

# ENTER OR EXPAND YOUR FOOD BUSINESS ALL PREPPED AND EQUIPPED

WITH



ISO 9001:2015 CERTIFIED COMPANY

## IT PAYS TO DEAL WITH AN EXPERT...



### ONE STOP SOLUTION!!!

- DISPLAY COUNTER
- PROFESSIONAL KITCHEN EQUIPMENT
- CATERING EQUIPMENT
- REFRIGERATION EQUIPMENT
- TANDOOR
- CUSTOMISE SOLUTION



# About Us

**Nand Equipments Pvt Ltd** was established by Mr. Jatin Shah from Engineering & Management Sector who understood the need of expertise in Food Service Equipment in Hospitality & F&B Industry especially in tailor made Stainless steel fabrication in India.



**Nand Equipments Pvt. Ltd.** has made lasting impression in the Industry through its sheer application of Manufacturing abilities and Innovative Ideas. Through its strong commitment to total customer satisfaction and exceptional quality Nand Equipments Pvt Ltd has reached distinctive heights in Leisure, Hospitality & Catering Industry in India & Abroad.

The success story of Nand Equipments Pvt Ltd has drawn attention from many KECs & Consultants, which has helped us win projects in Asian, European, American & African Countries.

### **Mission Statement :**

To be a leading and trusted Kitchen Equipment Manufacturing Company for Hospitality and Food & Beverage Industry offering customized & value based solutions through World Class Technology, Project Management & EPC Services.

### **Vision Statement:**

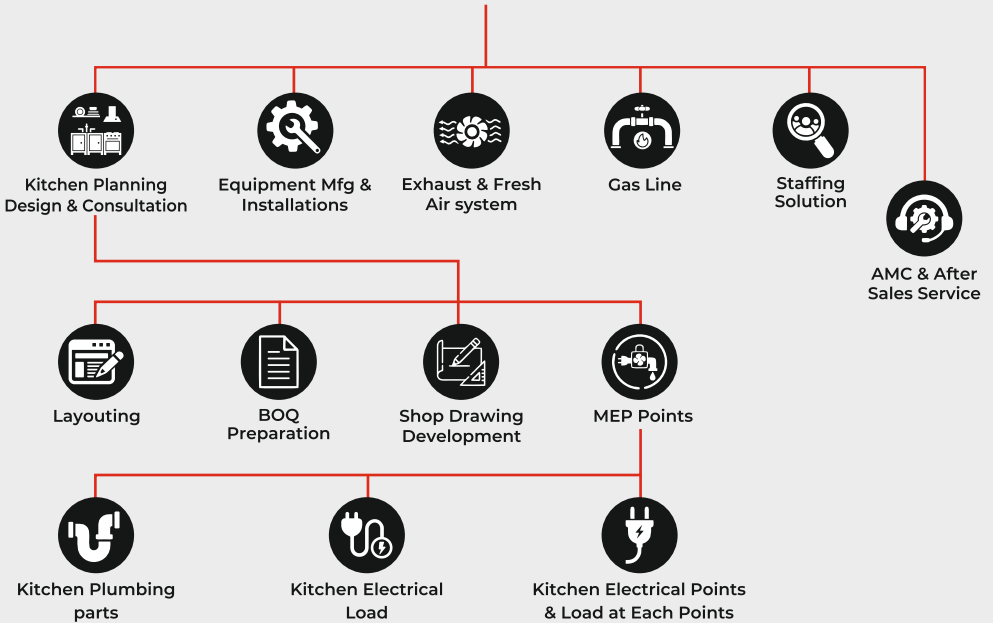
To be a Leader in providing an efficient and safe kitchen with a comfortable environment for an optimum output to Hospitality and Food & Beverage Industry.

### **Infrastructure:**

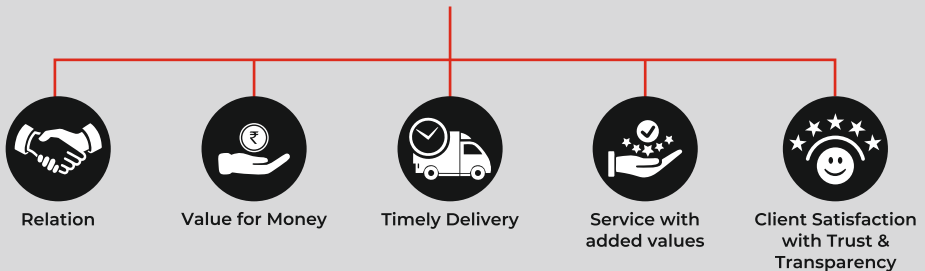
- Fibre Laser Cutting Machine
- Fiber Laser Welding Machine
- CNC Press Brake (Amada-Japan)
- Mig/Tig Argon-Arc-Gas Welding Machine from Miller
- Shearing Machine
- Fabrication Line
- Charging Unit for Refrigeration Equipments.

