

INTRODUCTION

Welcome to the World of CaterWize!

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

Inside this catalogue, you'll discover:

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

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

An Extension of Your Catering Journey:

This catalog is a curated selection of our most popular and versatile catering equipment and supplies. To ensure we have something for every catering need, our website offers an even wider range of products. Haven't found what you're looking for? Don't hesitate to contact our friendly team on page 132. They'll be happy to assist you in finding the perfect fit for your specific catering needs.

Pricing and Additional Options:

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

We look forward to catering to your success!

Visit Us Online:



www.caterwize.co.za



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ABOUT US

Headquartered in Stikland, Bellville, CaterWize is a leading supplier of commercial foodservice equipment in South Africa, supporting restaurants, bakeries, butcheries, cafés, takeaways, and hospitality businesses nationwide.

We are the sole trusted distributor of Aloma, Columba, Virello, and Structo, supplying high-quality equipment built for performance, durability, and reliability in demanding commercial environments.

Our dedicated customer care team supports all equipment supplied, providing reliable after-sales service to keep your operations running smoothly.



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At CaterWize, we're committed to growing South Africa's culinary landscape by providing affordable, high-quality kitchen equipment. Our goal is to empower every chef, restaurateur, and butcher to create culinary masterpieces and deliver exceptional quality, contributing to a thriving and diverse food industry in our nation. We also proudly support blockmen and butcheries with reliable equipment designed to meet the demands of professional meat preparation and processing.

With a dedicated local delivery team in Cape Town and strong relationships with some of the country's leading courier companies, we offer a reliable nationwide delivery network.

THE CONTENT

BAKING EQUIPMENT

PAGE

4 - 21

BUTCHERY EQUIPMENT

PAGE

22 - 35

CATERING EQUIPMENT

PAGE

36 - 75

FUN FOOD EQUIPMENT

PAGE

76 - 91

REFRIGERATION EQUIPMENT

PAGE

92 - 115

TABLES & SHELVES

PAGE

116 - 122

UTILITIES

PAGE

123 - 130

CONTACT DETAILS

PAGE

132

PLEASE NOTE

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



BAKING EQUIPMENT

ESSENTIALS FOR BAKING

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



BAKING EQUIPMENT

Bread Slicers	6
Cake Mixers	7
Convection Ovens	8
Deck Ovens - Electric	9 - 10
Deck Ovens - Gas	11 - 13
Dough Mixers	14
Dough Rollers	15
Dough Dividers	16 - 17
Dough Sheeters	18
Electric Provers	19
Pizza Ovens	20 - 21



ELECTRIC BREAD SLICER

Model - HLM-31H

SPECIFICATIONS

Electricity	0.35KW, 220V, 50HZ
Bread Length	375mm
Body	Heavy Duty Stainless Steel
Slicing Thickness	12mm
Dimensions	745mm x 510mm x 710mm
Weight	66Kg

Features

- Fits 375mm bread, adjustable sizing.
- Consistent 12mm slices, uniform quality.
- Low noise output.
- Adjustable feet
- Heavy Duty Stainless Steel construction.
- 0.35Kw, energy-efficient operation.



Did You Know?

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



CAKE MIXER - 10L

Model - B10

SPECIFICATIONS

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



CAKE MIXER - 20L

Model - B20

SPECIFICATIONS

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



CAKE MIXER - 30L

Model - WG-B30

SPECIFICATIONS

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

Features

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

Included:



Dough Hook



Beater



Whisk

CONVECTION OVENS

BAKE WITH UNMATCHED PRECISION



CONVECTION OVEN - 435mm

Model - OT-FDJ-4A

SPECIFICATIONS

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



CONVECTION OVEN - 600mm

Model - OT-FDJ-8A

SPECIFICATIONS

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

Note: Must be connected to an isolator.

Features

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



CONVECTION OVEN STAND

Model - COS-1, COS-2

SPECIFICATIONS

Supported Tray Size	600mm x 400mm Trays
Tray Amount	8 (4 per side)
Supported Tray Type	Pans or G/N Pans
Suitable Model	OT-FDJ-8A (COS-1) or OT-FDJ-4A (COS-2)

Did You Know?

Convection ovens, equipped with hot air circulation, are a game-changer in commercial kitchens, reducing cooking times and ensuring consistent, evenly cooked dishes for chefs and bakers.



DECK OVENS - ELECTRIC

ELEVATE YOUR BAKING GAME



DECK OVEN (1 DECK, 2 TRAYS)

Model - HGB-20D

SPECIFICATIONS

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



DECK OVEN (1 DECK, 3 TRAYS)

Model - HGB-103D

SPECIFICATIONS

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



DECK OVEN (2 DECK, 4 TRAYS)

Model - HGB-40D

SPECIFICATIONS

Electricity	13.2KW, 380V, 3-Phase
Temperature Range	20°C - 400°C
Chamber Size	860mm x 640mm x 230mm
Trays Included	4 (600mm x 400mm)
Dimensions	1220mm x 820mm x 1130mm
Weight	155Kg



DECK OVEN (2 DECK, 6 TRAYS)

Model - HGB-26D

SPECIFICATIONS

Electricity	16.8KW, 380V
Temperature Range	20°C - 400°C
Chamber Size	1300mm x 640mm x 230mm
Trays Included	6 (600mm x 400mm)
Dimensions	1660mm x 820mm x 1130mm
Weight	190Kg

Did You Know?

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



DECK OVEN (3 DECK, 6 TRAYS)

Model - HGB-60D

SPECIFICATIONS

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



DECK OVEN (3 DECK, 9 TRAYS)

Model - HGB-90D

SPECIFICATIONS

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



LOCKABLE CASTORS



EVEN STATIC HEAT DISTRIBUTION



VERSATILE USE



INCLUDED BAKING TRAY

TRAY SPECIFICATIONS

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





DECK OVENS - GAS



GAS DECK OVEN (1 DECK, 2 TRAYS)

Model - HLY-102

SPECIFICATIONS

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



GAS DECK OVEN (1 DECK, 3 TRAYS)

Model - HLY-103E

SPECIFICATIONS

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



GAS DECK OVEN (2 DECK, 4 TRAYS)

Model - HLY-204

SPECIFICATIONS

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



GAS DECK OVEN (2 DECK, 6 TRAYS)

Model - HLY-206E

SPECIFICATIONS

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

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



GAS DECK OVEN (3 DECK, 6 TRAYS)

Model - HLY-306

SPECIFICATIONS

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



GAS DECK OVEN (3 DECK, 9 TRAYS)

Model - HLY-309E

SPECIFICATIONS

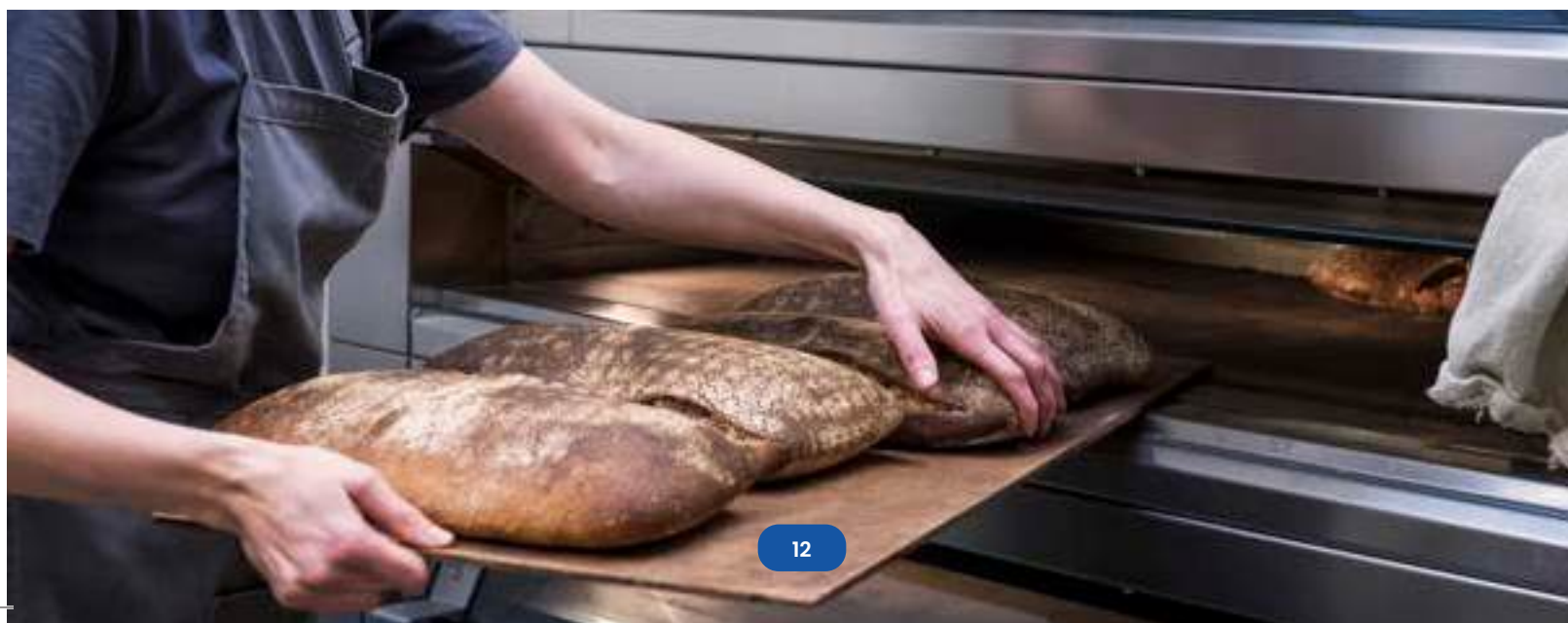
BTU	128,000
Electricity	225W, 220V, 50Hz
Temperature Range	20°C - 400°C
Gas Pressure	2.8KPA
Trays Included	9 (600mm x 400mm)
LPGSA Approved	Yes
Dimensions	1820mm x 920mm x 1720mm
Weight	315Kg



INCLUDED BAKING TRAY

TRAY SPECIFICATIONS

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



Deck Oven Features

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



EXHAUST FUNCTION



SELF-IGNITING



LOCKABLE CASTORS

OPTIONAL EXTRAS

Pizza Stone

Model - PS-01

Dimensions 600x400mm

Material Ceramic



S-Steel Baking Tray

Model - BT-01

Dimensions 600x400x20mm

Material Stainless Steel



Alu Baking Tray

Model - XMA10025

Dimensions 600x400x30mm

Material 0.6mm Aluminium



Alu Baking Tray

Model - XMA10028

Dimensions 600x400x30mm

Material 1mm Aluminium



Deck Oven Stand

Model - DOS-01

Supported Models HLY-102 & HGB-103D

Stand Material Stainless Steel



Deck Oven Stand

Model - DOS-02

Supported Models HLY-103E & HGB-103D

Stand Material Stainless Steel





DOUGH MIXERS

Models - H20, H30, H40, H50

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

Features

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



DIGITAL-TIMER



CONSISTENT



Model - H20



Model - H30



Model - H40



Model - H50

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



DOUGH ROLLER 300MM

Model - APD-30

SPECIFICATIONS

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

Features

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



DOUGH ROLLER 400MM

Model - APD-40

SPECIFICATIONS

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

Features

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



DURABLE S | STEEL



VERSATILE DOUGH THICKNESS



EASY TO USE

Did You Know?

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

DOUGH DIVIDER & ROUNDER

Model - HLM-36S

SPECIFICATIONS

Electricity	750W, 220V
Dough Range	20-70g
Processing time	10-15 Seconds
Output	36 equal size pcs
Dimensions	1350 x 660 x 630mm
Weight	308Kg



EFFICIENT



DIVIDES EVENLY



PERFECT BUNS



PERFECT DOUGHNUTS

Features

- Semi-automatic dividing & rounding.
- Produces 36 equal portions per cycle.
- Includes 2 interchangeable rounding plates.
- Adjustable dough weight range (20-70g).
- Stainless steel cutting knives.
- Heavy-duty industrial construction.

STREAMLINING FLATBREAD PRODUCTION

Once your portions are consistent, it becomes much easier to build a variety of menu items with efficiency and consistency. You can create options like stuffed pitas filled with shawarma, falafel, or grilled chicken, as well as naan pizzas, which are a quick and high-margin addition to any menu. Wraps and burritos are also easy to produce in volume, and flatbread tacos offer a great opportunity for fusion-style dishes that stand out.

