



Kumar Equipment (India) Pvt. Ltd.



AN ISO 9001-2008
CERTIFIED COMPANY

TRUST & DELIVER THE QUALITY



Kumar Equipment (India) Pvt. Ltd.

Complete Solution for Food Service Industry

Commercial Kitchen, Refrigeration, Bakery Equipment

Hotels, Restaurants, Hospitals, Banquets, Clubs, Pubs, Industrial Canteens
Armed forces Messes, Residential Schools, Cafeterias, Sweet Shops etc.

www.kumarequipment.net / www.kumarequipment.com



KEI - Kumar Equipment (India) Pvt. Ltd. is one of the largest manufactures and Importers of Commercial Kitchen, Refrigeration, Bakery Equipments in India. KEI specializes in providing total solutions-including consultancy, designing, layout plans with complete technical details of F & B Equipments for Commercial Kitchens, Canteens, Bakeries & Messes etc. on turnkey project as well as individual product basis. Our services also extend to designing, layouts and installation of Exhaust and Fresh Air systems. KEI has been associated with Kitchen Equipments industry for well over two decades, and successfully providing our expertise to Hospitality Industry, Hotels, Restaurants, Banquet Halls, Residential Schools, Learning Institutes, Hospitals, Messes of Armed Forces, Industrial Canteens, Clubs, Cafeterias etc in India as well as in other countries.

KEI is a certified 'ISO 9001:2008' and 'Trust Passed' accredited company.

KEI's corporate policy is to provide best Quality Products, Prompt Service and Timely Execution of Projects / delivery of products to our customers at all times. These are watchwords in KEI and no deviation of any kind is tolerated in this regard. Management and workforce of KEI is constantly engaged in upgrading new generation technological changes as per the requirement of the times. KEI products are superior in technology and performance due to this policy and strict Quality Controls and R & D practiced in the manufacturing units.

KEI has two manufacturing units in Delhi, well equipped with latest state of the art plant and machinery to produce large volumes of Kitchen Equipments as per design, specifications and requirements of the customers.

KEI has a very wide and strong Marketing / Servicing network throughout India. This network is controlled by an experienced and dedicated professional team, to satisfy our customers.

Our Valuable Clients

KEI is proud to have a long list of satisfied customers from all across the spectrum of the industry we are presently working with.














Kumar Equipment (India) Pvt. Ltd.

*We make life,
Comfort and
Stylish*



C O N T E N T S

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HOT Equipments

Professional High Performance



We are engaged in providing our clients with a variety of Cooking Ranges. The technicalities of our cooking equipments are taken care of by our experts and ensure that these are in compliance the trends of the industry. Our range is appreciated for its superior quality, and corrosion resistance. Further, these are offered by us in tamper-proof packaging material to ensure their safe delivery.



Product Code: KEI-H001
4 Burner Range with Oven



Product Code: KEI-H002
Griddle Plate with Cabinet



Product Code: KEI-H003
Electrical Hot Plate With Oven



Product Code: KEI-H004
Twin Tank Deep Fat Fryer with Cabinet



Kumar Equipment (India) Pvt. Ltd.



Product Code: KEI-H005
Lava Rock Grill with Cabinet



Product Code: KEI-H006
Hot Top and French Top Ranges



Product Code: KEI-H007
Pasta Cooker with Cabinet



Product Code: KEI-H008
Electric 4 Ceramic Hob with Cabinet



Product Code: KEI-H009
Chinese Range HK Style



Product Code: KEI-H010
Induction Chinese Range



Kumar Equipment (India) Pvt. Ltd.



Product Code: KEI-H011
Chinese Cooking Range



Product Code: KEI-H012
Two Burner Range



Product Code: KEI-H013
Three Burner Range



Product Code: KEI-H014
Four Burner Range with oven



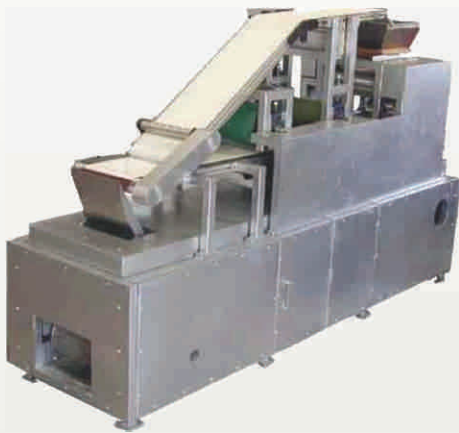
Product Code: KEI-H015
SS Tandoor Gas/Charcol



Product Code: KEI-H016
S.S. Ex-Hood

Industrial

Canteen Equipments



Product Code: KEI-IE001
Chapati Making Machine
Cap.- 1000/2000/5000/10000 per/hr.



