



Barro Industries
BARRO KITCHENS™

2026 EDITION



PRODUCT CATALOGUE

Stainless-steel kitchen equipment, made to order.

Preparation · Washing · Cooking · Storage · Refrigeration, and the exhaust, gas and fire suppression systems that go with them.

BARRO KITCHENS™ BY BARRO INDUSTRIES

BARROINDUSTRIES.COM

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WELCOME

Equipment built to your specifications

Premium stainless-steel equipment in food-grade SS304 as standard, or laboratory-grade SS316, built to your specifications. Default sizes are in millimetres. Ask us for a quotation on any item.

23 years in business	SS304 / SS316 High-quality, food-grade and laboratory-grade	Made to order Built to your exact dimensions	End-to-end Design · fabricate · deliver · install
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HOW TO READ THIS CATALOGUE



Configurable products

Six products you set up yourself: choose the options, then your own length, width and height.



Fixed equipment

Standard items with their sizes, notes and specifications.



Kitchen systems

Exhaust and fresh air, LPG gas line and fire suppression, planned together with your cooking line.

Ask us for a quotation on any item. Choose your equipment online and you will see an estimated range for your selection, then we send you the final quotation.

01 · MATERIALS AND FINISHES

Two grades, three finishes

We work in two grades, food-grade SS304 as standard and laboratory-grade SS316 on request, in a brushed, mirror or satin finish. Seams are welded and ground smooth, and surfaces are polished to a professional finish.

STANDARD

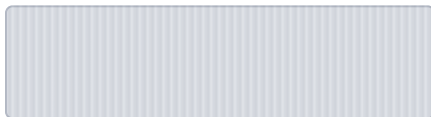
SS304 food grade

Food-grade SS304 stainless steel is our standard for kitchens: preparation tables, sinks, cabinets, shelving and racks.

ON REQUEST

SS316 laboratory grade

Laboratory-grade SS316 stainless steel is available on request and suits laboratories and school science rooms.



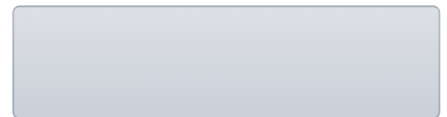
Brushed

A visible straight grain, the usual choice for work surfaces.



Mirror

Polished to a high gloss, for decorative parts and low-contact areas.



Satin

A soft, low-sheen finish between brushed and mirror.

The swatches are illustrations. Ask to see a sample before you decide.

THE SIX CONFIGURABLE PRODUCTS AT A GLANCE

PRODUCT	YOU CHOOSE	ONLINE SIZE RANGE (MM)
Preparation table	layers, upper shelves	Length 500–6000 · Width 400–1200 · Height 600–1100
Sink	sinks, sink position, undershelf, upper shelf, faucet	Length 500–3500 · Width 400–900 · Height 700–1000
Stove	burner positions, add-ons	Length 400–3000 · Width 500–1000 · Height 400–1000
Cabinet	type, doors, shelves inside	Length 400–4000 · Width 300–1000 · Height 300–2200
Wall shelving	tiers, surface	Length 300–3500 · Depth 250–600
Rack	tiers, wheels	Length 400–2000 · Width 400–1000 · Height 800–2100

Every configurable product is built to order in SS304 or SS316, in a brushed, mirror or satin finish. Made-to-order tables, sinks and stoves have a 1.5 mm (16 gauge) top plate; bodies and shelving are 1.2 mm; floor-standing pieces stand on square-tube posts with adjustable bullet feet. Need a different size? Ask us for a quotation built to your specifications.



ISPSC 2026: stainless-steel work tables with the protective film still on

CONFIGURABLE PRODUCT · PREPARATION

Preparation table

Stainless steel worktable. Choose one to three layers and up to two upper shelves, then set your own size.



Representative image



LAYERS

1 / 2 / 3

UPPER SHELVES

None / 1 / 2

SIZE

Made to your length, width and height

Length 500–6000 · Width 400–1200 · Height 600–1100 mm. Default 900 × 600 × 850 mm.