This approach is highly effective for improving kitchen operations. It helps reduce food waste by ensuring accurate portioning, while also standardizing portions for better cost control. At the same time, it speeds up service, making it ideal for busy periods and high-volume environments.

For even greater efficiency, consider pre-dividing dough ahead of peak service times to keep operations flowing smoothly. Store portioned dough in lightly oiled, covered trays to maintain quality. Using a dough divider in combination with a sheeter can significantly boost output in high-volume production settings. Finally, tracking portion sizes against yield will give you better insight into costing and profitability, helping you run a more controlled and efficient operation.!





DOUGH SHEETER 400MM

Model - QS-400B2

SPECIFICATIONS

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

DOUGH SHEETER 630MM

Model - QS-630B2

SPECIFICATIONS

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

PU Belt Features

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

Additional Features

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

Did You Know?

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



ELECTRIC PROVERS

PROOF WITH PROFESSIONAL PRECISION



SINGLE DOOR PROVER - 16 TRAY

Model - WG-16C

SPECIFICATIONS

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



DOUBLE DOOR PROVER - 32 TRAY

Model - WG-32C

SPECIFICATIONS

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



Features

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



SINGLE DOOR PROVER - 6 TRAY

Model - WG-6C

SPECIFICATIONS

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

Features

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





ELECTRIC PIZZA OVEN (1 DECK)

Model - OT-661B

SPECIFICATIONS

Electricity	2KW, 220V
Body Material	Heavy Duty Stainless Steel
Pizza Plate Material	Cordierite - 'Baking Stone'
Dimensions	560mm x 530mm x 290mm
Weight	18Kg



ELECTRIC PIZZA OVEN (2 DECK)

Model - OT-662B

SPECIFICATIONS

Electricity	4KW, 220V
Body Material	Heavy Duty Stainless Steel
Pizza Plate Material	Cordierite - 'Baking Stone'
Dimensions	560mm x 530mm x 430mm
Weight	36Kg

Note: Must be connected to an isolator.

Features

- Even Heat Distribution: Ensures uniform heat for a perfectly crispy crust.
- Precision Temperature Control: Adjustable thermostat for accurate cooking temperatures.
- Durable Construction: Heavy-duty stainless steel body for long-lasting performance.
- Quick Preheating: Rapid heating elements to reduce waiting time.



PERFECT PIZZA-CHAR



VERSATILE USE

TIPS FOR PERFECT PIZZA WITH ALOMA PIZZA OVENS

Preheating your Aloma pizza oven is crucial for ensuring even cooking and achieving a desired crispy crust. Using fresh, high-quality ingredients such as fresh dough, premium cheese, and quality toppings will make a significant difference in the flavor and texture of your pizza.

Allowing your dough to rest and rise properly ensures a light and airy crust with the right amount of chewiness. When adding toppings, distribute them evenly to avoid soggy spots and ensure a balanced flavor in every bite. Rotating your pizza halfway through the cooking time helps achieve a uniformly golden crust and perfectly melted cheese.

Experimenting with the precise temperature controls of Aloma ovens can help you find your perfect baking temperature, and regular cleaning of the oven maintains optimal performance and prevents flavor contamination. With Aloma pizza ovens, every pizza is a masterpiece waiting to be created!





BUTCHERY EQUIPMENT

ESSENTIALS FOR BUTCHERIES

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



BUTCHERY EQUIPMENT

Bandsaw Bone Saw	24 - 25
Meat Mincers	26 - 27
Meat Mixers	28
Meat Tenderizer	29
Meat Slicers	30
Patty Press	31
Sausage Fillers	32 - 33
Vacuum Pack Machines	34

BANDSAW - BONE SAW

PRIME CUT, PERFECT CONTROL



BANDSAW - BONE SAW - 1650mm

Model - J210

SPECIFICATIONS

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

CUTTING CLEARANCE

Vertical	220mm
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Features

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



BANDSAW - BONE SAW - 2000mm

Model - J310

SPECIFICATIONS

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

CUTTING CLEARANCE

Vertical	300mm
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Features

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



BANDSAW - BONE SAW - 2870mm

Model - BSW-220

SPECIFICATIONS

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

CUTTING CLEARANCE

Vertical	380mm
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Features

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



Did You Know?

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



MEAT MINCER 42

Model - TC-42

SPECIFICATIONS

Electricity	4KW, 220V, Single phase
Productivity	Up to 600kg/h
Dimensions	530mm x 1020mm x 950mm
Weight	115Kg
Body	Stainless Steel

Included



FEATURES

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

Did You Know?

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





MEAT MINCER 12

Model - TT-12

SPECIFICATIONS

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

Included



MEAT MINCER 22

Model - TT-22

SPECIFICATIONS

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

Included



MEAT MINCER - 32

Model - TC-32

FEATURES

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

Included



SPECIFICATIONS

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





MEAT MIXER

Models - FMM20T, FMM40T, FMM60T

FEATURES

- **Tilting Bowl Design:** Allows easy and controlled unloading of mixed product, improving efficiency during batch processing.
- **20L-60L Bowl Volume:** Suitable for small to medium batch meat processing.
- **Stainless Steel Construction:** Hygienic, corrosion-resistant and easy to clean for food-safe operation.
- **Heavy-Duty Lid:** Secure lid design supports safe and controlled mixing.



MODEL	FMM20T	FMM40T	FMM60T
BOWL VOLUME	20L	40L	60L
CAPACITY	13-16Kg	26-35Kg	39-55Kg
DIMENSIONS	450 x 300 x 420mm	500 x 320 x 415mm	570 x 350 x 475mm
WEIGHT	9Kg	13.6Kg	17.7kg
MATERIAL	Stainless Steel	Stainless Steel	Stainless Steel



MEAT TENDERIZER - MANUAL

Model - MTS737

SPECIFICATIONS

Max Cutting Weight	175mm
Knives	37 x 2
Weight	5.5Kg
Dimensions	330 x 185 x 290mm
Material	Stainless Steel



Note:

Suitable for beef, pork, poultry and other boneless cuts, this manual meat tenderizer provides a dependable solution for operators looking to enhance product quality while maintaining full control over processing.



Features

- **Dual Blade System:** Equipped with 37 x 2 knives for efficient and consistent meat tenderising.
- **Cutting Width:** Suitable for a maximum cutting width of 175mm, ideal for common meat cuts.
- **Countertop Format:** Compact design allows easy integration into preparation & work areas.
- **Durable Construction:** Stainless steel, built for regular, hygienic use in butchery and foodservice environments.

Did You Know?

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

MEAT SLICER 220MM

Model - 220-ES8

SPECIFICATIONS

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

Blade Sharpener Included



MEAT SLICER 250MM

Model - 250-ES10

SPECIFICATIONS

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

Blade Sharpener Included



Features

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





PATTY PRESS

PERFECT PATTIES EVERY TIME



PATTY PRESS (100MM)

Model - WF-A100

SPECIFICATIONS

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



PATTY PRESS (130MM)

Model - WF-A130

SPECIFICATIONS

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



Features

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

Did You Know?

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

MANUAL SAUSAGE FILLERS

FILL SAUSAGES LIKE A PRO



SAUSAGE FILLERS

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

Features

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



Sausage Filler 3L
Model - TV-3L



Sausage Filler 5L
Model - TV-5L



Sausage Filler 7L
Model - TV-7L



Sausage Filler 10L
Model - TV-10L



Sausage Filler 15L
Model - TV-15L

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

STAINLESS STEEL NOZZLES INCLUDED



16mm 19mm 25mm 38mm





ELECTRIC SAUSAGE FILLERS

FILL SAUSAGES LIKE A PRO



Sausage Filler 10L
Model - TV-10LE



Sausage Filler 15L
Model - TV-15LE



Sausage Filler 20L
Model - TV-20LE



Sausage Filler 30L
Model - TV-30LE



MODEL	TV-10LE	TV-15LE	TV-20LE	TV-30LE
BODY MATERIAL	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
CAPACITY	10L	15L	20L	30L
NOZZLES INCLUDED	Yes	Yes	Yes	Yes
DIMENSIONS (L x W x H)	415x320x670mm	415x320x800mm	415x320x800mm	430x330x955mm
WEIGHT	30Kg	34Kg	45Kg	54Kg



STAINLESS STEEL
NOZZLES INCLUDED



Features

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

VACUUM PACK MACHINES

SEAL FRESHNESS IN, LOCK AIR OUT



VACUUM MACHINE 300MM

Model - DZ-300

SPECIFICATIONS

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

FEATURES

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



VACUUM MACHINE 400MM

Model - DZ-400

SPECIFICATIONS

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

FEATURES

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



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



DID YOU KNOW?

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



CATERING & SERVING

ESSENTIALS FOR CATERING & SERVING

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

CATERING EQUIPMENT

Bain Maries	38	Scales	69
Commercial Blenders	39	Toasters	70
Catering Pots	40-41	Trolleys	71
Chicken Rotisserie	42	Vegetable Cutters	72-74
Chip Dump	43	Wrapping Machines	75
Contact Grillers	44		
Deep Fryers - Electric	45-46		
Deep Fryers - Gas	48-50		
Electric Urns	51		
Food Displays	52		
Food Display Warmers	53-54		
Gas Boiling Tables	55		
Gas Shawarma Machine	56		
Grillers - Electric	57		
Grillers - Gas	58-59		
Heat Sealers	60		
Immersion Blenders	62		
Potato Chip Cutters	63		
Potato Peelers	64		
Pressure Fryers	65-66		
Rice Cookers	67		
Salamander	68		



BAIN MARIE WITH SNEEZE GUARD

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

FEATURES

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

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



BAIN MARIE 2 DIVISION

Model - HB-750

SPECIFICATIONS

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



BAIN MARIE 3 DIVISION

Model - HB-1080

SPECIFICATIONS

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



COMMERCIAL BLENDER

Models - ANS-5180B

FEATURES

- **Powerful Motor:** Effortlessly blends various ingredients
- **Variable Timer Control:** Adjustable timer for consistent blending results across batches.
- **Pulse Function:** Precise control for desired textures
- **Adjustable Speed:** Versatile blending options
- **Durable Blade System:** 304 stainless steel blades for efficient blending and longevity.
- **Jug Build:** Built for tough daily use, this heavy-duty blender jug resists cracks, wear, and impact while delivering reliable performance in busy commercial kitchens.



BLENDER WITH SOUND ENCLOSURE COVER

Model - ANS-3780B



FEATURES

- **Stainless Steel Blades:** Deliver superior blending performance.
- **Sound Enclosure Cover:** Minimizes noise disruption.
- **Easy-Operate Panel:** User-friendly controls for efficient blending.
- **Pulse Function:** Allows greater control over texture and blending precision.
- **Variable Timer Control:** Adjustable timer for consistent and repeatable blending results.
- **Ice Crushing Capability:** Suitable for crushing standard ice blocks for smoothies and beverages.
- **Jug Build:** Built for tough daily use, this heavy-duty blender jug resists cracks, wear, and impact while delivering reliable performance in busy commercial kitchens.



MODEL	ANS-5180B	ANS-3780B
ELECTRICITY	1800W, 220V	2200W, 220V
CAPACITY	1.8L	1.8L
BLADE MATERIAL	304 Stainless Steel	304 Stainless Steel
JAR MATERIAL	Polycarbonate (PC)	Polycarbonate (PC)
MOTOR	100% Copper Motor	100% Copper Motor
DIMENSIONS	210x180x490mm	250x240x520mm
WEIGHT	4.85 Kg	8.45 Kg



Note: Find Immersion Blenders on page 62

CATERING POTS

COOK BIG, SERVE BIG



CATERING POTS - 4 PIECE

Model - 00SP10

1.5L + 2.5L + 3.5L + 4.5L



CATERING POTS - 4 PIECE

Model - 00SP20

3.5L + 4.5L + 5.5L + 8L



CATERING POTS - 2 PIECE

Model - 00SP30

10L + 16L + 23L + 34L



CATERING POTS - 4 PIECE

Model - 00SP43

50L + 65L



CATERING POTS - 2 PIECE

Model - 00SP44

80L + 100L



CATERING POTS - 4 PIECE

Model - 00PS12

27L + 36L + 50L + 65L



Features

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

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

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

Did You Know?

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



Features

- Durable aluminium design.
- Even heat distribution.

CATERING POTS - 4 PIECE

Model - SCS004

SPECIFICATIONS

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





CHICKEN ROTISSERIE

Model - HEJ-266

SPECIFICATIONS

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

Note: Must be connected to an isolator.

