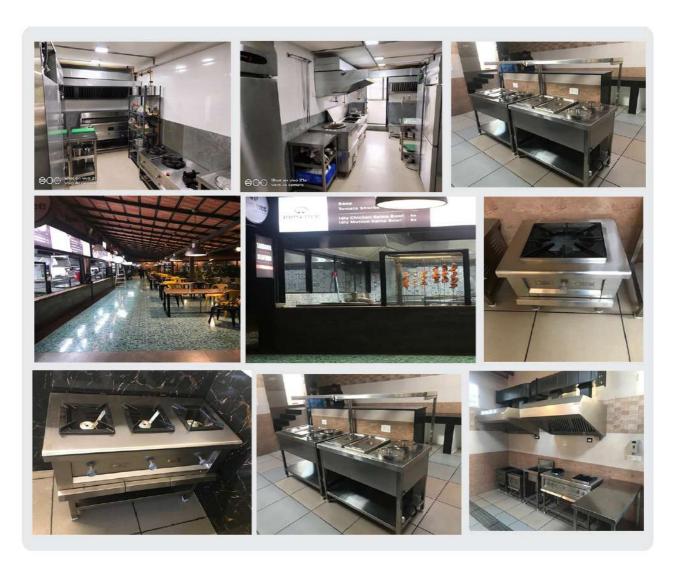


Commercial Kitchen Turnkey Solutions
CONSULT | CONCEPT | COMMISSION | CARE



Hotels | Restaurants | Industrial Canteens | Educational Institutions | Hospitals Marriage Halls | Food courts | Cinemas | Multiplex | Cloud Kitchens Baking Units & Central Kitchens

Services Offered:

- Best in class Kitchen Consultation and Installation
- Kitchen designed from the expert with vast knowledge and experience in the food industry.
- Customised commercial equipment for all Culinary requirements
- All kinds of kitchen ventilation equipment like Hood, Ducting, Blowers, Electrostatic Precipitators, Make up Air Units and Grease Filters
- Wide and Comprehensive range for commercials Gas pipeline Installation with use of state-of-the-art technology for all commercial Kitchens



PRIME COOKING EQUIPMENTS



Cooking Range

Low height range, ideal not only for bulk cooking but also for frying / panning / sauteing. Stainless Steel top and front, heavy duty vessel rests, individual spillage tray and side panels. Extra heavy frame and quality gas burner's assembly.



4 Burner Cook Top Range

Crafted with stainless steel top. Front Panel and side panels in sturdy framework. Available with electric oven for perfect baking. Also available in Gas and Electric Model



Chinese Cooking Range

Aptly designed for authentic Chinese delicacies. A 12" high splash back with swiveling faucer with controls in front panel and a drain channel. Extra high-pressure burner with specially designed cast iron vessel rest speeds up preparation



Bulk Cooking Range

Heavy-duty single HP burner low slung for heavy and large utensils. Perfectly designed with stainless steel top and provided with spillage tray for easy collection of refuse.



Tandoor - LPG / Charcoal

Make Tandoori delicacies with original flavor without mess of ash and smoke, either in the kitchen or at garden parties. Traditionally earthen pot crafted into modern and hygiencially designed equipments. Double baked earthen Tandoor perfectly insulated from outer stainless steel body.



Brat Pan

Versatile workhorse, which can cook, boil stew saute, grill, deep fry and shallow fry complete construction of stainless stell with bottomed pan to climinate scratching and burning. Smooth tilting mechanism with highest standard of workmanship.



Insulated Oil Kadai Cooking Range

Safe and efficient method of bulk deep frying oil chamber [kadai] made of thick mild steel embedded in stainless steel sunk-in top. Front/control panel of stainless steel with heavy base frame structure.



Multi Purpose Bulk Cooker

Economical and speedy cooking for massive catering units. Stainless Steel cooking chamber Insulated exterior body of stainless steel or mild steel. Smooth flow stainless steel outlet valve for easy collection.



Idli Steamer

All heavy duty SS construction. Cooking time 5 to 7 minutes. Connection with boiler 60/120/180/240/300 Idly plant.



Gas Idli Steamer

Compact counter top, most attractive Idli maker for instant streaming of Idlies. Ideal for fast food restaurant and industrial units. Stainless Steel die pressed Idli trays to produce 54 Idlies at on time.



