



شركة هركو للتبريد المحدودة

# HRCO

For Central Kitchen Equipment & Refrigeration

- Food Service Equipment
- Laundry Equipment
- Door and Cold Rooms
- Stainless Steel Work
- Sandwich Panel

**Company Profile**

**Wall Cabinets Shelves**

**Freezer / Cold Rooms**

**Sinks**

**Refrigerated Tables**

**Services Trolleys**

**Bain Marie / Base Cabinets**

**Exhausts Hoods**

**Working Tables**

**Sadwich Panel (Wall & Roof)**

Factory :

☎ 012 636 4886 / 012 636 8999

Showroom :

☎ 012 668 4745 / 012 668 0680

✉ [hrco@hrcoksa.com](mailto:hrco@hrcoksa.com) 🌐 [www.hrcoksa.com](http://www.hrcoksa.com)

## TO WHOM IT MAY CONCERN

### INTRODUCTION

**COMPASS REFRIGERATION FACTORY CO. LTD. (HRCO)**  
**(Previously AL HOWAISH REF. FACTORY CO. LTD. HRCO)**

Carries a long experience over 25 years of providing Kitchen & laundry solutions to top end clientele like your kind self. To mention some of the recent projects we are executing:

#### HOTELS

- 1- SHANGRILLA HOTEL 65 STOREY HOTEL JEDDAH- 2017 (The Sail Tower)
- 2- ROCCO FORTE HOTEL – JEDDAH 22 STOREY- 2016 (Assila Hotels & Residence)
- 3- ASSILA RESIDENCE 20 STOREY JEDDAH
- 4- SHERATON HOTEL- JABAL KA'BA MAKKAH 30 STOREY
- 5- HILTON JEDDAH – CONICH
- 6- PARK INN HOTEL – JEDDAH 16 STOREY
- 7- SHERATON HARTHA – MADEENA
- 8- HOLIDAY INN – AL SALAAM JEDDAH
- 9- HILTON – MADEENA COMPLETE INNOVATION
- 10-SHERATON AL HIJARA – MADEENA MUNAVARA
- 11-JABAL OMAR PROJECTS SUPPLIED COMPLETE HOT LINES ALL CUSTOM & S/S FABRICATIONS, COMPLETE COLD ROOMS AND COMPLETE REFRIGERATION OMMI SYSTEM APPROVED BY CLEVINGER CONSULTUNT GROUP USA. AMOUT WAS SAR. 22,000,000 THROUGH BTC.

- A-HILTON – S1
- B-CORNARD – S2
- C-CONVERSION – N3
- D-BAYTUR – WESTERN SHERATON

- 12-AL RIMAL HOTEL & RESIDENCE – RIYAD
- 13-AL WASEEL RESIDENTIAL APARTMENT – RIYAD
- 14- AL SHOHADA HOTEL
- 15-ABHA ROZE WOOD HOTEL
- 16-HAYATH PARK (SUPPLIED COLD ROOM, HOODS, AND COMPLETE S/S FABRICATION)

## HOSPITALS

- 1- INTERNATIONAL MEDICAL CENTER (IMC)
- 2- INTERNATIONAL EXTENDED CARE (IEC)
- 3- SAUDI GERMAN HOSPITAL GROUP

A-SGH – RIYAD  
B-SGH – ABHA  
C- SGH – HAIL  
D-SGH - MADEENA  
E- SGH – DUBAI-UAE  
F-SGH – SANA - YEMEN

- 4- DIET CENTER – JEDDAH & RIYAD
- 5- DR. SOLIMAN AL HABEEBHOSPITAL – RIYAD
- 6- JEDDAH NATIONAL HOSPITAL
- 7- GNP HOSPITAL – KAMIS MUSHAITH
- 8- BAKHSH HOSPITAL – JEDDAH
- 9- SAAD HOSPITAL – DAMMAM
- 10- NEW JEDDAH HOSPITAL
- 11- KING FAISAL SPECIALIST HOSPITAL

## UNIVERSITIES

- 1- KING ABDUL AZEEZ UNIVERSITY
- 2- UMM UL QURA UNIVERSITY (2 MAJOR CENTRAL KITCHENS)
- 3- TEEBA UNIVERSITY – MADEENA
- 4- KING SAUD UNIVERSITY – RIYAD
- 5- PNU UNIVERSITY – PANTRIES
- 6- AL QASEEM UNIVERSITY

## GOVERNMENTS

- 1- NATIONAL GUARD – KING ABDULLAH MILITARY CITY
- 2- MINISTRY OF DEFENCE -
- 3- MINISTRY OF INTERIAL
- 4- MINISTRY OF HEALTH
- 5- ROYAL SAUDI AIRPORTS
- 6- NIC PROJECT
- 7- CAP FRANCE

**NOTE: PROJECTS NAMES CAN BE PROVIDE UP ON REQUEST.**

**OTHERS**

- 1- PALACES – PROJECTS NAMES
- 2- CATERING
- 3- RESORTS
- 4- RESTORENTS – LOCAL & INTERNATIONALS
- 5- FACTORIES

**NOTE: PROJECTS NAMES CAN BE PROVIDE UP ON REQUEST.**

In addition to plenty of other projects that are highlighted within the company profile.

We look forward to having the opportunity to work with you.

Please feel free to contact me anytime should you have any query or comment.

Till then, accept my best regards

Thanks & Best Regards



**ABDUL RAHMAN JABER**  
General Manager





# HRCO

For Central Kitchen Equipment & Refrigeration



- Food Service Equipment
- Laundry Equipment
- Door and Cold Rooms
- Stainless Steel Work
- Sandwich Panel



**1** Comany Profile

**2** Freezer /  
Cold Rooms

**3** Refrigerated Tables

**4** Bain Marie /  
Base Cabinets

**5** Working Tables

Wall Cabinets /  
Shelves

**6**

Sinks

**7**

Services Trollies

**8**

Exhausts Hoods

**9**

Sandwich Panel  
(Wall & Roof)

**10**



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# HRCO

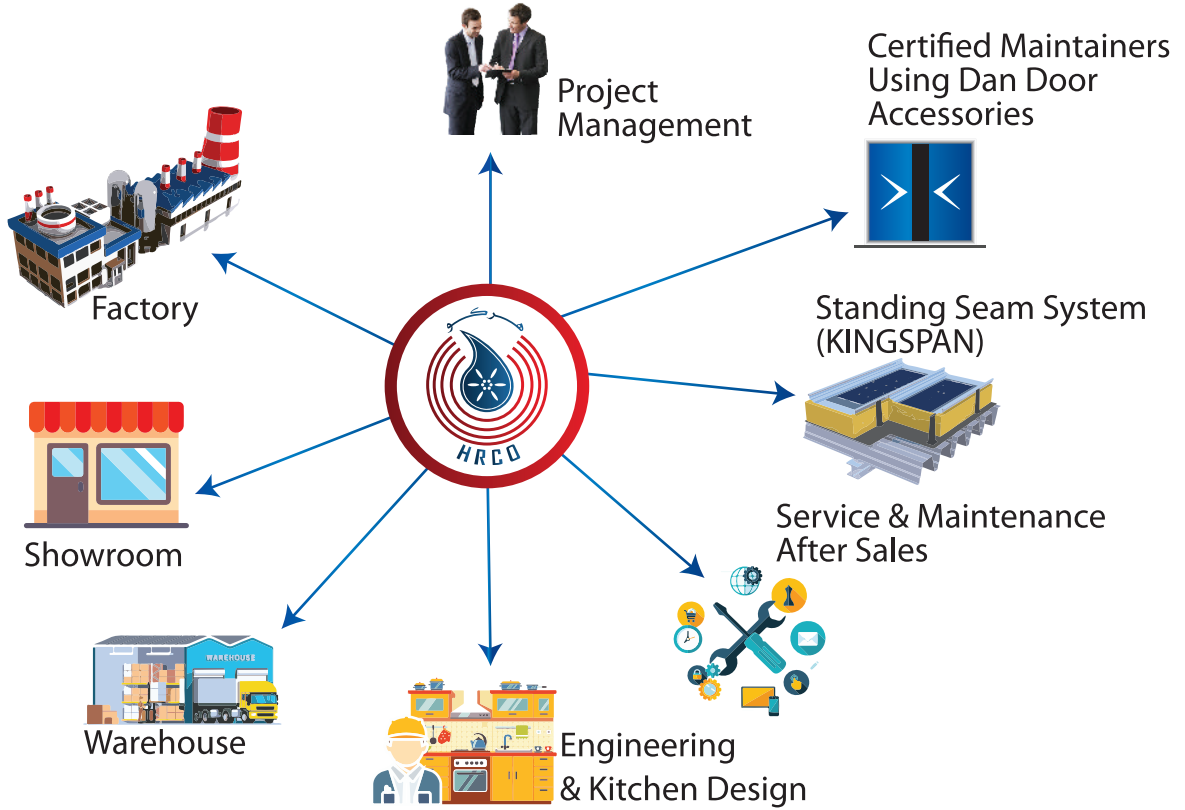
For Central Kitchen Equipment & Refrigeration

## Mission Statement

- With our products & service to give our customer maximum value for money.
- Our share holders share in our success and get the best return on their investment.
- Our employees have a sense of pride in what they do and become genuine partners in progress.

## Foodservice Industry Leaders

HRCO for central kitchen equipment & refrigeration has been servicing the foodservice industry for over 30 years. We are proud to represent world-class manufactures of high quality commercial restaurant equipment throughout the middle east. We provide a host of services that create a one source experience for our customers. These include.



