



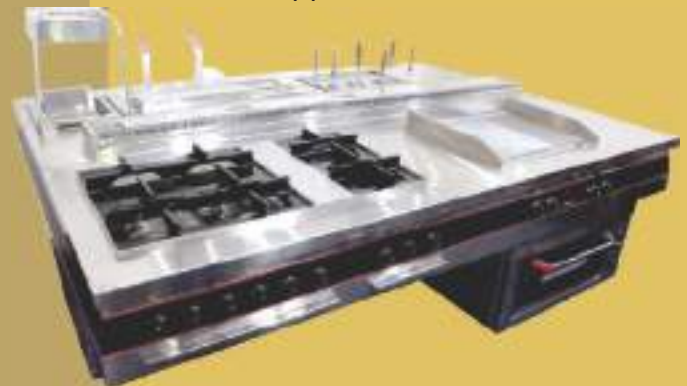
*Namaste!*

Smooth Operations. Happy Customers!

# ABOUT US :

HAKS one of the emerging manufacturer and traders of commercial kitchen, catering and food service equipment for Exquisite Modern Era Hospitality, Food and Beverage and Leisure businesses. Our products are used throughout the Hospitality sector, spanning a vast spectrum of businesses right from Street Corner Cafes to Five Star Hotels and properties and extending to High end Clubs and Pubs, Corporates, Industrial kitchen, Institutions and hospitals. The core idea is to help you in your selections and to deliver to you the right equipment, machinery and everything that you need to setup and run your kitchen and operations efficiently and smoothly.

HAKS comes with an experience of 5 decades in this industry in providing innovative custom made solutions with our range of products according to your varying needs. With HAKS, we provide you with the highest level of quality and commitment to give you the best. We are widely known for our high quality and for our customer service and support





## FACILITY PLANNING

We undertake Turnkey Projects for Kitchen layout, along with complete planning, design and supply of the Commercial Kitchens and Service Equipment for Restaurants, Hotels Bars, and Industrial Canteens etc.



## DESIGN AND INNOVATION

Designs and Innovation are the backbone of our business. We understand fully the needs of the Food industry. We analyse the space constraints, working within your budget and requirement, and customise our products to suit the requirement of the end customer. Our products are very user-friendly, smooth in operation and efficient besides being high on aesthetics.



## PRODUCTS AND SERVICES

Our Vision is to continue to lead the Industry. With more than 250 products and over 50 years' of inherited experience, we cover all of the Food, Catering and Operation Equipment requirement of the Hospitality Industry. We provide solutions for --Cooking, Refrigeration, Barbeque, Washing Equipment, Buffet Services, Storage Trolleys, Bar Equipment etc.



## RAPID PROTOTYPING

With HAKS, we have made this one of our USP's where-in we have standardized a set of equipment used in different areas of the Food and Hospitality business, and made it available on ready to buy basis for everyone.

These are the products in which we invest our research and development resources and are today the Hospitality business favourites. This also helps us to deliver you better equipment in less time.

# Our HAKS For You

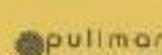


**HAKS**  
Hospitality And Kitchen Solutions

## PRODUCTS

- ◆ Cooking, catering and Buffet Equipment
- ◆ Food preparation machines
- ◆ Refrigeration and Pantry equipment
- ◆ Bakery equipment
- ◆ Sinks/Tables/Shelves
- ◆ Bar equipment
- ◆ Barbeque Equipment
- ◆ Island Range

## SOME OF OUR PRESTIGIOUS CLIENTS



# WHY HAKS?



Innovative



Supreme Quality



Affordable



Inherited experience for  
more than 5 decades



On time Delivery



Trusted after sale service



## BRIGHT MIND MAKING TECH-MECH FOR THE HOSPITALITY INDUSTRY.

The company HAKS is the result of the grit, determination and hard work of over 3 decades of service to the Food and Hospitality industry. The next generation lead by young Mr. Raghav Sachdeva now plans to raise the bar a notch or two to hit a level higher with HAKS- to make it an Ultimate One Stop Hospitality Equipment Destination.

