

# CATALOG

Fifth Edition: 2022-2023



**PT Arindo Cipta Perkasa**

Your Stainless Kitchen Solution

[www.acp-kitchen.com](http://www.acp-kitchen.com)



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# ABOUT US



Since 2004, we focused on customized Stainless-Steel products catering for the needs of restaurants, hotels, catering solution, hospitals, factories and many more.

With the growth of demand in the Stainless-Steel industry, therefore PT. Arindo Cipta Perkasa was established in 2011, focusing on Stainless-Steel products for kitchen solutions, in order to maximize the performance and effectiveness in the kitchen.

**PT. Arindo Cipta Perkasa is your ultimate solution for all Stainless-Steel products.**

## VISION

Since its establishment in 2004, we are equally committed to our owners, employees, customers, suppliers, the environment and society. To be the leading company in the technology of Stainless-Steel kitchen supply by developing eco-friendly and cost effective kitchen products and equipments, in accordance to the need of society, with the international standard.

## MISSION

Your satisfaction is our priority when doing our work. We are striving to bring the best quality and/ with professional services to you. Producing and supplying the highest quality kitchen supplies with competitive price through professional production to customer's satisfaction.

A chef in a kitchen, wearing a white uniform and a black hat, is cooking. A large, bright orange and yellow flame is rising from a wok. The chef is holding a long-handled spoon. In the foreground, there are several bottles of oil and other kitchen items. The background is dark and out of focus.

# COMMITMENT

This is our commitment, our promises, for how we can be good and how we strive to be better than we already are. We want to be your best Stainless kitchen solution.

## **Sense of Business**

With high corporate responsibility and business ethics, aiming to achieve the greatest outcome with a win-win customer service solution.

## **Advance**

Always have advanced thinking strategies, and acting further than most companies with clear direction which will enable us to accomplish the best decision making with minimum risk.

## **Managerial Skill**

Managing the company and business in a highly structured and organized system.

## **Unique**

Always being creative and innovative in developing solution, guaranteeing quality in production.

## **Discipline**

Execute company's regulations and proper business ethics, be it written or not.

## **Entrepreneurship**

Portray high responsibility in making the best decision at all circumstances.

## **Role Model**

Act as a role model for the business environment, relations and competitor.

## **Accountable**

In every approach and demeanour, always present a valid data with transparency, without any manipulation.

# OUR CLIENTS



# GAS COOKING EQUIPMENT

**A sleek, modern, and functional heavy-duty gas ranges, from Stainless-Steel.**

Chefs usually prefer gas ranges because heat output can be greater and easier to control. Our gas ranges will suit the needs of every kitchen from kwali/wok for asian restaurant, griddle for diner or stands, even open burners, which are cheaper and more efficient. Available in many size, and we are offering customization to suit your kitchen needs. All our gas range are equipped with Our Special Burners and made in Stainless-Steel.

## PRODUCT LIST

- **Gas Stove with Oven**
- **Gas Flat Griddle**
- **Gas Noodle Boiler**
- **Gas Charcoal Grill**
- **Gas Deep Fryer**
- **Gas Stock Pot**
- **Gas Kwali Range**
- **Gas Salamander**

Discover Stainless-Steel cooking stoves designed specifically for your own kitchen. Equipped with Our Special Burner.



*Our Special Burner*



*Made in Stainless-Steel*



*\*One Year Warranty*

*\* One Year Warranty for Service and Parts or Factory Defect.*

## Gas Stove with Oven

Top cast iron grate 4x300x300mm. It smooth to move heavy pots. Equipped with Thermocouple for flame failure safety device.

The temperature inside the oven can be act at the range of 30-220°C, useful for various kinds of cooking with the best finish.

## Gas Noodle Boiler

Large sized boiling tank for making delicious noodle with chewy texture. Comfortably and strong chewy texture of noodle can be performed by boiling noodle with rich hot water at the high speed. Equipped with Thermocouple for flame failure safety device.

## Gas Charcoal Grill

Heat rocks are heated by high power burner. The red hot charcoal grill heat rocks serve as charcoal grilling and create authentic taste. This is also suitable for grilling seafood as well as steaks. Inclined grid bars prevent meat juice and fat from dripping. Equipped with Piezo ignition and Thermocouple for flame failure safety device

## Gas Fat Griddle

The thick steel plate is heated evenly by U Stove Burner. Excellent in thermal griddle distribution, steaks and hamburgers are grilled just right. Temperature of the top plate can be set freely at Low to High, enabling standardization of cooking process. Equipped with piezo ignition and Thermocouple for flame failure safety device.



One of the best high power burners in industry is adopted. The top burner fire power is 4x8,6 kw/hr. The burner have 3D structure to equalize the gas pressure in the burner, generating well balanced flames from the ports. This realizes lean and effective burning.

The burner top newly designed in the shape hard to be clogged even when boiling over, which enables daily maintenance easy.



The oven is designed large enough to receive big size pans. Oven burner fire power is 7,9 kw/hr. The temperature inside the oven can be set at the range of 30-220°C, useful for various kinds of cooking with the best finish.



The pilot burner is placed beside burner. Equipped with a thermocouple for the flame failure safety device. At the bottom of the burner, there is a tray to collect dirt made of high quality stainless steel.

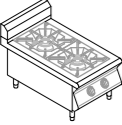
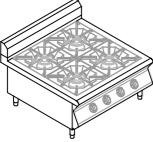
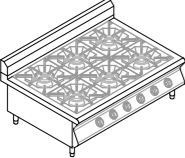
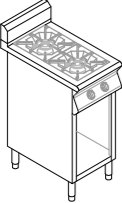
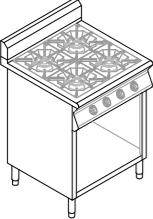
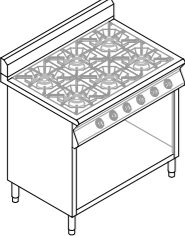


## GAS STOVE WITH OVEN

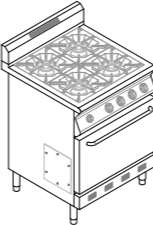
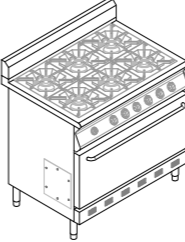
Upgrade your *Gas Stove* with an built-in *Oven*. Beautifully crafted with *Stainless-steel*. Maximum safety standard, style and high performances. This *Gas Stove* features built-in oven can be installed in any part of the kitchen.

