

A chef is seen from the side, focused on cooking. A large, intense flame is rising from a pan on the stove, creating a dramatic effect. The kitchen has white tiled walls and stainless steel equipment. Various pots and pans are visible on shelves in the background.

MO'DELUX

WHERE DELUXE MEETS PERFORMANCE

Product Catalogue

The Modelux Story

Modelux is recognized across Malaysia and South East Asia as the benchmark for commercial kitchen equipment provider.

We offer aesthetic, good quality and affordable commercial kitchen to entrepreneurs, business owners and also industrial HORECA professional alike.

We are deeply passionate about commercial kitchen equipment, and we believe that good quality and reliable equipment can unlock a whole new level of enjoyment and cooking satisfaction when serving the best dishes and food to your customers.



Heritage

Modelux brand was created in 2008 by two entrepreneurial who shared a common love for commercial kitchen equipment. They leverage their previous experience to come out with a range of stylish, functional and affordable equipment.



Product

Modelux has the widest range of commercial kitchen equipment to meet all requirements of HORECA.



Knowledge

We offer kitchen specialist without the ego - to guide you along the commercial kitchen journey and provide you with knowledge and confidence to choose the right equipment.



Quality

Well-made commercial stove, grill, griddle, fryer, convection oven and more will last for years, you don't have to worry about constantly updating your cooking equipment or purchasing new appliances.



Certification

Having approved/certified equipment means trust & satisfaction that you're using the safest & most sanitary equipment possible



Affordability

Manage your kitchen equipment expenses without overstepping your budget. Modelux provides good quality equipment at a very affordable price.



Reliable

You have easy access to parts and qualified servicing technicians for the commercial kitchen equipment that you purchase.



Finishing

Using the certified and common grade of stainless steel found in restaurants, commercial kitchens and food service environments today. Balance of cost and performance.

Consistent

Consistent performance on the line will help keep cost down and production up during daily operations, making it easier for restaurants to maintain its standards.



Efficient

Energy efficient kitchen equipment could result in a double-digit % reduction on your utility bills, delivering savings that drive straight to your bottom line.

***"I am totally delighted with my Modelux Commercial Kitchen Equipment.
It combines elegance and functionality of the highest order"***

