

RELIABILITY BUILT IN™

T&S BRASS HELPS DUM DURRUST BUILD A MORE RELIABLE, EFFICIENT COMMERCIAL KITCHEN

EXECUTIVE SUMMARY

When Dum Durrust opened its restaurant in Bengaluru, the team needed reliable back-of-house fixtures to support consistent food preparation and service. Even minor equipment failures can disrupt operations in high-demand kitchens.

Based on prior experience, Chef Souvik selected T&S Brass for critical applications, including pot filling, handwashing, pantry use, and pre-rinse operations. The result was a cohesive kitchen setup that improved workflow, reduced breakdown risk, increased dishwashing efficiency, and provided greater day-to-day operational confidence.

INTRODUCTION

CUSTOMER BACKGROUND

Dum Durrust is a premium biryani concept known for serving freshly prepared dishes in traditional clay vessels. As a new restaurant, the team prioritized infrastructure decisions that would support efficiency, sanitation, and consistent performance.

APPLICATION

Rather than replacing existing equipment, the team needed to design a dependable kitchen from the ground up.

Key requirements included:

- Reliable fixtures for high-frequency use
- Minimal maintenance and downtime
- Support for efficient prep, cleaning, and workflow

A critical concern was the pot filler connected to a single RO water line—making it essential to uninterrupted kitchen production.

SOLUTION

OVERVIEW

T&S Brass fixtures were installed across key kitchen functions:

- Pot filling
- Handwashing stations
- Pantry faucets
- Pre-rinse units

Installed models: 5F-1WLB10, EX-2DF10, EX-1DP12-H, EX-1DF05, B-3950-01

APPROACH

The solution focused on durability and performance in high-use areas, particularly:

- Pot filler: critical to cooking operations
- Pre-rinse unit: essential for dishwashing speed and efficiency

Rather than a single application, T&S fixtures were integrated across multiple touchpoints to create a consistent, reliable back-of-house system aligned with kitchen workflow.

KEY OUTCOMES

- Fully equipped a new kitchen with T&S fixtures
- Integrated a mission-critical pot filler into daily operations
- Improved dishwashing efficiency with pre-rinse systems
- Established confidence to expand T&S usage in future locations

> ***"In my experience, T&S Brass products set the benchmark for water fixtures in commercial kitchens. No other brand matches their combination of durability, efficiency, and ease of maintenance."***

RESULTS

INCREASED RELIABILITY

High-use fixtures such as the pot filler and pre-rinse unit performed consistently under demanding conditions, supporting uninterrupted operations.

REDUCED BREAKDOWNS & IMPROVED WORKFLOW

- Fewer maintenance issues
- Faster dishwashing and turnover
- Reduced bottlenecks during peak service

These improvements enhanced overall kitchen efficiency and reduced operational stress.

IMPROVED STAFF EXPERIENCE

Dishwashing staff reported better ergonomics and reduced physical strain, demonstrating the impact of equipment design on daily usability—not just durability.



CLIENT FEEDBACK

BENCHMARK FOR SUCCESS

"T&S Brass products set the benchmark for water fixtures in commercial kitchens... unmatched durability, efficiency, and ease of maintenance."

"For anyone seeking value and reliability in back-of-house fixtures, I recommend T&S Brass without hesitation."

CONCLUSION

By selecting T&S Brass fixtures for critical kitchen functions, Dum Durrust built a reliable operational foundation from day one. The integrated solution improved efficiency, reduced maintenance concerns, and strengthened overall workflow.

Beyond installation, the project delivered lasting operational confidence and influenced future expansion decisions—reinforcing T&S as a trusted partner in high-performance commercial kitchens.

> ***"For anyone seeking value and reliability in back-of-house fixtures, I recommend T&S Brass without hesitation. Their products are proven to withstand the most demanding commercial kitchen environments."***