



MAKE NEXT GENERATION CATERING EQUIPMENT YOURS



SPL-26, 2nd Stage,
Jigani Industrial Estate,
Anekal Taluk, Jigani,
Bengaluru-560105 , INDIA
+91-80-2976 6556
+91 98448 86158
+91 89712 98150
info@artikelinox.com



www.artikelinox.com



ARTIKEL[®]
INOX
makes everything better



SCAN THE CODE TO
DOWNLOAD E-CATALOGUE



OUR HERITAGE

The ARTIKEL INOX is a professional and experienced company manufacturing stainless steel products and equipment for the catering and the food services.

ARTIKEL INOX has been part of the Power Tech Laser, the leading nationwide laser based Industry.

Having decades of experience in building Commercial kitchen equipment, and we Focus evolving professional styles and innovational technologies, ARTIKEL INOX offers complete solution for all kind of Catering: Hotels, restaurants, Cafeteria and bar, we will tailor our service to the client budget and requirements.

Dedicated to delivering product and service excellence, ARTIKEL INOX business model and equipment portfolio have been created to respond to its customers' requirements to deliver ever-greater levels of quality and value its highly trained and dedicated team of engineers using their analytical skills, practical experience and creative talents to provide leading edge and commercially astute solutions.

ARTIKEL INOX is an established brand, well known in India for the quality and reliability of its equipment. Artikel Inox kitchens are built for life and designed on first-hand experience, through listening to customers' needs and by working alongside chefs.

ARTIKEL INOX designs and manufacture of commercial kitchen equipments, with the aim of

- Delivering quality Equipment
- Technology Oriented
- Cost Effective
- Optimizing Efficiency

We hope ARTIKEL INOX will become an important part of your world.



PRODUCTION AND CERTIFICATIONS



CNC LASER CUTTING

These machines can bore, with maximum precision, holes whose diameter is smaller than the thickness of the sheet metal undergoing machining. Furthermore, owing to cutting speed and to the possibility of unsupervised operation, a reduction in production time and in the cost of labour are obtained. The optimisation of the quantity of material used, and the ensuing cost reduction, are guaranteed through careful programming and through the computerised "nesting" system, which maps the particulars in order best to exploit the sheet's dimensions.



CNC PRESS BRAKE

ARTIKEL INOX also includes CNC bending machines, characterised by extreme and consistent angular precision along the entire length of the bend. In addition, the great speed of the axis diminishes production time, and consequently the cost.



PNEUMATIC SYSTEM FOR ASSEMBLY

Pneumatic system and tools are used as these equipment are portable, highly flexible, fast, efficient, reliable and safe to use.

CERTIFICATE OF REGISTRATION

GMSQR Certifications Pvt. Ltd. has assessed the Quality Management System of

ARTIKEL INOX

No. SPL 26, 2nd Stage, Jigani Industrial Estate,
Anekal Taluk Jigani, Bengaluru Urban - 560106, Karnataka State, India.
[Hereinafter called the organization] and hereby declares that
Organization is in conformance with

ISO 9001:2015

Quality Management System

This registration is in respect to the following scope

Manufacture and Supply of Stainless Steel Products and Equipment for the Catering and the Food services

*This Registration is granted subject to the system rules governing the
Registration referred to above, and the Organization hereby covenants with
the Assessment body duty to observe and comply with the said rules.*


 Certification Manager



This Certificate is issued in accordance with standard procedure for certification registration and valid only until the date of the expiry or earlier if so advised in writing to the certified organization by GMSQR Certifications Pvt. Ltd. It is issued subject to the continued availability of access at any time and without notice to the above named organization's premises for the purpose of the assessment and surveillance related to the standard specified above and GMSQR Certifications Pvt. Ltd. term and conditions. This certificate is the property of GMSQR Certifications Pvt. Ltd. and whenever required can be recalled.



The validity for the certificate is dependent upon ongoing surveillance
The use of the AIAD-BAR accreditation symbol is in respect to the activities
covered by the Accreditation Certificate No. AIAD-BAR-011413-1

GMSQR Certifications Pvt. Ltd.
Accreditation by American International Accreditation Organization, Inc.
and Bureau of accredited Registrars (AIAD-BAR)
155 North Santa Cruz Avenue Unit E-144 Los Gatos, CA 95030
www.aiad-bar.org , www.gmsqr.com

Initial Registration Date	: 01.06.2018	Valid until	: 01.06.2021
Issued Date	: 12.05.2020.	Ref. No.	: AI/QMS/MKS/02/632



Q201800682



CUPBOARDS / CABINETS

STATIC PREPARATION **P12**



WALL CABINETS AND SHELVES

STATIC PREPARATION **P20**



SHELVING SYSTEM AND TALL CABINETS

STATIC PREPARATION **P22**



EXHAUST SYSTEMS

P32



COFFEE AND BAR LINE

P40



COOKING EQUIPMENTS

P44



WORK TABLE / TABLE ON LEGS

STATIC PREPARATION **P8**



SINKS

STATIC PREPARATION **P14**



FISH MARKET LINE

P26



WASHING SYSTEMS (DISHWASHER)

