



  
**COMMERCIAL  
KITCHEN CARE** Mv

# 2026 COMPANY PROFILE

**Contact Us**



[comkitchencaremv@outlook.com](mailto:comkitchencaremv@outlook.com)



+960 771 1977



Ma. Chabyleemage Nikagas Maagu, Male. Rep of Maldives's



## ABOUT US

Introducing Commercial Kitchen Care MV With over 9 years of experience across multiple countries & formats, Commercial Kitchen Care MV stands as a trusted name in the commercial kitchen industry. We specialize in kitchen layout planning, equipment installation, beverage equipment supply, and spare parts provision –ensuring seamless operation for every kitchen we serve. Our services include expert refrigeration, cold room installation & comprehensive maintenance and repair of all types of kitchen equipment. From freezers and chillers to dishwashers & ice machines, we deliver reliable solutions tailored to the unique needs of restaurants, hotels, and foodservice businesses. What sets us apart is our dedicated team, which brings together highly experienced technicians, industry-trained chefs, and renowned engineering partners. This collaborative expertise allows us to offer practical, efficient, and sustainable results –backed by deep technical knowledge & real-world culinary insight.



## OUR MISSION & VISION

### Mission

To become the Maldives' most trusted and innovative commercial kitchen solutions provider—empowering resorts, hotels, and restaurants with cutting-edge equipment, expert services, and long-term reliability. We envision a future where every kitchen in the country operates at peak efficiency, supported by our skilled technicians, chef-informed designs, and partnerships with leading engineering professionals. Our goal is to be at the heart of the Maldives' hospitality excellence, setting a regional benchmark in kitchen care and service quality.

### Vision

At Commercial Kitchen Care MV, our mission is to elevate the performance and reliability of commercial kitchens across the Maldives. We specialize in hotel and restaurant redevelopment, including electrical works, kitchen equipment installation, kitchen hood cleaning and cold room setup, repair, and maintenance. With a focus on refrigeration systems (freezers, chillers), ice cube machines, and dishwasher machines, we provide expert supply, installation, servicing, and repair. We are dedicated to ensuring our clients—especially within the Maldives' world-class hospitality sector—receive dependable, efficient, and comprehensive support for all their kitchen and spare part needs.

**At Commercial Kitchen Care MV, your kitchen is our commitment.**

## OUR BUSINESS

### ▶ What We Do at Commercial Kitchen Care MV

At Commercial Kitchen Care MV, we are proud to be a leading force in the redevelopment and enhancement of commercial kitchens across the Maldives, with over 9 years of proven expertise across multiple countries. Our services are designed to meet the high standards of luxury resorts, hotels, and restaurants, supporting the backbone of the nation's thriving tourism and hospitality industry.

### ▶ Hotels and Restaurant Redevelopment & Improvement

We provide end-to-end solutions for hotel and restaurant kitchens, including complete electrical works and the installation of all types of commercial kitchen equipment. Whether it's a full-scale renovation or targeted upgrades, our experienced team ensures that every project meets the highest standards of functionality, efficiency, and safety—customized to fit each client's operational goals.

### ▶ Cold Room Installation, Repair & Maintenance

Cold storage is essential in foodservice. We offer expert solutions in cold room design, installation, repair, and regular maintenance. Our systems are space-optimized, energy-efficient, and designed for maximum durability—ensuring food safety and consistent performance even in the Maldives' humid tropical conditions.

### ▶ Refrigeration & Ice Machine Services

We are specialists in commercial refrigeration systems, including freezers, chillers, and ice cube machines. From initial setup to emergency repairs and preventive maintenance, we keep your systems running smoothly to protect your perishables and maintain hygiene standards.

### ▶ Kitchen Hood Cleaning Services

Proper kitchen ventilation is critical for safety and hygiene. Our team provides professional cleaning of kitchen exhaust hoods, ducts, and filters, ensuring compliance with health and fire safety regulations. Regular cleaning enhances air quality, prevents grease buildup, and improves overall kitchen efficiency.

### ▶ Spare Parts Supply for All Kitchen Equipment

We stock and supply a wide range of genuine spare parts for all leading kitchen equipment brands. Whether you need urgent replacement parts or regular inventory support, we ensure quick availability and full compatibility, reducing downtime and extending the life of your equipment.

