



SJE Kitchen Equipments

Let's make your
KITCHEN
more efficient



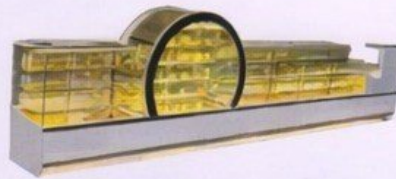
SJE Kitchen Equipments

BA-54, Mangolpuri Industrial Area Phase-2

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- Identification of contaminants, its density and size
- Deciding of air flow
- Sizing of the ductwork
- Calculation of resistance
- Finalizing the capacity of blower etc.
- The aim is to keep contaminants out using minimum airflow

AMC

Keeping your kitchen running smoothly for long years is imperative to your operation's success. It is a new way of Kitchen being offered exclusively by RDEPL for its valued customers. By extending this promise we show that we at RDEPL always care for your Kitchen needs. It is a promise that ensures complete freedom and worries related to our product.

AMC Programs ensures that we are always there at each Just pick up a phone, and we are there at your service.

We ensure smooth functioning of your product, through assured maintenance visits. Our absolutely genuine spares assurance means that you no longer need to worry over spares!



THREE PARTS OF AN EXCELLENT SERVICE

■ SPARE PARTS

The best guarantee. By experience we know that quality and the guarantee of spare parts fitted in the machines is essential for ensuring the correct performance and durability.

■ REPAIRS

The best guarantee. By experience we know that quality and the guarantee of spare parts fitted in the machines is essential for ensuring the correct performance and durability.

■ MAINTENANCE

Regular maintenance of equipment is an important and necessary activity. The term 'maintenance' covers many activities, including inspection, testing, measurement, replacement and adjustment, and is carried out in all sectors and workplaces. It has a vital role to be reducing the risk associated with some workplace hazards and providing safe and healthier working forking conditions. Insufficient/infrequent maintenance can cause serious (and potentially deadly) accidents or health problems. This is why we pay special attention to offering maintenance packages with unbeatable financial conditions that adapt to different businesses and, therefore, requirements.

Our Services

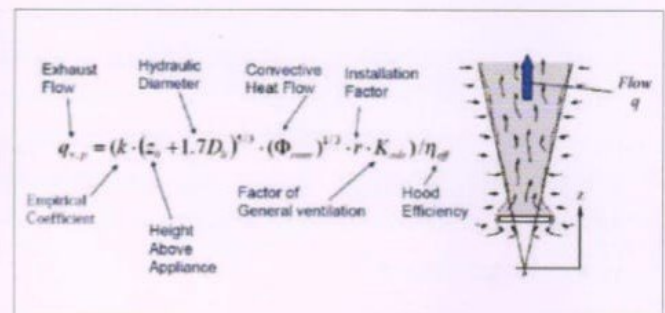
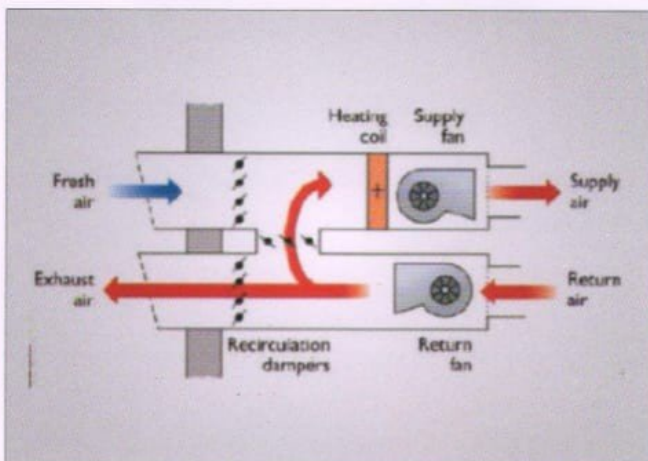
Ensuring a standardized L.P.G pipeline in Kitchen is the main objective of RDEPL Installation team. L.P.G Pipeline Installation needs an experienced workforce in order to maintain Safety of Kitchen & its equipments.

RDEPL guarantees the safety of your kitchen and uses only the best quality in C- class branded pipelines and supporting fixtures to maintain all the safety regulations.

SHOW IN PROCESS

- Estimating the gas consumption of the kitchen equipments at peak load.
- Visiting the site to determine technical & practical implementation of L.P.G Pipelines.
- Creating the detailed CAD layout of pipeline showing all required stations where L.P.G pipeline will be available in the kitchen.

Exhaust System & Ducting In Kitchen



Exhaust System & Ducting in the kitchen is one of the most important part of kitchen ensuring proper working conditions for the chefs & the others. Traditionally exhaust system just meant installation of exhaust fans in kitchen area. But now, in today's world the change in technology has given a new meaning to the exhaust system & ducting. Exhaust hoods with proper suppression system is the latest technology which easily manages to create an healthy working atmosphere in the kitchen by eliminating smoke. A vital role is played by the robust infrastructural base in the consistent growth of the company in this cut-throat competition. Process design of exhaust system will include

Layout Design & Kitchen Consulting



- SJE design team make proper Kitchen Planning & Layout Designing is major concern before the execution of kitchen starts.
- Kitchen's layout must ensure best space utilization along with easy movement of moveable equipments in the kitchen corridors
- SJE design team works hard over er the layout designing & MEP of every project in order to ensure practical implementation of equipments in the space provided.
- SJE Design Team has the main aim to make proper utilizationaion of Space so that every section of kitchen avails enough space to perform operation with ease.
- We can design custom kitchen environments based on operational need and unique needs of chef's menu. The result is more efficient, more fluid kitchens where inspiration thrives.

LPG Pipeline Designing & Installation

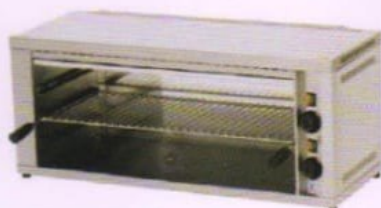


Catering & Fast Food Equipmment



Pizza Oven

Item Code	Unit Size	Power (Kw)
RCT1-A (Reg)	32"x17"x16"	2.0 Kw.
RCT1-B (Conti)	32"x17"x19"	3.0 Kw.
RCT1-C (Cater)	42"x17"x16"	4.0 Kw



Salamander

Item Code	Unit Size	Power (Kw)
RCT2	32"x17"x16"	2.0 Kw



Deep Fat Fryer

Item Code	Unit Size	Power (Kw)
RCT3-A	11"x17"x8"	3.0 Kw
RCT3-B	8"x17"x8"	2.0 Kw



Sandwich Griller (Single)

Item Code	Unit Size	Power (Kw)
RCT4-A (Reg)	11"x15"x8"	2.0 Kw.
RCT4-B (Jombo)	14"x17"x8"	3.0 Kw.



