

GALAXY KITCHEN EQUIPMENTS



.....SINCE 1978





KITCHEN EQUIPMENTS

EXHAUST SYSTEM

REFRIGERATION

About Us

GALAXY KITCHEN EQUIPMENTS is in the field since last more than 38 years. In fact it is the first kitchen equipment manufacturing unit in Pune. Nearly 50 to 60% of kitchen in pune are equipped with our Equipments. Our range of equipments will satisfy most of your needs, if any of these standard equipments does not meet your needs, we will be glad to design a special unit for you, Just hand over a sketch or specifications giving us full information, we offer complete design engineering facilities that are equipped to handle your most exacting requirements.

Vision

To develop quality kitchen equipments products with customer satisfaction and value for money being the first priority.

Mission

To grow in this fast changing world and face the future endeavours with courage and simplicity to spread the network of clients keeping in mind honesty flexibility and dedication to work.

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BRANDS

Electric Foodservice Council: A unique organization designed to bring together utilities, equipment manufacturers, trade allies and foodservice operators, the Electric Foodservice Council offers the resources, knowledge and expertise to help you improve your business. Members of this council have extensive knowledge in energy efficiency, equipment technology, equipment development, foodservice design, lighting and more. Tap into these extensive and valuable resources by becoming a member of the Electric Foodservice Council.

High Volumes | Reduced Cooking Time | Premium Quality | Versatility Speed and Energy Efficient



electrolux



frymaster



hobart



honey dew



hoshizaki



ifb



lincoln



manitowoc



blue star



celfrost



convotherm



desmon



elan pro



elanpro



electrolux



toastmaster

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3 Door



Fruits & Vegetables
+6 to +8



Beverages
+4 to +6



Sea Fish
-5 to -8



Chicken & Meat
-12 to -16



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pg 8





SHOWROOM



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Different types of Cuisines

Cuisine that is typical of many cultures worldwide either by virtue of obvious uses of local foodstuffs and similar preparation methods or through trade

A global cuisine is a cuisine that is practiced around the world. A cuisine is a characteristic style of cooking practices and traditions, often associated with a specific region, country or culture.

A cuisine is a characteristic style of cooking practices and traditions, often associated with a specific region, country or culture. To become a global cuisine, a local, regional or national cuisine must spread around the world; it's food served world-wide.

Indian cuisine encompasses a wide variety of regional cuisines native to India. Given the range of diversity in soil type, climate, culture, ethnic group and occupations, these cuisines vary significantly from each other and use locally available spices, herbs, vegetables and fruits.

Indian food is different from rest of the world not only in taste but also in cooking methods. It reflects a perfect blend of various cultures and ages

With all its exotic ingredients, unfamiliar dishes, and tongue-tingling flavors, Indian cuisine can be both exciting and intimidating.

The traditional food of India has been widely appreciated for its fabulous use of herbs and spices. Indian cuisine is known for its large assortment of dishes.

Chinese Cuisine : Rice is a major staple food for people from rice farming areas in southern China. ^[citation needed] Steamed rice, usually white rice, is the most commonly eaten form. Rice is also used to produce beers, wines and vinegars. Rice is one of the most popular foods in China and is used in many dishes.

For the Chinese people, rice is the staple food in everyday meals. They eat it as Westerners do with bread. Rice is cooked by boiling or steaming, till it absorbs as much water as it can. There is a rich collection of rice dishes in China.

Chinese cuisine includes styles originating from the diverse regions of China, as well as from Chinese people in other parts of the world including most Asia nations.

Continental food refers to the kind of food eaten in European countries. Though foods from America England Australia and New Zealand have their own...

Continental Food, on the whole could be considered as International Cuisine, particularly British, Australia, New Zealand, American.

Thai cuisine is essentially a marriage of centuries-old Eastern and Western influences harmoniously combined into something uniquely Thai. The characteristics of Thai food. Hot and Sour Shrimp Soup. depend on who cooks it, for whom it is cooked, for what occasion, and where it is cooked to suit all palates.

