





GROUP OF COMPANIES

PROFESSIONAL KITCHEN EQUIPMENT CATALOG

Hotels Restaurants Cafes Turn-key Projects



MR.SURENDER MEHTA FOUNDER | MANAGING DIRECTOR



THIS IS WHO WE ARE

Saimex Group began its journey of a thousand miles with a single step in **1998** under the guidance of **Mr. Surender Mehta** as an import, trading, and consultant firm.

Saimex, since its inception and incorporation has been providing a wide range of products including Commercial kitchen equipment for Hotels, Restaurants, Hospitals Fast Food Chains, etc.

We also provide high-quality repairing/maintenance support and are one of the leading companies in the field of **Professional Kitchen Equipment & Turn-Key Projects.**

With more than **25 years of industrial experience** in the domain of Commercial **Kitchen Equipment**, we make it our topmost priority to provide the finest quality of Commercial Kitchen Equipment sourced from leading international manufacturers & quality installation services to our clients **at competitive prices** all over the **Indian sub-continent**.

Today **Saimex** is a multi-product, multi-services, multi-dimensional company serving you in many cities & countries (e.g. Delhi-NCR, Chandigarh, Jalandhar, Amritsar, Jaipur, Bangalore, Mumbai, Indore, Udaipur, Visakhapatnam, Ladakh, Chennai, Sikkim, Patna, Raipur, Jabalpur Calcutta and overseas as well in Bhutan, Nepal, Sri Lanka & Afghanistan).

Whether you have done business with us or have heard about us or are a first-time visitor to our profile, you are invited to discover a lot more about us.

> YEARS OF EXCELLENCE



30+

Dealers and Service Partners Across India

100+

Long - Standing partnerships with global brands

STOP

UTION

10000+

Strong clientele in the last 2 decades

- Turn-key Projects
- 2) Consultancy
- 3) Kitchen Auto-CAD Designing
- 4) Menu Planning

5) Imported & Fabricated Kitchen Equipment

- 6) Training & Demonstrations
- 7) AMC & After Sales Support

OUR PROUD CUSTOMERS



OUR PROUD CUSTOMERS



zambar DHRER













KEVENTERS Jhe Original Milkshake





























OUR PROUD CUSTOMERS































INTERNATIONAL PARTNERS

Victoria Arduino	EVOCA GROUP	GAGGIA MILANO	⊘ Saeco
FUTURMAT	рягие	ELEKTRA	
	MAZZER	LAINOX	GIORIK
	R statistics Effe	FONTANA	salva
SIRMAN	MAKSAN	GÖRKEM Endüstriyel Mutfak Ekipmanlan	(URIO)
	D DONPER	Santos	URNEX
JTC	Ceado think strong, work better	mosa ro	bot occupe
ozli	Hatco		WELBILT Bringing innovation to the table



ESPRESSO MACHINES



BLACK EAGLE MAVERICK



Introducing the Black Eagle Maverick, our most intelligent and user-friendly coffee machine to date.

Here we will take you through our journey, what inspired the Maverick concept and how we brought our creation to life and introduce you to the mavericks that have turned the humble cup of coffee into something beyond a form of art.

BEST NEW PRODUCT SPECIALITY COFFEE ASSOCIATION

PUREBREW COFFEE

Serve a unique pour-over style coffee prepared by the Maverick! Program the pour by dose, roast profile, and time for the perfect pour-over!



ABSOLUTE CONTROL METICULOUS PRECISION OUTSTANDING PERFORMANCE UNRIVALLED EFFICIENCY

T3GENIUS

T3 is for 3 different temperatures and Genius represent the improvement of our engine. This is our most advanced technology to date but also, it's user-friendly and sustainable too.

l



MAVERICKS



2016 USA Barista Champion



2019 & 2020 Indonesia Barista Champion



2019 China





Polish Champion: 2020, 2017, 2019 Irish Champion: 2015 2016

MY VICTORIA ARDUINO APP

The app connects simply with Bluetooth and allows you to indulge in the Victoria Arduino world by creating and sharing information and recipes about milk and coffee with all the other "Mavericks."



