



**MAA VAISHNO
KITCHEN EQUIPMENT**

catering your dreams

Planner, Designer & Manufactures Importer of:
Commercial Kitchen, Catering Bakery, Refrigeration & Food Services Equipments for
Hotels, Restaurants, Canteens Hospitals & Trunky Projects etc.



**Single Burner
Indian Cooking Range**

MVKE-H101

■ **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
MVKE-H101	24"x24"x34"+4"	G-10, 70000 BTU/Hr. 1.6 Kg. Gas Cons./Hr.	16"x16"
MVKE-H102	30"x30"x34"+4"	G-9, 70000 BTU/Hr. 0.9 Kg. Gas Cons./Hr.	16"x16"

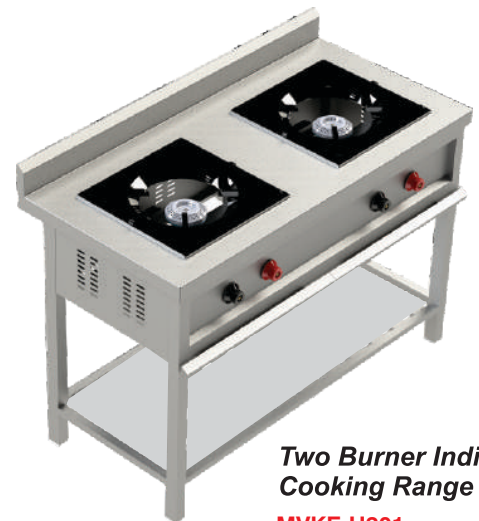
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- Made of Stainless Steel AISI-304 included angle framework
- Operate LPG/PNG Gas as per requirement.
- Individual Control & Pilot Knob
- Heavy duty top cast iron
- Removable Type Drip Tray

Item Code	Dimension	Burner	CI Grill
MVKE-H201-A	48"x24"x34"+4"	G-10, 70000 BTU/Hr. 1.6 Kg. Gas Cons./Hr.	16"x16"
MVKE-H202-B	48"x30"x34"+4"	G-9, 40000 BTU/Hr. 0.9 Kg. Gas Cons./Hr.	14"x14"



**Two Burner Indian
Cooking Range**

MVKE-H201



**Three Burner Indian
Cooking Range**

MVKE-H301

■ **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
MVKE-H301-A	72"x24"x34"+4"	G-10, 70000 BTU/Hr. 1.6 Kg. Gas Cons./Hr.	16"x16"
MVKE-H302-B	72"x30"x34"+4"	G-9 40000 BTU/Hr. 0.9 Kg. Gas Cons./Hr.	14"x14"



**Four Burner
Continental Range**

MVKE-H401

■ **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
MVKE-H401-A	36"x36"x34"+4"	G-9, 40000 BTU/Hr. 0.9 Kg. Gas Cons./Hr.	12"x12"
MVKE-H402-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
- 15mm Thick Polished MS Cooktop
- At the front panel there is a collector Oil tray

Item Code	Dimension	Burner	CI Grill
MVKE-H501-A	48"x30"x34"+4"	G-9, 40000 BTU/Hr. 0.9 Kg. Gas Cons./Hr.	44"x23"
MVKE-H502-B	42"x30"x34"+4"	G-9, 40000 BTU/Hr. 0.9 Kg. Gas Cons./Hr.	38"x23"
MVKE-H503-C	36"x36"x34"+4"	G-9, 40000 BTU/Hr. 0.9 Kg. Gas Cons./Hr.	32"x23"



Dosa / Hot Plate

MVKE-H501

■ **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
- 12mm Thick Polished MS Cooktop
- At the front panel there is a collector Oil tray



**Chapati Plate
with Puffer**

MVKE-H601

Item Code	Dimension	Burner	CI Grill
MVKE-H601-A	48"x30"x34"+4"	V-750, 70000 BTU/Hr. 1.58 Kg. Gas Cons./Hr.	10"x22"
MVKE-H602-B	42"x30"x34"+4"	V-600, 70000 BTU/Hr. 1.58 Kg. Gas Cons./Hr.	10"x22"



