

COMMERCIAL KITCHEN EQUIPMENTS AND SOLUTION

S h r e e
AMBICA
INDUSTRIES
An ISO 9001:2015 Certified Company



A ONE STOP SOLUTION FOR ALL YOUR KITCHEN
REQUIREMENTS UNDER ONE ROOF!

WORLD CLASS COMMERCIAL KITCHEN EQUIPMENTS BUILT FOR YOU

COMPANY OVERVIEW :

Based At Ahmedabad, With More Than 15 Years Experience And Expertise In Commercial Kitchens Have Experience In All Type Commercial Kitchen Projects Of **Industrial Canteens , Hospitals, Mess , Restaurants, Hotels, Resorts, Clubs, Cafes & Coffee Shops, Food Courtes & Kiosks And Food Wagons.**

Over The Years We At Shree Ambica Industries Have Completed Number Of Projects With Excellency & Customer Satisfaction. Eventually Shree Ambica Industries Became A Full One Stop Solution For All Your Need For Your Commercial Kitchen.

Today Shree Ambica Industries Is Providing Wide Range Of Commercial Kitchen Equipments To Their Customers. With Excellent Design And Quality Material Today We Are Manufacturing Wide Range Of Products Such As, Cooking Equipments & Bulk Cooking Equipments, Tandoor & Puffers, Steamers, Serving Equipments, Pre-Paration Equipments & Machineries, Wash Area Equipments, Refrigeration Equipments, Bakery Equipments & Counters, Dinning Tables, Fast Food Equipments And Counters, Catering Equipments.

To Provide Our Customer Full Solution, We Have Tied Up With Reputed Brands For Imported Equipments, So Our Customer's Can Have One Stop Solution Under One Roof.

MISSION :

Our mission is always to create the best professional kitchen in various business sectors such as hospital, canteen, restaurant, fast food, bakery and other corporate sectors with simple planning and understanding and implementing all their needs.

VISION :

Our vision is to become a manufacturer of commercial kitchen equipment by achieving sustainable growth by providing products of choice to the customers and according to their needs

