



**FABRICO**

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## Our Expertise

We are a Ex.Franke qualified team of experts with 14+ rich years of experience in Product Design and Manufacturing of Commercial Kitchen Equipment's. We worked with big QSR brands in setting up their store designs.

We deliver what is needed. We have experience team who already served to top QSR brands like Burger King,KFC,McDonald's,Taco bell, Nando's and many more in the past and current.

We have a team of 30+ employees dedicated to SS Fabrication. We have our Design and Manufacturing facility in Aurangabad Maharashtra with 11,000+20,000 Sq.ft Manufacturing and storage capacity.

We design products, do set up as well as offer free consulting. We identify and analyze your requirements to give you the desired results.

***Want to set up your commercial kitchen? Let's talk!***

## Our Major Clients

- ❖ Burger King(Leading Supplier)
- ❖ McDonalds
- ❖ Jubilant food works
- ❖ Nando's (Leading Supplier)
- ❖ Le Burger Seigneur
- ❖ Taco Bell
- ❖ DRNKHUB
- ❖ UltraCorptech
- ❖ Travels Food
- ❖ KP Hospitality
- ❖ EHV Internationals(Hotels Chain)



# Mfg. Facility



Main Entrance



Laser Cutting



CNC Bending



Welding



Deburr & Polishing



Assembly & Line Quality

# Mfg. Facility



Testing & Quality



Sand Blasting M/c



PU Foaming M/c For Refrigeration Products



Finished Goods



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## INSPIRED BY SMART KITCHEN

We know you are truly proficient in cookery; the kitchen amid your place, either residence or restaurant. Place where you can cook, serve from, and share. FABRICO brings a multitasking network of kitchen appliances that help bring quality, comfort, and skill into your kitchen.

Giving you a pleasurable occurrence in the workstation with cuisine, eating, and amusement, in a setup fitted from FABRICO range. Encouraging us to present the smartest kitchen to you.

## OUR PRODUCT CHAINS FOR THE KITCHEN

“ Discover what it's like to live in a 'Smart' kitchen where sinks, hoods, accessories, and filtration are in excellent symmetry. ”



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## KITCHENS EQUIPMENTS FOR ALL TYPES OF KITCHENS ARE AS FOLLOWS



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## CLOUD KITCHEN EQUIPMENT

The most variant type of kitchen nowadays. The cloud kitchen format gives the restaurant the flexibility to launch more using the same kitchen infrastructure. Using custom-built spaces and optimizing their processes specifically for delivery FABRICO offers remarkable equipment for cloud kitchen, turning them into well-designed and manufactured ones.

## RESTAURANT KITCHEN EQUIPMENT

For this type, coming under commercial kitchens, FABRICO delivers commercial-grade equipment that is licensed to prepare and store food with enhancing the quality of workstations. Providing a wide range of functionality, quality, and productivity destined towards perfect for restaurant kitchens.





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## CUSTOMIZED KITCHEN EQUIPMENT

Effectively designed and furnishing the right symmetry as per your dream kitchen layout, FABRICO extends the range only for customer satisfaction. Because we care more about you! A customized kitchen is a tailor-made type to suit your kitchen space.



## RESIDENCIAL KITCHEN EQUIPMENT

The kitchen is a space that tends to be one of the most complex when it comes to residential type. From a simple, enclosed kitchen to the fairly popular open-concept kitchen or bar space, choosing FABRICO is the right choice. Ensures your kitchen space, which can provide a degree of flexibility.





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# PREPARATION EQUIPMENT

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The kitchen is the heart of a restaurant, and restaurant kitchen equipment is the most critical part of a commercial kitchen. It is a stated fact that one thing that all the customers expect from the restaurants is a fast turnaround of their orders. This can only be possible if your restaurant kitchen equipment is well placed and in perfect working condition so that you can deliver quality food at the expected time. FABRICO fits into all the requirements and offers you the best and suitable range of equipment as below—



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**Pulveriezer**



**Masala Table**



**Paste Counter**



**Marinator**



**Preparation Table**



**Wet Masala  
Grinder**



**Chicken Preparation  
Table**



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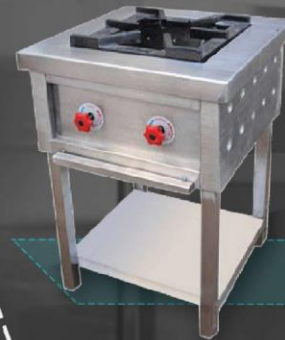
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# “ COOKING EQUIPMENT ”

Any kitchen solutions range is responsible for performing a wide range of functions. FABKIT range is the cooking equipment that includes separate cooking areas using gas, electricity, or induction, allowing you to use several methods of cooking in one piece of kitchen equipment. Check cooking range from   below—

