



**BOMBAY ENGG. CO.**



**COMPANY PROFILE & CATALOGUE**



*Let's Grow Hand in Hand*



**ABOUT COMPANY :-** Established in 2004 by Late Sardar Gurcharan Singh Garcha, Bombay Engineering Company made a name for itself in the list of top supplier of Hot Water Boilers with Steam Cooking, Kettles & Food Cooking System for Halwai, Gurdwara Sahib, Mandir, Boarding, School & College, Thermic Fluid Boiler, Solar Power & Thermal Plants, Commercial Gas Equipments, Commercial Induction Equipments Chemical Tanks, Expansion Tanks, Cyclone, Hopper, Petha, Jaggery & Bura Plants, Steam Hot Counters / Bain Marie, Air Handling Units, Liquid Off Take System (LOT) etc. Besides, the company has a team of committed, Professional and qualified employees.

Bombay Engineering Company 22 years ago invented the steam cooking system in India and now is a leading name in the Steam Cooking Plant for almost all types of Industries, Gurudwara Sahib, Mandir, Halwayee & Sweet Shops, Boarding school & college, providing various services and solutions to power and process industries along with the production of a wide range of other related products. Our Company believes in Safety, Commitments and Services.

**HOT WATER BOILER :-** Hot Water Boiler is first and foremost product of BOMBAY ENGG. CO. This Hot Water is broadly used in different types of Industries for Cooking/Processing/sterilization process fired by oil, Briquettes or wood firing. This product is used for perfectly boiling the water to convert it into steam without taking too much time. Steam Application are numerous in Food Industries many small to big Industries are required to install boiler for their processing units. Boiler had replaced Coal fuel for processing plants. Boiler are cheapest, cleanest, safest and fastest way for cooking / processing for Food Industry.



#### **OIL / LIQUID / CHEMICAL TANKS :-**

Tanks are storage for chemicals. They come in a variety of sizes and shapes, and are used for static storage, and finished chemical products. A damaged or failed storage tank can cause serious environmental contamination and property damage. If a storage tank leaks or spills, the stored chemical can flow into lakes and streams, contaminate drinking water and groundwater, or catch fire. A Oil/chemical fire can contaminate soil water, and threaten human health but Bombay Engg. Company manufactures storage tanks from lighter to heavy capacity, vertical horizontal type in various shapes and sizes with both MS and SS metals according to the customer requirement. Apart from that manufacturing the tanks for material handling process equipments and systems across the sectors of

food, Chemical, Agro, Oils, Water, Pharmaceuticals, Crude Oil Petroleum Products (diesel, gasoline) liquefied natural gas, propane, fertilizers, and other chemicals used.

**Our Range of Products**



**ECOPAC Wood Fired Hot Water Boiler  
PLANT RANGE 100 Kg/hr TO 1500 Kg/hr**



**WATERPAC Wood Fired  
Hot Water Vertical  
Boiler RANGE : 100 Kg/hr TO 1500 Kg/hr**



**HOT WATER BOILER  
Gas & Diesel Fired  
(RANGE 100 TO 1500 kg/hr.)**



**VERTICAL HOT WATER BOILER  
(RANGE 100 TO 1500 kg/hr.)**



**GAS FIRED VERTICAL  
HOT WATER BOILER  
(RANGE 100 TO 1500 kg/hr.)**



**WOOD FIRED 3 PASS HORIZONTAL  
HOT WATER BOILER  
(RANGE 100 TO 1500 kg/hr.)**



**GAS FIRED THERMIC FLUID BOILER  
(RANGE 2 LAC Kcal/hr. TO 25 LAC Kcal/hr.)**



**Ecopac Wood fired 3 Pass  
HORIZONTAL HOT WATER BOILER**



**WOOD FIRED THERMIC FLUID BOILER  
(RANGE 2 LAC Kcal/hr. TO 25 LAC Kcal/hr.)**

## OUR RANGE OF PRODUCTS (FOOD INDUSTRY)

- ❖ Centralized Kitchen Equipments for Gurudwara's, Temples, Universities, School & Colleges, Restaurants & Hotel Industries
- ❖ Mawa/Khoya/Halwa Making Plants ❖ Namkeen & Frying Plants ❖ Rasgulla, Gulab Jamun & Ladoo Making Plants ❖ Dairy Plants.
- ❖ Ketchup, Sauces, Gravy Production Plants ❖ Juice/Syrups/Concentrates Units/Plants. ❖ Specialized in Petha/Tutti Frutti Making Plants
- ❖ Jaggery/Kand Making Plants. ❖ Heating Experts in Hot Water Boiler & Thermic Fluid Plants for all Food Industries.
- ❖ Cold Rooms/Chillers/Chilling Plants ❖ Conveyors System Food Grade.