WHY..? SHREE AMBICA INDUSTRIES



CUSTOMER'S SEGMENTS



Industrial
Canteen



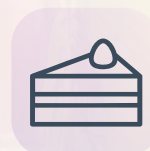
Hospitals



Hotels &
Restaurants



Resorts



Bakery &
Cake Shops



Cafe's &
Coffee Shops



QSR &
Fast-Foods



Bars



Kiosks &
Food-Courte

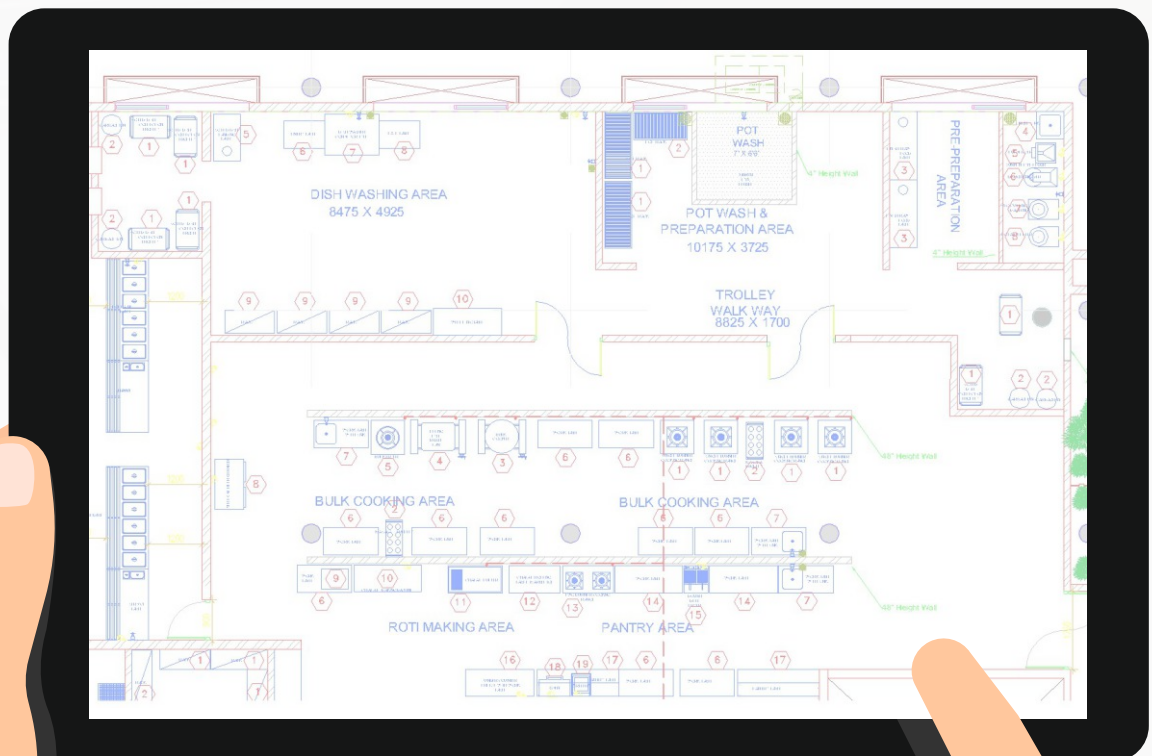


Food Wagons

KITCHEN LAYOUT & DESIGNING

CREATING A SUCCESSFUL COMMERCIAL KITCHEN DESIGN LAYOUT INVOLVES, BLENDING SOLID DESIGN PRINCIPLE AND INDIVIDUAL KITCHEN COMPONENT IN AN EFFECTIVE MANNER, IN BOTH TERMS OF OPERATIONS AS WELL AS COSTING.

Planning The Layout And Design Of The Kitchen In Accordance With The Latest Food Making And Service Concept, Including Cooking & Bulk Cooking Areas, Commissary, Bakery & Confectionary, Finishing Kitchens, Live Kitchens, Cold Kitchens and Service bars, Determining The Specific Requirement Of Cold Storage, Dishwashing, Vertical And Horizontal Service Movements Is Our Forte.



COOKING EQUIPMENTS

COOKING EQUIPMENTS ARE BASIC REQUIREMENT FOR EVERY KITCHEN, WIDE RANGE OF EQUIPMENTS INCLUDE COOKING BURNERS, CHAPATI PUFFERS, BULK COOKING EQUIPMENTS, HOT PLATES & TANDOORS.

FEATURES



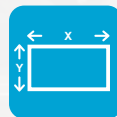
EFFICIENT BLUE FLAME
TECHNOLOGY BURNERS



SUPERIOR NO.4
MATTE FINISH



ROUNDED EDGES



CUSTOMIZATION
AS PER REQUIREMENT



LARGER
WASTE TRAYS



HEAVY DUTY CAST
IRON PANSUPPORT



STANDARD QUALITY
NEEDLE CONTROL VALVE



RUGGED
STRUCTURE



COOKING EQUIPMENTS



[Single Burner Cooking Range](#)



[Two Burner Cooking Range](#)



[Three Burner Cooking Range](#)



[Three Burner Chienese Range](#)



[Four Burner Cooking Range](#)



[Four Burner With U/C Oven](#)

COOKING EQUIPMENTS



Sizzler Plate Warmer Range



Dim-Sum Range

TANDOOR AND CHAPATI PUFFERS



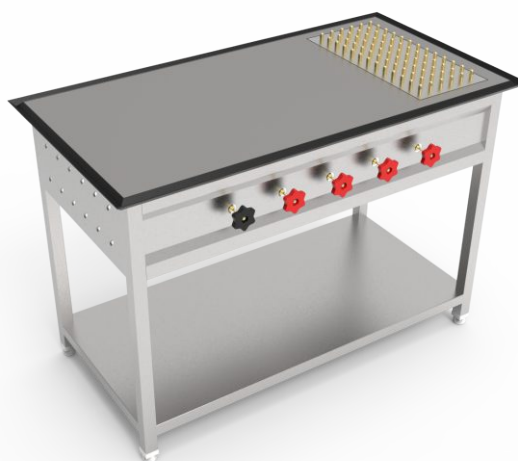
Square Tandoor With Wheels
Charcoal/Gas Operated



Drum Tandoor
Charcoal/Gas Operated



Chapati Plate With Puffer
With Back Splash



Chapati Plate With Puffer

COOKING EQUIPMENTS

CHAPATI PUFFERS



Revolving Chapati Plate
With Puffer



Ele. Chapati Plate

DOSA PLATES AND HOT PLATES



Dosa Plate
Gas Operated



Hot Plate



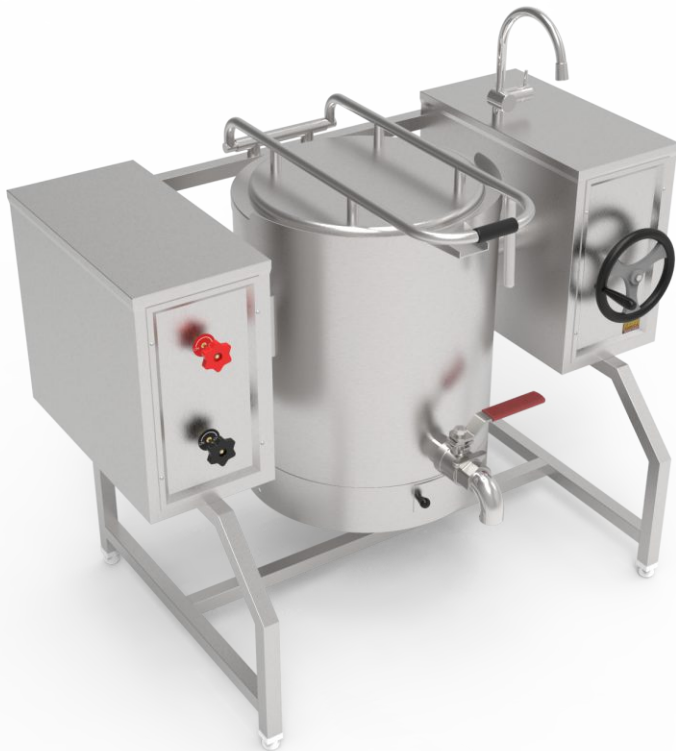
Griddle Plate
Half Griddle Half Plain / Full Griddle



