



# SIGMA EQUIPMENTS INDIA

An ISO Certified Company



**Manufacturer and Supplier of Commercial Kitchen Equipment**

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*Product Catalogue*

# INTRODUCTION

We, "**Sigma Equipments India**" is the Top Manufacturer Trader, and Supplier of all types of Commercial Kitchen Equipment. With our roots dating back to 2018, and established in 2022. Commercial Kitchen Equipment such as a Cooking Equipment, Bakery Equipment, Preparation Equipment, Refrigeration Equipment, Service Equipment Exhaust System, etc.

We modestly assert that we are the market's trendsetters because of Commercial Kitchen Equipment, A team of talented designers skilled in the craft of crafting works of beauty from metal sheets created our material.

We collaborate closely with our customers as a team of professionals to organize and deliver the best item in accordance with their unique needs .

We can produce a better choice of items that match the demands of our esteemed clients. Our customers appreciate the materials's exceptional quality enduring durability, solid construction, and extended shelf life. In order to satisfy the wide range of need of our customers at reasonable prices, our products are in a variety of specifications.

## KITCHEN LAYOUT DESIGN

The **Sigma Equipment's India** design team is aware of the significance of developing a kitchen layout that maximizes available space, encourages efficiency, and guarantees the kitchen's visual appeal and usability. They approach kitchen planning and layout design holistically, beginning with an evaluation of the client's needs and preferences.

The team takes into account the kitchen's dimensions and shape, as well as the placement of windows, doors, and other architectural elements, to design a layout that maximizes space usage and facilitates the circulation of moveable equipment along the kitchen's corridors.

The team will work closely with the customer to choose the necessary materials, appliances, and finishes after the design has been decided upon in order to realize the client's vision. The team has a wealth of experience working with a variety of traditional and modern materials and finishes, and they can assist clients in selecting the ideal combination of components to create a really one-of-a-kind and personalized kitchen environment.

The **Sigma Equipment's India** design team is committed to developing kitchen layouts that are both visually beautiful and functional, that make the best use of available space, and that permit simple movement of moveable equipment along the kitchen corridors. Clients can be confident that their new kitchen will be optimized for efficiency and functionality with their knowledge and

## WHAT WE DO'S

### Kitchen Consultation (Layout)

We plan your kitchen for higher productivity

We design a layout for optimum usage of space

We choose right type of kitchen equipment, and its capacity based on menu.

Area layout for dining, cooking, washing, receiving, storage, preparation, and grinding

Water and Electrical point's layout

Civil works-plan for Architect



Drainage plan for hygienic kitchen

Designing for Fume Exhaust system

Layout for Gas Line / bank and Steam Line

We have detailed drawings with measurement for our entire product.

As per the drawing and specification given in the quote, equipment will be manufactured.

