

SUPREME HOSPITALITY

COMMERCIAL KITCHEN DESIGN & MEP SOLUTIONS



SUPREME
HOSPITALITY

Engineering Efficiency. Elevating Hospitality

About Us

Supreme Hospitality is a rapidly growing organization specializing in premium commercial kitchen solutions for the hospitality industry. We offer end-to-end services, from kitchen planning and layout design to the supply of high-quality fabricated and imported equipment, along with a wide range of food & beverage service items.

Associated with globally renowned international brands, we deliver customized, reliable, and innovative solutions backed by a skilled professional team. Our customer-first approach ensures long-term partnerships, operational excellence, and sustainable growth.

Supreme Hospitality — **"We Grow Together."**

KITCHEN DESIGN & MEP SERVICES



At Supreme Hospitality, commercial kitchen design follows a scientific and structured approach focused on efficiency, safety, and international standards. We create customized layouts based on menu requirements, workflow planning, and precise equipment selection, ensuring optimal space utilization and smooth operational flow.



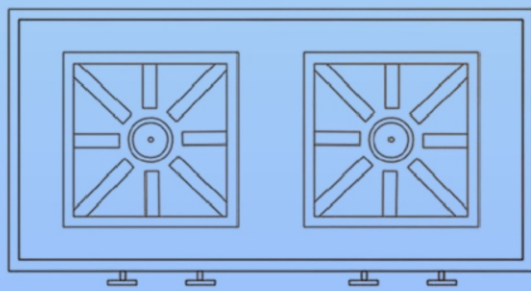
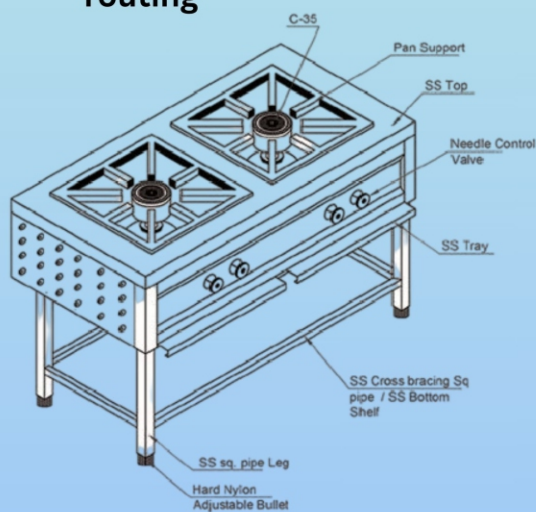
Our services include fully integrated MEP solutions such as ventilation, electrical, plumbing, gas, and energy-efficient systems. Every design prioritizes hygiene, food safety, ease of supervision, and long-term sustainability, delivering high-performance kitchens for corporate and institutional clients.



indian cooking section

SPECIFICATION

- SS top & under shelf.
- Exterior SS cladding.
- Channel frame work.
- 1/2/3 no. cast iron pan support.
- 1/2/3 no. C-35 burner with pilot lamp.
- 1/2/3 no. SS drip tray with integral handle.
- SS legs with SS adjustable bullet feet.
- 100 mm setback body/legs for gas pipe routing



Technical Drawing



Single Burner Indian Range



Double Burner Indian Range



Triple Burner Indian Range

chinese cooking section



Single Burner Chinese Range



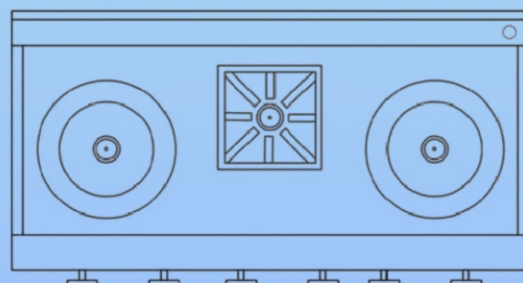
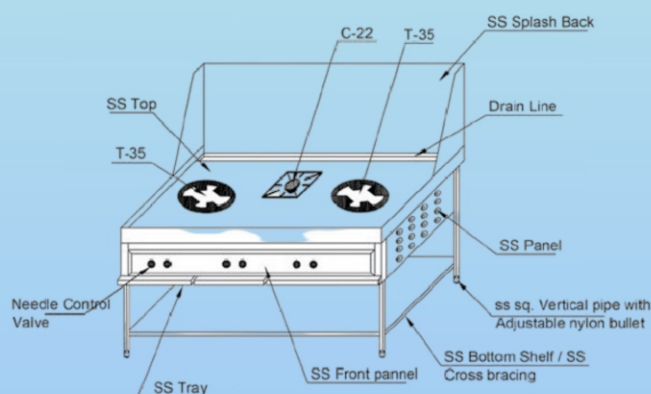
2+1 Chinese Range



