Dynamics
Catering & Hotel Equipments

Complete Hotel, Restaurant & Cafeteria Solutions
www.dynamicskuwait.com
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www.dynamicskuwait.com
Constantly focusing on a world view, Dynamics brings to The State of Kuwait, a truly international range of food-service equipments with the solutions for hotels, restaurants, frozen yogurt stores, coffee shops, bakeries, ice-cream & beverage, food retail and the healthcare segments.

Dynamics through the years has also expanded by adding a Design & Supply department. Their services provide the help you need, from the initial design phase to the final delivery and installation. Dynamics has experienced and knowledgeable staff to help you and your architect with every aspect of equipment layout and specifications. With the latest CAD (Computer Aided Design) technology we can provide you with quick, clear and precise drawings. Dynamics is equipped to make your project as trouble free as possible.

Since its inception, Dynamics has displayed a visionary understanding of emerging opportunities in the field of Hotel and Food service business. More importantly, the company has proven its ability to transform these opportunities through innovative value propositions for its customers. A blend of high quality products and a dependable, country wide service backbone is at the core of these value propositions.

Dynamics has been on the cutting edge of technology and conservation. The Dynamics team is committed to providing products that not only satisfy customer needs but also add value to the equipment investment by reducing costs, improving productivity, ensuring reliability and emphasizing food safety. The company strives to enable its customers in upgrading their businesses by positively impacting the way they attempt to achieve their own great goals.

Call Dynamics Today for any Turn Key Projects as we are totally equipped to provide you complete solutions from the initial layout phase and until the inception of your project.

We are proud to bring you Complete Hotel, Restaurant & Cafeteria Solutions!

Rohit G Mirchandani  
(Managing Director)
REFRIGERATION LINE
Upright ref./freezer capacity 610 ltrs.
Dimension: 69 x 80 x 212 cm
Temp.: Ref. -2 + 8°C, Freezer: -18°C

Single Solid/Glass Door
Refrigeration Line

Double Solid/Glass Doors
- Upright ref./freezer capacity 1340 ltrs.
- Dimension: 139 x 80 x 212 cm
- Temp.: Ref. -2 + 8°C, Freezer: -18°C

Refrigerated Chef Base
- Available in models with 4, 6 & 8 drawers
- Dimension: 140/200/240 x 65 x 64 cm
- Temp.: -2 + 8°C
REFRIGERATION LINE

Work Top Refrigerator/Freezer
- Available in models with 2-4 doors, drawers & Splashback
- Dimension: 147/196 x 70 x 85 cm
- Temp.: Ref. -2 + 8°C, Freezer: -18°C

Pizza Prep Counter
- Available in models with 2-3 doors, with front working space
- Dimension: 147/196 x 70 x 85 cm
**Single Door Under Counter Refrigerator /Freezer**
- Dimension: 70 x 76 x 91 cm
- Temp.: Ref. -2 + 8°C, Freezer: -18°C

**Double Door Under Counter Refrigerator /Freezer**
- Dimension: 122 x 76 x 91 cm
- Temp.: Ref. -2 + 8°C, Freezer: -18°C
• Dimension: 70 x 76 x 117 cm
• Capacity: GN 1/6 - 6 Pcs.

Single Door Refrigerated Salad Preparation Counter

• Dimension: 122 x 76 x 117 cm
• Capacity: GN 1/6 - 12 Pcs.

Double Door Refrigerated Salad Preparation Counter
**Triple Door Refrigerated Salad Preparation Counter**

- Dimension: 185 x 76 x 117 cm
- Capacity: GN 1/6 - 18 Pcs.
- Temp.: Ref. -2 + 8°C, Freezer: -18°C

---

**Triple Door Under Counter Refrigerator/Freezer**

- Dimension: 185 x 76 x 91 cm
- Temp.: Ref. -2 + 8°C, Freezer: -18°C
Walk In Cold/Freezer Room
Dimension & Temperature: As per requirements
How blast chillers work & Cycle functions

How blast chillers work

Blast chillers quickly reduce the core temperature of the products, whether they are cooked or fresh, conserving their fresh texture, hygiene and quality, whilst reducing the risk of bacteria generating.