Table Top Hot Plate Ele.
Tefloan Coated Plate

COOKING EQUIPMENTS

BULK COOKING EQUIPMENTS



**Capacity : 50, 100, 150, 200,
300, 500 & 1000 Liters**



Insulated
Double Body



Heavy Duty
Burner



Easy Moving
Standard Gear-Box



Water Inlet
Point

Tilting Type Bulk Cooker

**Capacity : 50, 100, 150, 200,
250, 300 & 500 Liters**



Thick Bottom
Plate



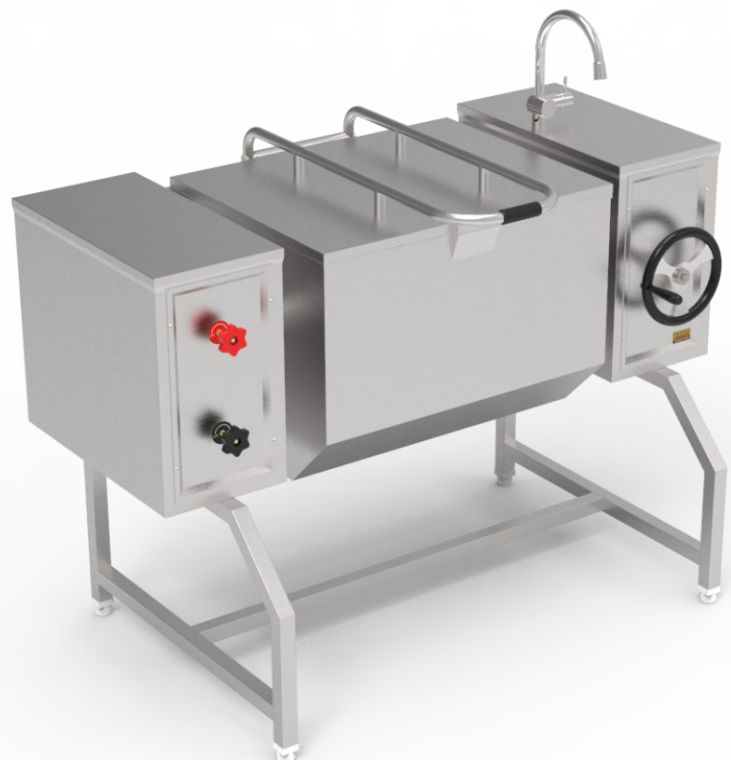
Heavy Duty
Burner



Easy Moving
Standard Gear-Box



Water Inlet
Point



Tilting Type Bratt Pan

COOKING EQUIPMENTS

BULK COOKING EQUIPMENTS



Single Burner Bulk Cooking Range (Low Height)



Two Burner Bulk Cooking Range (Low Height)

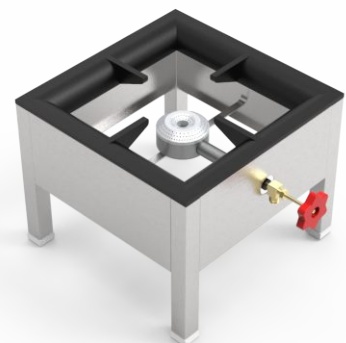
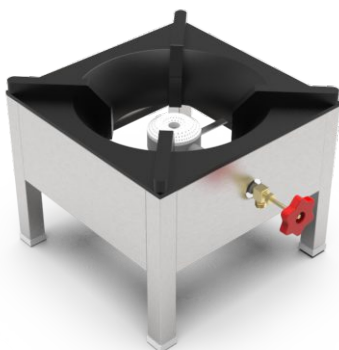


Three Burner Bulk Cooking Range (Low Height)



Kadai Fryer (Ele/Gas)

STOCK POT STOVES



Dimension: 12" X 12" | 15" X 15" | 18" X 18" | 21" X 21" | 24" X 24"

www.shreeambica.com

Customized Size Also Available.

