



Catalogue

Excellence In Every Detail

For over two decades, SH Traders has been a trusted name in providing comprehensive commercial kitchen and industrial equipment solutions across Pakistan and beyond. What began as a small trading operation has grown into a full-scale enterprise, delivering innovative, reliable, and cost-effective solutions to a wide range of industries. With a head-office on I.I Chundrigarh Road and a Factory & Showroom in Korangi, Mehran Town , SH Traders has built its reputation on quality, expertise, and unwavering customer support.

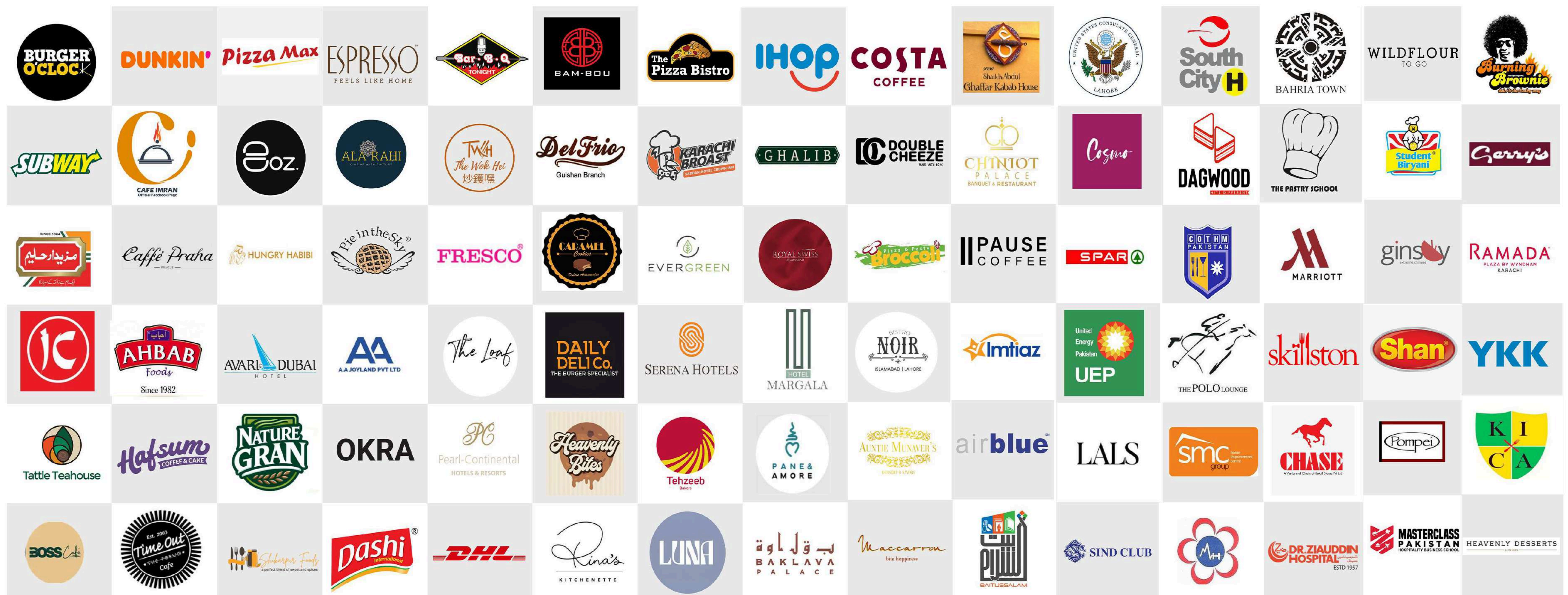
At SH Traders, we pride ourselves on being a one-stop solution for all industrial and foodservice needs. Our services extend far beyond supply—we specialize in design, planning, consulting, equipment installation, and after-sales support. Whether it's a large-scale industrial kitchen or a customized commercial setup, our team of professionals ensures every project is executed with precision, from concept to completion.

At SH Traders, we pride ourselves on delivering end-to-end solutions for every kind of kitchen facility, from design to installation and more, sourced from leading global manufacturers. By combining strong partnerships, deep product knowledge, and an understanding of market demands, we help clients optimize operations, reduce costs, and enhance efficiency.

What sets us apart is our ability to deliver a complete package; we design your kitchens, supply top-quality equipment, and provide professional installation along with warranty on imported equipment, basic equipment training, and 24/7 backup services. Our approach has made us the preferred choice of businesses, institutions, and distributors looking for reliability, innovation, and long-term value.

As we continue to grow, SH Traders remains committed to its founding principle: delivering world-class service with a personal touch. With every project, we strive to build lasting partnerships and to be not just a supplier, but a trusted partner in our clients' success.

Our Customers





Elevate Every Moment

Atosa is a premier manufacturer of commercial kitchen equipment, renowned for its innovations in kitchen automation, robotics, and cutting-edge solutions. As a consecutive recipient of the KI Awards for its Intelligent French Fry Robotic Solution and Auto Seasoning & Packaging Solution, Atosa is shaping the future of the foodservice industry.

Atosa has made substantial investments in advanced manufacturing equipment and leverages the latest global technologies. Each product undergoes rigorous testing to meet and exceed the highest quality standards. Our mission is to deliver solutions that enhance efficiency, reliability, and performance in professional kitchens.



ATFS-40 — 40 LB Deep Fryer

Model	ATFS-40
Gas Type	NG/LPG
Basket Dimensions (inch)	13" 3/10 x 30" 1/10 x 44" 2/5
Exterior Dimensions (inch)	15" 3/5 x 30" 1/10 x 44" 2/5
Net Weight (lbs)	131



- Stainless steel exterior and interior
- Heavy duty burners with a standing flame and standby pilots
- High quality thermostat maintains select temperature automatically between 200°F-400°F

- Self-reset high temperature limiting device

ATFS-50 — 50 LB Deep Fryer

Model	ATFS-50
Gas Type	NG/LPG
Basket Dimensions (inch)	13" 3/10 x 6" 1/2 x 5" 9/10
Exterior Dimensions (inch)	15" 3/5 x 30" 1/10 x 44" 2/5
Net Weight (lbs)	143



- Stainless steel exterior and interior
- Heavy duty burners with a standing flame and standby pilots
- High quality thermostat maintains select temperature automatically between 200°F-400°F

- Self-reset high temperature limiting device

ATFS-35ES — 35 LB Deep Fryer

Model	ATFS-35ES
Gas Type	NG/LPG
Basket Dimensions (inch)	13" 3/10 x 6" 1/2 x 59" /10
Exterior Dimensions (inch)	15" 3/5 x 30" 1/10 x 44" 2/5
Net Weight (lbs)	133



- Stainless steel exterior and interior
- Heavy duty burners with a standing flame and standby pilots
- High quality thermostat maintains select temperature automatically between 200°F-400°F

- Self-reset high temperature limiting device

ATFS-75 — 75 LB Deep Fryer

Model	ATFS-75
Gas Type	NG/LPG
Basket Dimensions (inch)	13" 3/10 x 9" 1/2 x 5" 9/10
Exterior Dimensions (inch)	21" 1/10 x 30" 1/10 x 44" 2/5
Net Weight (lbs)	168



- Stainless steel exterior and interior
- Heavy duty burners with a standing flame and standby pilots
- High quality thermostat maintains select temperature automatically between 200°F-400°F

- Self-reset high temperature limiting device

Atosa 4 Door Upright Chiller YBF9224

Model	YBF9224
Capacity (L.)	900
Rated Current (A)	3.2
Voltage (V/Hz/Ph)	220/50/1
Net Weight (lbs)	135

- Stainless steel exterior & interior
- Top mount compressor with environmentally Friendly R290 refrigerant
- Maintains temperatures between -8°F – 0°F
- Three (3) pre-installed shelves per section



