

Ranges

- Dependable equipment
- Improves productivity
- Delivers high-quality results

Stock Pots | Commercial | Griddles

Cook with low heat to:

- Prolong life of your range
- Save on energy cost
- Preserve nutrients
- Prevent meats from shrinking

Countertop Equipment

- Easy to clean
- Cost-efficient
- Perfect for kitchens with limited space

Griddles | Charbroilers | Hot Plates



Performance Equipment. Real Savings.

and manufactured by a talented team of product specialists. They aim to be the supplier of choice, serving dining establishments and foodservice facilities of all sizes.

Fryers

- Dual basket
- Free-standing deep fryers
- Designed to increase production of fried foods

KINTERA offers high-efficiency equipment that is designed, engineered

Convection Ovens

- Full-size gas convection oven
- Ideal for high-volume foodservice facilities
- Stainless steel construction
- Operates with forced air, two-speed fan motor system
- Includes a cool down feature

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