



Food Prep & Holding
Equipment



GN(PA)2100TN/BT



GN(PA)3100TN/BT



GN4100TN/BT



DOOR TO 2-DRAWER



DOOR TO 3-DRAWER



DOOR TO 2-DRAWER

Description:

- European Ventilated cooling standard (Automatic defrost)
- GN 1/1 (325*530mm) or EN (400*600mm) Tray Slide in Each Door
- Made by SUS201 panel & PU insulation layer 50mm
- Digital thermostat & R290 refrigerant
- Worktop 1.0mm Thickness & Door 0.8mm Thickness
- Cabinet height 700mm & adjustable legs 150mm

Optional:

- Fully 304 SUS
- Countertop Open Hole for GN Trays or Sink
- Glass Door & Light
- Each Door Change to 2 or 3 GN 1/1 Drawer
- Height 600mm for Chef base refrigerator or freezer
- Backsplash (Upstand)



Series	Product Description	Model	Dimension(mm)	Temp.	Capacity	Voltage	HZ	Power
EV	SS GN 2-Door Counter Chiller Cabinet	GN2100TN	1360*700*850	+2~+8°C	260L	220~240v	50/60	0.29 kw
	SS EN 2-Door Counter Chiller Cabinet	PA2100TN	1510*800*850		360L	110~120v	60	0.40 kw
EV	SS GN 3-Door Counter Chiller Cabinet	GN3100TN	1795*700*850	+2~+8°C	400L	220~240v	50/60	0.29 kw
	SS EN 3-Door Counter Chiller Cabinet	PA3100TN	2025*800*850		550L	110~120v	60	0.40 kw
EV	SS 4-Door Counter Chiller Cabinet	GN4100TN	2230*700*850	+2~+8°C	540L	220~240v	50/60	0.40 kw
EV	SS GN 2-Door Counter Freezer Cabinet	GN2100BT	1360*700*850	-14~-18°C	260L	220~240v	50/60	0.66 kw
	SS EN 2-Door Counter Freezer Cabinet	PA2100BT	1510*800*850		360L	110~120v	60	0.70 kw
EV	SS GN 3-Door Counter Freezer Cabinet	GN3100BT	1795*700*850	-14~-18°C	400L	220~240v	50/60	0.70 kw
	SS EN 3-Door Counter Freezer Cabinet	PA3100BT	2025*800*850		550L	110~120v	60	0.90 kw
EV	SS 4-Door Counter Freezer Cabinet	GN4100BT	2230*700*850	-14~-18°C	540L	220~240v	50/60	0.80 kw
EV	Door to Drawer	DRAWER						
EV	Chef base refrigerator or freezer	CBR/F						



SH2000/700/800



SH3000/700/800



PZ2600TN/VRX1500



PZ3600TN/VRX2000



PZ2610TN/VRX2000



S903PZ/VRX1400

Description:

- European Ventilated cooling standard (Automatic defrost)
- GN 1/1 (325*530mm) or EN (400*600mm) Tray Slide in Each Door
- Made by SUS201 panel & PU insulation layer 50mm
- Digital thermostat & R290 refrigerant
- Worktop 1.0mm Thickness & Door 0.8mm Thickness
- Cabinet height 700mm & adjustable legs 150mm

Optional:

- Fully 304 SUS



Series	Product Description	Model	Dimension(mm)	Temp.	Capacity	Voltage	HZ	Power
EV	SS GN 2-Door Sandwich Chiller Cabinet	SH2000/700	1360*700*850/1050	+2~+8°C	330L GN 1/3 x7	220~240v 110~120v	50/60 60	0.40 kw
EV	SS GN 3-Door Sandwich Chiller Cabinet	SH3000/700	1795*700*850/1050	+2~+8°C	490L GN 1/3 x6 & 1/2 x2	220~240v 110~120v	50/60 60	0.40 kw
EV	SS EN 2-Door Sandwich Chiller Cabinet	SH2000/800	1510*800*850/1050	+2~+8°C	440L GN 1/3 x4 & 1/2 x2	220~240v 110~120v	50/60 60	0.40 kw
EV	SS EN 3-Door Sandwich Chiller Cabinet	SH3000/800	2025*800*850/1050	+2~+8°C	655L GN 1/3 x10	220~240v 110~120v	50/60 60	0.40 kw
EV	SS Pizza Preparation Counter 2-Door & Showcase	PZ2600TN/VRX1500	1510*800*850/1415	+2~+8°C	360+51L GN 1/3 x5 & 1/2 x1	220~240v 110~120v	50/60 60	0.40 kw 0.20 kw
EV	SS Pizza Preparation Counter 3-Door & Showcase	PZ3600TN/VRX2000	2025*800*850/1415	+2~+8°C	460+74L GN 1/3 x9	220~240v 110~120v	50/60 60	0.40 kw 0.20 kw
EV	SS Pizza Preparation Counter 2-Door / 7-Drawers & Showcase	PZ2610TN/VRX2000	2025*800*850/1415	+2~+8°C	550+74L GN 1/3 x9	220~240v 110~120v	50/60 60	0.40 kw 0.20 kw
EV	SS Pizza Preparation Saladette Counter 3-Door & Showcase	S903PZ/VRX1400	1365*700*850/1415	+2~+8°C	350+47L GN 1/3 x6	220~240v 110~120v	50/60 60	0.38 kw 0.20 kw



