# KITCHEN DESIGNER

Commercial Kitchen Equipment
Manufacturer & Supplier

kitchendesignerofficial

Kitchendesigner.com

@kitchendesigner6701

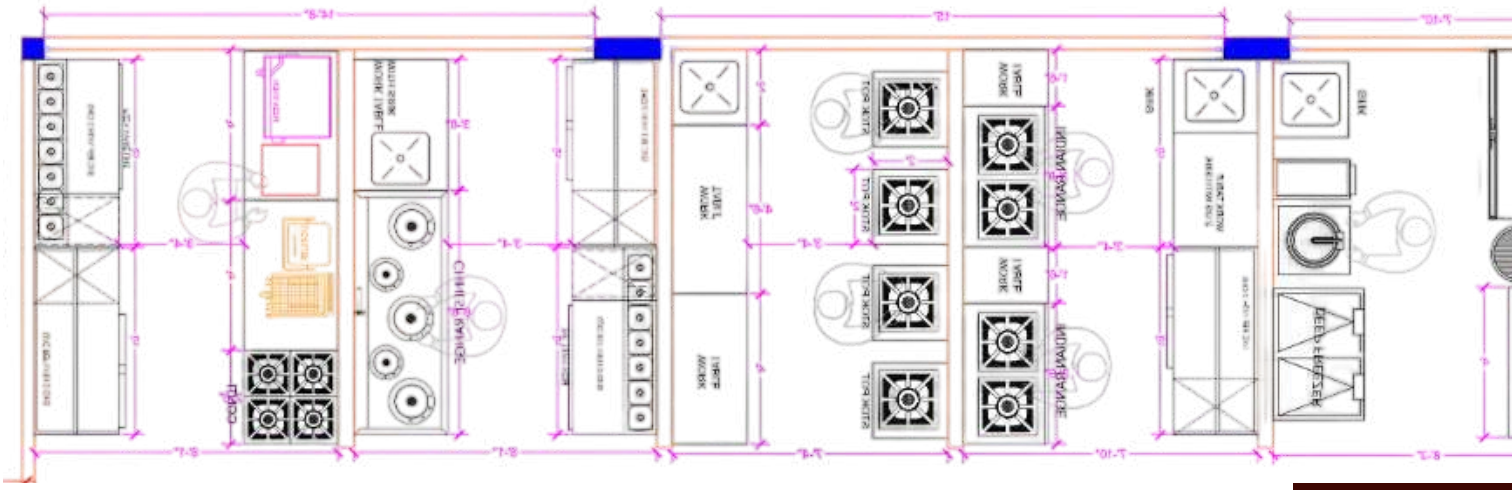
commercialkitchensdesigner.com

# About Us

We, **“KITCHEN DESIGNER”, are a leading provider specialising in end-to-end commercial kitchen design, layout, and planning, coupled with the supply of high-grade equipment.** Since our establishment in 2009, we have delivered tailored solutions for the most demanding food service environments.
Our extensive inventory features a wide range of Imported, Indian, and fabricated kitchen equipment for every operational requirement:

- **Preparation & Cooking: Frying, Baking, Cooking, Pantry**
- **Hygiene: Washing and Dishwashing Systems, Exhaust**
- **Cold Storage: Refrigeration (including top brands like Celfrost, Hoshizaki Western, & Elanpro)**
- **Service & Display: Bar Equipment, Service and Storage Solutions, Stall & Counter Units**

We proudly serve a diverse and distinguished clientele, including leading Indian and international hotel, restaurant, canteen, and hospital chains.



# Our Prestigious Clients

Vijay Vilas Hotel

Cray Restaurant

The Paradise

Msai Mara

Uncover

Pizza Galleria

Shri Vannakam

Wah Ji Wah

Sarpanch Bagh

Giani

Dessertino

UV Club

Toxic- Bar & Restro

Club-Radio Station (East of Kailash)

Max Hospital

KRN Company

Grant Thornton

Raffle Nexus

Bikanervala

Moti Mahal Delux

Haldiram

Khadak Singh Da Dhaba

ITC Mayura

Ernst & Young

Welbuilt

Sanskar TV

Sata Vikas

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# HOT EQUIPMENTS

## SINGLE BURNER RANGE

- Food Grade Stainless Steel.
- Standard Size – 600x600x850+100 mm.
- Top in 1.2 or 1.5 mm Stainless Steel.
- Burner - 1 no, HPC Heavy-duty C-35 with heavy accessories like pilot, copper pipe.
- Cast Iron Pan support -15"x15".
- Under Shelf – 1 no in Stainless Steel 0.8 mm.
- Drip Tray – 1 no in Stainless Steel.

KD-HE-01

## TWO BURNER RANGE

- Food Grade Stainless Steel.
- Standard Size – 1125x675x850+100 mm.
- Top in 1.2 or 1.5 mm Stainless Steel.
- Burner - 2 nos, HPC Heavy-duty C-35 with heavy accessories like pilot, copper pipe.
- Cast Iron Pan support -15"x15" - 2 nos
- Under Shelf – 1 no in Stainless Steel 0.8 mm.
- Drip Tray – 2 nos in Stainless Steel.

KD-HE-02

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KD-HE-03

## THREE BURNER RANGE

- Food Grade Stainless Steel.
- Standard Size – 1800x675x850+100 mm.
- Top in 1.2 or 1.5 mm Stainless Steel.
- Burner - 3 nos, HPC Heavy duty C-35 with heavy accessories like pilot, copper pipe.
- Cast Iron Pan support -15"x15"- 3 nos.
- Under Shelf – 1 no in Stainless Steel 0.8 mm.
- Drip Tray –3 no in Stainless Steel.

## FOUR BURNER CONTI. RANGE

- Food Grade Stainless Steel.
- Standard Size – 750x750x850+100 mm.
- Top in 1.2 or 1.5 mm stainless steel.
- Burner - 4 no., HPC Heavy-duty C-22 & T-22 with heavy accessories like pilot and copper pipe.
- Cast iron pan support—10"x 10".
- Under Shelf – 1 no. in Stainless Steel 0.8 mm.
- Drip Tray – 2 no. in Stainless Steel.

KD-HE-04

# TWO BURNER CONTI. WITH HOT PLATE RANGE

KD-HE-05

- Food Grade Stainless Steel.
- Standard Size – 750x750x850+100 mm.
- Top in 1.2 or 1.5 mm Stainless Steel.
- Burner - 2 nos, HPC Heavy-duty C-22, T-22 & 18" RV Burner with heavy accessories like pilot, copper pipe.
- Cast Iron Pan support -10" x 10" - 2 nos
- 16 MM thick Mild Steel Hot Plate.
- Under Shelf – 1 no in Stainless Steel 0.8 mm.
- Drip Tray – 1 nos in Stainless Steel.

# CHINESE BURNER RANGE

KD-HE-06

- Food Grade Stainless Steel.
- Standard Size – 1500x750x850+400 mm.
- Top in 1.2 or 1.5 mm Stainless Steel.
- Burner - 2+1 no, HPC Heavy duty T-35 & T-22 with heavy accessories like pilot, copper pipe.
- Round Cast Iron Pan support—14"x14"—2 nos. and 8" - 1 no.
- Water pipeline system (with drainage system).
- Undershelf - 1 no in stainless steel 0.8 mm.

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# DOSA PLATE

- Standard Size – 1200x675x850 mm(Customizable).
- Burner—3 nos, HPC Heavy-duty RV burner—18" with heavy accessories like pilot and copper pipe.
- Mild Steel Iron Plate Thickness- 14 or 16 mm.
- Structure – Mild Steel angle with anti-corrosive paint.
- Undershelf - 1 no in stainless steel 0.8 mm.

KD-HE-07

# CHAPATI PLATE

KD-HE-08

- Food Grade Stainless Steel.
- Standard Size – 1200x675x850 mm.
- Burner - 3 nos, HPC Heavy duty RV burner - 18" with heavy accessories like pilot, copper pipe.
- Tawa- MS Iron Plate Thickness- 12 mm.
- Puffer plate.
- Undershelf - 1 no in stainless steel 0.8 mm.

