

COMPLETE EQUIPMENT CATALOG



Al-Saad Restaurant and Kitchen Equipment L.L.C

The Official Dealer of:

www.alsaad-kitchens.com

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Our Profile



Who We Are?

Ranked at the top of the list of the world cuisines regarding diversity and complexity, the Mediterranean cuisine has attracted most of the world's gourmets and nutritionists attention. Passionate in the food and beverage industry, we decided to let restaurant and kitchen equipment manufacturing and trading to be the domain though which we can invest our experience accumulative for generations. In 2016 they Established a factory equipped it with high-tech equipment and skillful designers and workers.

What we do

We go beyond our customer's expectations. We are known to be a company that delivers premium quality with fair price. Our services start with kitchen design and do not end with equipment installation and after-sale service. We offer superior quality suitable for heavy duty operations with beautiful and efficient designs. Our layouts are functional and efficient for maximum productivity.



coldline

Refrigerated Cabinets



Blast chillers & Freezers



PRODUCTS :

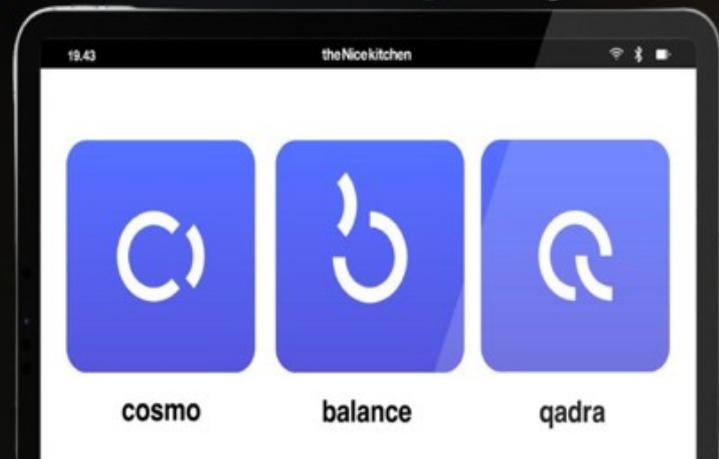
Retarder Provers



Refrigerated Counters



Display Cases





STORAGE :
XL cabinets, 10% extra space for your food



WIND CABINETS :
Wind refrigerated cabinets, intense and delicate cold

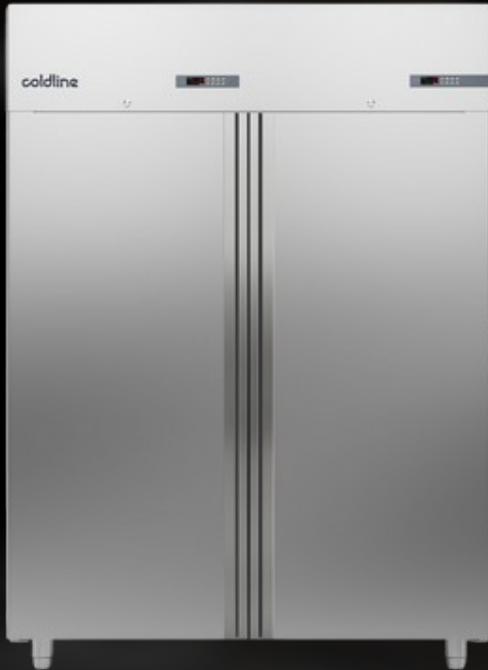


PRESERVATION :
Intense cold with low consumption

REFRIGERATED CABINETS

An upright freezer is a vertical storage appliance designed to freeze and preserve food efficiently, with organized, easily accessible shelves.

Industry Favorites



DOUBLE UPRIGHT CHILLER

Smart 1400 cabinet 0°+10°C 2 doors, Plug-In

- . Gross capacity: 1356 lt
 - . Energetic class: B
 - . Energy efficiency index: 30,9
 - . 24h consumption: 1,764 kW/h/24h
 - . Climate class: 5
 - . Cooling gas: R290
 - . Defrost: Off cycle automatic
 - . Valve: Supplied standard with solenoid
 - . **Dimensions: 1480 × 815 × 2085 Mm**
 - . Gross weight: 220 Kg
 - . Voltage: 220-240 V - 50 Hz, Total rate: 260 W
 - . Absorbed Current: 1,2 A
 - . Cooling capacity: 533 W
- A140/2NE/Coldline/Italy.**

Master 1400 cabinet, -2°+8°C, 2 glass doors, Plug-in

- . Gross capacity: 1356 lt
 - . Energetic class: D
 - . Energy efficiency index: 58,6
 - . 24h consumption: 3,335 kW/h/24h
 - . Climate class: 4
 - . Cooling gas: R290
 - . Defrost: Hot gas
 - . Valve: Supplied standard with solenoid
 - . **Dimensions: 1480 × 815 × 2085 mm**
 - . Gross weight: 250 Kg
 - . Voltage: 220-240 V - 50 Hz, Total rate: 260 W
 - . Absorbed Current: 1,2 A
 - . Cooling capacity: 533 W
- A140/2MV/ Coldline/ Italy.**



Complete Range



Double Upright Freezer
 Smart 1400 cabinet,
 -18°-22°C, 2 doors
 A140/2BE



Single Upright Chiller Smart
 700 cabinet (0°+10°C),
 1 door, Plug-in
 A70/1NE



Single Upright Chiller Smart 700
 XL cabinet, 0°+10°C, 1 door,
 Plug-in
 AS70/1NE



Single Upright Chiller
 Master 700 cabinet (0°+10°C),
 1 door, Plug-in
 A70/1N



Single Upright Chiller
 Master 700 cabinet, -2°+8°C, 1
 glass door, Plug-in
 A70/1MV



Single Upright Freezer Smart
 700 cabinet -18°-22°C
 1 door, Plug-in
 A70/1BE



Vision C60 cabinet,
 -30°+15°C & -5°+15°C,
 2 doors, Plug-in
 AC60/2T & AC60/2M



Vision C30 cabinet,
 -30°+15°C & -5°+15°C,
 1 door, Plug-in
 AC30/1T & AC30/1M



EXTREME CONTROL :



VISION blast chillers
from -40° to +85°C
with steam

MULTIFUNCTION :



MODI,
the multifunctional
blast chiller



BLAST CHILLERS & FREEZERS

The 4th generation of blast chillers

Powerful, reliable, environmentally friendly: the 3 features of the new Vision and Modi blast chillers with R290 natural gas.



Frequently Ordered Items



Modi Up Blast Chiller, -40°+10°C, 20 trays GN-EN, Plug-in air unit

- . Gross capacity: 872 lt
 - . Yield +90/+3: 88 Kg
 - . Yield +90/-18: 62 Kg
 - . Climate class: 5
 - . Cooling gas: R452a (GWP=2.141)
 - . Refrigerant Charge: 5000g
 - . Defrost: Forced air
 - . Valve: Electronic expansion valve
 - . **Dimensions: 810 × 1015 × 2210 mm**
 - . Net / gross weight: 215 Kg / 225 Kg
 - . Voltage: 400-415 V - 50-60 Hz
 - . Total rate: 6450 W - 12,45 A
 - . Cooling capacity: 7751 W
- W20U/ Coldline/ Italy**

Smart Blast Chiller, -40°+10°C, 14 trays GN-EN, Plug-in R290 air unit

- . Gross capacity: 463 lt
 - . Energetic class: /
 - . Yield +90/+3: 70 Kg
 - . Yield +90/-18: 55 Kg
 - . Climate class: 5
 - . Cooling gas: R290 (GWP=3)
 - . Refrigerant Charge: 150 +150 g
 - . Defrost: Forced air
 - . Valve: Mechanical expansion
 - . **Dimensions: 780 × 800 × 1768 mm**
 - . Net / gross weight: 195 Kg / 205 Kg
 - . Voltage: 400 V - 3N - 50 Hz
 - . Total rate: 3043 W - 14,7 A
 - . Cooling capacity: 5650 W
- W14X/ Coldline/ Italy**



Complete Range



Modi Up Blast Chiller,
 -40°+10°C, 10 trays GN-EN,
 Plug-in air unit
W10U



Modi Up Blast Chiller,
 -40°+10°C, 20 trays GN-EN,
 Plug-in air unit
W20U



Modi Up Blast Chiller, -
 40°+10°C, 14 trays GN-EN,
 Plug-in R290 air unit
W14U



Smart Blast Chiller,
 -40°+10°C, 10 trays GN-EN,
 Plug-in air unit
W10X



Vision NUVO Blast Chiller,
 -40°+85°C, 6 trays GN-EN,
 Plug-in R290 air unit
W6H



Modi Active Blast Chiller,
 -40°+65°C, 5 trays GN-EN
 D700 mm, Plug-in R290 air unit
W5AGS