- ❖ Low Production Cost with Fast Production, Higher ROI% (Return on Investment in shorter period of time)
- ❖ Fuel saving 40% to 50% Fuel over Traditional Cooking Methods & Cost Cutting on Labour



▲ **Cooking S.S. 304 STEAM KETTLE**  
RANGE 100 TO 1500 LTRS.

**OVER 10000+ INSTALLATIONS AND SUCESSFULLY WORKING PLANTS/MACHINERY ALL OVER INDIA, CANADA, USA, AUSTRALIA & AFRICA.**



▲ **S.S. 304 AUTOMATIC ROASTING**  
Khoya/Burfi/Mawa Making T/F Tirling Kettle  
(RANGE 80 LTRS. TO 450 LTRS.)



▲ **S.S. 304 AUTOMATIC STEAM KHOYA/BURFI MACHINE** Tilting  
(RANGE 120 LTRS. TO 400 LTRS.)



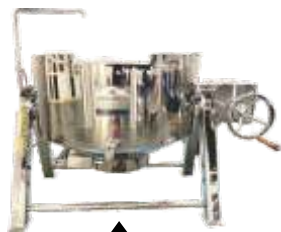
▲ **S.S. 304 STEAM PRESSURE COOKER**  
(RANGE 75 LTR. TO 500 LTR.)



▲ **S.S. 304 AUTOMATIC STEAM KHOYA/BURFI MACHINE**  
(RANGE 120 LTR. TO 400 LTR.)



▲ **S.S. 304 THERMIC FLUID COOKING KETTLE**  
with ELECTRONIC TILTING  
(RANGE 200 TO 600 LTRS.)



▲ **S.S. 304 ENERGY SAVING GAS**  
RICE/VEG. BOILER  
(RANGE 80 TO 500 LTRS.)



▲ **S.S. 304 ENERGY SAVING GAS**  
GULAB JAMUN / NAMKEEN FRYING KETTLE  
(RANGE 70 TO 150 LTRS.)



▲ **AUTOMATIC S.S GAS FIRED**  
KHOYA / MAWA MACHINE  
(RANGE 55 LTR. TO 400 LTR.)



▲ **S.S. 304 STEAM / T.F. MILK BOILER**  
(RANGE 100 LTR. TO 5000 LTR.)



▲ **S.S 304 STEAM/THERMIC FLUID KETTLE**  
RASGULLA/GULAB JAMUN/CHASNI/KHOYA/BURFI  
(RANGE 100 LTR. TO 350 LTR.)



▲ **S.S. 304 STEAM PETHA MAKING KETTLE**  
(RANGE 150 LTR. TO 450 LTR.)



▲ **S.S. 304 STEAM AGITATOR**  
(RANGE 100 LTR. TO 1500 LTR.)



▲ **S.S. 304**  
JAGGERY MAKING KETTLE



▲ **S.S. 304 STEAM RICE/VEG. BOILER**  
(RANGE 80 TO 450 LTRS.)



▲ **S.S. 304 MILK AGITATOR**  
(RANGE 100 TO 5000 LTRS.)



▲ **S.S. 304 STEAM TEA / MILK KETTLE**  
(RANGE 50 LTR. TO 1000 LTR.)



▲ **S.S. 304 STEAM KHOYA**  
& SWEET MAKING KETTLE



▲ **S.S. 304 TEA MILK KETTLE**  
(RANGE 50 LTR. TO 2000 LTR.)



▲ **S.S. 304**  
CHASNI / RASGULLA KETTLE

Since 22 years Manufacturing Plants for Modernized Sweets (Mithai) Industry, Namkeen & Indian Snacks, Processing Units, Dairy Units, Food Processing Plants & Other Industries.



ENERGY SAVING 2 / 3 RING GAS BURNERS



S.S. 304 GAS ENERGY SAVING GAS STRAIGHT MIXER



S.S. 304 ENERGY SAVING GAS AGITATOR



S.S. 304 ENERGY SAVING GAS PLANETARY AGITATOR



S.S. 304 ENERGY SAVING, GAS KETTLE TILTING MODEL (RANGE 80 TO 500 LTRS.)



