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PROUD OF SERVING ALL OF OUR CLIENTS NOW IT'S YOUR TURN.

Our Vision Is To Make The Ordinary Kitchen Equipment Trading to Real And Italian Engineering Professional Works With Full Services For The Field. Designed By Our Well Known Engineers With The Needs Of Each Type Of Kitchens. To Provide All Necessary Equipment And Looking Over The Working Flow Inside The Kitchen.

We Provide A Comprehensive Service Including Quality Control And Logistics. We Have A Team Of People Who Specialize Only In Quality Assurance. Factory Audits Are Done Before Manufacturing To Ensure The Products Meets your standards.

Our Relationship With Customers, Suppliers Always Make It. Easier And More Rewarding For Us. **AL MADAR** Rest. & Bakeries Accessories Provides Products To Mutually Agree Upon Specification With Clear And Timely Communication.

With Our Knowledge, Our Responsibility To Our Customer Is To Achieve The Highest Standards With Services They Give To The Guest In Hotels, Restaurants Or Any Other Catering Point.

The Management Of The Company With More Than 16 Years Of Service Working With The Same Field All Around The Middle East Can Guarantee The Benefits Of The Business.

With Big Variety Of Different Europeans, Americans And Local Brands You Can Control The Quality And Price And We Can Normally Provide Indicative Pricing.

There is no success without competition There is no competition without innovation.



OUR FACTORY PRODUCTS



INDUSTRIAL KITCHEN EQUIPMENT

All type of cooking equipments with different series.

- 900 series for Hotel, Restaurant, Catering, Hospitals, etc.
- 700 series for Cafeterias, Cafe Shop, Villas, etc.







POWER, DURABILITY, VERSATILITY, HYGIENE, DESIGN



A perfect cooking Island for our Chefs, a solid and dynamic solution.

Valuable power. The Essence, thanks to the levelled top, reduces the efforts in moving pots, pans, etc. and the safety of cookers operations is assured, too. The top cooking elements are fixed on a stainless steel tubular structure and finally the same can be covered with suitable stainless steel panels in order to give the best aesthetic aspect.







GAS COOKER 0

FRY TOP 02 LAVA STON GRILL 03







DEEP FRYER

BAIN MARY 05

BOLLING PAN 06







ELECTRIC COOKER 07

PASTA COOKER 08

TILTTING PAN 09



PROFESSIONAL COOKING EQUIPMENT





FULL KITCHEN SOLUTIONS



We Can Assure You The Best Quality With all Brands Provided As Well As We Can Show You The Major Vision About Our Service And How Our Organization Works.



BAKERIES

And All Other Food Services Facility.

The EASY line, ideal for offering great flexibility in the kitchen, has been renewed. Simple yet professional, they are distinguished by their extremely simple use combined with high range technical and manufacturing solutions like the cooking chamber designed to ensure maximum temperature uniformity, the double glass door and the new double opening handle. Both in gas and electric, convection and steam, AL MADAR offers a complete line for any type of cooking Accessories. The new EASY ovens have a simple and intuitive control panel that allows you to take full advantage of all of its characteristics.



PROFESSIONAL BAKERIES LINE















































COFFEE SHOPS & BARS

Offering you our experience

long experience and best quality.
estimating your needs, advice the
right choice, and sure only the
highest quality machines for coffee
shops and bars.





PROFESSIONAL CAFE LINE

























PROFESSIONAL FOOD PROCESSOR LINE

































ICE Cream
Display
&
Machines



In AL MADAR we believe perfection in kitchen can be made only with perfect steps.

Starting with our HACCP comply **DESIGN AND ESTIMATION DEPARTMENT** giving each of our customers different layouts and **full MEP** comply with their needs, to allow our **SALES TEAM** help them to choose the right equipment and quality.

