



Quality Foodservice Equipment

BERJAYA®

Quality Variety Reliability

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Company Certification





Commercial Refrigeration Certification

[illegible]

- SIRIM Certification on Commercial Refrigeration (1D MDC)

 DEPARTMENT OF FIRE SERVICES	APPROVED DATE Interpretation DATE Signature DATE APPROVED DATE Interpretation DATE Signature DATE APPROVED DATE Interpretation DATE Signature DATE	
	TEST REPORT	
REPORT NO.: DRG001110	PAGE: 1 OF 20	
TESTED BY: Mr. [Name] TESTED ON: [Date] TESTED AT: [Location] TESTED FOR: [Purpose]		
Applicant:	Design: [Name] Product: [Name] Model: [Name] Rating: [Name]	
Manufacturer:	Design: [Name] Product: [Name] Model: [Name] Rating: [Name]	
Product:	COMMERCIAL KITCHEN EXTRACTING APPLIANCES	
Reference Standard:	BS 6841:2011	
Tested on:	10/10/2011	
Tested by:	Mr. [Name]	
Tested for:	Extraction Efficiency	
Tested at:	10/10/2011	
Tested for:	Extraction Efficiency	
Tested on:	10/10/2011	
Tested by:	Mr. [Name]	
Tested for:	Extraction Efficiency	
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Tested at:	10/10/2011	
Tested for:	Extraction Efficiency	
Tested on:	10/10/2011	
Tested by:	Mr. [Name]	
Tested for:	Extraction Efficiency	
Tested at:	10/10/2011	
Tested for:		

- **SIRIM Certification on Commercial Refrigeration (1D-DC)**

[illegible]

- SIRIM Certification on Commercial Refrigeration (2D-DC)

SRIWISU GAS National Ltd. Bhd. (Company No. 010155)
200, Jalan Puchong, 47100 Puchong, Selangor
400, Jalan Puchong, 47100 Puchong, Selangor
(Phone: 03-89257022)
(Fax: 03-89257023)

TEST REPORT

REPORT NO: 2005SL1014

PAGE: 1 OF 27

This Test Report is made available to the applicant (SRIWISU GAS National Ltd. Bhd.) and used to certify the test results. This report is not to be used for any other purpose. This report is not to be used for any other purpose. This report is not to be used for any other purpose. This report is not to be used for any other purpose. This report is not to be used for any other purpose.

Applicant : **Repsol Steel Products Sdn. Bhd.**
79, Jalan, Jalan Beringin
Arah Mahkota Industrial Park,
79100 Skudai,
Johor Bahru.

Material : **Repsol Steel Products Sdn. Bhd.**

Product : **COMMERCIAL REFRIGERANT/RYL APPLIANCES**

Reference Standard : **BSI 40151-2:2014**

Method of sample : **BSI 40151-2:2014**

Test results : **BSI 40151-2:2014**

Test results : **BSI 40151-2:2014**

Test results : **BSI 40151-2:2014**

Test results : **BSI 40151-2:2014**

Test results : **BSI 40151-2:2014**

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Test results : **BSI 40151-2:2014**

Approval signature

(SRIWISU GAS NATIONAL LTD. BHD.)

Technical Director

ACN1174 (P01)

Tested Signature

Electromagnetic Testing Machine

Testing Services Department

- SIRIM Certification on Commercial Refrigeration (3D-DC)

SHIMADZU GAS International, Inc. (Shim. Int'l.) 4000 W. 14th St.
Columbus, Ohio 43260-1099
Tel: (614) 291-2600
Fax: (614) 291-2622
Telex: 510000SHIMADZU

TEST REPORT

REPORT NO.: 2005010313

PAGE: 1 OF 28

TESTED BY: Shimadzu Gas International, Inc.

SHIMADZU GAS INTERNATIONAL, INC.

THIS REPORT AND THE TEST RESULTS THEREON ARE THE PROPERTY OF SHIMADZU GAS INTERNATIONAL, INC. AND ARE NOT TO BE REPRODUCED OR TRANSMITTED IN ANY FORM OR BY ANY MEANS, ELECTRONIC OR MECHANICAL, INCLUDING PHOTOCOPYING, RECORDING, OR BY ANY INFORMATION STORAGE AND RETRIEVAL SYSTEM, WITHOUT THE WRITTEN PERMISSION OF SHIMADZU GAS INTERNATIONAL, INC.

Rev. 10/97 (1-10-97)

Applicant Shimadzu Test Product Sales, Ltd.

PL 8474, Oak Ridge, TN

John McWhorter Instrument of Faith,

11800 Leno

Project Description:

Manufacturer Shimadzu Test Product Sales, Ltd.

Product COMBUSTIBLE, REGENERATING APPLIANCE

Reference Standard/
Method of Test EEC 90/269-4 (30/04/90)
ET: 90/29-2-89-2002

Description of sample	Brand	SHIMADZU
	Model	1018P
	Rating	Voltage 220-240 V
	Frequency	50 Hz
	Input	1000 W
	Rated output	4.7 A
	Voltage	427 Vrms (applied) 297 Vrms (sample)

Serial No. 8040251

Date received 20 May 2000

Lab No. 9475722E

Issue date 11 JUL 2000

Approved signature

SHIMADZU GAS INTERNATIONAL, INC.
Technical Director

Signature

Shimadzu Gas International, Inc.

Shimadzu Gas International, Inc.

Shimadzu Gas International, Inc.

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Shimadzu Gas International, Inc.

- SIRIM Certification on Commercial Refrigeration (1D-DF)

[illegible]

- SIRIM Certification on Commercial Refrigeration (2D-DF)

	SIFRAM GAS International Sdn. Bhd. (Company No. 414843-D) 10, Persiaran Puncak Perdana, 46100 Petaling Jaya, Selangor Tel: 03-6164 6161 Fax: 03-6164 6162 Email: info@siframgas.com	
	TEST REPORT	
REQUEST NO. / DRAWING NO.	PAGE: 1 OF 20	
The following information is provided for the agreement of the customer. The customer is advised that the information is provided for the customer's reference only. The customer is advised that the information is provided for the customer's reference only. The customer is advised that the information is provided for the customer's reference only.		
Applicant	Borneo Nafco Product Sdn. Bhd. No. 147A, Jalan Puchong 47100 Puchong Selangor Darul Ehsan	
Manufacturer	Borneo Nafco Product Sdn. Bhd.	
Product	COMMERCIAL REFRIGERATING APPLIANCES	
Reference Standard / National Code	BS 5958:1991, BS 68 BS 6810:1991:2002	
Recipients of sample	Brand Model Rating	BOREVA 1000 220-240V Frequency 50 Hz 2200 W Rated current 9.5 A Nature 022 : Non (single)
Recd. received	Recd. No. 20 May 2008 04782282	200805
Recd. Yes	1 0 10 11	
Recd. Date	1 0 10 11	
Approved signature		
UNITED FUTURE AGENCIES Technical Division		
	(SIFRAM GAS USE) Name Manager (Sign and Stamp) Testing Division Testing Services Department	

- SIRIM Certification on Commercial Refrigeration (3D-DF)



- *SIRIM Certification on Commercial Electric Griddle*



- SIRIM Certification on Commercial Electric Deep Fryer



Commercial Equipment Certification



- *SIRIM Certification on Electric Hot Cupboards*



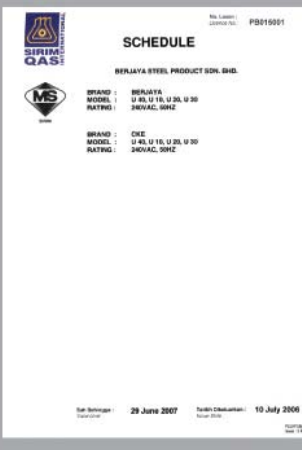
- *SIRIM Certification on Commercial Electric Water Boilers*



- *SIRIM Certification on Electric Griddles*



- *SIRIM Certification on Electric Hot Cupboards*



- *SIRIM Certification on Commercial Electric Water Boilers*



- *SIRIM Certification on Electric Griddles*



Commercial Gas Equipment Certification • • • •



• Certificate from Energy Commission



• SIRIM Certification on Commercial Char broiler (Griddle)

• SIRIM Certification on Commercial Gas Char Broiler

• SIRIM Certification on Commercial Griddle (Hotplate)

• SIRIM Certification on Commercial Open Burner Cookers



• SIRIM Certification on Commercial Deep Fryer

• SIRIM Certification on Commercial Deluxe Range Oven

• SIRIM Certification on Commercial Salamanda

• SIRIM Certification on Commercial Tilting Kettle

INDEX

ITEMS NO.	DESCRIPTION	PAGE NO.
1.	Juice Dispenser (Jet System)	1
2.	Juice Dispenser (Mix System)	2
3.	Stainless Steel Electrical Griddle	3
4.	Stainless Steel Gas Griddle	4
5.	Stainless Steel Electrical Griddle (Half Ribbed)	5
6.	Stainless Steel Combination Char Broiler Griddle	6
7.	Stainless Steel Gas Griddle (Half Ribbed)	6
8.	Stainless Steel Char Broiler	7
9.	Stainless Steel Char Rock Broiler	8
10.	Stainless Steel Open Burner	9
11.	Stainless Steel Combination Open Burner Griddle	10
12.	Stainless Steel Combination Open Burner Griddle with Oven	11
13.	Stainless Steel Deluxe Range Oven with Open Burner	12
14.	Stainless Steel Stock Pot	13
15.	Stainless Steel Hot Top	14
16.	Stainless Steel Electrical Contact Toaster	14
17.	Stainless Steel Infra Red Griller with Burner	15
18.	Stainless Steel Gas BBQ Burner	15
19.	Stainless Steel Electrical Deep Fryer (Premier Model)	16
20.	Stainless Steel Electrical Deep Fryer (Deluxe Model)	17
21.	Stainless Steel Electrical Deep Fryer	18
22.	Stainless Steel Gas Deep Fryer	19
23.	Stainless Steel Gas Deep Fryer Economic	20
24.	Stainless Steel Gas Deep Fryer	20
25.	Stainless Steel Tempura Fryer	21
26.	Edible Oil Filtration System	21
27.	Stainless Steel Hot Food Display	22
28.	Hot Pastry Showcase	23
29.	Hot Rectangular Pastry Showcase	23
30.	Stainless Steel Electrical Food Warmer with Thermometer	24
31.	Stainless Steel Electrical Food Warmer	24
32.	Stainless Steel Pie Warmer	24
33.	Stainless Steel Electrical Display Warmer	25
34.	Stainless Steel Infra Red Heating Lamp	25
35.	Stainless Steel Mini Infra-Red Food Warmer	25
36.	Stainless Steel Electrical Steam Machine (Electrical Pao Steamer)	26
37.	Stainless Steel Gas Steam Machine (Gas Pao Steamer)	26
38.	Stainless Steel Electrical Corn Steamer	27
39.	Stainless Steel Gas Corn Steamer	27
40.	Stainless Steel Water Container	28
41.	Stainless Steel Electrical Water Urn	28
42.	Stainless Steel Kebab Machine (Shawerma Griller) (Gas Operated)	29
43.	Stainless Steel Kebab Machine (Shawerma Griller) (Electrical Operated)	29
44.	Stainless Steel Electrical Salamanda	30
45.	Stainless Steel Gas Salamanda	30
46.	Stainless Steel Mini Bain Marie Counter with Food Tray	31
47.	Stainless Steel Mini Bain Marie Counter with Foodpans	32
48.	Stainless Steel Electrical Bain Marie	32
49.	Stainless Steel Gas Rotisseries	33
50.	Stainless Steel Electrical Rotisseries	33
51.	Stainless Steel Gas Tilting Kettle	34
52.	Stainless Steel Gas Tilting Pan	34
53.	Stainless Steel Gas Boiling Pan	35
54.	Stainless Steel Gas Kwali Cooker	35
55.	Stainless Steel Charcoal Lamb Roaster	36
56.	Stainless Steel Gas Meat Griller with Char Rock	36
57.	Stainless Steel Duck Roaster without Hanger	37
58.	Stainless Steel Duck Roaster with Hanger	37
59.	Stainless Steel Coconut Milk Machine	38
60.	Stainless Steel Q-up Stand / Velvet Rope	38
61.	Stainless Steel Big Ashtray Bin	38
62.	Stainless Steel 2 Tiers Round Service Trolley	38
63.	Stainless Steel Foodpan Cover	39
64.	Stainless Steel Foodpan	39
65.	Stainless Steel Cake Pan	39
66.	Aluminium Baffle Grease Filter	39
67.	Knock Down Single Bowl Sink Table (Left)	40
68.	Stainless Steel Adjustable Shelvings	40
69.	Knock Down Stainless Steel Trolley	40
70.	Knock Down Stainless Steel Cooling Rack	40
71.	Knock Down Stainless Steel Worktables	41
72.	Knock Down Stainless Steel Bown Sink Table	42
73.	Industrial Bowl Sink Top	43
74.	Stainless Steel Swing	44
75.	Stainless Steel Kennel (Small)	44
76.	Stainless Steel Kennel (Large)	44
77.	Stainless Steel 4 Tier Removable Trolley	44
78.	Stainless Steel Menu Stand	44
79.	Stainless Steel Mail Box~Hanging Type	44
80.	Stainless Steel Mail Box~Inside Pillar Type	44
81.	Stainless Steel Table and Chair	44



Juice Dispenser

Jet System



By electromagnetic pump (Suitable for most beverages, such as syrup, water, premixed drinks from concentrate or powder.



