



COMMERCIAL INDUCTION COOKING



Company Profile

PKR Equipments was Founded in 1988 by Mr.P.K.Rahamathullah as a traditional fabrication unit, the company has grown over the years and today under the leadership of its dynamic and vastly experienced MD Mr. P. Lal Ahamed Khan, PKR Equipments Private Limited has emerged as a leading manufacturer of commercial kitchen equipments right from concept to commissioning and offers customized fabrications in the Food and Beverage equipment segment.

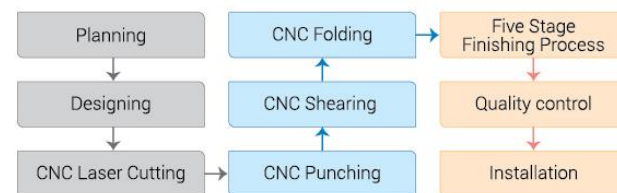
PKR Equipments is into design and fabrication of modern kitchen equipments exclusively to suit the requirements of Industrial Canteens ,Institutions, Hotels & Restaurants, Hospitals ,Food Processing Units, Clubs ,IT sectors where mass feeding is involved. We provide expert consultancy on effective rationalization of cooking Techniques for saving on energy and labour.

PKR Equipments has developed a in house brand under the name "Commis" from the year 2014 for Induction Based Cooking Equipments which uses the Induction Principle technology and it works with electro magnetic transformation with accurate temperature control which results in higher heating efficiency up to 90 % which is much higher than the conventional LPG and electrical Equipments.

Commis Brand Induction cooking Equipments are manufactured at state of the art 15000 Square Feet manufacturing facility in Ambattur, Chennai which adheres to the global best practices in safety and quality standards using the finest grade raw material and advanced technology in adherence within the industry defined norms. PKR Is also an ISO 9001: 2008 certified company.

All these products comes with warranty and it is designed in such a way that it is energy efficient , durable and easy to use which occupies less space resulting in comfortable smoke free environment since it emits less fumes. By using our products our customers can also save up to 50 – 60 % cost when compared to traditional LPG based kitchen equipments. We also provide 24/7 support to customers from our service team.

Our Manufacturing Process





TRUMPF PUNCHING MACHINE



CNC SHEARING MACHINE



CNC FOLDING MACHINE



Our Strength

- Adherence to Stringent Manufacturing Process
- Commitment to Quality
- Cost Effective Pricing
- On Time Delivery
- Customer Satisfaction
- Prompt After Sales Service

BETTER DESIGN

We design and plan the perfect commercial kitchen tailored precisely to your need. We listen to what you require, and think ahead to bring your vision to life.

BETTER INSTALLATION

Through the application of professional commercial kitchen experience and know-how. We work hard to transform and renovate even the trickiest of kitchen spaces smoothly, in time and on-budget.

BETTER KITCHEN

Smart kitchen (with Commis Induction Kitchen Equipment) is the perfect environment in which employees will love to work and produce great food. These smart kitchens are planned in a professional manner with you and your staff in mind.



