

- * Commercial Blenders
- * Commercial Juicer Machine
- * Commercial Coffee Machine
- * Commercial Fryers
- * Bakery Equipments
- * Bakery Ovens
- * Food Preparation Equipments
- * Induction Hobs & Woks
- * Display Visi Cooler
- * Wine Chillers
- * Ice Cube Machines

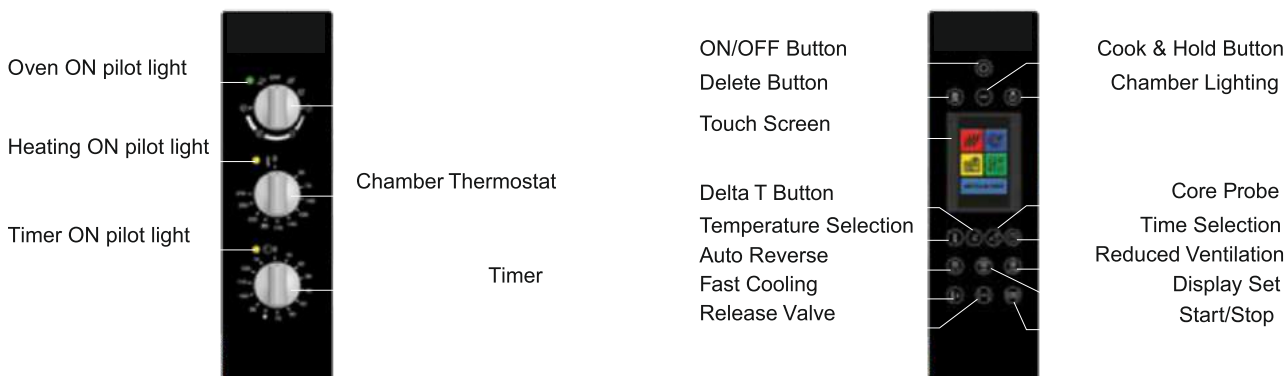


COMBI OVEN

- Control panels: Simple, efficient and intuitive controls. Possibility to choose between Analog controls and Touch Screen
- Ergonomic door hand with opening from both sides and double snap safety lock (optional)
- Cooking chamber molded cavity in stainless steel AISI 304 with rounded corners
- Steam release valve: manual or automatic control
- Spotless chamber washing (with Touch Control Panel models)
- Tray holders to fit both GN 1/1 and EN trays
- Easy to remove door gasket made of silicone rubber for professional use
- Drip-pan connected to drain
- Light inside the cooking chamber
- Pitch: 67 mm
- Two ventilation speeds with auto-reverse
- Double glass door with book-like opening for easy cleaning
- Micro switch stops ventilation at door opening
- Door opening reversible upon order



Touch Screen Control Panel



COMMERCIAL COMBI OVEN

Vegetables

Vegetables fresh, crisp and colour ful. Fresh vegetables are cooked gently, and ensure that vitamins, nutrients and colours are preserved.



Gratins, Pizzas & Snacks

Churns out an incredible variety of pizza - super moist in the top, crispy on the borders and delicious at the core. it is equally easy to cook delicious pasta, rice and idlis to suit the local palate.



Desserts & Cakes

Incredibly multifunctional – perfect for preparing desserts.

Whether you bake cakes or poach pears in red wine, it's ingenious: with the 2 in1 combination you can bake on one shelf and poach on another at the same time.



All kinds of bread

Scores of baguettes can be baked at the same time in a combi. Oven The special auto-reverse feature ensures that all bakery items turn out absolutely even, from the top to the bottom shelf.



Fish, Meat & Kebabs

Transfer. Cooks fish, meat and vegetables at the same time - with no aroma



Grill & Pan Fry

Barbecue Look. Juicy steaks get a delicious Grill scores of cutlets in minutes.



ECO-006D



ECS-007A, ECS-007T, GCS-007A, GCS-007T



ECS-012A, ECS-012T, GCS-012A, GCS-012T

Technical Specifications



Model	Power	Voltage	Trays	External Dimensions W x D x H (mm)	Control Panel	Weight
ECS-007A	11.5Kw	400v 3N/50Hz	7 x 1/1 GN	920x730x900	Analog	105kgs
ECS-007T	12.3Kw	400v 3N/50Hz	7 x 1/1 GN	950x790x870	Touch Screen	123kgs
ECS-012A	17.3Kw	400v 3N/50Hz	12 x 1/1 GN	920x730x1230	Analog	128kgs
ECS-012T	16.9Kw	400v 3N/50Hz	12 x 1/1 GN	950x790x1190	Touch Screen	150kgs
GCS-007A	0.3Kw	230v 1N/50Hz	7 x 1/1 GN	920x790x900	Analog	116kgs
GCS-007T	0.6Kw	230v 1N/50Hz	7 x 1/1 GN	950x790x870	Touch Screen	137kgs
GCS-012A	0.5Kw	230v 1N/50Hz	12 x 1/1 GN	920x790x1250	Analog	145kgs
GCS-012T	0.6Kw	230v 1N/50Hz	12 x 1/1 GN	950x790x1190	Touch Screen	170kgs
ECO-006D	7.9Kw	400v 3N/50Hz	6 x 1/1 GN	860x680x710	Programmable	85kgs

Specifications are subject to change without prior notice due to continuous product development

Control Panel Specifications

Oven Model	With Analog	With Touch Control
Convection with Ventilation	50-270°C	20-270°C
Combi with Direct Steam	50-270°C	20-270°C
Steam	50-100°C	20-100°C
Autoreverse	Standard	Standard
Double Ventilation speed	Standard	Standard
Core Probe	Not Available	Standard
Delta T	Not Available	Standard
Automatic Programs	Not Available	300 programs 6 phases
Automatic preheating	Not Available	Standard
USB connection	Not Available	Standard
Automatic washing	Not Available	Standard with Liquid detergent

CONVECTION OVENS

Convection Ovens with Steam Regulation

These convection ovens with steam regulation are ideal for snack bars or food trucks that need a small oven to heat up or cook croissants, pastry, bread or simple dishes.

Electric ovens with tilt open door, simple to operate analog controls, 4 x 1/1GN and EN capacity with a pitch of 70 mm. They come with a stainless steel AISI 304



ECO-004S



Model	Power	Voltage	Trays	External Dimensions W x D x H (mm)	Control Panel	Weight
ECO-920	6.0kw	220V/50Hz	4 x 1/1 GN	920 x 850 x 600	Touch Pad	-
ECO-004S	5.8Kw	400v 3N/50Hz	4 x 1/1 GN	760 x 840 x 790	Analog	51kgs

Specifications are subject to change without prior notice due to continuous product development

Electric Convection Ovens

Convection ovens allow you to bake like a professional. They are designed for cooking or reheating croissants, chocolate buns, pastries or cookies, lasagna, baked potatoes and a wide variety of fresh frozen or pre-raised savories.

- Fan assisted heating ensures a quick rise in temperature up to 300°C, 340°C temperature limiter
- 120 minutes timer with a time-up buzzer
- Easy to clean, ceramic coated chamber
- Double glass door; openable at 90° enables easy pullout of trays
- Italian motor and heavy duty fan blades



ECO-28

Model	Power	Dimensions W x D x H (mm)	Chamber Dimensions W x D x H (mm)	Pans W x D x H (mm)	Temperature Range	Heating Elements	Fans
ECO-	2.67kW	595x530x570	460x375x360	435x315x5 / 4pans	50°C -300°C	2	2

Voltage: 220-240V/50Hz

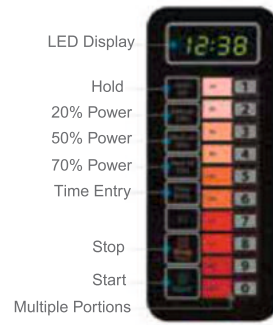
Specifications are subject to change without prior notice due to continuous product development

MICROWAVE & PIZZA OVENS

Commercial Microwave Ovens

The MWO-25 commercial microwave oven is a perfect replacement for inappropriate domestic ovens used in food-service applications. It bakes fast and evenly and is suitable for a wide variety ranging from pastries to entries. Its durable construction is perfectly adapted for commercial usage such as food stores, pizza outlets, casual dining restaurants, clubs, deli applications and more.

