

Finest &  
Professional



Smart  
**Kitchen**  
Equipments  
&  
Solutions



## About Us

Mahavir Equipment having more than 50 years of experience, has given us an edge over our competitors, thus serving the varied and diverse needs and interests of customers at the local, national and international level.

Over half a century of consciously being on our toes, has led to be the leader of commercial and industrial kitchen equipments. We are also the pioneers to introduce induction based cooking equipments in the market for the sole purpose of saving energy, enhancing cooking speed, automation and safety, commended by food stylists, consultants and experts of industry.

## Mission

To meet the unending challenges of constant improvement and broaden customer base.

To cater to the maximum needs of the customer, maintain punctuality with timely delivery, effective solutions and competitive pricing to grow a long-term relationship and build goodwill to broaden the customer support.

## Vision

Reaching the highest pinnacle of success incomparable and unchallenged.

To follow the mission of every single challenge thrown upon by the potential market and support it by ultra modern technological expertise, thus reaching the highest point of success.



## Managing Director's Message

It gives me great pleasure to offer the amalgamation of our rapport with excellence of service, towards a promising future. It is always a moment of pride at Mahavir Equipment to view the success story of deliverance, by our expertise to the numerous satisfied customers from India and abroad. It has been a long period of more than 50 years of incessant devotion towards our productivity to build Mahavir Equipment as the industry leader.

Encompassing 360 degrees of work arena was a spiral growth, which led us to be specialized in every domain of the kitchen industry, be it planning, layout designing, equipment designing, fabrication, irrespective of size of project and it is always backed by our highly efficient, innovative, skilled workforce and techno wizards. Our mission is to take up challenges thrown upon us bravely and baring a vision of becoming world's best among rest. We credit this to our esteemed clients who made us leave no stone unturned.

Today, we have most accomplished state-of-the-art manufacturing unit and neo modernistic showroom in our head office at Goregaon, where plethora of products are displayed proudly. It imparts directional thoughts, technical data and demonstration to entire satisfaction of our valued clients.

Here, I take an opportunity to thank you all for your support and promise to deliver excellent products and stand by our commitment of giving numero uno service.

