



KALAM KITCHEN EQUIPMENTS

Creating Professional Kitchen and Canteen

An ISO 9001:2015 Certified Company

WE UNDERTAKE BEGINING PLANNING TO SERVICE

Planner, Manufacturer, Supplier of Commercial Kitchen, Industrial Kitchen and Canteens, Caterings, Food Service, Bakery Equipments for Hotels, Restaurants, Base Kitchen, Resorts, Fast Food, Hospitals, Messes etc.





ABOUT US

Kalam Kitchen Equipments is a Chennai based equipments provider company established in 2016 for food industries. This is one of the successfully emerging companies in South India. The company proprietor and staffs have been associated with the kitchen industry for two decades and does both fabrication and distribution of complete kitchen solutions.

Kalam Kitchen Equipments are specialised in providing customised kitchen solutions including layout designing and consultancy services, Fabrication installation and servicing of products. Our company aims in high degree of customer satisfaction by providing the quality products with effective cost and delivery on time. We have valuable customers from wide spectrum of industries.

Hotels &
Restaurants

Industrial
Canteens &
Catering
Facilities

Marrage
Halls

Hypermarkets
&
Distribution
Centers

Hospitals &
Schools

Construction
Companies

Food
Production
Industries

Hygiene
Room
Providers

Our Vision

To be a global standard of excellence in food equipment industry to give greater values to our customers with best quality products .



Our Facility

Kalam Kitchen Equipments production unit is located is Paruthipattu near Avadi, Chennai. Our company has trained technicians and excellent service engineers to meet the customer requirements. We treat it as our responsibility to inform and drive the market to new technologies and innovations. We continue to upgrade our technologies to NC cutting & Hydro Folding, Five stage finishing process and TIG welding.



Our Mission

Kalam Kitchen Equipments will serve as an excellent industry in the global level by



- Affording well planned and creative designs in Kitchen Layouts.
- Supplying quality, long lasting and worthwhile products.
- Providing best customer service through qualified and experienced technicians.
- Achieving Customer satisfaction to develop long term relationship through commitment and ethical behavior of our employers.

Our Standards

- All SS equipments are made by AISI 304 cold roll sheets MaTT finish, 2B Sheets.
- Top of the all equipments made by AISI SS 304 16g (1.6mm)
- Side cover are made by 20g (1mm)
- All under shelf are made by 18g (1.2mm) Thickness.
- Inside frame work 30X30X1.6mm Thick tube or L angle
- Legs are made by 40x40x1.6 thick or 30x30x1.6 tubes.



SPECIFIC EXPERTISE

We are specialized in the planning and designing of Industrial Kitchen, Restaurants, Catering Units, Food Courts and customized designing of kitchen products. The following services are done by our design and development team.

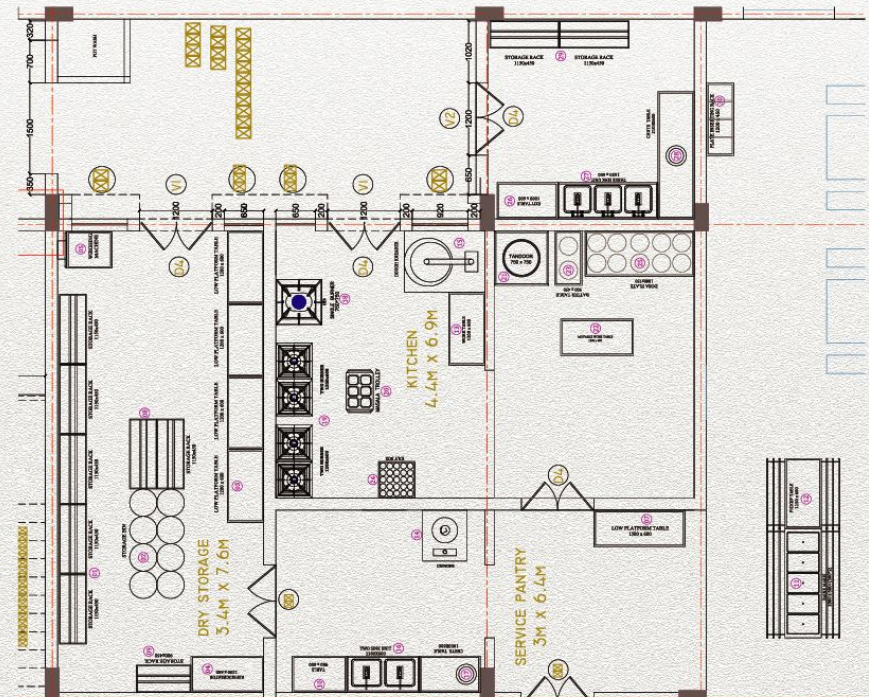
- Kitchen infrastructure design and planning.
- Restaurant and cocktail bar Interior concept design.
- Waste management.
- Waste water management.
- Fuel management.
- Bill of quantities.
- Tender Documents.
- Cost effective purchase with quality suiting to international standards

