



A.K. ENGINEERING

Since: 1975

Perfection is our Benchmark

*Customised solutions for Commercial
Kitchen Equipments and Refrigeration.*



www.ak-engineerings.com

akengineeringbalnagar@gmail.com

akengineering_hyd@yahoo.com



AK ENGINEERING

Since: 1975



CONTEXTUAL:

A.K. Engineering is a pioneer leading manufacturers and supplier of Commercial Kitchen Equipments in Hyderabad @ **Balanagar since 1975. During this journey of 50 Years.** **A.K.Engineering** Company has developed one of the trusted manufacturers and supplier of wide range of quality assured commercial kitchen equipments with multi-fold and has executed several prestigious Commercial kitchen projects in many sectors like Hotels, Corporate institutions, Bars, Milk Dairies, College, Hospitals and Canteens Etc.

We undertake turnkey commercial kitchen projects of Hotels, Restaurant, Cafe, Bars, Fast Food chain and Industrial canteens. Etc. Our CAD team can help our customers to design Their commercial kitchen irrespective, If it's a new facility or being renovated. Also we can Supply wide range of imported kitchen equipments from Combi Oven, Convection oven, Dishwasher, Vegetable preparation, Meat processing, Bakery or Pizzeria equipments, Coffee machine, Tabletop equipments, Ice Cube Machines, Juicers, Refrigeration, Pharmacies and many more.... Products....

Under the Collective leadership and guidance of **(Late) Yousuf Khan-Founder** shared his vision, along with continued efforts in A.K Engineering company. Like any formidable unit, our journey started with small job works which used to be made in Mild steel Fabrication.

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*His **Son's-Younus Khan, Ayub Khan & Sameer Khan** the A.K. Engineering Company had explored in all the sectors in Hyderabad and has achieved several significant milestones. They Plays vital role as brothers with their Vision and mission the AK Engineering Company had reached to a premier level. On at par with any major player in the industry.*

Their visualization has today elevated the company to the phenomenal level which is at par with all the multinational brand products and other huge units in this industry sector. Our management team has ensured a dedicated skilled manpower which is the backbone for any Industry.

AK Engineering has earned its place in the market by fulfilling the commitments on time. This had been possible by Up-Lifting the manufacturing facilities with all the most advanced machineries coupled with sound technological setup.

As we met the Customer expectation and their requirements with follow up helped us in developing new requirements to suit the customer's need and modifying the existing ones as per the customer and market requirement.

All these investments in modern facilities from time to time have helped in exponential growth in turnover. Delivery schedules are maintained with impeccable quality and up to date installations, which ensures desired performance for many years to come prompt after sales service is the back bone for any company.

*A.K. Engineering today is meeting on enviable position with ever-expanding their own manufacturing facilities, sales& Services network, and technological tie up with Key foreign partners like **Celfrost – (USA based company)** coupled with market reputation. We are confident of fulfilling any type of requirement of our customers, and deliver functional solution to them for running their food service business with ease.*

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PRODUCT RANGE:

We offer a comprehensive range of commercial kitchen equipment designed to meet the diverse needs of our customers. Our product portfolio includes cooking appliances, refrigeration systems, food preparation stations, ventilation solutions, dishwashing equipment, and more. Each product is carefully crafted to deliver outstanding performance, durability, and energy efficiency, helping our customers streamline their kitchen operations and achieve culinary excellence.

QUALITY AND INNOVATION:

***AK ENGINEERING**, is a pioneer in quality and innovation are at the core of everything we do. We strive for excellence in every aspect of our operations, from design and manufacturing to customer service. Our equipment is built using the highest quality materials and advanced manufacturing processes to ensure durability and reliability. We continuously invest in research and development to stay at the forefront of industry Trends and technological advancements, enabling us to provide cutting-edge solutions to our customers.*

CUSTOMIZATION & CONSULTATION:

We understand that every commercial kitchen is unique, with its own requirements and constraints. That's why we offer customization options & comprehensive consultation services.

Our team of experts works closely with our customers to understand their specific needs operational workflows, and space limitations. By tailoring our solutions to their requirements, we ensure seamless integration and maximum efficiency in their kitchen setup.