Modi Up Blast Chiller
 -40°+10°C 5 teglie GN-EN
 P 700 mm Plug-in air unit
W5UGS



Smart Blast Chiller
 -40°+10°C, 5 trays GN
 D 700 mm, Plug-in air unit
W5XG



Levtronic EN60x40 counter
 2 doors, -6°+40°C RH
 45÷95%, with top h. 710 mm,
TP13/1FH-710

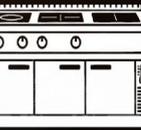
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ARKIS COUNTERS :
Performance and design



SMART COUNTERS :
Solidity for practical and safe use



SNACK COUNTERS :
Under refrigerate, over cook



MASTER COUNTERS :
A class in your kitchen

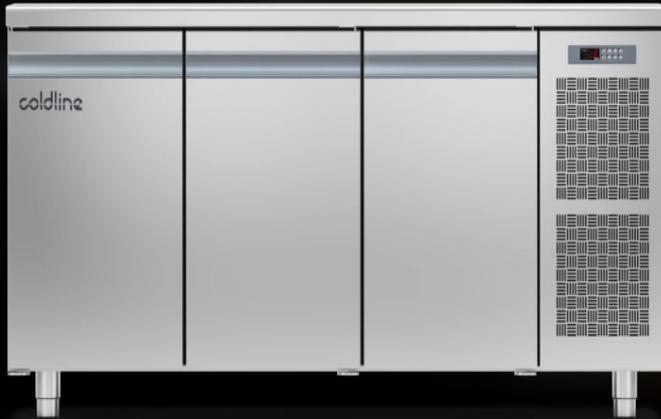


REFRIGERATED COUNTERS

High-quality refrigerated counters designed for food preparation and storage in UAE commercial kitchens.

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High Demand Products



WORK TOP CHILLER Smart GN counter 3 doors, -2°+8°C, with top h 710 mm, Plug-In

- . Gross capacity: 440 lt
 - . Energetic class: A, Climate class: 5
 - . Cooling gas: R290, Defrost: Hot gas
 - . Valve: Supplied standard with solenoid
 - . **Dimensions: 1780 × 700 × 850 Mm**
 - . Gross weight: 150 Kg
 - . Voltage: 220-240 V - 50 Hz, Total rate: 250 W, Absorbed Current: 1,15 A, Cooling capacity: 406 W
- TP17/1ME-710/Coldline/Italy**

WORK TOP CHILLER Smart GN counter 6 Drawers (6x1/2), -2°+8°C, with top h 710 mm & 490 mm Plug-In

- . Gross capacity: 440 lt
 - . Energetic class: A, Climate class: 5
 - . Cooling gas: R290, Defrost: Hot gas
 - . Valve: Supplied standard with solenoid
 - . **Dimensions: 1780 × 700 × 850 Mm**
 - . Gross weight: 150 Kg
 - . Voltage: 220-240 V - 50 Hz, Total rate: 250 W, Absorbed Current: 1,15 A, Cooling capacity: 406 W
- TP17/6ME-710/Coldline/Italy**



Smart GN counter 3 doors -15°-22°C with top h 710 mm Plug-In

- . Gross capacity: 440 lt
 - . Energetic class: D
 - . Energy efficiency index: 72,7,
 - . 24h consumption: 7,921 kW/h/24h
 - . Climate class: 5, Cooling gas: R290, Defrost: Hot gas
 - . Valve: Supplied standard with solenoid
 - . **Dimensions: 1780 × 700 × 850 Mm**
 - . Gross weight: 160 Kg
 - . Voltage: 220-240 V - 50 Hz, Total rate: 850 W, Absorbed Current: 3,9 A, Cooling capacity: 569 W
- TP17/1BE-710/Coldline/Italy**



Complete Range



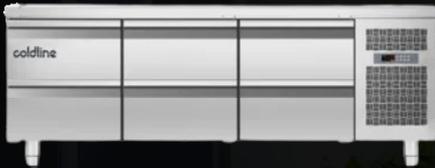
Smart GN counter 3 doors,
 -2°+8°C, with top h 710 mm,
 Plug-in TP17/1ME-710



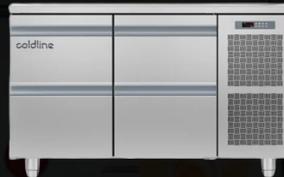
Master GN counter 3 door,
 -15°-22°C with top h 710 mm,
 Plug-in TP17/1B-710



Smart GN counter 2 doors,
 -2°+8°C with top h 710 mm
 Plug-in TP13/1ME-710



Snack GN counter 6 drawers
 (6 x 1/2), -2°+8°C & -18°-22°C with top
 h. 490 mm, Plug-in
 TP17/6M-490 & TP17/6B-490



Smart GN counter 4 Drawers
 (4/1/2) -2°+8°C with top h
 710 mm Plug-in
 TP13/4ME-710



Smart GN counter 2 doors,
 -2°+8°C, top with h 710 mm,
 Splashback Plug-in
 TA13/1ME-710



Snack GN counter (4x1/2
 Drawers), -2°+8°C
 & -15°-22°C, with top h. 490
 mm, Plug-in TP13/4M-490



Smart & Master GN counter
 2 doors, -15°-22°C, with top
 h 710 mm, Plug-In
 TP13/1BE-710 & TP13/1B-710



Snack GN counter 2D (2x1/2
 Drawer), -2°+8°C & -15°-22°C,
 with top h. 490 mm, Plug-in
 TP09/2M-490 & TP09/2B-490



Smart GN counter 4 doors,
 -2°+8°C, with top h. 710 mm,
 Plug-in TP21/1ME-710



Master GN counter 1 door,
 -2°+8°C & -15°-22°C
 with top h. 710 mm, Plug-in
 TP09/1M-710 & TP09/1B-710



Prep-station GN1/1 counter
 3 doors, -2°+8°C,
 stainless steel GN1/3
 top h. 710 mm, Plug-in
 TV17/1M-1/3-710

coldline



TEMPRATURE :

Choose the right temperature for the maturation of the dough



HUMIDITY :

Set the humidifier between 45% and 95% to determine the humidity percentage



VENTILATION :

Set the optimum ventilation intensity between 25% and 100%



TIME :

Select the duration of the proving phase

RETARDER PROVERS

High-performance retarder provers ensuring consistent dough development in professional bakeries.



Vision Retarder Provers

Vision F60 cabinet, -30°+40°C RH 45÷95%, 1 door, Plug-in



- . Max capacity: 33 trays EN60x80 h 20 mm
 - . Gross capacity: 947 lt
 - . Energetic class: D
 - . Energy efficiency index: 57,6
 - . 24h consumption: 7,687 kW/h/24h
 - . Climate class: 5
 - . Cooling gas: R290 (GWP=3)
 - . Refrigerant Charge: 150g
 - . Defrost: Hot gas
 - . Valve: Supplied standard with solenoid
 - . **Dimensions: 810 × 1096 × 2215 mm**
 - . Net / gross weight: 220 Kg / 230 Kg
 - . Voltage: 220-240 V - 50 Hz
 - . Total rate: 1410W - 6,5A
 - . Cooling capacity: 965 W
- AF60/1T/ Coldline/ Italy**

Vision F30 cabinet, -30°+40°C RH 45÷95%, 1 door. Plug-in



- . Max capacity: 33 trays EN60x40 h 20 mm
 - . Gross capacity: 622 lt
 - . Energetic class: D
 - . Energy efficiency index: 73
 - . 24h consumption: 6,334 kW/h/24h
 - . Climate class: 5
 - . Cooling gas: R290 (GWP=3)
 - . Refrigerant Charge: 135 g
 - . Defrost: Hot gas
 - . Valve: Supplied standard with solenoid
 - . **Dimensions: 810 × 796 × 2215 mm**
 - . Net / gross weight: 190 Kg / 200 Kg
 - . Voltage: 220-240 V - 50 Hz
 - . Total rate: 1410W - 6,5A
 - . Cooling capacity: 751 W
- AF30/1T/ Coldline/ Italy**

