



*Innovation is our Speciality*

## **NEXTGEN** FOOD MACHINES



**Bulk Cooking Equipments**



**Vegetable Washing & Peeling Machine**



**Food Processing Machines**



**Induction Kitchen Equipments**



**Steam Cooking Boiling Machine**



**Automatic Sweet Making Machines**

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





FOOD PROCESSING MACHINE

## Planetary 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

## Fully Automatic Hydraulic 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 :** 30 KW, 3 Phase Make: Kookmate  
**Source of Fuel :** Electric

- 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, Tititing type





FOOD PROCESSING MACHINE

### Cast Iron Planetary Cooking Mixer

Capacity : \*100L, \*200L, \*300L



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

- 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

### Induction Cooking Mixer Machine

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



|                                   |                                         |
|-----------------------------------|-----------------------------------------|
| <b>Stainless Steel Material :</b> | <b>Country of Origin: Made in India</b> |
| <b>Inside Pan Material</b>        | <b>: SS 304</b>                         |
| <b>Mixer Shaft Material</b>       | <b>: SS 304</b>                         |
| <b>Motor Power</b>                | <b>: 30 KW, 3 Phase Make: Kookmate</b>  |
| <b>Source of Fuel</b>             | <b>: Electric</b>                       |

- For Cooking Dal, Sabji, Gravy, Curries, Kheer With Planetary Mixer and Scraper
- 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, Titling type





FOOD PROCESSING MACHINE

### Culino Cooking Mixer (Cookwok Titan)

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 :** Electric  
**For Cooking** Dal, Sabji, Gravy, Curries, Kheer

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

### Culino Planetary Cooking Mixer

Capacity : \*100L, \*200L to \*1000L



**Stainless Steel Material :** Country of Origin: Made in India  
**Inside Pan Material :** SS 304  
**Mixer Shaft Material :** SS 304  
**Motor Power :** 30 KW, 3 Phase Make: Kookmate  
**Source of Fuel :** Electric

- For Cooking Dal, Sabji, Gravy, Curries, Kheer With Planetary Mixer and Scraper
- 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





**Induction TABLETOP  
Mini Cook Wok**

Capacity : 3.5 Kw - 5 Liters wok



**Induction TABLETOP  
Heavy Duty Cook Wok**

Capacity : 5 Kw- 30 Liters wok



**Free Standing Tilting  
Induction Cooking Mixer**

Capacity : 100, 200, 300 Liters



**Gas Energy Saving Straight  
ARM Mixer Kettle (Double Jacket)**

Capacity : 100, 200, 300, 500 Liters



**Gas Kettle  
(Energy Saving)**

Capacity : 100, 200, 300, 500 Litres



**Thermic Fluid Electric Kettle**

Capacity : 100, 200, 300, 500 Litres



**Steam Injection Cooking Kettle  
(Steam Boiler Cooking)**

Capacity : 100 to 1000 Litres



**Energy Saving Gas Batch Fryer Mixer Kettle  
(Electric auto Tilting) Gas/Electric**

Capacity : 200, 300, 500 Litres



**Gas Batch Fryer**

Capacity : 100 to 500 Litres





FOOD PROCESSING MACHINE



**Rapid Bulk Cooker(Gas)**

Capacity : 100 to 500 Litres



**Electric Bulk Cooker / Boiling Pan  
(Indirect Heating)**

Capacity : 100 to 300 Litres



**Combi Oven (Digital  
Bottom Version)**

Capacity : 6, 10, 24 Trays



**Tilting Bratt Pan (Gas)**

Capacity : 100 to 500 Litres



**Rapid Idli Steamer  
(Steam Injection Model)**

Capacity : 200, 400, 600 Idli's/Batch



**Energy Saving Infrared Hot Plate**

Capacity : 4 Feet & 5 Feet



**Tabletop & Standing Wokie Machine  
( Gas & Induction)**

Capacity : 260 mm (1.5 Kg), 360 mm (3.5 Kg)