**Chinese Burner
Range 1 Burner**

MVKE-H701

■ **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 framework
- Operate LPG/PNG Gas as per requirement.
- With 2 Nos. High Pressure (T35) & 1 Nos. (G10) Burner
- Perforate 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
MVKE-H701	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.	16" 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 framework
- Operate LPG/PNG Gas as per requirement.
- With 2 Nos. High Pressure (T35) & 1 Nos. (G9) Burner
- Perforate 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
MVKE-H801	60"x30"x34"+12"	T-35, 70000 BTU/Hr. 1.58 Kg. Gas Cons/Hr. G-9 70000 BTU/Hr. 1.58 Kg. Gas Cons/Hr.	15" Dia Dome 10"x10"



**Chinese Burner
Range 2 Burner**

MVKE-H801

■ **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 framework
- Operate LPG/PNG Gas as per requirement.
- With 2 Nos. High Pressure (T35) & 1 Nos. (G9) Burner
- Perforate 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
AKE-H901	48"x30"x34"+12"	T-35, 70000 BTU/Hr. 1.58 Kg. Gas Cons/Hr.	15" Dia Dome



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

MVKE-H901



**Tilting Type
Bulk Cooker**
MVKE-H110

■ **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	Capacity	Burner
MVKE-H110-A	100 Ltrs	G-10, 70000 BTU/Hr. 3.5 Kg. Gas Cons/Hr.
MVKE-H110-B	150 Ltrs	G-11, 100000 BTU/Hr. 2.2 Kg. Gas Cons/Hr.
MVKE-H110-C	200 Ltrs	G-11, 100000 BTU/Hr. 2.2 Kg. Gas Cons/Hr.

■ **Use**

Used to fry products saute 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



Tilting Type Brat Pan
MVKE-H111

Item Code	Dimension	Capacity	Burner
MVKE-H111-A	36"x30"x42"	80 Ltrs	G-10, 70000 BTU/Hr. 3.5 Kg. Gas Cons/Hr.
MVKE-H111-B	42"x36"x48"	120 Ltrs	G-11, 100000 BTU/Hr. 2.2 Kg. Gas Cons/Hr.
MVKE-H111-C	48"x36"x48"	160 Ltrs	G-11, 100000 BTU/Hr. 2.2 Kg. Gas Cons/Hr.

■ **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 mm thick Clay pot tandoor
- Available Charcoal Operated & Gas Operated as per requirement



Tandoor
MVKE-H112

Item Code	Dimension
MVKE-H112-A	24"x24"x34"/36"+4"
MVKE-H112-B	30"x30"x34"/36"+4"
MVKE-H112-C	34"x34"x34"/36"+4"
MVKE-H112-D	36"x36"x34"/36"+4"

■ **Use**

Short-term keeping hot of the first & second courses in gastrornom containers & their serving to customers

■ **Specification:**

- Made of Stainless Steel included angle framework
- 5 Nos. (1/1)*150mm Deep GN Pan with Lid
- The smooth temperature regulation is provided from +30 to 85°C
- The guiding rails with drip tray for element & element clamped 25mm off bottom of tank
- Control panel complete with On/Off Switch, indicator light & Adjustable Thermostate

Item Code	Burner
MVKE-H113-A	60"x27" + 12"x34"
MVKE-H113-B	72"x27" + 12"x34"
MVKE-H113-C	84"x27" + 12"x34"



Hot Bain Marie with Cover

MVKE-H113



Chapati Machine



Item Code
MVKE-H114-A
MVKE-H114-B

Idlli Steamer / Dhokla Machine

MVKE-H114



Exhaust Hood

MVKE-H115

■ **Specification:**

- Made of Stainless Steel Body with external & internal parts.
- With S.S. removable type baffle slat filters.
- With removable type S.S. Oil Collection Box
- 100mm High flange collar at top for connection to the exhaust Duct.
- Model over 3 meters are supplied in two pieces with a robust concealed connection for easy assembly.

Item Code	Burner
MVKE-H115-A	L"x30"x20"
MVKE-H115-B	L"x30"/36"x18"



Electric Fryer **MVKE-H116**

Item Code	Power (kw)	Capacity (Lt.)	Dimesions (mm)
MVKE-H116-A	3	10	280x465x310
MVKE-H116-B	3+3	10+10	575x465x310
MVKE-H116-C	2.5	6	425x265x285
MVKE-H116-D	3.2	8	265x430x345
MVKE-H116-E	3.5	11	325x460x345
MVKE-H116-F	3	6	220x400x315
MVKE-H116-G	2.5x2	6+6	435x400x315
MVKE-H116-H	2.5	4	430x265x335
MVKE-H116-I	2.5x2	4+4	485x430x335
MVKE-H116-J	3.2	8	314x533x433
MVKE-H116-K	3.2x2	8+8	605x533x433
MVKE-H116-L	4	10	280x460x325