Sandwich Griller (Double)

Item Code	Unit Size	Power (Kw)
RCT5-A	23"x15"x8"	4 Kw



Catering Burner

Item Code	Unit Size
RCT6-A	12"x12"x12
RCT6-B	14"x14"x12
RCT6-C	16"x16"x12



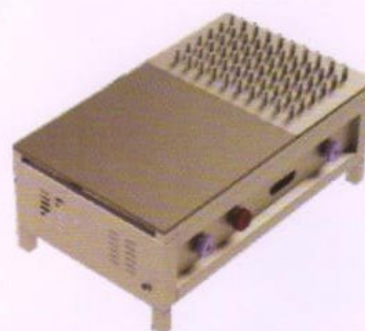
Idli / Khaman Dhokla Steamer

Item Code	Unit Size	Idli Capacity
RCT7-A	22"x21"x38"	60 Idli
RCT7-B	22"x21"x48"	96 Idli
RCT7-C	26"x21"x42"	150 Idli



Catering Dosa Plate

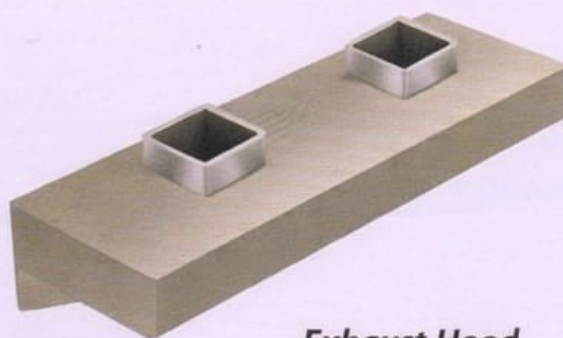
Item Code	Unit Size
RCT8	30"x18"x14"



Catering Chapatti Puffer

Item Code	Unit Size
RCT9	30"x18"x14"

Gas & Electric Operated



Exhaust Hood

■ Specification:

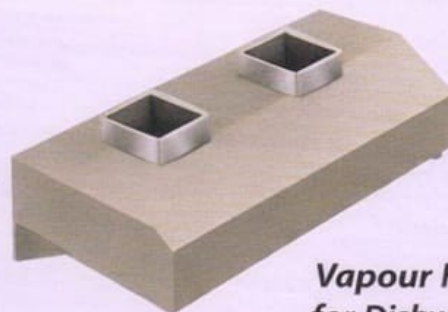
- Made of Stainless Steel Body with external & internal parts.
- With SS, removable type baffle filters.
- With removable type SS, Oil Collection Box.
- 100 mm high Flange collar at the top for connecting to the exhaust Duct.
- Model over 3 meters are supplied in two pieces with robust concealed connector for easy assembly.

Item Code	Unit Size
RDEX03	L'x20"x20"

■ Specification:

- Made of Stainless Steel Body with external & internal parts.
- With SS, removable type baffle filters.
- 100 mm high Flange collar at the top for
- Model over 3 meters supplied in 2 pieces with a ref connector for easy assembly.

Item Code	Unit Size
RDEX04	L'x36"x20"



**Vapour Hood
for Dishwasher**

■ Drain Trough Grating - RDEG1



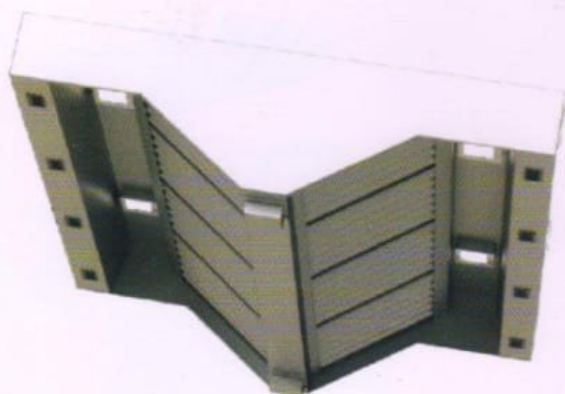
**Drain Trough Grating
- RDEG1**

■ Specification:

- Removable SS Grating as S.S.304, Grating with 3 mm Thick Flange.
- Minimum P/F Total through hole 90%
- Through made T1&SWG S.S., 304
- Heavy duty perforated drain grating boltet center.
- Made with slots.

Item Code	Grating Size	Trough Size
RDEG1-A	24"x12"	24"x14"x3"
RDEG1-B	30"x12"	30"x14"x3"
RDEG1-C	36"x12"	39"x14"x3"
RDEG1-D	42"x12"	43"x14"x3"
RDEG1-E	43"x12"	48"x14"x3"

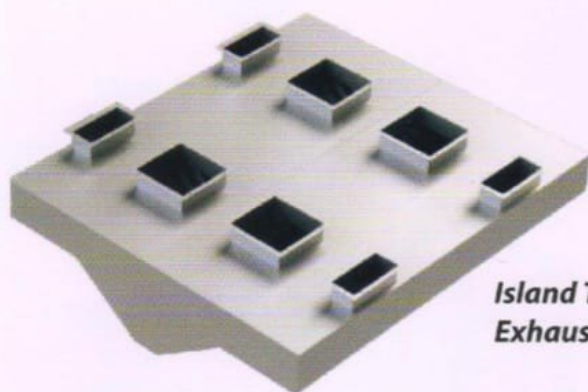
Exhaust Hood



■ Specification:

- Made of Stainless Steel Body with external & internal parts.
- With S.S. removable type baffle slat filters.
- Adjustable type PVC fresh air grills (4"x2.5") for provision of fresh air cooling.
- Included LED surface light.
- With removable type S.S. Oil Collection Box
- 100 mm High flange collar at top for connecting to the exhaust Duct.
- Model over 3 meters are supplied in two pieces with a robust concealed connection for easy assembly.

Item Code	Unit Size
RDEX01	L"x72"x20"

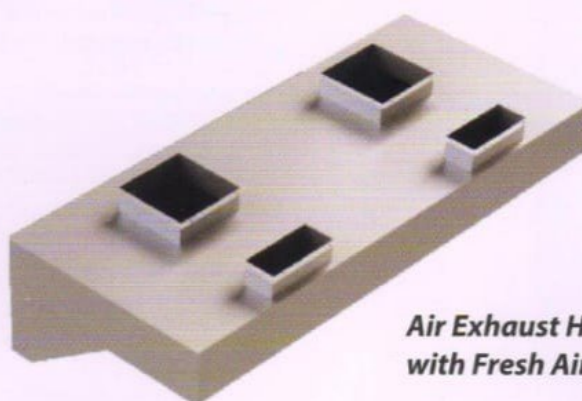


**Island Type
Exhaust Hood**

■ Specification:

- Made of Stainless Steel Body with external & internal parts.
- With S.S. removable type baffle slat filters.
- Adjustable type PVC fresh air grills (4"x2.5") for provision of fresh air cooling.
- Included LED surface light.
- With removable type S.S. Oil Collection Box
- 100 mm High flange collar at top for connecting to the exhaust Duct.
- Model over 3 meters are supplied in two pieces with a robust concealed connection for easy assembly.

Item Code	Unit Size
RDEX02	L"x36"x20"



**Air Exhaust Hood
with Fresh Air & Light**



**Platform
Trolley**

Item Code	Unit Size
RWT10	36"x24"x36"

Item Code	Unit Size	No. of U.S. Trays
RDWG-8	20"x27"x72"	19 Tray



**Mobile Tray Set Up
Rack & GN Pan Trolley**



Water Cooler

■ Specification:

- Elegant design for Restaurant, School, Canteen etc.
- Stainless steel AISI 304 internal & external body.
- 50 mm thick polyurethane insulation for better energy efficiency
- Independent off compressor switch
- Static cooling technology with thermostat

ITEM CODE	Dimension (W-D-H)	Cooling Capacity	Storage Capacity	Power Consump.
RDE-004-060	22"x22"x45"	40 Ltr	60 Ltr.	430 W
RDE-004-060	24"x29"x69"	90 Ltr.	120 Ltr.	680 W
RDE-004-150/150	27"x27"x60"	150 Ltr.	150 Ltr.	1300 W
RDE-004-200/250	27"x27"x65"	200 Ltr.	250 Ltr.	1660 W
RDE-004-300/300	32"x32"x65"	320 Ltr.	300 Ltr.	2100 W

