

Foshan Cooker-HoReCa Equipment

Provide one-stop solutions for commercial kitchen and laundry equipment for hotel around the world!

Founder: Ken Wong





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01 Company Overview

Founder: Ken Wong



In 2005 to 2012, Ken worked and studied commercial hotel kitchen and laundry layout design in Singapore. During this period, he was responsible for the hotel kitchen and laundry project management. Provide engineering services for Holiday-Inn Male, Evason Latitude Laamu Maldives, Dholhiyadhoo – Maldives, Meritus Mandarin Hotel Singapore, Falhummafushi – Maldives...more hotels. In 2012, he returned to China and founded **Guangzhou V.Kitchen Catering Equipment Co., Ltd.**

By providing high-quality Chinese-made hotel kitchen equipment and laundry equipment to hotels around the world, save a lot of construction funds for the owners.

Provide laundry and kitchen equipment, design and installation services for many hotels and resorts including Le Meridien Maldives, Wyndham Hotel – Taoyuan County, China, Holiday Villa Hotel – Qatar, Albaker Resort & Marina – Red Sea, Riyadh Army Canteen, Lemas Resort & Hotel – Sri Lanka, dusitD2 Hotels & Resorts, etc.

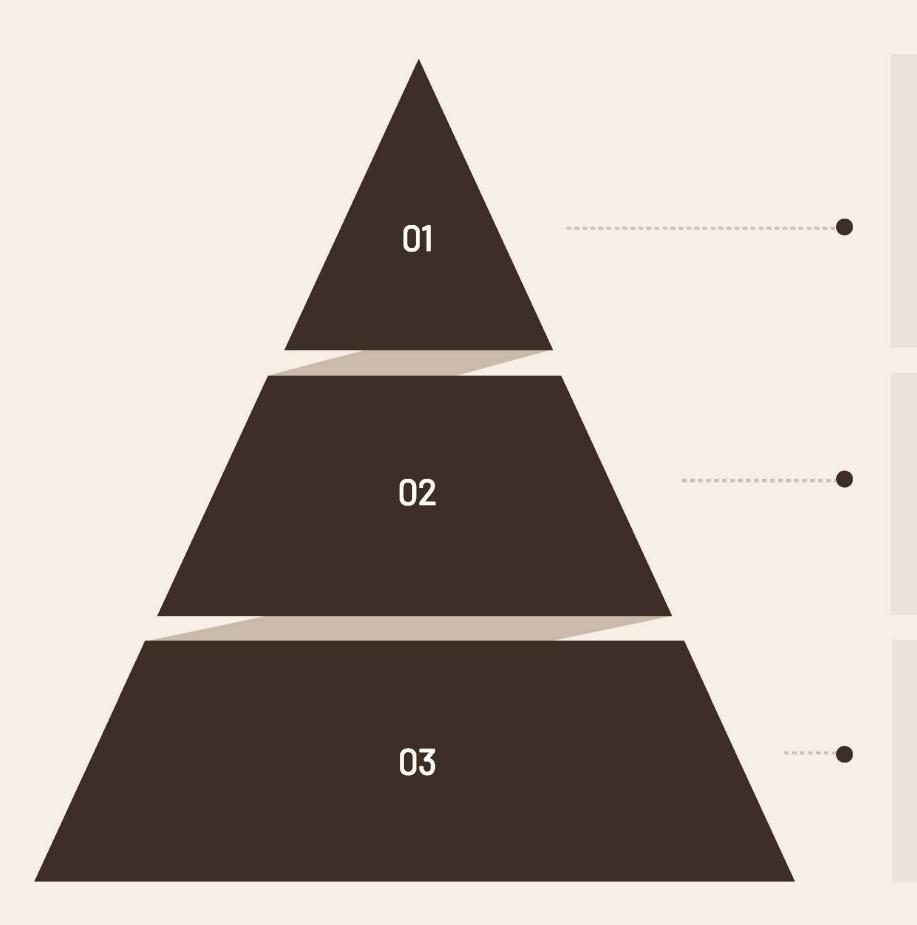
In 2019, KAK TRADING LIMITED was established in Hong Kong.

Established Cooker HoReCa Equipment Technology Co., Ltd in Foshan in 2023. Registered trademark "V.Kitchen"

Won the honor of Guangzhou Contract-abiding and Credit-keeping Enterprise in 2020~2021.