## ▶ Fire suppression system

Open flames, red-hot cooking surfaces, and a heavily grease-laden environment combine to make the modern commercial kitchen a potentially dangerous fire hazard. Kitchen fires spread quickly and have proven to be very difficult to extinguish, making them the leading cause of structural fire damage in the United States. Protecting the modern commercial kitchen from the ever-present danger of cooking oil and grease fires is the reason we developed The Buckeye Kitchen Mister™ System. Utilizing state of the art misting technology, the Kitchen Mister System has proven to be the most effective fixed kitchen fire extinguishing system ever developed, extinguishing potentially deadly kitchen fires fast, before they can spread

## ▶ Fire detectors and sprinkler system installation and maintenance

We offer comprehensive solutions for the installation and maintenance of fire detectors and sprinkler systems at any construction site. Our team of experts ensures that every system is tailored to meet the specific needs and safety requirements of your facility. From initial assessment and design to installation and ongoing maintenance, we prioritize reliability and effectiveness to safeguard your property and personnel. Our fire safety solutions integrate seamlessly with existing structures, providing peace of mind and enhanced protection against fire hazards. Regular maintenance checks and updates are part of our service, ensuring that your fire safety systems are always in optimal working condition, ready to respond in case of an emergency. Trust us to be your partners in creating a safer environment.

## ▶ Maintenance and service agreement (Kitchen and Air conditioner)

We offer maintenance and service in accordance with the agreement for both the kitchen and air conditioning systems. Our comprehensive service package includes regular inspections, cleaning, and performance checks to ensure that all systems are operating efficiently and safely. For kitchen systems, this means keeping cooking equipment in top condition and ensuring fire suppression systems are fully functional. For air conditioning systems, we focus on optimizing cooling efficiency, maintaining air quality, and preventing unexpected breakdowns. Our team of experienced technicians is dedicated to providing prompt and reliable service, ensuring that your equipment remains in peak condition year-round. With our proactive maintenance approach, you can rest assured that your facilities will remain safe, comfortable, and compliant with all relevant regulations.

## ▶ Exhaust & fresh Air Duct fabrication & installation

We offer fabrication and installation services for exhaust and fresh air ducts. Our skilled technicians are experienced in designing custom ductwork solutions that meet the specific needs of your commercial kitchen or facility. We understand the importance of proper ventilation for maintaining a safe and healthy environment, and our duct systems are engineered to maximize airflow efficiency while minimizing energy consumption.

## ▶ Site visiting

We are offering complimentary site visits around Malé. However, if we venture outside of Malé, transportation will need to be provided. For island visits, transportation, meals, and accommodations must also be arranged.

# CKC AIR CONDITIONER INSTALLATION AND MAINTENANCE

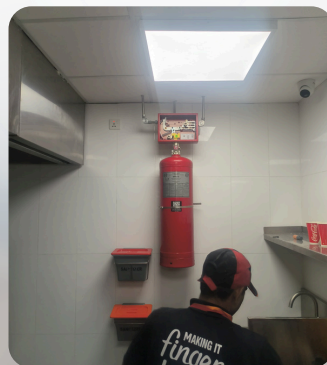
## ➤ All kind of A/C installation and maintenance & service

ensuring optimal performance and energy efficiency. Our skilled technicians handle various systems, including central, split, and ductless units, offering tailored solutions for the Maldives' tropical climate. We prioritize customer satisfaction through reliable service, timely responses, and expert advice to keep your A/C systems running smoothly. Whether you're looking for regular maintenance or emergency repairs, our team is equipped to address all your air conditioning needs. We also offer eco-friendly options and smart A/C system integrations to help reduce your carbon footprint and improve your home's comfort. Trust CKC Air Conditioner to provide quality service you can count on, ensuring your environment stays cool and comfortable year-round. Our commitment extends beyond just installation and maintenance; we believe in building lasting relationships with our clients. By choosing CKC Air Conditioner, you're not only investing in superior cooling solutions but also in peace of mind. Our transparent pricing and detailed service reports ensure you know exactly what you're getting. Plus, with our flexible scheduling options, we make it easy to fit air conditioning care into your busy lifestyle. Experience the CKC difference today and enjoy a cooler, more efficient home.