We use only High quality Food grade stainless steel material for manufacturing

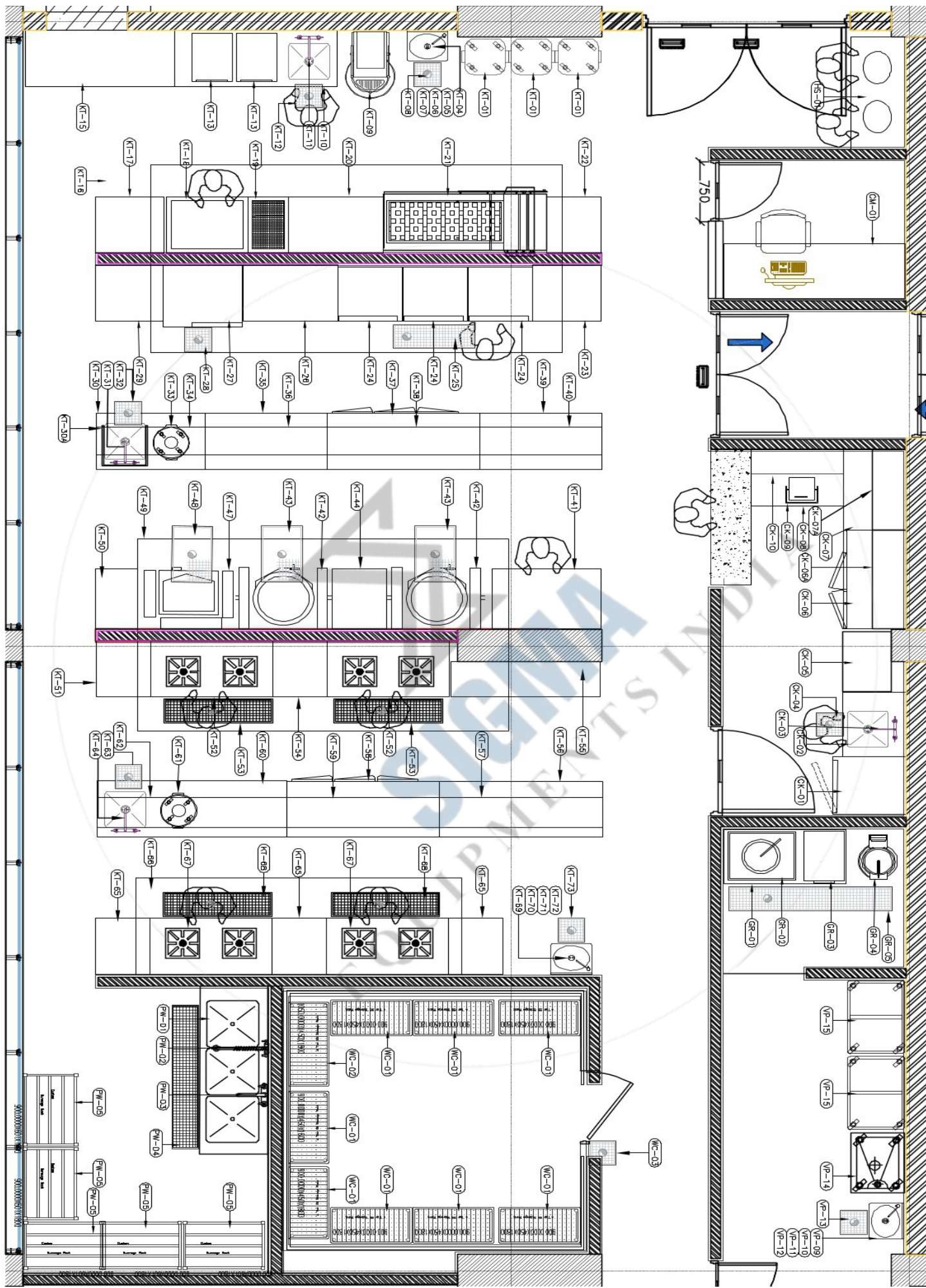
We double check the equipment before delivery.

Furthermore, we are continuously manufacturing commercial kitchen equipment for our clients. In order to provide the best kitchen consultation for a commercial kitchen, we provide a 2D- 3D layout planning design for the industrial kitchen. This includes the layout of areas for dining, cooking, washing, receiving, storage, preparation, and grinding, as well as plans for electrical, gas, plumbing, drainage, and exhaust systems.

We are here to provide you with the best consulting services for commercial, Industrial, Hotel, and Restaurant kitchen equipment in Delhi, India.









# Product Category

## **World-class quality:**

*Enabling unrivaled standards of excellence.*

*The magnificent line of equipment from Sigma Equipments India is made specifically to produce top-notch results for their devoted customers.*

## **The fashion effect:**

*It's not just the shell; it's also not the core. Sigma Equipments India guarantees cutting-edge designs and concepts to provide you the best and give your company the ideal curve.*

## **Worth the money:**

*All of our ranges follow the 'value for money' tenets and demonstrate the worth of each and every dollar invested by you by providing unparalleled performances.*

## **Unmatched finishing:**

*To assure a top-notch finish, all of our products go through a number of professionalized super-visionary cycles.*



