

IBestekLOZATM

INDIA

www.bestekLoza.in



Imported and CNC Fabricated Catering Equipment, F & B Service ware.
Fire Suppression System for Commercial Kitchen Application

COMPANY PROFILE



Bestekloza India is a rapidly growing company and has been active in the development, production and supply of speciality equipments for various applications in Hospitality Industry.

We take immense pride in displaying our comprehensive range of products in the field of commercial kitchen equipments-the functionality is widely dispersed & its applications initializes from Kitchen-Planning, Complete Equipment containing both Fabricated & Imported & a wide range in F&B Service Items.

We are delighted to be associated with our international best-sellers each of whom enjoy an unparalleled status across the globe in terms of their pedigree, leadership, customer acceptance and quality.

Our striving efforts have greatly assisted us in unraveling and understanding our valued customer's requests thus enabling them in achieving their purposes.

Our efficient professional team is dedicated in rendering the best of services & thereby maintaining close relationships with our customers and suppliers to further develop high quality and innovative products as well as to assure a stable supply of such products in immediate and near future.

Bestekloza's policy of keeping the customer first has always earned rich dividends, a valued reputation and higher business sustainability. The company believes in the slogan - "We grow together".

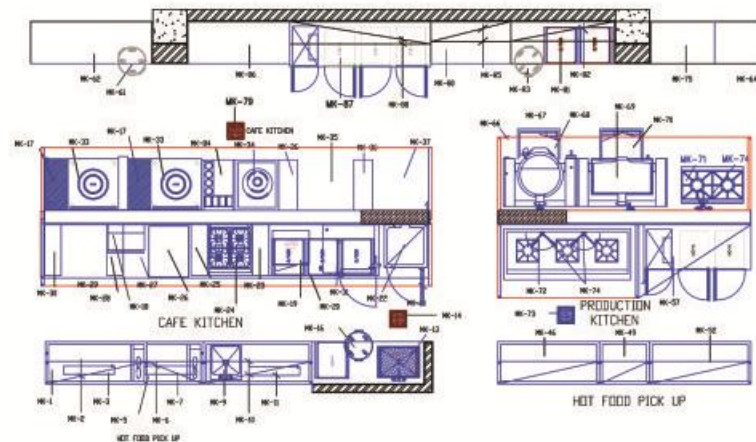
Our Motto : We Strive For Excellence in Service.

Our Principals :

- Quality Assurance
- Aftersales Service
- Client Satisfaction
- Commercial Growth

Our Services :

- Site survey
- CAD Drawing
- Technical Assistance
- Sales and support
- Annual Maintenance Contract
- Spare Parts
- Training



OUR SCOPE OF SERVICES



Imported Catering Equipment



CNC Fabricated Equipment



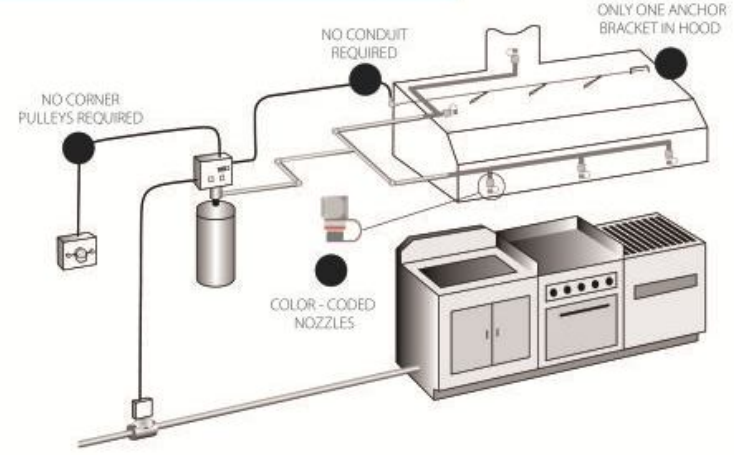
F&B Service Item

Our International Partners provide all sort of equipments & Custom-built CNC Fabrications upto the mark of Star Hotels. Long durable & sleek design F&B Service ware for Hotels, Restaurants & other Food Joints.

