



TILTING BOILING PAN & BRATT PAN

Revolutionizing cooking experience with Signature Series by **KEI**
Tilting Kettle & Bratt Pans.

Kumar's tilting boiling pan revolutionizes the cooking experience in commercial kitchens with innovative technology and user-friendly design. Our products are efficient safe and convenient providing excellent cooking solutions for professional and caterers.

Our tilting boiling pan adopts electric heating solution with even heat distribution and precise temperature control which ensures that the ingredients are fully heated, and the nutrients are not easy to be lost and greatly improves the taste and quality of the food.

Electric Tilting Kettle

Signature series

Features

- Remote control is possible via a terminal device such as a smartphone.
- Touch screen operation, customized OS and UI with rich features. More new features are available via OTA upgrade in the future.
- Comes with wifi connectivity. Optional Bluetooth, cellular network, USB connection available.
- Optional automatic stirring function. Make your cooking process more efficient and easy.
- SUS304 stainless steels structure, SUS304 cookingwell (3mm thick).
- Equipped with over-pressure protection, over-temperature protection, lack Water protection function.
- Through the cooperation of all kinds of high-quality sensors and intelligent algorithms, the food is fully and evenly heated to avoid burnt.
- Best solution to boil, poach, steam, braise, simmer food.



Specifications

Description	Model	Dimension(W × D × H mm)	Vessel Diameter(W × D × H mm)	Capacity(L)	Wire warp(mm ²)	Voltage(V)	Current(A)	Power(kW)
Electric Tilting Kettle	KEI-S-TC100-E	1210 × 900 × 900	650	100	6	380/3P	22.8	15
	KEI-S-TC150-E	1310 × 900 × 900	750	150	10	380/3P	27.4	18
	KEI-S-TC200-E	1410 × 1000 × 1000	850	200	10	380/3P	36.5	24
	KEI-S-TC250-E	1450 × 1000 × 1000	900	250	10	380/3P	45.6	30
	KEI-S-TC300-E	1450 × 1000 × 1000	900	300	10	380/3P	54.7	36



Electric Tilting Kettle

Elite series

Features

- SUS304 stainless steels structure.
- SUS304 cookingwell (3mm thick).
- Triple jacketed vessel with independent steam generator.
- Indirect heating to avoid burnt food.
- Motorized pan tilting design, pan can be tilted over 90°
- The steam generator is equipped with water level sensor and water level regulator
- Equipped with over-pressure protection, over-temperature protection, lack water protection function.
- High quality safety valve.
- Equipped with stainless steel water faucet.
- Heating up time (from 20°C to 100°C): 30-40 minutes.
- Best solution to boil, poach, steam, braise, simmer food
- Installation choice: wall-mounted, free standing on base, free standing on feet.



Specifications

Description	Model	Dimension(W × D × H mm)	Vessel Diameter(W × D × H mm)	Capacity(L)	Wire warp(mm ²)	Voltage(V)	Current(A)	Power(kW)
Electric Tilting Kettle	KEI-EL-TC100-E	1210 × 900 × 900	650	100	6	380/3P	22.8	15
	KEI-EL-TC150-E	1310 × 900 × 900	750	150	10	380/3P	27.4	18
	KEI-EL-TC200-E	1410 × 1000 × 1000	850	200	10	380/3P	36.5	24
	KEI-EL-TC250-E	1450 × 1000 × 1000	900	250	10	380/3P	45.6	30
	KEI-EL-TC300-E	1450 × 1000 × 1000	900	300	10	380/3P	54.7	36

Electric Tilting Bratt Pan

Best solution to boil, braise, simmer, roast

Features

- SUS304 stainless steels structure.
- Multiple botton choices: SUS304, SUS316, Duplex, Compound.
- High quality temperature sensor, safe and dependable.
- Intelligent fire algorithm to adjust power output in real time.
- High-quality, customized heating components provide powerful, even heating.
- Efficient and intelligent algorithms to adjust power output in real time.
- Seamless bottom with high-quality Teflon coating provides superior non-stick performance.
- Can be upgraded to IPX6 water protection.
- Installation choice: Wall-mounted, Free standing on base, Free standing on feet.



Specifications

Description	Model	Dimension(W × D × H mm)	Capacity(L)	Wire warp(mm ²)	Voltage(V)	Current(A)	Power(kW)
Electric Tilting Bratt Pan	KEI-TBP-100-E	1242 × 900 × 900	100	6	380/3P	23	10
	KEI-TBP-150-E	1372 × 900 × 900	150	6	380/3P	27.5	15
	KEI-TBP-200-E	1512 × 900 × 900	200	10	380/3P	32	20
	KEI-TBP-250-E	1652 × 900 × 900	250	10	380/3P	36.4	25
	KEI-TBP-300-E	1852 × 900 × 900	300	10	380/3P	41	30



