

Your
Kitchen's
Partner

Innovation • Performance • Excellence

Steelonex®
Display & kitchen

STEELONEX EQUIPMENTS PVT. LTD.

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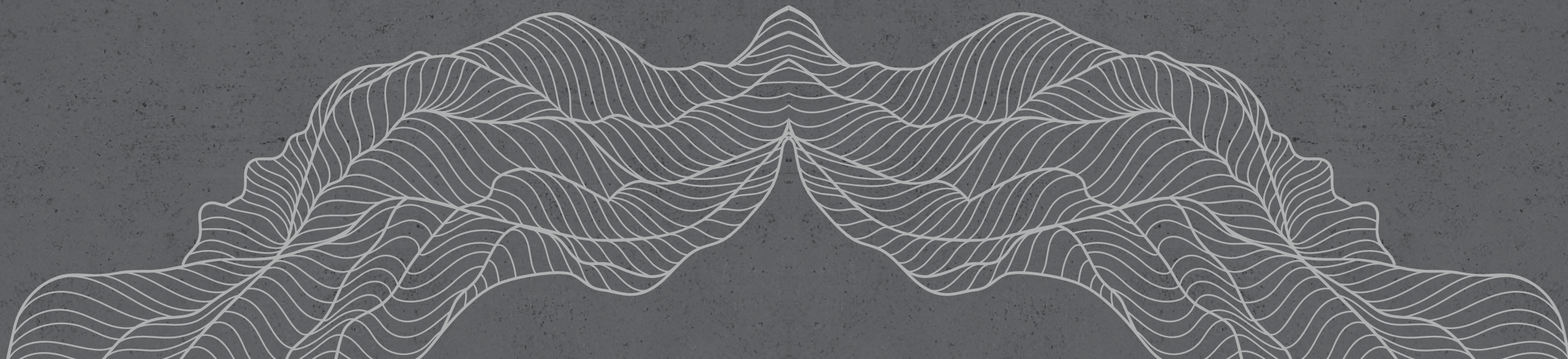
About

At Steelonex Equipments PVT LTD, we excel in manufacturing high-end commercial kitchen equipment. Our commitment to quality and innovation ensures that our products deliver exceptional performance, durability, and efficiency, meeting the demands of world-class kitchens globally.





Your Partner in Building the
Kitchen of Tomorrow



You Talk...

Whether it's braising, frying, boiling, or grilling, our equipment adapts to every cooking need. We understand that chefs seek ease and efficiency, even in the most confined spaces or high-volume kitchens. That's why our solutions are designed to simplify workflows and enhance productivity across the board.



...We Listen

Steelonex offers a diverse portfolio of over 200 models, available in gas and electric variants, to ensure maximum flexibility and customization. We design solutions that fit perfectly into any kitchen layout, catering to the unique needs of chefs and culinary teams.



Steelonex®
Display & kitchen



Our Unique Offerings

With Extraordinary Services



Extraordinary Simplicity

- » Every process is streamlined for ease of use. Expect perfect results consistently, thanks to our advanced, automatic control systems. We ensure superior cleanability and guarantee operator safety with our innovative designs.

Exclusive Personality

- » We offer a comprehensive range of high-performance solutions, adaptable to any kitchen space. Each product is crafted to deliver exceptional quality and unmatched versatility, enhancing your kitchen's efficiency and style.

Extensive Profitability

- » Our innovative equipment is engineered for high efficiency and cost savings. Enjoy lower consumption rates and reduced operational costs, benefiting both your business and the environment.

Extreme Power

- » Combining power, productivity, and flexibility, our equipment effortlessly handles multiple menus and large quantities, satisfying all your customer needs with precision and speed.

Steelonex



Our Legacy and Future

Past, Experience, Inspiration

- » Drawing from a rich history and deep expertise in commercial kitchen equipment, Steelonex has continually inspired culinary excellence. Our experience shapes our innovation, ensuring that we meet the evolving needs of the culinary world.

Future, Evolution, Innovation

- » Looking ahead, Steelonex is committed to driving the evolution of kitchen technology. We focus on innovative solutions that not only enhance cooking efficiency but also contribute to a sustainable future. Our vision is to continually redefine what's possible in the kitchen, delivering unparalleled performance and value.

