

**kmkayalar**  
since 1956



**MARINE LINE**  
*Ship's Kitchen*



## **KAYALAR MUTFAK** - *Prestige in your kitchen*

*Always care of you, always with you...*

Cooking on ships, offshore oil platforms or large yachts poses special challenges in terms of personnel, materials and planning. Several thousand passengers and crew members expect consistent food quality. A wide variety of dishes must often be prepared for more than a dozen different restaurants and several buffets. Chefs have to cater to the diverse tastes of the passengers and also to a multicultural crew of ship crew members at all times of the day and even in rough seas. As Kayalar, we supply the professional cooking equipment you need for large kitchens on land and at sea.

Our appliances are absolutely reliable, flexibly combinable and manufactured to best suit the space and workflow available in the kitchens and restaurants on board. Always keeping the customer benefit in mind, our appliance solutions optimize all kitchen processes and aim for special quality, durability and high costs.

**STAY ON COURSE WITH PROFESSIONAL COOKING TECHNOLOGY.**

**WE ARE HAPPY TO BE YOUR RELIABLE PARTNER WHILE  
SAILING THE SEVEN SEAS!**





# **km**kayalar

We have been producing since 1956. We deliver turnkey, professional kitchens and projects from Turkey to every continent of the world.



# Cutting edge technology meets craftsmanship

Teamwork is especially important on a ship. Crew members must be able to rely on each other in the engine room, on the bridge or in the kitchen, and especially in rough seas or when things get busy. It's the same at Kayalar Mutfak, Individual departments work together to produce first-class quality products made in Turkey.

State-of-the-art production technology, expert craftsmanship and innovative design contribute to producing first-class cooking equipment that you can always rely on!

This is exactly why we aim for the best in materials, processing and finishing procedures and ourselves. All our experts focus on the production and project process.

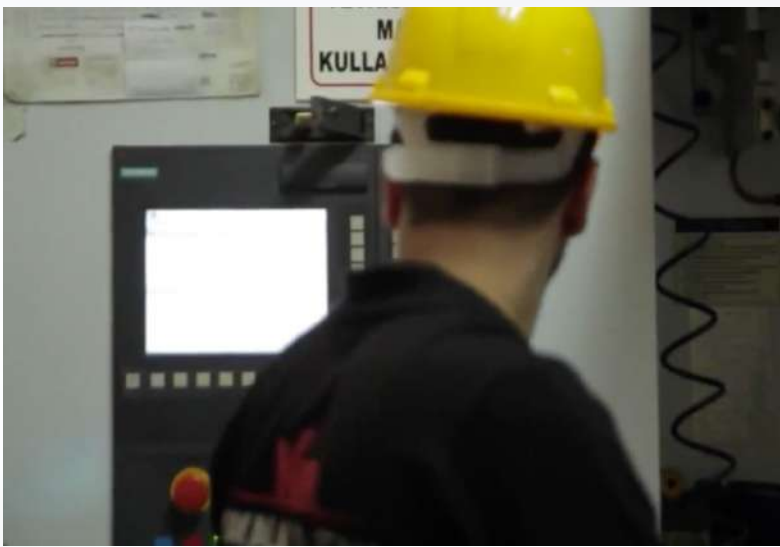
Teamwork at a technical level, our competence, our knowledge, our experience and our passion allow us to create individual solutions for your kitchen that meet your specific requirements.

We enjoy developing new innovative ideas for the kitchens of the future every day.

We look forward to doing this together with you!







## MARINE LINE PROFESSIONAL COOKING TECHNOLOGY

Customer satisfaction is always your primary focus. Especially passengers at sea demand a variety of fresh and high-quality dishes. Cruise passengers, crew members and guests on large yachts expect first-class service around the clock.

This is only possible with a perfectly trained team, optimized workflow efficiency and professional cooking equipment that supports you 100%.

Seaworthy equipment solutions are designed to meet your exact kitchen requirements.



