



Kitchen Equipments Pvt. Ltd.

HEAT
THE *food.*
NOT
THE *Chef*



Key Features of Using Lorman Induction



EASY
INSTALLATION
& OPERATION



90%
EFFICIENCY



ECO
FRIENDLY



FLAME
FREE



TEMPERATURE
CONTROL



EASY TO
CLEAN



90% HEAT
TRANSFER



HIGH QUALITY
DURABLE
EQUIPMENT

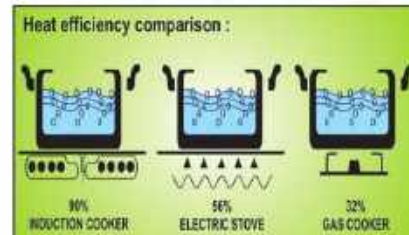
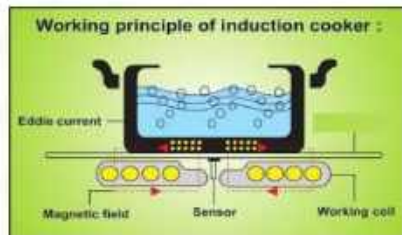
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MANUFACTURERS OF COMMERCIAL INDUCTION COOKING EQUIPMENT

About Induction

The next generation of induction cooking is completely different from all other cooking technologies. Unlike traditional methods, it does not generate heat that is then transferred to the cooking vessel. Instead, it makes the cooking vessel itself the original source of heat.



Benefits of Lorman Inductions

- Flame free kitchen
- No toxics Gases
- Cool kitchen & use Friendly
- 60%* cheaper than L.P.G
- Instant control on Temperature
- Highly Efficient & Eco Friendly
- Auto pan detection
- 12 months warranty
- Efficiency 90%*
- It's suitable for all types of cooking
- It reduces the risk of injuries and illness
- Exhaust hood and fresh air criculation can be reduced
- No overheated surface, hence absolutely safe on oil spill
- On site services will be provided after sales
- Highly Durable Quality Inhouse Spares are used in the Equipment

Approx *

Our Presences



Technical Advantages:

- . Temperature Control: Air-conditioned module box prevents overheating.
- . Voltage Protection: Shields against high/low voltage fluctuations.
- . Frequency Protection: Guards against high/low frequency variations.
- . Phase Failure Protection: Prevents failures due to phase loss.
- . Phase Interchange Protection: Avoids damage from incorrect phase sequence.
- . Surge Protection: Defends against sudden current spikes.
- . Peak Current Ramping: Gradually increases current to reduce stress.
- . Power-On Delay: 10s delay prevents sudden power surges.

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LIVE KITCHEN EQUIPMENT



Induction Buffet Warmer

Product Details

Model: LKE-BW
Power: 0.5kW
Voltage: 220V, 50Hz
Max Temp: 80°C

Usage: Food Warmer



Induction Live Counter Table Top

Product Details

Model: LKE-LC-TT
Power: 3.5kW
Voltage: 220V, 50Hz
Max Temp: 240°C

Usage: Shallow Fry
Deep Fry, Seasoning



Induction Bulk Cooking

Product Details

Model: LKE-BC (Glass/Ceramic)
Capacity: 30L, 60L, 80L
Power: 5kW, 8kW, 10kW, 12kW
Voltage: 220V/415V-50Hz
Max Temp: 240°C

Usage: Rice, Pulses Boiling
Vegetables Boiling, Sambar / Gravy



Induction Hot Plate Tawa

Product Details

Model: LKE-HPT
Size of Tawa: 24"x 24", 24"x48", 30"x60", 36"x72"
Power: 5kW to 32kW
Voltage: 220V/415V-50Hz
Max Temp: 300°C

Usage: Chapathi, Omelette,
Dosa, Parata



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LIVE KITCHEN EQUIPMENT



Induction Chinese Wok

Product Details

Model: LKE-CW
Power: 3.5kW
Voltage: 220V, 50Hz

Usage: Noodles, Manchurian
Pasta, Fried Rice



Induction Appam Kadai

Product Details

Model: LKE-AK
Power: 3.5kW
Voltage: 220V, 50Hz
Max Temp: 240°C

Usage: Appam



Induction Jalebi Kadai

Product Details

Model: LKE-JK
Size: 20 to 30 Inch
Power: 5kW to 24kW
Voltage: 220V/415V-50Hz
Max Temp: 240°C

Usage: Jalebi, Jhangri



Induction Pav Bhaji Tawa

Product Details

Model: LKE-PT
Size: 18 to 32 Inch
Power: 5kW to 24kW
Voltage: 220V/415V-50Hz
Max Temp: 240°C

Usage: Pav Bhaji, Vada Pav, Dabeli



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KITCHEN EQUIPMENT



Induction Idly Steamer

Product Details

Model: LKE-IP
Idly of Batch: 60 to 400 Idly
Power: 5kW to 30kW
Voltage: 220V/415V-50Hz
Max Temp: 120°C