FACTORIES



RESTAURANTS



HOTELS



HOSPITALS



COLLEGE



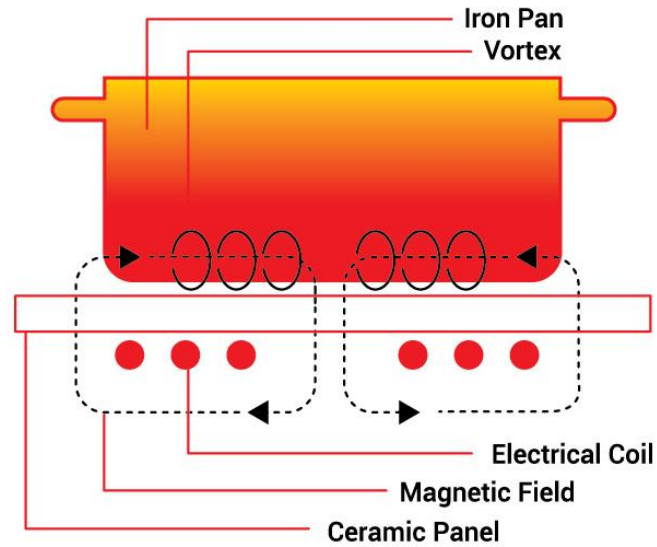
CATERING



RAILWAYS

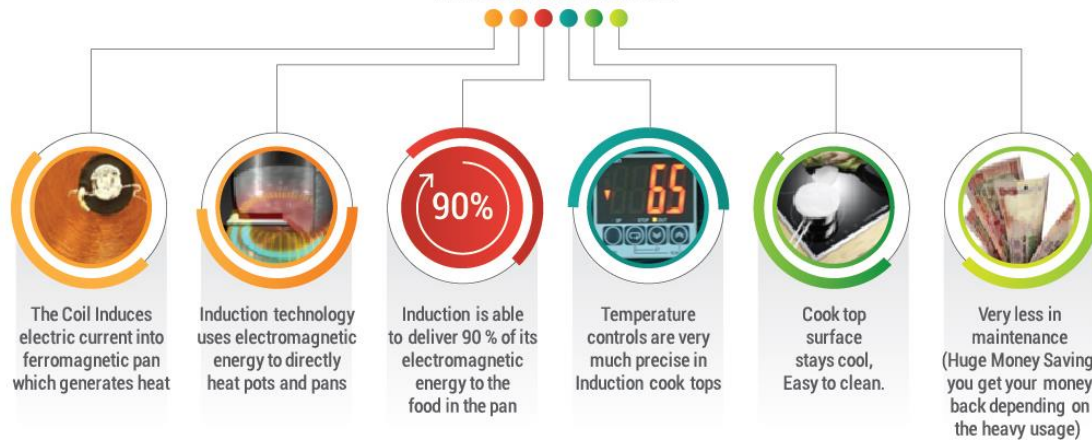


FOOD COURT



INDUCTION WORKING PRINCIPLE

INDUCTION RANGE





INDUCTION ROUND FRYING PAN

KEY FEATURES

- Stainless steel 304 grade construction
- Eight stages of power control
- Accurate temperature control
- Power control display
- Deep pressed frying pan
- Water proof construction



Display



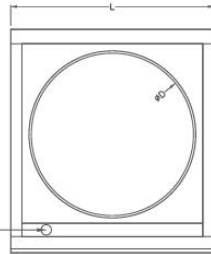
On / Off Switch



Power Switch Control

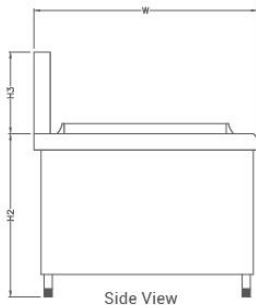


Temperature Controller

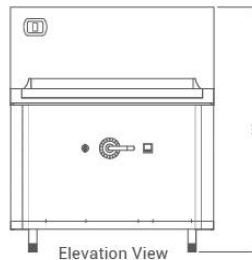


Plan View

Drain Channel



Side View



Elevation View

Model	L	W	H1	H2	H3	Pan D	Power	Volts
C-RFP 1000	1200	1300	1200	800	400	1000	30KW	440V
C-RFP 800	1000	1100	1200	800	400	800	20KW	440V
C-RFP 700	900	1100	1200	800	400	700	15KW	440V
C-RFP 500	750	850	1160	760	400	500	8KW	440V



Cooking
is
love
made
visible





SINGLE INDUCTION RANGE

KEY FEATURES

- Stainless steel 304 grade construction
- Eight stages of power control
- Power control display
- High strength micro crystal glass
- Water proof construction



