Saon Transfer

BBQ CATALOG ENG. VER 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.







Homepage

Youtube(SavorX)

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- gaontrading
- 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

2018

01.

Establishment of Korean Kitchen Bank 2019

05.

Signed Supply Contract for 9292 Korean BBQ Brand Kitchen Equipment 2022

05.

SavorX Patent Application in the United StatesDomestic Patent

Domestic Patent
 Registration for Exhaust
 Hood SavorX

2023

10.

Obtained Certification of UL710 / cUL / NSF

11.

Conversion to Gaon Trading Co., Ltd.

12

- Trademark Application (gaontrading, savorX)

 Achieved \$300,000 in Exports to the United States

2024

05.

Launched SavorX Lite

08.

Launched SavorX Monster

12.

- Launched SavorX Essential

 Recipient of the Minister of SMEs and Startups Award

Patent & Certification



PATENT

AWARDS



EXHAUST HOOD



Award of Merit (by the Korea Foodservice Industry Association)



Certificate of Commendation (by the Chairperson of the Gwangju Metropolitan Council)



Certificate of Commendation (by the Minister of Agriculture, Food and Rural Affairs)



Certificate of Commendation (Minister of SMEs and Startups Commendation Plaque)

CERTIFICATION



Venture Business Certification



Certificate of Approval for Research Institute



ISO 9001



ISO14001



UL Certification



UL710(SAFETY)



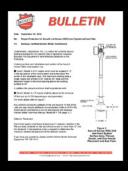
cUL(SAFETY)



NSF(HYGIENE)



BULLETIN Certification



BULLETIN SavorX Lite



BULLETIN SavorX Monster

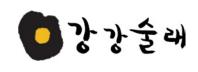


BULLETIN SavorX Essential



KOREA







Partners & Distributor











FEATURES

Length 1254mm(Extended to 1800mm)

Weight 44.77lb(20.30kg)

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















- 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.





FEATURES

Length 1240mm(Extended to 1715mm)

Weight 32lb(14.51kg)

Material SUS304Airflow 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

















- **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.







FEATURES

Length 1410mm (Extended to 1910mm)

Weight 32lb(14.5kg)

Material SUS304

Airflow 90CFM

Surface Temperature 664F (MAX)

Capacity of Grease collector 150ML **Pipe Detachment** Possible **Additional Option Trumpets**

Certified by Underwriters Labatory







Additional Accesories













Long Body (Perfect for Stores with High Ceilings)

: Expandable structure up to 1910mm, ensuring stable installation even in stores with high ceilings

No need for additional ducts, simplifying the installation process and reducing costs

Minimal and Sleek Design (A Blend of Efficiency and Minimalism)

: Removal of spring balancers and guide rods for a clean and sophisticated appearance

Simplified structure for easy cleaning and reduced maintenance costs

Compact Filter for Maximum Space Efficiency (Innovative Interior Design)

: 50% smaller filter compared to previous models, maximizing internal space utilization

Designed to facilitate easier installation of fire safety systems Simple filter replacement and maintenance for time and cost savings



Drawing sheet

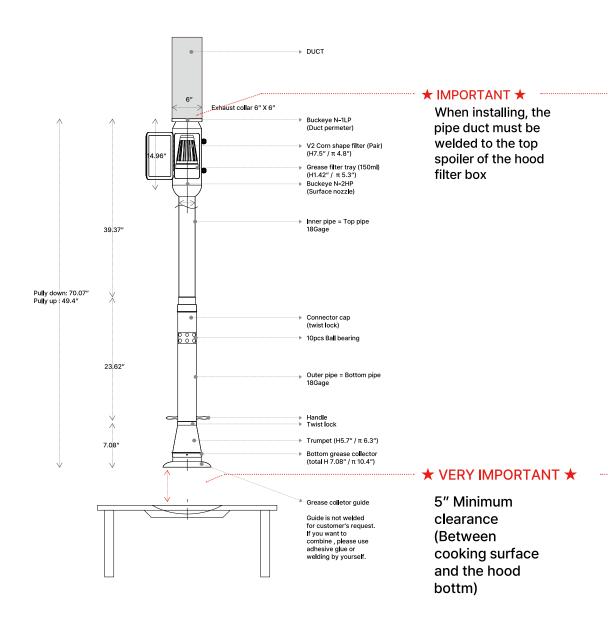




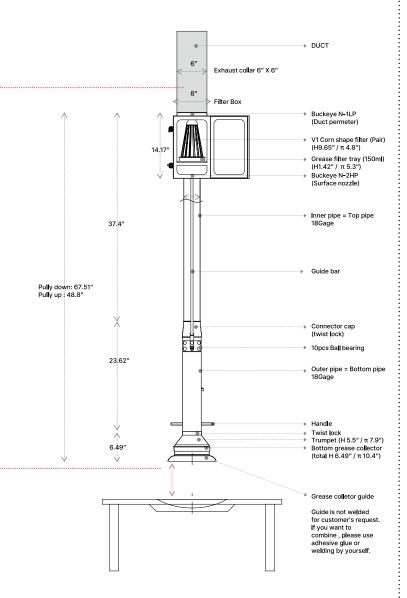
Caution

- 1. This document was provided for general model information.
- 2. The length of the pipe may differ from that of the document, depending on the request of the customer.
- 3. Please measure the product received before installation once again.