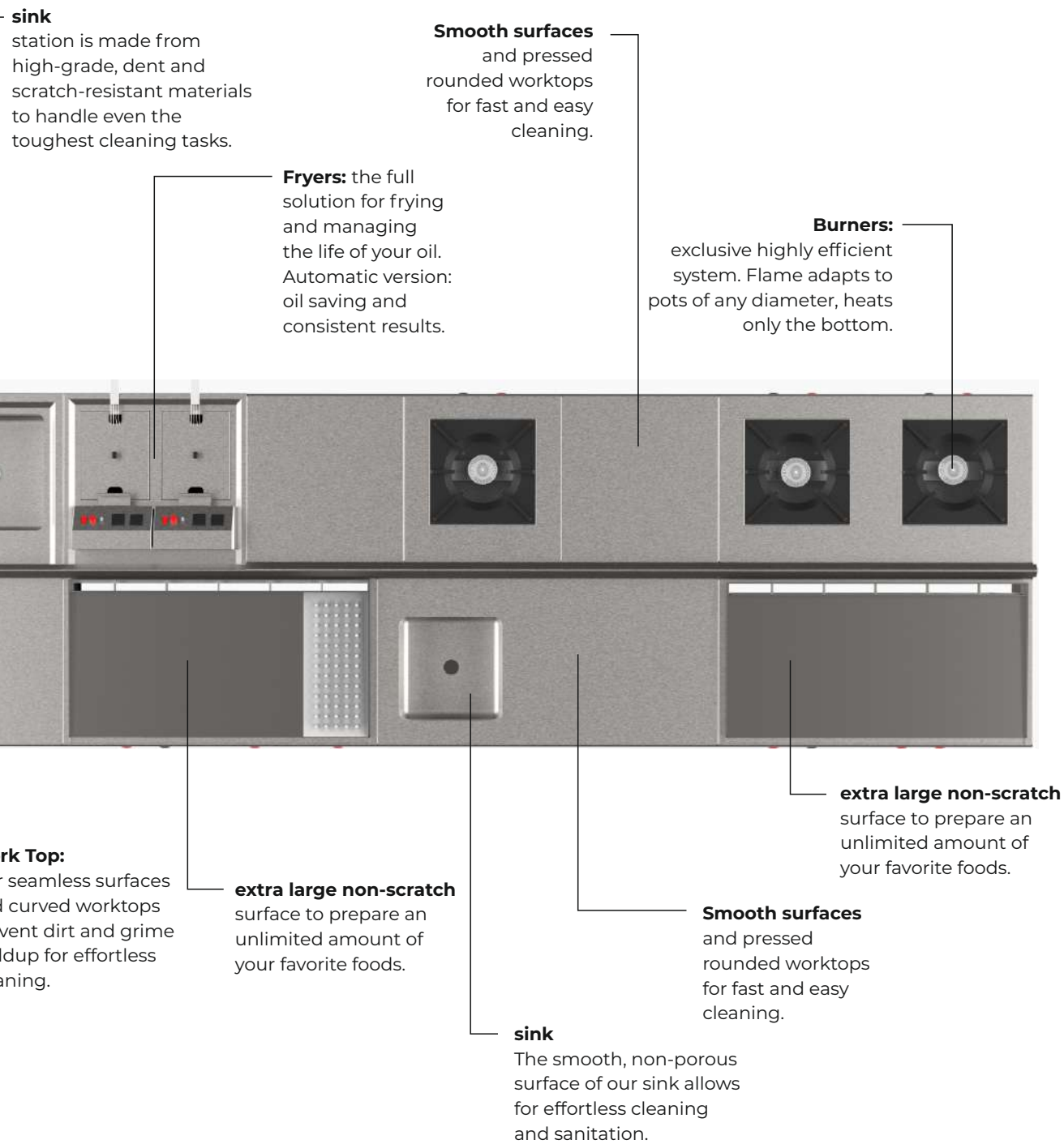
T R U S T

in Our High Standards

At Steelonex, we are dedicated to maintaining the highest standards of quality and reliability. Our cutting-edge machinery and manufacturing processes ensure that every piece of equipment meets rigorous industry standards. Trusted by world-class hotels and institutions, our products consistently deliver exceptional performance and durability, making them the preferred choice for professional kitchens worldwide.

Are you a High Productivity Kitchen?

Exactly what you need



High
Productivity
Kitchen

Lets
Explore our Wide
Range of Product



G A S R A N G E



Smart Savings and Sustainable Build

- » Designed for efficiency, our gas ranges provide smart energy use and are built sustainably to reduce operational costs.



High Productivity

- » Achieve peak productivity with our models. Each burner delivers high power, ensuring fast and efficient cooking



Easy Cleaning

- » Our gas ranges feature a 1-piece pressed deep-drawn work top for effortless cleaning and maintenance.



Safety First

- » Safety is paramount. Our burners are positioned on a raised section to prevent spills, and our heavy-duty enameled cast iron grids ensure stability, even for the smallest pots.



Exclusive Burners

- » Our unique burners offer unmatched flexibility and efficiency. The innovative design adapts to the size of any pot, providing even heat distribution and reducing heat loss.

