COLD STAR®

One Stop Hospitality Solution

About us

Customise
Import
Consultancy & Design
Planning
Maintenance AMC

COLDSTAR have been pioneers and leaders in the manufacturer of commercial kitchen Equipments more than a decade, Coldstar offers complete range of products on world class research and development and rich experience. COLDSTAR products incorporate leading technology and are manufactured at state - of - the - art plants in accordance with international standards.

COLD STAR, as the name suggests is formed by professionals associated in the filed creating & providing commercial solutions of refrigeration & food-service products.

COLD STAR brings to India a range of international refrigeration, freezing and food-service products to serve & provide solutions for hotels, restaurants, coffee shops, ice creams & beverages, malls, food-retail and health care segments, enabling its customer into upgrade their business.

The organization is one of the market leader in the restaurant, Industrial canteen, hospitality, Flight Catering units, Boarding Schools, Star & Budget Hotels Segment, Resorts & Corporate Sector.

Rishi Sharma
Managing Director
COLDSTAR SOLUTIONS PVT. LTD.

Client Base

RESTAURANTS

COFFEE SHOPS

SWEET SHOPS

BAKERY

HOTELS & RESORTS

ICE CREAM

OTHERS

Sales & Service Network

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COLD STAR®

Professional Chefs Deserve Professional Products

A Truly World Class range of GN Refrigeration Products. That enhance the skills of modern kitchen professionals. With Coldstar Reach inn. You say goodbye to power guzzing. Rust catching. Equipment built with AISI 304 grade stainless steel.

"WE ALSO MAKE EQUIPMENT AS PER CUSTOMER REQUIREMENT".

Stainless Steel Refrigeration equipment for Professional Kitchen

Single Temperature Reach-ins

CGN 650 TNM (New)
CGN 650N BTM (New)

CGN 1410 TNM (New)
CGN 1410 BTM (New)

Refrigerated Reach in cabinets suitable for 3 x GN 1/1sizes are built in Ss304 on the inside and outside (including the Back and bottom), with reliable Danfoss, Emerson, Aspera compressors, LED temperature display, rounded internal edges for complete hygiene, removable magnetic gasket for ease of cleaning, self closing doors with heaters to prevent condensation and come with heavy duty lockable castors. Chillers or Deep Freezers available in one, two or four door option; a choice of Static or Ventilated refrigeration; and in 500, 600, 1200 and 1410 ltr. capacities.

Product	Model	Exterior Dimension WxDxH (mm)	Volume (in ltrs.)	Design (GN Compatibility)	Net Weight (in kgs.)	No. of Doors	No. of Shelves	Temperature Range (°C)	Input Power (in watts)	Refrigerator
Reach-in Refrigerators (Ventilated Cooling)	GN 650 TNM	680x800x2010	600	2xGN 1/1	115	2	3	-2 to +8°C*	350	R134a
	GN 1410 TNM	1340x800x2010	1200	2xGN 1/1	144	4	6	-2 to +8°C*	800	R134a
Reach-in Freezers (Ventilated Cooling)	GN 650 BTM	680x800x2010	600	2xGN 1/1	124	2	3	-18 to +22°C*	750	R404a
	GN 1410 BTM	1340x800x2010	1200	2xGN 1/1	182	4	6	-28 to +22°C*	1000	R404a

Double Temperature Reach-ins

While retaining the basic of the features of the Reach in Cabinets mentioned above, these space saving Double Temperature Reach Ins come with segregated compartments for freezing and chilling. They are built with two separate compressors and temperature controllers with LED displays and are available in 600 and 12000 ltr. capacities.

GN 600 DTV

GN 1200 DTV

Product	Model	Exterior Dimension WxDxH (mm)	Volume (in ltrs.)	Design (GN Compatibility)	Net Weight (in kgs.)	No. of Doors	No. of Shelves	Temperature Range (°C)	Input Power (in watts)	Refrigerator
Double Temperature Reach in Cabinets (Ventilated Cooling)	GN 600 DTV	680x800x200	300	2xGN 1/1	150	2	4	-2°C to +8°C*	300	R134a
			300	2xGN 1/1				-18°C to +8°C*	600	
	GN 1200 DTV	1340x800x2010	600	2xGN 1/1	195	2	6	-2°C to +8°C*	300	R134a
			600	2xGN 1/1				-18°C to +8°C*	600	

Undercounters Chillers / Freezer

GN 2100 TN

GN 3100 TN

While retaining the basic of the features of the Reach in Cabinets mentioned above, these refrigerated work tables, mounted on heavy duty lockable castors, combine storage and preparation thereby enhancing the effectiveness of kitchen professional and are suitable for GN 1/1 sizes. Chillers or Deep Freezers available in 2, 3 and 4 door option.

Product	Model	Exterior Dimension WxDxH (mm)	Volume (in ltrs.)	Design (GN Compatibility)	Net Weight (in kgs.)	No. of Doors	N o. of Shelves	Temperature Range (°C)	Input Power (in watts)	Refrigerator
Undercounter Chillers (Ventilated Cooling)	GN 2100 TN	1360x700x850	282	1xGN 1/1	98	2	2	-2°C to -8°C*	235	R134a
	GN 3100 TN	1795x700x850	417	1xGN 1/1	134	3	3	-2°C to -8°C*	235	R134a

Undercounter Glass Door Refrigerator

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

GN 2100 BT

GN 3100 BT

Product	Model	Exterior Dimension WxDxH (mm)	Volume (in ltrs.)	Design (GN Compatibility)	Net Weight (in kgs.)	No. of Doors	No. of Shelves	Temperature Range (°C)	Input Power (in watts)	Refrigerator
Undercounter Freezers (Ventilated Cooling)	GN 2100 BT	1360x700x850	282	1xGN 1/1	140	2	2	-10°C to -20°C*	955	R404a
	GN 3100 BT	1795x700x850	417	1xGN 1/1	150	3	3	-10°C to -20°C*	955	R404a

Pizza and Salad Counters

Professional Prep Counters bring in a unique experience in the preparation of pizzas, salad, starters, sandwiches, desserts and more. Mounted on heavy duty lockable castors and available in 2 and 3, self closing door variants.

Product	Model	Exterior Dimension WxDxH (mm)	Volume (in ltrs.)	Design (GN Compatibility)	Net Weight (in kgs.)	No. of Doors	N o. of Shelves	Temperature Range (^{0}C)	Input Power (in watts)	Refrigerator
Pizza & Salad Counters (Ventilated Cooling)	SH 200/800	1510X800X1050	337	6xGN 1/3	155	2	2	+2^{0}C to +8^{0}C*	335	R134a
	SH 3000/800	2020X800X1050	497	10xGN 1/3	164	3	3	+2^{0}C to +8^{0}C*	495	R134a

Pizza Preparation Counters

The Saladettes come with a refrigerated display top that can take in frozen yogurt topping, salads etc. in 10 x GN 1/4 pans (not included) and come with a night cover. A two door refrigerated section underneath is handy to store additional foodstuff. The Countertop display comes with a glass sneeze guard; is equipped with its own refrigeration unit and accepts 5 GN 1/4 pans (not included).

