



— ENGINEERED AROUND EXCELLENCE —

TURNKEY PROJECT

HOSPITALITY &
PROFESSIONAL
KITCHEN SOLUTIONS

TOGETHER,
WE BUILD EXCELLENCE

A BRAND OF



PREMIUM
QUALITY



RELIABLE
SOLUTIONS



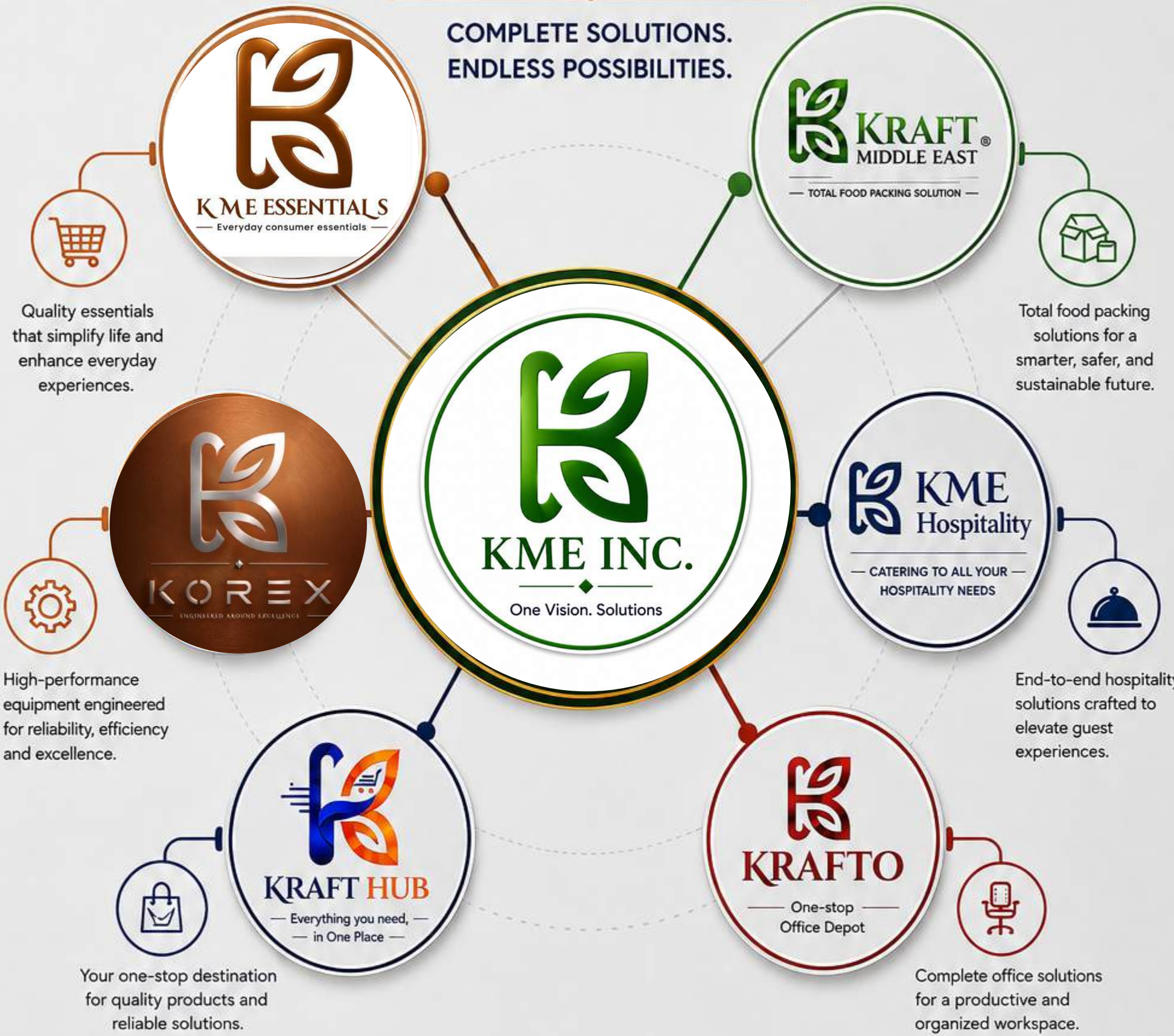
WIDE RANGE
OF PRODUCTS



DEDICATED
SUPPORT

THE POWER OF ONE GROUP.