OUR INTERNATIONAL PARTNERS



KITCHEN FIRE SUPPRESSION SYSTEM



MASTER DISTRIBUTOR IN INDIA

BULK COOKING RANGES



Tilting Erasing Pan
Capacity (in Litres) 80,125, 50,200
Available both in Electric & Gas Version



Tilting Kettle
Capacity (in Litres) 80,120,150
Available both in Electric,
Gas & Steam Version

AUTOCONTROL SERIES



Tilting Erasing Pan
Capacity (in Litres) 80,125, 50,200
Available both in Electric & Gas Version



Tilting Kettle
Capacity (in Litres) 80,120,150
Available both in Electric, Gas & Steam Version

HOT RANGES



Direct Steam Combi Oven
Capacity 6x1/1 GN
10x1/1 GN
20x1/1 GN
Available in Gas & Electric Models with Water System inside it



Four Burner Range with Below Electric Oven
Dimension : 830x900x970 mm



Cooking Battery
Available in 600, 750, 900 Series



Chinese Wok Range
Available in Single, Double with 1 Stock Pot
Double with 2 Stock Pot

SNACKS LINE



Waffle Maker
Dimension : 360x250x230mm



Sandwich Griller
Dimension : 320x410x190mm
440x410x190mm, 580x410x190mm



Toaster - 6 slot
with Option of 2 Slots & 4 slots



Crepe Maker
Dimension 450x490x235mm
Available in Electric Version



Conveyor Pizza Oven
Dimension : 1520/1940x740x1130mm



Static Pizza Oven
Dimension : 585x570x430mm



Conveyor Toaster



Deep Fat Fryer
Tank Capacity 10L
Also Available In Twin Tank
Capacity 10+10L, 17+17L



Salamander
Dimension : 450x480x500mm
600x480x520mm



Electric Cone Baker
Dimension : 360x250x230mm



Gas Griddle Plate
Dimension : 600x590x500mm
Also Available Without Groove



Tea & Coffee Urn
Capacity : 5 & 10L



Food Heating Lamps
Available in Copper, Chrome & Brass Colours



Centrifugal Juicer



Citrus Juicer



Milk Warmer
Capacity -10, 12, 25ltrs



Water Boiler
Capacity -10, 20, 35 ltrs

COLD ROOMS

COOLING SYSTEM - EUROPEAN DESIGN AND TECHNOLOGY

The cooler is designed to respond to the Changing demand by offering innovated and Highly technical solutions based on best engineering techniques and selection of components and materials

Ideal for stocking food products with a controlled temperate between +10 Deg C and -25 Deg C



Walk in Refrigerator / Freezer (Single Room)
Walk in Refrigerator & Freezer (Double Room)

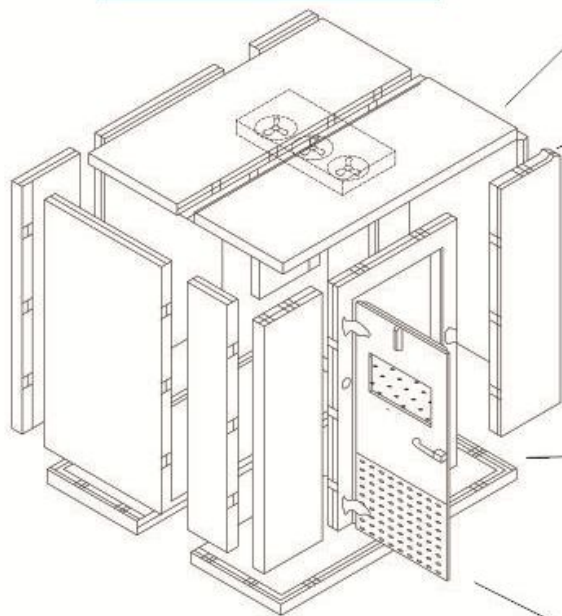
Poly Urethane Insulation

Superior Insulating properties of our PUF panels come with a wide variety of thickness 2.5", 3", 4", 5" & 6" and significantly help in reducing operating cost. These PUF panels come with torque and groove arrangement with cam locks. Foamed In place through high precision CNC machines come in Prepainted sheets as well as food Grade SS

PANEL

Pre Fabricated, Insulated Metal laminated panels
Insulation of Rigid Poly Urethane Foam (RPUF)
Metal laminated Pre-Painted Galvanized Steel (PPGS) or Stainless Steel(SS)
Panel width of 1200mm
Joinery is achieved through Camlocks and finished with Silicon Sealant

GENERAL SPECIFICATIONS



CONSTRUCTION

Modular panels are connected with cam lock – all walls, ceilings and floor panels.

INSULATION

4" extruded polystyrene coolers and freezers.
P.U. Density is 40 kg/m³ to 44 kg/m³

SKIN

20 ga Stainless steel or 22 ga galvanized, painted steel.

