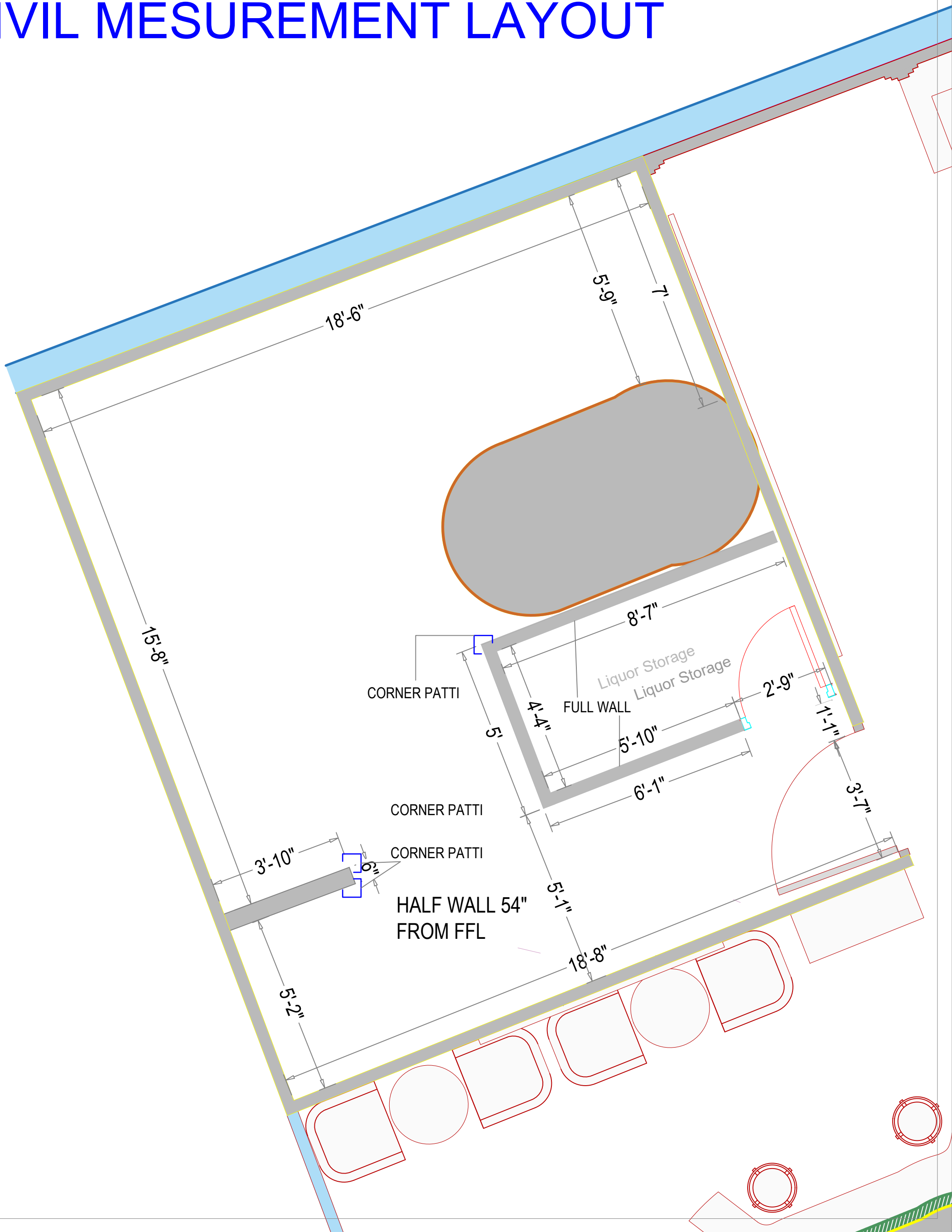
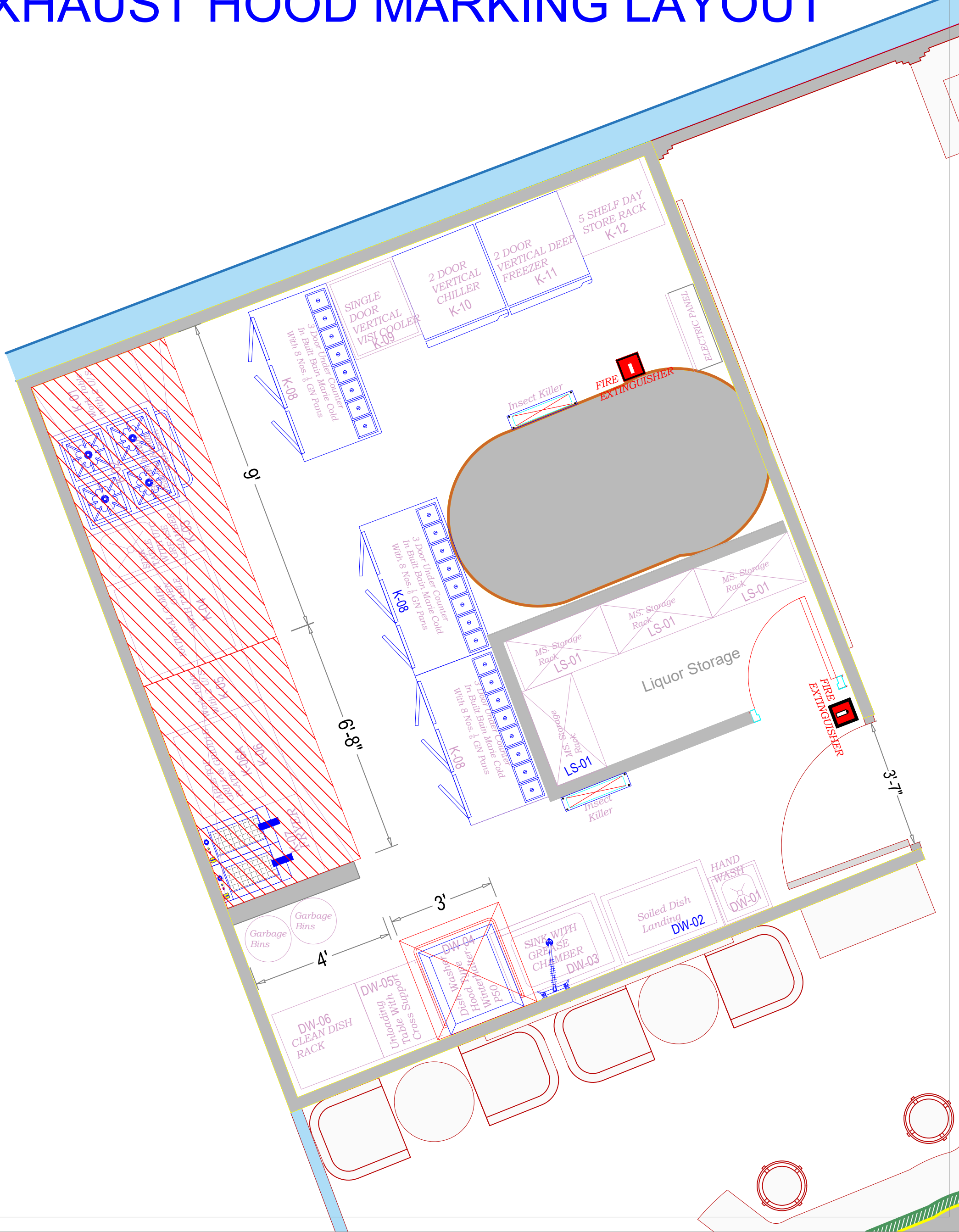


LIST OF KITCHEN EQUIPMENT IRISH HOUSE (DELHI)									
NO	DESCRIPTION	MAKE	SIZE	QTY	ELECTRIC LOAD KW	Rate	Amount	Remarks	
KITCHEN AREA									
K-01	WORK TABLE WITH 2 U/S	CUSTOM MAKE	18 x 36 x 34+ 6	1					
K-02	4 BURNER COOKING RANGE WITH OVEN BELOW(ELECTRIC)	ELECTROLUX - 391041	34 x 36 x 34+ 2	1	22kw				
K-03	SINGLE SINK UNIT WITH PERFORATED TRAY & FAUCET	CUSTOM MAKE	18 x 36 x 34+ 6	1					
K-03A	GREASE CHAMBER BELOW SINK UNIT	NUGREEN	NUGREEN-NGT8	1					
K-04	WORK TABLE WITH U/C GN RACK FOR COMBI OVEN	CUSTOM MAKE	36 x 36 x 24	1					
K-04A	RATIONAL COMBI OVEN	RATIONAL(CMP-61E)	6 GN	1	11kw				
K-05	WORK TABLE WITH 2 U/S	CUSTOM MAKE	18 x 36 x 34+ 6	1					
K-06	WORK TABLE WITH 2 U/S FOR HOT PLATE	CUSTOM MAKE	34 x 36 x 34+ 6	1					
K-06A	TABLE TOP GRILL & GRIDDLE PLATE	KARMA (CE-270-115)	29X20X10	1	4.4kw				
K-07	FREE SRANDING DOUBLE BASKET DEEP FAT FRYER	MUKUNDA	1/2 GN SIZE	1	6kw				
K-08	2 DOOR U/C RAISED BAIN MARIE REFRIGERATOR	BLUESTAR(SC3100GB)	55 x 28 x 34	3	1kw				
K-08A	MICRO OVEN	Celfrost-CMO 25	20x17x12	1	1.5kw				
K-08B	SALAMANDER	SIRMAN	STD	1	2.8kw				
K-09	SINGLE DOOR VERTICAL VISI COOLER	CELFROST(FKG - 320)	21 x 25 x 68	1	1kw				
K-10	2 DOOR VERTICAL CHILLER	BLUESTAR(RC2D640E)	28 x 30 x 80	1	1kw				
K-11	2 DOOR VERTICAL DEEP FREEZER	BLUESTAR(RF2D640E)	28 x 30 x 80	1	1kw				
K-12	5 SHELF DAY STORE RACK	CUSTOM MAKE	30 x 20 x 72	1					
LIQUOR STORE									
LS-01	MS SLOTTED ANGLE RACK		34 x 20 x 72	4					
DISH WASH AREA									
DW-01	KNEE OPERATED HAND WASH SINK	CUSTOM MAKE	18 x 18 x 34 + 6	1					
DW-02	DIRTY DISH LANDING WITH 1 OHS PERFORATED	CUSTOM MAKE	36 x 28 x 34 +6 + 20	1					
DW-03	SINGLE SINK UNIT WITH FAUCET & DRAIN JAALI (FLR-CHR - 5319NB)	CUSTOM MAKE	38 x 28 x 34+ 6	1					
DW-03A	GREASE CHAMBER BELOW SINK UNIT	NUGREEN	NUGREEN-NGT70	1					
DW-03B	PRE RINSE JET SPRAY	(T&S MAKE)	STD	1					
DW-04	DISH WASH MACHINE	ELECTROLUX/HOBART	STD	1	12kw				
DW-05	UNLOADING TABLE WITH U/C BASKET HOLDER	CUSTOM MAKE	22 x 28 x 34+ 6	1					
DW-06	CLEAN DISH RACK 5 SHELF PERFORATED	CUSTOM MAKE	30 x 28 x 72	1					
DW-07	INSECT KILLER	TECHNOCRATS(NINJA2 X20)	STD	2	0.50kw				
DW-08	GARBAGE BIN	NEELKAMAL	STD	2					
EXHAUST HOOD									
EX-01	EXHAUST HOOD 1	CUSTOM MAKE	80 x 48	1					
EX-02	EXHAUST HOOD 2	CUSTOM MAKE	108 x 48	1					
TOTAL ELECTRICAL LOAD 67KW + 05KW SPARE = 72KW				35	67				
				Transportation				-	
				unloading				-	
				Installation				-	
				Sub total					
				GST		18%			
				With GST					

