

# JU SIGNATURE

## The Executive Master Catalogue

Stainless steel, aluminium, copper, and brass—in one sourcing relationship.



Wall Thickness:

**2.5**

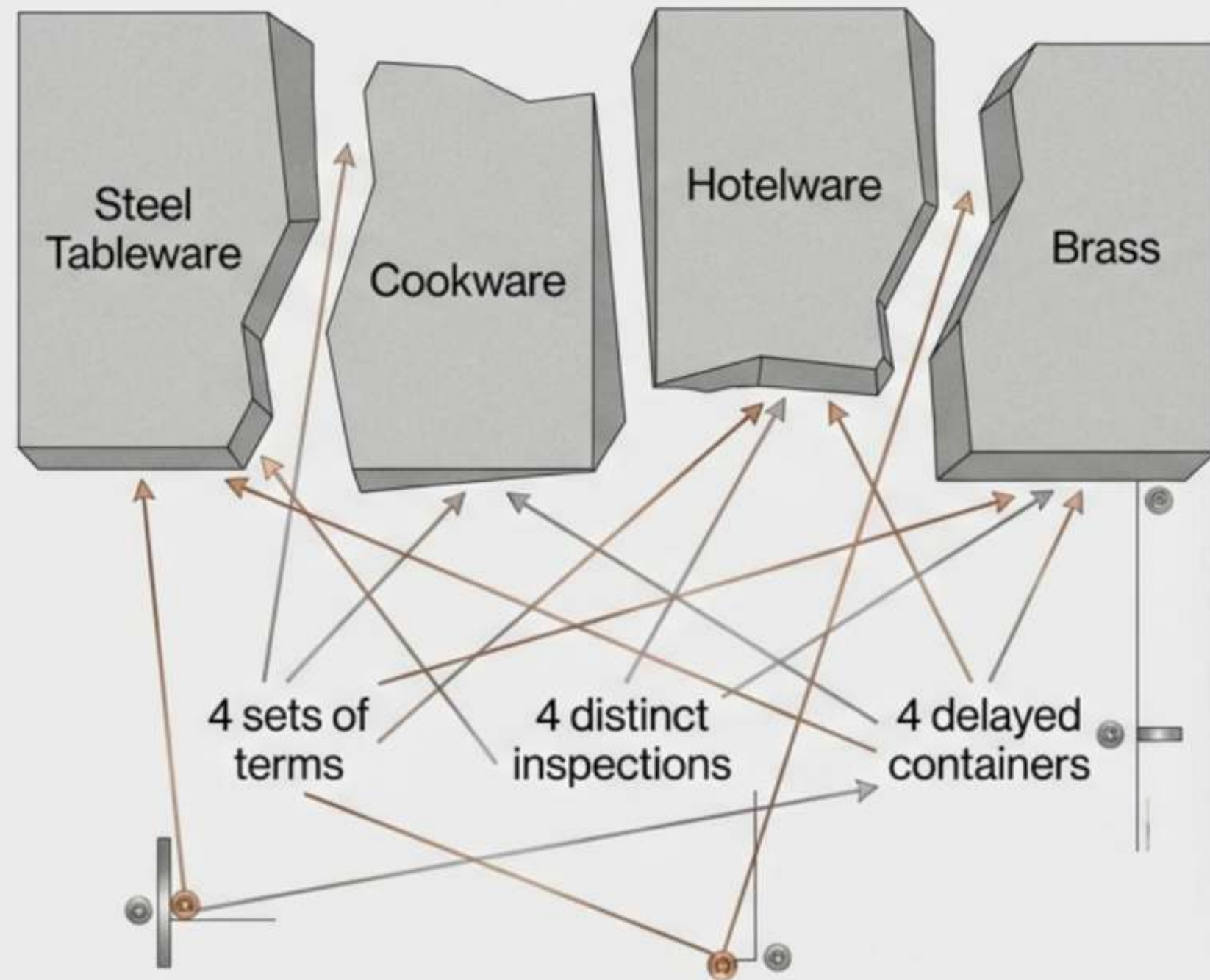
Core: Aluminium.

