### *5. Working Table with Granite Top*

Granite-topped work tables that resist stains, heat and knife marks.

GRANITE TOP



### *6. Onion Bins*

Mobile stainless bins for storage — single or double compartment, easy-clean.

SINGLE BIN DOUBLE BIN



### *7. Platform Trolley*

Heavy-duty load carriers — flatbed or heavy-duty castor spec.

FLATBED HEAVY-DUTY



*Stoves, Hot Plate & Bhatti:*

### *1. Stoves*

Heavy-gauge stainless cooking ranges with high-output burners, welded body construction and elevated stands — built to match your exact cuisine and kitchen layout.

1–4 BURNERS | NORTH · SOUTH · CHINESE CUISINE | WITH / WITHOUT BACKSPLASH



### *2. Dosa Hot Plate*

Heavy flat-top plates with even heat spread for dosas, uttapams and griddle cooking at breakfast rush.



### *3. Roti Maker*

Puffer-assisted roti and phulka stations with stainless tops — high-output tawa lines for round-the-clock service.



### *4. Tandoori Bhatti*

Flame-fired bhatti stations for tandoor cooking — refractory-lined and finished in stainless.



*Pans, Boilers & Steamers:*

### *1. Bratt Pans*

Large-capacity tilting bratt pans for batching gravies, curries and masalas — with controlled heating, tilt-drain and easy-clean stainless construction.



### *2. Boiling Pans*

Open-lid kettle-type boiling pans for stocks, soups and dal — even heating with a smooth, crevice-free interior.



### *3. Rice Boiler*

Steam-pressure rice boilers that deliver consistently fluffy rice, batch after batch, at full-service volumes.



### *4. Idly Steamer*



*Service Lines & High Tops:*

### *1. Service Trolley*

Mobile stainless service trolleys with tiered shelves and hanging bins — purpose-built to keep service lines moving during rush hours.



### *2. Chutney Trolley*

Compact chutney and condiment trolleys with hanging bins — keep sauces, chutneys and accompaniments at the line, ready for replenishment.



### *3. Hot/Cold Bain Maries*

Hot and cold bain maries that keep dishes and toppings at serving temperature through the longest service.



*Dining & Seating:*

### *1. Table with Granite Top*

Premium granite-topped dining tables for cafeterias and mess halls — stain-resistant, heat-proof and easy to wipe down between services.



### *2. Dining with Attached Seating*

Dining lines with attached seating — foldable and fixed options with individual seats, in space-efficient, easy-clean stainless layouts.



### *3. Standing Tables*

High-top standing tables in square, circle or double-sided configurations — quick-turn seating for cafeterias, lounges and grab-and-go zones.

SQUARE CIRCLE DOUBLE-SIDED



*Clean Up:*

### *1. Dish Landing with Garbage Chute and OHS*

Complete wash-up stations — dish landing tables with integrated garbage chutes and optional overhead shelves (OHS) that keep plates moving and the kitchen floor clear.



### *2. Sinks*

Single, bulk and wall-mounted basins with drain boards — hygienic welded seams, crevice-free joints and deep, easy-clean bowls.



### *3. Pot Racks*

Mobile, tiered pot and utensil racks that keep heavy cookware off the floor and within reach of the wash line.



### *4. Garbage Trolleys*

Lidded, mobile waste trolleys that keep the kitchen tidy and the floor clear — easy to wheel out, empty and sanitize.



### 5.2.3 Product category — Bar & Refrigeration

**URL:** */products/bar-refrigeration*

Present beer bottle coolers and broader refrigeration/cooling solutions.

**Primary audience:** Bars, restaurants, distributors, institutional buyers.

**Content blocks**

- Category header with hero image and short description.
- Product grid with photo, name, key specs (capacity, cooling type), "Enquire" action.

**Functional requirements**

- Same enquire/quote-prefill behaviour as 5.2.1.

**Primary CTA(s):** Enquire / Get a Quote

### 5.2.4 Product category — Bar & Beverage Equipment

**URL:** */products/bar-beverage-equipment*

Present bar and beverage service equipment for hospitality clients.

**Primary audience:** Bars, restaurants, hotels.

**Content blocks**

- Category header with hero image and short description.
- Product grid with photo, name, key specs, "Enquire" action.

**Functional requirements**

- Same enquire/quote-prefill behaviour as 5.2.1.

**Primary CTA(s):** Enquire / Get a Quote

**Content**

*Bar Equipment:*

| | |
|---|---|
| *1. Mocktail Station*<br>A complete mocktail-making station in 100% stainless steel — integrated hand-wash sink, chilled ice well, insert wells for garnishes and mixers, and an under-counter refrigeration unit with digital control, all finished for continuous bar service.<br>INTEGRATED SINK · INSERT WELLS · UNDER-COUNTER COOLING | *2. Cocktail Station*<br>A dual-side cocktail preparation station with twin garnish rail racks, ice and mixing wells, and a lockable three-door cabinet base — built for high-volume lounge and bar service.<br>DUAL GARNISH RAILS · LOCKABLE CABINET · HYGIENIC FINISH |