

# CLEAN CARE

Manufacturer of Kitchen Dreams Into Reality<sup>®</sup>



# ABOUT US

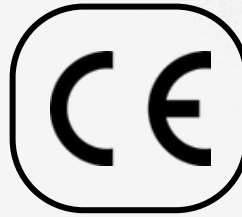
Cleancare today has been reckoned as the pioneering manufacturer, trader, and wholesaler of best-quality products. Our global reputation is achieved under the statutory responsibility to deal in an extensive range of many anticipated products, industrial products, including household items and components.

We procure best-suited inventory of raw materials and utilize cutting edge manufacturing technology to develop remarkable quality products that are globally demanded its practicable costs, durable performance, elegant design, appealing looks and industry-proven fabrication.

We understand that every customer comes with a unique set of needs, besides, we invest substantial resources in conducting worldwide market research to anticipate the client needs. Our line of products is carefully developed and rigorously inspected by using latest techniques to assure our patrons with its worth. Further, we work under deep scrutiny of quality controllers who make sure to conduct timely audits and verify every product range.

Cleancare India specializes in designing, manufacturing, and installing kitchen equipment for various sectors, including hospitals, hotels, and industrial kitchen.

## Manufacturing of Kitchen Spaces That Inspire



*One-stop destination for MOT, MGPS, CSSD, Industrial Laundry and premium kitchen equipment solutions*

# KITCHEN

Welcome to our Commercial Kitchen Equipment Catalogue—where performance, durability, and innovation come together to empower chefs, streamline workflows, and elevate foodservice operations. Whether you're setting up a new restaurant, upgrading a central kitchen, or expanding your catering business, we provide the highest-quality equipment to meet industry standards and exceed expectations.

## Categories of Equipment We Offer

### 1. COOKING EQUIPMENT

**PRECISION-ENGINEERED FOR SPEED, SAFETY, AND CONSISTENCY:**

- **Gas & Electric Ranges** – Heavy-duty models with high-output burners and integrated ovens for all-purpose cooking. Burners are the core heating components in any commercial kitchen, used across a wide variety of applications such as boiling, frying, sautéing, grilling, and simmering. Depending on the menu, kitchen size, and fuel source, commercial burners come in multiple configurations—from compact countertop units to large multi-ring ranges.



- **STAINLESS STEEL GAS TANDOOR**

A Stainless Steel Gas Tandoor is a modern, durable tandoor oven designed for commercial kitchens, combining traditional Indian clay oven cooking with the ease and control of gas fuel. It's used to prepare tandoori breads, kebabs, and grilled dishes with authentic smoky flavor and high heat, while offering faster start-up and consistent temperature control.



- **Tilting Pan (Tilting Braising Pan / Tilting Skillet)**

A tilting pan—also known as a tilting skillet or braising pan—is a versatile piece of commercial kitchen equipment used for sautéing, boiling, simmering, frying, braising, and even shallow pan baking. It features a large, flat-bottomed pan that can tilt forward manually or electrically, making it easy to pour or transfer cooked food directly into serving pans, containers, or dishes with minimal spillage.



- **Chinese Burner**

A **Chinese burner** is a specialized gas burner commonly used in Asian cuisine kitchens, designed to deliver extremely high heat output for wok cooking. Its intense flame allows chefs to stir-fry quickly at very high temperatures, achieving the signature “wok hei” flavor and texture essential for authentic Chinese cooking.



- **Stainless Steel Gas Oven**

Fan-assisted ovens delivering faster, even baking ideal for high-volume kitchens. A convection oven is an essential appliance in commercial kitchens, ideal for baking, roasting, and reheating. It uses a fan and exhaust system to circulate hot air inside the chamber, ensuring even cooking temperatures and reduced cooking times compared to traditional ovens. Convection ovens are widely used in bakeries, restaurants, hotels, cafeterias, and institutional kitchens where consistency and volume are key.



- **Griddles & Charbroilers**

Flat-top or flame grill solutions for everything. Griddles and charbroilers are essential flat and open-flame cooking appliances used in restaurants, hotels, fast food chains, and canteens. Both are designed for continuous, high-volume cooking and provide excellent heat distribution. While griddles offer a flat, smooth cooking surface ideal for breakfast items and flat foods, charbroilers use open grates over burners to impart grill marks and smoky flavor, mimicking traditional barbecuing.