APPROACH & PROCESS:

Turnkey Kitchen Solutions:

***AK Engineering (AKE)** is specialists in the design, supply & installation of Commercial kitchens to clients ranging from small cafe's care homes, large restaurants, production kitchens, Industrial kitchen, Central Kitchens, Hotel Kitchens, Cloud Kitchens & Corporate Kitchens.*

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DESIGN & CONSULTING SERVICES:

Our team of dedicated commercial kitchen designers utilizes cutting 3D CAD design software most significantly, we listen and work with you from day one to ensure the solution we provide for you fits first time, every time.

- *Design documents.*
- *MEP Coordination & Execution.*
- *Mitigate Potential Risks.*
- *Schematic Design.*
- *Space Planning.*
- *Equipment Selection.*
- *Improve Process Flow & Function.*

TEAM WORK:

Our project managers provide on-site expertise before and during the installation process. We take ownership of the entire scope of the project and ensures the project's timely completion as per the client's high-quality standards.

Our team has the capability to execute any and all of the following tasks:

- 1)** *Field measurements.*
- 2)** *Site verification.*
- 3)** *Consolidation.*
- 4)** *Project meetings.*

AKE *employs a well-rounded, skilled installation team that is efficient and knowledgeable in the installation of projects in all segments of the food service industry.*

SUPPLY:

AKE *provide a turnkey solution, we will work with you to design your ideal kitchen then, through your dedicated project manager will ensure the products specified are carefully coordinated to arrive on site within the agreed timescales and utilizing our long-established relationships with major manufacturers ensure you pay the right price too.*

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INSTALLATION:

AKE's Kitchen Equipments are safe commercial equipments with professional team to Ensure that your kitchen is installed and commissioned safely and effectively. Your dedicated AKE's project manager will be on hand to oversee installation and ensure that everything runs with smooth operationally and to your satisfaction levels.

CUSTOMER SATISFACTION:

Our customers are at the heart of everything we do. We prioritize their satisfaction by providing personalized attention, prompt service, and reliable support. We believe in building long-term relationships and partnering with our customers to help them succeed. Our dedicated customer support team is available to address inquiries, offer technical assistance, and provide after-sales support to ensure a smooth and hassle-free experience.

With a cohesive strategy, unique culture and common mission, we demonstrate that excellence, Integrity and commitment with WIN-WIN mode and should - go along with continuous support for infinite success and growth.

For more details, please visit our website www.ak-engineerings.com

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VISION

To be the benchmark for all project management services in Kitchen equipment's industry.



MISSION

Benefit all Minnesotans by leading innovation, creating solutions, and providing exceptional services.



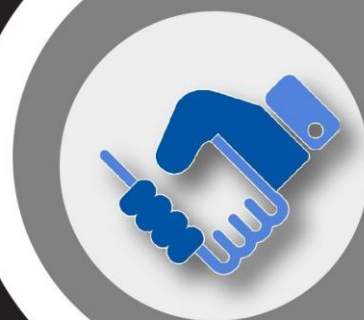
GOALS

Diversity and Inclusion
Customer Satisfaction
Technology Optimization
Sustainability



VALUES

Integrity
Respect
Inclusion
Accountability
Expertise



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HOT EQUIPMENTS

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FOUR BURNER RANGE WITH OVEN SIZE:
CUSTOMIZED (AK-H1)



TWO BURNER RANGE SIZE:
CUSTOMIZED (AK-H2)



SINGLE BURNER RANGE
SIZE: CUSTOMIZED (AK-H3)



DOSA PLATE
SIZE: CUSTOMIZED (AK-H4)

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THREE BURNER CHINESE RANGE
SIZE : CUSTOMIZED (AK-H5)



PASTA COOKER
SIZE : CUSTOMIZED (AK-H6)



CHAPATI PLATE WITH PUFFER
SIZE : CUSTOMIZED (AK-H7)



BULK COOKER
SIZE: CUSTOMIZED (AK-H8)
Y: 50 TO 200 Ltr.

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SHAWARMA GRILL (ELECTRIC/GAS)
SIZE: 2 TO 4 BURNER (AK-H9)



TILTING BRAZING PAN
SIZE: CUSTOMIZED (AK-H10)
CAPACITY: 52 TO 200 Ltr.



LAVA GRILL (GAS/ELECTRIC)
SIZE: CUSTOMIZED (AK-H11)



IDLI STEAMER SIZE: (GAS/ELECTRIC)
SIZE: CUSTOMIZED (AK-H12)
CAPACITY: 36 TO 250 Idli.