COLORS



Group Heads (1/2/3)

Dimensions (mm)

Steam Boiler Capacity (L)

Coffee Boiler Capacity (L)

2/3 806x745x433 / 1056x745x433 8+ NEO

0.14 + NEO

 $\mathbf{\nabla}$ Auto Purge T3 Genius Soft Infusion System Gravimetrics (Dose by weight)

The Maverick Mobile App



EAGLE ONE





Eagle One is born in response to the new generation of coffee shops where DESIGN, PERFORMANCE, and

SUSTAINABILITY are determining factors to create a pleasant and memorable experience.

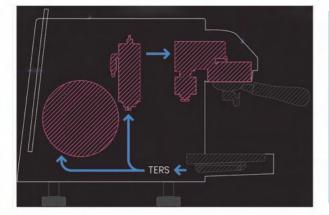
Eagle One is the reflection of teamwork, a project made by Coffee and Design professionals such as James Hoffman and the Arch. Carlo Viglino, together with the Simonelli Group R&D team.

WINNER 2020 ADI DESIGN INDEX

NEO

The N.E.O engine uses an instant heating system with a unique insulation mechanism, that reduces not only the heat dispersion but also energy consumption.





TERS

The Thermal Energy Recovery System allows the Eagle One to pre heat incoming water using the heat of outgoing waste water. This makes it incredibily efficient and provides maximum thermal stability.



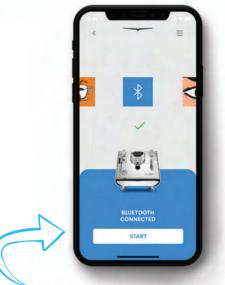


"I think the future of specialty coffee will see it continue to grow and spread around the world. Become more and more a normal part of people's everyday lives. That is not just a special treat, its just what coffee is for them now, especially younger generations."

James Hoffmann, Consultant of the development of the Eagle One

MY VICTORIA ARDUINO APP

The app connects simply with Bluetooth and allows the user to create and share information and recipes about milk and coffee with all the other "Eagle-oners."



Special World Barista Championship recipes

Group Heads (1/2/3)	2/3
Dimensions (mm)	758x576x437 / 988x576x437
Steam Boiler Capacity (L)	7 + NEO
Coffee Boiler Capacity (L)	0.14 + NEO

Auto Purge T3 Heating Soft Infusion System App connectivity





SSIVIV





Small is the new **Powerful**

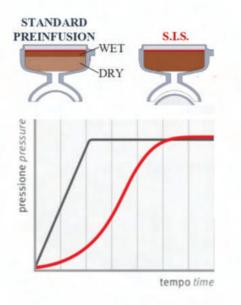
Welcome PRIMA, the one group espresso coffee machine ready to bring wherever and whenever the VICTORIA ARDUINO coffee experience.

We called it this way because we believe it is the first step towards a new frontier and will overcome many boundaries. It is a new way to prepare and enjoy espresso.

ΝΕΟ

The N.E.O engine uses an instant heating system with a unique insulation mechanism, that reduces not only the heat dispersion but also energy consumption.





SOFT INFUSION System

The SIS guarantees soft & creamy espresso extractions in every shot. This is achieved by monitoring pressure in the system and optimally increases the pressure as the extraxtion process moves forward.





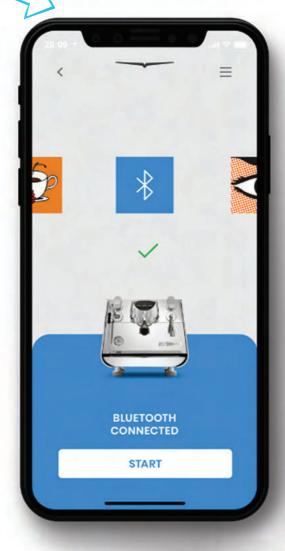
Share and download brewing recepies with users around the world.

