

[www.macquino.com](http://www.macquino.com)

Innovations & Collaborations

**macquino**

One stop solutions for... Professional Kitchen Equipments



# macquino

**Committed to continuous improvement in everything we do,  
with a complete range of top-of-the-line products and  
brands providing our customers with a range of reasonable options.**

Macquino innovations LLP is one of the leading importer and distributor for kitchen equipments to hospitality industry including hotels, restaurants, cafes, food centers, fast food joints, food hubs and other institutions catering to the need of food and beverage industry. we are a one stop solution provider offering world class professional equipments to the food service industry, from large catering facilities, exclusive clubs, hotels, international food chains to small food retailers.

We carry a broad line of equipments used in the commercial food service, food processing, and residential kitchen equipment industries. Macquino innovations LLP is a leading supplier of equipment to many of the fastest growing restaurant chains and hotel groups. we have an extensive marketing and service network in india, with many experience centers that we strategically leverage to support our entire portfolio of brands and products in the market.

Our reliable, modern quality assurance regime reaches far beyond industry norms. our top-notch sales & customer support team is dedicated to cater all service related queries of our customers in every facet of ordering, customization and application.





# BLENDERS

BEVERAGE BLENDERS

FOOD PREPARATION BLENDERS

FROZEN TREAT MIXERS



## DRINK MACHINE TWO-SPEED

It's manually controlled through high/low switch capability means a powerful, functional and reliable blender. Consistent drink quality are non-negotiables for a busy bar or shop owner.

- ≈2 peak output HP motor
- 220-240 V, 50/60 Hz, 1.2 Amps
- 5.5 kg.
- 20.3 x 8.0 x 9.0 in. (H x W x D)



## DRINK MACHINE ADVANCE

Built with 6 optimised programs, automatic shut-off and pulse control, it delivers consistency and delicious drinks every time. It is an essential tool for adding or expanding a blended beverage menu.

- ≈2 peak output HP motor
- 220-240 V, 50/60 Hz, 1.2 Amps
- 5.9 kg.
- 17.7 x 8.0 x 9.0 in. (H x W x D)



## BARBOSS ADVANCE

Built with 6 optimised programs, automatic shut-off and pulse control, it delivers consistency and delicious drinks every time. It is an essential tool for adding or expanding a blended beverage menu.

- ≈2 peak output HP motor
- 220-240 V, 50/60 Hz, 1.2 Amps
- 5.9 kg.
- 17.7 x 8.0 x 9.0 in. (H x W x D)



### VITA PREP -3

From chopping delicate ingredients to blending tough purées, the Vita-Prep® 3 is the ideal tool for supporting the demands of high-volume kitchens and processing difficult, back-to-back blends.

- ≈3 peak output HP motor
- 220-240 V, 50/60 Hz, 1.2 Amps
- 5.9 kg.
- 20.3 x 8.0 x 9.0 in. (H x W x D)



### T&G™ 2 BLENDING STATION

The T&G 2 offers reduced sound and consistent blends with 34 optimized programmes, quickly delivering smoothies, frappés, and frozen cocktails in a variety of sizes.

- ≈2 peak output HP motor
- 220-240 V, 50/60 Hz, 1.2 Amps
- 7.7 kg.
- 19.4 x 9.3 x 10.5 in. (H x W x D)



### THE QUIET ONE®

The Quiet One's magnetically secured sound cover uses the most advanced vibration-dampening technology making it up to 4 times quieter than the competition.

- ≈3 peak output HP motor
- 220-240 V, 50/60 Hz, 1.5 Amps
- 9.1 kg.
- 18.0 x 8.5 x 10.7 in. (H x W x D)



### VITAMIX XL®

Maximize your kitchen's possibilities with the largest capacity, countertop blender. Blend up to 24 (8 oz.) servings at once. The XL reduces prep-time, improves staff efficiency, and expands your menu capabilities.

