

VINOX PROFESSIONAL PVT. LTD.
FOR COMPLETE COMMERCIAL KITCHEN SOLUTIONS



FOOD PREPARATION MACHINES
COOKING EQUIPMENT

REFRIGERATION EQUIPMENT
BAR EQUIPMENT

DISHWASHING
ICE MACHINES

BAKERY EQUIPMENT
CUSTOM FABRICATION

CATALOGUE



VINOX PROFESSIONAL PVT. LTD.

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,



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



Auto Defrost

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

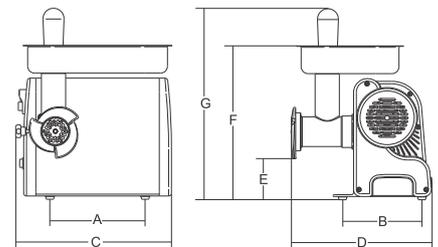
*Image for illustration purpose only. Specification may vary as per requirement



MEAT GRINDER TC 8 Vegas



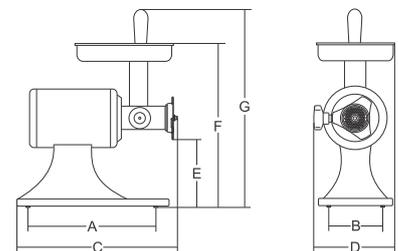
- Anodized aluminium body and ABS shockproof sides.
- Ventilated motor.
- Oil-bath gear box.
- Ground tempered helical gears.
- Bright finished mouth and feeding worm.
- S/S plates and knives.
- Compartment for knives and plates.
- Reverse (optional).
- CE version with:
IP 54 protection rated controls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

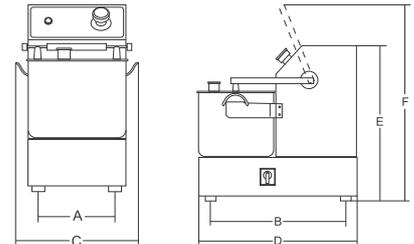


	watt/HP		Kg/10 min.	ø mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
TC 12 E	735/1	1ph/3ph	25	4.5	225	185	430	215	140	445	520	18	320x460x470	20
TC 22 E	800/1.2	1ph/3ph	33	4.5	225	185	440	215	135	445	520	21	320x460x470	23
TC 8 Vegas	250/0.34	1ph	70	6	205	170	335	300	85	360	410	10	560x400x350	12



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.



						A	B	C	D	E	F			
	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

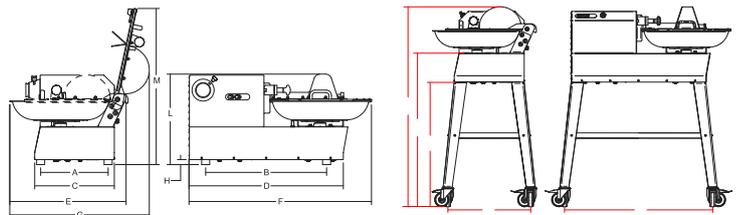


HORIZONTAL CUTTER

- 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 Kepsital.
- 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:

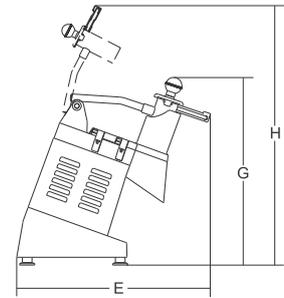
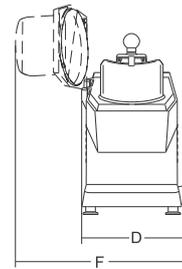
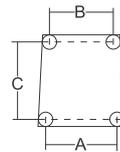
- Stainless steel legs with wheels and lock.
- Hub with blunted, serrated or unsharpened blades.
- Continuous speed control controlled by inverter.
- Three-phase motor power supply single-phase.
- Gearmotor freestanding tub.



						A	B	C	D	E	F	G	H	L	M	N	O	P	Q	R			
	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.

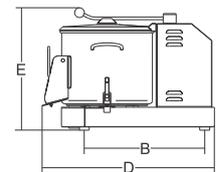
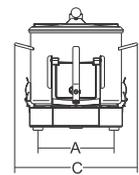


	watt/Hp	r.p.m.	mm	kg	mm	kg								
TM Inox	515/0.7	1ph/3ph	300	225	195	255	280	510	400	510	770	18.5	720x350x500	22
TM All	515/0.7	1ph/3ph	300	225	195	255	280	510	400	510	770	18.5	720x350x500	22
TM-TG	515/0.7	1ph/3ph	300	225	195	255	296	509	460	676	777	20	570x750x1050	34