BULK COOKING EQUIPMENTS

IDLEE / DHOKLA / KHAMAN STEAMER



Idlee Steamer / Dhokla Steamer / Khaman Steamer / Dough Steamer

Gas Operated / Electric Operated

Idlee Steamer

54 Idlees Cap (6 Trays)
72 Idlees Cap (6/8 Trays)
96 Idlees Cap (8 Trays)
120 Idlees Cap (10 Trays)

Dhokla Steamer

6 / 8 / 10 / 12 / 18 Trays Cap

Khaman Steamer

6 / 8 / 10 Trays Cap

Dough Steamer

10 / 18 Trays Cap



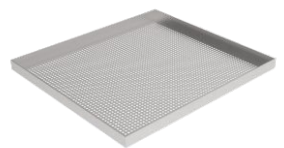
9 Idlees Per Tray
12" x 12"



Dhokla Tray
12" x 12" x 1"



Khaman Tray
12" x 12" x 2.5"



Dough Steamer Tray
16" x 18" x 1"



12 Idlees Per Tray
18" x 14"



Dhokla Tray
18" x 14" x 1"



Khaman Tray
18" x 14" x 2.5"

Customized Sizes Are Available.

BAINE MARIE AND SERVICE EQUIPMENTS

BAINE MARIE IS TECHNICALLY USED TO MAINTAIN TEMPERATURE OF FOODS, IN INDUSTRIAL CANTEENS, HOSPITALS, DINNING HALL, RESTAURANTS AND QUICK SERVING FOOD HUBS. UIPMENTS, HOT PLATES & TANDOORS.



BAINE MARIE AND SERVICE EQUIPMENTS



Hot Baine Marie For Canteen
With Or Without Service Railing



Service Counter
With Front Side Railing



Hot Baine Marie
With Sneeze Guard



Hot Salad Counter



Table Top Baine Marie



Hot Baine Marie
All Side Open



Hot Baine Marie Round Container
Gas Operated / Electric Operated



PREPARATION EQUIPMENTS

PREPRATION EQUIPMENTS ARE GENERALLY USED TO PREPARE SOME BASIC THINGS FOR ANY DISH LIKE CUTTING, CHOPPING, LIQUID MIXING, BINDING THE FLOUR AND MANY MORE.



PREPARATION MACHINES



Pulverizer Machine

1 HP , 1.5 HP , 2 HP - Single Phase
3 HP , 5 HP - Three Phase



Dough Kneader Machine

5 Kgs, 10 Kgs, 15 Kgs, 20 Kgs, 25 Kgs,
30 Kgs, 40 Kgs, (Customization Available)



Wet Grinder Machine

5 Ltr, 7 Ltr, 10 Ltr, 15 Ltr, 20 Ltr
(Customization Available)



Potato Peeler Machine

10 KGS, 15 KGS, 20 KGS, 25 KGS
(Customization Available)



Vegetable Cutting Machine

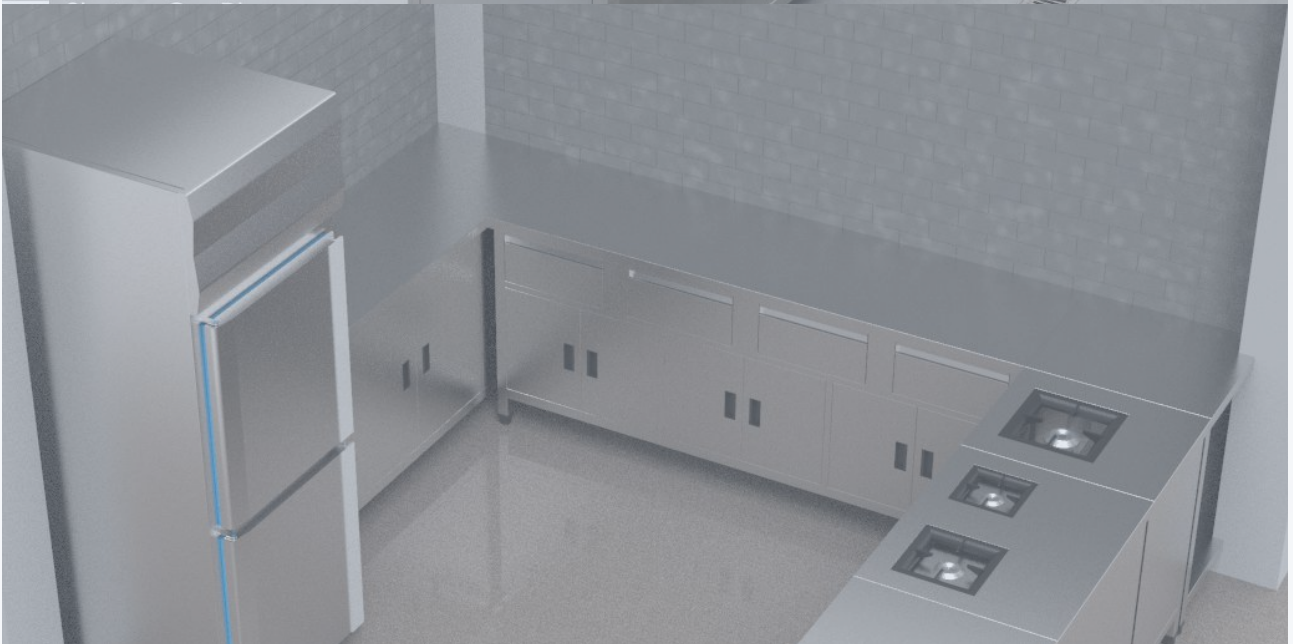


Industrial Mixer Stainless Steel

3 Ltr & 5 Ltr

WORK TABLES AND CABINETS

WORK TABLES ARE COMMONLY USED FOR CUTTING VEGETABLES, FRUITS, TUBERS, AND ARE USED TO PROPERLY STORE THE ABOVE ITEMS TO THE CABINET. WORK TABLES AND CABINETS ARE MADE AS PER THE REQUIREMENT OF THE CUSTOMER