- ≈4.2 peak output HP motor
- 220-240 V, 50/60 Hz, 7.5 Amps
- 22.7 kg.
- 18.1 x 8.5 x 19.0 in. (H x W x D)



### MIX'N MACHINE

The Mix'n Machine easily mixes candy, cookies, and fruit with ice cream or frozen yogurt. Engineered for outstanding durability and convenience, its easy to operate and maintain.

- 3440 RPM bare motor speed
- 220-240 V, 50/60 Hz, 2.6 Amps
- 11.3 kg.
- 24.0 x 10.0 x 8.3 in. (H x W x D)



### RINSE O MATIC

Powerfully Rinses Blender Containers  
Smart Product Design Powerful spray forcefully removes stubborn residue.  
Angled spray nozzles are designed to reach all the corners of the container and the top of the blade

- 0.7 kg.
- 13.6 x 5.5 x 5.5 in. (H x W x D)



# COFFEE MACHINES

THE PERFECT TOOL FOR EVERY BARISTA



## EXPRESSION PRO

- Boiler capacity: Coffee 3L  
Boiler capacity : Steam 8.4L
- Heating element: Coffee 1,000W  
Heating element: Steam 3,000W
- Removable front panel enabling easy access inside the machine. Boiler drain tap located in center of drip tray.
- Contactor 25A and static relay built-in.
- Lever steam valves. | Work area with L.E.D. lighting and Touch Screen Display | PID Temperature Control with Anti-splash hot water outlet.
- Automatic boiler fill. | Heating element protector device.
- Internal motor and pump. Weight: 64kg
- 100% Copper Boiler



## IBERITAL IB7

- Adjustable touch panel settings.
- Boiler Capacity: 1GR: 6L | 2GR: 10.5L | 3GR: 20L
- Heating Element: 1GR: 1,800W | 2GR: 3,000W | 3GR: 5,000W Stainless steel steam pipes.
- Anti-splash hot water outlet.
- Automatic boiler fill. | Work area with L.E.D. lighting.
- Heating element protector device.
- 100% Copper Boiler
- Weight: 1GR: 37Kg | 2GR: 61Kg | 3GR: 79Kg

## INTENZ

- Adjustable touch panel settings.
- Boiler capacity: 14L | Heating element: 3,800W
- Lever steam - hot water valves
- Work area with L.E.D. lighting.
- Automatic boiler refill.
- Anti-splash hot water outlet.
- Heating element protector device.
- Internal motor and pump.
- Weight: 51Kg - 60Kg
- E-61 Groups
- 100% Copper Boiler



# COFFEE BEANS GRINDERS

GRINDING  
FOR PERFECTION



## MARFIL ABS

The professional semi automatic coffee beans grinder for all types of coffee beans.

- Voltage : 230V
- Frequency : 50Hz
- Phases : 1(monophase)
- RPM : 1300
- Current : 1.8A
- Power : 0.18Hp / 352W
- Protection rating : IP21
- Motor supplied with thermal protectors.
- Maximum operating time : 30 min.
- Hopper capacity : 2Kg
- Doser capacity : 600gr
- Doser regulation : 5/12gr
- Doser lever : Right Optional / Automatic start
- Dimensions (W x D x H) : 210 x 380 x 600mm
- Weight : 9Kg
- Air noise : 77DB



## MARFIL ABS

The professional semi automatic coffee beans grinder for all types of coffee beans.

- Voltage : 230V
- Frequency : 50Hz
- Phases : 1(monophase)
- RPM : 1300
- Current : 1.8A
- Power : 0.18Hp / 352W
- Protection rating : IP21
- Motor supplied with thermal protectors.
- Maximum operating time : 30 min.
- Hopper capacity : 2Kg
- Doser capacity : 600gr
- Doser regulation : 5/12gr
- Doser lever : Right Optional / Automatic start
- Dimensions (W x D x H) : 210 x 380 x 600mm
- Weight : 9Kg
- Air noise : 77DB



# FOOD PROCESSING EQUIPMENTS

BEST CHOICE  
OF PROFESSIONALS



**APOLLO ECO**  
Citrus Juicer

- Commercial easy to use citrus juicer round design.
- Stainless Steel bowl is removable for cleaning and is dishwasher safe.
- Removable sieve with reamer in two sizes to squeeze any kind of citrus.
- Power - 150 Watt / 0.2 HP Revolution - 320 R.P.M.
- Size - 210 X 155 X 310 mm



