



**EVERY
SUCCESSFUL
CULINARY JOURNEY
BEGINS HERE**



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OUR PRESENCE

Being a member of the Promo Lanka Group which was established in 1901, Euro-Kitchens Trading & Contracting (EKTC) since inception in 2012 has focused on building aesthetically appealing and quality kitchens to meet the demands, lifestyles and satisfaction who are meticulous and precise with their needs.

EKTC's kitchen solutions are eco-friendly, recyclable, free from toxic emissions and easy on consumption, making EKTC a unique reference point in the premium kitchen furnishings industry.

We are well known kitchen contractor and kitchen designer offering services like kitchen designing services that ranges from conceptualizing the layout, detailed designing including civil / Interior design and MEP , Installation , Commission and training till handing over. Providing the right kitchen equipment to designing, setting up of the kitchen for hotels, restaurants and cafeteria etc.

As a result of our firm dedication and industry expertise, we design kitchens with the functional, budget and aesthetic needs in mind of our customers. However, this service does not end with the setting up of kitchen and the accessories required. We always strive to care for our esteemed clients by following every step of the business with a turnkey approach, which allows us to efficiently handle every aspect of your project.



OUR GOAL

Our goal is to provide an end product solution for foodservice operations that is attractive, functional, labor efficient, and that does not cost an extraordinary amount of money to build.

We have extensive experience working with end users, contractors and architects, and we consider all aspects of a project. In addition, EKTC is well positioned to deliver your kitchen equipment to you at highly competitive price points.

Through our affiliation with some of our industry's top buying groups we can deliver procurement of your kitchen package at a price that meets any budget. For innovative foodservice design services, creative yet practical consultative advice, and an award winning support staff to aid you every step of the way.



OUR COMMITMENT

We are committed to assist our clients in kitchen layout planning, designing and maintaining, to ensure high standards of quality, efficiency and hygiene while setting up. Our professionals are highly trained and skilled and are capable to provide tailor made end to end solutions for executing kitchen setups for restaurants, hotels and other commercial places.

We provide a wide range of kitchen equipment for any type of kitchen which are synonymous with reliability and quality. These kitchen equipment are made from finest quality of materials and hence provide the clients superior functionality for a long period of time.

We are committed to provide to our customers prompt and qualified after sales service, with our team of factory-trained and qualified technicians, to provide on-site repair servicing and preventive maintenance for kitchen equipment.

KITCHEN EQUIPMENT SERVICE & MAINTENANCE

OUR SERVICE TEAM PROVIDES THE FOLLOWING SERVICES

Warranty Servicing | Emergency Breakdowns |
Equipment Installation | Scheduled Preventive Maintenance



OUR SERVICES

- Consultancy
- Design
- Fabrication
- Project Management
- After Sales Service



CONSULTANCY

PROPER PLANNING IS THE RIGHT AND ONLY WAY TO START

- We compile client's needs. The more detailed, the better
- We discuss and advise to individual's requirement
- We offer turnkey package and budget setting
- Preliminary designs are prepared for further discussion and development



OUR SIGNATURE DESIGN

HYGIENE | SAFETY | FUNCTION | VERSATILITY

- When it comes to commercial kitchen design, we subscribe to the Bauhaus theory : “Form must follow function”
- Perfect kitchens must have efficient workflow and qualified equipment in order to reduce chaotic situation in the kitchen.
- We cater to individual’s needs incorporating both standardized and custom-made equipment
- Innovative design created by experienced designers is made possible by the assistance of CAD



FABRICATION

PRECISION | FLEXIBILITY | UNIQUENESS

- ISO certified raw materials with high technology production guarantee you quality products.
- Our R&D service makes possible for developing products in terms of uniqueness, cost saving, and long term functional products.
- Stringent quality control constantly challenges us to push for an even better product.



