



CONTACT US

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AM
AM AUTOMATION
Laundry & Kitchen Equipment's

**WE SPECIALIZED IN MANUFACTURING
STAINLESS STEEL INDUSTRIAL
COOKING EQUIPMENTS...**



ABOUT US



PREPARATION EQUIPMENT



WET GRINDER

Product Code KC-101 WG
Capacity : 5 to 30 Ltrs.



TILTING WET GRINDER

Product Code KC-102 TWG
Capacity : 5 to 30 Ltrs.



PULVERIZER

Product Code KC-103 PV
Capacity : 2 to 5 HP



POTATO PEELER

Product Code KC-104 PP
Capacity : 5 to 50 kg.



VEGETABLE CUTTING MACHINE

Product Code KC-105 VCM
Capacity : 50 to 200 kg/h



MEAT MINCER

Product Code KC-106 MM
Capacity : 50 to 200 kg/h



MEAT SLICER

Product Code KC-107 MS
Capacity : Slice 200, 300, 400 mm



DOUGH KNEADER

Product Code KC-108 DK
Capacity : 5 to 200 Ltrs.



BONE SAW

Product Code KC-109 BS

*Image for illustration purpose only. Specification may vary as per requirement





COOKING EQUIPMENT



SINGLE BURNER RANGE (Gas)

Product Code KC-201 SBR



THREE BURNER RANGE (Gas)

Product Code KC-202 TBR



FOUR BURNER RANGE WITH OVEN (Gas)

Product Code KC-203 FBR



CHINESE COOKING RANGE (Gas)

Product Code KC-204 CCR



GRIDDLE PLATE WITH OVEN (Gas/Electric)

Product Code KC-205 GP



LAVA GRILL/STONE (Gas/Electric)

Product Code KC-206 LG



DOUBLE DEEP FAT FRYER WITH DUMPING (Gas/Electric)

Product Code KC-207 DDF

Tank Capacity : 8 to 20 Ltrs.



IDLI STEAMER (Gas/Electric)

Product Code KC-208 IS

Capacity : 54 - 300 Idli



DOSA PLATE

Product Code KC-209 DP





COOKING EQUIPMENT



PASTA COOKER (Gas/Electric)

Product Code KC-210 PC



CHARCOAL GRILL (Electric/Charcoal/Gas)

Product Code KC-211 CG



SS TANDOOR (Gas/Charcoal)

Product Code KC-212 ST



MULTI PURPOSE STEAM COOKING VESSEL - DOUBLE WALLED

Product Code KC-213 MPSCV

Capacity : 50 to 200 Ltrs.



TILTING BRAZING PAN (Gas / Electric)

Product Code KC-214 TBP

Capacity : 50 to 200 Ltrs.



TILTING BULK COOKER (Gas/Electric)

Product Code KC-215 TBC

Capacity : 50 to 200 Ltrs.



SHAWARMA GRILL (Gas/Electric)

Product Code KC-216 SG

Burner : 2 - 4 Burner



DOUBLE DEEP FRYER (Gas/Electric)

Product Code KC-217 DDF

Capacity : 5 to 20 Ltrs.



STEAM COOKING VESSELS WITH STEAM GENERATOR (Gas / Electric)

Product Code KC-218 SCVSG

Dimension : 50 to 200 Ltrs. Each Vessels

*Image for illustration purpose only. Specification may vary as per requirement





BAKERY EQUIPMENT



PLANETARY MIXER

Product Code KC-301 PM

Capacity : 50 to 200 Ltrs.



SPIRAL MIXER

Product Code KC-302 SM

Capacity : 10 to 100 Ltrs.



