

www.capitalequipmentindia.com



ISO 9001-2015

CAPITAL EQUIPMENT INDIA

COMPLETE SOLUTION FOR COMMERCIAL KITCHEN

Complete Solution for Food Service Industry

**Hospitals, Hotels, Restaurants, Banquets, Industrial Canteens, Residential,
Schools, Cafeterias, Clubs, Pubs, Sweet Shops**



ABOUT US

Capital Equipment India is one of the largest Supplier, Exporter and Importer of Commercial Kitchen, Refrigeration, Bakery Equipments in India. CEI specializes in providing total solutions - including consultancy, designing, layout plans with complete technical details of Food Beverage Equipment's for Commercial Kitchens, Canteens, Bakeries & Messes etc. Our services also extend to designing, layouts and installation of Exhaust and Fresh Air systems as well as L.P.G pipeline for safety and economy of the project. CEI been associated with Kitchen Equipment Industry and successfully providing our expertise to Hospitality Industry, Hotels, Restaurants, Banquet Halls, Residential Schools, Learning Institutes, Hospitals, Messes of Armed Forces, Industrial Canteens, Clubs, Cafeterias etc in India as well as in other countries. CEI corporate policy is to provide best Quality Products, Prompt Service and Timely Execution of projects delivery of products to our customers at all times. These are watchwords in CEI deviation of any kind is tolerated in this regard. Management and workforce of CEI is constantly engaged in upgrading new generation technological changes as per the requirement of the times. CEI products are superior in technology and performance due to this policy and strict Quality Controls and R&D practiced in the manufacturing units. CEI has manufacturing units in Gurugram (Haryana), well equipped with latest state of the art plant and machinery to produce large volumes of Kitchen Equipments as per design, specifications and requirements of the customers. CEI has a very wide and strong Marketing / Servicing network throughout India. This network is controlled by a very experienced, dedicated and totally professional team, to satisfy our customers in all respects. CEI is proud to have a long list of satisfied customers from all across the spectrum of the industry we are presently working with.

