KITCHEN PULSE

PRODUCT CATALOGUE

Commercial Kitchens, Engineered to Perform.

Design · In-house SS Fabrication · Equipment Supply · Installation · Turnkey Projects









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ABOUT US

About Kitchen Pulse

Kitchen Pulse LLP designs, fabricates, supplies and installs commercial kitchens across India. We bring kitchen planning, in-house stainless steel fabrication and equipment supply together under one roof, so your kitchen is built as a single, well-coordinated system rather than a collection of parts.

WHO WE SERVE — Restaurants · Cloud Kitchens · QSRs · Hotels

What we do

01
Kitchen Design & Planning
Layouts planned around your menu, workflow, space and utilities, from concept drawings to execution-ready plans.

02
Kitchen Pulse Fabrication
Our in-house stainless steel fabrication line: work tables, sinks, ranges, bain maries, counters, racks, hoods and more, built to your drawing.

03
Equipment Supply
Cooking, preparation, bakery, refrigeration, dishwashing and beverage equipment, including leading international and Indian brands.

04
Installation & Commissioning
On-site installation, positioning and commissioning of fabricated units and equipment.

05
Turnkey Projects
One partner from first layout to final handover, coordinating design, fabrication, supply and installation.

06
Pan-India Execution
Projects delivered for clients across India.






WHY US

Why Kitchen Pulse

1 **One point of responsibility**
Design, fabrication, supply and installation handled by one team, with one accountable contact.

2 **Fabrication built to your drawing**
Kitchen Pulse Fabrication units are made to your exact dimensions and workflow, not forced into standard sizes.

3 **Right grade for every zone**
SS 304 and SS 202 options, specified to suit wet, dry and high-heat areas.

4 **Brand-flexible equipment**
Equipment selected for your menu and budget from a wide range of manufacturers, including Celfrost refrigeration.

5 **Workflow-led layouts**
Receiving, storage, prep, cooking, service and dish-wash planned for smooth, hygienic movement.

6 **Pan-India delivery**
Restaurants, cloud kitchens, QSRs and hotels served across India.

How we work

01	02	03	04	05
Consultation & site study	Layout design	Fabrication & procurement	Installation & commissioning	Handover

In this catalogue

01	Kitchen Pulse Fabrication	124 products	05
02	Cooking Equipment	34 products	17
03	Food Prep & Bakery	35 products	21
04	Refrigeration: Celfrost Range	38 products	25
05	Dishwashing & Beverage	20 products	30

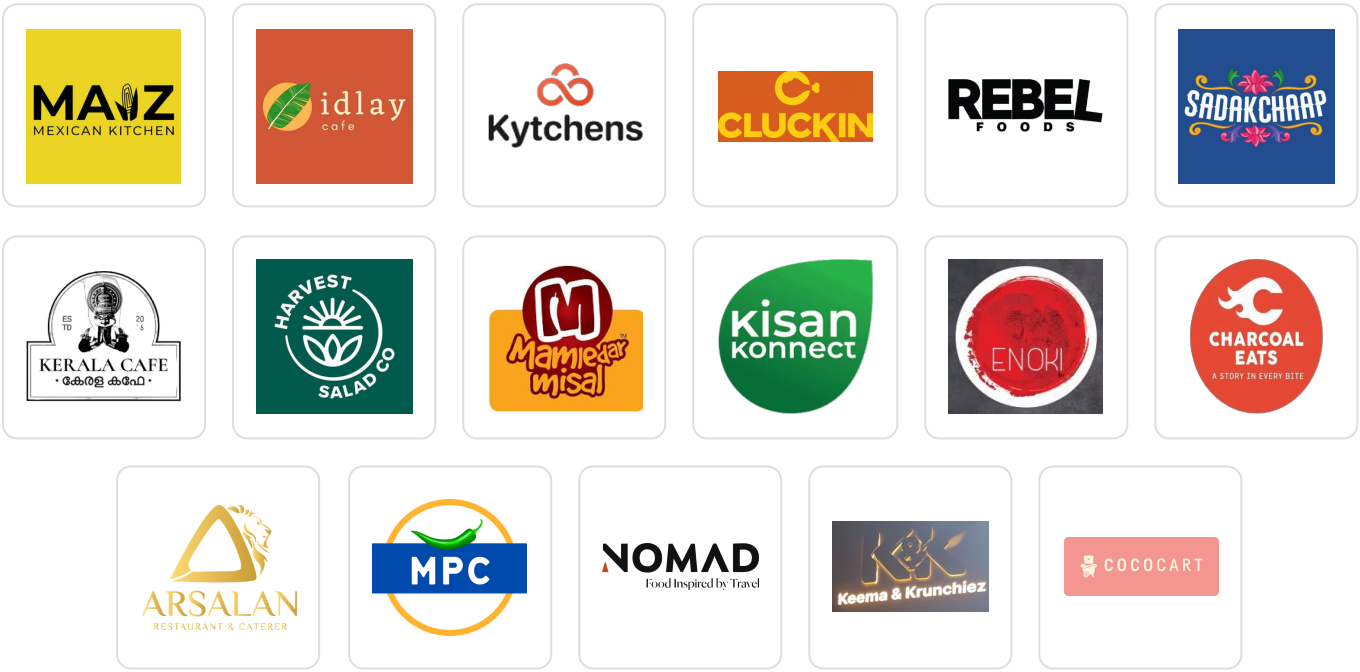
OUR CLIENTS

Brands we've built for

Restaurants, cloud kitchens and QSR brands that trust Kitchen Pulse with their kitchens, fabrication and equipment.

90+
Projects executed pan-India

31
Cities executed — and expanding



PAN-INDIA PRESENCE 31 cities executed, including

Delhi · Gurgaon · Noida · Mumbai · Thane · Pune · Bengaluru · Hyderabad · Kolkata · Kanpur · Haldwani · & more

KITCHEN PULSE

01

SECTION 01 · IN-HOUSE

Kitchen Pulse Fabrication

Our in-house stainless steel fabrication line. Every unit is made to your kitchen drawing in SS 304 or SS 202, with custom sizes, configurations and finishes.

- Work Tables & Prep Stations
- Sinks, Wash Stations & Gratings
- Cooking Ranges & Burners
- Tandoors, Grills & Barbecue
- Steam & Bulk Cooking
- Bain Maries & Food Holding
- Service & Display Counters
- Racks, Storage & Bar Fabrication
- Trolleys
- Dishwash Area & Kitchen Ventilation
- Dining & Canteen Furniture







KITCHEN PULSE FABRICATION

Work Tables & Prep Stations

Heavy-gauge stainless steel work surfaces built to your layout, workflow and wall lengths.



KITCHEN PULSE FABRICATION

SS Work Table, Cross-Braced

Open frame with cross supports for rigidity and full legroom.