FLOORS

14 SWG Stainless steel or Gl.

DOORS, WITH VIEW PORT GLASS

Self Closing, Flush mount with magnetic gasket, Chrome latches and hinges, safety release handle, Automatic self Closer, vapour proof light and thermometer, Strip curtains, Kick Plates on both sides of the Door with alarming system

REFRIGERATION

Available both in Water and Air cooled models.

EVAPORATOR UNITS



Evaporator unit in slim model with uniform fin spacing 3,2, 4,5, 6 mm

CONSTRUCTION CHARACTERISTICS

10 mm O.D. seamless copper tube expanded into aluminium fins.
Casing in aluminium.

One phase fan motors 230V, 50/60 Hz with pre-wired internal thermocontact, wired to waterproof junction box.

INSTALLATION OF WALK IN COOLER



REFRIGERATION CONTROLLERS

Microprocessor based controllers for both chillers and freezers which can control temperature within 1 deg °C. These controllers have been designed to take away huge bulky electrical control panles. Special design for freezer room has allowed us to take away conventional timers, defrost fan time delays, bulk temperature indicators. This allows us minimal failures on the refrigeration side.

DOOR



Flush in line with Preprinted and Stainless Steel Sheets. SS cam roll hinges. Sleek SS handle with anti defeat mechanism.

ADJUSTABLE SHELVING



Epoxy Coated Adjustable Shelves with Castors, Castor load rating maximum 350 kg per vertical. Also available in Stainless Steel.

FLOOR



Heavy duty modular floor with Anti Skid GI or Stainless Steel Aluminium Chequered sheet

DRAIN TROUGH GRATING



Drain Grating System in front of Walk-in Cooler, Removable SS Grating 304 with variable size of 25 mm to 55mm depth, Trough with drain outlet valve on the centre or at the side as per the sloping



COMMERCIAL REFRIGERATOR - UPRIGHT / UNDERCOUNTER/ GN WITH DRAWER SERIES

Stainless steel Gastronome series with Digitally Controlled Temperature System, Top Mounted Compressor Auto-defrost, Polyurethane high density cell insulation, Self-closing Door, interior lighting(optional), rounded inside corner, castors(Standard)



Model : VC - 2D
VF - 2D



Model : VC - 4D
VF - 4D

VERTICAL REACH IN CHILLER / FREEZER

Makes optimum use of space by vertical storage system.



Model : UC - 2DC
UC - 2DF



Model : UC - 3DC
UC - 3DF

UNDER COUNTER WORK TOP CHILLER / FREEZER

Both the models are available with & without back splash



Fish File Refrigerator



Visible Reach in Chiller



Sandwich Counter

SPECIAL FEATURES OF FREEZERS AND CHILLERS



GN Pan Accommodation with Adjustable Shelves



Removable Gaskets for Easy Cleaning



Digital Temperature Display



Stainless Steel Shelves(optional)

BAR REFRIGERATION



Model : UC - 2GD

2 Door Under Counter Visible Work Top Chiller / Freezer
Available with & without back splash



Model : UC - 3GD

3 Door Under Counter Visible Work Top Chiller / Freezer
Available with & without back splash



Under Counter Work Top Chiller / Freezer with Drawers
Available with & without back splash



Frost Top

18-gauge stainless steel 304 AISI Construction.
Top has a drain trough 51 mm overhang around perimeter.
Exterior housing is 22-gauge galvanized steel.
Frost top is sealed with refrigeration lines and insulated
with high-density, closed-cell polyurethane.



Ice Cube Machine with Bin
Capacity (in kg/hr): 25, 45, 70, 154, 240, 430



Ice Flake Machine with Bin
Capacity (in kg/hr): 85, 200, 320

Model No.	Product	Exterior Dim(In mm)	Temp (in ° C)	Capacity (In litres)	Electric Load(In watt)
UC-2DC	Under Counter Chiller - 2 Door	1390 x 700 x 850	+1 to +8	240	280
UC-3DC	Under Counter Chiller - 3 Door	1835 x 700 x 850	+1 to +8	380	320
UC-2DF	Under Counter Freezer - 2 Door	1390 x 700 x 850	-22 to -15	240	500
UC-3DF	Under Counter Freezer - 3 Door	1835 x 700 x 850	-22 to -15	380	600
UC-2GD	Under Counter Visible Chiller - 2 door	1390 x 700 x 850	+1 to +8	240	280
UC-3GD	Under Counter Visible Chiller - 3 door	1835 x 700 x 850	+1 to +8	380	320
VC-2C	Vertical Reach - In Chiller - 2 door	730 x 845 x 2100	+1 to +8	610	485
VF-2F	Vertical Reach - In Freezer - 2 door	730 x 845 x 2100	-22 to -15	610	595
VC-4C	Vertical Reach - In Chiller - 4 door	1314 x 845 x 2100	+1 to +8	1200	635
VC-4F	Vertical Reach - In Freezer - 4 door	1314 x 845 x 2100	-22 to -15	1200	1100