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CHCHARCOAL GRILL
(GAS/ELECTRIC)
(AK-H13)
SIZE: CUSTOMIZED



DEEP FAT FRYER
(GAS/ELECTRIC)
SIZE: CUSTOMIZED (AK-H14)
CAPACITY: 8 TO 20 Ltr



COUNTY GRILL
SIZE: CUSTOMIZED
(AK-H15)



SS MOBILE TANDOOR
SIZE: CUSTOMIZED
(AK-H16)



DEEP FAT FRYER(TABLE TOP)
SIZE: CUSTOMIZED(AK-H17)



STEEM COOKING VESSELS
WITH STEAM GENERATOR
(GAS OPERATOR)-(AK-H18)
SIZE: CUSTOMIZED

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WET MASALA GRINDER
(ELECTRIC) (AK-PP1)
CAPACITY: 5 TO 25 Ltr.



PULVERIZER (ELECTRIC)
(AK-PP2)
(CAPACITY: 2/3/5/HP)



DOUGH KNEADER
(ELECTRIC) (AK-PP3)
CAPACITY: 5 TO 100 Ltr.



TILTING WET GRINDER
(ELECTRIC) - (AK-PP4)



VEGETABLE CUTTING MACHINE
(ELECTRIC) (AK-PP5)
CAPACITY: 40 TO 200 Kg./Hr.



POTATO PEELER
(ELECTRIC) - (AK-PP6)
CAPACITY: 5 TO 50 Kg.

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BONESAW (ELECTRIC)
(AK-PP7)



MEAT MINCER (AK-PP8)
1 Kg/Hr



VEGETABLE WASHER SIZE:
CUSTOMIZED (AK-PP9)
CAPACITY: 40 TO 80 Kg.



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DISH WASHING EQUIPMENTS

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THREE SINK DISH WASH UNIT
SIZE : CUSTOMIZED (AK-SS1)



GREASE TRAP (AK-SS2)
SIZE: CUSTOMIZED



DIRTY DISH LANDING
TABLE (AK-SS3)
SIZE: CUSTOMIZED



UNDER COUNTER DISHWASHER
(AK-SS4) STD/IMPORTED



PRE RINSE (AK-SS5)
IMPORTED/BRAUNED



POT WASH UNIT
SIZE: CUSTOMIZED (AK-SS7)

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RACK CONVEYOR DISH WASHER (AK-SS8)



GARBAGE CRUSHER (AK-SS6)
CAPACITY: 1 TO 5 HP.



HOOD TYPE DISHWASHER (AK-SS9)
CAPACITY: 22 TO 60 RACK/HOUR

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REFRIGERATOR EQUIPMENTS

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TWO DOOR UNDER COUNTER
(PIZZA MAKELINE)
REFRIGERATOR/ FREEZER
SIZE: CUSTOMIZED (AK-SS10)



VERTICAL FOUR DOORS
SIZE: CUSTOMIZED (AK-SS12)



THREE DOORS UNDER COUNTER
REFRIGERATOR/ FREEZER
SIZE: CUSTOMIZED (AK-SS11)

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GLASS (DOOR UNDER COUNTER)
SIZE: CUSTOMIZED (AK-SS13)



CHEST FREEZER (AK-SS14)
CAPACITY: 100 TO 1000 Ltr



VERTICAL SIX DOOR SIZE: CUSTOMIZED (AK-SS15)
CAPACITY: 1800 Ltr.

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VISI COOLER VERTICAL
(AK-SS16) GLASS DOUBLE DOOR



VISI COOLER
(AK-SS17) SINGLE DOOR



VERTICAL TWO DOOR
CITY: 400 TO 600 Ltr
(AK-SS18)



WALK IN CHILLER WALK IN FREEZER
SIZE: CUSTOMIZED (AK-SS19)

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ICECREAM PARLOR
SIZE: CUSTOMIZED (AK-CC4)

SALAD COUNTER
SIZE: CUSTOMIZED (AK-CC5)



(AK-CC1)
BAKERY/SWEETS DISPLAY COUNTER
DISPLAY COUNTER SIZE: CUSTOMIZED

(AK-CC2)
BAKERY/SWEETS DISPLAY COUNTER
SIZE: CUSTOMIZED



TABLE TOP BAKERY/SWEETS
DISPLAY COUNTER
SIZE: CUSTOMIZED (AK-CC3)

