

# CHEFMECH<sup>®</sup>

By a Chef, For a Chef



COMMERCIAL

KITCHEN

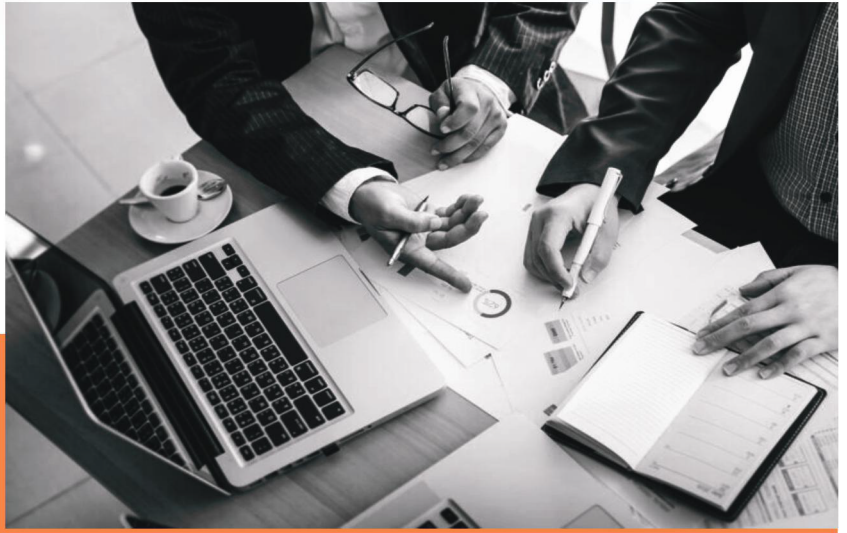
EQUIPMENTS



[www.dechefmech.com](http://www.dechefmech.com)



# COMPANY PROFILE



Welcome to DeChefMech LLP

A Company Born from Passion, Innovation, and a Deep Love for the Hospitality Industry

Founded in November 2017 by Chef Saurabh Gurjar and Ms. Amina Ameer, DeChefMech LLP is a leading commercial kitchen equipment manufacturing, Import and trading company based in Mumbai, India. With a mission to empower culinary professionals and hospitality businesses, we offer high-quality, reliable, and innovative kitchen solutions tailored to meet diverse operational needs.

## Our Story

DECHEFMECH LLP was born out of a visionary collaboration between a renowned chef and a skilled engineer two passionate professionals who understand the real-world needs of the hospitality sector. This unique blend of culinary expertise and technical excellence forms the backbone of our operations and vision.

“And it all began when a chef and an engineer came together!”

## The Founders



### **Chef Saurabh Gurjar**

(Founder & Director)

A celebrated chef and seasoned kitchen consultant, Chef Saurabh Gurjar brings over 20 years of experience in the hospitality industry. With a Bachelor's in Hotel Studies (BHS) and an impressive track record of crafting efficient kitchen solutions and delivering outstanding culinary experiences, his leadership ensures functionality meets finesse in every DeChefMech offering



### **Ms. Amina Ameer**

(Co-Founder & Director)

An accomplished Electronics & Electrical Engineer (B.E. EEE) and a graduate of the Entrepreneurship MBA program at Berkeley, USA, Amina Ameer combines technical proficiency with strategic business insight. Her expertise in project execution, innovation, and organizational growth drives DeChefMech's operational excellence.

## What We Do

At DECHEFMECH LLP, we offer a comprehensive range of services, including:

Designing & Manufacturing Commercial Kitchen Equipment

Customized Kitchen Layout Planning

Turnkey Project Execution

Hospitality and Kitchen Consultancy

Our firsthand experience as end-users enables us to craft tailored solutions that address real challenges faced by chefs, restaurateurs, and hospitality operators. Whether it's enhancing workflow efficiency, optimizing space, or delivering durable, high-performance equipment we ensure quality and client satisfaction every step of the way.

### Our Commitment

We aim to guide, support, and elevate the hospitality industry by delivering smart kitchen solutions built on innovation, expertise, and trust. Today, DeChefMech LLP proudly stands as a significant and respected name in the Indian hospitality landscape.

### DECHEFMECH LLP

Where Culinary Meets Engineering. Where Vision Meets Execution.



#### Mission

Provide perfect solutions in the planning & execution of commercial kitchen setups that represent the values and promises of every culinary establishment.



#### Vision

Become a key catalyst in the molding of the future of the service industry, by constantly innovating, developing, and evolving the contemporary view of Hospitality.



#### Values

- Integrity Doing the right thing even when no one is watching.
- Customer Focus Listening to customer needs and delivering value.
- Innovation Continuously improving products, services, and processes.
- Excellence Commitment to quality and continuous improvement.