- Ample 25 litre capacity accommodates a 305 mm (12") platter
- Up to 20 programmable menu options for consistent results
- User friendly touch control pad
- 3 stage cooking and 5 microwave power levels
- See-through door with lighted interior
- Grab'n Go handle
- Stainless steel cabinet and oven cavity
- Removable splatter shield



Cheeseburger



9 oz. cheeseburger can be reheated within 3 minutes

Sandwich



8 oz. sandwich can be reheated 8 within 1 minute

Lasagna



8 oz. lasagna can be cooked within 20 minutes and preheated in 3 minutes

Nachos



10 oz. nachos can be reheated within 2 minutes

Model	External Dimensions W x D x H (mm)	Cavity Dimensions W x D x H (mm)	Cavity Volume (Litres)	Input Power (W)	Cooking Time (min:sec)	Quantity □ (per hour)
MWO-25	511x311x432	327x200x346	25	1550	3:10	19

□ Throughput reflects one piece of Pizza

Specifications are subject to change without prior notice due to continuous product development

Electric Pizza Stone Ovens

Infra-red ovens are designed to churn out great tasting pizzas with amazing consistency.

- All stainless steel body
 - High quality pizza stone accommodates upto 4 pizzas (EPO-36 only)
 - Temperature control allows users to set any constant temperature for baking pizzas
 - A peep-in window offers a view of the pizzas while being baked
- Insulated chamber



EPO-1D



EPO-2D



EPO-36 Premia

Model	Power	Dimensions W x D x H (mm)	Electricals	Temperature Range	Weight	Cavity Dimensions W x D x H (mm)
EPO-1D	2kW	560x570x280	220 - 240V/50Hz	0-3*5C0	24kg	410x410x120
EPO-2D	3kW	560x570x440	220 - 240V/50Hz	0-3*5C0	33kg	410x410x120

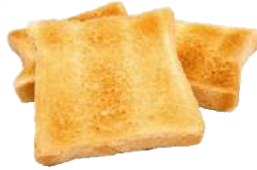
CONVEYOR TOASTERS - CONTACT GRILLS - CREPE MAKERS



CE

Conveyor Toasters

Temperature, to determine the colour of toasting. fast - over 300 slices per hour. It works on belt speed and not Conveyor toaster is designed to toast bread and buns



- Robust, stainless steel construction
- Easy to load guide rack
- Adjustable belt speed to control browning of toasts
- Flexibility to choose front or rear discharge
- Easy to clean and removable Discharge & Crumb trays

CT-300

Model	Power	Dimensions W x D x H (mm)	Chamber Dimensions W x D x H (mm)	Temperature Range	Heating Elements	Fans
CT-300	2.67kW	595x530x570	460x375x360	50°C -300°C	2	2

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice due to continuous product development

EPO-36 Premia

3.2kW

925x570x430

220 - 240V/50Hz

20-4°C

38.5kg

640x470x180

Specifications are subject to change without prior notice due to continuous product development



CE

Contact - Grills

The Sandwich and Panini Grills cook perfect sandwiches, paninis, steaks or hamburgers retaining all possible way. juices and vitamins or grill sh or eggplant in the healthiest



- cooking to the food
- Self-balanced upper plate allows you to adapt the Cast iron plates for even cooking

PG-11E

Model	Power	Temperature Range	Dimensions W x D x H (mm)	Cooking Surface (mm)	Net Weight
CG-11	2.2 KW	50°C-300°C	310x310x200	218 x 230	15 kg
PG-11E	2.8 KW	50°C-300°C	430x310x200	340 x 230	25 kg

Electricals : 220 V

Specifications are subject to change without prior notice due to continuous product development

Crepe Makers

High quality crepe machines for delicious, moist, golden pancakes, buckwheat cakes, Indian tempura, sweet chillas and the like. The cast iron plate is perfectly smooth and facilitates a direct heat transfer. A slight degreasing of the pancake or crepe would ensure a honeycombed, golden crepe with no caramelization or glazing.

- Even cooking with minimal use of oil
- Ideal for outdoor or kiosk use



CE

CM-01

Model	Power	Temperature Range	Dimensions (W x D x H in mm)
CM-01	3 KW	50°C-300°C	450x485x235

Electricals : 220 V

Specifications are subject to change without prior notice due to continuous product development

Pop-up Toasters

The 6 slot pop-up toaster is built to suit the heavy duty needs of busy kitchens and restaurants. It comes with a bottom crumb tray for bread particles.

- 6 slot toaster
- Stainless Steel construction
- Rounded edge design
- 5 minute timer



POP-06

Model	Power	Electricals	Dimensions (W x D x H in mm)
POP-06	3.24 KW	220V / 50Hz	460×210×225

Specifications are subject to change without prior notice due to continuous product development



WB-03

Waffle Bakers

These waffle bakers come with an electro-mechanical timer and can accept deep-frozen, frozen pre-cooked waffles or freshly made batter for making golden crispy waffles.

- Quick and even heat spread
- Temperature control range: 124°C ~ 230°C
- Time Control Range: 99 Minutes & 50 Seconds ~ 00 Minutes & 00 Seconds
- The baking plate can revolve 180° baking evenly across both the plates

Model	Power	Weight	Temperature Range	Dimensions (W x D x H in mm)	Time Control Range	Baking Plate Revolve
WB-03	2kW	10kg	124°C ~ 230°C	310×380×285	99Mins & 50Sec ~ 00Mins & 00Sec	180°

Voltage: 220-240V/50Hz

Specifications are subject to change without prior notice due to continuous product development

Cone Bakers

Expand your breakfast and dessert menus with these compact and reliable countertop units that serve up hot, crisp, delicious waffles and waffle cones in just minutes! Preheats to ideal temperature in minutes and provides up to 60 cones per hour.

Model	Power	Temperature Range	Dimensions (W x D x H in mm)
CB-01	1.2 KW	50°C-300°C	280×400×290

Electricals : 220 V

Specifications are subject to change without prior notice due to continuous product development



CB-01



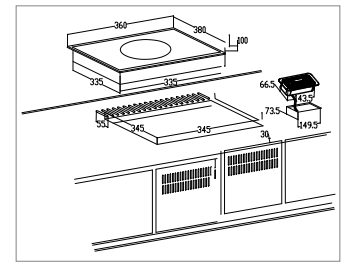
Delivered with a mould for making ice cream cones

INDUCTION HOBBS & WOKS

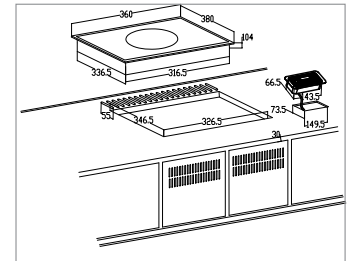
Drop in Induction Hobbs & Woks

Drop-in cooktops & drop-in woks snugly fit in your kitchen counters and heat food evenly, quickly, efficient, and are easy-to-clean. They are great for show kitchens. No flames or hot surfaces provide for a safer, cooler kitchen.

- Glass hob/wok
- Stainless steel body
- Power regulation by touch control
- 1-10 power levels (500 - 3500W)
- 1-10 temperature setting
- Temperature range: 60°C - 240°C
- Power: 220-240V ~ 50Hz, 3500W
- Electronic overheating protection
- Hob Dimensions (WxDxH): 360 x 380 x 125mm
- Cut-out Dimensions (WxD): 345 x 345mm
- Wok Dimensions (WxDxH): 360 x 380 x 120mm
- Cut-out Dimensions (WxD): 346.5 x 326.5mm



Cut-out



Cut-out

Countertop Induction Hobbs & Woks

and can be placed on kitchen counters. No flames or hot surfaces provide for a safer, cooler kitchen.