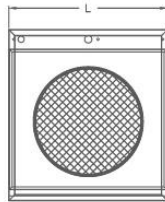
Rating Control



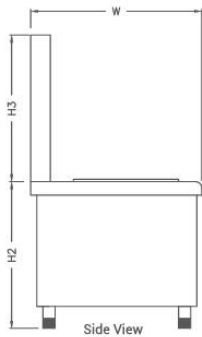
On / Off Switch



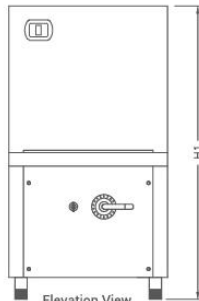
Power Switch Control



Plan View



Side View



Elevation View

Model	Glass Size	Heating Diameter	L	W	H1	H2	H3	Power	Volts
C-SR 12	Dia 430mm	Dia 340mm	650	700	1200	600	600	12 KW	440V
C-SR 08	Dia 430mm	Dia 340mm	650	700	1200	600	600	8 KW	440V



Enjoy the
magic
of your new
induction
cooking





INDUCTION CHINESE WOK WITH SINK

KEY FEATURES

- Stainless steel 304 grade construction
- Eight stages of power control
- Power control display
- High strength micro crystal glass
- Water proof construction



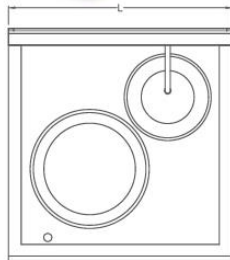
On / Off Switch



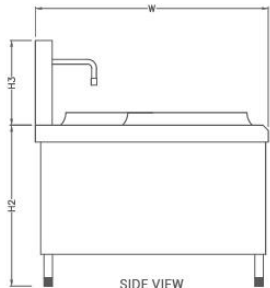
Power Switch Control



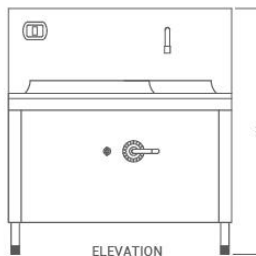
Display



PLAN VIEW



SIDE VIEW



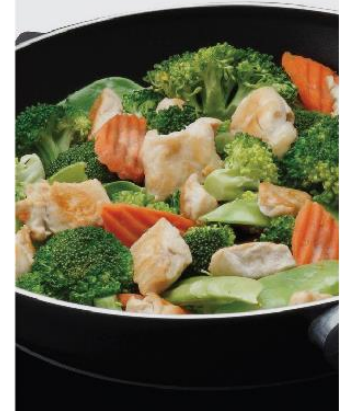
ELEVATION

Model	L	W	H1	H2	H3	Power	Volts
C-ICW 08	1055	1100	1160	760	400	8 KW	440V



Induction

An Innovative Approach to Cooking





INDUCTION HOT PLATE

KEY FEATURES

- Stainless steel 304 grade construction
- Eight stages of power control
- Accurate temperature control
- Power control display
- MS plate 20mm thick surface finished



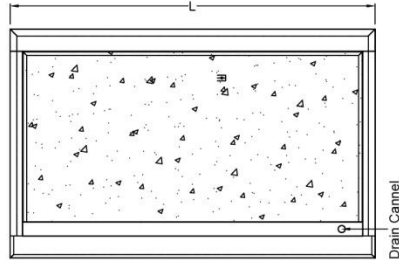
Power Rating



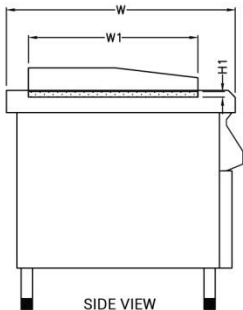
Power Switch Control



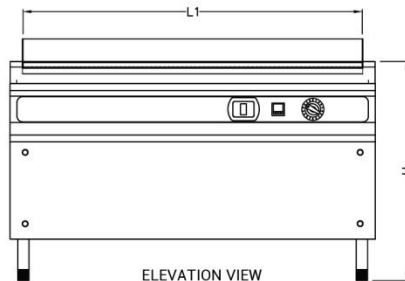
Temperature Controller



PLAN VIEW



SIDE VIEW



ELEVATION VIEW

Model	L1	W1	H1	L	W	H	Power	Volts
C-HP 15	1220	610	20	1315	825	800	15KW	440V
C-HP12	915	610	20	1000	825	800	12KW	440V



