

P R O D U C T C A T A L O G



VINOX PROFESSIONAL PVT. LTD.
FOR COMPLETE COMMERCIAL KITCHEN SOLUTIONS



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COFFEE MACHINES

DISHWASHING EQUIPMENTS

PRE-RINSE & FAUCET

ICE CUBE MACHINES

MEAT PROCESSING MACHINES

FOOD PREPARATION MACHINES

COMBI OVENS

CHINESE COOKING EQUIPMENTS

COOKING EQUIPMENTS

BAKERY EQUIPMENTS

REFRIGERATION EQUIPMENTS

GAS PIPELINE

KITCHEN EXHAUST HOOD

INDUCTION EQUIPMENT

BAR EQUIPMENTS

CUSTOM FABRICATION



VINOD SHARMA
Director



GOPAL SHARMA
Director

COMPANY'S INTRODUCTION

Our Process

Our wide ranging services starting with Consultancy to implementing Designs, Supply and Installation of Equipment, Spare Parts Inventory and a complete Logistics Centre offer our Clients a reliable brand to partner with for large scale, professional kitchen needs.

Planning & Consultation

Dedicated planning & consultation wing of 'Vinox' executes AutoCAD layout & MEP, Shop Drawings Concept Design, Layouts and Engineering. It also helps you budget for the project. Customers can experience a hassle-free kitchen transformation by entrusting the co-ordination in our efficient and trustworthy hands,

Sales

Aware of latest trends and equipped with vast experience and knowledge, our sales team can cater to the needs of all customers with efficiency. Our idea of setting is to offer solutions to customer's problems and exceed expectations on all fronts.

Logistics

A well organised storage facility with a wide range of equipment and spares along with a capable import/export desk to cater to all logistical requirements make us the market leader in this industry.

Finance & Administration

State-of-the-art accounting software and administrative techniques, aided by experts in the field, lead to systematic procedures and tracking for all clients. This is another value-added service that we provide for a professional experience

Service

Trained and well experienced service engineers under our '**VINOX Professional Pvt. Ltd.**' division provide maintenance, installation, testing and commissioning services at the least break down time. As an additional service to our customer, we organise live demonstrations of the equipment at our fully furnished Demo Kitchens in New Delhi.

Warranty and AMC service support is also provided at our centers,

BRANDS



HOSHIZAKI



WESTERN REFRIGERATION

SIRMAN[®]

winterhalter

robot coupe[®]

RATIONAL



Astoria[®]
Think espresso



Electrolux
PROFESSIONAL



Celfrost
COMMERCIAL

MENUMASTER[®]
Commercial



Dean[®]

STELLA
COMMERCIAL INDUCTION

dipo
INDUCTION

ICEMATIC
BE COLD WITH STYLE

MANITOWOC[®]

Ice-boy
ICE CUBE MACHINES



CARIMALI

BUTLER[®]

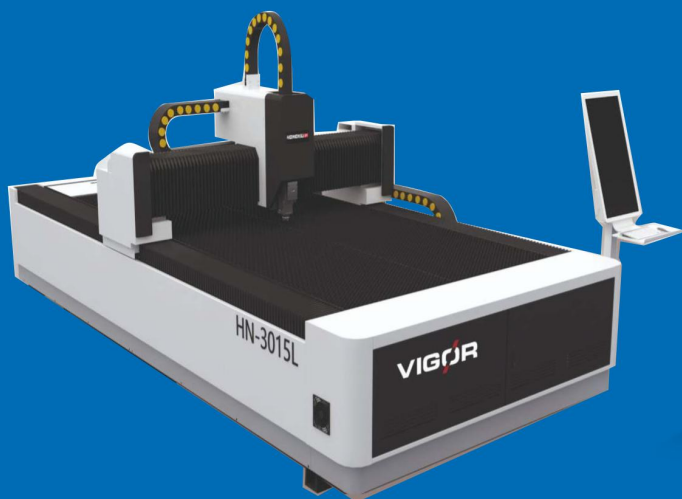
salva

ELANPRO[®]
The Commercial Refrigeration Experts

SPAR MIXER
SPAR

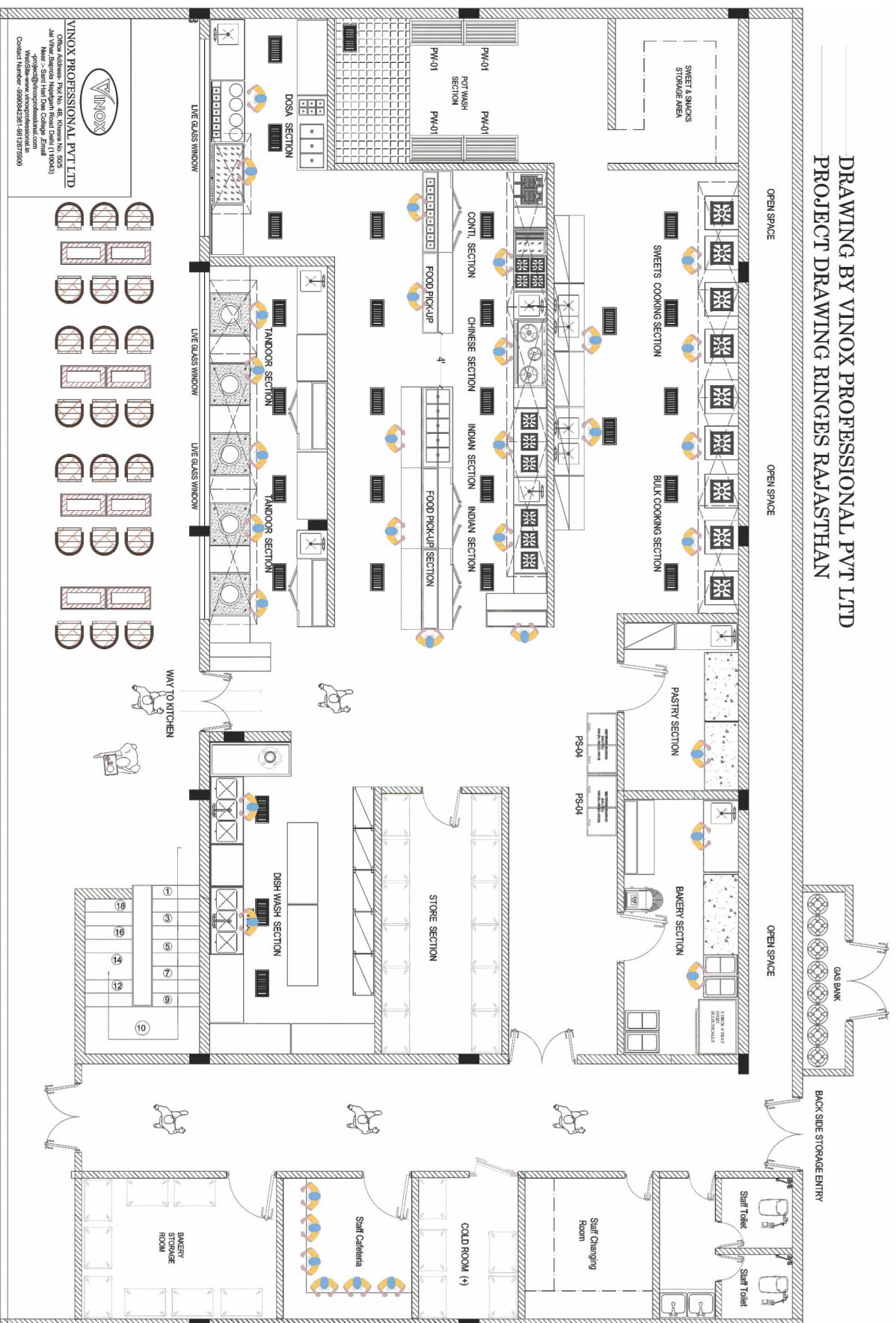


**COMMERCIAL KITCHEN FOOD SERVICE EQUIPMENT &
STAINLESS STEEL FABRICATION BY IMPORTED MACHINES**



DRAWING BY VINOX PROFESSIONAL PVT LTD

PROJECT DRAWING RINGES RAJASTHAN





Refrigerated Equipments

Upright

REFRIGERATOR

FREEZER



Model	RTW-70	FTW-70
Volume	172 L	172 L
Dimensions (H-with 150mm leg)	702(W) x 765(D) x 850	702(W) x 765(D) x 850
Temperature Control	-2°C to 12°C	-7°C to 23°C
Door / Shelf	1 Doors / 2 Shelves	1 Doors / 2 Shelves

Model	RTW-120	FTW-120
Volume	305 L	305 L
Dimensions (H-with 150mm leg)	1200(W) x 750(D) x 850	1200(W) x 750(D) x 850
Temperature Control	-2°C to 12°C	-7°C to -23°C
Door / Shelf	2 Doors / 4 Shelves	2 Doors / 4 Shelves

Model	RTW-126	FTW-126
Volume	232 L	232 L
Dimensions (H-with 150mm leg)	1200(W) x 600(D) x 850	1200(W) x 600(D) x 850
Temperature Control	-2°C to 12°C	-7°C to -23°C
Door / Shelf	2 Doors / 4 Shelves	2 Doors / 4 Shelves

Model	RTW-150	FTW-150
Volume	415 L	415 L
Dimensions (H-with 150mm leg)	1500(W) x 750(D) x 850(H)	1500(W) x 750(D) x 850(H)
Temperature Control	-2°C to 12°C	-7°C to -23°C
Door / Shelf	2 Doors / 4 Shelves	2 Doors / 4 Shelves

Model	RTW-156	FTW-156
Volume	315 L	315 L
Dimensions (H-with 150mm leg)	1500(W) x 600(D) x 850(H)	1500(W) x 600(D) x 850(H)
Temperature Control	-2°C to 12°C	-7°C to -23°C
Door / Shelf	2 Doors / 4 Shelves	2 Doors / 4 Shelves