WORK TABLES AND CABINETS



[Work Table With 2 U/S](#)



[Work Table With Covering](#)



[Work Table With Sink](#)



[Pick Up With U/S And O/S](#)



[Pick Up Table With Covering](#)



[Pick Up Table With BM](#)



[Work Table With Drawers And Doors](#)



[Work Table With Sliding Doors](#)



[Work Table With U/C Tray Stacking Rack](#)



[Wall Mounted Shelf](#)



[Wall Rack Three Shelves](#)



[Side Table With US & OS](#)

RACKS AND TROLLEYS

RACKS ARE COMMONLY USED TO PLACE UTENSILS USED IN THE KITCHEN IN THE RIGHT PLACE AND TROLLEYS ARE USED TO MOVE UTENSILS USED IN THE KITCHEN FROM ONE PLACE TO ANOTHER EASILY. IN ADDITION, TROLLEYS ARE USED TO STORE SPICES, CEREALS, POTATOES, ONIONS, DISHES AND OTHER UTENSILS.



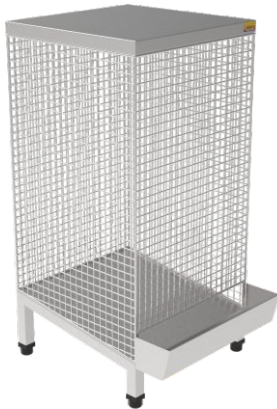
RACKS AND TROLLEYS



Storage Rack
Plain And Perforated



Vegetable Rack



Onion Potato Bin



Dunage Rack



Masala Trolley



Vegetable Carrate Rack
With Wheels / Without Wheels



GN Pan Rack/Trolley



Storage Bin



Platform Trolley

RACKS AND TROLLEYS



[Dish Stacking Trolley](#)



[Tea Snack Trolley](#)



[Tea Serving Trolley](#)



[Dish Clearance Trolley](#)



[Hot Food Trolley](#)

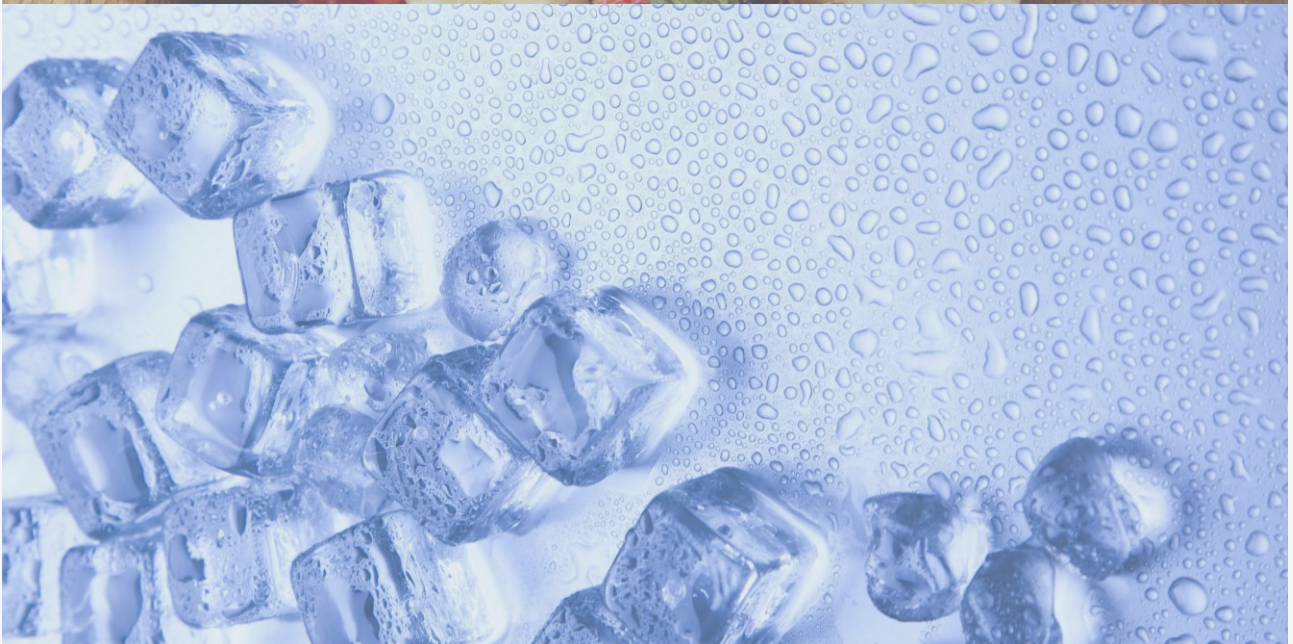


[Utility Trolley](#)



