

Revolutionizing COOKING in
Commercial Spaces



PATENTED COMBINATION COOKINGTM TECHNOLOGY

FIRST TIME IN THE WORLD

Steam Outlet

No chimney needed,
reducing kitchen setup
costs.

Automated Stirrer

No manual effort required
for stirring.

Sprayer Pump/ Water Bottle

Automatically adds water
for perfect recipes.

Interchangeable Pan

Easy to clean and replace.

Portable Base Tray

Designed for effortless mobility.

Dual Control Knobs

Separate knobs for precise
Microwave and Induction control.

MAKING KITCHENS SMARTER, FASTER & PROFITABLE

HEALTHIER | AI-BASED | ENERGY SAVING | TIME SAVING



APP USABILITY & SMART COOKING INNOVATION

Frozen to plate in just 3 min.
(No Thawing needed)



ON2COOK'S INTUITIVE APP, DESIGNED FOR YOU.



Precision Control



Recipe Library



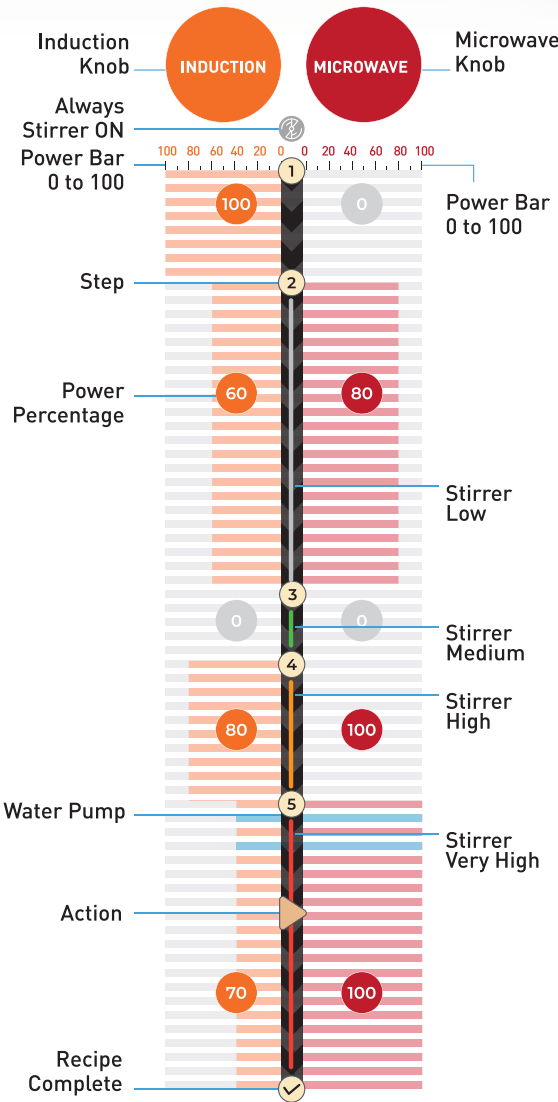
Real-Time Monitoring



Hands-Free Cooking



Control of Automated Recipes



PERFECT FIT FOR

RESORTS | CAFETERIAS | LIVE COUNTERS | RESTAURANTS
CANTEENS (Corporate/College) | CO-WORKING SPACES | SERVICE APARTMENTS
CLOUD KITCHENS (Ghost Kitchens) | HOTELS | QSR's (Quick Service Restaurants)