## **PREPARATION EQUIPMENT**



## **COOKING EQUIPMENT**



## **BULK COOKING EQUIPMENT**



## **PANTRY & CAFE EQUIPMENT**



## **REFRIGERATION EQUIPMENT**



## **BAR EQUIPMENT**



## **BAKERY EQUIPMENT**



## **STORAGE EQUIPMENT**



## **SERVICE EQUIPMENT**



## **DISH & POT WASH EQUIPMENT**



## **EXHAUST & FRESH AIR SYSTEM**





*Dough Kneader*



*Wet Masala Grinder Tilting*



*Wet Masala Grinder Non-Tilting*



*Vegetable Cutting Machine Indian*



*Potato Peeler*



*Pulverizer Machine*



*Commercial Mixer Grinder*



*Bowl Chopper Machine*



*Vegetable Washer Prime*



*Meat Mincer*



*Meat Slicer*



*Bone Saw Cutting Machine*



# Cooking Equipments



*SS Stock Pot Range*



*SS Two Burner Range*



*SS Three Burner Range*



*SS Four Burner Range*



*Single Burner Chinese Range*



*Two Main One Stock Chinese Burner Range*



*Three Main Two Stock Chinese Burner Range*



*Four Main Two Stock Chinese Burner Range*



*SS Continental Range*



*SS Continental Range With Oven*



*SS Six Burner Range*



*SS Six Burner Range With Oven*



*SS Chapati Plate With Puffer*



*SS Dosa Cum Hot Plate*



*Griddle Plate*



*SS Grill Cum Griddle Plate*



*SS Tandoor Coal Operated*



*SS Round Tandoor*



*Rotary Chapati Making  
Semi-Automatic Machine*



*Conveyor Chapati Making  
Semi-Automatic Machine*



*Mobile Rumali Roti Maker*



*Dough Ball Making  
Machine*



*Single Burner Indian &  
Chinese Range*



*Two Burner Range With  
Simmer Plate*



# Bulk Cooking Equipments



*SS Tilting Bulk Cooker*



*SS Tilting Braising Pan*



*SS Steam Jacketed Kettle*



*SS Idly Steamer*



*SS Milk Boiler*



*SS Water Boiler*



*SS Shallow Fryer*



*Rice Steamer 12 Trays*



*Rice Steamer 24 Trays*



*Khoya Making Machine*



*Chicken Rotisserie Gas Operated*



*Steam Generator Gas Operated*

# Pantry Equipments



*Induction Cooktop Heavy Duty*



*Induction Cooktop Built-In*



*Dosa Plate Table Top*



*Grill Cum Griddle Plate Table Top*



*Salamander Electric*



*Pizza Oven Stone Base Electric*



*Pizza Oven Conveyor Electric*



*Sandwich Griller Single Head*



*Sandwich Griller Double Head*



*Deep Fat Fryer Single Tank*



*Deep Fat Fryer Twin Tank*



*Deep Fat Fryer Single Tank Floor Model*





*Deep Fat Fryer Twin Tank Floor Model*



*Bread Toaster Conveyor*



*French Fries Warmer Station Electric*



*Soup Tureen Electric*



*Juicer Dispenser Twin Tank Electric*



*Single Group Softy Ice-Cream Machine*



*1 Group Semi-Automatic Coffee Machine*



*2 Group Semi-Automatic Coffee Machine*



*Coffee Bean Grinder*



*Tea Coffee Dispenser Electric*



*Tea & Coffee Vending Electric*



*Waffle Baker Square Electric*



*Two Door Vertical Ref*



*Four Door Vertical Ref*



*Four Door Glass Vertical Ref*



*Two Door Undercounter Ref*



*Three Door Undercounter Ref*



*Six Drawer Undercounter Ref*



*Two Door Undercounter Makeline Ref*



