



ULTRA-HEAT
GRILLING

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CATALOG
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KOMPAC

ULTRA-HEAT GRILLING

In 2000, with the mission to "help food enthusiasts to create better grilled delicacies," a dedicated young engineer began researching more efficient heating technology, a rare explored field at the time. With his initial success, KOMPAC was born and has since grown into a lifestyle brand focused on professional grilling.

Over the past 20 years, starting from German technical standards, KOMPAC has continuously refined its product use experience, collaborating with top chefs to fine-tune product details through culinary experiments, thereby redefining the standards of professional grilling, ensuring our products to meet the standards of Michelin-starred chefs and the demands of professional kitchens.



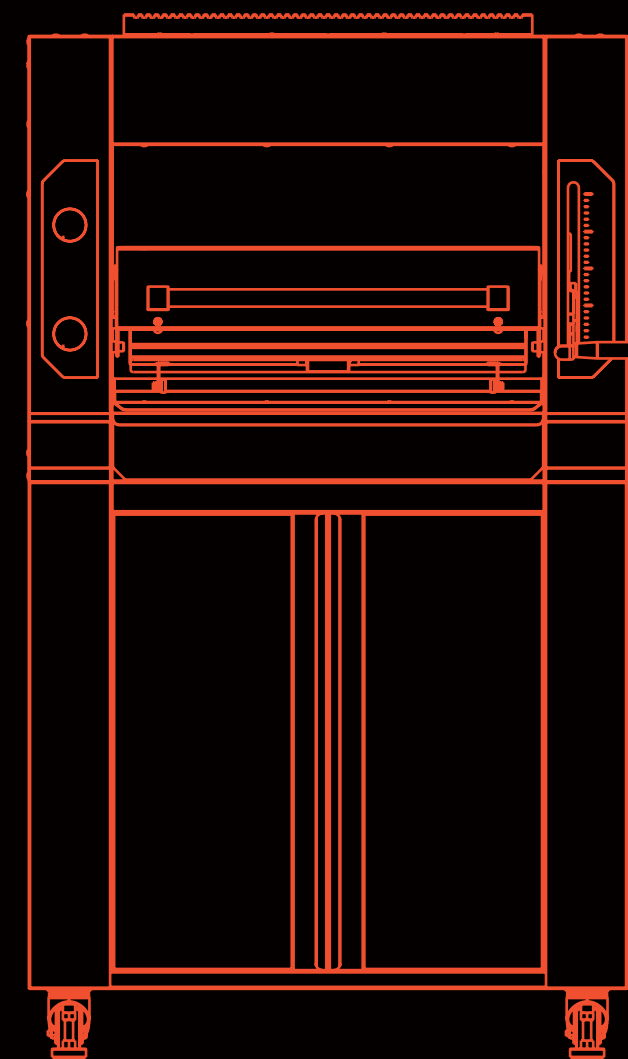
CERAMAXX®

ULTRA-HIGH TEMPERATURE
HEATING TECHNOLOGY

800°C

ORIGINATING FROM
GERMAN TECHNICAL STANDARD

KOMPAC



The Ultra Chef Series, designed for professional kitchens, includes a range of advanced products such as 800°C steakhouse broilers, charcoal ovens, cabinet smokers, etc. Our products, with their unique designs and efficient heating technology, ensure that each dish can be perfectly presented in a short amount of time.

Whether it's classic charcoal grilling or richly flavored smoking, the Ultra Chef Series can bring unique flavors to various foods, ensuring that every dish from chefs remains consistently exceptional.

ULTRA CHEF SERIES

ULTRA CHEF SERIES

Made for Professional Kitchens



Electric Steakhouse Broiler

Model	ND-1
Power	2.3kW*4
Voltage	380V
Dimension	915*726*1511mm
Grill Grate Size	600*400mm
Temperature Range	500°C -800°C
Ventilation Requirement	2500m3/h
Net Weight	132kg



Combo Electric Steakhouse Broiler & Griddle

Model	ND-1T
Power	2.3kW*4+4.6kW
Voltage	380V
Dimension	915*726*1393mm
Grill Grate Size	600*400mm
Temperature Range	500°C -800°C
Ventilation Requirement	2500m3/h
Net Weight	175kg