S901SSTOP



S900STD



PS200



S900CURVED



PS900



VRX330/380

Description:

- European Static cooling with Assist fan standard (Manual defrost)
- GN 1/1 Tray Slide in Each Door
- Made by SUS201 panel & PU insulation layer 50mm
- Digital thermostat & R290 refrigerant
- Door 0.8mm Thickness

Optional:

- Fully 304 SUS
- Glass Door & Light
- Each Door Change to 2 or 3 GN 1/1 Drawer
- Countertop Flavoring Case with SS Lid



Series	Product Description	Model	Dimension(mm)	Temp.	Capacity	Voltage	HZ	Power
ES	SS Saladette Work Counter 2-Door	S901 SS TOP	900*700*850	+2~+8°C	225L	220~240v	50/60	0.20 kw
	SS Saladette Work Counter 3-Door	S903 SS TOP	1365*700*850		350L	110~120v	60	0.38 kw
ES	SS Salad Counter 2-Door & Open Lid	S900 STD	900*700*850	+2~+8°C	GN 1/1 x2 & 1/4 x2	220~240v	50/60	0.20 kw
	SS Salad Counter 3-Door & Open Lid	S903 STD	1365*700*850		GN 1/1 x4	110~120v	60	0.38 kw
ES	SS Salad Counter 2-Door & GN Hole	PS200	900*700*850/980	+2~+8°C	GN 1/6 x5	220~240v	50/60	0.20 kw
	SS Salad Counter 3-Door & GN Hole	PS300	1365*700*850/980		GN 1/3 x7	110~120v	60	0.38 kw
ES	SS Salad Display Counter 2-Door	S900 CURVED	900*700*850/1250	+2~+8°C	GN 1/1 x2 & 1/4 x2	220~240v	50/60	0.20 kw
	SS Salad Display Counter 3-Door	S903 CURVED	1365*700*850/1250		GN 1/1 x4	110~120v	60	0.38 kw
ES	SS Salad Counter 2-Door & Marble Top	PS900	900*700*850/1080	+2~+8°C	GN 1/6 x5	220~240v	50/60	0.20 kw
	SS Salad Counter 3-Door & Marble Top	PS903	1365*700*850/1080		GN 1/3 x7	110~120v	60	0.38 kw
ES	SS Countertop Flavoring Display Showcase 1/4 GN	VRX1200/1400/1500/1600/600/1800/2000-330	1200/1400/1500/1600/1800/2000*330*435	+2~+8°C	30/38/41/51/65/74L	220~240v	50/60	0.20 kw
						110~120v	60	0.25 kw
ES	SS Countertop Flavoring Display Showcase 1/3 GN	VRX1200/1400/1500/1600/600/1800/2000-380	1200/1400/1500/1600/1800/2000*395*435	+2~+8°C	38/47/51/56/65/74L	220~240v	50/60	0.20 kw
						110~120v	60	0.25 kw



UC-27C/F-1



UC-48/60C/F-2



UC-72C/F-3



SC-27C-1



SC-48/60C-2



SC-72C-3

Description:

- American Ventilated cooling standard (Automatic defrost)
- Made by SUS201 panel & PU insulation layer 60mm
- Digital thermostat & R290 refrigerant

Optional:

- Fully 304 SUS
- Glass Door
- Drawer
- Wheel



Series	Product Description	Model	Dimension(mm)	Temp.	Capacity	Voltage	HZ	Power
UV	SS US Counter Chiller Cabinet 1-Door	UC-27C-1	686*760*900	+0~+10°C	130L	220~240v 110~120v	50/60 60	0.28 kw
UV	SS US Counter Freezer Cabinet 1-Door	UC-27F-1	686*760*900	-18~-22°C	130L	220~240v 110~120v	50/60 60	0.45 kw
UV	SS US Counter Chiller Cabinet 2-Door	UC-48C-2	1220*760*900	+0~+10°C	230L	220~240v 110~120v	50/60 60	0.35 kw
UV	SS US Counter Freezer Cabinet 2-Door	UC-48F-2	1220*760*900	-18~-22°C	230L	220~240v 110~120v	50/60 60	0.50 kw
UV	SS US Counter Chiller Cabinet 2-Door	UC-60C-2	1530*760*900	+0~+10°C	320L	220~240v 110~120v	50/60 60	0.35 kw
UV	SS US Counter Freezer Cabinet 2-Door	UC-60F-2	1530*760*900	-18~-22°C	320L	220~240v 110~120v	50/60 60	0.50 kw
UV	SS US Counter Chiller Cabinet 3-Door	UC-72C-3	1830*760*900	+0~+10°C	380L	220~240v 110~120v	50/60 60	0.35 kw
UV	SS US Counter Freezer Cabinet 3-Door	UC-72F-3	1830*760*900	-18~-22°C	380L	220~240v 110~120v	50/60 60	0.50 kw
UV	SS US Salad Counter Cabinet 1-Door	SC-27C-1	686*760*900/1120	+0~+10°C	130L	220~240v 110~120v	50/60 60	0.28 kw
UV	SS US Salad Counter Cabinet 2-Door	SC-48C-2	1220*760*900/1120	+0~+10°C	230L	220~240v 110~120v	50/60 60	0.35 kw
UV	SS US Salad Counter Cabinet 2-Door	SC-60C-2	1530*760*900/1120	+0~+10°C	320L	220~240v 110~120v	50/60 60	0.35 kw
UV	SS US Salad Counter Cabinet 3-Door	SC-72C-3	1830*760*900/1120	+0~+10°C	380L	220~240v 110~120v	50/60 60	0.35 kw