**Last but not least Skilled Workers trained by experts from India & Abroad**

## WE CAN SUPPORT YOU



## WE BELIEVE IN...



**EXPERIENCE THE PRODUCT  
BEFORE YOU BUY ONLY  
AT**

 **MIDDLEBY CELFROST**  
Innovation Centre





## EVENTS AT NAND EQUIPMENT



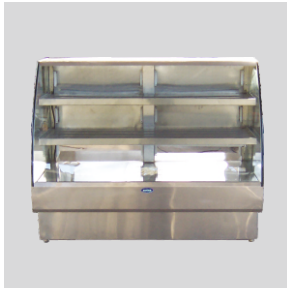
## DISPLAY COUNTER



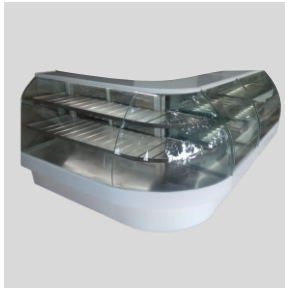
**Standard Dimensions for Bend Glass Models :** 1200 x 650 x 1125 - 1500 x 650 x 1125

**Standard Dimensions for Straight Glass Models :** 1200 x 600 x 1125 - 1500 x 600 x 1125

## BEND GLASS COUNTERS



**Regular**



**Junction Counter**



**Pillar Model**



**J-Bend**



**Zeel**



**Heena Imported**

# FLAT GLASS COUNTERS



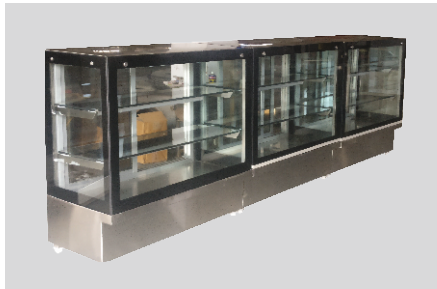
**Designer Slant Glass**



**Regular Slant Glass**



**Flat Glass Junction**



**Flat Glass**



**Designer Flat Glass**

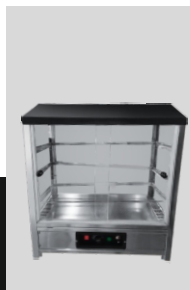
# FOOD WARMERS



**Big Tower**  
450X450X1500



**Small Tower**  
450X450X900



**Table top warmer**  
600X375X600



**Serve Over Counter**



# CHAAT COUNTERS



**Chat Counter with Umbrella**



**Pav Bhaji Counter**



**Multi Station Chat Counter**



**Multi Station Chat Counter**



**Multi Station Chat Counter**



# COOKING RANGE



- Use** : Bulk Cooking for Industrial Canteens, Hostel Mess etc...
- Specification** : SS Angle Frame Structure. 40mm Pipe Uprights.  
1 Main Burner & 1 Pilot Burner with Separate operating valve. S.S. Hairline Matt Finish.
- Dimensions** : 600 x 600 x 450 mm  
750 x 750 x 450 mm  
Can be manufactured as per requirement.
- Burner Output:** 54000 BTU (13.625 Kcal/Hr)
- Technical Data** : per main burner.

## Post Stove

- Use** : To cook authentic Indian (Punjabi, Gujarati, Kathiyawadi) delicacies in portion. Specifically use for A'la Card Orders.
- Specification** : SS Angle Frame Structure. 40mm Pipe Uprights.  
1-2-3 Main Burner & 1-2-3 Pilot Burner with separate operating valve. S.S. Hairline Matt Finish. Drip Tray Beneath Burner to prevent Spillage of Food on floor.
- Dimensions** : **Single Size Burner** - 600 x 600 x 850 +150 mm,  
**Two Burner** - 1125 x 600 x 850 +150 mm,  
**Three Burner Range** - 1650 x 600 x 850 + 150 mm .  
Can be manufactured as per requirement.
- Technical Data:** **Burner Output:** 54000 BTU (13.625 Kcal/Hr) per main burner.



## Indian Burner Range



- Use** : To cook authentic Chinese delicacies in portion. Specifically use for A'la Card Orders.
- Specification** : SS Angle Frame Structure. 40mm Pipe Uprights.  
2 Main Burner & 2 Pilot Burner with separate operating valve. Drain Channel at back for fast TAT. Drip Tray beneath Burner to prevent Spillage of Food on floor. S.S. Hairline Matt Finish.
- Dimensions** : **Single Burner Range** - 600 x 600 x 850 + 300 mm  
**Two Burner Range** - 1200 x 600 x 850+300 mm  
**Three Burner Range** - 1800 x 600 x 850+3000 mm  
Can be manufactured as per requirement.
- Technical Data** : **Burner Output:** 54000 BTU (13.625 Kcal/Hr) per main burner.