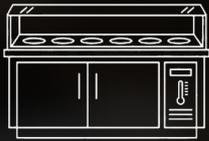
 coldline

Vision Retarder Provers



Levtronic 700 cabinet, -6°+40°C RH 45÷95%, 1 door, Plug-in

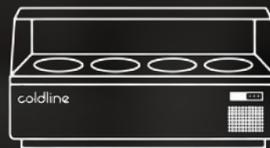
- . Max capacity: 34 trays EN60x40
 - . Gross capacity 601 lt
 - . Energetic class: D
 - . Energy efficiency index: 66,4
 - . 24h consumption: 2,043 kW/h/24h
 - . Climate class 5
 - . Cooling gas: R290 (GWP=3), Refrigerant Charge: 120 g
 - . Defrost: Hot gas
 - . Valve: Supplied standard with solenoid
 - . **Dimensions: 740 × 815 × 2085 mm**
 - . Net / gross weight: 155 Kg / 165 Kg
 - . Voltage: 220-240 V - 50 Hz
 - . Total rate: 1360W - 6,2A
 - . Cooling capacity: 668 W
- A70/1FH/ Coldline/ Italy**



+2° +10°C

PIZZA DISPLAY :

Ideal solution to store your carefully selected ingredients, from +2°C to +10°C.



STAINLESS STEEL LID : Each food can remain in the bowl inside the display Cabinet.

INGREDIENT DISPLAY CASES

Ingredients are always fresh and perfectly preserved for pizza sauce, for preparing lunches, sandwiches and salads, for a rational organised and safe work area.



Kitchen Essentials for Every Setup

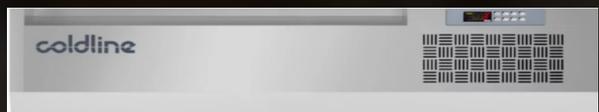
Display case for ingredients 1600 mm, GN1/3 +2°+10°C, without glass, Plug-in

- . Gross capacity: 59 lt
 - . Cooling gas: R290
 - . Valve: Supplied standard with solenoid
 - . **Dimensions: 1600×380×275 mm**
 - . Gross weight: 45 Kg
 - . Voltage: 220-240 V - 50 Hz, Total rate: 250 W, Absorbed Current: 1,15 A,
 - . Cooling capacity: 406 W
- YP16/7NL/ Coldline/ Italy**



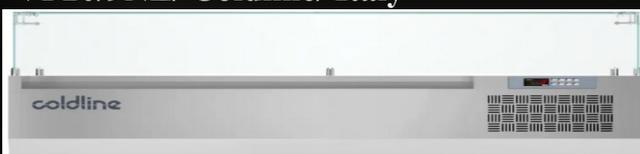
Display case for ingredients 1300 mm, GN1/3 +2°+10°C, without glass, Plug-in

- . Gross capacity: 44 lt
 - . Cooling gas: R290
 - . Valve: Supplied standard with solenoid
 - . **Dimensions: 1300×380×275 mm**
 - . Gross weight: 40 Kg
 - . Voltage: 220-240 V - 50 Hz, Total rate: 250 W, Absorbed Current: 1,15 A,
 - . Cooling capacity: 406 W
- YP13/5NL/ Coldline/ Italy**



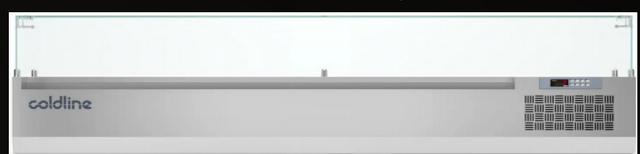
Display case for ingredients 2005 mm, GN1/3 +2°+10°C with glass, Plug-in

- . Gross capacity: 79 lt
 - . Cooling gas: R290 (GWP=3),
Refrigerant Charge: 75g
 - . Valve: Supplied standard with solenoid
 - . **Dimensions: 2005 × 380 × 485 mm**
 - . Net / gross weight: 70 Kg / 80 Kg
 - . Voltage: 220-240 V - 50 Hz, Total rate: 250W - 1,15A, Cooling capacity: 406 W
- VP20/9NL/ Coldline/ Italy**



Display case for ingredients 1450 mm, GN1/3 +2°+10°C with glass, Plug-in

- . Gross capacity: 51 lt
 - . Cooling gas: R290 (GWP=3),
Refrigerant Charge: 75g
 - . Valve: Supplied standard with solenoid
 - . **Dimensions: 1450 × 380 × 485 mm**
 - . Net / gross weight: 55 Kg / 65 Kg
 - . Voltage: 220-240 V - 50 Hz, Total rate: 250W - 1,15A, Cooling capacity: 406 W
- VP14/6NL/ Coldline/ Italy**



modular

FUN 600



ROC 700



PRODUCTS :

ROC 900



modular

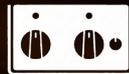


HANDLES :



Made of a sturdy heat-resistant polymer blend which allows for a secure grip with brushed aluminum finish.

KNOBS :



Made of a sturdy heat-resistant polymer blend which allows for a secure grip. Knobs are in matt black

SOLID CHIMNEY :



Made in a single piece, which facilitates the alignment of the modules

ENERGY SAVINGS :



Energy saving models. The Fun 600 Eco versions allow for greater energy savings and reduced consumption

FUN 600

Fun 600 is the ideal solution for creating flexible cooking zones. The compact modules, with a depth of 600 mm, built-in or resting on existing surfaces, allow you to use all your space. Simple to install and to move, Fun 600 units are an excellent choice for small kitchens, seasonal venues and food trucks.

modular Hot Cooking Line



Gas range, 4 burners, top, F60

- . Burners: 3.6 +3.3 + 3.3 + 3.6 Kw
- . Total gas power: 13,8 Kw/11694 Kcal/h.
- . Gas connection 1/2"
- . Dimension: 600 x 600 x 300 Mm.
- . Net/Gross weight: 17/25 Kg
- F60/60PCG/T/ Modular/ Italy.



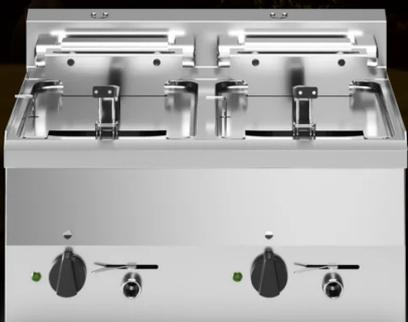
Electric range, 4 round plates, top, F60

- . Total electric power: 8 Kw (2+2+2+2 Kw)
- . Power: 380-415 V, 3N, 18,5 A, 50-60 Hz
- . Cable section: 5G2,5 mmq
- . Dimensions: 600 x 600 x 300 mm
- . Net/ Gross weight: 17/25 Kg
- F60/60PCE/T/ Modular/ Italy



Gas fryer, 2 wells 8+8 liters, top, F60

- . Total gas power: 13.6 kW- 11694 Kcal/hr.
- . Well dimensions: 247 x 300 x 210 mm
- . Equipment: 2 baskets, full-sized well; 2 lids; 2 well filters; 1 drain extension.
- . Type of heating: direct.
- . Dimensions: 600 x 600 x 300 Mm
- . Gross weight: 42 Kg
- F60/60FRGV/2V8/T/ Modular/ Italy



Electric fryer with tilting heating elements, 2 wells 10+10 liters, top, F60

- . Total electric power: 18 kW
- . Voltage: 380-415 V 3N 50-60 Hz
- . Well dimensions: 244 x 364 x 169 mm
- . Equipment: 2 baskets, full-sized well, 2 lids, 2 well filters, 1 drain extension
- . Dimensions: 600 x 600 x 300 Mm
- . Gross weight: 34 Kg
- F60/60FRES/2V10/T/Modular/Italy

modular



Griddle gas
Model FU6060FTG



Griddle gas
Model FU6060FTRG



Infrared surface
4 cooking zones
Top F60/60PVE/T



Electric griddle,
smooth mild steel plate
Top F60/60FTE/L/T



Electric griddle,
2/3 smooth 1/3 ribbed
mild steel plate,
Top F60/60FTE/LR/T



Lava-stone grill,
2 cooking zones
in cast iron,
Top F60/60GRLG/T



Electric pasta cookers,
1 well 30 liters,
Top F60/60CPE/1V30/T



Gas range, 2 burners,
Top F60/30PCG/T



Electric range,
2 round plates,
Top F60/30PCE/T



Gas fryer,
1 well 8 liters,
Top F60/30FRGV/1V8/T



Electric fryer, ECO
version, 1 well 10 liters,
Top F60/30FRESE/1V10/T



Heated chip dump,
Top F60/30SPE/T



Electric pasta cookers,
1 well 14 liters,
Top F60/30CPE/1V14/T



Gas & Electric griddle,
smooth mild steel plate,
Top F60/30FTG/L/T &
Top F60/30FTE/L/T



Electric pasta cookers,
1 well 20 liters,
Top F65/40CPE/1V20/T



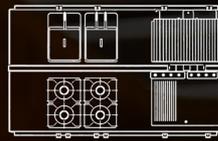
Electric bain marie,
Top F60/30BME/T

modular



Adjacent modular units

Modular elements with a single working top



Adjacent modular units

with 2 single working top back to back



Bridge installation

Top and cupboard elements can be arranged to free up space which can then be used for the storage of pan trolleys.



