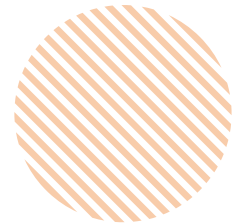




OSR EQUIPMENT
SERVICES AND SOLUTIONS



OSR EQUIPMENT

Services And Solutions

Leading Supplier of
Commercial Kitchen Equipment



About Us



Welcome to the forefront of culinary excellence and efficiency! At OSR Equipment Services & Solutions, we specialize in providing a vast range of commercial kitchen equipment and spare parts, backed by professional services that ensure seamless integration into your culinary space

We pride ourselves on being the premier provider of a vast array of commercial kitchen equipment and spare parts. With an extensive clientele that includes industry giants in India, our commitment to delivering top-notch services and maintaining long-lasting professional relationships.



As your trusted partner, we offer an extensive selection of equipment from industry-leading brands: Duke Manufacturing Company, Fabristeel Pte Ltd, Antunes Nadi, Prince Castle, ITW Hobart, Rational International India Pvt. Ltd., Roller Grill, and WISE. Whether you're in need of ovens, fryers, refrigeration units, or any other kitchen essential, we have you covered.

Our comprehensive services ensure that your equipment is seamlessly integrated into your kitchen space, allowing you to focus on what matters most – delivering exceptional culinary experiences to your customers. With our team of skilled technicians and a commitment to quality craftsmanship, you can trust OSR Equipment Services & Solutions to transform your kitchen vision into reality.

Pan India Service Network



No matter where you are in India, OSR Equipment Services & Solutions has you covered with our extensive service network. Our strategically located service centers and skilled technicians ensure prompt and reliable support nationwide. Whether you're in a bustling city or a remote location, you can rely on us for fast and efficient service whenever you need it



Our Comprehensive Services

1. Training Sessions – Equipment Handling & Basic Troubleshooting:

Empowering your staff with the knowledge and skills to effectively handle and troubleshoot equipment is paramount. That's why we offer & conduct customized training sessions for end users. Our expert trainers provide hands-on workshops covering equipment handling techniques and basic troubleshooting procedures. With our training sessions, your team will be equipped to operate the equipment efficiently and address common issues effectively, enhancing productivity and reducing downtime.



2. Customer Support Service:



We take pride in providing exceptional customer support at OSR Equipment Services & Solutions. Our dedicated team is committed to addressing any inquiries or concerns promptly and effectively. Whether you have questions about product selection, need assistance with troubleshooting, or require after-sales support, our skilled staff is here to assist you every step of the way.

3. Installation & Commissioning:

We understand that proper installation and commissioning are crucial for the optimal performance of commercial kitchen equipment. Our team of skilled technicians ensures that every installation is carried out meticulously, adhering to manufacturer guidelines and industry standards. From equipment setup to calibration, we handle the entire process with precision to ensure seamless integration into your kitchen setup.



4. Preventive Maintenance & After Sale Maintenance Services:



Maintaining the reliability and performance of your commercial kitchen equipment is essential for uninterrupted operations. That's why we offer comprehensive preventive maintenance services at OSR Equipment Services & Solutions. Our experienced technicians conduct regular inspections and adjustments to identify and address potential issues before they escalate. Additionally, our after-sale maintenance services ensure prompt resolution of any unexpected issues, minimizing downtime and maximizing the lifespan of your equipment.

Brands We Deal In



Fabristeel



PRINCECASTLE

HOBART

RATIONAL

MIDDLEBY CELFROST



WISE

We offer an extensive selection of equipment from industry-leading brands: Duke Manufacturing Company, Fabristeel Pte Ltd, Antunes Nadi, Prince Castle, ITW Hobart, Rational International India Pvt. Ltd., Roller Grill, and WISE. Whether you're in need of ovens, fryers, refrigeration units, or any other kitchen essential, we have you covered.

With OSR Equipment Services & Solutions, you're not just investing in kitchen equipment – you're investing in your culinary success. Whether you're aiming to streamline your operations, enhance efficiency, or unleash your creativity in the kitchen, our premium products are here to help you achieve your goals. Elevate your culinary experience with OSR Equipment Services & Solutions today, and unlock a world of possibilities.

