManager supports you with information on inserting or removing dishes. Depending on the cooking process, the vouchers (up to 2 per level) can be placed anywhere or can be aligned with a specific target time. The iProductionManager arranges the food sequence accordingly and automatically makes the correct settings. The user decides if the food is cooked in an energy-optimised or time-optimised manner. Simple monitoring activities are no longer necessary, and working time and energy are saved.

iCareSystem

The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro. It recognises the current degree of dirt and calcification and suggests the ideal cleaning level and chemical quantity from 9 cleaning programmes. The ultra-fast intermediate cleaning cleans the iCombi Pro in just 12 minutes, all cleaning programmes can also run unsupervised overnight. With a low consumption of phosphate-free care products, water and energy, the iCareSystem is particularly economical and environmentally friendly. This keeps the iCombi Pro hygienically clean without any manual work and at a minimal cost.

Unit description and functional features

Intelligent functions
> Intelligent climate management with accurate moisture measurement, setting and control
> The actual measured humidity in the cooking chamber can be set and retrieved
> Dynamic air turbulence in the cooking chamber through 1 intelligently reversing high-performance fan wheels with 5 fan wheel speeds, intelligently controlled and manually programmable
> Intelligent control of cooking paths with automatic adjustment of the cooking steps to the defined desired result, e.g. browning and degree of cooking, safely and efficiently. Regardless of the operator, the size of the food and the loading quantity
> Precise monitoring and calculation of browning based on the Maillard reaction, in order to reproduce optimal cooking results
> Interrupt intelligent cooking paths or switch from the iCookingSuite to the iProductionManager for maximum flexibility
> Intelligent cooking step for fermenting baked goods
> Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes with up to 12 steps.
> Easy transfer of cooking programmes to other cooking systems with secure cloud connection with ConnectedCooking or with a USB stick
> Automated, intelligent planning and control tool iProductionManager for the optimal organisation of several cooking processes and mixed loads. Automatic closing of planning gaps. Automatic time or energy optimisation of the planning and target time cooking, in order to start or stop cooking at the same time.
> Optical signalling of loading and removal requests with energy-saving LED lighting.
> Automatic recommencement and optimal completion of a cooking sequence after power failures that last less than 15 minutes
> Intelligent cleaning system suggests cleaning programmes and required amount of care products based on the degree of dirt of the cooking system
> Display of the current cleaning status and the descaling status
> Condensation and extractor hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

Cooking functions
> Effective steam generator for optimal steam performance even at low temperatures below 100 °C
> PowerSteam function: selectable increased steam outputs for Asian applications
> Integrated, maintenance-free grease separation system with no additional grease filter
> Cool-down function for fast cooling of the cooking space with selectable, additional fast cooling by means of water injection
> Core temperature probe with 6 measuring points as well as automatic error correction in the event of false readings. Optional positioning aid for soft or very small food (accessories)
> Delta-T cooking for particularly gentle preparation with minimal cooking losses
> Exact steaming, water volume adjustable in 4 levels in the temperature range from 30 °C - 260 °C for convection or a combination of steam and convection
> Digital temperature display adjustable in °C or °F, display of target and actual values
> Digital display of the cooking chamber humidity and time, display of target and actual values
> Time format adjustable in 24-hour format or am/pm
> 24-hour real-time clock with automatic conversion from summer to winter time when connected with ConnectedCooking
> Automatic pre-selected starting time with variable date and time
> Integrated hand shower with automatic return and switchable spray and single jet function
> Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
> Free hotlines for questions regarding technology and application support (ChefLine)

Occupational and operational safety
> Electronic safety temperature limiter for steam generator and convection heating
> Integrated fan wheel brake
> Maximum contact temperature of the cooking cabinet door 73 °C
> Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
> HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
> Tested according to national and international standards for unsupervised operation
> Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
> Ergonomic door handle with right/left opening and door closing function

Networking
> Integrated, IP-protected Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
> Integrated WLAN interface for wireless connection to the cloud-based networking solution ConnectedCooking
> Integrated USB interface for local data exchange
> Central unit management, recipe, shopping cart and programme management, HACCP data management, maintenance management by means of the cloud-based networking solution ConnectedCooking

Cleaning and care
> Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
> 9 cleaning programmes for unsupervised cleaning, even overnight, with automatic cleaning and descaling of the steam generator
> Ultrafast cleaning in just 12 minutes for almost uninterrupted, hygienic production
> Automatic safety routine after a power failure ensures a detergent-free cooking chamber even after the cleaning has been cancelled
> Use of phosphate and phosphorous free Active Green cleaning tabs and care tabs
> Hygienic, floor-level installation without feet for easy, safe cleaning
> 3 pane oven door with rear ventilation, heat-reflecting special coating and swivelling glass panes for easy cleaning
> Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow
> Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to protection class IPX5
> Monitoring option for automatic cleaning by means of the cloud-based networking solution ConnectedCooking

Operation

> High-resolution 10.1" TFT colour display and capacitive touchscreen with self-explanatory symbols for simple, intuitive operation and control using sweep or swipe movements
> Acoustic prompt and visual display when user intervention is required
> Central dial with push function for intuitive selection and confirmation of entries
> More than 55 languages can be configured for user interface and help function
> Basic cooking preferences of the country-specific cuisine can be selected, regardless of the language set for the unit. Another country-specific cuisine can be selected
> Specially adapted cooking parameters for international or country-specific dishes can be selected and started, regardless of the language set for the unit
> Extensive search function in all cooking paths, application examples and settings
> Context-sensitive help, which always displays the current help content for the displayed screen content
> Starting application examples from the help
> Easy selection of cooking paths over 7 operating modes and/or from 4 cooking methods
> Cockpit function to display information about the processes within a cooking path
> Customisation and control of user profiles and access rights to prevent operating errors
> Interactive messages about cooking paths, calls to action, intelligent functions and warnings with the Messenger

Installation, maintenance and environment

> Professional installation by certified technicians recommended by RATIONAL
> Fixed waste water connection conforming to SVGW requirements is permitted
> Customisation to the installation location (height above sea level) with automatic calibration
> Operation without water softeners and without additional manual descaling is possible
> Installation flush with the floor and wall by connection in the base area*
> Service diagnosis system with an automatic indicator of service messages and a self-test function for active assessment of unit functions.
> Remote diagnosis with ConnectedCooking by certified RATIONAL service partners
> RATIONAL 2 year guarantee including parts, work and journey**
> Regular maintenance is recommended. Maintenance in accordance with the manufacturer's recommendation by RATIONAL service partners
> Energy efficiency tested and passed in accordance with ENERGY STAR. Published at www.energystar.gov

