



Chimney World **Kitchen** & HOOD

Equipments

METHOD STATEMENT FOR FABRICATION & INSTALLATION

1) PREPARATION

- a. Ensure the working scope make the sop drawing and the method statement are approved by the consultant consultant
- b. Check the site and take measurement
- c. Temporary storage for delivered equipment
- d. Electricity & water facilities
- e. Safety request
- f. Prepare the fabrication drawing, ensure the method statement is exact for the work after measurement

2) FABRICATION

- a. Workmen get drawing and method statement to prepare the material.
- b. Our Equipment List
- c. CNC Plasma Cutting Machine
- d. Electric Diamond Cutting Machine
- e. Bending Machine
- f. Milling and Drilling Machine
- g. Argon Welding Machine
- h. Protection of the product

3) DELIVERY

- a. Choose the suitable pickup
- b. Tighten the material
- c. Choose suitable speed and smooth way
- d. Unload & Store the delivered equipment on the safe place

4) INSTALLATION

- a. Inspect the site for MEP locations whether installed at correct position.
- b. Deliver the materials to its position according to the approved shop drawings.
- c. Check the reference numbers of the equipment to the approved shop drawings.
- d. Secure the necessary place according to the approved details in the shop drawing.
- e. Installed the required material in accordance with requirements.
- f. The protective packing shall be removed and delivered to the location where main contractor requested.

5) QUALITY ASSURANCE

- a. To check and test the products are installed accordingly and correctly.
- b. Cleaning of the products
- c. Train the operator to all the equipment efficiently.

CURRENT EXECUTED PROJECTS

PROJECT NAME: LAZURD EVENTS

LOCATION: AL RAYYAN

SCOPE OF WORK:

Shop drawings and Material Submittals.
Engineering, Fabrication & Supply of the Custom fabricated items, such as SS Floor & Wall cabinets, Shelving Units, Tables, Sink Units, pot wash units, SDUs, Exhaust Ventilated hoods and Floor Trenches etc.
Supply of Kitchen Equipment, Bakery & Pastry Machines, Food Processing Equipment, Cold-rooms & Refrigeration Units, Dishwashing Machines etc.
Installation, Testing & Commissioning of the Kitchen Equipment

PROJECT NAME: DURHAM SCHOOL

LOCATION: MADINAT KHALIFA

SCOPE OF WORK:

Shop drawings and Material Submittals.
Engineering, Fabrication & Supply of the Custom fabricated items, such as SS Floor & Wall cabinets, Shelving Units, Tables, Sink Units, pot wash units, SDUs, Exhaust Ventilated hoods and Floor Trenches etc.
Supply of Kitchen Equipment, Bakery & Pastry Machines, Food Processing Equipment, Cold-rooms & Refrigeration Units, Dishwashing Machines etc.
Installation, Testing & Commissioning of the Kitchen Equipment

PROJECT NAME: JIZZ BIZZ RESTAURANT

LOCATION: THE PEARL

SCOPE OF WORK:

Engineering, Fabrication & Supply of the Custom fabricated items, such as SS Floor & Wall cabinets, Shelving Units, Tables, Sink Units, pot wash units, SDUs, Exhaust Ventilated hoods and Floor Trenches etc.
Supply of Kitchen Equipment, Bakery & Pastry Machines, Food Processing Equipment, Cold-rooms & Refrigeration Units, Dishwashing Machines etc.
Installation, Testing & Commissioning of the Kitchen Equipment

PROJECT NAME: SGOON LOUNGE

LOCATION: LULUA

SCOPE OF WORK:

Shop drawings and Material Submittals.
Engineering, Fabrication & Supply of the Custom fabricated items, such as SS Floor & Wall cabinets, Shelving Units, Tables, Sink Units, pot wash units, SDUs, Exhaust Ventilated hoods and Floor Trenches etc.
Supply of Kitchen Equipment, Bakery & Pastry Machines, Food Processing Equipment, Cold-rooms & Refrigeration Units, Dishwashing Machines etc.
Installation, Testing & Commissioning of the Kitchen Equipment





Convection Oven

- 7" color LCD touch screen control panel
- High capacity program memory
- Picture recipe feature
- Multi-language option
- Multi-step cooking
- Ability to work with Ng and Electricity
- Dual direction fan with uniform heat distribution
- Adjustable cooking temperature between 0-300 °C
- Adjustable cooking time and digital display
- Manual or automatic humidification feature
- Sensor door system
- Tempered glass with silicone seal
- Openable inner glass for easy cleaning
- Stainless steel body
- 1100x1075x1675
- 40 GN - 1/1 - 20 GN - 2/1
- 44 KW - 380 V / 280 Kg

Modular Oven

- Bakery Products and Sweet Pastry Electric
- 4.3" color LCD display control panel
- Illuminated and touch button
- 99 separate program features
- Picture recipe feature
- Adjustable upper and lower temperature
- Automatic operation with real time clock
- Manual or automatic humidification feature
- Adjustable cooking temperature between 0-300 °C
- Single, two or three layers can be made upon request
- 2.4" LCD display control panel
- Illuminated and touch button
- Automatic operation with real time clock
- Adjustable heat and humidification
- 1675x1270x360 / mm
- 1230x900x200 / mm interior dim
- 10,8 KW - 380 V / 180 Kg



ROBLIN

Patisserie Oven Electric General Features

- 7" with colour LCD touch screen and control panel
- High Capacity , Memory programme
- Production information with Pictures
- Multi-language section/choose
- Multi-Step cooking feature
- Ability work with Ng-Electric
- Two-way rotating fan and Equal heat distribution
- Adjustable cooking temperature between 0-300 °C
- Adjustable cooking time and digital indicator
- Manual or Automatic Humidity Feature
- Door System with sensor
- Silicon gasket with tempered glass
- Open internal glass for easy cleaning
- Stainless steel body
- 1040x1325x1740 / mm
- 14-40x60 Capacity
- 30 KW - 380 V / 295 Kg





VEZZOLA
Pizza Oven Electric
General Features

- Adjustable for each floor (85°- 400 °C) thermostat system
- Cooking surface stone base
- Large mirror cover system with heavy mechanism
- Isolation System, minimum heat loss
- Lighting lamp for every floor
- Manual heat indicator for floor
- Ø 250 mm x 4 Capacity
- 845x730x360 / mm Oven
- 510x510x150 / mm Stand
- 3,6 KW - 380 V / 56 Kg



FRIGGA
Pizza Oven Electric
General Features

- Adjustable for each floor (85°- 400 °C) thermostat system
- Cooking surface stone base
- Large mirror cover system with heavy mechanism
- Isolation System , minimum heat loss
- Lighting lamp for every floor
- Manual heat indicator for floor
- Ø 250 mm x 4+4 Capacity
- 845x730x650 / mm Oven
- 510x510x150 – 2 mm / Stand
- 7,2 KW - 380 V / 95 Kg



DREAY
Pizza Oven Gas
General Features

- Adaptable to LPG or Ng.
- Magnet safety valves
- Manual interior temperature indicator.
- Modular deck system, pizza oven can be available with 2 or more decks.
- Electronic burner ignition.
- Constant flame control.
- Baking bedplate made by refractory material
- Ø 300 mm x 4 Capacity
- 890x880x450 / mm Oven
- 620x620x150 / mm Stand
- 14 KW - 380 V / 125 Kg



CAVENO
Patisserie Oven Electric
General Features

- 3 Piece , 2,4" with colour LCD screen control pannel
- Touch Screen with Led
- Multi-Step cooking feature
- High Capacity, Memory programme
- Production information with Pictures
- Engine Speed Control
- Two-way rotating fan and Equal heat distribution
- Adjustable cooking temperature between 0-300 °C
- Manual or Automatic Humidity Feature
- Automatic fan stop when door opens with magnetic switch
- Silicon gasket with tempered glass
- Open internal glass for easy cleaning
- Stainless steel body
- Capacity 4-40x60
- 800x750x530 / mm Oven
- 6,5 KW - 220 / 380 V 67 Kg
- Fermentation Cabinet
- 800x750x880
- Capacity 8-40x60
- 2,5 KW - 220 V / 45 Kg



BALDER
Convection Oven Electric
General Features

- 7" with colour LCD touch screen and control pannel
- High Capacity , Memory programme
- Production information with Pictures
- Multi-language section/choose
- Multi-Step cooking feature
- Ability work with Ng-Electric
- Two-way rotating fan and Equal heat distribution
- Adjustable cooking temperature between 0-300 °C
- Adjustable cooking time and digital indicator
- Manual or Automatic Humidity Feature
- Door System with sensor
- Silicon gasket with tempered glass
- Open internal glass for easy cleaning
- Stainless steel body
- 900x925x760 / mm
- 6 GN - 1/1 Capacity
- 10,5 KW - 380 V / 100 Kg