Model	RTW-180	FTW-180
Volume	525 L	525 L
Dimensions (H-with 150mm leg)	1800(W) x 750(D) x 850(H)	1800(W) x 750(D) x 850(H)
Temperature Control	-2°C to 12°C	-7°C to -23°C
Door / Shelf	3 Doors / 6 Shelves	3 Doors / 6 Shelves

Model	RTW-186	FTW-186
Volume	399 L	399 L
Dimensions (H-with 150mm leg)	1800(W) x 600(D) x 850(H)	1800(W) x 600(D) x 850(H)
Temperature Control	-2°C to 12°C	-7°C to -23°C
Door / Shelf	3 Doors / 6 Shelves	3 Doors / 6 Shelves

- LED Lamp Optional
- CASTOR WHEELS Optional
- OPERATION CONDITIONS : Ambient Temperature 5°C ~ 43°C



Refrigerated Equipments

Under Counter

REFRIGERATOR

FREEZER



Model	RTW-127 - GN	FTW-127 - GN
Volume	281 L	281 L
Dimensions (H-with 150mm leg)	1200(W) x 700(D) x 850(H)	1200(W) x 700(D) x 850(H)
Temperature Control	-2°C to 12°C	-7°C to -23°C
Door / Shelf	2 Doors / 4 GN Rails	2 Doors / 4 GN Rails

Model	RTW-177 - GN	FTW-177 - GN
Volume	436 L	436 L
Dimensions (H-with 150mm leg)	1660(W) x 700(D) x 850(H)	1660(W) x 700(D) x 850(H)
Temperature Control	-2°C to 12°C	-7°C to -23°C
Door / Shelf	3 Doors / 6 GN Rails	3 Doors / 6 GN Rails

Model	RTW-120-DR
Volume	324 L
Dimensions (H-with 150mm leg)	1240(W) x 760(D) x 850
Temperature Control	-2°C to 12°C
Drawers	6 Drawers

Model	RTW-170-DR
Volume	478 L
Dimensions (H-with 150mm leg)	1660(W) x 760(D) x 850(H)
Temperature Control	-2°C to 12°C
Drawers	9 Drawers

FEATURES



Reliable quality



Customer friendly design



Hygienic and easy to clean



Cleanable & Replaceable
Door Gaskets



Automatic Closing Doors
Helps to reduce
Energy Consumption



Corrosion Resistant
Evaporator
Made Of Aluminum



Rounded Corners
For Easy Cleaning



Full Height Handle



Efficient Cooling with Improved
Auto Defrost System



Advanced Electric Controller
with a Clear Digital Display



Adjustable Legs
with Castor Option Available



Drip tray with heating element to
evaporate condensation
No plumbing required



Refrigerated Equipments

REFRIGERATOR

Upright



2 Door



4 Door



4 Door



2 Door Half Glass



4 Door Half Glass



Model	HRW-77	HRW-127	HRW-147	HRW-77-HG	HRW-147-HG
Volume	628 L	1042 L	1365 L	628 L	1365 L
Dimensions (H-with 150mm leg)	700(W) x 818(D) x 2050(H)	1200(W) x 818(D) x 2050(H)	1400(W) x 818(D) x 2050(H)	700(W) x 818(D) x 2050(H)	1400(W) x 818(D) x 2050(H)
Power Supply	230V AC / 50Hz	230V AC / 50Hz	230V AC / 50Hz	230V AC / 50Hz	230V AC / 50Hz
Temperature Control	-2°C to 12°C	-2°C to 12°C	-2°C to 12°C	-2°C to 12°C	-2°C to 12°C
Door / Shelf	2 Doors / 4 Shelves	4 Doors / 8 Shelves	4 Doors / 8 Shelves	2 Doors / 4 Shelves	4 Doors / 8 Shelves

FREEZER

2 Door



4 Door



4 Door



2 Door Combi



4 Door Combi



Model	HFW-77	HFW-127	HFW-147	HRFW-77	HRFW-127
Volume	628 L	1119 L	1365 L	Freezer 305 L Chiller 305 L	Freezer 510 L Chiller 510 L
Dimensions (H-with 150mm leg)	700(W) x 818(D) x 2050(H)	1200(W) x 818(D) x 2050(H)	1400(W) x 818(D) x 2050(H)	700(W) x 818(D) x 2050(H)	1200(W) x 818(D) x 2050(H)
Power Supply	230V AC / 50Hz	230V AC / 50Hz	230V AC / 50Hz	230V AC / 50Hz	230V AC / 50Hz
Temperature Control	-7°C to -25°C	-7°C to -25°C	-7°C to -25°C	Freezer -16°C to -23°C Chiller -2°C to 12°C	Freezer -7°C to -25°C Chiller -2°C to 12°C
Door / Shelf	2 Doors / 4 Shelves	4 Doors / 8 Shelves	4 Doors / 8 Shelves	2 Doors / 4 Shelves	4 Doors / 8 Shelves

- LED Lamp Optional
- CASTOR WHEELS Optional
- OPERATION CONDITIONS : Ambient Temperature 5°C ~ 43°C

*Image for illustration purpose only. Specification may vary as per requirement



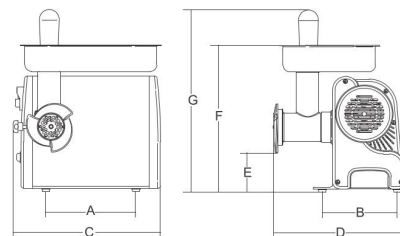
FOOD PROCESSING MACHINES



MEAT GRINDER TC 8 Vegas



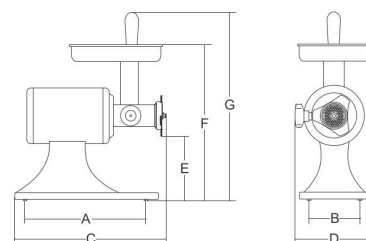
- Anodized aluminium body and ABS shockproof sides.
- Ventilated motor.
- Oil-bath gear box.
- Ground tempered helical gears.
- Bright finished mouth and feeding worm.
- S/S plates and knives.
- Compartment for knives and plates.
- Reverse (optional).
- CE version with:
IP 54 protection rated controls and NVR device.



MEAT GRINDER TC 12E/22E



- Made from diecasted polished aluminium.
- Ventilated motor.
- Oil-bath gear box.
- Cast iron head and feeding worm.
(Aisi 304 stainless steel on demand).
- S/S plates and knives.
- CE version:
24 volt controls and NVR device.
- Optional:
Reverse.

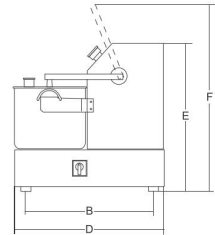
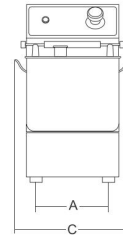


	watt/Hp	Kg/10 min.	Ø mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
TC 12 E	735/1	1ph/3ph	25	4.5	225	185	430	215	140	445	520	18	320x460x470	20
TC 22 E	800/1.2	1ph/3ph	33	4.5	225	185	440	215	135	445	520	21	320x460x470	23
TC 8 Vegas	250/0.34	1ph	70	6	205	170	335	300	85	360	410	10	560x400x350	12



BOWL CUTTER

- Strong AISI 430 steel construction.
- Detached motor and bowl for a better thermal insulation.
- S/S AISI 304 bowl with handles and heavy bottom.
- High efficiency ventilated motor for continuous operation.
- Strong cutlery steel knives.
- Safe operations ensured by a system of micro switches on the lid.
- See-through lexan lid.
- Variotronic: speed control with stabilizer.
- Lid with opening to add ingredients during operation.
- Models available with steplessly variable-speed drive.
- Standard: spatula and sharpening stones.
- Optional: serrated knives, emulsifying knives, knives for pesto sauce and knives to mix dough.



	watt/HP		lt	lt	r.p.m.	mm	mm	mm	mm	mm	mm	kg	mm	kg
C4	600/0.8	1ph	3.3	1.5	2500	160	310	305	365	255	-	10	450x330x310	11
C4 VV	600/0.8	1ph	3.3	1.5	1500÷2500	160	310	305	365	255	-	10	450x330x310	11
C4 VT	600/0.8	1ph	3.3	1.5	600÷2800	160	310	305	365	255	-	10	450x330x310	11
C6	600/0.8	1ph	5.3	3.1	2500	160	310	305	365	320	-	11	450x330x400	12
C6 VV	600/0.8	1ph	5.3	3.1	1500÷2500	160	310	305	365	320	-	11	450x330x400	12

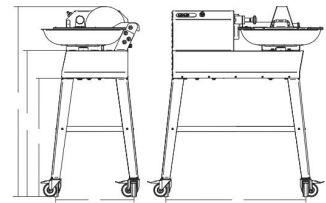
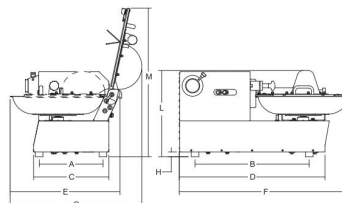


HORIZONTAL CUTTER

- Completely made in AISI 304 stainless steel.
- Blade driven by powerful ventilated asynchronous motor.
- Sturdy, removable AISI 304 stainless steel bowl.
- Stainless steel lid with high resistance hood in Kepital.
- Easily removable interlocking lid to facilitate cleaning and sanitising.
- Controls with IP 67 stainless steel buttons.
- Easily removable blade hub with 3 blades standard (configurable to 2 blades).
- Dedicated knives available for special purposes.
- Maximum protection against liquid infiltration on the shaft.
- Perfect for meat, fish and vegetables, but also suitable for many other types of processing.

