

KITCHEN EQUIPMENTS & COMPANY



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CHEF
HAPPY
& EFFICIENT

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KITCHEN
EQUIPMENTS & CO

DIRECTOR STATEMENT

It's not who **we are**

but what we do that defines us.
With that belief in mind, we at
KITCHEN EQUIPMENTS & CO we
believe that - Quality and Service
are at the core of everything that
we do at Cosmos. Skilled
workforce and friendly working
environment are ingredients which
have been fuelling the growth of
this company
It's not who we are, but what we do
that defines us.

To be a preferred option for
planning, designing and producing
finest professional kitchen
equipments.

Manoj B
Manoj Bhunya
Proprietor

KITCHEN
EQUIPMENTS & CO

OVERVIEW & MISSION VISION

Kitchen Equipments is a renowned manufacturer and supplier of commercial kitchen equipment in India since last 14 years. During this journey of 1.4 decades our company has grown multi-fold and has executed several prestigious commercial kitchen projects in many sectors like Hotels, Corporate institutions, College and Hospitals Canteens, etc.

We undertake complete execution of commercial kitchen projects of Hotels, Restaurant, Cafe, Fast Food Chain and Industrial & Institutional Canteens. We are associated with professional design firm who help our customers to design their commercial kitchen. We have PAN-East presence and we provide long-term after sales services

Vision - One Vision. One Team

To be globally admired leader for planning, designing and producing finest professional kitchen equipments. We shall be known for our, Excellent Product Quality & Innovation, Wide service support and Quality of Operations.

Mission - Where Purpose Transforms into a Mission. Providing a value for money product & innovative ideas for professional kitchen solutions, that can create a benchmark in HO-RE-CA sector, for the local, national and global market. To promote a dynamic work culture that encourages employees to demonstrate their best and promote the importance of ethics in their duties. To manufacture quality products that can live up to consumer's expectations.

**KITCHEN
EQUIPMENTS & CO**



WHY KITCHEN EQUIPMENT

Commercial kitchen equipment are basically capital goods or long term investment which will last for decade. keeping in taught in mind we at Cosmos we believe to deliver exceptional quality product with value for money



STURDY AND DURABLE



TRAINED PEOPLE



TRUST
TRANSPARENCY



CLIENT SATISFACTION



TIMELY DELIVERY



HIGH QUALITY



TURN KEY PROJECT



INNOVATION



IMPROVEMENT



IN HOUSE DESIGN STUDIO



LEGACY OF 25 YEARS



STATE OF ART



STEEL GAUGE



VALUE FOR MONEY



AFTER SALES SERVICE

Our products cater to the needs of a wide range of clients from various sectors such as Canteen, Commercial kitchen, Restaurant kitchen and Hospital kitchen etc.

INDUSTRY
WE SERVE



HOTELS



INDUSTRIAL CANTEEN



FOOD COURT



BAKERY



HOSPITAL KITCHEN



INSTITUTE



CAFÉ & FAST FOOD



WAGONS & KIOSK



OFFICE CAFÉ



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PRODUCT GALLERY

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SINGLE BURNER RANGE INDIAN

Use
Used for cooking first, second & third course dishes in the cookware.

Specification:

- Made of Stainless Steel AISI-304 included angle framework
- Operate LPG/PNG Gas as per requirement.
- Individual Control & Pilot Knob
- Heavy duty top cast iron Item Code Dimension Burner CI Grill

Item Code	Dimension	Burner	CI Grill
KE-H02	36"x36"x34"+4"	0.9 Kg. Gas Cons/Hr.	12"x12"



FOUR BURNER RANGE CONTINENTAL

Use
Used for cooking Continental-Italian & Mexican dishes in the cookware.

