



PRODUCT CATALOGUE

SV CULINARY CONCEPTS



About Us

At SV Culinary Concepts, we specialize in end-to-end commercial kitchen solutions — combining innovative design, precision manufacturing, and expert kitchen operations consulting to support foodservice businesses at every stage of their growth.

At SV Culinary Concepts, we are dedicated to creating efficient, hygienic, and durable commercial kitchen solutions for high-volume, community-focused operations. We specialize in the design, manufacturing, and operational consulting of kitchens for Ashrams, Dharamshalas, and Industrial kitchen food service facilities.

With deep understanding of traditional values and modern operational needs, we offer customized kitchen environments that are not only functional but also sustainable and built for long-term service.

SV Culinary Concepts is a team of kitchen designers, engineers, fabricators, and consultants with a passion for serving large-scale, community-driven food operations. Whether you're feeding 100 or 10,000 people daily, we deliver solutions that maximize workflow, safety, and efficiency.

We blend traditional cooking practices with modern kitchen technologies, making us a trusted partner for religious institutions, charitable kitchens, and industrial food operations across India.

With a team of culinary engineers, designers, fabricators, and operational consultants, SV Culinary Concepts brings together 15 years of industry expertise and hands-on experience. We understand the challenges of running a kitchen — from layout flow and compliance to staffing and equipment choices — and we're here to make it easier.

Our Core Services

◆ Ashram & Dharamshala Kitchen Design

We design kitchens that align with the spiritual and service-oriented purpose of Ashrams and Dharamshalas. Focused on hygiene, simplicity, and efficiency, our layouts ensure smooth preparation for large batches of satvik or community meals.

◆ Industrial Kitchen Design & Manufacturing

From factories and canteens to corporate food halls, we provide robust, high-capacity kitchen infrastructure that meets industry standards and supports continuous, high-volume cooking.

◆ Custom Equipment Fabrication

We manufacture high-quality, stainless steel kitchen equipment tailored to your menu, space, and usage — including cooking ranges, steam units, trolleys, bulk cooking systems, and more.

◆ Operations Consulting

We guide clients in streamlining kitchen operations — from workflow optimization and manpower planning to food safety practices and cost control — ensuring your kitchen runs efficiently every day.

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Cooking Equipment



SINGLE BURNER RANGE



TWO BURNER RANGE



THREE BURNER RANGE



FOUR BURNER RANGE



FOUR BURNER RANGE WITH OVEN



CHINESE COOKING RANGE

**CHAPATI PLATE WITH PUFFER****GRIDDLE PLATE****DOSA PLATE****TABLE TOP SINGLE BURNER****TABLE TOP SINGLE FRYER****DEEP FAT FRYER - STANDING**



TILTING BRAT PAN



GAS SHAWARMA MACHINE



TANDOOR COAL



TANDOOR GAS



**THREE BURNER CHINESE ROUND
STEEL DOME BURNER**



IDLI STEAMER



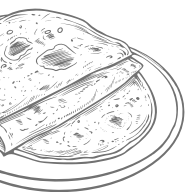
TILTING BULK COOKER



ROUND SEMI AUTOMATIC CHAPATI MACHINE



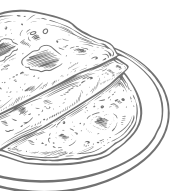
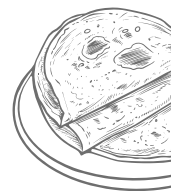
**CHAPATI MAKING MACHINE
TRIPLE CONVEYOR TYPE**



Automatic Chapati With Attached Dough Ball Making Machine (1000 Chapati / Hour)



Automatic Chapati Making Machine (1000 Chapati / Hour)