CB-36/48C-D-2



CB-60/72C-D-4



PC-46C-1



PC-70C-2



PC-91C-3

Description:

- American Ventilated cooling standard (Automatic defrost)
- Made by SUS201 panel & PU insulation layer 60mm
- Digital thermostat & R290 refrigerant

Optional:

- Fully 304 SUS
- Glass Door
- Drawer
- Wheel
- Temperature Freezer -18~-22°C



Series	Product Description	Model	Dimension(mm)	Temp.	Capacity	Voltage	HZ	Power
UV	SS US Chefs Counter Chiller 2-Drawer	CB-36C-D2	915*815*650	+0~+10°C	100L	220~240v 110~120v	50/60 60	0.29 kw
UV	SS US Chefs Counter Chiller 2-Drawer	CB-48C-D2	1220*815*650	+0~+10°C	185L	220~240v 110~120v	50/60 60	0.29 kw
UV	SS US Chefs Counter Chiller 2-Drawer	CB-52C-D2	1320*815*650	+0~+10°C	215L	220~240v 110~120v	50/60 60	0.29 kw
UV	SS US Chefs Counter Chiller 4-Drawer	CB-60C-D2	1530*815*650	+0~+10°C	270L	220~240v 110~120v	50/60 60	0.29 kw
UV	SS US Chefs Counter Chiller 4-Drawer	CB-72C-D2	1830*815*650	+0~+10°C	380L	220~240v 110~120v	50/60 60	0.29 kw
UV	SS US Chefs Counter Chiller 4-Drawer	CB-84C-D2	2134*815*650	+0~+10°C	465L	220~240v 110~120v	50/60 60	0.35 kw
UV	SS US Pizza Counter Cabinet 1-Door	PC-46C-1	1172*815*900/1078	+0~+10°C	346L	220~240v 110~120v	50/60 60	0.30 kw
UV	SS US Pizza Counter Cabinet 2-Door	PC-70C-2	1778*815*900/1078	+0~+10°C	600L	220~240v 110~120v	50/60 60	0.35 kw
UV	SS US Pizza Counter Cabinet 3-Door	PC-91C-3	2312*815*900/1078	+0~+10°C	935L	220~240v 110~120v	50/60 60	0.55 kw



B5/7/8S



Hook/Beater/Whisk



B-10/15/20/30B



B-40/50/60B



B-80/100B

Description:

- All-Gear Transmission (B10/15/20/30B)
- Synchronous belt drive (B40/50/60/80/100B)
- Planetary Transmission Principle
- Equipped with Three types of Agitators
- Protective Netting & Switch
- Optional Mixer Bowl Trolley (B60/B80/B100B)
- Export Packaging



Series	Product Description	Model	Dimension(mm)	Dough Kneading	Speed	Power (Kw)
PP	5-L Chef Mixer	B-5	390*240*440	Max. 0.2 kg	100~1000R/m	220~240v 0.60
PP	7-L Chef Mixer	B-7	390*240*440	Max. 0.4 kg	100~1000R/m	220~240v 0.60
PP	8-L Chef Mixer	B-8	390*240*440	Max. 0.5 kg	100~1000R/m	220~240v 0.60
PP	Planetary Mixer 10-L	B-10B	366*450*606	Max. 1.0 kg	110/360R/m	220~240v 0.45
PP	Planetary Mixer 15-L	B-15B	375*474*676	Max. 1.5 kg	110/360R/m	220~240v 0.50
PP	Planetary Mixer 20-L	B-20B	420*520*760	Max. 3.0 kg	105/180/408R/m	220~240v 1.10
PP	Planetary Mixer 30-L	B-30B	440*545*882	Max. 3.5 kg	105/180/408R/m	220~240v 1.30
PP	Planetary Mixer 40-L	B-40B	630*620*1011	Max. 4.5 kg	80/160/310R/m	220~240v 1.50
PP	Planetary Mixer 50-L	B-50B	622*690*1200	Max. 7.0 kg	74/150/288R/m	380~400v 1.80
PP	Planetary Mixer 60-L	B-60B	652*724*1300	Max. 8.0 kg	74/150/288R/m	380~400v 2.00
PP	Planetary Mixer 80-L	B-80B	740*1205*1620	Max. 30 kg	75/111/147/220R/m	380~400v 3.40
PP	Planetary Mixer 100-L	B-100B	740*1205*1820	Max. 40 kg	75/111/147/220R/m	380~400v 4.60
PP	Trolley for Mixer Bowl					



BMS20J



BMS30J



BMS40J



BMS50J



BMS60J



BMS70J

Description:

- The dough mixer and the mixing bowl can rotate simultaneously.
- Equipped with safety guards for safe and convenient operation.
- Dual Speed Double Action Dough Mixer for Bakeries Flour.
- All parts that come into contact with food are made of high-quality stainless steel (or other materials with special surface treatment), ensuring hygiene, durability, and compliance with national food hygiene standards.



