



| Combi Oven
| Convection Oven

**One idea
changes the world**

COMBI OVEN TOUCH SCREEN & DIGITAL CONTROL

An oven for all your needs

Gourmet Line

Making different products at the same time using a single working tool allows you to prepare a perfectly arranged bench in a very short time. Grilling, roasting, frying, stewing, gratinating, steaming and vacuum cooking, cooking at night and at low temperature with no need of your presence, all with your GOURMET and all with the simplicity of the clear and intuitive VISION control panel. A single tool, reliable and precise, so versatile as to replace almost all old appliances such as pots and pans, fryers and grills, steamers and microwave ovens. And with an automatic washing system that guarantees absolute cleanliness and hygiene, without effort.



A pleasure that demands respect

Eating well is a pleasure that demands respect. Rapid or slow cooking, strong or delicate flavours, firm or soft consistencies, persistent flavour and maintaining nutritional value define the personality of foods and describe the quality of a delicatessen.

GOURMET LINE FIELDS OF ACTIVITY

| | | |
|---|---|---------------------------------|
| Shops Specialized in roasted Foods | — | Restaurants at Service Stations |
| Delicatessen | — | Pizzerias |
| Restaurants | — | Fast-Food Restaurants |
| Hotels | — | Snack Bars |
| Catering Services | — | Butcher Shops |
| Cafeterias | — | Fishmongers |



The most suitable cooking system for you

Traditional cooking methods

Always the most used, now available all together in one tool that will take them into the future

Roasting
Steaming
Gratin
Sealing

Advanced cooking methods

With our cooking parameters control and management systems you can get results unattainable until yesterday

Core probe & ΔT
Vacuum
Low temperature
In-vase cooking

Innovative cooking methods

A single cooking tool can replace or complement special equipment such as fryers, grills and rotisserie

Grilling
Frying
Regenerating
Grill (Spits cooking)

Special functions

Much more than an oven. A tool to transform quality raw materials into products of excellence

Pasteurize
Convection

Baking Systems



Traditional cooking techniques

Roasting - Roasting refers to the technique of cooking various kinds and cuts of meat. Very often, this technique causes from 45% to 50% weight loss and, with the risk of not reaching the correct temperature at the core.

Steam - Cooking with the steam is considered by everyone the healthiest way to cook nowadays.



Innovative cooking techniques

Grilling - Grilling is usually done using gas or fry-top grills. HOTMAX with the CONTROLLED CONVECTION system and the grill for meat and vegetables, will allow you to grill succulent steaks.

Frying - For frying is intended to dip battered, floured or breaded in hot oil. While cooking, foods absorb high amounts of oil that make dishes fatter and not very digestible.



Advanced cooking techniques

Multipoint probe & ΔT cooking - The MULTIPOINT PROBE is an indispensable tool to reach with high precision the temperature set at the core.

Vacuum cooking (sous-vide) - The vacuum cooking method is a low-temperature process which permits to cook various kind of food (from 70° to 100°) with the controlled steam.



Special functions

Pasteurization - During the 1860s, Luis Pasteur discovered, thanks to the wine's reheating to 60° in the absence of oxygen, that he was preventing it from acidification.

Convection - Air fluxes circulation must be controllable in the most precise and effective way but respecting at the same time the most delicate preparations. HOTMAX has mastered the "CONTROLLED CONVECTION" with five different speeds, three with direct flux and two "pulsed" for the semi-static modality.

Equipment and advantages



Touchscreen Display

7 inches LCD TFT colour screen CAPACITIVE protected by a 5 mm thick glass, multi-touch functionality, long lasting in most environments, resistant to contact with water, dust and grease. Equipped with a simple, intuitive and customizable interface, quick management of chef and user recipes, 500 programmable recipes, night cooking programs, all with more than 30 languages. Vision manages the oven's programs and functions in a complete and autonomous way.



