

INSTALLATIONS AT INDUSTRIAL, HOSPITAL & INSTITUTION CANTEENS



Commercial Induction cook tops Vs LPG Burners Comparison Chart									
Source	LPG burner/ kw	FUEL /Hr Kgs units	Cost/ Kg/ Unit	Cost/ Hr.	10Hrs/Day	Per Month	Per Year	Savings Per month	Savings Per Year
LPG	MODEL T-22 L- 300 V-300	0.98*	Rs.84.00*	82.00*	820.00*	24,600.00*	2,95,200.00		
INDUCTION	5kWh	5*	Rs.10.00*	50.0*	500.00*	15,000.00*	1,80,000.00	9,600.00*	115200.00
LPG	T-35	1.58*	Rs.84.00*	132.00*	1,320.00*	39,600.00*	4,75,200.00*		
INDUCTION	8kWh	8*	Rs.10.00*	80.00*	800.00*	24,000.00*	2,88,000.00*	15,600.00*	1,87,200.00*
LPG	T-50	2.24*	Rs.84.00*	188.00*	1,880.00*	56,400.00*	6,76,800.00*		
INDUCTION	12kWh	12*	Rs.10.00*	120.00*	1,200.00*	36,000.00*	4,32,000.00*	20,400.00*	2,44,800.00*
LPG	T-78	3.56*	Rs.84.00*	299.00*	2,990.00*	8,9,700.00*	10,76,400.00*		
INDUCTION	16kWh	16*	Rs.10.00*	160.00*	1,600.00*	48,000.00*	5,76,600.00*	41,650.00*	4,99,800.00*

Note : If each one of us saves 2% on Petroleum Products, the Country can save Rs. 7000Cr on crude oil import.

Tariffs in INR of LPG and Electricity Calculated as on 1st Aug 2013 in Bangalore  
\*Approximate  
LPG burner Efficiency 32%\*      LPG Kcal      11500Kcal  
Induction Efficiency    93%\*      Electricity Kcal    860Kcal W

Manufactured by :



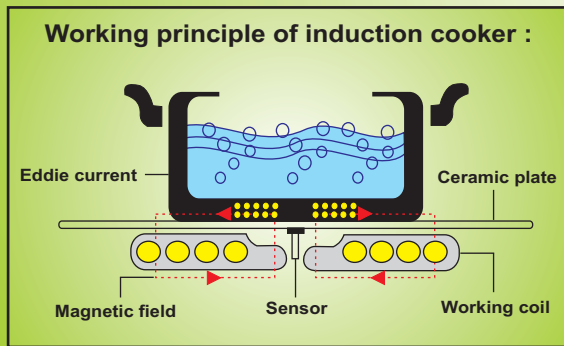
# 456, E&F, Vinayaka Nagar, Opp. Kennametal Widia,  
Nagasandra Post, 9th Mile, Tumkur Road, Bangalore-560 073.  
Customer Care : 9900415255, 8150922255  
Email : mouli@lorman.in | www.lorman.in

CHANNEL PARTNER :



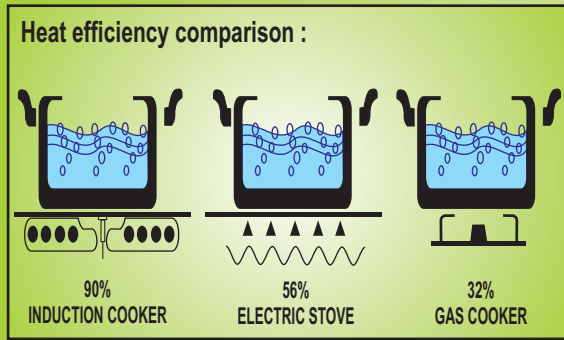
LORMAN<sup>®</sup>  
COMMERCIAL  
INDUCTION COOKING EQUIPMENTS

The Revolution in Commercial Kitchen



How an Induction do that ?

Induction is a method, completely different from all other cooking technologies it does not involve generating heat which is then transferred to the vessels it makes the cooking vessel itself the original generator of the cooking heat.



Advantages of Induction Cooking.

Flame, Hazard & Pollution free kitchen, 60% Cheaper than L.P.G. No Toxic Gases, Cool Kitchen, User Friendly, Instant Control on Temperature, Highly Efficient and Eco Friendly

It only takes a single spark or small gas leak to set a Place on flame.



Heat the Food Not the Chef !!!



Commercial Induction Cooking Equipments



STEAM GENERATOR



HOT WATER GENERATOR



HOT AIR GENERATOR



RICE BOILER



TILTING BRAISING PAN



KOVA MACHINE



KADAI



BATCH ROSTER



BATCH FRYER

Commercial Induction Cooking Equipments



LIVE COUNTER



CHINESE WOK



BUFFET WARMER



APPAM KADAI



TAWA



FULKA PUFFER



INDUCTION DEEP FAT FRYER DOUBLE ZONE



JALEBI KADAI



PAV BHAJI TAWA



IDLY PAN



MILK BOILER



KADAI



TILTING STOCK TOP



BUFFET WARMER



BULK COOKING



RANGE