## إن هدف أنشطتنا كما يلي

- ★ تصميم وأنشاء معدات الصلب الغير قابلة للصدأ بصورة عامة ، تجارياً وصناعياً وعمل المطابخ (المركزية للغنادق نجوم ، و المستشفيات ) ، والتي تحتوي على سخانات الطعام ، الطاولات والاحواض المتنوعة المصممة حسب طلب العميل.
- ★ تصميم وتركيب غرف وأبواب التبريد ، والتجميد ، باستعمال الألواح العازلة ذات الجودة العالية (هسكو).
- ★ تصميم وإنشاء الأبواب المصنعة والمصنفة ضد الحريق للمباني الحكومية ، المستشفيات والمدارس...الخ.
- ★ صيانة واعداد قطع غيار متوفر لدينا في جميع أنحاء المملكة المصنع في جدة مهياً بماكينات حديثة معدة خصيصاً ومنشأة بواسطة مصممين مهرة يتعاملون مع جميع أنواع المعادن ، وعمال التبريد يعمل لتأكيد وتثبيت تخصصات طلاب العملاء

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For Central Kitchen Equipment & Refrigeration

## Kitchen Equipment



Kitchen Equipment is fabricated in the factory where as other equipment is imported from international reputed companies.

## Walk-in Cold/Freezer Rooms



These Walk-in Cold / Freezer rooms are designed and erected with high quality of insulated wall panels & doors

## Baking & Roasting Ovens



All purpose stainless steel Baking & Roasting Ovens of very high quality for bakeries. Variety of sizes and models are available.

## Laundry Equipment



Domestic and industrial laundries are designed with factory fabricated and imported items from international reputed companies.

## Industrial Doors



These are high quality foam injected panel doors with their imported accessories (DAN DOORS - DENMARK). To fulfill the design requirements.

## Stainless Steel Fabrication Works



Stainless steel products are fabricated to very high quality designs are of international standard & custom fabricated to client,s specification and sizes.

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# HRCO

For Central Kitchen Equipment & Refrigeration



**AUREA**

FOOD PREPARATION  
EQUIPMENT

**oem**

PIZZA OVENS AND SPECIALIZED  
EQUIPMENT

**ilko**

COOKING  
EQUIPMENT

**COF**

REFRIGERATORS, COUNTERS AND  
DISPLAY CASES

**LAINOX**

CONVECTION, SYSTEM  
AND COMBI OVENS

**COMENDA**

WAREWASHING  
EQUIPMENT AND SYSTEMS

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## Refrigerated Tables and Salad Bars



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# Stainless Steel Refrigerated Tables

Refrigerated Tables are constructed entirely with AISI 304 Stainless Steel to provide Maximum quality. Wide selection of models provides maximum flexibility and versatility in terms of space and cooling requirements. It offers a wealth of design and operational features in terms of Hygiene, Acoustics and Environmental Pollution, efficient Cooling Systems with low power consumption, ease of cleaning and maintenance, close attention to design and easy operating controls. It's Fully insulated on 50mm thick Polyurethane Foam with a density of 40 kg/m<sup>3</sup>. These Refrigerated Tables are mounted on Stainless Steel adjustable feet.

Variety of sizes are available with Hinged Doors either with Recessed Handle and Magnetic Door Seals. Table sections are GN 1/1 size, fitted with Internal Support Structure to accommodate (Even Drawer Telescopic) slides. The Refrigeration Unit Compartment is accessible from the front and rear of the cabinet for easy maintenance. Automatic Defrost with Signal Lamp on the Control Panel. The Control Panel includes On/Off Switch and Static/ Fan assisted Cooling Selector Switch.

Refrigerated Tables are constructed in different sizes. See table below:

MODEL	DESCRIPTION	SIZE
MM - 120	Stainless Steel Refrigerated Table	1200 x 700 x 850
MM - 150	Stainless Steel Refrigerated Table	1500 x 700 x 850
MM - 190	Stainless Steel Refrigerated Table	1900 x 700 x 850

2-1







2-2

Refrigerated Sandwich Tables  
for conservation and preperation  
of vegetables and fruits

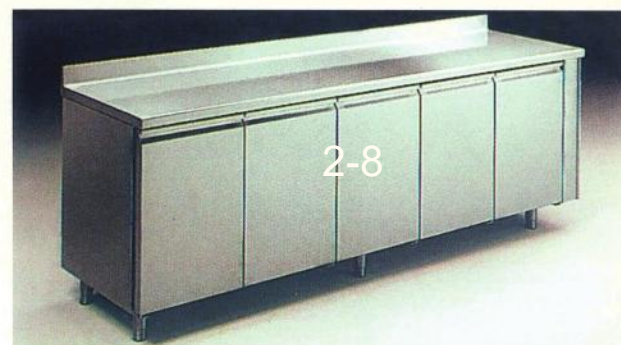


2-3






Refrigerated Tables



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# HRCO

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3

## Refrigerated Door + Industrial Doors & Over Head Doors



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# Doors

## Hinged Fire Door - Emergency Door

doors hinged fire doors are certified according to DS 1052 Referring to this doors fire sliding doors can resist 60 minutes fire test. The door comes standard with a sealing gasket for chill function and an intumescent strip that expands and seals the door in case of fire. For industry applications the BS 60 door is without sealing gasket.

doors hinged fire doors can be delivered in various surfaces and as 1 or 2-leaf doors.



## Speed Roller Door

speed roller door for freezer rooms is based on a state-of-the-art design, offering high-speed functionality that makes traffic flow in the workplace much smoother. In addition, the well thought-out design of the

speed roller door improves the working environment as it reduces draught, dust and noise problems.



## Hinged Doors For Chill and Freezer Rooms

DAN-doors manufactures a wide range of hinged doors for the food- and other industries. What characterises DAN-doors' hinged doors is their robust construction, which ensures operational reliability even in the most demanding conditions. DAN-doors' hinged doors are made to measure as 1- or 2-leaf doors in the standard version. In addition, DAN-doors can offer special fire-resistant or fire-proof solutions, adapted to the needs of our clients.





## Sliding Doors – for Freezer Rooms

Sliding doors for freezer rooms are based on a well thought-out and well tested construction, designed with the most demanding conditions in mind.

The sliding door is an elegant solution, it is user-friendly – including e.g. heating cables to keep the door frost-free, as well as foodsafe - capable of meeting the strictest demands and requirements of the food industry.



## Sliding Doors – for Chill Rooms

Sliding doors for chill rooms are based on a well thought-out and well tested construction. They have proved their strength and long-lasting qualities for years, in Danish and foreign chill rooms alike, day in and day out meeting the strictest demands and requirements of food authorities everywhere.

## PVC Swing Doors

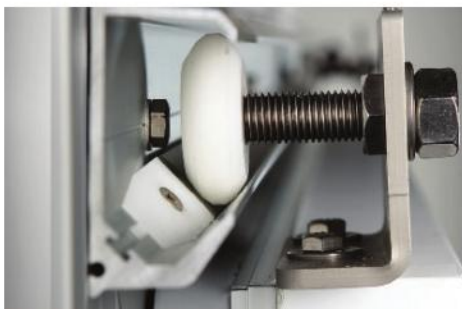
PVC swing door is a multi-purpose door, ideal e.g. for manufacturing premises, food processing facilities, supermarkets, warehouses, and in particular in places with a mixture of walking and driving traffic. The door also helps reduce draught, dust and noise. It is maintenance free and available with a number of different



## Polycarbonate Swing Doors

polycarbonate swing door is a multi-purpose door, ideal e.g. for manufacturing premises, food processing facilities, supermarkets, warehouses, and in particular in places with a mixture of walking and driving traffic. The door also helps reduce draught, dust and noise. It is maintenance-free and available with a number of different frames.





#### Unique rail design

Unique sliding rail design with built-in recess for positive sealing against door frame and floor under all conditions (industry, chill or freeze).



#### Bottom guide system

Floor mounted bottom guide system allows for friction free movement of the door and further ensures the positive sealing.

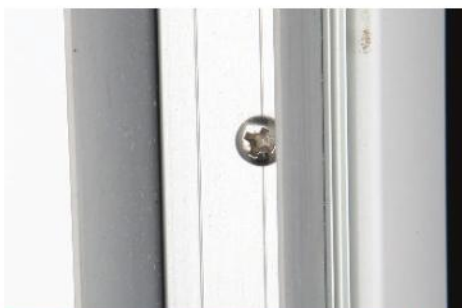
Optional: wall mounted version.



#### Stainless steel handles

The stainless steel handle system allows for easy manual opening of doors from both sides, securing a good working environment for employees.

Choose among different handle options.



#### Gasket system

Easy to exchange gasket system in food-safe material type TPE.

Replaceable without special tools.



#### Nylon rollers

Nylon rollers and stainless steel brackets give minimum friction/noise and maximum strength.



#### Locking systems

A DAN-doors locking solution is safe for traffic from outside as well as inside.

Choose among different locking options.

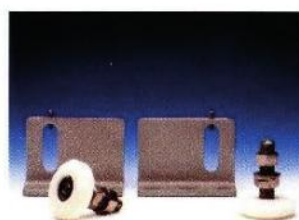
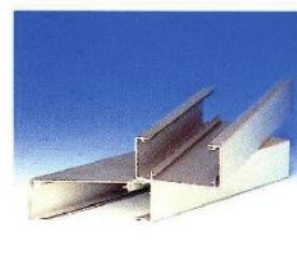


- **General:** Flexible system. All doors are made to customer specifications. One or two-leaf models available.