*For details, see the installation or designer manual

**Terms and conditions apply, see manufacturer's guarantee policy on the website www.rational-online.com

Options

> Cooking chamber door with left-hinged opening
> MarineLine – Marine design
> SecurityLine – Safety/prison design
> MobilityLine – mobile design
> HeavyDutyLine – particularly resilient design
> Integrated fat drain
> Mobile oven rack package
> Energy optimisation system connection
> Connection to operations monitoring (potential-free contacts)
> Control panel protection
> Safety door lock
> Design without WLAN configuration
> Lockable control panel

Technical specifications

Dimensions and weight

Dimensions (W x H x D)

Dimensions (W x H x D)	
Cooking system (body)	850 x 754 x 775 mm
Cooking system (complete)	850 x 804 x 842 mm
Cooking system with packaging	935 x 960 x 955 mm
Maximum working height top rack*	≤ 1.60 m

*with use of an appropriate RATIONAL base frame

Weight

Weight	
Maximum loading quantities/rack	5 kg
Maximum total loading quantities	30 kg
Weight electric unit without packaging	99 kg
Weight electric unit with packaging	117 kg
Weight gas unit without packaging	117 kg
Weight gas unit with packaging	135 kg

Electrical Connection requirements – electric system

Voltage 3 NAC 415 V

Voltage 3 NAC 415 V	
Electrical connected loads	10.8 kW
Steam mode output	9.771 kW
Convection mode output	10.25 kW
Fuse	16 A
RCD model	F

Connection requirements water

Connection requirements water	
Water inlet (pressure hose) respectively	3/4"
Water pressure (flow pressure) respectively	1.0 - 6.0 bar
Water outlet respectively	DN 50
Maximum flow rate per cooking system	12 l/min

Connection conditions exhaust air and thermal load

Connection conditions exhaust air and thermal load	
Latent heat load	569 W
Sensible heat output	680 W
Noise level (electric)	55 dBA
Noise level (gas)	60 dBA

Connection requirements data

Connection requirements data	
LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum clearances during installation

Minimum clearance	Left	Back	Right
Standard	50 mm	0 mm	50 mm

> Comprehensive technical information on kitchen planning and unit installation can be found in the planning manual or in the installation instructions on our business customer portal.

Installation conditions

> To make servicing easier, we recommend a clearance of 500mm on the left side of the unit. If this positioning is not possible, we recommend placing the unit in such a way that it can be pulled out for connection and maintenance work.
> If heat sources act on the left side of the unit, the minimum distance on the left must be 350 mm.
> Specific national and regional standards and regulations which concern the installation and operation of commercial cooking appliances must be complied with. The local standards and regulations for ventilation systems must be adhered to.
> To use ConnectedCooking, a RJ45 network access point or the option to integrate into a WLAN (IEEE 802.11 a/g/n) must be provided on site. A data rate of at least 100 MB/s should be provided for optimal performance.

Certifications

Technical drawing Electric
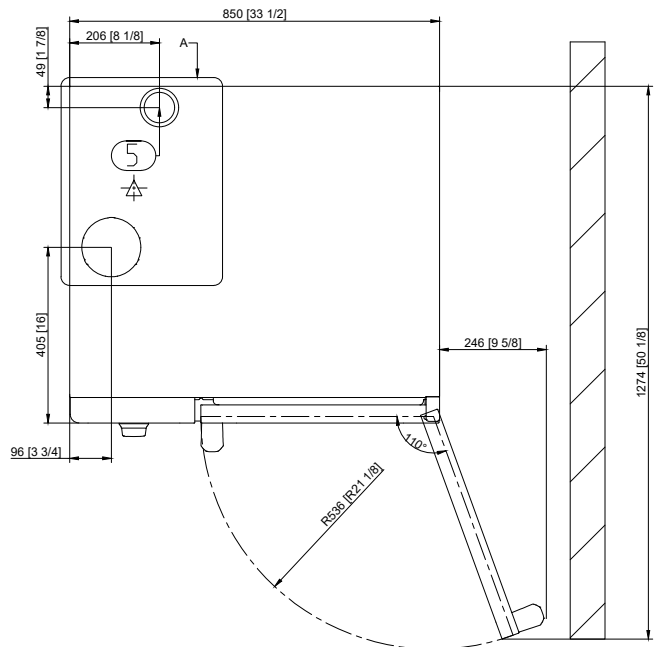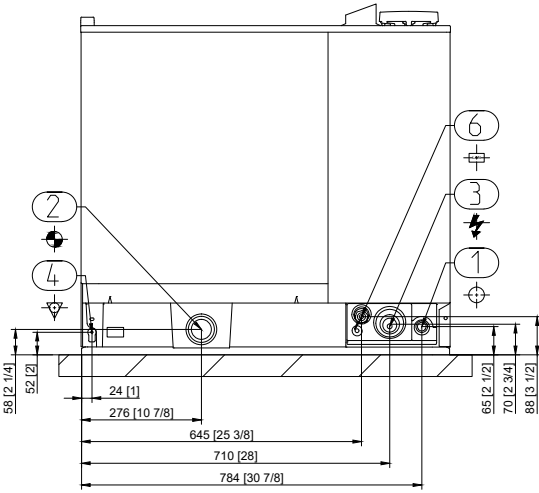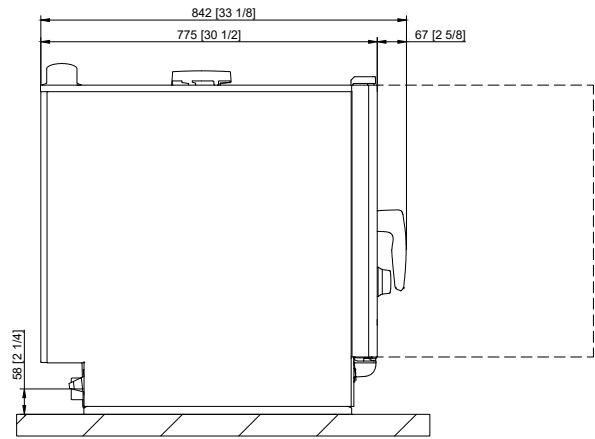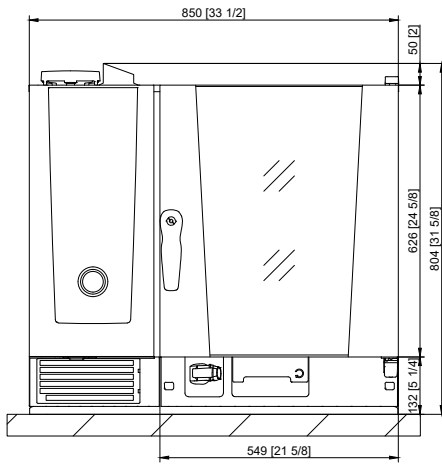
	1	Water inlet
	2	Water outlet
	3	Electrical connection
	4	Equipotential bonding
	5	Ventilation pipe
	6	Ethernet interface