Work Table & Trolley



**Dining Table
with Seater**

Item Code	Unit Size	No. of U.S.
RWT7-A	48"x36"x32"	4
RDW7-B	72"x36"x32"	6
RDW7-C	96"x36"x32"	8



**Work Table with
Cross Bracing**

Item Code	Unit Size
RWT8-A	36"x24"x34"+4"
RDW8-B	48"x24"x34"+4"
RDW8-C	60"x24"x34"+4"
RDW8-D	72"x24"x34"+4"



Bussing Cart

Item Code	Unit Size
RWT9	36"x24"x34"+4"

Work Table & Trolley



**Work Table with
2 U.S.**

Item Code	Unit Size
RWT1-A	36"x24"x34"+4"
RDW1-B	48"x24"x34"+4"
RDW1-C	60"x24"x34"+4"
RDW1-D	72"x24"x34"+4"

Item Code	Unit Size
RWT2-A	36"x24"x34"+18"+12"
RDW2-B	48"x24"x34"+18"+12"
RDW2-C	60"x24"x34"+18"+12"
RDW2-D	72"x24"x34"+18"+12"



**Work Table with
2 U.S. & 2 OHS**



**Work Table with
Drawer & Sliding Shutter**

Item Code	Unit Size
RWT3-A	36"x24"x34"+4"
RDW3-B	48"x24"x34"+4"
RDW3-C	60"x24"x34"+4"
RDW3-D	72"x24"x34"+4"

Work Table & Trolley



**Pick Up Table
with RR System**

Item Code	Unit Size
RWTR-4	36"x24"x34" + 4"
RDWR-8	48"x24"x34" + 4"
RDWR-6	60"x24"x34" + 4"
RDWR-4D	72"x24"x34" + 4"

Item Code	Unit Size
RWTS-A	36"x24"x34" + 4"
RDWS-8	48"x24"x34" + 4"
RDWS-C	60"x24"x34" + 4"
RDWS-D	72"x24"x34" + 4"



**Three Side Covering
Table with 2 U.S.**



**Work Table
with Sink**

Item Code	Unit Size	U.S.
RWTS-A	36"x24"x34" + 4"	1
RDWS-8	48"x24"x34" + 4"	2
RDWS-C	60"x24"x34" + 4"	2
RDWS-D	72"x24"x34" + 4"	2

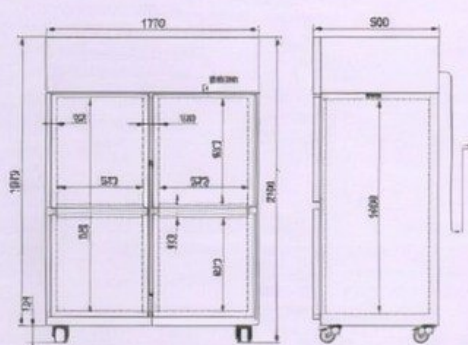
Refrigeration Equipment



Double Glass Door Refrigerator (RDE-1250G)

■ Specification:

- 60 mm thick polyurethane insulation for better energy efficiency.
- Stainless steel AISI 304 internal & external panels including back panel.
- Large storage area suitable to contain 621 1RI pan & 6 rios. adjustable S.S. wire mesh shelves.
- Refrigerated models have exeperating temperature that can be adjusted -2 to 10 °C.
- Self Closing Doors with magnetic Gasket.
- Digital control allows operation to set ant condensation water.
- Digital control allows for temperature of & parameter setting.
- Performance at ambient temperature of + 43 °C.
- Forced air circulation for rapid cooling & an even temperature distribution.



Technical Specification:

- Supply Voltage: - 230 V/1 ph/ 50Hz (475 Watts)
- Ltr. Capacity: - 600 Ltr.
- External Dimension: - 721 x 800 x 2100 mm
- Refrigerant Type: - R134a COOL
- Operating Temp Max: - 2 °C.
- Operating Mode: Ventilated
- Cooling Type: built-in Unit
- Defrost Type: Electric

■ Specification:

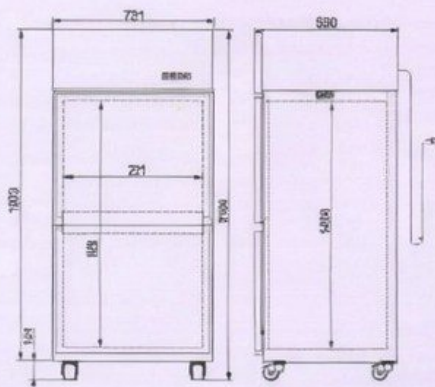
- 60 mm thick polyurethane insulation for better energy efficiency.
- Stainless steel AISI 304 internal & external panels including back panel.
- Large storage area suitable to contain 621 GN pan 4,6 Nos. adjustable S.S. wire mesh shelves.
- Refrigerated models have operating temperature that can be adjusted -2 to 10 °C.
- Self Closing Doors with magnetic Gasket.
- Digital control allows sae evaporation of condensation water.
- Digital control allows for temperature ot & parameter setting.
- Performance at ambient temperature of + 43 °C.
- Forced air circulation for rapid cooling & an even temperature distribution.



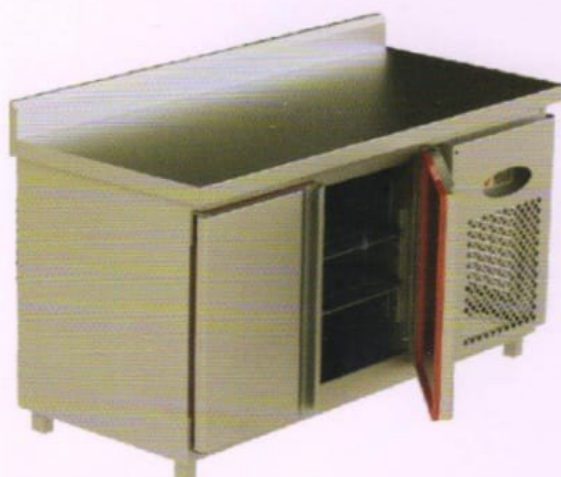
Single Glass Door Refrigerator (RDE-600G)

■ Technical Specification:

- Supply Voltage: - 230 V/1 ph/50Hz (475 Watts)
- Ltr. Capacity: - 600 Ltr.
- External Dimension: - 721 x 800 x 2100 mm
- Refrigerant Type: - R134a COOL
- Operating Temp Max: - 2 °C.
- Operating Mode: Ventilated
- Cooling Type: built-in Unit
- Defrost Type: Electric



Refrigeration Equipment



Under Counter Refrigerator (RDE-001)

■ Specification:

- 60 mm thick polyurethane insulation for better energy efficiency.
- Stainless steel AISI 304 internal & external panels.
- Refrigerated models have operating temperature that can be adjusted -2 to 10 °C.
- Self Closing Doors with magnetic Gasket.
- Forced air circulation for rapid cooling & an even temperature distribution.
- 4 Nos. adjustable S.S. wire mesh shelves.

ITEM CODE	Dimension (LxWxH)	Ltr. Capacity	Power Consum.
RDE-001A	60"xW"x34"+4"	300 Ltr.	475 Watts
RDE-001B	72"xW"x34"+4"	400 Ltr.	475 Watts

W= Width available 24" / 27" / 30"
Available Static Cooling & -18 to -20 °C.