CIVIL MESUREMENT LAYOUT



EXHAUST HOOD MARKING LAYOUT



PLUMBING INLET LAYOUT

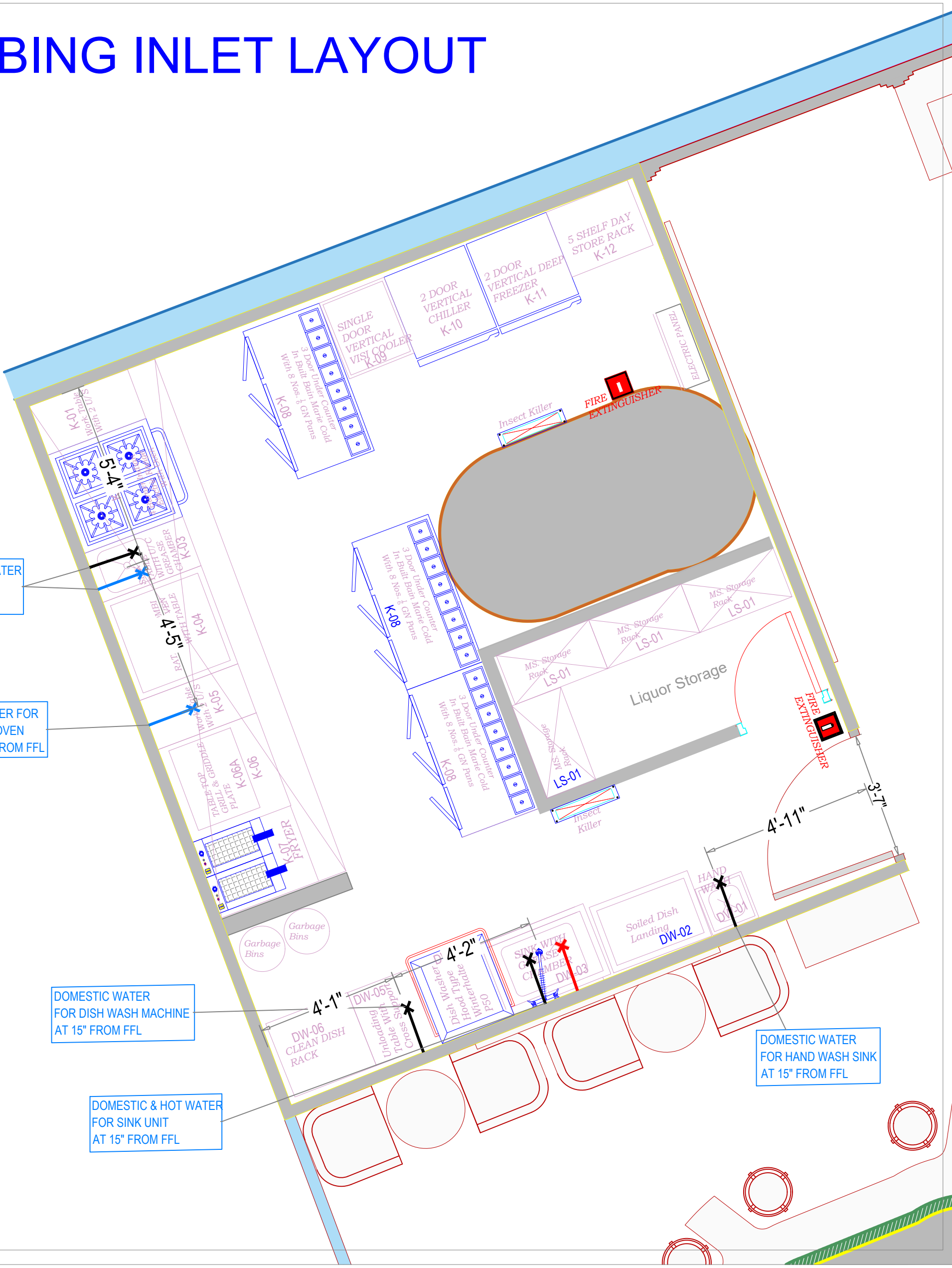
DOMESTIC & RO WATER FOR SINK UNIT AT 15" FROM FFL