Indian burner



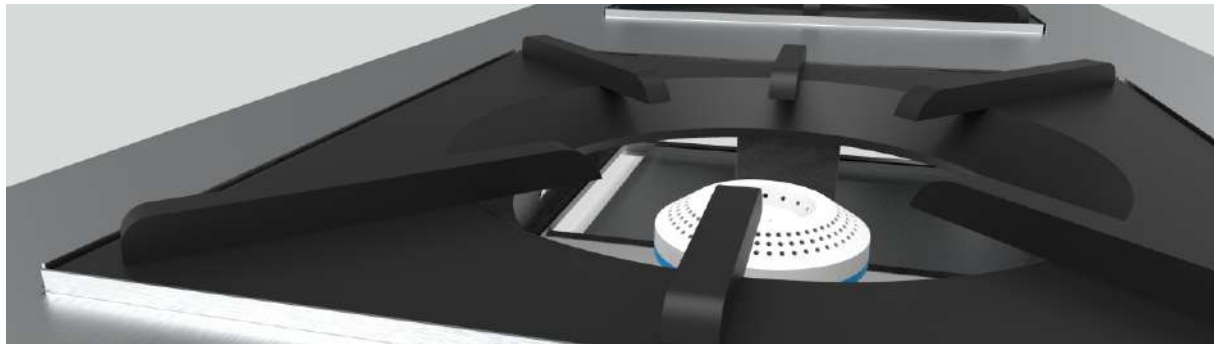
	Code	Dimensions (mm)	Pan Support Size	No. of Burner	Gas (KW)
Single Burner	GS-IS-1	600x600x850+100	400 Square	1	5
	GS-IS-2	600x750x850+100	400 Square	1	5
Double Burner	GS-ID-1	1200x600x850+100	400 Square	2	10
	GS-ID-2	1200x750x850+100	400 Square	2	10
	GS-ID-3	1500x600x850+100	400 Square	2	10
	GS-ID-4	1500x750x850+100	400 Square	2	10
Three Burner	GS-IT-1	1500x600x850+100	400 Square	3	15
	GS-IT-2	1500x750x850+100	400 Square	3	15
	GS-IT-3	1800x600x850+100	400 Square	3	15
	GS-IT-4	1800x750x850+100	400 Square	3	15
Four Burner	GS-IF-1	750x750x850+100	250 Square	4	12
	GS-IF-2	850x850x850+100	250 Square	4	12
	GS-IF-3	850x850x850+100	300 Square	4	12
	GS-IF-4	900x900x850+100	300 Square	4	12

- ✓ With Pilot Burner Ignition
- ✓ Removable deep drawn stand for pot holder to avoid water in the cavity.
- ✓ Durable cast iron for each hob designed for continuous daily use that last for years.
- ✓ Designed with splash back for easier cleaning.

Pot burner



	Code	Dimensions(mm)	Pan Support Size	No. of Burner	Gas (KW)
Single Pot Stove	GS-PS-1	600x600x450	450 Square	1	10
	GS-PS-2	750x750x450	600 Square	1	15
Double Pot Stove	GS-PS-3	1200x600x450	450 Square	2	20
	GS-PS-4	5100x750x450	600 Square	2	30
Three Pot Stove	GS-PS-5	1500x600x450	450 Square	3	30
	GS-PS-6	1650x750x450	600 Square	3	45



- ✓ Powered with 35 kW high-pressure each burner.
- ✓ High-pressure performance ensure fast cooking process.
- ✓ Ignited through open-close valve for high-pressure operation.
- ✓ The cast iron can hold up to 70 kg of weight load.
- ✓ Durable cast iron designed for continuous daily use that last for years.

Chinese Burner



	Code	Dimensions(mm)	Pan Support Size	No. of Burner	Gas (KW)
Single Burner	GS-CS-1	600x600x850+100	350	1	7
	GS-CS-2	600x750x850+100	400	1	7
Double Burner	GS-CD-1	1200x600x850+100	350	2	14
	GS-CD-2	1200x750x850+100	400	2	14
	GS-CD-3	1500x600x850+100	350	2	14
	GS-CD-4	1500x750x850+100	400	2	14
2+1 Burner	GS-T-1	1800x600x850+100	350	3	20
	GS-T-2	1800x750x850+100	400	3	20
	GS-T-3	8100x600x850+100	350	3	20
	GS-T-4	8100x750x850+100	400	3	20



- ✓ Powered with a single low-pressure wok burner with 7 kW.
- ✓ Manual ignition.
- ✓ Equipped with pilot burner, safety thermocouple, gas valve, gas knee lever.
- ✓ Cold-water supply with one swivel faucet mounted on the backsplash.
- ✓ Suitable for wok-pan sizes Ø 14-18" (355-457 mm).
- ✓ Deck height of 850 mm.

High Performance Cooking Wok



HCR-1-MF(E)S



HCR-2-MF(E)S



	Code	Dimensions(mm)	Inner Ring Size	Wok Size	No. of Burner	Gas (KW)
Cooking Wok	HCR-1-MF(E)S	1200 x 1250 x 810+360	Ø16"	24"- 28"	1	48
	HCR-2-MF(E)S	2200 x 1250 x 810+360	Ø16"	24"- 28"	2	96



- ✓ Concealed blower design.
- ✓ Electric ignition.
- ✓ Slanted top panel with deep-drawn domes for wok burner and water/soup pan.
- ✓ Cold-water supply with one swivel faucet mounted on the backsplash.
- ✓ Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.

