



CITD National Award Winner for the Best ROTARY RACK OVEN
for Reduced Fuel consumption



*with Steaming
facility*



Kuber Techno Craft



PROFILE

We introduce ourselves as **KUBER TECHNO CRAFT** specialized in Commercial Kitchen, LPG Pipeline Installation, Hot Air Ventilation Hood & Ducting, Refrigeration Equipments, Utility Equipment (both Electricity and Gas Operated), Bakery, Food Processing, Laboratory Equipments & Kitchen Utensils, Pots and Pans for Hotel kitchen, Resort kitchen, Industrial kitchen, Hospital kitchen, and Embassies kitchen, kitchen of Armed Forces, Call Centers kitchen, Educational Institutions kitchen and complete range of kitchen equipment & Utensils. We are fully equipped to cater to any volume of kitchen requirements in this regard, with the assurance of best quality workmanship.

We work with our clients to find solutions to their specific kitchen needs and we understand the importance and benefit of cultivating relationships, accessing, and incorporating cutting edge technology. **KUBER TECHNO CRAFT** thus offers a full range of kitchen services, coupled with a hands-on-approach, and a unique perspective on what it takes to get a job done-on time and within budget. Let our experienced streamline plan your kitchen equipment installation. The firm's diligent approach offers clients comprehensive cost effective and secure kitchen solutions to their most challenging situations for diversified products.

OUR VALUED CUSTOMERS

OUR ESTEEMED CUSTOMERS

SOME OF OUR CLIENTS...

BRW ASSOCIATED INTERNATIONAL PARTNER

 COMMERCIAL KITCHEN EQUIPMENT	 Master of Performance	 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
 Think espresso.	 complete washing solution	 catering equipment			
		 Supporting your success	 Since 1989	 Rotary Rack Ovens	

Bakery Machines



KAR Rotary Rack Oven is the CITD National award winner for manufacturing safe, simple and highly efficient Rotary rack oven with latest technology for reduced fuel consumption.



your trust is our strength...

"One KAR's Machine Sale
= 2 Plants on earth..."



Bakery Machines



V25 (Single Trolley)

Sponge Cake	: 19Kg (1Trolley,13Trays)	Dimension	: 6 x 5.4 x 7.3 fts.
Buns(45gms)	: 224 Nos (1Trolley,13Trays)	Max Tem.	: 300°C
Biscuits	: 9 to 10 kg (1Trolley,15Trays)	Connected load	: 1.5Hp/1.2Kw
Dry Rusk	: 9.5 Kg (1Trolley,15Trays)	Weight	: 800Kg Approx.
Kharis	: 7 Kg (1Trolley,13Trays)		
Puffs	: 195 Nos. (1Trolley,13Trays)		

Tray size : 450 x 450mm(18"x18")
Bread(400gm) : 80Loaves (1Trolley,10 Shelves)



V50 (Single Trolley)

Sponge Cake	: 38Kg (1Trolley,13 Trays)	Dimension	: 6.8 x 6.3 x 7.3 fts
Buns(45gms)	: 336 Nos (1Trolley,13Trays)	Max Tem.	: 300°C
Biscuits	: 15 to 16 kg (1Trolley,15Trays)	Connected load	: 1.5Hp/1.2Kw
Dry Rusk	: 13 to 14 Kg (1Trolley,15 Trays)	Weight(1000Kg)	: 1000Kg Approx.
Kharis	: 9 Kg (1Trolley,13Trays)		
Puffs	: 325 Nos. (1Trolley,13Trays)		

Tray size : 450 x 700mm(18"x27")
Bread(400gm) : 120 Loaves (1Trolley,10 Shelves)



V75(Single Trolley)

Sponge Cake	: 53Kg (1Trolley,16 Trays)	Dimension	: 6.8 x 6.3 x 8.3 fts
Buns(45gms)	: 432 Nos. (1Trolley,18 Trays)	Max Tem.	: 300°C
Biscuits	: 20 Kg (1Trolley, 20 Trays)	Connected load	: 2.5Hp/1.9Kw
Dry Rusk	: 18 to 20 Kg(1Trolley, 20 Trays)	weight	: 1200Kg Approx.
Kharis	: 12 Kg (1Trolley,18Trays)		
Puffs	: 450 Nos. (1Trolley,18Trays)		

Tray size : 450 x 700mm(18"x27")
Bread(400gm) : 168 Loaves (1Trolley,14 Shelves)



V100 (Single Trolley)

Sponge Cake	: 75Kg (1Trolley, 36 Trays)	Dimension	: 7.3 x 7.0 x 8.3 fts,
Buns(45gms)	: 630 Nos (1Trolley, 36Trays)	Max Tem.	: 300°C
Biscuits	: 28Kg (1Trolley, 40 Trays)	Connected load	: 2.5 Hp/ 1.9Kw
Dry Rusk	: 25 to 28 Kgs. (1Trolley, 40 Trays)	Weight	: 1750Kg Approx.
Kharis	: 17Kgs (1Trolley, 36 Trays)		
Puffs	: 720 Nos. (1Trolley, 36 Trays)		