STATIC PREPARATION **P18**



BAIN MARIE'S & DROP INS

SELF SERVICE LINE **P28**



TROLLEYS

P34



REFRIGERATED CABINETS & COUNTERS

P52



ACCESSORIES

P54



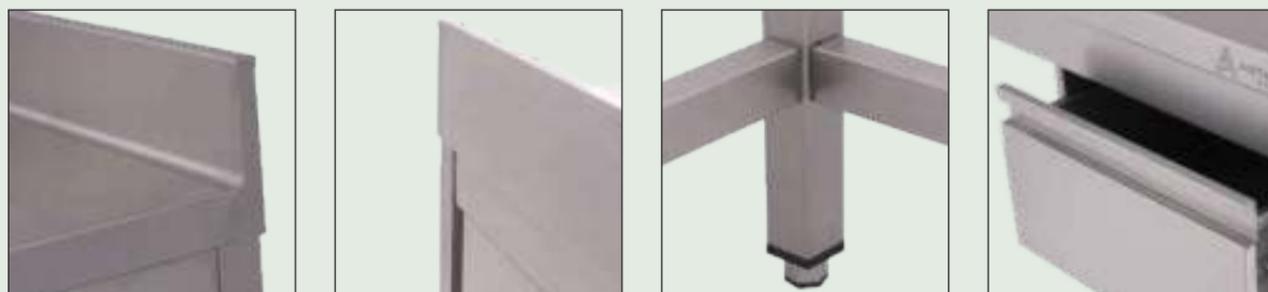
ARTIKEL[®]
INOX
makes everything better

WORK TABLE ON LEGS

STATIC PREPARATION



- Stainless steel AISI 304 18/10, #4 finish.
- Solid reinforced sound deadening work top with front radius edge, Thickness: 40mm.
- Splash back height 100mm, Thickness: 20mm.
- Reinforced stainless steel Lower shelf, Thickness: 40mm.
- Stainless steel Square legs with 40x40 mm fitted with adjustable feet
- Stainless steel with polyamide imported adjustable feet, with anti-skid on the underside, adjustable until 70 mm.
- A number of different worktops can be installed on it. These include stainless steel tops, stainless steel tops with a splashback, white 25 mm polyethylene tops, and polyethylene tops with a splash back. They are also available 1.5 mm stainless steel thick with wide round edge used for baking and pastry-making purposes, in laminated timber and in granite.
- The drawers slide on 1/1 GN size stainless steel guides with bearings , Built in handle for drawers(Optional)
- Stainless Steel 30x30 mm Sq.Tube cross bracing



- 1 Table on legs with lowershelf and splashback
- 2 Table on legs with frame on 3 sides and splashback
- 3 Granite Table with lowershelf
- 4 Table on legs with 2 lowershelf

OVEN BASE TABLE

STATIC PREPARATION



- Stainless steel AISI 304 18/10, #4 finish.
- Solid reinforced sound deadening work top with front radius edge, Thickness: 40mm.
- Reinforced stainless steel Lowershelf, Thickness: 40mm.
- Stainless steel with polyamide imported adjustable feet, with anti-skid on the underside, adjustable until 70 mm.
- Oven bases have square legs of 40x40 mm with an adjustable foot and have a rack with six pairs of guides. Version "G" is used for gastronorm trays while version "E" is used for 600x400 euronorm trays.

CUPBOARDS / CABINET TABLES

STATIC PREPARATION



- Stainless steel AISI 304 18/10, #4 Finish
- Sliding doors with nylon ball-bearings and self-blocking closing
- The doors are doubled-panelled and insulated (heated cabinet)
- Veneered and sound-proof working-shelf
- Reinforced and anticut backplash h 100 mm
- Double thickness slideways, anticut
- Reinforced adjustable middle shelf with double skin thickness with anticut boards
- Adjustable stainless steel feet, adjustable 100 to 155 mm.
- Temperature controlled by digital controller with ON/OFF switches 0°-90°C (Heated Cabinet)
- Heating through ventilated resistance 2000W 230Volt single-phase (Heated Cabinet)
- The table is heated using a single-phase tubular heating element of 2000W 230Volt single-phase housed inside the cabinet. In the ventilated version, air is circulated by one or two cross flow fans
- The cupboards have double-panelled hinged door with adjustable, internal hinges are equipped with a lock and key

- 1 Neutral Storage Cabinet with Sliding Doors/ Hinged Doors and Splash back
- 2 Heated Storage Cabinet with Sliding Doors/ Hinged Doors and Splash back
- 3 Cabinet Table with Sliding Doors and a side set of 3 drawers



SINKS



STATIC PREPARATION



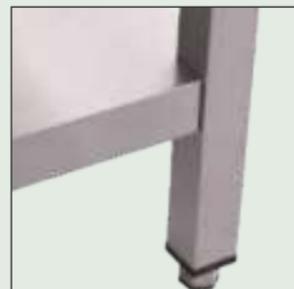
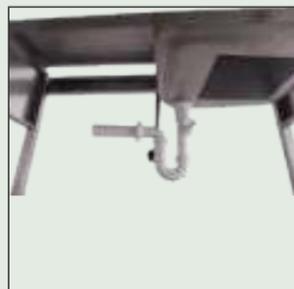
1



