

ABOUT US



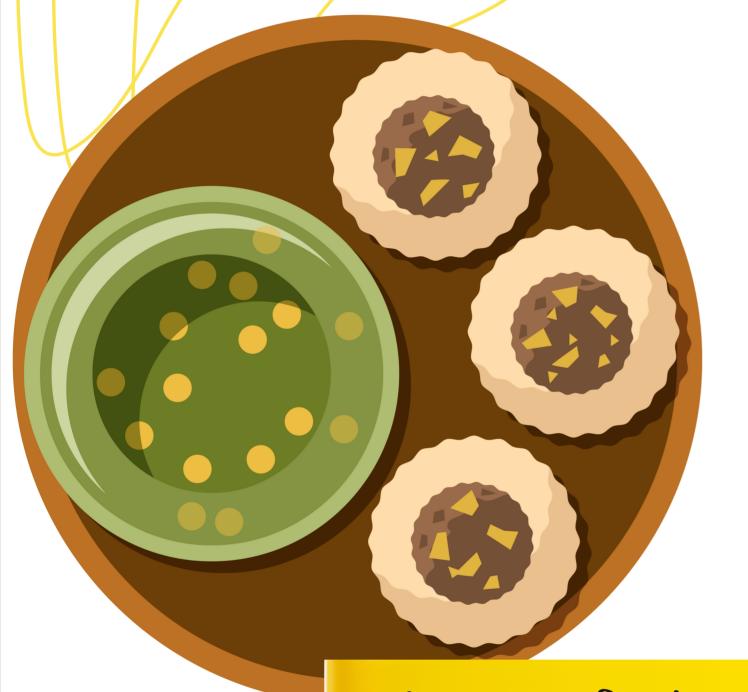
Welcome to Meera Panipuri Station, where authentic flavours meet exceptional quality. Established in 2018, we have quickly become a beloved destination for chaat and panipuri lovers.

Our mission is to bring the vibrant taste of traditional Indian street food to communities everywhere, offering an unforgettable experience in a clean, modern, and family-friendly environment.

We use only fresh, high-quality ingredients, with no frozen products, ensuring the best taste and hygiene in every bite.

Investment starting ₹ 1,99,000 onwards

COMPANY VISION



At Meera Panipuri Station, we envision a world where everyone can enjoy the delightful, tangy, and spicy flavors of authentic Indian chaat, no matter where they are.

We are committed to expanding our reach through a network of passionate franchisees who share our love for great food and excellent service.

Delivering fresh and hygienic chaat everywhere.

WHY CHOOSE MEERA PANIPURI STATION?

We pride ourselves on using traditional recipes and high-quality ingredients to deliver the true taste of Indian street food.

Our diverse menu features a variety of panipuris, chaats, and other popular snacks, catering to a wide range of tastes and preferences.

Innovative Menu

With a growing number of successful outlets, we have a proven business model that ensures high customer satisfaction and repeat business.

Authentic Flavours

Proven Success

WHY CHOOSE MEERA PANIPURI STATION?

From initial training to ongoing operational assistance, we provide our franchisees with all the support they need to succeed.

Comprehensive Support We offer multiple franchise models, including carts, pickup and delivery stations, panipuri and chaats, panipuri, chaat and fastfood allowing you to choose the one that best fits your market and investment capacity.

Flexible Franchise Models



HARSHIT THAKKAR

JOHUS

Become a part of the Meera Panipuri Station family and bring the joy of delicious Indian street food to your community. With our extensive support and a brand that customers love, your success is our priority.

Let's work together to make every meal a memorable experience for our customers.

WHAT ARE OUR FRANCHISE MODEL OPTIONS?

Panipuri & Chaat Delivery & Pickup Station

₹4,99,000

Panipuri Cart

₹7,99,000

₹1,99,000

Panipuri & Chaat

Panipuri, Chaat & Fast food

₹8,99,000

PANIPURI CART



Cart Setup:

Cart Size (5ft x 2.5ft)



Marketing:

 Opening marketing worth ₹5,000





Raw Materials:

• Initial stock worth ₹5,000



Equipment and Supplies:

- Icebox
- Cutlery and containers

Additional Information:

- Transportation Charges: Extra, based on location.
- Royalty Fee: ₹5,000 per month starting from the fourth month.