Product Code: KEI-IE002
Tilting Type Braising Pan



Product Code: KEI-IE003
Tilting Rice Boiler (100/150/200)



Product Code: KEI-IE004
Hot Food Bain Marie
with Sneeze Guard



Product Code: KEI-IE005
Chapatti Plate W / Puffer



Product Code: KEI-IE006
Hot Bain Marie + Tray Slide



Product Code: KEI-IE007
Bulk Cooking Range



Product Code: KEI-IE008
Dough Kneading Machine



Cold Equipments

Professional High Performance



Cold equipments in kitchen & restaurant plays a major role. Double walled SS sheet with PUF insulation with Tecumseh/Danfoss compressor. KEI Kitchen Equipments are the pinnacle of quality and craftsmanship, they incorporate the most modern and Balanced technology up to date, that too at very reasonable price.



Product Code: KEI-C001
Cold Room



Product Code: KEI-C002
Four Door Chiller



Product Code: KEI-C003
Under Counter Chiller



Product Code: KEI-C004
Two door under counter refer with Salad Bar



Kumar Equipment (India) Pvt. Ltd.



Product Code: KEI-C005
Trolson Glass Chiller (Vertical)



Product Code: KEI-C006
Two door Showcase



Product Code: KEI-C008
Two Half Door Glass Chiller



Product Code: KEI-C007
Two Door Chiller (Vertical)



Product Code: KEI-C009
Single Door Chiller (Vertical)



Bakery Equipments

Professional High Performance



KEI presents the India's most advanced range of Bakery Machines. We represents ourselves as Importers & suppliers of these bakery machines. Some of our products range includes Mini Rotary Rack Oven, Swing Tray Oven, Flour Elevator, Double Pocket Dough Divider, Rounder, Spiral Kneader, Planetary Mixer, High Speed Mixer, Moulder, Standi Pizza Roller, Bread Slicer, Bowl Hoist & many other bakery machines.



Product Code: KEI-BK001
Planetary Mixer (40 Ltr.)



Product Code: KEI-BK002
Spiral Mixer



Product Code: KEI-BK003
Dough Sheeter



Product Code: KEI-BK004
Planetary Mixers (10 / 20 / 30 Ltr.)



Kumar Equipment (India) Pvt. Ltd.



Product Code: KEI-BK005
Bread Slicer



Product Code: KEI-BK006
Proofer



Product Code: KEI-BK007
Three Deck Oven with Steem



Product Code: KEI-BK008
Single Deck Oven (Electrical / Gas)



Product Code: KEI-BK009
Double Deck Oven (Electrical / Gas)



Product Code: KEI-BK010
Three Deck Oven (Electrical / Gas)



Kumar Equipment (India) Pvt. Ltd.



ROTARY OVEN



Diesel Model

PC code	Model	Type	Voltage V	Power kw	Dimension mm	Capacity	Max Tray mm	Weight kg
510127	NFX-16C	diesel	380	3.3	2550x1560x2740	16tray	460x720	1660
510128	NFX-32C	diesel	380	3.5	2620x1680x2740	32tray	460x720	1800
510129	NFX-64C	diesel	380	4.2	2270x3225x2740	64tray	460x720	2350



Gas model (LPG or NATURE GAS)

Pc code	Model	Type	Voltage V	Power kw	Dimension mm	Capacity	Max Tray mm	Weight kg
510130	NFX-16Q	LPG/NG	380	3.3	2550x1560x2740	16tray	460x720	1600
510131	NFX-32Q	LPG/NG	380	3.8	2620x1680x2740	32tray	460x720	1800
510132	NFX-64Q	LPG/NG	380	4.2	2270x3225x2740	64tray	460x720	2350

Electric model

Pc code	Model	Type	Voltage V	Power kw	Dimension mm	Capacity	Max Tray mm	Weight kg
510 133	NFX-16D	electric	380	44	2550x1 x2740	16tray	460x720	1600
510134	NFX-32D	electric	380	52	2620x1680x2740	32tray	460x720	1800
510135	NFX-64D	electric	380	58	2270x3225x2740	64tray	460x720	2350





Kumar Equipment (India) Pvt. Ltd.



Product Code: BT-CG811
Single Contact Griller



Product Code: BT-CG811E
Jambo Contact Griller



Product Code: BT-CG813
Double Contact Griller



Product Code: KEI-BK013
Corn Baker



Product Code: BT-EF-6L
Electrical Fryer (6/8/11 Ltr.)



Product Code: BT-EF-6L2
Double Electrical Fryer (6/8/11 Ltr.)



Product Code: BT-CT150
Elec. Conveyor Toaster (150/300/450)



Product Code: BT-ETS6
Pop-up Toaster (4/6 slice)



Product Code: BT-791/890
Shawarma Machine (Electrical/Gas)



Product Code: BT-DR12
Conveyor Pizza Oven (Electrical/Gas)



Product Code: BT-460
Auto lifted Salamander



Product Code: BT-AT937
Electric Salamander



Bar & Beverage Equipments



We are engaged in providing our clients with a variety of bar equipments. The technicalities of our bar equipments are taken care of by our experts and ensure that these are in compliance the trends of the industry. Our range is appreciated for its superior quality, and corrosion resistance. Further, these are offered by us in tamper-proof packaging material to ensure their safe delivery.