Features

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

Did You Know?

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





CHIP DUMP

KEEP CHIPS CRISPY AND HOT

ELECTRIC CHIP DUMP

Model - HCW-620

SPECIFICATIONS

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



Did You Know?

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





CONTACT GRILL (SINGLE)

Model - HEG-811

SPECIFICATIONS

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



CONTACT GRILL (DOUBLE)

Model - HEG-813

SPECIFICATIONS

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

Features

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



Why contact grills?

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



DEEP FRYERS - ELECTRIC

FRY FAST, FRY FLAWLESSLY



SINGLE FRYER - 6L

Model - HEF-81A

SPECIFICATIONS

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

Included

1 x Baskets
1 x Night Cover



DOUBLE FRYER - 2x6L

Model - HEF-82A

SPECIFICATIONS

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

Included

2 x Baskets
2 x Night Covers



SINGLE FRYER - 11L

Model - HEF-11L

SPECIFICATIONS

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

Included

1 x Baskets
1 x Night Cover



DOUBLE FRYER - 2x11L

Model - HEF-11L-2

SPECIFICATIONS

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

Included

2 x Baskets
2 x Night Covers



Features

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



DOUBLE FRYER (2X14L) - 3 Phase

Model - OT-14L-2

SPECIFICATIONS

Electricity	9KW + 9KW
Capacity	14L + 14L
Dimensions	1130mm x 885mm x 485mm
Weight	50Kg
Included	2 x Baskets, Night Cover



SINGLE FRYER (28L) - 3 Phase

Model - OT-28L

SPECIFICATIONS

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



DOUBLE FRYER (2X28L) - 3 Phase

Model - OT-28L-2

SPECIFICATIONS

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

Features

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



SPAZA FRYER (2X21L)

Model - HEF-912

SPECIFICATIONS

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



Features

- **High-capacity dual tanks (2 × 21L):** Fry larger quantities at once, increasing output and reducing customer wait times during peak hours.
- **Powerful dual 4.5kW heating elements:** Ensures fast heat-up and consistent frying results for better food quality and efficiency.
- **Compact, space-saving design:** Ideal for spaza shops and small kitchens where space is limited but performance is essential.
- **Reliable 220V operation:** Works with standard South African power supply, making it easy to install and run without special electrical requirements.

Did You Know?

Spaza fryers are compact and cost-effective, perfect for small businesses seeking professional frying capabilities without the bulk of standard fryers—while delivering consistent, high-quality results that help maintain customer satisfaction and boost repeat sales.

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

DEEP FRYERS - GAS

FRY FAST, FRY FLAWLESSLY



SINGLE GAS FRYER - 6L

Model - HGF-71

SPECIFICATIONS

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

Included

- 1 x Basket
- 1 x Night Cover



DOUBLE GAS FRYER - 2x6L

Model - HGF-72

SPECIFICATIONS

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

Included

- 2 x Baskets
- 2 x Night Covers

Optional

Fryer Stand - MSS-01



Height:
650mm



DOUBLE GAS FRYER - 2x21L

Model - HGF-912

SPECIFICATIONS

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

Included

- 2 x Baskets
- 2 x Night Covers
- 1 x Stand



Did You Know?

A quality deep fryer doesn't just cook faster—it helps you achieve consistent, perfectly crispy results every time, thanks to precise temperature control.

That means less oil absorption, better-tasting food, and happier customers.



SINGLE GAS FRYER – 25L

Model - DCF3-LPG

SPECIFICATIONS

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

Included

2 x Baskets



Features

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

Did You Know?

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



SINGLE GAS FRYER - 16L

Model - OT-71A

SPECIFICATIONS

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



Optional
Fryer Stand - MSS-02

Height: 650mm

Included

1 x Basket 1 x Night Cover



DOUBLE GAS FRYER - 2 x 16L

Model - OT-72A

SPECIFICATIONS

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



Optional
Fryer Stand - MSS-03

Height: 650mm

Included

2 x Baskets 2 x Night Covers

Features

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





ELECTRIC WATER URN

BOILING FAST, EXCELLENT EFFECENCY

ELECTRIC WATER BOILERS

Models - W20MD02, W25MD02



Model - W20MD02

Model - W25MD02



FEATURES

- **Double Walled Stainless Steel Construction:** Improves heat retention, enhances safety and reduces energy loss compared to single-walled units.
- **Wide Temperature Range:** Adjustable heating between 30°C and 110°C for precise temperature control across multiple applications.
- **Non-Heat-Transmission Handles:** Allows safer handling during operation in busy service environments.
- **Locking Lid:** Minimises heat loss and helps prevent accidental spills.
- **Water Level Window:** Enables easy monitoring without opening the unit.
- **Anti-Drip Tap:** Provides clean, controlled dispensing with reduced mess.
- **Heating and Keep Warm Indicators:** Clear visual indicators display operational status.

MODEL	W20MD02	W25MD02
ELECTRICITY	2500W, 220V	2500W, 220V
VOLUME	20L	25L
TEMPERATURE RANGE	30°C – 110°C	30°C – 110°C
FINISH	Polished Stainless Steel	Polished Stainless Steel
INNER BODY MATERIAL	304 Stainless Steel	304 Stainless Steel
DIMENSIONS	340 x 340 x 570mm	340 x 340 x 610mm
WEIGHT	4.5Kg	5Kg



Did You Know?

A water boiler urn gives you instant access to large volumes of hot water—no waiting during busy service. Perfect for tea, coffee & other hot beverages, it improves speed, consistency, and efficiency in your kitchen while reducing energy waste.



FOOD DISPLAYS - AMBIENT

PERFECTION IN PRESENTATION

Columba



AMBIENT DISPLAY CABINET

Model - ZW-65

SPECIFICATIONS

Capacity	65L
Dimensions	550 x 398 x 381mm
Net Weight	17Kg
Shelving	1 Glass Shelf
Construction	Tempered Glass
Door Type	Rear Sliding Doors



AMBIENT DISPLAY CABINET

Model - ZW-120

SPECIFICATIONS

Capacity	120L
Dimensions	920 x 398 x 381mm
Net Weight	26Kg
Shelving	1 Glass Shelf
Construction	Tempered Glass
Door Type	Rear Sliding Doors



AMBIENT DISPLAY CABINET

Model - ZW-48

SPECIFICATIONS

Capacity	48L
Dimensions	920 x 330 x 200mm
Net Weight	14.5Kg
Shelving	None
Construction	Tempered Glass
Door Type	Rear Sliding Doors



AMBIENT DISPLAY CABINET

Model - ZW-68

SPECIFICATIONS

Capacity	68L
Dimensions	1200 x 330 x 200mm
Net Weight	18kg
Shelving	None
Construction	Tempered Glass
Door Type	Rear Sliding Doors

Features

- **All Tempered Glass Construction:** Durable glass panels designed for clear product visibility.
- **Neutral Display Design:** Suitable for ambient product presentation without refrigeration or heating.
- **Compact Countertop Format:** Ideal for cafés, bakeries and hospitality counters with limited space.

Did You Know?

Food display cabinets don't just store food—they actively increase sales by making your products more visible and appealing to customers. Freshness & good lighting lead to impulse purchases.



FOOD DISPLAY WARMERS

DISPLAY WARMLY, SERVE FRESHLY



FOOD DISPLAY WARMER (660MM)

Model - OT60-1

SPECIFICATIONS

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



FOOD DISPLAY WARMER (900MM)

Model - OT60-2

SPECIFICATIONS

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

FOOD DISPLAY WARMER (1200MM)

Model - OT60-3

SPECIFICATIONS

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



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



PIE DISPLAY WARMER (660MM)

Model - HW-2PS

SPECIFICATIONS

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

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



PIE DISPLAY WARMER (900MM)

Model - HW-3PS

SPECIFICATIONS

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



Did You Know?

Pie display warmers are engineered for perfectly even heat distribution, meaning every pie, front to back, stays consistently fresh and delicious, just like when it was first loaded. No soggy bottoms, no overcooked edges, just golden, ready-to-serve perfection all day long.

GAS BOILING TABLES

PERFECT TEMPRATURES, PERFECT PRODUCTIVITY



GAS BOILING TABLE – 2 BURNER

Model - BTG2002



GAS BOILING TABLE – 3 BURNER

Model - BTG2003



GAS BOILING TABLE – 4 BURNER

Model - BTG2004



GAS BOILING TABLE – 4 BURNER

Model - BTG3004



GAS BOILING TABLE – 6 BURNER

Model - BTG3006

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



Did You Know?

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

GAS SHAWARMA MACHINE

WRAP UP FLAVORS LIKE NEVER BEFORE



GAS SHAWARMA MACHINE (3 BURNER)

Model - OT-800B

SPECIFICATIONS

Body	Stainless Steel
BTU	31050
Dimensions	580mm x 630mm x 840mm
Weight	25Kg
Burners	3



GAS SHAWARMA MACHINE (4 BURNER)

Model - OT-950

SPECIFICATIONS

Body	Stainless Steel
BTU	41400
Dimensions	800mm x 510mm x 1120mm
Weight	27Kg
Burners	4



Features

- **Lightweight Design:** Weighs only 27kg, facilitating easy movement and installation
- **High Power:** Offers 41,400 BTU, providing efficient and powerful cooking
- **4 Burners:** Ensures even and consistent cooking of shawarma
- **Ideal for Busy Environments:** Designed for high-demand food service settings

Did You Know?

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



ELECTRIC GRILLERS

GRILL TO YOUR HEART'S DELIGHT



FLAT TOP GRIDDLE (550MM)

Model - HEG-818

SPECIFICATIONS

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



FLAT TOP GRIDDLE (720MM)

Model - HEG-820

SPECIFICATIONS

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



GRIDDLE HALF GROOVED (720MM)

Model - HEG-822

SPECIFICATIONS

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

Did You Know?

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

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



GAS FLAT TOP GRIDDLE (550MM)

Model - HGG-718

SPECIFICATIONS

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

Optional

Fryer Stand - MSS-01

Height: 650mm



GAS FLAT TOP GRIDDLE (720MM)

Model - HGG-720

SPECIFICATIONS

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



GAS GRIDDLE HALF GROOVED (720MM)

Model - HGG-722

SPECIFICATIONS

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



FLAME GRILLER

Models - GG-4, GG-6, GG-8, GG-10

These grills feature a durable stainless steel body, a robust cast-iron grill, and high-quality stainless steel burners. They are available as freestanding units or tabletop models with an optional base unit available for separate purchase.



Stainless Steel Burners



Cast-Iron Grill



Easy to Control

MODEL	GG-4	GG-6	GG-8	GG-10
BTU / HOUR	20, 000 x 4	20, 000 x 6	20, 000 x 8	20, 000 x 10
BODY MATERIAL	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
FRONT PLATE MATERIAL	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
BURNER MATERIAL	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
DIMENSIONS (L x W x H)	40x70x91.5cm	105x70x91.5cm	125x70x91.5cm	160x70x91.5cm
WEIGHT	25Kg	52Kg	89Kg	95Kg
OPTIONAL STAND	YES	YES	YES	YES





IMPULSE HEAT SEALER 300MM

Model - SF-300

SPECIFICATIONS

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

IMPULSE HEAT SEALER 400MM

Model - SF-400

SPECIFICATIONS

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



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



VIRELLO

IMMERSION BLENDER

Models - IB250EV+BLD190-E



SPECIFICATIONS

Electricity	250W, 220V-240V
Speed	4000-18000RPM (Variable)
Max Capacity	10L
Weight	1.36Kg
Dimensions	525mm
Included	236mm Mixing Knife (Tube)



Features

- **Powerful 250W Motor:** High-speed performance up to 18,000 RPM for fast, consistent blending.
- **236mm Stainless Steel Shaft:** Extended reach with high-performance blade for efficient processing.
- **Variable Speed Control with LCD:** Precise control for different textures and applications.
- **Lightweight & Ergonomic Design:** Easy to handle, with detachable shaft for quick cleaning.



IMMERSION BLENDER

Model - IB350TVE+BLD250-P



SPECIFICATIONS

Electricity	350W, 220V
Speed	4000-20000RPM (Variable)
Max Capacity	15L
Weight	1.9Kg
Dimensions	600mm
Included	315mm Mixing Knife (Tube)
Optional	WIK185: 185mm Whisk



Whisk: WIK185

Features

- Variable speed control (4,000–20,000 RPM) for precise blending across different applications.
- High-performance stainless-steel blade for fast, consistent results.
- Ventilated motor with thermal overload protection for enhanced safety and durability.
- Ergonomic, lightweight design for comfortable extended use.



