

SOUNINY 双尼



Ventless Catering Vehicles

Front-of-House Cooking Purification System for Professional Chefs

Highlights of Front-of-House Cooking

Live Cooking

- Mobile design with stainless steel countertop, stain & corrosion resistant and easy to clean.
- Adjustable airflow to easily adapt to various working conditions
- No duct installation required, 95% grease & smoke removal efficiency
- The fan and filter are accessible from the side of the cooking cart
- OEM Available



One-touch start & stop

Connect power,

press the **Green button to Turn On**,

or the **Red button to Power Off** the machine

No complex controls needed.



Adjustable air volume

Open the control box panel at the front of the food cart to access the air volume control knob.

It supports 1 – 10 speed levels for air flow adjustment to suit various working conditions, featuring simple operation.



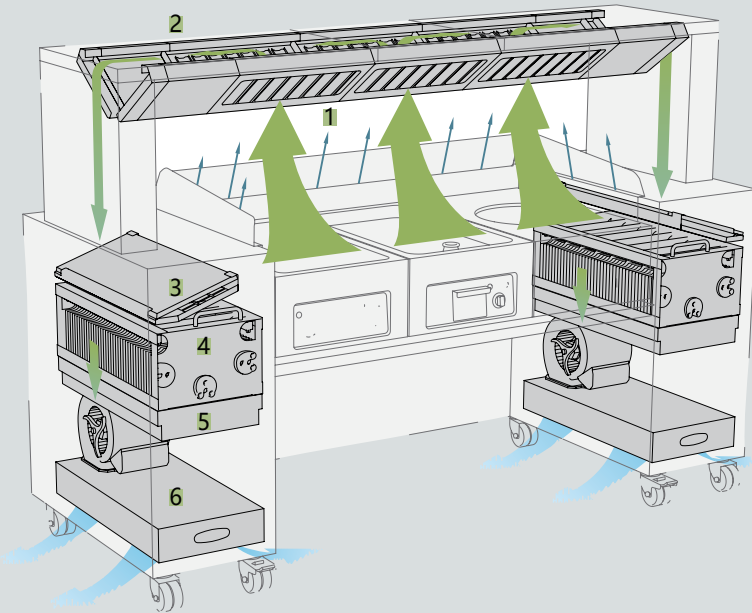
Filter Cleaning & Replace

Simply lift the control box panel, remove the ESP Cell, and place it in the dishwasher, and Replace the HEP A Filter, No complicated steps are needed — it saves both time and effort.

Normal Operation

Working Principle

- 1 When food produces oil fumes during cooking, they are drawn into the range hood (or fume purifier) through a dedicated extraction duct.
- 2 The grease is removed and collected in the grease collection tray.
- 3 The wool filter excels in adsorption and filtration, effectively removing odor particles and blue smoke.
- 4 Odor particles and blue smoke can be reduced by an optional filtration system
- 5 Activated carbon has excellent adsorption properties, capable of trapping residual oil fumes and odors to ensure that the discharged air meets environmental standards.
- 6 The purified air is exhausted downward.



Highly Effective Protection

The integrated splash guard is seamlessly combined with the cooking cart body, requiring no additional installation or disassembly. During use, it effectively blocks droplets produced when staff sneeze or cough, allowing customers to enjoy their meals with greater peace of mind.



Lighting Effect

The integrated LED spotlight maximizes illumination across the entire work surface, providing optimal lighting for the food.



Structurally Stable

The guardrail prevents ingredients, equipment, or other items on top of the cooking cart from sliding or falling off due to wind, vibration, or other causes, thereby protecting them from damage.

