



- SS Modular Kitchen • Kitchen Designs • Kitchen Equipments
- Commercial Electrical Products • Kitchen Hoods • Air Cooling Systems
- Exhaust & Fresh Air Systems • Gas & Steam Line



From Planning to Commissioning ...

- Club • Resort • Hotels • Hospitals • Marriage Halls
- Industrial Canteens
- College Canteens • Food Court • Others etc.,

ABOUT US

Kookmate is a dynamic, enthusiastic and customer driven Brand of ACES that concentrate on providing tailor made solutions for kitchen equipments. We are a leader in our field and manufacture products without compromising on the quality.

Tracing our company's history back, we are one of the leading manufacturers of air pollution equipments, exhaust hood blower and fresh air systems. Having established ourselves in the field, We have segmented ourselves to offering kitchen products solutions. At ACES we boast an excellent infrastructure that adds advantage for us to establish high quality. With skilled professionals involved from the initiation of manufacturing to maintenance, ACES assures fast turnaround time in each phase. With our expertise and experience in this field, we ensure that customer satisfaction is never compromised.

Our product range varies from Kitchen equipments for commercials, Steam Cooking Equipments, Stainless Steel Vessels, Exhaust, Fresh-Air Systems and Other Equipments that are run electrically and hence are energy saving. We also boast in producing products that can be operated on gas and electricity. Our product range enables us to offer turn-key solutions to our clients.

All our kitchen products are of low cost. Our products not only enable you to meet your Financial constraints but also facilities cost cutting and saves energy from 30% - 40% approx. Since most products are semi-automatic, it reduces man power and also increases productivity.

We pride ourselves on serving clients of wide range and the list includes the likes of Accord Metropolitan, Mahindra Holiday Resorts, Nokia Facility Chennai, VSNL, Samsung Electronics Ltd., Hyundai Motors, American Consulate, Apollo Hospitals, GRT Grand Hotels, Sabari group of Hotels, State Bank of India etc. This list is growing organically and we have clients across various industry domains and sectors.

At Kookmate, we would like to offer you the partnering hand in giving turnkey solutions for your Kitchen based requirements and establish a long term relationship.

Advantages By Being With KOOKMATE

Product price
at factory rate

High Quality
Materials

Tailor Designs

AMC and ON Call
services by
trained engineers

Customized
Database for
spares

Dimension
accuracy

FACTORY INFRASTRUCTURE

- ❖ Our Factory is One of the Finest in this Field with 45000 Sq. ft. and 15000 Sq.ft. of State of the Art Manufacturing Facility, with Intergrated Staff Accommodation & Warehouse.
- ❖ Due to our Manufacturing Technology and Infrastructure we have Dealers and Distributors all over India.
- ❖ Located very near to Major Logistics Hub
- ❖ Advanced CAD/CAM Software System is used from Design upto Quality Control.
- ❖ Latest European Brand CNC Machines Ensures Precision and Timely Delivery
- ❖ Our Products are Manufactured with High-Tech Automatic Machines



CNC cutting machine



CNC bending machine



CNC turret punching and
Cutting Machine



High Frequency Pulse
Tig Welding Machine

Our Factory ...



HOT EQUIPMENTS



Single Burner



Double Burner



Three Burner



Four Burner



Romali Roti Dome



Dosa/Puffer Plate



Chinese Double Burner



Idly Steamer Box



Tandoori Square



Tandoori Round



Rice Steamer Vessel



Gas Bulk Cooker



Bulk Cooker (Gear Type)



Milk Cooker



Tilting Brat Pan



Deep Fat Fryer (Free Standing)