ACCESSORIES



SILICONE STIRRER
Food Grade BPA Free



MOMO STIRRER & BASKET
Silicone Food Grade

SILICONE LOOPS
For Better Handling



DOCKING MECHANISM
Push & Rotate



COLOR OPTIONS
Colour Coded For Differentiation



NOODLE STIRRER KIT

SS 304

TEFLON ROD



RICE SILICONE STIRRER



TOP CAP

BOTTOM BASKET

MID BASKET

MOMO STIRRER
Stainless Steel

PAN SET

3 PLY CONSTRUCTION
Food Grade Stainless Steel



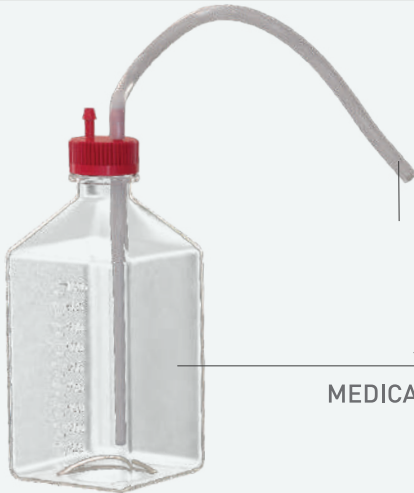
GRILL PAN SET
SS 304 WITH TEFLON COATING

