



Barro Industries

BARRO KITCHENS™

2026 EDITION



COMPANY PROFILE

Premium stainless-steel kitchens, built to order in Metro Manila.

Barro Industries OPC, well known as Barro Kitchens. Designed, fabricated, delivered and installed by one team, for restaurants, hotels, schools and government institutions.

23 YEARS IN BUSINESS

[BARROINDUSTRIES.COM](https://barroindustries.com)

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AT A GLANCE

Barro Industries at a glance

Barro Industries OPC is an SEC-registered manufacturing company built on precision, quality and a commitment to long-term growth.

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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WHY CHOOSE US

- **23 years in business.** A family business that began in Baguio City and La Union.
- **One team, end to end.** We design, fabricate, deliver and install, then commission on site.
- **Made to order.** Your exact dimensions, SS304 or SS316, brushed, mirror or satin.
- **Finished with care.** Seams welded and ground smooth, surfaces polished to a professional finish.
- **Here after handover.** A 6-month service warranty, and 12 months of preventive maintenance with KitchenShield™ on full-kitchen projects.

COMPANION DOCUMENTS

Product catalogue

barroindustries.com/downloads/barro-industries-catalogue.pdf

Portfolio

barroindustries.com/downloads/barro-industries-portfolio.pdf



ISPSC 2026 — cooking station with range oven and sink.

01 · WHO WE ARE

Who we are

Barro Industries OPC, well known as Barro Kitchens, designs, fabricates, delivers and installs premium stainless-steel kitchens from its base in Quezon City, Metro Manila.

The company began as a family business in Baguio City and La Union and has been in business for 23 years. Our kitchens have long been known as Barro Kitchens.

Barro Industries OPC is an SEC-registered manufacturing company built on precision, quality and a commitment to long-term growth.

We work end to end. We visit your site, plan the layout, build every piece to order, deliver and install it, and commission it for use. Service and support continue after handover.

LEADERSHIP

Narciso Neil Barro
PRESIDENT

OUR STORY**Where we began**

Baguio City and La Union: the company began as a family business.

**Where we are**

Quezon City: our office and base at 21 Capricorn St., Tandang Sora.

**Where we build**

Across Luzon: completed projects from Ilocos Sur in the north to Batangas in the south.



Rows of fabricated stainless-steel work tables.

02 · WHAT GUIDES US

What guides us

Excellence · Integrity · People first · Growth. Four values shape how we build and how we work with you.

01

Excellence

Every piece is built to order. Seams are welded and ground smooth, and surfaces are polished to a professional finish.

02

Integrity

We build to your specifications and tell you plainly what we will deliver: your equipment, your sizes, your grade and finish, and a 6-month service warranty on our equipment and work.

03

People first

One team carries your project from the first consultation and site visit to after-sales support. Full-kitchen projects include 12 months of preventive maintenance service with KitchenShield™.

04

Growth

A family business that began in Baguio City and La Union, now a Quezon City manufacturer with projects across Luzon, built on a commitment to long-term growth.

OUR PROMISE

Building the Future, Brick by Brick.



A finished commercial kitchen with a range, hood and stainless-steel work tables.

03 · WHAT WE DO

What we do

The same high-quality build runs through every service: seams welded and ground smooth, surfaces polished to a professional finish, and every piece built to order.



Commercial & commissary kitchen fit-outs

Design-build from concept to completion: cooking lines, preparation and washing stations, baking equipment, exhaust hoods and ducting, fresh-air systems, gas lines and fire suppression. One contractor, from drawings to commissioning.



Custom stainless & metal fabrication

Work tables, sinks, cabinets, shelving and racks in stainless steel, plus railings, gates, structural and sheet-metal work fabricated to your drawing, in stainless or mild steel, for commercial and residential sites.



Institutional & government supply

Stainless-steel equipment, work tables and sinks supplied and installed for schools, LGUs and government agencies through public bidding.



Exhaust & fresh-air systems

Hoods, ducting and fresh-air supply that remove heat, smoke and grease and keep the air in your kitchen moving.



LPG gas line installation

A centralised gas supply from an external tank farm to your cooking equipment, with safety controls built in.



Kitchen fire suppression

Wet chemical fire suppression integrated with your range hood, protecting the cooking surface and the exhaust path.

Hoods, exhaust, fresh air, gas line and fire suppression are planned together with your cooking line, as part of one kitchen layout.



Cooking stations with range ovens, sinks and overhead hoods at ISPSC.



04 · HOW WE WORK

How we work

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.

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.



Stainless-steel tables and racks installed in a room on a campus.

05 · 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.

STANDARD

SS304 food grade

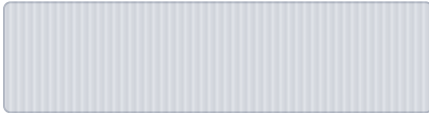
Food-grade SS304 stainless steel is our standard for kitchens: preparation tables, sinks, cabinets, shelving and racks.

