

*The World of Modernized Kitchen Equipment*

# SUSTAINABLE COOKING SOLUTIONS



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THE VALUE OF INNOVATION  
COMBINED WITH SIMPLICITY



## SABARI KITCHEN SERVICES

The Company was formed in 1985 by Mr. Thangavelu, who possesses 29 years of experience in design, manufacture, vasthu, supply, erection and commissioning of commercial kitchen equipment and Refrigeration equipments. The factory is located at Coimbatore, Tamilnadu, India, the most famous Industrial Area of Coimbatore which is Manchester of Tamilnadu.

## KITCHEN AND SERVICES

SABARI KITCHEN SERVICES are committed to manufacturing of custom made kitchen equipment on the basis of Customer needs, budget and delivery schedule thereby achieving satisfaction of the client. We are the youngest and amongst the firms in the country which provide turnkey services for commercial kitchens.

We are delicately establishing and exclusively dealing with the complete range of food service equipment. The Company has been established by a knowledgeable group having complete and incomparable experience of the needs of the small, medium and Standard catering to small groups like bakeries doubling as eateries also, Medium sized eateries, Restaurants and large and Standard Hotels with a very large and fully satisfied clientele.

## THE COMPANY

An ISO 9001 : 2008 Certified Company, Well equipped plants and machinery with skilled manpower & dedicated staff for designing and R & D.

The company has got an area of 15000 square feet. Right from the beginning, the customers of high repute for whom cost was never an issue opted for our manufactured products. The company provides unmatched quality products to its valued customers. As a result, many of our customers have patronized us for all their requirements of kitchen equipments.

## OUR CONCEPT

A total service is provided to customer from consultation, planning, vasthu and designing of their food service facilities, to fabrication, import, supply installation and servicing of equipment.

Our in-house manufacturing facilities and technical expertise cater to the manufacture of a broad range of refrigeration equipment and stainless steel products for commercial kitchens and other commercial and industrial applications. Strict quality control is exercised to ensure quality, finish and compliance with design details and specifications before products are allowed to leave factory. All fabrication works are done in house to meet the sophistication of today's requirement.

## MANUFACTURING

Our manufacturing facilities and technical expertise cater to the manufacture of a broad range of refrigeration equipment and stainless steel products for commercial kitchen and other commercial and industrial applications. Our Manufactured Products range from:

### Refrigeration Equipment

Reach-In refrigerators and freezers

Refrigerated containers

Under-counter refrigerators

Display cases

Fabricates For Food Service Industry

Kitchen furniture

Self-Service counters

Sinks and tables

Exhaust hoods

Display cabinets

Shelves and counters

Trolleys, dollies and carts

Bain maries

Chinese Kwall ranges

Hot cabinets

Special custom fabrication works

### Services Provided

Initial consultation with owners, architects and other consultants to determine the overall objective. Designing of layouts to establish functions, flow and equipment specifications, for different sections of the food service facilities.

Planning of budget to analyze cost. Supervision during the fabrication stage to ensure that equipment meets the standards specified by clients. Supply and installation of the equipment to various service and utility points. Commissioning of equipment and staff training. Service and maintenance of equipment.



A Member of  
Commercial Kitchen  
Manufacturers Association



The Best Commercial  
Kitchen Business  
Promoter Award Winner

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# COOKING EQUIPMENT



FOUR BURNER RANGE WITH OVEN  
(SKS - 01 C)



TWO BURNER RANGE  
(SKS - 02 C)



CHINESE COOKING RANGE  
(SKS - 03 C)



TWO BURNER RANGE WITH OVEN  
(SKS - 04 C)



APPAM RANGE  
(SKS - 05 C)



THREE BURNER COOKING RANGE  
(SKS - 06 C)





TILTING BOILING PAN  
(SKS - 07 C)



TILTING FRYING PAN  
(SKS - 08 C)



COOKWEAR MACHINE  
(SKS - 09 C)



TILTING COOKING VESSELS  
(SKS - 11 C)



BULK COOKER  
(SKS - 10 C)



SHALLOW FRYER  
(SKS - 12 C)



IDLY PLANT SYSTEM  
(SKS - 13 C)



IDLY PLANT LPG OPERATED  
(SKS - 14 C)



PUTTU MAKER  
(SKS - 15 C)



SEMI-AUTO CHAPPATI MAKER  
(SKS - 16 C)



SEMI-AUTO DOSA MAKER  
(SKS - 17 C)



ROMALI COOKING RANGE  
(SKS - 18 C)



CHARCOAL GRILL  
(SKS - 19 C)



DOSA COOKING HOT PLATE  
(SKS - 20 C)



GRIDDLE PLATE  
(SKS - 21 C)



SHARWARMA MACHINE  
(SKS - 22 C)



CHICKEN GRILLER  
(SKS - 23 C)



TANDOORI POT  
(SKS - 24 C)



PIZZA OVEN  
(SKS - 25 C)



CONVEYOR BELT PIZZA OVEN  
(SKS - 26 C)



BROASTER MACHINE  
(SKS - 27 C)



TABLE TOP FRYER  
(SKS - 28 C)