Specification:

- Made of Stainless Steel AISI-304 included angle framework
- Operate LPG/PNG Gas as per requirement.
- Individual Control & Pilot Knob
- Heavy duty top cast iron Item Code Dimension Burner CI Grill

Item Code	Dimension	Burner	CI Grill
KE-H02	36"x36"x34"+4"	0.9 Kg. Gas Cons/Hr.	12"x12"



TWO BURNER RANGE INDIAN

Use
Used for cooking first, second & third course dishes in the cookware.

Specification:

- Made of Stainless Steel AISI-304 included angle framework
- Operate LPG/PNG Gas as per requirement.
- Individual Control & Pilot Knob
- Heavy duty top cast iron Item Code Dimension Burner CI Grill

Item Code	Dimension	Burner	CI Grill
KE-H03	48"x24"x34"+4"	1.6 Kg. Gas Cons/Hr.	16"x16"



THREE BURNER RANGE INDIAN

Use
Used for cooking first, second & third course dishes in the cookware.

Specification:

- Made of Stainless Steel AISI-304 included angle framework
- Operate LPG/PNG Gas as per requirement.
- Individual Control & Pilot Knob
- Heavy duty top cast iron Item Code Dimension Burner CI Grill

Item Code	Dimension	Burner	CI Grill
KE-H04	72"x24"x34"+4"	1.6 Kg. Gas Cons/Hr.	16"x16"



SINGLE BURNER RANGE CHINESE

Use
Used for all types of cooking-stir frying, deep frying, stewing, braising, boiling Chinese soup & noodles in the cookware.

Specification:

- Made of Stainless Steel AISI-304 included angle frame
- Operate LPG/PNG Gas as per requirement
- Individual Control & Pilot Knob
- With 2 Nos. High Pressure (T35) Item Code Dimension Burner CI Grill

Item Code	Dimension	Burner	CI Grill
KE-H05	24"x30"x34"+12"	1.58 Kg. Gas Cons/Hr.	15" Dia



TWO BURNER RANGE CHINESE

Use
Used for all types of cooking-stir frying, deep frying, stewing, braising, boiling Chinese soup & noodles in the cookware.

Specification:

- Made of Stainless Steel AISI-304 included angle frame
- Operate LPG/PNG Gas as per requirement.
- With 2 Nos. High Pressure (T35) & 1 Nos. Indian (G9) Burner
- Perforated 1" Dia S.S. pipe with 3 mm Dia Holes for water spray.
- Individual Control & Pilot Knob
- 1 Nos. 500 mm long gooseneck type of Swivel faucet mounting on Item Code Dimension Burner CI Grill

Item Code	Dimension	Burner	CI Grill
KE-H06	48"x30"x34"+12"	1.58 Kg. Gas Cons/Hr.	15" Dia



SINGLE BULK COOKING RANGE INDIAN

Use
Bulk Cooking for Industrial Canteen, School Mess & Hotel Mess.

Specification:

- Made of Stainless Steel included angle framework
- Operate LPG/PNG Gas as per requirement Item Code Dimension Burner CI Grill

Item Code	Dimension	Burner	CI Grill
KE-H07	30"x30"x18/24"	3.5 Kg. Gas Cons/Hr.	24"x24"



THREE BURNER BULK COOKING RANGE INDIAN

Use
Used for cooking first, second & third course dishes in the cookware.

Specification:

- Made of Stainless Steel AISI-304 included angle framework
- Operate LPG/PNG Gas as per requirement.
- Individual Control & Pilot Knob
- Heavy duty top cast iron Item Code Dimension Burner CI Grill

Item Code	Dimension	Burner	CI Grill
KE-H08	84"x30"x18/24"	3.5 Kg. Gas Cons/Hr.	24"x24"

TANDOOR



Use
Used for cooking Tandoori Roti / Naan / Paratha in the cookware

Specification:
Outer Body Made of Stainless Steel & Inner Body made of MS
- Between outer & Inner Body have 25 mm thick tightly glass wool insulation.
- Commercial grade heavy duty 50 mm thick Clay pot Tandoor Available Charcoal Operated & Gas Operated as per requirement

Item Code	Dimension
KEE-H013-A	30"x30"x34"/36"+4"
RDE-H013-B	32"x32"x34"/36"+4"
KEE-H013-C	34"x34"x34"/36"+4"
RDE-H013-D	36"x36"x34"/36"+4"

TILTING PAN BULK COOKING



Use
Boiling of water, Rise, Pulse & Potato Etc. for bulk cooking at Industrial Canteens, Government or Military Messes & Mid-Day meals.