We provide best quality and always maintain it in our products. We assure you that our products will definitely meet the international quality standards. In the rare event of our standard product range not addressing your requirement we will have our design team to be at your support to take care of even the finer requirements.

It will be a pleasure to be at your service in supporting you through your journey to perfection in establishing the best foodservice facilities. We would request you to be in touch with us through email: kalamkitchenequipments@gmail.com or directly on our office number +91 76950 11007 | +91 82483 21081 On our part we would be happy to hear from you and to be registered with you as your vendor.

PROVIDE

- Layout Design with BOQ
- Service layout you can get
(Kitchen, Civil, Plumbing, Electrical, Drain, Exhaust, Gasline layouts)
- Advanced Equipments Design
- Welding is reduced in the equipments
- Laser cutting for the perfect finish and to avoid human errors
- All material are SS 304 Food grade
- SS 304 Angle or SS 304 Structural
- TIG welleding
- CNC Bending for the perfect single
- 5 stage finish
- Timely delivery



Our Products



LPG Cooking Range



Cooking Ranges

Gas cooking equipments used in various kitchen places like hotels, restaurants, companies and industries. heavy size burner used to cook chinese foods and indian fast food also used for bulk cooking. The stainless steel with MS used to produce for all kinds of gas cooking equipments.

LPG Burners



Single Burner / Stockpot



Two Burner Range



Chinese Three Burner Range



Three Burner Range

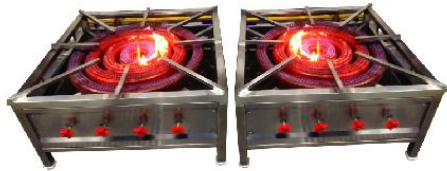


Four Burner Range



Chinese Two-in-one
Burner Range

LPG Burners



Briyani Ring Burner



Tandoori Pot



LPG Vessel



Stock Pot



Boiling Pan



Bratt Pan

LPG Burners



Dosa Plate Burner



LPG Rice Steamer



LPG Semi Automatic
Chapati Machine



LPG Idly Box



LPG Cooking Wok

Induction & Electric Cooking



Usage:

- Common in restaurants, street food stalls, and outdoor cooking.
- Used for boiling, frying, simmering, or sautéing.
- Heats up quickly and provides direct flame control.

Advantages:

- Works with less electric power.
- Instant heat and precise temperature control.
- Suitable for all types of cookware.

Electric Hot Plate

Usage:

- Ideal for indoor use, especially in small kitchens, dorms, or offices.
- Used for heating food, boiling water, or light cooking.

Advantages:

- Safe and easy to use (no open flame).
- Portable and compact.
- Even, consistent heating.

Induction



Induction with Cooking Range



Induction Kadai



Table top Induction Stove



Induction Single Range



Induction Bratt Pan



Table top Induction Stove

Induction



Induction Convey Model Range



Induction Chinese Range



Induction Two Range



Induction Boiling Pan



Induction Dosa Plate



Induction Idly Box

Electric Cooking



Electric Boiling Pan



Electric Idly Box



Electrical Double Stovet



Electric Dosa Plate



Electric Kadai



Electrical Tandoori

Imported Equipments



A Rational Combi Oven

is a professional cooking appliance that combines:

- Steam Cooking
- Dry Heat (convection) Cooking
- Combination of Steam + Dry Heat

This allows extremely precise control over moisture and temperature.



Rational Combi Oven

Imported Equipments



Electrical Boiling Pan



Electrical Brat Pan



Lava Stone Griller



Pasta Steamer



Continental Cooking Range



LPG Operated Bratt Pan



LPG Operated Boiling Pan



Grill Plate

Steam Cooking Plant



Steam Cooking is a method of cooking food using steam instead of direct heat or oil. It's one of the healthiest and most energy-efficient cooking techniques used in both homes and professional kitchens.

