



FORNO SETHI

— Italian Fire. Indian Craft. —

PREMIUM WOOD FIRED OVENS, TANDOORS & COMMERCIAL KITCHEN EQUIPMENT

MANUFACTURER IN INDIA

Where traditional fire cooking
meets modern engineering for
exceptional performance,
durability and flavour.

IDEAL FOR



RESTAURANTS



HOTELS



CAFÉS



RESORTS



CATERING



CLOUD
KITCHENS



FOOD
COURTS



LUXURY
HOMES



ASLI FIRE KA MAZA, *PERFECT COOKING KA VAADA!*



HERITAGE
CRAFTSMANSHIP

Traditional techniques
with modern precision.



AUTHENTIC
COOKING

Real fire flavour,
unmatched taste.



PREMIUM
QUALITY

Built with high-grade
materials for long life.



CUSTOM
SOLUTIONS

Tailored designs
as per your needs.



NATIONWIDE
SUPPLY

Delivering quality
across India.



FORNO SETHI

— Italian Fire. Indian Craft. —

INDEX

01	HOME	01
02	INDEX	02
03	ABOUT US	03
04	FIXED BRICK OVEN	04
05	BRICK OVEN ON WHEELS	05
06	PORTABLE CATERING RANGE OVEN	06
07	COMMERCIAL TANDOOR	07
08	HOME TANDOOR	08
09	LIVE TANDOOR	09
10	HOT KITCHEN EQUIPMENTS – PART 1	10
11	HOT KITCHEN EQUIPMENTS – PART 2	11
12	HOT KITCHEN EQUIPMENTS – PART 3	12
13	FUEL OPTIONS / CUSTOM SOLUTIONS	13
14	WHY CHOOSE FORNO SETHI?	14
15	LET'S BUILD YOUR KITCHEN RIGHT	15



FORNO SETHI

— Italian Fire. Indian Craft. —

BUILT FOR PERFORMANCE. CRAFTED FOR GENERATIONS.



FORNO SETHI

— Italian Fire. Indian Craft. —

ABOUT US

A Legacy of Fire. A Promise of Quality.

FORNO SETHI is an emerging name in the world of wood fired ovens, tandoors and commercial kitchen equipment.

We combine traditional cooking techniques with modern engineering to deliver products that offer exceptional performance, durability and visual appeal.

From handcrafted brick ovens to high-performance commercial kitchen equipment, every product is designed with precision, passion and purpose.



ANSHUL SETHI
Founder, FORNO SETHI

WHAT DEFINES FORNO SETHI



HERITAGE CRAFTSMANSHIP

Traditional techniques blended with modern precision.



PREMIUM QUALITY

High grade materials and robust build for long lasting use.



AUTHENTIC COOKING

Real fire flavor, better heat retention, perfect results.



CUSTOM SOLUTIONS

Tailored products as per your needs and kitchen setup.



BUILT FOR INDIAN KITCHENS

Designed for Indian conditions, heavy usage and high performance.



NATIONWIDE SUPPLY

Delivering quality products & support across India.



OUR MISSION

To empower chefs, restaurateurs and food business owners with world class cooking solutions that enhance performance, elevate presentation and create unforgettable culinary experiences.



PASSION FOR FIRE



RESPECT FOR TRADITION



FOCUS ON INNOVATION



COMMITMENT TO CUSTOMER

“

For us, *fire* is not just heat, it's emotion, *culture* and a way of life. We build more than equipment, we build *experiences*.

Anshul - Sethi

Founder, FORNO SETHI





FORNO SETHI

— Italian Fire. Indian Craft. —

Website: www.fornosethi.com

Phone: +91-7827361854

FIXED HERITAGE BRICK OVEN

A timeless blend of heritage craftsmanship and modern engineering – built for authentic cooking experiences that last for generations.