Specification:
- Made of Stainless Steel included angle framework
- Operate LPG/PNG Gas as per requirement
- Individual Control & Pilot Knob Item Code Dimension Capacity Burner Heavy Duty Valve Fitted at bottom of vessel for draining water or cooked material

Item Code	Dimension	Capacity	Burner
KE-BH04-A	36"x30"x42"	80 Ltrs	3.5 Kg. Gas Cons/Hr.
KE-BH04-B	42"x36"x48"	120 Ltrs	2.2 Kg. Gas Cons/Hr.
KE-BH04-C	48"x36"x48"	160 Ltrs	2.2 Kg. Gas Cons/Hr.

TILTING BRAD PAN BULK COOKING



Use
Boiling of water, Rise, Pulse & Potato Etc. for bulk cooking at Industrial Canteens, Government or Military Messes & Mid-Day meals.

Specification:
- Made of Stainless Steel included angle framework
- Operate LPG/PNG Gas as per requirement
- Individual Control & Pilot Knob Item Code Dimension Capacity Burner Heavy Duty Valve Fitted at bottom of vessel for draining water or cooked material.

Item Code	Dimension	Capacity	Burner
KE-BH04-A	36"x30"x42"	80 Ltrs	3.5 Kg. Gas Cons/Hr.
KE-BH04-B	42"x36"x48"	120 Ltrs	2.2 Kg. Gas Cons/Hr.
KE-BH04-C	48"x36"x48"	160 Ltrs	2.2 Kg. Gas Cons/Hr.

DOUGH KNEADING MACHINE



Use
Used for Mixing Flour/Aata in Restaurant kitchen, industrial canteen.

Specification:
- Bowl & Kneading Shaft made of stainless Steel
- Rugged MS Construction - Painted.
- Power full gear driven Robust durable design

Model	RDPO1 -A	RDPO1 -B	RDPO1 -C	RDPO1 -D
Capacity Kgs.	10	15	20	30
Motor HP (KW)	1.0 (0.75 Kw)	1.0 (0.75 Kw)	1.5	1.5
Voltage	230V	230V	230/440V	440V

PULVERISER



Use
Used for Grinding wet pulses, red chillies, turmeric & Black pepper & Gravy etc

Specification:
- Made of stainless Steel Body
- Five numbers of different size holes screen for getting different mesh powders.
Robust durable design

Model	RDPO1 -A	RDPO1 -B	RDPO1 -C	RDPO1 -D
Motor HP (KW)	1HP (0.75 Kw)	2 HP (1.5 Kw)	3HP (2.2 Kw)	5HP (3.8 Kw)
Capacity Kgs.	10/15 Kgs/Hrs.	30/35 Kgs/Hrs.	55/60 Kgs/Hrs.	75/80 Kgs/Hrs.
Voltage	230V	230V	230V	440V

POTATO PEELER



Use
Used for peeling potato & other edible roots at Restaurant kitchen, Industrial canteen

Specification:
- The body of machine made of stainless Steel
- Strong emery bonding for peeling.
- Operations with running water supply
Drain outlet provided for waste disposal

Model	RDPO5 -A	RDPO5 -B
Capacity Kgs.	10	20
Motor HP (KW)	0.5 (0.4 Kw)	1.0 (0.75 Kw)
Voltage	230V	230V

TILTING WET GRINDER



Use
Grinders are used widely used for grinding various Indian spices & Rava for Dasa.