HOTMAX AIR Multi-Fan System

Our ovens are equipped with 5 speeds, guaranteeing the correct air speed for cooking each product. The precise fan speed setting allows you to control the suitable flow of warm air for each type of cooking, moving from the most intense to the most moderate with a simple touch. The fan inversion system allows a perfect distribution of warm air in the baking chamber and, thanks to the 5 speeds, the air is always regulated according to the food to be cooked, this also allows cooking of more delicate products.



Ethernet and Wi-Fi connection

The ethernet connection, wired or wireless, allows the connection of the oven to the internal LAN network so it is possible to manage, analyse and process the data of every action performed by the oven, both locally and remotely thanks to our BESTCONTROL application. It also allows to save settings and recipes, so it is possible to reproduce them on any compatible oven, saving on the set-up time.



USB port

Using a simple USB flash drive, over 300 recipes can be downloaded from the Internet. The oven provides space for 1000 personal recipe programs, which can be saved and transferred to other Best For devices, using a simple USB flash drive. The quality and safety of your cooking will always be guaranteed, the programmed mode Recipes Mode allows users to save their favourite recipes and repeat them in all the kitchens of the world equipped with one of our Best For models.

gourmet



Gourmet Rack



Gourmet 1021



Gourmet 621



Electric

The electric ovens of the Gourmet line ensure an outstanding temperature rise time. Specific armoured heating elements are designed for a greater reliability over time and excellent results in every type of cooking, from classic convection to the more insidious steam cooking.



Gas

Each oven in the Bistrot line is based in an innovative design concept which guarantees greater thermal efficiency than a traditional electric convection oven, but with a significant reduction in power consumption.

Every oven available in two versions

| Control Pannel | GOURMET RACK CLASSIC GOURMET RACK VISION | GOURMET 1021 CLASSIC GOURMET 1021 VISION | GOURMET 621 CLASSIC GOURMET 621 VISION |
|-----------------------|---|---|---|
| Type | ⚡ Electric or Gas 🔥 | ⚡ Electric or Gas 🔥 | ⚡ Electric or Gas 🔥 |
| Capacity (Tray) | 20 Tray - 1/1 GN | 20 Tray - 1/1 GN or 10 Tray - 2/1 GN | 12 Tray - 1/1 GN or 6 Tray - 2/1 GN |
| Space Between Tray | 65mm | 80mm | 80mm |
| Power Supply | 230 1N 400 3N | 230 1N 400 3N | 230 1N 400 3N |
| Frequency | 50-60 Hz | 50-60 Hz | 50-60 Hz |
| Electrical Power | 32 Kw | 24 Kw | 17.5 Kw |
| Gas Power | 32 Kw - 27.515kcal/H | 32 Kw - 27.515kcal/H | 23.5 Kw - 20.206kcal/H |
| Max. Temperature | 270 °C | 270 °C | 270 °C |
| Dimensions (LXPXH) mm | | | |
| Electric | 850 X 963 X 1860 | 920 X 1010 X 1150 | 920 X 920 X 830 |
| Gas | 850 X 1010 X 1970 | 920 X 965 X 1260 | 920 X 920 X 940 |
| Weight | 182 Kg / 202 Kg | 120 Kg / 145 Kg | 95 Kg / 105 Kg |



Classic Simplicity at your service



Any oven function can be activated with a simple touch on the glass panel. Using our Touch Screen display, it's easy to control your Bistrot oven and its corresponding equipment. A few clear, easy-to-understand keys can be used in a multitude of combinations to allow you to set any parameter, start or customize previously stored programs, and monitor cooking temperature, time and type.