**Dial Jet Ring Burners**

Capacity : 2 Ring, 3 Ring



**Dial Jet Rapid  
Bulk Burner**

Capacity : 2 Ring, 3 Ring





FOOD PROCESSING MACHINE



**Insulated Blower Burner  
Single/Dual**



**Blower Burner  
Single/Dual Zone**



**Intelight Model  
ESP Exhaust Hood**

Capacity : 4, 5, 6 - feet



**Automatic Vada Making  
Machine**

Capacity : 700 Vada's / Hr ( 30mm to 60mm)



**8 & 12 Tray Manual Multi-Food  
Steamer (202 Grade) Gas/Electric**

Capacity : 8 tray, 12 Tray



**8 & 12 Tray Timer Model Multi-Food Steamer  
(304 Grade, Dry Burn Water Sensor) Electric**

Capacity : 8 tray, 12 Tray



**8 & 12 Trays Automatic Digital Multi-Food  
Steamer (Full 304 Grade) Electric**

Capacity : 8 tray, 12 Tray



**8,12-Tray Automatic Gas  
Digital steamer**

Capacity : 8, 12 Tray



**24 Trays Multi-Food Steamer  
(Manual / Timer / Digital)**

Capacity : 24 Tray





FOOD PROCESSING MACHINE



**24 & 48 Trays (Trolley)  
Max Steamer (Gas & Electric)**

Capacity : 24, 48, 72 Tray



**Double Chamber Steamer  
for Gas / Electric**

Capacity : 8 Tray , 12-Tray



**Pressure Steamer  
for Gas / Electric**

Capacity : 8 Tray , 12-Tray



**Rice Washer**

Capacity : 500 Kg/hr



**Instant Stone Wet Grinder (Small & Big, Both)  
Idli / Dosa Batter / Kaju Paste**

Capacity : 2hp-30Kg/hr, 3hp-60kg/hr, 5hp-150Kg/hr



**Wet & Gravy Collid mill  
2 in 1 Wet & Dry Pulverizer**

Capacity :



**Ozone Vegetable  
Bubble Washer**

Capacity : 100 kg to 500 kg



**Auto Tilting Vegetable  
Bubble Washer**

Capacity : 100 kg to 500 kg



**Auto Conveyor Vegetable  
Bubble Washer**

Capacity : 300 to 800 kg





FOOD PROCESSING MACHINE



**Automatic Root Vegetable Peeling Machine (Brush Model)**

Capacity : 100, 200, 300, 500 & 800 kg/hr



**Automatic Root Vegetable Peeling Machine (Brush stone Hybrid Model)**

Capacity : 100, 200, 300, 500 & 800 kg/hr



**Heavy Duty Peeler Machine**

Capacity : 1000 kg/hr



**300 kg/hr Multifunctional Double-Head Vegetable Cutting Machine**

Capacity : 300 Kg/hr Manual VFD (without door sensor)



**500 kg/hr Multifunctional Double-Head Vegetable Cutting Machine**

Capacity : 500 Kg/hr Digital VFD (with door sensor)



**1000 to 1500 kg/hr Multifunctional Double-Head Vegetable Cutting Machine (Manual & Digital Models)**

Capacity : 1000 to 1500 kg/hr



**Single Head Root Vegetable Cutter Machine**

Capacity : 300 kg/hr



**Leafy Vegetable Cutter Machine**

Capacity : 30 kg/hr 300 kg/hr



**Turbo Dicer Machine (Slice / Shred / Cube)**

Capacity : 1-hp - 500 Kg/hr, 2hp-1000 Kg/hr





FOOD PROCESSING MACHINE



### Tabletop Bowl Chopper

Capacity : 100 kg / hr 5 ltr bowl



### Regular Duty Bowl Chopper Machine

Capacity : 200 kg/hr



### Heavy Duty Bowl Chopper (VFD & Timer) with Removable Bowl

Capacity : 250 kg/hr



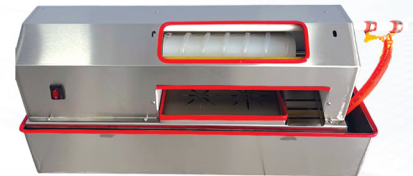
### Multi-Food Shredder Paste Machine

Capacity : 100 kg/hr, 300 kg/hr



### Heavy Duty Cutter Mixer Machine 10 lts to 50 lts)

Capacity : 10 ltr (100 KG/hr), 50 Ltr (500 kg/hr)



