



ARTIKEL[®]
INOX
makes everything better



www.artikelinox.com

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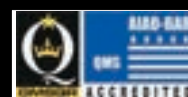
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e-Catalogue



Where the art of cooking
meets the science of
durability & precision



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Welcome to Artikel Inox Kitchen Essentials

Welcome to our catalog! At Artikel Inox Kitchen Essentials, we believe in providing high-quality, stylish and functional commercial equipment. Our products are designed to simplify your life while enhancing the beauty of your kitchen. We hope you find what you're looking for in our carefully curated collection.



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 nation wide 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 customer's 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 & 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.

About Us

ARTIKEL INOX furnishings and equipments are realized in answer to demands of Indian professionals belonging to sector HORECA. They distinguish themselves for elevated standards of quality, recognized all over the world. The different productive lines are conforming to norms in force in subject of: "Safety at Work" at its own premises, "Health and Hygiene", "Machinery" for all its manufactured goods.

Founded by Mr. Srinivas Mohan, with Mr. Girisha Ganiga as the CEO, the company continues to set benchmarks in quality and service, catering to the evolving needs of the hospitality and commercial sectors.



Our Brand Philosophy

Quality

Every product is crafted with attention to detail and high standards.

Design

Minimalist, elegant designs that fit seamlessly into any decor.

Functionality

Practical solutions that make everyday tasks easier.

Sustainability

Environmentally friendly materials and processes.



Technology Infrastructure

1. 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 & 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.



2. 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.



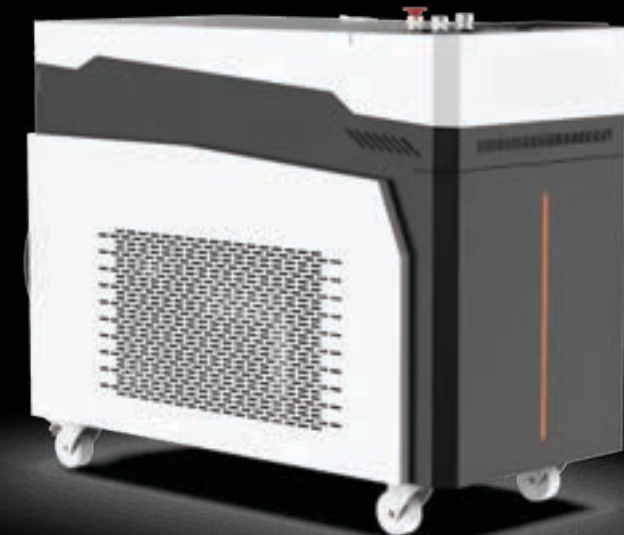
3. Pneumatic System For Assembly

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



4. Fibre Laser Welding Machine

These fibre laser welding machines ensure maximum precision, delivering high-quality welds with minimal distortion, even on delicate or thin materials. Their advanced technology enables high-speed operation, reducing production time while maintaining superior weld strength. Additionally, the ability to operate with minimal supervision lowers labor costs, enhancing overall efficiency. Material optimization is achieved through precise energy control and automated programming, minimizing waste and ensuring cost-effective resource utilization. The integration of intelligent software and adaptive systems further maximizes performance, guaranteeing consistent results across various applications.



Product Categories Overview

1. STATIC PREPARATION		7. COOKING EQUIPMENTS	51
Work Table / Table on Leg	09	8. ORIENTAL COOKING	57
Oven Base Table	11	9. QSR	
Cupboards / Cabinets Tables	13	Salad Counters	63
Sinks	15	French Fries Warmer	65
Wash Basins	17	Ice Bin With Cup Dispenser	66
Washing Systems (For Dish Washer)	19	Heated Prep Board	67
Wall Cabinet & Shelves	21	10. REFRIGERATION	
Shelving System & Tall Cabinets	23	Refrigerated Cabinets	75
		Refrigerated Counters	79
2. FISH MARKET LINE	27	Pizza Range	83
		Blast Chiller & Freezer	89
3. SELF SERVICE LINE		Pan Cooler	91
Bain Marie's & Drop Ins	29	Back Bar Cooler	95
		11. ACCESSORIES	97
4. EXHAUST SYSTEMS	35	12. ASSOCIATE PARTNERS	99
5. TROLLEYS	37	13. CLIENTELE	101
6. COFFEE & BARLINE	43	14. INSTALLATIONS	103

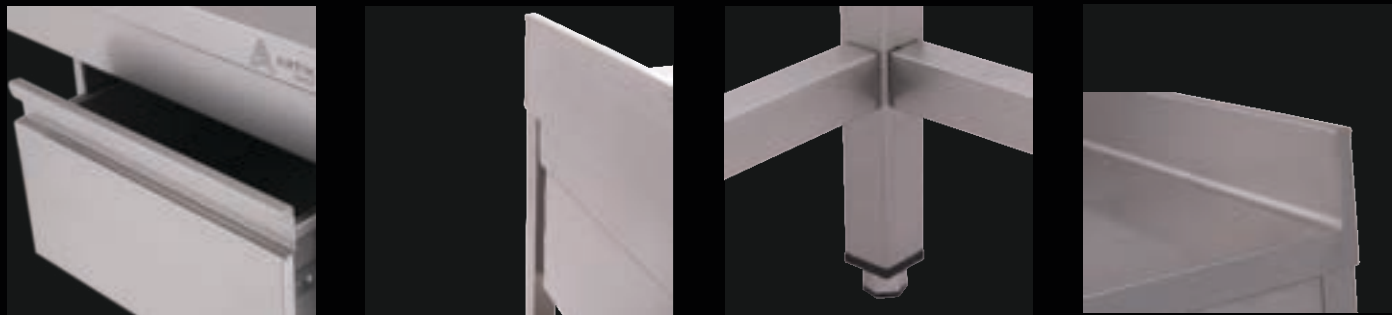
New Arrivals Kitchen Essentials

Stay ahead of the trends with our latest additions. Our new arrivals feature innovative designs and the latest in technology.



WORK TABLE ON LEGS

1. Table on legs with
lowershelf & splashback
2. Table on legs with frame on
three sides & splashback
3. Granite Table
with lowershelf
4. Table on legs with
two lowershelf



Product Features

- Stainless steel AISI 304 18/10, #4 finish.
- Solid reinforced sound deadening work top with front radius edge, 40mm thick.
- Splash back height 100mm, thickness: 20mm.
- Reinforced stainless steel lowershelf, 40mm thick.
- 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 70mm.
- A number of different worktops can be installed on it. These include stainless steel tops, with a splash back, white 25mm 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 30x30mm Sq.Tube cross bracing.

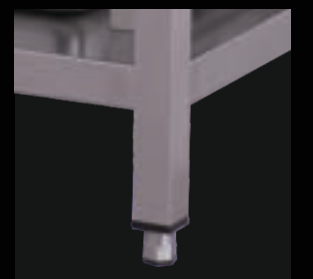


STATIC PREPARATION



OVEN BASE TABLE

STATIC PREPARATION



Product Features

- Stainless steel AISI 304 18/10, #4 finish.
- Solid reinforced sound deadening work top with front radius edge, 40mm thick.
- Reinforced stainless steel lower shelf 40mm thick.
- Stainless steel with polyamide imported adjustable feet, with anti-skid on the underside, adjustable until 70mm.
- 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.

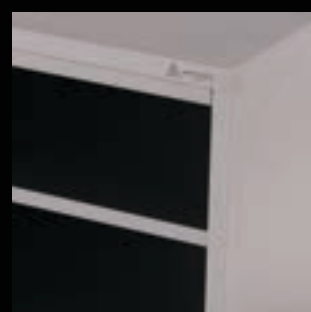
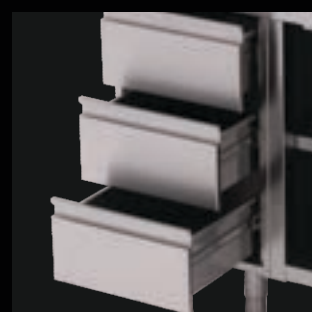
CUPBOARDS / CABINET TABLES



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



Product Features

- 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 100 mm.
- Double thickness slideways, anticut.
- Reinforced adjustable middle shelf with double skin thickness with anti cut boards.
- Adjustable stainless steel feet, adjustable 100 to 155mm.
- Temperature controlled by digital controller with ON/OFF switches 0°-90°C (Heated Cabinet).
- Heating through ventilated resistance 2000W 230 Volt single-phase (Heated Cabinet).
- The table is heated using a single-phase tubular heating element of 2000W 230 Volt 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.