Electric Fryer **MVKE-H117**

Item Code	Power (kw)	Capacity (Lt.)	Dimesions (mm)
MVKE-H117-A	4x2	10+10	570x460x325
MVKE-H117-B	3	7.5	315x460x390
MVKE-H117-C	3x2	7.5+7.5	645x460x390
MVKE-H117-D	4	12	316x555x382
MVKE-H117-E	4.8	18	330x615x439
MVKE-H117-F	4.8	22	360x680x470
MVKE-H117-G	9	43	680x500x345

Gas Fryer **MVKE-H118**

Item Code	Power (kw)	Capacity (Lt.)	Dimesions (mm)
MVKE-H118-A		5.5	290x520x445
MVKE-H118-B		5.5	288x430x545
MVKE-H118-C		17	340x615x630
MVKE-H118-D		17+17	380x615x630

Waffle Baker **MVKE-H119**

Item Code	Power (kw)
MVKE-H119-A	1.1
MVKE-H119-B	1.1x2



Hot Plate Griddle Electric **MVKE-H120**



Item Code
MVKE-H120-A



Sandwich Grilled **MVKE-H121**

Item Code
MVKE-H121-A
MVKE-H121-B
MVKE-H121-C

Normal

Double Sandwich Griller

Sandwich Griller



Conveyer Toaster
MVKE-H122

Item Code	Power (kw)	Voltage	Net Weight	Dimesions (mm)
MVKE-H122-A	1.5	220	13 Kg	420x300x480
MVKE-H122-B	2.45	220	16.5 Kg	418x398x480
MVKE-H122-C	2.55	220	17.5 Kg	425x475x480



Electric Salamander
MVKE-H123

Item Code	Power (kw)	Voltage	Net Weight	Dimesions (mm)
MVKE-H123-A	2	220	16 Kg	570x340x260
MVKE-H123-B	3	220	23 Kg	580x390x390
MVKE-H123-C	4	220	28 Kg	800x450x470

■ **Specification:**

- Constructed in stainless steel to ensure reliability and hygienic.
- The equipments are made with the cooking grade and a flat collecting tray - both removable for easy cleaning.



Shawarma Machine
MVKE-H124

■ **Specification:**

- It is rotary to ensure the banking is even.
- Easy to control and remove the food.

Item Code	Power (kw)	Voltage	Net Weight	Dimesions (mm)
MVKE-H124-A	6	220	25 Kg	580x650x760
MVKE-H124-B	4	220	31 Kg	580x650x950
MVKE-H124-C	-	220	33 Kg	700x650x780
MVKE-H124-D	-	220	38 Kg	730x640x920
MVKE-H124-E	-	220	36 Kg	535x610x950

Pizza Oven
MVKE-H125



■ **Specification:**

- Double temperature controller (Top & Bottom) to ensure banking more quickly and evenly.
- Automatic cut-down to keep the temperature constant.
- Timer range 0-60 mins.

Item Code	Power (kw)	Voltage	Net Weight	Temperature Range	Tray Size (mm)	Chamber Size (mm)	Dimesions (mm)
MVKE-H125-A	3	220	35 Kg	50~300	390x285x40	420x340x195	666x450x440
MVKE-H125-B	3	220	48 Kg	50~300	490x490x65	520x520x195	766x630x440
MVKE-H125-C	3	220	55 Kg	50~300	612x413x50	620x520x195	866x630x440



■ **Specification:**

- Each layer can work independently, saving more energy.
- Fire pipe is made of high quality seamless steel tube.



Baking Oven
MVKE-H126

Item Code	Power (kw)	Voltage	Net Weight	Specification	Tray Size (mm)	Chamber Size (mm)	Dimesions (mm)
MVKE-H126-A	0.1	220	135 Kg	1 Layer 2 Tray	410x605x35	620x887x420	1330x895x680
MVKE-H126-B	0.2	220	280 Kg	2 Layer 4 Tray	410x605x35	620x887x420	1330x895x1460
MVKE-H126-C	0.3	220	410 Kg	3 Layer 6 Tray	410x605x35	620x887x420	1330x895x1735
MVKE-H126-D	0.4	220	500 Kg	3 Layer 9 Tray	410x605x35	620x887x420	1330x895x1735



■ **Specification:**

- Oven will keep the constant temperature automatically.
- The Top & Bottom temperature can be set between 0~300°C.