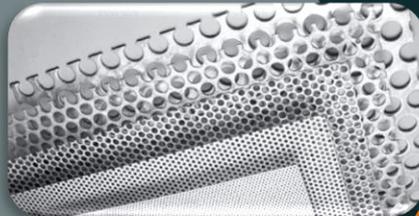
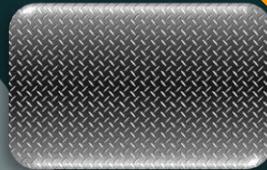


Company Profile

NO	HEAVY EQUIPMENT	QTY
1	CNC FORMINH MACHINE FOR DUCT	1
2	CNC DECOLIER MACHINE	1
3	DECOLIER CUTTING MACHINE	1
4	CNC SHEET BENDING MACHINE	1
5	CNC PLASMA CUTTING MACHINE	1
6	DIGITAL SHEET BENDING MACHINE	2
7	PLATE SHEARS	2
8	CORNER SHEARS	1
9	AIR COMPRESSOR	2
10	ROLLER MACHINE	2
11	DRILLING MACHINE	2
12	MECHANICAL BOX BENDING	1
13	MECANICAL FORMINH MACHINE	1
14	GRINDERS	30



NO	HEAVY EQUIPMENT	QTY
1	DRILLS	10
2	IMPACT MACHINES	4
3	ANGLE GRINDERS	2
4	CUT OFF SAW	1
5	ARGONE WLDING MACHINE	20
6	MANUEL CUTTER	1



Stainless Steel Certificate



A.B.S Metals

Antranik Baljian & Sons

Tel: +961.1.262663 / +961.1.262669

Fax: +961.1.243042 / +961.1.890815

Email: contact@absmetals.com

Website: www.ABSmetals.com

Dora - Shell Area

PO Box: 80745

BEIRUT / LEBANON

MILL TEST CERTIFICATE

Dated: 22/5/2019

To: INOX KICHEN & EQUIPMENT

Tel: +974 4477 5656

Fax: +974 4477 5665

Address: Doha, Qatar

Material Description

Stainless steel Coils - AISI (304) - BR / PVC

Size: 1.0 mm x 1250 MM x C

Heat No.	Mechanical Properties				CHEMICAL COMPOSITION (%)							
	T.S.	Y.S. (0.2%)	Elongation	Hardness	C	Si	Mn	P	S	Cr	Ni	
	N/mm ²	N/mm ²	%	HRB								
T3334	676	312	54.6	84	0.049	0.51	0.9	0.035	0.003	18.25	8.13	



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Address: Doha, Qatar

Material Description

Stainless steel Coils - AISI (304) - BR / PVC

Size: 1.5 mm x 1250 MM x C

Heat No.	Mechanical Properties				CHEMICAL COMPOSITION (%)							
	T.S.	Y.S. (0.2%)	Elongation	Hardness	C	Si	Mn	P	S	Cr	Ni	
	N/mm ²	N/mm ²	%	HRB								
T1870	668	314	53.1	83.9	0.046	0.49	0.88	0.032	0.002	18.35	8.04	



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Dated: 22/5/2019

To: INOX KICHEN & EQUIPMENT

Tel: +974 4477 5656

Fax: +974 4477 5665

Address: Doha, Qatar

Material Description

Stainless steel Coils - AISI (304) - BR / PVC

Size: 1.2 mm x 1250 MM x C

Heat No.	Mechanical Properties				CHEMICAL COMPOSITION (%)							
	T.S.	Y.S. (0.2%)	Elongation	Hardness	C	Si	Mn	P	S	Cr	Ni	
	N/mm ²	N/mm ²	%	HRB								
T3357	676	329	52.5	87.9	0.047	0.5	0.89	0.029	0.002	18.17	8.11	



- REVERSIBLE: Door with left-hand hinges available on request.
- INTUITIVE: New 9" touch screen.
- SPACIOUS: Just change the shelves to vary the capacity from GN 1/1 to EN (600x400mm).
- LIT-UP: LED lighting fitted to the door.
- HIGH-TECH: New software manages each cooking process.
- VERSATILE: Personalised cooking programmes made fast and easy with RECIPe TUNER.
- ORGANISED: New Easy Service rack-control system manages cooking at each level.
- CONNECTED: Optional WiFi module.
- FEED-BACK: Self-diagnosis tools for automatic functional checks.



- Work surface available in sizes 20/10" or 30/10"
- Can be teamed with such accessories as pan rests
- Dishing out surfaces, salamander stands



Salamender

No more time wasted in the kitchen, up to 79% energy saving and extremely easy to clean.

Manufacturing and operating features:

- Exclusive heating system with the elements housed in a special reflecting ceramic dish and protected by a glass diffuser that increases heat transmission enabling cooking temperature to be reached in just 8 seconds.
- Cooking surface with stainless steel grill in Gastro Norm sizes 2/3, 1/1 or 4/3.





Electrical Type Cookstoves

- Steel unit
- Die-stamped hob surface lowered to collect liquids and prevent spillage
- Warning light to check the appliance is working properly
- Control knobs do not project beyond the hob surface to avoid accidental collisions
- Upper radiant elements hermetically sealed and controlled by a multi-position switch
- Temperature limiter to avoid overheating and heat loss when the plates are not covered
- In the models with a static oven: electric oven base in steel, heated by upper and lower elements that can be adjusted independently, thermostat for temperature control from 100°C to 330°C, four-position switch, safety cut-out thermostat
- Stainless steel height-adjustable feet



Fryer Gas & Electric

- Steel unit with anti-spill top surface shaped to hold baskets
- Die-stamped cooking tank capable of holding baskets up to 1/1 GN, in AISI 316L chrome-nickel-molybdenum stainless steel (specifically to resist salt), with ample space for starch to expand and rounded corners for optimum cleaning
- Height-adjustable steel feet
- Water fill direct to tank through fixed spout
- Water emptied through a ball valve on the unit
- Gas models heated by high-performance stainless steel burners placed below the bottom of the tank. Piezoelectric ignition. Interchangeable nozzles for the most common types of gas.
- Electric model with high-performance plated stainless steel heating elements.



Lava Stone Griddle

- All-steel construction
- Height-adjustable steel feet
- Adjustable height of the cooking surface form the heat source
- Easily removable grille rack for cleaning
- Perimeter splash guards
- Residue collector and fat collector (die-stamped and with rounded corners) easy to remove for optimum cleaning
- Heated by high-performance tubular burners in AISI 316 stainless steel, controlled by tap with safety valve. Piezoelectric ignition. Interchangeable jets for the most common types of gas
- Grill rack for meat and lava-stone supplied as standard, fish rack available on request



Ribbed And Smooth Griddle

- External covering and cooking surface in steel
- Height-adjustable steel feet
- Cooking plates in polished steel or with a special hard shiny chrome covering
- Raised splash guards in steel
- Removable steel fat collector
- Control knobs do not project beyond the working surface to avoid accidental collisions
- Gas models: heated by stabilised flame burners controlled by taps with safety cut-out thermostat. Temperature can be adjusted from 100 to 300°C. Manual re-arm safety feature
- Electric version: heated by plated Incoloy elements in direct contact with the cooking plate, thermostatically controlled adjustable from 100 to 300 °C. Additional manual re-arm safety feature
- Double controls in the full module models to operate the two cooking zones independently.



6 Burner Electric Cooker Maxi Electric Oven

- Steel unit
- Die-stamped hob surface lowered to collect liquids and prevent spillage
- Warning light to check the appliance is working properly
- Control knobs do not project beyond the hob surface to avoid accidental collisions
- Upper radiant elements hermetically sealed and controlled by a multi-position switch
- Temperature limiter to avoid overheating and heat loss when the plates are not covered
- In the models with a static oven: electric oven base in steel, heated by upper and lower elements that can be adjusted independently, thermostat for temperature control from 100°C to 330°C, four-position switch, safety cut-out thermostat
- Stainless steel height-adjustable feet



6 Burner Gas Cooker With Maxi Gas Oven

- Steel unit
- Die-stamped cooking surface
- Cooking surface height adjustable
- Shaped instrument panel with controls tilted toward the operator
- Main burners with stabilised flame complete with pilot light, safety cut-out and piezoelectric ignition, variable power, hermetically sealed to the cooking surface
- Safety taps with cut-out and pilot light
- Acid-resistant pan rests in black enamelled cast iron
- Long pan-rest arms to ensure small pans are steady
- In the versions with gas ovens: gas oven base in steel, gas oven with thermostat valve to adjust the temperature from 100°C to 330°C
- In the models with a static oven: electric oven base in steel, heated by upper and lower elements that can be adjusted independently, thermostat for temperature control from 100°C to 330°C, four-position switch, safety cut-out thermostat
- Unit fitted with stainless steel height-adjustable feet