The traditional method of storing cooked food has always been to leave it to cool naturally until it reaches a suitable temperature to store in the refrigerator.

During the period when the core temperature falls from 149°F and 50°F, the food will lose a lot of its natural characteristics, such as moisture, consistency, aroma and colour, furthermore, this is when bacteria begin to develop.

INFIRCO BLAST CHILLERS are designed to reduce the time period for this critical change in temperature.

Cycle functions

- **Blast Chilling**
  - Soft 1 cycle
  - Hard 2 cycles

- **Blast Freezing**
  - Soft 2 cycles
  - Hard 1 cycle

**Soft Chill**

- Core food temperature: 17°F
- Room temperature: 72°F
- Time: 90 minutes

**Hard Chill**

- Core food temperature: 32°F
- Room temperature: 72°F
- Time: 240 minutes

**Shock Freeze**

- Core food temperature: -11°F
- Room temperature: 72°F
- Time: 10 minutes

**Soft Freeze**

- Core food temperature: -11°F
- Room temperature: 72°F
- Time: 60 minutes
**Blast Chillers/Freezers**

- Pass thru with roll in trolley
- Dimension: 120/140 x 102 x 223 cm
- Capacity: 20 GN 1/1

- One side loading with door
- Dimension: 84/107 x 84/107 x 172/193 cm
- Capacity: 7/10 GN 1/1
**Ice Cream Display Freezer**
- Dimension: 67 x 62 x 196 cm
- Capacity: 288 ltrs.
- Temp.: -18 -25°C

**Fish Refrigerator Container**
- Dimension: 69 x 80 x 212 cm
- Capacity: 7 Containers, Size: 60 x 40 cm
- Temp.: -2 +2°C
**Refrigerated Display Closed Type**

- Front closed with glass & back sliding doors
- Dimension: 94/125 x 81 x 130 cm
- Temp.: +4 +8°C
Refrigerated Display Open Type

- Front open with night curtain & back sliding doors
- Dimension: 94/125 x 81 x 130 cm
- Temp.: +4 +8°C

Glass Door Merchandising

- With 2/3 self closing sliding doors
- Dimension: 111/185 x 60/80 x 200 cm
- Temp.: +4 +8°C
Display Bakery Cupboard for Ice Cream

- Single/double doors, on wheels with 6 rotating glass shelves
- Dimension: 70/132 x 65 x 190 cm
- Temp.: -15 -24°C

Grab & Go Merchandising

- Front open & side glass with 4 shelves
- Dimension: 94/125 x 85 x 200 cm
LED Light Open Type Display Fridge

LED Light Cake Display Fridge
Available in 100/120 x 70 x 135 cm
DISPLAY LINE

Refrigerated Confectionery Display
- Front closed with glass & back sliding doors
- Dimension: 94/144 x 98 x 135 cm
- Temp.: +4 +8°C

Built in Display
- Open type refrigerated display with 3 shelves
- Dimension: 140/170 x 83 x 175 cm
- Temp.: +4 +12°C
Refrigerated Display - Drop In

- For storing & displaying cold products, with local fabricated glass on top
- Dimension: 113/145 x 65/75 x 64/86 cm
- Temp.: -4 +4°C, -12 -18°C

Freezer Merchandising

- Supermarket display for frozen products with top sliding doors
- Temp.: -20 to -25°C
Fish Display
- Front closed with glass & back open with s/s worktop
- Dimension: 142/189 x 115 x 128 cm
- Temp.: -1 +1°C

Sushi Case
- Available in different models with left or right compressor
- Temp.: +4 +8°C, -1+1°C
Gelato Display
- Front closed with glass & back open with s/s worktop
- Dimension: 95 x 145 x 190 cm
- Temp.: -15°C to -18°C

