



J K KITCHENS

Quality | Performance | Satisfaction

J K KITCHENS BROCHURE

**Manufacturers, Suppliers and Designers of
Commercial Stainless Steel Kitchen
Equipment, Refrigeration, Exhaust Systems,
Gas Pipelines and Food Processing Machinery**



Godown No. 2, Survey No. 30/1/1,
Opp. Caring Paints, Near Khadi Machine
Chowk, Kondhwa Budruk, Pune,
Pin Code - 4110048, Maharashtra



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ABOUT JK KITCHENS



We introduce ourselves as experts in manufacturing commercial kitchen equipment across the country. Within a short span of time we have been able to achieve a vast range of satisfied customers including esteemed leaders of the industry.

We work with the vision of spreading operations across the globe thus inculcating constant innovation, development, research and quality measures in our work approach. We work towards making such kitchens where in when a customer walks in an establishment, he should ask if the kitchen is powered by JK KITCHENS

We can provide a large bandwidth of solutions ranging from the smallest of eateries to leading brands. We believe in creating a life long relation with our customers and don't mind to go an extra mile to make sure that our valued customers are satisfied with us in all ways possible. Our products are a result of the best possible design in order to be of maximum utility to the customers need and go through the most stringent quality measures to ensure fulfilment for quality and price paid. We believe in striving towards constant improvisation at not only the front end but also the back end so that our customers are satisfied, delivery of product is as per committed timeline and specifications and products are priced competitively. Our team consists of personnel with vast experience in the field they cater to. By joining hands with us we can assure you a trustworthy, promise fulfilled, stress free relationship.



WE SPECIALISE IN 02

Customisation

"One size does not fit all and every client has a unique requirement." customisation is our forte and we customise products as per our customers requirements so that they can be of maximum utility.

Turnkey projects

We specialise in undertaking turnkey projects including kitchen equipment, exhaust and fresh air systems, refrigeration, gas pipelines and food processing machinery and provide the entire process of setting up a kitchen from its designing stage to the final installation. We consider ourselves specialists in doing turnkey projects is because we know how to implement projects in a short period of time and are very well versed with the various factors involved to successfully complete a project.



INDUSTRIES WE CATER TO

03

- | | | | |
|-----------|--|-----------|----------------------------------|
| 01 | IT companies | 12 | Bars |
| 02 | Hospitals | 13 | Q.s.r. |
| 03 | Places of worship | 14 | Clubs |
| 04 | Schools | 15 | Hotels |
| 05 | Cloud/ central
kitchens | 16 | Resorts |
| 06 | Banquets | 17 | Training
kitchens |
| 07 | Large scale
manufacturing/
industrial units | 18 | Bakeries |
| 08 | Army | 19 | Meat stores |
| 09 | Government
establishments | 20 | Dairy stores |
| 10 | Restaurants | 21 | Wine stores |
| 11 | Dark/ delivery
kitchens | 22 | Residential
Complexes |

