

Awotech
BEYOND THE TECHNOLOGY

Hotel Refrigeration & Kitchen Equipment

One coordinated range, from cafe counter to central kitchen

Chilled and frozen storage, food preparation, beverage service, display and kitchen ventilation

Selection starts with menu, service volume, storage pattern, space and utilities

Three product families



Cold storage

Walk-in chillers and freezers



Kitchen line

Reach-in and undercounter units



Display and service

Counters, multidecks and bar chillers

Cold storage

COLD STORAGE

Cold Room Chiller

Walk-in chilled room for fresh and prepared ingredients; holds larger volumes than cabinets.

- Central kitchens, banquet kitchens, dairy, produce, beverage stock
- Select by target conditions, room size, door, shelving, airflow, monitoring and alarms



COLD STORAGE

Cold Room Freezer

Walk-in freezer with insulated floor, refrigeration and defrost planned together.

- Frozen meat, seafood, vegetables, bakery, desserts
- Select by entry condition, storage quantity, trolley access, defrost, drainage, monitoring



Plan the cold room before fixing dimensions

- Separate chilled and frozen products where needs differ
- Plan door swing, trolley turning space, floor finish, drainage and cleaning access
- Keep shelves clear of evaporator airflow
- Size capacity from a heat-load assessment of site and operation

Kitchen line

KITCHEN LINE

Reach-In Chiller and Freezer

Front-access upright cabinets that keep ingredients at the station.

- Main kitchen, pastry, prep, bar, buffet replenishment
- Select by footprint, usable volume, door or drawer layout, shelves, ventilation clearance



KITCHEN LINE

Under Counter Chiller / Freezer

Compact cold storage beneath the work surface.

- Sandwich and salad lines, cafes, bars, service counters
- Select by counter height and depth, drawers or doors, ingredient-pan layout, service access



KITCHEN LINE

Blue Star Deep Freezer

Standalone frozen storage, configured to required capacity and site.

- Hotel stores, staff kitchens, small outlets
- Select by capacity, chest or other format, baskets, location, power supply, defrost access



KITCHEN LINE

Combined Refrigerator and Freezer

Separate chilled and frozen zones in one unit.

- Compact kitchens, hotel pantries, staff areas
- Select by chilled and frozen volumes, compartment layout, footprint, door arrangement



Display and service

DISPLAY AND SERVICE

Back Bar Chiller

Beverage chiller for quick access behind or beneath the bar.

- Hotel bars, lounges, cafes, banquet bars
- Select by bottle and can sizes, counter size, door or sliding access, lighting



DISPLAY AND SERVICE

Bottle Water Dispenser

Chilled drinking water at a convenient guest or staff point.

- Meeting rooms, reception, staff dining, pantries
- Select by bottle format, demand, space, drainage, electrical point



DISPLAY AND SERVICE

Serve-Over Counter

Presents chilled products to guests, with staff-side serving access.

- Deli counters, bakery cafes, buffet service
- Select by product range, counter length, serving side, storage below, lighting



DISPLAY AND SERVICE

Multi-Deck Chiller / Freezer

Open-front, multi-shelf display for chilled or frozen packaged products.

- Hotel convenience stores, grab-and-go, cafes
- Select by chilled or frozen, shelf plan, display length, air curtain, ambient conditions



DISPLAY AND SERVICE

Pastry Showcase

Display cabinet for pastries and desserts, with refrigerated options.

- Lobby cafes, patisseries, buffets, dessert counters
- Select by product size and levels, counter length, visibility, lighting, loading access



DISPLAY AND SERVICE

Ice Machine

Ice maker matched to peak demand and ice format, with a sized bin.

- Hotel bars, restaurants, cafes, banquet service
- Select by peak demand, ice type, bin capacity, water quality, drainage, ventilation



Preparation and ventilation

PREPARATION

Saladette and Sandwich Station

Chilled ingredient station with work surface and pans for made-to-order dishes.

- Cold kitchen, cafe, sandwich counter, quick-service line
- Select by menu and pan layout, worktop size, undercounter storage, cleaning requirements



Layout inputs to settle early

- Cooking line and equipment schedule
- Ceiling height, duct route, fresh air and exhaust discharge
- Staff movement from receiving to washing
- Access for filter cleaning, maintenance and trolleys

Share these details for a project proposal

- Property and outlet type
- Menu, daily covers and peak periods
- Floor plan, dimensions, ceiling height, utilities
- Products, stock volume, delivery frequency
- New, renovation or replacement, and target window

Plan your kitchen with Awotech India

Contact your Awotech India representative for a project discussion or site assessment.

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Make, model, capacity and terms are confirmed in the final offer.