



BBQ 2024 CATALOG EXHAUST HOOD





Gaon Trading Co., Ltd. serves all areas of commercial kitchen facilities. Specializing in commercial kitchen solutions, we offer top-notch expertise in a wide range of areas, from the production of kitchen equipment to delivery, export, and restaurant startup consulting.

In particular, with the rapid rise of the K-BBQ market, we have successfully entered the global market by exporting exhaust hoods manufactured directly in Korea to the North American market.

Since our transition to a corporation in November 2023, we have opened a North American branch to further enhance work efficiency and provide the best service to our customers. With a service mindset that values our customers' time, we promise to always strive to meet your needs.

We look forward to becoming your best partner.

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Homepage



Youtube(SavorX)



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[gaontrading](https://www.facebook.com/gaontrading)



[gaontrading](https://www.instagram.com/gaontrading)

Hello,

I am Hanman Lee, the CEO of Gaon Trading Co., Ltd.

As a company specializing in the export of kitchenware, we started with the motto of valuing our customers' time.

Based on our expertise in the foodservice industry, we provide customized products and export them to various countries, including the United States.

Our management philosophy is centered on communication among employees, aiming to create a positive organizational culture that promotes collaboration and efficiency.

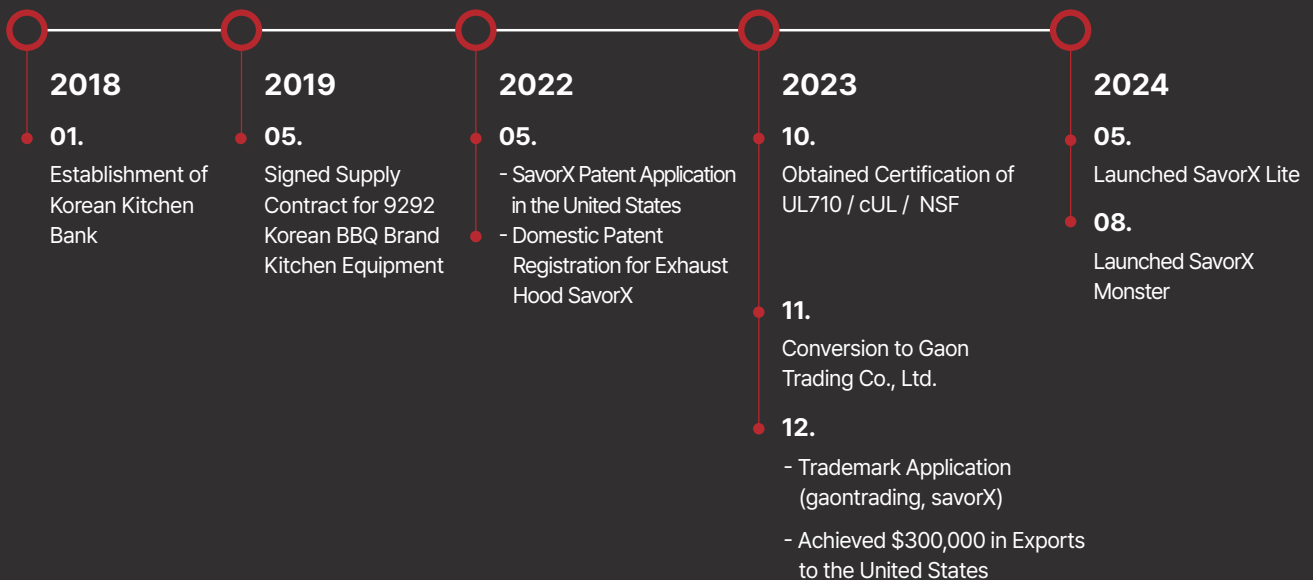
We strive to establish a virtuous cycle where our team works together to deliver the best results to our customers. Through this approach, we understand our customers' needs, enhance our competitive quality, and work towards becoming a recognized company in the global market.

We promise to meet our customers' needs and ensure that our products are remembered worldwide.

Thank you.



History



Patent & Certification



PATENT



EXHAUST HOOD

CERTIFICATION



Venture Business Certification



Certificate of Approval for Research Institute



ISO 9001



ISO14001



UL710(SAFETY)



cUL(SAFETY)



NSF(HYGIENE)





Issued by UL LLC

Certificate of Achievement

GAEON TRADING Co., Ltd

BUILDING DA, 149 HANAMSANDAN 8BEON-RO, GWANGSAN-GU, GWANGJU 62123, REPUBLIC OF KOREA

Successfully performed testing to the Standard(s) listed below and had data accepted by UL under the **Witnessed Test Data Program (WTDP)** as described within the referenced project's datasheets.