HOT EQUIPMENT



**CEI-HK01
STOCK POT STOVE**



**CEI-HK02
TWO BURNER RANGE**



**CEI-HK03
THREE BURNER RANGE**



**CEI-HK04
FOUR BURNER RANGE**



**CEI-HK05
CHINESE WORK RANGE**



**CEI-HK06
HOT PLATE**



**CEI-HK07
CHAPATI PLATE WITH
PUFFER**



**CEI-HK08
SS TANDOOR**



**CEI-HK09
KADAI FRYER**



**CEI-HK10
RICE BOILER**



**CEI-HK11
BRATT PAN**



**CEI-HK12
IDLY STEAMER**

MACHINERY EQUIPMENT



**CEI-ME01
VEGETABLE WASHER**



**CEI-ME02
VEGETABLE CUTTER**



**CEI-ME03
MASALA GRINDER**



**CEI-ME04
MASALA GRINDER TILTING**



**CEI-ME05
POTATO PEELER**



**CEI-ME06
BRUSH PEELER**



**CEI-ME07
DOUGH KNEADING MACHINE
(U-TYPE)**



**CEI-ME08
SPIRAL MIXER**



**CEI-ME09
PULVERISER**



**CEI-ME10
DAL GRINDER**



**CEI-ME11
BOWL CHOPPER**



**CEI-ME12
RICE WASHER**

DINING AREA



CEI-DA01
HOT BAIN MARIE WITH
SNEEZE GUARD



CEI-DA02
DROP-IN HOT BAIN MARIE
WITH SNEEZE GUARD



CEI-DA03
DROP-IN COLD BAIN MARIE



CEI-DA04
PLATE WARMER



CEI-DA05
SALAD COUNTER



CEI-DA06
HOT FOOD CART



CEI-DA07
COLD FOOD CART



CEI-DA08
HOSPITAL PATIENT TROLLEY



CEI-DA09
DINING TABLE



CEI-DA10
DINING TABLE WITH STOOLS



CEI-DA11
CAMBRO FOOD TROLLEY



CEI-DA12
SPOON STERILIZER

COLD EQUIPMENT



CEI-CE01
TWO DOOR REFRIGERATOR



CEI-CE02
FOUR DOOR REFRIGERATOR



CEI-CE03
TWO DOOR UNDER COUNTER REFRIGERATOR



CEI-CE04
THREE DOOR UNDER COUNTER REFRIGERATOR



CEI-CE05
COLD PAN



CEI-CE06
FROST TOP



CEI-CE07
PIZZA MAKELINE



CEI-CE08
DISPLAY COUNTER



CEI-CE09
COLD ROOM



CEI-CE10
CAKE SHOWCASE



CEI-CE11
HOT & COLD WATER COOLER



CEI-CE12
WATER COOLER

TABLES/SINKS



CEI-TS01
WORK TABLE WITH 1U/S



CEI-TS02
WORK TABLE WITH 2U/S



CEI-TS03
SOILED DISH LANDING
TABLE WITH GARBAGE CHUTE



CEI-TS04
WORK TABLE WITH SINK



CEI-TS05
TWO SINK UNIT



CEI-TS06
THREE SINK UNIT



CEI-TS07
HAND WASH SINK



CEI-TS08
MOP & HANDWASH SINK



CEI-TS09
SS GRATING WITH CHAMBER



CEI-TS10
MARBLE TOP SS WORK TABLE



CEI-TS11
SINGLE TOP CONCEPT

TROLLEYS



**CEI-TR01
BUSSING TROLLEY**



**CEI-TR02
PLATFORM TROLLEY**



**CEI-TR03
TRAY RACK TROLLEY**



**CEI-TR04
GN PAN TROLLEY**



**CEI-TR05
SINK TROLLEY**



**CEI-TR06
TEA SNACK TROLLEY**



**CEI-TR07
HOUSE-KEEPING-TROLLEY**



**CEI-TR08
LAUNDRY-TROLLEY**



**CEI-TR09
ROOM-SERVICE-TROLLEY**

STORAGE EQUIPMENT



**CEI-S01
STORAGE RACK**



**CEI-S02
POT RACK**



**CEI-S03
DUNNAGE RACK**



**CEI-S04
ONION / POTATO BIN**



**CEI-S05
WIRE SHELVING**



**CEI-S06
ATTA / MAIDA BIN**



**CEI-S07
LINEN TROLLEY**



**CEI-S08
SS WALL CABINET**



**CEI-S09
SS STORAGE CABINET**

BAR EQUIPMENT



CEI-BR01
COCKTAIL STATION
WITH SPEED RAIL



CEI-BR02
BLENDER STATION WITH SINK



CEI-BR03
BOTTLE STAND



CEI-BR04
DRAIN BOARD



CEI-BR05
GLASS RACK SLIDER



CEI-BR06
MOBILE ICE CUBE BIN



CEI-BR07
SINGLE DOOR BACK BAR



CEI-BR08
TWO DOOR BACK BAR



CEI-BR09
THREE DOOR BACK BAR



CEI-BR10
TWO DOOR BACK BAR (SS)



CEI-BR11
THREE DOOR BACK BAR (SS)