DOUGH DIVIDER/ROUNDER

Product Code KC-303 DD



SINGLE DECK OVEN (Gas/Electric)

Product Code KC-304 SD0



TWO DECK OVEN WITH PROOFER (Gas/Electric)

Product Code KC-305 TDO



THREE DECK OVEN (Gas/Electric)

Product Code KC-306 TDO



HAND HELD MIXER/STICK BLENDER

Product Code KC-307 HHM



CONVEYOR PIZZA OVEN (Electric)

Product Code KC-308 CPO



BREAD MODULAR

Product Code KC-309 BM





BAKERY EQUIPMENT



PROOFING CHAMBER (Electric)

Product Code KC-310 PC



COMBI OVEN (Gas/Electric)

Product Code KC-311 CO



ROTARY OVEN (Gas/Electric)

Product Code KC-312 RO



BREAD SLICER TABLE/FLOOR MODEL (Electric)

Product Code KC-313 BS



BAKERY TRAY RACK

Product Code KC-314 BTR



DOUGH SHEETER TABLE/FLOOR MODEL (Electric)

Product Code KC-315 DS



MARINATE MACHINE

Product Code KC-316 MM



BUN TOASTER

Product Code KC-317 BT



WOOD FIRE PIZZA OVEN

Product Code KC-318 WFPO

**Image for illustration purpose only. Specification may vary as per requirement*





COLD EQUIPMENT



TWO DOOR UNDER COUNTER REFR./FREEZER

Product Code → **KC-401 TDR/F**

Capacity : 100 to 1000 Ltrs.



TWO DOOR GLASS UNDER COUNTER REFR./FREEZER

Product Code → **KC-402 TDGR/F**

Capacity : 100 to 1000 Ltrs.



UNDER COUNTER REFRIGERATOR WITH SALAD COUNTER

Product Code → **KC-403 UCR**

Capacity : 100 to 1000 Ltrs.



TWO DOOR REFRIGERATOR / FREEZER (Vertical)

Product Code → **KC-404 TDR/F**

Capacity : 300 to 800 Ltrs.



FOUR DOOR REFRIGERATOR/FREEZER (Vertical)

Product Code → **KC-405 FDR/F**

Capacity : 800 to 1500 Ltrs.



TWO DOOR GLASS CHILLER (Vertical)

Product Code → **KC-406 TDGC**

Capacity : 300 to 800 Ltrs.



COLD ROOM REFR./FREEZER (Electric)

Product Code → **KC-407 CR/F**

Capacity : 2000 to 10000 Ltrs. Above



DEEP FREEZER

Product Code → **KC-408 DF**

Capacity : 100 to 1000 Ltrs.



DISPLAY UNDER COUNTER REF/FREEZER

Product Code → **KC-409 DCR/F**

Capacity : 100 to 1000 Ltrs.





DISPLAY EQUIPMENT



BAKERY DISPLAY COUNTER

Product Code KC-501 BDC



COLD DISPLAY COUNTER

Product Code KC-502 CDC



COLD DISPLAY COUNTER (Curved Glass)

Product Code KC-503 CDC



ICE CREAM DISPLAY COUNTER

Product Code KC-504 ICDC



SHOW CASE COLD DISPLAY COUNTER

Product Code KC-505 SCDC



BEVERAGE /VISI COOLER (Vertical)

Product Code KC-506 VC



BAKERY DISPLAY COUNTER (Vertical)

Product Code KC-507 BDC



SALAD BAR COUNTER

Product Code KC-508 SBC



SOFTY MACHINE (Single/Double/Triple)

Product Code KC-509 SM

**Image for illustration purpose only. Specification may vary as per requirement*





PANTRY EQUIPMENT



CONVEYOR TOASTER (Electric)

Product Code KC-601 CT
Capacity : 300 to 540 Slice/h



WALL MOUNTED SALAMANDER (Electric)

Product Code KC-602 WMS



JUICER / MIXER

Product Code KC-603 J/M



MICRO WAVE OVEN (Electric)

Product Code KC-604 MWO
Capacity : 16 to 30 Ltrs.



SANDWICH GRILLER (Single/Double)

Product Code KC-605 SG



WATER/MILK BOILER

Product Code KC-606 W/MB
Capacity : 5 to 100 Ltrs.



TEA COFFEE DISPENSER

Product Code KC-607 TCD



WAFFLE MAKER (Single/Double)

Product Code KC-608 WM



SOUP KETTLE

Product Code KC-609 SK
Capacity : 8 to 20 Ltrs.