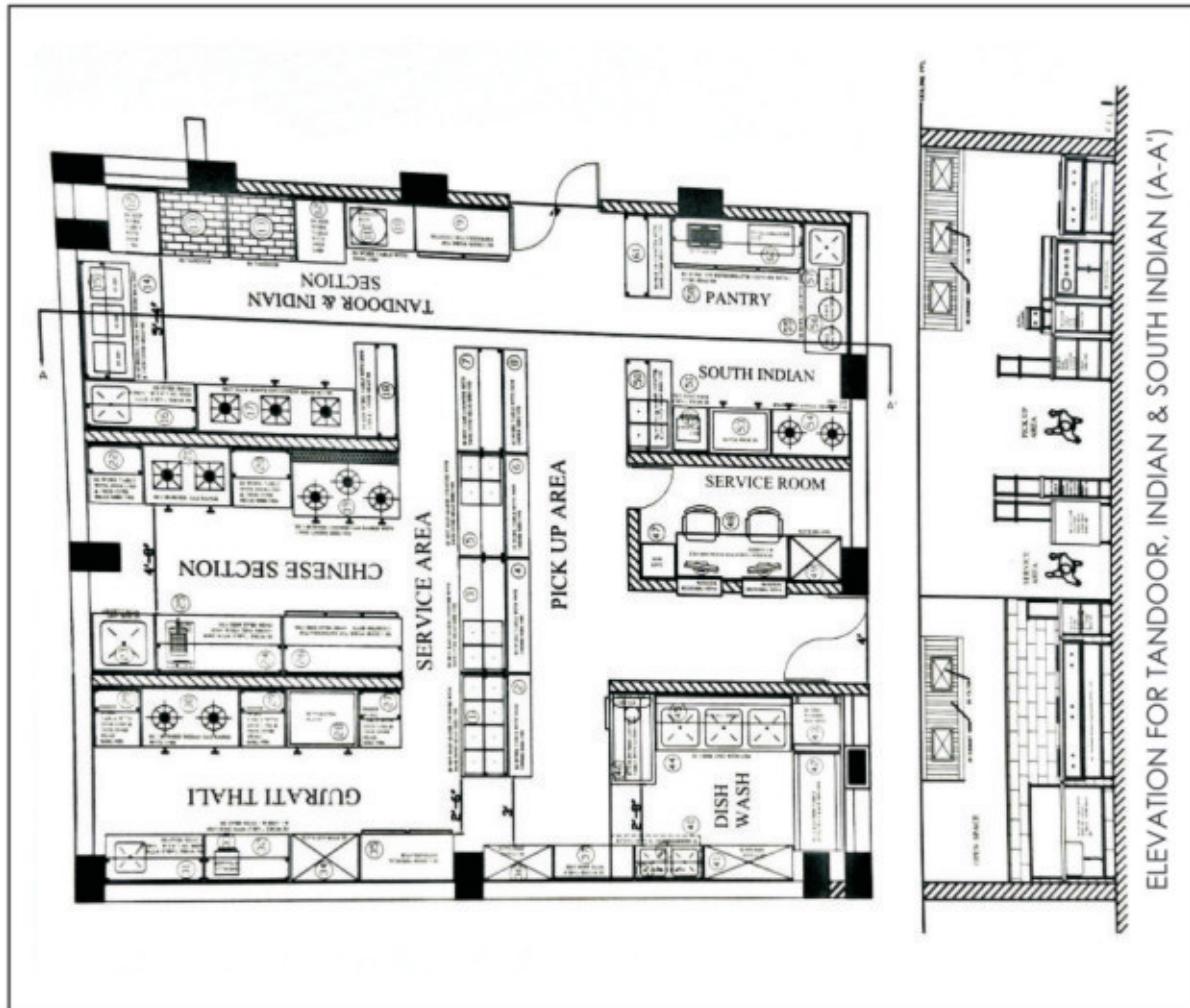
### Managing Director

Sachin Panchal



# Consultancy

We design an ideal kitchen as per the client's requirements and provide detailed kitchen planning, equipment drawings and service layouts of the kitchen such as: civil, electrical, plumbing and drainage.





# PRIME COOKING QUIPMENTS



## Single Burner Range

600 x 600 x 850 + 150



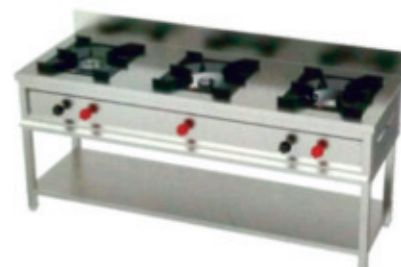
## Two Burner Range

1200 x 600 x 850 + 150



## Three Burner Range

1800 x 600 x 850 + 150



## Four Burner Range

825 x 800 x 850 + 150



## Four Burner Range with Stalic Oven

825 x 800 x 850 + 150



## Six Burner Range

1125 x 800 x 850 + 150



# PRE-PREP EQUIPMENTS

## POTATO PEELER

CAPACITY	MOTOR / PH.	POWER (KW)	SIZE
05 Kg.	1.0 HP / 1 Ph.	0.25	29"x18"x26"
10 Kg.	1.5 HP / 1 Ph.	1.12	33"x22"x30"
20 Kg.	1.5 HP / 1 Ph.	1.12	40"x27"x33"
40 Kg.	2.0 HP / 1 Ph.	1.5	44"x30"x41"
80 Kg.	3.0 HP / 1 Ph.	2.25	50"x33"x44"