DAN-doors offers the widest and most sophisticated range of sliding doors for chill room facilities on the market.

DAN-doors sliding doors combine an unmistakable level of quality, precise and good workmanship with an elegant and timeless design.

DAN-doors - gateway to the future.







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# HRCO

For Central Kitchen Equipment & Refrigeration

## Bain Marie / Base Cabinet



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## Electric Bain Marie

Electric Bain Marie are made in AISI 304 quality stainless steel. The top has pressed anti-drip moulding and rediused front edge. Pans (in gastronorm 1/1) have curved corners and accept containers with a maximum depth of 150mm. Water is heated by means of an electric powered valve and is drained through a leak free ball valve fitted under the pan. Bain Maries are provided with under shelf and adjustable feet.

These models are provided in different sizes. See table below...

MODEL	DESCRIPTION	SIZE
BN 3 - 120	Elect. Bain Marie W/GN 1/1 3 Pans	1200x700x850
BN 4 - 150	Elect. Bain Marie W/GN 1/1 4 Pans	1500x700x850
BN 5 - 180	Elect. Bain Marie W/GN 1/1 5 Pans	1800x700x850



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# HRCO

For Central Kitchen Equipment & Refrigeration

## Shelving

High Quality base cabinets are made with AISI 304 Stainless steel. Back splash is provided where applicable to maintain cleanliness. These are made with Internal shelves / Sliding doors / Hinged doors / Front and rear open sliding doors have double walled construction and are mounted on adjustable feet. HBC models have fan assisted on adjustable feet. HBC models have fan assisted electric heating units with thermostat control.

Vertical cabinets are constructed just as base cabinets with three internal shelves & sliding or hinged doors, mounted on adjustable feet. Various sizes are available. Cabinets can be provided with castors on request. See table below.






## Hot Base Cabinet

MODEL	DESCRIPTION	SIZE
HBC 1-120 HBC 1-140 HBC 1-160 HBC 1-180 HBC 1-200	Electrical Hot Cabinet 	1200x700x850 1400x700x850 1600x700x850 1800x700x850 2000x700x850
HBC 2-120 HBC 2-140 HBC 2-160 HBC 2-180 HBC 2-200	Electrical Hot Cabinet with Back Splash 	1200x700x850 1400x700x850 1600x700x850 1800x700x850 2000x700x850
OBC 1-120 OBC 1-140 OBC 1-160 OBC 1-180 OBC 1-200	Open Base Cabinet 	1200x700x850 1400x700x850 1600x700x850 1800x700x850 2000x700x850



Stainless Steel Base Cabinet with Drawers & Back Splash

## Base Cabinet

MODEL	DESCRIPTION	SIZE
BC 1-120 BC 1-140 BC 1-160 BC 1-180 BC 1-200	Base Cabinet with Sliding Doors & Intermediate Shelf 	1200x700x850 1400x700x850 1600x700x850 1800x700x850 2000x700x850
CBC 1-100	Corner Base Cabinet with Hinged Door & Intermediate Shelf 	1000x1000x850
TC - 100 TC - 120 TC - 140 TC - 160	Tall Cabinet with Sliding Doors & Intermediate Shelves 	1000x700x2000 1200x700x2000 1400x700x2000 1600x700x2000
BC 2-120 BC 2-140 BC 2-160 BC 2-180 BC 2-200	Base Cabinet with Sliding Door / Intermediate Shelf & Back Splash 	1200x700x850 1400x700x850 1600x700x850 1800x700x850 2000x700x850
CBC 2-100	Corner base cabinet with Hinged Door / Intermediate Shelf & Back Splash 	1000x1000x850

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# HRCO

For Central Kitchen Equipment & Refrigeration

## Combination of Stainless Steel Wall Cabinet and Flat Wall Shelf



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## WORKING TABLES



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## Stainless Steel Working Tables

Tables are fabricated to meet high standard of workmanship These are constructed in various sizes and on special required sizes, made completely in (AISI 304) Stainless steel. Legs are square 30x30 mm tube, with adjustable feet. They are made in different types viz: with back splash, without back splash, with under shelf, without under shelf and with drawers.

See Table below:



MODEL	DESCRIPTION	SIZE	MODEL	DESCRIPTION	SIZE	MODEL	DESCRIPTION	SIZE
WT 1 - 80	<b>Work Table</b> Without Undr Shelf	800x700x850	WT 3 - 80	<b>Work Table</b> With Undr Shelf	800x700x850	DR - 1 L/R	Stainless Steel Single <b>DRAWER</b>	400x500x150
WT 1 - 90		900x700x850	WT 3 - 90		900x700x850	DR - 2 L/R	Stainless Steel Set of two <b>DRAWERS</b>	400x500x300
WT 1 - 100		1000x700x850	WT 3 - 100		1000x700x850			
WT 1 - 110		1100x700x850	WT 3 - 110		1100x700x850			
WT 1 - 120		1200x700x850	WT 3 - 120		1200x700x850	DR - 3 L/R	Stainless Steel Set of three <b>DRAWERS</b>	400x500x450
WT 1 - 130		1300x700x850	WT 3 - 130		1300x700x850			
WT 1 - 140		1400x700x850	WT 3 - 140		1400x700x850			
WT 1 - 150		1500x700x850	WT 3 - 150		1500x700x850			
WT 1 - 160		1600x700x850	WT 3 - 160		1600x700x850			
WT 1 - 170		1700x700x850	WT 3 - 170		1700x700x850			
WT 1 - 180		1800x700x850	WT 3 - 180		1800x700x850			
WT 1 - 190		1900x700x850	WT 3 - 190		1900x700x850			
WT 1 - 200		2000x700x850	WT 3 - 200		2000x700x850			
WT 2 - 80	<b>Work Table</b> Without Undr Shelf & with Back Splash	800x700x850	WT 4 - 80	<b>Work Table</b> With Undr Shelf & with Back Splash	800x700x850	VE - 140	Vegetable preparation <b>Table</b>	1400x700x850
WT 2 - 90		900x700x850	WT 4 - 90		900x700x850	VE - 180	Vegetable preparation <b>Table</b>	1800x700x850
WT 2 - 100		1000x700x850	WT 4 - 100		1000x700x850			
WT 2 - 110		1100x700x850	WT 4 - 110		1100x700x850	ME - 140	Meat preparation <b>Table</b>	1400x700x850
WT 2 - 120		1200x700x850	WT 4 - 120		1200x700x850			
WT 2 - 130		1300x700x850	WT 4 - 130		1300x700x850	ME - 180	Meat preparation <b>Table</b>	1800x700x850
WT 2 - 140		1400x700x850	WT 4 - 140		1400x700x850			
WT 2 - 150		1500x700x850	WT 4 - 150		1500x700x850			
WT 2 - 160		1600x700x850	WT 4 - 160		1600x700x850			
WT 2 - 170		1700x700x850	WT 4 - 170		1700x700x850			
WT 2 - 180		1800x700x850	WT 4 - 180		1800x700x850			
WT 2 - 190		1900x700x850	WT 4 - 190		1900x700x850			
WT 2 - 200		2000x700x850	WT 4 - 200		2000x700x850			

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# HRCO

For Central Kitchen Equipment & Refrigeration



**Stainless Steel  
Wall Cabinets /  
Wall Shelves  
and Shelving Units**

Factory :

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Showroom :

☎ 012 65 444 37

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# HRCO

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## Stainless Steel Wall Cabinet



To meet high quality wall Cabinets made of (AISI 304 stainless steel). Provided with internal shelves. These wall cabinets are manufactured in three types viz...

1. Sliding Doors.
2. Hinged Doors.
3. Open wall cabinets.



Various sizes are made.  
See table below.

### Wall Cupboard

MODEL	DESCRIPTION	SIZE
WC 1-100S	 Wall Cabinet with Sliding Doors & Intermediate shelf	1000x400x600
WC 1-110S		1100x400x600
WC 1-120S		1200x400x600
WC 1-130S		1300x400x600
WC 1-140S		1400x400x600
WC 1-150S		1500x400x600
WC 1-160S		1600x400x600
WC 1-170S		1700x400x600
WC 1-180S		1800x400x600
WC 1-190S		1900x400x600
WC 1-200S		2000x400x600
WC 2-100H	 Wall Cabinet with Hinged Doors & Intermediate shelf	1000x400x600
WC 2-110H		1100x400x600
WC 2-120H		1200x400x600
WC 2-130H		1300x400x600
WC 2-140H		1400x400x600
WC 2-150H		1500x400x600
WC 2-160H		1600x400x600
WC 2-170H		1700x400x600
WC 2-180H		1800x400x600
WC 2-190H		1900x400x600
WC 2-200H		2000x400x600



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## Stainless Steel Wall Cabinet

Units are fabricated entirely in (AISI 304) Stainless steel and also gavanized steel to meet the demanding requirements of cold storage, dry storage, or to meet space required. They are of two types.

1. Solid
2. Slotted



Shelving units are constructed in various sizes and are adjustable by screw. Shelves are easy to assemble and dismantle and can be positioned at various levels.

See table below.



FSU & SSU Models  
Stainless Steel /  
Flat Shelving  
Units.