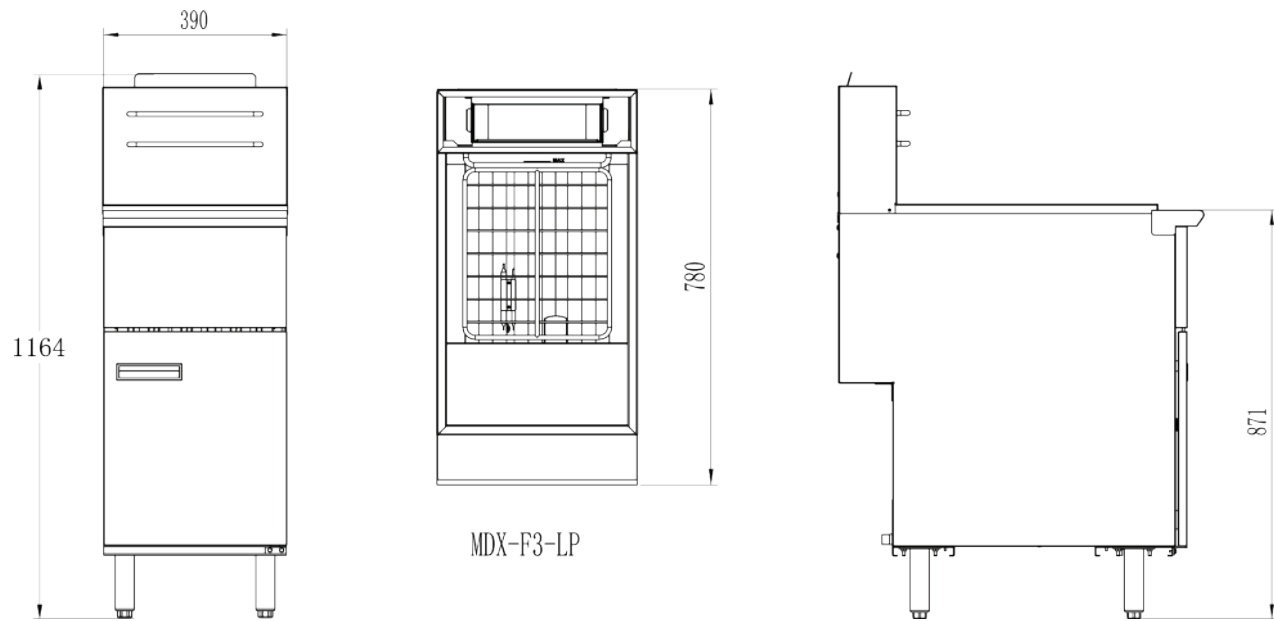
Chef Wan - De Wan 1958

(Malaysian celebrity chef, television host, actor, restaurateur and entrepreneur)

Gas Fryer Floor Standing

PRODUCT SPECIFICATIONS

- 30,000 BTU/burner, models: 3 tube
- Millivolt (snap action) thermostat, 200°F-400°F
- Stainless steel front and door, sides and back are galvanized steel
- Large cold zone to trap food particles
- 1-1/4" dia full port drain valve for fast and complete oil draining
- Adjustable Stainless Steel legs standard, casters optional
- Tank is fully peened for smoother welds & easy cleaning
- Drain pipe holder attached to inside door
- Twin nickel plated baskets
- Oil fill capacity 17L



Model	Gas Type	Number of Burners	Total BTU	Product Dimension (mm)			Weight
				Width	Depth	Height	
MDX-F3-LP	LP	3	90,000	390	780	870/295	57

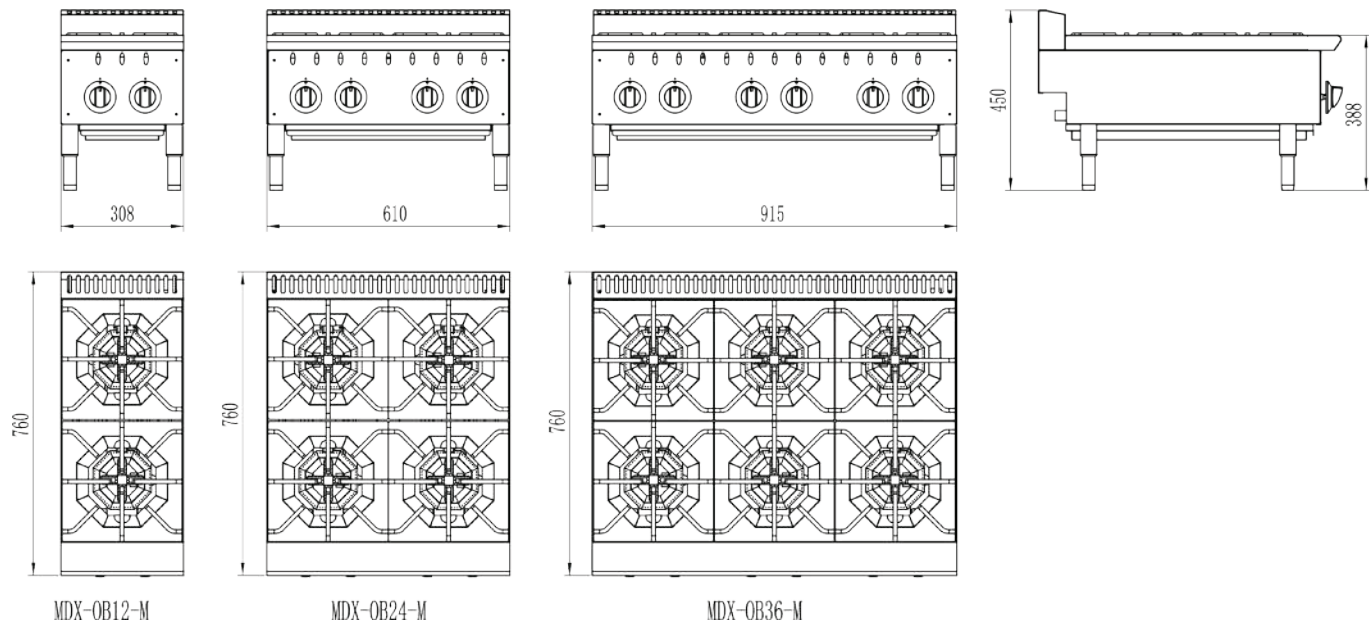
- 1/2" or 3/4" NPT gas connection.
- LP gas 10"W.C.
- Legs adjustable from 6"-7 1/2".