**EKTOR 37**  
Slow Juicer

- Low-speed juicer extractor for fruits and vegetables with S/steel construction.
- Special introduction hopper for easy loading of larger pieces with
- High efficiency screw propeller.
- Quick and easy disassembly of the parts used for processing with cleaning brush.
- Power - 250 Watt - 0.34 HP Revolution - 37 R.P.M.
- Size - 145 X 220 X 450 mm



### **SIRIO 1** **Drink Mixer**

- A complete line of drink mixers with a soft design to commercial use.
- Spindle with three aluminium and s/steel agitators for preparing milkshakes and drinks or with a special round agitator for frozen coffees or for creamier results.
- Powerful ventilated motor for a longer life.
- Power - 100 Watt / .14 HP
- Jug Capacity - 0.55 Ltr
- Size - 150 X 195 X 485 mm



### **SIRIO 2** **Drink Mixer**

- A complete line of drink mixers with a soft design to commercial use.
- Spindle with three aluminium and s/steel agitators for preparing milkshakes and drinks or with a special round agitator for frozen coffees or for creamier results.
- Powerful ventilated motor for a longer life.
- Power - 100 + 100 Watt / .14 + .14 HP
- Jug Capacity - 2 X 0.55 Ltr / Double Jug
- Size - 300 X 195 X 485 mm



### **CICLONE 20 (with Shaft)** **Hand Blender**

- Highly effective cooling system with Sturdy and light weight fiberglass ABS body.
- Safety device preventing switching on by mistake.
- Trigger switch for continuous blending.
- Powered by 3 different motors.
- Optional: Pot support, wall attachment, whisk. Whisk with metal gearing.
- Power - 200 Watt
- Knives Revolution - 12000 R.P.M.
- Whisk Revolution - 2300 R.P.M.
- Shaft - 250mm / Ø 94 mm
- Size - 100 X 182 X 340 mm



### **VORTEX 43 (with Shaft)** **Hand Blender**

- Highly effective cooling system with Sturdy and light weight fiber glass ABS body.
- Safety device preventing switching on by mistake.
- Powered by 3 different motors.
- Rubber buffer between motor and shaft.
- Completely demountable shafts for an accurate cleaning and a longer life.
- Power - 430 Watt
- Knives Revolution - 12500 R.P.M.
- Working Capacity - 100 Ltr
- Shaft - 350mm / Ø 100 mm
- Size - 125 X 190 X 377 mm





## BASIC Salamander

- Made from stainless steel.
- Heating up controlled by a symostat.
- Galvanized steel gridiron and heating elements protection grill.
- Easy to remove crumb pan.
- Gridiron can be placed on 4 levels accordingly to the cooking requirements.
- Power - 2800 Watt
- Heating Area - 1
- Size - 620 X 350 X 430 mm



## PRO1/1 G Salamander-Adjustable

- Made from stainless steel.
- Heating up controlled by a symostat.
- Galvanized steel grill
- Shock-proof coated heating elements.
- Vent outlets with Electronic symostats.
- Easy to remove crumb pan.
- Power - 3400 Watt
- Cooking Compartment Dim. - 585 X 350 mm
- Size - 600 X 545 X 510 mm



## IH 35 Induction

- The induction hobs are easy to install on every working surface in kitchens, restaurants or dining rooms.
- Graduated digital controls. Safe operations are ensured by the cooking surface which is never heating up.
- Extremely easy to use and to clean.
- Electric absorption is stopped when the pan is removed from the hob surface.
- Power - 3500 Watt
- Useful Surface - 280 X 280 mm
- Size - 330 X 425 X 105 mm



## IH 35 WOK Induction Wok

- The induction hobs are easy to install on every working surface. They are perfect for public cooking performances or when the preparation is made in view of customers.
- Graduated digital controls. Safe operations are ensured by the cooking surface which is never heating up.
- Extremely easy to use and to clean.
- Electric absorption is stopped when the pan is removed from the hob surface.
- Power - 3500 Watt
- Useful Surface - Ø 280 mm
- Size - 340 X 425 X 110 mm



