



AUTEX

COMMERCIAL KITCHEN SYSTEMS

Commercial Kitchen Solutions

2026 PRODUCT BROCHURE



*Quiet Strength.
Professional Flow.*



*Autex designs around
the real rhythm of commercial kitchens...*

CONTENTS

Each system is selected to improve durability, efficiency and clean workflow, helping professional kitchens maintain stable performance through long hours of operation.

- 01 Precision Heat Kitchen
- 02 Clean Flow Washing & Sanitation
- 03 Aging & Cold Storage
- 04 Steam & Bake Production
- 05 Preparation Automation

PRECISION HEAT KITCHEN

Controlled heat systems for stable,
efficient commercial cooking.

Autex precision heat kitchen systems are designed
for professional back-of-house environments
where speed, safety and consistency matter.

From induction cooking units to soup ranges and wok stations,
each piece of equipment supports cleaner operation, responsive
heat control and reliable long-hour performance.



Induction Cooker



Soup Range



Wok Station



Tilting Soup Kettle



Teppanyaki Plate



Claypot Cooker



Combination Range



Stockpot Burner

CLEAN FLOW WASHING & SANITATION

Integrated washing and sanitation systems
for hygienic, uninterrupted kitchen operations.

Autex clean flow washing and sanitation systems are designed
for professional back-of-house environments where hygiene,
speed and circulation matter.

From undercounter and hood-type dishwashers to conveyor systems
and disinfection cabinets, each solution helps reduce manual handling,
maintain consistent cleaning standards and keep service moving smoothly.





