



BEYOND COMMERCIAL
KITCHENS



STAINLESS STEEL

EQUIPMENT CATALOGUE

Commercial Kitchen Solutions From Concept to Completion



**COMMERCIAL KITCHEN
CONSULTANCY**



**CUSTOM STAINLESS STEEL
FABRICATION**



**INSTALLATION &
COMMISSIONING**



SERVICE & MAINTENANCE

📞 0707 880 057

✉️ sales@commercialkitchen.co.ke

🌐 www.commercialkitchen.co.ke

Custom Stainless Steel Cooking Equipment

Designed for demanding commercial kitchens, our hot kitchen equipment is fabricated using premium food-grade stainless steel and built to maximize efficiency, durability, and workflow.



OUR HOT KITCHEN RANGE



1 COMBINED ISLAND COOKING STATION

A complete island cooking suite comprising high & low pressure burners, hotplate, chargrill, fryers & fry dump in a single workstation. Designed for production from both sides.



2 COMBINED WALL-TYPE COOKER

Compact wall-mounted cooker with 4 burners, hotplate, chargrill and double fryer in one unit. Ideal for smaller kitchens without compromising on cooking performance.



3 FREE-STANDING GAS RANGE

Heavy-duty gas range available in 2, 4, 6, or 8 burner configurations, suitable for a wide range of commercial cooking applications.



4 FREE-STANDING GAS CHARGRILL

Heavy-duty gas chargrill designed for grilling meat, poultry, seafood, and vegetables while delivering even heat distribution and distinctive char-grilled results.



5 FREE-STANDING GAS GRIDDLE

Available with smooth, ribbed, or combination cooking surfaces, suitable for preparing breakfast items, burgers, sandwiches, meats and other grilled foods.



6 SINGLE WELL GAS FRYER

Commercial single-well gas fryer designed for fast, efficient deep frying with precise temperature control and consistent performance.



7 DOUBLE WELL GAS FRYER

Dual-tank commercial gas fryer allowing different products to be fried simultaneously while increasing output and improving efficiency.



8 STOCK POT STOVE

Heavy-duty gas stock pot stove designed for high-volume boiling, simmering and stock preparation using large-capacity stock pots. Single & double options available.



FOOD GRADE STAINLESS STEEL

Food-grade stainless steel construction.



HEAVY-DUTY CONSTRUCTION

Built for demanding commercial kitchens.



MAXIMIZED EFFICIENCY

Engineered for workflow and output.



EASY TO MAINTAIN

Smooth surfaces for easy cleaning.

Stainless Steel Extraction Solutions

Stainless steel Extraction solutions designed for commercial kitchens to effectively capture heat, smoke, grease, and cooking vapours. Our range includes extraction hoods, ducting systems, and ventilation fans for complete kitchen exhaust installations.



OUR EXTRACTION SYSTEMS RANGE



1 ISLAND HOOD

A ceiling-mounted stainless steel extraction canopy installed above island cooking equipment. Designed to capture heat, smoke, grease, and steam from all sides, making it ideal for open-plan commercial kitchen layouts.



2 WALL-TYPE HOOD

Wall-mounted extraction canopy designed for cooking equipment positioned against a wall. Provides efficient removal of grease-laden vapours while maximizing kitchen space.



3 BOX HOOD

Compact stainless steel extraction canopy suitable for dedicated cooking equipment and light-duty commercial kitchen applications.



4 GI DUCTING (GALVANIZED IRON)

Galvanized iron ducting system comprising straight ducts, bends, reducers, tees, and fittings for transporting extracted air safely to the discharge point.



5 AXIAL FAN

High-volume extraction fan designed to move large quantities of air through short or low-resistance duct systems.



6 CENTRIFUGAL FAN

High-pressure extraction fan engineered for commercial kitchen exhaust systems and long duct runs requiring greater air pressure.



Premium Stainless Steel Wash-Up Equipment

Designed for efficient cleaning, sanitation and workflow, our stainless steel wash-up equipment is fabricated from food-grade stainless steel to withstand heavy commercial use while meeting hygiene standards.