Top on a refrigerated base

Composition using top on a refrigerated base to create an autonomous work area so that ingredients are at hand.

ROC 700

The modular elements of the Roc 700 range allow you to customized cooking block in order to satisfy every production need.

modular Hot Cooking Line



Gas range pressed worktop, 6 burners,
 maxi gas oven R70

- . Total gas power: 43,5 kW – 37404 kcal/h
 - . Power burners : 33,5 kW
 - . Gas oven power: 10 kW
 - . Oven internal dimensions: 955 x 655 x 310 mm
 - . Oven temperature range: 95°-300°C
 - . Dimensions: 1200 x 730 x 870 Mm
 - . Gross weight: 188.1 Kg
- R70/120CFGG/Modular/Italy



Infrared surface 4 cooking zones,
 electric static oven

- Total electric power : 16 Kw (4 x 2.5 + 6 Kw).
 - . Electric power: 380-415 V, 3N, 25A, 50-60 Hz
 - . Cable section (mmq)5G4
 - . Oven type Static oven
 - . Oven dimensions (mm)555x660x257
 - . Oven temperature range (°C)50-300
 - . Dimension: 800 x730 x 870 mm
 - . Net/Gross weight: 100/116
- R70/80CFVE/ Modular/ Italy



Electric range, 4 round plates,
 electric static oven

- . Total electric power: 16,4 kW
 - . Power plates : 10,4 kW
 - . Voltage: 380-415 V 3N 50-60 Hz
 - . Electric oven power: 6 kW
 - . Oven internal dimensions: 555 x 660 x 257 mm
 - . Oven temperature range: 50°-300 °C
 - . Dimensions: 800 x 730 x 870 Mm
 - . Gross weight: 111 Kg
- R70/80CFE/Modular/Italy

modular



Gas range pressed worktop,
4 burners, gas oven
R70/80CFG



Gas fryer,
2 wells 13+13 liters
R70/80FRGV/2V13/P



Electric fryer,
2 wells 17+17 liters
R70/80FRER/2V17/P



Gas fryer,
2 wells 17+17 liters
R70/80FRGL/2V17/P



Electric fryer,
2 wells 13+13 liters
R70/80FRER/2V13/P



Electric fryer,
1 well 17 liters
R70/40FRER/1V17/P



Gas fryer,
1 well 13 liters
R70/40FRGV/1V13/P



Gas pasta cookers,
1 well 26 liters
R70/40CPG/1V26/P



Electric pasta cookers,
1 well 26 liters,
R70/40CPE/1V26/P

modular



Electric fryer,
1 well 13 liters
R70/40FRER/1V13/P



Gas range pressed
Worktop, 6 burners,
R70/120PCG/T



Gas range pressed
worktop, 4 burners,
R70/80PCG/T



Electric range,
4 round plates, Top
R70/80PCE/T



Gas solid Top
R70/80TPG/T



Infrared surface
4 cooking zones, Top
R70/80PVE/T



Gas range pressed
worktop, 2 burners,
R70/40PCG/T



Electric range,
2 round plates, Top
R70/40PCE/T



Electric fryer,
2 wells 10+10 liters, Top
R70/80FRES/2V10/T



Electric fryer,
1 well 10 liters, Top
R70/40FRES/1V10/T



Gas griddle,
smooth mild steel plate, Top
R70/80FTG/L/T



Gas griddle,
2/3 smooth 1/3 ribbed
mild steel plate, Top
R70/80FTG/L/R/T

modular



Electric griddle,
smooth mild steel
plate, Top
R70/80FTE/L/T



Electric griddle,
2/3 smooth 1/3 ribbed
mild steel plate, top
R70/80FTE/LR/T



Gas griddle,
smooth mild steel
plate, Top
R70/40FTG/L/T



Electric griddle,
smooth mild steel
plate, Top
R70/40FTE/L/T



Lava-stone grill,
2 cooking zones in
cast iron, Top
R70/80GRLG/T



Lava-stone grill,
1 cooking zone in
cast iron, Top
R70/40GRLG/T



Heated chip dump, Top
R70/40SPE/T



Induction plate,
2 cooking zones, Top
R70/40IND/T



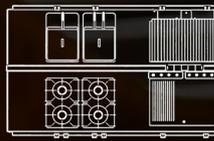
Electric bain marie, Top
R70/80BME/T

modular



Adjacent modular units

Modular elements with a single working top



Adjacent modular units

with 2 single working top back to back

Bridge installation



Top and cupboard elements can be arranged to free up space which can then be used for the storage of pan trolleys.

Top on a refrigerated base



Composition using top on a refrigerated base to create an autonomous work area so that ingredients are at hand.

ROC 900

The modular elements of the Roc 900 range allow you to customized cooking block in order to satisfy every production need.

modular Hot Cooking Line



Gas range pressed worktop, 6 burners, maxi gas oven R90

- . Total gas power: 64 kW – 55031 kcal/h
 - . Burners power: 52 kW
 - . Gas oven power: 12 kW
 - . Oven internal dimensions: 955x655x310 mm
 - . Oven temperature range: 95°-300°C
 - . Dimensions: 1200 x 900 x 870 Mm
 - . Gross weight: 203.5 Kg
- R90/120CFGG/Modular/Italy



Infrared surface 4 cooking zones, electric static oven R90

- . Total electric power: 19,6 Kw (4 x 3,4 + 6)
 - . Electric power: 380-415V, 3N, 31A, 50-60 Hz
 - . Cable section (mmq) 5G6
 - . Oven power (kW) 6
 - . Oven type Static oven
 - . Oven dimensions (mm) 555x660x257
 - . Oven temperature range (°C) 50-300
 - . Dimension: 800 x 900 x 870 mm
 - . Net/ Gross weight: 116/130 Kg
- R90/80CFVE/ Modular/ Italy.



Electric range, 4 round plates, electric static oven R90

- . Total electric power: 22 Kw (4+4+4+4 +8)
 - . Electric power: 380-415 V, 3N, 36,5 A, 50-60 Hz
 - . Cable section: 5G6 mmq
 - . Dimension: 800 x 900 x 870 mm
 - . Net/gross weight: 130/144.1 Kg
- R90/80CFEQV/Modular/Italy

modular



Gas range pressed
worktop, 4 burners, gas oven
R90/80CFG



Gas fryer,
2 wells 22+22 liters,
R90/80FRGV/2V22/P



Electric fryer,
2 wells 21+21 liters,
R90/80FRER/2V21/P



Gas fryer,
2 wells 17+17 liters,
R90/80FRGL/2V17/P



Electric fryer,
2 wells 17+17 liters,
R90/80FRER/2V17/P



Gas fryer,
2 wells 13+13 liters,
R90/80FRGV/2V13/P



Electric fryer,
2 wells 13+13 liters,
R90/80FRER/2V13/P



Gas pasta cookers,
2 wells 40+40 liters,
R90/80CPG/2V40/P



Gas boiling pan
indirect-heated, 150 liters,
R90/80PGI/150

modular



Electric boiling pan
indirect-heated, 150 liters,
R90/80PEI/150



Gas boiling pan
direct-heated, 150 liters,
R90/80PGD/150



Electric pasta
cookers, 2 wells 40+40 liters,
R90/80CPE/2V40/P



Motorized tilting gas
bratt pan, stainless steel well,
capacity 120 litres,
R90/120BRG/120X/M



Motorized tilting electric
bratt pan, iron well,
capacity 120 litres,
R90/120BRE/120F/M