## Wall Shelf

MODEL	DESCRIPTION	SIZE
FWS 30-100	Flat Wall Shelf 	1000x300x40
FWS 30-110		1100x300x40
FWS 30-120		1200x300x40
FWS 30-130		1300x300x40
FWS 30-140		1400x300x40
FWS 30-150		1500x300x40
FWS 40-100	Flat Wall Shelf 	1000x400x40
FWS 40-110		1100x400x40
FWS 40-120		1200x400x40
FWS 40-130		1300x400x40
FWS 40-140		1400x400x40
FWS 40-150		1500x400x40
SWS - 40	Flat Slotted Wall Shelf	Lx400x40

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## Shelving Unit

MODEL	DESCRIPTION	SIZE
FSU 50-100S	Stainless Steel Flat Shelving Unit. 	1000x500x1800
FSU 50-120S		1200x500x1800
FSU 50-140S		1400x500x1800
FSU 50-160S		1600x500x1800
FSU 50-180S		1800x500x1800
FSU 50-200S		2000x500x1800
FSU 50-100G	Stainless Steel Flat Shelving Unit. 	1000x500x1800
FSU 50-120G		1200x500x1800
FSU 50-140G		1400x500x1800
FSU 50-160G		1600x500x1800
FSU 50-180G		1800x500x1800
FSU 50-200G		2000x500x1800
FSU 70-100S	Stainless Steel Flat Shelving Unit. 	1000x700x1800
FSU 70-120S		1200x700x1800
FSU 70-140S		1400x700x1800
FSU 70-160S		1600x700x1800
FSU 70-180S		1800x700x1800
FSU 70-200S		2000x700x1800
FSU 70-100G	Stainless Steel Flat Shelving Unit. 	1000x700x1800
FSU 70-120G		1200x700x1800
FSU 70-140G		1400x700x1800
FSU 70-160G		1600x700x1800
FSU 70-180G		1800x700x1800
FSU 70-200G		2000x700x1800
SSU 50-100S	Stainless Steel Flat Shelving Unit. 	1000x500x1800
SSU 50-120S		1200x500x1800
SSU 50-140S		1400x500x1800
SSU 50-160S		1600x500x1800
SSU 50-180S		1800x500x1800
SSU 50-200S		2000x500x1800
SSU 70-100S	Stainless Steel Flat Shelving Unit. 	1000x700x1800
SSU 70-120S		1200x700x1800
SSU 70-140S		1400x700x1800
SSU 70-160S		1600x700x1800
SSU 70-180S		1800x700x1800
SSU 70-200S		2000x700x1800

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**WC 1 Model**  
Stainless Steel Wall Cabinet  
with Sliding Doors  
& Intermediate Shelf



## Wall Cabinet

MODEL	DESCRIPTION	SIZE
OWC-100	Open Wall Cabinet with intermediate Shelf.	1000x400x600
OWC-110		1100x400x600
OWC-120		1200x400x600
OWC-130		1300x400x600
OWC-140		1400x400x600
OWC-150		1500x400x600
OWC-160		1600x400x600
OWC-170		1700x400x600
OWC-180		1800x400x600
OWC-190		1900x400x600
OWC-200		2000x400x600
CWC-70	Corner Wall Cabinet with Hinged Door & Intermediate Shelf	700x700x600

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Sink Units are made in AISI 304 Stainless Steel to achieve high standard and quality of workmanship. Units are provided with back splash. Sink bowls are mostly 500x500mm. and legs are provided with 30x30mm, square tube with adjustable bullet feet. Sink units are equipped with "P" trap, Over flow, Strainer, Faucet hot and cold water mixer, They are constructed in various models and sizes.

See table below...



## Sink Accessories

## Stainless Steel Double Bowl Sink with Black Splash



## Work Table with Sink

MODEL	DESCRIPTION	SIZE
WTS1-120-200L/R	Work Table with sink / back splash & without undershelf.	1200x700x850 To 2000x700x850
WTS2-120-200L/R	Work table with sink / back splash and undershelf	1200x700x850 To 2000x700x850



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## Stainless Steel Sinks



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MODEL	DESCRIPTION	SIZE	MODEL	DESCRIPTION	SIZE
ARU -70	Single Bowl Sink without Under Shelf.	700x700x850	IFT-70	Single Bowl Sink with Under Shelf and Hinged Door.	700x700x850
ARU -120 ARU -160	Double Bowl Sink without Under Shelf.	1200x700x850 1600x700x850	IFT -120 IFT -160	Double Bowl Sink with Under Shelf and Sliding Door.	1200x700x850 1600x700x850
ARU -120LR	Single Bowl Sink without Under Shelf.	1200x700x850	IFT -120 LR	Single Bowl Sink with Under Shelf and Sliding Door.	1200x700x850
ARU -140LR ARU -160LR ARU -180LR	Double Bowl Sink without Under Shelf.	1400x700x850 1600x700x850 1800x700x850	IFT -140LR IFT- 160LR IFT -180LR	Double Bowl Sink with Under Shelf and Sliding Door.	1400x700x850 1600x700x850 1800x700x850
AR -200 AR -240	Double Bowl Sink Without Under Shelf.	2000x700x850 2400x700x850	IFT-200 IFT-240	Double Bowl Sink with Under Shelf and Sliding Door.	2000x700x850 2400x700x850
AMN -70	Single Bowl Sink with Under Shelf.	700x700x850	IFT-A-120LR	Single Bowl Sink with Partial Under Shelf and Hinged Door.	1200x700x850
AMN -120 AMN -160	Double Bowl Sink with Under Shelf.	1200x700x850 1600x700x850	IFT-A-160LR IFT-A-180LR	Double Bowl Sink with Partial Under Shelf.	1600x700x850 1800x700x850
AMN -120LR	Single Bowl Sink with Under Shelf.	1200x700x850	TAN-100 TAN-140 TAN-160 TAN-180	Single Bowl Potwash Sink without Undershelf.	1000x700x850 1400x700x850 1600x700x850 1800x700x850
AMN -140LR AMN -160LR AMN -180LR	Double Bowl Sink With Under Shelf.	1400x700x850 1600x700x850 1800x700x850	TAN -140 TAN -180	Double Bowl Potwash Sink without Under Shelf.	1400x700x850 1800x700x850
AMN-200 AMN-240	Double Bowl Sink with Under Shelf.	2000x700x850 2400x700x850	TAN-A-100 TAN-A-140 TAN-A-160 TAN-A-180	Single Bowl Potwash Sink with Under Shelf.	1000x700x850 1400x700x850 1600x700x850 1800x700x850
AMN-A-120LR	Single Bowl Sink with Partial Under Shelf.	1200x700x850	TAN-B-100 TAN-B-140 TAN-B-160 TAN-B-180	Single Bowl Potwash Sink with Under Shelf and Sliding Door.	1200x700x850 1400x700x850 1600x700x850 1800x700x850
AMN-A-160LR AMN-A-180LR	Double Bowl Sink with Partial Under Shelf & Sliding Door.	1600x700x850 1800x700x850	TO -70	Single Bowl Hand wash Sink.	700x700x250





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STAINLESS STEEL  
SERVICE TROLRIES

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## Stainless Steel Trolleys



HRCO for Central Kitchen Equipment & Refrigeration manufactures smart, high quality Trolleys, Suitable for use in a wide range of environment like manufacturing and Assembly workshop, Educational institutions, Hospitals and Laboratories.

The entirely stainless steel made AISI 304 version trolleys are particularly suitable in catering and food processing industries, These trolleys are made in "MU" Models.

1. Stainless steel service trolleys with 2 or 3 shelves, constructed on 25mm Dia frame, Castor all swivel.



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# HRCO

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## Stainless Steel Trollies



2-Stainless Steel Tray Holding Trollies capacity 17 Trays, constructed on 30x30 mm stainless steels AISI 304 square tube fully welded. Castor all swivel. 2 Brakes. Castors fitted on request.



3- Platform trolley made entirely in stainless steel AISI 304, with 25 mm dia. Frame & Handle fitted with 2 fixed and 2 swivel castors. Smart, lightweight, Reliable and ideal for office, Factory, Warehouse and in-store use.



MODEL	DESCRIPTION	SIZE
MU - 2	Service Trolley 2 Trays	800x600x850
MU - 3	Service Trolley 3 Trays	800x600x850
MU - 4	Tray Holding Trolley Capacity 17 Trays	600x660x1750
MU - 5	Platform Trolley	800x600x900
MU - 6	Storage Bin	350x660x720
MU - 7	Mobile Hot Trolley	650x850x1700
MU - 8	Floor Grating	Lx300x40

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# HRCO

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## Stainless Steel Mobile Storage Bins

Mobile Storage Bins are made of AISI 304 Stainless Steel with Top Door, Fitted with 4 Swivel Castors and 2 with Brakes. Suitable for Catering Food Processing, Bakery and Industrial Kitchens.



## Stainless Steel Floor Grating

Floor Grating is made entirely in stainless steel AISI 304 with variable lengths. These floor gratings are provided for better floor drain system.



## Stainless Steel Mobile Hot Trolley.

Mobile Electrical Heated Trolleys are made entirely in stainless steel AISI 304 with double wall insulated by glass wool and provided with internal shelves & thermostat temperature control knobs, fitted with 4 swivel castors & are provided with brakes.

These Heated Mobile Trolleys are suitable for Hospitals, Catering / Food Processing Industries and Industrial Kitchens.



