



Kyodo USA is a leading supplier and distributor of Beha Hedo galley equipment to marine and offshore sectors, offering a complete range of cooking equipment, ovens, dishwashers, catering equipment, coolers and laundry equipment.

We offer highly reliable and durable Beha Hedo galley and accommodation equipment for sea going vessels with very competitive prices. With Beha Hedo, we insure that we will always be in position to provide our customers the best products and services possible.

Scope of Supply:

- Actuators
- Governors
- Magnetic Speed Pickup
- Generator Accessories
- Instrumentation
- Fuel Ignition Management

Quality Assurance:

- Full manufacturer warranty
- Factory original works certificate
- Certified ISO 9001 Quality Management System
- Conform to IMPA and ISSA codes
- Traceability
- Class certificates whenever required

Key Customers

- Container ships
- Tankers
- Cruise ships
- Bulk carriers
- Ferries
- Tug boats
- Naval vessels
- Naval vessels

Please see the back page for more details.

QUALITY MANAGEMENT SYSTEM

CERTIFIED BY DNV

ISO 9001:2008

Cooking Range Key Features

- Stainless steel construction
- Mounting available for every system
- Easy cleaning
- Capacity from 10 to 60 people

Cold Counters and Refrigerators Key Features

- Ambient temperature variance from +5° to 70° C
- High capacity
- Built-in microprocessor controller
- High efficiency

Dishwashers Key Features

- Variable washing cycles
- Front or top loading options
- Filter operating hours counter
- Thermal disinfection available

Peelers and Slicers Key Features

- Sage operations
- Energy efficiency
- Stainless steel and aluminum construction

Peelers and Slicers Key Features

- Stainless steel construction
- Washers and dryers for various capacity demands
- Splash proof design



About Our Global Fleet Maintenance Program

Customers with repeated orders and projected purchasing requirements are welcome to take advantage of our Global Fleet Maintenance Program. This program is highly customized and designed to meet your specific technical and logistical spare parts supply requirements which will include:

- Warehousing and guaranteed stock position of critical spares
- Dynamic fleet maintenance spares supply management program
- Volume discount to meet any budget and safety requirements
- Reconditioning and exchange programs

COOKING RANGE

Model	Rated	Power Supply	Dimensions (LxWxD)	Capacity
15	8500 W	110/220/380/440V 3P	600 x 650 x 850	10 Persons
M15E	12.5 kW	230/400/440V 3P	600 x 650 x 930	10 Persons
M31	13.4 kW	230/400/440V 3P	750 x 860 x 855	20-30 Persons
M61 Table	9 kW	9 kW	860 x 860 x 850	10-60 Persons

LUNCH COUNTER

HLM 86/126/166	1.35 kW	220/240V 1P 50/60 Hz	650 x 508 x 760	2 GN
HLM 126		220/240V 1P 50/60 Hz	1050 x 508 x 760	3 GN
HLM 166	1.9 Kw	220/240V 1P 50/60 Hz	1450 x 508 x 760	4 GN

CONVECTION OVEN

CONVECTION OVEN LUNCH	9-18 kW	230/400/440V 3P	738 x 825 x 795-1055	10-50 Persons
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BAKING/ROASTING OVEN

M20/M323	7.4-10.4 kW	230/400/440V 3P	730 x 770 x 1365	2 Pans, 6 Shelves
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COLD COUNTER

CLMGNH 86-126-166	0.3-0.4 kW	220/240V 1P 50/60 Hz	650 x 860-1260-1660 x 900	2, 3 or 4 GN
CLMGNS 86-126-166	0.3-0.4 kW	220/240V 1P 50/60 Hz	650 x 860-1260-1660 x 900	2, 3 or 4 GN

DISHWASHER

ML25-ek	10.1 kW/2	230/400/440V 3P	670 x 765 x 1475	1200 dishes/hr
MF92-e	6.7 kW	230/400/440V 3P	600 x 650 x 820	600 dishes/hr
G7860	9.7 kW	230/400/440V 3P	598 x 600 x 850	100 plates/hr

FAT FRYER

F19/1	9 kW	230/400/440V 3P	435 x 410 x 900	19 Lt
EVO2200	14.4 kW	230/400/440V 3P	580 x 398 x 950	2 x 7-9 Lt
EVO250	7.2 kW	230/400/440V 3P	580 x 248 x 950	8-10 Lt

MIXER

Bear RN20 VL-2/20I	1.2 kW	230V 1P 50-60 Hz	573 x 473 x 1286	20 Lt
Bear RN10 VL-2	0.7 kW	230V 1P 50-60 Hz	518 x 478 x 1180	10 Lt
Bear AR30L	1 kW	230/400/440V 3P	910 x 520 x 1500	30 Lt