Accessories

Accessories	Article number
RATIONAL Active Green cleaner tabs - guarantees the best cleaning performance	
RATIONAL care tabs – effectively prevents limescale deposits	
Unit installation kit	
Wall mounting kit for 6-1/1 units	
Base frames in different designs - standard, with castors or fixable stainless steel feet	
Levelling kit to compensate for height differences and gradients in table and floor installation	
Mobile kit with rollers and height adjustment for floor installation	
Mobile oven rack trolleys and plate rack trolleys - for easy loading outside the cooking system	
Finishing systems for banquets	
Run-in rail for mobile oven racks and plate racks	
Transport trolleys for mobile oven rack trolleys and plate rack trolleys - standard and height adjustable	
Combi-Duo kit – to build a Combi-Duo for gas or electric units	
Heat shield - to install a unit next to a heat source, e.g. a grill	
Condensation breaker - to divert steam and vapours into existing exhaust systems	
Exhaust hood - only for electric units	
UltraVent Plus condensation hood – only for electric units	
UltraVent condensation hood – only for electric units	
Additional impact protection elements for HeavyDutyLine	
RATIONAL USB stick – for the safe transfer of cooking programmes and HACCP data	
VarioSmoker	

To achieve an optimal cooking result, you will find a wide range of cooking accessories and information on additional accessories in the accessories brochure, from your distributor or at www.rational-online.com

Planner	RATIONAL AUSTRALIA PTY LTD
	156 Swann Drive, Derrimut, VIC, 3026 Tel. +61 3 8369 4600 Fax: +61 3 8369 4699 E-Mail: sales@rationalaustralia.com.au Visit us on the internet: www.rationalaustralia.com.au

BLUE STAR

Hard-top Deep Freezers

Keep food fresh for long, for really long.

COMPREHENSIVE WARRANTY
4 YEARS
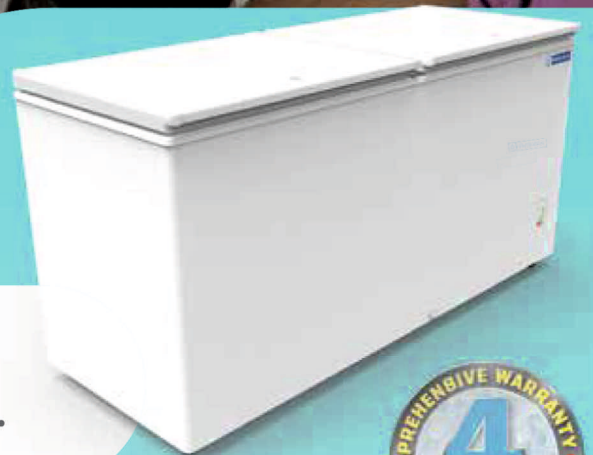
Blue Star's Deep Freezers are the most effective and economical for safe storage of perishable foods. The range of Hard-top Deep Freezers from Blue Star incorporate cutting-edge technology and innovative features, guaranteeing long-lasting freshness. Built to last and to meet the demands of the high sub-continental temperatures, these machines cut power bills through energy-saving innovations thus, helping your business grow.

FEATURES

- Robust construction for heavy-duty use
- Corrosion-resistant body
- Tropicalised for high ambient temperatures
- Twin-door larger capacity models to avoid cooling loss
- Locks in all models
- **PUF** High density PUF insulation for better holding time
- Highly energy-efficient compressor
- Eco-friendly cyclopentane foaming PUF insulation

TECHNICAL SPECIFICATIONS

DESCRIPTION	UNITS	CHFSD60DHSW	CHFSD300DGSW/ CHFSD300DGPW	CHFDD300DGSW/ CHFDD300DGPW	CHFDD700DGPW	CHFSD100FHSW/ CHFSD100FHPW	CHFSD150FHSW/ CHFSD150FHPW
Gross Capacity	L	60	284	284	673	100	142
Temperature Range		-24°C to +8°C	-24°C to +8°C	-24°C to +8°C	-24°C to +8°C	-24°C to +8°C	-24°C to +8°C
Power Supply		230V/50Hz/1Ph	230V/50Hz/1Ph	230V/50Hz/1Ph	230V/50Hz/1Ph	230V/50Hz/1Ph	230V/50Hz/1Ph
Refrigerant		R600a	R290	R290	R290	R600a	R600a
No of Lids		1	1	2	2	1	1
Inner Cabinet		Stucco	Stucco /PP	Stucco /PP	PP	Stucco /PP	Stucco /PP
PUF Thickness	mm	56	70	70	72	60	60
Overall Dimensions	mm	415 x 573 x 843	1116 x 678 x 845	1116 x 678 x 845	1945 x 839 x 825	565 x 545 x 850	730 x 523 x 850
Net Weight	kg	23	42/47	45/49	90	24/25	31/33
No of Baskets		1	1	1	1	1	1

DESCRIPTION	UNITS	CHFSD200FHSW/ CHFSD200FHPW	CHFSD300FHSW/ CHFSD300FHPW	CHFSD300MGPW	CHFDD300MGPW	CHFDD400MGPW	CHFDD500MGPW	CHFDD400MGEW	CHFDD500MGEW
Gross Capacity	L	200	295	301	301	401	484	401	484
Temperature Range		-24°C to +8°C	-24°C to +8°C	-24°C to +8°C	-24°C to +8°C	-24°C to +8°C	-24°C to +8°C	-24°C to +8°C	-24°C to +8°C
Power Supply		230V/50Hz/1Ph	230V/50Hz/1Ph	230V/50Hz/1Ph	230V/50Hz/1Ph	230V/50Hz/1Ph	230V/50Hz/1Ph	230V/50Hz/1Ph	230V/50Hz/1Ph
Refrigerant		R600a	R600a	R290	R290	R290	R290	R290	R290
No of Lids		1	1	1	2	2	2	2	2
Inner Cabinet		Stucco / PP	Stucco / PP	PP	PP	PP	PP	Embossed PP	Embossed PP
PUF Thickness	mm	60	75	60	60	60	60	60	60
Overall Dimensions	mm	945 x 523 x 850	1115 x 670 x 850	1140 x 670 x 835	1140 x 670 x 835	1440 x 670 x 835	1640 x 670 x 835	1440 x 670 x 835	1640 x 670 x 835
Net Weight	kg	34.5/38	44/47	52	50	60	65	59	64
No of Baskets		1	2	1	1	1	1	1	1