Cooking
with
Love
provides
food
for the
Soul

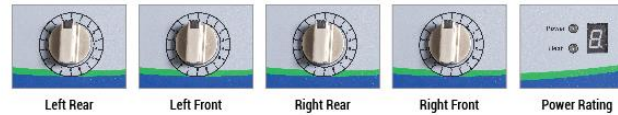




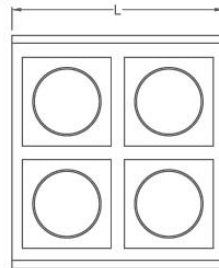
INDUCTION FOUR BURNER RANGE SQUARE TOP

KEY FEATURES

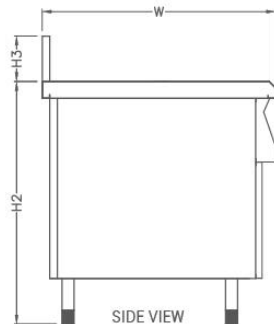
- Stainless steel 304 grade construction
- Eight stages of power control
- Power control display
- High strength micro crystal glass



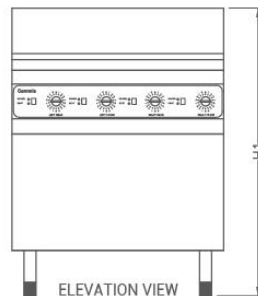
Model	L	W	H1	H2	H3	Power	Volts
C-FBR SQ	700	770	950	800	150	14 KW	440V



PLAN VIEW



SIDE VIEW



ELEVATION VIEW



INDUCTION COOKING

COOKING HEALTHY
=
HEALTHY EATING





INDUCTION TILTING BOILING PAN

KEY FEATURES

- Stainless steel 304 grade construction
- Eight stages of power control
- Accurate temperature control
- Power control display
- Water proof construction
- Water control valve



Power Rating



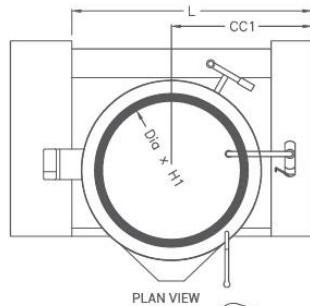
Power Switch Control



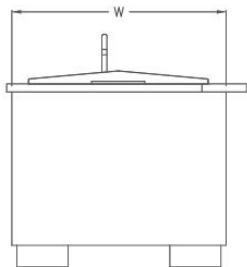
Temperature Controller



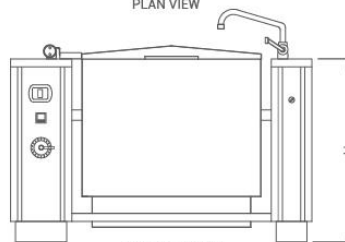
Tilting Switch



PLAN VIEW



SIDE VIEW



ELEVATION VIEW

Model	L	W	H	H1	Tank	CC1	Power	Volts
C-TBP 300	1675	925	1000	535	915	715	30 KW	440V
C-TBP 200	1535	875	950	600	675	655	20 KW	440V
C-TBP 150	1385	875	950	490	625	630	15 KW	440V
C-TBP 100	1330	875	950	475	560	615	12 KW	440V



