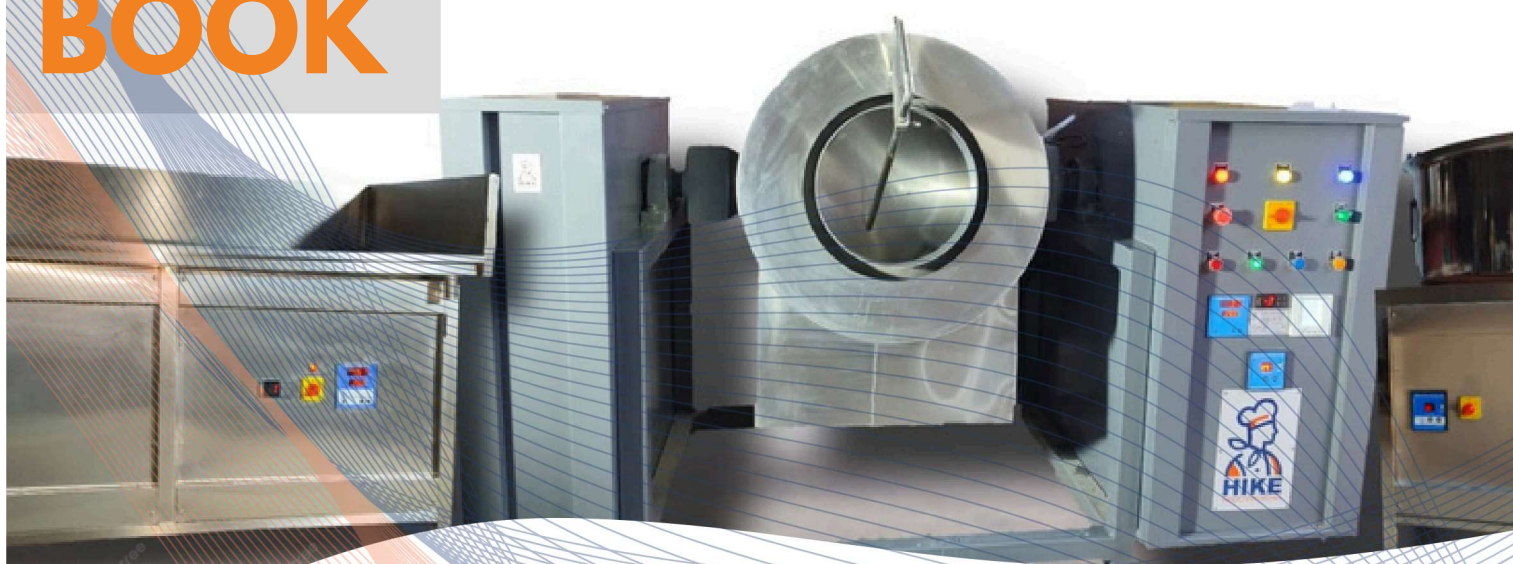




Brochure

BOOK



PREPARED BY.

HANUMAN INDUCTION KITCHEN EQUIPEMENT PVT. LTD.

“Smart Cooking, Zero Sweating”



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sales@hikeinduction.com

About HIKE

Founded in 2025 after years of dedicated research and development, With 17 years of extensive experience, we specialize in manufacturing high-quality induction equipment and undertaking end-to-end kitchen projects. Our expertise spans design, production, and implementation, ensuring innovative and efficient solutions tailored to meet the diverse needs of our clients.

HIKE has successfully designed and manufactured customized commercial induction cooking solutions. By localizing production, we have created innovative, flame-free kitchen equipment that is not only eco-friendly and energy-efficient but also safer and easier to operate. Our cutting-edge technology ensures a hazard-free cooking experience, extended equipment lifespan, and a cleaner, greener kitchen environment.

Our products are crafted using state-of-the-art machinery under the guidance of highly skilled and experienced professionals. Each product undergoes rigorous quality checks to ensure reliability, durability, and top-tier performance. Additionally, we offer customizable options to meet the diverse needs of our clients.

At HIKE, we recognize that one of the leading contributors to pollution, global warming, and workplace accidents is the burning of LPG, firewood, coal, and diesel. The combustion of these fossil fuels releases toxic gases, which not only harm the environment but also pose serious health risks to individuals working in such conditions. Our innovative solutions aim to eliminate these hazards by promoting cleaner, safer, and more sustainable cooking technologies.