# BAR- BE- QUE

KD-HE-09

- Food Grade Stainless Steel.
- Standard Size – 900x450x850 mm.
- Grill size - 750x300 mm.
- Coal Operated.
- Drip tray- 1 nos in stainless steel.
- Undershelf - 1 no in stainless steel 0.8 mm.
- Inner of Grill 10 swg CRC sheet with glass wool Insulation. Grill 12 mm-thick MS rods.

# TABLETOP BAR-BE-QUE

KD-HE-10

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# BAR-BE-QUE DISPLAY

- Food Grade Stainless Steel.
- Standard Size – 900x600x850+1050 mm.
- Glass Thickness - 8mm
- Undershelf - 1 no in stainless steel 0.8 mm.

KD-HE-11

# TANDOOR

- Food Grade Stainless Steel.
- Standard Size – 750x750x850 mm.
- Inner Drum Made of Clay.
- Operated with Gas/ Charcoal.
- Insulated with glasswool.
- Mobility will be on wheels.

KD-HE-12

# SHAWARMA MACHINE

- Food Grade Stainless Steel.
- Infra Burners.
- Gas Operated.
- Portable.

| | |
|---|---|
| 2 Burner | 670x540x670 MM |
| 3 Burner | 670x540x840 MM |
| 4 Burner | 670x540x1015 MM |

KD-HE-13

# GRIDDLE PLATE

- Food Grade Stainless Steel.
- Standard Size – 750x750x850 mm.
- Grooved depends on size.
- Gas Operated.
- Burner—2 nos, HPC Heavy-duty RV burner—18" with heavy accessories like pilot and copper pipe.
- Mild Steel Plate Thickness- 16 mm.
- Undershelf - 1 no in stainless steel 0.8 mm.

KD-HE-14

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# RING BURNER

- Food Grade Stainless Steel.
- High Heat Three-Ring Burner.
- Each Ring operated separately.
- Gas Operated.
- Portable.

KD-HE-15

# ELECTRIC GRIDDLE PLATE

KD-HE-16

| | | | |
|---|---|---|---|
| Plain Griddle Plate | Small | 3 kW/220V | 550X450X235 MM |
| Plain Griddle Plate | Jumbo | 4.4 kW/220V | 750x520x310 MM |
| Grooved Griddle Plate | Small | 3 kW/220V | 550X450X235 MM |
| Half Grooved Griddle Plate | Small | 3 kW/220V | 550X450X235 MM |
| Half Grooved Griddle Plate | Jumbo | 4.4 kW/220V | 730x520x235 MM |

# ELECTRIC BURNER

| | |
|---|---|
| Heating Source | Immersion Element |
| Dimension | 750x750x860 mm |
| Power & Electric load | 7.5 KW / 220 V |

KD-HE-17

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KD-HE-18

# IDLI STEAMER

- Customise the idlis steamer to meet exact demands:
- Idly Capacity: Specify your required capacity (e.g., 54, 108, 162, or more).

| | |
|---|---|
| Stainless Steel | Food Grade |
| Mode | Electric |
| Tray Metal | Aluminium Tray |
| No. of Tray | 6 trays |
| Heating Element | Immersion |
| Thermostat | 50° - 300° celcius |
| Electri Load | 1.5 KW |

# SALAMDER

KD-HE-19

| Dimension (In mm) | Net Weight | Power Consumption |
|---|---|---|
| 570x340x260 | 9.5 KG | 1.5 KW |
| 790x460x460 | 21.5 KG | 4 KW |
| 580x420x375 | 14.5 KG | 2 KW |

# HOT FOOD DISPLAY WARMER

| Dimension (In mm) | Model | Power Consumption |
|---|---|---|
| 660x480x600 | Small | 910 W |
| 940x480x620 | Big | 1300 W |

KD-HE-20

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# SANDWICH GRILLER

- 220V/50Hz Electric rating
- Fat Drainage drawer for healthy cooking

| Capacity | Power Consumption |
|---|---|
| Standard | 1.8 kw |
| Jumbo | 2.5 kw |

KD-HE-21

# DEEP FAT FRYER

KD-HE-22

- Construction in Food Grade Stainless Steel
- 220V/50Hz electric rating.

| Tank | Capacity | Power Consumption |
|---|---|---|
| 1 | 6 ltr. | 2.5 kw |
| 2 | 6 ltr. +6 ltr. | 2.5 kw+2.5 kw |

KD-HE-23

# COUNTERTOP BAIN-MARIE

- Food Grade Stainless Steel.
- Size – 553x335x300 mm (Customizable).
- Easy Portable.
- Heating Element—Immersion.
- Electric Operated.
- Power Consumption- 1.5 KW.
- Gn Pan- 1/3x2 & 1/6x2.

# FLOOR-STANDING BAIN MARIE

KD-HE-24

- Food Grade Stainless Steel.
- Size – 1500x685x850 mm (Customizable).
- Three sides are covered with ample storage.
- Heating Element—Immersion.
- Electric Operated.
- Power Consumption- 3KW.
- Gn Pan- 1/2x8.

KD-HE-25

# BAIN-MARIE

## FLOOR-STANDING WITH TRAY SLIDER

- Food Grade Stainless Steel.
- Size – 1500x685+300x850 mm (Customizable).
- Three sides covered with ample storage.
- Heating Element—Immersion.
- Electric Operated.
- Power Consumption- 3KW.
- Gn Pan- 1/1x4.

# BAIN-MARIE

## WITH TRAY SLIDER & SNITCH GAURAD

- Food Grade Stainless Steel.
- Size – 1500x685+300x850+600 mm (Customizable).
- Three sides covered with ample storage.
- Heating Element—Immersion.
- Electric Operated.
- Power Consumption- 3KW.
- Gn Pan- 1/1x4.

KD-HE-26

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# AUTOMATIC CHAPATI MACHINE

## TRIPLE CONVEYOR TYPE MODEL

KD-HE-27

| Size | Capacity | Chapati Dia | Chapati Thichness | Gas Consumption | Power Consumption | Nte Weight |
|---|---|---|---|---|---|---|
| 1200X600X1200 MM | 700 Chapati | 8 inches | 1.5 to 2.5 MM | 1.30Kg/ Hr. | 2.2 Kw/ Hr. | 235Kg |
| 1550X600X1275 MM | 1000 Chapati | 8 inches | 1.5 to 2.5 MM | 2.25 Kg/Hr. | 2.8 Kw/ Hr. | 350 Kg |
| 1749X900X1326 MM | 2000 Chapati | 8 inches | 1.5 to 2.5 MM | 4 Kg/Hr. | 4.8 Kw/Hr. | 450 Kg |

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KD-HE-28

| Size | Capacity | Chapati Dia | Chapati Thichness | Gas Consumption | Power Consumption |
|---|---|---|---|---|---|
| 2100X900X1800 MM | 1000 Chapati/ Hr. | 8 inches | 1.5 to 2.5 MM | 4 Kg/ Hr. | 3.5 Kw/ Hr. |
| 3000X900X1800 MM | 2000 Chapati/ Hr. | 8 inches | 1.5 to 2.5 MM | 7 Kg/Hr. | 3.5 Kw/ Hr. |
| 3000X1200X1800 MM | 4000 Chapati/ Hr. | 8 inches | 1.5 to 2.5 MM | 12 Kg/Hr. | 4.8 Kw/Hr. |

# CHAPATI MACHINE

## ROTARY INDEXING TYPE

- Food Grade Stainless Steel.
- Size – 1500x900x875 mm.
- Capacity—1000 Chapati/Hr.
- Chapati Size—7.25 inches
- Chapati Thickness—1.5 mm–2.5 mm.
- Gas Consumption—900 grm/hr.
- Power Consumption—2.8 KW/Hr.
- Net Weight—Approx. 200 kg.

