



MECO ART
Kitchen Wares Ltd
Where Quality Matters

MECO ART
KITCHEN WARES LTD
COMPANY PROFILE 2026



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1.0

Discover

Meco Art Ltd

“Quality kitchen equipment for maximum efficiency”

Meco Art Kitchen Wares Ltd is a legal entity duly registered under the Company Act 2015 laws of Kenya.

It was founded in 2019 with a mission to provide food grade stainless steel commercial kitchen equipment that ensures maximum efficiency while ensuring optimum energy conservation.

We offer a wide range of products, including cooking ranges, preparation units, refrigeration, ventilation systems and more.



2.0

Our **Services**

We manufacture excellent quality kitchen equipment & products widely accepted by clients in Kenya. Extreme care in the manufacturing method by our capable working force has always helped us to deliver excellent quality products.

We do form Survey, Design, Manufacture, Fabricate, Supply, Installation & Commissioning of Kitchen Equipment's.

Explore some of our services in the next pages with brief descriptions and photos.



Cooking Ranges

Our wide selection of commercial kitchen ranges is designed to make cooking easier and more efficient for all kinds of professional cooking situations.



Extraction System

This includes extraction hood, grease filters, duct pipe and extractor fan. It is integral to your restaurant's functionality, commercial kitchen stainless steel exhaust hoods are a cornerstone of your ventilation system.



