

Bakery Equipments



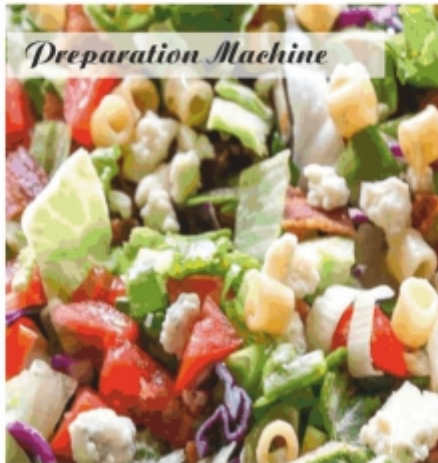
Bar Equipments



Dishwasher Equipments



Preparation Machine



Spare Parts



Café Equipments



RIGHT
EQUIPMENT CO.

www.righequipment.org

About us

M/S Right Equipment Company is one of the leading importer and distributor for kitchen equipment to hospitality industry including hotels, restaurants, cafes, food centers, fast food joints, food hubs and other institution catering to the need of food and beverages industry. We are a one stop solution provider offering world class professional equipment to the food service industry, from large catering facilities, exclusive clubs, hotels, international food chains to small food retailers.

We carry a broad line of equipment used in the commercial food service, food processing, and residential kitchen equipment industries. Right Equipment Company is a leading supplier of equipment to many of the fastest growing restaurant chains and hotel groups. We have an extensive marketing and service network in India, with many experience centers that we strategically leverage to support our entire portfolio of brands and products in the market.

Our reliable, Modern quality assurance regime reaches far beyond industry norms. Our top-notch sales & customer support team is dedicated to cater all service related queries of our customers in every facet of ordering, Customization and application.





MEGA CREAM MINI CONTROL COFFEE MACHINE 1GR



MEGA CREAM MINI CONTROL COFFEE MACHINE 2GR

Megacream is a range handsomely designed and very reliable espresso machines. the various models come in many types and range from a basic models to most advanced machine.

FEATURES :

the machines with a display are also equipped with an advanced pid sensor system so that the water always keeps an exact brewing temperature. the temperature is continuously monitored and is rapidly adjusted if it changes. this means that the temperature can be adjusted for the very best espresso experiences.

Group	Power supply	Boiler (litres)	Width mm	Depth mm	Height mm
mini 1 Group	2770W 230V 1n~	6	480	580	520
mini 2 Groups	2780W 230V 1n~	6	480	580	520



COFFEE GRINDER

TECHNICAL CHARACTERISTICS

Voltage: 230V / 220V / 110V
Frequency: 50Hz / 60Hz
Phases: 1(monophase)
RPM: 1.300 / 1.600
Current: 1,75A / 3,7A
Capacitor: 10nF / 40nF
Power: 0,20Hp / 350W
Protection rating: IP21
Motor supplied with thermal protector
Maximum operating time: 30 min.
Tempered steel grinding wheel (52-PRC) ø 60mm

Lifespan of grinding wheels: 500kg

Hopper capacity: 2kg

Doser capacity: 600 g

Doser regulation: 5/12 g

Doser lever: right/left

Stop/start standard version: manual

Optional: automatic start

Dimensions width x length x height: 210x380x500mm

Weight: 9kg

Air noise: 77dB



winterhalter

STR 155/C 50 SINGLE-TANK RACK CONVEYOR DISHWASHER

*Immense power. Minimal space required.
The flexible single-tank rack conveyor dishwasher.
With plenty of installation options. Compact solution.*



P50

RACK PASS THROUGH DISHWASHERS

*Produced in Asia. Made to the highest German quality standards.
The professional rack passthrough Dishwasher at an attractive price.
Powerful and efficient.*



Electrical specifications

Supply	Fuse	Total connected load
400 V / 3N~ / 50-60 Hz	16 A 20 A	9.3 kW 11.8 kW
230 V / 3N~ / 50-60 Hz	25 A 32 A	9.3 kW 11.8 kW

Technical Data

P50		
Number of programmes		2
Theoretical capacity (Standard / High Temp)[racks / h]		60 / 20
Rack dimensions	[mm]	500 x 500
Tank capacity	[l]	28
Tank temperature	[°C]	62
Tank heating	[kW]	2.5
Boiler heating	[kW]	9.0
Rinse water consumption	[l / rack]	2.4
Final rinse temperature	[°C]	85
Circulating pump		
– Volume circulated	[l / min]	210
– Output (p1)	[kW]	0.6
Noise emission	[dB(A)]	max. 63
Splash guard		IP X3
Minimum flow pressure	[kPa / bar]	100 / 1.0
Maximum inlet pressure	[kPa / bar]	600 / 6.0
Rate of flow	[l / min]	min. 4
Water inlet temperature	[°C]	max. 60
Weight (net / gross)	[kg]	98 / 123
Packaging dimensions (W x D x H)	[mm]	770 x 880 x 1605

Easy to operate



Excellent results and hygienic design



Economical to run





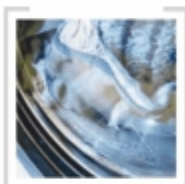
Single Tank Rack Type Dishwasher with Atmospheric Boiler Model : ECRT

Unit to be Electrolux single tank rack type dishwasher. Electrical characteristics to be 400V three phase operation. Unit to operate from ____ left to right or ____ right to left. Unit to feature atmospheric built-in boiler system with built-in rinse booster pump thus guaranteeing rinse pressure during rinse cycle. Unit to have two conveyor speeds which can be selected from the control panel by the operator, 200 racks/ hour or 100 racks/hour. Maximum water consumption at 200 racks/ hour of only 300 lt/hr. Unit to feature large heat and noise insulated front counter balanced door for easy access of internal components. Powerful wash pump and specially designed wash spray arms to guarantee cleaning. Unit to feature as standard end of day self cleaning cycle. Drain of water from the machine can be done through the control panel. Large deep drawn 100 liter wash tank.