CEI-BR12
WINE CHILLER

BAKERY EQUIPMENT



CEI-BK01
BAKERY OVEN SINGLE DECK



CEI-BK02
BAKERY OVEN DOUBLE DACK



CEI-BK03
BAKERY OVEN THREE DACK



CEI-BK04
ROTARY OVEN



CEI-BK05
PROVING CHAMBER



CEI-BK06
DOUGH SHEETER



CEI-BK07
SPIRAL-MIXER



CEI-BK08
PLANETARY MIXER



CEI-BK09
BREAD SLICER

FAST FOOD EQUIPMENT



**CEI-FF01
SANDWICH GRILLER**



**CEI-FF02
DEEP FAT FRYER**



**CEI-FF03
FRYER TABLE TOP**



**CEI-FF04
TOASTER**



**CEI-FF05
CONVEYOR TOASTER**



**CEI-FF06
PIZZA OVEN**



**CEI-FF07
CONVEYOR PIZZA OVEN**



**CEI-FF08
SALAMANDER**



**CEI-FF09
CORN WAFFLE MACHINE**



**CEI-FF10
SHAWARMA MACHINE**



**CEI-FF11
AUTO LIFTED SALAMANDER**



**CEI-FF12
HEAT LAMP**

IMPORTED EQUIPMENT



**CEI-IM01
BAR BLENDER**



**CEI-IM02
JUICER**



**CEI-IM03
DRINK MIXER**



**CEI-IM04
HAND BLENDER**



**CEI-IM05
COFFEE MACHINE**



**CEI-IM06
COFFEE GRINDER**



**CEI-IM07
MEAT MINCER**



**CEI-IM08
MEAT SLICER**



**CEI-IM09
BONESAW MACHINE**



**CEI-IM10
MILK BOILER**



**CEI-IM11
VEGETABLE CUTTER**



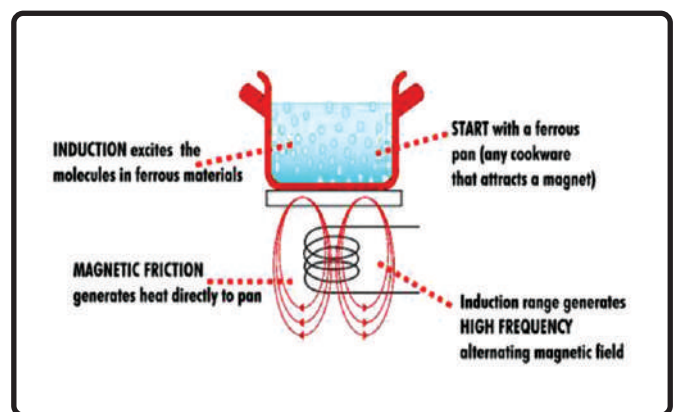
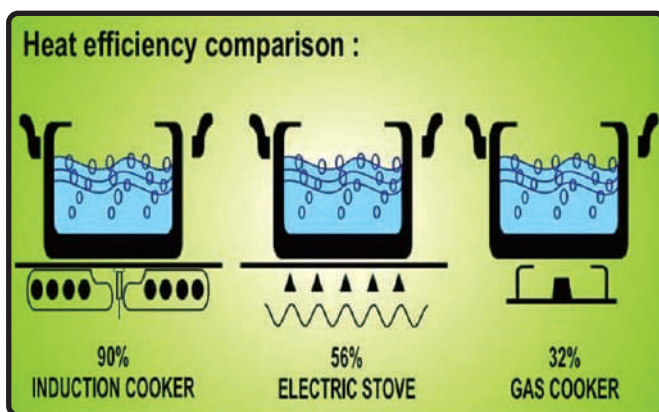
**CEI-IM12
CONVECTION OVEN**

COMMERCIAL INDUCTION COOKING TECHNOLOGY



INDUCTION TECHNOLOGY

The next generation Induction cooking is completely different from all other cooking technologies, it does not involve generating heat which is then transferred to the cooking vessel, and it makes the cooking vessel itself the original generator of the cooking heat.



BENEFITS OF INDUCTION COOKING

- Flame free kitchen
- No toxic Gases
- Cool Kitchen & use Friendly
- 40%* Cheaper than L.P.G
- Instant control on Temperature
- Highly Efficient & Eco Friendly
- Auto pan detection
- No overheated surface, hence absolutely safe on oil spill
- Efficiency 90%*
- It's suitable for all types of cooking
- It reduce the risk of injuries and illness
- Exhaust hood and Fresh air circulation can be reduced.