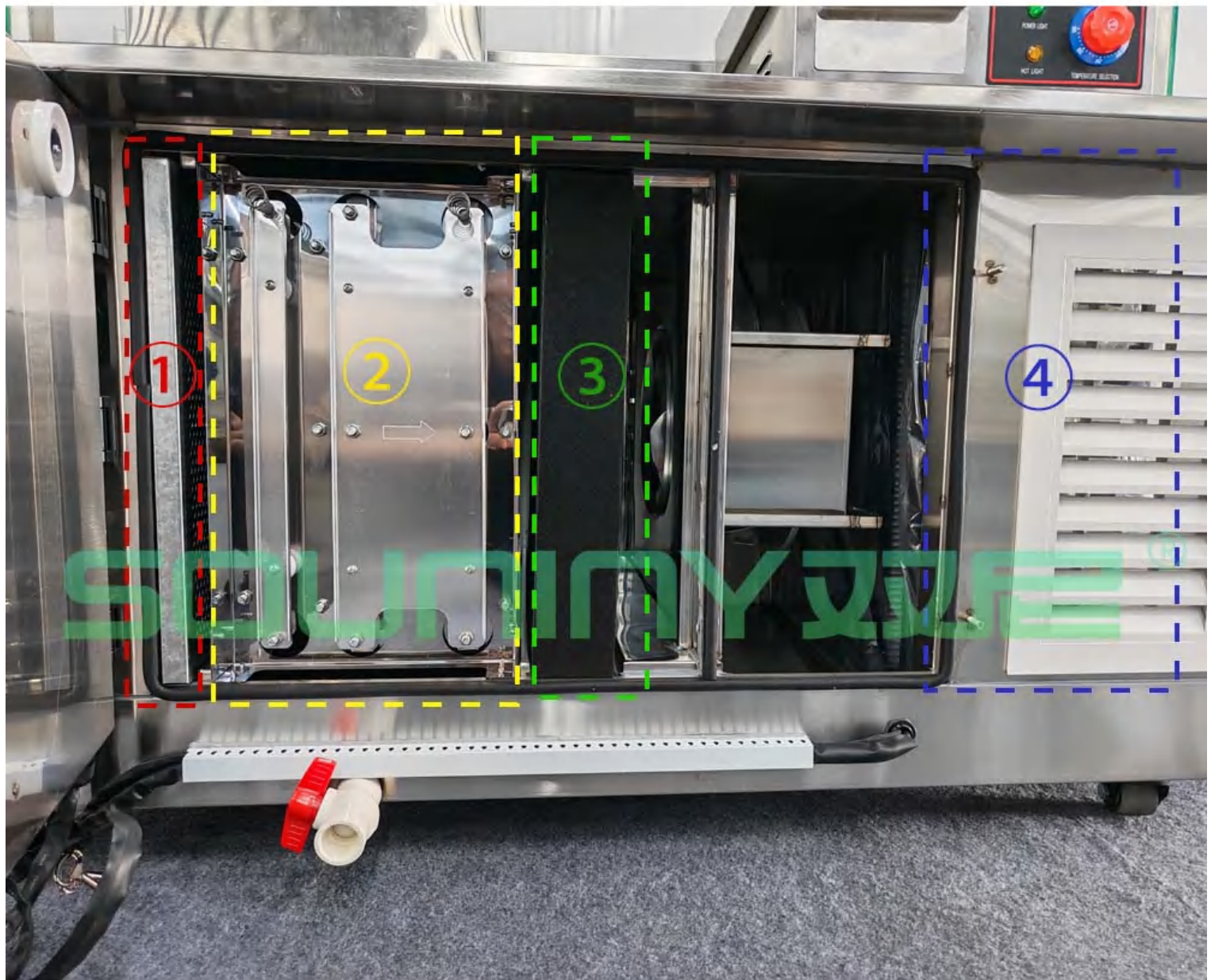
Purification Stage Structure

①Stainless Steel Pre-filter

②ESP Purifier

③HEPA

④V-Bank Activated Carbon Chemical Filter



SOUNINY

Mobile Catering Vehicle

Product Pictures			
Model (Number)	KL-D-CV-A	KL-D-CV-B	KL-D-CV-C
Quantity of the Largest Size Cooking Units	Suitable for units measuring 1200 x 700 x 1800mm	Suitable for 3 countertop cooking units measuring 400 × 500×300 mm	Suitable for 3 countertop cooking units measuring 380×500×300 mm.
Dimensions of the recess for unit placement	120x600x1700mm (500~1500 Internal Length Customizable)	-NA.	-NA.
Usable Space Width × Deepth	(500~1500) × 600 mm	1350×570mm	1350×570mm
Rate Power	900W	750W	750W
Plug	Customize	Customize	Customize
Connected Load	AC 220V/50Hz, LNPE	AC 220V/50Hz, LNPE	AC 220V/50Hz, LNPE
Output	1.1kw	0.9kw	0.9kw
Product Dimensions	1800x700x1800mm	1350×845×1325mm	1300×850×1240mm



Own Factory

Modern plant with complete production lines



Precision Manufacturing

Advanced machinery and molds for custom design and one-stop manufacturing



Efficient R&D Team

Professional team that transforms your concepts into tailored, high-performance products



Outstanding Quality

Uncompromising commitment to quality, using premium materials for durable, reliable products.

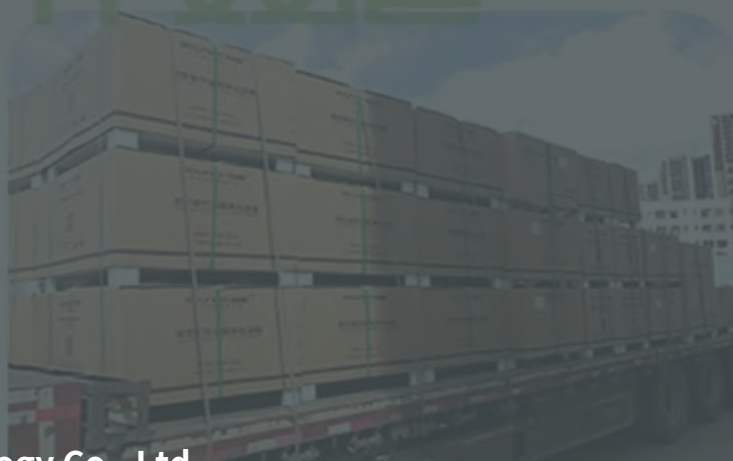


Shenzhen Shuangni Environmental Technology Co., Ltd.

Strict Quality Inspection

Website: www.souniny.com

ISO 9001 certified, equipped with precision testing instruments to ensure consistent standards



Fast Delivery

24/6 continuous production capability to meet tight deadlines and ensure on-time delivery.