Project Number: 4790542639

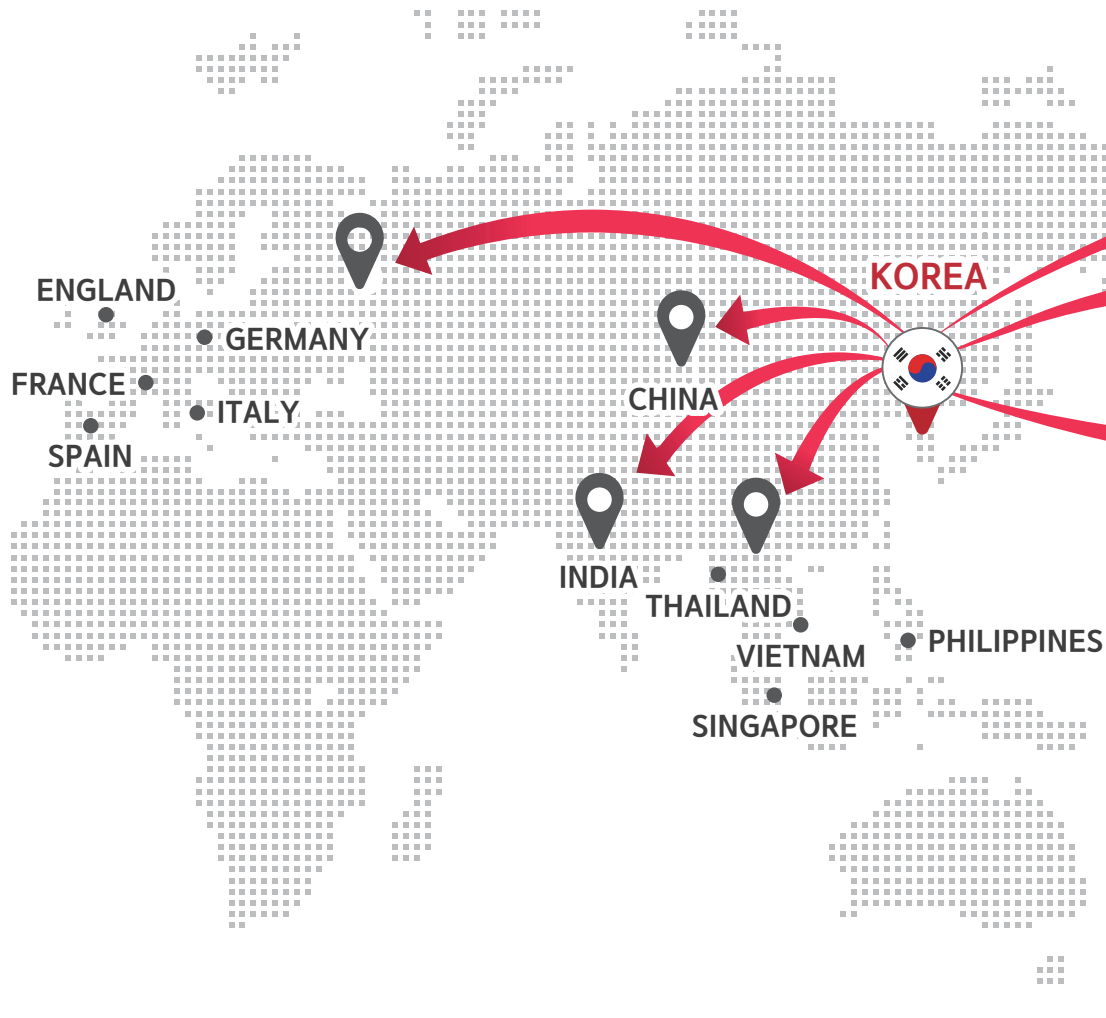
Testing Performed: **Temperature test, Cooking smoke and Flare-up test, Abnormal Flare-up test, Fan-failure test, Fire test and Burnout Test**

UL 710, Exhaust Hoods for Commercial Cooking Equipment, Edition 6, Revision Date 02/16/2021

ULC S646, STANDARD FOR EXHAUST HOODS AND RELATED CONTROLS FOR COMMERCIAL AND INSTITUTIONAL COOKING EQUIPMENT, Edition 3, Issue Date 07/20/10