Bratt Pan

- All steel outer covering and support structure
- Tank in AISI 316 with rounded corners
- Non-stick tanks can be supplied with SLIDE ARMOR XH 12 coating which is exceptionally tough and has an excellent non-stick effect
- Height-adjustable steel feet
- Manual wheel-operated or electrically controlled tilt mechanism
- Tank filled through a tap and distribution pipe located on top of the unit
- Steel lid with large handle
- Heated by tubular stainless steel burners, piezoelectric ignition and pilot light
- Temperature adjustment from 100°C to 330°C
- Temperature adjusted by a thermostatic valve with safety cut-out



Bowling Pan

- All steel outer covering and support structure
- 2 mm thick surface
- Height-adjustable steel feet
- Boiling tank with rounded corners and edges
- Tank filled by swivel tap
- Spring balance type lid
- Tank emptied through a 2" chrome-plated tap with large handle
- In the electric models: heated by plated elements in Incoloy 800 alloy, fitted inside the jacket cavity
- In the gas models: heated by high-performance steel burners
- In indirect models: the jacket cavity pressure is regulated by a safety valve, 0.5 bar, and an analogue gauge
- Funnel tap for topping up liquid in the jacket cavity







GAS TYPE COOKSTOVES

- LPG or Natural Gas Usage
- Faucet with Safety Valve
- Adjustable burner capacity
- Stainless steel Body and burner
- Hygienic & Safe
- Long life cycle
- Ergonomic Design
- 800x700x850 mm / Dim
- 21/25 – 30/50 Natural Gas / LPG
- 39,2 / 33712 Kw / Kcal / 115 Kg



ELECTRICAL TYPE COOKSTOVE

- Single or Three Phase Supply Voltage
- Two- Stage heating capacity
- Stainless steel Body and burner
- Hygienic & Safe
- Long life cycle
- Ergonomic Design
- 800x700x850 mm / Dim
- 400 / 50-60 Hz
- 21 Kw
- 4x4+5 Heater Power
- 126 Kg



LAVA STONE GRIDDLE

- Works with LPG or Natural Gas Adjustable burner capacity
- With thermostatic control safety valve Hygienic & Safe
- Stainless steel iron body and oil tank Ergonomic Design
- Corrugated iron or special design cast plate option 21/25 – 30/50 Natural Gas / LPG
- Special shape, stainless steel burner 115 Kg
- Hygienic, safe and long lasting
- Rugged, ergonomic construction and safe to use
- 8 / 6880 Kw / Kcal
- 800x700x850 mm / Dim



ELECTRICAL / GAS TYPE DOUBLE FRYER

- Works with single phase or three phase current With thermostat control
- Body and oil store and baskets are stainless steel
- Stainless steel resistance with oil discharge faucet with cupboard Hygienic ,safe and ligneous Rugged,
- ergonomic construction and safe to use.
- 800x700x850 mm / Dim
- 230 – 400 V / 50-60 Hz
- 15 Kw
- 8+8 Liter
- 48 Kg





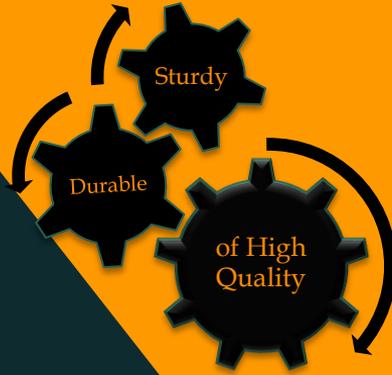
GAS TYPE COOKSTOVES

- LPG or Natural Gas Usage
- Faucet with Safety Valve
- Adjustable burner capacity
- Stainless steel Body and burner
- Hygienic & Safe
- Long life cycle
- Ergonomic Design
- 2000x1000x850 mm / Dim
- 21/25 - 30/50 Natural Gas / LPG
- 58 Kw / 49880 Kcal / 187Kg
- 6,133 - 3,729 m³/h-Kg/h



GAS TYPE COOKSTOVES

- LPG or Natural Gas Usage
- Faucet with Safety Valve
- Adjustable burner capacity
- Stainless steel Body and burner
- Hygienic & Safe
- Long life cycle
- Ergonomic Design
- 1200x700x850 mm / Dim
- 21/25 - 30/50 Natural Gas / LPG
- 63,4 Kw / 54524 Kcal / 165 Kg
- 6,707 - 5,005 m³/h-Kg/h



GAS TYPE RANGE COOKER

- LPG or Natural Gas Usage
- Faucet with Safety Valve
- Adjustable burner capacity
- Stainless steel Body and burner
- Hygienic & Safe
- Long life cycle
- Ergonomic Design
- 1200x700x850 mm / Dim
- 21/25 - 30/50 Natural Gas / LPG
- 42 Kw / 36120 Kcal / 84 Kg
- 2,962 - 2,203 m³/h-Kg/h



4 BURNER SET TYPE COOKER

- Works with LPG or D. Gas
- Safety valve with gas valve
- Stainless steel body
- Stainless steel pipe type burner
- Full and low-cost options
- Hygienic, safe and durable
- Oven gas tap is thermostatic.
- Robust, ergonomic construction and safe use.
- 21/25 – 30/50 Natural Gas / LPG
- 28 / 24080 Kw / Kcal
- Ø 30x30 Burner Size
- 45 Kg



4 HEATER BURNER SET TYPE COOKER

- Single phase - three-phase electric
- Body stainless steel with thermostat control,
- Custom cast top grill Ø180 mm round cooker
- Hygienic, safe and durable
- Robust, ergonomic construction and safe use.
- 400 V / 50-60 Hz
- 4x2 Heater Power
- Ø 18x4 Heater Size
- 41 Kg



SET TYPE LAVASTONE GRIDDLE

- Works with LPG or Natural Gas
- With thermostatic control safety valve
- Stainless steel iron body and oil tank
- Corrugated iron or special design cast plate option
- Special shape, stainless steel burner
- Hygienic, safe and long lasting
- Rugged, ergonomic construction and safe to us
- 21/25 – 30/50 Natural Gas / LPG
- 4 / 3440 Kw / Kcal 46 kg



8+8 SET TYPE ELECTRIC FRYER

- Works with single-phase electricity
- Body oil tank and baskets with thermostat control
- Stainless steel
- Special stainless wire resistance
- With oil drain valve
- Bottom base with cupboard
- Hygienic, safe and durable
- ergonomic construction and safe use.
- 230 – 400 V - 50 Hz / 15 Kw / 48 Kg





Set Type Electric French Fries Warmer

- Stainless Steel Body
- Thermostat Control
- Single Or Three Phase
- 400x600x300 mm
- 230 V / 50-60 Hz
- 1 Kw / 21 Kg
- INFRARED Heating Type



Set Type Electrical Bain Marie

- Stainless Steel Body
- Compatible to Gastro norm containers
- Thermostat Control
- 400x600x300 mm
- 230 V / 50-60 Hz
- 1,5 Kw / 30 Kg



Set Type Electrical Pasta Cooker

- Stainless Steel Body
- Special Stainless Steel Resistance
- Thermostat Control
- 400x600x300 mm
- 230 V / 50-60 Hz
- 7,5 Kw / 22 Kg



Set Type Double Electrical Plate Cooker

- Stainless Steel Body
- Custom cast top grill
- Ø180 mm round cooker
- Thermostat Control
- 400x600x300 mm
- 230 V / 50-60 Hz
- 2x2 Pw / 22 Kg



Set Type Electrical Fryer

- Stainless Steel Body
- Oil Drain Valve
- Special Stainless Steel Wire Resistance
- Thermostat Control
- 400x600x300 mm
- 230 V / 50-60 Hz
- 7,5 Kw / 30 Kg



Set Type Electrical Smooth Griddle

- Stainless Steel Body
- Tube Type Resistance Heater
- Thermostat Control
- Corrugated or Smooth plate
- 600x600x300 mm
- 230 V / 50-60 Hz
- 6 Kw / 44 Kg



Set Type 2 Burner Gas Type Cooker

- Stainless Steel Body
- Oil Drain Valve
- Adjustable Burner
- Thermostat Control
- 400x600x300 mm
- 230 V / 50-60 Hz
- 7,5 Kw / 30 Kg



SET TYPE ELECTRICAL CHICKEN GRILL MACHINE

- Single or Three Phase Supply voltage
- Tube Type Resistance
- Various Skewer Capacity
- Electric Motor Driven Skewer Mechanism
- 230 / 400 V / 3,5 Kw – 3100 Kcal / 2 / 6 Chicken Quantity / 40 kg
- 740x450x650



Set Type Electrical Chicken Grill Machine With Drum Single

- Stainless steel body and Skewer
- Single or Three Phase Supply
- Two stage Heating Stainless Steel And Skewer
- 230 – 400 V / 4,5 Kw – 3870 Kcal / 51 Kg
- 1020x450x650 / mm