COMMERCIAL KITCHEN EQUIPMENT

04

STAINLESS STEEL GAS RANGES



Indian gas range
one, two, three burners



Chinese gas range
one, two, three, five burners



Continental gas range
two, four, six burner,
four burner with oven



Stock pot range



Dosa Plate



**Chapati tawa with
puffer**



Roomali roti bhatti



Griddle plate



Canteen bhatti
10 x 10, 12 x 12, 15 x
15, 18 x 18

COMMERCIAL KITCHEN EQUIPMENT

04

STAINLESS STEEL BAIN-MARIE



Bain-Marie with square pans



Bain marie with round pots



Bain marie counter



Table top bain marie

STAINLESS STEEL TANDOORS



Box tandoor



Round tandoor

COMMERCIAL KITCHEN EQUIPMENT

04

STAINLESS STEEL COUNTERS



Wada Pav counter



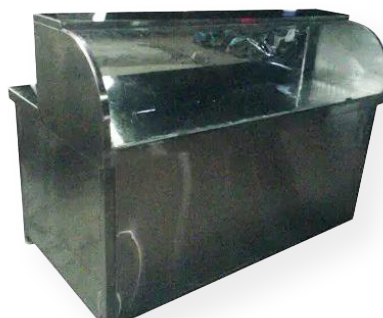
Pav bhaji counter



Juice counter



Chat counter



Mithai counter



Fish bed display counter



Baine Marie service counter



Mock tail counter



Dining area service counter

COMMERCIAL KITCHEN EQUIPMENT

04

STAINLESS STEEL COUNTERS



Pani puri counter



Straight glass display counter
(refrigerated/ non refrigerated/ hot)



Juice counter



**Fast food/snacks/
chinese counter**



**Pick up/ service
counter**



Cash counter



Bend glass display
(refrigerated/ non refrigerated/ hot)

COMMERCIAL KITCHEN EQUIPMENT

04

STAINLESS STEEL TABLES



Granite top table



Pick up table



Dish landing table



Work table



Folding table



Work table with sink

COMMERCIAL KITCHEN EQUIPMENT

04

STAINLESS STEEL SINKS AND WASH AREA EQUIPMENT



Single sink unit



Two sink unit



Three pot



Pot wash sink



Hand wash sink



Grease Trap



Gratings

COMMERCIAL KITCHEN EQUIPMENT

04

STAINLESS STEEL TROLLEYS



Baine marie trolley



Bar trolley



Plate/ tray trolley



Crate trolley



Crate trolley



Masala trolley



Tea Trolley

COMMERCIAL KITCHEN EQUIPMENT

04

STAINLESS STEEL STORAGE RACKS



Storage rack



Pot rack



Thali rack



Wall shelf



Palette



Onion potato rack



Tray



Bottle Rack

COMMERCIAL KITCHEN EQUIPMENT

04

STAINLESS STEEL DINING TABLES



Canteen dining table
four seater



Canteen dining table
six seater



Canteen dining table
eight seater



Standing round dining table



Standing square dining table



Seated dining table
folding



Seated dining table
Single pipe



Seated dining table
Four pipe



Seated dining table
Plate type

COMMERCIAL KITCHEN EQUIPMENT

04

STAINLESS STEEL BARBECUES



Shawerma machine -
table top



Shawerma machine -
cylinder model



Shawerma machine -
full unit



Rotisserie



Table mounted barbecue
stand



Domestic barbecue

(mild steel options for some equipment available)

REFRIGERATION

05



Two door under counter chillers or deep freezer



Three door under counter chillers or deep freezer



One door under counter chillers or deep freezer



Two door vertical chiller or deep freezer



Three door vertical chiller or deep freezer



Four door vertical chiller or deep freezer



Two door under counter chillers or deep freezer



Pizza make line freezer



Back bar

REFRIGERATION

05



Milk chiller



Glass display counter
bend glass



Glass display counter
straight glass



Water cooler -
20 to 200 litres



Elanpro chest freezer
100 to 500 litres



Elanpro visi cooler
200 to 1100 litres

(outdoor compressor option available)