Technology Vision

7 inches LCD TFT colour screen CAPACITIVE protected by a 5 mm thick glass, multi-touch functionality, long lasting in most environments, resistant to contact with water, dust and grease. Equipped with a simple, intuitive and customizable interface, quick management of chef and user recipes, 500 programmable recipes, night cooking programs, all with more than 30 languages.



| Control Pannel | GOURMET 523 CLASSIC | GOURMET SLIM CLASSIC GOURMET SLIM VISION | GOURMET 511 CLASSIC GOURMET 511 VISION | GOURMET 1011 CLASSIC GOURMET 1011 VISION |
|-----------------------|---------------------|---|---|---|
| Type | ⚡ Electric | ⚡ Electric | ⚡ Electric or Gas 🔥 | ⚡ Electric or Gas 🔥 |
| Capacity (Tray) | 5 Tray - 2/3 GN | 5 Tray - 1/1 GN | 5 Tray - 1/1 GN | 10 Tray - 1/1 GN |
| Space Between Tray | 61 mm | 65 mm | 65 mm | 65 mm |
| Power Supply | 230 1N 400 3N | 230 1N 400 3N | 230 1N 400 3N | 230 1N 400 3N |
| Frequency | 50-60 Hz | 50-60 Hz | 50-60 Hz | 50-60 Hz |
| Electrical Power | 5 Kw | 8.5 Kw | 5.5 Kw | 11 Kw |
| Gas Power | - | - | 8 Kw - 6.880kcal/H | 15 Kw - 13.160kcal/H |
| Max. Temperature | 270 °C | 270 °C | 270 °C | 270 °C |
| Dimensions (LXPXH) mm | | | | |
| Electric | 620 X 750 X 614 | 517 X 992 X 700 | 715 X 800 X 670 | 715 X 800 X 1000 |
| Gas | - | - | 715 X 800 X 780 | 715 X 800 X 1110 |
| Weight | 45 Kg | 50 Kg | 50 Kg / 65 Kg | 80 Kg / 100 Kg |

COMBI OVEN TOUCH SCREEN & DIGITAL CONTROL

An oven for all your needs

Bistrot Line

The Bistrot line of ovens by Hotmax is designed to adapt to the furnishings and the available space in any room setting. An innovative design distinguishes the exterior layout and the basic, yet elegant character of the ovens, beginning with a compact frame that reduces external dimensions. The body of the ovens have exacting geometric look, bold lines and modern shapes: the appearance is made more dynamic and brilliant. Stainless steel provides the entire line with uniformity and balance, and extra strong materials ensure safety, sturdiness, hygiene, significantly lower energy consumption, and greater durability for the electrical components.



Freshness, Fragrance, Flavour.

People who enjoy little treats during the day expect great taste from their bakery products. Whether frozen, pre-baked or made of fresh dough, the baked product must have a crunchy surface, a soft interior, and an enveloping aroma that reflects what is being eaten. That's what we expect from our morning croissant, our personal pizza during a break, our bread at lunch, our hors d'oeuvres before dinner and our dessert after a meal or on a special occasion.

BISTROT LINE FIELDS OF ACTIVITY

| | |
|--|--|
| Bake Shops and Bread Bakeries | — Service Stations |
| Pastry Shops | — Delicatessens and Shops Specialized in roasted Foods |
| Supermarkets | — Catering Services |
| Restaurants | — Self Service Restaurants |
| Pizzerias | — Sandwich Shops |
| Hotels and Bed & Breakfasts | — Bars and Stands |

A Lot of solutions, just one tool.

BAKING SYSTEMS:

- ◆ **Convection Baking**
At temperatures ranging from 40 °C to 270 °C
- ◆ **Steam Baking**
At temperatures ranging from 70 °C to 130 °C
The Best Steam system injects 80% to 100% steam
- ◆ **Mixed baking cycle [convection + steam]**
At temperatures ranging from 70 °C to 270 °C
The Best Steam system injects 30% to 60% steam
- ◆ **Convection baking + Moisturizing [integrated system]**
At temperatures ranging from 70 °C to 270 °C
The Best Steam system injects 10% to 20% steam
- ◆ **Convection baking + Dry air**
At temperatures ranging from 70 °C to 270 °C
The Best Dry system injects dry air and extracts 10% to 100% steam
- ◆ **Core probe and Delta T**
At temperatures ranging from 0 °C to 200 °C



Baking Systems



Convection Baking

Hotmax technological research has always included the study and optimization of air flows, because successful baking of products in the baking chamber depends on it. The Best For system employs special high-speed fans (with reversible motors) that distribute.