SERVICE EQUIPMENT



BAIN MARIE WITH TRAY SLIDE (Hot/Cold)

Product Code KC-701 BM



BAIN MARIE WITH SNEEZE GUARD & TRAY SLID (Hot/Cold)

Product Code KC-702 BM



TABLE TOP HOT BAIN MARIE

Product Code KC-703 HBM



CUTLERY SERVICE WITH TRAY SLIDE

Product Code KC-704 CS



PLATE WARMER (Single/Double)

Product Code KC-705 PW

Capacity : 50 Plate Each Warmer



TEA SNACK TROLLEY

Product Code KC-706 TST



HOT FOOD SERVICE TROLLEY

Product Code KC-707 HFST



HOT FOOD SERVICE TROLLEY

Product Code KC-708 HFST



FOOD PICK UP COUNTER

Product Code KC-709 FPC

**Image for illustration purpose only. Specification may vary as per requirement*





SERVICE EQUIPMENT



FOOD PAN SERVICE TROLLEY

Product Code KC-710 FPST



SS PLATFORM TROLLEY

Product Code KC-711 PT



SS UTILITY CART

Product Code KC-712 UC



MASALA TROLLEY

Product Code KC-713 MT



DINING TABLE WITH SEATERS

Product Code KC-714 DTWS



RACK SERVING TROLLEY

Product Code KC-715 RST



FLAMBE TROLLEY

Product Code KC-716 FT



SS LINEN TROLLEY

Product Code KC-717 LT



WATER COOLER

Product Code KC-718 WC
Capacity : 25 to 1000 Ltrs.





STORAGE EQUIPMENT



WEIGHING SCALES (Platform/Tabletop)

Product Code KC-801 WS

Capacity : 10 to 500 kg.



INGREDIENT BIN

Product Code KC-802 IB

Capacity : 20 to 500 Ltrs.



WALL SHELF & DUNNAGE RACK

Product Code KC-803 WSDR



POT RACK / STORAGE RACK

Product Code KC-804 PR/SR



STORAGE & CLEAN DISH RACK (Perforated)

Product Code KC-805 SCDR



SS WORK TABLE WITH DRAWERS

Product Code KC-806 SWT



SS POTATO/ONION BIN

Product Code KC-807 SP/OB

SS Wire/SS Sheet 1 to 4 Compartment



SS WALL CABINET

Product Code KC-808 SWC



SS CABINET/LOCKER

Product Code KC-809 SC/L

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DISHWASHING EQUIPMENT



HOOD TYPE DISH WASHER

Product Code KC-901 HTDW



CONVEYOR DISHWASHER

Product Code KC-902 CDW



UNDER COUNTER DISHWASHER

Product Code KC-903 UCDW

Capacity : 40 to 60 rack/h



SOIL DISLENDING TABLE

Product Code KC-904 SDT



SCRUB STATION FOR OPERATION THEATER

Product Code KC-905 SS



THREE SINK UNIT

Product Code KC-906 TSU



DISHWASHING UNIT

Product Code KC-907 DWU



SINGLE SINK UNIT WITH GARBAGE CRUSHER

Product Code KC-908 SSU





BAR EQUIPMENT



BLENDER STATION WITH SINK & TAP

Product Code KC-1001 BS



COCKTAIL STATION WITH SPEED RAIL

Product Code KC-1002 CS



BAR BLENDER

Product Code KC-1003 BB



ICE CUBE MAKING MACHINE AND DRINK MIXER

Product Code KC-1004 ICM/DM

Capacity : 10 to 250 kg.



