

PRODUCT CODE: #00001

S 60 GRINDER

Coffee Shop Solutions

1 GROUP COFFEE MACHINE

Coffee Shop Solutions

PRODUCT CODE: #00002

PRODUCT CODE: #00003

WATER SOFTENER

Coffee Shop Solutions



ABOUT US

At Synkisol we offer a wide range of innovative and practical solutions for catering & hospitality facilities. With a dedicated team of industry experts, we have established ourselves as a reputable and reliable source for top-quality designs and concepts. Our catalog includes a variety of products and services ranging from:

- Custom Stainless Steel Solutions i.e Tables, Sinks, Racks, worktops, etc.)
- Assorted Imports Equipment (Fridges, under counters, coffee machines)
- Gas Installation Including Gas Bulk tank solutions
- Coldrooms
- Mobile Kitchen
- Civil Works
- Concept Designs

We offer high-end services to cafes, restaurants, hotels, wellness centers, hospitals, and universities amongst others considering high quality standards.



Each unit has been designed using advanced technology to ensure maximum functionality, incorporating thoughtful features such as durable materials and easy-to-clean stainless steel surfaces.



Our team at Synkisol provides bespoke designs tailored to their clients' individual needs and specifications through an extensive consultation process aimed at identifying their unique requirements.



Overall Synkisol stands out as one of the industry's premier known for its quality offerings and exceptional designing services suitable for any catering industry aspiring towards efficiency and superiority.



2 GROUP COFFEE MACHINE

- Boiler capacity 13,5 Liter
- System Pre-Infusion
- Copper boiler (Cu 99,5) with anti-corrosion coating
- Hot water outlet
- 2 steam wand
- Stainless steel body with painted side panels
- Double gauge for boiler and pump pressure
- Push button for coffee dosage
- Automatic water supply
- Dim.: 665 / 540 / 510 (W.L.H.)
- Weight: 54 kg
- Voltage: (V) 220/380
- Power: (W) 3000



COFFEE SHOP

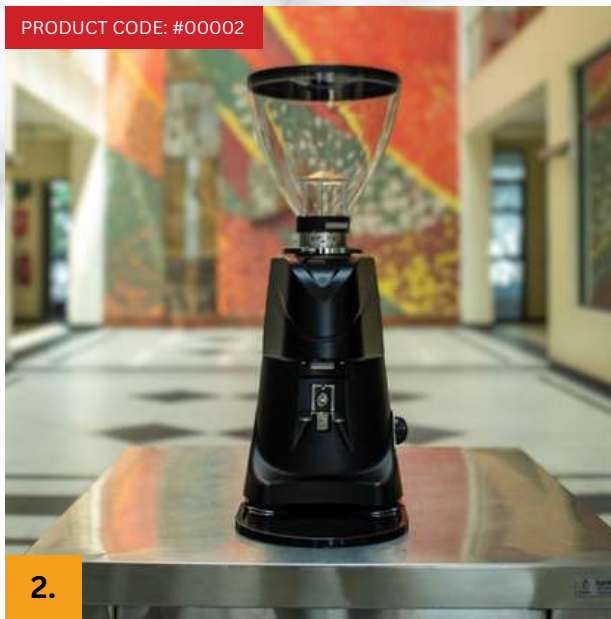
When operating a successful coffee shop, having the right equipment is key. One of the most important pieces of equipment is an espresso machine, which produces delicious shots of espresso that are the base for many coffee beverages. A high-quality grinder is also critical because it ensures that beans are ground consistently and correctly, resulting in smooth and flavorful shots. Other essential equipment includes drip coffee makers, water filtration systems to ensure clean water for brewing.

PRODUCT CODE: #00001



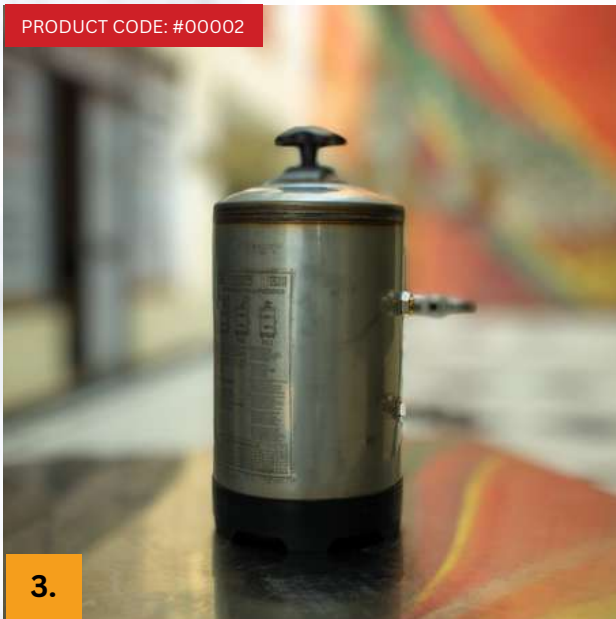
1.

PRODUCT CODE: #00002



2.

PRODUCT CODE: #00002



3.

PRODUCT CODE: #00004



4.