2



3



- Designed in AISI 304 18/10, #4 finish, with square legs of 40x40 mm fitted with adjustable foot.
- The drain is positioned either on the right or left and has a moulded opening with stiffening ribs. Version "3" is closed with sliding doors; version "2" is open and has a reinforced lower shelf while version "1" has freestanding legs.
- The doors are double-panelled, insulated and slide on bearings on dirt-proof guides.
- The basins come complete with stainless steel overflow tubes, plastic drains and drain-traps (Optional)
- 10mm Liquid stopping edge with Drain board with anti-drop board (Optional)
- Backsplash height 100mm, Thickness: 20mm.
- Stainless steel with polyamide imported adjustable feet, with anti-skid on the underside, adjustable until 70 mm.
- Sound proof bowls with rounded corners

- 1 Sink on Legs with Lowershelf and Splashback
- 2 Sink on Legs with Cross Bracing and Splashback
- 3 Cabinet Sinks with Sliding Doors and Splashback

WASH BASINS

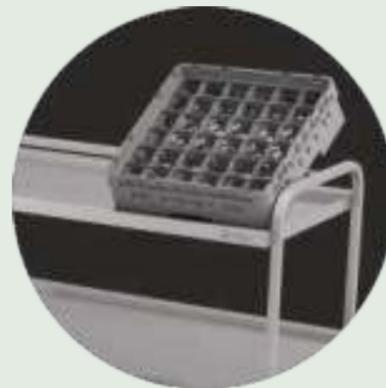
STATIC PREPARATION



- Designed in AISI 304 18/10, #4 finish stainless steel, the "M" version is equipped with a self-closing mixer tap and a revolving spout.
- The basins are moulded and come complete with a drain and rubber plug. The basins have a stainless steel overflow tube, a plastic drain and a drain-trap.
- The item is wall-mounted. A guard can be fitted underneath it to conceal connections and drains.
- The base can be fitted with a hinged door or tilting hopper and is equipped with legs and adjustable feet.
- For a rationally organised washing area, we suggest using our series of accessories designed primarily in AISI 304 stainless steel which are useful to store and dispense paper rolls, "C"- shaped paper sheets and liquid soap dispensers.
- Washbasins can be used with a stainless steel panel to be positioned on the wall above the splash-back, prepared to house a paper towel holder and a soap dispenser



WASHING SYSTEMS (FOR DISHWASHER)



STATIC PREPARATION



- Outlet tops and entrance tops with pre-washing basin, selection tables with connecting tops, shelves baskets and table top baskets, and trolleys.
- A complete and functional range of equipment for hood dishwashers and dish washing areas in general. Designed in AISI 304 18/10, #4 Finish stainless steel, these items can be customised based on the brand and model of the machine that will be used.
- 20mm Liquid stopping edge with 500x500 basket rack slidaway.
- Complete with drain, overflow pipe and moplen siphone(optional).
- Splashback height 200mm, Thickness: 20mm.
- Stainless steel 30x30 mm Sq.Tube cross bracing.
- Stainless steel legs 40x40 mm with polyamide imported adjustable feet, with anti-skid on the under side, adjustable until 70mm.

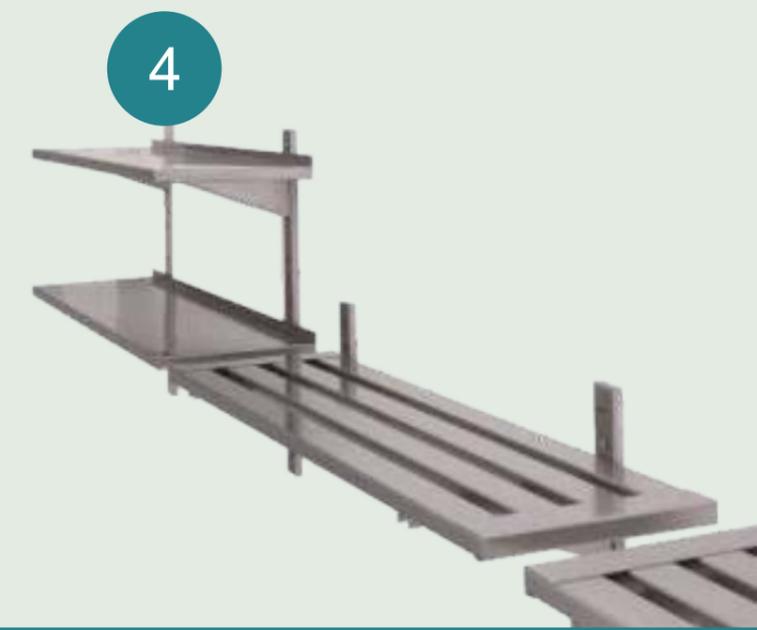
- 1 Sorting Table for Dishwasher with Overhead shelf for Sorting Table
- 2 Dishwasher Entry Table
- 3 Dishwasher Exit Table

WALL CABINET & SHELVES



1

STATIC PREPARATION



WALL CABINETS
A complete range of hanging cupboards designed in AISI 304 18/10, #4 stainless steel. The hanging cupboards have double-panelled (optional) sliding doors with an adjustable middle shelf. For widths greater than 1500 mm, the middle shelves are divided into two and are supported by small central supporting columns.