Steam Baking

Thanks to a system that instantly atomizes the water injected into the baking chamber, steam is produced in a very short time (as soon as the oven reaches a temperature of 50°C) and baking begins right away.



Convection Baking + Dry air

The controlled injection of dry air with simultaneous withdrawal of moist air from the baking chamber consistently give the baked product a crunchy exterior combined with a uniformly expanding interior. What's more, since moist air is removed.



Baking with core probe and ΔT

This method is perfect for controlled, automatic, gradual baking of leavened dough, thanks to a special probe inserted into the thickest, central part of the baked product. The probe automatically detects increases in temperature during the baking process and makes the baker's job easier.

Equipment and advantages



Touchscreen Display

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USB port

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bistrot



Bistrot Rack



Bistrot 1065



Bistrot 665



Electric

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Gas

Each oven in the Bistrot line is based in an innovative design concept which guarantees greater thermal efficiency than a traditional electric convection oven, but with a significant reduction in power consumption.

Every oven available in two versions

| Control Pannel | BISTROT RACK CLASSIC - BISTROT RACK VISION | 1065 CLASSIC - 1065 VISION | 665 CLASSIC - 665 VISION |
|-----------------------|--|----------------------------|--------------------------|
| Type | ⚡ Electric or Gas 🔥 | ⚡ Electric or Gas 🔥 | ⚡ Electric or Gas 🔥 |
| Capacity (Tray) | 16 Tray 40-60 cm | 10 Tray 40-60 cm | 6 Tray 40-60 cm |
| Space Between Tray | 80mm | 81mm | 81 mm |
| Power Supply | 230 1N 400 3N | 230 1N 400 3N | 230 1N 400 3N |
| Frequency | 50-60 Hz | 50-60 Hz | 50-60 Hz |
| Electrical Power | 32 Kw | 15 Kw | 10 Kw |
| Gas Power | 32 Kw - 27.515Kcal/H | 16.5 Kw - 14.197kcal/H | 14.5 Kw - 12.470kcal/H |
| Max. Temperature | 270 °C | 270 °C | 270 °C |
| Dimensions (LXPXH) mm | | | |
| Electric | 850m X 963 X 1860 | 850 X 930 X 1150 | 850 X 930 X 830 |
| Gas | 850 X 1010 X 1970 | 850 X 930 X 1260 | 850 X 930 X 940 |
| Weight | 182 Kg / 202 Kg | 110 Kg / 130 Kg | 82 Kg / 100 Kg |



Bistrot MF250 Deck Oven



Bistrot 433



Bistrot 465

Classic Simplicity at your service



Any oven function can be activated with a simple touch on the glass panel. Using our Touch Screen display, it's easy to control your Bistrot oven and its corresponding equipment. A few clear, easy-to-understand keys can be used in a multitude of combinations to allow you to set any parameter, start or customize previously stored programs, and monitor cooking temperature, time and type.

Technology Vision

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| Control Pannel | BISTROT MF 250 | BISTROT 433 CLASSIC | 465 CLASSIC - 465 VISION |
|-----------------------|-----------------|---------------------|--------------------------|
| Type | ⚡ Electric | ⚡ Electric | ⚡ Electric or Gas 🔥 |
| Capacity (Tray) | 1 Tray 40-60 cm | 4 Tray 46-33 cm | 4 Tray 40-60 cm |
| Space Between Tray | - | 75mm | 81mm |
| Power Supply | 230 1N 400 3N | 230 1N | 230 1N 400 3N |
| Frequency | 50-60 Hz | 50-60 Hz | 50-60 Hz |
| Electrical Power | 4.5 Kw | 3.7 Kw | 8 Kw |
| Gas Power | - | - | 12 Kw - 10.320kcal/H |
| Max. Temperature | 350 °C | 270 °C | 270 °C |
| Dimensions (LXPXH) mm | | | |
| Electric | 850 X 925 X 390 | 622 X 750 X 614 | 850 X 930 X 670 |
| Gas | | | 850 X 930 X 780 |
| Weight | 62 Kg | 45 Kg | 65 Kg / 80 Kg |

SNACK LINE

Convection Oven

Hotmax Convection Oven is a new range of electric convection ovens which are compact in size but extremely powerful. They are simple to operate, and can be fitted with digital or manual controls as well as a bottom-hinged or side-hinged door. These ovens adapt with ease to any working environment, whether bars or supermarkets, pizza parlours or self-service snack bars. They can also be combined with leavening units and other accessories that will augment their performance and efficiency.