SINKS

- Designed in AISI 304 18/10, #4 finish, with square legs of 40x40 mm fitted with adjustable feet.
- 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. Splash back height 100mm, 20mm thick.
- 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, 20mm thick .
- Stainless steel with polyamide imported adjustable feet, with anti-skid on the under - side, adjustable upto 70mm.
- Sound proof bowls with rounded corners.

STATIC PREPARATION



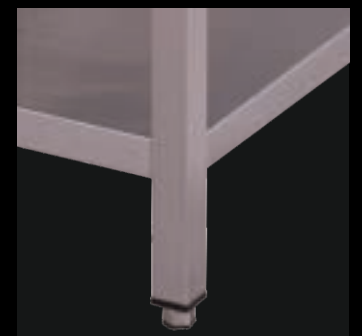
Sink on Legs with
Lowershelf & Splashback



Sink on Legs with Cross
Bracing & Splashback



Cabinet Sinks with Sliding
Doors and Splashback



WASH BASINS



Product Features

- 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.



STATIC PREPARATION



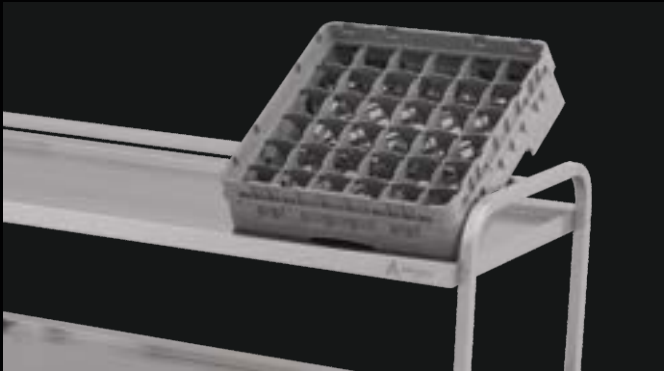
WASHING SYSTEMS (For Dish Washer)

1. Sorting Table for Dishwasher
with Overhead Shelf for
Sorting Table
2. Dishwasher Entry Table
3. Dishwasher Exit Table



Product Features

- 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 & 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



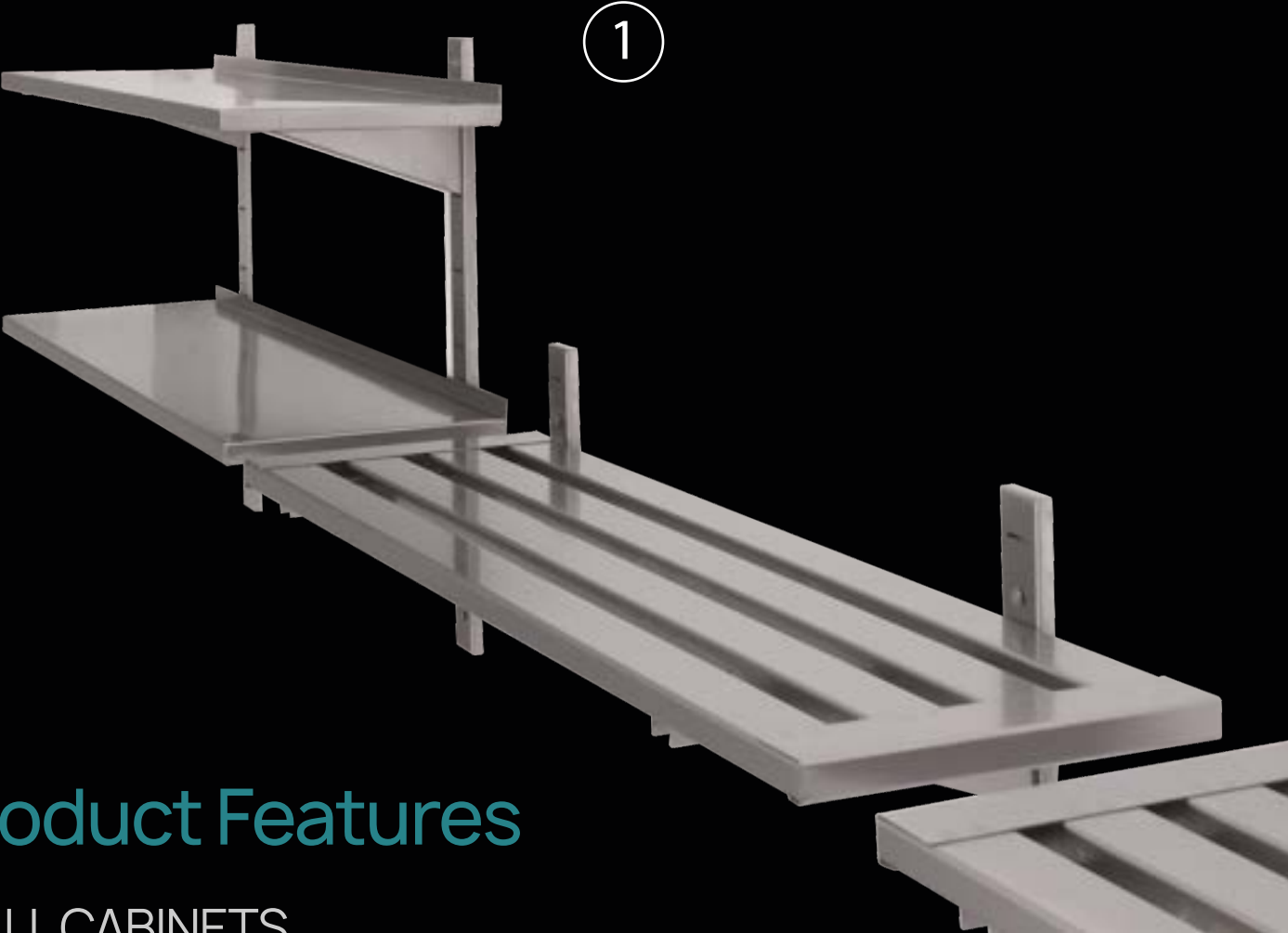
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3



WALL CABINET & SHELVES



Product Features

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 width greater than 1500mm, 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 back guard. 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.

STATIC PREPARATION

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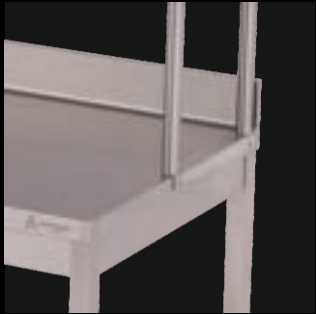
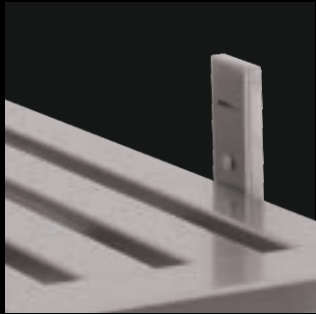
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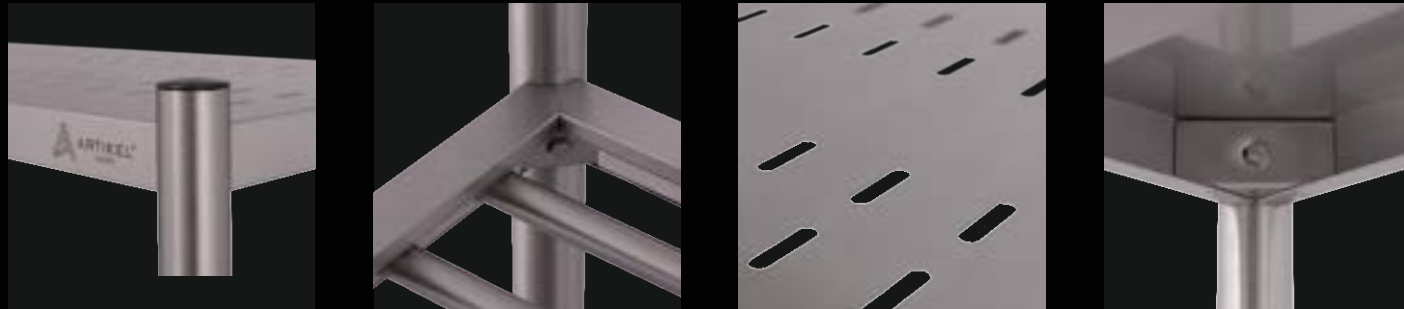


- 1. Wall Shelf-Smooth/Gridded
- 2. Two Overhead Shelf (2 OHS) with IR Food Warmer
- 3. Two Overhead Shelf (2 OHS) with IR Bulb
- 4. Wall Cabinet with Sliding Doors/Hinged Doors



SHELVING SYSTEM & TALL CABINETS

STATIC PREPARATION



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

Product Features

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 - helves 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.