Hood Type Dishwasher NHT8/WTAC20 505071

SPECIFICATIONS

Type	:	Hood Type Dishwasher
Baskets	:	80 Pcs/hr
Plates	:	1440 Pcs/hr
Pump	:	False
Rinse Agent Dispenser	:	True
Washing Cycles Quantity	:	3
Load Type	:	Front
Washing Cycles Duration	:	150 Sec
Wash Temperature	:	65 °c
Rinsing Temperature	:	84 °c
Required Water Pressure	:	7 Bar
Boiler Capacity	:	12 L
Tank Capacity	:	24 L
Water Softener	:	True
Case Material	:	Stainless Steel
Arms Material	:	Stainless Steel
Control System	:	Electronic
Noise Factor	:	68 Db
Voltage	:	400 V
Current Frequency	:	50/60 Hz
Power	:	9.9 Kw
Standard	:	European
Colour	:	Silver
Length	:	746 Mm
Depth	:	755 Mm
Height	:	1549 Mm
Gross Weight	:	118 Kg
Net Weight	:	106 Kg





For High performance



Electric

Supply voltage:	
505087 (ZHT7)	400 V/3N ph/50 Hz
505088 (ZHT76)	230 V/3 ph/60 Hz
Convertible to:	
505087 (ZHT7)	230V 1N~; 230V 3~
505088 (ZHT76)	230V 1N~; 400V 3N~
Total Watts:	15.9 kW
Boiler heating elements:	12 kW
Total Amps:	400V/ 3N 22A 230V/ 3 35A 230V/ 1N 57A
Tank heating elements:	3 kW
Wash pump size:	0,8 kW

Water:

Water supply temperature:	10-60 °C
Inlet Water supply pressure:	7 - 102 psi (0.5 - 7 bar)
Water consumption per cycle (lt):	3
Boiler Capacity (lt):	12
Tank Capacity (lt):	42
Drain line size:	40mm

Key Information:

N° of cycles:	3
Duration cycle - High productivity:*	54/90/150 sec.
Duration cycle - Thermal Label compliant:	77/90/150 sec.
Racks per hour - High productivity: *	67
Racks per hour - Therma Label compliant:	47
Dishes per hour - High productivity: *	1200
Dishes per hour - Therma Label compliant:	846
Wash temperature (MIN):	55°C
Wash temperature - Thermal Label compliant:	71 °C MIN
Rinse temperature (MIN):	85 °C
Packaging size (WxDxH):	750x840x1520 mm
Noise level:	<68 dBA

All tables must be connected to the dishwashing units according to local regulations and industry standards which may differ from the recommendations herein suggested. Electrolux Professional is not liable for any failure in complying with local design standards.

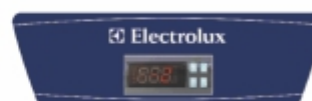


Warewashing
ACTIVE Hood Type Dishwasher with Guaranteed Rinse System
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



Thinking of you
Electrolux

Digital control Quickly adjust temperature and defrost settings with a simple touch of a button.



Total control in only 4 buttons



PRG/MUTE
Set the service
parameters or mute
the audible alarm



SET
Set internal cavity
temperature and
technical parameters



ON/OFF button
"UP"
To increase temperature



MANUAL DEFROST
Activates the defrost
cycle
"DOWN"
To decrease temperature



Product code

	790132	790133	790128	790129	790134	790135	790130	790131
External* / internal panels in AISI	304	304	304	304	304	304	304	304
Operating temperature at 43°C	-2/-10	-22/-15	-2/-10	-22/-15	-2/-10	-22/-15	-2/-10	-22/-15
Gross Capacity - lt	600	600	600	600	1300	1300	1300	1300
External dimensions - mm (wxdxh)	720x788x2000	720x788x2000	720x788x2000	720x788x2000	1440x788x2000	1440x788x2000	1440x788x2000	1440x788x2000
N° and type of grids (included)	3, GN 2/1	3, GN 2/1	4, GN 2/1	4, GN 2/1	6, GN 2/1	6, GN 2/1	8, GN 2/1	8, GN 2/1
Refrigeration type	R404a	R404a	R404a	R404a	R404a	R404a	R404a	R404a
Voltage/Phases/Frequency**	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50



Product code

	790096	790097	790098	790099	790100
With upstand	790108	790109	790110	790111	790112
Without worktop	790094	on request	on request	on request	on request
External* / internal panels in AISI	304	304	304	304	304
Operating temperature at 43°C	-2/-10	-2/-10	-2/-10	-2/-10	-2/-10
Gross Capacity - lt	265	265	265	265	265
External dimensions - mm (wxdxh)	1238x710x850	1238x710x850	1238x710x850	1238x710x850	1238x710x850
N° and type of grids (included)	2, GN 1/1	1, GN 1/1	1, GN 1/1	-	-
Refrigeration type	R404a	R404a	R404a	R404a	R404a
Voltage/Phases/Frequency**	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50



Product code

	790101	790102	790103	790104	790105	790106	790107
With upstand	790113	790114	790115	790116	790117	790118	790119
Without worktop	790095	on request	on request	on request	on request	on request	on request
External* / internal panels in AISI	304	304	304	304	304	304	304
Operating temperature at 43°C	-2/-10	-2/-10	-2/-10	-2/-10	-2/-10	-2/-10	-2/-10
Gross Capacity - lt	420	420	420	420	420	420	420
External dimensions - mm (wxdxh)	1721x710x850	1721x710x850	1721x710x850	1721x710x850	1721x710x850	1721x710x850	1721x710x850
N° and type of grids (included)	3, GN 1/1	2, GN 1/1	2, GN 1/1	1, GN 1/1	1, GN 1/1	-	-
Refrigeration type	R404a	R404a	R404a	R404a	R404a	R404a	R404a
Voltage/Phases/Frequency**	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50

* Models with external panels in stainless steel and internal panels in AISI 304 available on request

** 60Hz models available on request



EASY TO CLEAN AND MAINTAIN.