Many reason
to choose
an induction
equipment



INDUCTION TILTING BRATT PAN

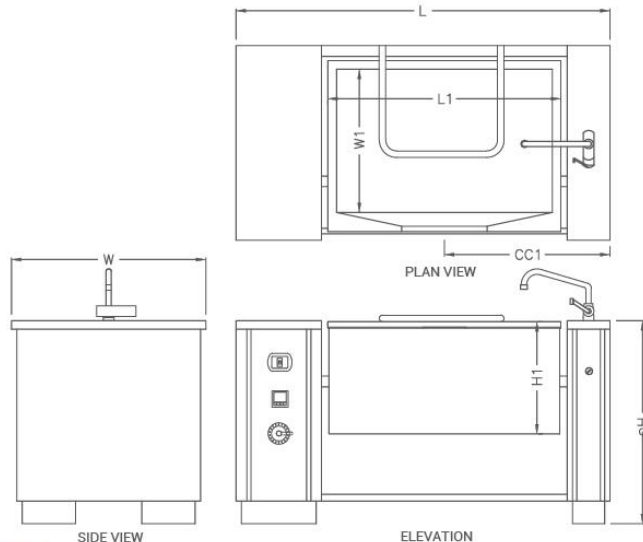
KEY FEATURES

- Stainless steel 304 grade construction
- Eight stages of power control
- Accurate temperature control
- Power control display
- Water proof construction
- Water control valve
- Auto tilting technology



Power Switch Control Rating Control Temperature controller Tilting Switch

Model	L	W	H	L1	W1	H1	CC1	Power	Volts
C-TBRP 200	1765	910	950	1010	685	305	775	20 KW	440V
C-TBRP 150	1530	910	950	875	670	280	710	15 KW	440V
C-TBRP 100	1360	900	950	710	685	260	610	12 KW	440V



INDUCTION COOKING TECHNOLOGY FROM ANOTHER PLANET



Induction Cooking is the revolutionary way to cook your meals



INDUCTION COOKING - BENEFITS

- When your cookware makes contact with induction top, amagnetic field is created and creates heat that allows us the cooktop and cooks food
- Food is cooked faster at lower temperatures
- Induction Cooking, very reliable and much safer cooking compared to gas or electric stove tops

EASY TO MAINTAIN

- You won't have to worry about any spills oil spills or stains
- Cleaning up is easy





INDUCTION COOKING MIXER



KEY FEATURES

- Stainless steel 304 grade construction
- Eight stages of power control
- Accurate temperature control
- Power control display
- Water proof construction
- Water control valve
- Auto stirrer technology



Power Rating



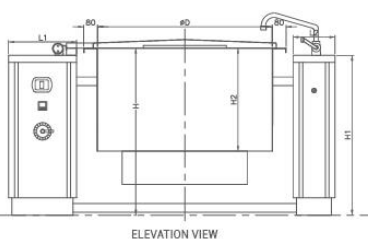
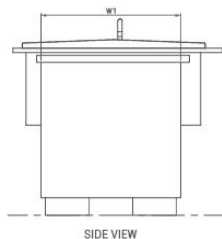
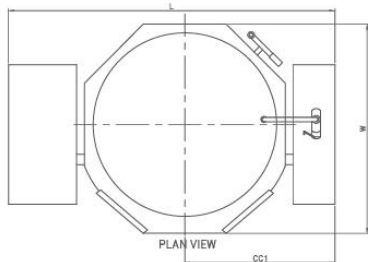
Power Switch Control



Temperature Controller



Tilting Switch



Model	L	W	H	H1	Tank	CC1	Power	Volts
C-TICM 300	1675	925	1000	535	915	715	30 KW	440V
C-TICM 200	1535	875	950	600	675	655	20 KW	440V
C-TICM 150	1385	875	950	490	625	630	15 KW	440V
C-TICM 100	1330	875	950	475	560	615	12 KW	440V



COOKING IS LIKE LOVE.