JD 118 JET



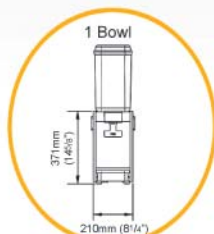
JD 218 JET



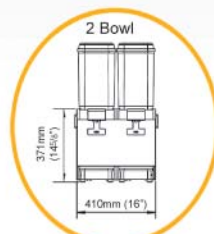
JD 318 JET



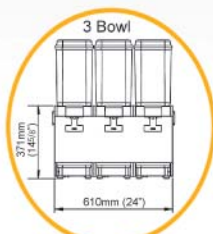
Side View



Front View



Front View



Front View

- Two layers polycarbonate cover with 10mm air insulation. Minimise heat transfers and achieve high cooling efficiency.
- Rounded bowl corners make cleaning easy.
- Separate bowls make cleaning easy and flavours change.
- Forced air cooled, easy to install.
- Unbreakable foodgrade, clear polycarbonate bowl with embossed volume labels for exact beverage preparation.
- Stainless steel unbreakable handle.
- Cooling dome made of polished stainless steel.
- Removable stainless steel side panels for easy maintenance (easy access to components).
- Suitable for sandwich bars, pizzerias, snack shops, fast food Chain, institutions, restaurants, hotels, bars.
- Sanitation:- all parts in contact with beverages are made of alimentary (foodgrade) materials and removable by hands (without tools.)
- High pressure and large cooling capacity compressor, suitable for tropical countries.

Colour Selection: Blue(B), Orange(O), Normal(N), Pink(P), Yellow(Y)

Model	# Bowls	Bowl Capacity Gallons	Compressor (HP)	Amps	Packing Dimensions (inches) (LxWxH)	Ship wt. lb	Ecologic Refrigerant	Weight (Kg)	Unit / 20ft Container
115V / 60HZ									
JD 118 Jet 16	1	5	1/4	5.2A	9 3/8" x 18 3/4" x 29 1/2"	53	R134a	24	324
JD 218 Jet 16	2	5	1/3	7.8A	17 1/2" x 18 3/4" x 29 1/2"	68	R134a	31	180
JD 318 Jet 16	3	5	3/8	9.2A	25 7/8" x 18 3/4" x 29 1/2"	79	R134a	36	108
Model	# Bowls	Bowl Capacity (Litres)	Compressor (HP)	Amps	Packing Dimensions (L x W x H) (mm)	Ship wt. kg	Ecologic Refrigerant	Weight (Kg)	Unit / 20ft Container
230V / 50HZ									
JD 118 Jet 25	1	18.9	1/4 (190)	3.2A	250 x 480 x 750	24	R134a	24	324
JD 218 Jet 25	2	18.9	1/3 (250)	3.8A	460 x 480 x 750	31	R134a	31	180
JD 318 Jet 25	3	18.9	3/8 (285)	4.6A	640 x 480 x 750	36	R134a	36	108
230V / 60HZ									
JD 118 Jet 26	1	18.9	1/4 (190)	3.2A	250 x 480 x 750	24	R134a	24	324
JD 218 Jet 26	2	18.9	1/3 (250)	3.8A	460 x 480 x 750	31	R134a	31	180
JD 318 Jet 26	3	18.9	3/8 (285)	4.6A	640 x 480 x 750	36	R134a	36	108

Juice Dispenser

Mix System



By paddles (Suitable for iced tea, iced coffee, natural juices or beverages that foam.)



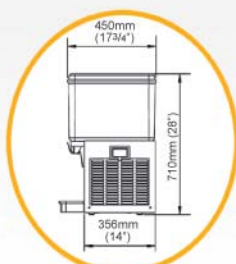
JD 118 MIX



JD 218 MIX

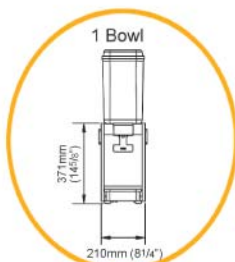


JD 318 MIX

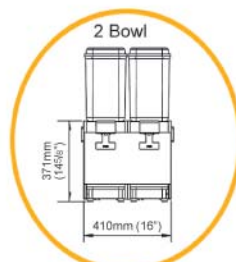


Side View

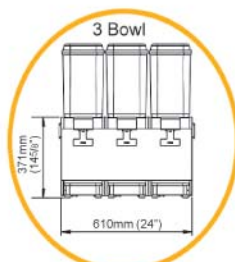
- Two layers polycarbonate cover with 10mm air insulation. Minimise heat transfers and achieve high cooling efficiency.
- Rounded bowl corners make cleaning easy.
- Separate bowls make cleaning easy and flavours change.
- Forced air cooled, easy to install.
- Unbreakable foodgrade, clear polycarbonate bowl with embossed volume labels for exact beverage preparation.
- Stainless steel unbreakable handle.
- Cooling dome made of polished stainless steel.
- Removable stainless steel side panels for easy maintenance (easy access to components).
- Suitable for sandwich bars, pizzerias, snack shops, fast food Chain, institutions, restaurants, hotels, bars.
- Sanitation:- all parts in contact with beverages are made of alimentary (foodgrade) materials and removable by hands (without tools.)
- High pressure and large cooling capacity compressor, suitable for tropical countries.



Front View



Front View



Front View

Colour Selection: Blue(B), Orange(O), Normal(N), Pink(P), Yellow(Y)

Model	# Bowls	Bowl Capacity (Litres)	Compressor (HP)	Amps	Packing Dimensions (L x W x H) (mm)	Ship wt. kg	Ecologic Refrigerant	Weight (Kg)	Unit / 20ft Container
230V / 50HZ									
JD 118 Mix 25	1	18.9	1/4 (190)	2.8A	250 x 480 x 750	24	R134a	24	324
JD 218 Mix 25	2	18.9	1/3 (250)	3.5A	460 x 480 x 750	31	R134a	31	180
JD 318 Mix 25	3	18.9	3/8 (285)	4.0A	640 x 480 x 750	36	R134a	36	108
230V / 60HZ									
JD 118 Mix 26	1	18.9	1/4 (190)	2.8A	250 x 480 x 750	24	R134a	24	324
JD 218 Mix 26	2	18.9	1/3 (250)	3.5A	460 x 480 x 750	31	R134a	31	180
JD 318 Mix 26	3	18.9	3/8 (285)	4.0A	640 x 480 x 750	36	R134a	36	108

Stainless Steel Electrical Griddle

Table Top



Approved from Standard and Industrial
Research Institute of Malaysia
(2000892)



IEC = International
Electrical Commission
IEC 335-1
IEC 60335-2-38:2003



EG 1750



EG 3000



EG 3500



EG 5250



Side View



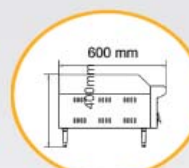
Front View



Side View



Front View



Side View



Front View



Front View

Free Standing



EG 3000FS



EG 3500FS



EG 5250FS



Side View



Front View



Side View



Front View



Front View

- Stainless steel body.
- Temperature range 50°C to 320°C.
- 1, 2 to 3 tubular heaters of 1750 watt each.

- 6mm / 12mm thick, flat polished steel griddle plate.
- Removable stainless steel grease drip pan with drain holes.

	EG 1750	EG 3000	EG 3500	EG 5250	EG 3000FS	EG 3500FS	EG 5250FS
Hot Plate Size (mm)	395 x 333 x 6	600 x 330 x 12	600 x 415 x 12	900 x 415 x 12	600 x 330 x 12	600 x 415 x 12	900 x 415 x 12
Machine Dimension (mm)	400 x 455 x 280	600 x 455 x 288	600 x 600 x 400	900 x 600 x 400	600 x 455 x 930	600 x 600 x 930	900 x 600 x 930
Machine Weight (kg)	17	26	41	57	31	43	61
Packing Dimension (mm)	540 x 460 x 320	660 x 540 x 320	774 x 662 x 405	953 x 770 x 405	660 x 540 x 320	774 x 660 x 405	953 x 770 x 405
Rated Voltage (V)	220 ~ 240	220 ~ 240	220 ~ 240	380 ~ 415	220 ~ 240	220 ~ 240	380 ~ 415
Rated Wattage (W)	1,750	3,000	3,500	4,700	3,000	3,500	4,700
Frequency (Hz)	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60
Phase	1	1	1	3	1	1	3
Packing Vol (m³)	0.05	0.11	0.21	0.30	0.11	0.21	0.30

Stainless Steel Gas Griddle

Table Top



Approved from Standard and Industrial
Research Institute of Malaysia
(2001 MA 0669)

ANSI Z 83.11:1996

ANSI = American National
Standard Institute



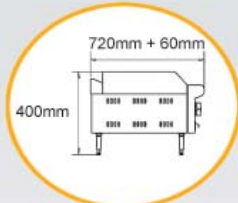
GG 2B



GG 3B



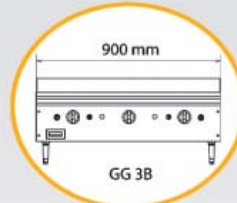
GG 4B



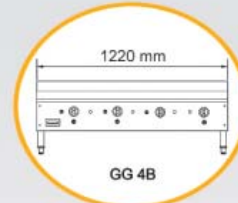
Side View



Front View



Front View



Front View

Free Standing



GG 2BFS



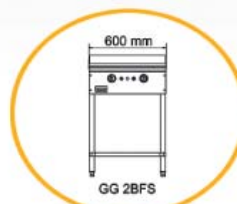
GG 3BFS



GG 4BFS



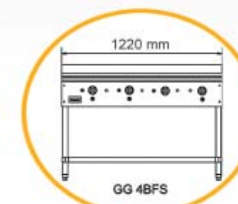
Side View



Front View



Front View



Front View

- Full stainless steel constructed body, hygienic and easy to keep clean.
- Slope stainless steel side splashes and 75 mm backslash.
- 12 mm thick flat polished steel griddle plate.
- Removable stainless steel grease drip pan and a drain hole fixed on the top.
- Ferro casting burner of 26,000 Btu each or 25.7 MJ for each 300 mm griddle width.

- Equipped with manual control, continuous burning pilot.
- Rear gas connection.
- Automatic piezo ignitor.
- Stand by manual lighting holes.
- The airted pilots are attached to each burner located beneath the griddle plate.

Model	Product Dimension (L X W X H) (mm)	Packing Dimension (L X W X H) (mm)	Weight (kg)	Cooking Surface Dimension (L X W) (mm)	Gas Consumption Btu/Hr (Mj/Hr)	Packing Volume (M ³)	Number Of Burner
GG2B	600 x 720 + 60 x 400	777 x 677 x 400	57	595 x 455	52000 (55.1)	0.21	2
GG3B	900 x 720 + 60 x 400	953 x 770 x 400	75	895 x 455	78000 (82.7)	0.29	3
GG4B	1220 x 720 + 60 x 400	1260 x 830 x 410	107	1215 x 455	104000 (110.2)	0.43	4
GG2BFS	600 x 720 + 60 x 930	777 x 677 x 400	64	595 x 455	52000 (55.1)	0.21	2
GG3BFS	900 x 720 + 60 x 930	953 x 770 x 400	84	895 x 455	78000 (82.7)	0.29	3
GG4BFS	1220 x 720 + 60 x 930	1260 x 830 x 410	114.50	1215 x 455	104000 (110.2)	0.43	4

Stainless Steel Electrical Griddle (Half Ribbed)



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(2000892)



IEC
Manufactured to comply with
International Safety Standards
IEC = International
Electrical Commission
IEC 335-1
IEC 60335-2-38:2003



Table Top



EG 3500-12R



EG 5250-12R



Side View



Front View



Front View

Free Standing



EG 3500-12RFS



EG 5250-12RFS



Side View



Front View



Front View

- Stainless steel body.
- Temperature range 50°C to 320°C.
- 1,2 to 3 tubular heaters of 1750 watt each.
- 12 mm thick, flat polished steel griddle plate.
- Removable stainless steel grease drip pan with drain holes.

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Weight (kg)	Hot Plate Size (L x W) (mm)	Rated Voltage (V)	Rated Wattage (W)	Frequency (Hz)	Phase	Packing Volume (M ³)
EG 3500-12R	600 x 600 x 400	774 x 662 x 405	41	595 x 415	220 ~ 240	3500	50 / 60	1	0.21
EG 5250-12R	900 x 600 x 400	953 x 770 x 405	55	895 x 415	380 ~ 415	4700	50 / 60	3	0.30
EG 3500-12RFS	600 x 600 x 930	774 x 662 x 405	46	595 x 415	220 ~ 240	3500	50 / 60	1	0.21
EG 5250-12 RFS	900 x 600 x 930	953 x 770 x 405	64	895 x 415	380 ~ 415	4700	50 / 60	3	0.30

Stainless Steel Combination Char Broiler Griddle

- Full stainless steel constructed body, hygienic and easy to keep clean.
- Efficient bar burners rated at 15,000 Btu each or 15.9 MJ. and H - Burner 26,000 Btu or 25.7 MJ.
- Precision brass valve.
- The heavy castings retain heat to minimize recovery times during peak periods.
- Equipped with manual control, continuous burning pilot.
- Rear gas connection.
- Automatic piezo ignitor.
- The airated pilots are attached to each burner located beneath the casting.
- Drip pan is easily removable cleaning.
- Stand by manual lighting holes.

