



HATIMI ENGINEERING WORKS

Commercial Kitchen Manufacturer, Installation & Maintenance

COMPANY HISTORY

Hatimi Engineering Works is a reputed name in the food service industry since 1992. We design, manufacture and supply commercial kitchen equipment to the highest standards. Besides this, we also provide general fabrication, installation, and maintenance works to simplify and add value to the work of catering professionals all over Pakistan. Our design and consultancy services by experienced staff can convert your idea into an organized kitchen in no time.

OUR VISION

Customer satisfaction is our motto. Using state of the art technology, Italian valve and electrical assembly ensures the hygiene, safety, quality and time saving methods which complies with the international standards, that eventually guarantees years of dependable and smooth operation. Our products are made to meet the requirements of the toughest operations and are proved so, our equipments installed not only in Karachi but all over Pakistan.

THE FACTORY

Hatimi Engineering Works is a Pakistani company manufacturer of commercial kitchen equipment since 1990 and is located in Karachi, in the Sindh province, a strategic point for distribution. We strongly believe in “Made in Pakistan”, that is why our products are realized in the national territory

Over the years, the range of available articles has increased, with the introduction of Tilting Bratt Pans, Boiling Pans, Roti Conveyors, Mixers, and much more. The excellent balance between quality and price permits a constant development both in the national territory and worldwide, and the desire to keep on growing is our main goal. The satisfaction makes us go on to improve and propose new products able to meet today's needs.



ABOUT US

Hatimi Engineering Works is a renowned and highly esteemed organization based in Pakistan since 1990, specializing in commercial kitchen manufacturing and general stainless steel fabrication work. With a reputation for excellence and a track record of delivering superior quality products. The company's expertise lies in design, manufacturing, and installation of commercial kitchens for a wide range of businesses, including restaurants, hotels, cafeterias, and catering services.

We have a deep understanding of the unique requirements and demands of the food industry, and our team of skilled professionals work diligently to create functional and efficient kitchen spaces.

One of the key factors that sets us apart from its competitors is its unwavering commitment to using high-quality materials and employing cutting-edge manufacturing techniques.

The company sources top- grade stainless steel, known for its durability, hygiene, and corrosion resistance, ensuring that their products meet the highest standards of quality and reliability.

The team at Hatimi Engineering Works comprises highly skilled engineers, designers, and craftsmen who possess extensive knowledge and experience in the field of stainless-steel fabrication. They are well-versed in the latest industry trends and technological advancements, enabling them to create innovative and customized solutions that cater to the specific needs of each client.

Whether it's designing and manufacturing stainless steel kitchen equipment, such as countertops, sinks, shelving, or exhaust hoods, or executing larger projects involving complete kitchen installations, Hatimi Engineering Works excels in delivering top-notch craftsmanship and impeccable attention to detail. Their commitment to precision and excellence ensures that each product and project meets or exceeds client expectations.

Furthermore, Hatimi Engineering Works is renowned for its customer-centric approach. They prioritize effective communication, actively listening to their clients' requirements and collaborating closely with them throughout the entire process. This ensures that every project is tailored to the client's unique vision and operational needs.

OUR CLIENTELE

HOSPITALS +

OMI Hospital
Tabba Heart Hospital
Civil Hospital
SIUT
Saifee Hospital
Patel Hospital
Ziauddin Hospital
Isra University Hospital (Hyderabad)
Liaquat National Hospital

INDUSTRIES

Hino Pak Motors Pvt. Ltd
Pak Suzuki Motor Company
Pakistan Oil Refinery
Glaxo Welcome Pvt. Ltd
Fauji Fertilizers
Engro Foods
Automobile Corporation of Pakistan
Amreli Steels
DG Cement (Hub, Balochistan)
Toyota Indus Motors
Beltex Co.
SLM Tires
Siemens Motors
BHP Dadoo

RESTAURANTS

Burger O'Clock
Saltanat Restaurant
Arizona Grill (Karachi, Lahore, Islamabad)
Kolachi
Kababjees
Roasters
Café CZ (Chef Zakir)
Lasania Restaurant
Kaybees
Usmania Restaurant
Cravings
Karachi Foods
Food Centre
Espresso PVT LTD
Haveli
Double Cheeze
Kababjees Express
Kababjees Fried Chicken
Ginsoy
Karachi Haleem
BoviChic
Kababjees Fried Chicken

SWEETS & BAKERS

United King
Rehmat-e-Shereen
Pakistan Oil Refinery
Dilpasand
Continental Bakers
Khalid Foods
Autocom Engineering
Suaad
Ahabab Foods
Kababjees Bakers
Ambala Sweets
A-One Foods

PROJECTS

The core aim of our business is to enable our customers to find the answer to their needs each time they take a trip to their kitchen. Hatimi aims to create an environment in this industry of Kitchen equipment where there is nothing left to be altered. To accomplish this, we provide our customers with all-round services along with state-of-the-art technology incorporated in exceptional designs. Customers are provided with after sales-services as well across the country that includes technical assistance, quick help, thorough advice and premium quality spare parts.

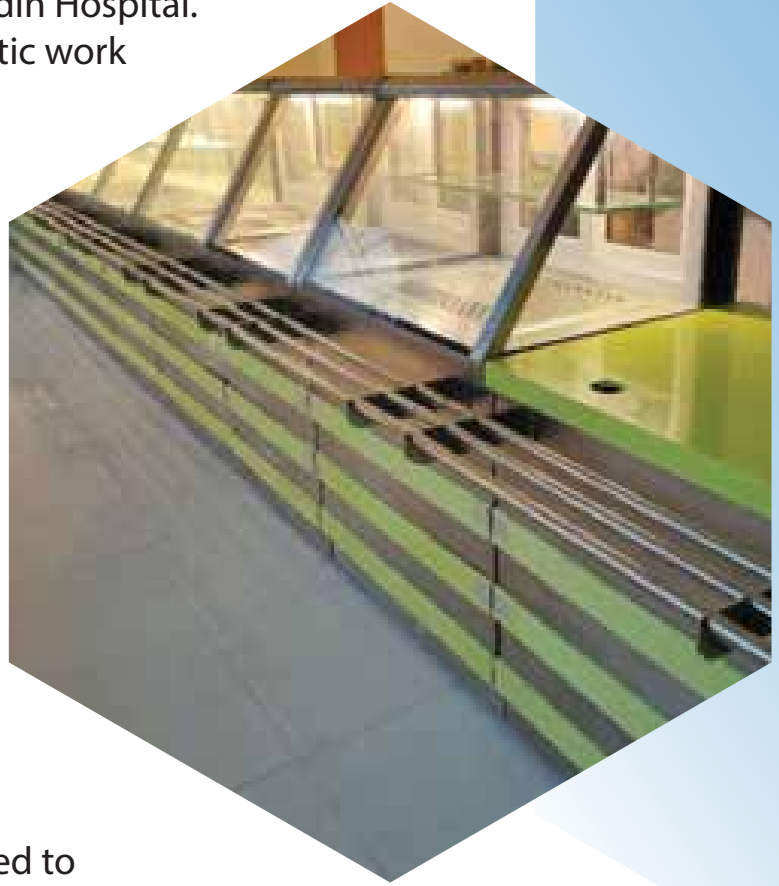
BURGER O'CLOCK

We worked day and night to complete this project on committed time. We have made our state-of-the-art equipment which includes hot plate, fryer, tables, cabinets, HVAC Exhaust and fresh Air Systems.



Dr. ZIAUDDIN UNIVERSITY, KARACHI

We have never compromised in our quality and will never do.
We are the registered vendor of Dr. Ziauddin Hospital.
We have impressed them with our cosmetic work
their directors and management are truly
satisfied with our work.



DG KHAN CEMENT, HUB

Our professional staff are trained to
provide up to mark finishing in the work.
The management of DG Khan were amazed to
see our locally fabricated products, for them it was
very hard to digest that we have worked beyond their expectations.
We have designed their Kitchen & Cafeteria.



SKILLSTON, KARACHI

Skillston, National Institute of Culinary Arts and Hotel Management, is a globally recognized institute that provides training programs in baking & pastry arts, culinary arts and hospitality management. Their owner Mr. Afzal is our regular client and they are very satisfied with our work