RO WATER FOR COMBI OVEN AT 15" FROM FFL

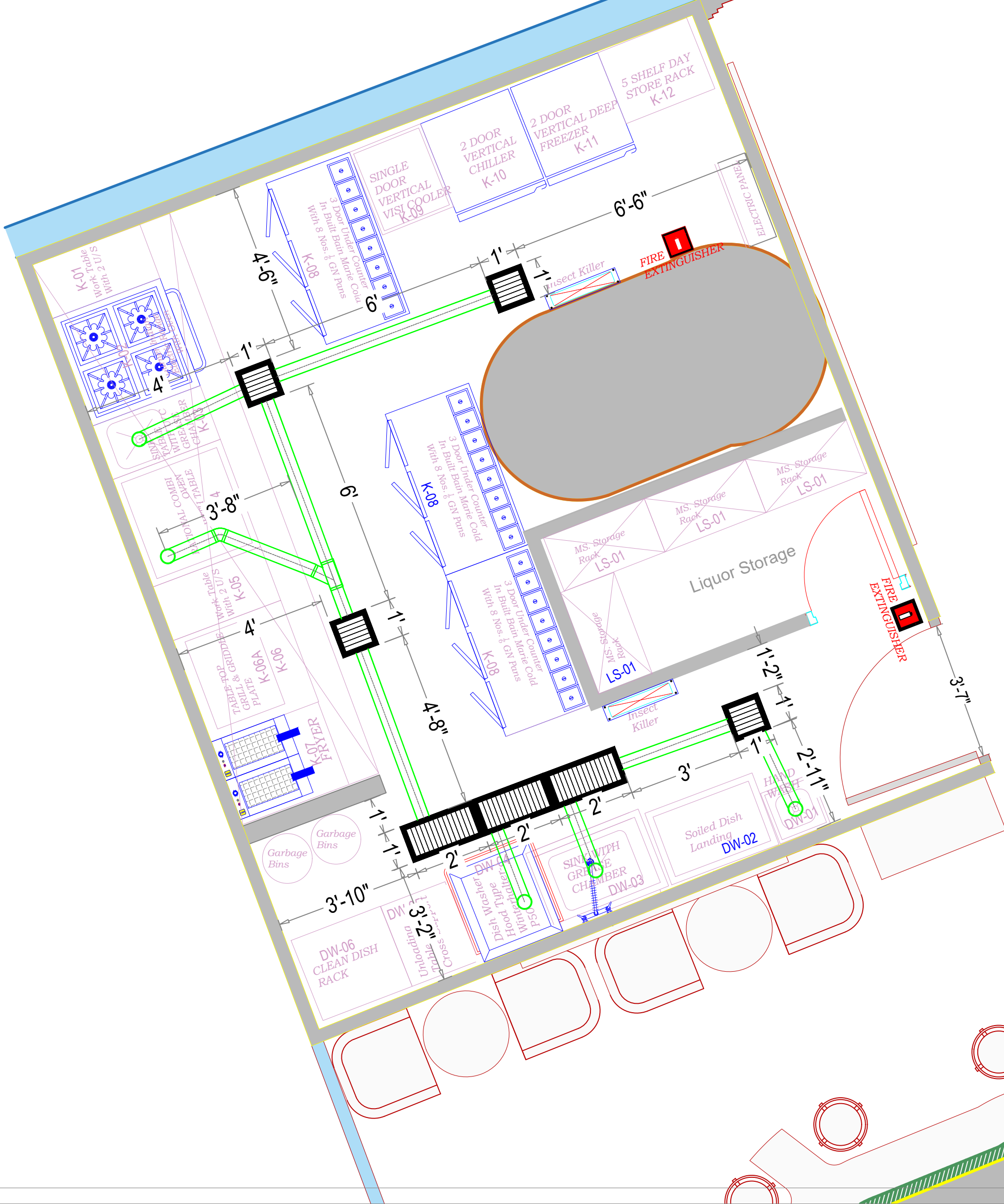
DOMESTIC WATER FOR DISH WASH MACHINE AT 15" FROM FFL

DOMESTIC & HOT WATER FOR SINK UNIT AT 15" FROM FFL

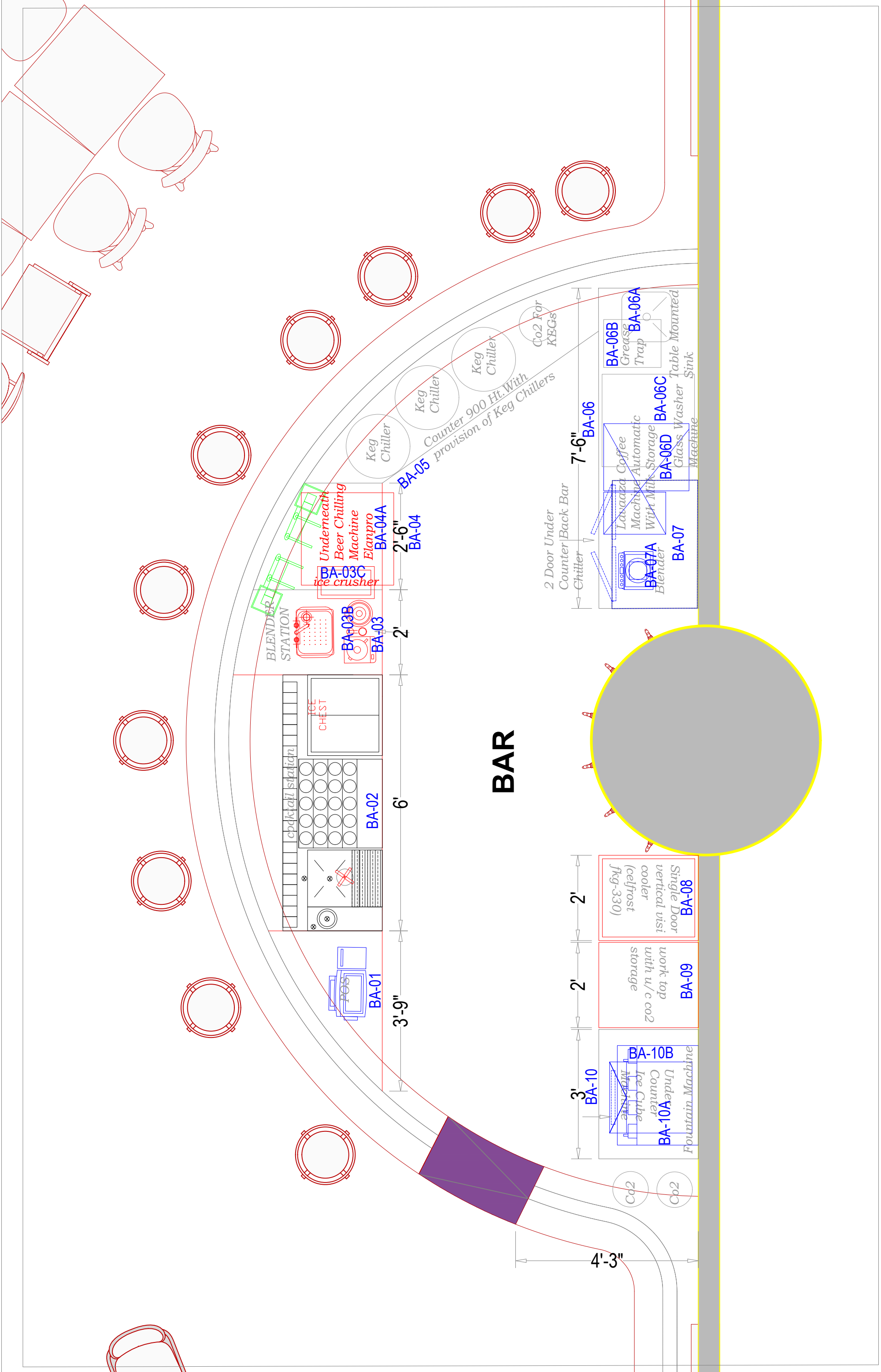
DOMESTIC WATER FOR HAND WASH SINK AT 15" FROM FFL



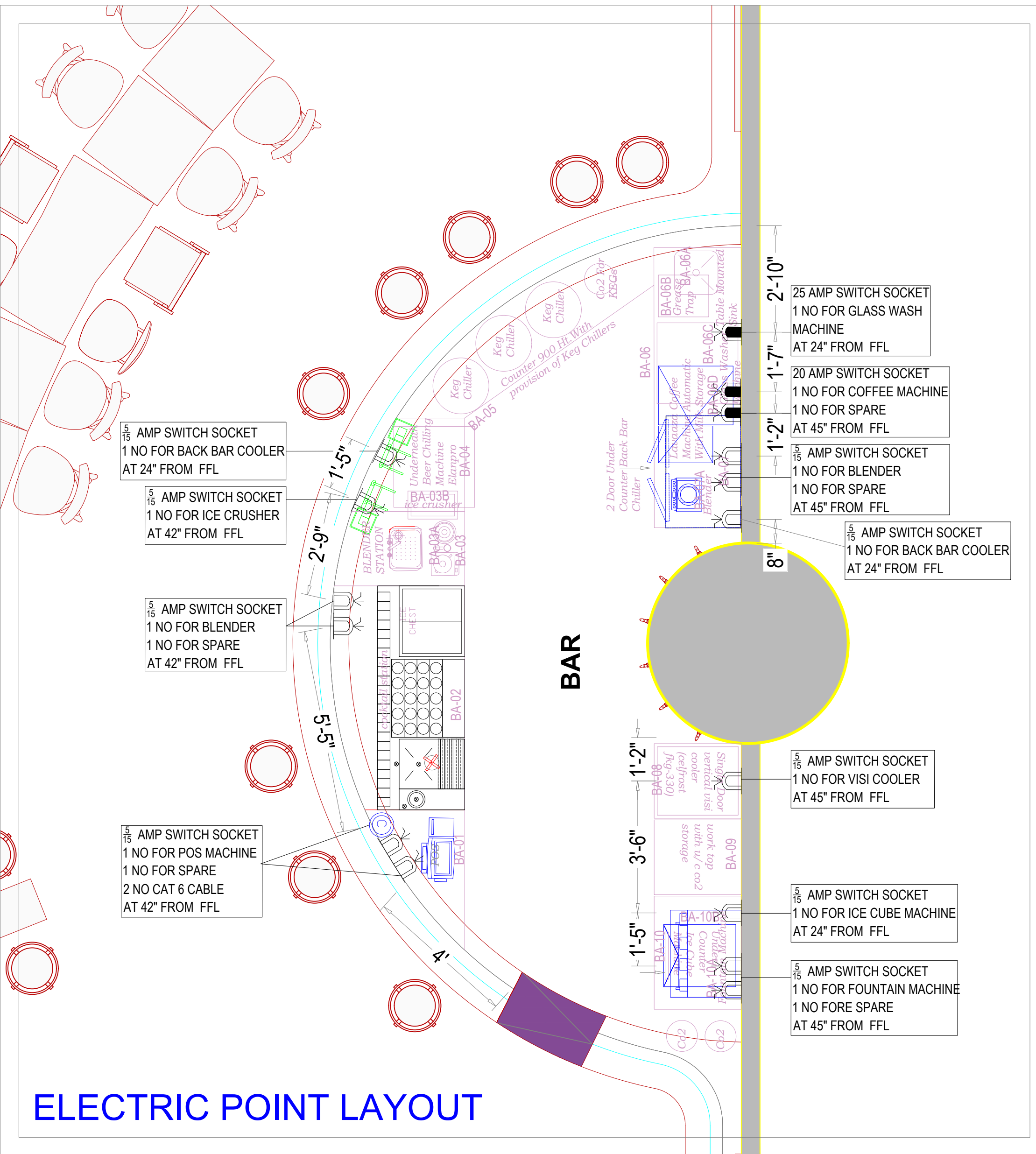
DRAINAGE LAYOUT



LIST OF BAR EQUIPMENT IRISH HOUSE (DELHI)									
NO	DESCRIPTION	MAKE	SIZE	QTY	ELECTRIC LOAD KW	Rate	Amount	Remarks	
BAR AREA									
BA-01	SS CURVED SHAPE POS STATION	CUSTOM MAKE	AS PER SITE MESUREMENT	1					
BA-02	SS CURVED COCKTAIL STATION WITH ICE CHEST & BOTTLE RAIL & U/C STORAGE CABINET	CUSTOM MAKE	72 x 28 x 34+ 2	1					
BA-03	SS CURVED BLENDER STATION WITH SINK	CUSTOM MAKE	24 x 28 x 34+ 2	1					
BA-03A	GREASE CHAMBER BELOW SINK UNIT	NUGREEN	NUGREEN-NGT8	1					
BA-03B	BLENDER	CLIENT SCOPE	STD	1	1kw				
BA-03C	TABLE TOP ICE CRUSHER MACHINE	CLIENT SCOPE	STD	1	1kw				
BA-04	CURVED SHAPE COUNTER TOP	ID SCOPE	AS PER SITE MESUREMENT	1					
BA-04A	U/C BEER CHILLING MACHINE	ELANPRO(HE20)	18X18X32	1	1kw				
BA-05	CURVED SHAPE COUNTER TOP WITH UC KEG STORAGE	ID SCOPE	AS PER SITE MESUREMENT	1					
BA-06	BACK COUNTER	ID SCOPE	90 x 30 x 38	1					
BA-06A	COUNTER TOP SINK	ID SCOPE	18 x 18	1					
BA-06B	GREASE CHAMBER BELOW SINK UNIT	NUGREEN	NUGREEN-NGT8	1					
BA-06C	U/C GLASS WASH MACHINE	ELECTROLUX	STD	1	6kw				
BA-06D	TABLE TOP COFFEE MACHINE WITH MILK BOILER	LAVAZZA	STD	1	1.3kw				
BA-07	BACK BAR COOLER	BLUESTAR (BC250A)	36X20X36	1	1kw				
BA-07A	BLENDER	CLIENT SCOPE	STD	1	1kw				
BA-08	SINGLE DOOR VERTICAL VISI COOLER	CELFROST(FKG - 320)	21 x 25 x 68	1	1kw				
BA-09	BACK COUNTER WITH U/C CO2 STORAGE	ID SCOPE	24 x 28	1					
BA-10	BACK COUNTER	ID SCOPE	36 x 28	1					
BA-10A	U/C ICE CUBE MACHINE	HOSHIZAKI (IM-45WNE-25)	20 x 18 x 34	1	0.50kw				
BA-10B	TABLE TOP FOUNTAIN MACHINE WITH BAR GUN	CLIENT SCOPE	STD	1	1kw				
TOTAL ELECTRICAL LOAD 82KW + 05KW SPARE = 87KW				21	82				
				Transportation				-	
				unloading				-	
				Installation				-	
				Sub total					
				GST		18%			
				With GST					



ELECTRIC POINT LAYOUT



$\frac{5}{15}$ AMP SWITCH SOCKET
1 NO FOR BACK BAR COOLER
AT 24" FROM FFL

$\frac{5}{15}$ AMP SWITCH SOCKET
1 NO FOR ICE CRUSHER
AT 42" FROM FFL

$\frac{5}{15}$ AMP SWITCH SOCKET
1 NO FOR BLENDER
1 NO FOR SPARE
AT 42" FROM FFL

$\frac{5}{15}$ AMP SWITCH SOCKET
1 NO FOR POS MACHINE
1 NO FOR SPARE
2 NO CAT 6 CABLE
AT 42" FROM FFL

25 AMP SWITCH SOCKET
1 NO FOR GLASS WASH
MACHINE
AT 24" FROM FFL

20 AMP SWITCH SOCKET
1 NO FOR COFFEE MACHINE
1 NO FOR SPARE
AT 45" FROM FFL

$\frac{5}{15}$ AMP SWITCH SOCKET
1 NO FOR BLENDER
1 NO FOR SPARE
AT 45" FROM FFL

$\frac{5}{15}$ AMP SWITCH SOCKET
1 NO FOR BACK BAR COOLER
AT 24" FROM FFL

$\frac{5}{15}$ AMP SWITCH SOCKET
1 NO FOR VISI COOLER
AT 45" FROM FFL

$\frac{5}{15}$ AMP SWITCH SOCKET
1 NO FOR ICE CUBE MACHINE
AT 24" FROM FFL

$\frac{5}{15}$ AMP SWITCH SOCKET
1 NO FOR FOUNTAIN MACHINE
1 NO FOR SPARE
AT 45" FROM FFL



N.N.DESIGN

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

SR.NO : KT-01

QTY : 01 NO

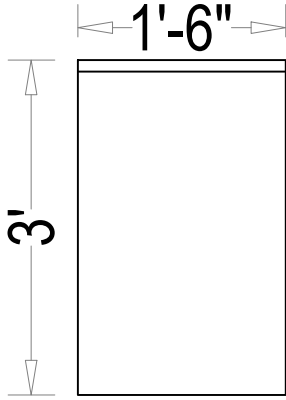
DATE:19/11/2023

EQUIPMENT NAME : WORK TABLE WITH 2 U/S

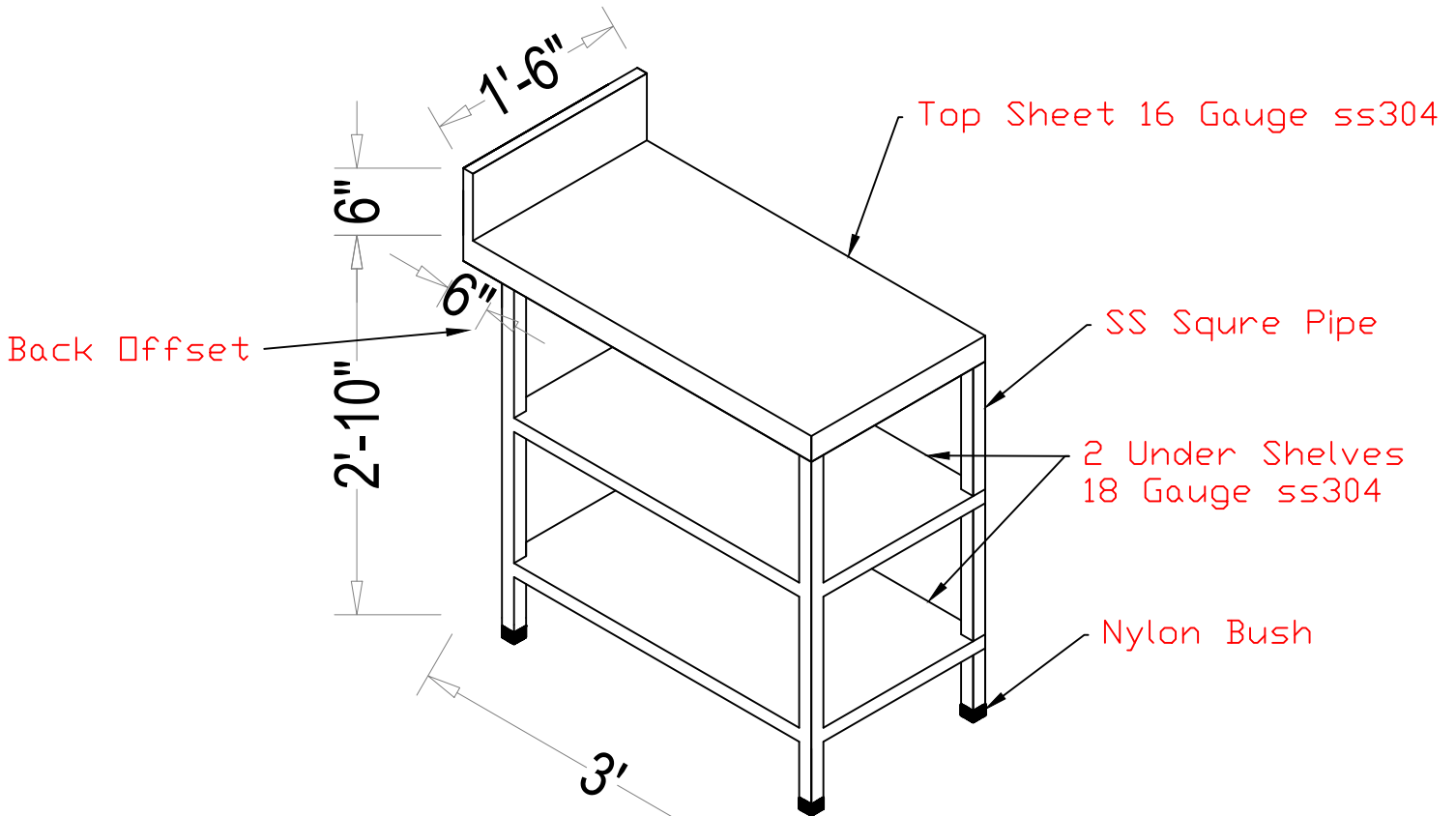
REVISION -

EQUIPMENT SIZE : 18"X36"X34"+6"

SIGN -



TOP VIEW



ISOMETRIC VIEW



N.N.DESIGN

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

SR.NO : KT-03

QTY : 01 NO

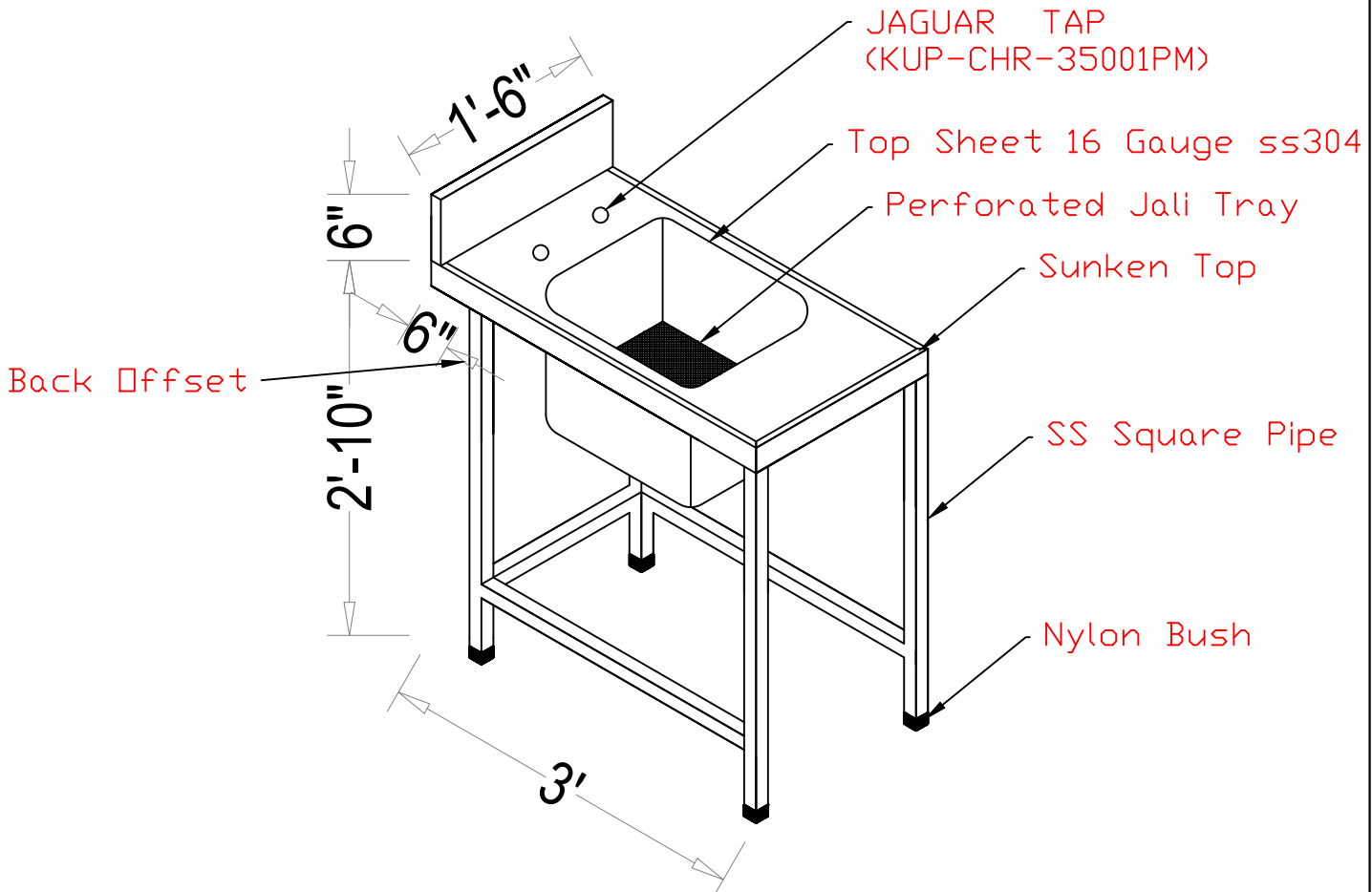
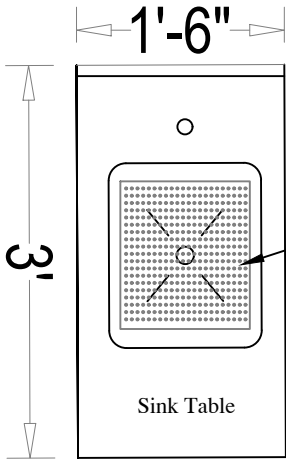
DATE:19/11/2023