And we guarantee you a satisfaction with our well trained **DELIVERY AND INSTALLATION TEAM**, never ending with our perfect after sales services of our **MAINTENANCE TEAM**



PROFESSIONAL ICE CREAM LINE



























DISH WASHER













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PROFESSIONAL COLD LINE































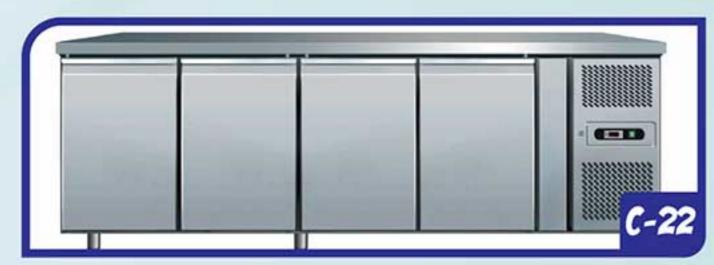












PROFESSIONAL SNACKS LINE



















































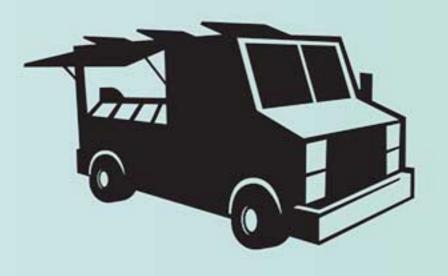








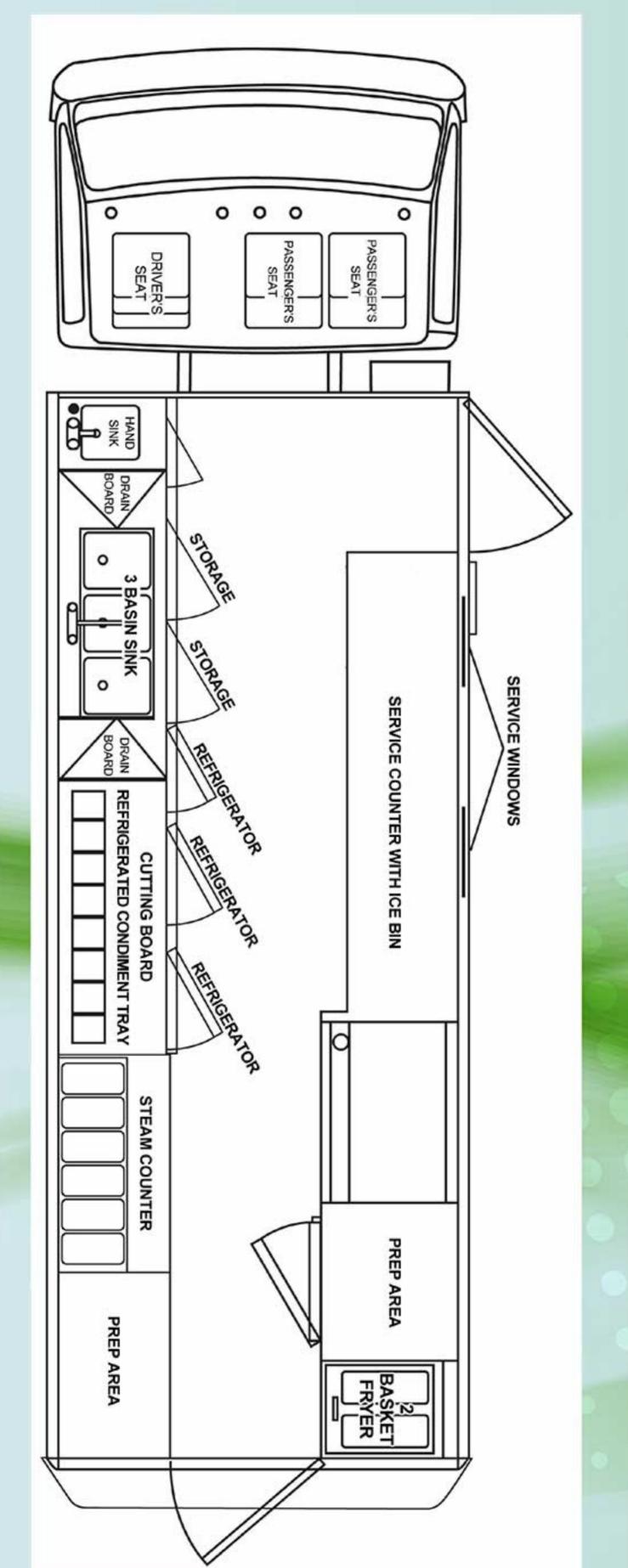
FOOD TRUCK BUSINESSES







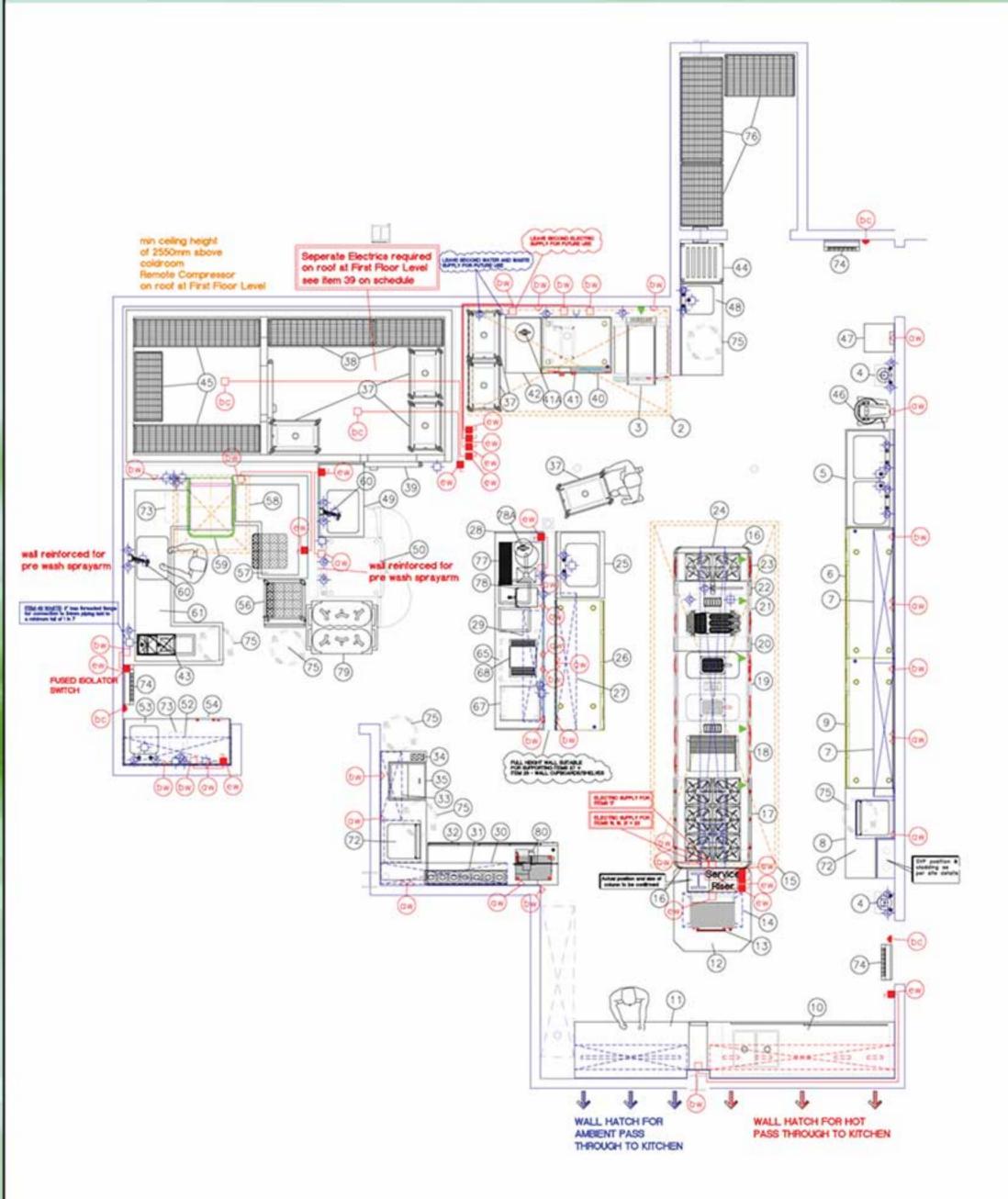




TECHNOLOGY

Following the latest and most effective fast food cooking technologies to help you. Saving and serving like never before.

