



KITCHEN
INNOVATIONS
TECHNOLOGIES

ABOUT US

Kitchen Innovations Technologies Group of Companies (KIT) develops design of and provides commercial kitchen & restaurant equipment, cookware & utensils for foodservice companies, trade companies and food manufacturing enterprises.

The company has been doing business since 2011. It has offices in Moscow, Nizhny Novgorod and Vladivostok. For 5 years, KIT has implemented more than 200 projects in Moscow, Saint Petersburg, Sochi, Vladivostok, Nizhny Novgorod, Kazan, Voronezh, Cheboksary.

The strategic aim of the company is to be a leader in the field of process design for foodservice facilities of any kind whatsoever.

Steps to achieve this aim:

- 2013 Organization of a separate process design department
- 2015 Acquisition of the BIM SPECIFI software license.
SPECIFI is a member of NAFEM, FCSI, CESA, CEDA.
- 2016 Modernization of the company's IT-infrastructure
- Continuous training and skills upgrade of the employees

ABOUT US

Domestically, KIT promotes an innovative technologies in the food industry:

- Cook&Chill
- Cryogenic freezing of food
- Induction technologies
- Dry Aging (Maturmeat)
- Sous Vide

Kitchen Innovations Technologies in partnership with leading foreign and domestic manufacturers and offers its customers high technology and resource-efficient equipment.

KIT complies with international standards and requirements to safety of food: HACCP, FSSC 22000.

Owing to its image of a reliable partner, flexibility, knowledge and experience of the company's employees, Kitchen Innovations Technologies participates in challenging projects throughout the Russian Federation.

SERVICES



Process Design

Design of all kinds of foodservice enterprises with implementation of advanced developments and technologies. Projects are developed in strict compliance with HACCP, SNiPs, SanPiNs and other fundamental standards.



Sale of commercial kitchen & restaurant equipment, cookware & utensils

The product range comprises more than 300 brands of manufacturers from Russia, Europe, the USA and Asia. KIT can equip any kind of a professional kitchen or production facility on a turnkey basis.



Installation and Commissioning

Complex commissioning of the process equipment of whatever complexity with 12-month warranty coverage.

SERVICES



Delivery

We deliver commercial kitchen & restaurant equipment, cookware & utensils to any part of the Russian Federation by road, rail, air or water within a short period.



Service

Full cycle servicing in compliance with regulations and standards of the equipment manufacturer.



Professional Process Engineer's and Chef's Services

Optimization of the production process, consulting on production technologies, visiting the production site, assistance in development of process charts, development of a menu draft.

PROCESS DESIGN

In the process design, KIT gives priority to the following:

- To exploit state-of-the-art technologies, to consider advanced domestic and foreign experience
- To introduce high-performance and resource-efficient equipment
- To use natural resources efficiently
- To introduce automation and mechanization of the production processes
- To use innovative systems and equipment to develop low-waste, resource-saving food technology
- To exploit innovative technologies for health food cooking: low-temperature treatment of food, cryogenic freezing of food

Development of the process project consists of:

1. Development of the technical specification for design and analysis of raw data
2. Performance of project preparation activities
3. Development of the project
 - The first stage* is development of the preliminary design.
 - The second stage* is development of technological solutions based on the preliminary design.
4. Preparation of the project documentation including that which is required to pass the state regulatory examination

The project consists of:

- Explanatory note
- Dimension drawing
- Room schedule
- Processing equipment layout plan
- Processing equipment specifications
- Connection layouts for connections to utility networks: water, sewerage, electricity, ventilation

PARTNERS

The partners of KIT are the largest manufacturers of commercial kitchen & restaurant equipment, cookware & utensils:



PARTNERS. ARREDO INOX

Kitchen Innovations Technologies is an exclusive distributor of Arredo Inox equipment throughout the territory of the Russian Federation. Arredo Inox (Italy) is a recognized leader in the field of food processing, preservation and safety. Equipment of Arredo Inox combines innovative technologies and traditional methods of food processing.

Stagionello*

For salami fermentation,
drying, and seasoning

Maturmeat*

For dry aging meats

Affinacheese*

For cheese aging

Pesciugatore*

For fish drying

www.stagionellotm.ru



PARTNERS. ECO KITCHEN

KIT presents ECO KITCHEN induction-heating equipment (China): table and floor standing cooking stoves, woks, wok-station, pasta cookers, steamers, induction-heating vessels

Advantages of ECO KITCHEN induction-heating equipment:

- Heavy Duty class
- High capacity
- High performance
- Power-efficiency
- Easy operation

ECO KITCHEN
by induction inside

www.kitinduction.com



CUSTOMERS

KIT develops design of and equips foodservice enterprises of any kind whatsoever:

- Restaurants • Cafes • Bars • Pizzerias • Fast food enterprises • Canteens • Food Combine enterprises • Commercial kitchens
- Bakeries • Confectioneries • Food production enterprises • Catering enterprises • Food-trucks • Food stores • Markets

There are globally renowned companies among the clients of Kitchen Innovations Technologies:

- Roskongress Foundation
- Rosatom Corporation
- Transneft Upper Volga, AO
- Vega-GAZ, OOO
- Rostec State Corporation
- Zarechnoye Hotel Complex
- G1 Entertainment
- Sumosan International Group of Restaurants
- Iconfood Group of Restaurants
- Rappoport's Restaurant Group
- TSUM Trading House

PORTFOLIO

Kitchen Innovations Technologies has implemented more than 200 projects of different complexity since 2011.

Geography of the implemented projects:



PROFESSIONAL EVENTS

Kitchen Innovations Technologies participates in organization and running of HoReCa events:

- *International Nonprofit Foundation "WorldSkills Russia"*
 - *Cooking Festival "Arzamasskiy Goose"*
 - *Business-Forum "Our business is Restaurant"*
 - *Business-Forum "Our business is Hotel"*
 - *International Food Festival "Taste of Moscow"*
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KIT regularly holds workshops for professionals in food services, carries out presentations and trainings in advanced cooking technologies and innovative equipment.

Workshops are held at their own cooking facility.

Representatives of Kitchen Innovations Technology participate in exhibitions of the foodservice and hospitality industry:

- *ExpoHoReCa (Saint Petersburg)*
- *PIR (Moscow)*
- *Host (Milan)*
- *HOTELEX (Shanghai)*
- *NRA Show (Chicago)*

WEB PROJECTS

www.kitrussia.com

Corporate site contains detailed information about the company, offered services, partners and customers and covers the latest news about the company's life. The web site comprises information about the most successful projects implemented by KIT over the years of its activity.

www.stagionellotm.ru

is dedicated to Arredo Inox equipment. Web site provides detailed information about the product range, specifications and components of Arredo Inox equipment.

www.kitinduction.ru

is dedicated to Eco Kitchen induction-heating equipment for the professional kitchen.

CONTACTS

We would be glad to cooperate with your company!

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