CONSTRUCTION

SS304 stainless steel · 1.5 mm (16 ga) top plate · 1.2 mm undershelves and upper shelves · square-tube posts with adjustable bullet feet

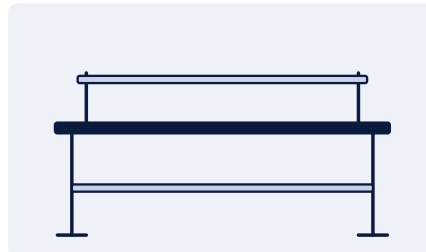
MATERIAL

SS304 food-grade (standard) or SS316 laboratory-grade · brushed, mirror or satin finish

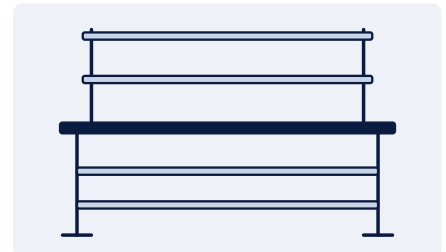
LAYOUTS AT A GLANCE



1 layer · no upper shelves

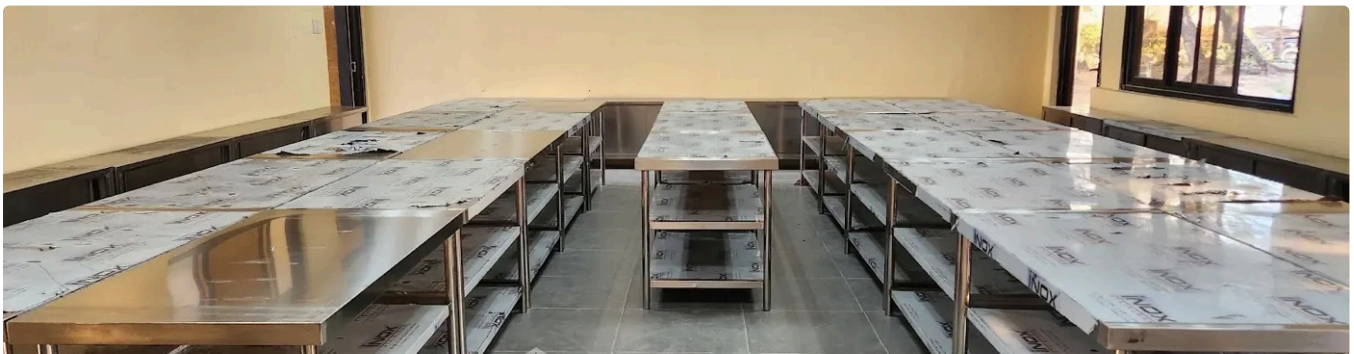


2 layers · 1 upper shelf



3 layers · 2 upper shelves

SEEN IN OUR PROJECTS



ISPSC 2026: rows of stainless-steel work tables, wide view

Set up your preparation table online and add it to your quote request.

barroindustries.com/catalogue/

CONFIGURABLE PRODUCT · WASHING

Sink

Stainless steel sink table. Choose one to four sinks, their position, the shelves and the faucet, then set your own size.



Representative image



SINKS

1 / 2 / 3 / 4

SINK POSITION

Centre / Left / Right

UNDERSHELF

With / Without

UPPER SHELF

With / Without

FAUCET

Gooseneck / Pre-rinse spray

SIZE

Made to your length, width and height

Length 500–3500 · Width 400–900 · Height 700–1000 mm. Default 500 × 500 × 850 mm.

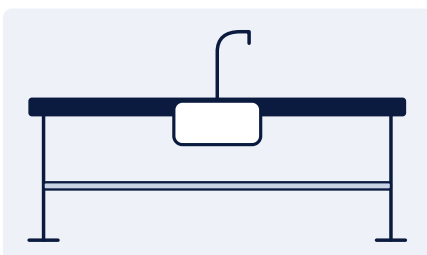
CONSTRUCTION

SS304 stainless steel · 1.5 mm (16 ga) top plate · 1.2 mm undershelf, upper shelf and panels · square-tube posts with adjustable bullet feet

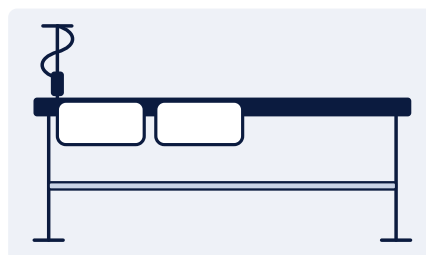
MATERIAL

SS304 food-grade (standard) or SS316 laboratory-grade · brushed, mirror or satin finish

