



# Must Have Equipment Checklist For A Cloud Kitchen

19

Total Equipment  
In Checklist

7,000-65,000

Price Range (In  
Indian Rupees)

Beginner to Pro

For Experience  
Level

## Let's Check

The Few Must Have Equipment To Run Any  
Cloud Kitchen Smoothly



## Two Burner Gas Range With Splash-Back



[Check Details](#)



## SS Tandoor Insulated Square



[Check Details](#)



## Gas Dosa Bhatti - 3Ft With 3 Side Skirting With 1 Under Shelf



[Check Details](#)



## Wall Shelf Plain: 5Ft



[Check Details](#)

CONTINUE...



**SS Work Table With 2 U/S  
With Splash-Back: 5Ft**



[Check Details](#)



**Hoshizaki SS Undercounter  
Two Door Chiller 5Ft X 2.5Ft**



[Check Details](#)



**Hoshizaki SS Four Door  
Vertical Chiller**



[Check Details](#)



**Visi Cooler / Bottle Cooler  
400 Ltr**



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CONTINUE...



## SS Adjustable Storage Rack: 4Ft



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## SS Single Sink Unit With Splash-Back



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## SS Grease Trap Small



[Check Details](#)



## Wet Grinder 10L



[Check Details](#)

CONTINUE...



## Pulverizer / Gravy Machine



[Check Details](#)



## SS Exhaust Hood With Filter



[Check Details](#)



## Panasonic Steamer Rice Cooker



[Check Details](#)



## Four Burner Gas Range With Splash-Back



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CONTINUE...



### Two Burner Chinese Gas Range With 15" Splash-Back



[Check Details](#)



### SS Sink With Table: Sink On RHS/LHS



[Check Details](#)



### Chest Freezer 220 Ltr



[Check Details](#)

**Checkout Best Equipment For  
Your Cloud Kitchen**

**Check Now**



CONTINUE...

## We Setup Kitchens For



## What Clients Talked About Us



*After learning the art of making Japanese Breads, when I came back to India, I decided to follow my passion and start a Specialty Bakery. I Needed the perfect Mixers and Ovens to make these unique products. I am happy that I found ALISTER. Shabbirbhai is very helpful and has an in depth knowledge about the machinery. It is always a pleasant experience working with them.*

**Mr Rahul Deo**

(Baker by Passion & Profession)



*When we open a Restaurant, we always think about the ambiance, interior theme, etc. But the Kitchen Equipment is also very important. Believe me, Alister has executed my project in a well-mannered and a hassle free way.*

**Chef Tejal Latamble**

(Restaurant Owner & Chef)

CONTINUE...



*The best thing about Alister Equipments is the support they provide while making the decision of what equipment to buy. Even their post sales customer support is great.*

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**Ms Mariya Zoheb**

(Restaurant Owner)



*Alister Equipments have provided us with not only Kitchen Equipments but also helped us set-up the project in such a short period with all their experience & expertise. Will definitely recommend this company to everybody interested to set up a new restaurant project*

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**Mr Mayank**

(Phoenix Market City, Bengaluru)



*When I was in London, I learned that the right quality equipment is very important to get the right quality food. I realized that there are many vendors in India, but very few of them understand exactly what my specific requirement is. When I found Alister Equipment, their team helped me a lot to plan my equipment in the right order.*

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**Chef Kanishka Kamat**

(Restaurant Owner & Chef & Consultant)

CONTINUE...

# THANK YOU & GOOD LUCK FOR YOUR BUSINESS.

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For Any Help Contact Us On

✉ [admin@restaurant.store](mailto:admin@restaurant.store)

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