Hot Holding Units

We redefine the standards of hot holding equipment, ensuring that every meal served in your establishment is delivered with excellence. Our innovative solutions are meticulously designed to preserve the freshness, flavor, and temperature of your culinary creations, allowing you to delight your customers with every dish.

Experience unparalleled performance with our hot holding equipment, engineered to maintain optimal temperatures and consistency. From heated cabinets and display showcases to countertop warmers and heat lamps, our versatile range of solutions is tailored to meet the diverse needs of commercial kitchens.



DHB2PT-33B

Description:

- Independent upper and lower heating system per cavity.
- Adjustable temperature for each heater zone: Top and Bottom heater range: 150° to 260°F (65° to 127°C).
- Prince Castle pan indexing system designed to prevent incorrect pan placement and ensure precise holding temperatures and correct conditions.
- Solid state digital controls.
- Equipped with MenuTrak food supervisory system.

RFHU-42

Description:

- Front and Back 4.3" Touchscreen
- Front 4.3" Touchscreen w/ Front Timer Bars
- Front 4.3" Touchscreen w/ Front and Back Timer Bars
- Dedicated Lid Options for High Volume Proteins

Electrical

- 120V - 60Hz
- 208/240V - 60Hz
- 220/240V - 50/60Hz



RFHU-22

Description:

- Front and Back 4.3" Touchscreen
- Front 4.3" Touchscreen w/ Front Timer Bars
- Front 4.3" Touchscreen w/ Front and Back Timer Bars
- Dedicated Lid Options for High Volume Proteins

Electrical

- 120V - 60Hz
- 208/240V - 60Hz
- 220/240V - 50/60Hz



Holding Cabinets

Our holding cabinets are engineered to deliver optimal performance, guaranteeing consistent temperatures and humidity levels throughout the day. With precise controls and advanced features, you can trust that your food will remain hot, moist, and delicious, regardless of the duration of holding.

Impress your customers with impeccably presented dishes, courtesy of our stylish and functional holding cabinets. With sleek designs and customizable configurations, our cabinets seamlessly integrate into any kitchen environment, enhancing the aesthetics of your culinary operation while showcasing your culinary creations.



Upright Holding Cabinet

Description:

- Full stainless-steel construction, for ease in cleaning
- Powerful and efficient heating system, to provide ideal holding temperature
- Uniform temperature of $\pm 2^{\circ}\text{C}$
- Digital temperature controller
- Body on rigid structural frame
- Wide base to protect cabinet body
- Self closing doors with magnetic gaskets, provide maximum heat retention and sealing
- Removable trays racks



Heated Counter Warmer

Description:

The Fabristeel Heated Counter Warmer is designed to hold and display food items at its optimum serving temperature. Therefore, keep the food fresh and appetising.

Its specially designed "Dry Heat" area will aid in holding the fried food at its ideal temperature while the "Wet Heat" humidity area will help to keep the food warmly moist and fresh.



Heated Burger Chute

Description:

The Fabristeel Heated Burger Chute is designed to hold and display food items at its optimum serving temperature. Hence, keeping the food fresh and appetising. Its specially designed Radiant Heating Technology aids in extending the freshness of the food, which drives the customers' satisfaction up.

All the Heated Burger Chutes are designed to fit on top of a packing table that is placed behind the front counter with clear, see through, flip windows.



Flexible Batch Broiler

Experience the pinnacle of grilling precision and efficiency with OSR Equipment Services & Solutions' exclusive range of flexible batch broilers sourced from renowned brands worldwide. Elevate your culinary creations and redefine grilling excellence with our innovative solutions designed to meet the diverse needs of commercial kitchens.

Streamline your kitchen operations and enhance productivity with our efficient batch broilers. Designed for fast preheating and rapid cooking cycles, our machines enable you to handle high-volume orders with ease, allowing you to serve your customers promptly and efficiently during peak service periods.

175820 Broiler CE Manual - Gas

Descriptions:

Consistently cooks hot, juicy products for your customers.

The Duke Flexible Batch Broiler consistently delivers juicier, more flavorful product leading to higher guest satisfaction. Our closed batch cooking platform broils product in a group, delivering a pan full of consistently cooked product all at once – rather than one at a time.

Our Flexible Batch Broiler delivers 12 burgers in 2 minutes.