Product Code: KEI-BB001
Two Door Bottle Chiller



Product Code: KEI-BB002
Three Door Bottle Chiller



Product Code: KEI-BB003
Wine Chiller



Product Code: KEI-BB004
Mini Bar Refrigerator



Kumar Equipment (India) Pvt. Ltd.



Product Code: KEI-BB005
Glass-Froster



Product Code: KEI-BB006
Juice Dispenser Singer Jar



Product Code: KEI-BB007
Three door under counter
Bar Chiller



Product Code: KEI-BB009
Kag Beer Dispenser



Product Code: KEI-BB011
Bar-Mixer



Product Code: KEI-BB013
Coffee Urns



Product Code: KEI-BB008
Beer Dispensing System



Product Code: KEI-BB010
Blender



Product Code: KEI-BB012
Ice Crusher



Product Code: KEI-BB014
Tea / Coffee Vending Machine



Dishwashing Equipments

Professional High Performance



We are preferred manufacturer and importer of array of Dish Washing Equipments. Range of our product includes Soiled Dish Landing Table, Wash Dish Collecting Trolley, Two Sink Unit, Flight Type Dish Washer, Stainless Steel Sink Bench, Conveyor, Solid Disk Table, Sink with Crusader, Single sink with Table, Three sink unit, Hood type dish washer et.



Product Code: KEI-DW001
Dishwashing Unit



Product Code: KEI-DW002
Work Table with Sink



Product Code: KEI-DW003
Pre Rinse Unit



Kumar Equipment (India) Pvt. Ltd.



Product Code: KEI-DW004
Soiled Dish Landing Table with Garbage Shute



Product Code: KEI-DW006
Sink Bench Steel



Product Code: KEI-DW008
Three Sink Unit



Product Code: KEI-DW005
SS Rack



Product Code: KEI-DW007
Pot Rack



Product Code: KEI-DW009
Sink With Garbage Crusher



Display Equipments

Professional High Performance



Kumar Equipment India design, manufacture and importers of comprehensive range of specialist Cold and Hot Display Equipments - in the best quality Korian, Wooden and Stainless Steel - to the Hospitality Industry. We also offer a bespoke design service, starting with a site visits to identify the perfect solution for individual client needs. We have variety of different colors and sizes.



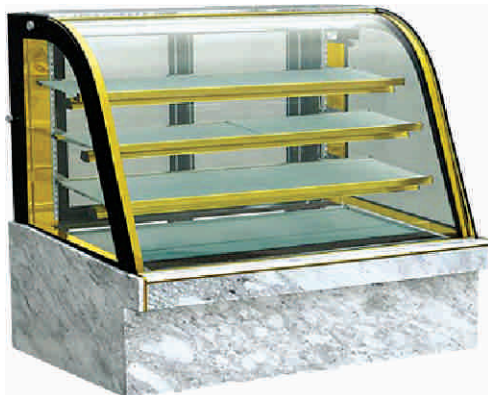
Product Code: KEI-DP001
Cold Display Counter



Product Code: KEI-DP003
Cake Display Counter



Product Code: KEI-DP004
Cold Display Counter-Deluxe



Product Code: KEI-DP002
Cake Display Counter



Product Code: KEI-DP005
Japanese type Display Counter



Product Code: KEI-DP006
Table top Hot Case



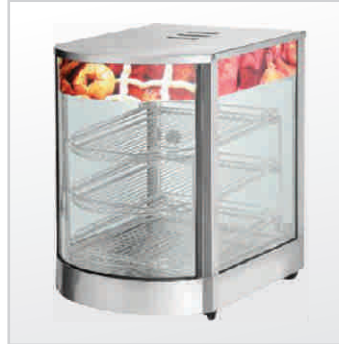
Kumar Equipment (India) Pvt. Ltd.



Product Code: KEI-DP007
Rotating Cake Display



Product Code: KEI-DP009
Pizza Display



Product Code: KEI-DP010
Snacks display warmer



Product Code: KEI-DP011
Ice-cream display counter
Jelato Type



Product Code: KEI-DP012
Salad Bar



Product Code: KEI-DP008
Food Display Warmer / Steamer



Product Code: KEI-DP013
Square Lift up Salad Bar



Tables and Trolley

We are one of the prominent manufacturer and exporter of array of Racks Trolley & Tables which are fabricated using superior quality material. Range of our product includes Vegetable Rack Trolley, S.S. Rack, Storage Racks and Pot Rack. Our organization has always tried to satisfy our clients in an utmost manner.



Product Code: KEI-TT001
Work Table with Back Splash



Product Code: KEI-TT003
Work Table with under shelf



Product Code: KEI-TT004
Work Table with Sink



Product Code: KEI-TT002
Dining Table with Foldable Stools



Product Code: KEI-TT005
Work Table with Cross Bracing



Product Code: KEI-TT006
Potato Onion Bin



Kumar Equipment (India) Pvt. Ltd.