Hot Plate & Puffer



GS-HP



GS-PP

	Code	Dimensions(mm)	Burner Size	No. of Burner	Gas (KW)
Dosa Hot Plate	GS-HP-1	600x750x850+100	16"	2	20
	GS-HP-2	900x750x850+100	16"	3	30
	GS-HP-3	1200x750x850+100	16"	4	40
	GS-HP-4	1500x750x850+100	16"	5	50
Roti Plate With Puffer	GS-PP-1	900x750x850+100	12"	3	40
	GS-PP-2	1200x750x850+100	12"	4	50
	GS-PP-3	1500x750x850+100	12"	5	20
Griddle Hot Plate	GS-GP-1	600x750x850+100	16"	2	20
	GS-GP-2	900x750x850+100	16"	3	30
	GS-GP-3	1200x750x850+100	16"	4	40
	GS-GP-4	1500x750x850+100	16"	5	50



- ✓ Powered with a 10 kW V burner.
- ✓ Griddle is made of 16 mm thick steel E250.
- ✓ Includes drain for oil and direct collection drawer.
- ✓ Includes welded splashback on the left, right, and rear sides.

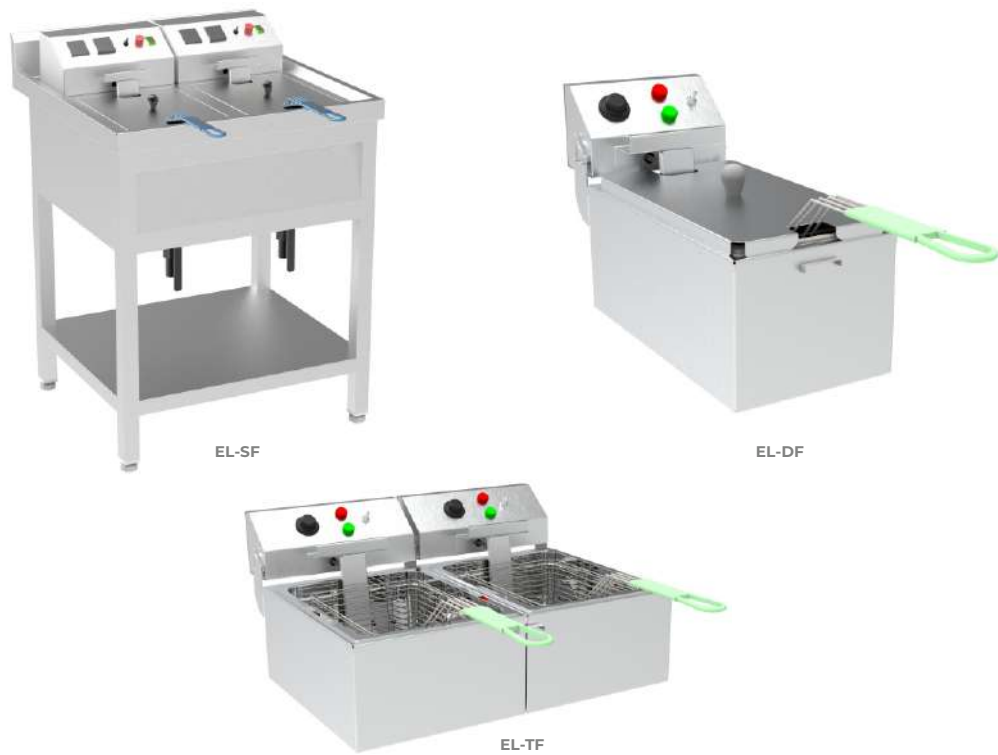
Tandoor



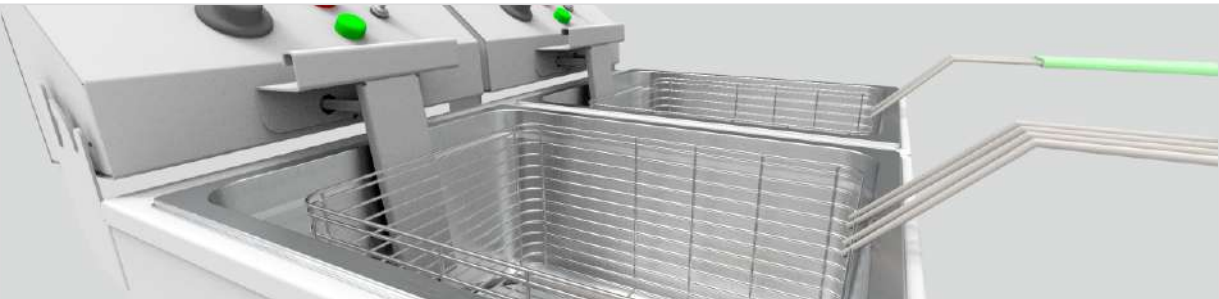
	Code	Dimensions(mm)	Opening	Coal Support	Gas Support
SS body Tandoor	GS-TN-1	750x750x850+100	20	yes	yes
	GS-TN-2	850x850x850+100	22	yes	yes
	GS-TN-3	850x850x850+100	24	yes	yes
	GS-TN-4	900x900x850+100	26	yes	yes