Features

- GN Pan Accomodation of Size 1/1 (530mm X 325mm) & Size 1/2 (325mm x 265mm)
- The Chillers and Freezers are tested at 43°C
- Automatic Defrost System
- Mode of Ventilation: Fan Assisted, (Frost Free System)
- Electrical Phase : 220V, AC, Single Phase, 50 Hz

BAKERY EQUIPMENTS

Spiral Kneader



2 speeds 2 Independent motors (bowl and spiral)
Stainless steel bowl and tool 2 timers
Stainless steel raising safety grid
Automatic change of operating speeds
Electro mechanic control panel
BOWL Capacity - 20L, 40L

ELECTRIC BAKING OVEN
Energy: electricity
3 independent decks
2 or 4 trays 600x400 mm per deck
Electromechanical control
Steam generator on each deck
Independent control of the sole and the ceiling
Temp : from 20 °C to 300 °C Timer
1 air inlet per deck
Glass window, Ergonomic handle



Planetary Mixer
Bowl Capacity : 20L, 40L



Proofer



Bread Slicer
Width of Blade : 12mm
Dimension : 650x740x780mm



Dough Sheeter - Floor Model
Size : 2550x880x1180
Roller Speed : 124 r / min
Roller Adjustable Gap : 1-35mm



Attachments Planetary Mixer



Dough Sheeter - Table Model
Size : 2080x880x620
Roller Speed : 124 r / min
Roller Adjustable Gap : 1-35mm

BEVERAGE SECTION



GROUP 1

Body in stainless steel
 Inbuilt volumetric pump
 Dimensions (mm.) 415x535x500h
 Boiler capacity 4 lt.
 Power 1.6 Kw Volts 230V
 Steam Taps 1 No.
 Coffee delivery activated by means of volumetric dosage push-buttons with 4 doses per group; continuous delivery push-button
 Standard self-levelling device
 One hot water nozzle with programmable, automatic dosage as standard feature
 Cup warmer, pre-infusion valve, kit gas connection optional upon request

MULTI-GROUP

Body in stainless steel
 Inbuilt volumetric pump
 Coffee delivery activated by volumetric dosage push-buttons with 4 doses per group; continuous delivery push-button
 Standard self-levelling device
 One hot water nozzle with programmable, automatic dosage
 Cup warmer, pre-infusion valve, kit gas connection optional upon request
 Kit for pods, water mixer and manual milk frother upon request
 Voltage 115 volt 50/60 Hz upon request on ES60, ES70 and ES 100 2 groups
 Special tall-cup version upon request, to use 135 mm tall cups

Versions	2 Groups	2 Groups	3 Groups
Dimensions (mm.)	595x535x500h	795x535x500h	1035x535x500h
Boiler capacity	4,9 lt.	11 lt.	17 lt.
Steam taps	1	2	2
Power	2700 watt	4500 watt	5400 watt
Volts	230/400 V	230/400 V	230/400 V
Gas heating	-	optional	optional
Mixer	optional	optional	optional
Cup warmer	optional	optional	optional



SUPER AUTOMATIC COFFEE MACHINE

COFFEE GRINDER



Available with; Manual switch, Automatic start & with Timer

Technical Features

Power 350 W
 Grinding Blades Ø 64 mm
 Grinding Blade speed 1400/min (50 Hz) – 1600/ min (60 Hz)
 Hopper capacity 1,2 Kg
 Ground-coffee container capacity 280 g
 Dose adjustment 5,5 – 9 g



Characteristics		Evolution entry-level model	Evolution top-level model
Output per hour	Coffee	120 cups/hour	180 cups/hour
	Espresso	180 cups/hour	240 cups/hour
	Cappuccino	120 cups/hour	150 cups/hour
	Latte macchiato	120 cups/hour/vv	150 cups/hour
	Hot Milk	120 cups/hour/v	120 cups/hour
	Cold milk	150 cups/hour	150 cups/hour
	Hot water	201 per/hour	251 cups/hour
Electrical connection	Voltage, fuse protection	230V, 1 LN PE, 10A	5.2 KW, 50/60 Hz
	output, frequency	2.2 KW, 50/60 Hz	320 x 600 x 680
Dimension	W x D x H(mm)	320 x 600 x 680	400V, 2LN PE, 16A