OVERHEAD SHELVES/WALL SHELVES
A vast array of shelves and accessories are available, all designed in AISI 304 18/10 stainless steel that include solutions so that they can be either installed over tables or secured to the wall. The wall-mounted shelves are available smooth, gridded, and can all be equipped with a backguard. The shelf holders are either fixed or adjustable on a rack, equipped with a wall-fastening system. Shelves over the tables: with 1 shelf, even with an infrared heating battery, or with 2 shelves, with small columns.

- 1 Wall Cabinet with Sliding Doors/Hinged Doors
- 2 Two Overhead Shelf(2 OHS) with IR Food Warmer
- 3 Two Overhead Shelf(2 OHS) with IR Bulb
- 4 Wall Shelf-Smooth/Gridded

SHELVING SYSTEM & TALL CABINETS

STATIC PREPARATION



SHELVING SYSTEM
 Construction made of AISI 304 stainless steel - Cylindrical legs diameter 50mm with adjustable feet - Fixing of shelves to columns is obtained with 4 bolts - Shelves are fixed with no-cut flattened lower folds and with central boxed reinforcement.

TALL CABINETS
 Cabinets with sliding or hinged doors designed in a variety of versions and variations, which can be used in a selection of different places for the most appropriate use. These are: crockery cupboards and storage cupboards, with sliding, full and transparent doors, changing room lockers and multipurpose cupboards with single or double doors and with internal shelves, a broom holder and a clothes rail.

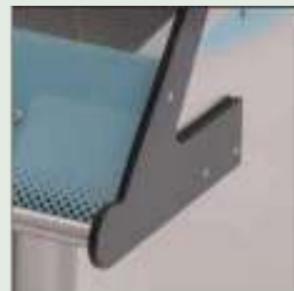
- 1 Stainless Steel Shelving/Storage Rack-Smooth-5 Levels
- 2 Stainless Steel Shelving/Storage Rack-Perforated-4 Levels
- 3 Pot Rack-4 Levels
- 4 MS Slotted Angle Rack-5 Levels
- 5 Stainless Steel Tall Cabinet with Sliding Doors/Hinged Doors
- 6 MS Tall Cabinet with Sliding Doors/Hinged Doors

STATIC PREPARATION LINE - GO FOR IT!



Optimum solutions and instruments for all personal, instrument, food washing and hygienic needs: Industrial sinks, taps, washbasins, knife sterilizers, shelves, dishwasher accessories and selection sinks. All designed in AISI 304 18/10 matt finish stainless steel, taking maximum care over sturdiness, practicality, hygiene and style.

REFRIGERATED / NON REFRIGERATED FISH COUNTER



FISH MARKET LINE



- Stainless steel AISI 304 18/10, #4 finish with 31mm drainage hole (3/4") supplied with internal high density polyurethane foam insulation complete with removable perforated false bottom made of stainless steel.
- The protection on the public side is characterized by 10 mm. thick straight tempered glass and by shockproof bar made of stainless steel -
- At the sides the tank is protected by two stainless steel shaped edges
- The structure is made of AISI 304 stainless steel and is composed by two supporting legs, designed to be fixed to the floor, that can be opened to access the points of attachment and the tank drainage tube, which are completely hidden from view.
- The tank is supplied with thermo-regulator, with a temperature display positioned on the public side
- The structure is made of AISI 304 stainless steel and is completely closed with curvilinear trend, designed to be fixed to the floor, that can be opened to access the points of attachment, the tank drainage tube and the refrigeration system, which are completely hidden from view
- The refrigerating unit is located inside of the structure that is slotted to allow airing and can be accessed through a closing panel that can be opened



BAIN MARIE'S AND DROP INS

SELF SERVICE LINE



BAIN MARIE'S:

Stainless steel cell, high density foamed with polyurethane in a single element; rounded corners. Stainless steel double skin watertight top.

FUNCTIONS: The electrical components are in the instrument panel, removable from the back and easily available for every need; anti-dust filter for the condenser protection, cooled by an air flux going through the grills. Removable motor condenser working with R 134a and R404a gas. Adjustable grill and basin. Automatic door and locking, equipped with open/close device and gasket.

WORKING: Wide spread working with forced air circulation (in ventilated version) through canalisation, in order to help the constant coolair distribution in every space. Automatic hot gas defrosting system. Evaporation areas can be 2, on one side for ventilated version, in the back for static version. Sure working till 32°C, 60% humidity.

- Bain Marie used for keeping cooked food at serving temperatures using hot water.
- Incoloy armoured heating elements positioned beneath the base of the well.
- Filling water level is marked on the side of the well.
- Unit to feature manual refill of well.
- Water temperature controlled by thermostat with maximum temperature value of 90 °C.
- Basin drained by valve which is provided inside the cabinet.
- One piece pressed 1.5 mm work top in Stainless steel.

DROP IN:

Simple installation. Self-contained refrigerated cold wall food wells requires no plumbing or drain connections resulting in simplified installation into any fabricated surface or fixture.

Efficient cooling. Exclusive cold wall conductive cooling transfers cold efficiently through recessed food pans instead of forcing cold only through the bottom of pan or blowing cold air over the of the food and drying it out. Maintains fresh quality. High efficiency cold wall technology maintains refrigerated food temperatures without drying foods out with forced air. Foods stay fresher, longer.