DRAIN BOARD GLASS STORAGE UNIT

Product Code KC-1005 DBGSU



ICE CRUSHER MANUAL

Product Code KC-1006 ICM



TWO DOOR BACK BAR WINE CHILLER

Product Code KC-1007 TDBBWC



THREE DOOR BACK BAR WINE CHILLER

Product Code KC-1008 TDBBWC



GLASS WASHER

Product Code KC-1009 GW

Capacity : 40 to 60 Rack/h

*Image for illustration purpose only. Specification may vary as per requirement





IMPORTED EQUIPMENT



COLD BEVERAGE DISPENSER

Product Code KC-1101 CBD
Flavor : Single, Double and Triple



JUICE EXTRACTOR WITH PULP EJECTION

Product Code KC-1102 JEPE



CITRUS JUICER

Product Code KC-1103 CJ



VEGETABLE CUTTING MACHINE

Product Code KC-1104 VTCM
Capacity : 50 to 200 kg/h



VEGETABLE CHOPPER

Product Code KC-1105 VC



SENTRIFUGAL JUICER

Product Code KC-1106 SJ



COFFEE GRINDER

Product Code KC-1107 CG



SHUTTLE / SATELLITE COFFEE BREWERS

Product Code KC-1108 S/SCB



COFFEE MACHINE

Product Code KC-1109 CM
Flavor : Single, Double and Triple

*Image for illustration purpose only. Specification may vary as per requirement





IMPORTED EQUIPMENT



GLASS FROSTER

Product Code KC-1110 GF



BEER DISPENSER

Product Code KC-1111 BD



ROLLER GRILLER CREPE MAKER

Product Code KC-1112 RGCM



HOT DOG GRILLER

Product Code KC-1113 HDG



CHICKEN ROTISSERIE OVEN

Product Code KC-1114 CRO



INDUCTION PLATE

Product Code KC-1115 IP



FOOD WARMER

Product Code KC-1116 FW



LAWA GRILL

Product Code KC-1117 LG



CHAFING DISH

Product Code KC-1118 CD

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CHAPATI EQUIPMENT



Chapati or Roti is a common staple food in parts of Northern South Asia. Chapati often termed as Indian Bread is a most consumed food prepared in wheat flour as a common diet of North India.

We at Kitchen Concept works design and manufacture Chapati Making machines as a complete unit for small, medium and large establishments. Our chapati making machines help in making chapatis in most hygienic manner.

Manual Preparation is done by chapati plate cum Puffer. The manual & semi Automatic machines are assisted by Dough kneader, Chapati Rolling Table & Chapati collection trolley. Chapati Rolling Table is not Required for Fully Automatic machine.

SOME OF OUR VALUED CLIENTS OF CHAPATI MAKING MACHINE.

- Indian Institute of technology (Ropar)
- Sunder Deep Engineering College (Ghaziabad)
- Flavours Catering Company (Gurgaon)
- White Galaxy Company (Oman) Our overseas Client
- Apex Encon Projects Pvt. Ltd. (Dwarka New Delhi)

FULLY AUTOMATIC CHAPATI MACHINE

Product Code KC-1201 FACM



AUTOMATIC DOUGH MACHINE

Product Code KC-1203 ACM

And for Large establishment such as community servings (Langars), Industrial Canteens, Railway, Aviation and Defense establishment we have fully Automatic Machines. Dough just need to be fed into the hopper and at the outlet you get cooked chapatis.



COMPRESSOR

Product Code KC-1202 SACM

For Medium Establishments, we have semi Automatic Machine in Place of manual chapati plate. The Dough Balls are to be feeded to the machine manually.



DOUGH KNEADER

Product Code KC-1204 DK



CHAPATI PLATE CUM PUFFER

Product Code KC-1205 CPP



CHAPATI ROLLING TABLE

Product Code KC-1206 CRT



CHAPATI COLLECTION TROLLEY

Product Code KC-1207 CCT





EXHAUST & VENTILATION



EXHAUST HOOD

Product Code KC-1301 EH



ISLAND TYPE EXHAUST HOOD

Product Code KC-1302 ITEH



EXHAUST FAN

Product Code KC-1303 EF



AIR WASHER PLANT

Product Code KC-1304 AWP



CO-AXIAL FAN

Product Code KC-1305 CAF



CENTRIFUGAL BLOWER

Product Code KC-1306 CB



EXHAUST FRESH AIR DUCTING

Product Code KC-1307 EFAD



EXHAUST HOOD

Product Code KC-1308 EH



LPG BANK PIPELINE

Product Code KC-1309 BP

*Image for illustration purpose only. Specification may vary as per requirement



Enjoy Cooking! In New Generation Combioven



Electrolux



Indian Cooking Solution In German Technology

Technical Data:

FlexiCombi	6.1 Electric	6.1 Gas	10.1 Electric	10.1 Gas	20.1 Electric	20.1 Gas
Model No.	FKE061R_MP	FKG061R_MP	FKE101R_MP	FKG101R_MP	FKE201R_MP	FKG201R_MP
Overall dimensions	997 x 799 x 790 mm	1020 x 799 x 790 mm	997 x 799 x 1060 mm	1020 x 799 x 1060 mm	1075 x 813 x 1960 mm	1075 x 813 x 1960 mm
Connected load (electrical)	10.4 kW	0.6 kW	15.9 kW	0.6 kW	31.7 kW	1 kW
Voltage	3 NPE AC 400 V	1 NPE AC 230V	3 NPE AC 400 V	1 NPE AC 230 V	3 NPE AC 400 V	1 NPE AC 230 V
Fuse protection	3 x 16 A	1 x 16 A	3 x 25 A	1 x 16 A	3 x 63 A	1 x 16 A
Nominal heat output		11 kW		18 kW		36 kW
Types of gas		Natural gas (E and LL) 20 mbar Liquid gas 3B/P 29-50 mbar		Natural gas (E and LL) 20 mbar Liquid gas 3B/P 29-50 mbar		Natural gas (E and LL) 20 mbar Liquid gas 3B/P 29-50 mbar
FlexiRack (530 x 570 mm)	6 x FlexiRack±10.5 GN 1/1	6 x FlexiRack±10.5 GN 1/1	10 x FlexiRack±17.5 GN 1/1	10 x FlexiRack±17.5 GN 1/1	20 x FlexiRack±35 GN 1/1	20 x FlexiRack±35 GN 1/1
Gastronorm (65 mm deep)	6 x GN 1/1	6 x GN 1/1	10 x GN 1/1	10 x GN 1/1	20 x GN 1/1	20 x GN 1/1
Baking size	5 x Baking size	5 x Baking size	8 x Baking size	8 x Baking size	16 x Baking size	16 x Baking size
FlexiCombi	6.2 MAXI Electric	6.2 MAXI Gas	10.2 MAXI Electric	10.2 MAXI Gas	20.2 MAXI Electric	20.2 MAXI Gas
Model No.	FKE062R_MP	FKG062R_MP	FKE102R_MP	FKG102R_MP	FKE202R_MP	FKG202R_MP
Overall dimensions	997 x 799 x 790 mm	1020 x 799 x 790 mm	997 x 799 x 1060 mm	1020 x 799 x 1060 mm	1075 x 813 x 1960 mm	1075 x 813 x 1960 mm
Connected load (electrical)	20.9 kW	0.6 kW	30.5 kW	0.6 kW	60.9 kW	1 kW
Voltage	3 NPE AC 400 V	1 NPE AC 230 V	3 NPE AC 400 V	1 NPE AC 230 V	3 NPE AC 400 V	1 NPE AC 230 V
Fuse protection	3 x 35 A	1 x 16 A	3 x 50 A	1 x 16 A	3 x 125 A	1 x 16 A
Nominal heat output		17 kW		26 kW		52 kW
Types of gas		Natural gas (E and LL) 20 mbar Liquid gas 3B/P 29-50 mbar		Natural gas (E and LL) 20 mbar Liquid gas 3B/P 29-50 mbar		Natural gas (E and LL) 20 mbar Liquid gas 3B/P 29-50 mbar
Gastronorm (65 mm deep)	6 x 2/1 GN	6 x 2/1 GN	10 x 2/1 GN	10 x 2/1 GN	20 x 2/1 GN	20 x 2/1 GN

*Image for illustration purpose only. Specification may vary as per requirement





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



ON/OFF button "UP"
To increase temperature



SET
Set internal cavity temperature and technical parameters



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



Tilting Braising Pan



Tilting Boiling Cooker



Vegetable Cutter

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

** 60Hz models available on request

*Image for illustration purpose only. Specification may vary as per requirement



Complete Range of Products

Washer Extractors. High Spin. Soft Mount.