OUR WASH UP AREA RANGE



1 SCRAPPING TABLE

Durable scrapping table with waste chute for convenient disposal of food waste and easy cleanup.



2 DOUBLE BOWL SINK

Spacious double bowl sink for efficient washing and rinsing of utensils and kitchen equipment.



3 THREE BOWL SINK

Three bowl sink for washing, rinsing and sanitizing, ensuring an organized and hygienic wash process.



4 POT WASH SINK

Deep single bowl pot wash sink designed for heavy-duty cleaning of large pots, pans and trays.



5 3-TIER DRYING RACK

Stainless steel 3-tier drying rack for air drying and storing clean utensils and crockery.



6 PERFORATED RACK

Heavy-duty perforated rack for ventilated storage of kitchenware and hygiene-sensitive items.



PREMIUM QUALITY

Food-grade stainless steel for long-lasting performance.



BUILT TO LAST

Heavy-duty construction for demanding kitchens.



HYGIENIC DESIGN

Engineered for cleanliness and sanitation.



EASY TO CLEAN

Smooth surfaces and hygienic design.

Premium Stainless Steel Food Preparation Equipment

Designed to maximize efficiency, hygiene, and workflow, our stainless steel preparation equipment provides durable, food-grade workstations for every stage of food preparation. Built for demanding commercial kitchens, each unit is engineered for strength, functionality, and easy maintenance.



OUR PREPARATION AREA RANGE



1 WORK TABLE WITH SINGLE UNDERSHELF

Practical preparation table with an undershelf for convenient storage of ingredients, utensils, and kitchen equipment.



2 WORK TABLE WITH DOUBLE UNDERSHELVES

Heavy-duty preparation table with two storage shelves, maximizing organization and keeping essential items within easy reach.



3 DOUBLE BOWL SINK

Dual-compartment sink for simultaneous washing and rinsing, improving productivity in busy preparation areas.



4 SINGLE BOWL SINK

Compact preparation sink ideal for washing vegetables, ingredients, and small utensils while maintaining efficient workflow.



5 SINGLE WALL SHELF

Space-saving stainless steel wall shelf for storing frequently used ingredients, utensils, and small kitchen equipment.



6 DOUBLE WALL SHELF

Provides additional overhead storage with two shelves, helping keep preparation stations organized and clutter-free.



Premium Stainless Steel Servery Equipment

ing workflow and organization. Engineered for durability, hygiene, and continuous commercial use, every unit is built to perform in demanding hospitality environments.



OUR SERVERY AREA RANGE



1 5 CONTAINER BAIN MARIE

Keeps food warm and ready to serve with five gastronorm containers, ideal for maintaining temperature and food quality during service.



2 NEUTRAL CUPBOARD

Durable stainless steel storage cabinet for plates, utensils, serving equipment, and dry service items.



3 STAINLESS STEEL DISPATCH WINDOW

Hygienic pass-through station designed for efficient transfer of prepared meals between the kitchen and service area while maintaining cleanliness and workflow.



4 BAIN MARIE WITH SNEEZE GUARD

Bain marie with sneeze guard while maintaining optimal serving temperatures and presentation.



5 HOT CUPBOARD WITH HEATED GANTRY

Insulated hot cupboard with double overhead heated gantry to keep prepared meals warm and ready for service, ensuring consistent food quality and convenience.



6 WORK TABLE WITH OVERSHELVES

Multipurpose serving workstation with double overshelves for organized storage of serving utensils, condiments, and small equipment.



FOOD-GRADE STAINLESS STEEL

Hygienic, non-corrosive materials.



TEMPERATURE RETENTION

Designed to maintain food safe serving temperatures.



EFFICIENT FOOD SERVICE

Streamlined equipment for smooth and organized service.



EASY TO CLEAN

Smooth surfaces and easy upkeep for daily service.

