

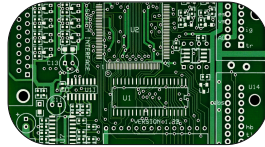




An Advanced Precision High Power Induction Cooking Ranges system Equipped with cutting- edge advancement in induction heating technology that enables commercial Kitchen's to perform highly safe and greener way of cooking at an affordable cost .

ENHANCED THERMAL EFFICIENCY FEATURES:

- Half bridge Induction Topology
- IGBT Module from **SIEMENS**
- Rectifier Module from **FUJITSU**
- 8 Bit Micro controller from **SAMSUNG**
- Driver modules powered with **TEXAS INSTRUMENTS**
- High precision Litz wire coil.



USER FREINDLY EQUIPMENT



- Working temperature ranges from as low as 30° C to extreme 260 °C.
- **CRISP.** clean red LED display shows power level.
- **SIMPLE.** familiar - feel control via single lever.
- **FASTER.** than gas. Induction heats the pan, not the air or the unit itself.
- **SAFER.** No flames, hot coil or other radiant heat source.
- **CLEANER.** Because the surface remains cool, spill's don't burn on.
- **CHEAPER.** Induction Cooking is over 90% Efficient. Heat the food, not the Kitchen!

What Can We Offer?

- A Complete Range Of Induction Cooking System For A Commercial Kitchen
- A Custom Built Composite Offer To Suit Your Requirement
- Economy Of Operations With Approximately 40% Savings In Energy Consumption
- Safety & Security From Fire And Health Hazards
- Pollution Free Kitchen = 0% Carbon Emission
- 365 Days Spare Parts & Services Offered



INDUCTION BOILING PAN



Features :

Control knob with 9 precise power cook settings

Suitable for all boiling & saute purpose

working temperature ranges from as low as 30c to 240c

| Product Name | Model No | Size (mm) | Rated Voltage | Rated Power | Capacity |
|-----------------------|----------|-------------------|---------------|-------------|----------|
| Induction Boiling pan | GT-20BP | 1000 x 1700 x 900 | 415 VAC | 20 KW | 200 Ltr |
| Induction Boiling pan | GT-30BP | 1000 x 1950 x 900 | 415 VAC | 30 KW | 300 Ltr |



INDUCTION BRATT PAN



Features :

Control knob with 9 precise power cook settings

Suitable for all boiling & saute purpose

working temperature ranges from as low as 30c to 240c

| Product Name | Model No | Size (mm) | Rated Voltage | Rated Power | Capacity |
|---------------------|----------|-------------------|---------------|-------------|----------|
| Induction Bratt pan | GT-20BP | 1000 x 1700 x 900 | 415 VAC | 20 KW | 200 Ltr |



INDUCTION BULK COOK TOP

Features :

Temperature Controlled Frying Gives Food Texture Consistency

Energy Efficiency Significantly lowers utility bills and energy consumption

Self - Diagnosis system for error detection and signaling



| Product Name | Model No | Size (mm) | Rated Voltage | Rated Power | Kadai Size | Oil Capacity |
|-------------------------|----------|--------------------|---------------|-------------|---------------|--------------|
| Induction Kadai 550 mm | GT-5K | 700 x 650 x 800 | 415 VAC | 5 KW | 550 mm (Dia) | 8 Ltr |
| Induction Kadai 650 mm | GT-15K | 900 x 1000 x 1200 | 415 VAC | 15 KW | 700 mm (Dia) | 20 Ltr |
| Induction Kadai 800 mm | GT-25K | 1100 x 1200 x 1200 | 415 VAC | 20 KW | 800 mm (Dia) | 30 Ltr |
| Induction Kadai 1000 mm | GT-30K | 1200 x 1300 x 1200 | 415 VAC | 30 KW | 1000 mm (Dia) | 75 Ltr |



INDUCTION HOT PLATE

Features :

