



HORECA

EQUIPMENTS

We are consultant, designer and manufacturer for various kitchen's, like Hotel, Restaurants, Cafe's, Resort's Industrial / Institutional Canteen's, Hospital's, Temple's & Flight Kitchens.



MAKE YOUR VISION A REALITY WITH
HORECA



DISPLAY COUNTER



DISPLAY COUNTER



PASTRY COLD COUNTER



CHAT COUNTER



DISPLAY COUNTER



FISH DISPLAY COLD COUNTER



OPEN DISPLAY



DISPLAY COUNTER



DISPLAY CASE



CHAT COUNTER



ROUND GLASS DISPLAY



SWEET & SNACK DISPLAY COUNTER



REFRIGERATION COUNTER



PIZZA WORK STATION



TABLE TOP REF. WITH GLASS DOOR



TABLE TOP REFRIGERATOR



TWO DOOR REFRIGERATOR



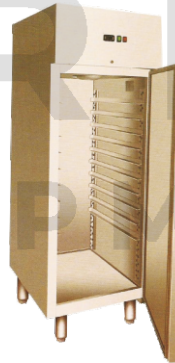
PIZZA WORK STATION



WATER COOLER



FOUR DOOR DEEP FREEZER



GN PAN SIZE REFRIGERATOR



GLASS DOOR VERTICAL FREEZER



GLASS DOOR DEEP FREEZER



COLD BAIN MAIRE



WALK-IN-COOLER



PROCESSING EQUIPMENT



POTATO PEELER



DOUGH KNEADER



PULVERISER



MASALA GRINDER



VEGETABLE CUTTER



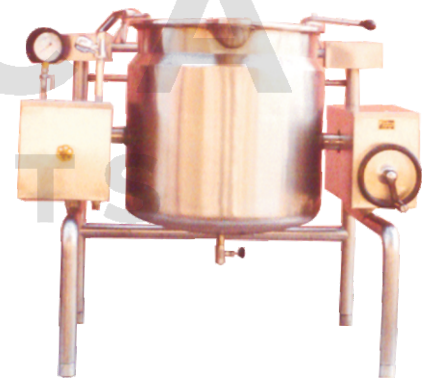
CITRUS JUICER



TILTING WET MASALA GRINDER



STEAM JACKET VESSEL



TILTING STEAM JACKET VESSEL



HOT / COLD BULK COOKER



MAWA MAKING MACHINE



TILTING BRAZING PAN



SERVICE EQUIPMENTS



HOT BAIN MAIRE



BAIN MAIRE WITH SERVICE SHELF



SERVICE COUNTER'S



PLATE DISPENSER



PLATE COUNTER



UNDER COUNTER FREEZER WITH GN PAN



PANI PURI COUNTER



SALAD COUNTER

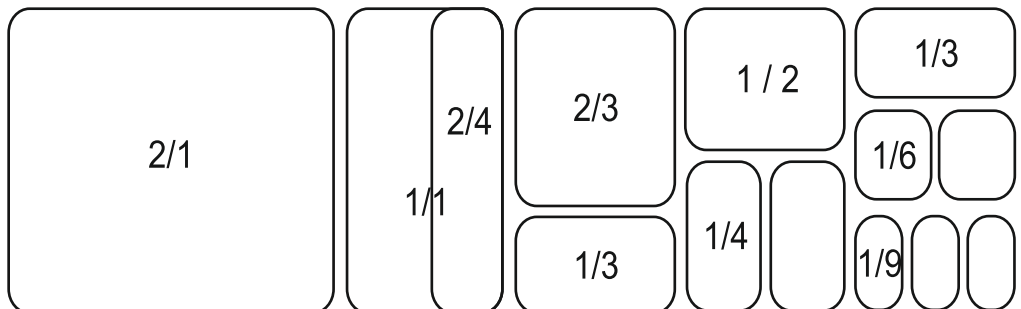


WORK TABLE



GASTRONOM PAN

SIZE OF GASTRONOM PAN





HOT KITCHEN GAS RANGE



THREE BURNER RANGE



TWO BURNER RANGE



FOUR BURNER RANGE WITH OVEN



CHINESE COOKING RANGE



TABLE TOP RANGE



TABLE TOP GRILLER



DOSA PLATE



TABLE TOP HOT PLATE



CHAPPATI PLATE PUFFER



CAODI RANGE



IDLI STEAMER



SQUARE TANDOOR

DRUM TANDOOR



BAKERY & OTHERS



PLANETARY MIXER (5 Kg.)



