

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.

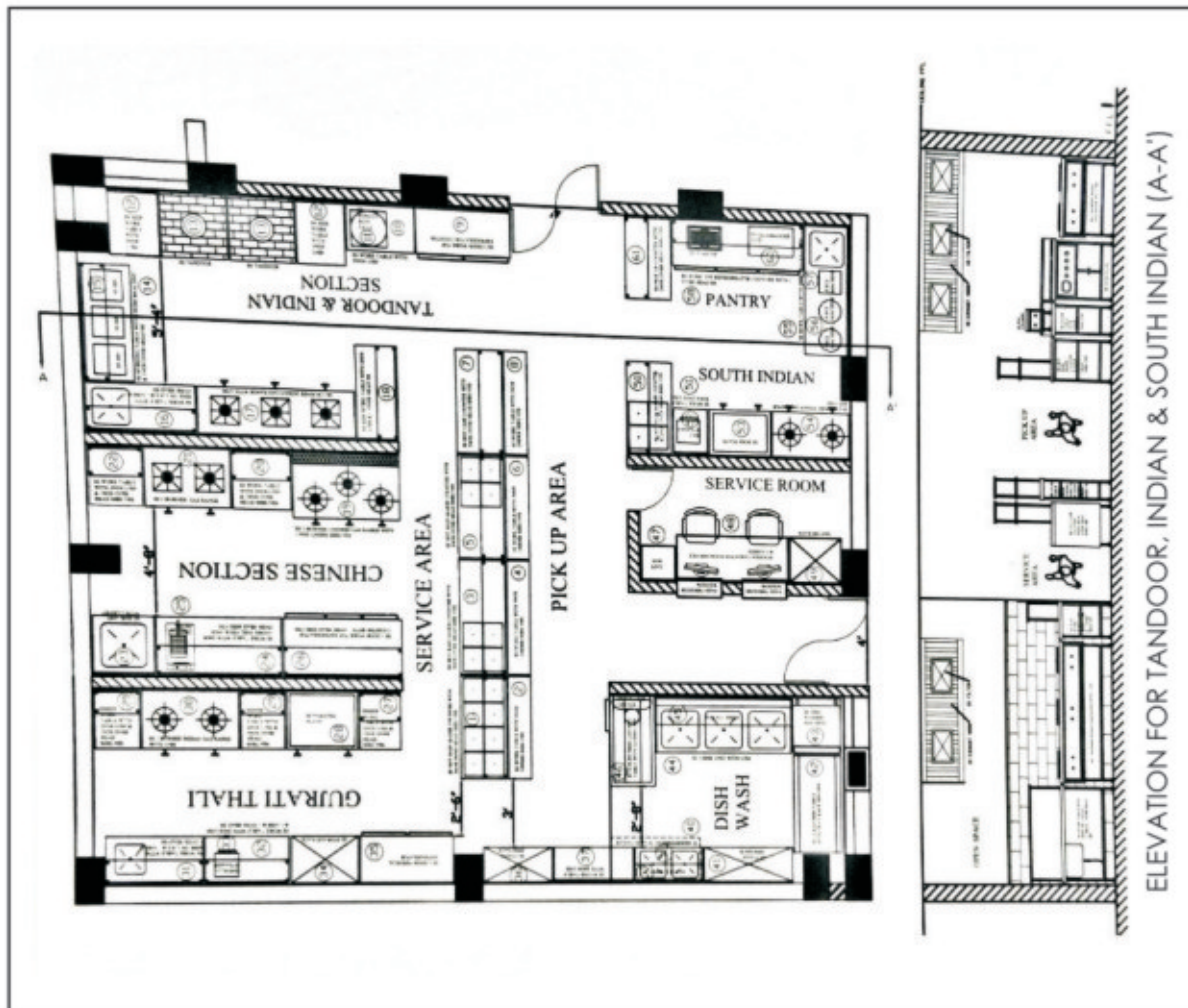
Here, I take an opportunity to thank you all for your suport and promise to deliver excellent products and stand by our commitment of giving numero uno service.

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



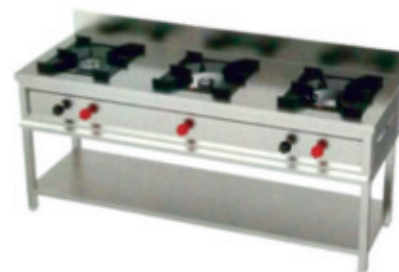
Two Burner Range

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

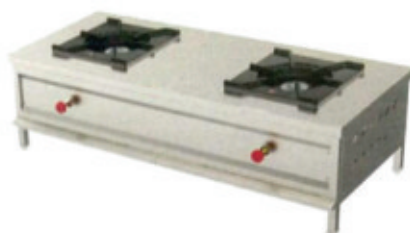
Stock Pot Range

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



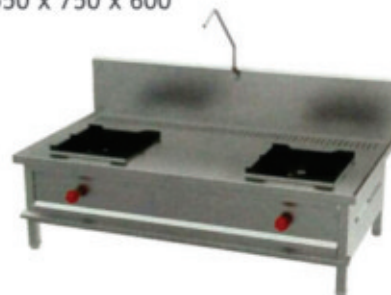
Two Burner Range (Low Height)