ON REQUEST

SS316 laboratory grade

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

FINISHES



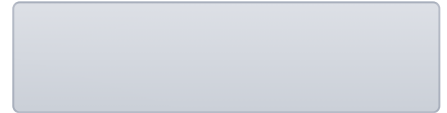
Brushed

A visible straight grain. The usual choice for work surfaces, because it hides everyday scratches.



Mirror

Polished to a high gloss. It suits decorative parts and low-contact areas.



Satin

A soft, low-sheen finish between brushed and mirror, with a smoother, more even look.

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

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 SS316? Say so when you send a project brief or message us, and we will confirm it for your project.



Rows of stainless-steel work tables in a school room.

06 · BUILT TO ORDER

Built to order

Every piece is made to your exact dimensions. Seams are welded and ground smooth, and surfaces are polished to a professional finish.

FROM DRAWING TO FINISHED PIECE



Drawings

We prepare precise drawings from your kitchen's layout.



Cutting, punching and bending

Industrial machines cut, punch and bend the metal into shape.



Welding and grinding

Skilled technicians weld the components together and grind down any rough seams, so every surface is smooth and easy to clean.



Polishing

Surfaces are polished to a professional finish.

WHAT MADE TO ORDER MEANS



Your sizes

Set your own length, width and height. Nothing is cut to a catalogue size you did not choose.



Your layout

The equipment is planned around your space and the way your team works.



Your options

Layers, sinks, burners, tiers, doors and shelves are chosen one by one.



New work tables, with the protective film still on.



A close-up of a stainless-steel rack.

Who we serve

We plan and build kitchens and stainless-steel installations for food businesses, institutions and homes.



Restaurants

Cooking lines, preparation and washing stations, hoods and ducting, built to your layout.



Schools and laboratories

Work tables, sinks, ranges and hoods, with laboratory-grade SS316 on request.



Cafés

Work tables, sinks, shelving and cabinets sized for a compact space.



Commissaries

Production kitchens planned zone by zone from your project brief.



Hotels

Full-kitchen fit-outs with exhaust, fresh air, gas lines and fire suppression.



Government and LGUs

Equipment supplied and installed through public bidding. PhilGEPS-registered.



Hospitals

Kitchen and food-service equipment built to your specifications and installed on site.



Homes

Railings, gates and stainless-steel work fabricated to your drawing for residential sites.

LARGER PROJECT?

For 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.

barroindustries.com/sales/clientinformationrequest/



A room installed with stainless-steel tables, racks and shelving.

08 · PROJECTS

Completed for state universities

Two completed government projects: Don Mariano Marcos Memorial State University (DMMMSU) and Ilocos Sur Polytechnic State College (ISPSC).



ISPSC 2026

Ilocos Sur Polytechnic State College

Stainless-steel laboratory and kitchen work tables, sinks, gas ranges and exhaust hoods, fabricated and installed in a school room (March 2026).

COMPLETED	March 2026
LOCATION	Ilocos Sur
SCOPE	Fabricated and installed in a school room



DMMMSU 2022-2023

Don Mariano Marcos Memorial State University

Stainless-steel equipment delivered and installed on campus in La Union (March 2023 – December 2025).

DATES	March 2023 – December 2025
LOCATION	La Union
WORK	Equipment delivered and installed on campus

More photographs and details are in our portfolio: barroindustries.com/downloads/barro-industries-portfolio.pdf

09 · AREAS WE SERVE

Projects across Luzon

From Ilocos Sur in the north to Batangas in the south, we have projects across Luzon. Our office is in Tandang Sora, Quezon City.



Schematic map, not to scale

13

LOCATIONS ACROSS LUZON

NORTH LUZON

- Ilocos Sur
- La Union
- Baguio
- La Trinidad

CENTRAL LUZON

- Tarlac
- Pampanga
- Bulacan
- Iba, Zambales
- Subic

METRO MANILA & SOUTH

- Manila
- Cavite
- Laguna
- Batangas



Stainless-steel shelving and work tables after installation on a campus.

We have completed projects in each of these places. In La Union, we delivered and installed stainless-steel equipment on the campus of Don Mariano Marcos Memorial State University (DMMMSU).

10 · REGISTRATIONS, WARRANTY AND AFTER-SALES

Registered, and here after handover

Barro Industries OPC is PhilGEPS-registered, SEC-registered and VAT-registered. Our support continues once your kitchen is installed.

REGISTRATIONS



PhilGEPS-registered



SEC-registered



VAT-registered

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

WARRANTY

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™.

AFTER-SALES



Service and support

Service and support continue after handover, from one team.



KitchenShield™

Preventive maintenance service (PMS) for full-kitchen projects, for 12 months.



Rows of stainless-steel work tables in a school room.

CONTACT

Let's plan your kitchen.

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

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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

Ask a question on Messenger, or call or email us. We will come back with a quotation.
m.me/barrokitchens



 **PhilGEPS-registered**

 **SEC-registered**

 **VAT-registered**

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Building the Future, Brick by Brick.