Product Code: KEI-TT007
G.N. Pan Trolley



Product Code: KEI-TT009
Masala Trolley



Product Code: KEI-TT010
Utility Cart



Product Code: KEI-TT011
Platform Trolley



Product Code: KEI-TT012
Room service Trolley
with Hot case



Product Code: KEI-TT008
Rock Dolly with Handle



Product Code: KEI-TT013
Ingredient Bin



Prep Equipments

Professional High Performance



With the help of our skilled workforce and advance manufacturing unit, we are able to import and supply of supreme quality Prep Equipment. These products are made from premium quality material and conform to the industry standards. The offered products are high in demand due to sturdy construction, perfect finish and optimum performance and are available at the most economical prices.



Product Code: KEI-P001
Vegetable Cutter



Product Code: KEI-P002
Vegetable Cutter



Product Code: KEI-P004
SS Pulveriser
(1.5/2/3/5/7 HP)



Product Code: KEI-P006
Potato Peeler
(8/10/15/20/30/40 kg)



Product Code: KEI-P003
Tilting Wet Masala Grinder
(5/7/10/15/20)



Product Code: KEI-P005
Stick Blender



Product Code: KEI-P007
Potato Peeler with Sensor
(8/10/15/20 kg)



Vegetable Processor

TECHNICAL CHARACTERISTICS	
Model No.	TGV inox
Power (w/hp)	515/0,7
Power Source (v)	230-400/50Hz
Disc revolutions (r.p.m.)	300
Capacity (kg/hz)	150



Vegetable Chopper

TECHNICAL CHARACTERISTICS		C4	C6	C9 VV	C15
Model No.					
Power (w)		350/0,5	350/0,5	350/0,5	1470/2
Power Source (v/hz)		230-50/60	230-50/60	230-50/60	230-50/60
Bowl Capacity (lt)		3,3	5,3	9,4	14,5
Bowl Filling Label (lt)		1,5	3,1	5,4	8,2



Hand - Held Mixer

TECHNICAL SPECIFICATIONS		CCN 23	VRX 43
Model No.			
Power (w/hp)		230/0,30	430/0,60
Power Source (v)		230/50-60Hz	230/50Hz
Knives Revolutions (r.p.m.)		12.000	12.500
Working Capacity (lt)		40	100



Juicer

TECHNICAL SPECIFICATIONS		
Model No.	SA ECO	SA con leva
Power (w/hp)	150/0,20	150/0,20
Power Source (v)	230/50-60Hz	230/50-60Hz
Revolutions/min.	(r.p.m.) 320	320



Drink Mixer

TECHNICAL SPECIFICATIONS		FRP 1	FRP 2
Model No.			
Power (w/hp)		100/0,14	100 + 100/0,14 + 0,14
Power Source (v)		230/50-60Hz	230/50-60Hz
Motor (r.p.m.)		14000	14000
Jug Capacity (lt)		0,55	0,55x2



Bar Blender

TECHNICAL CHARACTERISTICS		FE
Model No.		
Power (w/hp)		450/0,60
Power Supply (v)		230/50-60Hz
Motor (r.p.m.)		18.000
Jug Capacity (lt)		1,5



Meat Mincer

TECHNICAL SPECIFICATIONS		
Model No.	TC 12E	TC 22E
Power (w/hp)	735/1	800/1,2
Power Source (v)	230-400/50Hz	230-400/50Hz
Output/h.	(kg) 25	33
Standard Plate (mm)	4,5	4,5



Slicer

TECHNICAL CHARACTERISTICS				
Model No.	SWT 195	SWT 220	SWT 250	SWT 275
Motor (w/hp)	110-0,15	145-0,20	145-0,20	145-0,20
Blade (mm/in.)	195/8"	220/9"	250/10"	275/11"
Cut Thickness (mm)	12	13	13	13
Hopper (mm)	185x165	200x220	220x225	220x225



Bone Saw Machine

TECHNICAL CHARACTERISTICS				
Model No.	SO 1650	SO 2020	SO 2400	SO 3100
Blade Length (mm)	1650	2020	2400	3100
Motor (hp/r.p.m.)	1/900	1/900	1,8/700	2,5/700
Pulley (mm)	210	250	300	400
Working surface (mm)	430x545	480x600	510x710	795x810



Espresso Coffee Machines, Electric Fryers, Grill Plates
Deep Fryers, Microwave Ovens, Milk Dispensers...



