

## FROM CONCEPT TO CREATION

Elevating the craftsmanship of culinary solutions


## Transforming Spaces

## RELIABLE, EFFICIENT \& CUTTING-EDGE TECHNOLOGY



Welcome to Real Chef Pvt. Ltd., backed with over 25 years of experience of selling commercial kitchen equipment, we have come up with an ultra modern manufacturing plant in India. Our goal is to expand our manufacturing range to maximum commercial kitchen appliances so as to provide our customers a complete basket of quality products under one roof.

## ABOUTUS <br> 

> A family holding company since 2005
, Extensive experience of 25 Years in HORECA industry
, Manufacturing facilities covering an area of 60,000 sq. ft in India.
, Production capacity of 1500 units of deck ovens each month
, Follow Lean Manufacturing System \& Kaizen practices
> In-house R\&D and testing lab


## Elevating Vision

## Our Vision

To become a preferred Commercial Kitchen Equipment supplier in HORECA industry for both domestic \& international market and create a unicorn company by the year 2027

## Our Mission

- Leverage state-of-the-art technology to develop world-class manufacturing units
- Ensure best-in-class products by applying robust quality policies
- Treat people as our assets \& work on in-house capability development
- Establish an in-house R\&D centre for constant development of new product range, leading to ultimate customer delight
- Build a strong network of stakeholders ranging from established vendors to customers


## Our Values

1 Passion
A Agility
G
Goal Orientation
$E$
Execution


## Unmatched Experience



## WHY CHOOSE REAL CHEF?

- Production at Scale : Large Production Capacities to meet large supply demads
- Customizations : Highly customizable products to match your needs.
- Highly Competitive Manpower : More than $95 \%$ of production team falls under skilled labour
- International quality: Surpassing Quality Standards for global clients
- Product \& Cost Innovation: In-house R\&D team to innovate new products and optimize costs.
- Made in India
- Over two decades HORECA industry


## Products

Visualising the increased need for F\&B Equipment \& Services, the company has a wide range of products to holistically cater to the hospitality sector. With an emphasis on continuous research \& development, RCPL has maintained quality, safety and durability since its inception. The high-rated products are easy to operate which increases productivity in the kitchen. Today, RCPL is the name for trust delivering the best equipment for hotels, restaurants, bakeries, confectionary stores, fast food joints, pubs, bars etc.

## Electric Deck Ovens

Our deck ovens are designed for cooking on the deck, ensuring consistent and efficient baking results.



Electric Two Deck Two Trery Oven RCE-1000-202


Electric Two Deck Four Troy Oven
RCE-1000-204

## Crafting Solutions

## Gas Deck Ovens

Our deck ovens are designed for cooking on the deck, ensuring consistent and efficient baking results.


Gos One Deck One Tray Owen RCG-1000-101


Ges One Deck Two Tray Oven RCG-1000-102


## Griddle Plates

Made of cast iron, our griddle plates are perfect for traditional cooking methods and provide excellent heat distribution.


Table Top Electric Griddle Plate - Ful Smooth REE-818


Table Top Electric Griddie Plate - Hall Smooth \& Half Ribbed
REE-822

## Sandwich Grillers / Salamanders

Our sandwich griller feature non- stick coated plates allowing easy grilling \& hassle- free cleaning. Salamanders with adjustable layers ideal for toasting, defrosting, reheating food, etc.