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/lt	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 HzV - 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:
1 500 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	STANDARD APPLIANCE	IN-COUNTER VERSION	SHIPPING BOX
Single phase:	W: 200,3 mm / 8"	W: 200,3 mm / 8"	W: 260 mm / 10.2"
220-240 V - 50/60 Hz CE, GS, KC, NSF	D: 247 mm / 10"	D: 247 mm / 10"	D: 290 mm / 11.4"
100 - 120 V - 50/60 Hz CE, ETL, NSF	H: 440,6 mm / 17"	H: 305,6 mm / 12"	H: 500 mm / 18.9"
Speed:			
1 500 rpm (50 Hz)	Net weight:	Packed weight:	
1 800 rpm (60 Hz)	9,4Kg (21 lbs)	10,4 Kg (23 lbs)	



ICE CRUSHER #9	TECHNICAL SPECIFICATIONS		
Motor	Appliance	Shipping box	
Single phase:	W: 250 mm (10--)	W: 295 mm (12--)	
220-240 V - 50/60 HzV - 600 W - CE	D: 420 mm (16,5--)	D: 455 mm (18--)	
100-120 V - 50/60 Hz - 650 W - CE, UL	H: 350 mm (14--)	H: 410 mm (16--)	
Speed:		Weight:	Weight:
1 500 rpm (50Hz)		14,7 Kg (32 lbs)	15,7 Kg (34 lbs)
1 800 rpm (60 Hz)			



JUICE EXTRACTOR #68	TECHNICAL SPECIFICATIONS		
Motor	Appliance	Shipping box	
Single phase:	W: 320 mm (12,6")	W: 370 mm (14,6")	
220-240 V - 50 / 60 Hz - 1300W CE, KC, GS	D: 480 mm (19")	D: 660 mm (26")	
100-120V - 50/60Hz - 1300W CE, NSF, UL	H: 580 mm (23")	H: 590 mm (23,2")	
Speed:		Net weight:	Packed weight:
3000 rpm (50Hz)		26 Kg (57lbs)	28,8 Kg (63lbs)
3600 rpm (60Hz)			



COLD PRESS JUICER #65	TECHNICAL SPECIFICATIONS		
Motor	Appliance	Shipping box	
Single phase:	W: 412 mm (16,2")	W: 490 mm (19,3")	
220-240 V - 50/60 Hz - 650 W	D: 236 mm (9,3")	D: 330 mm (13")	
100-120 V - 50/60 Hz - 650 W	H: 642 mm (25,3")	H: 660 mm (26")	
Speed:		Net weight:	Packed weight:
5 à 80 rpm (50Hz)		28,6 Kg (61,7lbs)	32 Kg (70,5lbs)



COMPACT BRUSHLESS BLENDER # 66	TECHNICAL SPECIFICATIONS		
Motor	Appliance	Shipping Box	
Single phase:	W: 197 mm (8")	W: 236 mm (9")	
220-240 V - 50/60 Hz - CE	D: 233 mm (9")	D: 276 mm (11")	
	H: 393 mm (16")	H: 432 mm (17")	
Speed:		Net weight:	Packed weight:
Max torque: 8N.m		6.2 Kg (13.7 lbs)	7.3 Kg (16 lbs)



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.

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	

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.

Icemakers



Fully electronic range of full-cube icemakers, in accordance with the strictest anti-pollution norms adopting R290 natural gas. Energy saving up to 25% compared with old models.

- FRONTAL VENTILATION (EXCEPT FOR C28/ C28F)
- AUTOMATIC WASHING
- USB ACCESS WITH PARAMETERS MEMORY
- EVAPORATOR ELECTRONIC SENSOR
- STORAGE BIN ELECTRONIC SENSOR

Cherry -F range, fully electronic, is available in R 134 gas.



CHERRY SERIES

C 28
C 28 F



Dimensions (LXPXH):
340 x 480 x 600 mm
Ice kg/24h:
28 (A) | 27 (W)
23 (A) | 21 (W)
Bin capacity: 6,5 kg

C 28+
C 28+ F



Dimensions (LXPXH):
400 x 480 x 600 mm
Ice kg/24h:
28 (A) | 28 (W)
25 (A) | 23 (W)
Bin capacity: 7 kg

C 38
C 38 F



Dimensions (LXPXH):
400 x 540 x 690 mm
Ice kg/24h:
38 (A) | 36 (W)
36 (A) | 36 (W)
Bin capacity: 11,5 kg



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.