Fryer



	Code	Dimensions(mm)	Automatic	Heater Capacity	Ltr Capacity
Single Tank Fryer	EL-SF-1	400x750x850+100	Yes	2000	12
	EL-SF-2	600x750x850+100	Yes	2000	12
Double Tan Fryer	EL-DF-1	750x750x850+100	Yes	4000	24
	EL-DF-2	900x750x850+100	Yes	4000	24
Table Top Fryer	EL-TF-1	8"x450x8"	No	1500	5
	EL-TF-2	11"x450x8"	No	2000	8
	EL-TF-3	600x450x8"	No	4000	16



- ✓ Available as Gas Operated and Charcoal Operated versions, as per the requirement
- The outer body consists of stainless steel, whereas the inner body consists of MS
- Commercial grade heavy-duty 50mm thick and tightly glass wool insulation
- Between the inner and outer body have a 25 mm thick glass wool insulation

- ✓ Powered with 2 kW fryer heater.
- ✓ Frying oil capacity of 7 liters.
- ✓ Temperature regulation up to 170 degrees C.
- ✓ Heater can be tilted for access of cleaning of the tank.
- ✓ Thermal-cut off when overheated.



	Code	Dimensions(mm)	1/1 gn pan	Heater Capacity
Hot Bain Marrie	EL-HB-1	1200x600+300x850	3	1000
	EL-HB-2	1500x600+300x850	4	2000
	EL-HB-3	1800x600+300x850	5	3000
Table Top Fryer	EL-HB-4	1200x600+300x850	3	1000
	EL-HB-5	1500x600+300x850	4	2000
	EL-HB-6	1800x600+300x850	5	3000



- ✓ The smooth temperature regulation is provided from +30 to 85°C
- ✓ The guiding rails with drip tray for supporting delivered service
- ✓ 1 Nos. 2 KW S.S. tubing heating element & element clamped 25 mm off the bottom of the tank
- ✓ Control panel complete with ON/Off switch, indicator light & Adjustable Thermostat

Our Unique Offering

✓ Advanced Craftsmanship & Features

Through our dedication to R&D and with aid of machinery, we are able to enhance framework of our equipments and overcome hygiene aspect.

✓ Upgraded Cooking Features

We focus on all round solutions from working environment to operation cost by environment to operation cost by striking a balance between chef's cooking experience and energy efficiency.

✓ Dedicated for Professional

Fine laser engraving artwork guarantees sleek and elegant logo design in addition to product differentiation

✓ Sustainable Development & Improvement

In the coming years, it will be our oath to go further and beyond to deliver the best equipment for the food service industry.

Why choose?

We worked on every details to offer you the best cooking experience.

That's the way we gain reputation from the world.





Even the most
difficult spots
are easy to
clean

Right-angled, laser
cut side edges for
flush fitting of units.

Polished chrome
surface Fry Top
with 1-piece
pressed surface
with smooth
rounded corners.

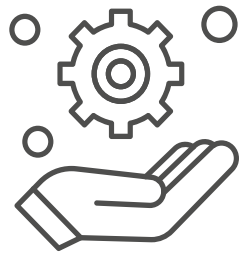
Easy frontal
access to main
components
for routine
maintenance.

Pressed well with
rounded corners
and large drain hole
for quick removal of
liquids.

Seamless, smooth
surfaces and
pressed rounded
worktops for fast
and easy cleaning.

Exterior panels
in stainless steel
with Scotch-Brite
finishing.

V-shaped well with
laser welded edges
to eliminate dirt
traps and improve
hygiene



Services



Meeting for Kitchen Planning

- » We start with a comprehensive consultation to understand your kitchen requirements, operational workflow, and vision. This step ensures we align our solutions with your culinary goals.



Site Visit With Technical Team

- » Our experienced technical team conducts an on-site assessment to evaluate space, utilities, and existing infrastructure, ensuring accurate planning and seamless integration of new equipment.



Kitchen Layout Design

- » We create a detailed layout tailored to optimize your kitchen's efficiency, safety, and ergonomics. Our designs incorporate strategic placement of equipment for smooth operations and compliance with industry standards.



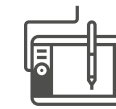
BOQ and Budgeting

- » We provide a detailed Bill of Quantities (BOQ) and a transparent budgeting plan. This helps you understand the cost implications of each component, allowing for informed financial planning and decision-making.



Masonry Drawing

- » Our masonry drawings outline the precise structural requirements for your kitchen. They include specifications for walls, floors, and any necessary alterations to support equipment installation.