Tray size : 400 x 600mm (16"x24") x 2
Bread(400gm) : 210 Loaves (1Trolley,14 Shelves)



Bakery Machines



V150 (Double Trolley)

Sponge Cake	: 106 Kg (2Trolley, 32 Trays)	Dimension	: 7.8 x 7.8 x 8.3 fts
Buns(45gms)	: 864 Nos. (2Trolley, 36 Trays)	Max Tem.	: 300°C
Biscuits	: 40 Kg (2Trolley, 40 Trays)	Connected load	: 4 Hp/ 3 Kw
Dry Rusk	: 36 Kg (2Trolley, 40 Trays)	Weight	: 1750 Kg Approx.
Kharis	: 24 Kg (2Trolley, 36 Trays)		
Puffs	: 900 Nos. (2Trolley, 36 Trays)		

Tray size : 450 x 700 mm(18"x27 ") x 2
Bread(400gm) : 336 Loaves (2Trolley,14 Shelves)



V200 (DoubleTrolley)

Sponge Cake	: 150 Kg (2Trolley, 72 Trays)	Dimension	: 9.5 x 9.0 x 8.3 fts
Buns(45gms)	: 1260 Nos. (2Trolley, 72 Trays)	Max Tem.	: 300°C
Biscuits	: 56 Kg (2Trolley, 80 Trays)	Connected load	: 4.2 Hp/ 3.2 Kw
Dry Rusk	: 50 to 56 Kg (2Trolley, 80 Trays)	Weight	: 2300 Kg Approx.
Kharis	: 34 Kg (2Trolley, 72 Trays)		
Puffs	: 1440 Nos. (2Trolley, 72 Trays)		

Tray size : 400 x 600mm (16"x24") x 4
Bread(400gm) : 420 Loaves (2Trolley,14 Shelves)



V300 (Four Trolley)

Sponge Cake	: 212 Kg (4 Trolley, 64 Trays)	Dimension	: 10.4 x 10.0 x 8.3 fts
Buns(45gms)	: 1728 Nos. (4 Trolley, 72 Trays)	Max Tem.	: 300°C
Biscuits	: 80 Kg (4 Trolley, 80 Trays)	Connected load	: 6.2 Hp / 4.7 Kw
Dry Rusk	: 72 Kg (4 Trolley, 80 Trays)	Weight	: 3000 Kg Approx.
Kharis	: 48 Kg (4 Trolley, 72 Trays)		
Puffs	: 1800 Nos. (4 Trolley, 72 Trays)		

Tray size : 450 x 700mm (18"x27") x 4
Bread(400gm) : 672 Loaves (4Trolley,14 Shelves)



V400 (Four Trolley)