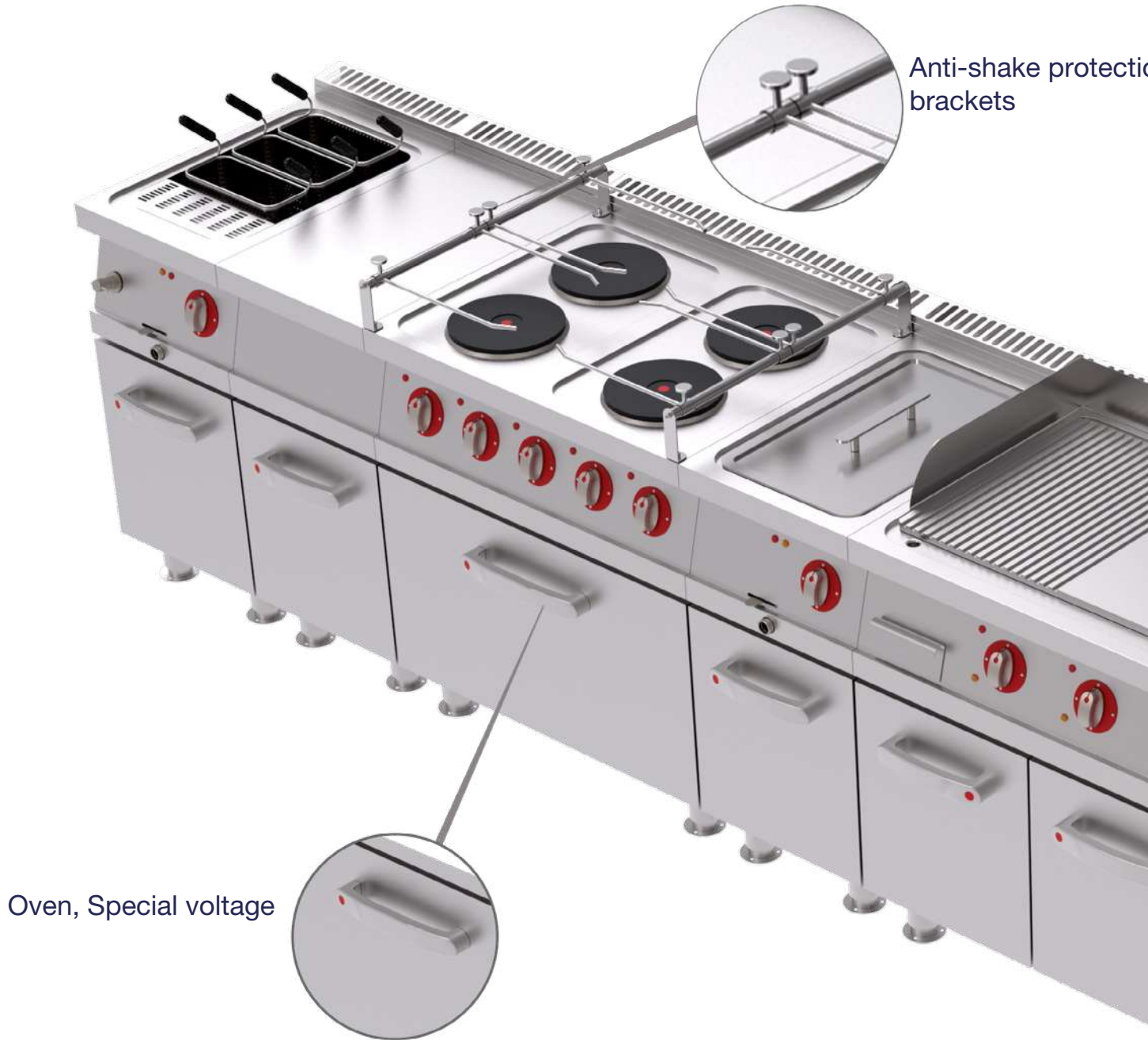


We provide everything your modern professional kitchen needs, wherever you are.



They offer exceptional performance in limited space. Special marine equipment versions operate reliably regardless of crashing waves, vibrations or other ship movements.

The implementation and adherence to strict safety measures and hygiene standards on board are only one factor. Furthermore, Kayalar Mutfak supplies the entire range of multifunctional cooking equipment, a complete solution from a single source.