Special World Barista Championship recipes

VICTORIA ARDUINO E1 PRIMA SETS A NEW STANDARD Bean scene Magazine

MY VICTORIA ARDUINO APP

The app connects simply with Bluetooth and allows the user to create and share information and recipes about milk and coffee with all the other "Eagle-oners."



Group Heads (1/2/3)
Dimensions (mm)
Steam Boiler Capacity (L)
Coffee Boiler Capacity (L)

1 411x510x379 1.5 + NEO 0.14 + NEO

Auto Purge	
T3 Heating	
Soft Infusion System	$\mathbf{\nabla}$
App connectivity	$\mathbf{\nabla}$





BELLE EPOQUE

It is in the Belle Epoque coffee machines that our artisans give their best by forging noble metals such as copper and brass, alternating moments of ancient workmanship with avant-garde methods. This coffee machine is very original in its vertical development, the Belle Epoque (also known as the coffee machine with the eagle) is a machine of inimitable class, where beauty blends with functionality and reliability. The different finishings of copper and brass, modelled with a design of retro charm, give it a distinct personality ideal for embellishing the choreography of refined and elegant places.

SPECIFICATIONS

Groups	Boiler capacity	Voltage	Frequency	Power	Height	Diameter	Weight	Shipping weight	Finish
N°	L	v	Hz	w	cm	cm	kg	kg	
2	9	230-400	50/60	3700	89+19	Ø57	53	68	Copper/Brass-Chrome
3	12,5	230-400	50/60	5200	95+20	Ø68	72	92	Copper/Brass-Chrome

TECHNICAL FEATURES

Electronically programmable coffee and steam boiler temperature
Automatic coffee dispensing buttons with 4 programmable doses and a manual one
Integrated 2001/m rotary pump with super silent technology
Patented inspectable heat exchangers
Lead-free brass (OT57) dispensing units with high thermal stability (weight > 2 kg each)
Multidirectional steam wand and hot water tap
Anti-torsion metal frame
Automatic independent group cleaning cycle

ECO mode for energy saving



ELEKTRA



VERVE









Stainless steel steam boller



Rotary pump and

professional group



Flexibility of use

Water supply or

Integrated 5I tank

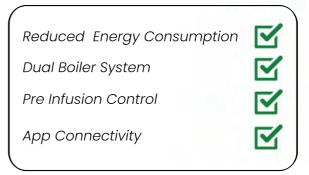
Stainless steel bodywork + wooden panels



Group Heads (1/2/3)	1
Dimensions (mm)	380x449x425
Steam Boiler Capacity (L)	1,6
Coffee Boiler Capacity (L)	0.15

Verve is an extremely versatile espresso machine.

The professional performance and compact size allow it to be used in the home, small cafes, recreational or work environments, even on the move. Virtually everywhere.







LA REALE

The design delivers a shimmering effect, giving the machine its unique character as well as its scenographic impact: it's virtually a mechanical sculpture. La Reale is also brimming with cutting-edge technology. Gaggia Milano believes that users shouldn't have to choose between style and substance; that's why, in La Reale, both come as standard.



TECHNICAL FEATURES

Independent boilers for each group

3.5" touch screen for each group

3 programmable direct selection buttons for each group

Electric cup warmer

LED-lit work counter

Energy saver: automatic ON/OFF and Standby

Dose programming (time and brewing temperature)

Counts: number of coffee and hot water delivered, liters of water consumed, filters warning

Digital boiler temperature control (different temperature for each group)

USB port

Customizable display screensaver

Cool touch steam wand





Group Heads (1/2/3)	2/3
Dimensions (mm)	883x702x556/1130x702x556
Steam Boiler Capacity (L)	11/14
Coffee Boiler Capacity (L)	0.8





LA GIUSTA

La Giusta is here: the new iconic professional coffee machine by Gaggia Milano is a precious treasure designed to combine maximum reliability with a refined aesthetics. La Giusta is the perfect symbiosis of style, modern design and practical functionality.