3+2 Chinese Range

SPECIFICATION

- SS top, front to rear sloped.
- 300 mm high rear splash.
- Channel frame work & SS under shelf.
- All side clad SS sheets.
- 1/2/3 no. T-35 & 1/2 no. T-22 burner with pilot lamp.
- SS drip tray with integral handle.
- SS legs with SS adjustable bullet feet.
- 100 mm setback body/legs for gas pipe routing.
- 1/2/3 no. of 400 mm dia. cast iron support & 1/2 no. of 225 mm X 225 mm cast iron pan support.



NCV



Pilot Burner



T-35 Burner



Copper Pipe

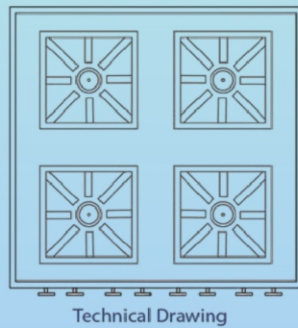
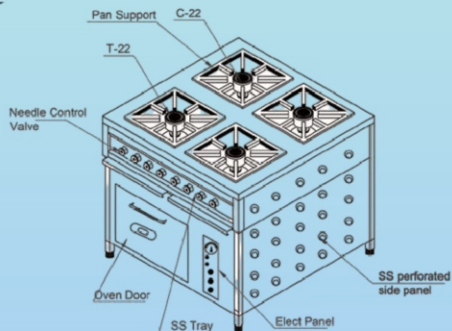


Cast Iron
Pan Support

continental cooking section

SPECIFICATION OF CONTI RANGE

- SS top/exterior SS cladding / channel frame work.
- 4 no. 350 x 350 mm cast iron removable pan support.
- 2 no. C-22 & 2 no. C-22 burner with pilot lamp.
- 2 no. SS drip tray with integral handle.
- SS pipe legs with SS adjustable bullet feet.
- Bottom elect baking oven (temp. 50°C-300°C).
- 2 no. SS slide out drip tray with SS handle.
- 100 mm setback body/legs for gas pipe routing.



SPECIFICATION OF GRIDDLE PLATE

- Full width MS plate (1/3 grill) with front side grease drawer.
- "RV" type burner with pilot lamp.

SPECIFICATION OF SALAMANDER

- SS outer & Inner chamber with Mineral wool insulation power 2 KW 220 V.



Four Burner Conti Range with Oven



Four Burner Conti Range



Griddle Plate



Salamander

tandoor section

SPECIFICATION

- SS top.
- Inside clay drum approx. 700 mm dia x 500 mm height with 350 mm dia opening.
- Exterior SS cladding. Mineral wool insulation.
- Ash collecting point with shutter.
- 1 no. canteen burner.
- 4 no. castor wheels.



Burner Plate



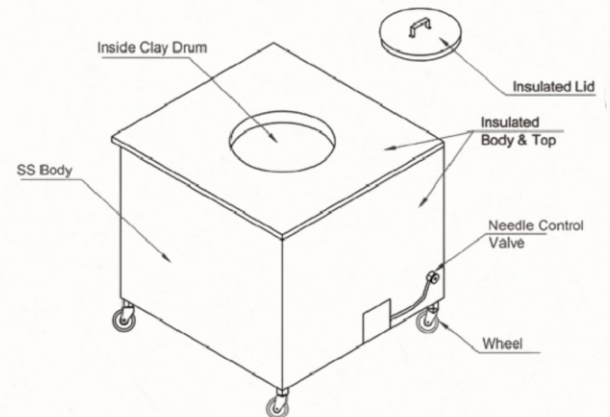
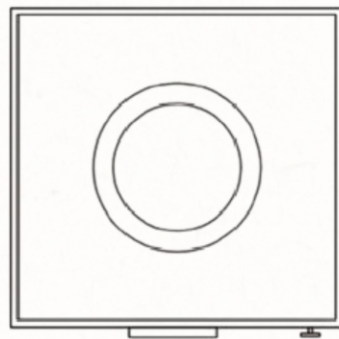
Canteen Burner



Clay Drum



Castor Wheel



south indian cooking section



Idly Steamer



Dosa Plate



Wet Grinder

DOSA PLATE

- Full width MS Plate with all side grease drawer.
- Exterior SS cladding.
- SS pipe legs with SS adjustable bullet feet.
- "RV" type burner with pilot lamp.
- 100 mm setback body/legs for gas pipe routing.

