

# KRAFTOR

Integrating Movement, Structure & Sustainability

## Kraftor Commercial Kitchen Solution



*Precision Tools, Perfect Kitchens*

We Engineer Safety, Hygiene, Durability for Ultimate Efficiency

**Kraftor**, a trusted name of innovative, safe, and reliable engineering solutions that improve everyday living and operational efficiency for homes, hospitals, industries and commercial facilities.

## Professional Kitchen Equipment: Engineered for Customized- Business friendly Setup of *Commercial Kitchen for Hotels, Restaurants, Hospitals, Industries & MNC's, Laboratories*

### Introducing Kraftor Industrial Solutions

As the pioneer and first mover for professionally engineered Industrial Equipment in Bangladesh, Kraftor - sets the benchmark for building professional, safe and trusted solutions. We import and manufacture components of the highest international standards, assemble them expertly in Dhaka, and provide dedicated, long-term installation and maintenance services.

## Commercial Kitchen Solution

### Precision-Engineered Commercial Kitchen Solutions

We design and manufacture high-performance commercial kitchen systems tailored for efficiency, durability, and hygiene. From concept to installation, our solutions integrate advanced engineering with premium materials to optimize workflow, ensure safety, and meet the demanding standards of modern food service operations. Please find our product range below:

- **High Pressure Gas Stove Burner:** Engineered for performance and built to last, our commercial kitchen equipment delivers reliability, efficiency, and precision in every operation. Crafted from high-grade stainless steel, each unit is designed to withstand intensive use while maintaining superior hygiene and ease of maintenance—making it the ideal choice for modern, professional kitchens.
- **Commercial Stainless steel Kitchen Exhaust hood:** KRAFTOR delivers advanced commercial kitchen exhaust systems engineered for superior airflow, heat control, and hygiene. Built with premium stainless steel and precision ducting, our solutions efficiently remove smoke, grease, and odors—ensuring a cleaner, safer, and more productive kitchen environment.



- **Commercial Deep Fryer:** This commercial deep fryer is engineered for consistent, high-capacity performance in professional kitchens. Constructed from premium-grade stainless steel, it ensures durability, hygiene, and easy maintenance. The precision temperature control system delivers uniform frying results, while the ergonomic basket design allows safe and efficient handling. Ideal for restaurants, hotels, and fast-food operations, this fryer combines reliability with sleek, modern aesthetics to enhance kitchen productivity.
- **Commercial sink Stainless steel:** Designed for durability and efficiency, our stainless-steel wash sinks deliver superior hygiene and long-lasting performance for commercial kitchens. Built with premium-grade materials and ergonomic design, they ensure seamless cleaning operations, easy maintenance, and compliance with strict food safety standards—making them an essential solution for any professional kitchen environment.
- **Stainless Steel Work Table with Cutting Board:** Durable and hygienic, this premium stainless steel work table features a built-in wooden cutting board for precise food prep. Its spacious top and lower shelf provide ample workspace and storage, making it ideal for any commercial kitchen.
- **High-Pressure Work Burner: Engineered** for maximum efficiency, this high-pressure work burner delivers powerful, consistent heat for industrial and commercial applications. Built for durability and precision, it ensures optimal performance while reducing fuel consumption. Ideal for demanding work environments where reliability matters.



- In addition, Kraftor Kitchen solution supports:

- |   |  |
|---|--|
| ○ <i>Floor Standing Deep Fryer</i>                  | ○ <i>Spiral Dough Mixer Machine</i>                |
| ○ <i>Pickup Table (Stainless Steel)</i>             | ○ <i>Kitchen Fresh Air Inlet System</i>            |
| ○ <i>Woking Preparation Table (Stainless Steel)</i> | ○ <i>Tandoor (Stainless Steel)</i>                 |
| ○ <i>Service Trolley (Stainless Steel)</i>          | ○ <i>Under-Counter Deep Chest Fizzer / Chiller</i> |
| ○ <i>Kitchen Wall Cabinet (Stainless Steel)</i>     |  |
| ○ <i>Commercial High Presser Work Burner</i>        |  |
| ○ <i>Commercial Bakery Rotary Oven</i>              |  |
| ○ <i>Commercial Bakery Dough Bread Proffer</i>      |  |
| ○ <i>Food Mixer Machine</i>                         |  |



# Commercial Kitchen Hood & Ventilation Solutions

Our systems are designed to scale with your project's budget and technological needs, from simple mechanical solutions to fully segregated smart systems.