LIVE COUNTER 1

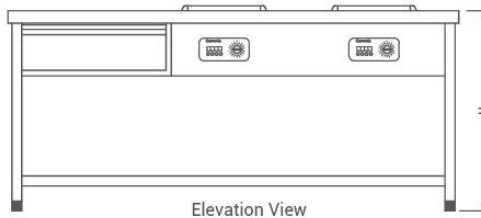
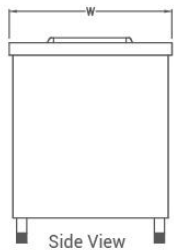
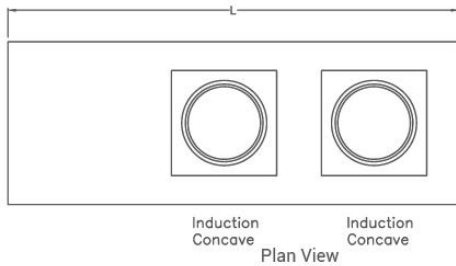
CHINESE WOK WITH DRAWER



KEY FEATURES

- Stainless steel 304 grade construction
- Eight stages of power control
- Power control display
- High strength micro crystal glass

Model	L	W	H	Power	Volts
C-TC&D 7	1800	650	800	7KW	440V



A CHEF

Must think like a scientist, organize like an accountant, inspire & motivate like a warrior, Move like a track star, Plate like an Artist, and cook like a grandma.



LIVE COUNTER 2

PLAIN INDUCTION / CONCAVE INDUCTION /
INDUCTION HOT PLATE

KEY FEATURES

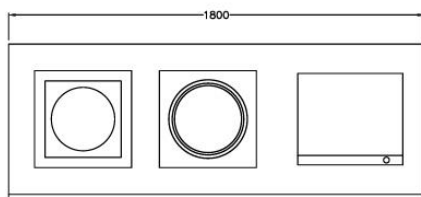
- Stainless steel 304 grade construction
- Eight stages of power control
- Accurate temperature control
- Power control display
- Water proof construction



Power Switch Control



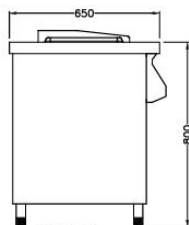
Temperature controller



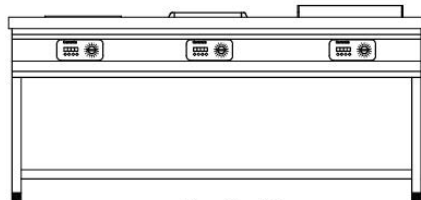
Induction Single Flame Induction Concave Induction Hot Plate

Plan View

Model	L	W	H	Power	Volts
C-PCH 12	1800	650	800	12KW	440V



Side View



Elevation View

GOOD
FOOD
is
GOOD
MOOD



TABLE TOP IDLY COOKER

KEY FEATURES

- Stainless steel 304 grade construction
- Eight stages of power control
- Power control display
- Water proof construction

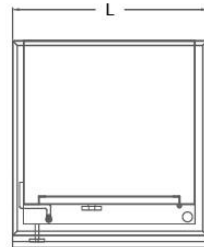


Power Rating

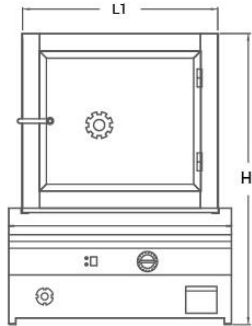


Power Switch Control

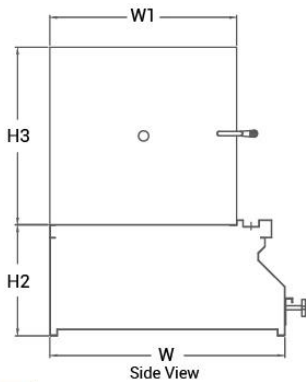
Model	L	L1	W	W1	H1	H2	H3	Power	Volts
C-TTIC	500	440	530	420	650	250	400	3.5 KW	220V



