

ISO 9001:2015

BROCHURE OF KITCHEN MACHINERIES



QUALITY KITCHEN EQUIPMENTS

The destination for complete kitchen solutions

About Us



ABOUT US

Quality Kitchen Equipments, is one of the leading commercial kitchen equipment manufacturing company, based in Chennai, serving the hospitality industry globally with pride and perfection.

Founded in the year 2011, by Mr. Magimaidoss, who has more than 20 years of experience in the field of Hotel Management, has handled all types of kitchen equipment, imported / Indian made equipment and well trained in the area of production & manufacturing of the kitchen equipment. We undertake projects from planning of kitchens, estimation of the kitchen equipments to manufacturing, installation and service. Our team makes sure that each of our equipment is a pleasure to use for every chef. We also undertake the customized fabrication of kitchen equipment. We also keep strong focus on after sales service, a group of well trained service team ready to provide great support all times, which keep your equipment in working condition 24x7, 365 days and provides a high label of satisfaction.

OUR PRODUCTS

Our complete range of products include all types of induction operated kitchen equipment, kitchen machineries, steam cooking equipment, gas cooking equipment, pre-preparation equipment, food serving equipment, display counters, refrigeration equipment, serving equipment, washing area equipment, fast food equipment, storage area equipment, custom built fabricated equipment, kitchen exhaust, fresh air system and gas bank system.

OUR CLIENTS

We have served more than 200 valuable clients and our main goal is "customer satisfaction" through better service and support in all types of kitchen equipment.

OUR MISSION

Commitment to provide cost effective solutions with FOCUS on product and service quality.



OUR VISION

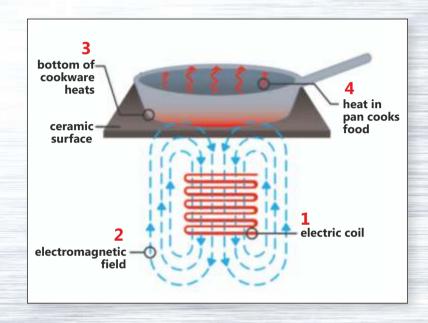
Processes, technology and skilled personnel to ensure quality products are available at competitive prices.



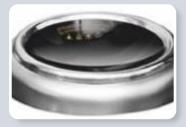


Working Principle

An Induction Cooker transfers Electrical Energy to heating Energy with High Frequency Current Passed Through the Coil the Current creates a charging Magnetic Field when a Magnetic Conductive Pot is Brought close to the Cooking Surface the Magnetic Field Induce an Eddy Current. The Eddy Current Forces the Molecules of the Pot run Rapidly the Pot gets Heat its Content by Heat Conduction.



Why choose Induction Cooktops Energy Saving and Safer









Induction Cooktops

Induction Cooktops are use electric energy can realize automatic control, with over temperature protection not easy to produce oily smoke.

No Emissions

Induction Cooktops no open flame, no emissions and no rediant heat

Gas Stove

Very easy to overheat edible oil at high temperature produce a lot of harmful substances in oil fume which are harmful to health

Emit a lot of Pollution Gas

Emit a lot of carbon dioxide, sulfur dioxide, Nitrogen Oxides and PM2.5 particles.

Single Induction Range

- Stainless Steel 304 Grade
 Construction
- Eight Stage of Power Control
- Accurate Temperature Control
- Power Control Display
- High Strength Micro Crystal Glass
- Water Proof Construction

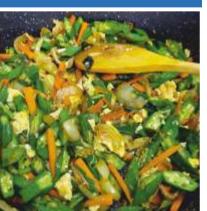


Model	Glass Size	Heating Diameter	Dimension L/W/H	Power	Volts
QKE SR 08	Dia 430mm	Dia 340mm	600X650X550+500mm	8	440 V
QKE SR 12	Dia 430mm	Dia 340mm	600X650X550+500mm	12	440 V









Single Induction Fryer

- Stainless Steel 304 Grade Construction
- Eight Stage of Power Control
- Accurate Temperature Control
- Power Control Display
- Deep Pressed Frying Pan
- Water Proof Construction



Model	Pan Dia	Dimension L/W/H	Power KW	Volts
QKE FR 700	700	900x1100x800+400	15	440 V
QKE FR 800	800	1000x1100x800+400	20	440 V
QKE FR 1000	1000	1200x1300x800+400	30	440 V