LineMicro XF003



LineMiss XF023



LineMicro XF043



LineMiss XFT-133

Model	Capacity	Pitch	Power Source	Electrical Power	Dimensions WxDxH	Weight
XF003	3 342×242	70 mm	230 V ~ 1N	2.7 kW	480x402x523 mm	16 kg
XF023	4 460×330	70 mm	230 V ~ 1N	3.0 kW	600x472x587 mm	22 kg
XF043	4 600×400	70 mm	230 V ~ 1N / 400 V ~ 3N	5.3 / 3.2 kW	800x472x706 mm	44 kg
XFT-133	4 4600×330	75 mm	230 V ~ 1N	3.0 kW	600x651x509 mm	31 kg

RANCILIO CLASSE 5



CLASSE 5 USB 1 GR

- Dimensions (WxDxH) - 16.1x21.3x20.5 in
- Weight 35 kg - 77.2 lb
- Boiler power - 1600W(120 V) - 1700W
- Boiler - 4 l
- Voltage - 120 V / 220-240V
- Frequency - 50/60 Hz



CLASSE 5 USB 2 GR

- Dimensions (WxDxH) - 30.3x21.3x20.5 in
- Weight -56 kg - 123.4 lb
- Boiler power -2700W(120 V) - 4300W
- Boiler - 11 l
- Voltage - 120 V / 220-240V / 380-415 V
- Frequency - 50/60 Hz

PROMAC



CLUB PU 1 GR

- Dimension (WxDxH /mm):385x530x560
- Boiler capacity (lt.):4
- Heating unit (W):1700 (1600)
- Voltage (V-Hz):220/240 - 50-60 Hz • (120)
- Gross weight (Kg):34

OPTIONALS

- Milk frother
- Filter holder for pod
- Softeners
- pod kit, capsule kit



MARFIL (ROHDAS)

TEHCNICAL SPECIFICATIONS

Power supply: 230V 1N / 356 W (1,75 A)
Available at 110 V.

DIMENSIONS

Width: 210 mm
Height: 600 mm
Depth: 380 mm



GREEN PU 2 GR

- Dimension (WxDxH /mm) : 765x530x560
- Boiler capacity (lt.) : 11
- Heating unit (W) : 4300 (2700)
- Voltage (V-Hz) : 220/240 380/415v3n - 50/60 Hz
- Gross weight (Kg) : 73

OPTIONALS

- Milk frother
- Filter holder for pod
- Softeners
- Gas heater
- pod kit, capsule kit, ESM (Easy Steam Milk)

PROFESSIONAL CONTACT-GRILLS



CREPE MACHINE



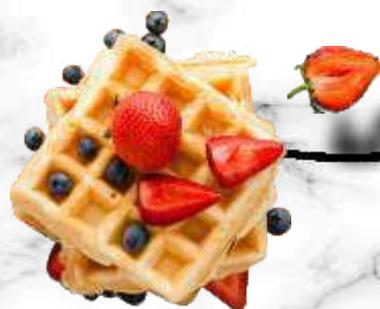
MODELS	SAVOYE-R	PANINI-R	MAJESTIC-R
Power	: 2 kW	3kW	4kW
Voltage	: 230V	230V	230V
Cooking Surface	: 260 x 240mm	360 x 240mm	535 x 240mm
Dimension	: W-330 x D-385 x H-220	W-430 x D-385 x H-220	W-600 x D-385 x H-220
Net Weight	: 19 Kg.	24 Kg.	36 Kg.

CSE400 CREPE MACHINE	
Power	: 3,6 kW
Voltage	: 230V
Diameter	: 400mm
Dimension	: W-450 x D-480 x H-240
Net Weight	: 23 Kg.

WAFFLE MAKERS



MODELS	GES 20	GES 23	GES 40	GES 75
Power	: 1.6 kW	1.6 kW	1.6 kW	1.6 kW
Voltage	: 230V	230V	230V	230V
Waffle Size	: 100x180x26mm	230x60x30mm	250x250x4mm	Ø185mm, H:26mm
Dimension	: W-305 x D-440 x H-230	W-305 x D-440 x H-230	W-236 x D-170 x H-310	W-305 x D-440 x H-230
Net Weight	: 22 Kg.	22 Kg.	22 Kg.	22 Kg.



Waffle



SHAWARMA MACHINES



CHOCOLATE & SAUCE WARMER WI/DP



MODELS	SAVOYE-R	PANINI-R	MAJESTIC-R	CHOCOLATE & SAUCE WARMER WI/DP
Power	: 3.6 kW	5.8 kW	7.2 kW	Power : 40 W
Voltage	: 230V	230V	230V	Voltage : Single phase
Capacity (kg meat)	: 15 kg	25 kg	40 kg	Cooking Surface : 80 rpm
Spit/Rod Height	: 400mm	600mm	800mm	Dimension : W-236 x D-170 x H-310
Dimension	: W-580 x D-660 x H-690	W-580 x D-660 x H-860	W-580 x D-660 x H-1035	Net Weight : 3.5 Kg.
Net Weight	: 27 Kg.	31 Kg.	35 Kg.	