CIH-3.5



CIW-3.5

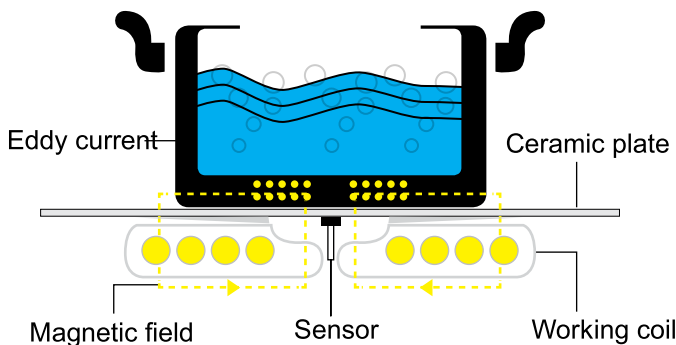
Butler portable cooktops & countertop woks heat food evenly, quickly, and efficient, with easy-to-clean surfaces and energy efficient technology

DIW-3.5

- Glass hob/wok
- Stainless steel body
- Touch control
- Timer, LED display (0-180 minute)
- 1-10 power levels (500 - 3500W)
- 1-10 temperature setting
- Temperature range: 60°C - 240°C
- Power: 220-240V ~ 50Hz, 3500W
- Electronic overheating protection
- Hob Dimensions (WxDxH): 425 x 330 x 105mm
- Wok Dimensions (WxDxH): 425 x 340 x 135mm

Working Principle of Induction Systems

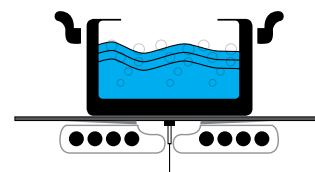
Induction cooking uses electric currents to directly heat pots and pans through magnetic induction. Instead of using thermal conduction (a gas or electric element transferring heat from a burner to a pot or pan), induction heats the cooking vessel itself almost instantly.



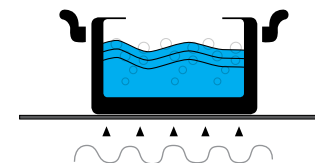
Induction heating uses electromagnetic energy to heat cookware made of magnetic material such as stainless steel, iron, nickel or various alloys. The coils produce a high frequency alternating magnetic field when turned on, ultimately flowing through the cookware. The metal molecules are attracted in different directions as the current alternates, causing the cookware to become hot. Since the cooktop's glass ceramic surface contains no magnetic material, it is unaffected by the magnetic field.

% Energy Delivered to Pan

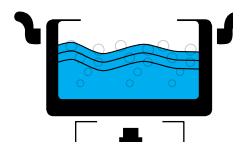
Induction systems are 90% Efficient meaning that 90% of the energy consumed is delivered to the pan. This is unmatched by gas (typically 40%) or traditional electrically powered cooking devices (typically 50%).



90%
INDUCTION COOKER



50%
ELECTRIC STOVE



< 40%
GAS COOKER

DISH WARMER & ELECTRIC SALAMANDERS

Chafing Dish Induction Warmers

This is another innovative product designed to warm traditional metallic chafing dishes thereby keeping food at the right temperature whilst improving your presentation and helping you eliminate the use of burners.

- Keep warm at
- Power: 220-240v~50hz, 500w
- Dimensions: 138mm x 110mm (h)



InnoWarm

Countertop Induction Warming Trays

These portable, induction warming and holding trays keep food at the right temperature while improving your presentation and overall quality. No flames or hot surfaces provide for a safer, cooler kitchen.

- Glass hob
- Stainless steel body with two stainless steel handles
- Power regulation knob
- Temperature display on the right corner of the glassplate
- Temperature range:
- Power: 220-240V ~ 50Hz, 1000W
- Electronic overheating protection
- Dimensions (WxDxH): 530 x 335 x 61mm



CIW-1.0

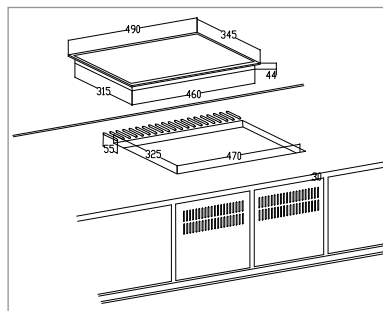
Drop in Induction Warmers

Drop in induction warming and holding systems keep food at the right temperature while improving your presentation and overall quality and are ideal for buffet restaurants. No flames or hot surfaces provide for a safer, cooler kitchen.

- Stainless steel body with two stainless steel handles
- Power regulation knob
- Temperature display on the right corner of the glassplate
- Temperature range: 40°C - 100°C
- Power: 220-240V ~ 50Hz, 1000W
- Electronic overheating protection
- Dimensions (WxDxH): 530 x 335 x 61mm



DIW-1.0



Cut-out

Electric Salamanders

Butler salamanders can be used to defrost, brown, grill toasts, gratins, pizzas, onion soups etc. without preheating.

- High quality cooking
- Easy to clean



Model	Power	Temperature Range	Dimensions (W x D x H in mm)
ES-610	1.82~2 kW	50°C-300°C	610×340×280

Electricals : 220 V

Specifications are subject to change without prior notice due to continuous product development

PLANETARY MIXERS - SPRIAL MIXERS - GRIDDLE PLATE



Electric Griddle Plates

These steel fry tops from Butler are ideal for sausages, fried eggs, omelettes and a wide variety of Indian style tawa preparations.

- Homogenous cooking
- Heavy duty heating element
- Temperature Control
- Easy to clean

Model	Power	Temperature Range	External Dimensions W x D x H (mm)	Griddle Dimensions W x D x H (mm)
EGP-550	3kW	50°C-320°C	550x450x230	548x348x10
EGP-730FG	4.4kW	50°C-300°C	730x530x260	728x396x10 2/3rd Plain, 1/3rd Grooved

Voltage: 220-240V/50Hz development

Specications are subject to change without prior notice due to continuous product

Planetary Mixers

Like in the cosmic planetary movement, the beaters in these mixers move like planets in the bowl so that the food is mixed thoroughly. AV&T high performance planetary mixers are suitable for mixing of flour, foodstuff and also for egg beating. All parts are made of quality stainless steel to ensure that they meet the required hygiene standards for food. They are simple to operate and easy to clean.



Spiral Mixers

High performance and durable spiral mixers are specially designed for dough mixing application in bakeries, hotels and restaurants. In the spiral mixing methodology, both the mixer and bowl revolve simultaneously, thus giving an enhanced mixing effect. They come with a safety cover and all parts that come in contact with food are made of stainless steel.

Technical Specifications



Product	Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) in mm	Electricals
Planetary Mixer	B-5	5 ltrs.	0.3 kW	0.5 - 0.8 kgs.	45 ~ 260	N.A.	350 x 230 x 400	220V/50 Hz./ 1 Ph
Planetary Mixer	PM-10	10 ltrs.	0.35 kW	1 kgs.	189/362	N.A.	420 x 380 x 750	220V/50 Hz./ 1 Ph
Planetary Mixer	PM-20	20 ltrs.	0.75 kW	6 kgs.	113/168/400	N.A.	415 x 530 x 780	220V/50 Hz./ 1 Ph
Planetary Mixer	PM-40	38 ltrs.	2.2/1.5 kW	12 kgs.	96/168/306	N.A.	590 x 580 x 1230	380V/50 Hz./3 Ph
Spiral Mixer	SM-20	20 ltrs.	0.75 kW	8 kgs.	185	15	690 x 380 x 730	220V/50 Hz./ 1 Ph
Spiral Mixer	SM-40	40 ltrs	1.1/2.2 kW	16 kgs	101/202	8/16	870 x 480 x 935	380V/50 Hz./3 Ph

Specications are subject to change without prior notice due to continuous product development

DEEP FRYERS

Countertop Electrical Fryers

Succession using minimal quantities oil. restaurants. Suitable for frying chips, chicken, sh, onion rings in quick These professional fryers are particularly suited for fast food

