

Customized Solutions For Commercial Kitchen Refrigeration & Bakery

PLANNING | DESIGNING | MANUFACTURING | SUPPLY | INSTALLATION TESTING & COMMISSIONING



COMPANY PROFILE

Kitchen Concept a brand promoted in 2008, by Bharti Refrigeration Works is an ISO 9001:2008 certified company in the field of innovative modern solutions for commercial kitchens founded more than a decade back.

In the past year both the companies had a rapid growth with the assistance of qualified expert with vast experience in the field of Commercial Kitchen, A large number of indigenous chains, hotels and restaurants are availing their service. The company includes reputed chains and host of many restaurant and hotels.

KITCHEN CONCEPTS has also done many projects abroad. KITCHEN CONCEPTS entered into the field to develop into a full fledged company to offer trunkey planning solution to the hotel and food service industry in the kitchen and catering field.

KITCHEN CONCEPTS understand the challenging environment in which a commercial kitchen has to cope. With a multi skilled workforce involved in the manufacturing and continues improvement programs, we are able to provide an extensive range of stainless steel commercial kitchen equipment and other products to the highest quality from their full fledged workshop situated in Delhi, Bhadurgarh (Haryana) and Lucknow (UP).

OUR CULTURE: Honesty, Solidarity, Cooperation, Togetherness, Innovation, Unity, Obedience, Excellence, Energy



OUR SERVICES:

TURNKEY PROJECTS | STORAGE EQUIPMENT | DISPLAY EQUIPMENT | COOKING EQUIPMENT | BAKERY EQUIPMENT | CHAPATI EQUIPMENT | SERVING EQUIPMENT | WASHING EQUIPMENT | PREPARATION EQUIPMENT | REFRIGERATION EQUIPMENT | VENTILATION & FRESH AIR EQUIPMENT | LPG PIPELINE EQUIPMENT

High Precision and Automatic Machine

Our production processes utilize state of the automation to convert raw materials into fabrication for commercial kitchen, refrigeration and bakery equipment. These modern machines achieve such tight tolerance which virtually eliminates the need for secondary operations, increasing efficiencies and decreasing costs.





SWING SHARING MACHINE



CNC TURRUT PUNCHING MACHINE



LATHE MACHINE

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PREPARATION EQUIPMENT



WET GRINDER

Product Code Capacity

KC-101 WG 5 to 30 Ltrs.



TILTING WET GRINDER

Capacity

KC-102 TWG 5 to 30 Ltrs.



PULVERIZER

Capacity

KC-103 PV 2 to 5 HP



POTATO PEELER

Product Code

5 to 50 kg.



VEGETABLE CUTTING MACHINE

50 to 200 kg/h



MEAT MINCER

Product Code

KC-106 MM

50 to 200 kg/h



MEAT SLICER

Product Code Capacity

Slice 200, 300, 400 mm



DOUGH KNEADER

Product Code Capacity

5 to 200 Ltrs.



BONE SAW



COOKING EQUIPMENT





SINGLE BURNER RANGE (Gas)

Product Code KC-201 SBR



THREE BURNER RANGE (Gas)



FOUR BURNER RANGE WITH OVEN (Gas)

Product Code KC-203 FBR



CHINESE COOKING RANGE (Gas)

Product Code KC-204 CCR



GRIDDLE PLATE WITH OVEN (Gas/Electric)

Product Code KC-205 GP



LAVA GRILL/STONE (Gas/Electric)

Product Code KC-206 LG



DOUBLE DEEP FAT FRYER WITH DUMPING (Gas/Electric)

Product Code : 8 to 20 Ltrs. Tank Capacity



IDLI STEAMER (Gas/Electric)

Product Code 54 - 300 Idli Capacity



DOSA PLATE



COOKING EQUIPMENT



PASTA COOKER (Gas/Electric)



CHARCOAL GRILL (Electric/Charcoal/Gas)



SS TANDOOR (Gas/Charcoal)



MULTI PURPOSE STEAM COOKING VESSEL - DOUBLE WALLED

Product Code

50 to 200 Ltrs.



TILTING BRAZING PAN (Gas / Electric)

KC-214 TBP 50 to 200 Ltrs.



TILTING BULK COOKER (Gas/Electric)

Product Code

KC-215 TBC 50 to 200 Ltrs.



SHAWARMA GRILL (Gas/Electric)

Product Code Burner



DOUBLE DEEP FRYER (Gas/Electric)

Product Code 5 to 20 Ltrs.



