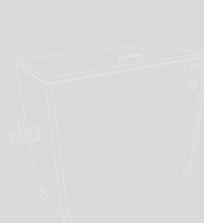
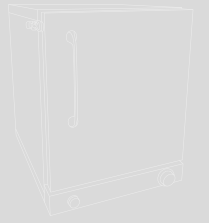
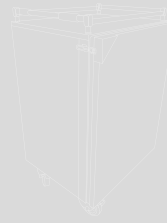
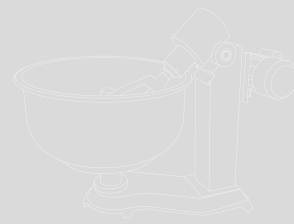
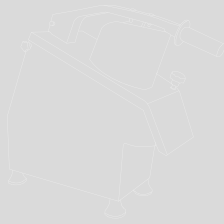
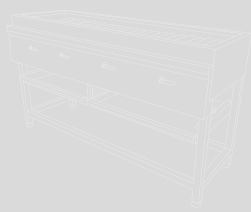
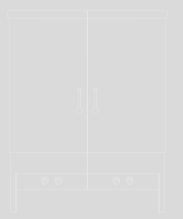
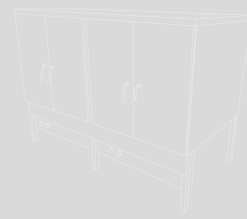
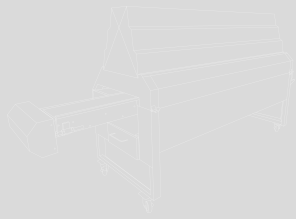
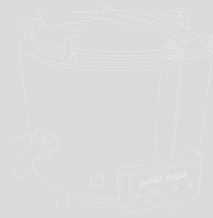
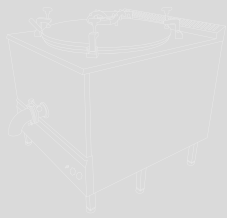
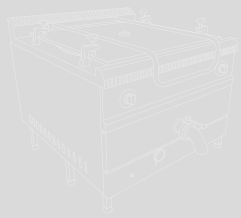




KITECH



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KiTech is a sub-brand of the master brand of Physic-machine company and is active in the field of consulting, design and production of industrial kitchen equipment by taking advantage of modern knowledge and its engineering team and experienced personnel

By obtaining the standard of after-sales service and providing after-sales service throughout the country, KiTech was able to obtain a large amount of customer satisfaction

KiTech started its work as a family company with the invention of automatic rail grill and the first production of this product had a good result in the kitchen of Ferdowsi University of Mashhad and with the complete satisfaction that this university had with the product, gradually other universities around the world The country started to buy, and the representative of the then Minister of Science signed a contract with the company, so that a large number of universities at that time benefited from this product

KiTech company has always tried to make affordable products with new methods and new technology by assessing the needs of customers and innovation in the product, and in this regard, several patents and industrial designs have been registered, and the products are sometimes simple but very practical

The first priority of this company has been the quality and efficiency of the products, which has led to obtaining the necessary standards for the production of all types of gas-burning appliances

Commercial Kitchen Equipment Manufacturer

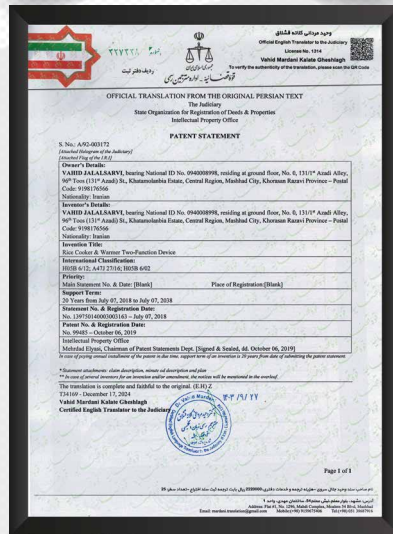
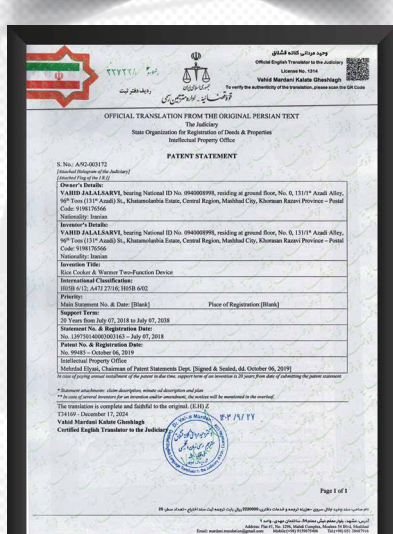
kittechno.com

our honor

Utilizing young, specialized workforces to improve the quality, production, and presentation of products in compliance with the latest standards



Obtained Standards and Certificates



Services Provided By kittech

1



Experienced sales experts will provide the most accurate advice and guide you in choosing the best and most appropriate equipment to equip your kitchen based on your needs and type

2



The KiTECH design unit, based on the type of kitchen, food menu, and daily cooking statistics, provides its suggestions in the form of design and layout plans so that you can make the best possible decision

3

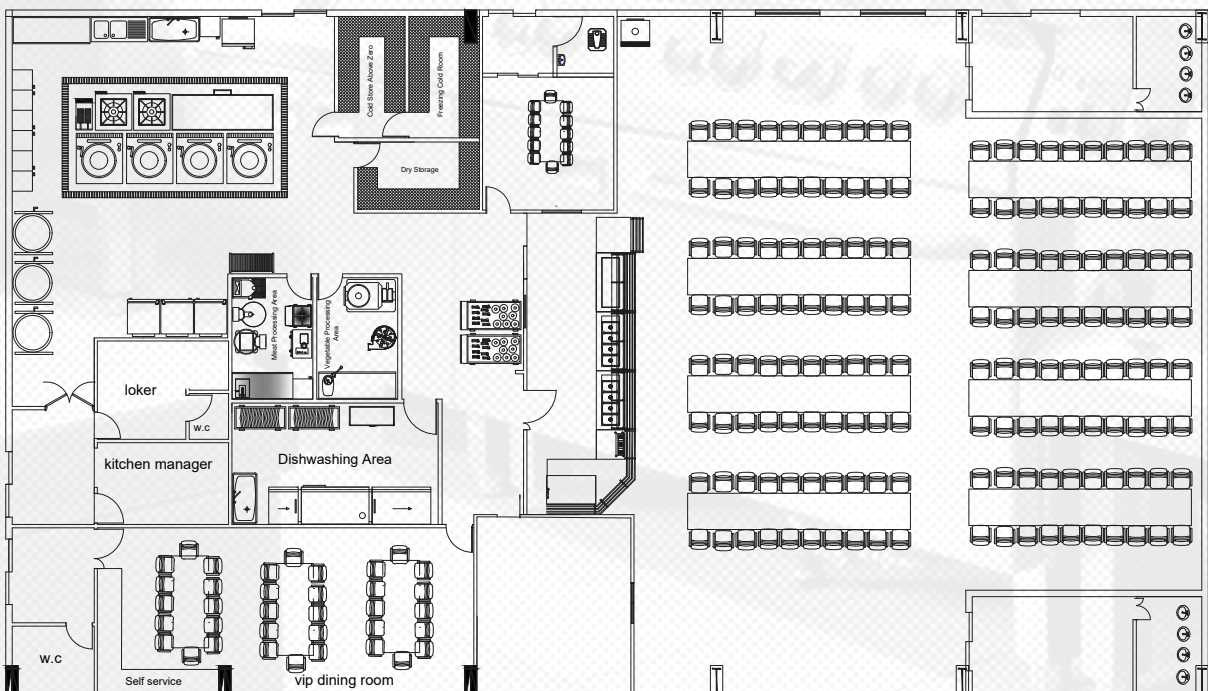


KiTECH specialists produce all kitchen equipment based on your needs and utilizing modern knowledge in compliance with the most up-to-date standards

4



KiTECH Company has the standard certificate for after-sales service. Therefore, in line with the principle of customer orientation, which is one of the basic principles of our work, training, installation, commissioning and after-sales service are carried out with the best quality and in the fastest possible time



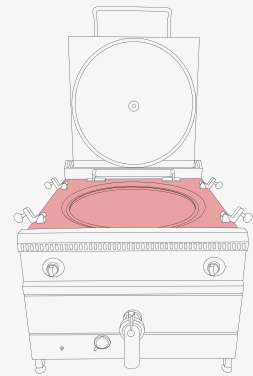
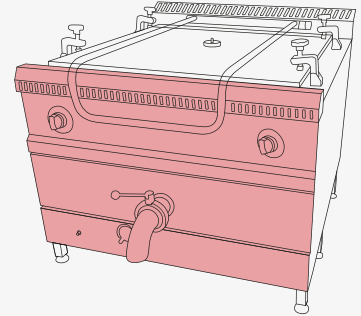
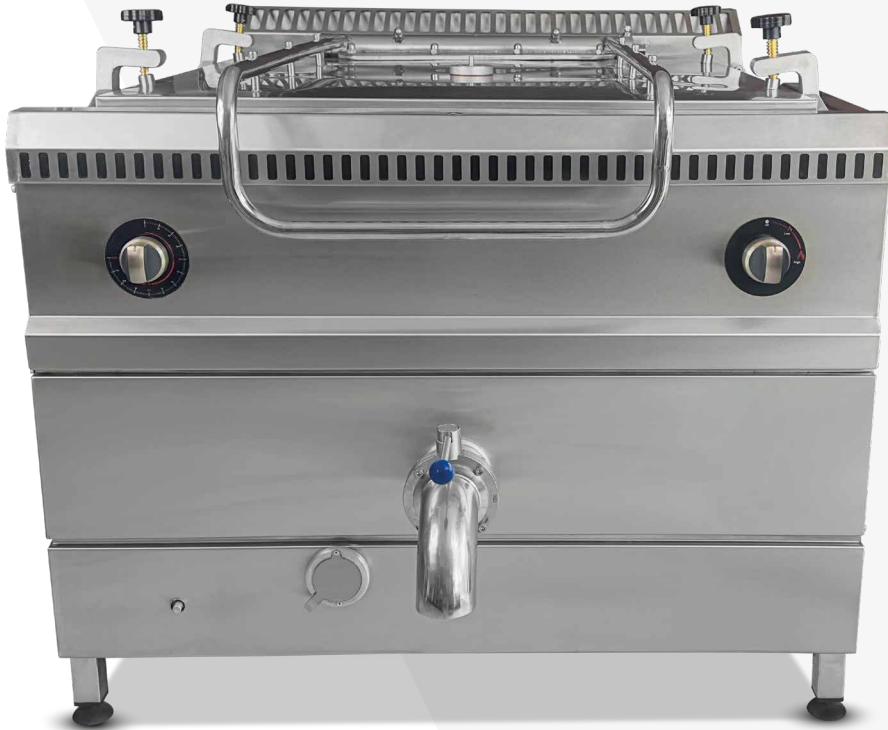
Cooking Equipment



KITECH

A photograph of a modern commercial kitchen featuring stainless steel equipment. In the foreground, there is a large stainless steel range hood with a metal grate. Below it is a stainless steel gas cooktop with five burners and control knobs. To the right, there is a stainless steel sink with a faucet and a large commercial mixer. Further back, there are stainless steel cabinets and a large stainless steel refrigerator. The floor is light-colored with a metal grate in the foreground. The ceiling has recessed fluorescent lighting.

