



Striving for Excellence

A black and white photograph of a professional kitchen interior. It shows stainless steel equipment, including a large oven and a deep fryer, along with various pipes and structural elements of the kitchen's ceiling and walls. The image is partially obscured by several large, overlapping diagonal bands of color: white, orange, blue, and yellow.

Finest
Professional
**Kitchen
Equipment**
& Solutions

PRODUCT BROCHURE

www.janshaktiindia.com



Company Overview

Incorporated almost half a century ago, Janshakti Industries has since gone from being just a Kitchen Equipments Provider to a Total Commercial Kitchen Equipment manufacturer & solution provider company. Driven by the determination to serve the needs of the whole "HO-RE-CA" sector, "Janshakti Industries" has today become a synonym to "Trust".

Over the time span Janshakti Industries had crafted numerous commercial kitchens qualifying satisfied results. Staying at par with latest demands and changing trends in the market, Janshakti Industries has always strived towards maximum satisfaction through innovative products and unmatched after sale services. Janshakti Industries is today fulfilling the demands of a wide range of consumers from HO-RE-CA sector, with its most advanced kitchen solutions. With finest of raw materials and the latest and innovative technologies Janshakti Industries is today manufacturing a range of diversified products which includes Preparation Machineries, Cooking Equipments, Working & Utility Tables, Fast Food Equipments, Deck Ovens, Bakery Equipments, Catering Equipments, Trolleys, Bain Marie, Dining Tables, Cold Equipments, Display & Counters Equipments, Wash Area Equipments, Dish Washers, L.P.G Gas Pipe Line Installation & Burner & Spares etc. With such an army of product range Janshakti Industries has always lived up to the expectations.

Vision

One Vision. One Team.

To be globally admired leader for planning, designing and producing finest professional kitchen equipments.

We shall be known for our, Excellent Product Quality & Innovation, Wide service support and Quality of Operations.

Mission

Where Purpose Transforms into a Mission.

Providing a value for money product & innovative ideas for professional kitchen solutions, that can create a benchmark in HO-RE-CA sector, for the local, national and international.

To promote a dynamic work culture that encourages employees to demonstrate their best and promote the importance of ethics in their duties. To manufacture quality products that can live up to consumer's expectations.

Quality Statement

Quality is never an accident; it is always the result of high intention, sincere effort, intelligent direction and skillful execution; it represents the wise choice of many alternatives.

We Work With...

HOSPITALITY CONSULTANTS

PMC'S

ARCHITECTS / INTERIORS

CATERING COMPANIES

CHEFS

HVAC CONSULTANTS

Infrastructure

Our state-of-the-art shop floor is well equipped with modern machineries for outstanding results with superior finish.



Laser Cutting Machine



CNC Bending Machine



TIG/MIG
Welding Machine
& many more



Product
Designing Facilities



Laser Welding Machine



Stud Welding Machine



Low Pressure
PUF foam
filling machine



Well Trained
Project Team



Dedicated
Service Team



Enterprise
Level ERP



Experience Centre
(1500 Sq. ft.)



Fast Food
Equipment Mfg.
(3000 Sq. ft.)



Manufacturing Unit
(12000 Sq. ft.)



Office & Showroom
(5000 Sq. ft.)



Service
(2500 Sq. ft.)



Project Cycle

For years Janshakti Has been known for long term relationship & tune by bagging repeat orders / references.



Industries we serve



Hotels



Restaurants



Industrial Corporates



Institutes



Hospital



Central Kitchen



Cloud Kitchen



Food Courts



Bakeries



QSR

Why Janshakti Industries?

Commercial kitchen equipments are basically capital goods or long terms investment which will last for decades. Keeping this thought in mind we at JANSHAKTI we believe to deliver exceptional quality products with value for money.



LEGACY OF MORE
THAN 50 YEARS



STATE OF ART
INFRASTRUCTURE
AND FACILITY



HIGHLY TRAINED
PEOPLE



CLIENT
SATISFACTION



TRUST AND
TRANSPARENCY



VALUE FOR
MONEY



GREAT AFTER
SALES SUPPORT



TOTAL TURN
KEY SOLUTIONS



TIMELY
DELIVERY



HIGH QUALITY
PRODUCT



STURDY & DURABLE
STRUCTURING



QUALITY STEEL
GAUGE



IN HOUSE PRODUCT
DESIGN STUDIO*



CONTINUOUS
IMPROVEMENT
AND INNOVATION

Company Milestone

2022

Inaugurated JANSHAKTI Xperience Center @ Shilaj, Ahmedabad with exclusive brand tie ups

2021

Introduce new well design commercial drench product under brand "Drainpro"

2020

Introduce new well design range of refrigeration equipment under brand "Frostpro"

2019

Upgraded & Increased our production capacity by setting up new state of the art manufacturing facility in Bakrol & owned Laser Cutting & Welding Machine

2018

"Kitchen Planet" an exclusive kitchen equipment showroom started by Janshakti Industries.

2011

Mr. Tejas P. Panchal after graduating joined Janshakti Industries with his core interest to develop & grow company systematically

2012

Started new unit "Janshakti Enterprise" dedicated for manufacturing excellent Fast Food Equipments.

2016

Renovated entire manufacturing facility and added C.N.C. Bending Machine.

2017

Mr. Parth P. Panchal after his graduation joined Janshakti Industries added further wing to company.

2010

Started manufacturing Refrigeration Equipments

2008

Janshakti Industries was undertaking entire kitchen projects and positioned itself as quality & ethical manufacturer

2009

Upgraded our machinery from manual to hydraulic based Bending & Shearing machines

1997

Company started manufacturing its revolutionary product "Pulveriser Gravy Machine" in house.

1988

Started LPG Gas Line Systems Installations

1987

Started LPG Burners & Gas Ranges Manufacturing with Superior Quality & Finish

1980

Started manufacturing Conventional Stone Base Wet Grinder as 1st Equipment

1992

Company incorporated as "Janshakti Industries" at new owned workshop in Bapunagar, Ahmedabad

1985

- Mr. Pravin M. Panchal joined JSMW and started working at Workshop while ongoing studies with vision to do excellent & quality work in company
- 1st Electric Dosa Hot Plate & Chapati Hot plate were developed

1965

Small workshop started on lease by Mr. Manibhai Panchal in Shahpur, Ahmedabad with name J.S.M.W as Janshakti Sheet Metal Works

Visit our showroom



@BAPUNAGAR

**VISIT OUR SHOWROOM
AND EXPERIENCE TO ENSURE THAT
YOU GET THE BEST IN CHOICE
INNOVATIVE PRODUCTS!!**

Visit our Experience Center



**VISIT OUR EXCLUSIVE
EXPERIENCE CENTER
BEFORE STARTING YOUR DREAM KITCHEN PROJECT**

Our Customers

Restaurant / Fast Food / Bakery

TOMATO's

MIRCH MASALA

*Under
the
Neem
Spices*

**SE
V
EN**
BY VOLTEER

*vintage
vibes*

Rangeen

650
SIX
FIFTY
The Global Kitchen

**SECRET
KITCHEN**
- 100% vegeterian menu

**Upper
Crust**
THE CAKE SHOPPE

**JASSI DE
parathe**

**Ninis
KITCHEN**
A Marigold Treasures

**HOC
CO
eatery**

Vadilal

Sheetal
ICE CREAM

WAGH BAKRI
Best Quality Ass.
Since 1992

Roastea

INOX
LIVE THE MOVIE

ny
FOR THE LOVE OF CINEMA™

**TALOO
insta serve**
Sister Brand Traditional Bakery

PIZZERIA

Real Pepperoni
UNLIMITED PIZZA
RESTAURANT

Sam's PIZZA
Food, Friends & Fun. Unlimited.