Multi Functional-Integrated Cooking Island



FEATURES

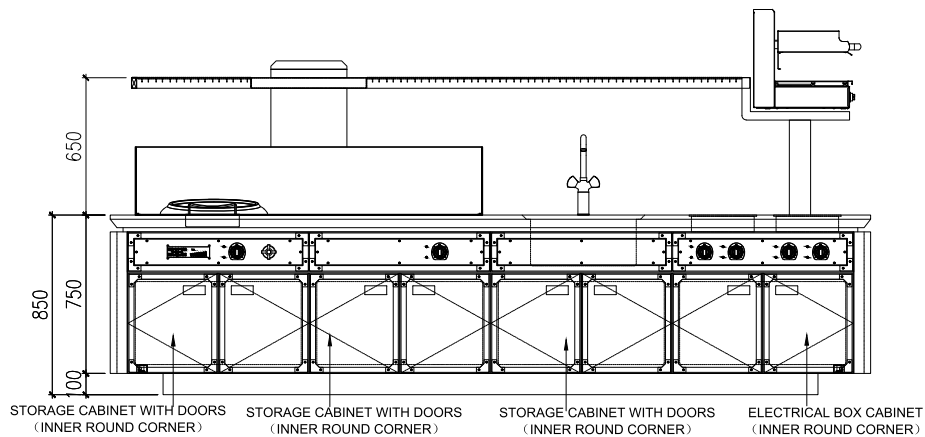
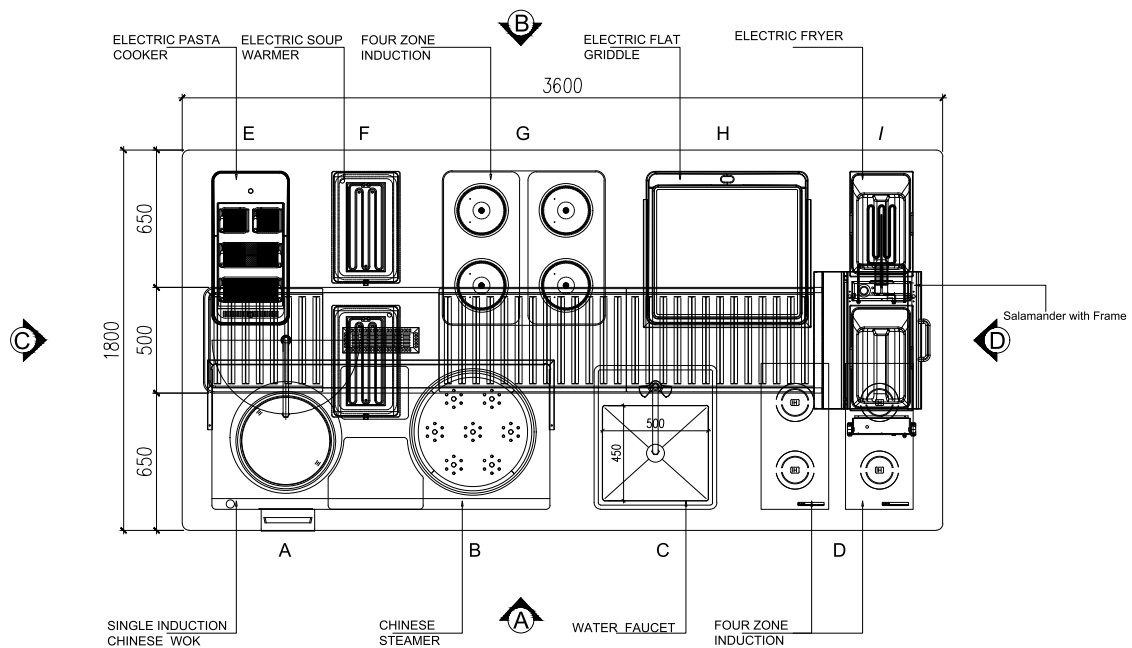
Multi Functional-Integrated Cooking Island Integral Cooker combining the elements of Indo-Asian it can be customized according to Client's requirements.

We specialize in design, exquisite and modernize appearance with operational functions. It can be customised for multiple culinary needs, we can also meet your cooking requirements for multiple equipment cooking operations, including griddling, frying, cooking, steaming, braising, grilling, etc..