Specification:
Preparation & Bakery Equipments
- The Drum, Motor housing, Frames are made of High-Quality Stainless Steel
- Detachable Cylindrical Granite Roller Stone Assembly.
- Unique adjustable Load Balancing System provided for even spread of load and for very efficient grinding

Model	RDPO4 -A	RDPO4 -B	RDPO4 -C	RDPO4 -D
Capacity Kgs.	7	10	15	25
Motor HP	1	1	1.5	3
Voltage	230V	230V	230/440V	440V

VEGETABLE CUTTING MACHINE



Use
Used for cutting & slicing fresh & cooked vegetables & fruits at Restaurant kitchen, Industrial canteen & public catering.

Specification:
- The body of machine made of stainless Steel
- Comprehensive range of 7 discs for slicing, ripple cutting, grating and cutting into sticks, strips or with optimum.
- High-speed electric motor for continuous cuttings

Model	RDPO5 -A
Capacity Kgs.	200-250 Kg/Hr
Motor HP (KW)	1.0 (0.75 Kw)
Voltage	230V

MEAT MINCER MACHINE



Use
Used for mincing meat & Fish for sausages at Restaurant kitchen, catering enterprises.

Specification:
- All the components are made of stainless Steel
- The Hopper diameter is 40 mm
- The standard delivery set includes a screw, a grater plate, two blades, a plate 9 mm & a plate 5 mm

Item Code	Dimension	Burner	CI Grill
KE-H07	30"x30"x18/24"	3.5 Kg. Gas Cons/Hr.	24"x24"

TWIN TANK DEEP FRYER MACHINE



Use
Used for cooking many fast foods likes, potatoes & other culinary & confectionary product, and making crisp at Canteen, School Mess & Hotel Mess in the cookware

Specification:
- Made of Stainless Steel included angle framework with auto Timer & temperature controller
- It has two Tanks with 8 Ltr. Oil capacities with bottom drain wall
- Temperature can be smoothly controlled within the range +20°+190°

Item Code	Dimension	Specification
RDE-H012-A	28"x30"x34"+4"	8 Ltr. Each tank cap.
RDE-H012-B	16"x30"x34"+4"	8 Ltr. cap.

THREE SINK UNIT



- Specification:**
- Elegant design for Restaurant, School, Canteen etc.
 - Stainless steel AISI 304 internal & external body.

Size	Unit Size	Sink Size
>8F 3/4	66"x24"x34"+6"	18"x18"x12"
>8F 3/8H	60"x24"x34"+6"	16"x16"x10"

TWO SINK UNIT



- Specification:**
- Elegant design for Restaurant, School, Canteen etc.
 - Stainless steel AISI 304 internal & external body.

Size	Unit Size	Sink Size
>8F 3/4	66"x24"x34"+6"	18"x18"x12"
>8F 3/8H	60"x24"x34"+6"	16"x16"x10"

POT SINK



- Specification:**
- Elegant design for Restaurant, School, Canteen etc.
 - Stainless steel AISI 304 internal & external body.

Size	Unit Size	No. of Shelves
>8F 3/4	48"x24"x66"/72"	3,4
>8F 3/8H	54"x24"x66"/72"	3,4
>8F 3/6S	60"x27"x66"/72"	3,4

CLAN RACK



- Specification:**
- Elegant design for Restaurant, School, Canteen etc.
 - Stainless steel AISI 304 internal & external body.

Size	Unit Size	No. of Shelves
>8F 3/4	44"x20"x72"/66"	4,5
>8F 3/8H	48"x24"x72"/66"	4,5
>8F 3/6S	54"x24"x72"/66"	4,5

L TYPE DISH LOADING TABLE 2.U.S



Use
Hand shower for preliminary rinsing of dirty cutlery before loading it into a dishwasher

- Specification:**
- 1 Nos. seamless sink of 450x450x300 mm
 - 2 Nos. Waste Hole
 - 1 Nos. Over Tray Rack

Size	Unit Size
>F A/4	36"x24"x34"+4"
>8F 3/4	48"x24"x34"+4"
>8F 3/6S	60"x24"x34"+4"
>8F 3/8H	72"x24"x34"+4"

POT WASH SINK



- Specification:**
- Elegant design for Restaurant, School, Canteen etc.
 - Stainless steel AISI 304 internal & external body.