STANDING TYPE SINGLE FRYER  
(SKS - 29 C)



STANDING TYPE DOUBLE FRYER  
(SKS - 30 C)



CONVEYOR TOASTER  
(SKS - 31 C)



ELECTRIC SALAMANDER  
(SKS - 32 C)



SANDWICH GRILLER  
(SKS - 33 C)



# TABLES & CHAIRS



TABLE WITH OVER HEAD SHELF  
(SKS - 01 T)



WORK TABLE WITH UNDER SHELF  
(SKS - 05 T)



WORK TABLE WITH 2 UNDER SHELF  
(SKS - 03 T)



STAINLESS STEEL DINING SET  
(SKS - 04 T)



FLAT TOP WORK CABINET & SPLASH  
(SKS - 02 T)



GRANITE TOP SS DINING TABLE SET  
(SKS - 06 T)



MINI SS DINING TABLE SET  
(SKS - 07 T)



MODERN SS DINING TABLE SET  
(SKS - 08 T)





# SERVICE EQUIPMENT



DISPLAY COUNTER  
(SKS - 01 S)



JUICE DISPLAY COUNTER  
(SKS - 02 S)



HOT BAINMARIE DISPLAY COUNTER  
(SKS - 03 S)



CHAT DISPLAY COUNTER  
(SKS - 04 S)



CHAT COUNTER  
(SKS - 05 S)



SWEET CORN COUNTER  
(SKS - 06 S)



PLATE WARMER  
(SKS - 07 S)



TABLE TOP BAINMARIE COUNTER  
(SKS - 08 S)



BAINMARIE COUNTER  
(SKS - 09 S)



# COLD EQUIPMENT



COUNTER TOP COLD SHOWCASE  
(SKS - 01 CO)



PREP COUNTER / PIZZA TABLE  
(SKS - 02 CO)



COLD SALAD COUNTER  
(SKS - 03 CO)



TWO DOOR REFRIGERATOR  
(SKS - 06 CO)



FOUR DOOR REFRIGERATOR  
(SKS - 04 CO)



TWO DOOR DISPLAY REFRIGERATOR  
(SKS - 05 CO)



WATER COOLER  
(SKS - 07 CO)



MINI DISPLAY REFRIGERATOR  
(SKS - 08 CO)



ICE CUBE MACHINE  
(SKS - 09 CO)



# COLD EQUIPMENT



REFRIGERATED STORAGE COUNTER  
(SKS - 10 CO)



BOTTLE COLLER  
(SKS - 11 CO)



MEAT DISPLAY COUNTER  
(SKS - 12 CO)



WALK-IN COLD ROOM  
(SKS - 13 CO)



THREE DOOR DISPLAY REFRIGERATOR  
(SKS - 14 CO)



BAR DISPLAY COUNTER  
(SKS - 15 CO)



# WASHING EQUIPMENT



DISH LANDING TABLE  
(SKS - 01 T)



DISH LANDING TABLE WITH RACK  
(SKS - 02 T)



THREE SINK UNIT  
(SKS - 03 T)



TWO SINK UNIT  
(SKS - 04 T)



POT WASHING SINK  
(SKS - 05 T)



WORK TABLE WITH SINK  
(SKS - 06 T)





# WASHING EQUIPMENT



DOUBLE HAND WASH SINK  
(SKS - 06 T)



SINGLE HAND WASH SINK  
(SKS - 07 T)



POT RACK  
(SKS - 08 T)



CONVEYOR DISH WASHER  
(SKS - 09 T)



HOOD TYPE DISH WASHER  
(SKS - 10 T)



GLASS WASHER  
(SKS - 11 T)



# TROLLEYS



TEA COFFEE TROLLEY  
(SKS - 01 T)



FOOD SERVICE TROLLEY  
(SKS - 02 T)



FOOD TRANSPORT TROLLEY  
(SKS - 03 T)



MASALA TROLLEY WITH TRAY  
(SKS - 04 T)



MASALA TROLLEY  
(SKS - 05 T)



SERVICE TROLLEY  
(SKS - 06 T)



HOUSE KEEPING TROLLEY  
(SKS - 07 T))



TRAY SIDE TROLLEY  
(SKS - 08 T)



PLATFORM TROLLEY  
(SKS - 09 T)



# PREPARATION



INSTANT RICE GRINDER  
(SKS - 01 P)



INSTANT CHUTNEY MASALA GRINDER  
(SKS - 02 P)



TILTING GRINDER  
(SKS - 02 P)



WET GRINDER  
(SKS - 04 P)



COMMERCIAL MIXER  
(SKS - 05 P)



COCONUT SCRAPER  
(SKS - 06 P)



VEGETABLE WASHER  
(SKS - 07 P))



RICE WASHER  
(SKS - 08 P)



POTATO PEELER  
(SKS - 09 P)



# PREPARATION



VEGETABLE CUTTER-VG150  
(SKS - 10 P)



VEGETABLE CUTTER-VG750  
(SKS - 11 P)



VEGETABLE CUTTER  
(SKS - 12 P)