PIZZA OVEN
PZ 430 D



LAWAROCKS
Lava Rocks 140 D



PIZZA OVEN
PZ 430 S



LAWAROCKS
Lava Rocks 140



GRIDDLE PLATES

MODELS	PZ 430 S	PZ 430 D	Lava Rocks 140	Lava Rocks 140 D	PSR 600E
Power	: 3 kW	6 kW	2.5 kW	5 kW	Power : 6 kW
Voltage	: 230V	230V	230V	230V	Voltage : 230V
Inside Dim.	: 430x430x110mm	2x(430x430x110mm)	-----	-----	Cooking Surface : 600x400mm
Dimension	: W-670 x D-580 x H-270	W-670 x D-580 x H-500	W-300 x D-545 x H-160	W-590 x D-500 x H-305	Dimension : W-600 x D-475 x H-230
Net Weight	: 32 Kg.	55 Kg.	8 Kg.	15 Kg.	Net Weight : 32 Kg.

RMS 510 TSIA



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

RCS 511 TSI



Medium Volume
Commercial Microwave Oven

Power Output

- 1100 watts of power
- Five power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes

Easy to Use

- Up to 100 programmable menu items simplifies cooking and ensures consistent results
- Four stage cooking option for easy one-touch cooking
- Multiple quantity pad calculates the proper cooking times for multiple portions

Rotating top antenna to provide superior even heating throughout the cavity

- User friendly touch controls are easy to use
- Time entry option for added flexibility
- Digital display with countdown timer for simple operation and "at-a-glance" monitoring
- Braille touch pads

- See-through durable door with a tempered glass, a grab and go handle with a 90* + opening for easy access and lighted interior for monitoring without opening the door
- 34 Liter capacity accommodates a 356 mm (14") platter, pre-packaged foods and single servings
- Stackable to save valuable counter space

Easy to Maintain

- Stainless steel exterior and interior for easy cleaning and a professional look
- Non-removable air filter protects oven components
- Constructed to withstand the food service environment
- BIS registered

RCS 511 TSI i is ideal for...

Applications: Pizza restaurants, Casual dining, Clubs, Deli

Defrost: Defrosts most frozen food products



Model	Capacity (in Ltr.)	Dimensions (WxDxH mm)	Cavity Dimensions (WxDxH mm)	Microwave Cooking Power (W)	Convection Cooking Power	Power Label	No. of Cooking Stage	Programmable Menu Setting	No. of Magnetrons	Maximum Cooking Time (min)	Power Consumption (W)	Volts/Hz
RMS 510 TSIA	25	512 x 403 x 310	330 x 330 x 197	1000	NA	5	3	20	1	30	1500	220V/50Hz
RCS 511 TSI	34	559 x 483 x 352	368 x 381 x 216	1100	NA	5	4	100	1	60	1600	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



the dishwashing
PROFESSIONAL

GLASSWASHER, UNDERCOUNTER, HOOD TYPE, SINGLE RINSE RACK TYPE DISHWASHERS

Glasswashers

Undercounter Dishwashers

Characteristics and Advantages

- High capacity of **30 racks** per hour
- Pressure boiler equipped with waiting device ensures the rinse water temperature above 82.5°C for **perfect hygiene**
- Wash arm and rinse arms (both upper and lower) are fully in stainless steel provide strong pressure for **optimal results**
- Rack support arranged with stainless steel grid allows **max flexibility of racks** to be used in the machine (up to 380x380mm in XS models and 400x400mm in S models)
- Low rinse water consumption of 2.0 liters/rack to **save water, energy, detergent and rinse aid consumption**
- Double-skin door **ensure low noise level and less heat emission**
- Hurt-free handle **avoids risks of injuries** and is easy to open/close
- All internal components (wash arms, rinse arm) are **easily removed for cleaning**
- Components can be accessed from front for **easy service & maintenance**



Hood type Dishwasher

Characteristics and Advantages

- High capacity: **67 racks** per hour
- Atmospheric boiler **guarantees constant rinse temperature & pressure** regardless of inlet water condition
- Soft start feature protects delicate items from potential damage
- All components (wash/ rinse arms, boiler, tank, filters) are in stainless steel AISI304 for **long lasting operation**
- User interface is painted and put inside a plastic box for **better protection against water splashes, drops and moisture**
- Steam emission on the back for **easy operation**
- All internal components (wash arms, rinse arms) **are easily removed for cleaning**
- **User-friendly** electronic control panel
- External «plug-in» electrical connection box for **fast convert the machine from 3phase to single phase and easy connection to external dispensers**