## DOUGH KNEADER

CAPACITY	MOTOR / PH.	POWER (KW)	SIZE
5 Kg.	0.5 HP / 1 Ph.	0.375	32"x16"x24"
10 Kg.	1.0 HP / 1 Ph.	0.75	40"x22"x34"
20 Kg.	1.5 HP / 1 Ph.	0.75	45"x25"x40"
40 Kg.	2.0 HP / 1 Ph.	1.5	52"x30"x43"
50 Kg.	3.0 HP / 1 Ph.	2.25	59"x34"x45"

## VEGETABLE CUTTING - LOCAL

CAP./HR.	MOTOR / PH.	POWER (KW)	SIZE
110 - 130 Kg.	0.5 HP / 1 Ph.	0.37	21"x11"x24"
4000 - 500 Kg.	1.0 HP / 1 Ph.	0.75	24"x34"x26"
300 Slicer	14mm Slicer	,mm Grater	20"x20"x15mm Dicer



## BUTTERMILK STIRRER

CAPACITY	PIPE	PLATE
10 LTRS	SS 260 mm	9" DIA SS
40 LTRS	SS 360 mm	10" DIA ALU.
60 LTRS	SS 360 mm	10" DIA ALU.
80 LTRS	SS 590 mm	13" SS/10" ALU
100 LTRS	SS 700 mm	10" DIA ALU. Bottom

**Chinese Cooking Range**

1200 x 750 x 750 + 300  
1500 x 750 x 750 + 300



**Dumpling Range**

750 x 750 x 750 + 300



**Deep Fryer - Standing**

750 x 750 x 850



**Sizzler Plate Range**

450 x 600 x 850 + 150



**TANDOOR**

**SS / MS Square Box Tandoor**

750 x 750 x 900/975  
800 x 800 x 900/975  
900 x 900 x 950/1050  
1100 x 1150 x 1000/1100



**SS / MS Drum Tandoor**

200 Ltrs. - 600 Dia. x 750 ht.



**Hot Plates & Griddles**

**Griddle Hot Plate - Plain**



**Griddle Hot Plate - Serrated**

450 x 600/750 x 850 + 150  
600 x 600/750 x 850 + 150  
750 x 600/750 x 850 + 150  
900 x 600/750 x 850 + 150



**Dosa Hot Plate**

600 x 600 x 850 | 675 x 600 x 850  
900 x 600 x 850 | 1200 x 600 x 850



**Chapati Hot Plate with Puffer**

Available in Bullet or CI Puffer

900 x 600 x 850 | 1200 x 600 x 850  
1500 x 600 x 850



**Revolving Hot Plate with Puffer**

800 + 450 x 800 x 850  
950 + 600 x 950 x 850



**Broiler Griddle Range with Lava Rock**

600 x 600/750 x 850 + 150  
750 x 600/750 x 850 + 150





## Bulk Cooking Equipments

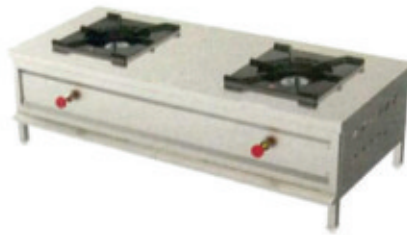
### Stock Pot Range

600 x 600 x 450 | 750 x 750 x 450  
900 x 900 x 600



### Two Burner Range (Low Height)

750 x 750 x 750 + 300



### Two Buner Range with Water Tap & Drainage System

1550 x 750 x 600



### Tilting Boiling Pan

Available in 60, 100, 120,  
160 Ltrs. Capacity



### Bulk Kadai Fryer - Electric / Gas

OUTER SIZE	KADAI	ELECTRIC
600 x 600 x 800	450 mm Dia.	4 KW/230V
800 x 800 x 800	550 mm Dia.	5 KW/230V
850 x 850 x 800	600 mm Dia.	4 KW/230V