Product	Model	Exterior Dimension WxDxH (mm)	Volume (in ltrs.)	Design (GN Compatibility)	Net Weight (in kgs.)	No. of Doors	No. of Shelves	Temperature Range (^{0}C)	Input Power (in watts)	Refrigerator
Pizza Preparation Counters (Static Cooling)	S 900	900x700x850	-	10xGN 1/4	70	2	2	+2^{0}C to +8^{0}C*	245	R134a

Blast Chillers & Shock Freezers

The Powerful Coldstar Professional Blast Chillers / Freezers are most ideal for reducing the temperature of cooked food from 900C to +30 C or -180 C rapidly thereby rendering it safe from bacterial growth and fit for ensuing storage and consumption later on. Available in 4 capacities, they are suitable for both GN 1/1 and 400x600 mm tray sizes.

Model	Exterior Dimension WxDxH (mm)	Internal Dimension WxDxH (mm)	Pan support (GN 1/1)	Pan Support (400x600 mm)	Net Wett (in kg.)	Power Supply	Refri-gerant	Temperature Drop	Input Power (in watts)	Mode of Refrigeration
D 5	800x815x1015	660x640x400	5 Sets	5 Sets	95	230V/50Hz	R404a	(+90^{0}C to +3^{0}C in 90 mins)	801	Ventilated

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Cold Star are into Manufacturing and Exporting a wide range of Commercial Kitchen Equipment, Refrigeration, Display Showcase, Bakery Equipment, Food Processing Equipment.

Chest Freezer

CSF 100

CSF 200

CSF 300

CSF 550

CSF 750

MAIN FEATURES

- CFC Free
- Re-accessed Handle and Big Hand Gripped Handle
- High Efficiency Compressor and quick Freezing
- Thick Door and Cabinet Wall
- Low Energy Consumption and Noise
- Broad Climate Design
- Wide Electrical Voltage Adaptability
- Inner Aluminium Finish
- Under Condenser at Selected Model
- Stylish Control Panel

Model No.	Cooling System	(WxDxH) inch Approx	Wheel	Product Size		Rate Loaded	No. of Basket	No. of Lids
				Lock	Defrost			
CSF 100	Dynamic	22 x 23 x 33	Yes	Yes	Manual	105	1	1
CSF 200	Dynamic	33 x 24 x 33	Yes	Yes	Manual	125	1	1
CSF 300	Dynamic	44 x 25 x 33	Yes	Yes	Manual	210	1	1
CSF 400	Dynamic	49 x 30 x 36	Yes	Yes	Manual	255	1	2
CSF 550	Dynamic	66 x 28 x 33	Yes	Yes	Manual	305	2	2
CSF 750	Dynamic	96 x 28 x 33	Yes	Yes	Manual	365	2	3

Glass Top Deep Freezer

CSGT 200

CSGT 300

CSGT 400

MAIN FEATURES

- CFC Free
- Toughened and Reflective Glass Door
- High Efficiency Compressor and Noise
- Low Energy Consumption and Noise
- Broad Climate Design
- Wide Electrical Voltage Adaptability
- PVC and Aluminium Alloy Case Frame

Model No.	Cooling System	(WxDxH) inch (Approx)	Product Size			Rate Loaded	No. of Basket
			Wheel	Lock	Defrost		
CSGT 200	Dynamic	34 x 22 x 33	Yes	Yes	Manual	150	1
CSGT 300	Dynamic	40 x 23 x 34	Yes	Yes	Manual	185	2
CSGT 400	Dynamic	53 x 26 x 33	Yes	Yes	Manual	250	2
CSGT 300 C	Dynamic	40 x 25 x 35	Yes	Yes	Manual	180	2
CSGT 400 C	Dynamic	47 x 25 x 33	Yes	Yes	Manual	230	2

Upright Cooler

CSUF 120

CSUF 200/260

CSUF 400

CSUF 600/750

CSUF 1000

Model No.	Cooling System	Product Size (WxDxH) inch	Feature & Configuration			Power (in watts)
			Shelf	Evaporator	Condenser	
CSUF - 120	Fan Assisted	20 x 23 x 34	3 Wire	Inside	Web type in compressor compartment	140
CSUF - 220	Fan Assisted	22 x 22 x 60	3 Wire	Inside	Web type in compressor compartment	200
CSUF - 260	Fan Assisted	21 x 22 x 70	3 Wire	Inside	Web type in compressor compartment	230
CSUF - 400	Fan Assisted	26 x 26 x 77	4 Wire	Inside	Web type in compressor compartment	305
CSUF - 600	Fan Assisted	37 x 25 x 78	8 Wire	Inside	2 skin in compressor compartment	405
CSUF - 750	Dynamic	45 x 26 x 78	8 Wire	Inside	2 skin in compressor compartment	440
CSUF - 1000	Dynamic	45 x 28.5 x 80	8 Wire	Fin Blade	2 skin in compressor compartment	465

Back Bar Fridge

CSBB 200

CSBB 300

Model No.	Dimension (in inch)	Effective	No. of Doors	No. of Shelf	Lock	Temperature Range Input	Compressor Power (in Watts)
CSBB 200	35x21x36	223	2	2x2	Yes	0 to 10° C	230
CSBB 300	54x21x36	335	3	2x3	Yes	0 to 10° C	320

Undercounter Refrigerator

CS 2100

CS 3100

Model No.	Dimension (in inch)	Effective	No. of Doors	No. of Shelf	Lock	Temperature Range Input	Compressor Power (in Watts)
CS 2100	54x28x34	282	2	2	Optional	+2° C to +10° C	340
CS 3100	71x28x34	417	3	3	Optional	+2° C to +10° C	340

Wine Cooler

CA 72

CS 120

Model No.	Dimension (in inch)	Refrigeration	No. of Doors	No. of Shelf	Bottle Capacity	Temp. Range Input	Power in put (in Watts)
CA 72	24x24x50	Compressor	1	4+1	72	5 to 18° C	125
CS 120	24x24x72	Compressor	1	2+1	120	5 to 18° C	140

ICE MACHINE

COLD STAR®

Manitowoc

Manitowoc the global leader in Ice Machines - a name synonymous with superior with superior technology, efficiency and reliability, producting perfect ice cubes or flakes, consistent in size and shape. Each model is designed to meet a specific requirement, enabling you to choose exactly what you need. No wonder, these rugged marvels of engineering are favourites with thousands of restaurants, clubs, pharmaceutical companies and commercial ice manufactures, the world over.

Leading brands like McDonland's, Pizza Hut, Subway, Barista, Café Coffee Day, ITC Welcome group, Crowne Plaza, Park Plaza, Fortune Hotels are just some names in our growing list of satisfied customers in India.

Regular

Hard, clear ice cube with unique "rhomboid" shape 1-1/8" x 1-1/8" x 7/8" (2.86 x 2.86 x 2.22 cm) in dimension, 32 cubes per pound of ice, maximum cooling with nearly 100% ice to water ration.