Features

GAS STOVE SERIES

picture	model	dimension	gas consumption	cooking zones
	GS2B-P	400x750x335/460 mm	59.000 Btu / Hr or 17,3 Kw / Hr	2 x 300x300mm
	GS4B-P	650x750x335/460 mm	118.000 Btu / Hr or 34,6 Kw / Hr	4 x 300x300mm
	GS6B-P	950x750x335/460 mm	177.000 Btu / Hr or 51,9 Kw / Hr	6 x 300x300mm
	GS2B-C	400x750x850/1000 mm	59.000 Btu / Hr or 17,3 Kw / Hr	2 x 300x300mm
	GS4B-C	650x750x850/1000 mm	118.000 Btu / Hr or 34,6 Kw / Hr	4 x 300x300mm
	GS6B-C	950x750x850/1000 mm	177.000 Btu / Hr or 51,9 Kw / Hr	6 x 300x300mm

GAS STOVE WITH OVEN SERIES

picture	model	dimension	gas consumption	cooking zones and oven size
	GS4B-OV	650x750x850/1000 mm	145.000 Btu / Hr or 42,5 Kw / Hr	4 x 300x300mm and 500x500x300mm
	GS6B-OV	950x750x850/1000 mm	204.000 Btu / Hr or 59,8 Kw / Hr	6 x 300x300mm and 800x500x300mm

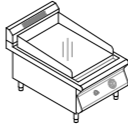
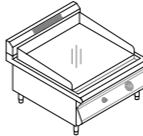
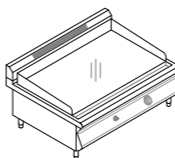
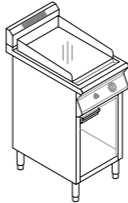
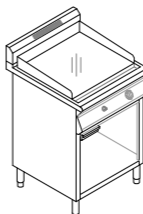
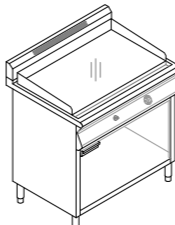


# GAS FLAT GRIDDLE

Prepare your dinner, concession stand, or food truck with one of our commercial Gas Griddles, so you can prepare anything from scrambled eggs, omelets, and pancakes to sausage, burgers, and cheesesteaks.

Griddle is constructed from steel material with S/S (Stainless-Steel) heating system, to ensure a stable performance through the whole working hours.

## GAS FLAT GRIDDLE SERIES

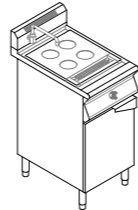
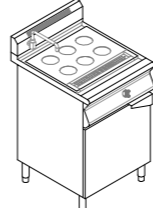
picture	model	dimension	gas consumption	cooking zones
	GF40-P	400x750x335/460 mm	30.000 Btu / Hr or 8,7 Kw / Hr	350x550mm
	GF60-P	600x750x335/460 mm	30.000 Btu / Hr or 8,7 Kw / Hr	550x550mm
	GF90-P	900x750x335/460 mm	60.000 Btu / Hr or 17,5 Kw / Hr	850x550mm
	GF40-C	400x750x850/1000 mm	30.000 Btu / Hr or 8,7 Kw / Hr	350x550mm
	GF60-C	600x750x850/1000 mm	30.000 Btu / Hr or 8,7 Kw / Hr	550x550mm
	GF90-C	900x750x850/1000 mm	60.000 Btu / Hr or 17,5 Kw / Hr	850x550mm



# GAS NOODLE BOILER

Made of Stainless-Steel, this Gas Noodle Boiler are perfect tools for any noodle-based restaurants, cafes, snack stores or even home. Equipped with special heating control combined with water faucet to ensure your water cycle makes high efficiency in preparing noodle and pasta dishes.

## GAS NOODLE BOILER SERIES

picture	model	dimension	gas consumption	water tank volume
	GNB-4H	450x750x850/1000 mm	60.000 Btu / Hr or 17,5 Kw / Hr	21 L
	GNB-6H	600x750x850/1000 mm	90.000 Btu / Hr or 26,4 Kw / Hr	35 L



# GAS CHARCOAL GRILL

A Gas Charcoal Grill is an essential piece of restaurant equipment to cook a variety of foods to perfection.

It is one of the most popular cooking choices for commercial kitchens, especially where space is at premium.

Our Gas Charcoal grill is featuring a single cooking zone, with the heating system is provided by indirect flame from charcoals below.

## GAS CHARCOAL GRILL SERIES

picture	model	dimension	gas consumption	cooking zones
	GC40-P	400x750x335/460 mm	40.000 Btu / Hr or 11,7 Kw / Hr	350x550mm
	GC60-P	600x750x335/460 mm	60.000 Btu / Hr or 17,5 Kw / Hr	550x550mm
	GC90-P	900x750x335/460 mm	80.000 Btu / Hr or 23,4 Kw / Hr	850x550mm
	GC40-C	400x750x850/1000 mm	40.000 Btu / Hr or 11,7 Kw / Hr	350x550mm
	GC60-C	600x750x850/1000 mm	60.000 Btu / Hr or 17,5 Kw / Hr	550x550mm
	GC90-C	900x750x850/1000 mm	80.000 Btu / Hr or 23,4 Kw / Hr	850x550mm

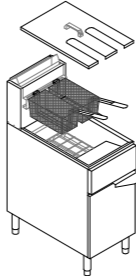


# GAS DEEP FRYER

By using a Gas Deep Fryer, the frying process becomes much more comfortable. Because all parts of the food that are submerged in oil will cook evenly. Also equipped with an oil drain bracket, made of stainless steel, strong and durable. In addition, this Gas Deep Fryer also has a size that is much more ergonomic than when using ordinary pans and stoves. Because it has a large capacity of up to 21 liters. It is suitable for frying nuggets, potatoes and other food ingredients that facilitate the frying process. Also equipped with Thermocouple for flame failure safety device and high limit temperature control to prevent fires.