- Removable parts for ease of cleaning
- Heat resistant handles in baskets
- Precise bulb thermostat in stainless steel



Model	Power	Dimensions (W x D x H in mm)	Volts
EF-4	2 kW	220x390x370	220 V
EF-6	2.5 kW	260x410x285	220 V
EF-8	3.25 kW	260x410x340	220 V

Specifications are subject to change without prior notice due to continuous product development

Model No. EF-4, EF-6, EF-8

Electric / Gas Double Tank Fryers



Model No. EDF-8, EDF-10, EDF-12

Floor Standing Fryers

- Adjustable steel legs
- Each fry basket dimension (wxdh): 170x335x280mm
- Wire from basket hanger and two fry basket for FGF-400 and 4 fry
- Thermo-tube design. Stainless steel frypot, front door/s and backplash
- The fryer tank are tested for leakage to ensure safety.
- Two basket The FGF-400 is gas based and designed with 4 tubes. It comes with 20 litres fry pot oil and gas & are ideal for quick frying chicken, Sh French fries, onion rings and more.
- These American style standing fryers come into variants electric and gas



FGF-400



FEF-800

Model	Voltage	Power	Gas Input Capacity	No. of Tanks	Each Tank Size	No. of Baskets	Product Dimensions (wxdxh)	Frybasket Dimensions (wxdxh)
FGF400	220V/50Hz	-	120,000 Btu/hr	1	20 Litres	2	394x760x885 mm	170x335x280 mm
FEF800	380V/50Hz	36KW	-	2	35-40 Litres	4	800x825x1105 mm	170x335x280 mm

Specifications are subject to change without prior notice due to continuous product development

COFFEE MACHINE - GRINDERS & BLENDERS

Traditional Machines

M27 SPECIAL EDITION



- 2 groups
- Electronic programming of coffee dosage
- 2 standard steam wands
- 1 hot water wand
- Stainless steel and black metal body
- Automatic version

Boiler capacity (litres)	Dimensions (mm)			Weight (kg)	Voltage (50-60Hz)	Power (W)	Phase
	W	D	H				
11	770	510	485	75	220-240V~	5200	Three



M21 JUNIOR



- 1 group
- Electronic programming of coffee dosage
- 1 standard steam wand
- 1 hot water wand
- Silver style body
- Also available in the semiautomatic version

Dimensions (mm)			Weight (kg)	Voltage (50-60Hz)	Power (W)	Phase
W	D	H				
430	612	793	65	220-240V~	3100-3600	Single



JUNIOR Manualgrinder



- 64 mm flat grinding burrs
- Output: 7.5 kg / h
- Hopper capacity: 0.75 kg

Dimensions (mm)			Voltage (50-60Hz)	Power (W)	Phase
W	D	H			
220	360	430	220-240V~	300	Single



Coffee Dosing Grinders

MAGNUM ON DEMAND Instantaneous, electronic grinder-doser

- 64 mm flat grinding burrs
- Output: 13 kg / h
- Hopper capacity: 1.6 kg



Dimensions (mm)			Voltage (50-60Hz)	Power (W)	Phase
W	D	H			
220	400	620	220V~	300	Single



MAGNUM Automaticgrinder

- 75 mm flat grinding burrs
- Output: 11 kg / h
- Hopper capacity: 1.6 kg



Dimensions (mm)			Voltage (50-60Hz)	Power (W)	Phase
W	D	H			
220	400	620	220-240V~	350	Single
220	400	620	380-415V3N~	350	Three



MAGNUM Automaticgrinder

- 75 mm flat grinding burrs
- Output: 11 kg / h
- Hopper capacity: 1.6 kg



Dimensions (mm)			Voltage (50-60Hz)	Power (W)	Phase
W	D	H			
220	400	620	220-240V~	350	Single
220	400	620	380-415V3N~	350	Three



CE



VC-65

Vegetable Preparation Machines

The VC-65 is a compact vegetable preparation machine with a production capacity of 120 kg/hour.

- Motor base : 750W /1 phase
- Dimensions (W x D x H) : 650 x 325 x 535 mm
- Disc diameter: 204 mm
- Net Weight: 25 kgs
- Delivered with metal bowl and lid; removable lid
- equipped with two hoppers – small and large



SP002/SP004
For slicing & shredding
varied thicknesses



SP002
2MM



SP004
4MM

Suit for cutting into strips
G003/G005/G007



Meat Slicers

This 10" semi-automatic meat slicer comes with a high quality bearing design that allows for a smooth operation. It is easy to clean, is durable and has a rm-grip base.

- Weight : 15.5 Kgs
- Electricals : 220V / 50 Hz. / 1 Ph.
- Power : 320W
- Dimensions (W x D x H) : 390 x 470 x 380 mm
- Cutting thickness : 0~10 mm
- Blade diameter : 250 mm / 10"



CE

250 ES-10

CE



TC-8



Meat Mincers

TC-8 is a durable meat mincer from and has an all stainless steel construction. It is easy to operate & clean; conrms to international sanitation standards and comes with easy to replace, circular orice knife and cross-blades.

- Capacity : 80 kgs /hour
- Dimensions (W x D x H) : 370 x 230 x 470 mm
- Power : 350W
- Electricals : 220V / 50 Hz. / 1 Ph.
- Weight : 20 Kgs

Black Bottle Coolers

Coolers are designed to chill products quickly, even when the frequency of door openings is high. Fitted with 2 LED lights, they come in a stunning black coloured body and matching door frame and provide an attractive view of the displayed bottles & cans and allow rapid restocking & cooling.

Undercounters in stainless steel

Elegant yet reliable, Undercounter Back Bars are made in solid stainless steel and are ergonomically designed to enhance the efficiency of professional bartenders. Perfect for showcasing bottled and canned drinks and giving you high capacity storage and attractive display options.



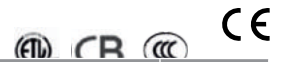
Back Bars

Back Bars come in two options - one in stunning black coloured body and matching door frame and the other in stainless steel exterior. They provide an attractive view of the displayed items – be it bottles or cans. Available in 2 and 3 door options, they can be specified individually or as part of a complete bar solution, giving you endless possibilities in bar design.

rosters

Frosters are a perfect complement to any bar. The frosted glasses help keep beverages cold for longer, easing customer satisfaction. They help create a theatrical display of frosted glasses or mugs, enticing your customers to the bar.

Technical Specifications



Specification	Black Bottle Coolers		Back Bars			Back Bars in Stainless Steel		Glass Door Undercounters		Glass Door Undercounters		Glass Froster
	VC-320	VC-400	BB-100	BB-200	BB-300	BB-200SS	BB-300SS	G 2100 TNG	G 3100 TNG	G 2100 TNG	G 3100 TNG	GF 201 SS
Gross Volume (Litres)	280	350	100	200	300	200	300	252	380	282	417	200
WxDxH (mm)	545x620x1727	600x665x1877	600x505x865	900x505x865	1335x505x865	900x505x865	1335x505x865	1360x600x860	1795x600x860	1360x700x860	1795x700x860	595x628x830
Temperature Range	0-10°C	0-10°C	2-10°C	2-10°C	2-10°C	2-10°C	2-10°C	2-8°C	2-8°C	2-8°C	2-8°C	-18 ~ -22°C
Power (W)	170	170	210	280	350	280	350	350	350	350	350	130
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	No	Yes	Yes	Yes
Defrost	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Manual
No. of Doors	1	1	1	2	3	2	3	2	3	2	3	1
No. of shelves	4	5	2	2	2	2	2	2	3	2	3	2
Refrigerant	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a
Interior Light	Yes / 2 LEDs	Yes / 2 LEDs	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Wheels / Castors	Yes	Yes	No	No	No	No	No	Yes	Yes	Yes	Yes	No

Electricals: 220V/50Hz/1 Phase

Specifications are subject to change without prior notice due to continuous product development

VISI COOLERS

Visi Coolers

India a contemporary range of merchandising solutions that help you increase your sales by showing beer and beverages at their best. Innovative cooling options suitable for bottles and cans alike.