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



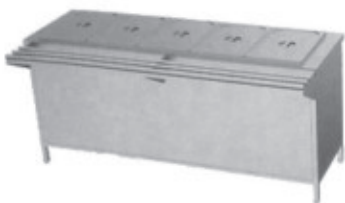
TRAY TYPE	SIZE (MM)
Live Dhokla	350 x 450 x 12
Dhokla Tray	350 x 450 x 25
Vati Dal	350 x 450 x 38
Nylon Khaman	350 x 450 x 60
9 Idli Tray	350 x 350
12 Idli Tray	350 x 450



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

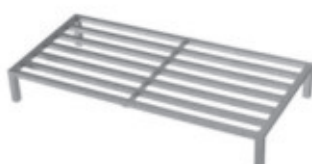
Onion Potato Cage

600 x 600 x 900



Dunnage Tack

900 x 600 x 200
200 x 500 x 200



Grocery Bin - Steel

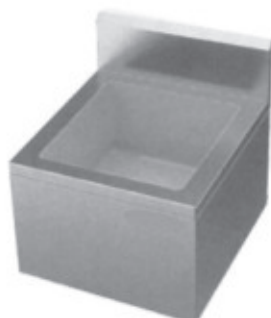
375 x 375 x 675
450 x 450 x 675



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

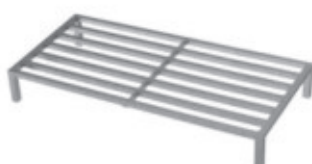
Onion Potato Cage

600 x 600 x 900



Dunnage Tack

900 x 600 x 200
200 x 500 x 200



Grocery Bin - Steel

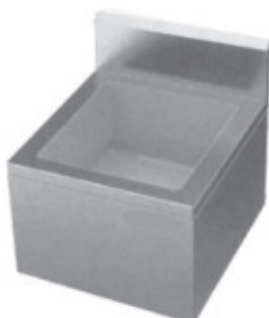
375 x 375 x 675
450 x 450 x 675



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"

FAST FOOD COUNTERS

Vada Pav / Dabeli Counter



Chaat Counter



Sandwich Counter



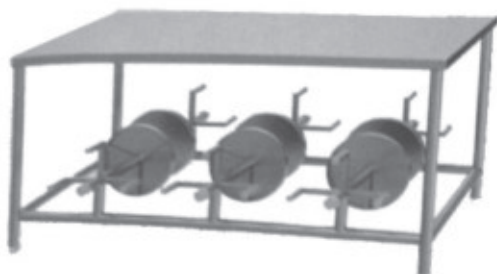
Pani Puri Counter



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

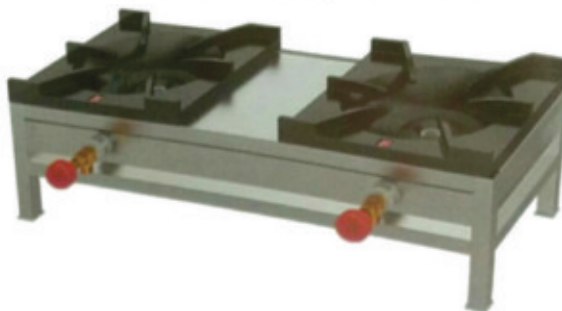


Portable Burner

Sinlge : 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)

Sinlge 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



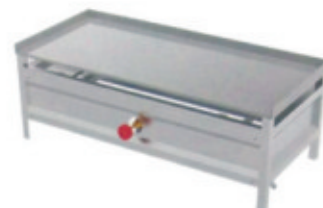
Griddle Hot Plate

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

STONE BASE PIZZA OVEN

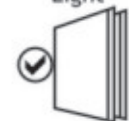
SP 08	29"x22"x16"	8"x4 Pizzas	3.6 KW/230v
SP 09	39"x24"x16"	12"x2 Pizzas	4.4 KW/230v
SP 10	39"x32"x16"	12"x4 Pizzas	5.4 KW/240v

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

COLD EQUIPMENTS

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



DISH WASH AREA EQUIPMENTS

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



DISH WASH AREA EQUIPMENTS

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



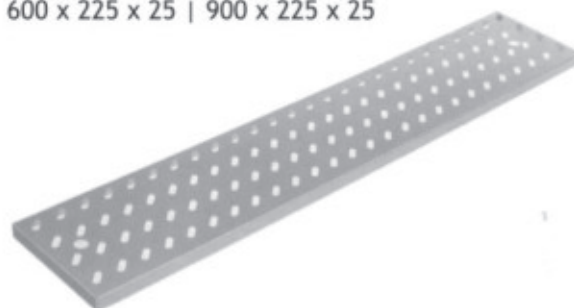
Drain Trough

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



Trench 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



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 it 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

mahavirequipment@yahoo.com

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PROJECT GALLERY

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