Size	Unit Size	Sink Size
>8F 3/4	36"x30"x24"+6"	30"x24"x12"
>8F 3/8H	42"x30"x24"+6"	36"x24"x12"

MASALA TROLLEY



- Use**
Keep vivid type of spices or masala in a fresh and hygienic way in commercial kitchen

- Specification:**
- Made of Stainless Steel
 - 12 Nos. Stainless 1/6"150 Deep GN Pan with Lid
 - 1 Nos. S.S. Handle

Item Code	Dimension
RDE-H012	32"x24"x34"

SINGLE DECK OVEN



- Specification:**
Used for baking confectionery & bakery products like Biscuit, Chips, Donut, Cakes, and Breads at public catering enterprises.

Model	Capacity	Wattage (W)	Voltage	Thermal Load MJ/Hr	Dimension	No. of Baking Tray
RDP10-A	10 Kg/Hr.	48	230V-1P	40 MJ/Hr. 0.9Kg Gas/Hr.	40"x29x22"	1
RDP10-B	20 Kg/Hr.	60	230V-1P	60 MJ/Hr. 1.2Kg Gas/Hr.	53"x36"x26"	2

PLANTARY



- Use:**
A planetary mixer is industrial mixing equipment used to prepare food, chemical, ceramic dough or other types of products, replacing manual labour through a mechanical system that allows us to produce continuously large quantities of dough.

- Specification:**
- Bowl made of stainless Steel
 - Detachable Cylindrical Granite Roller Stone Assembly
 - Power ful gear driven
 - The Granite Roller Stone Assembly is fitted with two Wipers to ensure

Model	RDP03-A	RDP03-B	RDP03-C	RDP03-D	RDP03-E	RDP03-F
Bowl Cap Ltr.	7.5	10	20	30	30	60
Motor (KW)	0.32 Kw	0.5	1.1	1.5	1.5	2.2
Voltage	230V	230V	230V	230V	230V	440V-3P

SPIRAL DOUGH KNEEDER



- Use**
Used for mixing both light & dough kneading at bakeries & public catering enterprises.

- Specification:**
- The spiral, the bowl & the dough breaker are made of stainless steel
 - White painted steel structure.
 - Power ful gear driven.

Model	RDP08-A	RDP08-B	RDP08-C
Bowl Cap Ltr.	28 (1 Speed)	45 (2 Speed)	66 (2 Speed)
Motor (KW)	1.7 Kw	2.0 Kw	3.5 Kw
Voltage	230V	440V-3 P	440V-3 P

WATER COOLER



Specification:

- Elegant design for Restaurant, School, Canteen etc.
- Stainless steel AISI 304 internal & external body.
- 50 mm thick polyurethane insulation for better energy efficiency
- Independent on/off compressor switch
- Static cooling technology with thermostat

ITEM CODE	Dimension	Cooling Capacity	Storage Capacity	Power Consum.
RDE-004-40/80	22"x22"x48"	40 Ltr.	80 Ltr.	430 W
RDE-004-60/120	24"x24"x56"	60 Ltr.	120 Ltr.	680 W
RDE-004-150/150	24"x24"x60"	150 Ltr.	150 Ltr.	1300 W
RDE-004-200/250	28"x28"x65"	200 Ltr.	250 Ltr.	1900 W
RDE-004-300/300	32"x32"x65"	300 Ltr.	300 Ltr.	2100 W

FOUR DOOR VERTICAL REFREGARATOR



Specification:

- 60 mm thick polyurethane insulation for better energy efficiency.
- Stainless steel AISI 304 internal & external panels including back panel.
- Large storage area suitable to contain 2/1 GN pan & 6 Nos. adjustable S.S. wire mesh shelves.
- Refrigerated models have operating temperature that can be adjusted -2 to 10 °C.
- Self Closing Doors with magnetic Gasket.
- Auto defrosting and auto evaporation of condensation water.
- Digital controller allows for temperature & parameter setting.
- Performance at ambient temperature of + 43 °C.
- Forced air circulation for rapid cooling & an even temperature distribution.