SS 304 / 202 · Custom L × W × H · Adjustable bullet feet



KITCHEN PULSE FABRICATION

Work Table with Undershelf

Two-tier table with full-size bottom shelf for utensils and dry stock.

SS 304 / 202 · Single / double undershelf · Custom sizes



KITCHEN PULSE FABRICATION

Work Table with Splash Back

Raised rear upstand keeps walls clean along prep and cooking lines.

SS 304 / 202 · Rear upstand · Custom sizes



KITCHEN PULSE FABRICATION

Work Table with Sink

Integrated sink bowl with drain board for prep-and-wash in one unit.

SS 304 / 202 · Left / right bowl · Custom sizes



KITCHEN PULSE FABRICATION

Work Table with Drawers

Built-in drawer bank for knives, tools and small-wares.

SS 304 / 202 · Drawer bank · Undershelf



KITCHEN PULSE FABRICATION

Cabinet Work Table

Three sides covered, with sliding doors for hygienic under-counter storage.

SS 304 / 202 · Sliding doors · Custom sizes



KITCHEN PULSE FABRICATION

Work Table with Overhead Shelf

Pass and plating station with overhead shelf for plates and condiments.

SS 304 / 202 · Single / double overshelf · Custom sizes



KITCHEN PULSE FABRICATION

Work Table with Granite Top

Granite top on a stainless frame, ideal for pastry and dough work.

Granite / marble top · SS frame · Undershelf

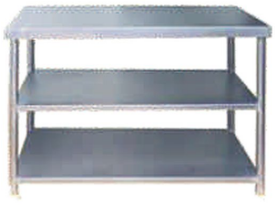


KITCHEN PULSE FABRICATION

Parotta / Dough Table

Sloped-edge dough table for parotta, roti and bakery preparation.

SS 304 / 202 · Raised edges · Custom sizes



KITCHEN PULSE FABRICATION

Utility Stand

Open three-tier stand for equipment, pans and dry storage.

SS 304 / 202 · Three tiers · Custom sizes

Built to your layout

Every Kitchen Pulse Fabrication unit is made to the measurements on your kitchen drawing: lengths, heights, bowl sizes, shelf and drawer configurations.

SS 304 / SS 202 options · Custom sizes · Made to drawing

KITCHEN PULSE FABRICATION

Sinks, Wash Stations & Gratings

Deep-drawn and fabricated sink units, hand-wash stations and floor drainage in food-grade stainless steel.



KITCHEN PULSE FABRICATION

Single Bowl Sink

Compact sink with splash back for prep, bar and service areas.

SS 304 / 202 | Single bowl | Custom bowl size



KITCHEN PULSE FABRICATION

Double Sink with Cabinet

Two-bowl sink with drain board and enclosed storage below.

SS 304 / 202 | Two bowls | Cabinet base



KITCHEN PULSE FABRICATION

Three-Compartment Sink

Wash-rinse-sanitise sink unit with splash back and undershelf.

SS 304 / 202 | Three bowls | Undershelf



KITCHEN PULSE FABRICATION

Pot Wash Sink

Extra-deep, wide bowl for large pots, GN pans and trays.

SS 304 / 202 | Deep bowl | Heavy-duty frame



KITCHEN PULSE FABRICATION

Hand Wash Trough

Long trough sink for staff hand-wash and utility use.

SS 304 / 202 | Multi-user | Custom length



KITCHEN PULSE FABRICATION

Wall-Mounted Hand Wash Sink

Space-saving multi-tap wash trough fixed to the wall.

SS 304 / 202 | Wall mounted | 2 to 4 taps



KITCHEN PULSE FABRICATION

Foot-Operated Hand Wash Station

Touch-free hand-wash station with foot-pedal valves.

SS 304 / 202 | Foot operated | Hygiene compliant

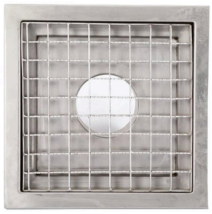


KITCHEN PULSE FABRICATION

Hand Wash Sink

Compact wall-hung hand-wash sink for kitchen entry points.

SS 304 / 202 | Wall hung | Faucet ready



KITCHEN PULSE FABRICATION

Drain Grating with SS Bottom

Removable grating with sealed SS drain box and outlet.

SS 304 / 202 | Removable top | Custom size



KITCHEN PULSE FABRICATION

Grating with SS L-Angle

Bar grating set in an L-angle frame for floor channels.

SS 304 / 202 | L-angle frame | Load bearing



KITCHEN PULSE FABRICATION

Channel Drain Grating

Linear drain channel with perforated grating for wet areas.

SS 304 / 202 | Linear channel | Custom length

Food-grade stainless steel

Specify SS 304 for wet and high-corrosion zones, or SS 202 for dry areas. Grade and finish are confirmed for each project.

SS 304 for wet zones

SS 202 for dry zones

KITCHEN PULSE FABRICATION

Cooking Ranges & Burners

Commercial gas ranges engineered for Indian, Chinese and continental menus, built to your burner and size requirements.



KITCHEN PULSE FABRICATION

Single Burner Range

Heavy-duty single burner range for stock pots and bulk cooking.

Size: 24" × 24" | LPG / PNG | SS 304 / 202



KITCHEN PULSE FABRICATION

Two Burner Range

Twin-burner range with pot-rest and bottom shelf.

Size: 48" × 24" | LPG / PNG | SS 304 / 202



KITCHEN PULSE FABRICATION

Three Burner Range

Three-burner line range for high-volume cooking stations.

Size: 72" × 24" | LPG / PNG | SS 304 / 202



KITCHEN PULSE FABRICATION

Four Burner Range with Oven

Continental range with four open burners and gas oven below.

Size: 36" × 36" | Oven below | SS 304 / 202



KITCHEN PULSE FABRICATION

Bulk Cooking Range

Low-height, high-output range for large vessels.

Size: 30" × 30" | High-pressure burner | SS 304 / 202



KITCHEN PULSE FABRICATION

Chinese Cooking Range

Dome-type wok range with high-pressure burners and water line.

Wok burners | Water tap & drain | SS 304 / 202



KITCHEN PULSE FABRICATION

Griddle & Dosa Plate

Thick MS / SS hot plate on a stainless stand.

Gas fired | Thick hot plate | SS 304 / 202



KITCHEN PULSE FABRICATION

Dosa / Chapati Plate

Wide hot plate for dosa, chapati and tawa preparations.

Gas fired | Custom plate size | SS 304 / 202



KITCHEN PULSE FABRICATION

Chapati Plate cum Puffer

Combined tawa plate and puffer for continuous chapati production.

Plate + puffer | Gas fired | SS 304 / 202



KITCHEN PULSE FABRICATION

Rumali Roti Counter

Inverted-dome rumali roti station with side table.