STEAM COOKING VESSELS WITH STEAM GENERATOR (Gas / Electric)

50 to 200 Ltrs. Each Vessels



BAKERY EQUIPMENT





PLANETARY MIXER

Product Code

KC-301 PM 50 to 200 Ltrs.



SPIRAL MIXER

Product Code

10 to 100 Ltrs.



DOUGH DIVIDER/ROUNDER

Product Code KC-303 DD



SINGLE DECK OVEN (Gas/Electric)

Product Code KC-304 SDO



TWO DECK OVEN WITH PROOFER (Gas/Electric)

Product Code KC-305 TDO



THREE DECK OVEN (Gas/Electric)

Product Code KC-306 TDO



HAND HELD MIXER/STICK BLENDER

Product Code KC-307 HHM



CONVEYOR PIZZA OVEN (Electric)

Product Code KC-308 CPO



BREAD MODULAR





BAKERY EQUIPMENT



PROOFING CHAMBER (Electric)



COMBI OVEN (Gas/Electric)

Product Code KC-311 CO



ROTARY OVEN (Gas/Electric)



BREAD SLICER TABLE/FLOOR MODEL (Electric)

Product Code KC-313 BS



BAKERY TRAY RACK

KC-314 BTR



DOUGH SHEETER TABLE/FLOOR MODEL (Electric)

Product Code KC-315 DS



MARINATE MACHINE

Product Code KC-316 MM



BUN TOASTER

Product Code



WOOD FIRE PIZZA OVEN

Product Code KC-318 WFPO



COLD EQUIPMENT









TWO DOOR UNDER COUNTER REFR./FREEZER

Product Code KC-401 TDR/F
Capacity : 100 to 1000 Ltrs.



TWO DOOR GLASS UNDER COUNTER REFR./FREEZER

Product Code KC-402 TDGR/F
Capacity : 100 to 1000 Ltrs.



UNDER COUNTER F	REFRIGERATUR	WITH SALAD COUNTER
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Product Code KC-403 UCR
Capacity : 100 to 1000 Ltrs.



TWO DOOR REFRIGERATOR / FREEZER (Vertical)

Product Code KC-404 TDR/F
Capacity : 300 to 800 Ltrs.

FOUR DOOR	REFRIGERATOR/FREEZER (Vertical)
	1/0 /05 500 //

Product Code KC-405 FDR/F
Capacity : 800 to 1500 Ltrs.

TWO DOOR GLASS CHILLER (Vertical)

Product Code KC-406 TDGC
Capacity : 300 to 800 Ltrs.





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COLD ROOM REFR./FREEZER (Electric)

Product Code KC-407 CR/F
Capacity : 2000 to 10000 Ltrs. Above

Product Code KC-408 DF Capacity : 100 to 1000 Ltrs.

DISPLAY UNDER COUNTER REF/FREEZER

Product Code KC-409 DCR/F
Capacity : 100 to 1000 Ltrs.



DISPLAY EQUIPMENT



BAKERY DISPLAY COUNTER

Product Code KC-501 BDC



COLD DISPLAY COUNTER

Product Code KC-502 CDC



COLD DISPLAY COUNTER (Curved Glass)

Product Code KC-503 CDC



ICE CREAM DISPLAY COUNTER

KC-504 ICDC



SHOW CASE COLD DISPLAY COUNTER

Product Code KC-505 SCDC



BEVERAGE /VISI COOLER (Vertical)

Product Code KC-506 VC



BAKERY DISPLAY COUNTER (Vertical)

Product Code KC-507 BDC



SALAD BAR COUNTER

Product Code KC-508 SBC



SOFTY MACHINE (Single/Double/Triple)

Product Code KC-509 SM



PANTRY EQUIPMENT





CONVEYOR TOASTER (Electric)

Product Code

300 to 540 Slice/h



WALL MOUNTED SALAMANDER (Electric)

Product Code KC-602 WMS



JUICER / MIXER

Product Code

KC-603 J/M



MICRO WAVE OVEN (Electric)

KC-604 MWO 16 to 30 Ltrs.



SANDWICH GRILLER (Single/Double)

Product Code KC-605 SG



WATER/MILK BOILER

Product Code

KC-606 W/MB 5 to 100 Ltrs.



TEA COFFEE DISPENSER

Product Code KC-607 TCD



WAFFLE MAKER (Single/Double)

Product Code KC-608 WM



SOUP KETTLE

Product Code Capacity

8 to 20 Ltrs.