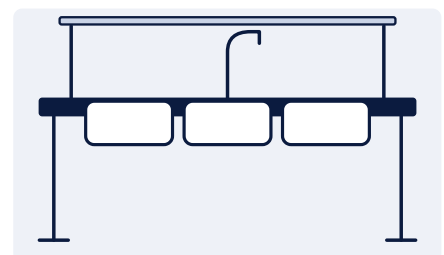
LAYOUTS AT A GLANCE



1 sink · centred · with undershelf · without upper shelf · gooseneck faucet

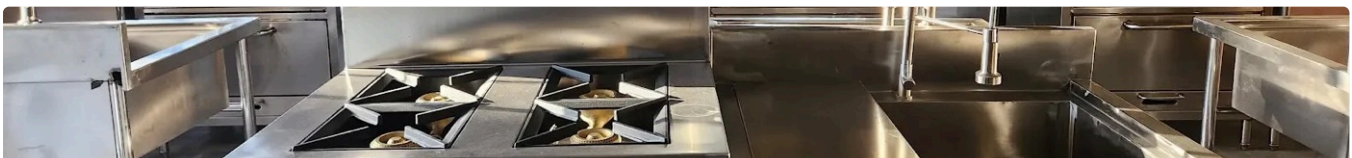


2 sinks · left-aligned · with undershelf · without upper shelf · pre-rinse faucet



3 sinks · centred · without undershelf · with upper shelf · gooseneck faucet

SEEN IN OUR PROJECTS



ISPSC 2026: cooking station with range oven and sink

Set up your sink online and add it to your quote request.

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CONFIGURABLE PRODUCT · COOKING

Stove

Gas range built to your layout. Choose each burner position one by one, add a griller, griddle, oven or fryer, then set your own size.



Representative image



BURNER POSITIONS

Up to 6 burners, each chosen one by one

BURNER TYPES

Wok · HP small · HP large · LP small · LP large · Soup

ADD-ONS

Griller / Griddle / Oven / Fryer

SIZE

Made to your length, width and height

Length 400–3000 · Width 500–1000 · Height 400–1000 mm. Default 600 × 700 × 850 mm.

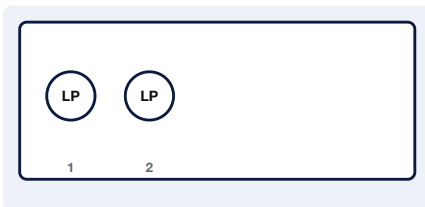
CONSTRUCTION

SS304 stainless steel · 1.5 mm (16 ga) top plate · 1.2 mm body and panels · square-tube posts with adjustable bullet feet

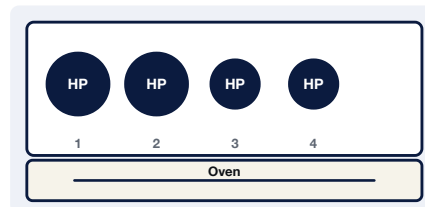
MATERIAL

SS304 food-grade (standard) or SS316 laboratory-grade · brushed, mirror or satin finish

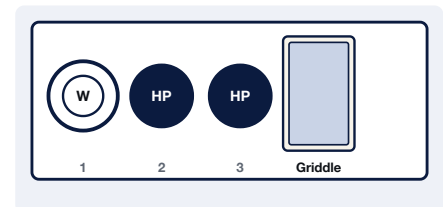
LAYOUTS AT A GLANCE



2 burners (LP small, LP small) · no add-ons



4 burners (HP large, HP large, HP small, HP small) · with oven



3 burners (wok, HP large, HP large) · with griddle

SEEN IN OUR PROJECTS



ISPSC 2026: wide view of the cooking stations with range ovens, sinks and overhead hoods

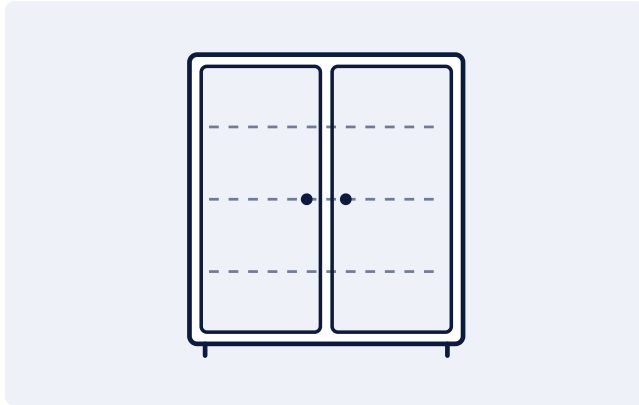
Set up your stove online and add it to your quote request.

barroindustries.com/catalogue/

CONFIGURABLE PRODUCT · STORAGE

Cabinet

Stainless steel storage cabinet, floor-standing or wall-hung. Choose the doors and the shelves inside, then set your own size.