- Magnetic door gasket(s) standard for positive door seal

Atosa – Top Mount Two (2) Door Reach-in Refrigerator

Model	MBF8129GR
Capacity (Cu.Ft.)	21.89
Rated Current (A)	9.2
Voltage (V/Hz/Ph)	220/60/1
Net Weight (lb)	353

- Top mount compressor units
- Exterior & interior stainless steel construction
- Dixell digital temperature control system
- Heavy duty Embraco compressor



- Efficient refrigeration system
- Round corner design

Atosa – Two (2) Glass Door Merchandiser Cooler

Model	MCF8707GR
Capacity (Cu. Ft.)	44.8
Rated Current (A)	3.2
Voltage (V/Hz/Ph)	220/60/1
Net Weight (lbs)	485

- Recessed door handle(s)
- Magnetic door gasket
- Double pane glass door
- Pre-installed casters



- Four(4) pre-installed shelves per section

MBF8001 Top Mount (1) One Door Freezer

Model	MBF8001GR
Capacity (Cu. Ft.)	21.4
Rated Current (A)	6.3
Voltage (V/Hz/Ph)	220/60/1
Net Weight (lbs)	236

- Top mount compressor units
- Exterior & interior stainless steel construction
- Dixell digital temperature control system
- Heavy duty Embraco compressor



- Efficient refrigeration system
- Round corner design

Atosa CYR400P Ice Machine

Model	CYR400P
Storage Capacity (lbs)	396
Top Opening Size (inch)	27.1/4 × 20
Exterior Dimensions (inch)	30.1/4 × 32.3/4 × 41.1/4
Gross Weight (lbs)	141



- Designed for Beverage Dispensers
- Up to 400 lb production ice machine (per 24 hrs)
- Durable stainless steel exterior
- Power switch accessible without panel removal
- NSF and ETL listed
- Air cooled condenser

Atosa CYR700P Ice Machine

Model	YR800-AP-261
Voltage (V/Hz/Ph)	208-240/60/1
Amps (A)	7.5
Watts (W)	1750
Wh/100 lbs Ice	5.18



- Designed for Beverage Dispensers
- Up to 700 lb production ice machine (per 24 hrs)
- Durable stainless steel exterior
- Power switch accessible without panel removal
- NSF and ETL listed
- Air cooled condenser

Atosa – Modular Ice Maker (460 LB / 24 HR)

Model	YR450S-AP-161
Voltage (V/Hz/Ph)	220/60/1
Rated Current (A)	9.6
Power (W)	965
Ice-Making Capacity (lbs/hr)	460/24



- Designed for Beverage Dispensers
- Up to 460 lb production ice machine (per 24 hrs)
- Durable stainless steel exterior
- Power switch accessible without panel removal
- NSF and ETL listed
- Air cooled condenser

Atosa – Undercounter Ice Maker (142 LB / 24 HR)

Model	YR140-AP-161
Ice-making Capacity (lbs/hr)	142/24
Voltage(V/Hz/Ph):	115/60/1
Amps(A)	31
Watts(W)	363



- Designed for Beverage Dispensers
- Up to 140 lb production ice machine (per 24 hrs)
- Durable stainless steel exterior
- Power switch accessible without panel removal
- NSF and ETL listed
- Air cooled condenser

Atosa MGF8402GR — 48" Undercounter Refrigerator

Model	MGF8402GR
Capacity (Cu. Ft.)	13.4
Rated Current (A)	2.3
Voltage (V/Hz/Ph)	115/60/1
Gross Weight (lbs)	192



- Stainless steel exterior & interior with reinforced stainless steel top
- Maintains temperatures between -8°F – -0°F
- Self-closing door(s) with stay open feature

- • Magnetic door gasket(s) standard for positive door seal

Atosa MGF8405 — 27" Undercounter Freezer

Model	MGF8405GR
Capacity (Cu. Ft.)	7.2
Voltage(V/Hz/Ph)	115/60/1
Amps(A)	1.8
Watts(W)	146



- Stainless steel exterior & interior with reinforced stainless steel top
- Maintains temperatures between -8°F – -0°F
- Self-closing door(s) with stay open feature

- • Magnetic door gasket(s) standard for positive door seal

Atosa YPF9042GR 3 Door Refrigeration Table

Model	YPF9042GR
Capacity (L)	470
Rated Current (A)	1.5
Voltage (V/Hz/Ph)	220-240/50/1
Gross Weight (kg)	101



- Stainless steel exterior & interior with reinforced stainless steel top
- Maintains temperatures between -8°F – -0°F
- Self-closing door(s) with stay open feature

- • Magnetic door gasket(s) standard for positive door seal

Atosa – Two Wide-Door Undercounter Fridge 370L

Model	YPF9032GR
Capacity (Cu. Ft.)	286
Voltage(V/Hz/Ph)	220-240/50/1
Amps(A)	1.5
Watts(W)	270



- Stainless steel exterior & interior with reinforced stainless steel top
- Maintains temperatures between -8°F – -0°F
- Self-closing door(s) with stay open feature

- • Magnetic door gasket(s) standard for positive door seal

ATOSA MPF8201 Single Door Food Prep Table Fridge.

Model	MPF8201
Capacity (Cu. Ft.)	9.7
Rated Current (A)	2.3
Voltage (V/Hz/Ph)	220/60/1
Gross Weight (Kgs)	238



- Exterior & interior stainless steel construction
- Stainless steel food pan included
- Heavy duty Embraco compressor
- Dixell Digital Temperature Control System

- Round corner design
- Recessed door handle

ATOSA MPF8202 Double Door Food Prep Table Fridge.

Model	MPF8202GR
Capacity (Cu. Ft.)	18.5
Rated Current (A)	2.8
Voltage (V/Hz/Ph)	220/60/1
Gross Weight (Kgs)	85%



- Exterior & interior stainless steel construction
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system

- Standard safety door lock
- Magnetic door gaskets

Atosa Salad GN1/1 – Right Breath Guard ESL3814GR-D

Model	ESL3814GR-D
Capacity (l.)	380
Rated Current (A)	1.8
Voltage (V/Hz/Ph)	220-240 / 50 / 1
Gross Weight (Kgs)	113



- Grids on slides
- Polypropylene cutting board (Depth 135 mm)
- Feet and castors as standard
- Lock for easy access to the condenser filter

- Rounded interior corners
- Automatic return door closing

Atosa Pizza Prep Counter, Marble Top EPF3480GR

Model	EPF3480GR
Capacity (l.)	280
Rated Current (A)	1.5
Voltage (V/Hz/Ph)	250
Gross Weight (Kgs)	220-240/50/1



- Heavy duty Embraco compressor
- Self-closing and stay open door
- Recessed door handle
- Magnetic door gaskets

- Good for all the harsdest environments

ATMG-48 — 48" Manual Griddle

Model	ATMG-48
Gas Type	NG/LPG
Net Weight (lbs)	294
Intake-tube Pressure (in. W.C.)	4
B.T.U./h	30,000



- Stainless steel exterior and interior
- Stainless steel grease drawer
- Heavy duty 3/4" thick polished steel griddle plate
- Independent manual controls for each 12" section

ATMG-36 — 36" Manual Griddle

Model	ATMG-36
Gas Type	NG/LPG
Net Weight (lbs)	229
Intake-tube Pressure (in. W.C.)	4
B.T.U./h	30,000



- Stainless steel exterior and interior
- Stainless steel grease drawer
- Heavy duty 3/4" thick polished steel griddle plate
- Stainless steel legs standard

ATCB-48 — 48" Char Rock Broile

Model	ATCB-48
Gas Type	NG/LPG
Net Weight (lbs)	248
Intake-tube Pressure (in. W.C.)	4
B.T.U./h	35,000



- Stainless steel exterior and interior
- 35,000 BTU stainless steel burners with standby pilot
- Independent manual controls every 12"
- Top grates are adjustable multi-level