Customized look. Easily drop hot, cold and/or round wells into most fabricated counters, chef tables or mobile carts.



- 1 Refrigerated Bain Marie
- 2 Heated Bain Marie
- 3 Heated Bain Marie with Tray Rest Rail and Sneeze Guard
- 4 Drop in Cold Well
- 5 Drop in Frost Top



— *cooking* —



**With ARTIKEL
cooking
equipment you
will have
no more
WORRIES!**

“Cooking is like painting or writing a song. Just as there are only so many notes or colors, there are only so many flavours—it’s how you combine them that sets you apart.”

- Wolfgang Puck



Designed in AISI 304 18/10, #4 finish, Complete with chains, hooks, tighteners and anchor clamps - Labyrinth filter m400x400mm and extractable spacers made of AISI 304 stainless steel They are provided complete with 400x400 stainless steel baffle filters and ceiling or wall-mounting accessories and are fitted with a perimeter channel with a discharge tray that collects condensation from both the filters and the hood itself spot welded and completely rimmed also internally

- Internal aspiration unit with filters
- Outside-air restorer completely insulated
- Air-introduction blades on the long sides for a uniform distribution

- 1 Exhaust Hood Single Plenum
- 2 Exhaust Hood Double Plenum
- 3 Island Exhaust Hood



1



4



2



3



• DINING ROOM TROLLEY
Shelves trolley made in 18/10 stainless steel, welded frame made in stainless steel, round tube Ø 25 mm, knit structure, bended shelves h 30 mm. 4 grey rubber swivelling wheels Ø 125 mm, rubber bumpers.

• PLATFORM TROLLEY
Trolley with low shelf. Carrying frame in stainless steel 18/10, with push handle, 4 castors of which 2 fixed and 2 swivelling diameter 125 mm, 2 black PVC bumpers

• INGREDIENT TROLLEY
Shelves trolley made in 18/10 stainless steel, welded frame made in stainless steel, round tube Ø 25 mm, bended shelves h 30 mm. 4 grey rubber swivelling wheels Ø 125 mm, Inbuilt GN Pans for Ingredients as per customer requirement, 1 or 2 Lowershelf with reinforcement,

- 1 Dining Room Trolley-2 Level
- 2 Dining Room Trolley-3 Level
- 3 Ingredient Trolley
- 4 Platform Trolley



5



6



• LINEN TROLLEY
Carrying frame in stainless steel 18/10, with push handle, 4 grey rubber swivelling wheels Ø 125 mm, rubber bumpers. , 2 sides openable doors with tube frame of dia 25mm with 8mm vertical and horizontal rods with mechanical locking mechanism, steel board for laundry tracking, removable partition

• BAKERY TRAY/GN PAN TROLLEY
Trolley for trays. Frame made in stainless steel 18/10 AISI 304, square tube 25x25 mm. Runners made in stainless steel 18/10. 4 swivelling wheels Ø 125 mm, rubber bumpers. Capacity 10 or 15 gastronorm trays

5 Linen Trolley

6 Bakery Tray/GN Pan Trolley



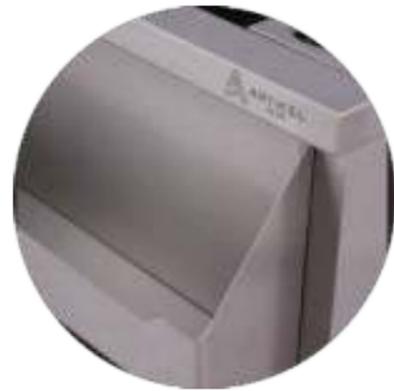
ARTIKEL[®]
INOX
makes everything better

BAR LINE IS YOUR SAFE PLACE IN AN UNSAFE WORLD!





1



4



5

• COFFEE MACHINES FURNITURE
Construction made of AISI 304 #4 finish stainless steel, with central divider, open compartment, coffee collection hopper and bottom legs with adjustable feet - Normal drawer + coffee hopper - Complete with stainless steel top with splashback

Dimensions

Overall Height (mm) : 800 - 950 (dependent on leg frame used)
Worktop Height (mm) : 700 - 850 (dependent on leg frame used)
Overall Depth (mm) : 560
Worktop Depth (mm) : 475
Unit Width (mm) : Varies depending on unit & customer requirements

Sample Of Units Available

Sinks : Single and Double with standard or infra red taps
Shelf Units : With Plain, Perforated, Inset Cutting Board and Drainer Tops
Coffee Prep Station : With integral knock-out drawer and waste
Ice Chests : With or without covers
Waste Units : With removable trolleys
Beer Stations : To allow installation of Real Ale Pumps
Basket Racks : For use with 400, 450 & 500 Dishwasher Baskets
Blender Station : Saving valuable worktop space
Till Units : Providing suitable positioning for POS systems and Cash Drawers
Storage Cupboards : For secure storage of spirits and chemicals
Drawer Units : Lockable for additional security

Extended Unit Specification : All the units come with one piece top for easy integration

Cocktail Station : Ice Chest, Blender Station, Waste Unit & Shelf Units

General Work Station Bridging Station : Ice Chest, Perforated Shelf unit, Waste Unit & Sink
: Perforated Shelf Unit, Bridge With Void Space & Shelf Unit

6



- 1 Bartender Ice Chest
- 2 Bartender Blender Station
- 3 Bartender Waste Bin
- 4 Bartender Basket Rack
- 5 Bartender Liquor station
- 6 Back Bar Cooler



INDIAN DESIGN WITH QUALITY AND INNOVATION!





