



Galley
ОАО ЗАВОД ПРОММАШ

THE EQUIPMENT CATALOGUE

for professional cooking



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ОАО ПРОММАШ
ТОРГОВО-ТЕХНОЛОГИЧЕСКОЕ ОБОРУДОВАНИЕ ДЛЯ ПРОФЕССИОНАЛ



мобильная связь и подк

ELECTRIC STOVES WITH OVEN CABINET



ПЭ-0,24Ш



ПЭ-0,34Ш



ПЭ-0,51Ш

Stoves with oven cabinet combine several functions. With the stoves you can perform all the necessary cooking operations as well as cook dishes in the oven cabinet. The stove models are used in canteens of large enterprises, in small food service areas and institutions of social sphere: school canteens, hospitals, etc.

Large volume of oven cabinet, protection against cabinet overheating, remoteness of electric circuit wiring from the heated zone and safety of personnel during operation of a stove are design feature of the stoves.

standard complete set of the cabinet oven stove: 4 containers 1/1, 530*325*40 mm.



ПЭ-0,36Ш



ПЭ-0,54Ш



ПЭ-0,48Ш

Identification of stoves marking (except ПЭ-0,51ШП-1, ПЭ-0,51ШП, ПЭ-0,48ШП-03):

ПЭ - electric stove

Ш - electric stove with oven cabinet, all panels are made of stainless steel

ШП - stove with oven cabinet, working area and front facing are made of stainless steel, the rest panels are made of coated carbon steel.

Numerical indicator in the marking designates total area of hot plates.

ПЭ-0,51ШП - working area is made of stainless steel, the rest have painted frame

ПЭ-0,51ШП-1- working area and front facing are made of stainless steel, the rest have painted frame

ПЭ-0,48ШП-03- working area is made of stainless steel, the rest have painted frame

All models of the stove have painted frame

Parameters	ПЭ-0,34Ш ПЭ-0,34ШП	ПЭ-0,51Ш ПЭ-0,51ШП	ПЭ-0,36Ш ПЭ-0,36ШП	ПЭ-0,48Ш ПЭ-0,48ШП	ПЭ-0,54Ш ПЭ-0,54ШП	ПЭ-0,24Ш ПЭ-0,24ШП	ПЭ-0,48ШП-03
Dimensions L×W×H, mm							
*hot plate	530*325	530*325	300*300	420*290	300*300	420*290	420*290
*stove	1000*800*850	1200*800*850	1000*800*850	1200*800*850		550*800*850	1200*800*850
**oven cabinet (internals)			690*567*350			335*567*350	690*567*350
Time necessary for heating, min				30 min.			
*stove up to 400°C no more							
* oven cabinet up to 260°C no more				30 min.			
Marking hot plates	КЭ-0,17/4	КЭ-0,17/4	КЭ-0,09/2,5	КЭ-0,12/3	КЭ-0,09/2,5	КЭ-0,12/3	КЭ-0,12/3
Rated power, kW:							
*of one hot plates	4	4	2,5	3	2,5	3	3
* stove (hot plates + one cabinet)	8+5	12+5	10+5	12+5	15+5	6+2,5	12+3,75
Voltage, V				380/220			

ELECTRIC STOVES WITHOUT OVEN CABINET



ПЭ-0,24ИП

This group of stoves is especially well suited to public catering enterprises with small kitchen area and customer traffic of 30-80 persons. The stoves are ergonomic and simple to operate. Presence of a shelf or cabinet for dishes and utensils adds comfort. Such models of stoves are used in office centers for cooking of food for 10-20 persons.

Location of control panel outside of heating zone, presence of additional surfaces in the stove worktable, advanced maintainability of hot plates and stoves as a whole are design features of the stoves.



ПЭ-0,17СП



ПЭ-0,48С



ПЭ-0,54С



ПЭ-0,34С



ПЭ-0,51С

Identification of stoves marking:

ПЭ - electric stove

С - all panels are made of stainless steel

СП - working area is made of stainless steel, the rest panels are made of coated carbon steel.

Numerical indicator in the marking designates total area of hot plates

All models of the stove have painted frame

Parameters	ПЭ-0,17С ПЭ-0,17СП	ПЭ-0,34С ПЭ-0,34СП	ПЭ-0,24И ПЭ-0,24ИП	ПЭ-0,51С ПЭ-0,51СП	ПЭ-0,48С ПЭ-0,48СП	ПЭ-0,54С ПЭ-0,54СП
Dimensions L×W×H, mm						
*hot plate	530*325	530*325	420*290	530*325	420*290	300*300
*stove	520*800*850	865*800*850	700*800*850		1200*800*850	
Time necessary for heating, min				30 мин.		
*stove up to 400 °C no more						
Marking hot plates		КЭ-0,17/4	КЭ-0,12/3	КЭ-0,17/4	КЭ-0,12/3	КЭ-0,09/2,5
Rated power, kW:						
*of one hot plates		4	3	4	3	2,5
*stove	4	8	6	12	12	15
Voltage, V				380/220		

COMBINED ELECTRIC STOVES

Combination of heating elements of cast-iron hot plates and hot plates with heating coils and cast-iron hot plates and frying surface. Coils become hot much faster than cast-iron hot plates (in 5 minutes), that reduces cooking time considerably. A cast-iron hot plate is characterized with high heat transfer but it heats up to working temperature of 350°C in 20 minutes. Thus, these models successfully combine the main functions – quick and quality cooking of food.

Combined electric stove ПЭКЖШ-0,51Ш combines functions of three items of equipment: frying surface, oven cabinet and stove itself.

Worktable of the stove represents two cast-iron hot plates for dinnerware usually used for cooking on a stove and a small frying surface made of high quality stainless steel.

Thus one can cook several dishes with the stove at the same time: "squared" meat and fish steaks, liver flapjacks, sauces to meat, soups and second course.



ПЭК-0,48Ш



ПЭКЖ-0,51Ш



ПЭК-0,48С

Parameters	ПЭК-0,48Ш ПЭК-0,48ШП	ПЭК-0,48С ПЭК-0,48СП	ПЭКЖ-0,51ШП
Dimensions L×W×H, mm			
*hot plate	420*290		530*320
*stove		1200*800*850	
* cabinet	690*567*350	690*567*350	690*567*350
Time necessary for heating, min			
*stove up to 400°C no more	5+20		
* cabinet up to 260°C no more	20	20	20
Rated power, kW:			
*of one hot plates	3, 1/3		4
* stove	17,2	12,2	17,0
* cabinet	5	5	5
Voltage, V		380/220	

Identification of stoves marking:

ПЭК - combined electric stove

Ш - electric stove with oven cabinet, all panels are made of stainless steel

ШП – stove with oven cabinet, working area and front facing are made of stainless steel, the rest panels are made of coated carbon steel.

С – all panels are made of stainless steel

СП – working area is made of stainless steel, the rest panels are made of coated carbon steel.

Numerical indicator in the marking designates total area of hot plates.

All models of the stove have painted frame

WE ARE PLEASED TO PRESENT A NEW DEVELOPMENT: Electric stove ПЭ-0,48ШБ with oven cabinet of 700 series



ПЭ-0,48ШБ

Electric stove ПЭ-0,48ШБ with oven cabinet having large working volume of 0.48 m³ features small size and ergonomics.

Electric hot plates are made of high-quality cast iron and fastened to all-stamped working area. Cast iron hot plates are equipped with heating elements, which ensure fast and even heating. Hot plates have prefabricated structure; it is readily removable and maintainable. Hot plates are easy to maintain. Dimensions: 420*290, power capacity 3 kW.

Surface of the electric stove oven is made of stainless steel; oven is heated with heating elements, which are located one on the top and one on the bottom. Adjustment of heating elements temperature is performed separately with two temperature relay sensors. The oven is equipped with a switch allowing switching of groups of heating elements.



Dimensions stove	1000x700x850 mm
Dimensions hot plate	417x295 mm
Dimensions cabinet	540x530x300 mm
Temperature range	от 50 до 300°C
Quantity of hot plates	4
Power hot plate	3 kW
Rated power (stove+ cabinet)	16,5 кВт (12±4,5) kW
Voltage	380 V
Cabinet accessories	tray - 1, grille - 1

OVEN AND BAKING 1- SECTION CABINETS



ШЖЭ-0,5УП

Oven and baking cabinets are notable for versatility. One can bake small piece bakery and confectionery products, as well as fry and stew meat and fish dishes.

Internal design of cabinets allows use of different food storage containers of GN standard. For this purpose a cabinet may be equipped with a movable partition which allows use of GN2/1 (650×530 mm) baking trays if necessary.



ШЖЭ-0,68П

Parameters	ШЖЭ-0,68Е ШЖЭ-0,68ЕП ШЖЭ-0,68П-03 ШЖЭ-0,68П-04	ШЖЭ-0,5УП
Dimensions L×W×H, mm		
*external	1000*800*850	830*700*1050
* Internal dimensions	690*567*350	578*550*324
Volume 1 section cabinet, dm³	150	100
Time necessary for heating, up to 260°C min	20	20
Rated power, kW:	5	4,5
Quantity of heating elements	4*1,25	1*1,5 1*3,0
Voltage, V	380/220	

Identification of oven cabinets marking:

ШЖЭ-Oven and baking cabinet

Е –cabinet, all panels are made of stainless steel, completed with GN1/1
 ЕП – cabinet made of coated carbon steel, completed with GN1/1 530*325*40
 П – without internal partition, completed with 2 oven-trays 680*500*30 mm
 П-03- without internal partition, , completed with 2 oven-trays 680*500*30 mm
 П-04 – without internal partition , with heat-resistant glass in the door and with lighting, completed with 2 oven-trays 680*500*30 mm
 У – with steam humidification
 Numerical indicator in the marking designates total area of tanks GN1/1, GN2/1
 The frame is made of carbon steel with polymer coating;



ШЖЭ-0,68П-04

OVEN AND BAKING TWO OR THREE- SECTION CABINETS



2ШЖЭ-0,34В



2ШЖЭ-1,36П-04

On a design two-section cabinets similar models one-section cabinets.
Two or three-sections cabinets are made up of plug-in modules
Models 2ШЖЭ-1,36Е, 2ШЖЭ-1,36ЕП, 2ШЖЭ-1,36П-04, 2ШЖЭ-1,36П-03 are very convenient for a small kitchen area, as plug-in modules can work together or independently of each other.