Snack 434 T Manual



Snack 434 T Digital



Snack 364 T Manual



Snack 434 W Manual



Snack 434 W Digital



Snack 364 W Manual

| Control Panel | 434 T MANUAL | 434 W MANUAL | 434 T DIGITAL | 434 W DIGITAL | 364 T MANUAL | 364 W MANUAL |
|--------------------|--------------------|-----------------|----------------------------|-----------------|--------------------|-----------------|
| Type | ⚡ Electric | ⚡ Electric | ⚡ Electric | ⚡ Electric | ⚡ Electric | ⚡ Electric |
| Capacity (Tray) | 4 Tray 46-33 cm | 4 Tray 46-33 cm | 4 Tray 46-33 cm | 4 Tray 46-33 cm | 3 Tray 40-60 cm | 3 Tray 40-60 cm |
| Space Between Tray | 75 mm | 75 mm | 75 mm | 75 mm | 75 mm | 75 mm |
| Power Supply | 230 1N | 230 1N | 230 1N | 230 1N | 230 1N | 230 1N |
| Frequency | 50-60 Hz | 50-60 Hz | 50-60 Hz | 50-60 Hz | 50-60 Hz | 50-60 Hz |
| Electrical Power | 3.6 Kw | 3.6 Kw | 3.6 Kw | 3.6 Kw | 3.6 Kw | 3.6 Kw |
| Max. Temperature | 270 °C | 270 °C | 270 °C | 270 °C | 270 °C | 270 °C |
| Dimensions (LXPXH) | 620 X 720 X 580 | 620 X 720 X 580 | 620 X 720 X 580 | 620 X 720 X 580 | 830 X 830 X 487 | 830 X 830 X 487 |
| Weight | 36 Kg | 36 Kg | 36 Kg | 36 Kg | 43 Kg | 43 Kg |
| Steam | Yes | Yes | Yes | Yes | Yes | Yes |
| | MECHANICAL CONTROL | | 99 PROGRAM DIGITAL CONTROL | | MECHANICAL CONTROL | |