## Chinese Burner Range

# COOKING RANGE



## Continental Burner Range

- Use** : To cook authentic Continental-Italian-Mexican delicacies & Sauces in portion or Bulk. Specifically use for A'la Card Orders or Bulk Sauces Production.
- Specification** : SS Angle Frame Structure. 40mm Pipe Uprights. 4 Main Burner & 2 Pilot Burner with separate operating valve. Drip Tray beneath Burner to prevent Spillage of Food on floor. S.S. Hairline Matt Finish.
- Dimensions** : **Four Burner Range** - 750 x 750 x 850 +150 mm  
**Four Burner Range** - 900 x 900 x 850 +150 mm  
**Six Burner Range** - 1200 x 900 x 850 + 150 mm  
 (Also Available with Underneath Oven)
- Technical Data** : **Burner Output**: 54000 BTU (13.625 Kcal/Hr) per main burner.
- Power (Oven)** : 4 KW.

- Use** : It is basically a hybrid version of different burners in single range.
- Specification** : SS Angle Frame Structure. 40mm Pipe Uprights. 2 Main Burner & 2 Pilot Burner with separate operating valve. Drip Tray beneath Burner to prevent Spillage of Food on floor. S.S. Hairline Matt Finish.
- Dimensions** : **Two Burner Range** - 1200 x 600 x 850 +150 mm  
 (1 Indian Burner & 1 Chinese Burner)  
**Three Burner Range** - 1800 x 600 x 850 +150 mm  
 (2 Indian Burners & 1 Chinese Burner)
- Technical Data** : **Burner Output**: 54000 BTU (13.625 Kcal/Hr) per main burner.



## Combi Ranges

- Use** : To cook Fulka Roties.
- Specification** : SS Angle Frame Structure. 40mm Pipe Uprights. 2 Main Burner & 2 Pilot Burner with separate operating valve. 12mm MS Plate with Bullet type Puffer. S.S. Hairline Matt Finish.
- Dimensions** : 900 x 600 x 850-600 x 600 mm Plain Plate & 300 x 600 mm - Puffer  
 1200 x 600 x 850 - 900 x 600 mm Plain Plate & 300 x 600mm - Puffer  
 1500 x 600 x 850-1200 x 600 mm Plain Plate & 300 x 600mm - Puffer
- Technical Data** : **Burner Output**: 54000 BTU (13.625 Kcal/Hr) per main burner.



## Chapatti Puffer Plate

# COOKING RANGE



## Dosa Plate

- Use** : To cook Dosa / Paratha / sauté French or Japanese delicacies
- Specification** : SS Angle Frame Structure. 40mm Pipe Uprights. 2 Main Burner & 1 Pilot Burner with separate operating valve. 12mm MS Plate S.S. Hairline Matt Finish.
- Dimensions** : 900 x 600 x 850  
1200 x 600 x 850  
1500 x 600 x 850
- Technical Data** : **Burner Output:** 54000 BTU (13.625 Kcal/Hr) per main burner.

- Use** : Multi Cooking for Parathas, Tikkas, Fish & Grills.
- Specification** : SS Angle Frame Structure. 40mm Pipe Uprights. 2 Main Burner & 2 Pilot Burner with separate operating valve. 12mm MS Plate (Plain or Groved or Combined). Grease Through for Collection of Excess Oil. S.S. Hairline Matt Finish. 1800 x 600 x 850
- Dimensions** : **Burner Output:** 54000 BTU (13.625 Kcal/Hr)
- Technical Data** : per main burner.



## Griddle Plate



Trolley

Table Top

- Use** : To Prepare the Excellent Quality Rumali Roti.
- Specification** : Heavy Duty SS Structure.
- Dimensions** : 375 Ht x 425 Dia.
- Technical Data** : **Burner Output:** 54000 BTU (13.625 Kcal/Hr) per main burner.