Half Dice

Hard, clear ice cube with unique "rhomboid" shape 3/8" x 1-1/8" x 7/8" (0.95 x 2.86 x 2.22 cm) in dimension, 96 cubes per pound of ice, maximum cooling with nearly 100% ice to water ration.

Under Counter design with self-contained bins

Modular Design with movable storage bins

	UG-30A	UG-50A	UG-80A	UD-240A	ID-452	MD-700A	IR-906A
Rated Capacity* (kgs./24 hrs.)	35	55	85	98	204	270	460
Width (inches)	17.7	21.6	27.5	26.0	30.0	30.0	30.0
Depth (inches)	18.7	21.6	23.6	26.5	34.0	34.0	34.0
Height (inches)	25.5	34.6	35.5	38.5	71.5	71.5	79.5
Refrigerant	R-404A	R-404A	R-404A	R-404A	R-404a	R-404A	R-404A
Storage Bin (recommended)	Built in-10 kg.	Built in-25 kg.	Built in-44 kg.	Built in-36 kg.	A 400 - 132 kg.	A 400 - 132 kg.	A570-195 kg.
Cube Type	0	0	0	0	D / HD	D / HD	D / HD

**** O - Octagon R - Regular D - Dice HD - Half Dice F - Flake**

* Capacities for all models are based on air/water temperature of 21°/10°C. Regular cube is 7% less than what is shown in the chart. EC Series capacity is based on large size cubes.

Manitowoc

COLD STAR®

Dice	Gourmet	Flake	Nugget
Hard, clear ice cube with unique "rhomboid" shape 7/8" x 7/8" x 7/8" (2.22 x 2.22 x 2.22 cm) in dimension, 48 cubes per pound of ice, maximum cooling with nearly 100% ice to water ration.	Hard, clear ice cube with unique "rhomboid" shape 1-3/8" x 1-3/8" (3.49 x 3.49 cm) in dimension, maximum cooling with nearly 100% ice to water ration.	Small, soft pieces of ice with a 73% ice to water ration. Perfect for displaying products and hand scooping into drinks	Easy to chew but hard enough to be dispensed without hand scooping, 3/8" (.95 cm) to ½"(1.27 cm) in width and length on average.

Flake Ice Machines

IR-1800A	RF-2300	RF-1200	RF-650	RF-300	RF-266
853	1039	538	312	141	83
48.0	34	34	34	30	26
34.0	26.5	60	130	34	19.7
79.5	87.6	77.6	77.6	71.9	37.5
R-404a	R-404A	R-404A	R-404A	R-404A	R-404A
A 970-323 kg	B-1100-50 kg	A-570-195 kg.	A-570-195 kg	A-570-195 kg.	Built in 27 kg.
R / D/ HD	F	F	F	F	F

* Specifications, features, models and colours are subject to change, without any prior notice, due to continuous product development.
* Features will vary from model to model. * Electrical : 230V/50Hz/Phase * Choice of imported or indigenous storage Bins available upon request.
* Height indicated is for Ice Machine * Bin, where a separate storage bin is required.

Soft Serve Ice Cream Machine

Softy Ice Cream Machine

Model	PM-818T 2+Twisht
Production capacity	16L/H
Voltage/Frequency	220V/50Hz
Input/Power	1800W
New Weight	90KG
Machine Size	520X695X680mm
Hopper	2x4.5L
Freezing Tank	2x1.7L
Compressor Refrigerant	R 410

Model	PM-825T 2+Twisht
Production capacity	25L/H
Voltage/Frequency	220V/50Hz
Input/Power	2000W
New Weight	95KG
Machine Size	540X710X780mm
Hopper	2x4.5L
Freezing Tank	2x1.7L
Compressor Refrigerant	R 410

Model	PM-818B 2+Twisht
Production capacity	18L/H
Voltage/Frequency	220V/50Hz
Input/Power	1800W
New Weight	119KG
Machine Size	540X575X13700mm

Model	PM-825B 2+Twisht
Production capacity	22-28L/H
Voltage/Frequency	220V/50Hz
Input/Power	2000W
New Weight	135KG
Machine Size	540X670X1470mm

COLD STAR®

TAYLOR®

Soft Serve Ice Cream Machine

142

161

C706

C712

With a Freezer, it is easy to make soft serve ice cream and frozen yoghurt. And the pre-mix from your chosen dairy or supplier, freeze it down and in few minutes you are ready to serve. We state-of-the-art technology produces consistent quality, draw after draw. You can choose from a range of floor models, counter top units, dual flavour models with twist capabilities in varying capacities.

Model	Type	Flavours	No. of 100 gm. servings per hour	Approx. production hourly (ltrs.)	Mix hopper capacity (ltrs.)	Freezing cylinder capacity (ltrs.)	W x D H (in inches)	Power
142	Gravity	1	93	12.4	7.6	1.4	16 x 24 x 29	1.70 kw
C706	With Pump	1	426	56.8	18.9	3.2	18 x 32 x 34	3.60 kw
161	Gravity	Twin Twist	102	102	7.6 x 2	1.4 x 2	2 x 27 x 28	2.20 kw
C712	With Pump	Twin Twist	426	426	18.9 x 2	3.2 x 2	26 x 36 x 60	7.92 kw

Compact Soft Serve Ice Cream Dispensers

B-cream is the newest and most innovative ice cream machine in the market! Extremely compact, easy to use, it makes very special ice creams and all kinds of frozen creams. Its modern design enhances your shop of café, stirs up new emotions and improves your business. Its light weight also makes it suitable for catering. To get the best results from your B-cream machine, use PreGel Tenerissimo premixes.

Variable speed 'brushless' motor
- Push button locking for bowl cover
- Tilted bowl for easy emptying
- Removable panel for condenser cleaning
- User-friendly keyboard and digital temperature display.

B-Cream 1

B-Cream 2

Model	W x D x H (in inches)	Bowl Capacity	Bowls	Weight
B-cream 1	8 x 19 x 25	6 ltrs.	1	25 kgs
B-cream 2	16 x 19 x 25	6 ltrs.	2	

Refrigerated Juice Dispensers

Bar counter dispensers equipped with a slow mixer. They are specially meant for non-carbonated beverages that, because of their thickness or their utmost need of a smooth stiring, are not suitable to be run in dispensers equipped with pump. Easy & quick to dismantle and clean. Shock proof, non-toxic polycarbonate beverage bowls of 8 ltrs. capacity with independent mixing control. Models equipped with gravity stainless steel faucet are available on request. Also available, model with a pump which creates attractive fountain effect in the bowls.

- Hermetic Compressor
- Air Cooled Condenser
- Noise Level Lower than 70dB (A)

Model	W x D x H (in inches)	No. of bowls
Jolly 8.1P	7 x 16 x 25	1
Jolly 8.2P	10 x 16 x 25	2
Jolly 8.3P	15 x 16 x 25	3
Jolly 8.4P	19 x 16 x 25	4

Frozen Drink Dispensers

Versatile dispensers for Granita and other frozen drinks such as sorbets, yoghurts, cocktails, frozen coffee & cappuccino. Being innovative & compact, their "total visual display" assure you more sales and bigger profits. Capacity of each bowl 6 ltrs. Food-grade polycarbonate bowl: unbreakable, highly transparent and easy to clean. Thermostats for soft drink mode and for overnight storage. Mixing System by patented magnetic transmission.