EST. 1980 · JAGADHRI, INDIA

Manufacturer and exporter of premium metal utensils.

# The friction of fragmented supply chains, resolved.

## The Problem



## The Solution



## JU SIGNATURE

Most buyers sourcing metal utensils from India end up running four different suppliers to cover their catalogue.

We built our manufacturing ecosystem to remove that problem entirely. One source. Every metal utensil category.

# Division 01 | Cookware



| SKU       | Product               | Materials                           | Standard Sizes         | Application                    |
|-----------|-----------------------|-------------------------------------|------------------------|--------------------------------|
| JU-CW-001 | Handi / Degchi        | SS 304/202, Brass, Copper, Alum.    | 14–36 cm (1–25 L)      | Dum cooking, bulk catering     |
| JU-CW-002 | Kadai / Wok           | SS Triply, Hard-anodised, Cast iron | 20–32 cm               | Deep frying, restaurant line   |
| JU-CW-003 | Tawa / Griddle        | Cast iron, Hard-anodised, Non-stick | 20–35 cm (4–8 mm)      | Roti, dosa                     |
| JU-CW-004 | Saucepan              | SS 304 sandwich base, Alum.         | 12–24 cm (0.75–4 L)    | Milk, sauces, blanching        |
| JU-CW-005 | Frying Pan            | SS Triply, Hard-anodised, Non-stick | 20–28 cm               | Sauté, shallow fry             |
| JU-CW-006 | Tope Set              | SS 202/304, Alum.                   | 5 to 12-pc nesting     | Retail, government supply      |
| JU-CW-007 | Stock Pot             | SS 304 heavy gauge                  | 15–200 L               | Institutional kitchens, langar |
| JU-CW-008 | Idli Maker            | SS 304, Alum.                       | 2–6 plate (4–24 idli)  | Hotel breakfast service        |
| JU-CW-009 | Appam Pan             | Cast iron, Non-stick                | 7 to 16 cavity         | Paniyaram, takoyaki export     |
| JU-CW-010 | Multi-kadai / Steamer | SS 304, Alum.                       | 3 and 4-tier           | Steamed snacks, momos          |
| JU-CW-011 | Insulated Casserole   | SS 304 with PU insulation           | 500 ml–5 L (Sets of 3) | Curry service, retail          |
| JU-CW-012 | Roti Box              | SS 304                              | 20–28 cm               | Hotel, thali service           |
| JU-CW-013 | Pressure Ware         | Alum. 99.5%, SS 304                 | 1.5–12 L               | Commercial & Domestic          |
| JU-CW-014 | Lids & Accessories    | SS, Glass with SS rim, Alum.        | 14–36 cm               | Cookware spares                |

# Division 02 | Tableware & Dinnerware



The Indian steel thali runs everything from a village kitchen to a 5,000-cover langar hall. Zero chipping. Fully recyclable.