Round slice

Jagdish
Established 1935

CRAZY
Eat some fun

Haldiram's

BENTO B

Moi
THE DESSERT STUDIO

**CREAM
CENTRE**
VEG BISTRO

**frankie
station**

**The Mexican
Tapas Bar**

J

Panino
The Sandwich World

**Food
Stories**
BY THE MEETEND

**YANKI
SYZZLERR**

**K.R.'s
Pekodeez**

MAHEVA

the Baker's Dozen
SIMPLY GOODNESS. BAKED PERFECT.

**franky
station**

Hotels / Clubs / Resorts / Malls

THE FERN
AN ECOTEL HOTEL
AHMEDABAD
A leading environmentally sensitive hotel

**RENAISSANCE®
HOTELS**

THE PRIDE HOTELS
the essence of business

COURTYARD
Marriott

**HOTEL FORTUNE
PALACE**
★★★★

**Madhushan Resort
& Spa**
Luxury rooted in tradition

The House of MG
It feels like coming home

**safal Rethal
greens**
Sector, Noida Expressway

**SURAMYA
A B O D E**

**BW
Best
Western.**

**ARAIYA
HOTELS & RESORTS**

**RAMADA
BY WYNDHAM**

**Sports
Club**

e
Ellis Bridge Gymkhana Club

GLADE ONE

**HOTEL
Abhiruchi**

Corporate / Industrial / Educational



Arvind



AMMANN



Generating Revolutions Revolving Generations™



ISO 9001 Company



Gandhinagar



Hospital Canteens



Brands Associated with us



BLUE STAR



Ice-boy

LA CIMBALI

EXPOBAR

Astoria[®]
Think espresso.

CREM[®]
A Welbilt Brand

NIVONA



WELBILT

RATIONAL[®]

CONVOTHERM[®]
A Welbilt Brand

salva

BERJAYA[®]

SPAR MIXER[®]
SPAR

Kolb

SINMAG

ALTO-SHAAM[®]

SANTOS[®]

Vitamix

BUTLER[®]

MENUMASTER[®]
Commercial

FRYMASTER[®]
A Welbilt Brand

LINCOLN[®]
A Welbilt Brand

MANITOWOC[®]
A Welbilt Brand

MULTIPLEX[®]
A Welbilt Brand

MERRYCHEF[®]
A Welbilt Brand

IFB[®]
Set yourself free

winterhalter[®]

HOBART

Electrolux[®]
PROFESSIONAL

Nilkamal[®]

SIRMAN[®]

robot[®]coupe

HATCO[®]
CORPORATION

ugolini[®]
made in Italy

T&S

EURONICS

ANSUL[®]

SWASTIK[®]
SYNTERGY

PENTAIR



We will always be
happy to serve you

After Sales Service

Great after sales service is always top priority for our customers. For more than 45 years in the industry we had always stayed ahead of other by understanding clients need & providing excellent services.

JANSHAKTI INDUSTRIES is more likely recommended by our customers to others. We always take proud of that.

To provide services seamlessly, we do have dedicated after sales service number where team of professionals take care of the matter diligently. As company is growing dynamically, we are spreading our geographical boundaries of our technical team to provide faster services.

Give us call now ☎ +91 957400 1800

Timing 10.00 am - 7.00 pm

or write us at service@janshaktiindia.com

We are also offering

“Annual Maintenance Contract” & revolutionary
“Prepaid Service Scheme” with ultimate
on time approach with most economical prices.

Call now and get your AMC or PSS done.



QR CODE TO DOWNLOAD BROCHURE

JANSHAKTI
Professional Kitchen Experts



MASTER-BROCHURE



COMPANY PROFILE



DRAINPRO



FROSTPRO



PULVERISER MACHINE



SERVICE CONTRACT



IMPORTED BRANDED



FAST FOOD EQUIPMENT



BAKERY EQUIPMENT



CATERING EQUIPMENT



SS WIPER



VISICOOLER-DEEPFREEZER



WATER COOLER

PROJECT GALLERY	01
ISLAND COOKING BLOCK	03
PRIME COOKING EQUIPMENT	05
WORK TABLES	15
OTHER EQUIPMENT	18
DRAINPRO	19
FROSTPRO	20
FAST FOOD EQUIPMENT	21
FOOD WARMING SYSTEM	22
BAIN MARIE / SERVERY LINE	23
TROLLEY	26
PRE-PREP EQUIPMENT	28
HAND WASH SINK	30
DINING TABLE	31
BAR COUNTER	32
LIVE FOOD COUNTER	33
DISH WASH AREA	34
RACKS	37
KITCHEN VENTILATION SYSTEM	38
SS FLOOR WIPER	40