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9

## Exhaust Hoods



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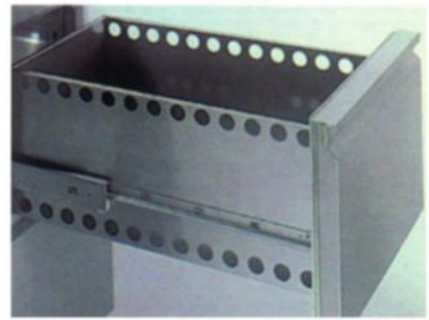
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# Stainless Steel Exhaust Hood

*Exhaust Hoods are constructed for industrial and Domestic Kitchens. To achieve high quality and standard, AISI 304 4F Stainless Steel is used. These Exhaust Hoods are made in different Models like:*

- 1-Island type Exhaust Hood without fresh Air.*
- 2-Island type Exhaust Hood with fresh Air.*
- 3-Wall type Exhaust Hood with fresh Air.*
- 4-Wall type Exhaust Hood without fresh Air.*
- 5-Back Splash Hood.*



*Exhaust Hoods are designed by CFM and the static pressure calculation as per the hood size to achieve perfect results. for easy maintenance, hoods are provided with:*

- 1- Fresh Air Filters.*
- 2- Exhaust Filters*
- 3- Grease Caps.*
- 4- Lighting Fixtures.*

*Views of different types of Exhaust Hoods are shown with their technical information.*



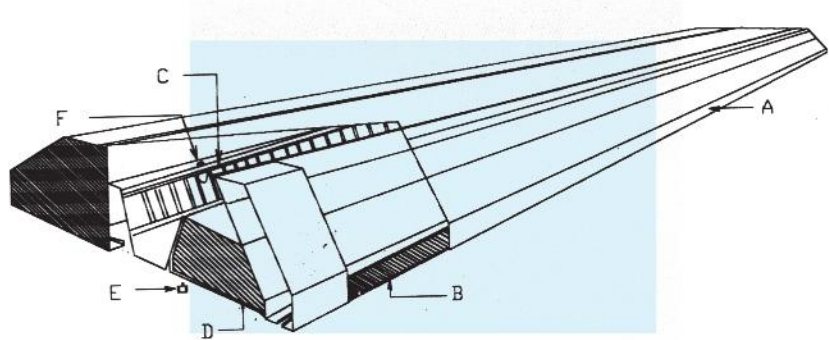


### Model HIT - WFA

#### Island type Hood with Fresh Air

**Specifications:**

A. Construction of Body	S/S 1.0mm THK AISI 304 4F.
B. Fresh Air Filter	Aluminium Sheet
C. Exhaust Filter	20" x 20" American Baffle Filter
D. Inner Side Cover	S/S 1.0 mm Thk. AISI 304 4F
E. Grease Cap	1 1/2" S/S Pipe with Bolt
F. Outer Side Panel	S/S 1.0 mm. Thk. AISI 304 4F

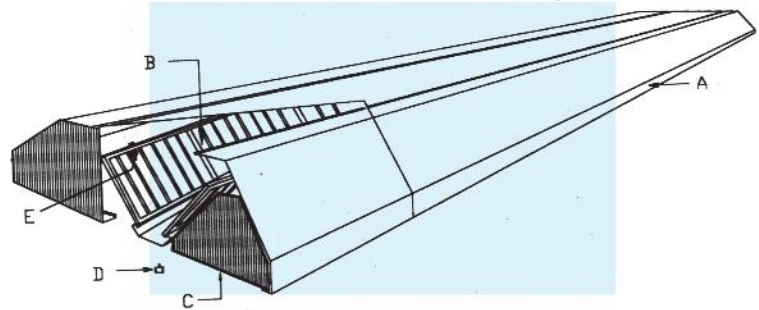


### Model HIT - WOFA

#### Island type Hood with Fresh Air

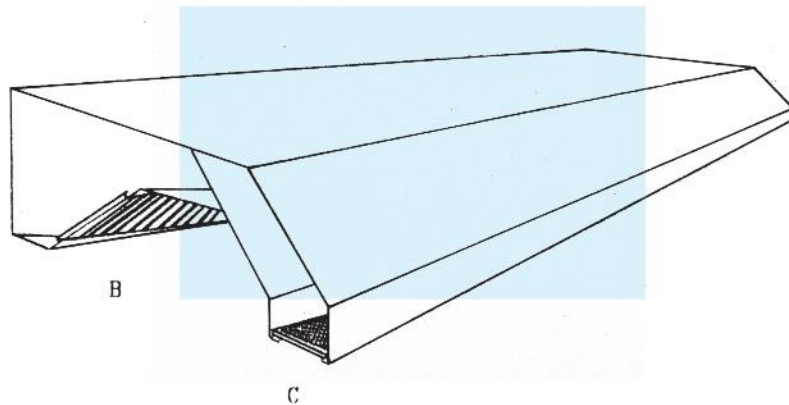
**Specifications:**

A. Construction of Body	S/S 1.0mm THK AISI 304 4F.
B. Exhaust Filter	20" x 20" American Baffle Filter
C. Inner Side Cover	S/S 1.0 mm Thk. AISI 304 4F
D. Grease Cap	1 1/2" S/S Pipe with Bolt
E. Lighting Fixture	100VPG, 220V
F. Outer Side Panel	S/S 1.0 mm. Thk. AISI 304 4F



### Model-HWT - WFA

#### Wall type Exhaust Hood With Fresh Air.

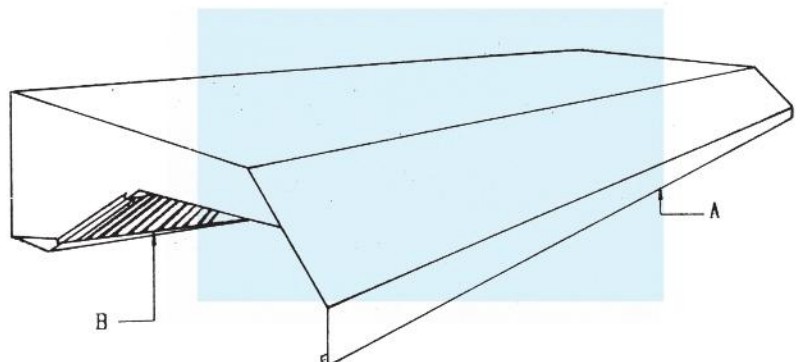


### Model-HWT - WOFA

#### Wall type Exhaust Hood without Fresh Air

**Specifications:**

A. Construction of Body	S/S 1.0mm THK AISI 304 4F.
B. Exhaust Filter	20" x 20" American Baffle Filter
C. Inner Side Cover	S/S 1.0 mm Thk. AISI 304 4F
D. Grease Cap	1 1/2" S/S Pipe with Bolt
E. Lighting Fixture	100VPG, 220V
F. Outer Side Panel	S/S 1.0 mm. Thk. AISI 304 4F

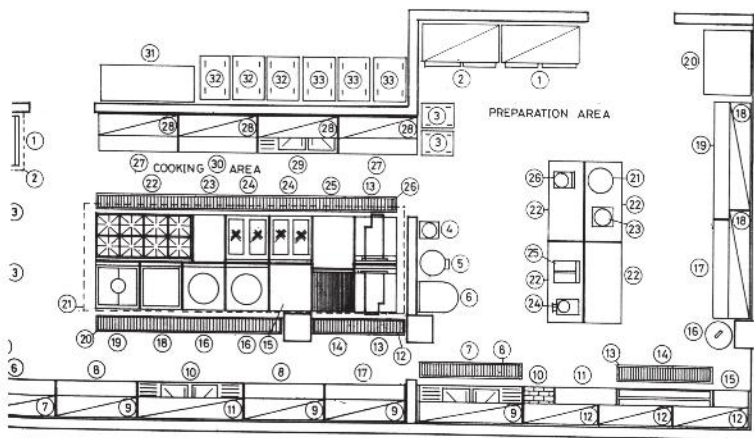
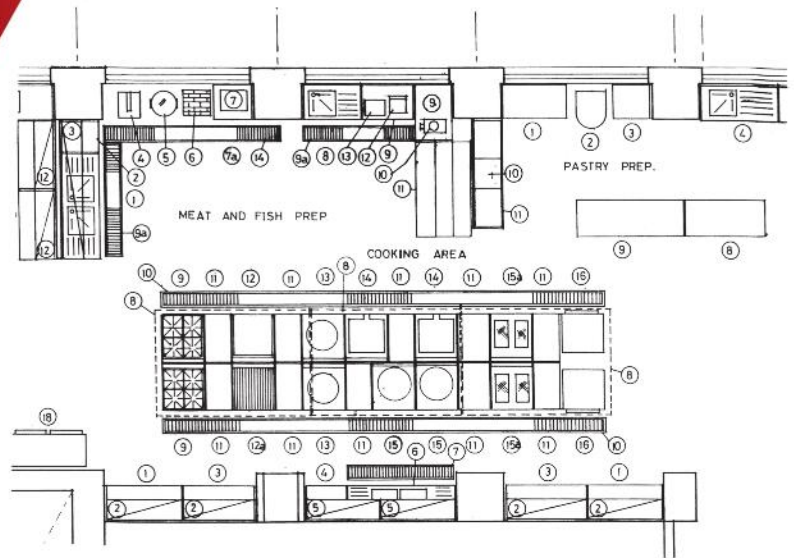


Note: Exhaust Hoods supplied Without Air Duct & Fan.