With the Duke broiler, all patties discharge within a few seconds, allowing the operator to move the product quickly into the product holding unit, ensuring minimal loss of heat.



177508 Manual CE Electric Broiler

Description:

Consistent flame-like cooking

Once product is loaded into the broiler, the loading tray can be filled with the next product (or new batch of the same product) to queue-up cook cycle and ensure maximum capacity.

Cleanability & Serviceability

Duke designed the broiler with the operator in mind, including store-replaceable parts, simple operation, and advanced store diagnostics.

Easy to operate and train employees.

Gas and electric broilers have many common parts, including the same vent hood. Each broiler order comes with a complete set of 6 user-replaceable elements standard.



Dishwasher

We redefine kitchen hygiene and efficiency with our premium selection of dishwashers sourced from esteemed brands worldwide. Our commitment to excellence ensures that every culinary establishment enjoys impeccable cleanliness and streamlined operations, setting new standards of hygiene and productivity.

As your trusted partner, we import dishwashers from esteemed brands worldwide, ensuring that you have access to the latest innovations and technologies in dishwashing. Backed by our expertise and local service network, you can rely on us to provide prompt assistance and support, ensuring that your dishwasher operates flawlessly day in and day out.



C800

Description

- Patented anti-clog Nozzle Fan wash nozzles provide a substantially broader and more precise spraying pattern.
- High-power heaters ensure optimum washing temperature, even with cold water inlet and under continuous operations.
- Temperature control function guarantees rinse temperature to achieve optimum washing result.
- Less requirements for fresh water and rinse aid by precise rinse, reducing running cost.

F500

Description:

The easy-to-operate control panel design reduces needs of operators training.

- LED wash and rinse temperature display and eye-catching indicator lights make it easy to monitor.
- The ergonomic sloped control panel reduce the stooping requirements during operation.
- A comic card is given with the machine and can be stuck on any place, which helps to self study..



H600

Description

Featuring easy for operation, reliable designs and value for money, ecomax machines are built to thrive in Asian conditions. Asia's eating patterns, high-density of meals to offer, and challenging ware washing conditions demand washing solutions that take these factors into account.

Which is why our machines are designed to be reliable and effective enough to handle Asia's toughest washing requirements.



Toasters

Our versatile range of toasters offers solutions to meet the diverse needs of commercial kitchens, from compact countertop models to high-capacity conveyor toasters. Whether you're toasting bread, bagels, English muffins, or artisanal breads, our toasters are equipped to handle a wide range of bread types and thicknesses, ensuring versatility and flexibility in your breakfast service.

Streamline your breakfast service and enhance productivity with our efficient toasters. Designed for fast heating and rapid toasting cycles, our machines enable you to keep up with the demands of busy service periods, ensuring that your customers are served promptly and efficiently, without compromising on quality.

VCT-35

Descriptions:

- Dual-sided platen for additional toasting capacity compared to conventional single-sided toasters.
- Easy-to-adjust dial thermostat.
- Space-saving vertical design.
- Continuously moving conveyor allows for immediate toasting.



VCT-2000

Descriptions:

- Release sheets allow buns to move easily down the heated platen without sticking or slipping.
- Easy to operate and clean.
- Stainless steel construction.
- Available toasting times range from 10 to 28 seconds.

Contact Toast Dual Extended

Descriptions:

- Patented Parallel Compression: Increased toasting span, no crushed buns, improved quality and even toasting end to end
- Multiple Belt Options: Match belt to bread type for highest toasting quality
- Programmable Dayparts: Personalize to bread type and align to your daypart menu changes
- Warranty: 1-Year parts and labor to minimize downtime



Contact Toast Dual

Descriptions:

- LCD Touchscreen Display: Easy to operate and reduces errors
- Digital Programming: For variable toast time and temperature settings
- Menu Shortcuts: Quickly switch from one menu item to another
- Slim Design: It is 60% smaller than the legacy 297 toaster and 17% smaller than the leading competitors mini version
- Auxiliary Heat Option: Higher quality bun toasting for great tasting sandwiches



Ovens

Explore our exclusive collection of commercial ovens sourced from globally acclaimed brands, meticulously chosen to revolutionize your kitchen experience. Whether you're a Michelin-starred chef, a budding restaurateur, or a culinary enthusiast, our diverse range of ovens is designed to inspire creativity and elevate your culinary creations to new heights.