Set Type Electrical Chicken Grill Machine With Drum Single

- Stainless steel body and Skewer
- Single or Three Phase Supply
- Two stage Heating Stainless Steel And Skewer
- 230 – 400 V / 4,5 Kw – 3870 Kcal / 51 Kg
- 1020x450x650 mm



DOUBLE SHOWCASE CHICKEN GRILLS WITH LAVA STONE

- Stainless Body And Skewer
- LPG or Natural Gas Usage
- Faucet With Safety Valve
- Double Sided Display
- 21/25 / 30/50 Natural Gas / LPG
- 2x8 Kw – 13760 Kcal
- 12/48 Chicken Quantity
- 230 V – 40 W / 148 Kg



DRUM TYPE CHICKEN GRILLS WITH WARM DISPLAY

- Single or Three Phase Supply Voltage
- Stainless Steel Body and Skewer
- Warm Keeping Unit
- 230 V 400 W / 6+2,5 Kw / 5/20 Chicken Quantity / 122 Kg





LAMB GRILL MACHINE GAS TYPE

- Faucet with Safety valve
- Pipe type Burner
- Hygienic, safe with Pyrex glass
- Easy to remove skewers
- Stainless steel body and Skewer
- 24 Kw / 20640 Kcal / 3 Skewer / 230 V 40 W Motor Power



CHICKEN GRILL MACHINE WITH LAVA STONE

- Stainless steel body and Skewer
- LPG or Natural Gas Usage
- Faucet with Safety valve
- Pipe type Burner
- Hygienic, safe with Pyrex glass
- Easy to remove skewers
- 9 Kw / 7740 Kcal / 3 Skewer / 230 V – 40 W

CHICKEN GRILL MACHINE WITH HANDLE

- Stainless steel body and Skewer
- LPG or Natural Gas Usage
- Faucet with Safety valve
- Pipe type Burner
- Hygienic, safe with Pyrex glass
- Easy to remove skewers
- 21/25 – 30/50 Natural Gas – LPG
- 10 Kw / 8600 Kcal / 5 Skewer / 230 V – 40 W



HORIZONTAL TYPE CHICKEN GRILL MACHINE WITH COAL FIRE

- Cooking with coal fire
- Firebricks Mounted
- Stainless steel body and skewer
- Electric motor driven skewer mechanism
- Lamb roaster mechanism (optional)
- Manufacturing in various sizes and capacities
- Please ask price for glass model products
- 10+10 Skewer / 50+50 Chicken Quantity / 230 V 40 W





4 ELECTRIC TYPE PIZZA OVEN

- Three Phase supply Voltage
- Thermostatic controlled heating
- Stainless steel body
- Tube Type Resistance heater
- Hygienic & Safe
- Long life cycle
- 400 V – 50-60 Hz / 5 Kw / 57 Kg



• 4+4 ELECTRIC TYPE PIZZA OVEN

- Three Phase supply Voltage
- Thermostatic controlled heating
- Stainless steel body
- Tube Type Resistance heater
- Hygienic & Safe
- Long life cycle
- 400 V – 50-60 Hz / 10 Kw / 101 Kg

ELECTRIC TYPE SALAMANDER

- Single or Three Phase Supply Voltage
- Thermostatic Controlled Heating
- Stainless steel Body
- Stainless steel wire plate
- Adjustable plate height
- Hygienic & Safe
- Long life cycle
- Ergonomic Design
- 220 V - 380 V / 2 W / 1 Lift / 32 Kg



• SALAMENDER GRILL WITH LIFT

- Single or Three Phase Supply Voltage
- LPG or Natural Gas Usage Option
- Thermostatic Controlled Heating
- Stainless steel Body
- Stainless steel wire plate
- Adjustable plate height
- Hygienic & Safe
- Long life cycle
- Ergonomic Design





• CONVECTION OVEN

- Three Phase supply voltage
- Thermostatic controlled heating
- Forced air circulation
- Stainless Steel Body
- Timer
- Heat Resistant double glass
- Long life cycle
- 380 V / 19,6 Kw / 10 Tray / 90 Kg
- 960x790x780 mm

PATISSERIE OVEN

- Single or Three Phase supply voltage
- Thermostatic controlled heating
- Forced air circulation
- Stainless Steel Body
- Timer
- Heat Resistant double glass
- Long life cycle
- 220 – 380 V / 6,4 Kw / 4 Tray / 60 Kg
- 810x750x540 mm



• ELECTRIC TYPE POTATO OVEN

- Single or Three Phase Supply Voltage
- Two - Stage heating
- Tube Type Resistance Heater
- Stainless steel Drawers
- Adjustable Burner capacity
- Hygienic & Safe
- Long life cycle
- 230 – 400 V – 4,5 Kw 53 Kg / 470x570x1080 mm



- LPG or Natural Gas usage
- Stainless tube Type Burner
- Stainless steel body
- Adjustable Burner capacity
- Hygienic & Safe
- Long life cycle
- 21/25 – 30/50 Natural Gas – LPG / 13 Kw – 11180 Kcal / 5 Tray / 135 Kg
- 900x1000x1600 mm





COAL SHAWARMA MACHINE

- Coal fire burning
- Stainless steel body and skewer
- 3,4 or 5 heating drawer
- Pipe type burner for Ignition
- Fixed Bottom table
- Long life Cycle
- Hygienic and safe
- 500x600x950 mm



HEATER BURNER SHAWARMA MACHINE

- Single or Three phase supply voltage
- Stainless steel body and skewer
- 3,4 or 5 wired resistance heater
- Long life Cycle
- Hygienic and safe
- 230 – 380 V / 6 Kw / 1,35 H / 6 Heater / 45 Kg
- 550x470x1150 mm



V- TYPE SHAWARMA MACHINE

- LPG or Natural Gas Usage
- Faucet with safety valve
- Stainless steel body and skewer
- V Type 3,4, or 5 radiant Burner
- Long life Cycle
- Adjustable burner capacity
- Hygienic and safe
- 21/25 – 30/50 Natural Gas – LPG / 8 Kw / 3,25 H / 22360 Kcal / 4+4 Heater / 68 Kg / 230 V – 16 W
- 720x900x1100 mm



ECONOMIC TYPE SHAWARMA MACHINE

- LPG or Natural Gas Usage
- Faucet with safety valve
- Stainless steel body and skewer
- 1,2,3,4, or 5 radiant Burner
- Adjustable burner capacity
- Hygienic and safe
- 21/25 – 30/50 Natural Gas – LPG / 2 Kw / 3,25 H / 5590 Kcal / 19 Kg
- 470x500x950 mm



GLASS TYPE SHAWARMA MACHINE WITH TOP MOTOR

- Single or Three phase supply voltage
- Stainless steel body and skewer
- 3,4 or 5 wired resistance heater
- 2 stage heating
- Bottom Electric motor driven skewer mechanism
- Long life Cycle
- Hygienic and safe
- 230 – 400 V / 4 Kw / 1,6 H / 4 Heater / 42 Kg 25 W
- 470x550x1150 mm



Workmanship

CW

Durability

Speediness



1 Burner Gas Shawarma Machine

- Stainless Steel Body
- ASI304 Scotch Brite Finishing
- Safety Valves
- Stainless Steel Stick
- Custom Made



3 Burner Gas Shawarma Machine

- Stainless Steel Body
- ASI304 Scotch Brite Finishing
- Safety Valves
- Stainless Steel Stick
- Custom Made



4 Burner Gas Shawarma Machine

- Stainless Steel Body
- ASI304 Scotch Brite Finishing
- Safety Valves
- Stainless Steel Stick
- Custom Made



5 Burner Gas Shawarma Machine

- Stainless Steel Body
- ASI304 Scotch Brite Finishing
- Safety Valves
- Stainless Steel Stick
- Custom Made





40 PLANETARY MIXER

- Modern Design
- Easy to Clean
- Stainless Steel
- 220 V Speed Control or 380V Dual Speed
- Capacity: 40 Lt / 5 Kg Flour / 8 Kg Dough
- Motor Power 220V: 2.2 kW
- Engine Power 380V: 1.1-1.7 kW
- Boiler Size: 40x40 cm
- Weight: 200 Kg
- Speed: 75/150 d / min (RPM)



DOUGH ROLLER 30

- Stainless Steel Body
- Easy Clean
- Modern Design
- Dough Weight 100-200 Gr
- Motor Power 0.27 Kw
- Diameter Of Dough 20-30 CM
- Weight 27 Kg
- Speed 90 Sc / RPM
- 450x390x600 mm



10 KG DOUGH MIXER

- Modern Design
- Easy to Clean
- Stainless Steel
- Capacity: 7 Kg Flour / 10 Kg Dough
- Motor power: 0,37 kW
- Boiler Size: 36x22 cm
- Weight: 50 Kg
- Size: 450x700x530 mm
- Speed: 45 d / min (RPM)