POTATO CHIP CUTTERS

CUT CHIPS WITH SPEEDY PRECISION



CHIP CUTTERS

Model - HC-01, HC-01A

SPECIFICATIONS

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

CHIP CUTTER BRIDGE (OPTIONAL)

Model - CCB-01

500mm
COMPATIBLE WITH HC-01 HC-01A

Model - HC-01

7x7 Holes

Chip Size: 12x12mm

Model - HC-01A

6x6 Holes

Chip Size: 14x14mm



CHIP CUTTER - INTERCHANGABLE BLADES

Model - HC-02

SPECIFICATIONS

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

7x7 Holes	9x9 Holes	11x11 Holes
Chip Size: 12x12mm	Chip Size: 10x10mm	Chip Size: 8x8mm



Did You Know?

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

SPIRAL CHIP TWISTER

Model - HSP-01

SPECIFICATIONS

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



POTATO PEELERS

AUTO PEEL AND SAVE TIME



ALOMA POTATO PEELER

Model - PP15

SPECIFICATIONS

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



Features

- **Stainless Steel Body:** Built to last while preventing rust.
- **Easy to Clean:** Stainless steel design for effortless maintenance.
- **User-Friendly:** Intuitive design for easy operation.
- **Compact:** Space-saving size ideal for any kitchen.

Did You Know?

A 15kg electric potato peeler can process hundreds of kilograms per hour — turning hours of manual prep into minutes, while also delivering consistent peeling with less waste.





PRESSURE FRYER

NEXT-LEVEL FRYING CONTROL

ELECTRIC PRESSURE FRYER

Model - MDXZ-24



Electricity	12.35KW, 380V (3-phase)
Capacity	25L (4-6 whole chickens)
Dimensions	960x480x1195mm
Temperature Range	20°C–200°C
Dimensions	480x960x1195mm
Weight	110Kg
Controls	Mechanical
Included	1 x Standard Basket
Optional	Pressure Fryer Basket



Features

- **25L Capacity:** Cooks 4–6 whole chickens per cycle for high-volume output.
- **12.35kW Power:** Fast heat-up and quick recovery during peak service.
- **20°C–200°C Range:** Flexible temperature control for consistent frying results.
- **Heavy-Duty Build:** Durable 110kg construction with basket included for immediate use.

Did You Know?

Pressure frying locks in moisture while reducing oil absorption—so your chicken cooks faster, stays juicier, and comes out less greasy than in a standard fryer.



PRESSURE FRYER

SMART FRYING STARTS HERE



ELECTRIC PRESSURE FRYER

Model - PFE-800

SPECIFICATIONS

Electricity	12.35KW, 380V (3-phase)
Capacity	24L (4-6 whole chickens)
Dimensions	480x960x1195mm
Temperature Range	20°C–200°C
Dimensions	480x960x1195mm
Weight	130Kg
Controls	Digital



Included

Oil Filtration System

Optional

1 x Standard Basket
Pressure Fryer Basket



Features

- **Programmable Digital Control System:** Up to 10 pre-set programs with an easy-to-use digital display for consistent, repeatable results every time.
- **High-Capacity 24L Frying:** Cook 4–6 whole chickens per cycle, ideal for high-volume kitchens and peak service periods.
- **Built-In Oil Filtration System:** Reduces oil waste, lowers costs, and keeps food quality consistently high.
- **Powerful 3-Phase Performance:** 12.35kW output ensures fast heat-up times and reliable operation in demanding commercial environments.



Did You Know?

Built-in oil filtration can extend oil life by up to 50%, significantly lowering your monthly operating costs.



RICE COOKER

Model - RCA0042

SPECIFICATIONS

Electricity	1.55 kW, 220V
Capacity	4.2L
Dimensions	400x400x280mm
Weight	4.9Kg



RICE COOKER

Model - RCA0085

SPECIFICATIONS

Electricity	2.65 kW, 220V
Capacity	8.5L
Dimensions	485x485x320mm
Weight	8.5Kg



Features

- **Secure Lid Design:** Retains heat and moisture for consistent rice texture.
- **Efficient Heating:** Ensures that the rice is cooked evenly and thoroughly, retaining its nutritional value.
- **Durable Construction:** Built to withstand frequent use, making it a reliable addition to any kitchen.
- **User-Friendly Design:** Simple controls make it easy to use, even for those who are not familiar with advanced kitchen appliances.





ELECTRIC SALAMANDER

Model - HES-937

SPECIFICATIONS

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

Why a Salamander?

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

Features

- Adjustable Heat Settings:** Easily control the temperature for precise cooking results.
- Quick Heating:** Rapidly reaches desired temperature, reducing waiting time.

- Versatile Cooking Surface:** Ideal for broiling, browning, grilling, and melting.
- Adjustable Rack Positions:** Customize the cooking height for different food items.



Did You Know?

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



COUNTER SCALE (30KG X 1G)

Model - LW52

SPECIFICATIONS

Dimensions	315mm x 355mm x 120mm
Weight	3.5kg
Max Weigh Capacity	30kg



COUNTER SCALE (5KG X 1G)

Model - W108-5000

SPECIFICATIONS

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



PLATFORM SCALE (300KG X 50G)

Model - FS300

SPECIFICATIONS

Dimensions	400mm x 620mm x 835mm
Weight	12kg
Max Weigh Capacity	300kg
Platform Size	400mm x 500mm

Did You Know?

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

TOASTERS

TOAST TO CRISPY PERFECTION



9 SLICE SANDWICH PRESS

Model - OT-9ATS

SPECIFICATIONS

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



9 SLICE SANDWICH PRESS (TEFLON PLATES)

Model - OT-9ATS-T

SPECIFICATIONS

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

Features

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



6 SLICE TOASTER

Model - HET-6

SPECIFICATIONS

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





ALOMA BAKING PAN TROLLEY – 18 TIER

Model - SS-TG18

SPECIFICATIONS

Compatibility	Baking and/or GN pans
Body	Stainless Steel
Dimensions	510mm x 620mm x 1830mm
Weight	30Kg

Features

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



Did You Know?

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



2 TIER STAINLESS STEEL TROLLEY

Model - DC-9502

SPECIFICATIONS

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



3 TIER STAINLESS STEEL TROLLEY

Model - DC-9503

SPECIFICATIONS

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

Features

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

VEGETABLE CUTTERS

CHOP VEGGIES WITH INCREDIBLE EASE



ONION/VEG SLICER

Model - HVC-105

SPECIFICATIONS

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



Features

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

TOMATO SLICER

Model - HX-004

SPECIFICATIONS

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



Features

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





VEGETABLE CUTTER

Model - VC65MS

SPECIFICATIONS

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

INCLUDED



2mm Slicer Disc



4mm Slicer Disc



3mm Grater Disc



4.5mm Grater Disc



7mm Grater Disc

ADDITIONAL VEGETABLE CUTTER BLADES - ORDER BY CODE



SP002 - Slicing Blade - 2mm

SP004 - Slicing Blade - 4mm



J303 - Julien Blade - 3 x 3mm

J404 - Julien Blade - 4 x 4mm



G003 - Grating Blade - 3mm

G005 - Grating Blade - 5mm

G007 - Grating Blade - 7mm



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

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





Features

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



9L BOWL CUTTER

Model - HR-9

SPECIFICATIONS

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

12L BOWL CUTTER

Model - HR-12

SPECIFICATIONS

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



FOOD PROCESSING
MEAT PROCESSING
DOUGH MIXING
EMULSIFICATION
PUREEING



WRAPPING MACHINES

WRAP IT UP NEATLY AND QUICKLY



WRAPPING MACHINE (380MM)

Model - HWM-430

SPECIFICATIONS

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



WRAPPING MACHINE (480MM)

Model - HWM-550

SPECIFICATIONS

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

Features

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



Did You Know?

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



FUN FOOD EQUIPMENT

ESSENTIALS FOR CONFECTIONARY

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



FUN FOOD EQUIPMENT

Candy Floss Machines	78
Chocolate Melting Stove	79
Cone Bakers	80
Crepe Makers	81
Donut Makers	82
Ice Cream Machines	83 - 84
Milkshake Mixers	85
Popcorn Machines	86
Slush Machines	87
Waffle Makers	88 - 91





CANDY FLOSS MACHINE – 520MM

Model - HEC-01

SPECIFICATIONS

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

CANDY FLOSS MACHINE - 720MM

Model - HEC-02

SPECIFICATIONS

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



CANDY FLOSS DOME

Model - PC-C3

Suitable for HEC-01



CANDY FLOSS DOME

Model - PC-C4

Suitable for HEC-02

Features

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



CHOCOLATE STOVES

MELT CHOCOLATE TO DREAMY SMOOTHNESS



CHOCOLATE STOVE - 2 TIER

Model - HW-22

SPECIFICATIONS

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



CHOCOLATE STOVE - 3 TIER

Model - HW-23

SPECIFICATIONS

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



CHOCOLATE STOVE - 4 TIER

Model - HW-24

SPECIFICATIONS

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





SINGLE CONE BAKER

Model - HCB-1

SPECIFICATIONS

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

DOUBLE CONE BAKER

Model - HCB-2

SPECIFICATIONS

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



Features

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





CREPE MAKERS

PERFECT CREPES EVERY TIME



SINGLE CREPE MAKER

Model - HCM-1

SPECIFICATIONS

Electricity	3KW, 220V
Dimensions	480mm x 520mm x 620mm
Weight	37Kg



DOUBLE CREPE MAKER

Model - HCM-2

SPECIFICATIONS

Electricity	6KW, 220V
Dimensions	530mm x 500mm x 570mm
Weight	42Kg



UTILITY DRAWER



NON-STICK SURFACE



EASY TO USE

Advantages of using electric commercial crepe makers

- **Uniform Cooking:** Electric crepe makers provide consistent heat distribution across the entire surface, ensuring each crepe cooks evenly without the hot spots common in traditional pans.
- **Precise Temperature Control:** Adjustable temperature settings allow for exact control, making it easy to achieve perfect crepes every time, a challenge with conventional pans.
- **Efficiency:** These crepe makers heat up rapidly and cook faster than traditional methods, significantly boosting kitchen productivity, especially during peak hours.
- **User-Friendly:** Features like non-stick surfaces and straightforward cleaning reduce both cooking and cleanup time, streamlining the entire process.
- **Multi-Use Design:** Besides crepes, these machines can handle other dishes like pancakes and tortillas, adding versatility to your kitchen.



5 HOLE DONUT MAKER

Model - HDM-5

SPECIFICATIONS

Electricity	1.6KW, 220V
Donut Diameter	78mm
Inner Diameter	23mm
Dimensions	335mm x 300mm x 245mm
Weight	14 kg

6 HOLE DONUT MAKER

Model - HDM-6

SPECIFICATIONS

Electricity	1.6KW, 220V
Donut Diameter	80mm
Inner Diameter	36mm
Dimensions	335mm x 300mm x 245mm
Weight	17 kg



Features

- **Consistent Donut Making Performance:** Ensures uniform cooking and perfect donuts every time.
- **Surrounding Drip Tray for Clean Operation:** Catches excess batter and oil, keeping your workspace tidy.
- **Built-In Timer for Precision Cooking:** Allows you to set the exact cooking time for consistent results.
- **Heat Resistant Handles for Safe Handling:** Provides safe and comfortable handling, even when the machine is hot.
- **Light Indicators for Power and Ready Status:** Easily check the power status and know when the machine is ready.