## Rumali Roti Tava

# BAIN MARIES



## Hot bain maries with tray rail

- Use** : To keep Indian Delicacies Warm in Industrial Canteens or Institutional Canteens
- Specification** : Made up of SS 304 having insulated tank for reduction in heat loss
- Dimensions** : It Can be Customised as per your requirement
- Technical Data** : 2 to 4 KW

- Use** : To keep Indian Delicacies Warm in Industrial Canteens or Institutional Canteens
- Specification** : Made up of SS 304 having insulated tank for reduction in heat loss
- Dimensions** : It Can be Customised as per your requirement
- Technical Data** : 2 to 4 KW



## Hot bain maries with tray rail & sneez guard

- Use** : To keep Indian Delicacies Warm in Industrial Canteens or Institutional Canteens
- Specification** : Made up of SS 304 having insulated tank for reduction in heat loss
- Dimensions** : It Can be Customised as per your requirement
- Technical Data** : 2 to 4 KW



## Table Top Bain Maries

# FAST FOOD MACHINERY



## Deep Fat Fryer

- Specification** : S.S. Oil Chamber  
Top Panels with Heating element
- Capacity** : 5 Ltr. 8 Ltr. 10 Ltr and  
Standing Model available in 20 Ltr
- Power** : 1800 W - 6 Kw
- \* Also Available in 20 Ltr Capacity and Induction Based Technology



## Pizza Oven

- Specification** : Pizza oven: 6"- 6 Pizza
- Capacity** : Outer Size 700x400x350  
Chamber Size: 450x275x250
- Power** : 3 Kw



## Sandwich Griller

- Power** : Jumbo Sandwich Griller-325x400  
Regular Sandwich Griller-275x350
- Size Available** : 3 Kw (Jumbo)  
2 Kw (Regular)



## Salamander (Toaster)

- Dimension** : Outer Size: 700x400x350  
Chamber Size: 450x275x250
- Power** : 3 Kw

# CATERING EQUIPMENT & MACHINERIES



**Specification** : Heavy Duty Catering Burners for Quality Output and less operational Cost, with S.S. Hairline Matt Finish.

**Dimensions** : 250x250 mm  
300x300 mm  
350x350 mm  
400x400 mm

## Catering Burner

**Specification** : Heavy Duty Catering Burners for Quality Output and less operational Cost, with S.S. Hairline Matt Finish.

**Dimensions** : 250x250 mm 300x300 mm 350x350 mm 400x400 mm



## Rumali Roti



**Specification** : Heavy Duty Catering Hot/Dosa/Chapati Puffer Plates for Quality Output and less operational Cost, with S.S. Hairline Matt Finish.

**Dimensions** : 750x450x375  
900 x 375 x 375

## Dosa Plate / Chappati Puffer

# CATERING EQUIPMENT & MACHINERIES



## Idli / Dhokla / Khaman Steamer

**Specification** : Made up of Heavy Gauge SS304 Material for Quality Output and less operational Cost, with SS. Hairline Matt Finish.

**Dimensions** : 610x490x900 (6 Tray)  
400x400 (Tray Size)  
610x490x1220 ( 10 Tray )  
400x400 (Tray Size)

**Available** : Electric or Gas Operated or Induction operated

**Specification** : Heavy Duty Charcoal or Wood operated BBQ with heavy base for Charcoal or Wood fire and 25mm cerawool insulated body. S.S. Hairline Matt Finish