## FIRE ALARM INSTALLATION & COMMISSIONING

We offer fire alarm installation and commissioning, as well as water sprinkler fire suppression systems. Our services provide numerous benefits, including enhanced life safety, quicker fire control, minimized property loss, reduced business downtime, compliance with fire safety regulations, and peace of mind for both homes and commercial buildings. Our team of certified professionals is equipped with the latest technology and extensive expertise to ensure each system is tailored to the specific needs of your property. We conduct thorough risk assessments and design custom solutions that integrate seamlessly with existing infrastructure, guaranteeing maximum protection. Additionally, our maintenance packages ensure your systems remain in peak condition, providing reliable performance when it's needed most. Trust us to safeguard what matters most to you. With a commitment to excellence, we also offer comprehensive training for your staff, ensuring they are well-prepared to respond appropriately in case of an emergency. Our customer support is available around the clock, ready to assist with any inquiries or service needs you may have. By choosing our fire protection solutions, you're investing in a safer, more secure environment for everyone who occupies your space. Let us be your partners in protection, delivering not just systems, but confidence and reassurance that your fire safety needs are in expert hands.



## PROFESSIONAL DRY SCRUBBER SYSTEM

offers a comprehensive Professional Dry Scrubber System designed for high-efficiency air purification in commercial environments. Their services include the full design, supply, installation, and commissioning of these systems, which are specifically engineered to remove smoke, grease, and odors while improving indoor air quality and reducing fire risks. The system ensures full compliance with environmental and fire safety standards and is built for reliable performance with low maintenance requirements. With a focus on sustainability, the system uses advanced filtration technologies to minimize energy consumption and maximize efficacy. This makes it an ideal choice for a wide range of applications, including restaurants, hotels, and industrial kitchens. The team of experts behind the system is dedicated to providing exceptional customer support, offering personalized consultations to tailor solutions that best fit the unique needs of each client. Whether upgrading an existing setup or implementing a new system, customers can trust in the quality and durability of this innovative air purification solution to maintain a healthier, safer environment.



## COLD ROOM INSTALLATION, REPAIR & MAINTENANCE

The Importance of Cold Storage in Foodservice Cold storage is vital for the foodservice industry. We provide expert solutions in the design, installation, repair, and regular maintenance of cold rooms. Our systems are optimized for space, energy-efficient, and built for maximum durability—guaranteeing food safety and reliable performance even in the humid, tropical climate of the Maldives. Whether you're running a bustling restaurant or managing a large-scale catering operation, having a dependable cold storage solution is key to preserving the quality and safety of your food products. Our team of skilled professionals works closely with you to tailor cold storage systems that meet your specific needs, ensuring that your ingredients remain fresh and your operations run smoothly.

With our preventive maintenance services, you can avoid unexpected breakdowns and costly repairs. Our technicians conduct thorough inspections and perform necessary adjustments to keep your cold rooms functioning at peak efficiency. This proactive approach not only extends the lifespan of your equipment but also contributes to a more sustainable operation by reducing energy consumption.

In addition to our technical expertise, we are committed to providing exceptional customer service. From the initial consultation through to ongoing support, we prioritize clear communication and timely responses to ensure your complete satisfaction. Trust us to be your partner in maintaining the highest standards of food safety and quality in your foodservice business.



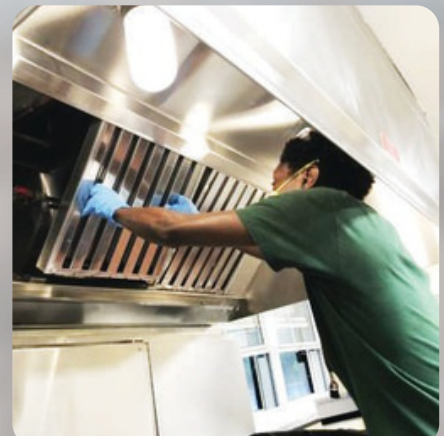
## HEAD LINE HOOD AND DUCT CLEANING

Cleaning kitchen hoods and exhaust systems is often neglected by restaurant owners, frequently because the necessity is misunderstood or the perceived cost seems high. However, the damage caused by neglecting these systems is far more costly. Oil deposits in the hood, fan, and duct system prevent proper airflow and create a significant fire hazard. We provide regular information and guidance to our clients regarding these risks.