STANDARD SPECIFICATIONS

	Outer size:	60" x 60" x 40" (height) + dome 40 inches
	Inner cooking area:	42" x 42"
	Mouth size:	19" x 10"
	Customization in sizes:	can be done
	Outer layer custom:	brick / mosaic tiles

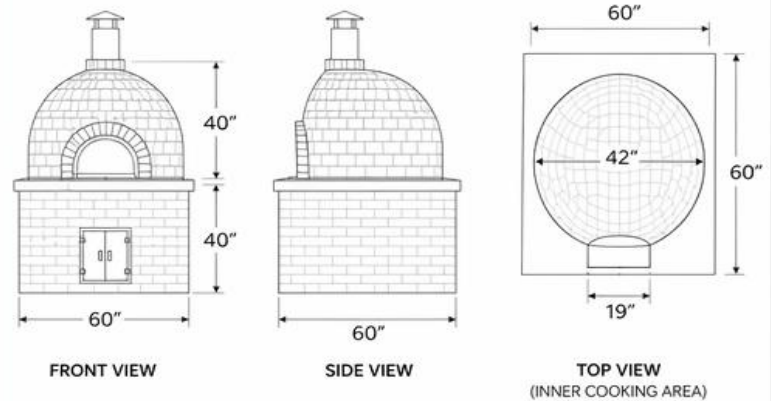
Customization in sizes can be done
Outer layer custom: brick / mosaic tiles



BUILT TO LAST – LAYER BY LAYER



DIMENSIONS



FEATURES & BENEFITS

High Heat Performance Reaches 450~500°C for authentic pizza baking.	450~500°C High Heat
High Thermal Mass Brick dome stores heat for long-lasting cooking.	
Even Radiant Heat Consistent heat distribution across the floor.	
Neapolitan Style Cooking Bake pizza in 90~120 seconds.	90~120 Seconds
Natural & Durable Eco-friendly materials built to last for decades.	

CAPACITY GUIDE

PIZZA CAPACITY (42" x 42" COOKING AREA)		IDEAL FOR
4 x 12" Pizzas	 Restaurants Cafes & Bistros Resorts & Hotels Outdoor Kitchens Home Chefs	
3 x 14" Pizzas		
2 x 16" Pizzas		
1 x 18" Pizza		

BUILT FOR GENERATIONS

AUTHENTIC FLAVOR

HERITAGE CRAFTSMANSHIP



BRICK OVEN ON WHEELS

— ♦ Authentic wood-fired cooking. Mobility meets tradition. ♦ —

KITCHEN ELITE

SMART SPACE SERIES

Designed for businesses needing authentic brick oven performance in a smarter footprint. Ideal for cafés, compact kitchens & medium daily orders.



Premium Build Quality



High Heat Retention



Even Heat Distribution



Easy Mobility



VS

KITCHEN PRO

COMMERCIAL OUTPUT SERIES

Built for restaurants needing larger cooking area and faster service during peak hours. Ideal for high-volume pizza operations & busy kitchens.



Premium Build Quality



High Heat Retention



Even Heat Distribution



Easy Mobility



STANDARD SPECIFICATIONS

	Outer Size:	48" x 48" x 39" (height) + 30" dome size
	Inner Cooking Area:	32" x 32"
	Mouth Opening:	18" x 10"
	Capacity:	2 x 12" Pizzas
	Fuel Options:	Wood / Gas / Hybrid

Customization in sizes can be done
Outer layer custom: brick / mosaic tiles

STANDARD SPECIFICATIONS

	Outer Size:	54" x 54" x 43" (height) + 34" dome size
	Inner Cooking Area:	38" x 38"
	Mouth Opening:	19" x 10"
	Capacity:	4 x 12" Pizzas
	Fuel Options:	Wood / Gas / Hybrid

Customization in sizes can be done
Outer layer custom: brick / mosaic tiles

BUILT TO LAST – LAYER BY LAYER



- Mosaic Tile Finish**
Premium & durable
- Fire Putty Layer**
Heat resistant plaster
- Ceramic Insulation Blanket**
Superior insulation
- Refractory Brick Dome**
Stores & radiates heat
- Fire Cement Bonding**
Ensures strength & durability

TROLLEY & WHEELS



- Heavy-duty MS frame
- Lockable, heat-resistant wheels
- Storage space for tools & wood
- Easy to move & position