PROJECT GALLERY





FOR MORE IMAGES & VIDEOS PLEASE VISIT OUR WEBSITE





ISLAND COOKING BLOCK

COOKING IS AN ART AND WE ARE THE CONNOISSEURS

Types of Island Cooking Blocks

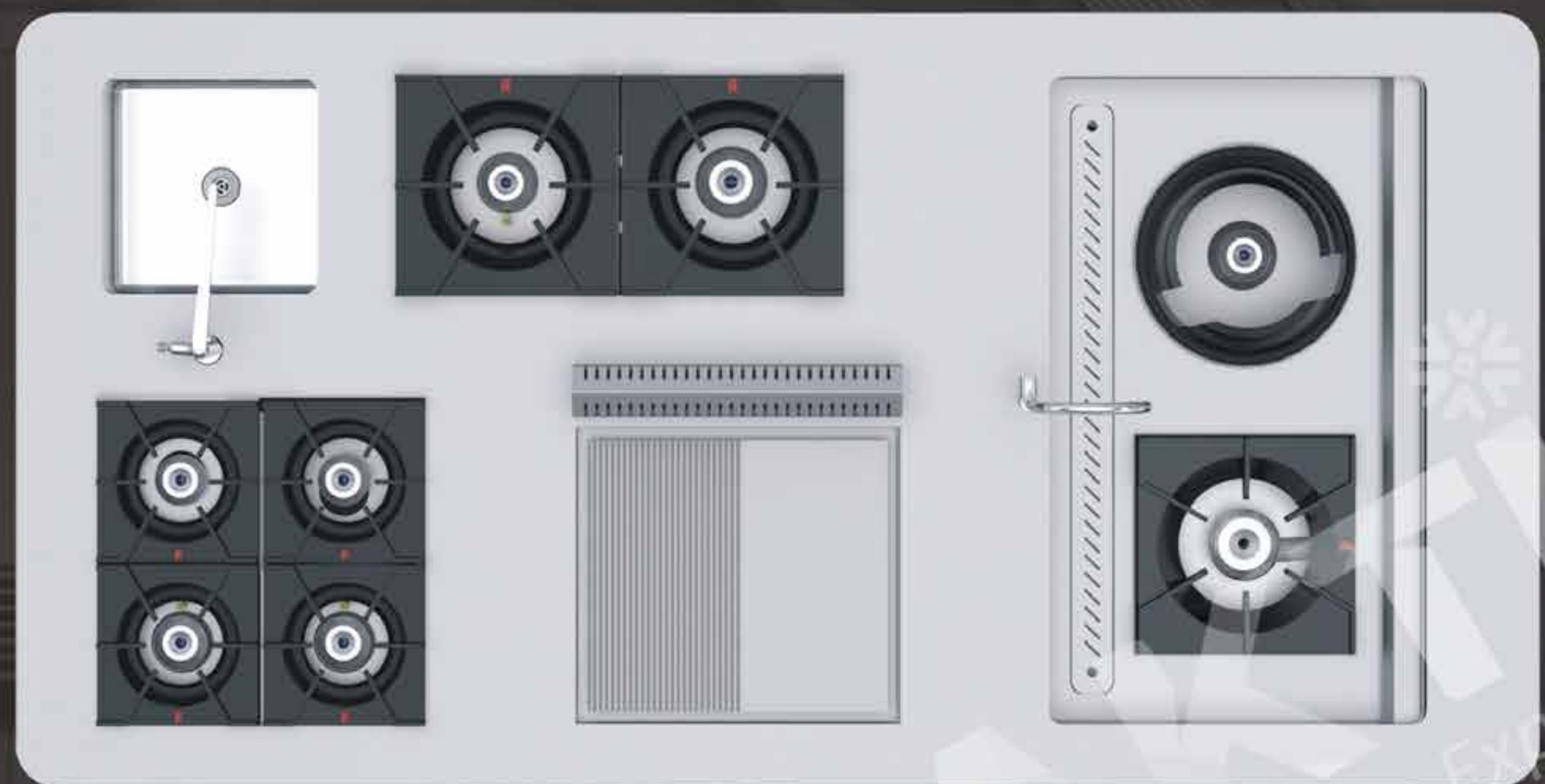
Centre Island Block

Can be operated from all sides

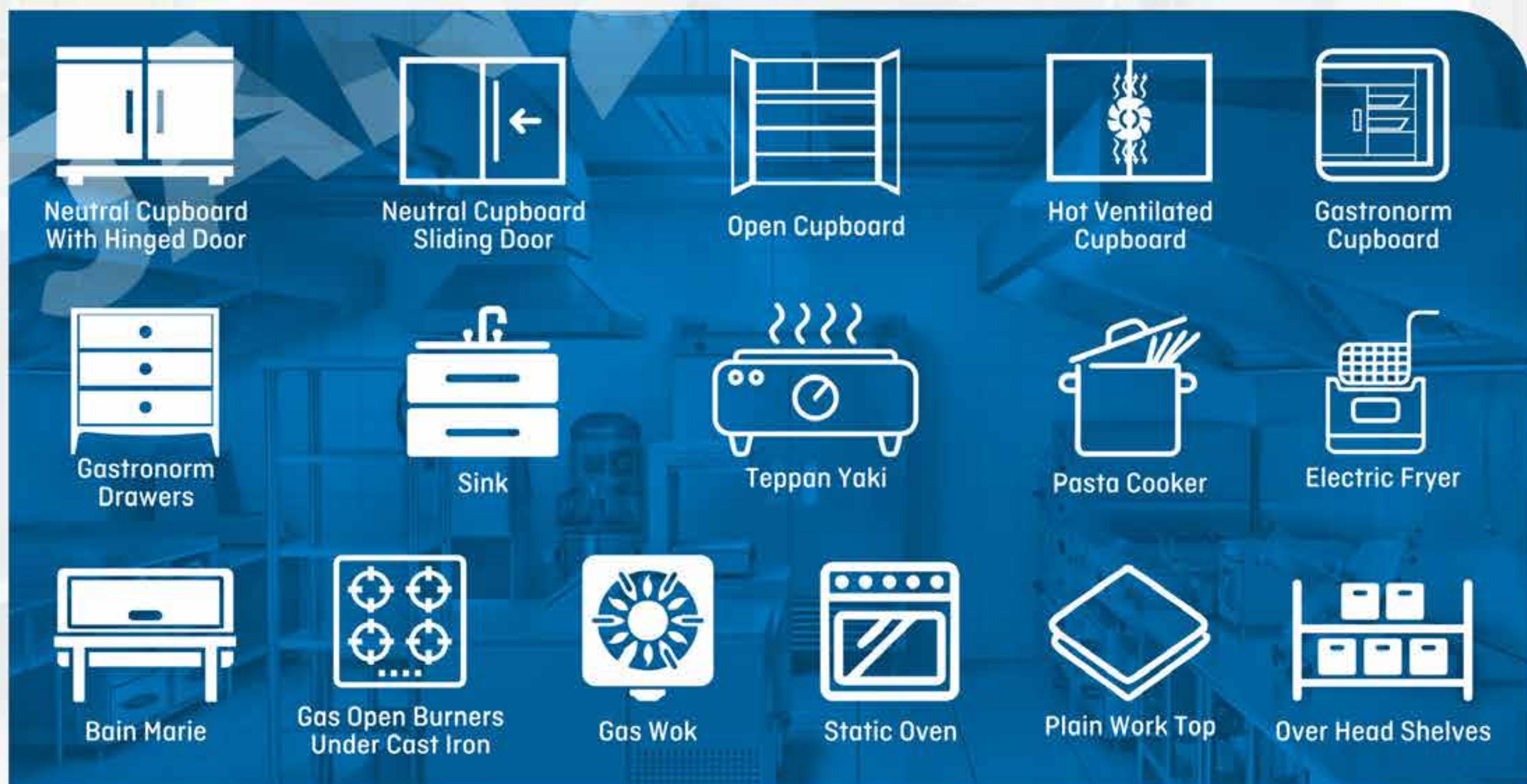
One Sided Block

It can be operated from one side only

- ▶ Island Cooking Block is usually used for live / open kitchens.
- ▶ It enables chefs to cook varieties of cuisines on single platform.
- ▶ Entire design is tailor made as per requirement.
- ▶ Workmanship that excel beyond expectations, Performance that deliver efficiently.



VARIETIES OF FUNCTIONS WE CAN CHOOSE FROM BELOW MENTIONED



PRIME COOKING EQUIPMENT

Cooking Equipments Are Very Basic Requirement Of Any Kitchen. It Is Used To Cooked Varied Recipes And Cuisines. Range Of Equipments Include Like Cooking Range, Bulk Cooking Range, Hot Plate, Roti Puffer, Tandoor, Steamer, Etc.



FEATURES OF OUR PRIME COOKING EQUIPMENTS



Robust All
Stainless-Steel
Structure



Quality Spares
& Parts



Engineered for
rugged usage



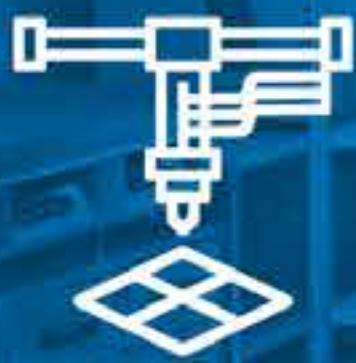
Well Designed &
Heavy-Duty
C.I. Pan Support*



Janshakti Brand
Efficient Burners



High quality manifold
system to
enhance safety.



Full Length Cut
Free Steel Drip Tray*



Designed Cross
Air Ventilation



Surround Polished
Technology for
Hot Plates*



Gas Line Cavity
for Utilities



All burners with Pilot
for Gas Saving*

INDIAN COOKING RANGE
SINGLE BURNER RANGE

TWO BURNER RANGE

THREE BURNER RANGE


PRODUCT NAME	STANDARD SIZE (with C.I. - 350x350)	STANDARD SIZE (with C.I. - 400x400)	ALL BURNERS WITH PILOT
Single Burner Range	516 x 600 x 850 + 150	585 x 600 x 850 + 150	YES
Two Burner Range	1125 x 600 x 850 + 150	1140 x 600 x 850 + 150	YES
Three Burner Range	1550 x 600 x 850 + 150	1700 x 600 x 850 + 150	YES

SPECIAL FEATURES:

- All designed stainless steel square tube structure for longer product life
- Engineered cross air ventilation & cross structuring.
- P Type design for hassle free installation
- Heavy Duty Janshakti own Brand highly durable Burners & Copper Tubes ensures GAS SAVING & Safety.

NOTES:

- We prefer Standard Size with C.I. 350 x 350 is ideal.

CONTINENTAL COOKING RANGE

FOUR BURNER RANGE



FOUR BURNER RANGE WITH STATIC OVEN



PRODUCT	STANDARD SIZE (With C.I. - 300 x 300)	STANDARD SIZE (With C.I. - 350 x 350)
Four Burner Range	750 x 750 x 850 + 150	850 x 850 x 850 + 150
Oven Chamber Size*	400 x 250 x 300	450 x 300 x 300
Elec. KW For Oven	2.1 KW	2.4 KW

NOTES:

- Electric Ovens are optional with Cooking Range
- Ovens are electric operated, thermostatically controlled and Cerawool insulated with SS Rod Shelf. Any special requirements need to be clarified prior to order.