Illustration

TYPE

Floor-standing / Wall-hung

DOORS

Swing / Sliding

SHELVES INSIDE

1 / 2 / 3

SIZE

Made to your length, width and height

Length 400–4000 · Width 300–1000 · Height 300–2200 mm. Default 600 × 500 × 1800 mm.

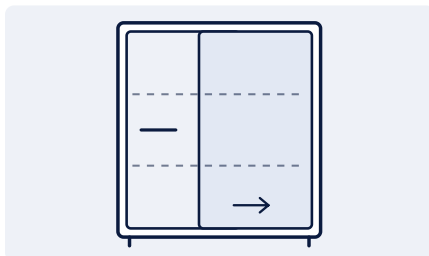
CONSTRUCTION

SS304 stainless steel · 1.2 mm body, doors and shelves · square-tube posts with adjustable bullet feet

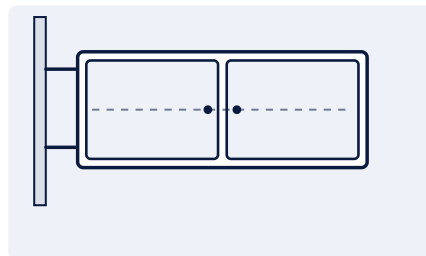
MATERIAL

SS304 food-grade (standard) or SS316 laboratory-grade · brushed, mirror or satin finish

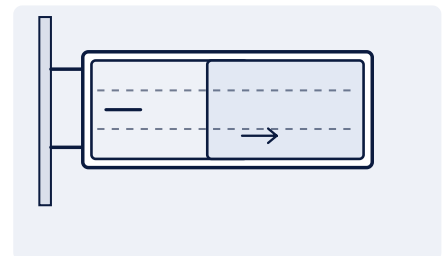
LAYOUTS AT A GLANCE



floor-standing · sliding doors · 2 shelves



wall-hung · swing doors · 1 shelf



wall-hung · sliding doors · 2 shelves

SEEN IN OUR PROJECTS



DMMMSU: room installed with stainless-steel tables, racks and shelving

Set up your cabinet online and add it to your quote request.

barroindustries.com/catalogue/

CONFIGURABLE PRODUCT · STORAGE

Wall shelving

Stainless steel shelving fixed to the wall. Choose one to three tiers and a solid or slotted surface, then set your own size.



Representative image

TIERS

1 / 2 / 3

SURFACE

Solid / Slotted

SIZE

Made to your length and depth

Length 300–3500 · Depth 250–600 mm. Default 1200 × 450 mm.

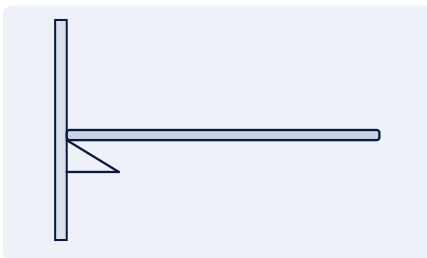
CONSTRUCTION

SS304 stainless steel · 1.2 mm shelves · fixed to the wall

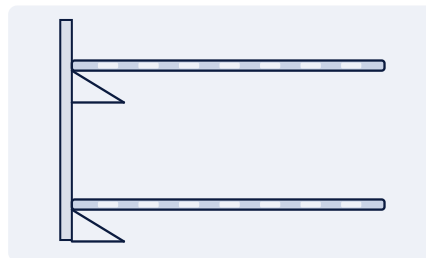
MATERIAL

SS304 food-grade (standard) or SS316 laboratory-grade · brushed, mirror or satin finish

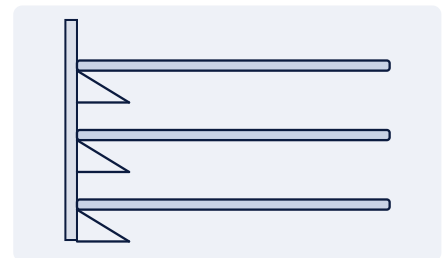
LAYOUTS AT A GLANCE



1 tier · solid surface



2 tiers · slotted surface



3 tiers · solid surface

SEEN IN OUR PROJECTS



DMMSU: stainless-steel shelving and work tables after installation

Set up your wall shelving online and add it to your quote request.