Fruit Display
- Front closed with glass & back open
- Dimension: 95, 145, 188, 250, 289 cm
- Temp.: +2°C to +6°C
Gas Ouzi Oven - Double Deck

- Available in standard & convection oven
- Dimension: 92 x 74 x 77/149 cm
Gas Cooking Range with Oven
- High Pressure 6 Burners with gas oven base
- Dimension: 91 x 73 x 91 cm

Electric/Gas Fryer - High Pressure
- Double Basket with door base
- Capacity: 22 ltrs.
- Dimension: 40 x 76 x 91 cm
Gas Char-Broiler
Available in 24”-36”-48”-60”-72” inch

Electric/Gas Flat Griddle
Available in 24”-36”-48”-60”-72” inch

Cheesemelter Broilers, Infra-red Burners
Available in 24”-36” inch, Gas or Electric
Convection Oven for Baking
- Available in Gas or Electric Models
- Single/Double deck
- Tray size 60 x 40, 05 nos.

Food Warmer
Stainless Steel Counter Top model, to accommodate GN 1/1, electric 1 phase
**Electric/Gas Boiling Pan**
- Direct & Indirect heating
- Capacity: 100/150 ltrs.
- Dimension: 80 x 90 x 90 cm

**Electric/Gas Tilting Bratt Pan**
- Capacity: 120/80 ltrs.
- Dimension: 120/80 x 90 x 90 cm
**Gas & Electric Cooker Counter Top**
- 2 burners - Dimension: 30/40 x 60/70 x 30 cm
- 4 burners - Dimension: 60/80 x 60/70 x 30 cm
- 6 burners - Dimension: 90/120 x 60/70 x 30 cm

**Gas Cooking Range**
- Available in 4 - 6 Burners with oven and open base
- Dimension: 120/80 x 70/90 x 90 cm

**COOKING - ITALIAN LINE**
Electric/Gas Fryer - Counter Top
- Single & Double Basket
- Capacity: 8+8 & 10+10 ltrs.
- Dimension: 30/40 x 60/70 x 30 cm
- Dimension: 60/80 x 60/70 x 30 cm

Electric/Gas Fryer - Free Standing
- Single & Double with doors or open base
- Capacity: 20+20 ltrs., 15+15 ltrs. & etc
- Dimension: 80/40 x 90/70 x 90 cm
Electric/Gas Fry Top - Free Standing

- With full smooth/half smooth-half ribbed with doors or open base
- Dimension: 80/40 x 90/70 x 90 cm

Electric/Gas Griddle - Counter Top

- Smooth or Ribbed top
- Dimension: 30/40 x 60/70 x 30 cm
- Dimension: 60/80 x 60/70 x 30 cm
COOKING - ITALIAN LINE

Gas Charcoal Grill - Counter Top
Dimension: 40/80 x 70 x 30 cm

Electric Snack Fryer - Countertop
- Single & double basket
- Capacity: 5 ltrs., 8 ltrs., 8+8 ltrs.
- Dimension: 30/60 x 40/53 x 20/31 cm
• Tank capacity 25 ltrs., with quantity of baskets as per requirement
• Dimension: 60 x 60 x 30 cm

Electric/Gas Pasta Cooker - Countertop

• Electric 3 phase 3.3 kw & electric 3 phase 4.7 kw
• Dimension: 60 x 58 x 58 cm

Electric Salamander
**Combi Oven for Cooking**

- Convection with direct steam
- Capacity: 10 GN 1/1
- Electric 3 Phase 12 kw

**Combi Oven**

- Available in Gas & Electric Models
- Capacity of 7, 10 & 20 GN 1/1
- Automatic Cooking programs & manual cooking mode
- USB connection to download cooking programs