KD-HE-29

PRESSING MACHINE

# KHOYA MACHINE

- Rotating jar: A large, stainless steel container that rotates to ensure thorough mixing and even heating of the milk.
- Heating system: Often powered by gas (LPG or PNG) or electricity, providing a controlled temperature for boiling the milk. Steam-powered models are also available.
- Stirring mechanism: An automated system that continuously stirs the milk, preventing it from sticking to the bottom and burning.
- Tilting feature: Some machines allow the tank to tilt, which simplifies the process of pouring out the finished khoya.
- Construction: Typically made from durable materials like stainless steel to withstand high temperatures and ensure hygiene.
- Capacity: Available in various capacities to suit different production needs, from small-scale to commercial use.
- Automation: These machines range from semi-automatic to fully automatic, reducing the manual effort and time required for the process.
- Versatility: In addition to khoya, some machines can also be used to make other products like rabadi, peda, and certain syrups.

KD-HE-30

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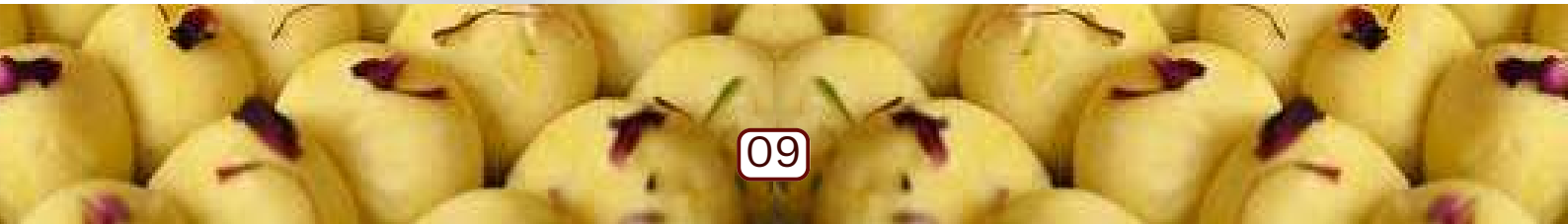

# STOCK POT STOVE

- Food Grade Stainless Steel.
- Standard Size – 750x750x600 mm.
- Top in 1.2 or 1.5 mm Stainless Steel.
- Burner - 1 no, HPC Heavy-duty C-35 with heavy accessories like pilot, copper pipe.
- Cast Iron Pan support -15"x15".

KD-HE-31

# BRAISING PAN

- Food Grade Stainless Steel.
- Type: Electric or Gas; Tilting or Non-tilting
- Capacity: 20–60 L
- Pan dimensions (WxL): e.g., 600x400 mm or 800x600 mm
- Temperature control (50–300°C)
- Power (Electric): 3-phase, 9–18 kW (depends on size)
- Gas Input (Gas models): 15–30 kW..

KD-HE-32

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KD-HE-33

# BULK RICE - BOILER

- Food Grade Stainless Steel.
- Type: Electric or Gas; Tilting or Non-tilting
- Capacity: 50–100 KG.
- Dimensions: 800–1500 mm (W) x 800–1200 mm (D) x 1000–1800 mm (H).
- Temperature control (50–300°C)
- Power (Electric): 3-phase, 9– 45 kW (depends on size)
- Gas Input (Gas models): 20-100 kW..

# WOOD FIRED OVEN

## WOOD-FIRED OVEN

- **Shape**: The dome shape is engineered to allow heat to rise, collect at the apex, and then radiate down, cooking food from all sides.
- **Materials**: Built with refractory materials like fire brick, clay, or stone, which can withstand temperatures of 800°F raised to the composed with power cap 800°F (427°C raised to the composed with power cap 427°C) and above.
- **Structure**: Typically includes a thick, insulated floor and a dome constructed with a strong mortar to ensure heat retention and structural integrity.
- **Insulation**: High-quality insulation layers are essential to maintain high temperatures and ensure consistent cooking.

KD-IE-34

# COLD EQUIPMENT

KD-CE-35

## TWO DOOR VERTICAL REFRIGERATOR

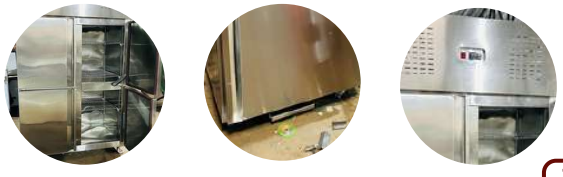
- Food Grade Stainless Steel.
- Size—750x750x2050 in mm.
- Capacity—550 litres approx.
- Condensing Unit - Emerson.
- Insulation - Puff.
- Electricity Load—0.8 kW approx.

| Description | Temperature |
|---|---|
| Refrigerator | $0^0$ to $5^0$ Degrees |
| Chiller | $-17^0$ to $0^0$ Degrees |

## FOUR DOOR REFRIGERATOR

- Food Grade Stainless Steel.
- Size—1200x750x2050 in mm.
- Capacity—1100 liters.
- Condensing Unit—Emerson.
- Insulation - Puff.
- Electricity Load - 1 kW approx.

| Description | Temperature |
|---|---|
| Refrigerator | $0^0$ to $5^0$ Degrees |
| Chiller | $-17^0$ to $0^0$ Degrees |



KD-CE-36

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# UNDERCOUNTER REFRIGERATOR

KD-CE-37

- Size—1500x600x850 in mm.
- Capacity—350 liters.
- Electricity Load—0.8 kW approx.

# PANTRY REFREGERATOR

KD-CE-38

- Size—2400x750X750 in mm.
- 6 Compartment- each has the provision of 1/1 - 150 mm Deep Gn Pan.
- Capacity of each Gn Pan- 15 liters.
- Electricity Load—0.8 kW approx.

# PIZZA MAKELIMNE REFRIGERATOR

- Size—1500x600x850 in mm.
- Capacity—350 liters.
- Electricity Load—0.8 kW approx.

KD-CE-39

# PIZZA MAKELIMNE REFRIGERATOR DOUBLE LINE GN PAN

- Size—1500x600x850 in mm.
- Capacity—350 liters.
- Electricity Load—0.8 kW approx.

KD-CE-40

| | |
|---|---|
| Stainless Steel | Food Grade |
| Condensing Unit | Emerson |
| Insulation | Puff |
| Temperature | (-2° to 10° ) |

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# SALAD PREPARATION REFRIGERATOR

KD-CE-41

- Size—2400x750x850+450 in mm.
- The provision of 1/6 - 150 mm Deep GN Pan.
- Capacity—450 liters.
- Electricity Load—0.8 kW approx.

# SUBWAY REFRIGERATION COUNTER

KD-CE-42

- Size—1200x750x850+600 in mm.
- The provision of 1/6 - 150 mm Deep GN Pan.
- Capacity— 150 litres.
- Electricity Load—0.8 kW approx.

# SHUSHI COUNTER REFRIGERATOR

KD-CE-43

- Size—1650x750x600 in mm.
- The provision of 1/2 - 150 mm Deep GN Pan.
- Each Gn Pan Capacity- 10 liters.
- Electricity Load—0.8 kW approx.

| | |
|---|---|
| Stainless Steel | Food Grade |
| Condensing Unit | Emerson |
| Insulation | Puff |
| Temperature | (-2° to 10° ) |

# COLD MARIE REFRIGERATOR

KD-CE-44

- Size—1800x675+300x850+450 in mm.
- The provision of 1/2 - 150 mm Deep GN Pan.
- Each Gn Pan Capacity- 10 liters.
- Electricity Load—0.8 kW approx.

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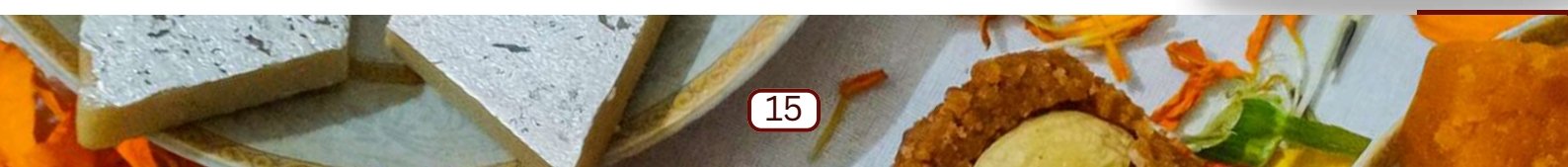
# DISPLAY CABINETS

| Description | Temperature (in celecius) | Source | Shelves |
|---|---|---|---|
| **Air Cool** | (0 to 10) Degree | Emerson | 2+1/ 3+1 |
| **Hot** | (40 to 90) Degree | Immersion | 2+1/ 3+1 |
| **Ambient** | -- | Air Ventilation | 2+1/ 3+1 |
| **Revolving/ Vertical** | (0 to 10) Degree | Emerson | 5-6 trays/ Shelves |
| **Frozen** | (-10 to 2) Degree | Emerson | 2+1/ 3+1 |

KD-CE-45

- Food Grade Stainless Steel.
- Dimension- Customised.
- Insulation - Puff.
- Glass Thickness- 10 mm.
- Electricity Load - 0.8 kW approx.