ATCB-36 — 36" Char Rock Broiler

Model	ATCB-36
Gas Type	NG/LPG
Net Weight (lbs)	191
Intake-tube Pressure (in. W.C.)	4
B.T.U./h	35,000



- Independent manual controls every 12"
- Heavy-duty, reversible cast iron grates
- Top grates are adjustable multi-level
- Units include lava briquettes standard
- Adjustable, stainless steel legs standard

AGR-10B — 60" Gas Range with Ten (10) Open Burners

Model	AGR-10B
Gas Type	NG/LPG
Valve Types	Pilot Light
Oven Size (inch)	26" 1/2 x 26" x 14"
Net Weight (lbs)	732



- Heavy duty 12" x 12" removable, cast iron top grates
- Drip tray provided under burners to catch grease drippings
- Oven temperature range between 175°F – 550°F

- Four (4) casters standard

AGR-2B24GL — 36" Gas Range with Two (2) Left Open Burners & 24" Griddle

Power (W)	2500
Net weight (Kg)	125
Number of levels	10
Dimensions (LxWxH) (mm)	750 x 830 x 1435
Climate class	4 (up to 30°C)



- Heavy duty 12" x 12" removable, cast iron top grates
- Drip tray provided under burners to catch grease drippings
- Oven temperature range between 175°F – 550°F

- Four (4) casters standard

AGR-6B — 36" Gas Range with Six (6) Open Burners

Model	AGR-6B
Gas Type	NG/LPG
Valve Types	Pilot Light
Oven Size (inch)	26" 1/2 x 26" x 14"
Net Weight (lbs)	432



- Heavy duty 12" x 12" removable, cast iron top grates
- Drip tray provided under burners to catch grease drippings
- Oven temperature range between 175°F – 550°F

- Four (4) casters standard

AGR-6B-24RGB – 60" Range with Raised Griddle / Broiler

Capacity (Cu.Ft.)	7.7
Pans Per Unit	4*1/1 & 6*1/6
Casters (inch)	5
Amps (A)	2.3
Voltage (V/Hz/Ph)	115/60/1

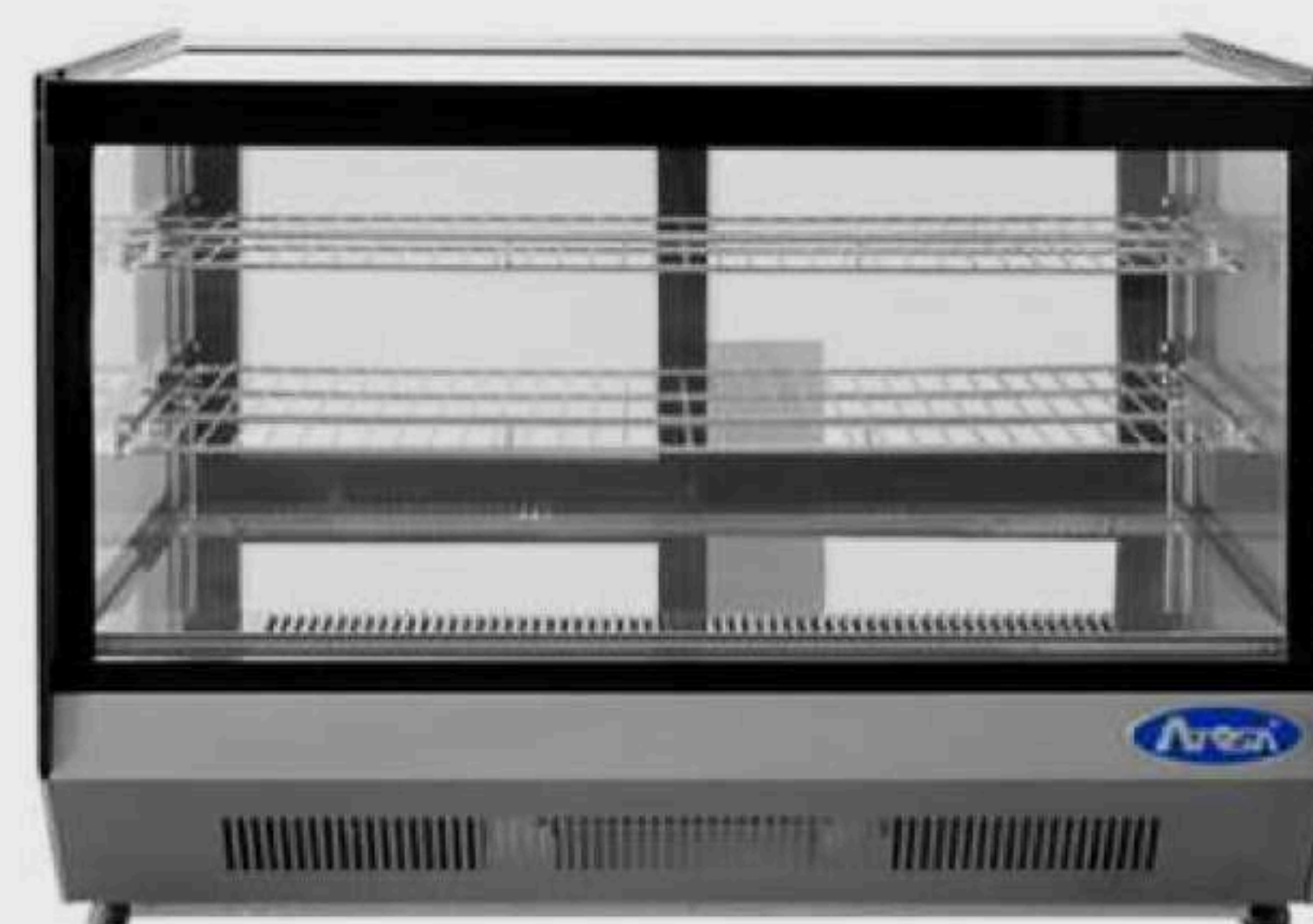


- Heavy duty 12" x 12" removable, cast iron top grates
- Drip tray provided under burners to catch grease drippings
- Oven temperature range between 175°F – 550°F

- Four (4) casters standard

CRDS-56 — Countertop Refrigerated Square Display Case (5.6 cu ft)