Date(s) of Testing: 2023-10-16 ~ 2023-10-18


Paul Mouawad
 DAP Program Manager



KOREA



Partners & Distributor



USA



Savor X Lite



FEATURES

Length	1265mm (Extended to 1770mm)
Weight	12kg
Material	SUS304
Airflow	90CFM
Surface Temperature	661F (MAX)
Capacity of Grease collector	150ML
Pipe Detachment	Possible
Additional Option	Trumpets, Light Cover
Load Capacity per pallet	21PCS

Certified by Underwriters Labatory



Additional Accesories



CHECK POINT

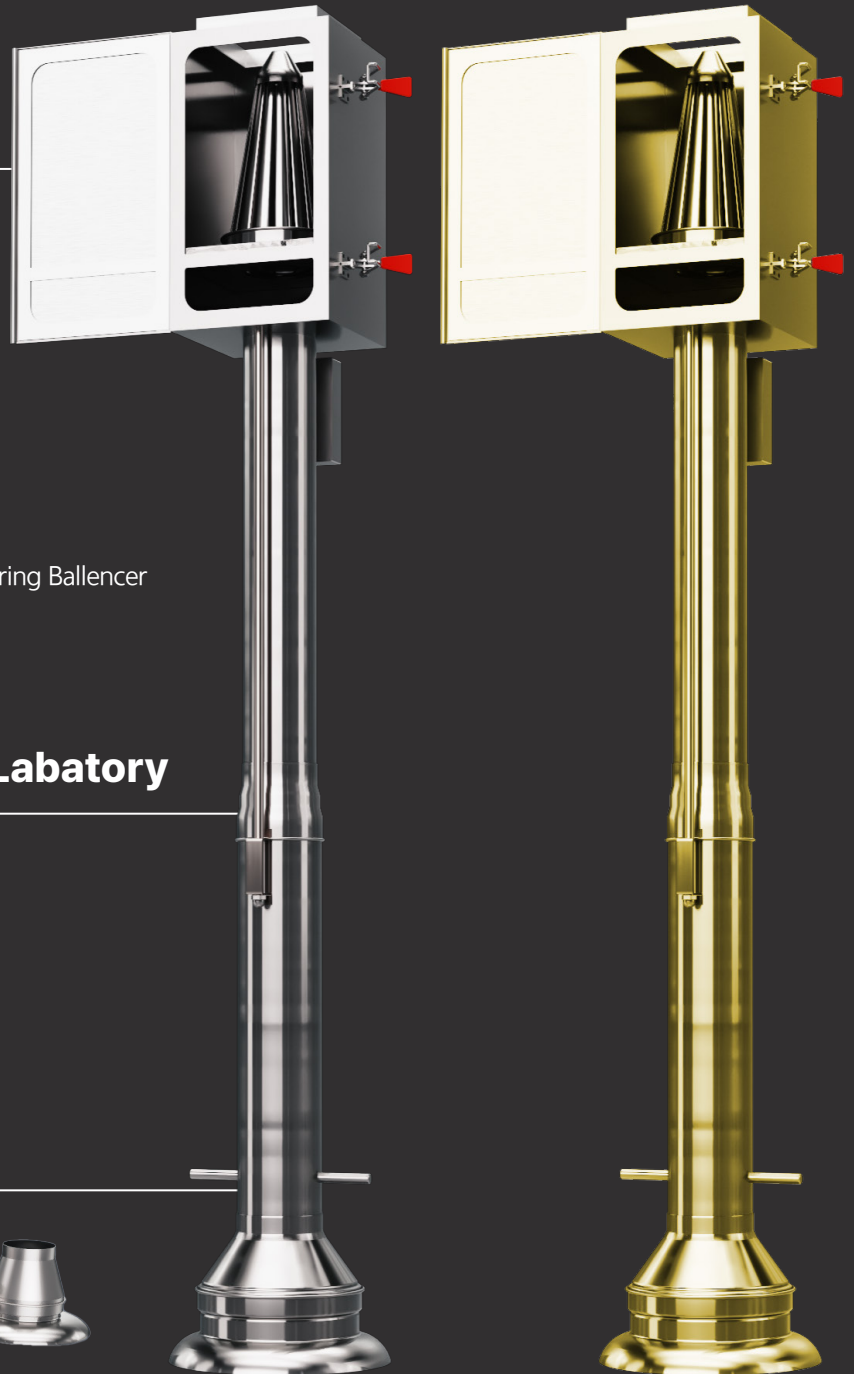
- ✓ **Conical Double Filter** : The double filter effectively captures odors and smoke.
- ✓ **Dual Grease Collector** : Features an upper (150ML) and lower (300ML) oil collector to gather grease, preventing it from dripping onto the food.
- ✓ **SUS304 Material** : Offers excellent corrosion resistance and durability.
- ✓ **Detachable Hood** : Easily attachable and detachable for convenient maintenance.
- ✓ **UL Certified Product** : Ensures product safety and hygiene.
- ✓ **Efficient Air Intake** : Designed with a straight-line method for efficient air intake even at lower CFM compared to competitors.
- ✓ **Easy Lifting** : Allows for easy vertical telescoping up to 50CM.