BLUE STAR
BUILT ON TRUST™

![ELANPRO - The Commercial Refrigeration Experts]

Draft Beer Equipment, Pre-Mix Chiller

Contact us

ELANPRO
The Commercial Refrigeration Experts

CFC FREE Refrigerant

Space Saving Design

Stainless Steel 316L Coil

Robust Construction

Categories: Draft Beer Equipment, Pre-Mix Chiller

SPECIFICATIONS

Capacity in Litres	120L/Hour
External Dim. W*D*H(mm)	450*450*800

Related Products
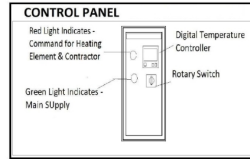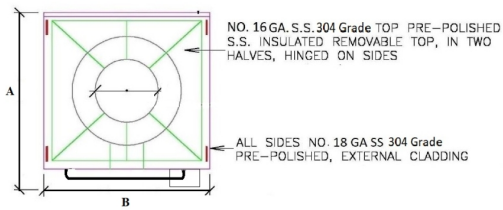

Draft Beer Equipment

HE 600

Draft Beer Equipment

HE 250

Draft Beer Equipment

HE 90

Contact us

Schematic diagrams (top left)

NO. 16 GA. S.S. 304 Grade TOP PRE-POLISHED S.S. INSULATED REMOVABLE TOP, IN TWO HALVES, HINGED ON SIDES

ALL SIDES NO. 18 GA SS 304 Grade PRE-POLISHED, EXTERNAL CLADDING

CONTROL PANEL

Red Light Indicates - Command for Heating Element & Contractor

Green Light Indicates - Main SUpply

Digital Temperature Controller

Rotary Switch

NO. 16 GA. S.S. TOP

NO. 18 GA S.S. EXTERIOR CLADDING ON ALL FOUR SIDES

4nos 100x50 mm Caster with SS Brackets, Front Two with Brakes

4nos 100x50 mm Caster with SS Brackets, Front Two with Brakes

stainless steel
Electric Tandoor

Model : KTSE
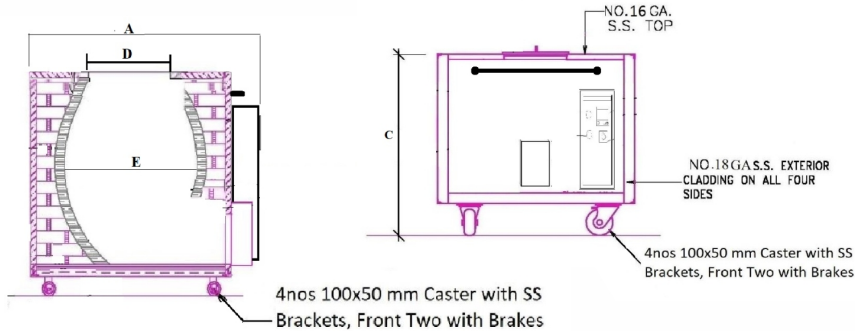
Model	Length	Width	Height	Mouth Dia	Weight
KTSE 30	32+8	30	37	15	220
KTSE 34	36+8	34	37	16	250

*All sizes are mention in inches and weight in kilograms.
*Customization can be done according to requirements.
*Available in Copper, Rose Gold Finish.

Copper hammered
Barrel Electric Tandoor

- Heat Resistant Handle On Mouth Cover,
- Heavy Metal Ring On Top,
- 16 GA Stainless Steel Top,
- Front Electric Panel,
- Three Layer Insulation,
- 10 Kw Air Heating Coil,
- 440v, 3 Phase
- Heat Resistant Handle On Mouth Cover,
- Heavy Metal Ring On Top,
- 16 GA Stainless Steel Top,
- Front Electric Panel,
- Three Layer Insulation,
- 10 Kw Air Heating Coil,
- 440v, 3 Phase

Model : KTCE

Model	Width	Height	Mouth Dia	Weight
KTCE 35	35	35	15	350

*All sizes are mention in inches and weight in kilograms. *Customization can be done according to requirements.
*Available in Copper, Rose Gold Finish.

Super-Automatic

Italy's finest blends at the press of a button.

Black & White Classic

Designed for the purpose of intensive use. Its patented milk boiling technology maintains temperature and ensures impeccable hygiene.

Ideal for: Room serviceing and banqueting

Capacity: 300 cups/day

Egro One

Heavy duty compact machine which can fit perfectly even in small counters. Features automatic unique milk rinsing & cleaning system.

Ideal for: Banqueting and coffee shop

Capacity: 400 cups/day

NEW

Talento

The Talento delivers high quality in every cup. Preferred for its silence, flexibility and speed of performance, the machine offers a variety of menus that make delicious coffees.

Ideal for: High consumption coffee shops and banquet halls

Capacity: 400 cups/day

Microbar

One touch coffee machine with the characteristic of a professional espresso machine. Delivers coffee of your choice at the push of a button.

Ideal for: Breakfast and coffee shop

Capacity: 150 cups/day

Prontobar

High-energy efficiency and low electricity consumption. Whatever be your preference of coffee, a click is enough to get the drink in a short time.

Ideal for: Breakfast and coffee shop

Capacity: 200 cups/day

Aulika Focus

Delivers one touch cappuccino and latte, thanks to a special next generation cappuccinatore.

Ideal for: Lobby bar and conference rooms

Capacity: 60 cups/day

NEW

Black & White | 4c

A versatile machine with infinite possibilities, the Black & White 4C is known for its excellent coffee and incomparable milk production. The unique modular system design allows easy cleaning & maintenance.

Ideal for: Fine dining

Capacity: 80 cups/day

Semi-Automatic
A tailor-made answer, for every consumer need.

Appia II Group

Appia I Group

Ideal for: High consumption cafes

Ideal for: Medium consumption cafes

Soft Infusion technology that delivers a perfect espresso shot. Combines beauty, durability, functionality & versatility in one machine.

Musica

Designed for small and medium consumption. Very sophisticated and easy to use.