HOT DISPLAY COUNTER
SIZE: CUSTOMIZED (AK-CC6)

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BAKERY / SWEETS DISPLAY COUNTER SIZE CUSTOMIZED (AK-CC7)



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PANTRY EQUIPMENTS

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SALAMANDER (AK-VB1) EQUIPMENT



CONVEYOR PIZZA OVEN
ELECTRIC/GAS (AK-VB3)
INDIAN/IMPORTED EQUIPMENT



SANDWICH GRILER (ELECTRIC)
SINGLE /DOBLE (AK-VB2) (STD/JAMBO)



SALAMANDER
SIZE : CUSTOMIZED (AK-VB4)



SOUP KETTLE
STANDARD/BRANDED (AK-VB8)
CAPACITY: 7 TO 15 Ltr



TEA MILK DISPENSER SIZE:
CUSTOMIZED (AK-VB5)

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CONVEYOR TOASTER (ELECTRIC)
SIZE: CUSTOMIZED (AK-VB6)



WAFFLE MAKER SINGLE/ DOUBLE (AK-VB7)
CUSTOMISED / IMPORTED



WATER/MILK BOILER (AK-VB8)
CUSTOMISED / IMPORTED
CAPACITY: 10 TO 40 Ltr.



PIZZA OVEN
ELECTRIC/GAS (AK-VB9)
CUSTOMISED / IMPORTED

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FOOD SERVICE EQUIPMENTS

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BAIN MARIE (HOT/COLD)
FRONT GLASS & TRAY SLIDE
SIZE: CUSTOMIZED (AK-FSE1)



BAIN MARIE FRONT
GLASS & TRAY SLIDE
SIZE: CUSTOMIZED (AK-FSE3)



HOT FOOD SERVICE TROLLEY
SIZE: CUSTOMIZED (AK-FSE4)



TEA SERVICE TROLLEY (AK-FSE5)
SIZE: CUSTOMIZED



HOT FOOD PICKUP COUNTER
SIZE: CUSTOMIZED (AKFSE6)



PLATE WARMER (ELECTRIC)
SINGLE/DOUBLE (AKFSE7)
CAPACITY: 50 TO 100 PLATES

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HOT FOOD SERVICE TROLLEY
SIZE: CUSTOMIZED
(AKFSE8)



TABLE TOP BAIN MARIE
SIZE: CUSTOMIZED
(AKFSE2)



WATER COOLER (AK-FSE9)
CAPACITY: 25 TO 1000 Ltr.

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STORAGE EQUIPMENTS

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ATTA / MAIDA BIN
GN PAN TROLLEY
SIZE: CUSTOMIZED (AK-Q1)



SIZE: CUSTOMIZED (AK-Q2)



STORAGE / CLEAN DISH RACK
SIZE: CUSTOMIZED (AK-Q3)



SS PLATFORM TROLLEY
SIZE: CUSTOMIZED (AK-Q4)

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STORAGE EQUIPMENTS

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ONION POTATO BIN (AK-Q5)
SIZE: CUSTOMIZED



WALL SHELF
SIZE: CUSTOMIZED (AK-Q6)



WALL MOUNTED CABINET SIZE: CUSTOMIZED (AK-Q7)



DINNING TABLE WITH SEATER SIZE: CUSTOMIZED (AK-Q8)

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EXHAUST EQUIPMENTS

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EXHAUST HOOD
SIZE: CUSTOMIZED (AK-W1)



ISLAND EXHAUST HOOD
SIZE: CUSTOMIZED (AK-W3)



CENTRIFUGAL EXHAUST BLOWER
(AK-W2) CAPACITY: 5 TO 15 HP



DOUGH KNEADER (ELECTRIC) (AK-W4)
CAPACITY: 5 TO 100 Ltr.



CHAPATI COLLECTION TROLLEY
SIZE: CUSTOMIZED (AK-W8)

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CHAPATI EQUIPMENTS

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FULLY AUTOMATIC CHAPATI MACHINE
(AK-W5)
CAPACITY: 1000 TO 4000 CHAPATI/Hr.



CHAPATI MAKING MACHINE
(AK-W6)
CAPACITY: 800 TO 1000 CHAPATI/Hr.