- Hermetic Compressor
- Air Cooled Condenser
- Noise Level Lower than 70dB(A)

Model	W x D x H (in inches)	No. of bowls	Adjustable Thermostats
Quark 1	7 x 19 x 26	1	1
Quark 2	14 x 19 x 26	2	2
Quark 3	21 x 19 x 26	3	3

Natural Juice Dispensers

Versatile counter top model for the cooling and dispensing of a variety of popular Indian drinks such as Jal Jeera, Chaah, Lassi, Aam (mango) Panna & other natural juices. Special devices allow a perfect mixing of the most delicate beverages. All parts in contact with drink are easy to disassemble for cleaning and sanitizing. Shock proof non-toxic poly carborante container of 19 ltrs. capacity.

- Hermetic Compressor
- Air Cooled Condenser
- Noise Level Lower than 70dB(A)

Model	W x D x H (in inches)	Jar Capacity
Turia 19	14 x 15 x 28	19 ltrs.

Hot Chocolate Dispensers

Elegant counter top dispenser specially suited for the mixing and dispensing of thick chocolate and other hot drinks. Beverage container made of shock proof, food grade polycarbonate with 3 ltrs. capacity that is completely removable even when full of product. Faucet can also be removed for cleaning. Thermostat for adjustable drink temperature. Comes with an overhold protector and the noise level less than 700 db(A)

Model	W x D x H (in inches)	Jar Capacity
Scirocco 3	10 x 11 x 16	3 ltrs.

Citrus Juicers Apollo

- Commercial easy to use citrus juicer with round design.
- White or chrome body, no edges or seams for easy cleaning.
- Stainless steel bowl is removable for cleaning and is dishwasher safe, ABS bowl available on request.
- Reamer and sieve are one piece to squeeze with the maximum efficiency.
- Aluminium stainless steel lever to avoid any food contract is available on request.
- Patented safety microswitch on the cone allows to activate the juicer when the product is pushed down.
- The juicer is available without microswitch as well.
- Speed control on request.

Technical Data			
Model	APOLLO	APOLLO ECO	APOLLO VV
Power (Watt)	150 - Hp 0.20	150 - Hp 0,20	150 - Hp 0,20
Power (Source)	230V/50-60Hz F+N	230V/50-60Hz F+N	230V/50-60Hz F+N
Revolution/min. (r.p.m.)	320	320	280 - 750
Net weight (kg)	3	2,5	3
Shipping (mm)	220x280x370	220x280x370	220x280x370
Gross weight (kg)	4	3.5	4

Chocolate Fountain

Bakery Equipments

Tilt-head Stand Mixers

The Artisan 5KSM 150 series stand mixer from Kitchen Aid has a 325-watt motor, 5 quart (4.8 ltr.) stainless steel bowl with ergonomic handle, pouring shield and a tilt-back mixer head design that provides easy access to bowl and beaters.

- 10 Speed Solid-State Control
- Dimension (W x D x H) : 221 x 358 x 353 mm

Planetary Mixer

B-5

B-10

B-20

B-30

B-40

Model	Voltage (V)	Power (kw)	Speed (r/min)	Volume (L)	Capacity (kg)	Dimension (mm)	Weight (kg)	Note
B5	220	0.3	1080	5.5	0.5-0.8	350x230x400	20.8	chrome wire
B10	220	0.6	148/244/480	10	2.5	470x450x600	58	chrome wire
B20G	220	1.1	197/317/462	20	5	540x490x780	83	chrome wire
B30G	220	1.5	197/317/462	25	6	570x510x810	88	chrome wire
B40F	220/380	1.5	120/187/520	35	9	650x620x1120	210	chrome wire
B60	380	2.2	82/155/326	60	25	910x730x1460	395	hand lift

S/S Whisk

S/S Bat

S/S Hook

Spiral Mixer

HS20

HS30

HS40

Model	Voltage (V)	Power (kw)	Speed (r/min)	Volume (L)	Capacity (kg)	Dimension (mm)	Weight (kg)	Note
HS20	220	0.75	185	21	8	690x380x730	110	chrome wire
HS30S	380	1.3/1.7	15/23/150/230	28	12.5	850X430X940	167	chrome wire
HS40S	380	1.2/1.8	12/24/120/240	45	20	900X500X1180	256	chrome wire
HS50S	380	2.8/3.6	12/24/120/240	66	25	1030X580X1230	275	chrome wire
HS140S	380	2.8/5.6	22/110/220	140	50	1200X735X1370	640	chrome wire

Dough Sheeters

Dough Sheeters come with special motors and work on a two-way pressing mechanism that avoids tearing of the dough whilst optimising the output. Equipped with a safety sheild, they are designed to operate safety and reliably. Options of a tabletop model and one with a pedestal,

TSP-520

LSP-520

Model	Power	Weight	Dimension (mm)	Electricals	Remarks
TSP-520	0.75 kw	250 kgs	2430x875x650	220V / 50 Hz	133 rpm / Roller Length 520 mm
LSP-520	0.75 kw	280 kgs	2430x875x1230	220V / 50 Hz	133 rpm / Roller Length 520 mm

Dough Divider

HD-36

Made in high quality stainless steel, Automatic Dough Dividers are stable, low noise machines that works on a hydraulic transmission and is capable of dividing the dough into 36 pcs. (30-100 gm) at one go. Mounted on heavy duty castors they provide the flexibility of being moved around.

Model	Power	Weight	Dimension (mm)	Electricals	Remarks
HDD-36	1.5 kw	200 kgs	520x420x1400	220V / 50 Hz	36 Pcs. (30 - 100 gm)

Bread Slicer

These compact, easy to operate, back loading machines are ideal for slicing of bread loafs in a safe and efficient manner and are suitable for any bakery. The press plate can be adjusted to suit the bread height. The machines are easy to clean, after use, so as to avoid any bacterial growth.

BS-31

BS-37

Model	Voltage (V)	Power (kw)	Blade (Qty.)	Bread Thick (mm)	Dimension (mm)	Weight (kg)
HK-BS-31	220V	0.25	31 Pcs.	12	650x740x780	71
HK-BS-37	220V	0.25	37 Pcs.	10	650x740x780	71.5
HK-BS-45	220V	0.25	45 Pcs.	8	650x740x780	72
HK-BS-53	220V	0.25	53 Pcs.	6.5	650x740x780	74

Proofer - Electric

These electric spray Proofers are designed to create appropriate proofing and fermenting environment for the dough. They provide an optimal combination of temperature and humidity - both of which can be regulated at the turn of separate knobs. Constructed in quality stainless steel, they can accommodate 13 pans. Easy to operate, safe and reliable; they are an ideal choice for any bakery.