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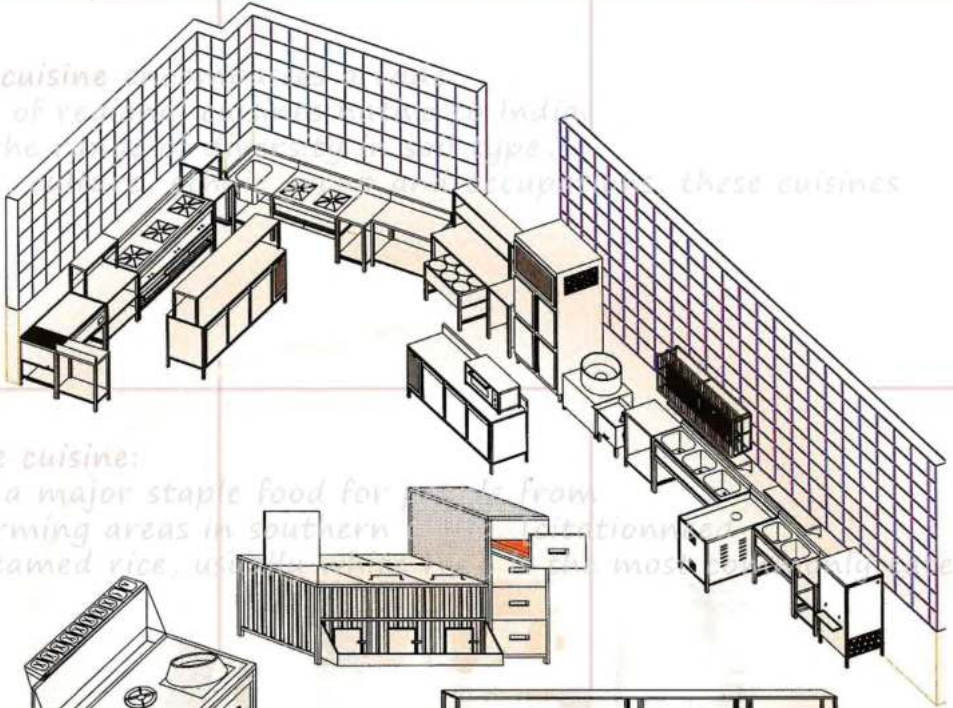
YEARS

EXPERIENCE & TRUST

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GALAXY KITCHEN EQUIPMENTS

Indian cuisine
variety of regional cuisines
Given the hot climate



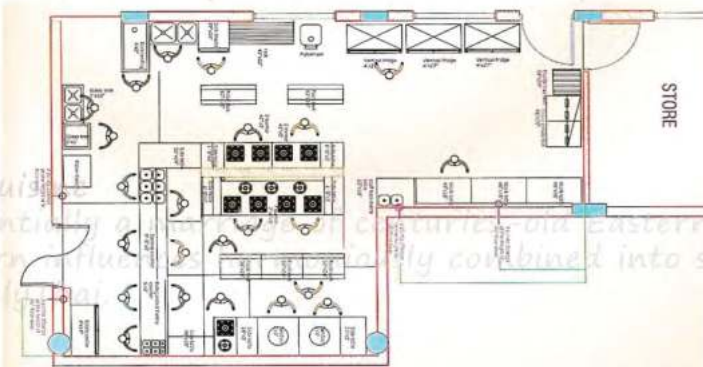
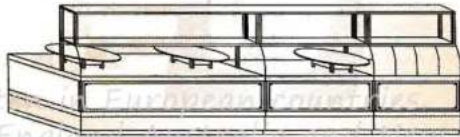
Chinese cuisine:

Rice is a major staple food for most of the population from rice farming areas in southern China. [Steamed rice, usually served with most dishes]



Continental

refers to a wide variety of food eaten in European countries. Though foods from America, England, Australia and New Zealand have their own...



Thai cuisine is essentially a blend of traditional Thai and Western influences, often combined into something unique.

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YEARS

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pg 12

GALAXY
the dedicated kitchen equipments



Dedicated Kitchen Equipments..