Gas Open Burners

PRODUCT SPECIFICATIONS

- 12" x 12" cast iron grates
- Octagonal cast iron burners
- 25,000 BTU / burner
- Standing pilot light for each burner
- "Cool-to-the-touch" front s/s edge
- Aeration bowl in each grate to retain heat to each pot/pan
- Adjustable pilot lights
- Adjustable stainless steel legs, non-skid feet
- Full length seamless drip pan, easy to remove and clean
- Hotplate is fully serviceable from the front



Model	Gas Type	Number of Burners	Total BTU	Product Dimensions (mm)			Weight
				Width	Depth	Height	
MDX-OB12-M	LP	2	50,000	308	760	390/60	25 kg
MDX-OB24-M	LP	4	100,000	610	760	390/60	50.50
MDX-OB36-M	LP	6	150,000	915	760	390/60	70 kg

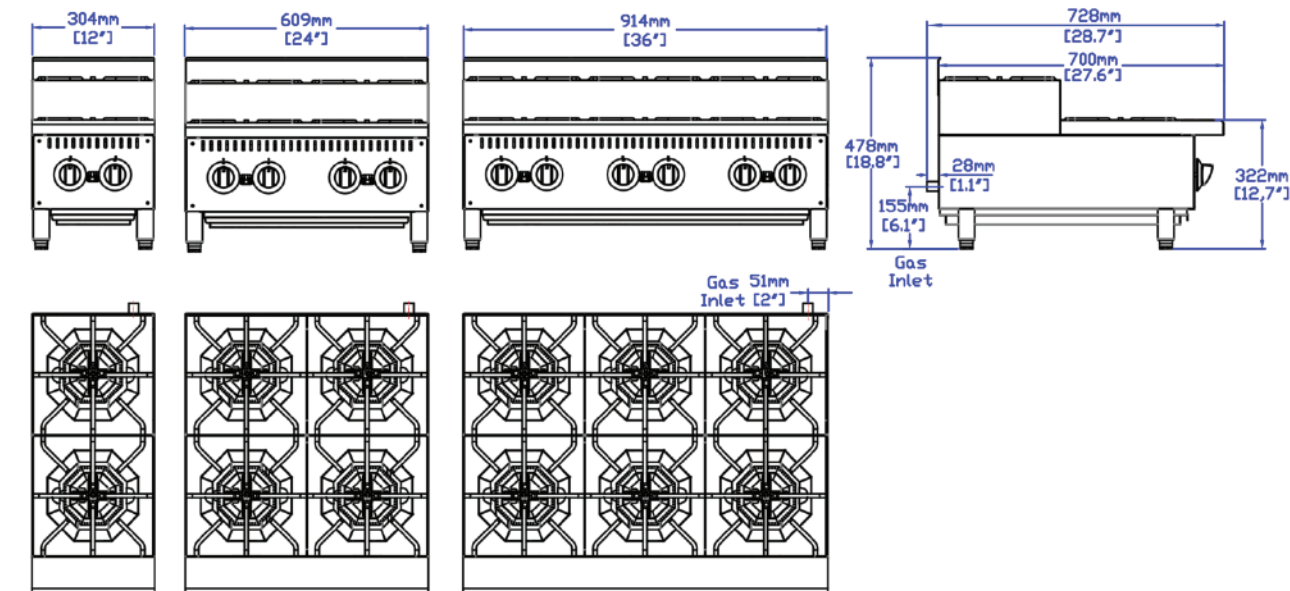
- Liquid Propane .
- 3/4" NPT gas connection, LP gas 10"W.C.
- Leg adjustable from 4" -5 1/2".