*Three Door Undercounter Makeline Ref*



*Salad Counter With Sneeze Gaurd*



*Salad Counter Table Top*



*Sushi Showcase Table Top*



*Fried Ice-Cream Machine*





*Visi Cooler Single Door*



*Visi Cooler Two Door*



*Cold Room*



*Visi Cooler Three Door*



*Deep Freezer Two Door*



*Blast Chiller*



*Water Cooler*



*Display Counter J Bend*



*Display Counter Straight*



*Cake Showcase Vertical*



*Supermarket Chiller*



*Cake Showcase Revolving Shelves*



Bar Blender Station With Sink



Cocktail Station



Glass Rack Slide Counter



Beverage Counter With Sink



Back Bar Chiller Single Door



Back Bar Chiller Two Door



Back Bar Chiller Three Door



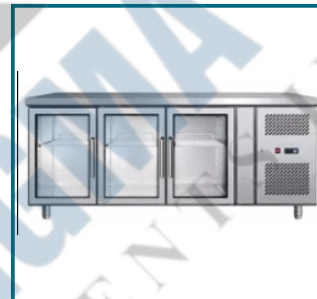
Wine Chiller



Wine Cellar



SS 2 Door Back Bar Chiller



SS 3 Door Back Bar Chiller



Ice-Cube Machine



Ice-Cube Machine Floor Model



Bar Blender



Ice Crusher Electric



Glass Washer



Soft Drink Vending Machine



Beer Kegerator/Dispenser



Beer Tower



Glass Rinser



Rotary Rack Oven



Proofer 12 Trays



Proofer 24 Trays



Rotary Oven Trolley



Single Deck Oven



Double Deck Oven



Tripple Deck Oven



Double Deck Oven With Proofer



Planetary Mixer Table Top



Planetary Mixer



Spiral Mixer



Dough Mixer U Type



Dough Sheeter Table Top



Dough Sheeter



Pizza Sheeter



Bread Slicer



Dough Divider



Dough Rounder



Baking Tray



Baking Oven Stand





Storage Rack 5 Shelves



Cold Room Rack



Plate Storage Rack



SS Wall Cabinet



SS Storage Cabinet



Staff Locker



SS Garbage Bin



Ingredient Bin



SS Onion Potato Bin



SS Wall Shelf



Dunnage Rack



Weighing Scale



*Bain Marie With Sneeze Guard*



*Bain Marie With Tray Slide*



*Plate Pickup Counter With Tray Slide*



*Table Top Bain Marie*



*Table Top Bain Marie With Sneeze Guard*



*Bain Marie Trolley Electric*



*Hot Case Counter*



*Chapati Warmer*



*Plate Warmer Single*



*Plate Warmer Double*



*Plate Warmer Wall Mounted*



*Hot Food Trolley*



*Tea Snack Trolley*



*Tea Snack Trolley With Sink*



*Chang Dish Electric Operated*



*3 Tier Service Trolley*



*2 Tier Service Trolley*



*Masala Trolley*



*Tray Rack Trolley*



*Gn Pan Trolley*



*Vegetable Crate Trolley*



*Platform Trolley*



*House Keeping Trolley*



*Weighing Scale*



# Dish And Pot Wash Equipments



*Work Table With Sink*



*Work Table With Two Sink*



*Single Sink Unit*



*Two Sink Unit*



*Three Sink Unit*



*Pot Wash Sink Unit*



*Wall Mounted Handwash Sink*



*Wall Mounted Knee Operated Handwash Sink*



*Wall Mounted Foot Operated Handwash Sink*



*Floor Mounted Foot Operated Handwash Sink*



*Dish Landing Table With Garbage Chute*



*Loading Table With Sink*



*Wiping Table With 2 US*



*Drain Grating*



*Drain Trough Grating*



*Grease Trap*



*Pipe Wall Shelf*



*Pot Rack*



*Pre-Rinse Spray Unit*



*Hose Reel*



*Under Counter Dishwasher*



*Hood Type Dishwasher*