Steam Jacketed Vessels

Stainless Steel Construction. Non Jacketted and Jacketted Models. Scientifically designed to retain maximum Pressure. Easy manual tilting Mechanism.



Steam Boiler

High energy saving product. Accelerate the cooking speed with low fuel cost. Heavy duty plates perfectly designed with safety devices like pressure gauge, air release valves.





Romali Cooking Range

Specially desinged for making Romali Roti, Model available in trolley type and counter type.



Barbeque Griller

Make barbeque delicacies with original flavour, either in the kitchen or at garden parties. Insulated body coverage and top SS grill provided.



A'la Carte Cooking Range

Low height range, ideal not only for bulk cooking but also for frying / panning / sauteing. Stainless Steel top and front, heavy duty vessel rests, individual spillage tray and side panels. Extra heavy frame and quality gas burner's assembly.



Dosa Plate

Set the standard for evenly heated preparation on thick MS plate. Stainless steel fornt control panel and grease through for collecting excess oil. All set in a sturdy frame. Available in both Electric and LPG models.

CHAPPATI MAKING MACHINES



Dough Ball Cutting Machine



Semi Automatic Machine



Instant Rice Grinder





Cooking Mixture



Chapathi Plate with Puffer



Fully Automatic Machine

STEAM UNIT



Dosa Making Machine



Steam Boiler



Steam Vessels - Single and Double Jacket



Steam Idly Plant



PREPARING & PROCESSING



Potato Peeler

Equipment to add case, convenience and speed to peeling operation. Stainless steel body. Stainless Steel drum with high quality emery lining. Oven backed contoured shaped emery disk for perfect tossing and peeling of potatoes.



Conventional Grinder

Work horse that helps you prepare in advance stainless steel rotating drum and base box having heavy-duty driven motor, Available with coconut scraper.



Dough Kneader

"A real work house" Speedy and hygienic way to knead the dough, Uniform mixing, heavy massaging, supplied with stainless steel bowl and stainless steel square solid rod arms. Speed variations by break system to bowl. Same direction movement of vessel and arm for faster production.



Vegetable Cutter

Space Saving and Compact table-top model designed for a wide range of cutting. Designed for easy handling and maintenance. Machine suitable for slicing, dicing, grating, julienne & French fries. 100% Save labour / Simple to operate and easy to clean.



Tilting Wetgrinder

Unit available with MS, Cast iron & SS frame structure with SS Body & SS Guard for motor with Tilting handle & locking facility. Cap: 5, 7.5, 10, 15, 20 & 40 Liters



Pulveriser

For heavy wet and dry grinding, puree, paste, chutney, Heavy duty motor to take load on continuous basis. Different sets of perforation for different thickness of grinding. Hygiene as no exposure to open dirt, insects etc.



Salamander

Ideal equipment for grilling toasting and reheating instant heating and faster recovery time is the specialty of this unit. LPG or Electrically operated model.



Pizza Oven

Master Baker on your fast food counter. All Stainless Steel exteriors make it hygienic. Perfect top and bottom heating system controlled thermostatically. Available Electrically or LPG operated.



Juicer

Set the standard for evenly heated preparation on thick MS plate. Stainless steel fornt control panel and grease through for collecting excess oil. All set in a sturdy frame. Available in both Electric and LPG models.



Chicken Griller

Backed with the team of highly qualified professionals, we present Chicken Griller of fine quality. This machine is widely used in commercial kitchens to produce delicious grilled chicken. It is operated by electricity and is available with few rods to hang the pieces of chicken.



Sandwich Griller

Elegant looking electrical modular gadget that grills and streaks. Beautifully designed complete stainless steel, mirror finish body. Griller plate totally adjustable for pressure by spring tension device.



Deepfat Fryer

Equipments that uniformly fries with speed and hygiene and avoids fuming of oil by controlled temperature. Thus becomes a real money saver. Stainless steel oil chamber and top panels with liftable heating elements and perfect electrical system. Single and twin chamber models.