TECHNICAL FEATURES

5 programmable direct selection buttons for each group

Hot water economizer

Customisable display screensaver

PID control of boiler temprature

2 cool touch steam wands

Volumetric dose programming

Height-adjustable feet

LED-illuminated working area

Electric cup warmer

Counts: Amount of coffee and hot water delievered, litres of water consumed, filter warnings

Color touchscreen

USB Port

Programmable "PURGE" button to clean the coffee group







 Group Heads (1/2/3)
 2/3

 Dimensions (mm)
 760x635x545 / 973x635x545

 Steam Boiler Capacity (L)
 14/21





LA DECISA

La Decisa is the perfect response to the demands of today's market. Apart from guaranteed performance, its great ergonomy makes this coffee machine an extremely practical and barista-friendly solution.



LA PRECISA

La Precisa is a machine that has all it needs to stimulate the attention of even the most demanding of baristas.

Attention to detail and technological innovation are the hallmarks of this machine; that's why 'Precisa' is not just a name, it's also - and above all - a guarantee of excellence.



TECHNICAL FEATURES

5 programmable direct selection buttons for each group

Hot water button

Ergonomic steam knobs; maximum delievery with rotation of just 90°

PID control of boiler temprature

2 steam wands and 1 hot water wand

Volumetric dose programming

Height-adjustable feet

LED-illuminated working area

Group Heads (1/2/3)	2/3
Dimensions (mm)	758x589x563 / 978x589x563
Steam Boiler Capacity (L)	13/20

TECHNICAL FEATURES

OLED display

5 programmable direct selection buttons for each group

Hot water button

Ergonomic steam knobs: maximum delivery with a rotation of just 90°

2 steam wands and 1 hot water wand

Volumetric dose programming

Counts: amount of coffee and hot water delivered, litres of water consumed, filters warning

PID control of boiler temperature

LED-illuminated working area

Energy saver: automatic ON/OFF and 1 day off

Height-adjustable feet

 Group Heads (1/2/3)
 2/3

 Dimensions (mm)
 758x589x563 / 978x589x563

 Steam Boiler Capacity (L)
 13/20





FUTURMAT OTTIMA EVO

The Futurmat Ottima Evo achieves perfect espresso thanks to its excellent thermal stability and high reliability. It is a machine with clean and modern lines. Its elegant and built-to-last design makes it ideal for any location that strives to achieve the intensity of the perfect cup of coffee.

GAGGIA RUBY



Group Heads (1/2/3)	1/2
Dimensions (mm)	430 x510x370 / 570x510x370
Steam Boiler Capacity (L)	5/6.5

Independant Heat Exchangers
Non slip feet
Programmable Doses
Electronic Control of Boiler Water Level





Group Heads (1/2/3)	2/3
Dimensions (mm)	883x702x556/1130x702x556
Steam Boiler Capacity (L)	11/14

SAECO PERFETTA



Group Heads (1/2/3)	2
Dimensions (mm)	730 x 470 x 520
Steam Boiler Capacity (L)	13

Infusion extraction system	Z
Independant Heat Exchangers	
Non slip feet	
Programmable Doses	
Electronic Control of Boiler Water Level	

<u>SSS</u>



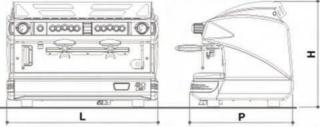


S9 EK DSP

Group Heads (1/2/3)	2/3
Dimensions (mm)	770x530x520 / 1000x530x520
Boiler Capacity (L)	10/15
Weight (KG)	65/80

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PID boiler temperature control	$\mathbf{\nabla}$
Electronic boiler refill	$\mathbf{\nabla}$
Double pressure gauge	$\mathbf{\nabla}$
Malfunction alarms	

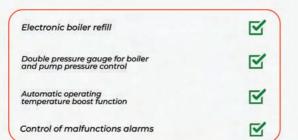




S2 EK



2/3
700x530x520/930x530x520
10/15
65/82



S5 EK



Group Heads (1/2/3)	2/3
Dimensions (mm)	770x520x530x/1000x520x530
Boiler Capacity (L)	10/15
Weight (KG)	65/80