EQUIPMENT NAME : SINK TABLE WITH C/B

REVISION -

EQUIPMENT SIZE : 18"X36"X34"+6"

SIGN -



ISOMETRIC VIEW



N.N.DESIGN

KITCHEN, BAR & INTERIOR DESIGN CONSULTANT
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CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : KT-04

QTY : 01 NO

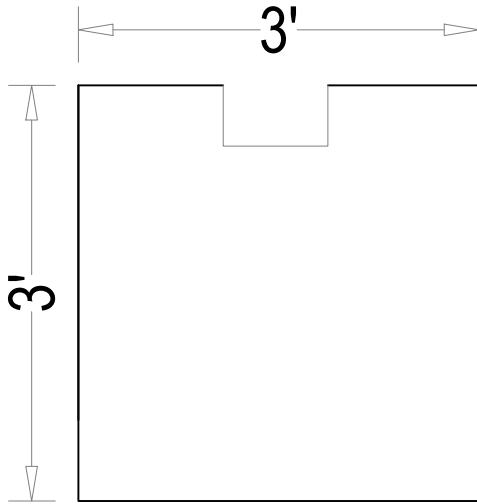
DATE:19/11/2023

EQUIPMENT NAME : WORK TABLE FOR RATIONAL OVEN

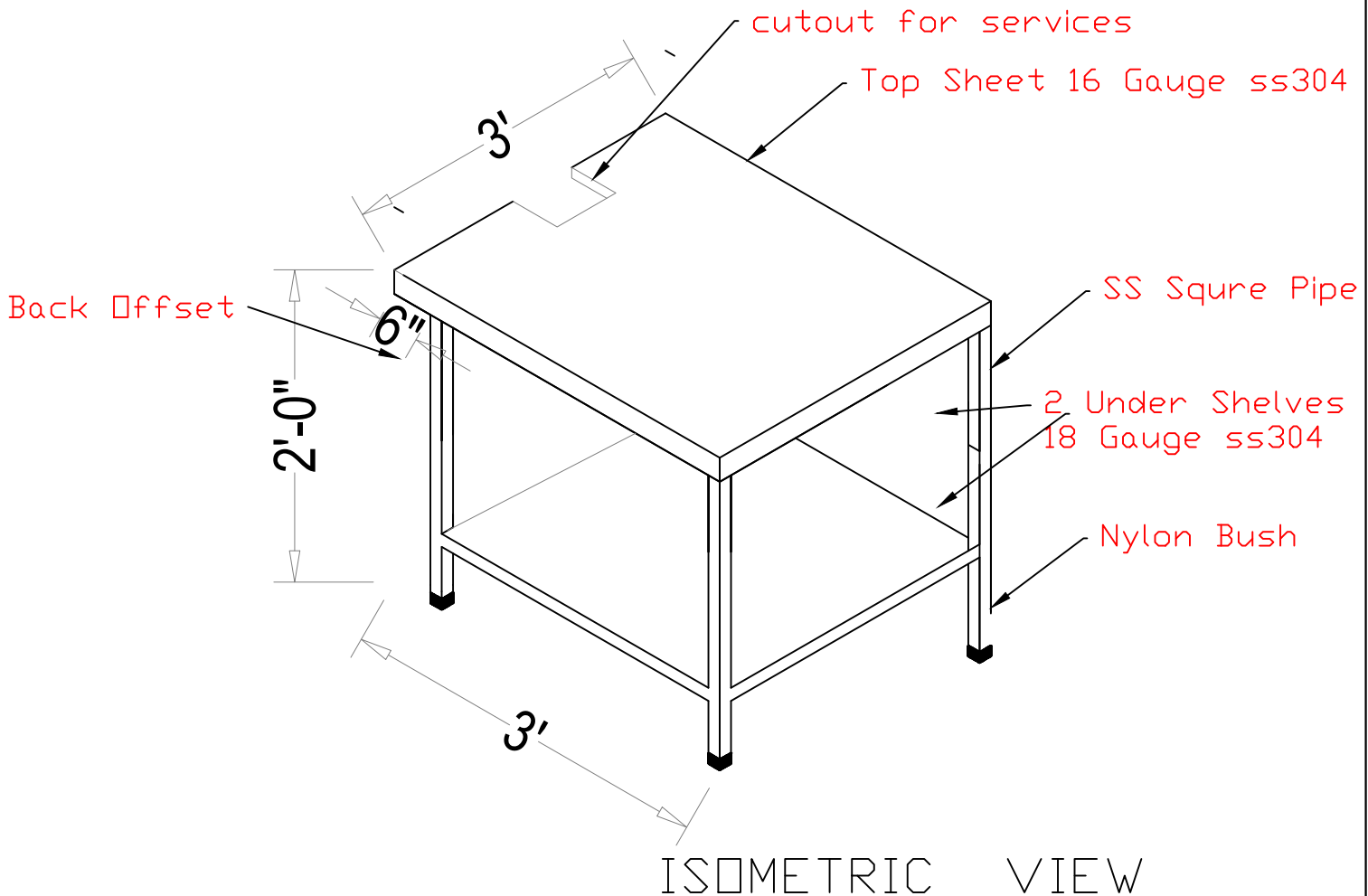
REVISION -

EQUIPMENT SIZE : 36"X36"X24"

SIGN -



TOP VIEW





N.N.DESIGN

KITCHEN, BAR & INTERIOR DESIGN CONSULTANT
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CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : KT-05

QTY : 01 NO

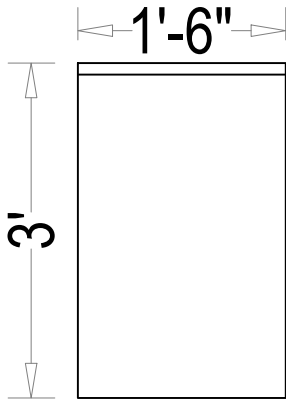
DATE:19/11/2023

EQUIPMENT NAME : WORK TABLE WITH 2 U/S

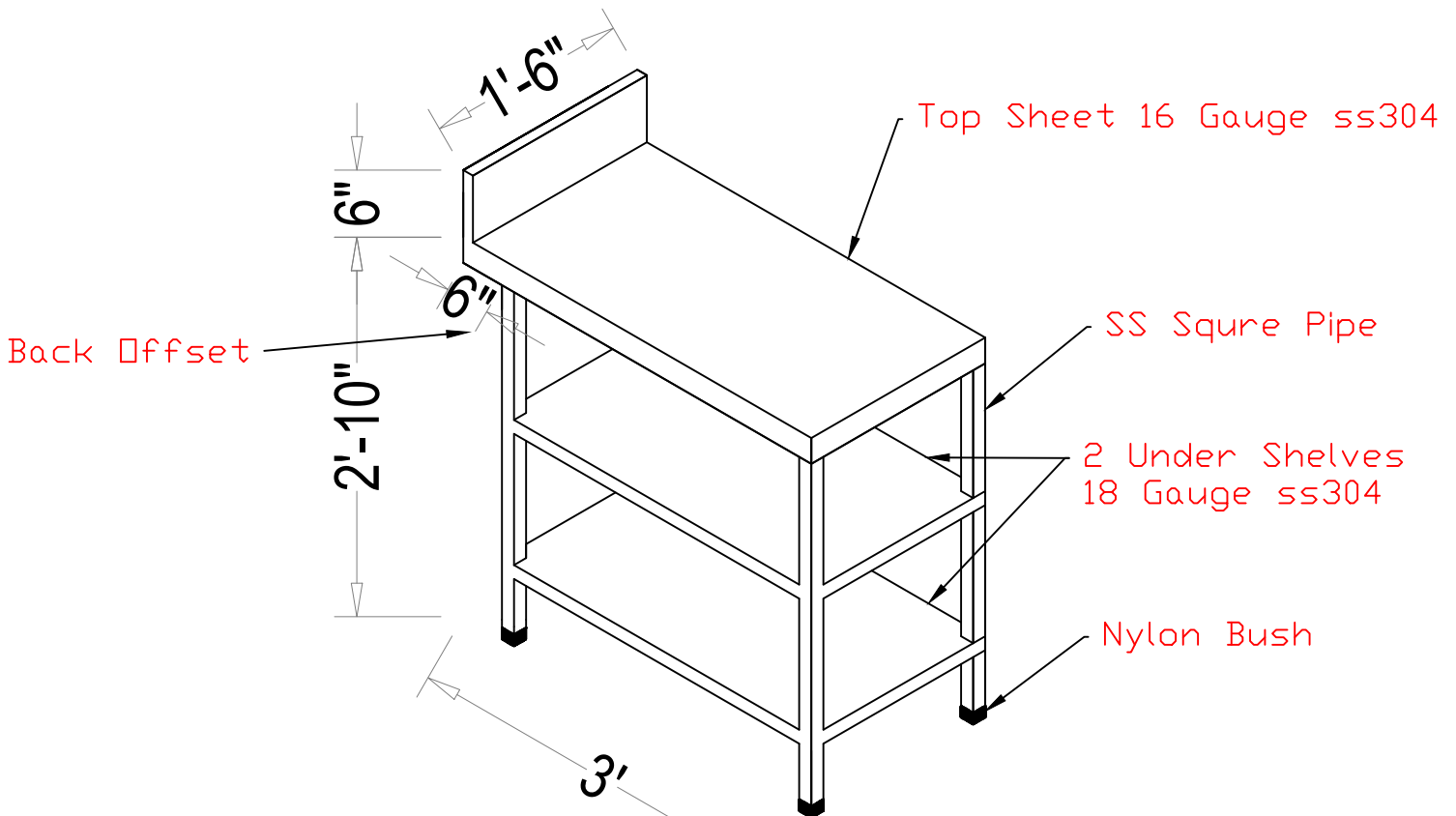
REVISION -

EQUIPMENT SIZE : 18"X36"X34"+6"

SIGN -



TOP VIEW



ISOMETRIC VIEW



N.N.DESIGN

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CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : KT-06

QTY : 01 NO

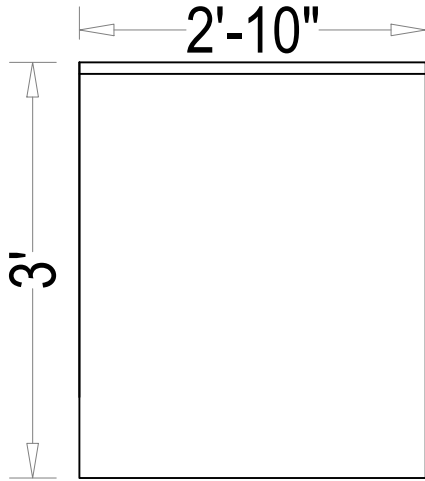
DATE:19/11/2023

EQUIPMENT NAME : WORK TABLE WITH 1 U/S FOR HOT PLATE

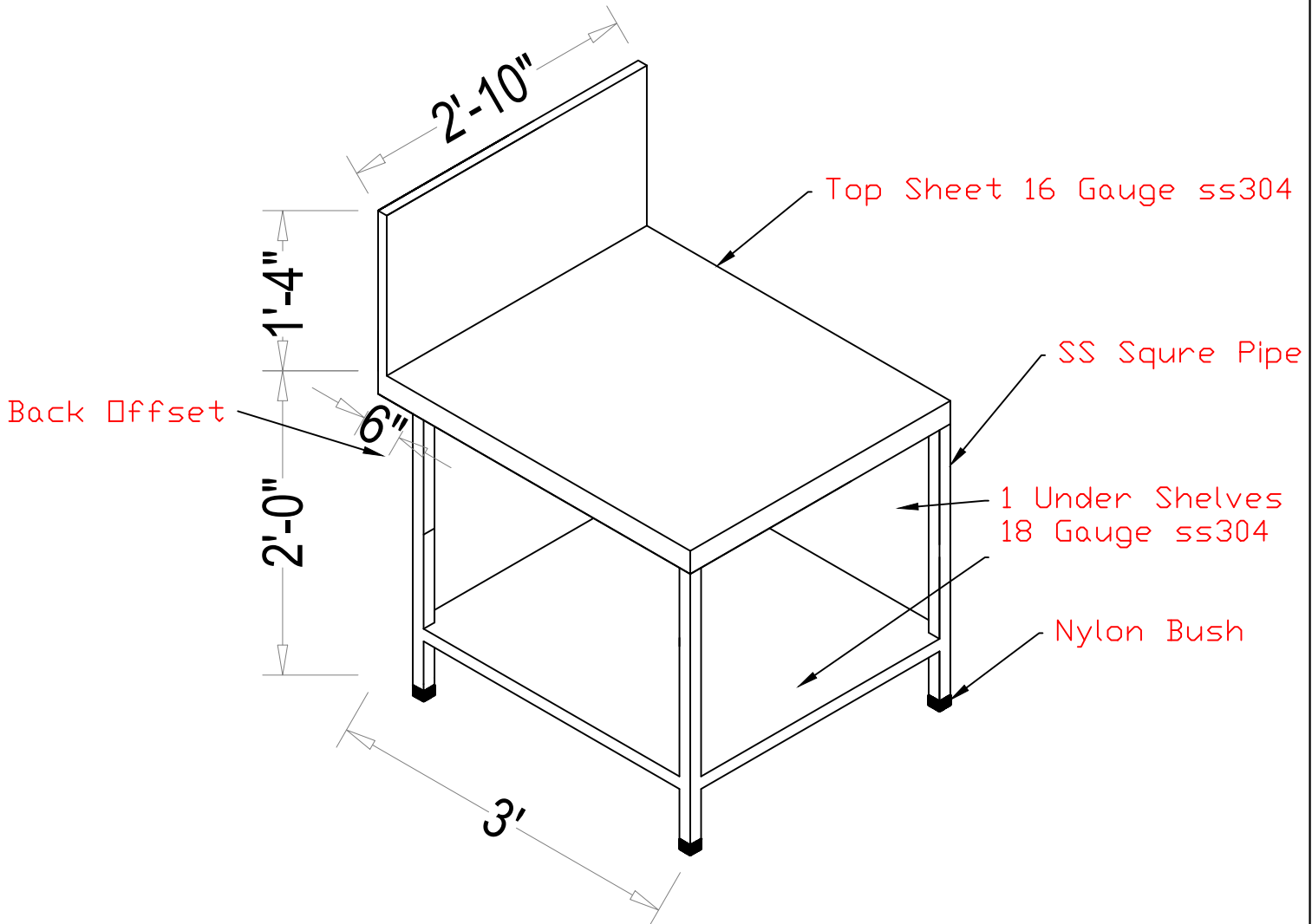
REVISION -

EQUIPMENT SIZE : 34"X 36"X 24"+16"