■ Specification:

- 60 mm thick polyurethane insulation for better energy efficiency.
- Stainless steel AISI 304 internal & external panels.
- Refrigerated models have operating temperature that can be adjusted -2 to 10 °C.
- Self Closing Doors with magnetic Gasket.
- Forced air circulation for rapid cooling & an even temperature distribution.
- 4 Nos. adjustable S.S. wire mesh shelves.
- Two number of overhead shelves are provided for easy pick up

ITEM CODE	Dimension (LxWxH)	Ltr. Capacity	Power Consum.
RDE-002A	60"xW"x34"+18"+15"	300 Ltr.	475 Watts
RDE-002B	72"xW"x34"+18"+15"	400 Ltr.	475 Watts

W= Width available 24" / 27" / 30"
Available Static Cooling & -18 to -20 °C.



Pick Up Counter with UCR (RDE-002)

■ Specification:

- 60 mm thick polyurethane insulation for better energy efficiency.
- Stainless steel AISI 304 internal & external panels.
- Refrigerated models have operating temperature that can be adjusted -2 to 10 °C.
- Self Closing Doors with magnetic Gasket.
- Forced air circulation for rapid cooling & an even temperature distribution.
- 4 Nos. adjustable S.S. wire mesh shelves.
- 8 Nos. (1/6)*100 Deep cold GN Pan with lid for store mizzas.

ITEM CODE	Dimension (LxWxH)	Ltr. Capacity	Power Consum.
RDE-003A	60"xW"x34"+4"	300 Ltr.	475 Watts
RDE-003B	72"xW"x34"+4"	400 Ltr.	475 Watts

W= Width available 24" / 27" / 30"
Available Static Cooling & -18 to -20 °C.



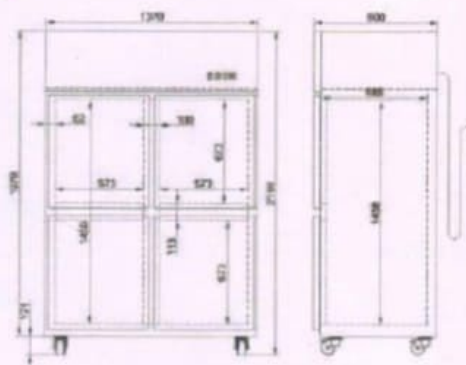
Mac-Line cum Under Counter Refrigerator (RDE-002)



Four Door Vertical Refrigerators (RDE-1250)

■ Specification:

- 60 mm thick polyurethane insulation for better energy efficiency.
- Stainless steel AISI 304 internal & external panels including back panel.
- Large storage area suitable to contain 2/1 GN pan & 6 Nos. adjustable S.S. wire mesh shelves.
- Refrigerated models have operating temperature that can be adjusted -2 to 10 °C.
- Self Closing Doors with magnetic Gasket.
- Auto defrosting and auto evaporation of condensation water.
- Digital controller allows for temperature & parameter setting.
- Performance at ambient temperature of + 43 °C.
- Forced air circulation for rapid cooling & an even temperature distribution.

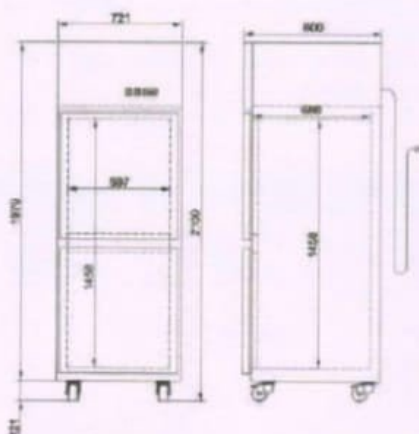


Technical Specification:

- Supply Voltage: - 230 V/ 1 ph/50Hz (675 Watts)
- Current: - 3.85 amp.
- Ltr. Capacity: - 1250 Ltr.
- External Dimension: - 1370 x 800 x 2100 mm
- Refrigerant Type: - R134a (550 g)
- Operating Temp Min.: -2 °C.
- Operating Temp Max.: 10 °C.
- Operating Mode: Ventilated
- Cooling Unit: Inbuilt
- Defrost Type: Electric

■ Specification:

- 60 mm thick polyurethane insulation for better energy efficiency.
- Stainless steel AISI 304 internal & external panels including back panel.
- Large storage area suitable to contain 2/1 GN pan & 3 Nos. adjustable S.S. wire mesh shelves.
- Refrigerated models have operating temperature that can be adjusted -2 to 10 °C.
- Self Closing Doors with magnetic Gasket.
- Auto defrosting and auto evaporation of condensation water.
- Digital controller allows for temperature & parameter setting.
- Performance at ambient temperature of + 43 °C.
- Forced air circulation for rapid cooling & an even temperature distribution.



■ Technical Specification:

- Supply Voltage: - 230 V/ 1 ph/50Hz (475 Watts)
- Ltr. Capacity: - 600 Ltr.
- External Dimension: - 721 x 800 x 2100 mm
- Refrigerant Type: - R134a (300 g)
- Operating Temp Min.: -2 °C.
- Operating Temp Max.: 10 °C.
- Operating Mode: Ventilated
- Cooling Unit: Inbuilt
- Defrost Type: Electric



Two Door Vertical Refrigerators (RDE-600)

Dish Wash & Pot Wash Equipment



Pot Wash Sink

Item Code	Unit Size	No. of Shelves
RDW10-A	36"x30"x24" + 6"	30"x24"x12"
RDW10-B	42"x30"x24" + 6"	36"x24"x12"



**Soiled Dish
Collection Trolley**

Item Code	Unit Size	Sink Size
RDW11-A	36"x30"x24" + 6"	30"x24"x12"
RDW11-B	42"x30"x24" + 6"	36"x24"x12"



Utility Trolley

Item Code	Unit Size
RDW12-A	30"x24"x34"
RDW12-B	36"x24"x34"



Pot Rack

Item Code	Unit Size	No. of Shelves
RDW7-A	48"x04"x66" /72"	3,4
RDW7-B	54"x02"x66" /72"	3,4
RDW7-C	60"x60"x66" /72"	3,4

Item Code	Unit Size
RDWB-A	48"x12"
RDWB-B	54"x12"
RDWB-C	60"x12"
RDWB-D	66"x12"
RDWB-E	72"x12"



Wall Shelf



L Type Dishlanding Table with Sink - (RDW9)

■ Use

Hand shower for preliminary rinsing of dirty cutlery before loading it into a dishwasher.

■ Specification:

- 1 Nos. seamless sink of 450x450x300 mm
- 2 Nos. Waste holes
- 1 Nos. Over Tray Rack

■ Dimension

1950+250x500x80h850+550

Dish Wash & Pot Wash Equipment



Hood Type Dishwasher with Entry & Exit Table :- (RDW4)

■ Use

Used for washing dishes, glasses, cups & cutlery at small & medium size public catering enterprises

■ Technical Specification:

- Dimension (mm) 640 x 740 x 1480
- Door Construction - Single Wall
- Electrical Connection- (V/Hz/ph) 400/50/3
- Max glass height (mm) - 380
- Rack Size (mm) - 500 x 500
- Water Consumption (L/Cycle)- 2.5 Ltr

■ Specification:

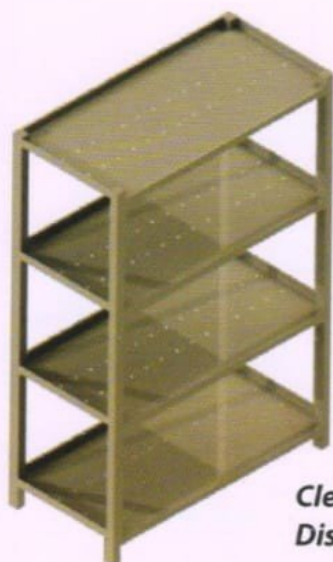
- Basket for plate washing
- Basket for glass & cup washing
- Two pumps