Won the honor of National High-tech Enterprise.

Company Overview



Guangzhou **V.Kitchen** Catering Equipment Co., Ltd. was established in 2012 and registered the trademark "**V.Kitchen**". We focus on providing commercial kitchen and laundry equipment replacement solutions for hotel customers around the world. With 20 years of industry experience, a professional team analyzes the design of consulting companies and selects high-quality Chinese-made products, saving owners up to 50~70% of procurement costs. We provide on-site services, installation services, and after-sales services.

To solve the payment problems of overseas customers, the company established **KAK TRADING LIMITED** in Hong Kong in 2019.

Relying on the world's largest hotel furniture production base "Lecong Town" to facilitate customers to purchase hotel furniture, our company established **Foshan Cooker-HoReCa Hotel Equipment Technology Co., Ltd**. in Foshan in 2023.

Adhering to the corporate culture of "Professional, Efficient and Pragmatic", we are committed to providing high-quality kitchen and laundry equipment engineering equipment services, focusing on customer needs, pursuing excellent quality, and helping the development of the hotel industry.

Choose "V.Kitchen" to save money and worry on your hotel investment.

Company Vision & Mission

Mission

The hotel consultant's design is analyzed by a professional design team to ensure that the equipment functions provided meet the consultant's requirements. Through on-site services, the water and electricity construction teams are coordinated to ensure that the on-site points are correct and reduce secondary construction. On-site re-sizing services are provided to ensure the dimensional accuracy of customized products. Professional installation teams provide services for equipment installation, commissioning, and usage training.

01 03

Vision

We are committed to providing high-quality Chinese-made commercial kitchen and laundry equipment to global hotel customers, saving customers' investment costs, providing solutions, becoming an industry leader, improving customers' operational efficiency and achieving sustainable development.

Development Goals

Committed to creating industry-leading hotel kitchen and laundry equipment solutions, using innovative technologies to improve service quality, achieve global business expansion, and become a trusted partner of our customers.

02

Product & Service

Commercial Kitchen Equipments

Equipments

Covers kitchen pretreatment, cooking, refrigeration, baking, washing and disinfection equipment, including but not limited to stainless steel kitchenware, induction cookers, ovens, refrigerators, etc., to meet the diversified needs of hotel kitchens.

Features

Adopting an efficient and energy-saving design, it is durable, easy to clean and intelligently operated to meet the high-intensity operation requirements of hotel kitchens and ensure food safety and efficient operations.

Solution

Through 20 years of industry experience, we provide kitchen design solutions for global hotel customers, and also provide water, electricity and other construction drawings to facilitate customers' preliminary construction. Supplying high-quality commercial kitchen equipment made in China, saving customers most of the construction costs.



Laundry Equipments

Equipments

Covers a variety of laundry equipment, including washing machines, dryers, ironing machines, folding machines, etc., to meet the needs of hotels of different sizes and ensure an efficient laundry process.



Cases

Our laundry equipment is widely used in five-star hotels, hospitals and professional laundry institutions, and has won unanimous praise from customers. Holiday Villa Hotel Group, Alibaker Hotel Group, Le Meridien Maldives Resort...



Features

Efficient and energy-saving design, strong durability, easy operation and high degree of automation ensure laundry efficiency and quality while reducing energy consumption and labor costs.



03

Design and Construction

Design Concept



Environmental Protection

Combined with the design concept of environmental protection and energy saving, the project adopts high-efficiency energy-saving equipment to optimize energy allocation and reduce energy waste. At the same time, environmentally friendly materials are used to reduce the impact on the environment and achieve a win-win situation of economic benefits and environmental protection.