**Dimensions** : 750x375X375  
750x375X600 (Canopy Size)



## Catering BBQ



## Popcorn Machine

**Specification** : Heavy Duty 800 gms electric operated machinery kettle with SS 304 enclosure

**Power** : 2 Kw



# CATERING EQUIPMENT & MACHINERIES



**Soup BM**

**Specification** : Special Design for Banquet to cater soup

**Capacity** : 4 Containers with 8 Ltr Capacity each

**Power** : 2 Kw

**Specification** : Heavy Duty Industrial Mixer with customized copper winded motor

**Capacity** : Available in 3 Ltr. Jar & 5 Ltr. Jar



**Industrial Mixer**



**Pulveriser / Gravy Machinery**

**Specification** : Heavy Duty Motor with set of grills for desired output.

**Capacity of Motor** : 2 HP, 3 HP, 5 HP

# CATERING EQUIPMENT & MACHINERIES



**Specification** : Specially designed motor for heavy duty use

**Dimensions** : 25 Kg/hr (Vegetable Cutter)

10 Kg & 20 Kg / charge (Potato Peeler)

Imported brands like Robot coupe, Sirman & IMC is also available

## Vegetable Cutter / Potato Peeler

**Specification** : Specially Crafted Stone (from coimbatore) in SS 304 Grade Bowl Assembled at Nand for Quality Output

**Capacity** : 7 ltr., 10 ltr., 15 ltr., 20 ltr.



## Wet Grinder

**Specification** : Uniform Mixing Heavy Kneading

SS Bowl & Solid Rod Arm

Speed varying by Motor

**Capacity** : 5 Kg. to 50 Kg.

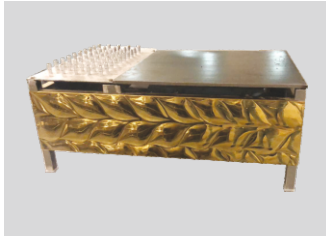


## Dough Kneeder

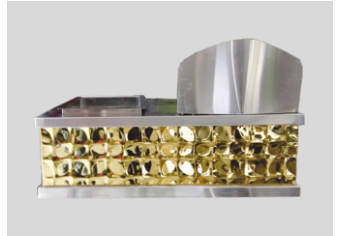
# DESIGNER RANGE



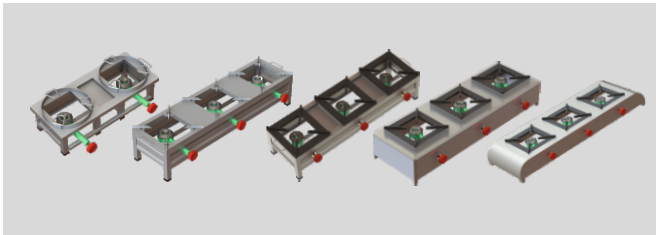
**Catering Burner**



**Chapati Puffer**



**Live Puri Counter**



**Catering Burner**



**Chapati Puffer**



**Buffet Deer**



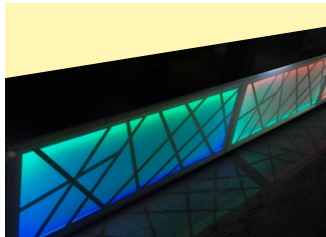
**Buffet Strips**



**Buffet Roman**



**Buffet Royal**



**Folding Buffet**



**Folding Buffet**

# SINK-RACK-TROLLEY



**Specification** : S.S. Angle Structure for Strength

**Dimensions** : 700x700x850+150  
1400x700x850+150  
2000x700x850+150

**Also Available** : Single Pot Wash & Three Pot Wash

## Pot Wash Sink

**Specification** : S.S. Angle Structure for Strength

**Dimension** : Single Sink : 600X600X850+150  
Two Sink Unit : 1125X600X850+150  
Three Sink Unit : 1650X600X850+150

**Also Available:** Single Sink Unit & Three Sink Unit



## Sink Unit

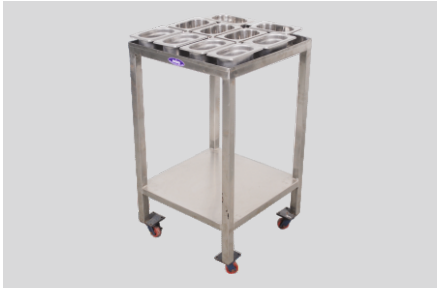


**Specification** : SS Angle Structure with Heavy Duty  
Wheels for easy movement and  
sturdiness. SS Hairline Matt Finish.

**Dimensions** : 900x600x500

## Soak Sink Trolley

# SINK-RACK-TROLLEY



**Masala Trolley**

**Specification** : 9 Masala Container with Lid

**Dimension** : 600×600×850

**Manufactured as per the requirement**



**Platform Trolley**

**Specification** : S5 Angle frame structure and Heavy Duty Wheel for sturdiness SS Hairline Matt Finish

**Dimension** : 900×600×750

**Manufactured as per the requirement & Weight Load**



**Utility Trolley**

**Specification** : Heavy Duty Wheel for easy movement and sturdiness SS Hairline Matt Finish

**Dimension** : 900×600×750

**Also Available** : 2 Tier / 3 Tier

**Manufactured as per the requirement**



**Snack Trolley with BM**

**Specification** : 6 GN Pan with Lid

**Dimension** : 900×600×850

**Manufactured as per the requirement**

# SINK-RACK-TROLLEY



**Specification** : 1/1 GN compatible

**Dimension** : 400x600x1200

## Multi Purpose Trolley

**Specification** : Heavy Duty Wheel for easy movement and sturdiness

**Dimension** : 600x450x850 (100 Plates)  
450x450x850 (50 Plates)

**Power** : 3 kw (100 Plates)  
2 Kw (50 Plates)



## Plate Warmer Trolley

**Material** : MS/SS. Structure with high quality wire mesh

**Dimension** : 600x600x750

Manufactured as per the requirement



## Onion / Potato Bin Trolley

# SINK-RACK-TROLLEY



**Clean Dish Rack / Storage Rack / Cold Room Rack**

**Specification :** Provided with Hat Channel in each shelfe

**Dimension :** 900x450x1500 - 4 Tier

900x450x1800 - 5 Tier

1200x450x1500-4 Tier

1200x450x1800-5 Tier

1500x450x1500-4 Tier

1500x450x1800-5 Tier



**Pot Rack**

**Specification:** Made up of Argon Welded Heavy Guage SS 304 Pipe.

**Dimension:**

900x450x1500	900x525x1500 - 4 Tier
900x450x1800	900x525x1800 - 5 Tier
1200x450x1500	1200x525x1500 - 4 Tier
1200x450x1800	1200x525x1800 - 5 Tier
1500x450x1500	1500x525x1500 - 4 Tier
1500x450x1800	1500x525x1800 - 5 Tier