Getting in and out fast for service and cleaning can save time and money. Access is easy on a Koolaire with the removal of just two screws and an easy to lift-off door.

Koolaire features a high-tech, smudge and fingerprint-resistant stainless-like finish that's easy to clean and maintain.

Koolaire uses white plastics in the food zone making it easy to see exactly what areas need to be cleaned.

Parts that need cleaning can be removed without tools. The water shield, distribution tube, pump, floats, and even the trough can be removed by hand.

Optional CleanAir packs control the growth of bacteria and fungi that form slime and cause odors in the food zone.

MODELS	POWER/VOLTAGE	DIMENSION	ICE PRODUCTION 24 HOURS (KG)	REFRIGERANT	BIN MODEL	BIN CAPACITY	MACHINE WEIGHT
MD0500A	0	30 x 24.5 x 21.5	214	R-410A	A400V	132kg	100.5kg
MD0700A	0	30 x 24.5 x 21.5	290	R-410A	A570V	195kg	122kg
MD1000A	0	30 x 24.5 x 29.5	237	R-410A	A570V	195kg	153kg
MD1400A	0	48 x 24.5 x 29.5	649	R-410A	A970V	323kg	210.5kg

KOOLAIRE
By  **MANITOWOC**

Affordable reliability. **Kool!**



Half Dice
3/8" x 1/8" x 7/8"
(0.95 x 2.86 x 2.22cm)

Dice
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22cm)



Models	ES 60A	ES 90A	ES 0212A	ES 0272A	ES 0462A	ES 0662A	ES 1062A
Ice Production (kg)	28	50	90	118	206	281	481
Bin Capacity (kg)	14	14	36	45	132	195	195
Width (cm)	50	50	66	76	76	76	76
Depth (cm)	57	57	67	72	86	89	89
Height (cm)	79	79	98	98	151	182	202
Power (Watts)	450	477	594	858	1105	1518	2474
Refrigerant	R-134A	R-134A	R-404A	R-404A	R-404A	R-404A	R-404A
Weight (kg)	40	41	54	64	59	69	88

MEAT MINCERS



TC-8 VEGAS



TC-12 E



TC-22 E



MODEL	POWER WATT	POWER SOURCE	STANDARD PLATE Ø MM	OUTPUT/H. KG/H.	NET WEIGHT KG	SHIPPING MM
TC-8 Vegas	250-hp 0,34	1ph	6	70	10	560 x 400 x 350
TC-12 E	735-Hp1	1 ph / 3ph	4.5	10 min. 25	18	320 x 460 x 470
TC-22 E	800-Hp 1,2	1ph/3ph	4.5	10 min 33	21	320 x 460 x 470

MEAT SLICER



TOPAZ 195



TOPAZ 220



TOPAZ 250



MODEL	BLADE	MOTOR	CUT THICKNESS	RUN OF CARRIAGE	HOPPER	NET WEIGHT	SHIPPING MM
TOPAZ 195	195mm - inch. 8"	110-Hp 0, 15 Watt	13 mm	162 mm	185 x 165 mm	10.5 kg	430 x 400 x 370
TOPAZ 220	220mm - inch. 9"	145-Hp 0, 20 Watt	13 mm	245 mm	200 x 220 mm	13 kg	600 x 500 x 420
TOPAZ 250	250mm - inch. 10"	145-Hp 0, 20 Watt	13 mm	235 mm	220 x 225 mm	15.5 kg	600 x 500 x 420

BONE SAWS



SO 1650 F3



MODEL	BLADE LENGTH	MOTOR	PULLEY	WORKING SURFACE	NET WEIGHT	GROSS WEIGHT	DIMENSION
SO 1650 F3	1650 mm	1ph-Hp 1.5 / rpm 1400	210 mm	430 x 475 mm	39 kg	51 kg	720 x 570 x 1200

VACUUM PACKAGING MACHINES



Optional tube for external air extraction



Aluminium table base for W8 50 - optional - mm 586x564 h.757



Aluminium table base for W8 50 - optional with wheels - mm 586x564 h.765



Double sealing bar W8 50 DB



Standard sealing bar



Optional integrated printer



Gas-flush and soft air option



Optional integrated printer

MODEL :	W8 30	W8 40	W8 50	W8 70
Power (kw)	0,35	0,75	0,75	Kw 1,1
Power source	1ph	1ph	1ph	3ph
Vacuum pump	8 mc/h	21 mc/h	21 mc/h	40 mc/h
Sealing bar (mm)	310	410	510	640x1 / 410x2
Cavity dimensions (mm)	340x360 h.160	430x410 h.170	545x460 h.190	780x490 h.190
Net weight (kg)	kg 38	kg 56	kg 70	kg 167
Shipping (mm)	720x570x770	760x640x770	840x870x750	1200x800x1350
Net weight (kg)	48	66	86	180



JTC BLENDERS



Now, JTC is fully dedicated to the production of JTC OmniBlend series products, its own factories and high self-made production lines, from various types of plastic molds, mixing materials to injection molding. design and manufacture of printed circuit boards and ICs; cutter heads, wires, terminals , motor, and other types of hardware parts processing and assembly; cups, machine casing and operation panel screen printing, printing, are all done in the factory, the strict management of one-stop production line to ensure product quality.