The machine can work with cold or hot water supply

Item Code	Unit Size
RDW5-A	48"x24"x34"+6"
RDW5-B	60"x27"x34"+6"



Dishlanding Table with Garbage Chute



Clean Dish Rack

Item Code	Unit Size	No. of Shelves
RDW6-A	44"x20"x72"/66"	4,5
RDW1-B	48"x24"x72"/66"	4,5
RDW1-C	54"x24"x72"/66"	4,5



**Three
Sink Unit**

Item Code	Unit Size	Sink Size
RDW1-A	66"x24"x34" +6"	18"x18"x12"
RDW1-B	60"x24"x34" +6"	16"x16"x10"

Item Code	Unit Size	Sink Size
RDW2-A	48"x24"x34" +6"	18"x18"x12"
RDW2-B	42"x24"x34" +6"	16"x16"x10"



Two Sink Unit



**Single
Sink Unit**

Item Code	Unit Size	Sink Size
RDW3-A	24"x24"x34" +6"	18"x18"x12"
RDW3-B	20"x24"x34" +6"	16"x16"x10"

Preparation & Bakery Equipments



**Heavy Duty
Industrial Mixer**

■ Use

Used for special gravy of all type of vegetable, wet & Dry grinding of grain & nut grinding at public catering enterprises.

■ Specification:

- Body made of stainless Steel
- Easy to Clean
- Robust durable design

Model	RDP07	RDP07
Bowl Cap Ltr.	3.0	5.0
Motor HP (KW)	1.0 HP (0.75 Kw)	1.5 HP (1.0 Kw)
Voltage	230V	230V

RDP14	
Conveyer Belt (wide in mm)	500
Conveyer Belt (Length in mm)	2000
Voltage / Phase (V/Ph)	380-415 / 3
Frequency (Hz)	50
Wattage (W)	400
Dimension	2540 x 910 x 1150
Weight (Kg)	235



Dough Sheeter



Ice Crusher

■ Use

This electric ice crusher is great to make troublesome big ice cubes into snow cone at ease.

■ Specification:

- The upgraded groove fits both tray and cup to contain shaved ices, more practical.
- With a drain pipe to avoid a wet working environment after use.
- It adopts double shaving blades, which greatly increases the crush efficiency and meets the demand of commercial use.
- The handle is covered with insulated rubber to ensure safe and non-slip operation.

RDP15	
Dimension	425 x 205 x 320 mm
Hoper Demeter	108 mm
Motor Speed	1400 RPM
Power Consumption	180 W



Single Deck Oven

■ Use

Used for baking confectionery & bakery products like Biscuit, Chips, Donut, Cakes, and Breads at public catering enterprises.

GAS OPERATED:-

Model	Capacity	Wattage (W)	Voltage	Thermal Load MJ/Hr	Dimension	No. of Baking Tray
RDP10-A	10 Kg/Hr.	40	230V-1P	40 MJ/Hr. 0.9Kg Gas/Hr.	40"x38"x22"	2
RDP10-C	20 Kg/Hr.	6600	230V-1P	60 MJ/Hr. 50"x22"x28"	56"x2"x28"	2

ELECTRIC OPERATED:-

Model	Capacity	Wattage (W)	Voltage	Dimension	No. of Baking Tray
RDP10-C	20 Kg/Hr.	6600	230V-1P	50"x32"x26"	2

■ Use

Used for baking confectionery & bakery products like Biscuit, Chips, Donut, Cakes, and Breads at public catering enterprises.

GAS OPERATED:-

Model	Capacity	Wattage	Voltage	Thermal Load MJ/HR	Dimension	No. of Baking Tray
RDP11-B	40 Kg/hr	13200	440V-3P	430V * 266"	50"x34"x46"	4

ELECTRIC OPERATED:-

Model	Capacity	Wattage (W)	Voltage	Dimension	No. of Baking Tray
RDP11-C	40 Kg/hr	13200	440V-3P	50"x34"x48"	4



Double Deck Oven

■ Use

Used for baking confectionery & bakery products like Biscuit, Chips, Donut, Cakes, and Breads at public catering enterprises.

GAS OPERATED:-

Model	Capacity	Wattage (W)	Voltage	Thermal Load MJ/HR	Dimension	No. of Baking Tray
RDP12-A	60 Kg/hr	125'	230V-1P	55"34"x62"	70"36"x62"	6
RDP12-C	80 Kg/hr	2100	440V-3P	68"36"x66"	70"36"x66"	9

ELECTRIC OPERATED:-

Model	Capacity	Wattage (W)	Voltage	Dimension	No. of Baking Tray
RDP12-C	60 Kg/Hr	22200	440V-3P	55"36"x63"	9
RDP12-C	90 Kg/Hr	25200	440V-3P	66"34"x65"	9



Three Deck Oven

Preparation & Bakery Equipments



Meat Mincer (Electric)

■ Use

Used for mincing meat & fish for stuffing sausages at Restaurant kitchen, catering enterprises.

■ Specification:

- All the components are made of stainless Steel
- The Hopper diameter is 40 mm
- The standard delivery set includes a screw, a grater plate, two blades, a plate 9 mm & a plate 5 mm
- Robust durable design

Model	RDP07
Capacity Kgs.	200-250 Kgs./Hr
Motor HP (KW)	1.0 (0.75 Kw)
Voltage	230V

■ Use

Used for mixing both light & dough kneading at bakeries & public catering enterprises.

■ Specification:

- The spiral, the bowl & the dough breaker are made of stainless steel
- White painted steel structure.
- Powerful gear driven
- Available manual control & digital control model

Model	RDP08 -A	RDP08 -B	RDP08 -C
Bowl Cap Ltr.	28 (1 Speed)	45 (2 Speed)	66 (2 Speed)
Motor (KW)	1.7 Kw	2.0 Kw)	3.5 Kw
Voltage	230V	440V-3 P	440V-3 P



Spiral Dough Mixer



Planetary/Bakery Mixture

■ Use

A planetary mixer is industrial mixing equipment used to prepare food, chemical, ceramic dough or other types of products, replacing manual labour through a mechanical system that allows us to produce continuously large quantities of dough.

■ Specification:

- Bowl made of stainless Steel
- Detachable Cylindrical Granite Roller Stone Assembly
- Powerful gear driven
- The Granite Roller Stone Assembly is fitted with two Wipers to ensure 100% grinding in quicker time

Model	RDP03 -A	RDP03 -B	RDP03 -C	RDP03 -C	RDP03 -C	RDP03 -C
Bowl Cap Ltr.	7.5	10	20	28	38	60
Motor (KW)	0.32 Kw	0.6	1.1	1.5	1.5	2.2
Voltage	230V	230V	230V	230V	230V	440V-3P



**Tilting Wet
Masala Grinder**

■ Use

Grinders are widely used for grinding various Indian spices & Rava for Dasa.

■ Specification:

- The Drum, Motor housing, Frames are made of High-Quality Stainless Steel
- Detachable Cylindrical Granite Roller Stone Assembly.
- Unique adjustable Load Balancing System provided for even spread of load and for very efficient grinding
- Tilting system enables the drum to tilt and lock at 100 degrees for easier and hygienic transfer of batter

Model	RDP04 -A	RDP04 -B	RDP04 -C	RDP04 -D
Capacity Kgs.	7	10	15	25
Motor HP	1.0	1.0	1.5	3.0
Voltage	230V	230V	230/440V	440V

■ Use

Used for peeling potato & other edible roots at Restaurant kitchen, Industrial canteen.