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CONFIGURABLE PRODUCT · STORAGE

Rack

Stainless steel dish and storage rack. Choose three to six tiers, with or without wheels, then set your own size.



Representative image

TIERS

3 / 4 / 5 / 6

WHEELS

With / Without

SIZE

Made to your length, width and height

Length 400–2000 · Width 400–1000 · Height 800–2100 mm. Default 600 × 500 × 1600 mm.

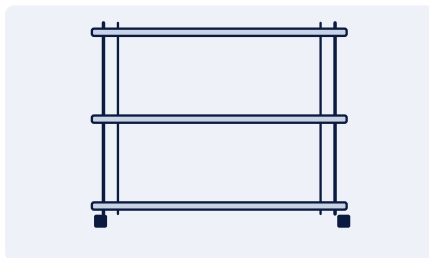
CONSTRUCTION

SS304 stainless steel · 1.2 mm shelves · square-tube frame · on wheels

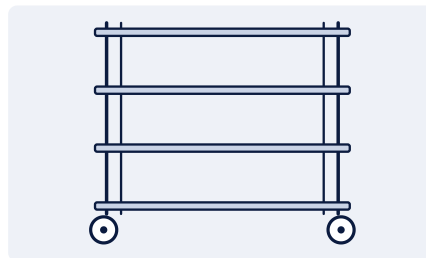
MATERIAL

SS304 food-grade (standard) or SS316 laboratory-grade · brushed, mirror or satin finish

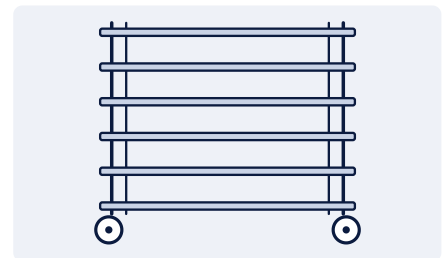
LAYOUTS AT A GLANCE



3 tiers · without wheels



4 tiers · on wheels



6 tiers · on wheels

SEEN IN OUR PROJECTS



DMMMSU: stainless-steel tables and racks installed in the room

Set up your rack online and add it to your quote request.

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FIXED EQUIPMENT · COOKING

Cooking equipment 1 of 2

Standard items for the cooking line, the bakery and the preparation kitchen, with their sizes, notes and specifications. Ask us for a quotation on any item.

CE-007

SS Combi Griller-Griddle

900 x 700 x 850 mm · per pc

NOTES

H-type burners, V-type grill plates, lava rocks, semi-nonstick griddle



CE-009

SS Double Fryer

700 x 700 x 850 mm · per pc

NOTES

SS304 double fryer

CE-010

SS Griddle with Stand

700 x 700 x 850 mm · per pc

NOTES

Semi-nonstick griddle plate



CE-011

SS Commercial Gas Rice Steamer (6-Tray)

700 x 700 x 1200 mm · per pc

NOTES

Gas type, 6-tray capacity

CE-012

2-Deck Gas Oven (6-Tray)

700 x 700 x 1400 mm · per pc

NOTES

Fibreglass insulation, temperature monitoring

CE-016

2-Deck Gas Oven (12-Tray)

per pc

NOTES

Larger variant of CE-012 6-tray oven. SS202 1.0mm inner, 0.8mm double panel, BI bottom plate, GI angle stand, fabricated BI pipe burner, Kitz valve



CE-019

SS Griller (Institutional, Lava Rock)

610 x 711 x 851 mm · per pc

NOTES

SS1.2mm top, 0.8mm lower, 1.5" posts, SS top 3/8 grill, H-type burner, commercial griller plate, lava rock



CE-020

SS Fryer (Institutional, Ball Valve)

610 x 711 x 851 mm · per pc

NOTES

SS1.2mm top, 0.8mm lower, H burner, ball valve, adjustable footing



CE-021

SS Griddle (Institutional, MS Plate)

610 x 711 x 851 mm · per pc

NOTES

SS1/2" top, 0.8mm lower, 1/4 MS plate, H burner

CE-022

SS Deep Fryer (3 Basket)

per pc

NOTES

3-basket commercial deep fryer

Images are representative. Notes and specifications are shown in full; ask us for a quotation on any item.

FIXED EQUIPMENT · COOKING

Cooking equipment 2 of 2

Standard items for the cooking line, the bakery and the preparation kitchen, with their sizes, notes and specifications. Ask us for a quotation on any item.