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CLIENTELE



GALAXY KITCHEN EQUIPMENTS

Contact Person: SHOAIB MEMON (Mob: +91 9822969707)

AHMED MEMON (Managing Director)

Address: 35 / 36 Wellesley Road, Maldhakka, Next to Indian Oil Petrol Pump, Pune - 1. (MAH)

Contact : Mob.: 98229 69707 / 98501 50606 | SALES : 90904 90906

Web : www.galaxyheavyindustries.com | www.gkcindia.in



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GKC



GALAXY **KITCHEN** CONSULTANTS

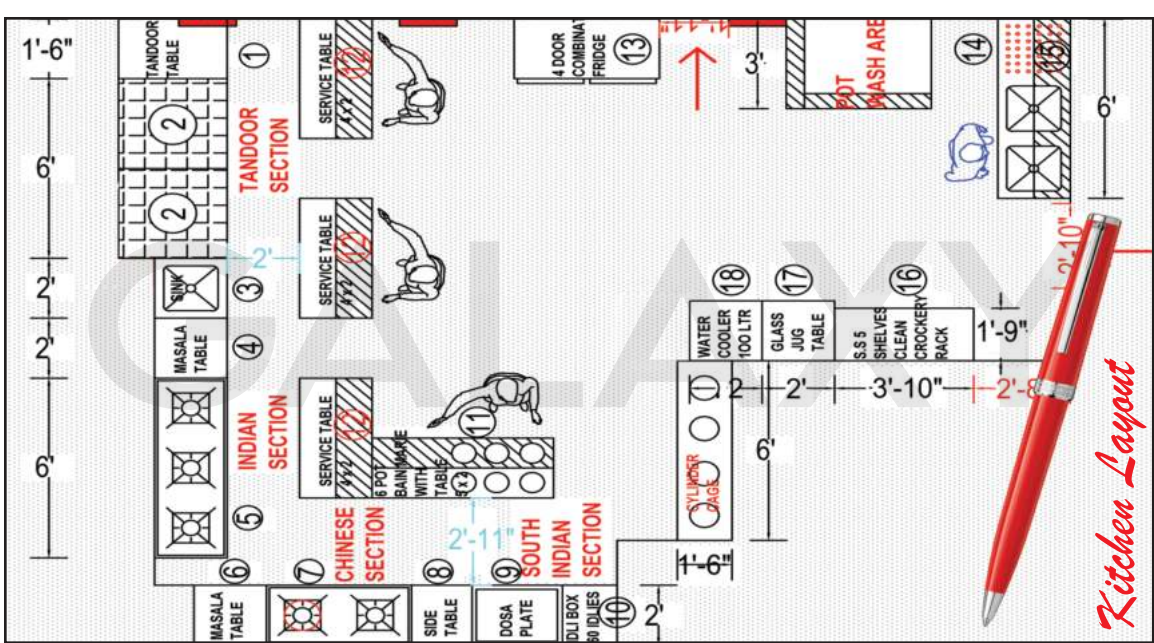
Planning & Designing of
Commercial **Kitchen** Equipments For Hotels,
Restaurants, Cafeteria, Industrial Canteen & More

📍 OFFICE : GALAXY

Shop1, Block 1, Lloyds Chambers,
Maldhakka Chowk, Opp. Dr. Ambedkar Bhavan,
Pune - 01. (MS) INDIA.
Mob.: 98229 69707

📍 SHOWROOM

Plot No. 98, Sub Plot 27/B,
Behind Kirloskar Pneumatics, Hadapsar
Industrial Estate, Pune - 13. (MS) INDIA.
Mob.: 98501 50606 / 90904 90906



KEY FEATURE

- 1) Hotels, Café, Take Away, Base Kitchen, Hospital & Industrial Kitchen Setup from 500 To 5000 Sq. Ft.
- 2) More Than 20 Years of Experience.
- 3) Expert Advice For Brand Selection (Indian / Imported)



SCOPE OF WORK

- 1) Site Visit
- 2) Detail Discussion & Requirement From Owner / Chef.
- 3) Planning of Various Sections :
 - A) Indian
 - B) Tandoor
 - C) Chinese
 - D) Pantry
 - E) Dish Wash & Pot Wash Area
 - F) Service, Preparation & Store Area
- 4) Gas Pipeline, Exhaust CFM Calculation & Refrigeration

FEW CLIENTS

- | | |
|--|--------------------------|
| 1) Sinhgad Technical Education Society | 2) Pizza Hut |
| 3) Poona Hospital | 4) Ramsukh Resorts |
| 5) Mala's Café - Mahabaleshwar | 6) George Restaurant |
| 7) Cream Craver | 8) Kirloskar Pneumatics |
| 9) MIT College | 10) Symbiosis Institutes |



FOR ALL YOUR KITCHEN NEEDS...WHERE QUALITY IS A CONCERN