KD-CE-46

# WATER COOLER

- Food Grade Stainless Steel.
- Capacity - As per the Capacity of water required..
- Condensing Unit - Emerson.
- Insulation - Puff.
- Electricity Load - 0.8 kW approx.
- Water Tap- 2 nos.

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# ISLAND FREEZER

Model - **IL 450**
Gross Volume - **426 Liters**
External Dimension - **1750x725x850 in mm**
Temperature Range - **-18 to 0 degrees**
No. of Basket - **4**

KD-CE-47

# CHEST FREEZER

Model - **D325H223**
Gross Volume - **300 litres**
External Dimension—**1060x695x840 in mm**
Temperature Range— **(-10 to 10) degrees**
No. of Doors - **2**

KD-CE-48

# GLASS DOOR FREEZER

Model - **F350GL25**
Gross Volume - **311 litres**
External Dimension - **1060x695x882 in mm**
Temperature Range—(-10 **to 10) degrees**
No. of Basket - **2**

KD-CE-49

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# ICE-CREAM PARLOUR FREEZER

KD-CE-50

Model - **F450GT25**
Gross Volume - **422 litres**
External Dimension - **1360x695x1266 in mm**
Temperature Range—**(-10 to 10) degrees**
No. of Basket - **1**

# VISI COOLER

Model - **SRC380HC-GL**
Gross Volume - **335 litres**
External Dimension - **576x665x1740 in mm**
Temperature Range - **0 to 20 degrees**
No. of Shelves - **5**

KD-CE-51

# VISI COOLER

Model - **SRC950HC-GL**
Gross Volume - **807 litres**
External Dimension - **1025x707x2052 in mm**
Temperature Range - **0 to 10 degrees**
No. of Shelves - **10**

KD-CE-51 A

# COLD STORAGE ROOM

Brand - **Blue Star /Patton/TrueFrost/Carrier**
External Dimension—**2400x2400x2400 in mm**
Temperature Range - **degrees**
No. of Racks - **5**

KD-CE-52

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# ICE-CREAM ROLLING MACHINE

## WITH OR WITOUT GN PAN

KD-CE-53

| | |
|---|---|
| Stainless Steel | Food Grade |
| Condensing Unit | Emerson |
| Insulation | Puff |
| Temperature | (-2° to 10° ) C |

# BAR EQUIPMENT

A mocktail counter is a dedicated space, often a counter, for preparing and serving non-alcoholic drinks called mocktails.

- Preparation area: A countertop for mixing and garnishing drinks.
- Storage: Includes cabinets, drawers, or shelves to hold glasses, mixers, syrups, and other supplies.
- Tools: Equipped with necessary bar tools like shakers and blenders.
- Refrigeration: Often includes built-in coolers or mini-fridges to keep ingredients and drinks cold.
- Customisation: Can be designed to match a specific style or theme for an event, whether modern, rustic, or other

# MOCKTAIL COUNTER

KD-BE-54

- Food-Grade Stainless Steel
- **60 mm Puff Insulated Ice Bin** offers superior thermal insulation, maintaining the ice quality and temperature.
- Streamline bottle service with a **Speed rail** for efficient drink preparation.
- **Compact 1/6 GN pan** perfect for storing garnishes and flavor enhancers, keeping them fresh and within reach.
- **Ample storage space underneath** the mocktail counter keeps additional items organised and within reach.

# BLENDER STATION

We have equipped our mocktail station with a 10x10-inch compact sink featuring an integrated drop-down blender station for seamless drink preparation and quick cleanup.

KD-BE-55

KD-BE-56

# BLENDER

| | |
|---|---|
| Capacity | **1.5 litres** |
| Product | **23D x 18W x 18H** |
| Included Components | **Omnishield, tamper, 1.5ltr jar, sound proof box, jar, blender** |
| Style | **Modern** |
| Recommended Uses For | **Cycling** |
| Power Source | **Electric** |

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KD-BE-57

# STEP BOTTEL RACK

- Durable stainless steel construction
- Space-efficient design
- Easy bottle access
- Easy to clean.

# DRAIN TABLE

- Durable construction
- Easy-to-clean surface
- Efficient drainage system
- Space-saving design

Customise as per Requirmenet

KD-BE-58

# 2 DOOR BACK BAR CHILLER

- Model - **RBWH95**
- Gross Volume - **226 litres**
- External Dimension - **900x561x900 in mm**
- Temperature Range - **0 to 10 degrees**
- No. of Shelves - **4**

KD-BE-59

# 3 DOOR BACK BAR CHILLER

Model - **RBWH135**
Gross Volume - **349 litres**
External Dimension - **1350x561x900 in mm**
Temperature Range - **0 to 10 degrees**
No. of Shelves - **6**

KD-BE-60

KD-BE-61

# ICE MAKING MACHINE

- Brand Western
- External Dimensions 500x596x897
- Ice Shape Rhombic Cube
- No. of Cubes/ cycle 55 nos./cycle
- Capacity 18.8 – 41.5 kg
- Storage Capacity 15 kg
- Power supply 230 V AC/50 Hz

KD-BE-62

# ICE CRUSHER

**POWER : 300 W**
**DIMENSION : 325X200X300 MM**

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# Preparation Machinery

## WET MASALA GRINDER

- Customized in Food Grade Stainless Steel
- Granite Stone in Stainless Steel Drum
- Stone Pestle
- 220V/50Hz single-phase Electric rating

| Capacity | 5 liters | 10 liters | 15 liters | 20 liters |
|---|---|---|---|---|
| Power Consumption | 380 W | 746 W | 1500W | 1880 W |
| Motor | 0.5 HP | 1 HP | 2HP | 2HP |

KD-PE-63

KITCHEN DESIGNER

## TILTING WET MASALA GRINDER

- Food Grade Stainless Steel.
- Type: Electric or Gas; Tilting or Non-tilting
- Capacity: 40–80 L
- Dimensions : 600–1200 mm (W) x 800–1500 mm (D) x 1000–1600 mm
- Grinding stones: Carborundum or granite stones (2–4); adjustable gap.
- Power (Electric): 3–15 kW, 3-phase, heavy-duty.
- Tilting Mechanism: Manual or hydraulic/electric tilt (45°–90°) for easy discharge.

