



Sri Sakthi[®]
Kitchen Equipment

AN ISO 9001:2008 COMPANY

ஸ்ரீ சக்தி கிச்சன் எக்ஸ்ப்ரென்ட்[®]



STAINLESS STEEL COMMERCIAL MODERN
KITCHEN EQUIPMENT MANUFACTURES

We design the best and perfect layout of your modern kitchen room with in the available space as per vasthu



20

YEARS OF
EXPERIENCE

100+

PRECISELY-SELF
ENGINEERED PRODUCTS

1000+

SATISFIED CUSTOMERS
AND THE COUNT IS ON!

TRADITIONAL COOKING EQUIPMENTS ENGINEERED...

SRI SAKTHI Kitchen Equipments is one of the leading kitchen equipment manufacturer in south India renowned for providing quality commercial kitchen equipments. An epitome of quality, precision and perfection, Sri Sakthi is a professionally managed company by strong team members. We are driven by an unrelenting desire to excel and have experience and expertise spanning over two decades. Sri Sakthi is now a trustable, multi-product company manufacturing commercial kitchen equipments and supplying throughout India.

We are proud to say that we are using 100% Indian raw materials. Proud to be an Indian Manufacturer.

Sri Sakthi takes pride in bringing everything under one roof

**Expert consulting, Designing
Manufacturing of kitchen equipment,
Showcasing the variety of designs
and the modular kitchen.**

QUALITY POLICY

To Provide quality products at reasonable price as per schedule and maintain good relationship with the best people in kitchen equipment business

AN ISO CERTIFIED COMPANY

STEAM EQUIPMENTS

STEAM GENERATORS

SS Inner & MS jacketed outer body, Float Ball assembly to control water feeding, safety valve, glass and blow down value.

LPG, Diesel or Firewood can be used.

Operated pressure 30 PSI. Evaporation capacity 65 - 70 KG/Hour.



FOLLOWING ARE THE EQUIPMENTS WHICH USES ANY OF THE ABOVE STEAM GENERATORS



SINGLE JACKET VESSEL

Rice & Multipurpose Vessel

Fabricated with 16 SWG 304 Grade SS sheet and placed on tubular stand with tilting facility or a tilting handle with steam inlet

Size

10 kg to 50 kg



DOUBLE JACKET VESSEL

Sambar/Rasam Vessel

Fabricated with 14 SWG 304 Grade SS sheet. Fully double jacketed with lid. Tilting type & mounted on tubular stand with safety valve steam trap valve.

Size

25 liters to 200 liters



IDLY STEAMER

Designed to prepare idlies in bulk for mass catering. This can also be used to boil Puttu, Appam, Eggs and Mutton.

Fabricated with 16 & 18 SWG 304 Grade SS sheet fitted with SS pipe stand. Available in various capacities 60 to 360 idlies per 6 - 7 minutes.

Mini idly plant is also available

BURNERS



SINGLE BURNER



DOUBLE BURNER



CHINESE BURNER



4 BURNER WITH OVEN



PIZZA OVEN



TANDOORI POT



DOSA PLATE



BARBEQUE GRILLER



GRILL MACHINE



SALAMANDER



TABLE TOP DEEP FAT FRYER



DEEP FAT FRYER



CHAPPATHI BALL MAKER



CHAPPATHI BALL PRESS AND ROASTER



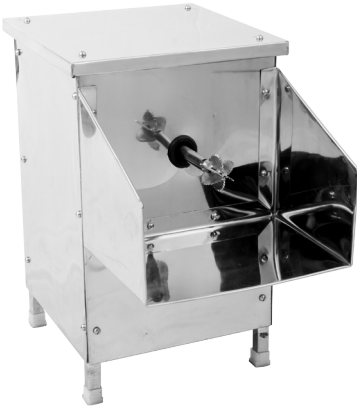
CENTRIFUGAL BLOWER



EXHAUST HOOD

Size can be modified as per the requirement

PREPARATION EQUIPMENTS



COCONUT SCRAPER



DOUGH KNEEDER



POTATO PEELER



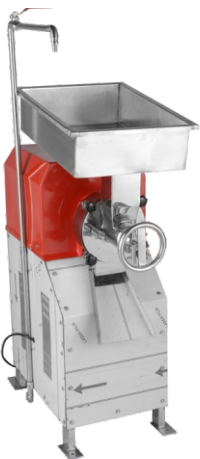
TILTING GRINDER



ORDINARY GRINDER



VEGETABLE CUTTER



INSTANT GRINDER



CHUTNEY & MASALA GRINDER



MEAT MINCER



IDIYAPPAM MAKING MACHINE



RICE WASHER



CHAPPATHI MACHINE



SS WORK TABLE



WORK TABLE WITH SHELF



PAROTA TABLE

SERVICE EQUIPMENTS



SERVICE COUNTER



COFFEE COUNTER



BAINMARIE



DISPLAY COUNTER



SALAD COUNTER



PLATE WARMER



HOT WATER TANK



4 DOOR FREEZER



ROOM SERVICE TROLLEY



SERVICE TROLLEY



WASTE BIN TROLLEY



SERVICE TROLLEY



MASALA TROLLEY



FOOD SERVICE TROLLEY



8 SEATER DINNING TABLE



DINNING TABLE

STORAGE EQUIPMENTS



PLATE RACK



VEG RACK



POT RACK

WASH AREA EQUIPMENTS



3 TAP WASHING SINK



SINK WITH WORKTABLE



STRAIGHT MODEL HANDWASH SINK



HALF ROUND HAND WASH SINK



PLATE STERILIZER



SPOON STERILIZER



HOOD TYPE DISH WASHER

TABLES AND CHAIRS



ADVANTAGES OF SRI SAKTHI KITCHENS STEAM COOKING UNIT



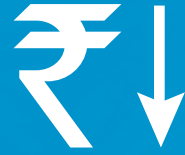
POLLUTION FREE

It does not produce any smoke or gas that is harmful to the eco.



HEALTHY

The oven and other heating ranges are harmful to humans whereas in our equipment the age old steam cooking technique is implemented. Food is cooked in steam and all the unwanted fat will be collected in water below which can be removed using the tap at the bottom of the equipment.



COST EFFECTIVE

A Best quality product in a very affordable cost and it also facilitates bulk cooking.



Sri Sakthi Kitchen Equipment

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