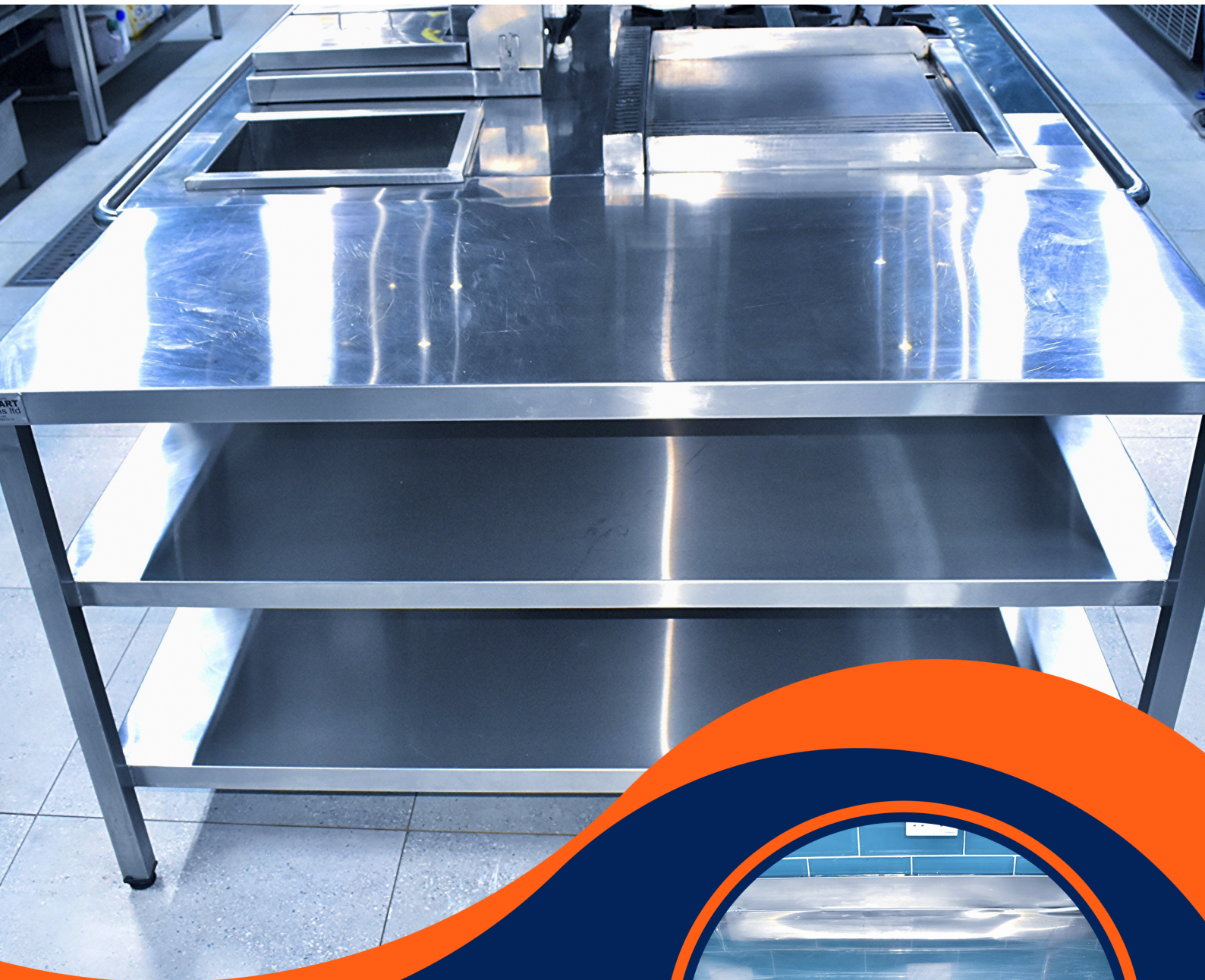
Stainless Sinks

Our array of commercial sinks offers a range of options to suit your establishment's needs perfectly. With various specialties, configurations, and capacities available, our professional sinks are tailored to match virtually any commercial setup, enhancing the efficiency of your daily tasks.



Storage Racks & Shelves

Creating and maintaining an efficient storage area can be a real puzzle. But fear not, because our range of commercial kitchen storage and shelving is here to turn that challenge into a breeze. We help you utilize every inch of wall space and stock rooms.



Stainless Steel **Worktables**

With thousands of variations available, you can customize them to fit your kitchen's exact requirements. These tables can come with additional features like back or side panels, extra shelves, drawers, racks, caster wheels.



Laundry Equipment

We install and provide maintenance services for wide range of laundry equipment our technical team have vest experience in washing and drying machine service and repair works.



3.0

Our Clients

We are specialized manufacturers of Commercial, Industrial Kitchens and Kitchen Equipment's, Refrigeration Equipment's and related customized Kitchen Products. We are specialized in Hotels, Restaurants, Bakeries, Food Courts, Industrial Kitchens, Institutions, Canteens and those who need customized kitchen equipment's

Explore some of our clients in the next pages with brief descriptions and logos.



Bla Bla Restaurant

We delivered this project within 2 months from design, planning and assembling.

We design modern cooking ranges of all types with safety and creativity in mind.



Brookveg Limited

Worktop table with 2 underneath shelves and 2 overhead shelves. We delivered this project within 1 month.

We create functional, top-notch, and long-lasting spaces for food prep and storage with our diverse collection of commercial kitchen tables.



Bla Bla Restaurant

We delivered a duct pipe and extractor fan. Our extraction systems stand out for their exceptional energy efficiency and superior exhaust flow rates.

At Mecu Art Kitchenwares Ltd we recognize the significance of these hoods, which play a pivotal role in maintaining a clean and comfortable environment for both your staff and customers



FEM Church Extraction

It was an impressive project at FEM Church located at Karen. Our team delivered a good job and the client was really satisfied with the professionalism and elegant finishes.

The commercial kitchen hood mitigates these effects by establishing mechanizing the air circulation above the range cooker. It works in conjunction with the kitchen extraction fan.



Lounge Extraction

Our Commercial Stainless Steel Kitchen Hoods are expertly designed to extract smoke, grease-laden vapors, heat, and odors, creating a clean and breathable kitchen environment.

Hood body: Made from stainless steel, housing the fan & filters.
Fan: Extracts air and contaminants, directing them through the duct system.

Filters: Capture grease and particles, preventing them from entering the ventilation system.

Ductwork: Channels air from the hood to the building's exterior.



4.0

Maintenance & **Service Agreements**

At Mec Art Kitchenwares Ltd, we offer our clients the option to sign up for a commercial maintenance agreement for any of our services. By signing up for our commercial maintenance agreement our customers get access to a number of attractive benefits for their businesses. One of the main benefits is the potential to reduce the chance of costly repairs.

Another huge benefit is that your commercial kitchen will likely work more efficiently and consistently when it is regularly inspected by a professional technician.



DIVINE CATERERS LIMITED

The company has a central production unit at ridge ways with a very busy kitchen. we do provide maintance services to all their equipment's which includes; gas burners, hotplates, fridges fryers, hoods, gas line, ovens, dough mixers after every 1 month and any repairs on the tables and shelves.

We also manufacture new equipment's on need basis since its fast-growing company.



NKASIRI ADVENTURE PARK

Nkasiri is a nature resort located in Kitengela. Here we service the gas burners, oven and hotplate every 3 months during off seasons between January to September and every month in October, November and December.



FAITH EVANGESTIC MINISTRY CHURCH

The church has 3 kitchens where they provide professional catering services for the event facilities that are within the church compound. We have a mutual agreement where we service the equipment's in all the 3 kitchen every 3 months.