### Tilting Braising Pan

Available in 60, 100, 120,  
160 Ltrs. Capacity



## Steamer

### Khaman Steamer

Available in 6, 8 & 10 Trays Capacity

### Vati Dal Khaman Steamer

Available in 6, 8 & 10 Trays Capacity

### Live Dhokla Steamer

Available in 6, 8, 10 & 12 Trays Capacity



### Idli Steamer

Available in 54, 72, 96, 120  
& 180 Idlis Capacity



TRAY TYPE	SIZE (MM)
Live Dhokla	350 x 450 x 12
Dhokla Tray	350 x 450 x 25
Vati Dal	350 x 450 x 38
Nylon Khaman	350 x 450 x 60
9 Idli Tray	350 x 350
12 Idli Tray	350 x 450



# BAIN MAIRE

## Canteen Bain Marie

Available in set of 3,4,5 or 6 GN Pans



## Canteen Bain Marie with Sneeze Guard

Available in set of 3,4,5 or 6 GN Pans



## Neutral Table

Tailormads as per requirement



## Bain Marie with Stand

Available in set of 3,4,5,8 or 10 GN Pans



## Round Container Bain Marie

Available in set of 2,4,6 or 7 round containers



## Table Top Bain Marie

Available in set of 2,3 or 4 GN Pans



## Table Top Bain Marie with Canopy

Available in set of 2,3 or 4 GN Pans



GN PAN TYPE	SIZE (MM)	LTR CAP.
1/1 x 150mm	525 x 325 x 150	20 Ltrs.
1/2 x 150mm	325 x 260 x 150	9 Ltrs.
1/3 x 150mm	325 x 175 x 150	5 Ltrs.
Round Std.	225 Dia x 200 ht.	6 Ltrs.
Round Jumbo	265 Dia x 225 ht.	7 Ltrs.