KD-PE-64

KITCHEN DESIGNER

# SPIRAL MIXER

- 220V/50Hz single-phase Electric rating

| Capacity | 10 Liters | 20 Liters | 30 Liters | 40 Liters | 50 Liters | 60 Liters |
|---|---|---|---|---|---|---|
| Max. Kneading | 4 Kg | 8 Kg | 12 Kg | 16 Kg | 20 Kg | 25 Kg |
| Power Consumption | 746 W | 1500 W | 1500 W | 2200 W | 2800 W | 3700 W |
| Motor | 1 HP | 1 HP | 2 HP | 2-3HP | 3 HP | 3 HP |

KD-PE-65

# PLENETARY MIXER

KD-PE-66

- Single-phase Electric rating.

| Dimension (In mm) | Capacity | Flour | Net Weight | Power Consumption |
|---|---|---|---|---|
| 490x390x695 | 10 Lt. | 1.5 Kg | 52 Kg | 370 W |
| 490x390x720 | 15 Lt. | 2 Kg | 53 Kg | 400 W |
| 520x435x820 | 20 Lt. | 3 Kg | 65 Kg | 750 W |
| 575x440x960 | 30 Lt. | 6Kg | 80 Kg | 1500 W |

KITCHEN DESIGNER

KD-PE-67

# DOUGH KNEADER

- Construction in Food Grade Stainless Steel
- Electric operated.

| Capacity | Motor | Power Consumption |
|---|---|---|
| 10 Kg | 1 HP | 750 W |
| 20 Kg | 2HP | 1500 W |
| 25 Kg | 2.5 HP | 1880 W |
| 50 Kg | 5HP | 3600 W |

KD-PE-68

# PULVERIZER

The 4 numbers of perforated stainless steel meshers are provided for different types of grinding material.

| Capacity | 15 KG | 20 KG |
|---|---|---|
| Power Consumption | 1500W | 1500 W |
| Motor | 2HP | 2HP |

# VEGETABLE CUTTER MACHINE

8 types of cutters

| Capacity | 100 KG |
|---|---|
| Power Consumption | 750 W |
| Motor | 1 HP |

KD-PE-69

- **220V/50Hz single-phase Electric rating**

KD-PE-70

# MEAT MINCER

| Dimension (in mm) | Productivity | Power Consumption |
|---|---|---|
| 400x190x410 | 120kg/hr | 0.55 KW |
| 410x240x450 | 220kg/hr | 0.75 KW |
| 530x270x500 | 320kg/hr | 1.5 KW |

# MEAT SLICER

220V/50Hz single-phase Electric rating

| Dimensions (in mm) | Blade Daimeter | Power Consumption |
|---|---|---|
| 440x380x340 | 220mm | 0.32KW |
| 490x390x380 | 250mm | 0.32KW |
| 530x460x460 | 300mm | 0.42KW |

KD-PE-71

KITCHEN DESIGNER

# IMPORTED EQUIPMENT

## ELECTRIC DECK OVENS

### KD-IE-72

| | |
|---|---|
| Deck & Tray | 1 Deck 1 Tray |
| Electrical Detail | 3.4 Kw/220 V |
| Chamber Dimension | 640x455x180 mm |
| Dimension | 925x700x425mm |

### KD-IE-73

| | |
|---|---|
| Deck & Tray | 2 Deck 4 Tray |
| Electrical Detail | 13.2 Kw/440 V |
| Each Chamber Dimension | 860x670x220mm |
| Dimension | 1260x810x1280 mm |

### KD-IE-74

| | |
|---|---|
| Deck & Tray | 1 Deck 2 Tray |
| Electrical Detail | 6.6 Kw/220 V |
| Chamber Dimension | 860x670x220 mm |
| Dimension | 1260x810x520 mm |

### KD-IE-75

| | |
|---|---|
| Deck & Tray | 3 Deck 6 Tray |
| Electrical Detail | 19.8 Kw/440 V |
| Each Chamber Dimension | 860x670x220mm |
| Dimension | 1210x810x1500mm |

## GAS DECK OVENS

### KD-IE-76

| | |
|---|---|
| Deck & Tray | 1 Deck 1 Tray |
| Electrical Detail | 100 W |
| Chamber Dimension | 640x455x180 mm |
| Dimension | 1000x760x580mm |

### KD-IE-78

| | |
|---|---|
| Deck & Tray | 2 Deck 4 Tray |
| Electrical Detail | 0.20 Kw/440 V |
| Each Chamber Dimension | 860x670x220mm |
| Dimension | 1330x895x1460mm |

### KD-IE-79

| | |
|---|---|
| Deck & Tray | 3 Deck 6 Tray |
| Electrical Detail | Kw/440 V |
| Each Chamber Dimension | 860x670x220 mm |
| Dimension | 1330x985x1500mm |

### KD-IE-77

| | |
|---|---|
| Deck & Tray | 1 Deck 2 Tray |
| Electrical Detail | 0.10 Kw/220 V |
| Chamber Dimension | 860x670x220 mm |
| Dimension | 1330x895x680 mm |

Specifications
- Temperature Range: 50°-300°C
- Body Material: Stainless steel
- Features: Thermostat, rotary switch, indicator lights.
- Suitable for restaurants, pizzerias, cafes, bakeries, and commercial kitchens

KITCHEN DESIGNER

# DECK OVEN WITH PROOFER

KD-IE-81

KD-IE-80

## Electric Operated

| | |
|---|---|
| Deck & Tray | 2 Deck 4 Tray |
| Proofer | 10 Trays |
| Chamber Dimension | 870x650x230 mm |
| Dimension | 1310x820x1990mm |
| Power Consumption | 14.6 KW |

## Gas Operated

| | |
|---|---|
| Deck & Tray | 2 Deck 4 Tray |
| Proofer | 10 Trays |
| Chamber Dimension | 870x650x230 mm |
| Dimension | 1310x820x1990mm |

# COMBI- OVEN

KD-IE-82

| | |
|---|---|
| Capacity | 12 Trays |
| For Baking | Cookies/ Biscuit |
| Operational Type | Automatic |
| Power Source | Electric |

# CONVECTION OVEN

| | |
|---|---|
| Tray | 4 Trays |
| Dimension | 595x580x570 mm |
| Power Consumption | 2.5 KW |

KD-IE-83

KITCHEN DESIGNER

# PROOFER

| | |
|---|---|
| Proofer | 6 Trays |
| Dimension | 500x690x970 MM |
| Power Consumption | 1.9 KW |

KD-IE-84

| | |
|---|---|
| Proofer | 13 Trays |
| Dimension | 500x700x1610 MM |
| Power Consumption | 2.5 KW |

KD-IE-85

| | |
|---|---|
| Proofer | 26 Trays |
| Dimension | 1000x700x1610 MM |
| Power Consumption | 2.8 KW |

KD-IE-86

| | |
|---|---|
| Proofer | 16 Trays |
| Dimension | 500x700x1900 MM |
| Power Consumption | 2.6 KW |

KD-IE-87

# CONVEYOR OVEN

| Product Id | Size | Operated with | Capacity | Pizza Size | Size of Chain | Power Consumption |
|---|---|---|---|---|---|---|
| KD-IE-88 | 1500X600X430 MM | Electric | 16 per hour | 12" Pizza | 1040X355 MM | 5.8 - 6.9 Kw, 220 V |
| KD-IE-89 | 2060X760X430 MM | Electric | 16 per hour | 18" Pizza | 1500X514 MM | 7.7 Kw, 380 V |
| KD-IE-90 | 1560X750X430 MM | LPG/ PNG | - | 18" Pizza | 500X1450 MM | 0.1 Kw, 220 V |

KITCHEN EQUIPMENTS

# STELLA INDUCTION PLATE

KD-IE-91

Power: 3.5Kw
Size: 410x380x95 MM

KD-IE-92

Power: 5Kw
Size: 398x398x180 MM
Cutout Size: 370x370 MM

# COFFEE MACHINE

KD-IE-93

KD-IE-94

| Specification | Single-Group (1-Group) | Double-Group (2-Group) |
|---|---|---|
| Ideal Volume | Low to Medium (50–200 cups/day) | Medium to High (200–500+ cups/day) |
| Max Shots Per Cycle | 1 (or 2 simultaneously) | 2 (or 4 simultaneously) |
| Boiler Capacity | Small (Typically 1.8 L to 6 L) | Large (Typically 8 L to 14 L) |
| Number of Steam Wands | 1 (Usually) | 2 (Standard) |
| Wattage / Power | Lower (1,200 W to 2,900 W) | Higher (2,700 W to 5,000 W) |
| Electrical Requirement | Often 120V or 220V Single-Phase | Usually 220V/240V or 380V/415V Three-Phase (for high power) |
| Footprint / Size | Compact (Designed to save counter space) | Large (Requires significant counter space) |
| Workflow | Linear (One barista, one shot at a time) | Parallel (Two baristas can work simultaneously) |
| Heat Recovery | Slower, especially after heavy use of hot water/steam. | Fast due to the large boiler and higher power element. |

## 🛠️Features of Doble Group Coffee Machine

- Dual Group Heads: The defining feature, allowing for parallel workflow.
- Dual Steam Wands: Typically found on a 2-group machine, enabling a barista to steam milk for two drinks at once, or for one barista to be pulling a shot while the other is steaming.
- Hot Water Dispenser: A separate spout for dispensing hot water for Americanos, tea, etc.
- Heat Exchanger (HX) or Dual Boiler System:
  - HX: One boiler for steam/hot water, with an internal tube (heat exchanger) to heat the brewing water. Good for high volume.
  - Dual Boiler: Separate boilers for the steam/hot water and the brew water, offering ultimate temperature precision (often an upgrade).
- Automatic Water Refill (A.W.R.): The boiler automatically senses and refills water, preventing the heating element from burning out.
- Built-in Volumetric Pump (Rotary Pump): Provides quiet and consistent pressure and allows the machine to be plumbed directly into the main water line.
- Gauges: Separate pressure gauges for boiler pressure (steam) and pump/brew pressure (extraction).
- PID Control (on some models): Digital control for precise adjustment and stability of the water temperature.