## ELIO Sandwich Griller

- Structure in stainless steel.
- Small in size, easy to handle and to position, offering as well a large cooking surface.
- Cast iron plates with ceramic coating treatment: highest sturdiness and life time, perfect thermal conductivity & very easy to clean.
- Shock-proof coated heating elements, adherent to the plates for a perfect thermal conductivity.
- Adjustable thermostat up to 300° C.
- Power - 1550 Watt
- Useful Surface - 250 X 255 mm
- Size - 260 X 435 X 235/500 mm



## CORT RR Sandwich Griller

- Structure in stainless steel.
- Cast iron plates with ceramic coating treatment: highest sturdiness and life time, perfect thermal conductivity & very easy to clean.
- Shock-proof coated heating elements, adherent to the plates for a perfect thermal conductivity.
- Self balancing adjustable upper plates
- Adjustable thermostat up to 300° C.
- Power - 2100 Watt
- Useful Surface - 355 X 255 mm
- Size - 380 X 420 X 155/540 mm



## PDR Sandwich Griller

- Structure in stainless steel.
- Shock-proof coated heating elements, adherent to the plates for a perfect thermal conductivity.
- Self balancing adjustable upper plates
- Two adjustable thermostats up to 300° C, which enable to use the plates sepa-rately.
- Power - 3000 Watt
- Useful Surface - 500 X 255 mm
- Size - 515 X 435 X 235/500 mm



## CREPIERA TONDA Crepe Maker

- Structure in stainless steel.
- Chromium-coated cast iron cooking surface for a perfect thermal distribution
- Symostat control with Shock-proof coated heating elements.
- Simple and compact shape with adjustable feet for a safe and steady placing.
- Power - 2000 Watt
- Useful Surface - Ø 350 mm
- Size - 350 X 350 X 135 mm





### TM 2 INOX Vegetable Processor

- Aluminium alloy and S/S construction with ventilated motor for continuous operation.
- The exclusive feeding system makes easy to process also soft products like moz-zarella cheese.
- Safe operation is ensured by interlock switches on product pusher, lid and collect-ing tray.
- Large number of discs available for every purpose.
- Power - 515 Watt - 0.7 HP
- Disc Revolution - 300 R.P.M.
- Blade Details - 6 Discs Asian Pack for commercial kitchen, hotels and restaurants



### TC 8 Meat Mincer

- Anodized aluminium body and ABS shockproof sides.
- Ventilated motor with Oil-bath gear box. Ground tempered helical gears.
- Bright finished mouth and feeding worm.
- S/S plates and knives. Compartment for knives and plates.
- Power - 250 Watt - .34 HP
- Standard Plate - Ø 6 mm
- Output / Hour - Kg / Hour 70
- Size - 300 X 335 X 410 mm



### TC 12E Meat Mincer

- Made from die casted polished aluminium.
- Ventilated motor with Oil-bath gear box.
- Cast iron head and feeding worm .
- S/S plates and knives.
- Power - 735 Watt - 1 HP
- Standard Plate - 4.5 mm
- Output / Hour - Kg / 10 Minute - 25
- Size - 215 X 430 X 520 mm



### TC 22E Meat Mincer

- Made from die casted polished aluminium.
- Ventilated motor with Oil-bath gear box.
- Cast iron head and feeding worm .
- S/S plates and knives.
- Power - 800 Watt - 1 1/5 HP
- Standard Plate - 4.5 mm
- Output / Hour - Kg / 10 Minute - 33
- Size - 215 X 440 X 520 mm



### TOPAZ 195 Meat Slicer

- Anodized cast aluminium alloy body.
- Strong and silent-running asynchronous motor.
- Carriage running on self-lubricating bushes
- Cast-in sharpener is standard for all models bigger than 220 A.I.
- Lat base for easy cleaning. Reliable poliV belt drive.
- Forged, hardened large thickness blades
- Motor - 110 Watt - 0.15 HP
- Blade - 195mm - 8"
- Cut Thickness - 13 mm
- Size - 385 X 355 X 360 mm