Stainless Steel Cabinet.
Computer Controlled.
Top Suspension.

'AX' Range

- I-Drive**
- Wet-cleaning**
- Smart Soap**
- Advanced PLC**
- Big Beat**

Model No.	AXS 30 AXE 30 AXT 30	AXS 60 AXE 60 AXT 60	AXS 120 AXT 120	AXS 120 T AXT 120 T
Capacity/ Filling Factor	30 kg 1:9 = 35 Kg 1:10 = 30 Kg	60 kg 1:9 = 68 Kg 1:10 = 60 Kg	120 kg 1:9 = 135 Kg 1:10 = 120 Kg	120 kg 1:9 = 135 Kg 1:10 = 120 Kg

With Micro Computer (uploads upto 99 programs), Efficient inverter drive, Five compartment dispenser & self-unloading option in 120 kg capacity. Heating mode can be Steam, electric or Thermic fluid.



Infection Barrier Washer Extractors. High Spin. Soft Mount.

Stainless Steel Cabinet.
Computer Controlled.
Top Suspension.

'BX' Range

- I-Drive**
- Smart Soap**
- Advanced PLC**
- Big Beat**

Model No.	BXS 30 BXE 30	BXS 60 BXE 60	BXS 100 BXE 100	BXS 120
Capacity/ Filling Factor	30 kg 1:9 = 33 Kg 1:10 = 30 Kg	60 kg 1:9 = 65 Kg 1:10 = 60 Kg	100 kg 1:9 = 110 Kg 1:10 = 100 Kg	120 kg 1:9 = 135 Kg 1:10 = 120 Kg

Pass through design, Efficient inverter drive, Five compartment dispenser & separate doors for loading & unloading. Heating mode can be Steam or electric.



Washer Extractors. High Spin. Soft Mount.

Stainless Steel Cabinet.
Computer Controlled.
Bottom Suspension.

'FX' Range

- I-Drive**
- Wet-cleaning**
- Smart Soap**
- Advanced PLC**
- Big Beat**

Model No.	FXS 15 FXE 15	FXS 25 FXE 25	FXS 60 FXE 60	FXS 100	FXS 110 T
Capacity/ Filling Factor	15 kg 1:9 = 17 Kg 1:10 = 15 Kg	25 kg 1:9 = 28 Kg 1:10 = 25 Kg	60 kg 1:9 = 65 Kg 1:10 = 60 Kg	100 kg 1:9 = 110 Kg 1:10 = 100 Kg	110 kg 1:9 = 122 Kg 1:10 = 110 Kg

Bottom suspension, Efficient inverter drive, Auto Soap dispenser & tilt option in 110 kg capacity. Heating mode can be Steam or electric.



**Washer Extractors.
Medium Spin. Hard Mount.**

Stainless Steel Cabinet.
Computer Controlled.

'NX' Range

Model No.	NXS 15 NXE 15	NXS 23 NXE 23	NXS 30 NXE 30
Capacity/ Filling Factor	15 kg 1:9 = 17 Kg 1:10 = 15 Kg	23 kg 1:9 = 25 Kg 1:10 = 23 Kg	30 kg 1:9 = 35 Kg 1:10 = 30 Kg



With Micro Computer (uploads upto 99 programs), Efficient inverter drive, 5 compartment dispenser & motorized drain valve.

Heating mode can be Steam or electric.



**Stack Washer-Dryer.
High Spin. Soft Mount.**

Computer Controlled.
Commercial Duty.

'STX' Range

Model No.	STX 10	STX 15
Capacity/ Filling Factor	10 kg 1:9 = 12 Kg 1:10 = 10 Kg	15 kg 1:9 = 17 Kg 1:10 = 15 Kg



With separate Computers for Washer & Dryer, Inverter drive, Vibration Dampers & Die Cast Housing.

Heating mode shall be electric for washer & option of gas in Dryers .



**Front Loading
Washing Machines.**

Automatic Time,
Temperature &
Level Control.