FRESH AIR CENTRIFUGAL BLOWER UNIT
CAPACITY: 3 TO 15 HP. (AK-W7)



CHAPATI COLLECTION TABLE
SIZE: CUSTOMIZED (AK-W9)

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DOUGH MOULDER/IMP
SIZE: CUSTOMIZED (AK-BEQ1)



BREAD SLICER (ELECTRIC)
TABLE/TOP/ FLOOR MODEL
SIZE: CUSTOMIZED (AK-BEQ2)



SPIRAL MIXER
IMP/IND (AK-BEQ4)
CAPACITY: 5 TO 80 Ltr.



PLANETARY MIXER (IMP/IND)
CAPACITY: 5 TO 80 Ltr. (AK-BEQ3)

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BAKERY EQUIPMENTS

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ROTARY OVEN (GAS/ELECTRIC)
GAS/ELECTRIC (IMP/IND)
SIZE: CUSTOMIZED (AK-BEQ5)



THREE DECK BAKING OVEN
GAS/ELECTRIC (IMP/IND)
SIZE: CUSTOMIZED (AK-BEQ6)



DAUGH SHEETER ELECTRIC
(IMP/IND) (AK-BEQ7)



PROOFING CHAMBER
SIZE: CUSTOMIZED (AK-BEQ8)



TRAY RACK TROLLEY
SIZE: CUSTOMIZED
(AKBEQ9)

S

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BAR & IMPORTED EQUIPMENTS

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THREE DOOR BACK BAR CHILLER
(AK-BIE4)
SIZE: STANDARD (IMPORTED)



THREE DOOR BACK BAR CHILLER
(AK-BIE5)
SIZE: STANDARD (IMPORTED)



COCKTAIL STATION - (AK-BIE6)
SIZE: CUSTOMIZED

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COMMERCIAL JUICERS & BLANDERS

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Hamilton Beach

 **Vitamix.**



COMMERCIAL
SUMMIT BLANDER



2 SPEED
BLANDER



SPINDLE
DRINK MIXER



COMMERCIAL
JUICER



THE QUIET
BLANDER



2 SPEED
BLANDER

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Sirman has been a major leader on the market of professional equipment for the restaurant hotels kitchen, catering sector. Its best range of product, market all over the world, are a perfect combination of high technology, innovative design and great practicality, capable of providing the best possible answer to the demands of every aspect of restaurant service (from the restaurant to the fast-food outlet, from the pizza- house to the snack bar and pub), as well as catering for the needs of butcher and delicatessens, supermarkets and the food processing industry, caterers

*and
canteens.*



VEGETABLE
CUTTER



MEAT GRINDER



MEAT SLICER



BONE SAW



BOWL CUTTER



CITRUS JUICER

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robot coupe® (VEGETABLE PREPARATION MACHINES)



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ugolini

Machines for dispensing real frozen and cold / chilled beverages. The most innovating versatile, compact that totally display the product so as to catch the Customer's eye. Realized in order to increase profits, while costs of drinks, tune, labour and stocking space are reduced. Cleaning of each part in contact with the drink.



COMPACT 8/3



DELUXE 12/2A



ARCTIC DELUXE 12/1



MT 2 GL



MT 1 MINI



A 19

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TAYLOR[®]
OF ARIZONA



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EXPOBAR®

(Italian Espresso Coffee Machine)



PROMAC

Espresso coffee machines



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(USA. Espresso Coffee Machine)



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Scotsman
Ice Systems

Manitowoc

Ice cube machines ideal for Hotel, Fast Food, Restaurants, Bakeries, and Fish Farming Etc. The largest ice machine line for any requirement. All the models available on sturdy and reliable as well as cost efficient. These machines make clean, hygienic and long lasting ice.



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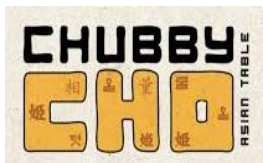
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SAMEER KHAN
9949097007

<https://maps.app.goo.gl/ZGzNC5oUdvPhYxWt7>

A.K. ENGINEERING

(Customized Solutions for: Commercial Kitchen Equipments & Refrigeration's, Kitchen Equipments, Bakery, Coffee Machines, Bar Equipments, Ice Cube Machines, Softy Machines & Imported Equipments)

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