**COOKING - ITALIAN LINE**
Rotary Oven for Bakery & Pastry

Available in models with single/double roll in trolley, with the tray size 60 x 40/60 x 80, electric 3 Phase oven size as per the actual site.
COOKING - ITALIAN LINE

Combi Oven
- Available in Gas & Electric Models
- Capacity of 7, 10 & 20 GN 1/1
- Automatic Cooking programs & manual cooking mode
- WiFi connection for storing recipes & cooking program with many more

Chinese Wok with Stand
Available on request

Gas Stock Pot
Available on request
Convection Oven for Pastry
Convection with manual humidification capacity 4 Trays, 60 x 40 cm 1/1, electric 3 Phase 5.2 kw

Electric Proofer
Capacity: 9 trays, 60 x 40 cm/43 x 34 cm

Convection Oven for Pastry
Convection capacity 4 trays 43 x 34, electric 1 Phase 2.7 kw
CAPACITY SURVEY

CC-32S/32/34 AND RG-50S/50
- 80 portions
- 2 kg/min

RG-100
- 400 portions
- 5 kg/min

RG-200
- 700 portions
- 7 kg/min

RG-250
- 880 portions
- 8 kg/min

RG-400
- 3000 portions
- 15-40 kg/min

RG-350
- 1200 portions
- 12-30 kg/min
### HALLDE Cutting Tool Guide

**Note:** The cutting tool design and range varies between different sizes and machine types.
- **Made of stainless steel.**
- **Use cutting tool selection from RG-100.**
- **Use cutting tool selection from RG-200/250.**

<table>
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<tr>
<th>Tool Type</th>
<th>CC-32/34</th>
<th>CC-50/52</th>
<th>RG-100</th>
<th>RG-200</th>
<th>RG-250</th>
<th>RG-350</th>
<th>RG-400</th>
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<tr>
<td>Slicers</td>
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<tr>
<td>- Slices firm and soft products, such as root vegetables, onions, leeks, bell pepper, apple, citrus fruit and cucumber.</td>
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<td>- Shreds cabbage.</td>
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<td>- 6.5 mm for Parmesan slices</td>
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<tr>
<td>- From 4 mm upwards, slice tomatoes, bananas, mushrooms and shreds lettuce and Chinese cabbage.</td>
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<td>- In combination with suitable slicing grid the 4 mm slice allows onions.</td>
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<td>Standard Slicers</td>
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<tr>
<td>- Slices firm products, such as root vegetables.</td>
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<tr>
<td>- Slices in combination with a suitable slicing grid.</td>
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<td>Fine Cut Slicers</td>
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<td>- The same advantages as “Slicer.”</td>
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<td>Crimping Slicer</td>
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<td>- For apple slicing of beetroot, cucumber, carrots, etc.</td>
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<td>Julienne Cutters</td>
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<td>- For soups, cubes, salads, etc.</td>
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<td>- 24 mm for Julienne potatoes and carrots.</td>
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<td>- 34 mm for shredded cabbage.</td>
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<td>- 8x10 or 8x20 mm for curved potato chips/french fries.</td>
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<tr>
<td>Graters/Shredders</td>
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<tr>
<td>- Grates carrots and cabbage for raw salad.</td>
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<td>- Grates nuts, almonds and dry bread.</td>
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<td>- The 6 mm is commonly used for grating pizza cheese and shredding cabbage.</td>
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<td>Fine Graters/Shredders</td>
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<td>- Grates radish for the Japanese Cuisine as well as carrots for puree.</td>
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<td>- Grates dry bread and hard cheese like parmesan.</td>
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<td>Dicing Cutter</td>
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<td>- Dices, in combination with a suitable dicing grid, root vegetables, potatoes, cabbage etc.</td>
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<td>Dicing Grids</td>
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<tr>
<td>- Dices root vegetables, fruit, potatoes, cabbage, vegetables, carrots, cucumbers, tomatoes, apples, etc., in combination with a suitable slicer, standard slicer, dicing cutter or fine cut slicer.</td>
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<tr>
<td>Soft Dicing</td>
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<td>- Combinations to dice soft products like tomatoes, bananas, kiwi, pepper, onion, strawberries etc.</td>
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<tr>
<td>Potato Chip/French Fry Grid</td>
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<td>- Cuts straight potato chips in combination with the 10 mm fine cut slices.</td>
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</tbody>
</table>