### Egg Peeling Machine



### Khoya Machine (Drum Model)

Capacity : 50 ltr, 110ltr



### Khoya & Halwa Machine (Single Gear Box Kettle Model)

Capacity : 100 ltr, 200 ltr



### Multipurpose Automatic Sweets Machine (Double Gear Box Model)

Capacity : 90 Ltr , 200 Ltr to 400 ltr





FOOD PROCESSING MACHINE



### Boondi Machine

Capacity : 50 kg / hr , 200 kg / hr



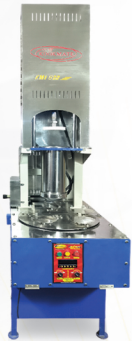
### Ladoo Machine

Capacity : 800 ladoo's / hr



### Rasgulla & Gulab Jamun Machine

Capacity : 2000 ball's / hours



### Hydraulic Idiyappam Making Machine & Namkeen Machine

Capacity : 1000 to 1200 idiyappam



### Drum type Dough Kneader Standard model

Capacity : 15 KG, 25KG



### Drum type Dough Kneader Heavy Duty model

Capacity : 15KG, 25KG, 50KG



### Drum type Fully Automatic Dough Kneader

Capacity : 50KG, 75KG



### 2000 Balls/hour Dough Ball Making Machine

Capacity : 2000 ball's /hours



### Heavy Duty Semi-Cooked Chapati Pressing Machine

Capacity : 1000 chapati's / nos





FOOD PROCESSING MACHINE



**Heavy Duty 1000 nos/hour  
Chapati Making Machine**

Capacity : 500, 1000 chapati's/ nos



**Heavy Duty 2000 nos/hour  
Chapati Making Machine**

Capacity : 2000 chapati's / nos



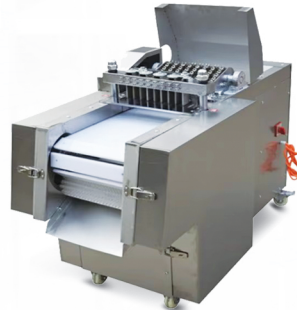
**Automatic Dosa Machine**

Capacity : 600 dosa's / hr



**Tabletop Chicken  
Cutter Machine**

Capacity : 1000 chapati's/ nos



**Conveyor Meat Cutter Machine**

Capacity : 300 to 500 kg / hr



**Heavy Duty Commercial  
Meat Mincer Machine**

Capacity : 100 kg to 500 kg / hr



**Vacuum Meat Marinator  
(Eco Model)**

Capacity : 30, 60, 80 kg



**Commercial Vacuum Tumbler  
Meat Marinator Machine**

Capacity : 200 kg to 500 kg / hr



**Oil Filter Machine  
(Commercial)**

Capacity :







FOOD PROCESSING MACHINE



**Digital Model Automatic Lift Deep Fryer Standing Model**  
Capacity : 10 Litre



**Digital Model Automatic Lift Deep Fryer Standing Model**  
Capacity :30 Litre



**Grill Chicken Basic Gas/Electric**



**Heavy Duty Griller**



**Premium Grill Machine**



**Infrared Tandoor**



**Dehydrator Machine**



**Automatic Rapid Multi food steamer**



**Fully Automatic Cooking Machine**



## Why Induction ?

### Safe

Induction is very safe. There is no open flame, red-hot coil or radiant heat source. when the cookware is removed or when content is boiled out, the system automatically shuts down.

### Fast

The Energy is directly transferred within the pan metal, induction heating is extremely fast. it starts very quickly & the heat remains highly controllable.