Engineered for **excellence**,
built with **precision** - Artikel Inox
brings durability & performance
to every professional kitchen



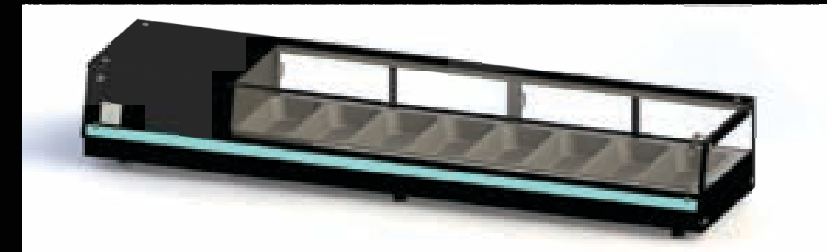
STATIC PREPARATION LINE
GO FOR IT...



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REGRIGERATED / NON REFRIGERATED FISH COUNTER

FISH MARKET LINE



Product Features

- 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 10mm. 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.



Product Features

Stainless steel cell, high density foamed with polyurethane in a single element; rounded corners.
Stainless steel double skin water tight 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, called by an air flux going through the grills. Removable motor condenser working with R134a 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 cool air 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 1.5mm work top in stainless steel.



- 1. Refrigerated Bain Marie
- 2. Heated Bain Marie
- 3. Heated Bain Marie With Tray Rest Rail And Sneeze Gaurd



Product Features

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.



4. Drop In Cold Well
5. Drop In Frost Top



WITH ARTIKEL COOKING
EQUIPMENT YOU WILL
HAVE NO MORE **WORRIES!**



Uncompromising **Quality**,
Unbreakable **Strength**
Artikel Inox redefines durability
in every culinary space



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EXHAUST SYSTEMS

EXHAUST SYSTEMS



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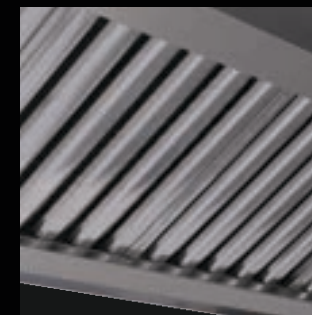
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1. Exhaust Hood Single Plenum
2. Exhaust Hood Double Plenum
3. Island Exhaust Hood

Product Features

Designed in AISI 304 18/10, #4 finish, Complete with chains, hooks, tighteners and anchor clamps - Labyrinth filter 500x500mm and extractable spacers made of AISI 304 stainless steel. They are provided complete with 500x500mm 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.



TROLLEYS



1

3

2

4

Product Features

- DINING ROOM TROLLEY

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



TROLLEYS

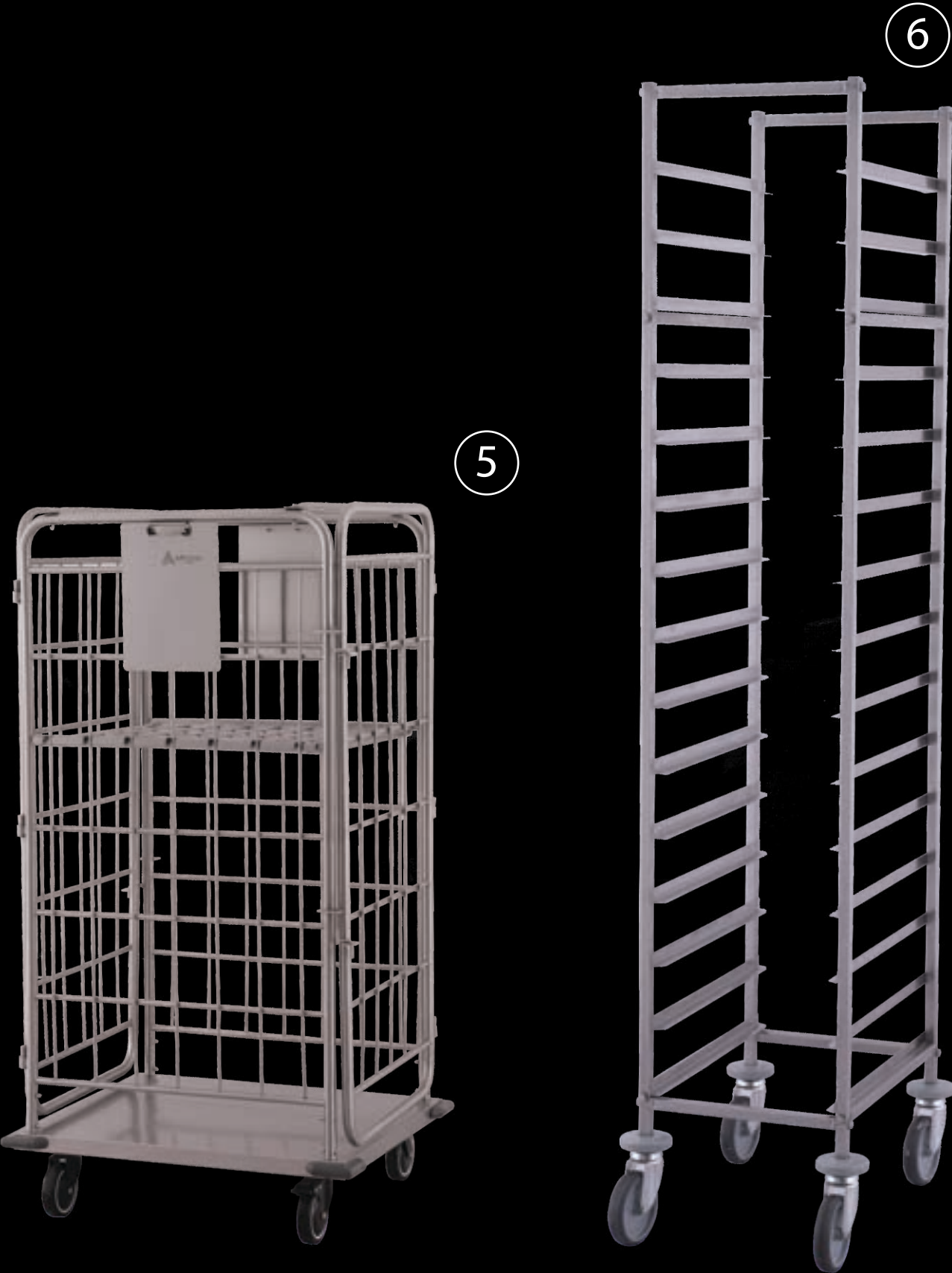
- LINEN TROLLEY

Carrying frame in stainless steel 18/10, with push handle, 4 grey rubber swivelling wheels 125mm, rubber bumpers, 2 sides open - able 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 125mm, rubber bumpers. Capacity 10 or 15 gastronorm trays.

- 5. LINEN TROLLEY
- 6. BAKERY TRAY/GN PAN TROLLEY



**BARLINE IS YOUR SAFE PLACE
IN AN UNSAFE WORLD!**



ARTIKEL[®]
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COFFEE & BARLINE

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 splash back.

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



1. Bartender Ice Chest
2. Bartender Blender Station
3. Bartender Waste Bin
4. Bartender Basket Rack
5. Bartender Liquor Station



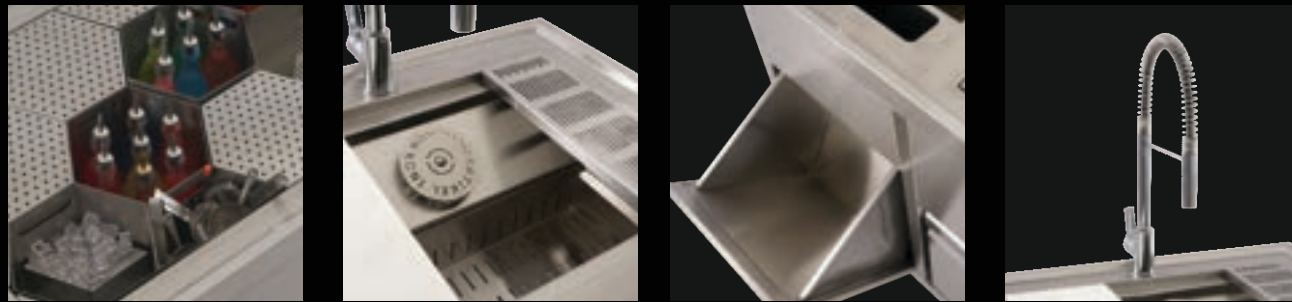
COCKTAIL STATIONS

HEXA

Product Features

The Hexa is intended for a single bartender. It was designed to be used like a more traditional bar station - it can be placed under a guest top, or a guest top can be placed around it for a more contemporary flushed style bar top.