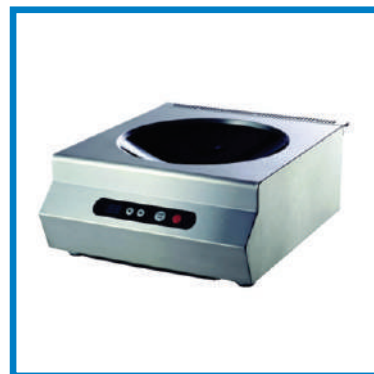
INDUCTION EQUIPMENT



**CEI-IND01
INDUCTION SINGLE
RANGE (TABLE TOP)**



**CEI-IND02
INDUCTION DOUBLE
RANGE (TABLE TOP)**



**CEI-IND03
TABLE TOP INDUCTION WOK**



**CEI-IND04
INDUCTION FOUR
BURNER RANGE**



**CEI-IND05
INDUCTION HOT PLATE**



**CEI-IND06
INDUCTION BULK
COOKING STOVE**



**CEI-IND07
INDUCTION KADAI**



**CEI-IND08
INDUCTION TILTING BOILER**



**CEI-IND09
INDUCTION BRATT PAN**

DISH WASH EQUIPMENT



**CEI-DW01
GLASS WASHER**



**CEI-DW02
UNDER COUNTER DISHWASHER**



**CEI-DW03
HOOD TYPE DISHWASHER**



**CEI-DW04
RACK CONVEYOR DISHWASHER**



**CEI-DW05
RACK CONVEYOR DISHWASHER WITH DRYER**



ROBOT COUPE



COMBI OVEN (RATIONAL)