Usage: Idly, Momo, Dhokla



Induction Bret Pan

Add On: - With tilting (Manual & Motorised),
with Faucet (Hot & Cold water Provision)

Product Details

Model: LKE-BP
Holding Capacity: 100Ltrs to 400Ltrs
Power: 10kW to 40kW
Voltage: 220V/415V-50Hz
Max Temp: 240°C

Usage: Sambar, Rasam,
Gravies



Induction Kadai

Product Details

Model: LKE-K
Holding Capacity: 6Ltrs to 120Ltrs
Power: 5kW to 60kW
Voltage: 220V/415V-50Hz
Max Temp: 240°C

Usage: Shallow Fry, Deep Fry
Seasoning



Induction Deep Fat Fryer

Product Details

Model: LKE-DFF
Container Capacity: 5 & 7 Liters
Power: 2kW, (3+4)
Voltage: 220V-50Hz
Max Temp: 240°C

Usage: French Fries, Cutlets
Nuggets, Fat Fries



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KITCHEN EQUIPMENT



Induction Twin Zone Cooking

Product Details

Model: LKE-TZ
Power: 3.5kW x 2
Voltage: 220V-50Hz
Max Temp: 240°C



Induction Multi-Zone Cooking

Product Details

Model: LKE-MC-4Z
Power: 3.5kW x 4
Voltage: 220V/415V-50Hz
Max Temp: 240°C

Usage: Shallow Fry, Deep Fry, Seasoning, Noodles, Manchurian, Pasta, Fried Rice, Rice, Pulses Boiling, Vegetables Boiling, Sambar / Gravy



The Entire Twin/Multi-zone can be customized into any time of your preference from the types as mentioned earlier equipment.

KITCHEN ON WHEELS

Anywhere & Everywhere



Lorman made a milestone in the food truck industry with all-new induction kitchen equipment on a moveable truck. It is a safe, Eco-friendly, Induction based kitchen on wheels to promote startups in the food industry with low investment. Now food can be made available ANYWHERE and EVERYWHERE. The induction kitchen on wheels can be customizable for any vehicle.



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INDUSTRIAL KITCHEN EQUIPMENT



Induction Rice Boiler

Add On: - Ball Valve, Insulated Jackets, Tilting (Manual & Motorised), with Faucet (Hot & Cold water Provision)

Product Details

Model: LKE-RB

Holding Capacity: 100L to 500L

Power: 10kW to 40kW

Voltage: 415V-50Hz

Max Temp: 240°C

Usage: Rice, Pulses Boiling
Vegetables Boiling



Induction Milk Boiler

Add On: - Triple Jacketed, Tilting (Manual & Motorised), with Faucet (Hot & Cold water Provision)

Product Details

Model: LKE-MB

Holding Capacity: 100 to 400Liters

Power: 10kW to 40kW

Voltage: 415V-50Hz

Max Temp: 240°C

Usage: Milk Boiler



Induction Stock Pot

Add On: - With tilting (Manual & Motorised), with Faucet (Hot & Cold water Provision)

Product Details

Model: LKE-SP

Holding Capacity: 100L to 500L

Power: 10kW to 40kW

Voltage: 415V-50Hz

Max Temp: 240°C

Usage: Sambar, Rasam, Gravies



Induction Coffee/Tea Boiler

Add On: - Double Jacketed, Tilting (Manual & Motorised), with Faucet (Hot & Cold water Provision)

Product Details

Model: LKE-TB

Holding Capacity: 100 to 400Liters

Power: 10kW to 40kW

Voltage: 415V-50Hz

Max Temp: 240°C

Usage: Coffee, Tea



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FOOD PROCESSING EQUIPMENT



Induction Batch Fryer

Product Details

Model: LKE-BF
Capacity: 40Lts to 200Lts
Power: 20kW to 80kW
Voltage: 415V-50Hz
Max Temp: 240°C

Usage: Chips, Namkeens
Samosa, Onions Fries



Induction Khoya / Mawa Machine

Product Details

Model: LKE-KM
Capacity: 55Ltrs / 110Ltrs / 200Ltrs
Power: 8kW to 32kW
Voltage: 415V-50Hz
Max Temp: 240°C

Usage: Khoya Making, Peda
Chikkies, Barfi



Induction Cook Wok

Product Details

Model: LKE-CKW
Capacity: 100 Ltrs to 500 Ltrs
Power: 16kW to 60kW
Voltage: 415V-50Hz
Max Temp: 240°C

Usage: Gravies, Sauce, Subji



Induction Industrial Kettle with Stirrer

Product Details

Model: LKE-IK
Capacity: 300Ltrs to 1200Ltrs
Power: 10kW to 180kW
Voltage: 415V-50Hz
Max Temp: 240°C

Usage: Sauce, Jam, Syrup



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FOOD PROCESSING EQUIPMENT



Induction Batch Roaster

Add On: - Tilting (Manual & Motorised)