QUALITY YOU CAN TRUST



- Premium brick / mosaic finish
- High heat retention
- Even cooking performance
- Crafted for professional kitchens

FEATURES & BENEFITS

450–500°C High Heat
Authentic pizza baking temperature

High Thermal Mass
Brick dome stores heat for long-lasting cooking

Even Radiant Heat
Consistent heat distribution across the floor

Neapolitan Style Cooking
Bake pizza in 90–120 seconds

Natural & Durable
Eco-friendly materials built to last for years



FORNO SETHI

— Italian Fire. Indian Craft. —



Website: www.fornosethi.com



Phone: +91-7827361854

PORTABLE WOOD FIRE OVEN UTSAV PRO

Lightweight. Powerful. Built for Celebrations.

Utsav Pro is a premium portable wood fire oven designed for high-volume events, banquets, and catering professionals who demand performance and mobility.



Lightweight & Portable

Only ~100KG | Easy to transport



Authentic Wood Fire Flavor

Delivers true wood-fired taste



High Heat Performance

Reaches up to 500°C



Event Ready Design

Perfect for live cooking at events, weddings & banquets



Hybrid Fuel Options

Wood / Gas / Hybrid flexibility



STANDARD SPECIFICATIONS

	Outer Size:	34" x 36" x 38"
	Inner Cooking Area:	28" x 30"
	Mouth Opening:	18" x 9"
	Capacity:	4 x 12" Pizzas
	Fuel Options:	Wood / Gas / Hybrid
	Finishes:	Copper, Rose Gold, SS, Custom Colors
	Best For:	High-volume events, large catering brands, banquets

BUILT TO PERFORM



- Exterior Shell**
1.2 mm Stainless Steel / Copper / SS
Premium outer body
- Heat Retention Insulation**
3 Layers x 2 inch Ceramic Blanket
Top Layer • Middle Layer • Bottom Layer
- Cooking Dome**
5 mm MS Inner Dome
Ensures even heat circulation
- Cooking Base**
2 inch Refractory Fire Bricks Floor
High heat retention & durability

TROLLEY & MOBILITY



- ✓ Heavy-duty MS Frame
- ✓ Lockable, Heat-resistant Wheels
- ✓ Storage Shelf for Tools & Accessories
- ✓ Easy to Move & Position
- ✓ Built for Outdoor & Event Use



Customization in sizes can be done
Custom colors & finishes available

PERFORMANCE & FEATURES



UP TO 500°C HIGH HEAT

Perfect for authentic pizza & fast cooking



FAST PREHEAT

Ready to cook in 30-45 minutes



EXCELLENT HEAT RETENTION

Even heat distribution for consistent results



LARGE CAPACITY

Bake 4 x 12" pizzas simultaneously



WOOD / GAS / HYBRID

Multiple fuel options for flexibility



PREMIUM BUILD QUALITY

Durable, reliable & built for professionals

IDEAL FOR



Weddings & Banquets



Catering Companies



Food Festivals



Live Pizza Counters



Resorts & Hotels



Outdoor Events & Parties



BUILT FOR GENERATIONS



AUTHENTIC FLAVOR



HERITAGE CRAFTSMANSHIP



COMMERCIAL KITCHEN TANDOORS

◆ Powerful Heat. Perfect Flavour. Built for Commercial Kitchens. ◆

SQUARE TANDOOR



Strong Heat Retention



Heavy Duty Build



High Insulation Layers



Easy Mobility With Wheels

ROUND TANDOOR



Strong Heat Retention



Heavy Duty Build



High Insulation Layers



Easy Mobility With Wheels

SPECIFICATIONS

Fuel Type	Charcoal
Body Material Grade	SS 202
Inner Lining Material	Clay
Insulation	With Insulation
Mounting Type	With Wheels
Lid Type	With Lid
With Accessories	Roti Rods
Controlling Mode	Manual
Surface Finish	Powder Coated
Usage/Application	Hotel, Restaurant, Commercial Kitchens
Country of Origin	Made in India
Brand	FORNO SETHI

AVAILABLE SIZES (INCH)

24" x 24" x 36"

26" x 26" x 36"

28" x 28" x 36"