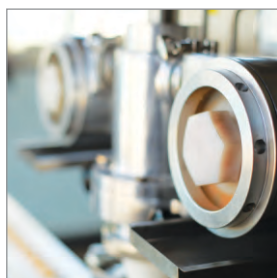
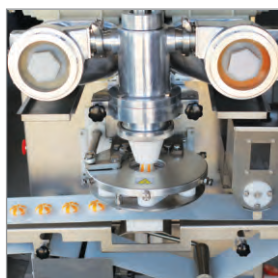
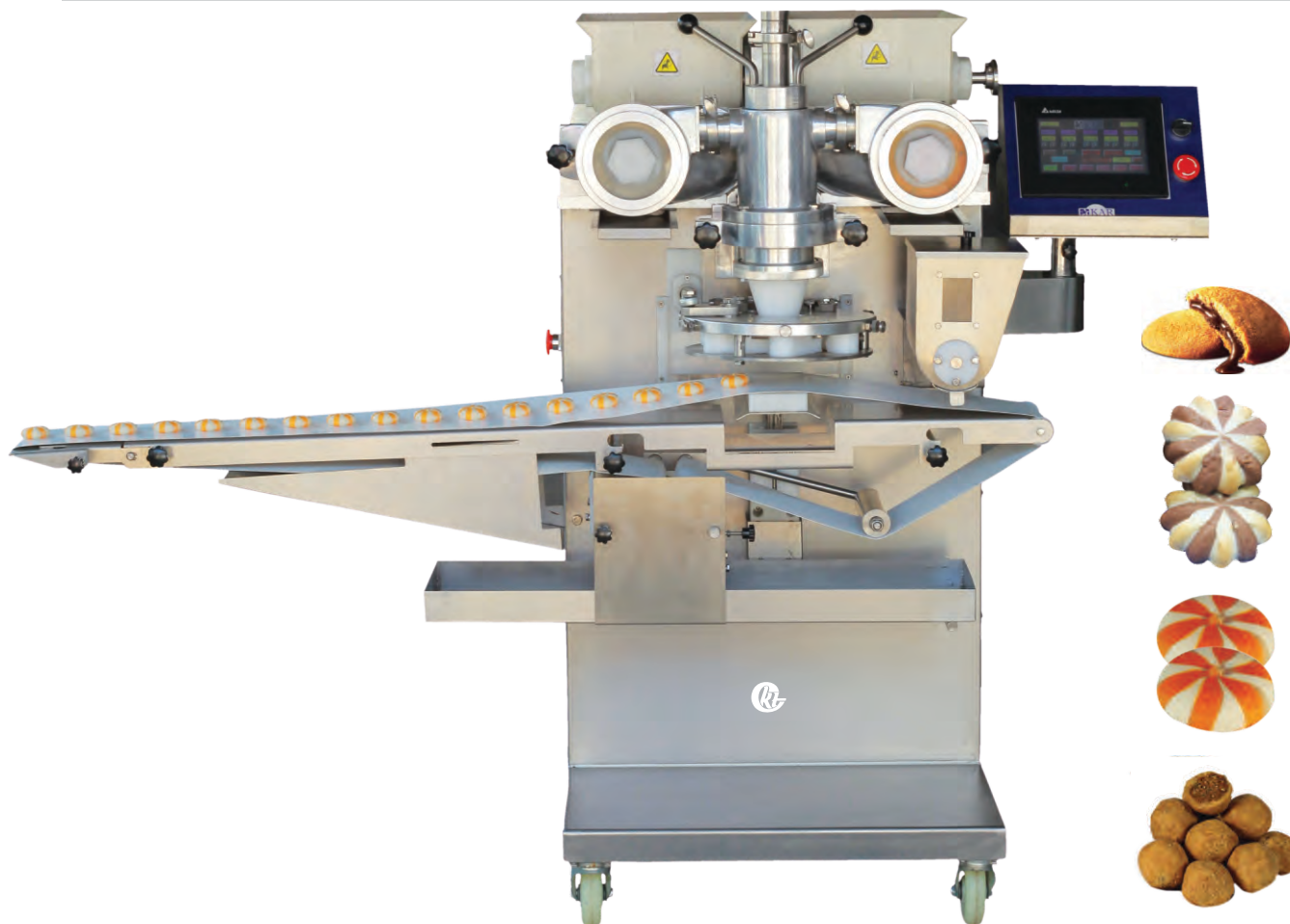
Sponge Cake	: 300 Kg (4 Trolley, 144 Trays)	Dimension	: 12.0 x 11.0 x 8.3 fts
Buns(45gms)	: 2520 Nos. (4 Trolley, 144 Trays)	Max Tem.	: 300°C
Biscuits	: 112 Kg (4 Trolley, 160 Trays)	Connected load	: 6.2 Hp / 4.7 Kw
Dry Rusk	: 100 to 112 Kg (4 Trolley, 160 Trays)	Weight	: 3800 Kg Approx.
Kharis	: 68 Kg (4 Trolley, 144 Trays)		
Puffs	: 2880 Nos. (4 Trolley, 144 Trays)		

Tray size : 400 x 600mm (16"x24") x 8
Bread(400gm) : 840 Loaves (4Trolley,14 Shelves)



Filled Cookies Line

Multi-function automatic Cookies Encrusting Machine



SPECIFICATIONS

Encrusting Machine

Output	: 70 - 100 pcs. / minute
Product weight	: 10 - 150 gms /piece
Electrical Power	: About 1.5 KW
Overall dimension	: 164 x 92 x 175 (WxBxH in cms)
Machine weight	: 330 Kg.
Electrical Specifications	: HMI-Proface/Delta/Omron/Schneider DRIVE - Danfoss / Delta/Schneider MOTOR - Rotomotive/Varvel.