Inverted dome | Gas fired | SS 304 / 202

Built to your layout

Every Kitchen Pulse Fabrication unit is made to the measurements on your kitchen drawing: lengths, heights, bowl sizes, shelf and drawer configurations.

SS 304 / SS 202 options | Custom sizes | Made to drawing

KITCHEN PULSE FABRICATION

Tandoors, Grills & Barbecue

Fire-led cooking equipment for kebab, tikka, shawarma and live barbecue concepts.



KITCHEN PULSE FABRICATION

SS Tandoor

Insulated stainless steel tandoor with clay pot.

Charcoal / gas | SS 304 / 202 | Clay pot inside



KITCHEN PULSE FABRICATION

Drum Tandoor

Round drum tandoor with handles and ash door.

Charcoal / gas | Clay pot inside | Mobile options



KITCHEN PULSE FABRICATION

Square Tandoor on Castors

Square-body tandoor with ash door and castor wheels.

Charcoal / gas | Castor wheels | SS 304 / 202



KITCHEN PULSE FABRICATION

Grill Machine

Vertical rotisserie grill cabinet with multiple skewers.

Capacity: 9 to 25 birds | Glass door | SS 304 / 202



KITCHEN PULSE FABRICATION

Barbeque Griller

Open charcoal barbeque with skewer racks.

Capacity: 2 to 3 grills | Charcoal | SS 304 / 202



KITCHEN PULSE FABRICATION

Shawarma Griller

Shawarma station with cabinet base and side shelving.

Single / double burner | Gas fired | SS 304 / 202



KITCHEN PULSE FABRICATION

Double Shawarma Station

Twin shawarma station with counter and storage below.

Two cones | Gas fired | SS 304 / 202



KITCHEN PULSE FABRICATION

Chicken Grill Machine

Char-broiler grill with multiple burners and undershelf.

Gas fired | Cast grates | SS 304 / 202



KITCHEN PULSE FABRICATION

Charcoal Heavy Duty Grill

Insulated charcoal grill for continuous kebab service.

Charcoal | Insulated body | SS 304 / 202



KITCHEN PULSE FABRICATION

Mongolian Barbeque Grill

Large round griddle for live Mongolian stir-fry counters.

Round griddle | Gas fired | SS 304 / 202



KITCHEN PULSE FABRICATION

Barbeque Table

Table-top barbeque for live grill dining.

Built-in grill | 2 / 6 seater options | Custom finish



KITCHEN PULSE FABRICATION

Barbeque Stand

Glass-display barbeque stand with canopy roof.

Display canopy | Castor wheels | SS 304 / 202

KITCHEN PULSE FABRICATION

Steam & Bulk Cooking

Steam-jacketed vessels, boilers and bulk cookers for institutional, hotel and central kitchens.



KITCHEN PULSE FABRICATION

Steam Boiler

Vertical boiler supplying steam to kettles and vessels.

Capacity: 100 to 500 L | Gas / diesel / electric | Safety valves



KITCHEN PULSE FABRICATION

Steam Kettle (Tilting)

Steam-jacketed tilting kettle with geared tilt mechanism.

Capacity: 50 to 125 kg | Steam jacketed | SS 304 / 202



KITCHEN PULSE FABRICATION

Rice Vessel

Steam-jacketed rice cooking vessel on stand.

Capacity: 10 to 30 kg | Steam jacketed | SS 304 / 202



KITCHEN PULSE FABRICATION

Dhal Vessel (Tilting)

Tilting steam vessel for dhal, sambar and gravies.

Capacity: 25 to 125 L | Tilting | SS 304 / 202



KITCHEN PULSE FABRICATION

Milk Vessel

Steam-jacketed vessel for boiling milk without scorching.

Capacity: 25 to 125 L | Steam jacketed | SS 304 / 202



KITCHEN PULSE FABRICATION

Idly Plant

Steam idly plant with multiple trays on gas base.

Capacity: 60 to 300 nos | Multi-tray | SS 304 / 202



KITCHEN PULSE FABRICATION

Gas Rice Cooker

Direct-fired gas rice cooker with tilting body.

Capacity: 80 to 200 L | Gas fired | SS 304 / 202



KITCHEN PULSE FABRICATION

Gas Idly Steamer

Cabinet-type idly steamer with insulated doors.

Capacity: 36 to 200 nos | Gas fired | SS 304 / 202



KITCHEN PULSE FABRICATION

Electric Tilting Boiling Pan

Tilting boiling pan with handwheel tilt for gravies and stocks.

Electric | Hand-wheel tilt | SS 304 / 202



KITCHEN PULSE FABRICATION

Tilting Braising Pan

Rectangular bratt pan for shallow frying, braising and sautéing.

Electric / gas | Tilting | SS 304 / 202



KITCHEN PULSE FABRICATION

Dimsum Steamer

Multi-ring steamer range for dimsum and momos.

Gas fired | Water-fed | SS 304 / 202



KITCHEN PULSE FABRICATION

Rice Bulk Cooker

Insulated bulk cooker with draw-off tap.

Bulk capacity | Draw-off tap | SS 304 / 202

KITCHEN PULSE FABRICATION

Bain Maries & Food Holding

Hot and cold holding counters that keep food at serving temperature from kitchen to buffet.



KITCHEN PULSE FABRICATION

Bain Marie, GN Pan

Hot bain marie with GN pan cut-outs and overhead shelf.

GN 1/1 compatible | Electric / gas | SS 304 / 202



KITCHEN PULSE FABRICATION

Bain Marie, Round Pots

Bain marie with round pots and lids for curries and gravies.

Round pots | Electric / gas | SS 304 / 202



KITCHEN PULSE FABRICATION

Canteen Bain Marie

Canteen counter with sneeze guard and cabinet base.

Sneeze guard | Cabinet base | SS 304 / 202



KITCHEN PULSE FABRICATION

Glass Display Bain Marie

Curved-glass display bain marie for front-of-house service.

Curved glass | Hot / cold | SS 304 / 202



KITCHEN PULSE FABRICATION

Table-Top Bain Marie

Counter-top bain marie for compact service lines.

GN pans | Electric | SS 304 / 202



KITCHEN PULSE FABRICATION

Buffet Bain Marie

Designer buffet counter with curved front fascia.

Custom fascia | Hot / cold wells | Custom length



KITCHEN PULSE FABRICATION

Bain Marie with Tray Rail

Service-line bain marie with tray slide rail.

Tray rail | GN pans | SS 304 / 202



KITCHEN PULSE FABRICATION

Bain Marie with Canopy

Hot counter with glass canopy and storage below.

Glass canopy | Cabinet base | SS 304 / 202



KITCHEN PULSE FABRICATION

Hot Bain Marie with Overshelf

Hot bain marie with overhead pick-up shelf and heated cabinet.

Overshelf | Heated cabinet | SS 304 / 202



KITCHEN PULSE FABRICATION

Cold Bain Marie

Refrigerated pan counter for salads, toppings and desserts.