The equipment in these kitchens includes; gas burners, fryers, hotplate, fridges, ovens and hoods we also service washing machines at the laundry section at the main kitchen.



KETTLE HOUSE BAR & GRILL (ELD)

Kettle house lounge Eldoret branch has 3 kitchens

The bar kitchen, restaurant kitchen & choma zone kitchen. We do provide maintenance and repair services to all the equipment in the kitchens which includes; gas burners, hotplates, fridges fryers, hoods, gas line, ovens, dough mixers and grill Jikos after every 3 months and any repairs on the tables, cabinets and shelves.

We also manufacture new equipment on need basis



KETTLE HOUSE BAR & GRILL (NRB)

Here we do provide quality maintenance services to all their equipment's which includes; gas burners, hotplates, fridges fryers, hoods, gas line, ovens, dough mixers every 3 months.



BLA BLA LOUNGE

We supplied all the equipment for their kitchen.

We continue to provide repair and maintenance services to all their kitchen equipment which includes; gas burners, hotplates, fridges fryers, hood, gas line, oven, dough mixer potato pilers after every 3 months.

We also manufacture new equipment's on need basis.



GAUCHOS LIMITED (WESTLANDS)

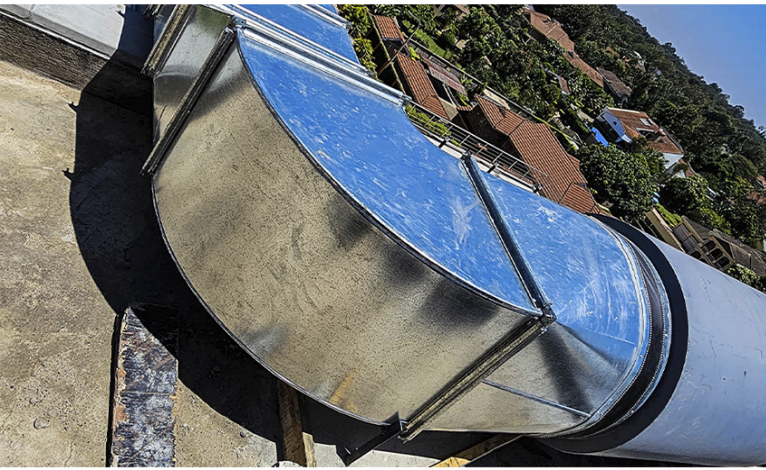
Fogo gauchos is an authentic Brazilian steakhouse that offers the most delectable selection of charcoal grilled meats. Here we do provide repair and maintenance services to all their equipment's which includes; barbeque grills both gas and charcoal, gas burners, fridges, fryers, hoods, gas line, ovens, dough mixers after every 2 months.



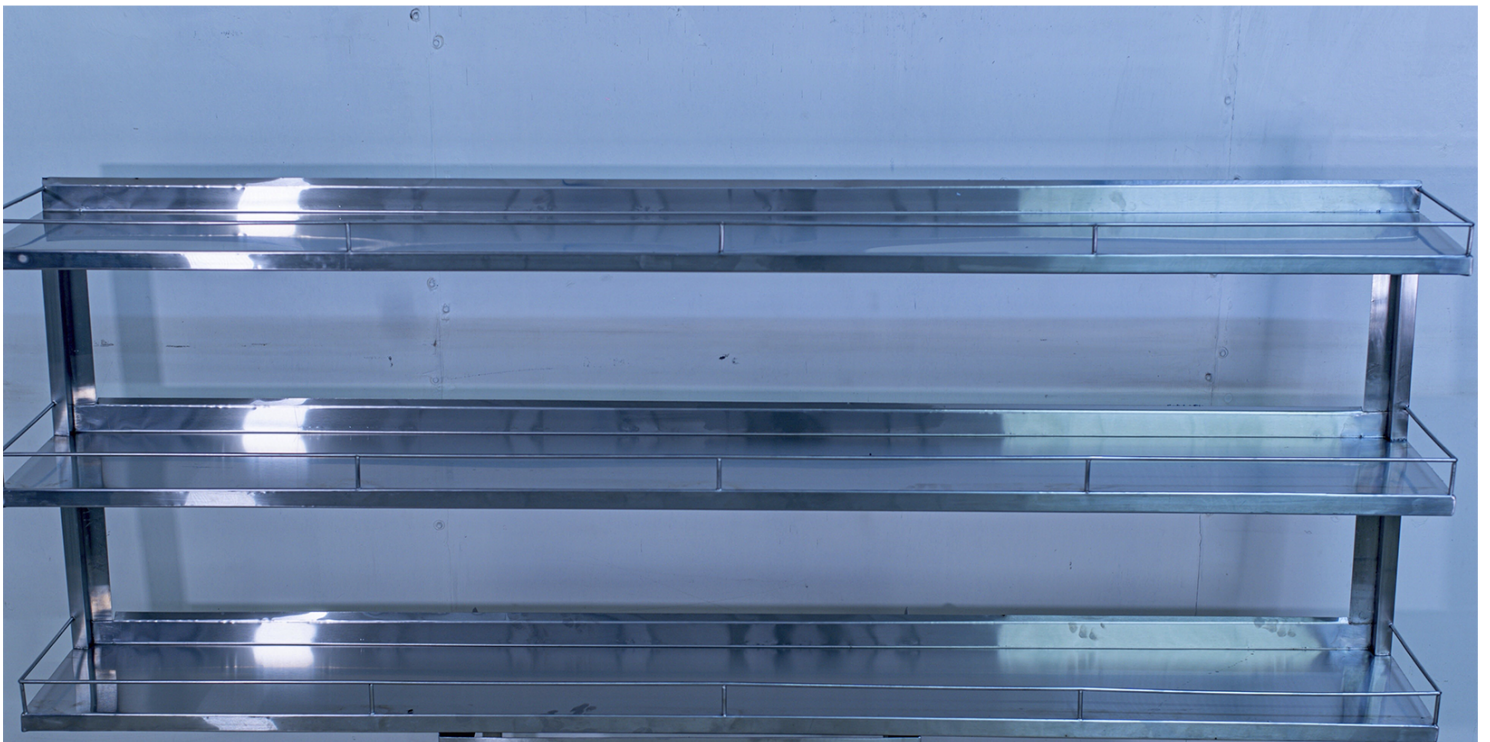
GAUCHO CHURRASCARIA (PANARI)