Common Equipment for Steam Cooking

- Steamer Pot / Idli Cooker – used in Indian kitchens for idli, momos, dhokla, etc.
- Electric Food Steamer – automated appliance for vegetables, rice, and fish.
- Pressure Cooker – uses steam under pressure to cook faster.
- Combi Oven / Steam Oven – used in commercial kitchens for bulk cooking.

Advantages of Steam Cooking

- Healthier – retains vitamins, minerals, and natural flavors.
- No Oil Needed – great for low-fat diets.
- Even Cooking – prevents burning or sticking.
- Moist Texture – keeps food soft and juicy.
- Versatile – suitable for vegetables, fish, rice, dumplings, eggs, etc.

Steam Cooking Plant



Single Jacketed Vessel



Double Jacketed Vessel



Steam Cooking System



SS Vessel



Steam Idly Box



MS Boiler



SS Boiler



Electrical Steam Boiler

Bain Marie



Usage and Purpose

- **Maintaining food temperature:**

Commonly used in buffets, restaurants, and industrial kitchens to keep soups, sauces, gravies, and curries warm over long periods.

- **Gentle Cooking:**

Used for delicate preparations like custards, sauces, chocolate melting, or cheesecakes, where direct heat might cause curdling or burning.

- **Reheating food evenly:**

Because the heat comes from hot water instead of direct flame, it distributes warmth uniformly.

Bain Marie



Bain maire with Rail



Bain maire



Table top Bain Marie



Bain Marie with Canopy



Bain Maire without
3 side covering



Bain maire round containers
with over head self



Bain Marie with
Pickup Counter

Counters



Display Counters

We have gained expertise in manufacturing bend glass display counter for pastries and cakes. These are widely adored for their look, design and capability to prevent dust and insects. Made-up of high class raw material to comply with the international standards. Our wide range of refrigerated display counters are highly demanded in restaurant and bakery, Hotels, homes, offices and in many other food catering places.

Counters



Cold Display Counter



Bakery Display Counter



Normal Display Counter



Hot Display Counter



SS Counter



Tea Counter



Jucie Counter



Ice Cream Display Counter



Fish Display Counter



Meat Display Counter



Salad Counter

Refrigerator

Coolers Equipments

Refrigeration Equipments widely used in Hotels, restaurant, and canteens for keeping varied food items in appropriate manner. It varies from Vertical Freezer / refrigerator, Table refrigerator, Water cooler, Wine chillers etc, We offer wide variety of chest freezer with specialized storage settings at low cost. Available in different shapes, plan, heated & refrigeration models available. Unit made out of toughened glass. Available in length of 2, 3, 4, 5, 6, 7 & 8 Feet Work Top with Under Counter with hinged door Made out of SS. Puff insulated, fitted with compressor. Vertical Freezer/ Refrigerator, Made out of stainless steel 4 door 4x2x6 Feet, 2 door 2x2x6 Feet, Water Cooler Made out of stainless steel

Capacity available: 250ltrs, to 1500ltrs
Bottle Cooler & ice cube machine Made out of SS, provision for compressor at bottom,
Models available: 2,3 and 4 doors

Refrigerator



Two Door Refrigerator/
Freezer



Four Door Refrigerator/
Freezer



Three Door Work Top
Refrigerator / Freezer



Glass Door Refrigerator
Freezer



Chest Freezer



Two Door Work Top
Refrigerator / Freezer



Wine Cooler



Ice Cube Machine



Pizza - Make Line



Cold Room



Softy Ice Cream Machine



Water Cooler



Water Dispenser

Dining Tables & Chairs

Dining Tables & Chairs

The wide variety of stainless steel dining table offered by us is fabricated keeping in mind the latest market trends. This beautiful ss dining table also ms is ideal for commercial usage. Our range of furniture is offered in various design and size and can also be customized as per the client's requirement. Available 4 seated to 8 seated , folding chairs and without folding chairs.