# WORK TABLES & UTILITIES

## With 1 Under Shelf



## With 2 Undershelves



## With Sink



## Mobile Table



## With 2 Us. & 1 OHS



## Stone Top Table



## Pick Up with Bain Marie



## Pick Up Counter





## WORK TABLES & UTILITIES

**Cabinet Table with Hinged Doors**



**Cabinet Table with Sliding Shutter**



**Cabinet with Plate Warmer**



**Plate Warmer**



**Wall Shelf - Singel**



**Wall Shelf - Box Type**



**Wall Shelf - Cabinet Type**



**Pot Wall Shelf**



## UTILITIES

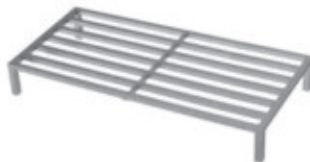
**Onion Potato Cage**

600 x 600 x 900



**Dunnage Tack**

900 x 600 x 200  
200 x 500 x 200



**Grocery Bin - Steel**

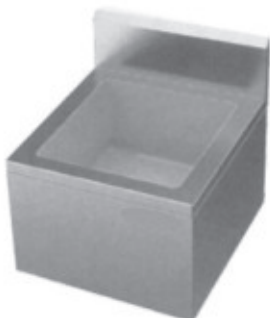
375 x 375 x 675  
450 x 450 x 675



**Hand wash Trough - with Stand**



**Hand Wash Sink**



**Hand Wash Trough - Wall Mounted**



**SS Dustbin**



## WORK TABLES & UTILITIES

**Cabinet Table with Hinged Doors**



**Cabinet Table with Sliding Shutter**



**Cabinet with Plate Warmer**



**Plate Warmer**



**Wall Shelf - Singel**



**Wall Shelf - Box Type**



**Wall Shelf - Cabinet Type**



**Pot Wall Shelf**



## UTILITIES

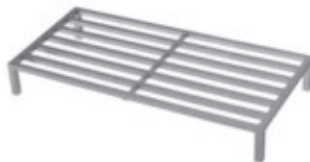
**Onion Potato Cage**

600 x 600 x 900



**Dunnage Tack**

900 x 600 x 200  
200 x 500 x 200



**Grocery Bin - Steel**

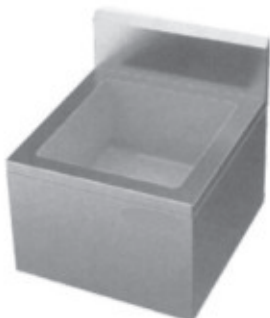
375 x 375 x 675  
450 x 450 x 675



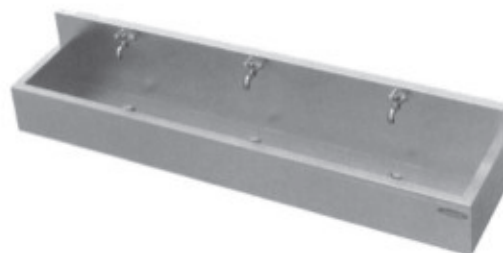
**Hand wash Trough - with Stand**



**Hand Wash Sink**



**Hand Wash Trough - Wall Mounted**



**SS Dustbin**





# PULVERISER MACHINE

## FEATURES

- Full Stainless-Steel Structure
- Rodent Safety from bottom
- Robust Die Casted Chamber
- Rugged Stainless-Steel Blades
- Uniquely designed Hopper for feeding
- SS Collection Tray
- Ultimate quality motor with copper winding
- Quality & Branded Electrical Parts



MOTOR	POWER (KW)	CAP./HR.	SIZE
1.5 HP / 1 Ph. / 2800 rpm	1.125	50-60 Kgs.	19"x12"x20"
3.0 HP / 3 Ph. / 2800 rpm	2.25	80-100 Kgs.	22"x14"x26"
5.0 HP / 3 Ph. / 2800 rpm	3.75	90-130 Kgs.	22"x14"x26"
7.5 HP / 3 Ph. / 2800 rpm	4.50	100-150 Kgs.	28"x18"x34"

Includes SS Safety Cover Tray, Wooden Handle, SS Sieves Jali - 2 Sets (8 Pcs)

## WET GRINDER

LTR. CAP.	MOTOR / PH.	POWER (KW)	SIZE
3 LTRS	0.5 HP / 1 Ph.	0.375	26"x24"x34"
5 LTRS	0.5 HP / 1 Ph.	0.375	34"x27"x36"
7 LTRS	1.0 HP / 1 Ph.	0.75	36"x29"x36"
10 LTRS	1.5 HP / 3 Ph.	1.125	36"x30"x40"
15 LTRS	1.5 HP / 3 Ph.	1.125	41"x32"x44"



## TILTING WET GRINDER

LTR. CAP.	MOTOR / PH.	POWER (KW)	SIZE
10 LTRS	1.0 HP / 1 Ph.	0.75	29"x23"x44"
15 LTRS	1.0 HP / 1 Ph.	0.75	31"x24"x44"
20 LTRS	2.0 HP / 3 Ph.	1.5	31"x24"x46"
25 LTRS	2.0 HP / 3 Ph.	1.5	33"x26"x48"
40 LTRS	3.0 HP / 3 Ph.	2.25	35"x28"x50"