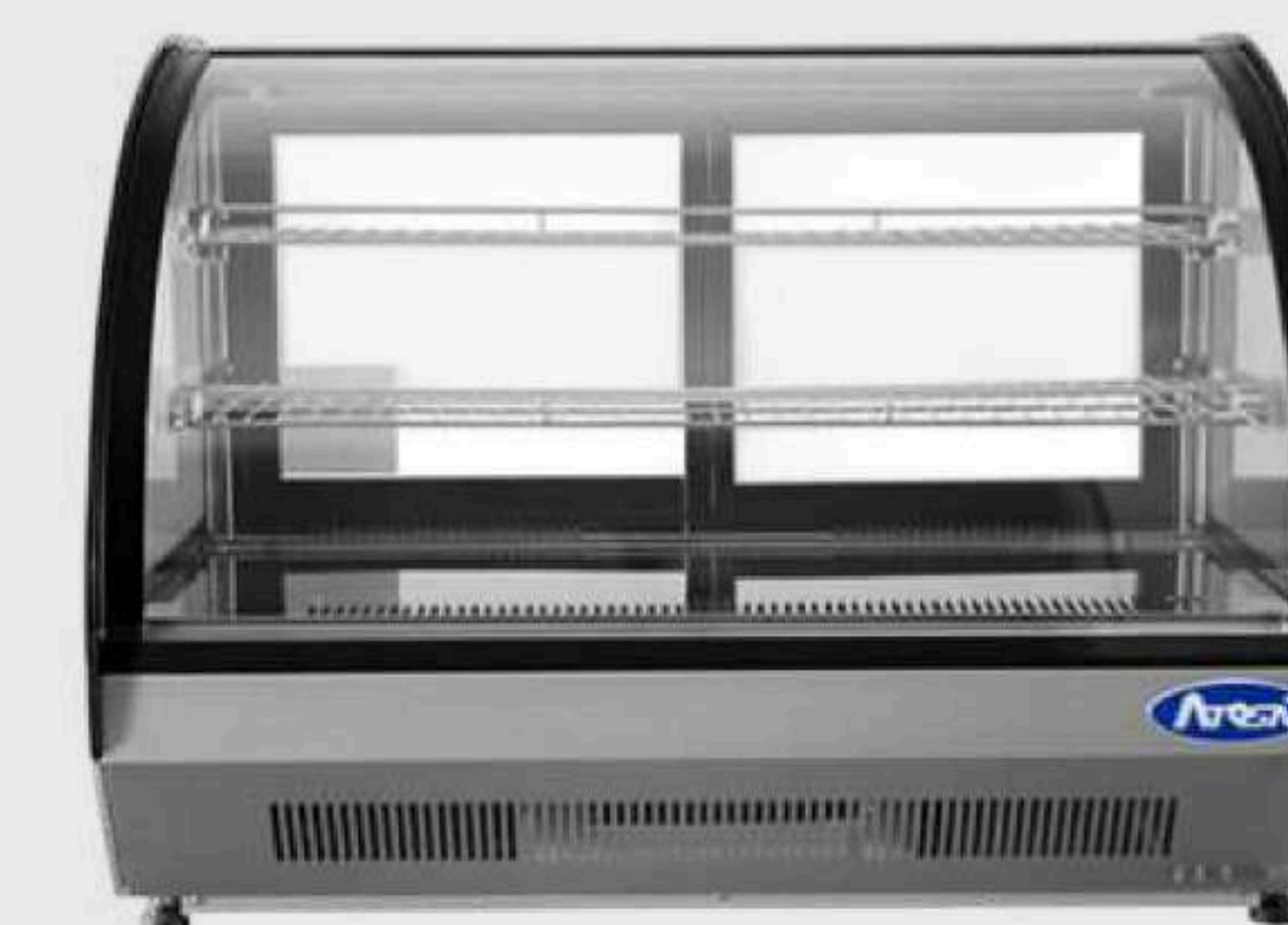
Models	CRDS-56
Capacity (Cu. Ft.)	5.6
Rated Current (A)	2
Voltage (V/Hz/Ph)	115/60/1
Net Weight (lbs)	165



- Stainless steel exterior & interior with black frames
- Rear mount compressor with environmentally friendly R290 refrigerant
- Electronic temperature controller
- Maintains temperatures between 35°F – 38°F

CRDC-46 — Countertop Refrigerated Curved Display Case (4.6 cu ft)

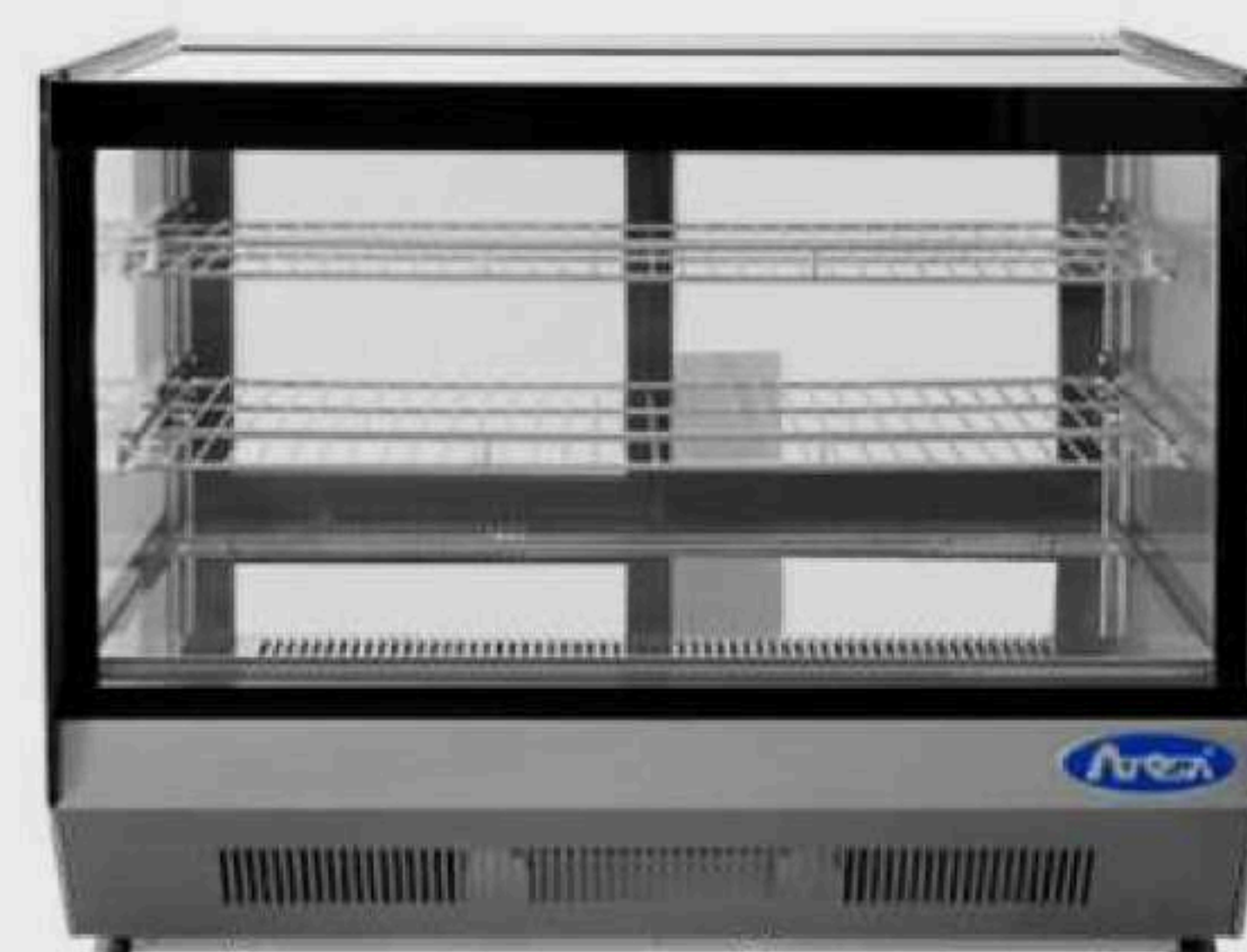
Models	CRDC-46
Capacity (Cu. Ft.)	4.6
Rated Current (A)	2
Voltage (V/Hz/Ph)	115/60/1
Net Weight (lbs)	154



- Stainless steel exterior & interior with black frames
- Rear mount compressor with environmentally friendly R290 refrigerant
- Electronic temperature controller
- Maintains temperatures between 35°F – 38°F

CRDS-42 — Countertop Refrigerated Square Display Case (4.2 cu ft)

Models	CRDS-42
Capacity (Cu. Ft.)	4.2
Rated Current (A)	2
Voltage (V/Hz/Ph)	115/60/1
Net Weight (lbs)	143



- Stainless steel exterior & interior with black frames
- Rear mount compressor with environmentally friendly R290 refrigerant
- Electronic temperature controller
- Maintains temperatures between 35°F – 38°F

CRDC-35 — Countertop Refrigerated Curved Display Case (3.5 cu ft)

Models	CRDC-35
Capacity (Cu. Ft.)	3.5
Rated Current (A)	2
Voltage (V/Hz/Ph)	115/60/1
Net Weight (lbs)	139



- Stainless steel exterior & interior with black frames
- Rear mount compressor with environmentally friendly R290 refrigerant
- Electronic temperature controller
- Maintains temperatures between 35°F – 38°F