Single Door Visi Coolers: 2 Door / 3 Door Visi Coolers:

These single door models come in an elegant white body and matching door in an elegant white body and matching frame and provide a pleasing view of the door frame/s and are ideal for displaying displayed items – be it beverages, beer beverages, beer or water and are available or water and are available in 50, 100, 220, in 1000 and 1500 litre capacities. 300, 320, 400, 440 and 600 litre capacities.



VC-50



VC-100 (New)



VC-220



VC-320



VC-440



VC-600 NF



VC-999NF



VC-700NF,
VC-1000NF



VC-1500NF

Technical Specifications - Visi Coolers



Specification	Gross Volume (Litres)	w x d x h (inches)	Temperature Range	Power (w)	Lock	Defrost	No. of Lids / Doors	No. of shelves	Interior Light	Wheels / Castors	No. of Compressors	Refrigerant
VC-50	50	18 x 20 x 20	0-10°C	65	No	Yes	1	2	LED light	No	1	R134a
VC-100 (New)	100	18 x 20 x 33	0-10°C	65	No	Yes	1	4	LED light	No	1	R134a
VC-220	220	21 x 21 x 62	0-10°C	67.9	Yes	Yes	1	3	Normal light	No	1	R600a
VC-320	280	21 x 24 x 68	0-10°C	170	Yes	Automatic	1	4	Yes / 2LEDs	Yes	1	R134a
VC-440	410	24 x 23 x 77	0-10°C	170	Yes	Automatic	1	4	Yes / 1 LED	Yes	1	R134a
VC-600NF	530	28 x 27 x 82	0-10°C	310	Yes	Auto	1	5	1 LED	4	1	R134a
VC-700NF	568	35 x 24 x 78	1-10°C	410	Yes	Automatic	2	10	Yes / 2LEDs	Yes	1	R134a
VC-999NF	890	41 x 19 x 69	0-10°C	475	Yes	Auto	2	10	2 LED	4	1	R134a
VC-1000NF	1000	44 x 27 x 82	1-10°C	470	Yes	Automatic	2	10	Yes / 2LEDs	Yes	1	R134a
VC-1500NF	1495	71 x 27 x 82	1-10°C	875	Yes	Automatic	3	15	Yes / 5LEDs	Yes	1	R134a

Electricals: 220V/50Hz/1 Phase

Specifications are subject to change without prior notice due to continuous product development

Ph. 022-28115983 / 9820404495 / 9930289998 / 9820461403

Email.: info@avnt.co.in Website: www.avnt.co.in

DISPLAY COUNTERS



3 Temperature Zones

W 133 TZ

Ideal for a large assortment of wine collection with 3 separate compartments for your reds, whites and champagnes. It can store up to 133 bottles of 0.75 litres.



2 Temperature Zones

W 100 DZ

Ideal for a large variety of wine collection with two separate compartments for your reds and whites that can store up to 100 bottles of 0.75 litres.



2 Temperature Zones

W 30 DZ

This dual temperature zone cabinet comes with two separate compartments for your reds and whites that can store up to 30 bottles of 0.75 litres - 15 bottles in each compartment.



1 Temperature Zone

W 18 SZ

This single temperature zone wine cabinet can be set at a mid-point temperature so as to cater to the storage needs of different wines and can store up to 18 bottles.



DISPLAY COUNTERS

Pastry Shops, Sweet Shops, Restaurants and more.

These contemporary showcases are elegant and inviting at the same time and are suitable for upscale refrigerated display and retail of Cakes, Pastries, Indian Desserts, Dairy Products, Beverages, Yogurts, Cold Cuts, Sandwiches etc. Ideal for Hotel Coffee Shops, Cafés,

Crystal Tower

This show-stopper presents a 4 side panoramic view of your display enhanced by LED lighting and comes with a digital temperature display, chrome plated adjustable shelves, 4 castors and air duct to remove condensation on the glass.

Key Features: Crystal Tower

- ▮ Panoramic 4 side double glass
- ▮ Digital temperature controller & display
- ▮ Elegant finish
- ▮ Ventilated cooling
- ▮ Chrome plated adjustable shelves
- ▮ Brilliant LED lighting
- ▮ Air duct outside the glass to remove condensation
- ▮ 4 Castors, 2 with breaks



Crystal Tower

Temptation - 44

This is a fashionable new product with an international appeal from the house of Its unique front glass is inclined dramatically to create a magical view and comes with a heater



Temptation - 44



These are absolutely stunning showcases and you can choose between different models with options of 3 layers or 4 layers. While the standard models come in 900mm, 1200mm and 1500 mm widths, choice of 1800 mm width or showcases with marble base in place of regular stainless steel and also option of warm showcases are available if booked against longer lead times.

Key Features

- ▮ glass that enhances visibility and prevents unhygienic condensation
- ▮ Auto defrost
- ▮ Elegant combination of black glass & stainless steel
- ▮ Contemporary LED lighting under each shelf
- ▮ Ventilated refrigeration for uniform cooling
- ▮ Digital temperature controller & display
- ▮ Castors for easy mobility



CSF-44
Flat Glass Showcase



CS-44
Curved Glass Showcase

Ph. 022-28115983 / 9820404495 / 9930289998 / 9820461403

Email.: info@avnt.co.in Website: www.avnt.co.in

CONFECTIONERY SHOWCASE

Why confectionery showcases are miles ahead?

If the display in your showcases looks anything like the showcase shown on the top right, it is time you looked for an upgrade. Our display cases come with an advanced, double tempered and heated front glass that enhances visibility and prevents unhygienic condensation as would be experienced in conventional display cases. This coupled with a reliable ventilated refrigeration system and an auto defrost ensures uniform cooling which means that your food stuff – be it the Bengali mithais or exotic cheesecakes, can stay fresh, longer.

Giving a very classy, premium and an international feel lighting under each shelf that enhances the display of black glass & stainless steel and contemporary LED display cases come in an elegant combination Aesthetics:

Conventional Display



Trufrost Display



Mini Tower (Cold Display)



CTW-23 (Warm Display)
CTR-23 (Cold Display)



CTSW-23 (Warm Display)
CTSR-23 (Cold Display)

Technical Specifications

Base + 4 shelves



Model	Product	No. of Layers		Dimensions WxDxH (mm)	Volume (Litres)	Temperature Range (°C)	Front Glass	Refrigerant	Power (Watts)
		No.	Description						
Crystal Tower	4 Side Glass Panoramic Cake Showcase	5	Base + 3 Shelves	515x485x1895	280	2~12	Double Glass	R 134a	400
Temptation 44	Inclined Glass 4 Layer Cake Showcase	4	Base + 2 Shelves	1200x730x1300	480	2~8	Heated	R 134a	450
CSF 33	Flat Glass 3 Layer Cake Showcase	3	Base + 3 Shelves	900x730x1200	390	2~8	Heated	R 134a	450
CSF 34	Flat Glass 4 Layer Cake Showcase	4	Base + 2 Shelves	900x730x1300	390	2~8	Heated	R 134a	450
CSF 43	Flat Glass 3 Layer Cake Showcase	3	Base + 3 Shelves	1200x730x1200	459	2~8	Heated	R 134a	450
CSF 44	Flat Glass 4 Layer Cake Showcase	4	Base + 2 shelves	1200x730x1300	530	2~8	Heated	R 134a	450
CSF 53	Flat Glass 3 Layer Cake Showcase	3	Base + 3 shelves	1500x730x1200	580	2~8	Heated	R 134a	450
CSF 54	Flat Glass 4 Layer Cake Showcase	4	Base + 2 shelves	1500x730x1300	670	2~8	Heated	R 134a	450
CS 43	Curved Glass 3 Layer Cake Showcase	3	Base + 3 shelves	1200x730x1200	459	2~8	Heated	R 134a	450
CS 44	Curved Glass 4 Layer Cake Showcase	4	Base + 2 shelves	1200x730x1300	530	2~8	Heated	R 134a	450
CTR-23	Countertop 3 Layer Cake Showcase	3	Base + 2 shelves	660x530x730	68	2~8	Heated	R 134a	160
CTSR-23	Countertop 3 Layer Square Glass Cake Showcase	3	Base + 3 shelves	660x530x730	68	2~8	Heated	R 134a	160
Mini Tower	Desk Top Tall Display Refrigerator	4	Base + 2 shelves	430x390x986	78	2~12	Double Glass	R 134a	180
CTW-23	Countertop 3 Layer Warm Showcase	3	Base + 2 shelves	660x530x730	68	40~65	-	-	450
CTSW-23	Countertop 3 Layer Square Glass Warm Showcase	3	Base + 3 shelves	660x530x730	68	40~65	-	-	450
WSF 44	Flat Glass 4 Layer Warm Showcase	4	Base + 3 shelves	1200x730x1300	530	40~65	-	-	450
WSF 54	Flat Glass 4 Layer Warm Showcase	4		1500x730x1300	670	40~65	-	-	450