CE-023

SS Griddle (3 Burner)

610 x 1219 x 762 mm · per pc

NOTES

Commercial 3-burner griddle

CE-024

SS Display Warmer (3 Shelves)

610 x 406 x 1219 mm · per pc

NOTES

3-shelf display warmer, optional horizontal layout

CE-026

Lava Rock Griller w/ Bottom Shelf

800 x 600 x 800 mm · per pc

NOTES

Lava rock heat distribution, 150mm bottom shelf

CE-028

Gas Griddle w/ Bottom Shelf

600 x 600 x 800 mm · per pc

CE-030

Salamander Oven (Broiler)

per pc

CE-031

SS Spoon & Fork Electric Heater (4 Holes)

per pc

NOTES

Electric, 4-hole holder/heater

BA-006

SS Dough Proofing Cabinet (16-Tray, Insulated)

700 x 800 x 1850 mm · per pc

NOTES

Insulated SS304 proofer. Double-wall body, magnetic gasket door, thermostat + humidity tray, electric heating element. 600x400 tray pitch.

SPECIFICATIONS

Grade SS304 · Body gauge 0.9mm · Finish No.4 brushed · Panel double-wall insulated · Controls humidity + thermostat

BA-011

SS Proofer-Retarder Cabinet (Twin-Door)

1400 x 800 x 1950 mm · per pc

NOTES

Insulated SS304 proofer-retarder. Digital controls for retard then proof, twin doors, 2x 16-tray capacity. Refrigeration unit supplied by partner.

SPECIFICATIONS

Grade SS304 · Body gauge 0.9mm · Finish No.4 brushed · Panel double-wall insulated · Controls digital temp + humidity, retard cycle

MS-015

Industrial Meat Grinder

1168 x 610 x 1143 mm · per pc

NOTES

SS worm/blade 420#CPM3V, 900W/1.2HP, 220kg/hr capacity, 110-240V, 36kg unit weight, CE approved

MS-016

Industrial Meat Slicer

1194 x 889 x 1092 mm · per pc

NOTES

850W, 150kg/hr, SS, 3mm slicing thickness, 29kg

Images are representative. Notes and specifications are shown in full; ask us for a quotation on any item.

FIXED EQUIPMENT · REFRIGERATION

Refrigeration

Standard refrigeration equipment with its sizes, notes and specifications. Specifications are confirmed with you for each project.

RF-001

Pasteuriser

per pc

NOTES

304 food-grade SS double-layer water jacket; capacity 10L; temperature range 60–95°C

RF-002

Chiller (Single Door Display)

per pc

NOTES

Full glass display, double-layer glass door, 420L capacity, fan-assisted ventilation

RF-003

Undercounter Freezer

1200 × 600 × 810 mm · per pc

NOTES

Fan cooling, Embraco/R404A compressor, –12°C to –18°C, SS body, digital LED controller, 100% copper condenser/evaporator, 220V/60Hz



RF-004

Undercounter Chiller

per pc

NOTES

Pending full spec confirmation per project



RF-005

Cake Chiller

per pc

NOTES

Pending full spec confirmation per project

RF-006

Underbar Chiller

1500 × 700 × 800 mm · per pc

Refrigeration capacities and layouts are confirmed with you for each project. Images are representative.



DMMMSU: finished commercial kitchen with range, hood and work tables

KITCHEN SYSTEMS · 01

Exhaust and fresh-air systems

A well-ventilated kitchen is essential for both safety and comfort. We design, fabricate and install exhaust hoods, ducting and fresh-air systems that remove smoke, grease and heat while keeping the air in your kitchen moving.

TWO PATHS, ONE BALANCED KITCHEN

A commercial kitchen ventilation system has two paths. A heavy-duty exhaust line removes heat, smoke and grease from over the cooking line. A fresh-air supply line replaces the air being pulled out, so the kitchen does not turn into a vacuum and the air circulates across its different zones through room diffusers.

Because the two paths depend on each other, we plan the exhaust and the fresh-air supply as one system, together with your cooking line, gas line and fire suppression.

WHAT'S INCLUDED

- **Stainless-steel range hoods.** SS304 hoods over your cooking line, fitted with filters, lighting and integrated switch controls.
- **Exhaust ducting and blower.** Fully welded rectangular exhaust ducting powered by a centrifugal blower, with foil insulation and an access door for maintenance.
- **Fresh-air ducting and blower.** Fresh-air ducting with its own blower, integrated into the hood and distributed through room diffusers.
- **Room diffusers.** Square louvered diffusers that spread the fresh air across the zones of your kitchen.
- **Site assessment and layout.** We assess your site, customise the system to suit your kitchen and prepare drawings.
- **Installation and commissioning.** We deliver, install and commission the system on site.