Electric Oven
MVKE-H127

Item Code	Power (kw)	Voltage	Net Weight	Specification	Tray Size (mm)	Chamber Size (mm)	Dimesions (mm)
MVKE-H127-A	6.8	220	69 Kg	1 Layer 2 Tray	410x605x35	865x655x225	1225x770x530
MVKE-H127-B	13.6	380	200 Kg	2 Layer 4 Tray	410x605x35	865x655x225	1225x770x1240
MVKE-H127-C	20.4	380	290 Kg	3 Layer 6 Tray	410x605x35	865x655x225	1225x770x1540
MVKE-H127-D	9	220/380	90 Kg	1 Layer 3 Tray	410x605x35	1295x655x225	1655x770x530
MVKE-H127-E	18	380	192 Kg	2 Layer 6 Tray	410x605x35	1295x655x225	1655x770x1240
MVKE-H127-F	28	380	350 Kg	3 Layer 9 Tray	410x605x35	1295x655x225	1655x770x1540



Proofer
MVKE-H128



MVKE-H129

Convection Oven



MVKE-H130

Item Code	Power (kw)	Specification	Net Weight	Dimesions (mm)
MVKE-H128-A	2.5	1Door/6Trays	22 Kg	480x670x1000
MVKE-H128-B	2.5	1Door/13Trays	30 Kg	480x670x1510
MVKE-H128-C	2.5	1Door/16Trays	44 Kg	480x670x1780
MVKE-H128-D	2.8	2Door/24Trays	62 Kg	960x670x1510

Specification	4 Layers
Power	7.3 Kw
Voltage	220V
Weight	110 Kg.
Temperature	50~300°C
Dimension	835x1065x815mm

Specification	6 Layers
Power	9.5 Kw
Voltage	380V
Weight	127 Kg.
Temperature	20~300°
Dimension	1000x946x805mm



MVKE-H131

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	MVKE-H131-A	MVKE-H131-B	MVKE-H131-C	MVKE-H131-D	MVKE-H131-E	MVKE-H131-F
Bowl Cap Ltr.	0.75	10	20	28	38	60
Motor (KW)	0.32	0.6	1.1	1.5	1.5	2.2
Voltage	230V	230V	230V	230V	230V	440V-3P

Potato Peeler

■ Use

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

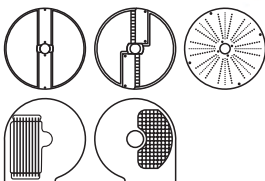
■ Specification:

- 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	MVKE-H132-A	MVKE-H132-B
Capacity Kgs.	10	20
Motor (KW)	0.5(0.4Kw)	1.0(0.75Kw)
Voltage	230V	230V



MVKE-H132



MVKE-H133

Vegetable Cutting Machine

■ 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 disc for slicing, ripple cutting, grating and cutting into sticks, strips or with optimum.
- High-speed electric motor for continuous Robust durable design

Model	MVKE-H133-A
Capacity Kgs.	200-250 Kg/Hr
Motor (KW)	1.0(0.75Kw)
Voltage	230V

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	MVKE-H134-A	MVKE-H134-B	MVKE-H134-C
Bowl Cap Ltr.	10	20	30
Motor (KW)	1.00(0.75kw)	1.5	1.5
Voltage	230V	230/440V	440V



MVKE-H134

Pulveriser

■ Use

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

■ Specification:

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

Model	MVKE-H135-A	MVKE-H135-B	MVKE-H135-C	MVKE-H135-D
Motor HP(KW)	1 HP(0.75KW)	2 HP(1.5KW)	3 HP(2.2KW)	51 HP(3.8KW)
Capacity Kgs.	10/15 Kgs/Hrs.	30/35 Kgs/Hrs.	50/60 Kgs/Hrs.	75/80 Kgs/Hrs.
Voltage	230V	230V	230V	440V