- **Deep Fryers**

High-efficiency fryers with built-in filtration and precise temperature control. A **commercial deep fryer** is a key appliance in any foodservice operation where fried items like fries, chicken, snacks, or seafood are on the menu. Built for performance, speed, and safety, these fryers ensure consistent temperature control and crisp, uniform cooking across batches.



THEY ARE IDEAL FOR **QUICK-SERVICE RESTAURANTS, HOTELS, CAFES, CLOUD KITCHENS, FOOD COURTS, AND INSTITUTIONAL KITCHENS.**

- **Combi Ovens**

Versatile units combining steam and convection functions for advanced cooking techniques. A **combi oven** (short for "combination oven") is a versatile, high-performance appliance used in modern commercial kitchens. It combines **convection heat, steam, or both simultaneously** to cook food with maximum efficiency, consistency, and control. It's widely used in **hotels, fine-dining restaurants, bakeries, hospitals, cloud kitchens, and large-scale catering operations.**



- **Single head sandwich griller**

A **single head sandwich griller** is a versatile countertop appliance designed to grill, toast, and press sandwiches, paninis, wraps, and other handheld foods quickly and evenly. Ideal for cafés, snack bars, food trucks, and convenience stores, it offers consistent heat and easy operation in a compact footprint.



## 2. FOOD PREPARATION EQUIPMENT

- **Hot plate with pipe**

A **hot plate with pipe** is a durable cooking appliance commonly used in commercial kitchens, food stalls, and catering setups for direct heating and cooking on a flat surface powered by gas or electricity. The "pipe" typically refers to the gas connection pipe or a heat-distributing pipe system integrated into the plate for uniform heat transfer.



- **Food Processors & Blenders –**

High-torque motors for chopping, mixing, and emulsifying. A commercial food processor is a multi-functional machine designed for chopping, slicing, shredding, grating, emulsifying, and kneading. It features interchangeable blades and discs, allowing chefs to perform various prep tasks with one unit.



- **Dough Mixers & Sheeters**

Ideal for bakeries and pizza kitchens, offering consistent mixing and rolling. In any commercial baking or pizza operation, dough mixers and sheeters play a critical role in ensuring quality, consistency, and efficiency. These machines automate and streamline the process of mixing and rolling dough for bread, pizza, pastries, and other baked goods—making them indispensable for bakeries, pizzerias, cafes, hotels, cloud kitchens, and central production units.



- **CHAPATI MAKER**

A **chapati maker** is a specialized kitchen appliance designed to automate the process of rolling and cooking chapatis (Indian flatbreads) quickly and uniformly. Ideal for restaurants, catering services, and large kitchens, this equipment helps increase productivity while maintaining traditional taste and texture.



- **Vegetable Slicers & Peelers**

Ergonomic designs and safety features for efficient, safe prep. In busy commercial kitchens, **vegetable slicers and peelers** are essential tools for speeding up the prep of large quantities of vegetables while maintaining uniformity and reducing labor costs. These machines are widely used in **restaurants, hotels, catering services, cafeterias, and food manufacturing plants.**



- **WET GRINDER MACHINE**

A **wet grinder machine** is essential in commercial kitchens, especially those specializing in South Indian cooking, for grinding soaked grains, lentils, and rice into smooth batters for dishes like dosa, idli, and vada. It uses stone or conical grinding stones to crush ingredients with minimal heat generation, preserving flavor and nutrients.



- **Prep Tables**

Refrigerated countertops for sandwich, salad, or pizza prep. **Prep tables** are vital in commercial kitchens, providing a convenient, hygienic surface for food preparation along with integrated refrigerated storage underneath. Commonly used in **restaurants, pizzerias, sandwich shops, cafeterias, and catering operations**, prep tables streamline workflow by keeping ingredients close at hand and ready to use.



### 3. REFRIGERATION SOLUTIONS

KEEP YOUR INGREDIENTS FRESH AND COMPLIANT WITH FOOD SAFETY REGULATIONS:

- **Reach-In Refrigerators & Freezers**

Energy-efficient, stainless steel interiors, digital temperature controls. **Reach-in refrigerators and freezers** are essential cold storage units commonly found in commercial kitchens, restaurants, cafes, and catering facilities. These upright units offer easy access to ingredients and supplies, maximizing storage while minimizing the kitchen footprint. Their design supports fast workflow and helps maintain food safety standards by keeping perishable items at controlled temperatures.