Atosa 10 Grid Undercounter Blast Chiller/Freezer

Model No	EBF10
Power Supply	220-240/50/1
Quantity & Capacity	10 Grid
Dimension (WxDXH) mm	750 x 830 x 1435
Temperature (°C)	+3° to -18°



- High Grade Stainless Steel Construction Interior and Exterior
- Self-closing and Stay Open door
- Combined Chiller/Freezer
- Temperature range +90°C to + 3°C in 90 mins Chill
- Temperature range +90°C to -18°C in 240 mins Freeze

- Easy Clean recess Door Handle

Atosa 15 Grid Undercounter Blast Chiller/Freezer

Model No	EBF15
Power Supply	220-240/50/1
Quantity & Capacity	15 Grid
Dimension (WxDXH) mm	750 x 830 x 1860
Temperature (°C)	+3° to -18°



- High Grade Stainless Steel Construction Interior and Exterior
- Self-closing and Stay Open door
- Combined Chiller/Freezer
- Temperature range +90°C to + 3°C in 90 mins Chill
- Temperature range +90°C to -18°C in 240 mins Freeze

- Easy Clean recess Door Handle

Atosa 3 Grid Countertop Blast Chiller/Freezer

Model No	EBF03
Power Supply	220-240/50/1
Quantity & Capacity	3 Grid
Dimension (WxDXH) mm	755 x 832 x 581
Temperature (°C)	+3° to -18°



- High Grade Stainless Steel Construction Interior and Exterior
- Self-closing and Stay Open door
- Combined Chiller/Freezer
- Temperature range +90°C to + 3°C in 90 mins Chill

- Easy Clean recess Door Handle

Atosa 5 Grid Undercounter Blast Chiller/Freezer

Model No	EBF05
Power Supply	220-240/50/1
Quantity & Capacity	5 Grid
Dimension (WxDXH) mm	750 x 815 x 870
Temperature (°C)	+3° to -18°



- High Grade Stainless Steel Construction Interior and Exterior
- Self-closing and Stay Open door
- Combined Chiller/Freezer
- Temperature range +90°C to + 3°C in 90 mins Chill

- Easy Clean recess Door Handle



Model For
Every Need



Texas Bull 32 Trays Electric Rotary Oven

item no	HX-32D-01
Voltage	380v 50Hz
Power	54kW
Capacity	32 Trays
Dimension	260*168*244cm



- Full Stainless Steel #201 Oven Body
- Single steam function
- Olympia Burner from Japan
- CAHO Controller & Timer from Taiwan

- Electric Parts: Schneider & Omron

Texas Bull 32 Trays Gas Rotary Oven

item no	HX-32D-01N
Voltage	380v 50Hz
Power	50.7kW
Capacity	32 Trays
Dimension	260*168*244cm



- Full Stainless Steel #201 Oven Body
- Single steam function
- Olympia Burner from Japan
- CAHO Controller & Timer from Taiwan

- Electric Parts: Schneider & Omron

Texas Bull 64 Trays Gas Rotary Oven

item no.	HX-64-01
Power	6.8kW
Power Source	Gas
Voltage	380v 50Hz
Dimension	2800*2600*2500



- Full Stainless Steel #201 Oven Body
- Single steam function
- Olympia Burner from Japan
- CAHO Controller & Timer from Taiwan

- Electric Parts: Schneider & Omron

Texas Bull 64 Trays Electric Rotary Oven

item no	HX-64
Voltage:	380V 50Hz
Capacity	64 Trays
Power	76kW
Dimension	2800*2600*2500



- Full Stainless Steel #201 Oven Body
- Single steam function
- Olympia Burner from Japan
- CAHO Controller & Timer from Taiwan

- Electric Parts: Schneider & Omron

Texas Bull 10 Trays Gas Convection Oven

Model	RX-10Q-NS
Voltage	220V
Power	0.8kW
Dimension (cm)	85*122*123
Temperature Range	0-350°C



- Includes a Steamer Function
- Ensures Uniform and Even Baking
- Equipped with a High-Efficiency Convection System
- Adjustable Wind Hole Size for Customizable Airflow
- Constructed with Full Stainless Steel #201, Both Inside and Outside

Texas Bull 10 Trays Electric Convection Oven

Model	RX-5D-NS
Power	9.5kW/h
Voltage	380V 50Hz 3N
Dimension	85*123*143cm
Power Source	Gas LPG



- Includes a Steamer Function
- Ensures Uniform and Even Baking
- Equipped with a High-Efficiency Convection System
- Adjustable Wind Hole Size for Customizable Airflow
- Constructed with Full Stainless Steel #201, Both Inside and Outside

Texas Bull 5 TRAY ELECTRIC CONVECTION OVEN

Model	RX-5D-NS
Power	9.5 kW
Connection	220 V / 50Hz
Nett Weight	150KG
Machine Dimensions	85*122*66.5



- Full Stainless Steel #201 inside and outside
- Fast Heating (12min to 200°C)
- Durable Heating System
- With Strong Steam Power
- With Micro-Computer Controller

Texas Bull 5 TRAY ELECTRIC CONVECTION OVEN

Model	Model RX-50-NS
Power	550 Watt
Connection	220 V/50Hz
Nett Weight	190KG
Machine Dimensions	85*122*66.5



- Full Stainless Steel #201 inside and outside
- Fast Heating (12min to 200°C)
- Durable Heating System
- With Strong Steam Power
- With Micro-Computer Controller

Texas Bull Single Deck Oven SS

Model	HGB-20Q
Power	0.1KW
Voltage	220V
Dimensions	1330*890*650mm
Tem Range	20-400°C



- Gas 1 Deck 2 Trays with Timer With 2pcs baking pan; with stone
- Front & Two side & Top
- Back 201SS 0.6mm
- CE approved

- Bottom and Top Temperature Controller

Texas Bull Single Deck Oven (GI)

Model	HGB-202Q
Power	0.1KW
Voltage	220V
Dimensions	1330*890*650mm
Tem Range	20-400°C



- Gas 1 Deck 2 Trays with Timer With 2pcs baking pan; with stone
- Front & Two side & Top
- Back 201SS 0.6mm
- CE approved

- Bottom and Top Temperature Controller

Texas Bull Double Deck Oven with Proofer

Model	AS-40Q
Power	200W + 4KW
Voltage	220V
Dimension	1330×940× 990 mm
Temperature Range	20°C - 400°C



- Bottom and Top Temperature Controller
- Stone Basic: Special for Pizza Baking evenly
- With Timer Control
- Max. Temperatrue 20°C - 400°C

- Full Stainless Steel Body is Optional

Texas Bull Triple Deck Oven HGB-60Q

Model	HGB-60Q
Power	0.3KW
Voltage	220V
Dimensions	1330x890x950mm
Tem Range	20-400°C



- Bottom and Top Temperature Controller
- Stone Basic: Special for Pizza Baking evenly
- With Timer Control
- Max. Temperatrue 20°C - 400°C

- Full Stainless Steel Body is Optional

Texas Bull H-80 Spiral Mixer

Motor Power	2200W, 380V, 50Hz
Mixing Speeds	135 / 280 RPM
Bowl Speeds	17 / 34 RPM
Bowl Capacity	80 liters
Dough Capacity:	Up to 30 kg



- Mixer Type: Professional spiral dough kneader
- Transmission: Drive chain + V-belts for durability
- Build: Heavy-duty metal housing with durable coating
- Spiral & Axle: Made of stainless steel
- Operation: Stands on adjustable feet

Texas Bull H130 Spiral Mixer

Motor Power	450000W/380V/50Hz
Mixing Speeds	130/254RPM
Bowl Speeds	17RPM
Bowl Capacity	130 liters
Dough Capacity:	Up to 50 kg



- Dual speed spiral — allows mixing at different speeds (low / high) for better dough development and flexibility
- High capacity / large batch mixing — can handle large dough volumes, useful for bakeries, pizzerias, industrial baking.
- Efficient for high throughput better suited where many batches will be processed daily.