MVKE-H135

Wet Masala Grinder

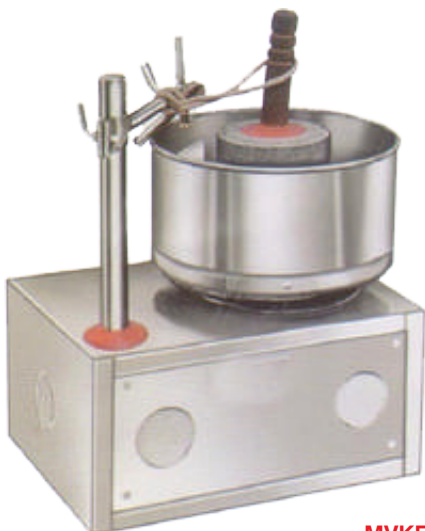
■ Use

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

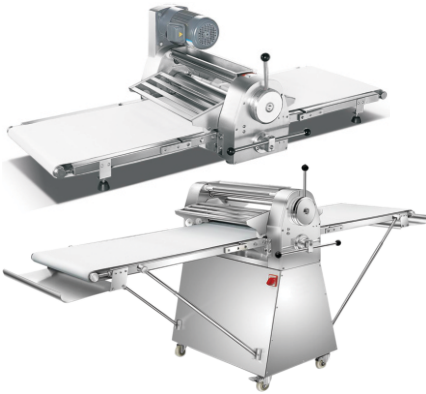
■ Specification:

- Bowl made for 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	MVKE-H136-A	MVKE-H136-B	MVKE-H136-C	MVKE-H136-D
Motor HP(KW)	1.0	1.0	1.0	1.5
Capacity Kgs.	5	7	10	15
Voltage	230V	230V	230V	230/440V



MVKE-H136



MVKE-H137

Dough Sheeter

■ Specification:

- Equipped with safety cover, these machines run smoothly, safety and reliably.
- They have features including robust structures, good-looking design, reliable performance and high automation.
- They are especially suitable for pressing dough.

Model	Power (KW)	Dimension (MM)	Expanded (mm)	Stowed (mm)	Roller Range	Net Weight (kg)
MVKE-H137-A	0.4	780x1690x590	1690/590	780/660	1~35	110
MVKE-H137-B	0.55	910x1890x590	1890/590	910/740	1~35	130
MVKE-H137-C	0.4	760x2000x1040	2000/1040	620/1310	1~35	170
MVKE-H137-D	0.55	900x2700x1100	2700/1100	700/1620	1~40	248
MVKE-H137-E	1.1	1000x3100x1100	3100/1100	720/1720	1~40	288



MVKE-H138

Bread Slicer

■ Specification:

- The machine is reliable running, easy operation and high efficiency. It is ideal machine to slice bread and Cake.

Model	Power (KW)	Voltage	Bread Thickness	Nos. of Slices	Net Weight	Dimension (mm)
MVKE-H138-A	0.25	220V	12mm	31	59	650x660x760



MVKE-H139

Electric Plate Warmer

■ Use

Keep dishes primed ready for use with this range of plate warmers, designed to archive and maintain optimum temperatures. Safely heating and holding plates, professional service and optimum results are guaranteed. Serving food on warm plates will keep dishes at their best for longer periods than if served on cold crockery, ensuring an overall better dining experience for guests.

Item Code	Dimension	Capacity	
MVKE-H139-A	18"x19"x30"	50x1 Plate= 50 Plate	Single Holder Cart
MVKE-H139-B	18"x36"x30"	50x2 Plate= 100 Plate	Double Holder Cart



MVKE-H140

Meat Mincer

■ Use

The working parts (i.e. Knife, Worn Rod and Discharge Plate) of the machine are completely made of stainless Steel.

Item Code	Power (KW)	Efficiency (kg/Hr)	Dimension (mm)
MVKE-H140-A	0.37	80	410x265x410
MVKE-H140-B	0.65	120	450x295x450
MVKE-H140-C	1.1	220	490x310x500
MVKE-H140-D	1.5	320	735x415x620
MVKE-H140-E	3	600	860x550x960



Warming Showcase

■ Specification:

- Elegant shape and wide application.
- Constant temperature and humidity preservation.
- Safe & easy to operate.

Item Code	Power (KW)	Temperature	Dimension (mm)
MVKE-H141-A	0.5	30~80	380x460x600
MVKE-H141-B	0.8	30~80	660x460x600
MVKE-H141-C	1.2	30~80	950x500x620
MVKE-H141-D	1.5	30~80	710x520x660
MVKE-H141-E	1.8	30~80	950x520x660
MVKE-H141-F	2.0	30~80	1250x500x660
MVKE-H141-G	1.0	30~80	420x500x610
MVKE-H141-H	1.5	30~80	710x500x610
MVKE-H141-I	1.8	30~80	940x500x610



MVKE-H141



High Speed Blender

■ Specification:

- Commercial motors can run over 9 Hrs. without stopping.
- SS blending axis and jug.
- For thick milk shake, cocktails and mocktails.