Table Top

Free Standing



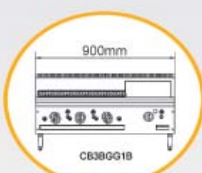
CB3BGG1B



CB3BGG1BFS



Side View



Front View



Top View



Side View



Front View

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Weight (kg)	Cooking Surface Dimension (L x W) (mm)	Gas Consumption Btu/Hr (MJ/Hr)	Packing Volume (M ³)	Number Of Burner
CB3BGG1B	900 x 790 x 530	950 x 780 x 400	100	267 x 450	71000 (75.3)	0.30	3 + 1
CB3BGG1BFS	900 x 790 x 1060	950 x 780 x 400	108	267 x 450	71000 (75.3)	0.30	3 + 1

Stainless Steel Gas Griddle (Half Ribbed)

- Full stainless steel constructed body, hygienic and easy to keep clean.
- Slope stainless steel side splashes and 75 mm backslash.
- 12 mm thick half ribbed polished steel griddle plate.
- Removable stainless steel grease drip pan and a drain hole fixed on the top.
- Ferro casting of 26,000 Btu each or 25.7 MJ for each 300 mm griddle width.
- Equipped with manual control, continuous burning pilot.
- Rear gas connection.
- Automatic piezo ignitor.
- Stand by manual lighting holes.
- The airated pilots are attached to each.

Table Top

Free Standing

GG 2B12R



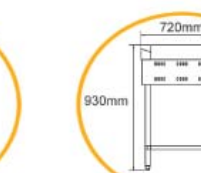
GG 2B12RFS



Side View



Front View



Side View



Front View



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Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Weight (kg)	Cooking Surface Dimension (L x W) (mm)	Gas Consumption Btu/Hr (MJ/Hr)	Packing Volume (M ³)	Number Of Burner
GG2B12R	700 x 720 x 400	953 x 770 x 400	58	695 x 455	52000 (55.1)	0.29	2
GG2B12RFS	700 x 720 x 930	953 x 770 x 400	66	695 x 455	52000 (55.1)	0.29	2

Stainless Steel Char Broiler

Table Top



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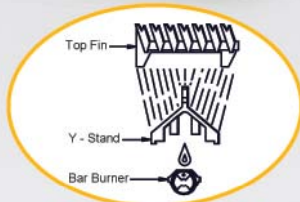
ANSI Z 83.11:1996

ANSI = American National
Standard Institute

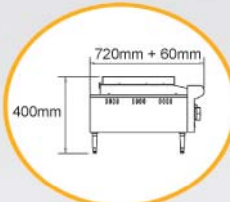
CB 3B



CB 5B



Radiant Broiler System



Side View



Front View



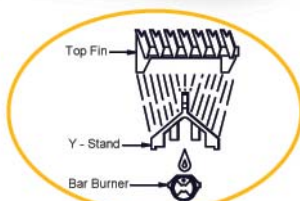
Front View

Free Standing

CB 3BFS



CB 5BFS



Radiant Broiler System



Side View



Front View



Front View

- Full stainless steel constructed body, hygienic and easy to keep clean.
- Efficient bar burners rated at 15,000 Btu each or 15.9 MJ.
- Precision brass valve.
- The heavy castings retain heat to minimize recovery times during peak periods.

- Equipped with manual control, continuous burning pilot.
- Rear gas connection.
- Automatic piezo ignitor.
- The airated pilots are attached to each burner located beneath the casting.
- Drip pan is easily removeable and cleaning.

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Weight (kg)	Gas Consumption Btu/Hr (Mj/Hr)	Packing Volume (M ³)	Number Of Burner
CB 3B	600 x 720 + 60 x 400	774 x 662 x 405	71	45000 (47.7)	0.21	3
CB 5B	900 x 720 + 60 x 400	953 x 770 x 405	107	75000 (79.5)	0.30	5
CB 3BFS	600 x 720 + 60 x 930	774 x 662 x 405	71	45000 (47.7)	0.21	3
CB 5BFS	900 x 720 + 60 x 930	953 x 770 x 405	107	75000 (79.5)	0.30	5

Stainless Steel Char Rock Broiler

Table Top



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CRB2B



CRB3B



Side View



Front View



Front View

Free Standing



CRB2BFS



CRB3BFS



Side View



Front View



Front View

- Stainless steel body.
- Gas burner with independent control knob.
- Built in grease drip pan.
- Burners of 30,000 Btu each or 31.8 MJ.
- The char rocks retain heat to minimize recovery times during peak periods.

- Piezo Ignitor.
- Real gas connection.
- Drip pan is easily removable for cleaning.

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Weight (kg)	Gas Consumption Btu/Hr (Mj/Hr)	Packing Volume (M ³)	Number Of Burner
CRB 2B	600 x 720 + 60 x 400	774 x 662 x 405	63	60000 (63.6)	0.21	2
CRB 3B	900 x 720 + 60 x 400	953 x 770 x 405	91	90000 (95.4)	0.30	3
CRB 2BFS	600 x 720 + 60 x 930	774 x 662 x 405	72	60000 (63.6)	0.21	2
CRB 3BFS	900 x 720 + 60 x 930	953 x 770 x 405	100	90000 (95.4)	0.30	3

Stainless Steel Open Burner

Table Top



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OB 2S



OB 2



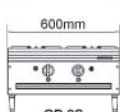
OB 4



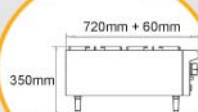
OB 6



Side View



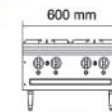
Front View



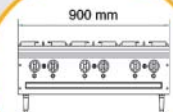
Side View



Front View



Front View



Front View

Free Standing



OB 2SFS



OB 2FS



OB 4FS



OB 6FS



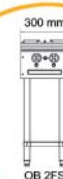
Side View



Front View



Side View



Front View



Front View



Front View

- Full stainless steel constructed body, hygienic and easy to keep clean.
- Removable cast iron top grate.
- Drip pan is easily to removable and cleaning.
- Free standing designed

- Even heat high input 20,000 Btu burners or 21.00 MJ.
- Precision brass valving.
- Automatic piezo ignitor.
- Stand by manual lighting holes.

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Weight (kg)	Gas Consumption Btu/Hr (Mj/Hr)	Packing Volume (M ³)	Number Of Burner
OB2S	600 x 417 + 60 x 350	700 x 530 x 420	28	40,000 (42.4)	0.16	2
OB2	300 x 720 + 60 x 350	350 x 780 x 400	28	40,000 (42.4)	0.11	2
OB4	600 x 720 + 60 x 350	777 x 677 x 400	48	80,000 (84.4)	0.21	4
OB6	900 x 720 + 60 x 350	953 x 770 x 400	70	120,000 (127.20)	0.29	6
OB2SFS	600 x 417 + 60 x 860	700 x 530 x 420	35	40,000 (42.4)	0.16	2
OB2FS	300 x 720 + 60 x 860	350 x 780 x 400	35	40,000 (42.4)	0.11	2
OB4FS	600 x 720 + 60 x 860	777 x 677 x 400	56	80,000 (84.4)	0.21	4
OB6FS	900 x 720 + 60 x 860	953 x 770 x 400	79	120,000 (127.20)	0.29	6

Stainless Steel Combination Open Burner Griddle

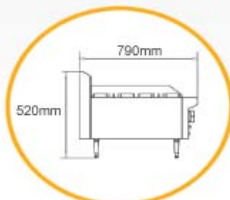
Table Top



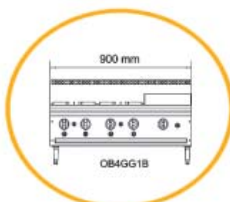
Free Standing



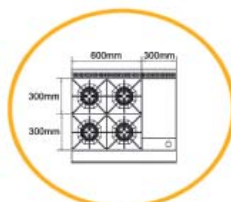
 **OB4GG1B**



Side View

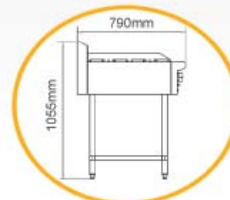


Front View



Top View

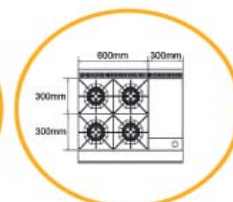
 **OB4GG1BFS**



Side View



Front View



Top View

- Stainless steel front, front top, sides, riser and also backslash.
- 4 pieces cast iron top grate for open burner and 1 mild steel plate for griddle.
- Drip pan is easily removable for cleaning.
- Precision brass valve.

- Octagonal burner is 20,000 Btu each or 21.00 MJ.
- H - Burner 26,000 Btu or 25.7 MJ.
- Range constructed for easy of cleaning, operation and maintenance.
- Stand by manual lighting holes.
- Gas burner with independent control knob.

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Weight (kg)	Cooking Surface Dimension (L x W) (mm)	Gas Consumption Btu/Hr (Mj/Hr)	Packing Volume (M ³)	Number Of Burner
OB4GG1B	900 x 790 x 520	950 x 780 x 400	79	290 x 495	106000 (112.4)	0.30	4 + 1
OB4GG1BFS	900 x 790 x 1055	950 x 780 x 400	87	290 x 495	106000 (112.4)	0.30	4 + 1

Stainless Steel Combination Open Burner Griddle with Oven

OB2GG1BWOL



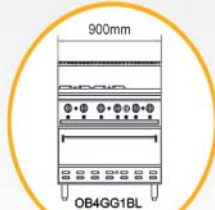
OB4GG1BWOL



Side View



Side View



Front View



Front View

OB2GG1BWOH



OB4GG1BWOH



- Elegant design.
- Strong 4 open gas burners.
- Deep removable drip tray in stainless steel for easy cleaning.
- Oven burner is of 28,000 Btu each or 29.07 MJ.
- Gas burner is 20,000 Btu each or 21.00 MJ.
- H-burner is 26,000 Btu or 25.7 MJ

- Piezo ignition system, thermostat temperature control with temperature range from 100°C to 340°C and safety valve incorporated.
- Well insulated and rugged door mounted on self balancing spring loaded hinges.
- Standby manual lighting holes.
- Drip pan is easily removable for cleaning.

Model	Product Dimension Outer Size (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Dimension Oven Size (L x W x H) (mm)	Weight (kg)	Gas Consumption Btu/Hr (Mj/Hr)	Packing Volume (M³)	Number Of Burner
OB2GG1BWOL	605 x 790 x 1070	650 x 840 x 1000	490 x 550 x 300	127	94000 (96.8)	0.55	2 + 2
OB4GG1BWOL	900 x 790 x 1070	970 x 840 x 1000	790 x 550 x 300	163	134000 (138.7)	0.81	4 + 2
OB2GG1BWOH	605 x 790 x 1470	650 x 840 x 1000	490 x 550 x 300	137	94000 (96.8)	0.55	2 + 2
OB4GG1BWOH	900 x 790 x 1470	970 x 840 x 1000	790 x 550 x 300	182	134000 (138.7)	0.81	4 + 2

Stainless Steel Deluxe Range Oven with Open Burner



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(2001 MA 0834)

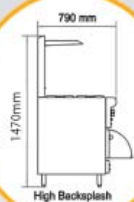
ANSI Z 83.11:1996

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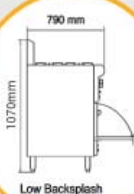
DRO4L



DRO6L



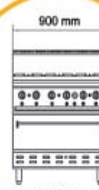
Side View



Side View



Front View



Front View

DRO4H



DRO6H



- Elegant design.
- Strong 4 or 6 open gas burners.
- Deep removable drip tray in stainless steel for easy cleaning.
- Oven burner is of 30,000 Btu each or 31.8 MJ.
- Gas burner is 20,000 Btu each or 21.00 MJ.

- Piezo ignition system, thermostat temperature control with temperature range from 100°C to 340°C and safety valve incorporated.
- Well insulated and rugged door mounted on self balancing spring loaded hinges.

Model	Product Dimension Outer Size (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Dimension Oven Size (L x W x H) (mm)	Weight (kg)	Gas Consumption Btu/Hr (Mj/Hr)	Packing Volume (M ³)	Number Of Burner
DRO 4L	600 x 790 x 1070	650 x 840 x 1000	490 x 550 x 300	127	110000 (116.6)	0.55	4 + 1
DRO 6L	900 x 790 x 1070	970 x 840 x 1000	790 x 550 x 300	163	150000 (159)	0.81	6 + 1
DRO 4H	600 x 790 x 1470	650 x 840 x 1000	490 x 550 x 300	137	110000 (116.6)	0.55	4 + 1
DRO 6H	900 x 790 x 1470	970 x 840 x 1000	790 x 550 x 300	182	150000 (159)	0.81	6 + 1

Stainless Steel Stock Pot

Low Pressure



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SP 1



SP 2



Ring Burner



High Pressure

SP 1-HP



SP 2-HP



Pipeapple Burner



High Pressure

SP 1-HT



SP 2-HT



Trumpet Burner



Side View



Front View



Top View



Front View



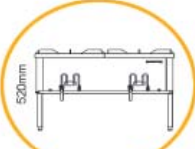
Top View



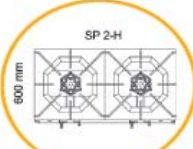
Front View



Top View



Front View



Top View

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Weight (kg)	Gas Consumption Btu/Hr (Mj/Hr)	Gas Pressure	Burner Type
SP 1	600 x 600 x 520	655 x 750 x 350	40	59,500 (68)	LOW	Ring
SP 2	1200 x 600 x 520	1220 x 750 x 350	79	119,000 (126)	LOW	Ring
SP 1-HP	600 x 600 x 520	655 x 750 x 350	37	57,000 (60)	HIGH	Pipeapple
SP 2-HP	1200 x 600 x 520	1220 x 750 x 350	71	114,000 (120.8)	HIGH	Pipeapple
SP 1-HT	600 x 600 x 520	655 x 750 x 350	35	96,000 (101.7)	HIGH	Trumpet
SP 2-HT	1200 x 600 x 520	1220 x 750 x 350	69	192,000 (203)	HIGH	Trumpet

- Stainless steel body.
- Cast iron top grate.
- Precision brass gas cork.
- 4 adjustable legs.
- Drip pan is easily removable for cleaning. (except HT model)
- For ring burner, each ring with independent control. (model SP1, SP2, SP1-HP, SP2-HP).
- Real gas connection.