### TOPAZ 250C Meat Slicer

- Anodized cast aluminium alloy body.
- Strong and silent-running asynchronous motor.
- Carriage running on self-lubricating bushes
- Cast-in sharpener is standard for all models bigger than 220 A.I.
- Lat base for easy cleaning. Reliable poliV belt drive.
- Forged, hardened large thickness blades
- Motor - 145 Watt - 0.20 HP
- Blade - 250mm - 10"
- Cut Thickness - 13 mm
- Size - 500 X 410 X 410 mm



### TRITON Ice Crusher

- Allows to crush ice in different sizes by adjusting the blade.
- Finely crushed ice for the traditional Italian granitas.
- Flakes for frozen cocktails or to serve or display cold dishes.
- Safety micro switch on the feeding mouth & on the collecting tray.
- Aluminium and stainless steel internal structure & Polished aluminium feeding mouth.
- Body and tray are made from thermoformed alimentary plastic with Ribbed belt for low power absorption.
- Power - 350 Watt - 0.34 HP
- Revolution - 1500 R.P.M.
- Size - 210 X 465 X 480 mm



### SO 1650 INOX Bone Saws

- AISI 304 stainless steel body with High-speed motors designed for cutting frozen foods.
- Powerful asynchronous and ventilated motors.
- Controls (24 V) with safety micro-switch on door and pan, redundancy control unit and motor brake (CE).
- Single-phase motors with standard thermal protection. Equipped with 16 mm tempered blades for cutting bones, frozen foods and fresh foods.
- Working surface: 430 x 545 mm.
- Motor : 1.5Hp with 1400 R.P.M.
- Blade length - 1650 mm / Ø Pulley - 210 mm
- Size - 510 X 545 X 816 mm



# FOOD PREPARATION EQUIPMENTS

QUALITY THAT DEFINES YOUR PROFESSIONAL KITCHEN



## 1 TANK 1 BASKET ELECTRIC FRYER

### Model: MQEFTT-6S

- Dimension: 310x410x290mm
- Packing Size: 450x290x310mm
- Volts: 220-240V/50-60Hz
- Power: 2.5KW
- N/W: 5.6Kg.
- Capacity : 6 Ltr.

### Model: MQEFTT-8S

- Dimension: 310x410x340mm
- Packing Size: 450x390x380mm
- Volts: 220-240V/50-60Hz
- Power: 2.8KW
- N/W: 6.26Kg.
- Capacity : 8 Ltr.

### Model: MQEFTT-11S

- Dimension: 370x440x340mm
- Packing Size: 470x350x360mm
- Volts: 220-240V/50-60Hz
- Power: 3.2KW
- N/W: 11.4Kg.
- Capacity : 11 Ltr.



## 2 TANK 2 BASKET ELECTRIC FRYER

### Model: MQEFTT-6D

- Dimension: 590x385x320mm
- Packing Size: 570x430x310mm
- Volts: 220-240V/50-60Hz
- Power: 2x2.5KW
- N/W: 10.2Kg.
- Capacity : 6 Ltr. x 2

### Model: MQEFTT-8D

- Dimension: 592x410x340mm
- Packing Size: 590x450x380mm
- Volts: 220-240V/50-60Hz
- Power: 2x2.8KW
- N/W: 11Kg.
- Capacity : 8 Ltr. x 2

### Model: MQEFTT-11D

- Dimension: 725x440x345mm
- Packing Size: 700x470x360mm
- Volts: 220-240V/50-60Hz
- Power: 2x3.2KW
- N/W: 15Kg.
- Capacity : 11 Ltr. x 2



### 1 TANK 2 BASKET GAS FRYER

**Model: MQGF-25S**

- Dimension: 400x700x1100mm
- Capacity: 25L
- Gas: LPG or Natural Gas
- Power: 12KW/Hour
- N/W: 41Kg.