**ICE CUBE MACHINE
(MANITOWOC / SCOTSMAN)**

EXHAUST HOODS



**CEI-EX01
EXHAUST HOOD**



**CEI-EX02
EXHAUST HOOD ISLAND TYPE**



**CEI-EX03
CENTRIFUGAL BLOWER UNIT**



**CEI-EX04
GI DUCTING SYSTEM**



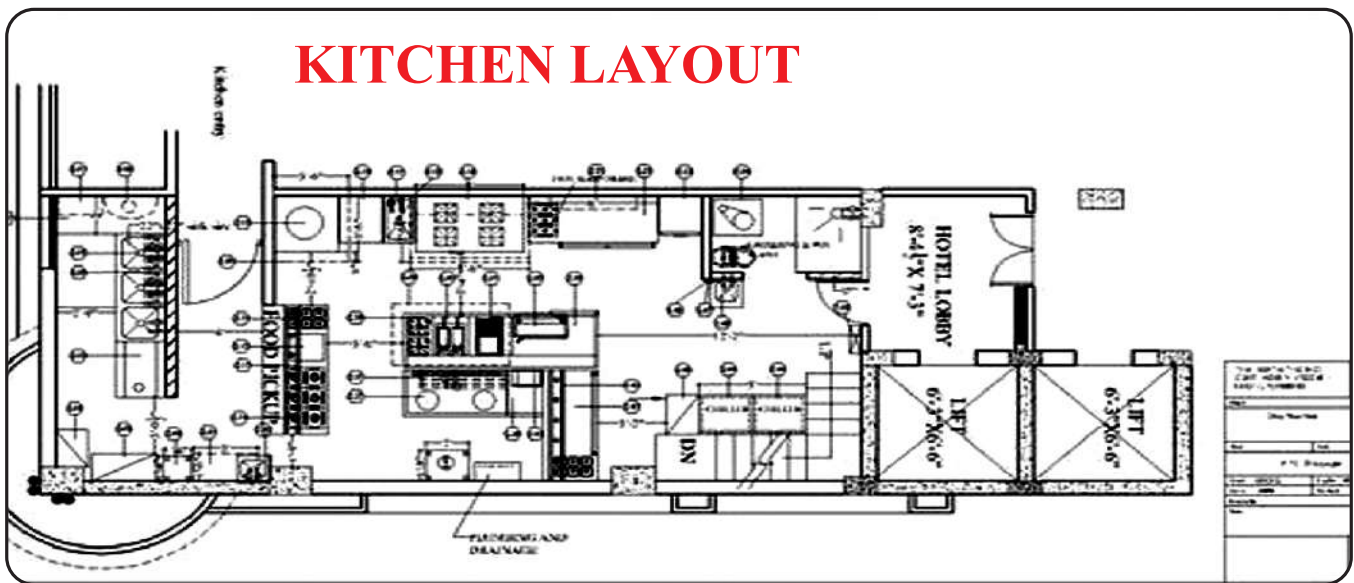
**CEI-EX05
AIR WASHER**



**CEI-EX06
WET SCRUBBER UNIT**

LAYOUT DESIGN & CONSULTING

- Capital Equipment India design team make proper kitchen planing and layout designing is major concern before the execution of kitchen starts.
- Kitchen's layout must ensure best space utilization along with easy moment of movable equipments in the kitchen corridors.
- Capital Equipment India design team work hard over the layout designing and MEP of every project in order to ensure practical implementation of equipments in the space provided.
- Capital Equipment India design team has a main aim to make proper utilization of space so that every section of kitchen avails enough to perform operation with ease.
- We can design custom kitchen environment based on operational need and unique needs of chef's menu. The result is more efficient, more fluid kitchens where inspiration thrives.



LPG PIPELINE DESIGNING & INSTALLATION

Ensuring a standardized L.P.G pipeline in kitchen is the main objective of Capital Equipment India installation team. L.P.G pipeline installation needs an experienced workforce in order to maintain Safety of Kitchen and its equipments. Capital Equipment India guarantees the safety of your kitchen and uses only the best quality in C-class branded pipelines and supporting fixtures to maintain all the safety regulations.

SHOW IN PROCESS

- Estimating the gas consumption of the kitchen equipments at peak load.
- Visiting the site to determine technical & practical implementation of L.P.G pipelines.
- Creating the detailed CAD layout of pipeline showing all required stations where L.P.G pipeline will be available on the kitchen.



EXHAUST SYSTEM & DUCTING IN KITCHEN



Exhaust System and Ducting in the kitchen is one of the most important part of kitchen ensuring proper working conditions for the chef's and the other. Traditionally exhaust system just meant installation of exhaust fans in kitchen area. But now, in today's world the change in technology has given a new meaning to the exhaust system and ducting. Exhaust hoods with proper suppression system is the latest technology which easily manages to create an healthy working atmosphere in the kitchen by eliminating smoke. A vital role is placed by the robust infrastructural base in the consistent growth of the company in this cut-throat competition. Process design of exhaust system will include.

- Identification of contaminants, it's density and size.
- Deciding of airflow.
- Sizing of the duct work.
- Calculation of resistance .
- Finalizing the capacity of blower etc.
- The aim is to keep contaminants out using minimum airflow.

AMC



Keeping your kitchen running smoothly for long years is imperative to your operation's success. It's a new way of kitchen being offered exclusively by Capital Equipment India for its valued customers. By extending this promise we show that we at Capital Equipment India always care for your kitchen needs. It's a promise that ensures complete freedom from all worries related to our product. AMC programs ensure that we are always there at each step. Just pick up a phone, and we are there at your service. We ensure smooth functioning of your product, through assured maintenance visits. Our absolutely genuine spares assurance means that you no longer need to worry over spares!

THREE PARTS OF AN EXCELLENT SERVICE

SPCEI PARTS :- The best guarantee. By experience we know that quality and the guarantee of spare parts fitted in the machines is essential for ensuring the correct performance and durability.

REPAIRS:- The timely repair guarantee by our expert mechanics.

MAINTENANCE:- Regular maintenance of equipment is an important and necessary activity. The term 'maintenance' covers many activities, including inspection, testing, measurement, replacement and adjustment is carried out in all sectors and work places. It has a vital role to play in reducing the risk associated with some workplace hazards and providing safer and healthier working conditions. Insufficient/Inadequate maintenance can cause serious (and potentially deadly) accidents or health problems. This is why we place special attention to offering the maintenance packages with unbeatable financial conditions that adapt to different business and, therefore, requirements.