Anti-shake protection  
brackets

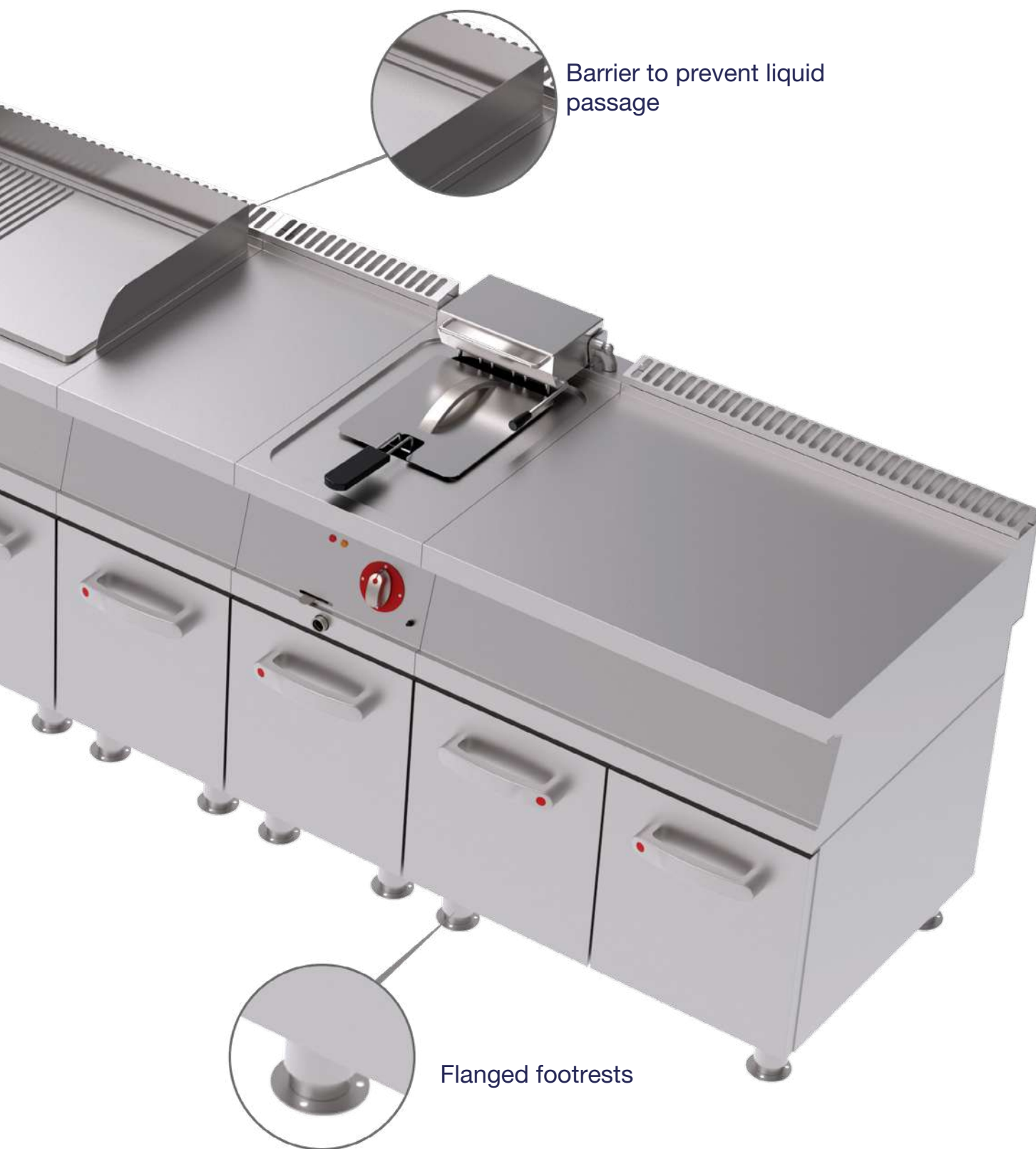
Oven, Special voltage

**kmkayalar**

## MARINE LINE GENERAL FEATURES

- ✓ Special Voltage
- ✓ Flanged Footrest
- ✓ Modular Connection
- ✓ Special Hygiene
- ✓ Cabinet Protection Locked
- ✓ Anti-Shake Support









# Marine Line Modular Cookers

Whether the sea is calm or a rough and bumpy voyage, every appliance in a ship's galley must be "seaworthy" under all conditions.

Fixed flange connections ensure that the appliances are non-slip and tip-proof, and special additional shelves, trays and GN containers are secured. Our equipment fully meets all special hygiene requirements.