■ Specification:

- The body of machine made of stainless Steel
- Strong emery bonding for peeling.
- Operations with running water supply
- Drain outlet provided for waste disposal

Model	RDP05 -A	RDP05 -B
Capacity Kgs.	10	20
Motor HP (KW)	0.5 (0.4 Kw)	1.0 (0.75 Kw)
Voltage	230V	230V



Potato Peeler

■ Use

Used for cutting & slicing fresh & cooked vegetables & fruits at Restaurant kitchen, Industrial canteen & public catering.

■ Specification:

- The body of machine made of stainless Steel
- Comprehensive range of 7 discs for slicing, ripple cutting, grating and cutting into sticks, strips or with optimum.
- High-speed electric motor for continuous cuttings
- Robust durable design



Vegetable Cutting Machine

Model	RDP05 -A
Capacity Kgs/Hr	200-250 Kg/Hr
Motor HP (KW)	1.0 (0.75 Kw)
Voltage	230V

Preparation & Bakery Equipments



Dough Kneading Machine

■ Use

Used for Mixing flour/Aata in Restaurant kitchen, Industrial canteen.

■ Specification:

- Bowl & Kneading Shaft made of stainless Steel
- Rugged MS Construction - Painted.
- Powerful gear driven
- Robust durable design

Model	RDP01 -A	RDP01 -B	RDP01 -C	RDP01 -D
Capacity Kgs.	10	15	20	30
Motor HP (KW)	1.0 (0.75 Kw)	1.0 (0.75 Kw)	1.5	1.5
Voltage	230V	230V	230/440V	440V

■ Use

Used for Grinding wet pulses, red chillies, turmeric & Black pepper & Gravy etc

■ Specification:

- Made of stainless Steel Body
- Five numbers of different size holes screen for getting different mesh powders.
- Robust durable design

Model	RDP01 -A	RDP01 -B	RDP01 -C	RDP01 -D
Motor HP (KW)	1 HP (0.75 Kw)	2 HP (1.5 Kw)	3 HP (2.2 Kw)	5 HP (3.8 Kw)
Capacity Kgs.	10/15 Kgs/Hrs.	30/35 Kgs/Hrs.	55/60 Kgs/Hrs.	75/80 Kgs/Hrs.
Voltage	230V	230V	230V	440V



Pulveriser



Wet Masala Grinder

■ Use

Grinders are used widely used for grinding various Indian spices & Rava for Dasa

■ Specification:

- Bowl made of stainless Steel
- Detachable Cylindrical Granite Roller Stone Assembly
- Powerful gear driven
- The Granite Roller Stone Assembly is fitted with two Wipers to ensure 100% grinding in quicker time

Model	RDP03 -A	RDP03 -B	RDP03 -C
Capacity Kgs.	7	10	15
Motor HP	1.0	1.0	1.5
Voltage	230V	230V	230/440V



**Tea Snacks
Service Trolley**

■ Use

Used for Serving Tea Snacks for industrial canteens, hospitals 11 Plants

■ Specification:

- Made of Stainless Steel
- 6 Nos. (1/1)"x400 Deep GN Pan with Lid for keeping Snacks
- 6 Nos. (1/6"x665" Tidy Keepers for hot Tea Cups on one
- 2 Nos. 11"6"x61C Pudding Tidy Keepers on side
- 3 Nos. (1"6"9"x65" Tidy Keepers for the other teac orle Iseder here,
- 4 Nos. 8"86"5"nd fattery Neapr hlal rubber fixed Swivel type casters
- 4 Irod 5" Diameter heavy duty rubber fixed Swivel type casters

Item Code	Dimension
RDE-BH06	57" +41" + 8"x22" "x36" +4"

■ Use

Short-term keeping hot of the first & 2nd courses in gastronom containers for serving to customers

■ Specification:

- Made of Stainless Steel
- 5 Nos. (1/1)"x150 mm Deep GN Pan with Lid
- The peading temperature regulation is provided from +30 to 85°C
- The guidinwedü from tray for supporting delivered service
- 1 Nos, 2 KW 330 Xj, heating element & element ciampet turned
- 25 mm off botton ss at fay.
- Control panel compatible with ON/OFF switch, Indicatarignd) Thermostat

Item Code	Dimension
00000000	72"x27" +12.3/4"



Hot Bain Marie

■ Use

Keep primed ready use with this range of plate warmers, ueighed frod and maintain optimum temperatures. Safety and holding plates, professional serve and optimum results are achieved. Singe usakep presisats for meddersiare, 8elt ang somehaling single wazrmatars iltert sabishhents single holder 60/20 plate and renewal litert budget canteen domperses.



**Electric
Plate Warmer**

Item Code	Dimension	Capacity
RDE-BH08-A	18"x16"x30"	50 / 10 Plate Double Holder Cart
RDE-BH08-A	18"x19"x30"	60 / 20 Plate Single Holder Cart

Bulk & Canteen Equipment



Tilting Type Bulk Cooker

■ Use

Boiling of water, Rice, Pulse & Potato Etc. for bulk cooking at Industrial Canteens, Government or Military Messes & Mid-Day meals.

■ Specification:

- Made of Stainless Steel included angle framework
- Operate LPG/PNG Gas as per requirement
- Individual Control & Pilot Knob
- Heavy Duty Valve Fitted at bottom of vessel for draining water or cooked material

Item Code	Dimension	Capacity	Burner
RDE-BH04-A	36"x30"x42"	80 Ltrs	G-10, 70000 BTU/Hr. 3.5 Kg. Gas Cons/Hr.
RDE-BH04-B	42"x36"x48"	120 Ltrs	G-11, 100000 BTU/Hr. 2.2 Kg. Gas Cons/Hr.
RDE-BH04-C	48"x36"x48"	160 Ltrs	G-11, 100000 BTU/Hr. 2.2 Kg. Gas Cons/Hr.

■ Use

Used to fry products sauté vegetable, braising, searing, shallow frying and general cooking at Industrial Canteens, Government or Military Messes & Mid-Day meals

■ Specification:

- Made of Stainless Steel included angle framework
- Operate LPG/PNG Gas as per requirement
- Individual Control & Pilot Knob
- The pan is equipped with a mechanism of lifting & lowering what provides convenient cleaning & Service of the pan

Item Code	Dimension	Capacity	Burner
RDE-BH05-A	36"x30"x42"	80 Ltrs	G-10, 70000 BTU/Hr. 3.5 Kg. Gas Cons/Hr.
RDE-BH05-B	42"x36"x48"	120 Ltrs	G-11, 100000 BTU/Hr. 2.2 Kg. Gas Cons/Hr.
RDE-BH05-C	48"x36"x48"	160 Ltrs	G-11, 100000 BTU/Hr. 2.2 Kg. Gas Cons/Hr.