Our Vision

Our vision is to revolutionize cooking with flame-free, eco-friendly induction equipment that delivers over 40%* energy savings compared to conventional heating methods.

"Join us in building a cleaner, greener tomorrow."



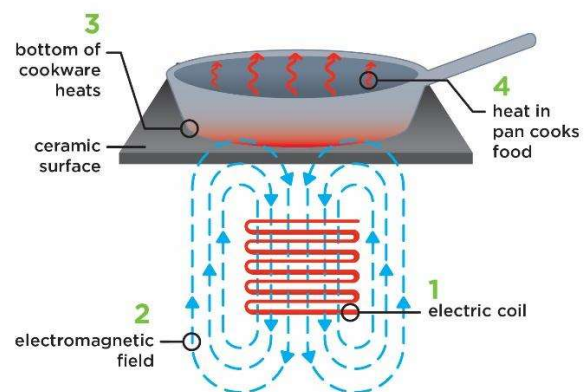
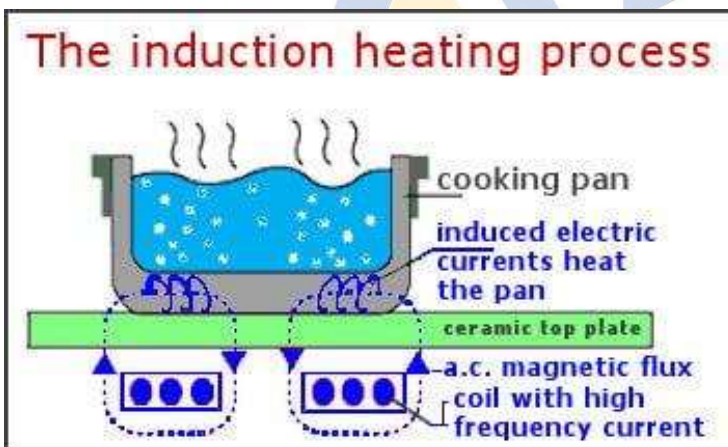
HIKE Induction Technology

Induction cooking represents a cutting-edge advancement in kitchen technology, fundamentally different from traditional cooking methods. Instead of generating heat and transferring it to the cookware, induction technology turns the cooking vessel itself into the direct source of heat.

This method offers faster cooking times, greater energy efficiency, and more even heat distribution compared to conventional thermal conduction. It also provides precise temperature control similar to gas stoves. Induction cooktops deliver performance on par with commercial LPG burners but consume significantly less energy. Since the cooktop surface only gets heated through contact with the cookware, it remains much cooler, reducing the risk of burns. This also allows for precise roasting and cooking temperature control, as the heat stays concentrated in the pot rather than spreading to the surface. Additionally, built-in safety features ensure the element shuts off if no compatible cookware is detected.

Unlike gas burners or traditional electric stoves that lose significant heat to the surrounding air, induction cooking directs energy straight into the cookware, maximizing efficiency. Since there are no open flames or hot coils, very little heat escapes into the kitchen environment. The cooling system beneath the cooktop gently disperses excess warmth from the electronics without overheating the space. Cleaning is also effortless, thanks to the smooth, flat surface that prevents food from burning or sticking.

Working Principle of Induction Technology:



Commercial Induction Kitchen Equipment's

HIKE specializes in manufacturing commercial induction kitchen equipment designed for large-scale cooking in industrial canteens, IT companies, temples, hotels, resorts, airport cafeterias, hospitality and institutional canteens, catering services, malls, and railway canteens. The induction stoves are built to handle high-volume cooking while ensuring efficiency and reliability. Each product undergoes rigorous quality testing and is recognized for its durability, versatility, and high performance.