Single Rinse Rack Type Dishwasher

Characteristics and Advantages

- High capacity of **100 racks per hour**
- Single rinse with **built-in stabilized pressure valve** ensures the right rinsing pressure and temperature at 85°C for optimum **hygiene** results.
- Long wash arms are positioned along the full length of the wash tank. **Powerful wash pump** and especially designed wash spray arms guarantee cleaning with water circulating at 55-65°C.
- Optional **Energy Saving Device** utilizes the hot steam generated inside the machine to pre-heat the incoming cold water.
- All internal components: wash and rinse arms, tank filters, curtains can be easily removed for cleaning.
- **Automatic back-up mode** is activated when a failure occurs. Guided troubleshooting for fast fixes including 150 precise notifications and 23 easy-to-follow processes.
- Intuitive **touch screen control panel** features user-friendly display to easily operate the machine and to monitor machine status.
- **Modularity** concept to easily adapt the direction of the machine or add accessories such as Energy Saving Device and dryer on-site.
- **“Plug-in” design** with external pre-arrangement for water, power and chemicals connections for fast & fool-proof installation.



winterhalter

C50

The professional rack conveyor dishwasher

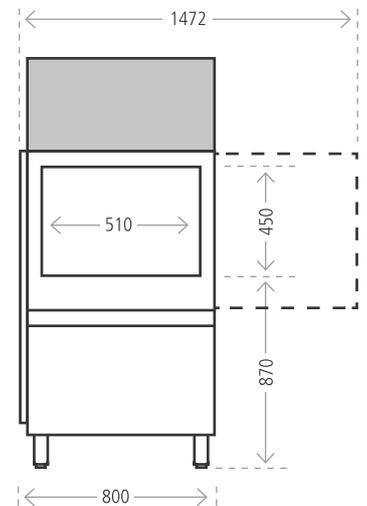
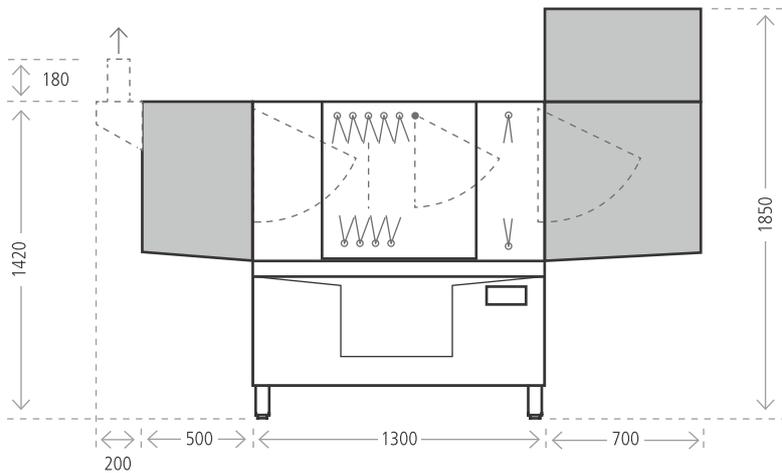
**COMPACT. FAST.
MODULAR.**

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

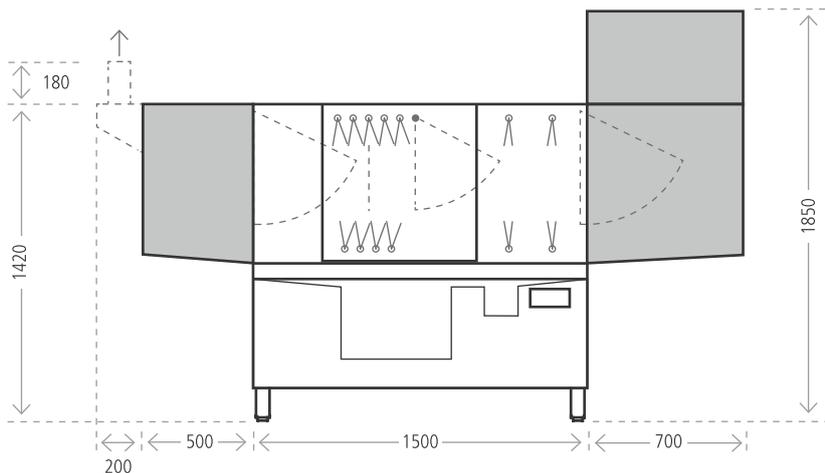


TECHNICAL DATA

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	C50 L
		Single rinse	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

Introducing the all-new Pre-Rinse Units

A sleeker appearance.
A more functional design.
The same legendary T&S reliability.

T&S is proud to introduce the latest extension of its acclaimed line of pre-rinse units, with 18 models now available. Based on the **newly updated B-1100 SERIES WORKBOARD FAUCET**, these pre-rinse units pair T&S reliability with modern styling and aesthetics. These newest models not only feature redesigned components, but functional upgrades as well. To ensure feasibility in virtually any application, models are available in both wall- and deck-mount, standard and low-profile designs, and with EasyInstall "Pop-and-Lock" riser installation.