## GAS DEEP FRYER

picture	model	dimension	gas consumption	oil tank volume
	GDF-2B	400x750x850/1200 mm	105.000 Btu / Hr or 30 Kw / Hr	21 L


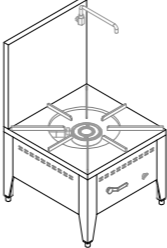


# GAS STOCK POT

Our Gas Stock Pot is equipped with powerful gas burner. It can be used as Kwali/Wok Range, by mounting an adapter onto its iron griddle's cast. It is also designed to be a portable appliances inside a kitchen.



GAS STOCK POT SERIES

picture	model	dimension	gas consumption	cooking zones
	GSP-50	500x500x500 mm	72.000 Btu / Hr or 21 Kw / Hr	500x500mm
	GSP-70	700x750x550/1200 mm	96.000 Btu / Hr or 28 Kw / Hr	700x710mm



# GAS KWALI RANGE



This gas-powered kwali/wok cooker, features an engine burner and soup warmer, is very essential range for Asian establishments which must meet the demands of high turnover and quick response times. Designed with a higher back splash and a knee-level position for easy operation inside an oriental kitchen. Wall mounted faucet and wok holder are included.

## GAS KWALI RANGE SERIES

picture	model	dimension	gas consumption	cooking zones
	GKR-1B	750x800x750/1200 mm	125.000 Btu / Hr or 36,6 Kw / Hr	Ø500mm
	GKR-2B	1500x800x750/1200 mm	250.000 Btu / Hr or 73,2 Kw / Hr	2 x Ø500mm

## GAS KWALI RANGE BLOWER SERIES

picture	model	dimension	gas consumption	power consumption
	GKB-1B	1100x1150x750/1200 mm	160.000 Btu / Hr or 46,8 Kw / Hr	250 W / 50 Hz
	GKB-2B	2150x1150x750/1200 mm	320.000 Btu / Hr or 93,6 Kw / Hr	2 x 250 W / 50 Hz

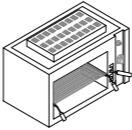



# GAS SALAMANDER



The infrared burner makes an even and beautiful color on gratins and pizzas. It realized subtle fire-power control by a vertically movable shelf. Equipped with piezo ignition and Thermocouple for flame failure safety device.

## GAS SALAMANDER

picture	model	dimension	gas consumption	chamber size
	GSL-70	700x400x450 mm	54.000 Btu / Hr or 15,8 Kw / Hr	460x340x250mm

A professional commercial kitchen with stainless steel equipment, including a large range hood, a chef in the background, and a griddle in the foreground.

# ELECTRICAL SYSTEM

Electric kitchen equipment is a basic need that is operated by everyone. They are used to complete basic kitchen tasks and complete time-consuming jobs in a relatively easier and faster way. These electrical appliances are not only durable and very practical, they are also designed in such a way that they fit into the kitchen space effectively. There are a variety of kitchen utensils available to suit different needs. Switching to this can make your kitchen work even easier.

## PRODUCT LIST

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- **Electric Banquete Warmer**
- **Electric Heating Cabinet**
- **Electric Bain Marie**
- **Electric Drop-In Griddle**

# ELECTRIC BANQUETE WARMER



Fully working heated banquet trolley keeps prepared foods at serving temperatures while provides mobility when fully loaded. This is to make sure your foods are still at the highest quality without dissatisfying your guest. Door-locking system for security are also included.

# ELECTRIC HEATING CABINET



Made of Stainless Steel and equipped with insulation to keep the temperature maintained. With one thermostatic controller, the temperature range from 30°C to 85°C. With 2 sliding doors, 1 shelf inside and adjustable stainless steel leveling feet.

# ELECTRIC BAIN MARIE



This marie is made with high quality stainless steel. Durable and easy to clean. Thermostat control. Temperature range from 50°C to 110°C. Each GN Pan has a standard size of 1/1x100mm. Pan GN Pan can be replaced with; 1/2; 1/3 gn pan. Powerful, high efficient heating element.

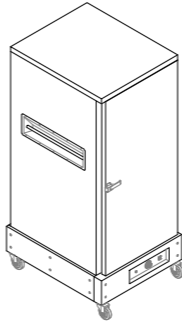
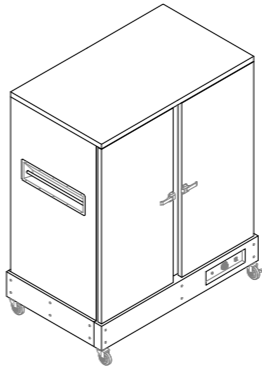
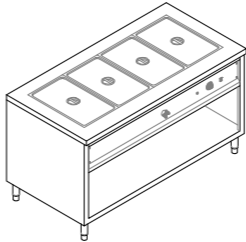
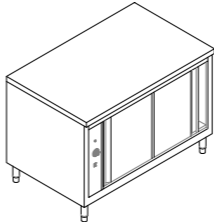
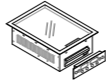


# ELECTRIC DROP-IN GRIDDLE



Quickly and easily cook your most popular meals for any meal of the day with the Electric Drop-In Griddle! This griddle has a low heating power of 1500 watts. Offers consistent and even heating every time. The remote control panel is incorporated into a recessed one-piece unit to help prevent accidental changes in temperature, and has an adjustable digital thermostat for easy use.

