



Fully Automatic Espresso Machines



6.





Melitta® Cafina® XT8

Enjoyment on a grand scale.

HOURLY OUTPUT IN CUPS according to DIN 18873-2*

Café Crème / 2 Café Crème	152 / 204
Espresso / 2 Espresso	200 / 312
Cappuccino / 2 Cappuccini	200 / 300
Latte Macchiato / 2 Latte Macchiato	171 / 256
Cocoa drinks	176
Steam / hot water	40 l
Daily output*	370

* The hourly and daily outputs were calculated taking the equipment on the machines, the water connection, container size and quality settings into account and are provided as a guide.

TECHNICAL DATA

Connected loads:
400 V/max. 8.7 kW

Dimensions (W x D x H):
350 x 580 x 765 mm

Top quality © cup after cup **Automatic for dream foam variety** **Clean in Place: simple, safe, clean** **Enjoy contactless © risk free**



10.4 INCH TOUCHSCREEN	CLEAN IN PLACE (CIP®)	STAINLESS STEEL BREWING UNIT
HCV CERTIFIED HYGIENE SAFETY	ACS® AUTOMATIC COFFEE QUALITY SYSTEM	POWERFUL INSTANT MODULE
DISPENSER WITH LIGHTING CONCEPT	MICRO FINE SIEVE	WIDE VARIETY OF MILK FOAM
SLIM XT DESIGN	VARIABLE PRESSURE SYSTEM (VPS®)	EASY ACCESS WITH KEY
EXTENSIVE RANGE OF ACCESSORIES	VARIOUS BILLING SYSTEMS	REMOVABLE COFFEE BEAN CONTAINER

Melitta® Cafina® XT6

Coffee perfection in every cup.
Made in Switzerland.

TECHNICAL DATA

MILK FROTH SYSTEM

Dispenses hot milk, cold milk, hot foam, cold foam
(adjustments in temperature and consistency can be made in each case)

USER INTERFACE

8,4" Touch screen (projective-capacitive)
600 × 800 pixels, behind glass, 3 mm thick, thermally hardened

STANDARD EQUIPMENT

Brewing unit, stainless steel precision casting
Net weight max. 20 g
Contact pressure: Max. 1000 N, can be set individually for each product
ACS® (Automatic Coffee System)
VPS® (Variable Pressure System)
CIP® (Clean in Place)
USB interface (copy and paste recipe details)

ATTACHMENTS

MILK COOLER MC

Contents: 5 L
Dimensions (W × H × D): 180 × 580 × 580 mm

CUP WARMER CW

Contents: 80 - 120 cups
Dimensions (W × H × D): 300 × 580 × 580 mm

HOURLY PERFORMANCE IN CUPS

(depending on beverage and cup size)

Coffee, Coffee White	150	Cappuccino	130	Hot Water	20-25 liters
Espresso	170	Cocoa	80	Steam	continuous



USE OUR APP TO CALCULATE THE ECONOMIC EFFICIENCY OF THE MELITTA® CAFINA® XT6!

The Smart Calculator can tell you how quickly our Melitta® Cafina® XT6 pays off.



Melitta® Cafina® XT4

For an introduction
to the professional class.

OPTIONS

2nd grinder	o
Hot water output	
Separate hot water nozzle	o
Steam lance	o
Milk system	o
Cocoa/instant/milk powder	o
Container discharge	o
Lockable coffee bean container	o
Fixed water connection	
Fixed water connection	o
VPS	
CIP	
HACCP	

ADD-ON MODULES

Milk cooler (5 l)	o
Large milk cooler (11 l)	o
Milk cooler underneath	o
Milk cooler/cup warmer	o
Payment systems	o
Cup warmer	o

= Standard

o = Optional



HOURLY OUTPUT IN CUPS*:

Coffee & Café Crème	100
Cappuccino	90
Espresso	150
Cocoa	80
Hot water	20 litres

* = (depending on the model, drink and container size)

TECHNICAL DATA

Connected loads:
230 V / 2.6 kW

DIMENSIONS

Dimensions (W x D x H):
300 x 580 x 715 mm

CALCULATE THE EFFICIENCY OF THE MELITTA® CAFINA® XT4 WITH OUR APP!

Use our Smart calculator to work out how quickly the Melitta® Cafina® XT4 pays for itself.