**NON STICK
CERAMIC
COATING**



SS PAN

**SPRAY
BOTTLE KIT**



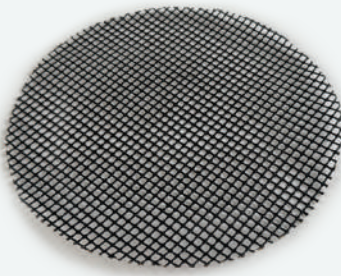
SPRAY BOTTLE
MEDICAL GRADE PETG

PIZZA KIT



STIRRER
Wooden Stick

GRILL MESH



PTFE

NON STICK



**HEAT resistant
UPTO 260°C**

CAKE MOLD SET

Capacity: Upto 1 Kg
Food Grade

**SILICONE
MOLD**

BPA FREE




PTFE STIRRER


B2B KITCHEN ADVANTAGE



**SAVE
UP TO**

Cooking
TIME 
70%

Cooking
COST 
40%

Cost of
ENERGY 
40%

REDUCE

Dependency
on Manpower 

Food & Oil
Wastage 

CAPEX/
OPEX 

Space
Requirement 

TIME

2COOK

NORMAL

6 IN 1 COMBINATION COOKING

3
MINS



10 MINS

STEAM
MOMO

STEAMER



6
MINS



25 MINS

BAKE
CAKE

OVEN



8
MINS



30 MINS

COOK
CHICKEN CURRY

INDUCTION



12
MINS



25 MINS

MICROWAVE
VEG. PULAO

MICROWAVE



2
MINS



6 MINS

DEEP FRY
PATTIES

FRYER



3
MINS



15 MINS

GRILL
SANDWICH

GRILLER



INCREASE

Customer
Satisfaction



Nutritional
Value



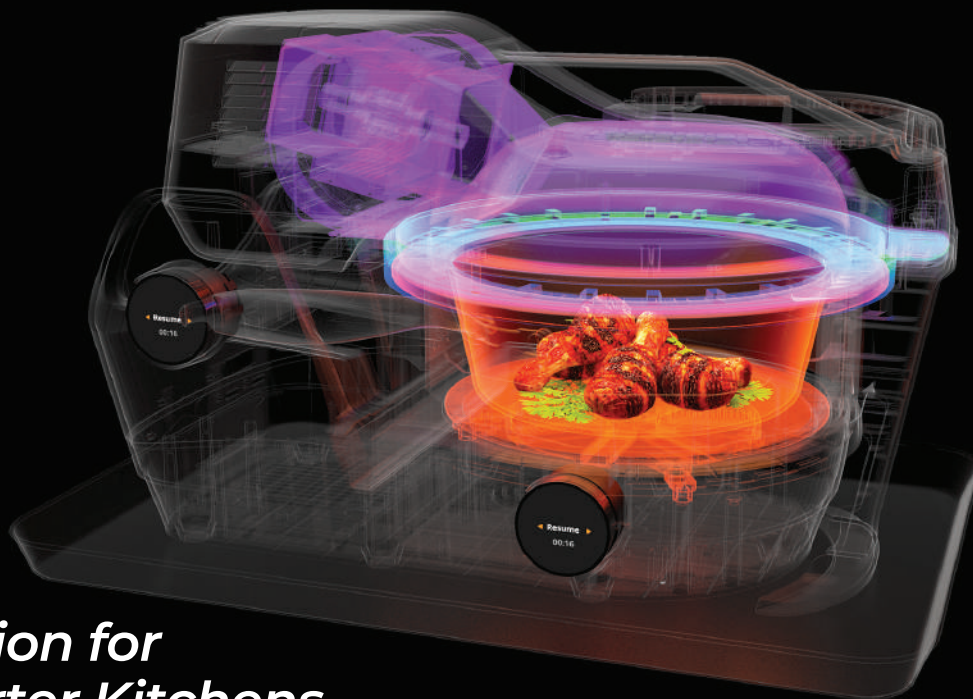
Staff
Retention



Yield



SMART & SUSTAINABLE



A Vision for Smarter Kitchens

“ At On2Cook, we are redefining the future of cooking by merging microwave and induction technology into one innovative device, backed by 14 global patents. More than just cutting cooking time by 70%, On2Cook is building a sustainable, energy-efficient kitchen ecosystem that minimizes waste and enhances nutrition.

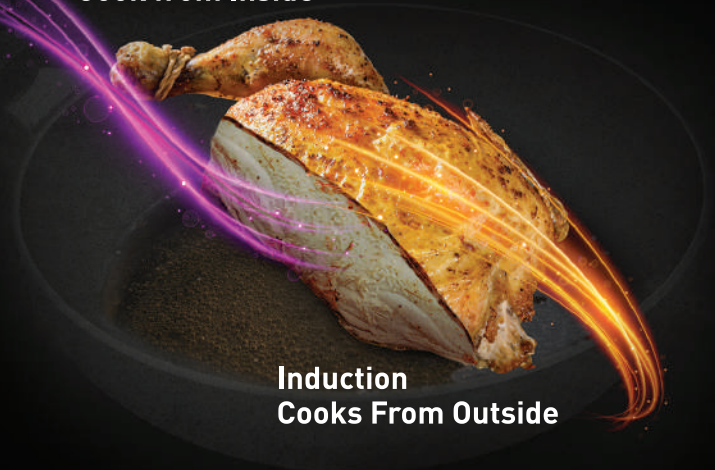
Our AI-integrated device leverages big data analytics to optimize cooking, allowing for nearly hands-free operation with precision and consistency. Designed for commercial kitchens from cafes and restaurants to large-scale operations like hospitals, On2Cook offers unparalleled efficiency, scalability, and control.

Our vision is clear: On2Cook will become the central hub of every kitchen, replacing multiple appliances and leading the future of culinary innovation. We are creating kitchens that are not only faster and more efficient but also more enjoyable and sustainable. ”

Sanandan Sudhir

Founder **ON2COOK** sandy@on2cook.com

**Microwaves
Cook from Inside**



**Induction
Cooks From Outside**



THE INDUSTRY'S TOP CHEFS ARE HOOKED



Microwave

Rated Output Power: **1000W**
Operating frequency: **2450MHz**
Power levels: **0-100**
OLED display: **Yes- on KNOB**
Bluetooth: **BLE Supported**
Auto-off program: **Yes**
Self-diagnosis error display: **Yes**
Controls Type: **Knob**

Induction

Rated Output: **2500W**
Cooking time settings available: **0 to 180 mins**
Power levels: **0-100**
OLED display: **Yes- on KNOB**
Auto-off program: **Yes**
Controls Type: **Knob**
Pan Capacity: **3.8L**
Self-diagnosis error display: **Yes**
Material: **Glass**
Bluetooth: **BLE Supported**

Product Specifications

Rated Voltage:
220V-240V ~ 50Hz

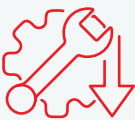
Net Weight (Device): **20kg**

Pkg Includes:
Base Unit, 1 Stirrer, 1 Pan, Sprayer pump, Water Bottle, 2 Teflon Mats, 1 Base Tray

Country of Origin: **India**

External Dimensions:
24(L)x13(W)x14.5(H)inches (Closed)

External Dimensions:
24(L)x13(W)x27(H)inches (Open)



Minimize your dependency
on multiple vendors for
maintenance & AMC contracts

*T & C Apply
*Specifications subject to change
*BIS application in progress,
all safety tests done from NABL accredited labs.