Dive into a world of culinary possibilities with our versatile oven collection. Whether you're baking delicate pastries, roasting succulent meats, or crafting artisanal pizzas, our ovens are engineered to handle a myriad of cooking techniques and recipes with ease. With customizable settings and adaptable designs, unleash your creativity and explore new horizons in the kitchen.



PBC-6/18M

Description

- 430 Stainless Steel Exterior
- 301 Stainless Steel Interior
- Interior cavity is fully welded utilizing laser welding technology
- 5,000 watts of baking power - (2) 2500 watt electric elements
- 1/2 horsepower blower motor, externally top mounted
- Steam vent, 1.0" diameter, 305 S/S with aluminum metering port.
- Bulb & cap style electro-mechanical thermal limiter compliant with UL197

SCC XS 6 2/3 E (6 x 2/3 GN)

Description:

Cooking appliance for automatically cooking (Automatic mode) meat, poultry, fish, side dishes/vegetables, egg dishes/desserts, bakery products and for automatic finishing®. With an intelligent system for optimising mixed loads in production and in à la carte service as well as a fully automatic cleaning and care system. • Hot-air steamer (combi-steamer mode) conforming to DIN 18866 for most of the cooking methods used in commercial kitchens for the optional use of steam and hot-air, individually, in succession or in combination.



COMBI-PLUS 6II

Description

Easy

Faster start of the oven thanks to the VisioPAD in the COMBI and the FastPAD in the COMBI-plus. The operating panel is simple and intuitive. The interior of the COMBI is highly visible due to bright LED lighting. And 'side-ways' insertion of the trays provides the safest and ergonomic loading.

Fast

Lose no time when cooking: The Cool-Down function for quick temperature adjustment allows for continuous cooking without waiting. And if time is of the essence, you can reduce the cleaning time between the individual cooking processes.

Steamers

Promote healthy eating and wellness with our efficient steamers, which offer a healthier alternative to traditional cooking methods. By cooking with steam, you can minimize the need for added fats and oils while retaining the natural colors, textures, and nutrients of your ingredients, resulting in flavorful and nutritious dishes that delight your customers.

Transform your kitchen and elevate your culinary journey with OSR Equipment Services & Solutions' premium steamers. Whether you're a seasoned chef or an aspiring cook, our steamers empower you to unleash your creativity and explore new culinary horizons, enabling you to create memorable dishes that captivate and inspire. Experience the difference with OSR Equipment Services & Solutions today.

DFW-250

Descriptions:

With just plain tap water, the Deluxe Food Warmer by Antunes can be used to prepare a variety of different menu items, including pastas, breads, meats, seafood, poultry, eggs, vegetables and more. The Deluxe Food Warmer converts plain tap water into super-heated dry steam that fully penetrates foods from all sides to keep the original textures, colors, flavors, and nutrients. The end result: food that looks fresher and tastes better



Mechanical Type Intelligent Steamer Display

Descriptions:

- Stainless steel cabinet design elegant and easy to clean, using hollow glass, special U-shaped appearance for the selection, show good results.
- Solid aluminum and 304% stainless steel shelf mode, beautiful atmosphere, food hygiene safer, easy to clean.
- A unique hierarchical computer control system, strict control of the bun save time to ensure food hygiene and safety (optional).

DFWF-250

Descriptions:

The Deluxe Food Warmer creates steam with the simple push of a button. Because the amount of steam is consistent, it removes the guesswork and produces a uniform finish from one operator to the next. In addition to the instant warming button, this model of Deluxe Food Warmer features a digital controller that allows operators to program a 0-99 minute timed cycle for more complex menu items



Digital Type Square Steamer Display

Descriptions:

- Long-life computer board temperature control design, easy to operate, intermittent fire control, temperature control accuracy. Unique partition control panel, the work button and the set button area separated to prevent misuse.
- Special steam to dry hot steam hood and residue disk thermal management system to prevent the buns wet rotten, buns longer storage time. Power saving design, reduce operating costs.

Refrigeration

Promote healthy eating and wellness with our efficient steamers, which offer a healthier alternative to traditional cooking methods. By cooking with steam, you can minimize the need for added fats and oils while retaining the natural colors, textures, and nutrients of your ingredients, resulting in flavorful and nutritious dishes that delight your customers.