Plan View



Elevation View



Side View



Efficiency



Food cooks faster



Precise performance

Versatility



Adjustable power and temperature modes

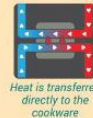


Wide temperature ranges



Can be used to cook food or keep food warm

Safety



Heat is transferred directly to the cookware



No open flames

Easy to clean



No spillage to the surface

Elegant



Modern and innovative designs

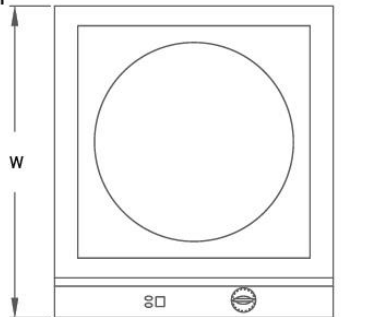


PLAIN INDUCTION TABLE TOP



KEY FEATURES

- Stainless steel 304 grade construction
- Eight stages of power control
- Power control display
- High strength micro crystal glass



Plan View



Side View



Elevation View

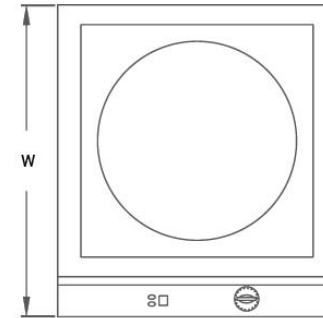
Model	L	W	H	Power	Volts	Frequency
C-PIT	420	470	180	3.5 KW	220V	50HZ

CONCAVE INDUCTION TABLE TOP

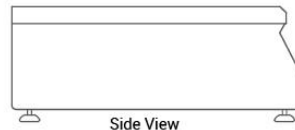


KEY FEATURES

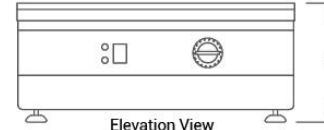
- Stainless steel 304 grade construction
- Eight stages of power control
- Power control display
- High strength micro crystal glass



Plan View



Side View



Elevation View

Model	L	W	H	Power	Volts	Frequency
C-CITT	420	470	235	3.5 KW	220V	50HZ

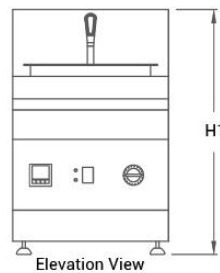
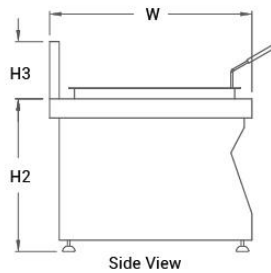
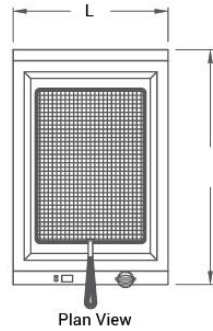


TABLE TOP INDUCTION FRYER



KEY FEATURES

- Stainless steel 304 grade construction
- Eight stages of power control
- Accurate temperature control
- Power control display
- Mesh basket with handle



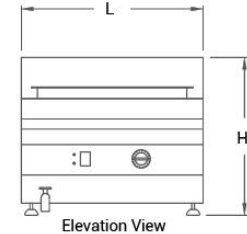
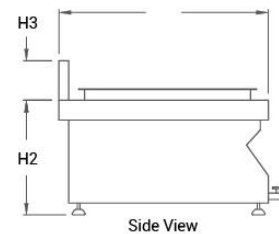
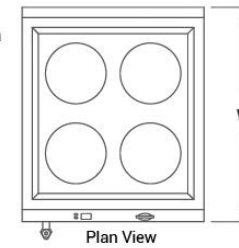
Model	L	W	H1	H2	H3	Power	Volts	Frequency
C-TTDF	350	530	550	400	150	3.5KW	220V	50 HZ