Commercial
Kitchen
Equipment
Manufacturer
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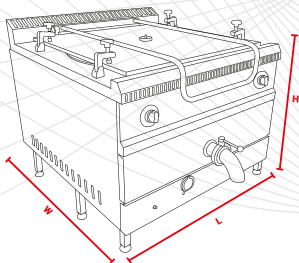
Technical specifications

- Sealing with food grade sanitary silicone tape with standard number 1-137337
- Use of 304 stainless steel sheet with a thickness of mm in front of the device 1.5
- It has a three-inch steel valve for higher volume output
- It has 6 customized high-power linear burners to increase the speed of boiling water
- The body of the stew pot is three-walled and has an indirect heating system and uniform heat transfer To prevent sticking and increase cooking quality
- It has an integrated all-steel hinge with the ability to replace to increase the durability of the rubber and pot lid
- It has an integrated four clamp with high durability and changeable direction Preventing the release of steam inside the pot during cooking

- Equipped with a safety valve with a multi-stage outlet to release excess steam inside the boiler to increase safety
- Equipped with resistant ceramic thermal insulation with a density of 120 in order to reduce energy loss and increase efficiency
- The body material is completely made of 304 stainless steel sheet

Benefits

- Quick rice cooking
- Fully ergonomic user
- Reducing energy consumption
- High speed in boiling water and cooking rice
- Preventing sticking of food with indirect heat
- The ability to collect and brew rice, pasta, istanbuli, etc

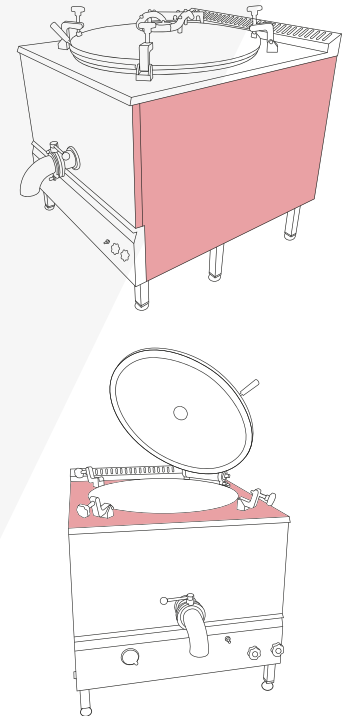


Cooking Pot Grade A	Dimensions(CM)			weight(kg)	Gas inlet	Gas consumption
	height	Width	length			
250liter	90	115	102	200	3/4	2.5cubic meters
Cooking Pot Grade A	Dimensions(CM)			weight(kg)	Gas inlet	Gas consumption
	height	Width	length			
380liter	100	127	115	290	3/4	3cubic meters
Pot Type	Type of cooking		Device capacity	Cooking capacity		
Automatic rice cooker	Iranian rice		250liter	25kilo grams		
	Non-Iranian rice		250liter	35kilo grams		
Automatic stew pot	Stew		250liter	500Purs		
Pot Type	Type of cooking		Device capacity	Cooking capacity		
Automatic rice cooker	Iranian rice		380liter	40kilo grams		
	Non-Iranian rice		380liter	55kilo grams		
Automatic stew pot	Stew		380liter	800Purs		

12 Months
Warranty

10 Years After
Sales Service

Cube Automatic Rice & Stew Cooking Pot

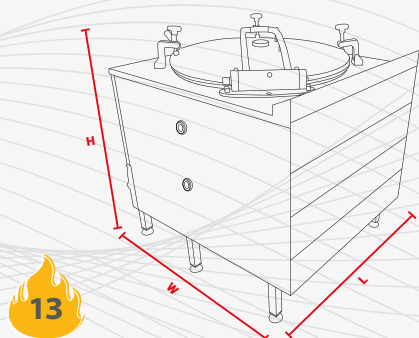


Technical specifications

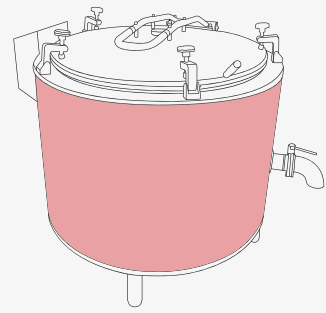
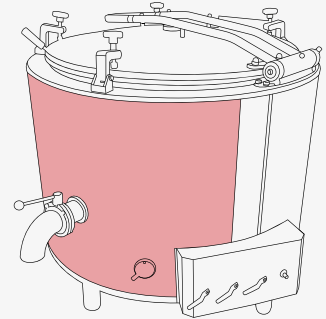
- Sealing with food grade sanitary silicone tape with standard number 1-137337
- It has a three-inch steel valve for higher volume output
- The body of the stew pot is three-walled and has an indirect heating system and the same transmission Heat to prevent sticking and increase cooking quality
- It has an integrated hinge with the ability to change to increase the durability of the tire and the pot lid
- Equipped with resistant ceramic thermal insulation with a density of 120 in order to reduce energy loss and increase efficiency
- The body material is completely made of 304 stainless steel sheet
- It has three integrated clamps with high durability and changeable direction Preventing steam from coming out of the pot during cooking
- Equipped with a safety valve with a multi-stage outlet to release excess steam inside the boiler to increase safety

Benefits

- Ease of cooking rice
- Fully ergonomic user
- Reducing energy consumption
- High speed in boiling water and cooking rice
- Preventing food from sticking and sticking with indirect heat
- The ability to collect grains and brew rice, pasta, istanbuli, etc



Cooking Pot	Dimensions(CM)			weight(kg)	Gas inlet	Gas consumption
	height	Width	length			
250liter	91	103	95	168	3/4	2cubic meters
Cooking Pot	Dimensions(CM)			weight(kg)	Gas inlet	Gas consumption
	height	Width	length			
380liter	97	125	116	190	3/4	2.8cubic meters
Pot Type	Type of cooking	Device capacity	Cooking capacity			
Automatic rice cooker	Iranian rice	250liter	25kilo grams			
	Non-Iranian rice	250liter	35kilo grams			
Automatic stew pot	Stew	250liter	500Purs			
Pot Type	Type of cooking	Device capacity	Cooking capacity			
Automatic rice cooker	Iranian rice	380liter	40kilo grams			
	Non-Iranian rice	380liter	55kilo grams			
Automatic stew pot	Stew	380liter	800Purs			

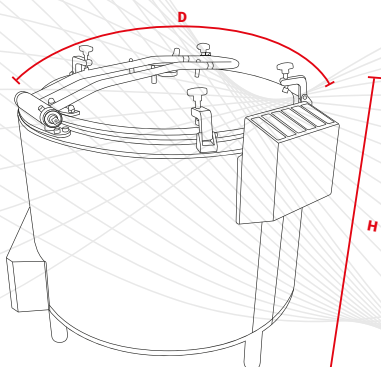


Technical specifications

- Sealing with food grade sanitary silicone tape with standard number 137337-1
- It has a three-inch steel valve for higher volume output
- The body of the stew pot is three-walled and has an indirect heating system and the same transmission Heat to prevent sticking and increase cooking quality
- It has an integrated hinge with the ability to change to increase the durability of the tire and the pot lid
- Equipped with resistant ceramic thermal insulation with a density of 120 in order to reduce energy loss and increase efficiency
- The body material is completely made of 304 stainless steel sheet
- It has four integrated clamps with high durability and changeable direction Preventing steam from coming out of the pot during cooking
- Equipped with a safety valve with a multi-stage outlet to release excess steam inside the boiler to increase safety

Benefits

- Ease of cooking rice
- Fully ergonomic user
- Reducing energy consumption
- High speed in boiling water and cooking rice
- Preventing food from sticking and sticking with indirect heat
- The ability to collect grains and brew rice, pasta, istanbuli, etc

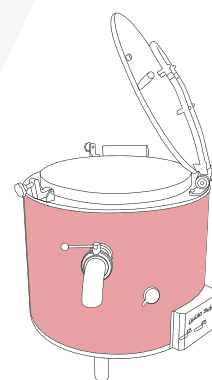
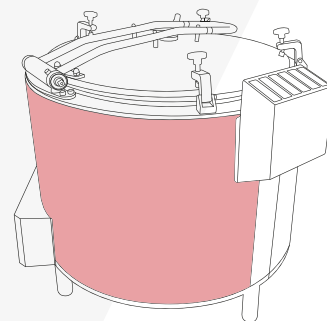


Cooking Pot	Dimensions(CM)		weight(kg)	Gas inlet	Gas consumption
	height	Diameter			
250liter	91	77	160	3/4	2cubic meters
Cooking Pot	Dimensions(CM)		weight(kg)	Gas inlet	Gas consumption
	height	Diameter			
380liter	110	95	205	3/4	2.8cubic meters
Pot Type	Type of cooking	Device capacity	Cooking capacity		
Automatic rice cooker	Iranian rice	250liter	25kilo grams		
	Non-Iranian rice	250liter	35kilo grams		
Automatic stew pot	Stew	250liter	500Purs		
Pot Type	Type of cooking	Device capacity	Cooking capacity		
Automatic rice cooker	Iranian rice	380liter	40kilo grams		
	Non-Iranian rice	380liter	55kilo grams		
Automatic stew pot	Stew	380liter	800Purs		

12 Months
Warranty

10 Years After
Sales Service

Round Automatic Fryer Pot

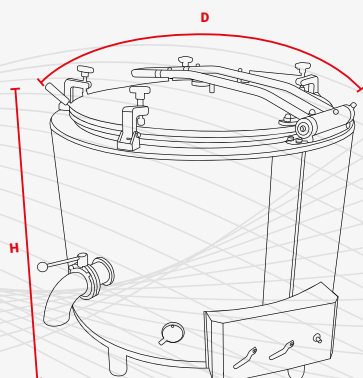


Technical specifications

- It has an integrated replaceable hinge
- It has an oil wall for uniform heat transfer
- It has a two-inch oil drain valve for higher volume output
- It has two replaceable and integrated clips with high durability
- High thickness of the inner body to increase the life of the boiler
- Equipped with high-density resistant ceramic thermal insulation in order to reduce energy loss and increase efficiency
- The body material is completely made of 304 stainless steel sheet

Benefits

- Fully ergonomic user
- Reducing energy consumption
- Suitable for frying chicken, fish, meat and vegetables
- High oil life due to the use of the best type of heat oil and as a result, oil consumption is significantly reduced



Round Automatic Fryer Pot 250 liter	Dimensions(CM)		weight(kg)	oil volume	Gas inlet	Gas consumption
	height	Diameter				
	105	77	150	20liter	3/4	2cubic meters
Round Automatic Fryer Pot 380 liter	ابعاد cm		weight(kg)	oil volume	Gas inlet	Gas consumption
	height	Diameter				
	110	95	190	28liter	3/4	2.8cubic meters

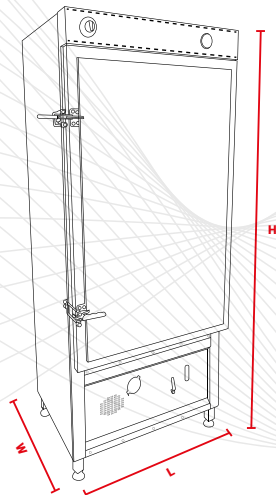


Technical specifications

- Equipped with a temperature display
- It has a thermocouple valve to maintain safety principles
- It has adjustable handles to prevent steam from escaping
- It has a filter for charging and adjusting the amount of water input
- The body material is completely made of 304 stainless steel sheet
- With a hot and humid environment and a temperature above 150 degrees (dry steam) in order to speed up the cooking of rice
- Three-wall body and adding a layer of hot gas to prevent sweating and increase the quality of rice
- It has adjustable bases to adjust the placement level of the device
- Equipped with high-density resistant thermal insulation to prevent heat transfer to the surrounding environment

Benefits

- easy to use
- High speed in cooking rice
- No fragility of rice when serving
- Less heating of the surroundings
- Storing steamed rice and all kinds of food while maintaining quality for a long time
- The ability to steam all kinds of summer foods vegetables, chicken, fish, pasta, etc



Gas Food Warmer (warm and wet)	Dimensions(CM)			weight(kg)	Device capacity	Gas inlet	water inlet	Gas consumption
	height	Width	length					
	193	70	82	190	10 Ben Marie depth 20CM	$\frac{3}{4}$	$\frac{3}{4}$	1.6cubic meters

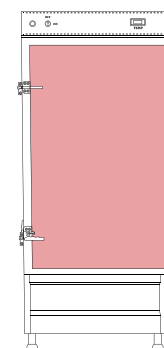
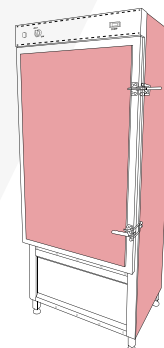
12 Months
Warranty

10 Years After
Sales Service

Electric Food Warmer (Warm and dry)



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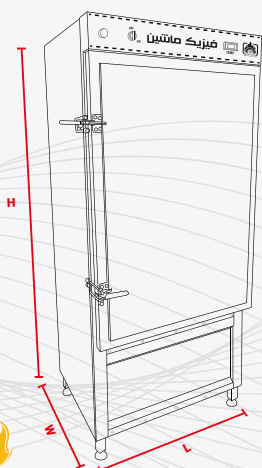


Technical specifications

- Single phase input power
- It has a digital temperature display
- Equipped with a thermostat to adjust the temperature
- It has adjustable handles to prevent heat from escaping
- Placement of steel chassis in the machine door for high strength
- Double-walled body to reduce energy loss and increase efficiency
- The body material is completely made of 304 stainless steel sheet
- It has adjustable bases to adjust the placement level of the machine
- Equipped with high-density resistant thermal insulation to prevent heat transfer to the surrounding environment

Benefits

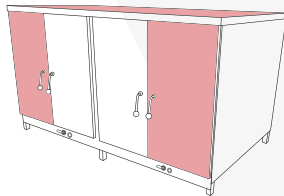
- easy to use
- Fully automatic
- Less heating of the surroundings
- Can be used next to the food serving line
- The ability to keep all kinds of kebabs and stews warm with hot and dry air
- No change in the color of the kebab due to the lack of steam