Per month

ROI FOR A MID SIZED KITCHEN

Serving 100 Plates Per Day

TRADITIONAL KITCHEN

2COOK KITCHEN

6
Person

SKILLED CHEFS 2
for every cuisine

HELPERS 3

CLEANER 1
for large utensils


Manpower

Save up to
INR **26,000**
(USD 310)



300⁺ PREDEFINED
RECIPES
Semi-Automated Cooking



1 SKILLED CHEF
Customized Cuisines



3 HELPERS
Interchangeable
Easy-to-clean pans

4
Person

MINIMUM OIL **8-10**ltr
Discarded every 3-4 days

PRE-HEATING TIME **15-20**^{MIN.}
Fryer kept on the whole day



**Oil
Consumption**

Save up to
INR **16,000**
(USD 190)



2 MAXIMUM
ltr. OIL
No Wastage!



5-6^{MIN.} PRE-HEATING
TIME
Less than 3 min. for frying
Frozen (veg/non veg)
from a Cold Pan

GAS
CYLINDERS

EQUIPMENT
ON THE WHOLE DAY

COST OF CHIMNEY
MAINTENANCE



**Gas & Energy
Bills**

Save up to
INR **14,000**
(USD 166)



MINIMISE THE USE OF
GAS CYLINDERS



SWITCHED ON ONLY
WHEN REQUIRED



NO CHIMNEY
NEEDED!

25-30

mins
Long cooking times delays
order delivery



Cooking Time

Save up to
INR **14,000**
(USD 166)

Reduce cooking time by **up to 70%**

7-10 mins

Quick cooking times for
faster table turnover and service

Total Savings up to
INR 70,000 Per month

ADDITIONAL BENEFITS

BETTER TASTE BETTER TEXTURE

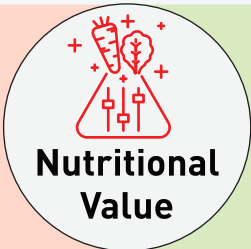
TRADITIONAL KITCHEN

2COOK KITCHEN



NUTRIENT LOSS

Pressure cooking causes loss of water-soluble nutrients



Nutritional Value

BETTER

Nutrition Taste Texture Flavor



Thawed food not consumed is **WASTED**



Thawing or Microwaving Extends Delivery **TIME**



No Thawing

FROZEN

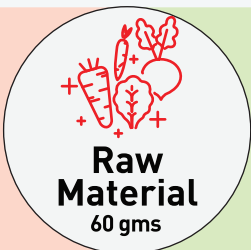
to Plate in 0 to 180 secs.



NO Thawing Required



Yield **200** gms
Significant moisture loss



Raw Material

60 gms



Yield **260** gms
Less moisture loss



(Better yield)
15-20% impact on bottom line






Bigger Space required for **LARGE EQUIPMENTS**



Kitchen Space

2COOK 6 in 1

Griller  Steamer  Induction
Baking  Fryer  Microwave

No Chimney,  Less Noise • Portable
Other Equipment Compact easy to clean



MULTIPLE BRANDS
Separate customer care teams



Low Maintenance

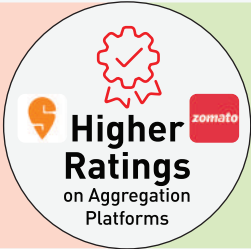
MULTIFUNCTIONAL DEVICE

Performs required functions simultaneously, and saves time



DELAY DELIVERY

Reduced delivery area



Higher Ratings

on Aggregation Platforms

FASTEST DELIVERY



Helps increase delivery area

TRUSTED BY 50+ BRANDS



****Retain the COLOR, TEXTURE, STRUCTURE & NUTRITION of the ingredients using microwave for cooking and induction for flavour, aided by COMBINATION COOKING™ TECHNOLOGY.**

Scan for testimonials and more information



on2cook™
World's FASTEST Cooking Device

Authorised Distributors

SUBA
KITCHEN SYSTEM & SOLUTIONZ



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