Electric Drawing With Load Detail

- » We deliver comprehensive electrical plans that detail power requirements and load distribution for each piece of equipment. This ensures safe and efficient energy usage tailored to your kitchen's operational demands.



Gas Point Drawing

- » Our gas point drawings specify the exact locations and requirements for gas connections, ensuring safe and efficient gas distribution to all relevant appliances in your kitchen.



Exhaust and Fresh Air Planning

- » We design customized exhaust and fresh air systems to maintain optimal ventilation. Our solutions enhance air quality, remove heat and fumes, and comply with health and safety regulations.



Technical Cut Sheet For Every Product

- » Each product comes with a technical cut sheet that provides detailed specifications, dimensions, and installation guidelines. This ensures you have all the necessary information for proper setup and use.



Installation and Testing

- » Our professional team handles the installation and rigorous testing of all equipment. We ensure everything operates perfectly and meets all safety and performance standards before handing over the kitchen to you.





Steeleonex
Display & Kitchen

REFRIGERATION RANGE



Good Storage Becomes Essential

- » Efficient storage is crucial in any kitchen. Our refrigeration units offer optimal space utilization, preserving ingredients perfectly.



Preserving in Every Climate

- » Designed to maintain consistent temperatures, our units ensure freshness in all climates, protecting your ingredients under any condition.



Beneficial Design for Your Convenience

- » Our refrigeration solutions are designed with the user in mind, featuring easy-to-access storage and adjustable compartments to meet your specific needs.



Energy and Environment Safe

- » Steelonex is committed to sustainability. We use 0% ODP (Ozone Depleting Potential) refrigerant gas, making our units environmentally friendly.



Hygiene

- » Maintain the highest hygiene standards with our easy-to-clean surfaces and antibacterial materials, ensuring a safe storage environment.



Easy Check and Maintenance

- » Our refrigeration units are designed for simplicity in maintenance, with features that allow for quick inspections and easy upkeep.

Refrigerated Cabinets
Technical Specification



Model		NR G2/1*	NR G4 2/1	
		NF G2 2/1 **	NF G4 2/1**	NRF G4 2/1
		NR GF1 2/1 GD	NR GF2 2/1 GD	
		2 DOOR SERIES	4 DOOR SERIES	
			Single Temp	Dual Temp
Volume Capacity		600 liters	1200 liters	1200 liters
Overall Dimensions (wxdxh)		700x850x2000mm	1400x850x2000 mm	
Temperature	Chiller	+2°C ~+12°C		
	Freezer	-2°C ~-18°C		
Cooling Capacity	Chiller	552 W	736 W	552 W
	Freezer	640 W	1173 W	640 W
Power consumption	Chiller	389 W	518 W	389 W
	Freezer	620 W	980 W	620 W
Electricity		220V/ 1PH/50Hz		
Minimum Circuit breaker	Chiller	6 A	10 A	16 A
	Freezer	10 A	10 A	16 A
Cooling System		Blower with Automatic Defrosting		
Max Ambient Temperature		+43°C		
Type of Refrigerant		R404A - R134A		
Density of Insulation		40 kg/m³ Polyurethane		
Interior & Exterior Finish		Stainless Steel AISI 304 & AISI 430		
Weight (Netto ; Gross)		157 kg ; 207 kg	238 kg ; 313 kg	273 kg ; 348 kg
STANDARD EQUIPMENT				
External Lighting 25W		1	2	
Solid door with self closing mechanism		2	4	
Adjustable wire shelf with grey color powder coated steel		3	6	

Refrigerated Cabinets
Technical Specification



Model		750 SERIES		600 SERIES	
		NRTA 2C 750	NRTA 3C 750	NBLA 2C 600	
		NRTA 2C 750		NBLA 2C 600 GD	
		2 DOORS	3 DOORS	2 DOORS	3 DOORS
Volume Capacity		250 liters	375 liters	200 liters	300 liters
Overall Dimensions (wxdxh)		250 liters	375 liters	200 liters	300 liters
		1530x750x850mm	2005x750x850mm	1530x750x850mm	2005x600x850mm
Temperature	Chiller	+2°C ~+12°C			
	Freezer	-2°C ~-18°C			
Cooling Capacity	Chiller	552 W			
	Freezer	640 W			
Power consumption	Chiller	389 W	403 W	518 W	403 W
	Freezer	620 W		980 W	
Electricity		220V/ 1PH/50Hz			
Minimum Circuit breaker	Chiller	6 A			
	Freezer	10 A		-	
Cooling System		Blower with Automatic Defrosting			
Max Ambient Temperature		+43°C			
Type of Refrigerant		R404A - R134A			
Density of Insulation		40 kg/m³ Polyurethane			
Interior & Exterior Finish		Stainless Steel AISI 304 & AISI 430			
Weight (Netto ; Gross)		118 kg ; 158 kg	150 kg ; 210 kg	100 kg ; 140 kg	130 kg ; 190 kg
STANDARD EQUIPMENT					
Solid door with self closing mechanism		2	3	2	3
Adjustable wire shelf with grey color powder coated steel		4	6	4	6