GN pans | Refrigerated | SS 304 / 202



KITCHEN PULSE FABRICATION

Hot Food Trolley

Glass-door heated cabinet trolley for holding plated food.

Heated cabinet | Castor wheels | SS 304 / 202



KITCHEN PULSE FABRICATION

Plate Warmer

Mobile heated plate dispenser.

Heated | Mobile | SS 304 / 202

KITCHEN PULSE FABRICATION

Service & Display Counters

Front-of-house counters that combine service efficiency with a clean, premium stainless steel finish.



KITCHEN PULSE FABRICATION

Juice Counter

Juice counter with overhead shelves and storage below.

Overhead shelves | SS 304 / 202 | Custom size

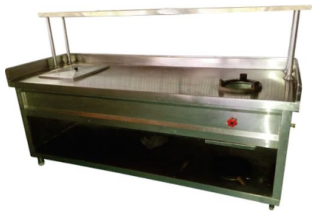


KITCHEN PULSE FABRICATION

Tea / Coffee Counter

Beverage counter with boiler cut-outs and cabinet base.

Boiler cut-outs | SS 304 / 202 | Custom size



KITCHEN PULSE FABRICATION

Chaat Counter

Chaat and snacks counter with sneeze guard and burner.

Sneeze guard | Burner option | SS 304 / 202



KITCHEN PULSE FABRICATION

Parcel Counter

Pick-up and parcel counter with overhead shelf.

Overshelf | Cabinet base | SS 304 / 202



KITCHEN PULSE FABRICATION

Food Pick-Up Counter

Pass counter with refrigerated storage below.

Overshelf | Chiller base option | SS 304 / 202



KITCHEN PULSE FABRICATION

Snacks Display Counter

Curved-glass display counter for snacks and bakery.

Curved glass | Ambient / hot | SS 304 / 202



KITCHEN PULSE FABRICATION

Hot Food Live Counter

Live counter with canopy, pans and heated wells.

Glass canopy | Heated wells | SS 304 / 202



KITCHEN PULSE FABRICATION

Cash Counter

Cashier counter with drawers and storage.

Drawers | Custom fascia | SS 304 / 202



KITCHEN PULSE FABRICATION

Cold Salad Counter

Refrigerated salad counter with pans and glass guard.

Refrigerated | Glass guard | GN pans



KITCHEN PULSE FABRICATION

Cake Display Counter

Curved-glass refrigerated cake display.

Curved glass | Refrigerated | LED lighting



KITCHEN PULSE FABRICATION

Hot Display Counter

Display counter with sneeze-guard canopy for hot food.

Sneeze guard | Heated wells | SS 304 / 202



KITCHEN PULSE FABRICATION

Vertical Cake Display

Upright glass display for cakes and pastries.

Multi-shelf | Refrigerated | LED lighting

KITCHEN PULSE FABRICATION

Racks, Storage & Bar Fabrication

Racks & Storage



KITCHEN PULSE FABRICATION

Pot Rack

Slatted pot rack for heavy cookware.

SS 304 / 202 | 4 tiers | Custom sizes



KITCHEN PULSE FABRICATION

Storage Rack

Solid-shelf rack for dry stores and cold rooms.

SS 304 / 202 | 4 / 5 tiers | Custom sizes



KITCHEN PULSE FABRICATION

Vegetable Storage Rack

Ventilated rack for vegetables and produce.

SS 304 / 202 | Perforated shelves | Custom sizes



KITCHEN PULSE FABRICATION

Plate Rack

Rack for drying and storing plates and cutlery.

SS 304 / 202 | Plate slots | Drip tray



KITCHEN PULSE FABRICATION

Slotted Pot Rack

Open slotted rack for pots, pans and GN containers.

SS 304 / 202 | Slotted shelves | Custom sizes



KITCHEN PULSE FABRICATION

Potato & Onion Bin

Ventilated mesh bin with dispensing hatches.

SS 304 / 202 | Mesh body | Front hatches

Bar Fabrication



KITCHEN PULSE FABRICATION

Ice Bin & Bar Sink Station

Bar station with insulated ice bin, sink and speed rail.

SS 304 / 202 | Insulated ice bin | Custom length



KITCHEN PULSE FABRICATION

SS Beer Tower

Multi-tap stainless steel beer tower.

Multi-tap | Stainless steel | Counter mount



KITCHEN PULSE FABRICATION

Copper Beer Tower

Copper-finish multi-tap beer tower for craft bars.

Multi-tap | Copper finish | Counter mount



KITCHEN PULSE FABRICATION

Bar Drip Tray

Perforated drip tray for bar counters and towers.

SS 304 / 202 | Perforated top | Drain outlet



KITCHEN PULSE FABRICATION

Draft Beer Flash Chiller

Python-type flash chiller cabinet for draught beer.

SS cabinet | Multi-line | Instant chilling

Bar fabrication to order

Back-bar stations, ice wells, drip trays and draught dispense planned and fabricated around your bar counter.

Custom lengths | Matching finishes

KITCHEN PULSE FABRICATION

Trolleys

Mobile solutions for kitchens, banquets, housekeeping and back-of-house logistics.



KITCHEN PULSE FABRICATION

Clearing Trolley

Two-tier trolley for collecting used dishes.

SS 304 / 202 | Two tiers | Castor wheels



KITCHEN PULSE FABRICATION

Service Trolley

Three-tier service trolley with raised edges.

SS 304 / 202 | Three tiers | Castor wheels



KITCHEN PULSE FABRICATION

Masala Trolley

Mobile masala and condiment trolley with containers.

SS 304 / 202 | Containers | Castor wheels



KITCHEN PULSE FABRICATION

Platform Trolley

Heavy-duty platform trolley for stores and receiving.

SS 304 / 202 | Heavy-duty castors | Push handle



KITCHEN PULSE FABRICATION

GN / Bakery Rack Trolley

Tray rack trolley for GN pans and bakery trays.

SS 304 / 202 | Tray runners | Castor wheels



KITCHEN PULSE FABRICATION

Luggage Trolley

Two-wheel hand trolley for hotels and stores.

SS frame | Two wheels | Load nose



KITCHEN PULSE FABRICATION

Utility Trolley

Three-tier utility trolley for kitchens and stores.

SS 304 / 202 | Three tiers | Castor wheels



KITCHEN PULSE FABRICATION

Housekeeping Trolley

Housekeeping trolley with storage and linen bag.

SS 304 / 202 | Linen bag | Castor wheels



KITCHEN PULSE FABRICATION

Linen Trolley

Canvas linen trolley on stainless frame.

SS frame | Canvas bag | Castor wheels



KITCHEN PULSE FABRICATION

Bin Trolley

Mobile frame for waste bins and cans.