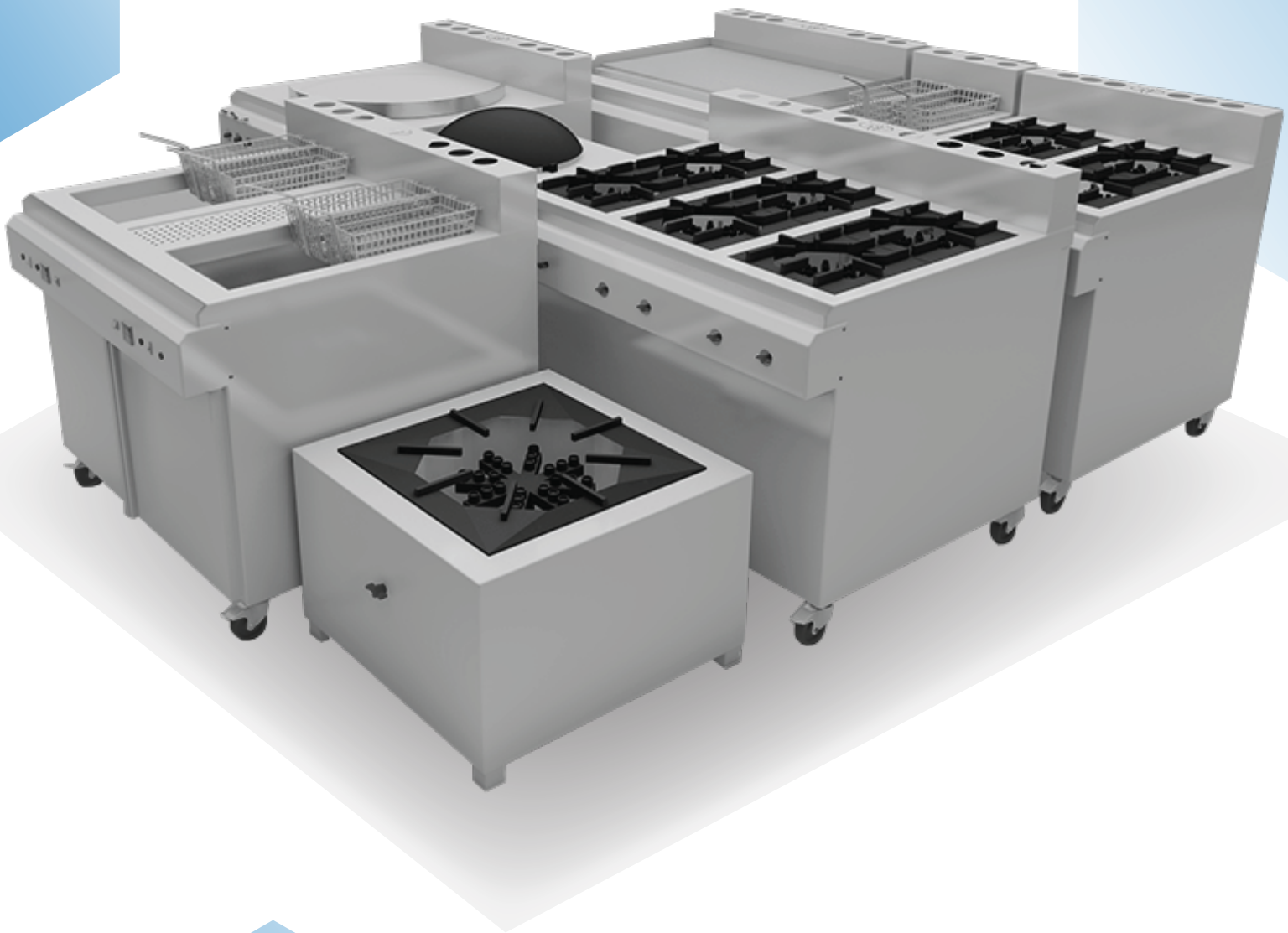
BOMBAY DRY FRUITS, KARACHI

Savor fresh & diverse culinary delights at Bombay Dry Fruits in the Domestic Departure Lounge, Jinnah International Airport Karachi. Our new hot & cold displays offer a tantalizing array for every traveler's delightful journey.



HOT EQUIPMENT

Premium range of commercial kitchen hot equipment designed for high-volume food service operations. The setup includes multiple high-efficient gas burners, flat-top griddles, deep fryers with dual basket compartments, and a specialized wok station all constructed from durable stainless steel for long-lasting performance and easy cleaning. Each unit is mounted on heavy-duty caster wheels for enhanced mobility and flexibility in busy kitchen environments. Ideal for restaurants, catering services, and industrial kitchens, this modular equipment suite ensures seamless workflow, optimal heat distribution, and maximum productivity.



Double Tank Fryer With Oil Filtration System (4 Baskets)

- Tank And Cabinet Material Stainless Steel
- Number of Tanks: 2
- Tank Capacity: 24 Litres Each
- Drain Valve
- Oil Filtration System
- Heavy-Duty Caster Wheels For Easy Mobility
- Thermostatic Control
- Dimension: 44"x34"x34"



Double Tank Fryer (4 Baskets)

- Tank And Cabinet Material Stainless Steel
- Number of Tanks: 2
- Tank Capacity: 24 Litres Each
- Drain Valve
- Heavy-Duty Caster Wheels For Easy Mobility
- Thermostatic Control
- Dimension: 44"x34"x34"



Double Tank Fryer (3 Baskets)

- Tank And Cabinet Material Stainless Steel
- Number of Tanks: 2
- Number of Baskets: 3
- Tank Capacity: 16 + 24 Litres
- Drain Valve
- Adjustable Legs Or Heavy-Duty Caster Wheels For Easy Mobility
- Thermostatic Control
- Dimension: 38"x34"x34"



Double Tank Batch Fryer

- Tank And Cabinet Material Stainless Steel
- Number of Tanks: 2
- Tank Capacity: 45 Litres Each
- Drain Valve
- Heavy-Duty Caster Wheels For Easy Mobility
- Thermostatic Control
- Dimension: 52"x34"x34"



Single Tank Fryer (2 Baskets)

- Tank And Cabinet Material Stainless Steel
- Number of Tanks: 1
- Number of Baskets: 2
- Tank Capacity: 24 Litres
- Drain Valve
- Heavy-Duty Caster Wheels For Easy Mobility
- Thermostatic Control
- Dimension: 17"x34"x34"



Donut Fryer

- Tank And Cabinet Material Stainless Steel
- Number of Tanks: 1
- Tank Capacity: 30-35 Litres
- Drain Valve
- Adjustable Legs or Heavy-Duty Caster Wheels For Easy Mobility
- Thermostatic Control
- Dimension: 20"x34"x34"



Karahi Fryer

- Highly Durable Stainless Steel Construction
- Italian Valve Assembly
- Oil Capacity: 80 Litres
- High Efficient Burners (150,000 BTU)
- Drain Valve
- Heavy Duty Casters Wheels For Easily Mobility
- Solenoid Valve
- Dimension: 36"x46"x34"



Karahi Fryer With Canopy

- Highly Durable Stainless Steel Construction
- Italian Valve Assembly
- Oil Capacity: 24 Litres
- High Efficient Burners
- Heavy Duty Casters Wheels For Easily Mobility
- Danfoss Denmark Solenoid Valve
- Round Karahi
- Dimension: 36"x32"x34"



Hot Plate

- Highly Durable Stainless Steel Construction
- Imported Anneal M/S Plate
- Italian Valve Assembly
- High Efficient Burners
- Heavy Duty Caster Wheels
- Dimension: 32"x32"x34"



Tawa

- Highly Durable Stainless Steel Construction
- Thermostatically Controlled
- M/S 12mm Anneal Plate
- Italian Valve Assembly
- High Efficient Burners
- Heavy-Duty Caster Wheels For Easy Mobility
- Dimensions: 30"x36"x34"
42"x42"x34"



Electric Cooking Range With Oven

- Stainless Steel Top 1.5mm
- Stainless Steel Body 1mm
- High Quality 12kW EGO, Germany Electric Plates
- Highly Durable Seamer Switches
- Double Jacketed Insulated Chamber for Oven
- 5 kW Imported Dry Heaters for Oven
- Thermostatic and Time Controlled Operation
- Dimension: 28"x28"x34"



Gas Cooking Range With Oven

- Highly Durable Stainless Steel Construction
- Heavy Duty Cast Iron Grills
- Italian Valve Assembly
- Thermostatically Controlled Oven Chamber
- High Efficient Burners
- Heavy Duty Casters For Easy Mobility
- Dimension: 32"x35"x34"



Cooking Range Standing

- Highly Durable Stainless Steel Construction
- S/S Square Pipe Legs
- Imported valve assembly
- Heavy Duty Cast Iron Grills
- High Efficient Burners



Standing Burner (Chinese)

- Highly Durable Stainless Steel Construction
- High Efficient Burners
- S/S Shelf 1mm
- Heavy Duty Cast Iron Stoves
- S/S Square Pipe Legs Frame Structure
- Italian Valve Assembly
- Dimension: 60"x30"x34"



Standing Burner (Pakistani)

- Highly Durable Stainless Steel Construction
- S/S Sq. Pipe 1½"x1½" Legs
- Heavy Duty Cast Iron Stoves
- Italian Valve Assembly
- High Efficient Burners
- Dimensions: 72"x30"x34"



Stock Pot

- Highly Durable Stainless Steel Construction
- High Efficient Burners
- Italian Valve Assembly
- S/S Adjustable Legs
- Heavy Duty Cast Iron Grill
- Dimensions: 24"x24"x18"
30"x30"x18", 36"x36"x18"



Broast Machine

- S/S Top 1.5mm
- S/S Body 1.2mm
- Aluminium Die-Cast Tank
- Solenoid Valve
- Italian Valve Assembly For Durability
- High Pressure Steam Valve
- Oil Capacity 16 Litres
- High Efficient Burners
- Heavy Duty Caster Wheels



Hot Case Cabinet

- S/S Top 1.2mm
- S/S Body 1mm
- Acrylic Flap Doors
- Imported Hinges
- Thermostatically Controlled
- 2 kW Imported Dry Heaters
- Humidity Controlled Chamber
- LED Lights Indicator



Hot Case Warmer

- S/S Top 1.2mm
- S/S Body 1mm
- Acrylic Flap Doors
- Imported Seamer Switches
- 1.2 kW Imported Dry Heaters
- 1.2 kW Imported Marine Heaters
- S/S Zigzag Trays
- LED Lights Indicator



Char Grill

- Stainless Steel Top 1.5mm
- Stainless Steel Body 1.2mm
- Heavy Duty Cast Iron Grills
- Heavy Duty Cast Iron Flame Blocks
- Italian Valve Assembly
- High Efficient Burners
- Heavy Duty Caster Wheels For Easy Mobility
- Dimension: 32"x32"x34"



Pulao Cooking Stove

- Highly Durable Stainless Steel Construction
- Heavy Duty Caster Wheels For Easy Mobility
- Italian Valve Assembly
- High Efficient Burners
- Dimensions: Custom Made



Chapati Stove

- Stainless Steel Body
- MS Tawa 4mm
- SS Pipe Stand
- High Efficient Burner
- Ital Valve Assembly



Katakat Tawa

- Full Heavy-Duty Stainless Steel Construction
- S/S Round Pipe Frame
- M/S Anneal 16mm Plate
- High Efficient Burners
- Italian Valve Assembly



Salamander

- Highly Durable Stainless Steel Construction
- Imported Gas Burners
- Italian Valve Assembly
- Heavy Duty S/S Grill



Tilting Bratt Pan

- Full Heavy-Duty Stainless Steel Pan Construction
Sides 14 Gauge, Bottom 8mm
- Thermostatically Controlled
- Temperature Adjustable Up To 220°C
- Mechanical Tilting Mechanism
- Capacity 100 Litres
- Heated By Means Of High Efficiency S/S Burners
- Italian Valve Assembly
- Caster Wheels For Easy Mobility



Boiling Pan

- Full Heavy-Duty Stainless Steel Construction
- Stainless Steel 1.8mm Lid
- Stainless Steel 2mm Tank
- High Efficient Burners
- Italian Valve Assembly
- Solenoid Valve
- Caster Wheels For Easy Mobility
- S/S Handle Drain Valve
- Imported Timer And Burner.
- Stainless Steel Handles For Lid



Wok Burner (Local)

- Full Heavy-Duty Stainless Steel Construction
- Italian Valve Assembly
- Commercial Heavy Duty Blower
- High Quality Blow Jet Burners
- Adjustable Legs
- Star Burner For Hot Water



Wok Burner (Imported)

- Chinese Stainless Steel Commercial Wok Burner With Induction Cooking Stove
- Adjustable Intensity Knob For Precise Control Cooking Temperature
- Double Cooling Fans And Stainless Steel Housing For Enhanced Cooling And Durability For Extended Lifespan