- **FIN**
- **FINE**
- **EXTRA FINE**
- **HARD CHEESE**
- **FIRE**
- **FINE**
- **HARD CHEESE**
- **FINE**
- **HARD CHEESE**
Cutter Mixer

It can be used for chopping, blending & mixing with a bowl capacity of 4 ltrs., bowl with a scrapper for easy cleaning & stainless steel blade.

Vegetable Prep. Machine

Available with different stainless steel discs for cutting, slicing, dicing & shredding (in different sizes), with different portions/day.
**Wooden Chopping Block**
- With stainless steel stand
- Dim: 50 x 50 x 90 cm

**Fruit Dehydrator**
- With clear door, s/s 9 trays,
  26 hour timer, electric 1 phase
Vacuum Tumblers

- Available with 135 and 225 kg capacities
- Exclusive touch pad microprocessor controls
- Store up to 10 programs
• Forms patties up to 8 oz. in weight, from 3/16” to 3/4” thick
• Produce up to 2,100 patties per hour with reliable portion control.

Patty Maker

• Hold both fried and non-fried menu items in the same bin
• Independent upper and lower heating system per cavity.

Dedicated Holding Bins
A combination of radiant cooking, natural convection and forced convection air to introduce a totally new concept in broilers

Available with models return flow or pass thru
Planetary Mixer
- Stainless Steel tools: beater, whisk & hook
- Available in 20, 40, 60 & 80 ltrs.

Dough Sheeter
Belt size available in 50 x 100, 50 x 120, 60 x 120, 60 x 140
**PIZZA LINE**

**Dough Mixer**
Electric operated dough mixer, capacity from 12 to 38 kg, fixed head, with adjustable timer, available with fixed or movable base.

**Dough Divider/Rounder**
Rounding/Portioning capacity from 50 gr to 300 gr, electric 3 phase, tank capacity for dough 30 kg.
Deck Oven with Base
- 3 Phase Electric operated with single, double & triple chambers
- Available with open or closed base
- Dimension: 119/170 x 103/138 x 39 cm

Deck Oven
- Double deck with individual thermostat for each deck
- Firestone baking surface, electric 3 phase
- Dimension: 95 x 95 x 73 cm
Pizza Conveyor Oven
Heating by Air Impingment method, Stackable model, Electric 3 Phase, conveyor size 31” x 50” cm

Pizza Conveyor Oven
Heating by Air Impingment method, Stackable model, Electric 3 Phase, conveyor size (as required)
Brick Oven for Pizza/Fatayer
Gas operated, Decor & Size available as required
BUFFET LINE
Rectangular Chafing Dish
- Rectangular Chafing Dish on hand fuel capacity GN 1/1-1pc & GN 1/2-2pcs, with solid lid
- Dimension: 66 x 49 x 46 cm

Round Chafing Dish
- Round Chafing Dish on hand fuel capacity 16 ltrs., with solid lid
- Dimension: 51 x 54 x 48 cm

Round Chafing Dish
- Round Chafing Dish on hand fuel capacity 18 ltrs. with solid lid for soup
- Dimension: 51 x 54 x 48 cm

Self Service Counter
- Hot, Cold & Neutral counter to accommodate GN pans with glass shelf & tray slide
- Dimension: Available as required
**Rectangular Chafing Dish**
- Rectangular Chafing Dish on hand fuel capacity GN 1/1-1pc & GN 1/2-2pcs, with glass lid
- Dimension: 66 x 49 x 46 cm