COMPLETE SOLUTIONS.
ENDLESS POSSIBILITIES.



STRONGER TOGETHER	TRUSTED QUALITY	INNOVATIVE SOLUTIONS	CUSTOMER FOCUSED	BUILT FOR THE FUTURE
A network of trusted brands working as one.	Commitment to quality in every product and service.	Driven by innovation to meet evolving needs.	Delivering value and satisfaction at every step.	Sustainable practices for a better tomorrow.

ONE GROUP. MANY STRENGTHS.
BUILDING EXCELLENCE. DELIVERING TRUST.

ABOUT KOREX

SOLUTIONS THAT ELEVATE EVERY KITCHEN.

KOREX is a trusted provider of professional kitchen and hospitality solutions. We combine innovation, industry expertise and a customer-first approach to deliver efficient, reliable and future-ready spaces that support your business growth.

OUR APPROACH

- 
CONSULT
 We listen, understand and analyze your requirements.
- 
DESIGN
 Smart layouts and practical designs tailored to your operations.
- 
EQUIP
 High quality equipment from reliable global manufacturers.
- 
SUPPORT
 Dedicated after-sales support and maintenance for lasting performance.

WHAT WE DELIVER

- 
QUALITY PRODUCTS
 Durable and efficient equipment built for professional use.
- 
OPERATIONAL EFFICIENCY
 Solutions that enhance productivity and optimize workflow.
- 
CUSTOMIZED SOLUTIONS
 Tailored to your space, concept and operational needs.
- 
RELIABLE PARTNER
 Committed to your success with integrity, transparency and timely support.

BUILT ON PARTNERSHIP

- 
STRONG RELATIONSHIPS
 Building trust through collaboration and shared goals.
- 
LONG TERM COMMITMENT
 We grow with our partners through consistent value and support.
- 
MUTUAL GROWTH
 Creating opportunities that drive success together.
- 
YOUR SUCCESS, OUR PRIORITY
 Your vision is our mission. We stand by you at every step.

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COFFEE & BEVERAGE EQUIPMENT

Premium coffee and beverage equipment designed to deliver consistency, reliability and exceptional performance for professional hospitality environments.



SUPERIOR PERFORMANCE

Consistent brewing and precise control.



RELIABLE & DURABLE

Built with high-quality materials for long life.



WIDE RANGE

Complete solutions for every need.



EASY TO OPERATE

User-friendly controls and smart features.

OUR COFFEE & BEVERAGE SOLUTIONS



ESPRESSO MACHINES

High performance for rich, aromatic espresso.



COFFEE GRINDERS

Precision grinding for perfect extraction.



AUTOMATIC COFFEE MACHINES

One-touch beverages with effortless operation.



COFFEE BREWERS & DISPENSERS

Ideal for high-volume brewing and holding.



BLENDERS & MIXERS

Powerful and versatile for every recipe.



MILK FROTHERS & AERATORS

Perfect foam for cappuccinos, lattes and more.



HOT WATER & TEA EQUIPMENT

Reliable solutions for hot water and tea brewing.



JUICE DISPENSERS

Efficient dispensers for juices and cold drinks.



BEVERAGE COOLERS

Stylish cooling solutions to keep beverages fresh.



ICE MACHINES

Consistent ice production for every need.

IDEAL FOR



HOTELS



RESTAURANTS



CAFÉS



INSTITUTIONS



HOSPITALS



AIRPORTS & LOUNGES

BAKERY & PASTRY EQUIPMENT

High-performance bakery and pastry equipment crafted for precision, durability and efficiency – supporting artisans and professionals in creating perfection every time.



OUR BAKERY & PASTRY SOLUTIONS



PRECISION ENGINEERED
Built for accuracy and consistency in baking and pastry preparation.



DURABLE & RELIABLE
Heavy-duty construction for long-lasting performance in demanding environments.



WIDE SELECTION
Comprehensive range of bakery and pastry equipment to suit every need and scale.



USER FRIENDLY
Intuitive controls and ergonomic design for ease of use and maximum productivity.



DECK OVENS
Consistent baking results with excellent heat retention and control.



CONVECTION OVENS
Uniform baking and efficient performance for a wide range of products.



SPIRAL MIXERS
Powerful and reliable mixing for perfect dough consistency.