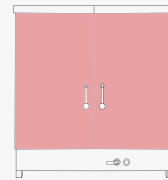
Electric Food Warmer (Warm and dry)	Dimensions(CM)			weight(kg)	Device capacity	Electricity consumption
	height	Width	length			
	183	70	75	160	10 Ben Marie depth 20CM	2kW



Model : 4 doors



Model : 2 doors

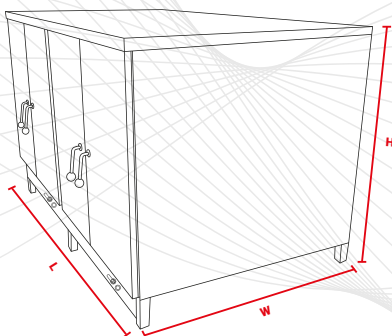


Technical specifications

- It has a steel frame with high thickness to increase the durability of the device
- Equipped with a heavy cast iron flame to increase resistance
- It has 5 cm thick stone wool insulation in order to prevent heat transfer to the surrounding environment
- Made in two models, all steel and steel top (galvanized inside)
- The ability to install a movable floor to accommodate all types of pots and bain marie with different dimensions
- It has adjustable bases to adjust the placement level of the device

Benefits

- easy to use
- Reducing energy consumption
- It is possible to install a rail in front of the oven to easily move the pot and pan
- It is possible to use it for brewing rice, cooking food, stewing



Food Warmer 2doors	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	105	100	100	112	2.5cubic meters
Food Warmer 4doors	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	105	100	200	224	5cubic meters

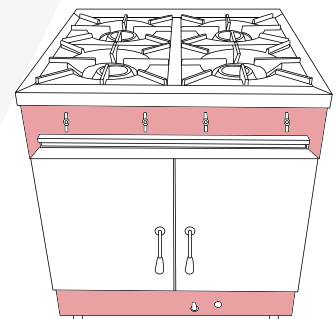
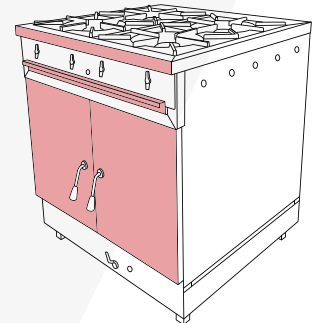
12 Months
Warranty

10 Years After
Sales Service

Gas Stove with Oven



KITECH

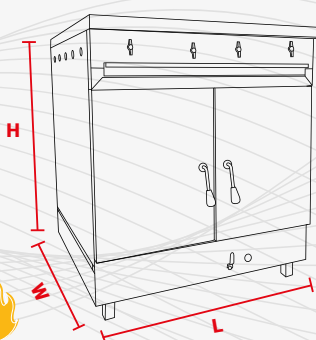


Technical specifications

- It has a steel frame with high thickness to increase the durability of the device
 - Equipped with a heavy cast iron flame to increase resistance
 - It has 5 cm thick stone wool insulation in order to prevent heat transfer to the surrounding environment
 - Made in two models, all steel and steel top (galvanized inside)
 - It has adjustable bases to adjust the placement level of the device
- The ability to install a movable floor to place all kinds of pans and bain-marie with different dimensions

Benefits

- easy to use
- Reducing energy consumption
- It is possible to install a rail in front of the oven
- to easily move the pot and pan
- It is possible to use it for brewing rice, cooking food stewing and techn

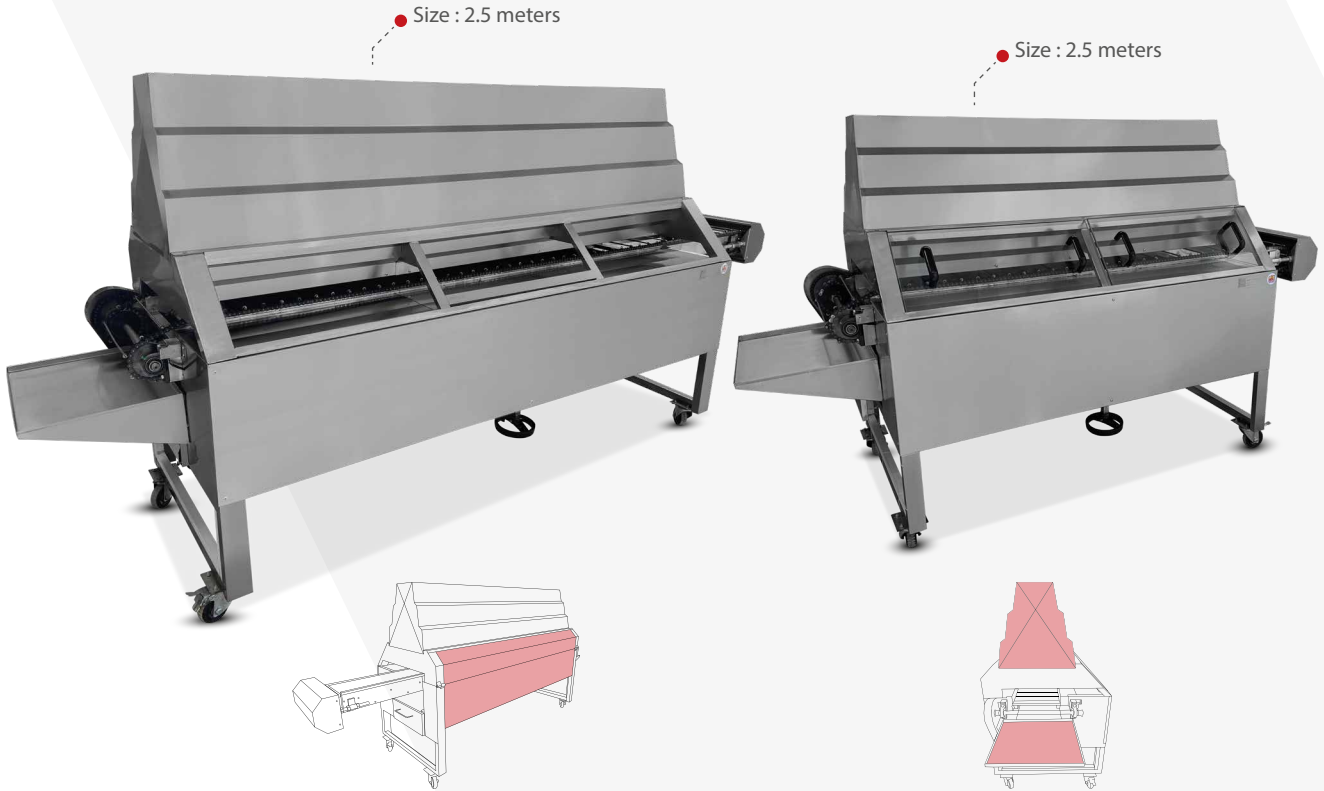


4-burner gas stove with oven	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	105	92	95	160	2.5cubic meters
6-burner gas stove with oven	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	105	92	145	240	4cubic meters
8-burner gas stove with oven	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	105	92	190	320	6.5cubic meters

Automatic Rail Barbecue Grill

12 Months
Warranty

10 Years After
Sales Service

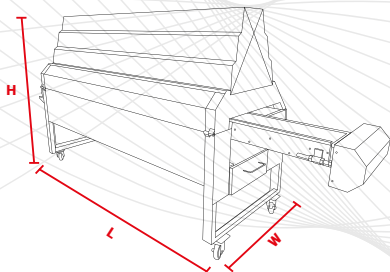


Technical specifications

- Single phase input power
- Equipped with a digital counter to display cooking statistics
- Equipped with a double-walled hood in the upper part in order to better release the heat of the oven
- The body material is completely made of 304 stainless steel sheet
- The ability to open the upper jaw, to be used as a normal barbecue over outage time and ease of cleaning
- It has an inverter to adjust the cooking speed as desired by the user
- Has tempered glass in front of the device for adequate visibility and prevent heat from hitting the operator
- It has a separate electrical panel in order to increase the safety and comfort of the operator
- It has two rows of indirect flame with controllable and separate valve for uniform cooking
- It has two trays of water under the device to keep the moisture of the barbecue and avoid smoking during cooking

Benefits

- easy washing
- Uniform and juicy cooking
- The possibility of removing and washing the front windows of the device
- Easy and quick cooking of all kinds of pounded kebabs leaves, bonab, chicken, pizza, shaped rice, tomato with steel skewers and wooden skewers
- No need for a net, as well as grilled fish with a special net

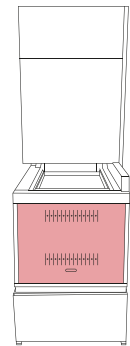
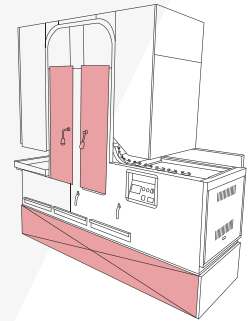


Automatic Rail Barbecue Grill 2.5 meters	Dimensions(CM)			weight(kg)	Cooking capacity	Gas consumption	Electricity consumption
	height	Width	length				
	155	95	264	250	800 skewers per hour	10cubic meters	0.37 kW
Automatic Rail Barbecue Grill 3.5 meters	Dimensions(CM)			weight(kg)	Cooking capacity	Gas consumption	Electricity consumption
	height	Width	length				
	165	97	367	320	1200 skewers per hour	12cubic meters	0.37 kW

12 Months
Warranty

10 Years After
Sales Service

Radiant Rail Barbecue Grill

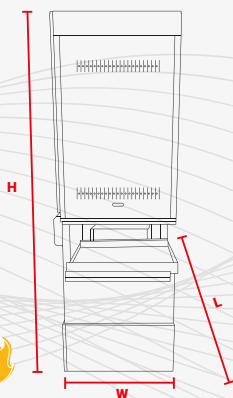


Technical specifications

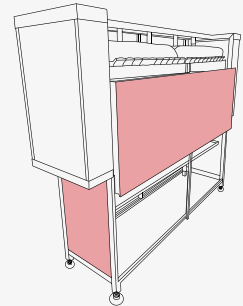
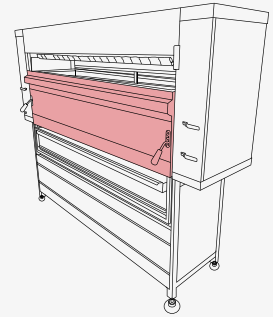
- Single phase input power
- The body of the device is made of steel
- The ability to cook kebabs up to 35 cm long
- Equipped with chain speed adjustment volume
- It has a steel frame with high thickness to increase the durability of the machine
- It has a steel hook to guide the skewers into the machine
- Equipped with a digital counter to display cooking statistics

Benefits

- High cooking speed
- degree cooking capability 360
- Reducing energy consumption
- Cooking all kinds of kebabs, chicken, barbecue



Radiant Rail Barbecue Grill	Dimensions(CM)			weight(kg)	Cooking capacity	Gas consumption	Electricity consumption
	height	Width	length				
	200	70	208	385	1000 skewers per hour	10.6cubic meters	50 kw

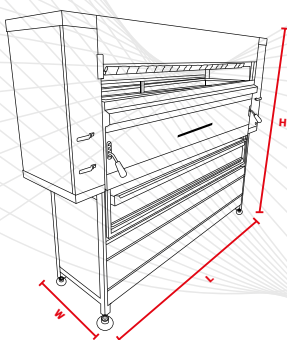


Technical specifications

- The body of the machine is made of steel
- The ability to adjust the height of the barbecue cooking surface relative to the heat source
- Equipped with ceramic burners radiating heat from above to prevent smoke
- It has a grease tray to collect grease and clean the device better
- It has adjustable bases to adjust the placement level of the machine

Benefits

- Reducing heat transfer and temperature in the work environment
- Reducing fuel consumption by more than 1.5 times compared to traditional grills
- The ability to cook all kinds of barbecue without smoke



Radiant grill	Dimensions(CM)			weight(kg)	Cooking capacity	Gas consumption
	height	Width	length			
20skewers	160	55	145	120	240 skewers per hour	3.5cubic meters
Radiant grill	Dimensions(CM)			weight(kg)	Cooking capacity	Gas consumption
	height	Width	length			
30skewers	160	55	175	145	360 skewers per hour	4cubic meters
Radiant grill	Dimensions(CM)			weight(kg)	Cooking capacity	Gas consumption
	height	Width	length			
40skewers	160	55	205	160	480 skewers per hour	4.5cubic meters