Model : TM-767
Voltage : 220V/50hz/1ph
Jar Capacity : 2ltr.
Variable Speed, Unbreakable Jar

Model : TM-800a
Voltage : 220v/50hz/1ph
Jar Capacity : 1.5ltr.
Control Type : Touch Pad
Variable Speed, Unbreakable Jar

Model : TM-800aq
Voltage : 220v/50hz/1ph
Jar Capacity : 1.5ltr.
Control Type : Touch Pad
Variable Speed, Unbreakable Jar

INDUCTIONS & DISPLAYS



STELLA ELECTRICAL APPLIANCES



STELLA
INDUCTIONS : TS-678



STELLA
INDUCTIONS : TS-688



STELLA
INDUCTIONS : TS-3501



FOOD WARMER ST-FW01

Model	: TS-678
Voltage	: 220v/50hz/1ph
Power	: 2.2kw
Dimension	: 316x316mm
Control Box Dimension	: 128x42mm

Model	: TS-688
Voltage	: 220v/50hz/1ph
Power	: 2.4kw
Cut Out Dimension	: 274x346mm
Machine Dimension	: 302x374x65mm

Model	: TS-3501
Voltage	: 220v/50hz/1ph
Power	: 3.5kw
Machine Dimension	: 410x380x95mm

Model	: ST-FW01
Voltage	: 220v/50hz/1ph
Power	: 800w
Dimension	: 730x580x550mm

Display Counters



MODEL : ST-120



MODEL : ST-101



MODEL : RTW-67L



MODEL : RTC-72L

MODEL	: ST-120
CAPACITY	: 100LTR.
POWER	: 160W
VOLTAGE	: 220V/1Ph/50Hz
DIMENSION	: 695X470X685mm

MODEL	: ST-101
CAPACITY	: 100LTR.
POWER	: 195W
VOLTAGE	: 220V/1Ph/50Hz
DIMENSION	: 700X470X685mm

MODEL	: RTW-67L
CAPACITY	: 8X1/6 OR 4X1/3 GN PAN.
POWER	: 140W
VOLTAGE	: 220V/1Ph/50Hz
DIMENSION	: 800X670X360mm

MODEL	: RTC-72L
CAPACITY	: 72LTR.
POWER	: 170W
VOLTAGE	: 220V/1Ph/50Hz
DIMENSION	: 450X450X980mm

BAKERY EQUIPMENTS



BREAD SLICER

MODEL	: BS-31
POWER	: 250W
BLADE QTY.	: 31 PCS
BREAD THICKNESS	: 12MM
WEIGHT	: 55 KG
DIMENSION	: 650X740X780MM



PLANETARY MIXER 5 LTR.

MODEL	: ST-5L
VOLUME (LTR.)	: 5.5
MAX KNEADING	
CAPACITY	: 0.6KG
VOLTAGE	: 220/50Hz/1Ph
POWER (W)	: 300
WEIGHT	: 21 KG
DIMENSION	: 350X230X400MM



PLANETARY MIXER 10 LTR.

MODEL	: ST-10L
VOLUME (LTR.)	: 10
MAX KNEADING	
CAPACITY	: 1.8KG
VOLTAGE	: 220/50Hz/1Ph
POWER (W)	: 600
WEIGHT	: 51KG
DIMENSION	: 430X400X650MM



PLANETARY MIXER 20 LTR.

MODEL	: ST-20L
VOLUME (LTR.)	: 20
MAX KNEADING	
CAPACITY	: 5.5 KG
VOLTAGE	: 220/50Hz/1Ph
POWER (W)	: 760
WEIGHT	: 69 KG
DIMENSION	: 520X450X860MM



PLANETARY MIXER 30 LTR.

MODEL	: ST-30L
VOLUME (LTR.)	: 30
MAX KNEADING	
CAPACITY	: 7.5 KG
VOLTAGE	: 220/50Hz/1Ph
POWER (W)	: 1500
WEIGHT	: 74 KG
DIMENSION	: 530X440X860MM



PLANETARY MIXER 40 LTR.

MODEL	: ST-40L
VOLUME (LTR.)	: 40
MAX KNEADING	
CAPACITY	: 10 KG
VOLTAGE	: 220/50Hz/1Ph
POWER (W)	: 2200
WEIGHT	: 175 KG
DIMENSION	: 630X600X1020MM



SPIRAL MIXER 30 LTR.

MODEL	: ST-30H
VOLUME (LTR.)	: 30
MAX KNEADING	
CAPACITY	: 12 KG
VOLTAGE	: 220/50Hz/1Ph
POWER (W)	: 1700
WEIGHT	: 124 KG
DIMENSION	: 720X430X820MM



SPIRAL MIXER 50 LTR.

MODEL	: ST-50H
VOLUME (LTR.)	: 50
MAX KNEADING	
CAPACITY	: 20 KG
VOLTAGE	: 220/50Hz/1Ph
POWER (W)	: 2200
WEIGHT	: 153KG
DIMENSION	: 900X500X1100



ELECTRIC DECK OVEN

MODEL	: ST-10D
VOLTAGE	: 220V/50Hz/1Ph
POWER	: 4 KW
CAPACITY	: 1 TRAY
TRAY SIZE	: 400X600MM
DIMENSION	: 900X700X390MM



ELECTRIC DECK OVEN

MODEL	: ST-20D
VOLTAGE	: 220V/50Hz/1Ph
POWER	: 7 KW
CAPACITY	: TWO TRAY
EACH TRAY SIZE	: 400X600MM
DIMENSION	: 1200X800X520MM



ELECTRIC DECK OVEN

MODEL	: ST-40D
VOLTAGE	: 440V/50Hz/3Ph
POWER	: 14 KW
CAPACITY	: FOUR TRAY
EACH TRAY SIZE	: 400X600MM
DIMENSION	: 1200X800X1260MM



GAS DECK OVEN

MODEL	: ST-10Y
VOLTAGE	: 220V/50Hz/1Ph
POWER	: 100W
CAPACITY	: 1 TRAY
TRAY SIZE	: 400X600MM
DIMENSION	: 1000X760X580MM

BAKERY EQUIPMENTS



GAS DECK OVEN

MODEL : ST-20Y
VOLTAGE : 220V/50Hz/1Ph
POWER : 100W
CAPACITY : TWO TRAY
EACH TRAY SIZE : 400X600MM
DIMENSION : 1300X895X680MM