JL38 SERIES



Product highlights



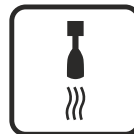
Dual Bean Hoppers



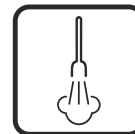
Dual Grinders



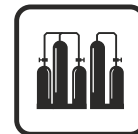
Hot/ Cold Milk Foam



Separate
Hot Water Spout



Separate Steam Wand



Dual Pumps
& Boilers



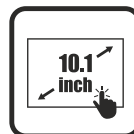
Water Tank



Syrup Station



ES Extraction



10.1 Inch Touchscreen



Automatic Cleaning



QR Code/
MDB Payment

Product Features

Exceptional Quality Derives from Profession



Start-up Cleaning

The machine will automatically make full machine cleaning every time it is powered on.



Timed Cleaning

schedule a time and the machine will conduct an auto full-machine cleaning.



Auto Milk System Cleaning

Upgraded self-cleaning with automatic tube closure prevents contamination—zero manual intervention.



Partial Cleaning

choose to separately clean key modules.



Deep Cleaning

use exclusive cleaners to deeply clean coffee and milk residue.



Manual Cleaning

Manually remove the module or parts and deeply clean by hand.

Product Parameters

Configuration	JL38A	JL38B	JL38C	JL38D	JL38E
	C1 1200g C2 1200g C3 2L C4 2L Bean 1 Bean 2 Topping (Cappuccino) Topping (Cappuccino)    Milk pump Milk frother Steam wand	C1 1200g C2 2L C3 2L Bean 1 Topping (Cappuccino) Topping (Cappuccino)    Milk pump Milk frother Steam wand	C1 1200g C2 1200g C3 2L C4 2L Bean 1 Bean 2 Topping (Cappuccino) Topping (Cappuccino)   	C1 1200g C2 2L C3 2L Bean 1 Topping (Cappuccino) Topping (Cappuccino)   	C1 1200g C2 1200g C3 2L C4 2L Bean 1 Bean 2 Topping (Cappuccino) Topping (Cappuccino)    Steam wand
Dimensions	312(W)*670(H)*608(D)mm				
Net Weight	29kg	28kg	27kg	26kg	28kg
Power Supply	220-240V, 50/60Hz, 3100W	220-240V, 50/60Hz, 3100W	220-240V, 50/60Hz, 2800W	220-240V, 50/60Hz, 2800W	220-240V, 50/60Hz, 3100W
Interface	10.1" Touchscreen				
Bean Hopper	1200g x 2, lockable	1200g x 1, lockable	1200g x 2, lockable	1200g x 1, lockable	1200g x 2, lockable
Coffee Powder Bypass	Yes				
Instant Canister	2L x 2, lockable				
Syrup Station	Opt. 4 bottles/ pouches				
Grinder	PGH64 x 2	PGH64 x 1	PGH64 x 2	PGH64 x 1	PGH64 x 2
ES Brewer	P14, opt. P20/ P22				
Milk System	Hot/ cold fresh milk & foam	Hot/ cold fresh milk & foam	-	-	-
Hot Water Pump	2	2	1	1	2
Boiler	2	2	1	1	2
Beverage Spout Height	80-180mm				
Hot Water Spout	Yes				
Steam Wand	Yes	Yes	-	-	Yes
Waste Basket	70 cakes, opt. direct slagging off				
Drip Tray	1.5L, opt. external drainage				
Water Supply	Barreled water/ tap water, opt. 8L built-in tank				
Internet Connection	Opt. Wi-Fi/ 4G				
Payment Method	Opt. QR code, MDB device				
IOT	Opt. SaaS Management				
Daily Output	200 Cups/Daily				



JL37 SERIES

Product Highlights

Golden Extraction Quality

Dual-boiler system with a reheating boiler compensates for heat loss in the pipeline, ensuring optimal temperature stability for perfect coffee extraction.

Hot & Cold Milk Foam

Equipped with a professional milk pump and frother to create dense, silky milk foam for both hot and cold beverages.

Professional Steam Wand

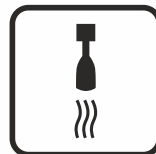
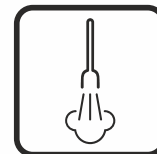
Powerful and stable steam output allows simultaneous coffee extraction and milk steaming for efficient, café-grade performance.



