



INDUSTRIAL KITCHEN SOLUTIONS

## **COOKING**PRODUCTS



#### REFRIGERATION



**MEAT**PROCESSING



**VEGETABLE** PROCESSING



## SMART & AFFORDABLE LAUNDRY SOLUTION



# INDUSTRIAL KITCHEN SOLUTIONS

Shahjan P.F.M is a Qatar based Company committed to providing quality service to its clients. We develop and manufacture innovative, operator-oriented stainless steel kitchen equipments. Besides we have tie ups with major industrial kitchen suppliers worldwide. We are not limited to supply and installation of stainless steel kitchen equipments, but are well equipped to provide foodservice design and consultancy and Stainless Steel custom fabrication of hand rails.

## CHOOSE US

- Latest Technology
- S Experienced Employees
- S Competitive Price
- S Quick in Response
- S Professional Aproach
- 💲 In-depth Domain Knowledge
- S Vast Project Experience
- \$ 100% Customer Satisfaction



Shahjan P.F.M offers customers and clients an extremely friendly convenient service by stocking a wide range of products under one roof. The company is able to meet all the needs of its various customers in an efficient and effortless manner. Whether it is a juice blender or equipment for an entire kitchen. In the pages to follow, we briefly showcase some of our major product ranges, please feel comfortable browsing through these pages, if further information required, kindly do contact us any time.





**Gas Ranges** 



Electric Fry Tops



Electric Deep Fat Fryers



Electric Boiling Pan



**Electric Ranges** 



Gas Tilting Bratt Pan



Pasta Cookers



Electric Tilting Bratt Pan,



## **REFRIGERATION**





**Display Cabinets** 



**Display Counters** 



GN Refrigerated Cabinets GN Freezer Cabinets



#### **MEAT PROCESSING**



Meat Slicer



**Butcher Block** 



Bone Saw Machine



Meat Slicer





## **VEG. PROCESSING**







Veg. Processor

Veg. Processing Table



Vegetable Washers/Dryers

#### **DISHWASHING**



**Glass Washers** 



Passthrough D/W



Flight Dishwashers



Conveyor Dishwashers





## **SERVICE LINE PRODUCTS**







Refrigerated Unit

Refrigerated Display





Bain Marie

Hot Plate Dispenser



**Cutlery Dispenser** 



**G/N Tray Holders** 



Refrigerated Wells



Screen W/Heat & Light





## **COFFEE/SNACKS**







3 GROUP ESPRESSO

Panini Grills





Toaster Salamander

Blenders



Soup Kettles



Trolleys 3 Tier



Trolleys 2 Tier



**GN Food Pans** 





#### **CHAFFING DISHES**



Chafing Dish GN 1/1 Stainless Steel, Polished

Matching cover, Food pan GN 1/1, Water pan frame, Fuel holder x 2, Net weight 6.5 kg.

Dimension: 650 x 360 x 250 mm



Chafing Dish GN 1/2x2 Stainless Steel, Polished

Matching cover, Food pan 2 x GN  $\frac{1}{2}$ , Water pan Frame, 2 x fuel holder, Net weight 6.5 kgs

Dimension: 650 x 360 x 250 mm



Chafing Dish GN 1/3x3 Stainless Steel, Polished

Matching cover, Food pan 3 x GN 1/3, Water pan Frame, 2 x fuel holder, Net weight 6.5 kgs Dimension: 650 x 360 x 250 mm



Chafing dish GN1/1, Roll Top, S/S, polished

Matching roll top cover, Food pan gn 1/1, Water pan Frame, 2 x fuel holder, Net weight 10 kgs, Gross weight 13kgs. Dimension: 650 x 370 x 450 mm

#### **ACCESSORIES**



Filter Coffee Machines



Juice Dispenser



S/Steel Waste Bins



Weighing Scale











Tumble Dryer



Ironing Table



Ironer



Ironer



## ACCESSORIES & GENERAL UTILITIES







Cabinets

**Hot Cabinets** 





Tables

Sinks (One Bowl)



**Clearing Trolley** 



Sink (Deep Bowl)



Shelving



Sink (Two Bowl)



Wire Shelving



**Exhaust Hoods** 



Trolleys 2 Tier



Platform Trolley



## WATER WASH VENTILATORS



- S Damper located at the air inlet slot, thus eliminating possible interferences with duct shafts, building structure plumbing and mechanical equipment often experienced with duct collar dampers.rails.
- S Three position damper:

**Position 1 Exhaust Cycle:** Primary grease extraction baffle with grease catch design.

**Position 2 Wash cycle:** During wash cycle the damper closes forward sealing off the air inlet slot and stays closed until fan is restarted.