- **Blast Chillers**

HACCP-compliant cooling from 70°C to 3°C in under 90 minutes. **Blast chillers are specialized refrigeration units designed to quickly reduce the temperature of cooked food** from hot to safe storage levels in a short time. This rapid chilling process slows bacterial growth, preserves texture, flavor, and nutrients, and helps kitchens comply with strict food safety standards. Blast chillers are essential in **restaurants, catering, hotels, hospitals, and food production facilities.**



- **Ice Makers -**

Cube, flake, or nugget ice machines with built-in sanitation features. Commercial ice makers are essential appliances in restaurants, bars, hotels, cafeterias, and catering services where large volumes of ice are needed daily. These machines produce clean, food-grade ice quickly and consistently to keep beverages cold, preserve perishables, and support food presentation.



## 4. WAREWASHING & SANITATION

ESSENTIAL FOR MAINTAINING HYGIENE AND OPERATIONAL EFFICIENCY:

- **Commercial Dishwashers**

High-capacity undercounter and pass-through models with sanitizing rinse cycles. **Commercial dishwashers** are critical for maintaining hygiene, speed, and efficiency in foodservice operations such as restaurants, hotels, cafeterias, and catering services. These machines are engineered to wash large volumes of dishes, glassware, utensils, and cookware quickly and thoroughly, meeting strict sanitation standards while reducing labor.



- **Grease Traps & Sinks –**

Stainless steel solutions designed to comply with health codes. Grease traps and specialized kitchen sinks are critical in commercial kitchens to prevent fats, oils, and grease (FOG) from entering the wastewater system, protecting plumbing and complying with environmental regulations. These units support kitchen hygiene and help avoid costly blockages and fines.



- **Pre-Rinse Units**

Powerful nozzles for pre-cleaning dishes and cookware quickly. **Pre-rinse units** are essential fixtures in commercial kitchens, designed to quickly remove food residues and debris from dishes, pots, and pans before they enter the dishwasher or sink. By loosening and rinsing off stuck-on food, pre-rinse units help improve the effectiveness of washing cycles, reduce water usage, and speed up kitchen operations.



## 5. HOLDING & SERVING EQUIPMENT

PATIENT FOOD SERVICE TROLLEY – MEDICAL & HEALTHCARE EQUIPMENT

- **Patient food service trolley**

A **patient food service trolley** is a specialized mobile cart designed to deliver meals safely and hygienically to patients in hospitals, nursing homes, and care centers. These trolleys ensure that food is kept at the right temperature, organized, and easily accessible to healthcare staff while minimizing contamination risks.



- **Hot Holding Cabinets** – Insulated units that maintain food temperatures safely and evenly. **Hot holding cabinets** are indispensable in commercial kitchens, catering, and banquet operations where prepared food needs to be kept at safe serving temperatures before plating or delivery. These insulated cabinets use controlled heat and humidity to keep food warm without drying it out, ensuring optimal taste, texture, and food safety.



- **Bain-Maries** – Ideal for buffets, soups, and sauces, available in wet and dry heat configurations. **Bain maries** are heating units designed to keep prepared food warm over extended periods without drying it out or overcooking. Widely used in buffets, catering, hotels, and cafeterias, bain maries maintain safe serving temperatures while preserving food quality and moisture.



- **CLEAN DISH RACK**

A **clean dish rack** is an essential kitchen accessory designed to hold washed dishes, utensils, and cookware for efficient drying while keeping them organized and hygienic. Commonly used in commercial kitchens, cafeterias, and healthcare facilities, dish racks promote faster drying and reduce clutter on countertops.



- **PLATFORM TROLLEY**

A **platform trolley** (also called flatbed trolley or platform cart) is a sturdy, flat-surfaced cart designed for transporting bulky, heavy, or large items across commercial kitchens, warehouses, and foodservice environments. Its flat platform and robust wheels make it ideal for moving boxes, equipment, crates, and large food containers efficiently and safely.



- **MOBILE TROLLEY**

A **mobile trolley** is a versatile, wheeled cart designed to easily move food, utensils, equipment, or supplies around commercial kitchens, hospitals, catering events, and cafeterias. Its mobility and sturdy construction help streamline kitchen workflow, improve efficiency, and reduce manual lifting.