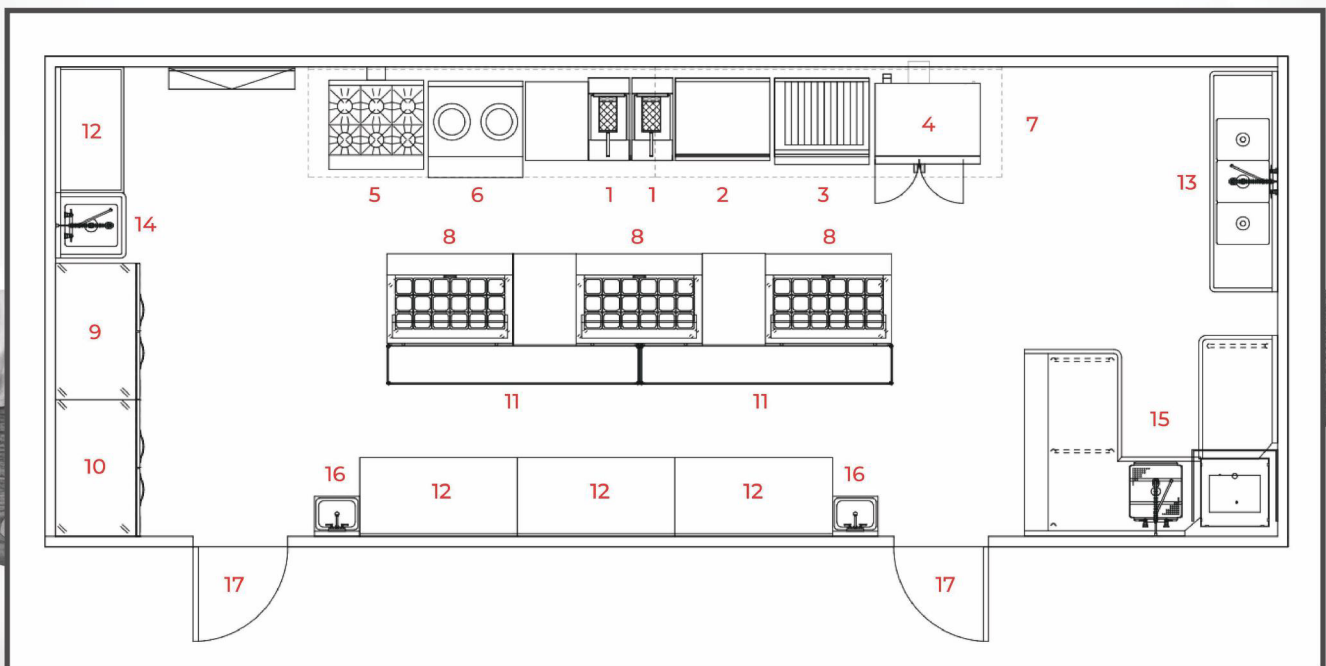


# WE OFFER

## KITCHEN DESIGNING AND PLANNING

Every commercial kitchen has different dimensions and architectural features. And also uses different types of equipments, as it prepares different types of menu items.

And thus designing a kitchen that perfectly suits the users' requirements while maximizing their efficiency is a long process, that must be tailor-made to the T. And this is exactly where our team of proficient experts come in to help you attain a commercial kitchen that ranks high on functionality, utility, comfort, toughness, aesthetics and low on maintenance.





## OUR IN DEPTH PROCESS OF PLANNING YOUR COMMERCIAL KITCHEN INVOLVES



Studying the menu, regulations  
& client requirement



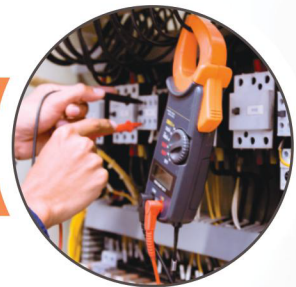
Studying the architectural plan  
and available space



Understanding the equipment  
requirement



Understanding the plumbing &  
electrical requirement for  
equipments & general usage



Understanding storage requirement  
for all things from ingredients,  
utensils to cutlery.



Planning the layout for  
maximum utility space and  
efficient working.



We fabricate custom equipments  
for challenging spaces



- 
- ✓ Our master consultants and years of expertise and experience in kitchen designing and planning transcends the generalised approach as we consider all verticals. We ensure your commercial kitchen:
  - ✓ Suits and considers all your necessities
  - ✓ Has perfect space for all your things
  - ✓ Is created with great love to suit your operational propensities
  - ✓ Is designed ergonomically
  - ✓ Maximises the utility of available space
  - ✓ Looks super finished
  - ✓ Uses premium quality equipments & fabrications  
(We are distributors and dealers of biggest of kitchen equipment manufacturing companies around the globe and have our own fabrication plant in the heart of India: Mumbai)
  - ✓ Is executed quickly
  - ✓ Is easily manageable and remains low on maintenance, easy to clean and incorporates

**We at De' Chef Mech strive to always go beyond your expectations. Maximising your performance without compromise always remains our aim. Throughout the process of designing and planning.**





# MANUFACTURING



## Materials we have the ability to use:

It's never an easy deed to find the right equipment, especially when space limitations are involved. At Chefmech, we can help fabricate custom equipment for challenging spaces at our very own manufacturing facility in the heart of India: Mumbai.

At our manufacturing unit (factory) we have the facility to use the following processes and machines to complete: your kitchen requiremnets:

- ✓ Sheet Cutting & Bending
- ✓ Sheet Forming  
(Mechanical & Pneumatic Pressings)
- ✓ Welding
- ✓ Surface Treatment

## Materials we have the ability to

- Stainless Steel
- Aluminium
- MS Steel
- Galvanised Steel

## At present our manufacturing

**10K**  
Sq. Ft Area

**20+**  
Team Members

**10+**  
Machines

**5+**  
Engineers







## INSTALLATION

### Lean On Our Comprehensive Expertise

Installation of equipment goes hand in hand with the planning process. We look to ensure that every kitchen is built to be a proficient workplace, complete with state-of-the-art instruments and flawless engineering. We bring your commercial kitchen to life!