DOUBLE DECK OVEN ELECTRIC



BAKERY OVEN



SPIRAL MIXER



PLANETARY MIXER



BAKERY TABLE



HOT CASE



TRAY TROLLEY



OVEN TROLLEY



BAKERY TABLE



BAKERY TABLE



WORK TABLE WITH
SINK & UNDER SHELF



TABLES



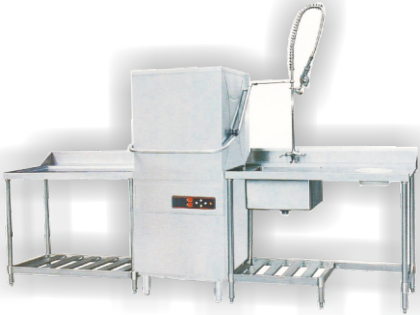
WORK TABLES WITH OVER HEAD SHELF



OFFICE TABLE



S.S. RACK



DISH WASH SYSTEM



WORK TABLE WITH MASALA DRAWER



WORK TABLE WITH SINK



DINNING TABLE



DINNING TABLE WITH FIXED STOOL



DINNING TABLE WITH MOVING STOOL



WALL SHELF

WORK TABLE WITH FLASH BACK



WORK TABLE WITH UNDER SHELF



TWO SINK WITH DRAIN BOARD



TROLLEYS



TRAY RACK



PLATFORM TROLLEY



ONION / POTATO BIN



DISH CLEARANCE TROLLEY



WORK TABLE WITH MASALA DRAWER



MASALA TROLLEY



HOUSE KEEPING TROLLEY



LUGGAGE TROLLEY



LUGGAGE TROLLEY



GN PAN TROLLEY



UTILITY TROLLEY



GN PAN / FOOD TRANSPORT TROLLEY



INDUCTION EQUIPMENTS



INDUCTION TAWA



INDUCTION CADDAI



INDUCTION COOK TOP



INDUCTION BOILING PAN



INDUCTION PRESSURE COOKING VESSEL



INDUCTION MILK BOILER



INDUCTION EQUIPMENTS



INDUCTION TILTING BRAZING PAN



INDUCTION COOKING HOB



INDUCTION PROJECT



INDUCTION SERVICE COUNTER



MEGA KITCHEN ON INDUCTION



HORECA EQUIPMENTS

CAFETERIA KITCHEN.

GENERAL NOTES

- ALL DIMENSIONS ARE IN mm UNLESS SPECIFIED.
- KITCHENS & OTHER AREAS SHALL BE 150mm ABOVE FALSE CEILING OR FULL HEIGHT GLAZED TILING ON WALLS.
- FLOOR TILING & SPOURING SHALL BE KOTA OR ANY OTHER NON-SLEEPERY TILES WITH MINIMUM JOINTS.
- PROVIDE 450x200mm THK, S.S. ANGLES FOR WALL CORNER.
- ALL DOORS HAVE NEW PORT & BOTTOM SEALS ON PLATE SEALS. DOOR WIDTH X 2750mm HT. OF 18 SWG THK. S.S. SHEET SCREENED ON LOWER SIDES.
- PROVIDE WASHABLE & HEAT RESISTANCE TYPE FALSE CEILING AT 2400mm FFL OR ABOVE.
- EQUIPMENTS SIZES MAY CHANGE WHILE MANUFACTURING IF NECESSARY AS PER REQUIREMENT SITE CONDITIONS.
- KEEP 75 OR 100mm REAR SPACE BETWEEN LEGS & WALL FOR GAS OPERATED EQUIPMENTS AND SIDE TABLES.
- ALL S.S. EQUIPMENTS SHALL BE MATT FINISHED.
- GENERAL MATERIAL SELECTION FOR EQUIPMENTS MACHINERY > 2000x3000mm THK S.S. ANGLE (S.S. 304 QUALITY), 400x400mm SQ. X 15 SWG THK. PIPES S.S. 304 QUALITY, OR 300x300mm THK S.S. ANGLE.

WORK TOP -
TOP IS 8 SWG THK, SOUND DEADEND LAYER FOR WORK TABLES, 800 TABLES WITH WASH AREA TABLES, PLATE COUNTERS ETC.