Series	Product Description	Model	Dimension(mm)	Dough Kneading	Speed	Power (Kw)
PP	20-L Spiral Dough Mixer	BMS20J	400*675*825	Max. 8.00 kg	250/125R/m	380~400v 0.75
PP	30-L Spiral Dough Mixer	BMS30J	445*730*860	Max. 12.5 kg	250/125R/m	380~400v 1.50
PP	40-L Spiral Dough Mixer	BMS40J	490*754*1055	Max. 16.0 kg	250/125R/m	380~400v 2.40
PP	50-L Spiral Dough Mixer	BMS50J	520*794*1055	Max. 20.0 kg	240/120R/m	380~400v 2.40
PP	60-L Spiral Dough Mixer	BMS60J	526*876*1120	Max. 25.0 kg	240/120R/m	380~400v 2.40
PP	70-L Spiral Dough Mixer	BMS70J	580*920*1120	Max. 35.0 kg	240/120R/m	380~400v 2.40



F-36A



F-36



X-20Y



N-380



BM-30/36G



BM-30/36S



Description:

- Various processing machines suitable for baking kitchens, including dividing, shaping, sheeting, and slicing...

Series	Product Description	Model	Dimension(mm)	Capacity	Speed	Power (Kw)
PP	Manual Dough Divider	F-36A	560*490*1130	36Pcs/30~120g		
PP	Electric Dough Divider	F-36	445*730*860	36Pcs/30~120g		220~240v 0.75
PP	Electric Toast Dough Divider	X-20Y	610*810*1110	20Pcs/100~800g		380~400v 1.00
PP	Toast Dough Moulder Machine	N-380	1300*665*1050	50~600g		380~400v 0.75
PP	Fully Auto. Dough Divider & Rounder	BM-30G	640*580*1500	30Pcs/30~100g	10~13 Seconds	380~400v 1.50
PP	Fully Auto. Dough Divider & Rounder	BM-36G	640*580*1500	36Pcs/20~70g	10~13 Seconds	380~400v 1.50
PP	Semi-Auto. Dough Divider & Rounder	BM-30S	740*570*2100	30Pcs/30~100g	6~8 Seconds	380~400v 0.75
PP	Semi-Auto. Dough Divider & Rounder	BM-36S	740*570*2100	36Pcs/20~70g	6~8 Seconds	380~400v 0.75



CLOSED



SPT-380/520



APD-30



CLOSED



SPL-380/520



APD-40



B-750



B-750



Series	Product Description	Model	Dimension(mm)	Dough Width	Dough Thickness	Power (Kw)
PP	Tabletop Dough Sheeter	SPT-380	1630*730*640	380mm	0~35mm	220~240v 0.75
PP	Tabletop Dough Sheeter	SPT-520	2050*870*640	520mm	0~35mm	220~240v 0.75
PP	Vertical Dough Sheeter	SPL-380	1630*730*1225	380mm	0~35mm	380~400v 0.75
PP	Vertical Dough Sheeter	SPL-520	2050*870*1225	520mm	0~35mm	380~400v 0.75
PP	Pizza Dough Sheeter	APD-30	495*490*640			220~240v 0.37
PP	Pizza Dough Sheeter	APD-40	540*550*650			220~240v 0.37
PP	Baguette Moulder	B-750	970*970*1600			380~400v 0.75
PP	Bread Slicer	Q-31	750*650*780		12mm	220~240v 0.55



S-220/250/300A



S-250/300



S-300AUTO



M-22/32G



M-22/32T



M-12/22/32L

Description:

-Food preparation equipment is any machine used to prepare food for consumption. This includes cooking machines, blenders, slicers, mixers, grinders, and presses. Each type of equipment has its own purpose, from cooking to blending, slicing, and grinding.

-Mostly used in hotel, restaurants and chain catering.

Series	Product Description	Model	Slice Thickness	Capacity	Voltage	HZ	Power	Remark
PP	Economical Meat Slicer \varnothing 220 Blade	S-220A	0.2~12mm		220~240v 110~120v	50/60 60	0.125 kw	
PP	Economical Meat Slicer \varnothing 250 Blade	S-250A	0.2~12mm		220~240v 110~120v	50/60 60	0.150 kw	
PP	Economical Meat Slicer \varnothing 300 Blade	S-300A	0.2~16mm		220~240v 110~120v	50/60 60	0.250 kw	
PP	Luxury Meat Slicer \varnothing 250 Blade	S-250	0.2~12mm		220~240v 110~120v	50/60 60	0.150 kw	
PP	Luxury Meat Slicer \varnothing 300 Blade	S-300	0.2~16mm		220~240v 110~120v	50/60 60	0.250 kw	
PP	Automatic Meat Slicer \varnothing 300 Blade	S-300AUTO	0.1~6mm		220~240v 110~120v	50/60 60	0.250 kw	
PP	Turbine Motor Full Stainless Meat Mincer	M-22T		250Kg/H	220~240v 110~120v	50/60 60	1.10 kw	
PP	Turbine Motor Full Stainless Meat Mincer	M-32T		350Kg/H	220~240v 110~120v	50/60 60	2.20 kw	
PP	Gear Motor Full Stainless Meat Mincer	M-22G		250Kg/H	220~240v 110~120v	50/60 60	1.10 kw	
PP	Gear Motor Full Stainless Meat Mincer	M-32G		350Kg/H	220~240v 110~120v	50/60 60	2.20 kw	
PP	Standard Aluminum Meat Mincer	M-12L		120Kg/H	220~240v 110~120v	50/60 60	1.10 kw	
PP	Standard Aluminum Meat Mincer	M-22L		220Kg/H	220~240v 110~120v	50/60 60	1.30 kw	
PP	Standard Aluminum Meat Mincer	M-32L		300Kg/H	220~240v 110~120v	50/60 60	1.80 kw	