GAS DECK OVEN

MODEL : ST-40Y
VOLTAGE : 220V/50Hz/1Ph
POWER : 100W
CAPACITY : FOUR TRAY
EACH TRAY SIZE : 400X600MM
DIMENSION : 1320X900X1450MM



TABLE TOP DOUGH SHEETER

MODEL : STP-380
VOLTAGE : 220V/50Hz/1Ph
POWER : 1100W
DOUGH CAPACITY : 3 KG
DIMENSION : 2000X760X630MM



TABLE TOP DOUGH SHEETER

MODEL : STP-520
VOLTAGE : 220V/50Hz/1Ph
POWER : 1100W
DOUGH CAPACITY : 5 KG
DIMENSION : 2450X860X630MM



STONE BASE PIZZA

MODEL : ST-001
VOLTAGE : 220V/50Hz/1Ph
POWER : 4KW
STONE SIZE : 425X625MM
DIMENSION : 870X630X370MM



ELECTRIC PROOFER

MODEL : ST-12A
VOLTAGE : 220V/50Hz/1Ph
POWER : 2 KW
CAPACITY : 12 TRAYS
EACH TRAY SIZE : 400X600MM
DIMENSION : 690X480X1600MM



HOT DOG ROLLER

MODEL : ST-05
VOLTAGE : 220V/50Hz/1Ph
POWER : 1KW
DIMENSION : 580X220X200MM



ELECTRIC SALAMANDER

MODEL : ST-936
VOLTAGE : 220V/50Hz/1Ph
POWER : 2KW
DIMENSION : 640X320X280MM



ELECTRIC SALAMANDER

MODEL : ST-937
VOLTAGE : 220V/50Hz/1Ph
POWER : 4 KW
DIMENSION : 840X460X480MM



ADJUSTABLE SALAMANDER

MODEL : ST-450
VOLTAGE : 220V/50Hz/1Ph
POWER : 2.8KW
DIMENSION : 460X475X530MM



SANDWICH GRILLER

MODEL : ST-811A
VOLTAGE : 220V/50Hz/1Ph
POWER : 1.8 KW
TEMPERATURE : 300C°
DIMENSION : 300X300X200MM



SANDWICH GRILLER DOUBLE

MODEL : ST-813A
VOLTAGE : 220V/50Hz/1Ph
POWER : 3.6KW
TEMPERATURE : 300°
DIMENSION : 570X300X210MM

FOOD SERVICE EQUIPMENTS



JUMBO SANDWICH GRILLER

MODEL : ST-811E
VOLTAGE : 220V/50Hz/1Ph
POWER : 3.6KW
TEMPERATURE : 300°
DIMENSION : 430X300X210MM



WAFFLE BAKER ROUND

MODEL : STB-01
VOLTAGE : 220V/50Hz/1Ph
POWER : 1.2KW
WAFFLE PLATE DIA: 178MM
DIMENSION : 250X380X300MM



WAFFLE BAKER ROUND

MODEL : STB-02
VOLTAGE : 220V/50Hz/1Ph
POWER : 2 KW
WAFFLE PLATE DIA: 178MM
DIMENSION : 500X380X300MM



WAFFLE BAKER SQUARE

MODEL : STB-01S
VOLTAGE : 220V/50Hz/1Ph
POWER : 2 KW
DIMENSION : 410X300X240MM



CONVEYOR TOASTER

MODEL : ST-150
VOLTAGE : 220V/50Hz/1Ph
POWER : 1.32KW
CAPACITY : 100-120 SLICES/H
WEIGHT : 20 KG
DIMENSION : 290X400X400MM



CONVEYOR TOASTER

MODEL : ST-300
VOLTAGE : 220V/50Hz/1Ph
POWER : 1.9KW
CAPACITY : 200-220 SLICES/H
WEIGHT : 29 KG
DIMENSION : 360X400X400MM



TABLE TOP ELECTRIC FRYER

MODEL : ST-4L
TYPE : SINGLE CONTAINER
VOLTAGE : 220V/50Hz/1Ph
POWER : 2 KW
CAPACITY : 4LTR.
WEIGHT : 4KG
DIMENSION : 210X400X320MM



TABLE TOP ELECTRIC FRYER

MODEL : ST-6L
TYPE : SINGLE CONTAINER
VOLTAGE : 220V/50Hz/1Ph
POWER : 2.5 KW
CAPACITY : 6 LTR.
WEIGHT : 5.6 KG
DIMENSION : 260X410X320MM



TABLE TOP ELECTRIC FRYER

MODEL : ST-8L
TYPE : SINGLE CONTAINER
VOLTAGE : 220V/50Hz/1Ph
POWER : 5 KW
CAPACITY : 8LTR.
WEIGHT : 7KG
DIMENSION : 420X320X350MM



TABLE TOP ELECTRIC FRYER

MODEL : ST-4LT
TYPE : DOUBLE CONTAINER
VOLTAGE : 220V/50Hz/1Ph
POWER : 4 KW
CAPACITY : 4X2 LTR.
WEIGHT : 7KG
DIMENSION : 430X400X300MM



TABLE TOP ELECTRIC FRYER

MODEL : ST-6LT
TYPE : DOUBLE CONTAINER
VOLTAGE : 220V/50Hz/1Ph
POWER : 5 KW
CAPACITY : 6X2 LTR.
WEIGHT : 9KG
DIMENSION : 430X400X300MM



TABLE TOP ELECTRIC FRYER

MODEL : ST-8LT
TYPE : DOUBLE CONTAINER
VOLTAGE : 220V/50Hz/1Ph
POWER : 6.5 KW
CAPACITY : 8X2 LTR.
WEIGHT : 12 KG
DIMENSION : 530X430X330MM