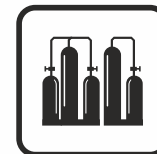
Lockable Containers


14g/ 20g/ 22g
ES Brewer


Hot/ Cold Milk Foam


Separate
Hot Water Spout


Separate Steam Wand


Dual Pumps
& Boilers

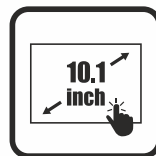

Water Tank



Syrup Station



ES Extraction



10.1 Inch Touchscreen



Automatic Cleaning


QR Code/
MDB Payment

Product Features

Exceptional Quality Derives from Profession



Start-up Cleaning

The machine will automatically make full machine cleaning every time it is powered on.



Timed Cleaning

schedule a time and the machine will conduct an auto full-machine cleaning.



Auto Milk System Cleaning

Upgraded self-cleaning with automatic tube closure prevents contamination—zero manual intervention.



Partial Cleaning

choose to separately clean
key modules.



Deep Cleaning

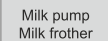
use exclusive cleaners to
deeply clean coffee and milk
residue.



Manual Cleaning

Manually remove the module or parts and deeply clean by hand.

Product Parameters

Configuration	JL37A			JL37B		JL37C			JL37D		
	C1 1700g			C1 1700g		C1 1700g			C1 1700g		
	C2 3L			C2 3L		C2 3L			C2 3L		
	C3 2L			C3 2L		C3 2L			C3 2L		
	Bean 1	Topping (Cappuccino)	Topping (Cappuccino)	Bean 1		Bean 1	Topping (Cappuccino)	Topping (Cappuccino)	Bean 1		
											
		Milk pump Milk frother									
Dimensions	312(W)*695(H)*608(D)mm										
Net Weight	36kg			33kg			34kg			31kg	
Power Supply	220-240V, 50/60Hz, 3100W			220-240V, 50/60Hz, 3100W			220-240V, 50/60Hz, 2800W			220-240V, 50/60Hz, 2800W	
Interface	10.1" Touchscreen										
Bean Hopper	1700g x 1, lockable										
Coffee Powder Bypass	Yes										
Instant Canister	2L x 2, lockable			-			2L x 2, lockable			-	
Syrup Station	Opt. 4 bottles/ pouches										
Grinder	PGH64 x 1										
ES Brewer	P22/P20/P14										
Milk System	Hot/ cold fresh milk & foam			Hot/ cold fresh milk & foam			-			-	
Hot Water Pump	2										
Boiler	2			2			1			1	
Beverage Spout Height	80-180mm										
Hot Water Spout	Yes										
Steam Wand	Yes										
Waste Basket	70 cakes, opt. direct slagging off										
Drip Tray	1.2L, opt. external drainage										
Water Supply	Barreled water/ tap water, opt. 8L built-in tank										
Internet Connection	Opt. Wi-Fi/ 4G										
Payment Method	Opt. QR code, MDB device										
IOT	Opt. SaaS Management										
Daily Output	200 Cups/Daily										

My Espresso Coffee Machine - JL36A

Exquisite Design,
Exceptional Brews

Fully Automatic Coffee Machine

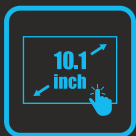
HIGHLIGHTS

Designed in Italy

Metal Grinder

Dual Pumps & Boilers

Fresh Milk Foam



Removable Hopper



Separate Hot Water



14g/20g brewers



Bean Empty Detection

PRODUCT FEATURES



Daily Output: 100 cups

Sleek and Stylish Designs

- Crafted by Italian designer
- Sleek metal front panel
- Featured tri-color ambient lighting

Fresh Milk Foam System

- Smart milk frother, makes textured milk foam
- 4L milk fridge(optional)
- Milk system auto cleaning

Superior Brewer

- Equipped S20 brewer
- Compatible S14 brewer
- Pre-infusion and anti-gravity extraction

Dual Boilers and Dual Pumps

- Separate system for hot water and steam
- Makes coffee and milk at the same time
- Stable and efficient drinks production

Professional Grider

- Equipped SGH64 grinder
- 64mm special steel flat burrs
- Adjustable 9-level ground sizes

Ease of Maintenance

- Easily drawable water tank and waste bin
- Multiple auto cleaning options
- Easily detachable brewer and nozzle