Options:

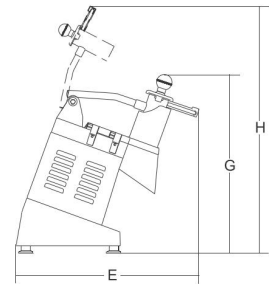
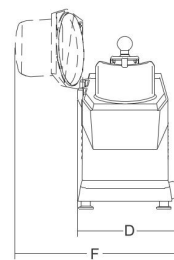
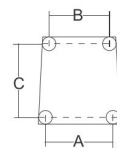
- Stainless steel legs with wheels and lock.
- Hub with blunted, serrated or unsharpened blades.
- Continuous speed control controlled by inverter.
- Three-phase motor power supply single-phase.
- Gearmotor freestanding tub.



	watt/HP	n.	lt	r.p.m.	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Katana 6	370/0.5	1ph	3	6	1440	297	540	356	714	516	832	582	25	407	693	428	776	710	864	1089	61	1200x670x800	79.5
Katana 12	1ph 750/1 3ph 1.500/2	1ph/3ph	3	12	1440	335	600	393	758	587	902	680	25	452	783	467	836	710	873	1138	71	1200x670x800	89.5
Katana 12 VV	1.610/2.2	1ph	3	12	600/2.600	335	600	393	758	587	902	680	25	452	783	467	836	710	873	1138	71	1200x670x800	89.5
Katana 20 VV	2.387/3.25	1ph	3	20	600/2.600	390	650	450	820	700	1013	822	25	210	943	521	886	710	883	1189	93	1000x1200x800	111.5

VEGETABLE-CUTTER

- Aluminium alloy and S/S construction.
- Ventilated motor for continuous operation.
- Thanks to its compact design the machine is easy to install inside every kitchen.
- The exclusive feeding system makes easy to process also soft products like moz-zarella cheese.
- Safe operation is ensured by interlock switches on product pusher, lid and collect-ing tray.
- Version with dishwashing safe S/S lid available.
- Large number of discs available for every purpose.

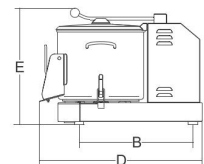
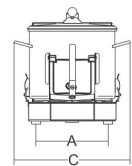


	watt/Hp	r.p.m.		mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
TM Inox	515/0.7	1ph/3ph	300	225	195	255	280	510	400	510	770	18.5	720x350x500	22
TM All	515/0.7	1ph/3ph	300	225	195	255	280	510	400	510	770	18.5	720x350x500	22
TM-TG	515/0.7	1ph/3ph	300	225	195	255	296	509	460	676	777	20	570x750x1050	34



POTATO PEELERS

- Made from AISI 304 Stainless steel.
- Poli-V belt drive.
- High efficiency ventilated motors for continuous operation.
- Stainless steel peeling disc.
- Patented removable dishwashing safe container and bottom peeling disc (no tools required)
- Automatic unloading system.
- Stainless steel outlet opening with quick and sealed locking.
- Adjustable S/S feet can be fixed to the floor.
- Drain filter option available.
- CE version with:**
 - Microswitch on the lid.
 - Microswitch on outlet opening.



	watt/Hp	r.p.m.	kg/lit	kg/h.	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
PPJ6 SC	370/0.50	1ph/3ph	320	6/10	105	220	260	400	400	690	-	23	720x570x1020	35
PPJ 6	370/0.50	1ph	320	6/10	105	260	320	400	550	440	-	31	500x630x650	36
PPJ 10 SC	735/1	1ph/3ph	320	10/20	170	203	282	470	544	910	-	41.5	720x570x1200	51.5
PPJ 10	735/1	1ph/3ph	320	10/20	170	203	282	470	775	1050	1310	51	720x570x1200	61
PPJ 20 SC	1.102/1.5	1ph/3ph	275	20/35	340	295	337	560	650	1040	-	52	640x760x1400	62
PPJ 20	1.102/1.5	3ph	275	20/35	340	295	337	560	880	1190	1545	58	640x760x1400	68

J U I C E R S



CENTRIFUGAL JUICER # 50

TECHNICAL SPECIFICATIONS

Motor

Single phase:
220-240 V - 50 / 60 Hz V - 800W CE, KC
100 - 120 V - 50 / 60 Hz - 800W CE,
UL, NSF
Speed:
3 000 rpm (50Hz)
3 600 rpm (560Hz)

Appliance

W: 260 mm (10")
D: 470 mm (19")
H: 450 mm (18")

Shipping box

W: 315 mm (12")
D: 500 mm (20")
H: 570 mm (22")

Net weight:

14,5 Kg (31lbs)

Packed weight:

16,3 Kg (35lbs)



LEVER CITRUS JUICER #10

TECHNICAL SPECIFICATIONS

Motor

Single phase:
100-120 V - 50/60 Hz - 260 W – NSF, CE, UL
220-240 V - 50/60 Hz - 230 W – CE
Speed:
1 500 rpm (50 Hz)
1 800 rpm (60 Hz)

Appliance

W: 200 mm (8")
D: 300 mm (12")
H: 380 mm (15")

Shipping box

W: 250 mm (10")
D: 340 mm (13")
H: 440 mm (17")

Net weight:

9,2 Kg (20 lbs)

Packed weight:

9,6 Kg (22 lbs)



CLASSIC CITRUS JUICER # 11

TECHNICAL SPECIFICATIONS

Motor

Single phase:
220-240 V - 50/60 Hz - 130 W - CE
100-120 V - 50/60 Hz - 155 W - CE, NSF
Speed:
1 800 rpm (50 Hz)
1 800 rpm (60 Hz)

Appliance

D: 300 mm (12")
W: 230 mm (9")
H: 350 mm (14")

Shipping box

D: 340 mm (13")
W: 255 mm (10")
H: 400 mm (16")

Net weight:

5 Kg (11 lbs)

Packed weight:

5,6 Kg (12 lbs)

J U I C E R S



BLENDER ICED DRINKS # 62

TECHNICAL SPECIFICATIONS

Motor

Single phase:

220-240 V - 50/60 Hz CE, GS, KC, NSF

100 - 120 V - 50/60 Hz CE, ETL, NSF

Speed:

1 500 rpm (50 Hz)

1 800 rpm (60 Hz)

STANDARD APPLIANCE

W: 200,3 mm / 8"

D: 247 mm / 10"

H: 440,6 mm / 17"

IN-COUNTER VERSION

W: 200,3 mm / 8"

D: 247 mm / 10"

H: 305,6 mm / 12"

SHIPPING BOX

W: 260 mm / 10.2"

D: 290 mm / 11.4"

H: 500 mm / 18.9"

Net weight:

9,4Kg (21 lbs)

Packed weight:

10,4 Kg (23 lbs)



ICE CRUSHER #9

TECHNICAL SPECIFICATIONS

Motor

Single phase:

220-240 V - 50/60 HzV - 600 W - CE

100-120 V - 50/60 Hz - 650 W - CE, UL

Speed:

1 500 rpm (50Hz)

1 800 rpm (60 Hz)

Appliance

W: 250 mm (10--)

D: 420 mm (16,5--)

H: 350 mm (14--)

Weight:

14,7 Kg (32 lbs)

Shipping box

W: 295 mm (12--)

D: 455 mm (18--)

H: 410 mm (16--)

Weight:

15,7 Kg (34 lbs)



JUICE EXTRACTOR #68

TECHNICAL SPECIFICATIONS

Motor

Single phase:

220-240 V - 50 / 60 Hz - 1300W CE, KC, GS

100-120V - 50/60Hz - 1300W CE, NSF, UL

Speed:

3000 rpm (50Hz)

3600 rpm (60Hz)

Appliance

W: 320 mm (12,6")

D: 480 mm (19")

H: 580 mm (23")

Net weight:

26 Kg (57lbs)

Shipping box

W: 370 mm (14,6")

D: 660 mm (26")

H: 590 mm (23,2")

Packed weight:

28,8 Kg (63lbs)



COLD PRESS JUICER #65

TECHNICAL SPECIFICATIONS

Motor

Single phase:

220-240 V - 50/60 Hz - 650 W

100-120 V - 50/60 Hz - 650 W

Speed:

5 à 80 rpm (50Hz)

Appliance

W: 412 mm (16,2")

D: 236 mm (9,3")

H: 642 mm (25,3")

Net weight:

28,6 Kg (61,7lbs)

Shipping box

W: 490 mm (19,3")

D: 330 mm (13")

H: 660 mm (26")

Packed weight:

32 Kg (70,5lbs)



COMPACT BRUSHLESS BLENDER # 66

TECHNICAL SPECIFICATIONS

Motor

Single phase:

220-240 V - 50/60 Hz - CE

Speed:

Max torque: 8N.m

Appliance

W: 197 mm (8")

D: 233 mm (9")

H: 393 mm (16")

Net weight:

6.2 Kg (13.7 lbs)

Shipping Box

W: 236 mm (9")

D: 276 mm (11")

H: 432 mm (17")

Packed weight:

7.3 Kg (16 lbs)

robot coupe®

FOOD PREPARATION MACHINE & JUICERS



CL 50 TABLE-TOP VEGETABLE PREPARATION MACHINES

Thanks to our range of Vegetable Preparation Machines, you can save hours of preparation in the kitchen: slicing, grating, chopping, shredding, julienne, brunoises, chip cutting, waffle cuts and even purees.

Induction motor	Yes
Power	550 W
Voltage	Single phase or Three phase
Speed	375 rpm
Feed hoppers	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Composite material
Discs	Not included

THE SOLUTION FOR TEXTURE MODIFIED FOOD

The Blixer®, especially designed for the healthcare sector, turns raw products into texture modified foods. All foods, whether raw or cooked, sweet or savoury, whether entrees or mains, dessert or cheese, can be eaten by everyone at the table, even the most elderly.



BLIXER®

MODELS	BLIXER 2	BLIXER 3	BLIXER 4-1V
Induction motor	: ✓	✓	✓
Power	: 700 W	750 W	900 W
Voltage	: Single phase	Single phase	Single phase
Speed	: 3000 rpm	3000 rpm	3000 rpm
Pulse	: Yes	Yes	Yes
Motor base	: Composite Material	Composite Material	Metal
Bowl	: 2.9 L stainless steel	3.7 L stainless steel	4.5 L stainless steel
Watertight Lid	: Yes	Yes	Yes
Blixer arm	: Yes	Yes	Yes
Blade	: Stainless steel fine serrated blade with removable cap Included		
Number of 200g	: Single portion	2-10	2-15



HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS.....