SIGN -



TOP VIEW



ISOMETRIC VIEW



N.N.DESIGN

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

SR.NO : KT-12

QTY : 01 NO

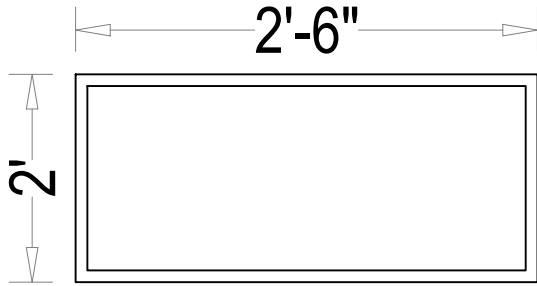
DATE:19/11/2023

EQUIPMENT NAME : 5 SHELF SS STORAGE RACK

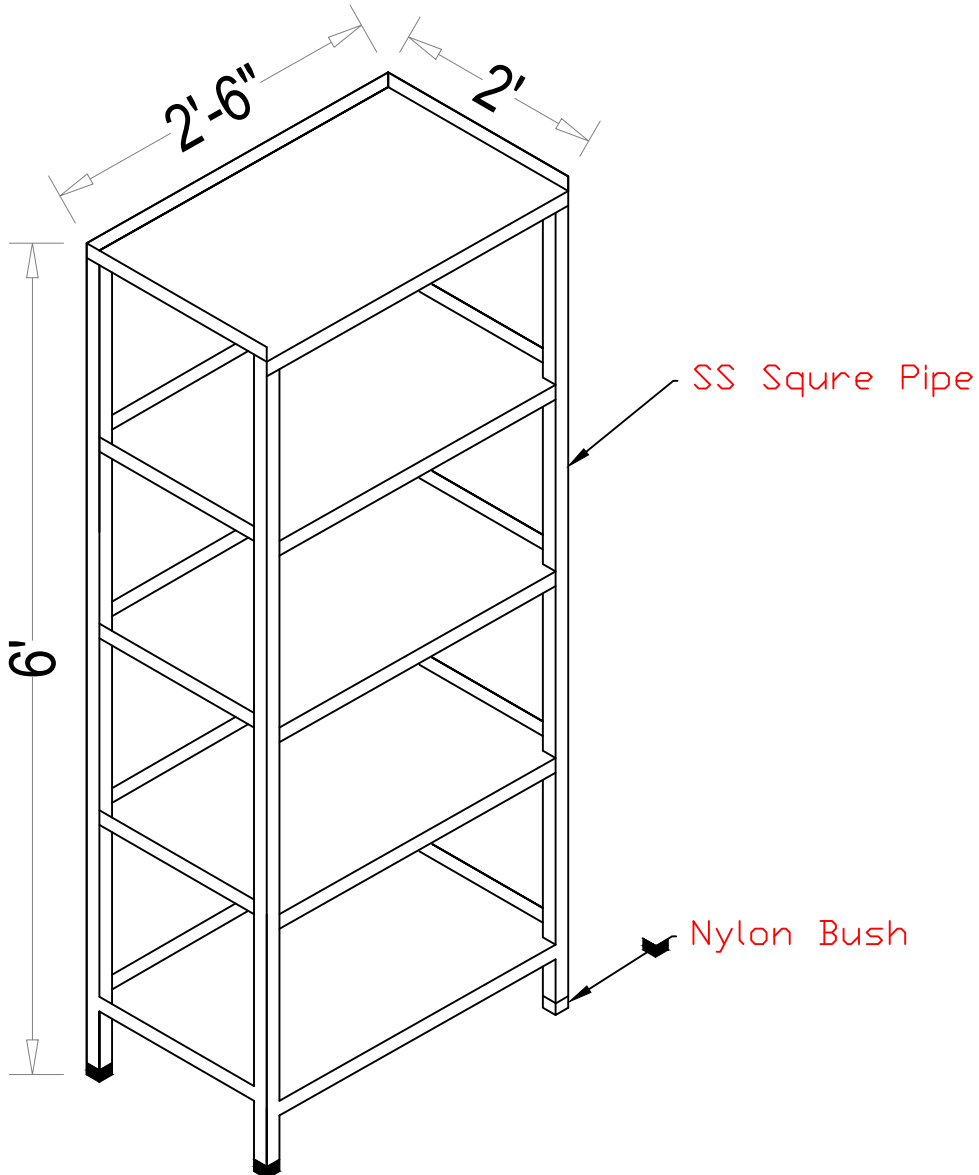
REVISION -

EQUIPMENT SIZE : 30"X24"X72"

SIGN -



TOP VIEW



ISOMETRIC VIEW



N.N.DESIGN

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

SR.NO : DW-02

QTY : 01 NO

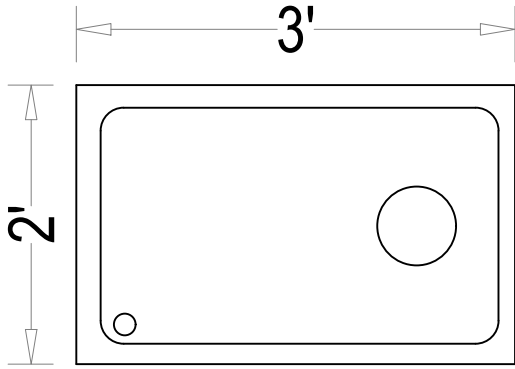
DATE:19/11/2023

EQUIPMENT NAME : SOILED DISH LANDING TABLE WITH C/B

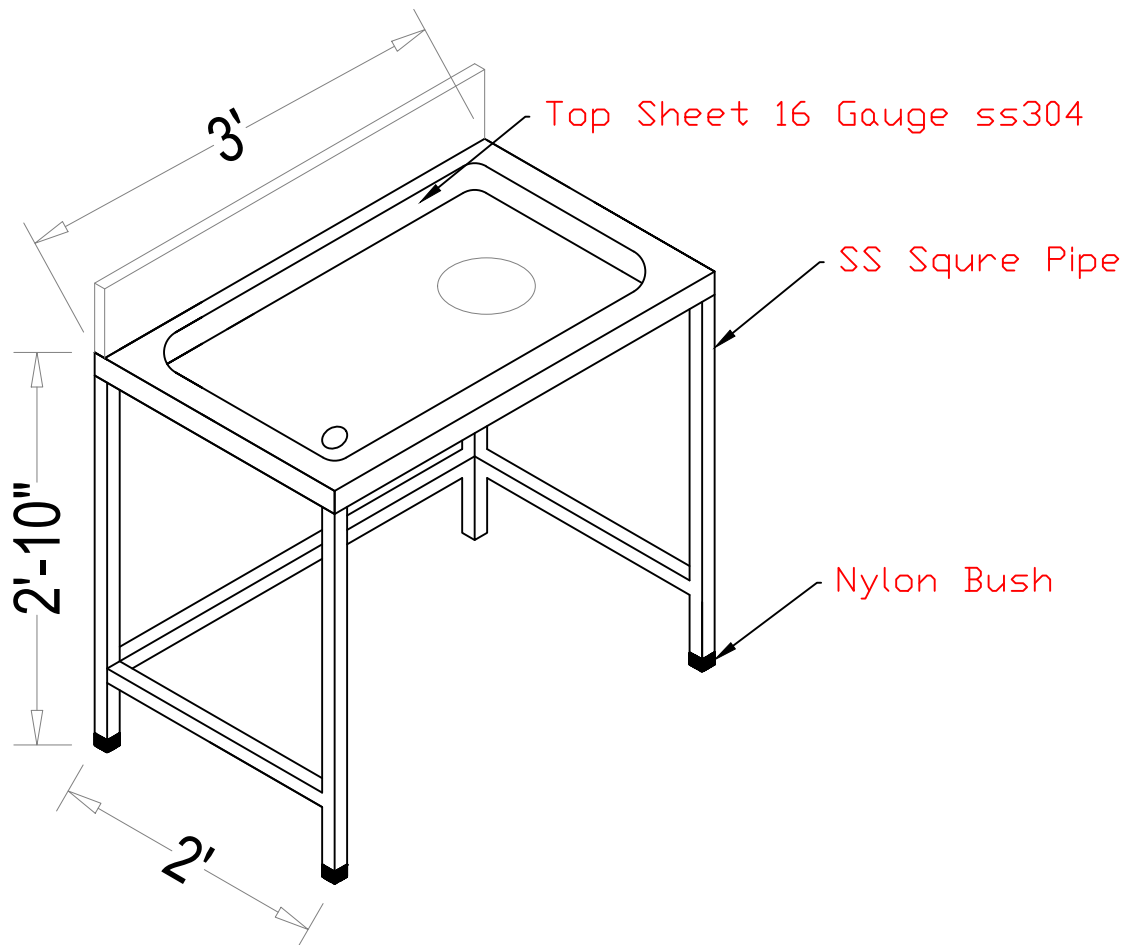
REVISION -

EQUIPMENT SIZE : 36"X24"X34"

SIGN -



TOP VIEW



ISOMETRIC VIEW



N.N.DESIGN

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

SR.NO : DW-03

QTY : 01 NO

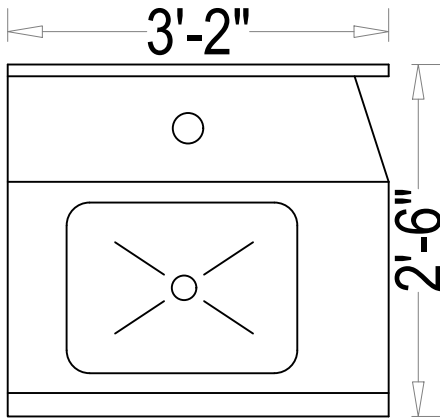
DATE:19/11/2023

EQUIPMENT NAME : LOADING SINK TABLE WITH C/B

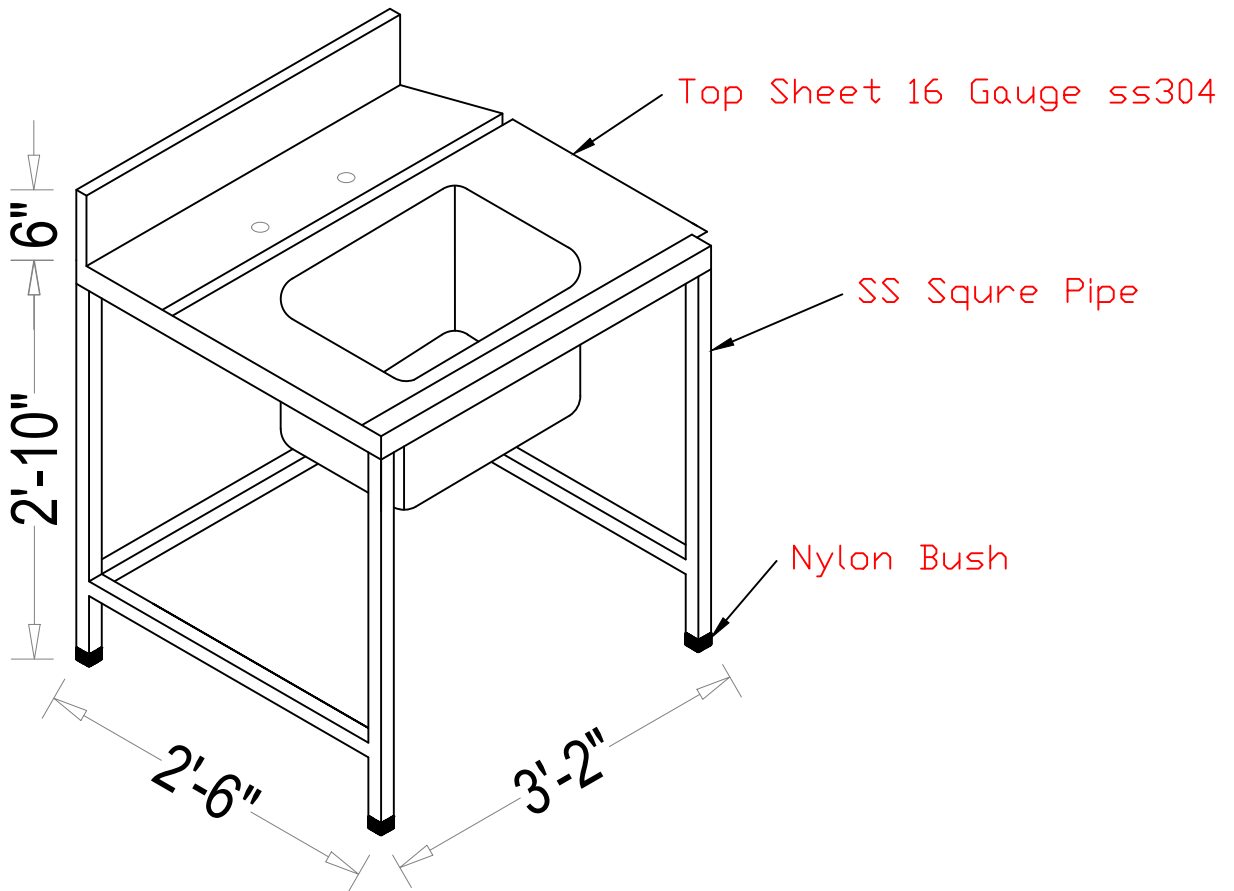
REVISION -

EQUIPMENT SIZE : 38"X30"X34"+6"