**Tray Rack**

**Specification:** As per requirement

**Dimension :** As per requirement



**Vegetable Trolley**

**Specification:** As per requirement

**Dimension :** As per requirement

# BAKERY EQUIPMENT



**Deck Oven**

**Specification** : Gas operated/ Electric operated

Single Deck, Two Deck, Three Deck

**Dimension** : Single Deck - Overall Size : 1225x770x530

Chamber Size : 865x655x225

Two Deck - Overall Size: 1225x770x1240

Chamber Size: 865x655x225

Three Deck - Overall Size: 1225x770x1540

Chamber Size: 865x655x225

**Specification** : Fine & Quick Mixing Easy System

**Capacity** : 20 Ltr, 40 Ltr

Available in larger Capacity



**Spiral Mixer**

**Specification** : High Quality Mixer with 2 speed - 3 speed

Heavy Gauge SS Bowl

**Capacity** : 7 Ltr, 20 Ltr, 40 Ltr



**Planetary Mixer**



# BAKERY EQUIPMENT



## Bread Slicer

**Specification** : Ideal Machine to Slice Bread, Toast etc...

**Dimension** : 650x660x760 (Bread Thickness 12 mm)

**Power** : 025 Kw

**Specification** : Ideal Machine to Make Sheets of Dough for Cookies, Puff Patty etc.

**Dimension** : 780x1690 590 (Table Top Model)

910x1890x590 (Table Top Model)

760-2000x1040 (Stand Model)

900 2700x1100 (Stand Model)

**Power** : 040 Kw (Table Top)

0.55 Kw Stand



## Dough Sheeter

**Specification** : 15 Tray (Removable)

**Power** : 2.6 kw



## Proofing Cabinet

# WORK & PREPARATION TABLE



**Work Table 2 US**



**Work Table 1 US**



**Work Table (Masala)**



**Pick up counter**



**Work Table with Cupboard**



**Spreader Table**

# BULK COOKING EQUIPMENT



**Tilting Brat Pan**

**Specification** : Gas Operated - Direct Heating System

Tilting Type Cooking Pan - Manually Opened Lid

**Brat Pan Ltr.** : 80 Ltr., 100 Ltr., 120 Ltr., 150 Ltr.  
**Capacity**



**Tilting Bulk Cooker**

**Specification** : Gas Operated - Direct Heating System

Tilting Type Cooking Pan-Manually Opened Lid

**Brat Pan Ltr.** : 100 Ltr, 150 Ltr, 200 Ltr, 250 Ltr.  
**Capacity**



**Island Multi-Cuisine Setup**

# REFRIGERATION



**Vertical Refrigeration (2 Door)**



**Vertical Refrigeration (4 Door)**



**Vertical Refrigeration (6 Door)**

Model	Description	Capacity ( Ltrs)	Dimension Range	Temperature
NE650	Two Door Vertical Refrigerator	650 Ltr	775x750x2100	0 to -5 Degree
NE760	Four Door Vertical Refrigerator	760 Ltrs	1125x650x2100	0 to -5 Degree
NE850	Six Door Vertical Refrigerator	850 Ltrs	1125x650x2225	0 to -5 Degree

ALSO AVAILABLE IN -18 TO -20 DEGREE TEMPERATURE RANGE  
( STATIC OR FORCE DRAFT TECHNOLOGY)

# REFRIGERATION



**UCR with Hot & Cold BM**



**UCR with Cold Bm**

Model	Description	Capacity (Ltrs)	Dimension Range	Temperature
NEUCR72	6 Feet Undercounter Refrigerator	450 Ltrs	1800x750x850	0 to -5 Degree
NEMac60	5 Feet Pizzeria / Macline with 1/6x100mm - 8 Nos GN	350 Ltr	1500x750x1000	0 to -5 Degree
NEMac72	6 Feet Pizzeria / Macline with 1/6x100mm - 9 Nos GN	450 Ltr	1800x750x1000	0 to -5 Degree

ALSO AVAILABLE IN -18 TO -20 DEGREE TEMPERATURE RANGE  
( STATIC OR FORCE DRAFT TECHNOLOGY)