Ideal for: Small cafes and specialty restaurants

Flawless Frying through automation

—

Customised for your kind of food

EcoFryer

MUKUNDA FOODS
PVT. LTD.
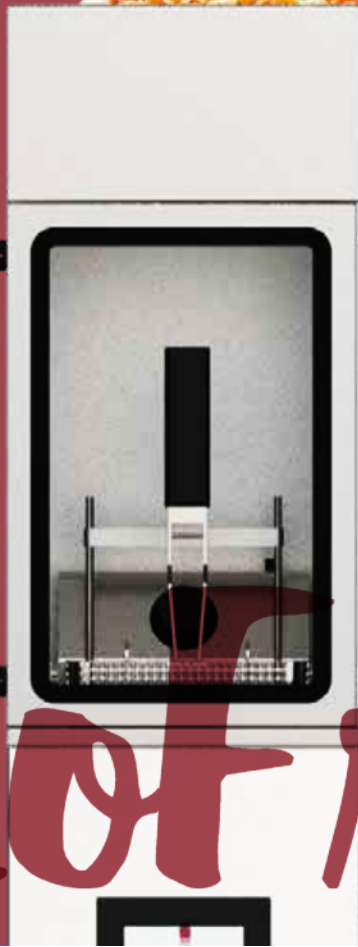
Unmonitored Frying
- with Motorised baskets

Food automatically dips when temp is reached

Basket ejects when cooking time is finished

A patented flap to immerse the food fully in oil when you need it

Get rid of overcooked/ undercooked food

These Industry first technologies enable ecofryer to be used by anyone

The perfect pre-rinse unit

T&S

The perfect pre-rinse unit begins with you.

More than 60 years ago, we revolutionized the industry by introducing the world's first pre-rinse unit. Now, we're changing the way you buy one. This guide is designed to walk you through the process of configuring the pre-rinse unit that's right for you. It's all about what fits your needs. We know that every job is different — each situation demands something unique. That's why we offer a wide range of options, add-ons and accessories to help you get the most out of your pre-rinse unit for years to come.

While our catalog features many of our most popular models, this guide is your road map to building the perfect pre-rinse unit for you. Using this step-by-step resource, you and your T&S sales rep can identify exactly what parts you need, then put it all together.

Start here.

Before you begin looking at specific components for your pre-rinse unit, it's important to step back and consider two critical points: your surroundings and how you plan to use the unit on a daily basis.

Use this page as a worksheet to identify these key elements first. See our catalog or tsbrass.com for more details.

▶ Step 1: What are your base faucet needs?

What's the punch out on your sink?
- Deck mount or wall mount?
- Single or double hole?
- Center dimensions of punchout?

Any unusual inlets?
Consider inlet adapters and elbows for an easy connection.

Where's your water source?
- On the front, side or back of the sink?

Water source in an unusual place?
Consider a remote control option or a pedal valve for deep sinks, front water sources or retrofits where no hole punch exists.

How do you plan to use the sink?
- Pre-rinsing only?
- As a dish sink?
- Rinsing vegetables or meats?
- Filling glasses, kettles or pots?

Turbo washing?
Consider starting with a high-flow option like our Big-Flo faucets, ranging from 17-55 gpm.

What space constraints are you working with?
- Are there any overhead limitations?
- How many compartments does your sink have?

Overhead limitations?
*Consider a side-spray unit or a low profile model with a swivel for greater range of motion.*

▶ Step 2: How will your pre-rinse unit be used?

Warewashing only?
Cleaning nearby equipment?
Filling other sinks?

Multi-tasking? When configured properly, a pre-rinse unit can serve a wide variety of needs, especially in tight spaces. From add-on faucets to a full selection of spray valves, T&S has you covered.

T&S
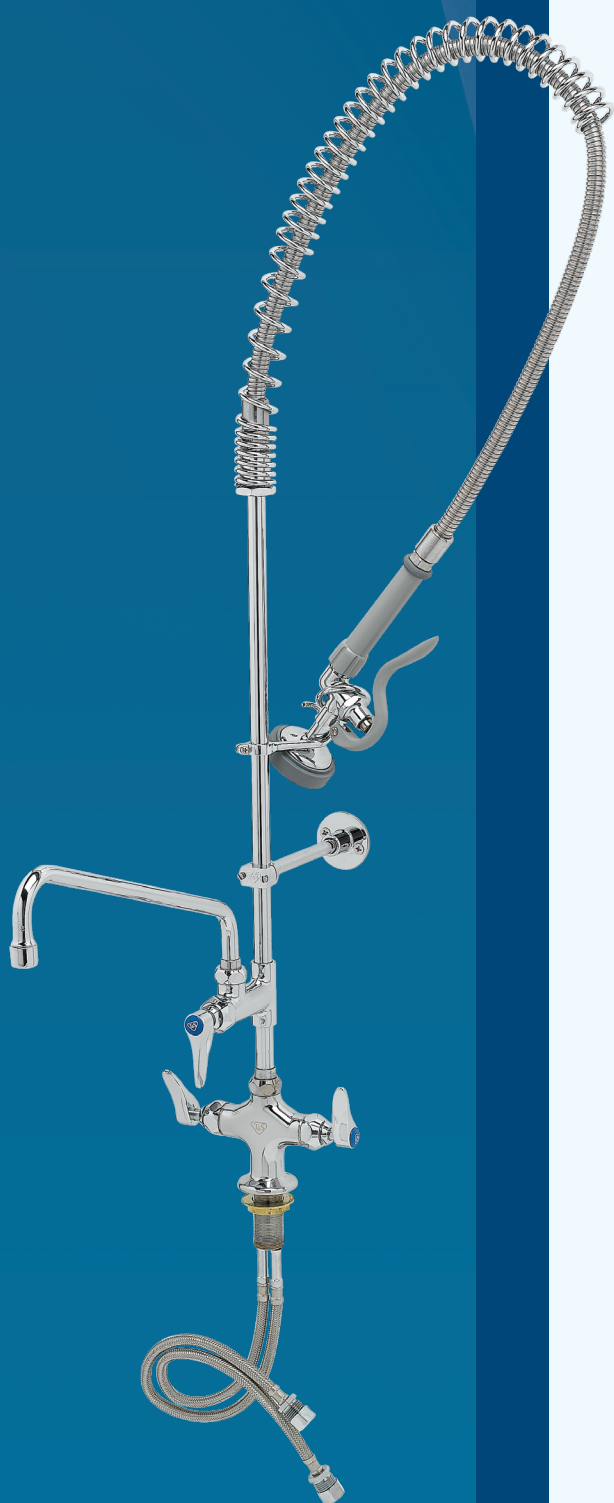
Build a solid foundation.

Now it's time to select the actual pre-rinse unit that's right for you. Maybe it's a roto flex design, an overhead swivel arm or a low profile model — but whatever you pick, our assortment of time-tested designs includes a wide variety of unique shapes and configurations, giving you the power to take on any kitchen task.

▶ **Step 3:** Choose your pre-rinse unit type.