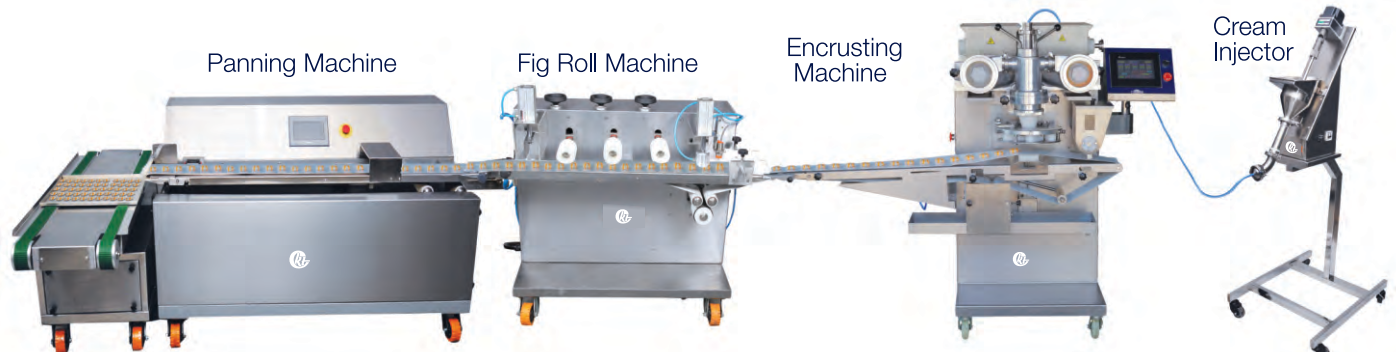
Filling and dough can be adjustable



Product can be adjustable

Filled Cookies Line

Multi-function automatic Cookies Encrusting Machine line



Compact Encrusting Machine for Cookies

The new EC was designed to specialize in confectionery. Even more compact than former models, the EC boasts versatility and adaptability. And the possibilities keep expanding.

Flexible product weight, filling/dough ratio and length

The EC can produce food products within a weight range between 10 to 150 g. Moreover the fully adjustable encrusting ratio from 1:0 to 0:1 allows for an individual rate of dough thickness and filling volume. The length of the end product is variable, as well.

Optional double filling feeder device

using the optional double filling feeder, the EC can add a second filling to the product, allowing to produce delicious foods with double outer dough casing with single filling and single outer dough casing with double filling.

Additional options broaden the range of possible products

with other optional add-on devices, EC can be individually adjusted to specific demands. Please contact us to learn more about the unlimited possibilities to broaden the range of food production.

SPECIFICATIONS

Panning Machine

Output	: 150 - 200 trays / hour
Tray Size	: 16" & 18"
Electrical Power	: About 2.0 KW / 2.80 HP
Overall dimension	: 8' x 3.5' x 3.5' (WxBxH)
Machine weight	: 350 Kg.
Electrical Specifications	: HMI-Proface/Delta/Omron/Schneider DRIVE - Danfoss / Delta/Schneider MOTOR - Rotomotive/Varvel.

Bread Line

Spiral Mixer with detachable Bowl

150 kgs.



Bread Line

Automated Bread Plant with European Technology



With the launch of new set of machineries, KAR's automated bread plant with European technology makes you easy to produce breads in huge volumes with high quality and consistency of every loaf of bread produced. These automated machines are user friendly and easy to maintain. Since they are automated, The manpower is reduced and high quality bread is guaranteed in every batch.

KAR's spiral mixers are produced with latest technology. Spiral mixers saves energy and time by shortening the kneading time fairly. Bowl, spiral arm, knife is stainless steel. It is possible to knead every kind of bread and other floury product dough. It provides homogeneous mixture of dough. Automatic and manual usage is available, mixing times can be adjusted. Pulley system works very quiet.

Technical Data

SM - 150 - (Hoist)

Load Capacity (Kg.) 730

Electrical Specifications

Installed Power (KW/HP) 1.5 / 2

Connecting Voltage 3 Ph 415 V, 50 Hz

Dimensions

Height (MM / Ft.) 3200 / 10.5

Width (MM / Ft.) 1600 / 5.75

Depth (MM / Ft.) 1200 / 3.9

Weight (Kg.) 950

Technical Data

SM - 150 - D (Spiral Mixer)

Max. Wheaten flour quantity (Kg.) 90

Max. Dough quantity (Kg.) 150

Bowl Volume (l) 270

Electrical Specifications

Installed Power (KW) 11 KW / 14.5 HP

Connecting voltage 3 ph 415 V. 50 Hz.

Dimensions

Length (MM / Ft.) 1720 / 5.6

Width (MM / Ft.) 595 / 2.0

Height working Position (MM / Ft.) 1380 / 4.5

Height-lifted cover (MM / Ft.) 1840 / 2.33

Mixer weight (Kg.) 750

Trolley with Bowl Weight (Kg.) 240

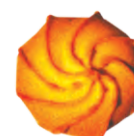
SPECIFICATIONS



Cookies Line

Cookies Wire-Cut and Dropping Machine

5/6/7/9/12 Nozzels
(Servo Model)



Salient Features :

- ❖ Our simplified and fully customized model of cookies wire-cut dropping machine enables you to produce more varieties of cookies with ease.
- ❖ Touch screen will make the machine user-friendly for the operator to produce cookies of various varieties.
- ❖ Adjustable speed and time for depositing rollers.
- ❖ Heavy duty motors Gear Box and electronics circuit designed to tolerate varying power supply conditions.
- ❖ The machine is built to suit all conditions and can run 24 hrs x 365 days continuously