Steam Boiler Setup



Shawarma Machine



Chicken Griller



Barbeque Griller



Shallow Fryer Gas



Pasta Noodles Cooker



Plate Warmer

PANTRY & FAST FOOD



Deep Fat Fryer



Pizza Oven



Double Deck Oven



Hot Display Case



Infrared Snacks Warmer



Salamander



Milk Boiler



Water Boiler



Sandwich Griller



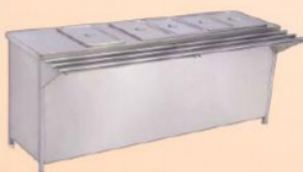
Electric Food Warmer



Tea Coffee Dispenser



Spoon Sterilizer



Bain Marie



Table Top Bain Marie



Popcorn Machine



Candy Floss Machine



Waffle Machine



Sugarcane Juicer



Conveyor Toaster



Heavy Duty Hot Case

TROLLEYS



Masala Trolley



Platform Trolley



Rumali Roti Trolley



Luggage Trolley



Tea Snacks Service Trolley



Waste Collection Trolley



Hot Food Service Trolley



House Keeping Trolley

PRE-PREPARATION EQUIPMENTS



Chopping Block



Work Table Counter with Door



Preparation Table



Preparation Table with Sink



Wall Mounting Shelves



Onion / Potato Bin



Vegetable Rack with Trolley



Meat Marinator



Conventional Wet Grinder



Tilting Wet Grinder



Potato Peeler



Dough Kneader



Vegetable Cutting Machine



Instant Wet Pulvirizer



Instant Dry Masala Pulvirizer



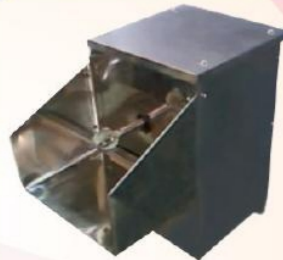
Meat Mincer



Meat Slicer



Bone Saw Machine



Coconut Scraper



Chicken Feather Removal Machine

WASHING EQUIPMENTS



Single Sink Unit



3 Sink Unit



Hand Wash Sink



Dish Landing Table



Clean Plate Stocking Rack



Clean Dish Rack



SS Tray Rack



Pot Rack



Vegetable Washer



Rice Washer



Under Counter Dish Washer



Hood Type Dish Washer Machine

COLD EQUIPMENTS



Two Door Vertical Chiller / Freezer



Four Door Vertical Chiller / Freezer



Under Counter Chiller / Freezer



Water Cooler



Pantry Fridge



Glass Door Wisi Cooler



Icecream Storage Cabinet



Ice Cube Maker



Cold Room



Ice Pan Machine

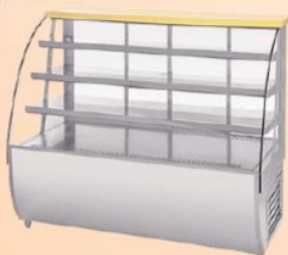


Cold Bain Marie Salad Counter



Refrigerated Showcase

DISPLAY CABINETS / SS COUNTERS



Curved Glass Display Counter



Straight Glass Display Counter



SS Chat Counter



Pav Bhaji Counter



SS Parcel Counter



Sweet Corn Momo Counter



Sandwich Counter



Tea / Coffee Counter

KITCHEN MACHINES



Table Top Chappathi Pressing Machine



Chappathi Ball Cutting Machine



Semi Baked Chappathi Machine



