



**JK KITCHENS**

Quality | Performance | Satisfaction

# **JK KITCHENS**

## **BROCHURE**

Manufacturers, Suppliers and Designers of  
Commercial Stainless Steel Kitchen  
Equipment, Refrigeration, Exhaust Systems,  
Gas Pipelines and Food Processing Machinery



1/3, SN- 41/2, near Badhe Lawns,  
Kondhwa Budruk, Pune,  
Maharashtra, India - 411048



[jkkitchensindia@gmail.com](mailto:jkkitchensindia@gmail.com)



+919021324947



[www.jkkitchens.in](http://www.jkkitchens.in)

# ABOUT JK KITCHENS

We introduce ourselves as experts in manufacturing commercial kitchen equipment across the country. Within a short span of time we have been able to achieve a vast range of satisfied customers including esteemed leaders of the industry. We work with the vision of spreading operations across the globe thus inculcating constant innovation, development, research and quality measures in our work approach. We work towards making such kitchens where in when a customer walks in an establishment, he should ask if the kitchen is powered by JK KITCHENS We can provide a large bandwidth of solutions ranging from the smallest of eateries to leading brands. We believe in creating a life long relation with our customers and don't mind to go an extra mile to make sure that our valued customers are satisfied with us in all ways possible. Our products are a result of the best possible design in order to be of maximum utility to the customers need and go through the most stringent quality measures to ensure fulfilment for quality and price paid. We believe in striving towards constant improvisation at not only the front end but also the back end so that our customers are satisfied, delivery of product is as per committed timeline and specifications and products are priced competitively. Our team consists of personnel with vast experience in the field they cater to. By joining hands with us we can assure you a trustworthy, promise fulfilled, stress free relationship.



# WE SPECIALISE IN

# 02

## **Customisation**

"Onesize does not fit all and every client has a unique requirement." customisation is our forte and we customise products as per our customers requirements so that they can be of maximum utility.

## **Turnkey projects**

We specialise in undertaking turnkey projects including kitchen equipment, exhaust and fresh air systems, refrigeration, gas pipelines and food processing machinery and provide the entire process of setting up a kitchen from its designing stage to the final installation. We consider ourselves specialists in doing turnkey projects is because we know how to implement projects in a short period of time and are very well versed with the various factors involved to successfully complete a project.



# INDUSTRIES WE CATER TO

03

- |           |  |           |                                  |
|-----------|--|-----------|----------------------------------|
| <b>01</b> | <b>IT companies</b>  | <b>12</b> | <b>Bars</b>                      |
| <b>02</b> | <b>Hospitals</b>   | <b>13</b> | <b>G.s.r.</b>                    |
| <b>03</b> | <b>Places of worship</b>                                   | <b>14</b> | <b>Clubs</b>                     |
| <b>04</b> | <b>Schools</b>   | <b>15</b> | <b>Hotels</b>                    |
| <b>05</b> | <b>Cloud/ central<br/>kitchens</b>                         | <b>16</b> | <b>Resorts</b>                   |
| <b>06</b> | <b>Banquets</b>  | <b>17</b> | <b>Training<br/>kitchens</b>     |
| <b>07</b> | <b>Large scale<br/>manufacturing/<br/>industrial units</b> | <b>18</b> | <b>Bakeries</b>                  |
| <b>08</b> | <b>Army</b>  | <b>19</b> | <b>Meat stores</b>               |
| <b>09</b> | <b>Government<br/>establishments</b>                       | <b>20</b> | <b>Dairy stores</b>              |
| <b>10</b> | <b>Restaurants</b>   | <b>21</b> | <b>Wine stores</b>               |
| <b>11</b> | <b>Dark/ delivery<br/>kitchens</b>                         | <b>22</b> | <b>Residential<br/>Complexes</b> |