'LM' Range

Model No.	LMS 30 LME 30	LMS 60 LME 60	LMS 120
Capacity/ Filling Factor	30 kg 1:9 = 35 Kg 1:10 = 30 Kg	60 kg 1:9 = 68 Kg 1:10 = 60 Kg	120 kg 1:9 = 135 Kg 1:10 = 120 Kg



All stainless steel with electric control panel & motorized drain valve.

Heating mode can be Steam or electric.



**Hydro Extractors.
Direct Drive. Self-Balancing.**

Stainless Steel Body.
Automatic DC Injection Brake.

'HX' Range

Model No.	HX 15	HX 30	HX 60
Capacity	15 kg	30 kg	60 kg

Stainless Steel
Cylinder & outer drum.
Automatic DC Injection
Brake. Direct Drive &
Self balancing.



**Side Loading
Washing Machine.**

Full Stainless Steel body.
Automatic time &
Temperature Control.

'WM' Range

Model No.	WMS 30 WME 30	WMS 60 WME 60	WMS 120	WMS 240
Capacity/ Filling Factor	30 kg 1:10 = 30 Kg	60 kg 1:10 = 60 Kg	120 kg 1:10 = 120 Kg	240 kg 1:10 = 240 Kg

With all Stainless Steel
Body, electric control
panel & Idler/ Gear
Box positive drive.
Available in Steam &
electric.



**Apparel Processing
Machines.**

Front Loading, Open Pocket.
For Enzyme/Stone Washing,
Dyeing & Specialty Washes.

'PL' Range

Model No.	PLS 120	PLS 240	PLS 360T	PXS 15 & PXE 15
Capacity/ Filling Factor	120 kg 1:10 = 120 Kg	240 kg 1:10 = 240 Kg	360 kg 1:10 = 360 Kg	15 kg 1:10 = 15 Kg

With simple, efficient
inverter drive. Digital
time & temperature
control. S.S. Water,
Steam & Drain valves.
Hydraulic forward tilt
on 360kg machine.



I-Drive

Big Beat



Drying Tumblers.

Stainless Steel Cylinder.
Microprocessor Control.
Reversible.

'DR' Range

Model No.	DRS 15, DRE 15 DRT 15, DRL 15 DRD 15, DRG 15	DRS 23 DRE 23	DRS 30, DRE 30 DRT 30, DRL 30 DRD 30, DRG 30	DRS 60, DRE 60 DRT 60, DRL 60 DRD 60, DRG 60	DRS 120, DRT 120 DRL 120, DRG 120	DRS 200T DRT 200T DRL 200T DRG 200T
Capacity/ Filling Factor	15 kg 1:18 = 17 Kg 1:20 = 15 Kg	23 kg 1:18 = 25 Kg 1:20 = 23 Kg	30 kg 1:18 = 33 Kg 1:20 = 30 Kg	60 kg 1:18 = 66 Kg 1:20 = 60 Kg	120 kg 1:18 = 135 Kg 1:20 = 120 Kg	200 kg 1:18 = 225 Kg 1:20 = 200 Kg

With PLC Control
& Self cleaning
Lint screen.
Available in
Steam, electric,
Thermic fluid,
Diesel & Gas
heating modes.



Flatwork Drying Ironer. Chest Heated.

Front Feed, Front Return.

'FR' Range

Model No.	FRE 25-150	FRS 38-200 FRE 38-200 FRT 38-200	FRS 53-300 FRE 53-300 FRT 83-300
Roller Size	Ø250 – 1500L	Ø380 – 2000L	Ø530 – 3000L

I-Drive

I-Drive

Chestech

With variable
Frequency Drive,
Advanced spring &
Polyester padding,
Gear box drive,
conveyor roller & feed
belts.

Available in Electric,
Steam, Thermic fluid.



Flatwork Drying Ironer. Chest Heated.

Front Feed, Rear Return.

'FS' Range

Model No.	FS 53-300 FE 53-300 FT 53-300	FS 83-330 FE 83-330 FT 83-330	FS 83-330 (2 Roll) FE 83-330 (2 Roll) FT 83-330 (2 Roll)	FS 83-330 (3 Roll) FE 83-330 (3 Roll) FT 83-330 (3 Roll)
Roller Size	Ø530 – 3000L	Ø830 – 3300L	Ø830 – 3300L	Ø830 – 3300L

With VFD, Advanced
spring & Polyester
padding, Gear box
drive, conveyor roller &
feed belts.