TABLE TOP CUTTER MIXERS

THE MUST FOR PASTRY AND KITCHEN CHEFS!

With its bowl-base twin-blade assembly - a Robot-Coupe exclusivity - it is the Chef's ideal assistant. Whether you need small or large quantities, all your preparations can be made by just pressing a button: sauces, minced meat and fish, chopped onions, herbs and spices, ground nuts and chocolate, praline, kneading, etc.

MODELS	R-3-1500	R-3-3000	R-4-1500
Induction motor	: ✓	✓	✓
Power	: 650 W	650 W	700 W
Voltage	: Single phase	Single phase	Single phase
Speed	: 1500 rpm	3000 rpm	1500 rpm
Pulse	: Yes	Yes	
Bowl	: 3.7 L stainless steel	3.7 L stainless steel	4.5 L stainless steel
Blade	: Stainless steel smooth blade - Included		

J80 FRESH FRUIT JUICE IN JUST A FEW SECONDS!

Induction motor	: ✓
Power	: 700 W
Voltage	: Single phase
Flow rate	: 120 L/h
Bowl	: Stainless steel
Feed Hopper	: ✓ Automatic Ø 79 mm
Filter	: Stainless steel
Grating disc	: Stainless steel
Useful height under spout	: 155 mm
TYPE OF SERVICE :	
Glass	: ✓
Jug	: ✓
Blender bowl	: -
No-splash spout	: ✓ - 1 size
Sloping base	: -
Drip catcher tray	: ✓
Automatic pulp ejection	: ✓
Translucent pulp collector	: 6.5 L



No heating of ingredients



Vitamins are preserved

FIVE PRODUCT RANGES AT THE FOREFRONT OF INNOVATION

Whatever their size, Robot-Coupe Immersion Blenders can mix, blend, emulsify, whip and knead in just a few seconds! Their performance in terms of hygiene, simplicity of use, versatility, service life and return on investment makes them the best on the market.



IMMERSION BLENDERS

MINI			COMPACT			LARGE		
Mini MP			CMP			MP		
								
165 mm	190 mm	240 mm	250 mm	300 mm	350 mm	350 mm	450 mm	550 mm
220 W MicroMix®	270 W Mini MP 190 V.V.	290 W Mini MP 240 V.V.	310 W CMP 250 V.V.	350 W CMP 300 V.V.	400 W CMP 350 V.V.	440 W MP 350 Ultra	500 W MP 450 Ultra	750 W MP 550 Ultra
			15 litres	30 litres	45 litres	50 litres	100 litres	200 litres
For emulsions	For small preparations		For restaurants & cafés			For intensive use Institutions and caterers		

JTC BLENDEERS

A PROFESSIONAL FOOD PREPARING MACHINE MAKER



ABOUT JTC COMMERCIAL BLENDER

The JTC OmniBlend family of blenders is comprised of three series—OmniBlend I, OmniBlend III, and OmniBlend V—each consisting of the models listed below:

The JTC OmniBlend is not only a bar and smoothie blender, but also an omni-food-preparing machine for the professional kitchen. It is uniquely capable of processing a large variety of foods with unsurpassed blending power and efficiency. Regardless of the quantity processed, the result is always flawless thanks to its powerful motor and optimized mechanical design. It is the best choice for culinary art and craft.

The OmniBlend is also known as: the Total Blender, Smoothies Machine, Whole Food Blender, Omni Blender, Food-preparing Machine, JTC Total Nutrition Center, JTC Vitamin-Mixing Machine, JTC Nutrition Center, High-performance Beverage Blender, JTC Blending Station on Counter, JTC Food Service Machine, etc.

Model	: TM-767	Model	: TM-800a	Model	: TM-800aq
Voltage	: 220V/50hz/1ph	Voltage	: 220v/50hz/1ph	Voltage	: 220v/50hz/1ph
Jar Capacity	: 2ltr.	Jar Capacity	: 1.5ltr.	Jar Capacity	: 1.5ltr.
Variable Speed, Unbreakable Jar		Control Type	: Touch Pad	Control Type	: Touch Pad
		Variable Speed, Unbreakable Jar		Variable Speed, Unbreakable Jar	



Ice-boy

ICE CUBE MACHINES



BULLET SHAPE ICE MACHINES

Our most popular Bullet Ice made with Patented Centrifugal Technology, ideal for upscale hotels, bars, restaurants, and packaged ice needs. This ice shape not only adds a touch of sophistication but also rapidly cools your beverages for an unparalleled drinking experience until the last sip.



BUZ - 330



BUZ - 550
BUZ - 900



BUZ - 1800



MINI
BULLET



MEDIUM
BULLET



LARGE
BULLET



GOURMET



DICE



SPHERE



SHOT
GLASS

CARIMALI

COFFEE MACHINES / COFFEE GRINDERS

Semi Automatic Carimali Coffee Machine Double Group



TECHNICAL SPECIFICATIONS

MODEL	CENTO 1	CENTO 2
Boiler capacity (Ltrs.)	4 L	11.0
Dimensions WxDx H	410 x 497 x 515mm	728 x 515 x 497mm
Power	2.0 KW	3.15KW
Electricals	220-240V / 50Hz /1Ph	220-240V / 50Hz /1Ph
Weight	32 (Kg)	47 (Kg)
Colour	Black, White	Black, White

FEATURES:

Digital temperature control - Digital temperature setting makes it easy to adjust and control

Electronic pre-infusion - Easily adjust water quantity and pre-infusion time

Electronic washing cycle - Automatic cleaning program. Easy to clean and maintain

Water mixing valve - Two pre-set doses for water at desired temperature (optional)

Boiler - Easy maintenance and stability thanks to heat exchanger with thermo-syphonic circulation

X010 MANUAL / AUTOMATIC COFFEE GRINDER

TECHNICAL SPECIFICATIONS

MODEL	X010
Assembled (HxWxL) mm	650 x 280 x 390
Weight	14Kg
Grinding stones diameter	64mm
Bean Hopper capacity	1.2Kg.
Grinding capacity	6-8Kg/hour
Dispenser capacity	240gr. (powder coffee)
Dispensing capacity	5-9gr/dose
Electric Power	370watt



MAIN FEATURES

- Durable and unbreakable hopper
- Food grade hardened tooling steel grindstones
- Stepless adjustment for accurate grinding
- 4 optional colors: Black, Red, Silver and White
- Manual or Automatic control.





TANYA SAE 1 GROUP

FEATURES

Automatic water refill (A.W.R.)
Automatic hot water (SAE 2Gp)
One steam wand, one manual water dispenser (1Gp)
Touch-button drink selection with independent dosages for each group.
Cup warmer.
Two steam wands, one water dispenser controlled by push-button (2Gp)
Internal motor pump.
Raised groups and raised cup stands

SPECIFICATION

Boiler Capacity : 6 Litre
Voltage : 240v (Single Phase)
Power : 50Hz 2900w - 16.5A
Weight : 58Kg
Dimensions (mm) : W505 x D535 x H515



TANYA SAE 2 GROUP

FEATURES

Body with panels in stainless steel and painted steel
Boiler water level light indicator
Double scale gauge for displaying the boiler and pump pressure
Automatic water refill (A.W.R.)
4 dose coffee keypads
Hot water dispenser
Two steam wands
Built-in heavy duty pump
Mains water and drainage connections
Available in Black, White and Red
High Groups with drop down cup stands

SPECIFICATION

Boiler capacity : 10.5 litres
Power : 3600 watts, 220 volts
Weight : 72kg
Dimensions (cm) : H54 x W77 x D56



IDEAL
UNLEASH THE FUTURE OF COFFEE

IDEAL TECH BREW AUTOMATIC

The Ideal Tech Brew Automatic Coffee Machine is a game-changer for offices, co-working spaces, hotels, work spaces who want barista-grade coffee, speed, and consistency in every espresso shot. By eliminating human error, it ensures perfect tamping, leading to better extraction and smoother workflow. This helps to extract a barista style coffee in a single tap that offers same cafe like quality, and deliciousness, making the Ideal tech brew a must-have.



The iCombi Pro is available in many different sizes, as ultimately its performance needs to fit your needs and not the other way around. 20 meals or 2,000? Front of house cooking? Size of kitchen? Electricity? Gas? XS? 20-2/1? Which model belongs in your kitchen?

All the options, equipment features and accessories at: rational-online.com



iCombi Classic – technology meets craftsmanship.
The iCombi Classic is robust, easy to use and works just as precisely as you. Therefore, it is the tailored solution for those who are experienced and want to operate their combi-steamer manually.



iVario Pro – Completely different, but still RATIONAL.
Boiling, frying, deep-frying the iVario Pro, which works with contact heat, is the ideal addition to the iCombi Pro. Intelligent, convenient, flexible. An unbeatable team.



iCombi® Pro.

The new standard.



iCombi Pro

XS 6-2/3

Electric and gas

Capacity	6 × 2/3 GN
Number of meals per day	20–80
Lengthwise loading (GN)	1/2, 2/3, 1/3, 2/8 GN
Width	655 mm
Depth (including door handle)	621 mm
Height	567 mm
Water inlet	R 3/4"
Water outlet	DN 40
Water pressure	1,0 – 6,0 bar

Electric

Weight	67 kg
Connected load	5,7 kW
Fuse	3 × 10 A
Mains connection	3 NAC 400 V
Convection mode output	5,4 kW
Steam mode output	5,4 kW

Gas

Weight	
Electrical rating	
Fuse	
Mains connection	
Gas connection	

Natural gas /LPG*

Max. Nominal thermal load	
Convection mode output	
Steam mode output	

iCombi Pro overview of models.

Which model is the right one for you?