Gas Steakhouse Broiler

Model	SSK-1
Power	6.5kW*2
Heat Value	22200BTU*2
Fuel Type	LPG/NG
Dimension	915*726*1511mm
Grill Grate Size	600*400mm
Burner Temperature	900°C
Ventilation Requirement	2500m3/h
Net Weight	173kg



Combo Gas Steakhouse Broiler & Oven

Model	SSK-1X
Power	6.5kW*2
Heat Value	22200BTU*2
Fuel Type	LPG/NG
Dimension	915*726*1734mm
Grill Grate Size	600*400mm
Burner Temperature	900°C
Ventilation Requirement	2500m3/h
Net Weight	200kg



Combo Electric Steakhouse Broiler & Oven

Model	ND-1X
Power	2.3kW*4
Voltage	380V
Dimension	915*726*1734mm
Grill Grate Size	600*400mm
Temperature Range	500°C -800°C
Ventilation Requirement	2500m3/h
Net Weight	175kg



Double Deck Electric Steakhouse Broiler

Model	ND-1S
Power	2.3kW*8
Voltage	380V
Dimension	915*726*1734mm
Grill Grate Size	600*400mm
Temperature Range	500°C -800°C
Ventilation Requirement	2500m3/h
Net Weight	200kg



Double Deck Gas Steakhouse Broiler

Model	SSK-1S
Power	6.5kW*4
Heat Value	22200BTU*4
Fuel Type	LPG/NG
Dimension	915*726*1734mm
Grill Grate Size	600*400mm
Burner Temperature	900°C
Ventilation Requirement	2500m3/h
Net Weight	200kg



CHARCOAL OVEN

Our charcoal oven, with its unique enclosed structure, can work continuously and stably in the temperature range of 300 °C to 600 °C , easily infusing food with a rich smoky and chargrilled flavor.



- 1 More Efficient Chargrill Experience**
Compared to traditional openfire grills, our charcoal ovens can be 35% faster while using 40% less charcoal.
- 2 Controllable Airflow System**
Chef can quickly adjust oven's flame and temperature to ensure that each dish is cooked to the desired result
- 3 All-around Stainless Steel**
Using thickened high-quality stainless steel, our charcoal oven remains sturdy and durable even in high temperature environments, ensuring long-term efficient work without deformation.
- 4 Thermal Insulation**
The ceramic fiber insulation material can efficiently store heat, and has good insulation performance to keep the kitchen cool and comfortable.
- 5 Easy Cleaning**
With a lightweight opening system, as well as a closed ash drawer and grease collector, making cleaning more convenient.

Charcoal Oven

Classic Chargrilled Flavour



Standard Charcoal Oven	
Model	NT-70PRO
Fuel Type	Charcoal/Wood
Temperature Range	300°C -600°C
Catering Capacity	70-90
Dimensions	750*640*900mm
Grill Grate Size	590*470mm
Grill Grate Qty	1pcs
Net Weight	140kg



Charcoal Oven with Transparent Glass Door	
Model	NT-70PROT
Fuel Type	Charcoal/Wood
Temperature Range	300°C -600°C
Catering Capacity	70-90
Dimensions	750*640*900mm
Grill Grate Size	590*470mm
Grill Grate Qty	1pcs
Net Weight	140kg



Charcoal Oven XL	
Model	NT-90PRO
Fuel Type	Charcoal/Wood
Temperature Range	300°C -600°C
Catering Capacity	100-150
Dimensions	905*640*900mm
Grill Grate Size	790*470mm
Grill Grate Qty	1pcs
Net Weight	200kg



Smart Cabinet Smoker

The flavor wizard of the kitchen – cabinet smoker, powered by burning fruit wood pellets to evenly smoke food. Its internal temperature ranges from 50 °C to 150 °C . Smoking food at a lower temperature can effectively reduce the shrinkage of the meat and improve its overall flavor.