B-1100 SERIES WORKBOARD FAUCETS

For handwashing sinks, bar sinks, prep tables with sinks and blender stations without pre-rinsing needs, enjoy the same modern stylings, plus:

- Water-conserving **2.2 GPM aerators**, replacing stream regulators offering greater efficiency straight from the box
- Swivel-to-rigid lock washers, giving installers a **rigid nozzle option**
- —XS models available with **extended male inlets** to fit a maximum thickness of 1 1/8"
- Available in **160+ models** to accommodate various applications



- **Fewer leaks**
- **Easier to maintain and install replacement parts**
- **Easy-to-clean design**

B-5100 Series Pre-Rinse Unit Base Features:

Distinctive new look — Redesigned indexes, bonnets, and handles

Enhanced performance, convenience and water conservation — Heavy-duty forged brass body redesigned to accept standard T&S Eterna compression and Cerama ceramic cartridges with cross-flow prevention, which eliminate spindle threads and wearable seats

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



Professional Cooling by Cool Expert

Kitchen Refrigeration - Reach-in & Counters - Static & Frost Free



CBN 650 TNM / BTM
RI 551 C2/F2



CBN 1410 TNM / BTM
RI 1101 C4/F4



CBN 2100 TN / BT



CS 900



CPS 200



CSH 3000

Elanpro Professional Reach Ins and Under counters for refrigeration or freezer application are designed to meet the tough Indian Kitchen Conditions. Our machines are tested to perform in ambient environment of 43°C and presents a host of exciting new features.

Key Features:

- Dixell digital controller
- Removable gasket
- Adjustable shelves
- Heavy duty lockable castors
- Lock
- Built in handle
- Environment Friendly Refrigerant
 - R134A for Chillers
 - R404A for Freezers

Optional Features:

- Left or Right hinged door
- Single or multi door
- Heavy duty adjustable SS legs

Common - All Models

- HACCP Compliance
- Adjustable Feet

Kitchen Refrigeration - Reach-in, Salad & Prep Counters



EBN 1410 C4/F4



EBN 650 C2/F2



EBN 2100 C/F



Frost Top 3F



EBN 3V



EVRX 1200 / EVRX 1400

Elanpro Professional Reach Ins for refrigeration or freezer application are designed to meet the tough Indian Kitchen Conditions. Our machines are tested to perform in ambient environment of 43°C and presents a host of exciting new features.

Key Features:

- DANFOSS/EMBRACO compressor
- Dixell digital controller
- EBM Fan Motor
- Removable gasket
- Adjustable shelves
- Heavy duty lockable castors
- Lock
- Built in handle
- Environment Friendly Refrigerant
 - R134A for Chillers
 - R404A for Freezers

Optional Features:

- Left or Right hinged door
- Single or multi door
- Heavy duty adjustable SS legs

Common - All Models

- HACCP Compliance
- Adjustable Feet

Kitchen Refrigeration - Flexi Drawer Undercounter



CBR - 1



CBR - 2

Key Features:

- CFC Free Refrigerant
- User friendly controls with LED Temperature display
- Change drawer temperature from fridge to freezer at the touch of a button
- Auto energy saving hot gas defrost
- Removable gasket for easy cleaning
- GN 1/1 - 150 mm deep pan capacity maximizes available storage space
- Tropicalized to perform at 40°C ambient

Blast Chillers & Freezers

D14

D3
Key Features:

- CFC refrigerant and foam
- Complete structure interior & exterior in stainless steel with round internal edges for easy cleaning
- Self closing doors with easy to clean and replace magnetic balloon gasket
- Replaceable Electric door mullion heater
- 75mm thickness insulation for excellent thermal efficiency
- Ventilated refrigeration compartment
- Dixell controller and compact footprints
- Danfoss refrigeration components
- EBM Fan

Hospitality Solutions - Bar Refrigeration

EBB 3D/3D SS
Key Features - Wine Chillers

- Two separate zones for Red and White wine
- Actual and set temperature display
- Lock
- No frost
- Anti-Vibration
- Elegant stainless steel door frame
- Blue LED Light
- Double layer anti UV tinted glass door
- Cabinet colour: Black
- Pullout sliding shelves
- Beach wooden shelves
- Charcoal filter


CGN 2100 TNG

EWG 131 D

GF5G

EBB 2D/2D SS
Confectionery Showcases

**EDC 900 F3 / EDC 1200 F3
EDH 900 F3 / EDH 1200 F3**
Key Features - EDC Series:

- Double tempered with special heated glass enhances visibility and prevents moisture
- Available in stainless steel & marble finish
- Stainless steel interior
- LED lights on each shelf
- Ventilated refrigeration for uniform cooling
- Lockable Castors for easy mobility