Dining Tables & Chairs



Marble/granite Top
SS Dining Table



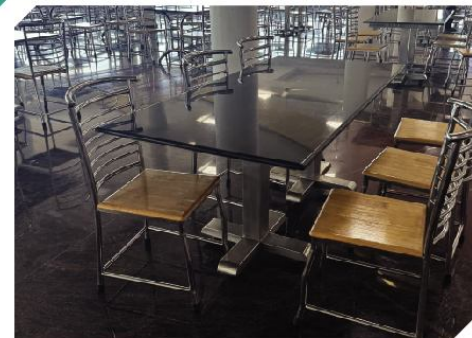
MS Frame Sunmica Top
Dining Table



Pandhi Table



Stainless Steel Dining Table Set



SS Frame with Granite
Top Table with Chair set



SS Dining Table with Chair Set

Dining Tables & Chairs



MS Power Coated 6 Seater Dining
Table Folding Type



MS Power Coated 8 Seater Dining
Table Folding Type



SS 8 Seater Dining Table
Attached Chair Type



SS 8 Seater Dining Table
With Folding Chair



SS 4 Seater Dining Table
With Folding Chair



SS 6 Seater Dining Table
With Folding Chair

Dining Tables & Chairs



Cushion Party Chair



SS Corian Top Dining Table



SS 6 Seater Dining Table with Granite Top & Chair



SS 4 Seater Dining Table with Corian Top & Chair



MS Power Coating Frame with Granite Top



SS 4 Seater Dining Table with Chair

Sink



Basin/Bowl:

- The main part used to hold water for washing utensils, food, or hands.
- Comes in various depths and sizes (single, double, or triple bowl).

Drain Board:

- Flat surface adjacent to the basin for drying washed items.

Waste Outlet & Strainer:

- Allows water drainage while trapping debris to prevent pipe clogging.

Backsplash:

- A raised edge at the back to prevent water from splashing onto the wall.

Leg Stand or Wall Mount:

- Sinks can be wall-mounted or supported on tubular stainless steel stands.



Floor Mounted Sink



Three Sink Unit



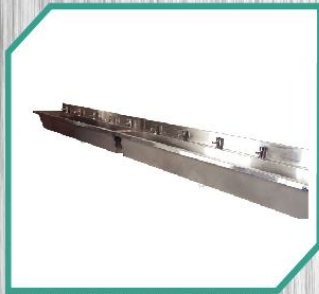
Wall Mounted Sink with O/H



Two Sink Unit



Knee Operated Sink



Wall Mounted Sink



Single Sink Unit



Pot Wash Sink



SS Water Storage Tanks



SS Hand Wash Stations



Foot Operator Sink



Surgical Scrub Sink Station



SS Foot-operated
Hand Wash Station



SS Three-station
Knee-operated
Hand Wash Sink.

Exhaust Systems & Fresh Air Systems



HOOD / DUCTING / BLOWER

Exhaust system helps to suck the suspended heat particles and heat air to emit through the darting blower. For that hood and filter set for each and every Gas cooking equipments. The blower attached with motor (motor varies from the exhaust usage and length) which sucks the hot air and omitted particles from the hood filter.

SS wall / ceiling Mount Exhaust Hood with filter. The Hood Made of SS 202, 304 & 316 grade. The Hood with filter made of 0.8mm Sheet Thick.

Exhaust Systems



Wall Mounted Hood
with Filter



Ceiling Mounted Hood
with Filter



Exhaust Systems

Fresh Air Systems



Centrifugal Blower



Hood with Filter and
GI Ducting



Belt Drive
Centrifugal Blower



Island Type Hood



Fresh Air Ducting



Fresh Air Blower Axial Flow Fan



Fresh Air Ducting

Modular Kitchen



Modular Kitchen

A Modular Kitchen is a modern, flexible kitchen design system made up of pre-manufactured cabinet modules or units. These modules are assembled to fit the space and functionality of a kitchen, making it stylish, efficient, and easy to maintain.

Key Features of a Modular Kitchen

- **Pre-fabricated Modules:**
Cabinets, drawers, and shelves are built in factories and installed on-site.
- **Customizable Layouts:**
Designed to fit any kitchen shape - L-Shape, U-shape, straight, parallel, or island style.
- **Efficient Storage:**
Every inch is used wisely with pull-out trays, corner units, and tall cabinets.
- **Modern Materials & Finishes:**
Uses materials like MDF, plywood, or HDF with finishes such as laminates, acrylic, or PU paint.
- **Ease of Maintenance:**
Easy to clean, replace, or upgrade individual modules.
- **Appliance Integration:**
Seamlessly integrates built-in ovens, microwaves, chimneys, and dishwashers.