REFRIGERATION EQUIPMENTS

WE HAVE WIDE RANGE OF PRODUCTS CATERING TO VARIOUS SMALL AND LARGE INDUSTRIES LIKE VERTICAL CHILLERS & FREEZERS, UNDERCOUNTERS REFRIGERATORS, DEEP FREEZERS, MAKELINES, WATER COOLERS, SALAD BARS, ICE CUBE MACHINES & COLD ROOMS.



REFRIGERATION EQUIPMENTS



Four Door Vertical Chiller

Static Cooling & Air Ventilated Available
Chiller & Freezer



Two Door Vertical Refrigerator

Static Cooling & Air Ventilated Available
Chiller & Freezer



Undercounter Refrigerator

Static Cooling & Air Ventilated Available
Chiller & Freezer



Pizza Makeline With U/C Refrigerator

Single Row/Double Row



Salad Bar

Custom Size Available



Cold Baine Marie

Custom Size Available

REFRIGERATION EQUIPMENTS



Chest Type Deep Freezer
Hard Top And Glass Top
Chiller & Freezer



Glass Door Visi Cooler
Single Door & Double Door

Back Bar Chiller
Double Door & Three Door



Water Cooler
15 Liters To 300 Liters Capacity



Ice Cube Machine
10 KGS To 300 KGS Per 24 Hours

WASH AREA EQUIPMENTS

WE HAVE WIDE RANGE OF PRODUCTS USED IN WASH AREA & UTILITY WHICH INCLUDES SINK UNITS, LANDING TABLES, UTILITY RACKS, DISH WASHERS AND ACCESSORIES, RACKS, DRAINAGE TRENCHES AND GREASE CHAMBERS.



WASH AREA EQUIPMENTS



Soiled Dish Landing Table
With And Without OHS



Clean Dish Landing Table



Waste Dish Collection Trolley



Single Sink Unite



Two Sink Unite



Three Sink Unite



Pot Wash Sink



Two Sink With Garbage



Two Sink Cabinet



Wall Mounted Sink Cabinet



Dish Rack



Pot Rack

DISH WASHERS



[Undercounter Dish Washer](#)



[Hood Type Dish Washer](#)



[Conveyor Dish Washer](#)



[Pre Rinse Spray](#)



[Dishwasher Rack](#)