TWO DOOR VERTICAL REFREGARATOR



Specification:

- 60 mm thick polyurethane insulation for better energy efficiency.
- Stainless steel AISI 304 internal & external panels including back panel.
- Large storage area suitable to contain 2/1 GN pan & 3 Nos. adjustable S.S. wire mesh shelves.
- Refrigerated models have operating temperature that can be adjusted -2 to 10 °C.
- Self Closing Doors with magnetic Gasket.
- Auto defrosting and auto evaporation of condensation water.
- Digital controller allows for temperature & parameter setting.
- Performance at ambient temperature of + 43 °C.
- Forced air circulation for rapid cooling & an even temperature distribution.

UNDER COUNTER REFRIGERATOR



Specification:

- 60 mm thick polyurethane insulation for better energy efficiency.
- Stainless steel AISI 304 internal & external panels.
- Refrigerated models have operating temperature that can be adjusted -2 to 10 °C.
- Self Closing Doors with magnetic Gasket.
- Forced air circulation for rapid cooling & an even temperature distribution.
- 4 Nos. adjustable S.S. wire mesh shelves.

AIS 58&	Dimension (LxWxD)	Ltr. Capacity	Power Consum.
>8(0999)	1/2"W"x24"x18"+15"	999±5	475 Watts
>8(0998)	1/2"W"x34"x18"+15"	999±5	475 Watts

WORKING TABLE 2.U.S



Use

Used for kitchen table purpose

Specification:

- Made of stainless Steel Body
- Robust durable design

Qty. S' TX	Unit Size
>F A90	36"x24"x34"+4"
>8F 90#	48"x24"x34"+4"
>8F 90S	60"x24"x34"+4"
>8F 90B	72"x24"x34"+4"

WORKING TABLE 2.U.S & 2.H.S



Use

Used for kitchen table purpose

Specification:

- Made of stainless Steel Body
- Robust durable design

Qty. S' TX	Unit Size
>F A90	36"x24"x34"+18"+12"
>8F 90#	48"x24"x34"+18"+12"
>8F 90S	60"x24"x34"+18"+12"
>8F 90B	72"x24"x34"+18"+12"

EXHAUST HOOD

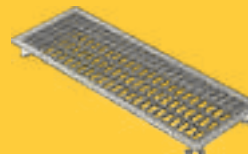


Specification:

- Made of Stainless Steel Body with external & internal parts.
- With S.S. removable type baffle slat filters.
- With removable type S.S. Oil Collection Box
- 100 mm High angle collar at top for connecting to the exhaust Duct..

Qty. S' TX	Unit Size
>8(G14)	L"x30"x20"

DRAIN THROUGH



Specification:

- Removable S.S. Grating of S.S. 304. Grating with 3 mm Thick Flange
- Minimum Point Load: 150 Kg. per Sq. meter.
- Trough made 16 SWG S.S. 304
- Trough provided with drain outlet at centre.

Qty. S' TX	Grating Size	Trough Size
>8(+90)	12"x12"x1"	14"x14"x3"
>8(+90#)	24"x12"x1"	26"x14"x3"
>8(+90S)	36"x12"x1"	38"x14"x3"
>8(+90B)	42"x12"x1"	44"x14"x3"
>8(+90L)	48"x12"x1"	50"x14"x3"

MOBILE TRAY SETUP



Use

Used for kitchen table purpose

Specification:

- Made of stainless Steel Body
- Robust durable design

Item Code	Unit Size	No. of U.S.
RDW3-B	20"x27"x72"	19 Tray

BUSSING CART



Use

Used for kitchen table purpose

Specification:

- Made of stainless Steel Body
- Robust durable design

Item Code	Unit Size
RWT9	36"x24"x34"+4"

PIZZA OVEN



Item Code	Unit Size	Power (Kw)
RCT1-A (Reg)	32"x17"x16"	2.0Kw.
RCT1-B (Cont)	32"x17"x19"	3.0Kw.
RCT1-C (Cater)	42"x17"x16"	4.0Kw.