EXHAUST SYSTEM RANGE



Exhaust Hood
Wall Type



Model	Dimension (mm)			Duct Hole Dimension (mm)		Ducting
	Width	Depth	Height	Width	Depth	Hole Qty
SEH 10-80	1000	800	600	300	300	1
SEH 12-80	1200	800	600	300	300	1
SEH 14-80	1400	800	600	300	300	1
SEH 16-80	1600	800	600	350	300	1
SEH 18-80	1800	800	600	400	300	1
SEH 20-80	2000	800	009	450	300	1
SEH 22-80	2200	800	600	450	300	1
SEH 24-80	2400	800	600	300	300	2
SEH 26-80	2600	800	600	300	300	2
SEH 10-100	1000	1000	600	300	300	1
SEH 12-100	1200	1000	600	300	300	1
SEH 14-100	1400	1000	600	350	300	1
SEH 16-100	1600	1000	600	400	300	1
SEH 18-100	1800	1000	600	450	300	1
SEH 20-100	2000	1000	600	300	300	2
SEH 22-100	2200	1000	600	300	300	2
SEH 24-100	2400	1000	600	300	300	2
SEH 26-100	2600	1000	600	350	300	2
SEH 10-120	1000	1200	600	300	300	1
SEH 12-120	1200	1200	600	400	300	1
SEH 14-120	1400	1200	600	450	300	1
SEH 16-120	1600	1200	600	500	300	1
SEH 18-120	1800	1200	600	300	300	2
SEH 20-120	2000	1200	600	300	300	2
SEH 22-120	2200	1200	600	350	300	2
SEH 24-120	2400	1200	600	400	300	2
SEH 26-120	2600	1200	600	400	300	2
SEH 10-150	1000	1500	600	400	300	1
SEH 12-150	1200	1500	600	450	300	1
SEH 14-150	1400	1500	600	300	300	2
SEH 16-150	1600	1500	600	300	300	2
SEH 18-150	1800	1500	600	350	300	2
SEH 20-150	2000	1500	600	400	300	2
SEH 22-150	2200	1500	600	450	300	2
SEH 24-150	2400	1500	600	450	300	2
SEH 26-150	2600	1500	600	500	300	2

Exhaust Hood
Island Type



Model	Dimension (mm)			Duct Hole Dimension (mm)		Ducting
	Width	Depth	Height	Width	Depth	Hole Qty
SEHW 12-140	1200	1400	600	300	450	1
SEHW 14-140	1400	1400	600	350	450	1
SEHW 16-140	1600	1400	600	400	450	1
SEHW 18-140	1800	1400	600	450	450	1
SEHW 20-140	2000	1400	600	300	450	2
SEHW 22-140	2200	1400	600	300	450	2
SEHW 24-140	2400	1400	600	300	450	2
SEHW 14-180	1400	1800	600	400	450	1
SEHW 16-180	1600	1800	600	500	450	1
SEHW 18-180	1800	1800	600	300	450	2
SEHW 20-180	2000	1800	600	350	450	2
SEHW 22-180	2200	1800	600	350	450	2
SEHW 24-180	2400	1800	600	400	450	2
SEHW 14-220	1400	2200	600	300	450	2
SEHW 16-220	1600	2200	600	350	450	2
SEHW 18-220	1800	2200	600	350	450	2
SEHW 20-220	2000	2200	600	400	450	2
SEHW 22-220	2200	2200	009	450	450	2
SEHW 24-220	2400	2200	600	500	450	2
SEHW 14-240	1400	2400	600	300	450	2
SEHW 16-240	1600	2400	600	350	450	2
SEHW 18-240	1800	2400	600	400	450	2
SEHW 20-240	2000	2400	600	450	450	2
SEHW 22-240	2200	2400	600	500	450	2
SEHW 24-240	2400	2400	600	350	450	3
SEHW 14-260	1400	2600	600	350	450	2
SEHW 16-260	1600	2600	600	400	450	2
SEHW 18-260	1800	2600	600	450	450	2
SEHW 20-260	2000	2600	600	500	450	2
SEHW 22-260	2200	2600	600	350	450	3
SEHW 24-260	2400	2600	600	400	450	3