### Clean

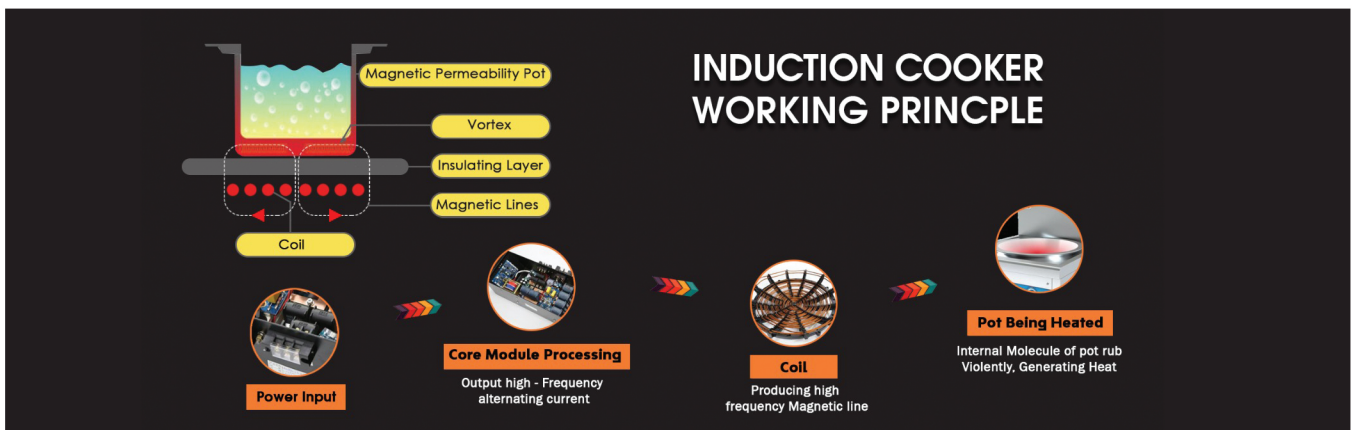
With no grates or grease catch to worry about cleaning up the surface is very easy / There's no more baked spills

### Cool

Almost no ambient heat is produced since all the heat is being generated in the pan itself. The work environment is much cooler, reducing the exhaust requirement.

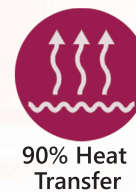
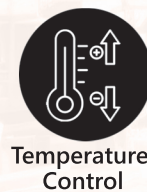
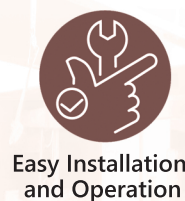
### Efficient

High efficiency ~90% which brings to low energy consumption as the heat is going directly to the food, so there's no energy losses.



## Benefits of Inductions Cooking

- ▶ Flame Kitchen
- ▶ No Toxics Gases
- ▶ Cool Kitchen & User Friendly
- ▶ 60%\* Cheaper than L.P.G
- ▶ Instant Control on Temperature
- ▶ Highly Efficient & Eco Friendly
- ▶ Auto Pan Detection
- ▶ No Overheated Surface, Hence Absolutely Safe On Oil Spill
- ▶ Efficiency 90%
- ▶ Its Suitable for all Types of Cooking
- ▶ It Reduces the Risk of Injuries and illness
- ▶ Exhaust hood and Fresh Air Circulation Can Be Reduced
- ▶ 12 Months Warranty
- ▶ On Site Services Will Be Provided After Sales







FOOD PROCESSING MACHINE



### Induction Tabletop Cooktop

Capacity : 3.5 Kw, 5 Kw



### Induction Tabletop Wok

Capacity : 5 Kw



### Induction Tabletop Inbuilt Kadai (oil Frying & Dry Cooking)

Capacity : 5 Kw



### Induction Tabletop Idli Steamer

Capacity : 60 idli's



### Induction Tabletop Induction Hot Plate

Capacity : 3 Feet 5 Kw



### Induction Tabletop Deep Fat Fryer

Capacity : 5 Kw (10 Ltr)



### Induction Tabletop Pav Bhaji

Capacity : 5 Kw



### Induction Tabletop Jalebi Machine

Capacity : 5 Kw



### Induction Drop-in Buffet Warmer

Capacity : 3.5 Kw (10 Ltr)



### Induction Tabletop Dual Zone Cooktop / Wok

Capacity : 5kw+5kw



### Induction Tabletop Multi-Food Steamer

Capacity : 8, 10, 15 kw



### Induction Tabletop Fried Rice Machine

Capacity : 3.5 Kw, 5 Kw





## Induction Cooktop

| MODEL    | Size (mm) |     |           | Power (KW) | Power (V) | Frequency (Hz) |
|----------|-----------|-----|-----------|------------|-----------|----------------|
|          | W         | D   | H         |            |           |                |
| MI-FR-08 | 650       | 700 | 600 + 600 | 8          | 415       | 50             |
| MI-FR-12 | 650       | 700 | 600 + 600 | 12         | 415       | 50             |
| MI-FR-15 | 650       | 700 | 600 + 600 | 15         | 415       | 50             |
| MI-FR-18 | 650       | 700 | 600 + 600 | 18         | 415       | 50             |