| SKU       | Product              | Materials                 | Standard Sizes      | Application                      |
|-----------|----------------------|---------------------------|---------------------|----------------------------------|
| JU-TW-001 | Dinner Thali         | SS 304/202                | 10"–14"             | Household, canteen               |
| JU-TW-002 | Compartment Thali    | SS 304/202                | 4–9 comp. (11"–16") | Hospital, defence, institutional |
| JU-TW-003 | Quarter Plate        | SS 304/202                | 6", 7", 8"          | Dessert, snack service           |
| JU-TW-004 | Katori (Bowl)        | SS 304/202                | 3"–5" (100–400 ml)  | Dal, curd, sabzi                 |
| JU-TW-005 | Bowl with Lid        | SS 304                    | 150 ml–1 L          | Take-away, table service         |
| JU-TW-006 | Tumbler / Glass      | SS 304/202, Copper        | 150–500 ml          | Water, lassi, chai               |
| JU-TW-007 | Mug / Tea Cup        | SS 304 single/double wall | 100–350 ml          | Coffee, travel mugs              |
| JU-TW-008 | Pitcher / Jug        | SS 304, Copper, Brass     | 1, 1.5, 2, 3 L      | Table water service              |
| JU-TW-009 | Water Bottle / Flask | SS 304, Copper, Vacuum    | 500 ml–1 L          | Corporate gifting, retail        |
| JU-TW-010 | Donga with Lid       | SS 304, Hammered          | 500 ml–5 L          | Restaurant buffet                |
| JU-TW-011 | Serving Tray         | SS 304, Brass, EPNS       | 10"–24"             | Hotel, wedding                   |
| JU-TW-012 | Tiffin Carrier       | SS 304                    | 2–5 tier            | Daily lunch trade, export        |
| JU-TW-013 | Dinner Set           | SS 304/202                | 18 to 51-pc         | Retail, gifting                  |
| JU-TW-014 | Ice Bucket           | SS 304 double wall        | 1–5 L               | Bar, banquet                     |
| JU-TW-015 | Water Dispenser      | SS 304 with tap           | 5–50 L              | Event, household                 |



| Table Cutlery                       |                                                                                |                          |                             |
|-------------------------------------|--------------------------------------------------------------------------------|--------------------------|-----------------------------|
| SKU                                 | Product                                                                        | Material                 | Length                      |
| JU-CT-001                           | Table Spoon                                                                    | 18/10, 18/8, 18/0, 202   | 190–205 mm                  |
| JU-CT-002                           | Dessert Spoon                                                                  | 18/10, 18/8, 18/0        | 175–185 mm                  |
| JU-CT-003                           | Tea Spoon                                                                      | 18/10, 18/8, 18/0        | 135–150 mm                  |
| JU-CT-004                           | Coffee Spoon                                                                   | 18/8, 18/0               | 110–120 mm                  |
| JU-CT-005                           | Ice Cream Spoon                                                                | 18/8, 18/0               | 140–160 mm                  |
| JU-CT-006                           | Dinner Fork                                                                    | 18/10, 18/8, 18/0, 202   | 190–205 mm                  |
| JU-CT-007                           | Dessert/Salad Fork                                                             | 18/10, 18/8              | 175–185 mm                  |
| JU-CT-008                           | Cake Fork                                                                      | 18/8                     | 150–160 mm                  |
| JU-CT-009                           | Table Knife                                                                    | 18/10 handle + 420 blade | 210–235 mm                  |
| JU-CT-010                           | Butter Knife                                                                   | 18/8                     | 165–180 mm                  |
| JU-CT-011                           | Steak Knife                                                                    | 420 blade                | 220–235 mm                  |
| JU-CT-012                           | Cutlery Sets                                                                   | 18/10, 18/8, 18/0        | 6 to 72-pc                  |
| Serving & Kitchen Tools (Condensed) |                                                                                |                          |                             |
| JU-CT-013 to 021                    | Serving Spoon, Ladle, Skimmer, Turner, Masher, Tongs, Strainer, Grater, Holder | SS 304                   | Commercial Kitchen & Buffet |