Motorized tilting electric
bratt pan, stainless steel well,
capacity 120 litres,
R90/120BRE/120X/M



Manual tilting gas
bratt pan, stainless steel well,
capacity 120 litres,
R90/120BRG/120X/S



Manual tilting electric
bratt pan, stainless steel well,
capacity 120 litres,
R90/120BRE/120X/S



Manual tilting electric
bratt pan, iron well,
capacity 120 litres,
R90/120BRE/120F/S

modular



Motorized tilting gas bratt pan, stainless steel well, capacity 80 litres, R90/80BRG/80X/M



Manual tilting gas bratt pan, stainless steel well, capacity 80 litres, R90/80BRG/80X/S



Motorized tilting electric bratt pan, stainless steel well, capacity 80 litres, R90/80BRE/80X/M



Manual tilting electric bratt pan, stainless steel well, capacity 80 litres, R90/80BRE/80X/S



Electric boiling pan direct-heated, 150 liters, R90/80PED/150



Gas boiling pan direct-heated, 100 liters, R90/80PGD/100



Gas fryer,
 1 well 13 , 17 & 22 liters
 R90/40FRGV/1V13/P ,
 R90/40FRGL/1V17/P &
 R90/40FRGV/1V22/P



Electric fryer,
 1 well 13 & 21 liters
 R90/40FRER/1V13/P &
 R90/40FRER/1V21/P



Gas & Electric pasta cookers, 1 well 40 liters,
 R90/40CPG/1V40/P &
 R90/40CPE/1V40/P

modular



Gas range pressed worktop, 6 burners, Top, R90/120PCG/T



Infrared Surface 4 Cooking Zones, Top, R90/80PVE/T



Gas range pressed worktop, 2 burners, Top, R90/40PCG/T



Gas griddle, smooth mild steel plate, Top, R90/80FTG/L/T



Electric griddle, smooth mild steel plate, Top, R90/80FTE/L/T



Gas griddle, 2/3 smooth 1/3 ribbed mild steel plate, Top, R90/80FTG/LR/T



Electric griddle, 2/3 smooth 1/3 ribbed mild steel plate, Top, R90/80FTE/LR/T



Gas & Electric griddle smooth mild steel plate, Top, R90/40FTG/L/T & R90/40FTE/L/T



Lava-stone grill, 2 cooking zones in cast iron, Top, R90/80GRLG/T



Lava-stone grill, 1 cooking zone in cast iron, Top, R90/40GRLG/T



Electric range, 2 square plates, Top, R90/40PCEQ/T



Gas solid Top, R90/80TPG/T



Heated chip dump, Top, R90/40SPE/T



Electric bain marie, Top, R90/80BME/T



Electric bain marie, Top, R90/40BME/T

BREMA[®]
 Ice Makers

Self-Contained Ice Cube Maker



22kg, 26kg, 44kg, 67kg,
 95kg, 130kg, 155kg/day

Self-Contained Ice Flaker



95kg, 155kg/day

PRODUCTS :

Modular Ice Cube Maker



83kg, 124kg,
 200kg, 770kg/day

Modular Ice Flaker



280kg, 510kg/day

Storage Bin



180kg, 200kg





High Production Capacity

Ideal for : Restaurants, Hotels, Cafés, Bars, Catering businesses



Efficient Ice Shape & Quality

Brema ice machines are known for producing clear, solid cubes with consistent shape and size



Engineered Efficiency

Designed to deliver maximum performance with optimized energy consumption.

SELF-CONTAINED

ICE CUBE MAKER & ICE FLAKER

Looking for high-quality Brema ice makers and Flake machines in UAE? As an authorized distributor, we provide reliable and efficient ice solutions perfect for commercial kitchens, bars, restaurants, and hotels.



Ice Cube Maker



Self-contained Ice Cube Maker – 155 Kg/Day

- . Production: 155 Kg/Day
- . Storage (up to): 65 kg
- . Cooling System: Air/Water
- . Type of cube: D – 13g, A – 18g, C – 33g, E – 42g, B – 63g
- . Refrigerant: R452A
- . Average power consumption: 1400 W
- . Fuse: 16 A
- . Water consumption: Air 2.6 – Water 13 l/kg
- . Size (WxDxH): 840 x 740 x 1075 mm
- . Size with packaging (WxDxH): 880 x 785 x 1245 mm
- . Feet: 110-150 mm
- . Weight (net/gross): 118 / 138 kg
- . Finishing: AISI 304 stainless steel, scotch brite
CB1565A / BREMA / ITALY

Self-contained Ice Cube Maker – 130 Kg/Day

- . Production: 130 Kg/Day
- . Storage (up to): 65 kg
- . Cooling System: Air/Water
- . Type of cube: D – 13g, A – 18g, C – 33g, E – 42g, B – 63g
- . Refrigerant: R452A
- . Average power consumption: 1050 W
- . Fuse: 16 A
- . Water consumption
- . Air 2,8 – Water 15,3 l/kg
- . Size (WxDxH): 840 x 740 x 1075 Mm
- . Size with packaging (WxDxH): 880x785x1245 mm
- . Feet: 110-150 mm
- . Weight (net/gross): 113 / 133 kg
- . Finishing: AISI 304 stainless steel, scotch brite
CB1265A / BREMA / ITALY



BREMA[®]
 Ice Makers

Ice Cube Maker



Self-contained
 Ice Cube Maker – 95 kg/Day
 CB955A



Self-contained
 Ice Cube Maker – 67 kg/Day
 CB640A



Self-contained
 Ice Cube Maker – 26
 kg/Day
 CB246



Self-contained
 Ice Cube Maker – 22
 kg/Day
 CB184A



Ice Flakers



Self-contained Ice Flaker – 155 kg/Day

- . Production: 155 kg/Day
- . Storage (up to): 55 kg
- . Cooling System: Air/Water
- . Refrigerant: R452A
- . Average power consumption: 650 W
- . Fuse: 10 A
- . Water consumption: Air 1 – Water 6,4
- . Size (WxDxH): 738 x 690 x 1020 Mm
- . Size with packaging (WxDxH): 780x735x1185 mm
- . Feet: 110-150 mm
- . Weight (net/gross): 94 / 105 kg.
- . Finishing: AISI 304 stainless steel, scotch brite
 GB1555A / BREMA / ITALY

Self-contained Ice Flaker – 95 kg/Day

- . Production: 95 kg/Day
- . Storage (up to): 20 kg
- . Cooling System: Air/Water
- . Refrigerant: R452A
- . Average power consumption: 550 W
- . Fuse: 10 A
- . Water consumption: Air 1 – Water 6,3
- . Size (WxDxH): 500 x 660 x 690 Mm
- . Size with packaging (WxDxH): 550x720x880 mm
- . Feet: 110-150 mm
- . Weight (net/gross): 59 / 67 kg
- . Finishing: AISI 304 stainless steel, scotch brite
 GB902A / BREMA / ITALY





High Production Capacity

Ideal for : supermarkets, hotels, food processing units, and industrial kitchens



Scalable Modular Design

Separate ice head and storage bin allow flexible capacity expansion and customized storage solutions.



Heavy-Duty Operation

Engineered for long working hours with industrial-grade components

MODULAR ICE CUBE MAKER & ICE FLAKER

Looking for high-quality Brema ice makers and Flake machines in UAE? As an authorized distributor, we provide reliable and efficient ice solutions perfect for commercial kitchens, bars, restaurants, and hotels.