SALAMANDER



Item Code	Unit Size	Power (Kw)
RC2	32"x17"x18"	2.0Kw.

FAT FRYER



Item Code	Unit Size	Power (Kw)
RCT1	11"x17"x8"	3.0Kw.
RCT1-B (Cont)	8"x17"x8"	2.0Kw.

SANDWICH GRILLER



Item Code	Unit Size	Power (Kw)
RCT4-A (Reg)	11"x15"x8"	2.0Kw.
RCT4-B (Jumbo)	14"x17"x8"	3.0Kw.

CATERING OVEN



Item Code	Unit Size
RCT6-A	12"x12"x12"
RCT6-B	14"x14"x12"
RCT6-C	16"x16"x12"

IDLI STEAMER



Item Code	Unit Size	Idli Capacity
RCT7-A	22"x21"x38"	60 Idli
RCT7-B	22"x21"x48"	96 Idli
RCT7-C	26"x21"x42"	150 Idli

CATERING DOSA PLATE



Item Code	Unit Size
RCT1-A (Reg)	13"x17"x14"

CHAPPATI PUFFER



Item Code	Unit Size
RCT1-A (Reg)	8"x17"x14"

ICE CRUSHER



RDP15	
Dimension	425 x 205 x 320 mm
Hopper Demeter	108 mm
Motor Speed	1400 RPM
Power Consumption	180 W

INDUSTRIAL MIXER GRINDER



Model	RDP07	RDP07
Bowl Cap Ltr.	3	5
Motor HP (KW)	1.0 HP (0.75 Kw)	1.5 HP (1.0 Kw)
Voltage	230V	230V