6-1/1



10-1/1



6-2/1



10-2/1



20-1/1



20-2/1

6 × 1/1 GN	10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
30–100	80–150	60–160	150–300	150–300	300–500
1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
850 mm	850 mm	1072 mm	1072 mm	877 mm	1082 mm
842 mm	842 mm	1042 mm	1042 mm	913 mm	1117 mm
754 mm	1014 mm	754 mm	1014 mm	1807 mm	1807 mm
R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
1,0 - 6,0 bar	1,0 - 6,0 bar	1,0 - 6,0 bar	1,0 - 6,0 bar	1,0 - 6,0 bar	1,0 - 6,0 bar

99 kg	127 kg	137 kg	179 kg	263 kg	336 kg
10,8 kW	18,9 kW	22,4 kW	37,4 kW	37,2 kW	67,9 kW
3 × 16 A	3 × 32 A	3 × 35 A	3 × 63 A	3 × 63 A	3 × 100 A
3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
10,25 kW	18 kW	21,6 kW	36 kW	36 kW	66 kW
9 kW	18 kW	18 kW	36 kW	36 kW	54 kW

117 kg	155 kg	144 kg	192 kg	284 kg	379 kg
0,6 kW	0,9 kW	0,9 kW	1,5 kW	1,3 kW	2,2 kW
1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG

13 kW/13,5 kW	22 kW/23 kW	28 kW/29,5 kW	40 kW/42 kW	42 kW/44 kW	80 kW/84 kW
13 kW/13,5 kW	22 kW/23 kW	28 kW/29,5 kW	40 kW/42 kW	42 kW/44 kW	80 kW/84 kW
12 kW/12,5 kW	20 kW/21 kW	21 kW/22 kW	40 kW/42 kW	38 kW/40 kW	51 kW/53,5 kW

* To guarantee proper operation, the appropriate connection flow pressure must be ensured:

Natural gas H G20 18–25 mbar (0,261–0,363 psi), Natural gas L G25: 20–30 mbar (0,290–0,435 psi), LPG G30 und G31: 25–57,5 mbar (0,363 0,834 psi).

XS and 20-2/1 Electric: ENERGY STAR excludes these unit features from certification.



XF 023

XF 043

XEFT-04HS-ELDP

MODEL	XF 023	XFT 133	XI043	XEFT-04HS-ELDP	XEFT-04EU-ELDP
Commercial Name	ANNA	ARIANNA	DIMENICA	ARIANNA	ROSSELLA
Power Supply	ELECTRIC	Electric	Electric	Electric	Electric
Type of Control	MANUAL	MANUAL	MANUAL	LED	LED
Number of trays	4 trays	4 trays	4 trays	4 trays	4 trays
Tray Size	460x330	460x330	600x400	460x330	600x400
Distance between trays	75mm	75 mm	75 mm	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230V 1N~	230V 1N~	230V 1N~ / 400V 3N~	230V 1N~	400V 3N~
Weight	22 kg	31 kg	45 kg	39 kg	57 kg
Electric power	3 Kw	3 Kw	5,3 Kw / 3 Kw	3,5 Kw	6,9 Kw
Width	600 mm	600 mm	800 mm	600 mm	800 mm
Depth	587 mm	655 mm	706 mm	669 mm	811 mm
Height	472 mm	509 mm	472 mm	502 mm	502 mm
Steam	No	Manual Steam	No	Yes	Yes

BAKERLUX SPEED.Pro



XEFT-04EU-ELDP

XEVC-0511-EPRM

XEVC-0511-E1RM	XEVC-0511-EPRM	XEVC-0711-EPRM	XEBC-06EU-EPRM	XEFT-06EU-ELRV	XESW-03HS-EDDN
--	CHEFTOP	CHEFTOP	BAKERTOP	VITTORIA	SPEED.Pro
Electric	Electric	Electric	Electric	Electric	Electric
ONE	9.5" Touch	9.5" Touch	9.5" Touch	9.5" Touch	6" Touch
5 trays	5 trays	7 trays	6 trays	6 trays	3 trays
GN 1/1	GN 1/1	GN 1/1	600x400	600x400	460X330
67 mm	67 mm	67 mm	80 mm	75 mm	75 mm
50 / 60 Hz	50-60 Hz	50-60 Hz	50-60 Hz	50 / 60 Hz	50 Hz
230V 1N~ / 400V 3N	380-415 V	380-415V 3N	380-415 V	400V 3N~	380-415 V
65 kg	67 kg	86 kg	112 kg	72 kg	89 kg
9,3 Kw	9.3 kW	11,7 kW	14 kW	10,3 kW	6.6 kW
750 mm	750 mm	750 mm	860 mm	800 mm	600 mm
783 mm	783 mm	783 mm	967 mm	829 mm	797 mm
675 mm	675 mm	843 mm	842 mm	682 mm	541 mm
Yes	Yes	Yes	Yes	Yes	Yes

STAND MIXER / BLENDER

4.8 L HEAVY DUTY BOWL-LIFT STAND PLANETARY MIXER 5KPM5-5KPM50



Technical Specifications

Wattage	: (Input) 315 W
Motor Type	: AC (alternating current) with direct drive
Voltage	: 220 - 240 V
Frequency	: 50 / 60 HZ
RPM (Speed 1 – 10)	: 60 - 265 RPM
Bowl Capacity	: 4.8 L
Material Body	: Die-Cast Zinc
Type Speed	: Control Mix (mechanic / electronic)
Dimensions Product	: 41.1 X 33.8 X 26.4 cm (HxWxD)
Net Weight	: 12 Kg
Max. Dough Capacity	: 1 kg (8 cups) of all purpose flour 800 gms (6 cups) of whole wheat flour

4.8 L ARTISAN TILT - HEAD STAND PLANETARY MIXER 5KSM150



Technical Specifications

Wattage (Input)	: 300 W
Motor Type	: Alternative Current (AC) with Direct Drive
Peak Output Motor	: 0.3 HP
Voltage	: 220 - 240 V
Frequency	: 50 / 60 HZ
RPM (Speed 1-10)	: 58 to 220
Material Body	: Die-Cast Zinc
Type Speed Control	: Hybrid electronic
Dimensions Product	: 36.2 X 22.2 X 34.3 cm (HxWxD)
Net Weight	: 10.6 Kg
Max. Dough Capacity	: 1 kg (8 cups) of all purpose flour 800 g (6 cups) of whole wheat flour

HEAVY DUTY 6.9 L BOWL LIFT STAND PLANETARY MIXER 5KSM7591



Technical Specifications

Wattage (Input)	: 500 W
Peak Output Motor	: 1.3 HP (horsepower)
Motor Type	: DC (direct current) with direct drive
Voltage	: 220 - 240 V
Frequency	: 50 / 60 Hz
R.P.M. (Speed 1 – 10)	: 40 - 200 RPM
Bowl Capacity	: 6.9 L
Type Speed Control	: Electronic
Dimensions Product	: 41.9 x 28.7 x 37.1 cm (HxWxD)
Net Weight	: 12.2 Kg
Maximum Capacity	: All-purpose flour 2.2 kg (16 cups) Whole wheat flour 1.75 kg (14 cups)

STAND MIXER / BLENDER

KITCHENAID ARTISAN 4.8 L TILT-HEAD STAND MIXER



Technical Specifications

Wattage	: 300 W
Motor type	: AC with Direct Drive
Power	: 0.19 HP
Voltage	: 220 - 240 V
Frequency	: 50 / 60 HZ
Revolutions PRM (Speed 1 to 10)	: 58 to 220 RPM
Bowl capacity	: 4.8 L
Material body	: Die-cast zinc
Speed control type	: Hybrid electronic
Product dimensions	: H x W x D (36 x 24 x 37 cm)
Net weight	: 10.4 kg

2-SPEED HAND BLENDER 5KHB1231



Technical Specifications

Wattage (Input)	: 180 W
Motor	: DC (Direct Current)
Voltage	: 220 - 240 V
Frequency	: 50 - 60 Hz
RPM (speed 1 - 2)	: 11,000 RPM
Dimensions Product	: 40.6 x 6.4 x 6.4 cm (HxWxD)
Net Weight	: 0.9 Kg



1.7 L DIAMOND BLENDER 5KSB1585



Available Colours



Technical Specifications

Wattage (Input)	: 550 W
Peak Output Motor	: 0.9 HP (Horsepower)
Voltage	: 220 - 240 V
Frequency	: 50 - 60 Hz
Revolutions Per Minute	: 2000 to 11500 (Starting From Hot Foods)
Diamond Pitcher Capacity	: 1.7 L
Cord Length	: 114.3 cm (Under Base Storage)
Dimensions Product	: 41.9 X 22.9 X 21.6 cm (HxWxD)
Net Weight	: 4.5 Kg

7 SPEED HAND MIXER 5KHM7210



Available Colours



Technical Specifications

Wattage (Input)	: 85 W
Motor Type	: DC (Direct Current)
Voltage	: 220 - 240 V
Frequency	: 50 / 60 Hz
Material of Motor Body	: Plastic
Dimensions Product	: 16.3 X 19.1 X 8.9 cm (HxWxD)
Net Weight	: 1.2 Kg

COMMERCIAL MICROWAVE OVENS

RMS 510 TSIA

MENUMASTER
Commercial



**Low Volume
Commercial Microwave Oven**

Power Output

- 1000 watts of power

Touch Control

- 20 programmable menu items simplifies cooking
- 5 power levels and 4 cooking stages for cooking flexibility
- Multiple quantity pad calculates the proper cooking times for multiple portions

Easy to Use

- See-through door and lighted interior for monitoring without opening the door
- 23 liter capacity accommodates a 305mm (12") platter, pre-packaged foods and single servings

Certified Oven for Commercial Applications

Easy to Maintain

- Stainless steel exterior wrap, door, and oven interior for increased durability
- Sealed-in Borosilicate Glass shelf for easy cleaning

RMS 510 TSIA is ideal for...