SERVICE EQUIPMENT



BAIN MARIE WITH TRAY SLIDE (Hot/Cold)

Product Code KC-701 BM



BAIN MARIE WITH SNEEZE GUARD & TRAY SLID (Hot/Cold)



TABLE TOP HOT BAIN MARIE



CUTLERY SERVICE WITH TRAY SLIDE

Product Code KC-704 CS



PLATE WARMER (Single/Double)

50 Plate Each Warmer



TEA SNACK TROLLEY

Product Code KC-706 TST



HOT FOOD SERVICE TROLLEY

Product Code KC-707 HFST



HOT FOOD SERVICE TROLLEY



FOOD PICK UP COUNTER

Product Code KC-709 FPC



SERVICE EQUIPMENT



FOOD PAN SERVICE TROLLEY

Product Code KC-710 FPST



SS PLATFORM TROLLEY

Product Code KC-711 PT



SS UTILITY CART

Product Code



MASALA TROLLEY

Product Code KC-713 MT



DINING TABLE WITH SEATERS

Product Code KC-714 DTWS



RACK SERVING TROLLEY



FLAMBE TROLLEY

Product Code KC-716 FT



SS LINEN TROLLEY

Product Code



WATER COOLER

Product Code

25 to 1000 Ltrs.



STORAGE EQUIPMENT



WEIGHING SCALES (Platform/Tabletop)

Product Code 10 to 500 kg.



POT RACK / STORAGE RACK

Product Code KC-804 PR/SR



SS POTATO/ONION BIN

Product Code KC-807 SP/0B SS Wire/SS Sheet 1 to 4 Compartment



INGREDIENT BIN

Product Code 20 to 500 Ltrs. Capacity



STORAGE & CLEAN DISH RACK (Perforated)

Product Code KC-805 SCDR



SS WALL CABINET

Product Code



WALL SHELF & DUNNAGE RACK

Product Code KC-803 WSDR



SS WORK TABLE WITH DRAWERS

Product Code KC-806 SWTD



SS CABINET/LOCKER



DISHWASHING EQUIPMENT







Product Code KC-901 HTDW



UNDER COUNTER DISHWASHER

KC-903 UCDW 40 to 60 rack/h



CONVEYOR DISHWASHER

Product Code KC-902 CDW



SOIL DISLANDING TABLE

Product Code KC-904 SDT



SCRUB STATION FOR OPERATION THEATER



THREE SINK UNIT

Product Code

KC-906 TSU



DISHWASHING UNIT

Product Code KC-907 DWU



SINGLE SINK UNIT WITH GARBAGE CRUSHER

Product Code KC-908 SSU





BAR EQUIPMENT



BLENDER STATION WITH SINK & TAP

Product Code KC-1001 BS



COCKTAIL STATION WITH SPEED RAIL

Product Code KC-1002 CS



BAR BLENDER

Product Code

KC-1003 BB



ICE CUBE MAKING MACHINE AND DRINK MIXER

KC-1004 ICM/DM

Product Code

10 to 250 kg.



DRAIN BOARD GLASS STORAGE UNIT

Product Code KC-1005 DBGSU



ICE CRUSHER MANUAL

Product Code KC-1006 ICM



TWO DOOR BACK BAR WINE CHILLER

Product Code KC-1007 TDBBWC



THREE DOOR BACK BAR WINE CHILLER

Product Code KC-1008 TDBBWC



GLASS WASHER

Product Code Capacity

40 to 60 Rack/h



IMPORTED EQUIPMENT





COLD BEVERAGE DISPENSER

Product Code

KC-1101 CBD Single, Double and Triple



JUICE EXTRACTOR WITH PULP EJECTION

Product Code KC-1102 JEPE



CITRUS JUICER

Product Code



VEGETABLE CUTTING MACHINE

KC-1104 VTCM 50 to 200 kg/h



VEGETABLE CHOPPER

Product Code KC-1105 VC



SENTRIFUGAL JUICER

Product Code KC-1106 SJ



COFFEE GRINDER

Product Code



SHUTTLE / SATELLITE COFFEE BREWERS

Product Code KC-1108 S/SCB



COFFEE MACHINE

Product Code

Single, Double and Triple



IMPORTED EQUIPMENT



GLASS FROSTER

Product Code



BEER DISPENSER

Product Code



ROLLER GRILLER CREPE MAKER



HOT DOG GRILLER

Product Code KC-1113 HDG



CHICKEN ROTISSERIE OVEN

Product Code KC-1114 CRO



INDUCTION PLATE



FOOD WARMER

Product Code



LAWA GRILL

Product Code

CHAFING DISH



CHAPATI EQUIPMENT





Chapati or Roti is a common staple food in parts or Northern South Asia. Chapati often termed as Indian Bread is a mos consumed food prepare in wheat flour as a common diet of North India

We at Kitchen Concept works design and manufacture Chapati Making machines as a complete unit for small, medium and large establishments. Our chapati making machines help a making chapatis in most hygienic manner.