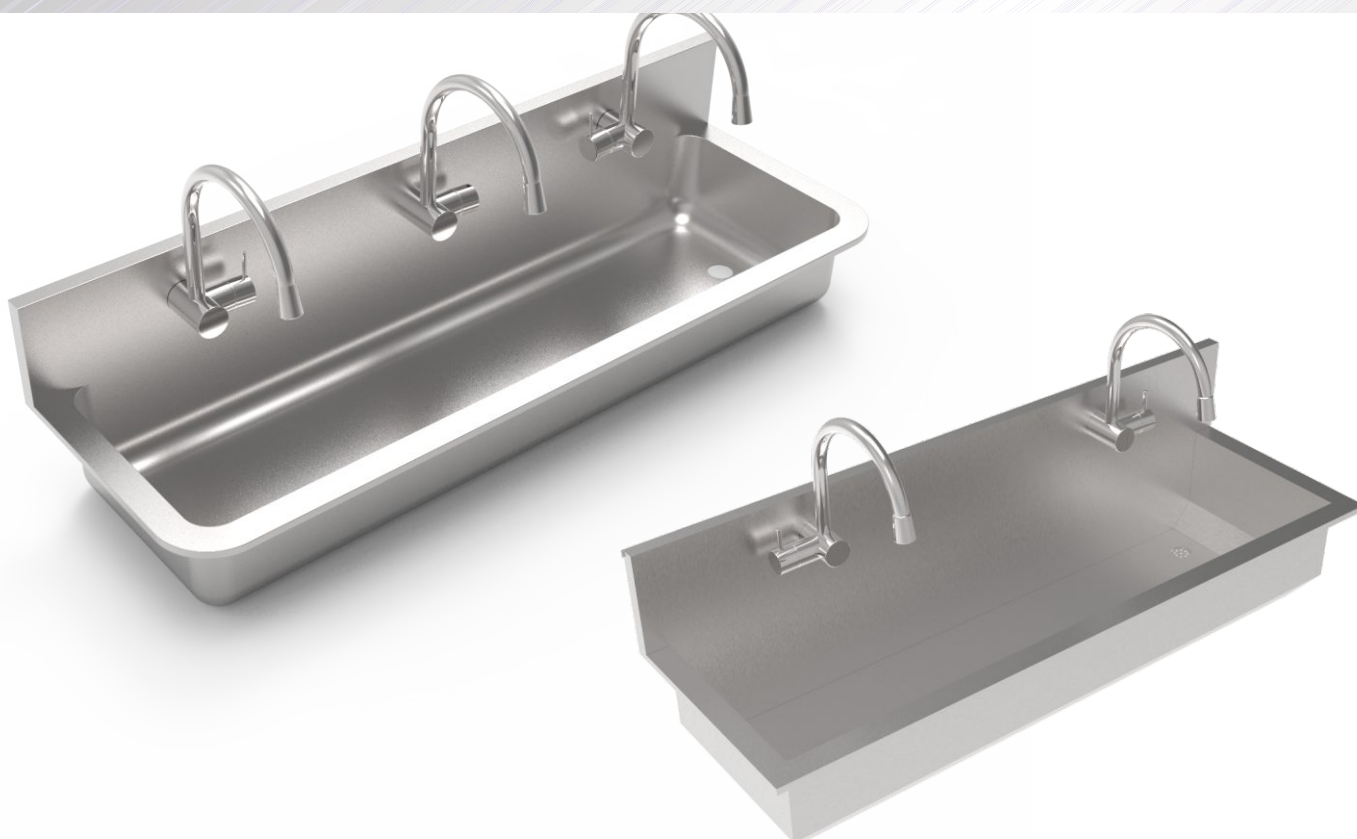


[Pre Rinse Table With Sink](#)



[Exit Table](#)

WATER TROUGH SINK



DRAIN ACCESSORIES



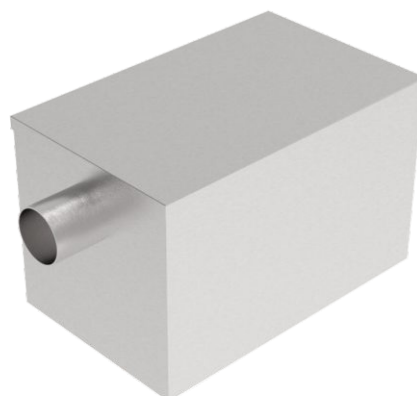
[Drain Trough With Cover](#)



[Drain Trench Cover With Frame](#)



[Drain Trench Cover](#)



[Grease Chamber](#)

DINNING TABLES & SEATING

DINING TABLES ARE ALSO OF PARAMOUNT IMPORTANCE IN ARRANGING KITCHENS LIKE CANTEENS, CAFES, FAST FOOD, DINING HALLS. IN THIS IMPORTANT INVESTIGATION WE HAVE CREATED DIFFERENT DINING TABLES AND CHAIRS.



DINNING TABLES



Dinning Table With Folding Stools
4 / 6 / 8 / 10 Seater Capacity



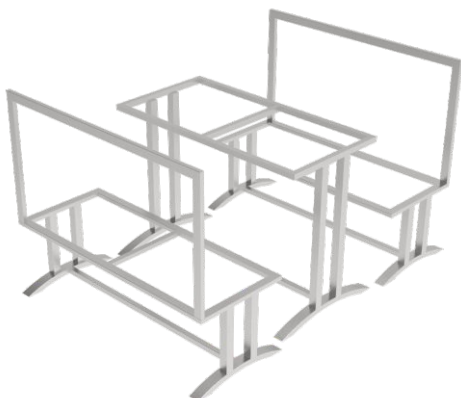
Dinning Table
Stainless Steel / Marble / Wooden MDF Top



SS Chair

SS Stools

SS Dinning Table With Bench



SS Table With Bench

BAKERY EQUIPMENTS

BAKERY EQUIPMENTS ARE MAINLY USED IN THE MANUFACTURE OF LARGE SCALE BAKERY DISHES SUCH AS BREAD, COOKIES, CAKES, PASTRIES, PIES, BROWNIES AND MANY MORE. ALSO SOME BAKERY EQUIPMENTS ARE USED TO PRESERVE THE ABOVE MENTIONED DISH AT PROPER TEMPERATURE.



BAKERY EQUIPMENTS



Single Deck



Double Deck



Tripple Deck

Deck Oven (Gas/Electric Operated)



Bread Slicer Machine



Spiral Mixer Machine



Planetary Mixer Machine



Dough Sheeter Machine



Cooling Tray Rack

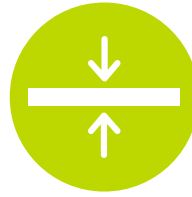


Proofer

CAKE & PASTRY COUNTERS



Pastry Chiller Air Ventilated
Plain Glass / Curved Glass



12 MM Thick Glass



Standard Quality
Cooling Fans



Optional Outdoor
Type Compressure



Uniform
Air Circulation



Curved Glass

Table Top Display Counter
Hot & Cold



Plain Glass



Neutral & Hot Display Counter
Plain Glass / Curved Glass



Cake Tower
Air Ventilated

FAST-FOOD EQUIPMENTS

FAST FOOD LIKE PIZZA, BURGERS, FRENCH FRIES, SANDWICHES ARE VERY POPULAR IN THE CURRENT GENERATION. IN VIEW OF THIS GROWING DEMAND WE HAVE DEVELOPED SOME TOOLS TO MAKE FAST-FOOD EASIER TO MAKE.