PAN ASIAN / CHINESE / ORIENTAL COOKING RANGE

TWO BURNER RANGE (1+1)



THREE BURNER RANGE (2+1)



PRODUCT NAME	OVERALL SIZE	WOK PAN 400mm Dia.	STOCK PAN SUPPORT	FAUCET/TAP POINT
Two Burner	1350 x 800 x 750 + 300	1	1	1
Three Burner	1800 x 800 x 750 + 300	2	1	2

SPECIAL FEATURES:

- Tray Type heavy top with leakage proof design.
- All designed stainless steel square tube structure for longer product life
- Engineered cross air ventilation & cross structuring.
- P Type design for hassle free installation
- Heavy Duty Janshakti own Brand highly durable Burners & Copper Tubes ensures GAS SAVING & Safety.

NOTES:

- Standard Chinese Cooking Range comes with Tray Type Top, Back Side Drain Channel, Faucet, specially designed Wok Pan Support, Stock Pan Support, & Robust Steel Structure with Superior finish. All internal water line connection is done with G.I. pipes.

ADDITIONAL OPTIONS:

- Front Water Sprinkler System, High Pressure Blower Burner System, T&S Wok Faucet, Foot operated tap, Separate Drain Box or any other requirement of client / Consultant can be incorporated.

CHAPATI PLATE WITH PUFFER



SPECIAL FEATURES

- Surround Plate polishing technology provides superior polished plate.
- Heavy Duty Janshakti own Brand highly durable Burners & Copper Tubes
- Vertical burner distribution for even heat & GAS SAVING.

NOTES:

- Standard model includes Metal Bullet Puffer.
- C.I. Puffer or MS Plate puffer are optional.

PRODUCT NAME	OVERALL SIZE	BURNERS	HOT PLATE SIZE
Chapati Plate with Puffer	900 x 600 x 850 + 25	2+1	600 x 600 x 12 mm
	1200 x 600 x 850 + 25	3+1	900 x 600 x 12 mm

REVOLVING CHAPATI PLATE WITH PUFFER



SPECIAL FEATURES

- Mainly used @ Dining Hall, Thali restaurant & Industrial canteens for higher production.
- 12mm Thick MS Plate with superior Surround Polish Technology.

NOTES:

- In standard model it comes with plate puffer.
- Revolving Puffer & Plate puffer are installed separately by using "T" joint.

PRODUCT NAME	OVERALL SIZE	ROUND PLATE DIA.	PLATE PUFFER SIZE
Revolving Plate with Puffer	1200 x 750 x 750	750 mm x 12 mm	450 x 600 x 750
	1500 x 900 x 750	900 mm x 12 mm	600 x 600 x 750

DOSA HOT PLATE



PRODUCT NAME	OVERALL SIZE	BURNERS	HOT PLATE SIZE
HOT PLATE	900 x 600 x 850 + 25	3	900 x 600 x 12 mm
	1200 x 600 x 850 + 25	4	1200 x 600 x 12 mm

GRIDDLE HOT PLATE

GRIDDLE HOT PLATE

PLAIN



GRIDDLE HOT PLATE

SERRATED



PRODUCT NAME	OVERALL SIZE	BURNERS	HOT PLATE SIZE
GRIDDLE HOT PLATE	600 x 750 x 850 + 150	2	500 x 625 x 15 mm
	750 x 750 x 850 + 150	3	650 x 625 x 15 mm
	900 x 750 x 850 + 150	3	800 x 625 x 15 mm

SPECIAL FEATURES

- Surround Plate polishing technology provides superior polished plate.
- Heavy Duty Janshakti own Brand highly durable Burners & Copper Tubes
- Vertical burner distribution for even heat & GAS SAVING.
- Serration / Ribbed / Grill marks option is available upon request.
- In griddle hot plate unique oil collection tray has been provided.

TANDOORS

SS / MS SQUARE BOX TANDOOR



SS / MS DRUM TANDOOR



ELEC. DEEP FRYER

600 x 750 x 850 + 150



ELEC. KADAI FRYER

Available in 450, 550, & 600 mm dia. kadai



SIZZLER PLATE RANGE

450 x 600 x 850 + 150



LAVA GRIDDLE RANGE

600 x 750 x 850 + 150



BULK COOKING RANGE

Stock pot stoves are very simple but very important equipment for food preparation in day-to-day operations. It is majorly used for bulk cooking preparations. Heavy Potvessels are used on top of stove. Janshakti made STOCK POT STOVE ensures engineered & designed structure for rugged use, superior finish and full-length drip tray & Pilot burner are standard part of equipment.

Highly Durable, Very Reliable...Its JANSHAKTI

STOCK POT RANGE



POT FILLER FAUCET



Pot Filler faucets are used to fill water in Pot Vessels during cooking preparation of food delicacies. It makes water filling very easy, hassle free and helps in maintaining hygiene & cleanliness.

Overall size (mm)	Pan Support size (mm)
516 x 700 x 450	400 x 400
700 x 700 x 450	450 x 450
850 x 850 x 450	600 x 600

TWO BURNER RANGE

WITH WATER TAP & DRAINAGE CHANNEL
1500 x 750 x 600 + 300



TINGLING BOILING / BRAT PAN

TINGLING BOILING PAN



KEY FEATURES

- Boiling Pan is suitable to boil, steam, poach, braise or simmer various delicacy.
- Single wall lid balanced by means of a hinge with front handle.
- Well emptying by 2" valve with handle. (Optional)
- Large capacity allows for preparation of large amounts of food.
- Easy to clean and maintain.
- Maintains flavour and nutrients.
- Tilt design allows for more convenient transfer of foods to serving pans and storage containers.
- Unit to have Nylon Adjustable feet with height adjustment up to 15mm.
- Integrated water faucet as standard.

Liter Capacity	Overall Size (mm)
60	1100 X 900 X 900
100	1200 X 900 X 900
150	1300 X 900 X 900
200	1350 X 1000 X 1000

TINGLING BRAT PAN



KEY FEATURES

- Cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. Manual tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- Unit to have Nylon Adjustable feet with height adjustment up to 15mm.
- Stainless steel single skin lid is balanced and has strong stainless steel AISI 304 hinges and an ergonomic front handle.
- Integrated water faucet as standard.

Liter Capacity	Overall Size (mm)
60	1300 x 900 x 900
80	1350 x 900 x 900
100	1400 x 900 x 900
120	1450 x 1000 x 900

STEAMER

KHAMAN STEAMER

AVAILABLE IN 6, 8, 8 & 10
TRAYS CAPACITY

VATI DAL KHAMAN STEAMER

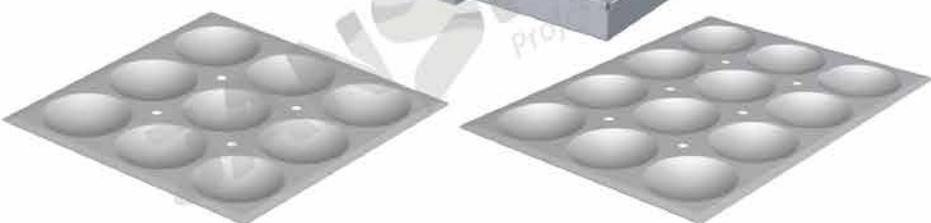
AVAILABLE IN 6, 8, 8 & 10
TRAYS CAPACITY

LIVE DHOKLA STEAMER

AVAILABLE IN 6, 8, 10, 12
TRAYS CAPACITY

IDLI STEAMER

Available in 54, 72, 96, 120,
180 Idlis Capacity



TRAY TYPE	SIZE (MM)
LIVE DHOKLA	350 x 450 x 12
DHOKLA TRAY	350 x 450 x 25
VATI DAL	350 x 450 x 38
NYLON KHAMAN	350 x 450 x 60
9 IDLI TRAY	300 x 300
12 IDLI TRAY	350 x 450

WORK TABLES

- ▶ Work tables or Work Tops are essential part of any HO-RE-CA kitchens. Work tables can be used in various formats as per clients needs like Side Tables, Spreader Table, Service & Beverage Stations, Pick Up Tables, etc.
- ▶ For layman it may look just table, but from technical perspective it is very important to be manufactured correctly.