Roti Conveyor Plant

- Model: RC-1000
- Robust MS Outer And Inner Frames (1.2mm Thickness) With Insulation
- Capacity: Approximately 1000 Rotis Per Hour
- 26-Inch Conveyor Belt (Durable 4mm MS Belt)
- Powerful 2HP 3-Phase Motor With Inverter Drive
- Dimensions: 12ftx4ft



Charga Machine

- Models: 3 Rods, 4 Rods, 6 Rods
- Heavy Duty Rotary Motor
- Full Heavy-Duty Stainless Steel Construction
- Italian Valve Assembly
- Highly Efficient Burners
- High Quality Tempered Glass
- Brass Gear System
- High Quality Imported Caster Wheels
- Wooden Handles



Bar B Q Rotisserie

- Full Heavy-Duty Stainless Steel Construction
- Italian Valve Assembly
- Commercial Heavy Duty Blower
- High Quality Blow Jet Burners
- Heavy Duty Caster Wheels Or Adjustable Legs
- Star Burner For Hot Water



Bar B Q Pit

- Full Heavy-Duty Stainless Steel Construction
- M/S 6mm Angeethi
- Coal Box
- S/S Canopy (Optional)
- Adjustable Legs/ Caster Wheels
- Customized Dimensions



Mobile Tandoor

- Stainless Steel Outer Construction
- M/S 5mm Inside Structure
- Italian Valve Assembly
- 32 High Efficient Nozzle Burners
- Heavy-Duty Caster Wheels For Easy Mobility
- Dimension: 36"x36"



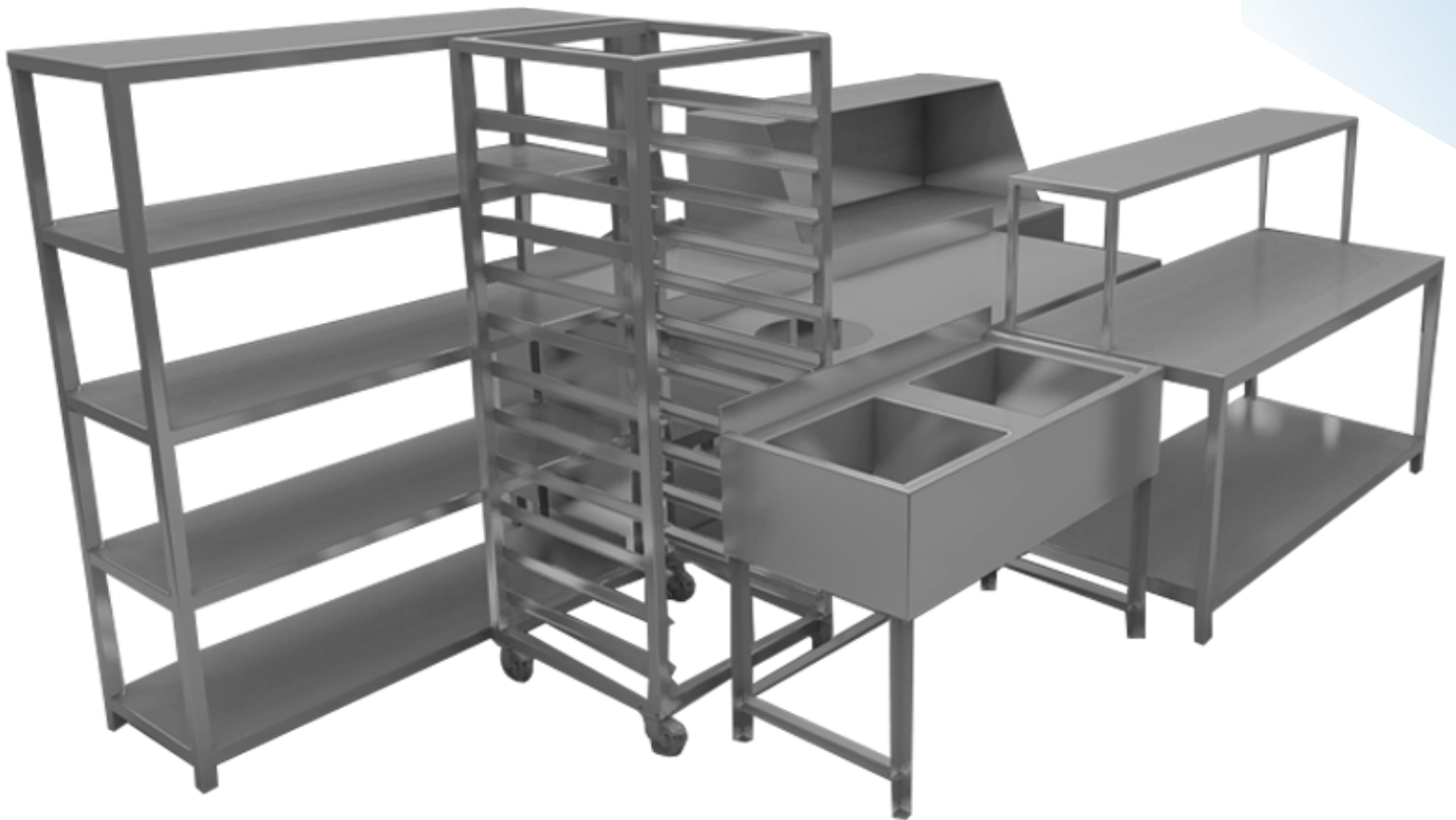
Square Tandoor

- Full Heavy-Duty Stainless Steel Construction
- Clay/MS Tandoor
- Highly Efficient Burners
- High Quality Imported Caster Wheels
- High Quality Imported Valve And Fittings
- Marble Top



PANTRY, WASHING & FOOD PROCESSING

A comprehensive selection of dishwashing and pantry equipment, expertly crafted for efficiency and hygiene in commercial kitchen environments. Constructed entirely from high-grade stainless steel, the setup includes spacious shelving units, mobile rack trolleys for tray and pan storage, double-bowl sink stations for effective washing, and sturdy preparation tables with overhead shelves for added organization. Designed to meet the rigorous demands of restaurants, hotels, and catering services, this equipment range enhances workflow, supports cleanliness, and maximizes storage and prep space within pantry and dishwashing areas.



Work Table (Top+Bottom)

- Commercial-Grade S/S Construction
- Durable And Easy To Clean
- Space-Saving Design
- Ideal For Kitchens With Limited Space
- Ample Workspace
- Provides Sufficient Room For Food Preparation
- Convenient Storage
- Integrated Storage Solutions For Organization
- Adds A Dedicated Prep Surface
- Facilitates Easy Food Storage And Access
- Adjustable Legs
- Ensures Effortless Mobility And Repositioning



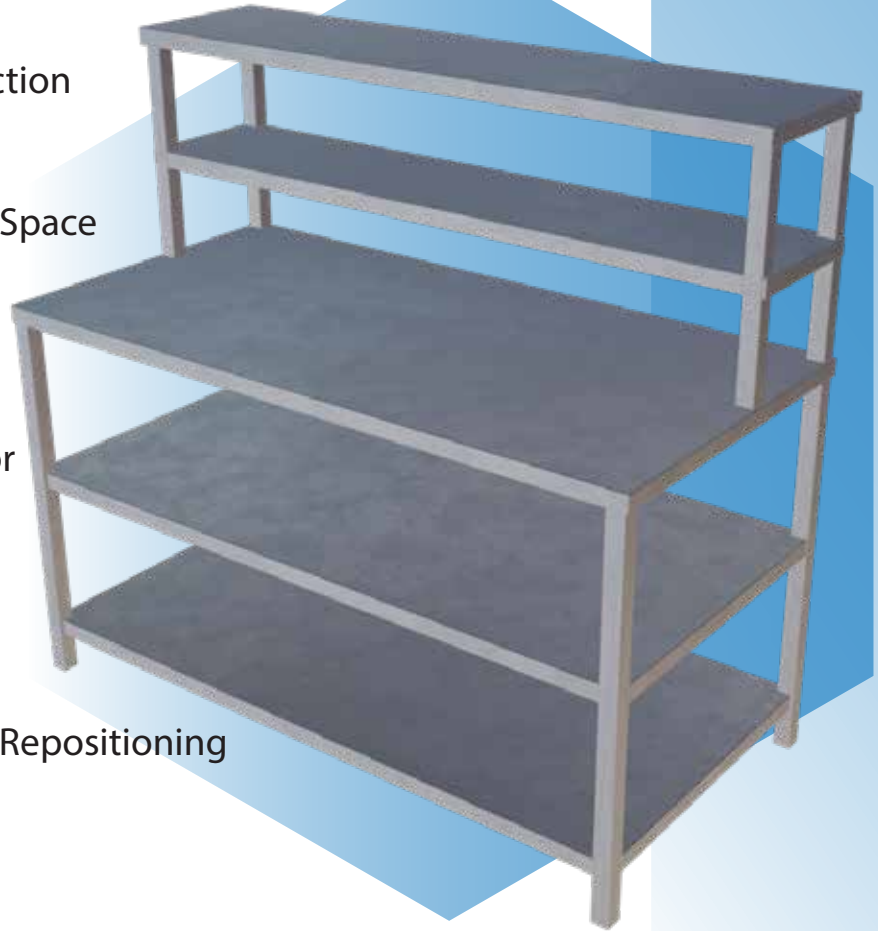
Work Table (Top+Center+Bottom)