30" x 30" x 36"

34" x 34" x 36"

36" x 36" x 36"

FUEL



CHARCOAL

BUILT FOR COMMERCIAL USE

- Ideal for Hotel, Restaurant, Dhaba & Catering Businesses
- Designed for High Heat Cooking & Long Working Hours
- Easy to Move, Position & Maintain
- Strong, Durable & Long Lasting Build
- Perfect for Roti, Naan, Tandoori Dishes & More

HIGH INSULATION - TEMP LOCK TECHNOLOGY



- 1 Inner Clay Lining**
Retains heat & ensures authentic traditional tandoor cooking.
- 2 High Temperature Insulation Blanket**
Superior insulation for max heat retention.
- 3 Extra Insulation Layer**
Reduces heat loss, saves fuel & improves efficiency.
- 4 Outer Stainless Steel Layer**
Strong SS body for durability, rust resistance & long life.

- High Heat Retention
- Even Heat Distribution
- Fuel Efficient
- Long Lasting Performance
- Safe & Durable Build

IDEAL FOR



Hotels



Restaurants



Dhaba



Catering Services



Commercial Kitchens



Tandoori Specialties



BUILT FOR GENERATIONS



AUTHENTIC FLAVOR



HERITAGE CRAFTSMANSHIP



HOME TANDOOR

*Real Tandoor Taste,
Right at Home!*

COMPACT SIZE. AUTHENTIC TASTE.

Enjoy traditional tandoori taste in the comfort of your home. Perfect for family meals, parties & healthy cooking.



GAS / CHARCOAL

Dual fuel option for convenient cooking



AUTHENTIC CLAY LINING

Retains heat longer for perfectly cooked rotis & grilled food



EASY MOBILITY

With durable wheels for easy movement



PREMIUM SS FINISH

Strong, rust-free & built to last



PERFECT ROTI



TANDOORI GRILL



DELICIOUS KEBABS



SPECIFICATIONS

	Fuel Type	Gas / Charcoal
	Size (L x W x H)	18" x 18" x 24" inch
	Inner Material	Clay
	Wall Thickness	4 mm
	Capacity	4 Chapati
	With Wheels	Yes
	Finish	SS
	Power Source	Gas / Charcoal
	Shape	Round
	Application	Home, Resort, Small Kitchen, Catering
	Brand	FORNO SETHI

IDEAL FOR

- Home Kitchens
- Balcony & Terrace Cooking
- Small Cafés & Resorts
- Outdoor & Indoor Use

FUEL OPTIONS

- CHARCOAL**
- or
- GAS / CHARCOAL**

WHY CHOOSE FORNO SETHI HOME TANDOOR?

- Compact & space-saving design
- Authentic clay cooking for best flavor
- Even heat distribution for perfect results
- Easy to move, store & clean
- Ideal for daily cooking & special occasions
- Made with premium quality materials

HIGH INSULATION - BETTER HEAT RETENTION



- 1 Inner Clay Lining**
For authentic tandoori cooking & moisture balance
- 2 High Temperature Insulation Blanket**
Retains maximum heat & improves efficiency
- 3 Extra Insulation Layer**
Reduces heat loss & saves fuel
- 4 Outer Stainless Steel Body**
Strong, rust-resistant & built to last

- High Heat Retention
- Even Heat Distribution
- Fuel Efficient
- Safe & Durable Build
- Long Lasting Performance





FORNO SETHI

— Italian Fire. Indian Craft. —

Website: www.fornosethi.com

Phone: +91-7827361854

LIVE TANDOOR – MADE TO IMPRESS

◆ Cook. Display. Delight. ◆

Stunning designs that elevate your space and deliver authentic tandoori flavors.

COPPER HAMMERED TANDOOR



- Hammered Copper Finish**
Traditional handcrafted hammered design for a rich, ethnic appeal.
- Strong Heat Retention**
Thick copper body for excellent heat retention & consistent cooking.
- Perfect for Display**
A premium showpiece for live cooking counters.