TOP FOR GAS ELECTRIC EQUIP - 18 SWG THK S.S. 304 QUALITY SHEETS.
MIDDLE BOTTOM SHELVING - 18 SWG THK S.S. 304 QUALITY SHEETS.
LEGS - 30mm DIA. X 15 SWG THK, OR 32mm X 16 SWG THK, SQUARE S.S. PIPES.
VENT. UPRIGHT FOR OIL SHELF - 25mm DIA. S.S. 304 QUALITY PIPES.
VENT. UPRIGHT FOR - 30mm DIA. X 15 SWG THK S.S. 304 QUALITY PIPES.
STORAGE POT RACK - 15 SWG THK S.S. 304 QUALITY SHEETS WALL SHEET 200mm RADIUS COVE & PITCHED MOTION WITH DRAIN & OVER FLOOR CONNECTIONS.
SINK - 18 SWG THK S.S. 304 QUALITY SHEETS.
REFRIGERATOR BODY - 18 SWG THK S.S. 304 QUALITY SHEETS.
WALL SHELF - 18 SWG THK S.S. 304 QUALITY SHEETS & 15 SWG THK S.S. 304 QUALITY ROUND BULLETS.
ADJUSTABLE BULLET FEET - S.S. 304 QUALITY OR HYDROCAST BULLET FEET.
EXHAUST HOODS CANOPY - 18 SWG THK S.S. 304 QUALITY SHEETS.

ELECTRICAL POINTS FOR EQUIPMENTS & LIGHTING SHALL BE CONCEALED WIRING WITH ELECTROPROTECTION AND SHORT CIRCUIT PROTECTION SYSTEMS.
NOT FOR OF ELECTRICAL POINTS OR SOCKET SHOULD BE 1200mm APFL ABOVE FINISH FLOOR LEVEL OTHERWISE SPECIFIED.
GENERAL LIGHTING FITTURES AND ALL EXHAUST FRESH AIR FANS & BLOWERS, REFRIGERATORS, DEEP FREEZERS, WALK-IN COOLERS, FREE WATER COOLERS & WATER SYSTEMS ON EMERGENCY SUPPLY (IF FLOOR LOAD NOT ON S.S. SET).
DESIGN OF ELECTRICAL CIRCUITS, SELECTION OF MATERIALS, ROUTE OF WIRING, CONDUITS AS PER VENDORS ELECTRICAL CONSULTANTS CONTRACTOR.
COLD WATER LINES IN KITCHEN, PREPARATION AREA, WATER STATION ETC. MUST BE DRINKING WATER LINES (PROVIDE ANY WATER PUMPING EQUIPMENTS).
COLD WATER (CW) & HOT WATER (HW) SUPPLY OF 25mm OR 15mm I.D. PIPES.
ALL HOT WATER & COLD WATER LINES SHALL BE 100mm APFL ABOVE FINISH FLOOR LEVEL OTHERWISE SPECIFIED.
HOT WATER LINE MUST BE INSULATED TO PREVENT HEAT LOSS.
ALL SINK HAVE CW OR HW OF 12mm OR 15mm I.D. PIPES & 1.12" OR 1" DIA. DRAIN PIPE LINES. PROVIDE STOP VALVE RECOMM.
ALL SINK HAVE OVER FLOW CONNECTIONS.
PROVIDER FLOOR DRAIN IN FREESH AIR AREA FOR FLOOR WASH & SCUB. DRAIN.
PROVIDER FLOOR DRAIN THROUGH H.S.S. GRATING WHEREVER REQUIRED.
PROVIDER GRABBLE TRAP FOR CLEANING WASTE TO PREVENT CLOGGING.
DESIGN OF PLUMBING POINTS PIPE LINES, SELECTION OF MATERIALS, ROUTE OF WATER & DRAIN PIPES AS PER VENDORS PLUMBING CONSULTANTS CONTRACTOR.
PROVIDER SQUALITY & FRESH AIR SYSTEMS IN ALL AREAS EXCEPT A.C AREAS WHEREVER SHOWING.
EXHAUST & FRESH AIR DUCTS ROUTE & SIZES FROM EXHAUST HOODS AND OTHER AREAS AS PER VENDORS HVAC CONSULTANTS LAYOUT.
FUEL GAS LIFTING POINTS PIPES AS PER GAS OPERATED EQUIPMENTS.
PROVIDE L.P.G.D. CYLINDERS BANK OUTSIDE THE BUILDING.
MANUAL FIRE SUPPRESSION SYSTEMS AS PER FIRE CONSULTANTS GUIDANCE.