AFTER SALES SERVICE

WE ARE ALWAYS HAPPY TO SERVE YOU

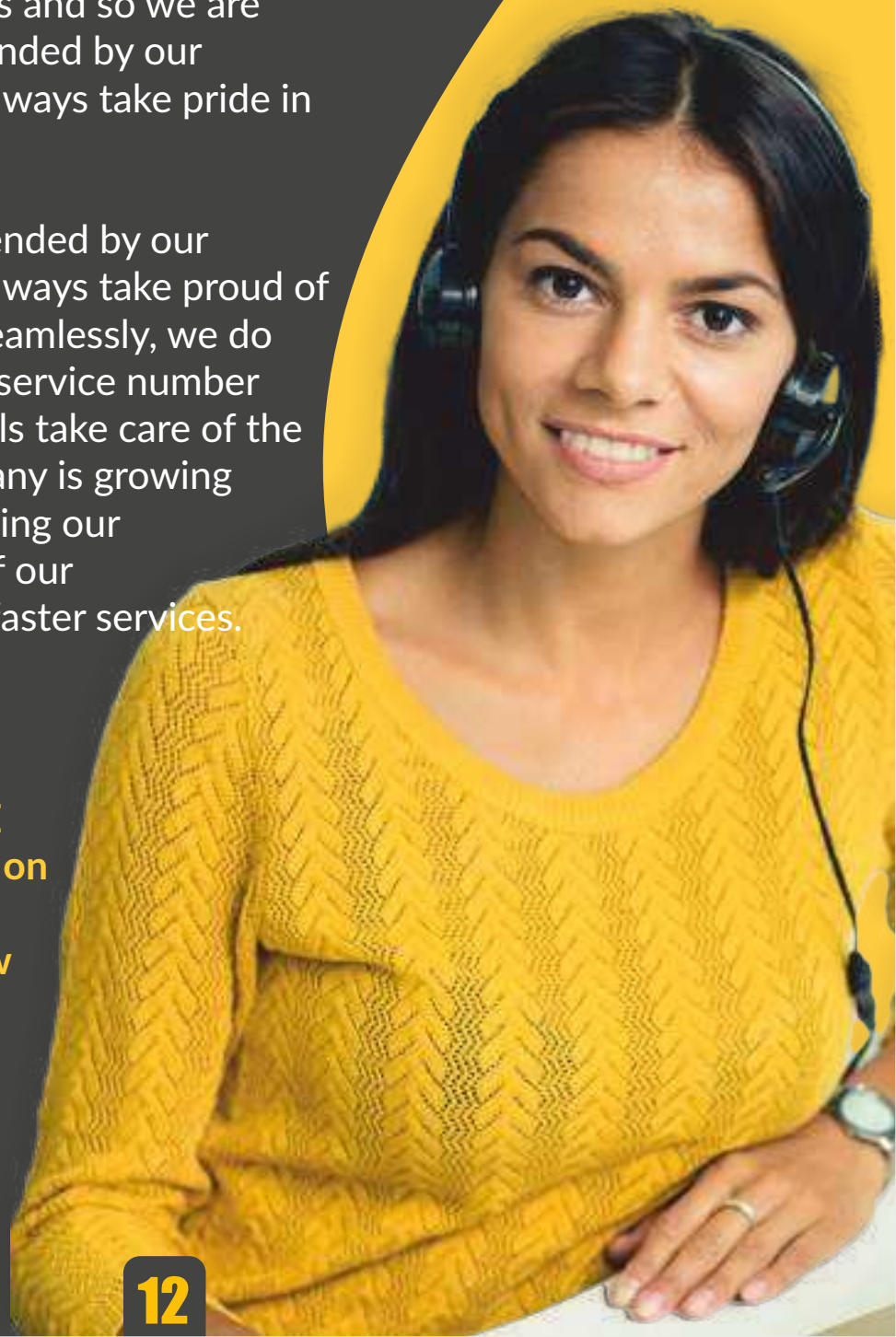
KITCHEN
EQUIPMENTS & CO

Great after sales service

is always the top priority for our customers. For more than 14 years in the industry we had always stayed ahead of others by understanding clients need & providing excellent services and so we are more likely to be recommended by our customers to others. We always take pride in that.

We is more likely recommended by our customers to others. We always take proud of that. To provide services seamlessly, we do have dedicated after sales service number where team of professionals take care of the matter diligently .As company is growing dynamically, we are spreading our geographical boundaries of our technical team fo provide faster services.

We are also offering
**ANNUAL MAINTENANCE
CONTRACT** with ultimate on
time approach with most
economical prices.Call now
and get your AMC done.



Our design team makes proper Kitchen Planning & Layout Designing. It is a major concern before the execution of kitchen starts. Kitchen's layout must ensure best space utilization along with easy movement of moveable equipments in the kitchen corridors.

Design team works hard over the layout designing & MEP of every project in order to ensure practical implementation of equipments in the space provided. OUR Design Team has the main aim to make proper utilization of Space so that every section of kitchen avails enough space to perform operation with ease. We can design custom kitchen environments based on operational need and unique needs of chef 's menu.

The result is more efficient, more efficient kitchens where inspiration thrives.





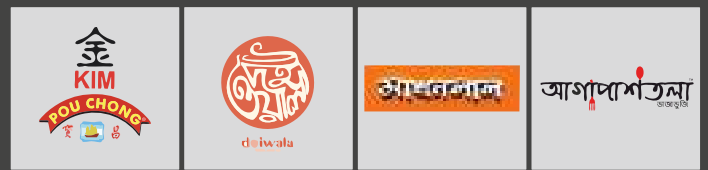
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