Semi Automatic Chappathi Machine



Rotary Cooking Machine



Fully Automatic Chappathi Machine



Idiyappam Making Machine



Dosa Making Machine

SPECIAL ELECTRICAL PRODUCTS



Electrical Dosa Tawa



Electrical Idly Box



Electrical Bulk Cooker



Electrical Kadai

BAKERY EQUIPMENTS



Planetary Mixer



Spiral Mixer



Dough Sheeter



Bread Slicer



Dough Divider



Infrared Baking Oven



Rotary Rack Oven



Bakery Proofer

IMPORTED KITCHEN EQUIPMENTS



Bar Blenders



Coffee Grinders



Coffee Making Machine



Gas Ranges



Combi Steamers



Gas Cooking Mixers



Food Warmers



Food Preparation Equipments

KITCHEN EXHAUST SYSTEMS



Baffle Type Filters



Cyclone Type Filters



Axial Flow Fan



Centrifugal Blower



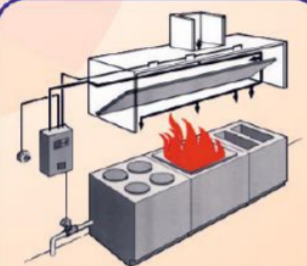
Standard Kitchen Hoods



High Efficiency Exhaust Hoods



Fresh Air System



Fire Suppression



NEXTGEN

FOOD MACHINES



Bulk Cooking
Equipments



Food Processing Machines



Induction
Kitchen
Equipments

- Club ● Resort ● Hotels ● Hospital ● Marriage Halls ● Industrial Canteens
- College Canteens ● Food Court ● Others etc.,



FOOD PROCESSING MACHINE

Cooking Mixer

Capacity : *100L, *200L, *300L, *400L *500L



Tilting Arrangement : Manual Tilting
Material : Stainless Steel
Country of Origin : Made in India
Diameter : 870/1080/1220 mm
Height : 830/920/980 mm
Source of Fuel : LPG Gas
For Cooking : Dal, Sabji, Gravy, Curries, Kheer

- With Agitator
- Double Jacket
- Inner Layer and contact parts SS 304
- Frame made of SS 202
- With Jet Burner
- With High Quality Insulation, Tilting Type
- AC Drive Lid (Cover) Optional

Straight Arm Cooking mixer

Capacity : *100L, *200L, *300L, *400L *500L



Stainless Steel Material : Country of Origin: Made in India
Inside Pan Material: SS 304
Mixer Shaft Material : SS 304
Motor Power : 2.5 KW, 3 Phase Make: Crompton
Source of Fuel : LPG Gas

- For Cooking Dal, Sabji, Gravy, Curries, Kheer
- With Planetary Mixer and Scraper
- High Quality Jet Burner
- Cooking Pan is made by Single Punch which
- Ensures the Proper & Smooth
- Working Heavy Duty Motor and Gear Box
- With High Quality Insulation
- With AC Drive for Speed Control of mixer, Tilting type

www.kookmate.com



FOOD PROCESSING MACHINE



Thermic Fluid Electric Kettle

Capacity : *100, *200, *300, *400, *500 Litres



Gas Kettle (Energy Saving)