Applications

- Convenience Stores
- Nurses stations
- Teachers/Staff lounge
- Dessert stations
- Coffee shops
- Vending

Boost heats and re-therms foods in seconds

- Slice of apple pie re-therms in 20 seconds
- 255g cup of chili re-therms in 1:45

MWO-25

CMO 34 DM



BUTLER



Celfrost
COMMERCIAL

Model	Capacity (in Ltr.)	Dimensions (WxDxH mm)	Cavity Dimensions (WxDxH mm)	Microwave Cooking Power (W)	Power Label	No. of Cooking Stage	Programmable Menu Setting	No. of Magnetrons	Maximum Cooking Time (min)	Power Consumption (W)	Volts/Hz
RCS 511 TSI	34	559 x 483 x 352	368 x 381 x 216	1100	5	4	100	1	60	1600	220V/50Hz
RMS 510 TSIA	23	512 x 403 x 310	330 x 330 x 197	1000	5	3	20	1	30	1500	220V/50Hz
CMO 25	25	511 x 432 x 311	327 x 346 x 200	1100	5	1	9	1	60	1550	220V/50Hz
CMO 34 DD	34	574 x 528 x 368	360 x 409 x 225	1800	5	3	99	2	60	2800	220V/50Hz





BAKERY EQUIPMENT



DOUGH SHEETER



TABLE
DOUGH SHEETER



BREAD SLICER

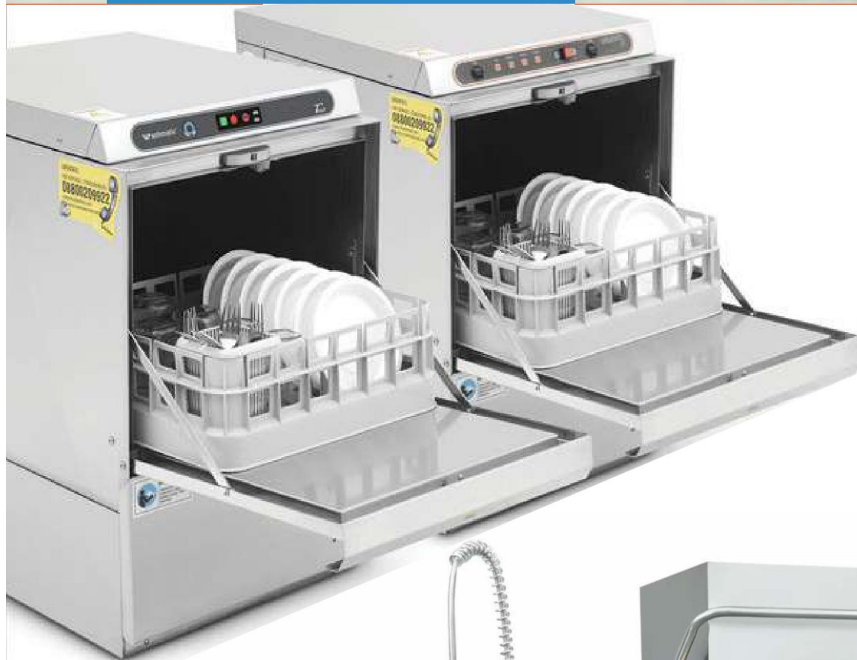
PLANETARY MIXERS



MODEL	Capacity	Motor Power	Voltage 60HZ/50HZ	Weight (N. W.)	Package L x W x H (mm)	Agitator R.P.M	Reduction Accessories	Mincer Attachment	Veget Attachment
SP-502A	5 Liter	750W	110V/220V	15KGS	470 x 370 x 520	70~490			
SP-800A	8 Liter	1/3 HP	110V/220V	25KGS	500 x 350 x 650	132/224/421			
SP-100A	10 Liter	1/3 HP	110V/220V	100KGS	580 x 460 x 940	105/195/354		VH-12	V99S
SP-200A	20 Liter	1/2 HP	110V/220V	92KGS	600 x 560 x 1070	105/195/354	10 Liter	VH-12	V99S
SP-22HA	25 Liter	3/4 HP	110V/220V	116KGS	640 x 560 x 1120	98/177/341	10 Liter	VH-12	V99S
SP-30HA	30 Liter	1.0 HP	220V/380V	195KGS	730 x 670 x 1370	93/165/319	20 Liter	VH-12	V99S
SP-34HA	40 Liter	1.25 HP	220V/380V	220KGS	730 x 670 x 1370	93/165/319	20 Liter	VH-12	V99S
SP-40HA	40 Liter	1.5 HP	220V/380V	260KGS	820 x 700 x 1500	90/161/291	20 Liter	VH-12	V99S
SP-50HA	50 Liter	2 HP	220V/380V	275KGS	820 x 700 x 1500	90/161/291	20 Liter	VH-12	V99S
SP-60HA	60 Liter	3 HP	220V/380V	285KGS	850 x 710 x 1500	83/149/267	30 & 40 Liter	VH-12	V99S
SP-B80HI	80 Liter	3 HP	220V/380V/415V 50/60HZ 3PH	400KGS	1220 x 880 x 1770	62/108/182/320	40 & 60 Liter	VH-12	V99S



World Class Warewashing Solutions For Commercial Food & Beverage Operations



DESIGNED FOR BUSINESS REQUIREMENT

- Ideal for use in small spaces due to compact size and designed for under the counter use
- Suitable for use in bars and cafes in the guest area due to lower visibility and low dB levels
- Suitable for small loads due to low power requirement (single phase operation) and reduced water requirement in case of glasswasher
- Ideal for intermittent loads
- Ideal for corporate pantries and any type of satellite washing areas (in order to avoid excessive movement of crockery and glassware) and guest houses
- Highly suitable whenever space and budget are a constraint





P50

Pass-through warewasher ValueLine

The ValueLine P50 delivers excellent cleaning results quickly and effectively. It is easy to operate and users can trust in its level of efficiency, hygiene and reliability. This makes the P50 extremely attractive for professionals in search of an economical and practical solution for their growing warewashing needs.

TECHNICAL DESCRIPTION

Tank Temperature	: 62 Deg C
Final Rinse Temperature	: 85 Deg C
Noise Emission	: max. 63 dB(A)
Splash Guard IP	: X3
Water Inlet Temperature	: max. 60 Deg C
Minimum Flow Pressure	: 100 / 1.0 kPa / bar
Rinse Water Consumption	: 2.4 l/rack
Tank Heating	: 2.5 kW
Number of Programmes	: 2
Theoretical Capacity	: 60 / 20 racks/ h
Rack Dimensions	: 500 x 500 mm
Tank Capacity	: 28 Liters
Boiler Heating	: 9.0 kW

EASY TO OPERATE

- Clear colour-coded digital display
- 2 wash programmes
- Digital tank and boiler temperature display
- Error management system with pictograms and error logbook
- Thermostop controlled rinse temperature
- Automatic hood start
- Self-cleaning programme

U50 Undercounter Dishwasher

The U50 is a robust undercounter warewasher from the Winterhalter ValueLine that delivers the best cleaning results. It is easy to operate provides with efficient operation and is easy to maintain. Additionally, U50 is characterised by reduced noise levels. Users can trust in its level of efficiency, hygiene and reliability. This makes the U50 extremely attractive for professionals in search of an economical and practical solution for their growing warewashing needs.

TECHNICAL DESCRIPTION

Tank Temperature	: 62 Deg C
Fuse Protection Three Phase AC	: 16 A
Fuse Protection Alternating Current	: 32 A
Circulating Pump	: 0.84 kW
Boiler Heating	: 6 kW
Tank Heating	: 2 kW
Total Connected Load Alternating Current	: 6.84 kW
Rinse Temperature	: 85 Deg C
Number of Programmes	: 1
Theoretical Capacity	: 30 racks/ h
Tank Capacity	: 18 Liters
Rinse Water Consumption Per Cycle	: 2.7 Liters
Total Connected Load Three Phase AC	: 6.84 kW

EASY TO OPERATE

- Simple, clear with colour-coded controls made from robust CN-switches
- Integrated temperature displays for tank and boiler
- Self explanatory operation
- Electro mechanical control
- Ergonomic door handle



TECHNICAL DESCRIPTION

Model Name/Number	: C50 + Dryer (SpeedUp)
Capacity	: 200 Racks/Hr
Installation Type	: Freestanding
Water Consumption	: 265 Ltrs/hr
Tank Capacity	: 95 Ltrs
Packaging Type	: Wooden
Housing Material	: Stainless Steel
Energy Efficiency	: Yes
Voltage	: 415V
Wash Temperature	: 62
Noise Level	: less than 65
Wash Pump	: 1.65KW
Rack Size	: 500 x 500
Type	: Fully-Automatic

C50 Rack Type Dishwasher With Dryer

Winterhalter C50 is specially designed for optimal washing results, hygienic cleanliness and excellent drying. The machine is designed with a standard boiler capacity of 18 kW, a boiler heating capacity that can be upgraded to 27 kW (HighTemp) and a carefully calculated design. The boiler system always operates, regardless of the input water pressure, with a stable capacity of 27 kW. This ensures perfect and consistent washing results.