12 Months
Warranty

10 Years After
Sales Service

Gas Barbecue Grill



Model : All Steel



Model : Steel top



All steel 2 meter



All steel 1.5 meter



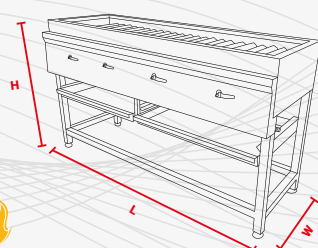
All steel 1 meter

Technical specifications

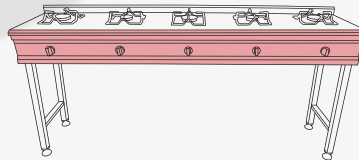
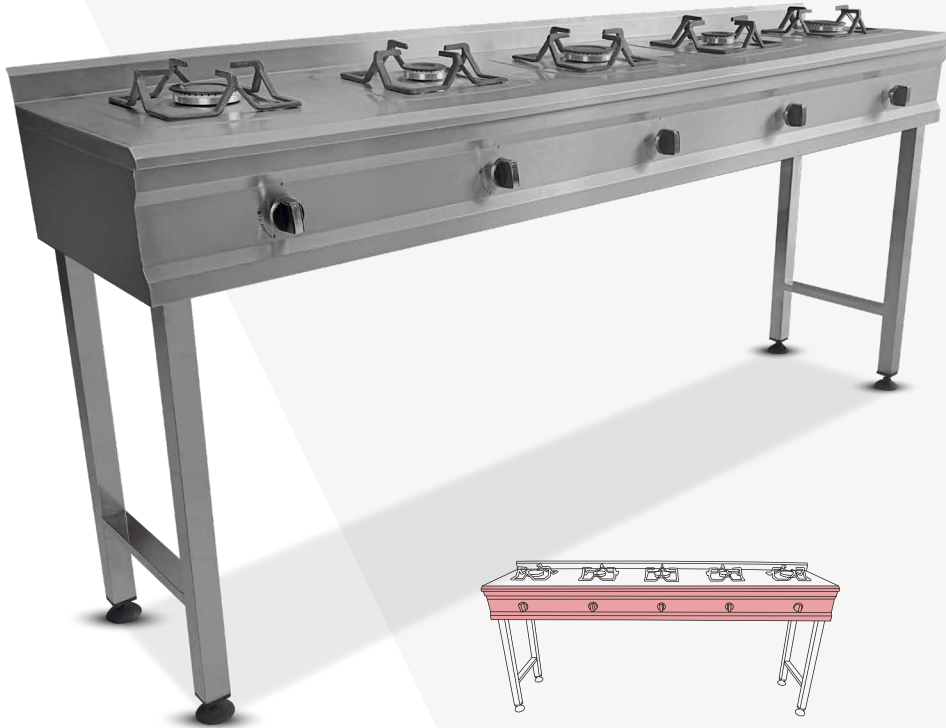
- The flames are linear for uniform heat transfer
- It has a water tray to collect fat and prevent smoke
- The top of the flame is made of high-quality cast iron (it is possible to order it in steel)
- The machine chassis is made of 40*40 stainless steel 304 profile (in all steel model)
- The body material is completely made of 304 stainless steel sheet
- It has adjustable bases to adjust the placement level of the machine

Benefits

- Uniform flame
- Long life and durable



Barbecue Grill	Dimensions(CM)			weight(kg)	The number of gas valves	Gas consumption
	height	Width	length			
1 meter	87	50	100	60	2	3cubic meters
1.5 meter	87	50	150	80	4	3.5cubic meters
2 meter	87	50	200	100	4	4cubic meters

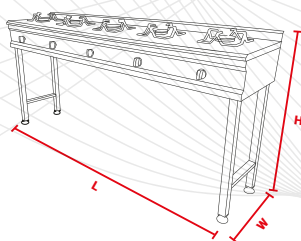


Technical specifications

- The machine chassis is made of 40x40 stainless steel 304 sheet and profile
- It has a standard flame head with export grade A to increase the quality of the device
- The body material is completely made of 304 stainless steel sheet
- It has adjustable bases to adjust the placement level of the device
- It has durable, non-separable and fixed guards to resist rotting and corrosion
- Equipped with the best type of thermocouple valve to maintain operator safety and ease of use

Benefits

- Ease of washing and cleaning
- Standard piping to prevent fire
- The possibility of using all models on a desktop

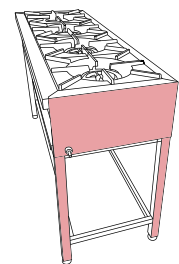
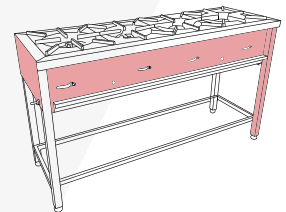


Gas stove with 3 burners	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	90	45	95	11	0.6cubic meters
Gas stove with 4 burners	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	90	45	130	14	0.82cubic meters
Gas stove with 5 burners	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	90	45	200	18	1.04cubic meters
Gas stove with 6 burners	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	90	45	200	21	1.23cubic meters
Gas stove with 6 burners and 2 rows	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	90	70	95	18	1.23cubic meters
Gas stove with 10 burners and 2 rows	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	90	70	200	30	2.07cubic meters

12 Months
Warranty

10 Years After
Sales Service

Commercial Multi Burner Gas Stove

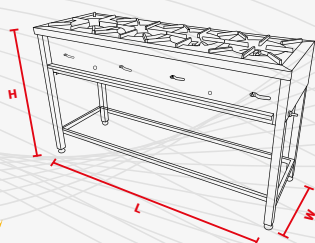


Technical specifications

- Equipped with a heavy cast iron flame to increase resistance
- Equipped with a tray under the flames to collect fat and liquids
- The machine chassis is made of 40x40 stainless steel 304 profile
- It has adjustable bases to adjust the placement level of the device
- The body material is completely made of 304 stainless steel sheet

Benefits

- Ease of washing and cleaning
- In two stand and desktop models
- It is possible to order single or double rows



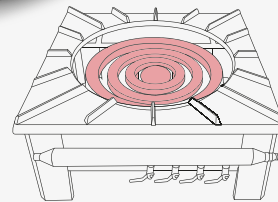
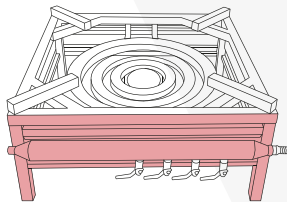
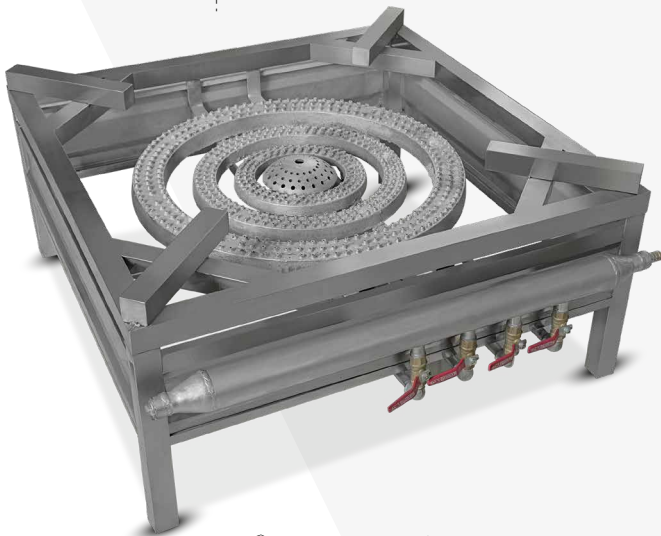
3 burner industrial gas stove	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	90	52	116	50	3cubic meters
4 burner industrial gas stove	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	90	52	155	75	3.5cubic meters
5 burner industrial gas stove	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	90	52	194	100	4cubic meters
6 burner industrial gas stove	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	90	52	232	120	5cubic meters





Model : Profile procedure

Model : Cast iron top

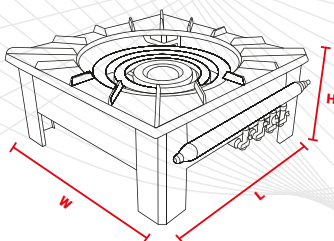


Technical specifications

- Equipped with an oven burner to increase quality and reduce cooking time
- The flames are made of heavy and high-quality cast iron to increase resistance
- The device chassis is made of 40x40 stainless steel 304 profile (in the top profile model)
- The body material is completely made of 304 stainless steel sheet
- It has a large size header with the ability to connect several gas stoves for connection Gas pipes from left and right in series to each other

Benefits

- High weight bearing
- Very high heat generation
- Furnace-colored gas inlet pipe
- The strength and long life of the gas stove

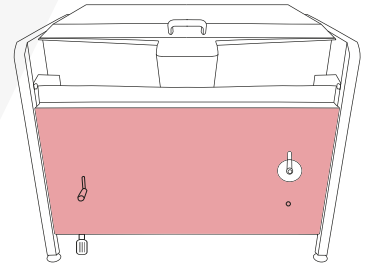
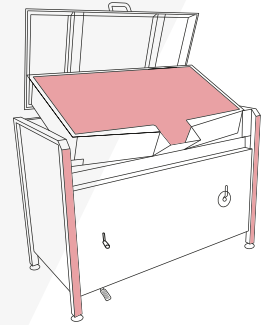


On-Ground 3 Burner Furnace Stove	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	50	75	75	38	6cubic meters
On-Ground 4 Burner Furnace Stove	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	50	90	90	54	8cubic meters

12 Months
Warranty

10 Years After
Sales Service

Tilting Frying Pan

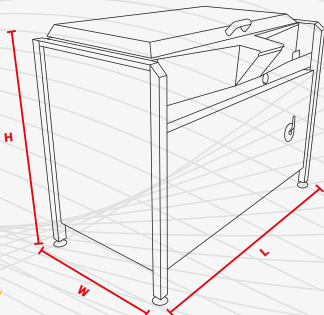


Technical specifications

- Using a jack to rotate the oil pan
- It has 6 steel burners for uniform heat transfer
- It has a lid to prevent contamination from entering the pan
- It has three layers of granite coating inside the pan to prevent from scratches and increasing the resistance of the device
- It has adjustable bases to adjust the placement level of the device
- The material of the oil pan and the body of the machine are completely made of 304 stainless steel sheet

Benefits

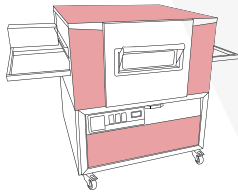
- easy washing
- Uniform pan temperature
- Reducing energy consumption up to 70%
- It is possible to completely drain the oil by turning the pan by a special jack
- Suitable for frying potatoes, eggplant, chicken, fish, onions, etc



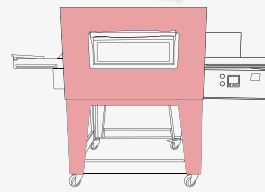
Tilting Frying Pan 120 liters	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	100	70	130	70	14cubic meters



Model : Down engine



Model : Side engine

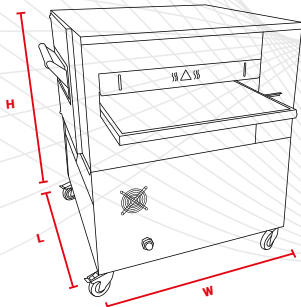


Technical specifications

- Single phase input power
- The body material is made of steel
- Ability to adjust the temperature inside the oven
- With a display to show the speed of the conveyor
- Automatic shutdown of the device after finishing the cooking process
- It has a steel frame with high thickness to increase the durability of the device
- Equipped with a heat circulation system using the Sir Kole method for uniform heat distribution
- It has an electric ignition valve to control the volume of incoming gas in order to increase safety

Benefits

- High durability
- Uniform cooking
- Reducing energy consumption

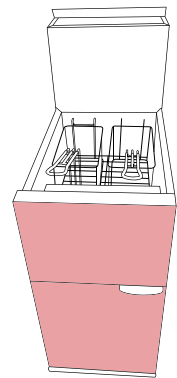
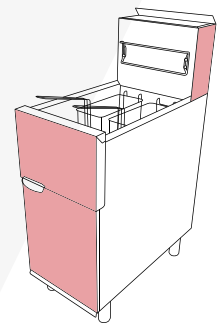


Automatic Rail Pizza Oven Opening 50	Dimensions(CM)			weight(kg)	Cooking capacity	Gas consumption	Electricity consumption
	height	Width	length				
	115	95	160	130	120 skewers per hour	2cubic meters	2 kW
Automatic Rail Pizza Oven Opening 70	Dimensions(CM)			weight(kg)	Cooking capacity	Gas consumption	Electricity consumption
	height	Width	length				
	115	112	175	160	180 skewers per hour	4cubic meters	4 kW

