



S.M.ENGINEERING WORKS

Mfg:-Commercial Kitchen Equipments

An Iso 9001:2015 Certificate Compnay

**32 Years of Excellence in Commercial Kitchen
Equipment**

Designing • Planning • Manufacturing

One Roof Total Solution



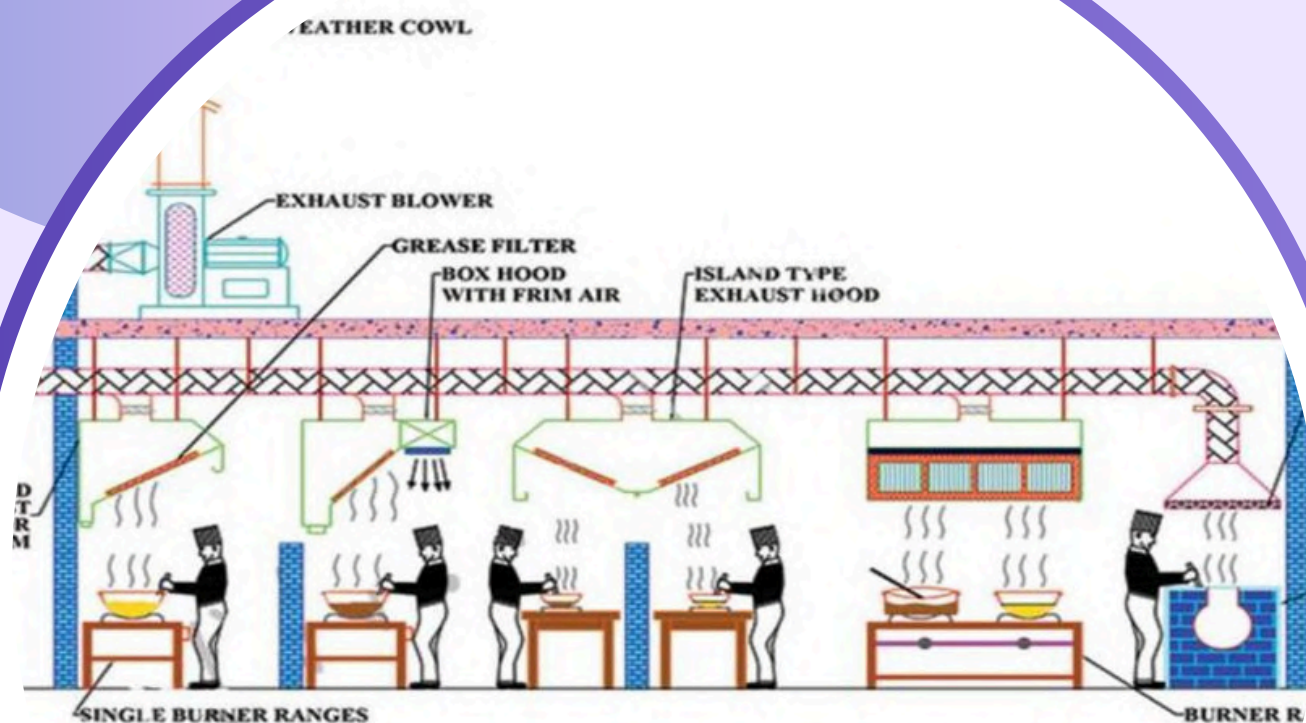


About Us

- 32 years of experience in commercial kitchen equipment manufacturing
- Specialized in custom stainless-steel (SS 304) fabrication
- Complete end-to-end kitchen planning & design solutions
- Expertise in high-capacity institutional & industrial kitchens
- Trusted by leading hotels, restaurants, canteens & corporate kitchens

Delivering hygienic, efficient & long-lasting kitchen solutions for high-volume operations.





THEMATIC DIAGRAM OF KITCHEN FUME EXHAUST SYS



- ✓ Hot & Cold Insulatio
- ✓ Fabrication, P
- ✓ Ventilation S
- ✓ Kitch

● OUR CORE EXPERTISE

- End-to-end kitchen planning & designing
- Manufacturing Equipment
- LPG System Designing
- Designing for exhaust system and fresh air supply
- Prompt After Sales Services & AMC support
- Custom equipment manufacturing
- Installation & commissioning
- AMC, Preventive Maintenance & After-Sales Support
- Energy-Efficient & Hygienic Design Solutions
- Compliance with Industry Safety & Quality Standards
- Delivering reliability, durability, and performance you can trust
- Solutions for large-scale & high-capacity kitchen





● INDUSTRIES WE SERVE

- Hotels & Resorts
- Restaurants & Cafés
- Cloud Kitchens & Central Kitchens Bulk Cooking Kitchens
- Hospitals & Healthcare Facilities
- Corporate Offices & IT Parks
- Educational Institutions (Schools, Colleges, Universities)
- Industrial Canteens & Factories
- Airports, Railways & Transportation Hubs
- Banquet Halls & Event Catering
- Government & PSU Facilities
- Food Courts & Malls
- Religious Institutions & Community Kitchens

We deliver customized, durable, and hygienic food display & kitchen equipment solutions tailored to each industry's needs.