Tilting Type Brat Pan



Masala Trolley

■ Use

Keep vivid type of spices or masalas in a fresh and hygienic way in commercial kitchen

■ Specification:

- Made of Stainless Steel
- 12 Nos. Stainless 1/6"150 Deep GN Pan with Lid
- 1 Nos. S.S. Handle
- 4 Nos. 5" Diameter heavy duty rubber tired Swivel type caster - two with brake

Item Code	Dimension
RDE-H012	32"x24"x34"



Single Burner Bulk Cooking Range

■ Use

Bulk Cooking for Industrial Canteen, School Mess & Hotel Mess

■ Specification:

- Made of Stainless Steel included angle framework
- Operate: LPG/PNG Gas as per requirement
- Individual Control & Pilot Knob

Item Code	Dimension	Burner	CI Grill
RDE-BH10-A	30"x30"x18"x24"	1.5-G, 16000 BTU/Hr. 1.6 Kg Gas Cons/Hr.	21"x21"
RDE-BH02-B	54"x27"x18"x24"	3-G, 70000 BTU/Hr. 2x1.9, 1 Gas Cons/Hr.	18"x18"
RDE-BH02-C	49"x24"x18"x24"	2x1-G, 70000 BTU/Hr. 3x1.9, 1.6Kg Cons/Hr.	18"x18"

■ Use

Bulk Cooking for Industrial Canteen, School Mess & Hotel Mess

■ Specification:

- Made of Stainless Steel included angle framework
- Operate: LPG/PNG Gas as per requirement
- Individual Control & Pilot Knob

Item Code	Dimension	Burner	CI Grill
RDE-BH02-A	60"x30"x18"x24"	1.5-G, 160000 BTU/Hr. 1.6 Kg Gas Cons/Hr.	21"x21"
RDE-BH02-B	54"x27"x18"x24"	3-G, 2X100, 1000061 3x1.9, 1.6 Kg Gas Cons/Hr.	18"x18"
RDE-BH02-C	48"x24"x18"x24"	3x1-G, 70000 BTU/Hr. 3x1.6, 1.6 Kg Gas Cons/Hr.	18"x18"



Two Burner Bulk Cooking Range

■ Use

Bulk Cooking for Industrial Canteen, School Mess & Hotel Mess

■ Specification:

- Made of Stainless Steel included angle framework
- Operate: LPG/PNG Gas as per requirement
- Individual Control & Pilot Knob



Three Burner Bulk Cooking Range

■ Use

Bulk Cooking for Industrial Canteen, School Mess & Hotel Mess

■ Specification:

- Made of Stainless Steel included angle framework
- Operate: LPG/PNG Gas as per requirement
- Individual Control & Pilot Knob

Item Code	Dimension	Burner	CI Grill
RDE-BH03-A	90"x30"x18"x24"	1.5-6, 160000 BTU/Hr. 2x1.9, 1.6Kg Cons/Hr.	24"x24"
RDE-BH03-B	84"x27"x18"x24"	7.5-5, 70000 BTU/Hr. 3x1.9, 1.6Kg Cons/Hr.	18"x18"
RDE-BH03-C	72"x24"x18"x24"	9.5-2, 10000 BTU/Hr. 3x1.8, 1.6Kg Cons/Hr.	16"x16"

Cooking Range



Masala Trolley

■ Use

Keep vivid type of spices or masalas in a fresh and hygienic way in commercial kitchen

■ Specification:

- Made of Stainless Steel
- 12 Nos. Stainless 1/6*150 Deep GN Pan with Lid
- 1 Nos. S.S. Handle
- 4 Nos. 5" Diameter heavy duty rubber tired Swivel type caster - two with brake

Item Code	Dimension
RDE-H012	32"x24"x34"

■ Use

Used for cooking Tandoori Roti / Naan / Paratha in the cookware

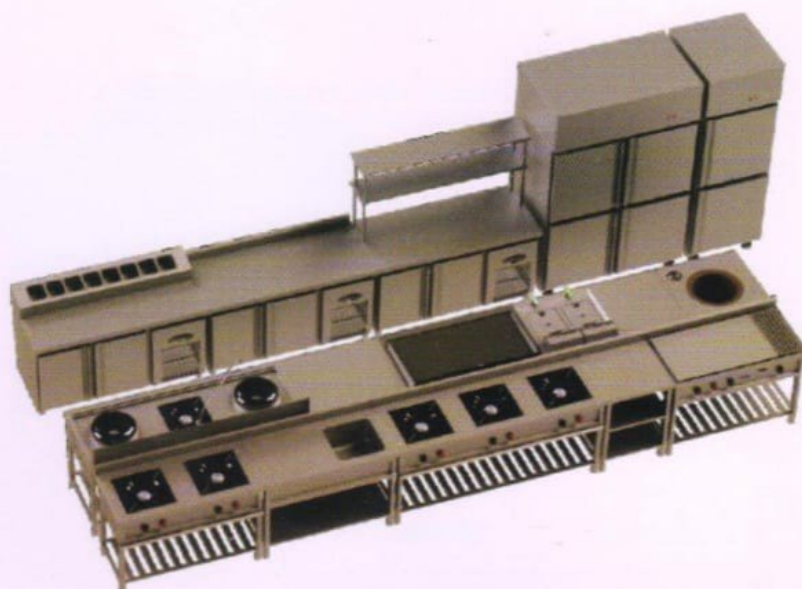
■ Specification:

- Outer Body Made of Stainless Steel & Inner Body made of MS
- Between outer & Inner Body have 25 mm thick tightly glass wool insulation.
- Commercial grade heavy duty 50 mmm thick Clay pot Tandoor
- Available Charcoal Operated & Gas Operated as per requirement

Item Code	Dimension
RDE-H013-A	30"x30"x34"/36" + 4"
RDE- H013-B	32"x32"x34"/36" + 4"
RDE- H013-C	34"x34"x34"/36" + 4"
RDE- H013-D	36"x36"x34"/36" + 4"



Tandoor





**Two Burner
Combi Range**

Use

Used for all types of cooking-stir frying, deep frying, stewing, braising, boiling Chinese soup & noodles in the cookware

Specification:

- Made of Stainless Steel-AISI-304 included angle frame
- Operate LPG/PNG Gas as per requirement
- Individual Control & Pilot Knob
- With 1 Nos. High Pressure (T35) & 1 Nos. Indian (G10) Burner
- Perforated 1" Dia S.S. pipe with 6 mm Dia Holes for water spray at front
- Individual Control & Pilot Knob
- 1 Nos. 400 mm long gooseneck type of Swivel faucet mounting on Back Splash

Item Code	Dimension	Burner	CI Grill
RDE-H10	48"x30"x34" + 12"	T-35, 70000 BTU/Hr. 1.58 Kg. Gas Cons/Hr. 1.58 Kg. Gas Cons/Hr.	15" Dia Dome

Use

Used for all types of cooking stir frying, deep frying, stewing, braising, boiling Chinese soup & noodles in the cookware

Specification:

- Made of Stainless Steel AISI-304 included angle frame
- Operate LPG/PNG Gas as per requirement
- Individual Control & Pilot Knob
- With 2 Nos. High Pressure (T35)
- Individual Control & Pilot Knob
- 1 Nos. 400 mm long side connect g" Swivel faucet mount on Back Splash (field 7)

Item Code	Dimension	Burner	CI Grill
RDE-BH11	24"x30"x34" + 12"	T-35, 70000 BTU/Hr. 1.58 Kg. Gas Cons/Hr.	15" Dia



**Single Burner
Chinese Range**

Use

Used for cooking many fast foods likes, potatoes & other holiday confectionary product, Exported products potatoes, Timer or reflect on the pans with Auto Timer dial and thermostat: +20°//190° the ranges +20°//190°

Specification:

- Made of Stainless Steel inside angle framework with auto Timer & thermostat product.
- Safety lany content, making crisps at Canteen, School Mess & Hotel Mess in the cookware, with 4 temperature range +20°//190°

Item Code	Dimension	Burner	Tank Capacity
RDE-H012-A	28"x30"x34" + 4"	• 5 Ltr.	6 Ltr.
RDE-H012-B	16"x30"x34" + 4"	• 6 Ltr.	8 Ltr.