PLANETARY MIXERS
Versatile mixers for cakes, creams, batters and various applications.



DOUGH SHEETERS
Precise sheeting for pastries, puff pastry, pizza and more.



PROOFERS
Optimal temperature and humidity for perfect fermentation.



BAKERY RACKS
Stainless steel racks for safe handling and storage.



DISPLAY CASES
Elegant display solutions to showcase your baked goods perfectly.

IDEAL FOR



BAKERIES



PASTRY SHOPS



HOTELS



RESTAURANTS



CAFÉS



FOOD OUTLETS

REFRIGERATION EQUIPMENT SOLUTIONS

Reliable and energy-efficient refrigeration solutions that preserve freshness, ensure food safety and meet the demands of professional kitchens.



ENERGY EFFICIENT

Advanced technology for lower energy consumption.



CONSISTENT COOLING

Precise temperature control for optimal preservation.



RELIABLE & DURABLE

Built for heavy-duty use in demanding kitchen environments.



EASY TO USE

Intuitive controls and easy maintenance for everyday efficiency.

OUR REFRIGERATION RANGE



UPRIGHT
REFRIGERATORS



DISPLAY
REFRIGERATORS



UPRIGHT
FREEZERS



DISPLAY
FREEZERS



UNDERCOUNTER
REFRIGERATORS



UNDERCOUNTER
FREEZERS



PREP COUNTER
REFRIGERATORS



SALAD PREP
REFRIGERATORS



MILK
COOLERS



CHEST
FREEZERS



BLAST CHILLERS
& FREEZERS



WINE
COOLERS

IDEAL FOR



RESTAURANTS



HOTELS



CAFÉS



HOSPITALS



SUPERMARKETS



FOOD INDUSTRY



COOKING EQUIPMENT SOLUTIONS

High-performance cooking equipment designed for safety, efficiency and consistency – delivering outstanding results in every kitchen.



BUILT TO LAST

Premium materials for long-lasting durability.



HIGH PERFORMANCE

Powerful and efficient cooking every time.



SMART DESIGN

Ergonomic and user-friendly for smooth operation.



SAFETY FIRST

Advanced safety features for worry-free cooking.

OUR COOKING EQUIPMENT RANGE



RANGES & OVENS



GRIDDLES



FRYERS



PASTA COOKERS



TILTING BRATT PANS



BOILING PANS



CHARBROILERS



INDUCTION COOKTOPS



WOK RANGES



RICE COOKERS



SOUP KETTLES



HOT PLATES

IDEAL FOR



RESTAURANTS



COMMERCIAL KITCHENS



HOTELS



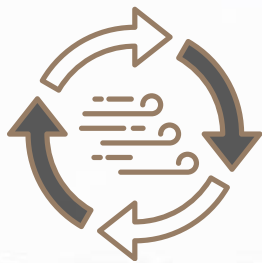
INSTITUTIONS



HOSPITALS



INDUSTRIAL KITCHENS



VENTILATION SYSTEMS

High performance ventilation solutions that ensure a safe, comfortable and efficient kitchen environment.



- 

EFFECTIVE AIRFLOW
Ensures optimal air circulation and smoke extraction.
- 

GREASE FILTRATION
High efficiency filters capture grease and improve safety.
- 

LOW NOISE
Designed for quiet operation and a better working environment.
- 

DURABLE BUILD
Stainless steel construction for long lasting performance.
- 

EASY MAINTENANCE
Simple to clean and maintain for maximum efficiency.

OUR VENTILATION SYSTEMS RANGE



KITCHEN HOODS
Efficient smoke and heat extraction for all cooking equipment.



ISLAND HOODS
Ideal for central cooking islands and open kitchen layouts.



WALL MOUNTED HOODS
Space saving design with powerful suction performance.



EXHAUST FANS
High capacity fans for effective air extraction and ventilation.



INLINE DUCT FANS
Powerful inline solutions for low noise and high airflow.



MAKE UP AIR UNITS
Balances air pressure and ensures fresh air supply to the kitchen.



GREASE FILTERS
Stainless steel baffle filters for superior grease filtration.



DUCTING SYSTEMS
High quality ducting for safe and efficient air movement.



ROOF EXHAUSTERS
Heavy duty roof mounted exhaust solutions.



CONTROL PANELS
Smart controls for efficient operation and system safety.