EXHAUST AND FRESH AIR SYSTEM

06



**Stainless steel exhaust
hood with or without
oil filters**



**Galvanised iron
ducting**



**Galvanised iron
exhaust hood with
or without oil filters**



**1440 rpm/ 960 rpm
three phase centrifu-
gal exhaust blower - 1
hp to 10 hp**



**Exhaust
fan**



**1440 rpm/960 rpm
three phase fresh
air blower with
filter and canopy -
1 hp to 10 hp**



Fresh air grill

GAS PIPELINE

07



**Vapour off take (vot)
manifold system with
gas line and high/ low
pressure points**



**Liquid off take (lot)
manifold system
with gas line and
high/ low pressure
points**



Gas bank

FOOD PROCESSING MACHIERY/ ELECTRIC EQUIPMENT

08



**Electric pizza oven -
with and without stone**



**Electric deep fryer - 4,
7 and 12 litres capacity**



**Sandwich griller - 2 & 4
breads capacity**



Salamander



Electric kadhai



**Electric/ gas operated
idli box - 50 to 100 idlis
capacity**

FOOD PROCESSING MACHIERY/ ELECTRIC EQUIPMENT

08



**Electric dosa tawa-
3 dosa, 4 dosa**



**Electric griddle plate - full
griddle, half plain half
griddle**



**Electric burner
range - one**



**Electric burner range
- two**



**Electric burner range
- Three**



Hotcase



**Pulverisator - 2 hp, 3 hp
and 5 hp**



**Wet grinder - 3, 5, 7
and 10 litres capacity**



**Atta kneader - 5,
10, 15, 20, 25 kg
capacity**

FOOD PROCESSING MACHIERY/ ELECTRIC EQUIPMENT

08



Onion cutter



Vegetable cutter



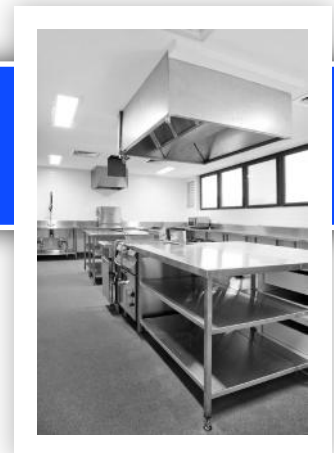
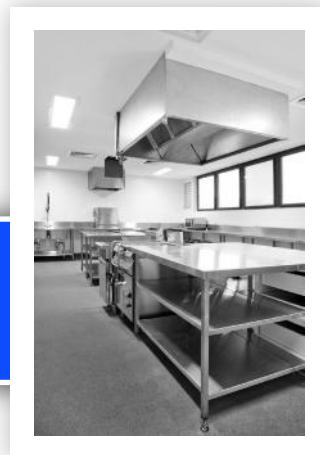
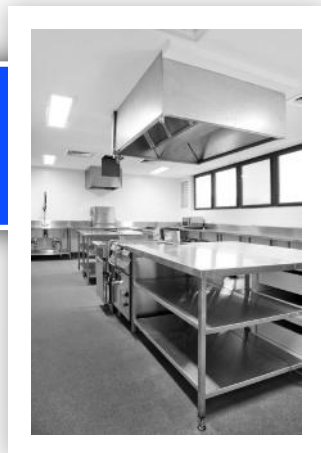
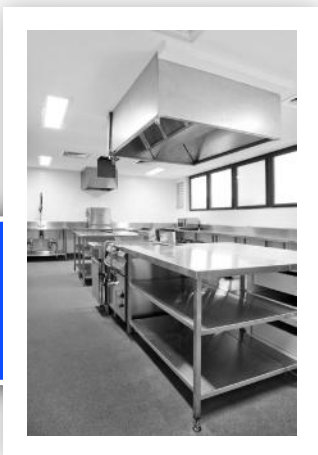
**Meat
mincer**

