

A Select List of Clients

Educational

Bits Pilani
Lovely Professional Univ.
Reqelford Intl. School

Healthcare

Yashoda
Rainbow
MediCiti
Usha Mullapudi

PSUs

BHEL
BDL
NFC

MNCs

GE
Google
Motorola
InfoTech
Alstom
Bayer
Thyssenkrupp

Pharma

Mylan
Hetero
MSN Labs
Dr. Reddy Labs

Hospitality

Radisson
Hyatt
Accor
ITC
Green Park
Marigold

Pubs & Breweries

10 Downing
Forge
Broadway
Playboy
Bottles & Chimney

Clubs

Celebrity
Secunderabad Club
Sailing Annexe
Fateh Maidan Club
Hyderabad Race Course

Project Management

Divya Shree
Tata Project
JLL
Cushman & Wakefield
Koncept Ambience
Rajapushpa Developers



Pickup and Service Section at Tattva Restaurant



Cooking Section at Tattva Restaurant

Product Categories

Commercial Cooking Ranges

LPG Operated
Electrically Operated
Induction Based
Steam Operated

Commercial Refrigeration

Work Top Horizontal
Vertical Two/Four/Six Doors

Bar, Service & Live Station Equipment

Bakery Equipment and Machinery

Brat Pan

Cold Rooms

Display Cabinets

Hot

Cold

Ambient

Serve Over Counters

Salad Stations

Utility, Backend and Fabricated Equipment

Sinks

Pick Up Counters

Work Tables

Racks

Bain Marie

Spreader & Support Work

Stations

Fresh Air and Exhaust System

Installations

Food Preparation Equipment

Grinding, Pulverizing,
Chopping, Cutting, Washing
Pick Up Counters

Gas Manifold and Pipeline Installations

Dealers in Imported and Indigenous Equipment

Hot

Cold

Electro-Mechanical



Food Service Demands

Reliability



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We have a new name.
And a long history.
Talk to our customers.

Yes, Supra Kitchens is the new name of the popular, well-established, experienced stalwarts in Commercial Kitchens. We were earlier called Supra Cool and Hot Systems and our range of Kitchen Equipment was the de facto standard in any kitchen worth its salt.

From cafeterias and medium-size restaurants to star hotels, industrial kitchens of hospitals and mega catering brands, you'd find us wherever great taste and commerce blend seamlessly. And wherever people take food service seriously.

A clear Leader, on performance alone!



A la Carte Kitchen at Forge Brewery



Bar / Cocktails Station at Pudding & Mink, Radisson Blue



Service Counters at BITS Pilani, Rajasthan



Complete Kitchen layout at Hyatt Place



A La Carte Kitchen at Hotel Vivana, Vizag



Cooking Mixers for snack manufacture at Raswat Bulk Kitchen

Supra Kitchens. You get the benefit of 25 years of refinement.

Our Kitchen Systems and Equipment come to you with a track record of over 2 decades, satisfying customers from every type of food business. Beginning operations in 1997, we have been growing organically ever since.

The company has traversed the learning curve diligently, absorbing all inputs and every bit of information available on the subject.

Today, with a mountain of successfully executed projects behind us, we continue to be the preferred vendor to food service businesses, hotels and industrial kitchens, large and small.

The Company also leverages its expertise by functioning as solution provider and trouble shooter to individuals and enterprises seeking to set up commercial and industrial kitchens of any size.

Supra Kitchens. Better Equipment for Higher Efficiency

The Supra Kitchens Range of Commercial Kitchen Equipment has been serving the best known names in food service besides just about everyone using commercial kitchens, for over two decades.

The product range has been designed and improved upon consciously and consistently, based on our own hands-on research and by incorporating the suggestions and feedback received from business owners, consultants, chefs and cooks.

Today, Supra Kitchens is ranked amongst the finest kitchen equipment manufacturers with the experience and expertise to enhance kitchen quality and productivity through a superior understanding of kitchen equipment expectations.

Call us. We serve kitchens like you serve food, with a smile.



South Indian Breakfast Line at BITS, Hyd.

The strengths of a leader

Quality: Best of class material is used to ensure durability, consistent high performance and a superior customer experience.

Reliability: Decades of experience and know-how ensures a completely reliable product.

Service: We take service seriously. Customer relationships are sacred, so is periodic maintenance.

Commitment: We have a proven long-term commitment to our customers in our line of business.



Supra Kitchens. The complete service offering.

- ▲ Kitchen Equipment Designing and Manufacturing
- ▲ Installation
- ▲ After Sales Service
- ▲ Heating and Cooling Solutions for Food Processing
- ▲ Exhaust and Fresh Air Systems
- ▲ Installation of Gas Pipelines
- ▲ Annual Maintenance Contract
- ▲ Turnkey Kitchen Projects Execution
- ▲ End-to-end Food Service Automation Design



Product Applications

- ▲ Hotels & Resorts
- ▲ Hospitals
- ▲ Bar & Restaurant
- ▲ Pharma Industry
- ▲ Software Industry
- ▲ Education Sector - Schools, Colleges & Universities
- ▲ Corporate Sector
- ▲ Manufacturing Sector
- ▲ Railways
- ▲ Airports



Finishing Line at Niloufer Cafe



Bakery Preparation Line at Niloufer Cafe

The Future

At Supra Kitchens, we see technological advancement and customer satisfaction through efficient food manufacturing solutions as the best route to navigating our way into the future.

In all our years of association with the food service line we have understood that industry professionals are constantly looking for higher efficiencies and consistency in food manufacturing.

Our experienced engineering team and state of the art facility provide efficient customised solutions through prototype engineering. This results in quality food equipment you can rely on for consistent results. Thereby empowering you to focus on your business, and what you love most - creating.