



VEG CUTTING MACHINE

The Prego vegetable cutter is indispensable for any commercial and food service operation. The food preparation discs allow slicing, cubing, grating and shredding a large variety of foods like vegetables, bread, cheese, nuts and more.

Prego vegetable cutters are used in restaurants, hotels and in industry canteen. Prego vegetable cutters are driven by electricity and are designed for a productivity of 100 to 1500 kg per hour with a varied range of models.



VCM150

VCM300

SVCM1200

KNIFE STERILIZER



PKS10



A knife sterilizer is a device used to sanitize knives and other cutting tools to prevent the spread of bacteria and germs.

UV sterilizers use ultraviolet light to kill germs and bacteria on the surface of the knives. The knives are placed in a compartment and exposed to UV light for a set period of time.



ICE CUBE MACHINE

Prego Ice cube machine may refer to either a stand-alone appliance for making ice cube or an industrial machine for making ice cube on a large scale.

Prego Ice cube machine can be used in hotels, restaurants, fast food outlets, bars, coffee shops, clubs, convenience stores, healthcare applications and more.



Vertical Type Ice Cube Machine



PICM-30

PICM-60

PICM-100

PICM-130

Modular Type Ice Cube Machine



PICM-200

PICM-320

PICM-450

PICM-700

Bullet Ice Cube Machine



PBICM-35



DEEP FAT FRYER - ECO

- ◆ A fryer is a compact equipment which is widely using for frying.
- ◆ These fryers are equipped with innovative and modern technology.



COFFEE MACHINE



PCM2G



PCM1G

- ◆ High quality bean to cup machines proving the best tasting drinks available.
- ◆ Save time and money on the staff kettle run by having delicious drinks on hand at the press of a button.
- ◆ A variety of machines available to suit your budget.
- ◆ Service and maintenance contracts available as well as leasing of the machine.
- ◆ Production cost is low.
- ◆ Low power consumption.



INDUCTION EQUIPMENTS

Induction cookers are another kind of electric cookers. They don't use gas or flames. While induction cookers run on electricity, they work differently to standard electric cookers.

Induction equipment may be a built-in surface, part of range, or a standalone surface unit. It's a fast, efficient, and safe cooking method that continues to grow in popularity.

The simple shape, structure, and design of the equipment inner-workings to give powerful heating potential while taking up minimal space in your kitchen so your kitchen so you can increase both versatility and output.



Round Fryer

Hot Plate

Flat Range



Bratt Pan

Boiling Kettle

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ABOUT US

PREGO a vanguard in catering equipment, emerging with ultramodern production techniques that are mastered from the Italian lineage to carve out marvelous creations, to meet the international arena.

Prego meaning "You Are Welcome" in Italian, makes an apt context for products created as a coalescence of innovation, mastery in design, leading-edge process, top-notch materials, consorted with vigilant service. This has contrived a remarkable pathway in sight of a prominent posterity. An endless urge driven by sophisticated and traditional structuring leading to exceptional design, stands out as a hallmark of PREGO.

"PREGO" welcomes you for a better future!

OUR VALUES

Expedition:

Extensive research to procreate distinct techniques in making our products to serve you better, in the commercial environment, satisfying all your requirements.

Technology:

State of the art Italian technology used in manufacture carves out every single component of the equipment with a masterly touch.

Durability:

Accomplish the joy of owning highly reliable equipment with seamless precision and unmatched durability.

Service:

Prompt, timely after sales service, to ensure swift solutions, for any unfortunate overhaul with our implicit expert team and through explicit teams in the near future.

Quality:

The adoption of zero tolerance policy in quality-control, ensures flawless products to cater the best outcome.

Performance:

Meticulously structured products, to fetch high and intense performance, ensuring efficient control over various operations.



COMBI OVEN

Prego Combi Oven is a professional cooking appliance that combines the functionality of a convection oven and a steam cooker. That is, it can produce dry heat, moist heat or a combination of the two at various temperatures.

The appliance is, therefore, fit for various culinary applications, including baking, roasting, grilling, steaming, braising, blanching and poaching.



Available models:

Electromechanical



CO0523EM



CO0711EM



CO1211EM



CO2011EM

Digital



CO0523DG



CO0711DG



CO1211DG



CO2011DG

DISHWASHER

A Prego Dishwasher is a mechanical device for cleaning (washing, rinsing and drying) dishes, crockery and cutlery. Prego Dishwashers can be found in Restaurants, Hotels, Hospitals, Industrial Canteens, Schools, IT Parks, Clubs, Convention Halls, Marriage Halls, etc.,

Unlike manual dish washing, which relies largely on physical scrubbing to remove soiling, the mechanical dishwasher cleans by spraying hot water, typically between 55°C and 85°C at the dishes, with lower temperatures used for delicate items.

Available models:



DP61



DH30



DU50



DU35



DR 75 + DT 75



REFRIGERATOR

Prego Refrigerator is a machine for keeping things cold. The low temperature lowers the reproduction rate of bacteria, enabling the Prego Refrigerator to reduce the rate of spoilage. Prego Refrigerators are essential for your restaurant, bakery, catering business or other food-service establishments.

Available models:

Under Counter Chillers



RTCGN1350D2



RTCGN1800D3

Upright Chillers & Freezers



RCGN0870D2



RFGN0870D2



RCGN1400D4



RFGN1400D4



BLAST CHILLER

Prego Blast Chiller rapidly cools down freshly prepared food to a low temperature (+70°C to +3°C or +70°C to -18°C), so that it is relatively safe from bacterial growth. Thus food is rendered for consumption as and when required.



Available models:



BC0323DC



BC0311DC



BC0511DC



BC1011DC



BC1511DC