Premium Stainless Steel Storage Equipment

Keep ingredients, cookware, and supplies organized with durable food-grade stainless steel storage solutions. Designed for strength, hygiene, and easy access, our storage equipment helps maximize efficiency while maintaining a clean and professional kitchen environment.



OUR STORAGE AREA RANGE



1 DUNNAGE RACK

Heavy-duty stainless steel dunnage rack designed to keep food and supplies elevated off the floor, improving hygiene, airflow, and compliance with food safety standards.



2 4-TIER STORAGE RACK

Open stainless steel shelving unit with four spacious tiers, ideal for storing ingredients, utensils, cookware, and dry goods while providing excellent accessibility and ventilation.



3 STAINLESS STEEL STORAGE CABINET

Lockable stainless steel storage cabinet offering secure, enclosed storage for kitchen equipment, utensils, cleaning supplies, and dry ingredients in demanding commercial environments.



FOOD-GRADE STAINLESS STEEL

Safe for food contact and built for lasting performance.



HEAVY-DUTY CONSTRUCTION

Strong, stable, and designed to withstand daily commercial use.



HYGIENIC & EASY TO CLEAN

Smooth surfaces for quick cleaning and better sanitation.



CORROSION RESISTANT

Resistant to rust, moisture, and harsh kitchen conditions.

Smart Drainage Solutions for a Cleaner, Safer Kitchen

Our stainless steel drainage systems are designed to effectively manage wastewater, prevent blockages, and control grease, ensuring a clean, odor-free, and compliant kitchen environment.



OUR DRAINAGE SYSTEMS RANGE



1 GREASE TRAPS

Effectively separates fats, oils, and grease from wastewater, preventing blockages and protecting your plumbing system.

Under-Sink Grease Trap: Compact and easy to install beneath sinks, ideal for small to medium kitchens. Features removable baskets for quick cleaning and odour control.

Underground Grease Trap: High-capacity stainless steel solution installed outside the building to handle large volumes of wastewater from commercial kitchens, ensuring long-term performance and compliance.



2 FLOOR DRAINS

Durable stainless steel floor drains designed for fast and efficient water disposal, helping to maintain a dry, safe, and hygienic kitchen floor.



3 FLOOR TRAPS

Essential for trapping debris and preventing odors from entering the kitchen. Equipped with a removable basket for easy cleaning and maintenance.



FOOD-GRADE STAINLESS STEEL

Made from premium 304 stainless steel for safe and reliable use.



HYGIENIC & ODOUR CONTROL

Helps prevent grease buildup and unpleasant odours.



DURABLE & CORROSION RESISTANT

Built to withstand harsh kitchen conditions and long-term use.



EASY TO CLEAN & MAINTAIN

Smooth stainless steel surfaces for quick, hassle-free cleaning.

Reliable Solutions. Smoother Operations.

Our kitchen support equipment is designed to improve workflow, enhance hygiene, and provide the support needed for everyday use in demanding commercial kitchens.



OUR KITCHEN SUPPORT RANGE



1 KNEE OPERATED HAND WASH SINK

Hygienic hand wash sink designed with knee operated water control for hands-free operation. Ideal for food preparation areas to promote cleanliness and reduce cross-contamination.



2 SERVICE TROLLEY

Versatile three-tier trolley for transporting kitchenware, ingredients, and supplies. Built from high-quality stainless steel with smooth-rolling castors for easy maneuverability.



3 PLATFORM TROLLEY

Heavy-duty platform trolley designed for moving heavy loads with ease. Sturdy stainless steel construction and ergonomic handle ensure safe and efficient transport.



4 OVEN STAND

Robust stainless steel stand designed to elevate ovens to a comfortable working height. Provides a stable base and additional storage space for trays and bakeware.



5 COOLING RACK

Mobile cooling rack with multiple tray slots for cooling baked goods and storing trays. Constructed from high-grade stainless steel for durability and long-lasting performance.



6 INFILL WORKTABLES

Our infill worktables are designed to seamlessly bridge gaps between kitchen equipment, maximize valuable workspace, and maintain the highest standards of hygiene.