COMPACT SINGLE FLAVOUR (TABLE MODEL)

Model - ST16E



A4

SPECIFICATIONS

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

Features

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

TWO FLAVOUR WITH MIXER (TABLE MODEL)

Model - BJ188S



SPECIFICATIONS

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



TWO FLAVOUR WITH MIXER (FLOOR MODEL)

Model - BJ188C



SPECIFICATIONS

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



Features

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



STAINLESS STEEL, TWO FLAVOUR WITH MIXER

Model - BJH219S, BJH219C, BJH219CR2, BJH219CR2E, BJH369CR2E, BJH489CR2E

Features

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



Auto Return Handles



Large Drip Tray



S-Steel Hoppers



High-Grade Cylinders

MODEL	BJH219S	BJH219C	BJH219CR2	BJH219CR2E	BJH369CR2E	BJH489CR2E
VARIANT TYPE	Table Model	Floor Model	Floor Model	Floor Model	Floor Model	Floor Model
BODY	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
ELECTRICITY	1.85KW, 220V	1.85KW, 220V	1.9KW, 220V	1.91KW, 220V	2.85KW, 220V	3.15KW, 220V
OUTPUT	18-22L / hour	18-22L / hour	20-25L / hour	20-25L / hour	30-36L / hour	41-48L / hour
CYLINDER VOLUME	2 x 2L	2 x 2L	2 x 2L	2 x 2L	2 x 2.3L	2 x 2.3L
CAPACITY	2 x 6L	2 x 6L	2 x 6L	2 x 6L	2 x 8L	2 x 8L
PRE-COOLER	No	No	Yes	Yes	Yes	Yes
AIR PUMP	No	No	No	Yes	Yes	Yes
DIMENSIONS (LxWxH)	540x665x855mm	540x665x1330mm	540x665x1330mm	540x665x1330mm	570x715x1410mm	570x715x1410mm
WEIGHT	95Kg	110Kg	112Kg	115Kg	135Kg	142Kg



SOFT-SERVE POWDER MIX - 1.5Kg

Model - SSM-#

SPECIFICATIONS

Flavours Strawberry, Chocolate, Vanilla





MILKSHAKE MIXERS

MIX DREAMY MILKSHAKES EASILY



SINGLE HEAD MILKSHAKE MACHINE

Model - HBL-11

SPECIFICATIONS

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



DOUBLE HEAD MILKSHAKE MACHINE

Model - HBL-22

SPECIFICATIONS

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



Features

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



POPCORN MACHINES

POP TO MOVIE-TIME PERFECTION



POPCORN MACHINE (80Z)

Model - HP-6A

SPECIFICATIONS

Electricity	1.44KW, 220V
Capacity	80Z
Dimensions	500mm x 370mm x 680mm
Weight	20Kg



POPCORN MACHINE (80Z) PREMIUM

Model - HP-6B

SPECIFICATIONS

Power	1.44KW, 220V
Capacity	80Z
Dimensions	560mm x 420mm x 760mm
Weight	30Kg

Features

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



SINGLE, DOUBLE, AND TRIPLE SLUSH MACHINES

Model - RLZ12-1, RLZ12-2, RLZ12-3



S-Steel Evaporator



12L Food Standard Tank



Food Grade Handles



Drip Tray



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



SLUSH POWDER MIX - 1.5Kg

Model - SLM-#

SPECIFICATIONS

Flavours

Litchi, Cream Soda, Mango, Bubblegum, Cherry, Grape, Raspberry, Strawberry, Lemon & Lime, Pineapple



RLZ12-1



RLZ12-2



RLZ12-3





1-PLATE WAFFLE BAKER

Model - HWB-1

SPECIFICATIONS

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



2-PLATE WAFFLE BAKER

Model - HWB-2

SPECIFICATIONS

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

Features

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



BUBBLE WAFFLE MACHINE

Model - HX-6

SPECIFICATIONS

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





WAFFLE STICK MAKER

Model - HX-2208

SPECIFICATIONS

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

Features

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



1-PLATE BELGIAN WAFFLE BAKER

Model - HX-2205

SPECIFICATIONS

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



2-PLATE BELGIAN WAFFLE BAKER

Model - HX-2205-2

SPECIFICATIONS

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





SINGLE SQUARE WAFFLE MAKER

Model - HWB-1S

SPECIFICATIONS

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



DOUBLE SQUARE WAFFLE MAKER

Model - HWB-2S

SPECIFICATIONS

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



Did You Know?

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





GUIDE TO CHOOSING THE PERFECT WAFFLE MAKER

The Classic Circle:

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

The Classic Square:

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

The Belgian:

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

Waffle on a stick:

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

The Final Flip:

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



REFRIGERATION

ESSENTIALS FOR CATERING & SERVING

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



REFRIGERATION EQUIPMENT

Back-Bar Coolers	94-95
Beverage Coolers	96 - 97
Chest Freezers	98
Display Coolers	99-104
Display Freezer	105
Glass-Top Freezers	106-107
Ice Makers	108 - 111
Underbar Fridges	113 - 114
Upright Freezers	115



BACK BAR COOLERS

COOL DRINKS, HOT NIGHTS



SINGLE BACK BAR COOLER

Model - LG-128



DOUBLE BACK BAR COOLER

Model - LG-198H



TRIPLE BACK BAR COOLER

Model - LG-320H



DOUBLE BACK BAR COOLER

Model - LG-198S



TRIPLE BACK BAR COOLER

Model - LG-320S

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

Did You Know?

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

DOUBLE HINGED DOOR

Model - LG-198B



SPECIFICATIONS

Volume	220L
Temperature	0-10°C
Shelves	3- Included
E. Consumption	Aprox. 2.2KWh / 24h
Electricity	0.23KW, 220V
Body	Stainless Steel
Door	2 x Hinged Doors
Dimensions	900mm x 520mm x 850mm
Weight	62Kg

TRIPLE HINGED DOOR

Model - LG-320B



SPECIFICATIONS

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

Features

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



BEVERAGE COOLERS

CHILL BEVERAGES TO PERFECTION



BEVERAGE FRIDGE

Model - EH650

SPECIFICATIONS

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



BEVERAGE FRIDGE

Model - EH1135

SPECIFICATIONS

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



BEVERAGE FRIDGE

Model - ES890

SPECIFICATIONS

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



BEVERAGE FRIDGE

Model - ES1140

SPECIFICATIONS

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



BEVERAGE COOLER

Model - HD690

SPECIFICATIONS

Electricity	220 V / 50 Hz
Volume	455L
Capacity	560 x 330ml can capacity
Dimensions	2020 x 690 x 635mm
Weight	117Kg
Door	Single Hinged Door
Shelves	4 Adjustable shelves

Features

- **Digital Thermostat:** Built in Voltage protection.
- **LED Lights:** Interior & canopy lighting.
- **High Efficiency:** Compressor and heat exchanges.
- **EcoMate:** non-flammable zero-ODP foam insulation



BEVERAGE COOLER

Model - SD1140

SPECIFICATIONS

Electricity	220 V / 50 Hz
Volume	746L
Capacity	980 x 330ml can capacity
Dimensions	2020 x 1140 x 635mm
Weight	180Kg
Door	Double Hinged Door
Shelves	8 Adjustable shelves



Did You Know?

Upright beverage coolers are designed with glass doors and bright LED lighting not just for aesthetics, but to boost impulse sales by up to 50% in retail settings by making drinks more visible and appealing!



CHEST FREEZERS

FREEZE DEEP, STORE MORE



CHEST FREEZER 195L

Model - CS216

SPECIFICATIONS

E. Consumption	0.70 kWh/ 24 hrs
Volume	195L
Basket	1 x Basket included
Dimensions	725mm x 665mm x 400mm
Weight	28kg



CHEST FREEZER 250L

Model - CS316

SPECIFICATIONS

E. Consumption	0.88 Kwh/ 24hrs
Volume	250L
Basket	1 x Baskets included
Dimensions	1015mm x 540mm x 865mm
Weight	38kg



CHEST FREEZER 390L

Model - CE430

SPECIFICATIONS

E. Consumption	1.47 kWh/ 24hrs
Volume	390L
Basket	3 x Baskets included
Dimensions	710mm x 1310mm x 525mm
Weight	55kg



CHEST FREEZER 545L

Model - CE630

SPECIFICATIONS

E. Consumption	1.38 kWh/ 24hrs
Volume	545L
Basket	4 x Baskets included
Dimensions	710mm x 1775mm x 525mm
Weight	73kg





DISPLAY COOLER 940MM

Model - CW-270

SPECIFICATIONS

Electricity	430W, 220V
Volume	300L
Temperature Range	0-12°C
Refrigerant	R290
Dimensions	940 x 688 x 1200mm
Weight	135Kg
Shelving	2 Adjustable Glass Shelves



DISPLAY COOLER 1240MM

Model - CW-370

SPECIFICATIONS

Electricity	480W, 220V
Volume	410L
Temperature Range	0-12°C
Refrigerant	R290
Dimensions	1240 x 688 x 1200mm
Weight	155Kg
Shelving	2 Adjustable Glass Shelves



Features

- **Adjustable Glass Shelves:** Flexible display configuration for various product heights and packaging types.
- **Heavy-Duty Castors:** Enables easy movement and positioning within commercial spaces.
- **Automatic Defrost Function:** Reduces maintenance and prevents excessive ice build-up.

Did You Know?

Up to 70% of impulse purchases in bakeries are driven by visual presentation. A well-lit, temperature-controlled display doesn't just preserve your cakes—it actively increases your average transaction value.

Inconsistent display temperatures can shorten cake shelf life by up to 30%. A precision-controlled display cabinet helps maintain freshness, reduce waste, and protect your margins.



DISPLAY COOLER 1540MM

Model - CW-470

SPECIFICATIONS

Electricity	480W, 220V
Volume	510L
Temperature Range	0–12°C
Refrigerant	R290
Dimensions	1540 x 688 x 1200mm
Weight	182Kg
Shelving	2 Adjustable Glass Shelves



Features

- **Stainless Steel Construction:** Heavy-duty commercial finish designed for supermarkets and high-traffic hospitality environments.
- **Double Tempered Glass Panels:** Enhances product visibility while maintaining consistent chilled temperatures.
- **Ventilated Cooling System:** Promotes even airflow throughout the cabinet for uniform temperature distribution.



Did You Know?

Up to 70% of impulse purchases in bakeries are driven by visual presentation. A well-lit, temperature-controlled display doesn't just preserve your cakes—it actively increases your average transaction value.

Inconsistent display temperatures can shorten cake shelf life by up to 30%. A precision-controlled display cabinet helps maintain freshness, reduce waste, and protect your margins.



DISPLAY COOLER 78L T/M

Model - CL-78

SPECIFICATIONS

Electricity	225W, 220V
Capacity	78L
Temperature Range	0-12°C
Refrigerant	R290
Dimensions	454 x 408 x 970mm
Weight	36Kg
Shelving	3 Adjustable Shelves



DISPLAY COOLER 260L F/M

Model - CL-278-1

SPECIFICATIONS

Electricity	350W, 220V
Capacity	260L
Temperature Range	0-12°C
Refrigerant	R290
Dimensions	559 x 525 x 1825mm
Weight	87Kg
Shelving	5 Adjustable Shelves



Features

- **4-Sided Double Tempered Glass:** Features double tempered glass on all four sides, providing maximum product visibility and enhancing presentation from every angle.
- **Adjustable Shelves:** Supplied with multiple adjustable shelves to accommodate cakes, pastries, desserts, and chilled items of varying heights and packaging formats.
- **Digital Temperature Control:** Integrated digital temperature display ensures accurate and consistent temperature management.
- **Ventilated Cooling System:** Maintains even air circulation throughout the cabinet for stable internal temperatures.
- **Automatic Defrost Function:** Reduces manual maintenance while supporting efficient, reliable operation.
- **Anti-Condensation Air Ducts:** Air ducts on all sides help minimise condensation and maintain clear product visibility.



DISPLAY COOLER 880MM T/M

Model - CW-160

SPECIFICATIONS

Electricity	240W, 220V
Capacity	160L
Temperature Range	0–12°C
Refrigerant	R290
Dimensions	880 x 568 x 686mm
Weight	66Kg
Shelving	2 Adjustable Chrome Plated Shelves



DISPLAY COOLER 1220MM T/M

Model - CW-200

SPECIFICATIONS

Electricity	360W, 220V
Capacity	200L
Temperature Range	0–12°C
Refrigerant	R290
Dimensions	1220 x 568 x 686mm
Weight	92Kg
Shelving	2 Adjustable Chrome Plated Shelves

Features

- **4-Sided Double Tempered Glass:** Maximises product visibility from all angles to enhance merchandising impact.
- **Chrome Plated Adjustable Shelves:** Durable, premium shelving accommodates products of varying heights while maintaining a polished display.
- **Rear Sliding Doors:** Provides convenient staff access without disrupting the customer-facing presentation.
- **Digital Temperature Control and Display:** Ensures accurate and consistent cooling within a 0–12°C range.
- **Front Air Duct:** Minimises condensation to maintain clear glass visibility at all times.

Did you know?