S.S. 304 ENERGY SAVING - GAS FRYING KETTLE WITH BASKET (RANGE 70 TO 150 LTRS.)



S.S. ENERGY SAVING ELECTRICAL STEAMER



S.S. ENERGY SAVING GAS STEAMER



S.S. 304 AUTOMATIC VEG. CUTTING MACHINE LEAFY & ROOT VEG.



S.S. 304 AUTOMATIC ROOT CUTTING DICING/DICING/SHREDDING VEG. MACHINE



S.S. 304 CIRCULAR BATCH FRYER



S.S. 304 AUTOMATIC SIMPLE BATCH FRYER



S.S. 304 GAS PRANTHA / DOSA TAWA



S.S. 304 INDIAN/CHINESE GAS/PNG BURNER



S.S. 304 POTATO/VEGETABLE PEELING AND WASHING MACHINE



S.S. 304 TILTING BLENDER FOR CHUTNEY / GRAVY / PUREE



S.S. 304 VEG./MEAT BOWL CHOPPER



S.S. 304 CASHEW//RICE/DAL/PULSES GRINDER MACHINE



S.S. 304 DOUGH KNEADING MACHINE (BOWL TYPE) (RANGE 2 TO 20 KG.)



S.S. 304 DOUGH KNEADING MACHINE (RANGE 20 TO 500 KG.)



S.S. 304 RICE WASHER



S.S. 304 KAJU MUSTI MACHINE

## Our Induction Range



**S.S. 304 Induction Rice Boiler**  
(RANGE 100 LTRS. TO 500 LTRS.)  
POWER : 10KW TO 40KW



**S.S. 304 Induction Cooking Wok**  
(RANGE 100 LTRS. TO 500 LTRS.)  
POWER : 16KW TO 60KW



**S.S. 304 Induction Bulk Cooking**  
(RANGE 30 LTRS. TO 80 LTRS.)  
POWER : 5KW TO 12KW



**S.S. 304 Induction BRET PAN**  
(RANGE 100 LTRS. TO 400 LTRS.)  
POWER : 10KW TO 40KW



**S.S. 304 Induction Chinese Wok**  
POWER : 3.5KW



**S.S. 304 Induction Deep Fat Fryer**  
(RANGE 5 LTRS. TO 7 LTRS.)  
POWER : 2KW



**S.S. 304 Induction Batch Fryer**  
(RANGE 40 LTRS. TO 200 LTRS.)  
POWER : 20KW TO 80KW



**S.S. 304 Induction Multi Zone Cooking**  
POWER : 3KW Each



**S.S. 304 Induction Milk Boiler**  
(RANGE 100 LTRS. TO 400 LTRS.)  
POWER : 10KW TO 40KW



**S.S. 304 Induction Cook Top**  
POWER : 3.5KW



**S.S. 304 Induction Live Counter Table Top**  
POWER : 3.5KW



**S.S. 304 Induction Khoya/Mawa Machine Tilting / Manual**  
(RANGE 55 LTR. TO 200 LTRS.)  
POWER : 8KW TO 32 KW



**S.S. 304 Induction Industrial Kettle with Stirrer**  
(RANGE 300 LTR. TO 1200 LTRS.)  
POWER : 10KW TO 180 KW



**S.S. 304 Induction Khoya Machine**  
(RANGE 55 TO 500 LTRS.)



**S.S. 304 Three Burner Induction Cooktop**



**S.S. 304 Induction Dosa Tawa**



**S.S. 304 Induction Kettle / Kadhai**  
(RANGE 12 TO 120 LTRS.)



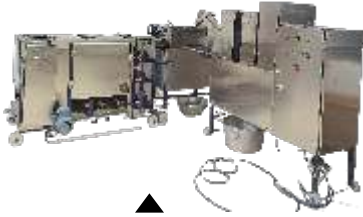
**S.S. 304 Rasqulla Ball Machine**

## MANUFACTURER:

Steam Boilers with Steam Cooking Kettles & Food Cooking System for Halwai, Gurdwara Sahib, Mandir Boarding School & College. Thermic Fluid Boiler, Solar Power & Thermal Plants, Heat Exchanger, Over Dryers, Chemical Tanks, Expansion Tanks, Cyclone, Hopper, Petha & Bura Plants, Steam Hot Counters/Bain Marie, Water & Sewage Treatment Plants, Waste Management Plants (Bio Gas Plants) Etc.