Oven and baking cabinets 2 ШЖЭ-1,36П-04 and 2ШЖЭ-1,36П-03, 3ШЖЭ-2,04П completed trays ШЖЭ-0,68П.00.381, (680*500*30 mm) in an amount of 4-6 pieces in each.

2ШЖЭ-0,34 – it is oven cabinet fixed. Model is made with stainless steel panels, completed with standard extruded containers GN1/1 (530*325 mm) – 8 pieces.



3ШЖЭ-2,04П



2ШЖЭ-1,0УП



2ШЖЭ-1,36ЕП

Parameters	2ШЖЭ-1,36Е 2ШЖЭ-1,36ЕП 2ШЖЭ-1,36П-03 2ШЖЭ-1,36П-04	2ШЖЭ-0,34В (неразборный)	2ШЖЭ-1,0УП	3ШЖЭ-2,04П
Dimensions L×W×H, mm				
*external	1000*800*1605	1000*800*1500	830*700*1467	1000*800*1700
*Internal dimensions	690*567*350		578*550*324	690*567*350
Volume 1 section cabinet, dm ³	150+150		100+100	150+150+150
Time necessary for heating, up to 260°C, min.	20	20	20	20
Rated power, kW	10	10	9	15
Quantity of heating elements	(4*1,25)*2		(1*1,5)*2 (1*3,0)*2	(4*1,25)*3
Voltage, V	380/220			

ELECTRIC FRYERS



CЭ-0,25



CЭ-0,35H

The fryers are considered as equipment for frying and baking. It is an ideal solution for cooking of pilaf, mulligan stew, sauce, meat pastry as well as for frying and stewing of meat and vegetables.

Fryer bowl is heated up with coils or heating elements depending on modification.

Design of a cast-iron bowl provides for insulation material and coils insulated with porcelain beads. Heating of fryers with welded bowl up to working temperature is faster because of heating elements used in the fryers.

Simple repairs and maintenance are specific feature of all the fryer models. In case heating elements are out of order it can be replaced easily. In order to get it done bowls can turn 180° and 90°(CЭ-0,35H).



CЭ-0,45



CЭ-0,45

Parameters	CЭ-0,25 (cast-iron bowl) CЭ-0,25P (cast-iron bowl) CЭ-0,25B (cast-iron bowl)	CЭ-0,25 CЭ-0,25H	CЭ-0,25 (cast-iron bowl) CЭ-0,25P (cast-iron bowl) CЭ-0,25B (cast-iron bowl)	CЭ-0,45 CЭ-0,45H	CЭ-0,35H (bowl is made of stainless steel)
Dimensions L×W×H, mm	1000*800*850		1440*800*850		817*800*850
the working surface area, m ²	0,25		0,45		0,35
maximum bowl capacity, l	38		85		70
Time necessary for heating, up to 280°C, min	30	25	30	25	20
Power, kW:	KЭ-0,17/4		KЭ-0,12/3		KЭ-0,12/3
Quantity and power of heating elements	4 spirals by 1,5 kW	2 heating elements by 2.4 kW	8 spirals by 1,5 kW	4 heating elements by 2.4 kW	14 heating elements by 0.45kW
Voltage, V	380/220				

Identification of marking:

CЭ- electric fryer with welded bowl

CЭ- electric fryer with cast-iron bowl

H – all facings and cover made of stainless steel;

B - commissioned by security forces (MO)

FRYING PANS



ПЖР-0,24



ПЖ-0,24И

This kind of equipment is intended for thermal processing of meat, fish or vegetables on a heated surface.

Steaks, and meat loafs cooked to order on a grooved surface always look striking and enticing. In operation devices for contact processing of food products need less oil in comparison to fryers.

The equipment has the following functional advantages:

- * cooking of "striped" meat and fish steaks as well as liver flapjacks and semi-finished products;
- * considerable saving of oil during cooking of food;
- * even heating up of surface;
- * special fat collector provides drainage of fats and juices which are extracted from food products during cooking.

Identification of marking product:

ПЖ – solid frying pan

ПЖР - grooved frying pan

И- with a cabinet for utensils, panels are made of stainless steel

ИП- frying pan with a cabinet for utensils, made of coated carbon steel

Frame is made of painted steel

Parameters	ПЖ-0,24 ПЖ-0,24П ПЖ-0,24И ПЖ-0,24ИП	ПЖР-0,24 ПЖР-0,24П ПЖР-0,24И ПЖР-0,24ИП
	Smooth	Grooved
The working surface area, m ²	0,24	0,24
Time necessary for heating, up to 260°C, min	20	20
Power, kW:	6	6
Voltage, V	380/220	
Current frequency, Hz	50 (alternating current)	
Dimensions L×W×H, mm	500*800/840*850	500*800/840*850

FOOD KETTLES WITH UNTIGHT COVER

Models of this group of boilers are intended for boiling of considerable amount of water and long-lasting seething of food products. We make a wide range of kettles: from 60 to 400 liters. The assortment includes kettles of two constructions: with round-shaped or rectangular-shaped pressure vessel, herewith kettle body has always rectangular shape. It is very convenient because it gives an opportunity to built-in a kettle into any kitchen processing line.

Design of the kettles provides for steam-water double-jacket with built-in heating elements, which effectively transfer heat to the heated liquid. The heating elements are protected against dry running with a level switch having electrodes in the steam generator.

There is an opportunity to manufacture customized models with capacity of 160 liters (80+80 l), 200 liters (100+100), 250 liters (125+125) and 400 liters (200+200).



КЭ-150Ц



КЭ-160

Parameters	КЭ-60Ц	КЭ-100Ц КЭО-100	КЭ-100К	КЭ-160К	КЭ-150Ц	КЭ-200Ц	КЭ-250Ц
External dimensions excluding protrusions L×W×H, mm	800*800*850	800*800*850	800*800*850	1200*800*850	1500*800*850	1500*800*850	1500*800*850
Internal dimensions of the cooking vessel, L×W×H, mm	∅ 512*298,5	∅ 512*483,5	577*473,5*417	727*473,5*577	∅ 512*402,5	∅ 577*483,5	1077*473,5*577
Time of heating up with electric heating from 20 to 95°C, min	40	40	40	50	40	50	55
Power consumption for heating up, kW/h	7,5	12,6	12,6	20	16	27,5	27,5
Hourly average power consumption in steady mode, kW/h	2,2	3,77	3,77	4,8	4,8	6,0	6,0
Working volume, l :	60	100	100	160	150 (75+75)	200 (100+100)	250
Kettle power, kW	9,6	18,9	18,9	24	24	37	30
Voltage, V	380/22						

Identification of kettles marking:

КЭ-electric boiler

Ц- shape of the cooking vessel - the cylindrical

К- food kettle with untight cover, "saucepan" «type»

FOOD KETTLES WITH TIGHT COVER



KЭ-250

Cooking container is of rectangular shape. It creates additional comfort for cooking of large loafs of meat: beef, pork or horse meat (used in processing plants)

Design features of boilers with pressure cap

Boiler consists of cooking container and external metal box. Electric heating elements made of stainless steel and located in steam generator provide heating.

Tight proof heat insulated boiler design ensures economic use and durability during operation. Pressure in steam-water jacket is maintained using pressure relay sensor and is controlled by vacuum pressure gauge. In case pressure exceeds 49 kPa steam is discharged from the steam-water jacket through a pressure release valve. Cooking container is closed with a cap having spring assembly. Pressure cap equipped with a valve intended for discharge of steam in case of overpressure in cooking container is installed in all models of the boiler group. Heat-resistant food grade rubber is laid on internal side of the cap. Tightness of the cap is achieved with clamping elements that is why food keeps maximum nutrients.



KЭ-100

Parameters	KЭ-100 KЭ-100B	KЭ-160 KЭ-160B	KЭ-250 KЭ-250B	KЭ-400 KЭ-400B
External dimensions excluding protrusions L×W×H, mm	800*800*850	1200*800*850	1500*800*850	1670*800*1000
Internal dimensions of the cooking vessel, L×W×H, mm	577*473*417	727*473,5*577	1077*473,5*577	1000*477*580
Time of heating up with electric heating from 20 to 95°C, min	40	50	55	65
Power consumption for heating up, kW/h	12,6	20	27,5	32,5
Hourly average power consumption in steady mode, kW/h	3,77	4,8	6	6
Excess steam pressure in steam-shirt, MPa (kgs/sm ²)	0,045			
Working volume, l	100	160	250	400
Kettle power, kW	18,9	24	30	36
Voltage, V	380/22			

FOOD KETTLES WITH STEAM HEATING

Steam kettles do not have steam generators as opposed to the electric ones. Cooking is done with steam, which comes to the double-jacket through a steam shut-off valve. Steam kettles do not have filling funnel and level cock.

Boilers have welded structure consisting of cooking container and outer casing. Space between cooking container and outer casing is used as steam jacket. Boiler outer body is covered with heat insulation protected by facing made of stainless steel. Steam pipe is welded into the bottom part of boiler outer casing; through this pipe steam is brought into steam jacket. Amount of steam coming into the jacket can be adjusted with a valve mounted on the steam pipe. Steam heating walls of cooking container condenses and comes into condensate line through a steam trap.

Drain cock is provided for discharge of liquid from boiler. Boilers are equipped with regulating automation consisting of a pressure gauge indicating level of steam pressure in steam jacket and two pressure relief valves. Pressure relief valve serves for emergency discharge of steam from steam jacket in case its pressure exceeds $0.045 \text{ mPa} \pm 0.0045$ ($0.45 \text{ kgf/cm}^2 \pm 0.045 \text{ kgf/cm}^2$) and for elimination of discharging in the jacket.