Franchise at ₹4,99,000

PANIPURI & CHAAT PICK UP & DELIVERY STATION

Kitchen Setup:

- Induction cooktop
- Pressure Cookers 2
- Fridge
- Weighing Scale
- Gas stove with stands 2
- All other required utensils for cooking and serving.

Stainless Steel Counters:

• Two counters with dimensions:

4 ft x 3 ft (Parcel Table)

3 ft x 2 ft (Service Table)

Additional Information:

- Transportation Charges: Extra, based on location.
- Royalty Fee: ₹7,000 per month starting from the fourth month.
- Manpower Support: Provided for the first 3 months.
- Raw Material: Supplied by the company.



Franchise at ₹7,99,000

Kitchen Setup:

- Kitchen accessories and utensils
- 4-door fridge
- Kitchen table
- Aluminum section
- Dustbins

Counters and Furniture:

- 3 stainless steel counters
- Wooden cash counter (3 x 2 ft)
- Wall shelf

Signage and Marketing:

- L.E.D. board (10 x 2.5 ft)
- Opening marketing budget (₹5,000)

Raw Materials:

• Initial stock worth ₹10,000

Technology:

• Billing machine/software

Additional Information:

- Transportation Charges: Extra, based on location.
- Royalty Fee: ₹10,000 per month starting from the seventh month.
- Manpower Support: Provided for the first 3 months.

Interior:

- Wall paint
- Glass door
- Hanging lamps
- Foam sheets

Area Required: 400-600 sq.ft

Franchise at ₹8,99,000

Kitchen Setup:

- Kitchen accessories and utensils
- Oven
- Griller
- 4-door fridge
- Kitchen table
- Dustbins

Counters and Furniture:

- Wooden cash counter (3 x 2 ft)
- 3 stainless steel counters (5 ft, 6 ft, 6 ft)
- Wall shelf

Signage and Marketing:

- L.E.D. board (10 x 2.5 ft)
- Opening marketing budget (₹5,000)
- Foam sheets (for menu)

Technology:

• Billing machine/software

Raw Materials:

Initial stock worth ₹10,000

Interior:

- Wall paint
- Hanging lamps
- Aluminum section (10 x 8)
- Glass door (10 x 8)

Additional Information:

- Transportation Charges: Extra, based on location.
- Royalty Fee: ₹10,000 per month starting from the seventh month.
- Manpower Support: Provided for the first 3 months.

Area Required: 400-600 sq.ft











CUSTOMER REVIEWS



Parth Patel

4 reviews

★★★★★ a year ago

Awesome pani puri and cold coffee with ice cream, kit kat shake, dahipuri, basket chat, and more so Good of quality really Awesome



Food: 5 | Service: 5 | Atmosphere: 5



MALI ASHVINBHAI

138 reviews

★★★★★ 5 months ago

Dine in | Breakfast | ₹1-200

Wow yamiii 🍕 pani puri



Food: 5 | Service: 5 | Atmosphere: 5

Recommended dishes: Pani Puri

Recommendation for vegetarians: Highly

recommend

Vegetarian offerings: Menu is all

vegetarian

Vegetarian options: All vegetarian food







CMA SANDIP

Local Guide · 9 reviews

★★★★★ a year ago

Take out | Lunch | ₹1-200

I tried the Panipuri combo pack of ₹290, which includes the TikhaWater, MithaWater, Spicy Chutney, boiled ChanaBataka Mix masala, chaat Masada, Normal and Nylon Puri in proper package .

Overall taste of all item was good 4.99/5 ratings.

Highly recommended for corporate party order, and for family to surprise them asspecially MOM and give rest of one day from kitchen. 😇

Date.19.05.2023

Today, given the Corporate order for Sev Puri for afternoon snacks, it was so tasty, everyone liked and asking for from where we ordered, this is the magic of Meera Panipuri Station. 😇 🙏 👌

Food: 5 | Service: 5 | Atmosphere: 5

Recommended dishes: Sev Puri and Dahi

Puri