## Induction Oil Fry Kadai Wok

| MODEL      | Size (mm) |      |         | Power (KW) | Voltage (V) | Frequency (Hz) | Capacity (Hz) |
|------------|-----------|------|---------|------------|-------------|----------------|---------------|
|            | W         | D    | H       |            |             |                |               |
| MI-FP-500  | 780       | 850  | 800+400 | 8          | 415         | 50             | 10            |
| MI-FP-600  | 900       | 950  | 800+400 | 10         | 415         | 50             | 18            |
| MI-FP-700  | 900       | 950  | 800+400 | 12         | 415         | 50             | 32            |
| MI-FP-800  | 1000      | 1135 | 800+400 | 15         | 415         | 50             | 48            |
| MI-FP-900  | 1155      | 1250 | 800+400 | 20         | 415         | 50             | 60            |
| MI-FP-1000 | 1250      | 1350 | 800+400 | 25         | 415         | 50             | 80            |



## Commercial Induction Hot Plate

| MODEL    | Size (mm) |     |           | Power (KW) | Voltage (V) | Frequency (Hz) | Hot Plate Thickness |
|----------|-----------|-----|-----------|------------|-------------|----------------|---------------------|
|          | W         | D   | H         |            |             |                |                     |
| MI-HP-30 | 2020      | 980 | 800 + 150 | 30         | 415         | 50             | 20                  |
| MI-HP-25 | 1715      | 980 | 800 + 150 | 25         | 415         | 50             | 20                  |
| MI-HP-20 | 1715      | 830 | 800 + 150 | 20         | 415         | 50             | 20                  |
| MI-HP-15 | 1490      | 830 | 800 + 150 | 15         | 415         | 50             | 20                  |
| MI-HP-12 | 1010      | 825 | 800 + 150 | 12         | 415         | 50             | 20                  |



## Chinese Wok

| MODEL      | Size (mm) |      |           | Power (KW) | Power (V) | Frequency (Hz) |
|------------|-----------|------|-----------|------------|-----------|----------------|
|            | W         | D    | H         |            |           |                |
| MI-ICR-08  | 630       | 850  | 800+400   | 8          | 415       | 50             |
| MI-ICRS-08 | 1105      | 1040 | 800 + 400 | 8          | 415       | 50             |





## Commercial Induction Boiling Pan

| MODEL       | Size (mm) |     |      | Power (KW) | Voltage (V) | Frequency (Hz) | Capacity (L) |
|-------------|-----------|-----|------|------------|-------------|----------------|--------------|
|             | W         | D   | H    |            |             |                |              |
| MI-BPID-300 | 1650      | 900 | 1000 | 30         | 415         | 50             | 300          |
| MI-BPID-250 | 1600      | 900 | 1000 | 25         | 415         | 50             | 250          |
| MI-BPID-200 | 1560      | 900 | 900  | 20         | 415         | 50             | 200          |
| MI-BPID-150 | 1350      | 900 | 900  | 15         | 415         | 50             | 150          |
| MI-BPID-100 | 1250      | 900 | 900  | 12         | 415         | 50             | 100          |



## Commercial Induction Bratt Pan

| MODEL      | Size (mm) |      |      | Power (KW) | Voltage (V) | Frequency (Hz) | Capacity (L) |
|------------|-----------|------|------|------------|-------------|----------------|--------------|
|            | W         | D    | H    |            |             |                |              |
| MI-TBP-400 | 2280      | 1150 | 1200 | 40         | 415         | 50             | 400          |
| MI-TBP-300 | 1970      | 900  | 900  | 30         | 415         | 50             | 300          |
| MI-TBP-250 | 1770      | 900  | 900  | 25         | 415         | 50             | 250          |
| MI-TBP-200 | 1670      | 900  | 900  | 20         | 415         | 50             | 200          |
| MI-TBP-150 | 1560      | 900  | 900  | 15         | 415         | 50             | 150          |
| MI-TBP-100 | 1460      | 900  | 900  | 12         | 415         | 50             | 100          |