Texas Bull H-260 Spiral Mixer

Motor Power	9000W
Mixing Speeds	100 / 200 RPM
Bowl Speeds	10 / 20 RPM
Bowl Capacity	260 liters
Dough Capacity:	Up to 100 kg



- Key features / specification points
- Pros & cons (strengths & weaknesses)
- Technical performance metrics (speeds, torque, etc.)
- Use-case / operational notes

Texas Bull H-60 Spiral Mixer

Motor Power	2.4KW
Mixing Speeds	114/227RPM
Bowl Speeds	20/40RPM
Bowl Capacity	60 liters
Dough Capacity:	Up to 20 kg



- Good capacity: With 60 L bowl and ~30 kg flour capacity, it is suited for midsize bakery / pizza production.
- Efficiency: Capable of mixing large batches, which helps in high volume production.
- Robust build: At 170 kg, it's a heavy-duty unit; likely stable, durable.

Texas Bull Planetary Mixer

Model	B20
Motor Power	1100W, 380V, 50Hz
Voltage	220V
Weight	73 kg
Speeds	(105 / 180 / 408 RPM)



- Transmission: Durable metal gear system
- Safety: Stainless steel guard with safety switch
- Operation: Bowl lift lever, separate start/stop buttons
- Finish: Available in Grey Deluxe
- Attachments Included: Hook, Wing, Whisk (Stainless Steel /Aluminum)

Texas Bull Planetary Mixer

Model	B30
Motor Power	1500W, 380V, 50Hz
Weight	90 kg
Dough Quantity:	3 kg (min) – 8-10 kg (max)
Speeds	(110 / 200 / 420 RPM)



- Transmission: Strong metal gear system
- Safety: Stainless steel guard with safety switch
- Operation: Bowl lift lever, separate start/stop buttons
- Build: Heavy-duty cast-iron casing with scratch-resistant coating

Texas Bull Planetary Mixer

Model	B-40
Connection	380 V/50 Hz
Power	2000 Watt
Net Weight	150 KG
Dimensions	H 40 x W 25 x L 24 (inches)



- Stainless steel bowl
- Stainless steel flat beater
- Stainless steel wire whip
- Stainless steel spiral dough hook
- Non-slip rubber feet
- Option Accessories

Texas Bull Planetary Mixer

Model	B60A
Voltage	2300W, 380-415V / 50Hz, 3-phase
Capacity	60 liters
Speeds	(137 / 265 / 550 RPM)
Dough Quantity:	7 kg (min) – 25 kg (max)



- Stainless steel hook (for dough)
- Stainless steel wing (for batter)
- Stainless steel/aluminum whisk (for cream & egg whites)
- Strong Transmission: Belt and gear drive for durability

Texas Bull Standing Dough Sheeter – WG-520

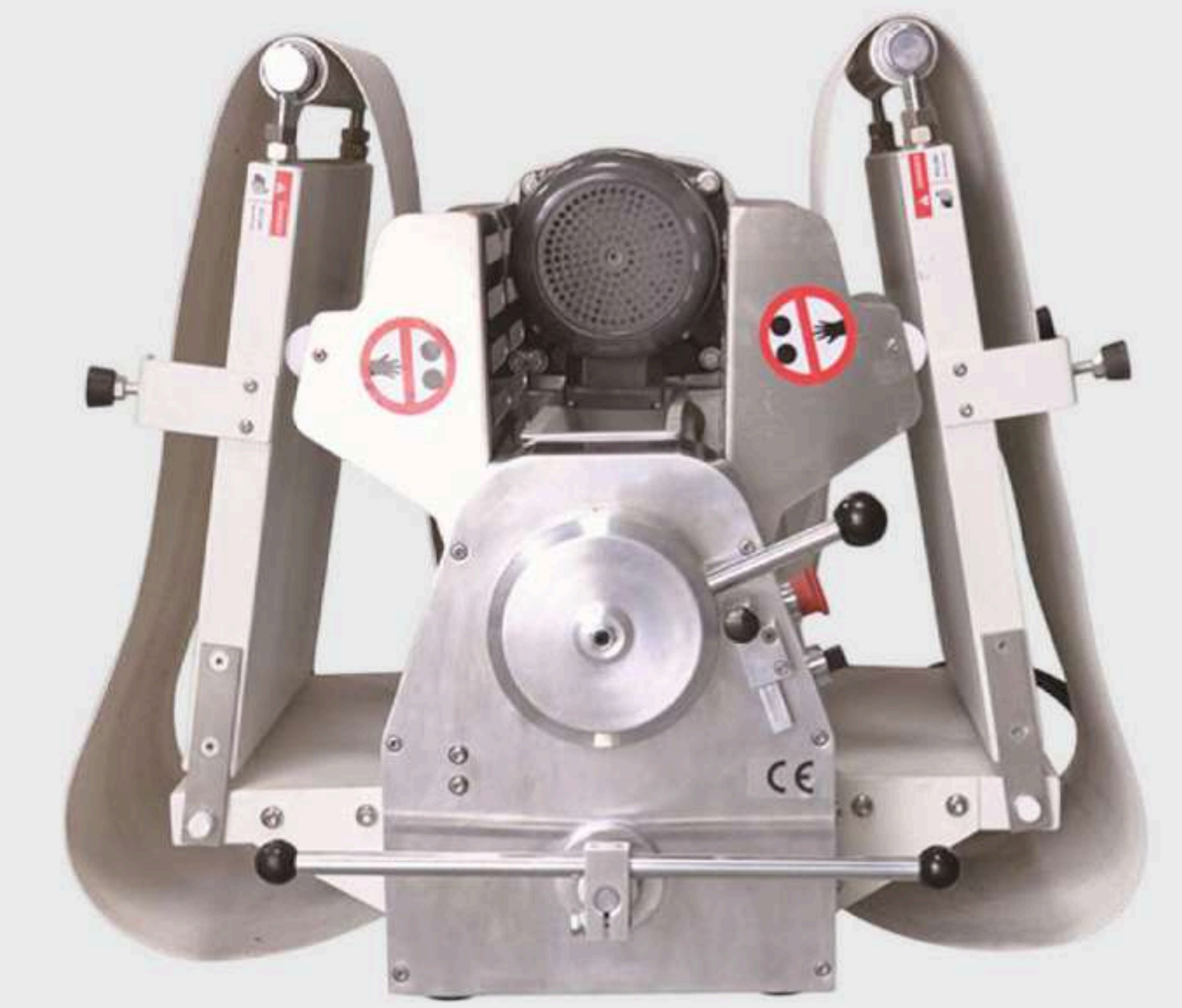
Expanded	2550*1180mm
Folded	660mm*1600mm
Belt	H1320 × W750 × L1150 mm
Dimension	880*2550*1180mm
Roller adjustable gap	1-35mm



- Pre-set the roller gap to a thicker setting first, feed the dough, then progressively reduce thickness to avoid tearing.
- Ensure the dough is properly rested / relaxed so it doesn't spring back or shrink during rolling.
- Clean rollers and belt regularly to prevent dough build-up, which can affect hygiene and machine efficiency.

Texas Bull Table Top Dough Sheeter – WG-520B

Expanded	2080*620mm
Folded	750mm*840mm
Belt	500mm*2000mm
Dimension	820*2080*620mm
Max rolling capacity	1-35mm



- Ensure the dough is properly rested / relaxed so it doesn't spring back or shrink during rolling.
- Use flour or release agent lightly; too much flour can affect downstream processing / final product quality.
- Use the foldable feature when idle or during cleaning/ maintenance to save space.

Texas Bull Pizza Dough Sheeter

Model	WG-PD40
Voltage	220V / 50Hz
Motor Power	0.45 kW
Dough Weight Capacity	50 – 500g
Pizza Diameter Range	10 – 40 cm



- Capacity limit: 5 kg per pass may be insufficient for very large volume operations—would require repeated passes or multiple machines.
- Weight & handling: 125 kg is quite heavy for a “tabletop” machine — installation, movement, and leveling need care.