## MAINTENANCE & REPAIR

### Custom Equipment For Challenging Spaces

Our qualified technicians are available at any hour of the day to take care of your equipment's maintenance and repair needs. We have covered thousands of commercial kitchen installation and maintenance projects, and rest assured, you'll feel the difference when choosing us.







## AMC of Commercial Kitchen Equipment

We promise to maintain your kitchen appliance maintenance cost as low as possible and boost your overall profit percentage. Our Annual Maintenance Contract (AMC) not only offers value to your industrial kitchen appliances but also makes your operational job easier.

The AMC plan that covers 18 months of warranty has resulted in achieving the best customer relationship experience and this has made Chefmech one of the best service provider brands

### Benefits of AMC with Chefmech:

- ✓ The annual investment gives our client a tension-free experience with your daily appliances like refrigerator, laundry machine, air conditioners, chapati maker, and a lot of other similar appliances.
- ✓ You can create your own protection service plan
- ✓ Service transfer facility in case you shift to a different place
- ✓ Warranty involves supplying genuine branded spare parts only
- ✓ Wide accessibility on request during sign up
- ✓ Clients can either choose the best plan or create a customized protection plan that can ensure a completely hassle-free experience
- ✓ You can simply give us a call or email us and get in touch with our office or technician
- ✓ We are backed by a 24 X 7 customer care service that can provide with best related suggestions
- ✓ Our service covers repairing and servicing all brands



# FIRE SAFETY INSTALLATION

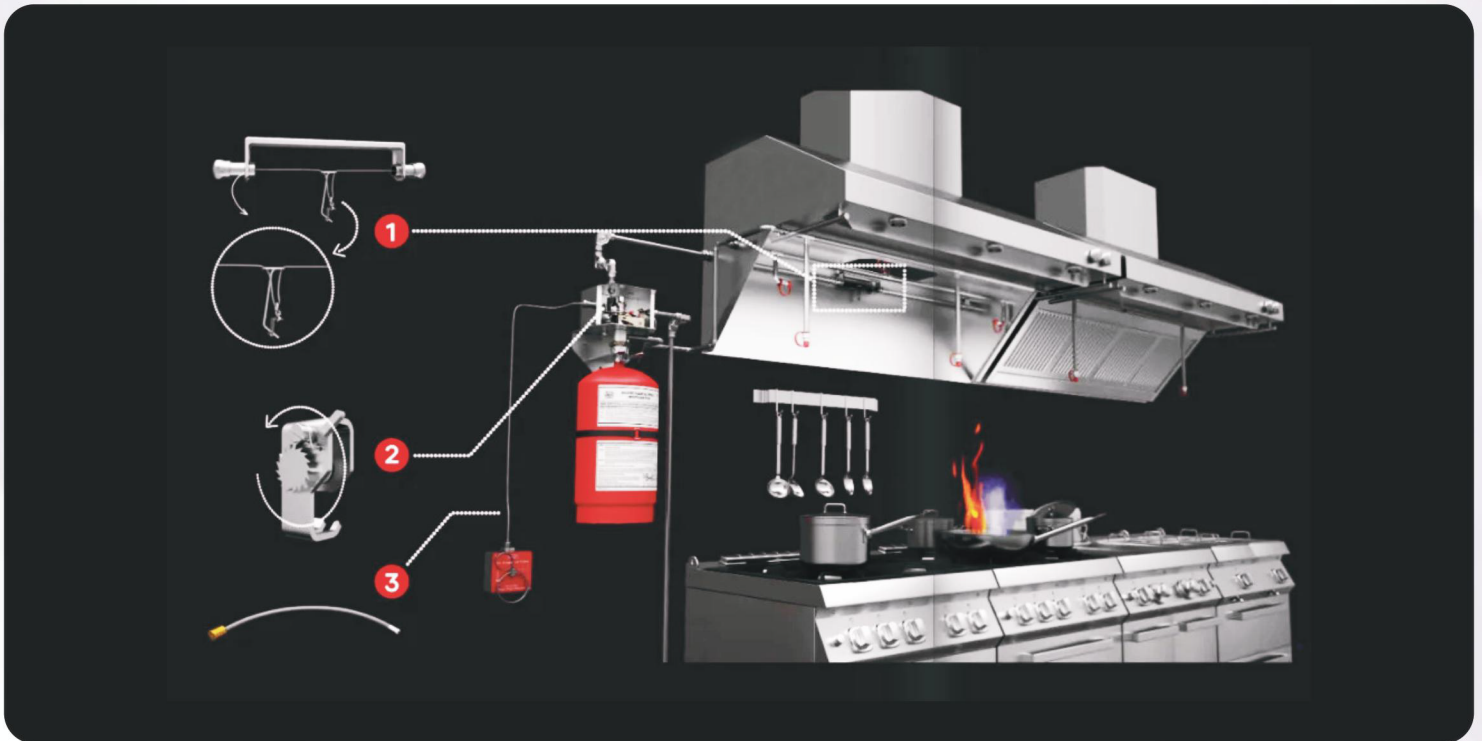
Safety comes first not only for your restaurant's kitchen but also for the people working there and to do so a trusted fire prevention plan is a must. If you want to prevent any loss or damage of your business property then have a look at the safety measures that we provide. No matter what service you want, we have your back.