TABLE TOP INDUCTION PASTA COOKER



KEY FEATURES

- Stainless steel 304 grade construction
- Eight stages of power control
- Power control display
- Mesh basket with handle



Model	L	W	H1	H2	H3	Power	Volts	Frequency
C-TTPC	450	510	390	290	100	3.5KW	220V	50 HZ





TABLE TOP INDUCTION HOT PLATE



KEY FEATURES

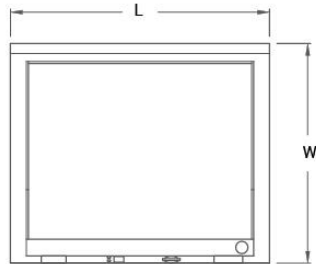
- Stainless steel 304 grade construction
- Eight stages of power control
- Accurate temperature control
- Power control display
- MS plate 20mm thick surface finished



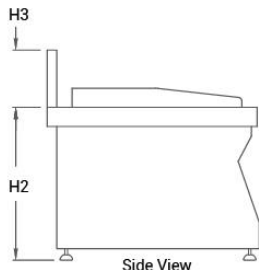
Power Switch Control



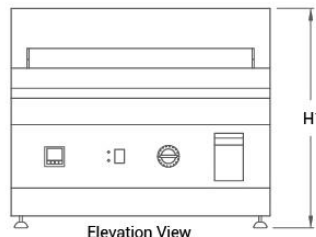
Thermostat



Plan View



Side View



Elevation View

Model	L	W	H1	H2	H3	Power	Volts	Frequency
C-TT HP	650	550	550	400	150	5KW	220V	50 HZ

TABLE TOP INDUCTION GRIDDLE PLATE



KEY FEATURES

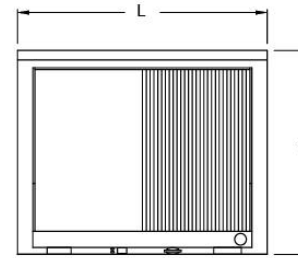
- Stainless steel 304 grade construction
- Eight stages of power control
- Accurate temperature control
- Power control display
- MS plate 20mm thick surface finished



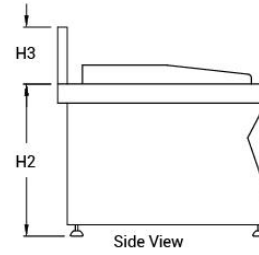
Power Switch Control



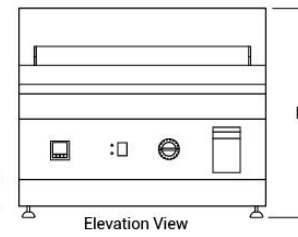
Thermostat



Plan View



Side View



Elevation View

Model	L	W	H1	H2	H3	Power	Volts	Frequency
C-TT GP	550	530	550	400	150	5KW	220V	50 HZ



OUR PROJECT IMAGES

East Wind Footwear

Industrial Canteen
4500 PAX



ADYAR ANANDA BHAVAN,
Metro, Ashok Pillar,
Chennai. Restaurant



Food Court



OUR PROJECT IMAGES

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 **Turbo Energy Ltd**
A Unit of TVS Group

1500 PAX



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Industrial Canteen-3000 Pax



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OUR OTHER PRODUCTS

DOUBLE FRYING PAN



DOUBLE CHINESE WOK WITH SINGLE SINK



HOT PLATE WITH GRIDDLE PLATE



STEAMER CABINET



TWIN BASKET DEEP FAT FRYER STANDING



NINE HOLES PASTA COOKER



PLAIN AND CONCAVE INDUCTION



CONCEALED CONCAVE COOKER



CONCEALED PLAIN COOKER





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