TABLE TOP GRIDDLE PLATE

MODEL : ST-818
VOLTAGE : 220V/50Hz/1Ph
POWER : 3KW
GRIDDLE TYPE : FULL SMOOTH
DIMENSION : 550X450X230MM



TABLE TOP GRIDDLE PLATE

MODEL : ST-820
VOLTAGE : 220V/50Hz/1Ph
POWER : 4.4KW
GRIDDLE TYPE : FULL SMOOTH
DIMENSION : 730X520X230MM



TABLE TOP GRIDDLE PLATE

MODEL : ST-822
VOLTAGE : 220V/50Hz/1Ph
POWER : 4.4KW
GRIDDLE TYPE : HALF GROOVED GRIDDLE
DIMENSION : 730X520X230



CREPE MACHINE

MODEL : ST-01
VOLTAGE : 220V/50Hz/1Ph
POWER : 3 KW
DIMENSION : 520X450X220MM



ROBOT COUPE CL 50

Technical data :

- Dimensions: 35 x 32 x 59 cm. (Bxdxh)
- Power: Triple phase 400 V. / 600 Watt.
- 2 speeds: 375 and 750 rpm
- Gross weight: 22 kg.

Product Benefits:

- Asynchronous motor.
- Magnetic safety system and engine brake.
- Motor block in polycarbonate.
- Complete range of 50 discs available.
- Possibility of 9 types of macedoine and 3 fries.



ROBOT COUPE CL 50 ULTRA

Technical data :

- Dimensions: 35 x 32 x 59 cm. (Bxdxh)
- Power: Three-phase 400 V. / 550 Watt.
- 1 Speed: 375 rpm.
- Gross weight: 20.2 kg.

Product Benefits:

- Asynchronous motor.
- Magnetic safety system and engine brake.
- stainless steel engine block
- Automatic startup of the device by the lever.
- Complete range of 50 discs available.
- Possibility of 9 types of macedoine and 3 fries.

ROBOT COUPE J80 ULTRA PROFESSIONAL JUICE EXTRACTOR 120KG / H

Robot Coupe J 80 Ultra catering juicer. Do you want quick and hygienic delicious vegetables or fruit juices. Ideal for the kitchen.

TECHNICAL DATA:

- Dimensions: 23.5 x 42 x 50.5 cm. (bxdxh)
- Power: monophasic 230 V. / 700 Watt.
- Constant speed: 3000 rpm.
- Processing speed: up to 120 kg / hour.
- J 80 Ultra

COMES WITH:

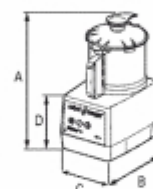
- Stainless steel cockpit.
- Translucent waste bin 6.5 liters that fits under the drain funnel.
- Dropper.
- Uninterrupted discharge for waste.
- Centrifuge screen with rasp disc and stainless steel filter.
- Output spout with anti-splash function.



ROBOT COUPE BLIXERS



	Dimensions (mm)			
	A	B	C	D
Blixer® 2	389	281	210	165
Blixer® 3	420	330	210	190
Blixer® 4	480	304	226	255
Blixer® 4 V.V.	480	304	226	255



Models

	Characteristics						Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Motor base	Stainless-steel bowl capacity	Liquid capacity	Net	Gross
Blixer® 2	3000	700	230 V/1 50 Hz 4.8	Polycarbonate	2.9 l	2.2 l	9,8 kg	11 kg
Blixer® 3	3000	750	230 V/1 50 Hz 4.8	Polycarbonate	3.7 l	2 l	14 kg	16 kg
Blixer® 4	1500 and 3000	1 000	400 V*/1 50 Hz 4.8	Metal	4.5 l	3 l	15 kg	17 kg
Blixer® 4 V.V.	300 to 3500	1 100	230 V/1 50 Hz 10	Metal	4.5 l	3 l	15 kg	17 kg



Standard Features

- 35-43-lb (17-21 liter) frypot oil capacity
- 105,000 Btu/hr. (26,481 kCal) (30.8 kW) input
- Thermo-tube design
- Stainless steel frypot, front, door, and backsplash/flue cover, aluminized sides
- Wire form basket hanger and two fry baskets 5.375" x 6.375" x 12.16" (13.65 x 16.19 x 30.8 cm) insulated handles
- Wide cold zone
- Millivolt pilot system - requires no electrical hookup
- 6" (15 cm) adjustable steel legs

Specification

Basic Frying At Its Best -- Designed For All-Purpose Usage

Maximize your profits by combining more efficiency with more capacity in this all-purpose, affordable fryer. Fry a wide variety of products with the full size 14" x 14" (35 x 35 cm) frying area which easily accommodates items from french fries to main entree menu selections.

Make the most of your energy dollars with our exclusive Thermo-Tube design. The heating tubes provide a large oil contact surface. Controlled flow tube baffles maximize oil heat absorption. As a result, more energy is transferred to the oil and less goes unused up the vent. The benefits are quick heat-up time, low idle costs and low gas consumption per load of product cooked. The 1" (2.54 cm) drain valve makes cleaning fast and easy.

Minimize costly oil usage with the SR42 which utilizes only 35-43 lbs. (17-21 L) of oil for optimum cooking efficiency with a cook depth of 4.25" (10.8 cm). Plus, Dean's wide cold zone design protects oil integrity by trapping debris under the cooking area, preventing carbonization of particles and wasteful oil deterioration.

Assure rapid recovery with Dean's accurate mechanical thermostat which reduces time lost between loads and requires no electrical hookup. Dean's SR42 fryers achieve long and dependable life through simplicity of design. The durable stainless steel baffles and rugged cast iron burners keep maintenance to a minimum.