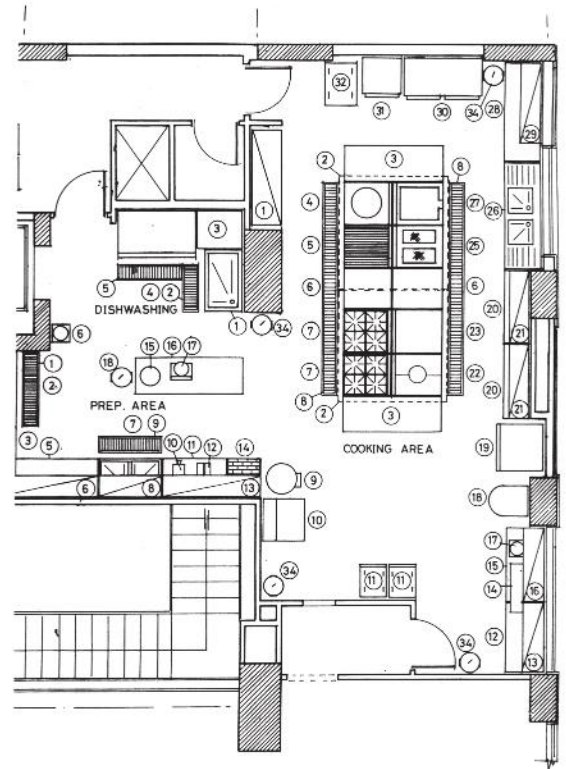
S/S: Stainless Steel

HRCO For Central Kitchen Equipment & Refrigeration Division is successfully working on planning and designing of prestigious project on large scale, such as:

- Industrial Kitchens
- Cold Rooms
- Freezers Room
- Laundries
- Dry Stores



Industrial Kitchen Equipment Layout Plans



One of our projects:




Abha Palace Hotel at Abha Resort Center.  
Kingdom of Saudi Arabia,.



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## Sandwich Panel (Wall & Roof)



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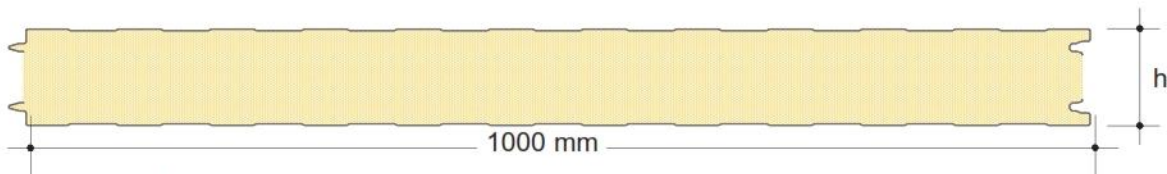
# Sandwich Panel



## Product Description

Cold Store panels can be produced between 60 and 150 mm thickness and it is also covered according to the standards of "Food Safe". These panel thicknesses give sufficiently high surface temperatures on the panel exterior in order to avoid surface condensation. Cold store panels are completely air tight structures.

## Dimension

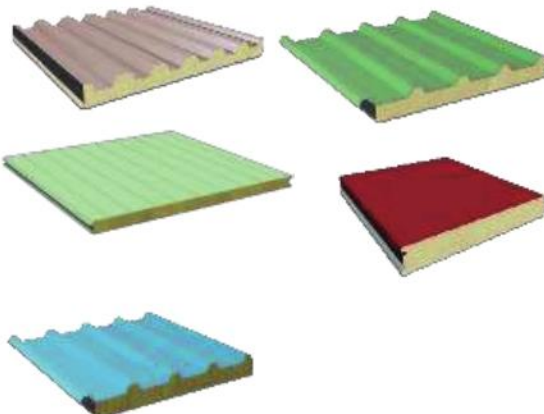


- h: 60-100-150 mm

Modular width	1000 mm
Minimum length	3 m
Maximum length	Depends on Transportation Conditions

## Polyurethane

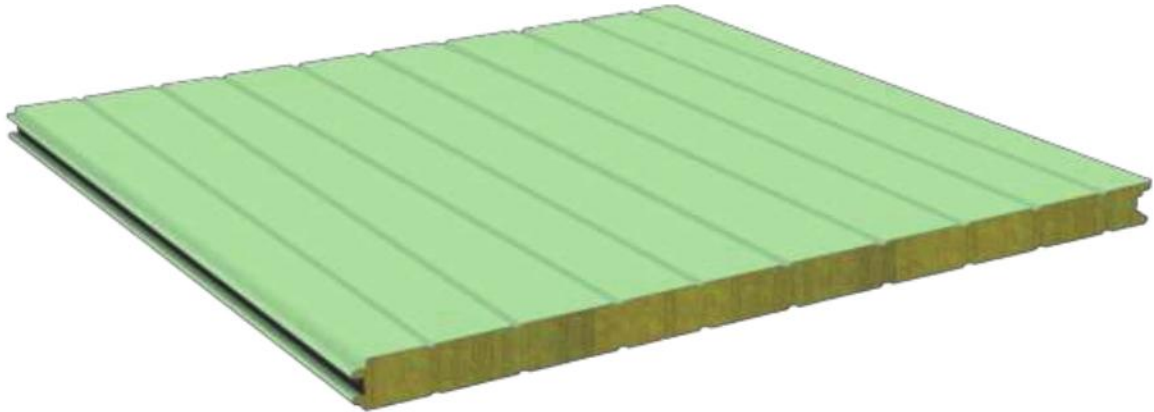
Polyurethane density (EN 1602)	40 ( $\pm 2$ ) kg/m <sup>3</sup>
Polyurethane thickness	80-100-120-150 mm
Thermal conductivity $\lambda$ (EN 13165)	0,022-0,024 W/mK
Dimensional stability (EN 13165)	Level DS(TH) 11
Reaction to fire (EN 13501)	B, S2, d0
Water absorption (EN ISO 354)	% 2 (168 hour)
Closed cell percentage (EN 14509)	% 95
Vapour diffusion resistance (EN 12086)	30-100
Heat resistance	-200 / +110 °C



Joint Details



## Rock Wall Panel



### Product Description

In order to generate an aesthetic outlook wall panels are generally produced as micro hedge. It has symmetrical upper and lower face so that it can be applied interchangeably, and its fixing are visible.

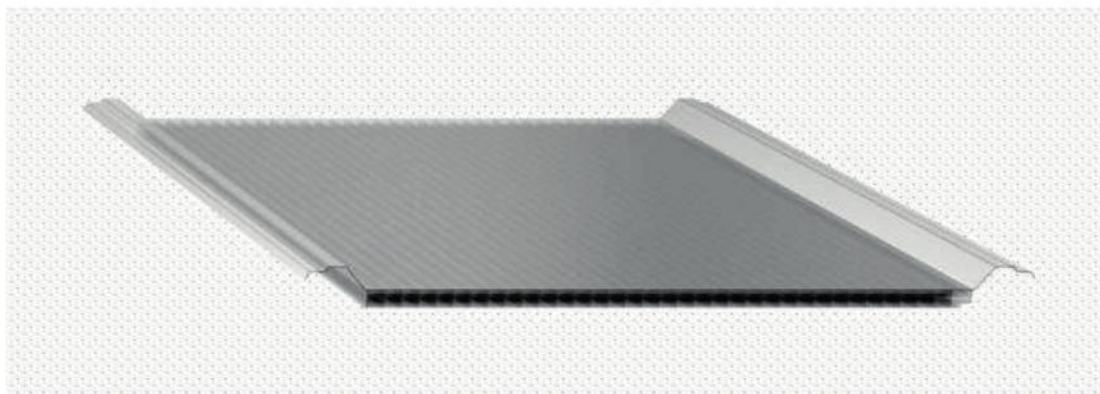
1000 DWT panel with that property can be applied safely on structures facing high fire risks and buildings for which maximum fire resistance is essential.

Density	100 ( $\pm 10$ ) kg/m <sup>3</sup>
Thickness	50-60-80-100-120 mm
Thermal conductivity $\lambda$ (EN 13165)	0,033 W/mK
Reaction to fire ( EN 13501-1)	A1
Water absorption (EN ISO 354)	% 2
Heat resistance	600 °C
Acoustic absorptation $R_w$ [dB] $\geq$	30
Vapour diffusion resistance (EN 12086)	1

Steel Faces yield strength	min. 220 N/mm <sup>2</sup>
Cross panel tensile strength (fct)	min. 0,018 Mpa
Cross panel tensile modulus at elevated temperature	min. 0,04 Mpa
Shear strength of core material (fcv)	min. 0,06 Mpa
Shear modulus of core material (G)	min. 3,0 Mpa
Compressive strength ( $\sigma_{10}$ )	min. 0,07 Mpa
Bending moment capacity in span ( $M_u$ )	min. 1,5 KNm/m

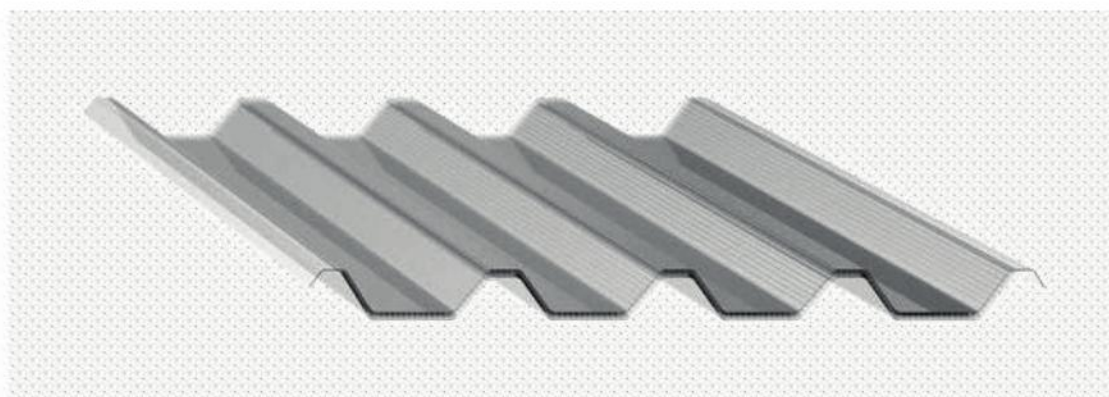
# SKY LIGHT

## Plain Polycarbonate



Thickness	30 mm
Net Coverage Width	1000 mm
Assembly Gap Between Sandwich Panels	1000 mm
Length	Min 100 cm, Max. Depends on transportation and installation conditions
Heat Transmission	1,35 W/m <sup>2</sup> K
Coefficient of Thermal Expansion	0,065 mm/m°C
Light Transmittance	Transparent %59, Opaque %30
Temperature Resistance	-40 °C / + 120 °C

## Greca Polycarbonate




Thickness	12 mm
Net Coverage Width	1000 mm
Assembly Gap Between Sandwich Panels	1000 mm
Length	Min 100 cm, Max. Depends on transportation and installation conditions
Heat Transmission	2,30 W/m <sup>2</sup> K
Coefficient of Thermal Expansion	0,065 mm/m°C
Light Transmittance	Transparent %72, Opaque %55
Temperature Resistance	-40 °C / + 120 °C



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## Mission Statement

- With our products and services to give our customer maximum value of money.
- Our Share holders share in our success and get the best return on their investment.
- Our employees have a sense of pride in what they do and became genuine partners in progress.