## Vada Pav / Dabeli Counter



## Chat Counter



## Sandwich Counter



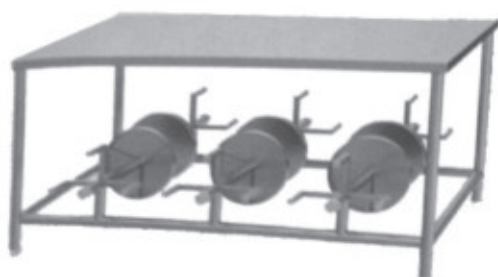
## Pani Puri Counter



# DINING TABLE

## Dining Table - Folding Stool

Available in 4, 6, 8 Seater Capacity



## Dining Table - Fix Stool

Available in 4, 6, 8 Seater Capacity



## Dining Table with Bench

Available in 4, 6, 8 Seater Capacity



## Standing Table

600 x 600 x 1050 x | 750 x 750 x 1050





## Portable Burner

Single : 300 x 300 x 250 | 375 x 375 x 300  
450 x 450 x 300



Double : 750 x 300 x 250 | 900 x 375 x 300



## Box Type Design (New)

Single Burner : 300 x 375 x 200



Double Burner : 675 x 375 x 200



Three Burner : 975 x 375 x 200



## Roomali Roti

450 Dia. x 450 ht.



## Sizzler Plate Range

400 x 600 x 375



## Griddle Hot Plate

675 x 375 x 300



## Dosa Hot Plate

675 x 375 x 300



## Chapati Hot Plate with Puffer

900 x 375 x 300



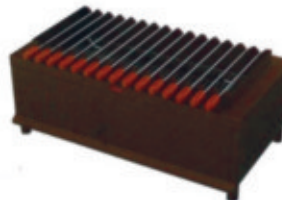
## Puffer Plate

300 x 600 x 300  
300 x 375 x 300



## Barbeque -MS

900 x 450 x 375  
1200 x 450 x 375



## Barbeque - SS

900 x 450 x 375  
1200 x 450 x 375



## Pizza Warmer

600 x 375 x 525



## Mini Barbeque

300 x 300 x 300



# PIZZA OVENS

## Pizza Oven Standard / Jumbo

Unique 3 Way Coil System



## Conti Pro Pizza Oven

(GN Pan Compatible)



## Cater Pro Pizza Oven

(Specially designed for Caterers)



## Stone Base Pizza Jumbo

(Fresh Dough Pizzas served faster)



## Salamander

(Efficient top toasting)



	OUTER SIZE	PIZZA CAP.	ELEC.
Oven Standard	28"x16"x17"	6"x12 Pizzas	2.4 KW/230v
Oven Jumbo	28"x22"x17"	8"x8 Pizzas	3.6 KW/230v
Conti Pro	32"x20"x18"	10"x4 Pizzas	3 KW/230v
Cater Pro	42"x18"x17"	6"x20 Pizzas	4 KW/230v
Salamander	25"x15"x14"	6"x6 Pizzas	3 KW/230v
<b>STONE BASE PIZZA OVEN</b>			
SP 08	29"x22"x16"	8"x4 Pizzas	3.6 KW/230v
SP 09	39"x24"x16"	12"x2 Pizzas	4.4 KW/230v
SP 10	39"x32"x16"	12"x4 Pizzas	5.4 KW/240v

# FAST FOOD EQUIPMENTS

## Food Warmer / Hot Case Cabinet

- LED Cabinet Light
- Toughened Glass
- Durable Hinges
- Attractive & Bold Design

Food Warmer - Standard PC



Food Warmer - Jumbo PC



SS Food Warmer - Tower



SS Food Warmer - Counter Top



	OUTER SIZE	CAPACITY	ELEC.
FW STD PC	23" x 16" x 25"	60-75 PUFFS	0.8 KW / 230v
FW JUMBO PC	32" x 16" x 25"	75-100 PUFFS	1.2 KW / 230v
FW SS COUNTER TOP	19" x 19" x 25"	80-95 PUFFS	1.0 KW / 230v
FW SS TOWER	19" x 19" x 60"	240-280 PUFFS	1.5 KW / 230v

## Chip Dump Warmer

OUTER SIZE	CAPACITY	ELEC.
14" x 27" x 21"	2 Basket Fries	1 KW / 230v





## Vertical Refrigerator

### Two Door Fridge (Chiller / Freezer)



### Four Door Fridge (Chiller / Freezer)



DESCRIPTION	2 DOOR +	2 DOOR -	4 DOOR +	4 DOOR -
Model No.	RCD2D640E	RF2D640E	RCD4D1390E	RF4D1390E
Temp.	+2 to 8+	-18 to -20	+2 to 8+	-18 to -20
Power	270w	350w	358w	439w
Ltrs. Cap.	500	500	1000	1000
Size	680 x 755 x 1965	680 x 755 x 1965	1220 x 755 x 1965	1220 x 755 x 1965