The Superior Features of a T&S **EasyInstall** Pre-Rinse Unit



HOSE REEL

Model : 5HR-232-01

Hose Reel, Open, Powder Coated Steel,
35' x 3/8" ID Hose with Spray Valve

Features & Benefits :

- Open coated hose reel
- Black high flow spray valve
- 3/8" x 35' hose
- Ratcheting system holds the length of hose until a slight tug to retract automatically
- 3/8" NPT female inlet Adjustable hose bumper
- Multi-fit bracket for wall, ceiling or under counter mounting

Details :

Box Dimensions: 19x16x7.5
Weight: 34.05 lbs (15.44 kg)
UPC: 671262581912
Harmonize: 8424.20.0000



B-0113

Easy Install Pre-Rinse Unit

Single hole base faucet with 18" (457 mm) supply lines and "pop-and-lock" riser installation feature -- pre-assembled parts

- 1/2" NPT male inlets • 40" (1016 mm) high
- 14" (356 mm) overhang; 19-3/8" (492 mm) clearance
- 24" (610 mm) riser model (00372-40)
- B-0107 spray valve; B-0044-H flex stainless steel hose



MODEL : MQED0-1D2T (Electric)
Voltage : 220-240V
Power : 6.6KW
Dimension : 1220x815x580mm
Frequency : 50HZ
Net Weight : 83Kg



MODEL : MQGD0-1D2T (Gas)
Voltage : 220-240V
Power : 0.05KW
Dimension : 1220x815x580mm
Frequency : 50HZ
Net Weight : 109Kg



MODEL : MQGD2D4T
Voltage : 220-240V
Power : 0.1KW
Dimension : 1330x890x1750mm
Frequency : 50-60Hz
Net Weight : 196Kg

COFFEE MACHINES



- Adjustable touch panel settings.
- Boiler Capacity: 1GR: 6L | 2GR: 10.5L | 3GR: 20L
- Heating Element: 1GR: 1,800W | 2GR: 3,000W | 3GR: 5,000W
- Stainless steel steam pipes.
- Anti-splash hot water outlet.
- Automatic boiler Fill. | Work area with L.E.D. lighting.
- Heating element protector device.
- 100% Copper Boiler
- Weight: 1GR: 37Kg | 2GR: 61Kg | 3GR: 79Kg

1 TANK 1 BASKET / 2 TANK 2 BASKET ELECTRIC FRYER



Model : MQEFTT-6S
 · Dimension : 310x410x290mm
 · Packing Size : 450x290x310mm
 · Volts : 220-240V/50-60Hz
 · Power : 2.5KW
 · N/W : 5.6Kg.



Model : MQEFTT-6D
 · Dimension : 590x385x320mm
 · Packing Size : 570x430x310mm
 · Volts : 220-240V/50-60Hz
 · Power : 2x2.5KW
 · N/W : 10.2Kg.
 · Capacity : 6 Ltr. X 2

The professional pizza oven PZ 430 D is equipped with an innovative system: a double temperature control. This very compact infrared oven can cook a wide variety of pizzas and dishes in record time.

TECHNICAL DATA :

Inside dimensions	: 2x(430 x 430 x 110 mm)
Power	: 5 kW or 3 kW (with 2 cords)
Outside dimensions	: 670 x 580 x 500 mm
Weight	: 55 kg
volts	: 380 V ou 230 V mono
Capacity	: 2 pizzas Ø 41 cm (16")



Indulge

TABLE TOP ELECTRIC FRYER



GF-4/6/8/11SE

GF-4/6/8/11TE

S/steel structure with heavy duty heating elements.
modern compact design.

TABLE TOP GAS FRYER



GF-971

Over temperature secure protection device.
Energy saving 20% - 30% more than traditional one

TABLE TOP GAS/ELECTRIC FRYER

Model	Electric / Gas	Tank Volume	Power	Voltage	Weight	Dimensions
GF-4SE	Electric	4 liters	2000W	220V/50Hz/1PH	5 kg	265 x 385 x 320 mm
GF-6SE	Electric	6 liters	2500 W	220V/50Hz/1PH	5.6 kg	310 x 410 x 290 mm
GF-8SE	Electric	8 liters	2800W	220V/50Hz/1PH	6.2 kg	310 x 410 x 340 mm
GF-11SE	Electric	11 liters	3200W	220V/50Hz/1PH	11.4 kg	370 x 440 x 340 mm
GF-4TE	Electric	4 x 2 liters	2 x 2000W	220V/50Hz/1PH	9.2 kg	490 x 385 x 320 mm
GF-6TE	Electric	6 x 2 liters	2 x 2500W	220V/50Hz/1PH	10.2 kg	590 x 385 x 220 mm
GF-8TE	Electric	8 x 2 liters	2 x 2800W	220V/50Hz/1PH	11 kg	592 x 410 x 340 mm
GF-11TE	Electric	11 x 2 liters	2 x 3200W	220V/50Hz/1PH	15 kg	725 x 440 x 345 mm
EF-6L	Electric	6 liters	2500W	220V/50Hz/1PH	4.5 kg	275 x 430 x 290 mm
EF-6Lx2	Electric	6 x 2 liters	2 x 2500W	220V/50Hz/1PH	9 kg	550 x 430 x 290 mm
GF-971	Gas	8 liters	LPG	*****	22 kg	300 x 600 x 550 mm



The SelfCookingCenter® India Edition.

Easy to use, makes healthy and delicious food, saves money.