Smart Cabinet Smoker

Designed Specifically for Smoked Delicacy



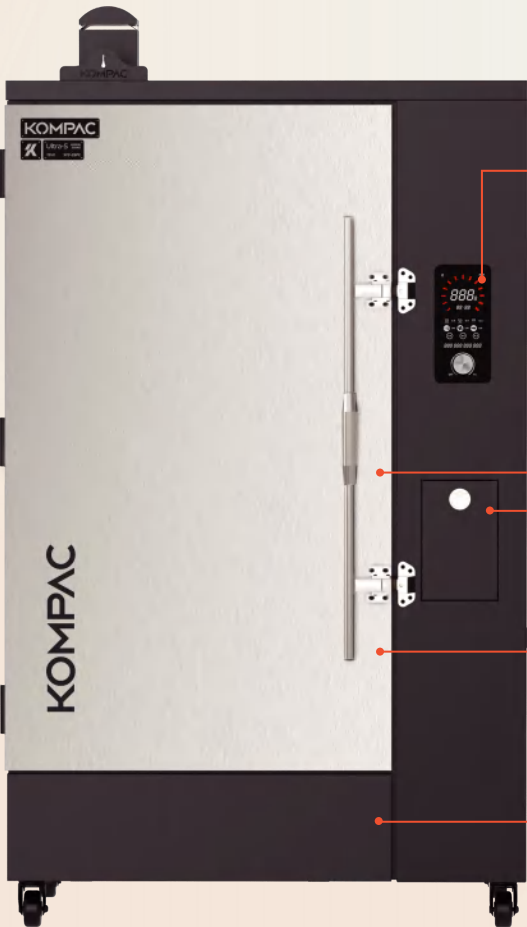
S4 Smart Cabinet Smoker

Model	KP-SMK-4L
Temperature Range	80°C-230°C
Food Thermometer Probe Qty	4
Dimensions	980*700*1210mm
Grill Grate Size	500*500mm
Grill Grate Qty	4
Maximum Capacity Of Meat	30kg
Voltage	220V
Smoking Power	250W
Electric Heating Power	2000W
Net Weight	170kg



S8 Smart Cabinet Smoker

Model	KP-SMK-8L
Temperature Range	80°C-230°C
Food Thermometer Probe Qty	4
Dimensions	1066*800*1700mm
Grill Grate Size	650*500mm
Grill Grate Qty	7
Maximum Capacity Of Meat	60kg
Voltage	380V
Smoking Power	250W
Electric Heating Power	6000W
Net Weight	285kg



1 Smart Temperature Control—A More Precise Smoking Experience

Equipped with LED digital display and food thermometer probe, it can easily set and monitor the temperature in real time. Unattended cooking process can greatly improve kitchen efficiency.

2 7 Large Grill Grates

8 adjustable grids which can hold up to 60KG of meat and perfectly meet mass demand.

3 Hot & Cold Smoking Mode

Supports both hot and cold smoking, suitable for smoking various meats, fish, and vegetables.

4 'Keep Warm' Function

After smoking, switch on the 'keep warm' function to maintain its heat and taste of the food for a long time, no need for extra insulation equipment

5 Automatic Dosing System

Using pure fruit wood pellets as fuel sources, the automatic dosing system eliminate the trouble of adding fuel halfway.

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ARGENTINIAN GRILL

With its unique open fire design, the Argentinian Grill allows chefs to freely grill various meats, vegetables, and seafood, while providing diners with a more visually appealing dining experience.



1 Master of All Cuisines Charcoal-Grilled

The temperature range of controlled charcoal fire is 300~600°C , suitable for grilling all kinds of food, including meat, seafood, vegetables and so on.

2 Full Set Accessories for Perfect Grilling Experience

Each unit comes with a grill spit rack, ash shovel, brush, tongs, and heat-resistant gloves.

3 Hand Cranked Lifting system

Chef can precisely control the distance between the food and the charcoal fire by the hand crank, allowing quick or slow grilling of various meats, vegetables and seafood, resulting in an ideal chargrilled flavour

4 Premium Heat Proof materials

With heat proof material and lined with refractory bricks to ensure maximum heat efficiency.

Argentinian Grill

Unique Open Fire Grilling Experience



Argentinian Grill

Model	NS-2W5
Fuel Type	Charcoal / Wood
Temperature Range	250°C
Dimensions	1322*938*1428mm
Grill Grate Size	535*500mm
Grill Grate Qty	2
Ventilation Requirement	4100m³/h
Net Weight	390kg