1. PRODUCT CODE: #00001

1GR COFFEE MACHINE

- Tank capacity 2,0 l
- Copper boiler
- Low water alarm
- Boiler capacity: 1,5 l
- 1 steam wand
- Stainless Steel Body
- Weight: 18,2 kg

2. PRODUCT CODE: #00002

S 60 GRINDER

- Model- S-60
- 1.65 Hopper Capacity
- 220V- 240 V
- Power 420 W
- N.W / G.W 13.5
- 64 mm flat burr

3. PRODUCT CODE: #00003

WATER SOFTENER

- 8 - Liters
- 2 - valves
- 1 KG salt Regeneration
- comes with resin

4. PRODUCT CODE: #00004

SAB TAMPER

- Aluminum
- Coffee distributor leveler tool
- 51mm/53mm/58mm
- Wood handle

COFFEE SHOP

More on Coffee Shop Solutions Available

NEW



PRODUCT CODE: #00005

MONDO COFFEE BEWER

Quick filter machine for locations without water connection. Delivered with 2 decanters and 1 stainless steel filter pans. Model with 1 brewing system and 2 hot plates.

NEW



PRODUCT CODE: #00006

SAB MIKA

- Tank capacity 2,0 l
- Copper boiler
- Low water alarm
- Boiler capacity: 1,5 l
- 1 steam wand
- Stainless Steel Body
- Weight: 18,2 kg

NEW



PRODUCT CODE: #00007

CAFEDE KONA GRINDER

- 250g bean hopper capacity
- Stainless steel conical burr
- 30 grind setting
- Button Switch
- Self Locking Mechanism

PRODUCT CODE: #00008



8.

8. PRODUCT CODE: #00008

KNOCK BOX

Stainless Steel

9. PRODUCT CODE: #00009

COFFEE FILTERS

25Cm Sheets Commercial
Coffee Filter Paper Basket

PRODUCT CODE: #00009



9.

NEW



PRODUCT CODE: #00010

FROTHING JUG

- Stainless steel frothing jug

PRODUCT CODE: #00011

PASTRY DISPLAY

Cake Display Fridge offers an attractive and Stylish method for the presentation of the tastiest creations for your clients to view



CAKE DISPLAYS

The best way to spread holiday cheer is with a cake display for all to see and eat!

PRODUCT CODE: #00011

1500MM X 700MM X 1390 MM

- Fully automatic operation
- Fan assisted cooling
- Anti-mist front glass
- +2°C to +8°C ensures the long life of products
- Digital electronic thermostat and temperature display
- Double glazed glass
- Glass rear sliding doors
- Tempered glass with heated wires
- Glass rear sliding doors

**NEW**

PRODUCT CODE: #00012

1200MM X 700MM X 1390 MM

- Fully automatic operation
- Fan assisted cooling
- Anti-mist front glass
- +2°C to +8°C ensures the long life of products
- Digital electronic thermostat and temperature display
- Double glazed glass
- Glass rear sliding doors
- Tempered glass with heated wires
- Glass rear sliding doors

ICE CUBE MACHINE

- Full automatic running.
- Water shortage auto detecting.
- High efficiency cfc free compresso.
- Ice cube dimension (mm)32x32x24.
- Ice cube shape Square.
- Cube weight/singleness(g)18 g.
- Gross weight 49 kg.
- RefrigerantR134a.

PRODUCT CODE: #00013



PRODUCT CODE: #00014

GLASS DOOR CHILLER

White corrosion-resistant steel sheet construction, ABS internal structure, glass door. Static refrigeration, fan-assisted cooling plate to even out the temperature. Digital thermostat, 40 mm insulation, door lock. Supplied with 3 grids 505x415.



PRODUCT CODE: #00015

SOLID DOOR UNDERCOUNTER

1.4M. Interior/Exterior of stainless steel. Drain inside the cabinet. Interior with wide corners unions to facilitate cleaning. Doors with integrated handle and blocked opening hinge slides and shelves easy to take off for cleaning. Weight 105 kg. Power 340 w. Capacity 240 ltr. Number of doors 2. Color Steel. Voltage 220v