Modular Ice Maker



Modular Fast Ice Maker – 770 Kg/Day

- . Production: 770 Kg/Day
 - . Bin Storage (up to): 350 kg
 - . Cooling System: Air
 - . Type of cube: 7g
 - . Refrigerant: R452A
 - . Average power consumption: 4300 W
 - . Fuse: 32 A
 - . Water consumption: Air 1,4 l/kg
 - . Size (WxDxH): 1250 x 645 x 950 Mm
 - . Bin Size (WxDxH): 1250 x 790 x 1000 Mm
 - . Size with packaging (WxDxH): 1350x745x1150 mm
 - . Weight (net/gross): 186 / 242 kg
 - . Finishing: AISI 304 stainless steel, scotch brite
 - . BIN Utilizzabile: Bin 350
- VM1700A/Brema/Italy

Modular Fast Ice Maker – 400kg/Day

- . Usable Bin: BP240PE
 - . Production: 400 kg/Day
 - . Bin Storage (up to): 180 kg
 - . Cooling System: Air, Water
 - . Type of cube: 7g
 - . Refrigerant: R452A
 - . Average power consumption: 3000 W
 - . Fuse: 32 A
 - . Water consumption: Air 1.8 – Water 13 l/kg
 - . Size (WxDxH): 770 x 550 x 805 Mm
 - . Bin Size (WxDxH): 942 x 795 x 1053 mm
 - . Size with packaging (WxDxH): 815x615x980 mm
 - . Weight (net/gross): 113 / 124 kg
 - . Finishing: AISI 304 stainless steel, scotch brite
 - . BIN Utilizzabile: Bin 240PE/Bin 200/Bin 350/ Double Roller Bin 100
- VM900A / BREMA / ITALY





Modular Ice Maker



Modular Fast Ice Cube Maker – 200 kg/Day

- . Production: 200 kg/Day
- . Bin Storage (up to): 200 kg
- . Cooling System: Air/Water
- . Type of cube: 7g
- . Refrigerant: R452A
- . Average power consumption: 1600 W
- . Fuse: 20 A
- . Water consumption: Air 2,4 – Water 13 l/kg
- . Size (WxDxH): 770 x 550 x 805 Mm
- . Bin Size (WxDxH): 870 x 790 x 1000 Mm
- . Size with packaging (WxDxH): 815x615x980 mm
- . Weight (net/gross): 90 / 101 kg
- . Finishing: AISI 304 stainless steel, scotch brite
- . BIN Utilizzabile: Bin 240PE, Bin 200, Bin 350, Double Roller Bin 100
- VM500A/Brema/Italy

Modular Fast Ice Cube Maker Machine – 105kg/Day

- . Usable Bin: BP240PE
- . Production: 105 kg/Day
- . Cooling System: Air, Water
- . Type of cube: 7g
- . Refrigerant: R452A
- . Average power consumption: 1400 W
- . Fuse: 16 A
- . Water consumption: Air 3 – Water 13.5 l/kg
- . Size (WxDxH): 540 x 544 x 747 Mm
- . Size with packaging (WxDxH): 850x615x925 mm
- . Weight (net/gross): 73 / 83 kg
- . Finishing: AISI 304 stainless steel, scotch brite
- . BIN Utilizzabile: Bin 240PE/Bin 200/Bin 110/ Double Roller Bin 100
- VM350A / BREMA / ITALY





Modular Ice Flakers



Modular Ice Flaker – 510kg/Day

- . Production in 24h: 510 kg
- . Cooling System: Air/Water
- . Refrigerant: R452A
- . Average power consumption: 1700 W
- . Fuse: 16 A
- . Water consumption: Air 1 – Water 5,8
- . Size (WxDxH): 560 x 569 x 695 Mm
- . Bin Size (WxDxH): 870 x 790 x 1000 Mm
- . Size with packaging (WxDxH): 645x645x910 mm
- . Weight (net/gross): 102 / 113 kg
- . Finishing: AISI 304 stainless steel, scotch brite
- BIN Utilizzabile: Bin 240PE/Bin 200/Bin 350/Bin 110/Double Roller Bin 100/Roller Bin 100/Bin 550V DS/Double Roller Bin 500/Double Roller Bin 1200
- G510A / BREMA / ITALY

Modular Ice Flaker – 280 Kg/day

- . Production: 280 Kg/day
- . Bin Storage (up to): 200 kg
- . Cooling System: Air/Water
- . Refrigerant: R452A
- . Average power consumption: 1050 W
- . Fuse: 10 A
- . Water consumption Air 1 – Water 5,2
- . Size (WxDxH): 560x569x695 mm
- . Size with packaging (WxDxH): 645 x 645 x 910 Mm
- . Bin Size (WxDxH): 870 x 790 x 1000 Mm
- . Weight (net/gross): 83 / 93 kg
- . Finishing: AISI 304 stainless steel, scotch brite
- . BIN Utilizzabile: Bin 240PE, Bin 200, Bin 350, Bin 110, Double Roller Bin 100, Roller Bin 100
- G280A/Brema/Italy





Storage Bins



Storage Bin-200kg
 Storage (up to): 200 kg
 Size (WxDxH): 870 x 790 x 1000 mm
 Feet: 100-160
 Weight (net/gross): 74 / 93 kg
 Finishing: AISI 304 stainless steel, scotch brite
 Produttore utilizzabile: C150, VM350, VM500,
 VM900, G160, G280, G510,
 G510 Split, G700 Split CO2, TM140, TM250,
 TM450, M250.
 BIN 200/ Brema/ Italy

Storage Bin BP240PE, 180kg
 Storage (up to): 180 kg
 Size (WxDxH): 942 x 795 x 1053 mm
 Feet: 100-160
 Weight (net/gross): 64 / 79 kg
 Finishing: Polietilene
 Produttore utilizzabile: C150, VM350,
 VM500, VM900, G160, G280, G510, G510
 Split, G700 Split CO2, TM140, TM250, TM450.
 BIN 240 PE/ Brema/ Italy



Hamilton Beach
 COMMERCIAL

Blender, Bar



Food Blender



Mixer, Drink



PRODUCTS :

Rice Cooker



Immersion Hand Mixer



Food Packing Machine



Hamilton Beach
 COMMERCIAL



Powerful Motor Performance

Delivers high-speed blending to crush ice, fruits, and vegetables smoothly



Durable Stainless Steel Blades

Sharp, heavy-duty blades designed for efficient cutting and long-lasting performance



Easy-to-Use Digital Controls

User-friendly control panel with multiple speed options for consistent and precise blending results

BAR & FOOD BLENDERS

Designed with safety in mind, the lid interlock ensures the blender will not start until jar and lid are securely in place.

Hamilton Beach

COMMERCIAL



BAR BLENDER

Summit® Edge High Performance Blender

- . 3.5 HP motor
- . 48 oz (1.36 liter) capacity.
- . Stackable polycarbonate container.
- . Built-in sensors.
- . Variable speeds and pulse.
- . Quiet Shield™, USB port.
- . Stainless steel blades,
- . 230v/50/60/1 ph, cULus, NSF
- . Motors: 3.5 peak* HP
- . Gross weight: 15.03 Kg

Hamilton Beach Model No. **HBH855UK**



BAR BLENDER

(International) Eclipse™

- . High Performance Blender,
- . 64 oz. (2 liter) capacity,
- . Wave Action® System, one touch blending functions,
- . 100 pre programmed cycles, memory card slot,
- . Quiet Blend™ technology, removable polycarbonate Quiet Shield™,
- . Converts for in counter use, stainless steel blade,
- . 3 Hp, 220 240v/50/60/1 ph, 8.6 amps, 1000 watts

Hamilton Beach Model No. **HBH755RUK**

Hamilton Beach

COMMERCIAL



BAR BLENDER

- . (International) Rio® Bar Blender,
 - . Two speed motor,
 - . 48 oz. (1.36 liter) capacity
 - . Stackable co \square polyester container,
 - . Hi/low & pulse switches,
 - . Wave \square Action® System,
 - . Sure Grip™ feet,
 - . Stainless steel blades,
 - . 1 \square 3/5 HP, 220 \square 240V/50/60/1ph, 780 watt, 6.5 amp,
- Hamilton Beach Model No. HBB255UK**



BAR BLENDER

- . (International) Tango® High Performance Bar Blender,
 - . Two speeds motor,
 - . 48 oz (1.36 liter) capacity
 - . Stackable polycarbonate container,
 - . Variable timer, pulse switch, auto shutoff,
 - . Wave \square Action® System,
 - . Sure Grip™ feet,
 - . Stainless steel blades,
 - . 2 \square 2/5 HP, 220 \square 240v/50/60/1 \square ph, 1200 watt, 10 amp,
- Hamilton Beach Model No. HBH455UK**



BAR BLENDER

- . (International) Fury™ High Performance Blender,
 - . Two-speed motor,
 - . 64 oz. (1.8 liter) capacity,
 - . Stackable polycarbonate container, paddle switches,
 - . Variable timer, jump cycle, pulse switch, auto shutoff,
 - . removable filler cap,
 - . Wave \square Action™ System, Sure Grip™ feet,
 - . Stainless steel blades,
 - . 3 Hp, 220 \square 240v/50/60/1 \square ph, 880 watts
- Hamilton Beach Model No. HBH550CE**