Gas Step Hot plate

PRODUCT SPECIFICATIONS

- 12" x 12" cast iron grates
- Octagonal cast iron burners
- 26,000 BTU / burner
- Standing pilot light for each burner
- "Cool-to-the-touch" front s/s edge
- Aeration bowl in each grate to retain heat to each pot/pan
- Adjustable pilot lights
- Adjustable stainless steel legs, non-skid feet
- Full length seamless drip pan, easy to remove and clean
- Hotplate is fully serviceable from the front



Model	Gas Type	Number of Burners	Total BTU	Shipping Dimensions			Shipping Wt.
				Width	Depth	Height	
MDX-HP12-S	NG/LP	2	52,000	15 2/4" 40cm	33 1/2" 85cm	23 1/4" 59cm	42 kg
MDX-HP24-S	NG/LP	4	104,000	27 1/2" 70cm	32 1/2" 85cm	23 1/4" 59cm	66 kg
MDX-HP36-S	NG/LP	6	156,000	39 1/2" 100cm	33 1/2" 85cm	23 1/4" 59cm	89 kg

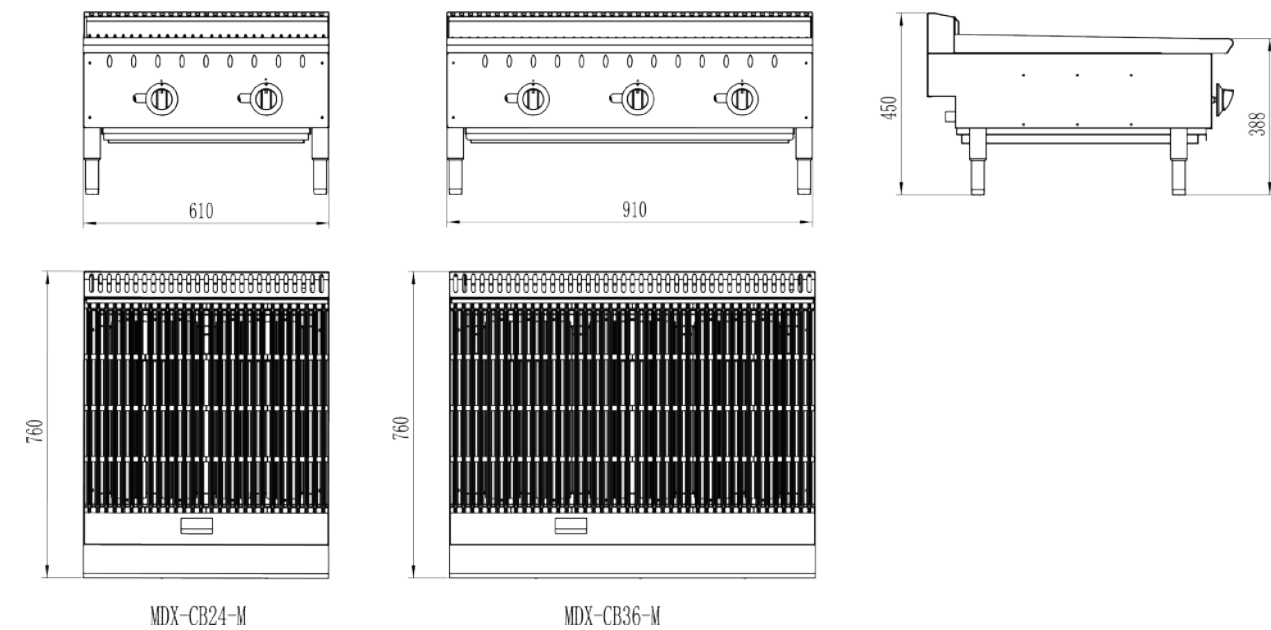
- Liquid Propane
- 3/4" NPT gas connection, LP gas 10"W.C.
- Leg adjustable from 4" -5 1/2".