FX 14

FX 28

Model	Power	Weight	Dimension (mm)	Electricals	Door	Capacity
FX 14	2.5 kw	51 kgs	500x760x1920	220V	1	14 Tray
FX 28	2.7 kw	71 kgs	1020x760x1920	220V	2	28 Tray

Baking Oven

Electric Oven

HEO 10B

HEO 20

HEO 40

HEO 60

Model	Dimension (mm)	Power (kw)	Voltage (V/Hz)	Inner Size (mm)	Tray Size (mm)
HEO-8B	750x600x440	4.4	220 / 50	520x520x190	/
HEO-10B	850x540x600	4.8	220 / 50	620x520x200	/
HEO-20	1250x900x580	6	380 / 220 / 50	880x690x200	40x60x2pcs
HEO-40	1250x900x920+130	12	380 / 50	880x690x200	40x60x4pcs
HEO-60	1250x900x1300+130	18	380 / 50	880x690x200	40x60x6pcs

Gas Deck Oven

HGO 20

HGO 40

HGO 60

Model	Dimension (mm)	Heat Flux (Kw/h)	Power (kw)	Voltage (V/Hz)	Inner Size (mm)	Tray Size (mm)
HGO-20	1380x910x620	9	0.1	220 / 50	880x710x210	40x60x2 Pcs.
HGO-40	1380x910x1040+130	18	0.2	220 / 50	880x710x210	40x60x4 Pcs.
HGO-60	1380x900x1510+130	27	0.3	220 / 50	880x710x210	40x60x6 Pcs.

Luxury Electric / Gas Deck Oven

STANDARD

- European quality heating element
- Each deck could be separated
- Digital Controlling Panel
- High Quality components
- Suit for tray 460 x 720

OPTION :

Colour Silver, Golden, Black for the front inside ceramic & steam function

NFD 40F/NFR 40H

Model	Voltage (V)	Power (kw)	Capacity	Dimension (mm)	Weight (kg)	Electric / Gas
NFD-40F	380	12	2 deck / 4 tray	1460x1190x1670	410	Electric
NFR-40H	220	0.2	2 deck / 4 tray	1480x1130x1650	420	Gas

Stainless Steel Work Table
60in x 30in x 32in

Vertical Freezer

Cooling Rack cum Trolley

Chillers

Bakery Mouldes

Display Showcase

Japanese Display Showcase

New Japanese Display Showcase

Single ARC Showcase

Italian Showcase

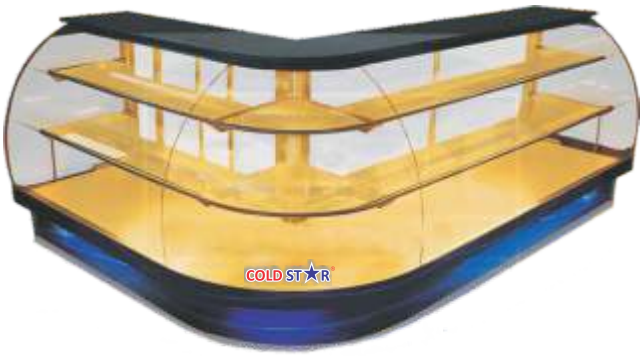
Product	Dimension (mm)	Temperature (℃)	Voltage	Material
MA640V	1200*675*1210	2-10	220V/50HZ	1.Black marble base; 2.Aspera/Danfoss compressor; 3.Air cooled system; 4.Front hollow glass with hot air; 5.Side black double hollow glass; 6.R134a refrigerant;7.2 Adjustable shelves
ME640V	1200*685*1210	2-10	220V/50HZ	1.White marble base; 2.Aspera/Danfoss compressor; 3.Air cooled system; 4.Front hollow glass with hot air; 5.Side white double hollow glass; 6.R134a refrigerant; 7.2 Adjustable shelves
M740A	1200*740*1210	2-10	220V/50HZ	1.Black marble base; 2.Aspera/Danfoss compressor; 3.Air cooled system; 4.Front hollow glass with heater; 5.Side black double hollow glass; 6.R134a refrigerant; 7.2 Adjustable shelves
G640A	1200*680*1370	2-10	220V/50HZ	1.Black marble base; 2.Aspera/Danfoss compressor; 3.Air cooled system; 4.Front hollow glass with heater; 5.Side black double hollow glass; 6.R134a refrigerant; 7.2 Adjustable shelves
QR530A	900*535*810	2-10	220V/50HZ	1.White marble base; 2.Aspera/Danfoss compressor; 3.Air cooled system; 4.Front hollow glass with heater; 5.Side black double hollow glass; 6.R134a refrigerant; 7.Adjustable shelves

CSF 42C

CSF 42S

CS 48 SS/S

CS 48 SS/C



L Type

CS M/48/60/72

CTS-31

Panaromic
CSC 408

Counter Top Showcase
CTS 36

Product	Model	No. of Shelves	Extremal Dimesnions W x D x H (in inches)	Volume Ltrs	Temperature Range	Rated Elecftrical Input	Front Glass	Distinguishing Features
Curved Glass Cold Showcase	CS 42/ CS42 SS	Base+2 Shelves	47.3x28.7x47.3	320	2~8deg.C	850 W	Heated	Available in Black Marble & Stainless steel base
Flat Glass Cold Showcase	CS 42/ CS42 SS	Base+2 Shelves	47.2x26x.8x47.2	390	2~8deg.C	850 W	Heated	Available in Black Marble & Stainless steel base
Panoramic Cold Showcase	LSC 408	4 Shelves	27.7x27.7x70.8	468	2~10deg.C	280 W	-	Stainless steel base & LED Lighting
Counter Top Cold Showcase	CTS 31	Base+1 Shelves	37.1x18.5x27.4	98	2~8deg.C	480 W	Heated	SS Casing & Compressor at Bottam

Commercial Kitchen
&
Other Equipments

Single Burner
24” x 24” x 32”

Double Burner
48” x 24” x 32”

Three Burner
72” x 24” x 32” + 4”

Four Burner
48” x 48” x 32” + 4”

Chinese Range 2+1
60” x 30” x 32” + 18”

Dosa Plate
36” x 24” 32”

Roti Plate with Puffer
36” x 24” 32”

MS Drum Tandoor

Stainless Steel Tandoor
30” x 30” x 34”

Metalic Tandoor

Bain Marie Floor Type
36” x 24” x 32” + 18”

Bain Marie Table Top
36” x 24” x 32”

Idli / Momo Steamer
54 Pcs.