Manual Preparation is done by chapati plate cum Puffer. The manual & semi Automatic machines is assisted by Dough kneader, Chapati Rolling Table & Chapati collection trolley. Chapati Rolling Table is not Required for Fully Automatic machine.

SOME OF OUR VALUED CLIENTS OF CHAPATI MAKING MACHINE.

- Indian Institute of technology (Ropar) Sunder Deep Engineering College (Ghaziabad)
- Flavours Catering Company (Gurgaon) White Galaxy Company (Oman) Our overseas Client
- Apex Encon Projects Pvt. Ltd. (Dwark New Delhi)

FULLY AUTOMATIC CHAPATI MACHINE

Product Code

KC-1201 FACM







AUTOMATIC CHAPATI MACHINE

Product Code

And for Large establishment such as community servings (Langars), Industrial Canteens, Railway, Aviation and Defense establishment we have fully Automatic Machines. Dough just need to be fed into the hopper and at the outlet you get cooked chapaties

SEMI AUTOMATIC CHAPATI MACHINE

Product Code

For Medium Establishments, we have semi Automatic Machine in Place of manual chapati plate. The Dough Balls are to be feeded to the machine manually.

DOUGH KNEADER



CHAPATI PLATE CUM PUFFER

Product Code KC-1205 CPP



CHAPATI ROLLING TABLE

Product Code



CHAPATI COLLECTION TROLLEY





EXHAUST & VENTILATION







EXHAUST HOO)D	
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Product Code

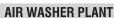
ISLAND TYPE EXHAUST HOOD

Product Code KC-1302 ITEH

EXHAUST FAN

Product Code





Product Code KC-1304 AWP



CO-AXIAL FAN

KC-1305 CAF



CENTRIFUGAL BLOWER

Product Code KC-1306 CB



EXHAUST FRESH AIR DUCTING

Product Code KC-1307 EFAD



EXHAUST HOOD

Product Code



LPG BANK PIPELINE

























Indian Cooking Solution In Germen Technology

FlexiCombi	6.1 Electric	6.1 Gas	10.1 Electric	10.1 Gas	20.1 Electric	20.1 Gas
Model No.	FKE061R_MP	FKG061R_MP	FKE101R_MP	FKG101R_MP	FKE201R_MP	FKG201R_MP
Overall dimensions	997 x 799 x 790 mm	1020 x 799 x 790 mm	997 x 799 x 1060 mm	1020 x 799 x 1060 mm	1075 x 813 x 1960 mm	1075 x 813 x 1960 mm
Connected load (electrical)	10.4 kW	0.6 kW	15.9 kW	0.6 kW	31.7 kW	1 kW
Voltage	3 NPE AC 400 V	1 NPE AC 230V	3 NPE AC 400 V	1 NPE AC 230 V	3 NPE AC 400 V	1 NPE AC 230 V
Fuse protection	3 x 16 A	1 x 16 A	3 x 25 A	1 x 16 A	3 x 63 A	1 x 16 A
Nominal heat output		11 kW		18 kW		36 kW
Types of gas		Natural gas (E and LL) 20 mbar		Natural gas (E and LL) 20 mbar	Natural gas (E and LL) 20 mba	
		Liquid gas 3B/P 29-50 mbar		Liquid gas 3B/P 29-50 mbar		Liquid gas 3B/P 29-50 mbar
FlexiRack (530 x 570 mm)	6 x FlexiRack ≥ 10.5 GN 1/1	6 x FlexiRack ≥ 10.5 GN 1/1	10 x FlexiRack ≥ 17.5 GN 1/1	10 x FlexiRack 17.5 GN 1/1	20 x FlexiRack ≙35 GN 1/1	20 x FlexiRack ≥ 35 GN 1/1
Gastronorm (65 mm deep)	6 x GN 1/1	6 x GN 1/1	10 x GN 1/1	10 x GN 1/1	20 x GN 1/1	20 x GN 1/1
Baking size	5 x Baking size	5 x Baking size	8 x Baking size	8 x Baking size	16 x Baking size	16 x Baking size
FlexiCombi	6.2 MAXI Electric	6.2 MAXI Gas	10.2 MAXI Electric	10.2 MAXI Gas	20.2 MAXI Electric	20.2 MAXI Gas
Model No.	FKE062R_MP	FKG062R_MP	FKE102R_MP	FKG102R_MP	FKE202R_MP	FKG202R_MP
Overall dimensions	997 x 799 x 790 mm	1020 x 799 x 790 mm	997 x 799 x 1060 mm	1020 x 799 x 1060 mm	1075 x 813 x 1960 mm	1075 x 813 x 1960 mm
Connected load (electrical)	20.9 kW	0.6 kW	30.5 kW	0.6 kW	60.9 kW	1 kW
Voltage	3 NPE AC 400 V	1 NPE AC 230 V	3 NPE AC 400 V	1 NPE AC 230 V	3 NPE AC 400 V	1 NPE AC 230 V
Fuse protection	3 x 35 A	1 x 16 A	3 x 50 A	1 x 16 A	3 x 125 A	1 x 16 A
Nominal heat output		17 kW		26 kW		52 kW
Types of gas		Natural gas (E and LL) 20 mbar		Natural gas (E and LL) 20 mbar		Natural gas (E and LL) 20 mb
		Liquid gas 3B/P 29-50 mbar		Liquid gas 3B/P 29-50 mbar		Liquid gas 3B/P 29-50 mbar
Gastronorm (65 mm deep)	6 x 2/1 GN	6 x 2/1 GN	10 x 2/1 GN	10 x 2/1 GN	20 x 2/1 GN	20 x 2/1 GN