Single Group Coffee Machine

TECHNICAL SPECIFICATIONS			
Model No.		Atlantic-I CV	Marina CV
Power	(w)	2100	1800
Power Supply	(v)	230/1/50Hz	230/1/50Hz
Boiler Capacity	(lt)	5	3



Two Group Coffee Machine

TECHNICAL SPECIFICATIONS			
Model No.		Atlantic-II CV	
Power	(w)	3800	
Power Supply	(v)	230/1/50Hz	
Boiler Capacity	(lt)	8	



Three Group Coffee Machine

TECHNICAL SPECIFICATIONS			
Model No.		Prestige Revolution-III CV	
Power	(w)	5300	
Power Supply	(v)	230/1/50Hz	
Boiler Capacity	(lt)	18	



Coffee Grinder

TECHNICAL SPECIFICATIONS			
Model No.		MCF-2	MCF-9
Power	(w)	95	1,20
Power Supply	(v)	230/1/50Hz	230/1/50Hz
Hopper Capacity	(kg)	1	1,50



Milk Boiler

TECHNICAL SPECIFICATIONS			
Model No.		TLF-6	
Power	(w)	1300	
Power Supply	(v/hz)	230/50	
Capacity	(lt)	6	



Microwave Convection Oven

TECHNICAL SPECIFICATIONS			
Model No.		MW-38.10CG	
Power	(w)	3400	
Power Supply	(v)	230/50-60Hz	
Capacity	(lt)	38	



Sandwich Griller

TECHNICAL SPECIFICATIONS			
Model No.		GR-4.2	GR-8.2
Dimensions	(mm)	400x430x240	690x430x240
Power	(w)	1800	3600
Power Supply	(v)	230/1/50Hz	230/1/50Hz



Griddle Plate

TECHNICAL SPECIFICATIONS			
Model No.		PGF-600	
Dimensions	(mm)	590x490x235	
Power	(kw)	4.7*	
Drip Tray Capacity	(lt)	0.48	



Deep Fat Fryer

TECHNICAL SPECIFICATIONS				
Model No.		FF-6	FF-6+6	FF-10
Power	(kw)	2,5	2,5+2,5	3,4
Power Supply	(v)	230/50	230/50	230/50
Capacity	(lt)	4	4+4	7



CombiMaster Plus



Self Cooking Center whiteefficiency

TECHNICAL SPECIFICATIONS

Model No.	SCC - WE 61	SCC - WE 101	102	201
ELECTRIC AND GAS				
Capacity	6 x 1/1 GN	10 x 1/1 GN	10 x 1/1 GN	20x1/1 GN
Number of meals per day	30-80	80-150	30-80	150-300
Length wise Loading	1/1, 1/2, 2/3, 1/3, 2/8GN	1/1, 1/2, 2/3, 1/3, 2/8GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN
Width (mm)	847	847	847 mm	847 mm
Depth (mm)	771	771	771 mm	771 mm
Height (mm)	782	1,042	782 mm	1.042 mm
Water Inlet	R 3/4"	R 3/4"	R 3/4"	R
Water Outlet	DN 50	DN 50	DN 50	DN 50
Water Pressure (kpa)	150-600 or 0.15-0.6	150-600 or 0.15-0.6	150-600 or 0.15-0.6	150-600 or 0.15-0.6
ELECTRIC				
Weight (kg)	110	135.5	110 kg	135.5 kg
Connected Load (kw)	11	18,6	11 kW	18,6 kW
Fuse (a)	3x16	3x32	3 x 16 A	3 x 32 A
Mains Connection (v)	3 NAC 400	3 NAC 400	3 NAC 400 V	3 NAC 400 V
"Dry Heat" Output (kw)	10,3	18	10,3 kW	18 kW
"Steam" Output (kw)	9	18	9 kW	18 kW
GAS				
Weight (kg)	126	154.5	126	154.5
Height Including draft diverter (mm)	1,021	1,281	1,021	1,281
Electrical Rating (kw)	0.3	0.39	0.3	0.39
Fuse (a)	1x16	1x16	1x16	1x16
Mains Connection (v)	1 NAC 230	1 NAC 230	1 NAC 230	1 NAC 230
Gas Supply/Connection	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Max. Nominal Thermal Load (kw)	13/14	22/24	13/14	22/24
"Dry Heat" Output (kw)	13/14	22/24	13/14	22/24
"Steam" Output (kw)	12/13	20/22	12/13	20/22

winterhalter



Model No. GS 501, GS 502



Model No. STR 155



Model No. USM



Model No. UCS

TECHNICAL SPECIFICATIONS					
Model No.	UCS	USM	GS 501	GS 502	STR 155
Theoretical Capacity (racks/h)	22/32/48	22/32/48	60/30	60/30/15	100/155
Width (mm)	460	600	635	635	1300
Depth (mm)	637	637	749	749	800
Height with closed hood (mm)	617	617	1420	1469	1472
Height with opened hood (mm)	940	940	1886	1932	1420
Entry height (mm)	-	-	420 (+5)	420 (+5)	-
Rack Dimensions (mm)	400x400	500x500	500x500	500x500	-
Tank Capacity (lt)	9.5	15.3	42	42	-
Rinse Water Consumption					
Per cycle (lt)	2.4	2.4	3,2	3,2	-
Tank Temperature (°c)	62	55	60	60	-
Boiler Temperature (°c)	-	-	85	85	-
Total Connected Load (kw)	-	-	14,9	15,5	-
Weight Net (kg)	-	-	110	118	-



Dishwasher Machines (Made in Italy)