- Commercial-Grade S/S Construction
- Durable And Easy To Clean
- Space-Saving Design
- Ideal For Kitchens With Limited Space
- Ample Workspace
- Provides Sufficient Room For Food Preparation
- Convenient Storage
- Integrated Storage Solutions For Organization
- Adds A Dedicated Prep Surface
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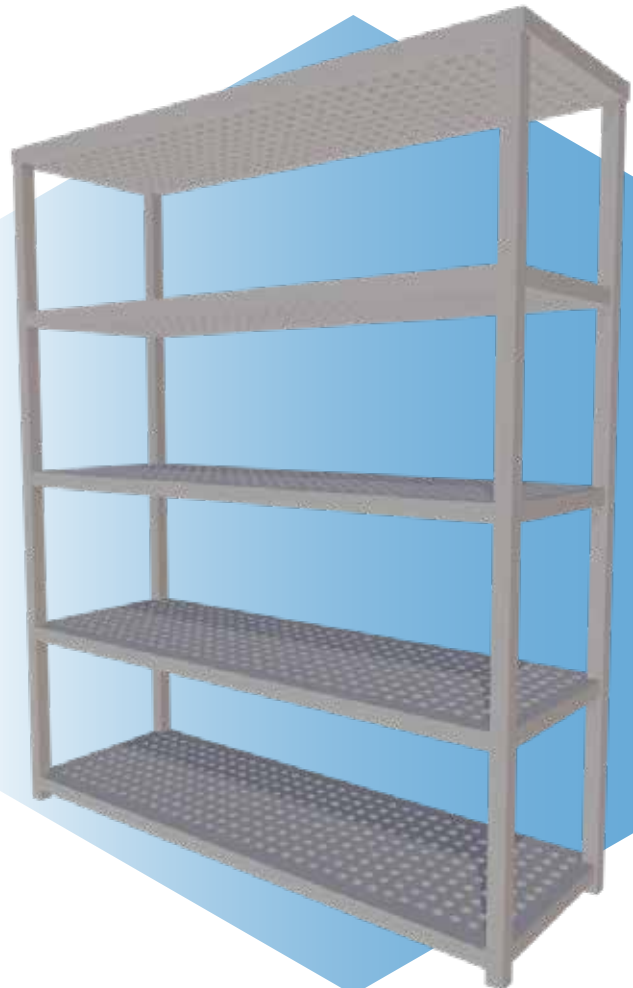
Table With Gantry

- Commercial Grade S/S Construction
- Durable And Easy To Clean
- Space-Saving Design
- Ideal For Kitchens With Limited Space
- Ample Workspace
- Provides Sufficient Room For Food Preparation
- Convenient Storage
- Integrated Storage Solutions For Organization
- Adds A Dedicated Prep Surface
- Facilitates Easy Food Storage And Access
- Adjustable Legs
- Ensures Effortless Mobility And Repositioning



Rack (Perforated)

- S/S Angle 14 Gauge
- S/S Shelves 18 Gauge
- S/S Adjustable Legs
- Perforated Sheet
- Dimensions: Custom Made



Racks

- S/S Angle 14 Gauge
- S/S Shelves 18 Gauge
- S/S Adjustable Legs
- Dimensions: Custom Made



Pera Table

- S/S Top 1.5mm
- S/S Body 1.2mm
- Material: All Stainless Steel
Anti-Corrosion
- Working Height: 34"
- Dimensions: Custom Made



Work Cabinets

- S/S Top 1.5mm
- S/S Body 1.2mm
- Material: All Stainless Steel Anti-Corrosion
- Sliding Doors
- Working Height: 34"
- Dimensions: Custom Made



Meat Mincer

- Model: MM-32, MM-22
- Construction: Galvanized Iron
- Power: 1.5 Hp, 1400 RPM
- Output: 50 Kg/Hr
- 32, 22 Number Removable Throat
- Dimension: 20"x15.5"x30.5"



Dehydrator

- Material: Stainless Steel
- Weight: 24 Kg
- Number Of Trays: 16
- Dimensions: 21"x16"x24"



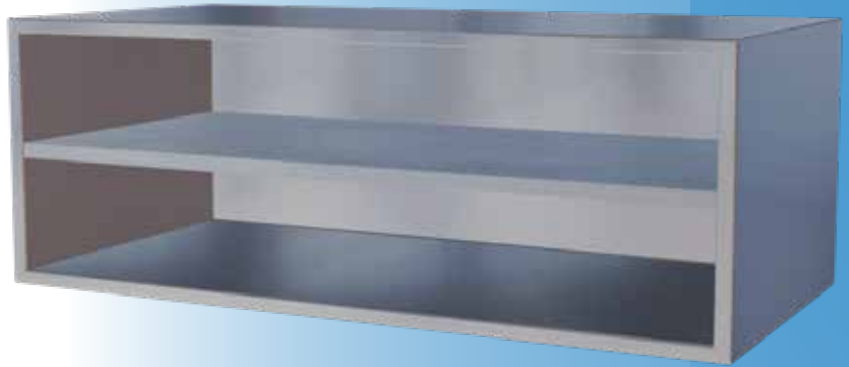
Potato Peeler

- Capacity: 15 Kg Approximate
- Dimensions: 15" Diameter, 19" Height
- Power Output: 1Hp / 750W (Single Phase)
- Complete Outer Stainless Steel Body
- Inner Mild Steel Drum 2mm
- Imported Emery (Rock) Inner Coating On Drum



Wall Mounted Cabinet

- Dimensions: Custom Made
- S/S Top 1.5mm
- S/S Body 1.2mm
- Material: All Stainless Steel
- Anti-Corrosion
- Sliding Door
- Swing Door Open



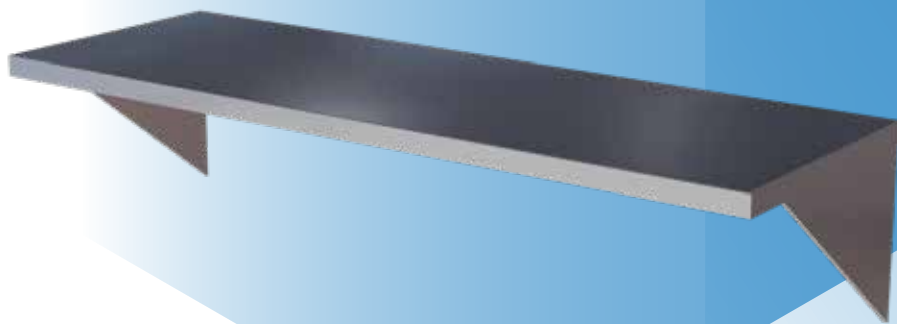
Soiled Table

- Material: Stainless Steel.
- Dimensions: Customized
- 1 Garbage Hole And Connection Table



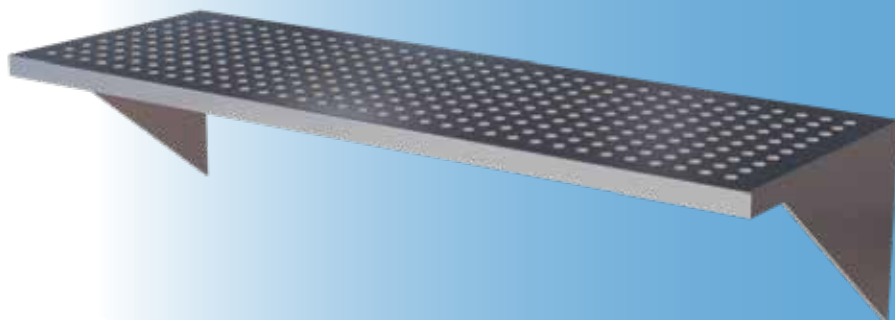
Wall Mounted Shelf

- Dimensions: Customized
- S/S Shelf 1.2mm



Wall Mounted Perforated Shelf

- Dimensions: Customized
- S/S Shelf 1.2mm
- Perforation Rack



Pot Sink

- Dimensions: Customized
- S/S 1.5mm Bowl
- S/S 1.5mm Top
- S/S Square Pipe 1½" X 1½"
- Stainless Steel Adjustable Legs



Single Bowl Sink

- Dimensions: Customized
- S/S 1.5mm Bowl
- S/S 1.5mm Top
- S/S Square Pipe 1½" X 1½"
- Stainless Steel Adjustable Legs



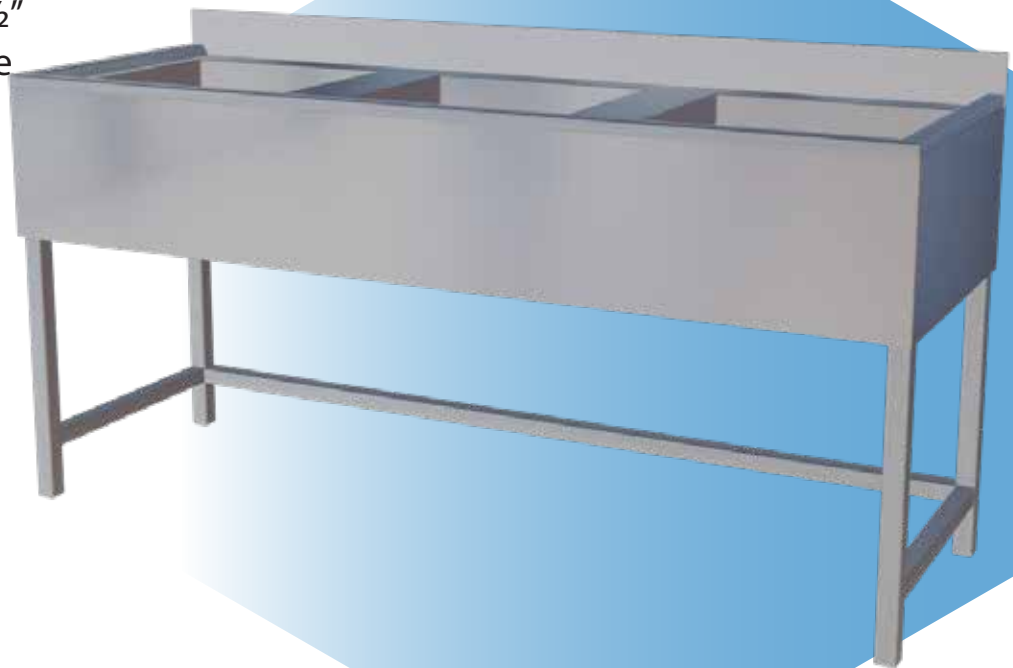
Double Bowl Sink

- Dimensions: Customized
- S/S 1.5mm Bowl
- S/S 1.5mm Top
- S/S Square Pipe 1½" X 1½"
- Stainless Steel Adjustable Legs



Triple Bowl Sink

- Dimensions: Customized
- S/S 1.5mm Bowl
- S/S 1.5mm Top
- S/S Square Pipe 1½" X 1½"
- Stainless Steel Adjustable Legs



Sink Vanity (Single Bowl)

- Dimensions: Customized
- S/S 1.5mm Bowl
- S/S 1.5mm Top
- S/S Square Pipe 1½" X 1½"
- Stainless Steel Adjustable Legs