Hamilton Beach

COMMERCIAL



COMMERCIAL FOOD BLENDER

(International) EXPEDITOR™ Culinary Blender,

- . 64 oz (1.8 liter) Capacity.
- . Stainless steel container,
- . Adjustable speed dial for chop,
- . Variable speed,
- . Jar pad sensor,
- . All-metal drive coupling & stainless steel blades,
- . 2.4 HP, 230v/50/60/1ph, 10 amps

Hamilton Beach Model No. HBF510SUK



COMMERCIAL FOOD BLENDER

Expeditor™ Culinary Blender,

- . 1 gallon (4 liters) capacity,
- . Variable speed dial, touchpad, power light, removable 4 oz.
- . Dosing cup,
- . Memory card,
- . Temperature gauge,
- . Programmable, preset timer,
- . Non-skid feet,
- . Interlock lid,
- . Stainless steel container,
- . Aluminum base,
- . 3 1/2 HP, 230v/50/60/1ph

Hamilton Beach Model No. HBF1100SUK

Hamilton Beach
 COMMERCIAL

Other Food Processing Items



Blender Container,
 Model No. 6126-650R



Frothing Container For
 Summit Edge,
 Model No. 6126-855R



Blender Container,
 Model No. 6126-455CE



Mixer, Drink / Bar
 Model No. HMD200PUK



Mixer, Drink / Bar
 Model No. HMD400PUK



Mixer, Drink / Bar
 Model No. HMD900PUK



Planetary Stand Mixer,
 Model No. CPM800RUK



Rice / Grain Cooker,
 Model No. 37560RUK



Juicer, Electric
 Model No. HCJ967-UK

Hamilton Beach
 COMMERCIAL

Other Food Processing Items



Immersion Blender Mixer,
 with wall mount hanger,
 Model No. HMI014UK



Immersion Blender Mixer,
 with wall mount hanger,
 Model No. HMI016UK



Immersion Blender Mixer,
 Model No. HMI009UK



Juicer Electric
 Model No. HJE960UK



Food Packaging Machine
 Model No. HVC305UK



Can Opener
 Model No. HCO500



Universal Stainless
 Steel Container,
 Model No. 110E



Hand Mixer, Attachment
 Model No. HMI02W

 **COMENDA**

**Under-Counter
Dishwasher / Glasswasher**



**Back Conveyor
Dishwashing Machine**



PRODUCTS :

Hood Type Dishwasher



**Bottle Washer &
Dishwasher**



 **COMENDA**



Grade Cleaning Performance

Comenda machines deliver powerful washing and high-temperature sanitization that removes grease and stains quickly and effectively



Durable Stainless Steel

Built with heavy-duty stainless steel housing and components for long-lasting reliability



Energy & Water Efficiency

Helping businesses save on utilities while maintaining sparkling results



**GLASS &
 DISH WASHERS**

As an authorized distributor, we provide reliable and efficient dishwashing solutions for restaurants, cafes, hotels, and catering businesses. Explore our range of undercounter, hood-type, and glass washer dishwashers designed for professional kitchens.



Pass-Through Unit Hood-Type Dishwasher

- . Rack Size: 500 X 500 mm
 - . Clearance: 440 mm
 - . Tank Size: 32 ltr.
 - . Electrical Supply: 380-415 V, 3N, 50 Hz
 - . Program Length: 90/120 Sec
 - . Output Racks – Hot Water Connection (55 °C): 30/20 Rack/hr
 - . Output Racks – Cold Water Connection (15 °C): 24/24 Rack/hr
 - . Rinse Water Consumption: 2,6 (L/Cycle)
 - . Tank Heater Elements: 2 Kw
 - . Booster Heater: 5 Kw
 - . Wash Pump: 0,66 Kw
 - . Installed Load: 7,66 Kw
 - . External Dimensions: 596 X 740 X 1465 mm
 - . Height with Hood Open: 1965 mm
- EC44/ Comenda/ Italy



Rack Conveyor Dishwashing Machine

- . Working direction: left to right
 - . Electric heated: 400V 3N 50Hz
 - . Capacity: 70 Racks/Hour with 2 minutes contact time
 - . Maximum racks/h capacity: 100
 - . Machine length: 1150/1200 Mm
 - . Tank capacity: 80 L
 - . Rinse water consumption: 150/220 L/H
- AS6 – 600 mm Blower Dryer
 The air for the dryer is heated in a battery with heaters and blown on the dishware by means of a double jet
- Module length: 600 mm
 Dryer fan power input: 0,42 kW
 Sensible Capacity: 8,1 kW
 Latent Capacity: 7,3 kW
 Dryer heater: 6 kW
- AC2/Comenda/Italy



Under Counter Dishwasher



- . Rack Size: 500 X 500 mm
 - . Clearance: 360 mm
 - . Tank Size: 20 ltr.
 - . Electrical Supply: 220-240 V, 1N, 50 Hz
 - . Program Length: 120/180 Sec
 - . Output Racks – Hot Water Connection (55 °C): 30/20 Rack/hr
 - . Output Racks – Cold Water Connection (15 °C): 12/12 Rack/hr
 - . Rinse Water Consumption: 2,6 (L/Cycle)
 - . Tank Heater Elements: 2 Kw
 - . Booster Heater: 2.5 Kw
 - . Wash Pump: 0,66 Kw
 - . Installed Load: 3,16 Kw
 - . External Dimensions: 570 X 610 X 820 mm
 - . Depth with Door Open: 1022 mm
- EF36 M/ Comenda/ Italy

Under Counter Glasswasher



- . Rack Size: 400 X 400 mm
 - . Clearance: 280 mm
 - . Tank Size: 10.5 ltr.
 - . Electrical Supply: 220-240 V, 1N, 50 Hz
 - . Program Length: 120/180 Sec
 - . Output Racks – Hot Water Connection (55 °C): 30/20 Rack/hr
 - . Output Racks – Cold Water Connection (15 °C): 12/12 Rack/hr
 - . Rinse Water Consumption: 2,6 (L/Cycle)
 - . Tank Heater Elements: 2 Kw
 - . Booster Heater: 2.5 Kw
 - . Wash Pump: 0,26 Kw
 - . Installed Load: 2,76 Kw
 - . External Dimensions: 460 X 515 X 630 mm
 - . Depth with Door Open: 830 mm
- EB28/ Comenda/ Italy

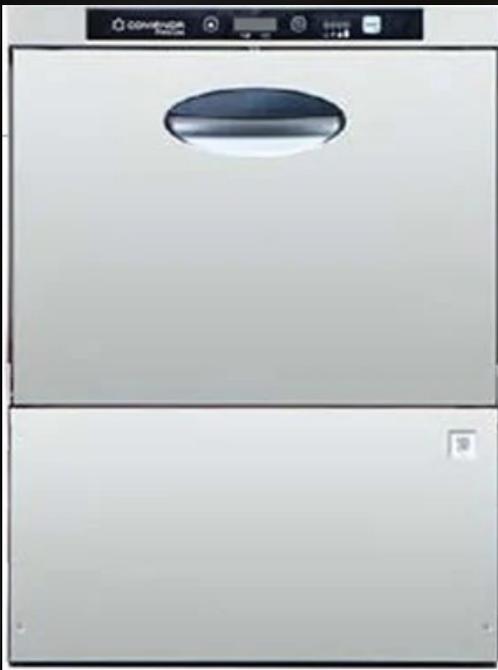


Bottle Washers & Dishwasher 2 In 1

(With Det. Dos, P, Dr. P)

Rack Size: 500 X 500 mm for 12 / 18 dishes, 16/9 compartment for refillable bottles or refillable jugs

- . Clearance (E): 360 mm
 - . Tank Size: 21 ltr.
 - . Electrical Supply: 230v 50 Hz 230v/3 50 Hz 400v/3N 50 Hz
 - . Program Length: 90/90/120 Sec
 - . Program Length (Water Bottles And Jugs Dedicated Cycle): 260 Sec
 - . Output Racks – Hot Water Connection (55 °C): 40/40/30/14 Rack/hr
 - . Output Racks – Cold Water Connection (15 °C): 32/32/30/14 Rack/hr
 - . Rinse Water Consumption: 2,5 (L/Cycle)
 - . Tank Heater Elements: 2 Kw
 - . Booster Heater: 7 Kw
 - . Wash Pump: 0,45 Kw
 - . Installed Load: 7,45 Kw
 - . External Dimensions: 600 X 605 X 820 mm
 - . Depth with an Open Door: 1015 mm
 - . Weight: 58 Kg
- PF45 R+ B-GREEN/ Comenda/ Italy