C-06/09/15



Q-06/15/17/21



R-05/07/10/15



R-32/50



S-1650A



S-2020/2400

Series	Product Description	Model	Blade Speed	Capacity	Voltage	HZ	Power	Remark
PP	Stainless Steel Food Cutter	C-06	2800/3500 RPM/Min	6-L	220~240v 110~120v	50/60 60	1.20 kw	
PP	Stainless Steel Food Cutter	C-09	2800/3500 RPM/Min	9-L	220~240v 110~120v	50/60 60	1.80 kw	
PP	Stainless Steel Food Cutter	C-15	2800/3500 RPM/Min	15-L	220~240v 110~120v	50/60 60	1.80 kw	
PP	Hood type Bowl Cutter	Q-06	1400/2900 RPM/Min	6-L	220~240v 110~120v	50/60 60	0.75 kw	
PP	Hood type Bowl Cutter	Q-15	1400/2900 RPM/Min	15-L	220~240v 110~120v	50/60 60	1.10 kw	
PP	Hood type Bowl Cutter	Q-17	1400/2900 RPM/Min	17-L	220~240v 110~120v	50/60 60	1.50 kw	
PP	Hood type Bowl Cutter	Q-21	1400/2900 RPM/Min	21-L	220~240v 110~120v	50/60 60	2.20 kw	
PP	Table Top Bowl Cutter	R-05	1400 RPM/Min	5-L	220~240v 110~120v	50/60 60	0.55 kw	
PP	Table Top Bowl Cutter	R-07	1400 RPM/Min	7-L	220~240v 110~120v	50/60 60	0.75 kw	
PP	Table Top Bowl Cutter	R-10	1400 RPM/Min	10-L	220~240v 110~120v	50/60 60	1.10 kw	
PP	Table Top Bowl Cutter	R-15	1400 RPM/Min	15-L	220~240v 110~120v	50/60 60	1.40 kw	
PP	Food Chopper Cart	R-32	1400 RPM/Min	32-L	220~240v 110~120v	50/60 60	2.20 kw	
PP	Food Chopper Cart	R-50	1400 RPM/Min	50-L	220~240v 110~120v	50/60 60	2.50 kw	
PP	Counter Top Bone (Meat) Saw	S-1650A	Wheel 210mm	Saw 1650mm	220~240v 110~120v	50/60 60	0.75 kw	
PP	Vertical Bone (Meat) Saw	S-2020	Wheel 250mm	Saw 2020mm	380~400v 220~240v	50/60 60	1.50 kw	
PP	Vertical Bone (Meat) Saw	S-2400	Wheel 300mm	Saw 2400mm	380~400v 220~240v	50/60 60	2.20 kw	



MS-V03/05/07



AS-V10/12/15



HP-100/130/150



FGJ20/25



HLP-15/20



SD-75SF

Series	Product Description	Model	Dimension (mm)	Capacity	Voltage	HZ	Power	Remark
PP	Manual Sausage Filler	MS-V03	300*340*570	4-Size Pipes 2-Speed Control				3-L
PP	Manual Sausage Filler	MS-V05	300*340*690	4-Size Pipes 2-Speed Control				5-L
PP	Manual Sausage Filler	MS-V07	300*340*830	4-Size Pipes 2-Speed Control				7-L
PP	Automatic Sausage Filler	AS-V10	300*330*580	4-Size Pipes 2-Speed Control	220~240v 110~120v	50/60 60	60 w	10-L
PP	Automatic Sausage Filler	AS-V12	300*330*630	4-Size Pipes 2-Speed Control	220~240v 110~120v	50/60 60	60 w	12-L
PP	Automatic Sausage Filler	AS-V15	300*330*710	4-Size Pipes 2-Speed Control	220~240v 110~120v	50/60 60	60 w	15-L
PP	Hamburger Press Machine	HP-100	280*230*310	500pcs Meat Paper Include				∅ 100
PP	Hamburger Press Machine	HP-130	280*230*310	500pcs Meat Paper Include				∅ 130
PP	Hamburger Press Machine	HP-150	280*230*310	500pcs Meat Paper Include				∅ 150
PP	Poultry Cutter (Saw)	FGJ-20	520*460*530	200kg/H	220~240v 380~400v	50/60 60	1.10 kw	∅ 200
PP	Poultry Cutter (Saw)	FGJ-25	560*460*530	200kg/H	220~240v 380~400v	50/60 60	1.10 kw	∅ 250
PP	Potato Peeler	HLP-15	476*646*1243	165kg/H	220~240v 110~120v	50/60 60	0.75 kw	20.6L
PP	Potato Peeler	HLP-20	536*676*1273	190kg/H	220~240v 110~120v	50/60 60	0.95 kw	27.0L
PP	Vegetable (Salad) Spinner	SD-75SF	580*520*1050		220~240v 110~120v	50/60 60	0.40 kw	28.0L