# COMMERCIAL KITCHEN EQUIPMENT

04

## STAINLESS STEEL GAS RANGES



**Indian gas range**  
one,two,threeburners



**Chinese gas range**  
one ,two,three,five  
burners



**Continental gas range**  
two, four, six burner,  
four burner with oven



**Dum biryani burner**



**Kunafa stove**



**Titling brat pan**



**Titling boiler**



**Stock pot range**



**Roomal i roti bhatti**

# COMMERCIAL KITCHEN EQUIPMENT

04

## STAINLESS STEEL GAS RANGES



**Canteen bhatti**  
10 x 10, 12 x 12, 15 x  
15, 18 x 18



**Dosa Plate**



**Chapati tawa with  
puffer**



**Griddle plate**

# COMMERCIAL KITCHEN EQUIPMENT

04

## STAINLESS STEEL BAIN-MARIES



**Bain-Marie with gn pans**



**Baine marie with round pots**



**Bain marie counter**



**Table top bain marie**

## STAINLESS STEEL TANDOORS



**Box tandoor**



**Round tandoor**

# COMMERCIAL KITCHEN EQUIPMENT

04

## STAINLESS STEEL COUNTERS



**Wada Pav counter**



**Pav bhaji counter**



**Juice counter**



**Chat counter**



**Mithai counter**



**Fish bed display counter**



**Baine Marie service counter**



**Mock tail counter**



**Dining area service counter**

# COMMERCIAL KITCHEN EQUIPMENT

04

## STAINLESS STEEL COUNTERS



**Pani puri counter**



**Straight glass display counter**  
(refrigerated/ non refrigerated/ hot)



**Juice counter**



**Fast food/snacks/  
chinese counter**



**Pick up/ service center**



**Cash counter**



**Tandoor display counter**



**Bend glass display counter**  
(refrigerated/ non refrigerated/ hot)



**Tea counter**

# COMMERCIAL KITCHEN EQUIPMENT

04

## STAINLESS STEEL TABLES



**Granite top table**



**Pick up table**



**Dish landing table**



**Work table**



**Folding table**



**Work table with sink**

# COMMERCIAL KITCHEN EQUIPMENT

04

## STAINLESS STEEL SINKS AND WASH AREA EQUIPMENT



**Single sink unit**



**Two sink unit**



**Three pot**



**Pot wash sink**



**Hand wash sink**



**Grease Trap**



**Gratings**

# COMMERCIAL KITCHEN EQUIPMENT

04

## STAINLESS STEEL TROLLEYS



**Baine marie trolley**



**Bar trolley**



**Plate/ tray trolley**



**Crate trolley**



**Crate trolley**



**Masala trolley**



**Tea Trolley**

# COMMERCIAL KITCHEN EQUIPMENT

04

## STAINLESS STEEL STORAGE RACKS



**Storage rack**



**Pot rack**



**Thali rack**



**Wall shelf**



**Palette**



**Onion potato rack**



**Tray**



**Bottle Rack**



**Water collecting tray**

# COMMERCIAL KITCHEN EQUIPMENT

04

## STAINLESS STEEL DINING TABLES



**Canteen dining table**  
fourseater



**Canteen dining table**  
six seater



**Canteen dining table**  
eightseater



**Standing round dining table**



**Standing square dining table**



**Seated dining table**  
folding



**Seated dining table**  
Single pipe



**Seated dining table**  
Fourpipe



**Seated dining table**  
Plate type

# COMMERCIAL KITCHEN EQUIPMENT

04

## STAINLESS STEEL BARBECUES



**Shawerma machine -  
table top**



**Shawerma machine -  
cylinder model**



**Shawerma machine -  
full unit**



**Rotisserie**



**Table mounted barbecue  
stand**



**Domestic barbecue  
stand**

(mild steel options for some equipment available)