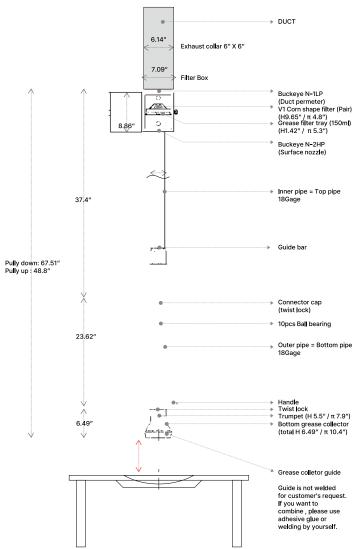
- SavorX Lite



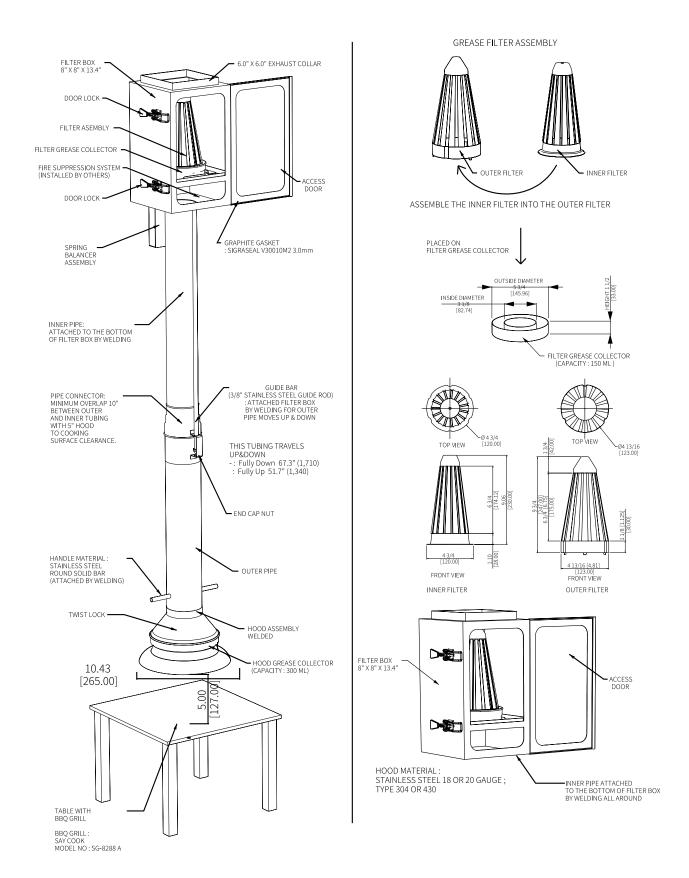
- SavorX Monster



- SavorX Essential

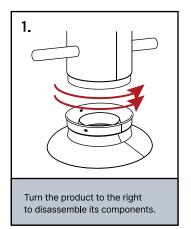


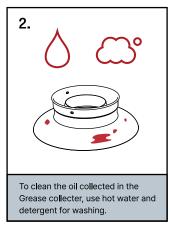
Product Composition



Cleaning Method

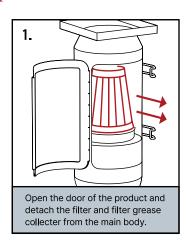
X Lower Grease Collecter



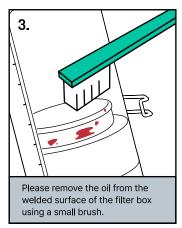




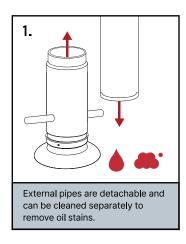
X Filter box and Filter

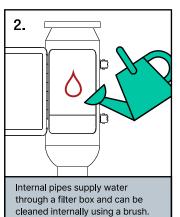






X Pipe





- 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.
- **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

If oil stains are not completely removed the parts can be replaced through additional purchase.

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.

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 acharcoal flavor, and expels residual heat and odors through specialized intake holes for downward ventilation, resulting in superior grilling taste compared to other methods.



VCHECK 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.

VCHECK POINT

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





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