Gas Charbroilers

PRODUCT SPECIFICATIONS

- "U" shape burners provide even heat distribution each 12"
- Adjustable pilot light lit from front of unit
- 35,000 BTU / burner
- Stainless steel cabinet
- Widths: 24", 36"
- Cool-to-the-touch" front s/s edge
- Adjustable stainless steel legs, non-skid feet
- Easy to remove full width crumb tray



Model	Gas Type	Number of Burners	Total BTU	Product Dimension (mm)			Weight
				Width	Depth	Height	
MDX-CB24-M	LP	2	70,000	610	760	390/60	65 kg
MDX-CB36-M	LP	3	105,000	910	760	390/60	104.5 kg

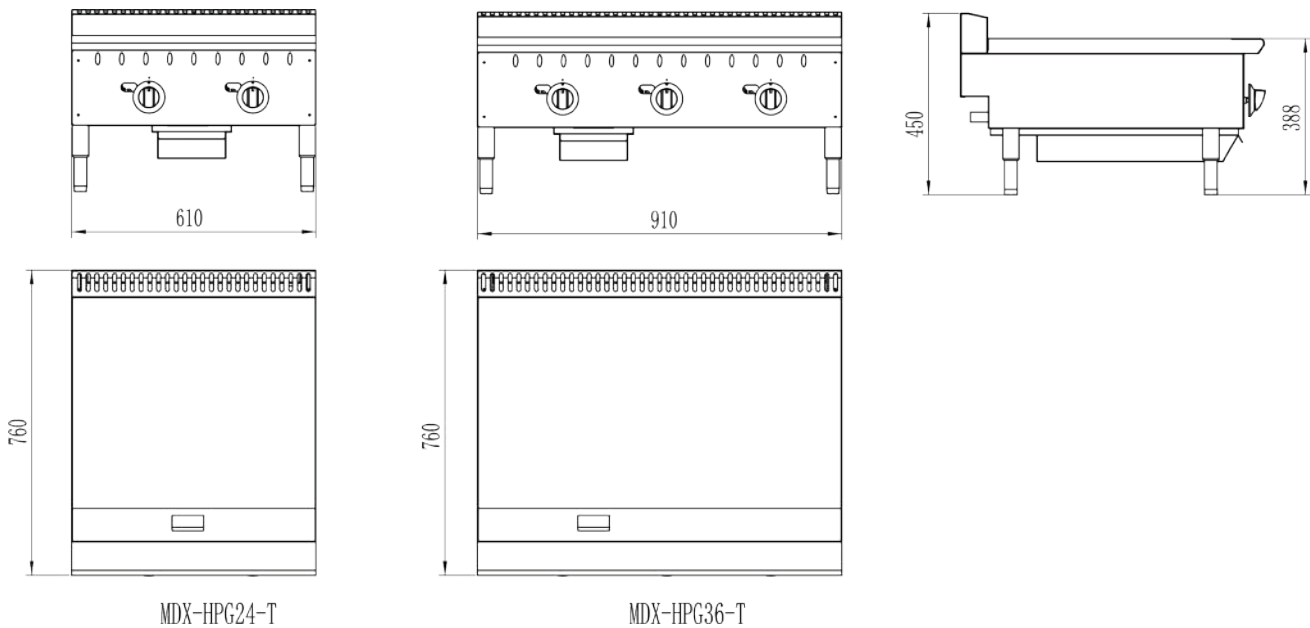
- Liquid Propane
- 3/4" NPT gas connection, LP gas 10"W.C.
- Leg adjustable from 4" -5 1/2".