Master Product Matrix

Buffet & Catering

| SKU       | Product                | Material                | Specs                          |
|-----------|------------------------|-------------------------|--------------------------------|
| JU-HW-001 | Chafing Dish (Round)   | SS 304                  | 4, 6.5, 8, 11 L                |
| JU-HW-002 | Chafing Dish (Rect.)   | SS 304                  | GN 1/1 (9 L), GN 1/2 (6 L)     |
| JU-HW-003 | Roll-top Chafing Dish  | SS 304                  | 9 L, 11 L   5-star buffet      |
| JU-HW-004 | Glass-lid Chafing Dish | SS 304 + Tempered glass | 6.5 L, 9 L                     |
| JU-HW-005 | Gastronorm Pan         | SS 304 (0.6–0.8 mm)     | GN 1/1 to 1/9 (20-200mm depth) |
| JU-HW-006 | GN Pan Lid             | SS 304 plain/notched    | All GN sizes                   |
| JU-HW-007 | Bain Marie             | SS 304                  | 2, 3, 4, 6-pan                 |
| JU-HW-008 | Soup Station           | SS 304                  | 6 L, 10 L                      |
| JU-HW-009 | Buffet Riser           | SS 304, PVD Gold/Black  | 3 & 4-tier                     |
| JU-HW-010 | Insulated Food Carrier | SS 304 with PU          | 20–90 L                        |
| JU-HW-011 | Milk / Tea Urn         | SS 304 with tap         | 10–60 L                        |

Barware Summary

|                  |                                                              |
|------------------|--------------------------------------------------------------|
| JU-HW-012 to 016 | Cocktail Shaker, Jigger, Strainer, Wine Cooler, Service Tray |
|------------------|--------------------------------------------------------------|

Commercial Fabrication

|                  |                                                                                             |
|------------------|---------------------------------------------------------------------------------------------|
| JU-CK-001 to 004 | Work Tables (SS304 top/SS202 frame), Sink Units, Storage Racks, Airtight Containers (1-25L) |
|------------------|---------------------------------------------------------------------------------------------|

# Division 05 | Copper Heritage



99.9% Electrolytic Copper  
Serving Ayurvedic wellness traditions in Europe and high-margin hospitality globally.

Master Product Matrix

| SKU       | Product              | Finishes                          | Standard Sizes | Application             |
|-----------|----------------------|-----------------------------------|----------------|-------------------------|
| JU-CP-001 | Water Bottle         | Plain, Hammered, Matte, Lacquered | 500 ml–1 L     | Wellness retail, export |
| JU-CP-002 | Pitcher / Jug        | Plain, Hammered, Antique          | 1–5 L          | Table service           |
| JU-CP-003 | Tumbler / Lota       | Plain, Hammered                   | 200–350 ml     | Drinking sets           |
| JU-CP-004 | Matka Dispenser      | Hammered with brass tap           | 5–16 L         | Hotel lobby, wellness   |
| JU-CP-005 | Moscow Mule Mug      | Hammered, Nickel-lined            | 400–550 ml     | US/EU bar export        |
| JU-CP-006 | Handi / Cooking Pot  | Tin-lined interior (Kalai)        | 1–20 L         | Dum cooking             |
| JU-CP-007 | Serving Bowl / Balti | Hammered, Tin/Nickel lined        | 200 ml–3 L     | Restaurant service      |
| JU-CP-008 | Kettle / Teapot      | Plain, Hammered, Antique          | 500 ml–2 L     | Café, décor             |
| JU-CP-009 | Ice Bucket           | Hammered, Antique                 | 3–6 L          | Bar, banquet            |
| JU-CP-010 | Kalash               | Plain, Embossed                   | 5"–12"         | Pooja retail            |

# Division 05 | Brass Cooking & Ritual



Worked at 65/35 and 70/30 copper-zinc. Hand-hammered, hand-tinned, and developed with a living patina that cannot be automated.