1



3



2

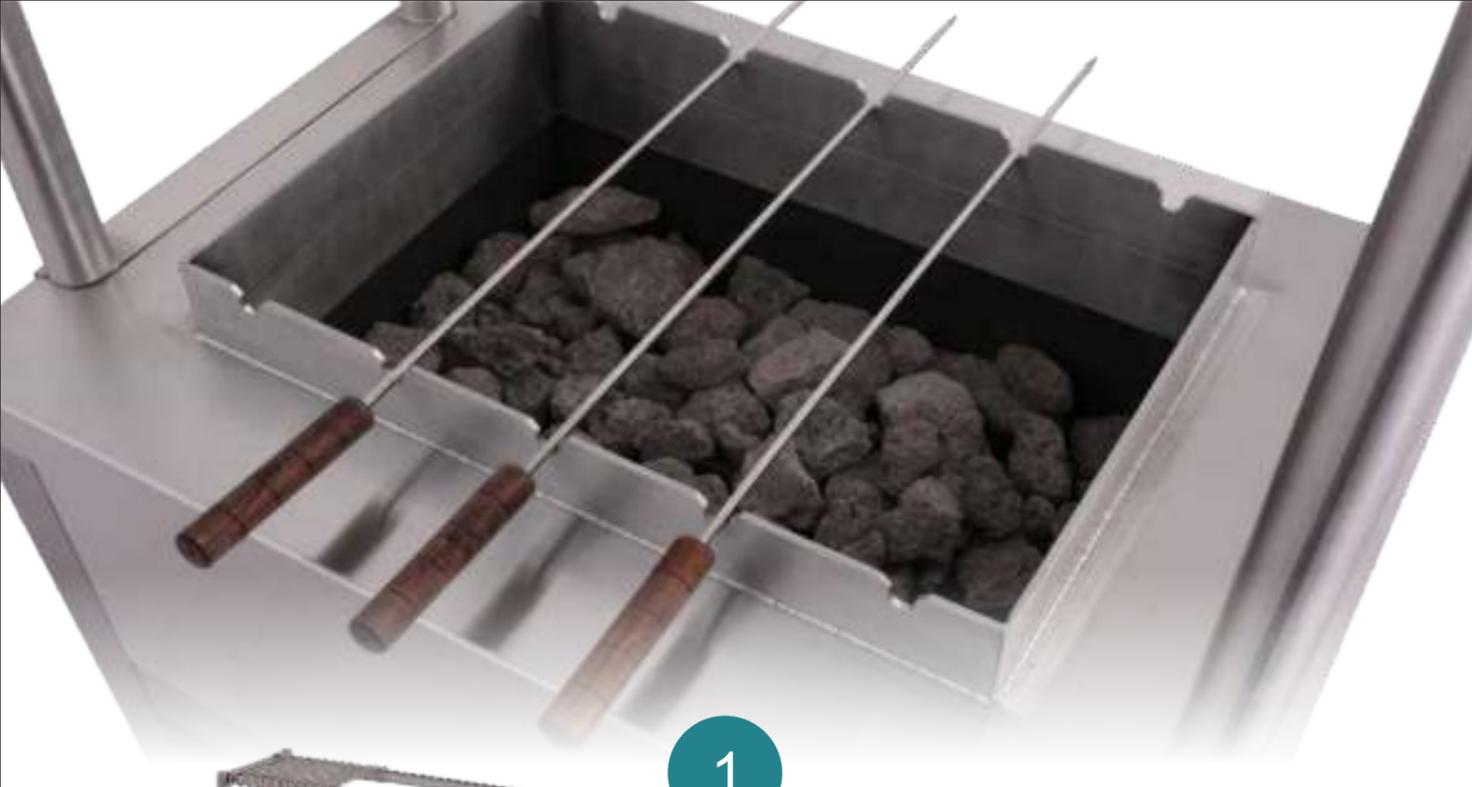


4



- Stainless steel AISI 304 18/10, #4 finish.
- High pressure burner 70000btu/hr, 100000 Btu/hr and low pressure burner 40000btu/hr for 12"/14"/16"/18" cast iron grid.
- Reinforced work top.
- Chimney Backsplash height 100mm, Thickness: 40mm.
- Reinforced stainless steel Lowershelf, Thickness:40mm.
- Stainless steel imported adjustable feet, with anti-skid on the underside, adjustable 100 to 155 mm.
- 15mm deep stainless steel dust collection tray.

