



EXHAUST HOOD

Integrated Smart Front Cooking Station, With Exhaust & Purification

KEI-SFCS-2000



Create revenue

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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.



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KEI EXHAUST HOOD

KEI's Exhaust Hood System has been crafted from scratch to optimize maximum long-term performance, efficiency and safety while keep your commercial kitchens smoke free.



Imported Filters Features & Advantages:

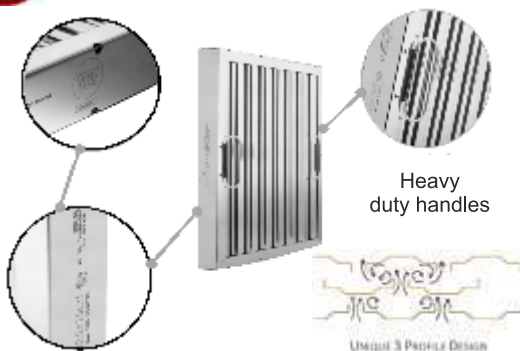
- UL Certified & NSF Approved. (Optional)
- Low overall static pressure drop for maximum energy savings and low noise levels.
- Safe positive flame barrier protection.
- Seamless durable SS 304 Construction.

Craftsmanship :

The Exhaust hood is fabricated from 18 swg (1-0-1.20 mm thick) 304 grade stainless steel sheet. All visible surfaces are ultra fine grain polished to 320 grit. Exhaust hood is cut, punched and folded into sub sections of up to 3000mm in length and factory assembled by means of computer-controlled seam welds and non-mechanical fixings. Joints are provided with internal cover plates so that no joints or mechanical fixings are visible. All metal edges are rolled smooth and are free from sharp edges and projections. The Exhaust hood lower edge is formed into a full perimeter condensation channel with inclined internal elevation to simplify cleaning and the inner edges are crush folded for safety purposes.



Fire Stopper Filters



The Imported Fire Stopper baffle/grease filter features a unique and advanced labyrinth three profile baffle construction achieving effective removal of heavy grease particles while its smooth surface allows grease collector quick drainage.

Designed for maximum durability and manufactured in Italy at our world class ISO certified facility the Fire Stopper is an ideal solution for retrofit applications minimizing maintenance cycles. Its aesthetically elaborated bright finish appearance makes it an ideal solution for new open commercial kitchen designs. These filters are safe and easy to maintain using high temperature dishwashers and approved detergents.

Optional Accessories

- Stainless Steel Frame.
- 4mm Thick tempered Glass.
- 1xLed / 2x Led two power end.
- IP 55 Protected.
- Energy Class A+