Capacity : *100, *200, *300, *400, *500 Litres



Culino Cooking Kettle

Capacity : 100, 200 Ltrs



Double Head Veg Cutting Machine

Capacity : 500 Kg Per Hour



Multifunctional Vegetable Cutting Machine

Capacity : 1000 Kg Per Hour



Bowl Chopper

Capacity : 150 to 300 Kg / Per Hr



Root Veg Cutting Machine

Capacity : 300 to 400 Kg / Per Hr



Leafy Vegetable Cutting & Slicing machine

Capacity : 250 to 350 Kg / Per Hr



Commercial Conveyor Vegetable Cutting Machine

Capacity : 100 to 300 Kg / Per Hr

www.kookmate.com



FOOD PROCESSING MACHINE



**Automatic Brush Type
Vegetable Peeler Machine**

Capacity : 150 to 200, 300 to 350,
400 to 500 Kg / Per Hr



Rice Washer Machine

Capacity : 25, 50 Kg



Instant Stone Wet Grinder

Capacity : 25 to 30, 40 to 60, 60 to 70 Kg



Tilting Mixer Grinder

Capacity : 30 Litres



**Ginger Garlic
Shredder Machine**

Capacity : 150, 300 Kg / Per Hr



Turbo Dicer

Capacity : 100, 300 Kg / Per Hr



Bubble Washer machine

Capacity : 80, 120, 250 Kg / Per Hr



**Tilting Vegetable
Bubble Washer Machine**

Capacity : 500 to 700 Per Hr



**Conveyor Vegetable
Bubble Washer Machine**

Capacity : 500 to 700 Per Hr

www.kookmate.com



FOOD PROCESSING MACHINE



**Automatic
Fried Rice Machine**



**Commercial Gas
Two Ring Burner**



**Commercial Gas Three
Ring Burner**



Bulk cooker Gas / Electrical
Capacity : 50Ltrs , 100 Ltrs, 200 Ltrs



Commercial Pressure Cooker
Capacity : 100, 200, 300, 500 Ltrs



Halwa Making Machine
Capacity : 90, 150, 200, 400 Ltrs



Pressure Steamer Machine
Capacity : 100, 200, 300 Kg



**24 Trolley
Bulk Steamer Machine**



**Bulk Finger Chips
Cutting Machine**

www.kookmate.com



FOOD PROCESSING MACHINE



**SS Induction
Table top**

Power : 5 KW



**SS Induction
Table Top - Wok**

Power : 5 KW



**Standing Type
Induction Table Top**

Power : 5 KW



**SS Induction
Cooktop Tiles Model**

Power : 10, 15, 20 Kw



**SS Induction
Cooktop Glass Model**

Power : 10, 15, 20 Kw



**SS Induction
Idli Steamer - Standing Type**

Power : 5, 7, 10 Kw



**Table Top Inbuilt
Induction kadai**

Power : 5 KW



**SS Induction
Frying Kadai**

Power : 5, 10, 15 Kw

www.kookmate.com



FOOD PROCESSING MACHINE



**SS Induction Dosa /
Chapathi / Hot Plate**

Power : 7, 10, 15 Kw



Puffer Plate

Power : 10, 15 Kw



**SS Induction
Culino Cooking kettle**

Capacity: 100,200,300. Power : 10,20,30 Kw



Induction Tilting Bratt Pan

Power : 10, 15, 20 Kw



**SS Induction
Chinese Wok**

Power : 10 Kw



Induction Mawa Machine

Power : 7, 20 Kw



Induction Tilting Boiling Pan

Power : 10, 15, 20 Kw

Kitchen Layout Design

Kitchen Plan 1



Kitchen Plan 2



OUR CLIENTS



KOOKMATE

Mfrs. of Commercial Kitchen Equipment

No.47, 1st Floor, Srinivasa Nagar, College Alapakkam Road,
Maduravoyal, Chennai, Tamilnadu Pincode - 600095

Mobile : 7299020000

kookmate.com sales@kookmate.com info@kookmate.com



Verified™
Vendor
TM 445662190



AMC SERVICE



Mfrs. of : Kitchen Equipments, Kitchen Hoods
& Air Cooling Systems • Exhaust & Fresh Air System • Gas & Steam Line

From Planning to Commissioning ...



Exhaust Hood



Blowers



Gas Accessories



Gas Ranges



Dish Washer



Steam Boiler



Electrical Kitchen Eqpt



Buffing & Polishing



Welding Solutions

ACES

SINCE : 1982

AIR CONTROL EQUIPMENT & SYSTEMS

#22, Vasudevapuram Street, West Mambalam, Chennai - 600 033.

Phone : + 91 - 44 - 2480 6060, 2481 5563 Cell : 72990 20000, 90940 31887, 99410 07000

e-mail : kookmate@gmail.com Web : www.kookmate.co.in, kookmate.com



ABOUT US

Kookmate is a dynamic, enthusiastic and customer driven Brand of ACES that concentrate on providing tailor made solutions for kitchen equipments. We are a leader in our field and manufacture products without compromising on the quality.

Tracing our company's history back, we are one of the leading manufacturers of air pollution equipments, exhaust hood blower and fresh air systems. Having established ourselves in the field, We have segmented ourselves to offering kitchen products solutions. At ACES we boast an excellent infrastructure that adds advantage for us to establish high quality. With skilled professionals involved from the initiation of manufacturing to maintenance, ACES assures fast turnaround time in each phase. With our expertise and experience in this field, we ensure that customer satisfaction is never compromised.

Our product range varies from Kitchen equipments for commercials, Steam Cooking Equipments, Stainless Steel Vessels, Exhaust, Fresh-Air Systems and Other Equipments that are run electrically and hence are energy saving. We also boast in producing products that can be operated on gas and electricity. Our product range enables us to offer turn-key solutions to our clients.