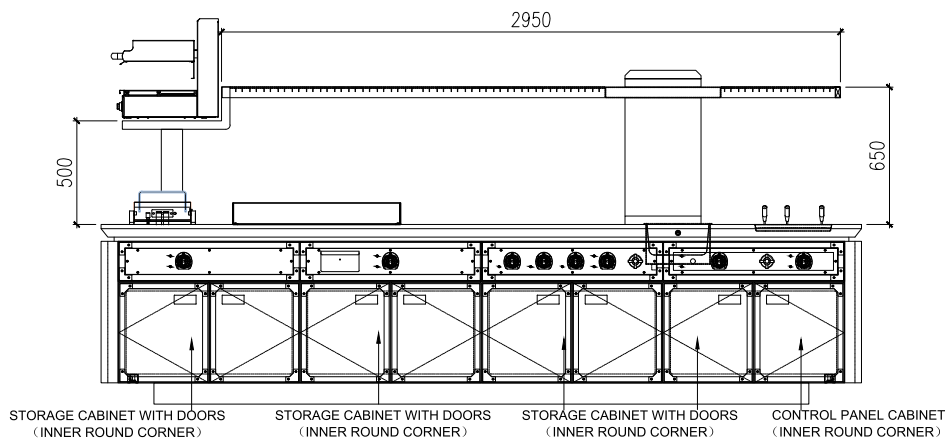


Code	Product name	voltage(power consumption)/ Heat Load	Designing Description:
A	Single Induction Stir-fry Stove	380V/50Hz,15kW	Single top with 3mm thickness of 304# stainless steel, surface disorder and irregular pattern treatment, desktop planer V-shaped;
B	Electric Single Steamer	380V/50Hz,27kW	Rounded corners KEI design in the inner pot of the furnace cabinet, easy for cleaning;
C	Mixed Faucet		Each furnace is equipped with a leakage protection switch, setting up a main distribution cabinet
D	Electric Four-head Stove	220V/50Hz,3.5kW*4	Reserving a set of DN40 water outlet interfaces;
E	Electric Pasta Cooker	380V/50Hz,9kW	Reserving a set of DN15 water inlet interfaces;
F	Electric Soup Warmer	220V/50Hz,3kW	Reserving a set of electric supply interfaces;general power supply: 70kw
G	FOUR ZONE INDUCTION	380V/50Hz,2.6kW*4	Reserving a set of gas supply interfaces, DN 40, general heating load: 13kw
H	Electric Flat Griddle	380V/50Hz,9kW	Material description:
I	Electric Fryer	380V/50Hz,6kW	SINGLE TOP : 304#3.0mm stainless steel with disorder and irregular pattern treatment;
J	Salamander with Frame		Control panel: 304#1.5mm stainless steel with baking enamel (matte black color) ;
K	Opening Cabinet with LED light Strip	220V/12W	Control decoration: 304#3.0mm stainless steel Stainless steel wire drawing (gold color);
.			Door Surface: 304#0.9mm stainless steel with paint baked in chamber (matte black color) ;
			Cabinet side body: 304#1.5mm stainless steel with baking paint (matte black color) ;
			Cabinet side body decoration: 304#3.0mm stainless steel Stainless steel wire drawing (gold color);
			Control Knob: Gold antique gold zinc alloy material;
			Inner tube frame: 304# 40*40mmstainless steel square tube.

INTEGRATED COOKING ISLAND



View-A



View-B



Multi Functional-Integrated Cooking Island

Note : We Have Customized Sizes & Colour Options





AUTOMATIC INDUCTION /GAS COOK WOK/MIXER

ABOUT THE PRODUCT

Automatic Cook wok is widely applied to daily use in central kitchens, food & beverage distribution centre, food processing factory, sauce processing factory and sweets manufacturing factory.

The machine is fully made of SS 304/430 and the rotating arm which touches the food is made of High-quality PP which is food Gradable.

KEI's cook wok saves a lot of labour cost and its fast convenient also ensures safety.

The food prepared in cook wok is evenly cooked and maximises its taste as the rotating arm ensures no mixing dead zone in the boiler.



ADVANTAGES

- Stainless Steel 304 Grade Construction.
- Eight Stages Power Control.
- Water Proof Construction.
- Water Contol Valve.
- Accuracy In Temperature Control

 **Environment Friendly**

COOK WOK / COOKING (INDUCTION)

MODEL	KEI-CW-200 i-(MT)	KEI-CW-300 i-(MT)	KEI-CW-400 i-(MT)
Capacity	200L	300L	400L
Dimension	1800 x 1000 x 900 + 600	1800 x 1300 x 900 + 600	2200 x 1300 x 900 + 600
Electric Induction Load	20kw	30kw	40kw
Voltage	380v/50Hz	380v/50Hz	380v/50Hz
Water Inlet	Yes	Yes	Yes
Material	SS-304/430	SS-304/430	SS-304/430
Tilting Type	Motorised Tilting	Motorised Tilting	Motorised Tilting
Total Load	21.85 kw	31.85 kw	42 kw

● 40% faster cooking

● 50% economical

COOK WOK / COOKING (GAS)

MODEL	KEI-CW-200 G-(H)	KEI-CW-300 G-(H)	KEI-CW-400 G-(H)
Capacity	200L	300L	400L
Dimension	1800 x 1000 x 900 + 600	1800 x 1300 x 900 + 600	2200 x 1300 x 900 + 600
Electric Motor	1.85kw	1.85Kw	2Kw
Voltage	380v/50Hz	380v/50Hz	380v/50Hz
Water Inlet	Yes	Yes	Yes
Material	SS-304/430	SS-304/430	SS-304/430
Tilting Type	Motorised Tilting	Motorised Tilting	Motorised Tilting
Gas	LPG/PNG	LPG/PNG	LPG/PNG



COMMERCIAL INDUCTION SOLUTIONS



INDUCTION HOT PLATE

- STAINLESS STEEL 304 GRADE CONSTRUCTION.
- EIGHT STAGES OF POWER CONTROL.
- ACCURATE TEMPERATURE CONTROL.
- 20MM THICK MS PLATE SURFACE FINISH.