It has a sink at one end, with a large water faucet, glass rinser and sink strainer. Underneath the sink is a garbage drawer with 2x stainless steel bins. Beside the sink is the insulated Hexa well. This well is smaller than the Hexa Double, but still offers the same functionality.



COCKTAIL STATIONS

COFFEE & BARLINE

Product Features

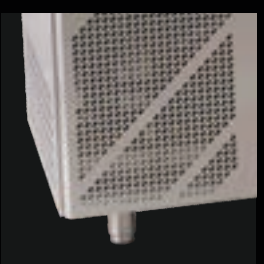
KEY PRODUCT FEATURES AND BENEFITS

The Signature Series Bartender Stations are available in two size options – 68” or 80” – to seamlessly fit your bar layout.

- The insulated bottle well can accommodate up to 9 bottles of 750ml juice or 6 1-liter store-n-pours.
- The sectioned ice bin features a 10-circuit cold plate with stainless dividers for organized ice storage.
- Each bartender station comes complete with all accessories, simplifying your ordering process.
- The station can easily be integrated into a larger bar system and is compatible with other Artikel equipment.

Quick Features:

- The unique curved speed rail design allows bartenders to work efficiently, with better access to both their workspace and guests.
- The slanted liquor step design, coupled with a wire rack, makes bottle storage convenient and ensures quick access.
- The prep sink comes with an integrated glass rinser, a health code-compliant sectional tool caddy, a foot-operated faucet, and an optional built-in cubby for extra storage.
- Three bottle well configurations are available: a signature bottle well, one with a soda manifold housing in the rear, and a specialized ice vault designed for craft ice storage and tempering.



**INDIAN DESIGN
WITH QUALITY AND
INNOVATION!**



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COOKING EQUIPMENTS

COOKING EQUIPMENTS

1. Stock Pot
2. Two Burner Cooking Range
3. Four Burner Cooking Range on Legs
4. Four Burner Cooking Range on Cupboard Structure

Product Features

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



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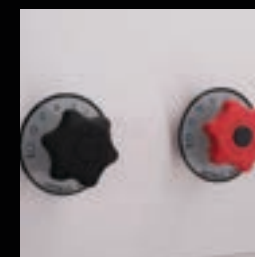
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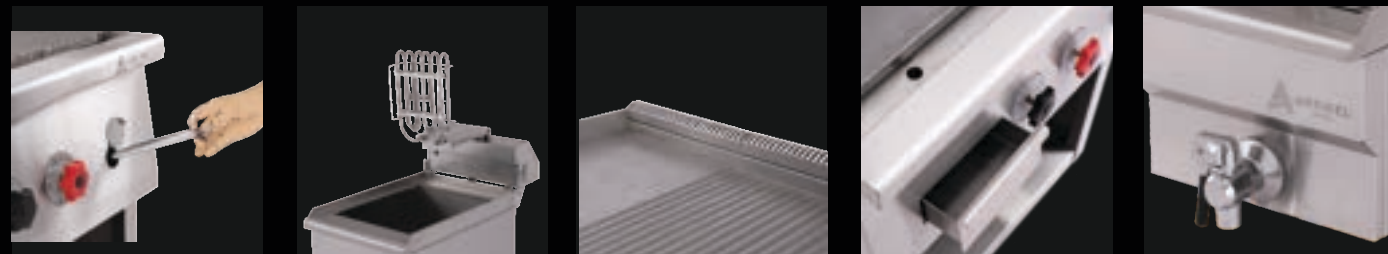
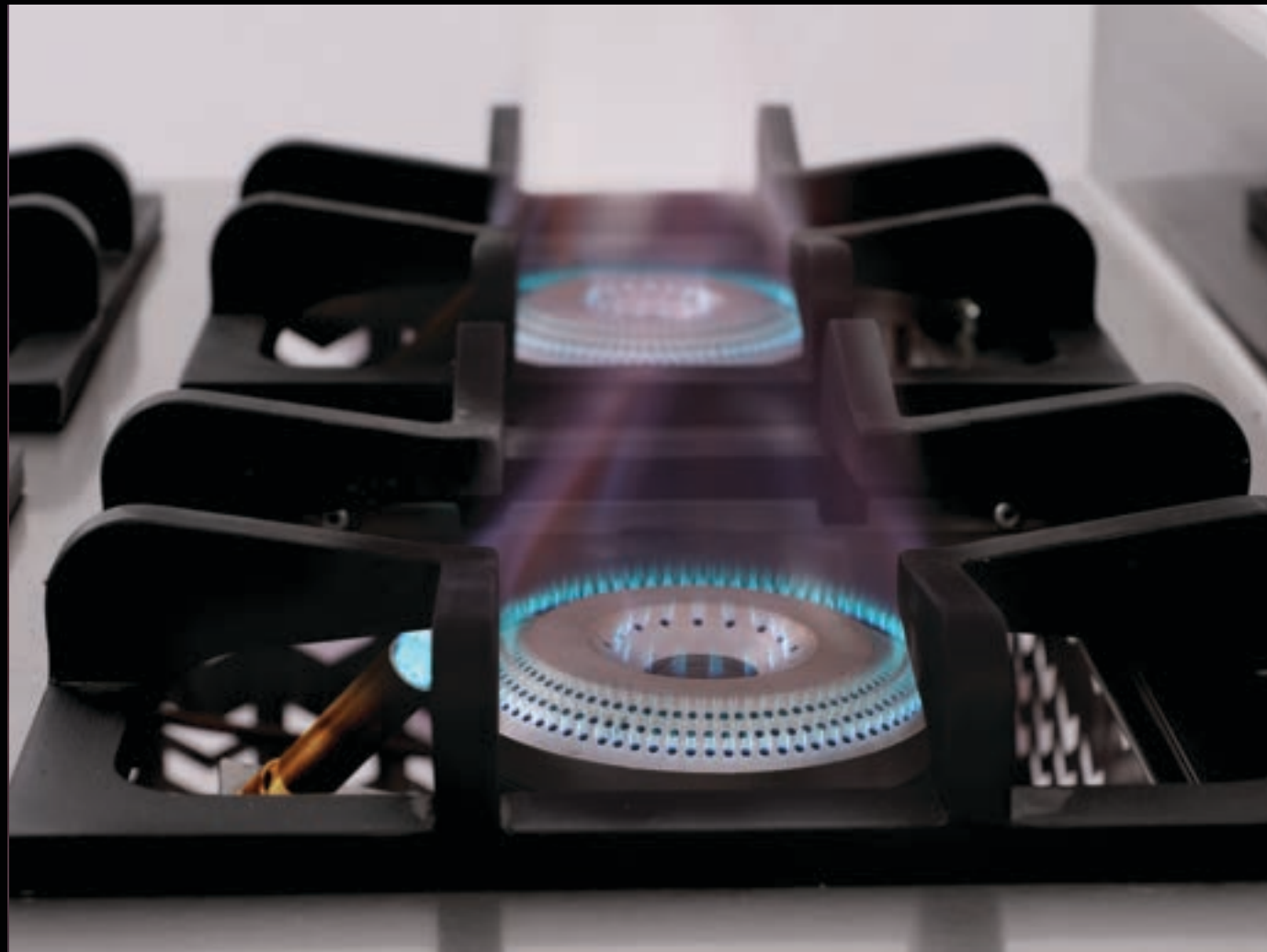


③



④





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



Product Features

GRIDDLE PLATE:

- Stainless steel AISI 304 18/10, #4 Finish.
- Temp Range: 30° C to 400° C.
- Heat output 70000Btu/hr.
- 9/25mm 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 under shelf Thickness: 40mm.
- Stainless steel imported adjustable feet, with anti-skid on the under side, adjustable 100 to 155mm.
- 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 assembly 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. Robata Griller-Gas/Charcoal Operated
2. Barbeque Griller- Charcoal Operated
3. Dimsum Steamer
4. Chinese Wok Range

ROBATA GRILLER:

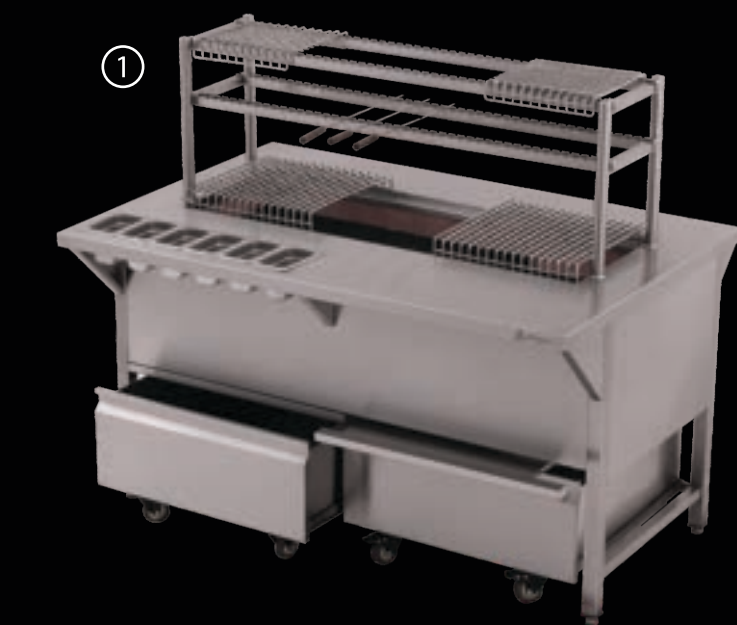
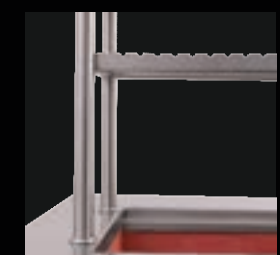
- Fire proof fire bricks charcoal burning chamber with base cast iron grids.
- Multi level SS grilling with temperature zones.
- Stainless steel AISI 304 18/10, #4 Finish.
- GN pan compatible work top.
- Stainless steel charcoal bin with 70-100kg/wheel ball bearing castors.
- Stainless steel 30x30 mm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



NOODLE COOKER



Modular gas noodle cooker YZ-TM-16 with 800mm depth and 9.5 KW heater, Equipped with swing door. Salt-resistant stainless steel tank with a volume of 27 liters and cold water supply with a faucet for tank filling, easy operable from the front panel. Designed for continuous and high-speed cooking of noodles, YZ-TM-16 is the perfect choice for any Asian restaurants, Made of AISI 304 with 1.5 mm top thickness, temperature controlled, noodle tank is welded.

Product Features

MAIN FEATURES

- Capacity up to 27 liters.
- Usable for 9 noodle baskets.
- Tank outer surface is coated with special black paint to improve its thermal efficiency.
- Manual water filling system with integrated knob on the front panel.
- Thermal-cut off when overheated.

CONSTRUCTION

- External construction entirely with AISI 304.
- Top panel with 1.5mm thickness. Orbital surface finishing: resistant toward scratches.
- Front panel is constructed of 0.8mm AISI 304 with satin surface finish.
- Side panel is constructed of 0.8mm AISI 304 with satin surface finish.
- Adjustable +/-25 mm AISI leg.



THREE DECK STEAM CABINET- GAS

ORIENTAL COOKING

Gas steam cabinet with three decks, equipped with high-performance burners with a total of 33 kW power rate for quick steam. Each steam chamber is individually controlled with three steaming operations to achieve the ideal balance between performance and energy-saving when needed. Powerful, compact, and suitable for rice and any steamed food, the NGSCD steamer is the perfect choice for high-frequent Asian restaurants.



Product Features

MAIN FEATURES

- High-performance atmospheric burners with a total power rate of 33 kW. Electric ignition.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers.
- Steam box engine with automatic filling system and security thermostat.
- Three, individually controlled steam chambers.
- Top & middle deck with 660/615/220 mm, bottom deck 660/615/400 mm (w/d/h) internal dimensions.

CONSTRUCTION

- Sturdy frame made of stainless steel AISI 304.
- Front and side panels made of stainless steel AISI 304 with. Hair line surface pattern (0.8mm).
- Back panel made of stainless steel AISI 304 with hairline surface pattern (0.8mm).
- Tubular, height adjustable (+25mm) stainless steel legs.
- Types of installations: free standing or placed on a plinth.
- Unit made of high-grade stainless steel.

GAS WOK RANGE WITH BLOWER

ORIENTAL COOKING



Chinese Pro, high-performance gas wok with blower, Equipped with two 40 kW premix burners, built in a fire brick chamber for highest thermal efficiency with a low combustion noise of below 70 dBA and supplied with two clay-pot burners of 6.5 kW power rate each in the rear, This wok is de-signed to meet the needs of professional Chinese chefs and is the perfect solution for high-frequent Asian restaurants.

Slanted, deep drawn 3.2mm strong, reinforced top panel made of stainless steel AISI 304 with a heavy-duty removable cast iron wok ring and pot-holder for the clay pot burner, Cold-water supply with one swivel faucet mounted on the back-splash, easily operable from the front panel. The intelligent deck cooling & cleaning system with spray nozzles guarantee an efficient cooling of the top panel and an enhanced hygienic as the food leftovers are flushed away towards the drain channel in the front. The built-in strainer avoids congestions of the drain.



Product Features

MAIN FEATURES

- Two powerful 40 kW premix wok burners built in fire brick chambers for high thermal efficiency with low combustion noise (70 dB).
- Two atmospheric clay pot burners with a power rate of 6.5 kW each.
- Concealed blower design.
- Electric ignition, piezo ignition for clay pot burner.
- Equipped with pilot burners, safety thermocouples, gas valves, gas knee levers and gas control knobs.
- Slanted top panel with deep-drawn domes for wok and clay pot burner.
- Cold-water supply with two swivel faucets mounted on the backsplash.
- Deck cooling & cleaning system with spray nozzles for maximum hygiene and easy operation.
- Suitable for wok-pan sizes 13 18-24 (467-610mm).

CONSTRUCTION

- Sturdy frame made of stainless steel AISI 304.
- Slanted, reinforced deep drawn stainless steel top panel (3.2mm), AISI 304 with hairline surface pattern.
- Front and side panels made of stainless steel AISI 304 with hairline surface pattern (0.8mm).
- Backsplash made of stainless steel AISI 304 with hairline surface pattern (1.2mm).
- Tubular, height adjustable (25mm) stainless steel legs.
- Types of installations: free standing or placed on a plinth.
- Frame, top and panels, all made of high-grade stainless steel.





Great chefs don't compromise - neither do we.
Artikel Inox, where **Precision** fuels **Perfection**

SALAD COUNTERS



Subway Sandwich Prep Table Refrigerated Range has been created with the busy commercial kitchen in mind. A robust stainless steel construction, the door accept GN1/1 gastronorm shevles and pans. Suitable for salad prep and storage, supplied with 7 x 1/3 size 150mm gastronorm pans, units comes with adjustable feet and castors. These tough, robust cabinets are designed to work effectively in high ambient temperatures and have features as following :

Product Features

- Energy efficient cabinet.
- Digital controller system with temperature display, static cooling system and on-off switch .
- Stainless steel for exterior & inner, construction includes 50mm polyurethane insulation with zero ODP and low GWP, providing excellent thermal efficiency .
- State of the art, energy saving controller ensures excellent temperature control and easy-to-manage operation.
- Self-closing doors fitted with easy to clean, replaceable magnetic balloon gaskets.
- Castor wheels.
- Adjustable internal shelves size in GN 1/2 size.
- Easy removable condenser filter for cleaning.



Capacity	380 L
Gastronorm Compatible	GN 1/1, 1/2,1/3,1/4,1/6,1/9
Number of shelf	2 per door
Door Type	Solid Hinged/Self-closing
Internal Material	SS 304
External Material	SS 304
Temperature Range	2-10°C
Ambient Temperature Range	5-38 °C
Gas	R134a
Compressor	Emerson
Cooling System	Static
Voltage	220V-240V/50-60Hz
Insulation Thickness	50 mm
Net Weight/Gross Weight	105/115 kg
Castor Wheels	Yes
Control Panel	Digital
Hing Side	Right
Body Construction	Stainless Steel



French Fries Warmer

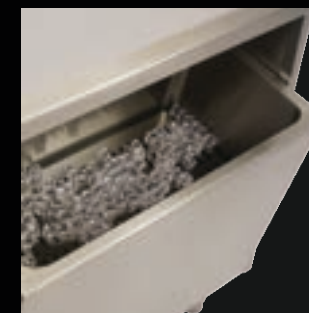


Product Features

- Our French Fries Warmer is made from high-quality stainless steel 304, ensuring durability and resistance to corrosion, ideal for frequent use in commercial settings such as restaurants and hotels.
- Efficient Heating and Warmer Function: This product features a 1kW power heater and food warmer function, allowing for precise temperature control between 75-85 degrees, perfect for maintaining the ideal temperature for French fries and other fried foods.
- Customized Design Options: As a user input, we offer customized design options to meet the specific needs of our customers, ensuring a perfect fit for any commercial kitchen or restaurant setting.
- Easy to Use and Maintain: This product is designed for easy operation and maintenance, with a simple and intuitive interface that makes it easy to use and clean, reducing downtime and increasing efficiency.

Ice Bin with Cup Dispenser

QSR



Product Features

Completely made of SS 304G stainless steel, Provided with PU Insulated Ice Bin with perforated bottom and top lid with drain provision with stainless steel adjustable feet of diameter 38mm.