ACCESSORIES

• Specific Stand

• Decalcification system

• 16 Trays Proofers

SNACK LINE

Convection Oven



Snack 364 T Digital



Snack 464 T Manual



Snack 464 T Digital



Snack 364 W Digital



Snack 464 W Manual



Snack 464 W Digital



434 / Econo



464 / Econo

| Control Pannel | 364 T DIGITAL | 364 W DIGITAL | 464 T MANUAL | 464 W MANUAL | 464 T DIGITAL | 464 W DIGITAL | 434 / ECONO | 464 / ECONO |
|--------------------|----------------------------|-----------------|--------------------|-----------------|----------------------------|-----------------|-----------------|-----------------|
| Type | ⚡ Electric | ⚡ Electric | ⚡ Electric | ⚡ Electric | ⚡ Electric | ⚡ Electric | ⚡ Electric | ⚡ Electric |
| Capacity (Tray) | 3 Tray 40-60 cm | 3 Tray 40-60 cm | 4 Tray 40-60 cm | 4 Tray 40-60 cm | 4 Tray 40-60 cm | 4 Tray 40-60 cm | 4 Tray 46-33 cm | 4 Tray 40-60 cm |
| Space Between Tray | 75 mm | 75 mm | 75 mm | 75 mm | 75 mm | 75 mm | 70 mm | 70 mm |
| Power Supply | 230 1N | 230 1N | 230 1N | 230 1N | 230 1N | 230 1N | 230 1N | 230 1N |
| Frequency | 50-60 Hz | 50-60 Hz | 50-60 Hz | 50-60 Hz | 50-60 Hz | 50-60 Hz | 50-60 Hz | 50-60 Hz |
| Electrical Power | 3.6 Kw | 3.6 Kw | 7.2 Kw | 7.2 Kw | 7.2 Kw | 7.2 Kw | 3.3 Kw | 5.3 Kw |
| Max. Temperature | 270 °C | 270 °C | 270 °C | 270 °C | 270 °C | 270 °C | 270 °C | 270 °C |
| Dimensions (LXPXH) | 830 X 830 X 487 | 830 X 830 X 487 | 830 X 830 X 570 | 830 X 830 X 570 | 830 X 830 X 570 | 830 X 830 X 570 | 600X635X488 | 800X745X488 |
| Weight | 43 Kg | 43 Kg | 53 Kg | 53 Kg | 53 Kg | 53 Kg | 23 Kg | 44 Kg |
| Steam | Yes | Yes | Yes | Yes | Yes | Yes | No | No |
| | 99 PROGRAM DIGITAL CONTROL | | MECHANICAL CONTROL | | 99 PROGRAM DIGITAL CONTROL | | MANUAL CONTROL | |

ACCESSORIES

• Specific Stand

• Decalcification system

• 16 Trays Proofer

EASY LINE

Manual Combi Oven

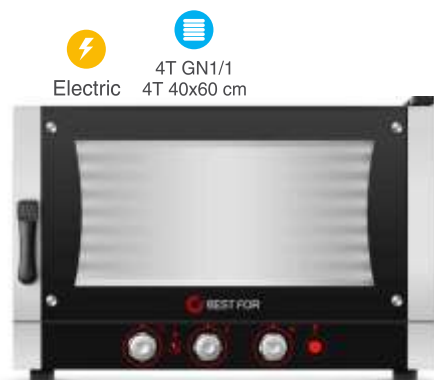
Innovation

The Hotmax philosophy is concretely applied through the concept of innovation. Innovation in product lines, technology and design. Innovation in control systems, in the functionality of the ovens, and in the combinations offered.



Electric Gas 10T GN1/1
10T 40x60 cm

Manual Combi Ovens for gastronomy bread and pastries.



Electric 4T GN1/1
4T 40x60 cm

Easy 4



Electric Gas 6T GN1/1
6T 40x60 cm

Easy 6



Easy 10

| Model | EASY 4 | EASY 6 | EASY 6 | EASY 10 | EASY 10 |
|--------------------|--|--|--|--|--|
| Type | Electric | Electric | Gas | Electric | Gas |
| Capacity (Tray) | 4 Tray - GN 1/1 or 4 Tray 40-60 cm | 6 Tray - GN 1/1 or 6 Tray 40-60 cm | 6 Tray - GN 1/1 or 6 Tray 40-60 cm | 10 Tray GN 1/1 or 10 Tray 40-60 cm | 10 Tray GN 1/1 or 10 Tray 40-60 cm |
| Space Between Tray | 75 mm | 80 mm | 80 mm | 80 mm | 80 mm |
| Power Supply | 230 1N 400 3N | 230 1N 400 3N | 230 1N | 230 1N 400 3N | 230 1N |
| Frequency | 50-60 Hz | 50-60 Hz | 50-60 Hz | 50-60 Hz | 50-60 Hz |
| Electrical Power | 8.5 Kw | 10.7 Kw | .07 Kw | 16 Kw | 1 Kw |
| Gas Power | - | - | 14.5 Kw - 12.450kcal/H | - | 16.5 Kw - 14.197kcal/H |
| Max. Temperature | 270 °C | 270 °C | 270 °C | 270 °C | 270 °C |
| Dimensions (LXPXH) | 830 X 830 X 570 | 850 X 915 X 830 | 850 X 915 X 940 | 850 X 915 X 1150 | 850 X 915 X 1260 |
| Weight | 65 Kg | 82 Kg | 100 Kg | 110 Kg | 130 Kg |



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