COPPER SHINING TANDOOR



- Shining Copper Finish**
High polish copper for a royal & luxurious look.
- Even Heat Distribution**
Ensures uniform cooking for perfect tandoori taste.
- Attractive & Elegant**
Adds a touch of class to any live kitchen setup.

ROPE TANDOOR



- Natural Rope Finish**
Rope wrapped design for a warm, rustic & unique look.
- Heat Efficient**
Excellent insulation keeps heat locked for better cooking.
- Eye-Catching Design**
Perfect for live counters & open kitchen displays.

SPECIFICATIONS

Size (L x W x H)	36" x 36" x 36" Inch
Inner Material	Clay
Wall Thickness	4 mm
Fuel Type	Charcoal
Body Material	Copper
Capacity	12 – 15 Chapati
Usage	Cooking + Display
Application	Restaurant, Hotel, Banquet, Catering, Live Counters
Brand	FORNO SETHI

BUILT FOR LOOKS. MADE FOR COOKING.

- ✓ Live tandoor adds authentic charm to your setup
- ✓ Enhances customer experience & brand value
- ✓ Perfect for open kitchen & buffet presentations
- ✓ Traditional clay lining for real tandoori taste
- ✓ Heavy-duty copper body built to last

WHY CHOOSE FORNO SETHI

- ✓ Premium handcrafted designs
- ✓ Authentic tandoor cooking
- ✓ Strong, durable & long lasting
- ✓ Ideal for display & live cooking
- ✓ Easy to move & maintain
- ✓ Perfect for restaurants, hotels & events

TRADITIONAL CLAY LINING – AUTHENTIC HEAT & FLAVOR



- 1 Inner Clay Lining**
Retains heat & ensures authentic tandoori cooking.
- 2 High Temperature Insulation Blanket**
Superior insulation for maximum heat retention.
- 3 Extra Insulation Layer**
Reduces heat loss & improves fuel efficiency.
- 4 Outer Copper Body**
Strong, rust-resistant & built for a stunning premium look.

- High Heat Retention
- Even Heat Distribution
- Fuel Efficient
- Long Lasting Performance
- Beautiful Finishes for Premium Appeal

PERFECT FOR

- Live Counters
- Buffets & Banquets
- Restaurants
- Hotels & Resorts
- Catering Events
- Open Kitchen Setups



BUILT FOR GENERATIONS

AUTHENTIC FLAVOR

HERITAGE CRAFTSMANSHIP



HOT KITCHEN EQUIPMENT RANGE

◆ Powerful Heat. Precise Control. Built for Performance. ◆

SINGLE BURNER RANGE



Designed for professional and high-efficiency cooking. Compact, durable and delivers powerful heat with precise control. Ideal for commercial kitchens, restaurants & catering services.

SPECIFICATION :

- Operate LPG/PNG Gas as per requirement.
- Made of Stainless Steel AISI-304 included angle framework.
- Individual Control & Pilot Knob.
- Heavy duty top cast iron.

2 BURNER RANGE



A versatile and efficient cooking solution for commercial kitchens. Dual burners offer powerful heat output with precise control for simultaneous cooking.

SPECIFICATION :

- Made of Stainless Steel AISI-304 included angle framework.
- Operate LPG/PNG Gas as per requirement.
- Individual Control & Pilot Knob.
- Heavy duty top cast iron.

3 BURNER RANGE



High-performance cooking range for professional kitchens. Three powerful burners provide even heat distribution and precise control for efficient multi-dish preparation.

SPECIFICATION :

- High-quality stainless steel construction for durability and corrosion resistance.
- Three powerful brass burners for even heat distribution and efficient cooking.
- Individual control knobs for precise flame adjustment.
- Ideal for restaurants, hotels & catering services.

4 BURNER RANGE



Built for busy commercial kitchens with powerful performance and easy maintenance. Four burners allow versatile cooking with precise heat control.

SPECIFICATION :

- Made of Stainless Steel AISI-304 included angle framework.
- Operate LPG/PNG Gas as per requirement.
- Individual Control & Pilot Knob.
- Removable Type Drip Tray.

6 BURNER RANGE



Premium-grade range for high-volume cooking needs. Six powerful burners with individual controls for efficient, simultaneous multi-dish preparation.