Gas Hotplate Griddles

PRODUCT SPECIFICATIONS

- Widths: 12", 24", 36", 48",60"
- "U" shape burners provide even heat distribution each 12"
- 3/4" thick griddle plate
- 30,000 BTU / burner
- "Cool-to-the-touch" front s/s edge
- Back and side splash guards fully welded to griddle plate
- Adjustable stainless steel legs, non-skid feet
- Each Griddle shipped standard Natural gas, LP conversion kit included
- Easy to remove 3-1/4" grease drawer with "weep hole" and baffle
- Grease trough is standard 4" spatula width



Model	Gas Type	Number of Burners	Total BTU	Product Dimension (mm)			Weight
				Width	Depth	Height	
MDX-HPG24-T	LP	2	60,000	610	760	390/60	70.50 kg
MDX-HPG36-T	LP	3	90,000	910	760	390/60	100 kg

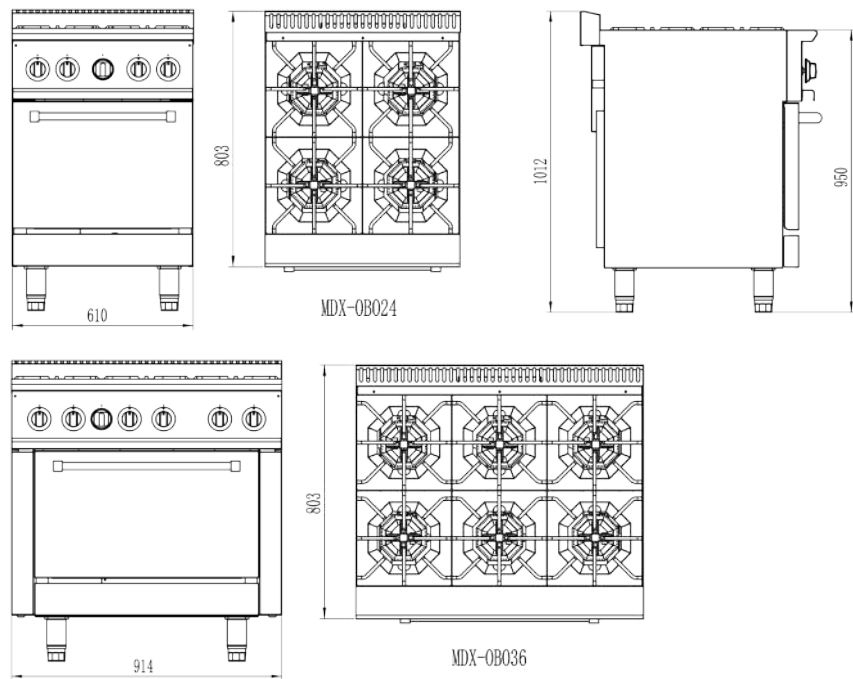
- Liquid Propane
- 3/4" NPT gas connection, 4" W.C. ; LP gas 10"W.C.
- Leg adjustable from 4" -5 1/2".



Gas Open Burner with Oven

PRODUCT SPECIFICATIONS

- 30,000 BTU per top burner (NG)
- 12" x 12" cast iron grates with aeration bowl
- Standing pilot light for individual burners
- 33,000 BTU each static oven (NG)
- Oven interior side guides & bottom porcelain coated
- Oven thermostat adjusts from 200°F - 500°F
- Stainless steel front, back riser, and lift off shelf
- Stainless steel legs standard
- Easy to remove full width crumb tray
- Range is fully serviceable from the front
- Optional casters with front locking brakes available



Model	Gas Type	Top Open Burner	Bottom Oven	Total BTU	Product Dimension (mm)			Weight
					Width	Depth	Height	
MDX-OBO24	LP	4	1	136,000	610	803	1012	121.50 kg
MDX-OBO36	LP	6	1	190,000	914	803	1012	165 kg