Kabab / Barbecue Grill
24” x 12” x 36”

Stainless Steel Table
44” x 21” x 32”

Masala Trolley
24” x 22” x 32”

Single Sink
24”x24”x 32”

Double Sink
48”x24”x32”

Three Sink
72”x24”x32”

Pot Wash Sink
36”x36”x32”

Single Sink with Table
48” x 24” x 32”

Dish Landing Table
44”x24”x32”

Pot Rack
44” x 18” x 60”

Storage / Dish Rack
44” x 18” x 60”

Flat Bed Trolley
36”x24”

Pick Up Table
36”x24”x32”

Dish Landing with Overhead Shelf
44”x21”

Wall Shelf
44”x12”x12”

GI & SS Hood with Baffle Filter

Axial Fan

Blower

Ducting

Gasline Pipe Complete

RATIONAL

The new self Cooking Center whiteefficiency

The standard for Indian and Western Cuisine

Since we invented the combi-steamer 35 years ago, we have been driven by the ambition to provide all the chefs in the world with the best tools for hot food preparation. In pursing this aim, we have concentrated on developing solutions that combine efficiency and simplicity, support creativity, variety and guarantee consistent top quality.

Hot food preparation has lots to do with the art of creative and nutritional science and even more to do with the art of cooking.

This is why we are not simply the company for chefs: with over 250 master chefs on our books, we are also the chefs' company.

Ultimately we see ourselves primarily as innovative problem-solves, rather than simply as machine-builders. We concentrate first on the benefits and on the satisfaction of our customers and their guests.

So we occupy ourselves every day with the important details associated with cooking, and thus how to prepare excellent quality food easily and with maximum efficiency. This is what has made us the technology and market leader.

With the new SelfCooking Center whiteefficiency we are further extending this competitive edge.

Functions

- Self Cooking Control with 7 cooking modes
- Combi-Steamer Mode with 3 modes : Temperature range 30°C - 300'C
- ClimaPuls Control - humidity measured, set and regulated to one percent accuracy
- HiDensity Control - patented distribution of the energy in the cooking cabinet
- Integrated hand shower with automatic retraction system

Features

- Core temperature probe with 6-point measurement
- 350 programs with up to 12 steps.
- 3-stage variable humidification.
- 5 air speeds, programmable
- USB port

Units (Self Cooking Center/Combi Master)	Model	Model	Model
Electric and Gas			
Capacity	6x1/1 GN	10x1/1 GN	20x1/1 GN
Number of meals per day	30-80	80-150	150-300
Lenthwise Loading	1/1, 1/2,2/3, 1/3, 2/8 GN	1/1, 1/2,2/3, 1/3, 2/8 GN	1/1, 1/2,2/3, 1/3, 2/8 GN
Width	847 mm	847 mm	879 mm
Depth	771 mm	771 mm	791 mm
Height	782 mm	1042 mm	1782 mm
Water inlet	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50	DN 50
Water pressure	150-600 kPa or 0.15-0.6 Mpa	150-600 kPa or 0.15-0.6 Mpa	150-600 kPa or 0.15-0.6 Mpa
Electric			
Weight	110 kg	135.5 kg	258 kg
Connected load	11 kw	18.6 kw	37 kw
Fuse	3x16A	3x32A	3x63A
Mains connection	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
"Dry Heat" output	10.3 kW	18 kW	36 kW
"Steam" output	9 kW	18 kW	36 kW
Gas			
Weight	126 kg	154.5 kg	286 kg
Height including draft diverter	1.021 mm	1281 mm	2021 mm
Electrical rating	0.3 kW	0.39 kW	0.7 kW
Fuse	1 x 16 A	1 x 16 A	1 x 16 A
Mains connection	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
Gas supply/connection	R 3/4"	R 3/4"	R 3/4"
Natural gas/liquid gas 38/P			
Max. nominal thermal load	13 kW/14 kW	22 kW/24 kW	44 kW/48 kW
"Dry Heat" output	13 kW/14 kW	22 kW/24 kW	44 kW/48 kW
"Steam" output	12 kW/13 kW	20 kW/13 kW	38 kW/40 kW

Sandwich / Panini Gril

HEG G3

HEG G2

HEG G33

Cook perfect sandwiches, paninis, steaks or hamburgers retaining all juices and vitamins or grill fish or eggplant in the healthiest possible way.

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

Product	Model	Power	Dimensions (W x D x H in mm)	Cooking Surface (mm)
Grill	HEG G3	1.8 KW	300 x 400 x 220	218 x 230
Panini	HEG G2	2.2 KW	570 x 305 x 210	340 x 230
Double Grill	HEG G33	3.6 KW	510 x 410 x 220	495 x 230

Toaster

- Pop Up Toaster available in 4 & 6 slots.
- Conveyor Toaster available in 100, 200 & 300 slices per hr.

Product	Model	Power	Dimensions (W x D x H in mm)	Volts
4ATS	HET-4	2.2 KW	370 x 210 x 225	220 V
6ATS	HET-6	2.9 KW	460 x 210 x 225	220 V
C TOAST	HET-300	1.94 KW	368 x 418 x 387	220 V

HET-4

HET-6

HET-150/300

Fryer

HEF-081

These professional fryers are particularly suited for fast food restaurant. Suitable for frying chips, fish, onion rings in quick succession using minimal quantities oil

- 8 ltrs. tank size (4 ltrs for Junior)
- Precise bulb thermostat in stainless steel
- Heat resistant handles in baskets
- Removal parts for ease of cleaning

Model	Power	Dimensions (W x D x H in mm)	Volts
HEF 081	2 KW	217 x 400 x 320	220 V
HEF 088	3.25 KW	265 x 430 x 345	220 V
HEF 082	2X2 KW	435 x 400 x 320	220 V
HEF 62-2	2.5X2.5 KW	550 x 430 x 295	220 V

HEF-082

Model	Power	Dimensions (W x D x H in mm)	Heat Flux (Kw/h)	Capacity (L)
HGF-75	Gas	580 X 450 X 810	9	14 + 14

HGF-75

Griddle Plate

HEG-820

HEG-821

HEG-852

Model	Dimensions (W x D x H in mm)	Power (Kw)	Voltage (V/Hz)
HEG - 818	550 x 420 x 240	3	220 / 50
HEG - 820	730 x 470 x 230	4.4	220 / 50
HEG - 821	550 x 420 x 240	3	220 / 50
HEG - 822	730 x 470 x 230	4.4	220 / 50

Shawarma (Kabab Machine)

HGV-891

HGV-791

Model	Dimensions (W x D x H in mm)	Heat Flux (Kw/h)	Power (Kw)	Voltage (V/Hz)
HGV - 791	500 x 650 x 1050	/	/	220 / 50
HEV - 891	500 x 650 x 1050	13.5	0.05	220 / 50

Chicken Rotisseries

HEJ-266

HEJ-268

Model	Dimensions (mm)	Power (Kw)	Voltage (V/Hz)	Chamber Size (mm)
HEJ-266	810x600x610	4.5	220 / 50	440x125x40mmx4pcs
HEJ-268	1000x600x770	6	220 / 50	645x125x40mmx4pcs

Salamander

HES-937

HES-936

Model	Dimensions (mm)	Power (Kw)	Voltage (V/Hz)
HES-936	570 x 310 x 250	2.2	220 / 50
HES-937	800 x 450 x 460	4	220 / 50