Power / voltage compatibility:
Spec is 220 V. If your site uses a different voltage or three-phase, you may need adapters or a custom version.

Sirman P-ROLL 420/2 RP PLUS

Motor	0.33 Hp (240W)
Electrical	120V AC, 60Hz, 4.5Amp
Plug and Cord	NEMA 5-15 P, SJT AWG 18
minimum rollers gap	1/32" (0.8mm)
12 1/2" top and 16 1/2"	bottom rolling diameter



- Durable gear drive transmission
- Convenient side mounted knurled metal rotary control knobs
- Scrapers readily removable for easy cleaning

- Durable gear drive transmission

Texas Bull Proofer FX-11B

Material	Stainless steel
Capacity	15-30 trays
Tray size	400x600mm
Temperature	0-60°C
Humidity	60-99%



- Automatic temperature and humidity control , digital display.
- Drying,humidification,heating devices are on the top hood, for convenient maintenance.
- High quality stainless steel material,thick Pu insulation, strong suction door,better impermeability, energy-saving effect.

Texas Bull Proofer WFF-32B

Model No	32 trays double door
Voltage [V]	220
Power [kW]	2.8
Temp. Range [°C]	RT-50
Net Weight [kg]	70



- Automatic temperature and humidity control , digital display.
- Automatic feed water device,automatic spray heating and humidification, can quickly produce steam, heating up fast, even fermentation.
- Drying,humidification,heating devices are on the top hood, for convenient maintenance.

Texas Bull 16 Tray Proofer – WG-16K

Model	WG- 16
Specification	16 Trays
Dimension(mm)	500*690*1850mm
Temperature	0~60°C
Voltage	220V/50Hz



- Automatic temperature and humidity control , digital display.
- Drying,humidification,heating devices are on the top hood, for convenient maintenance.
- High quality stainless steel material,thick Pu insulation, strong suction door,better impermeability, energy-saving effect.

Texas Bull 32 Tray Proofer – 32tray

Model No.	32tray
Dimension (mm)	500*680*1660
Internal size(mm)	Internal size(mm)
Mix Speed	130/254RPM
Power	2.6KW



- Automatic temperature and humidity control , digital display.
- Automatic feed water device,automatic spray heating and humidification, can quickly produce steam, heating up fast, even fermentation.
- Drying,humidification,heating devices are on the top hood, for convenient maintenance.

Texas Bull Bread/Cake Horizontal Slicer

Model No	NH303B
Voltage	220V
Type	Slicers.
Customized	Customized
Specification	280kg



- **Powerful Performance:** Operates on 220V, providing strong and consistent slicing performance suitable for commercial use.
- **Safety features:** Guards, interlocks, pushers, automatic shut-off or sensors.
- **High Precision Cutting:** Ensures uniform slicing for consistent product presentation and efficiency.

Texas Bull Table Top Toast Maker

Model	ZB-Q31C
Power	350W
Volt	220VV
N.w	20Kg
Dimension	520*490*380mm



- **Slice thickness range:** Decide what thicknesses you need most often and check if machine supports them or allows fine adjustment.
- **Safety features:** Guards, interlocks, pushers, automatic shut-off or sensors.
- **Build quality:** Stainless steel, food-grade material, easily replaceable parts.

Texas Bull Electric Toast Bread Slicer

Model	WG-Q25
Thickness/PC	15mm
Bread Max Length	380mm
Dimension(mm)	515*625*585
Blade Quantity	25pcs



- **Safety features:** Guards, interlocks, pushers, automatic shut-off or sensors.
- **Bread Loaf Size Fit:** Max loaf dimensions (length, height, width) supported by the slicer.
- **Safety Features:** Blade guards, covers, emergency stop or interlock; slash protection.

Texas Bull Electric Toast Bread Slicer

Model	WG-Q31
Thickness/PC	12mm
Bread Max Length	380mm
Dimension(mm)	515*625*585
Blade Quantity	31pcs



- **Motor Build:** Type of motor (copper windings, sealed bearings, etc.). Higher quality motors last longer, run quieter.
- **Voltage / Electrical Compatibility:** Especially important if importing; ensure your power supply matches.
- **Noise Level & Power Consumption:** For planning of kitchen layout, operator comfort, electricity bill.

SM-636 Dough Divider

Model	SM-530
Number of Division	30
Weight Range per Piece(g)	50-170
Weight(kg)	200
Dimension(mm)	620



- Pre-dust or lightly flour moulding surfaces to minimize sticking, within food safety constraints.
- Regular cleaning schedules: daily cleaning of dough contact parts; periodic maintenance of motor / moving parts.

- Sharpen or replace blades /knives when slices/pieces start showing tearing or non-clean cuts.

D20-D-F Hydraulic Divider

Model	D20-D
Number of Division	20
Capacity per division	100-950g
Power(kw)	2.2
Weight(kg)	2.2



- Protection handle.
- Automatic lid closing system.
- 20 divisions:100-950g.
- Stainless steel bowl, blade and cover.

- Soft pressing plate.
- System for pressure control.

SM-330 Semi-Automatic Series

Material	SM-330
Number of Division	30
Weight Range per Piece(g)	30-100
Power(kw)	0.75
Weight(kg)	340



- Semi-automatic divider series.
- Divide and Round dough evenly.
- Perfect rounding for dough pieces.

- Easy adjustment for different dough weight.

SMQ-20 Conical Rounder

Model	SMQ-10/SMQ-10S
Capacity(pcs/h)	2000
Dough Track Length(m)	3.4
Dough Weight Range(g)	200-1200 /30-300
Dimension(mm)	1200



- Under-frame in stainless steel.
- Teflon-coated cone and track.
- Available in two rounding lengths.
- Mounted on sturdy castors with locking system.

- SMQ10/20,prefect for intermediate proofer output.

Texas Bull 25 Trays Stainless Steel Bakery Trolley

Model	BTC-25A
Dimension	470x610x1700mm
Specification	25 Tray
Condition	New
Thickness	0.8mm



- **Robust Construction:** Made with high-grade stainless steel for long-lasting durability and resistance to rust, corrosion, and stains.
- **Optimal Size:** With its compact footprint (470 × 610 mm) and tall structure (1700 mm), it provides efficient storage while saving space.
- **Material:** High-quality stainless steel ensures durability, corrosion resistance and easy cleaning.

Texas Bull 10 Trays Stainless Steel Bakery Trolley

Model	BTC-15B
Specification	10 Trays
Dimension	470x610x1700mm
Material	Stainless steel
Thickness	0.8mm



- **Capacity:** 15 trays – allows simultaneous processing/storage of multiple items.
- **Dimensions:** 470 × 610 × 1700 mm – compact yet tall design to maximize space usage.
- **Material:** High-quality stainless steel ensures durability, corrosion resistance and easy cleaning.

Texas Bull 15 Trays Stainless Steel Bakery Trolley

Model	BTC-15C
Specification	15 Tray
Dimension	470x620x1700mm
Material	Stainless steel
Thickness	0.8mm



- **High Capacity:** Equipped with 15 trays, offering ample space for storage or processing multiple items at once.
- **Strong & Stable:** 0.8 mm thickness guarantees sturdiness while keeping the unit reasonably lightweight and easy to handle.
- **Versatility:** Suitable for bakeries, restaurants, food processing units, catering services, or any industry that requires organized tray handling.

Texas Bull 30 Trays Stainless Steel Bakery Trolley

Model	BTC-30C
Specification	30 Trays
Dimension	820x620x1700mm
Material	Stainless steel
Thickness	1.0mm



- **Large Capacity:** Comes with 30 trays, allowing bulk storage or processing, ideal for high-demand environments.
- **Vertical Space Utilization:** Tall design (1700 mm height) optimizes capacity without occupying excessive floor space.
- **Versatile Application:** Perfect for bakeries, restaurants, food processing plants, catering setups, and storage needs.