8 STAGES
CONTROLLER



TEMPERATURE
DISPLAY



OVERHEAT
PROTECTION



AUTO SENSING
HEATING SPACE



MODEL	POWER CONTROL	DIMENSIONS	WORKING PLATE SIZE	POWER	VOLTS	FREQUENCY	CONSTRUCTION
KEI- HP 08	8 STAGES	750 X 750 X 850 + 150	600 X 600	8Kw	440 V	50 – 60 Hz	SS 430/304
KEI-HP 12	8 STAGES	900 X 900 X 850 + 150	750 X 750	12Kw	440 V	50 – 60 Hz	SS 430/304
KEI-HP 15	8 STAGES	1500 X 900 X 850 + 150	1200 X 750	15Kw	440 V	50 – 60 Hz	SS 430/304
KEI-HP 18	8 STAGES	1800 X 900 X 850 + 150	1500 X 750	18Kw	440 V	50 – 60 Hz	SS 430/304



COMMERCIAL INDUCTION SOLUTIONS



INDUCTION TILTING KETTLE

- STAINLESS STEEL 304 GRADE CONSTRUCTION.
- EIGHT STAGES POWER CONTROL.
- WATER PROOF CONSTRUCTION.
- WATER CONTROL VALVE.
- ACCURACY IN TEMPERATURE CONTROL.



MODEL	CAPACITY	DIMENSIONS	POWER	FREQUENCY	VOLTS	CONTROLLER	CONSTRUCTION
KEI-TK-100i	100	1250 x 900 x 1000	10 Kw	50-60Hz	440 V	DIGITAL	SS 304/430
KEI-TK-150i	150	1250 x 1000 x 1000	15 Kw	50-60Hz	440 V	DIGITAL	SS 304/430
KEI-TK-200i	200	1350 x 1000 x 1000	20 Kw	50-60Hz	440 V	DIGITAL	SS 304/430
KEI-TK-300i	300	1650 x 1100 x 1000	25 Kw	50-60Hz	440 V	DIGITAL	SS 304/430
KEI-TK-400i	400	1800 x 1200 x 1000	35 Kw	50-60Hz	440 V	DIGITAL	SS 304/430



TILTING BRATT PAN

- STAINLESS STEEL 430/304 GRADE CONSTRUCTION.
- EIGHT STAGES POWER CONTROL.
- WATER PROOF CONSTRUCTION.
- WATER CONTROL VALVE.
- ACCURACY IN TEMPERATURE CONTROL.



MODEL	CAPACITY	DIMENSIONS	POWER	FREQUENCY	VOLTS	CONSTRUCTION
KEI-TBP-100i	100	1200 x 900 x 1000	10 Kw	50-60Hz	440 V	SS 430/304
KEI-TBP-150i	150	1350 x 1000 x 1000	15 Kw	50-60Hz	440 V	SS 430/304
KEI-TBP-200i	200	1350 x 1000 x 1000	20 Kw	50-60Hz	440 V	SS 430/304
KEI-TBP-300i	300	1650 x 1000 x 1000	30 Kw	50-60Hz	440 V	SS 430/304



COMMERCIAL INDUCTION SOLUTIONS



Electric soup warmer/Bain Marie with swing door cabinet

Product Name	Model	Power	Voltage	Dimensions (mm)
Single-tank electric soup warmer/ Bain Marie with swing door cabinet	KEI-ESW-400	3kW	220V	400*750*850+30
Double-tank electric soup warmer Bain Marie with swing door cabinet	KEI-ESW-800	3kW*2	220V	800*750*850+30



Electric barbecue grill with swing door cabinet

Product Name	Model	Power	Voltage	Dimensions (mm)
Electric barbecue grill with swing door cabinet	KEI-BBQ-E-400	4.5kW	380V	400*750*850+30
Electric barbecue grill with swing door cabinet	KEI-BBQ-E-800	9kW	380V	800*750*850+30
Electric barbecue grill with swing door cabinet	KEI-BBQ-E-1200	13.5kW	380V	1200*750*850+30



Induction Two zone / Four zone / Six zone

Product Name	Model	Power	Voltage	Dimensions (mm)
Two zone Induction with door cabinet	KEI-2Z-400	3kW*2	220V	400*750*850+30
Four zone Induction with door cabinet	KEI-4Z-800	3kW*4	380V	800*750*850+30
Six zone Induction with door cabinet	KEI-6Z-1200	3kW*6	380V	1200*750*850+30



