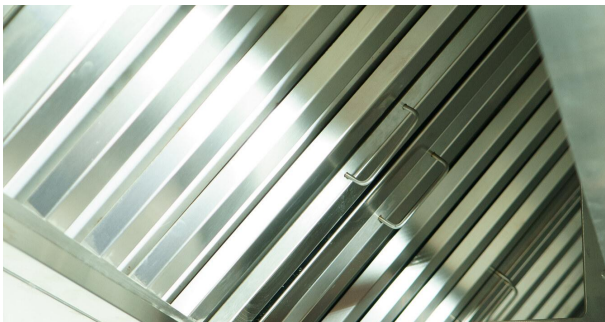


PREMIUM OUTDOOR KITCHEN EQUIPMENT

Smokehood

Built like professional extraction equipment — and finished like a piece of design. Outside, sculpted steel and thermally treated Karagach crown a GrillKing outdoor kitchen. Inside, grease filters in 304 stainless steel and a powerful ducting system pull every trace of smoke out of the cooking area — the fire performs, and the air stays clear.



NOWHERE FOR SMOKE TO HIDE

An electric fan drives a ducting system engineered to draw all the smoke and cooking odours out of the working area. The canopy spans your entire cooking line — grill, smoke and simmer beneath it all at once.

INDUSTRIAL AT ITS CORE

Look under the canopy and you find professional-kitchen engineering: grease filters in premium 304 stainless steel that capture fat before it ever reaches the duct. The working core is honest metal, built for live fire every day.

FINISHED YOUR WAY

Painted carbon steel or stainless steel outside; thermally treated Karagach trim or a clean plain face. Made to measure for your kitchen — from one to six metres wide. Optional built-in LED lights bathe the worktop in even overhead light.

CLEAR AIR, OPEN EVENINGS

All the theatre of live fire — none of the haze. Guests at the counter, doors open, and the hood takes the smoke, not your evening.

SPECIFICATIONS

WIDTH · PAINTED STEEL	1,000–4,000 mm, made to measure
WIDTH · STAINLESS STEEL	1,000–6,000 mm, made to measure
DEPTH	650 or 800 mm
CANOPY HEIGHT	500 mm
EXTRACTION	Electric fan · ducted system

GREASE FILTERS	304 stainless steel
LIGHTING	Built-in LED (optional)
BODY	Painted steel (RAL 9005) or 304 SS
TRIM	Thermally treated Karagach or plain-faced
MADE BY	GrillKing · Almaty

GRILLKING WARRANTY — 24-MONTH CRAFTSMANSHIP · 3-YEAR ON 304 STAINLESS STEEL

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