

It's all about Prestige...

Established in 1968, Prestige Kitchens has been synonymous with domestic kitchens.

The experience acquired, the expertise developed, the clientele satisfaction gained over the span of a quarter century of service created the opportunity to introduce:

Prestige Professional Kitchen

Founded in 1992, Prestige Professional Kitchen has become the total source manufacturer for quality food service equipment. Our broad range of products, technical support, customer services, flexible in-house production facility and import of top of the line equipment position us to be the choice of many HOTELS, RESTAURANTS, HOSPITALS, FACTORIES, CANTEENS, BOARDING HOUSES, INSTITUTIONAL MESSES & VILLAS.

Some of our valued clients:



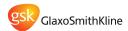














































'We strive to keep your kitchen operational at all times'

prestige kitchens

domestic and professional

Cooking Ran



Cooking Range
High power/open burner hobs with built-in, gas static oven.



Charcoal Grill
High performance Charcoal Grill with Lava
Rock for authentic Bar-B-Q flavour.



Hot Plate
Designed for peak productivity & uniform temperature with ribbed or smooth plate.



Deep Fryer Stainless steel heavy duty Deep Fryer with oil dipped tube burners for maximum efficiency.



Two Burner Stock Pot Heavy duty two burner, stainless steel Stock Pot for bulk cooking.



Stock Pot Heavy duty single burner, stainless steel Stock Pot for bulk cooking.



Hot Plate with Salamander High performance Hot Plate with efficient Salamander for optimum productivity.



TandoorSpecially developed to give traditional flavour with most efficient gas and space utilisation.



Convection Oven
Designed to provide uniform heat from all sides for a perfect tender meal.

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Service Equi





Tea UrnRobust Tea Urn for continuous supply of hot water for beverages.



Cold Bain-Marie
Temperature controlled Cold Bain-Marie for salads, desserts & beverages.



Hot Bain-Marie
Temperature controlled Hot Bain-Marie for rice, curry and hot food.



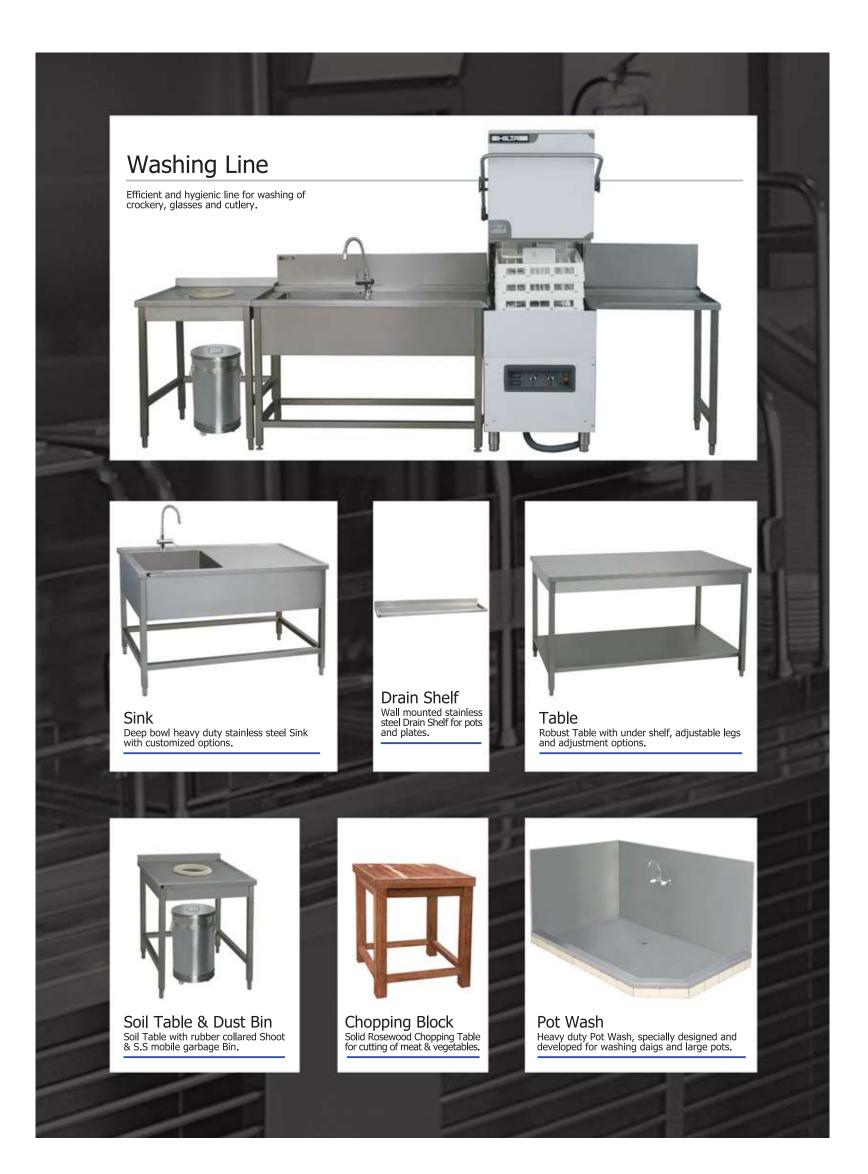
Soiled Dish Trolley
Trolley for soiled trays and crockery with heavy
duty wheels for smooth manoeuvrability.



Room Service Trolley Electric operated, double jacketed, mobile hospital trolley for hot food.



Cutlery Unit
Cabinet to house trays, glasses, cutlery & cash. Attachable to self service line.



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Chinese &



Chinese Volcano

Fuel Efficient Chinese cooking equipment with water boiler and provision for washing.



Chinese Steamer

Chinese Steamer for cooking rice, including water boiler and adjustable shelves.



Chinese Wok

Cooking Range especially designed for Chinese food with under shelf.



Base Cabinet

Stainless steel Base cabinet with sliding or open-able doors and adjustable legs.



Exhaust Hood

Efficient and pragmatic stainless steel Exhaust Hood with easily remove-able grease filters.



Wall Cabinet

Stainless steel Wall Unit with sliding or openable doors for maximum storage.



Storage Rack

Stainless steel racks for storage and



Table with Upper Shelf

Service Table with upper and under shelf for



Daig Trolley Heavy duty M.S & S.S trolley for easy manoeuvrability of large pots and daigs.

Our Italian P



















