SPECIFICATION :

- Made of Stainless Steel AISI-304 included angle framework.
- Operate LPG/PNG Gas as per requirement.
- Individual Control & Pilot Knob.
- Heavy duty top cast iron.

CHINESE BURNER



High power Chinese burner for authentic Asian cooking. Ideal for woks, stir-frying, boiling and high-heat cooking.

SPECIFICATION :

- Made of Stainless Steel AISI-304.
- High power cast iron burner for maximum heat.
- Operate LPG/PNG Gas as per requirement.
- Individual Control & Pilot Knob.



DURABLE & STRONG

High quality stainless steel body for long life & rust resistance.



HIGH EFFICIENCY

Powerful burners for faster cooking & fuel saving performance.



PRECISE CONTROL

Individual knobs for perfect flame control for every dish.



EASY TO CLEAN

Smooth stainless steel surface with removable drip tray (4 & 6 burner).



IDEAL FOR

Restaurants, Hotels, Catering Services & Commercial Kitchens.





HOT KITCHEN EQUIPMENT RANGE

◆ Built for Performance. Designed for Professional Kitchens. ◆

DOSA BHATTI



- High Heat Performance
- Strong & Durable Build
- Easy to Clean & Maintain
- Perfect for Crispy Dosas

Professional Dosa Bhatti designed for high heat cooking and perfect dosa making. Heavy-duty stainless steel body with thick tawa for even heat distribution and long-lasting performance.

SPECIFICATIONS :

Body Material	: Stainless Steel AISI 304
Burner Type	: High Efficiency Brass Burner
Fuel Type	: LPG / PNG
Tawa Size	: 24" x 24" (as per requirement)
Control	: Manual Knob Control
Usage	: Dosa, Uttapam, Roti, Paratha
Application	: Restaurants, Hotels, Catering, Commercial Kitchens

BARBEQUE BHATTI



- Even Heat Distribution
- Heavy Duty Grill Rods
- Strong & Sturdy Body
- Ideal for Grilling & BBQ

Heavy-duty Barbeque Bhatti for perfect grilling and barbequing. Thick stainless steel body with strong grill rods ensures even heat, high durability and excellent cooking results.

SPECIFICATIONS :

Body Material	: Stainless Steel AISI 304
Grill Type	: Heavy Duty SS Grill Rods
Fuel Type	: LPG / PNG / Charcoal
Size (L x W x H)	: 36" x 18" x 18" (as per requirement)
Control	: Manual Gas Control / Charcoal
Usage	: Grilling, BBQ, Tandoori Items, Seekh, Kabab
Application	: Restaurants, Hotels, Catering, Food Courts

CHICKEN SHAWRMA MACHINE



- High Heat Burners
- Perfectly Cooked Shawarma
- Stainless Steel Body
- Easy to Use & Clean

Professional Shawarma Machine for perfectly grilled and juicy shawarma. High performance burners with uniform heat for authentic taste and aroma.

SPECIFICATIONS :

Body Material	: Stainless Steel AISI 304
Burner Type	: Infrared Ceramic / Gas Burners
Fuel Type	: LPG / PNG
Capacity	: 10 kg / 20 kg / 30 kg (approx.)
Control	: Manual Gas Control
Usage	: Shawarma, Kebab, Gyros
Application	: Restaurants, Hotels, Fast Food, Cafes

CHICKEN ROTISSERI



- 360° Rotation for Perfect Roasting
- Juicy & Tender Results
- Even Heat Cooking
- Durable Stainless Steel Body

High performance Chicken Rotisserie for perfect roasting and grilling. 360° rotation ensures even cooking and delicious, juicy results.

SPECIFICATIONS :

Body Material	: Stainless Steel AISI 304
Heating Type	: Gas
Capacity	: 12 Chicken / 24 Chicken / 48 Chicken
Motor	: Heavy Duty Motor
Control	: Manual / Auto (optional)
Usage	: Roasting, Grilling, Cooking
Application	: Restaurants, Hotels, Catering, Supermarkets



PREMIUM QUALITY
Made with high-grade stainless steel for strength & durability.