SPECIFICATIONS

Model	No. of Nozzels	Tray Width	Max Production Capacity / Hour	Total Power (In HP)
WCD-5	5	13" (330 mm)	60 Kgs.	1.5
WCD-6	6	16"(400 mm)	130 Kgs.	1.5
WCD-7	7	18"(450 mm)	150 Kgs.	1.5
WCD-9	9	24"(600 mm)	200 Kgs.	2.9
WCD-12	12	32"(800 mm)	300 Kgs.	2.9

Cookies Line

Cake Dropping Machine

6/9/12/18 Nozzels



A simplified machine for depositing Small & Large Size Cakes efficiently & evenly

Salient Features :

- ❖ Operation of the machine is very simple
- ❖ Accurate weight is obtained (through PLC).
- ❖ Every care is taken that the dough texture remains unchanged while dropping
- ❖ Separate control Systems is given to avoid the extra drops from dropping

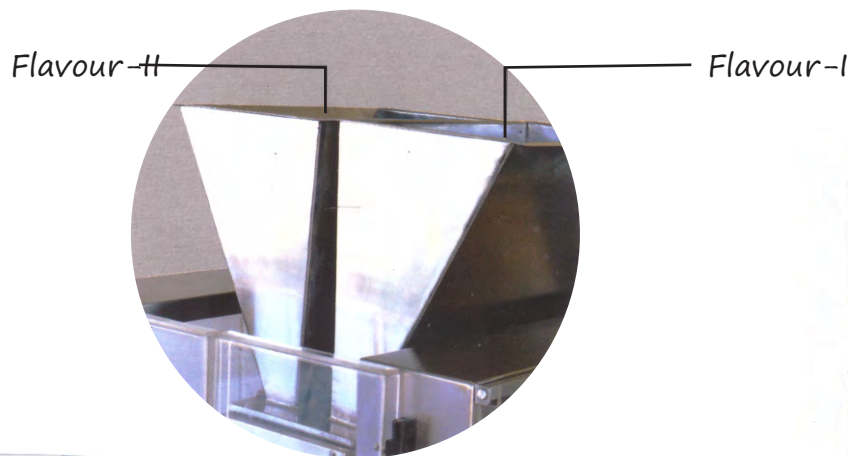
SPECIFICATIONS

Model	CD-6 / 12	CD - 7/14	CD-12 / 24	CD-14 / 28
No. of Nozzles	6 / 12	7/14	12 / 24	14 / 28
Speed	26 strokes / min	26 strokes / min	26 strokes / min	26 strokes / min
Total Power	1.0 HP	1.0 HP	1.5 HP	1.5 HP



Servo Models also Available

Double Colour Cake Depositor



A simplified machine for depositing Small & Large Size Single, Double Colour Cakes and Bar Cakes efficiently & evenly

Servo Models also Available



Cookies & Cake Line

Planetary Mixers

40/60/100/150 Liters

Planetary Mixers for Cookies & Cakes



SALIENT FEATURES

- ❖ Ideal Machine for Cookies and cakes.
- ❖ With Inverter (AC Drive) multi-speed from 5% to 100% of the rated RPM is achieved.
- ❖ A quality mixing is obtained within 8-10mints/Batch.
- ❖ Gives fine quality texture for the finished product.
- ❖ Saves power up to 40%.
- ❖ Higher yield than conventional machine.

SPECIFICATIONS

Model	P-150	P-100	P-60	P-40
Capacity	150 Ltrs.	100 Ltrs.	60 Ltrs.	40 Ltrs.
Batter Capacity	60 Kgs.	40 Kgs.	24 Kgs.	16 Kgs.
No. of Speeds	MULTI SPEED			
Power	7.5 H.P.	5.0 H.P.	3.0 H.P.	2.0 H.P.

Bread Line

Spiral Mixers

50/100/150 Kgs.

Fixed & Removable Bowl
Spiral Mixers
two motors



SALIENT FEATURES

- ❖ Automatic timer for the Spiral hook
- ❖ Stainless Steel Bowl and Hook
- ❖ Bowl Safety Guard
- ❖ Its different speed levels ensure the consistency of the kneading
- ❖ Bowl reverse and forwarding allows the better kneading.

SPECIFICATIONS

Model	Capacity	MOTOR	
		Spiral	Bowl
SM - 50	50 Kg Dough (30 Kg. Flour)	3 HP	1 HP
SM - 100	100 Kg Dough (60 Kg. Flour)	7.5 HP	1.5 HP
SM - 150	150 Kg Dough (90 Kg. Flour)	10 HP	2.5 HP