Stainless Steel Hot Top



- Body - Stainless steel exterior design, with indented top to collect any spillage.
- Each sealed hot plate is separately thermostatically controlled by a six-position heat control.
- Each hot plate is thermally protected both for safety and efficiency.

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Hot Plate Dimension (mm)	Weight (kg)	Power / Plate (KW)	Volt / Frequency (Hz)	Packing Volume (M ³)
HT 2S	600 x 379 x 270	640 x 420 x 300	190	9.5	2 x 1.5	220~240 / 50 / 60 Hz	0.08
HT 2	300 x 600 x 270	355 x 630 x 300	190	9.5	2 x 1.5	220~240 / 50 / 60 Hz	0.07
HT 4	600 x 600 x 270	650 x 630 x 300	190	17.5	2 x 1.5 (Front) 2 x 2 (Rear)	380~415 / 50 / 60 Hz	1.22

Stainless Steel Electrical Contact Toaster



- Self balancing for upper plate.
- Sanded and vetrified cast iron top fusion with splash guards.
- Oil collection tray.
- Easy thermostatically controlled.

Model	Description	Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Working Area	Volt (V) Power (Kw)	Frequency (Hz)	Weight (kg)	Packing Volume (M ³)
CG 11	Single striped	330 x 350 x 250	380 x 460 x 260	260 x 250	220~240 / 2.5	50/60	22	0.05
CG 22	Double striped	620 x 350 x 250	670 x 460 x 260	545 x 250	380~415 / 5.0	50/60	40	0.08
CG 23	Single striped	410 x 350 x 250	460 x 460 x 260	325 x 250	220~240 / 2.5	50/60	27	0.06

Stainless Steel Infra Red Griller with Burner

- Food can be cooked at different temperature by adjusting the shelving at different levels.
- Sleek, elegant design for high grade kitchen.
- Heat resistance glass can stand temperature to 1200°C.
- The coved glass prevent food drops into burner and flame direct contact with food.
- Body : Fully stainless steel, hygienic, and easy to keep clean.
- Each infra-red burners carried with independent control knob.



INFRA 4



INFRA 6



Side View



Front View



Top View



Side View



Front View

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Weight (kg)	Gas Consumption Btu/Hr (Mj/Hr)	Packing Volume (M³)	Number Of Burner
INFRA 4	510 x 520 x 385	630 x 570 x 340	29	32000 (33.9)	0.12	4
INFRA 6	760 x 520 x 385	820 x 630 x 340	40	48000 (50.9)	0.18	6

Stainless Steel Gas BBQ Burner

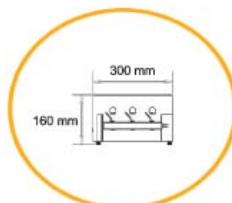


BBQ 001

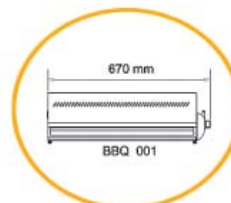


BBQ 002

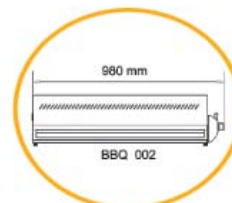
- Stainless steel body.
- Built in grease drip pan.
- Gas burners with independent control knob.
- Ideal for BBQ.



Side View



Front View



Front View

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Weight (kg)	Gas Consumption Btu/Hr (Mj/Hr)	Packing Volume (M³)
BBQ 001	670 x 300 x 160	730 x 350 x 220	8.4	15,000 (15.9)	0.06
BBQ 002	980 x 300 x 160	994 x 310 x 185	12.0	24,000 (25.4)	0.05

Stainless Steel Electrical Deep Fryer

Premier Model



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IEC 60335-2-38:2003



DF 13



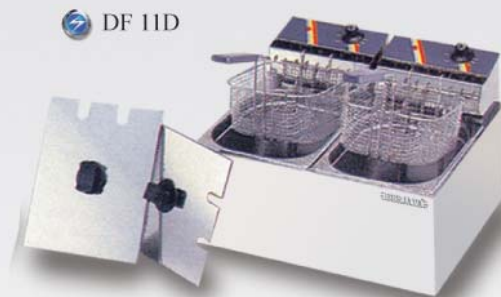
DF 23D



DF 12



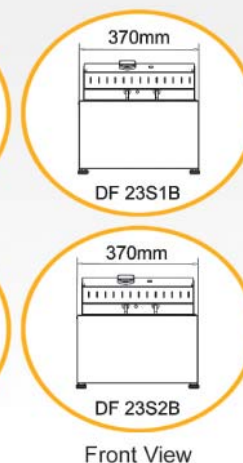
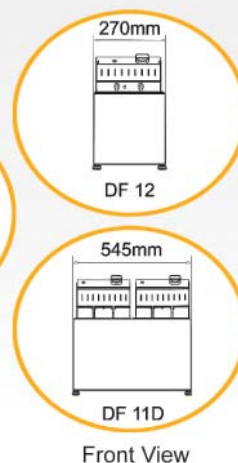
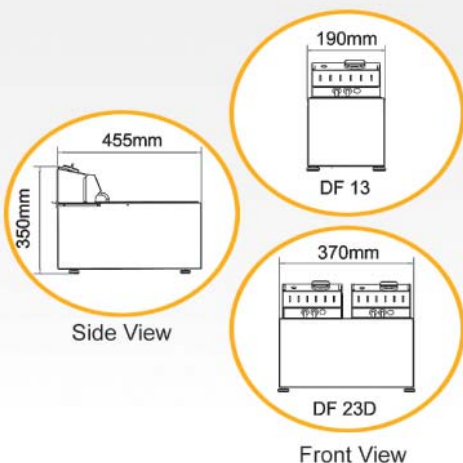
DF 11D



DF 23S1B



DF 23S2B



- Thermostatically controlled to required temperature.
- Flip up control panel for easy cleaning.
- Stainless steel exterior design, hygienic & easy to keep clean.
- Basket with insulated handle hygienic and long lasting.
- Pilot light.
- Stainless steel oil pan (200 mm depth).
- Basket support for dripping (support to control panel).
- Over heat reset switch - prevents over heating.

Model	Pan Capacity (Litres)	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H)	Basket Dimension (L x W x H) (mm)	Weight (kg)	Production (kg/Hr) Thawad Chips	Power (KW)	Packing Volume (M³)	Volts (V/Hz)
DF 13	3	190 x 455 x 350	500 x 240 x 420	145 x 250 x 100	5.5	6	2.4	0.05	220~240 50 / 60
DF 23D	3 x 2	370 x 455 x 350	520 x 425 x 420	145 x 250 x 100	10	12	2 x 2.4	0.09	
DF 12	5	270 x 455 x 350	500 x 325 x 420	220 x 250 x 100	7	11	3.0	0.07	
DF 11D	5 x 2	545 x 455 x 350	605 x 515 x 410	220 x 250 x 100	13	20	2 x 3.0	0.13	
DF 23S1B	8	370 x 455 x 350	520 x 425 x 420	275 x 250 x 100	8	11	3.0	0.06	
DF 23S2B	8	370 x 455 x 350	520 x 425 x 420	145 x 250 x 100	8.5	11	3.0	0.06	

Stainless Steel Electrical Deep Fryer

Deluxe Model



DDF 126



DDF 11D6



DDF 136



DDF 23D6



Side View



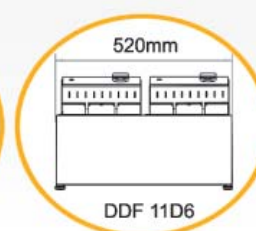
Front View



Front View



Front View



Front View

- Thermostatically controlled to required temperature.
- Flip up control panel for easy cleaning.
- Stainless steel exterior design, hygienic & easy to keep clean.
- Basket with insulated handle hygienic and long lasting.

- Pilot light.
- Stainless steel oil pan (150 mm depth).
- Basket support for dripping (support to oil pan).
- Over heat reset switch - prevents over heating.

Model	Pan Capacity (Litres)	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H)	Basket Dimension (L x W x H) (mm)	Weight (kg)	Production (kg/Hr) Thawed Chips	Power (KW)	Packing Volume (M ³)	Volts (V/Hz)
DDF 136	3	170 x 425 x 240	500 x 240 x 420	145 x 250 x 100	4	6	2.4	0.05	220~240 50/60
DDF 23D6	3 x 2	350 x 425 x 240	520 x 425 x 420	145 x 250 x 100	7.5	12	2 x 2.4	0.10	
DDF 126	5	260 x 425 x 240	500 x 325 x 420	220 x 250 x 100	5	11	3.0	0.07	
DDF 11D6	5 x 2	520 x 425 x 240	580 x 480 x 315	220 x 250 x 100	9	20	2 x 3.0	0.09	

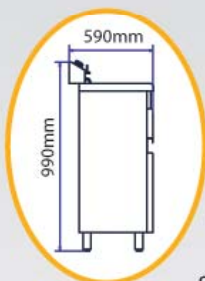
Stainless Steel Electrical Deep Fryer

Table Top



Free Standing

Table Top



Side View



Front View

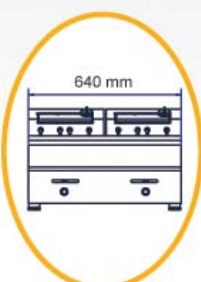
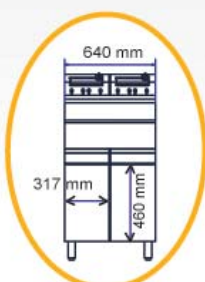


SDF 12



SDF 12D

Free Standing



FSSDF 12



FSSDF 12D

- Thermostatically controlled to required temperature.
- Flip up control panel for easy cleaning.
- Stainless steel exterior design, hygienic & easy to keep clean.
- Basket with insulated handle hygienic and long lasting.
- Pilot light.
- Stainless steel oil pan.
- Basket support for dripping.
- Over heat reset switch - prevents over heating.

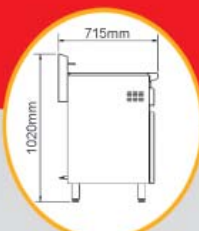
Model	Pan Capacity (Litres)	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H)	Basket Dimension (L x W x H) (mm)	Weight (kg)	Production (kg/Hr) Thawed Chips	Power (KW)	Packing Volume (M³)	Volts (V/Hz)
SDF 12	6	310 x 550 x 440	360 x 630 x 500	200 x 240 x 100	13.5	18	4.15	0.11	380~415/50/60
SDF 12D	6+6	640 x 550 x 440	630 x 690 x 500	200 x 240 x 100	27.0	36	4.15 x 2	0.22	380~415/50/60
FSSDF 12	6	310 x 590 x 990	360 x 650 x 930	200 x 240 x 100	25	27	4.15	0.18	380~415/50/60
FSSDF 12D	6+6	640 x 590 x 990	700 x 650 x 950	200 x 240 x 100	45	43	4.15 x 2	0.41	380~415/50/60

Stainless Steel Gas Deep Fryer

Table Top



Side View



Side View



Front View



Front View

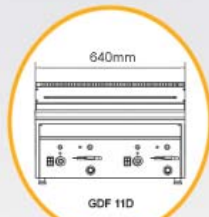


GDF 12



GDF 11D

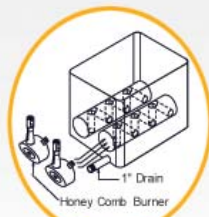
Free Standing



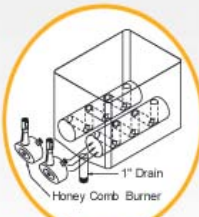
Front View



Front View



Tube-Fire Heating System
for GDF 12 & GDF 11D



Tube-Fire Heating System
for FSGDF 12 & FSGDF 11D



FSGDF 12



FSGDF 11D



Honey Comb Burner



Filtration Basket and Container

- Body - Fully stainless steel constructed body, hygienic and easy to keep clean.
- Chrome plated mesh basket.
- Stainless steel oil pan, stainless steel grid screen and drain pipe.
- Suitable for LPG and NG.
- Airated burner, high thermal efficiency, low carbon monoxide emission.
- Equipped with thermocouple. If fire accidentally goes off, this safety device will automatically cut off gas supply.
- Equipped with high limits safety device. Burner will automatically goes off if oil temperature exceed 230.
- The thermostat control allows us to select our ideal cooking temperature.
- Lock oil cork for safety.
- Burners of 11,000 Btu / 11.6 MJ each.
- Fryer standing model, extra filtration basket and contained.

Model	Pan Capacity (Litres)	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Basket Dimension (L x W x H) (mm)	Weight (kg)	Gas Consumption (Btu/MJ)	Packing Volume (M³)
GDF 12	7	310 x 675 x 460	360 x 730 x 490	220 x 250 x 100	21	22000 (23.3)	0.13
GDF 11D	14	640 x 675 x 460	685 x 710 x 461	220 x 250 x 100	40	44000 (46.6)	0.22
FSGDF 12	7	310 x 715 x 1020	360 x 770 x 1010	220 x 250 x 100	36	22000 (23.3)	0.28
FSGDF 11D	14	640 x 715 x 1020	700 x 770 x 1010	220 x 250 x 100	61	44000 (46.6)	0.50

Stainless Steel Gas Deep Fryer Economic

Free Standing

FSGDF23M-1B



Front View



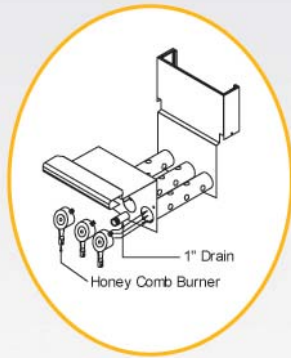
Side View



Top View



Honey Comb Burner



Tube-Fire Heating System

FSGDF23M-2B



- Body – Full stainless steel constructed body, hygienic and easy to keep clean.
- Chrome plated mesh basket.
- Stainless steel grid screen and drain pipe.
- Burner with high thermal efficiency, low carbon monoxide emission.
- Equipment with thermocouple. If fire accidentally goes off, this safety device will automatically cut off gas supply.
- Equipped with high limit safety device. Burner will automatically go off if oil temperature exceed 230°C.
- The thermostat control allows is to select our ideal cooking temperature.
- Suitable for LPG and NG.