### Under Counter Fridge



DESCRIPTION	2 DOOR +	2 DOOR -	3 DOOR +	3 DOOR -
Model No.	UC2100E	UF2100E	UC3100E	UC1300E
Temp.	+2 to 8+	-18 to -20	+2 to 8+	-18 to -20
Power	350w	560w	335w	532w
Ltrs. Cap.	260	260	400	400
Size	1350 x 700 x 850	1350 x 700 x 850	1800 x 700 x 850	1800 x 700 x 850

## Under Counter Refrigerator (Static Cooling)



## Make Line with UCR



## Cold Bain Marie - Drop In



## Salad Bar



## Frost Top - Drop In



## Ice Cube Machine

Available in 18,30,45,85, 100,150,300 Kgs Ice per day models



## Visi Cooler - Single Door

Available in 130,170,250,300,530, 690 & 950 Ltrs. Capacity



## Bottle Cooler - Chest Type

Available in 300,400 & 470 Ltrs. Capacity



## Back Bar Chiller

Available in 200 Ltrs. 2 Doors & 300 Ltrs. | 3 Doors



## Chest Freezer - Hard Top

Available in 100,150,200,300,400,500 Ltrs. Capacity



## Chest Freezer - Glass Door

Available in 110,200,300,400,500 Ltrs. Capacity



## Chest Freezer - Premium Curved Glass

Available in 180,280,325,445,550 Ltrs. Capacity





## Single Sink Unit

600 x 600 x 850 + 150



## Two Sink Unit

1125 x 600 x 850 + 150



## Three Sink Unit

1675 x 600 x 850 + 150



## Pot Wash Sink

1200 x 750 x 850 + 150



## Soiled Dish Landing Table

1200 x 600 x 850 | 1500 x 600 x 850



## Soiled Dish Landing Table with O/H Glass Rack



## Hood Type Dish Washer Machine



## Glass Washer Machine



## Rack Conveyor Dish Washer Machine



## Under Counter Dish Washer Machine



## Hose Reel

Available in 35 feet & 50 feet length



## Pre-Rinse Spray Unit



## Glass Crate

500 x 500 x 100



## Dish Crate

500 x 500 x 100



## Entry Table

900 x 750 x 850 | 1125 x 750 x 870



## Exit Table

750 x 750 x 850 | 900 x 750 x 870



## Roller Table



## Plate Rack



## Pot Rack

900 x 600 x 1650 | 1200 x 600 x 1650



## Plate Rack

900 x 450 x 1650  
1125 x 450 x 1650  
1125 x 500 x 1650



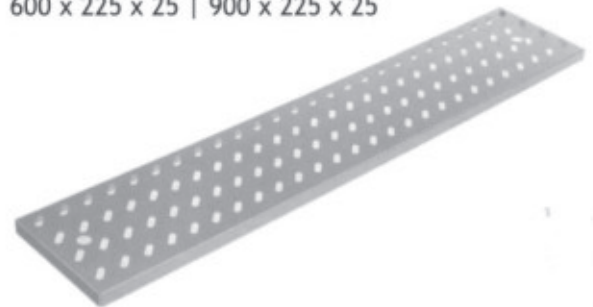
## Drain Trough

300 x 300 x 100  
600 x 300 x 100  
900 x 300 x 100



## Trench Cover

600 x 225 x 25 | 900 x 225 x 25



## Trenc Over With Strainer

600 x 300 x 25 | 900 x 300 x 25



## Grease Chamber

600 x 450 x 450  
750 x 450 x 450  
900 x 450 x 450





## Cake Mixer - 4.5 Ltrs Model



## Planetary Mixer

Available in  
10, 20, 30,  
40 Ltrs Capacity



## Spiral Mixer

Available in  
20, 30, 40 Ltrs Capacity



## Dough Sheeter

Belt Size : 500 x 1000mm



## Cooling Rack Trolley

Available in  
10, 12, 14 & 16 Trays Capacity



## Pastry Chiller - Table Top

600 x 530 x 730 | 900 x 530 x 730



Available in  
10, 12, 14 & 16 Trays Capacity

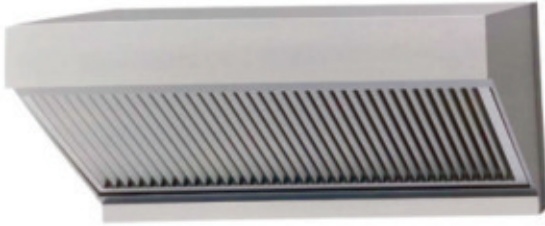
## Pastry Chiller

1200 x 730 x 1200 - Base + 2 Shelves  
1500 x 730 x 1300 - Base + 3 Shelves



## BAKERY EQUIPMENTS

Exhaust Hood - Regular



Pop Corn Machine



Bowl Chopper

5 KG Bowl Capacity