S.S. 304 SCREW CONVEYOR with Jacketed Ribbon Blender for AUTOMATIC Panjiri Plant



S.S. 304 Fully AUTOMATIC Chapati Making Machine



S.S. 304 Semi AUTOMATIC Chapati Making Machine



S.S. 304 Bulk Milk Cooler



S.S. 304 STEAM Rasgulla / Gulabjamun Filling Table



S.S. 304 Dish Washing Sink



S.S. 304 WATER COOLER & HEATER



WOOD FIRED BHATTI + S.S. 304 Kadhai



S.S. 304 STEAM/THERMIC Boiler Idli/Dhokla Machine



S.S. 304 Ladoo BALL MAKING Machine



CHEESE-MILK PASTEURIZER-VAT



S.S. 304 DAL/PULSES/KAJU WASHER



BESAN Malli Machine



S.S. 304 GRAVY-MACHINE



S.S. 304 HOT COUNTER/BAIN MARIE



S.S. 304 PANEER-CHEESE TANK



PORTABLE STEAM COOKING PLANT Wood, Gas & Diesel FIRE



STP & ETP PLANT (RANGE 1000 LTR. TO 10 Lac Kld)



AHU (AIR HANDLING UNIT) (FRESH & EXHAUST)



Cyclone / WET SCRUBBER



WASTE TO ENERGY M.S. HOT WATER TANK (RANGE 5KL TO 50 KL)



S.S. 304 VIBRATING SIEVE MACHINE & S.S. 304 JACKETED RIBBON BLENDER



LPG LOT SYSTEM

### **STEAM / THERMIC / GAS / ELECTRIC COOKING PLANTS :-**

Bombay Engg. Co. is the leading manufacturer for Steam / Thermic / Gas / Diesel / Electric Cooking Plants / Kettles / Machines with Highly sophisticated designs and modern technology. These machine and plants reduces man power and dependability on labour they are cheap to run and maintain, best quality processed material output. Easy maintenance and fast Return on Investment. These latest quality of machines give high performance in less time and keep kitchens neat and clean very hygiene. Large scale processing plants and mega kitchens can have optimize use of these machines. Bombay Engg. Co. not manufacturers and supply all size of kettles and automatic machines ranging from 50 ltrs. to 2000 ltrs. not only throughout India but also exports to Canada/USA/ Australia/New Zealand. These Kettles run through Boiler Steam of Thermic Fluid or directly on Gas/Diesel or Electric.



**PETHA PLANT :-** The process of manufacturing petha sweet is a completely manual. Although the process is simple but one needs a lot of experience to actually manufacture the product. Hygienic and sanitary conditions are not up to the mark in most of the units. Old and traditional heating system i.e. coal fired bhattis or furnace are used for processing. Petha to washing sorting cutting into pieces removal of seeds cutting into smaller pieces in lime water for 2 hours and washing fresh water etc. Gas is used for petha processing. Bombay Engg. Company is a manufacturer and supplier of petha plant machine of various models and capacity and assistance of our experienced professionals have enabled us to offer to supreme quality hot water boiler and SS Steam Kettles. The Kettle is extensively used in food processing and other industries.

**JAGGERY & BURA PLANT :-** Bombay Engg. Company is engaged in manufacturing and supplying automatic Sugar Bura Plant. The plant is used to convert raw sugar into refined Bura powder through latest technology and modernized machines.

Bombay Engg. Company installs advanced technology steam operated Jaggery plant for conversion of sugarcane juice into Rab and brown sugar, first the sugarcane is crushed into sugarcane crusher to get sugarcane juice then with steam cooking process converted into jaggery and brown kand we manufacture this plant under the guidance of experts projects engineers, technicians and site engineers backed by experienced design team following latest technology for production.



## COMMERCIAL KITCHEN SOLUTIONS

Bombay Engg. Co. specializes in the design, manufacturing, and installation of advanced commercial cooking systems for large-scale food preparation facilities such as industrial canteens, religious kitchens (langars), hotels, hospitals, hostels, and institutional kitchens. Our solutions are engineered to deliver high efficiency, safety, durability, and hygienic food production.