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Showroom :

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## Introduction

**HRCO Refrigeration Factory Co. is a leading Manufacturer & Fabricator of Refrigeration and Stainless Steel Products.**

**Our Scope of activity is as follows:**

- Design of total projects ; fabrication of Stainless Steel item, supply of kitchen equipment , Laundry equipment for Commercial & Industrial kitchens especially Five Star Hotels & Hospitals including warmer, table & sinks of various dimensions, custom made as per client's specifications and Installation with Hand Over and Commissioning.
- Designing & Erection of Cold Stores and Cold Room Doors using Varifoam Panel to meet the highest quality standard of client. Designing & Erection of industrial fire rated Doors for commercial & Government Buildings, Hospitals, Schools etc.
- The factory in Jeddah is equipped with Modern Machinery and manned with
- Skilled workers to design, fabricate and erect all kind of Metal & refrigeration works confirming to the specification of the customer.

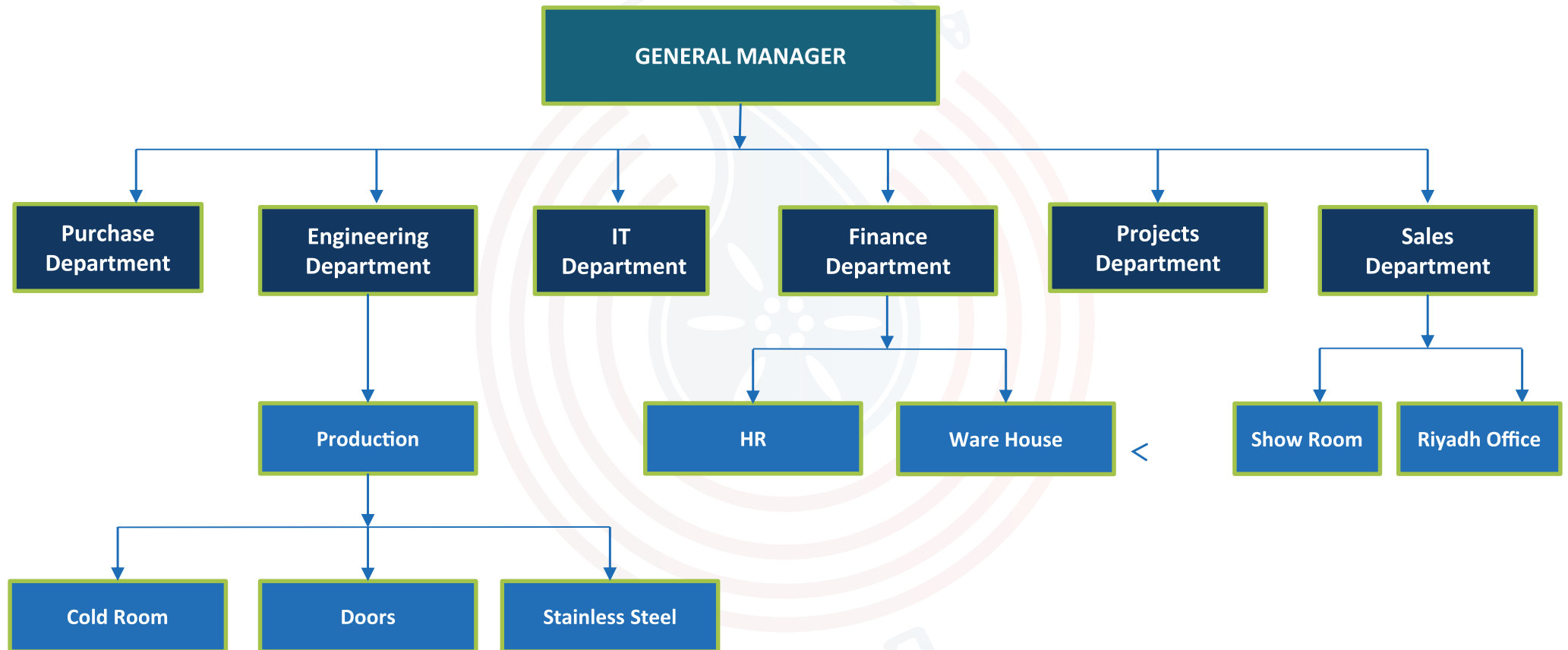


## Work Team

- Administration
- Sales & Marketing Dept.
- Procurement Dept.
- Projects Dept.
- Production Division.
- Logistic Dept.
- Martial Management Dept.
- IT. Dept.
- Installations & Maintenance Dept.









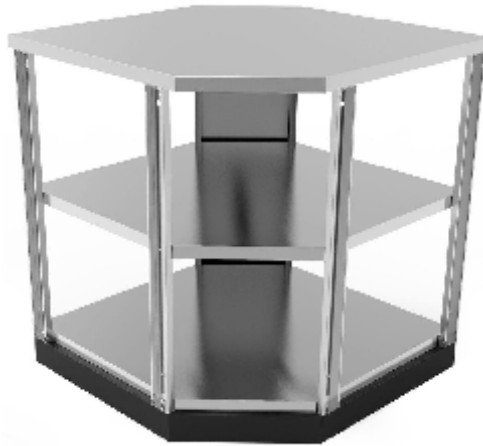
## Products

- Stainless Steel Fabrication
- Central Kitchen
- Industrial Laundry
- Cold Storage
- Doors
- Cold storage Doors
- Industrial Doors





## Stainless Steel Products







## Stainless Steel Products



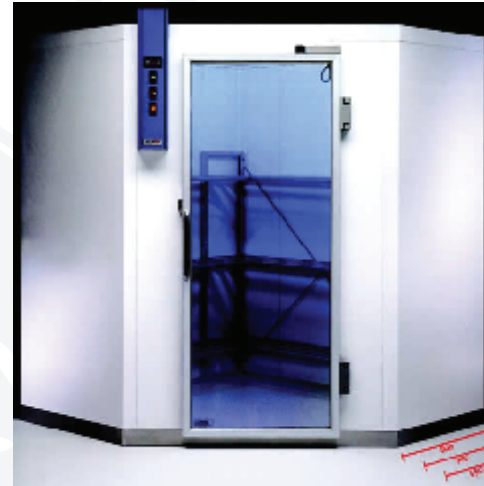
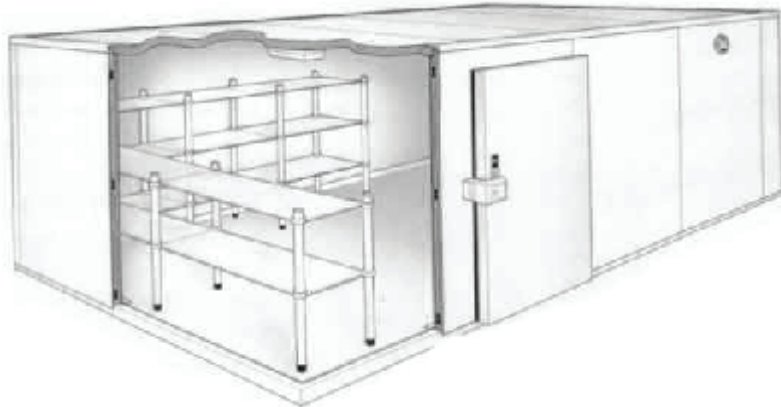


## Industrial Laundry





## Cold Storage







# HRCO

For Central Kitchen Equipment & Refrigeration

## Doors





# HRCO

For Central Kitchen Equipment & Refrigeration



فال العقارية  
FAL Real Estate



شركة سعودي اوجيه المحدودة  
SAUDI OGER LTD.



شركة يوسف محمد نعيم النجدية  
UNITED YOUSEF M. NAGHI CO. LTD.



مجموعة السنبلة  
SUNBULAH GROUP



مجموعة بن لادن السعودية  
SAUDI BINLADIN GROUP



Hilton



Qatari Mosque in Azizia-Makkah  
Sheikh Hamdan Al Thani  
(Qatar Prince)



شركة اقوات للصناعات الغذائية  
Aquat Food Industries Co.



المركز الطبي الدولي  
International Medical Center



منش



المهيدب  
Contracting للمقاولات



وزارة الصحة  
Ministry of Health



Holiday Inn



شركة الميم المتحدة المحدودة  
M&M UNITED COMPANY LTD.



Al Saad General Contracting  
Limited Liability Co.  
السعودية العامة  
شركة ذات مسؤولية محدودة



شركة العرب للمقاولات  
Al Arab Contracting Co.