Operation principle of the kettles is based on heating of the pressure vessel contents with steam, which is generated by an external plant.



КП-250П



КП-160П

Parameters	КП-160П	КП-250П	КП-400П
Useful capacity, dm ³	150	250	400
The duration of heating, min	40	50	90
Steam flow with heat content 2690 J/kg (640 kcal/kg), not more :			
*in the warm-up period	30	40	57
*during cooking	8	10	16
Working vapor pressure in a shirt, MPa	0,045 (0,45)		
Dimensions L×W×H, mm	1200*800*850	1500*800*850	1500*800*1415

Identification of kettles marking:

КП – steam kettle

П - facing is made of carbon steel

ADDITIONAL EQUIPMENT ENSURING OPERATIONAL COMFORT AND EXTENDING FUNCTIONAL CAPABILITIES OF FOOD COOKING BOILERS

Tray is intended for charging and discharging of food cooking boilers having rectangular cooking container.

FUNCTIONAL CAPABILITIES WHEN ADDITIONAL EQUIPMENT IS USED:

1. Boiling out of grits for cooking of oriental dishes
2. Use of boilers in production of freeze-dried products as well as cooking of syrups, soufflé sweetmeat and confectionary masses
3. Cooking of canned meats and vegetables, pastes. Boiling of large loafs of meat for processing.



TP-100



K3-100



Insert BP-1-01



Magazine K-KP

Name	Capacity of magazines with inserts in kettles		
	K3-100	K3-160	K3-250
Magazine K-KP	1	2	3
Magazine K-KP-1 (540x522x447mm)	-	1	2
Insert BP-1-01	1	2	3
Insert BP-2-01 (500x500x312 mm)	-	1	2
Product dimensions L×W×H, mm	1150x606x1160		
Maximum load capacity, kg	100		

FOOD SERVICE COUNTER



ПХВ-1,01



ПХВ-3



ПБТ-2



ПСП-1



МП-1



СН-2

Parameters	Cooling display counter ПХВ-1-01	Cooling display counter ПХВ-2	Cooling display counter ПХВ-3	Thermal display counter ПБТ-2
Product dimensions with due regard to guides for trays and shelves, mm	1150x1020(700) x1300(900)	1100x1020(700) x1600	1150x700/ 1020x1600	1150x1020(700) x1600
Effective volume, m ³			-	-
*Counter cell	0,044	0,024	0,044	-
*Display case	-	0,5	0,34	-
Area of one shelf, m ²	0,57	2,12	5,39	0,53
Capacity, kg:	-	50	-	50
*top and average shelves	-	15+15	-	15+15
*knee board	-	20	-	20
Warm-up time, min	-	-	-	30
Temperature, °C	-1...-10	от 1 до 10	-1...-10	+35...+75
Power, kW	0,75	0,692	0,92	3
Refrigerant	R22	R22	R22	-
Kind of current and Voltage, V	variable, 50 Hz, 220 V			

Models	Dimensions, L×W×H, mm (without due regard to guides for trays and shelves)	Dimensions, L×W×H, mm (with due regard to guides for trays and shelves, mm)
Counter for flatware and trays ПСП-1	550x700x1505	-
Neutral table СН-2	1150x700x900	1150x1036x1200
Sales counter СК-2	1150x700x900	1150x1036x1200
Turning module	1050*700*900	1050*1020*900
Plate heater ППТ-160М	1766*710*900, 2 kW	-

FOOD SERVICE COUNTER



МЭ-1-0,18



МЭК-1



МЭ-1-0,27



МЭС-2С-80

Parameters	Food warmers for soups				Combined food warmer	Food warmers for second course				
	МЭ-1-0,18	МЭ-1-0,18	МЭ-1-0,27	МЭ-1-0,27	МЭК-1	МЭС-2С-80	МЭС-2С-80	МЭБ-2С-80	МЭБ-2С-110	МЭБП-2С-80
Type Food warmers and set	-	sliding tray and upper shelves	-	sliding tray and upper shelves		5 tanks GN	5 tanks GN, guides for trays, upper shelves	Steam , 5 tanks GN	Steam, 6 tanks GN, guides for trays , upper shelves	Mobile, 5 tanks GN, guides for trays , upper shelves
Dimensions, L×W×H, mm	1000x700x900	1000x1020/1300x1200	1500x700x900	1000x1020/1300x1200	1100x1036x1200	1100x700x900	1100x1020x1300	1100x700x900	1500x1036x1200	1100x1020x1300
Power, kW	2,5 (2 x 1,25)	2,5 (2 x 1,25)	3,75(3x1,25)	3,75(3x1,25)	2,25	1,5	1,5	1,5	1,5	1,5
Warming up time of 150°C, min.	20	20	20	20	20	20	20	20	20	20
Amount and Hot plates area, pc	2x0,9	2x0,9	3x0,9	3x0,9	1x0,09					
Volume of the water, poured into the bath, l						-	-	10	10	10
Voltage, V					220					
Kind of current										

THE BAKERY OVENS

The ovens include proofing and baking cabinets as well as a range hood. Production capacity is 500 and 1000 kg.

Proofing cabinet represents a chamber with two sections. Water tank and two heating elements are located (inclined to each other) between the sections. Each section of a cabinet has two pull-out trays on which loaf moulds containing dough (48 pieces on each one) are placed. The cabinet has three-step temperature adjustment.

Baking cabinet represents a heat insulated frying chamber, which is heated with a set of 12 electric heating elements. Six heating elements are located on top and six in the bottom of the cabinet. Water tank is located along inner wall of the chamber. It is filled with water through a special connection to water supply line. Fitting for connection to a collector, cable gland for power supply cable and grounding contact are located in the wall-adjacent panel of the oven. Two pull-out trays for loaf moulds with dough are located inside the cabinet (single charge of loaf moulds is 96 pieces).

Bakery ovens ХПМ-1000 and ХПМ-500 are similar from technical point of view. The ovens differ from each other in the following: ХПМ-1000 consists of a proofing cabinet and two baking modules with a range hood and ХПМ-500 is fitted with one baking cabinet equipped with a range hood and one proofing cabinet.

Range hood

Baking cabinet

Proofing cabinet (two-section)



ХПМ-1000



ХПМ-500

BREAD-MAKING EQUIPMENT

Parameters	МХП-100	ХПМ-500	ХПМ-1000
Oven capacity (bread in loaf moulds No 7), kg	100	500	1000
Oven power, kW:	6,25	2,5	2,5
*proofing cabinet	1,25	0,024	0,044
*baking cabinet	5	15	15
Amount of heating elements and their power	5 pc. by 1.25 kW	14 pc. by 1.25 kW	26 pc. by 1.25 kW
Voltage, V	380 (neutral) or 220		
Kind of current	three-phase variable		
Current frequency, Hz	50		
Oven dimensions, L×W×H, mm	1000*830*1300	1893*1800*1474	1893*1800*1939
1. PROOFING CABINET	1	1 (cabinet two-section)	
Proofing chamber volume, m ³	0,26	0,83	
Time necessary for heating of the air in the chamber up to 60°C, not more than, min.	20	40	
Power consumption for heating, kW/h	0,3	2,7	
Amount of trays for loaf moulds, pieces.	2	4	
Amount of loaf moulds No 7 (in a tray), pieces	10	48	
Internal dimensions of the chamber, L×W×H, mm	860*640*470	1755*1465*760	
2. BAKING CABINET (MODULE)	1	1	2
Dimensions of charging door (opening), L×D×H, mm:	680*500*350 (the size of the pan)	1400*1300*250	
Dimensions of bottom work surface (bottom plate):			
*Width, mm	680	1400	
*Depth, mm	500	1300	
Time necessary for heating of air in the chamber up to 260°C, not more than, minute	30	40	
Power consumption for heating, kW/h	2,5	11	
Amount of loaf moulds No 7 in two trays, pieces	10	48	96
Dimensions, L×W×H, mm	545*690*455	1693*1800*1474	1893*1800*1939



МХП-100



The ovens include proofing and baking cabinets as well as a range hood. Production capacity is 500 and 1000 kg.

Proofing cabinet represents a chamber with two sections. Water tank and two heating elements are located (inclined to each other) between the sections. Each section of a cabinet has two pull-out trays on which loaf moulds containing dough (48 pieces on each one) are placed. The cabinet has three-step temperature adjustment.

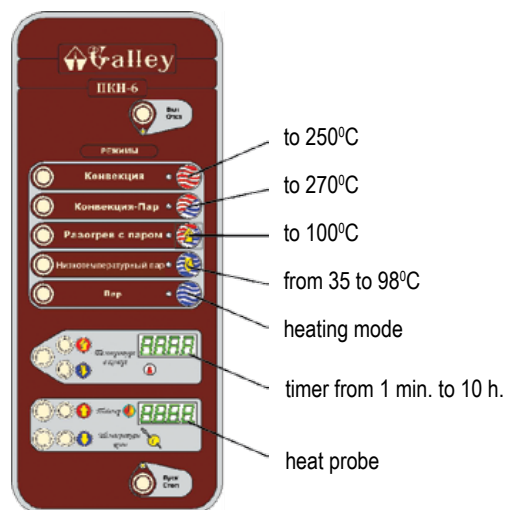
Baking cabinet represents a heat insulated frying chamber, which is heated with a set of 12 electric heating elements. Six heating elements are located on top and six in the bottom of the cabinet. Water tank is located along inner wall of the chamber. It is filled with water through a special connection to water supply line. Fitting for connection to a collector, cable gland for power supply cable and grounding contact are located in the wall-adjacent panel of the oven. Two pull-out trays for loaf moulds with dough are located inside the cabinet (single charge of loaf moulds is 96 pieces).