● **INFRASTRUCTURE & FACILITIES**



Our robust infrastructure ensures precision manufacturing, consistent quality, and timely delivery.



- Manufacturing unit: 3000 sq. ft.
- Advanced machines:
- Bending machines
- Grinding machines
- Drilling machines
- Special purpose machines
- Dedicated Quality Control Unit
- Spacious Warehouse & Packaging Unit
- Dedicated SS 304 Processing Area for Food-Grade Production
- Electrical Assembly & Testing Area
- Surface Finishing & Polishing Unit
- Trial Assembly & Pre-Dispatch Testing Facility
- Safe Packaging & Dispatch Section
- Skilled & Experienced Technical Workforce

- **Our Vision**

To provide world-class, efficient, and reliable kitchen infrastructure that enhances productivity and elevates culinary operations.

● WHY CHOOSE US

- Manufacturer with Strong Industry Experience
- Premium Quality, Food-Grade Stainless Steel (SS 304)
- Customized Solutions as per Client Requirements
- Robust, Heavy-Duty & Long-Lasting Products
- Modern Manufacturing Infrastructure
- Strict Quality Control & Safety Standards
- Skilled Technical Team & Professional Execution
- Timely Delivery & Reliable Project Management
- Competitive Pricing with Value for Money
- Prompt After-Sales Service & AMC Support
- Your trusted partner for reliable, hygienic, and efficient food display & kitchen equipment solutions.





● **PRODUCT PORTFOLIO**

1. Bulk Cooking Systems

- Steam Jacketed Kettles (High Capacity)
- Tilting Bulk Cooking Pans
- Rice & Dal Cooking Systems
- Central Steam Boiler with Distribution Lines
- (Designed for continuous & batch cooking)

2. Preparation & Processing Area

- Vegetable Processing Tables (SS 304)
- Potato Peeler & Vegetable Cutting Stations
- Dough Kneaders (Heavy Duty)
- Masala Grinding & Mixing Units





● **PRODUCT PORTFOLIO**

3. Cooking Line Equipment

- Heavy-Duty Gas / Steam Cooking Ranges
- Multi-Burner Indian Cooking Ranges
- Chapati / Roti Preparation Systems
- Bulk Frying Units

4. Hot Holding & Food Distribution

- Bain Marie with Temperature Control
- Hot Food Service Trolleys
- Insulated Food Transportation Trolleys
- Serving Counters for High Peak Hours





● **PRODUCT PORTFOLIO**

5. Dish Washing & Cleaning Systems

- Conveyor / Batch Type Dish Washing Systems
- Pre-Rinse & Sorting Tables
- SS Pot Washing Stations /Garbage & Scrape Unit

6. Storage & Utility Systems

- Dry Storage Racks (Heavy Duty)
- Chiller & Freezer Storage Areas
- SS Cabinets & Ingredient Bins
- Oil & Raw Material Storage Tanks





● **PRODUCT PORTFOLIO**

7. Ventilation & Safety Systems

- Heavy-Duty Exhaust Hoods
- Fresh Air & Make-Up Air Units
- Ducting with Fire Dampers
- Fire Suppression & Safety Systems

8. Waste & Hygiene Management

- Grease Traps & Drainage Systems
- Wet & Dry Waste Segregation Units
- Hand Wash Stations & Hygiene Zones



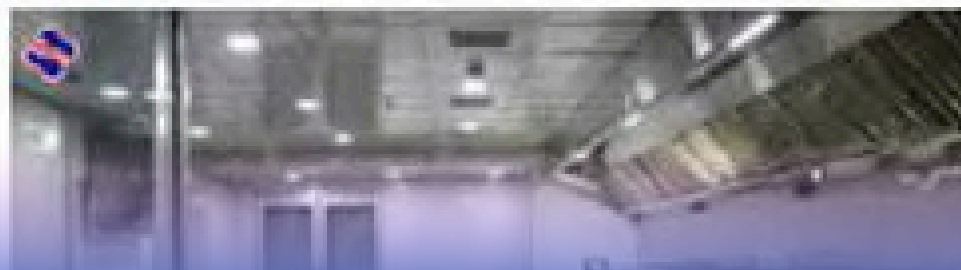
➡ Bulk Cooking Area



⇒ Bulk Cooking Zone



⇒ Central Kitchen



➡ Hotel Kitchen Zone



⇒ Cloud Kitchen Zone



⇒ Prep & Processing Zone



⇒ Service & Display Zone



⇒ Service & Display Zone





⇒ Cold Salad Preparation Area

➡ Commercial Kitchen Ventilation System



cannot be installed without the guidance and watchful eye of expert technicians with technical know-how. Our [hotel kitchen equipments](#) are designed for quick, easy and flexible installation. Our installation projects are done efficiently within the given time obligations. We believe in providing you with a hassle-free service, at your desired location.