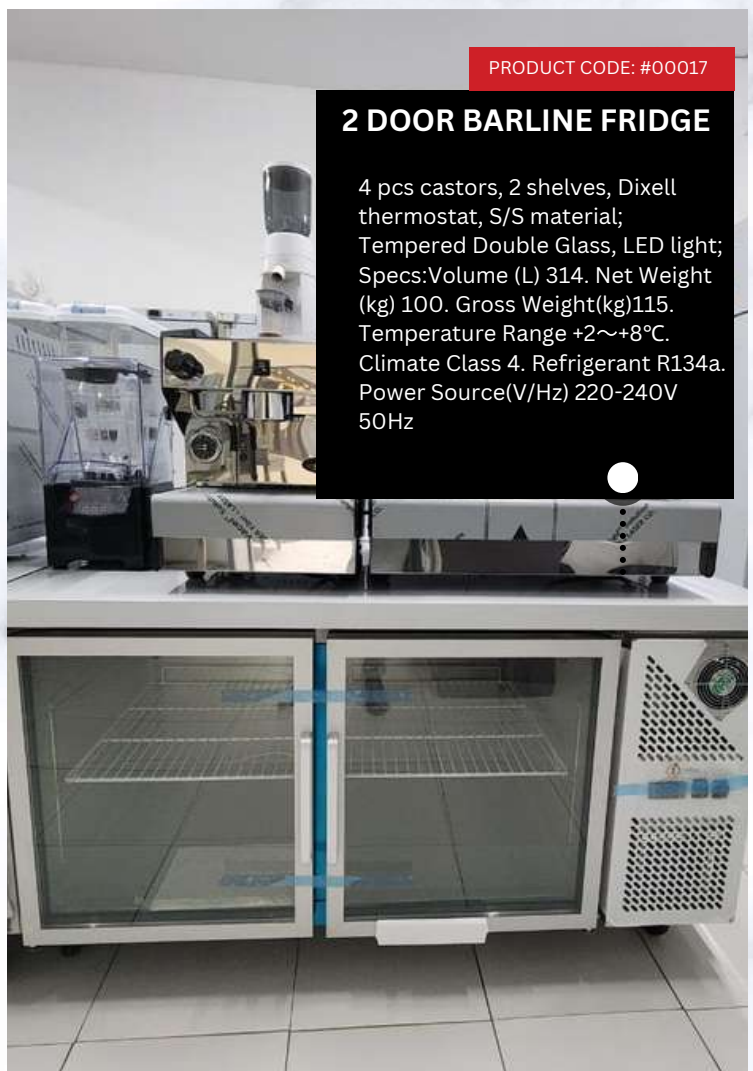




GLASS DOOR UNDER COUNTER CHILLER

- GLASS DOOR UNDER COUNTER CHILLER 2 DOOR; Doors: 2
- Temperature: 0°C ~ 10°C Cooling System: Ventilated Controller Type: Digital. Capacity 340L

PRODUCT CODE: #00016



PRODUCT CODE: #00017

2 DOOR BARLINE FRIDGE

4 pcs castors, 2 shelves, Dixell thermostat, S/S material; Tempered Double Glass, LED light; Specs: Volume (L) 314. Net Weight (kg) 100. Gross Weight (kg) 115. Temperature Range +2~+8°C. Climate Class 4. Refrigerant R134a. Power Source(V/Hz) 220-240V 50Hz



PRODUCT CODE: #00018

3 DOOR SOLID UNDERCOUNTER

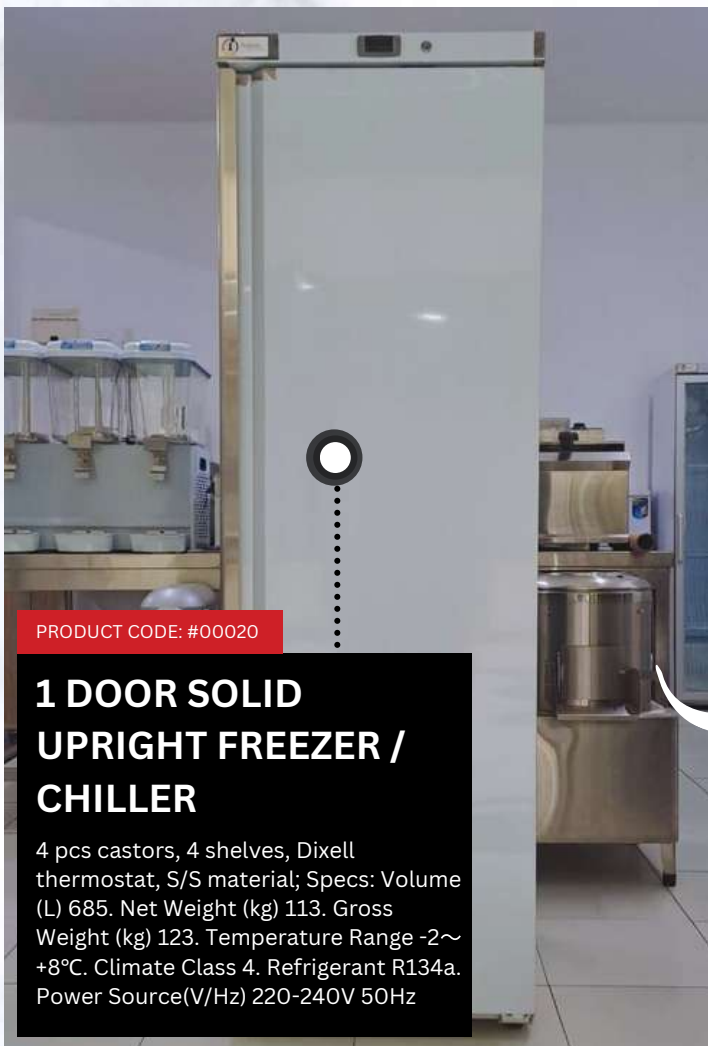
Internal/External 304 AISI stainless steel construction, excluding top and back panels. Top & back panels in galvanized steel. Digital control panel and display allowing easy and precise setting and control of the internal temperature. Automatic defrosting and evaporation of defrosted water by hot gas. Reversible self-closing doors, equipped with a magnetic door seal to guarantee perfect closure



PRODUCT CODE: #00019

1 DOOR SOLID UPRIGHT FREEZER / CHILLER

4 pcs castors, 4 shelves, Dixell thermostat, S/S material; Specs: Volume (L) 685. Net Weight (kg) 113. Gross Weight (kg) 123. Temperature Range -2~+8°C. Climate Class 4. Refrigerant R134a. Power Source(V/Hz) 220-240V 50Hz