Type:	Description:	Great For:	Choose This When:	Other Considerations:
DuraPull	Features pull-down activation and an automatic shut-off function	General pre-rinsing in a single- or double-compartment sink, in high-volume or open-concept kitchens, or anywhere that aesthetics are a priority	You need the highest performance for high-volume applications, or when premium aesthetics are in demand	Designed to reduce stress and fatigue on the operator thanks to the pull-down activation and automatic shut-off, while the elimination of the hold-down ring makes it easy to conserve water
Overhead Spring	Overhead support spring holds the hose in the upright position as it's pulled down during use	General pre-rinsing in a single or double compartment sink	You need an efficient solution for general pre-rinse use in a single or double compartment sink	Simple design offers easy maintenance
Roto Flex Design	Overhead support easily allows the hose to glide up and down and also retract out of the way when not in use	General pre-rinsing in single compartment sink; increased ease of use for operator due to supported gliding motion	You need a more ergonomic option for general pre-rinse use in a single compartment sink that also protects the hose from wear and tear	
Overhead Swivel Arm	Provides a horizontal arm at the top of a riser that swivels, allowing the attached hose to spray into numerous areas below	Horizontal range of motion	You need a pre-rinse unit for use in a three-compartment sink where an overhead spring or roto-flex design doesn't provide enough range of motion	Lack of up and down motion restricts unwarranted abuse on the hose caused by employees swinging or yanking
Balancer	Tall riser supports hose overhead, allowing for maximum reach while allowing for the hose to easily retract	Completing other tasks in addition to pre-rinsing with 5'+ reach in any direction	You will be using the pre-rinse unit for general pre-rinse needs but also to rinse out equipment or fill nearby sinks	Multiple hose lengths available
Low Profile	Designed to fit in compact kitchens and in tight spaces	General pre-rinsing in single or double compartment sink when overhead space is limited	You have general pre-rinse needs but need to maintain overhead shelving or stay hidden in an open kitchen	Just as powerful as any other option; overhead spring in a smaller frame

Pre-rinse Unit ◀
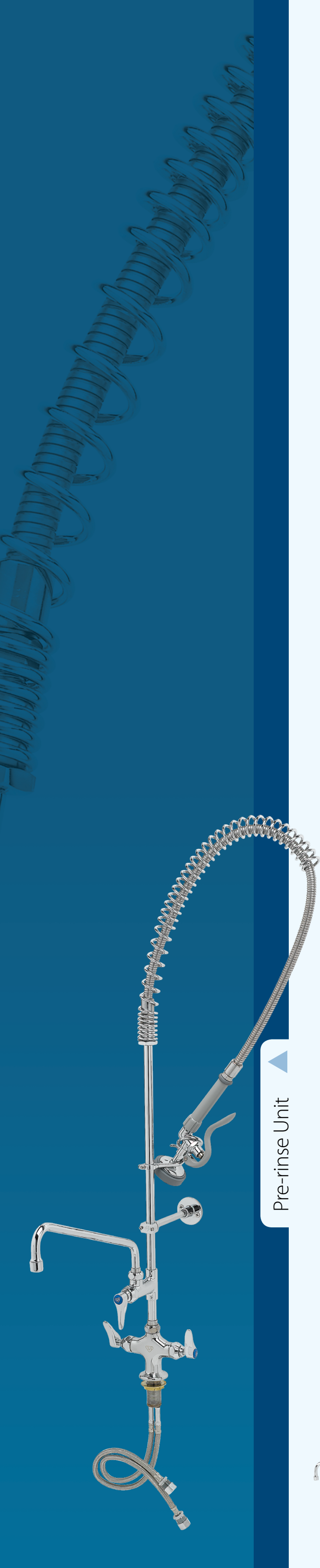
Get the most from your pre-rinse unit.

When it comes to finding real solutions for your kitchen, there's no such thing as one-size-fits-all. That's why we've engineered the industry's most extensive product line of spray valves — from low-flow and ergonomic options to truly high-powered performance.

From low-flow to cashflow.

Did you know you can save thousands in utility bills by switching to sustainable low-flow solutions from T&S? Our wide range of spray valves gives you the power to choose exactly the right flow rate for your kitchen. Visit tsbrass.com/calc to see how much you could save by using low-flow spray valves.

▶ Step 4: Choose your spray valve.

Spray Valve Model	Flow Rate (at 60 psi)	Spray Force	Key Differentiator:	Great For:	Choose This When:
B-0107	1.15 gpm *D.O.E. Class 2*	7.5 ounce-force	Industry leader with legendary performance and reliability	Heavy use in commercial kitchens	You need a superior quality spray valve suited for most general applications and want it to be backed by decades of trusted satisfaction
B-0107-C	0.65 gpm *D.O.E. Class 1*	4.4 ounce-force	Lowest flow rate of any commercial brand	Rinsing trays and plates without baked-on residue	Water and energy conservation is the foremost need, but you want the B-0107 reputation
B-0107-J	1.07 gpm *D.O.E. Class 2*	7.2 ounce-force	Combines water and energy savings with a reduction in cleaning times	Cleaning baked-on or sticky residue while still conserving water	Time, energy and water conservation are all primary concerns while cleaning stubborn residue effectively
B-0108	1.07 gpm *D.O.E. Class 2*	7.2 ounce-force	Unique ergonomic design and easy lock-down mechanism for reduced user fatigue and eliminated heat transfer	- Heavy use in commercial kitchens - Long periods of use	You need a superior quality spray valve suited for most general applications but want to make sure it's comfortable and easy for employees to use
B-0108-C	0.65 gpm *D.O.E. Class 1*	4.6 ounce-force	Lowest flow rate and most ergonomic of any commercial brand	- Rinsing trays and plates without baked-on residue - Older employees - Long periods of use	You need an ergonomically designed spray valve with an ultra low-flow rate
B-1420 - 1428	.65+ gpm	Varies	Quick-connect spray valve assemblies allow you to quickly change out valves to fit the task at hand	Maximizing space in shared work areas where filling, washing, rinsing and cleaning happen in the same place	You need a multipurpose solution, not just a pre-rinsing solution

Spray Valve ◀

B-1420   B-1421   B-1422   B-1423   B-1424   B-1425   B-1426   B-1427   B-1428
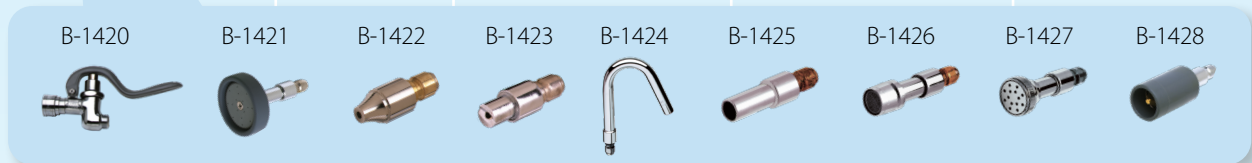
Keep in mind: Beginning January 28, 2019, if your unit will be used for pre-rinsing of any kind, your spray valve must be compliant with new Department of Energy regulations capping flow rates between 1.00 - 1.28 GPM (based on the DOE designated product class, listed below). The goal of these requirements are to improve water conservation. All T&S spray valves that are designed and intended for commercial warewashing applications are regulation-compliant.

