

Professionals' Preferred Bakery Machines



 THE MIDDLEBY CORPORATION

Turn a meal into a gourmet delight with the wide variety of catering equipment from Toastmaster - a trusted name in commercial food service industry. Toastmaster is beyond toasting, it offers solutions in grilling, cooking, baking, steaming, frying, steaming, holding in addition to toasting for coffee shops, restaurants, fast food outlets, caterers and more.....

Contact - Grills



E-DPX-11E



E-DPX-11

With Toastmaster Contact Grills, cook perfect sandwiches, paninis, steaks or hamburgers retaining all juices and vitamins or grill fish or eggplant in the healthiest possible way.

- Cast iron plates for even cooking
- Self balanced upper plate allows you to adapt the cooking to the food
- 2 heating elements
- Temperature upto 300°C

Models	Power	Dimensions (W x D x H in mm)	Cooking Surface (mm)
E-DPX-11E	2.8 KW	430 x 310 x 200	340 x 230
E-DPX-11	2 KW	310 x 310 x 200	218 x 230

Electricals : 220 V

Fryers



E-DZ-4L/E-DZ-8L



E-DZ-6L-2

These professional fryers are particularly suited for fast food restaurants. Suitable for frying chips, fish, onion rings in quick succession using minimal quantities oil.

- 8 ltrs. tank size (4 ltrs. for Junior)
- High efficiency stainless steel heating element
- Min-Maximum oil level
- Cover for tank
- 190°C temperature limiter for double safety

Models	Power	Dimensions (W x D x H in mm)	Volts
E-DZ-8L	3.25 KW	260 x 410 x 340	220 V
E-DZ-4L	2 KW	220 x 390 x 370	220 V
E-DZ-6L-2	2.6 KW	240 x 300 x 140	220 V

Cone & Waffle Baker



WB-03

A choice of waffle irons & cone bakers from Toastmaster that accept deep-frozen, frozen pre-cooked waffles or home-made batter for making golden crispy waffles.

- Quick and even heat spread
- Thermostat range : Upto 230°C in Waffle
- The baking plate can revolve 180° in Waffle

Model	Power	Dimensions (W x D x H in mm)	Volts
E-XGP-1	1 KW	280 x 400 x 290	220 V
WB-03	1 KW	255 x 440 x 320	220 V

Conveyor Toasters



E-DTT-300

The Toastmaster conveyor toaster offers the flexibility and performance to toast bread and buns fast – over 300 slices per hour! It utilizes belt speed and not temperature, to determine the toasting colour.

- Stainless Steel construction
- Easy to load rack
- Adjustable belt speed to control browning of toasts
- Flexibility to choose front or rear discharge
- Discharge & crumb trays are removable for easy cleaning

Model	Power	Dimensions (W x D x H in mm)	Volts
E-DTT-300	1.94 KW	368 x 418 x 387	220 V

Bain-Maries



E-DT-165



When using a Toastmaster Bain-Marie, the food does not come in contact with the heat source but is kept warm as the water temperature is maintained upto 100°C by the heating element underneath the container.

- Can accommodate separate containers (not delivered with the machine)
- Modular and multi-plexable design

Model	Power	Dimensions (W x D x H in mm)	Volts
E-DT-165	2 KW	570 x 370 x 270	220 V

Steel Griddle Plates



E-DP-818



These steel fry tops from Roller Grill and Toastmaster are ideal for dosas, chillas, meat, bacon, fish, fried eggs, omelettes and a wide variety of Indian tawa preparations.

- Homogenous cooking
- Easy to clean

Model	Power	Dimensions (W x D x H in mm)	Volts
E-DP-818	3 KW	550 x 450 x 230	220 V

Electric/Gas Baking Oven



EFO-4C/GFO-4C

- The electric oven is powered by 3-Phase 380V supply.
- Ensure that the power switch, fuses and leakage protection meet the requirement of the oven.