## ELECTRIC EQUIPMENT SERIES

picture	model	dimension	power consumption	electricity
	EBT-1D	755x890x1795 mm	1,5 Kw	220 V / 50 Hz / 1 Ø
	EBT-2D	1470x890x1795 mm	3 Kw	220 V / 50 Hz / 1 Ø
	EBM-15	1500x750x850 mm	2 Kw	220 V / 50 Hz / 1 Ø
	EHC-12 EHC-15	1200x750x850 mm 1500x750x850 mm	1,5 Kw 2 Kw	220 V / 50 Hz / 1 Ø 220 V / 50 Hz / 1 Ø
	EFG-36	360x530x130 mm	1,5 Kw	220 V / 50 Hz / 1 Ø

# STAINLESS FURNITURE EQUIPMENT

**Boldly designed kitchen equipments and furniture to create a premium, exclusive looks inside your own kitchen.**

We manufactures Stainless-Steel equipments and furnitures, such as cabinets and countertops, work table, sinks and trolley for residential, commercial or institutional use. Stainless-Steel is not only practical, it's also extremely versatile, strong, durable and easy to keep clean. Our equipments and furnitures are available in Standard and Custom sizes. We pride ourselves on the quality of design and premium materials used in our cabinets and other products.

## PRODUCT LIST

- **Work Table**
- **Sink**
- **Hand Sink Knee Operated**
- **Cocktail Station**
- **Grease Trap**
- **Cabinet**
- **Wall Cabinet**
- **Wall Cabinets**
- **Rack/Shelves**
- **Shelve**
- **Trolley**
- **Grease Trap**



*Made in Stainless-Steel*



*\*One Year Warranty*

*\* One Year Warranty for Service and Parts or Factory Defect.*



# WORK TABLE

Free standing S/S (Stainless Steel) kitchen work table, makes it easy to place anywhere you want it in the kitchen. Gives you extra storage, utility and work space. Custom Over-Shelf option can be added depends on your spaces. Customization and tiers/levels are available upon request.

We also provide customization for solving your kitchen space problems, by adding the single or double over-shelf section for your work table/ counter.

## WORK TABLE SERIES

picture	model	dimension	type
	WTU-09-B	900x750x850/950 mm	Knock Down
	WTU-12-B	1200x750x850/950 mm	Knock Down
	WTU-15-B	1500x750x850/950 mm	Knock Down
	WTU-09	900x750x850 mm	Knock Down
	WTU-12	1200x750x850 mm	Knock Down
	WTU-15	1500x750x850 mm	Knock Down
	WTC-09	900x750x850/950 mm	Knock Down
	WTC-12	1200x750x850/950 mm	Knock Down
	WTC-15	1500x750x850/950 mm	Knock Down
	WTC-09	900x750x850 mm	Knock Down
	WTC-12	1200x750x850 mm	Knock Down
	WTC-15	1500x750x850 mm	Knock Down

# SINK

Suitable for every kitchens, our Sink Table has been designed to help you with an effective cleaning space. There are three variants available, Double Sink, Single Sink or Pot Sink, with customizable sink position. Made from our special Stainless-Steel. they are incredibly tough, durable and are easy to wipe clean. It also equipped with back splash, adjustable leg and a working draining sysem for cleaning dishes. Overflow and undershelf features are also available upon request.



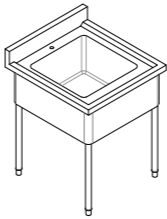
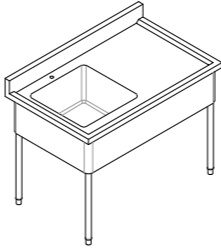
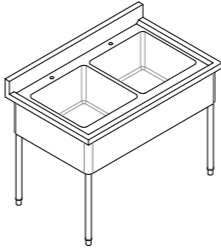
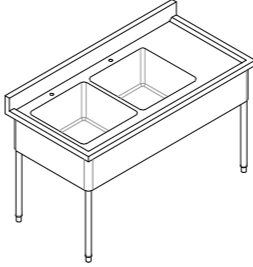
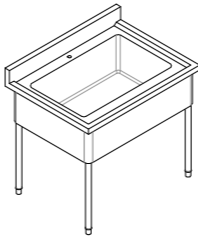
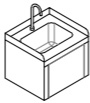


# HAND SINK KNEE OPERATED

Wall mounted knee operated handsink. Made of high quality stainless steel, installed with knee surgery valve, 1.5" drain, complete with stainless steel wall bracket, durable and easy to use.



## SINK SERIES

picture	model	dimension	dimension and volume Bowl	type
	SS-07	700x750x850/950 mm	500x500x300 (75 L)	Knock Down
	SSL-12	1200x750x850/950 mm	500x500x300 (75 L)	Knock Down
	SSL-15	1500x750x850/950 mm	500x500x300 (75 L)	Knock Down
	SSR-12	1200x750x850/950 mm	500x500x300 (75 L)	Knock Down
	SSR-15	1500x750x850/950 mm	500x500x300 (75 L)	Knock Down
	DS-12	1200x750x850/950 mm	2 x 500x500x300 (2 x 75 L)	Knock Down
	DSL-15	1500x750x850/950 mm	2 x 500x500x300 (2 x 75 L)	Knock Down
	DSR-15	1500x750x850/950 mm	2 x 500x500x300 (2 x 75 L)	Knock Down
	PS-10	1000x750x850/950 mm	800x500x300 (120 L)	Knock Down
	HS-40	400x350x300/350 mm	300x210x200 (12,6 L)	Full Weld



# COCKTAIL STATION

Made of stainless steel, has an ice bin with a capacity of 60 liters with double skin and insulation to keep the ice from melting, has a bowl sink for washing, on the front there is a speed rail and a blender holder. Make it easy to serve a good cocktail.

COCKTAIL STATION

picture	model	dimension	dimension and volume Bowl	dimension and volume Ice Bin	type
	CKL-12	1200x750x850/950 mm	300x300x300 (27 L)	500x400x300 (60 L)	Full Weld
	CKR-12	1200x750x850/950 mm	300x300x300 (27 L)	500x400x300 (60 L)	Full Weld

# GREASE TRAP

The Stainless-Steel Grease Trap is the best solution for keeping your drains clear and flowing smoothly. We can make it more than a sink, by creating a personalize filtering Grease Trap to suits whatever your kitchen needs, letting you concentrate on your foods rather than your drain. Grease Trap are available in three different sizes, depends on your needs and perfectly compatible with any of our Stainless-Steel furniture/ equipment.