IB-270/350/450/650/850



HLQ-08/14/20



DX-1/2



C-300A



C-300B



FC-3SP/5SP

Series	Product Description	Model	Feature	Capacity	Voltage	HZ	Power	Remark
PP	Immersion (Hand) Blender	IB-270	Tube 160 Whisk 185	4000~20000RPM/m	220~240v 110~120v	50/60 60	270 w	Variable Speed
PP	Immersion (Hand) Blender	IB-350	Tube 200/250 Whisk 185	4000~20000RPM/m	220~240v 110~120v	50/60 60	350 w	Variable Speed
PP	Immersion (Hand) Blender	IB-450	Tube 300/350/400/450 Whisk 250	4000~16000RPM/m	220~240v 110~120v	50/60 60	450 w	Variable Speed
PP	Immersion (Hand) Blender	IB-650	Tube 400/450/500/550 Whisk 250	8000~18000RPM/m	220~240v 110~120v	50/60 60	650 w	Variable Speed
PP	Immersion (Hand) Blender	IB-850	Tube 500/550 Whisk 250	8000~18000RPM/m	220~240v 110~120v	50/60 60	850 w	Variable Speed
PP	Cutting Mixer Machine	HLQ-08	Motor Speed 1400 Pam Speed 12R/m	5.5L	220~240v 110~120v	50/60 60	0.55 kw	
PP	Cutting Mixer Machine	HLQ-14	Motor Speed 1400 Pam Speed 12R/m	10L	220~240v 110~120v	50/60 60	0.75 kw	
PP	Cutting Mixer Machine	HLQ-20	Motor Speed 1400 Pam Speed 12R/m	24L	220~240v 110~120v	50/60 60	1.50 kw	
PP	Knife Sterilizer Box	DX-1	280*230*310	400*150*615	220~240v 110~120v	50/60 60	0.01 kw	UV
PP	Knife Sterilizer Box	DX-2	520*460*530	400*300*615	220~240v 110~120v	50/60 60	0.02 kw	UV
PP	Vegetable Cutter	C-300A	Speed 270R/m	Shredded 3/4/7mm Slice 2/4mm	220~240v 380~400v	50/60 60	0.55 kw	Anodized Body
PP	Vegetable Cutter	C-300B	Speed 270R/m	Shredded 3/4/7mm Slice 2/4mm	220~240v 110~120v	50/60 60	0.55 kw	Anodized Body
PP	Compact Bowl Cutter	FC-3SP	Speed 1500R/m	3L	220~240v 110~120v	50/60 60	0.74 kw	
PP	Compact Bowl Cutter	FC-5SP	Speed 1500R/m	5L	220~240v 110~120v	50/60 60	0.74 kw	



VB-60CN



TR8SH-TDA-4/MSA-4.8



CG55SH



MM55/75DT



SG120AS



FC-100SD



FC-110SC



FC-110CL



FC-110LK

Series	Product Description	Model	Feature	Capacity	Voltage	HZ	Power	Remark
PP	Compact Combination Processor	VB-60CN	Cutting bowl is optional	Shredded 3/7mm Slice 2/4mm & Drain	220~240v 110~120v	50/60 60	735 w	
PP	Electric Meat Tenderizer	TR8SH-TDA-4	Tenderizer Attachment	200Kg/H	220~240v 110~120v	50/60 60	350 w	
PP	Electric Meat Stripper	TR8SH-MSA-4.8	Meat Stripper Attachment	200Kg/H	220~240v 110~120v	50/60 60	350 w	
PP	Single Head Cheese Grater	CG55SH	Grater Opening Size 150*95mm	40Kg/H	220~240v 110~120v	50/60 60	550 w	
PP	Meat Mixer	MM55DT	Tank 20Kg	30L	220~240v 110~120v	50/60 60	550 w	
PP	Meat Mixer	MM75DT	Tank 30Kg	42L	220~240v 110~120v	50/60 60	550 w	
PP	Spice Grinder	SG120AS	Speed 20000R/m	3-Cups 750ml	220~240v 110~120v	50/60 60	750 w	
PP	Multi Slicer	FC-100SD	Speed 1450R/m	Slice Thickness 1~5mm(±0.2mm)	220~240v 110~120v	50/60 60	300 w	
PP	Multi Slicer	FC-110SC	Easily shred ginger, potatoes, carrots, and cucumbers into 2x2 and 3x3mm strips.		220~240v 110~120v	50/60 60	110 w	
PP	Multi Slicer	FC-110CL	Easily slice, cut chilies, celery, scallions, garlic sprouts & green beans		220~240v 110~120v	50/60 60	110 w	1~5mm
PP	Multi Slicer	FC-110LK	Slice or chop green onions, scallions, chives, garlic sprouts, cilantro, etc.		220~240v 380~400v	50/60 60	110 w	1~5mm