EFO-6C/GFO-6C

Models	Power	Dimensions (W x D x H in mm)	Production Rate	Volts	Weight (Kg)
EFO-2C	6.4 KW	1355 x 960 x 700	20 kg / hr	220 V	130
EFO-4C	12.8 KW	1355 x 960 x 1255	40 kg / hr	380 V	220
EFO-6C	19.2 KW	1355 x 960 x 1646	60 kg / hr	380 V	310
GFO-2C	2800 Pa-LPG	1355 x 960 x 700	20 kg / hr	220 V	185
GFO-4C	2800 Pa-LPG	1355 x 960 x 1375	40 kg / hr	220 V	350
GFO-6C	2800 Pa-LPG	1355 x 960 x 1835	60 kg / hr	220 V	500

Planetary Mixers



BM 20/
BM 40

Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Dimensions (W x D x H) in mm	Electricals
BM 20	20 ltrs.	1.1 kW	5* kgs.	Whisk-462, Beater-317, Hook-197	530 x 460 x 880	220V/50 Hz./1 Ph
BM 40	38 ltrs.	1.5 kW	8* kgs.	Whisk-520, Beater-187, Hook-120	600 x 570 x 1020	220V/50 Hz./1 Ph

* Max kneading capacity means maximum weight after flour pre-mixed with 50% of water.

Spiral Mixers



HS 20/
HS 40A

Model	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Bowl Speed (rpm)	Dimensions (W x D x H) in mm	Electricals
HS 20	21 ltrs.	0.75 kW	8* kgs.	185	15	690 x 380 x 730	220V/50 Hz./ 1 Ph
HS 40A	40 ltrs.	1.1/2.2 kW	16* kgs.	101/202	8/16	870 x 480 x 935	380V/50 Hz./3Ph

With a view to ensure ongoing product enhancement / development, Celfrost reserves the right to change any specifications, without prior notice.

* Max kneading capacity means maximum weight after flour pre-mixed with 50% of water.

Salamanders



EB-450

Toastmaster salamanders can be used to defrost, brown, grill toasts, gratins, pizzas, onion soups etc. without pre-heating.

- Diamond 45ER energy regulator
- Alloy 840 heating element
- Adjustable height
- Bakelite handle
- Oil collector for easy cleaning

Model	Power	Dimensions (W x D x H in mm)	Volts
EB-450	2.8 KW	450 x 450 x 500	220 V

Proofing Cabinet



IDPF-16



These electric spray Proofers are designed to create appropriate proofing and fermenting environment for the dough. They provide an optimal combination of temperature and humidity – both of which can be regulated at the turn of separate knobs. Constructed in quality stainless steel, they can accommodate 16 pans. Easy to operate, safe and reliable; they are an ideal choice for any bakery.

Models	Power	Dimensions (W x D x H in mm)	Production Rate	Volts
IDPF-16	2.0 KW	530 x 812 x 2015	23 kg / hr	230 V

Bread Slicer



CS Q 39

- Max- Bread cut 12mm thickness - 39 pcs
- Max length of bread - 380 mm
- Weight : 50 kg

Model	Power	Dimensions (W x D x H in mm)	Volts
CS-Q-39	2.8 KW	750 x 650 x 780	240V/50Hz/1Ph

MenuMaster Commercial Microwave Ovens

MENUMASTER
Commercial



RCS 511 TSi



MOC 5241 i



RFS 511 TSWi



JET 514 i

Model	Capacity (in Ltr.)	Dimensions (WxDxH inch)	Microwave Cooking Power (W)	Convection Cooking Power	Power Label	No. of Cooking Stage	Programmable Menu Setting	No. of Magnetrons	Maximum Cooking Time	Power Consumption (W)	Volts/Hz
RCS 511 TSi	34	22 x 19 x 14	1100	NA	5	4	100	1	60	1600	220V/50Hz
RFS 511 TSWi	34	22 x 21 x 14	1100	NA	5	1	100	1	60	1600	220V/50Hz
MOC 5241 i	9	14 x 19 x 18	2400	NA	11	4	100	2	10	3100	220V/50Hz
JET 514 i	34	20 x 27 x 18	1400	2700	11	4	100	2	20	2900	220V/50Hz



Authorised Franchisee
PRAKASH™
ENTERPRISES

HEAD OFFICE : Plot No. 10, Trimurti Nagar, PAC-Eidgah Road, Jwalapur, Haridwar – 249 407, Uttarakhand, Website : www.prakashenterprises.info
Email : md@prakashenterprises.info | info@prakashenterprises.info

Branch Office

72/59, Aaraghar, Near Panchayati Mandir, Race Course Road, Dehradun 248 001, Uttarakhand
Phone : 9997977002 (MD) | 9870967878 (Sales - HDR) | | 8077246641 (Sales - D.Dun)

ONE PARTNER. ONE TEAM. MANY SOLUTIONS.



For Product Related Query

Customer Care Number - 94115 66696 ♦ Email : info@prakashenterprises.info