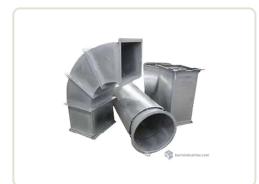


Hoods with their ducting (representative image)

THE MAIN COMPONENTS



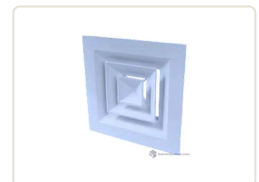
Stainless-steel range hood



Ducting sections with elbows



In-line ceiling exhaust fan for rectangular duct



Square louvered diffuser

A STANDARD EXAMPLE

A dual-path ventilation system

One standard example from our 2026 kitchen catalogue. Every system is custom-fabricated to meet the requirements of your site.

HOOD

A 4-metre SS304 stainless-steel range hood with filters, lighting and integrated switch controls.

EXHAUST

A 10-metre rectangular duct of fully welded BI sheet, powered by a 3HP centrifugal blower, with foil insulation and an access door for maintenance.

FRESH AIR

A 15-metre GI (galvanised iron) duct system with a 3HP blower, integrated into the hood and distributed through about 8 room diffusers.

These dimensions and specifications are standard examples and are not exhaustive. All equipment can be custom-fabricated to meet your specific site requirements. Images are representative.

KITCHEN SYSTEMS · 02

LPG gas line installation

A centralised and safe supply of fuel to your cooking equipment. We design, fabricate and install a fully welded gas line that runs from an external gas tank farm to the appliances on your cooking line, with safety controls built in.

WHAT'S INCLUDED

- **Gas tank farm.** A secured cage in an external storage area, designed to hold your gas tanks.
- **Piping network.** Fully welded black iron (BI) pipes and fittings that carry the fuel into the kitchen and to your appliances.
- **Safety controls.** A gas leak detection system paired with an emergency auto-shutoff valve.
- **Appliance connections.** We connect your cooking equipment, such as stoves, to the gas line.
- **Testing.** We test the installation to make sure there are no leaks.
- **Planned with your kitchen.** The gas line is laid out with your cooking line and your exhaust system as part of one kitchen layout.



Gas tank farm (representative image)



Safety controls: a gas shut-off valve



Safety controls: an automatic valve

A STANDARD EXAMPLE

A centralised gas line system

One standard example from our 2026 kitchen catalogue: a centralised and safe distribution of fuel to your high-pressure cooking equipment, moving from an external storage area to an internal network with built-in safety monitoring.

GAS TANK FARM

A secured cage designed to hold four 50 kg gas tanks.

PIPING NETWORK

Fully welded BI pipes and fittings for fuel transport.

SAFETY CONTROLS

A gas leak detection system paired with an emergency auto-shutoff valve.



A gas range and sink at ISPSC (March 2026).

These dimensions and specifications are standard examples and are not exhaustive. All equipment can be custom-fabricated to meet your specific site requirements. Images are representative.

KITCHEN SYSTEMS · 03

Kitchen fire suppression

A wet chemical fire suppression system integrated with your range hood, designed to protect the cooking surface and the exhaust path. We supply, install and integrate it into your kitchen as part of the project.

WHAT A SYSTEM INCLUDES

- **Wet chemical tank.** The tank that stores the extinguishing agent for kitchen fires.
- **Hood integration.** Specialised hardware links the suppression discharge to the stainless-steel range hood.
- **Detectors.** Detectors that allow the system to operate automatically.
- **Suppression line and cylinder.** A suppression line and a suppression cylinder complete the layout.
- **Manual pull.** A manual pull for operating the system by hand.
- **Installation and integration.** We install the system and integrate it with your hood and the kitchen's ventilation.



Diagram of possible system components: duct, detector, detector line, suppression line, cylinder and manual pull (representative).

A STANDARD EXAMPLE

A wet chemical suppression system

One standard example from our 2026 kitchen catalogue: a specialised system integrated directly into the kitchen's ventilation to deal with grease fires and high-temperature hazards.

SYSTEM

A wet chemical suppression system integrated with the range hood, to provide automatic fire extinguishing. It is designed to protect the cooking surface and the exhaust path.