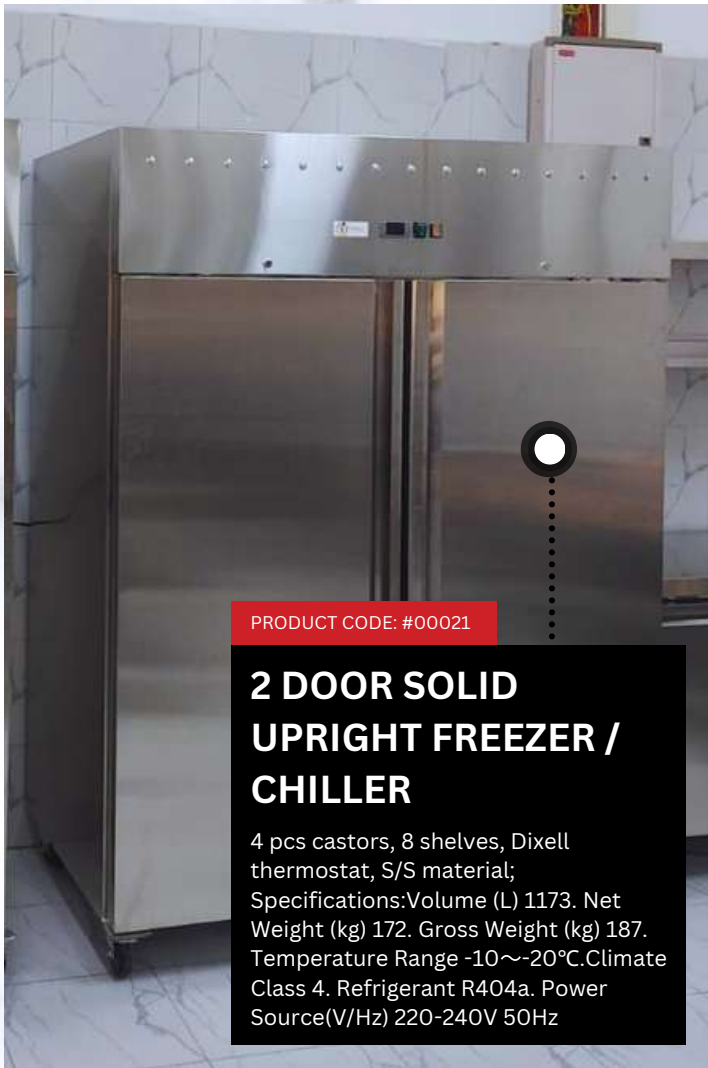


PRODUCT CODE: #00020

1 DOOR SOLID UPRIGHT FREEZER / CHILLER

4 pcs castors, 4 shelves, Dixell thermostat, S/S material; Specs: Volume (L) 685. Net Weight (kg) 113. Gross Weight (kg) 123. Temperature Range -2~+8°C. Climate Class 4. Refrigerant R134a. Power Source(V/Hz) 220-240V 50Hz





PRODUCT CODE: #00021

2 DOOR SOLID UPRIGHT FREEZER / CHILLER

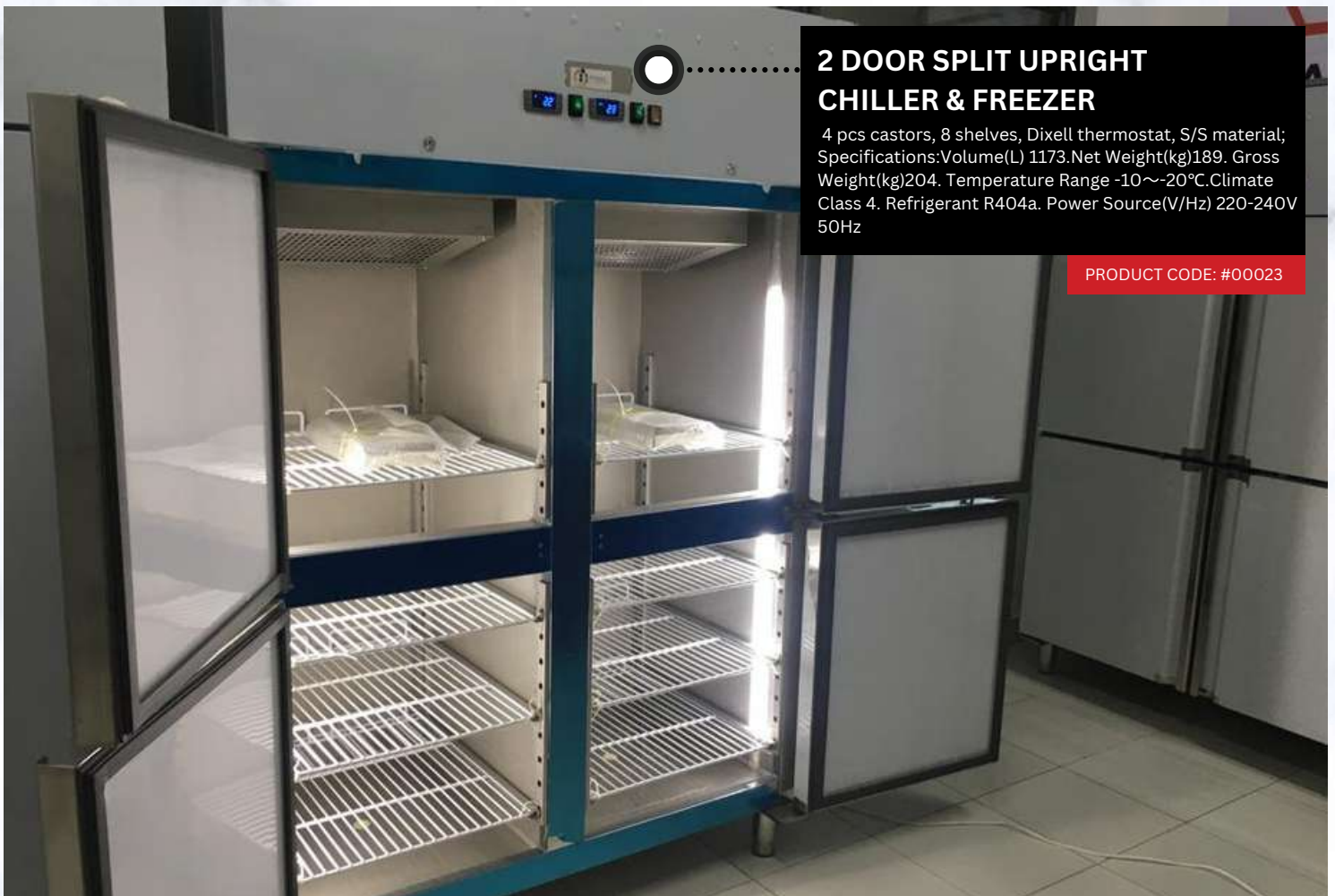
4 pcs castors, 8 shelves, Dixell thermostat, S/S material;
Specifications: Volume (L) 1173. Net Weight (kg) 172. Gross Weight (kg) 187. Temperature Range -10~-20°C. Climate Class 4. Refrigerant R404a. Power Source(V/Hz) 220-240V 50Hz