PREPARATION SECTION

FOOD PROCESSING MACHINE



Vegetable Washer



Meat Mincer



Bowl Cutter



Potato Peeler



Slicing Machine



Blender



Hand Held Mixer With Attachments



Buffalo Chopper



Vacuum Packing Machine



Bone Saw Machine



Knife Sharpener



Knife Steriliser

DISHWASHING SECTION

HOOD TYPE DISH WASHER



MODEL SERIE RC

- Wash and rinse water temperature controlled by thermostats.
- Deep drawn tank with rounded corners.
- Polypropylene upper and lower wash and rinse arms.
- Incoloy 800 tank and booster heater, interlocked.
- Door safety switch.
- Automatic cycle start by closing the hood.
- AISI 304 booster with safety thermostat.
- Vacuum breaker incorporated.
- Anti noise filter according to Cestandards.
- Rinse aid dispenser incorporated.
- Pump and tank filters.
- Made in Italy.

UNDER COUNTER GLASS WASHER



MODEL Serie RF

- Double skin door.
- Upper and lower rotating wash and rinse arm in polypropylene removeable without tools.
- Automatic tank fill with level control.
- Stainless Steel deep drawn wash chamber AISI 304.
- Incoloy 800 tank and booster heater, interlocked.
- Door safety switch.
- Upper control panel.
- S/s booster with safety thermostat.
- Anti noise filter according to CE standards.
- 85°C sure rinse with thermostatic control.

CONVEYOR DISH WASHER WITH DRYER



MODEL LINEA ACL 150

Heat recovery unit
RCD Rinse Control Device
Steam Condenser
Auto timer

Out put - 1st Speed Rack -95 rack/h and 1710 dishes /h
Wash tank - 100 ltrs, Wash pump 1.1 KW, 9 KW
Rinse unit water consumption 285 ltrs / hr,
Dryer electric load 6 kw, Total Electric load : 24 kw, 440 V AC



Pre Rinse Spray Unit

Open reel with epoxy coated steel finish (7.5m & 15 m)
Of heavy-duty blue hose 7/8"-20UNEF female I.D.
Ratcheting system holds the length of hose until a slight tug,
retracts automatically, 3/8"NPT female inlet,
Adjustable hose bumper Multi-fit bracket for wall,



CNC CUSTOM - BUILT KITCHEN EQUIPMENT



Non Heated Cabinet
Size : 48"L x 24"W x (34+5)"H
60"L x 24"W x (34+5)"H



Heated Cabinet
Size : 48"L x 24"W x (34+5)"H
60"L x 24"W x (34+5)"H



Table With 1 BS/2BS
SIZE : 24"/30"/36"/48"/60" - 24"W x (34+5)"H
24"/30"/36"/48" - 30"W x (34+5)"H



Sink Washing Unit



Wall Mounted Cabinet
Size : 24"L x 20"W x 34"H
35"L x 20"W x 34"H
43"L x 20"W x 34"H



Non Heated Cabinet With Drawers



Clean Dish Rack - 4 Shelves
Size : 36"L x 24"W x 72"H
48"L x 24"W x 72"H



Tray Collecting Rack



Refrigerator Shelving
Size : 35"L x 18"W x 72"H
48"L x 18"W x 72"H

CNC CUSTOM - BUILT KITCHEN EQUIPMENT



Platform Trolley



Multipurpose Trolley



Meat Hanging Trolley



Kitchen Utility Trolley



Tray Collection Trolley



Hot Food Holding Trolley



Cold Food Holding Trolley



Drain Trough Grating



Exhaust Hood

OUR VALUED CUSTOMER



Bestek Loza India

Imported and CNC Fabricated Catering Equipment, F & B Service ware.
Fire Suppression System for Commercial Kitchen Application

Regd Kol Office :

P-27, CIT Scheme No LXXII, Block-B
Gariahat Road (South), Kolkata-700031, India
Ph : +91-33-24236602, Mobile -+919836154724
Fax : +91 33 2465-8726

Delhi office :

7 b, Toot Sarai,
Malviya Nagar
New Delhi - 110017
Tel : +91-9836154724

Mumbai office :

A-02, Radha Building(I)
Deshmukh Complex
Kalyan Shil Road, Kalyan east
Thane, Maharashtra- 421203, India
Tel : +91-9930764628
Fax : +91-251-6454809

Chennai Office:

Suite No. 402, 4th Floor, Kaveri Complex
96/104, Nungambakkam High Road,
Nungambakkam, Chennai-600 034
TeleFax: 044-42029182,
Mob: 9962721932
e-mail : :bestek.chennai@gmail.com