MEAT SLICER  
(SKS - 13 P)



MEAT MINCER  
(SKS - 14 P)



DOUGH KNEADER  
(SKS - 15 P)



CHAPATTI CONVEYOR SHEETER  
(SKS - 16 P)



ATTA BALL CUTTER  
(SKS - 17 P)



CHAPATTI SHEETER  
(SKS - 18 P)





# BAKERY EQUIPMENT



ROTARY OVEN  
(SKS - 01 B)



3 DECK BAKING OVEN  
(SKS - 02 B)



BREAD SLICER  
(SKS - 03 B)



TABLE TOP DOUGH SHEETER  
(SKS - 04 B)



DOUGH SHEETER  
(SKS - 05 B)



PROVING CHAMBER  
(SKS - 06 B)



PLANETARY MIXER  
(SKS - 07 B)



SPIRAL MIXER  
(SKS - 08 B)



BUN DIVIDER  
(SKS - 09 B)



# EXHAUST & FRESH AIR SYSTEM



EXHAUST HOOD  
(SKS - 01 EX)



DUCTING SYSTEM  
(SKS - 02 EX)



AXIAL EXHAUST FAN  
(SKS - 03 EX)



FRESH AIR CENTRIFUGAL BLOWER UNIT  
(SKS - 04 EX)



CENTRIFUGAL BLOWER  
(SKS - 05 EX)

## Customer Services

Just a call away, and we offer lots of advice, tips and ideas for your requirements, helping you to plan the setup of your dreams you've always wanted.

## Design Services

From initial meeting scheduled to assess your needs, to space planning, design development, product design, vastu and project implementation.

SABARI KITCHEN SERVICES with its professional team assigned provides you with direction, expertise, and attention to details.

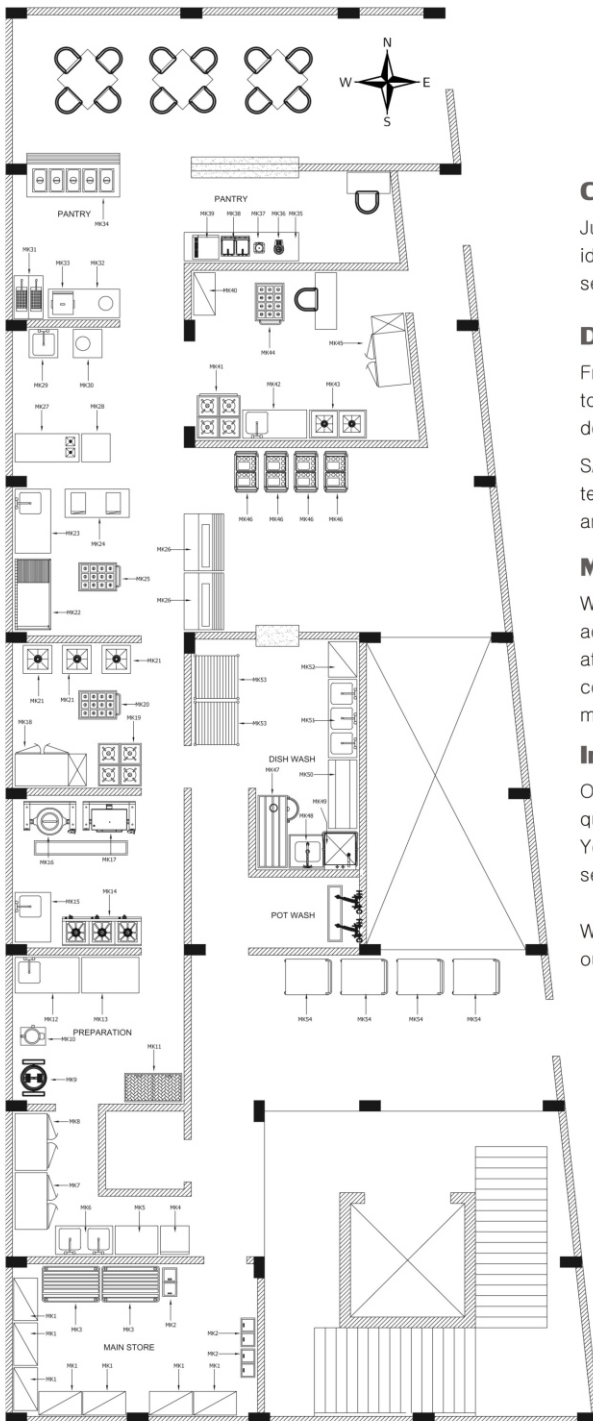
## Manufacturing Services

We manufacture exceptional quality products widely accepted brand in the Middle East region. Utmost attention in the manufacturing process by our competent working force has always help us to maintain exceptional quality standard.

## Installation & Maintenance Services

Our qualified installation team will guarantee that are quick, clean & professional for your satisfaction. You can be confident that the installation of your new setup will a hassle-free process.

We provide maintenance & repair programme using our own spare parts service centre.



# QUALITY

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## THROUGH EXPERTISE



### **SABARI KITCHEN SERVICES (P) LIMITED**

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