

kmkayalar

Since 1956

kayalarmutfak.com





Head Quarter / TURKEY



Factory / TURKEY

KAYALAR GROUP



kmkayalar



Temelleri 1957 de Mustafa Kaya tarafından kurulan Kayalar Grup aradan geçen yarım asrı aşkın bir süre sonra bugün itibari ile Kayalar Şirketler Grubu birçok değişik alanda faaliyet gösteren Türkiye' nin büyük ve öncü markalarından biri konumuna gelmiştir; 2 nesillik tecrübe ve bilgi birikimi ile faaliyet gösterdiği sektörlerde kalite ve hizmet anlayışı ile her zaman öncü ve lider olmuştur. Grubumuz 5 ana alanda faaliyet göstermektedir.

- Endüstriyel Mutfak Cihaz, Donanım ve Ekipmanları Üretimi
- Mobil Mutfak, Konteyner Mutfak ,Sahra Mutfakları Projelendirilmesi ve Uygulaması
- Endüstriyel Mutfak ve Çamaşırhane Cihaz ve Makineleri Distribütörleri
- Plastik Bahçe Mobilyaları Üretimi Grupları İmalatı
- Medikal Cihaz ve Hastane Donanımları Üretimi

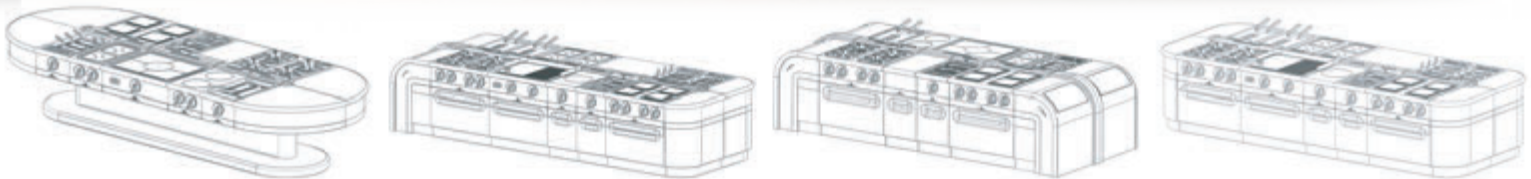
Kayalar Group has provided valuable solutions that meets the special requirements of customers since 1956.

After more than a halfcentury Kayalar Group has become leading brand that works ardently for Industrial Kitchen Equipment, Mobile Kitchen, Laundry Appliances & Machines where life is valuable. It also provides service in foreign markets with its authorized services and it is one of the first 20 companies in the sector throughout the world. It has showrooms and warehouses in which there are sales-marketing and project teams in Turkey. Kayalar Group provides design, production and service support of all processes from the project design, installation to the start-up activities of a kitchen by training the personnel. As one of the leading company in shaping the way of cooking business, Kayalar Group meets the needs of hotel kitchens, hospitals, schools, caterings, construction sites, holiday villages, bars, patisseries, fast food and military kitchens with its wide product range & flexibility. Kayalar Group which certified its product & managing system with ISO 9001 Quality System Certificate, TSE, GOST, TSEK, HACCP, SASO (SABR).

Adjustable **Modular Design** for Different Areas



Good Design Award



We have been design
commercial kitchens since 1956.



Our Activities / Faliyet Alanlarımız



- **Factories**
- **Construction**
- **Airport**
- **Stadiums**
- **Marine Line**



- **Military Facilities**
- **Health Institutions**
- **Education Institution**
- **Social Facilities**
- **Public Institutions**



- **Hotel**
- **Restaurants**
- **Catering**
- **Cafeterias**
- **Cafe & Bar**
- **Fast Food**

PROJECT / PROJE

Üretici bir firma olarak, her türlü anahtar teslimi ticari mutfak projelerini ilk adımdan sonuncusuna kadar, sunmaktayız. Her ticari mutfak farklıdır ve müşterinin ihtiyaçları benzersizdir. Bunun bilincinde olarak; en yüksek müşteri memnuniyetini yakalamak için, teknik çizimden son kurulumuna kadar her şeyi hesaplıyoruz. Restaurantlar, oteller, fastfood zincirleri, barlar, pizzacılar, okul ve hastane kantinleri, inşaat şantiyeleri, ordular ve seyyar kamplar için, anahtar teslim endüstriyel mutfak çözümleri sunmaktan mutluluk duyuyoruz.



As a **manufacturer**, we offer every kind of **Turnkey commercial kitchen** projects from the first step to the last.

Every commercial kitchen is different and the needs of the client are unique. To catch the highest customer satisfaction, we calculate everything from the technical drawing to the final installation.

We are to provide full **turnkey** solution for the kitchens of restaurants, hotel, fast food chains, bars, pizzerias, school & hospital canteens, construction companies, armies and campings.