### ELECTRIC CONVECTION OVEN

**Model: MQECO-4T4030**

- Dimension: 595x600x580mm
- Volts: 220V/50/11z
- Power: 2.6kw
- N/W: 39kg
- Tray Size : 400 x 300 mm
- Tray Capacity : 4



### ELECTRIC CONTACT GRILL

**Model: MQSG-S**

- Dimension: 305x400x210mm
- Volts: 220V-240V/50-60HZ
- Power: 1.8KW
- N/W: 14Kg

**Model: MQSG-SJ**

- Dimension: 425x400x210mm
- Volts: 220V-240V/50-60HZ
- Power: 2.2KW
- N/W: 21Kg



### ELECTRIC CONTACT GRILL

**Model: MQSG-D**

- Dimension: 845x400x210mm
- Volts: 220V-240V/50-60HZ
- Power: 4.4KW
- N/W: 37Kg





### FIVE STICKS WAFFLE MAKER

**Model: MQWM-1**

- Dimension: 360x330x245mm
- Volts: 220V-240V/50-60HZ
- Power: 1.55KW
- N.W: 9Kg
- Single Pie Size: 140x40mm
- Cake Depth: 15mm



### 1-PLATE WAFFLE MAKER

**Model: MQWM-1**

- Dimension: 250x350x260mm
- Volts: 220V-240V/50-60HZ
- Power: 1KW
- N/W: 5.4Kg



### ELECTRIC BAKING OVEN

**Model: MQEDO-1D2T**

- Dimension: 1220x815x580mm
- Volts: 220-240V/50HZ
- Power: 6.6KW
- N/W: 83Kg



### GAS BAKING OVEN

**Model: MQGDO-1D2T**

- Dimension: 1330x890x650mm
- Volts: 220V-240V/50HZ
- Power: 0.05KW
- N/W: 109Kg



## ELECTRIC CONVEYOR PIZZA OVEN

Model: MQECPO-1

- Dimension: 1100x570x360mm
- Volts: 220V-240V/50-60HZ
- Power: 6.7KW
- Work Station Dimension: 350x1000mm
- N/W: 60Kg



## ELECTRIC SOUP KETTLE

Model: MQSK-10

- Capacity: 10L
- Volts: 220V AC/ 50HZ
- Power: 400W

# STONE BASE OVENS

MADE IN ITALY



MQ1 ELECTRIC



MQ2 ELECTRIC



MQ3 ELECTRIC

	MQ1	MQ2	MQ3
Working temperature	50-500°C	50-500°C	50-500°C
Power supply	230V	400V	400V
Chamber	1no	1no	1no
Power	5KW	4.7KW	6.9KW
Top heating Element Power	2500 x 1 W	2350 x 1 W	1150 x 3 W
bottom Heating Element Power	2500 x 1 W	2350 x 1 W	1150 x 3 W
External dimensions (cm)	91.5 x 69 x 35.7 ( LxPxH )	97.5 x 92.4 x 41.3 ( LxPxH )	110 x 107.4 x 41.3 ( LxPxH )
Internal dimensions (cm)	62 x 50 x 12 ( LxPxH )	66 x 66 x 14 ( LxPxH )	82 x 84 x 17.5 ( LxPxH )
Packing dimensions (cm)	97 x 77 x 44.5 ( LxPxH )	102 x 102 x 54.5 ( LxPxH )	118 x 118 x 54.3 ( LxPxH )
Volume	0.33m3	0.57m3	0.76m3
Net weight	40 kg	76 kg	103.5 kg
Gross weight	43 kg	84 kg	116 kg



# CONVEYOR OVENS GAS & ELECTRIC

YOUR BAKING COMPANION

## PRODUCT OVERVIEW

Entirely manufactured in Italy, the versatile Impinger Conveyor Pizza oven are an expression of a high design and manufacturing capacity that guarantees a product capable to offer the many advantages of this cooking system. These ovens allow chains and independent restaurants the ability to deliver consistent quality to their customers.