Savor X Monster

FEATURES

Length	1340mm (Extended to 1710mm)
Weight	13kg
Material	SUS304
Airflow	123CFM
Surface Temperature	700F (MAX)
Capacity of Grease collector	150ML
Pipe Detachment	Possible
Additional Option	Trumpets, Spring Ballencer
Load Capacity per pallet	21PCS



Certified by Underwriters Labatory

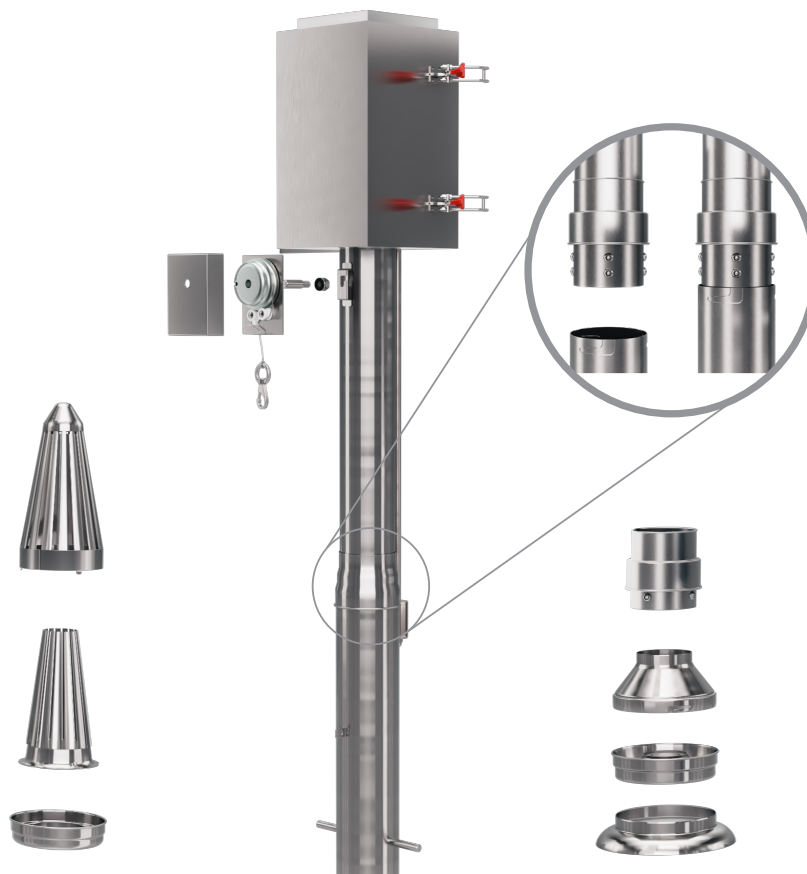


Additional Accesories

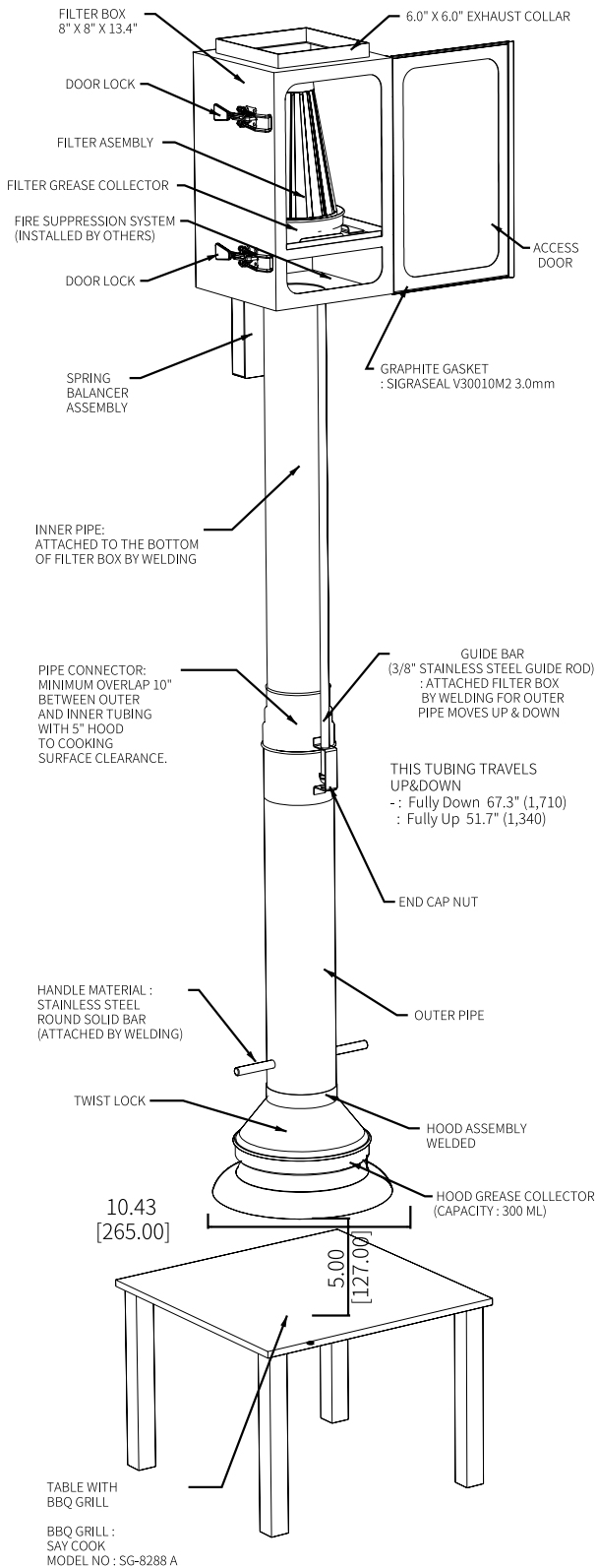


✓ CHECK POINT

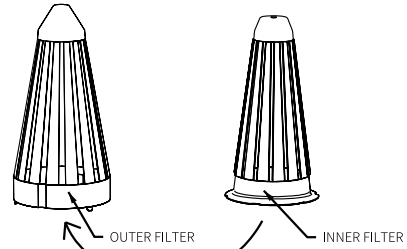
- ✓ **Filter Box** : The square filter box design prevents the swirling of vapors and provides ample internal space, making it easier to install a fire suppression system.