Item Code	Power (KW)	Capacity (Ltr.)	RPM
MVKE-H142-A	0.85	1.5	25000
MVKE-H142-B	1.5	1.5	35000

MVKE-H142



Griddle (Electric)

MVKE-H143

Item Code	Power (KW)	Temperature	Plate Type	Dimension (mm)
MVKE-H143-A	3	50-300	Flat	555x473x293
MVKE-H143-B	3	50-300	½ Grooved	555x473x293
MVKE-H143-C	6	50-300	Flat	750x600x475
MVKE-H143-D	6	50-300	½ Grooved	750x600x475
MVKE-H143-E	3	50-300	Flat	520x510x220
MVKE-H143-F	5.6	50-300	Flat	600x600x340

■ Specification:

- Thermostatic control ensures accurate temperature control and consistently perfect result.
- The Heater/Burner is placed in a way to ensure even heating on the surface.

Griddle (Gas)

Item Code	Gas	Temperature	Plate Type	Dimension (mm)
MVKE-H143-A	2800	50-300	Flat	600x600x475
MVKE-H143-B	2800	50-300	Flat	750x600x475
MVKE-H143-C	2800	50-300	Flat	550x540x540
MVKE-H143-D	2800	50-300	Flat	730x590x540
MVKE-H143-E	2800	50-300	½ Grooved	730x590x540

Dish Washer

MVKE-H144

Model	Hood Type
Hourly Capacity	1000 plates/h 60 Rack/h
Wash tank capacity	34.5 Ltr.
Rines capacity	22 Ltr.
Tank Temperature	50-70°C
Temperature Boiler	75-95°C
Water Pressure	1.4 Bar
Electric Power	380V
Heater Tank	100W
Heater Rines Tank	9 Kw
Motor Pump	1.5 Kw
Total Elec. Power	13 Kw
Dimension	740x870x1430mm
Net Weight	120Kg



Undercounter Dishwasher

MVKE-H145



Fully Automatic Dishwasher

MVKE-H146





MVKE-H147

Work Table with 2 U.S.

Item Code	Unit Size
MVKE-H147-A	36"x24"34"+4"
MVKE-H147-B	48"x24"34"+4"
MVKE-H147-C	60"x24"34"+4"
MVKE-H147-D	70"x24"34"+4"

Work Table with 2 U.S. & 2 OHS

Item Code	Unit Size
MVKE-H148-A	36"x24"34"+18"+12"
MVKE-H148-B	48"x24"34"+18"+12"
MVKE-H148-C	60"x24"34"+18"+12"
MVKE-H148-D	70"x24"34"+18"+12"



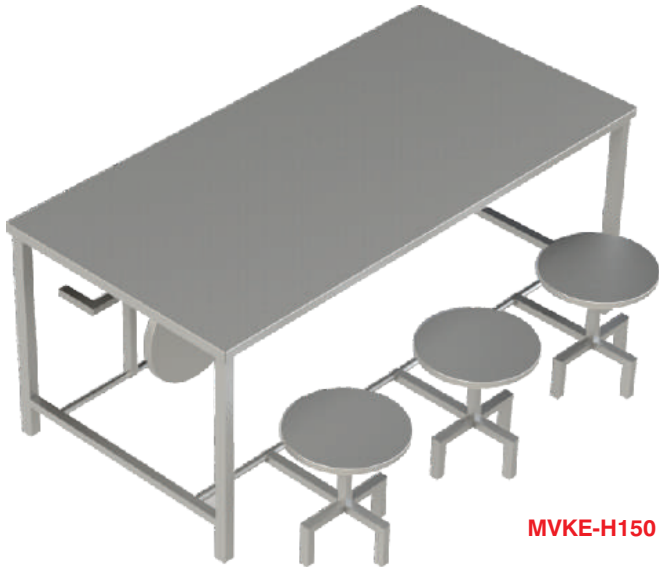
MVKE-H148

Three Side Covering with 2 U.S.