FAST FOOD EQUIPMENTS



Pizza Oven

	<u>Regular</u>	<u>Large</u>	<u>Extra Large</u>
Inner Size :	18" x 12"	18" x 18"	26" x 15"
Shelves :	2 Nos	2 Nos	2 Nos
Power :	2.4 kW	3.0 kW	3.6 kW

Inner Size :	18" x 18"	26" x 18"	26" x 26"
Power :	3 kW	4.5 kW	6 kW



Stone Based Pizza Oven

5 Liters
8 Liters
18 Liters



Deep Fryer
Electric / Gas Operated
Single / Double

5 + 5 Liters
8 + 8 Liters



Standing Deep Fryer
Electric / Gas Operated



Sandwich Griller



Salamander

CATERING EQUIPMENTS

THE USE OF CATERING EQUIPMENT IS PRIMARILY IN THE BUSINESS OF PROVIDING FOOD SERVICES ON SITE SUCH AS HOTELS, HOSPITALS, PUBS, AIRCRAFT, CRUISE SHIPS, PARKS, ENTERTAINMENT SITES OR EVENT VENUES.



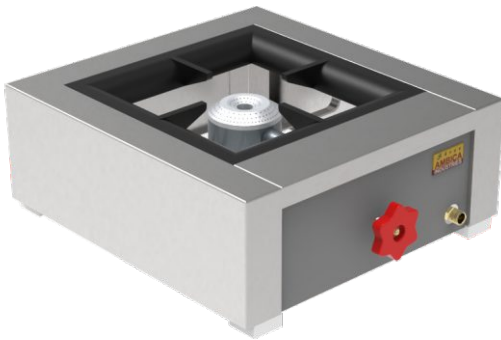
CATERING EQUIPMENTS



Single Burner Stove
15" x 15"



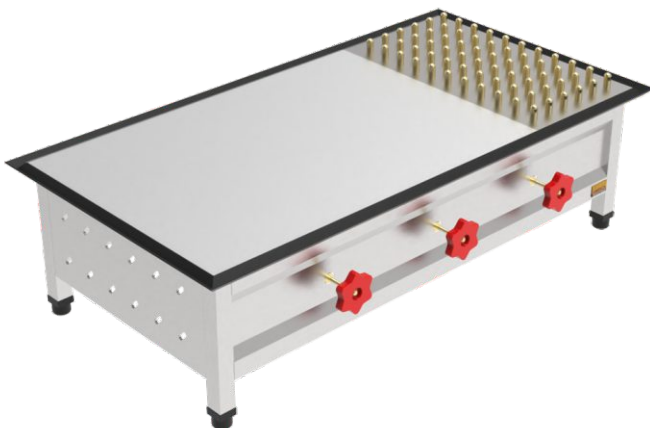
Two Burner Stove
36" x 15" x 6"
30 Kgs, 40 Kgs, (Customization Available)



Single Burner Stock Pot Stove
15" x 18" x 8"



Single Burner Stock Stove (Top Type)
12" x 12" x 8" / 15" x 15" x 9"



Chapati Puffer



Dosa Plate

ALL TYPE OF COUNTERS

WE HAVE MULTIPLE CHOICE CUSTOMIZED COUNTERS TO FUL-FILL EVERY KIND OF CUSTOMER'S REQUIREMENTS, FAST-FOOD, CHAT COUNTER, PANI-PURI COUNTER, SANDWICH COUNTERS, SNACKS COUNTER AND MULTI-PURPOSE COUNTERS.



IMPORTED EQUIPMENTS

WE HAVE WIDE RANGE OF IMPORTED EQUIPMENTS USED IN PREPARATION, COOKING, WASH AREA, DINING AREA, AND MISCELENOUS SECTORS, EVERY PRODUCTS ARE BEST QUALITY AND FROM REPUTED BRANDS..



[Vegetable Cutting Machine](#)



[Potato Peeler](#)



[Veg Bowl Chopper](#)



[Conveyor Toaster Machine](#)



[Deep Fryer - Automatic](#)



[Salamander - Imported](#)



[Commercial Microwave](#)



[Waffle Backer Machine](#)



[Pop Up Toaster](#)

IMPORTED EQUIPMENTS



Combi Oven
With And Without OHS



Coffee Machine
Single Group



Coffee Machine
Two Group



Bar Blender - Imported



Slow Juicer Machine



Coffee Bean Grinder



Meat Mincer



Meat Slicer Machine



Bone Saw Machine



Pop Corn Machine



Induction Plate



Plate Warmer

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