**Water Cooler**

Model	Cooling Capacity	Storage Capacity	Glasses Per Hour	No Of Cock	Size (In MM)
15/20	15 Ltr/Hr	15 Ltr	75	1	360x360x1160
20/40	20 Ltr/Hr	20 Ltr	100	1	410x410x1440
40/40	40 Ltr/Hr	40 Ltr	200	1+1	410x410x1440
40/60	40 Ltr/Hr	60 Ltr	200	1+1	410x410x1440
60/60	60 Ltr/Hr	60 Ltr	200	2+1	510x510x1440
60/80	60 Ltr/Hr	80 Ltr	200	2+1	510x510x1440
100/100	100 Ltr/Hr	100 Ltr	400	2+1	560x560x1440
100/120	100 Ltr/Hr	120 Ltr	500	2+1	610x610x1440
150/150	150 Ltr/Hr	150 Ltr	750	2+1	610x610x1440
150/200	150 Ltr/Hr	200 Ltr	1000	2+1	870x870x1800
150/300	150 Ltr/Hr	300 Ltr	1000	2+1	870x870x1800
150/400	150 Ltr/Hr	400 Ltr	1500	2+1	1050x750x1950
500/500	500 Ltr/Hr	500 Ltr	2500	3+1	

# TANDOOR



**Clay Tandoor**

**Clay Pot Available for:** 100, 150, 200 Ltr Drum as well as for squar body Tandoor



**Drum Tandoor**

**Specification :** Drum Tandoor with cera wool and flyash insulation for holding temperature for long time  
**Available :** M.S. 150 Ltr, 200 Ltr.  
 SS 150 Ltr., 200 Ltr.



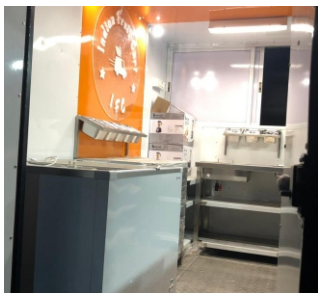
**Square Tandoor**

**Specification :** Double wall Tandoor with cera wool and flyash insulation for holding temperature for long time  
**Available :** M.S. & S.S. with Gas/Charcoal Operated  
**Dimension :**

600x600x850	800x800x850
650x650x850	850x850x850
700x700x850	900x900x850
750x750x850	1050x1050x850

## Optional Accessories





## WAGON SETUP

# INDUCTION BASE COOKING EQUIPMENT



## AVAILAVLE IN dia

- 18" - 7 KW single Phase
- 20" - 7 KW single Phase
- 22" - 7 KW single Phase
- 24" - 10 KW 3 Phase
- 26" - 10 KW 3 Phase

**Induction Kadai**



## INDUCTION COOKTOPS

- 3.5 KW - single phase
- 5 Kw - Single Phase
- 7 Kw - Single Phase

**Induction Cooktops**



**Induction Cooktops**



**Live Hot Plate with Induction**

**NEW  
ARRIVAL**



# NEW ARRIVAL



**Live Dosa Trolley for Banquet**



**Live Catering Salad Bar**



**Linen Trolley**



**Live Kesar Milk Burner**



**Multi Purpose Live Counter**

## TROLLIES



**Gola Counter**



**Live Kulfi Trolley**



**Live Sweetcorn Trolley**

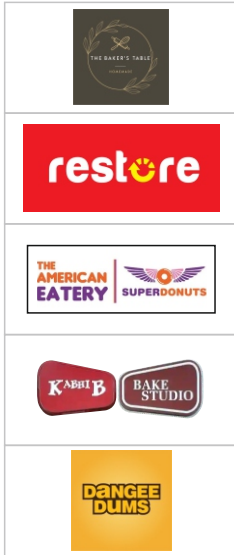


**Live BBQ Trolley**



**Live Dosa Trolley**

## BAKERY



## SWEETS



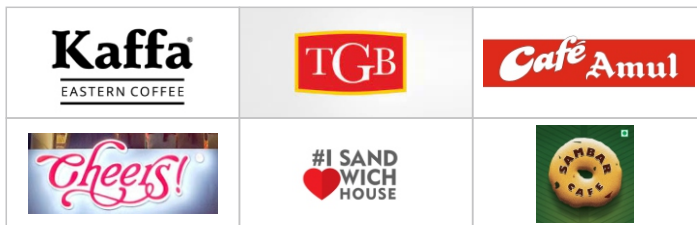
## RESTAURANTS



## PIZZERIA



## CAFÉ



# CORPORATE CLIENTS

# HOSPITALS

				
---	---	---	---	---

# TRUSTS & TEMPLES

				
---	---	---	---	---

## SCHOOLS / COLLEGES CLIENTS

## CLUB & RESORTS

# HOTELS

	 A Unit of Gube Construction Engineering Limited				
 <i>Be Our Guest.</i>					
					
					
					
					
					
					

## OUR INTERNATIONAL COLLABORATION



Planner, Manufacturers and Suppliers of Complete range of Commercial Kitchen, Catering, Food service and Bakery Equipment suitable for Hotels, Restaurants, Base Kitchens, Resorts, Fast Food Ventures, Industrial Canteens, Hospitals, Messes etc.