Bakery Machines



Electric Baking Ovens



**1 Deck
1 Tray**
electric baking oven

WFF-101D
Power : 4.4Kw/220V
Size : 915x700x400mm



**1 Deck
1 Tray**
with timer

EO1-01
Power : 4.0Kw/220V
Size : 860x520x370mm



**1 Deck
1 Tray**
with digital temperature control

WFF-101DT
Power : 4.4Kw/220V
Size : 915x700x400mm



**1 Deck
2 Tray**
electric baking oven

YCD-2D
Power : 7.0Kw/220V
Size : 1210x810x520mm



**1 Deck
3 Tray**
electric baking oven

YCD-3D
Power : 9.0Kw/440V
Size : 1810x510x520mm



**2 Deck
2 Tray**
electric baking oven

WFF-202D
Power : 8.8Kw/220V
Size : 915x700x800mm



**2 Deck
4 Tray**
electric baking oven

YCD-2-4D14
Power : 7.0Kw/440V
Size : 1210x810x1280mm



**3 Deck
6 Tray**
electric baking oven

YCD-3-6D
Power : 21.0Kw/440V
Size : 1210x810x1500mm

Electric Baking Ovens with Steamer

YCD-2D
Power : 7.0Kw/220V
Size : 1210x860x520mm

YCD-2-4D
Power : 14.0Kw/440V
Size : 1210x860x1280mm



Convection Oven (with Spray)

ECO-1A
Power : 2.65w/220V
Size : 665x620x470mm



Bakery Machines



Gas Baking Ovens



WFF-101Q
Power : 100W
Size : 1000x760x580mm



YCQ-2D
Power : 100W
Size : 1330x895x680mm



YCQ-3D
Power : 100W
Size : 1780X900X710mm



YCQ-2-4D
Power : 200W
Size : 1330x895x1460mm



YCQ-2-6D
Power : 200W
Size : 1780x900x1500mm



YCQ-3-6D
Power : 300W
Size : 1330X895X1735mm

Baking Ovens with Proofer

WFF-204DF
Power : 15.3KW/440V
Size : 1215X850X2030mm

WFF-204QF
Power : 200W
Size : 1215X850X2080mm



Electric Proofer

WFF-12A
(12 Tray)
Power : 2.1KW/220V
Size : 690X480X1620mm



Bakery Machines



Electric Baking Ovens



**1 Deck
1 Tray**
electric baking oven

WFF-101D
Power : 4.4Kw/220V
Size : 915x700x400mm



**1 Deck
1 Tray**
with timer

EO1-01
Power : 4.0Kw/220V
Size : 860x520x370mm



**1 Deck
1 Tray**
with digital temperature control

WFF-101DT
Power : 4.4Kw/220V
Size : 915x700x400mm



**1 Deck
2 Tray**
electric baking oven

YCD-2D
Power : 7.0Kw/220V
Size : 1210x810x520mm



**1 Deck
3 Tray**
electric baking oven

YCD-3D
Power : 9.0Kw/440V
Size : 1810x510x520mm



**2 Deck
2 Tray**
electric baking oven

WFF-202D
Power : 8.8Kw/220V
Size : 915x700x800mm



**2 Deck
4 Tray**
electric baking oven

YCD-2-4D14
Power : 7.0Kw/440V
Size : 1210x810x1280mm



**3 Deck
6 Tray**
electric baking oven

YCD-3-6D
Power : 21.0Kw/440V
Size : 1210x810x1500mm

Electric Baking Ovens with Steamer

YCD-2D
Power : 7.0Kw/220V
Size : 1210x860x520mm

YCD-2-4D
Power : 14.0Kw/440V
Size : 1210x860x1280mm



Convection Oven (with Spray)

ECO-1A
Power : 2.65w/220V
Size : 665x620x470mm



Bakery Machines



Gas Baking Ovens



WFF-101Q
Power : 100W
Size : 1000x760x580mm



YCQ-2D
Power : 100W
Size : 1330x895x680mm



YCQ-3D
Power : 100W
Size : 1780X900X710mm



YCQ-2-4D
Power : 200W
Size : 1330x895x1460mm



YCQ-2-6D
Power : 200W
Size : 1780x900x1500mm



YCQ-3-6D
Power : 300W
Size : 1330X895X1735mm

Baking Ovens with Proofer

WFF-204DF
Power : 15.3KW/440V
Size : 1215X850X2030mm

WFF-204QF
Power : 200W
Size : 1215X850X2080mm



Electric Proofer

WFF-12A
(12 Tray)
Power : 2.1KW/220V
Size : 690X480X1620mm



Bakery Machines



Planetary Mixers



B5



B10



B15



B20 / B25



B30



B40



Model	Capacity		Voltage (V)	Power (W)	Weight (Kg)
	Vol.(Ltr)	Max. Kneeding (Kg)			
B-5	5	0.5	220	220	18
B-10	10	1.5	220	500	60
B-15	15	2.0	220	500	72
B-20	20	5.0	220	1100	85
B-25	25	6.5	220	1250	90
B-30	30	8.0	220	1250	95
B-40	40	12.0	220	2200	168