^{*}Image for illustration purpose only. Specification may very as per requirement











Digital control

Quickly adjust temperature and defrost settings with a simple touch of a button.



Total control in only 4 buttons



PRG/MUTE Set the service parameters or mute the audible alarm



ON/OFF button "UP" To increase temperature



Set internal cavity temperature and technical parameter



MANUAL DEFROST Activates the defrost cycle
"DOWN"
To decrease temperature





Product code	790132	790133	790128	790129	790134	790135	790130	790131
External* / internal panels in AISI	304	304	304	304	304	304	304	304
Operating temperature at 43°C	-2/10	-22/-15	-2/10	-22/-15	-2/10	-22/-15	-2/10	-22/-15
Gross Capacity - It	600	600	600	600	1300	1300	1300	1300
External dimensions - mm (wxdxh)	720x788x2000	720x788x2000	720x788x2000	720x788x2000	1440x788x2000	1440x788x2000	1440x788x2000	1440x788x2000
N° and type of grids (included)	3, GN 2/1	3, GN 2/1	4, GN 2/1	4, GN 2/1	6, GN 2/1	6, GN 2/1	8, GN 2/1	8, GN 2/1
Refrigeration type	R404a	R404a	R404a	R404a	R404a	R404a	R404a	R404a
Voltage/Phases/Frequency**	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50







Tilting Braising Pan

Tilting Boiling Cooker

Vegetable Cutter

 $^{^*\}text{Models}$ with external panels in stainless steel and internal panels in AISI 304 available on request ** 60Hz models available on request



OUR INTERNATIONAL PARTNERS

KITCHEN

BRW ASSOCIATED INTERNATIONAL PARTNER









INDUCTION EQUIPMENT





COMMERCIAL KITCHEN EQUIPMENT









WOOD FIRED OVENS



COMMERCIAL CONVEYOR PIZZA OVENS

COMMERCIAL KITCHEN EQUIPMENTS



M

COMMERCIAL KITCHEN EQUIPMENTS









COMMERCIAL GLASS / DISH WASHERS



PROFESSIONAL COOKING AND CATERING EQUIPMENT







SANTOS COMMERCIAL COMBI-STEAMERS COMMERCIAL JUICERS

COMMERCIAL FOOD WORMER & TOASTERS

COMMERCIAL KITCHEN EQUIPMENT

ESPRESSO COFFEE MACHINES

COMMERCIAL KITCHEN EQUIPMENT

OUR ESTEEMED CUSTUMERS





































































SONY

make.believe



sodexo

Quality of Daily Life Solutions































Profession Bring Value www.bhartirefrigeration.com



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(An ISO 9001:2008 Certified Co.)

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SALES & SERVICE NETWORK

Chandigarh, Dehradun, Jaipur, Lucknow, Patna, Ahmedabad, Bhopal, Kolkata, Guhawati, Mumbai, Hyderabad, Goa, Bangalore, Chennai