**Twin Tank
Deep Fat Fryer**

Cooking Range



**Chinese Burner
Range (2+1) Burner**

■ Use

Used for all types of cooking-stir frying, deep frying, stewing, braising, boiling Chinese soup & noodles in the cookware

■ Specification:

- Made of Stainless Steel AISI-304 included angle frame
- Operate LPG/PNG Gas as per requirement.
- With 2 Nos. High Pressure (T35) & 1 Nos. Indian (G10) Burner
- Perforated 1" Dia S.S. pipe with 3 mm Dia Holes for water spray at front
- Individual Control & Pilot Knob
- 1 Nos. 600 mm long gooseneck type of Swivel faucet mounting on Back Splash

Item Code	Dimension	Burner	CI Grill
RDE-H07	72"x30"x34" + 12"	T-35, 70000 BTU/Hr. 1.58 Kg. Gas Cons/Hr. G-10, 70000 BTU/Hr. 1.58 Kg. Gas Cons/Hr.	15" Dia Dome 14"x14"

■ Use

Used for all types of cooking-stir frying, deep frying, stewing, braising, boiling Chinese soup & noodles in the cookware

■ Specification:

- Made of Stainless Steel AISI-304 included angle frame
- Operate LPG/PNG Gas as per requirement.
- With 2 Nos. High Pressure (T35) & 1 Nos. Indian (G9) Burner
- Perforated 1" Dia S.S. pipe with 3 mm Dia Holes for water spray at front.
- Individual Control & Pilot Knob
- 1 Nos. 500 mm long gooseneck type of Swivel faucet mounting on Back Splash

Item Code	Dimension	Burner	CI Grill
RDE-H08	60"x30"x34" + 12"	T-35, 70000 BTU/Hr. 1.58 Kg. Gas Cons/Hr. G-9, 40000 BTU/Hr. 0.9 Kg. Gas Cons/Hr.	15" Dia Dome 10"x10"



**Chinese Burner
Range (2+1) Burner**

■ Use

Used for all types of cooking-stir frying, deep frying, stewing, braising, boiling Chinese soup & noodles in the cookware

■ Specification:

- Made of Stainless Steel AISI-304 included angle frame
- Operate LPG/PNG Gas as per requirement.
- With 2 Nos. High Pressure (T35) & 1 Nos. Indian (G9) Burner
- Perforated 1" Dia S.S. pipe with 3 mm Dia Holes for water spray at front.
- Individual Control & Pilot Knob
- 1 Nos. 500 mm long gooseneck type of Swivel faucet mounting on Back Splash

Item Code	Dimension	Burner	CI Grill
RDE-H09	48"x30"x34" + 12"	T-35, 70000 BTU/Hr. 1.58 Kg. Gas Cons/Hr.	15" Dia Dome



**Chinese Burner
Range (2+1) Burner**



**Four Burner
Continental Range**

■ Use

Used for cooking Continental-Italian & Mexican dishes in the cookware.

■ Specification:

- Made of Stainless Steel AISI-304 included angle framework
- Operate LPG/PNG Gas as per requirement.
- Individual Control & Pilot Knob
- Heavy duty top cast iron
- Removable Type Drip Tray

Item Code	Dimension	Burner	CI Grill
RDE-H04-A	36"x36"x34+4"	G-9, 40000 BTU/Hr. 0.9 Kg. Gas Cons/Hr.	12"x12"
RDE-H04-B	30"x30"x34+4"	G-9, 40000 BTU/Hr. 0.9 Kg. Gas Cons/Hr.	10"x10"

■ Use

Used for cooking Dosa, Uttapam, Paratha & Pancakes due to the direct contact of the food with the frying surface in the cookware.

■ Specification:

- Made of Stainless Steel AISI-304 included angle framework
- Operate LPG/PNG Gas as per requirement
- 2 Nos. RV Burner & 1 Nos. Pilot Burner
- 15 mm Thick Polished MS Cooktop
- At the front panel there is a collector Oil tray

Item Code	Dimension	Burner	CI Grill
RDE-H05-A	48"x30"x34+4"	V-900, 70000 BTU/Hr. 1.58 Kg. Gas Cons/Hr. each	44"x23"
RDE-H05-B	42"x30"x34+4"	V-750, 70000 BTU/Hr. 1.58 Kg. Gas Cons/Hr. each	38"x23"
RDE-H05-C	36"x30"x34+4"	V-600, 70000 BTU/Hr. 1.58 Kg. Gas Cons/Hr. each	32"x23"



Dosa / Hot Plate

■ Use

Used for cooking Chapati / Phulka / Roti in the cookware

■ Specification:

- Made of Stainless Steel AISI-304 included angle framework
- Operate LPG/PNG Gas as per requirement.
- 2 Nos. RV Burner , 1 Nos. Pilot Burner & 1 Nos Puffer Burner.
- 12 mm Thick Polished MS Cooktop.
- At the front panel there is a collector Oil tray

Item Code	Dimension	Burner	CI Grill
RDE-H06-A	48"x30"x34+4"	V-750, 70000 BTU/Hr. 1.58 Kg. Gas Cons/Hr. each	10"x22"
RDE-H06-B	42"x30"x34+4"	V-600, 70000 BTU/Hr. 1.58 Kg. Gas Cons/Hr. each	10"x22"



**Chapati Plate
with Puffer**

Cooking Range



**Single Burner
Indian Cooking Range**

■ Use

Used for cooking first, second & third course dishes in the cookware.

■ Specification:

- Made of Stainless Steel AISI-304 included angle framework
- Operate LPG/PNG Gas as per requirement.
- Individual Control & Pilot Knob
- Heavy duty top cast iron
- Removable Type Drip Tray

Item Code	Dimension	Burner	CI Grill
RDE-H01	24"x24"x34"+4"	G-10, 70000 BTU/Hr. 1.6 Kg. Gas Cons/Hr.	16"x16"

■ Use

Used for cooking first, second & third course dishes in the cookware.

■ Specification:

- Made of Stainless Steel AISI-304 included angle framework
- Operate LPG/PNG Gas as per requirement.
- Individual Control & Pilot Knob
- Heavy duty top cast iron
- Removable Type Drip Tray

Item Code	Dimension	Burner	CI Grill
RDE-H02-A	48"x24"x34"+4"	G-10, 70000 BTU/Hr. 1.6 Kg. Gas Cons/Hr.	16"x16"
RDE-H02-B	48"x24"x34"+4"	G-9, 40000 BTU/Hr. 0.9 Kg. Gas Cons/Hr.	14"x14"



**Two Burner Indian
Cooking Range**

■ Use

Used for cooking first, second & third course dishes in the cookware.

■ Specification:

- Made of Stainless Steel AISI-304 included angle framework
- Operate LPG/PNG Gas as per requirement.
- Individual Control & Pilot Knob
- Heavy duty top cast iron
- Removable Type Drip Tray

Item Code	Dimension	Burner	CI Grill
RDE-H03-A	72"x24"x34"+4"	G-10, 70000 BTU/Hr. 1.6 Kg. Gas Cons/Hr.	16"x16"
RDE-H03-B	60"x24"x34"+4"	G-9, 40000 BTU/Hr. 0.9 Kg. Gas Cons/Hr.	14"x14"



**Three Burner
Indian Cooking Range**



SJE Kitchen Equipments

Let's make your
KITCHEN
more efficient