PID boiler temperature control	S
Boiler temperature indicated by LED display	
Electronic boiler refill	
Double pressure gauge for boiler and pump pressure control	
Automatic operating temperature boost function	
Control of malfunctions alarms	





KD270S



1
370x330x360
NA
13
R
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MILK STEAMERS





MS - 130T

MS - 130D

KD310



Group Heads (1/2/3)	1
Dimensions (mm)	430x280x480
Boiler Capacity (L)	NA
Weight (KG)	18

Adjustable brewing temperature	
7 Levels pressure profiling Index	
4 Levels pre-infusion	
Coffee brewing pressure gauge	
Independent Steam thermoblock	
Cup Volume Setting	

FEATURES

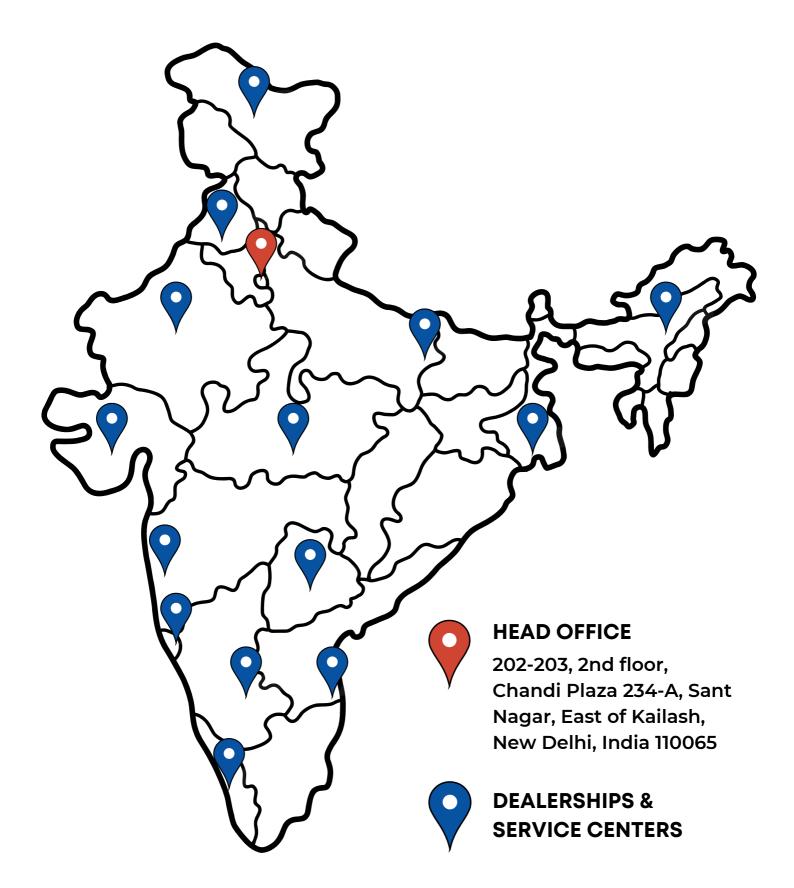
- Two default temperature buttons Speed up your setting to suit your purpose.
- Short Memory Function User can record the previous temperature set.
- 2 cleaning program -(i) Short Cleaning
- (ií) Complete Cleaning
- Accurate Design Frothing fine milk foam without the manual control of pitcher.
 Temperature range (i) 40°-90°(C) (ii) 104°-109° (F)
 Target temperature can be set and the steam
- generation will stop automatically when the target temperature is reached.

SPECIFICATIONS

- Appearance Stainless steel body
- Water Tank Capacity 0.8 Liter Voltage (V) 220 240 V/ 50 Hz Power (W) 1450

- DIMENSIONS
- WxDxH (mm) -140x380x340 Weight (kgs) 6.7
- 14

SALES AND SERVICE NETWORK





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