We offer you experts who can execute a wide range of activities may it be setting up your new appliance or even completing scheduled maintenance. ChefMech is capable of putting in place fire safety measures for restaurants & other industrial buildings across India.

## Fire Safety Equipment

- ✓ Backflow Preventers
- ✓ Fire Extinguisher
- ✓ Emergency Lighting
- ✓ Fire Alarm System
- ✓ Industrial Kitchen Fireplace Suppression Systems

## SAFE-ON KITCHEN FIRE SUPPRESSION SYSTEM







# BEST FABRICATION

Providing the finest grade of material combined with efficient manufacturing techniques under skilled engineers to produce best in class commercial kitchen equipments & furniture.



embraco



SIEMENS



dixell®

SUBZERO



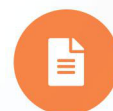
HEAVY  
DUTY



LONG  
DURABILITY



TESTED  
ACCURACY



EQUIPMENT  
WARRANTY



# HOT COOKING



BARBEQUE



CHINESE BURNER RANGE  
(3 Burner)



CONTINENTAL BURNER  
RANGE



HIGH PRESSURE  
CHINESE BURNER RANGE



STEAMERS



FRYERS



HOT BAIN MARIE



HOTPLATE WITH GRIDDLE



PASTA BOILERS



SALAMANDER



TANDOOR



DIMSUM STEAMER



GAS CHICKEN ROTISSERIE



ROOMALI ROTI STATION



SHAWARMA MACHINE

# BULK COOKING



AUTOMATIC IDLI BATTER  
DISPENSING MACHINE



AUTOMATIC CHAPATI  
MACHINE



RICE STEAMER



TILTING BOILING  
KETTLE



TILTING PAN & BRAT PAN





# KITCHEN FURNITURE



**CAFETERIA TABLE  
& CHAIRS**



**PICKUP COUNTER**



**SHELVES**



**SINK**



**WORKING TABLE**



**FISH DISPLAY**



**POT RACKS**



**SERVICE TROLLEYS**



**STORAGE RACKS**



**STORAGE TROLLEY**

## PROCESS EQUIPMENTS



**GARLIC CHOPPER**



**ONION PEELER**



**PULVERIZER MACHINE**



**COMMERCIAL MIXER  
GRINDER**



**MASALA GRINDER**



**POTATO PEELER**



**VEGETABLE CHOPPER**



**WET GRINDER**



**ATTA KNEADING MACHINE**



**MAWA / KHOWA MAKING  
MACHINE**



## REFRIGERATION



PASTRY DISPLAY



PIZZA PREPARATION  
REFRIGERATOR



UNDERCOUNTER  
CHILLER FREEZER



VERTICAL CHILLER FREEZER



WATER COOLER

## BAR EQUIPMENTS



BAR SINK



BAR GLASS STORAGE  
CABINET



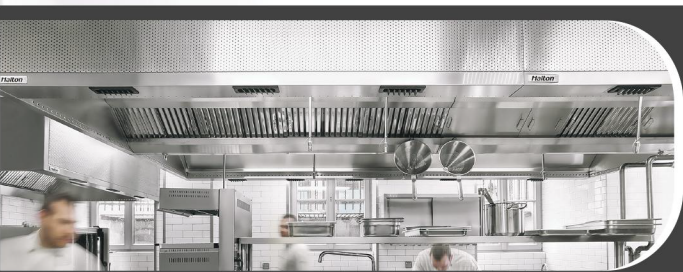
BAR WORK TABLE



BEVERAGE STORAGE  
CABINET



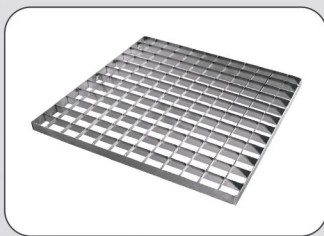
COCKTAIL STATION



## MISCELLANEOUS



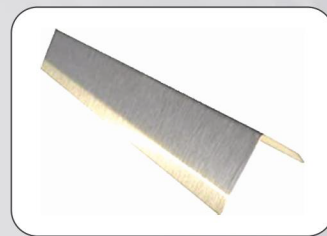
EXHAUST HOOD



GRATING



GREASE TRAP



S.S. CORNER GUARD





# WOOD FIRED OVEN



## BRICK OVEN

Designed with years of traditional experience & expertise, our commercial pizza oven will serve as the centerpiece of your pizzeria or restaurant.



## BRICK TANDOOR

A brick version of the classic earthen pot for preparation of tandoor delectables with ease of cooking & cook the famous tandoor delectables in our robust & heavy-duty brick tandoor, a classic adaptation of the traditional earthen pot version.



## BRICK BARBEQUE

Brick barbeques that conveniently match your traditional cooking & evenly heat the preparation using the heat of the brick giving you an evenly baked delicacy with perfect texture & taste.



## WOOD FIRE OVEN

Equip your kitchen with our traditional wood fire oven to cook varieties of delicacies like pizza, bread, kebabs etc and let the flavours do the talking.



# BAKE & COOK

A range of numerous cooking appliances such as grills & ovens catering to all types of restaurants & hotels.