Deluxe Series



B5 Dlx



B7 Dlx



B10 Dlx



B20 Dlx



B30 Dlx



B40 Dlx



B50 Dlx



B60 Dlx

Model	Capacity		Voltage (V)	Power (W)	Weight (Kg)
	Vol.(Ltr)	Max. Kneeding(Kg)			
B-5 Dlx	5	0.5	220	300	25
B-7 Dlx	7	0.8	220	500	40
B-10 Dlx	10	1.5	220	500	80
B-20Dlx	20	6.0	220	750	95
B-30 DLx	30	10	220	1500	170
B-40 Dlx	40	12	220	2200	220
B-50 Dlx	50	15	440	2400	240
B-60 DLx	60	20	440	2800	500

Bakery Machines



Spiral Mixers



H-20



H-30/50



H-50



H-60



AS-20



AS-30



HS-50

Model	Capacity Vol. (Ltr)	Max. Kneading (Kg)	Voltage (V)	Power (W)	Weight (Kg)	Speed
H-20	20	8	220	1100	100	2
H-30	35	12	220	1800	126	2
H-50	50	20	220	2200	155	2
H-60	60	15	220	3500	230	2
AS-20	21	8	220	1100	105	2
AS-30	35	12	220	1600	108	2
HS-50	50	21	440	2200	140	2

Dough Sheeter



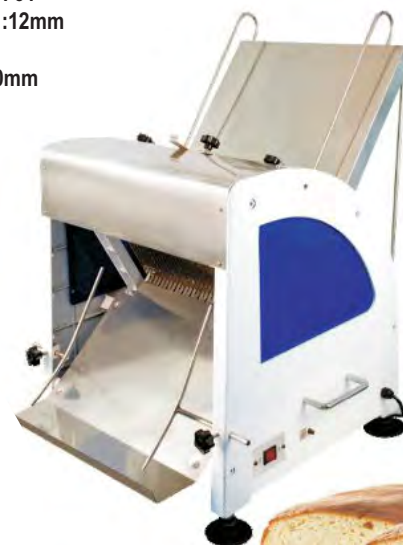
LSP-380A
Power : 1100W
Weight : 225kg
Size : 2000x780x1030mm

TSP-520
Power : 1100W
Weight : 240kg
Size : 2850X800X650mm



Bread Slicer

Power : 250W
Max. Qty. of slices : 31
Thickness of slice : 12mm
Weight : 70kg
Size : 730x680x900mm



Bakery Machines



Display Cases

COUNTER TOP DISPLAY Curved Glass Showcase



RTW-120L



RTR-120L

RTW-120L

Capacity-Gross (L)	120
Temperature Range (OC)	0-12
Rated Input Power (W)	230/160
Refrigerant	R1 34a/R600a
Class mate	N
N.W. (kg)	64
G.W. (kg)	66
Overall Dimension (mm)	696x568x686
Package Dimension (mm)	773x627x735

RTR-120L

Capacity-Gross (L)	120
Temperature Range (OC)	30-90
Rated Input Power (W)	1100
N.W. (kg)	48
G.W. (kg)	50
Overall Dimension (mm)	678x568x670
Package Dimension (mm)	749x627x731

UPRIGHT BAKERY SHOWCASE



Four Side Glass

- Features:**
CFC free refrigeration;
Aspera compressor;
Inner light;
Digital controller;

CS-418FA

Dimension	643x648x1850
Refrigerant	R134a
Power	0.57
Temperature	2/12
Capacity	418
Net Weight	110
Shelves	3
Door	1
Shelf	Rptary

PIZZA SHOWCASE



Four Side Glass

- Features:**
Adjustable temperature counter
Temperature display
Rotational chrome plated shelves
Front top light box with decals

RTR-97L-2

Capacity Glass	97
Temperature range (OC)	30-60/30-90
Rated Input Power (W)	1100
N.W. (kg)	22
G.W. (kg)	24
Overall Dimension (mm)	460x448x785
Package Dimension (mm)	534x537x833

STANDING DISPLAY REFRIGERATOR



Four Side Glass

- Features:**
Internal top lighting
Adjustable temperature controller
Adjustable PVC coated shelves
4 sides double glass
Maintenance cooling system
Automatic defrost

RT-78L (2R)/RT-98L (2R)

RT-78L (1R)

Capacity Glass (L)	82
Temperature range (OC)	0-12
Rated Input Power (W)	180
Refrigerant	R1 34a/R600a
Classmatic	N
N.W. (kg)	36
G.W. (kg)	38.5
Overall Dimension (mm)	425x404x980
Package Dimension (mm)	480x450x1035

STANDING DISPLAY REFRIGERATOR



Four Side Glass

- Features:**
Internal top lighting
Adjustable temperature controller
Adjustable PVC coated shelves
4 sides double glass
Maintenance cooling system
Automatic defrost

RT-98L (1R)

Capacity Glass	96
Temperature range (OC)	0-12
Rated Input Power (W)	180
Refrigerant	R134a/R600a
N.W. (kg)	38.5
G.W. (kg)	41
Overall Dimension (mm)	460x448x785
Package Dimension (mm)	534x537x833