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Tank Capacity (Litres)	Basket Dimension (L x W x H) (mm)	Weight (kg)	Consumption (btu/mj)
FSGDF23M-1B	405 x 780 x 1105	460 x 860 x 1080	24	305 x 330 x 135	44	78000 (82.7)
FSGDF23M-2B	405 x 780 x 1105	460 x 860 x 1080	24	156 x 330 x 147	45	78000 (82.7)

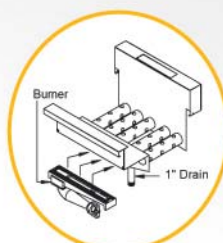
Stainless Steel Tempura Fryer



TF 24



Filtration Basket and Container



Tube-Fire Heating System



FRONT VIEW



SIDE VIEW



TOP VIEW

- Body – Full stainless steel constructed body, hygienic and easy to keep clean.
- Burner with high thermal efficiency, low carbon monoxide emission.
- Equipment with thermocouple. If fire accidentally goes off, this safety device will automatically cut off gas supply.
- Equipped with high limit safety device. Burner will automatically goes off if oil temperature exceed 230°C.
- The thermostat control allows to select our ideal cooking temperature.
- Suitable for LPG and NG.
- Filtration basket and container.
- Side tray provided.

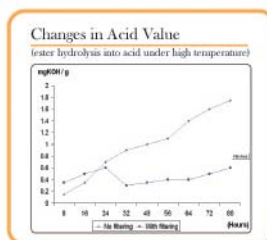
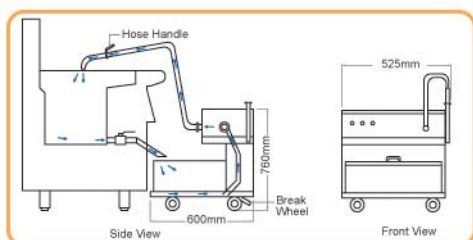
Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Tank Capacity (Litres)	Weight (kg)	Gas Consumption (btu/mj)	Volumn (M3)
TF 24	550 x 600 x 1070	600 x 660 x 1020	24	45	30000 (31.8)	0.4

Edible Oil Filtration System

- Stainless steel body.
- Portable design, easy to operate, safe and reliable.
- Effective prolonging the shelf time of fried food.
- Effective prolonging the service time of frying oil, thus cut down running cost.
- Filter paper, 1 sheet per replacement.
- Filter powder, 0.1kg per replacement.
- Heat insulated hose handle.
- Rear wheels brake for safety.
- Options : Filter Paper - 100 sheets/box
Filter Powder - 10kgs/box

Installation

The best temperature for oil filtering is above 120°C.
(between 120°C to 180°C)



EOFS25



Model	Product Dimension (L x W x H) mm	Packing Dimension (L x W x H) mm	Rated Flow (litres/min) at 180°C (Fresh Oil)	Filtering Area (m2)	Power (kw)	Weight (kg)	Volt / Freq (V / Hz)	Packing Volume (m3)
EOFS25	525 x 600 x 760	640 x 600 x 800	25	0.20	0.55	50	220~240 / 50	0.31

Stainless Steel Hot Food Display

Berjaya Hot Food Display Enhance Safety, Efficiency And Reliability.



HFD24-65

HFD24-100



HFD25-65

HFD25-100



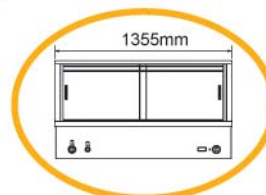
- Stainless steel netting sliding door.
- Toughed curved glass, giving full view display.
- Overhead heating and illuminated by fluorescent lamp.
- Removable cross bar.
- 30°C ~ 110°C thermostat control for wet operation with thermometer reading.
- alternative choice for 65mm or 100mm food pan.

HFD24

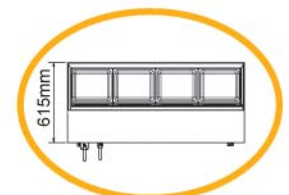
HFD25



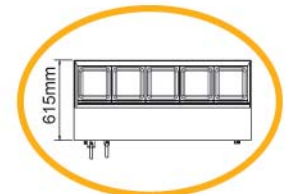
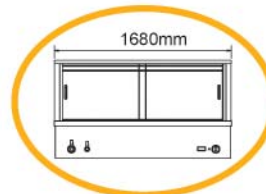
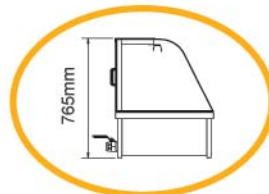
Side View



Front View



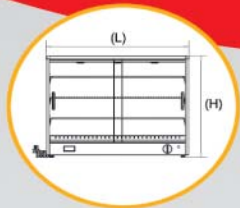
Top View



Model	Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Capacity	Power Heater (w)	Volt / Freq (V / Hz)	Thermostat (°C)	Amp	Weight (kg)	Packing Volume (M³)
HFD24-65	1355 x 615 x 765	1500 x 795 x 940	8 x FP½ - 2.5 Foodpan	2530	220-240, 50/60	30 – 110	11	73	1.12
HFD24-100	1355 x 615 x 765	1500 x 795 x 940	8 x FP½ - 4 Foodpan	2530	220~240, 50/60	30 - 110	11	74	1.12
HFD25-65	1680 x 615 x 765	1830 x 795 x 940	10 x FP½ - 2.5 Foodpan	2540	220-240, 50/60	30 – 110	11	87	1.37
HFD25-100	1680 x 615 x 765	1830 x 795 x 940	10 x FP½ - 4 Foodpan	2540	220-240, 50/60	30 – 110	11	89	1.37



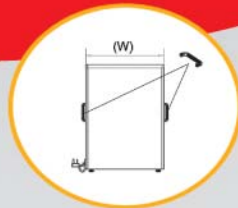
Stainless Steel Electrical Food Warmer with Thermometer



Side View



Front View



Front View

NFW 50-2



- Full view tempered glass doors (removable for cleaning)
- Stay cool handles.
- Even heat distribution over entire cabinet.
- Can be used for food or plate warming.
- Easy thermostatically controlled.

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Weight (kg)	Vol (M³)	Level Of Shelvings	Normal Amps (A)	Total Load (w)
NFW35-1	560 x (360 + 43) x 515	620 x 420 x 585	19	0.15	3	3.7	860
NFW35-2	560 x (360 + 86) x 515	620 x 420 x 585	20	0.15	3	3.7	860
NFW40-1	560 x (360 + 43) x 724	620 x 420 x 815	24	0.21	5	3.7	860
NFW40-2	560 x (360 + 86) x 724	620 x 420 x 815	25	0.21	5	3.7	860
NFW45-1	800 x (360 + 43) x 515	875 x 420 x 585	24	0.21	3	5.0	1160
NFW45-2	800 x (360 + 86) x 515	875 x 420 x 585	25	0.21	3	5.0	1160
NFW50-1	800 x (360 + 43) x 724	860 x 420 x 820	34	0.30	5	5.0	1160
NFW50-2	800 x (360 + 86) x 724	860 x 420 x 820	35	0.30	5	5.0	1160
NFW55-1	997 x (495 + 43) x 617	1055 x 555 x 690	43	0.40	3	6.9	1590
NFW55-2	997 x (495 + 86) x 617	1055 x 555 x 690	44	0.40	3	6.9	1590

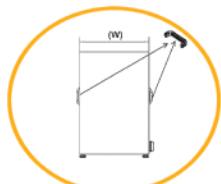
Note:- • 1 Means One Side Sliding Door. • 2 Means Two Side Sliding Door.

Stainless Steel Electrical Food Warmer

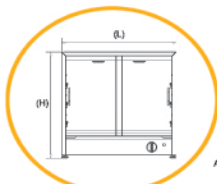
- Full view tempered glass doors (removable for cleaning)
- Stay cool handles.
- Even heat distribution over entire cabinet.
- Can be used for food or plate warming.
- Easy thermostatically controlled.



FW 35



Side View



Front View

Approved from Standard and Industrial Research Institute of Malaysia (2003 EL0576)



IEC
Manufactured to comply with International Safety Standards
IEC = International Electrical Commission
IEC 335-1
IEC 60335-2-49:1999

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Weight (kg)	Vol (M³)	Level Of Shelvings	Normal Amps (A)	Total Load (w)
FW 35	557 x (337 + 84) x 515	615 x 395 x 580	18	0.14	3	3.5	810
FW 40	557 x (362 + 84) x 720	615 x 420 x 815	24	0.21	5	4.6	1060
FW 45	797 x (337 + 84) x 515	855 x 395 x 585	23	0.20	3	4.6	1060
FW 50	797 x (362 + 84) x 720	855 x 420 x 810	32	0.29	5	6.8	1560
FW 55	1000 x (501 + 84) x 620	1060 x 560 x 690	40	0.41	3	6.9	1590

Stainless Steel Electrical Pie Warmer

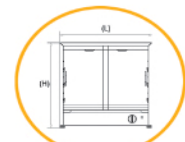
FW-5G



- Full view glass doors (removable for cleaning)
- Stay Cool handles
- Even heat distribution over entire cabinet
- Can be used for food warming
- Easy thermostatically controlled
- 5 sides clear glass and internal light creates impulse sales.



Side View



Front View

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Weight (kg)
FW-5G	600 x (398 + 37) x 540	670 x 485 x 610	23

Vol (M³)	Level Of Shelvings	Normal Amps (A)	Total Load (w)
0.082	3	3.5	810

Stainless Steel Electrical Display Warmer



- Body - Stainless steel and tempered glass construction with chrome plated wire shelf.
- 4 sides clear glass with front curved glass and internal light for excellent presentation.
- Even heat distribution over entire cabinet by ventilating hot air.
- Easy thermostatically controlled.



Side View



Front View



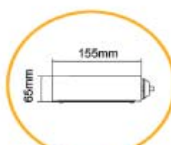
Front View



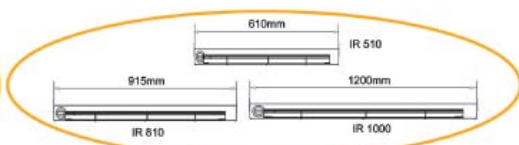
DW 311

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Capacity Foodpan	Weight (kg)	Power		Volt / Freq (V / Hz)	Temperature (°C)	Packing Volume (M ³)
					Heater (W)	Blower (W)			
DW 211	760 x 750 x 530	840 x 813 x 610	2 full size (65mm Dept)	48	2200	35 / 37	220~240, 50 / 60	30 ~ 90	0.42
DW 311	1095 x 750 x 530	1200 x 830 x 610	3 full size (65mm Dept)	64	2900	35 / 37	220~240, 50 / 60	30 ~ 90	0.61

Stainless Steel Infra Red Heating Lamp



Side View



Front View

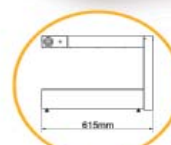
- Aluminium housing.
- Tubular metal sheathed infra-red heating element.

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Power (w)	Weight (kg)	Packing Volume (M ³)
IR 510	610 x 155 x 65	653 x 210 x 75	510	3	0.01
IR 810	915 x 155 x 65	933 x 210 x 75	810	4	0.01
IR 1000	1200 x 155 x 65	1233 x 210 x 75	1000	5	0.02

Stainless Steel Mini Infra-Red Food Warmer



MIR 11



Side View

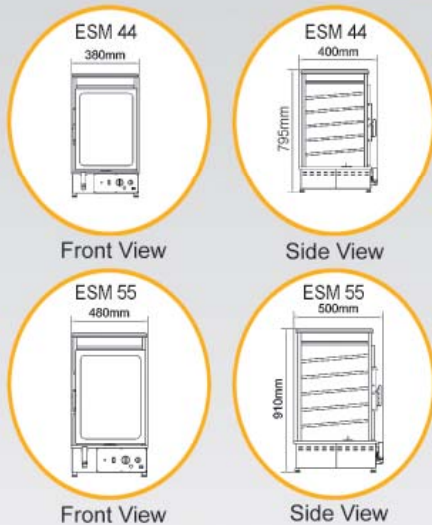


Front View

- Mini infra-red foodwarmer keep all hot food at optimum serving temperature.

Model	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Power (w)	Weight (kg)	Packing Volume (M ³)
MIR 11	615 x 335 x 420	657 x 380 x 257	510	6.5	0.06

Stainless Steel Electrical Steam Machine (Electrical Pao Steamer)



ESM 44



ESM 55

- Attractive functional units with internal light to display and enable you to serve hot, delicious pao, buns, tim sum ... quickly & efficiently.
- Easy to clean & thermostatically controlled.
- Full view glass windows.
- Multiple safety devices with clear instructions for easy operation (i.e. water level sensor, timer etc.)
- Strong steam capacity to maintain freshness and taste of food for a long period.