Electric automatic lifted noodle/Pasta boiler with swing door cabinet

Product Name	Model	Power	Voltage	Dimensions (mm)
Electric single tank 6-hole automatic lift noodle boiler with swing door cabinet	KEI-ANPB-650	12kW	380V	650*750*850+30
Electric double tank 6-hole automatic lift noodle boiler with swing door cabinet	KEI-NPB-800	6kW*2	380V	800*750*850+30



Single/double-tank electric pasta boiler with swing door cabinet

Product Name	Model	Power	Voltage	Dimensions (mm)
Single-tank electric pasta boiler with swing door cabinet	KEI-PB-400	8kW	380V	400*750*850+30
Double-tank electric pasta boiler with swing door cabinet	KEI-PB-800	8kW*2	380V	800*750*850+30



COMMERCIAL INDUCTION SOLUTIONS



Electric griddle plate with door cabinet

Product Name	Model	Power	Voltage	Dimensions (mm)
Electric flat / Grooved griddle with door cabinet	KEI-EGP-400	4.5kW	380V	400*750*850+30
Electric flat / Grooved griddle with door cabinet	KEI-EGP-800	9kW	380V	800*750*850+30
Electric flat / Grooved griddle with door cabinet	KEI-EGP-1200	13.5kW	380V	1200*750*850+30



Electric single/double tank fryer with swing door cabinet

Product Name	Model	Power	Voltage	Dimensions (mm)
Electric single tank fryer with swing door cabinet	KEI-EF-1-400	9kW	380V	400*750*850+30
Electric double tank fryer with swing door cabinet	KEI-EF-2-800	9kW*2	380V	800*750*850+30



Electric noodle/Pasta boiler with swing door cabinet

Product Name	Model	Power	Voltage	Dimensions (mm)
Electric noodle/Pasta boiler with swing door cabinet	KEI-NPB-800	6kW	380V	800*750*850+30



Electric steamer with swing door cabinet

Product Name	Model	Power	Voltage	Dimensions (mm)
Electric steamer with swing door cabinet	KEI-EST-800	27kW	380V	800*750*850+30



Induction Chinese range with door swing door cabinet

Product Name	Model	Power	Voltage	Dimensions (mm)
Single burner Induction Chinese Range with swing door cabinet	KEI-ICR-1-800	12kW	380V	800*750*850+30 800*900*850+30
Two burner Induction Chinese Range with swing door cabinet	KEI-ICR-2-1350	18kW	380V	1350*750*850+30 1350*900*850+30
Three burner Induction Chinese Range with swing door cabinet	KEI-ICR-3-1800	27kW	380V	1800*900*850+30 1800*1100*850+30



COMMERCIAL INDUCTION SOLUTIONS



INDUCTION STOCK POT

- STAINLESS STEEL 304 GRADE CONSTRUCTION.
- EIGHT STAGES POWER CONTROL.
- WATER PROOF CONSTRUCTION.
- DEDICATED WATER FAUCET.
- ACCURACY IN TEMPERATURE CONTROL



TEMPERATURE
DISPLAY



8 STAGES
CONTROLLER



MODEL	GLASS SIZE	DIMENSIONS	POWER	VOLTS	FREQUENCY	CONSTRUCTION
KEI-STP-08	430 MM	650 X 700 X 600+600	8 Kw	440 V	50-60Hz	SS 430/304
KEI-STP-12	430 MM	750 X 750 X 600 + 600	12 Kw	440 V	50-60Hz	SS 430/304

INDUCTION DOUBLE STOCK POT

- STAINLESS STEEL 304 GRADE CONSTRUCTION.
- EIGHT STAGES POWER CONTROL.
- WATER PROOF CONSTRUCTION.
- DEDICATED WATER FAUCET.
- ACCURACY IN TEMPERATURE CONTROL.



TEMPERATURE
DISPLAY



8 STAGES
CONTROLLER



AUTO SENSING PAN



MODEL	GLASS MATERIAL	DIMENSIONS	POWER	VOLTS	FREQUENCY	CONSTRUCTION
KEI-I-SP2-10	MICRO CRYSTAL GLASS	1300 X 700 X 600+600	8+8 = 16 Kw	440V	50- 60 Hz	SS 430/304
KEI-SP2-16	MICRO CRYSTAL GLASS	1500 X 750 X 600+600	12+12 = 24 Kw	440 V	50- 60 Hz	SS 430/304

COMMERCIAL INDUCTION SOLUTIONS

INDUCTION ROUND FRYING PAN

- STAINLESS STEEL OF 304 GRADE .
- POWER CONTROL WITH MULTIPLE STAGES.
- WATER PROOF CONSTRUCTION.
- DEEP PRESSED FRYING PAN OF SS 430 .
- TEMPERATURE ACCURACY.