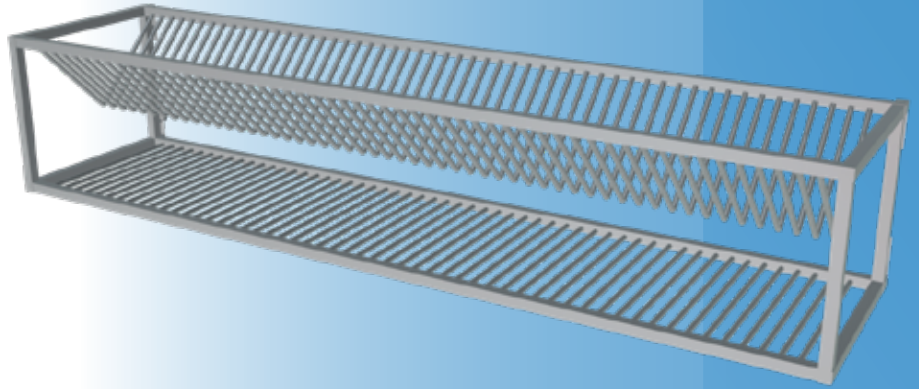
Sink Vanity (Double Bowl)

- Dimensions: Customized
- S/S 1.5mm Bowl
- S/S 1.5mm Top
- S/S Square Pipe 1½" X 1½"
- Stainless Steel Adjustable Legs



Plate Stacking Rack

- Dimensions: Customized
- S/S 1.5mm Top
- S/S Square Pipe 1½" X 1½"
- Stainless Steel



Food Warmer Trolley

- Dimension: 48"x32"x66"
- Double Jacketed SS Body 1mm
- Thermostatically Controlled Chamber
- Imported Heaters
- 20 Trays Capacity
- Bottom Storage Cabinet
- High Quality Double Jacketed Doors
- Humidity Controlled Chambers
- Heavy Duty Imported Caster Wheels



S/S Trolley

- Dimensions: Customized
- M/S Base With S/S Cladding
- Heavy-Duty Imported 5" Caster Wheels For Easy Mobility



Spice Trolley

- All Stainless Steel Construction
- Stainless Steel Square Pipes 2"x2"
- S/S Top 16 Gauge
- 12 Number Cylinder Pans Inserts
- Heavy-Duty Imported Caster Wheels For Easy Mobility



Food Carrying Trolley

- Structure: Double Walled
- Build: Outer And Inner Stainless Steel
- Bottom Storage Cabinet With Sliding Doors
- S/S Handle
- Wheels Diameter: 4"
- Capacity: 3 Nos 1/1 GN Inserts
- Tray Dimensions: 21"x13"x6"



Bussing Trolley

- S/S Pipe Structure
- S/S 1.5mm Angles
- High Quality Imported Caster Wheels For Easy Mobility



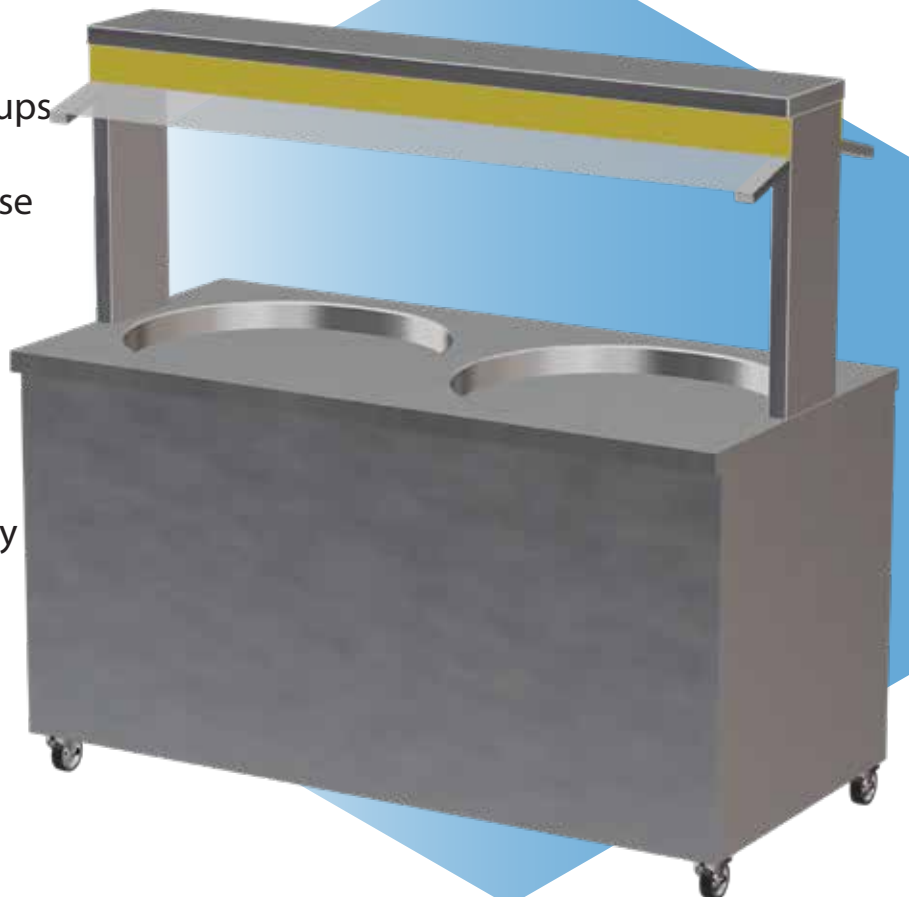
Bain Marie

- All Stainless Steel Heavy Gauge Construction
- S/S 304 Tank
- Italian Design
- Electrically Heated
- Thermostatically Controlled
- Rubber Caster Wheels For Durability



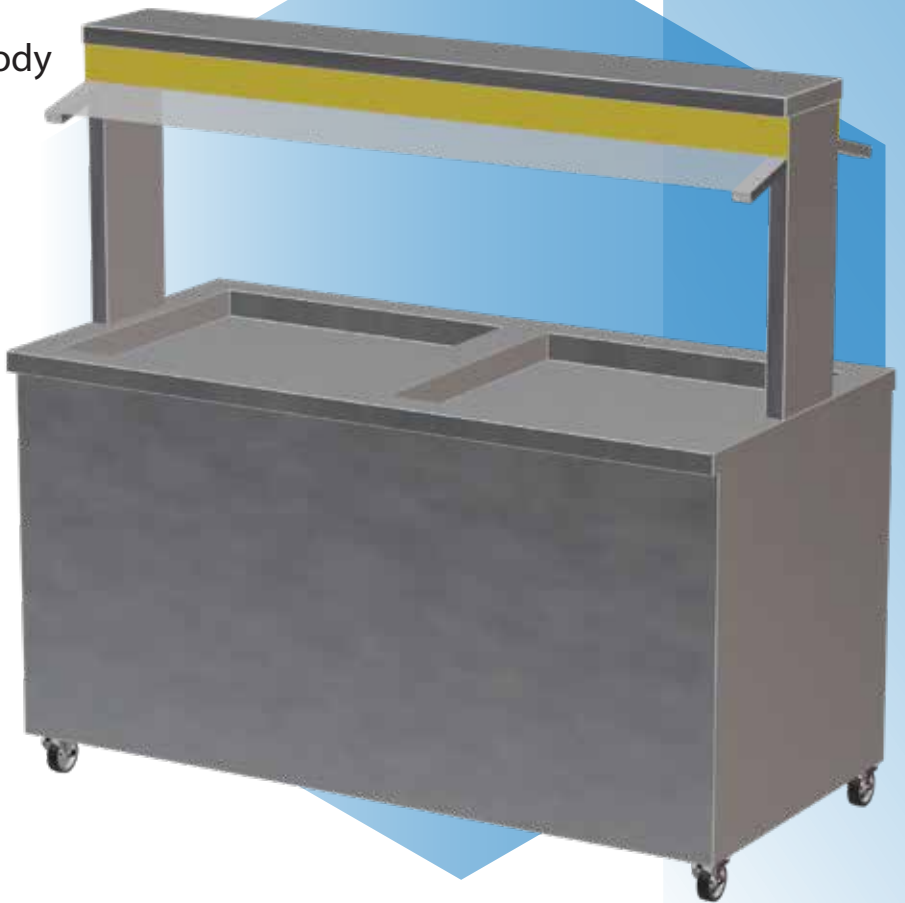
Soup Bain Marie

- Heavy-Duty Stainless Steel Construction For Durability And Hygiene
- Italian Design
- Electrically Heated To Keep Soups Consistently Warm
- Thermostatic Control For Precise Temperature Regulation
- Ideal For Buffets, Restaurants, And Catering Services
- Easy To Clean Design With Removable Compartments
- Smooth-Rolling Rubber Caster Wheels For Easy Mobility



Beverage Counter

- Heavy-Gauge Stainless Steel Body For Superior Durability
- Electrically Heated To Maintain Ideal Beverage Temperature
- Thermostatic Control For Consistent Heat Management
- Perfect For Serving Tea, Coffee, Or Hot Drinks At Events
- Easy-To-Clean Surfaces With Removable Containers
- Sturdy Rubber Caster Wheels For Smooth And Safe Mobility



Desert Counter

- Constructed With Heavy-Gauge Stainless Steel For Lasting Performance
- Electrically Heated To Gently Warm Desserts Without Drying Out
- Thermostatic Control Ensures Perfect Serving Temperatures
- Great For Puddings, Halwa, Custards, And Other Warm Desserts
- Easy-Clean Design With Removable Trays For Quick Maintenance
- Durable Rubber Caster Wheels Provide Smooth And Secure Mobility



Cutlery Table

- Stainless Steel 1.5mm Top
- Stainless Steel 1.2mm Body
- Stainless Steel Service Line
- American Style Cutlery Unit With Maximum Kitchenware Capacity
- Imported Fibre Plastic Cutlery Box On Stainless Steel Pipe Structure



Tea Urn

- Capacity: 10-30 Liters (Varies By Model)
- Material: Stainless Steel (Rust-Resistant And Durable)
- Power: 1500-3000 Watts
- Heating Method: Electric Or Manual (Gas Stove Compatible)
- Temperature Control: Adjustable Thermostat Or Auto Shut-off
- Dispensing: Easy-Flow Spout With Anti-Drip Design



COLD EQUIPMENT

A professional range of cold equipment designed to meet the rigorous demands of commercial kitchens, bakeries, and food service establishments. The collection features upright refrigerators and freezers, undercounter chillers, refrigerated prep counters, saladette units, and ice makers — all constructed from premium stainless steel for hygiene and durability. Engineered with advanced cooling technology and precise temperature control, these units ensure optimal food preservation and energy efficiency. Whether for storage, preparation, or display, this cold equipment lineup guarantees reliability, performance, and compliance with food safety standards.