PROJECT MANAGEMENT

EXPERIENCE | RELIABILITY

- Strong project management team ensures delivery of equipment on time
- Vast installation experiences contribute to precision in installation techniques
- Complicated equipment may be installed by supplier's specialist
- Training of client's operators is a must after commissioning



Frymaster

KSE



OPERATING INSTRUCTIONS

TEMPERATURE	COOKING TIME
175°C	10-15 min
180°C	10-15 min
185°C	10-15 min
190°C	10-15 min
195°C	10-15 min
200°C	10-15 min
205°C	10-15 min
210°C	10-15 min
215°C	10-15 min
220°C	10-15 min
225°C	10-15 min
230°C	10-15 min
235°C	10-15 min
240°C	10-15 min
245°C	10-15 min
250°C	10-15 min

1 2 Frymaster 1 2

FILTER ON OFF CLOSED OPEN DRAIN VALVE

FILTER

AFTER SALES SERVICE | MAINTENANCE

TRAINING INVESTMENT | PROBLEM SOLVING

- Annual trainings arranged for technicians to gain more knowledge on repairing and maintenance
- Recommended spare parts in stocks are available
- Standard 1 year warranty on all equipment
- Preventive Maintenance is available upon request



OUR RESEARCH



FACTORS WHEN DESIGNING A COMMERCIAL KITCHEN

- Health and Safety Concerns
- The Economy of Space
- Efficiency and Flow
- Budget Matters



CORE AREAS THAT WE CONSIDER WHEN DESIGNING KITCHENS

- Environmentally friendly
- Value engineering
- Civil and MEP Services – Suitable for kitchen with international standard
- Safety that can be approved by local authorities and International firms
- Meeting hotel / industry standard for approvals and Certifications

The elements that make an industrial or commercial kitchen different from other food preparation spaces are the same things that can make a commercial kitchen phenomenally effective, and it has everything to do with design.

Commercial kitchen design is like laying the foundation to a house. You can certainly change things at a later date, but it's going to be a disruptive and financially prohibitive process. Fixing a faulty design means lost revenue, exorbitant construction costs, and a whole lot of stress. That's why it's so important to get it right the first time.



OUR RANGE OF KITCHEN EQUIPMENT INCLUDES THE FOLLOWING

- COOKING EQUIPMENT
- WAREWASHING
- FOOD HOLDING & DISPLAY
- COUNTERTOP EQUIPMENT
- HANDLING & DISTRIBUTION
- SHELVING & STORAGE
- BENCHING & CABINETRY
- REFRIGERATION DISPLAY DOORS
- SERVING LINES
- FLATWARE & SERVEWARE
- FOOD BAR & BUFFET
- KITCHEN EQUIPMENT-(CUSTOM MADE)
- RESTAURANT EQUIPMENT-(CUSTOM MADE)
- RESTAURANT SUPPLIES- (CUSTOM MADE)
- BEVERAGE EQUIPMENT
- EQUIPMENT STANDS
- FOOD PREP
- HEATED HOLDING CABINET
- BANQUET SERVICE EQUIPMENT
- KITCHEN EXHAUST HOOD AND FIRE SUPPRESSION SYSTEMS
- KITCHEN VENTILATION AND EXHAUST
- WALK-IN COOLERS AND FREEZERS
- CUSTOM FABRICATED FOODSERVICE EQUIPMENT AND MILLWORK



OUR QUALITY STANDARDS

At EKTC, quality is our specialty. We take every possible care and measure to deliver quality solutions that are exclusively designed to help our clients achieve success and improvement in their business.

We perform checks to try and observe their own product and service with the objective of improving the overall facilities to provide a good representation of what the typical customer experience is. We are able to offer specialist services for various requirements, including recruitment solutions, interior designing, catering services, project development, kitchen services and marketing that are a result of our experience and a firm dedication to trade & industry.



OUR EXPERTISE

With our experience and extensive industry knowledge, we have gained expertise in examining the various aspects of your business that include staff, procedures, setting of kitchen and financial processes. We are also capable to conduct a more targeted evaluation if demanded by the clients.

We have the knowledge and expertise to evaluate the various aspects of food service operations, from all angles, such as from a customer's point of view and from within the back and front end functions. Our professionally trained staff provides entrepreneurs with a detailed description of a typical customer experience.



OUR STRENGTH



- Some of our strengths that make us a reliable business partner to work with are : Extensive domain expertise
- End to end solutions
- Quality in everything that we do
- Reasonable prices
- Customer focused approach
- We are also on the process of finding energy-efficient, cost-effective design solutions to share with business owners.
- The contract team at EKTC uses energy-saving strategies to help customers become certified in the Leadership in Energy and Environmental Design Program, otherwise known as LEED, a U.S. Green Building Council initiative. Businesses with LEED certified designs can save on expenses, build environmental awareness, and qualify for tax credits.
- We also assist our clients for certifications such as best food handler , HACCP (Hazard Analysis and Critical Control Point) is a system that helps food business operators look at how they handle food and introduces procedures to make sure the food produced is safe to eat. It's crucial to pit low up-front cost against potential energy-savings, especially when it comes to large items like refrigerators and ovens. Choices that seem inexpensive may end up costing extra money on energy bills in the long run. EKTC help customers find the most cost-effective choice when it comes to decisions like this.