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## Cooking & Catering Equipment

CE001



CE002



CE003



CE004



CE005



CE006



|              |                             |              |                       |
|--------------|-----------------------------|--------------|-----------------------|
| <b>CE001</b> | Stock Pot Stove             | <b>CE002</b> | 2-Burner indian Range |
| <b>CE003</b> | 3-Burner indian Range       | <b>CE004</b> | Chinese Range         |
| <b>CE005</b> | 4-Burner Range with cabinet | <b>CE006</b> | 4-Burner Range+Oven   |



CE007



CE008



CE009



CE010



CE011



CE012



|       |                       |       |              |
|-------|-----------------------|-------|--------------|
| CE007 | 6 Burner With Cabinet | CE008 | Seekh Kabab  |
| CE009 | Griddle               | CE010 | Pasta Boiler |
| CE011 | Double Basket Fryer   | CE012 | Fry Dump     |

CE013



CE014



CE015



CE016



CE017



CE018



|       |                           |       |              |
|-------|---------------------------|-------|--------------|
| CE013 | Lava Rock Grill           | CE014 | Bain Marie   |
| CE015 | Chapati Plate With Puffer | CE016 | Dosa Plate   |
| CE017 | Roomali Roti              | CE018 | Pathar Kabab |

CE019



CE020



CE021



CE022



CE023



CE024



|       |                         |       |                         |
|-------|-------------------------|-------|-------------------------|
| CE019 | Sandwich Griller Single | CE020 | Sandwich Griller Double |
| CE021 | Bulk Cooker(Tilting)    | CE022 | Tilting Bratt Pan       |
| CE023 | Tilting Bratt Pan       | CE024 | Tilting Steam Kettle    |

CE025



CE026



CE027



CE028



CE029



CE030



|       |                         |       |                 |
|-------|-------------------------|-------|-----------------|
| CE025 | Bulk Fryer              | CE026 | Bulk Fryer      |
| CE027 | Rice Boiler(Stationary) | CE028 | Convection Oven |
| CE029 | Steamer                 | CE030 | Dimsum Steamer  |

CE031



CE032



CE033



CE034



CE035



CE036



|       |                      |       |                        |
|-------|----------------------|-------|------------------------|
| CE031 | Crepe Maker Single   | CE032 | Crepe Maker Double     |
| CE033 | Lift Top Salamander  | CE034 | Table Top Griddle Flat |
| CE035 | Griddle-Full Grooved | CE036 | Griddle-Flat Grooved   |

CE037



CE038



CE039



CE043



CE041



CE042



CE040



|       |                     |       |                     |
|-------|---------------------|-------|---------------------|
|       |                     | CE037 | Single Basket Fryer |
| CE038 | Double Basket Fryer | CE039 | Pizza Oven          |
| CE040 | Shawarma-Electric   | CE041 | Shawarma-Gas        |
| CE042 | Salamander          | CE043 | Idlee Steamer       |

CE044



CE045



CE046



CE047



CE048



CE049



|       |              |       |               |
|-------|--------------|-------|---------------|
| CE044 | Plate Warmer | CE045 | Hot Case      |
| CE046 | Hot Case     | CE047 | Pizza Display |
| CE048 | Chip Shuttle | CE049 | Chip Shuttle  |