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Ruby

Boiler power	1500 W
Boiler capacity	1,5 Lt
Vibration pump	1
Exterior Dimensions (cm)	31
Weight	18 kg



- Dual programmable dose selections per group
- Manual brew control with continuous button
- Electronic boiler water level control
- Easy internal tank refill (specific version)
- Hot water outlet & steam wand included
- Compatible with capsule holders & optional ESE pods

Ruby Pro

Boiler power	2500 W
Boiler capacity	5 Lt
Vibration pump	2
Exterior Dimensions (cm)	43
Weight	25 kg



- Dual programmable dose selections per group
- Manual brew control with continuous button
- Electronic boiler water level control
- Easy internal tank refill (specific version)
- Hot water outlet & steam wand included
- Compatible with capsule holders & optional ESE pods

Ruby Pro 2

Boiler power	2640 W
Boiler capacity	6,5 Lt
Vibration pump	3
Exterior Dimensions (cm)	57
Weight	33 kg



- Dual programmable dose selections per group
- Manual brew control with continuous button
- Electronic boiler water level control
- Easy internal tank refill (specific version)
- Hot water outlet & steam wand included
- Compatible with capsule holders & optional ESE pods

Grinder MDF 55

Grinder Diameter	55 mm
Product dimensions (l x h x d)	340 x 135 x 225 mm
Product weight	5,5 KG
Bean Hopper Capacity	250 gr
Motor RPM	310 W



- Refined Italian aluminum body for durability & style
- Touchscreen with rotary knob for easy control
- Micrometric stepless grind adjustment
- 55 mm flat burrs for consistent performance
- Doserless design with adjustable portafilter fork

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FABRICATION

Built To Last



5-Pan Bain Marie Food Warmer



- Premium Stainless Steel – Durable, rust-resistant, and easy to clean, built for heavy commercial use.
- 4 GN Pans with 10" Depth – Holds multiple dishes with ample space, keeping food warm and fresh.
- Efficient Heating System – Reliable heater ensures even heat distribution across all pans.
- Thermostat & Indicator Light – Simple controls for precise temperature adjustment and monitoring.
- Glass Sneeze Guard – Hygienic shield that protects food while keeping it visible.
- Versatile Use – Ideal for restaurants, hotels, buffets, and catering services.
- Easy Setup & Mobility – Practical design for quick installation and convenient relocation.



Stainless Steel Construction

Durable and easy to clean

4 GN Pan Capacity

Efficient food display & serving

10" Deep Tank

Holds food securely with proper depth

Thermostat Control

Adjustable temperature with light indicator

Glass Shield

Protects food while allowing visibility

Bottle Chiller

- Premium Stainless Steel Build – Durable, rust-resistant, and easy to clean.
- Efficient Cooling System – Maintains uniform temperature for freshness.
- Glass Guard Design – Provides visibility and product protection.
- 360° Caster Wheels – Smooth mobility with locking brakes.
- Spacious Display Area – Generous surface for product arrangement.
- Low Noise Operation – Quiet performance for any environment.



Premium Stainless Steel Build	W500
360° Caster Wheels	123
Efficient Cooling System	282511251
Glass Guard Design	05250
User-Friendly Operation	1515

5-Pan Heated Bain Marie



- Stainless Steel Build – Made from SS 304 (1.2mm top, 1mm body) for durability.
- 11 GN Pan Capacity – Spacious top with 6" deep pans for efficient food display.
- Bottom Heating Cabinet – Equipped with 2 rod heaters to keep food consistently warm.
- Convenient Design – Sliding door and side drain for easy use and cleaning.
- Mobility & Stability – 4 caster wheels with brakes for secure placement and portability.



Stainless Steel Construction	SS 304
Pan Capacity	11 GN Pans
Heating System	Bottom Cabinet with 2 Rod Heaters
Design	Sliding Door + Side Drain for Easy Cleaning
Stainless steel front	1515

Island Salad Bar

- Body & Structure: High-quality stainless steel (SS 304 food-grade) for durability, hygiene, and rust resistance.
- Top/Serving Surface: Polished stainless steel with insulated base.
- Glass Shield (Optional): Tempered safety glass for protection and clear visibility.
- Insulation: High-density polyurethane foam (PUF) to ensure efficient cooling and energy savings.



Stainless Steel Construction	SS 304
Pan Capacity	GN Pans
Cooling System	Compressor
Design	Pan Holding Exterior Wood
Stainless steel front	1515

Exhaust Hood

Stainless Steel Type	1800kg
Gross Weight	190kg
Packing Size	248*180*250cm
Packing CBM	11.16
Gauge	18 inches



- The hood features a box-style canopy design to provide superior performance. This model is also engineered with a 3" air gap on the back of the hood, which provides clearance and protection for combustible walls where code requires.

Chimney Exhaust Hoods

Length	4 ft
Depth	2.5 ft
Height	6 ft
Packing Size	5x3x6 ft
Stainless steel front	SS 201



- This unit is suitable for use over any equipment that has a surface operating temperature under 600 degrees Fahrenheit and that is required by fire code to have a type 2 hood - this includes equipment such as high-temperature dishwashers, ovens, and pasta cookers. It is not for use over grease-producing equipment.

Grease Trap Interceptor

Length	25 1/2 Inches
Width	17 1/2 Inches
Height	15 3/4 Inches
Capacity	40 lb.
Stainless steel front	SS 201



- Prevent Sewer Blockages
- Compliance with Regulations
- Environmental Protection
- Maintain Efficient Wastewater Treatment
- Improve Kitchen Hygiene
- Minimize Maintenance Costs

Exhaust Hood

Length	8 ft
Depth	6 ft
Height	3 ft
Packing Size	8x6x3 ft
Stainless steel front	SS 201



- This unit is suitable for use over any equipment that has a surface operating temperature under 600 degrees Fahrenheit and that is required by fire code to have a type 2 hood - this includes equipment such as high-temperature dishwashers, ovens, and pasta cookers. It is not for use over grease-producing equipment.

Project **English Tea House**



This commercial kitchen is built for high-performance restaurants specializing in baked goods and pizzas. It features a brick oven with log storage, a stainless steel deck oven on a mobile stand, and modular units including a gas range, cooktop, and prep tables with under-shelf storage. A full-length exhaust hood ensures ventilation, while wall-mounted racks provide extra storage. The stainless steel construction throughout guarantees durability, hygiene, and easy maintenance to meet top commercial standards.

Project **Wild Flour**



This custom commercial kitchen features a straight-line layout designed for high-volume efficiency. Built entirely with stainless steel modular equipment, it includes refrigerated drawers, gas cooktops, ranges, a flat-top griddle with oven base, and a rolling prep unit. A large exhaust hood with task lighting ensures ventilation, while the arch-topped pizza and baking oven highlights its specialty in baked goods. Additional shelving and cabinets provide organized, hygienic storage for a streamlined professional workspace.

Project **Jabal**



This custom kitchen is divided into two zones: a hot line with a heavy-duty exhaust hood, multi-burner gas range with oven, and compact prep table; and a prep/plating zone with a long stainless steel cabinet, ample storage, and countertop workspace. A wide wooden-framed pass-through window streamlines order flow, while stainless steel construction throughout ensures durability, hygiene, and easy maintenance.

Project GreenPak Broadbeach Sonmiani



This modular commercial kitchen, built within a custom container, combines mobility with full-scale professional functionality. Outfitted with stainless steel surfaces, ventilation, a range/oven, prep stations, storage, and specialized equipment like a combi-steamer, it ensures high-volume, versatile food preparation. Large glass openings enhance light and aesthetics, making it an ideal solution for pop-up restaurants, catering, or remote food service.

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