Spray Valves must now fit into one of the following product classes:

Product Class 1: 1.00 gpm max with a spray force of (≤ 5.0 ozf)
Product Class 2: 1.20 gpm max with a spray force (> 5.0 ozf and ≤ 8.0 ozf)
Product Class 3: 1.28 gpm max with a spray force (> 8.0 ozf)

NOTE: When selecting the DuraPull model, keep in mind that the spray valve is not customizable.

Make it yours.

Now that you've selected the correct unit and valve, it's time to consider add-ons and accessories that will increase productivity, reduce waste, ensure compliance and extend the life of your finished design. We're proud to offer such a comprehensive selection, so take a few minutes to explore your options.

▶ **Step 5:** Choose your accessories.

Add-on Swivel	Use an add-on swivel (018200-40) to link the spray valve handle with the unit. This creates a more ergonomic design as it eliminates the strain on employees' wrists while also reducing torque on the hose, thereby extending its life. The swivel will also allow for greater range of rotation and motion.
Cartridges	T&S Cerama commercial-grade ceramic cartridges offer unmatched durability and are backed by a lifetime guarantee. For installations where there is sediment present in the water supply, consider an Eterna solid brass compression cartridge instead.
Vacuum Breakers	Small but vital, these simple components are required by many codes and inspectors for their role in preventing contaminated water from being drawn back into the supply system. Vacuum breakers are installed between the faucet base and riser.
Wall Brackets	Choose a wall bracket to reduce strain on your pre-rinse unit while adding stability and providing support at the riser. If there is no back wall for mounting, consider a bi-pod to brace the unit to the counter.
Add-on Faucets	Choose from our assortment of add-on faucets with various spout lengths if you plan to use your sink for more than pre-rinsing. Be sure to consider the size of the sink and the range of motion needed.
Brush Attachments for Spray Valves	Make your unit a true multi-tasking tool with a nylon bristle brush attachment, allowing you to scrub dishes simultaneously while pre-rinsing.
Tees	Install a tee accessory to split the water source and supply water to chemical systems — but be sure your unit is also equipped with a backflow prevention device for protection.

Accessories ◀

For more details: See our complete range of pre-rinse unit accessories in our product catalog at tsbrass.com, or call our customer service department at 1.800.476.4103.

Put it all together.

It's time to make your custom pre-rinse unit a reality — complete with all your specifications and accessories. If you haven't already, share your selections with your local T&S rep, or contact our customer service team, and we'll help you make it happen.

At T&S, we're committed to delivering true quality and superior service. So even if your specific combination isn't represented in our regular catalog, our experts will work with you to create a finished product that meets your needs — and meets our high standard of excellence.

Need More Capability?

Consider adding a hose reel with quick-connect hose and spray head assemblies to expand your reach for additional tasks such as complete kitchen wash-downs. You can find a complete selection of reels and mounting mechanisms in our product catalog.

A history of excellence.

T&S Brass and Bronze Works has built a reputation for quality, service and innovation for more than 60 years — beginning with our original pre-rinse unit, the market's very first. Today, our products have become the standard for many U.S. hospitals, schools, restaurants, supermarkets and public facilities.

T&S RELIABILITY BUILT IN™

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Travelers Rest, SC 29690
Phone (800) 476-4103 • Fax (800) 868-0084
www.tsbrass.com • Twitter @TSBrass

Stainless Steel Coffee & Tea Brewing & Dispensing Machines

TEA BREWER

ITEM NO	Capacity(Lt)	Pcs / Ctn	CBM
111301	5	1	0.058
111313	12	1	0.089

Fill Type: Manual
Fill Temperature: Normal
Dispensing Options: Tea decoction / Indian Tea, Water.

Independent brewing basket

AUTOMATIC HOT WATER DISPENSER

ITEM NO	WxHxD (mm)	Pcs / Ctn	CBM
111550 111551	187x555x525	1	0.135

Fill Type: Automatic
Fill Temperature: Normal   111551
Dispensing Options: Water

HOT WATER DISPENSER

ITEM NO	Capacity(Gallon)	Capacity(Lt)	Pcs/Ctn	CBM
7226/1G	1	4.50	2	0.064
7226/2G	2	9.00	2	0.086
7226/4G	4	18.00	2	0.142
7226/6G	6	27.00	2	0.175
7226/9G	9	40.00	2	0.240

CE, ECAS, IECEE, CB SCHEME, SAA, SASO

INSULATED HOT WATER DISPENSER

ITEM NO	Capacity(Gallon)	Capacity(Lt)	Pcs/Ctn	CBM
7227/1G	1	4.50	1	0.031
7227/2G	2	9.00	1	0.041
7227/4G	4	18.00	1	0.068
7227/6G	6	27.00	1	0.086
7227/9G	9	40.00	1	0.129

Eco Green Saves Electricity upto 50%

Double wall construction with 'PUF' filled in between
CE, IECEE, CB SCHEME, SAA, SASO

Technical Specifications

Back Bar Chiller		
Description	**BC250A**	**BC350A**
Capacity (Ltrs)	190	320
Cooling Type	Ventilated	Ventilated
No. of Doors (Nos.)	2	3
Type of Doors	Glass Door	Glass Door
Temperature Range °C	1 ~ +10°C	1 ~ +10°C
Shelves Qty/Colour/Adjustable	4 / White	6 / White
Refrigerant Gas (Type/Charge)	R600a/70g	R600a/90g
Voltage Supply & Frequency (V - Hz)	220-240V/50Hz	220-240V/50Hz
Max Input Power	210W	345W
Defrost	Automatic	Automatic
External Dimension (W x D x H) mm	900 x 520 x 900	1350 x 520 x 900
Net Weight (Kg)	62	80
Gross Weight (Kg)	65	87.5