Thanks to its 4-sided double tempered glass and anti-condensation airflow system, this display keeps your products visible from every angle without fogging up—helping you boost impulse purchases and maximise every inch of display space.



CURVED CAKE DISPLAY COOLER

Model - AL-900

SPECIFICATIONS

Electricity	0.45KW, 220V
Temperature Range	4 – 8°C
Cooling	Fan, R134a Refrigerant
LED Lighting	No
Dimensions	900mm x 500mm x 770mm
Weight	75Kg

Compact Table Model with Glass Sliding Doors



CURVED CAKE DISPLAY COOLER

Model - AL-900A

SPECIFICATIONS

Electricity	0.55KW, 220V
Temperature	4 – 8°C
Cooling Type	Fan, R134a Refrigerant
LED Lighting	Yes, White
Dimensions	900mm x 620mm x 1230mm
Weight	145Kg

Floor Model With Curved Glass with LED Lighting, and Double Layer Insulating Glass Sliding Doors



SQUARE CAKE DISPLAY COOLER

Model - AL-900B

SPECIFICATIONS

Electricity	0.58KW, 220V
Temperature Range	4 – 8°C
Cooling	Fan, R134a Refrigerant
LED Lighting	Yes, White
Dimensions	900mm x 620mm x 1230mm
Weight	145Kg

Floor Model With Square Glass with LED Lighting, and Double Layer Insulating Glass Sliding Doors



Did You Know?

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



SQUARE CAKE DISPLAY COOLERS

Models - AL-1200B, AL-1500B

Features

- **Optimal Temperature Maintenance:** Keeps products fresh with optimal temp range.
- **Even Cooling:** Fan cooling system ensures uniform temperature distribution.
- **LED lighting system:** LED lights to make your displayed goods look even better.
- **Environmentally Friendly:** Uses R134a refrigerant for efficient and eco-friendly cooling.
- **Energy Efficient:** All models have a low power consumption.

MODEL	AL-1200B	AL-1500B
ELECTRICITY	0.5KW, 220V	0.85KW, 220V
TEMPERATURE RANGE	4-8°C	4-8°C
COOLING	Fan, R134a Refrigerant	Fan, R134a Refrigerant
LED LIGHTING	Yes, White	Yes, White
DIMENSIONS (L x W x H)	1200x620x1230mm	1500x620x1230mm
WEIGHT	175Kg	198Kg



DISPLAY FREEZER 114L TABLE MODEL

Model - DL-119

SPECIFICATIONS

Electricity	260W (320W Defrost), 220V
Volume	114L
Temperature Range	-12°C to -22°C
Refrigerant	R290
Dimensions	620 x 616 x 883mm
Weight	55Kg
Door Type	Triple-Tempered Glass
Colour	White



Features

- **Triple-Tempered Glass Door:** Designed for maximum product visibility while maintaining stable internal freezing temperatures in commercial environments.
- **Automatic Door Closure:** Self-closing mechanism reduces temperature loss, improves energy efficiency and protects frozen stock during busy service periods.
- **Digital Temperature Control and Display:** Allows precise monitoring and adjustment of internal temperatures to maintain consistent freezing performance between -12°C and -22°C.
- **Ventilated Cooling System:** Ensures even air circulation throughout the cabinet, supporting uniform freezing across all shelves and reducing temperature fluctuations.
- **Adjustable PVC Shelves:** Provides flexible product arrangement for ice cream tubs, frozen desserts, ready-made meals and packaged frozen goods.



Did You Know?

Products placed at eye level in a glass display freezer are far more likely to be chosen, customers tend to buy what they can see instantly, not what they have to look for.



800L ISLAND FREEZER

Model - WD-880D

SPECIFICATIONS

E. Consumption:	7.55Kwh/24h
Volume	800L
Basket	6 Baskets included
Dimensions	2256 x 946 x 772mm
Weight	131kg



1100L ISLAND FREEZER

Model - WD-1120D

SPECIFICATIONS

E. Consumption:	7.55Kwh/24h
Volume	1100L
Baskets	6 Baskets included
Dimensions	2346 x 1105 x 772mm
Weight	149kg

Features

- **High Capacity:** Offers 800L-1100liter capacity ideal for storing large quantities of frozen products.
- **Organized Interior:** Includes 6 baskets to separate and access products with ease
- **Glass Top Lid:** Provides clear visibility of freezer contents, reducing the need to open and close the unit frequently.
- **Energy Efficient:** Designed to run on 6.5 (800L) or 7.55Kwh/day (1100L) for cost-effective operation.

Did you know?
Island freezers can boost impulse sales by up to 70% thanks to their open design and easy access from all sides.



GLASS-TOP FREEZERS

FREEZE AND FLAUNT IN STYLE



197L GLASS TOP DISPLAY FREEZER

Model - VL222

SPECIFICATIONS

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



520L GLASS TOP DISPLAY FREEZER

Model - VL525

SPECIFICATIONS

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



862L GLASS TOP DISPLAY FREEZER

Model - VS2000

SPECIFICATIONS

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



1055L GLASS TOP DISPLAY FREEZER

Model - VS2500

SPECIFICATIONS

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



25KG/24H ICE MAKER

Model - HX-IM40

SPECIFICATIONS

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



40KG/24H ICE MAKER

Model - HX-IM60

SPECIFICATIONS

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



70KG/24H ICE MAKER

Model - HX-IM90

SPECIFICATIONS

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



100KG/24H ICE MAKER

Model - HX-IM120

SPECIFICATIONS

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

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



120KG/24H ICE MAKER

Model - HX-IM150

SPECIFICATIONS

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

220KG/24H ICE MAKER

Model - HX-IM250

SPECIFICATIONS

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



Features

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

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



PREMIUM ICE MAKERS

COOLER. FASTER. SHARPER

Columba



36KG/24H ICE MAKER

Model - SK-80P

SPECIFICATIONS

Electricity	0.31kw, 220V
Output	36Kg/24h
Storage Cap.	15Kg
Ice Type	Square
Ice Size	2.2cm x 2.2cm x 2.2cm (9g)
Dimensions	500mm x 450mm x 803mm
Weight	40kg



55KG/24H ICE MAKER

Model - SK-120P

SPECIFICATIONS

Electricity	0.46kw, 220V
Output	55Kg/24h
Storage Cap.	18Kg
Ice Type	Square
Ice Size	2.2cm x 2.2cm x 2.2cm (9g)
Dimensions	500mm x 590mm x 853mm
Weight	50kg



95KG/24H ICE MAKER

Model - SK-210P

SPECIFICATIONS

Electricity	0.625kw, 220V
Output	95Kg/24h
Storage Cap.	36kg
Ice Type	Square
Ice Size	2.2cm x 2.2cm x 2.2cm (9g)
Dimensions	660mm x 707mm x 919mm
Weight	66kg



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

160KG, 225KG, 315KG, 680KG PREMIUM ICE MAKERS

Model - SK-350P, SK-500P, SK-700P, SK-1500P



SK-350P SK-500P SK-700P

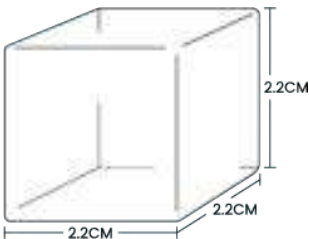
SK-1500P



MODEL	SK-350P	SK-500P	SK-700P	SK-1500P
ELECTRICITY	0.765KW, 220V	1.36KW, 220V	1.68KW, 220V	2860W, 220V
OUTPUT	160Kg/24h	225Kg/24h	315Kg/24h	680kg/24h
BODY	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
ICE SIZE	2.2x2.2x2.2cm (9g)	2.2x2.2x2.2cm (9g)	2.2x2.2x2.2cm (9g)	2.2x2.2x2.2cm (9g)
STORAGE CAPACITY	125Kg	170Kg	170Kg	320kg
DIMENSIONS (L x W x H)	560x832x1715mm	760x832x1715mm	760x832x1715mm	1227x965x1927mm
WEIGHT	94Kg	122Kg	122Kg	200Kg

All Columba Ice Makers Include

- Automatic Fault Alert System
- Automatic Light Indication System
- All Stainless Steel Housing
- Professional Temperature Foam Mold
- Space-Saving
- Long Design Life (up to 20 Years)
- Food-Grade Material
- Energy-Efficient



Columba

UNLEASHING THE POWER OF YOUR COLUMBA ICE MAKER

Chill Zone: Finding Your Columba's Happy Place

Think of your Columba as a polar bear in a sunlit zoo – not ideal. Aim for ambient temperatures between 15°C and 21°C (the cooler, the better). Avoid direct sunlight and oven heat – think “cool corner” rather than “next to the pizza furnace.”

H2-Oh Yeah: Fueling the Freezing Frenzy

Ensure your ice maker's efficiency and longevity by keeping the water line away from heat sources. This simple step helps achieve quicker turnover times, providing your Columba with clean, cold water – its icy lifeblood.

Airflow Fiesta: Keeping the Cool Breezes Flowing

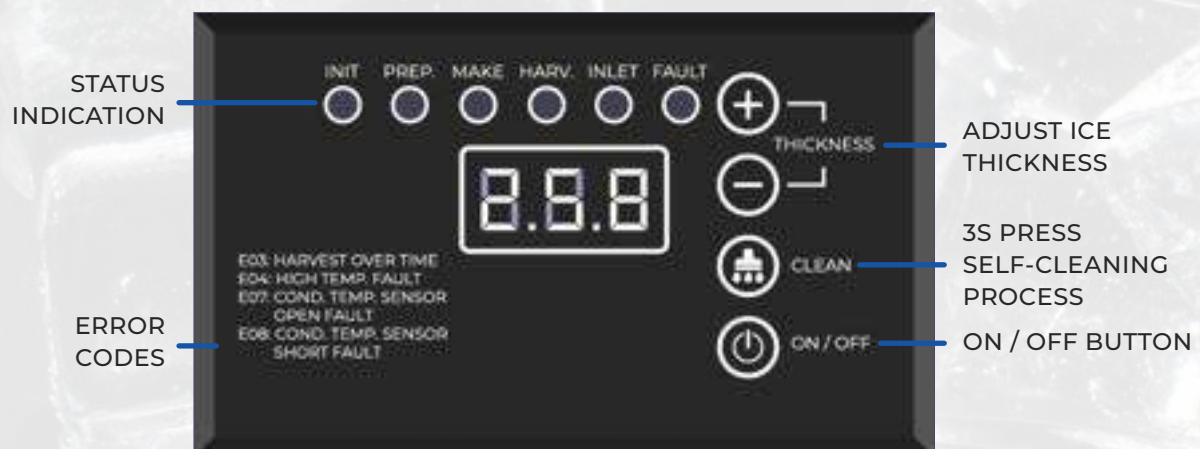
Just like a campfire needs oxygen to blaze, your Columba needs ample air to work its magic. Ditch the encasements and wall hugs – let it breathe! Allow for plenty of clearance on all sides, making cleaning and maintenance a breeze (pun intended).

Columba Ice Makers Come with Tons of Features

Ensure your Columba ice maker stands out with its premium features. It's crafted with 304/316 luxury stainless steel and includes food-grade liners, guaranteeing durability and longevity. The design boasts zero welding points, using rivets instead, which is a far better solution to prevent rust.

With copper nickel-plated evaporators, these ice makers offer superior anti-corrosion protection, ensuring long-term reliability. High-quality compressors ensure efficient and reliable performance, making your Columba ice maker a top choice for clean, cold water.