Bakery ovens ХПМ-1000 and ХПМ-500 are similar from technical point of view. The ovens differ from each other in the following: ХПМ-1000 consists of a proofing cabinet and two baking modules with a range hood and ХПМ-500 is fitted with one baking cabinet equipped with a range hood and one proofing cabinet.

BOILER TYPE CONVECTION STEAMER ПKH-6



CONTROL PANEL



OJSC "Zavod "Prommash" presents a novelty – convection steamer ПKH-6 of boiler type with electromechanical control panel. The convection steamer is intended for cooking of dishes using hot air and steam convection.

Control panel is the main system controlling all functions of the convection steamer. Electromechanical control panel is easy to operate; it combines mechanical control knobs and sensing elements.

Process chamber of the convection steamer is made of high-quality stainless steel and represents a semi-hermetic vessel with coved corners. Due to firm adherence of convection steamer door sealing the chamber becomes airtight.

Heating takes place due to ring heating elements located close to a fan. Evenness of heat distribution occurs due to convection maintaining uniform temperature in the whole chamber.

In order to make supervision over cooking process comfortable process chamber door is made of two glasses – an internal one and external one.

Handle on convection steamer door has two-way opening. Bottom of process chamber is made in the form of bath with a discharge hole connected to sewage system. Door has condensate collecting trough.

Availability of heat probe, which helps to monitor temperature inside cooked product, is also important. In order to use the heat probe you just set terminal parameters of the product to be cooked and dish will have accurate degree of readiness..

Advantages:

- Easy and comfortable control
- Probe for meat
- Short warm-up period
- Lighting of oven
- Double glazing of chamber door ensures complete heat insulation
- Two-way opening of the door
- Low energy consumption

Parameters

Amount of charged food storage containers with dimensions of 530x325x40 mm, pieces	6
Technical performance, kg/h	not less than 48
Voltage of three-phase alternating current, V	220 or 380
Rated input, kW	17
Range of working temperature adjustment, °C	50-300
Warm-up period, min	10
Dimensions, mm	838x840x782

DISH WASHING MACHINE ПМ-K

Dish washing machine ПМ-K of domical type is intended for washing of plates, glasses, flatware and trays in cassettes. The machine works with cold and hot water supply.

The machine consists of washing unit and two tables: one for charging, another for discharging.

Bath of dish washing unit is covered with elevating bonnet. Side walls of the bath are equipped with brackets which accommodate a support serving for charging of cassettes during washing process.

Sprinklers are installed above and below the support in the bath. From above the bath is covered with filtering meshes. Water heater is located on the front wall of the bath. Machine is equipped with automatic detergent dispenser.

Table for cassettes charging is made as a chute. Collector for remnants of food is installed in the chute bottom part.

Control unit automatically manages the system operation. It ensures water supply, availability of water in bath and around water heater; it controls temperature of rinse water and detergent dispenser. The control unit ensures automatic operation of the machine in accordance with one of the preset programs, it stops program execution when dome is elevated and continues execution of the program when dome is brought down.

Temperature sensor monitors temperature of boiler and washing tank.

ADVANTAGES:

- efficiency, reduction of water consumption by 2 liters per cassette;
- easy operation and monitoring;
- ecological compatibility, water, chemical agents and power saving also contributes to reduction of atmospheric emissions;
- easy to clean;
- versatility;
- reliability, it is manufactured in accordance with the ISO 9001 standard requirements;
- can wash not only cookware but also kitchen utensils;
- two washing modes 60 and 120 seconds. Short washing cycle is used when dishes are not very dirty.



Parameters	
Dimensions, mm	1900x900x1500
Voltage of three-phase alternating current, V	400 (380)
Rated input, kW	16,3
Performance under the main program, pieces per hour	720
Cycle duration:	
* the main program, sec	80
* Additional program, sec	120
Single cassette charging	
* plates, pieces	18
* glasses, pieces	36
* flatware, pieces	60
* trays, pieces	6
Water supply pressure, mPa	0,2...0,6
Temperature, not less than	
* detergent, °C	40
* rinse streaming water, °C	85

FURNITURE FOR KITCHEN

Metal furniture is the most reliable and durable; it is highly desirable not only by corporate customers but also by private ones.

Metal wardrobes under conditions of high or low moisture and temperature.

Wardrobes are not only components of locker rooms equipment in warehouses and production facilities but may also be used for keeping of clothes of swimming pools, sports clubs and educational institutions visitors. Different in size, shape and configuration models of wardrobes may be additionally fitted with benches (fixed on the external side), shelves for head-dresses, crossbars, hooks as well as dismountable shelves for footwear, soap-dishes, mirror, etc. For small rooms and in order to save space we developed double wardrobe sections joined in back wall. At a customer's request it is possible to modify any wardrobe model.



ШХХ



ШХХ-1В



ШХХ-2В



ШХС



ШХБ

CABINET FOR KEEPING OF SUGAR IN PLATES	ШХС	1260X530X1956 mm	made of coated metal, 10 stainless steel shelves, 2-section
CABINET FOR KEEPING OF BREAD IN PLATES	ШХХ	660x640x1956 mm	10 stainless steel shelves, are welded, non-dismountable, made of coated metal, 2-section
CABINET FOR KEEPING OF BREAD IN TRAYS	ШХХ-1В	1593x510x1700 mm	Sliding doors, 14 trays, stainless steel
	ШХХ-2В	810x480x1700 mm	one-sectional, 7 trays, stainless steel
CABINET FOR LAUNDRY	ШХБ	1050x630x1806 mm	made of coated metal, 2-section, 10 stainless steel shelves



СУИ



ЛБ



ЛХК



ШБ-12



МД-09.000-01



2МД-33,2



МД-33,3

Wardrobes cases	ШГ-1 (2x2,5)	500x500x1806 mm, 70 kg	are welded, 2-section, non-dismountable and made of painted metal
	МД-33,2	660x500x1850 mm	dismountable, 2-section, made of painted metal
	2МД-33,2	666x(500x2)x1850 mm	dismountable, 2-section, double wardrobe sections, made of painted metal
	МД-33,3	999x500x1850 mm	dismountable, 3-section, made of painted metal
Wardrobes with ventilation are dismountable	2МД-33,3	999x(500x2)x1850 mm	dismountable, 3-section, double wardrobe sections, made of painted metal
	МДв-33,2	666x500x1850 mm	dismountable, 2-section, made of painted metal, the diameter of the pipe 100 mm
	МДв-33,3	999x500x1850 mm	dismountable, 2-section, made of painted metal, the diameter of the pipe 100 mm
	2МДв-33,2	999x1000x1850 mm	dismountable, 3-section, double wardrobe sections, made of painted metal, the diameter of the pipe 100 mm
Custom	МД-20,4, МД-20,5, МД-40,2, МД-40,3, 2МД-40,2, 2МД-40,3		
Benches to wardrobes МД	МД-09,000-01	800x250x380 mm	made of painted metal , top paved with foam and covered with artificial leather
	МД-09,000-02	1000x250x380 mm	made of painted metal , top paved with foam and covered with artificial leather
Stand and cabinet for keeping of cleaning utensils	СУИ	600x500x1806 mm	are made of painted metal, a two-door wardrobe
Rack for keeping and drying of kitchen utensils	СКИ-В-2	1050x630x850 mm	Hooks, 15 pieces, made of stainless steel
Metal bins	ЛБ	879x385x1852 mm	for keeping of linen; it is made of painted metal
	ЛХК	1050x630x1850 mm	for keeping of potatoes and is made of painted metal
Safe boxes (document safes)	ШБ-12	879x385x1852 mm	Double-door, 8 shelves, 2 mm thick walls. Safe box surface is coated with robust powder paint

TROLLEYS



ТСП-2
food serving cart



ТСП-2-2
food serving cart



ТГ-150
Warehousing trolley



ТСП-3
food serving cart



ТК-150
Trolley for transporting boilers

Assortment of this kind of equipment includes hotel, food serving, warehousing trolleys and trolleys for transportation of dishware and flatware.

Food serving carts are intended for keeping and transportation of food, collection of dishware in work process. The carts have stainless steel shelves that is why it is not only convenient but also hygienic. The carts are equipped with handles, have strong frame made of painted metal that is installed onto wheeled supports both fixed and rotating. Models ТСП-2 and ТСП-3 are completely dismantlable.

Welded trolleys for transportation of bread trays are made of painted steel. At a customer's request the trolleys with pans may be delivered together with bread making equipment. A trolley accommodates 14 pans.

Trolleys for transportation of dishware have welded structure; these trolleys are completely made of stainless steel. A trolley comes with 20 dish dryers and 3 trays.

Warehousing trolleys are intended for transportation of different things. Weight-carrying capacity is up to 300 kg. The trolleys are made of coated steel.



ТСП-20
Trolley for transportation of dishware and flatware

СХП-14
Trolley for keeping of pans with bread



ТГГ-10
Trolley for transporting GN

Models/ Parameters	Dimensions, L×W×H, mm	Weight, kg	Comment
ТСП-2 (ТСП-3)	950*500*900	17,6	2 shelves, (ТСП-3 – 3shelves) permissible load of each shelf is 40 kg.
ТСП-2-2	1068*711*900	32	2 shelves, permissible load of each shelf is 150 kg.
ТСП-20	1389*565*1600	60	8 shelves for plates, 4 trays for flatware
СХП-14	920*830*1600	53,3	14 trays, distance between guides is 180 mm
ТГ-150	1050*630*1000	-	carrying up to 300 kg
ТГГ-10	750*580*1050	20,6	10 guides for food storage containers
ТК-150	500*500*850	10,9	

KITCHEN SHELVES

Assortment of this type of equipment includes several models of shelves for storage of plates, utensils, some types of products, uncooked food, etc.

Suspended shelves without dish dryers are intended for storage and temporary keeping of kitchen utensils in the regular course of business.

Suspended shelves with dish dryers serve for storage of plates.

Shelves come in two favors: with doors and without doors. Doors are made of plexiglass that makes the shelves look modern and esthetic.

Moreover the assortment includes open shelves as well as shelves for lids and chopping boards.