**Rectangular Chafing Dish**
- Rectangular Chafing Dish on hand fuel capacity GN 1/1-1pc, with solid lid
- Dimension: 66 x 49 x 46 cm

**Round Chafing Dish**
- Round Chafing Dish on hand fuel capacity 13 ltrs. with glass lid
- Dimension: 44 x 48 x 26 cm

**Refrigerated Salad Bar**
- On casters with 1 glass shelf & capacity for 2-6 GN 1/1
- Dimension: 110/140 x 83 x 90 cm
Semi Automatic with steamer, hot water dispenser with 11.5 ltrs. boiler, capacity of 350 cups/hr., with top portion as cup warmer

2 Group Espresso Coffee Machine
Semi Automatic with steamer, hot water dispenser with 11.5 ltrs. boiler, capacity of 350 cups/hr., with top portion as cup warmer

American Coffee Brewer with Airport & Funnel
• Beans to Cup with built in cold milk solution
• 180 Espresso, 140 Coffee, 100 Tea, 120 Cappuccino, 120 Latino, 60 POD Products
• Available with an extra grinder, cup warmer, steamer by order

Fully Automatic Coffee Machine

• Beans to cup with cold milk solution beside the machine
• 240 espresso / 200 coffee / 18 ltrs hot water 130 cappuccino / 140 Latino
• Available with an extra grinder, cup warmer, steamer by order
Heavy Duty Blender - Sound Proof
• Polycarbonate jar 2 ltrs. with 2/4 speed motor control
• With sound proof enclosure

Heavy Duty Citrus Juicer

Heavy Duty Juice Extractor

Automatic Orange Juicer
Panini Grill
Single / Double models with top & bottom ribbed

Panini Grill
Single with top ribbed & bottom ceramic

Waffle Maker
Single head round

Induction Cooker
Electric 3500 watts
Ice Maker with Bin
Production / 24 h: 411 - 350 kg

Ice Maker-Undercounter
Production / 24 h: 30/45/80 kg
Frozen Yogurt Machine
Double bowl, capacity 6 + 6 ltrs., with led light on keyboard

IntelliTec2 Wi-Fi
ConnectI2u

Soft Serve & Frozen Yogurt Freezers
Twin Twist, Pressure Fed Soft Serve Ice Cream/Yogurt Freezer with two different flavors
Slush Machine

With touch screen keyboard. Available in single, double and triple bowls, capacity 12 ltrs. for each bowl.
Gas Bullet Charger

1.0 ltr with metal head

Cream Dispenser

Gas Bullet Charger

67
Vertical Toaster
Dual sided platen for additional toasting, with toasting time of 25 & 50 seconds

Cheese Melter
Stainless Steel, Pump type with spout

Microwave
Available in 1000 - 1800 w
CAFE LINE
Chef-quality results up to twelve times faster.

TurboChef USA

Chef-quality results up to twelve times faster.

TurboChef USA

Chef-quality results up to twelve times faster.

TurboChef USA
STASH Tea
Available in more than 20 flavours

STASH USA

Available in more than 20 flavours
coffee planet
Serving freshly roasted 100% Arabica Coffee
**Hood Type Dishwasher**
Tank capacity 22 ltrs., output 40/30 racks/hr., elec. 3 phase 8.0 kw

**Undercounter Dishwasher**
Tank capacity 20 ltrs., output 20 racks/hr., elec. 3 phase 3.5 kw
Conveyor Dishwasher
Full set of washing with inlet table, pre rinse machine, washer, final rinse & outlet table, design & sizes would be as per the actual site

Pot Washer
Front loading model in various sizes as per required
Portable Hand Sink
With soap & tissue dispenser, removable water & drain tank 10 ltrs.