BLADES OF VEGETABLE CUTTER

For slicer

SP002 3 Blades / 2mm

For slicer

SP004 2 Blades / 4mm

Optional blades for crimping slicing

For Grater / Shredder

G003 Holes: 3mm

For Grater / Shredder

G005 Holes: 4.5mm

For Grater / Shredder

G007 Holes: 7mm

For Grater / Shredder

G002 Holes: 2mm

For Grater / Shredder

G010 Holes: 10mm



For Fine Grater

V001



For Julienne

J303 3X3mm

For Julienne

J404 4X4mm

Disc Holder

VCH



For Slicer

SA001 1mm



For Slicer

SA002 2mm



For Slicer

SA004 4mm



For Slicer

SA014 14mm



For Slicer 2/4/10mm

SS002 / SS004 / SS010



For Slicer

SA006 6mm



For Slicer

SA008 8mm



For Slicer

SA010 10mm



COMBINED BLADES OF VEGETABLE CUTTER



For French Fries

FS808 8X8mm

Work with SA008



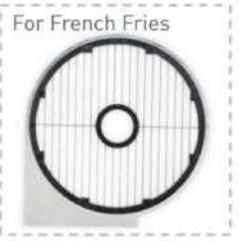
For French Fries

FS100

SA010

FS100 10X10mm

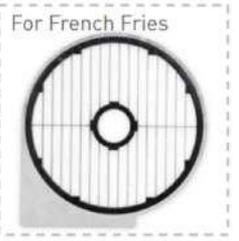
Work with SA010



For French Fries

FR808 8X8mm

Only work in VC65MS with SA008



For French Fries

FR100 10X10mm

Only work in VC65MS with SA010



For Dicing

DS888 8X8X8mm

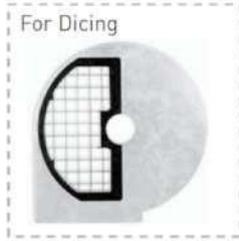
Work with SA008



For Dicing

DS1000 10X10X10mm

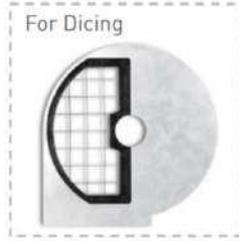
Work with SA010



For Dicing

DS140 14X14X14mm

Work with SA014



For Dicing

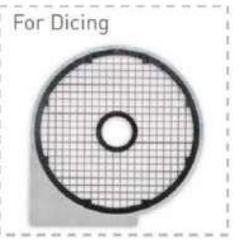
DS2000 20X20X14mm

Work with SA014



BLADE PACKAGE

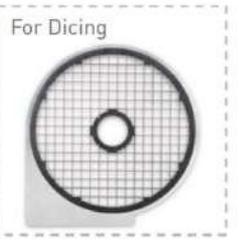
Separated package for all kinds of vegetable cutting blades/discs.



For Dicing

DR888 8X8X8mm

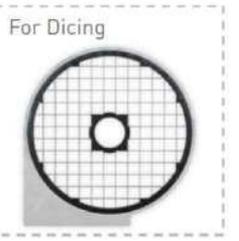
Only work in VC65MS with SA008



For Dicing

DR1000 10X10X10mm

Only work in VC65MS with SA010



For Dicing

DR140 14X14X14mm

Only work in VC65MS with SA014

BLADES OF VEGETABLE CUTTER COMPACT SERIES





HC-1-5



HC-1-11



HC-2-22



HC-1-5B



HC-1-11B



HC-2-22B

Description:

- Mechanical Temperature Control Panel.
- High Efficiency Heating Fan.
- Stainless steel Shelves (Optional GN tray).
- Humidification Water Box.
- Keep the Temperature at 60°C for 1 Hour After Power Outage.
- Removable Door Strips.
- Anti-slip handle.
- Silent Swivel Casters with Brakes.



Series	Product Description	Model	Dimension(mm)	Temp.	Capacity	Voltage	HZ	Power
WH	SS Food Warmer Cart 1-Door	HC-1-5	730*940*1350	+50~+85°C	5-Tier or 1/1 GN x10	220~240v 110~120v	50/60 60	1.31
WH	SS Food Warmer Cart 1-Door	HC-1-11	730*940*1820	+50~+85°C	11-Tier or 1/1 GN x22	220~240v 110~120v	50/60 60	2.62
WH	SS Food Warmer Cart 2-Door	HC-2-22	1540*940*1820	+50~+85°C	22-Tier or 1/1 GN x44	220~240v 110~120v	50/60 60	2.62
WH	SS Food Warmer Cart 1-Glass Door	HC-1-5B	730*940*1350	+50~+85°C	5-Tier or 1/1 GN x10	220~240v 110~120v	50/60 60	1.31
WH	SS Food Warmer Cart 1-Glass Door	HC-1-11B	730*940*1820	+50~+85°C	11-Tier or 1/1 GN x22	220~240v 110~120v	50/60 60	2.62
WH	SS Food Warmer Cart 2-Glass Door	HC-2-22B	1540*940*1820	+50~+85°C	22-Tier or 1/1 GN x44	220~240v 110~120v	50/60 60	2.62



BCC-08



BCC-16



EWC-4S



BCW-08



BCW-16



EWC-15A-2/4k



Series	Product Description	Model	Dimension(mm)	Temp.	Capacity	Voltage	HZ	Power
WH	SS Warmer & Holding Cart 1-Door	BCW-08	810*885*1980	+60~+80°C	8-Tier or 1/1 GN x16	220~240v 110~120v	50/60 60	1.31
WH	SS Warmer & Holding Cart 2-Door	BCW-16	1480*885*1980	+60~+80°C	16-Tier or 1/1 GN x32	220~240v 110~120v	50/60 60	2.62
WH	SS Cooler & Holding Cart 1-Door	BCC-08	810*885*1980	+2~+8°C	8-Tier or 1/1 GN x16	220~240v 110~120v	50/60 60	0.38
WH	SS Cooler & Holding Cart 2-Door	BCC-16	1480*885*1980	+2~+8°C	16-Tier or 1/1 GN x32	220~240v 110~120v	50/60 60	0.66
WH	SS Food Warmer Trolley	EWC-4S	730*940*1820	+65~+82°C	4-Tier / 720*420*570mm	220~240v 110~120v	50/60 60	1.30
WH	SS Food Service Trolley w/ 2-Glass Door	EWC-15A-2K	630*800*1840	+65~+82°C	15-Tier or 1/1 GN (EN) x15	220~240v 110~120v	50/60 60	1.80
WH	SS Food Service Trolley w/ 4-Glass Door	EWC-15A-4K	630*800*1840	+65~+82°C	15-Tier or 1/1 GN (EN) x15	220~240v 110~120v	50/60 60	1.80