EDC 900/1200

**EDC 900 C3 / EDC 1200 C3
6rab & 6o**

**EHTC & EHTH 160/161
EHTC 100**

**EDC 900 C2 / EDC 1200 C2
EDH 900 C2 / EDH 1200 C2**

LSC 408

Ice Machines/Flakers



EIM 101

Key Features:

- Low energy consumption
- Low water consumption per kg of ice produced
- Compatible Ice Storage Bins available separately at an extra cost.
- Air cooled
- Control board with display
- Option of flake & dice shape
- Vertical evaporator
- Stainless steel body
- Adjustable feet
- Pre Filter



EIM 201 / EIM 351 / EIM 501



EIM 1001



EFM 101



EIM 4I/6I BW



Slush Dispenser



FB X 224

Features

- High density - food grade polycarbonate (PC) bowls
- Liquid crystal display, intelligent temperature control
- Stainless steel evaporator, built-in copper coil, novel appearance, colors are optional
- Super cooling, humanized residual liquid pipe design.
- Applicable to the soda fountain, hotel restaurants, convenience stores, chain restaurant and so on

Thick Shake Dispenser

A compact counter machine that dispenses cold creams, sherbets and other creamy specialties. Your customer will be captivated by SP, thanks to the perfect consistency of the products it delivers and to its elegant design.



SP 3

Features

- Food-grade polycarbonate (PC) bowls
- Intelligent temperature control
- Stainless evaporator, built-in copper coil
- New appearance, novel and generous
- Super cooling

Model	Capacity (Itrs)	Dimension (WxDxH) mm	Power Watts	Energy Consumption	Weight (kg)
FB XC 112	12	340 x 480 x 820	480	3.3 A	31
FB XC 224	12x2	400 x 480 x 820	900	5.5 A	46
FB XC 336	12x3	600 x 480 x 820	1050	6.0 A	65

Model	Capacity (Itrs)	Dimension (WxDxH) mm	Power Watts	Weight (kg)
SP 2	5x2	447 x 438 x 612	500	48
SP 3	5x3	627 x 443 x 612	1000	65

Power : 220v/50Hz

Power : 220v/50Hz

Juice Dispenser



JD L JH 8x2

Features

- Food-grade polycarbonate (PC) bowls
- Intelligent temperature control
- Stainless evaporator, built-in copper coil
- New appearance, novel and generous
- Super cooling

Model	Capacity (ltrs)	Dimension (WxDxH) mm	Power Watts	Energy Consumption	Weight (kg)
JD LP 8x2	8x2	290 x 400 x 680	230	1.6 A	24
JD L JH 16x2	16x2	340 x 485 x 635	260	2.0 A	25

Power : 220v/50Hz

Juice Dispenser



JD L JH 20

Features

- Food-grade polycarbonate (PC) bowl
- Intelligent temperature control
- Stainless evaporator, built-in copper coil
- New appearance, novel and generous
- Super cooling
- Rotating cooling

Model	Capacity (ltrs)	Dimension (WxDxH) mm	Power Watts	Energy Consumption	Weight (kg)
JD L JH 20	20	372 x 412 x 724	180	2.0 A	21

Power : 220v/50Hz

Soft Ice Machine



D 520



D 525

Electrical	D 520	D 525
Voltage	220v/50Hz	220v/50Hz
Rated Input	2300 W	2300 W
Phase	Single	Single
Drive Motor	750 W (1 HP)	750 W (1 HP)
Capacity		
Freezing Cylinder	2 x 1.6 L	2 x 1.75 L
Mix Hopper	2 x 5.5 L	2 x 4.3 L
Production	22 L/Hr	22 L/Hr
Refrigeration		
Refrigerant	R 404 A, 1 HP	R 404 A, 1 HP
Cooling Type	Air-cooled	Air-cooled
Dimensions in mm		
W x D x H	540 x 785 x 800	540 x 720 x 1360
Weight		
Net	115 kg	130 kg



Mini Bar & Mini Fridge

Elanpro Minibars are designed keeping in mind the room aesthetics and noise less cooling performance for your discerning guest.



RB 41 G



RF 61 G



RF 61

Key Features - Minibar (RB Series)

- Ammonia refrigerant
- Very low energy consumption
- Silent operation
- Largest range to choose from
 - Sizes : 15 to 60 ltrs
 - Colour : Black, (Brown, & White) (MOQ 200 nos.)
 - Design : Deluxe with solid door & Glass door
 - Designed to perform at 27°C



RB 31



RF 60

Key Features - Mini Fridge (RF Series)

- CFC free, R 600a refrigerant
- Low energy consumption and noise
- Available in elegant white colour
- Lock (Optional)
- Designed to perform at 35°C

Retail Solutions - Showcase Freezers



EKG 155 DC/215 DC



EKG 315 DL/415 DL



EKG 310 DL/410 DL

Key Features

- High performing cooling systems
- High insulations
- Low power consumptions
- Heavy duty castors