HIGH PERFORMANCE
Powerful burners for maximum output & efficient cooking.



EASY MAINTENANCE
Smooth finish & removable parts for quick cleaning and maintenance.



BUILT FOR PROFESSIONALS
Ideal for restaurants, hotels, catering services, food courts & commercial kitchens.

IDEAL FOR

- Restaurants
- Hotels
- Catering Services
- Food Courts
- Fast Food Chains
- Commercial Kitchens



BUILT FOR GENERATIONS



AUTHENTIC FLAVOR



HERITAGE CRAFTSMANSHIP



FORNO SETHI

— Italian Fire. Indian Craft. —

Website: www.fornosethi.com

Phone: +91-7827361854

HOT KITCHEN EQUIPMENT RANGE

◆ Built for Performance. Designed for Professional Kitchens. ◆

BRAISING PAN



- Even Heat Distribution
- Heavy Duty Construction
- Easy to Operate & Clean
- Ideal for Large Volume Cooking

Heavy-duty Braising Pan for versatile cooking including frying, braising, boiling & simmering. Uniform heat distribution ensures perfect results every time.

SPECIFICATIONS :

Body Material	: Stainless Steel AISI 304
Capacity	: 80 / 100 / 150 Liters (Options)
Heating Type	: Gas / Electric
Control	: Manual / Thermostatic Control
Features	: Tilting Type, Drain Valve, Heavy Duty Lid
Usage	: Curries, Gravies, Rice, Vegetables, Sauces
Application	: Hotels, Restaurants, Canteens, Catering

IDLI STEAMER



- High Steam Efficiency
- Food Grade Stainless Steel
- Energy Efficient
- Easy to Use & Maintain

High efficiency Idli Steamer designed for soft, fluffy idlis every time. Ideal for restaurants, hotels, canteens & commercial kitchens.

SPECIFICATIONS :

Body Material	: Stainless Steel AISI 304
Capacity	: 24 / 36 / 48 / 72 Idlis (Options)
Heating Type	: LPG / PNG / Electric
Water Inlet	: Manual / Auto (Optional)
Control	: Manual Knob Control
Features	: Automatic Water Level, Safety Valve
Application	: Restaurants, Hotels, Canteens, Catering

DOUBLE DEEP FRYER



- High Efficiency
- Precise Temperature Control
- Oil Saving Design
- Easy to Clean & Maintain

Double Deep Fryer for fast & efficient frying. Precise temperature control and large capacity for high volume frying.

SPECIFICATIONS :

Body Material	: Stainless Steel AISI 304
Tank Capacity	: 12+12 Liters / 15+15 Liters (Options)
Heating Type	: Electric
Temperature Range	: 50°C - 190°C
Control	: Adjustable Thermostat
Features	: Twin Tank, Basket, Overflow Protection
Application	: Restaurants, Hotels, Fast Food, Catering

PASTA COOKER



- Quick Cooking
- Temperature Control
- High Grade SS Body
- Easy to Use & Clean

Pasta Cooker designed for quick & hygienic cooking of pasta, noodles, macaroni & more. Ideal for restaurants & commercial kitchens.

SPECIFICATIONS :

Body Material	: Stainless Steel AISI 304
Tank Capacity	: 24 / 40 Liters (Options)
Heating Type	: Electric / Gas
Basket	: 4 / 6 Baskets (Options)
Control	: Adjustable Thermostat
Features	: Drain Valve, Over Heat Protection
Application	: Restaurants, Hotels, Cafes, Catering

LAVA GRILL STONE



- Authentic Grill Flavor
- High Heat Retention
- Durable Construction
- Easy to Clean & Maintain

Lava Grill Stone delivers authentic smoky flavor and excellent heat retention. Perfect for grilling steaks, kebabs, veggies, seafood & more.

SPECIFICATIONS :

Body Material	: Stainless Steel AISI 304
Grill Type	: Lava Stone Grill
Heating Type	: LPG / PNG / Electric
Size	: 24" x 18" / 30" x 18" (Options)
Control	: Manual Knob Control
Features	: Removable Lava Stone, Grease Tray
Application	: Restaurants, Hotels, BBQ, Live Counters



PREMIUM QUALITY
Made with high-grade stainless steel for strength & durability.