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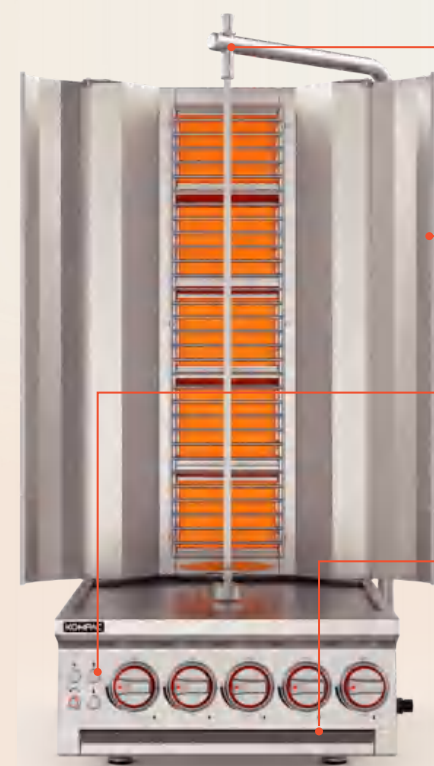
Auto-Rotation Sharwarma Grill

Our unique auto-rotating design ensures even heating, delivering perfectly charred, juicy, and tender meat every time. Experience shawarma with exceptional aroma, taste, and texture in minutes.



R4 Auto-Rotation Shawarma Gas Grill

Model	SR-4
Rated Voltage	220V~
Rated Power	28W
Fuel Type	LPG/NG
Gas consumption	0.916kg/h or 1.112m³/h
Rated Pressure	2.8kpa/2.0kpa
Rated Heat Load	11kW
Burner Quantity	4
Applicable Meat Specification	Diameter≤450mm, Height≤600mm
Preheat Time	5-10mins



1 One Click to Start Auto Rotation

The innovative clutch mechanism allows you to start and pause rotation and carve meat anytime without motor damage—making grilling effortless.

2 Extra Large Capacity

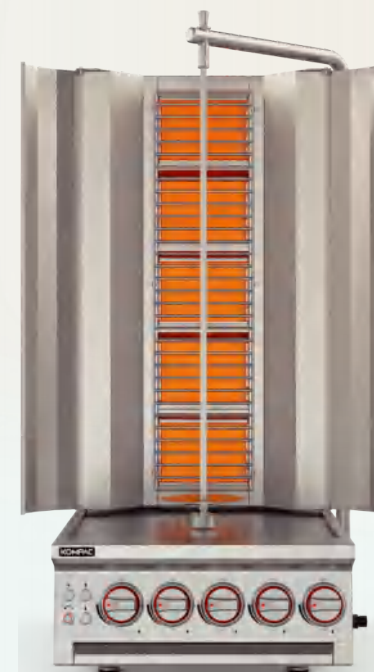
Fit the kebab drum up to 750mm in height and 350mm in diameter.

3 Adjustable & Flexible Design

Simply press the control button to adjust the distance between the meat and burners for optimal roasting.

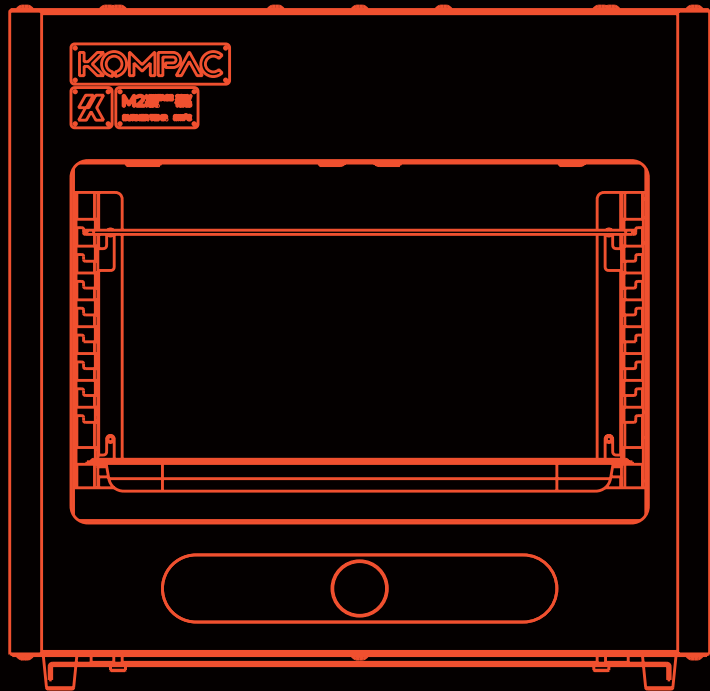
4 Large Drip Tray for Easy Cleaning

The detachable drip tray collects excess grease, keeping your workspace clean and tidy.



