



JAY KAY

Electrical Heating Equipments

india
MADE IN INDIA

Catalogue

Commercial Induction
Cooking Equipment's



About Us



JAY - KAY ENTERPRISES INDIA is a leading provider of electrical heating elements and comprehensive thermal system analysis services. With our expertise and commitment to excellence, we have become a trusted name in the industry.

We specialize in the design, production, and supply of high-quality heating elements for various applications. Our extensive range of products includes hotrunner heaters, cartridge heaters, and thermocouples, which are designed to meet the diverse needs of our customers.

Jay-Kay ENTERPRISES founded in 1985 by its proprietor **Mr. Jagdish Kumar**, who is by profession electrical engineer. Under his mentor and guidance the company has embarked on its presence in industrial heating technology.

At JAY - KAY ENTERPRISES INDIA, we understand the importance of delivering reliable and efficient heating solutions. Our team of skilled professionals works closely with clients to provide customized designs that optimize performance and ensure optimal temperature control in industrial and commercial settings.

In addition to our heating element expertise, we offer comprehensive thermal system analysis services. We utilize advanced techniques and equipment to analyze the components of the entire thermal system, helping our clients identify areas for improvement and optimize their heating processes.

As a market leader, we take pride in our commitment to innovation and continuous improvement. We invest in research and development to introduce new technologies and enhance the performance of our products. Our dedication to staying at the forefront of the industry allows us to provide cutting-edge solutions that meet the evolving needs of our customers.

Customer satisfaction is our top priority at **JAY-KAY ENTERPRISES INDIA**. We strive to build long-term relationships based on trust, integrity, and exceptional service. Our team is always ready to assist you with product selection, technical support, and any inquiries you may have.

COMMERCIAL INDUCTION COOKING EQUIPMENT'S

Commercial induction cooking equipment offers a modern, energy-efficient, and high-performance solution for professional kitchens. Unlike traditional gas or electric cooktops, induction units use electromagnetic energy to directly heat cookware, resulting in faster cooking times, precise temperature control, and improved safety.



INDUCTION FRYER WOK



This industrial induction wok range can serve 120-300 people with an 80L frying capacity. It is used in fast-food restaurants, chain restaurants, and hotels. It is equipped with a thickened wok, 8-gear power knobs, and an Intelligent display to achieve all-round heating. Available in different sizes and capacity.

SPECIFICATION

Capacity	Diemention (mm)	Power	Voltage	Frequency	Pot	Power Cable
10L	550x800x550+100	5KW	230	50/60Hz	Ø450	4m ²
22L	700x800x700+100	12KW	440	50/60Hz	Ø600	6m ²
30L	850x800x850+100	20KW	440	50/60Hz	Ø800	10m ²
45L	1100x1100x800+100	30KW	440	50/60Hz	Ø900	10m ²
60L	1200x1200x800+100	40KW	440	50/60Hz	Ø1000	16m ²
90L	1300x1300x800+100	60KW	440	50/60Hz	Ø1100	16m ²

FEATURES :



Soft Start
Technology



IPX4
Protection
Level



High Speed
Faster Cooking



Panel Thickness
Between
1.0cm to 2cm



Up to 50%
Saving On Fuel
And No Costly
Maintenance



Germany
"Infineon" IGBT



Ultra-Low Noise
Design
(Below 45db)



COMMERCIAL HOT PLATE (TAWA)



The Hot Tawa is designed to heat all over the tawa within a short period of time. High Quality food grade materials are used in the manufacturing of a Commercial Induction Dosa Tawa. Our tawa incurs low operating costs and it enables the user to cook the dosa at a reduced operational time. Different levels of heating adjustments are featured in the kitchen equipment for easy handling

Advantages



Accurate
Temperature
Control



40%* Cheaper
than LPG.
Electric
Resistant Coil



No Toxic gases



Cool & Flame
free Kitchen
Solution



90%*
Efficiency

Size of Tawa	24" x 24", 24" x 48", 48" x 98"
Power	5kw to 40kw
Voltage	220V / 415V, 50Hz
Min Temp	45°C
Max Temp	300°C



INDUCTION COOKTOP



As an energy-saving alternative, our induction cooker makes your kitchen more efficient and less hot than the gas flame-powered cooker that constantly heats the surrounding. Its compact and portable design makes it ideal for commercial kitchens, cafes, live counters, and banquets, and it's also excellent for outdoor use.

Our induction cooker has quick heating and multiple heat control levels, depending on your requirements. It also has a pan detection sensor, which displays the error when there is no pan. It also has induction coil temperature, voltage, overheating, dry heating, and other fault detection warning systems, making your kitchen safer. The Aeonic tabletop induction cooker combines a sturdy glass cooktop and the finest-grade steel body.

Features : -



All Stainless Steel, Much Easier To Clean



Very Powerful, Highly-Efficient, 20-30% Faster



A+ Scratch-Resistant Crystal Glass Panel, Bear Over 100 Kgs



8 Power Stages, Precise Controlling

COOKTOP

Dimension	Vessel Size	Power
20"x20"x12"	16"	3.5/5 kw
25"x25"x20"	24"	7/10 kw
32"x32"x20"	30"	15/20 kw

Available Models - 3.5KW , 5KW



INDUCTION BOILING PAN



With its flat and even heat-distributing cooking surface, our bratt pans are heavy-duty industrial cooking equipment that can perform multiple functions: boiling, braising, steaming, simmering, stewing, poaching, roasting, shallow frying and deep frying.