SIGN -



TOP VIEW



ISOMETRIC VIEW



N.N.DESIGN

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

SR.NO : DW-05

QTY : 01 NO

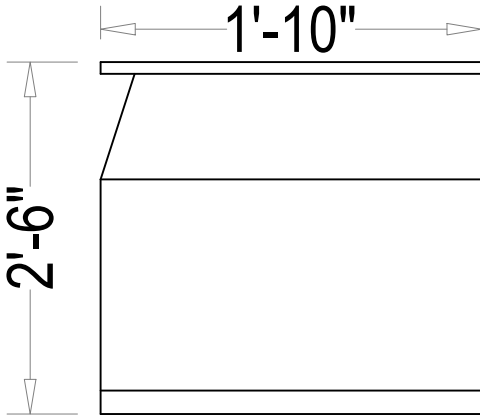
DATE:19/11/2023

EQUIPMENT NAME : UNLOADING TABLE

REVISION -

EQUIPMENT SIZE : 22"X30"X34"+6"

SIGN -

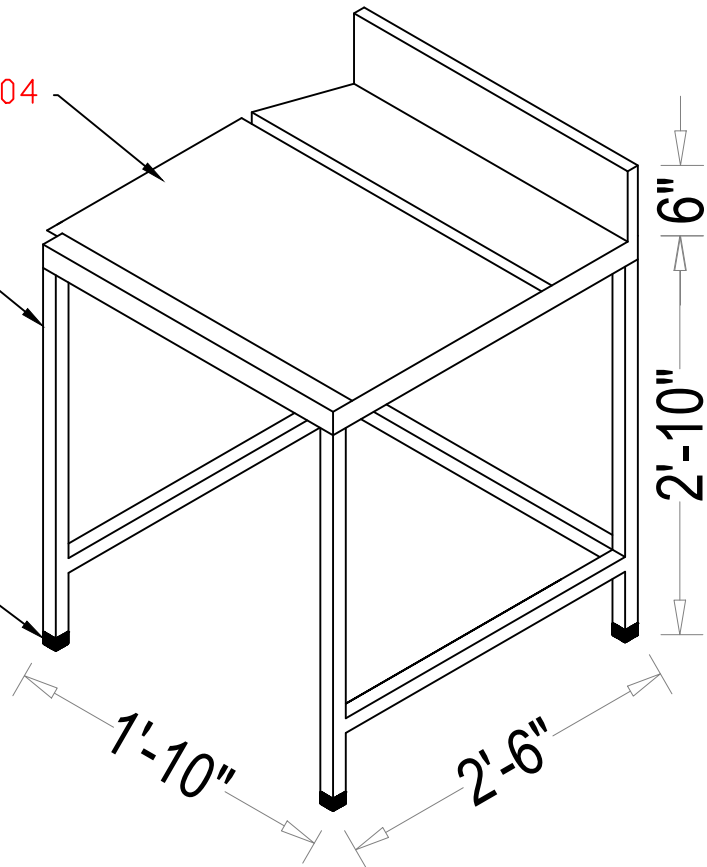


TOP VIEW

Top Sheet 16 Gauge ss304

SS Square Pipe

Nylon Bush



ISOMETRIC VIEW



N.N.DESIGN

KITCHEN, BAR & INTERIOR DESIGN CONSULTANT
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

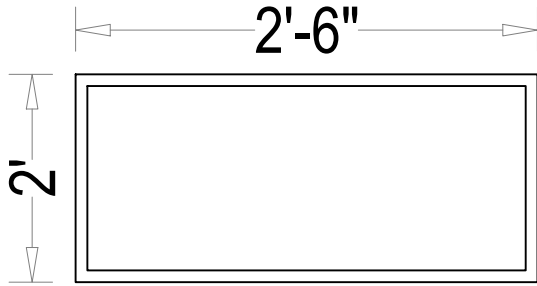
DATE:19/11/2023

EQUIPMENT NAME : CLEAN DISH RACK

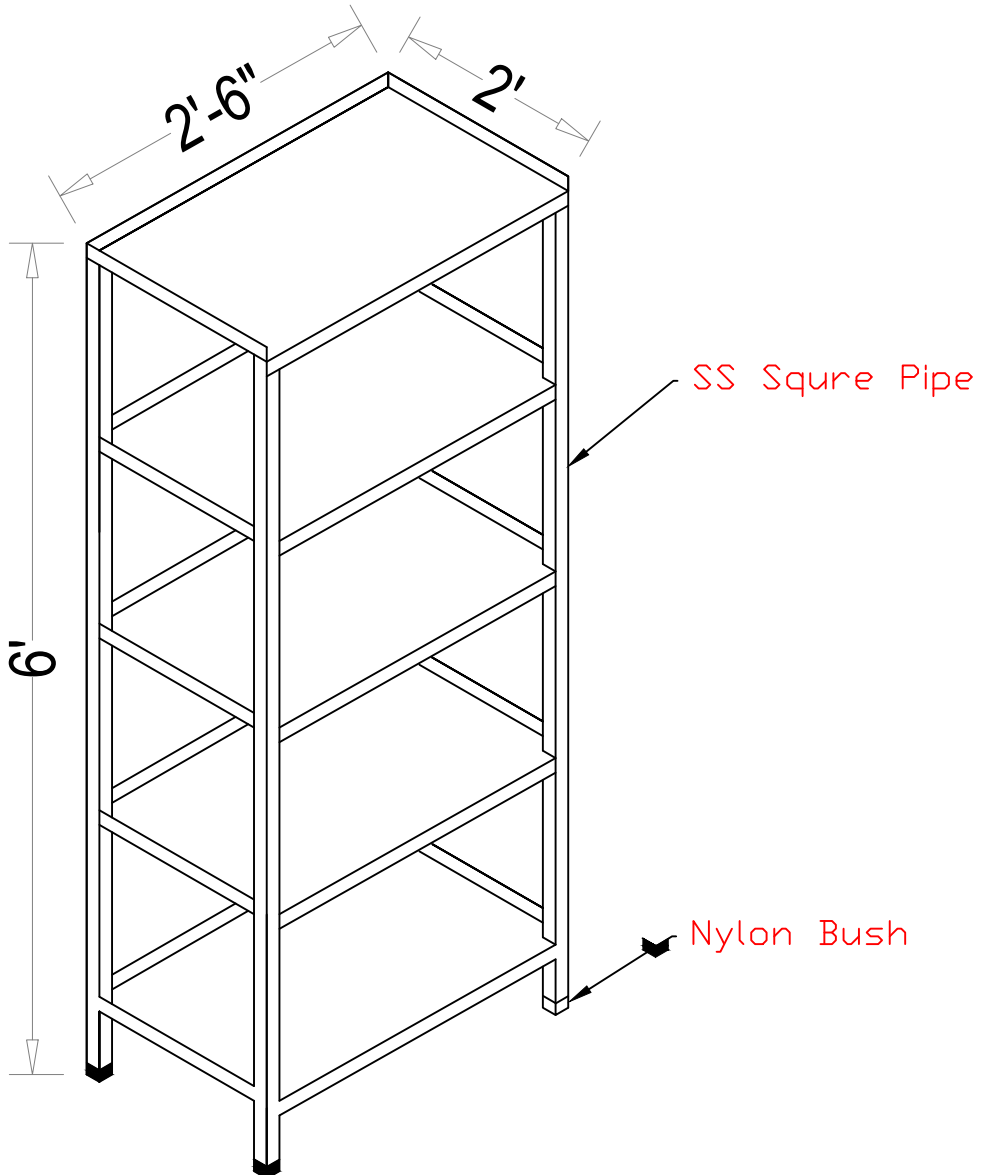
REVISION -

EQUIPMENT SIZE : 30"X24"X72"

SIGN -



TOP VIEW



ISOMETRIC VIEW



Electrolux

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



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 accommodate 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.

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 accommodate 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

APPROVAL: _____



Electrolux

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

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



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

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

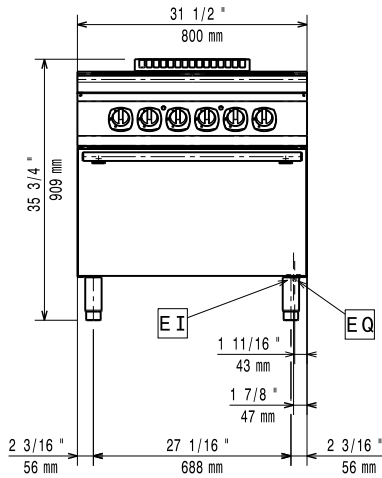
2014.10.24



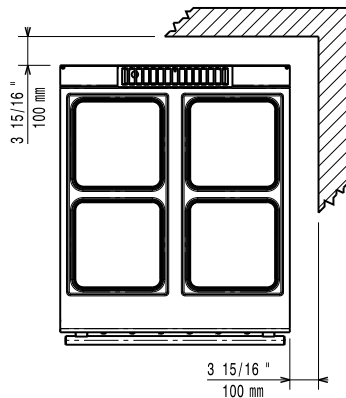
Electrolux

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

Front

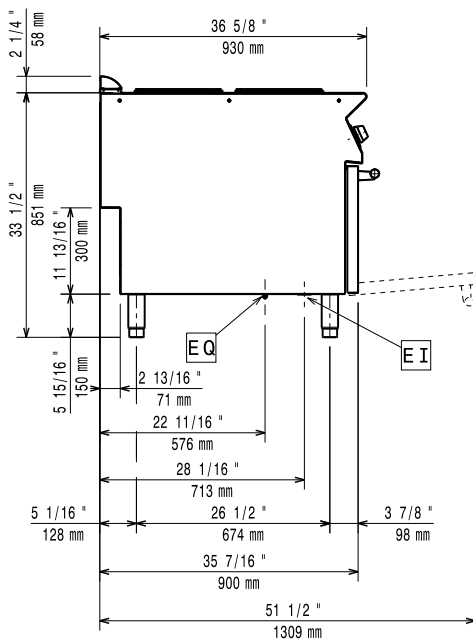


Top



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:

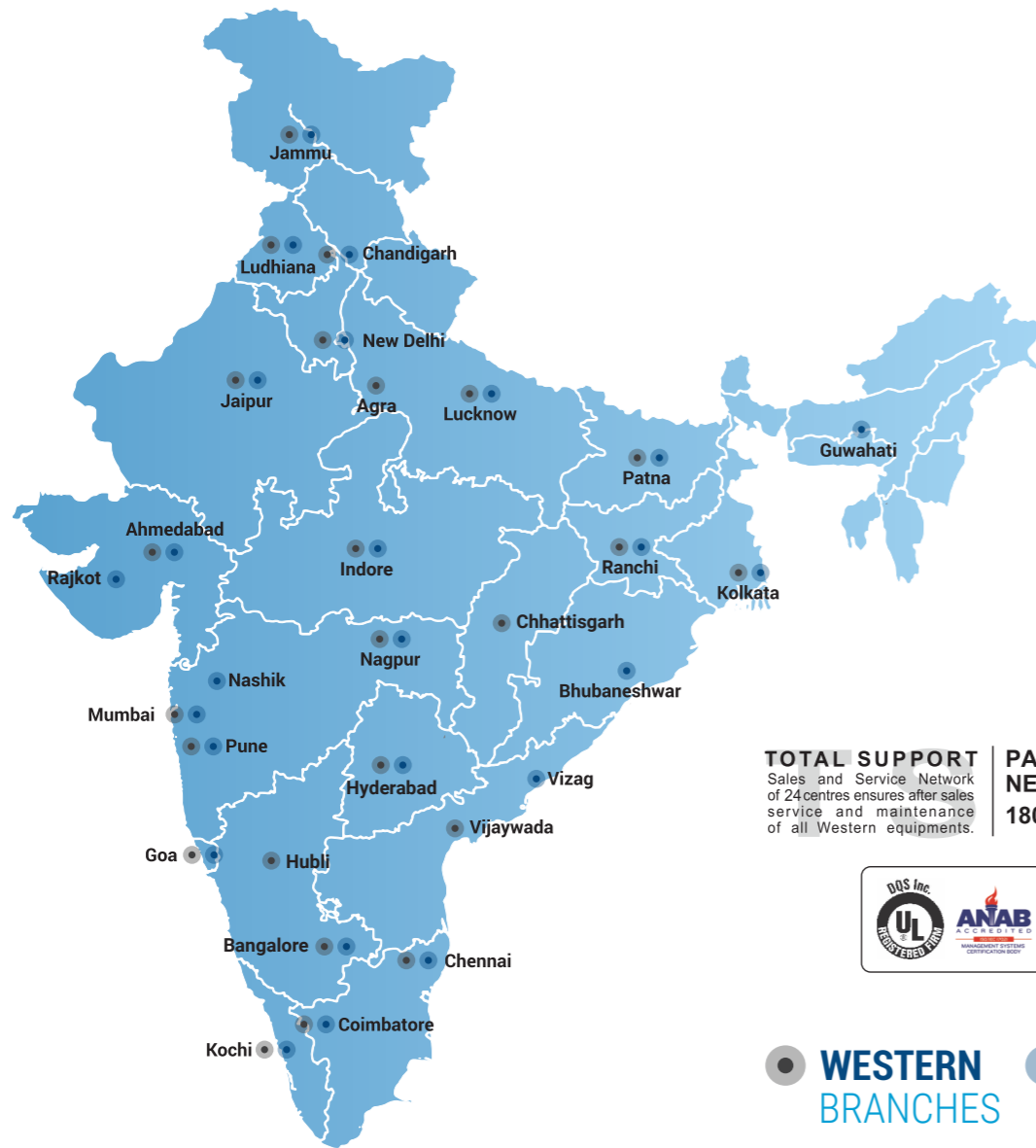
Front Plates Power:	4 - 4 kW
Back Plates Power:	4 - 4 kW
Front Plates dimensions:	300x300 300x300
Back Plates dimensions:	300x300 300x300
Oven working Temperature:	110 °C MIN; 285 °C MAX
Oven Cavity Dimensions (width):	575 mm
Oven Cavity Dimensions (height):	300 mm
Oven Cavity Dimensions (depth):	700 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 m ³
391167 (E9ECEH4QEN)	1.03 m ³

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.