LA CIMBALI

Astoria

EXPOBAR

CASADIO

KITCHEN EQUIPMENT

# UNDER COUNTER DISHWASHER

KD-IE-95

| Model | Protech 411 plus | Protech 611 plus |
|---|---|---|
| Rack Size | 40x40 cm | 50x50 cm |
| Door opening | 32 cm | 36.5 cm |
| Max glass height | 30 cm | 32.5 cm |
| Cycles(Sec.) | 3(90,120,150) | 3(60,90,180) |
| Gross Weight | 34kg | 62kg |
| Electric Connection | 230/50/1/N | 230/50/1/N |

# HOOD TYPE DISHWASHER

KD-IE-96

| Model | Protech 813 plus |
|---|---|
| Rack Size | 50x50 cm |
| Door opening | 40 cm |
| Max glass height | 38 cm |
| Cycles(Sec.) | 3(60,120,150) |
| Gross Weight | 100 kg |
| Electric Connection | 230/50/1/N |

KITCHEN DESIGNER

# CONVEYOR DISHWASHER-1

KD-IE-97

| Model | RC 150 Plus Exist Right / RC 150 Plus Exist Left |
|---|---|
| Productivity Rack | 60 - 120 Rack/Hr |
| Water Consumption | 160 Ltr./Hr |
| Electric Power Supply | 400/50/3/N |
| REQ Water Pressure | 1.5 to 4 |
| Gross Weight | 202 kg |
| Usable Height | 45 cm |

# CONVEYOR DISHWASHER - 2

| Model | RC 154 Plus Exist Right / RC 154 Plus Exist Left |
|---|---|
| Productivity Rack | 110 - 200 Rack/Hr |
| Water Consumption | 270 Ltr./Hr |
| Electric Power Supply | 400/50/3/N |
| REQ Water Pressure | 1.5 to 4 |
| Gross Weight | 328 kg |
| Usable Height | 45 cm |

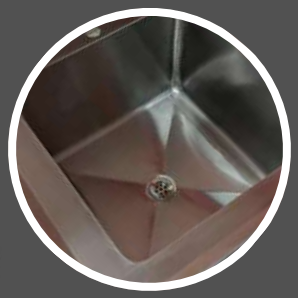
KD-IE-98

# SINK & TABLES

## POT WASH SINK UNIT

Standard Size : 900x750x850+100 MM.
Bowl : 1 no.
Bowl Size : 700x550x300 MM.

KD-WE-99



## SINGLE SINK UNIT

Standard Size 600x600x850+100 mm.
Bowl 1 nos.
Bowl Size 450x450x300 mm (each bowl).

KD-WE-100

# TWO SINK UNIT

| | |
|---|---|
| Standard Size | 1125/1200x600x850+100 mm. |
| Bowl | 2 nos. |
| Bowl Size | 450x450x300 mm (each bowl). |

KD-ST-101

# THREE SINK UNIT

| | |
|---|---|
| Standard Size | 1650/1800x600x850+100 mm. |
| Bowl | 3 nos. |
| Bowl Size | 450x450x300 mm (each bowl). |

KD-ST-102

# TABLE WITH SINK UNIT

| | |
|---|---|
| Standard Size | 1200x600x850+100 mm. |
| Bowl | 1 no. |
| Bowl Size | 450x450x300 mm (each bowl). |

KD-ST-103

KD-ST-104

Sink Unit with Rinser (washer)

KD-ST-105

Wall Mounted Sink Unit

KD-ST-106

Foot Operated Sink Unit

KITCHEN DESIGNER

| | |
|---|---|
| Stainless Steel | Food Grade (304 grade Stainless Steel). |
| Drainage | Each corner of our sink bowl features a V-bent design, ensuring efficient water drainage from every angle in each sink bowl. |
| Strainer jali | The sink bowl's integrated strainer jali facilitates effortless water drainage, trapping solids and keeping your pipes clear. |
| Stand | Our sink is supported by a sturdy frame consisting of four stainless steel pipes (40 x 40 mm) with cross-bracing, ensuring exceptional stability and durability. |

Sink with Cabinet Unit

Hand Wash Sink Unit

## GREASE TRAP BOX

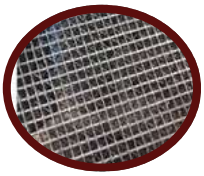
Stainless Steel: Food Grade.
Standard Size : As per the requirement.

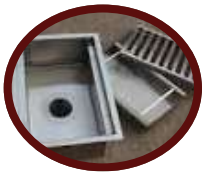
A Specialised compartment designed to capture and separate oil, grease, and solids from wastewater before it enters a sewer system

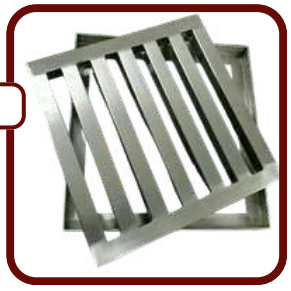
## GRATING

KD-ST-110

Stainless Steel Food Grade.
Standard Size As per the requirement.







Grating

Grating with Perforated Filter

Grating with Drain Trough

KD-ST-112

## DISH LANDING TABLE
### WITH CHUTE

| | |
|---|---|
| Stainless Steel | Food Grade. |
| Standard Size | **1200x600x850+100 mm.** |
| Chute | 1 nos. |
| Chute Size | 250x200 mm. |
| Top of table | 1.25 mm top (304 grade Stainless Steel). |
| Garbage Chute | A dish landing table with a chute provides a convenient and sanitary way to collect and direct dirty dishes, utensils, and other kitchen waste. |

## WORKING TABLE
### WITH 2 UNDER SHELVES

| | |
|---|---|
| Stainless Steel | Food Grade (202, 304). |
| Standard Size | As per the requirement. |
| Under Shelf | 1 or 2 shelves. |
| Top of Table | 1.25 mm Stainless Steel. |
| Undershelf of table | 0.8 mm Stainless Steel. |

KD-ST-114

KITCHEN DESIGNER

# WORKING TABLE
## WITH 2 UNDER SHELVES

KD-ST-115

| | |
|---|---|
| Stainless Steel | Food Grade (202, 304). |
| Standard Size | As per the requiremen |
| Under Shelf | 1 or 2 shelves. |
| Top of Table | 1.25 mm Stainless Steel. |
| Undershelf of table | 0.8 mm Stainless Steel. |

# UTILITY TABLE
## UNDERNEATH THE TRAY SLIDER

| | |
|---|---|
| Standard Size | : 900x750x850+100 MM |
| Over Head Shelves | : 2 nos. |
| Under Shelves | : 2 nos. |
| No. of Tray | : . |

