



# KITCHEN EQUIPMENTS

*Perfect for any commercial restaurant or gourmet kitchen needs.*



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Choose from a great selection of commercial kitchen supplies, including cookware, cutlery, pizza supplies, bar supplies and many more. Our kitchen equipment is perfect for any commercial restaurant or gourmet kitchen needs.

ARAB LAND GROUP is one of the leading trading company and we supplies all kinds of Professional Kitchen Equipments and other cooking utensils.

## Professional 900 Series

### RANGE-OKFG 16090



Gas ranges models can be operated either with LPG or Natural gas. The use of developed burner system not only reduce gas consumption but also enables to obtain maximum efficiency. The firing of the oven burner is performed via a magnetic lighter. Using pilot provides ease of usage. the valf of oven has thermostat.



### BAIN MARIE-OSBDG8090

It is designed conveniently to heat and preserve all kind of food. The heating pool is controlled safely via thermostatic control unit. Appropriate heater enables to obtain the maximum efficiency with minimum energy consumption. Ignition is performed via a magnetic lighter on gas models.



## Snack 650 Series

### FRYER-OF 7065

Existing models are models Electric and Gas versions. Gas versions can be operated both LPG or Natural Gas. Fryer basket are coated with Cr-Ni, it meets thr required standarts of hygienic, security and long lasting.



### GRILL-OGPG 7065 N

Existing models are models Electric and Gas versions. Gas versions can be operated both LPG or Natural Gas. Grill surface (80 cm.) can be produced as completely smooth, groove or half smooth half groove. Surface of grill (40 cm.) can be produced as completely smooth and completely groove.



### FRENCH FRY WARMER AND PACKING UNIT

The difference between chips warming unit and packing unit is the special designed bowl which keeps the fried potatos warm.



# Cold Units

## SLIM TYPE COLD UNITS SLIM 400.10 NTV

Automatic defrosting and defrost water tray. (on LTV models.) Digital thermometer. Special key-locking. The refrigeration system can be static or air cooled. Inner light. 5 pieces plastic coated adjustable wire shelves for SLIM 400. 10 pieces plastic coated adjustable wire shelves for SLIM 800. Heater on deep freezing doors to prevent freezing. Options : Extra shelves. Wheels.



## SALAD PREPARATION UNIT

Environment friendly insulation polyurethane injection at the density of 32-35 kg./m<sup>3</sup>. 2 GN 2/1 and 2 GN 1/4 gastronorm container can be placed on table for model STI 270. 7 GN 1/9 and 1 GN 1/3 gastronorm container can be placed on table for model STB 270. Digital thermometer. The refrigeration system can be air cooled. Plastic coated adjustable wire shelves. Adjustable feet.



## BENCH TYPE COLD UNIT TA 160.03 NTS

Inside and outside of body made of stainless steel AISI 304 Cr.-Ni. Environment friendly insulation polyurethane injection at the density of 32-35 kg./m<sup>3</sup>. Automatic defrost water tray. Digital thermometer. Special key-locking. The refrigeration system can be static or air cooled. Heater on deep freezing doors to prevent freezing.



# Other Cooking Units

## RANGE-OK 1050



Cooking temperature can be regulated by six level commutator. Special design door with tempered glass gives possibility to watch cooking. Tray size is GN 1/1. Double skin main body gives better isolation. Heating elements inside oven (upper and lower) are operated separately. The product is constructed from AISI 304 Cr-Ni stainless steel sheet and has sufficient qualities to meet all professional expectations in respect of quality, hygiene safety and long life.

## PIZZA OVEN-ELEC

Main body is electrostatic powder coated. Doors are stainless steel AISI 304 Cr.-Ni. Heat surfaces are totally insulated with rock wool and glass wool in order to reduce heat losses. Thermostats can be operated temperature between 50-450 C. There is inner lighting and tempered glass on doors for model PO 01-6262.



## SALAMANDER

It's made of AISI 304 Cr.-Ni. Quality stainless steel. It is able to be controlled the heat of the lower grid by its adjustable top cover. Gas version is also available.



## VEGETABLE WASHING MACHINE



Washing capacity is 400-500 kg./hour for leaf vegetables and 800-900 kg./hour for root vegetables. Washing tank is completely stainless steel. Washing tank specially designed for easy cleaning and straining. Equipped with overflow pipe. Washing pump is made of special plastic material to prevent corrosion and chemical reactions. It is also equipped with limited timer.

## DISHWASHER-OBM1080

Units are made of AISI 304 Cr.-Ni. Washing tank pressed as single piece. Fully automated control panel starts the process by pushing a button. There are 3-5 different washing programs. Self heating system. Saves energy, detergent and water. Washing pump is noiseless.



## DISHWASHER OBM 500 B

Units are made of AISI 304 Cr.-Ni. Washing tank pressed as single piece. Fully automated control panel starts the process by pushing a button. Saves energy, detergent and water. Washing pump is noiseless. Extra Accessories: Space rack. (for plates, glasses and cutlery. Feeding and collecting tables. Detergent and brightner dispenser. Pre-wash hose. Basket rack trolley.



## SALAD BAR



Unit is made of AISI 304 Cr.-Ni. Under nead refrigerator with 2 doors and suitable for GN 1/1 size. Plexiglass roofing can be electrically raised and lowered, analogue thermometer, roof light.

## HEATED BANQUET TROLLEY

Unit is made of completely AISI 304 Cr.-Ni stainless steel. Isolated with glass wool and special stones to prevent any heat losses. Thermostat can be operated between 30-90. Analogue thermometer (digital thermometer is optional)



## GLASS DOOR BANQUET TROLLEY

Unit is made of completely AISI 304 Cr.-Ni stainless steel. Isolated with glass wool and special stones to prevent any heat losses. Thermostat can be operated between 30-90. Analogue thermometer (digital thermometer is optional)

## COOKING EQUIPMENTS



Stock Pot Satin  
Finished -  
Induction bottom



Stainless Pan



## CARRYING EQUIPMENTS



Food Carrying  
Containers,  
Double Skin



Thermotrans  
OT 600



Roasting Pan  
without lid

## GASTRONOM CONTAINERS



Lid For Gastronorm  
Container With Handle

## CHAFING DISHES



Round Chafing Dish  
with Roll Top Lid



Chafing Dish with  
copper lid



180° Rolltop Chafing  
Dish, Straight Leg

## TROLLEYS



## KITCHEN UTENSILS



Sauce Boat  
small



Pastry Equipments