## Hero Section

**Efficient Airflow. Zero Smoke. Maximum Safety.**

Kraftor designs, fabricates, installs, and maintains complete commercial kitchen ventilation systems — ensuring a safe, compliant, and comfortable working environment.

- ✓ Stainless Steel Kitchen Hoods
- ✓ Exhaust & Fresh Air Systems
- ✓ Ducting + HVAC Integration
- ✓ Installation, Testing & Commissioning

Engineered airflow to keep your kitchen smoke-free, odor-free, and code-compliant.



## Our Kitchen Ventilation Solutions

### 1. Kitchen Exhaust Hood

**Purpose:** Capture grease, smoke, steam, heat directly from cooking equipment.

**Available types:**

Hood Type	Usage
Wall Mounted Hood	Installed against wall over equipment line
Island Hood	For kitchens with central cooking island
BBQ / High-Grease Hood	Designed for heavy grease output (tandoor, grill, charcoal)

**Standard Material:**

- ✓ Food-grade Stainless Steel (SS304)
- ✓ Fully welded construction — no sharp edges
- ✓ Grease collection channel with drain plug

## 2. Exhaust & Fresh Air Balance System

For every unit of air removed, fresh air needs to be supplied back — otherwise the restaurant becomes negative pressure.

We design exhaust and fresh air balancing to ensure:

- ✓ Adequate airflow
- ✓ Comfortable working environment
- ✓ HVAC efficiency maintained

Components include:

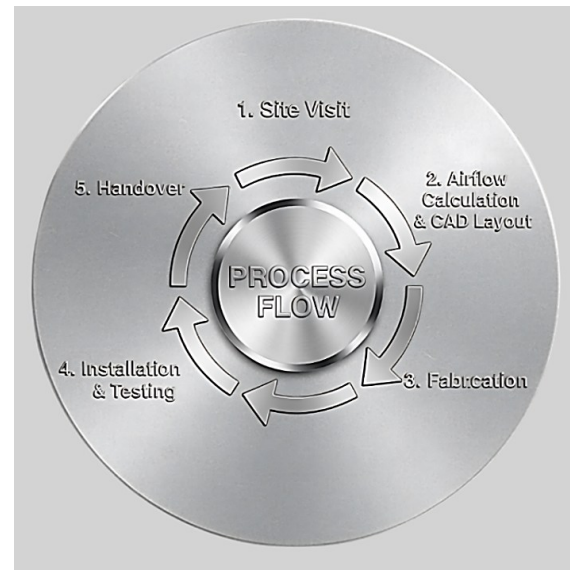
- Exhaust fans
- Fresh air blowers
- VFD controls (energy saving)
- Weatherproof rooftop cowl

## 3. Ducting System (GI / Stainless Steel / Insulated)

We fabricate and install ducts using:

- **Galvanized Iron (GI)** — standard
- **Stainless Steel (SS)** — high grease or hygienic zones
- **Insulated ducting** for rooftop sun heat protection

All ducts comply with fire rating requirements.



## Why Choose Kraftor Product?

Our Features	Kraftor Advantage
Warranty	Product wise as per Policy
In-house fabrication	Faster delivery, better customization
Food-grade stainless steel	Hygienic & rust-free
Balanced fresh-air system	No smell, no smoke, no pressure drops
Complete solution	Free Installation
After-sales support	AMC available

### Industries We Serve

- Restaurants & Cafés
- Hotels & Resorts
- Commercial Kitchens
- Cloud / Central Kitchens
- Corporate Cafeterias
- Industrial Canteens
- Under construction buildings

### Process Flow

1. Site Visit
2. Airflow Calculation & CAD Layout
3. Fabrication
4. Installation & Testing
5. Handover + Training + Documentation

## Call to Action

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### Smart Vertical Waste Management Solutions for Modern Buildings.

Whether it's a new installation, upgrade, or long-term maintenance — Kraftor delivers one stop solutions you can rely on.

 **Contact us today for a consultation or site assessment.**

Kraftor ®

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