Our services ensure that your kitchen hood and exhaust systems remain in optimal condition, safeguarding your establishment from potential hazards. Our team of experts is trained to handle all aspects of installation and cleaning, using the latest techniques and equipment to deliver exceptional results.

Regular maintenance not only prevents fire risks but also enhances the efficiency of your kitchen's ventilation, ensuring a comfortable and safe environment for your staff and patrons. By investing in professional cleaning, you extend the lifespan of your equipment, reduce energy costs, and comply with health and safety regulations.

We offer flexible scheduling to minimize disruption to your operations, and our competitive pricing ensures that top-notch service is accessible to all. Trust us to keep your kitchen running smoothly and safely, so you can focus on what you do best—delighting your customers with delicious meals. Reach out today to learn more about our tailored solutions.



# KITCHEN MISTER - RESTAURANT FIRE SUPPRESSION SYSTEM

Open flames, red-hot cooking surfaces, and a heavily grease-laden environment combine to make the modern commercial kitchen a potentially dangerous fire hazard. Kitchen fires spread quickly and have proven to be very difficult to extinguish, making them the leading cause of structural fire damage in the United States.

Protecting the modern commercial kitchen from the ever-present danger of cooking oil and grease fires is the reason we developed The Buckeye *Kitchen Mister*™ System. Utilizing state of the art misting technology, the *Kitchen Mister* System has proven to be **the most effective fixed kitchen fire extinguishing system ever developed**, extinguishing potentially deadly kitchen fires fast, before they can spread

That's why the *Kitchen Mister* System is **quickly becoming the preferred choice of fire protection professionals throughout the world.**

## SYSTEM CYLINDERS

The models BFR-5, BFR-10, BFR-15 and BFR-20 cylinders are designated by flow point capacity (so the BFR-5 supports five (5) flow points) instead of the amount of agent they hold. Recharge is available in 5 and 10 flow point containers so there's never a chance of error.



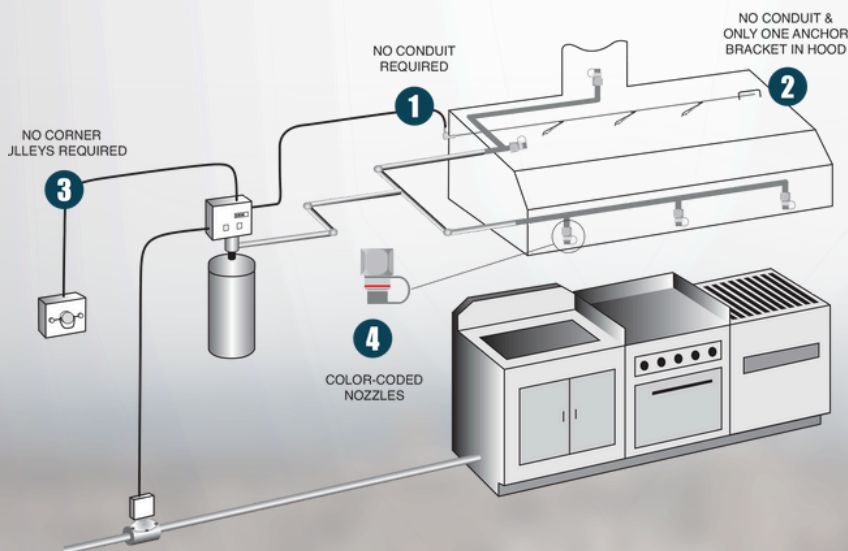
## BUCKEYE SHIELDED CABLE

The *Kitchen Mister* Shielded Cable Interface is used to connect Buckeye Shielded Cable to any standard ½ inch conduit connection device. The use of Buckeye Shielded Cable instead of conduit and corner pulleys for connecting the gas valve, remote pull station, and fusible link line to the Systems Releasing Module reduces installation time by up to 50%.