**Position 3 Fire Cycle:** Damper closes in the direction of air flow, back against a pipe support, when the fire mode is initiated.

\$ Electric motor/spring drive fail safe damper switch.

Wash sprays come on automatically during fire mode.

## BAFFLE TYPE **FILTERS**

- The hood incorporates integral front face discharge make-up air. This method of bringing air in to the kitchen is flexible and has too many advantages. Typical supply volume is 80% or more, depending on air balance desired. Supply air temperature should range from 60 degrees F to 65 degrees F, but may be as low as 50 degrees F depending on air volume, distribution and internal heat load. Exhaust hood is an economy hood that maintains standard in materials. Stainless steel baffle filters are used as a standard.
- S Optional Equipments

Exhaust & Supply Fans (Roof Top)

Fire Extinguishing System

Utility Distribution System



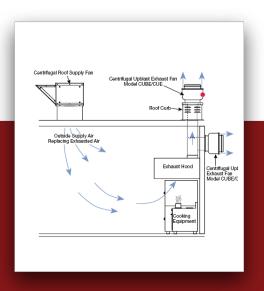


## RESTAURANT & COMMERCIAL KITCHEN EMISSION CLEANING SYSTEM



- S Economical, non-wash system requires no plumbing
- Strain Galvanized finish withstands the demands of restaurant environments
- Side access door for easy maintenance
- Stackable customized modules provide design and installation flexibility for any size installations
- 💲 Up to 99% efficient to ensure clean air
- S Optional carbon filters control odors

We offer a complete line of induct HVAC UV air purifiers and UV sterilizes for medical, commercial, industrial or laboratory use. Many units can be configured with hot cathode, cold cathode or slim line UV lamps. This line of Professional Ultraviolet Sterilizes features durable construction designed to offer years of trouble free service.





These units are more efficient in that they are the only units on the market to come with a self-regulating power pack. This ensures the highest collection efficiency possible in a varied amount of cooking conditions.

#### Simple Maintenance

Aluminum collection plates are reusable (just rinse them clean!), therefore eliminating the need for costly filter replacement. Filter plates are located for simple recovery.



## WALK IN COLD ROOM

#### PREFAB MODULAR COLDROOMS



#### **FEATURE**

Standard panels: Polyurethane, sandwich panels, PVC coated, galvanized non-toxic sheet steel. With centering system, CFC Free.

**Standard floor:** Plastified, trackable, anti-slip with reinforcement.

Coldroom height: 200, 240, 280, 320 Thickness: 6 cm, 10 cm, 13 cm

#### MINI COLDROOMS

Commercial modular cold room with double hooks, internal rounded corner beams and centering system.



#### **FEATURE**

**Panels:** Polyurethane, sandwich panels, PVC coated, galvanized non toxic sheet steel. With centering system, CFC Free.

Floor: PVC coated, anti-slip, walkable.





#### **WASTE PULPERS**

Caring for environment is a key responsibility of every citizen. Thus, waste management and reduction techniques have to be efficiently applied. Waste pulpers offers a host of other benefits apart from waste reduction such as,

- S Reduce labor by 40% or more
- S Cut hauling costs by reducing waste as much as 80%
- S Maximizing floor space usage
- \$ Improve sanitation etc....

#### CLOSE-COUPLED WASTE PULPING SYSTEM

Close coupled Pulper with high tank and Hydra-Extractor with hinged lid and limit switch, water flushed feed tray, High pressure circulating pump, chemical additive pump, valve package, Control panel with water level control, push button station and discharge chute with limit switch.

**OPERATION:** Foodservice waste enters the pulping tank via the feed tray where it mixes with water, is processed and made in to a slurry (5% solids and 95% water) which is then transported through a pipeline to the Hydra-Extractor, where water is removed and the resultant semi-dry pulp is discharged into a haul away container. The extracted water is recovered and returned to the pulping tank for re-use.





#### REMOTE WASTE PULPING SYSTEM

High tank pulper, hinged lid with limit switch, water flushed feed tray, stainless steel dam, High pressure slurry pump, valve package, Control panel with water control, push button station.