- Options :**
Lockable Door
Adjustable chrome plated shelves
Digital temperature controller and display
Brilliant internal LED illumination on sides
Light display box with decals at the bottom



Lockable



LED Lights



Internal Lighting



Digital Controller

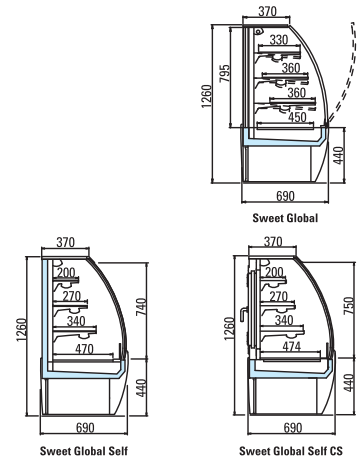


Shelf Clips

Bakery Machines



Server-over Counters



Display cabinet with ventilated refrigeration designed for the display of pastries, cakes, sandwiches and salads.

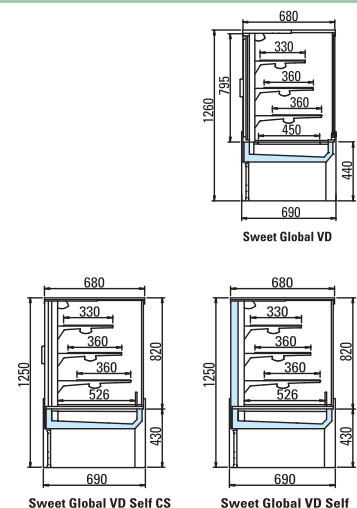
Product suitable for various types of outlets. In spite of its limited size, it offers a large display area and excellent visibility of the products thanks to the large area of glass and innovative design. It is equipped with a series of sliding doors on the rear and has three height adjustable shelves that can be tilted and are illuminated.



GSba CG



GSba



Sweet Global		Length with ends	Length without ends	Working temperature	Horizontal display surface	Power consumption	Weight
		mm		°C	m ²	W	kg
Sweet Global	936	970	936	+2°C/+8°C	1,32	728	146
	1346	1380	1346		1,93	1007	195
	936 Self CS	970	936	+2°C/+4°C	1,32	728	140
	1346 Self CS	1380	1346		1,93	1007	195
Sweet Global VD	936	970	936	+2°C/+8°C	1,32	700	146
	1346	1380	1346		1,93	1007	195
	936 Self	970	936		1,32	700	140
	1346 Self	1380	1346		1,93	1007	170
	936 Self CS	970	936	+2°C/+4°C	1,32	700	140
	1346 Self CS	1380	1346		1,93	1007	170



Marble Base



S/Steel Base

Cold Cake Showcase

Function

- Luxuriant appearance
- Imported compressor, High efficient cooling system
- All tempered glasses
- Digital controller
- Inner LED light
- Two tiers tempered glass shelves
- Silicon gasket for glass combination
- Front ventilation panel could be screwed off to clean the condenser
- Removable condensing system for easy repairing
- 4 wheels for easy moving and adjustable feet for breaking

Note: front curved glass with heater are optional;
s/steel base or marble base are optional ;



Specifications:

Model	Dimension	Tempertuare	Refrigerant
FGDG1200LM	1200×740×1200	2-8°C	R134a
FGDG1500LM	1500×740×1200		R404A
FGDG1800LM	1800×740×1200		
FGDG2000LM	2000×740×1200		



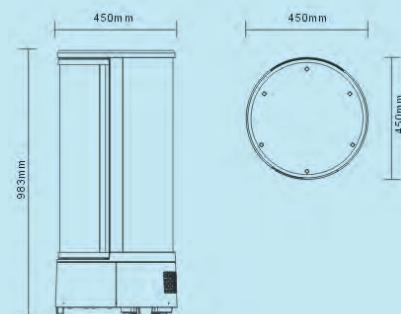
CAKE DISPLAY COUNTER

Features:

- Brilliant and Internal LED illumination on 2 sides
- Digital temperature controller and display
- Fixed chrome plated shelves
- Round double glass
- Ventilated cooling system
- Automatic defrost

RTC-72L

Capacity Glass	72
Temperature range (OC)	0-10
Rated Input Power (W)	170
Refrigerant	R134a/R600a
Classmate	N
N.W. (kg)	38.5
G.W. (kg)	41
Overall Dimension (mm)	450x450x983
Package Dimension (mm)	500x500x1050





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website : www.kubertechnocrafts.com

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Inside Kamarpatty Masjid Lane,
H.B. Road, Fancy Bazar
Guwahati- 781001 (Assam) India
Tel. : 0361-2519948, 2541969
Mob.: +91-9435105516/17
+91-8811089162/3