MACHINE PARAMETERS

Configuration	JL36A-ES1C-FV
Dimension/Net Weight	300(W)*585(H)*512(D)mm, 22kg
Voltage/Frequency/Rated Power	220-240V, 50/60Hz, 3200W
Operation Interface	10.1" touch screen
Bean Hopper	1 x 1200g
Grinders	1 x SGH64
Brewers	S20/S14(optional)
Hot Water Boiler	Thermoblock, 1500W
Steam Boiler	Thermoblock, 1500W
Pumps	Piston pumpx2
Separate Hot Water	Yes (Steam wand alternative)
Milk Fridge	Yes,Milk System Automatic Cleaning
Spout Height	105-180mm
Waste Bucket	70 waste cakes (10g), direct slagging off (optional)
Drip Tray	1.2 L, direct drainage (optional)
Water Supply	2L (8L) water tank, barrelled water and mains water (optional)
Operating System	Android
Internet/Payment/IOT	Wifi,4G(optional)/Optional, QR code and MDB Protocol payments/Optional

Your ideal fresh milk coffee maker

My espressino FA100 Coffee Machine - JL 30B



RECOMMEND

- Special Steel Flat Burr
- Detachable Brewer
- Bean Detection



One click milk coffee



14g/20g brewer



Multiple water supply



Multiple auto-cleaning

PRODUCT FEATURES

Professional Grinder

Built with 64mm special steel flat burrs, 11 gears of ground size, makes uniform coffee particles for perfect extraction.

Detachable Brewing Unit

The brewer can be detached in a few seconds for manual cleaning, which helps clear coffee stains and residues.

Optional 14g/20g Brewers

The machine is compatible with both Jetinno S14 and S20 brewers, flexible to cope with different scenarios and recipes.



Daily Output: 100 cups

Quality Milk Form

Built with a smart fresh milk frother and steam boiler, able to produce over 60°C textured milk foam and cater with quality milk coffee.

Smart Bean Detection

The bean hopper has a smart bean sensor and will send notification before beans run out.

Automatic Rinsing

The machine has multiple options of cleaning, including full-machine cleaning, partly cleaning, milk pipe deep cleaning and timed cleaning, etc.

MACHINE PARAMETERS

Configuration	JL30-ES1C-FV
Dimension/Net Weight	300 (w) *548 (h) *490 (d) mm, 17kg
Voltage/Frequency/Rated Power	220-240V , 50/60Hz , 1700W
Operation Interface	7" touch screen (horizontal)
Bean Hopper	1200g x 1
Grinder	SGH64 x 1
Espresso Brewer	S14/S20(optional)
Hot Water Boiler	1500W x 1
Steam Boiler	1300W x 1
Water Pump Type	piston pump x 1
Fresh Milk Refrigerator	Optional, 4L
Spout Height	80-160mm
Waste Bin	50 cakes (10g), direct slagging off (optional)
Drip Tray	1.0L, direct drainage (optional)
Water Supply	2L (8L) water tank, barrelled water and mains water (optional)
Internet	Optional Wifi or 4G
Payment	Optional, MDB Protocol Payment / QR Code Payment
Operating System	Android
IOT	Optional



Dr. coffee

F11

F11 COFFEE MACHINE

Advised daily output	100 cups	
Hourly output	Single	Double
Espresso	70	100
Regular Coffee	50	60
Cappuccino	50	60
Hourly hot water output	15L	
Water tank capacity	6L	
Beans hopper capacity	Approx. 1200 g	
Grounds container capacity	Approx. 30 Pcs	

F11 SPECIFICATIONS

Coffee machine power supply and rated power	220-240V 50/60Hz 1.5-1.7KW
Fridge and cup warmer rack power supply and rated power	220-240V 50/60Hz 40-45W
Plumbing type	G3/4' 150 cm flexible metal tube
Water pressure range	80-800KPa (0.8-8Bar)
Coffee machine dimension (W*D*H)	27+5 * 47.5 * 56.3 cm
Fridge Dimension (W*D*H)	20 * 25 * 35 cm
Weight (coffee machine / the fridge)	15 kg / 3 kg

F11 series are small in size but big on flavour, with innovative fresh brewing technology. These stylish compact machines deliver a range of high quality, rich tasting coffee that easily rival traditional bar machines you would find in many coffee shops. With their compact size and elegant looks, these machines compliment a variety of environments such as small offices, meeting rooms and even at home on kitchen worktops.

Dr.coffee M10

As the flagship model of Dr. Coffee's super business machine series, M10 not only has the noble and elegant exquisite appearance but also has the super high production efficiency. Detachable design of the whole milk tube, no interference with the milk self-cleaning, maintenance and cleaning more easy. Hidden milk tube design, beautiful and more hygienic. Expertly crafted black and milk coffee, a familiar and reliable choice for your business success.



Innovative dual PUMP system, Coffee and milk dispensed at the same time, Double production efficiency and reduce the waiting time for customers. The addition of new beverages such as super hot water and iced coffee meets a wider range of differentiated needs.