# REFRIGERATION

# 05



**Two door under counter chillers or deep freezer**



**Three door under counter chillers or deep freezer**



**One door under counter chillers or deep freezer**



**Two door vertical chiller or deep freezer**



**Three door vertical chiller or deep freezer**



**Four door vertical chiller or deep freezer**



**Two door under counter chillers or deep freezer**



**Pizza make line freezer**



**Back bar**

# REFRIGERATION

# 05



**Milk chiller**



**Glass display counter**  
bend glass



**Glass display counter**  
straight glass



**Water cooler -**  
20 to 200 litres



**Elanpro chest freezer**  
100 to 500 litres



**Elanpro visi cooler**  
200 to 1100 litres

(outdoor compressor option available)

# EXHAUST AND FRESH AIR SYSTEM

06



**Stainless steel exhaust hood with or without oil filters**



**Galvanised iron ducting**



**Galvanised iron exhaust hood with or without oil filters**



**1440 rpm/ 960 rpm three phase centrifugal exhaust blower - 1 hp to 10 hp**



**Exhaust fan**



**1440 rpm/960 rpm three phase fresh air blower with filter and canopy - 1 hp to 10 hp**



**Fresh air grill**

## **GAS PIPELINE**

07



**Vapour off take (vot) manifold system with gas line and high/ low pressure points**



**Liquid off take (lot) manifold system with gas line and high/ low pressure points**



**Gas bank**

## **FOOD PROCESSING MACHINERY/ ELECTRIC EQUIPMENT**

08



**Electric pizza oven - with and without stone**



**Electric deep fryer - 4, 7 and 12 litres capacity**



**Sandwich griller - 2 & 4 breads capacity**



**Salamander**



**Electric kadhai**



**Electric/ gas operated idli box - 50 to 100 idlis capacity**

# FOOD PROCESSING MACHIERY/ ELECTRIC EQUIPMENT

08



**Electric dosa tawa-  
3 dosa, 4 dosa**



**Electric griddle plate - full  
griddle, half plain half  
griddle**



**Electric burner  
range - one**



**Electric burner range  
- two**



**Electric burner range  
- Three**



**Hotcase**



**Pulverisator - 2 hp, 3 hp  
and 5 hp**



**Wet grinder - 3, 5, 7  
and 10 litres capacity**



**Atta kneader - 5,  
10, 15, 20, 25 kg  
capacity**

# FOOD PROCESSING MACHINERY/ ELECTRIC EQUIPMENT

08



**Onion cutter**



**Vegetable cutter**



**Meat  
mincer**

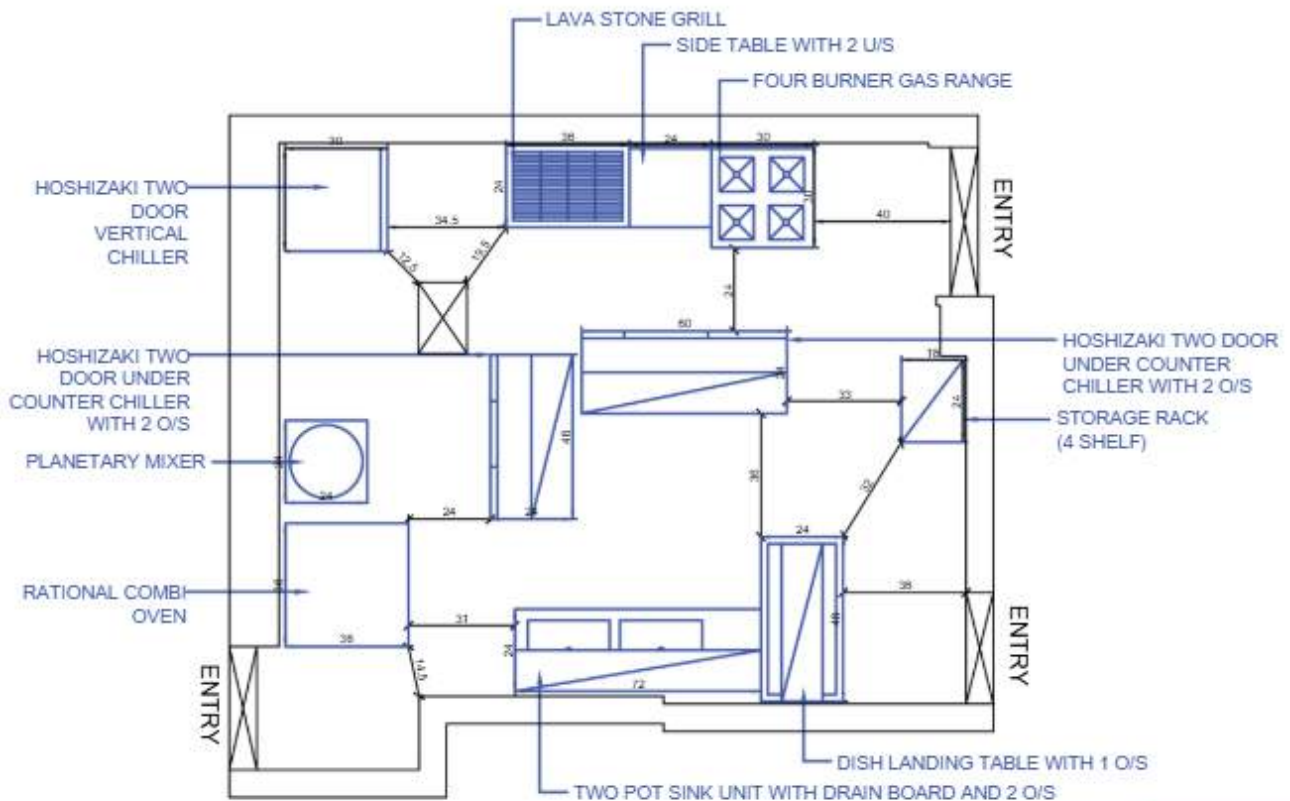
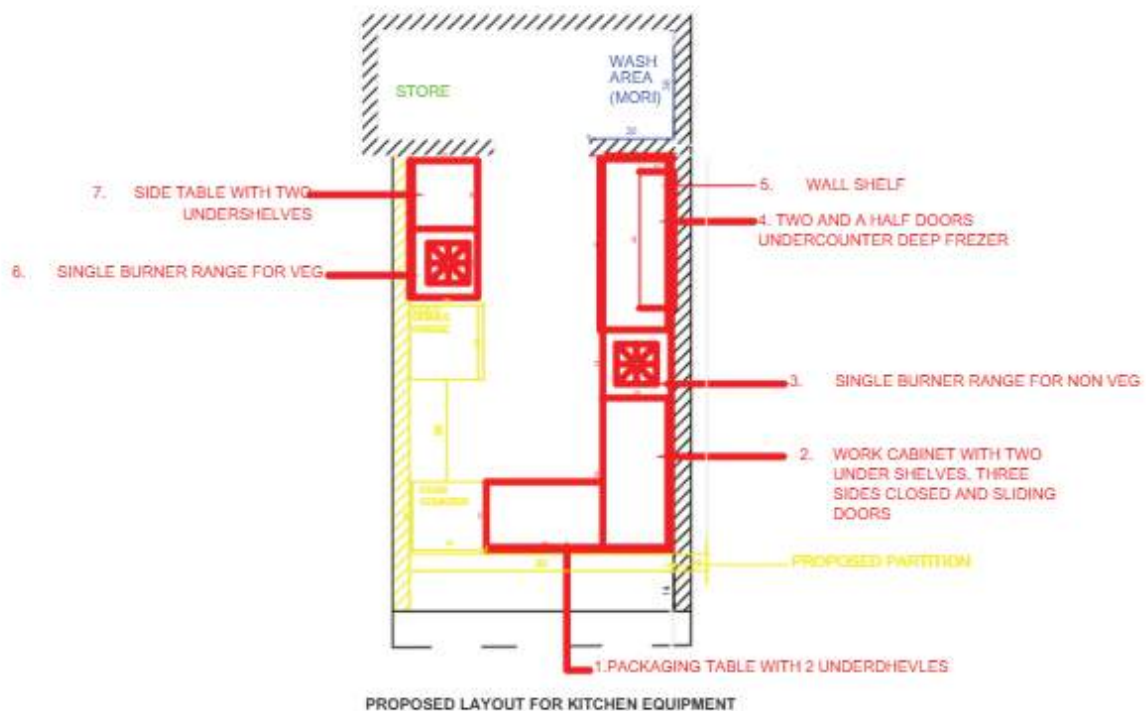
# CONSULTANCY