SS 304 / 202 | Castor wheels | Bin holder



KITCHEN PULSE FABRICATION

Cage Trolley

Mesh cage trolley for bulk transport.

SS 304 / 202 | Mesh sides | Castor wheels



KITCHEN PULSE FABRICATION

Hot Food Cabinet Trolley

Insulated tray cabinet trolley for transporting hot food.

SS 304 / 202 | Tray runners | Insulated

KITCHEN PULSE FABRICATION

Dishwash Area & Kitchen Ventilation

Dishwash Area



KITCHEN PULSE FABRICATION

Dish Landing Table

Soiled-dish landing table with splash back.

SS 304 / 202 | Splash back | Custom length



KITCHEN PULSE FABRICATION

Dishwasher Loading Table

Inlet table with slatted rack rest and sink.

SS 304 / 202 | Rack rest | Pairs with dishwasher



KITCHEN PULSE FABRICATION

Dishwasher Unloading Table

Outlet table with slatted undershelf.

SS 304 / 202 | Slatted undershelf | Custom length



KITCHEN PULSE FABRICATION

Waste Food Collection Table

Scrapping table with waste chutes and bins.

SS 304 / 202 | Waste chutes | Custom size



KITCHEN PULSE FABRICATION

Pre-Rinse Unit

Spring-arm pre-rinse spray for dish areas.

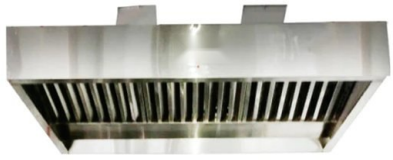
Spring arm | Spray valve | Deck / wall mount

Planned dish-wash flow

Landing, scrapping, loading and unloading tables laid out for a clean soiled-to-clean workflow.

Pairs with any dishwasher

Exhaust & Fresh Air



KITCHEN PULSE FABRICATION

Exhaust Hood

Kitchen exhaust hood with baffle filters.

SS 304 / 202 | Baffle filters | Custom size



KITCHEN PULSE FABRICATION

Wall Canopy Hood

Wall-mounted canopy hood with grease gutter.

SS 304 / 202 | Grease gutter | Light fittings



KITCHEN PULSE FABRICATION

Exhaust Blower

Centrifugal blower for kitchen exhaust.

Thick MS body | Centrifugal | Sized to hood



KITCHEN PULSE FABRICATION

Fresh Air Unit

Fresh air unit with blower and filter.

Blower with filter | Insulated casing | Sized to kitchen



KITCHEN PULSE FABRICATION

Ducting

Exhaust and fresh-air ducting.

GI / SS sheet | L-angle frame | Custom routing

Exhaust & fresh air

Hoods, blowers, fresh-air units and ducting sized and routed to suit the cooking line.

Designed with your layout

KITCHEN PULSE FABRICATION

Dining & Canteen Furniture

Durable stainless steel dining tables, frames and seating for restaurants, canteens and banquet halls.



KITCHEN PULSE FABRICATION

Restaurant Dining Table

Dining table with granite or marble top on SS base.

Granite / marble top | SS base | 4 / 6 seater



KITCHEN PULSE FABRICATION

Dining Table Frame

Stainless table frame for custom tops.

SS frame | 4 / 6 seater | Custom top



KITCHEN PULSE FABRICATION

Pedestal Table Frame

Twin-pedestal frame for restaurant tables.

SS frame | 4 / 6 seater | Floor glides



KITCHEN PULSE FABRICATION

Canteen Dining Table, Foldable

Foldable canteen table with attached seats.

Foldable | 4 / 6 / 8 seater | SS 304 / 202



KITCHEN PULSE FABRICATION

Canteen Dining Table, Fixed

Fixed canteen table with swing-out seats.

Fixed seats | 4 / 6 / 8 seater | SS 304 / 202



KITCHEN PULSE FABRICATION

Dining Table with SS Bench

Table with integrated stainless steel benches.

Integrated benches | SS 304 / 202 | Custom length



KITCHEN PULSE FABRICATION

Banquet Dining Table, Fixed

Fixed-leg dining table for marriage halls and banquets.

SS 304 / 202 | Long format | Custom length



KITCHEN PULSE FABRICATION

Banquet Dining Table, Foldable

Foldable banquet table for flexible hall layouts.

Foldable legs | SS 304 / 202 | Custom length



KITCHEN PULSE FABRICATION

Folding Table

Cross-leg folding table for utility and events.

Foldable | SS 304 / 202 | Lightweight



KITCHEN PULSE FABRICATION

Round Café Table

Round café table on four-star pedestal base.

Round top | Pedestal base | Café / bar



KITCHEN PULSE FABRICATION

SS Chair, Cushioned

Stainless steel chair with cushioned seat.

SS frame | Cushioned seat | Stackable



KITCHEN PULSE FABRICATION

SS Chair

All-stainless steel dining chair.

SS frame | Stackable | Canteen grade

KITCHEN PULSE

02

SECTION 02

Cooking Equipment

Fryers, griddles, ovens, holding and hot-beverage equipment for every style of commercial kitchen.

- Fryers, Griddles & Counter-Top Cooking
- Ovens & Specialty Cooking
- Food Holding, Warming & Hot Beverages







COOKING EQUIPMENT

Fryers, Griddles & Counter-Top Cooking

Production fryers and counter-top cooking equipment for QSR, café and hotel kitchens.



COOKING EQUIPMENT

Electric Single Deep Fryer

Counter-top electric fryer with basket and lid.

Capacity: 4 L / 8 L | Electric | Thermostat



COOKING EQUIPMENT

Electric Double Deep Fryer

Twin-tank counter-top fryer for two products at once.

Capacity: 4 L / 8 L × 2 | Electric | Thermostat



COOKING EQUIPMENT

Gas Deep Fryer, Free-Standing

Floor-standing gas fryer for continuous frying.

Stand-alone unit | Gas fired | Twin baskets



HENNY PENNY

Pressure Fryer

Pressure fryer for juicy fried chicken at lower oil temperatures.

Pressure frying | Gas / electric



HENNY PENNY

Open Fryer

High-volume open fryer with programmable controls.

Open frying | Programmable



COOKING EQUIPMENT

Griddle Plate

Counter-top griddle with flat or grooved plate.

Flat / grooved | Gas / electric | Thick plate



COOKING EQUIPMENT

Lava Rock / Char Grill

Counter-top char grill for kebabs, steaks and burgers.

Cast grates | Gas fired | Counter-top



COOKING EQUIPMENT

Salamander

Overhead grill for gratinating, finishing and toasting.

Electric / gas | Adjustable rack | Wall / counter



COOKING EQUIPMENT

Sandwich Griller

Contact grill for sandwiches and paninis.

Single / double | Size: 10" × 14" | Grooved plates



COOKING EQUIPMENT

Waffle Maker

Commercial waffle baker for cafés and dessert counters.