PRODUCT CODE: #00022

TECHNOCHIL DUAL UPRIGHT CHILLER & FREEZER

4 pcs castors, 4 shelves, Dixell thermostat, S/S material;
Specs: Volume (L) 685. Net Weight (kg) 113. Gross Weight (kg) 123. Temperature Range -2~-8°C. Climate Class 4. Refrigerant R134a. Power Source(V/Hz) 220-240V 50Hz



2 DOOR SPLIT UPRIGHT CHILLER & FREEZER

4 pcs castors, 8 shelves, Dixell thermostat, S/S material;
Specifications: Volume(L) 1173. Net Weight(kg)189. Gross Weight(kg)204. Temperature Range -10~-20°C. Climate Class 4. Refrigerant R404a. Power Source(V/Hz) 220-240V 50Hz

PRODUCT CODE: #00023



PRODUCT CODE: #00021

2 DOOR BAR / BOTTLE COOLER

Bar Cooler; Silver with hinge doors.
230V/50HZ 2-10°C temperate. 201 L.
outside: s/steel - 900x550x900mm.



PRODUCT CODE: #00022

3 DOOR BAR / BOTTLE COOLER

Bar Cooler; 230V/50HZ 3 Silver hinge
doors doors. 2-10°C temperate. 303 L.
outside: s/steel - 1350X550X900mm.



RATIONAL OVEN FAMILY

With over 1,000,000 RATIONAL units on the market, Rational cooking systems have become a standard in professional kitchens all over the world.

PRODUCT CODE: #00024

RATIONAL SCC 62/3E(ELECTRIC)

Capacity 6 x2/3GN. No of Meals/day 20-80. Water Pressure 150-600 kpa or 0.15-0.6mpa . Weight 72kg . Connected Load 5.7 kw. Fuse 3 x 10A. Mains Connection 3NAC 400V. DRY heat output 5.4kw.Steam Output 5.4kw. Special Features; iCooking Control. iLevel Control. LED Lighting .Triple glass door. Energy Consumption Display . Efficient Care Control. Five air speed. USB Port. Application - Restaurant, Coffee Shops, Small Bakery, Banquet & Catering

PRODUCT CODE: #00025

RATIONAL SCC61G(GAS)

Capacity 6 x1/1GN. No of Meals/day 30-100. Water Pressure 150-600 kpa or 0.15-0.6mpa . Weight 123kg . Connected Load 0.3kw. Fuse 1 x 16A. Mains Connection 1NAC 230V. DRY heat output 13kw.Steam Output 12kw. Special Features; iCooking Control. iLevel Control. LED Lighting .Triple glass door. Energy Consumption Display . Efficient Care Control. Five air speed. USB Port. Application - Restaurant, Coffee Shops, Small Bakery, Banquet & Catering

PRODUCT CODE: #00026

RATIONAL SCC62 G(GAS)

Capacity 6 x 2/1 GN. Number of meals per day 60-160. Lengthwise loading . 2/1, 1/1 GN. Water inlet R 3/4". Water outlet DN 50. Water pressure . 150-600 kPa or 0,15-0,6 Mpa. Weight 168 kg. Height incl. flow guard 1,087 mm. Electrical connected load 0.4 kW. Fuse 1 x 16 A. Mains connection 1 x 16 A. Gas supply/connection R 3/4



DECK OVENS



NEW

PRODUCT CODE: #00027

DOUBLE DECK OVEN

Deck ovens use conduction heat to bake products, which is a process in which heat travels directly from a hot stone or deck, to the loaf of bread or sheet pan being baked.

