

COMMERCIAL FOOD EQUIPMENT

STANLEY Fabs, a name generic and synonymous with quality stainless steel and engineered Steel products in India, Leverages its extensive experience and knowledge of Stainless steel products, category to present varies hospitality Industry standard.



Stainless steel is without question the best metal for use in commercial food equipment manufacturing process across the globe, Various uses For Work surface, cook to serve Gas Burner Ranges ,Pans, reach-in Fridges, Frozen Chill unit, Work top refrigerator, Sink Units,, Display Units, Ovens, Fryer, Cabinets, Dishwasher Units ,Extractor of Exhaust Hood system etc...and endless other applications. This properties include remarkable corrosion resistance, temperature resistance, Cleanability, Durability impact resistance and an attractive appearance, stainless steel Is also very hygienic material and totally neutral in food contact contexts. Manufacturers, too, find in stainless steel a material that ideally suits there needs in terms of its forming welding and polishing characteristic and its flatness.

“...Stainless
steel is
everywhere, in
kitchens all
around the
world!”

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VIEW POINT OF IMAGES



STANLEY Fabs. Professional Kitchen Equipment manufacturer was founded in October 2012 by an young professional entrepreneur those who's seek consisting quality assured Service provider across the globe. This professionalism does not only come with best practice trading and services but with industry know how to provide the right solution as per client's needs.

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Content

At STANLEY Fabs., we are your home partners forever aiming to enhance your home and life. We value your time and hence ensure that each aspect of our experimental from visual merchandising to product display, to services, delivery & assembling are planned to add value in each step of your needy experience, from planning to purchase.

Strategic Location Design Layout!

Consult requirement of Equipment!

Space matching requirement of Equipment!

Final Equipment Shaft Drawing!

3-D visualization Equipment Drawing!

View point of Large Steam Cooker!



View point of installed Kitchen



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View point of Restaurant Installed Kitchen



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Individual Equipment-Bain-marie/Dishwasher

Structure measure:

BAIN- MARIE Usually uses for Restaurant/Cafeteria/ staff canteen etc...keeps food hot.

Electric thermostat operated
Body make out of 16gauge SS.

Bain marie container as it called GN PAN,Category of GN Pan in various sizes.

DISH WASH MACHINE:

Uses for various sector with Time convenient that can choose from a wide range of Dishwashers that are loaded with vast features, packed with benefits and backed by credibility. Machines that are reliable,economical,flexible, Easy to use.