Ask for details ...



	MECHANICAL SERVICES LEGEND						
۵	SHOLE IS NOT SHITLED SCOLET CUTLEY.						
00	Tells 13 HAP SHITCHED SOCIET GUTLET.						
•	13 AMP SWITCHED FLORED SPUR CUTLETS.						
	BECTION OUTER.						
8	COMMUNICO SCORET. SECURICAL SOLVEON SWITCH.						
è							
4	FAM SPEED REGULATOR.						
(*)	PRINTER DATA POINT						
(1)	TILENOIS FORT						
Δ	RENTOUR DOUBLES UP SUPER CONTROL OF CALCES OF EMPIRE STATI TERMINATED AT 450HIN PT, WITH SUTHING GOUADOK UNUT						
Δ	MANN GAC SUPPLY SWENGERCY SYSTE OFF VALVE, BY OTHERS TO BE NOTALLED, SYIND AND CONNECTED BY MAIN CONTRACTOR.						
8.	VEHICLATION MUST BE INTERLOOKED WITH THE GAS SUPPLY TO THE CATERING STAINMENT, AS SO 6173						
0	MANG COLD WATER SUPPLY, O Seek UNLESS OTHERWISE STATES TERMINATED AT 450mm PT, WITH BALLOTIS VALVE						
0	HOT BATER BUFFLY, (15mm LALEDS OFFERBADE STATES TERMINATED AT 450mm FFL WITH BALLOTIK VALVE						
ф-	what outure mook upva, weaps otherwise states of we administrate property systems may be required at each cost?						
ф-	COPPER, MADIE CUTLETING PLOCK LEVEL LALLESS OTHERWISE STATED If not administed a purposed system may be required at soler south.						
¥	TARREN						
EW	I SOOMM ABOVE PRISHED PLOOK LEVEL						
AW	1300mm ABOVE FINISHED FLOOK LEVEL						
BW	450mm ABOVE FINISHED FLOOR LEVEL						
вс	2000mm ABOVE FINISHED FLOOK LEVEL						
	UERIES REGARDING SIZE, POSTION OR LOADING OF CES SHOULD BE REFERRED BACK TO CATERWARE ASAP						