FEATURES OF WORK TABLES

- ▶ All Laser Cut & CNC Bending manufacturing.
- ▶ Superior Finishing with Burr free edges.
- ▶ Designed all SS Square Tube Inside Top Structuring. No MS Used.
- ▶ Inverted Hat Type Stiffeners with both ends closed leaving no space for roaches.
- ▶ Aligned Back Splash with Bottom levelers
- ▶ Quality hardware components used for cabinets & drawers.
- ▶ Sink available in both Die Press & Welded.

WORK TABLES

WITH 1 U/S.



WITH 2 U/S.



WITH SINK



MOBILE TABLE



CABINET TABLE WITH DOORS



TABLE WITH PLATE WARMER



WITH OVER HEAD SHELF



STONE TOP TABLE



PICK UP WITH BAIN MARIE



PICK UP COUNTER WITH CABINET

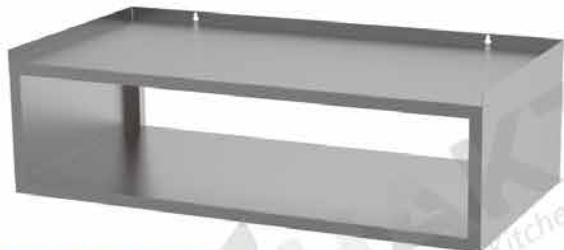


WALL SHELVING SYSTEM

SINGLE



BOX TYPE



CABINET TYPE



POT WALL SHELF



ONION / POTATO CAGE

Heavy square tube structure with thick wire mesh rod and tapered bottom with collection latch.
600 x 600 x 900



DUNNAGE RACK

1200 x 600 x 200



STEEL GROCERY BIN

Available in 35, 50, 100, 150 Kgs Storage Capacity



GROCERY BIN



PLATE WARMER

50 Plate Capacity



SS DUSTBIN - REGULAR

Available in 60 & 90 Ltrs Capacity.

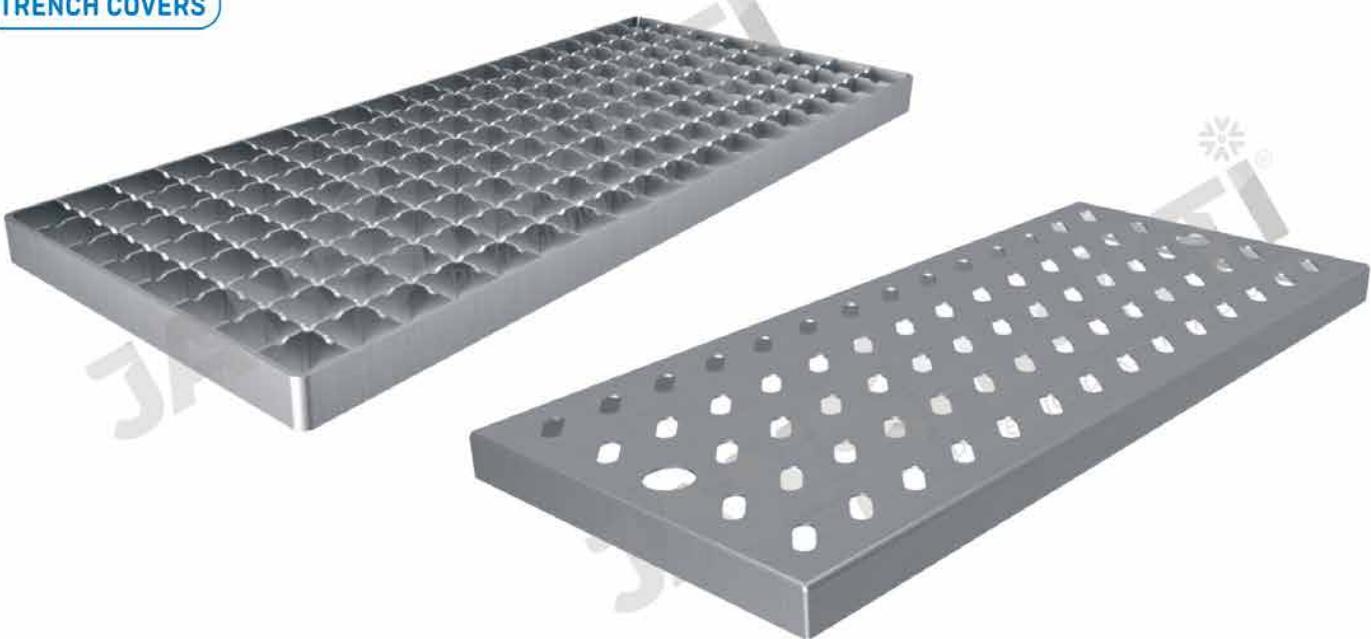


SS DUSTBIN - SQUARE SWING

Available in 90 & 110 Ltrs Capacity



DRAINPRO provides industrial/ commercial drainage solution for the industries where hygiene is essential. DRAINPRO has product range manufactured from non corrosive stainless steel like Drain Trough, Drain Cover, Grease Trap Chamber available in different sizes and models. DRAINPRO is extensively designed and manufactured by JANSHAKTI INDUSTRIES with state of the art manufacturing facility. Entire fabrication is done inhouse using Laser cutting machine, CNC bending with Italian tooling, Laser welding, & Imported assembly table with jigs & fixture.

DRAIN THROUGH**TRENCH COVERS**

TO KNOW MORE ABOUT DRAIN PRO
DRAINAGE SOLUTION DOWNLOAD OUR BROCHURE



FrostPro is speciality brand developed by JANSNAKTI INDUSTRIES under which all engineered cooling equipment are developed and manufacture like UNDER COUNTERS, MAKE LINE & SALAD BAR etc.

FrostPro keeps it Fresh.

The Exclusive FrostPro refrigeration technology for any professional requirements.

UNDERCOUNTER FRIDGE



MAKELINE WITH UNDERCOUNTER FRIDGE



TO KNOW MORE ABOUT FROST PRO
HOSPITALITY COOLING SOLUTIONS DOWNLOAD OUR BROCHURE



JANSHAKTI ENTERPRISE was incorporated in 2010 with vision to manufacture world class fast food equipments with utmost quality, precision, durability and superior finishing. Since its inception all manufacturing process was done by laser cutting technology. What makes us stand apart from rest of the crowd is the hard work we put forth in delivering products with a customer centric approach in conjunction with extensive R&D, manufacturing, management and marketing. Initially it was started with handful of products and now JANSHAKTI ENTERPRISE is manufacturing more than 30+ different types of fast food equipments with strong dealer network across India. Driven by the determination to serve the needs of the whole "QSR sector, "Janshakti Enterprise" has today become a synonym to "Trust & Quality".

Designed to make your
Everyday
Life Easier

PIZZA OVEN



SANDWICH GRILLER



DEEP FRYER



FOOD WARMER



TO KNOW MORE ABOUT FAST FOOD EQUIPMENT
SOLUTIONS DOWNLOAD OUR BROCHURE



Electric food warmers are very important piece of equipment for pick up operations in kitchen areas. It helps in keeping cooked food warm until it is picked up for guests. Food warmers are very helpful during monsoons & winters.