Electricals: 220V/50Hz./Single Phase

Specifications are subject to change without prior notice due to continuous product development

Top glass also heated

Ph. 022-28115983 / 9820404495 / 9930289998 / 9820461403

Email.: info@avnt.co.in Website: www.avnt.co.in

FLAT GLASS 4 LAYER CAKE SHOWCASE

The Classic collection comprises of models that are all time favourites and are suitable for upscale refrigerated display and retail of Cakes, Pastries, Indian Desserts, Dairy Products, Beverages, Yogurts, Cold Cuts, Sandwiches etc. Ideal for Hotel Coffee Shops, Cafés, Pastry Shops, Sweet Shops, Restaurants and more. You can choose between 4 Curved Glass & Flat Glass models with options of 3 layers or 4 layers and while the standard models come in 1200mm width, options of 900, 1500 or 1800 mm width or showcases with marble base in place of regular stainless steel are available if booked against longer lead times.

KEY FEATURES

- Double tempered & special heated front glass that enhances visibility and prevents unhygienic condensation Auto defrost
- Elegant combination of black glass & stainless steel
- Contemporary LED lighting under each shelf
- Ventilated refrigeration for uniform cooling
- Digital temperature controller & display
- Castors for easy mobility



Model: CSF54

Dimensions W*D*H (mm): 1500*730*1300 | Volume (Litres): 670 | Temperature Range (°C): 2-8
Front Glass: Heated | Power (Watts): 450 | No. of Layers: 4(Base + 3 shelves)

PH. 022-28115983 / 9820435983 / 9820461403 / 9820404495
Email.: info@avnt.co.in Website: www.avnt.co.in

ICE CUBE MACHINE

Ice is a food product and deserves due attention when planning your bar. It allows you to remain in control of water quality and purity. offers high quality ice cube making machines with self-contained storage bins considered highly appropriate for a bar application. You can choose between 4 different models depending upon your specific needs. Models IC 18BW & IC 25B produce bullet shaped ice cubes and the other models produce hard full dice ice cubes that are consistent in shape and size. Models IC 18BW & IC 50BW can take in a bottled water jar on top and is ideal for bars where good quality on-line water is a challenge. IC 50BW can also be plumbed to an online water connection.



Shapes of cubes



Bullets



Dice



IC-18BW



IC-25B, IC-30



IC-50BW



IC-100



IC-200 / 300 / 455/ 900



Model	Rated Capacity / 24 hrs.	Ice Storage Capacity	Power (w)	Cube Shape / Size	Refrigerant	Dimensions wxdxh (in mm)	Compatible Storage Bin
IC 18 BW	18 kgs.	2.2 kgs.	-	Bullet / Ø 35x39 mm	R134a	357x423x452	-
IC 25 B	25 kgs.	15 kgs.	300	Bullet / Ø 28x39 mm	R404a	375x575x762	n/a
IC 30	30 kgs.	10 kgs.	270	Dice / 22x22x22 mm	R404a	460x430x800	n/a
IC 50 BW	50 kgs.	18 kgs.	360	Dice / 28x28x22 mm	R404a	500x590x850	n/a
IC 100	98 kgs.	36 kgs.	580	Dice / 28x28x22 mm	R404a	660x685x920	n/a
IC 200	192 kgs	105 kg	1100	Dice / 28x28x22 mm	R404a	560x830x1718	B-105
IC 300	318 kgs.	125 kg	1420	Dice / 28x28x22 mm	R404a	760x830x1718	B-125
IC 455	455 kgs.	125 kg	2300	Dice / 28x28x22 mm	R404a	760x830x1893	B-125
IC 900	910 kgs.	315 kg	3800	Dice / 28x28x22 mm	R404a	1227x973x2048	B-315

At 10°C incoming water and 10°C air temperature

Electricals: 220V/50Hz./Single Phase

Specifications are subject to change without prior notice due to continuous product development

Height for IC-200/300/455/900 is with the suggested storage bin

Ph. 022-28115983 / 9820404495 / 9930289998 / 9820461403

Email.: info@avnt.co.in Website: www.avnt.co.in

Frozen Drink / Granita Dispensers

Compact dispensers for Granita and other frozen drinks such as sorbets, yogurts, cocktails, frozen coffee & cappuccino. Their visual display assists in more sales. You can choose between models that have 1 or 2 bowls and come in 3 litre or 6 litre variants as reflected in the table below. They come with an unbreakable, transparent, easy to clean, food-grade bowl and thermostats for soft drink mode and for overnight storage.



Quark 2



Baby Quark

CE

Model	W x D x H (mm)	No. of bowls
Baby Quark	180 x 510 x 470	1 x 3L
Quark 1	180 x 470 x 650	1 x 6L
Quark 2	360 x 470 x 650	2 x 6L

Electricals: 220V/50Hz/1 Phase

Specifications are subject to change without prior notice due to continuous product development

Juice Dispensers

Bar counter dispensers are ideal for non-carbonated beverages. They are easy & quick to dismantle and clean and are built with energy efficient refrigeration system. They come with a shock proof, non-toxic polycarbonate beverage bowls of 8 ltrs. capacity with independent mixing control. You can choose between 5 models in 1, 2, 3 or 4 bowl options.



Jolly 8.2P

CE

Model	W x D x H (mm)	No. of bowls
Jolly 8.1P	180 x 400 x 630	1
Jolly 8.2P	250 x 400 x 630	2
JD-8.2	290 x 400 x 680	2
Jolly 8.3P	370 x 400 x 630	3
Jolly 8.4P	500 x 400 x 630	4

Electricals: 220V/50Hz/1 Phase

Specifications are subject to change without prior notice due to continuous product development

COMMERCIAL BLENDERS



Rio® - HBB250 CE

- 25 second Daiquiri
- 450 Watts
- 1/2 HP with pulse
- 1.25 L Polycarbonate Jar
- Rubber clutch
- Wave-Action® System
- Dimensions (WxDxH): 165 x 203 x 406 mm



- Speed Control with Pulse
- Rated/Peak Power 1650W/2500 W
- Max Speed 28000 rpm
- Jar Capacity : 2 Ltr
- Heavy Duty, Copper Motor, SS coupling
- Over heat & Over load protection
- CE, CB Certified
- Dimensions (WxDxH): 200 x 240 x 495 mm



CB-606
(Speed Control)



Tempest® - HBH650 CE

- 12 second Daiquiri
- 1,000 Watts
- 3 HP with pulse
- 1.9 L Polycarbonate Jar
- Metal clutch
- Time/auto shutoff
- Jump cycle
- Jar pad sensor
- Wave-Action® System
- Dimensions (WxDxH): 178 x 203 x 457 mm



- 6 Programme Control with Pulse
- Rated/Peak Power 1650W/2500 W
- Max Speed 28000 rpm
- Jar Capacity : 2 Ltr
- Heavy Duty, Copper Motor, SS coupling
- Over heat & Over load protection
- CE, CB Certified
- Dimensions (WxDxH): 200 x 240 x 495 mm



CB-606D
(Programmable Control)



Summit® - HBH850 CE

- 12 second Daiquiri
- 1,000 Watts
- 3 HP with pulse
- 1.9 L Polycarbonate Jar
- Auto blend
- Quiet Shield
- Time/auto shutoff
- Cavitation control
- Cycle blending
- Jar pad sensor
- Converts to under-counter
- Metal clutch
- Wave-Action® System
- Dimensions (WxDxH): 229 x 305 x 478 mm



- Speed Control, Timer and Pulse with Acoustic Enclosure
- Rated/Peak Power 1650W/2500 W
- Max Speed 28000 rpm
- Jar Capacity : 2 Ltr
- Heavy Duty, Copper Motor, SS coupling
- Over heat & Over load protection
- CE, CB Certified
- Dimensions (WxDxH): 260 x 360 x 510 mm



CB-699

Soft Serve Freezers

With freezer, it is easy to make soft serve ice cream and frozen yoghurt. Add the pre-mix from your chosen dairy or supplier, freeze it down and in few minutes you are ready to serve. Trufrost freezers produce consistent quality, draw after draw. They come in a range of counter top and floor standing models with single or dual flavor twin twist options in varying capacities to suit different needs.