Single Induction Hotplate



- Stainless Steel 304 Grade
 Construction
- Eight Stage of Power Control
- Accurate Temperature Control
- Power Control Display
- MS Plate 20mm Thick Surface Finished

Model	Plate Size	Size	Power	Volts
QKE HP 15	1200x600	1300x800x850mm	15	440 V
QKE HP 20	1500x600	1600x800x850mm	20	440 V







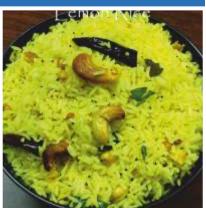
- Stainless Steel 304 Grade Construction
- Eight Stage of Power Control
- Accurate Temperature Control
- Power Control Display
- Water Proof Construction
- Water Control Valve
- Electric Actuator for tilting

Model	Size	Power	Volts
QKE BRT 100	100 Litres	12KW	440 V
QKE BRT 200	200 Litres	20KW	440 V
QKE BRT 300	300 Litres	30KW	440 V









Induction Boiling Pan

- Stainless Steel 304 Grade
 Construction
- Eight Stage of Power Control
- Accurate Temperature Control
- Power Control Display
- Water Proof Construction
- Water Control Valve
- Electric Actuator for tilting



Model	Size	Power	Volts
QKE BP 100	100 Ltrs/20 Kgs	12KW	440 V
QKE BP 200	200 Ltrs/40 Kgs	20KW	440 V
QKE BP 300	300 Ltrs/60 Kgs	30KW	440 V









Induction Steamer

- Stainless Steel 304 Grade Construction
- Eight Stage of Power Control
- Accurate Temperature Control
- Power Control Display
- Water Proof Construction
- Water Control Valve



Model	Capacity	Power	Volts
QKE IS 6T	6 Tray	8KW	440 V
QKE IS 12T	12 Tray	15KW	440 V









Induction Sweet Making Machine

- Stainless Steel 304 Grade Construction
- Eight Stage of Power Control
- Accurate Temperature
 Control
- Power Control Display
- Water Proof Construction



Model	Size	Power	Volts
QKE SM 200	200 Litres	20KW	440 V
QKE SM 300	300 Litres	30KW	440 V









Plain Induction Top

- Stainless Steel 304 Grade
 Construction
- Eight Stage of Power Control
- Accurate Temperature Control
- Power Control Display
- High Strength Micro Crystal Glass



Model	Size	Power	Volts	Frequency
QKE TTP	350x455x145mm	3.5KW	220 V	50 HZ



Concave Induction Table Top

- Stainless Steel 304 Grade Construction
- Eight Stage of Power Control
- Accurate Temperature Control
- Power Control Display
- · High Strength Micro Crystal Glass

Model	Size	Power	Volts	Frequency
QKE TTC	370x455x200mm	3.5KW	220 V	50 HZ

Plain and Concave Induction

- Stainless Steel 304 Grade Construction
- Eight Stage of Power Control
- Accurate Temperature Control
- Power Control Display
- · High Strength Micro Crystal Glass



Model	Size	Power	Volts	Frequency
QKE TPC	650x455x200mm	3.5 x 2 KW	220 V	50 HZ

Table Top Hot Plate

- Stainless Steel 304 Grade Construction
- Eight Stage of Power Control
- Accurate Temperature Control
- Power Control Display
- · MS Plate 20mm Thick Surface Finished



Model	Size	Power	Volts	Frequency
QKE TTHP	650x550x400mm	5	220 V	50 HZ



Table Top Griddle Plate

- Stainless Steel 304 Grade Construction
- Eight Stage of Power Control
- · Accurate Temperature Control
- Power Control Display
- · MS Plate 20mm Thick Surface Finished

Model	Size	Power	Volts	Frequency
QKE TTGP	550x530x400mm	3.5	220 V	50 HZ

Table Top Fryer

- Stainless Steel 304 Grade Construction
- Eight Stage of Power Control
- Accurate Temperature Control
- Power Control Display
- · Mesh Basket with Handle