**RATIONAL**

**CONVOTHERM**  
A Wellbilt Brand

**Electrolux**

**HOUNÖ**

**TURBOCHEF**

**FIREX**

**MENUMASTER**  
Commercial

**frifri**

**MIDDLEBY CELFROST**

**CIBO**

**BUTLER®**

**PITCO**

**DIPO**

**SIRMAN**  
Solo per Professionisti

**MERRYCHEF**

**Hatco®**

**UNOX®**

**Frymaster**

**DEAN**

**FAGOR**

**TOASTMASTERS**  
INTERNATIONAL

**salva**

**SVEBA  
DAHLEN**

**zanolli**

**STELLA 德昕®**  
德品质 ■ 昕生活





### BAKING OVEN

Modernised equipment for maximum productivity and efficiency, simplifying the commercial baking process.



### COMBI OVENS

A range of commercial combination ovens that provide professional kitchens with a wide range of versatile usage.



### CONVECTION OVENS

Ovens built for specific cooking needs that improve the speed and serving time within a commercial setting.



### HIGH SPEED OVEN

Manual tilt and auto lift bratt pans, perfect for a commercial kitchen that needs to prepare large quantities of food on regular basis.



### PIZZA OVENS

A range of electric pizza ovens that can cook multiple great tasting pizzas with amazing consistency.



### ROTARY OVEN

A special category in ovens used for exclusive baking processes in commercial kitchens and bakeries. Facilitates even baking.



### CONVEYOR PIZZA OVEN

Conveyor Ovens bake faster and at a lower temperature than other ovens using hot air to circulate heat instead of using high temperatures. Our ovens are designed to cook a wide range of products including pizza, bread, and more. They offer a premium solution for kitchens, busy pizzerias, and restaurants.



### PLANETARY DOUGH MIXER

A multipurpose commercial planetary mixer that can be used for mixing or kneading to desired consistency. Ideal for preparing everything from sauces, frosting and mashed potatoes to cookies, pizza and bread doughs.



### SPIRAL DOUGH MIXER

Achieve highly consistent results with our range of hassle-free and convenient dough mixers.



### DOUGH SHEETER

Piece of Industrial equipment that flattens dough to even thickness. Can be used for the crust, pastry dough, pie crust, flatbread, fondant, and more.



### DOUGH DIVIDER

Commercial dough dividers to divide high volumes of dough into equal portions to ensure consistency in your cooking.



### DOUGH PROOFER

A must have in commercial kitchens! Achieve perfect fermentation conditions by controlling temperature and humidity.



### GAS RANGER

4 burner gas range with an oven to cook & bake that suit the busy timings of commercial kitchens.



### CHARGRILL, GRILLS, & GRIDDLES

Perfect for crisping and finishing dishes. Griddles and chargrills for meat and steaks.



### FRYERS

Efficient electric commercial deep fat fryers that compliment authenticity in cooking.



### PASTA BOILER

Commercial water bath boilers to cook large volumes of pasta in a quick & efficient way.



### HOT PLATE

Range of purpose built equipments designed to help you with quick heating solutions enabling you to serve hot and delicious food.



### PLANETARY DOUGH MIXER

Manual tilt and auto lift bratt pans, perfect for a commercial kitchen that needs to prepare large quantities of food on a consistent basis.



### INDUCTION HOBS

Energy efficient & easy to clean and manage. We offer a range of electric induction hobs.



### INDUCTION FRYERS

These professional fryers come as a sleek solution, particularly for fast food restaurants. Suitable for frying chips, chicken, fish, and onion rings in quick succession using minimal quantities of oil.





### MICROWAVES

A range of electric microwaves ideal for restaurants and other commercial settings. Available with multiple features based on requirements.



### COMMERCIAL TOASTERS

High end electric commercial toasters designed to easily adapt to the busy mornings of restaurants and hotel's kitchens.



### BUN TOASTER PASS THROUGH

Commercial Pass Through Bun Toaster is a great choice for toasting buns for burgers and sandwiches. They are designed to deliver higher toasting capacities. A strong motor and higher temperature plate increase performance.



### CONVEYOR TOASTER

High-capacity conveyor toaster designed to toast multiple bread and buns in an hour. It works on belt speed and not temperature, to determine the colour of toasting.



### HOT HOLDING CABINETS

Complete with heated gantry built-in that makes them perfect for commercial usage of storing foods.



### HOT BAIN MARIE

A reliable and easy way to cook relatively delicate dishes within a busy commercial kitchen.



### PANINI GRILL

Easy to use commercial panini presses and grills with smooth or ribbed plates for quick and consistent results.



### GELATO PANINI GRILL

An exciting concept in the frozen dessert business that allows you to add an interesting dimension to your menu. This easy-to-use Panini Grill turns gelato, soft serve, ice cream, or frozen yoghurt into a creamy delight sealed in a golden-toasted bun. Warm on the outside, and cold on the inside, this novel treat is sure to light up your business.



### CONE BAKERS / WAFFLE MACHINE

Expand your breakfast and dessert menus with these compact and reliable countertop units from Butler that serve up hot, crisp, delicious waffles and waffle cones in just minutes! Preheats to ideal temperature in minutes and provides up to 60 cones per hour.