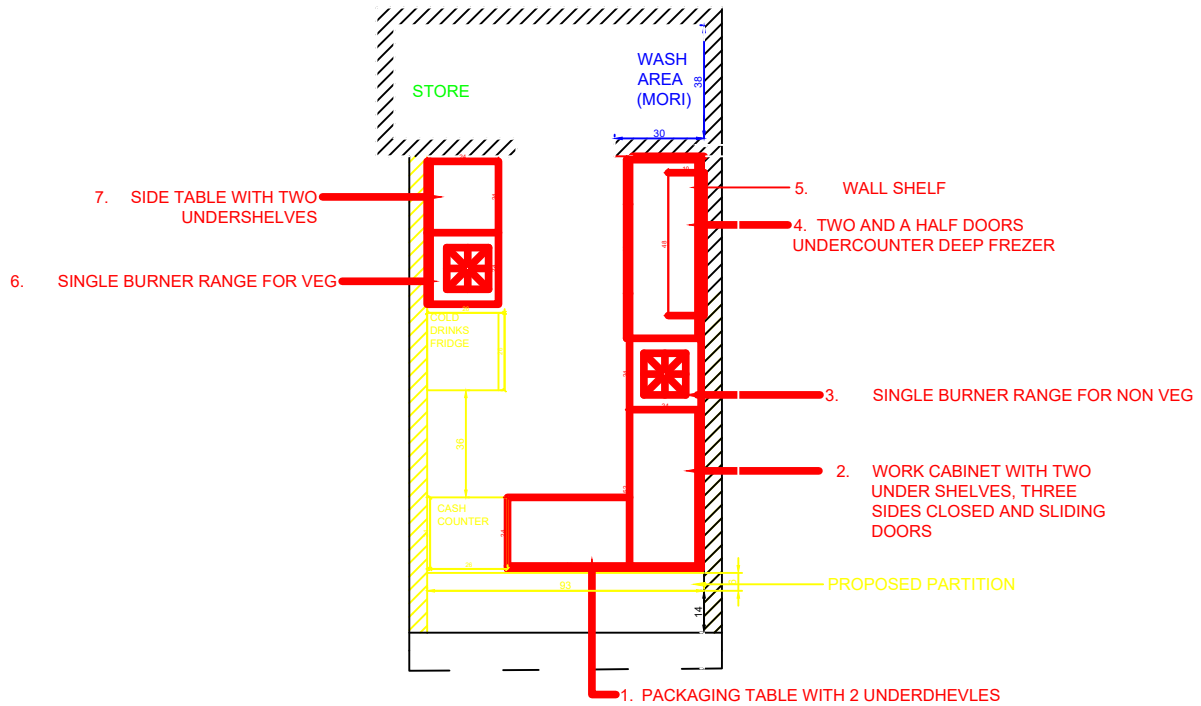
CONSULTANCY



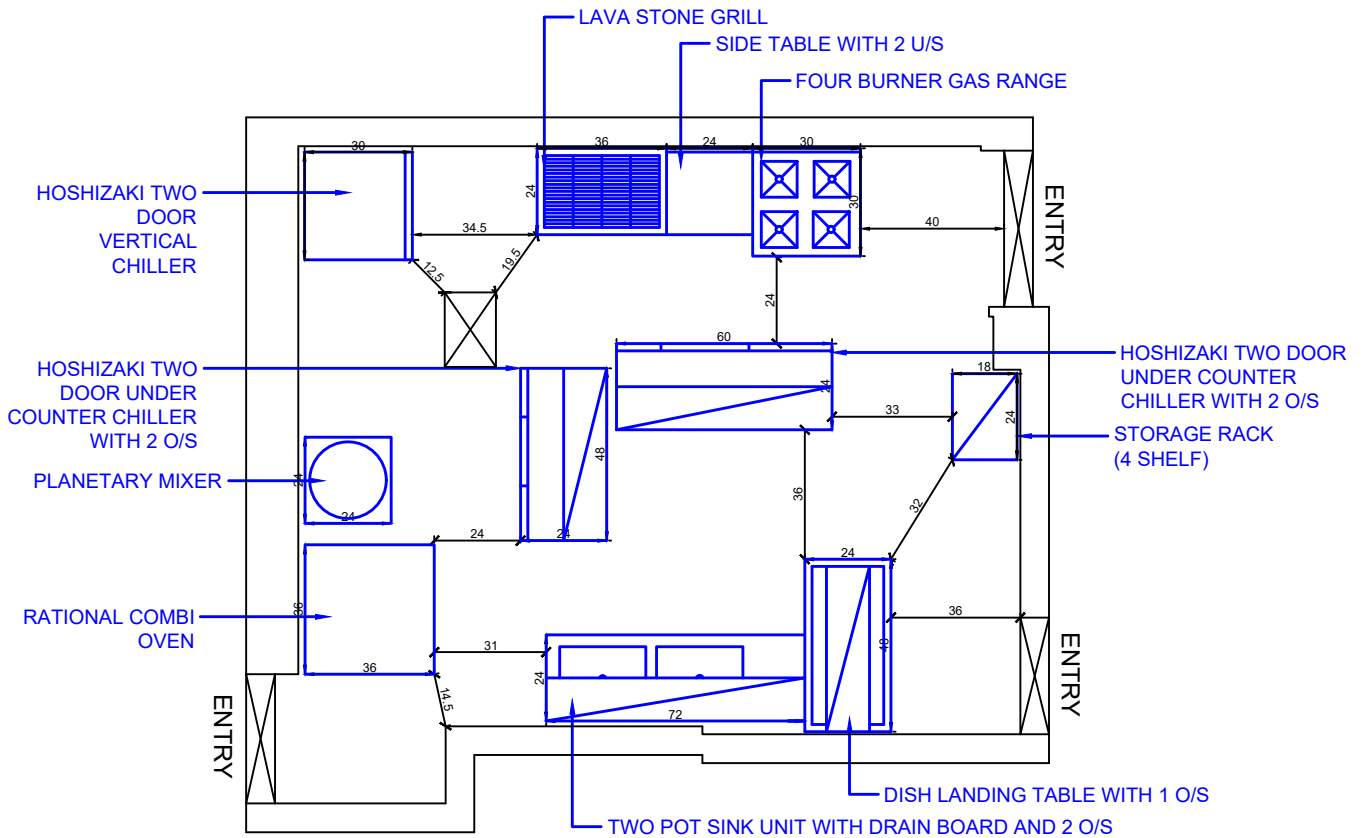
Don't have a layout for kitchen equipment and have not yet consulted an architect or chef ? Don't worry our designing team has got you covered. Having the right kitchen layout is very essential as it is directly related to the quality of output of food. With our expertise in planning kitchens we can design your kitchen for you with the best possible utility and in the least space possible at a very reasonable price*. Under our consultancy, we can provide you with customised layouts and plans as per your needs. Each plan would include a kitchen layout along with its ventilation layout, electric layout and plumbing layout.

*consultancy is chargeable as per various factors. If equipment is finalised with us then 50% of the consultancy cost will be deducted.





PROPOSED LAYOUT FOR KITCHEN EQUIPMENT





PRODUCT CATEGORIES AND SCHEMES

10

About JK Premium

We believe that the difference between ordinary and extra ordinary is the little extra effort and attention to the small details. Similar to the preparation of food, where the raw ingredients such as the raw veggies or the meat are pretty much the same, but it's the other supporting ingredients and the craftsmanship that decide the taste and quality of the food. Similarly, our range of JK premium products are of superior quality with the right amount of tweaking to our materials used, manufacturing processes, services provided and professional craftsmen and that too at reasonable prices.

About JK Budget

JK budget are the products which are cost effective and are for those with a tight budget. These products are of a regular quality but are of a good utility and are pocket friendly at the same time.

PRODUCT CATEGORIES AND SCHEMES

10

JK promise of timing

We understand that in our field of work time is of utmost importance and product delivery and installation should be done on time due to openings, deadlines, etc. And equipment should be as per the requirement of the customer. A lot of traditional vendors are not able to deliver against the scheduled timeline or tend to deliver products that are not as per customers' requirement and wherever ready equipment in stock is available, it may not be as per the exact requirement of the customer. Any of these circumstances may lead to unsatisfactory purchases made by the customer. But once we commit, we make sure that we deliver as promised in any of these parameters.