| SKU       | Product               | Finishes                      | Standard Sizes | Application               |
|-----------|-----------------------|-------------------------------|----------------|---------------------------|
| JU-BR-001 | Handi / Patila        | Tin-lined, Lacquered, Antique | 1-30 L         | Traditional cooking       |
| JU-BR-002 | Kadai                 | Tin-lined, Polished           | 20-40 cm       | Halwai, sweet shops       |
| JU-BR-003 | Urli                  | Antique, Hammered             | 8"-36" dia     | Hotel lobby, export décor |
| JU-BR-004 | Lagan                 | Tin-lined                     | 10-60 L        | Wedding catering, biryani |
| JU-BR-005 | Pooja Thali           | Plain, Embossed, Engraved     | 8"-16"         | Temple, gifting           |
| JU-BR-006 | Katori & Glass        | Plain, Embossed               | 100-350 ml     | Pooja sets                |
| JU-BR-007 | Lota / Kalash         | Plain, Embossed               | 200 ml-2 L     | Wedding ritual            |
| JU-BR-008 | Diya / Oil Lamp       | Antique, Polished             | 2"-12"         | Diaspora export, Diwali   |
| JU-BR-009 | Samai / Standing Lamp | Antique, Polished             | 12"-48"        | South Indian market       |
| JU-BR-010 | Temple Bell / Ghanti  | Polished, Antique             | 3"-24"         | Temple, décor             |
| JU-BR-011 | Pooja Sets            | Plain, Embossed               | Standard       | Ritual supply             |
| JU-BR-012 | Havan Kund            | Brass, Copper                 | 8"-24"         | Yagna ritual              |

# Division 01: Cookware (Heavy Duty)

*A handi has to hold heat evenly through a two-hour dum. A tawa has to take twenty years of daily flame without warping.*



Jitender Udyog

## Handi / Degchi (Patila, Batloi, Bhagona)

Materials: SS 304/202, brass, cu, alu

Sizes: 14–36 cm · 1–25 L

Applications: Biryani, dum, dal, catering



Jitender Udyog

## Kadai / Wok (Kadhai)

Materials: SS triply, hard-anodised, cast iron, brass

Sizes: 20–32 cm

Applications: Deep frying, sabzi, restaurant



Jitender Udyog

## Tawa / Griddle (Tava, Dosa tawa)

Materials: Cast iron, hard-anodised, non-stick

Sizes: 20–35 cm · 4–8 mm

Applications: Roti, paratha, dosa



Jitender Udyog

## Saucepan (Milk pan, Dudh pateela)

Materials: SS 304 sandwich base, alu

Sizes: 12–24 cm · 0.75–4 L

Applications: Milk, tea, sauces



Jitender Udyog

## Frying pan (Fry pan, Skillet)

Materials: SS triply, hard-anodised, non-stick, cast iron

Sizes: 20–28 cm

Applications: Sauté, shallow fry



Jitender Udyog

## Tope set (Topia, Pot set)

Materials: SS 202/304, alu

Sizes: 5–12 pc nesting

Applications: Household, gifting, govt supply



Jitender Udyog

## Stock pot (Deg, Bulk pot)

Materials: SS 304 heavy gauge

Sizes: 15–200 L

Applications: Institutional, langar, canteens

## Division 01: Cookware (Specialty & Steam)



Jitender Udyog

**Idli maker / Steamer** (Idli cooker)

**Materials:** SS 304, alu

**Sizes:** 2-6 plate · 4-24 idli

**Applications:** Breakfast service, hotels



Jitender Udyog

**Appam pan** (Paniyaram)

**Materials:** Cast iron, non-stick alu

**Sizes:** 7/9/12/16 cavity

**Applications:** Appam, takoyaki export



Jitender Udyog

**Multi-kadai / Dhokla stand** (Steamer insert)

**Materials:** SS 304, alu

**Sizes:** 3 & 4-tier

**Applications:** Steamed snacks, momos



Jitender Udyog

**Casserole (insulated)** (Hot pot, Hot case)

**Materials:** SS 304 with PU insulation

**Sizes:** 500 ml – 5 L · sets of 3

**Applications:** Roti/curry service, gifting



Jitender Udyog

**Roti box** (Chapati server, Roti dabba)

**Materials:** SS 304

**Sizes:** 20-28 cm dia

**Applications:** Household, hotel, thali service



Jitender Udyog

**Pressure ware** (Cooker body & lid)

**Materials:** Alu 99.5%, SS 304

**Sizes:** 1.5-12 L · inner & outer lid

**Applications:** Domestic & commercial



Jitender Udyog

**Lids & accessories** (Dhakkan)

**Materials:** SS, glass with SS rim, alu

**Sizes:** 14-36 cm

**Applications:** Spares and supplied with cookware

## Division 02: Tableware & Dinnerware (Dining)

*Insight: No chipping, no staining, no breakage, a thirty-year working life, and fully recyclable. It runs everything from a village kitchen to a 5,000-cover langar hall.*