INSTALLATION / MONTAJ

Proje ekibimiz tarafından, müşteri taleplerine göre projelendirilen mutfak ekipmanları, ön proje olarak müşteriye sunulur. Gerekli revizyonlar yapıldıktan sonra, uygulama projesi için gaz elektrik su havalandırma ve mekanik tesisatlarının müşteriye teslim edilmesi ile üretim süreci başlar. Projeye uygun olarak hazırlanan mutfak alanı, proje ekibimizce kontrol edilerek, üretim süreci tamamlanan mutfak ekipmanları sevkedilir. Sevkedilen ekipmanlar tecrübeli montör ekibimiz tarafından projeye uygun olarak mekanik montajı yapılır ve test edilerek müşteriye çalışır vaziyette teslim edilir.

According to the customer demands, the kitchen equipment projected by our project team, is presented to the customer as a preliminary. After the necessary revisions are made, the production and mechanical installations to the customer for the application project. The kitchen area prepared according to the project is checked by our project team and the kitchen equipment which has been manufactured will be shipped. The equipment, assembled by our experienced installation team in accordance with the project and mechanically assembled, tested and delivered to the customer in working condition.



Planlama ve Çizim
Planning and Drawing



Üretim
Manufacture



Montaj
Installation



Eğitim
Instruction



Servis ve Bakım
Service & Maintenance



ADJUSTABLE MODULER COOKING DESIGN

There are so many easy-to-buy combinations that the hardest thing will be choosing your favourite.

Multifunctional Cooker

Offers maximum flexibility use as fry top, braising pan or boiling pan.

Çok Yönlü kullanım, kızartma, kaynatma, pişirme tavası.

Electric Boiling Top

Cast iron hot plates with safety thermostat. Su geçirmez, emniyet termostatlı dökme demir pleytler.

Chip Scuttle

an excellent appliance for maintaining your fried foods at the ideal temperature for serving. Kızarmış yiyecekleri servis için istenilen ısıda koruma.



Gas Boiling Top

Exclusive highly efficient system. High thickness cast iron grids.

Yüksek verimli brülörlü. Kalın dökme demir ızgaralar.

Ovens

Possibility of adding standard ovens in all series.

Tüm serilere standart fırın ekleme imkanı.

Hygienic Modules Connection System

Model has side to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

Üniteleri, aynı hizada vidalama özelliği sayesinde olası boşluk ve kırı önler.

Gas Solid Top

Cooking surface with differentiated temperature zones.

Farklı sıcaklık yüzeyleri.

Cooking Surface

Different surface finishes, smooth, grooved.

Farklı pişirme yüzeyleri, düz/oluklu.

Vapor Grill Top

Water reservoir under cast cooking surface, vaporization is provided during cooking process and dehydration of food being cooked is prevented.

Izgara döküm altında su tankı ile buharlı pişirme.



Kayalar Mutfak **Range** with **oven** saves flavors and moisture of the food thanks to its steam program



Kayalar Mutfak Convection Oven is Designed for **Perfect Cooking!**



Hot or Cold with **Kayalar Mutfak Banquet Trolleys**, everything arrives as fresh as if it came directly from the kitchen.



40 mm thickness isolated

Ergonomic push handles

Doors with lock

Bumper rail

Digital control panel



open the doors up to
270° derece açılır kapı

Energy Saving
Prevent heat loss thanks to
double-walled design
bodies and insulation
throughout.

Easy to carry

Kayalar Mutfak Soğuk Hava Depoları, işletmeler için en zorlu durumlardan biri olan gıdaların uygun sıcaklıkta sürekli olarak saklanması ve tazeliklerini koruyarak kullanılabilir durumda kalmasını sağlar. Büyük kapasiteli restoranlar ve yemek işletmeleri için en uygun depolama ekipmanları soğuk oda sistemleridir. Soğuk oda sistemleri, belirlenen sıcaklık aralığını sabit tutarak, bu sıcaklığa uygun tüm ürünlerin hijyenik koşullarda saklanmasına olanak tanır.

Kayalar Mutfak Cold Rooms, one of the most difficult situations for businesses is to store food at the appropriate temperature constantly and to ensure that it remains usable while maintaining its freshness. The most suitable storage equipment for large capacity restaurants and restaurants are cold room systems. Cold room systems maintain the specified temperature December, allowing you to store all products suitable for this temperature in a hygienic manner.