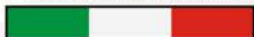
## BENEFITS

- Faster bake times improve time of service
- Advanced Air Impingement Technology enhances bake quality and uniformity
- Front removable conveyor for improved cleaning in tight spaces
- Improved product flow during cooking reduces operation costs
- Research and Applications support for continued operational success
- Value for Money
- Bakes 60 Pizza in one hour
- Uses Patented impingement technology.
- Offers great savings on manpower and space

## STANDARD FEATURES

- Stackable up to three (3) ovens high
- 28" baking chamber
- Temperature is adjustable from 0°C to 350°C.
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time.
- Front-loading access door with cool handle
- Direct conveyor drive is powered by an AC motor
- Stainless steel top, front, and sides

**MADE IN ITALY**



# ELECTRIC TUNNEL SERIES

		MQCE 4016	MQCE 5020	MQCE 6526	MQCE 8032
Temperature range	°C	50-350 °C	50-350 °C	50-350 °C	50-350 °C
Power supply	Volt	230 - 400	230 - 400	230 - 400	230 - 400
Power	KW	7.8	14.2	17.4	24.4
Electrical absorption single phase	Amp x phase	33.9	61.7	75.7	106.1
Electrical absorption three phase	Amp x phase	11.3	20.6	25.2	35.4
Top heating element power	W	1500 x 2	2800 x 2	3600 x 2	6000 x 2
Bottom heating element power	W	2200 x 2	4100 x 2	5400 x 2	6000 x 2
External dimensions	inch (WxDxH)	56.1 x 38.7 x 17.7	73.2 x 47.6 x 19.6	81.5 x 51.9 x 22.0	88.5 x 61.4 x 23.6
External dimensions with stand	inch (WxDxH)	56.1 x 38.7 x 42.5	73.2 x 47.6 x 40.5	81.5 x 51.9 x 42.9	88.5 x 61.4 x 44.4
Internal dimensions	inch (WxDxH)	15.7 x 21.2 x 3.9	19.6 x 29.5 x 3.9	25.5 x 39.3 x 3.9	31.4 x 43.3 x 3.9
Packing dimensions	inch (WxDxH)	65.5 x 48.6 x 29.3	80.11 x 56.5 x 31.1	89.1 x 58.4 x 33.5	99.0 x 72.0 x 36.0
Net weight	kg	101.0	255.0	284.0	411.0
Gross weight	kg	163.0	318.0	367.0	505.0

# GAS TUNNEL SERIES

		MQCG 4016	MQCG 5020	MQCG 6526
Temperature range	°C	50-350 °C	50-350 °C	50-350 °C
Power supply	Volt	240V / 50Hz / 1Ph	240V / 50Hz / 1Ph	240V / 50Hz / 1Ph
BTU/Input	BTU	34,000 BTU	67,000 BTU	67,000 BTU
External dimensions	inch	56.1 x 39.7 x 17.7	73.2 x 46.33 x 19.6	81.5 x 54.1 x 22.0
External dimensions with stand	inch	56.1 x 39.7 x 42.5	73.2 x 47.2 x 40.5	81.5 x 54.1 x 42.9
Internal dimensions	inch	15.7 x 21.2 x 3.9	19.6 x 29.5 x 3.9	25.5 x 39.3 x 3.9
Packing dimensions	inch	58 x 43.9 x 28.74	80.11 x 56.5 x 31.1	89.1 x 58.4 x 33.6
Net weight	kg	140.0	275.0	304.0
Gross weight	kg	190.0	338.0	387.0



## OUR INTERNATIONAL BRAND NETWORK



## OUR VALUABLE CLIENTS



# OUR NETWORK



## MACQUINO INNOVATIONS LLP

- 📍 801, Mauryansh Elanza, Near Parekh Hospital, Shyamal Cross Road, 132 Feet Ring Road, Satellite, Ahmedabad 380015, Gujarat (India).
- 📞 Contact : +91 90816 88800-10 (10 Lines)
- 🌐 [info@macquino.com](mailto:info@macquino.com) 🌐 [www.macquino.com](http://www.macquino.com)
- 📞 **Service Helpline : +91 90816 88809**