Prep Chiller

- Eco-Friendly Natural R600a Refrigerant
- Electronic Controller With Digital Temperature Display
- Stainless Steel Interior & Exterior
- Ventilated Refrigeration
- Adjustable Legs For Added Support
- Automatic Defrosting And Evaporation Of Defrost Water
- Anticorrosion Treated Evaporator
- Removable Condensing Unit
- Magnetic Gaskets
- Rounded Interior Bottom Edges
- Self-Closing Door
- Operating Temperature: -2°C - 8°C
- Voltage: 220-240V/50Hz



Under Counter Chiller

- Eco-Friendly Natural R600a Refrigerant
- Electronic Controller With Digital Temperature Display
- Stainless Steel Interior & Exterior
- Ventilated Refrigeration
- Adjustable Legs For Added Support
- Automatic Defrosting And Evaporation Of Defrost Water
- Anticorrosion Treated Evaporator
- Removable Condensing Unit
- Magnetic Gaskets
- Rounded Interior Bottom Edges
- Self-Closing Door
- Operating Temperature: -2°C - 8°C
- Voltage: 220-240V/50Hz



Under Counter Chiller With Overhead Rack

- European Compressor
- Refrigerant: R-404A
- Outer Stainless Steel
- Double Insulated Jackets
- Insulated Doors
- Digital Temperature Controller
- Temperature Range: 0°C To -18°C
- No Frost Chamber
- Imported Caster Wheels



Cold Storage Room

- Condensing Unit: 4Hp Bitzer Semi-Hermetic Compressor
- Cooling Capacity: 13.53kW
- Input: 5.76 kW (Room Temperature: 5°C)
- Voltage: 380V/50Hz
- Gas: R-404A
- Digital Control Panel
- Dixell Thermostat
- Cable Protection
- Short Circuit Protection
- Over Current Protection
- Voltage Protection
- Phase Protection
- Phase Lack One Breaker For Compressor, Fan, And Heater



Chest Freezer

- Capacity: 200–500 Liters
- Cooling Range: -10°C To -25°C
- Defrost Type: Manual
- Compressor: Reciprocating/Inverter
- Interior: Aluminum Or Pcm-Coated With Wire Basket
- Power: 220V, $\sim 100\text{--}300\text{W}$
- Energy Efficient
- Features: Lockable Lid, LED Light, Wheels (Optional)



Cake Display

- Stainless Steel Interior And Exterior
- Two Layers Insulating Glass
- Fan Blowing System
- Slide Door At The Back
- Two Adjustable Shelves
- Caster Wheels For Easy Mobility
- LED Lights
- Digital Temperature Controller



Upright Freezer

- All Stainless Steel Construction
- Temperature Range: From $+2^{\circ}\text{C}$ To $+8^{\circ}\text{C}$
- Capacity: 1000 Litres
- Rigid Foam Insulation
- LED Lights With Digital Indication Display
- Heavy Duty Caster Wheels For Easy Mobility



Upright Chiller

- All Stainless Steel Construction
- Temperature Range: From $+2^{\circ}\text{C}$ To $+8^{\circ}\text{C}$
- Capacity: 1000 Litres
- Rigid Foam Insulation
- LED Lights With Digital Indication Display
- Heavy-Duty Caster Wheels For Easy Mobility



BAKERY EQUIPMENT

A premium selection of commercial bakery equipment engineered for performance, precision, and durability. The lineup includes a rotary rack oven for uniform large-scale baking, a deck oven for artisanal bread and pastry preparation, planetary and spiral mixers for consistent dough mixing, a dough divider and rounder for high-volume shaping, and a temperature-controlled proofing cabinet to ensure ideal fermentation conditions. Made from food-grade stainless steel and equipped with user-friendly digital controls, these machines are perfect for bakeries, patisseries, and food production units aiming for efficiency and quality in every batch.



Rotary Oven

- Temperature: 1°C - 400°C
- Voltage: 380V
- Weight: 800Kg
- Trays Capacity: 32
- Power Output: 3kW
- Dimension: 51"x82"x88.5"
- Oven Size: 15.5"x23.5"



Deck Oven

- Construction: Stainless Steel Outer Body
- Imported Temperature Controller
- Dimensions: 71x40x70.5mm
- Weight: 78-385 Kg
- Manual Control Panel
- Taiwan Temperature Controller
- Good Heat Insulation
- Built-In Exhaust System



Convection Oven

- Number Of Trays: 5
- Voltage: 220V/50Hz
- Power: 0.55 kW/h
- Net Weight: 190 Kg
- Constructed With Full Stainless Steel
- 201 Both Inside And Outside
- Includes A Steamer Function
- Ensures Uniform And Even Baking
- Equipped With A High-Efficiency Convection System
- Adjustable Wind Hole Size For Customizable Airflow



Proofer

- Dimension: Custom Made
- Tray Size: 24"x16"
- Temperature: 20°C - 60°C
- Voltage: 220V
- Material: Stainless Steel
- Net Weight: 53 Kg
- Number Of Trays: 16
- Humidity: 80% - 90% With Fan
- Automatically Adds Water
- Capacity: 24 Kg/h



Planetary Mixer 10L, 20L, 30L, 40L, 60L, 80L

- Speeds: 105, 180, And 408 RPM
- High Speed Motor
- Strong Transmission With Metal Gears
- Bowl Lifts With Lever And Safety Switch
- Stainless Steel Protective Guard Over The Bowl
- Safety Switch In The Guard
- Separate Start And Stop Buttons
- Cast-Iron Casing With Scratch-Resistant Coating
- Very Easy To Clean
- Net Weight: 76 Kg
- Bowl Dimensions (WxH): 315x270mm
- Unit Dimensions: 17.5" x20.5"x31.5"
- Power: 230V/50Hz/Single Phase 750W
- Colour: Heavy-Duty Grey
- Stainless Steel Dough Hook
- Stainless Steel Flat Beater
- Stainless Steel/Aluminium Whisk



Spiral Mixer 20L, 30L, 40L, 60L, 80L, 100L, 120L

- All Contact Parts Stainless Steel Construction
- Jacketed Bowls Can Be Provided For Heating/Cooling Of Products During Mixing
- Bowl Mounted On Rubber Legs For Added Stability
- Provision To Mix Products Under Vacuum For De-Aeration Purpose
- Mechanical Seal Is Provided Instead Of Stuffing Box For Shaft Sealing For Vacuum Operation
- Teflon Scrappers Are Provided To Avoid Localised Heating Or Cooling & Ensure Uniform Mixing.



Dough Divider

- Production Capacity: 30 Pcs/Min
- Weight: 288kg
- Voltage: 220V/380V
- Power: 0.75kW
- Dimension: 23"x30"x54"



Dough Sheeter

- Net Weight: 265Kg
- Body Material: Stainless Steel
- Power: 0.55kW
- Voltage: 220V
- Phase: Single
- Frequency: 50Hz
- Capacity: 7.5Kg
- Operation Type: Electric
- Controller Type: Analog
- Caster Wheels For Easy Mobility



Dough Rounder

- Production Capacity: 30 Pcs/Min, 181Kg/H
- Weight: 200kg
- Voltage: 110V/220V/380V
- Power: 1.5kW
- Dimension: 24"x26.5"x40.5"



Bread Slicer

- Voltage: 220V/230V
- Rated Frequency: 50/60Hz
- Power: 0.25kW
- Blade Quantity: 31 Pieces
- Bread Thickness: 12mm
- Weight: 71Kg
- Dimension: 29"x30"x30.5"



Proofer (Imported)

- Proofer 18 And 36 Trays
- Origin: China (Grade A+)
- Excellent Heat Insulation
- Direct Steaming
- Tray Size: 60x40 cm
- Internal And External Material Stainless Steel



RPRO Blast Freezer/Shock Freezer

- Automatic Preservation Function At The End Of Each Cycle
- With Stainless Steel Blind Doors
- Electronic Control



IMPORTED EQUIPMENT

A versatile collection of imported kitchen equipment designed to elevate performance in modern food service operations. Featuring high-quality machines such as a meat mincer, ice crusher, electric griddle, crepe maker, sandwich grill, candy floss machine, and food warmers, each unit combines robust construction with advanced functionality. Ideal for cafes, snack bars, catering services, and fast-food outlets, this assortment ensures precision, speed, and consistency in food preparation. Manufactured to international standards, these compact and efficient appliances offer reliable solutions for diverse culinary needs.



Multi Purpose Chopper

- Heavy-Duty Stainless Steel Blades For Fast And Efficient Chopping
- Multi-Functional Design: Chops, Slices, Dices, And Minces With Ease
- Powerful Motor Ensures Smooth Operation For Various Ingredients
- Compact And Ergonomic Build For Space-Saving And Ease Of Use
- Safety Interlock System And Non-Slip Base For Stable Performance
- Easy To Disassemble And Clean
- Ideal For Both Home And Commercial Use



Candy Floss Machine

- Dimension: 20.5"x20.5" x18.3"
- Capacity: 5 Ounces
- Voltage: 220V/50Hz
- Material: Stainless Steel (Bowl And Blade)
- Control Type: Push Button
- Weight: 20 Pounds (9.07 Kg)
- Heavy-Duty Motor
- Rubber Feet For Stability
- Power: 900W



Cold Juice Dispenser

- Material: Stainless Steel
- Dimensions: 20.5"x16"x27"
- Voltage: 220V
- Net Weight: 38 Kg



Cone Waffle Maker

- Heavy-Duty Stainless Steel Structure
- Cast Iron Round Plate With Teflon Coated, Non-Stick Surface
- With One Thermostatic Controller, Temperature Range From 50°C-300°C
- Table Top, Non-Slip Feet
- Independent Manual Controls That Are Energy Efficient
- With CE Certification
- Best For Restaurants, Bakeries, Coffee Shops, Cake Houses, Snack Bars



Tomato Slicer

- Power Source: By Hand
- Body Material: Stainless Steel
- Number Of Blades: 13 Blades
- Slice Quantity: 14 Slices
- Slice Thickness: 4mm
- Dimensions: 16"x8"x6"
- Net Weight: 5.18Kg



Display Warmer

- Power Consumption: 1.5kW
- Net Weight: 60Kg
- Capacity: 0.75 Litres
- Temperature Range: From 30°C-85°C
- Material: Tempered Glass And Stainless Steel
- Power Source: Corded Electric
- Comprehensive Display
- Moisturizing System
- LED Lighting
- Dimension: 48"x18.5" x24"



Electric Crepe Maker

- Stainless Steel Body Looks Luxury And Elegant, And Also Ensures That The Food Processed Is Clean
- The Bowl With Fit Capacity Is Easy To Operate
- New Powerful Gear System