CLEAN AIR. SAFE KITCHEN.
Our ventilation systems are designed to keep your kitchen environment clean, safe and comfortable.



IDEAL FOR



RESTAURANTS



HOTELS



CAFÉS



HOSPITALS



INSTITUTIONS



FOOD INDUSTRY



STAINLESS STEEL FABRICATION

Custom-built stainless steel fabrication solutions for commercial kitchens, designed to deliver strength, hygiene and long-term performance.



- 

PREMIUM QUALITY
High grade stainless steel for superior strength and corrosion resistance.
- 

HYGIENIC & SAFE
Smooth, non-porous surfaces for maximum hygiene and easy cleaning.
- 

CUSTOM DESIGNS
Tailored fabrication to match your kitchen layout and needs.
- 

BUILT TO LAST
Robust construction for long-term durability in demanding environments.
- 

QUICK TURNAROUND
Efficient production and timely delivery for your project success.

OUR STAINLESS STEEL FABRICATION RANGE



WORK TABLES WITH SHELF



SINK UNITS



CABINETS (SLIDING DOORS)



CABINETS (DRAWER UNITS)



WALL SHELVES



STORAGE CUPBOARDS



WALL MOUNTED CABINETS



STORAGE RACKS



CORNER WORK TABLES



EQUIPMENT STANDS



EXHAUST HOODS



GREASE DUCTS



SERVICE COUNTERS



BAIN MARIE COUNTERS



PASS THROUGH COUNTERS



UTILITY TROLLEYS



POT RACKS



CUSTOM FABRICATION



BUILT AROUND YOUR NEEDS.

From concept to completion, we deliver stainless steel solutions that fit perfectly into your kitchen.



COMMERCIAL KITCHENS



HOTELS & RESORTS



RESTAURANTS & CAFÉS



INSTITUTIONS

IDEAL FOR





FOOD PROCESSING EQUIPMENT

High performance food processing equipment engineered for efficiency, consistency and reliability across all food production operations.



- 

HIGH EFFICIENCY
Advanced technology for faster processing and higher output.
- 

FOOD SAFETY
Built with food grade materials for safe and hygienic processing.
- 

CONSISTENT RESULTS
Ensures uniform quality and precision in every batch.
- 

EASY TO CLEAN
Smooth surfaces and detachable parts for quick cleaning.
- 

DURABLE & RELIABLE
Heavy duty construction for long lasting performance.

OUR FOOD PROCESSING EQUIPMENT RANGE



VEGETABLE CUTTING MACHINES



MEAT MINCERS



FOOD MIXERS



DOUGH KNEADERS



FOOD SLICERS



BOWL CUTTERS



SAUSAGE FILLERS



VEGETABLE WASHERS



POTATO PEELERS



SPIRAL DOUGH MIXERS



MEAT TENDERIZERS



BONE SAWS



GRINDING MACHINES



PASTRY SHEETERS



MULTI CUTTERS



RICE POLISHERS



FRUIT PULP & JUICE MACHINES



VACUUM PACKING MACHINES



POWERING YOUR PRODUCTION.

Reliable equipment that enhances productivity, reduces downtime and ensures consistent quality.



FOOD PROCESSING PLANTS



BAKERIES & PASTRIES



MEAT & POULTRY UNITS



COMMERCIAL KITCHENS

IDEAL FOR





BAR & BEVERAGE EQUIPMENT

Professional bar and beverage equipment designed for efficiency, style and reliability to elevate every drink experience.



PREMIUM QUALITY

High quality materials for long lasting performance and reliability.



SLEEK & FUNCTIONAL

Modern designs that enhance workflow and bar aesthetics.



EFFICIENT COOLING

Advanced cooling solutions to keep beverages perfectly chilled.



EASY TO CLEAN

Smooth surfaces and removable parts for quick and easy cleaning.



BUILT TO LAST

Robust construction to withstand busy bar environments.

OUR BAR & BEVERAGE EQUIPMENT RANGE



BAR COUNTERS



BACK BAR COOLERS



BOTTLE COOLERS



ICE MAKERS



DRAFT BEER SYSTEMS



BLENDERS



JUICE DISPENSERS



COFFEE MACHINES



COFFEE GRINDERS



SODA DISPENSERS



MILK SHAKERS



SINK UNITS



GLASS WASHERS



ICE BINS



BAR CADDIES



SPEED RAILS



COCKTAIL STATIONS



WINE COOLERS



ELEVATE EVERY POUR.