Model	Size	Power	Volts	Frequency
QKE TTDF	350x530x400mm	3.5	220 V	50 HZ

Table Top Pasta Cooker

- Stainless Steel 304 Grade Construction
- Eight Stage of Power Control
- Accurate Temperature Control
- Power Control Display
- · Mesh Basket with Handle
- Water Control Valve



Model	Size	Power	Volts	Frequency
QKE TT PC	450x530x400mm	3.5	220 V	50 HZ



Concealed Plane Cooker

- Stainless Steel 304 Grade Construction
- Eight Stage of Power Control
- · Accurate Temperature Control
- Power Control Display
- · High Strength Micro Crystal Glass

Model	Size	Power	Volts
QKE BW 01	320x320x150mm	3.5	220 V

Concealed Concave Cooker

- Stainless Steel 304 Grade Construction
- Eight Stage of Power Control
- Accurate Temperature Control
- Power Control Display
- High Strength Micro Crystal Glass



Model	Size	Power	Volts
QKE BW 01	320x320x150mm	3.5	220 V

Convertherm maxx Combi Ovens

The Convotherm maxx offers you everything you need for your success. Not too much, not too little: Speed and efficiency for cooking and baking. Uniform, high-quality results. Simple operation and cutting-edge technology. Economical operating costs and outstanding environmental friendliness. Robust reliability and a long service life. German engineering at a great price. maxx. just right.

Convotherm maxx 6.10 Electric Injection / Spritzer 6+1 GN



CONVOTHERM MAXX 6.10			
W x D x H Weight			
34 ½ x 31 ¾ x 31 ¾ inches	229.3 lb		
87.6 x 79.7 x 79.4 cm	104 kg		

Convotherm maxx 10.10 Electric Injection / Spritzer 10+1 GN



CONVOTHERM MAXX 6.10		
WxDxH	Weight	
34 ½ x 31 ¾ x 41 inches	276.7 lb	
87.6 x 79.7 x 104.1 cm	125.5 kg	

Convertherm maxx pro Combi ovens

The family of Convotherm premium combi ovens for professionals. Durable top quality "made in Germany". Innovations that really make sense. Optimized functions, forward-looking digitalization, consistent energy and resource efficiency, and unique service-friendliness. The new standard for professional combi ovens at the highest level. max pro. high definition.



Convotherm maxx pro BAKE 6.10



Convotherm maxx pro BAKE 10.10



Convotherm maxx pro easyTouch 6.10



Convotherm maxx pro easyTouch 6.20

Convertherm maxx pro Combi ovens



Convotherm maxx pro easyTouch 10.10



Convotherm maxx pro easyTouch 10.20



Convotherm maxx pro easyTouch 20.10



Convotherm maxx pro easyTouch 20.20

Energy Saving Food Steamers



6 tray food steamer

(Available in Electrical and LPG operated options)

Model number	QKE-ERS06	QKE-LRS06
Consumption	6KW Three phase 440V power supply	0.61m3/H
Capacity per batch (Rice)	15kg input	15kg input
Capacity per batch (Idli)	144 Idlis	144 Idlis
Capacity per tray	2.5kg Raw rice	2.5kg Raw rice

12 tray food steamer

(Available in Electrical and LPG operated options)

Model number	QKE-ERS12	QKE-LRS12
Consumption	12KW Three phase 440V power supply	0.62m3/H
Capacity per batch (Rice)	30kg input	30kg input
Capacity per batch (Idli)	288 Idlis	288 Idlis
Capacity per tray	2.5kg Raw rice	2.5kg Raw rice





24 tray food steamer

(Available in Electrical and LPG operated options)

Model number	QKE-ERS24	QKE-LRS24
Consumption	24KW Three phase 440V power supply	1.23m3/H
Capacity per batch (Rice)	60kg input	60kg input
Capacity per batch (Idli)	576 Idlis	576 Idlis
Capacity per tray	2.5kg Raw rice	2.5kg Raw rice

Our Valuable Customers

































































































































Catering Companies











We undertake projects from consultation, planning, layout, estimation of commercial & industrial kitchen to manufacturing, installation, commissioning & after sales service.

- Hotels
- **Restaurants**
- Industrial Canteens

- Hostels
- Hospitals
- Marriage Halls



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The destination for complete kitchen solutions

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Landmark - (Near Royal Enfield Warehouse)