Designed to tilt up to 90 degrees, our induction boiling pans come with electric tilting making food handling easier and safer. Our automatic tilting bratt pan comes with a high-performing microcontroller, multiple power settings, LED display, induction coil safety features, high flow hot and cold temperature taps and an ultra-durable stainless steel body. It is built with AISI SS304 (AISI SS316L built is available upon request).

Model	Size	Power	Volt
JKBP 01	100 Ltrs/20 Kg.s	12KW	440 V
JKBP 02	200 Ltrs /40 Kg.s	20KW	440 V
JKBP 03	300 Ltrs/60 Kgs	30KW	440 V



DEHYDRATORS & ROASTING MACHINES

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DEHYDRATOR



The Commercial Dehydrator Machine is a high-performance solution designed for efficient drying of fruits, vegetables, spices, herbs, nuts, and other food products. Built with a durable stainless steel inner chamber and robust exterior, it ensures long-lasting performance and hygienic operation. The machine features multiple trays with optimized airflow circulation for uniform drying, preserving natural flavor, color, and nutrients. Equipped with adjustable temperature controls and a powerful heating system, it delivers consistent results across batches. Available in various capacities from small 6-tray units to large 50-kg or 100-kg models, it is suitable for startups, food processors, and industrial use. Energy-efficient design and superior insulation reduce operating costs, while the user-friendly control panel offers precise monitoring. Ideal for commercial kitchens, food processing units, and agro-industries, this dehydrator is a reliable choice for enhancing productivity and product quality.



TRAY DRYERS



Air tray dryers are the most commonly used drying system after sun drying. Our dryers are specially designed to have better efficiency than any other dryer, available in the market. Trays containing wet products are stored inside the chamber compartments and hot air is introduced through small pores which ultimately dries the wet products within no time..

Features : - Mineral wool insulation



Air Filter
At Inlet



Dynamically
Balanced
Axial Flow
Type Blower



Gasket i.e
Woolen Felt
/Asbestos
Rope/Silicon
Rope



Capacity
25KG to
800KG



COMMERCIAL ROASTER MACHINE



The Nut Roaster is an electric heated batch oven specialized for all kind of nuts, which was manufactured with the same philosophy as the tray dryer, only capable of a larger production. by installing more than one unit as one person can handle more than one at the same time. It is easy to handle, flexible as it is on wheels and offers quick and easy installation in any space. The guided air flow combined with the adjustable roasting temperature and speed of the stirrer, offers even roast even to the most delicate products without marking them and without drying them out, losing their flavor and weight.

Features : -



Uniform Roasting



Heavy Duty Motor With VFD Drive



Shock Proof Structure



Food Grade Rigid Structure



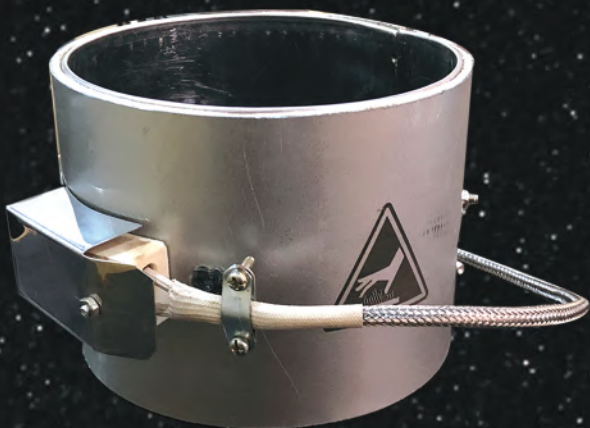
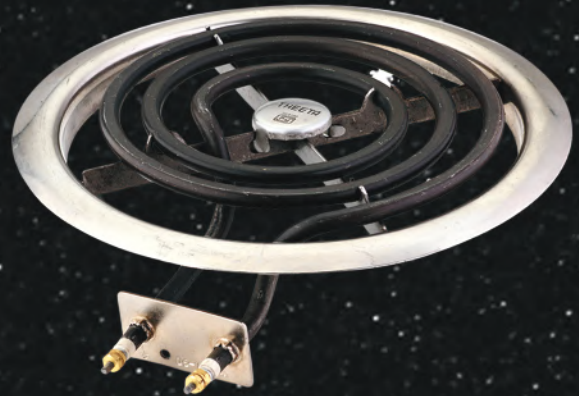
Perforated Drum

Model	Size	Power	Volt
JKR25	25KG Capacity	3.5KW	230V
JKR50	50KG Capacity	4.5KW	415V
JKR80	80KG Capacity	8.5KW	415V
JKR120	120KG Capacity	12KW	415V



HEATERS FOR FOOD INDUSTRY

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TUBULAR HEATERS



Known for its versatility, ruggedness and dependability, tubular heaters can virtually be factory-configured to suit a variety of industrial heating applications. Tubular elements are frequently regarded as the foundation of all heating elements. The basic design consists of a resistance wire/coil precisely centered in a metal sheath. This wire/coil is surrounded by magnesium oxide to provide efficient heat transfer from coil to heating medium. Diameters are varied to give customized design and adjustable watt densities for best performance and long life. Bending radius is carefully chosen so as to give optimum performance. Tubular heating elements perform heat transfer by all three modes (conduction, convection and radiation). They are available in both single ended and double ended designs.