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

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



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Pune:- 2163/26, Manas Building, Near Nilayam theatre, Sadashiv peth, Pune - 411030. Ph: 9860073030.
Nashik:- Bilvadal bungalow, Gaikwad Mala, Near Jain Bhavan, Nasik Road, Pin - 422101. Ph: 9765559949.
Nagpur:- Plot No 54, Veer Sawarkar Nagar, Near Chhatrapati Square, Nagpur - 440015. Ph: 9860239069.
Ahmedabad:- 203, ABC-II, Opp. Wagh Bakri Tea Lounge, Near St. Xavier College Corner, Off CG Road, Navrangpura, Ahmedabad - 380009. Ph: 9909990827.
Rajkot:- Served From Ahmedabad. Ph: 9925767474.
Goa:- Shop No.1 & 2, Ground Floor, Bearing S.V.No. 82/4, Mercurim, Agassaim - 403204, Goa. Ph: 7600020032.
Indore:- Plot No.160 PU 4 Scheme No. 54, A.B. Road, Indore - 452001. Ph: 7745990999.
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SOUTH ZONE:
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Cochin:- B.No: 2/378A, Methanam Road, Eloor North, Udyogamandal P.O. Kochi - 683501. Ph: 9745633376.
Hyderabad:- D.No: 2 - 99, K.S.Towers, Vennelagadda, Besides Sarvothama Care, Near Suchitra Centre, Jedimetla (V), Hyderabad - 55. Ph: 9885728001.
Bangalore:- Survey 42/1, Katha No. 191/142/1, Haralukkute Village, Begur Hobli, Trio Apparels Compound, Hosapalya, Muneswar Nagar, Kudlu Main Road, Bangalore 5600068. Ph: 9538118184.
Vijaywada:- Door No.2-105/2, Kamakshi Godown, Nallagunta Centre, Gollapudi, Vijaywada Rural, Krishna Dist., AP 521225. Ph: 9052220074.
Vizag:- Served from vijaywada. Ph: 9951052786.
Hubli:- C/O - Madhuban Industries, Plot No - 117, 179 Rayapur Industrial Area, Behind Navalur Railway Goods Shed, Dharwad - 580009 (Karnataka) Ph: 7600020032/9844242367.

EAST ZONE:
Kolkata:- 60C Chowringhee Road, 1st Floor, Suite No. C4, Kolkata - 700020. Ph: 7603041200/7797335678.
Bhubaneswar:- C/O-Lingaraj Body Building Works, Plot No-1143, Near U.G.M.E School, At-hanspal, PS-Mancheswar, Bhubaneswar - 752101 (ODISHA). Ph: 9777452203.
Patna:- S S Vihar, 4th Floor, Flat no.107, Station Road, Karbigahiya, Beside Bhagawati Complex and Ram Dulari Hotel, Patna - 800 001. Ph: 9142826595/8073666193.
Guwahati:- C/o. Laikolai Enterprises, House No.4, Bhagya Chandra Path, Chiralai Nagar, Guwahati - 781032. Ph: 9830361180.
Ranchi:- Lower Chutia, Samlong, Ranchi, Jharkhand - 834001. Phone: 9431107326.
Chattisgarh:- Block A, Flat no. 303, 3rd floor, Cross Road Apartment, Amlidih, Raipur. Ph: 8889098789.

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Jaipur:- Hall Mark, Special ("F"), Road No:-1, Industrial Estate 22 Godam, Jaipur, Rajasthan - 302006. Ph: 9828922244.
Lucknow:- Ho. No. 610/2395 (533a) Faizullahganj - 3, Keshav Nagar, Sitapur Road, Lucknow (U.P) Pin - 226021. Ph: 9919466664.
Ludhiana:- 4222/1, Bent Pura, Chandigarh Road, Behind Sictech Computer, Ludhiana - 141010. Ph: 9988802850 / 9501905943.
Chandigarh:- Near Hotel Kk Residency Shop No-1, House No-213 Sector 52, Village- Kajheri Chandigarh (U.T) Contact Pin No 160047. Ph: 9779944557.
Jammu:- Biipur, Purmandal Road, Samba Jammu-181133 (INDIA). Ph: 9419228046 / 7051372565.
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HOSHIZAKI



**STAINLESS
STEEL SERIES**



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Email: sales@westernequipments.com
Website: www.westernequipments.com

UPRIGHT CHILLER / FREEZER

CHILLER

FREEZER



Volume: 628 Liters
Dimensions (with 90mm leg): 700 (W) x 818 (D) x 1990 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: 4 nos. of shelves

Product Variation:



HRW-77MS4 / LS4

HFW-77MS4-IC / LS4-IC

Volume: 628 Liters
Dimensions (with 90mm leg): 700 (W) x 818 (D) x 1990 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -7°C to -25°C
Door / Shelf: 4 nos. of shelves



Volume: 1119 Liters
Dimensions (with 90mm leg): 1200 (W) x 818 (D) x 1990 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: 8 nos. of shelves

Product Variation:



HRW-127MS4 / LS4

HFW-127MS4-IC / LS4-IC

Volume: 1119 Liters
Dimensions (with 90mm leg): 1200 (W) x 818 (D) x 1990 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -7°C to -25°C
Door / Shelf: 8 nos. of shelves



Volume: 1365 Liters
Dimensions (with 90mm leg): 1400 (W) x 818 (D) x 1990 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: 8 nos. of shelves

Product Variation:



HRW-147MS4 / LS4

HFW-147MS4-IC / LS4-IC

Volume: 1365 Liters
Dimensions (with 90mm leg): 1400 (W) x 818 (D) x 1990 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -7°C to -25°C
Door / Shelf: 8 nos. of shelves



STATIC RANGE



RTSW97MS4-GNTE

Volume: 270 Liters
Dimensions (with Castors): 900 (W) X 700 (D) X 1056 (H)
Power Supply: 230V AC / 50 Hz
Temperature Range: -2°C to 8°C
Door / Shelf: 4 nos. of shelves / 4 rail sets

RTSW137MS4-GNTE

Volume: 417 Liters
Dimensions (with Castors): 1350 (W) X 700 (D) X 1056 (H)
Power Supply: 230V AC / 50 Hz
Temperature Range: -2°C to 8°C
Door / Shelf: 6 nos. of shelves / 6 rail sets



HRSW-76MS4

Volume: 507 Liters
Dimensions (with 90mm leg): 660 (W) x 750 (D) x 1890 (H)
Power Supply: 230V AC / 50 Hz
Temperature Range: 0°C to 12°C
Door / Shelf: 4 nos. of shelves

HFSW-76MS4

Volume: 507 Liters
Dimensions (with 90mm leg): 680 (W) x 760 (D) x 1890 (H)
Power Supply: 230V AC / 50 Hz
Temperature Range: -10°C to -25°C
Door / Shelf: 4 nos. of shelves

UPRIGHT COMBI



Volume: Freezer: 305 Liters
 Chiller: 305 Liters
Dimensions (with 90mm leg): 700 (W) x 818 (D) x 1990 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: Freezer: -16°C to -23°C
 Chiller: -2°C to 12°C
Door / Shelf: 4 nos. of shelves

Product Variation:



HRFW-77MS4 / LS4



Volume: Freezer: 510 Liters
 Chiller: 510 Liters
Dimensions (with 90mm leg): 1200 (W) x 818 (D) x 1990 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: Freezer: -7°C to -25°C
 Chiller: -2°C to 12°C
Door / Shelf: 8 nos. of shelves



HRFW-127MS4 / LS4



HRSW-126MS4

Volume: 988 Liters
Dimensions (with 90mm leg): 1200 (W) x 750 (D) x 1890 (H)
Temperature Range: 0°C to 12°C
Door / Shelf: 8 nos. of shelves

HFSW-126MS4

Volume: 988 Liters
Dimensions (with 90mm leg): 1220 (W) x 760 (D) x 1890 (H)
Temperature Range: -10°C to -25°C
Door / Shelf: 8 nos. of shelves

• LS4 INDICATES LED (OPTIONAL)

LONG GLASS UNITS



HRW-77LS4-LG

Volume: 628 Liters
Dimensions: 700 (W) x 818 (D) x 2050 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: Full Glass Door - 4 Shelves



HRW-127LS4-LG

Volume: 1119 Liters
Dimensions: 1200 (W) x 818 (D) x 2050 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: Full Glass Door - 8 Shelves



UPRIGHT SHOWCASE

SRC900-HL

Volume: 803 Liters
Dimensions (with 150mm leg): 900 (W) x 785 (D) x 2188 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: Full Glass Door - 10 nos. of shelves

Product Variation:



Basic Model

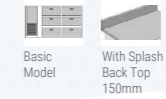
DRAWER SERIES



RTDW120MS4-33

Volume: 324 Liters
Dimensions (with 150mm leg): 1240 (W) x 760 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: NA

Product Variation:



Basic Model

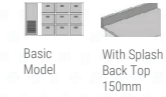
With Splash Back Top 150mm



RTDW170MS4-333

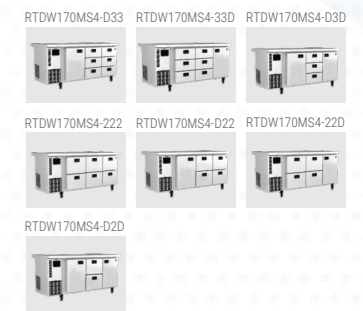
Volume: 478 Liters
Dimensions (with 150mm leg): 1660 (W) x 760 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: NA

Product Variation:



Basic Model

With Splash Back Top 150mm



RTDW137MS4-33

Volume: 305 Liters
Dimensions (with 150mm leg): 1300 (W) x 700 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: NA

Product Variation:



Basic Model

With Splash Back Top 150mm

Prep. Table Single Row

Prep. Table Double Row

Prep. Table Single Row with SB

Prep. Table Single Row



RTDW187MS4-333

Volume: 461 Liters
Dimensions (with 150mm leg): 1765 (W) x 700 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: NA

Product Variation:



Basic Model

With Splash Back Top 150mm

Prep. Table Single Row

Prep. Table Double Row

Prep. Table Single Row with SB

Prep. Table Single Row



STAINLESS STEEL SERIES

UNDER COUNTER CHILLER / FREEZER

CHILLER

RTW-70MS4 / LS4

Volume: 171 Liters
Dimensions (with 150mm leg): 700 (W) x 755 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: 2 nos. of shelves

Product Variation:



RTW-120MS4 / LS4

Volume: 306 Liters
Dimensions (with 150mm leg): 1200 (W) x 750 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: 4 nos. of shelves

Product Variation:



RTW-126MS4 / LS4

Volume: 233 Liters
Dimensions (with 150mm leg): 1200 (W) x 600 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: 4 nos. of shelves

Product Variation:



RTW-150MS4 / LS4

Volume: 418 Liters
Dimensions (with 150mm leg): 1500 (W) x 750 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: 4 nos. of shelves

Product Variation:



RTW-156MS4 / LS4

Volume: 318 Liters
Dimensions (with 150mm leg): 1500 (W) x 600 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: 4 nos. of shelves

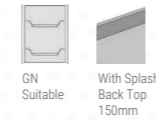
Product Variation:



FREEZER

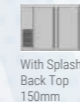
FTW-70MS4 / LS4

Volume: 171 Liters
Dimensions (with 150mm leg): 700 (W) x 755 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -7°C to -23°C
Door / Shelf: 2 nos. of shelves



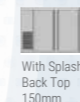
FTW-120MS4 / LS4

Volume: 306 Liters
Dimensions (with 150mm leg): 1200 (W) x 750 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -7°C to -23°C
Door / Shelf: 4 nos. of shelves



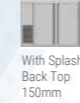
FTW-126MS4 / LS4

Volume: 233 Liters
Dimensions (with 150mm leg): 1200 (W) x 600 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -7°C to -23°C
Door / Shelf: 4 nos. of shelves