Model No. K-208
Glass Washer



Model No. K-540
Under Counter Dishwasher



Model No. K-1200
Hood Type Dishwasher



Model No. ES-55
Rack Conveyor Dishwasher



Model No. ES-140
Rack Conveyor Dishwasher with Dryer



TECHNICAL SPECIFICATIONS							
Model No.		K-208	K-540	K-1200	ES-55	ES-140	
Machine Dimensions		46,5x51x64	58x62x76	62x76x143	115x79x152,5h	214x76,5x195,5h	
Basket Dimensions		400x400	500x500	500x500	50x50x13	50x50x13	
Power	(kw)	3,50	3,82	8,00	-	37	
Power Supply Hz	50/60	(v)	220-240/1Hz	220-240/1Hz	380-400/3+N+T	400/3+N+T 50	400/3+N+T 50
Net Weight	(kg)	36	57	92	-	-	
Basket/hour production		30	30	60-40-30	-	-	
Maximum Door Height	(mm)	260	340	450	-	-	
Drain Height from ground	(mm)	100	130	350	-	-	
Max washing Height	(mm)	240	320	400	-	-	
Total cycle Duration		(sec.)	120	120	60/90/120	-	-
Pump Power	(kw)	0,19/0,25	0,52/0,7	2,01/2,70	19,0	-	
Tank Capacity	(l)	15	20	36	-	-	
Tank heating Element	(kw)	3,0	3,0	2,5+2,5	6	12	
Boiler Capacity	(l)	4,1	9,0	9,0	-	-	
Boiler heating Element	(kw)	3,3	3,3	6,0	9	14	
2 bar water consumption cycle	(l)	2-2,5	2-2,5	2-2,5	-	-	
Water Hardness	(°F)	8-14	8-14	8-14	7-10	7-10	
Water Pressure	(bar)	2-4	2-4	2-4	2	2	
Water Entry Pipe		3/4"	3/4"	3/4"	-	-	
Water Drain Pipe		22	22	32	-	-	
Passage Height Max	(cm)	-	-	-	47	47	
Driving Motor	(kw)	-	-	-	0,18	0,18	
Washing Pump		-	-	-	0,9/1,2	2,35/3,20	
Water Consumption	(lt)	-	-	-	220	270	
Capacity	(m3/h)	-	-	-	370	900	



CECILWARE



ME & CME Water Boilers



Portable Coffee Holding Urns,
Portable Hot Water Boiler



Hot Water Dispensers

TECHNICAL SPECIFICATIONS	
Model No.	ME10EN
Descriptions	Electric, 10-gallon (37.8L)
Dimensions	(hxwx) 26"x18"x19.75"
	(cm) 66x45.7x50
Ship Weight	(lbs.) 45
	(kg) 20.4

TECHNICAL SPECIFICATIONS	
Model No.	CS113
Descriptions	3 gallon (11.4L)
Dimensions	(hxd) 21.5"x11"
	(cm) 54.6x28
Ship Weight	(lbs.) 15
	(kg) 6.8

TECHNICAL SPECIFICATIONS	
Model No.	HWD 2
Descriptions	2 gallon (7.6L)
Dimensions	(hxwx) 20"x9.25x21.25"
	(cm) 51x23.5x54
Ship Weight	(lbs.) 24
	(kg) 10.9

Model No.	HWD 3
Descriptions	3 gallon (11.4L)
Dimensions	(hxwx) 24"x9.25x21.25"
	(cm) 61x23.5x54
Ship Weight	(lbs.) 42
	(kg) 19.1

Model No.	HWD 5
Descriptions	5 gallon (18.9L)
Dimensions	(hxwx) 30"x9.25x21.25"
	(cm) 76x23.5x54
Ship Weight	(lbs.) 42
	(kg) 19.1



Cold Beverage Dispensers

TECHNICAL SPECIFICATIONS					
Model No.	#of Bowls	Electrical***	Dimensions (HxWxD)	Ship Dimensions (HxWxD)	Ship Weight
Standard Series with 5 Gallon (18.9L) Bowl					
D15-3*	1	120V / 340W / 3A	27.25" x 10.125" x 15.875" (69 cm x 26 cm x 40 cm)	Base: 15.5" x 13.5" x 13.5" (39 cm x 34 cm x 34 cm) Bowl: 8.5" x 14" x 15.5" (22 cm x 36 cm x 39 cm)	Total: 46 lb. (20.4 kg) Base: 37 lb. (16.8 kg) Bowl: 9 lb. (4 kg)
D15-4**	1	120V / 340W / 3A	27.25" x 10.125" x 15.875" (69 cm x 26 cm x 40 cm)		

TECHNICAL SPECIFICATIONS				
Model No.	#of Bowls	Dimensions (HxWxD)	Ship Dimensions (HxWxD)	Ship Weight
Mini-Bowl Series with 2.4Gallon (9L) Bowl				
E29-3*	Mini-	25.5" x 11.25" x 15.5"	Base: 16" x 14.5" x 13.5" (41 cm x 37 cm x 34 cm)	Total: 56 lb. (25.4 kg)
	Twin™ 2	120V / 400W / 4A	(65 cm x 29 cm x 40 cm)	(41 cm x 37 cm x 34 cm)
E29-4**	Mini-	25.5" x 11.25" x 15.5"	Bowl: 16" x 16" x 9.5" (41 cm x 41 cm x 24 cm)	Bowl: 11 lb. (5 kg)
	Twin™ 2	120V / 400W / 4A	(65 cm x 29 cm x 40 cm)	(41 cm x 41 cm x 24 cm)

* (3) = Stainless steel side panels and drip tray. ** (4) = Plastic side panels and drip tray. *** 230V available. Refrigerant: 134A.