*Conveyor Dishwasher*



*Unloading Table Conveyor*

# HVAC And Gas System Equipments



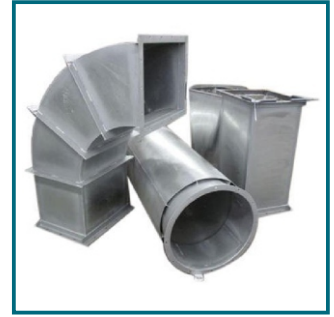
Wall Mounted Exhaust Hood



Exhaust Hood With Fresh



Island Exhaust Hood



G.I Ducting



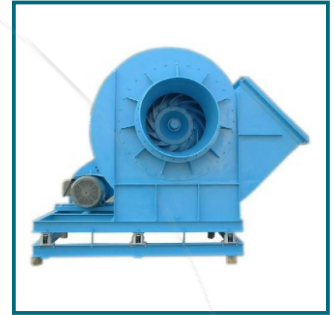
Duct Damper



Fresh Air Grill



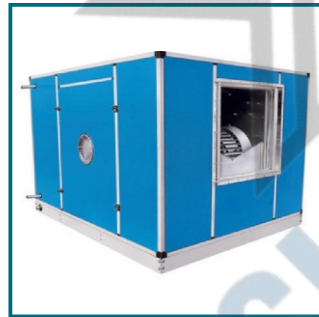
Axial Flow Fan



Centrifugal Blower



Exhaust Scrubber Unit



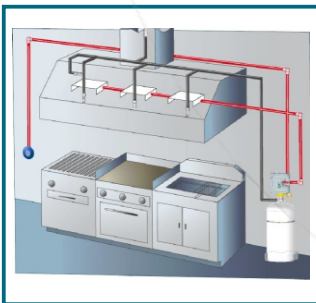
Fresh Air Unit



Gas Bank



Gas Pipe Line



Fire Suppression System



Gas Leak Detector



LPG Gas Meter



Industrial Cooler



Air Curtain



Curtain Strips



Geyser



Fly Catcher



# Table And Counter Equipments



Work Table with Cross Bracing



Work Table with 1 US



Work Table with 2 US



Mobile Table With 1 US



Mobile Table With 2 US



Work Table With 1 OHS



Work Table With 2 OHS



Pickup Counter With OHS



Work Counter With Front Open



Work Counter With Sliding Open



Work Counter With Hinge Open



Sorting Counter With Dustbin



Six Seater Dining Table



Eight Seater Dining Table



Sneeze Guard



Work Table With Chopping Board



Work Table with Granite Top



Two Tier Overhead Shelf



Two Tier Ceiling Hung Board



*Chole Bhature Counter*



*Gol Gappa Counter*



*Tikki & Chaat Counter*



*Pav Bhaaji Counter*



*Jalebi Counter*



*Momos Counter*



*Sweet Corn Counter*



*Shawarma Machine*



*Shawarma Machine Table Top*



*Popcorn Making Machine*



*Barbeque Grill*



*Patties Warmer*

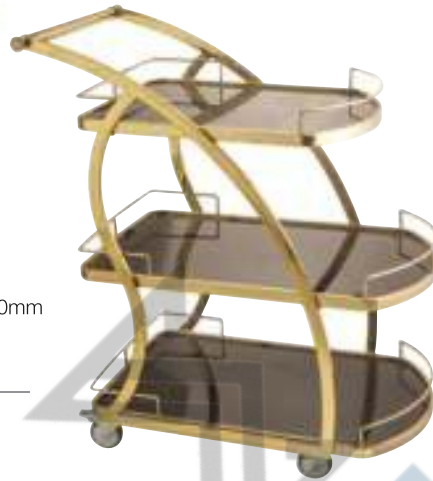
# LIQUOR & LUGGAGE TROLLEY



J209 Liquor Trolley  
Size: 850x450x900mm



Luggage Cart (Maharaja)  
Size: 1100x650x1900mm



J207 Liquor Trolley  
Size: 750x450x900mm



Luggage Cart  
Size: 1050x610x900mm



J202 Liquor Trolley  
Size: 820x450x930mm



J206 Liquor Trolley  
Size: 770x400x820mm



Luggage Cart (L Shape)  
Size: 500x380x1200mm



# OUR BRANDS



*This pledge, which ensures that Sigma Equipments India's goods will be dependable and long-lasting as well as that any issues or concerns will be immediately addressed and remedied, reflects the company's dedication to quality and customer care.*

*Sigma Equipments India demonstrates their commitment to giving clients the best experience possible and their faith in their products by making this pledge.*

*Sigma Equipments India is dedicated to ensuring the effective and smooth operation of their customers' kitchens for many years to come, whether it be by ensuring the proper maintenance and servicing of kitchen equipment, offering prompt and dependable repairs when necessary, or providing knowledgeable advice and guidance to customers.*

*Overall, Sigma Equipments India's unique approach to kitchen service and pledge to guarantee total independence from any concerns regarding their goods represent their commitment to quality, dependability, and customer care and further solidify their position as a market leader in the food service sector.*