USER-FRIENDLY DIGITAL DISPLAY



UNDERBAR FRIDGES

SLEEK COOLING, UNDER-THE-BAR STYLE



1.5 S/STEEL DOOR UNDERBAR FRIDGE

Model - EB1150SS

E. Consumption	3.24KWh / 24hr
Body	Stainless Steel
Volume	373L
Shelves	1 x Included
Dimensions	1142mm x 900mm x 750mm
Weight	78Kg



2.5 S/STEEL DOOR UNDERBAR FRIDGE

Model - EB1720SS

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



3.5 S/STEEL DOOR UNDERBAR FRIDGE

Model - EB2300SS

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

Features

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



2.5 GLASS DOOR UNDERBAR FRIDGE

Model - EB1720SG

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



3.5 GLASS DOOR UNDERBAR FRIDGE

Model - EB2300SG

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



PIZZA TOP 2.5 DOOR UNDERBAR FRIDGE

Model - EB1720PS

E. Consumption	3.86kWh / 24h
Body	Stainless Steel
Volume	677L
Shelves	2 x Included
Dimensions	1722mm x 1035mm x 750mm
Weight	120Kg

Gastronorm Dishes - Size and Number (not Included)	1/9 (176mm x 108mm x 150mm) = 14
	1/6 (176mm x 162mm x 150mm) = 10
	1/3 (176mm x 325mm x 150mm) = 5



PIZZA TOP 3.5 DOOR UNDERBAR FRIDGE

Model - EB2300PS

E. Consumption	4.65kWh / 24h
Body	Stainless Steel
Volume	951L
Shelves	3 x Included
Dimensions	2295mm x 1135mm x 750mm
Weight	120Kg

Gastronorm Dishes - Size and Number (not Included)	1/9 (176mm x 108mm x 150mm) = 19
	1/6 (176mm x 162mm x 150mm) = 13
	1/3 (176mm x 325mm x 150mm) = 6

UPRIGHT FREEZERS

COOL CONVENIENCE, INSTANT FREEZING

UPRIGHT FREEZER - 420L

Model - FF690

SPECIFICATIONS

E. Consumption	8.66 Kwh / 24hrs
Cooling	Finned Evaporator with Fan-Forced Cooling
Volume	474L
Shelves	5 x Included (560mm x 470mm)
Body	Chromadek Steel
Feet	Adjustable leveling Feet
Lighting	Yes, White LED
Dimensions	522m x 570mm x 1598mm
Weight	98Kg



UPRIGHT FREEZER - 831L

Model - FF1135

SPECIFICATIONS

E. Consumption	20.22 Kwh / 24hrs
Cooling	Finned Evaporator with Fan-Forced Cooling
Volume	831L
Shelves	10 x Included (474mm x 494mm)
Body	Chromadek Steel
Feet	Adjustable levelling Feet
Lighting	Yes, White LED
Dimensions	525m x 1010mm x 1598mm
Weight	148Kg



UPRIGHT FREEZER - 739L

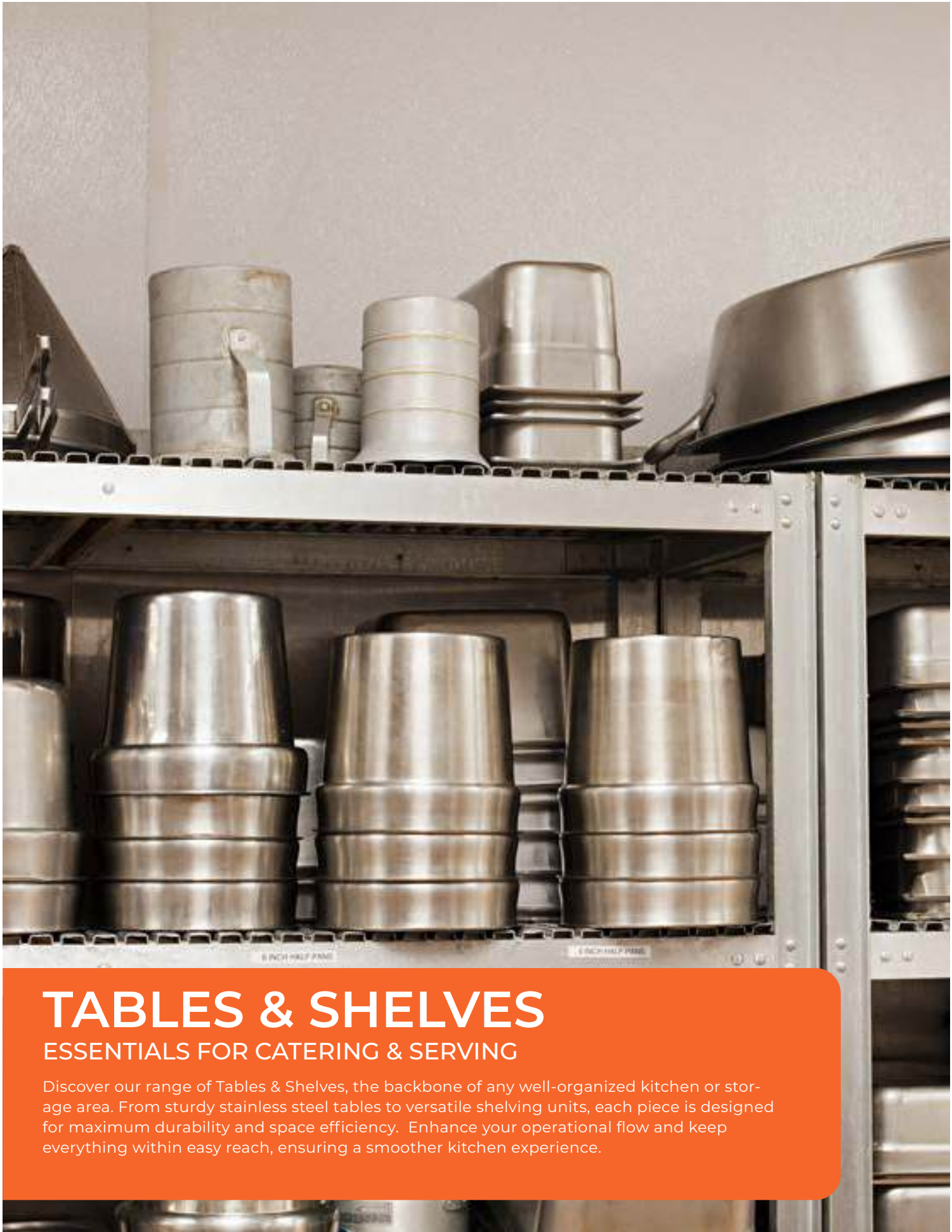
Model - HD1140F

SPECIFICATIONS

Electricity	220 v / 50Hz
Volume	739L
Capacity	980 x 330ml can capacity
Door	Double Hinged Door
Shelves	8 Adjustable wire shelves
Dimensions	2020 x 1140 x 635 mm
Weight	180kg

Energy-saving EMD module
High-efficiency compressor and heat exchangers





TABLES & SHELVES

ESSENTIALS FOR CATERING & SERVING

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



TABLES & SHELVES

Pot Racks	118
Shelves	119
Sinks	120
Tables	121 - 122





WALL MOUNTED POT RACK

Model - PRW1000

SPECIFICATIONS

Body	Stainless Steel
Bars	3
Mounting Type	Wall Mounted
Dimensions	1000mm x 400mm
Weight	18Kg

WALL MOUNTED POT RACK

Model - PRW1500

SPECIFICATIONS

Body	Stainless Steel
Bars	3
Mounting Type	Wall Mounted
Dimensions	1500mm x 400mm
Weight	25Kg



USAGE GUIDELINES

- **Hanging Pots and Pans:** Use hooks to hang pots, pans, and other kitchen utensils. Distribute the weight evenly across the rack to prevent imbalance.
- **Don't Place Pots on Top:** Our pot racks are designed for hanging pots. Placing pots on top can lead to instability and potential accidents.
- **Avoid Overloading:** Overloading can damage the rack and pose a safety hazard.

MAINTENANCE

- **Cleaning:** Clean your pot rack regularly with a damp cloth to remove dust and kitchen grease. Avoid using harsh chemicals that might be damaging to the metal.



GALVANISED SHELVING

Model - GS305

SPECIFICATIONS

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



Did You Know?

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



STAINLESS STEEL WALL SHELVING

Models - SSW2600, SSW2900, SSW2200

Features

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

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





SINGLE POT SINK

Model - SPS-077



SINGLE BOWL SINK - LEFT

Model - SBS-16



SINGLE BOWL SINK - RIGHT

Model - SBS-16(R)



DOUBLE BOWL SINK

Model - DBS-16

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

GALVANISED UNDERSHELF – SINKS

Model - US-1600



SPECIFICATIONS

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

STAINLESS STEEL TABLES

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

FEATURES

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



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

STAINLESS STEEL TABLES (SPLASHBACK)

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

FEATURES

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



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



GALVANISED UNDERSHELVES

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

NOTE

UNDERSHELVES ARE NOT INCLUDED

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



S - STEEL CORNER TABLE (SPLASHBACK)

Model - SSTC-650

SPECIFICATIONS

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

Did You Know?

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



PRODUCT IMAGE	PRODUCT DETAILS		ADDITIONAL INFORMATION	
	NAME	Full Insert	TYPE	PERFORATED
	MODEL	INF9165		
	DIMENSIONS	65mm		
	MATERIAL	Stainless Steel		
	NAME	Inserts	SIZES	SIXTH, THIRD, HALF, FULL
	MODEL	#####	NOTE	Please request insert dimensions, model number, and volume.
	DIMENSIONS	Request		
	MATERIAL	Stainless Steel		
	NAME	Insert Lids	SIZES	SIXTH, THIRD, HALF, FULL
	MODEL	#####	NOTE	Please request insert lid dimensions, model number, and volume.
	DIMENSIONS	Request		
	MATERIAL	Stainless Steel		
	NAME	Steak & Kidney Dishes Deep	DIMENSIONS	410x280x75mm, 490x365x65mm
	MODEL	SK#####		
	DIMENSIONS	Request		
	MATERIAL	Stainless Steel		
	NAME	Steak & Kidney Dishes	DIMENSIONS	235x180x35mm, 295x210x40mm, 355x250x50mm, 395x275x55mm, 490x365x35mm, 590x390x45mm
	MODEL	SK#####		
	DIMENSIONS	Request		
	MATERIAL	Stainless Steel		
	NAME	Cutlery Tray - 4 Division	N/A	
	MODEL	CTH0004		
	DIMENSIONS	N/A		
	MATERIAL	Plastic		
	NAME	Dish 'n Tote	N/A	
	MODEL	DTH0001		
	DIMENSIONS	500 x 400 x 130mm		
	MATERIAL	Plastic		
	NAME	Knives	NOTE	410x280x75mm, 490x365x65mm
	MODEL	#####		
	DIMENSIONS	Request		
	MATERIAL	Request		
	NAME	Magnetic Knife Holders	NOTE	Various size options available. Please request the full model/ SKU number if needed.
	MODEL	MKH0450		
	DIMENSIONS	450, 600mm		
	MATERIAL	N/A		

NOTE: We Offer A Wider Range Of Smalls And Utilities Listed In This Catalogue. Contact Us For More Info.

PRODUCT IMAGE	PRODUCT DETAILS	ADDITIONAL INFORMATION
	NAME Bread Tray - 5 Tray MODEL BTA0500 DIMENSIONS 584 x 284 x 115mm MATERIAL Alusteel	PAN AMOUNT 5 BREAD PAN SIZE 100 x 270 x 115mm per pan
	NAME Bread Tray - Single Pan MODEL BTA0040 DIMENSIONS 270 x 100 x 115mm MATERIAL Alusteel	N/A
	NAME Bread Tray Lid - 5 Tray MODEL BTA0501 DIMENSIONS 589mm x 289mm MATERIAL Mild Steel	COMPATIBILITY Lid to be used with BTA0500 Bread Tray.
	NAME Cooling Tray MODEL CTR0600 DIMENSIONS 600 x 400mm MATERIAL N/A	N/A
	NAME Baking Tray - S-Steel MODEL BT-01 DIMENSIONS 600 x 400 x 20mm MATERIAL Stainless Steel	N/A
	NAME Baking Tray - Aluminium MODEL XMA10025 DIMENSIONS 600 x 400 x 30mm MATERIAL Aluminium	THICKNESS 0.6mm
	NAME Baking Tray - Aluminium MODEL XMA10028 DIMENSIONS 600 x 400 x 30mm MATERIAL Aluminium	THICKNESS 1mm
	NAME Pizza Stone MODEL PS-01 DIMENSIONS 600 x 400mm MATERIAL N/A	N/A
	NAME Pizza Shovel MODEL PSS2000 DIMENSIONS 1600mm MATERIAL Stainless Steel Handle	N/A

NOTE: We Offer A Wider Range Of Smalls And Utilities Listed In This Catalogue. Contact Us For More Info.