Available in Steam,
electric or Thermic
fluid heated.

I-Drive

Chestech



**Flatwork Drying Ironer.
Roller Heated.**

RL Range.

Front Feed, Front Return.
Roller Ø800 – 1 Roll.

RS Range.

Front Feed, Rear Return.
Roller Ø800 – 1 & 2 Rolls.

'RS & RL' Range

I-Drive

Model No.	RLS 80-300 RLE 80-300 RLG 80-300	RS 80-300 RE 80-300 RG 80-300	RS 80-330 (2 & 3 Roll) RE 80-330 (2 & 3 Roll) RG 80-330 (2 & 3 Roll)
Roller Size	Ø800 – 3000L	Ø800 – 3000L	Ø800 – 3300L

With variable
Frequency Drive,
tensioned belt system,
Gear box drive,
conveyor roller & feed
belts.

Available in Steam,
electric & gas.



**Automatic Bed Sheet
Feeder.**

High-capacity
centrifugal fans & a
special designed duct for
all types of flat linens.

FD 330

I-Drive

Model No.	FD 330
Maximum Bed Sheet Size	3300 Width & 3200 Length

A special designed duct arrangement to create
powerful controlled air to hold, smoothly stretch &
feed all types of flat linens to the flat-work ironer.
Adjustable speed for perfect synchronization with
all types of ironers. Efficient & uniform suction.



**Automatic Bed
Sheet Folder.**

2 Primary Folds + 3
Cross Folds. Single or
Double Lane with smart
touch screen computer.

FL 330

I-Drive

5 Fold

Model No.	FL 330
Maximum Bed Sheet Size	3300 Width & 3200 Length

Quick & automatic fold size selection & perfect
speed synchronization. Programmable Computer
can be customized for any folding configuration.
The preset programs can be easily modified or
erased. LCD shows flow of all primary & cross
folds. Integrated with Inverter Drives for precise
speed synchronization with the Ironer. Easy to
understand & operate.



**Automatic Bed Sheet
Stacker.**

Adjustable speed &
stacking for perfect
synchronization with a
maximum of 20 stacks.

STK 80

I-Drive

Model No.	STK 80
Work Table Sheet Size & Conveyor length	800 x 550 & 2500

Can be attached with any bed-sheet folder.
To automatically stack & move the folded linens
coming out of the flat-work ironer towards the
packing area.





OUR INTERNATIONAL PARTNERS

BRW ASSOCIATED INTERNATIONAL PARTNER

 COMMERCIAL KITCHEN EQUIPMENT	 COMMERCIAL KITCHEN EQUIPMENT	 COMMERCIAL FOOD SERVICE EQUIPMENT	 INDUCTION EQUIPMENT	 FOOD PROCESSING MACHINE	 FOOD PROCESSING MACHINE
 COMMERCIAL KITCHEN EQUIPMENTS	 COMMERCIAL KITCHEN EQUIPMENTS	 STAND MIXERS	 COMMERCIAL BLENDER	 WOOD FIRED OVENS	 COMMERCIAL CONVEYOR PIZZA OVENS
 COMMERCIAL GLASS / DISH WASHERS	 COMMERCIAL DISH WASHERS	 PROFESSIONAL COOKING AND CATERING EQUIPMENT	 PROFESSIONAL COOKING AND CATERING EQUIPMENT	 PROFESSIONAL COOKING AND CATERING EQUIPMENT	 BEVERAGE FOOD SERVICE EQUIPMENT
 COMMERCIAL COMBI-STEAMERS	 COMMERCIAL JUICERS	 COMMERCIAL FOOD WORMER & TOASTERS	 COMMERCIAL KITCHEN EQUIPMENT	 ESPRESSO COFFEE MACHINES	 COMMERCIAL KITCHEN EQUIPMENT

OUR ESTEEMED CUSTOMERS