Fitted with removable or adjustable cup dispensers and also stainless steel chase provider for python tubing .

Heated Prep Board

QSR

Product Features

- Stainless steel AISI 304 18/10, #4 Finish.
- Stainless steel square Legs with 40x40mm with stainless steel adjustable feet.
- Work Top of 1.5mm fixed with Imported Heating Pad and Digital Controlling System.
- Temp Range: +30/+55 Deg C.
- Non Insulated Toppings with Drain Provision and Overhead Neutral toppings provision.
- Removable lowershelf.
- Stainless chase for cables which will connect to electrical panel section fitted with Balc make Electrical connectors with individual MCB.
- Overhead shelf covered with provision for holding hot holding cabinets.





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Unbreakable. Unstoppable. **Unmatched.** Artikel Inox
is the backbone of every **professional kitchen**

PRODUCT FEATURES

- No welding and polishing on exterior surface of unit.
- 43°C ambient temperature.
- Door gasket is easy to take off for cleaning and replacement.
- High density insulation, 40KG/m' CFCs free, up to 75mm thickness of the insulation for cabinet, 60mm for counter.
- Standard GN size shelf .
- Wide round edges and corners for cleaning.
- Monoblock Cooling System, easy to take off for repairing and cleaning.
- Reversible and self-closing door.
- Draining system inside for defrosting water.
- High-speed fan motor ensures the cooled air can be blown to everywhere inside.
- Digital thermostat with temperature display, precisely set temperature for foods.
- Defrosting system by time and temperature automatically.
- Heated door frame to avoid water condensation.
- Options: Adjustable feet / Castor: 220V/50Hz; Lock & Key.



Monoblock Cooling System for Cabinet

Fast cooling and high efficiency save more space in cabinet, and easy maintenance and cleaning.



Monoblock Cooling System for Counter

Fast cooling and high efficiency save more space in Counter, and easy maintenance and cleaning.



Digital Controller

Precise control and display the temperature of food based on user demand.



External LED Lamp for cabinet

The lamp is provided as standard.



Flat Inner Top

More space for storage. More reasonable air circulation inside.



Strong Magnetic Gasket

Removable gasket for cleaning and replacement.



Round Edge and Corner

Food residual and water can be easily Cleaned to reduce bacteria and guarantee the safety of food.



Adjustable Bullet Feet

Range 130-200mm.



Drawer Kits 1/2x200 and 1/3x150

Flexible and practical exchange of drawer kits and doors. It is optional.



Castor with Brake

It is optional.



Shelf and Guide

The height of shelves is adjustable due to the size of stored products.



Reversible & Self-Closing Door

Thicken door handle with end cover easy reverse for left hand.



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REFRIGERATED CABINETS



REFRIGERATED CABINETS



Model No	GN550TN2	GN550BT2	GN550TNG
Cooling Type	Ventilated	Ventilated	Ventilated
Defrosting Type	Automatic	Automatic	Automatic
Capacity	550	550	550
Exterior Dimension			
Width [mm]	700	700	700
Depth [mm]	820	820	820
Height [mm]	2050	2050	2050
Temp. Range[°C]	-2/+10	-18/-22	-2/+10
Ambient Temp. [°C]	43 T		
Refrigerant	R134A	R404A	R134A
Ext & Int. Materials	AISI304		
Door Quantity	2	2	1(Glass Door)
Voltage / Frequency	220V / 50HZ .		



Model No	GN1.2TN4	GN1.2BT4	GN1.2TNG2
Cooling Type	Ventilated	Ventilated	Ventilated
Defrosting Type	Automatic	Automatic	Automatic
Capacity	1220	1220	1220
Exterior Dimension			
Width [mm]	1400	1400	1400
Depth [mm]	820	820	820
Height [mm]	2050	2050	2050
Temp. Range[°C]	-2/+10	-18/-22	-2/+10
Ambient Temp. [°C]	43 T		
Refrigerant	R134A	R404A	R134A
Ext & Int. Materials	AISI304		
Door Quantity	4	4	2(Glass Door)
Voltage / Frequency	220V / 50HZ		

REFRIGERATED COUNTER



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REFRIGERATED COUNTER



Model No

Cooling Type
Defrosting Type
Capacity
Exterior Dimension
Width [mm]
Depth [mm]
Height [mm]
Temp. Range[°C]
Ambient Temp. [°C]
Refrigerant
Ext & Int. Materials
Door Quantity
Voltage / Frequency

AWR900	AWF900	AWR1350L2	AWF1350L2
Ventilated			
Automatic			
175		260	
900	900	1350	1350
700	700	700	700
850	850	850	850
-2/+10	-18/-22	-2/+10	-18/-22
43 T	43 T	43 T	43 T
R134A	R404A	R134A	R134A
1		2	
220V / 50HZ			

Model No

Cooling Type
Defrosting Type
Capacity
Exterior Dimension
Width [mm]
Depth [mm]
Height [mm]
Temp. Range[°C]
Ambient Temp. [°C]
Refrigerant
Ext & Int. Materials
Door Quantity
Voltage / Frequency

AWR1800L3	AWF1800L3	AWR1350D6	AWR1800D9
Ventilated			
Automatic			
400		260	400
1800	1800	1350	1800
700	700	700	700
850	850	850	850
-2/+10	-18/-22	-2/+10	-2/+10
43 T	43 T	43 T	43 T
R134A	R404A	R134A	R134A
AISI304			
3		6 Drawers	9 Drawers
220V / 50HZ			

PIZZA RANGE



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PIZZA RANGE

AWR1350PH



AWR1500PH



AWR1800PH



Model No

Cooling Type

Defrosting Type

Capacity

Exterior Dimension

Width [mm]

Depth [mm]

Height [mm]

Temp. Range[°C]

Ambient Temp. [°C]

Refrigerant

Ext & Int. Materials

Door Quantity

Voltage / Frequency

AWR1350PH

Ventilated

Automatic

260

1350

700

1070

0/+10

32 N

R134A

AISI304

2

220V/50HZ

AWR1500PH

Ventilated

Automatic

360

1500

800

1070

0/+10

32 N

R134A

AISI304

2

220V/50HZ

AWR1800PH

Ventilated

Automatic

400

1800

700

1070

0/+10

32 N

R134A

AISI304

3

220V/50HZ

TOP PART OPTIONAL
(FOR COUNTER)

REFRIGERATION

Marble top with Stainless Steel edge & beveled backsplash



Marble top with Stainless Steel edge



Marble top with backsplash



Wooden top with Stainless Steel edge and beveled backsplash



Top with Three walls with bounded edge with backsplash



Top with beveled backsplash



Wooden top with Stainless Steel edge



Wooden top



BLAST

Chiller & Freezer



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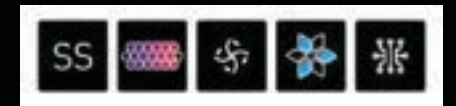


PRODUCT FEATURES

REFRIGERATION

- No welding and polishing on exterior surface of unit.
- 32°C ambient temperature.
- Interior of AISI 304 stainless steel.
- High-speed fan motor ensures the cooled air can be blown to every where inside.
- Digital thermostat with temperature display, precisely set temperature for foods.
- Defrosting system by time and temperature automatically.
- Heated door frame to avoid water condensation.

- Draining system inside for defrosting water.
- Door gasket is easy to take off for cleaning and replacement.
- Wide round edges and corners for cleaning.
- Shelf size: 530x325 or 600x400 mm.
- Options: Castor/Adjustable feet.



Cooling System
High power Cooling System



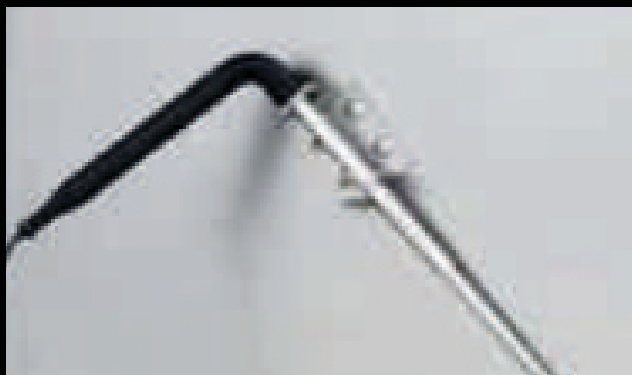
Smart Controller
The pre-set cycles programs. Ensure your products to be quickly chilled or frozen.