## Commercial Double Chinese Range

| MODEL       | Size (mm) |      |           | Power (KW) | Power (V) | Frequency (Hz) |
|-------------|-----------|------|-----------|------------|-----------|----------------|
|             | W         | D    | H         |            |           |                |
| MI-ICDR-2X8 | 1800      | 1040 | 800 + 400 | 8 + 8      | 415       | 50             |



## Multi Food Steamer

| MODEL    | Size (mm) |     |      | Power (KW) | Voltage (V) | Frequency (Hz) | Capacity (600/600) Pan |
|----------|-----------|-----|------|------------|-------------|----------------|------------------------|
|          | W         | D   | H    |            |             |                |                        |
| MI-IS-12 | 900       | 750 | 1845 | 12         | 415         | 50             | 12                     |
| MI-IS-08 | 900       | 750 | 1350 | 12         | 415         | 50             | 8                      |





## Idly Steamer

| MODEL     | Size (mm) |     |      | Power (KW) | Voltage (V) | Frequency (Hz) | Capacity (Idly) |
|-----------|-----------|-----|------|------------|-------------|----------------|-----------------|
|           | W         | D   | H    |            |             |                |                 |
| MI-IDS-12 | 850       | 750 | 1850 | 12         | 415         | 50             | 288 Nos         |



## Cooking Mixer

| MODEL         | Size (mm) |     |     | Power (KW) | Voltage (V) | Frequency (Hz) | Capacity (L) |
|---------------|-----------|-----|-----|------------|-------------|----------------|--------------|
|               | W         | D   | H   |            |             |                |              |
| MI-ITCM - 300 | 1970      | 900 | 900 | 30 kw      | 415         | 50             | 300L         |
| MI-ITCM - 200 | 1670      | 900 | 900 | 20 kw      | 415         | 50             | 200L         |
| MI-ITCM - 150 | 1560      | 900 | 900 | 15 kw      | 415         | 50             | 150L         |
| MI-ITCM - 100 | 1460      | 900 | 900 | 12 kw      | 415         | 50             | 100L         |



## Four Zone

| MODEL     | Size (mm) |     |           | Power (KW) | Voltage (V) | Frequency (Hz) |
|-----------|-----------|-----|-----------|------------|-------------|----------------|
|           | W         | D   | H         |            |             |                |
| MI-CC-4XF | 750       | 800 | 800 + 150 | 4 X 3.5    | 220         | 50             |



## Standing Oil Fryer

| MODEL     | Size (mm) |     |         | Power (KW) | Power (V) | Frequency (Hz) |
|-----------|-----------|-----|---------|------------|-----------|----------------|
|           | W         | D   | H       |            |           |                |
| MI-SDF-12 | 450       | 800 | 800+125 | 12         | 415       | 50             |



## Dual Zone Burner Range



| MODEL     | Size (mm) |     |         | Power (KW) | Voltage (V) | Frequency (Hz) |
|-----------|-----------|-----|---------|------------|-------------|----------------|
|           | W         | D   | H       |            |             |                |
| MI-IDR-8  | 1500      | 750 | 600+600 | 8+8        | 415         | 50             |
| MI-IDR-12 | 1500      | 750 | 600+600 | 12+12      | 415         | 50             |
| MI-IDR-15 | 1500      | 750 | 800+800 | 15+15      | 415         | 50             |

## Live Counter Kadai + Wok



| MODEL    | Size (mm) |     |         | Power (KW) | Voltage (V) | Frequency (Hz) |
|----------|-----------|-----|---------|------------|-------------|----------------|
|          | W         | D   | H       |            |             |                |
| MI-IC2F  | 1200      | 600 | 800+100 | 5+5        | 220         | 50             |
| MI-IC2W  | 1200      | 600 | 800+100 | 5+5        | 220         | 50             |
| MI-ICFW  | 1200      | 600 | 800+100 | 5+5        | 220         | 50             |
| MI-ICFWH | 1500      | 600 | 800+100 | 5+5+5      | 440         | 50             |