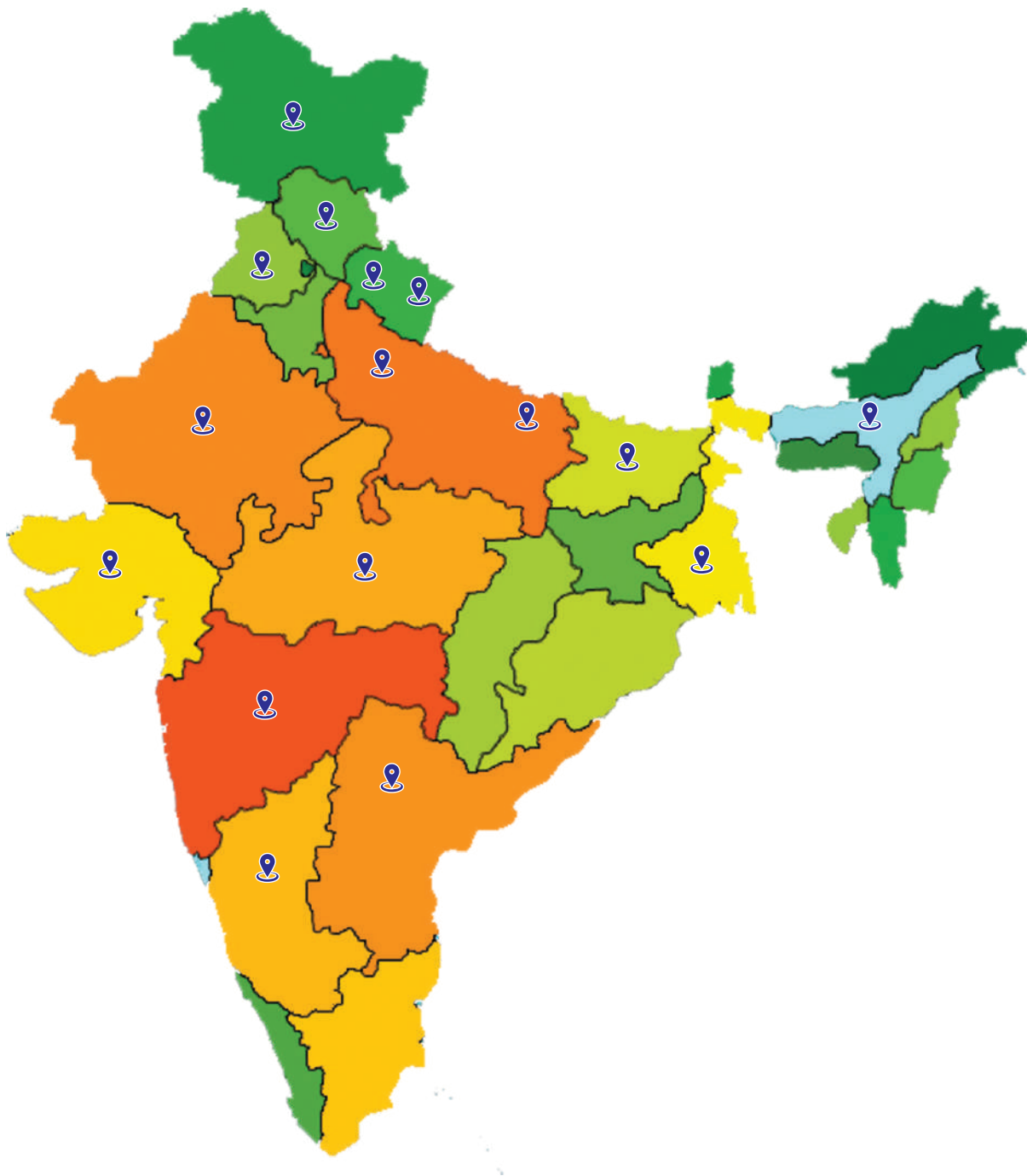
OUR MAJOR CLIENTS



ASSOCIATED PARTNERS



SALES & SERVICE CENTER



SERVICE CENTER

• JAMMU • LUDHIYANA • BADDI • HARIDWAR • DEHRADUN • AGRA • GORAKHPUR • PATNA • GUWAHATI
• DURGAPUR • JAIPUR • AHMEDABAD • BHOPAL • MUMBAI • HYDRABAD • BANGALORE

REFERENCE IMAGE





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COMPLETE SOLUTION FOR COMMERCIAL KITCHEN

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