Control knob with 9 precise power cook settings

Suitable for all types of Dosa & Chapathi

Working temperature ranges from as low as 30° to 240° c

| Product Name | Model No | Size (mm) | Rated Voltage | Rated Power | Hot Plate Size |
|-----------------------------|----------|------------------|---------------|-------------|--------------------|
| Induction Hot Plate 900 mm | GT-10GP | 1000 x 850 x 800 | 415 VAC | 10 KW | 900 x 700 x 20 mm |
| Induction Hot Plate 1200 mm | GT-15GP | 1300 x 850 x 800 | 415 VAC | 15 KW | 1200 x 700 x 20 mm |



INDUCTION STEAMER

Features :

Steam Rice, Potato, Peas, Vegetable Blanching, Meat, Fish Etc

Compact Design, Fuel Efficient

Saves Cleaning cost, time and manpower



| Product Name | Model No | Size (mm) | Rated Voltage | Rated Power | Tray |
|-----------------------------|-----------|-------------------|---------------|-------------|------|
| Induction Steamer 12tray | GT-25-12T | 1450 x 550 x 1480 | 415 VAC | 25 KW | 12 |
| Induction Steamer 24tray | GT-30-24T | 1450 x 960 x 1800 | 415 VAC | 30 KW | 24 |



INDUCTION BULK COOK TOP

Features :

Control knob with 9 precise power cook settings

Suitable for all boiling & saute purposes

Working temperature ranges from as low as 30° to 240°c



| Product Name | Model No | Size (mm) | Rated Voltage | Rated Power | Ceramic Plate |
|----------------------------|----------|-----------------|---------------|-------------|---------------|
| Induction Bulk Cook Top | GT-10BCT | 700 x 800 x 800 | 415 VAC | 10 KW | 430 mm |
| Induction Bulk Cook Top | GT-15BCT | 700 x 800 x 800 | 415 VAC | 15 KW | 430 mm |



INDUCTION COOKED MIXTURE MACHINE



Features :

Control knob with 9 precise power cook settings

Suitable for all types of Halwa & Milk khova

Working temperature ranges from as low as 30° to 240° c

| Product Name | Model No | Size (mm) | Rated Voltage | Rated Power | Pan Size |
|----------------------------------|----------|--------------------|---------------|-------------|---------------|
| Induction Cooked Mixture Machine | GT-30CMM | 1500 x 1300 x 1200 | 415 VAC | 30 KW | 1200 mm (Dia) |



INDUCTION CHINESE WOK



Features :

Control knob with 9 precise power cook settings

Suitable for all boiling & saute purposes

Working temperature ranges from as low as 30° to 240° c

| Product Name | Model No | Size (mm) | Rated Voltage | Rated Power | Pan Size |
|-----------------------|----------|-----------------|---------------|-------------|----------|
| Induction Chinese Wok | GT-10CW | 700 x 800 x 800 | 415 VAC | 10 KW | 430 mm |



INDUCTION HOB COOKTOP



Features :

Control Knob for ease of use and automatic power or temperature control with timer control

Temperature control allows for temperature settings from 60° C to 240° C

Automatic Shut-off feature prohibits over heating

| Product Name | Model No | Size (mm) | Rated Voltage | Rated Power | Ceramic Plate |
|-----------------------|----------|-----------------|---------------|-------------|---------------|
| Induction Hob Cooktop | GTD3500 | 340 x 340 x 73 | 230 VAC | 3.5 KW | 340mm (Dia) |
| Induction Chinese Hob | GTC5000 | 400 x 450 x 150 | 230 VAC | 5 KW | 300mm (Dia) |



INDUCTION BATCH FRYER

Features :

Temperature Controlled Frying Gives Food Texture Consistency

Energy Efficiency Significantly lowers utility bills and energy consumption

Self - Diagnosis system for error detection and signaling



| Product Name | Model No | Size (mm) | Rated Voltage | Rated Power | Fryer Size | Oil Capacity |
|-----------------------|----------|--------------------|---------------|-------------|---------------|--------------|
| Induction Batch Fryer | GT-25BF | 1100 x 1200 x 1200 | 415 VAC | 25 KW | 800 mm (Dia) | 45 Ltr |
| Induction Batch Fryer | GT-30BF | 1200 x 1300 x 1200 | 415 VAC | 30 KW | 1000 mm (Dia) | 75 Ltr |