The delicate and smooth high-temperature milk foam system, compatible with milk foam temperature adjustment function, brings you smooth and fragrant milk foam while effectively completing the automatic cleaning of the milk tube.



Adjustable beverage parameters, you can regulate the coffee amount, pre-brewing time, temperature level through the 7-inch touch screen interface and save settings to create your favorite coffee taste.



A brand-new Internet of Things (IoT) platform system provides customers with a variety of operational models, enabling efficient operation through remote control and management.

Feature

- Dual pump system ●
- Super hot water ●
- Customized Drinks ●
- One click milk coffee ●
- Bottled water self-absorption ●
- Tap water supply ○
- Intelligent Automatic Cleaning ●
- Mobile payment ○

Technical sheet

Bean hopper capacity (g)	1000
Water tank (L)	2/8
Grounds box capacity (g)	700
Water retention plate capacity (L)	1.7
Display orientation (round)	7"
Rated voltage (V)	220
Rated frequency (Hz)	60
Rated power (W)	2900
Machine weight (Kg)	19/20.5
Machine D*W*H (Cm)	41*50*58

Capacity

Advised daily output (cups)	50-100
Hot water hourly output (L)	30
Hourly output (cups)	85

M10

M10 Big

M10 Plus

M10 Big Plus

Standard version

8L water tank

Auto pressure pump

Auto pressure pump;
8L water tank

Series Minibar



Product introduction

Minibar, for commercial using of professional customers, along with high efficiency, long life cycle and powerful productivity of F2 Series, bringing customizing drinks with different flavors, possibilities of heating drinks and making milk foam with steam wand.

Capacity

Hourly output based on DIN18873-2

Advised daily output		Minibar Series		
		Minibar S	Minibar S1	Minibar S2
Advised daily output		200 cups		
Hourly output	Espresso M-60ml	100 cups		
	Americano M-210ml	80 cups		
	Cappuccino M-200ml	80 cups		
Hourly hot water output		30ml		
Water tank capacity		4L		
Beans hopper capacity		1500mg		
Powderhopper capacity		Milk Powder 1200g/Chocolate Powder 2000g		
Grounds container capacity		70pcs (10g/pc)		
Drip tray capacity		1.5L		



The metallic body and brewer provide powerful guarantee for long life and high stability under the commercial condition.



Smooth and hot milk frothing system makes the foam smoothly. Both milk and milk powder are available. It can be easily cleaned by self-clean function.



Gathering Powder, Milk, Efficiently Brew system, bringing a variety of drinks with Endless Creativity.



To be your own Barista. With supporting by Hot Water Dispenser and Steam Wand, heating, foam making, one touch hot water, are totally under control.

Configuration

Configuration	Minibar Series (● Standard ○ Optional)		
	Minibar s	Minibar s1	Minibar s2
4L Water Tank	●	●	●
Tap water supply	●	●	●
E- payment	○	○	○
Dual Boiler system	●	●	●
Dual pump System	●	●	●
Grinder	1	1	1
Powder system	●	●	●
Seperated Hot Water Dispenser	—	●	●
Steam Wand	—	—	●
Display Configuration	Capacitive Touch screen	Capacitive Touch screen	Capacitive Touch screen
Display Size	7.1 "	7.1 "	7.1 "
Display Shape	Vertical	Vertical	Vertical
Milk Coffee	●	●	●
Customize Beverage	●	●	●
Beverage variety	24	24	24
Customize Interface	●	●	●
Mental Brew Unit	●	●	●
Brewer Movability	●	●	●
Milk system time clean	●	●	●
Milk system Automatic Clean	●	●	●
Optional Colour	☐ ☒	☐ ☒	☐ ☒

Technical sheet

Technical Figures	Minibar Series		
	Minibar S	Minibar S1	Minibar S2
Coffee Machine	220-240V-50/60Hz 2700-3100W		
Connection tube set	G3/4' Change into g3/8' length 1.5M metal tube		
Water pressure range	Max 0.6MPa		
Coffee Machine (W'D'H)	34* 54.5* 62CM		
N.W	25KG	25.5KG	26KG