Strong Air Circulation
Big fan motor ensures quick chilling and freezing to keep quality of foods inside



Round Edge and Corner
Food residual and water can be easily cleaned to reduce bacteria and guarantee the safety of food



Food Core Probe
Precisely detect the core temperature of the products



Strong Magnetic Gasket
Removable gasket for cleaning & replacement



Self-closing Door
Thicken door handle with end cover. Self close to reduce heat loss



Container Rack
Suitable container size: 530x325mm and 600x400mm

BLAST CHILLER & FREEZER



Model No

Capacity [L]
Exterior Dimension
Width [mm]
Depth [mm]
Height [mm]
Cooling Type
Defrosting Type
Temp. Range[°C]
Ambient Temp. [°C]
Refrigerant
Ext & Int. Materials
Voltage / Frequency

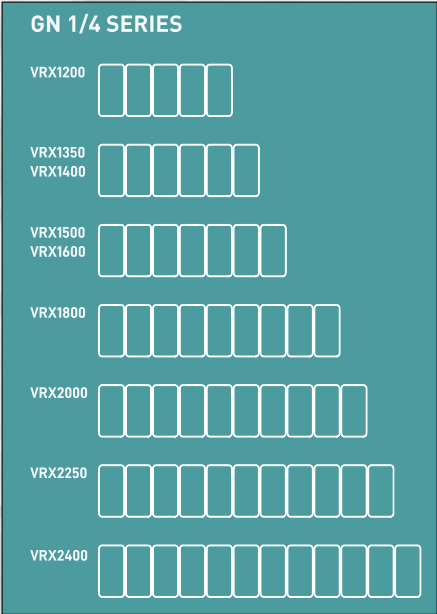
	BCF20	BCF40
Capacity [L]	90	230
Exterior Dimension		
Width [mm]	800	800
Depth [mm]	800	800
Height [mm]	1010	1785
Cooling Type	Ventilated	Ventilated
Defrosting Type	Automatic Defrosting	Automatic Defrosting
Temp. Range[°C]	3/-40	3/-40
Ambient Temp. [°C]	32N	32N
Refrigerant	R404A	R404A
Ext & Int. Materials	AISI304	AISI304
Voltage / Frequency	220V /50HZ	440V /50HZ



VRX

PAN COOLER

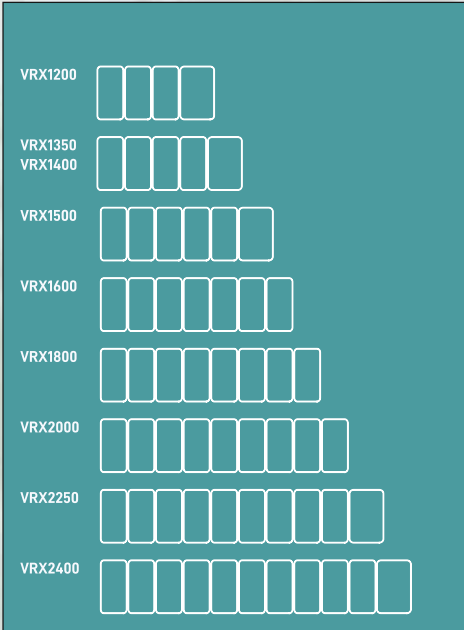
VRX335 SERIES



Model No.	VRX1200-335	VRX1350-335	VRX1400-335	VRX1420-335	VRX1500-335	VRX1600-335
Exterior Dimension						
Width	[mm]	1200	1350	1400	1420	1500
Depth	[mm]	335	335	335	335	335
Height	[mm]	430	430	430	430	430
GN 1/4 Container Qty.		5	6	6	7	7
Temp. Range	[°C]	0/+10	0/+10	0/+10	0/+10	0/+10
Ambient Temp.	[°C]	32N	32N	32N	32N	32N
Refrigerant		R134A				
Cooling Type		Static				
Ext & Int. Materials		AISI304				
Voltage / Frequency		220V / 50HZ				

Model No.	VRX1800-335	VRX1885-335	VRX2000-335	VRX2250-335	VRX2400-335
Exterior Dimension					
Width	[mm]	1800	1885	2000	2250
Depth	[mm]	335	335	335	335
Height	[mm]	430	430	430	430
GN 1/4 Container Qty.		9	9	10	12
Temp. Range	[°C]	0/+10	0/+10	0/+10	0/+10
Ambient Temp.	[°C]	32N	32N	32N	32N
Refrigerant		R134A			
Cooling Type		Static			
Ext & Int. Materials		AISI304			
Voltage / Frequency		220V / 50HZ			

VRX395 SERIES



Model No.	VRX1200-395	VRX1350-395	VRX1400-395	VRX-1500-395	VRX1600-395	VRX1800-395
Exterior Dimension						
Width	[mm]	1200	1350	1400	1500	1600
Depth	[mm]	395	395	395	395	395
Height	[mm]	430	430	430	430	430
GN1/3 Container Qty.		4	5	5	6	7
Temp. Range	[°C]	0/+10	0/+10	0/+10	0/+10	0/+10
Ambient Temp.	[°C]	32N	32N	32N	32N	32N
Refrigerant		R134A				
Cooling Type		Static				
Ext & Int. Materials		AISI304				
Voltage / Frequency		220V / 50HZ				

Model No.	VRX2000-395	VRX2250-395	VRX2400-395
Exterior Dimension			
Width	[mm]	2000	2250
Depth	[mm]	395	395
Height	[mm]	430	430
GN1/3 Container Qty.		9	10 / 11
Temp. Range	[°C]	0/+10	0/+10
Ambient Temp.	[°C]	32N	32N
Refrigerant		R134A	
Cooling Type		Static	
Ext & Int. Materials		AISI304	
Voltage / Frequency		220V / 50HZ	

Features

- 32°C ambient temperature, works well in hot place
- Interior/Exterior of AISI 304 stainless steel
- High density insulation, CFCs free, 40mm of thickness, 40Kg/M³
- Hot gas to avoid water condensation
- Suitable for GN 1/3 or GN 1/4 containers
- Length from 1200 to 2400 mm
- Digital thermostat with temperature display, precisely set temperature for foods



BACK BAR COOLER



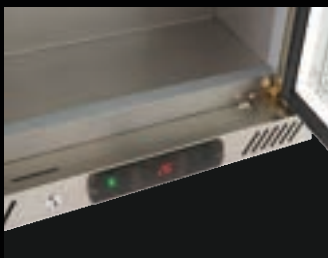
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VENTILATED BAR COUNTER

REFRIGERATION

Product Features

- Stainless steel material, the top and horizontal handle design, could use the space under the bar.
- The use of matt stainless steel board and LED light inside makes the display effect better.
- Horizontal handle design, beautiful in appearance, convenient to use.
- The duct system design makes the cooling more evenly.
- The famous brand compressor controls temperature more accurately.



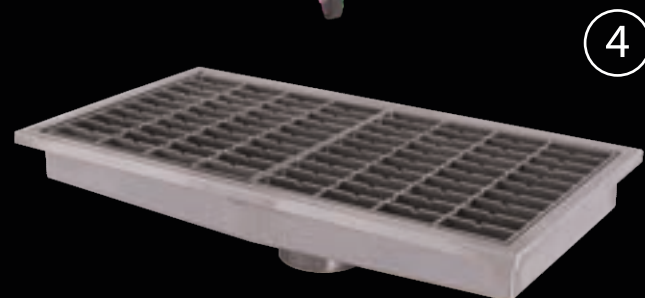
Model No

Cooling Type
Defrosting Type
Capacity
Exterior Dimension
Width [mm]
Depth [mm]
Height [mm]
Temp. Range[°C]
Ambient Temp. [°C]
Refrigerant
Ext & Int. Materials
Door Quantity
Voltage / Frequency

BC120AG	BC190AG2	BC295AG3
Ventilated	Ventilated	Ventilated
Automatic	Automatic	Automatic
120	190	295
600	900	1350
560	560	560
800	800	800
0/8	0/8	0/8
30N	30N	30N
R134a	R134a	R134a
AISI304	AISI304	AISI304
1	2	3
220V/50HZ		

ACCESSORIES

ACCESSORIES



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

Product Features

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 ltr. 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 venthole.
- Welded / removable inceptors.
- Easy to clean.