REE-811E


RES-936

## Primary Competitive Advantages

A-ONE QUALITY PRODUCTS


PROMPT AFTER-SALES SERVICE


ECONOMICALLY PRICED


TOTAL CUSTOMER SATISFACTION

ON-TIME DELIVERY
MADE IN INDIA

## Product Specifications

ELECTRIC DECK OVENS

| Model | Description | Voltage <br> (V) | Power <br> (KW) | Max. <br> Temperature | Product <br> Dimensions (mm) | Baking Area (mm) | Stone Size (mm) | Net Wt. (Kg) |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| RCE-1000-101 <br> SILVER SERIES | ELECTRIC OVEN ONE DECK ONE TRAY WITHOUT STONE | 220 V | 3.2 | $400{ }^{\circ} \mathrm{C}$ | $945 \times 605 \times 487$ | 640X405X272 | ** | 43 |
| RCE-1000-101 <br> SILVER SERIES | electric oven ONE DECK ONE TRAY WITH STONE | 220 V | 3.2 | $400{ }^{\circ} \mathrm{C}$ | 945X605X487 | 640X405X272 | 625X420X15 | 47 |
| RCE-1000-901 <br> SILVER SERIES | $\begin{aligned} & \text { ELECTRIC OVEN } \\ & \text { ONE DECK ONE TRAY } \end{aligned}$ WITH STONE | 220 V | 3.2 | $400{ }^{\circ} \mathrm{C}$ | 870X520X415 | 650X423X238 | 625X420X15 | 30 |
| RCE-1000-102 <br> SILVER SERIES | ELECTRIC OVEN ONE DECK TWO TRAY WITHOUT STONE | 220 V | 6.6 | $400{ }^{\circ} \mathrm{C}$ | $1220 \times 820 \times 597$ | 862X319X604 | ** | 74 |
| RCE-1000-204 <br> SILVER SERIES | ELECTRIC OVEN TWO DECK FOUR TRAY WITHOUT STONE | 415 V | 13.2 | $400{ }^{\circ} \mathrm{C}$ | 1220X820X1125 | 862X319X604 | ** | 90.36 |
| RCE-2000-101 GOLD SERIES | ELECTRIC OVEN ONE DECK ONE TRAY WITH STONE | 220 V | 3.2 | $400{ }^{\circ} \mathrm{C}$ | $945 \times 605 \times 487$ | 640X405X272 | 625X420X15 | 43 |
| RCE-1000-202 <br> SILVER SERIES | ELECTRIC OVEN TWO DECK FOUR TRAY WITHOUT STONE | 220 V | 6.6 | $400{ }^{\circ} \mathrm{C}$ | $945 \times 605 \times 825$ | 640X405X272 | ** | 60 |

## GAS DECK OVENS

| Model | Description | Voltage (V) | Power (W) | Max. <br> Temperature | Product Dimensions <br> $(\mathbf{m m})$ | Baking Area <br> $\mathbf{( m m )}$ | Stone Size <br> $(\mathbf{m m})$ | Net Wt. <br> $\mathbf{( K g})$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| RCG-1000-101 <br> SILVER SERIES | GAS OVEN <br> ONE DECK ONE TRAY <br> WITH STONE | 220 | 100 | $300^{\circ} \mathrm{C}$ | $1050 \times 700 \times 557$ | $450 \times 360 \times 675$ | $630 \times 430 \times 15$ | 65 |
| RCG-1000-102 <br> SILVER SERIES | GAS OVEN <br> ONE DECK TWO TRAY <br> WITHOUT STONE | 220 | 100 | $400^{\circ} \mathrm{C}$ | $1340 \times 885 \times 693$ | $873 \times 627 \times 370$ | $* *$ | 85 |
| RCG-1000-204 <br> SILVER SERIES | GAS OVEN <br> TWO DECK FOUR TRAY <br> WITHOUT STONE | 220 | 100 | $400^{\circ} \mathrm{C}$ | $1340 \times 885 \times 1190$ | $873 \times 627 \times 370$ | $* *$ | 100 |

## GRILLERS \& GRIDDLES

| Model | Description | Voltage (V) | Product Dimensions (mm) | Power (KW) | Net Wt. <br> (Kg) |
| :---: | :---: | :---: | :---: | :---: | :---: |
| REE 811E | ELECTRIC SANDWICH GRILLER | 220 | $410 \times 370 \times 205$ | 2.2 |  |
| REE 818 | ELECTRIC GRIDDLE PLATE <br> FULL SMOOTH | 220 | $552 \times 430 \times 250$ | 3 | 25 |
| REE 820 | ELECTRIC GRIDDLE PLATE <br> FULL SMOOTH | 220 | $730 \times 470 \times 250$ | 4.4 | 34 |
| REE 822 | ELECTRIC GRIDDLE PLATE <br> HALF SMOOTH + HALF RIBBED | 220 | $730 \times 470 \times 250$ | 4.4 | 32 |

## Our Establishment

## Infrastructure

RCPL stands as the premier choice for Food Service Equipment, specializing in Deck Ovens. With a remarkable track records of serving Horeca industry for more than two decades, we offer effective solutions to address all your needs of highest standards of quality \& efficiency. Our comprehensive in-house production capabilities, supported by state-of-the-art machinery detailed below.


Metal Sheet Bending


Rockwool Stuffing
(Thermal Installation)


R\&D and Testing


Special Purpose Machine (Drilling)


Laser Cutting Machine


Electrical Assembly


Welding (MIG/TIG)


Packaging Area

## Contact us

To learn more about our products and services, or to place an order, please reach out to us @:

## Address

## REAL CHEF PVT. LTD.

 HB No. 220, Tehsil Payal near Sahnewal, Distt. Ludhiana - 141416
## Phone

+91 99155-00167

Website
www.real-chef.com

## Email

sales@real-chef.com