Dining Area Zone



SME Engineering

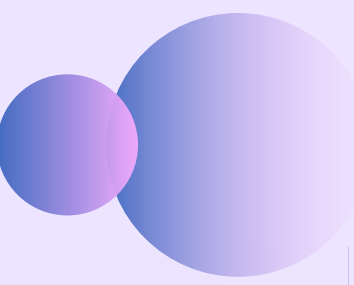


➡ Dining Area Zone



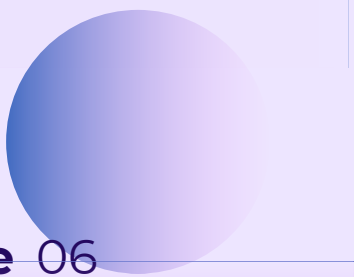
We offer a wide range of commercial-grade chairs designed for cafés, canteens, restaurants, food courts, and outdoor dining areas.

➡ AMC COMMERCIAL KITCHEN CONTRACT



AMC Commercial Kitchen

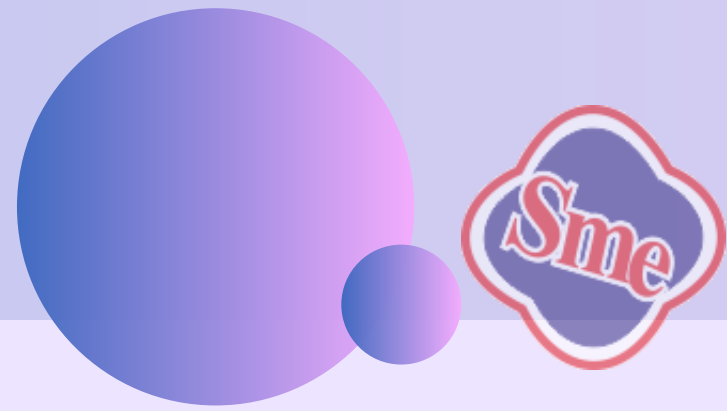
- Non-Comprehensive AMC
- Comprehensive AMC
- Preventive Maintenance AMC (PPM)
- Breakdown Support AMC
- Equipment-Wise AMC
- Hotel & Restaurant AMC
- Hospital Kitchen AMC
- Corporate & Canteen AMC
- Central / Cloud Kitchen AMC
- Customized AMC Solutions



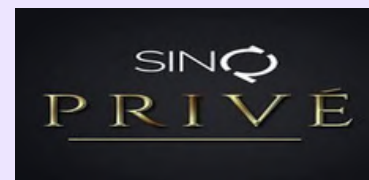
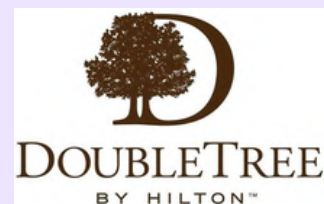
⇒ BRANDS WE DEAL IN

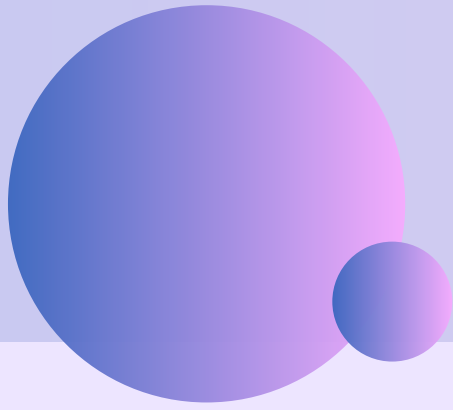


We supply high-quality imported brands and commercial-grade machines suitable for hotels, restaurants, cafés, food courts, and large-scale kitchens.



OUR ESTEEMED CLIENTS





OUR ESTEEMED CLIENTS

- Swaminarayan Mandir
- Tata Consulting Services
- JSW Alibaug
- Zee Entertainment Enterprises
- The Oberoi, Nariman Point Laundry
- Hotel Chandrdeep Regency, Dhule



- The Corinthians, Pune
- SBI Bank Projects
- Ctr Nashik
- Courtyard by Marriott
- Manshakti Lonavala
- Reliance Projects & Property Management Services Limited
- K.E.M Hospital - Parel
- Sion Hospital - Sion

Current Ongoing Projects:

We currently have major ongoing turnkey kitchen projects at:

- Annapurnna -Odisha
- Radha Soami Satsang Beas, Agra
- JioStar India Private Limited
- One Point One Solutions Limited
- Tata Consulting Services Nagpur
- CTR – Aurangabad



Thank You.

Get In Touch With Us



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