25 KG DOUGH MIXER

- Modern Design
- Easy to Clean
- Stainless Steel
- Capacity: 15 Kg Flour / 25 kg Dough
- Motor power: 0,37 kW
- Boiler Size: 43x25 cm
- Weight: 60 Kg
- Size: 550x800x600 mm
- Speed: 45 d / min (RPM)



60 PLANETARY MIXER

- Modern Design
- Easy to Clean
- Stainless Steel
- 220 V Speed Control or 380V Dual Speed
- Capacity: 60 Lt / 6 Kg Flour / 12 Kg Dough
- Motor Power 220V: 2.2 kW
- Engine Power 380V: 1.1-1.7 kW
- Boiler Size: 43x43 cm
- Weight: 230 Kg
- Speed: 75/150 d / min (RPM)



DOUGH ROLLER 30

- Stainless Steel Body
- Easy Clean
- Modern Design
- Dough Weight 100-700 Gr
- Motor Power 0.37 Kw
- Diameter Of Dough 25 - 40 CM
- Weight 32 Kg
- Speed 90 Sc / RPM
- 550x490x700 mm



35 KG DOUGH MIXER

- Modern Design
- Easy to Clean
- Stainless Steel
- Capacity: 25 Kg Flour / 35 Kg Dough
- Motor power: 0,55 kW
- Boiler Size: 50x28 cm
- Weight: 105 Kg
- Size: 600x860x740 mm
- Speed: 45 d / min (RPM)





VEGETABLE SLICING MACHINES

- Stainless Steel Body
- Easy To Clean
- Quantity Of Blades 7 Pcs
- Capacity 300 Kg
- Motor Power 0,25 Kw
- Weight 37 Kg
- Speed 260 Sc / RPM
- 360x650x480 mm



DOUGH WEIGHTER AND CUTTER MACHINE

- Modern Design
- Easy to Clean
- Stainless Steel
- Capacity: 3000 - 3600 Pieces / Hour
- Motor power: 1,1 kW
- Dough Reservoir: 10 kg
- Weight: 76 Kg
- Size: 750x600x1230 mm
- Mold Output Dimensions: 0.25 mm - 0.35 mm - 0.50 mm



BONE SAW MACHINE

- Modern Design
- Stainless worktop and push handle
- Adjustable saw tension from pulley
- Instant Stop button
- Brake Engine
- Motor power: 1,1 kW
- Weight: 30 Kg
- Dimensions: 480x680x990 mm





NO 12 MEAT MINCER

- Stainless Steel
- Modern Design
- Easy to Clean
- Capacity: 100kg / h
- Motor Power: 0,55 kW
- Weight: 21 Kg
- Size: 260x540x310 mm
- Speed: 160 rpm (RPM)



NO 22 MEAT MINCER

- Stainless Steel
- Modern Design
- Easy to Clean
- Capacity: 400kg / h
- Motor Power: 1,5 kW
- Weight: 65 Kg
- Size: 290x710x400 mm
- Speed: 220 rpm (RPM)



NO 32 MEAT MINCER

- Stainless Steel Body
- Modern Design
- Easy to Clean
- Capacity: 600kg / h
- Engine Power: 2,2 kW
- Motor Power / 380V: 3 kW
- Weight: 85 Kg
- Size: 320x830x420 mm
- Speed: 250 rpm (RPM)



8 KG SET TYPE HUMMUS MACHINE

- Modern Design
- Easy to Clean
- Stainless Steel
- Capacity: 8 kg
- Motor power: 2.2 kW / 3 kW
- Weight: 53 Kg
- Size: 400x710x510 mm
- Speed: 1100 rpm (RPM)



POTATO PEELING MACHINE

- Modern Design
- Stainless Steel
- Capacity: 10 Kg / Expiry - 200 Kg / h
- Motor Power: 0,55 kW
- Weight: 40 Kg
- Size: 440x750x850 mm
- Speed: 300 r / min (Rpm)



2 KG SET TYPE VEGETABLE MIXER

- Modern Design
- Easy to Clean
- Stainless Steel
- Capacity: 2 kg
- Motor power: 0,37 Kw
- Weight: 20 Kg
- Size: 370x500x310 mm
- Speed: 900 (RPM)



8 KG MEAT CUTTER (HUMMUS MACHINE)

- Modern Design
- Easy to Clean
- Stainless Steel
- Capacity: 8 kg
- Motor power: 2.2 kW / 3 kW
- Weight: 40 Kg
- Size: 440x750x850 mm
- Speed: 900 rpm (RPM)





ELECTRICAL AUTOMATIC ORANGE JUICER

- Stainless Steel
- Waterproof engine block
- Silent Operation
- Hygienic and Long Life
- 220 – 380 V / 0,25 Kw / 26 Kg



JUICE DISPENSER

- Break-resistant polycarbonate
- Clear, robust and hygienic
- Stainless front and side steel
- Silent, strong compressor
- Ergonomic and easy wash
- Double
- 220 V / 50-60 Hz / 0,55 Kw / 22 Kg



ICE SLUSH MACHINE

- Crush resistant polycarbonate hopper
- Transparent, robust and hygienic
- Stainless steel side and front sheets
- Silent powerful compressor
- Ergonomic and easy to clean.
- 220 V / 0,4 Kw / 62 Kg



ELECTRICAL SOLID FRUIT JUICER

- Stainless Steel AISI (18/10)
- Waterproof engine block
- Silent Operation
- Hygienic and Long Life
- 220 – 380 V / 0,25 Kw / 5 Kg



ELECTRICAL FRUIT JUICER

- Stainless Steel AISI (18/10)
- Waterproof engine block
- Silent Operation
- Hygienic and Long Life
- 220 – 380 V / 2,50 Kw / 5 Kg



MANUEL ORANGE JUICER

- Stainless Steel AISI (18/10)
- Waterproof engine block
- Silent Operation
- Hygienic and Long Life



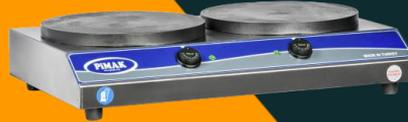
ELECTRICAL CREP MACHINE

- Single or Three Phase Supply Voltage
- Teflon coated cast plates
- Adjustable burner capacity
- Stainless steel Body and burner
- Hygienic & Safe
- Long life cycle
- Ergonomic Design
- 220 – 380 V / 2,2 W / 6 KG / Ø 350 mm Plate
- 380x460x150 mm



GAS TYPE CREP MACHINE

- LPG or Natural gas Usage
- Teflon coated cast plates
- Adjustable burner capacity
- Stainless steel Body and burner
- Hygienic & Safe
- Long life cycle
- Ergonomic Design
- 21/25 – 30/50 Natural Gas – LPG / 4+4 Kw / 10 kg / Ø 350 mm Plate
- 760x460x200 mm



DOUBLE LID GAS TYPE TOASTER MACHINE

- LPG or Natural Gas Usage
- Faucet with Safety Valve
- Special Cast Iron Plate
- Stainless steel Body
- Hygienic & Safe
- Long life cycle
- Ergonomic Design
- 21/25 – 30/50 – Natural Gas – LPG / 1,2 Kw / 1050 Kcal / 20 Slices 46 Kg
- 540x380x300 mm



BIG TYPE SOUP HEATER

- Single Phase Supply Voltage
- Thermostatic Controlled Heating
- Limit Thermostat
- Stainless steel Body
- Hygienic & Safe
- Keeps the soup desired temperature
- Long life cycle
- Ergonomic Design
- 230 V 50-60 Hz / 1,94 Kw / 9 Liter / 3 KG
- 360x420x380 mm



SMALL TYPE SOUP HEATER

- Single Phase Supply Voltage
- Thermostatic Controlled Heating
- Limit Thermostat
- Stainless steel Body
- Hygienic & Safe
- Keeps the soup desired temperature
- Long life cycle
- Ergonomic Design
- 230 V 50-60 Hz / 1,94 Kw / 9 Liter / 3 KG
- 360x420x380 mm



BLOCK LID ELECTRIC TYPE TOASTER MACHINE

- Single or Three Phase Supply Voltage
- Thermostatic Controlled Heating
- Special Cast Iron Plate
- Stainless steel Body
- Hygienic & Safe
- Long life cycle
- Ergonomic Design
- 230 V – 50/60 Hz / 2,3 Kw / 20 Slice / 28,5 Kg / 540x380x300 mm