Model	Dimension Top (L x W x H) (mm)	Dimension Base (L x W x H) (mm)	Machine Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Power (w)	Volt / Freq (V / Hz)	Weight (kg)	Packing Volume (M ³)
ESM 44	350 x 385 x 605	380 x 400 x 170	380 x 400 x 795	510 x 510 x 905	1130	220~240, 50 / 60	30	0.24
ESM 55	450 x 485 x 713	480 x 500 x 170	480 x 500 x 905	620 x 620 x 975	1130	220~240, 50 / 60	44	0.37

Stainless Steel Gas Steam Machine (Gas Pao Steamer)

- Attractive functional units with internal light to display and enable you to serve hot, delicious pao, buns, tim sum ... quickly & efficiently.
- Easy to clean & thermostatically controlled.
- Full view glass windows.
- Multiple safety devices with clear instructions for easy operation (i.e. water level sensor, timer etc.)
- Strong steam capacity to maintain freshness and taste of food for a long period.

ESM 66



Model	Machine Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Water Storage Tank (litres)	Capacity	Burner (LPG)	Volt / Freq (V / Hz)	Weight (kg)	Packing Volume (M ³)
ESM 66	640 x 650 x 1590	665 x 674 x 1600	30	180 pcs (6 rack)	E 50	220~240, 50/60	60	0.67

 ECS 46SSC



Side View

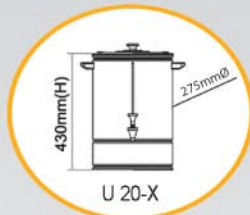


Front View

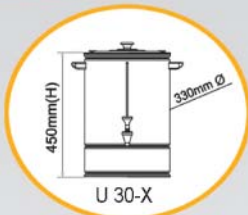


- Elegant design.
- Polished stainless steel body, welded construction which ensures a long service life under all types of operating environments.
- Durable sight tube for safety.
- Thermostatically controlled.
- Insulated handles.
- Stainless steel cover.

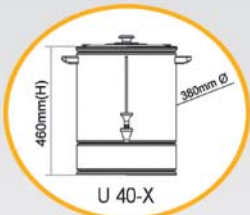
Stainless Steel Water Container



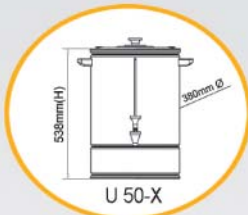
Front View



Front View



Front View



Front View

- Durable sight tube.
- Ventilated cover.
- Insulated handle.
- Polished stainless steel body.
- Brass faucet.
- All welded construction.

Model	Capacity (Litres)	No. of Cups	Dimension (H x Ø) (mm)	Packing Dimension (L x H x H) (mm)	Weight (Kg)	Packing Volume (M³)
U 20 - X	20	90	430 x 275	330 x 330 x 460	5.3	0.05
U 30 - X	30	140	450 x 330	360 x 360 x 500	5.9	0.06
U 40 - X	40	190	460 x 380	410 x 410 x 510	7	0.09
U 50 - X	50	240	538 x 380	410 x 410 x 565	8	0.10



U 20-X



U 30-X



U 40-X

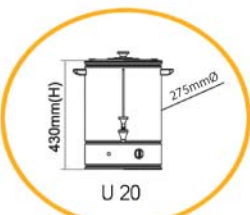


U 50-X

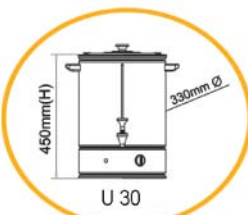


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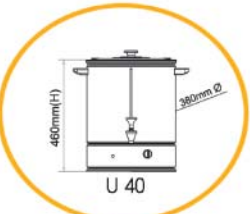
IEC
Manufactured to comply with International Safety Standards
IEC = International Electrical Commission
IEC 335-1
IEC 60335-2-75:2003



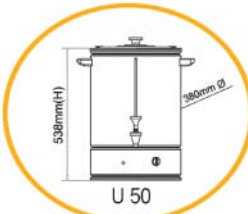
Front View



Front View



Front View



Front View

- Durable sight tube.
- Ventilated cover.
- Insulated handle.
- Polished stainless steel body.
- Brass faucet.
- Pilot light.
- All welded construction.
- Thermostatically controlled.

Model	Capacity (Litres)	No. of Cups	Dimension (H x Ø) (mm)	Watt (w)	Volts / Freq (V / Hz)	Packing Dimension (L x W x H) (mm)	Weight (Kg)	Packing Volume (M³)
U 20	20	90	430 x 275	3000	220~240/50/60	330 x 330 x 460	5.3	0.05
U 30	30	140	450 x 330	3000	220~240/50/60	360 x 360 x 500	5.9	0.06
U 40	40	190	460 x 380	3000	220~240/50/60	410 x 410 x 510	7	0.09
U 50	50	240	538 x 380	3000	220~240/50/60	410 x 410 x 565	8	0.10



U 20



U 30



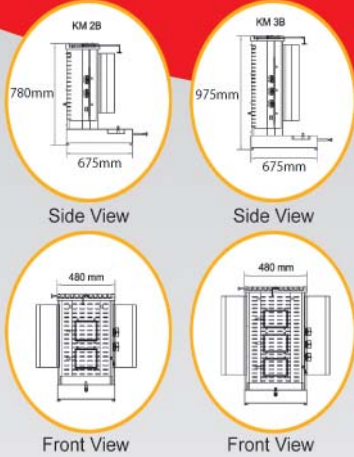
U 40



U 50

Stainless Steel Kebab Machine (Shawerma Griller)

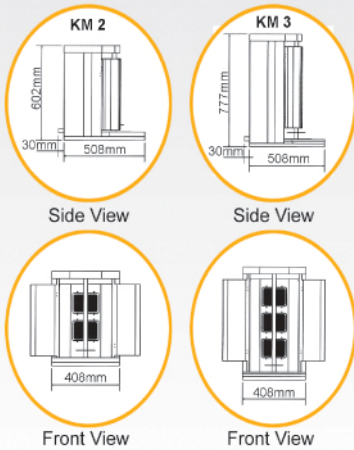
Gas Operated Automatic



- Stainless steel body.
- Large drip tray for easy cleaning.
- Motorised spinning.
- Burner has security thermocouple which cuts off gas flow automatically when flame goes out.
- Easy to operate gas valve control.
- Adjustable heat control by side buttons.
- Lower gas consumption.
- Fitted with 2 to 3 gas burners which can be regulated individually.
- Automatic operating mechanism.

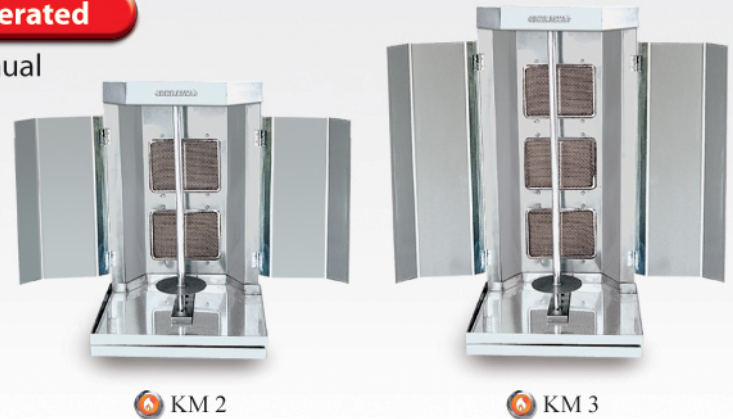


Model	Gas Consumption (Btu / Hr) (MJ / Hr)	Volt / Freq (V / Hz)	Capacity (kg of meat)	Weight (kg)	Product Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Packing Volume (m³)
KM 2B	16,000 (17)	220~240 , 50 / 60	15 ~ 20	29	480 x 675 x 780	540 x 655 x 780	0.28
KM 3B	24,000 (25.4)	220~240 , 50 / 60	20 ~ 30	33	480 x 675 x 975	540 x 655 x 970	0.34



- Stainless steel body.
- Manual spinning.
- Lower gas consumption.
- Fitted with 2 or 3 gas burner which can be regulated individually.

Gas Operated Manual

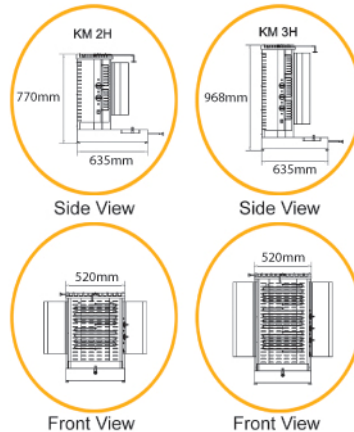


Model	Gas Consumption (Btu / Hr) (MJ / Hr)	Capacity (kg of meat)	Weight (kg)	Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Operation Mechanism	Packing Volume (M³)
KM 2	16,000 (17)	15 ~ 20	19	408 x 508 + 30 x 602	655 x 540 x 780	Manual	0.28
KM 3	24,000 (25.4)	20 ~ 30	23	408 x 508 + 30 x 777	655 x 540 x 970	Manual	0.34

Stainless Steel Kebab Machine (Shawerma Griller)

Electrical Operated

Automatic



- Stainless steel body.
- Large drip tray for easy cleaning.
- Motorised spinning.
- Fitted with 2 or 3 armoured heating elements, separately controlled.
- All heating elements are fitted with heat reflector for efficient heating.
- Automatic operating mechanism.



Model	Power (kw)	Volt (V) Freq (Hz)	Capacity (kg of meat)	Weight (kg)	Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Packing Volume (M³)
KM 2H	5.0	380~415 50 / 60	15 ~ 20	29	520 x 635 x 770	540 x 655 x 780	0.28
KM 3H	7.5	380~415 50 / 60	20 ~ 30	33	520 x 635 x 968	540 x 655 x 977	0.34

Stainless Steel Electrical Salamanda



Side View



Front View

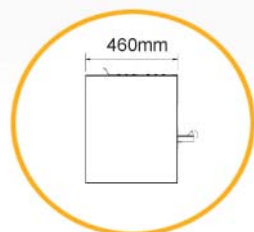


E-SALA 11

- Stainless steel construction
- Large capacity griller and warmer.
- Top element with thermostat controls to adjust the intensity of heat.
- Removable oil drips pan for easy cleaning
- Pilot light to indicate element is on.
- Ideal for heating, baking and gratinating, cooking pizza, sandwiches, cake and etc.
- Equipped with a chromed plated heavy duty rack, with 3 shelf position.
- Rack equipped with positive safety stop for pull out position.
- Can be wall mounted. (wall brackets not inclusive)

MODEL	PRODUCT DIMENSION (L x W x H) (mm)	PACKING DIMENSION (L x W x H) (mm)	RATED VOLTAGE (V)	RATED WATTAGE (W)	FREQUENCY (Hz)	WEIGHT (kgs)	RACK AREA (M2)	PACKING VOLUME (M3)
E-SALA 11	710 x 360 x 370	750 x 450 x 490	220~240	3000	50 / 60	18	0.26	0.165

Stainless Steel Gas Salamanda



Side View



SALA 11N

Front View



SALA 11N



SALA 22N

- Stainless steel front and sides
- Gas-fired infra-red burner provides instant, even heating.
- Adjustable gas valves and continuous pilot for instant ignition.
- Equipped with a chrome plated heavy duty rack, with 3 shelf position, rolls out a full 260mm for easy loading and unloading.
- Full width drip pan can be easily removed for cleaning.
- Can be wall or counter mounted.
- Can be wall mounted. (wall brackets not inclusive)



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SALA 22N

Front View

MODEL	PRODUCT DIMENSION (L x W x H) (mm)	PACKING DIMENSION (L x W x H) (mm)	NO. OF BURNER	WEIGHT (kgs)	GAS CONSUMPTION (Btu / MJ)	RACK AREA (M2)	PACKING VOLUMEN (M3)
SALA 11N	640 x 460 x 525	700 x 650 x 600	1	40	22000	0.15	0.273
SALA 22N	945 x 460 x 525	1000 x 650 x 600	1	53	38500	0.24	0.39

Stainless Steel Mini Bain Marie Counter With Food Tray

IEC
Manufactured to comply with
International Safety Standards
IEC = International
Electrical Commission
IEC 335-1
IEC 60335-2-38:2003



BMC 4 (WC)
With Cover



BMC 5



BMC 4



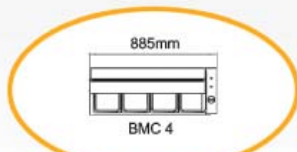
BMC 6



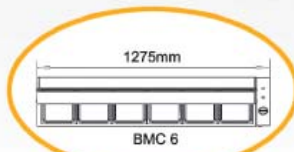
Side View



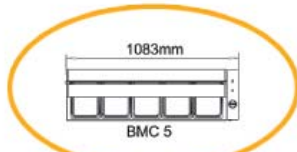
BMC 8



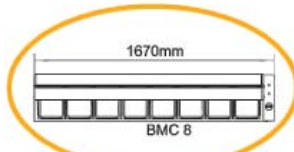
Front View



Front View



Front View



Front View

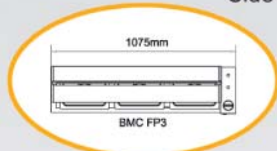
- Attractive functional units with sneeze guard and maintain foods at serving temperature.
- Made of stainless steel & easy thermostatically controlled.