GREASE TRAP

picture	model	dimension	volume	type
	GT-20	300x300x300 mm	20 L	Full Weld
	GT-28	400x300x300 mm	28 L	Full Weld
	GT-60	600x400x300 mm	60 L	Full Weld

# CABINET



## Cabinet With Blacksplash

This selection of Stainless-Steel and customisable counter cabinet are equipped with three doors options, from sliding doors, swing doors or open cabinet and a higher back splash, leg with adjustable height, removable solid middle shelf with optional key lock. Our cabinet is made in Stainless-Steel, a strong and durable surface that is easy to keep clean and also available in three sizes, depends on your needs.

## Cabinet Without Blacksplash

If back splash are not applicable in your kitchen, either because of restrictions on altering the work space or any else, we also offering customisable counter cabinet which features three doors options, from sliding doors, swing doors or open cabinet, leg with adjustable height, removable solid middle shelf with optional key lock. Our cabinet is made in Stainless-Steel, a strong and durable surface that is easy to keep clean. Available in three sizes, depends on your needs.

# WALL CABINET



Our wall cabinets are built around you. You can combine them in any way you like, so you're sure to able to create a kitchen that works perfectly for you and all your stuff. It is equipped with three doors options, from sliding door, swing door or open cabinet, two levels of solid shelves and optional key lock. Our cabinet is made in Stainless-Steel, a strong and durable surface that is easy to keep clean and also available in three different sizes.

## CABINET SERIES

picture	model	dimension	type
	CSW-12-B	1200x750x850/950 mm	Full Weld
	CSW-15-B	1500x750x850/950 mm	Full Weld
	CSW-12	1200x750x850 mm	Full Weld
	CSW-15	1500x750x850 mm	Full Weld
	CSL-12-B	1200x750x850/950 mm	Full Weld
	CSL-15-B	1500x750x850/950 mm	Full Weld
	CSL-12	1200x750x850 mm	Full Weld
	CSL-15	1500x750x850 mm	Full Weld
	CSW-12-W	1200x450x600 mm	Full Weld
	CSW-15-W	1500x450x600 mm	Full Weld
	CSL-12-W	1200x450x600 mm	Full Weld
	CSL-15-W	1500x450x600 mm	Full Weld

# RACK AND SHELVES



Solid or punch shelf section with four levels of neutral working surface, will keep your kitchen organized, which is important for every successful cooking process. Will stands steady on an uneven floor since the feet can be adjusted.

Please note that the maximum load capacity is up to 100 kg/tiers. Also available in three different sizes.

# SHELF



Simple wall shelf, made in S/S (Stainless-Steel) a hygienic, strong and durable material that is easy to keep clean. Brackets and pipe surface are optional.

Please note that the maximum load capacity is up to 25 kg. Also available in three different sizes.

RACK SERIES

picture	model	dimension	type
	SRK-09	900x500x1550 mm	Knock Down
	SRK-12	1200x500x1550 mm	Knock Down
	SRK-15	1500x500x1550 mm	Knock Down
	PRK-09	900x500x1550 mm	Knock Down
	PRK-12	1200x500x1550 mm	Knock Down
	PRK-15	1500x500x1550 mm	Knock Down

WALL SHELF

picture	model	dimension	type
	WS-09	900x300x200 mm	Full Weld
	WS-12	1200x300x200 mm	Full Weld
	WS-15	1500x300x200 mm	Full Weld

## LOAD TRANSFER TROLLEY



Utility Trolley, specially designed for transporting goods. Equipped with heavy duty industrial wheel and Stainless-Steel hand rail, for easy loading and moving. Made in Stainless-Steel, a strong and durable surface that is easy to keep clean.





## FOOD SERVICE TROLLEY



It is designed to deliver food and drinks to the customer's table or to the patient's room in a hospital. This trolley is made of 100% quality stainless steel material, thus ensuring the food delivered remains in a hygienic and safe condition because of its sturdy design.


## BAKERY TROLLEY



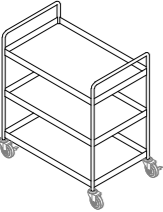
Trolley that serves as a container to put the freshly baked bread with a capacity of 16 trays. In addition, this trolley also facilitates the process of moving bread to another place easily. Because it is equipped with lockable wheels. Made of stainless steel material that is sturdy and rust resistant.



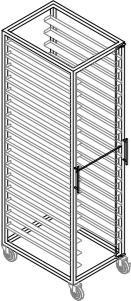
LOAD TRANSFER  
TROLLEY

picture	model	dimension	load capacity	wheel	type
	LT-150	700x450x900	150 Kg	2 Swivels 2 Swivels w/ brake	Full Weld

FOOD SERVICE  
TROLLEY

picture	model	dimension	load capacity	wheel	type
	FS-40	825x520x965	40 Kg	2 Swivels 2 Swivels w/ brake	Full Weld

BAKERY TROLLEY

picture	model	dimension	capacity	wheel	type
	BRT-16	460x640x1800	16 bakery tray	2 Swivels 2 Swivels w/ brake	Full Weld



Best Quality, Best Value and Best Result, The company that produces the best products.

# INDUCTION COOKING EQUIPMENT



# BUT FIRST!

## What is Induction?

Induction cooking is performed using direct induction heating of cooking vessels, rather than relying on indirect radiation, convection, or thermal conduction. Induction cooking allows high power and very rapid increases in temperature to be achieved, and changes in heat settings are instantaneous.

We can see that induction system is really a positive development in cooking industrial. With this new products, we hope cooking industries will growing and keep creating new dishes. And also, don't forget the design of this induction range is simple, clean and elegance, that will make the develop more creatives ideas in cooking.

JCook Induction Range can be used in many industries such as restaurants, hotels, catering or even at home. The instalation is also easy and saving more time. With Jcook Induction system, cooking industries will raise to another new level.

## ABOUT JCOOK

JCOOK is the latest breakthrough from Arindo Cipta Perkasa which main products are engaged in the Induction Range. This new line, JCook, provide High Quality, Efficiency, Save Energy, Safe Cooking, and Fast Set Response in cooking industry.