Accessories



MODEL	PAN DIA	DIMENSIONS (MM)	CAPACITY(Ltrs)	POWER	VOLTS	FREQUENCY	CONSTRUCTION
KEI-FP500i	500 MM	750 x 850 x 850 + 350	20	08 Kw	440 V	50-60Hz	SS 430/304
KEI-FP600i	600 MM	800 X 900 X 850 + 350	30	12 Kw	440 V	50-60Hz	SS 430/304
KEI-FP700i	700 MM	900 X 1100 X 850 + 350	50	15 Kw	440 V	50-60Hz	SS 430/304
KEI-FP1000i	900 MM	1100 x 1200 x 850 + 350	90	25 Kw	440 V	50-60Hz	SS 430/304
KEI-FP1200i	1000 MM	1200 x 1200 x 850 + 350	120	30 Kw	440 V	50-60Hz	SS 430/304



INDUCTION DOUBLE KADHAI FRYER

- STAINLESS STEEL 304 GRADE CONSTRUCTION.
- EIGHT STAGES OF POWER CONTROL.
- WATER PROOF CONSTRUCTION.
- DEEP PRESSED FRYING PAN.
- ACCURACY IN TEMPERATURE CONTROL

Accessories



MODEL	DIMENSIONS	POWER	VOLTS	FREQUENCY	CONSTRUCTION
KEI-ITP-5	1500x850x800+400	8+8=16 Kw	440V	50- 60 Hz	SS 430/304
KEI-ITP-8	1800x1000x800+400	12+12=24 Kw	440V	50- 60 Hz	SS 430/304



COMMERCIAL INDUCTION SOLUTIONS



SINGLE INDUCTION CHINESE WOK

- STAINLESS STEEL 304 GRADE CONSTRUCTION.
- EIGHT STAGES OF POWER CONTROL.
- WATER PROOF CONSTRUCTION.
- ACCURACY IN TEMPERATURE CONTROL.
- MICRO CRYSTAL GLASS.



8 STAGES
CONTROLLER



TEMPERATURE
DISPLAY



OVER TEMPERATURE
PROTECTION

MODEL	GLASS MATERIAL	DIMENSIONS	POWER	VOLTS	FREQUENCY	CONSTRUCTION
KEI-ITP-5	MICRO CRYSTAL GLASS	650x750x800+400	8 Kw	440 V	50- 60 Hz	SS 430/304
KEI-ITP-8	MICRO CRYSTAL GLASS	750x800x800+400	12 Kw	440 V	50- 60 Hz	SS 430/304



DOUBLE INDUCTION CHINESE WOK

RUCTION

- EIGHT STAGES OF POWER CONTROL.
- WATER PROOF CONSTRUCTION.
- MICRO CRYSTAL GLASS.
- ACCURACY IN TEMPERATURE CONTROL.



Two Ears Iron Wok



8 STAGES
CONTROLLER



TEMPERATURE
DISPLAY



OVER TEMPERATURE
PROTECTION



AUTO PAN SENSING

MODEL	GLASS MATERIAL	DIMENSIONS	POWER	VOLTS	FREQUENCY	CONSTRUCTION
KEI-ITP-5	MICRO CRYSTAL GLASS	1600x900x800+400	8+8=16Kw	440 V	50- 60 Hz	SS 430/304
KEI-ITP-8	MICRO CRYSTAL GLASS	1800x900x800+400	12+12=24Kw	440 V	50- 60 Hz	SS 430/304

COMMERCIAL INDUCTION SOLUTIONS



TABLE TOP INDUCTION WOK

- STAINLESS STEEL 304 GRADE CONSTRUCTION.
- EIGHT STAGES OF POWER CONTROL.
- HIGH STRENGTH MICRO CRYSTAL GLASS.

MODEL	GLASS MATERIAL	GLASS /WOK PAN DIA	DIMENSIONS (MM)	POWER	VOLTS	FREQUENCY	CONSTRUCTION
KEI-TIW-5	MICRO CRYSTAL GLASS	300/400 MM	420 X 420 X 180	3.5 Kw	220 V	50-60 Hz	SS 430/304
KEI-TIW-8	MICRO CRYSTAL GLASS	430/500 MM	500 X 550 X 150	5 Kw	220 V	50-60 Hz	SS 430/304



TABLE TOP INDUCTION

- STAINLESS STEEL 304 GRADE CONSTRUCTION.
- EIGHT STAGES OF POWER CONTROL.
- HIGH STRENGTH MICRO CRYSTAL GLASS.

MODEL	GLASS MATERIAL	DIMENSIONS	POWER	VOLTS	FREQUENCY	CONSTRUCTION
KEI-ITP-3.5	MICRO CRYSTAL GLASS	500x550x250	3.5 Kw	440 V	50- 60 Hz	SS 430/304
KEI-ITP-8	MICRO CRYSTAL GLASS	500x550x250	8 Kw	440 V	50- 60 Hz	SS 430/304



DOUBLE INDUCTION TABLE TOP

- STAINLESS STEEL 304 GRADE CONSTRUCTION.
- EIGHT STAGES OF POWER CONTROL.
- HIGH STRENGTH MICRO CRYSTAL GLASS.