### CREPE MAKERS

High quality crepe machines for delicious, moist, golden pancakes, buckwheat cakes, Indian tempura, sweet chillas and the like. The cast iron plate is perfectly smooth and facilitates a direct heat transfer. A slight degreasing of the pancake or crepe would ensure a honeycombed, golden crepe with no caramelization or glazing.



# CHOP & PROCESS

All manners of food processing equipment from mixers to food slicers for wide extensive use within commercial kitchens.



## STICK BLENDERS

Commercial hand stick blenders that promise hassle-free blending of sauces, soups, and purees as a simple counter-top unit.



## BLENDERS & JUICERS

Commercial blenders, best for light-duty mixing, but also apt for high-volume restaurants and mixing of several ounces one after another.



## MEAT MINCERS

Essential for the commercial kitchens, explore a range of meat mincers that can efficiently speed up the production process without any compromise on the quality of produce.



## FOOD PROCESSORS

Offering multifunctional food processors that are specially designed to meet the needs of professional kitchens.





### COMMERCIAL MEAT SLICERS

A range of efficient and precise machines that create even and flawless slices effectively.



### BONE SAW MACHINE

Heavy-duty equipment that saves your time while cutting meat pieces & bones thoroughly and with preciseness.



### PASTA MACHINES

A product of automation in pasta making that improves consistency and convenience in time management.



### VEGETABLE PROCESSOR

An efficient equipment that is guaranteed to improve productivity and decrease preparation time exponentially.



### VEGETABLE CHOPPER

Versatile kitchen accessory excellent for chopping vegetables at high speed with precision.



### SAUSAGE FILLING MACHINE

Our vertical sausage fillers are designed to be used in restaurant kitchens and for food processing and are easy to operate & clean. The stainless steel body conforms to international sanitation standards. Equipped with multi-speed regulations, it promises increased efficiency and convenience.



### BOWL CHOPPER

Our commercial bowl cutters are designed to cut and chop fresh meat and vegetables instantly into pieces whilst allowing them to retain their nutrition and taste. The high-speed, S-shaped blade enhances efficiency and saves labour and time.



### BURGER PATTY PRESS

Our range of manual hamburger patty presses has a simple, functional design. It is designed to be used in restaurant kitchens and for food processing. The platform is firm and durable making the patty press easy to operate and clean.



# SHOW

Commercial food display that maintains the ideal temperature of the food along with its look



TRUFROST™

Rockwell®  
Since 1988  
The Refrigeration Company

HOSHIZAKI

BLUE STAR

WESTERN

MIDDLEBY CELFROST

Hatco®



## CURVED DISPLAY

The curved display collection comprises models that are all-time favourites and are suitable for upscale refrigerated display and retail of cakes, pastries, desserts, dairy products, beverages etc. Ideal for Hotel Coffee Shops, Cafés, Pastry Shops, Sweet Shops, Restaurants and more.



## STRAIGHT GLASS DISPLAY

This show-stopper presents a 4 side panoramic view of your display enhanced by LED lighting and comes with a digital temperature display, chrome-plated adjustable shelves, castors and an air duct to remove condensation on the glass.



## CURVED DISPLAY TABLE TOP

Suitable for showcasing and retailing Cakes, Pastries, Indian Desserts, Dairy Products, Cold Cuts, Sandwiches and Beverages. You can choose between models that come in a dazzling combination of steel & glass and are fitted with a reliable, bottom-mounted cooling system.



## VERTICAL DISPLAY

These Remote Chillers and Freezers can be configured to give a uniform, pleasing look to the store ambience and are ideal for creating themed walls or corners.



## CHOCOLATE DISPLAY

This is yet another stunner with a premium and an unmistakable jewellery counter-like look for displaying chocolates, confectionery and more. Rigged with two pull-out drawers at the rear and brilliant LED lighting to enhance the display.



## GELATO DISPLAY

These stunning displays come with elegantly curved glass lids on a stainless steel base that houses the refrigeration system and has a digital temperature indicator. Our refrigerated display is suitable for gelatos, ice-creams, sweets and many more!





# CHILL

From minibars to blast chillers. Commercial chillers store food by maintaining temperature & preserving its hygiene.



 **Electrolux**

 **Rockwell**  
Since 1986  
The Refrigeration Company

 **HOSHIZAKI**

 **ugolini**  
made in Italy

 **BLUE STAR**

 **ICE MAKE**

 **IRINOX**

 **TAYLOR**



 **MIDDLEBY CELFROST**

 **TRUFROST**

 **CARPIGIANI**



## BLAST CHILLER

The innovative Blast Chilling and Freezing range that spreads across a whole host of designs, applications and benefits.



## COUNTER TOP COLD BAIN MARIE

An Industrial standard equipment for cold food serving counter keeping food ready to serve at desired temperature.



## FOUR DOOR VERTICAL CHILLER / FREEZER

Comprehensive double door cabinet fridges that offer you cooling as required within the hospitality industry.



## TWO DOOR VERTICAL CHILLER / FREEZER

Compact single door cabinet fridges that offer you cooling as required within the hospitality industry.



### UNDERCOUNTER DRAWER FREEZER / CHILLER

Commercial drawer freezers with digital temperature controls mounted on soft castors for ease of use.



### UNDERCOUNTER FREEZER / CHILLER

Commercial freezers that serve as a fantastic space-saving solution for cafe and restaurant kitchens.