R5 Auto-Rotation Shawarma Gas Grill

Model	SR-5
Rated Voltage	220V~
Rated Power	28W
Fuel Type	LPG/NG
Gas consumption	1.145kg/h or 1.39m³/h
Rated Pressure	2.8kpa/2.0kpa
Rated Heat Load	14kW
Burner Quantity	5
Applicable Meat Specification	Diameter≤450mm, Height≤750mm
Preheat Time	5-10mins



■ M2 Master Series has been developed simultaneously with the ULTRA CHEF Steakhouse Broilers, sharing a common core heating technology—CERAMAXX™, with temperatures reaching up to 800° C. Providing the series with high efficiency in serving speed and a consistent master-level standard.

With a fully stainless steel design, it ensures structural strength while achieving a lightweight construction, allowing it to confidently meet the rigorous challenges of various usage scenarios.

M2 MASTER SERIES

M2 Master Series

Made for Small to Medium-Sized Pro Kitchen



E-Steak Grill Pro

Model	MD-2S
Power	3.5kW
Voltage	220V~
Frequency	50Hz
Dimension	417*347*405mm
Grill Grate Size	335*265mm
Burner Qty	2
Temperature Range	500°C -800°C
Control Type	LED Screen & Infinite Knob
Net Weight	15kg



Gas Steak Grill Pro

Model	PYB-4B
Fuel Type	Alps Gas Canister / LPG
Heat Load	4.0kW
Gas Consumption	360g/h
Dimension	417*451*430mm
Grill Grate Size	335*265mm
Burner Qty	2
Burner Temperature	800°C
Control Type	Electric Ignition
Net Weight	14.6kg



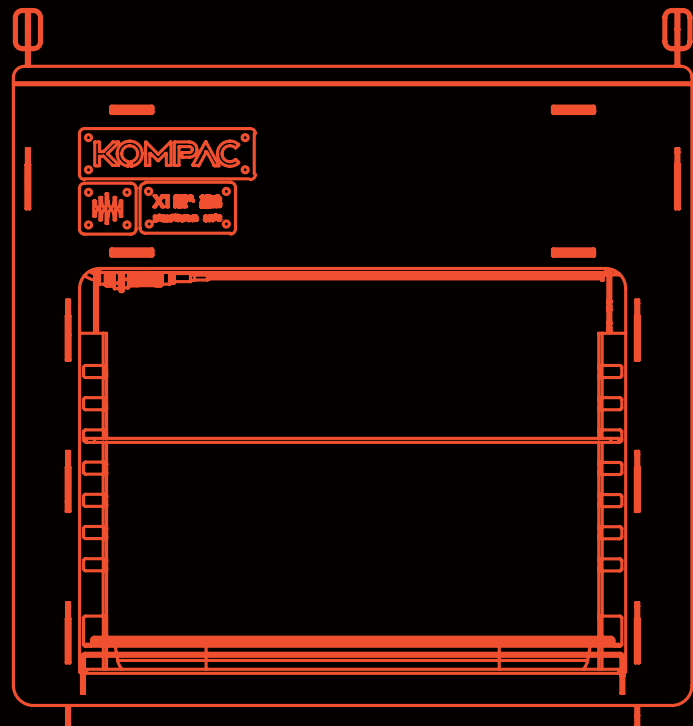
E-Steak Grill Chef

Model	MD-3S
Power	5.1kW
Voltage	380V~
Frequency	50Hz
Dimension	625*473*421mm
Grill Grate Size	415*275mm
Burner Qty	3
Temperature Range	500°C-800°C
Net Weight	41kg



Gas Steak Grill Chef

Model	SSKY07/SSKT07
Fuel Type	LPG/NG
Heat Load	7.6kW
Gas Consumption	0.63kg/h, 0.8m³/h
Dimension	625*473*421mm
Grill Grate Size	415*275mm
Burner Qty	2
Burner Temperature	800°C
Net Weight	39kg



X1 Explorer Series has been designed specifically for outdoor gourmets. With its ever lightness and detachability, it can be carried around to infinite places, from camping sites to wild nature. It can satisfy your appetite for high standard grilling performance regardless of places. Featuring with an adjustable burner also allows explorers to transform the grill into a gas stove or a heater. Have Fun!