- **TRAY SLIDE TROLLEY – COMMERCIAL KITCHEN EQUIPMENT**

A **tray slide trolley** is a specialized trolley designed with multiple horizontal rails or slides to hold and transport trays, pans, or baking sheets in commercial kitchens, cafeterias, and catering environments. This design allows trays to slide in and out easily, optimizing space and enabling quick access during meal preparation, service, or clearing.



- **STAINLESS STEEL MOBILE DUSTBIN**

A **stainless steel** mobile dustbin is a robust, corrosion-resistant waste container designed for easy mobility in commercial kitchens, hospitals, cafeterias, and food processing areas. Equipped with wheels and a secure lid, it helps maintain cleanliness and hygiene by facilitating efficient waste disposal.



- **GARBAGE TROLLEY**

A **garbage trolley** is a heavy-duty wheeled cart designed to transport large volumes of waste, recyclables, or kitchen scraps easily within commercial and industrial foodservice environments. It improves waste handling workflow, minimizes spills, and keeps kitchens clean and safe.



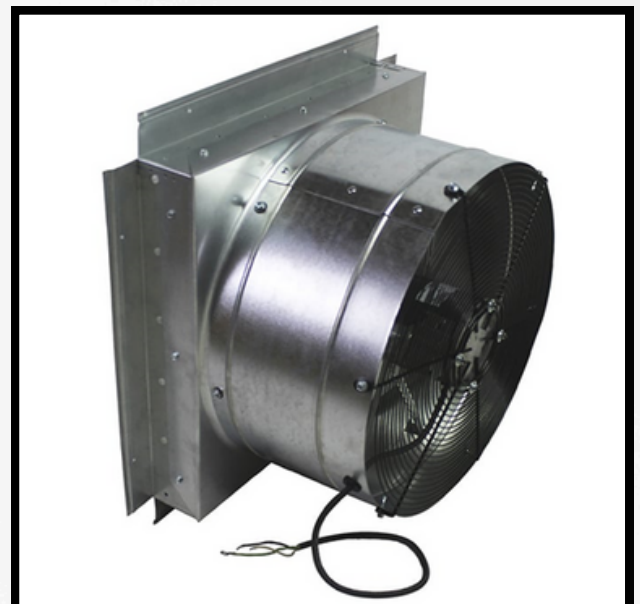
- **EXHAUST HOOD BAFFLE HOOD FILTERS**

A Stainless Steel Exhaust Hood with Baffle Hood Filters is a key component of a commercial kitchen ventilation system, designed to safely and efficiently capture and remove heat, smoke, steam, grease-laden air, and odors generated during cooking.



- **EXHUAST BLOWER (HEAVY DUTY)**

For a commercial kitchen, a heavy-duty exhaust blower is a critical component of the kitchen ventilation system, designed to remove hot air, smoke, grease-laden vapors, steam, and odors generated during cooking. It ensures a safe, clean, and comfortable working environment while complying with health and fire safety codes.



- **WATER COOLER**

A **water cooler** is a practical appliance designed to provide easy access to clean, chilled, and sometimes heated water in commercial offices, hospitals, clinics, schools, and public areas. Water coolers promote health and convenience by encouraging regular hydration with fresh water on demand.



- **Cold Display Units –**

Eye-catching presentation for desserts, salads, and beverages. **Cold display units** are refrigerated cabinets or counters designed to showcase chilled food and beverages in retail, buffet, café, and deli settings. They keep products at safe temperatures while enhancing visibility and appeal to customers, encouraging impulse purchases and maintaining freshness.



# Our Clients



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## We Serve...



Hospitality



Healthcare



Railway



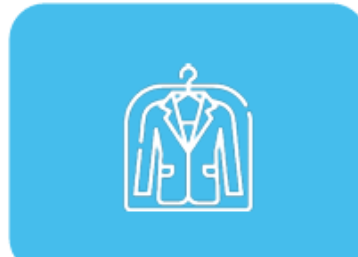
Pharmaceuticals



Infrastructure



Institute / Universities



Launderers  
& Dry Cleaners



Garment  
Manufacturers

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Regional Office

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The Company Reserves the Right to Change the Design & Specifications without any Prior Notice.