PRODUCT IMAGE	PRODUCT DETAILS		ADDITIONAL INFORMATION	
	NAME	Wooden Spoon	NOTE	Various size options available. Please request the full model/SKU number if needed.
	MODEL	WSP0###		
	DIMENSIONS	300, 400, 500, 600mm		
	MATERIAL	Wood - Heavy Duty		
	NAME	Cutting Board - 500	NOTE	Various colour options are available. Please request the full model/SKU number if needed.
	MODEL	CBP####		
	DIMENSIONS	500 x 380 x 13mm		
	MATERIAL	N/A		
	NAME	Cutting Board - 405	NOTE	Various colour options are available. Please request the full model/SKU number if needed.
	MODEL	CBP####		
	DIMENSIONS	405 x 255 x 10mm		
	MATERIAL	N/A		
	NAME	Cutting Board - White	N/A	
	MODEL	CBP0380		
	DIMENSIONS	380 x 240 x 12mm		
	MATERIAL	Wood - Heavy Duty		
	NAME	Cutting Board Stand	MAX LOAD	6 Boards
	MODEL	CBS0006		
	DIMENSIONS	N/A		
	MATERIAL	Chrome		
	NAME	Utility Tong - Colour Handle	NOTE	Various colour options are available. Please request the full model/SKU number if needed.
	MODEL	TCU#### Range		
	DIMENSIONS	300mm		
	MATERIAL	N/A		
	NAME	Utility Tong	NOTE	Various size options available. Please request the full model/SKU number if needed.
	MODEL	TGU0###		
	DIMENSIONS	250, 300, 400mm options.		
	MATERIAL	Stainless Steel		
	NAME	Braai Tong	N/A	
	MODEL	TGG0200		
	DIMENSIONS	200mm		
	MATERIAL	N/A		
	NAME	Thermometer	N/A	
	MODEL	THF0130		
	DIMENSIONS	N/A		

NOTE: We Offer A Wider Range Of Smalls And Utilities Listed In This Catalogue. Contact Us For More Info.

PRODUCT IMAGE	PRODUCT DETAILS		ADDITIONAL INFORMATION
	NAME	Egg Lifter	N/A
	MODEL	ELS0400	
	DIMENSIONS	400mm	
	MATERIAL	Stainless Steel	
	NAME	Hamburger Turner	TURNER TYPE Bevelled Edge
	MODEL	HTB0120	
	DIMENSIONS	120mm Turner Excl. Handle	
	MATERIAL	N/A	
	NAME	Hamburger Turner	TURNER TYPE Solid
	MODEL	HTS0200	
	DIMENSIONS	200mm Turner Excl. Handle	
	MATERIAL	N/A	
	NAME	Hamburger Turner	TURNER TYPE Perforated
	MODEL	HTP0200	
	DIMENSIONS	200mm Turner Excl. Handle	
	MATERIAL	N/A	
	NAME	Silicone Spatula	N/A
	MODEL	SIS0030	
	DIMENSIONS	N/A	
	MATERIAL	Silicone	
	NAME	Basting Spoon	SPOON TYPE Perforated
	MODEL	BSP1330	
	DIMENSIONS	330mm	
	MATERIAL	PVC Handle	
	NAME	Basting Spoon	SPOON TYPE Solid
	MODEL	BSS1330	
	DIMENSIONS	330mm	
	MATERIAL	PVC Handle	
	NAME	Pap Stirrer	N/A
	MODEL	PSS1200	
	DIMENSIONS	1200mm	
	MATERIAL	Stainless Steel	
	NAME	Pap Stirrer	N/A
	MODEL	PSS0600	
	DIMENSIONS	600mm	
	MATERIAL	Stainless Steel	

NOTE: We Offer A Wider Range Of Smalls And Utilities Listed In This Catalogue. Contact Us For More Info.

PRODUCT IMAGE	PRODUCT DETAILS	ADDITIONAL INFORMATION
	NAME Pizza Screen - 300 MODEL PSA1195 DIMENSIONS 300 x 300 x 10mm MATERIAL Aluminium	N/A
	NAME Pizza Screen - 330 MODEL PSA1210 DIMENSIONS 330 x 330 x 10mm MATERIAL Aluminium	N/A
	NAME Meat Mallet MODEL MMH0001 DIMENSIONS 300mm MATERIAL Wood Handle	N/A
	NAME Rolling Pin MODEL RPA0380 DIMENSIONS 380mm MATERIAL Aluminium	N/A
	NAME Round Skimmer MODEL SKR0152 DIMENSIONS 152 x 490mm MATERIAL N/A	N/A
	NAME Round Skimmer MODEL SKR0178 DIMENSIONS 178mm x 500mm x 35mm MATERIAL Stainless Steel	N/A
	NAME Round Skimmer MODEL SKR0203 DIMENSIONS 203mm x 530mm x 37mm MATERIAL Stainless Steel	N/A
	NAME Round Skimmer MODEL SKR0254 DIMENSIONS 254mm x 600mm x 38mm MATERIAL Stainless Steel	N/A
	NAME Square Skimmer MODEL SKS0150 DIMENSIONS 150 x 120 x 460mm MATERIAL N/A	N/A

NOTE: We Offer A Wider Range Of Smalls And Utilities Listed In This Catalogue. Contact Us For More Info.

PRODUCT IMAGE	PRODUCT DETAILS		ADDITIONAL INFORMATION	
	NAME	Egg Ring - Round	N/A	
	MODEL	ER-R		
	DIMENSIONS	N/A - Large		
	MATERIAL	N/A		
	NAME	Egg Ring - Round	N/A	
	MODEL	ER-S		
	DIMENSIONS	N/A - Large		
	MATERIAL	N/A		
	NAME	Basting Brush	N/A	
	MODEL	SBB0001		
	DIMENSIONS	N/A		
	MATERIAL	Silicone		
	NAME	Aluminium Scoop	NOTE	Various size options available. Please request the full model/ SKU number if needed.
	MODEL	SCA0###		
	DIMENSIONS	160, 265, 305, 380, 400mm		
	MATERIAL	Aluminium		
	NAME	Shaker	VOLUME	300ml
	MODEL	4.DRED		
	DIMENSIONS	65mm x 65mm x 95mm		
	MATERIAL	Stainless Steel		
	NAME	Shaker	VOLUME	475ml
	MODEL	4.DRED2		
	DIMENSIONS	65mm x 65mm x 136mm		
	MATERIAL	Stainless Steel		
	NAME	Colander	NOTE	Various size options available. Please request the full model/ SKU number if needed.
	MODEL	CLS0###		
	DIMENSIONS	260, 280, 340, 380mm		
	MATERIAL	Stainless Steel		
	NAME	Strainer Double Mesh	NOTE	Various size options available. Please request the full model/ SKU number if needed.
	MODEL	STM		
	DIMENSIONS	200, 230, 260mm		
	MATERIAL	N/A		
	NAME	Oil Filter Stand	NOTE	Filter Bags NOT Included. Ordered at a pack of 50 - SKU: OFB0001
	MODEL	OFS0001		
	DIMENSIONS	470mm		
	MATERIAL	N/A		

NOTE: We Offer A Wider Range Of Smalls And Utilities Listed In This Catalogue. Contact Us For More Info.

PRODUCT IMAGE	PRODUCT DETAILS		ADDITIONAL INFORMATION	
	NAME	Slush Powder Mix	Weight	1.5Kg
	MODEL	SLM-#	Flavours	Litchi, Cream Soda, Mango, Bubblegum, Cherry, Grape, Raspberry, Strawberry, Lemon & Lime, Pineapple
	DIMENSIONS	290 x 190 x 80mm		
	INGREDIENTS	Request		
	NAME	Soft Serve Powder Mix	Weight	1.5Kg
	MODEL	SSM-#	Flavours	Strawberry, Chocolate, Vanilla
	DIMENSIONS	290 x 190 x 80mm		
	INGREDIENTS	Request		
	NAME	Waffle Premix	Weight	1Kg
	MODEL	WPCM	USED FOR	Waffle, Pancake, Corn Dog
	DIMENSIONS	290 x 190 x 80mm		
	INGREDIENTS	Request		
	NAME	Cake Server	N/A	
	MODEL	CSW0140		
	DIMENSIONS	140mm		
	MATERIAL	N/A		
	NAME	Chip Bagging Scoop	N/A	
	MODEL	CBS0001		
	DIMENSIONS	200 x 190mm		
	MATERIAL	Stainless Steel		
	NAME	Serving Ladle	AVAILABLE SIZES 30ml / 1OZ, 59ml / 2OZ, 117ml / 6OZ, 118ml / 4OZ, 236ml / 8OZ, 254ml / 12OZ	
	MODEL	LDS###		
	DIMENSIONS	N/A		
	MATERIAL	N/A		
	NAME	4 Piece Measuring Spoon Set	THICKNESS	1mm
	MODEL	MSS0004		
	DIMENSIONS	N/A		
	MATERIAL	N/A		
	NAME	4 Piece Measuring Cup Set	N/A	
	MODEL	JE15836		
	DIMENSIONS	N/A		
	MATERIAL	N/A		
	NAME	Measuring Jug	NOTE	Measurements are embossed and printed
	MODEL	LU42122, LU42139, LU42146	VOLUMES AVAIL.	1L, 2L, 5L
	DIMENSIONS	N/A		
	MATERIAL	Food Grade Plastic		

NOTE: We Offer A Wider Range Of Smalls And Utilities Listed In This Catalogue. Contact Us For More Info.

PRODUCT IMAGE	PRODUCT DETAILS		ADDITIONAL INFORMATION	
	NAME	Plastic Dispenser	AVAIL. TYPES	RED, YELLOW, TRANSPARENT
	MODEL	PDR####		
	DIMENSIONS	N/A		
	MATERIAL	Food Grade Plastic		
	NAME	Portion Server	AVAILABLE SIZES	Red - 59ml, Yellow - 88ml, Green - 118ml, Blue - 236ml
	MODEL	PSS####		
	DIMENSIONS	N/A		
	MATERIAL	N/A		
	NAME	Reserved Table Sign	N/A	
	MODEL	RTS0003		
	DIMENSIONS	N/A		
	MATERIAL	Platic		
	NAME	Table Number Stand	AVAILABLE SIZES	200mm, 300mm
	MODEL	TNS0###		
	DIMENSIONS	200, 300mm		
	MATERIAL	Stainless Steel		
	NAME	Serving Tray - Black	TRAY TYPE & SIZE	RECTANGULAR - 380x510mm ROUND - 356mm ROUND - 400mm
	MODEL	TRN0###		
	DIMENSIONS	510, 400, 356mm		
	MATERIAL	Food Grade Plastic		
	NAME	Meat Tray Medium- White	CAPACITY	37L
	MODEL	MTM0001	STACK LOAD	180Kg on base tray
	DIMENSIONS	590 x 340 x 200mm		
	MATERIAL	Virgin Material		
	NAME	Meat Trays Small	CAPACITY	22L
	MODEL	MTS0###	STACK LOAD	180Kg on base tray
	DIMENSIONS	440 x 310 x 168 mm	COLOURS AVAIL.	White, Red, Yellow, Blue, Green
	MATERIAL	Virgin Material		
	NAME	Frying Pans	NOTE	Different Sizes and Materials Available. Please request.
	MODEL	#####		
	DIMENSIONS	Request		
	MATERIAL	Different Options Avai.		
	NAME	Ingredient Bin	VOLUME	85L
	MODEL	IBP0085		
	DIMENSIONS	450 x 630mm		
	MATERIAL	Virgin Material		

NOTE: We Offer A Wider Range Of Smalls And Utilities Listed In This Catalogue. Contact Us For More Info.

CaterWize

COMMERCIAL FOODSERVICE EQUIPMENT



CONTACT US

For Sales Queries:

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Our Location

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7530

WhatsApp Us

+27 82 387 6241

Email Us

sales@caterwize.co.za

info@caterwize.co.za

Working Hours

Mon - Thu: 08:00 - 16:30

Fri: 08:00 - 16:00

Sat - Sun: Closed

Public Holidays: Closed

Our Website

www.caterwize.co.za

For Technical Queries:

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Email Us

care@caterwize.co.za

WhatsApp Us

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Working Hours

Same Hours as Sales.

Caterwize Standard Conditions of Sale

- **Terms & Conditions:** All goods supplied are in accordance with our Conditions of Sale. A full copy is available on request or at www.caterwize.co.za.
- **Guarantee:** All goods are sold with a carry-in guarantee. Traveling, call-out, and delivery charges are not covered unless agreed otherwise. The guarantee includes the repair or replacement of defective parts. It does not cover defects caused by misuse, incorrect installation or negligence.
- **Returns:** Items must be returned within 7 calendar days after the goods is received. Handling charges may be imposed. Goods must be unused, complete and in the original packaging.

For more info, view our T's & C's here: <https://caterwize.co.za/terms-conditions/>