**We undertake complete planning and layout of kitchen with expertise and attend consultancy services to desiring customers.**

## RANGE OF PRODUCTS

### **(A) DISH WASH AREA**

1. Soiled Dish Table with Glass Rack
2. Prerinse sink unit
3. Three sink dish wash unit
4. Geyser
5. Clean dish table
6. Clean dish rack
7. Bussing trolley
8. Garbage drum
9. Garbage drum trolley
10. Cutlery sink (mobile)
11. Wall shelf

### **(B) POT WASH AREA**

1. Pot Wash Sink
2. Geyser
3. Pot Rack (Clean Pots)
4. Pot Rack (Soiled Pots)
5. S.S. Cladding (Drain)

### **(C) PANTRY**

1. Tea Boiler
2. Tea - Milk Dispenser
3. Milk Warmer
4. Coffee Machine
5. Salamander / Toaster
6. Juice Machine
7. Ice Cream Cabinet
8. Bottle Cooler
9. Reach in Refrigerator
10. Slicer
11. Dipenser Counters
12. Urn Counter
13. Sandwich Griller
14. Sandwich Counter
15. Working Tops with sink
16. Stop pot stove
17. Exhaust Hood with filter

### **(D) OUT DOOR KITCHEN**

1. Bar Bay Que counter
2. Gas Range
3. Gas Tandoor

### **(E) PREPARATION MACHINE**

1. Wet Masala Grinder
2. Potato Peeler
3. Meat Mincher
4. Dough Kneader
5. Vegetable Slicer
6. Pulvalizer
7. Finger Chips Machine
8. Pasta Machine
9. Coconut Screper

### **(F) TROLLEYS**

1. Plate from trolley
2. Two tyre trolley
3. Sink trolley

### **(G) STORAGE EQUIPMENT**

1. Vegetable Storage Rack
2. Slotted Angle Rack
3. Cold Storage Rack
4. Wall Shelf
5. Mobile Ingredients
6. Potato Peeler

### **(H) BAKERY & CONFECTIONERY**

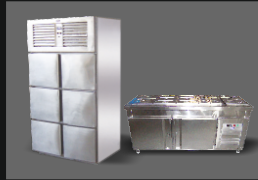
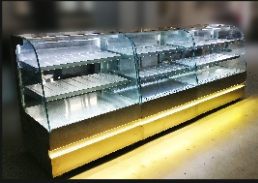
1. Marble top table
2. Baking oven (Gas / Electric)
3. Prooving cabinet
4. Pizza oven
5. Planetary mixer
6. Flour / Sugar Bin
7. Bread Slicer
8. Flour Sifter
9. Stock Pot Stove
10. Working Table with sink
11. Ehaust Hood with Filter

### **(I) COOKING SECTION**

1. Gas Cooking Range
2. Chappati Plate cum Puffer
3. Chappati Rolling Table
4. Griddle Top / Dosa Plate
5. Idli Steamer
6. Chinese Cooking Range
7. Deep Fat Fryer
8. Continental Gas Cooking Range with oven underneath
9. Tilting Brate Pan
10. Bulk Cooker
11. Stock Pot Stoves
12. Gas Grill
13. Preparation table with sink and undershelf
14. Exhaust hood with filter
15. Gas Tandoor

### **(J) SERVICE SECTION**

1. Bain Maries (Open & Closed Top)
2. Service Counter with hot case dish storage shelves
3. Plain pick up counter with overhead shelf and tray slide with dish storage underneath
4. Hot Food Service Trolley
5. Tea Service Trolley
6. Pastry Trolley



# ONE STOP SOLUTION!!!

- DISPLAY COUNTER
- PROFESSIONAL KITCHEN EQUIPMENT
- CATERING EQUIPMENT
- REFRIGERATION EQUIPMENT
- TANDOOR
- CUSTOMISE SOLUTION

Proud Member of



ISO 9001:2015 CERTIFIED COMPANY



### CORPORATE OFFICE :

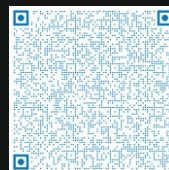
Survey No. 194/5, Dantali Industrial Estate, Gota-Vadsar Road, Nr. Lapkaman Village, At. Dantali, Dist. Gandhinagar, Via - Ahmedabad - 382721, Gujarat, INDIA.

**Mobile :** +91-9825152455, +91-9712952455

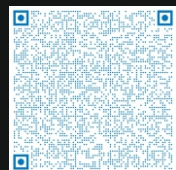
**Email :** nand\_counter@yahoo.com, info@nandequipment.com

**Website :** www.nandequipment.com

**Delhi Office Contact :** +91 70166 77369



JATIN SHAH



KUNTAL SHAH