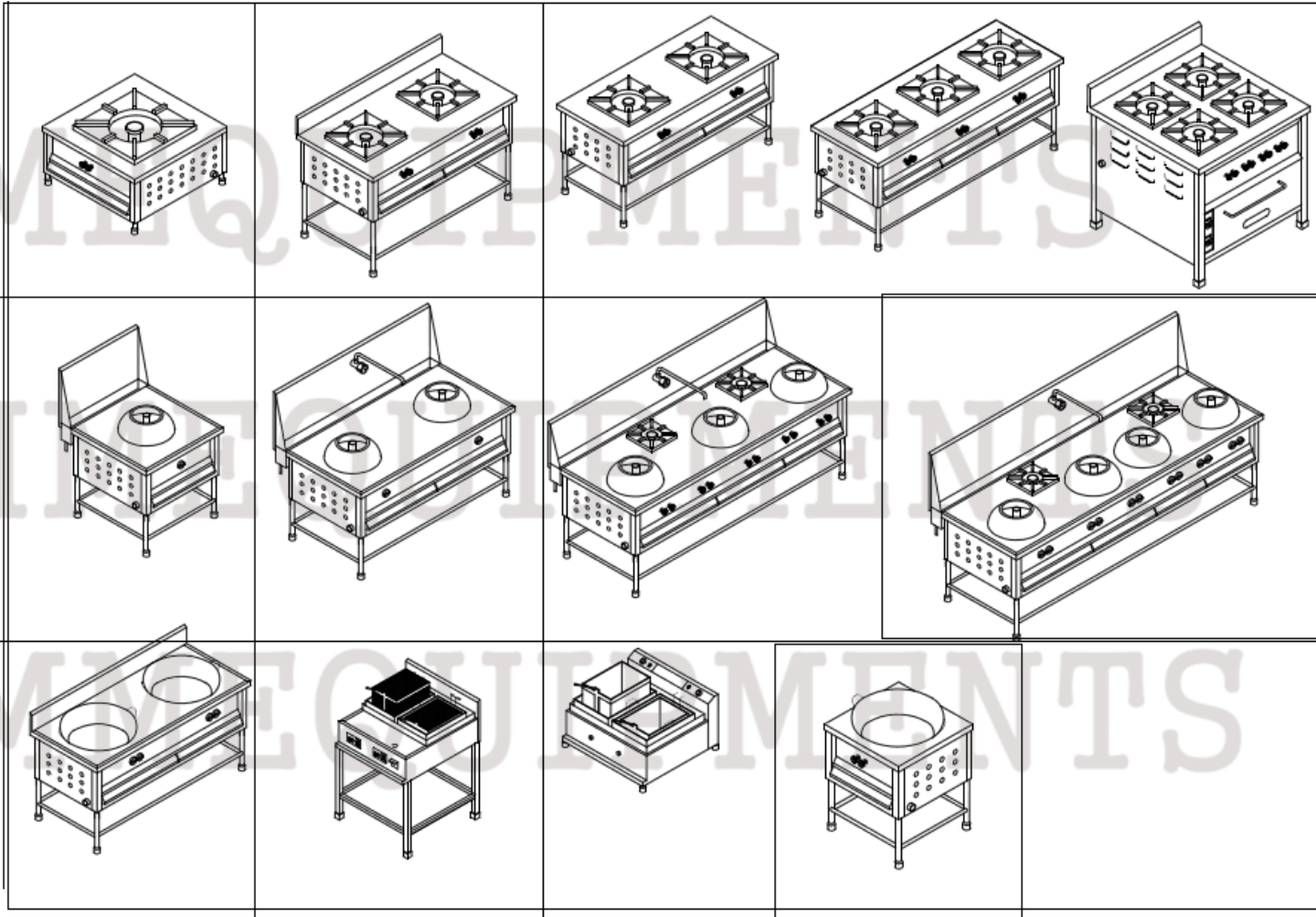
Very that machines are Compact HOOD TYPE
RACK CONVEYOR
UNDER COUNTER GLASS
WASHER etc..



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Equipment's Physic View!



“Strategic view of equipments after manufacture, gives client’s satisfaction.!”

Material Thickness & Gauge uses for construct to Fabricate!

300-serious Food grade Stainless steel''

Usages & thickness of material is recommended for Food processing Hospitality Industry standard. For manufacture we recommend the following:

302 Stainless Steel: Austenitic, non-magnetic, extremely tough and ductile, 302 Stainless Steel is one of the more common chrome-nickel stainless and heat-resisting steels etc..."

304 Stainless Steel: This non-magnetic alloy is the most versatile and the most widely used of all stainless steels.

It's commonly used to process equipment in the mining, chemical, cryogenic, food, dairy and pharmaceutical industries

316 Stainless Steel: This alloy is recommended 316 Stainless Steel suitable for architectural applications in severe settings Equipment in the chemical, food, paper, mining, pharmaceutical etc.....