KD-ST-116

KITCHEN DESIGNER

# WORKING COUNTER
## WITH 2 UNDER SHELVES

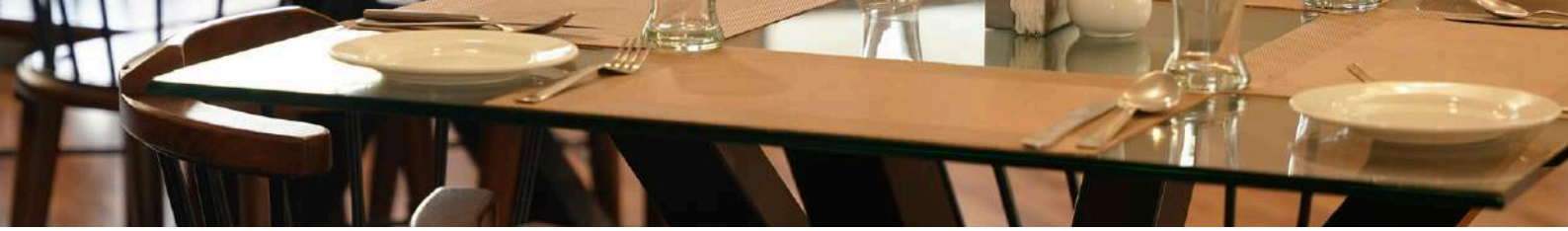
| | |
|---|---|
| Stainless Steel | Food Grade (202, 304). |
| Standard Size | As per the requirement. |
| Under Shelf | 1 or 2 shelves. |
| Top of Table | 1.25 mm Stainless Steel. |
| Undershelf of table | 0.8 mm Stainless Steel. |

KD-ST-117

# SLIDING DOOR CABINET

| | |
|---|---|
| Stainless Steel | Food Grade (202, 304). |
| Standard Size | As per the requirement. |
| Under Shelf | 1 or 2 shelves. |
| Top of Table | 1.25 mm Stainless Steel. |
| Undershelf of table | 0.8 mm Stainless Steel. |

KD-ST-118



# 6 SEATER DINING TABLE

| | |
|---|---|
| Stainless Steel | Food Grade (202, 304). |
| Standard Size | 1800x750x750 MM |
| Stool Diameter | 300 MM. |

KD-ST-119

KD-ST-120

KITCHEN DESIGNER

KD-ST-121

## ONION/POTATO BIN

## STORAGE BIN

KD-ST-122

KD-ST-123

## DUNNAGE RACK

* Stainless Steel Food Grade.
Standard Size As per the requirement.

# RACKS & TROLLEYS

## SS RACK

| | |
|---|---|
| Stainless Steel | Food Grade. |
| Standard Size | **900x450x1800 mm.** |
| Shelf | **5 shelves.** |

KD-RT-124

## PERFORATED UTENSIL RACK

| | |
|---|---|
| Stainless Steel | Food Grade. |
| Standard Size | **900x450x1500 mm.** |
| Shelf | **4 shelves.** |

KD-RT-125

## POT RACK

| | |
|---|---|
| Stainless Steel | Food Grade. |
| Standard Size | **1066x450x1650 mm.** |
| Shelf | **4 shelves.** |
| Shelf Type | Pipe shelf (stainless steel). |

KD-RT-126

## TRAY RACK

| | |
|---|---|
| Stainless Steel | Food Grade. |
| Standard Size | **475x675x1650/1800 mm.** |
| Tray | **16-19 Trays (as per rack size).** |

KD-RT-127

* Stand — Our Table is supported by a sturdy frame consisting of four stainless steel pipes (38 x 38 mm), ensuring exceptional stability and durability.

KITCHEN DESIGNER

# WALL HANGING CABINET
## WITH 2 UNDER SHELVES

| | |
|---|---|
| Stainless Steel | Food Grade (202, 304). |
| Standard Size | 1200x350x600 MM |
| Under Shelf | 1 or 2 shelves. |
| Cabinet | 1.25 mm Stainless Steel. |
| Undershelf of Cabinet | 0.8 mm Stainless Steel. |

KD-RT-128

# WALL SHELVES

KD-RT-129

# OVER HEAD SHELVES

KD-RT-130

KD-RT-131

KITCHEN DESIGNER

# GN PAN TROLLEY

KD-RT-132

# MASALA TROLLEY

# BUSSING TROLLEY

KD-RT-133

# PLATEFORM TROLLEY

KD-RT-134

# HOT FOOD TROLLEY

| | |
|---|---|
| Stainless Steel | Food Grade (202, 304). |
| Standard Size | 1050x750x900 MM |
| No. of Trays | 20 Trays. |
| Heating Element | Immersion |
| Power Consumption | 3 KW. |

# HOT FOOD TROLLEY

| | |
|---|---|
| Stainless Steel | Food Grade (202, 304). |
| Standard Size | 1050x750x900 MM. |
| No. of Ganj | 4 Ganj (each has 15 liters) |
| Heating Element | Immersion |
| Power Consumption | 3 KW. |

KD-RT-135

KITCHEN DESIGNER

KD-RT-136

# TEA TROLLEY

| | |
|---|---|
| Stainless Steel | Food Grade (202, 304). |
| Standard Size | 1050x750x900 MM |
| No. of Trays | 20 Trays. |
| Heating Element | Immersion |
| Power Consumption | 3 KW. |

# VENTILATION SOURCES

## EXHAUST HOOD

KD-VS-137

**Specifications:**

1. Hood customised in 202 or 304 Grade(as per requirement) Stainless Steel for strength and durability
2. 0.8 mm thickness of the hood for added robustness
3. The dimensions of the Hood and the Baffel filter are according to the requirements.
4. Baffle filter for efficient grease capture
5. Durable construction for long-lasting performance
6. Designed for commercial kitchen use
7. Easy to clean and maintain

## BAFFLE FILTER

## ISLAND HOOD

KD-VS-138

Specifications:

- Island Hood: Perfect for Centre-Stage Cooking.
- Structure: Box type.
- 202 or 304 Grade Stainless Steel.
- Dual-Layer Baffle Filter System
- Baffle filter for efficient grease capture.
- A sufficient number of flushed LED lights with heat-toughened glass, wired in heat-resistant conduits.

KITCHENPLAN

# VENTILATION SOURCES

KD-VS-139

## AIR WASHER UNIT

## CENTRIFUGAL EXHAUST BLOWER

KD-VS-140

KD-VS-141

## AXIAL FAN

## FRESH AIR GRILL

KD-VS-142

KITCHEN DESIGNER

# FOOD CARTS & LIVE COUNTERS

## PANI PURI - KIOSK

- Type: Cold pani puri Counter/ Kiosk.
- Dimension—as per requirement.
- Working Top- 1 Burner for Tikki Preparation & Containers for the Bhallas, Sauces, and Flavoured Waters.
- Golgappa Display - Glass Shelf with partitions.
- GN Pan/Ganj—Quantity & capacity as specified in the requirement.
- With a condensing unit.
- Condensing Unit- Emerson.
- Mobility- Wheels.

KD-FC-143

KITCHEN DESIGNER

# KULFI- CART

- Dimension—as per requirement.
- Model- Working Top with GN Pan & Inbuilt Deep Freezer.
- Storage - 1 undershelf with covered storage.
- Branding with warm lighting.
- Mobility to Suit Your Needs: Select from wheeled or free-standing options to fit your workflow.

KD-FC-144

# MULTI PURPOSE FOOD CART

KITCHEN DESIGNER

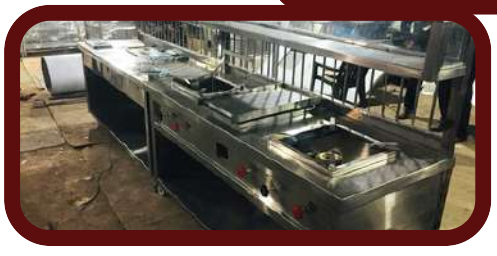
KD-FC-145

# BHATURA COUNTER

- Dimension—as per requirement.
- Model- Working Top with 2 Burners and a GN Pan with oil strainer & having 2 overhead shelves
- Storage - 1 undershelf with three-sided covered storage.
- Mobility to Suit Your Needs: Select from wheeled or free-standing options to fit your workflow.

# PAV BHAJI COUNTER

- Dimension—as per requirement.
- Model- Working Top with 2 Burners and a griddle plate & having 2 overhead shelves
- Storage - 1 undershelf with three sides covered in storage.
- Mobility to Suit Your Needs: Select from wheeled or free-standing options to fit your workflow.