**OPERATION:** Foodservice waste enters the pulping tank via the feed tray where it mixes with water, is processed and made in to a slurry. The slurry, consisting of 5% solids and 95% water, is automatically transported through a pipeline to the Hydra-Extractor, where water is removed and the resultant semi-dry pulp is discharged in to a haul way container. The extracted water is recovered and returned to the pulping tank for re-use.



## INDUSTRIAL EXHAUST FANS FOR KITCHEN HOODS



Axial Downblast Direct Drive Fans

Air Volume: 2 – 2400CFM Maximum SP: 1.5"wr. @ standard air density



Centrifugal Downblast

BELT DRIVE

Air Volume: 2 - 21000 cfm Max. SP: 3.5" wg. @ standard air density



Centrifugal Downblast
DIRECT DRIVE

Air Volume: 50 - 3395 cfm Max. SP: 2.47" wg. @ standard air density



Centrifugal Upblast

BELT DRIVE

Air Volume: 400 - 23800 cfm Max. SP: 5" wg. @ standard air density



Centrifugal Upblast
DIRECT DRIVE

Air Volume: 41 - 3489 cfm Max. SP: 2.48" wg. @ standard air density



Belt Drive Inline

Air Volume: 200 – 16000 cfm Maximum SP: 2.5"wg. @ standard air density





## STAINLESS STEEL HAND RAILS

Among the tailor made solutions what Shahjan PFM has to offer, is stainless steel hand railing in various finishes such as bright chrome finish, which includes stainless steel pipe fittings and accessories (Elbow, Flange, Tee, Cap, Glass Holders/Clips, Pipe Holder/Brackets). Hand rail range from size 1 ½" to 3",







Special components as per customers design requirements, offered in different finishes-satin #800 / mirror polished. Besides, we combine based on customer's requirement the sleekness of stainless steel and the luxurious touch of wooden finish for hand rails, supports, balcony rails etc. Manufactured using stainless steel grade



## OUR PARTNERS

Shahjan partnering with leading technology companies with best-in-class Industrail & Domestic products to provide for our customers.



## **LAUNDRY** EQUIPMENTS





















## **KITCHEN**EQUIPMENTS

























































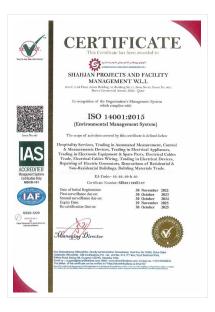
# OUR CLIENTS

We have been successfully getting innovations ready for volume production on behalf of manufacturers and suppliers all over the world. It makes us particularly proud to see how renowned companies place their trust in us year after year and work with us on an equal footing.



## QUALITY **POLICY**

Shahjan PFM are committed to maintaining a quality culture with appropriate systems and processes in place to drive quality-focused behaviors and ensure decision making based on what is best for product quality and consumer safety, and protection of Shahjan PFM's reputation and business.







## TECHNICAL SUPPORT & MAINTENANCE SERVICES



To start a successful restaurant business, it is important to choose the right equipment. And to maintain its success, One of the most important part is to do the preventive maintenance services of the equipment. That's why Our talented technical team is right there to assist you to maintain your kitchen equipment and to run your business successfully. We do maintenance services and Spare Parts for all the commercial Kitchen equipment.



Our established kitchen hood cleaning methods remove the grease and flammable residues. Certainly, it will stick on interior surfaces of the hood, filters, duct work and exhaust fans. Moreover, left unclean, kitchen exhaust systems inevitably collect enough grease to create serious fire hazards. The effects of the build-up of grease in the kitchen extraction system will also affect the efficiency of the system. It will helps to reduce the amount of air that can be extracted. This gas-filled grease would then spread in the oven, producing an unhealthy, poorly ventilated oven with low indoor air quality.



Regular maintenance of a restaurant's kitchen exhaust system is one of the primary defenses against fire hazards. It will also helps to keeping these systems working at their best. They will also evacuate smoke and grease out of the building more effectively.



Shahjan PFM is highly specialized in laundry equipment repairing and fixing. It is specialized in industrial laundry and dry-cleaning outfits. SPFM is an expert in handling Washing machines, Dryer machines, Steam generators, presses. In conclusion, we repair all brand laundry machinery. And also we provide the best service to clients.