## Induction Khoya Machine

| MODEL   | Size (mm) |      |         | Power (KW) | Power (V) | Frequency (Hz) |
|---------|-----------|------|---------|------------|-----------|----------------|
|         | W         | D    | H       |            |           |                |
| MI-IMMM | 1800      | 1040 | 800+800 | 20kw       | 415       | 50             |

## Induction Steam Generator Boiler

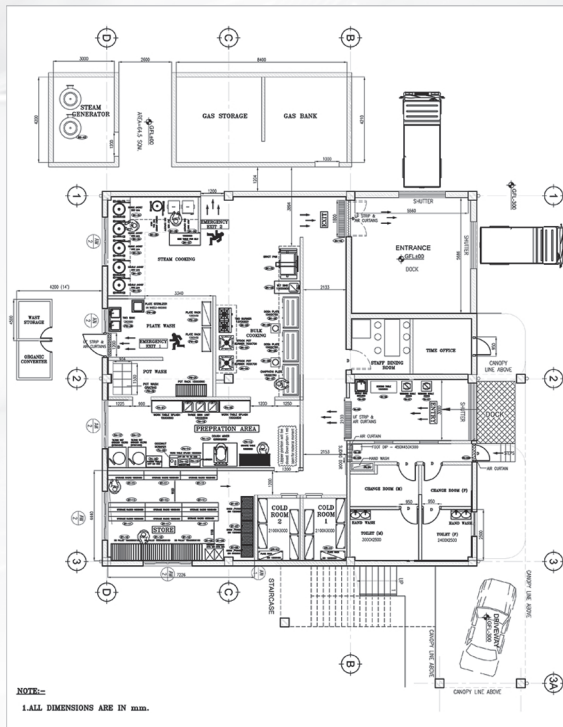


| MODEL     | Size (mm) |      |      | Power (KW) | Voltage (V) | Frequency (Hz) |
|-----------|-----------|------|------|------------|-------------|----------------|
|           | W         | D    | H    |            |             |                |
| MI-ISG-30 | 800       | 1000 | 1200 | 30         | 415         | 50             |
| MI-ISR-45 | 800       | 1000 | 1200 | 45         | 415         | 50             |
| MI-ISR-60 | 800       | 1000 | 1200 | 60         | 415         | 50             |

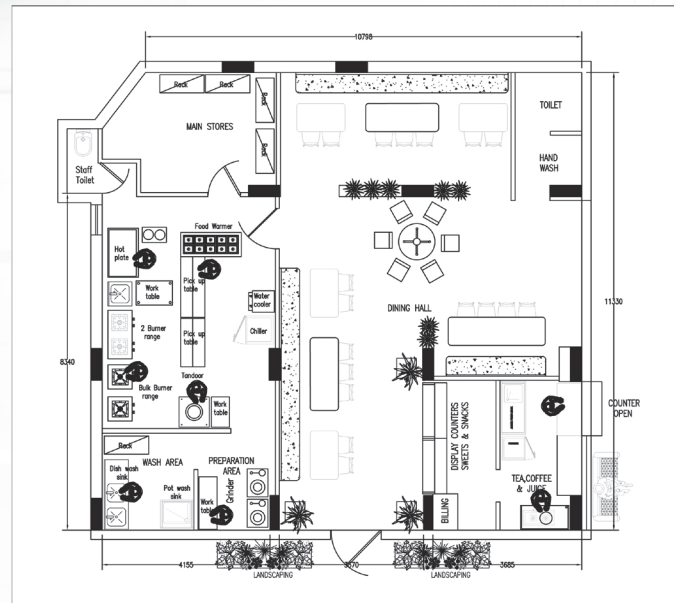


# Kitchen Layout Design

Kitchen Plan 1



Kitchen Plan 2



## OUR CLIENTS



FOOD PROCESSING MACHINE

## HEAD OFFICE 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

**NEXTGEN**  
FOOD MACHINES

**KOOKMATE COIMBATORE**  
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Chinnavedampatti, Coimbatore, Tamil Nadu 641049.  
**Mobile : 6385056744**

**KOOKMATE BANGALORE**  
301/1-2, K.H.RANGANATHA LAYOUT, MYSORE ROAD,  
Deenpanjali Nagar, Nagarbhavi, Near VIVA TOYOTA, Bengaluru, Karnataka 560026.  
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**KOOKMATE KERALA**  
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