GIOTIN TYPE DISHWASHER

- Water inlet 3/4 inch
- Power supply: Electric
- Control Type: Analog
- Wash tank volume 45 Lt
- Boiler tank volume 8.6 Lt
- Washing Temperature 50-55 Celsius
- Rinsing Temperature 80-85 Celsius
- 0.9 Lt water in each rinse
- Washing Motor 0,26 kW
- Tank Resistance power 1 kW
- Chiller Resistance power 2 kW
- Net Weight 95 KG



COUNTER TYPE DISHWASHER

- Water inlet 3/4 inch
- Power supply: Electric
- Control Type: Analog
- Wash tank volume 27 Lt
- Boiler tank volume 6.5 Lt
- Washing Temperature 50-55 Celsius
- Rinsing Temperature 80-85 Celsius
- 0.8 Lt water in each rinse
- Washing Motor 0,60 kW
- Tank Resistance power 2 kW
- Boiler Resistance power 4 kW
- Net Weight 60 KG



CONVEYOR TYPE DISHWASHER

- Water inlet 3/4 inch
- Power supply: Electric
- Control Type: Analog
- Wash tank volume 50 + 55
- Boiler tank volume 18 Lt
- Washing Temperature 50-55 Celsius
- Rinsing Temperature 70-75 Celsius
- 0.6 Lt water in each rinse
- Washing Motor 1.1x2 Kw
- Tank Resistance power 6 kW
- Boiler Resistance power 18 kW
- Net Weight 255 KG





UPRIGHT HOT CABINET

- Stainless Steel Body
- Self-closing doors after opening much more than 45 degrees
- Adjustable, plastic covered stainless steel inner shelves
- Polyurethane insulation 42-45 kg m³ density
- Working ranges in room temperature and %65 humidity is 32.2°C
- Digital thermometer thermostat
- Telescopic and stainless feet's
- Electric 220V, 50 Hz
- Power 5,94 Kw
- Rubes frames against to impacts
- 360 degrees moving wheels
- 700x820x2070 mm



SINGLE DOOR UPRIGHT CHILLER

- All surfaces are stainless steel. Internal and external housings included.
- Operating range -2 degrees (suitable for 32 degree climate conditions)
- Electronic temperature adjustable and defrost controlled display
- Fixed self-closing doors at 45 degrees
- -2 C Between +8 C
- 60 mm thick polyurethane insulation
- Adjustable plastic covered interior shelves
- Energy saving thanks to thermal insulation
- Ventilated detachable compressor
- Gas Condensing Tank
- Fan or Static cooling (Optional)
- 700x820x2070 mm



SINGLE GLASS DOOR UPRIGHT CHILLER

- All surfaces are stainless steel. Internal and external housings included.
- Operating range -2 degrees (suitable for 32 degree climate conditions)
- Electronic temperature adjustable and defrost controlled display
- Fixed self-closing doors at 45 degrees
- -2 C Between +8 C
- 60 mm thick polyurethane insulation
- Adjustable plastic covered interior shelves
- Energy saving thanks to thermal insulation
- Ventilated detachable compressor
- Gas Condensing Tank
- 700x820x2070 mm
- Fan or Static cooling (Optional)



SINGLE DOOR UPRIGHT FREEZER

- All surfaces are stainless steel. Internal and external housings included.
- Working range +2 degrees to +8 degrees (suitable for 32 degree weather conditions)
- Working range -18 degrees (suitable for 32 degree weather conditions)
- Electronic temperature adjustable and defrost controlled display
- Fixed self-closing doors at 45 degrees
- 60 mm thick polyurethane insulation
- R134a (Heatsink gas) R404a (Heatsink Freezer)
- Adjustable plastic covered interior shelves
- Energy saving thanks to thermal insulation
- Ventilated detachable compressor
- Gas Condensing Tank
- Fan or Static cooling (Optional)
- 700x820x2070 mm





DOUBLE SIDE GLASS DOOR BUTCHERY CHILLER

- Stainless Steel exterior and interior Body
- Operating temperature between -2 / +8 C (32 C)
- Electronically controlled temperature and defrost indicator
- Self closing doors which can be free standing at 45 C
- Polyurethane Insulation (60 mm Thickness)
- Energy Saving high insulated body with 40 kg/m3 density
- Refrigerant R134a
- Ventilated removable compressor
- Gas condensation container
- Unoxidized antibacterial painted evaporator with copper pipe and aluminum panel
- Static Cooling
- 1500x810x2100 mm



DOUBLE GLASS DOOR UPRIGHT CHILLER

- All surfaces are stainless steel. Internal and external housings included.
- Working range +2 degrees to +8 degrees (suitable for 32 degree weather conditions)
- Working range -18 degrees (suitable for 32 degree weather conditions)
- Electronic temperature adjustable and defrost controlled display
- Fixed self-closing doors at 45 degrees
- 60 mm thick polyurethane insulation
- R134a (Heatsink gas) R404a (Heatsink Freezer)
- Adjustable plastic covered interior shelves
- Energy saving thanks to thermal insulation
- Ventilated detachable compressor
- Gas Condensing Tank
- Fan or Static cooling (Optional)
- 1500x810x2070 mm



DOUBLE DOOR UPRIGHT CHILLER

- All surfaces are stainless steel. Internal and external housings included.
- Working range +2 degrees to +8 degrees (suitable for 32 degree weather conditions)
- Working range -18 degrees (suitable for 32 degree weather conditions)
- Electronic temperature adjustable and defrost controlled display
- Fixed self-closing doors at 45 degrees
- 60 mm thick polyurethane insulation
- R134a (Heatsink gas) R404a (Heatsink Freezer)
- Adjustable plastic covered interior shelves
- Energy saving thanks to thermal insulation
- Ventilated detachable compressor
- Gas Condensing Tank
- Fan or Static cooling (Optional)
- 1500x810x2070 mm



DOUBLE DOOR UPRIGHT FREEZER

- All surfaces are stainless steel. Internal and external housings included.
- Working range +2 degrees to +8 degrees (suitable for 32 degree weather conditions)
- Working range -18 degrees (suitable for 32 degree weather conditions)
- Electronic temperature adjustable and defrost controlled display
- Fixed self-closing doors at 45 degrees
- 60 mm thick polyurethane insulation
- R134a (Heatsink gas) R404a (Heatsink Freezer)
- Adjustable plastic covered interior shelves
- Energy saving thanks to thermal insulation
- Ventilated detachable compressor
- Gas Condensing Tank
- Fan or Static cooling (Optional)
- 1500x810x2070 mm





SQUARE TYPE CAKE DISPLAY

- Body and panels made of stainless steel
- Cooling system, thermostat controlled
- Body and doors are insulated
- Electronic temperature and defrost
- Controlled display
- CFC free 134A - Refrigerant gas404-A
- Electric 230V, + N 50-60 Hz
- 1000x700x1300 mm



ROUND TYPE CAKE DISPLAY

- Body and panels made of stainless steel
- Cooling system, thermostat controlled
- Body and doors are insulated
- Electronic temperature and defrost controlled display
- CFC free 134A - Refrigerant gas404-A
- Electric 230V, + N 50-60 Hz
- 1000x700x1300 mm



CHILLED AYRAN MACHINE

- It is manufactured with suitable materials according to food regulations.
- The cooler Adjustment is made with thermostatic cooler.
- A circulation pump exits for providing the foam
- Buttermilk is filled from front faucet or with help of ladle.
- Cooler lighting system and circulation pump are in depended from each other.
- Automatic defrost system.
- The product provides for cold buttermilk service.
- 230 V - 50-60 Hz / +2 - +12 C / 1/3 Hp / R134A Gas type
- 600x600x1510



UPRIGHT CAKE DISPLAY

- Body and panels made of stainless steel
- Cooling system, thermostat controlled
- Body and doors are insulated
- Electronic temperature and defrost controlled display
- CFC free 134A - Refrigerant gas404-A
- Electric 230V, + N 50-60 Hz
- 1000x700x1300 mm





THREE DOOR COUNTER CHILLER

- Operating temperature between +2° and +8° C (+43° C tropical)
- Electronically controlled temperature
- Unbreakable Zama door hinges
- Self closing doors which can be free standing at 45° C
- Ozone friendly 60 mm polyurethane insulation
- Plastic coated adjustable interior shelves
- Energy saving high insulated body with 40 kg m³ density
- Refrigerant R134A
- Gas condensation container
- Fan assisted cooling
- 2000x700x900+100 mm



THREE DOOR COUNTER FREEZER

- Double door, fan cooler
- CFC free 134A cooling and 404A gas
- Aluminum panels, copper pipe evaporator
- Adjustable plastic covered stainless inner shelves
- Electronic temperature defrost control indicator
- Cooler working ranges -2° - +8° (tropical 43° C)
- for deep freezers -18° C - -22° C
- Electric 230V, +N 50-60 Hz
- 2000x700x850+10 mm