Model	No. of Food Tray	Size of Food Tray (L x W x H)	Machine Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Power (w)	Volts / Freq (V / Hz)	Weight (kg)	Option	Packing Volume (M ³)
BMC 4	4	300 x 190 x 40	885 x 330 x 270	940 x 380 x 190	1000	220~240, 50 / 60	12	without cover	0.07
BMC 5	5	300 x 190 x 40	1083 x 330 x 270	1133 x 380 x 190	1200	220~240, 50 / 60	13.5	without cover	0.08
BMC 6	6	300 x 190 x 40	1275 x 330 x 270	1325 x 380 x 190	1400	220~240, 50 / 60	16	without cover	0.10
BMC 8	8	300 x 190 x 40	1670 x 330 x 270	1770 x 380 x 190	1600	220~240, 50 / 60	21	without cover	0.13
BMC 4WC	4	300 x 190 x 40	885 x 330 x 270	940 x 380 x 190	1000	220~240, 50 / 60	14	with cover	0.07
BMC 5WC	5	300 x 190 x 40	1083 x 330 x 270	1133 x 380 x 190	1200	220~240, 50 / 60	16.6	with cover	0.8
BMC 6WC	6	300 x 190 x 40	1275 x 330 x 270	1325 x 380 x 190	1400	220~240, 50 / 60	19.6	with cover	0.10
BMC 8WC	8	300 x 190 x 40	1670 x 330 x 270	1770 x 380 x 190	1600	220~240, 50 / 60	25.3	with cover	0.13

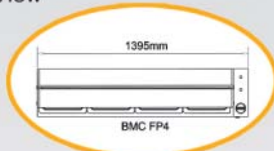
Stainless Steel Mini Bain Marie Counter with Foodpans



Side View



Front View



Front View

- Attractive functional units with sneeze guard and maintain foods at serving temperature.
- Made of stainless steel & easy thermostatically controlled.



BMC FP3-WC
• With Cover



BMC FP4
• Without Cover

Model	No. of Food Tray	Size of Food Tray (L x W x H)	Machine Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Wat (w)	Volts / Freq (V / Hz)	Weight (kg)	Option	Packing Volume (M ³)
BMC FP 3	3	320 x 265 x 65	1075 x 295 x 290	1125 x 345 x 200	1200	220 ~ 240, 50 / 60	13	without cover	0.08
BMC FP 4	4	320 x 265 x 65	1395 x 295 x 290	1445 x 345 x 200	1400	220 ~ 240, 50 / 60	16	without cover	0.10
BMC FP 3-WC	3	320 x 265 x 65	1075 x 295 x 290	1125 x 345 x 200	1200	220 ~ 240, 50 / 60	14	with cover	0.08
BMC FP 4-WC	4	320 x 265 x 65	1395 x 295 x 290	1445 x 345 x 200	1400	220 ~ 240, 50 / 60	18	with cover	0.10

Stainless Steel Electrical Bain Marie

Free Standing



- Made of stainless steel & easy thermostatically controlled.
- Supply without foodpan.

BM 4

Model	No. of Food Tray	Machine Dimension (L x W x H) (mm)	Wattage (w)	Volts / Freq (V / Hz)	Weight (kg)
BM 3	3 full size or 6 half size	1220 x 760 x 840	2500	220~240, 50 / 60	38
BM 4	4 full size or 8 half size	1525 x 760 x 840	2500	220~240, 50 / 60	45
BM 5	5 full size or 10 half size	1830 x 760 x 840	2500	220~240, 50 / 60	51
BM 6	6 full size or 12 half size	2135 x 760 x 840	2500	220~240, 50 / 60	58
BM 15	15 half size	1830 x 965 x 840	3000	220~240, 50 / 60	61
BM 18	18 half size	2135 x 965 x 840	3000	220~240, 50 / 60	69
BM 21	21 half size	2440 x 965 x 840	3000	220~240, 50 / 60	77

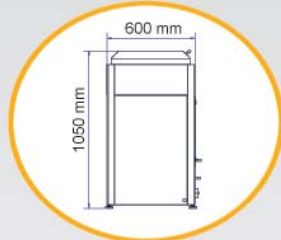
Stainless Steel Gas Rotisseries



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Side View



Front View

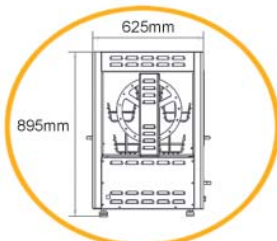
- Stainless steel body.
- Unique convection heating system and direct infrared radiation.
- large glass doors provide customers optimum view of appealing turning browning chicken.



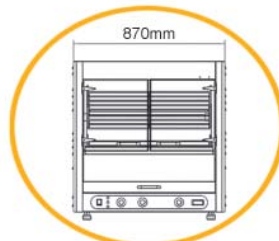
GR 001

Model	Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Each Burner Capacity (Btu / MJ)	Volts / Freq (V / Hz)	Weight (kg)	No. of Burner	Packing Volume (M ³)
GR 001	850 x 600 x 1050	975 x 720 x 1105	20,000 (21.2)	220~240, 50 / 60	106	1	0.78

Stainless Steel Electrical Rotisseries



Side View



Front View

- Interior lighting.
- 2 armoured heating elements in the lower part and infra-red quartz in the upper part.
- Inside is completely removable for easy cleaning.
- Easy thermostatically controlled.
- Spit and basket interchangeable.



ER 001

Model	Dimension (L x W x H) (mm)	Packing Dimension (L x W x H) (mm)	Capacity	Power (kw)	Weight (kg)	Volts / Freq (V / Hz)	Packing Volume (M ³)
ER 001	870 x 625 x 895	925 x 785 x 970	20 ~ 25 poultry	13.7	88	380~415 , 50 / 60	0.7

Stainless Steel Gas Tilting Kettle



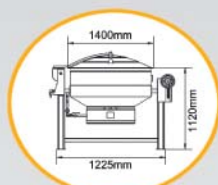
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Side View



Front View



Top View



TK43CW

The gas tilting kettle is designed for you to fry, boil, grill, simmer and braise big quantity of dishes without problems of handing extra utensils.

- Elegant design.
- Manual tilting by manual wheel.
- Body and cover - Fully stainless steel constructed, hygienic and easy to clean.
- Cover with phenolic heat insulated handle.
- Cast iron wok.
- E60 burner.

Model	Wok Capacity (Litres)	Wok Dimension (Ø x H) (mm)	Gas Consumption (Btu / MJ)	Product Dimension (L x W x H) (mm)	Weight (kg)	Type
TK43CW	180	880 x 360	90,000 (95.5)	1400 x 880 x 1120	150	Cast iron wok
TK43SW	180	880 x 360	90,000 (95.5)	1400 x 880 x 1120	160	Stainless Steel Wok

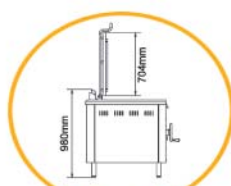
Stainless Steel Gas Tilting Pan



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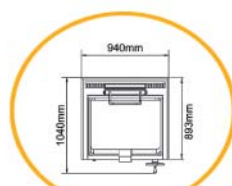
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Side View



Front View



Top View



TP3237

The gas tilting kettle is designed for you to fry, boil, grill, simmer and braise big quantity of dishes without problems of handing extra utensils.

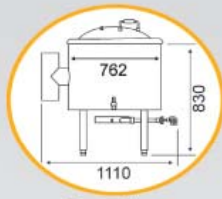
- Elegant design.
- Manual tilting by manual wheel.
- Body and cover - Fully stainless steel constructed, hygienic and easy to clean.
- Stainless steel pan.
- Two H cast iron burners.
- Piezo ignitor system for easy lighting and thermocouple safety device.

Model	Pan Capacity (Litres)	Pan Dimension (L x W x H) (mm)	Gas Consumption	Product Dimension (L x W x H) (mm)	Weight (kg)
TP3237	80	740 x 600 x 200	52,000 / 55	940 x 1040 x 980	154

Gas Stainless Steel Boiling Pan



Side View



Front View



Top View

This boiling pan is designed for boiling water and beverages. It can also cook rice with the basket.

- Elegant design
- Body - External and internal, fully 304 stainless steel constructed, hygienic and easy to keep clean.
- Cover - Aluminium with phenolic heat insulated handle.
- Cast iron standard ring burner.

*Note:- Model BP30 : No basket
Model BP30WB : with basket*



Options:- Stainless steel basket for rice cooking



Model	Internal Capacity (Litres)	Internal Dimension (Ø x Depth) (mm)	Gas Consumption (Btu)	Machine Dimension (Ø x H) (mm)	Basket Dimension (Ø x H) (mm)	Weight (kg)
BP30	110	530 x 530	59,500	1110 x 960	-	56
BP30WB	110	530 x 530	59,500	1110 x 960	460 x 450	60

Gas Stainless Steel Kwali Cooker



Side View



Front View



Top View

The gas kwali cooker is designed for you to fry, boil, grill, simmer and braise big quantity of dishes without problems of handling extra utensils.

- Elegant design.
- Body - External fully 304 stainless steel constructed, hygienic and easy to keep clean
- Cover - Aluminium with phenolic heat insulated handle.
- Cast iron wok.
- Cast iron standard ring burner.



Model	Wok Capacity (Litres)	Wok Dimension (Ø x Depth) (mm)	Gas Consumption	Machine Dimension (Ø x Depth) (mm)	Weight (kg)
KC24	20	610 x 160	59,000	930 x 920	44
KC36	80	915 x 250	59,000	1230 x 920	60
KC48	200	1220 x 360	110,000	1500 x 920	137

Stainless Steel Charcoal Lamb Roaster

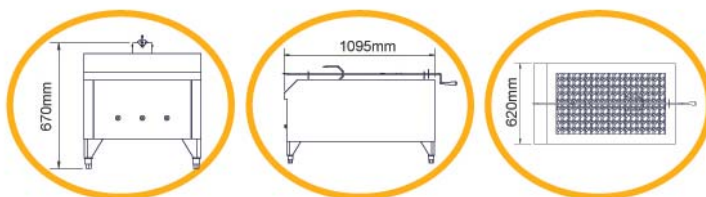


- Stainless steel body, spits and netting
- Use charcoal
- Meat can be cooked at different temperature by adjusting to different heights
- Removable oil drip pans
- Spits manually rotate

Model	Diemnsion (L x W x H) (mm)	Weight (kg)	Packing Volume (M³)
LR-47	1230 x 765 x 760	70	0.7



Stainless Steel Gas Meat Griller With Char Rock



- Stainless steel body and stainless steel spits.
- 4 walls with insulating bricks
- Gas burner with independent control knob
- Burner of 3000 btu / 31.8 MJ each
- The char rocks retain heat to minimize recovery time during peak hour
- Spits manually rotate

Model	Dimension (L x W x H) (mm)	Gas Consumption (Btu/MJ)	Number of Burner	Weight (kg)	Packing Volumn (M³)
MG43	1095 x 620 x 670	90,000 (95.4)	3	177	0.46



Stainless Steel Duck Roaster without Hanger



Charcoal Stove



Gas (High Pressure)



Model	Charcoal	Gas	Dimension (H x Ø) (mm)
A-C27	Small		1270 x 685
A-C33	Large		1525 x 840
A-G27		Small	1270 x 685
A-G33		Large	1525 x 840

Charcoal Stove

Model	Dimension (H x Ø) (mm)
CS	300 x 320

Stainless Steel Duck Roaster with Hanger



Charcoal Stove



Gas (High Pressure)



Model	Charcoal	Gas	Dimension (H x Ø) (mm)
A-HC27	Small		1270 x 685
A-HC33	Large		1525 x 840
A-HG27		Small	1270 x 685
A-HG33		Large	1525 x 840

Charcoal Stove

Model	Dimension (H x Ø) (mm)
CS	300 x 320

Stainless Steel Coconut Milk Machine

- Stainless steel body and parts.
- Easy to operate and time saving.
- Hygienic.
- Fast and efficient way to extract the coconut milk.

Model	Motor Power	Capacity (kg / Hr)	Dimension (L x W x H) (mm)	Volt / Freq (V / Hz)	Weight (kg)
CMM001	1Hp	14	1040 x 550 x 1010	220~240 50	123



Stainless Steel Q-Up Stand / Velvet Rope



Model	Description	Dimension (High) (mm)
CKE 53 ①	Stainless Steel Q-Up Stand	935
VR-B ② VR-M	Velvet Rope	1520

* Colour : Deep Blue (VR-B) / Maroon (VR-M)

Stainless Steel Big Ashtray Bin



Model	Dimension (H x Ø) (mm)	Weight (kg)
CKE 56	575 x 250	3

Stainless Steel 2 Tiers Round Service Trolley



Model	Dimension (H x Ø) (mm)	Weight (kg)
RST-2	665 x 430	6

Stainless Steel Foodpan Cover



Full Size Food Pan	
Model	Dimension (L x W x D) (mm)
FP 1/1-2.5	530 x 325 x 65
FP 1/1-4	530 x 325 x 100
FP 1/1-6	530 x 325 x 150
FP 1/1-8	530 x 325 x 205
Half Size Food Pan	
Model	Dimension (L x W x D) (mm)
FP 1/2-2.5	325 x 265 x 65
FP 1/2-4	325 x 265 x 100
FP 1/2-6	325 x 265 x 150
FP 1/2-8	325 x 265 x 205
Third Size Food Pan	
Model	Dimension (L x W x D) (mm)
FP 1/3-2.5	325 x 176 x 65
FP 1/3-4	325 x 176 x 100
FP 1/3-6	325 x 176 x 150

Quarter Size Food Pan	
Model	Dimension (L x W x D) (mm)
FP 1/4-2.5	265 x 162 x 65
FP 1/4-4	265 x 162 x 100
FP 1/4-6	265 x 162 x 150
Sixth Size Food Pan	
Model	Dimension (L x W x D) (mm)
FP 1/6-2.5	176 x 162 x 65
FP 1/6-4	176 x 162 x 100
FP 1/6-6	176 x 162 x 150
Ninth Size Food Pan	
Model	Dimension (L x W x D) (mm)
FP 1/9-2.5	176 x 108 x 65
FP 1/9-4	176 x 108 x 100
FP 1/9-6	176 x 108 x 150

Stainless Steel Foodpan



Model	FP11C	FP12C	FP13C	FP14C	FP16C	FP19C
Size	Full	Half	Third	Quarter	Sixth	Ninth