- ✓ **Ball Bearing Coupling** : Allows for easy and convenient attachment and detachment of the vertical and horizontal pipes.
- ✓ **Stainless Steel Single-Material Handle** : Made from a single material to prevent rapid temperature changes, ensuring safe operation during cooking without the risk of burns.
- ✓ **Spring Balancer** : In addition to the ball bearing coupling, installing a spring balancer makes the telescoping much smoother and the tension stronger.



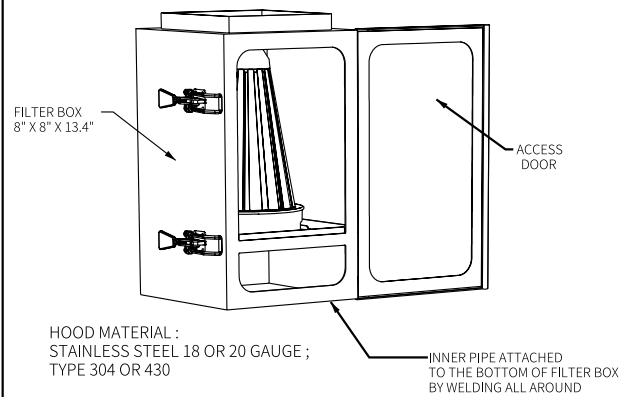
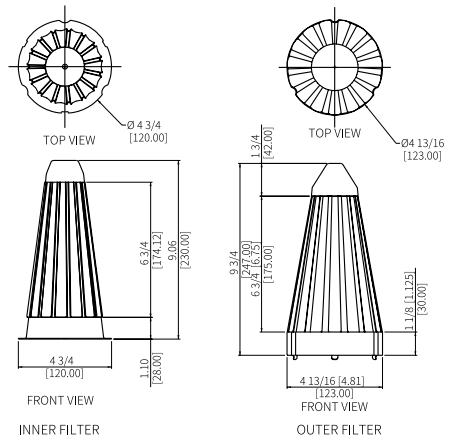
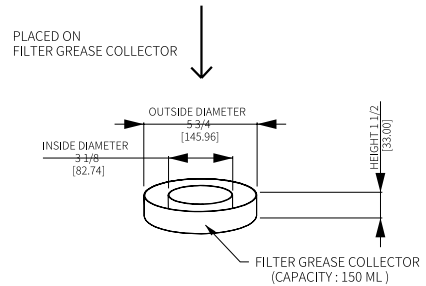
Product Composition