DECLARATION:304G/302G

- ❖ ✓ 16 gauge-1.5mm
- ❖ ✓ 14 gauge-2mm
- ❖ ✓ 12 gauge-2.5mm
- ❖ ✓ 10 gauge-3mm
- ❖ ✓ 18 gauge-1.2mm
- ❖ ✓ 19 gauge-1mm
- ❖ ✓ 22 gauge- .8mm
- ❖ ✓ 25 gauge- .5mm

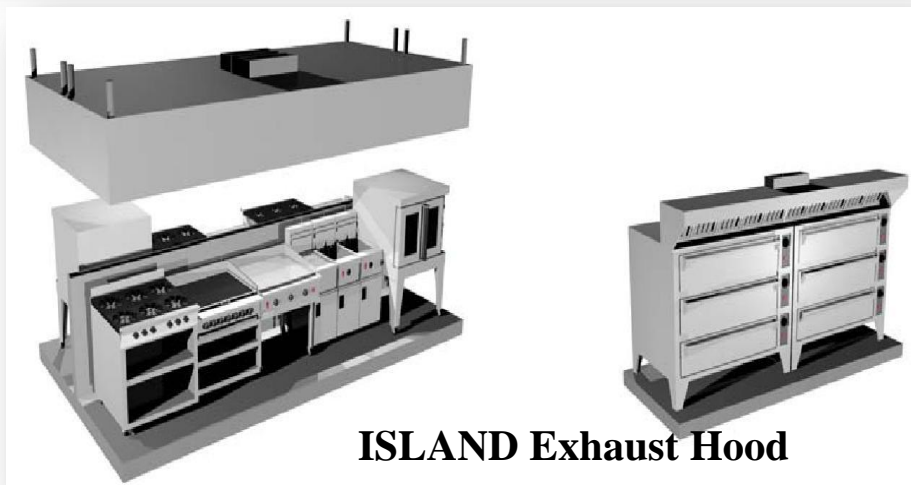
All application sheet thickness Specified by the base Equipment's structure & mainly uses for their Heavy duty activities.

Commercial Kitchen Ventilation System ! Selecting Exhaust Hoods

Type of Exhaust Hood!.....

- Wall mounted Exhaust Hood. For Restaurant Kitchen
- Single Island Exhaust Hood/Canopy. For Live Kitchen(Ceiling mounted)
- Double line Island Exhaust Hood/Canopy. For Central kitchen
- Single Line fume Exhaust Hood for Steam operated area.
- GI duct lining with Blower motor for fresh air & oil, smoke intaker.

Illustration of partial design



Fundamentals of Kitchen Exhaust.....

Hot air rises! An exhaust fan in the ceiling could remove much of the heat produced by cooking equipment. But mix in smoke, volatile organic compounds, grease particles and vapor from cooking, and a means to capture and contain the effluent becomes necessary to avoid health and fire hazards. While an exhaust hood serves that purpose, the key question becomes: what is the appropriate exhaust rate? The answer always depends on several factors: the menu of food products and the type (and use) of the cooking equipment under the hood, the style and geometry of the hood itself, and how the makeup air (conditioned or otherwise) is introduced into the kitchen.

Contact:

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Partial Client List !

- ❖ Jindal Steel & Power-Orissa
- ❖ Jindal Cement Plant –Midnapur. (ongoing project.)
- ❖ Jindal Aluminium - Bangalore.
- ❖ Jindal Hospital - Bangalore.
- ❖ Jindal Steel(*JSW*) -Bellary.
- ❖ Narayana Hrudalaya –Bangalore
- ❖ JIRSM Residential School- Mysore
- ❖ R.V. Engineering Collage – Bangalore.
- ❖ Golden Palm Hotel & Spa – Bangalore.
- ❖ The Lalit Ashok - Bangalore
- ❖ Berggruen Hotels(Keys Hotel) India.
- ❖ Varun Group(Novotel) Visakhapatnam.
- ❖ Eagleton Resort (5star) -Bangalore
- ❖ Silent shore Resort (4star)Mysore
- ❖ Sharanya Narayani Residential School-Bangalore.
- ❖ Green Park Hotel (4star) - Hyderabad.
- ❖ Best Western Ashok (3star)-Hyderabad.
- ❖ Brigade Group - Bangalore.
- ❖ Akshya Patra Foundation Bangalore.
- ❖ Fusion India Projects - Bangalore

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