### BAR FRIDGES

Perfectly designed coolers that aptly highlight and store beverages and alcohol bottles that are ready to serve.



### BLAST FREEZERS

All manners of commercial blast freezers store temperature-sensitive food items under controlled temperatures. Ideal for food preparation or commercialized bulk production.



### BEER TAPS

Our beer tap systems hold beer at a constant temperature from keg to glass and prevent any increase in temperature between the cooler and the faucet that can lead to dispensing problems like the foaming. So that you can serve your customers with a chilled glass full of delight.



### COLD ROOM

Commercial high-capacity Cam-locked panels that suit any restaurant or hospitality firm. It comes with a PVC gasket for sealant-free joint & efficient functioning over continued hours.



### MINIBARS

Great for displaying drinks and snacks while keeping them refreshingly cool



### MULTI DECK CHILLERS

Chilling units built with stylish and practical multideck systems for restaurant and other hospitality settings.



### GELATO BATCH FREEZER

Our range of gelato batch freezers provides you with the convenience of making your signature ice creams, gelato and a wide variety of premium desserts in an easy-to-use machine.



### ICE MACHINE

Commercial modular ice machines come with a vertical evaporator and are specially designed for large-scale usages such as fast foods, hotels, and bars. They have a low water consumption per kg of ice produced and combine maximum energy yield whilst ensuring low operating costs.





**JUICE DISPENSER MACHINE**

Our heavy-duty juice dispensers are ideal for non-carbonated beverages. Built with an energy-efficient refrigeration system, they are easy to carry & clean. They come with high-capacity food-grade bowls for efficient & hassle-free operations.



**SLUSH MACHINE**

Compact dispensers for frozen drinks such as slushies, sorbets, cocktails, frozen coffee etc. They come with bowls that are made with durable food-grade material and thermostats for soft drink mode and overnight storage.



**SOFTY MACHINES**

With our commercial softy machines, it is easy to make soft serve ice cream and frozen yoghurt. Add the pre-mix from your chosen dairy or supplier, freeze it down and in a few minutes, you are ready to serve. These freezers produce consistent quality, draw after draw.



**DRINK**

All manners of beverage dispensing machines that maintain the taste & freshness and serve the purpose in any season.





**AUTOMATIC COFFEE MACHINE**

Heavy Duty automatic coffee machines to suit the busy cafeteria hours & prepare large batches of coffee within the stipulated time limit.



**BAR BLENDER**

Commercial blenders, best for light-duty mixing, but also apt for high-volume restaurants and mixing of several ounces one after another.



**COFFEE BEAN GRINDER**

All manners of bean grinders for grinding the coffee beans to perfect fineness for the busy mornings of commercial kitchens.



**COLD BREW MACHINE**

Premium cold brew machines for preparation of cold brew coffee while maintaining the natural taste & essence of the coffee



**SEMI AUTOMATIC COFFEE MACHINE**

Get the best of coffee with reliable expresso machines that bring the whole brewing experience to life.



**WASH**

All varieties of commercial washing equipment that efficiently clean appliances while maintaining their hygiene.







#### UNDER COUNTER GLASS WASHER

Positive displacement pumps designed for precise & uniform flow of water thus saving water & providing uniform cleaning.



#### UNDER COUNTER DISH WASHER

For Premium quality, shine and hygiene, ranging in size from compact to gigantic.



#### HOOD TYPE DISH WASHER

Operationally practical and convenient commercial pass through dishwashers for a restaurant-like settings.



#### CONVEYOR DISH WASHER

A useful addition to any kitchen that will eliminate hand dishwashing to drastically cutting down on your cleaning time & labour.



#### WATER SOFTENERS

A selection of hot and cold feed water softeners ideally suited to today's ware washing systems.



#### HAND WASH SINK (KNEE OPERATED)

Knee operated portable Washbasins that are built to support quick and hassle-free installation processes



#### PRE-RINSE FAUCET

Consisting of a high arc spout that generates a powerful spray pressure emanating from a pull-down faucet spray head, our pre-rinse faucets are most often useful for blasting the grease-filled plates, cutlery, and silverware in a commercial kitchen setup.



#### HAND WASH BASIN (FOOT OPERATED)

Foot operated portable Washbasins that are built to support quick and hassle-free installation processes



#### HOSE REEL

Industrial-based hose reel mechanism for cleaning & emergency purposes. Best suited for spring-driven, hand crank, or motordriven systems.



#### VEGETABLE WASHER

Industrial vegetable washers for washing large quantities of fruits & veggies to eliminate dirt & chemicals from their surfaces.



## ECO

A wide range of waste management and dissipation equipment for handling both inorganic & organic waste management



### WASTESTATION MACERATOR AND DEWATERER

Food waste typically represents around 40% of total commercial catering waste. It is difficult and costly to process and dispose of this efficiently.



### COMPACTOR

Able to compact waste in seconds, the compactor enables operators to cut waste volumes by up to 80%, save time and lower collection costs.



## MISCELLANEOUS

An extensive range of equipment like dehydrators & vacuum packagers solutions that maintain the overall hygiene and freshness of food.







### VACUUM PACKING

Excellently designed equipment that compliments natural food preservation with vacuum technology.