Under the JK promise of timing scheme*, to ensure that this guarantee is fulfilled, we will pay a fee of 2% per day to the bearer if we fail to commit to the delivery timeline or our product is not as per the design or specifications given at the time of finalising the order.

*bearer of this scheme must understand that this scheme is only applicable when the bearer fulfills all the terms and conditions and adheres to the process provided by JK KITCHENS.

JK under 36 hours promise of service

Under the JK under 36 hours promise of service scheme*, we promise to provide after sales service and solve the issue for our products under 36 hours. However if we fail to do so, we would provide 50% compensation of the losses beared by our client.

*- *scheme applicable on in house manufactured products only.*
- *Product should be under warranty period.*

PRODUCT CATEGORIES AND SCHEMES

- 36 hours time frame is applicable once a complaint number is raised.
- Standard site visit and any non warranty parts charges applies.
- Establishment should be open when service person visits.
- Compensation if occurs in any case would be applicable to the loss of raw material only.
- **Scheme covers customers under Pune city area only.**

JK loyalty discounts and referral program

Under the JK loyalty discount scheme* we provide our esteemed clients who wish to keep coming back to us with loyalty discounts in the following manner :

1st purchase - as per discussion.

2nd purchase - 10 % discount + benefits as per discussion.

3rd purchase and after that - 15 % discount + benefits as per discussion.

*minimum order value should be rs. 50,000/- for each purchase.
Two purchases should not be for the same location.
Base prices are subject to change.

Under the JK referral program we provide the referee with an additional 5% discount on their next purchase and a small token of appreciation if their referrer makes a purchase from us.

WHY US?

11

1. Industry experience

Backed with more than 30 years of experience, established in 2018, we have had an experience of setting up more than a 150 establishments and delivering 1500+ equipment working in great condition within a span of 2 years. We have worked with well recognised leaders of the industry who are much more than satisfied with our quality of work and service and keep coming back to us. We know how to deliver fast and as promised. We have worked all around the state and have a negligible failure rate in any kind of project.

2. Disciplined work ethics

Our team believes in committing to fulfill. Whatever we commit to, be it product quality, delivery timeline, after sales service or any other factor we will make sure we deliver as promised or travel an extra mile and deliver better than what we have promised.

3. Saying “NO”

We believe that saying no is much better than giving an unfulfilled commitment in terms of product designs, quality, timing and service.

4. Understanding the exact requirements of our client

Our expertise ranges in understanding the exact requirements and providing solutions that are of maximum utility. This ensures cost effectiveness as well as product durability.

5. Quality control

When we say "quality" we make sure that we deliver quality. We try to use the best of components and not the cheapest ones available.

WHY US?

11

Any component that we use in our equipment is checked in multiple ways before being used. Also, our final product is checked thoroughly and we make sure it is as per our standards before we deliver it.

6. No scrap

We believe in using material only which is new. No scrap/ old/ second hand material to cut costs is used in any of our products.

7. Research and development

We believe that we still have a long way to go in terms of our products being upgraded, being of better utility and price competitiveness which is why we constantly find new ways to improve our products.

8. Equipment made with the best intentions

We try to make our equipment with the best of intentions and energy. A prayer is said for each of our equipment so that it serves our client in the best ways possible.

9. Personnel for each job

We believe that one person cannot do it all and it is an entire team effort that gets us what we want. Be it sales, production, after sales, accounts, or any other department, we have dedicated personnel for each job not because it is required but it is because each job should be executed perfectly and in the right amount of time.

10. No child labour

We believe that children should be given an opportunity to complete their schooling and have a healthy childhood and thus stand completely against child labour.

VALUED CLIENTELE 12



Baramati agro



CAFÉ
pāāshh

AKHTAR'S SAMOSA™



FLORESCENCE
PERFUMES PVT LTD



Piconzza
specialty foods pvt. ltd.



MEHER
RETREAT



VIVANTA
BLUE DIAMOND PUNE
BY TAJ

VALUED CLIENTELE 12

