



Technosteel Commercial Kitchen Equipments Pvt. Ltd.

www.technosteelindia.com

MISSION

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In our pursuit of excellence, we strive to have Quality, Availability & Price; in all our services, products & dealings every time.

VISION

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The vision of the company is to be recognized as a global supplier in commercial and industrial kitchen & Refrigeration equipment for quality and efficient products with operations extending to all segments of the market through wide product acceptability coupled with strong after-sales service support.

VALUES

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- > Meet and exceed customer expectation
- > Provide world class quality at an affordable price
- > Ensure 100% customer satisfaction by providing right solutions and by meeting budget constraints and time deadlines



Cold Bain Marie



Two Door
Vertical Bottle
Cooler

COMPANY PROFILE



Technosteel is one of the leading companies in the manufacturing of commercial kitchen & Refrigeration equipment for hotels, restaurants, food courts and other institutions catering to the needs of food and beverage industry in India.

We pride ourselves in the quality of our products, our competitive pricing and our exceptional customer service. We believe that quality comes as a Standard. With our expertise and years of experience in the food service industry, we assure Avant Grade services to all our clients. Our range of services include consulting, kitchen planning & design, project management, installation and dependable after sales service. We are a one-stop shop for a complete service to actualize a preliminary concept to a functional kitchen.



Combined Hot Station



Dimsum



Deep Fat Fryer



Chinese Range

WHY US?

Quality Assurance

Living up to the aim to serve flawless quality products to our clients, various stringent quality tests are performed under the supervision of our quality control executives. For complete assurance of the quality, the products are checked as per international standards.



Oven

Research & Development

We have an efficient team of research and development personnel, which conduct extensive researches related to our industry. These researches help us to improve the quality and performance of our heavy duty kitchen-refrigeration equipment. Their researches also enable us to check, whether there is any flaw or defect in the existing range. The R & D team mainly focuses their researches on design, raw material and manufacturing process.

Customer Satisfaction

Being a customer centric organization, we have also strived to deliver flawless quality products and prompt services. In addition to this, After-Sale-Service-Support offered by us has also raised the bars of satisfaction of the patrons.

We strive to attend to our clients at shortest possible period, We work as a responsible partner to our clients, providing quality equipment that is of value for money and dependable service to meet the needs of clients to ensure complete customer satisfaction.

We are dedicated to keeping our clients kitchen operating at optimal efficiency. A comprehensive stock of genuine factory parts and accessories are always available ensuring that we can respond quickly to your stock requirements, material shortfalls and total project supply every time.

We offer installation and after sales service in association with our office in Mumbai for warranty periods as well as after warranty periods, to ensure quality services.

Our sales team provides a friendly and flexible approach to your requirements and has a wealth of experience ensuring you get the help and advice that you need.



Sliding Seat Dining Table



Hot Bain Marie

PRODUCT DETAILS

TOPS

Made of 16 SWG 304 grade Stainless Steel duly 120 grit matt polished with all resulting edges rounded with no bur or excess material left. Top will be turned down 2" and ½" underneath in channel shape on all exposed sides, in case of sunk in tops wherever mentioned the sides shall be raised by ¾" on all exposed sides, where tables are placed against building walls, they will be turned up at back approximately 6" returned ¾" at 45 degree to wall with all exposed ends closed, argon arc welded and smooth polish.



2 Deck Oven With Proofer

UNDERSIDERS

Undersides of all stainless steel tops for table counters, sinks dish & pot tables will be mounted on sturdy S.S/M.S angle. The underside will be suitably sound deadened by treating with a coat of aluminum carboxide rubberized paint, finished with silver paint.

UNDERSHELVES

The Undershelves will be constructed of 18 swg 304 grade stainless steel sheeting uniformly matt polished with 120 grit. All shelves will be turned down 1 ½" and ½" underneath on all sides with resulting corners cut out to fit contour of leg. Shelves for Hot case will be perforated.

LEGS / UPRIGHTS

All legs/Uprights will be constructed of 1 ½" Dia 304 grade stainless steel tubes spaced not more than six feet on centre. All legs will be fitted with ferro 1000 nylon adjustable to approximately 1.1/2" bullet feet. Units more than 6 feet in length will have 3 pairs of uprights.



Chat Counter



Charcoal Griller



Tilting Braising Pan



Tilting Boiling Pan



Idli Steamer



Rice Boiler



4 Burner Continental Range with Oven



3 Burner Indian Cooking Range



Chappati Plate Cum Puffer



Dosa/Hot Plate



Tandoor



Soiled Dish Landing Table



3 Sink Unit



Work Table with Sink



Pot Rack



Plate Rack



Storage Cabinet



Ingredient Bin



Pallets



Kitchen Utility Trolley



Veg Rack Trolley



Fish Trolley



Masala Trolley



Wet Grinder



Dough Kneader



Potato Peeler



Pulverizer



Four Door vertical Refrigerator/ Freezer



Single Door vertical Refrigerator/ Freezer



Work top Refrigerator



Refrigerated Bend Glass Display counter



Refrigerated Sandwich Counter



Water Cooler



Bottle Cooler



Refrigerated Kheer/Chass Counter

Our Client



CONTACT:

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