12 Months
Warranty

10 Years After
Sales Service

Single Pan Fryer

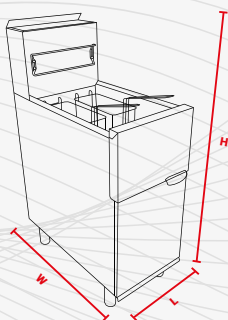


Technical specifications

- The body is made entirely of steel
- Gas heating system with indirect flame
- It has three steel flames with high heat power
- Equipped with a thermocouple to increase the level of safety
- Equipped with a thermostat to control and adjust the temperature

Benefits

- easy to use
- Increase oil life
- Ability to fry chicken, sausage, hot dog and...
- Significant reduction in gas and oil consumption



Single Pan Fryer	Dimensions(CM)			weight(kg)	Cooking capacity	oil volume	Gas consumption
	height	Width	length				
	115	74	40	30	5 kilos per hour	20 liters	1cubic meters

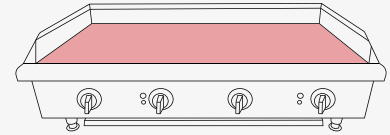
Table Barbecue Grill



12 Months
Warranty

10 Years After
Sales Service

Model : Oily charcoal combination



Model : Oily



Mode : charcoal



Technical specifications

- It has a fat drain tank for better cleaning of the machine
- It has adjustable bases to adjust the placement level of the machine
- It has three protective edges to prevent the grill heat from spreading
- The internal skeleton and body of the machine are completely made of 304 stainless steel sheet

Benefits

- easy washing
- Ergonomic design
- Durable and resistant

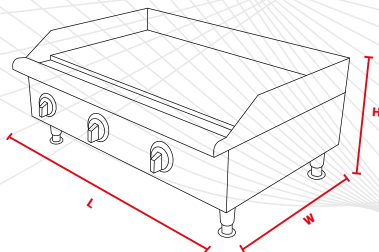


Table Barbecue Grill size 30	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	35	65	30	35	3cubic meters
Table Barbecue Grill size 60	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	35	65	60	60	4.5cubic meters
Table Barbecue Grill size 90	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	35	65	90	85	6cubic meters
Table Barbecue Grill size 120	Dimensions(CM)			weight(kg)	Gas consumption
	height	Width	length		
	35	65	120	110	7,5cubic meters

12 Months Warranty

10 Years After Sales Service

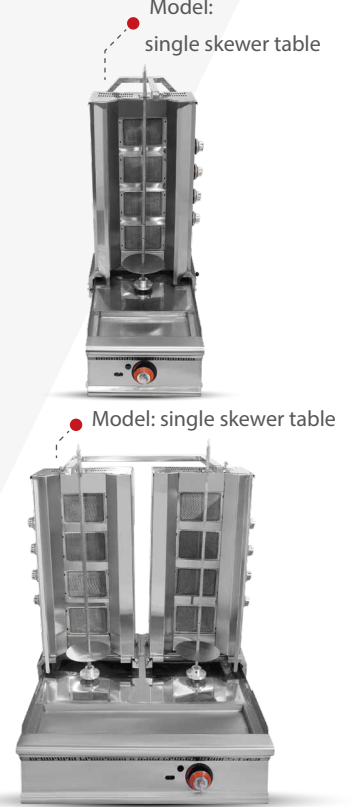
Doner Kebab Gril



Model : Furnished two skewer



Model : Furnished single skewer



Model: single skewer table

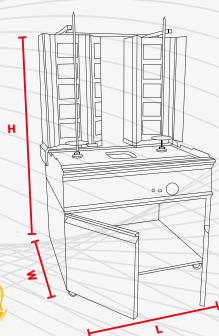
Model: single skewer table

Technical specifications

- Single phase input power
- It has a stainless steel skewer
- Has separate gas volumes for each radiant flame
- It has a fat draining tray for better cleaning of the machine
- It has a rail for the flames to determine the proper distance with the device's skewer
- The internal skeleton and body of the device are completely made of 304 stainless steel sheet
- The ability to turn the skewer manually in the absence of electricity

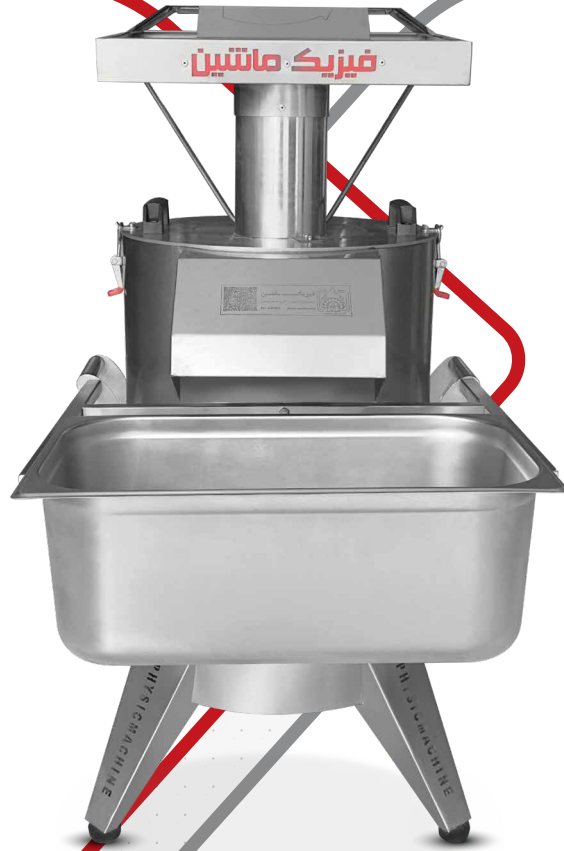
Benefits

- easy to use
- Easy to carry
- Durable and resistant
- Completely ergonomic use
- Suitable for cooking in small spaces
- Made in two tabletop and furnished models
- The ability to cook all kinds of Turkish kebabs chicken, sausages, hot dogs, etc



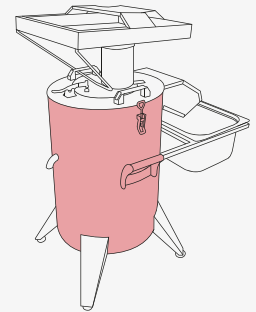
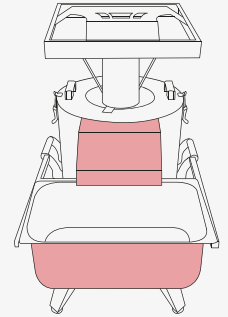
	Model	Dimensions(CM)			weight (kg)	Gas consumption	Description
		height	Width	length			
Single skewered Turkish kebab	SHV14	95	71	50	50	0.8cubic meters	1 steel plate/ 4burners / 25kg capacity
The flame of a table columns	SHVC14	115	95	55	70	1cubic meters	1steel plate / 4burners / capacity 25kg with cast iron For cooking
	SHVS14	115	95	55	70	1cubic meters	1steel plate / single skewer / 4 burners / capacity 25 kg 2mil 304 steel sheet for cooking
Single skewered Turkish kebab The flame of tow table columns	SHV24	115	100	70	75	1.8cubic meters	1 steel plate / single skewer / 8 burners / capacity 50 kg mil 304 steel sheet for cooking
	SHV25	125	100	70	80	2.2cubic meters	1 steel plate/single skewer/10 burners/capacity 50 kilos 2mil 304 steel sheet for cooking
Turkish kebab with two table skewers	SHVS2-4	120	100	90	95	2cubic meters	1steel plate/two skewers/each skewer has 4 flames/each capacity Skewers 25 kilos/top sheet 2 mils for cooking
	SHVS2-5	130	100	120	115	2.4cubic meters	1steel plate/two skewers/each skewer has 5 flames/each capacity Skewers 50 kilos/top sheet 2 mils for cooking
cabinet	single skewers	70	95	70	35	-	1steel mill sheet
	two skewers	70	95	130	50	-	1steel mill sheet

Food Preparation Equipment



A professional commercial kitchen scene featuring two chefs in white uniforms and tall white hats. They are standing at a stainless steel counter, looking at a tablet held by the chef on the left. The counter is filled with fresh ingredients like tomatoes, peppers, and broccoli, along with several metal bowls and a mortar and pestle. The background shows kitchen equipment and a sink area.

Commercial
Kitchen
Equipment
Manufacturer
kittechno.com

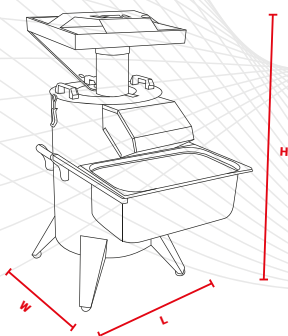


Technical specifications

- Single-phase and three-phase input power
- Capable of mashing 250 kg of onions per hour
- Has two separate outputs for puree and onion juice
- Has a large tray on the machine to accumulate onions
- Possibility of placing a bain-marie at the machine's output and aluminum to prevent rust
- Has a high-density steel mesh to increase water extraction by about 70 percent
- The body material is made entirely of 304 stainless steel sheet
- Has a steel guard at the onion input to maintain operator safety
- Equipped with a 304 stainless steel shaft to increase the life of the machine
- The machine's blades are made of steel and hard chrome to resist onion acid

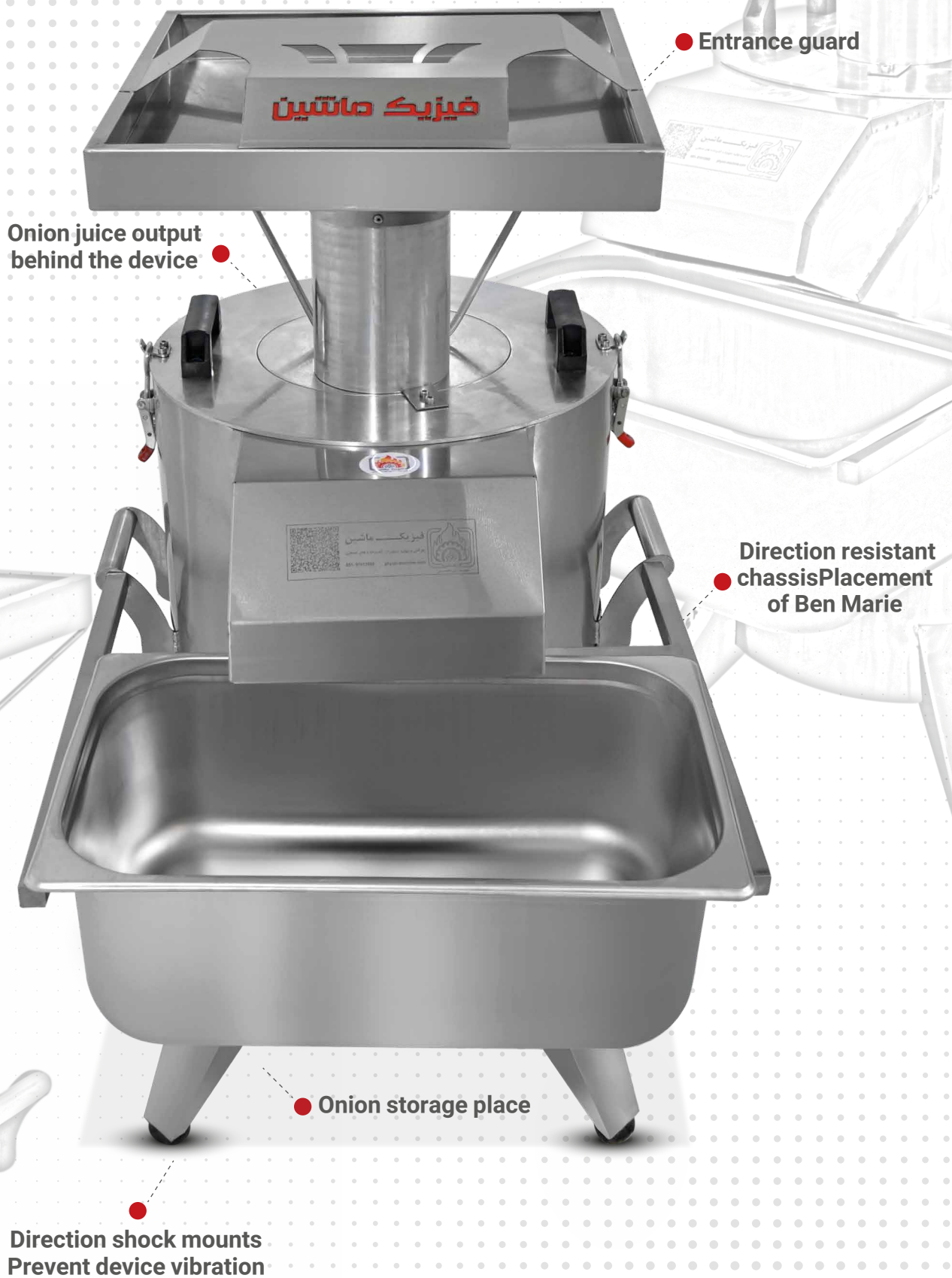
Benefits

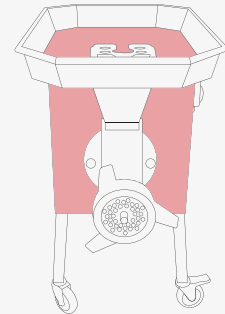
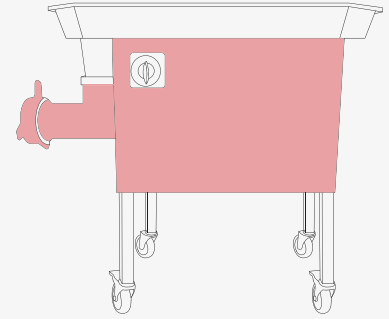
- Reduce energy consumption
- Ability to puree and juice lemons, tomatoes, pickles
- Ability to customize the water extraction mesh with different capacities and sizes
- Ability to disassemble the machine for easy cleaning
- Optimal use of onion juice (for use in schnitzel, soup...)
- Reduced maintenance costs compared to other devices (meat grinders, etc)