Steelonex®
Display & kitchen



STAINLESS STEEL
FURNITURE



Work Table



DBT-CR



DBT-CR

	Code	Dimensions(mm)	No. of Shelving(s)	Heater Capacity
600 series	DBT-0860-CR	800 x 600 x 850	-	Default = 100mm H splash "0": No splash
	DBT-1260-CR	1200 x 600 x 850	-	
	DBT-1560-CR	1500 x 600 x 850	-	
	DBT-0860-1CR	800 x 600 x 850	1	
	DBT-1260-1CR	1200 x 600 x 850	1	
	DBT-1560-1CR	1500 x 600 x 850	1	
	DBT-0860-2CR	800 x 600 x 850	2	
	DBT-1260-2CR	1200 x 600 x 850	2	
	DBT-1560-2CR	1500 x 600 x 850	2	
750 series	DBT-0875-CR	800 x 750 x 850	-	Default = 100mm H splash "0": No splash
	DBT-1275-CR	1200 x 750 x 850	-	
	DBT-1575-CR	1500 x 750 x 850	-	
	DBT-0875-1CR	800 x 750 x 850	1	
	DBT-1275-1CR	1200 x 750 x 850	1	
	DBT-1575-1CR	1500 x 750 x 850	1	
	DBT-0875-2CR	800 x 750 x 850	2	
	DBT-1275-2CR	1200 x 750 x 850	2	
	DBT-1575-2CR	1500 x 750 x 850	2	

Table Top Thickness	Leg Type
✓ "C": S/S 304 1.5MM	✓ Round Leg (R) /
✓ "D": S/S 304 1.2MM	✓ Rectangular Leg (Default)
✓ "E": S/S 430 1.2MM	✓ Specify when ordering

Work Table 3 Side Cover



	Code	Dimensions(mm)	No. of Shelving(s)	Heater Capacity
600 Series - Close Cabinet	DBC-1260-CR	1200 x 600 x 850	2//1	Default = 100mm H splash
	DBC-1560-CR	1500 x 600 x 850	2//1	"0": No splash
650 Series - Open Cabinet	DOC-1260-CR	1200 x 600 x 850	0/1	Default = 100mm H splash
	DOC-1560-CR	1500 x 600 x 850	0/1	"0": No splash
750 Series - Close Cabinet	DBC-1260-CR	1200 x 750 x 850	2//1	Default = 100mm H splash
	DBC-1560-CR	1500 x 750 x 850	2//1	"0": No splash
650 Series - Open Cabinet	DOC-1260-CR	1200 x 750 x 850	0/1	Default = 100mm H splash
	DOC-1560-CR	1500 x 750 x 850	0/1	"0": No splash

Sink Table



	Code	Dimensions(mm)	Sink Location & Qty	Splash Type
1 Sink	DLS-0760-CR	700 x 600 x 850	CENTRAL ; 1	Default = 100mm H splash "0": No splash
	DLS-1260-CR	1200 x 600 x 850	SIDE ; 1	
	DLS-1560-CR	1500 x 600 x 850	SIDE ; 1	
	DLS-0775-CR	700 x 750 x 850	CENTRAL ; 1	
	DLS-1275-CR	1200 x 750 x 850	SIDE ; 1	
	DLS-1575-CR	1500 x 750 x 850	SIDE ; 1	
2 Sinks	DTS-1260-CR	1200 x 600 x 860	CENTRAL ; 2	Default = 100mm H splash "0": No splash
	DTS-1560-C	1500 x 600 x 860	CENTRAL ; 2	
	DTS-1275-CR	1200 x 750 x 860	CENTRAL ; 2	
	DTS-1575-C	1500 x 750 x 860	CENTRAL ; 2	

Shelving



	Dimensions(mm)			Configuration
18" Series	18" x 24"	18" x 30"	18" x 36"	5 Tier Shelving, 250kg / level 72" post
	18" x 48"	18" x 60"	18" x 72"	
21" Series	21" x 30"	21" x 36"	21" x 42"	5 Tier Shelving, 250kg / level 72" post
	21" x 60"	21" x 72"	21" x 48"	
24" Series	24" x 36"	24" x 42"	24" x 48"	5 Tier Shelving, 250kg / level 72" post
	24" x 60"	24" x 72"	-----	



Grating



	Code	Width (mm)	Thickness(mm)	Loading Capacity(kg)
Grid Type (20 x 50mm / grid)	TG-300S	300	22	1500
	TG-450S	450		
	TG-600S	600		



Service Trolley



Code	Dimension(mm)
SEWT-13	750x600x850

Plat Form Trolley



Code	Dimension(mm)
SEWT-13	750x600x850

Bussing Cart



Code	Dimension(mm)
SEWT-14	750x600x600+200

Tray Rack



Code	Dimension(mm)
SEWT-15	Tray Size

GN Pan Rack



Code	Dimension(mm)
SEWT-16	GN Pan Size

Plat Form Trolley



Code	Dimension(mm)
SEWT-17	750x600x900

Pallete



Code	Dimension(mm)
SEWT-18	750x600x150

Food Serving Trolley



Code	Dimension(mm)
SEWT-19	900x600x600

Masala Trolley



Code	Dimension(mm)
SEWT-20	900x600x850

Dish Landing Table



Code	Dimension(mm)
SEWT-21	1200x600x850+150
SEWT-22	1500x600x850+150
SEWT-23	1200x750x850+150
SEWT-24	1500x750x850+150

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