MODEL	GLASS MATERIAL	DIMENSIONS	POWER	VOLTS	FREQUENCY	CONSTRUCTION
KEI-ITP-5	MICRO CRYSTAL GLASS	800X 450 X 200	3.5x2 Kw	220 V	50- 60 Hz	SS 430/304
KEI-ITP-8	MICRO CRYSTAL GLASS	800x450 x200	5x2 Kw	380 V	50- 60 Hz	SS 430/304

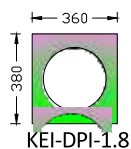


COMMERCIAL INDUCTION SOLUTIONS

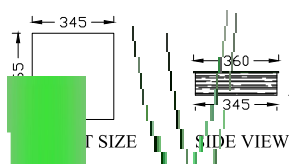
Drop inn type Induction Warmer & Cooker



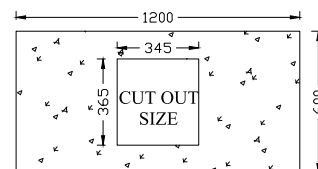
Induction Warmer
KEI-DPI-1.8



KEI-DPI-1.8



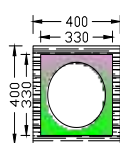
CUT OUT SIZE
SIDE VIEW



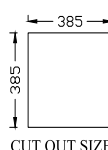
CUT OUT SIZE



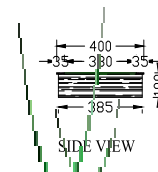
Induction Cooker
KEI-DPI-3.5



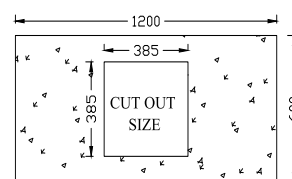
KEI-DPI-3.5



CUT OUT SIZE



SIDE VIEW



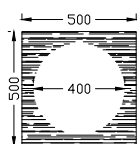
CUT OUT SIZE

MODEL	GLASS MATERIAL	DIMENSIONS (Overall size)	DIMENSIONS (Cut-Out Size)	POWER	VOLTS	FREQUENCY
KEI-DPI-1.8	MICRO CRYSTAL GLASS	360 x 380 x 100	345x365	1.8 Kw	220 V	50- 60 Hz
KEI-DPI-3.5	MICRO CRYSTAL GLASS	400 x 400 x 100	385x385	3.5 Kw	220 V	50- 60 Hz

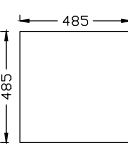
Drop inn type Induction Wok



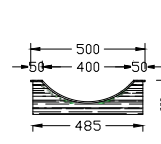
KEI-ITP-5



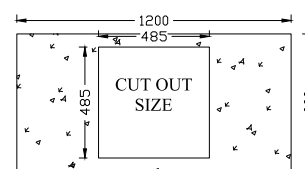
MODEL - KEI-ITP-8



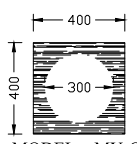
CUT OUT SIZE



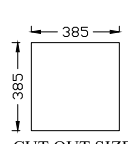
SIDE VIEW



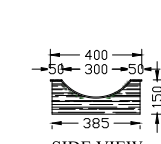
CUT OUT SIZE



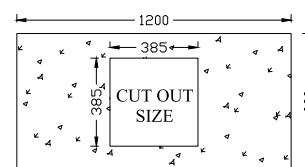
MODEL - KEI-ITP-8



CUT OUT SIZE



SIDE VIEW



CUT OUT SIZE

MODEL	GLASS MATERIAL	DIMENSIONS	POWER	VOLTS	FREQUENCY	CONSTRUCTION
KEI-IDW-5	MICRO CRYSTAL GLASS	400 X 400 X 150	5 Kw	220 V	50- 60 Hz	SS 430/304
KEI-IDW-8	MICRO CRYSTAL GLASS	500 X 500 X 280	8 Kw	380 V	50- 60 Hz	SS 430/304

COMMERCIAL INDUCTION SOLUTIONS

INDUCTION TEPPANYAKI

- STAINLESS STEEL 304 GRADE CONSTRUCTION.
- STAINLESS STEEL WORKING TOP 20MM 430 GRADE.
- EIGHT STAGES OF POWER CONTROL.
- TEMPERATURE CONTROLLER.