Product Details

Model: LKE-BR

Capacity: 10kg to 200kg

Power: 5kW to 32kW

Voltage: 220V/415V-50Hz

Max Temp: 240°C

Usage: Nuts, Grains
Cereals and Spices Roasting



Induction Sand / Salt Roaster

Product Details

Model: LKE-SR

Capacity: 300kg to 1MT/hr-(Chana)

Power: 40kW to 180kW

Voltage: 415V-50Hz

Max Temp: 300°C

Usage: Channa / Chick Pieces
Muri / Puffed Rice, Poha, Peanut, Fryums



Induction Continuous Roaster

Product Details

Model: LKE-CR

Capacity: 400kg to 2MT/hr

Power: 32kW to 300kW

Voltage: 415V-50Hz

Max Temp: 300°C

Usage: Nuts, Grains
Cereals and Spices Roasting



Induction Continuous Fryer

Product Details

Model: LKE-CF

Capacity: 100Lts to 500Lts

Power: 60kW to 200kW

Voltage: 415V-50Hz

Max Temp: 240°C

Usage: Chips
Namkeens, Onions Fries



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COMMERCIAL INDUCTION COOKTOPS VS COMMERCIAL LPG BURNER PRICE COMPARISON

Source Comparison: LPG Burner & Induction KW	Fuel/Hr. Kgs units	Cost/ Kg or Unit	Cost/Hr.	Cost/ Day (10 Hr/Day)	Per month (30 Days)	Per year (365 Days)	Savings per month	Savings per year	Saving %
LPG: MODEL T-22L	0.98	₹95	₹93	₹931	₹27,930	₹339,815	₹12,180	₹148,190	44%
INDUCTION 5kWH	5	₹10.50	₹52.50	₹525.00	₹15,750.00	₹191,625.00			
LPG: MODEL T-35L	1.58	₹95	₹150	₹1,501	₹45,030	₹547,865	₹19,830	₹241,265	44%
INDUCTION: 8kWH	8	₹10.50	₹84.00	₹840.00	₹25,200.00	₹306,600.00			
LPG: MODEL T-50L	2.56	₹95	₹243	₹2,432	₹72,960	₹887,680	₹35,160	₹427,780	48%
INDUCTION: 12kWH	12	₹10.50	₹126.00	₹1,260.00	₹37,800.00	₹459,900.00			
LPG: MODEL T-78L	3.56	₹95	₹338	₹3,382	₹101,460	₹1,234,430	₹44,760	₹544,580	44%
INDUCTION: 16kWH	18	₹10.50	₹189.00	₹1,890.00	₹56,700.00	₹689,850.00			
Commercial LPG/KG	₹95	LPG Burner Efficiency			32%	LPG KCal		11500/Kg	
Commercial Electricity/unit:	₹10.50	Induction Efficiency			93%	Induction Kcal		860/Kg	

NOTE:

- If each one of us saves 2% on petroleum products, the country can save Rs. 7000Cr on crude oil import (As per the study in 2013).
 - All the above rates are as per India's average commercial price as of February 2025.
 - Considering only the efficiency transfer savings, but when it comes to the actual kitchen, there is much more parameter that makes the induction successful.
 - Cost per day, Month & Year is considered as 10 Hrs, 30 Days & 365 days respectively
- E & O.E

Awards & Achievements



SETTING THE GUINNESS WORLD RECORD, WE MADE THE WORLD'S LONGEST DOSA
MEASURING 123.03 FEET IN LONGEST INDUCTION HOT PLATE (TAWA) MEASURING 126 FEET, WITH 350 KW.



INNOVATION FOR FOOD SERVICE EQUIPMENT OF THE CENTURY
AT HAVAT AGENCY
NEW DELHI 2019



BT BUSINESS EXCELLENCE IN ECO-FRIENDLY COMMERCIAL
KITCHEN EQUIPMENT MANUFACTURERS (INDUCTION TECHNOLOGY)



LIFE ARAA AWARDS - 2019 ACE OF FOOD INDUSTRY
BEST QUALITY INDUCTION EQUIPMENTS



BECAME THE OFFICIAL KITCHEN EQUIPMENT
SPONSOR PARTNER FOR WFI 21 & 24



BEST START-UP OF THE YEAR - FOOD - LIFE
& GREEN TECH OF THE YEAR - LOT



NOMINATED FOR REPUBLIC BUSINESS
EMERGING TECHNOLOGY AWARDS



TIMES BUSINESS AWARDS - BEST FOOD PROCESSING
EQUIPMENT MANUFACTURING COMPANY

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OUR PRESTIGIOUS CORPORATE CLIENTS

Food Processing unit



PSU/Government Sector



Hospitality services



Hospitals Kitchen Setup



Airport Facilities



Corporate Canteens



Hotels & Restaurants



We are serving more than 3000+ clients & other OEMs

OUR PRESTIGIOUS CORPORATE CLIENTS

Industrial Canteens



OEMs



Resorts



& In Other Countries



Service Centre: 4/6 Lakshmi Colony, T. Nagar,
Chennai, Tamil Nadu - 600017.

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