### Dinner thali (Bhojan thali)

Materials: SS 304, SS 202

Sizes: 10"-14"

Applications: Household, temple, canteen



### Compartment thali (Partition plate, Mess tray)

Materials: SS 304, SS 202

Sizes: 4-9 comp · 11"-16"

Applications: School meals, hospital, defence



### Quarter plate (Halwa plate)

Materials: SS 304, SS 202

Sizes: 6", 7", 8"

Applications: Dessert, side dish, snack



### Katori (Vati, Bowl)

Materials: SS 304, SS 202

Sizes: 3"-5" · 100-400 ml

Applications: Dal, curd, sabzi



### Bowl with lid (Curry bowl)

Materials: SS 304

Sizes: 150 ml - 1 L

Applications: Take-away, tiffin, table service



### Donga with lid (Serving bowl)

Materials: SS 304, hammered, copper-finish

Sizes: 500 ml - 5 L

Applications: Restaurant curry service, buffet



### Dinner set (Thali set)

Materials: SS 304, SS 202

Sizes: 18, 24, 32, 51-pc

Applications: Retail, wedding gifting

Division 02: Tableware & Dinnerware (Beverage & Service)



Tumbler / Glass | SS 304, SS 202, cu | 150–500 ml



Mug / Tea cup | SS 304 single/double wall | 100–350 ml



Jug / Pitcher | SS 304, cu, brass | 1, 1.5, 2, 3 L



Water bottle | SS 304, cu, vacuum double wall | 500 ml, 750 ml, 1 L



Serving tray | SS 304, brass, EPNS | 10"–24" round/oval/rect



Tiffin carrier | SS 304 | 2–5 tier · 200–700 ml each



Ice bucket | SS 304 double wall, hammered, cu | 1–5 L

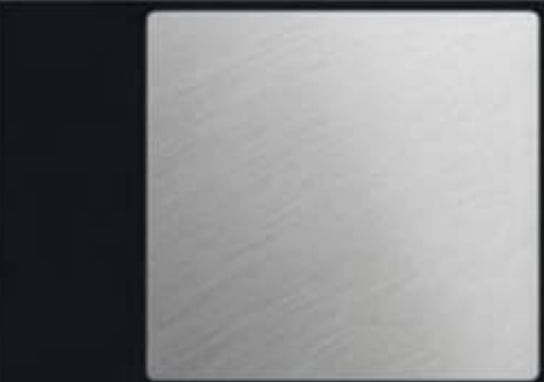


Water dispenser | SS 304 with tap | 5–50 L

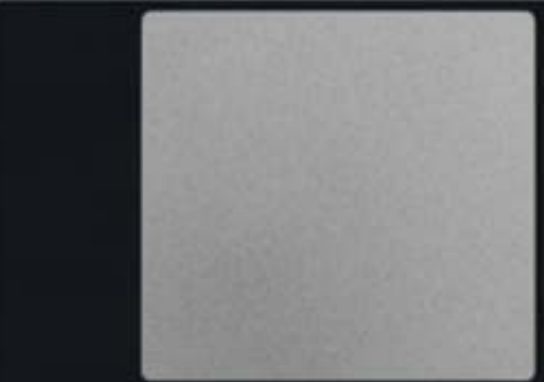
Reference Table: Surface Finishes



**Mirror polish:** Buffed to reflective (Domestic retail, gifting)



**Matte / Satin:** Directionally brushed; hides scratches (Hotel, export)



**Sandblast:** Uniform micro-textured (Contemporary tableware, EU)

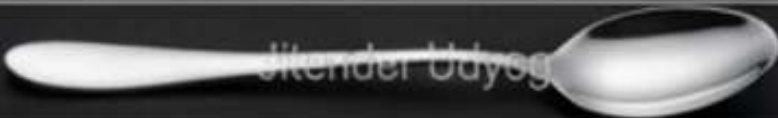


**Hammered:** Hand/machine dimples (Premium serveware, Middle East)



**PVD coated:** Gold, rose gold, cu, black (Premium hotelware, e-com)

# Division 03: Cutlery & Flatware (Table Setting)

|                                                                                                                                        |                                                                               |
|----------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------|
| <i>Judged in the hand before it is judged on the table — balance, edge finish, thickness at the neck, and the absence of any burr.</i> |                                                                               |