GREASE FILTER ASSEMBLY

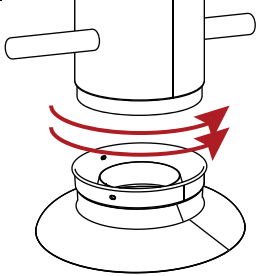

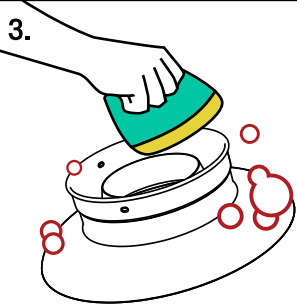


ASSEMBLE THE INNER FILTER INTO THE OUTER FILTER



Cleaning Method

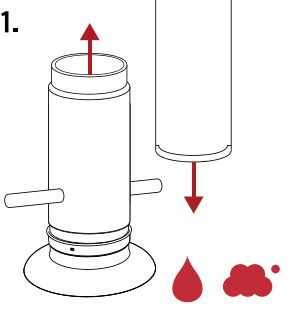
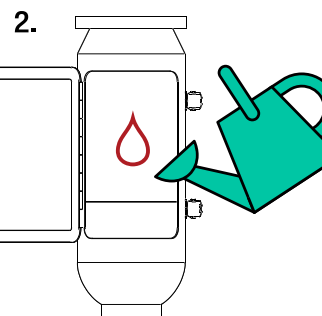
✕ Lower Grease Collector

<p>1.</p> 	<p>2.</p> 	<p>3.</p> 
<p>Turn the product to the right to disassemble its components.</p>	<p>To clean the oil collected in the Grease collector, use hot water and detergent for washing.</p>	<p>Use a soft sponge to remove any remaining oil.</p>

✕ Filter box and Filter

<p>1.</p> 	<p>2.</p> 	<p>3.</p> 
<p>Open the door of the product and detach the filter and filter grease collector from the main body.</p>	<p>Please wipe the interior with a soft cloth.</p>	<p>Please remove the oil from the welded surface of the filter box using a small brush.</p>

✕ Pipe

<p>1.</p> 	<p>2.</p> 	<p>3. To detach the internal pipe (upper) from the external pipe (lower) slightly lift the pipe connection then turn the external pipe to the left and pull it down to separate.</p>
<p>External pipes are detachable and can be cleaned separately to remove oil stains.</p>	<p>Internal pipes supply water through a filter box and can be cleaned internally using a brush.</p>	<p>4. The ball bearing can be separated from the pipe by applying force from the inside to the outside. If oil stains are not completely removed the parts can be replaced through additional purchase.</p>
		<p>5. When cleaning the pipe connection wrap a cleaning cloth around a stick and gently wipe the gap between the internal pipe and the pipe connection.</p>

ROASTER [SG-8288A]

FEATURES

Charcoal and Gas Dual-Use Downward Roaster :

This roaster evenly cooks both the exterior and interior of the meat on the grill, imparts a charcoal flavor, and expels residual heat and odors through specialized intake holes for downward ventilation, resulting in superior grilling taste compared to other methods.



✓ CHECK POINT

- Large Burner and High Heat for Quick Cooking
- Adopts Dual Safety Fire Extinguishing Device for Maximum Safety
- Modular Design for Easy Cleaning and Partial Maintenance
- Three-Speed Motor Control Ensures Optimal Meat Quality During Grilling
- Forced Ventilation System Expels Smoke and Odors, Providing a Comfortable Indoor Environment
- Chrome-Plated Head Burner for Semi-Permanent Use
- Designed with a Grease Collection Box to Capture Oil in Smoke, Minimizing Grease Accumulation



GAON GRILL

FEATURES

Suitable for semi-permanent use, resistant to warping from heat. It does not worry about coating peeling off and has high thermal conductivity, making it effective for grilling all types of meat, from thick cuts to thin slices.

✓ CHECK POINT

- Excellent Corrosion Resistance
- High Abrasion Resistance
- Great Fire and Heat Resistance
- High Hygiene Standards Easy to Clean





gaon^o
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