IR BULB WARMER

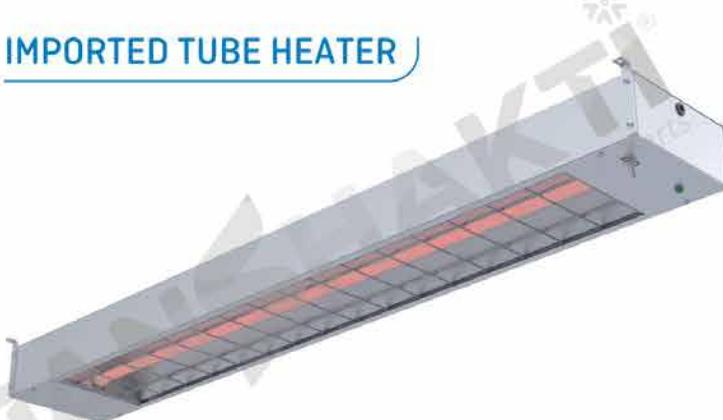


IR bulb warmers has separate IR Lamps which radiates instant heat when required. It comes with separate on/off toggle switch which provides great flexibility over operating.

TECHNICAL DETAILS

SIZE	1050 x 225 x 215	1350 x 225 x 215	1650 x 225 x 215
ELEC.	4 x 250w	5 x 250w	6 x 250w

IMPORTED TUBE HEATER



Imported Tube heaters are full length glass tube heater which radiates heat only bottom of tube and comes with cold zone. These heaters take pre heating time of 4-5 mins which is faster over traditional coil heaters. It comes with safety grid @ bottom. It comes with single on/off toggle switch.

TECHNICAL DETAILS

SIZE	1050 x 200 x 100	1350 x 200 x 100	1650 x 200 x 100
ELEC.	1000W	1000W	1000W

ELECTRIC COIL / HEATER



Electric Coil food warmers are most basic and traditional warming system used. It radiates powerful heating over other warming systems in market. It is manufactured in SS double skin housing with insulation and safety grill @ bottom. It comes with thermostat controller and on/off toggle switch. It takes pre heating time of 15-25 mins.

TECHNICAL DETAILS

SIZE	1050 x 200 x 100	1350 x 200 x 100	1650 x 200 x 100
ELEC.	1000W x 2	1000W x 2	1000W x 2
TEMP.	30-110 Degrees.		

BAIN MARIE / SERVERY LINE

Bain marie is used to keep cooked food warm. it is usually used at places like industrial canteens, staff cafeterias, pantry, thali style restaurant & fast food restaurants. it helps in serving faster & warm food to guests.



FEATURES OF BAIN MARIE



High Quality Electrical Components



Specially designed cavity tank



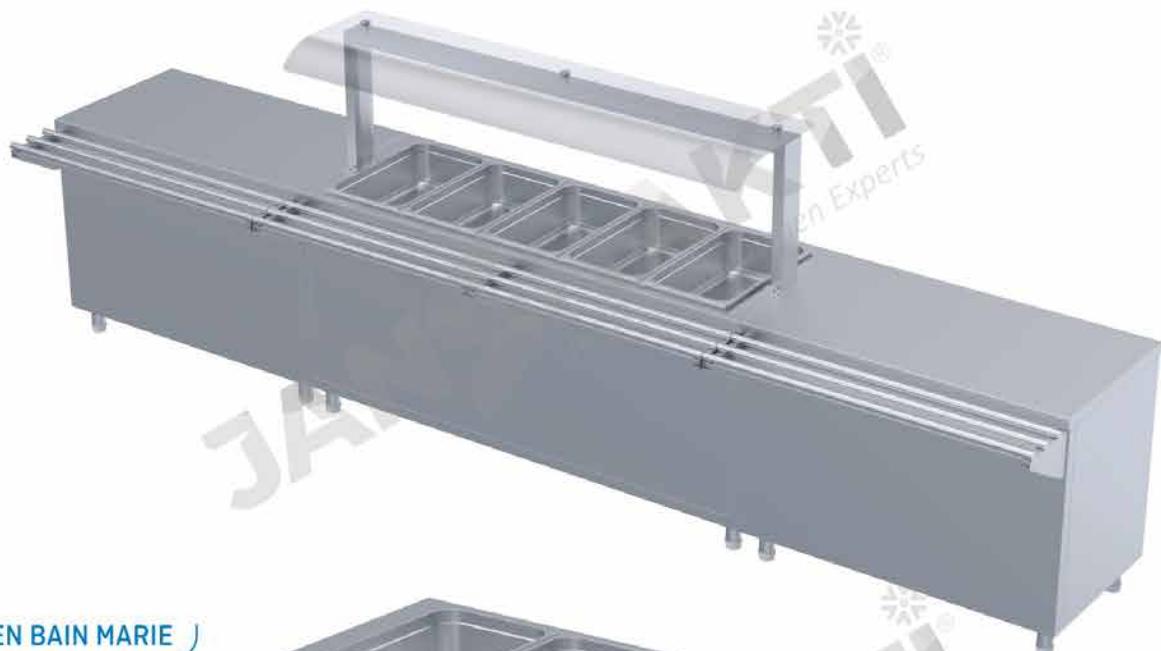
AISI 304 Grade 0.8mm GN Pan Containers



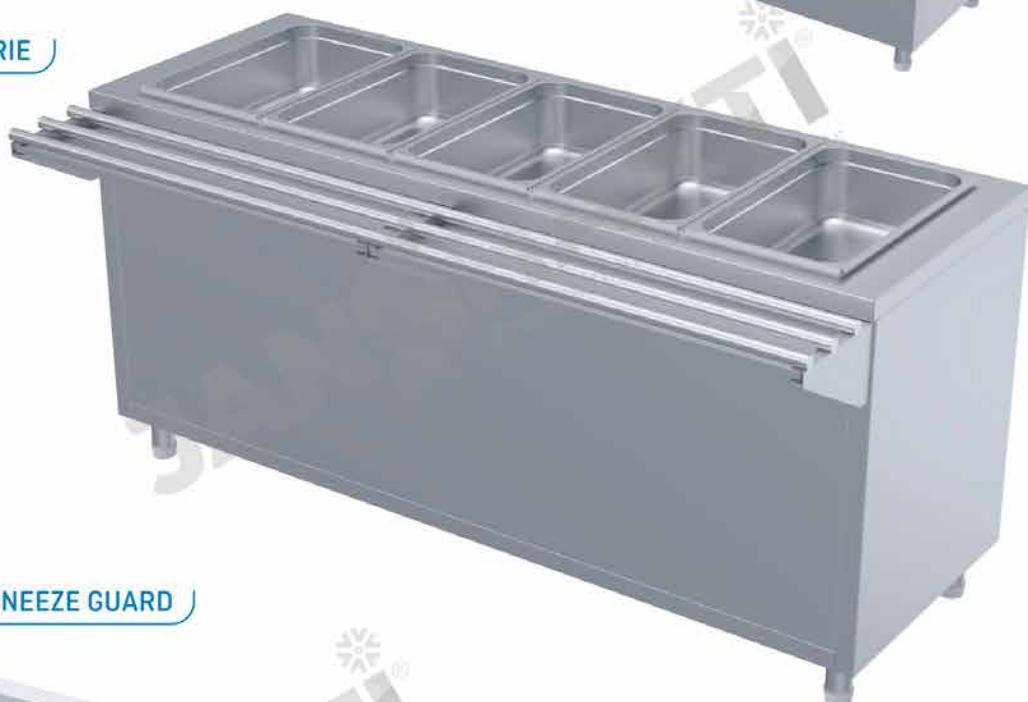
Elevated Tank design for ease of operation



Empty Tank Cut off sensor (Optional)



CANTEEN BAIN MARIE



BAIN MARIE WITH SNEEZE GUARD



NEUTRAL TABLE



BAIN MAIRE WITH STAND



ROUND CONTAINER BAIN MAIRE



CONTAINER SIZE

GN PAN TYPE	SIZE (MM)	LTR CAP.
1/1 x 150 mm	525 x 325 x 150	20 Ltrs.
1/2 x 150 mm	325 x 260 x 150	9 Ltrs.
1/3 x 150 mm	325 x 175 x 150	5 Ltrs.
round std.	225 Dia x 200 ht.	5 Ltrs.
round jumbo	265 Dia x 225 ht.	7 Ltrs.