|                                                      | <b>Table spoon</b>   18/10, 18/8, 18/0, 202   190–205 mm                      |
|                                                      | <b>Dessert spoon</b>   18/10, 18/8, 18/0   175–185 mm                         |
|                                                      | <b>Tea spoon</b>   18/10, 18/8, 18/0   135–150 mm                             |
|                                                      | <b>Coffee spoon</b>   18/8, 18/0   110–120 mm                                 |
|                                                      | <b>Ice cream spoon</b>   18/8, 18/0   140–160 mm                              |
|                                                     | <b>Dinner fork</b>   18/10, 18/8, 18/0, 202   190–205 mm                      |
|                                                    | <b>Dessert / salad fork</b>   18/10, 18/8   175–185 mm                        |
|                                                    | <b>Cake fork</b>   18/8   150–160 mm                                          |
|                                                    | <b>Table knife</b>   18/10 handle+420 blade, 1-pc 18/8   210–235 mm           |
|                                                    | <b>Butter knife</b>   18/8   165–180 mm                                       |
|                                                    | <b>Steak knife</b>   420 blade, SS/wood handle   220–235 mm                   |
|                                                    | <b>Cutlery sets</b>   18/10, 18/8, 18/0   6 to 72-pc (Retail, gifting, hotel) |

## Division 03: Cutlery & Flatware (Serving & Kitchen Tools)



Serving spoon (Chamcha) | SS 304/202 | 230–330 mm



Ladle (Karchi) | SS 304 | 60–200 ml bowl



Skimmer (Jhara) | SS 304 | 100–200 mm bowl



Turner (Palta) | SS 304, slotted & solid | 300–380 mm



Masher (Aloo masher) | SS 304 | 80–110 mm head



Tongs (Chimta) | SS 304 | 200–300 mm



Strainer (Chalni) | SS 304 mesh | 6–25 cm · 20–100 mesh



Grater & whisk (Kaddukas) | SS 304 | 200–350 mm



Cutlery holder | SS 304 perf/mesh | 4/6 compartment

### Three Questions Worth Asking Any Supplier

- Nickel Content? Much '18/10' is 18/0 with a good polish. We verify.
- Passivated? Prevents compound residue rust spots in humid transit.
- Weight per dozen? The honest proxy for gauge. We state it on the invoice.

# Division 04: Hotelware & Catering (Buffet & Chafing)

*Hotel buyers buy on gauge, weld quality, and whether the pan ordered this year nests perfectly with the one bought three years ago.*