Under Counter Glasswasher
(Limited) – Model RB34



Hood Type Dishwasher
(Limited) – Model RC07



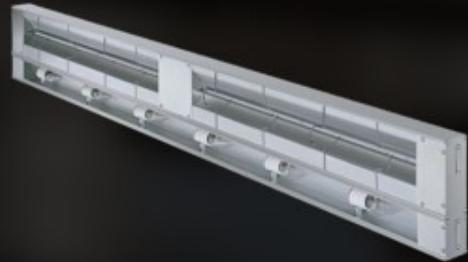
Aluminum Infrared Strip Heater



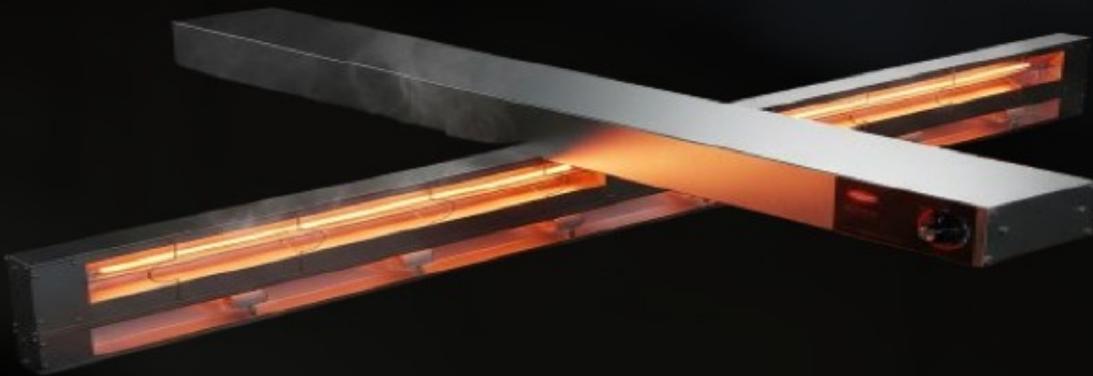
GRAH-24, 30, 36, 42, 48, 54, 60

PRODUCTS :

Infrared Strip Heater with Lights



GRAHL-24, 36, 48, 54, 60





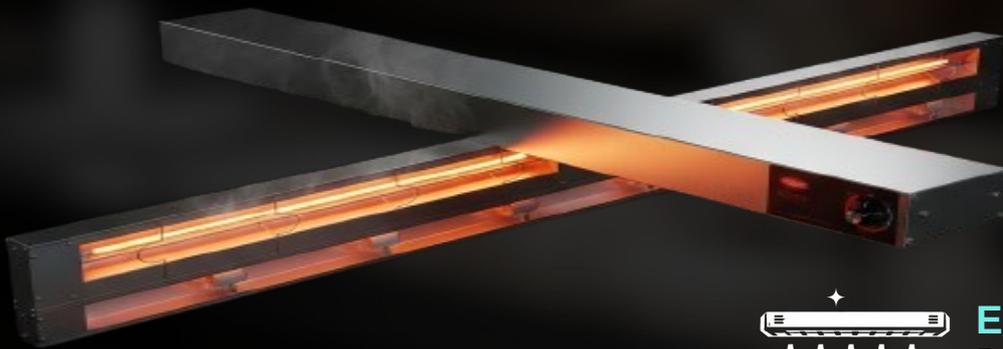
Consistent Heat Distribution

Hatco food strip heaters provide uniform, reliable heat across their entire length, keeping food at safe serving temperatures without hot spots or cold areas perfect for buffet lines or serving stations.



Durable Commercial Build

Engineered with rugged materials and premium components



Energy-Efficient Operation

Designed to deliver effective heating with optimized power consumption

Glo-Ray® ALUMINUM INFRARED STRIP HEATER WITH LIGHTS

12 Reliable Strip Heaters with Lights for Efficient Heating and Enhanced Visibility



Glo-Ray® Aluminum Infrared Strip Heater (GRAH-60)



- . Tubular metal heater rod.
 - . Single heater rod housing.
 - . Aluminum construction.
 - . Built-in toggle control.
 - . High wattage.
 - . Elec. Rating: 240v/50/1-ph/1400w/5.8A.
 - . Dimensions: 1524 x 153 x 64 mm
 - . Gross weight: 7Kg.
- GRAH-60/ HATCO/ USA

Glo-Ray® Infrared Strip Heater with Lights (GRAHL-60)

- . Tubular metal heater rod with lights.
 - . Single heater rod housing.
 - . Aluminum construction.
 - . Built-in toggle control.
 - . High wattage.
 - . Elec. Rating: 240v/50/1-ph/1700w/7.1A.
 - . Dimensions: 1524 x 229 x 64 mm
 - . Gross weight: 9.5Kg.
- GRAHL-60/ HATCO/ USA





Variety Of Dimensions



Glo-Ray®
Aluminum Infrared
Strip Heater (GRAH-24)
610 x 153 x 64 mm



Glo-Ray®
Aluminum Infrared
Strip Heater (GRAH-30)
762 x 153 x 64 mm



Glo-Ray®
Aluminum Infrared
Strip Heater (GRAH-36)
914 x 153 x 64 mm



Glo-Ray®
Aluminum Infrared
Strip Heater (GRAH-42)
1067 x 153 x 64 mm



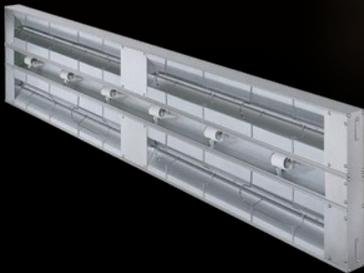
Glo-Ray®
Aluminum Infrared
Strip Heater (GRAH-48)
1219 x 153 x 64 mm



Glo-Ray®
Aluminum Infrared
Strip Heater (GRAH-50)
1372 x 153 x 64 mm



Variety Of Dimensions



Glo-Ray®
Infrared Strip Heater
with Lights (GRAHL-24)
610 x 229 x 64 mm



Glo-Ray®
Infrared Strip Heater
with Lights (GRAHL-36)
914 x 229 x 64 mm



Glo-Ray®
Infrared Strip Heater
with Lights (GRAHL-48)
1219 x 229 x 64 mm



Glo-Ray®
Infrared Strip Heater
with Lights (GRAHL-54)
1372 x 229 x 64 mm



Made In turkey



9 PIZZAS

Ø 300 MM



Independent top
and bottom
burners

BAKERY ITEMS

We carefully source and supply high-quality bakery equipment from trusted manufacturers to meet diverse operational requirements and production needs.



Planetary Mixers



Dough Moulder



Divider And Rounder



Convection Oven



Convection Oven With Humidity



Gas Pizza Ovens



Gas Pizza Ovens



Gas Pizza Ovens



Gas Pizza Ovens



Electric Pizza Oven



Electric Pizza Oven



Rotary Rack Oven



Gas Deck Oven



Dough sheeter
Free Standing



Dough sheeter



Pizza Sheeter



Planetary Mixer



Dough Mixer



Spiral Mixer



Spiral Mixer



Even Cooking



High Capacity



Versatile Meat Options

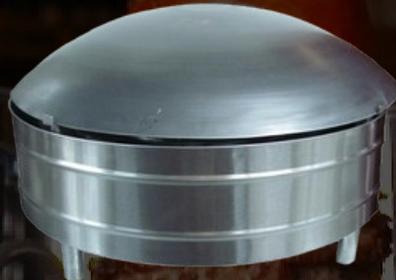
CUSTOM MADE

We deliver fully customized, precision-engineered solutions that are carefully designed to meet your exact operational requirements, space constraints, production capacity, and specific workflow demands, ensuring every project is uniquely tailored to your business needs.

Custom Made



Meat Cutting Table



Saaj Oven



Tandoor Oven



Shawerma Machine



BBQ Under Chiller



Gas Cooker



Scraping Cabinet



Wall Cabinet

Custom Made



Island Type
Kitchen Hood



Double Bowl Sink
On Cabinet



Drawer Cabinet



Cocktail Station



Base Cabinet
Sliding Doors



Stainless Steel
Counter with Drawers



Stainless Steel
Counter

CONTACT INFORMATION



Opening Hours

Mon-Fri: 9 AM – 6 PM
Saturday: 9 AM – 4 PM
Sunday: Closed



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