AUTOMATIC CHAPATI PRESSING MACHINE



Refrigeration Equipment



TWO DOOR CHILLER/FREEZER



FOUR DOOR CHILLER/FREEZER



MAKE LINE REFRIGERATOR



UNDER COUNTER REFRIGERATOR





WALK-IN CHILLER/FREEZER



SALAR BAR REFRIGERATOR



DEEP FREEZER



VISI COOLER



WATER COOLER



ICE CUBE MACHINE

Preparation Equipment



WET GINDER MACHINE



VEGETABLE CUTTER MACHINE



DOUGH KNEADER MACHINE



**VEGETABLE WASHER
TILTING TYPE**



**VEGETABLE WASHER
NON TILTING TYPE**



POTATO PEELER



FILLING MIXER MACHINE



PULVERIZER



VEGETABLE PEELER MACHINE





WORK TABLE



WORK COUNTER



TABLE WITH DRAWERS



SPREADER TABLE



WORK TABLE WITH GRANITE TABLE



PICKUP TABLE



FOOD SERVING TROLLEY



BUSSING CART



MASALA TROLLEY



TRAY SLIDE TROLLEY



LINEN TROLLEY



GN PAN TROLLEY



PLATFORM TROLLEY



VEGETABLE RACK TROLLEY



DINING TABLE

**STORAGE RACK****CLEAN DISH RACK****ATTA/MAIDA BIN****SLIDING DOOR WALL CABINET****PLATE RACK**



PALLET / DUNNAGE RACK



ONION/POTATO BIN



WALL CABINET



WALL SHELF



RACK WITH CASTORS



ALMIRAH

Food Serving Equipment



HOT FOOD TROLLEY



6 IN 1 TABLE TOP BAINMARIE



4 IN 1 TABLE TOP BAINMARIE



8 IN 1 TABLE TOP BAINMARIE



2 IN 1 TABLE TOP BAINMARIE



TABLE TOP BAINMARIE