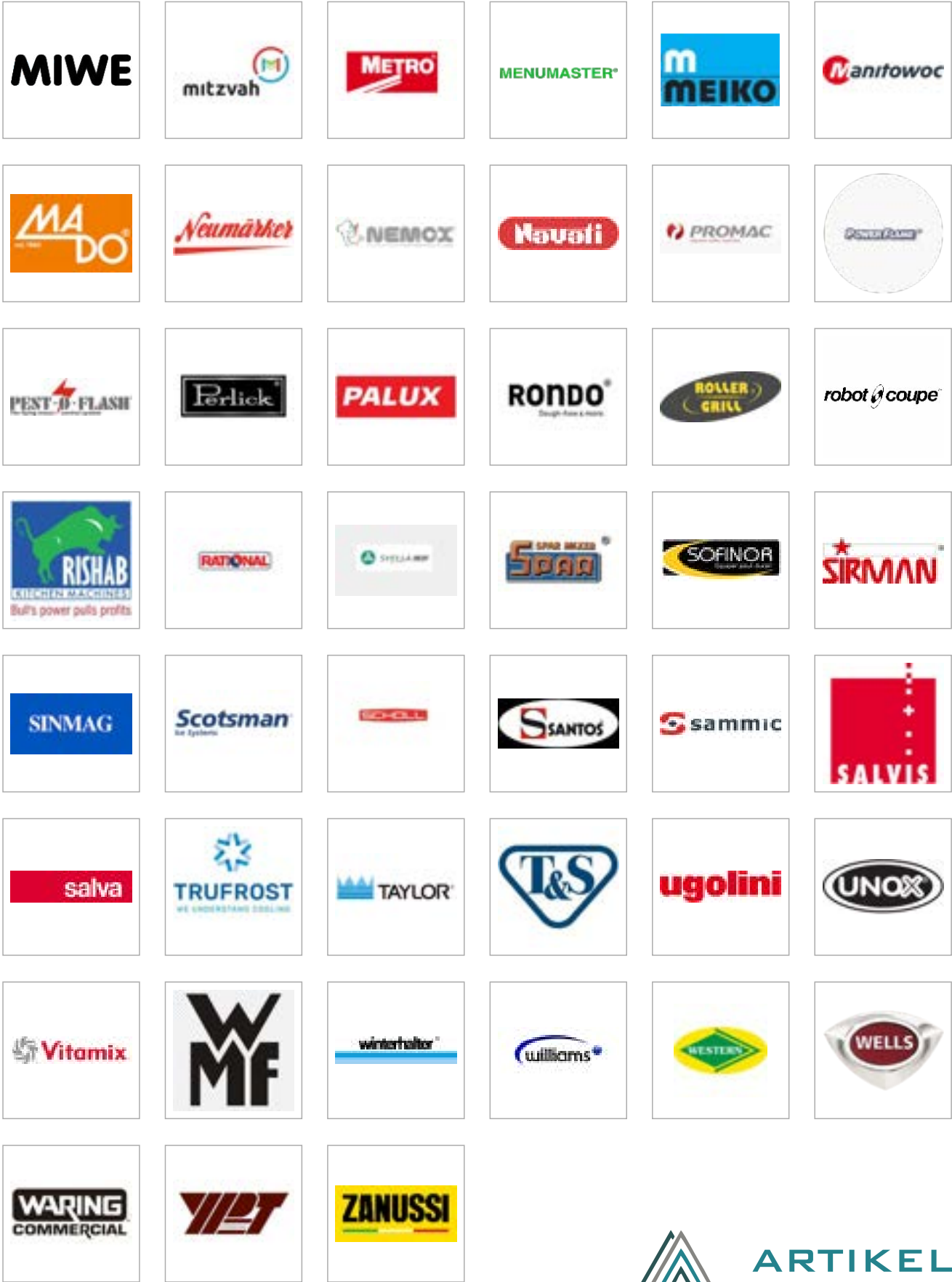
MENU STAND

- MS powder coated.
- 4D Binder clip.
- Dia 25 pipe standalone pill





ASSOCIATED PARTNERS



Our Esteemed Clientele



Our Esteemed Clientele



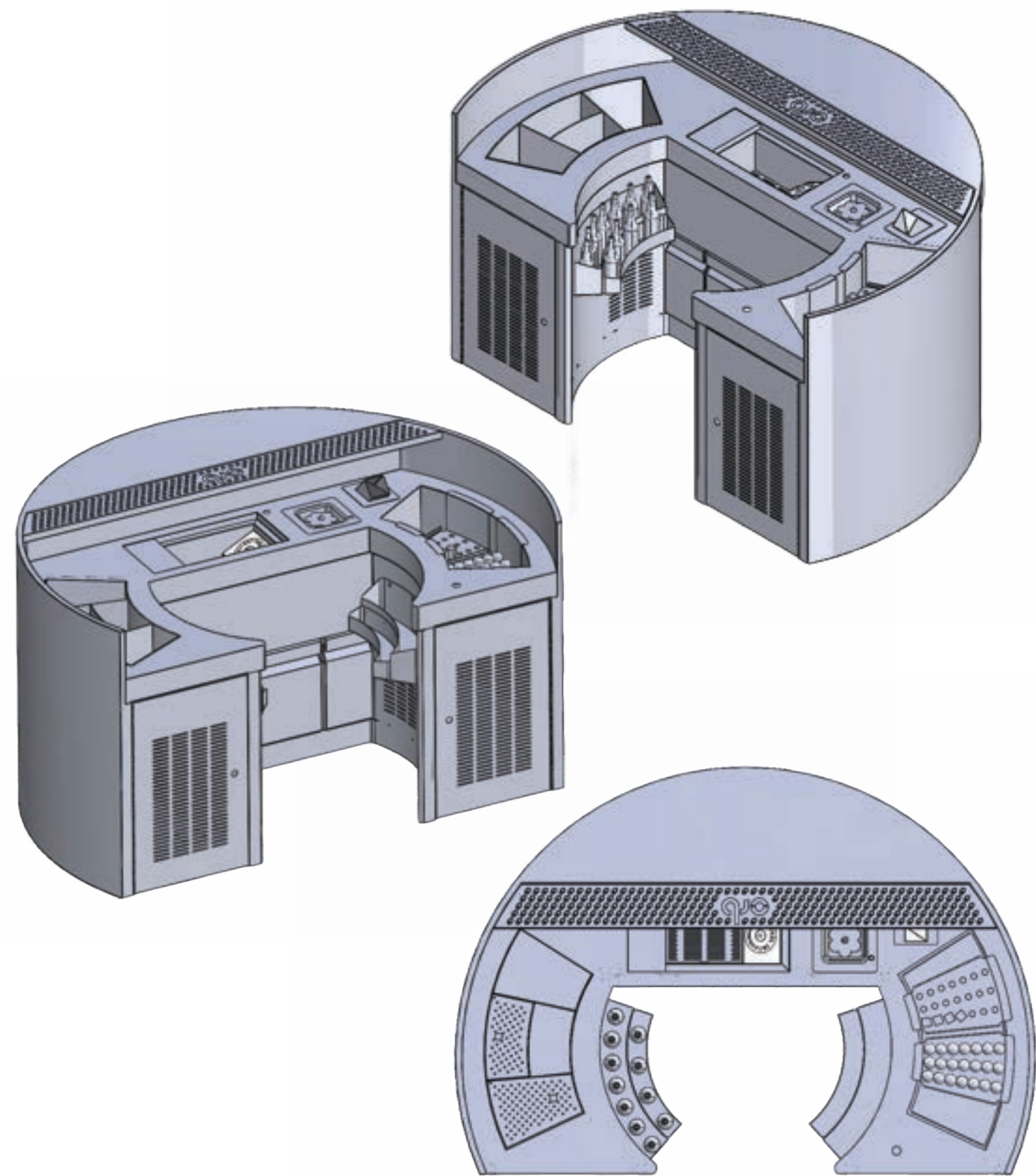
INSTALLATIONS



ORB COCKTAIL STATION

Coming Soon...








Stay tuned for more details as we unveil the future.



Product Features

NEW PRODUCT LAUNCH


- ORB cocktail station designed inconsiderate to optimize space utilization and perfect ergonomics of movements.
- Provided with stainless bracket with PU castors for easy movement.
- AISI 304G 2mm steel worktop with 2nos refrigerated radial tanks equipped with empty/full containers, sliding tops for ball ice and cube ice.
- Double removable pockets for 100/250 ml capacity bottles.
- Sink with integrated glass rinser, sliding polyethylene cutting board and waste hopper with collection bin on the base, mixer with pull-out hand shower.
- Italian make nitrogen glass icing/chillers integrated in the top.
- Pull-out stainless steel instrument tray integrated in the top.
- Stainless steel top bar drip tray with integrated water drain.
- Base with pull-out refrigerated drawer for 1/9 GN trays (+4°C) and low temperature refrigerated double door compartment (-18°C).
- 2nos technical compartments with airtight units with environmentally friendly R134A refrigerant with removal door option for easy maintenance.
- Front Panel -PVD Color optional.

 Static	 Manual / Natural	 +4° C -18° C +2° C
 R134A	 N.4 / H.R. 55% / 30° C	
 Led 3.000 K	 230 V / 1 ph / 50 Hz	

Dimensions (mm): 2000x1000x1100H

GAS Type : R134A

Max Pwr.Consumption (W / A): 850/3.7A

 Drawer: +4° C
Module: -18° C
Ice tubes: -18° C