Item Code	Unit Size
MVKE-H149-A	36"x24"34"+4"
MVKE-H149-B	48"x24"34"+4"
MVKE-H149-C	60"x24"34"+4"
MVKE-H149-D	70"x24"34"+4"



MVKE-H149



MVKE-H150

Dining Table with Seater

Model	No. of U.S.	Unit Size
MVKE-H150-A	4	48"x36"x32"
MVKE-H150-B	6	72"x36"x32"
MVKE-H150-C	8	96"x36"x32"

Work Table with Cross Bracing

Model	Unit Size
MVKE-H151-A	36"x24"x34"+4"
MVKE-H151-B	48"x24"x34"+4"
MVKE-H151-C	60"x24"x34"+4"
MVKE-H151-D	72"x24"x34"+4"



MVKE-H151



MVKE-H152

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 on/off compressor switch
- Static cooling technology with thermostat

Model	Unit Size	Storage Capacity	Power Consum.
MVKE-H152-A	22"x22"x48"	80Ltr.	430 W
MVKE-H152-B	24"x24"x56"	100 Ltr.	680 W
MVKE-H152-C	24"x24"x60"	150 Ltr.	1300 W
MVKE-H152-D	28"x28"x65"	200 Ltr.	1900 W
MVKE-H152-E	32"x32"x65"	250 Ltr.	2100 W



MVKE-H153

SS Covered Counter

Model	Unit Size
MVKE-H153-A	36"x24"x34"+4"
MVKE-H153-B	48"x24"x34"+4"
MVKE-H153-C	60"x24"x34"+4"
MVKE-H153-D	72"x24"x34"+4"



MVKE-H154

Work Table with Sink

Model	No. of U.S.	Unit Size
MVKE-H154-A	1	36"x24"x34"+4"
MVKE-H154-B	1	48"x24"x34"+4"
MVKE-H154-C	2	60"x24"x34"+4"
MVKE-H154-D	2	72"x24"x34"+4"



MVKE-H155

Platform Trolley

Model	Unit Size
MVKE-H155-A	36"x24"x36"



MVKE-H156

Single Sink Unit

Model	Sink Size	Unit Size
MVKE-H156-A	88"x18"x12"	24"x24"x34"+4"
MVKE-H156-B	16"x16"x10"	20"x24"x34"+4"

Two Sink Unit

Model	Sink Size	Unit Size
MVKE-H157-A	48"x24"x34"+4"	18"x18"x12"
MVKE-H157-B	42"x24"x34"+4"	16"x16"x10"



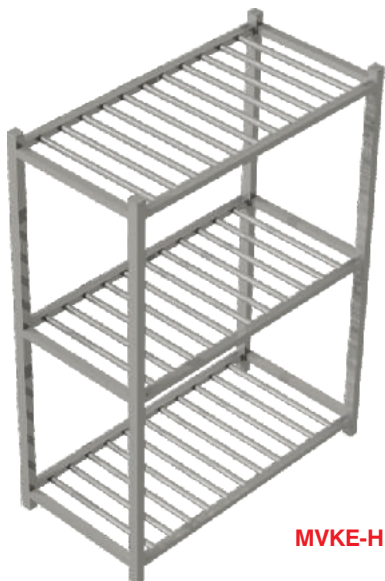
MVKE-H157



MVKE-H158

Three Sink Unit

Model	Sink Size	Unit Size
MVKE-H158-A	66"x24"x34"+4"	18"x18"x12"
MVKE-H158-B	60"x24"x34"+4"	16"x16"x10"
MVKE-H158-C	60"x24"x34"+4"	16"x16"x10"



MVKE-H159

Pot Rack

Model	No. of Shelves	Unit Size
MVKE-H159-A	3,4	48"x24"x66"/72"
MVKE-H159-B	3,4	54"x24"x66"/72"
MVKE-H159-C	3,4	60"x27"x66"/72"

Wall Shelf

Model	Unit Size
MVKE-H160-A	48"x12"
MVKE-H160-B	54"x12"
MVKE-H160-C	60"x12"
MVKE-H160-D	66"x12"
MVKE-H160-E	72"x12"



MVKE-H160



MVKE-H161

Utility Trolley

Model	Unit Size
MVKE-H161-A	30"x24"x34"
MVKE-H161-B	36"x24"x34"



Four Door Vertical Refrigerators

MVKE-H162

■ Specification:

- 60mm 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.