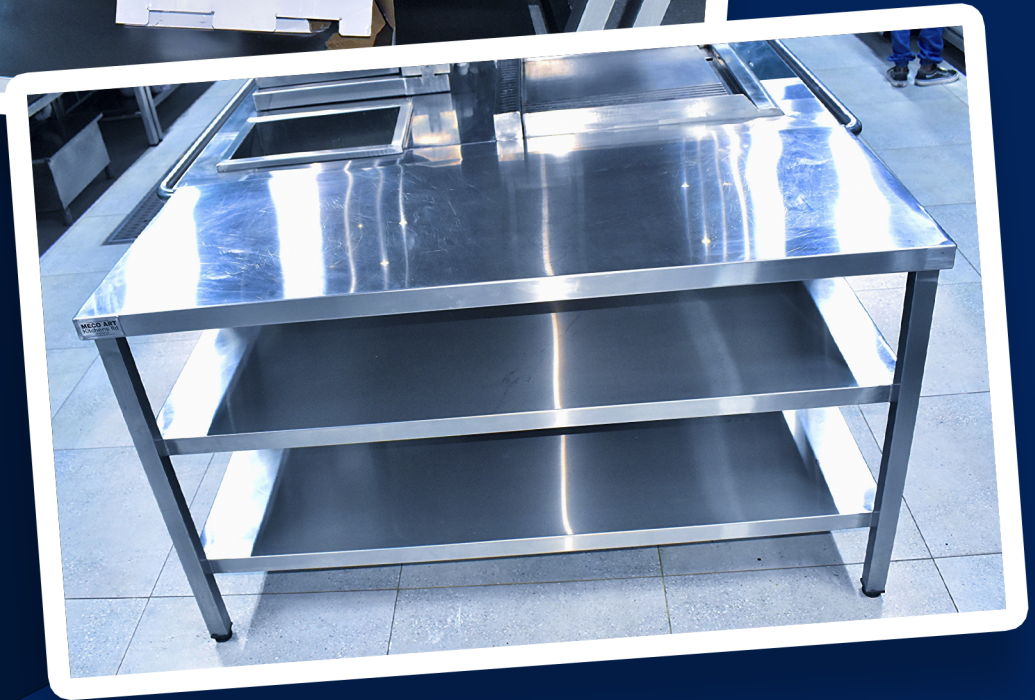
Fogo Gaucho churrascaria is an authentic Brazilian steakhouse that offers the most delectable selection of charcoal grilled meats. Here we do provide repair and maintenance services to all their equipment's which includes; barbeque grills both gas and charcoal, gas burners, fridges, fryers, hoods, gas line, ovens, dough mixers after every 2 months.

















Start your kitchen project now!

Kickstart your dream kitchen project and we will be glad to help you setup a modern exceptional kitchenware.

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www.mecoartltd.com