Technical Specifications

Description	SC2100B	SC3100B	SC2100A	SC3100A	SC2100GB	SC3100GB	SC2100GA	SC3100GA
				Saladettes and Sandwich Stations				
Capacity (Ltrs)	214	342	239	389	260	400	260	400
No. Of Doors (Nos.)	2	3	2	3	2	3	2	3
Type Of Doors (Int/Ext)	SS-304/201	SS-304/201	SS-304/201	SS-304/201	SS-201/201	SS-201/201	SS-201/201	SS-201/201
Temperature Range °C	2° ~ +8°C	2° ~ +8°C	2° ~ +8°C	2° ~ +8°C	2° ~ +8°C	2° ~ +8°C	2° ~ +8°C	2° ~ +8°C
Shelves Qty (Nos.)	2	3	2	3	2	3	2	3
GN Pan	GN2/1	GN2/1	GN2/1	GN2/1	GN2/1	GN2/1	GN2/1	GN2/1
Toppings Pan Slot	NA	NA	YES	YES	NA	NA	YES	YES
Refrigerant Gas (Type/Charge)	R600a/88g	R290/110g	R600a/88g	R290/110g	R290/55g	R290/60g	R290/55g	R290/60g
Voltage Supply & Frequency (V - Hz)	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz
Max Input Power	143W	230W	143W	230W	143W	152W	143W	152W
Current Amps	1.1A	1.49A	1.1A	1.49A	1.1A	1.5A	1.1A	1.5A
Defrost	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Thermostat	Digital	Digital	Digital	Digital	Digital	Digital	Digital	Digital
External Dimension (W x D x H) mm	900 x 700 x 880	1365 x 700 x 880	900 x 700 x 1005	1365 x 700 x 1005	900 x 700 x 850	1365 x 700 x 850	900 x 700 x 990	1365 x 700 x 990
Net Weight (Kg)	87	106	84	112	72	110	72	110
Gross Weight (Kg)	100	132	103	143	83	130	83	130

Technical Specifications

Description	Undercounter Chillers									
	UC2100A	UC3100A	UC2100E	UC3100E	UC3190EDR	UC2160EDR	UC2100GP	UC3100GP	UC2100GC	UC3100GC
Capacity (Ltrs)	260	410	260	400	400	260	260	400	260	400
Temperature Range °C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C
No. Of Doors (Nos.)	2	3	2	3	9 DRAWERS	6 DRAWERS	2	3	2	3
Type Of Doors (Int/Ext)	SS-304/201	SS-304/201	SS-201/201	SS-201/201	SS-304/201	SS-304/201	SS-304/201	SS-304/201	SS-201/201	SS-201/201
Shelves Qty (Nos.)	2	3	2	3	9 DRAWERS	6 DRAWERS	2	3	2	3
Gn Pan	GN2/1	GN2/1	GN2/1	GN2/1	NA	NA	GN2/1	GN2/1	GN2/1	GN2/1
Refrigerant Gas (Type/Charge)	R134a/245g	R134a/245g	R134a/260g	R134a/260g	R134a/260g	R134a/260g	R290/50g	R290/50g	R290/50g	R290/50g
Voltage Supply & Frequency (V - Hz)	220-240V/50Hz	220-240V/50Hz	220-240V/50Hz	220-240V/50Hz	220-240V/50Hz	220-240V/50Hz	220-240V/50Hz	220-240V/50Hz	220-240V/50Hz	220-240V/50Hz
Max Input Power	340W	340W	350W	350W	350W	350W	255W	255W	255W	255W
Current Amps	1.97A	1.97A	2.2A	2.2A	2.2A	2.2A	1.8A	2.0A	1.8A	2.0A
Defrost	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Thermostat	Digital	Digital	Digital	Digital	Digital	Digital	Digital	Digital	Digital	Digital
External Dimension (W x D x H) mm	1380 x 700 x 850	1815 x 700 x 850	1350 x 700 x 850	1800 x 700 x 850	1800 x 700 x 850	1350 x 700 x 850	1365 x 700 x 850	1805x700x850	1365 x 700 x 850	1805 x 700 x 850
Net Weight (Kg)	112	135	100	124	160	124	96	116	96	116
Gross Weight (Kg)	136	159	118	149	185	142	115	142	115	142

Griddle

CE270-117

Model	CE270-117
Description	Electric Griddle
Volts	220~240V/50Hz
Power(W)	4400
Thickness	1.2cm
Plate	Flat&Grooved
Dimensions (mm)	730x500x230
N.W.(KG)	31.6
Certificate	CE

GEMINI FILTER COFFEE MAKER

★★★★★ (3 customer reviews)

Availability:In Stock

Brand: Gemini

Product Code: Filter Coffee Maker

HIGHLIGHTS

Type	Filter Coffee Maker
Beverage Options	Three
Brand	Gemini
Capacity	60 – 65 Cups
Dimension	200 mm * 360 mm * 460 mm
Weight	9 Kg
Power Consumption	230 V A/c
Current	5 Amps
Decoction Output	20 Minutes

	ELI Double skin	ELAI Double skin	Wine-*line*	Café-*line*	Pastry, bakery & pizza	hygiene&clean
		•			•	•
	•	•	•	•	•	•
	3	3	3	3	4	3
	40 baskets / 720 dishes	40 baskets / 720 dishes	40 baskets / 720 dishes	40 baskets / 720 dishes	40 baskets / 880 dishes	40 baskets / 480 dishes (DIN 10512)
	335	335	335	335	400	335
	600x615x820	600x615x820	600x615x820	600x615x820	600x703x850	600x615x820
	500x500	500x500	500x500	500x500	600x500; 500x500	500x500
	5,35	5,35	6,85	9,85	6,68	6,85
	2.5	2.5	3.8	2.5	2	3.0 (DIN 10512) 4.0 (A_0 60)
	•	•	•	•	•	•
		o	•	•	•	•
	400V/3N/50Hz, convertible on site to 230V/1N or 230V/3/50Hz	400V/3N/50Hz, convertible on site to 230V/1N or 230V/3/50Hz	400V/3N/50Hz, convertible on site to 230V/1N or 230V/3/50Hz	400V/3N/50Hz, convertible on site to 230V/1N or 230V/3/50Hz	400V/3N/50Hz, convertible on site to 230V/1N or 230V/3/50Hz	400V/3N/50Hz, convertible on site to 230V/1N or 230V/3/50Hz
	1 basket for 18 plates + 1 basket for cups + 2 cutlery containers	1 basket for 18 plates + 1 basket for cups + 2 cutlery containers	1 basket for cups + 1 basket for wine glasses	1 basket for 18 plates + 1 basket for cups + 2 cutlery containers	1 basket 600x500mm for plates + 1 s/s rack for 600x400mm trays	1 basket for 12 dishes + 1 basket for cups +2 cutlery containers

MS RACK with 5 shelves 18 G

Ninja 2x20 Stainless Steel

Price: Price On Request

Enquire Now

Get a Quote

Specifications

	Ninja 2×20 Stainless Steel
Body Material	Stainless Steel
Dimension	360 MM (H) X 610 (W) X 115 MM (D)
Power	230 V
Type	Celling / Wall Mounting
Tubes	Two Tubes 24" / 18watts Electronic Chock 18 Watts
Transformer	1 KV