Two Door Vertical Refrigerators

MVKE-H163

■ Specification:

- 60mm 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 : 230V/1 ph/50Hz (475 Watts)
- Ltr. Capacity : 600 Ltr.
- External Dimension : 721 x 800 x 2100mm
- Refrigerant Type : R134a (300g)
- Operating Temp Min : -2 °C.
- Operating Temp Max.: 10 °C.
- Operating Mode : Ventilated
- Cooling Unit : Inbuilt
- Defrost type : Electric





MVKE-H164

Under Counter

Model	Power (Kw)	Voltage (V)	Capacity (Ltr.)	Net Weight (kg)	Dimension (mm)
MVKE-H164-A	0.32	220	320	92	1500x800x810
MVKE-H164-B	0.49	220	420	115	1800x800x810
MVKE-H164-C	0.53	220	520	125	2100x625x865

■ Specification:

- Stainless steel framework construction.
- Electronic thermostat and LED digital display for accuracy and easy reading.
- Available as refrigerators & freezers.



MVKE-H165

Pizza Topping with GN Pan

Model	Power (Kw)	Voltage (V)	Capacity (Ltr.)	Net Weight (kg)	Dimension (mm)
MVKE-H165-A	0.32	220	320	92	1500x800x810
MVKE-H165-B	0.49	220	420	115	1800x800x810
MVKE-H165-C	0.53	220	520	125	2100x625x865

■ Specification:

- Stainless steel framework construction.
- Electronic thermostat and LED digital display for accuracy and easy reading.
- Available as refrigerators & freezers.



MVKE-H166

Upright Showcase

Model	Voltage (V)	Capacity (Ltr.)	Cabinet Temp.(°C)	Net Weight (kg)	Dimension (mm)
MVKE-H166-A	220	300	0~10	68	620x595x1921
MVKE-H166-B	220	430	0~10	85	620x690x2070
MVKE-H166-C	220	400	0~10	129	900x630x1856
MVKE-H166-D	220	600	0~10	140	900x725x2030
MVKE-H166-E	220	1000	0~10	177	1200x730x2165
MVKE-H166-F	220	1000	0~10	177	1200x730x2165

■ Specification:

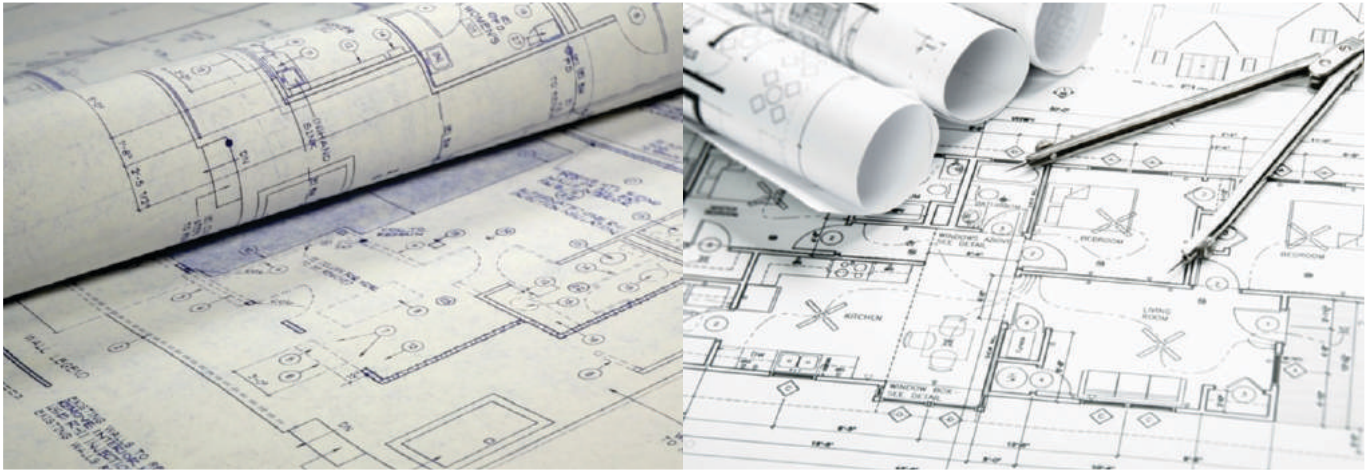
- Direct cooling system, with fan to even inside cold air.
- Double layers standard glass door for anti condensation.
- 1 inner cabinet light, one canopy light.
- Drain auto evaporation system.



Display Counter



Layout Design & Kitchen Consulting



- RDEPL 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
- RDEPL design team works hard over the layout designing & MEP of every project in order to ensure practical implementation of equipments in the space provided.
- RDEPL Design Team has the main aim to make proper utilization 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



*Note : Illustration and technical data in the catalogues are for information only and not legally binding. Actual products may differ.

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