Appliances	XS Model 6 2/3	Model 61	Model 101	Model 201	Model 202
Electric and gas					
Capacity	6 × 2/3 GN	6 × 1/1 GN	10 × 1/1 GN	20 × 1/1 GN	20 × 2/1 GN
Number of meals per day	20–80	30–100	80–150	150–300	300–500
Lengthwise loading	1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
Width	655 mm	847 mm	847 mm	879 mm	1,084 mm
Depth	555 mm	776 mm	776 mm	791 mm	996 mm
Height	567 mm	782 mm	1,042 mm	1,782 mm	1,782 mm
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 40	DN 50	DN 50	DN 50	DN 50
Water pressure	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa
Electric					
Weight	72 kg	110 kg	135 kg	268 kg	351 kg
Connected load	5.7 kW	11 kW	18.6 kW	37 kW	65.5 kW
Fuse	3 × 10 A	3 × 16 A	3 × 32 A	3 × 63 A	3 × 100 A
Mains connection	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
Convection mode output	5.4 kW	10.3 kW	18 kW	36 kW	64.2 kW
Steam mode output	5.4 kW	9 kW	18 kW	36 kW	54 kW
Gas					
Weight	–	123 kg	152 kg	299 kg	381 kg
Height incl. draft diverter	–	1,012 mm	1,272 mm	2,087 mm	2,087 mm
Electrical rating	–	0.3 kW	0.39 kW	0.7 kW	1.1 kW
Fuse	–	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
Mains connection	–	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
Gas supply/connection	–	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Natural gas/Liquid gas 3B/P					
Max. nominal thermal load	–	13 kW/13 kW	22 kW/22 kW	44 kW/44 kW	90 kW/90 kW
Convection mode output	–	13 kW/13 kW	22 kW/22 kW	44 kW/44 kW	90 kW/90 kW
Steam mode output	–	12 kW/13 kW	20 kW/22 kW	38 kW/40 kW	51 kW/56 kW

XS and Model 202 electric: ENERGY STAR excludes these appliance features from certification

SPARE PARTS

BLENDER BLADES AND PARTS



BUTCHERY MACHINE PARTS



BUTCHERY MACHINE PARTS



GAS EQUIPMENT PARTS

GAS EQUIPMENT PARTS



FAN MOTORS AND PUMPS

SPARE PARTS

FAN MOTORS AND PUMPS



Combi Oven Fan Motor

Ice Machine Pump

Dishwasher Pump Motor

Solenoid Valve

Two Way Solenoid Valve

Impeller

BAKERY EQUIPMENT PARTS



Motor For Food Processing Equipment

Water Pump For Ice Machine

Timers

Spiral/planetary Mixer On-off Switch

Spiral/planetary Mixer Timing Belt

Spiral/planetary Mixer Gears And Shaft

BAKERY EQUIPMENT PARTS



Reset Switch

Planetary Mixer Beater

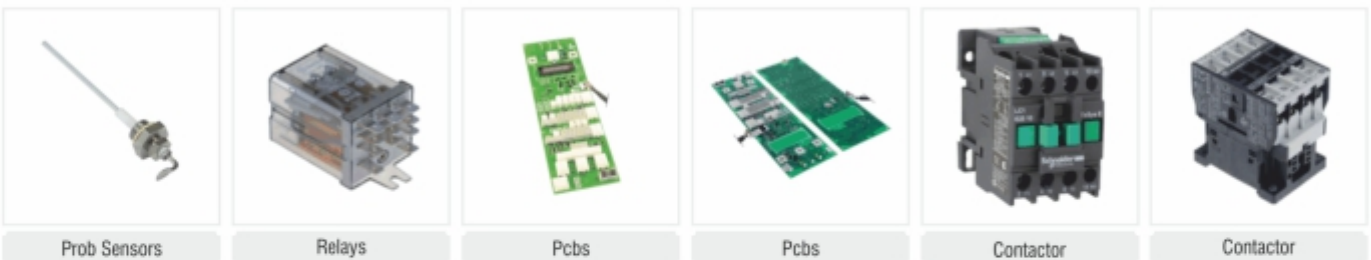
Planetary Mixer Wire Whisk

Planetary Mixer Hook

Bread Slicer Blades

Oven Controllers

BAKERY EQUIPMENT PARTS



Prob Sensors

Relays

Pcb's

Pcb's

Contactor

Contactor

WASHING ACCESSORIES



T&S Pre Rinse Gun

T&s Pre Rinse Gun

Dishwashing Racks

Spray Gun

Hose Gun

PVC Curtains For Dishwasher

SPARE PARTS

COMPRESSORS



Embraco Compressor



Danfoss Compressor



Tecumseh Compressor



Copeland Scroll Compressor



Cooktek Induction Controller



Cooktek Induction Coil Assy

INDUCTION PARTS

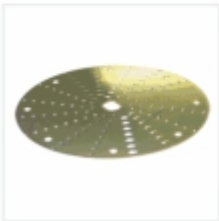
JUICER PARTS



Robot Coupe Juicer Basket Assy.



Santos Juicer Basket Assy.



Santos Juicer Grating Disc

ICE CUBE MACHINE PARTS



ICE Thickness Sensors



Eveporator Sensor



Condenser Sensor

ICE CUBE MACHINE PARTS



Water Level Sensor



Eveporator Assy.



Pump

MISCELLANEOUS PARTS



Self Adhesive Heaters



Hand Wheel For Cooking Equipment



Pressure Switch

MISCELLANEOUS PARTS



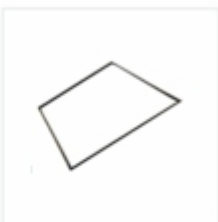
Pressure Switch



Baking Tray



Carbon Brush For Motor



Door Gasket



Dough Sheeter Belt



Pressure Levers

MISCELLANEOUS PARTS



Hobart Meat Mincer Star Blade



Pressure Gauge



Potentiometer



Key Pad Switch



Temp. Controller Foster



Worm Gear For Mixer

AND MANY MORE

We can source every spare parts of
world's leading in food industries such as:



COMMERCIAL KITCHEN, REFRIGERATION & BAKERY EQUIPMENTS

HOTELS, RESTAURANTS, HOSPITALS, BANQUETS, CLUBS, PUBS, INDUSTRIALS CANTEENS,
ARMED FORCES MESSSES, RESIDENTIAL SCHOOLS, CAFETERIAS, SWEETS SHOP ETC.



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EQUIPMENT CO.**

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