THREE DOOR HIGH MONTAGE PIZZA COUNTER CHILLER

- Double door, fan cooler
- CFC free 134A cooling and 404A gas
- Aluminum panels, copper pipe evaporator
- Adjustable plastic covered stainless inner shelves
- Electronic temperature and defrost control indicator
- Cooler working ranges -2° - +8° (tropical 43° C)
- for deep freezers -18° C - -22° C
- Electric 230V, +N 50-60 Hz
- 2000x700x850+10 mm



THREE DOOR LOW MONTAGE PIZZA PREPARATION COUNTER CHILLER

- Double door, fan cooler
- CFC free 134A cooling and 404A gas
- Aluminum panels, copper pipe evaporator
- Adjustable plastic covered stainless inner shelves
- Electronic temperature and defrost control indicator
- Cooler working ranges -2° - +8° (tropical 43° C)
- for deep freezers -18° C - -22° C
- Electric 230V, +N 50-60 Hz
- 2000x700x850+10 mm





ELECTRICAL BAIN MARIE

- Works with single phase or three phase current
- With thermostat control
- Stainless steel iron sheet body and water tank
- Compatible to Gastro norm containers
- Stainless steel resistance
- Hygienic, safe and long lasting
- Rugged, ergonomic construction and safe to use.
- 230 V 50-60 Hz / 2 Kw / 38 Kg



MEAT DISPLAY SHOWCASE CHILLER

- Body and panels are stainless steel
- Cooling system is with thermostat control
- Body and doors are insulated
- Electronic temperature and defrost control indicator
- CFC free 134A - Cooling gas 404-A
- Electric 230V, +N 50-60 Hz
- 1500x700x1300 mm



TABLE TOP SALAD BAR

- Stainless steel
- Operating Temperature between +2 C / +10 C (32 C)
- Cooling system with thermostat
- Glass protecting
- Electronic temperature indicator
- CFC free 134A refrigerant gas 404A
- 230 V 50-60 Hz
- 1200x330x540 mm





- **Stainless Steel Table**
- **With Bottom Shelf**
- **+10 Backsplash**
- **Max Size 300 cm**



- **Stainless Steel Table**
- **With Middle And Bottom Shelf**
- **+10 Backsplash**
- **Max Size 300 Cm**



- **Stainless Steel Table**
- **With Bottom Shelf**
- **3 Drawer Unit**



- **Granite Top Table**
- **With Bottom Shelf**
- **+10 Backsplash**
- **Max Size 300 Cm**



- **Granite Top Table**
- **With Middle & Under Shelf**
- **Max Size 300 Cm**

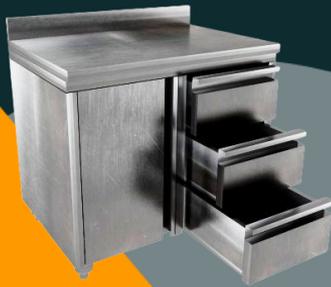


- **Granite Top Table**
- **Only Tube**
- **+10 Backsplash**
- **Max Size 300 Cm**





- Stainless Steel Body
- Base Cabinet
- Middle and Under Shelf
- Hinged or Sliding Door
- +10 Backsplash
- Max Size 300 cm



- Stainless Steel Base Cabinet
- Middle and Under Shelf
- Hinged or Sliding Door
- +10 Backsplash
- 3 Drawer Unit
- Max Size 300 cm



- Stainless Steel Base Cabinet
- Middle and Under Shelf
- Hinged or Sliding Door
- 2 pcs 3 Drawer Unit
- Max Size 300 cm



- Stainless Steel Body
- Corner Base Cabinet with
- Middle and Under Shelf
- Hinged Door
- Granite Top
- +10 Backsplash



- Stainless Steel Body
- Corner Base Cabinet with
- Middle and Under Shelf
- Hinged Door
- +10 Backsplash



- Stainless Steel Body
- Base Cabinet
- Middle and Under Shelf
- Hinged or Sliding Door
- +10 Backsplash
- Max Size 300 cm
- Granite Top



- Stainless Steel Body
- Base Cabinet
- Middle and Under Shelf
- Hinged or Sliding Door
- +10 Backsplash
- 3 Drawer Unit
- Max Size 300 cm



- Stainless Steel Body
- Base Cabinet
- Middle and Under Shelf
- Hinged or Sliding Door
- +10 Backsplash
- 2 pcs. 3 Drawer Unit
- Max Size 300 cm





Stainless Steel Double Bowl Sink Cabinet With Bottom Shelf And Hinged Door
 2 Pcs. 3 Drawer Unit
 +10 Backsplash
 Max Size 300 cm
 Bowl Size : 50x50 – 50x40 – 40x40 – 120x60 – 180x60



Stainless Steel Double Bowl Sink Cabinet With Bottom Shelf And Hinged Door
 1. Pcs 3 Drawer unit
 +10 Backsplash
 Max Size 300 cm
 Bowl Size : 50x50 – 50x40 – 40x40 – 120x60 – 180x60



Stainless Steel Single Bowl Sink Cabinet With Bottom Shelf And Hinged Door
 1. Pcs 3 Drawer unit
 +10 Backsplash
 Max Size 300 cm
 Bowl Size : 50x50 – 50x40 – 40x40 – 120x60 – 180x60

Custom Made in Qatar



Stainless Steel Double Bowl Sink Table With Bottom Shelf
 +10 Backsplash
 Max Size 300 cm
 Bowl Size : 50x50 – 50x40 – 40x40 – 120x60 – 180x60



Stainless Steel Single Bowl Sink Table With Bottom Shelf
 +10 Backsplash
 Max Size 300 cm
 Bowl Size : 50x50 – 50x40 – 40x40 – 120x60 – 180x60





Cold Room Panels

Cold room panels are isolation systems which help cooling appliances work more efficiently. It consists of polyurethane injected between two 0.50 mm iron plates with a density of 40-42. Locked or no lock selections available. No matter how much it shows the structure as a whole, cold air warehouse panels has an isolation feature which reflects on the outcome of the work and gives its fruits. Even though the cooling appliances are selected in their largest capacity, there will always be energy loss as long as the isolation of parts are not performed appropriately. In the infiltration of the product, the selected panels have a modular feature. If the company moves, needs more capacity or re allocates, the parts are designed to de mount and re assemble at the new location. In comparison with the cool regiment to the frozen regiment, the panels are isolated in a different way, and they are a very desirable solution to the isolation parts of the equipment . Anti rust, PVC, POLY POLY, cavemed product range The floor panels can also be manufactured in 3 different ways

COLD ROOM CHILLER

COLD ROOM FREEZER





141 DVN
220 V – 50-60 Hz
80 W – 0,4 Kw
1400 RPM – 1520 CFM



161 DVN
220 V – 50-60 Hz
120 W – 0,8 Kw
1390 RPM – 2260 CFM



183 DVN
220 V – 50-60 Hz
220 W – 0,3 Kw
1400 RPM – 3885 CFM



205 DVN
220 V – 50-60 Hz
510 W – 0,75 Kw
1470 RPM – 5120 CFM



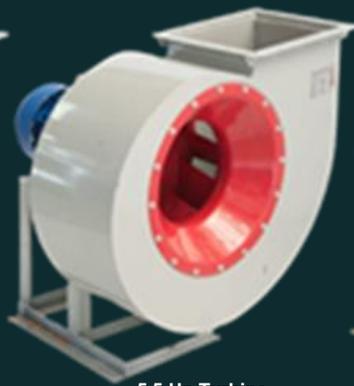
600 DVN
220 V – 50-60 Hz
470 W – 0,75 Kw
940 RPM – 6000 CFM



601 DVN
220 V – 50-60 Hz
1000 W – 1,5 Kw
1450 RPM – 9535 CFM



7,5 Hp Turbine
3 Phase
380 V / 5,5 Kw
2900 RPM



5,5 Hp Turbine
3 Phase
380 V / 4 Kw
2900 RPM



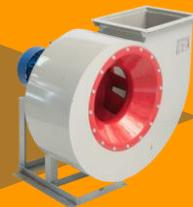
4 Hp Turbine
1 & 3 Phase
220 V / 3 Kw
1450 RPM
2900 RPM



3 Hp Turbine
1 & 3 Phase
220 V / 2,2 Kw
1450 RPM
2900 RPM



2 Hp Turbine
1 & 3 Phase
220 V / 1,5 Kw
1450 RPM
2900 RPM



1 Hp Turbine
1 Phase
220 V / 0,75 Kw
1450 RPM
2900 RPM





- Stainless Steel Hood
- 4 Side Slope
- V Type Filter
- Grease Trap



- Stainless Steel
- Round Type Hood
- Stainless Steel Filter
- Grease Trap



- Stainless Steel
- Island Type Hood
- V Type Stainless Steel Filter
- Grease Trap