TEA SERVICE TROLLEY



BAIN MARIE WITH SNEEZE GUARD



PLATE WARMER



SERVING COUNTER



COLD BAINMARIE



CHAPATI HOT CASE WARMER

Display Counters



DISPLAY CABINETS



CAKE DISPLAY



SUSHI SHOWCASE



SALAD COUNTER



ICE CREAM COUNTER



DISPLAY COUNTER

Bakery Equipment



SINGLE DECK OVEN



DOUBLE DECK OVEN



BAKING OVEN WITH PROOFER



THREE DECK OVEN



BREAD SLICER



PLANETARY MIXER



DOUGH SHEETER TABLE TOP



DOUGH SHEETER STANDING MODEL



PROOFER



CONVECTION OVEN



CONVEYOR PIZZA OVEN



SPIRAL MIXER



DOUGH ROUNDER MACHINE



BREAD TOASTER



CONVEYOR BREAD TOASTER

Dish Washing Equipment ²⁰



SINGLE SINK UNIT



DISH LANDING TABLE



DOUBLE SINK UNIT



TABLE WITH SINK & DRAWER



THREE SINK UNIT



**HAND WASH SINK
KNEE OPERATED**



POT WASH UNIT



HOSE REEL



**UNDER COUNTER
GLASS WASHERS**



**UNDER COUNTER
DISH WASHERS**



RACK CONVEYOR TYPE DISHWASHER



HOOD TYPE DISHWASHER



LANDING WITH SPACE FOR DUSTBIN

Ventilation System



INDUCTION DRAFT BLOWER



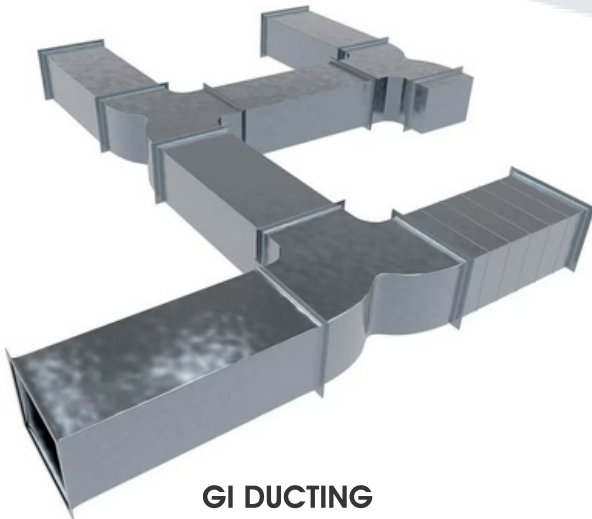
EXHAUST HOOD



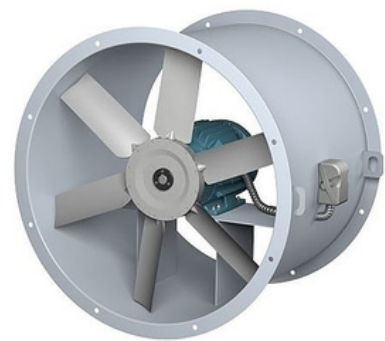
EXHAUST WET SCRUBBER



FRESH AIR UNIT



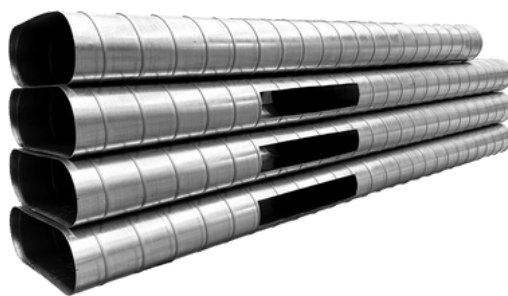
GI DUCTING



AXIAL FAN



ROUND DUCTING



OVAL DUCTING



DAMPER GRILL