## DISCHARGE NOZZLES

All five (5) *Kitchen Mister* nozzles come equipped with a color identification band, red, blue, green, white and yellow. This allows for easy identification of the nozzle even when it's installed in difficult locations such as a duct or plenum area. The nozzle is also stamped with its model number.



- 1 NO CONDUIT REQUIRED**  
By using Buckeye Shielded Cable no conduit is required for system inputs/outputs. Buckeye Shielded Cable is Listed for the gas valve, detection line, and pull station.
- 2 NO CONDUIT & ONLY ONE ANCHOR BRACKET IN HOOD**  
The *Kitchen Mister* System eliminates the need for conduit in the plenum and requires only one anchor bracket in the exhaust hood.
- 3 NO CORNER PULLEYS REQUIRED**  
Buckeye Shielded Cable eliminates the need for corner pulleys, making installation easy and fast.
- 4 COLOR-CODED NOZZLES**  
All *Kitchen Mister* nozzles have a unique color band for easy identification

## SIMPLICITY OF DESIGN

The constant changes and complicated requirements of most restaurant systems have made design and installation errors a concern of fire protection professionals globally.

The uncomplicated design of the *Kitchen Mister* System all but eliminates design and installation errors by combining common sense features

## FASTER INSTALLATIONS

By eliminating the labor-intensive task of installing conduit, corner pulleys, and detector brackets, the *Kitchen Mister* System dramatically reduces installation time.

The *Kitchen Mister* System is approved for use with Buckeye Shielded Cable or traditional conduit and corner pulleys for all system inputs and outputs.

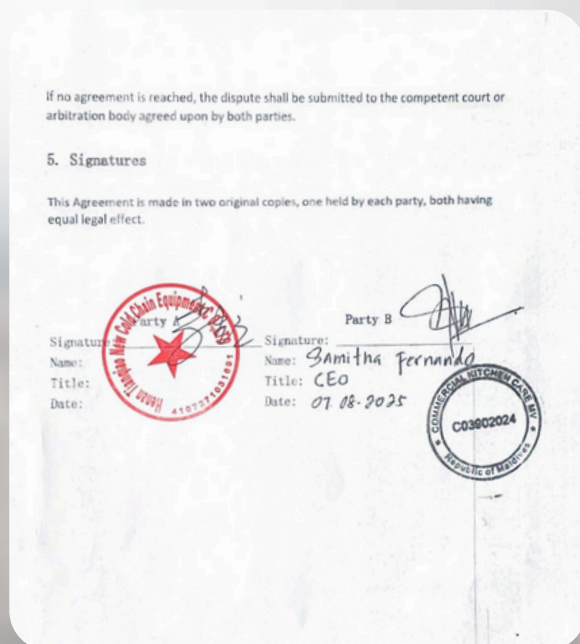
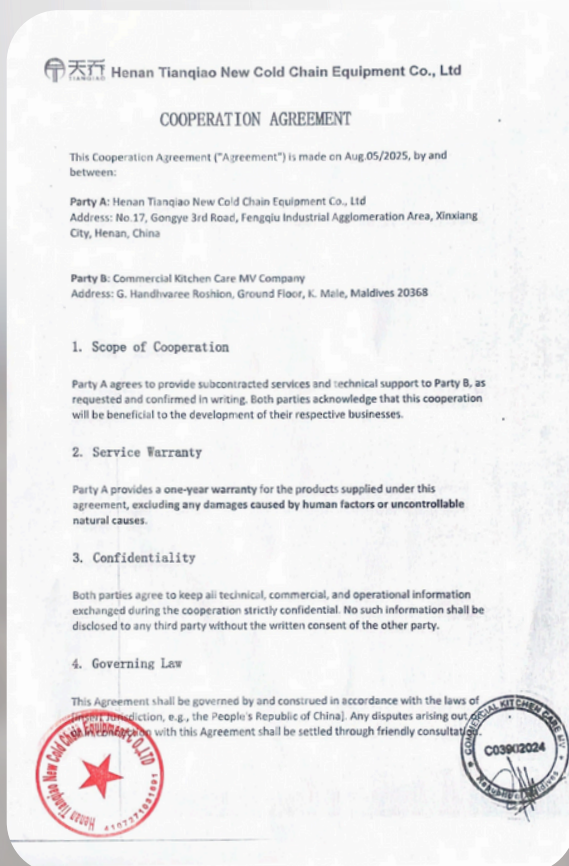
## DEALER FRIENDLY FEATURES