Modular Kitchen



Customised Fabrication



SS WALL CLADDING

SS DUST BIN

SS FLAG POLE

SS DRAIN GRATING

SS TRENCH

SS LADDER

SS TANCE

SS CABINET

SS GATE

SS LOCKER

Customised Fabrication



SS Wall Cladding



SS Two Bin Garbage



SS Single Bin Garbage



SS Flag Pole



Grease Trap



MS Locker



SS Bero



SS Trench



SS Locker



Wall Mounted Plate
Collection Rack



SS Tank

Restaurant Kitchen Setup



Restaurant Kitchen Setup

- Sleek handleless cabinets in matte white or grey.
- Quartz or marble countertops.
- Built-in appliances (oven, fridge, microwave) to keep it clutter-free.
- Under-cabinet LED strip lighting.
- Open shelving with minimal décor

Luxury Elegance

- High-gloss cabinetry with brass or gold handles.
- Large kitchen island with waterfall marble countertop.
- Pendant chandeliers above the island.
- Smart appliances with touch panels.
- Wine cooler and glass display cabinets.

Compact Smart Kitchen

- Foldable dining counter or wall-mounted pull-down table.
- Overhead storage units with sliding glass.
- Multi-functional modular cabinets.
- Vertical storage racks and magnetic knife strips.
- Light colors to make the space feel larger.

Storage Equipments



Clean Dish Storage Rack



Veg-Cold Room Rack



Dismantle Multi Rack



Pot Rack



Perforated Rack



Industrial Plate Rack



Round Plate Rack



Bulk Store - Pallet



Multi Purpose Rack



Potato Storage Bin



Onion Storage Bin



Dall / Atta Storage Bin

Preparation Work Tables



Work table



Low platform table



Work table with 2 u/s



Entry Table



Preparation table



Soil disbanding table



Work table with RHS/LHS sink



Exit Table

Arabian Cooking Range



Grill Machine



Shawarma Machine



Barbique



Electrical Shawarma Machine

Canteen Utensil



Industrial Canteen Meals Plates



Water Jug / Spoons



GN Pans



Utensil Items

Service Trolley



Platform Trolley



Watercan Trolley



Multi Purpose Trolley



Plate Collection Trolley



Drinking Water Glass Trolley



Masala Trolley



Veg-Storage Rack Trolley



GN Pan Trolley



Meals Plate Trolley



Garbage Trolley



Tea Service Trolley



Linen Trolley

Drain Grating Systems



SS Kitchen Grating



Floor Grating



Grating with Trench



Drain Trench

Hospital Storage Lockers



Wall Cabinet



Staff Lockers



Display Storage Cabinet



Student Lockers

Warmer & Sterilizer



Plate Warmer - Rectangle



Plate Warmer - Round



Spoon Sterilizer



Plate Sterilizer



Plate Warmer

LPG Gas Line, Steam Line Systems & Fire Suppression System



Commercial Kitchen Gas Pipeline



Steam Cooking Line Tata c Pipe



Gas Bunk



Fire Suppression

Kitchen Processing Machines



Imported Veg Cutting Machine



**Industrial / Heavy Duty
Mixer Grinder Machine**



Potato Peeler



Table Top Vegetable Cutting Machine



Pulverizer & Gravy Machine



Dough Kneader



Instant Grinder

Kitchen Processing Machines



Planetary Mixer Machine



Spiral Mixer



Coconut Scraper



Commerical Wet Grinder



Meat Mincer



Meat Slicer



Tilting Wet Grinder



Feather Cleaning Machine



Dough Sheeter

Bakery & Pantry Equipments



LPG Baking Oven



Deck Oven Single - Double



Conveyor Pizza Oven



Salamander



Sandwich Griller



Bread Slicers



Waffle Machine

Bakery & Pantry Equipments



Table Top Fryer



Pop Corn Machine



Deep Fat Fryer (Single - Double)



Sugar Cane Machine



Microwave Oven



Bun Toaster



Bar Blenders



Coffee Machine



LPG Operated Pizza Oven



Rotary Oven



Coffee Grinder



Warmer

Laundry and Washing Equipment



Washing Machine



Pot Washer

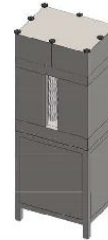


Plate Washer



Ultrasonic Plate Washer



Crate Washer

Dishwash Machine



Glass Washer



Under Counter Dishwasher



Hood Type Dishwasher



Conveyor Type Dishwasher



Flight Type Dishwasher



Pre Rinse Spray Unit



Racks / Bins



Rinse & Wash Detergent



Plate Conveyor

Kitchen Equipment Service



All kind of imported kitchen equipment service



Break down maintenance



Shared technician service



AMC

Customers

Customers



Vendor



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