Onion Grater Machine	Dimensions(CM)			weight(kg)	Engine power	Electricity consumption
	height	Width	length			
single phase	110	60	67	63	2 horsepower	1.5 kw
Onion Grater Machine	Dimensions(CM)			weight(kg)	Engine power	Electricity consumption
	height	Width	length			
three phases	110	60	67	60	2 horsepower	1.5 kw

Onion Grater Machine (Onion Juice Extractor)



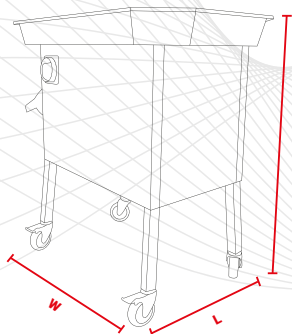


Technical specifications

- Single-phase and three-phase input power
- Body material made of steel (can be ordered as all-steel 304 upon customer request)
- Impervious electromotor (waterproof, dustproof) with IP66 classification
- Direct power transmission to the screw due to the presence of a gear motor in order to prevent wear of the screw end and energy loss

Benefits

- Has a spare window
- Steel guard on the device tray to maintain operator safety
- Ability to open the body from the device and quickly assemble for easy washing



Meat grinder 32 single phase gearbox	Dimensions(CM)			weight(kg)	Device capacity	Engine power	Electricity consumption
	height	Width	length				
	96	90	48	88	600kg per hour	2horsepower	1.5 kw
Meat grinder 32 three phase gearbox	Dimensions(CM)			weight(kg)	Device capacity	Engine power	Electricity consumption
	height	Width	length				
	96	90	48	90	600kg per hour	4horsepower	3 kw
Meat grinder 42 three phase gearbox	Dimensions(CM)			weight(kg)	Device capacity	Engine power	Electricity consumption
	height	Width	length				
	100	120	60	162	1600kg per hour	10horsepower	7.5 kw

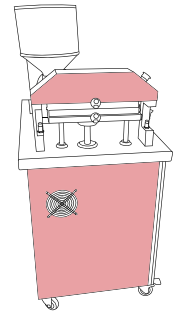
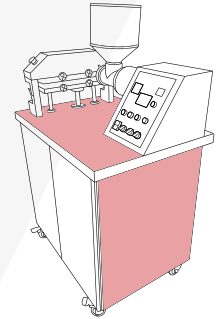
12 Months
Warranty

10 Years After
Sales Service

Hydraulic Skewer Machine



KITECH

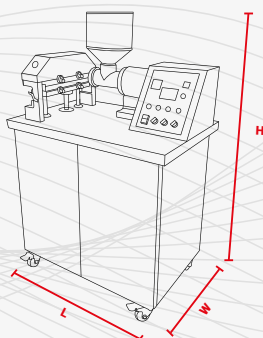


Technical specifications

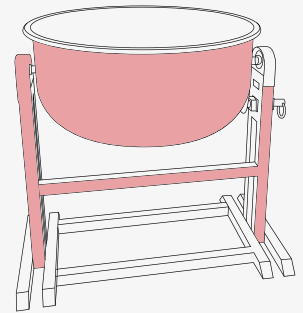
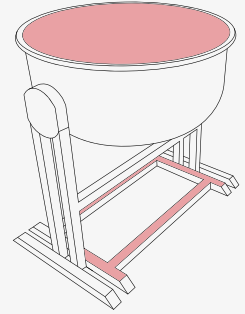
- Single-phase input power
- With jaws made of 304 stainless steel sheet
- Ability to order kebab molds from 80 to 300 grams
- Equipped with a pressure adjustment system to adjust the weight of the kebab
- Ceramic coating of the molds to prevent the kebab from sticking to the mold
- Capable of grilling up to 35 centimeters length and 300 grams in weight
- Equipped with a digital counter to display the number of kebab skewers

Benefits

- High speed
- Low wear
- Easy to wash
- Fixed weight of kebabs
- Reduced manpower costs
- Reduced energy consumption
- Skewering without manual intervention and fully automatic



Hydraulic Skewer Machine	Dimensions(CM)			weight(kg)	Device capacity	Electricity consumption
	height	Width	length			
	140	65	90	220	1200skewers per hour	1.5kw

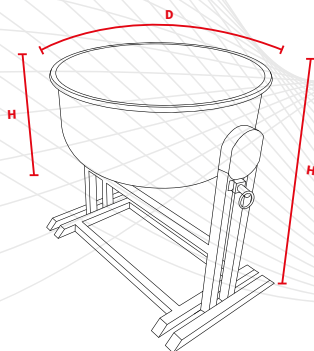


Technical specifications

- Has a lock to keep the pot steady
- Body material made entirely of 304 stainless steel sheet
- Has a lever for easy unloading of rice in the pot and no rice waste

Benefits

- Easy to move
- Ergonomic use to maintain operator safety

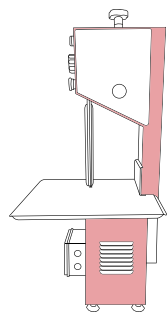
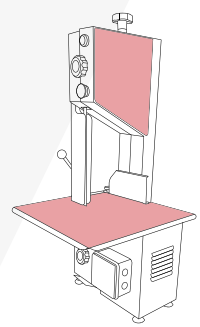


Rice Pot Opening 70	Dimensions(CM)			weight(kg)	Volume
	height	Patil height	Diameter		
	83	35	70	22	120 to 150 liters
Rice Pot Opening 86	Dimensions(CM)			weight(kg)	Volume
	height	Patil height	Diameter		
	83	38	86	30	180 to 200 liters

12 Months
Warranty

10 Years After
Sales Service

Bone Saw Machine

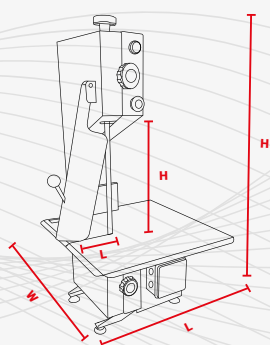


Technical specifications

- Single-phase power input
- Steel blade to increase the durability of the machine
- Copper electromotor core to reduce motor temperature and increase efficiency
- Body material made entirely of 304 stainless steel sheet
- Equipped with a power cut sensor to maintain operator safety
- With protective sheath for the device blade to maintain operator safety

Benefits

- High safety
- Easy to use
- Easy to wash
- Ability to adjust the cutting thickness to cut various types of frozen meat and bones in different sizes and thicknesses

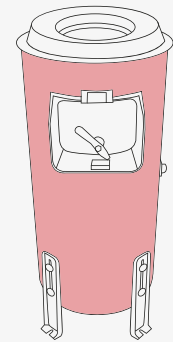
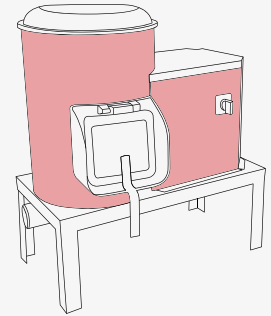


Bone Saw Machine	Dimensions(CM)			weight(kg)	Electricity consumption	cutting height (cm)	blade length (cm)
	height	Width	length				
Bone Saw Machine 25cm	75	35	45	35	1kw	25	152
Bone Saw Machine 33 cm	85	45	45	41	1kw	33	172
Bone Saw Machine 37 cm	90	55	45	50	1.5kw	37	182

Model : standing



Model : desktop



Technical specifications

- Single-phase input power
- Body material made of steel sheet
- Has a hygienic rubber around the door
- Input and output door material made of aluminum
- Has water inlet and outlet for simultaneous washing along with peeling

Benefits

- High speed and accuracy in peeling
- Ability to peel potatoes, carrots and onions
- Abrasion peeling (prevents potato waste)

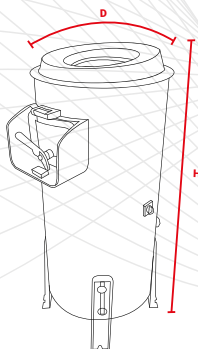
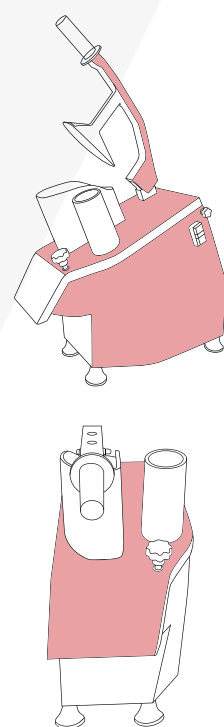


Table potato peeler	Dimensions(CM)				weight (kg)	Device capacity	Engine power	Electricity consumption
	height	Width	length	Diameter				
	68	31	60	14	22	100kg per hour	1.2horsepower	900w
Standing potato peeler	Dimensions(CM)			weight(kg)	Device capacity	Engine power	Electricity consumption	
	height	Diameter						
	126	55		80	500kg per hour	2horsepower	1.5kw	

12 Months
Warranty

10 Years After
Sales Service

Vegetable Slicer

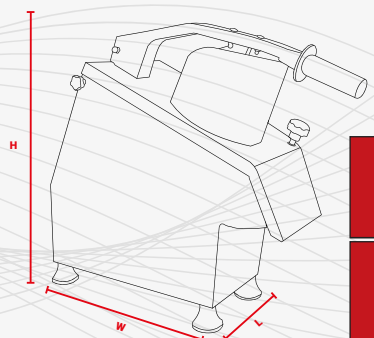


Technical specifications

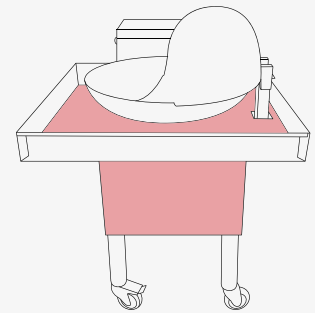
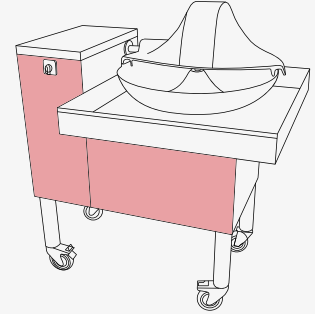
- Single-phase input power
- Separate input for cucumber and carrot
- For model BM 300 the input opening is 18 * 9 cm
- Two power cut sensors to maintain operator safety
- Body material made entirely of anodized aluminum
- For model BM 500 the input opening diameter is 17 cm

Benefits

- Very low wear
- Reduces labor costs
- Comparable to European models
- Significantly increases kitchen efficiency
- Crushing and chopping potatoes and various vegetables
- With a wide variety of blades for various types of cutting chips, slices and



Slicer	Dimensions(CM)			weight(kg)	Engine power	Device capacity	Number of blades	Electricity consumption
	height	Width	length					
BM300	59	50	25	18	0.73horsepower	300kg per hour	5	550w
BM500	59	50	25	25	0.8horsepower	500kg per hour	6	600w