**KALEA
PLUS**

**SLEEK DESIGN,
A COMPACT FOOTPRINT
AND HIGH PERFORMANCE**

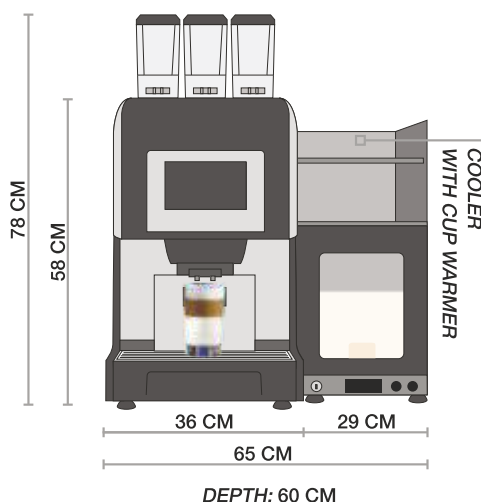
N&W AND NECTA: A LONG HISTORY OF TECHNOLOGICAL EXCELLENCE.

The origins of N&Ws success within the Ho.Re.Ca. marketplace date back to the late 60s, when Zanussi Grandi Impianti (later acquired by the Swedish Group Electrolux) launched a range of automatic machines and coffee dispensers that immediately won acclaim, thanks to their performance excellence and design innovation.

At the end of the 90s, Zanussi leaves Electrolux, is renamed Necta Vending Solutions and merges with Wittenborg, giving birth to **N&W Group, world leader in the vending sector**.

The Necta brand is the trademark of the super automatic equipment manufactured in Italy for the Ho.Re.Ca. market. It is synonymous with the Italian coffee culture, drinks quality and variety, cutting-edge technology and constant commitment to meeting the multiple needs of the Ho.Re.Ca. marketplace.

TECHNICAL DATA SHEET



MODEL	KALEA ES + 1 INSTANT + FRESH MILK	KALEA ES + 2 INSTANT + FRESH MILK	KALEA ES + 2 INSTANT
RECOMMENDED DAILY DRINKS	200	200	200
BREWER CAPACITY	7-16 g	7-16 g	7-16 g
SELF SETTING REG. OF GRINDING	AS OPTION	AS OPTION	AS OPTION
HOT WATER WAND	AS OPTION	AS OPTION	AS OPTION
CAPPUCCINATORE	YES	YES	NO
No. BOILERS	2	2	1
COFFEE BEANS HOPPER CAPACITY	2 x 1.2 kg	1 x 1.2 kg	1 x 1.2 kg
SOLUBLE CANISTER CAPACITY	1.5 L	2 x 1.5 L	2 x 1.5 L

3G connectivity embedded for N&W cloud platform



KALEA

GOOD LOOKS TEAM UP WITH FUNCTIONALITY

1

User-friendly

KALEA is easy to use, by staff and in self service mode. Just a touch, and anybody can get a high quality drink.

3

Authenticity

KALEA uses cutting edge technology together with the heritage of Italian espresso, taste and culture. A unique pleasure which enraptures, sip after sip.

2

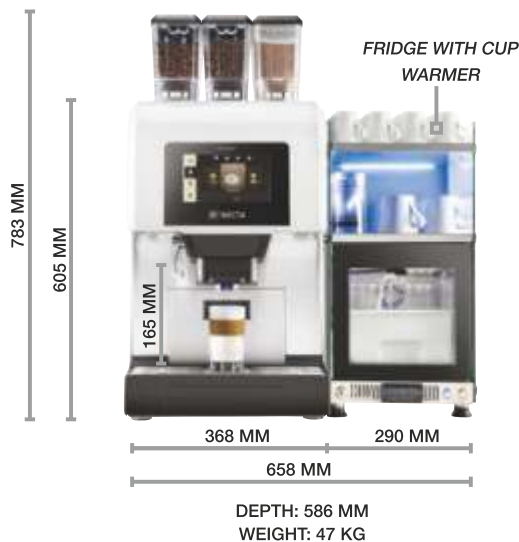
Wide offer

KALEA offers both quality espresso and regular coffee based drinks combined with fresh milk. You also have the option to deliver up to 12 oz drinks.

4

Customization

KALEA enables the creation of a personal customized coffee menu. A taste feast which satisfies the most demanding customers.



ACCESSORIES

Fridge (H 500 x W 290 x D 380 mm)

Fridge with cup warmer (H 550 x W 290 x D 410 mm)

Slim cup warmer with 3 shelves (H 646 x W 189 x D 400 mm)

Wooden base cabinet (H 850 x W 700 x D 600 mm)

Coffee waste discharge kit

Milk system detergent (1 L)

ELECTRICAL CONFIGURATION: 230 / 240 V - 50 HZ
POWER: 3000 W





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