REFERENCE DRAWINGS

- FOR EQUIPMENTS LAYOUT REFER DWG. NO. 10079-A035-GIRUC-075-VAP-EGP-01
- FOR EQUIPMENTS SCHEDULE REFER DWG. NO. 10079-A035-GIRUC-075-VAP-ROD-01 TO 04
- FOR ELECTRICAL POINTS LAYOUT REFER DWG. NO. 10079-A035-GIRUC-075-VAP-SE-01
- FOR PLUMBING POINTS LAYOUT REFER DWG. NO. 10079-A035-GIRUC-075-VAP-PLU-01
- FOR GAS PIPE LINES POINTS LAYOUT REFER DWG. NO. 10079-A035-GIRUC-075-VAP-GAS-01
- FOR EXHAUST HOODS LAYOUT REFER DWG. NO. 10079-A035-GIRUC-075-VAP-HVA-01
- FOR GENERAL CIVIL WORK LAYOUT REFER DWG. NO. 10079-A035-GIRUC-075-VAP-CIV-01

KITCHEN CONSULTANT, DESIGNER & MANUFACTURERS.
THIS DRAWING IS THE SOLE PROPERTY OF KITCHEN MALL. IT MUST NOT BE COPIED OR REPRODUCED IN ANYWAY OR MADE ACCESSIBLE TO THIRD PARTY WITHOUT THE WRITTEN APPROVAL OF THE OWNER.

PLAN

GENERAL CONSTRUCTIONS DETAIL FOR GAS OPERATED EQUIPMENTS, SINK TABLES, TABLES, WORK TOP CABINETS ETC.

SINK BOWL SIZES

SINK TYPE	SINK BOWL SIZES	DRAIN/OVER FLOW
A	BOWL SIZE : 600 X 600 X 350mm DEEP	50mm/19mm DIA.
B	BOWL SIZE : 550 X 350 X 300mm DEEP	50mm/19mm DIA.
C	BOWL SIZE : 500 X 500 X 300mm DEEP	38mm/19mm DIA.
D	BOWL SIZE : 450 X 450 X 250mm DEEP	38mm/19mm DIA.
E	BOWL SIZE : 400 X 400 X 250mm DEEP	38mm/19mm DIA.
F	BOWL SIZE : 350 X 350 X 200mm DEEP	38mm/19mm DIA.

NOTE: FOR SINK TYPE REFER EQUIPMENTS LAYOUT (EXAMPLE TYPE - 01)

GROUND FLOOR

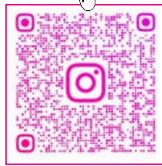
GENERAL CONSTRUCTIONS DETAIL FOR GAS OPERATED EQUIPMENTS, SINK TABLES, TABLES, WORK TOP CABINETS ETC.

SINK BOWL SIZES

SINK TYPE	SINK BOWL SIZES	DRAIN/OVER FLOW
A	BOWL SIZE : 600 X 600 X 350mm DEEP	50mm/19mm DIA.
B	BOWL SIZE : 550 X 350 X 300mm DEEP	50mm/19mm DIA.
C	BOWL SIZE : 500 X 500 X 300mm DEEP	38mm/19mm DIA.
D	BOWL SIZE : 450 X 450 X 250mm DEEP	38mm/19mm DIA.
E	BOWL SIZE : 400 X 400 X 250mm DEEP	38mm/19mm DIA.
F	BOWL SIZE : 350 X 350 X 200mm DEEP	38mm/19mm DIA.

NOTE: FOR SINK TYPE REFER EQUIPMENTS LAYOUT (EXAMPLE TYPE - 01)

Follow us



HORECA.EQUIPMENTS



Survey No 326, old 108/2, Udvada Pariya Road, Via Dugri, Sarodhi, Udvada -396185 Ta. Pardi Dist. Valsad (Gujarat) INDIA.

+91-93777 20131 +91-95122 20138

www.horecaequipments.com

horecaequipments108@gmail.com