AGENT

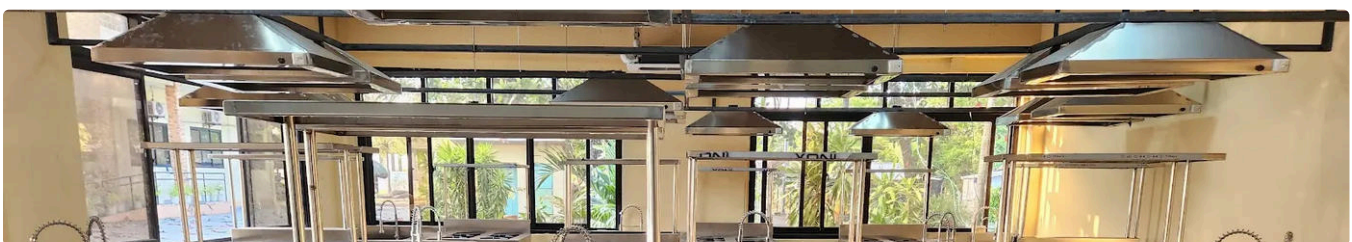
A 16 L wet chemical tank, the primary storage for the extinguishing agent.

HOOD INTEGRATION

Specialised hardware linking the suppression discharge to the SS range hood.

COMPONENTS

Detectors, a suppression line, a manual pull and a suppression cylinder.



Overhead hoods above the cooking stations at ISPSC (March 2026).

These dimensions and specifications are standard examples and are not exhaustive. All equipment can be custom-fabricated to meet your specific site requirements. Images are representative.



05 · HOW WE WORK

How we work, and what follows

One team carries your project from the first consultation through to after-sales support.

1

Consultation & site visit

We listen to your requirements and visit your site to take measurements.

2

Design & layout

We plan the layout and prepare drawings for your kitchen.

3

Fabrication

Built to order in SS304 or SS316, finished brushed, mirror or satin, with seams welded and ground smooth.

4

Delivery

Your finished equipment is delivered to your site.

5

Installation & commissioning

We install everything on site and commission it for use.

6

After-sales support

Service and support continue after handover.



A sink station with an overhead shelf, installed at ISPSC.

WARRANTY AND AFTER-SALES

6 MONTHS

Service warranty

A 6-month service warranty on our equipment and work.

12 MONTHS

Preventive maintenance

Full-kitchen projects include 12 months of preventive maintenance service (PMS) with KitchenShield™.



PhilGEPS-registered



SEC-registered



VAT-registered

We supply and install through public bidding, and government purchases follow procurement rules.



DMMSU: installed stainless-steel tables and racks, wide view

06 · HOW TO ORDER

How to order

Choose your equipment and we will send you a final quotation. No account is needed.



01

Online quote request

Choose your equipment and sizes, and see an estimated range for your selection. We then review your request and send you the final quotation.

barroindustries.com/catalogue/



02

Project brief

For a larger project (a hospital, school, hotel or commissary), send us a full project brief. It helps us plan your layout, equipment, exhaust and utilities before our site visit.

[Open the project brief](#)



03

Message us

Ask a question on Messenger, or call or email us, and we will come back with a quotation.

m.me/barrokitchens

[0927 683 6300](tel:09276836300)

hello@barroindustries.com

WHAT HAPPENS NEXT

1

You tell us what you need

Your equipment, your sizes, your options.

2

We review and quote

We review your request and send you the final quotation.

3

We build, deliver and install

Built to order, delivered to your site, installed and commissioned for use.



Scan to start your quote request

The online estimate is a range for your selection. The final quotation comes from us after we review your request.



ISPSC 2026: rows of stainless-steel work tables, wide view

CONTACT

Let's plan your kitchen.

Tell us about your kitchen and we will come back with a quotation. No account needed.

ADDRESS
21 Capricorn St., Tandang Sora, Quezon City, 1116 Metro Manila, Philippines

PHONE
[0927 683 6300](tel:09276836300)

EMAIL
hello@barroindustries.com

WEBSITE
barroindustries.com

MESSAGE US ON MESSENGER
m.me/barrokitchens

FACEBOOK
facebook.com/barrokitchens



Scan to visit
barroindustries.com

01

Get a quote online

Choose your equipment and sizes and see an estimated range for your selection. No account needed.
barroindustries.com/catalogue/

02

Send a project brief

For a larger project (a hospital, school, hotel or commissary), tell us about it before our site visit.
[Project brief](#)

03

Message us

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 **VAT-registered**

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Building the Future, Brick by Brick.