IDLY STEAMER

- Gas/electric option.
- Capacity: Minimum 54 idly at a time

WET GRINDER

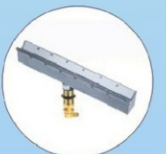
- 5/10/20 litres capacity



Heater



Copper Pipe



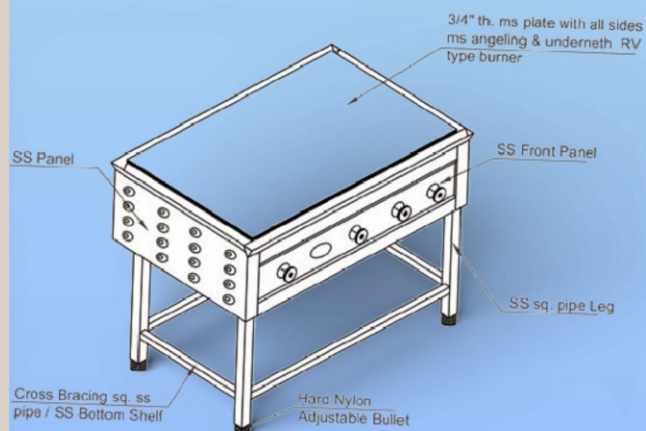
RV Burner



NCV



Pilot Burner

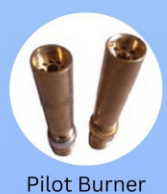
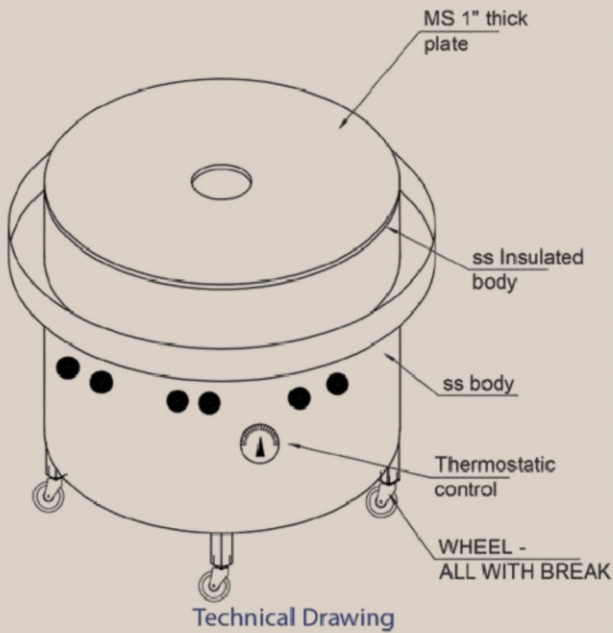


Technical Drawing

mongolian grill

SPECIFICATION

- Top 1"thick MS plate.
- 7 no. burners with individual gas valve for optimum heat control.
- Multiple burner allow more than one meal to be cooked at a time.
- Achieves temperature upto 650° fahrenheit.
- 2.5" outer ring.
- Double wall body - inner with mild MS & outer with SS.
- 2"thick mineral wool insulaton.
- 6 no. wheels with brakes.
- Digital temperature control with auto LPG shut off valve.



bulk cooking section

SS TILTTING TYPE BOILING PAN

- Inner cell of bottom 4 mm & side wall 1.5 mm SS 304 grade, outer made of 18 swg SS.
- Lid-18 swg SS grade with heavy duty spring loaded for easy open & close with SS handle.
- Tilting arrangement-On wheel with gear arrangement and Interlock brake.
- One swivel type sink cock fitted with SS pipe long nipple to connect existing water point.
- 1 no. burner with pilot lamp.