Round / square / bubble | Electric | Non-stick plates



COOKING EQUIPMENT

Conveyor Toaster

Continuous conveyor toaster for breakfast service.

Conveyor | Electric | High output



STELLA

Commercial Induction

Commercial induction cooker for fast, flame-free cooking.

Induction | Counter-top

COOKING EQUIPMENT

Ovens & Specialty Cooking

Combi, convection, conveyor and specialty ovens alongside snack and street-food equipment.



RATIONAL

Combi Oven

Combi-steamer for roasting, baking, steaming and grilling in one unit.

Combi steam | Multiple tray sizes



COOKING EQUIPMENT

Combi Oven, Touch Control

Combination steam-convection oven with touch-screen control.

Touch screen | GN 1/1 trays | Electric



COOKING EQUIPMENT

Convection Oven

Counter-top convection oven for bakery and snacks.

Fan assisted | Multi-tray | Electric



COOKING EQUIPMENT

Pizza Oven, Single Deck

Single-deck pizza oven with stone base.

Gas / electric | Single deck | Stone base



COOKING EQUIPMENT

Pizza Oven, Double Deck

Double-deck pizza oven with independent controls.

Gas / electric | Two decks | Stone base



LINCOLN

Impinger Conveyor Oven

Low-profile conveyor pizza oven with air impingement.

1600 Series | Stackable



MENUMASTER

Jetwave High-Speed Oven

Convection plus microwave for high-speed cooking.

2700 W conv. / 1400 W MW | 34 L, 100 programs



FRIJADO

Chicken Rotisserie

Rotisserie for whole chicken with visible roasting.

Glass doors | Manual / programmable



COOKING EQUIPMENT

Electric Shawarma Machine

Vertical shawarma broiler with adjustable heaters.

Electric | Rotating spit | SS body



COOKING EQUIPMENT

Hot Dog Roller Grill

Roller grill for hot dogs and sausages.

Chrome rollers | Electric | Dual zone



COOKING EQUIPMENT

Popcorn Machine

Kettle-type popcorn machine with display cabinet.

Electric | Glass cabinet | Kettle type



COOKING EQUIPMENT

Corn Steamer

Steamer for sweet corn and snacks.

Capacity: 4 / 10 / 12 L | Electric | SS body

COOKING EQUIPMENT

Food Holding, Warming & Hot Beverages

Hold food at its best between the pass and the guest.



HATCO
Portable Food Warmer
Overhead infrared warmer with heated base.

Glo-Ray infrared | Counter-top



HATCO
Heat Lamp Warmer
Decorative heat lamps for carving and buffet stations.

Heat lamps | Buffet / carving



HATCO
Heated Display Warmer
Multi-shelf heated display for grab-and-go.

Heated shelves | Display lighting



HATCO
Rotating Display Cabinet
Humidified rotating display for pizza and baked goods.

Rotating racks | Humidified



HATCO
Drawer Warmer
Heated drawer warmer for breads and sides.

Heated drawers | Built-in / free-standing



HENNY PENNY
Holding Cabinet
Humidified holding cabinet for fried and roasted products.

Humidity control | Mobile



COOKING EQUIPMENT
Hot Food Display Showcase
Heated glass showcase for snacks and pastries.

Heated | Glass sides | Counter-top



COOKING EQUIPMENT
Soup Kettle
Electric soup kettle with lid for buffets.

Electric | Wet heat | Buffet



COOKING EQUIPMENT
Filter Coffee Machine
Filter coffee brewer and dispenser.

Capacity: 3 to 5 L | Electric | Draw-off tap



COOKING EQUIPMENT
Milk Boiler
Electric milk boiler with draw-off tap.

Capacity: 5 to 40 L | Electric | Double walled

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KITCHEN PULSE

03

SECTION 03

Food Prep & Bakery

Grinders, cutters, mixers, ovens and dough-handling machines for Indian, institutional and bakery production.

- Food Preparation Machines
- Production & Imported Prep Equipment
- Bakery Equipment







FOOD PREP & BAKERY

Food Preparation Machines

Grinders, cutters and peelers that speed up preparation for Indian and institutional kitchens.



FOOD PREP & BAKERY

Wet Grinder

Stone wet grinder for idly and dosa batter.

Capacity: 5 to 20 L | Stone grinding | SS drum



FOOD PREP & BAKERY

Tilting Wet Grinder

Tilting wet grinder for easy unloading.

Capacity: 5 to 40 L | Tilting | SS drum



FOOD PREP & BAKERY

Instant Rice Grinder

Continuous grinder for rice and pulses.

40 / 60 / 100 kg per hr | Heavy duty | Continuous



FOOD PREP & BAKERY

Instant Masala Grinder

Pulveriser for dry masalas and spices.

50 / 75 kg per hr | Dry grinding | SS contact parts



FOOD PREP & BAKERY

Pulveriser

Hammer-mill pulveriser for flours and spices.

Dry grinding | SS body | Sieve options



FOOD PREP & BAKERY

Cutter Mixer

Bowl cutter for chutneys, pastes and fillings.

Capacity: 2 / 5 kg | Tilting bowl | SS body



FOOD PREP & BAKERY

Vegetable Cutting Machine

High-output vegetable slicer, dicer and shredder.

150 to 750 kg per hr | Multiple discs | Heavy duty



FOOD PREP & BAKERY

Onion / Potato Peeler

Abrasive peeler for onion and potato.

Capacity: 10 / 20 kg | Water fed | SS body



FOOD PREP & BAKERY

Garlic Peeler

Air-driven garlic peeling machine.

10 to 20 kg per hr | Compressed air | Dry peeling



FOOD PREP & BAKERY

Coconut Scraper

Motorised coconut scraper for bulk grating.

0.25 / 0.5 HP | SS body | Heavy duty



FOOD PREP & BAKERY

Rice Washer

Rice washing machine with drain and outlet.

Capacity: 25 / 50 kg | Water fed | SS body



FOOD PREP & BAKERY

Variety Rice Mixer

Rotating drum mixer for flavoured rice.

Capacity: 10 to 20 kg | Tilting drum | SS body

FOOD PREP & BAKERY

Production & Imported Prep Equipment

Bulk cooking automation and branded preparation machines from leading manufacturers.



FOOD PREP & BAKERY

Automatic Cook Wok

Stirring cook wok for gravies, halwa and bulk cooking.

Capacity: 100 to 500 L | Auto stirring | Tilting



FOOD PREP & BAKERY

Chapati Making Machine

Automatic / semi-automatic chapati line.

Fully / semi automatic | High output | SS body



FOOD PREP & BAKERY

Batter Mixer

Horizontal batter mixer for large batches.

60 / 80 / 100 L | Horizontal | SS body



FOOD PREP & BAKERY

Commercial Mixer Grinder

Heavy-duty mixer grinder with multiple jars.