KITCHEN DESIGNER

# PANI PURI & TIKKI COUNTER

- Dimension—as per requirement.
- Working Top- 1 Burner for tikki Preparation & containers for the bhallas, sauces, and flavoured waters.
- Golgappa Display - Glass Shelf with partitions.
- GN Pan/Ganj—Quantity & capacity as specified in the requirement.
- Storage—1 undershelf with three side covered storage.
- Mobility to Suit Your Needs: Select from wheeled or free-standing options to fit your workflow.

KD-FC-148

KD-FC-150

KD-FC-149

KITCHEN DESIGNER

# TANDOORI COUNTER

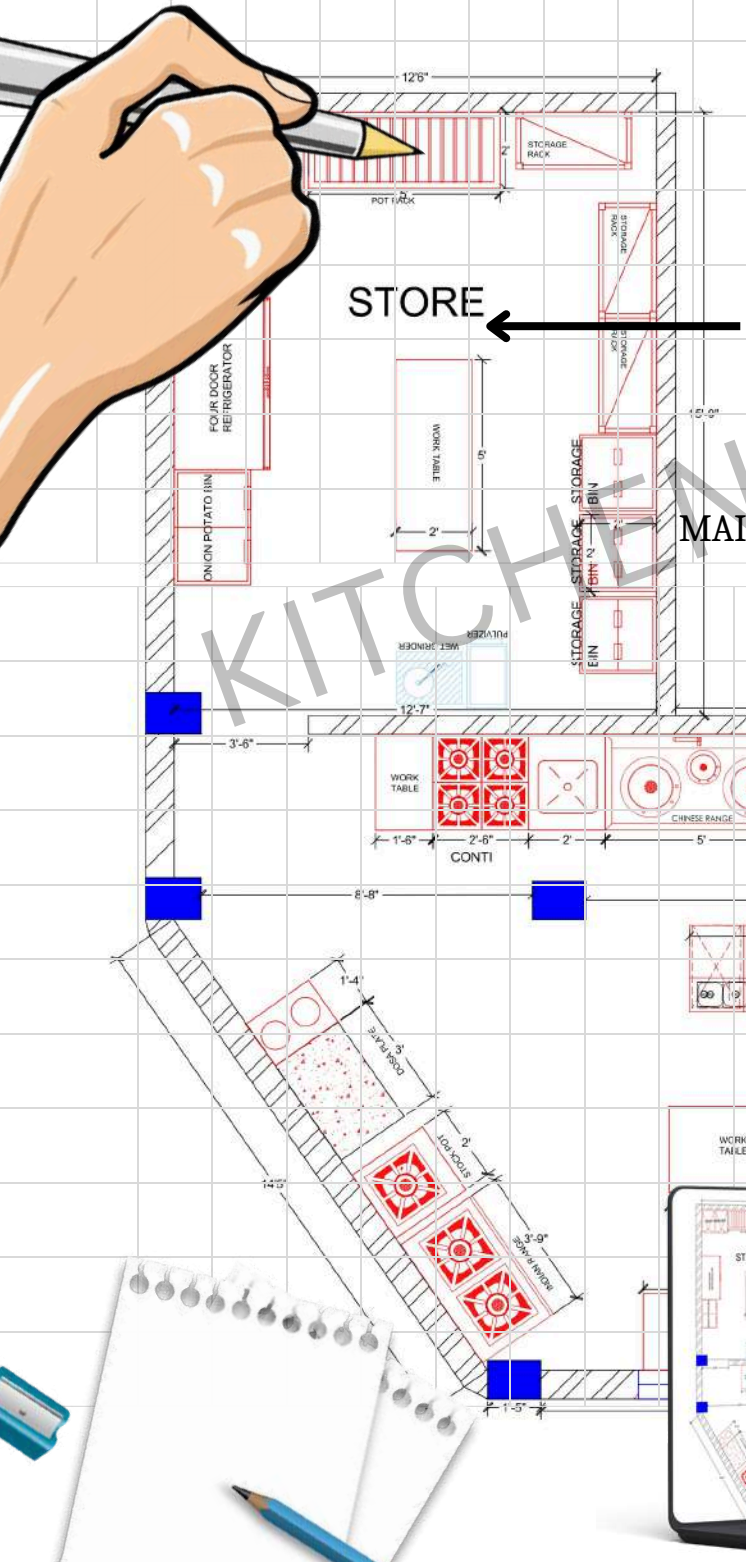
- Dimension—as per requirement.
- Canopy / Roof Top Structure.
- Display - Glass for Chaap.
- Tandoor—for grilling the chaap.
- Storage—2 undershelves with three-sided covered storage.
- Mobility to Suit Your Needs: Select from wheeled or free-standing options to fit your workflow.

KD-FC-151

# LIVE COUNTERS

KD-FC-152

# CONSULTANCY
# DESIGNING
# INSTALLATION



# Our Certified Validation

📜The Mark of Trust: Udyam, GST, and GeM Approved.

"The Trusted Source for Government Procurement."
&
"Your Reliable Partner on the GeM Portal."

"Government e-Marketplace Seller ID -193020000143009150 mm

Udyam Certified

भारत सरकार
Government of India
सूक्ष्म, लघु एवं मध्यम उद्यम मंत्रालय
Ministry of Micro, Small and Medium

## UDYAM REGISTRATION CERTIFICATE

KITCHEN DESIGNER

| | |
|---|---|
| UDYAM REGISTRATION NUMBER | UDYAM-DL-06-0050497 |
| NAME OF ENTERPRISE | KITCHEN DESIGNER |

TYPE OF ENTERPRISE *

| SNo. | Classification Year | Enterprise Type | Classification Date |
|---|---|---|---|
| 1 | 2024-25 | Micro | 27/04/2024 |
| 2 | 2023-24 | Micro | 09/05/2023 |
| 3 | 2022-23 | Micro | 26/06/2022 |

MAJOR ACTIVITY: MANUFACTURING

SOCIAL CATEGORY OF ENTREPRENEUR: GENERAL

NAME OF UNIT(S)

| S.No. | Udyog Aadhaar Memorandum | Unit(s) Name |
|---|---|---|
| 1 | DL06A0021029 | Kitchen Designer |

OFFICAL ADDRESS OF ENTERPRISE

| | | | |
|---|---|---|---|
| Flat/Door/Block No. | Plot no 39 and 40 | Name of Premises/ Building | F block |
| Village/Town | Begum | Block | F block |

# GST Certified

GST IN. : 07BRTPK2837A1ZR

(Amended)

**Government of India**

**Form GST REG-06**

*[See Rule 10(1)]*

**Registration Certificate**

**Registration Number** :07BRTPK2837A1ZR

| | | | | | |
|---|---|---|---|---|---|
| 1. | Legal Name | NEERAJ KUMAR | | | |
| 2. | Trade Name, if any | KITCHEN DESIGNER | | | |
| 3. | Constitution of Business | Proprietorship | | | |
| 4. | Address of Principal Place of Business | GROUND FLOOR, PLOT No. 39 and 40 KH. No. 26/4/1 and 24/5, BLOCK - F EXTN, VILLAGE BEGAMPUR, DELHI, North West Delhi, Delhi, 110086 | | | |
| 5. | Date of Liability | 01/07/2017 | | | |
| 6. | Date of Validity | From | 01/07/2017 | To | Not Applicable |
| 7. | Type of Registration | Regular | | | |
| 8. | Particulars of Approving Authority | | | | |
| Signature | | | | | |
| Name | | | | | |
| Designation | | | | | |
| Jurisdictional Office | | | | | |
| 9. Date of issue of Certificate | | 30/07/2019 | | | |

Note: The registration certificate is required to be prominently displayed at all places of Business/Office(s) in the State.

KITCHEN DESIGNER

✨ *Trust and Transparency: Our Official Certifications*

# KITCHEN DESIGNER

Commercial Kitchen Equipment
Manufacturer & Supplier

Website: https://www.kitchenequipmentdelhi.com
Email: commercialkitchendesigner@gmail.com
Webmail: info@kitchenequipmentdelhi.com
Phone no.: +91 9310210211, 9211259030, and 9910106943.
Address: Plot No. F-39 & 40. GALI NO.- 09 Village Begumpur Ext. Begumpur, Delhi - 110086.