CE050



CE051



CE052



CE053



CE054

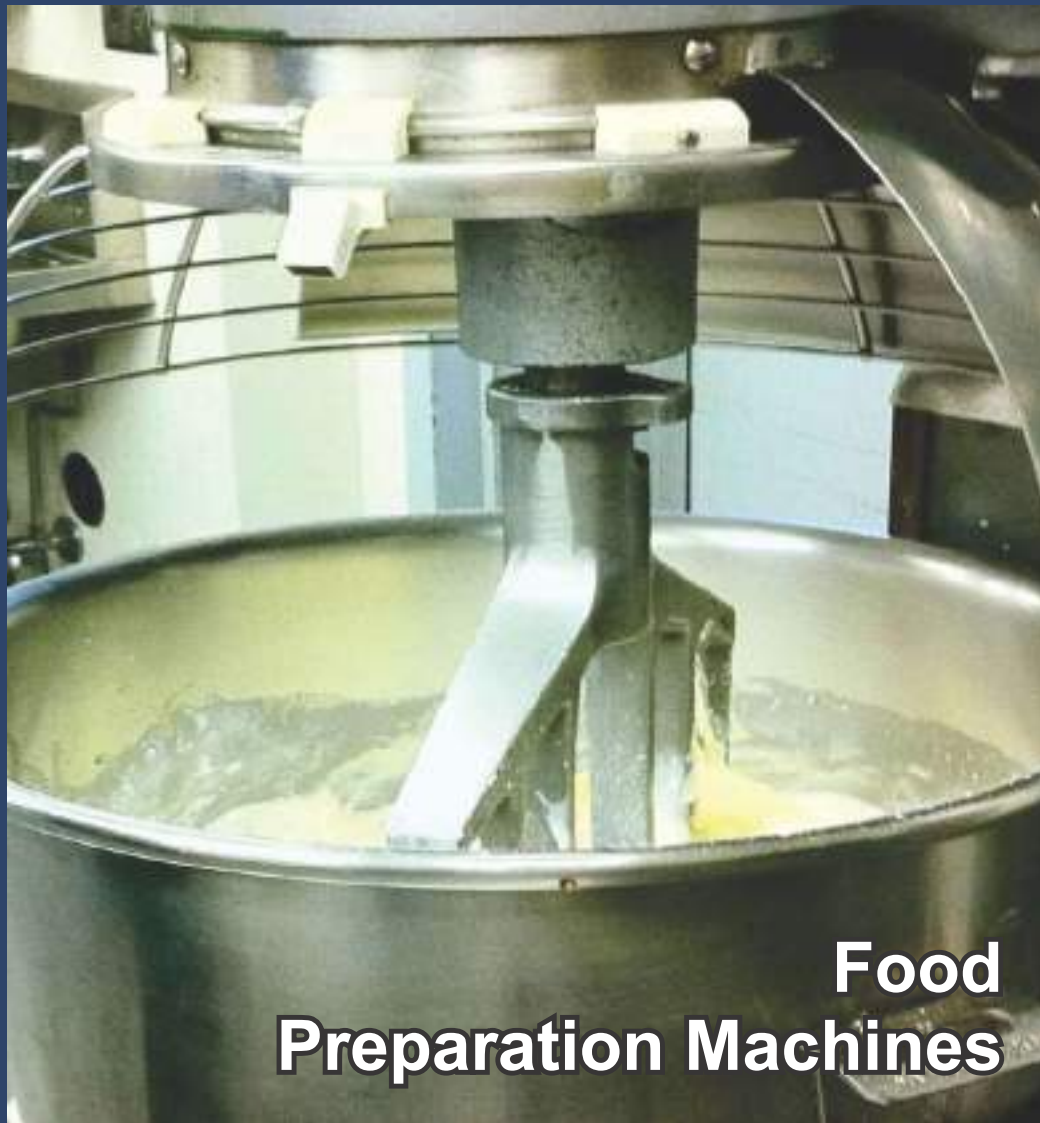


CE055



|       |                         |       |                         |
|-------|-------------------------|-------|-------------------------|
| CE050 | Lamp Warmer Single Lamp | CE051 | Lamp Warmer Double Lamp |
| CE052 | Hot Plate with Lamp     | CE053 | Hot Plate               |
| CE054 | Bain Marie              | CE055 | Waffle Plate            |





**Food  
Preparation Machines**

PK001



PK002



PK003



PK004



PK005



PK007



|              |                           |              |               |
|--------------|---------------------------|--------------|---------------|
| <b>PK001</b> | Pulveriser                | <b>PK002</b> | Wet Grinder   |
| <b>PK003</b> | Gravity Slicer            | <b>PK004</b> | Meat Mincer   |
| <b>PK005</b> | Vegetable cutting machine | <b>PK006</b> | Potato Peeler |



# Refrigeration

RE001



RE003



RE002



RE004



RE005



|       |                              |       |                                |
|-------|------------------------------|-------|--------------------------------|
|       |                              | RE001 | 2-Door Vertical Chiller        |
| RE002 | Single Door Vertical Chiller | RE003 | Single Glass Door chiller      |
| RE004 | 4-Door Vertical Chiller      | RE005 | 2 Single Door Vertical Chiller |

RE006



RE007



RE008



RE009



RE010



RE011



|       |                                  |       |                                  |
|-------|----------------------------------|-------|----------------------------------|
| RE006 | 4 Drawer Under Counter Chiller   | RE007 | 6 Drawer Under Counter Chiller   |
| RE008 | 2 Drawer Under Counter Chiller   | RE009 | 3 Drawer Under Counter Chiller   |
| RE010 | Low Height Under Counter Chiller | RE011 | Low Height Under Counter Chiller |

RE009



RE010



RE011



RE012



RE013



|       |                          |
|-------|--------------------------|
| RE009 | 2 door Back Bar Chillers |
| RE010 | 3 door Back Bar Chillers |
| RE011 | Cold Bain Marie          |
| RE012 | sandwich/pizza make line |
| RE013 | Salad bar                |

# Pantry







PA001



PA002



PA003



PA004



PA005



PA006



PA007

|       |                      |
|-------|----------------------|
| PA001 | Tea Boiler           |
| PA002 | Milk Warmer          |
| PA003 | Tea-Coffee Dispenser |
| PA004 | Tea Coffee Maker     |
| PA005 | 4 Slot Toaster       |
| PA006 | 6 Slot Toaster       |
| PA007 | Conveyer Toaster     |