Shuttle/Satellite Coffee Brewers



Shuttle/Satellite Coffee Brewers



Shuttle/Satellite Coffee Brewers

TECHNICAL SPECIFICATIONS	
Model No.	PVBSA-430
Electrical	(v) 120/240V / 6600W / 28A 120/208V / 5000W / 24A
Dimensions	(hxwx) 33"x27.5"x22"
	(cm) 83x69x55
Ship Weight	(lbs.) 100
	(kg) 45

TECHNICAL SPECIFICATIONS	
Model No.	FE75N
Electrical	(v) 120/240V / 7KW / 29A / 1PH 120/208V / 5.3KW / 26A / 1PH
Dimensions	(hxwx) 28.5"x21.5"x17.5"
	(cm) 74x54.6x44.5
Ship Weight	(lbs.) 75
	(kg) 34

TECHNICAL SPECIFICATIONS	
Model No.	CL75N
Electrical	(v) 120/240V / 7KW / 29A / 1PH 120/208V / 5.3KW / 26A / 1PH
Dimensions	(hxwx) 28.5"x21.5"x17.5"
	(cm) 74x54.6x44.5
Ship Weight	(lbs.) 75
	(kg) 34

TECHNICAL SPECIFICATIONS	
Model No.	CH100N
Electrical	(v) 120/240V / 8KW / 34A / 1PH 120/208V / 6KW / 29A / 1PH
Dimensions	(hxwx) 28.5"x33.5"x17.5"
	(cm) 74.5x85x44.5
Ship Weight	(lbs.) 100
	(kg) 45.4



Made in USA



Basic Bar Blenders

TECHNICAL SPECIFICATIONS		
Model No.	Bb250	BB250S
Speed (hp)	½ motor	½ motor
Revolutions (r.p.m.)	22,000	22,000
Capacity (lt.)	1.4	1
Power Supply (hz)	230 VAC, 50/60	230 VAC, 50/60



Hi-Power Blenders

TECHNICAL SPECIFICATIONS		
Model No.	MX1000TXEE	MX1000XTPEE
Speed (hp)	3½ motor	3½ motor
Revolutions (r.p.m.)	32,000	32,000
Capacity (lt.)	2	1.4
Power Supply (hz)	230 VAC, 50/60	230 VAC, 50/60



2-Liter Reprogrammable Hi-Power Blenders

TECHNICAL SPECIFICATIONS		
Model No.	MX1500TXSEE	MX1500XTPEE
Speed (hp)	3½ motor	3½ motor
Power (w)	1500	1500
Capacity (lt.)	2	1.4
Power Supply (hz)	230 VAC, 50/60	230 VAC, 50/60



Heavy-Duty Single/Double Belgian Waffle Makers

TECHNICAL SPECIFICATIONS		
Model No.	WW180E	WW200E
Belgian Waffles (per hour)	25	50
Power Supply (hz)	230 VAC, 50	230 VAC, 50



Commercial Knife Sharpener

TECHNICAL SPECIFICATIONS	
Model No.	WKS800E
Grinds Angles	18-22°
Power Supply (hz)	230 VAC, 50/60



Heavy-Duty Juice Extractor With Pulp Ejection

TECHNICAL SPECIFICATIONS	
Model No.	JEX450E
Large (cm)	7.5
Power (w)	1 + hp, 1000
Power Supply (hz)	230 VAC, 50/60



Built In Food Warmer



Carving Station



Decorative Lamps



Pop-Up Commercial Toasters



Toast-Rite® Conveyor Toasters (TRH)



Toast-Qwik® Conveyor Toasters



Flav-R-Fresh® Impulse Display Cabinets

CEPE Induction Cookers



Model No. A6-2000N-300
Drop in Induction Cooker



Cheffing Square Dishes



Cheffing Rounded Dishes



Model No. A6-3500C
Wok Induction Cooker



Model No. A6-3500T
Desktop Induction Cooker



Model No. A6-3500S
Induction Hot Plate



Model No. S1-12K-C
Single-Burner Fried Cooker



Model No. S1-12K-T
Even Soup Cooker



Model No. C6-30K-Z
Seafood Steam Cooker



Model No. A6-3000T-3
Desktop Three Induction Cooker



Model No. A6-2000T-4
Console Multi-Burner Vacuum Cooker



Vegetable Cutter



Food Cutter



Stick Blender



Juicer

TECHNICAL CHARACTERISTICS		
Model No.	CL 25	CL 50
Dimensions (mm)	550x210x340	335x310x380
Power (w)	450	550
Power Supply (v)	230	230
Revolutions (r.p.m.)	1500	-