## WHY INDUCTION RANGE?

- 01** High efficiency (above 85%)
- 02** No waste heat and No CO2
- 03** Delicious due to constant output, strong convection, fast recovery
- 04** Safe cooking (no real flame, various safety proof S/W)

## WHY JCOOK INDUCTION RANGE?

- High temperature cooking available like frying, roasting, stir-frying etc. **01**
- Fast pan detection (within 0.5 sec). **02**
- Precise temperature control (Oil  $\pm 3^{\circ}\text{C}$ , water  $\pm 1^{\circ}\text{C}$ ). **03**
- Fast set response (within 0.5 sec). **04**



## INDUCTION DROP IN

Drop-in induction hob can save space, can be perfectly embedded in the desktop, you can still use the same space when you don't use the Hob. Drop-in induction hobs are completely invisible when you're not using them and can't be moved, making your kitchen look tidier.





## JD-08

Drop in Induction JD08 has a low power of 800 Watts with integrated touch control on the top. Very suitable for heating chaving dishes in hotel buffets. Drop in Induction hobs are completely invisible when you're not using them and can't be moved, making your kitchen look tidier.

### Drop-In Induction Hob with Integrated Touch Control:

- Easy to operate
- Maximum output 800 Watt
- 5 power cook settings
- Integrated touch control on glass surface
- Turn off auto over temperature
- Patented ambient control temperature correction technology
- Energy efficiency of about 90% or greater
- Displaying diagnostic/error codes
- Less power, better results, compared to other brands.

## JD-13

Drop in Induction JD13 makes cooking easier for any dish throughout the day. It has 1.300 Watts of power offering consistent and even heating every time. The remote control panel is incorporated into a hidden one-piece unit to help prevent accidental temperature changes. Also equipped with sturdy steel case design.



### Drop-In Induction Hob with Separately Mounted Control:

- Easy to operate
- Maximum output 1.300 Watt
- 5 power cook settings
- Turn off auto over temperature
- Patented ambient control temperature correction technology
- Energy efficiency of about 90% or greater
- Displaying diagnostic/error codes
- Less power, better results, compared to other brands.
- Sturdy steel case design



## JD-18

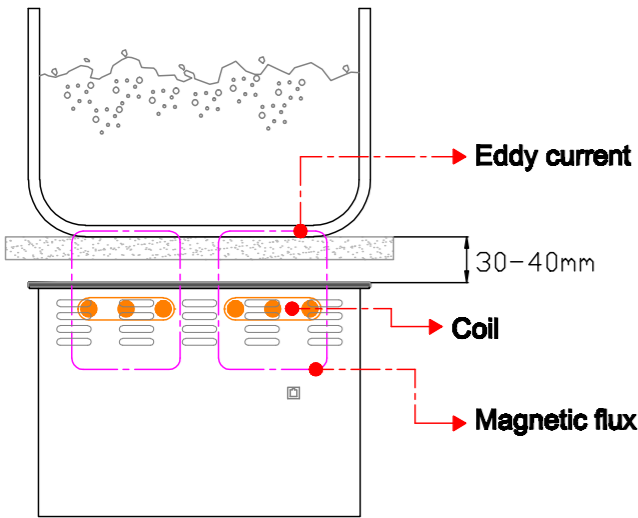
Drop in Induction JD18 has 1.800 Watts of power making your cooking process faster. With integrated touch controls on the top. It is also equipped with a sturdy steel casing design that makes it durable and long lasting.



### Drop-In Induction Hob with Integrated Touch Control:

- Easy to operate
- Maximum output 1.800 Watt
- 5 power cook settings
- Integrated touch control on glass surface
- Turn off auto over temperature
- Patented ambient control temperature correction technology
- Energy efficiency of about 90% or greater
- Displaying diagnostic/error codes
- Less power, better results, compared to other brands.
- Sturdy steel case design

UW-15



JCOOK  
Model No. UW15

The induction under warmer is installed under your counter where it uses advanced induction technology to heat ingredients safely and create an effective cooking surface. Intuitive sensors recognize the presence of induction cookware with the added safety of an auto-off feature. Its seamless and invisible installation achieves a sleeker countertop and kitchen design.

Induction Under Warmer:

- Simple, clean design
- Maximum output 1.500 Watts under 30mm thick tabletop
- Easy to operate
- 5 power cook settings
- Separately installed control panel
- LED Display
- Turn off auto over temperature
- Patented ambient control temperature correction technology
- Energy efficiency of about 90% or greater
- Displaying diagnostic/error codes
- Strong heavy duty ceramic surface
- Sturdy steel case design
- Less power



INDUCTION DROP IN SERIES

picture	model	dimension	cooking power steps	power consumption	electricity
	JD08	320x320x77 mm	5 steps	0,8 Kw	200-230 V / 50 Hz
	JD13	320x320x78 mm	5 steps	1,3 Kw	200-230 V / 50 Hz
	JD18	320x320x78 mm	5 steps	1,8 Kw	200-230 V / 50 Hz
	UW15	300x300x205 mm	5 steps	1,5 Kw	200-230 V / 50 Hz



## INDUCTION PORTABLE HOB

Portable induction hob allow you to cook almost anywhere you can find an outlet. They don't emit heat but instead make your pan hot using electromagnetic induction. So they work quickly yet are cooler and safer than other portable burners. Is reliable and precise to tackle everyday cooking.



## JH26/JH35

The induction hob portable features a sleek design, is easy to clean and safe to use, with no additional risk of fire. They reach the right temperature very quickly, and facilitate more precision and temperature control, they are efficient by using the cooking container as a heat source. Induction hob portable might be right for you if you want to add an extra cooking surface to a small kitchen or frequently hold large gatherings and find yourself running out of hob space. It is suitable to complement your kitchen.

