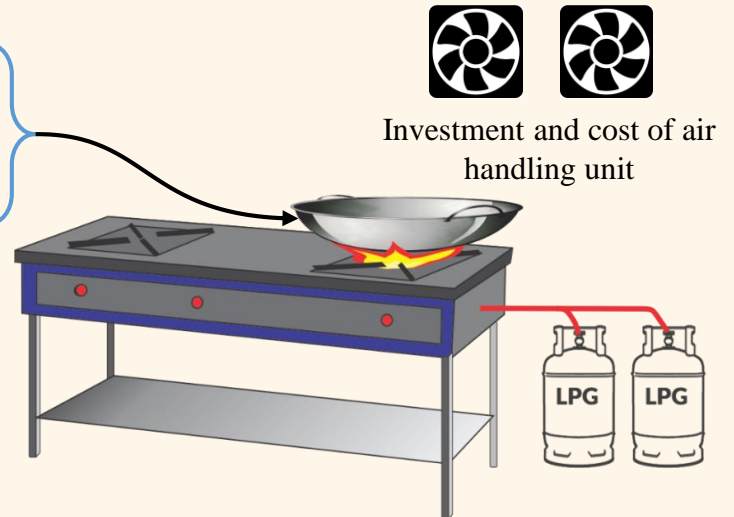




Conventional Kitchens are Inefficient • Unsafe • Polluting

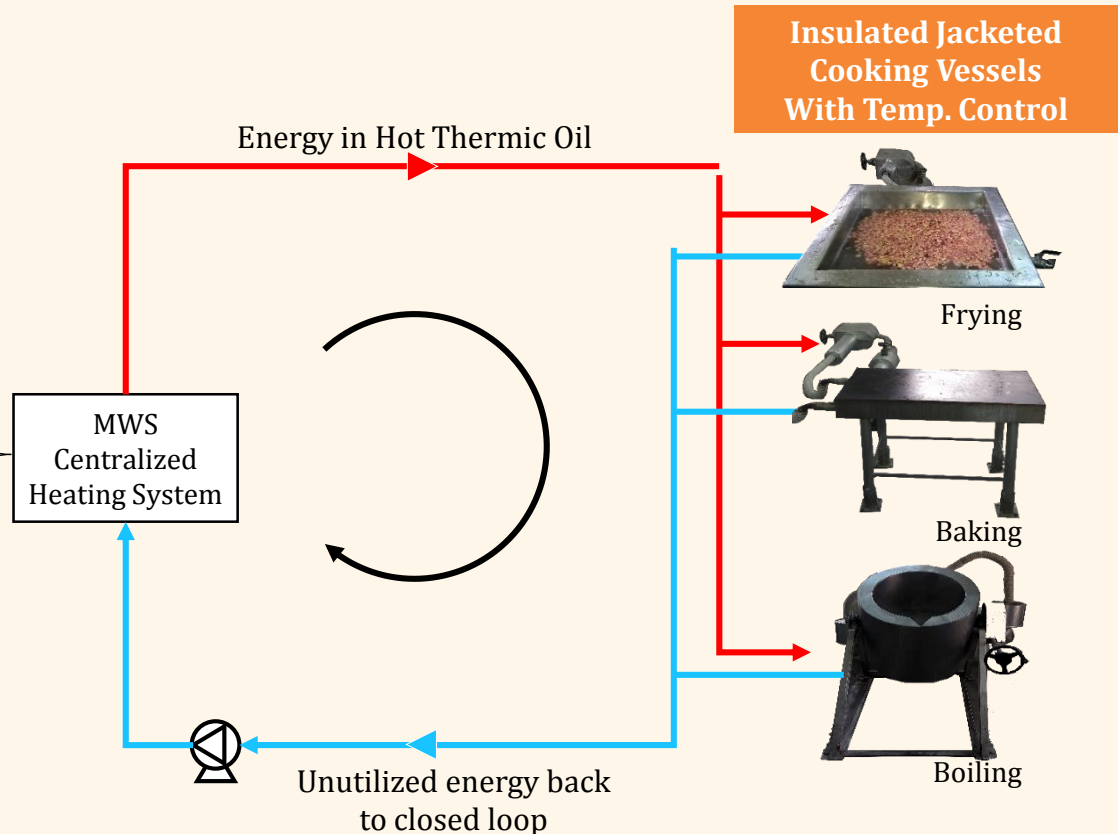
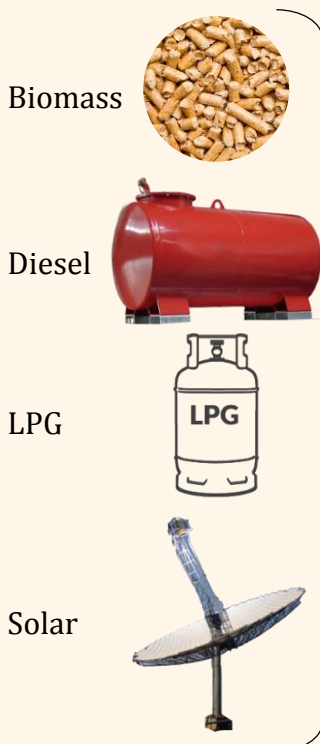
High LPG Use	Radiant heat loss to air from inefficient burners and uninsulated vessels
Uneven Cooking	Uneven temperature below the vessel and low at its edges <ul style="list-style-type: none"> • Food in the bottom gets overcooked • Takes longer time to cook the food
Air Pollution	flue gas/fly ash from fuel in kitchen effects cook's health and can contaminate food
Safety	Open Flame can lead to fire. LPG Cylinders in Kitchen are dangerous



MWS Smart Kitchen™ An Energy Efficient & Smarter Way To Cook

MWS Smart Kitchen is flameless modern cooking Kitchen free from the problems in conventional Kitchens. Smart Kitchen gives customer multiple fuel options to user for cooking based on cost and local fuel availability. Food is cooked in scientific manner maintaining its calorific value, while reducing cooking time period. Cooking temperature is monitored resulting in fewer food overcooking problems. Smart Kitchens deploy insulated cooking vessels, and centralized controlled high efficiency kitchens to reduce fuel consumption.

Multiple Fuel Options



MEGAWATT SOLUTIONS SMART KITCHEN™



Hot Water	Boiling	Frying	Flat Plate Baking
80°C	120°C	160°C	200°C

General Specifications

Capacity of MWS Smart Kitchen	1,000 to 20,000 + meals per day
Fuel Options for MWS Smart Kitchen	Solar Thermal, Biomass, Electric Heater, etc.
Cooking Type	Baking, Boiling, Frying
Operations	Automated for Minimal O&M

Salient Feature of MWS Smart Kitchen	Benefits
Centralized Heating	Cooking can be done with any fuel including LPG
No burner or Flame In Kitchen	Safety & LPG Savings
Closed Loop, Header Based	Reduced electric load used for air vents/drafts
Jacketed Vessels	Uniform heating and heat transfer to food, maximized LPG Savings
Wide Operating Temperature Range (100 - 400° C)	All applications served boiling to frying from same system
Centralized Fuel Combustion	Opens possibility of hybridizing various fuel sources without kitchen modifications, including Solar Thermal
Centralized Heating, Distributed Consumption Architecture	Various vessels can be simply added on to existing heating infrastructure
Automated Operations and Digital Indicators	Ensures optimal food quality, minimizes human involvement

Contact us

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