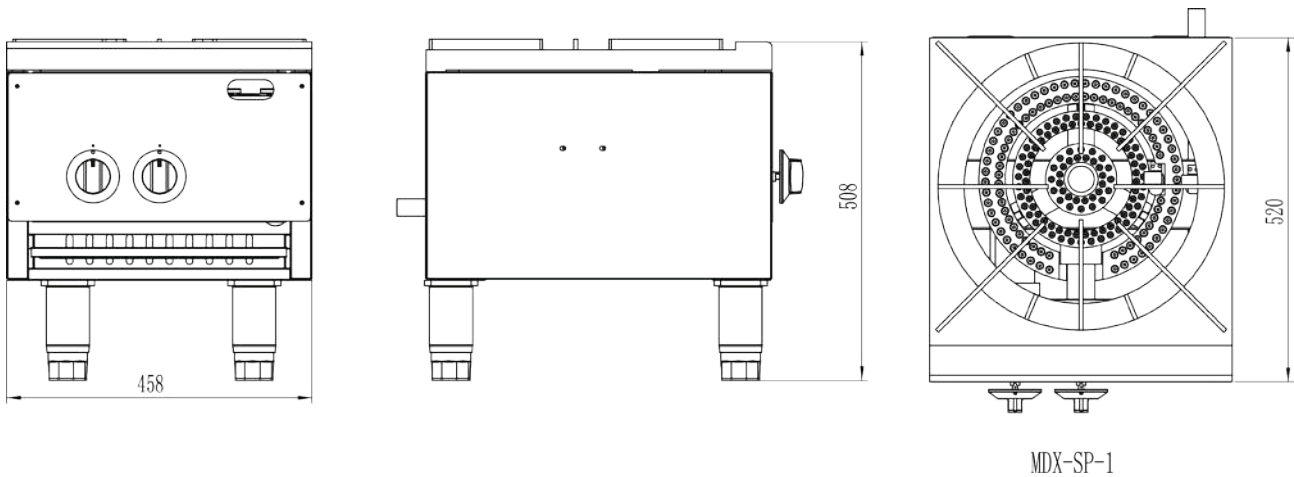
- 3/4" NPT gas connection
- NG gas 5" W.C. ,LP gas 10"W.C.
- Legs adjustable from 6"-7 1/2" ,Caster optional.



Gas Stock Pot Range

PRODUCT SPECIFICATIONS

- Stainless Steel front and Sides
- Heavy Duty cast iron top grate(s)
- Three concentric ring burners per grate, 80,000 BTU total per section.
- Standing pilot ignition system
- Two infinite heat controls per section
- 3/4" rear gas connection with regulator
- Adjustable Stainless Steel legs
- Storage area in cabinet
- LP gas conversion kit included



Model	Gas Type	Number of Burners	Total BTU	Product Dimensions (mm)			Weight
				Width	Depth	Height	
MDX-SP-1	LP	1	80,000	458	520	508	46 kg

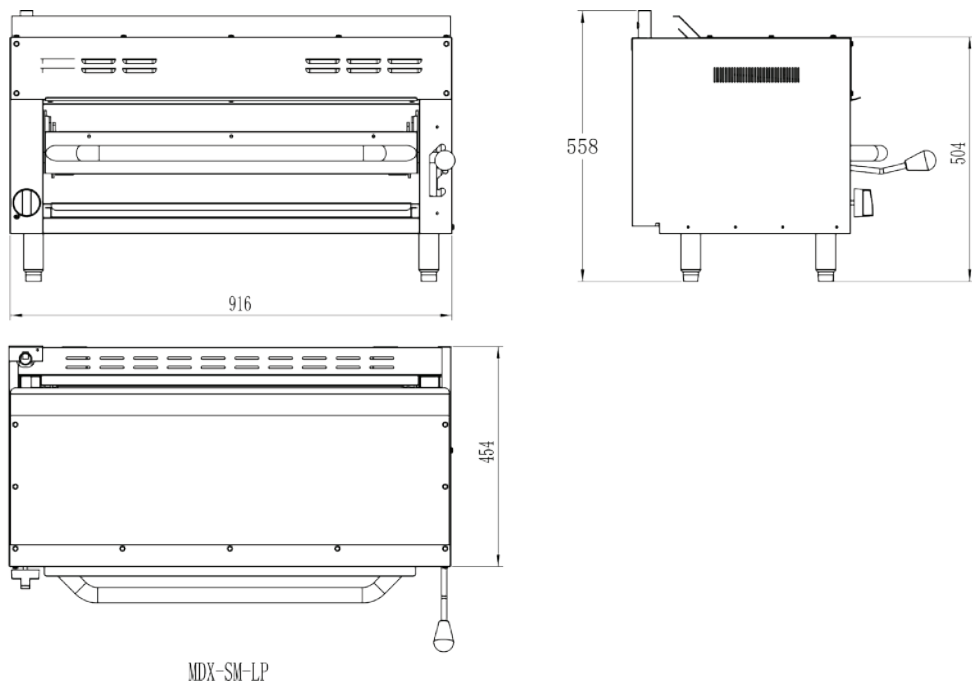
- Liquid Propane
- 3/4" NPT gas connection, LP gas 10"W.C.
- Leg adjustable from 6" -7 1/2".