### Induction Hob Portable:

- Simple, clean design
- Maximum output 2.600 Watts / 3.500 Watts
- Integrated control panel
- 360 degree knob switch makes the cooking operation simple and convenient
- High strength glass ceramic, 4mm thickness
- Anti-slip foot design to prevent scratching the surface
- Perfect safety features
- More than 95% energy efficiency and eco-conscious designs
- 8 power cook settings
- Easy to read LED display
- Sturdy stainless steel case design



CE

## JW35

This portable induction wok is specially designed to ensure the curvature of the wok and the base fits perfectly. This means, that the entire surface of the wok is in contact with the induction surface, ensuring that every part of the wok heats up quickly and evenly at all times. Ensures no hot or cold spots for an optional cooking experience. Without an open flame, the induction wok cooks faster with almost no heat wasted and is safer than any traditional wok.

### Induction Wok Portable:

- Simple, clean design
- Maximum output 3.500 Watts
- Integrated control panel
- 360 degree knob switch makes the cooking operation simple and convenient
- High-strength glass-ceramic, 4mm thickness
- Anti-slip foot design to prevent scratching the surface
- Perfect safety features
- More than 95% energy efficiency and eco-conscious designs
- 8 power cook settings
- Easy to read LED display
- Sturdy stainless steel case design



# INFRARED INDUCTION COOKER



## IIR-001



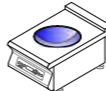
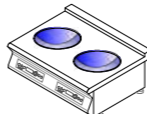

Induction infra red is very suitable for hot plate food menus such as steak, pasta, chicken and all other menus served using a hot plate. Equipped with infrared temperature gauge to measure hotplate temperature accurately. Not only restaurants, hotels and various places to eat that provide hot plate menus are very suitable for this use.

### Induction Infra Red:

- Simple, clean design
- Maximum output 5.200 Watts
- Infra red temperature gauge
- Integrated control panel
- 360 degree knob switch makes the cooking operation simple and convenient
- High strength glass ceramic, 4mm thickness
- Anti-slip foot design to prevent scratching the surface
- Perfect safety features
- More than 95% energy efficiency and eco-conscious designs
- 8 power cook settings
- Easy to read LED display
- Sturdy stainless steel case design



### INDUCTION PORTABLE SERIES

picture	model	dimension	cooking power steps	power consumption	electricity
	JH26	350x530x115 mm	8 steps	2,6 Kw	200-230 V / 50 Hz
	JH35	350x530x115 mm	8 steps	3,5 Kw	200-230 V / 50 Hz
	DH26	700x530x115 mm	8 steps	2 x 2,6 Kw	200-230 V / 50 Hz
	DH35	700x530x115 mm	8 steps	2 x 3,5 Kw	200-230 V / 50 Hz
	JW35	400x600x315 mm	8 steps	3,5 Kw	200-230 V / 50 Hz
	DW35	800x600x315 mm	8 steps	2 x 3,5 Kw	200-230 V / 50 Hz
	IIR-001	350x530x200 mm	8 steps	5,2 Kw	200-230 V / 50 Hz

# INDUCTION FREE STANDING

The heart of every kitchen is the cooker. Induction free standing cookers provide the wok, deep fryer, noodle boiler and all of the cooking possibilities in a single package. There is a lot to choose from.



# SINGLE WOK

## IW8/IW10

The induction free standing wok is usually used for fast cooking activities with a large number of servings of food. Used as kitchen equipment for well-know restaurants with serving menus of Asian food to Chinese food. The use of induction free standing will make cooking easier and more practical. Not only restaurants, catering businesses, hotels and various places to eat that provide Asian food menus and Chinese dishes are very suitable to use this.

### Induction Wok Free Standing:

- Easy to operate
- Maximum output 8.000 Watss / 10.000 Watts
- Integrated control panel
- 360 degree knob switch makes the cooking operation simple and convenient
- High strength glass ceramic, 7mm thickness
- Heavy duty adjustable feet
- Perfect safety features
- More than 95% energy efficiency and eco-conscious designs
- 8 power cook settings
- Easy to read LED display
- Sturdy stainless steel case design



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# DEEP FRYER

## JDF10

The induction deep fryer has been designed in such a way that the consumption of cooking oil remains efficient and economical. So you don't have to worry because this deep fryer is very saving oil with "cool zone frying system". This deep fryer can produce fried chicken that is crispy and evenly cooked in all parts. Equipped with a thermostat to regulate the temperature. So you can adjust the temperature of the oil according to the ingredients being fried. Therefore, this deep fryer is suitable for those of you who have a deep frying food industry. Made of full stainless steel material that is anti-rust so it is durable, long lasting and easy to clean.

### Induction Deep Fryer Free Standing:

- Easy to operate
- Maximum output 10.500 Watts
- Integrated control panel
- 360 degree knob switch makes the cooking operation simple and convenient
- Oil tank made of stainless steel
- Heavy duty adjustable feet
- Perfect safety features
- More than 95% energy efficiency and eco-conscious designs
- 8 power cook settings
- Easy to read LED display
- Sturdy stainless steel case design



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# STOCK POT



## JIP10

Induction Stock Pot is a heavy duty hob that is used to cook water or soup on a large scale in a pot without the need to lift it up high by hand. Working in a professional kitchen is safer and lighter. Made of high quality stainless steel that is anti-rust so that it is maintained resistance, durable and long lasting.

### Induction Stock Pot Free Standing:

- Easy to operate
- Maximum output 10.000 Watts
- Integrated control panel
- 360 degree knob switch makes the cooking operation simple and convenient
- High strength glass ceramic, 7mm thickness
- Heavy duty adjustable feet
- Perfect safety features
- More than 95% energy efficiency and eco-conscious designs
- 8 power cook settings
- Easy to read LED display
- Sturdy stainless steel case design

# NOODLE BOILER



## JIN10

The induction noodle boiler is specially designed for culinary entrepreneurs who need a machine that makes it easy to boil noodles. Equipped with separate holes so that the cooked noodles do not mix with other noodles when cooking. Has a large boiling tank to make delicious noodles with a chewy texture. The chewy and firm texture of the noodles can be achieved by boiling the noodles in plenty of hot water at high speed.