Stone Base Pizza Oven / Pizza Oven STLL

HEP-2M

HTD-101

Model	Dimensions (W x D x H in mm)	Power (Kw)	Voltage (V/Hz)	Chamber Size (mm)
HEP-2M	590x540x370	3.2	220 / 50	400x400x105
HTD-101	890x575x420	4.0	220 / 50	576x432x200

Conveyor Pizza Oven

- Compact design with stainless steel structure.
- Top and bottom heating elements.
- With individual temperature control.
- Easy handling for front or rear discharge

Model	Power (Kw)	Dimensions (W x D x H in mm)	Working Area
PO-1120	6.3 KW	1080x555x420	560 x 385
PO-1120	6.3 KW	1380x555x420	560 x 385

HEP-12A

Convection Oven

HEO-8DB

Model	Dimensions (W x D x H in mm)	Power (Kw)	Voltage (V/Hz)	Tray size (mm)	Door Colour
HEO 6D-B	680x680x600	3.2	220 / 50	371x403x100	Black
HEO 8D-B	840x810x590	6.4	220 / 50	600x403x200	Black

Popcorn Machine

HW-P8

HP-7B

Model	Dimensions (mm)	Power	Voltage (V/Hz)	Capacity
HP-7B	560x370x680	1.44	220 / 50	8 Oz
HW-P8	900x420x740	1.9	220 / 50	8 Oz

Waffle / Cone Maker

HWB-1

HCB-861

HWB-2

Model	Dimensions (mm)	Power	Voltage (V/Hz)
HWB-1	250x450x350	0.85	220 / 50
HCB-861	250x450x350	0.83	220 / 50

Roll Counter

CS-RC

Chat Counter

CS-CC

Display Warmer

HW-827

HW-350

Model	Dimensions (mm)	Power	Voltage (V/Hz)
HW-350	350x520	0.85	220 / 50
HW-827	600x500x720	0.8	220 / 50

Snacks Trolley

Chocolate Warmer

Post Mix Beverage Dispenser

Topping Counter

Potato Peeler

- Made from AISI 304 stainless steel
- Self-Tensioning Poli-V Belt drive.
- High Efficiency ventilated motors for continuous operation.
- Stainless steel peeling disc.
- Easy to replace abrasive surface

Model	Dimensions (mm)	Power	Capacity
CS 20	710x500x1200	1/25 KW	20 Kg.

Wet Grinder

We are manufacturing wide range of conventional type commercial grinder which is used in grinding various food products. Wt Grinder is a machine used to make Idly and Dosa paste which is the most hygienic & famous South Indian food. Preparing the paste in a wet Grinder makes the food very tasty & digestible. Wet Grinders are specially designed to powder grains like Wheat, Dried Rice, Ragi, Pulse, Dry Masala, Soya Bean Flour, Rava, Maize to the consistency that you want with more ease. Capacity Available : 2 to 30 kg.

Kitchen-Pulverizer

Plate Warmer

Model	Dimensions (W x D x H in mm)	Power (Kw)	Voltage (V/Hz)	Tube	Weight
D-1	450X485X770	400	220	1	31
D-2	450X910X770	800	220	2	48

D-1

D-2

Ice Crusher

Model	Dimensions (W x D x H in mm)	Power (V)	Electricity	Circumgyrate (rpm)	Power (W)	Production (Kg/m)	Devotion (Kg)	Weight (Kg)
GT-6	350x290x430	220/50 Hz	3.5A	1400	250	1.8	About 1.5	20

Soup Kettle

Model	Dimensions (mm)	Power (w)	Voltage (V)	Weight (Kg)
TS-6000B	345x360	400 - 475	220/50Hz/1ph	4.5

Meat Slicer

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 firm-grip base.

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

TOPAZ-1

Meat Grinder

TC-22 is a durable meat grinder from Coldstar and has an all stainless steel construction. It is easy to operate & clean; confirms to international sanitation standards and comes with easy to replace, circular orifice knife and cross-blades.

- Capacity : 220 kgs / hours
- Dimension (W X D X H) : 420 x 270 x 520 mm
- Electricals : 220V / 50Hz./ 1 Ph.
- Power : 900 W
- Weight : 36 Kgs.

TX-12

TX-22

Bone Saws

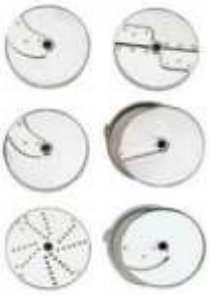
- Made from AISI 304 Stainless Steel. (for SO 2020)
- Machines of simple design, reliable and simple to use, made of anodized aluminium, shining, hygienic and rustproof.
- Complete with pressing arm, portion measuring device, 24 volt switch relay and microswitch on blade coverage.
- Easy and precise regulation of the pulley, adjustable in height and in inclination up-down or left-rights, to assume the best contact of the blade.
- Easy cleaning thanks to two construction features :
  1. All electric parts are housed in the back side of the machine.
  2. By unscrewing two handles is possible to take off blade, pulley and pulley support, so that there is a flat surface to be cleaned.

Model	SO 1650 F2	SO 1840 F2	SO 2020 Inox
Blade length (mm)	1650	1840	2020
Motor (Hp 1 - rpm)	900	Hp 1 - rpm 900	900
Pulley (mm)	210	mm 250	250
Working surface (mm)	mm 400x400	mm 460x480	480x600
Net weight (kg)	334	0.5	61
Shipping (mm)	720x570x1200	720x570x1200	760x640x1430
Gross weight (kg)	45	52	73

Vegetable Preparation Machines

The CL 50 is a popular & compact vegetable preparation machine and is suitable for 20 to 300 meals of more

- Motor base : 550W/1 Phase or 600W/3 Phase
- 1 speed, 375 rpm
- Dimensions (WxDxH) : 350x320x590 mm
- Delivered with metal bowl and lid; removable lid equipped with two hoppers-small and large
- Suggested pack of 8 discs (Ref. 1933) : Slicers 2mm, 5mm, Grater 2mm, Julienne 3x3 m; Dicing equipment : Slicer 10mm + Dicing grid 10x10mm, French fries equipment : 10x10mm (2 discs)



CL-50

Water Cooler

SS 20/20

SS 40/40

SS 40/80

SP 40/80

SS 150/150

TT

Particulars	SS 4080 SS 4080 G	SS 150150 / SS 150150 g	SP 4040 / SP 4040 G	SS 2020BG	TT (Bottled Water Dispenser)
At rated conditions	40	150	40	20	-
Glasses/ht at rated condition	200	750	200	100	-
Storage Capacity	80	150	40	20	2.8 Ltr
Rated Current	2.5	7.5	2.5	2	-
Power Input	575	1550	575	390	550 watt
Net Weight	48	70	35	30	12.5 kg
Dimensions					12x13x19

Dishwasher

Glasswashers

Suitable for those places that require washing large amounts of glasses and beer mugs.