Knee Operated Hand Sink
• With round bowl & detachable back splash
• Dimension: 350 x 300 x 215 mm
Garbage Rings with S/S Cover
Rings available in different colors

Pre Rinse Shower
Sink Mounted with long rod & additional tap

Pre Rinse Shower
Sink Mounted with Short rod
Plastic Hand Drier, sensor operated

Hand Drier
- Stainless Steel Hand Drier
- Sensor operated

Cup Holder
Stainless Steel Garbage Bin with Cover
Dimension: Ø400 x 600 mm

Plastic Garbage Bin with Cover
Dimension: Ø500 x 730 mm

Ticket Holder
Insect Killer
Wall mounted, Stainless Steel
with Glue Board & blue light

Insect Killer
Wall mounted, with electric grill & 2 lamps

Insect Killer
Wall mounted, White Finish
with Glue Board & blue light

Insect Killer
Wall mounted, Stainless Steel
with Glue Board & blue light
Soap Dispenser
Stainless Steel

Tissue Dispenser
Stainless Steel wall mounted

Tissue Dispenser
Plastic wall mounted
**Glove Dispenser**
Stainless Steel

**Heat Lamp**
Stainless steel construction with single heater, sizes available, 36" & 48" long

**Fast Timer**

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**MISCELLANEOUS**
Insect Expeller

For all type of insects in general, functions by electromagnetic waves which are not harmful for humans

Specially for Mouse & Mosquito, functions by electromagnetic waves which are not harmful for humans

Specially for Cockroaches, functions by electromagnetic waves which are not harmful for humans

Specially for Mouse functions by electromagnetic waves which are not harmful for humans

Stand Wire Shelf
Available Sizes: 90 x 53, 120 x 53, 150 x 53
Safety Plus- First Aid Kit
General Purpose First Aid Kits, Plastic - Designed for everyday use. Good for the home, office, auto, camping or the workshop

Chainex Glove
Works when using knives or cutting and/or punching tools

Ansell TNT Blue
Textured Single Use Nitrile Gloves. Powder-free. No risk of contaminating food with corn starch used to powder gloves

Smoke/LPG Alarm
Kitchen Safety

**Ansell Apron**

Provides superior flexibility and resistance to chemicals, fats, oils, grease, punctures & abrasion while at the same time offers easy cleaning

- Upper: Printed leather, black color
- Lining: absorbent, breathable, high scratch resistance, anti-bacterial
- Fussbett: Micro perforated, anatomic, breathable
- Sole: Double density polyurethane, anti-static, non-slip, oil resistant
- Crush-proof toe cap and steel pierce proof layer
- Size: 35 - 48
- Conformity: EN ISO 20345:2007

**Fire Blankets**

- Pack fits snugly to wall
- Simple to use
- Absolutely reliable
- Clear pictorial instructions
- Blanket Size: 1.8m x 1.8m

**Bicap High Safety Shoes**

Upper: Printed leather, black color

- Lining: absorbent, breathable, high scratch resistance, anti-bacterial
- Fussbett: Micro perforated, anatomic, breathable
- Sole: Double density polyurethane, anti-static, non-slip, oil resistant
- Crush-proof toe cap and steel pierce proof layer
- Size: 35 - 48
- Conformity: EN ISO 20345:2007
Deep Freezer Coveralls & Jackets

- Comfort rated to -55°F (-48°C)
- 12Oz, 100% dupont hollofil™ insulation
- Quad-stitched shoulder & body seams
- Double-needled & bound internal seams
- 6 Needle stitched elastic back band
- Heavy-duty, American made zippers
- Oversized insulated pockets

Stainless Steel Door Sign

Wet Floor Sign
HeartSine Samaritan

The HeartSine samaritan® PAD 300P, 350P & 500P was designed especially for use in public areas by providing a sophisticated defibrillator for adult or pediatric use, inside a lightweight and easy-to-operate system.
Stoelting has earned a strong reputation as a top manufacturer of foodservice equipment, which is a reflection of our state-of-the-art engineering, uncompromising quality, and dedicated employees. We attribute our longevity to the quality, dependability, and performance of our equipment, along with an experienced sales & customer support staff, backed by Stoelting’s outstanding warranty.