Potato Peeler

PPJ 6 SC | 10 SC | 20 SC



Pop Up Toaster



Round Waffle Baker



Single Deck Oven (Gas/Electric)



## New Product For Banquet Utility Trolley

Water Bottle Trolley



West Dish Collection Trolley





GAUGE	THICKNESS	TYPES OF GRADES
14g	2.0 mm	AISI 304 Is food grade & non corrosive AISI 202 Is non-food grade & corrosive
16g	1.5 mm	
18g	1.2 mm	
19g	1.0 mm	
21g	0.8 mm	

## Thing We Should Know

- ▶ In today's competitive world, manufacturers play with the quality of material grade & gauge and take benefit of customers.
- ▶ Once material is polished and finished, no one can authenticate grade of material used until unless it is sent for laboratory testing.
- ▶ Since inception, Trust & Transparency has always been DNA of MAHAVIR EQUIPMENT.
- ▶ Always compare your commercial offer on basis of detailed specification provided.
- ▶ Get your kitchen planned properly with consultant, chefs or MAHAVIR EQUIPMENT.
- ▶ Bifurcating your BOQ in portions will enable you to evaluate & understand better for e.g. Gas Equipments, Fabricated Equipments, Bought Out, etc.
- ▶ After placing order, ask for electrical load data & GAS burner data.
- ▶ Majority of equipments are plug and play. Decide your delivery schedule accordingly of lack of proper storage facility on site may spoil, damage equipments or loss of spare & part may occur.
- ▶ Before delivery make sure your kitchen site is cleaned.
- ▶ Always insist for site remeasurement after placing order to avoid problems later.
- ▶ Request for shop floor drawings of equipments after placing order for better understanding and get in signed & stamped.
- ▶ Inspection before taking delivery is highly recommended.
- ▶ Terms & conditions before placing order i.e. Payment Terms, Delivery Schedule, Inspection, Delivery Charges, Unloading @ Site, Scaffolding, Warranty, Installation charges, Packaging charges, etc.

# OUR CUSTOMERS

## RESTAURANT / BAKERY CAFE



## HOTEL / CLUB / RESURTS



## CORPORATE / INDUSTRIAL / HOSPITAL





# AFTER SALES SERVICE

Great offer sales service is always top priority for our customers. For more than 45 years in the industry we had always stayed ahead of other by understanding clients need & providing excellent services. MAHAVIR EQUIPMENT is more likely recommended by our customers to others. We always take proud of that.

To provide services seamlessly. We do have dedicated after sales service number where team of professional take care of the matter diligently. As company is growing dynamically, we are spreading our geographical boundaries of our technical team to provide faster services.

*We will always be happy to serve you.*



Give us call now +91 8320151919

Timing 10.00 am - 7.00 pm

or write us at E-mail : [info@mahavirequipment.com](mailto:info@mahavirequipment.com)

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