

ABOUT US

WHO WE ARE

Classic Steel Engineering Limited is an industry leader specialising in tailor made stainless steel fabrication and commercial food and beverage equipment solutions. Our Solutions and products are in operation across multiple industries and industry segments including Corporate, Banking, Government institutions, Education, manufacturing, non-governmental institutions and Hospitality.

OUR HISTORY

Classic Steel Engineering Ltd began its operations in 2019. Our aim and goal is to provide solutions in the design and production of stainless steel sector.



OUR VISION

To be the top and first choice company in stainless steel fabrications.

OUR MISSION

To provide reliable retail solutions, designs and support services in the multiple industry segments.



ABOUT US

WHY US

Classic Steel Engineering Ltd provides complete flexibility to assist you in customising stainless steel fabrication to best fit your requirement. We are committed to customer satisfaction.

- We specialise in providing product solutions for equipping, settings for a wide range of food and beverage facilities including restaurants, kitchens, bars and coffee shops.
- We provide a one stop solution that offers not just world leading products but also the design and facility planning that creates the ideal operating environment.
- Our unique business proposition brings together expertise in engineering and steel fabrication technology and knowledge of hospitality processes and requirements to deliver highly customised, efficient and cost effective solutions.



CORE VALUES

INTEGRITY

We shall be honest, truthful and reliable in provision of products and services to our customers.

QUALITY

Provide quality solutions, which is essential to customers' growth and retention.

CUSTOMER DELIGHT

We exceed customer expectations with quality products and services to create long lasting relationship.

CREATIVITY & INNOVATION

We shall endeavour to utilise the latest, up to date and most appropriate technology in achieving our objectives.



CORPORATE SOCIAL RESPONSIBILITY

Since inception we have been in the fore-front in commitment to achieve corporate social conscience in its spectrum of interaction. All this with the aim of poverty elimination, good health and greener environment.





EMPLOYMENT CREATION

We believes in a culture that values corporate social responsibility with a conscience, we strongly believe in developing future talent by imparting on the job skills to fresh graduates from college & Universities. This is good for our communities, since stable employment allows them to accomplish much throughout their career life.

ENVIRONMENT

The company is environment conscious and develops green kitchen solutions, these solutions use less energy. All our partners are working on developing products to minimise environmental damage and use of renewable energy.

GENDER

We have special concern about the girl child support and women employment. Our administration, accounts, materials among other departments are run by women.



OUR SERVICES

SITE SURVEY

Upon consultation, we visit the site to get you the right customisation fit.

Professional and experienced sited survey will yield optimum and trouble free installation and operations, this ultimately results in maximum efficiency, least cost and wastage.





DESIGN & DEVELOPMENT

The Heart of our services is the experienced and qualified Design staff experts in DWG, Adobe, 3D and Google sketch just to mention a few. We have Design Engineers who understand the parameters and Creative design ideas to bring out the best design concepts in shape of equipment and services layout.

It ensures right selection of Equipment, Space Settings, Orientation, Hygiene, Eco-System of surrounding, Civil, Electrical and Mechanical services working together to operate at maximum efficiency, least cost and wastage. Some of the Best Kitchens in the country are products of our Design Team.



OUR SERVICES



CHOICE OF EQUIPMENT

With our vast experience, we help you make the best selection of equipment for right operation of food service. The Bandwidth of specifications, types, capacities, materials, costs, services is very large. Right qualification and experience helps us to make best choices for optimum function, durability, and quick return on investment, flexibility, easy maintenance and simple functionality.

SITE INSTALLATION

To ensure correct operations, avoid unnecessary damages and honour warranty guarantee terms, we check all correct services for seamless installation without any loose ends. The installation of each equipment is checked for its operations to its right parameters before hand over to clients.

SERVICE & MAINTENANCE

Our target is to prevent breakdowns, snag the faults correctly in shortest possible time. We replace and arrange for spares within the shortest down time and advise our customers on corrective action required.



HOW WE WORK

UNDERSTANDING

We believe that the success of any industrial operation lies in the customer experience which is not just a factor of ambiance or service, but the ability to meet the promise of the menu. Hence, the project commences with an understanding of the menu.

KNOWLEDGE

Our team has the unique ability to combine the knowledge of engineering and technology required and has also gained precious insight through experience and interaction with professionals in different capacities from various parts of the country.

EQUIPMENT

We source quality equipment for clients, depending upon their requirement. Our steel fabrications are of the highest quality and finish. We use steel directly imported from the UK, South Africa, India and China to ensure quality and adequate stock levels.



IMPLEMENTATION

Classic Steel Engineering Ltd provides a distinct edge to clients in the manner in which we approach the project. We take charge of the entire project and lead all the other civil, mechanical and electrical contractors, taking responsibility for the end product delivered to the client.

QUALITY POLICY

Classic Steel Engineering Ltd is committed to total customer satisfaction. This is achieved through well instituted checks and measures for all aspects of operations including timely delivery and task processing. These checks and measures are further monitored for continuous improvement.



Food Processing Equipment



AJT Series Meat Mincer



B Series Food Mixer



Bread Slicer



DH Series Dough Mixer



Dough Mixer



Electric Potato Cutter



Meat Grinder



Meat Slicer



Potato Peeler



Bakery Equipment







Electric Deck Oven

Pizza Oven



Electric Combi Steamer



6-Tray Combi Oven



Electric Conveyor







Electric Oven

Pizza Oven

Electric Pizza Owen



Kitchen Equipment



Distillation Coffee Machine



2 Group Coffee Maker



Electric Coffee Machine



Electric Shawarma Machine



Water Boiler



Water Dispenser



Round Cake Grill



Contact Grill



6-Slice Toaster



Kitchen Equipment



3-Burner Gas Range with Cabinet



Electric Griddle With Cabinet



Electric Griddle



Pasta Cooker with Cabinet



1-Tank Fryer With Cabinet



Freestanding Fryer (2-Basket)



Gas Fryer



Electric Fryer



2-Tank Electric Fryer With Tap



Kitchen Equipment



Conveyor Dishwasher



Pre-clearing Table



Buffet Combination



Electric Chicken Rotisserie



Popcorn Machine Cart



Soup Pot



Stainless Steel Chafer



Stainless Steel Chafer



Stainless Steel Chafer



Refrigeration Equipment



Blast Chiller



Counter Display Refrigerators



Counter Refrigerators



Commercial Air Cooling Rotary Rack Glass Door Refrigerating Cabinet



Direct Cooling Glass Door Refrigerating Cabinet



Fan Cooling Showcase



Counter Top Hot Deli Showcase



Counter Top Hot Deli Showcase



Ice Cream Showcase



Refrigeration Equipment



Ice Cream Machine



Ice Cream Machine



Ice Maker



Ice Maker



Cold (Hot) Drink Dispenser



Blender



Juice Dispenser with Paddle Stirring System



Juice Dispenser with Pump Spraying System



Slush Machine



Stainless Steel Products



Staircase Railing



Staircase Railing



Staircase Railing



Staircase Railing



4 Tier Shelving



5 Tier Shelving



Stainless Steel DishCollecting Cart



Stainless Steel Kettle Cart



Bench with Wooden/Plastic **Cutting Board**



Stainless Steel Products





Stainless Steel Products



Bar Bench with Drawer



Double Sink Bench With Under Shelf



Double Sink Bench



Single Sink Bench With Pot Shelf



Single Sink Bench With Under Shelf



Single Sink Bench



Triple Sink Bench (American Style)



Triple Sink Bench With Under Shelf



Triple Sink Bench



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