Operating the Winterhalter C50 is simple: simple installation, simple operation and simple cleaning. The display is intuitive and easy to understand. Automatic programs help you in the cleaning process, draining and filling the machine with water quickly. That makes your C50 ready for immediate use.

winterhalter

C50

The professional rack conveyor dishwasher

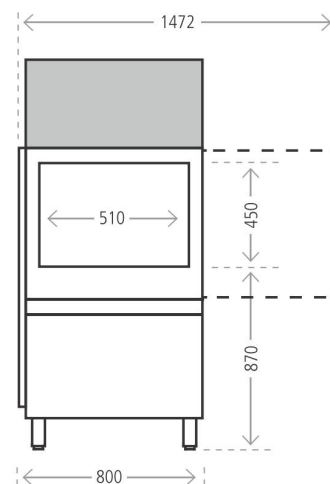
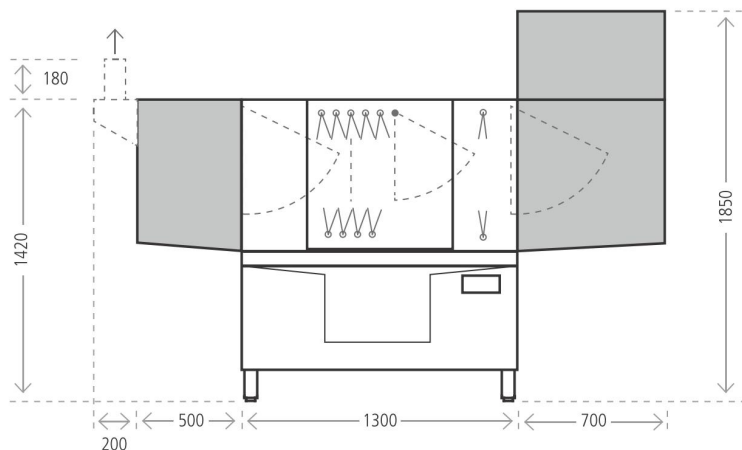
**COMPACT. FAST.
MODULAR.**

**Glasswasher
Undercounter Dishwasher
Hood Type Dishwasher
Rack Type Dishwasher**

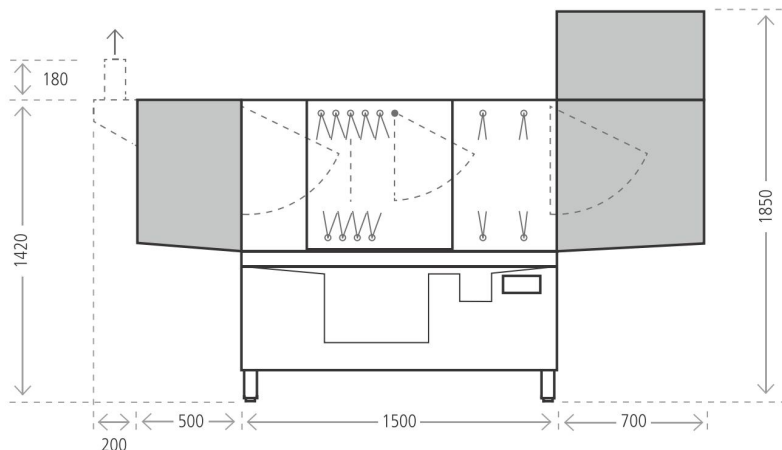


TECHNICAL DATA

C50 M



C50 L



OPTIONAL EQUIPMENT EX WORKS

- Direction of travel: left-right / right-left
- Dual rinse

RETROFITABLE OPTIONAL EQUIPMENT

- Exhaust air adapter (inlet / outlet)*³
- Working height 950 mm*⁴
- Pre-cleaning zone S
- Drying zone M
- HighTemp
- Emergency stop switch
- Table limit switch
- 90° corner entry table
- Mechanical corner conveyor 90° (inlet / outlet)
- Mechanical corner conveyor 180° (outlet)
- Electrical corner conveyor 90° / 180° (outlet)



General data		C50 M Single rinse	C50 L Dual rinse
Tank capacity (rinse tank)	l	95	95 (12.5)
Rack dimension	mm	500 x 500	500 x 500
Clear entry height	mm	450	450
Passage width	mm	510	510
Working height (optional)	mm	900 (950)	900 (950)
Wash pump	kW	1.6	1.6
Noise emission	dB(A)	< 70	< 70
IP protection class		IPX5	IPX5
Weight net / gross			
Basic machine	kg	200 / 250	230 / 280
with pre-cleaning zone S	kg	225 / 307	255 / 337
with drying zone M	kg	266 / 348	296 / 378
with pre-cleaning zone S and drying zone M	kg	291 / 405	321 / 435
Max. inlet water temperature	°C	60	60
Required water flow pressure with non pressurized boiler	bar / kPa	1.5 – 10.0 / 150 – 1,000	1.5 – 10.0 / 150 – 1,000

*1 Adjustable to individual requirements on site. *2 Non-binding information. The actual rinse water volume may vary depending on the on-site conditions.

*3 On outlet side not in combination with drying zone. *4 Not in combination with mechanical corner conveyor.

Specific data		C50 M	C50 L
Theoretical capacity w/o pre-cleaning zone S (HighSpeed)	Racks / h*1	70 / 110 / 165 (70 / 130 / 200)	80 / 120 / 180 (80 / 140 / 210)
Theoretical capacity with pre-cleaning zone S (HighSpeed)	Racks / h*1	90 / 140 / 210 (90 / 170 / 260)	100 / 150 / 225 (100 / 180 / 260)
Rinse water volume full capacity w/o pre-cleaning zone S (HighSpeed)	l / h*2	230 (260)	230 (260)
Rinse water volume full capacity with pre-cleaning zone S (HighSpeed)	l / h*2	260 (300)	260 (300)
Tank temperature (HighTemp)	°C	62 (> 71)	62 (> 71)
Rinse water temperature	°C	85	85



PRE-RINSE UNIT & HOSE REEL



EX-1DP00-H Pre-Rinse Unit:

Single Lever Deck Mount Faucet, 24" Riser, 44" Flexible, Stainless Steel Hose, High Flow Spray Valve, 6" Wall Bracket & 18" Flexible Supply Hoses w/ Check Valves



EX-1DP12-H Pre-Rinse Unit:

Single Lever Deck Mount Faucet, Add-On Faucet, 12" Swing, Nozzle w/ Full Flow Aerator, 18" Riser, 44" Flexible Stainless Steel Hose, High Flow Spray Valve, 6" Wall Bracket & 18" Flexible Supply Hoses w/ Check Valves



EX-6WP00-H Pre-Rinse Unit:

Single Lever Wall Mount Base Faucet, 24" Riser, 44" Flexible, 2 Saddleback Cove / P.O. Box 1088, Stainless Steel Hose, High Flow Spray Valve, 6" Wall Bracket & G 1/2" Male



B-0113-B Pre-Rinse Unit:

EasyInstall Single Hole Deck Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible, Stainless Steel Hose, 1.15 GPM Spray Valve, 6" Wall Bracket & Flexible Stainless Steel Supply Hoses



B-0133-B Pre-Rinse Unit:

EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna, Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets



5F-1SLX05

Faucet, Single Hole, 5-1/2" Swivel Gooseneck



5F-8DLX05

Faucet, 8" Centers, Deck Mount, 5" Spout



5F-4CWX12

Equip 4" c/c Deck Mount Workboard Fct w/ 12" Swing Nozzle, 4" Wrist Action Handles



5F-8DLX12

Faucet, Wall Mount, 8" Centers, 12" Swing Nozzle



B-3950 Waste Drain Valve :

Twist Handle, 3-1/2" x 2" & 1-1/2" Adapter (Replaces B-3912 & B-3916)

5HR-232-01 Open Hose Reel :

Black Powder Coated Steel, Open Hose Reel w/ Ø3/8" x 35' Hose & High Flow Spray Valve

5HR-242-01 Open Hose Reel :

Black Powder Coated Steel, Open Hose Reel w/ Ø3/8" x 50' Hose & High Flow Spray Valve



STELLA

COMMERCIAL INDUCTION



TS-3501

Rated power 3500W
Fuselage size 350x410x85mm
Net weight 5.5kg

- Stainless steel cases+Ceramic glass
- Germany IGBT
- Button and knob type control
- 20 files firepower
- 20 files temperature
- 480 minutes timer
- LED digital display
- Benchtop



TS-3501B

Rated power 3500W
Fuselage size 350x410x95mm
Net weight 5.5kg

- Stainless steel cases+Ceramic glass
- Germany IGBT
- Touch control
- 20 files firepower
- 20 files temperature
- 480 minutes timer
- LED digital display
- Benchtop



TS-3502 TS-5007

Rated power 3500W/5000W
Fuselage size 350x410x143mm
Net weight 5.9kg

- Stainless steel cases+NEG
- Germany IGBT
- Button and knob type control
- 20 files firepower
- 20 files temperature
- 480 minutes timer
- LED digital display
- Benchtop



TS-3501D

Rated power 3500W
Fuselage size 350x410x95mm
Net weight 5.5kg

- Programmable induction cooker
- Stainless steel cases+Ceramic glass
- Germany IGBT
- Touch control
- 20 files firepower
- 20 files temperature
- 480 minutes timer
- LED digital display
- Benchtop

● TS-22C01C



- Model: TS- 22C01A
- Power: 2.2 Kw
- Size: 302x374x80Mm
- Minimal maintenance cost
- All spares available
- Very low running cost
- Least complaint ratio amongst all competitive brands

- Ceramic glass
- Germany IGBT
- Separate control box
- Multiple files firepower
- Benchtop/Flushbonading

● TS-30C01



- DROP-IN
- Model: TS-30C01
- BRAND: STELLA
- Power: 3kw /3000w
- Size: ϕ 328 x H90mm
- Embedded Size: ϕ 318mm
- Size of Control Box :128x42mm

- Ceramic glass
- Germany IGBT
- Separate control box
- Multiple files firepower
- Benchtop/Flushbonading





PIZZA CONVEYOR OVEN

INDULGE STONE BASE PIZZA OVEN



Stone

HEATING RANGE



TABLE TOP ELECTRIC FRYER

SANDWICH GRILLER

TOASTERS

SOUP KETTLE/ICE CRUSHER



WAFFLE BAKER

TABLE TOP GRIDDLE

CONVECTION OVEN

SALAMANDERS

DISPLAY WARMER



SUGAR CANE

POTATO PEELERS

RICE COOKER

COTTON CANDY MACHINE

PIZZA DISPLAY WARMER

SHAWARMA



MEAT MINCER

DECORATIVE LAMPS

POPCORN MACHINES

HOTDOG GRILLER

PASTA BOILER

REFRESHING INNOVATION

UNVEILING OUR NEW

WATER COOLER



Model	Cooling Capacity (Litres/hr)*	Storage Capacity (Litres)	No. of Faucets	Dimensions (mm)			Weight (kg)	Refrigerant	Current (Amp)
				Width	Depth	Height			
VP1515SS	15	15	1	378	376	1050	25	R134a	2.1
VP1530SS	15	30	1	414	414	1170	29	R134a	2.1
VP3060SS	30	60	2	638	454	1230	39	R134a	2.3
VP4080SS	40	80	2	638	454	1230	40	R134a	2.5
VP60120SS	60	120	2	730	549	1230	54	R134a	2.8
VP120120SS	120	120	2	790	589	1235	64	R22	7.5
VP120120SST	120	120	2	790	589	1235	63	R32	6.8