TECHNICAL CHARACTERISTICS		
Model No.	R 201	R 301
Dimensions (mm)	495x220x280	550x325x300
Power (w)	550	650
Power Supply (v)	230	230
Bowl Capacity (lt)	2.9	3.7

TECHNICAL CHARACTERISTICS	
Model No.	MP 450 Ultra
Dimensions (mm)	450
Power (w)	500
Revolutions (r.p.m.)	9500
Capacity (lt)	100

TECHNICAL CHARACTERISTIC		
Model No.	R 45	J-80Ultra
Dimensions (mm)	1400x760x600	1400x760x600
Power (w)	10000	-
Power Supply (v)	400	120
Revolutions (r.p.m.)	1500/3000	3000



Ice Cube Making Machines

TECHNICAL SPECIFICATIONS	EC-30A	EC-50A	QD-212A	QD-462A	QD-662A	QD-1062A
Model No.	EC-30A	EC-50A	QD-212A	QD-462A	QD-662A	QD-1062A
Capacity	31*	50*	100*	204*	275*	460*
Bin Storage (kg)	10	20	36.4	A-320	A-570	A-570
Compressor (hp)	1/3	1/2	1/3	3/4	1	1.3/4
Power (kw)	230/50/1	230/50/1	230/50/1	230/50/3	230/50/3	230/50/3
Width (cm)	45	55	76.04	76.2	76.2	76.2
Depth (cm)	47.5	55	48.26	62.23	62.23	62.23
Height (cm)	66.4	80	82.55	54.6	54.6	74.9

* terms & condition apply

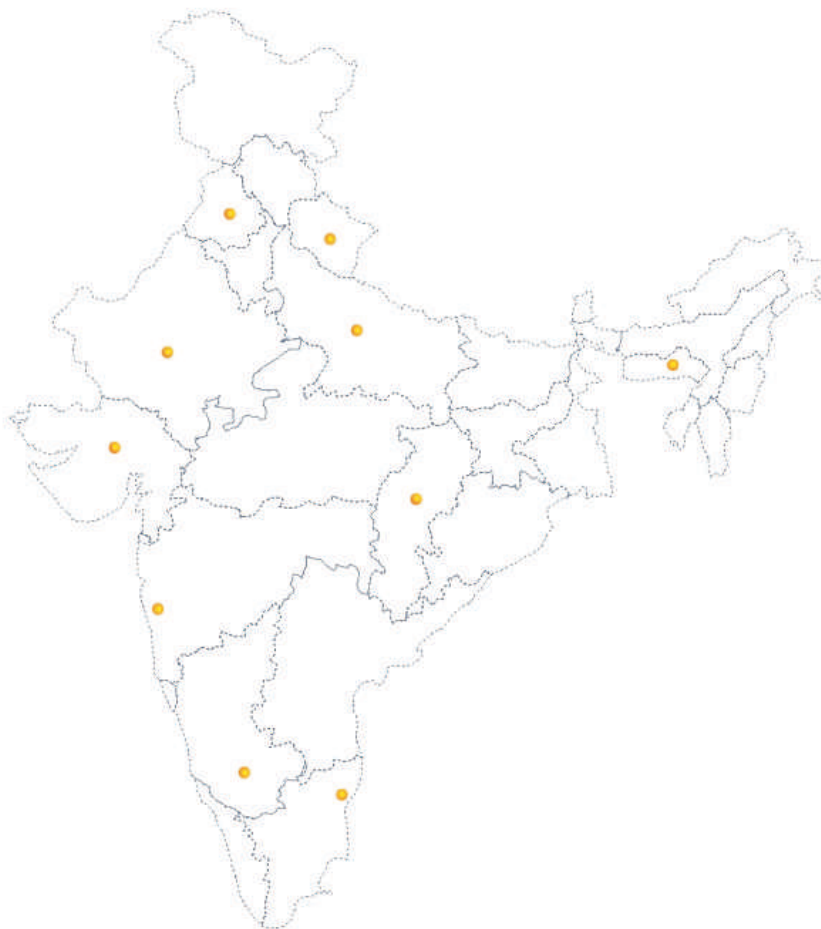


TECHNICAL CHARACTERISTICS	ASBC 5S	ASC 30A-Girl	ASC 100A-Senior
Model No.	ASBC 5S	ASC 30A-Girl	ASC 100A-Senior
Dimensions (cm)	32,5x30x50h	65x60x79h	135x139x102h
Rated Power (w)	1700	610	4,000
Rated Voltage (v)	230	230	230/400
Net Weight (kg)	15,5	90	346
Rated Frequency (hz)	50/60	50/60	50/60
Rated Current (a)	7,9	3,2	10/5,8

KEI ASSOCIATED INTERNATIONAL PARTNER



OUR BRANCHES & SERVICE CENTERS



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