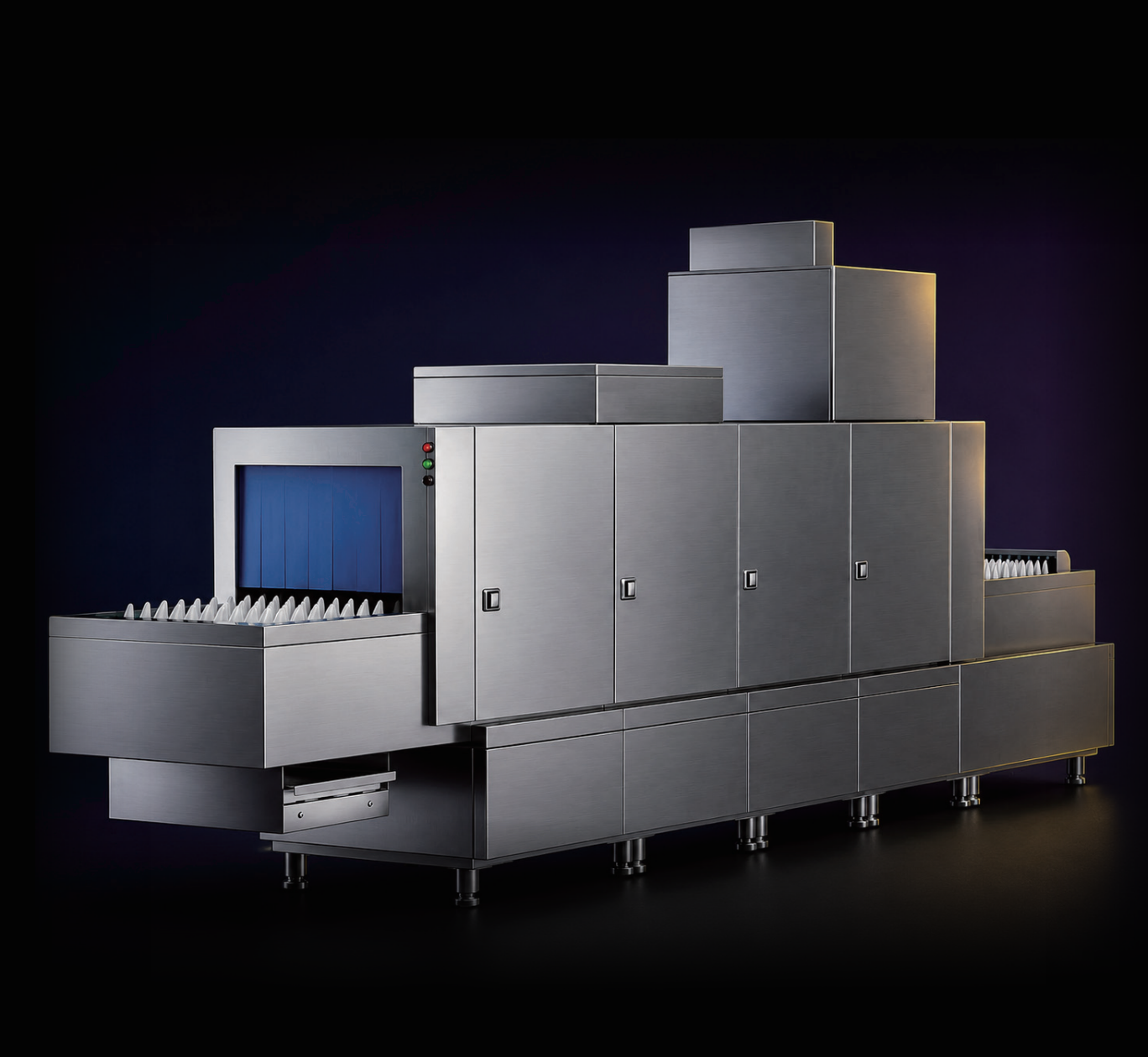
Undercounter Dishwasher



Hood-Type Dishwasher



Ultrasonic Dishwasher



Conveyor Dishwasher



Double-Basket
Hood-Type Dishwasher



Pull-Through Dishwasher



High-Temperature
Disinfection Cabinet



Knife Disinfection Cabinet

AGING & COLD STORAGE

Controlled refrigeration systems for preservation, maturation and premium display.

Autex aging and cold storage systems are designed for professional kitchens where temperature stability, product quality and presentation matter.

From refrigerated worktables and storage cabinets to aging displays and rapid-freezing equipment, each solution supports reliable preservation, organized storage and consistent long-term performance.





Meat Aging Cabinet



Refrigerator & Freezer Cabinet



Refrigerated Worktable



Blast Freezer



Thawing Cabinet



Air-Drying Cabinet



Back Bar Beverage Cooler



Flake Ice Machine

STEAM & BAKE PRODUCTION

Steam, combi and baking systems
for consistent high-volume output.

Autex steam and bake production systems are designed
for professional kitchens where consistency, capacity
and controlled cooking performance matter.

From steam cabinets and combi ovens to baking and roasting
equipment, each solution supports stable batch production,
efficient heat distribution and reliable service during peak hours.



Combi Oven



Steam Cabinet



Seafood Steaming Cabinet



Rice Steaming Cabinet



Electric Oven



Oven with Proofer



Roasting Oven



Steam Generator

FOOD PREPARATION AUTOMATION

Automated preparation systems for efficient, consistent back-of-house workflows.

Autex food preparation automation systems are designed for professional kitchens where labor efficiency, consistency and repeatable output matter.

From mixers and dough processing equipment to meat processors, vegetable cutters and automatic forming machines, each solution helps reduce repetitive work, streamline preparation and support stable production before service begins.



Dough Mixer



Planetary Mixer



Dough Sheeter



Vegetable Cutting Machine



Meat Cutting Machine



Peeling Machine



Automatic Bun Machine



Automatic Dumpling Machine

SERVICE & SUPPORT

Reliable support from planning to long-term operation.

Autex provides practical support throughout the equipment journey, from initial consultation and product selection to delivery coordination, installation guidance and after-sales service.



Consultation & Selection

We help customers choose suitable equipment based on kitchen layout, menu requirements and expected output capacity.



Delivery & Installation Support

Equipment delivery and installation can be coordinated according to site conditions and project schedules.



Operation Guidance

Clear product information and usage guidance help teams understand daily operation, cleaning and maintenance requirements.



After-Sales Assistance

Autex supports customers with follow-up communication, maintenance advice and service coordination when needed.

More bespoke equipment solutions are available upon request. Please contact us for consultation.



62907246 / 66607441



autex.com.hk

AUTEX

*From equipment selection to after-sales support,
we help professional kitchens operate with confidence.*



62907246 / 66607441



autex.com.hk