8 STAGES
CONTROLLER



SEPARATE TEMPERATURE
DISPLAY



OVERHEAT PROTECTION



MODEL	DIMENSIONS	POWER	VOLTS	FREQUENCY	CONSTRUCTION
KEI-ITP-5	1200x800x850	15 Kw	440 V	50- 60 Hz	SS 430/304
KEI-ITP-8	1500x800x850	18Kw	440 V	50- 60 Hz	SS 430/304

INDUCTION COOKING ISLAND

A perfect state of the art combo for those who want to use a compact kitchen island with maximum efficiency. This cooking island includes all the necessary equipment such as **CHINESE WOK ,PASTA COOKER/ MULTI COOKER, DOUBLE INDUCTION RANGE, BAIN-MARIE**



DUAL 8 STAGES
CONTROLLER



SEPARATE TEMPERATURE
DISPLAY



OVERHEAT PROTECTION



WITH INCLUSION OF :
CHINESE WOK , KADHAI ,
PASTA BASKETS -4 NO. ,
2 NO. WATER FAUCET,
3 NO. GN PANS (1/3).

MODEL	BUILT IN PRODUCTS	DIMENSIONS	POWER	VOLTS	FREQUENCY	CONSTRUCTION
KEI-ID-ISLAND-2500	CHINESE WOK , PASTA COOKER , DOUBLE INDUCTION RANGE , BAIN MARIE , WATER FACUET WITH SINK.	2500 x 1000 x 850	30 KW	440V	50-60Hz	SS 304/430



EXHAUST HOOD

Integrated Smart Front Cooking Station, With Exhaust & Purification

KEI-SFCS-2000



Create revenue

Create Revenue

Front-end cooking equipment designed for professionals allows for on-site preparation of delicious food, which brings chefs and diners closer together. This interaction has the potential to create new revenue streams.

Find New Customers

Front-end cooking has strong potential for attracting new customers. The experiential aspect of this cooking style can open up opportunities for new sales in other fields, enhancing overall business growth.

Parameters

Material	304 stainless steel
Dimensions	2000*750*1375mm
Basic configuration	Smoke bridge with oil fume filtration 5-inch LCD touch control screen Four-gear fan speed control stove with three sides having auxiliary suction and smoke exhaust Stainless steel trolley handle Movable casters Storage space or a mobile freezer under the cooking table
Cooking table height	900mm
Waterproof grade	IPX4
Casters	Eight 2.5-inch universal wheels, 2 of which can be braked
Power supply	380VA/50HZ, standard three-phase five-wire incoming line
Total power	19.3kW (maximum)
Maximum cooking unit space size	1210*650*330mm
Number of applicable cooking units	Three 400 * 620 * 330mm stoves
Desk griddle (voltage/power/size)	220V50Hz/6kW/400*620*330mm
Countertop fryer (voltage/power/size)	220V50Hz/6kW/400*620*330mm
Desk openhearthstove(voltage/power/size)	220V50Hz/6kW/400*620*330mm
Space below the cooking table	1230*650*550mm
Sockets	Three 220V/32A triangular waterproof sockets
Additional sockets	Two 220V/16A triangular waterproof sockets
Oil fume filtration system	Triple purification: primary filtration layer, oil fume treatment, activated carbon odor purification layer
Smoke exhaust fan	Four-gear regulation, one on each side
Lighting	Multi-point LED lighting
Guardrails	Made of stainless steel pipes, located on the customer's side
Anti-splash edge	Made of glass at the customer side, and stainless steel on both sides of cooking
Folding dining side table	Can be stored, made of stainless steel, located on the customer side

Diversity is a seasoning of life, and food can bring joy. Showcasing professional cooking skills can satisfy the sensory experiences of diners, integrating leisure, entertainment, and delicious food while shortening waiting times. Cooking with enticing cuisine, professional equipment, and a transparent preparation process will leave a deep impression, encouraging diners to return and consume again.

Product highlights

Key Features

1.Flexible Configuration:

1. Can be configured with 1-3 stoves.
2. Suitable for various cooking methods such as stir-frying, barbecuing, steaming, and deep-frying.
3. Ideal for use in diverse settings like hotel terraces, indoor squares, and convenience store receptions.

2.Perfect Firepower Control:

1. Advanced technology for precise firepower control.
2. Enhances cooking performance and provides a delightful culinary experience for diners.

3.Integrated Suction, Exhaust, and Purification:

1. Front-end system efficiently handles oil fume treatment.
2. Efficient smoke exhaust and filtration technology without relying on a fixed range hood system.
3. Ensures the best environmental atmosphere and easier oil discharge.

4.Mobile Design:

1. Smooth stainless steel surface that is easy to clean.
2. Waterproof socket at the back for safety and reliability.
3. Space below the cooking table for storing ingredients, utensils, or a movable freezer.

5.Service Desk Concept:

1. Smoke exhaust tray provides ample space for ingredient preparation.
2. Clearly displays the cooking process.
3. Integrated surface is convenient for hygiene and cleaning.

6.Safety and Maintenance Features:

1. Safety protection edges on three sides to prevent oil splashing.
2. Anti-splashing glass fences to prevent oil fumes from overflowing while allowing diners to watch.
3. Minimalist control panel with clear symbols for easy operation.
4. Maintenance tips for oil fume filter components, with indicators to remind users when cleaning or replacement is needed.