All our kitchen products are of low cost. Our products not only enable you to meet your Financial constraints but also facilities cost cutting and saves energy from 30% - 40% approx. Since most products are semi-automatic, it reduces man power and also increases productivity.

We pride ourselves on serving clients of wide range and the list includes the likes of Accord Metropolitan, Mahindra Holiday Resorts, Nokia Facility Chennai, VSNL, Samsung Electronics Ltd., Hyundai Motors, American Consulate, Apollo Hospitals, GRT Grand Hotels, Sabari group of Hotels, State Bank of India etc. This list is growing organically and we have clients across various industry domains and sectors.

At Kookmate, we would like to offer you the partnering hand in giving turnkey solutions for your Kitchen based requirements and establish a long term relationship.

Benefits of Partnering AMC with KOOKMATE

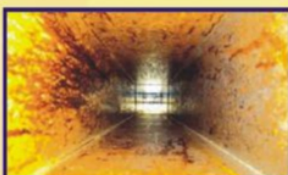


By Partnering with KOOKMATE you will receive flexibility, efficiencies, experience and expertise that you cannot find with a small stand alone staff. In today's competitive era, quality is a prime factor. Quality Output from any equipments depends on repeat performance. To get repeat performance maintenance is a key factor.

Keeping your Kitchen running smoothly for long years is imperative to your operations success. By extending this service we show you that we KOOKMATE will always care for your Kitchen needs. It is a Promise that ensures complete freedom from all worries related to our Product. With proper Maintenance the Kitchen Exhaust System will look Great, Last Longer and be more Efficient.

So just pick up a phone and we are there at your Service. We ensure smooth functioning of our Product through assured Maintenance visits.

Before our Service



After our Service



WE OFFER TWO TYPES OF AMC

COMPREHENSIVE

- ❖ We will be deputing experienced supervisor with 2 to 4 workers with Uniform will attend the services.
- ❖ A Log Book will be opened and work done will be certified at both the ends.
- ❖ Essential Spares will be purchased and kept in your stock at your cost.
- ❖ We will prevent the break down and keep the efficiency high.
- ❖ The AMC will be done during the night time without affecting your Schedule.
- ❖ A Service number will be provided to you and contact our Director to ensure satisfactory services.
- ❖ Standby Equipments will be offered subject to Availability.

NON COMPREHENSIVE

- ❖ The Service Engineer with 2 to 4 workers with Uniform will attend the Services.
- ❖ The Service is based on Oncall (or) Fixed Schedule times.
- ❖ All the Spares will be charged Extra at actuals.
- ❖ Standby Equipments will be charged Extra at Actuals.

SCOPE OF WORK

PREVENTIVE MAINTENANCE

- ❖ All Equipments will be inspected for any LPG gas leakages, Steam Line Leakages, upto the Equipments (Limited to inside the kitchen area and Dining Area)
- ❖ Loosened Components will be tightened as and when required after daily routine inspection.
- ❖ Necessary gaskets, sealants and fastners will be provided based on site requirements.
- ❖ Routine Inspection will be carried out for any Electrical Leakages, Malfunctioning, wornout, Electrical spares of electrical appliances inside the Kitchen premises.
- ❖ Trolley wheels, will be checked for any malfunctioning, noisy operation, wear & tear etc.,

WITH OUR SERVICE WE CAN ASSURE

- ❖ Significant increase in System Function & Efficiency.
- ❖ Increased System Life Span.
- ❖ Reduce the Energy Consumption and Operating Expenses.
- ❖ Lower Maintenance Cost.
- ❖ Compliance with all International Standards & Regulations.
- ❖ Comfortable Working Ambience.
- ❖ Quality Maintenance Service
- ❖ Complete Package of Maintenance Service to a Cost Effective Range.
- ❖ Repairing and Upgrading Your Equipments
- ❖ Trouble shooting.

• Club • Resort • Hotels • Hospitals • Marriage Halls
• Industrial Canteens • College Canteens • Others etc.,

Our Valuable Client List in **AMC** includes :