_	EQUIPMENT SCHEDULE				SERVICES SCHEDUL						
40	DESCRIPTION	GAS SUPPLY		ELECTRICA		L SUPPLY		WATER SU COLD		PPLY	
_		BTU's	SQE	VOLTS	PHASE	KW	AMPS	нот	MAINS	WAS	
2	OMITTED FUME EXTRACTIAIR IN SYSTEM (BY OTHERS)		-	1000		2000	-	100000			
1	TILTING BRATT PAN	68300	3/4"	230	Tph	0.12			15mm		
4	WASH HAND BASIN X 2				-			15mm	15mm	42m	
6	ST ST DBLE BOWL SINK UNIT	-		230	fob.	0.55	-	15mm	15mm	42m	
7	REFRIGERATED COUNTER			2.00	1gh	0.59				-	
	ST ST WALL BENCH										
	REFRIGERATED COUNTER			230	Tph	0.55					
11	HOT CUPBOARD + HEATED GANTRY ST ST WALL BENCH + AMBIENT GANTRY	-	-	230	196	7.13	30amp			-	
12	ST ST WALL BENCH OW SERVICE RISER										
13	SALAMANDER GRILL			415	3ph	3.9	20 атр				
14	ST ST BENCH STAND	-		10000			100000			-	
16	FUME EXTRACTION IN SYSTEM (BY OTHERS)									_	
17	6 BURNER RANGE	174100	3/4"	415	3	6.5					
18	RIBBED / SMOOTH GRIDDLE	47800	304"	230	1	0.06					
19	DEEP FAT FRYER	75100	3/4"	230	1	0.06	-	_	_	-	
21	PASTA COOKER	47800	3/4"	230		0.06			1 Sesen	420	
22	INFILL SECTION CAN TAP	41010	-	200		4.44			1 Senin		
23	2 BURNER BOILING TOP	58050	3/4"	230	1	0.06					
24	ST ST PAN RACK	_	-	-		-	-			42m	
26	ST ST SINK UNIT REFRIGERATO COUNTER			230	- 1	0.55	_	15mm	15mm	-540	
27	ST ST WALL SHELF			200							
28	ST ST WALL BENCH WITH PANELS										
29	ST ST WALL CUPBOARDS		-	-	-	_	-		_	-	
31	WALL SHELF WALL MOUNTED GARNISH RACK						_			-	
32	REFRIGERATED COUNTER			230	•	0.55					
33	ST ST WALL SHELF			1000	201	2000					
34	ST ST WALL BENCH OW DIPPERWELL	-	-	230	1	0.85	-	-		-	
34	ICE CREAM CONSERVTOR			230		0.00				-	
37	GASTRONORM TROLLIES X 6										
36	COLDROOM STORAGE RACKING										
39	ROOF UNIT SUPPLY	-	_	230	1	.85	20amp			42m	
	DUAL PURPOSE [FREEZER ROOM]			230	- 1	.00	20amp			42m	
	ROOF UNIT SUPPLY			415	3	1.6	Hamp				
40	BLAST CHILLER			230	1	1.35				-	
41A	10 GRID COMBI OVEN (STACKED) WATER TREATMENT UNITS	-		415	3	17.0	_		1 Seems by from its		
42	ST ST WALL BENCH OW CUPBOARD			1000		10000		maggi	y mounte	-	
43	INSET SCRAPPING TROUGH WITH W.D.U.			415	3	1.1	6		15mm	*54m	
44	ST ST HEAVY DUTY SHELVING UNIT				1111	7		-	7-0-1	-	
45	FREEZER ROOM STORAGE RACKING 20 GRT FOOD MIXER	_		230	1	_	13			-	
47	FLOOR WEIGHING SCALES			230	- 1		13				
45	ST ST DECANT BENCH CW INSET SINK			1000	- 11		100		15mm	420	
49	POT WASH SINK	_	_	***	-				15mm	421	
50	POT WASH MACHINE [by others]			415	3	12.3	25	1 Serum	15min	42m	
52	ANGLED BASKET SHELF										
53	GLASSWASH DUMP / SORT BENCH			-	-		-	15mm	15min	42m	
54	UNDERCOUNTER GLASSWASHER	_	-	415	3	6.60	13	15mm	15mm	42m	
54	MOBILE BASKET STORAGE			_			_			-	
57	ST ST CLEANS OUTLET TABLE										
58	ST ST CONDENSE HOOD (BY OTHERS)			110	-						
59	PRE WASH SPRAY ARM X 2	_	_	415	,	8.3	15.7	15mm	15mm	42m	
61	DIRTIES DROP TABLE							1,000	1,5		
62	OMITTED										
63	OMITTED				-		_			-	
65	UNDERCOUNTER REFRIGERATOR	_	_	230	,	0.1	-			-	
66	OMITTED			400	-	-					
67	ICE MACHINE			230	1	0.5			15mm	42m	
60	CONVEYOR TOASTER			230	. 1	7.0	13				
70	OMITTED										
71	UNDERCOUNTER REFRIGERATOR	NOT OF	DWO W	230	1	0.1					
72	MICROWAVE OVEN + SHELF X 2	-	-	230	1	2.9	13				
73	WATER TREATMENT UNITS X 2			230			3	15mm	15mm	42m	
74	MODILE WASTE BIN X 6			230	,	1.6	_			-	
76	DRY STORE STORAGE RACKING			122557	571						
77	BULK BREW COFFEE MACHINE			415	3	6.10			15mm		
78	WATER TREATMENT UNIT			230	•	,	13		22mm	m 775	
70.4											
78A 79	MOBILE PLATE STORAGE TROLLEY							Sed Serve	from the	PLANE.	