MINI BAIN MARIE



MINI BAIN MARIE WITH CANOPY



PRODUCT NAME	GN SIZE	OVERALL SIZE	PAN CAP.	ELEC.
MINI BM	1/2 x 150mm - 3 Pcs	840 x 370 x 265	9 Ltrs x 3 Pans	2 KW/ 230v
MINI BM	1/3 x 150mm - 3 Pcs	570 x 370 x 265	5 Ltrs x 3 Pans	2 KW/ 230v
MINI BM With Canopy	1/2 x 150mm - 3 Pcs	840 x 370 x 265 + 225	9 Ltrs x 3 Pans	2 KW/ 230v
MINI BM With Canopy	1/3 x 150mm - 3 Pcs	570 x 370 x 265 + 225	5 Ltrs x 3 Pans	2 KW/ 230v

- ▶ Heavy Duty PU Castor Wheels
- ▶ Swivel + Lockable Castors
- ▶ Corner Bumper Guards (On Applicable Models)
- ▶ Superior Finishing

SERVICE TROLLEY

750 x 525 x 850mm | 900x 525 x 850mm
AVAILABLE IN 2 / 3 SHELF



FOOD SERVING TROLLEY

Available in Elec. Warming System



MASALA TROLLEY

Available in 8, 9 or 12 Round Containers



MASALA TROLLEY

Available in 9 or 12 GN Pans



PLATFORM TROLLEY

900 x 520 x 850
Static load Barring: 350kg Approx



GN PAN HOLDING TROLLEY

500 x 600 x 1800mm



VEG CRATE HOLDING TROLLEY

450 x 550 x 1650mm



GLASS CRATE HOLDING TROLLEY

600 x 600 x 1500mm



LIVE COOKING TROLLEY



TEA SERVING TROLLEY



WASTE BUCKET TROLLEY

900 x 525 x 850



CLEARANCE TROLLEY FOR BANQUET



PLATE COLLECTION TROLLEY



PULVERISER MACHINE



MOTOR	POWER (kW)	CAP./HR.	SIZE (mm)
1.5 HP / 1 Ph. / 2800 rpm	1.125	50-60 Kgs.	400 x 300 x 500
3.0 HP / 3 Ph. / 2800 rpm	2.25	80-100 Kgs.	460 x 360 x 680
5.0 HP / 3 Ph. / 2800 rpm	3.75	90-130 Kgs.	460 x 360 x 680

Includes SS Safety Cover Tray, Wooden Handle, SS Sieves Jali - 2 Sets (8 Pcs)

FEATURES

- Full Stainless-Steel Structure
- Rodent Safety from bottom
- Robust Die Casted Chamber
- Rugged Stainless-Steel Blades
- Uniquely designed Hopper for feeding
- SS Collection Tray
- Ultimate quality motor with copper winding
- Quality & Branded Electrical Parts

DOUGH KNEADER

AVAILABLE IN 5,10,20,40 Kg. Capacity



VEGETABLE CUTTING - INDIAN

Available in 100Kg & 500kg Per Hour Capacity



VEGETABLE CUTTING - IMPORTED



POTATO PEELER

AVAILABLE IN 10 & 20 Kg. Capacity



WET GRINDER

AVAILABLE IN 5,7,10,15, Ltrs Capacity



TILTING WET GRINDER

AVAILABLE IN 10,15,20,25,40, Ltrs Capacity



POTATO PEELER

AVAILABLE IN 10 & 20 Kg. Capacity



BONESAW MACHINE



MEAT MINCER MACHINE



HAND WASH SINK - ROUND



HAND WASH SINK - ECLIPSE



HAND WASH SINK



HAND WASH SINK - KNEE OPERATED



HAND WASH TROUGH - WALL MOUNTED



HAND WASH TROUGH - FLOOR STANDING



*** SOAP DISPENSER & FAUCET IS OPTIONAL**

DINING TABLE - FOLDING STOOL

Available in 4, 6, 8 Seater Capacity



DINING TABLE - FIX STOOL

Available in 4, 6, 8 Seater Capacity



DINING TABLE WITH BENCH

Available in 4, 6, 8 Seater Capacity



STANDING TABLE

600 x 600 x 1050 | 750 x 750 x 1050



BAR COUNTER 1



► We can manufacture bar counter as per client's / consultant requirement.