You can combine our high-quality stainless steel modular cooking equipment, tailored to your needs. The connection system ensures exceptional workplace comfort and perfect hygiene.









## MARINE LINE Product Features Cold Unit

- ✓ Special Voltage
- ✓ Flanged Footrest
- ✓ Stable Cover Even During Shaking
- ✓ Stable Shelf Even During Shaking





# MARINE LINE Product Features

## Ovens

While aiming to overcome your difficulties in the open seas, it was aimed to be used in a device that will cook, fry, steam and bake perfectly, and to provide ease and speed. You can have many functions professionally with a small number of personnel.

With its placement design, it has a good and solid grip even on heavy trays without having to change the position of your hands, creating usage capacity and space.



- Consistent food quality every day, with numerous support functions.
- Safe and easy to use. Get a good, firm grip even on heavy trays without having to change the position of your hands.
- Shorter cooking times, lower energy consumption
- The door remains in a fixed position even in rough seas.
- Special shelves secure the trays and GN containers in the cooking chamber.





# REFERENCE

BesiktasShipyard

GEMAK  
Şirketler Grubu

MAKYOL

BEREKETDÖNER

Radisson

RMK  
MECHATRONICS

EROGLU  
Präzisionswerkzeuge  
Hochsee Tücherei System

MEDICALPARK  
INTERNATIONAL

papara

CADDELL

BİRLİKSAN  
Gemi Bakım Onarım İnşaat  
İç ve Dış Ticaret Ltd. Şti.

RIXOS  
HOTELS

ISTANBUL  
METROPOLITAN  
MUNICIPALITY

swissôtel  
Hotels & Resorts

MAN

TÜRK  
KIZILAY

APLUS  
ACIBADEM

RAMADA  
@ncore

ÇELİK YAPI

Gisan  
Shipyard

METRO

ada  
shipyard

AMERİKAN  
HASTANESİ

SERBAN

RÖNESANS HOLDİNG

iGA

aksa  
ENERJİ

AKAR  
SHIPPING

MEMORIAL

Marriott  
INTERNATIONAL













# Kayalar Mutfak Marine Line

Our experts support you every step of the way from the beginning of your project to the usage phase.

Kayalar Mutfak offers you the layout plan options that suit your needs. It manufactures and supplies in its production facilities in Istanbul according to the finalized plan.

From advice to installation, project planning, layout, production, installation, usage training, after-sales service.

Our after-sales service ensures that your kitchen equipment is protected and used for a long time. Kayalar Mutfak and its team, which are experts in their field for over 68 years, have been manufacturing and offering high-quality industrial kitchen equipment to our valued customers thanks to their continuous suppliers.

Special demands made in kitchens on ships require special expertise. Our maritime team has gained the necessary knowledge and experience over many years.

Their global network, expertise and experience enable them to create marine solutions perfectly suited for application on the high seas. No matter what the challenge they face, they do it with passion.

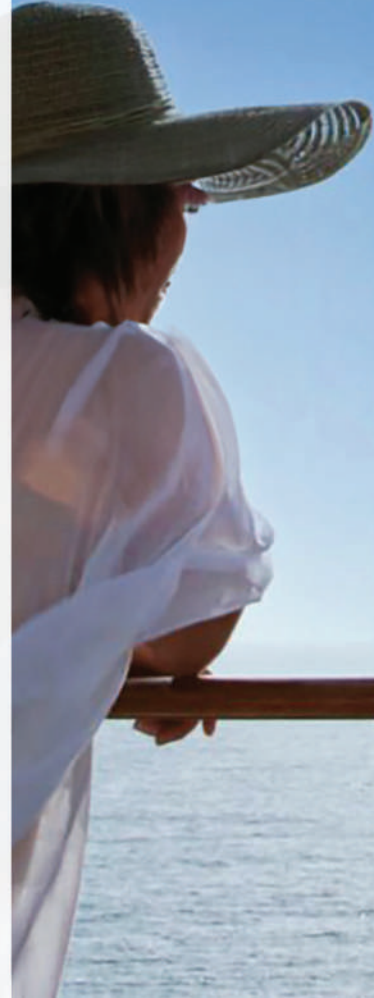
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