Ice Crusher

- Material: ABS+Aluminum
- Output Power: 300W
- Voltage: 220V
- Frequency: 50Hz
- Ice Capacity: 320g
- Rotation Speed: 2200R/Min
- Shaving Capacity: 65Kg/H, 143 lbs/H
- Bowl Diameter: 20.5cm/8.07
Approximately
- Ice Entry Diameter: 11.5cm/4.53
Approximately
- Dimension: 16"x7"x12.5"



Hot Dog Roller

- Power: 1.8kW
- Dimension: 23.5"x16.8"x17.6"
- Voltage: 220V/50Hz
- Tray Size: 445x340mm
- Roller Quantity: 9
- Roller Length: 45cm
- Temperature Range: 50°C - 250°C
- Roller Diameter: 25mm
- Roller Distance: 12mm
- Material: Stainless Steel
- Net Weight: 16Kg



Meat Mincer

- Production Capacity: 800-1000Kg/H
- Power: 3kW
- Weight: 110Kg
- Voltage: 220V/50Hz
- Dimension: 796x594x982mm
- Detachable Head
- Material: S/S 304
- Feed Opening Size: 98x108mm
- Net Size: 3mm/5mm/9mm/15mm



Milk Shaker

- Place Of Origin: China
- Brand Name: ISSAC
- Model Number: ER-K1
- Type: Traditional/Work Top
- Certification: CE
- Capacity (Litres): 2
- Container Material: Stainless Steel
- Controls Type: Push Button
- Housing Material: Stainless Steel
- Number Of Speed Settings: 1
- Power: 160W
- Voltage: 220V
- Efficiency: 30 Cups/H
- Net Weight: 4.7Kg



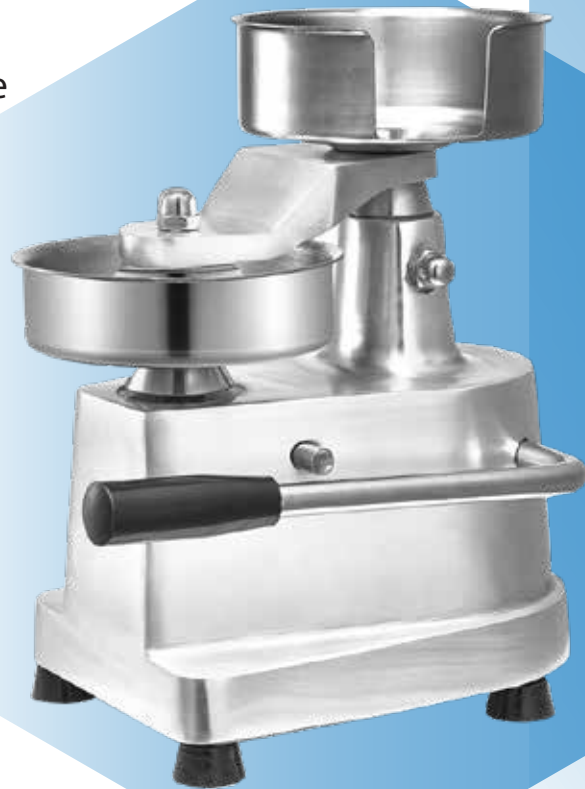
Panini Grill (Single, Double)

- Power: 220-240V/50-60Hz
- Output: 2000W
- Cool Touch Base Handle
- Adjustable Temperature
- Non-Stick Coating For Easy Cleaning
- Overheat Protection
- Thermostatically Controlled Lamp
- Lights For Power And Ready Functions



Patty Maker

- Aluminium Die-Cast And Plastic Handle
- Non-Stick Coating
- Easily Washable
- Meat Pie And Grill Board



Popcorn Cart

- Capacity: 8 Ounces
- Dimension: 24.5"x17.5"x53"
- Weight: 7.2Kg
- Material: Alloy Steel
- Tempered Safety Glass
- Electric Powered
- LED Lighted Interior



Potato Cutter

- Commercial Potato French Fries Maker
- Professional And Heavy-Duty
- Can Be Mounted On Wall Or Counter



Potato Peeler

- Model: PPJ 20 SC
- Power: 1102W - Hp 1.5
- Capacity: 20Kg 35 Litres
- Net Weight: 52Kg
- Dimensions: 640mmx760mmx1400mm
- Revolutions: 275 RPM
- Output: 340Kg/Hour
- Made From Stainless Steel
- Poly-V Belt Drive
- High Efficiency Ventilated Motors For Continuous Operation
- Stainless Steel Peeling Disc
- Patented Removable Dishwasher Safe Container And Bottom Peeling Disc (No Tools Required)
- Automatic Unloading System
- Stainless Steel Outlet Opening With Quick And Sealed Locking
- Drain Filter Option Available



Sound Proof Juicer Blender

- American Technology 36 Groups Of Intelligent Mixing
- Auto System Operation, Timing, And Finishing With Light Touch
- Two Speed Pulse Function
- Tough, Durable, And Never Rusting Japanese Steel Material Blades
- LED Display
- Intelligent Button For Unattended Operation
- Automatic Display Using Time, Remaining Time And Safety Class
- High Quality Sound-Proof Housing More Than 60% Noise Can Be Isolated
- High Security Protection, Ease Of Usage



Soup Warmer

- Colour: Black
- Construction: Built With High-Quality Black Iron And Stainless Steel
- Size: 38x38x38cm
- Gross Weight: 6Kg
- Usage: Warmer
- Capacity: 10 Litres
- Power Rating: 400W



Spice Grinder

- Voltage: 110/220V, 50/60Hz
- Power: 3000W
- Grinding Capacity: 1Kg
- Rotation Speed: 25000/Min
- Packing Size: 240mmx240mmx420mm.



Vertical Toaster

- Voltage: 110V/220V/380V
- Temperature Range: 50°C - 300°C
- Construction: Stainless Steel And Cast Iron Plate
- Removable Grease Tray
- Dimension: 55x40x45"
- Gross Weight: 45kg



Toaster

- Material: Stainless Steel Body
- Independent Dual Slot Control
- Spring Loaded 30mm Slots (Total 4)
- Removable Crumb Tray
- Capacity: 160 Slices Of Toast/Hour



Conveyor Toaster

- Power: 1.9kW/220-240V/50-60Hz
- Hourly Production: 300 - 350 Slices
- Weight: 27Kg
- Dimensions: 18"x21"x20"
- Stainless Steel Body
- Variable Speed
- Crumb Tray
- Loading Up Front And Or Behind



Vegetable Cutter

- Capacity: 50-450Kg/Hour
- Dimension: 11.6"x21.6"x16"
- Power: 0.55kW/230V
- Durable Aluminium Housing
- 5 Discs Included: Slicing 2 And 4mm, Grater 3, 4 And 7mm
- Opening For Smaller Products: 5cm
- Opening For Larger Products: 8cmx17cm
- Weight: 22.5Kg



Vertical Cutter

- Construction: Strong Stainless Steel Steel Construction
- Bowl Capacity: 5.3 Litres
- Power: 600 Watts – 0.8 Hp
- Revolutions: 1500 – 2500 Rpm
- Weight: 11Kg
- Dimension: 450x330x400mm
- Safety: Guaranteed



Char Rock Broiler

- Weight: 187lbs
- Dimension: 23.8x29.3x15.7 Inch
- Usage: Grill Hamburger, Steak, Etc
- Gas Type: Natural Gas, Liquid Propane
- Sizes: 14", 24", 36", 48", 60"



Ice Cube Maker Machine

- Model: SK-1000P
- Production: 455Kg/24H
- With Filtering Device
- Material: Stainless Steel
- Condensing Mode: Air-Cooled
- Voltage: 220V/50/60Hz
- Dimension: 30.4"x33.2"x75.5"
- Ice Storage: 170Kg
- Gross Weight: 140Kg
- Power: 2400W



Coffee Grinder

- Material: ABS + Stainless Steel
- Bean Hopper Capacity: 250g
- Grinding Chamber Capacity: 100g
- Power: 150W
- Blade Material: 304 Stainless Steel
- Voltage: 120v-240AC/50-60Hz
- Weight: 10kg



Coffee Vending Machine

- Professional Touch Screen
- Automatic Instant Coffee Coin Operated Vending Machine For Public Places
- Dimension: 23.4"x15.4"x28.8"
- Power Supply: AC 220V 50/60Hz 820W
- Voltage: AC 220V
- Heating Capability: 40 - 60°C
- Capacity Of Raw Material Bucket: 2800g+1600g
- Cup Size: 73~74mm, 6.5Oz Or 8 Oz
- Capacity Of Hot Water Tank: 2.7L
- Dimension: 12"x19.2"x25.5"
- Gross Weight: 19.8kg
- Cup Quantity: 80pcs



Coffee Machine (Single, Double, Triple)

- Function: Hot Water System
- Pressure: 9 Bars
- Housing Material: Plastic+Stainless Steel
- Power: 3500W
- Water Tank Capacity: 1.6L
- Control Mode: Semi-Automatic Control
- Capacity: 15 Litres



Sugarcane Machine

- Durable Stainless Steel Construction
- Powerful Heavy-Duty Motor (Full Load Capacity)
- 3 Smooth Rollers
- High-Quality Gearbox For Reliable Performance
- Convenient Power Switch
- 1100W, 220V/50Hz Power Supply
- Caster Wheels For Easy Mobility



Slush Machine

- Model: SC-2 Double Barrel
- Tank Capacity: 2 x 15 Litres
- Compressor: Embraco
- Power Supply: 220V/50Hz
- Power Consumption: 0.7kW/3.5A
- Refrigerant: R290
- Magnetic Drive System
- LED Tank Lights
- Net Weight: 41Kg
- Gross Weight: 45Kg
- Packing: 22"x17.6"x30.4"
- Dimension: 14.8"x18.8"x28.8"



Bone Saw

- Voltage: 220V/50Hz
- Power: 850W
- Dimension: 24.8"x20.2"x37.8"
- Weight: 44.45Kg



Butcher's Block

- Dimensions: Custom Made
- Wooden Top: Kikar Wood
- Angle: 1½" X 1½"



Butchery Table

- Construction: Wooden Top, Stainless Steel Under Shelf
- Dimensions: Custom Made
- Weight: 234 Lbs
- Rubberised Legs For Added Stability



Conveyor Dishwasher

- Material: Full Stainless Steel
- Dimensions: 635mmx750mmx1530mm
- Single Door Disinfection Cabinet
- Capacity: 100 Litres
- Ultra-High Temperature Jet For Washing Dishes
- Voltage: 220V/50Hz