Factory :

☎ 012 636 4886 / 012 636 8999

Showroom :

☎ 012 668 4745 / 012 668 0680

✉ hrc@hrcoksa.com 🌐 www.hrcoksa.com

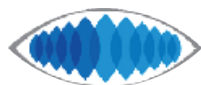


# HRCO

For Central Kitchen Equipment & Refrigeration



Sheraton



MALL of ARABIA



SAUDI AIRLINES

CATERING



الخطوط السعودية  
للتجهيز



د. سليمان بن الحبيب  
DR SULAIMAN AL HABIB  
HOSPITAL مستشفى



Shangri-La hotel

INTERNATIONAL  
HOTEL CASINO & TOWER SUITES



مجموعة شركات الرضوان  
AL REDWAN GROUP OF COMPANIES  
أبوظبي الإمارات



Factory :

☎ 012 636 4886 / 012 636 8999

Showroom :

☎ 012 668 4745 / 012 668 0680

✉ hrco@hrcoksa.com 🌐 www.hrcoksa.com





## After Sales Services

- A) Rapid respond to our customer calls.
- B) Minimum equipment downtime for our customers
- C) Quality trouble shooting
- D) Short repair time
- E) Reliable repairs
- F) Readily available spare parts for repairing purpose.
- G) Total customer satisfaction.





## Dealership



*The spirit of excellence*

Cooking	Preparation & Distribution	Refrigeration	Washing	Ice-Cream & Beverage Dispensers	Contracting
<b>ambach</b>	<b>Aladdin Temp-Rite®</b>	<b>FRIGINOX</b> LE PRODOTTORE ITALIANO	<b>grandimpianti Laundry</b>	<b>sencotel</b>	<b>ingegneria gastronomica</b>
<b>Krefft</b>	<b>AUREA</b>	<b>HIBER</b>	<b>WASHTECH</b>	<b>PROMAG</b>	<b>CONTRACT GRANDIMPIANTI</b>
<b>LAINOX</b>	<b>BURLUDGE</b>	<b>KTM</b>	<b>dawson</b>	<b>Ottobiani</b>	<b>CATEMAR</b>
<b>MARENO</b>	<b>Stierlen</b>		<b>MOYER DIEBEL</b>	<b>GBG</b>	<b>COMENDA</b>
<b>MUFFAT</b>			<b>HOOVED</b>	<b>COLDELITE</b>	
<b>cem</b>			<b>COMENDA</b>	<b>callabriga</b>	
<b>ROSINOX</b> Grandes Calentadores			<b>Champion</b>	<b>CARPIGIANI</b>	
<b>SIKO</b>					



## Project Reference

Project Name	Location	Date of Completion
ABHA PALACE HOTEL	ABHA – SAUDIA ARABIA (Five Star Hotel – Kitchen Equipment)	1997
SHERATON AL HARTHIA	MADINAH (Five Star Hotel – Kitchen Equipment)	1998
AL-SALAAM HOLIDAY INN RENOVATION	JEDDAH (Five Star Hotel – Kitchen Equipment)	1997
SAUDI GERMAN HOSPITAL	ABHA, RIYADH, MADINAH (Central Kitchen + Cold Room )	1997 - 2000 - 2003
SAUDI GERMAN HOSPITAL	SANA'A – REPUBLIC OF YEMEN (Central Kitchen + Cold Room)	2004
SAUDI GERMAN HOSPITAL	DUBIA- UAE (Central Kitchen + Cold Room)	2010
AL NASEEM FOODS ( JABRI )	AMMAN – JORDAN (Cold Room + Stainless Steel fabrications)	1997
SAUDI CATERING	JEDDAH & MADEENAH(Kitchen Equipments + Cold Room)	2005 - 2006
ABDULLAH AL HUSSAINI	ETHIOPIA (Central Kitchen + Cold Room)	1999
YEMEN VEGETABLE MARKET COLD STORES	SANA'A – REPUBLIC OF YEMEN (Cold Room)	2003
KING FAISAL SPECIALIST HOSPITAL	JEDDAH (Renovation of Kitchen)	2005
SAAD HOSPITAL	DAMMAM (Stainless Steel work + Cold Room)	2004
APICORP HEAD OFFICE	AL KHOBAR (Central Kitchen)	2001
COMPREHENSIVE REHABILITATION CENTER	AL AHSA (Central Kitchen)	2000





## Project Reference

Project Name	Location	Date of Completion
GIZAN JUICE FACTORY	GIZAN	2006
FAKIEH POULTRY MAKKAH	MAKKAH (Cold Room + Doors + Stainless Steel works)	1998
AL TAIF DAIRY	AL TAIF (Cold Room)	2003
ABBAR & ZAINY COLD STORES	ABHA	2002
GNP HOSPITAL	KHAMIS MUSHAIT (Central Kitchen)	2004
FAL BEACH	JEDDAH (Central Kitchen + Laundry)	2005
SUNBULAH FOOD & FINE PASTRIES CO.	JEDDAH (Cold Room + Stainless Steel works)	2000 - 2010
AL BAIK RESTAURANTS ( EXPRESS FOOD )	JEDDAH, MADINAH, TAIF, MAKKAH	2010 - 1995
AQUAT FOOD INDUSTRIES	JEDDAH (Stainless Steel work)	2000
M & M COMPANY	TAIF , DAMMAM (Central Kitchen + Laundry)	2008 - 1999
AL WAHA FAST FOOD REST.	MADINAH (Kitchen works)	2003
BIN ZAGR CORO FACTORY.	JEDDAH (Cold Room)	2009
AL SAAD GENERAL CONTARCTING	JEDDAH, TAIF ( SAUDI NATIONAL GUARD- SANG )(Laundry)	2010
SAUDI BIN LADIN GROUP RPD	JEDDAH (Central Kitchen + Cold Room + Laundry)	2010
SAUDI BIN LADIN GROUP PBAD	MAKKAH (Central Kitchen + Cold Room)	2010
SAUDI GERMAN HOSPITAL- GOLD GYM	JEDDAH (Kitchen + Laundry)	2005



## Project Reference

Project Name	Location	Date of Completion
UMM AL QURA UNIVERSITY(Central Kitchens-Dining Halls)	MAKKAH – SAUDIA ARABIA	2013
NATIONAL PRAWN CO.(Process Planets)	AL LEITH	2014
AL BAIK RESTAURANTS ( EXPRESS FOOD ), 3 NEW RESTAURANTS	JEDDAH, MAKKAH	2014
SAUDI BIN LADIN GROUP RPD - BIN LADIN FAMILY MAJLISS	JEDDAH	2012
SAUDI GERMAN HOSPITAL (Central Kitchen + Cold Room)	DUBIA- UAE	2012
SAUDI GERMAN HOSPITAL – BATTERJI MEDICAL COLLOGE (BMC)	JEDDAH	2013
SUNBULAH FOOD & FINE PASTRIES CO.	JEDDAH	2011
KING SAUDI UNIVERSITY – GIRLS CAMPUS	RIYAD	2012
PRINCESS NORA UNIVERSITY – PNU	RIYAD	2012
SPORT CITY	WADI ADDAWASSER	2011
KING ABDULLA MILITRY CITY – SANG	AL HASA	2014
AL SAAD (King Abdullah Economic )-		
AL SAAD	SHUAIBA	



## Project Reference

Project Name	Location	Date of Completion
INTERNATIONAL MEDICAL CENTER – IMC	JEDDAH	2011
AMERICANA GROUP – MEAT PROCESSING PLANT	JEDDAH	2012
PRINCE SULTAN BIN FAHAD PALACE – RESORT(Central Kitchen + Laundry)	JEDDAH	2014
MINISTRY OF HEALTH	MADINAH REGION	2013
CENTRAL SPECIAL FORCES BULLDINGS – MOI-AL SAAD	MAKKAH – AL SHARAE	2013
TABUK AIRPORT- BINLADIN GROUP BPAD	TABUK	2012
DR.HABIB HOSPITAL – DIET CENTER	RIYAD	2012
AL-QALZAM RESTAURANT	RIYAD	2011
MUNCH BAKERY	RIYAD	2011
EL CHICO RESTAURANT	RIYAD	2011





## Current Projects

Project Name	Location
ASSILA TOWERS	JEDDAH
KING ABDULLAH FINANCIAL DISTRICT (KAJD)	RIYAD
CAP FRANCE (NIC PROJECT)	RIYAD
AL ARRAB (KAP-4 PROJECT)	RIYAD
INTERNATIONAL MEDICAL CENTER- IMC (RENOVATION)	JEDDAH
INTERNATIONAL EXTENDED CARE – IEC	RIYAD
SAUDI GERMAN HOSPITAL	HAIL
JOANNOU & PARASKEVAIDES (ITCC)	RIYAD
KING ABDUL AZIZ UNIVERSITY (KAU) VIP BOOTH	JEDDAH
OHL ARABIA	RABIGH
NATIONAL PRAWNS CO.-NAQUA FACTORY EXPANSION	AL-LAITH



## Current Projects

Project Name	Location
HILTON S1- JOD	JEDDAH
CONRAD - JOD	JEDDAH
HILTON N3 - JOD	JEDDAH
BAYTUR - JOD	JEDDAH
CHILLIES RESTAURANT	JEDDAH
HELEN BAKERY	JEDDAH , QASSIM , MADINA
PARK-IN	JEDDAH
TAZA RESTAURANTS	MAKKAH – TAIF
SHERATON JABAL KAABA (KENZI)	MAKKAH