- 1 Stock Pot
- 2 Two Burner Cooking Range
- 3 Four Burner Cooking Range on Legs
- 4 Four Burner Cooking Range on Cupboard structure



1



3



2



ROBATA GRILLER:

- Fire proof fire bricks charcoal burning chamber with base cast iron grids.
- Multi level SS grilling with temperature zones.
- Stainless steel AISI 304 18/10, #4 Finish.
- GN pan compatible work top.
- Stainless steel charcoal bin with 70-100kg/wheel ball bearing castors.
- Stainless steel 30x30 mm cross bracing.
- Stainless steel legs 40x40 mm.
- Stainless steel with polyamide imported adjustable feet, with anti-skid on the under side, adjustable until 70 mm.
- 15mm deep SS Drip collection tray.

DIMSUM STEAMER:

- Stainless steel AISI 304 insulated steamer tank.
- 7 Dim Sum Trays Steaming Capacity.
- High pressure burner 80000btu/hr.
- Reinforced sound deadening work top with 20mm Liquid stopping edge Thickness:40mm.
- Backsplash height 400mm, Thickness: 40mm. Front, sides & top are insulated.
- Reinforced stainless steel Lower shelf Thickness:40mm.
- dim sum steamer commercial can be used to prepare vegetables, seafood, rice, and more.
- 350mm Radius pot filling swivel type faucet with Chrome finished

CHINESE WOK RANGE:

- High pressure burner 100000btu/hr for 18" cast iron wok grid with SS clad, low pressure burner 40000btu/hr for 14" cast iron wok grid with SS clad.
- Reinforced sound deadening work top with 20mm Liquid stopping edge Thickness:40mm.
- Backsplash height 400mm, Thickness: 40mm.
- Built in Ingredient Bins
- 350mm Radius pot filling swivel type faucet with Chromium finished.
- Pot handle support, pot top drain holders & drip pans are additional accessories.
- 15mm deep SS Drip collection tray.



4

- 1 Robata Griller-Gas/Charcoal Operated
- 2 Barbeque Griller- Charcoal Operated
- 3 Dimsum Steamer
- 4 Chinese WOK Range



1



3



2



4

GRIDDLE PLATE:

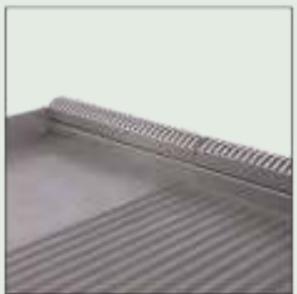
- Stainless steel AISI 304 18/10, #4 Finish.
- Temp Range: 30°C to 400°C.
- Heat output 70000btu/hr.
- 19/25mm thick MS/Cast Iron plate cooking surface with 1/2 smooth and 1/2 grooved.
- Front, sides and top are insulated.
- Chimney Splashback height 100mm, Thickness: 40mm.
- Reinforced stainless steel undershelf Thickness:40mm.
- Stainless steel imported adjustable feet, with anti-skid on the under side, adjustable 100 to 155 mm.
- 2.5 Ltr SS grease collection drawer.

CHARGAS GRILLER:

- Stainless steel AISI 304 charcoal burning chamber.
- Cast iron cooking grid lifts off for ease of cleaning.
- Cast iron grids can be rotated for grilling of fish or meats.
- Burner protected by cast iron radiant elements to prevent fat dripping.
- Cast iron grids can be rotated for grilling of meats.

FRYER:

- ABS control Dial, Tilt back and removable electrical head assemble to assist with cleaning and removal of oil tank.
- Temperature range: 30 °C to 200 °C
- Thermostat control and indicator light, Immersion type stainless steel tubular element.
- Capacity: 4Ltr-20 ltrs



- 1 Griddle Plate-Smooth on Legs
- 2 Griddle Plate-1/2 Smooth and 1/2 Grooved
- 3 Chargas Griller
- 4 Deep Fat Fryer-Electrical

ALL YOU NEED IS
A COOKING LINE
AND A DREAM.




LOVE
cooking



ARTIKEL[®]
INOX
makes everything better

REFRIGERATED CABINETS & COUNTERS



43°C AMBIANT



EMBRACO / DANFOSS
COMPRESSOR



FORCED AIR
CIRCULATION



DEFROSTING BY
HEATING ELEMENT



EVAPORATED BY
HOT GAS



R134A / R404A

- 43°C working temperature
 - Monoblock cooling system
 - 60 mm insulation thickness
 - 40 Kg/M³ Ecology friendly insulation material
 - Door frame with heater
 - CFC free refrigerant R134a/R404A
 - Exterior & Interior 304G stainless steel
 - Blocking grill on back wall
 - Embraco compressor
 - Digital thermostat
 - Low noise fan motor
 - Auto defrosting system
 - Automatic closing door
 - Adjustable plastic coated shelves
 - Removable door gasket
-
- Voltage: 220V/50Hz
 - Door: Solid door, glass door
 - Drawer Set: 2 Drawer set, 3 drawer set, stainless steel drawer slider
 - Shelf: Plastic coated shelf or stainless steel shelf
 - Feet: Adjustable feet, Wheels
 - Backsplash: 50~150mm height 20mm thickness, round corner
 - Hole for food container: GN1/6, GN1/4, GN1/3, GN1/1
 - Work top: Stainless steel, Granite
 - Depth: 700mm





DUST BIN

- Construction made of AISI 304 stainless steel
- Liquid tight drum
- Base on wheels
- Lid with pedal opening

INGREDIENT BINS/FLOUR HOPPER

- Ingredient bin with squared corners or round corners , cap 100 lt. With lid on wheels

CHOCOLATE WARMER:

- Stainless steel AISI 304 18/10, #4 Finish
- Work temp:30°C to 60°C
- Capacity:2.8 Ltr.
- Auto cut off thermostat control with on/off & temperature indicators.
- Very light in weight.