### DEHYDRATORS

Range of storage equipment that preserves the freshness of food items and fruits, crucial for commercial kitchens.



### INSECT CONTROL

Range of commercial electric contraptions that acts as effective solutions for insects in restaurant or hotel like settings.



### OIL FILTRATION MACHINE

Commercial oil filtration system machines to filter kitchen oil for maximum usage.



### BAG SEALERS

Professional packing equipment that saves time when prepping food, that also increases the freshness of food.



### DISH WASH SOAP LIQUID

Strong liquid soap to save time on cleaning of utensils, kitchen equipment etc. leaving no stains, residue or smell behind.

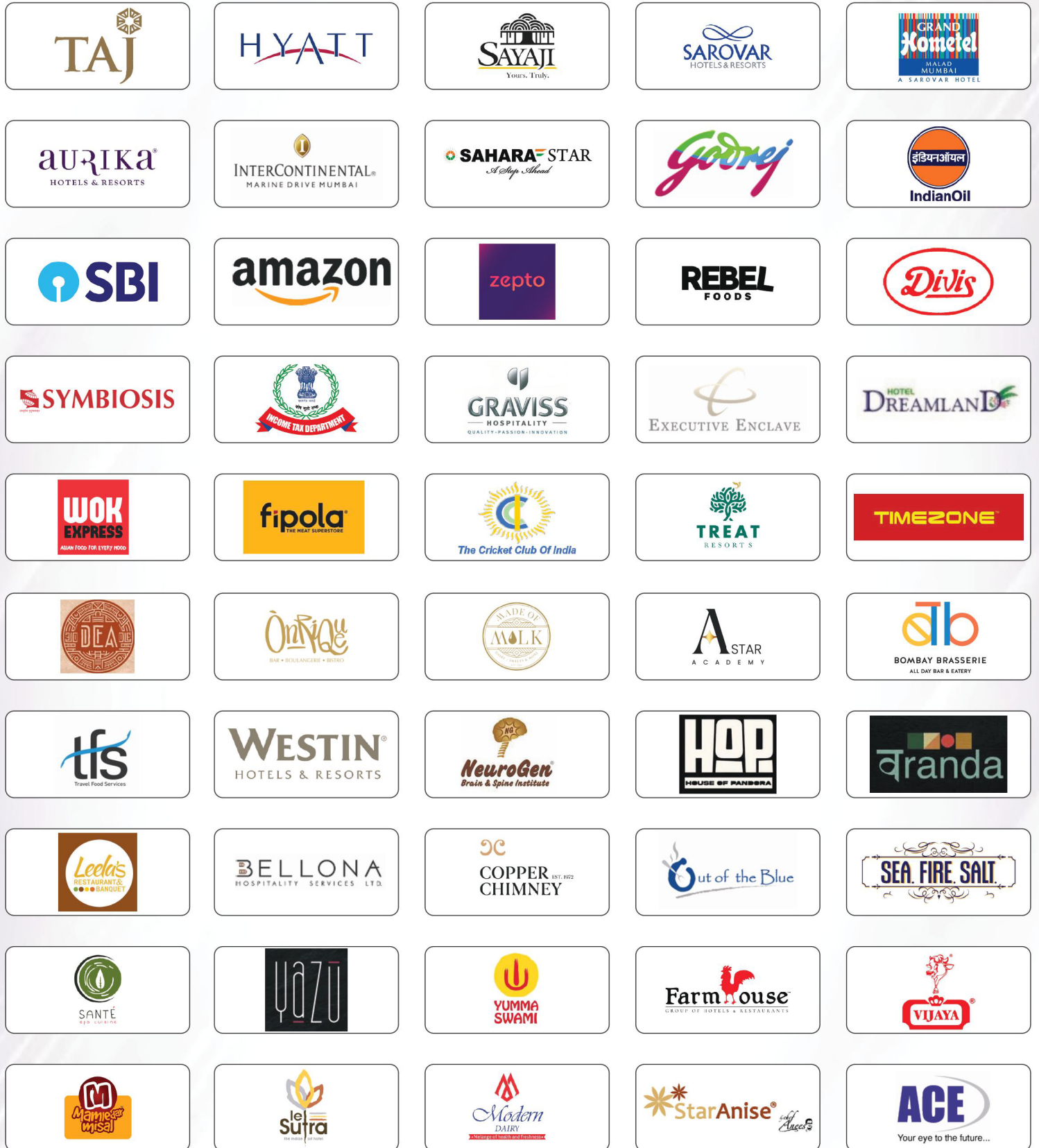
## SPARE PARTS

A diverse range of durable spare parts for all types of commercial kitchen equipment.



- ✓ ALL AMERICAN & EUROPEAN KITCHEN EQUIPMENTS
- ✓ COMMERCIAL KITCHENS & BAR EQUIPMENTS
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# CHEFMECH<sup>®</sup>

By a Chef, For a Chef

## Get In Touch

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**O** : Kailas Business Park, OfPce No. 809, C Wing,  
Veer Savarkar Road, Vikhroli West, Mumbai, Maharashtra, India - 400079

**P** : +91 99206 00487, 93729 59946

**E** : [info@dechefmech.com](mailto:info@dechefmech.com) / [Sales@dechefmech.com](mailto:Sales@dechefmech.com)

**w** : [www.dechefmech.com](http://www.dechefmech.com)

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