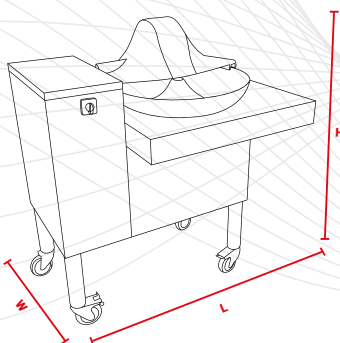


Technical specifications

- Aluminum pot and lid
- Single-phase input power
- Steel blade to resist corrosion and abrasion
- Equipped with a cut-off switch to maintain operator safety
- Has a protective guard on the blade and tray to maintain operator safety and prevent vegetables from scattering

Benefits

- Easy to use
- Ease of movement
- Simultaneous rotation of pot and blade
- Prevents crushing and water loss of vegetables (compared to other vegetable shredders)
- High speed and increased efficiency and effectiveness

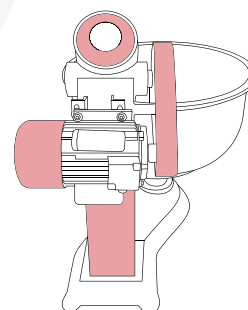
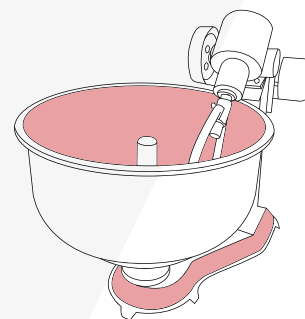


Commercial Vegetable Shredder opening 60	Dimensions(CM)			weight(kg)	Engine power	Device capacity	tray capacity	Electricity consumption
	height	Width	length					
	108	80	83	60	1.5horsepower	200kg per hour	8kg	1 kw
Commercial Vegetable Shredder opening 70	Dimensions(CM)			weight(kg)	Engine power	Device capacity	tray capacity	Electricity consumption
	height	Width	length					
	110	85	100	90	3horsepower	400kg per hour	15kg	2.5 kw
Commercial Vegetable Shredder opening 90	Dimensions(CM)			weight(kg)	Engine power	Device capacity	tray capacity	Electricity consumption
	height	Width	length					
	120	90	120	120	5horsepower	600kg per hour	35kg	3.75 kw

12 Months
Warranty

10 Years After
Sales Service

Kneading Machine

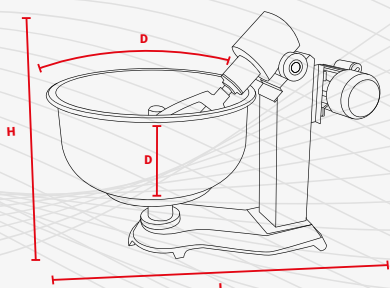


Technical specifications

- Single-phase input power
- Stainless steel bowl (possibility to order steel paddle model)

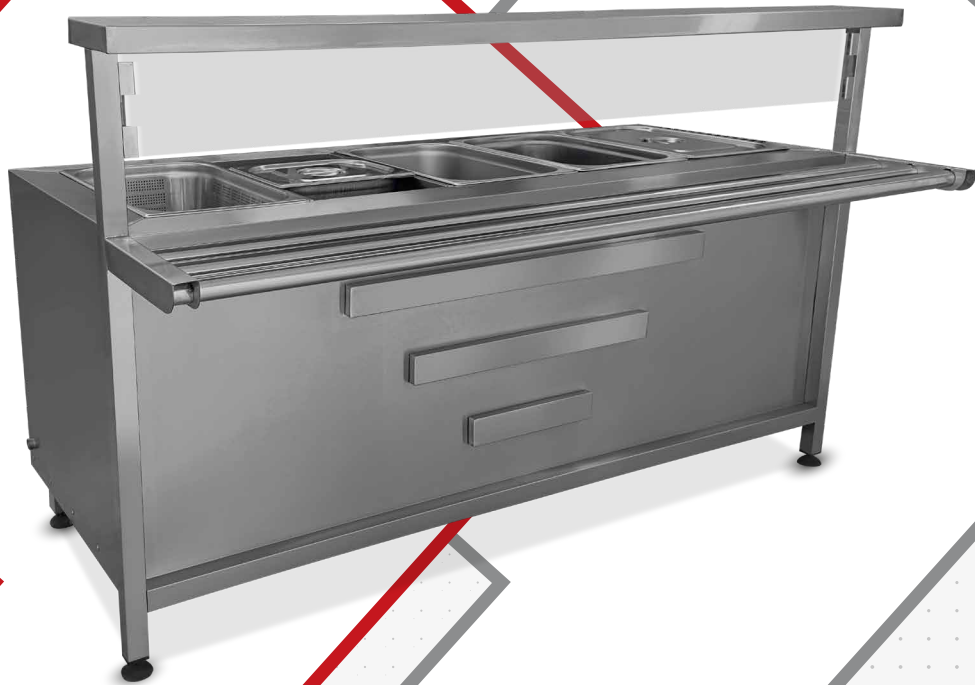
Benefits

- The bowl can be separated for washing
- Water-resistant and also suitable for food
- Can be used in bakeries, pastry workshops and industrial kitchens



Kneading Machine	Dimensions(CM)					Kneading Machine	Dimensions(CM)				
	height	Diameter	Width	weight	depth		height	Diameter	Width	weight	depth
5kilos	53	20	58	18	17	60kilos	100	65	115	150	5/32
8kilos	65	30	75	25	5/17	90kilos	100	70	115	160	35
15kilos	60	41	85	70	20	120kilos	115	70	135	224	40
30kilos	70	48	70	90	24	180kilos	114	90	145	250	45
40kilos	75	57	90	115	5/32	240kilos	138	115	165	310	52

Serving Equipment



A photograph of a commercial kitchen buffet line. In the foreground, a hand uses a metal spoon to scoop yellow corn from a stainless steel tray. The tray also contains sliced carrots, green beans, and white potatoes. In the background, other trays with various food items and a person in a black uniform holding a tray are visible. The text 'Commercial Kitchen Equipment Manufacturer' is overlaid in white, with 'kittechno.com' below it.

Commercial
Kitchen
Equipment
Manufacturer
kittechno.com

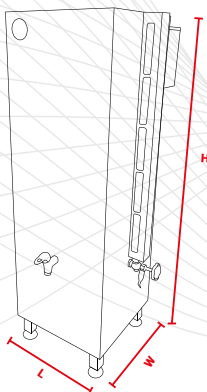


Technical specifications

- Equipped with a water filter
- Equipped with a temperature display
- Made in two gas and electric models
- Single-phase and three-phase input electricity
- Profiles are made entirely of 1.5 mm thick steel
- Equipped with a thermostat to adjust the temperature
- Equipped with a filler to adjust the amount of water input
- Equipped with a lighter and thermocouple to increase safety
- Equipped with a water level display on the side of the device
- Use of reinforced metal layers in the vicinity of the flame for greater strength
- Use of 1 mm thick 304 stainless steel sheet in the body and tank of the device
- Use of brass sheet in the tank and hot gas layers in contact with water to reduce energy consumption and increase the life of the device, increase the speed of boiling and heat resistance
- Equipped with 120 density ceramic wool thermal insulation to prevent the surrounding environment from heating

Benefits

- No need for operator
- Continuous welding and fully automatic
- Has proper ventilation for complete fuel and reduced energy consumption
- Has a drain valve on the back of the device for cleaning
- Increases safety and prevents the device body from overheating and does not transfer heat to the environment

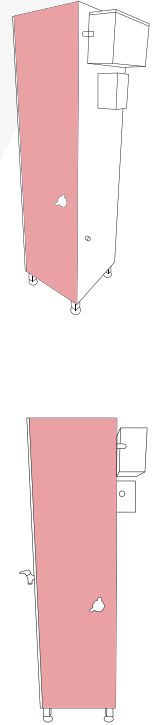


Boiler Grade A 50liters	Dimensions(CM)			weight(kg)	Gas consumption	Electricity consumption	element power(w)	
	height	Width	length				single phase	Three phases
	135	40	40	55	1.5cubic meters	4.5 kw	4500	4500
Boiler Grade A 50liters	Dimensions(CM)			weight(kg)	Gas consumption	Electricity consumption	element power(w)	
	height	Width	length				single phase	Three phases
	180	50	50	73	1.8cubic meters	4.5 kw	4500	4500
Boiler Grade A 50liters	Dimensions(CM)			weight(kg)	Gas consumption	Electricity consumption	element power(w)	
	height	Width	length				single phase	Three phases
	180	70	70	123	2.5cubic meters	6 kw	6000	6000

12 Months
Warranty

10 Years After
Sales Service

Boiler Grade E

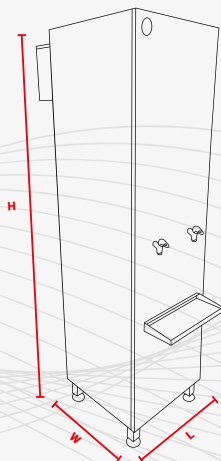


Technical specifications

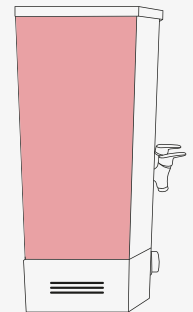
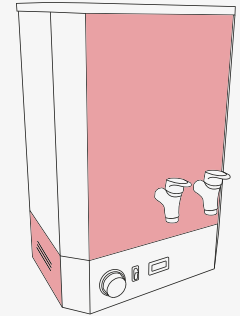
- Equipped with water filter
- Equipped with temperature display
- Single-phase and three-phase input power
- Equipped with fill-in to adjust water intake rate
- Equipped with thermostat to adjust temperature
- Body material made entirely of 304 stainless steel sheet
- Equipped with lighter and thermocouple to increase safety
- Using reinforced metal layers near the flame for greater strength
- Use of brass sheet in the tank and hot gas layers in contact with water to reduce energy consumption and increase the life of the device, increase the speed of boiling and heat resistance
- Equipped with ceramic wool thermal insulation with a density of 120 to prevent the surrounding environment from heating

Benefits

- No need for operator
- Continuous welding and fully automatic
- Has proper ventilation for complete fuel and reduced energy consumption
- Has a drain valve on the back of the device for cleaning
- Increases safety and prevents the device body from overheating and does not transfer heat to the environment



Boiler Grade E 50liters	Dimensions(CM)			weight(kg)	Gas consumption	Electricity consumption	element power(w)	
	height	Width	length				single phase	Three phases
	135	40	40	45	1.5cubic meters	4.5 kw	4500	4500
Boiler Grade E 50liters	Dimensions(CM)			weight(kg)	Gas consumption	Electricity consumption	element power(w)	
	height	Width	length				single phase	Three phases
	180	50	50	63	1.8cubic meters	4.5 kw	4500	4500
Boiler Grade E 50liters	Dimensions(CM)			weight(kg)	Gas consumption	Electricity consumption	element power(w)	
	height	Width	length				single phase	Three phases
	180	70	70	113	2.5cubic meters	6 kw	6000	6000



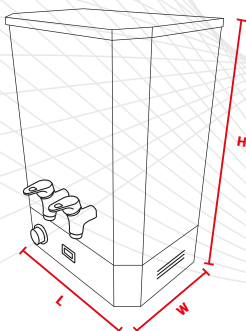
- Right valve : Boiling water outlet
- Left valve : tea outlet

Technical specifications

- Single-phase input power
- With 3.5-liter tea compartment
- Equipped with temperature display
- Equipped with thermostat to adjust temperature
- With two separate compartments for tea and water
- With two separate outlet valves for tea and boiled water
- Equipped with 2000-watt element to increase the speed of boiling water

Benefits

- Easy to use
- Lightweight and portable
- Without the need for a teapot
- Economical and cost-effective
- With water drain valve for washing the device
- Possibility of customizing the device with higher power



Electric Samovar	Dimensions(CM)			weight(kg)	Volume	Electricity consumption
	height	Width	length			
	39	35	60	10	40	2kw

12 Months Warranty

10 Years After Sales Service



Gas models in different sizes



Electric models in different sizes

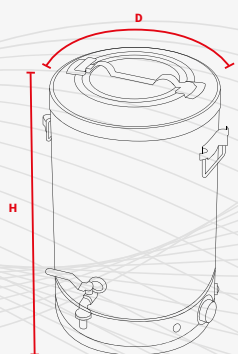


Technical specifications

- With two handles for easy movement
- With thermostat to adjust temperature in electric model
- With brass outlet valve for high efficiency and durability
- Body material made entirely of 304 stainless steel sheet
- Equipped with oven for rapid boiling of water in gas model
- Double-walled with glass wool insulation in electric model to prevent energy waste

Benefits

- Easy to use
- Reduce energy consumption
- Can be used in restaurants, mosques, hotels barracks, gatherings ...
- Ability to adjust temperature between 30 and 110 degrees in electric model
- Automatic shutdown of the samovar when the temperature reaches the desired degree in electric model
- Maintaining the temperature of the water inside the samovar for a longer period of time and using it as a flask in electric model