**Chafing dish — round** | SS 304, mirror/hammered | 4, 6.5, 8, 11 L



**Chafing dish — rect.** | SS 304 | 9 L (GN 1/1), 6 L (GN 1/2)



**Roll-top chafing dish** | SS 304, roll-top hood | 9 L, 11 L | Premium banquet



**Glass-lid chafing dish** | SS 304 + temp glass | 6.5 L, 9 L | Live counters



**Gastronorm pan** | SS 304, 0.6–0.8 mm GN 1/1 to 1/9, depth 20–200 mm



**GN pan lid** | SS 304 plain/notched | All GN sizes | Sealing, stacking



**Bain marie** | SS 304 | 2, 3, 4, 6-pan | Wet well, QSR



**Soup station** | SS 304 | 6 L, 10 L | Breakfast buffet

# Division 04: Hotelware & Catering (Bar & Table Service)



Buffet riser | SS 304, PVD gold/black  
| 3 & 4-tier · 100–300 mm



Food cover / Cloche | SS 304 mirror  
22–32 cm dia | Room service



Insulated food carrier (Hot box) | SS  
304 + PU | 20–90 L | Outdoor catering



Milk / Tea urn | SS 304 with tap |  
10–60 L | Canteen, marriage hall



Cocktail shaker (Boston/Cobbler) |  
SS 304, PVD | 350, 550, 750 ml



Jigger | SS 304 | 30/60, 15/30 ml



Strainer / Muddler | SS 304 |  
Standard bar



Wine cooler | SS 304 double wall,  
hammered | 3–8 L



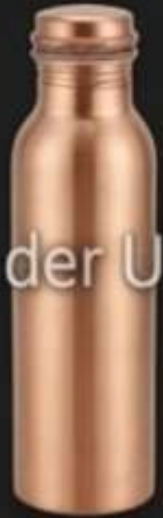
Service tray | SS 304  
plain/non-slip | 10"–18"



Table caddy set | SS 304, glass +  
SS cap | 50–120 ml

# Division 05: Copper Heritage (99.9% Electrolytic)

*Spinning, hand-hammering, and tin lining cannot be automated cheaply, which is exactly why they are worth exporting from Jagadhri. High-margin lines selling on Ayurvedic tradition into the West.*



Jitender Udyog

**Water bottle** | Plain, hammered, matte, lacquered | 500, 750, 950 ml, 1 L



Jitender Udyog

**Jug / Surahi** | Plain, hammered, antique | 1, 1.5, 2, 5 L



Jitender Udyog

**Tumbler / Lota** | Plain, hammered, lacquered | 200–350 ml



Jitender Udyog

**Matka / Water pot** | Hammered with brass tap | 5, 8, 12, 16 L



Jitender Udyog

**Moscow mule mug** | Hammered, antique, nickel-lined | 400–550 ml



Jitender Udyog

**Handi / Cooking pot** | Tin-lined interior (kalai) | 1–20 L



Jitender Udyog

**Serving bowl / Kadai** | Hammered, tin/nickel lined | 200 ml – 3 L



Jitender Udyog

**Kettle / Teapot** | Plain, hammered, antique | 500 ml–2 L



Jitender Udyog

**Ice bucket** | Hammered, antique | 3–6 L



Jitender Udyog

**Kalash** | Plain, embossed | 5"–12" | Temple, wedding

## Division 05: Brass Heritage (65/35 & 70/30 Cu-Zn)



Jitender Udyog

**Handi / Patila**  
Tin-lined, lacquered, antique  
1–30 L



Jitender Udyog

**Kadai**  
Tin-lined, polished  
20–40 cm



Jitender Udyog

**Urli**  
Antique, polished, hammered  
8"–36" dia



Jitender Udyog

**Lagan**  
Tin-lined  
10–60 L



Jitender Udyog

**Thali**  
Plain, embossed, engraved  
8"–16"



Jitender Udyog

**Katori & glass**  
Plain, embossed  
100–350 ml



Jitender Udyog

**Lota**  
Plain, embossed  
200 ml – 2 L



Jitender Udyog

**Diya / Deepak**  
Antique, polished  
2"–12" single/multi



Jitender Udyog

**Samai / Standing lamp**  
Antique, polished  
12"–48"



Jitender Udyog

**Ghanti / Bell**  
Polished, antique  
3"–24"



Jitender Udyog

**Pooja sets**  
Plain, embossed  
Standard



Jitender Udyog

**Havan kund**  
Brass, copper  
8"–24"

**Lining & Care:** Tin lining (kalai) is food-safe and required for acidic food; renew every 12–18 months. Nickel is harder for barware. Lacquer protects shine (never on cooking surfaces). Unlacquered develops a living patina.