Multiple jars | Heavy duty | Commercial



SIRMAN

Slicing Machine

Gravity slicer for cold cuts, cheese and vegetables.

Blade 195 to 300 mm | Built-in sharpener



SIRMAN

Meat Mincer

Meat grinder for kebab and patty preparation.

Up to 198 kg per hr | SS body



SIRMAN

Vegetable Cutter

Table-top vegetable cutter with interchangeable discs.

TM2 Inox | Multiple discs



ROBOT COUPE

Vegetable Preparation Machine

Continuous-feed vegetable preparation machine.

Continuous feed | Multiple cuts



ROBOT COUPE

Automatic Juicer

Centrifugal juice extractor for fruit and vegetables.

Automatic pulp ejection | Commercial duty



SANTOS

Centrifugal Juicer

High-output centrifugal juicer for fruits and vegetables.

Centrifugal | Pulp ejection



VITAMIX

Drink Machine

Two-speed commercial blender for smoothies and shakes.

Two speed | Commercial



SANTOS

Drink Mixer

Milkshake and drink mixer.

Drink mixer | SS cup

FOOD PREP & BAKERY

Bakery Equipment

Ovens, mixers and dough-handling machines for bakeries, pizzerias and cafés.



FOOD PREP & BAKERY

Baking Oven

Deck baking oven for breads and confectionery.

Deck / rotary options | Gas / electric | Digital control



FOOD PREP & BAKERY

Electric Deck Oven

Two-deck electric oven with independent controls.

Two decks | Electric | Stone base



SALVA

Deck Oven

Modular deck oven for artisan bakery.

Modular decks | Electric



SALVA

Rotary Rack Oven

Rotary rack oven for high-volume baking.

Rotating rack | Steam injection



FOOD PREP & BAKERY

Spiral Mixer

Spiral dough mixer for bread and pizza dough.

Spiral hook | Fixed bowl | Two speeds



FOOD PREP & BAKERY

Planetary Mixer

Planetary mixer for batters, creams and doughs.

Capacity: from 20 L | Hook / whisk / beater | Bowl guard



FOOD PREP & BAKERY

Dough Kneader

Heavy-duty dough kneader for atta and maida.

Capacity: 10 to 50 kg | Tilting bowl | SS bowl



FOOD PREP & BAKERY

Dough Sheeter

Floor-standing reversible dough sheeter.

Reversible | Adjustable thickness | Folding tables



SALVA

Bread Slicer

Bread slicer for loaves of any type.

Max loaf 45 × 30 cm | Uniform slices



FOOD PREP & BAKERY

Pizza Dough Roller

Dough rolling machine for pizza bases.

Adjustable thickness | Counter-top | Fast output



BELSHAW

Donut Fryer

Donut fryer for consistent frying.

Donut frying | Electric

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KITCHEN PULSE

04

SECTION 04

Refrigeration: Celfrost Range

Celfrost professional refrigeration: reach-in and undercounter chillers, prep counters, blast chillers, chest freezers, visi coolers, ice machines and bar refrigeration.

- Featured models
- Celfrost Kitchen Refrigeration
- Celfrost Chest Freezers & Visi Coolers
- Celfrost Ice Machines, Bar & Water







CELFROST RANGE

Featured Celfrost Models

Popular Celfrost models for commercial kitchens, specified and supplied by Kitchen Pulse.



CELFROST

VRI 1111 TNM

Four-door vertical reach-in chiller with top-mounted insulated evaporator for more internal space.

- 4 doors · 1100 L
- 2 to 8 °C
- 1340 × 710 × 2010 mm
- R290, 400 W



CELFROST

GN 3200 TNEG

Three-door undercounter chiller that combines cold storage and prep surface.

- 3 doors · 417 L
- 2 to 8 °C
- 1795 × 700 × 850 mm
- GN 1/1 compatible



CELFROST

CMO 25

Commercial microwave oven for heating and re-thermalising in busy kitchens.

- 25 L · 1100 W
- 5 power levels
- 9 programs
- SS cabinet



CELFROST

CF 582 / CF 587

Convertible double-lid hard-top chest freezer / chiller.

- 550 L / 529 L
- +8 °C to −24 °C
- R290
- Wheels & lock

Specifications as published by the manufacturer and subject to change without notice. Please confirm the exact model and configuration with Kitchen Pulse at the time of order.

CELFROST RANGE

Celfrost Kitchen Refrigeration

Professional reach-ins, undercounters, prep counters and blast chillers for commercial kitchens.



CELFROST
GN 700 TNME
Two-door ventilated reach-in chiller (E-Series).

2 doors · 650 L | 2 to 8 °C | 740 × 830 × 2010 mm



CELFROST
GN 2200 TNEG
Two-door undercounter chiller with work top.

2 doors · 282 L | 2 to 8 °C | 1360 × 700 × 850 mm



CELFROST
SH 3080 Prep Counter
Three-door prep counter with refrigerated GN top.

10 × GN 1/3 | 2 to 8 °C | 2020 × 800 × 1050 mm



CELFROST
SH 2080 Prep Counter
Two-door prep counter for toppings and salads.

7 × GN 1/3 | 2 to 8 °C | 1510 × 800 × 1050 mm



CELFROST
SE 903 Saladette
Saladette with refrigerated GN top and night cover.

4 × GN 1/1 | 3 doors | 1365 × 700 × 850 mm



CELFROST
SE 900 Saladette
Compact two-door saladette.

2 × GN 1/1 + 2 × GN 1/4 | 2 doors | 900 × 700 × 850 mm



CELFROST
VRX Countertop Display
Refrigerated topping display with glass sneeze guard.

5 / 6 × GN 1/4 | 2 to 8 °C | 1200 / 1400 mm wide



CELFROST
D3 / D5 Blast Chiller
Blast chiller / shock freezer for safe rapid cooling.

3 / 5 GN 1/1 sets | 90 °C to 3 °C in 90 min | Ventilated



CELFROST
D10 / D14 Blast Chiller
Tall blast chiller / shock freezer for larger batches.

10 / 14 GN 1/1 sets | 90 °C to −18 °C | Ventilated



CELFROST
GN 3 CV Cooling Well
Drop-in ventilated cooling well for service counters.

3 × GN 1/1 | 2 to 8 °C | 1122 × 688 × 636 mm



CELFROST
3F Frost Top
Drop-in frost top for chilled display and desserts.

1119 × 695 × 432 mm | Down to −10 °C | Drop-in



CELFROST
GN 3100 TNG-G
Three glass-door undercounter back bar.

3 doors · 417 L | 1795 × 700 × 860 mm | Glass doors

CELFROST RANGE

Celfrost Chest Freezers & Visi Coolers

Retail and back-of-house freezers and beverage coolers.



CELFROST

CF 156 / CF 256

Single-lid convertible hard-top chest freezer.

