

## Steam Solution for Kitchen

- ▶ Cooks Very Fast
- ▶ Lower Manpower
- ▶ Cleaner & Cooler Kitchen
- ▶ Consistent Taste & Quality of food
- ▶ Lower Energy Costs & Fuel Savings
- ▶ Green Energy
- ▶ Safe System
- ▶ Full Steam Solution of Boiler, Vessels  
Water Management



Features	Open Flame	OorjaMax Steam System	Other Boiler
<b>Safety</b>	-	Very safe	Unsafe
<b>Faster Cooking</b>	Long time on water based cooking	Reduces by 2 hours	-
<b>Manpower</b>	1 person per burner	1 person all steam vessels	-
<b>Work</b>	Stiring required	Easy and no manual touch	-
<b>Heat Waste</b>	Heat loss in radiation	Exact heat with steam	Not optimal
<b>Hygiene</b>	Difficult to maintain	Very Hygienic	Messy in case of wood
<b>Heat in Kitchen</b>	Very hot	Cool kitchen	Hot with wood
<b>Vessels Cleaning</b>	Laborious	Very easy	Easy
<b>Exposure to Heat</b>	Constant exposure	No heat exposure	-
<b>Steam</b>	-	Right quantity and quality	Less quantity

**Ideal For Restaurants, Canteens, Colleges, Institutions, Caterers**

A Thermax Venture



Systems	Unit	OorjaMax System	OorjaMax System	OorjaMax System	OorjaMax System
Boiler Capacity	Kg/Hr	60	90	150	300
# no of meals capacity	Meals per session	1000	2000-4000	5000-12000	12000 & above
Qty of Rice that can be made (Indicative)	Kg/Hr	100	200-400	400-1200	1200 & above
Qty of Dal that can be made (Indicative)	Kg/Hr	10-15	20-50	50-120	Above 120 kgs
Qty of Sambhar that can be made (Indicative)	Litres/Hr	100 litres	200-400 litres	500- 1200 litres	1200 litres & above
Qty of Vegetable Boiling that can be made (Indicative)	Kg/Hr	50 kgs	100- 300 kgs	400- 800 kgs	Above 1000 kgs.
Ideal for		Restaurants	Restaurants & Small Caterers / Educational Institutions	Caterers / Educational Institutions / Canteens	Big Caterers
Stove and Boiler		OorjaMax			
Fuel		Oorja Therm pellets - Special low ash pellets			

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