All shelves are made of stainless steel.



ПН-4-4*12



ПН-3-4*9



ПН-1-3*6



ПК-600

Suspended shelves	ПН-1-3*6	open, 600x300x600 mm	solid internal shelf made completely of stainless steel
	ПН-1-3*9	open, 900x300x600 mm	solid internal shelf made completely of stainless steel
	ПН-1-3*12	open, 1200x300x600 mm	solid internal shelf made completely of stainless steel
Suspended shelves (with dish dryers serve for storage of plates)	ПН-3-4*9	2 plexi glass doors, 900x400x600 mm	solid internal shelf made completely of stainless steel
	ПН-2-3*12	open, 1200x300x600 mm	solid internal shelf made completely of stainless steel, dishware dryers included
	ПН-4-4*12	2 plexiglass doors, 1200x400x600 mm	solid internal shelf made completely of stainless steel, dishware dryers included
Open shelves (with side boards, h =60 mm)	ПО-950	sheet-type 950x300 mm	completely made of stainless steel
	ПО-1200	sheet-type 1200x300 mm	completely made of stainless steel
Shelves for lids	ПК-600	600x350x300 mm	perforated, 9 sections, completely made of stainless steel
Shelves for cutting boards	ПД-600	600x350x300 mm	perforated, 9 sections, completely made of stainless steel

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RACKS



Racks are designed for warehousing and storage of various items: food, tableware, kitchen utensils.

Wide range of neutral kitchen equipment including assortment of racks of general purpose is capable to meet requirements of the most exacting customers.

Racks are represented by several groups, which include welded and dismountable, fixed and movable racks as well as metal mesh structures.

Rack for dishware	CCK-1	1620x600x1600 мм, 38 kg	5 shelves 4 dryers in each for soup plates and dinner plates, painted frame, stainless steel dryers
	CCK-1H	1620x600x1600 мм, 38 kg	5 shelves 4 dryers in each for soup plates and dinner plates, painted frame, stainless steel dryers
Rack for kitchen utensils	CCK-2	1200x600x1600 мм, 45 kg	4 wired shelves, stainless steel
Rack for trays with bread	CCK-3	1576x650x2100 мм, 32 kg	guides for 20 trays with bread, coated frame
	CX-800B	810x460x1740 мм, 32 kg	180 mm between guides, coated frame
Rack for trays with bread	CCK-4	1200x600x1600 мм, 39 kg	4 wired shelves, stainless steel, painted frame
Rack for keeping and drying of kitchen utensils	СКИ-В	800x600x1600 мм	shelves stainless steel, stainless steel frame
Rack for keeping and drying of chef's utensils	СПИ-В	800x600x1600 мм	shelves stainless steel, stainless steel frame



СПИ-В



СКИ-В



ССК-4



СП-16В

СПП-02

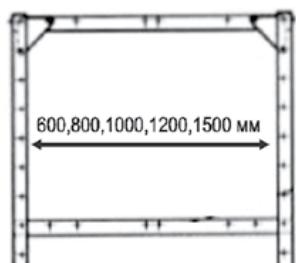
ССКП-1

ССК-6

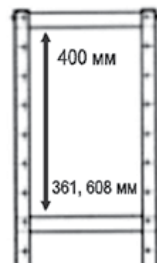
Rack for keeping and drying of dishware	СПП-02	970x687x1600 мм	6 guides each for 3 grills for dishes, 1 cassette for flatwork, made completely of stainless steel
Rack for food storage containers of GN standard	СП-16В	735x655x1600 мм	16 guides, stainless steel
Rack for transportation of cold dishes	CCK-6	1350x550x1360 мм	with dismountable baking trays, stainless steel
	CCK-6П	1250/1325x550x1360 мм	with dismountable baking trays, stainless steel, frame with polymer coating
Rack of general purpose	CCKП-1	1195x600x1435, 45 kg	3 shelves for 4 cassettes each, 252 plates, stainless steel
Rack of general purpose	CCKП-1П	1195x600x1435 мм, 45 kg	3 shelves for 4 cassettes each, 252 plates, stainless steel, stainless steel trays, frame with polymer coating

DISMOUNTABLE FIXED RACKS

FASTENING ALTERNATIVES
additional sections of the rack:



Lateral fastening. A pair of pillars is connected with any amount of shelves mounted at interval starting from 80 mm.



Central fastening. A pair of pillars is connected with not more than 5 shelves at 400 mm interval



Dismountable racks CP are completed with the customer independently. Multisection models are created by accession to the main section of one or several additional. In regiments and racks there are openings therefore the additional section can be attached from any party. Thus, the rack can be multisection and be established in any order.



CP-7



CP 4



CCKПР-1

Rack for dishware	CP-7	1156x605x1600 mm	4 shelves with 2 cassettes each for soup and dinner plates, stainless steel trays, dismantlable, suitable for 16 dish dryers
Rack of general purpose	CCKПР-1	1190x600x1435 mm, 45 kg	3 shelves with 4 cassettes stainless steel trays, dismantlable, mobile, stainless steel
Rack for kitchen utensils	CCKП-11	1500x800x1800 mm	dismantlable, carbon steel pillars, shelves and grills are made of stainless steel

Dismountable fixed racks made completely of stainless steel	CP4 4/6	WxLxH, 374x600x1830 mm, 4 shelves
	CP4 4/8	WxLxH, 374x800x1830 mm, 4 shelves
	CP4 4/10	WxLxH, 374x1000x1830 mm, 4 shelves
	CP4 4/12	WxLxH, 374x1200x1830 mm, 4 shelves
	CP4 4/15	WxLxH, 374x1500x1830 mm, 4 shelves
	CP4 6/10	WxLxH, 600x1000x1830 mm, 4 shelves
	CP4 6/12	WxLxH, 600x1200x1830 mm, 4 shelves
	CP4 6/15	WxLxH, 600x1500x1830 mm, 4 shelves
	CP4 8/12	WxLxH, 800x1200x1830 mm, 4 shelves

WORKTABLES, INTERSECTIONAL BLOCKS

Tables are of wide application range: starting from processing of food products to temporary keeping of dishware. Wide assortment will help in selection of a product most suitable in size. All models of this group are extremely resistant to static and dynamic loads. We can make tables with drawer pedestals, with solid or mesh shelves, fixed or movable, dismountable and non-dismountable.

The wall-adjacent version of the table has a border that prevents food products from falling down, possible contact with a wall and splashing of liquid products to the wall. Pedestal tables may be used as normal serving tables and at the same time serve for keeping of dishware, utensils, different kinds of dry products and flatware. Quality material gives an opportunity to use it in different temperature and moisture modes.

Tables СП-7, СП-8, СП-13-01, СП-10, СП-15, СП-16 are welded and non-dismountable. All tabletop is made of stainless steel. At a customer's request we can make any models of tables.

Intersectional blocks are used in public catering enterprises as sideboards to many types of thermal equipment – stoves, fryers, etc. The blocks are manufactured with cabinets for dishware and equipment. It is very comfortable because one product combines two functions: additional working surface and cabinet for appliances.

The blocks are made of a mix of materials: tabletop is made of stainless steel; body is fully made of coated carbon steel.



СП-4



СП-47



СП-17



СП-18



СПЯ-1200В



СП-15



СП-16

Serving tables	СП-10-2	1200x600x850 mm	with stainless steel tabletop and carbon steel frame
	СП-7	1350x800x850 mm, 28 kg	with stainless steel tabletop and carbon steel frame
	СП-8	940x600x850 mm, 18,5 kg	with stainless steel tabletop and carbon steel frame
	СП-10	1000x600x850 mm, 17 kg	with wood backing plate, stainless steel tabletop and carbon steel frame
	1П-10-3	1500x600x850 mm	with wood backing plate, stainless steel tabletop and carbon steel frame
	СП-1500В	1500x600x850 mm	tabletop with wood base plate, inventory shelf, carbon steel frame
	СП-12	1000x800x850 mm	
	СП-13-01	1200x800x850 mm	dismountable, 1 wire shelf, carbon steel frame
	СП-14	1500x800x850 mm	with stainless steel tabletop, skirting, carbon steel frame
	СП-41	1200x600x850 mm	tabletop and 2 shelves made of stainless steel
	СП-42	400x800x890 mm	welded, skirting in 3 sides, tabletop and shelves are made stainless steel
	СП-45	1000x600x890 mm	welded, tabletop and shelves are made stainless steel
	СП-46	1200x600x890 mm	сварной, бортик сзади, столешница, полки – н/сталь
	СП-47	1500x600x890 mm	skirting in 3 sides, tabletop and shelves are made stainless steel

Table for cutting	СП-53	1200x600x8700 mm	polypropylene tabletop 40mm
Tables for peeling of potatoes	СП-30	1200x740x850 mm	1 detachable tank, dismountable, with stainless steel tabletop
	СП-16	1350x800x700 mm	4 detachable tank, dismountable, with stainless steel tabletop

Table for collection of waste	СП-15	1200x800x850 mm	one hole for removal of food waste
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Table for sorting of cereals	СП-17	1350x800x850(950) mm	skirting in 3 sides, with stainless steel tabletop
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Movable tables for cold dishes	СП-18	1200(1350)x800x870 mm	made completely of stainless steel
	СП-18П	1200(1350)x800x870 mm	frame with polymer coating

Table-curbstone	СПР-4	1200x600x850 mm	2 doors, cabinet, 3 drawers, skirting, stainless steel
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Tables with drawers for utensils	СПЯ-1200В	1200x600x850 mm	drawers for cutlery 2 pieces, stainless steel
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Dismountable tables	СПР-6-6/12	1200x600x850 mm	with shelf, stainless steel tabletop
	СПР-6-6/15	1500x600x850 mm	stainless steel tabletop

Intersectional blocks	ВСМ-210 ИП	210x800x850 mm	stainless steel tabletop, frame made of painted steel
	ВСМ-420 ИП	420x800x850 mm	stainless steel tabletop, frame made of painted steel



СП-7



СП-13-01



ВСМ-420ИП



СП-53

WASH TANKS

Wash tanks are intended for washing of dishware, saucepans, containers and utensils in public catering enterprises.