Deck ovens use conduction heat to bake products, which is a process in which heat travels directly from a hot stone or deck, to the loaf of bread or sheet pan being baked.



PRODUCT CODE: #00027

BAKERY EQUIPMENT

- Easy to Operate Control Panel
- Independent Deck Control
- Top and bottom heat controls per deck
- Castors come as standard
- Door windows to view Bake
- Individual / all decks Available in Pizza Oven Model
- Power type 3 Phase
- Trays (600×400 mm)
- Internal Baking area 860×680×290 mm x2
- Maximum Temp 400 °C

RADIATION & CONVECTION



28. PRODUCT CODE: #00028

SINGLE DECK OVEN

- Easy to Operate Control Panel
- Independent Deck Control
- Top and bottom heat controls per deck
- Castors come as standard
- Door windows to view Bake
- Individual / all decks Available in
- Pizza Oven Model Power 8.4KW
- Power type 3 Phase
- Trays, (600*400mm)
- Internal Baking area 1300*680*220mm

29. PRODUCT CODE: #000029

TRIPPLE DECK OVEN

- Easy to Operate Control Panel
- Independent Deck Control
- Top and bottom heat controls per Deck
- Castors come as standard
- Door windows to view Bake
- Individual / all decks Available in Pizza Oven Model

30. PRODUCT CODE: #00030

CONVECTIONAL OVEN

- Heavy duty fan blade and silicon protective switch.
- A glass cover allows the user to keep an eye on the cooking process.
- Double glass door, anti-slip feet and a ceramic coated chamber.
- Round cornered chamber for easy cleaning
- Special baffle plate to control temperature evenness
- Suitable for all type of bakery, met cooking
- 220V,50HZ,6.4kw
- Temperature:50-300°C
- Capacity: 4x400x600mm Trays
- Net Weight:67kg
- Material: Stainless Steel



PRODUCT CODE: #00031

ELECTRIC PROOFER

Powerful, efficient even airflow heating system maintains the right combination of heat and humidity to properly ferment products. Power switch on the top, easy to operate. Full stainless steel body and strong insulation, more effective. Fermentation capacity 16 trays, Temperaturer:36-38°C. Humidity:60-80%RH

COUNTER TOP DISPLAY

Powerful, efficient even airflow heating system maintains the right combination of heat and humidity to properly ferment products. Power switch on the top, easy to operate. Full stainless steel body and strong insulation, more effective. Fermentation capacity 16 trays, Temperaturer:36-38°C. Humidity:60-80%RH

PRODUCT CODE: #00032



PRODUCT CODE: #00033

ELECTRIC LIFT SALAMANDER

Special toasting effect for food by the downward high heating, Ideal heating effect for the food with scrap. Adjust the distance between the food and the heater by the handle in roasting process. Removable stainless steel rack, easy to clean. Temp Range: 0~300°C. Heating Zone 50*32cm. Dimension 60*45*50cm. Lifting Distance: 0-14cm.



PRODUCT CODE: #00034

PLANETARY MIXER

Robust stainless steel bowl of 20.0L. 3 speeds: 105 - 180 - 408 RPM. Strong transmission with metal gears. Bowl lift with lever and safety switch. Stainless steel protective guard over the bowl. Separate start and stop buttons. Cast-iron casing with scratch-resistant coating. Net weight: 76kg. Bowl dimensions: Ø315 x H270mm. Unit dimensions: W440 x D520 x H790mm. Power: 230V / 50Hz / 1Phase 750W



PRODUCT CODE: #00035

IMMERSION BLENDER

Immersion blender-(hand mixer)220-240V, Power 500W, Speed 8000-19000RPM,Net Weight 2.8 KGS Length 396mm,Diameter 116mm, Noise level 80-85dB

AVAILABLE IN 3 RAGES

750 W , 500 W , 350 W

INCLUDES:

Immersion stick / whisk



PRODUCT CODE: #00036

INDUSTRIAL ICE CRUSHER

BLENDER 1.5L; Variable Speed. Multi function. 3hp high efficiency motor. Crushing ice in seconds. Premium Quality,Transparent Virtually unbreakable poly-carbonate Container. Precision Technology. Double Protection :Overload reset button on machine & thermo switch protection motor Variable Speed Multi function. 1.5LITER Capacity, Power 800W.

BREAD SLICER



BREAD.SLICER (Q31A).It is easy to operate. It is designed for high performance.It is easy to clean and maintain. Collector drawer crumbs resulting from the cutting process.



PRODUCT CODE: #00037

SPECS

- Size Medium.
- Power 0.55Kw.
- Voltage 220V-240V~, 50-60Hz.
- Quantity of blades 31



PRODUCT CODE: #00038

DOUBLE WELL FRYER

Stainless steel body. High quality. Easy to operate and clean. High-efficient heater system. No air pollution (no flame, no dust, no exhaust). Security protection such as water proof, prevents smoke, prevent leakage, prevent drying heating protection. Elegant design.