102 L / 205 L | +8 °C to −24 °C | Wheels & lock



CELFROST

CF 805 C

Three-lid hard-top chest freezer.

650 L | 2200 × 715 × 815 mm | R290



CELFROST

CFCC Combination

Dual-chamber chest unit: half chiller, half freezer.

Two chambers | Separate lids | Chiller + freezer



CELFROST

IKG Glass Top Freezer

Flat glass-top display chest freezer.

Sliding glass lids | Display freezer | Multiple sizes



CELFROST

NFG 450G Upright Freezer

Single glass-door upright display freezer.

450 L | −18 to −24 °C | 680 × 630 × 2130 mm



CELFROST

FKG 120

Counter-height single-door visi cooler.

120 L | 2 to 8 °C | 559 × 533 × 838 mm



CELFROST

FKG 520

Tall single-door visi cooler.

Single glass door | 2 to 8 °C | LED canopy



CELFROST

FKG 350 / 450

Single-door upright visi cooler.

Single glass door | 2 to 8 °C | Canopy display



CELFROST

FKG 620 / 820

Double-door visi cooler.

2 glass doors | 2 to 8 °C | Canopy display



CELFROST

FKG 1200 C

Double-door visi cooler, high capacity.

1027 L | 2 doors | 1220 × 700 × 2020 mm



CELFROST

FKG 1500 C

Three-door visi cooler for high-volume retail.

1426 L | 3 doors | 2006 × 750 × 2010 mm



CELFROST

FSDCR 108

Counter-top rotating display showcase.

Counter-top | Glass display | Rotating shelves

CELFROST RANGE

Celfrost Ice Machines, Bar & Water

Ice, bar refrigeration and drinking-water solutions.



CELFROST
IC-30 S Ice Machine
Self-contained undercounter dice-cube ice maker.

36 kg / 24 h · 15 kg bin · Dice 22 mm



CELFROST
IC-90 S Ice Machine
Self-contained ice maker for bars and cafés.

95 kg / 24 h · 36 kg bin · Dice 28 mm



CELFROST
IC-160 S / IC-200 S
Modular ice maker on storage bin.

159 / 190 kg / 24 h · 105 kg bin · Dice 28 mm



CELFROST
IC-320 S / IC-500 S
High-output modular ice maker.

315 / 455 kg / 24 h · 125 kg bin · Dice 28 mm



CELFROST
IC-900 S
Heavy-duty modular ice maker for hotels.

900 kg / 24 h · 315 kg bin · 380 V / 3 Ph



CELFROST
BB 301 Back Bar
Three-door back bar cooler.

3 doors · 330 L · 2 to 10 °C · 1350 × 520 × 840 mm



CELFROST
BB 201 Back Bar
Two-door back bar cooler.

2 doors · 220 L · 2 to 10 °C · 900 × 520 × 840 mm



CELFROST
SRW Wine Cooler
Glass-door wine cooler for bars and restaurants.

Multiple capacities · Glass door · Wooden shelves



CELFROST
HTS510 Multideck
Plug-in open multideck chiller for beverages and dairy.

Plug-in · Open front · Adjustable shelves



CELFROST
Water Cooler
Stainless steel drinking-water cooler with multiple taps.

SS body · Multiple taps · Storage tank

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KITCHEN PULSE

05

SECTION 05

Dishwashing & Beverage

Ware-washing systems plus espresso, soft-serve, slush, juice and bar equipment.

- Dishwashing
- Beverage, Coffee & Dessert







DISHWASHING & BEVERAGE

Dishwashing

Commercial ware-washing for bars, cafés, restaurants and banquet kitchens.



WINTERHALTER

Hood-Type Dishwasher

Pass-through hood-type dishwasher for high-volume kitchens.

Hood type | Pass-through



WINTERHALTER

Undercounter Glasswasher

Undercounter glass and dish washer for bars and cafés.

Undercounter | Glass / dish

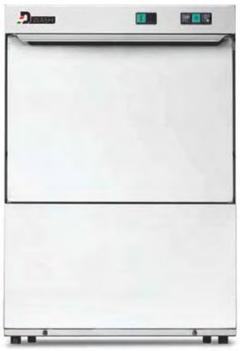


HOBART

Undercounter Dishwasher

Front-loading undercounter dishwasher.

Undercounter | Front loading



DIHR

Undercounter Dishwasher

Compact front-loading dishwasher.

Undercounter | Front loading



DIHR

Hood-Type Dishwasher

Hood-type dishwasher for medium-volume kitchens.

Hood type | Pairs with tables



DIHR

Rack Conveyor Dishwasher

Rack conveyor dishwasher for banquets and institutions.

Rack conveyor | High volume



T&S

Pre-Rinse Unit

Spring-action pre-rinse unit for dish areas.

Pre-rinse spray | Deck / wall mount



T&S

Hose Reel

Enclosed hose reel for cleaning kitchens.

Retractable hose | Wall mount

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DISHWASHING & BEVERAGE

Beverage, Coffee & Dessert

Espresso, soft-serve, slush and juice equipment for cafés, QSRs and bars.



EXPOBAR

Espresso Machine

Traditional multi-group semi-automatic espresso machine.

Semi-automatic | 2 / 3 group



LA CIMBALI

Espresso Machine

Professional semi-automatic espresso machine.

Semi-automatic | Multi group



NIVONA

Bean-to-Cup Coffee Machine

Fully automatic coffee machine for offices and cafés.

Fully automatic | Milk system



DISHWASHING & BEVERAGE

Coffee Grinder

On-demand commercial coffee grinder.

Flat burrs | Dosing | Commercial



TAYLOR

Soft-Serve Freezer

Counter-top soft-serve machine for ice cream and desserts.

Single flavour | 1.4 L cylinder



TAYLOR

Batch Ice Cream Freezer

Batch freezer for gelato and ice cream production.

Batch freezer | Floor model



UGOLINI

Slush Dispenser

Granita and slush dispenser with transparent bowls.

Multi-bowl | Magnetic drive



UGOLINI

Juice Dispenser

Chilled juice dispenser for buffets and cafés.

Multi-bowl | Chilled



UGOLINI

Hot Chocolate Dispenser

Hot chocolate and beverage dispenser.

Heated bowl | Stirring



DISHWASHING & BEVERAGE

Ice Cube Machine

Modular ice cube machine on storage bin.

Modular | Storage bin | Bars & hotels



DISHWASHING & BEVERAGE

Glass-Door Wine / Beer Chiller

Double glass-door back-bar chiller.

2 glass doors | LED lighting | Back bar



DISHWASHING & BEVERAGE

Commercial Blender

High-power bar blender with sound enclosure.

Sound enclosure | High speed | Bar / café

KITCHEN PULSE

Let's build your kitchen.

Share your layout, menu or site details and we'll propose the right fabrication and equipment package for your project.

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