Gas Salamander Broiler

PRODUCT SPECIFICATIONS

- 35,000 BTU Infrared burner (NG)
- Manual gas control from 300°F to 1000°F
- Standing pilot ignition system
- Full width broiler pan
- 3/4" rear gas connection with regulator
- 3 Position Adjustable spring balanced rack
- Ball grip handle on adjustable rack for ease and comfort
- LP gas conversion kit included
- Ready to mount over any 36 inch
- 4" adjustable height, non-skid SS Legs included for countertop operation



Model	Gas Type	Number of Burners	Total BTU	Product Dimensions (mm)			Weight
				Width	Depth	Height	
MDX-SM-36	LP	1	35,000/32,000	916	454	558	58 kg

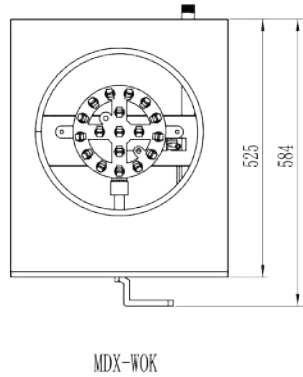
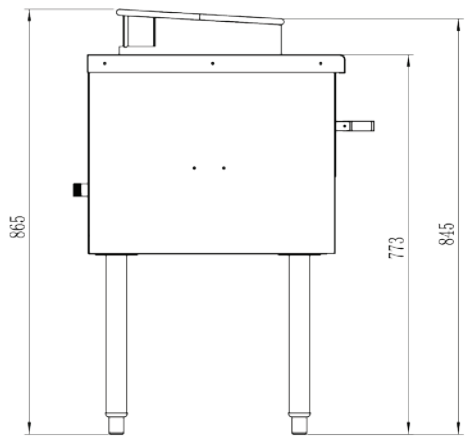
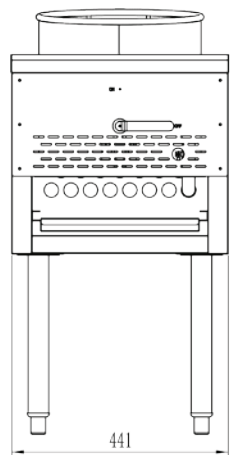
- 3/4" NPT gas connection
- LP gas 10"W.C.
- Leg adjustable from 4" -5 1/2".



Gas Wok Range

PRODUCT SPECIFICATIONS

- Jet burner with an adjustable gas valve,
Power 95,000 BTU/h
- Stainless steel front, side and cabinet base
- Pilot ignition system
- 13" wok attachment makes stir fry applications quick and simple
- Shipped standard Natural gas, LP conversion kit included



Model	Gas Type	Number of Burners	Total BTU	Product Dimensions (mm)			Weight
				Width	Depth	Height	
MDX-WOK	NG/LP	1	95,000	444	560	813/91	42.18 kg

- 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C (1/2 PSI)
Natural gas operating pressure - 5.0" W.C. Recommended supply pressure 7-9" W.C.
Propane gas operating pressure - 10.0" W.C. Recommended supply pressure 11-12" W.C.
- A gas pressure regulator supplied with unit must be installed.
- Required a 10" clearance at both side and rear adjacent to combustible construxtion.



A close-up, high-contrast photograph of a chef's hands grating a block of yellow cheese onto a pan of pasta. The chef is wearing a light blue button-down shirt. The grater is a long, narrow metal zester. The pasta in the pan is a wide, flat ribbon shape, possibly farfalle or similar, and is mixed with a sauce and some green leafy vegetables. The scene is set in a kitchen with a dark background, and the lighting is dramatic, highlighting the textures of the cheese, the metal grater, and the pasta.

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