Custom Size also available

HEAVY DUTY ELECTRIC / GAS DECK OVENS



HEAVY DUTY SPIRAL & PLANETARY MIXER



DOUGH SHEETERS

BREAD MOULDER

DOUGH DIVIDER & ROUNDER

BREAD SLICER



VISI COOLERS

DEEP FREEZERS



BACK BAR REFRIGERATION

WINE CHILLER



WATER COOLERS

VERTICAL SOFTY ICE CREAM MACHINE
FRY ICE CREAM AND GELATO MAKER



SS TANDOOR CHARCOAL



TWO BURNER RANGE



THREE BURNER RANGE



STOCK POT STOVE



FOUR BURNER RANGE



FIVE BURNER RANGE



DOUBLE DEEP FAT FRYER



TILTING BULK COOKER



TILTING BRAISING PAN



CHINESE BURNER RANGE



HOT PLATE



HOT PLATE WITH RIBBED



GOLGAPPA COUNTER



DINING TABLE



SS DISPLAY COUNTER



SS EXHAUST HOOD



SS ISLAND TYPE EXHAUST HOOD



WORK TABLE WITH UNDER SHELF



STORAGE RACK



SINK WITH TABLE



POT RACK



UTILITY TROLLEY / BUSSING CART



MASALA TABLE



SS POTATO/ONION BIN



WET GRINDER



PULVERIZER



POTATO PEELER



DROP-IN COLD COUNTER /
COLD BAIN MARIE



HOT BAIN MARIE WITH
TRAY REST RAIL



POT WASH



DIRTY DISH LANDING TABLE
WITH GARBAGE CHUTE



THREE SINK UNIT



CHAPATI MACHINE



GN PAN TROLLEY



HOT FOOD CART



SS DRAIN GRATING



GOVERNMENT OF INDIA
MINISTRY OF CORPORATE AFFAIRS
Central Registration Centre
Certificate of Incorporation

[Pursuant to sub-section (2) of section 7 and sub-section (1) of section 8 of the Companies Act, 2013 (18 of 2013) and rule 18 of the Companies (Incorporation) Rules, 2014]

I hereby certify that VINOX PROFESSIONAL PRIVATE LIMITED is incorporated on this TWENTY SECOND day of JUNE TWO THOUSAND TWENTY THREE under the Companies Act, 2013 (18 of 2013) and that the company is Company limited by shares

The Corporate Identity Number of the company is **U25994DL2023PTC16070**
The Permanent Account Number (PAN) of the company is **AAJCV4681Q***
The Tax Deduction and Collection Account Number (TAN) of the company is **DELV26852A***

Given under my hand at Manesar this TWENTY SECOND day of JUNE TWO THOUSAND TWENTY THREE

Pankaj Srivastava
Assistant Registrar of Companies/ Deputy Registrar of Companies/ Registrar of Companies
For and on behalf of the Jurisdictional Registrar of Companies
Registrar of Companies
Central Registration Centre

Disclaimer: This certificate only evidences incorporation of the company on the basis of documents and declarations of the applicant(s). This certificate is neither a license nor permission to conduct business or solicit deposits or funds from public. Permission of sector regulator is necessary wherever required. Registration status and other details of the company can be verified on mca.gov.in

Mailing Address as per record available in Registrar of Companies office:
VINOX PROFESSIONAL PRIVATE LIMITED
Shop at Plot no. 45,46,47,KH No.-21/24, Vill Matial,Matiala,New Delhi,West Delhi-110059,Delhi

*as issued by Income tax Department



QRO
QUALITY RESEARCH ORGANIZATION

Certificate of Registration

This is to certify that

VINOX PROFESSIONAL PRIVATE LIMITED
198 - 199, GROUND FLOOR, BLOCK AND PKT C - 4, SEC 6 ROHINI, RITHALA,
NORTH WEST DELHI - 110085, DELHI, INDIA.

has been independently assessed by QRO
and is compliant with the requirement of:

ISO 9001:2015
Quality Management System

For the following scope of activities:

DEALS IN COMMERCIAL KITCHEN EQUIPMENTS.

Date of Certification: 9th November 2023 2nd Surveillance Audit Due: 8th November 2025
 1st Surveillance Audit Due: 8th November 2024 Certificate Expiry: 8th November 2026

Certificate Number: 305023110912Q






Validity of this certificate is subject to annual surveillance audits to be done successfully on or before 365 days from date of the audit. (In case surveillance audit is not allowed to be conducted: this certificate shall be suspended / withdrawn).
The Validity of this certificate can be verified at www.qrocert.org
This certificate of registration remains the property of QRO Certification LLP and shall be returned immediately upon request.

India Office : QRO Certification LLP
142, 1st Floor, Avtar Enclave, Near Paschim Vihar West Metro Station, Delhi-110063, (INDIA)
Website : www.qrocert.org, E-mail : info@qrocert.org



भारत सरकार
Government of India
सूक्ष्म, लघु एवं मध्यम उद्यम मंत्रालय
Ministry of Micro, Small and Medium Enterprises



UDYAM REGISTRATION CERTIFICATE

UDYAM REGISTRATION NUMBER **UDYAM-DL-11-0062545**

NAME OF ENTERPRISE **M/S VINOX PROFESSIONAL PRIVATE LIMITED**

S.No.	Classification Year	Enterprise Type	Classification Date
1	2025-26	Micro	01/04/2025
2	2024-25	Micro	26/04/2024
3	2023-24	Micro	04/07/2023

TYPE OF ENTERPRISE *

MAJOR ACTIVITY **MANUFACTURING**

SOCIAL CATEGORY OF ENTREPRENEUR **GENERAL**

NAME OF UNIT(S)

S.No.	Name of Unit(s)
1	VINOX PROFESSIONAL PRIVATE LIMITED

OFFICIAL ADDRESS OF ENTERPRISE

Flat/Door/Block No.	PLOT NO.- 4B	Name of Premises/ Building	KHASRA NO.-50/5
Village/Town	JAI VIHAR	Block	BAPROLA
Road/Street/Lane	NEAR BY-SANT HARI DAS COLLAGE	City	NAJAFGARH
State	DELHI	District	WEST , Pin 110043
Mobile	8818029039	Email:	Sales@vinoxprofessional.com

DATE OF INCORPORATION / REGISTRATION OF ENTERPRISE **22/06/2023**

DATE OF COMMENCEMENT OF PRODUCTION/BUSINESS **22/06/2023**

NATIONAL INDUSTRY CLASSIFICATION CODE(S)

S.No.	NIC 2 Digit	NIC 4 Digit	NIC 5 Digit	Activity
1	32 - Other manufacturing	3290 - Other manufacturing n.e.c.	32999 - Manufacture of other articles n.e.c.	Manufacturing
2	33 - Repair and installation of machinery and equipment	3320 - Installation of industrial	33200 - Installation of industrial	Manufacturing



भारत सरकार
Government of India
Ministry of Commerce and Industry / वाणिज्य और उद्योग मंत्रालय
Directorate General of Foreign Trade / विदेश व्यापार महानिदेशालय
Office of the Additional Director General of Foreign Trade, CLA Delhi /अपर महानिदेशक, विदेश व्यापार का कार्यालय, सीएलए दिल्ली
Central Licensing Area (CLA), A Wing I.P. Bhawan, I.P. Estate, CENTRAL DELHI, DELHI, 110002 /
केन्द्रीय लाइसेंसिंग क्षेत्र (सीएलए), ए विंग, आई.पी. भवन, आई.पी. एस्टेट, नई दिल्ली, मध्य दिल्ली, दिल्ली, 110002

Importer-Exporter Code

This is to certify that **VINOX PROFESSIONAL PRIVATE LIMITED** is issued an Importer-Exporter Code (IEC) **AAJCV4681Q** with details as follows -

IEC	AAJCV4681Q
स्थाई खाता सं.(पैन) /PAN	AAJCV4681Q
फर्म का नाम/Firm Name	VINOX PROFESSIONAL PRIVATE LIMITED
निगम की प्रकृति /Nature of Concern	Private Limited
जारी करने की तारीख/Date of Issue	13/05/2024
पता/Registered Address	Plot No. 4B, Khasra No. 50/5 , Ground Floor and First Floor , Jai Vihar,Baprola Najafgarh Road Delhi , Sant Hari Das College, New Delhi, SOUTH WEST DELHI, DELHI, 110043
धारक का नाम / Name of the Signatory	Gopal
Director / Partner Details	Refer online at https://dgft.gov.in or scan the QR Code
शाखा/ब्रांच/Branch Details	Refer online at https://dgft.gov.in or scan the QR Code

Last Modified : 26/02/2025
File Number : DLIECPAMEND00086569AM25



Note : This is a system-generated certificate. Authenticity / Updated details of the IEC can be checked at official DGFT website <https://dgft.gov.in> by entering the IEC and Firm Name under Services > View Any

OUR KEY CLIENTS





VINOX PROFESSIONAL PVT. LTD.
FOR COMPLETE COMMERCIAL KITCHEN SOLUTIONS

Office/Factory : Plot No. 4B, Khasra No. 50/5, Jai Vihar,
Baprola Delhi-110043 (Near Sant Hari Das Collage)
Ph.: +91-9812675800, +91-9812675900
E-mail : project@vinoxprofessional.com
Website : www.vinoxprofessional.com