We make different varieties of wash tanks: seamless and welded, one-section, double-section and three-section; with shelves, tabletops and pedestals. Depth of wash tanks is from 200 to 400 mm.

Wide assortment of this type of equipment gives an opportunity to use production area in the most effective way.

All the wash tanks are made of stainless steel and fitted into frames having adjustable supports. At a customer's request we can fit a wash tank with traps, soap dishes, etc.

At a customer's request we can make any model of wash tanks.



BM-1200B-01



1BM-6/6-2,5



1BM-12/6/2,5



БМП-400В



BM-1



BM-2A

Welded one-section wash tanks	BM-1A	570x520x850 mm, depth 200 mm	5 liters, wash tank stainless steel
	BM-1B	570x520x850 mm, depth 350 mm	135 l., wash tank stainless steel
	BM-1B-1	570x520x850 mm, depth 350 mm	79 liters, wash tank stainless steel
	BM-1	570x520x850 mm, depth 400 mm	90 liters, wash tank stainless steel
	BMC-1Г	1200x520x850 mm, depth 400 mm	with tabletop stainless steel
	BM-1200B-01	1200x520x850 mm, depth 400 mm	wash tank stainless steel
One-section wash tanks, mobile	БМП-400B	600x600x925 mm, depth 250 mm 1200x600x925 mm, depth 250 mm	mobile, wash tank stainless steel
Seamless one-section wash tanks	1BM-6/6/2,5 1BM-12/6/2,5	600x600x925 mm, depth 250 mm 1200x600x925 mm, depth 250 mm	50 l., wash tank stainless steel with tabletop stainless steel, 50 l.
Welded double-section wash tanks	BM-2A	1105x520x850 mm, depth 200 mm	2x45 l., wash tank stainless steel
	BM-2B	1000x800x850 mm, depth 350 mm	2x115 l., wash tank stainless steel
	BM-2B-1	1105x520x850 mm, depth 350 mm	2x79 l., wash tank stainless steel
	BM-2B-2	1300x800x850 mm, depth 350 mm	wash tank stainless steel
	BM-2	1105x520x850 mm, depth 400 mm	2x90 l., wash tank stainless steel
Seamless double-section wash tanks	2BM-7 2BM-12/6/2,5	1200x700x850 mm, depth 300 mm 1200x600x925 mm, depth 250 mm	completely stainless steel 2x50 l., completely stainless steel
Welded three-section wash tanks	BM-3A	1640x520x850 mm, depth 200 mm	3x45 l., wash tank stainless steel
	BM-3B	1800x800x850 mm, depth 350 mm	3x140.5 l., wash tank stainless steel
	BM-3B-1	1640x520x850 mm, depth 350 mm	3x79 l., wash tank stainless steel
	BM-3	1640x520x850 mm, depth 400 mm	3x90 l., wash tank stainless steel
Three-section wash tank, movable	BMP-3	1600x520x850 mm, depth 350 mm	3x90 l., wash tank stainless steel



BM-3B-1



BM-2B



2BM-12/6/2,5



BMP-3

SPECIAL AND ADDITIONAL EQUIPMENT

Equipment of this group is intended for work under military field kitchen conditions, in the back regions and processing plants. All the models are made of stainless steel and have frame basis.



ЯН-3



ЯН-2



ЯН-1



К-2



Б-1



ПТ-1000-1



ПТ-1500

CONTAINER for vegetables	К-2	1003x803x500(525) mm	wired structure, stainless steel
Barrow Box is intended for carrying meat and fish	ЯН-1	1600x570x600 mm	tanks are made of stainless steel, hand-barrow is made of painted steel
BARROW BOX is intended for carrying vegetable	ЯН-2	1600x570x650 mm	tanks are made of stainless steel, perforated, hand-barrow is made of painted steel
A SET OF CONTAINERS for food products	ЯН-3	1690x518x830 mm	portable, with lids, 5 tanks, of stainless steel, hand-barrow is made of painted steel
WASTE bin	Б-1	540x325x366 mm	with lid, is completely of stainless steel
STAND for kettles	ПП-1	500x350x500 mm	wired structure, is made of painted steel
DUNNAGE RACKS	ПТ-500	750x500x400 mm	of stainless steel
	ПТ-1000-1	1000x630x280 mm	shelf is made of stainless steel, frame of painted steel
	ПТ-1200	1200*400*420 mm	shelf is made of stainless steel, frame of painted steel
	ПТ-1500	1500x1000x300 mm	shelf is made of stainless steel, frame of painted steel
TANK AND STANDS for hanging of carcass meat	БСК	1800x800x2000 mm	pillar with bath, 10 hooks, stainless steel
	СПТ	1793x793x1973 mm	non-dismountable, pillar without bath, 10 hooks, stainless steel
	СПТР-1	1757x793x2000 mm	dismountable, pillar without bath, 10 hooks, stainless steel
SAND CATCHERS for potatoes-peeling machines 2	П-1	630x400x300 mm	perforated, 5.5 kg, made of stainless steel
	П-2	1100x400x300 mm	perforated, 8.5 kg, made of stainless steel



БСК



П-1



СПТР-1

FURNISHING OF EDUCATIONAL AND PRE-SCHOOL INSTITUTIONS

For more than 20 years OJSC "Zavod Prommash" performs government contractual work for security agencies and welfare services.

Within the scope of the Federal Programs "Disabled children", "Street children", "The older generation" and "Healthy generation" OJSC "Zavod Prommash" has supplied equipment to social welfare and educational institutions of almost all Russian regions.

Thus OJSC "Zavod Prommash" has vast experience in furnishing of social institutions: schools, kindergartens and orphanages.

Please refer to provisional list of thermal and neutral equipment, which may be supplied to a school canteen for 600 persons:

1. 4-hot plate electric stove ПЭ-0,48ШП – 1 piece
2. 6-hot plate electric stove ПЭ-0,54ШП – 1 piece
3. Food kettle КЭ-100Ц – 1 piece
4. 2-section oven cabinet 2ШЖЭ – 1 piece
5. Mini food service counter:
 - 5.1 Counter for flatware and bread ПСП-1 – 1 piece
 - 5.2 Food warmer for soups МЭ-1-0,18 – 1 piece
 - 5.3 Food warmer for second course МЭС-2С-80 – 1 piece
 - 5.4 Neutral table СН-2 – 1 piece
6. Worktable СП-7 – 2 pieces
7. Rack ССК-4 – 2 pieces
8. Wash tank ВМ-3Б-1 – 2 pieces
9. Kitchen shelves

At a customer's request it is possible to develop and furnish any canteen taking into consideration working hours, amount of students, kitchen area, etc. Moreover there is an opportunity to supply mechanical and refrigerating equipment.



ПЭ-0,48Ш



ПЭ-0,54Ш



КЭ-100Ц



2ШЖЭ



МЭС-2С-80



СП-7



ВМ-3Б-1



ССК-4

NEW OPPORTUNITIES FOR YOUR BUSINESS !

In recent times retail enterprises selling food products establish their own productions in their premises: meat processing, bakeries, production of salads and semi-finished products. Our company proposes new upcoming trend to markets of any format: mini-, super- and hypermarkets – “Home-style cooking in your market” – providing for sales of homemade dishes.

Organization of mini-plants has several considerable advantages:

- Increase in profits by 30-40%!!!
- Opportunity to make and serve own unique products.
- Improvement of customer's loyalty.
- Guaranteed and monitored quality of products.
- Trademark advertising and creation of positive image your market.

In order to implement a project successfully it is necessary to meet the following conditions:

Correct selection of output product assortment.

Rational choice of equipment.

Reconciliation of production with Center of Sanitary and Epidemiological Supervision.

Installation of a mini-plant is a profitable proposal, implementation of which requires additional investments. It is estimated that the simplest thermal line will cost between 80,000 and 150,000 rubles. Money initially invested into organization of such a production is repaid after 3 months. The following are the main factors influencing selection of equipment:

amount and assortment of dishes;

cost of equipment and expected initial investments payback period.

The following are the main items of a process line:

1. Electric stove 1 piece

Our Company offers 2 variants of stoves.

1.1. Small size 4-hot plates electric stove ПЭ-0,36Ш with an oven cabinet. It gives an opportunity to cook dishes in stove dishware on hot plates and bring it to ready condition in the oven condition. It is possible to cook different dishes at the same time.

1.2 Combined 3-hot plates electric stove with an oven cabinet ПЭКЖ-0,51Ш. Specialty of the model lies in the fact that it combines functions of three pieces of equipment: frying pan, oven cabinet and stove itself. Worktable of the stove consists of two cast iron hot plates for stove dishware and small frying pan made of high-quality stainless steel. Thus with this stove it is possible to cook several dishes at a time: meat and fish steaks, liver flapjacks and semi-finished products, sauces and second course dishes.

2. Frying pan 1 piece

Grooved frying pan ПЖР-0,24. With this frying pan one can cook "striped" meat and fish steaks, liver flapjacks and semi-finished products.

3. Electric fryer – 1 piece

Electric fryer with cast iron bowl СЗУ-0,25. It is intended for different cooking operations: braising, sautéing and heat treatment of sauces, a large variety of second course dishes, frying of meat.

4. Thermal display counter – 1 piece

Thermal display counter BT-1. Table thermal display counters are intended for keeping of ready dishes hot and demonstrate it to customers. This type of equipment is widely used in markets, fast food restaurants and in the street trading system. Maintaining of necessary heating mode of the working surface is ensured by smooth adjustment of temperature (from +35 to +85°C).

5. Food warmer for second course – 1 piece

Food warmer for second course МЗС-2С-80 is intended for keeping of food storage containers with second course, side dishes and sauces hot.

The proposed list of equipment gives any market an opportunity to implement planned program and be suitable for work with a wide range of products.