Reliable equipment for perfect drinks and happy customers.



HOTELS & RESORTS



RESTAURANTS & CAFÉS



BARS & LOUNGES



BEACH CLUBS

IDEAL FOR



HOTELS



RESTAURANTS



BARS & LOUNGES



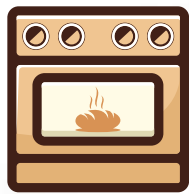
CAFÉS



BEACH CLUBS



CRUISE SHIPS



TANDOOR OVENS

Authentic Indian cooking solutions built for performance, durability and unmatched flavor. Perfect for restaurants, hotels, catering and commercial kitchens.



- 

AUTHENTIC FLAVOR
High heat retention for perfect tandoori taste and texture.
- 

HEAVY DUTY BUILD
Robust stainless steel construction for long lasting performance.
- 

HIGH EFFICIENCY
Efficient insulation for faster cooking and lower fuel consumption.
- 

EASY TO CLEAN
Detachable parts and smooth surfaces for quick maintenance.
- 

VERSATILE USE
Ideal for naan, roti, kebabs, tandoori and more.

OUR TANDOOR OVENS RANGE



GAS TANDOOR OVENS



GAS TANDOOR (ROUND)

Efficient gas operated tandoor for uniform heat and excellent results.



GAS TANDOOR (SQUARE)

Compact square design, ideal for kitchens with limited space.



GAS TANDOOR WITH SIDE TABLE

Ergonomic design with side table for convenience and efficient workflow.



LARGE CAPACITY GAS TANDOOR

High capacity tandoor for heavy duty commercial operations.



DOUBLE DECK GAS TANDOOR

Cook multiple items simultaneously for higher productivity.

CHARCOAL TANDOOR OVENS



CHARCOAL TANDOOR (ROUND)

Traditional charcoal tandoor for authentic smoky flavor and aroma.



CHARCOAL TANDOOR (SQUARE)

Space saving square model with superior heat retention and durability.



PORTABLE CHARCOAL TANDOOR

Compact and movable solution, perfect for outdoor catering and events.



HEAVY DUTY CHARCOAL TANDOOR

Built for continuous use with thick insulation for superior performance.



TANDOOR SKEWERS SET

High quality stainless steel skewers, durable and easy to handle.

ESSENTIAL ACCESSORIES

Everything you need for perfect tandoor cooking.



NAAN STICK



TANDOOR BASKET



SEEKH SKEWERS



KABAB SKEWERS



TANDOOR LID



FIRE POKER

IDEAL FOR



RESTAURANTS



HOTELS



CATERING SERVICES



OUTDOOR KITCHENS



FOOD TRUCKS



BANQUETS & EVENTS



DISHWASHING

EQUIPMENT

High-performance dishwashing solutions designed for efficiency, hygiene and reliability. Built to handle the demands of commercial kitchens with ease.



SUPERIOR

HYGIENE

Effective cleaning and sanitation



ENERGY &

WATER SAVING

Reduced consumption and operating cost



DURABLE

CONSTRUCTION

Built with high-quality stainless steel



EASY TO

OPERATE

User-friendly controls and low maintenance



OUR DISHWASHING SOLUTIONS



HOOD TYPE

DISHWASHERS

Powerful and efficient cleaning for high-volume operations.



DOOR TYPE

DISHWASHERS

Compact and reliable solution for medium to large kitchens.



UNDERCOUNTER

DISHWASHERS

Space-saving design with high performance.



CONVEYOR TYPE

DISHWASHERS

Continuous washing for maximum productivity.



RACK CONVEYOR

DISHWASHERS

Heavy-duty performance for large scale operations.



UTENSIL WASHERS

Ideal for trays, utensils and cookware.



GLASS WASHERS

Gentle yet effective cleaning for delicate glassware.



WAREWASHING

SINK UNITS

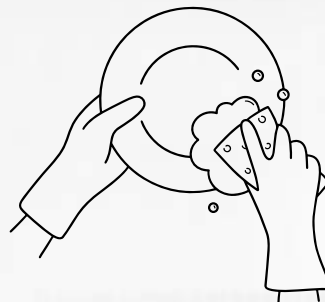
Ergonomic design for pre-wash and soaking.



