

Combine Hot Station:-

- Stainless Steel 304 Food Grade quality steel construction.
- An all –in-one unit with 4 burner range, a hot cum griddle plate, Twin basket deep fat fryers and oven below.
- Removable heavy duty vessel rests, individual spillage tray for easy collection of refuse for Sustainable, Flexible, Hygienic & environment friendly use.
- The equipment will be duly connected with the best quality copper pig tails, needle valves and burners will be of heavy duty industrial type and to be operated at 0.3 kg/cm2 (4.5 PSIG) gas pressure. The main line will be of 1” dia BSP ‘c’ class ERW M.S. pipe and pressure tested.
- **Deep Fat Fryer:-**
- Oil chamber with liftable heating elements of 3KW each with Single Phase, 220V~240V power Consumption.
- EGO' German made Thermostat temperature control system that uniformly fries with speed and hygiene and avoids fuming of oil by controlled temperature.
- Heavy duty indication lamps with rotary on/off Switch.
- **Oven:-**
- Double body insulation of glass wool with SS commercial Air heaters.
- Wooden or SS handle with Spring Door system for smooth Operation.
- Heating elements of 1.5KW each,220V~440V power Consumption.
- EGO' German made Thermostat temperature control system with heat resistant fiber coated copper wiring attachments.
- Heavy duty indication lamps with rotary on/off Switch.
- Crafted in sturdy framework.
- Uprights with adjustable nylon bullet feet.
- Made under the wise supervision of our highly qualified and skilled professionals using technologically advanced machinery.
- Tested on various quality parameters to ensure the quality and consistency.

| Sr. No. | Model | Standard Size |
|----------------|-------------------------------------|----------------------|
| 1 | Combine Hot Station | 60” x 30” x 34” + 6” |
| | Also Available in custom built size | |