## BURNER RANGES



Single Burner



2-Curner Range



3-Burner Range



Tabletop single burner



3-burner Chinese cooking range



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## MORE IN COOKING



**Dosa Plate**



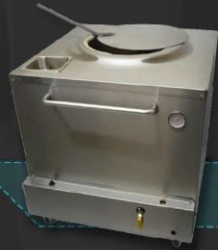
**Idli Steamer**



**Chapati Plate with puffer**



**Sandwich Grillers**



**Tandoor**



**Table Top Griddle Plate**



**Fry rack lid assembly**



**Fried hood with mechanism**

## OVEN



**Single-deck Oven**



**3-deck Oven**



**Rational Oven Table**



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# “SERVING EQUIPMENT”

Every restaurant has different needs, and selecting serving equipment according to what you need is of primary importance. Your choice from FABRICO will perform a wide range of functions starting from serving a simple soup for your customer to preparing different dishes, check the products below—



**Hot Food Service Trolley**



**Table Top Hot Bain Marie**



**Hot Bain Marie**



**Hot Bain Marie**



**Single Hot Drawer**



**Double Hot Drawer**



**Service Counter**



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# “STORAGE EQUIPMENT”

Appropriate storage area is essential for storing food, both perishable and non-perishable food products. Your kitchen operations can be executed with a smooth flow once you have an organized storage system in place.

The shelves and racks are available in different sizes and materials from which you can choose the most viable for your kitchen storage needs.

An affordable and a practical storage solution that can provide a safe, contaminant-free environment for ingredients, food, dishes and serving tools, and much more, are offered by FABRICO.



**Overhead Shelf**



**Sink Shelf**



**Refrigerators**



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# CLEANING & WASHING EQUIPMENT”

Sinks are vital to any kitchen because they provide running water as well as washing space for food and dishes. They are an essential part of your kitchen and food safety goal as it ensures that hygiene and cleanliness are maintained in your kitchen along with the kitchen hoods and the filters. Check the FABRICO range from below—



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Hand Sink



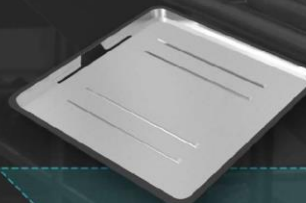
Ice-bin



Mop Sink



3-compact Sink



Sink Cover



Single Sink



Dirty Dish Landing Table



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# “REFRIGERATION EQUIPMENT”

An integral part of kitchen equipment is the refrigeration systems. Choosing the right refrigeration equipment is essential for maximum kitchen efficiency, both in energy and ease of food preparation. The different types of Refrigeration units are as below —



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**2 Door Refrigerator**



**6 Door Refrigerator**



**Under Counter Bar Chillies**



**Glass Door Refrigerator**



**Under Counter Refrigerator**



**4 Door Refrigerator**



**Refrigerator Showcase**



**Pantry Fridge**



**Water Cooler**



**Ice-cube Machine**



**Bar Fridge**



**Hoods W/Ansul Piping**

# Kitchen Utensils



All type of commercial kitchens(Hotel)  
Utensils

# Small Wares

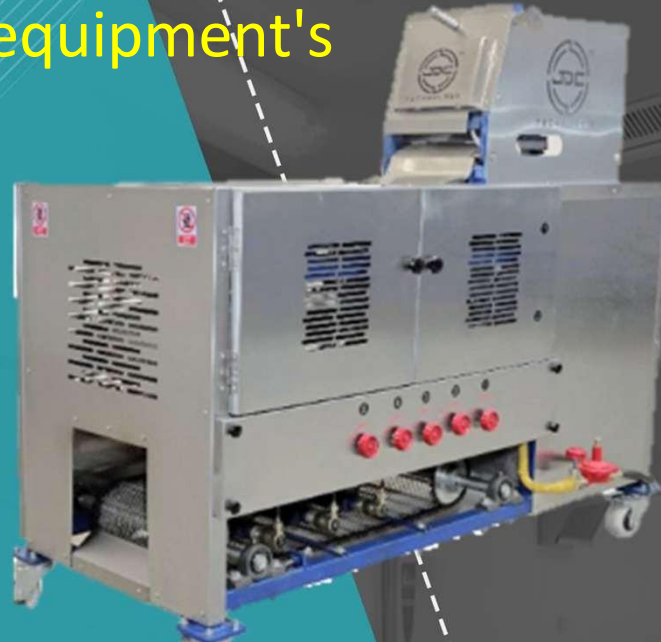


All type of commercial kitchens wire baskets container with other essential small wares

# Roti & Rice Processing equipment's



Wheat Mixing



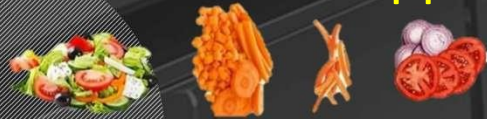
Automatic roti maker



Small roti maker



Onion Tomato chopper



Steam rice Broiler





3D Layouting of Kitchen



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**“Thank You”**

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