Solo



Solo Plus



2 Plus 1 / 2 Plus 1 HD

CE

Model	Flavours	Max. production	Mix Hopper capacity	Freezing cylinder capacity (ltrs.)	W x D x H (mm)	First Dispensing	Consecutive Dispensing (Cups)	Rated Input Power
Solo	1	10 L/Hr.	4 L x 1	1.5 x 1	220x660x660	13 minutes	5	700 W
Solo Plus	1	16 L/Hr.	5.5 L x 1	1.5 x 1	340x670x725	10 minutes	5	1500 W
2 Plus 1	Twin Twist	25 L/Hr.	5.5 L x 2	1.75 x 2	540x710x1440	9 minutes	5	2500W
2 Plus 1 HD	Twin Twist	32 L/Hr.	9 L x 2	1.9 x 2	540x710x1440	8 minutes	7	3000 W

Data based on ambient temperature of 32°C

Electricals: 220V/50Hz/1 Phase

Specifications are subject to change without prior notice due to continuous product development

Ice Cream & Gelato Batch Freezers

Batch Freezers provide you the convenience of making your own signature ice creams, gelato and a wide variety of premium desserts from one easy to use machine. Serve homemade ice cream, sorbet or Italian ice. Fruits, nuts and candies can be folded in as the product is being drawn into your container.



GBF-10



GBF-20

CE

Model	W x D x H (mm)	Freezing Cylinder	Max Production	Refrigerant	Rated Input Power	Drive Motor	Weight
GBF-10	596 x 530 x 400	4.7 L	10L / hr	R 134a	800w	1.375 HP	50 Kg
GBF-20	455 x 710 x 755	5.4 L	20L / hr	R 404a	2000w	1.5 HP	100 Kg

Electricals: 220V/50Hz/1 Phase

Specifications are subject to change without prior notice due to continuous product development

GN Sizes – What do they all mean?

GN is short for Gastronorm, which is used to measure the size of trays, pans and containers that are created to an industry standard by the European Standards Committee.

There are 9 different sizes, which are based on the outer dimensions of the container. GN containers are available in a variety of depths, enabling them to be used for a wide range of foodstuffs, and in various pieces of equipment.

GN pans are used, not only for heating but also for storage when refrigerating, displaying in self-service environments and storing warm food for service. They are generally available in stainless steel, polycarbonate, melamine, polypropylene and even porcelain.

Another benefit of using GN pans is that they are modular by design. Since GN pans are all based on fractions, you can flexibly combine containers together to suit your needs.

Size	Dimensions	
GN 1/1	530 × 325mm	Full GN
GN 1/2	325 × 265mm	Half GN
GN 1/4	265 × 162mm	Quarter GN
GN 2/1	650 × 530mm	Double GN
GN 1/3	325 × 176mm	1 Third GN
GN 2/3	354 × 325mm	2 Thirds GN
GN 2/4	530 × 162mm	
GN 1/6	176 × 162mm	
GN 1/9	108 × 176mm	



height (mm)



Specifications are subject to change without prior notice

FLAT PACKED STAINLESS STEEL FURNITURE

The knocked down stainless steel furniture range from Butler perfectly complements its cooking and food preparation equipment. Built in solid 0.8mm stainless steel, it is easy to install and aims to comprehensively address the equipment needs of commercial kitchens.

Work Tables with Splash Back



- * Flat packed
- * Easy to install
- * Four side table support for stability

Model	Description	Dimensions (WXDXH) mm
WT.1200SB	Work Table with Splash Back - 1200 mm	1200*700*850*100

Specifications are subject to change without prior notice

Work Tables

- * Flat packed
- * Easy to install
- * Four side table support for stability

Model	Description	Dimensions (WXDXH) mm
WT.1200	Work Table - 1200 mm	1200*700*850

Specifications are subject to change without prior notice



Stands with 4 shelves

- * Flat packed
- * Easy to install
- * Holes for air ventilation
- * Each shelf designed to accommodate a load 80 kg



Model	Description	Dimensions (WXDXH) mm
4S.1000	Stand with 4 shelves - 1000mm	1000*500*1800
4S.1200	Stand with 4 shelves - 1200mm	1200*500*1800
4S.1400	Stand with 4 shelves - 1400mm	1400*500*1800
4S.1500	Stand with 4 shelves - 1500mm	1500*500*1800
4S.1800	Stand with 4 shelves - 1800mm	1800*500*1800

Specifications are subject to change without prior notice

Single Layer Wall Shelves

- * Flat packed
- * Easy to install
- * Adjustable shelf height

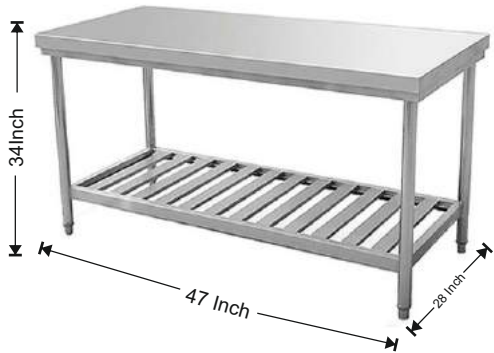
Model	Description	Dimensions (WXDXH) mm
1S.1000	Single Layer Wall Shelf -1000mm	1000*300*600
1S.1200	Single Layer Wall Shelf -1200mm	1200*300*600

Specifications are subject to change without prior notice



FLAT PACKED STAINLESS STEEL FURNITURE

Model	Description	Dimensions (WXDXH) Inch
1S.1000	Single Layer Wall Shelf -1000mm	40*12*24
1S.1200	Single Layer Wall Shelf -1200mm	48*12*24

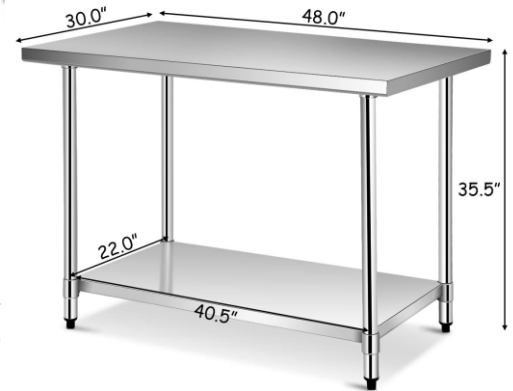


Work Tables

- * Flat packed
- * Easy to install
- * Four side table support for stability

Model	Description	Dimensions (WXDXH) Inch
WT.1200	Work Table - 1200 mm	47*28*34

Specifications are subject to change without prior notice



Stands with 4 shel

- * Flat packed
- * Easy to install
- * Holes for air ventilation
- * Each shelf designed to accommodate a load 80 kg



Model	Description	Dimensions (WXDXH) Inch
4S.1000	Stand with 4 shelves - 1000mm	40*20*72
4S.1200	Stand with 4 shelves - 1200mm	47*20*72
4S.1400	Stand with 4 shelves - 1400mm	85*20*72
4S.1500	Stand with 4 shelves - 1500mm	60*20*72
4S.1800	Stand with 4 shelves - 1800mm	72*20*72

Specifications are subject to change without prior notice

Work Tables with Splash Back

- * Flat packed
- * Easy to install
- * Four side table support for stability

Model	Description	Dimensions (WXDXH) Inch
WT.1200SB	Work Table with Splash Back - 1200 mm	48*26*34*4



Specifications are subject to change without prior notice

CURVED GLASS TOP FREEZERS

Curved Glass Freezers are a retailer's delight. GTC300 and 400 come with 3 baskets and GTC 625 has baskets with 18 separators for easy access & convenient segregation of frozen food.