FOOD-GRADE STAINLESS STEEL

Made from premium 304 stainless steel for safe and reliable use.



HYGIENIC & EASY TO CLEAN

Smooth surfaces and thoughtful design for quick cleaning and better hygiene.



HEAVY-DUTY CONSTRUCTION

Built to withstand the rigors of daily use in busy commercial kitchens.



DURABLE & CORROSION RESISTANT

Resistant to rust, corrosion, and heat for long-term performance.



MOBILE & PRACTICAL

Designed for easy movement and flexible use across kitchen workspaces.

Your Vision. Our Craftsmanship.

From concept to completion, we bring custom stainless steel designs to life across a wide range of industries. Built to your specifications. Engineered for performance. Made to last.



OUR CUSTOM FABRICATION RANGE



1 COOLING TABLE

Durable stainless steel cooling tables designed for efficient heat dissipation and reliable performance in commercial kitchens and production areas.



2 HAND WASH STATION

Hygienic hand wash stations tailored to your space and operational needs. Custom configurations with soap dispensers, paper towel holders, and knee or foot operation.



3 SLUICE SINK

Custom sluice sinks for effective cleaning, rinsing, and sanitizing. Built to your required size, bowl configuration, and workflow.



4 STAIRCASE RAILINGS

Strong and stylish stainless steel staircase railings combining safety, durability, and a modern finish for any environment.



5 BALCONY RAILINGS

Custom stainless steel balcony railings with glass, horizontal, or vertical infill options for safety, elegance, and long-term performance.



6 STAINLESS STEEL STORAGE TANKS

High-quality stainless steel tanks for storage of water, liquids, and ingredients. Custom capacity, fittings, and finish.



7 COCKTAIL BAR STATION

Mobile bartender stations with hand sink, twin ice wells, six-pan garnish rail, angled speed rail, and open glass storage on braked castors.



CUSTOM DESIGN

Tailored solutions to match your exact requirements.



PREMIUM QUALITY

Fabricated from high-grade stainless steel for reliability.



EXPERT CRAFTSMANSHIP

Skilled fabrication with precision welding and attention to detail.



BUILT FOR EVERY INDUSTRY

Serving commercial kitchens, hospitality, healthcare, food processing, and more.



BUILT TO LAST

Durable, hygienic, and designed for long-term performance.

Gas Lines You Can Actually Read

Every gas appliance is only as safe as the line feeding it. We supply and install the LPG components that make a kitchen gas system verifiable — pressure gauges, isolation valves, brass fittings and test points — and commission the installation with a pressure test. These are proprietary instruments we specify and fit rather than fabricate.



OUR GAS INSTALLATION RANGE



1 GAS PRESSURE GAUGE

Dual-scale bar/psi gauge fitted on a brass tee with an isolation valve, so LPG working pressure can be read at a glance instead of guessed. Supplied and installed.



LPG SPECIALISTS

Components specified to the appliance load and working pressure of the line.



VERIFIABLE PRESSURE

Gauges sited where a chef or technician can actually see the dial.



TESTED AT HANDOVER

Pressure-tested at commissioning, with the result recorded.



SUPPLIED & INSTALLED

Proprietary instruments we specify and fit, not fabricate.



COMPLIANCE READY

Installed to Kenyan LPG standards for EPRA and county inspection.



GET IN TOUCH

Contact Us

We are committed to providing high quality stainless steel equipment and specialized solutions that enhance efficiency, hygiene and productivity in your commercial kitchen.



WORKSHOP LOCATION

Outering Rd, Nairobi, Kenya



0707 880 057



sales@commercialkitchen.co.ke



www.commercialkitchen.co.ke



BEYOND COMMERCIAL
KITCHENS

CUSTOM STAINLESS STEEL SOLUTIONS FOR HOTELS & LODGES | RESTAURANTS |
FOOD PROCESSING FACILITIES | INSTITUTIONS | HEALTH CARE | CATERING