Dishwasher

- Heavy-Duty Stainless Steel Construction
- Thermally And Acoustically Insulated Stainless Steel Door Incorporating Panel With Non-Drip Design
- Top And Bottom Of Inner Tank Are Deep Drawn With Chamfered Corners Which Avoids Undesired Water Spots On Clean Dish-Ware Thanks To Fast Top Water Run Off
- Wash And Rinse Water With Thermostat Regulation
- Built In Water Softener (Optional)



Hood Type Dishwasher

- User Friendly Touch Control Panel
- Stainless Steel Body, Washing And Boiler Tank
- Contains Stainless Steel Tank Filter
- Mono-Block Washing Tank With Round Corners That Is Hygienic
- 2.8 Litres Water Consumption Per Cycle
- Adjustable Detergent/Rinse Aid Time From Touch Panel
- Digital Pressure Switch For Washing Tank
- Digital Screen For Temperature And Error Displays
- Washing Temperature At 55°C - 60°C (Water Supply At A Minimum Of 2 Bar And 50°C)
- Rinsing Temperature At 80°C-85°C (Water Supply At A Minimum Of 2 Bar And 50°C)
- Dimension: 31.5"x28"x60"
- Net Weight: 110 (±5) Kg
- Gross Weight: 120 (±5) Kg
- Capacity: 1152 Plates/Hour
- Voltage: 400V/50Hz



Rack Type Dishwasher

- Made In Italy
- Output: 100 Racks/Hour
- Capacity: 1800 Plates/Hour, 3600 Glasses/Hour
- Power: 400/5/50Hz/23kW
- Rack Dimensions: 500mmx500mm
- Dimension: 1080mmx720mmx1380mm
- Electric Blower Dryer
- Power: 6kW, 600V/3



Undercounter Dishwasher

- S/S Body Including Washing And Boiler Tank
- Hygienic Washing Tank
- Capacity: 35 Racks Per Hour Capacity
- Dimensions: 50x50cm
- Consumption: 2.8 Litres Water Consumption Per Cycle
- Control Panel: Automatic And User Friendly Control Panel
- Temperature Indication On Front Panel
- 5 Selectable Washing Programs
- Saves Energy, Detergent, And Water
- Washing Arms Both Available In Stainless Steel And Reinforced Polypropylene
- Washing Temperature At 55°C - 60°C
- Water Supply At A Minimum Of 2 Bar And 50°C
- Rinsing Temperature At 80°C – 85°C (Water Supply At A Minimum Of 2 Bar And 50°C)
- On-Screen Easy To Failure Status Monitoring



Glass Washer

- Application: Hotel, Restaurant, Canteen, Coffee Bar, Kitchen
- Capacity: 16 Sets
- Housing And Inner Material SS 304
- Power: 8.5kW
- Dishwasher Capacity: 45 Racks/H
- Size: 625x634x822mm
- Net Weight: 66Kg
- Washing Method: Spray Method
- 1Hp Corrosion Resistant Pump
- Soft Start Protects Glasses And Dishes From Chipping And Breaking
- Microcomputer, Top Mounted Controls With Advanced Digital Cycle And Temperature Display
- Revolving Upper And Lower Anti-Clogging Wash Arms
- Snap In Revolving Upper And Lower Rinse Arm



Grease Trap

- Type: Passive/Automatic Grease Interceptor
- Material: Stainless Steel/FRP/HDPE
- Capacity: 20 - 100 Liters Per Minute (LPM)
- Inlet/Outlet Size: 2 To 4 Inches
- Installation: Under-Sink/
Underground/Outdoor
- Maintenance: Manual Or Self-Cleaning
- Application: Commercial Kitchens,
Restaurants, Food Processing



Soft Ice-Cream Machine

- Rated Current: 16A
- Rated Power: 2100W
- Dimension: 540x750x1320mm
- Froth Material: Cyclopentane
- Refrigerant: R22/750g
- Yield: 16-22 L/H
- Net Weight: 110kg
- Input Voltage: 220V/50Hz



VITO Machine 50, 80

- Filtration Power: 80 Litres Per Minute
- Power Consumption: 0.032 kW
(Per Cycle) 0.550kW/H
- Power Yield: 500W/115V/60Hz
- Cycles Programmable 4-10 Minutes
- Max 10 Cycles One After Another
(Then Shuts Down To Cool)
- Filtration Quality: Up To 5 μ m
- Suction Depth: Approximately
18 Inches
- Dimension: 7.5"x19.3"x7.5"
- Max Temperatures: Electrics Module
Max: 167°F. Filter And Pump Module
Max: 392°F (Filters At Normal Frying
Temperature Of 350°F)
- Material: Electrics Module, Pump
Unit, Filter Box: Stainless Steel 1.4301
- Particle Filter: Cellulose FDA-CFR 21
- All Materials Used, Are Food-Safe
- Weight: 17Lbs
- Typical Application: 1-9 Fryers 35-80 Lbs, Mix Of Fried Goods Heavy Sediment



Spiral Potato Cutter

- Extra Blade
- Made Of High Quality Stainless Steel, Rustless, And Durable
- Manual Potato Chips Making Machine
- Compact Size
- Environmental Friendly
- It Is Suitable For Radish, Cucumber, Taro, Yams, Etc



VITO Spare Oil Filters

- VITO 50 And VITO 80 Filters Are Boxed 100 Filters Per Carton
- High-Quality Filtration Starts Here
- These 96-Layer Woven Cellulose Filters Are Essential For Optimal VITO System Performance
- It Is Important To Note That These Filters Are Multi-Use
- Their Lifespan Is 2-10 Filtrations Per Filter Depending On Your Food Mix And Volume Through The Fryer



FOOD CHOPPER (3 Ltr, 5Ltr, 7Ltr)

- Power: 550W
- Material: Stainless Steel 201
- Capacity: 6L
- Weight: 30kg
- Dimension: 360x400x530mm
- Voltage: 220V/50Hz



EXHAUST SYSTEM

A high-performance commercial kitchen exhaust system, designed to ensure optimal ventilation and air purification. The setup includes durable stainless-steel hoods with integrated grease filters, powerful dual centrifugal blowers for effective air extraction, and an advanced ducting network for smooth airflow distribution. Engineered for efficiency and hygiene, this system helps remove smoke, heat, odors, and airborne grease, maintaining a clean and comfortable kitchen environment. Ideal for restaurants, hotels, and industrial kitchens, it combines robust construction with superior performance to meet rigorous commercial standards.



Exhaust Hood

- Material: Stainless Steel
- Size: As Per Design
- Airflow: As Required
- Filter: Grease Filter



Island Hood

- Material: Stainless Steel
- Size: As Per Design
- Airflow: As Required
- Filter: Grease Filter



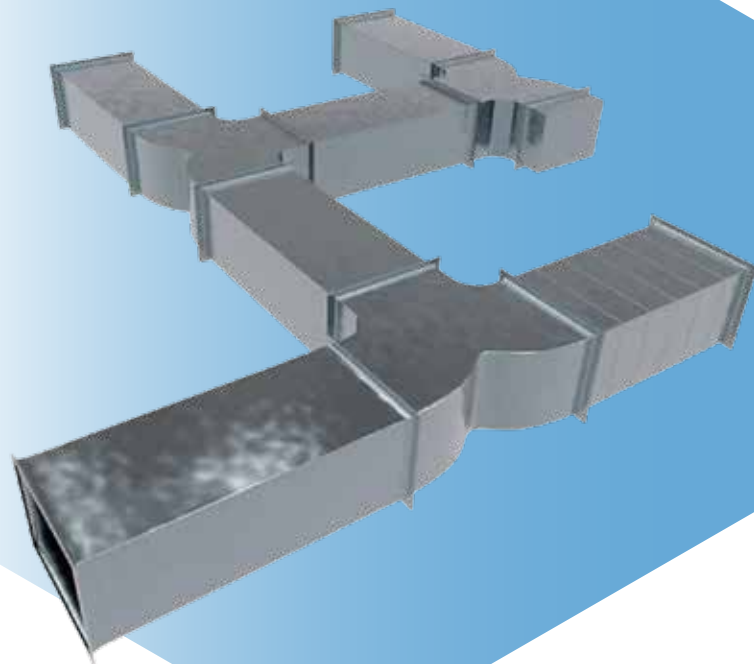
Exhaust Hood Duct

- Material: Galvanized Iron(GI)/Stainless Steel/Aluminum
- Size: As Per Design
- Shape: Rectangular Or Circular
- Airflow: As Required
- Insulation: Optional
- Connections: Flanged Or Welded



Fresh Air Duct

- Material: GI/Aluminum/PVC
- Size: As Per Design
- Airflow: As Required
- Shape: Rectangular Or Circular
- Insulation: Optional
- Filter: Optional
- Control: Manual Or Motorized Damper



Fresh Air Blower

- Type: Centrifugal/Inline Blower
- Material: Steel Or Aluminum Housing
- Airflow Capacity: 1500/1300/1100/900/700 CFM
- Motor Power: 300 - 750W
- Speed: Single Or Variable Speed
- Mounting: Wall-Mounted/Ceiling-Mounted/Inline
- Voltage: 220-240V, 50/60 Hz



Cabinet Type Blower

- Type: Centrifugal (Forward/Backward Curved)
- Airflow: 300 - 10,000 CFM
- Voltage: 220V/380V/415V
- Motor: Single Or Three Phase
- Static Pressure: 10 - 1000 Pa
- Material: Powder Coated Steel Or Stainless Steel
- Controls: Manual Or VFD Speed Control
- Mounting: Floor, Wall, Or Rack Mounted



Fresh Air Grill

- Purpose: Allows Fresh Outside Air (Ventilation)
- Material: Aluminum/Galvanized Steel/PVC
- Size: Custom Made
- Blades: Fixed Or Adjustable Louvers
- (Horizontal/Vertical)
- Finish: Powder Coated Or Anodized
- Mounting: Duct Mounted
- Airflow Direction: OneWay (External To Internal)



Grease Filter

- Material: Stainless Steel Construction
- Efficiency: $\geq 80\%$
- Dimensions: Custom Made
- Anti-Rust And Easy To Clean





OUR VISION

Customer satisfaction is our motto. Using state of the art technology, Italian valve and electrical assembly ensures the hygiene, safety, quality and time saving methods which complies with the international standards, that eventually guarantees years of dependable and smooth operation. Our products are made to meet the requirements of the toughest operations and are proved so, our equipments installed not only in Karachi but all over Pakistan.

OUR MISSION

Our philosophy at Hatimi Engineering Works is simple: our customers' success is our success. We go beyond simply fulfilling orders, focusing on providing services that truly enhance their profitability. This commitment to delivering on our promises establishes us as a trusted and reliable partner.



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