Electric samovar	Dimensions(CM)		Volume	weight(kg)	Electricity consumption
	height	Diameter			
	45	32	15	5	1.5kw
Electric samovar	Dimensions(CM)		Volume	weight(kg)	Electricity consumption
	height	Diameter			
	51	32	20	6	2kw
Electric samovar	Dimensions(CM)		Volume	weight(kg)	Electricity consumption
	height	Diameter			
	63	32	30	7	2kw
Electric samovar	Dimensions(CM)		Volume	weight(kg)	Electricity consumption
	height	Diameter			
	76	38	50	9	4kw

gas samovar	Dimensions(CM)		Volume	weight(kg)	Gas consumption
	height	Diameter			
	48	31	20	6	1cubic meters
gas samovar	Dimensions(CM)		Volume	weight(kg)	Gas consumption
	height	Diameter			
	70	31	30	7	1cubic meters
gas samovar	Dimensions(CM)		Volume	weight(kg)	Gas consumption
	height	Diameter			
	87	31	60	9	1.5cubic meters
gas samovar	Dimensions(CM)		Volume	weight(kg)	Gas consumption
	height	Diameter			
	100	45	90	10	2cubic meters
gas samovar	Dimensions(CM)		Volume	weight(kg)	Gas consumption
	height	Diameter			
	103	45	120	12	3cubic meters



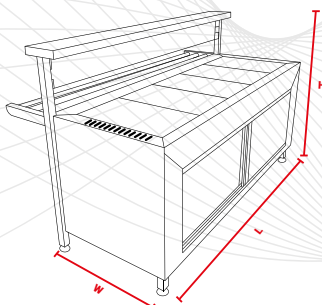
Protector of the element

Technical specifications

- Single-phase input power
- With linear burner in gas version
- Equipped with temperature display
- Made in two gas and electric models
- With element protector to prevent damage
- Equipped with high-resistance roof and rail
- Equipped with thermostat for temperature adjustment
- Body material made entirely of 304 stainless steel sheet
- With adjustable feet to adjust the device's placement surface
- Using a first-class rod element to transfer for uniform temperature in all parts of the tub in electric models
- Chassis of the device made of 40*40 stainless steel 304 sheet and profile for greater strength

Benefits

- Easy to wash
- Temperature stabilization
- Lighting capability for greater beauty
- Customer logo printing possible upon order
- Keeping food warm for a long time while maintaining quality



Hot Counter	Dimensions(CM)					weight(kg)	Electricity consumption	Gas consumption
	height		Width		length			
	simple	with shelf and rail	simple	with shelf and rail				
3parts	83	115	70	100	120	55	1.5kw	0.37cubic meters
Hot Counter	Dimensions(CM)					weight(kg)	Electricity consumption	Gas consumption
	height		Width		length			
	simple	with shelf and rail	simple	with shelf and rail				
4parts	83	115	70	100	150	70	2kw	0.37cubic meters
Hot Counter	Dimensions(CM)					weight(kg)	Electricity consumption	Gas consumption
	height		Width		length			
	simple	with shelf and rail	simple	with shelf and rail				
5parts	83	115	70	100	180	83	3kw	0.37cubic meters

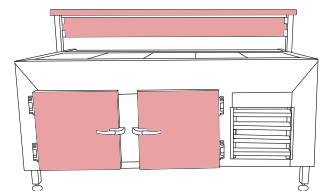
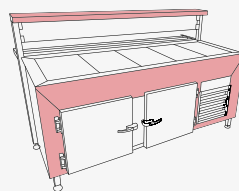
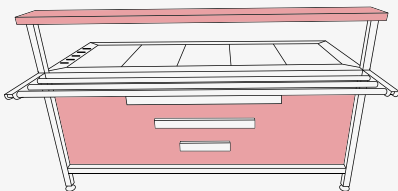
12 Months
Warranty

10 Years After
Sales Service

Cold Counter



KITECH

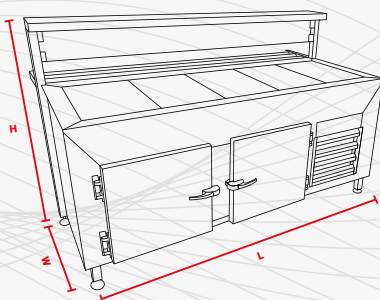


Technical specifications

- Single-phase input power
- Equipped with temperature display
- Equipped with high-resistance shelves and rails
- Equipped with thermostat to adjust temperature
- Body material made entirely of 304 stainless steel sheet
- With adjustable bases to adjust the machine's placement level
- Equipped with compressor and condenser with 1.2 horsepower
- With active cooling system at the bottom for permanent circulation of cold air inside the machine
- All gas charging lines, including evaporator and condenser, are made of copper, for high durability and greater efficiency
- Double-walled and insulated body to maintain the cold inside the counter
- Chassis of the device made of 40*40 stainless steel 304 sheet and profile for greater strength

Benefits

- No frost
- Lighting capability for greater beauty
- Customer logo printing available upon request



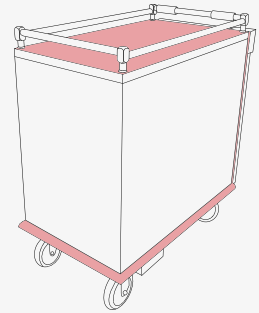
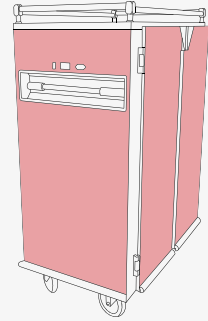
Cold Counter 3parts	Dimensions(CM)				Electricity consumption	weight(kg)
	height	Width		length		
	with shelf and rail	simple	with shelf and rail	simple	0.75kw	80
	115	83	100	70		
Cold Counter 4parts	Dimensions(CM)				Electricity consumption	weight(kg)
	height	Width		length		
	with shelf and rail	simple	with shelf and rail	simple	0.75kw	105
	115	83	100	70		
Cold Counter 5parts	Dimensions(CM)				Electricity consumption	weight(kg)
	height	Width		length		
	with shelf and rail	simple	with shelf and rail	simple	0.75kw	130
	115	83	100	70		



● Size : 40 tray trolley



● Size : 20 tray trolley

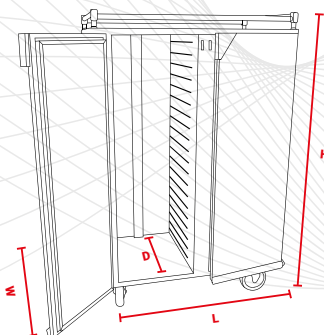


Technical specifications

- Single-phase input power
- With temperature display
- Equipped with thermostat to adjust temperature
- With strip around the door to prevent energy loss
- Body material made entirely of 304 stainless steel sheet
- Replaceable strong polyurethane wheels for easy movement
- Double-walled with high-density resistant thermal insulation to maintain the temperature inside the trolley
- With shock absorber strip at the bottom to prevent impact on the body of the device
- There is a 5 cm guard on the top of the trolley to carry and store yogurt, bread and salad
- With strong insulation to prevent heating
- Equipped with fan and radiator element for hot air circulation and uniform temperature on all floors

Benefits

- Easy to use
- Easy to carry and move
- Ability to maintain temperature for up to two hours
- Maintaining food heat at standard temperature 65°c
- Ability to store various types of dishes in the tray and Trolley nets

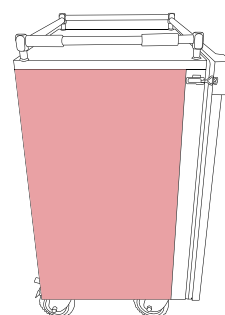
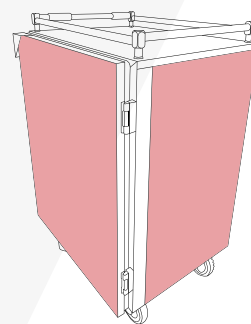


Food Trolley 20trays	Dimensions(CM)				Electricity consumption	weight(kg)
	Internal depth	length	Width	height		
	75	100	55	105	1kw	70
Food Trolley 40trays	Dimensions(CM)				Electricity consumption	weight(kg)
	Internal depth	length	Width	height		
	45	100	60	150	1kw	120

12 Months
Warranty

10 Years After
Sales Service

Portable Food Warmer

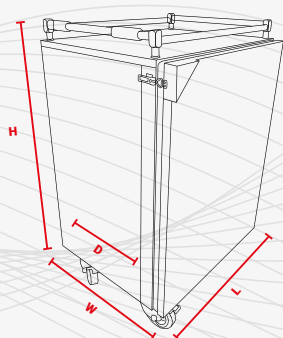


Technical specifications

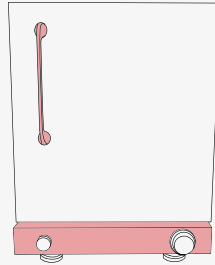
- Single-phase input power
- Adjustable clamp to prevent heat from escaping
- Equipped with a thermostat to adjust the temperature
- Equipped with a radiator element to increase the internal temperature
- Equipped with high-density resistant thermal insulation to prevent heat transfer to the surrounding environment

Benefits

- Easy to use
- Keeps all kinds of stews and rice warm
- No change in the color of the barbecue due to the absence of steam
- Apply next to the serving line and transfer to the kitchen



Food Warmer	Dimensions(CM)			Electricity consumption	weight(kg)
	length	Width	height		
6Ben Marie	80	70	110	1kw	82
Food Warmer	Dimensions(CM)			Electricity consumption	weight(kg)
	length	Width	height		
8Ben Marie	80	70	130	1.5kw	115

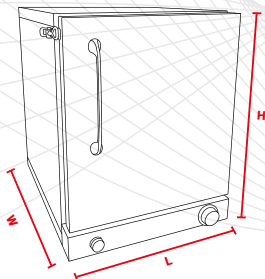


Technical specifications

- Single-phase input power
- With temperature display
- Equipped with thermostat to adjust temperature
- With strip around the door to prevent energy loss
- Body material made entirely of 304 stainless steel sheet
- Replaceable strong polyurethane wheels for easy movement
- Double-walled with high-density resistant thermal insulation to maintain the temperature inside the trolley
- With shock absorber strip at the bottom to prevent impact on the body of the device
- There is a 5 cm guard on the top of the trolley to carry and store yogurt, bread and salad
- With strong insulation to prevent heating
- Equipped with fan and radiator element for hot air circulation and uniform temperature on all floors

Benefits

- Easy to use
- Easy to carry and move
- Ability to maintain temperature for up to two hours
- Maintaining food heat at standard temperature 65°C
- Ability to store various types of dishes in the tray and Trolley nets

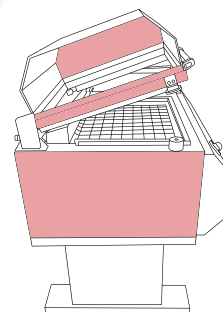
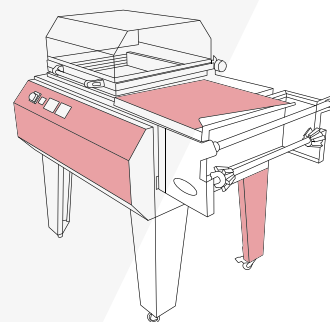


Hot Box	Dimensions(CM)			weight(kg)	Electricity consumption
	length	Width	height		
	40	50	57	15	0.5kw

12 Months
Warranty

10 Years After
Sales Service

Shrink Wrap Machine

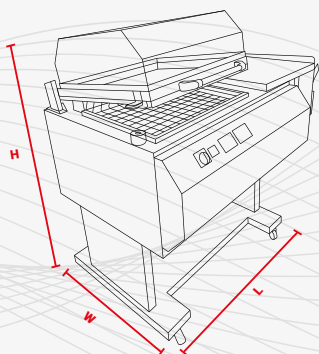


Technical specifications

- Single-phase input power
- Adjustable clamp to prevent heat from escaping
- Equipped with a thermostat to adjust the temperature
- Equipped with a radiator element to increase the internal temperature
- Equipped with high-density resistant thermal insulation to prevent heat transfer to the surrounding environment

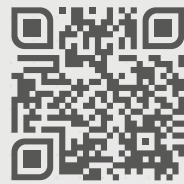
Benefits


- Easy to use
- Keeps all kinds of stews and rice warm
- No change in the color of the barbecue due to the absence of steam
- Apply next to the serving line and transfer to the kitchen



Shrink Wrap Machine	Dimensions(CM)			weight(kg)	Device efficiency	Electricity consumption
	length	Width	height			
	120	80	115	125	250to300pieces per hour	3.5kw

Commercial Kitchen Equipment Manufacturer



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