HIGH PERFORMANCE
Powerful heating for fast cooking & excellent results.



EASY MAINTENANCE
Smooth finish & removable parts for quick cleaning and maintenance.



BUILT FOR PROFESSIONALS
Ideal for restaurants, hotels, catering, canteens & all commercial kitchens.

IDEAL FOR



Restaurants



Hotels



Catering Services



Food Courts



Banquets



Commercial Kitchens



BUILT FOR GENERATIONS



AUTHENTIC FLAVOR



HERITAGE CRAFTSMANSHIP



FUEL OPTIONS

Choose the fuel that **suits your kitchen.**



WOOD FIRED

Authentic wood fired flavour and aroma.



GAS

Consistent heat and easy operation.



LPG / PNG

Efficient & economical fuel for everyday performance.



CHARCOAL

High heat performance with smoky aroma.



HYBRID MODELS

The perfect blend of multiple fuel advantages.

(Model availability as per product)

CUSTOM SOLUTIONS FOR PROJECTS

— EVERY KITCHEN IS UNIQUE, WE BUILD SOLUTIONS THAT FIT PERFECTLY. —

- ✓ Restaurant New Setup
- ✓ Hotel Kitchen Projects
- ✓ Live Counter Concepts
- ✓ Resort Outdoor Kitchens
- ✓ Food Truck & Mobile Kitchen Solutions
- ✓ Banquet Food Service
- ✓ Franchise Chains
- ✓ Café & Cloud Kitchen Projects
- ✓ Custom Equipment Manufacturing
- ✓ After Sales Support & Guidance



From concept to completion, we turn your vision into high performance kitchens that deliver results and **elevate every culinary experience.**



**BUILT FOR PERFORMANCE.
CRAFTED FOR GENERATIONS.**

FORNO SETHI – WHERE FIRE MEETS EXCELLENCE.



**PREMIUM
QUALITY**



**AUTHENTIC
COOKING**



**CUSTOM
SOLUTIONS**



**TRUSTED
SUPPORT**



WHY CHOOSE FORNO SETHI?

Crafted with **passion**. Engineered for **performance**. Trusted by **professionals**.



HERITAGE CRAFTSMANSHIP

Traditional cooking systems made with modern precision. Rooted in tradition, crafted for today.



CUSTOM MANUFACTURING

Size, finish, fuel type & design customization to fit your unique needs perfectly.



PREMIUM BUILD QUALITY

Heavy-duty materials for long-lasting performance in the toughest kitchen environments.



BUILT FOR INDIAN KITCHENS

Designed for Indian conditions, high usage & practical operations.



AUTHENTIC COOKING PERFORMANCE

Better heat retention, even cooking & real fire flavor in every dish.



NATIONWIDE SUPPLY

Fast delivery & dedicated support across India. We are always by your side.



— **QUALITY YOU CAN SEE. PERFORMANCE YOU CAN FEEL.** —



FORNO SETHI

— Italian Fire. Indian Craft. —



PREMIUM
QUALITY



AUTHENTIC
COOKING



CUSTOM
SOLUTIONS



TRUSTED
SUPPORT

Premium ovens.
Powerful equipment.
Perfect results.



Trust **FORNO SETHI** for quality
that performs & lasts.



FORNO SETHI

— Italian Fire. Indian Craft. —



Website : www.fornosethi.com



Email : fornosethi@gmail.com



Phone : +91-7827361654



FACEBOOK : FORNOSETHI



INSTAGRAM : FORNOSETHI



**BUILT FOR
GENERATIONS**

Engineered for strength.
Built to last.



**AUTHENTIC
FLAVOR**

Real fire cooking for
unmatched taste.



**HERITAGE
CRAFTSMANSHIP**

Traditional techniques
meets modern
engineering.



**PREMIUM
QUALITY**

High grade materials.
Superior performance.



YOUR VISION. OUR CRAFT. EXCEPTIONAL RESULTS.

Let's create something extraordinary, together.