## STEAM COOKING COMMERCIAL KITCHEN

Our steam-based cooking systems are designed for high-capacity and energy-efficient operations. The system includes steam boilers, insulated steam pipelines, and stainless-steel cooking vessels that enable faster cooking while maintaining the nutritional value and hygiene of food. This system is ideal for preparing large quantities of food efficiently in a short time.

## THERMIC FLUID BOILER COOKING SYSTEM

Bombay Engg. Co. is engaged in manufacturing and supplying a huge range of Thermic Fluid Boilers. These Boilers are widely used in dairy, food processing, dehydration plant, namkeen plants, sweets manufacturing plants, potato waffers, frying plants and for various food processing plants. We make use of premium grade raw material and advance techniques of production to design these boilers. Further our Thermic fluid Boilers are known for their robust construction, easy operation and low maintenance. BEC is manufacturing Thermic Fluid Boiler running on Gas, Diesel, Wood, Briquettes fired.



### Key Features

- \* High-capacity cooking systems for large-scale food preparation
- \* Energy-efficient steam, gas, and thermic fluid heating solutions
- \* Heavy-duty stainless steel kitchen equipment
- \* Safe and reliable gas and heat distribution systems
- \* Hygienic and durable commercial kitchen designs

Bombay Engg. Co. provides complete turnkey commercial kitchen solutions, including system design, manufacturing, installation, and commissioning, ensuring a fully functional and efficient kitchen setup tailored to client requirements.

## GAS COOKING COMMERCIAL KITCHEN (WITH LOT SYSTEM)

Our gas cooking systems are equipped with high-performance burners, gas manifolds, safety valves, and heavy-duty stainless-steel cooking equipment designed for continuous commercial use.

For large-scale kitchens with high gas consumption, we provide LOT (Liquid Off-Take) LPG Systems, which draw LPG in liquid form directly from cylinders or storage tanks. The liquid LPG is then passed through a vaporizer system to convert it into gas before supplying it to the burners.



### Advantages of LOT System:



- \* Suitable for high gas demand kitchens
- \* Provides continuous and stable gas supply
- \* Eliminates pressure drop issues during heavy usage
- \* Improves burner efficiency and flame stability
- \* Ensures safe and reliable LPG distribution

## INDUCTION COOKING SYSTEM

Our induction-based cooking systems provide a modern, energy-efficient, and environmentally friendly solution for commercial kitchens. These systems utilize advanced electromagnetic heating technology to directly heat the cooking vessel, resulting in faster cooking, precise control, and minimal heat loss. Designed for heavy-duty commercial applications, our induction systems are built with high-grade stainless steel and advanced control panels, ensuring durability, reliability, and ease of operation. The absence of open flames not only enhances safety but also

helps maintain a cooler, cleaner, and more comfortable kitchen environment. Induction cooking is especially suitable for kitchens that require consistent quality, quick service, and strict hygiene standards, such as hotels, hospitals, and institutional kitchens. It also reduces dependency on gas, making it a sustainable and cost-effective solution in the long run. \*Advantages of Induction System: \*\* High energy efficiency with minimal heat loss\* Faster cooking compared to conventional systems\* No open flame, ensuring enhanced safety\* Uniform and consistent heating performance\* Easy to clean and maintain hygienic conditions\* Precise temperature control for accurate cooking\* Reduced kitchen heat, improving working conditions\* Eco-friendly operation with low emissions and noise. This system is ideal for modern commercial kitchens aiming for high performance, safety, and energy savings.



## OUR PRESTIGIOUS CORPORATE CLIENTS



## OTHER COUNTRIES





**INDUSTRY LEADERS AWARDS 2023 - MUMBAI**

**INTERNATIONAL BUSINESS AWARD 2023 - DELHI**



**BETTER KITCHEN AWARDS 2024 by Horeca Product - MUMBAI**

**SUSTAINABILITY LEADERSHIP AWARD 2024 - PUNJAB**



Best Kitchen Equipment of the Year Award (Energy Saving Frying Kettle)

by  
**Miss. Bharti Sood**  
 Regional Director  
 Punjab Haryana & Chandigarh  
 PHD Chamber of Commerce & Industry  
 for Company of the year  
 Innovative Renewable  
 Energy Initiative



**Awarded - Leading Manufacturers Steam, Thermic Cooking System & Food Processing Machinery in India**

*For further information, please contact*

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