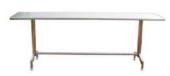


DINING TABLES & CHAIRS

























TROLLEY









BAKERY EQUIPMENT









SERVICE EQUIPMENT



Bain Maire

Versatiel line of service counters can be adapted to serve variety of piping hot food with speed and convenience. Choice of varied capacities gastronorm and custom size containers, bathed in hot water with controlled temperature. Designed and offered against specific needs.



Bain Maire

Convenient to serve variety of hot foods with speed & hygenic. Choice of different capacity containers immersed in hot water chamber, heated electricaly with thermostatic control & fitted with tray slider. made in custom built size



Service Counter

Convenient to pickup of foods and to parcel with speed & hygienic. Choice of different models with plate warmer and food warmer, made in custom built size.



Work Table with Splash Back

High utility product ensures hygienic cutting, chopping, and sorting and general-purpose usage, Heavy gauge, perfectly sound deadened stainless steel top for low noise level. Optional splashguard, under shelves, drawers. Choice of variations in designs and metals.



Work Top Table

SS top with cross supports, SS tubular legs with Adjustable nylon bullet feets, Frame structure will be of MS/SS Angle with rust protective coating paint. This table will be made as per customer requirement.



Work Table with Shelf

SS top with 1or 2 Undershelf or cross supports, SS tubular legs with Adjustable nylon bullet feets. This table will be made as per customer requirement.



Sink with Crusader

SS top with SS bowl for hygienic kitchen use. Crusader is optional. High utility product with or without advantage of work table.



Single Sink with Table

SS top with SS bowl for hygienic kitchen use. This can be used in kitchen area or pantry area or preparation area.



Three Sink Unit

Facilities for washing cleaning etc., with sinks incorporated as per operational needs. Stainless Steel sound deadened tops and sinks at - convenient locations. (Single, Double, Triple). Options of custom built designs and sizes.



Soiled Dish Table

Ideal for restaurants. SS top with chute, SS tubular legs with Adjustable nylon bullet feets. This table will be made as per customer requirement.



SS Storage Rack

Complete construction of SS, Standard rack consist of 4 shelves equally placed with 150mm clearence below the bottom shelf, up rights are SS pipe with adjustable nylon bullet feets.



Pot Rack

Solves the problem of stacking and drying heavy utensil in the kitchen. A heavy-duty product of stainless steel or GI round pipe construction with adjustable bullet feet.



REFRIGERATION



Vertical Refrigerator / Freezer Units

Compact and sleek design in gastronome sizes, provides maximum storage in minimum floor space. Sturdy construction, uniform cooling, PUF insulation, temperature indicator. Effective yet noice free hermetically sealed compressor.



Pizza / Sandwich Counters / Refrigerator

Single station operational device for multiple misenplace activity. Refrigerated bottom storage facility, work top availability and stacking convenience accelerates work speed and reduces space requirement. Custom built product engineered to your size and specifications.



Three Door Under Counter Refrigerator

Outside & Inside of the unit made out of SS with cold storage facility & working top. Unit is insulated with PUF & provided with Digital temperature indicator with branded compressor. Units will be made according to customer requirement.



Two Door Freezer

Compact and sleek design in gastronome sizes, provides maximum storage in minimum floor space. Sturdy construction, unifor, cooling, PUF insulation, temperature indicator.



Double Door Under Counter Refrigerator

Outside & Inside of the unit made out of SS with cold storage facility & working top. Unit is insulated with PUF & provided with Digital temperature indicator with branded compressor. Units will be made according to customer requirement.



Display Cabinets (Cold)

Uniquely curved glass cabinets for wide and maximum display visibility Granite serving top, thick 12 mm curved glass unit with 3 tier display shelving's Provided with Stainless steel working shelf and service side. All levels fully illuminated for attractive display.



Worktop Drawer Chiller

Outside & Inside of the unit made out of SS with cold storage facility & working top. Unit is insulated with PUF & provided with Digital temperature indicator with branded compressor. Units will be made according to customer requirement.



Chest Open Freezer

Compact and sleek design sizes, provides maximum storage in minimum floor space. Sturdy construction, unifor, cooling, PUF insulation, temperature indicator.

DISWASH MACHINES





















Manufacturer: PRP Kitchen Solutions #7, NallaThaneerThottam Sanganoor Road, Ganapathy, Coimbatore - 641006, TN, India

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