Type and area of facility for mini-plant are determined by layout solutions and should be specified depending on plant capacity, process design and used equipment. Arrangement of equipment takes place in accordance with technological design standards.

In order to attract customers thermal line should be located in such a way that cooking process would be as vivid as possible.

It is a sort of advertising trick which makes an original show out of cooking process. Such arrangement always attracts customers' attention and thereby induces them to shop.

Not many customers will remain indifferent when he/she sees freshly cooked rich and beautiful dishes.

Despite of obvious prospects of our proposal only those enterprises will be successful who will beat all in creation of innovative concepts of new types of products.



PROPOSALS CONCERNING MILITARY FIELD KITCHEN

OJSC "Zavod Prommash" is a reliable supplier of quality equipment for military kitchen!

The Company regularly participates in competitive bidding for purchasing of goods for federal needs. For more than 10 years social welfare institutions and military departments (Ministry of Defense of the Russian Federation, Ministry of Internal Affairs of the Russian Federation, Federal Border Service of the Russian Federation, Federal Security Service of the Russian Federation, Ministry of Health Care and Social Development of the Russian Federation) are among our permanent customers.

We offer different models of portable and stationary racks, boxes and hand-barrows for meat, fish and vegetables; tables for processing of grits, peeling of potatoes, collection of food remnants, containers for vegetables, etc. Besides manufacturing of a variety of serial articles the Company has an opportunity to make special equipment for military kitchen. We supply our products in strict accordance with dates scheduled by contracts.

All products of OJSC "Zavod "Prommash" are certified in accordance with the ISO 9001:2008 system, Compliance Certificates.



СП-21



СП-14



БМ-3Б-1



БМ-1200Б-01



ЯН-3 - a set of containers for food products



СП-16
table for peeling of potatoes



Б-1
waste bin



СХ-800



ПП-1



ССК-4



ЯН-2 - barrow box is intended for carrying vegetables



ЯН-1 - barrow box is intended for carrying meat and fish

In these latter days small processing enterprises are developing rapidly. Due to this fact OJSC "Zavod "Prommash" offers an opportunity to use our process equipment in such productions that allows more flexibility in response to changes in market condition, increase of production mobility and manufacturing of a wide range of products popular in the market.

Food kettles are used to cook sausages, meat products, by-products, ham, liver, meat or bone broth; for cooking of syrups, soufflé sweetmeat and confectionary masses.

Variety of food kettles with electric heating includes models with capacity from 60 liters to 400 liters. Cooking container is of cylindrical or rectangular shape. Kettles may be equipped with lids of two types: airproof (autoclave type) for forced heat treatment of raw materials and non-tight (cooking pot type). Stainless steel heating elements located in steam generator ensure electric heating. Airproof insulated kettle design provides rational use of resources and durability of operation. The kettles are made of stainless steel. Operation principle of these products is described in the above section.

Electric fryers with dumping bowl and nominal volume of 45 and 90 liters. Bowl is made of heat-resistant cast iron that is why food keeps maximum amount of nutrients. Operation principle is described in the "Electric fryers" chapter.

Serving tables and wash tanks are made of stainless steel. Please find more information about this equipment in "Neutral equipment" chapter.

We hope that variety of products offered by OJSC "Zavod "Prommash" will help to improve competitive strength of your company!



KЭ-150Ц



KЭ-250



KЭ-100



СЭЧ-0,45

SHIPBOARD ELECTRIC STOVES WITH OVEN CABINET

In 2102 the Company started to produce modern shipboard galley equipment under the «GALLEY» trademark: shipboard convection steamer, shipboard electric stoves, shipboard food kettles, shipboard dish washing machine, shipboard bakery cabinet, galley furniture and food service counter – all the equipment works with 220V and 380V power supply accordingly. The equipment is manufactured and tested in accordance with the Register of Shipping requirements.



ПСЭ-0,24Ш



ПСЭ-0,48Ш

Parameter /name	ПСЭ-0,24Ш	ПСЭ-0,48Ш
Dimensions, mm	600*800*850	1200*800*850
Amount of hot plates, pieces	2	4
Hot plates area, m ²	0,24	0,48
Oven cabinet volume, m ³	0,065	0,13
Hot plates temperature, not less than, °C	50-400	50-400
Time necessary for hot plates to heat up to working temperature of 400°C, not more than, minutes	30	30
Time necessary for oven cabinet to heat up to working temperature of 260°C, not more than, minutes	20	20
Power (stove+cabinet), kW	7,5 (5+2,5)	15 (10+5)
Power of hot plates, kW	2,5	2,5
Voltage, V	220 /380	220 /380
Weight, not more than, kg	92	194

SHIPBOARD ELECTRIC FRYER WITH CAST-IRON BOWL CCЭ-0,25



CCЭ-0,25

Parameter /name	CCЭ-0,25
Dimensions, not more than, mm	900*800/907*850
Nominal bowl area , m ²	0,25
Time necessary to heat up to 260°C, not more than, minutes	35
Nominal installed capacity, not more than, kW	6
Nominal power consumption, not more than, kW	5
Electric power consumption for heating up, not more than, kW/h	3,48
Nominal voltage of three-phase alternating current (without zero wire) with 50 Hz frequency, V	380/220
Weight, not more than, kg	151

SHIPBOARD ELECTRIC FOOD KETTLES

Kettles are completely made of stainless steel.

It works safely under long term list (up to 15°) and trim of 5° as well as with rolling motion up to 22.5° with cycle of 7-9 seconds and pitching motion with deviation up to 10° from the vertical.



KCЭ-60Ц



KCЭ-100

Parameter /name	KCЭ-30Ц	KCЭ-60Ц	KCЭ-100
Dimensions, LxWxH, mm	500*800*850/1170	700*800*850/1170	800*800/850
Nominal volume of the product's pressure vessel, liters	30	60	100
Time necessary for heating up from 20 to 95°C, not more than, minutes	35	45	45
Nominal installed capacity not more than, kW	6,3	9,45	15
Nominal power consumption in the "boiling" mode, not more than, kW	3,5	7	12
Electric power consumption for heating up, not more than, kW/h	3,65	7,09	12,09
Nominal voltage of three-phase alternating current (without zero wire) with 50 Hz frequency, V	380/220	380/220	380/220
Power (stove+cabinet), kW	7,5 (5+2,5)	15 (10+5)	
Power of hot plates, kW	2,5	2,5	
Voltage, V	220 /380	220 /380	
Weight, not more than, kg	110	180	180

BOILER TYPE CONVECTION STEAMER ПКНС-10

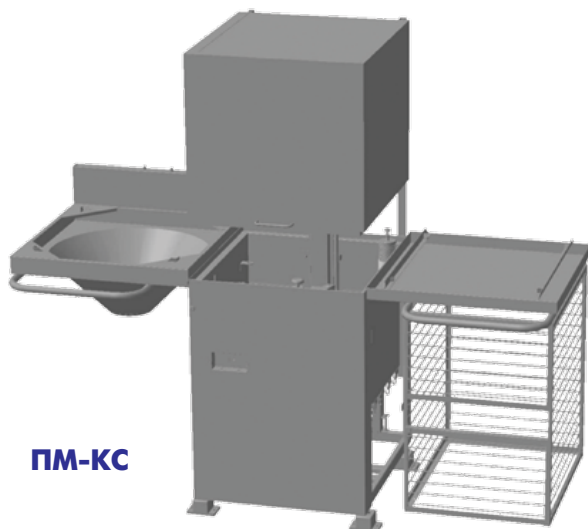


ПКНС-10

Steamer is completely made of stainless steel.
It works safely under long term list (up to 15°) and trim of 5° as well as with rolling motion up to 22.5° with cycle of 7-9 seconds and pitching motion with deviation up to 10° from the vertical.

Parameter /name	ПКНС-10
Amount of food storage containers (size 530x325x40 mm) charged at a time, pieces	10
Performance (on the basis of 75 grams meat balls), kg/h	48
Nominal voltage of three-phase alternating current (without zero wire), V	220/(380)
Nominal power consumption, kW	15
Working temperature adjustment range, °C	50-300
Warm-up time, minutes	20
Dimensions (including box), mm	900x877x1180
Weight, kg	150

SHIPBOARD DISH WASHING MACHINE



ПМ-КС

Parameter /name	ПМ-КС
Theoretical capacity with the main program, not less than, pieces/hour	500
Amount of washing programs	2
Cycle duration, sec	
of the main program	80
of additional program	120
Specific water consumption, not more than, liters/piece	0,2
Power consumption, not more than, kW	7
Nominal voltage of three-phase alternating current with 50 Hz frequency, V	220
Temperature, not less than, °C	
of detergent solution	85
of rinsing streaming water	40
Dimensions (excluding protruding parts, Length×Width×Height), not more than, mm	
dish washing machine	700*600*1400
control unit	400x300x200
power board	300x200x170
Weight, not more than, kg	160

* In case water temperature in water supply system is not less than 40°C

SHIPBOARD FOOD WARMER FOR SOUPS MCЭВ-1

Food warmer is completely made of stainless steel.

It works safely under long term list (up to 15°) and trim of 5° as well as with rolling motion up to 22.5° with cycle of 7-9 seconds and pitching motion with deviation up to 10° from the vertical.



MCЭВ-1

Characteristics	MCЭВ-1
Area of hot plate working surface, m ²	0,09
Amount of washing programs	2.
Time necessary to heat hot plate up to working temperature of 120°C, minutes	20
Nominal voltage, V	220 or 380
Nominal frequency, Hz	50
Nominal installed capacity, kW	2
Nominal power consumption, kW/h	1.5
Amount of shelves, pieces	2
Total useful area of shelves, m ²	0.34
Dimensions, mm	
including tray guide and shelf	1000*700(1145)*900(1300)

SHIPBOARD FOOD WARMER FOR SECOND COURSE MCЭB-2



MCЭB-2

Food warmer is completely made of stainless steel.