- Accommodates 38.5 x 38.5 cm baskets.
- Low water consumption.
- Model equipped with a thermostop system that can be activated upon request to guarantee maximum hygiene.
- Thanks to the upper washing ramps, can also be used as auxiliary dishwashers when equipped with special dish baskets (optional),

Undercounter Dishwashers

They offer great versatility, ensured by two washing cycles, a fast one for lightly dirty glasses and dishes and a standard one, as well as a 34cm door opening, allowing to wash even the largest underplates. This way, no tablewear needs to be washed by hand.

- Single-phase connection with hot water supply and a three-phase connection with cold water supply, respectively.
- The Thermostop device ensures the correct temperature for rinsing. The built-in tank filter is available as an option.
- Wide range of optional baskets, which allow washing any type of tablewear in the proper way.

Hood Type Dishwahers

This model can reach 1080 dishes/hour with the standard basket and 1320 dishes/hour within the 54 x 54 cm basket (optional), which can hold up to 22 dishes.

- A wide range of accessories is available to optimise the washing area functionality, as well as a large number of special baskets to wash any type of tableware correctly.
- Easy to clean, thanks to the sophisticated construction technology such as the tank moulded in a single piece with the surface plane, placed in a frontal position to avoid the operator to “dive” inside, and equipped with a double built-in filter.
- The hygiene of your dishes is ensured by the high temperature rinsing, thanks to powerful boilers together with a thermostop control system, which prevents starting up the rinsing phase if the water temperature in the booster heater is not correct.

Rack Conveyor Dishwashers

Available in single and double tank version

Single Tank

- Single tank machine with two speeds and with a maximum productivity of 95 racks/hour.
- Water consumption is limited to 1.9 litre/rack and the special rinsing circuit conformation allows operating with a network pressure of just one bar.
- Extremely compact, this can be installed in narrow spaces and is equipped with a wide range of options (drying tunnel, steam condensation, heat recoverer) and accessories (tables, roller conveyor, curves); this way, the designers can create washing zones that are tailored to the clients’ requirements.
- Unique reversible operation direction. This means that with small and simple operations the rack feeding direction can be inverted from left to right, or right to left.

Double Tank

- Double tank machine with a maximum productivity of 160 racks/hour.
- For more details on double tank rack conveyor dishwashers, please ask for our electronic catalogue.

Expresso Coffee Machine

Tanya

Technical Data	1 group	2 group	3 group
Voltage (V)	230-400 (V)	230-400 (V)	230-400 (V)
Rated Power (W)	2900 (W)	3600 (W)	5300 (W)
Boiler capacity (ltr)	06 litres	10.5 litres)	17 litres
Dimension (WxDxH)	(490x540x520mm)	(700x540x520mm)	(940x540x520mm)
Gross weight (kg)	56 (kg)	70 (kg)	86 (kg)

Greta

Technical Data	1 group
Voltage (V)	230-400 (V)
Rated Power (W)	2900 (W)
Boiler capacity (ltr)	02 litres
Dimension (WxDxH)	(52x545x511mm)
Gross weight (kg)	52 (kg)

Perla

Technical Data	1 group	2 group	3 group
Voltage (V)	230(V)	230 (V)	400 (3ph)
Rated Power (W)	3.1 (kW)	3.9 (kW)	5.56 (kW)
Boiler capacity (ltr)	06 litres	10.5 litres)	17 litres
Dimension (WxDxH)	(550x565x560mm)	(760x565x560mm)	(1000x565x560mm)
Gross weight (kg)	55 (kg)	70 (kg)	89 (kg)

Astoria - Plus4You

Technical Data	2 group	3 group	4 group
Voltage (V)	230-400 (V)	230-400 (V)	230-400 (V)
Rated Power (W)	4400/4790 (W)	5600/6100 (W)	7100/730 (W)
Coffee Boiler capacity (ltr)	(1.2 ltr) x 2	(1.2 ltr) x 3	(1.2 ltr) x 4
Steam Boiler capacity (ltr)	08 litres	13 litres	13 litres
Width (mm)	830 (mm)	1070 (mm)	1310 (mm)
Depth (mm)	580 (mm)	580 (mm)	580 (mm)
Height (mm)	575 (mm)	575 (mm)	575 (mm)
Gross weight (kg)	74 (kg)	94 (kg)	110 (kg)

Anfim /MAC Grinder

Best

Camiano

Technical Data	Caimano	Best
Voltage (V)	230-240(V)	220-240 (V)
Rated Power (W)	60 (W)	60 (W)
Rotation per minute	800 rpm	1200 rpm
Grinding disc diameter	64 mm	54 mm
Hooper capacity (kg)	2 (kg)	1.0 kg
Dimesion (WxHxD)	(195x570x370 mm)	(145 x 380 x 240 mm)

Fully Automatic Espresso and Cappuccino coffee Machine

Technical Data	"WMF Titan 900"	"WMF 1200 S"	"WMF 1200 S"
Voltage (V)	230 (V)	230 (V)	230 (V)
Rated Power (W)	2 (kW)	2.2 (kW)	2.2 (kW)
Bean hopper capacity	250 g	500 g	500 g
Dimension (WxDxH mm)	(305 x 443 x 400 mm)	(324 x 554 x 682 mm)	(324 x 554 x 682 mm)
Max. Production / day	35 - 40 cups/day	100 cups/day	100 cups/day
Gross weight (kg)	20 (kg)	33 (kg)	33 (kg)

Coffee Machine Accessories available for your needs

Vitamix Blenders

Drink Machine Two-Speed

Vitamix XL

Blending Station

The Quiet One

Technical Data	Two Speed	Vitamix XL	T&G Blending Station	The Quiet One
Rated Power (W)	750 (W)	750 (W)	1200 (W)	1300-1500 (W)
Motor	2 HP	2 HP	2 HP	3 HP
Rotation per minute	37000 rpm	37000 rpm	37000 rpm	37000 rpm
Dimension (WxHxD)	(20.3x46x22.9 cm)	(20.3x46x22.9 cm)	(23.5x49.2x26.67 cm)	(21.6x45.7x27.2 cm)

Commercial Blender with Acoustic Enclosure

HBB 650

Tempest from Hamilton Beach is a popular workhorse that is known for powerful blending performance for fast-paced, high-colume business. It is suitable for smoothies, frozen drinks, coffee, ice cream & cut fruits and can be used with full cube ice

- 12 second Daiquiri
- 1,000 watts
- 3 HP with pulse
- 1.9 L Polycarbonate Jar
- Metal clutch
- Time/auto shutoff
- Jump cycle
- Jar pas sensor
- Wave-Action System
- Dimension (W X D X H) : 178 x 203 x 457 mm

Cold Star Heavy Duty Professional Blender

- 2L Unbreakable Polycarbonate Jar
- Variable Speed
- Multi Function
- Wet And Dry Application
- Two in One Stainless Steel Cutting Unit
- Crushing Ice in Seconds
- Premium Quality, Transport, Virtually Unbreakable Polycarbonate Container
- Precision Technology
- Double Protection : Overload Reset Button On Machine & Thermo Switch Protection on Motor.

HBB 250

COLD STAR®

One Stop Hospitality Solution

COLDSTAR SOLUTIONS PVT LTD.

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