PA008



PA009



PA010



PA011



PA012



PA013



|       |                          |       |                       |
|-------|--------------------------|-------|-----------------------|
| PA008 | Drink mixer              | PA009 | Coffee Bean Grinder   |
| PA010 | Slow Cold Pressed Juicer | PA011 | Sound proof Blender   |
| PA012 | Blender with Timer       | PA013 | Blender without Timer |

## Sinks, Tables, Racks & Shelves



ST001



ST002



ST003



ST004



ST005



ST006



|       |                    |       |                      |
|-------|--------------------|-------|----------------------|
| ST001 | Free Standing Sink | ST002 | Table with Twin Sink |
| ST003 | 2 Unit Sink        | ST004 | 3 Unit Sink          |
| ST005 | Free Standing Sink | ST006 | Table with Sink      |



ST007



ST008



ST009



ST010



ST011



ST012

|       |                                   |       |                |
|-------|-----------------------------------|-------|----------------|
| ST007 | Pre Rinse Sink with Loading Table | ST008 | Hand Wash Sink |
| ST009 | Hand Wash                         | ST010 | Chip Station   |
| ST011 | Dish Loading Table                | ST012 | Wall Shelves   |

ST013



ST014



ST015



ST016



ST017



ST018



|       |                    |       |                   |
|-------|--------------------|-------|-------------------|
| ST013 | Wall Cabinet       | ST014 | Working Cabinet   |
| ST015 | Pot Shelves        | ST016 | Exhaust Hoods Box |
| ST017 | Exhaust Hoods Wall | ST018 | Work Table        |

ST019



ST020



ST021



ST022



ST023



ST024



|       |                 |       |                  |
|-------|-----------------|-------|------------------|
| ST019 | Cold Room Racks | ST020 | Storage Racks    |
| ST021 | Storage Racks   | ST022 | Clean Dish Racks |
| ST023 | Mobile Table    | ST024 | Cup Dispensers   |

# BAKERY



BA001



BA002



BA003



BA004



BA005



BA006



BA007



BA008



|              |   |              |   |
|--------------|---|--------------|---|
| <b>BA001</b> | Single Deck Gas Based Oven                          | <b>BA002</b> | Single Deck Electric Based Oven                     |
| <b>BA003</b> | Gas Heated Baking Oven (2Deck)                      | <b>BA004</b> | Gas Heated Baking Oven (3Deck)                      |
| <b>BA005</b> | 1 Deck Gas Heated Baking Oven + 12 Pans Proofer     | <b>BA006</b> | 2 Deck Gas Heated Baking Oven + 12 Pans Proofer     |
| <b>BA007</b> | Stainless Steel Single Door Proofer With Humidifier | <b>BA008</b> | Stainless Steel Double Door Proofer With Humidifier |



**BA007**



**BA008**



**BA009**



**BA010**



**BA011**



**BA012**



|              |                                    |              |                                    |
|--------------|------------------------------------|--------------|------------------------------------|
| <b>BA007</b> | Spiral Mixer - 1 Speed (Manual)    | <b>BA008</b> | Bakery Mixer 30 Litre With Netting |
| <b>BA009</b> | Bakery Mixer 40 Litre With Netting | <b>BA010</b> | Dough Divider                      |
| <b>BA011</b> | Dough Moduler                      | <b>BA012</b> | Dough Sheeter                      |

# Bar



Drain board

Cocktail Station

Sink With Blender Station



Bottlerail

BR001

BR001 Bar Work Station

# BARBEQUE EQUIPMENT





**BB001**



**BB002**



**BB003**



**BB004**



**BB005**



**BB006**

|              |                                  |              |                                   |
|--------------|----------------------------------|--------------|-----------------------------------|
| <b>BB001</b> | Weber Spirit - E-310 Gas Grill   | <b>BB002</b> | Weber Genesis - E-310 Gas Grill   |
| <b>BB003</b> | Weber Genesis-II S-435 Gas Grill | <b>BB004</b> | Weber 57CM Orig Kettle            |
| <b>BB005</b> | Weber Q-3200 Gas Grill           | <b>BB006</b> | Weber Go- Anywhere Charcoal Grill |



**BB007**

**BB007** Special Design Barbeque Counter



# ISLAND RANGE



**/R001**



**/R002**



**/R003**



**/R004**

|              |                     |              |                     |
|--------------|---------------------|--------------|---------------------|
| <b>/R001</b> | <b>Island Range</b> | <b>/R002</b> | <b>Island Range</b> |
| <b>/R003</b> | <b>Island Range</b> | <b>/R004</b> | <b>Island Range</b> |





# NOTES



# NOTES







LET'S CATCH  
UP FOR A DATE!

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