It works safely under long term list (up to 15°) and trim of 5° as well as with rolling motion up to 22.5° with cycle of 7-9 seconds and pitching motion with deviation up to 10° from the vertical.

Characteristics	MCЭB-2
Amount of containers (530×325×150 mm) charged into the food warmer section, pieces	2
Nominal power consumption of food warmer section, kW	1
Nominal installed capacity, kW	1
Time necessary for heating from 20°C up to working temperature of 60°C, minutes	10
Food temperature in food warmer section, °C	65-85
Food temperature adjustment range, °C	30-86
Power consumed for heating up, kW/h	0.17
Nominal voltage, V	220
Current frequency, Hz	50
Dimensions, mm	
Including storm barriers and tray guides and shelf	1100*700(1200)*900(1300)
Weight, kg	100

SHIPBOARD BAKING CABINET

Characteristics	ШПЭС-2,04
Dimensions, mm	1000*830*1800
Internal dimensions baking cabinet, mm	567*690*350.
Quantity baking section	3
Voltage, V	380
Rated power, kW	15
Weight, kg, no more	160

Baking cabinet is completely made of stainless steel



ШПЭС-2,04

The main types of shaped elements for sandwich panels

Since 2013 OJSC "Zavod PROMMASH" manufactures shaped elements for sandwich panels used in construction of buildings and facilities.

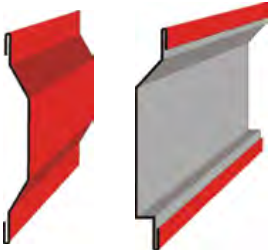

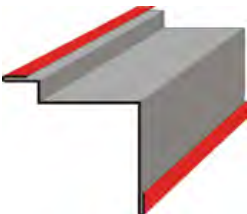
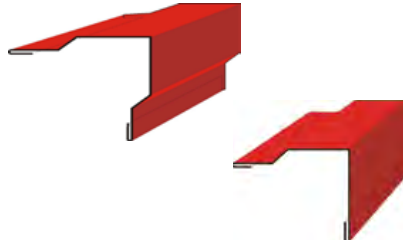
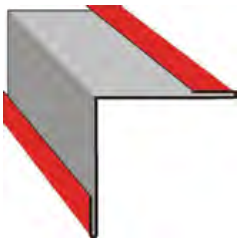
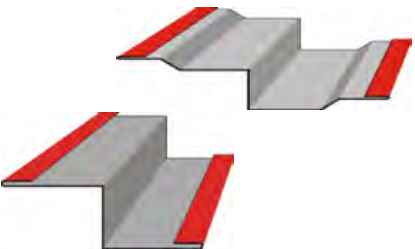
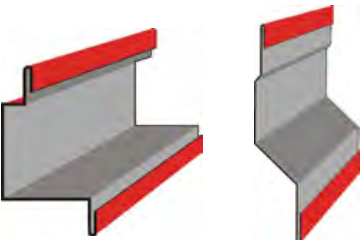

Auxiliary mouldings – special mounting profiles (cover strips) made of galvanized steel are called shaped elements.

Shaped elements are usually mounted at the final stage of installation process in order to cover mating areas of sandwich panels and protect it against atmospheric moisture. Shaped elements are also used for casing, improvement of facing strength at the corners, etc. It is fastened to building envelop with rivets and self-tapping screws.

Galvanized cover strip is manufactured by means of pattern cutting and bending of 0.5-1.5 mm thick galvanized steel sheets. Profiles may have different geometry, angles of bending, material thickness and color. Elements are fabricated both according to standard drawings and according to customer requirements.

The Company products were used during construction of such buildings as "Evolution:

tower in Moscow and Business Centers in Shushary settlement of Leningradskaya Region".

Interfacing moulding		Plinth drip mould	
Inner angle moulding		Outer angle moulding	
Angled inner moulding		Interfacing moulding	
Casing		Outer apex element	

In 2015 technical services of the Company have developed and produced prototypes of equipment for field kitchens working with solid and liquid fuel. The product range includes food kettles of 100 liters capacity and ovens.

OVEN WORKING WITH SOLID FUEL ШДТВ-60

Oven working with liquid and solid fuel is intended for baking of food and bakery products under field conditions. Ovens are intended for operation indoors and outdoors within environment temperature range between -50 and +50°C.

Oven comes standard with:

an oven, operation manual, detachable panel for fuel injector, tanks G1/1 – 2 pieces, thermometer – 1 piece.

DESIGN AND FUNCTION

Product components:

- compartment (oven) with direct heating;
- frame with furnace and ash box

Oven is made as a compartment with a door connected to furnace mounted in a frame. Furnace is equipped with a fire bar, under which an ash box is situated.

Space between frame and outer metal facings is filled with heat insulation material-lining.

Chimney flue serving to withdraw smoke from furnace may be located on the right or on the left side of the roof.

Oven operation mode is set manually. Heating temperature is defined with a thermometer.

Eyelets are intended for fastening of oven to wall.

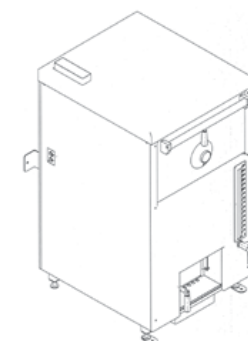
DESCRIPTION OF OVEN OPERATION

Put wood or charcoal on fire bars inside furnace (for ovens working with solid fuel). Air in the oven is heated with heating of furnace – direct contact. Cooking process is regulated by maintaining of necessary temperature and amount of fuel burnt. It is necessary to reduce amount of burnt fuel in order to decrease temperature. In order to work with liquid fuel it is necessary to install a panel with fuel injector on furnace instead of the door and fuel is supplied with the injector.



ШДТВ-60

Parameters / model	ШДТВ-60
Dimensions, mm	700x860x850/910*
*adjustable dimension	
Nominal oven volume, liters	60
Time necessary to heat up from 20 to 95°C, minutes, not more than	15
Average life time (in not heated room), years, not less than	12



FOOD KETTLE WORKING WITH SOLID FUEL KB-100CП

Special food kettles working with liquid and solid fuel are intended for cooking of soups, dried fruit drinks, drinks, vegetables and trimmings under field conditions. A kettle is made as cooking container with a lid and metal shell (outer jacket). Space between container and jacket is filled with heat carrier.

Frame structure includes leak-proof furnace with fire bar and ash box and outer metal facings, space between which is filled with heat insulation material-lining.

Water is filled into cooking container through open lid. Contents of cooking container are discharged through a drain valve. Hole of the drain valve located inside cooking container is closed by detachable filter.

Cooking container is covered by a lid. Spring device maintains the lid in any open position. Reflectors located on inner side of the lid serves for the following: one of them protects safety valve against choking and the second one ensures running of condensate off into container.

Probe serves for determination of heat carrier level in jacket and air vent valve is intended for release of air during heating.

Safety valve with steam discharge nozzle serves for discharge of pressure from cooking container.

Lid is pressed to top edge of cooking container with levers. Chimney flue serving to withdraw smoke from furnace may be located on the right or on the left side of cooking container.

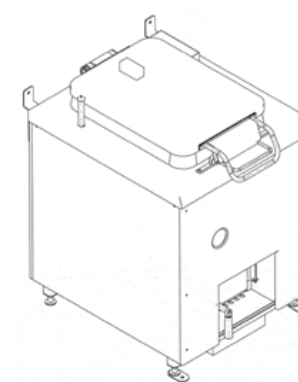
Put wood or charcoal on fire bars inside furnace. Air in cooking container is heated with indirect heating via heat carrier in jacket. Food products in cooking container are heated with indirect heating via heat carrier in jacket. When heat carrier temperature reaches 100°C, water in cooking container starts to boil. Cooking process is regulated by maintaining of necessary temperature measured by thermomanometer and amount of fuel burnt.

In order to work with liquid fuel it is necessary to install a panel with fuel injector on furnace instead of the door and fuel (diesel fuel) is supplied with the injector.



KB-100CП

Parameters / model	KB-100CП
Dimensions, mm	700x800/950x910/1037*
*adjustable dimension	
Nominal volume of food kettle cooking container, liters	100
Time necessary to heat up from 20 to 95°C, minutes, not more than	
With solid fuel (wood)	75
With liquid fuel (diesel fuel)	60
Heat carrier	glycerol 98%
Kettle weight, kg, not more than	180
Average life time (in not heated room), years, not less than	12



OJSC “Zavod “Prommash” develops its structure of warranty and after-sales services in two ways:

1. Own service center
2. Regional service centers

Service center of OJSC “Zavod “Prommash” performs the following operations:

1. Warranty maintenance of thermal, refrigerating and mechanical equipment
2. Post-warranty and after-sales maintenance of thermal, refrigerating and mechanical equipment
3. Maintenance of refrigerating equipment
4. Turnkey after-sales services
5. Supply of spare parts and accessories

We provide warranty maintenance of any type of kitchen equipment which was bought from OJSC “Zavod “Prommash”.

Execution period for fulfillment of warranty liabilities differs for different types of equipment.

Warranty liabilities include:

- free of charge substitution of assemblies and parts in case it is broken due to manufacturer’s fault;
- substitution of equipment in case it was broken three times within warranty period.

Repairs are executed in service center workshop (in the territory of the Company) or if necessary at the place of equipment operation.

Post-warranty and after-sales maintenance:

This service covers maintenance of any kitchen equipment.

Turnkey after-sales service. Service center of OJSC “Zavod “Prommash” performs the following works:

1. Assembly and commissioning of refrigerating and process equipment:
 - assembly and commissioning of refrigerating machines including operation test;
 - assembly of refrigerated display counters and its preparation for operation including operation test;
 - assembly and commissioning of chilling rooms;
 - assembly, commissioning and connection of thermal equipment.
2. Introduction of design changes and amendments into equipment design and electrical diagrams, formalization of corresponding technical documentation.
3. Upgrading of outdated equipment:
 - reconditioning of equipment;
 - substitution of individual assemblies and devices by more modern electronic control systems modules.

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