PRODUCT CODE: #00039

CENTRIFUGAL JUICER

Stainless steel Juicer. The juicer's crust system is made of aluminum alloy. The internal conformation is compact and reasonable. It can resist decay, is not easy to rust and easy to clean.



PRODUCT CODE: #00040

JUICE MIXER

Three Head Cold Juice Dispenser/Cold Drink Machine; Volts: 220V. Power: 0.412KW. Capacity: 18*3=54L



PRODUCT CODE: #00041

HEATING LAMPS

Retractable heating lamps can keep food warm and illuminate your space. They can be adjusted in height to prevent food from drying out. Some models come with a rise and fall function and are available in different cord lengths and colors. 230V/50hz/250W/diameter : 175mm



PRODUCT CODE: #00042

CONTACT TOASTER

Stainless steel base and stainless steel construction with stylish brushed finish. With grooved cast iron plates. Removable stainless steel crumb/drip tray for easy cleaning. Ideal for sizzling steaks, burgers, eggs and so on. Exceptional quality and value. Quick heating and fast recovery. Non-slip rubber feet. EGO thermostat is optional. Dimensions-310X310X220. Voltage: 220 V. Power: 1.5 Kw. Temperature: 50-300°C. N.W. 12 Kg.



PRODUCT CODE: #00043

VEGETABLE PROCESSOR

Aluminium alloy and stainless steel construction. - Heavy duty ventilated motor for continuous operation. - Compact design making it easy to install in every kitchen. - Exclusive feeding system makes easy to process also soft products. s



PRODUCT CODE: #00044

ELECTRIC SHAWARMA GRILL

Electric Shawarma Machine, 3000W Vertical Shawarma Grill Machine with 2 Heating Pipes & 122-572 °F Temperature Adjustable, for Household, Commercial,



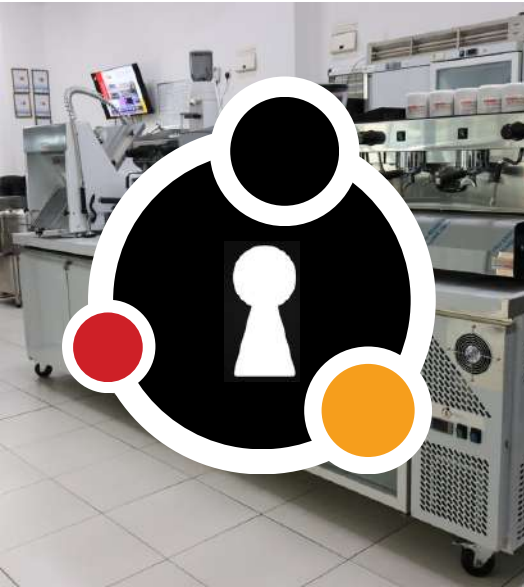
PRODUCT CODE: #00045

GAS SHAWARMA GRILL

(PG-4); Rotating to ensure the baking is even, quite easy to hang or remove the food. There are four temperature controller to control the temperature to ensure the temperature is more even and durable. Quite easy to clear with a pan to pick the oil. Weight 20 kg. Voltage. 220 - 240 V - 50/60 Hz. Power 20 kw. Gas Source LPG

stainless steel

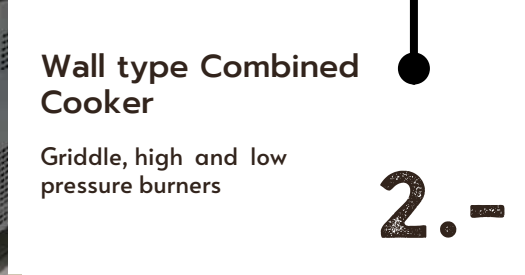
FABRICATIONS



Island
Combined
Cooker

1.-

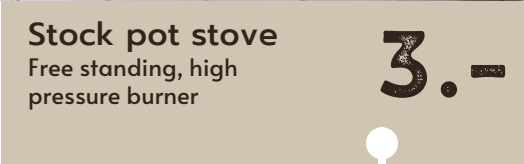
Griddle, Fryer, high and
low pressure burners