EKG 205



EKG 305/405/505

Supermarket



ABSS 220 - Multi Deck



EPM 150 - Multi Deck



Plug-in Multi Deck / Remote Multi Deck
SF 100 / 130 / 200 / 260
RF 188 / 250 / 375



Plug-in Multi Door - Freezer & Chiller
SL2D 131 / SL3D 197 / SL3D 210
SM2D 123 / SM3D 183 / SM4D 245



Remote Multi Door - Freezer & Chiller
RL2D 156 / RL3D 234 / RL4D 312 / RL5D 390
RL2D 123 / RL3D 183 / RL4D 245
RM2D 123 / RM3D 183 / RM4D 245



NSS 1200/1800
Serve Over

Available in a very wide range with various sizes to suit all applications. Our range includes:

1. Multi Door Freezer and Chiller with Plug in and remote unit.
2. Multi deck Chiller with Plug in and remote unit.
3. Serve Over counter
4. Fish display counter

Key Features

- Low energy consumption
- Designed for Indian condition
- LED Display
- Digital controller with display
- Night curtain in all open units
- High performing refrigeration system
- R404a refrigerant
- Lock in all with door



BLUE STAR

MODULAR COLD ROOM *Stores freshness. And then preserves it.*

PANELS



Blue Star's new range of pre-fabricated insulation panels are eco-friendly from the ground-up, as even the manufacturing process is green. Each pre-fabricated insulation panel has cam-action locking devices precisely positioned and firmly anchored within it. Cam-locks are also placed at exact matching locations on the tongue and groove side to ensure perfect locking.

DOORS

Flush-fit doors: Aesthetic, efficient, heavy-duty flush-fit doors with thermal break perimeter to avoid thermal conductivity, which otherwise leads to ice formation.

- Self-closing - Ensures that the door remains closed
- Safety release - Doors can be opened from inside
- Posi Seal - Provides perfect alignment of frames and ensures perfect closing movement
- Sweep gasket - Air-tight heavy-duty sealing gasket below the door remains flexible at any temperature

The domain expertise of Blue Star's Cold Storage Division extends across a wide spectrum of industries that includes:

Agro Industries	Healthcare	Meat Processing
Cold Chains	Horticulture	Pharmaceuticals
Dairy	Hotels & Restaurants	Ripening Chambers
Floriculture	Ice Cream	R & D Labs
Food Processing	Industrial Canteens	Sea Food





Professional supplier for the Commercial Kitchen Equipments
 During the past 7 years we have been indulging with high quality
 of products reasonable price and excellent service.



GAS DUCK ROASTER



SINGLE BURNER WITH
 ONE TANK WITH BLOWER



STEAM CABINET
 WITH BELOWER



DIMSUM STEAMER



GAS SINGLE DOOR RICE
 STEAMER WITH 6, 8 & 10 TRAYS



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

HEAVY DUTY ELECTRIC / GAS DECK OVENS



SINGLE DECK OVEN



DOUBLE DECK OVEN



THREE DECK OVEN



DOUGH PROOFER

HEAVY DUTY SPIRAL & PLANETARY MIXER



DOUGH SHEETERS



BREAD MOULDER



DOUGH DIVIDER & ROUNDER



BREAD SLICER



VISI COOLERS



CHEST FREEZERS



BACK BAR REFRIGERATION



WINE CHILLER



WATER COOLERS



**VERTICAL SOFTY ICE CREAM MACHINE
FRY ICE CREAM AND GELATO MAKER**





SS Tandoor Charcoal



SS Tandoor Gas



Indian Burner Range



Stock Pot Stove



Four Burner Range



Four Burner Conti Range with oven



Double Deep Fat Fryer



Tilting Bulk Cooker



Tilting Braising Pan



Chinese Burner Range



Chapati Plate With Puffer



Roomali Roti Range



Golgappa Counter



Pav Bhaji / Tikki Counter



Jalebi Counter



SS Exhaust Hood



SS Island Type Exhaust Hood



Work Table With Under Shelf



Storage Rack



Pot Wash Sink Unit



Pot Rack



Utility Trolley / Bussing Cart



Knee Operated Hand Wash Sink Unit



SS Potato/onion Bin



Wet Grinder



Pulverizer



Potato Peeler



Drop-in Cold Counter / Cold Bain Marie



Hot Bain Marie With Tray Rest Rail



Table Top Hot Bain Marie With Gn Pan



Dirty Dish Landing Table
With Garbage Chute



Three Sink Unit



Clean Dish / Unloading Table



SS Storage Rack



Hot Food Cart



GN Pan Trolley

BRANDS



VINOX PROFESSIONAL PVT. LTD. FOR COMPLETE COMMERCIAL KITCHEN SOLUTIONS

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