DRAIN TROUGH GRATING:

- Stainless steel AISI 304 18/10, #4 Finish.
- 16 gauge Drain trough.
- 4" Drain out
- 4mm thk Anti Skid Bars
- Removable SS strainer basket.
- Resistant to corrosion and heat.

GREASE TRAP:

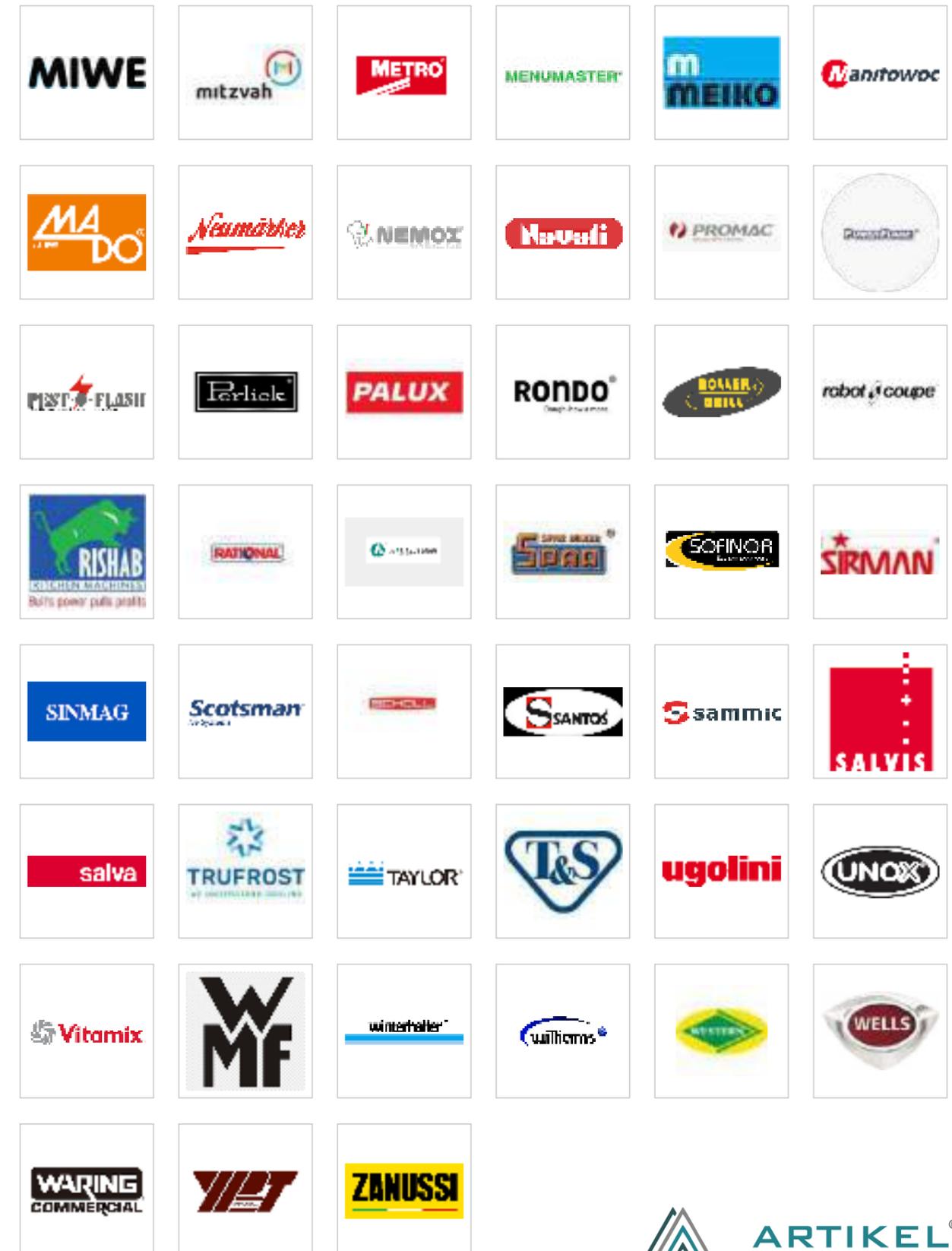
- Stainless steel AISI 304 18/10, #4 Finish.
- Removable perforated Stainless steel baffles with built in handle.
- Oil Separation Capacity 0.25m3/H
- Removable lid with welded handle & air vent hole.
- Welded / removable inceptors.
- Easy to clean.

MENU STAND

- MS powder coated.
- 4D Binder cilp.
- Dia 25 pipe standalone pillar.

- 1 Stainless Steel Dust Bin
- 2 Flour Hopper
- 3 Chocolate Warmer
- 4 Drain Trough Grating
- 5 Grease Trap
- 6 Menu Stand

ASSOCIATED PARTNERS





INSTALLATIONS