- Uncomplicated system design eliminates design and installation errors.
- Installation time significantly reduced.
- Innovative design eliminates conduit and corner pulleys.
- Advanced detection system installs quickly and easily.
- Color-coded nozzles for easy

# COOPERATION AGREEMENT

## Strategic Partnership Summary

- **Parties and Purpose:** On August 5, 2025, Henan Tianqiao New Cold Chain Equipment Co., Ltd (China) and Commercial Kitchen Care MV Company (Maldives) entered into a formal Cooperation Agreement. This alliance is designed to foster mutual business development through technical synergy and shared resources.
- **Service Scope:** The agreement establishes a framework where Henan Tianqiao provides specialized subcontracted services and technical support to Commercial Kitchen Care MV, as required for their ongoing operations.
- **Quality Assurance:** To ensure operational excellence, all products supplied under this agreement are backed by a one-year service warranty, covering standard technical issues and manufacturing integrity.
- **Operational Integrity:** Both organizations are committed to strict confidentiality, ensuring that all technical, commercial, and operational data exchanged during the partnership remains protected.
- **Governance:** The partnership is governed by the laws of the People's Republic of China, with a focus on resolving disputes through friendly consultation or formal arbitration to maintain a professional and collaborative relationship.
- **Leadership:** The agreement was formally ratified by CEO of Commercial Kitchen Care MV Company, and authorized representatives of Henan Tianqiao.



## BRANDS OF SPARE PARTS & KITCHEN EQUIPMENTS WE SUPPLY



We maintain a vast inventory comprising thousands of spare parts sourced from leading industry brands. Our extensive parts catalog includes components for a diverse range of machinery and appliances.

Leveraging this, we ensure the accurate procurement and importation of the specific spare parts required to meet operational demands.



## Calibration Instruments

- Digital Thermometer
- Dial Thermometer
- Analog Thermometer
- Chamber
- Retort (Heat Penetration)
- Retort (Temperature Distribution)
- Oven
- Incubator
- Autoclave
- Water Bath
- Refrigerator
- Freezer
- Cool Room
- Blast Freezer
- Plate Freezer
- Chiller Room
- Dryer
- Muffle Furnace
- Tube Furnace
- Microwave Oven
- Heal Seal Machine
- Fusing Machine
- Melting Point Apparatus
- Washing Machine
- Vernier Caliper
- Digimatic Caliper
- Inside Micrometer
- Outside Micrometer
- Steel Ruler
- Measuring Tape
- Test Sieve
- Templates
- Bore Gauge
- Dial Gauge
- Thickness Gauge
- Height Gauge
- Depth Gauge
- Set Square
- Right Angle
- Protractor
- Crock Meter
- Sample Cutter
- Pressure Gauge
- Stopwatch
- Tachometer
- Light Meter
- Lux Meter
- pH Meter
- TDS Meter
- Refractometer
- Conductivity Meter
- Color Box
- Fabric Inspection Machine
- Push Pull Gauge
- Top Loading Balance
- Analytical Balance
- Weighing Balance
- Set of Weight
- Moisture Analyzer
- Humidity Meter
- Hydrometer
- Hygrometer
- Alcohol Meter
- Measuring Cylinder
- Burette
- Pipette
- Micropipette
- Zahn Cup
- Ford Cup
- Moisture Meter
- Metal Detector
- Torque Wrench
- Data Logger
- Lever Type Dial Gauge
- Feeler Gauge
- Ring