- Stainless Steel
- Slope Type Hood
- Stainless Steel Filter
- Grease Trap



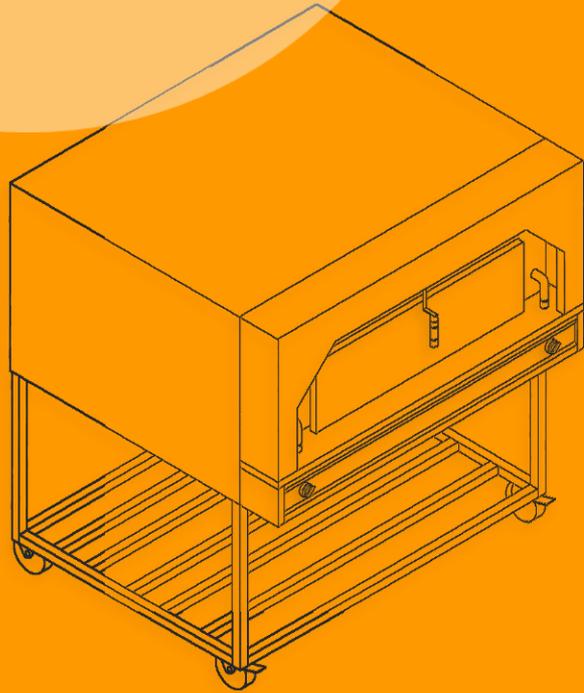












Gas Type Bread Oven
Stainless Steel Body
Hot Stone



Gas Type Lamb Oven
Stainless Steel Body

CUSTOM MADE in QATAR



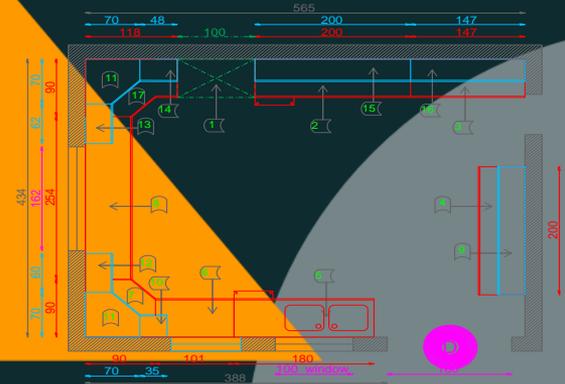
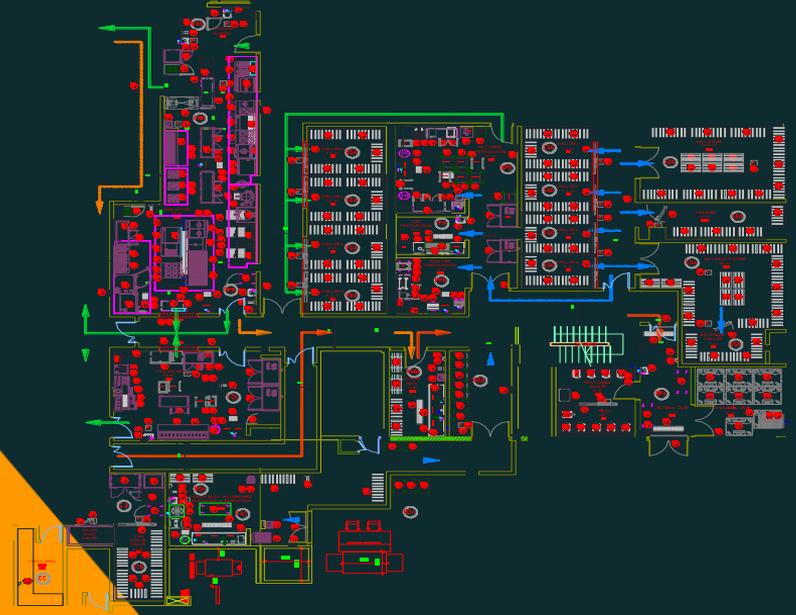
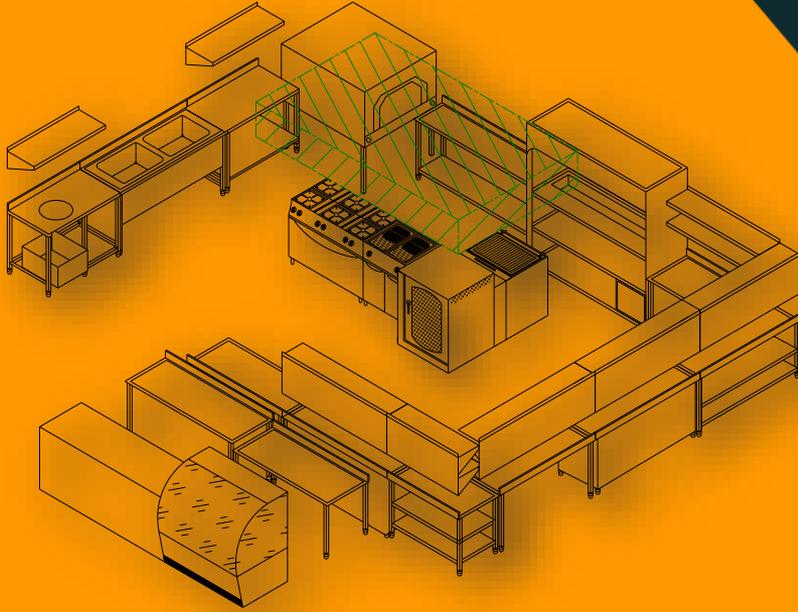
Gas Type Falafel Fryer
Stainless Steel Body



BBQ
Charcoal Grill
Stainless Steel Body
Hot Stone



Layout And Isometric Drawing



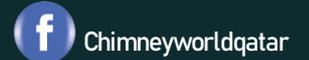
Some Of These Reference

- Durham School
- Lazurd Events
- Al Wajba Palace
- Jizz Bizz Restaurant
- Sqoon Lounge
- Turkey Central Rest.
- Al Aker Sweets
- Qatar Armed Forces
- UDC
- Majles Al Rayyan
- Ottoman Palace
- Al Bandy Hotel Mng.
- Irani Restaurant
- Layali İstanbul Rest.
- Tat Restaurant
- Drema
- Sumerland Rest.
- Khafaif Restaurant
- Sultan Sofra
- Food Service
- Medgulf CO.
- Sawasdi Thai Restaurant
- Protection and Social Rehb. Center
- The Torch Otel
- I Burger
- Al Ghanem Group
- Al Fardan Group
- Ertugrul Bek
- Shawki Afandi
- Chowking
- Diet Lamb
- Beyt Al Shami
- Turkish Coffee
- Turkish Germany
- Coop restaurant
- Milenium Plaza Otel
- Safir Otel
- Bursa İstanbul Rest.
- TEM - AC

- Al Sadria Trd. Co.
- Bravo Trd. Co
- Great Wall
- Disertros Rest.
- Gulf Pastry
- Kral Kunafa
- Veregano Cafe
- MGC CO.
- Roya Holding
- Zaman Al Khair Rest.
- Zukhrof Trd. Co.
- La Flore Catring
- Fish Restaurant
- Bat Jeddi
- Huwai Tech.
- Al Mannai Mentinance CO
- Nusr-Et restaurant
- Marhaba İstanbul Rest.
- King Of İstanbul Rest.
- Cafetira Rikak
- Venice Yacht
- Imar İstanbul Trd. Co.
- Turkish Central Bakery
- Al Hamra Rest
- QBC
- Edem 46 Rest.
- Lacigal Otel
- Kebab Sultan Rest.
- Beyti Kebap Rest.
- Al KABI rest.
- Pasha Firin Rest.
- New Center Trd. Co.
- Local Catring
- American Design
- Al Aman Rehb. Soc. Cent.
- Sultan Mansour Trd. Co
- Raken CO.
- Living Spirit Qatar
- Marsana Compnany

- White Car CO.
- Fresh Meat center
- Mezraati Co.
- Darb Al Zalak Rest.
- Haret Al Zayton Rest.
- Tal Al Zayton Rest.
- Specialized General Co.
- Qatar Fondutation
- Eat And Joy Rest.
- Old Damascus Rest.
- Kiosk cafe
- Town center
- Zoom CO.
- Grand Joud Rest.
- Qatar Bowling Center
- Skerch CO.
- Rugby Football Rest.
- Al Halabi Rest.
- Karya Rest.
- Balkan Express
- MMG Holding
- Chef Factory
- Tek- Fen Trd. CO.
- Saraya Otel Management
- Shawarma Station
- Ideal Diet Rest.
- Golden Caravan
- Gulf Pearl Otel
- Saj Boutiqe
- Lexus Company
- Doha Petroleum Co.
- Sait Afandi Rest.
- SBK company
- New York Cheese Cake
- Golden Circle Rest.
- Amad Trd. Co.
- Nobles Rest.
- Germin Trd. Co.





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