PRE-RINSE UNITS

& FAUCETS

High-pressure spray for efficient pre-cleaning.



IDEAL FOR



HOTELS



RESTAURANTS



CAFÉS



INSTITUTIONS



HOSPITALS



AIRPORTS &

LOUNGES

WASTE HANDLING EQUIPMENTS



Smart, hygienic and durable waste handling solutions for cleaner spaces and a greener tomorrow.

Ideal for commercial kitchens, hospitals, hotels, industries and public spaces.



DURABLE & RELIABLE

Built with high quality materials for long lasting performance.



HYGIENIC & SAFE

Easy to clean designs that promote hygiene and safe waste handling.



ECO FRIENDLY

Supports waste segregation and recycling for a sustainable environment.



EASY TO USE

Ergonomic design for convenient handling and efficient operations.



IDEAL FOR ALL SPACES

Perfect for kitchens, hotels, hospitals, industries and commercial areas.

OUR WASTE HANDLING EQUIPMENT RANGE



WHEELIE BINS
120L / 240L / 360L
660L / 1100L



PEDAL BINS
12L / 20L / 30L / 50L



SWING TOP BINS
20L / 40L / 60L



STAINLESS STEEL WASTE CONTAINERS
660L / 1100L



WASTE SEGREGATION BINS
4 COMPARTMENT /
MULTI COLOUR



ROUND CONTAINERS
75L / 121L / 166L



HOUSEKEEPING TROLLEYS WITH WASTE BAG



PLATFORM TROLLEYS (WASTE TRANSPORT)



SS BIN TROLLEYS
60L / 120L / 240L



MOBILE TIPPING BINS
200L / 300L



WASTE COMPACTORS
10L / 15L / 20L



VERTICAL BALERS (RECYCLABLE WASTE)



WASTE SHREDDERS (PAPER / PLASTIC)



CIGARETTE BINS (OUTDOOR / INDOOR)



MEDICAL WASTE BINS
30L / 60L / 120L

ESSENTIAL ACCESSORIES

Everything you need for efficient waste handling.



WASTE BAGS



BIN LINERS



DOLLY TROLLEYS



HAND GLOVES



SAFETY SIGNS



STAINLESS ASH TRAY WITH STAND

IDEAL FOR



COMMERCIAL KITCHENS



HOTELS & RESORTS



HOSPITALS



INDUSTRIES



PUBLIC SPACES



INSTITUTIONS



BEYOND EQUIPMENT. BUILT AROUND YOU.

Smart engineering. Thoughtful design.
Reliable performance.
Everything you need to
create exceptional culinary
experiences.



TURNKEY SOLUTIONS

We handle it all, so you can focus on what matters.



CONSULT
Understanding
your needs



DESIGN
Creating efficient
and practical
solutions



SUPPLY
Quality equipment
from trusted
manufacturers



INSTALL
Expert installation
with precision
and care



COMMISSION
Testing and quality
check for seamless
operation



**AFTER-SALES
SUPPORT**
Always here for
you

SERVING DIVERSE INDUSTRIES



**RESTAURANTS
& CAFÉS**



**HOTELS &
RESORTS**



**HOSPITALS &
HEALTHCARE**



**EDUCATIONAL
INSTITUTIONS**



**INDUSTRIES &
CORPORATES**



**CATERERS &
BANQUETS**



**COMMERCIAL
KITCHENS**



**FOODSERVICE
EQUIPMENT**



**BAKERY
SOLUTIONS**



**COLD STORAGE
SOLUTIONS**



**STAINLESS STEEL
FABRICATION**

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MEMBER OF KME GROUP

PARTNERING FOR SUCCESS. DELIVERING EXCELLENCE.

Let's build something remarkable together.

INTELLIGENT KITCHEN WORKFLOW DESIGNED FOR PEAK PERFORMANCE

Thoughtfully designed workflow ensures efficiency, hygiene and consistency in every operation.



WORKFLOW BENEFITS



OPTIMIZED
FLOW



HYGIENE &
SAFETY



TIME & LABOR
SAVING



COST
EFFECTIVENESS



SCALABLE
SOLUTIONS



IDEAL FOR



RESTAURANTS



HOTELS



CATERING
SERVICES



CAFETERIAS



INSTITUTIONS