## EQUIPMENT BRANDS



SCOTSMAN



ANGELO PO

Giga

Bartscher



HOSHIZAKI

ZANUSSI



Navoti

Furnotel  
*Bring Garnet To The World*

robot coupe



Manitowoc

JUSTA

zanolli  
HIGH-ITALY

ozti

COOIMES<sup>®</sup>  
— Always Fresh —

PRIMUS™ INOXSAN

JIAXIPERA

ZANUSSI

HUAYI

SECOP

Panasonic

SECOP

WANBABO

LG

COPELAND

DONPER

HIGHLY

DANFOSS

KULTHORN

GMCC / MEZHI

SANYO

TEECUMSHE

SAMSUNG

HITACHI

BITZER

MANEUROP

INVOTECH

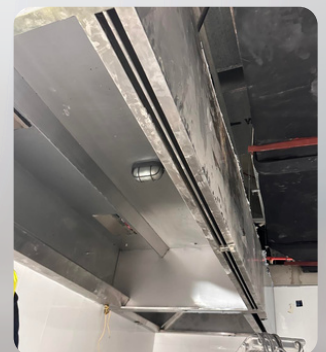
## OUR CLIENTS & PROJECTS

### HVAC Duct Installation Successfully Completed KFC Outlet – Velana International Airport

Another high-performance project delivered by Commercial Kitchen Care MV. We are proud to announce the successful completion of HVAC duct installation at the KFC outlet located at Velana International Airport – engineered to ensure efficient airflow, temperature control, and compliance with commercial kitchen ventilation standards.

In fast-paced QSR environments, proper HVAC systems are not optional – they are critical for operational efficiency, food safety, and customer comfort. Our team executed this project with precision, speed, and strict quality control to meet international standards.

Whether it's airports, resorts, restaurants, or large commercial facilities – we design and install HVAC systems built for performance and durability.



## Why Choose Us?

### Our Commitment to Excellence

- **Deep Industry Expertise**  
We blend technical knowledge with culinary insight to thoroughly understand your needs.
- **Skilled, Experienced Team**  
Our team comprises seasoned technicians, engineers, and chefs who are committed to achieving excellence.
- **Tailored Support**  
We focus on providing personalized service for luxury resorts, island hotels, and commercial kitchens.
- **Fast, Reliable Service**  
You can rely on us for prompt responses, dependable maintenance, and exceptional craftsmanship.

## Maintenance Many Overlook – We’ve Got You Covered!

We offer comprehensive Annual Service Contracts to keep your operations smooth and stress-free:

- Regular inspections (monthly or quarterly)
- Emergency breakdown support whenever you need it
- Transparent fixed-price contracts with no hidden fees
- At Commercial Kitchen Care MV, we don’t just install equipment—we build kitchen ecosystems that are efficient, durable, and built for the highest levels of culinary excellence.

## CORPORATE DATA

Taxpayer Name	:	Commercial Kitchen Care MV
GST TIN Number	:	1162582GST501
Company Registration Number	:	C03902024   BP54022025
Contact Details	:	Supem Devinda   Head of Engineering
Contact Number	:	+960 771 1977   +960 965 4842   +960 784-7078
Address	:	Ma. Chabeyleemage Nikagas Maagu, Male. Rep of Maldives’s
Email Address	:	comkitchencaremv@outlook.com



We are proud to announce the opening of our new showroom in Malé, Maldives. Clients can explore a wide range of kitchen equipment and much more! Our team has curated an exceptional collection of state-of-the-art appliances and innovative designs to inspire your culinary journey. Whether you're a professional chef or a home cook, you'll find everything you need to create your dream kitchen. Join us for our grand opening event, where you can enjoy exclusive offers, live demonstrations, and personalized consultations with our expert staff. We look forward to welcoming you and helping bring your kitchen visions to life!



## Maintenance Many Overlook – We've Got You Covered !



We offer comprehensive Annual Service Contracts to keep your operations smooth and stress-free: Regular inspections (monthly or quarterly) Emergency breakdown support whenever you need it. Transparent fixed-price contracts with no hidden fees At Commercial Kitchen Care MV, we don't just install equipment—we build kitchen ecosystems that are efficient, durable, and built for the highest levels of culinary excellence.



Address : Ma. Chabeyleemage Nikagas Maagu, Male. Rep of Maldives's  
E-mail : [comkitchencaremv@outlook.com](mailto:comkitchencaremv@outlook.com) Contact Us - +960 771 1977