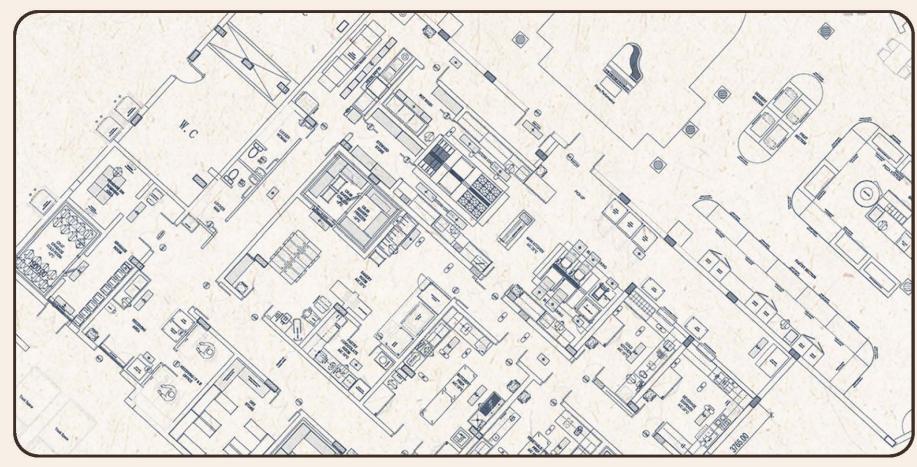
Safe and Efficient

Based on safety, we pursue efficient processes, use advanced equipment and scientific layout to ensure the optimization of operation safety and time cost. The design pays attention to details and strictly follows industry standards to achieve dual guarantees of efficient operation and safe environment.



User Experience

Through an in-depth understanding of user needs, we take humanized design as the core and pay attention to details to ensure that kitchen and laundry equipment are reasonably laid out, easy to operate, and improve work efficiency. At the same time, we consider space utilization and safety, create a comfortable working environment, and enhance the user experience.

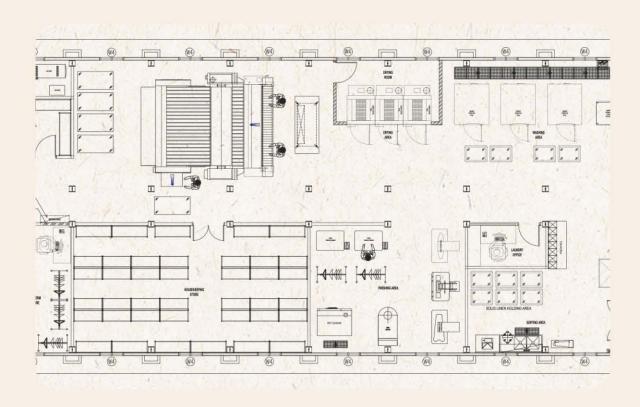


Construction Process

Preliminary Communication

In the early communication stage, we have indepth exchanges with customers to understand project needs, budgets and special requirements, ensure that the design direction is consistent with customer expectations, and provide clear guidance for subsequent design and construction.





Design Re-Plan

Conduct in-depth analysis of the design plan to ensure that the layout of kitchen and laundry equipment is reasonable, the functional divisions are clear, and they meet health and safety regulations. Focus on equipment selection, space utilization and operation process optimization to improve work efficiency and reduce operating costs.

Construction Supervision

Construction supervision involves strict monitoring of the entire construction process to ensure that the project progress, quality and safety standards are followed. Including onsite inspections, progress tracking, quality control, safety training and emergency response to ensure that the project is completed efficiently and safely as planned.



04 Project Case

Hotel Case

















WYNDHAM









Beer·Burger·Grill

























































05

Technical support & After-sales

Technical Support



Technical Team

Professional and experienced technical team whose members have rich industry knowledge and skills and can provide customers with a full range of technical solutions to ensure stable and efficient operation of equipment.



Technological Innovation

Focusing on technological innovation, we have independently developed washing equipment, continuously optimizing product performance and improving customer experience. Through continuous technological iteration, we ensure that the equipment is efficient, environmentally friendly and durable, meeting the needs of hotel kitchens of different sizes.



Use Training

Provide users with comprehensive technical training, including equipment operation, maintenance and troubleshooting, to ensure that employees are proficient in equipment use skills and improve work efficiency. The training forms are diversified, including on-site guidance, video teaching and manual materials to meet the needs of different users.

After-Sales Service



Service Process

Install and debug equipment, provide regular inspection and maintenance; quickly respond to customer repair reports to ensure timely resolution of problems; establish customer files, continuously track service effects, and ensure service quality.



Service Commitment

Promise to provide after-sales service with a response time of 24 hours to ensure worry-free operation of the equipment. Regular maintenance, quick troubleshooting, customer training, and ensuring long-term stable operation of the equipment.



V.Kitchen

One-stop commercial kitchen equipment and laundry equipment supplier

Guangzhou V.Kitchen Catering Equipment Co., Ltd
Foshan Cooker HoReCa Equipment Technology Co., Ltd

KAK Trading Limited

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