SS TILTTING TYPE BRATT PAN

- Inner cell of bottom 4 mm & side wall 3 mm SS 304 grade, outer made of 18 swg SS.
- Lid-18 swg SS with heavy duty spring loaded for easy open & close with SS handle, panels are made of 20 swg SS.
- Tilting arrangement-On wheel with gear arrangement and interlock brake.
- One swivel type sinkcock fitted with SS pipe long nipple to connect existing water point.
- 3 no. "RV" type burner with pilot lamp.

**Tilting
Boiling Pan**



**Tilting Bratt
Pan**



wash section



Single Sink Unit



Double Sink Unit



Triple Sink Unit



Pre Rinse Spray Unit



Hood Type Dishwasher



Conveyor Type Dishwasher

table; rack & trolley



SS Worktable 1 Under Shelf



SS Worktable 2 Under Shelf



SS Worktable With Sink



Clean Dish Rack



Pot Rack



SS Platform
Trolley



SS Utility Trolley



Dosa Mizza Table



SS Masala Trolley

refrigeration section



2 Door
Undercounter Refrigerator/ Freezer



3 Door
Undercounter Refrigerator/Freezer



2 Door Pizza Makeline



Hard Top Chest Freezer
Capacity: 100/200/300/500/800 ltr.



Visi Cooler
Capacity: 200/300/500/800/1000 ltr.



2 Door Vertical
Refrigerator



4 Door Vertical
Refrigerator

BAR SECTION

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Mocktail Station



3 Door Back Bar Cooler



Blender Station



2 Door Back Bar Cooler



Glass Dumper &
Glass Storage



Ice Cube
Machine



Bar Blender



BAKERY SECTION

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Single Deck Oven
(Electric/Gas)



Double Deck Oven
(Electric/Gas)



Proofer



Planetary Mixer



Spiral Mixer



Bread Slicer



Cooling Tray Trolley

SERVICE SECTION



Hot Bain Marie



Cold Bain Marie



Tray Rail For Bain Marie



GN Pan



Sneeze Guard for
Bain Marie



Plate Warmer
Single



Chat
Counter



Biryani
Warmer

HVAC SYSTEM



Kitchen Ventilation System



SS Exhaust Hood



Centrifugal Blower



Axial Blower

GAS PIPELINE



Commercial Gas Bank



Pig Tail Rubber Pipe



Gas Adapter



NCV



Pressure Gauge

OTHER PRODUCTS



Potato Peeler Machine
Capacity: 5kg/10kg/20 kg



Pulverizer 2HP
Capacity: 30 to 40 Kg



Dough Kneader
Capacity: 10kg/20kg



Meat Mincer
Capacity: 100 kg/hour



Sandwich Griller Power: 1.8
KW, 220V
Temp Range: 0°C to 300°C



Popcorn Machine



Single Deck Pizza
Oven Power: 2.0 KW,
220V



Waffle Maker Type
Round Power: 850
W, 220V



Pastry Cabinet Temp
Range: 2°C to 10°C

OTHER PRODUCTS

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Deep Fat Fryer double Tank
(Electric) 6L+6L Power: 2.5
+2.5 KW, 220v



6 Slot Toaster
Power: 3.3 KW,
220V



Conveyor Type Toaster
Capacity: 150-300
Slices per hour



Countertop Induction Hob
Power: 3.5 KW, 220V



Induction Wok Cooktop
Power: 3.5 KW, 220V



Shawarma Machine
(Gas/Electric)



Commercial Vegetable Cutter
Capacity: 100 to 150 Kg Per
Hour



Hot Food Case Power: 1.85
KW, 220V



Slow Press Juicer



SUPREME HOSPITALITY

ADDRESS : DAYAL UDYOG, FLAT NO - A2, 2ND FLOOR, 2/62 SURYA NAGAR,
N.S. BOSE ROAD, NEAR PLY WOOD HOUSE, KOLKATA - 700 040

GST NO. : 19AJEPR3822N1ZP ☎ 9831713454 / 8240045889

✉ support@supremehospitality.co.in

Manufacturing Unit

SUPREME KITCHEN

ADDRESS : BONHOOGHLY, SCHOOL MATH, JAINPUR, BORAL MAIN ROAD,
P.S - NARANDRAPUR, SOUTH 24 PARGANAS, PIN - 700 103, WEST BENGAL

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