AIR FINN HEATERS



3.7 water and oil Immersion Heaters

FINNED TUBULAR HEATER It is ideal for transferring heat to air or other gases. Finned tubular heaters are manufactured in a very wide range of dimension and power ratings. They can be shaped into any pattern, depending on the application.

MICA BAND HEATER



Mica Band is the ultimate combination of high temperature performance and customization. Mica Bands can operate at temperatures up to 500° F rivaling mineral insulated bands in temperature performance while offering a wider variety of shapes, sizes and other configurations.

Features : - High Temperature Capabilities 



Easy
Customization

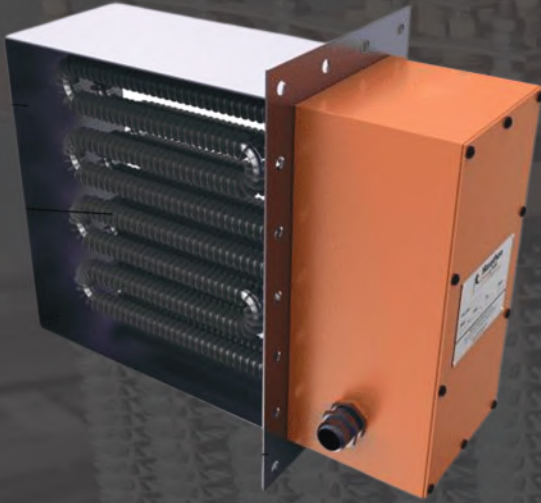


Cost
Effective



Two-Piece
Or Hinged
Construction

DUCT HEATER



Air duct heaters are assemblies of electric heating elements designed for use in air handling and conditioning systems. They heat streams of air or gases as they circulate through ducts, making them essential components in heating, ventilation, and air conditioning (HVAC). Typically built with tubular or finned tubular heating elements mounted in a frame, duct heaters can also be assembled in series for high-capacity applications. While their primary role is to regulate air temperature in HVAC systems, they are also widely used for processes such as drying, curing, and preheating solid materials.

How It Works

1. **Airflow** : Air is forced to pass through the ductwork of an HVAC system.
2. **Heating** : As the air flows over the heating elements within the duct heater, heat is transferred from the elements to the air.
3. **Circulation** : The heated air is then circulated throughout the building to maintain a desired temperature.



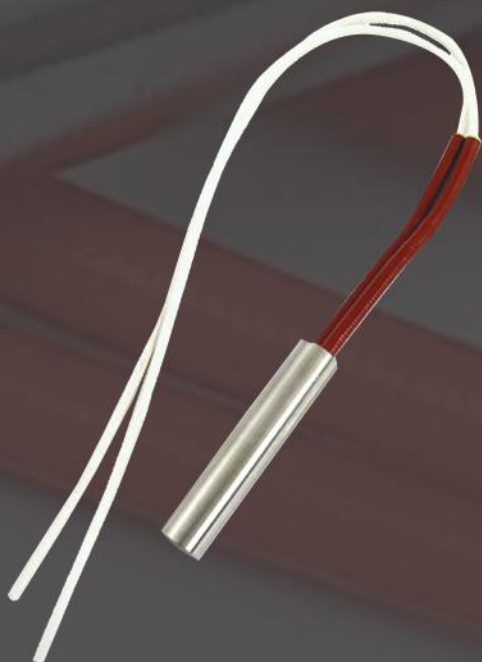
G COIL

Trust Theeta's reputation for delivering top-notch quality in cooking coil heating elements, ensuring efficient and reliable performance for over four decades in Indian households.



Tubing	Stainless Steel, Incoloy
Diameter	6.7mm
Wattage	As per customer's specifications
Fittings (if any)	Connection Strip
Material Excellence:	Crafted from high-grade SS or Incoloy, ensuring durability and efficient heat transfer.
Customization Options:	Tailor-made to meet customer specifications, providing a personalized heating experience.
Versatile Applications:	Widely used in hot plates, cooking ranges, railway pantries, showcasing their versatility.
Proven Track Record:	Theeta's Cooking Coils, known as G coils or G coil heaters, have been a household name in India for over 40 years, attesting to their longstanding quality and reliability.
Indian Kitchen Staple:	Trusted by households across India, Theeta's Cooking Coils are an integral part of kitchens nationwide.

HIGH DENSITY CARTRIDGE HEATER



cartridge heaters are among the most versatile and widely used cartridge heaters throughout the industry. They are valuable for alleviating problems created by high watt densities, high wattage, excessive vibration, poor fit, or where short heater life is a constant problem.

Contact Us

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