### Induction Noodle Boiler Free Standing:

- Easy to operate
- Maximum output 10.000 Watts
- Integrated control panel
- 360 degree knob switch makes the cooking operation simple and convenient
- Water tank made of stainless steel
- Heavy duty adjustable feet
- Perfect safety features
- More than 95% energy efficiency and eco-conscious designs
- 8 power cook settings
- Easy to read LED display
- Sturdy stainless steel case design



# FLAT GRIDDLE

## IFG60

The induction griddle is commonly used to bake various types of dishes such as steaks, omelettes, hamburgers, sausages, stir-fried teriyaki, sukiyaki and various other dishes that require a flat plate to cook. With the help of this cookware, the process of grilling food will be much faster, more effective and also reduce the risk of a messy or dirty kitchen due to the presence of charcoal, smoke and various other things that are usually felt when using a traditional grill. This is able to work effectively through the coil that is under the griddle pan plate. So the heat generated is very fast and can be spread evenly. This is very energy efficient.

### Induction Flat Griddle Free Standing:

- Easy to operate
- Maximum output 3.500 Watts
- Integrated control panel
- 360 degree knob switch makes the cooking operation simple and convenient
- Clad steel plate 10mm thickness
- Heavy duty adjustable feet
- Perfect safety features
- More than 95% energy efficiency and eco-conscious designs
- 8 power cook settings
- Easy to read LED display
- Sturdy stainless steel case design

# TILTING POT




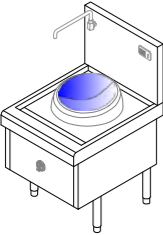
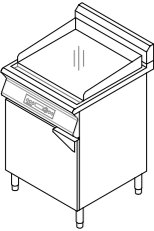
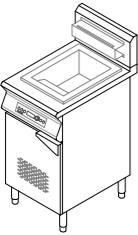
## ITP10

The induction tilting pot is designed to boil, saute, warm large quantities of food without any problems with your utensils. Made of stainless steel, with a "Bird's Break" mouth, to make it easier to pour food. The pot can be tilted forward up to 95° until it is completely empty. Sturdy features that will make rush hour easier to handle plus the moisture and flavor that will keep them coming back for more!

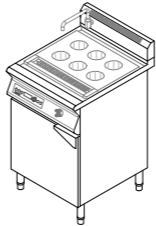
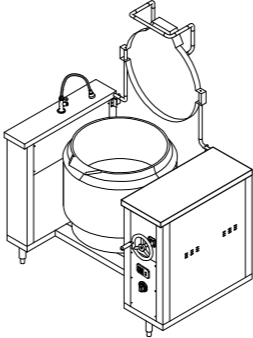
### Induction Tilting Pot:

- Easy to operate
- Maximum output 10.000 Watts
- Integrated control panel
- 360 degree knob switch makes the cooking operation simple and convenient
- Pot made of stainless Steel
- Heavy duty adjustable feet
- Perfect safety features
- More than 95% energy efficiency and eco-conscious designs
- 8 power cook settings
- Easy to read LED display
- Steering wheel for tilt the pot
- Sturdy stainless steel case design

INDUCTION FREE STANDING SERIES

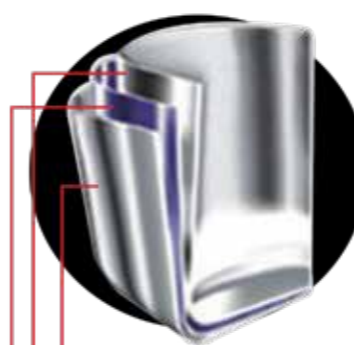
picture	model	dimension	cooking power steps	power consumption	electricity
	JIP10	500x600x450 mm	8 steps	10 Kw	360-410 V / 50 Hz
	IW8	700x800x1200 mm	8 steps	8 Kw	360-410 V / 50 Hz
	IW10	700x800x1200 mm	8 steps	10 Kw	360-410 V / 50 Hz
	IFG60	600x750x1000 mm	8 steps	3,5 Kw	200-230 V / 50 Hz
	JDF10	500x750x1100 mm	8 steps	10,5 Kw	360-410 V / 50 Hz

INDUCTION FREE STANDING SERIES

picture	model	dimension	cooking power steps	power consumption	electricity
	JIN10	600x750x850/1000 mm	8 steps	10 Kw	360-410 V / 50 Hz
	ITP10	1400x800x1000 mm	8 steps	10 Kw	360-410 V / 50 Hz



## PAN RECOMMENDATION



- ◆ STS 304
- ◆ AL 1050
- ◆ STS 439

We recommend  
Clad material pan  
because of wide &  
fast heat conduction.



Stock Pot



Shabu Shabu Pan



Fry Pan



Source Pan



Casserole Pot

TIMER MIN SEC TEMP

8.8:8.8




START STOP



JCOOK

# CONVEYOR FRYER



A background image of a professional kitchen. A chef in a white uniform is visible in the upper left, working at a stainless steel counter. The kitchen features various pieces of equipment, including a large pot on a burner, a sink, and shelves with containers. The overall lighting is somewhat dim, giving it a professional and focused atmosphere.

Trust the experts with your remodeling and custom kitchen or establishment project needs. A source of superior, brandname products for builders, contractors and designers, as well as a one-stop shopping solution for consumers, Arindo Cipta Perkasa are staffed by professionals who can help you to create the kitchen of your dreams. Our services are various, from after-sales service, gas installation, exhaust, fresh-air and air-conditioning system installation, project consultancy and even maintenance equipment service.

# OUR BRANDS

 **JCOOK**

 **Dynamic®**

 **RENZACCI**  
INDUSTRIA LAVATRICI

**G-TEK**

 **T&S**



**PT Arindo Cipta Perkasa**

PT. Arindo Cipta Perkasa is the best solution for increasing your kitchen's effectiveness and performance, by using Stainless-steel products, equipments or appliances, in which will be tailored specially for your kitchen.

Established in 2011, PT. Arindo Cipta Perkasa already providing Stainless-steel kitchen equipment for restaurants, catering business and hotels in Indonesia. PT. Arindo Cipta Perkasa is your ultimate solution for all Stainless-steel products.

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