INDUCTION BULK COOKING

Model: HIKE-BC (Glass/Ceramic)



Product Details:

Capacity:	Cook up to 30kg
Power:	5kW, 8kW
Voltage:	220V, 50Hz
Min Temp:	45°C
Max Temp:	240°C

USAGE:



INDUCTION IDLY STEAMER

Model: HIKR-IP



Product Details:

Idly Per Batch:	60 to 400 Idly
Power:	8kW to 32kW
Voltage:	220V, 415V, 50H
Min Temp:	45°C
Max Temp:	240°C

USAGE:



INDUCTION HOT PLATE TAWA

Model: HIKE-HP



Product Details:

Size of Tawas:	33"x33", 28"x53", 33"x63".
Power:	8kW to 20kW
Voltage:	440V/415V, 50Hz
Min Temp:	45°C
Max Temp:	300°C

USAGE:



INDUCTION COMERCIAL KADAI

Model: HIKE-K



Product Details:

Holding Capacity:	6 to 120 Liters
Power:	5kW to 32kW
Voltage:	220V/415V, 50Hz
Min Temp:	45°C
Max Temp:	240°C

USAGE:



INDUCTION MULTI ZONE COOKING

Model: HIKE-MC-3



Product Details:

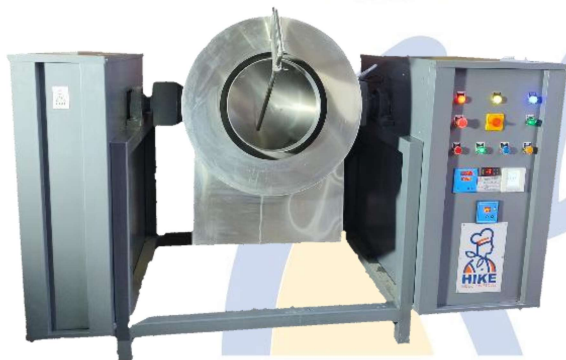
Power: 3.5kW x 3
Voltage: 220V, 50Hz
Min Temp: 45°C
Max Temp: 240°C

USAGE:



INDUCTION BATCH ROASTER

Model: HIKE-BR



Product Details:

Power: 8kW to 32kW
Voltage: 415V, 50Hz
Min Temp: 45°C
Max Temp: 240°C

USAGE:



INDUCTION TILTING RICE BOILER

Model: HIKE-RB



Product Details:

Holding Capacity: 80 to 500Liters
Power: 8kW, 32kW
Voltage: 415V, 50Hz
Min Temp: 45°C
Max Temp: 240°C

USAGE:



INDUCTION BRET PAN

Model: HIKE-BP



Product Details:

Holding Capacity: 80Ltrs to 300Ltrs
Power: 8kW to 32kW
Voltage: 415V, 60Hz
Min Temp: 45°C
Max Temp: 240°C

USAGE:



INDUCTION TILTING STOCKPOT

Model: HIKE-SP



Product Details:

Holding Capacity: 40L to 360L
Power (w): 8kW, 32kW
Voltage: 220V/415V, 50Hz
Min Temp: 45°C
Max Temp: 240°C

USAGE:



INDUCTION LIVE COUNTER TABLE TOP

Model: HIKE-LC-TP



Product Details:

Power: 3.5kw
Voltage: 220v, 50Hz
Min Temp: 45°C
Max Temp: 240°C

USAGE:



INDUCTION CHINESE WOK

Model: HIKE-W



Product Details:

Power: 3.5kW
Voltage: 220V, 50Hz
Min Temp: 45°C
Max Temp: 240°C

USAGE:



INDUCTION DEEP FAT FRYER TWIZ ZONE

Model: HIKE-DF-2



Product Details:

Container Capacity: 5 & 7 Liters
Power: 7kW (3+4)
Voltage: 220V, 50Hz
Min Temp: 45°C
Max Temp: 240°C

USAGE:



INDUCTION PAV BHAJI TAWA

Model: HIKE-PT



Product Details:

Power: 5kW to 24kW
Voltage: 220V/415V, 50Hz
Min Temp: 45°C
Max Temp: 240°C

USAGE:



INDUCTION JALEBI KADAI

Model: HIKE-JK



Product Details:

Size: 20 to 30 Inch
Power: 5kW to 20kW
Voltage: 220V/415V, 50Hz
Min Temp: 45°C
Max Temp: 240°C

USAGE:



INDUCTION BUFFET WARMER

Model: HIKE-BW



Product Details:

Power: 0.5kW, 2kW
Voltage: 220V, 50Hz
Min Temp: 45°C
Max Temp: 80°C

USAGE:

Food Warming

INDUCTION MILK BOILER

Model: HIKE-MB



Product Details:

Holding Capacity: 50 to 200 Liters
Power: 8kW to 32kW
Voltage: 415V, 50Hz
Min Temp: 45°C
Max Temp: 240°C

USAGE:



INDUCTION COFFEE/TEA BOILER

Model: HIKE-BW



Product Details:

Holding Capacity: 50 to 200 Liters
Power: 8kW to 32kW
Voltage: 415V, 50Hz
Min Temp: 45°C
Max Temp: 240°C

USAGE:



Tea

Coffee

INDUCTION CONTINUOUS ROASTER

Model: HIKE-CR



Product Details:

Power: 32kW to 120kW
Voltage: 415V, 50Hz
Min Temp: 45°C
Max Temp: 240°C

USAGE:



Tea Leaves Roasting

Nuts Roasting, Spices Roasting, Grains Roasting

INDUCTION BATCH FRYER

Model: HIKE-BF



Product Details:

Power: 8kW to 40kW
Voltage: 415V, 50Hz
Min Temp: 45°C
Max Temp: 240°C

USAGE:



Samosas Onion Fries Namkeen Flying Chikkis

INDUCTION KOVA/MAWA MACHINE

Model: HIKE-KM



Product Details:

Power: 8kW to 40kW
Voltage: 415V, 50Hz
Min Temp: 45°C
Max Temp: 240°C

USAGE:



Khoya Making

Peda

Chikkis

Barfi

INDUCTION INDUSTRIAL KETTLE WITH STARRIER

Model: HIKE-IK



Product Details:

Place of origin:	Bengaluru India
Brand name:	HIKE
Usage/Application:	Soups, Sauce Making
Holding Capacity:	300 to 1200 Liter
Power:	10kW to 50kW
Voltage:	415V, 50Hz
Min Temp:	45°C
Max Temp:	240°C
Efficiency:	90%*
Warranty:	12 months
After sales:	Service provided on site

USAGE:



INDUCTION CONTINUOUS FRYER

Model: HIKE-CF



Product Details:

Place of origin:	Bengaluru India
Brand name:	HIKE
Usage/Application:	Commercial Snacks Frying
Power:	100kW
Voltage:	415V, 50Hz
Min Temp:	45°C
Max Temp:	240°C
Efficiency:	90%*
Warranty:	12 months
After sales:	Service provided on site

USAGE:



HIKE

INDUCTION STOVES

ADVANTAGES:

- **Energy Efficiency**

Induction cooktops use electromagnetic energy to directly heat cookware, reducing energy loss. Faster heating times mean less energy consumption compared to gas or traditional electric stoves.

- **Faster Cooking**

Induction cooking heats cookware almost instantly, cutting down cooking time significantly. Boils water nearly twice as fast as gas or electric stoves.

- **Safety Features**

No open flames, reducing fire hazards.
The cooktop stays cool since heat is only transferred to the pan.
Auto shut-off and pan detection features prevent accidental burns.

- **Precise Temperature Control**

Allows for more accurate heat adjustments compared to gas stoves.
Ideal for tasks requiring precision, like melting chocolate or simmering delicate sauces.

- **Easy to Clean**

Since the surface remains cool, spills don't burn onto it, making cleaning effortless. Smooth glass surface requires only a quick wipe.

- **Better Kitchen Environment**

Generates less heat, keeping the kitchen cooler.
No gas combustion means improved indoor air quality.

- **Modern Aesthetic & Space Saving**

Sleek, flat surfaces enhance kitchen design.
Portable induction cooktops save space and can be used anywhere with a power outlet

- **Sustainability & Eco-Friendliness**

Reduces carbon footprint by being more energy-efficient than gas.
No gas leaks or emissions, making it a cleaner choice for the environment.

HIKE
INDUCTION STOVES

- **Accurate temperature control**
- **Energy saving. Even Heating**
- **40 %* Cheaper than LPG, Electric Resistant Coil**
- **No Toxic gases.**
- **Cool & Flame free Kitchen Solution**
- **90%* Efficiency**
- **12 Months Warranty**
- **After sales service provided on site**



-:Contact Us:-

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