KIDED4090
Düz Izgara Dolaplı
Grill Smooth Surface



KIODE4090
Oluklu Izgara Dolaplı
Grill Grooved Surface



KIODG4090
Oluklu Izgara Dolaplı
Grill Grooved Surface



KODE4090
2 Pleytli Dolaplı Ocak
2 Plate Electric Cooker On



KIWOD409085
İndüksiyonlu Wok Ocak
Induction Wok On Cabinet



KMHGD4090
Makarna Pişirme Dolaplı
Pasta Cooker



KLIDK4090
Lavataşlı Izgara Dolaplı
Lava Stone Grill With Cabinet



KSIDK4090
Sulu Izgara Dolaplı
Frytop With Water System



KSIEDK4090
Sulu Izgara Dolaplı
Frytop With Water System



KODG4090
2 Brülörlü Dolaplı Ocak
2 Burner Gas Cooker On Cabinet



KFDG4090
Fritöz Dolaplı Gazlı
Gas Fryer With Cabinet



KFDE4090
Fritöz Dolaplı
Electric Fryer With Cabinet



KSODE4090
Seramik İnfrared Dolaplı Ocak



KIOD4090
İndüksiyonlu Dolaplı Ocak



KSOG409085
Sov Ocak Dolaplı



KWODG409085
Wok Dolaplı Ocak



KBDCG4090
Benmari Dolaplı
Bain Marie



KATDA8070
Ara Tezgah Evyeli Dolaplı
Neutral Unit



KMHED4090

Makarna Pişirme Dolaplı
Pasta Cooker



KMHGD8090

Makarna Pişirme Dolaplı
Pasta Cooker



KSODE8090

Seramik İnfrared Dolaplı Ocak
4 Zone Infrared On Cabinet



KBDG8090

Benmari Dolaplı
Bain Marie



KFDE8090

Fritöz Dolaplı
Electric Fryer With Cabinet



KPDDE4090

Patates Dinlendirme
Patato Wermer



KSOG809085

Şov Ocak Dolaplı
Show Cooker



KKTIG150

Kaynatma Tenceresi
Indirect Gas Boiling Pan



KDTE12090

Devrilir Tava Çelik Tank - 120lt
Electric Tilting Bratt Pan - 120lt



KATD8090

Ara Tezgah Dolaplı
Neutral Unit



KODE12090

6 Pleytli Dolaplı Ocak
6 Plate Electric Cooker On Cabinet



KODG12090

6 Brülörlü Dolaplı Ocak
6 Burner Gas Cooker On Cabinet



KLIDK12090

Lavataşlı Izgara Dolaplı
Lava Stone Grill With Cabinet



KSIEDK12090

Sulu Izgara Dolaplı
Frytop With Water System



KSIGDK12090

Sulu Izgara Dolaplı
Frytop With Water System



KIODE8090
Oluklu Izgara Dolaplı
Grill Grooved Surface



KIYODE8090
Yarı Oluklu Izgara Dolaplı
Grill Half Grooved Surface



KIODG8090
Oluklu Izgara Dolaplı
Grill Grooved Surface



KIYODG8090
Yarı Oluklu Izgara Dolaplı
Grill Half Grooved Surface



KMHE8090
Makarna Pişirme Dolaplı
Pasta Cooker



KIDED8090
Düz Izgara Dolaplı
Grill Smooth Surface



KLIDK8090
Lavataşlı Izgara Dolaplı
Lava Stone Grill With Cabinet



KSIGDK8090
Sulu Izgara Dolaplı
Frytop With Water System



KSIEDK8090
Sulu Izgara Dolaplı
Frytop With Water System



KWODG809085
Wok Dolaplı Ocak
Wok Cooker



KIOD8090
İndüksiyonlu Dolaplı Ocak
4 Zone Induction On Cabinet



KDOGD809085
Kapalı Döküm Dolaplı Ocak
Solid Top Gas Cooker



KODG8090
4 Brülörlü Dolaplı Ocak
4 Burner Gas Cooker On Cabinet



KODE8090
4 Pleytli Dolaplı Ocak
4 Plate Electric Cooker On Cabinet



KFDG8090
Fritöz Dolaplı Gazlı
Gas Fryer With Cabinet



KK3KS



KK3KE



KK3KB



KKASUT



KKSUT



KNSUT



KNSUTC



KHSUG



KHSUET



KHSUGTC



KSBPIH



KSBAH



KCSUVT



KSS120



KIS120



KHTU



KHTU



KSSUE



KSSUG



KSSUG



KNSUT



KNSUT



KNSUT



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KNSUT





GARAGUM HOTEL / TURKMENISTAN



EDUCATION CITY STADIUM / QATAR





RADISSON BLUE HOTEL / TURKIYE





RIXOS SUNGATE HOTEL / TURKIYE





RAYHAAN HOTEL BY ROTANA / KARBALA



U.S. EMBASSY PROJECT - RÖNESANS / UGANDA





ARÇELİK FACTORY / TÜRKİYE





ISTANBUL METROPOLITAN MUNICIPALITY





TSK STUDENT DORMITORY / TURKIYE



NATIONAL ESTATE DIRECTORATE / TURKIYE





AMERICAN EMBASSY - ENKA / ROMANIA



AMERICAN EMBASSY - ENKA / NEPAL





YAJVA GAS POWER PLANT -ENKA / RUSSIA



AMERICAN EMBASSY - ENKA / SIERRE LEONE





BASRAH GAS CONSTRUCTION - ENKA / IRAQ



MAN FACTORY KITCHEN / TURKIYE





MS BARER FACTORY / UZBEKISTAN



MILITARY SCHOOL KITCHEN / ST. PETERSBURG





PRESIDENTIAL BUILDING -RÖNESANS / TURKMENISTAN



RAMADA ENCORE HOTEL / TURKIYE





EGE UNIVERSITY EDUCATION KITCHEN / TURKIYE



METROPOLİTAN BELEDİYESİ / TURKIYE



Prestige in your kitchen



kmkayalar

Since 1956

KAYALAR ENDÜSTRİYEL MUTFAK A.Ş.

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