X1 EXPLORER SERIES



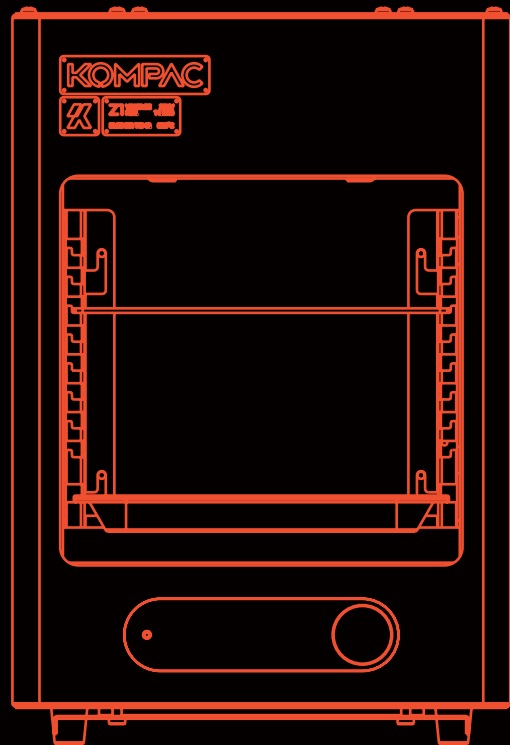
X1 EXPLORER SERIES

Made for Camping & Glamping Grilling



Detachable Gas Steak Grill

Model	PYB-2P
Fuel Type	Alps Gas Canister / LPG
Heat Load	2.0kW
Gas Consumption	180g/h
Dimension	441*338*369mm
Grill Grate Size	335*265mm
Burner Qty	1
Net Weight	8.4kg



■ The Z1 Mini Series Steak Grill is designed for an ultimate fun and professional lifestyle. Featured with CERAMAXX™ heating technology, being capable of reaching temperatures up to 800° C. Its performance rivals that of our flagship models, enabling you to achieve high efficiency and outstanding performance in everyday cooking.

The entire unit features a lightweight, all-stainless steel design, making it versatile for various usage scenarios. With its user-friendly smart control system, you can easily operate it anywhere, allowing you to reach new heights in cooking.

Z1 MINI SERIES

Z1 MINI SERIES

Made For Domestic & Garden Grilling



MINI E-STEAK GRILL

Model	MD-1S
Power	1.8kW
Voltage	220V~
Frequency	50Hz
Dimensions	276*347*405mm
Grill Grate Size	215*266mm
Burner Qty	1
Temperature Range	500°C -800°C
Control Type	Infinite Knob
Net Weight	11.1kg



MINI GAS STEAK GRILL

Model	PYB-2B
Fuel Type	Alps Gas Canister / LPG
Heat Load	2.0kW
Gas Consumption	180g/h
Dimensions	276*451*430mm
Grill Grate Size	215*266mm
Burner Qty	1
Burner Temperature	800°C
Control Type	Electronic Ignition
Net Weight	10.5kg





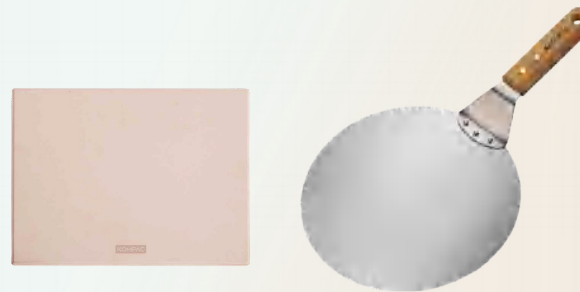
ACCESSORIES

To enhance the lifestyle advocated by the brand, KOMPAC has developed a series of pioneering accessories to enhance user experience.

Born from deep insights into the genuine needs of users, our accessories combine brand aesthetics with practicality, providing users with a unique experience that exceeds expectations.

Accessories

How to choose



PIZZA KIT

Pizza Stone + Pizza Spatula

	Pizza Stone	Pizza Spatula
Model	0292	0487
Dimensions	280*220mm	10 Inch



Heat Proof Plates

Model	0405	0308
Dimensions	10 Inch	12 Inch



Wood Fiber Cutting Board

Model	0488	0489
Dimensions	370*275mm	300*235mm



Instant Read Food Thermometer

Model	0590
Dimensions	157*34mm



Premium BBQ Gloves

Model	0515
Dimensions	296*166mm



Heavy Grease Mousse Cleanser

Model	0473
Dimensions	500ml



Stainless Steel Grill Tongs

Model	0583
Dimensions	340mm*40mm*37mm