BAR COUNTER 2



BAR COUNTER 4



VADA PAV / DABELI COUNTER



CHAAT COUNTER



SANDWICH COUNTER



PANI PURI COUNTERS



SINGLE SINK UNIT

585 x 600 x 850 + 150



TWO SINK UNIT

1100 x 600 x 850 + 150



THREE SINK UNIT

1550 x 600 x 850 + 150



POT WASH SINK

900 x 600 x 850 + 150



SOILED DISH TABLE

1050 x 650 x 850
1300 x 650 x 850



SOILED DISH TABLE WITH O/H GLASS RACK

1050 x 650 x 850 + 450
1300 x 650 x 850 + 450



SOAKING TANK

600 x 600 x 600



SINK STRAINER



ENTRY TABLE



EXIT TABLE



ROLLER TABLE



HOSE REEL

Available in 35 feet & 50 feet length



PRE-RINSE SPRAY UNIT



GLASS CRATE

500 x 500 x 100



DISH CRATE

500 x 500 x 100



SS STORAGE RACK

4 Shelves - 1125 x 450 x 1550 mm
5 Shelves - 1125 x 450 x 1800 mm



MS STORAGE RACK

4 Shelves - 1125 x 450 x 1550 mm
5 Shelves - 1125 x 450 x 1800 mm



PLATE RACK / COLD ROOM RACK

4 Shelves - 1125 x 450 x 1550 mm
5 Shelves - 1125 x 450 x 1800 mm



POT RACK

1050 x 585 x 1550 mm
1450 x 585 x 1550 mm



EXHAUST HOOD

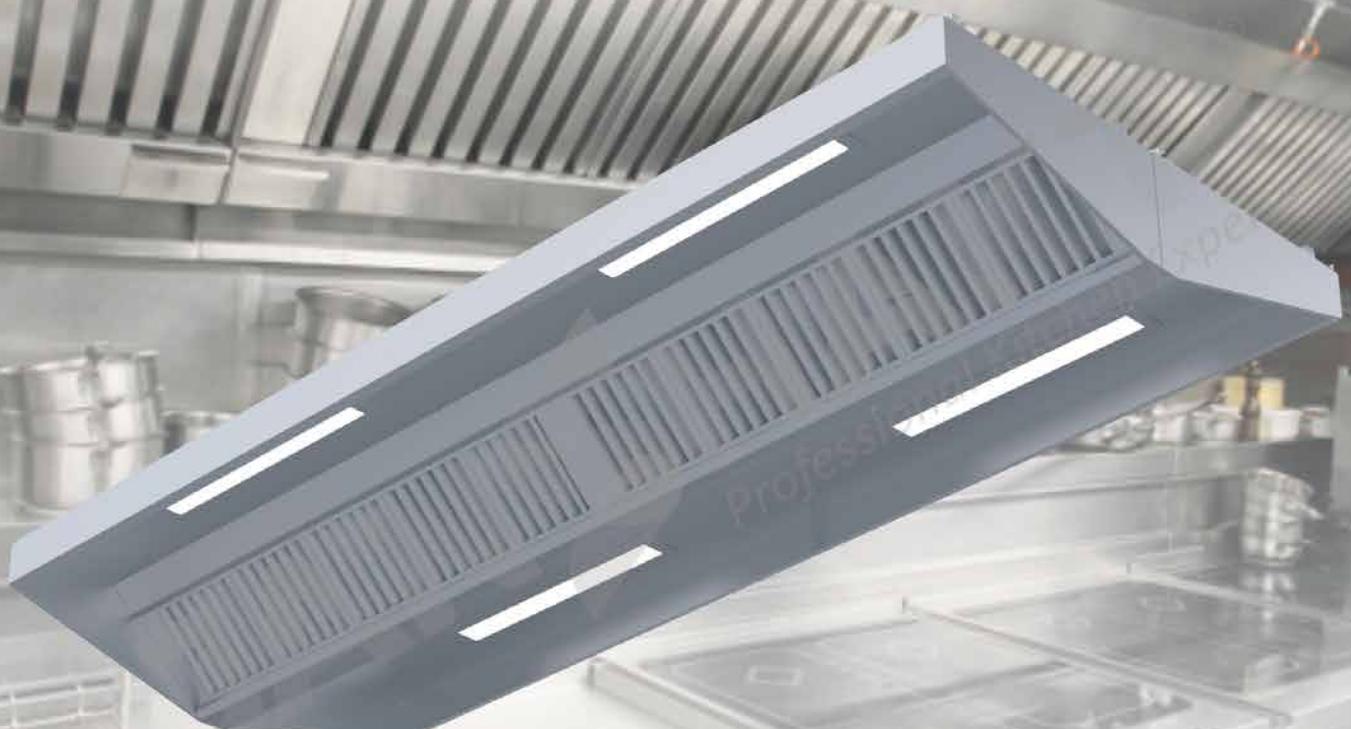


VAPOR HOOD

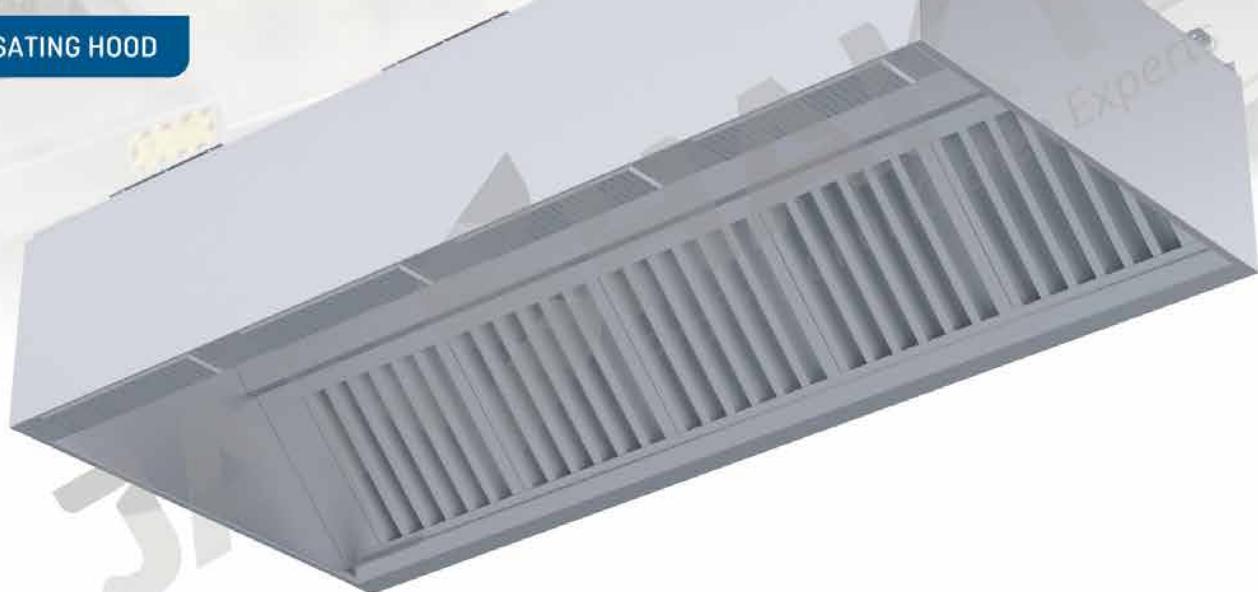


Janshakti undertakes turnkey projects for
Commercial Kitchen Ventilation System
Exhaust / Fresh Air Duct works

ISLAND HOOD

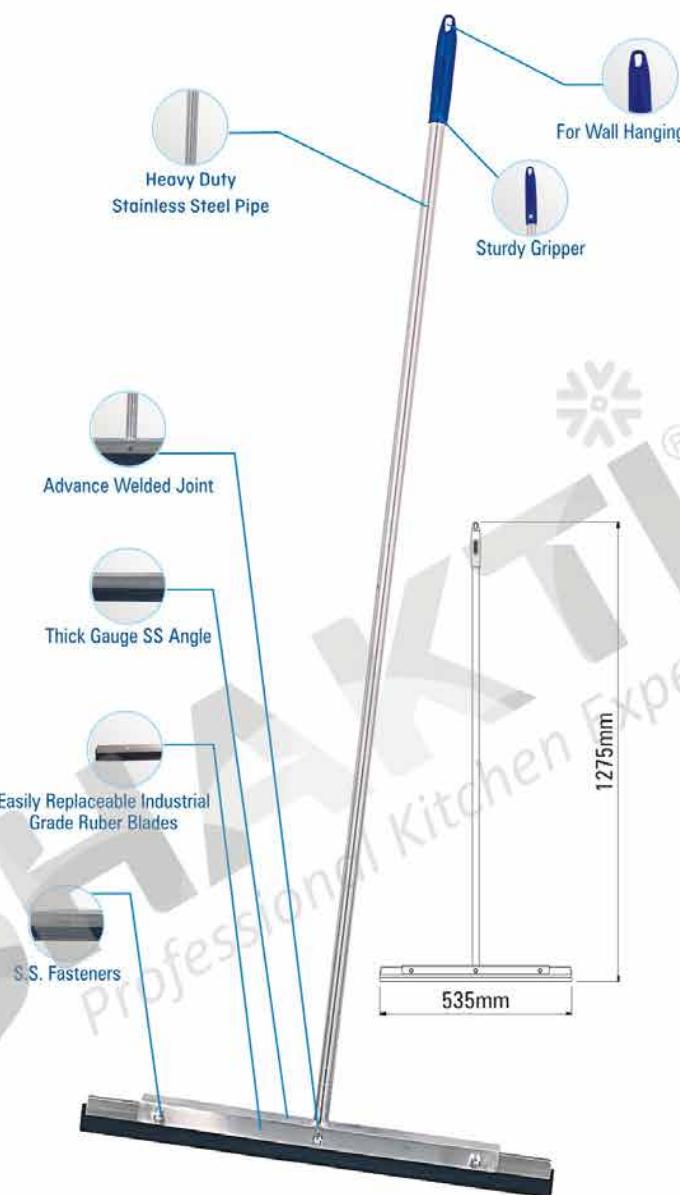


COMPENSATING HOOD



FOR CLEAN & HYGIENIC FLOOR

Floor Wiper - Heavy Duty is highly durable product for wiping wet floor. Made from Stainless Steel AISI 304 grade from heavy gauge material. Replaceable Wiper strip is made from industrial grade rubber for long lasting use.



PRODUCT FEATURES COMPARISON TABLE

JANSHAKTI FLOOR WIPER	ORDINARY FLOOR WIPER
Made from Stainless Steel	Made from Iron
Thick Gauge Pipe	Low Gauge Pipe
Long Life & Highly Durable	Short Life & "Use and Throw"
Saves Cost in Longer Run	Proves Costly in Longer Run
Industrial Grade Rubber Blades	Domestic Grade Sponge (Not even rubber)
Replaceable Wiper Blades	Non-Replaceable Wiper Blades
S.S. Fasteners	Iron Fasteners (Rust Faster)
Almost Unbreakable	Easily Breakable



Striving for Excellence

— O U R B R A N D S —



Hospitality Cooling Experts

Exclusive Refrigeration Equipment

Office & Showroom : 49, Chirag Diamond Estate, Beside Pushkar Business Park, Nr. D-Mart, Bapunagar, Ahmedabad-24, Gujarat (India).

Works : Bakrol Bujrang, Ahmedabad, Gujarat 382433.

Experience Center : G.F. Shop No. 11 & 12, Swati Clover, Near Shilaj Circle, Beside Yanki Sizzlers, S.P. Ring Road, Thaltej, Ahmedabad, Gujarat 380054 (INDIA)

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