Curved Glass Freezers are a retailer's delight
GTC300 and 400



CFC Free



Large Cooling Power

- GTC 330 (with 3 baskets)
- GTC 400 (with 3 baskets)



- GTC 625 (with 9 baskets) with 18 separators

Technical Specifications



Specification	Flat Glass Top Freezers						Curved Glass Top Freezers			Island Freezers	
	GT-100	GT-200	GT-310	GT-350	GT-410	GT-450	GTC-330	GTC-400	GTC-625	IL-450	IL-660
Gross Volume (Litres)	100	200	310	350	410	450	330	400	610	450	660
wxdxh (inches)	23x21x33	37x21x33	39x27x33	43x28x33	49x27x33	52x28x33	41x26x35	49x26x35	71x27x34	70x29x33	74x32x34
Temperature Range	≤-20°C	≤-20°C	≤-20°C	≤-20°C	≤-20°C	≤-20°C	≤-20°C	≤-20°C	≤-20°C	≤-18°C	≤-18°C
Power (W)	133	210	300	325	360	375	215	325	240	355	380
Refrigerent	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R290	R290	R134a
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Defrost	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual
No. of Lids / Doors	2	2	2	2	2	2	2	2	2	2	2
No. of Baskets	1	1	3	4	4	4	3	3	9	4	4

Electricals: 220V/50Hz/1 Phase

Specifications are subject to change without prior notice due to continuous product development

Ph. 022-28115983 / 9820404495 / 9930289998 / 9820461403
Email.: info@avnt.co.in Website: www.avnt.co.in

CONVERTIBLE FREEZERS / CHILLERS

2-in-1 hard top chest freezers conveniently double up as chillers double up as chillers at the truns of a knob and are available in a wide variety of sizes ranging from 100 to 820 litres to suite every conceivable need. You can also choose between single, double three lid variants.



Single Lid Models

CF-110, CF-22-, CF300



Double Lid Models

CF-350 2D, CF-440 2D, CF500 2D, CF-550 2D

CF-700 2D, CF-400 2D (not convertible into chiller)



Three Lid Models

CF-820 3D



CFC Free



Large Cooling Power

Technical Specifications - Chest Freezers



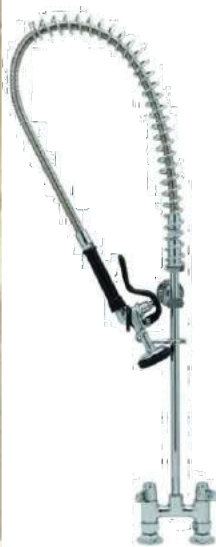
Specification	No Frost Freezers		Chest Freezers									
	NF-150	NF-300	CF-110	CF-220	CF-300	CF-350-2D	CF-400-2D	CF-440-2D	CF-500-2D	CF-550-2D	CF-700-2D	CF-820-3D
Gross Volume (Litres)	145	285	100	200	276	345	400	400	470	550	680	820
w d h (mm)	714 550 903	1104 550 903	559 554 848	660 580 835	104 554 848	160 640 835	304 670 835	256 710 880	523 725 842	683 710 880	843 725 842	215 725 842
Temperature Range	≤-20°C	≤-20°C	+2°C -20°C	+2°C -20°C	+2°C -20°C	+2°C -20°C	≤-20°C	+2°C -20°C	+2°C -20°C	+2°C -20°C	+2°C -20°C	+2°C -20°C
Power (W)	97	97	87	120	115	325	270	270	253	325	305	355
Refrigerent	R 290	R 290	R 134a	R 134a	R 134a	R 134a	R 134a	R 290	R 134a	R 290	R 134a	R 134a
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Defrost	No Frost	No Frost	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual	Manual
No. of Lids / Doors	1	1	1	1	1	2	2	2	2	2	2	3
No. of Baskets	2	4	1	1	1	1	2	2	2	2	2	2
Wheels / Castors	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes

Electricals: 220V/50Hz/1 Phase

Specifications are subject to change without prior notice due to continuous product development

Ph. 022-28115983 / 9820404495 / 9930289998 / 9820461403
 Email.: info@avnt.co.in Website: www.avnt.co.in

T&S BRASS PRE RINSE UNITS & SPRAY VALVE



Deck Mount
Pre-Rinse Unit
Without F auctet



Wall Mount
Pre-Rinse Unit
Without Faucet



WALL MOUNT
PRE-RINSE UNIT
WITH FAUCETS



DECK MOUNT
PRE-RINSE UNIT
WITH FAUCETS



MIXING FAUCETS



WORKBOARD FAUCETS



MANUAL FAUCETS



SENSOR FAUCETS



GLASS FILLER

RETRACTABLE HOSE REEL AND SPRAY VALVE



Enclosed stainless steel hose reel, rear trigger water gun with swivel, 3/8" x 30' heavy-duty non-marking hose, ratcheting system, multi-fit bracket, Adjustable hose bumper and 3/8" NPT female inlet



Spray Valve Spray Valve for All Pre-Rinse Units



Open epoxy coated steel hose reel, high flow spray valve with swivel, 3/8" x 35' heavy-duty non-marking hose, ratcheting system, multi-fit bracket, adjustable hose bumper, 3/8" NPT female inlet and universal stainless steel wall mount swing bracket with reel-to-bracket mounting hardware.



Water Gun with Front trigger



JeTSpray High-Flow Spray Valve



Hose Reel Extended Spray Valve



hose reel has a high-flow spray valve rated to 300 PSI. This durable epoxy-coated hose is 50-feet long and has a 1/2-inch diameter



Glass Rinser
A practical tool and good helper for bar, pub, restaurant and hotel use.

AV&T[®]

SHOWROOM

A18, Shanti Shopping Centre,
Near Railway Station
Mira Road Thane - 401107
Mumbai.

OFFICE

D-328, Shanti Shopping Centre,
Near Railway Station
Mira Road Thane - 401107
Mumbai.

Ph. 022-28115983,

 9820461403 / 9820404495 / 9820435983

 info@avnt.co.in  www.avnt.co.in

Our Clients

CONRAD
HOTELS & RESORTS[™]

Marriott
HOTELS • RESORTS • SUITES

Radisson
HOTELS & RESORTS

Hilton
HOTELS & RESORTS

SAROVAR
HOTELS & RESORTS

H
Holiday Inn

THE
PARK
Hotels

Le MERIDIEN
HOTELS & RESORTS

THE DEN
BANGALORE

Citrus
HOTELS

Lords
HOTELS & RESORTS
Exhilarating Hospitality

ibis
HOTELS

Kyriad
HOTEL

RAMADA

FOUR
POINTS
BY SHERATON



HOTEL
ROYAL ORCHID

WYNDHAM
HOTEL GROUP

COURTYARD
Marriott

lemon tree
HOTELS

RENAISSANCE[™]
HOTELS

NOVOTEL
HOTELS, SUITES & RESORTS

GINGER
HOTELS

GOLDEN TULIP
HOTELS • INNS • RESORTS

CROWNE PLAZA[™]
HOTELS & RESORTS

Cygnett
HOTELS & RESORTS

Fairmont
HOTELS & RESORTS

HYATT
PLACE

FOUR SEASONS

aloft
HOTELS

ST REGIS

AV&T[®] GAOAN[®]
RFID LOCK

 KingSafe