Don't have a layout for kitchen equipment and haven't yet consulted an architect or chef? Don't worry your designing team has got you covered. Having the right kitchen layout is very essential as it is directly related to the quality of output of food. With our expertise in planning kitchens we can design your kitchen for you with the best possible utility and in the least space possible at a very reasonable price\*. Under our consultancy, we can provide you with customised layouts and plans as per your needs. Each plan would include a kitchen layout along with its ventilation layout, electric layout and plumbing layout.

\*consultancy is chargeable as per various factors. If equipment is finalised with us then 50% of the consultancy cost will be deducted.







# SITE IMAGES 10



# SITE IMAGES





# WHY US?

## 1. Industry experience

Backed with more than 30 years of experience, established in 2018, we have had an experience of setting up more than a 150 establishments and delivering 1500+ equipment working in great condition within a span of 2 years. We have worked with well recognised leaders of the industry who are much more than satisfied with our quality of work and service and keep coming back to us. We know how to deliver fast and as promised. We have worked all around the state and have a negligible failure rate in any kind of project.

## 2. Disciplined work ethics

Our team believes in committing to fulfill. Whatever we commit to, be it product quality, delivery timeline, after sales service or any other factor we will make sure we deliver as promised or travel an extra mile and deliver better than what we have promised.

## 3. Saying "NO"

We believe that saying no is much better than giving an unfulfilled commitment in terms of product designs, quality, timing and service.

## 4. Understanding the exact requirements of our client

Our expertise ranges in understanding the exact requirements and providing solutions that are of maximum utility. This ensures cost effectiveness as well as product durability.

## 5. Quality control

When we say "quality" we make sure that we deliver quality. We try to use the best of components and not the cheapest ones available.



# WHY US?

# 11

Any component that we use in our equipment is checked in multiple ways before being used. Also, our final product is checked thoroughly and we make sure it is as per our standards before we deliver it.

## **6. No scrap**

We believe in using material only which is new. No scrap/ old/ second hand material to cut costs is used in any of our products.

## **7. Research and development**

We believe that we still have a long way to go in terms of our products being upgraded, being of better utility and price competitiveness which is why we constantly find new ways to improve our products.

## **8. Equipment made with the best intentions**

We try to make our equipment with the best of intentions and energy. A prayer is said for each of our equipment so that it serves our client in the best ways possible.

## **9. Personnel for each job**

We believe that one person cannot do it all and it is an entire team effort that gets us what we want. Be it sales, production, after sales, accounts, or any other department, we have dedicated personnel for each job not because it is required but it is because each job should be executed perfectly and in the right amount of time.

## **10. No child labour**

We believe that children should be given an opportunity to complete their schooling and have a healthy childhood and thus stand completely against child labour.

# VALUED CLIENTELE 12

## INSTITUTIONS



## RESTAURANTS | BARS | CLUBS | CAFES



# VALUED CLIENTELE <sup>12</sup>

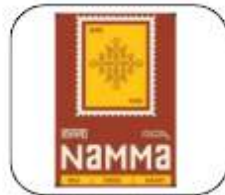
## RESTAURANTS | BARS | CLUBS | CAFES



# VALUED CLIENTELE

# 12

## RESTAURANTS | BARS | CLUBS | CAFES



## QSR | SNACK CENTERS



# VALUED CLIENTELE

# 12

## QSR | SNACK CENTERS



## HOTELS | RESORTS | BANQUETS | CATERERS



# VALUED CLIENTELE 12

## OTHERS