Wall type Combined
Cooker

Griddle, high and low
pressure burners

2.-



Stock pot stove
Free standing, high
pressure burner

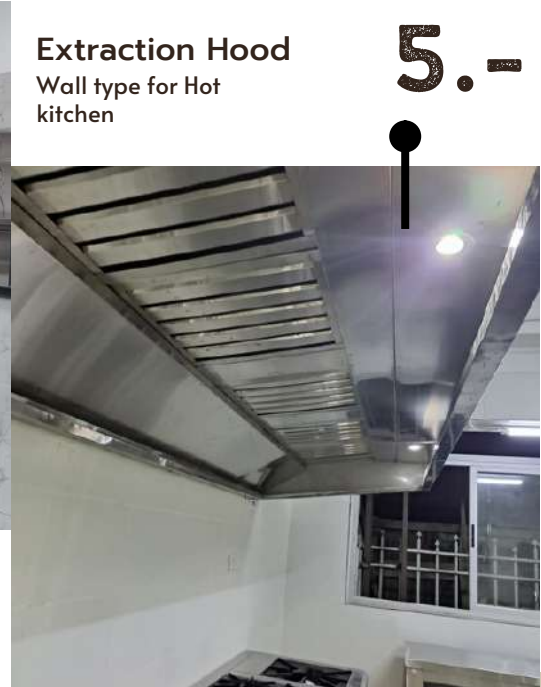
3.-



Work tops

With Overshelves

4.-



Extraction Hood
Wall type for Hot
kitchen

5.-



Sluice Sink
For Hospital Hospital
Needs

8.-



Wash Up Area
Run out Table , Dish
washer, Pre rise minxertap
& Sink

7.-

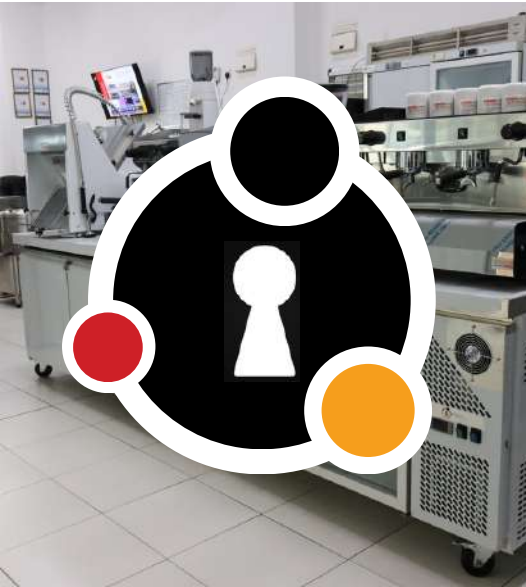


Rack
Stainless steel Rack

6.-

stainless steel

FABRICATIONS



Bain Marie

With Hot Pass + Hot Cabinet

10.-

servery section

9.-

Work Tops, Hot Cabinet, Bain Marie



Hot Kitchen

Free Standing Design

11.-



Clay Oven

customized to specifications

13.-

Extraction Hood

Wall type for Hot kitchen

12.-



Floor Gulley

For Drainage

16.-



Work Top
Customized to Specifications

15.-

Sinks & Receiving Table

Wash Up area

14.-





SYNKISOL

SYNERGY SOLUTIONS

www.synkisol.com





BESPOKE

S T A I N L E S S S T E E L

PROJECTS DONE



SYNKIS  L

IZZI BRUNCH & CAKE

LALANA PLAZA
OLOITOKTOK RD, LAVINGTON





CLUB IBIZA

LAVINGTON MALL





BARAKA
HOTEL

EASTLEIGH, 2ND AVE

SYNKISOL

ATIS RESTAURANT

EASTLEIGH
OPPOSITE BBS MALL





SUNNY GASTRO

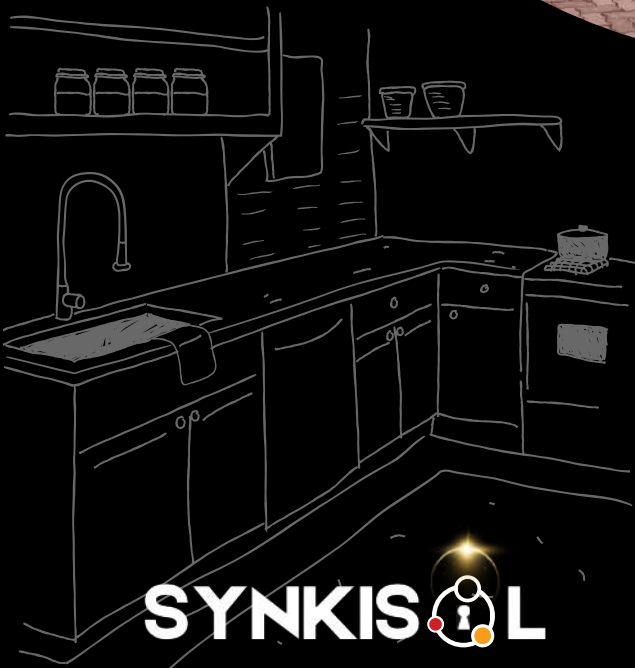
THOME



SYNKISOL

MOOV BISTRO & CAFÉ,

WOOD AVENUE KILIMANI



SYNKISOL





SYNKISOL

BROWN VIBES

CITY HALL WAY, NAIROBI CBD





HOOYO'S
KITCHEN
& POETRY

DENIS PRIT ROAD



SYNKISOL

ALLAN BOBBIES
BISTRO

2ND NGONG AVENUE,
UPPER HILL



SYNKISOL

GIGIRI LION VILLAS

GIGIRI NAIROBI



SYNKISOL

INTERNATIONAL PEACE SUPPORT TRAINING CENTER

KAREN WESTWOOD PARK





TRIBAL ROOTS

KENYATTA AVENUE/MOI AVENUE
JUNCTION NBR-CBD

SYNKISOL



UON

UPPER KABETE





QAFFE SPOT

CITY HALL WAY, NAIROBI CBD

SYNKIS L



KAREN KITCHEN

KAREN ROAD



ROYAL
MASALA

3RD PARKLANDS AVENUE

SYNKISOL



ZAZI
HOSPITAL

EASTLEIGH



TURKEN RESTAURANT

HARAMBEE AVENUE
OPPOSITE ELECTRICITY HSE.



KE.
BOBA QAFFE
ASTROL PETROL STATION
LENANA RD.



ABSA SPORTS CLUB

RUARAKA



SYNKIS  L