OUR PROCESS

Site Visit

The first visit is made to ascertain the size, potential, location and the suitability of the land for the project. Based on the findings, we will make our recommendations regarding the concepts and the strategies to be followed

Interior Coordination

We shall help you in identifying the interior designer and prepare a brief of the concept as envisaged by us. A rough layout is prepared for the concept along with brief description.

Planning of the Cuisine

The type of cuisine, the concept and the taste is decided taking into consideration the market report and the taste of targeted population



SOME OF OUR PROJECT REFERENCES



COMPLETED PROJECTS - LOCAL

- CAHM AT SLIIT MALABE – HOTEL SCHOOL FOR WILLIAM ANGLISS AUSTRALIA
- MOUNT LAVINIA HOTEL - CHINESE KITCHEN
- BMICH CATERING BY MLH
- MOUNT LAVINIA - SATELLITE KITCHEN, GOVERNOR'S RESTAURANT
- CLUB BENTOTA - MAIN RESTAURANT – ALL DAY DINING
- THAMBAPANNI RESORTS, UNAWATUNA
- THE T-LOUNG BY DILMAH – ARCADE & DUTCH HOSPITAL PRECINCT
- WATERS EDGE - PRANZO ITALIAN REST | GINZA JAPANESE REST | THE LONG BAR
- TAPROBANA WADDUWA BY ASIA LEISURE
- ANANTARA – TANGALLE – MAIN KITCHEN & LAUNDRY
- ANANTARA – KALUTARA – STAFF KITCHEN
- NATIONAL SCHOOL OF BUSINESS MANAGEMENT (NSBM) – HOMAGAMA
- CLUB WASKADUWA HOTEL – MAIN KITCHEN
- MOVENPIC – COLOMBO
- SAIF ESTATE BANDARAWELA – KITCHEN & LANDURY (NEWLY AWARDED)
- CINNAMON GRAND COLOMBO – TAO KITCHEN
- MAHARAJA FOX RESORT - JAFFNA & KANDY
- SRI LANKAN CATERING LIMITED – KATUNAYAKE
- COLOMBO SHERATON HOTEL - COMMERCIAL KITCHEN
- CAFE KUMBUK - COLOMBO
- CLUB HOTEL DOLPHIN (SERENDIB LEISURE)
- AVANI – KALUTARA (SERENDIB LEISURE)
- COLOMBO CITY CENTER – TEA BOUTIQUE
- KEELLS SUPER – JOHN KEELLS HOLDINGS
- A MINUTE BY TUK TUK
- CALAMANDER GROUP - LAU PA SAT
- BEACH WADIYA - SEA FOOD RESTAURANT

ONGOING PROJECT – LOCAL

- SPAR INTERNATIONAL SUPER MARKET CHAIN
- CALAMANDER GROUP - ALL F&B OUTLETS / BRANDS
- COLOMBO SHERATON HOTEL - COMMERCIAL HOTEL

COMPLETED PROJECTS – INTERNATIONAL

- COCOON MALDIVES – KITCHEN & LAUNDRY
- WESTERN MALDIVES – KITCHEN & LAUNDRY
- MIRIANDHOO MALDIVES – LAUNDRY – KITCHEN PROJECT
- AMARI HAVODDA
- AKIRIFUSHI RESORT

ONGOING PROJECT – INTERNATIONAL

- LE MERIDIAN

SOME OF OUR PRESTIGIOUS CLIENTS



SOME OF THE BRANDS WE OFFER

FOOD PREPARATION



HOT RANGE



COLD RANGE



- Coldrooms



WAREWASHING & COMMERCIAL LAUNDRY



OTHER SOLUTIONS



- Coffee machines



- Housekeeping Items



- Juicer / Food Prep



- Kitchen Sinks & Accessories



- Shelving and Storage



- Faucets & Fittings

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