## AFTER SALE SERVICE OR AMC



## LPG PIPELINE DESIGN INSTALLATION



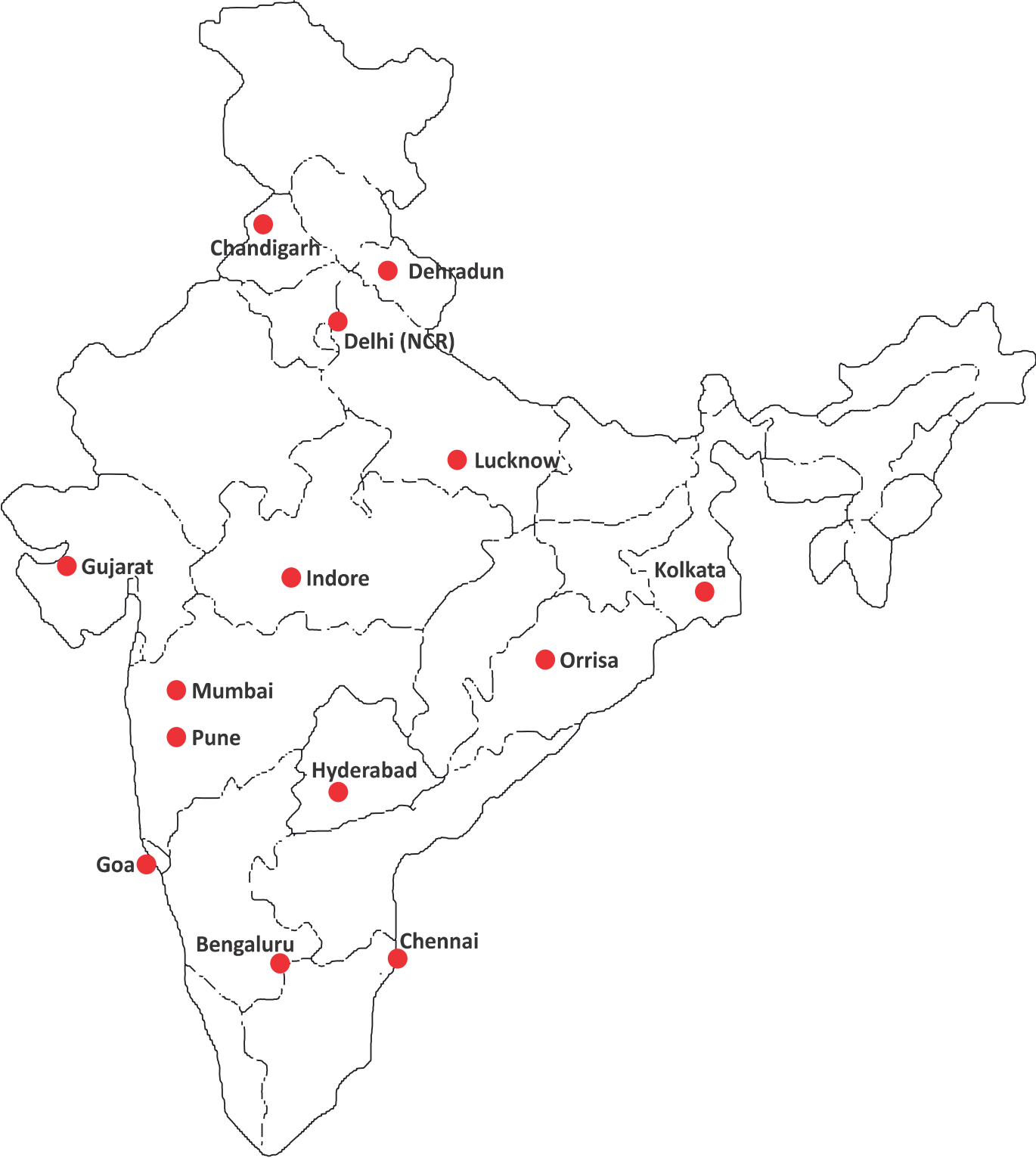
*The installation staff from Sigma Equipment in India is very skilled at installing L.P.G. pipelines for kitchens and adheres to stringent safety guidelines to guarantee a secure, dependable, and effective installation.*

*To assess the needs of the kitchen and choose the best placement for the L.P.G. pipeline, the team first conducts a complete site survey. They then plan and construct the pipeline system using premium materials and cutting-edge machinery, making sure that all of the connections and fittings are safe and leak-free.*

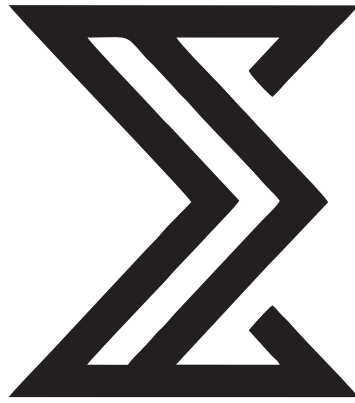
*The team also thoroughly tests and inspects the pipeline system to make sure it is operating as intended and in accordance with safety rules. They educate and advise clients on how to properly operate and maintain the L.P.G. pipeline system, and they are always on hand to offer assistance and support whenever needed.*

*Overall, the LPG pipeline installation in kitchens is being done safely and effectively by the Sigma Equipment India Installation team. Clients can be sure that their kitchen's L.P.G. pipeline is installed to the highest standards and will operate securely and dependably for years to come thanks to their experience and competence.*

# Pan India Supply







# SIGMA

## SIGMA EQUIPMENTS INDIA

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