VAPOUR HOOD

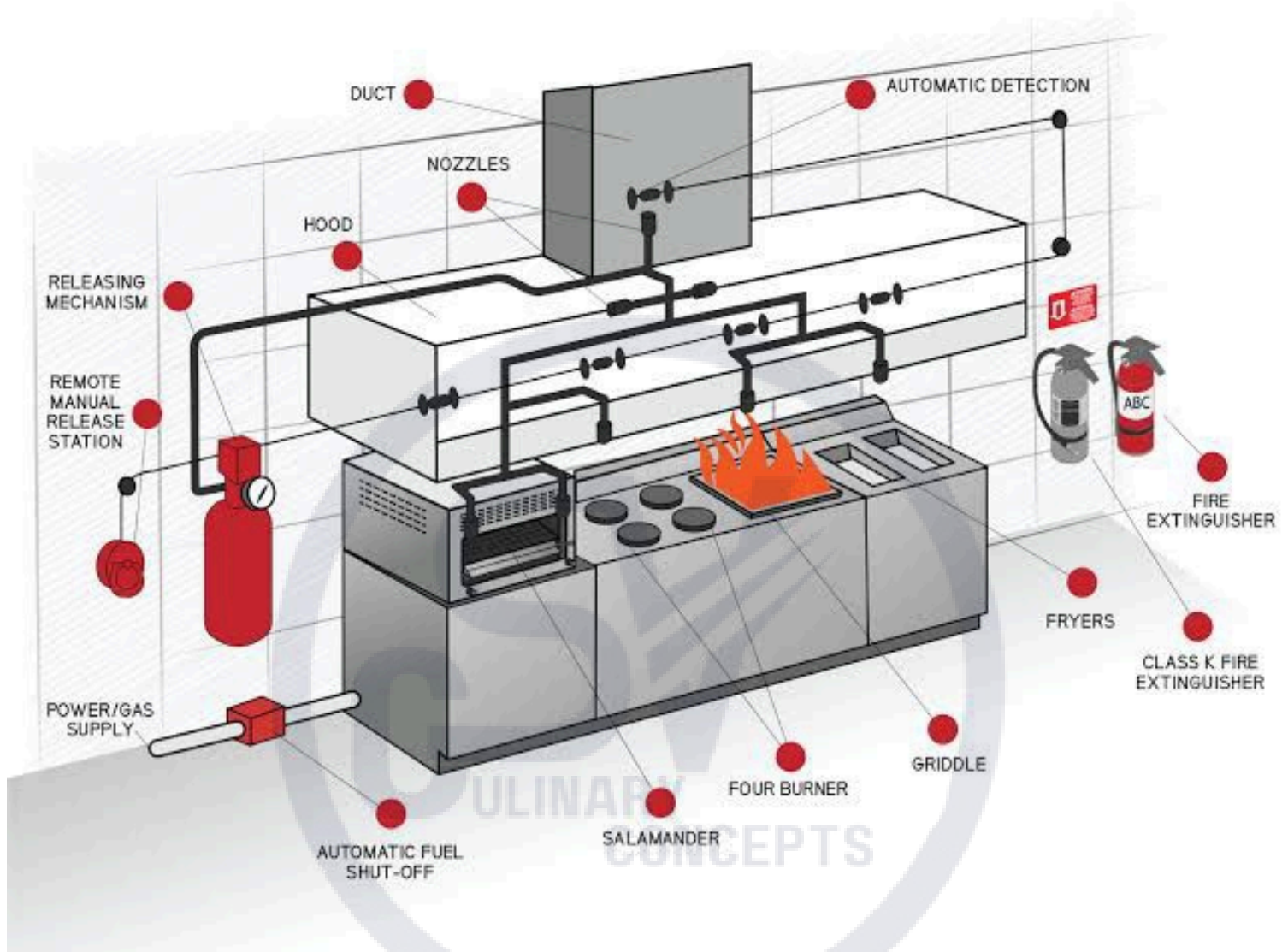


BOX TYPE HOOD

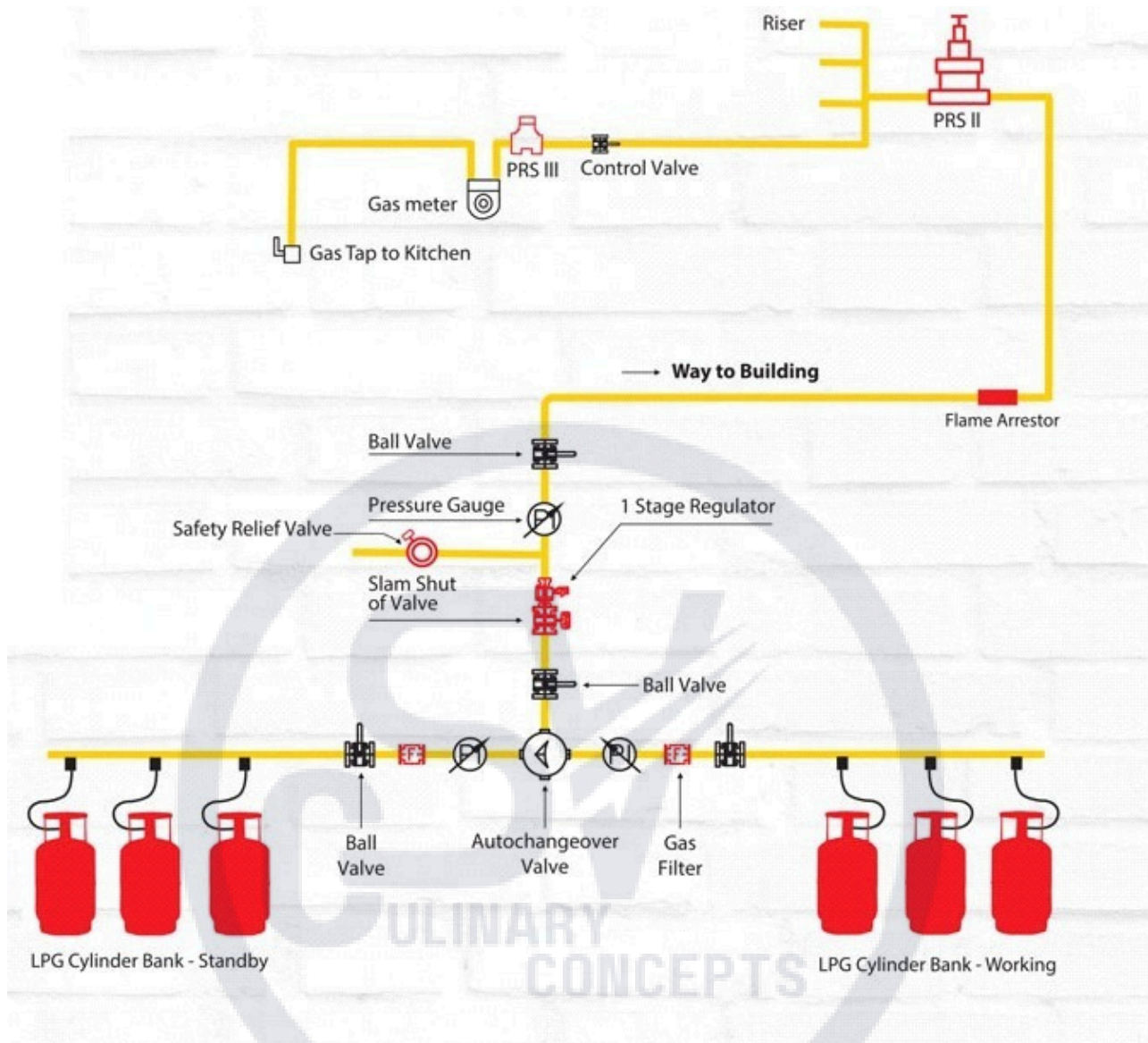


FRESH AIR GRILL

Fire Suppression



Gas Pipe Line



— ASSOCIATES PARTNER —

ALTO-SHAAM

PITCO

Scotsman
Ice Systems

Manitowoc

 **Electrolux**

MENUMASTER
Commercial

 **Frymaster**

 **ANSUL**

 **Hamilton Beach**

 **Vitamix**

ugolini

Heating & Air Conditioning
Amana

Toastmaster

**ROLLER
GRILL**

 **SIRMAN**

 **General**

Hatco

 **TAYLOR**
OF ARIZONA

**m
MEIKO**

RATIONAL

HOBART

robot coupe®

ALUIDS





OUR VALUES



**TIMELY
DELIVERY**



**HIGH QUALITY
PRODUCT**



**TOTAL
TURNKEY SOLUTIONS**



**VALUE FOR
MONEY**



**IN-HOUSE PRODUCT
DESIGN STUDIO**



**CONTINUOUS
R&D & INNOVATIONS**



**CLIENT
SATISFACTION**



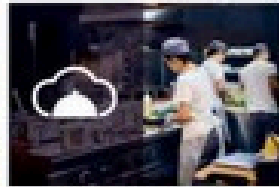
**TRUST AND
TRANSPARENCY**



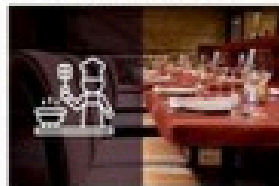
Fast-Food Chains



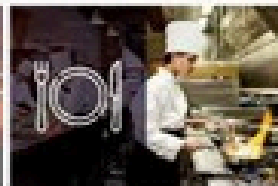
**Industrial - Institutional
Canteens**



Cloud Kitchen



Restaurants



Hotels



Cafes



ASHRAM MESS

INDUSTRIES WE SERVE

"Note" illustration and technical data in the catalogues are for information only and not and legally binding Actual product may differ.



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