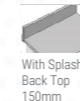
FTW-150MS4 / LS4

Volume: 418 Liters
Dimensions (with 150mm leg): 1500 (W) x 750 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -7°C to -23°C
Door / Shelf: 4 nos. of shelves



FTW-156MS4 / LS4

Volume: 318 Liters
Dimensions (with 150mm leg): 1500 (W) x 600 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -7°C to -23°C
Door / Shelf: 4 nos. of shelves



CHILLER

RTW-127MS4-GN / LS4-GN

Volume: 282 Liters
Dimensions (with 150mm leg): 1200 (W) x 700 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: 4 nos. of shelves

Product Variation:



RTW-177MS4-GN / LS4-GN

Volume: 436 Liters
Dimensions (with 150mm leg): 1660 (W) x 700 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: 6 nos. of shelves

Product Variation:



RTW-180MS4 / LS4

Volume: 526 Liters
Dimensions (with 150mm leg): 1800 (W) x 750 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: 6 nos. of shelves

Product Variation:



RTW-186MS4 / LS4

Volume: 400 Liters
Dimensions (with 150mm leg): 1800 (W) x 600 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -2°C to 12°C
Door / Shelf: 6 nos. of shelves

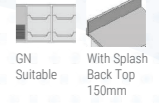
Product Variation:



FREEZER

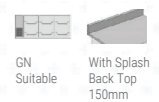
FTW-127MS4-GN / LS4-GN

Volume: 282 Liters
Dimensions (with 150mm leg): 1200 (W) x 700 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -7°C to -23°C
Door / Shelf: 4 nos. of shelves



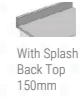
FTW-177MS4-GN / LS4-GN

Volume: 436 Liters
Dimensions (with 150mm leg): 1660 (W) x 700 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -7°C to -23°C
Door / Shelf: 6 nos. of shelves



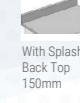
FTW-180MS4 / LS4

Volume: 526 Liters
Dimensions (with 150mm leg): 1800 (W) x 750 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -7°C to -23°C
Door / Shelf: 6 nos. of shelves



FTW-186MS4 / LS4

Volume: 400 Liters
Dimensions (with 150mm leg): 1800 (W) x 600 (D) x 850 (H)
Power Supply: 230V AC / 50Hz
Temperature Range: -7°C to -23°C
Door / Shelf: 6 nos. of shelves



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)	
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	
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	
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

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

Latent heat load	569 W
Sensible heat output	680 W
Noise level (electric)	55 dBA
Noise level (gas)	60 dBA

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.

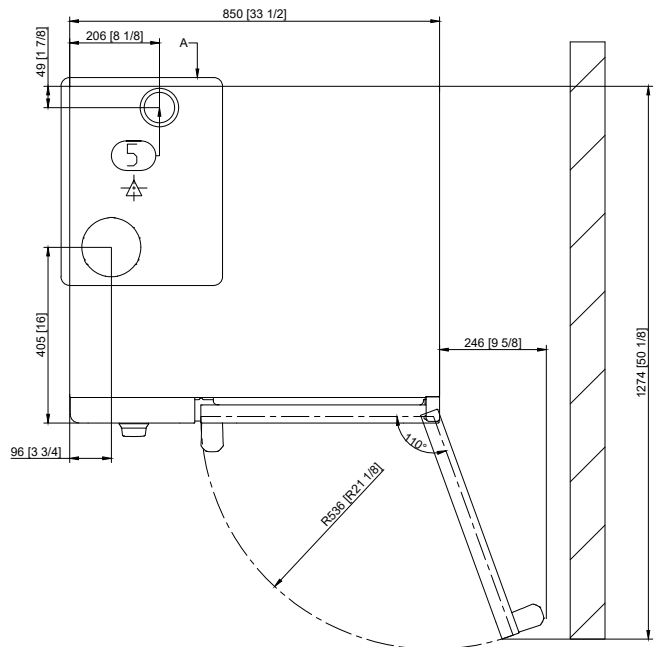
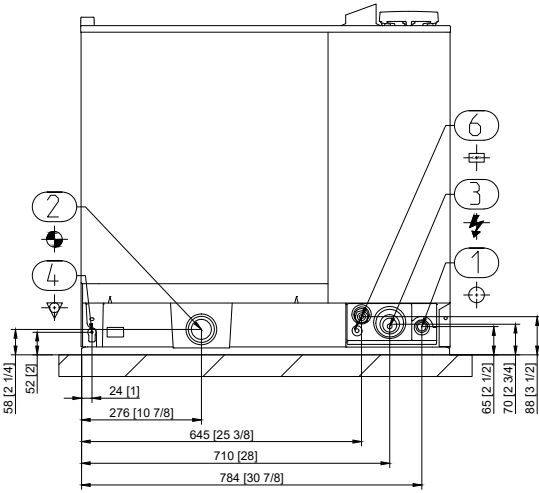
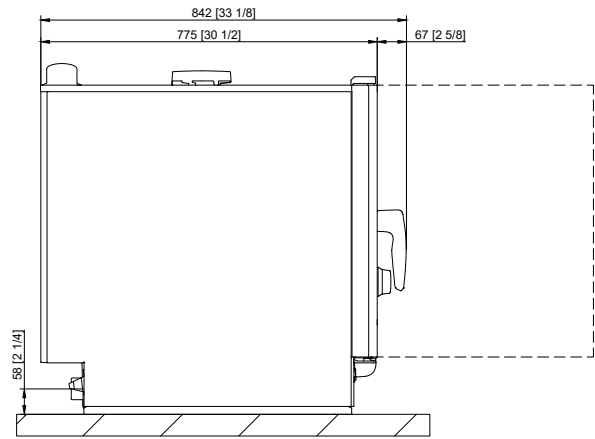
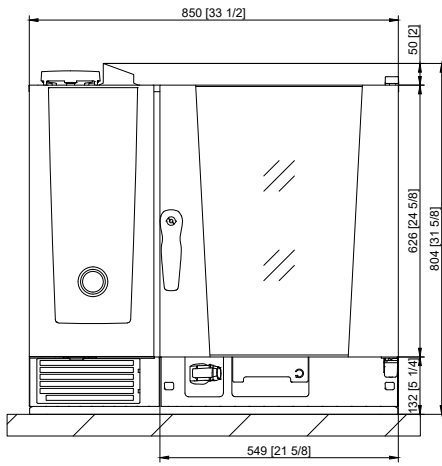
Installation conditions

- > 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

P50

The professional rack passthrough dishwasher

**POWERFUL. EFFICIENT.
SIMPLE TO USE.**





Contact us Equipment / Pre-Mix Chiller / HE 120

[Draft Beer Equipment, Pre-Mix Chiller](#)



 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](#)



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

Two year warranty

For more information visit our website at www.hoshizaki-europe.com
Hoshizaki Europe B.V. retains the right to change products and their specifications without prior notice.

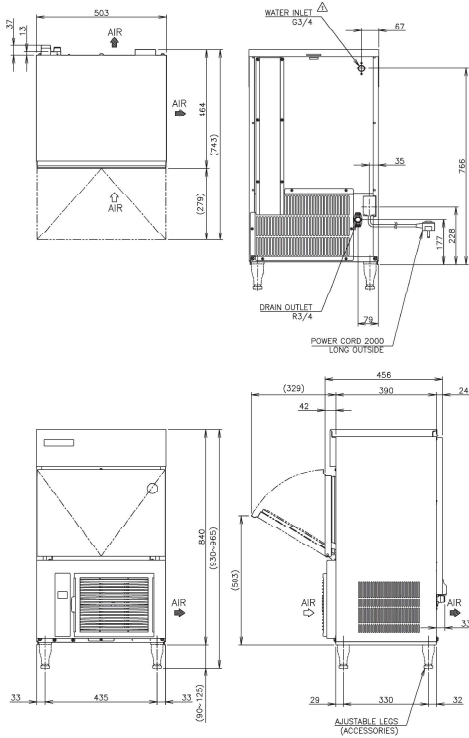




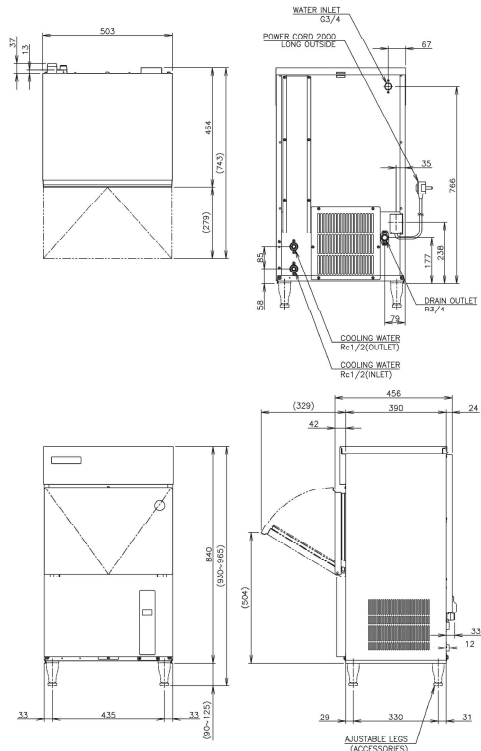
HOSHIZAKI

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

For more information please contact your local sales office:

Hoshizaki Belgium: info@hoshizaki.be
 Hoshizaki Deutschland: info@hoshizaki.de
 Hoshizaki France: info@hoshizaki.fr
 Hoshizaki Iberia: info@hoshizaki.es
 Hoshizaki Middle East: sales@hoshizaki.ae

Hoshizaki Nederland: sales@hoshizaki.nl
 Hoshizaki United Kingdom: uksales@hoshizaki.co.uk
 Other countries: sales@hoshizaki.nl

www.hoshizaki-europe.com



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Mukunda Foods Electric Double Deep Fat Fryer, Model Name/Number: Eco-Fryer 22l

₹ 67,000

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by: Mukunda Foods Private Limited, Bengaluru

Product Specifications

Brand	Mukunda Foods
Model Name/Number	Eco-Fryer 22L
Time Control	Yes

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

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

Diced Ice Markers							
Model Name	SL35AG	SL60AG	SL90AG	SL180AG	SL260AG	SL350AG	CM650A
Type	Ice Cuber	Ice Cuber	Ice Cuber	Ice Cuber	Ice Cuber	Ice Cuber	Ice Cuber
Production In 24 Hrs (Kg)	20	32	46	88	100	155	300
Storage Capacity (Kg)	4	9	25	40	60	65	Bin Separate
Cube Size (g)	14	14-17-32-41	14-17-32-41	14-17-32-41	14-17-32-41	14-17-32-41-60	14-17-32-41-60
Voltage / Frequency / Phase	230V ~ 50 Hz -1 Ph	230V ~ 50 Hz -1 Ph	230V ~ 50 Hz -1 Ph	230V ~ 50 Hz -1 Ph	230V ~ 50 Hz -1 Ph	230V ~ 50 Hz -1 Ph	230V ~ 50 Hz -1 Ph
Inlet Water Temp °C	+15°C	+15°C	+15°C	+15°C	+15°C	+15°C	+15°C
Power Input (Watt)	320	350	450	800	850	1400	2600
Cooling System	Air-Cooled	Air-Cooled	Air-Cooled	Air-Cooled	Air-Cooled	Air-Cooled	Air-Cooled
Dimension (W x D x H) mm	355 x 404 x 590	387 x 465 x 687	497 x 592 x 797	735 x 603 x 907	735 x 603 x 1007	840 x 740 x 1075	1250 x 580 x 848
Net Weight (Kg)	30	38	52	71	74	118	152



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)
•	•	•	•	•	•
•	•	•	•	•	•
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



FKG-120



FKG-320/400



FKG-371



FKG-230/330/430



FKG-600 DD/
730 DD



FKG-1000S

ISO 9001
ISO 14001



Technical Specification

Product/Model Specification	Upright Showcase Freezers				Upright Showcase Coolers										
	NFG-200	NFG-450	NFG-1000A	NFG-1500	FKG-120	FKG-230	FKG-320	FKG-330	FKG-371	FKG-400	FKG-430	FKG-600 DD	FKG-730 DD	FKG-1000S	FKG-1500
Capacity (litres)	211	578	1078	1657	120	200	300	300	381	400	400	630	690	1030	1657
Dimension (inch) Width	24	27	54	81	22	20	21	22	23	24	25	36	46	47	81
Depth	28	28	28	28	23	23	25	24	23	27	24	27	22	28	28
Height	39	78	78	78	39	60	68	71	73	78	81	78	78	78	78
Temperature Range	-18°C - -22°C*				2°C - 10°C										
Wheels	Yes	Yes	Yes	Yes	No	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
Refrigerant	R404a	R404a	R404a	R404a	R600a	R600a	R134a	R600a	R134a	R134a	R600a	R134a	R290	R134a	R134a
Rated Load, Wattage	700	1000	1100	1300	135	152	220	165	350	230	200	350	255	550	800
No. of Baskets/Shelves	2	5	10	4+4+4	1+2	3	4	4	6	4	4	4+4	4+4	4+4	4+4+4
No. of Lids/Doors	1	1	2	3	1	1	1	1	1	1	1	2	2	2	3

* Suitable to work at ambient temperature 28°C



MS RACK with 5 shelves 18 G



INSECT KILLER

Ninja 2x20 Stainless Steel

Price: **Price On Request**

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Specifications

	Ninja 2x20 Stainless Steel
Body Material	Stainless Steel
Dimension	360 MM (H) X 610 (W) X 115 MM (D)
Power	230 V
Type	Ceiling / Wall Mounting
Tubes	Two Tubes 24" / 18watts Electronic Chock 18 Watts
Transformer	1 KV