Stainless Steel Cake Pan



Model	Dimension (L x W x D) (mm)
CP 1120	530 x 325 x 20
CP 2120	650 x 530 x 20

Aluminium Baffle Grease Filter

With Hanger



Model	Dimension (L x W x D) (mm)
AF-A	500 x 500 x 45
AF-B	500 x 500 x 45

Without Hanger



Knock Down Single Bowl Sink Table (Left)



Model	Dimension (W x L x H) (mm)
SBS-KDL 100	1000 x 580 x 870

Stainless Steel Adjustable Shelvings



Model S/S Perforated	Model S/s Non Perforated	Post Dimension (L x W x H) (mm)
2048P	2048NP	1200 x 510 x 1800
2060P	2060NP	1525 x 510 x 1800
2072P	2072NP	1830 x 510 x 1830

Knock Down Stainless Steel Trolley



3 TIERS			
Model	T37540	T38545	T39550
Dimension (L x W x H) (mm)	750 x 400 x 835	850 x 450 x 900	950 x 500 x 950
2 TIERS			
Model	T27540	T28545	T29550
Dimension (L x W x H) (mm)	750 x 400 x 835	850 x 450 x 900	950 x 500 x 950

Knock Down Stainless Steel Cooling Rack



Model	CR1000	CR1735
Dimension (L x W x H) (mm)	380 x 550 x 1000	380 x 550 x 1735

Knock Down Stainless Steel Worktables

NO BACKSPLASH, WITHOUT UNDERSHELF

Model	WT2424NBU	WT2430NBU
Dimension (L x W x H) (mm)	600 x 600 x 860	760 x 600 x 860
Model	WT2436NBU	WT2448NBU
Dimension (L x W x H) (mm)	910 x 600 x 860	1220 x 600 x 860
Model	WT2460NBU	WT2472NBU
Dimension (L x W x H) (mm)	1525 x 600 x 860	1830 x 600 x 860

NO BACKSPLASH, WITH UNDERSHELF

Model	WT2424NBWU	WT2430NBWU
Dimension (L x W x H) (mm)	600 x 600 x 860	760 x 600 x 860
Model	WT2436NBWU	WT2448NBWU
Dimension (L x W x H) (mm)	910 x 600 x 860	1220 x 600 x 860
Model	WT2460NBWU	WT2472NBWU
Dimension (L x W x H) (mm)	1525 x 600 x 860	1830 x 600 x 860

WITH BACKSPLASH, NO UNDERSHELF

Model	WT2424WBNU	WT2430WBNU
Dimension (L x W x H) (mm)	600 x 600 x 860	760 x 600 x 860
Model	WT2436WBNU	WT2448WBNU
Dimension (L x W x H) (mm)	910 x 600 x 860	1220 x 600 x 860
Model	WT2460WBNU	WT2472WBNU
Dimension (L x W x H) (mm)	1525 x 600 x 860	1830 x 600 x 860

WITH BACKSPLASH, WITH UNDERSHELF

Model	WT2424WBWU	WT2430WBWU
Dimension (L x W x H) (mm)	600 x 600 x 860	760 x 600 x 860
Model	WT2436WBWU	WT2448WBWU
Dimension (L x W x H) (mm)	910 x 600 x 860	1220 x 600 x 860
Model	WT2460WBWU	WT2472WBWU
Dimension (L x W x H) (mm)	1525 x 600 x 860	1830 x 600 x 860



- Without backsplash
- Without undershelf



- With backsplash
- With undershelf

Knock Down Stainless Steel Bowl Sink Table



* BOWL DIMENSION

Table Width 600mm = 410 x 410 x 310mm

Table Width 760mm = 458 x 458 x 310mm

Drawing	Description	Model	Fully Build-up Dimension (L x W H) (mm)	Packing Dimension (L x W H) (mm)	Model	Fully Build-up Dimension (L x W H) (mm)	Packing Dimension
	Single Bowl Sink Table	SBS-28 KD7	710 x 760 x 860	710 x 760 x 430	SBS-28 KD6	710 x 600 x 860	710 x 600 x 430
	Single Bowl Sink Table (Left)	SBS-48L KD7	1220 x 760 x 860	1220 x 760 x 430	SBS-48L KD6	1220 x 600 x 860	1220 x 600 x 430
	Single Bowl Sink Table (Left)	SBS-60L KD7	1525 x 760 x 860	1525 x 760 x 430	SBS-60L KD6	1525 x 600 x 860	1525 x 600 x 430
	Single Bowl Sink Table (Left)	SBS-72L KD7	1830 x 760 x 860	1830 x 760 x 430	SBS-72L KD6	1830 x 600 x 860	1830 x 600 x 430
	Single Bowl Sink Table (Right)	SBS-48R KD7	1220 x 760 x 860	1220 x 760 x 430	SBS-48R KD6	1220 x 600 x 860	1220 x 600 x 430
	Single Bowl Sink Table (Right)	SBS-60R KD7	1525 x 760 x 860	1525 x 760 x 430	SBS-60R KD6	1525 x 600 x 860	1525 x 600 x 430
	Single Bowl Sink Table (Right)	SBS-72R KD7	1830 x 760 x 860	1830 x 760 x 430	SBS-72R KD6	1830 x 600 x 860	1830 x 600 x 430
	Double Bowl Sink Table (Centre)	DBS-42C KD7	1067 x 760 x 860	1067 x 760 x 430	DBS-42C KD6	1067 x 600 x 860	1067 x 600 x 430
	Double Bowl Sink Table (Centre)	DBS-48C KD7	1220 x 760 x 860	1220 x 760 x 430	DBS-48C KD6	1220 x 600 x 860	1220 x 600 x 430
	Double Bowl Sink Table (Centre)	DBS-60C KD7	1525 x 760 x 860	1525 x 760 x 430	DBS-60C KD6	1525 x 600 x 860	1525 x 600 x 430
	Double Bowl Sink Table (Centre)	DBS-72C KD7	1830 x 760 x 860	1830 x 760 x 430	DBS-72C KD6	1830 x 600 x 860	1830 x 600 x 430
	Double Bowl Sink Table (Left)	DBS-60L KD7	1525 x 760 x 860	1525 x 760 x 430	DBS-60L KD6	1525 x 600 x 860	1525 x 600 x 430
	Double Bowl Sink Table (Left)	DBS-72L KD7	1830 x 760 x 860	1830 x 760 x 430	DBS-72L KD6	1830 x 600 x 860	1830 x 600 x 430
	Double Bowl Sink Table (Right)	DBS-60R KD7	1525 x 760 x 860	1525 x 760 x 430	DBS-60R KD6	1525 x 600 x 860	1525 x 600 x 430
	Double Bowl Sink Table (Right)	DBS-72R KD7	1830 x 760 x 860	1830 x 760 x 430	DBS-72R KD6	1830 x 600 x 860	1830 x 600 x 430

Industrial Bowl Sink Top



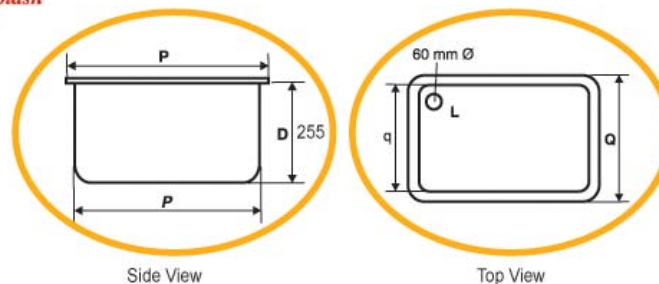
* Bowls supplied without drain plug and overflow pipe.

DRAINER POSITION	Description	Model	Dimension (L x W H) (mm)	Model	Dimension (L x W H) (mm)
	Single bowl Sink Top	SBS-2B T7	710 x 760 x 425	SBS-2B T6	710 x 600 x 425
	Single bowl Sink Top (Left) Single bowl Sink Top (Left) Single bowl Sink Top (Left)	SBS-48L T7 SBS-60L T7 SBS-72L T7	1220 x 760 x 425 1525 x 760 x 425 1830 x 760 x 425	SBS-48L T6 SBS-60L T6 SBS-72L T6	1220 x 600 x 425 1525 x 600 x 425 1830 x 600 x 425
	Single bowl Sink Top (Right) Single bowl Sink Top (Right) Single bowl Sink Top (Right)	SBS-48R T7 SBS-60R T7 SBS-72R T7	1220 x 760 x 425 1525 x 760 x 425 1830 x 760 x 425	SBS-48R T6 SBS-60R T6 SBS-72R T6	1220 x 600 x 425 1525 x 600 x 425 1830 x 600 x 425
	Double Bowl Sink Top (Centre) Double Bowl Sink Top (Centre) Double Bowl Sink Top (Centre) Double Bowl Sink Top (Centre) Double Bowl Sink Top (Centre) Double Bowl Sink Top (Centre)	DBS-42C T7 DBS-48C T7 DBS-54C T7 DBS-60C T7 DBS-72C T7 DBS-84C T7	1067 x 760 x 425 1220 x 760 x 425 1370 x 760 x 425 1525 x 760 x 425 1830 x 760 x 425 2135 x 760 x 425	DBS-42C T6 DBS-48C T6 DBS-54C T6 DBS-60C T6 DBS-72C T6 DBS-84C T6	1067 x 600 x 425 1220 x 600 x 425 1370 x 600 x 425 1525 x 600 x 425 1830 x 600 x 425 2135 x 600 x 425
	Double Bowl Sink Top (Left) Double Bowl Sink Top (Left) Double Bowl Sink Top (Left)	DBS-60L T7 DBS-72L T7 DBS-84L T7	1525 x 760 x 425 1830 x 760 x 425 2135 x 760 x 425	DBS-60L T6 DBS-72L T6 DBS-84L T6	1525 x 600 x 425 1830 x 600 x 425 2135 x 600 x 425
	Double Bowl Sink Top (Right) Double Bowl Sink Top (Right) Double Bowl Sink Top (Right)	DBS-60R T7 DBS-72R T7 DBS-84R T7	1525 x 760 x 425 1830 x 760 x 425 2135 x 760 x 425	DBS-60R T6 DBS-72R T6 DBS-84R T6	1525 x 600 x 425 1830 x 600 x 425 2135 x 600 x 425
	Triple Bowl Sink Top (Centre)	TBS-84C T7	2135 x 760 x 425	TBS-84C T6	2135 x 600 x 425

* Height exclude backsplash

* When place order; please state the type of backsplash

Bowl Dimension:-



Side View

Top View

Stainless Steel Swing



MODEL	DIMENSION (L x W x H) (inches)
SP:S	50" x 43" x 55"

Stainless Steel 4 Tier Removable Trolley



MODEL	DIMENSION (L x W x H) (inches)
SP:4TRT(S)	29" x 17" x 45"
SP:4TRT(L)	32½" x 19" x 49"

Stainless Steel Menu Stand



MODEL	DIMENSION (L x W x H) (inches)
SP:MS(S)	18" x 17" x 50"
SP:MS(L)	18" x 17" x 58½"

Stainless Steel Kennel



Kennel (Small)

MODEL	DIMENSION (L x W x H) (inches)
SP:K(S)	37½" x 26" x 34"



Kennel (Large)

MODEL	DIMENSION (L x W x H) (inches)
SP:K(L)	49¾" x 37¾" x 48"

Stainless Steel Mail Box



Hanging Type

MODEL	DIMENSION (L x W x H) (inches)
SP:MB-HT(L) (Left)	8" x 5" x 12"
SP:MB-HT(R) (Right)	8" x 5" x 12"

Inside Pillar Type

DIMENSION MODEL (L x W x H) (inches)		
SP:MBL1(L) (Left)	12" x 10" x 9"	
SP:MBR1(R) (Right)	12" x 10" x 9"	

Stainless Steel Table and Chair



MODEL	DISCRIPTION	DIMENSION (L x W x H) (inches)
SP:T(SS)	Stainless Steel Table Top	44½" x 28½" x 29"
SP:C	Stainless Steel Chair	19" x 18" x 31½"



Quality Variety Reliability



The Total Source

Founded in 1980, Berjaya Steel Product Sdn. Bhd. has become the total source manufacturer for quality commercial foodservice equipment and commercial refrigerator. Our broad product line, technical support, customer services professional as well as manufacturing facilities position us to be your "One Stop Shopping" of quality commercial foodservice equipment and commercial refrigeration. Whatever you need, Berjaya Steel Product Sdn. Bhd. is the only number in the equipment world you need to know.

Customer Satisfaction

Berjaya Steel Product Sdn. Bhd. is committed towards total customer satisfaction by ensuring that only quality products and good service are delivered to customer. The company believes in providing a complete and comprehensive solution to meet kitchen and refrigerator requirements in the food service industry. By maintaining consistent quality, BERJAYA is currently in the global market exporting to many countries all over the world.

Excelling In Quality

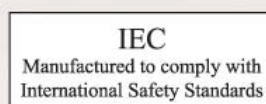
In the pursuit of excellence, Berjaya Steel Product Sdn. Bhd. has committed its management system to the ISO 9001 : 2008 Certification.

BERJAYA electrical food service products are manufactured to IEC standard (International Electrotechnical Commission Standard) and gas equipment are ANSI standard (American National Standards Institute) approved by SIRIM (Standard and Industrial Research Institute Of Malaysia). Most of these equipment are with CE marking, especially the refrigeration range.

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Approved from Standard and Industrial
Research Institute of Malaysia



ISO 9001 : 2000



BERJAYA®

Quality Variety Reliability

BERJAYA STEEL PRODUCT SDN. BHD.

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As product improvement is an on going process, we reserve the right to change specifications or design without notice.