Transform your kitchen and elevate your culinary journey with OSR Equipment Services & Solutions' premium steamers. Whether you're a seasoned chef or an aspiring cook, our steamers empower you to unleash your creativity and explore new culinary horizons, enabling you to create memorable dishes that captivate and inspire. Experience the difference with OSR Equipment Services & Solutions today.

Undercounter Chiller

Description

The GN 2100 TN is a 2 door, 2 shelf under counter chiller to maintain your supplies in accurately controlled temperature between 2 and 8 degrees.

While retaining the basic features of the Reach in Cabinets, these refrigerated work tables, mounted on heavy duty lockable castors, combine storage and preparation thereby enhancing the effectiveness of kitchen professionals and are suitable for GN 1/1 sizes.



Description:

- Full Stainless-Steel Construction
- For ease of cleaning
- Easily Removable Top Section
- For storage and ease of cleaning
- 4" Swivel Casters
- Provide mobility when fully loaded
- Thermostatic Control
- For efficient control of temperature

Salad Counter



Fryers

We import fryers from esteemed brands worldwide, ensuring that you have access to the latest innovations and technologies in frying. Backed by our expertise and local service network, you can rely on us to provide prompt assistance and support, ensuring that your fryer operates flawlessly day in and day out.

OSR Equipment Services & Solutions brings you the pinnacle of frying excellence with our exclusive range of commercial fryers sourced from renowned brands worldwide. Whether you're operating a bustling fast-food joint, a trendy gastropub, or a high-end restaurant, our premium fryers are designed to deliver consistently perfect results, ensuring crispy, golden perfection with every batch.

84L Standing Electric Fryer



Descriptions:

- Digital control system with one-button-pressing for automatic frying operation.
- Each tank is able to set 6 different kinds of food's timing from its respective channel and can work simultaneously.
- Easy frying by independent control panel with 12-channel timer.
- Built-in overheat protection device for safety. When oil temperature exceeds the set temperature, the power will be cut off. (Manual restoration).
- Easy cleaning with lift-up heating element.
- Use "all-in-one-button" frying operation program, frying basket will lift up automatically. This function is especially efficient for user during rush hours to avoid improper frying time. (For the fryer with auto lift-up system only)

56L Standing Electric Fryer



8L Countertop Auto Lift-up Electric Fryer



16L Countertop Electric Fryer (Digital Type)

16L Countertop Electric Fryer (Mechanical Type)



68L Countertop Electric Fryer (Digital Type)

Accessories

Discover the pinnacle of craftsmanship and quality with our top-tier kitchen accessories, meticulously crafted by esteemed brands known for their commitment to excellence. From durable utensils and precision tools to innovative gadgets and specialized equipment, our accessories are designed to withstand the rigors of commercial kitchens while delivering exceptional performance and reliability.

Our diverse range of kitchen accessories offers solutions to meet a wide range of culinary needs and preferences. Whether you're slicing, dicing, mixing, or plating, our accessories are designed to streamline your workflow and enhance your efficiency in the kitchen. From classic essentials to innovative gadgets, we have everything you need to unlock your culinary creativity.

Tomato Saber

Description

- Perma-Tight blade cartridge system never needs adjustment; 50 percent longer life than competitors
- Ergonomically-designed contoured pusher handle carries tomato through blades instead of rolling it
- Tomato Catcher reduces clean-up and improves food safety
- Commercial-grade aluminum cast base for added strength, weight and corrosion-resistance.



Grill Tool Sharpener

Description:

- Prep food with always-sharp scraper blades and spatulas.

Features and Benefits

- Keeps grill blades and spatulas sharper longer
- Makes grill maintenance fast and easy by keeping tools sharp.

Multi-Display Timers – 755 Series

Description:

- 16-channel (Model 755-HM16) models available
- Alphanumeric displays
- Toggles between countdown time and duty function
- Multiple programmable duty functions (6 per channel)
- Features and Alert Alarm to warn "the end is near"
- Simpler to program



Fry Baskets with Plastisol Handles

Description:

- Double nickel plating for increased protection against corrosion and scratching
- Strong welding prevents basket from breaking
- All baskets are labeled for easy identification
- All baskets are UL Listed with NSF/ANSI 2 standard



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Let's Connect With Us!



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