We are part of the Vollrath family, based in Sheboygan, Wisconsin. At Vollrath, we advance the art of hospitality with a full line of products and services that make you more efficient, more inspired, and ultimately more profitable. By elevating your offering and streamlining your operations, we increase your ability to compete and thrive.
Infrico is a leading Spanish Company in the production of industrial cold equipment. Technological vanguard and certified quality are the guarantees that vouch for their commitment to innovation.

Satisfied customers all over the world, confirm Infrico’s investment in a production centre that is one of the more modern industrial installations in Spain, has been well worth while. The plant has a total surface of 40.000 square meters dedicated to production.

ENTIRE INFRICO RANGE IS AVAILABLE, CONTACT YOUR DEALER DYNAMICS, KUWAIT
Since its inception in 1991, TurboChef Technologies has pioneered the rapidly emerging world of speed cooking. Its vision is to be the world leader of speed cooking by way of a daily-renewed commitment to deliver strong competitive advantages to customers worldwide. Whether you are a small independent or multi-unit chain, TurboChef has an oven to meet your needs. The entire product line of speed-cook ovens fits virtually every cooking application, offering high-quality results, superior cook speeds and a small footprint. All TurboChef ovens are energy efficient and UL-certified for ventless operation. Also, TurboChef has integrated smart menu technology into each oven ensuring consistent, repeatable product results and simple 2-key-press operation.
ABOUT US
WELCOME TO THERMOPLAN.

Thermaplan produces professional coffee machines which are esteemed all over the world for their reliability as well as for their unique features. Before our first-class quality products leave the premises in Weggis it is, above all, enthusiasm and passion which are required, in addition to vast technical know-how. We have those in great abundance. We are delighted to be able to provide you with the most innovative solutions, now and in the future. This is in line with our motto “Your challenge is our passion!”.

CEO Adrian Steiner
Mission
“Creating a good product is not only good business, it is a moral obligation”

Giorgio Berto
Partner and founder of BERTO’S S.p.A.
Commendatore of the Order of Merit of the Italian Republic on 19th September 2005

Tribano
In my position as a Chairman of the Board of Directors, I am honored and proud to present BERTO’S S.p.A. to our loyal customers who, although know and appreciate our products, may not know our history and the Company’s present structure that has made our business possible. It’s also a good occasion to express the Company’s deep appreciation for all those who - even if they are not named in the following pages - thanks to their work, through various tasks and typologies, have allowed us to achieve the results we will later discuss, and still they allow BERTO’S S.p.A, despite the global economical crisis, to continue improving for the benefit of our customers, suppliers and all those who work inside or outside our company.
FRICOSMOS, S.A. is a firm founded in 1985 all with Spanish capital which represents the continuity of a long dynasty beginning in 1960 by the brothers Sanz León in cutlery and ironwork.

Later on, chopping blocks, tables, sinks and shelves, etc. This result have proved possible thanks to the collaboration of our clients, ever more numerous and increasingly discerning.

Throughout our years of existence we have joint our innovative technology and materials of the highest quality, which meet all the standards and European current norms.

FRICOSMOS, S.A. have achieved the certified ISO 9001:2000, granted by AENOR. This certified, in recognition of the efficiency and the experience of our quality system, confirms the will of our firm as a manufacturer for the development of a straight line of continuous progress, giving day after day the most suitable response to our customers needs.
The founder company of the ALI Group, Comenda has been synonymous with the best in professional dishwashing equipment for over 50 years.

One of the industry’s top players both in Europe and worldwide, Comenda manufactures and markets more than 200 dishwashing solutions, from the smallest glasswashers for bars through to large automated continuous flow systems for restaurants, hospitals, canteens and in-flight catering.

Comenda also designs and installs customized solutions for individual space and workload specifications.
Dynamics
Catering & Hotel Equipments

Headquarters & Service Center
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