SV-550



SV-MT



SV-ST



SV-MT+SV-550



SV-MB-1



SV-MB-2



Series	Product Description	Model	Dimension(mm)	Temp.	Capacity	Voltage	HZ	Power
WH	Room Service Food Warmer Cabinet	SV-550	445*360*510	+30~+60°C	80L	220~240v 110~120v	50/60 60	0.40
WH	Room Service Mobile Table	SV-MT	850*850*770					
WH	Food Warmer Cabinet Station	SV-ST	1000*520*2000		Holding 6-Cabinet			
WH	Room Service Mobile Table & Cabinet	SV-MT+SV-550	850*850*770	+30~+60°C	80L	220~240v 110~120v	50/60 60	0.40
WH	SS Mobile Bain-Marie w/ Sneeze Guard	SV-MB-1	950*860*900+600	+30~+80°C	1/1 GN 100mm x3	220~240v 110~120v	50/60 60	3.00
WH	SS Mobile Bain-Marie w/ Sneeze Guard	SV-MB-2	1900*860*900+600	+30~+80°C	1/1 GN 100mm x6	220~240v 110~120v	50/60 60	4.20



SV-MT-1



SV-MB-3



ST-1030



SV-MT-2



SV-MB-4



ST-2030



ST-1029



Series	Product Description	Model	Dimension(mm)	Temp.	Capacity	Voltage	HZ	Power
WH	SS Mobile Warmer Cabinet	SV-MT-1	870*650*900	+30~+80°C		220~240v 110~120v	50/60 60	1.50
WH	SS Mobile Warmer Cabinet	SV-MT-2	1190*650*900	+30~+80°C		220~240v 110~120v	50/60 60	2.00
WH	SS Mobile Bain-Marie	SV-MB-3	870*650*900	+30~+80°C	1/1 GN 100mm x2	220~240v 110~120v	50/60 60	3.00
WH	SS Mobile Bain-Marie	SV-MB-4	1240*650*900	+30~+80°C	1/1 GN 100mm x3	220~240v 110~120v	50/60 60	3.00
WH	SS Mobile Plate Warmer 1-Hole	ST-1030	550*450*980	+30~+65°C	Plate 150~300mm Holding 70~100pcs	220~240v 110~120v	50/60 60	0.40
WH	SS Mobile Plate Warmer 2-Hole	ST-2030	630*800*1840	+30~+65°C	Plate 150~300mm Holding 140~200pcs	220~240v 110~120v	50/60 60	0.80
WH	SS Drop-in Plate Warmer	ST-1029	630*800*1840	+30~+65°C	Plate 150~300mm Holding 70~100pcs	220~240v 110~120v	50/60 60	0.40



BM-1



BM-1V



BM-4T



BM-8T



Series	Product Description	Model	Dimension(mm)	Power (Kw)	Capacity	Remark
WH	S/S Bain-Marie GN 1/1 x1	BM-1	340*590*260	220~240v 110~120v	1.20	Deep 150mm
WH	S/S Bain-Marie w/ Tap GN 1/1 x1	BM-1V	340*590*260	220~240v 110~120v	1.20	Deep 150mm
WH	S/S Bain-Marie w/ Tap GN 1/2 x2	BM-2T	430*680*275	220~240v 110~120v	1.00	Deep 100mm
WH	S/S Bain-Marie w/ Tap GN 1/2 x4	BM-4T	750*680*275	220~240v 110~120v	1.50	Deep 100mm
WH	S/S Bain-Marie w/ Tap GN 1/2 x6	BM-6T	1100*680*275	220~240v 110~120v	1.80	Deep 100mm
WH	S/S Bain-Marie w/ Tap GN 1/2 x8	BM-8T	1450*680*275	220~240v 110~120v	1.80	Deep 100mm



GN1/3 Bain-Marie



GN1/2 Bain-Marie



Series	Product Description	Model	Dimension(mm)	Power (Kw)	Capacity	Remark
WH	S/S Bain-Marie w/ Tap GN 1/2 x3	BM-3	950*365*330	220~240v 110~120v	1.00	Deep 100mm
WH	S/S Bain-Marie w/ Tap GN 1/2 x4	BM-4	1215*365*330	220~240v 110~120v	1.50	Deep 100mm
WH	S/S Bain-Marie w/ Tap GN 1/2 x5	BM-5	1485*365*330	220~240v 110~120v	1.80	Deep 100mm
WH	S/S Bain-Marie w/ Tap GN 1/3 x3	BM-33	685*365*330	220~240v 110~120v	1.00	Deep 100mm
WH	S/S Bain-Marie w/ Tap GN 1/3 x4	BM-43	862*365*330	220~240v 110~120v	1.00	Deep 100mm
WH	S/S Bain-Marie w/ Tap GN 1/3 x5	BM-53	1038*365*330	220~240v 110~120v	1.50	Deep 100mm
WH	S/S Bain-Marie w/ Tap GN 1/3 x6	BM-63	1215*365*330	220~240v 110~120v	1.50	Deep 100mm
WH	S/S Bain-Marie w/ Tap GN 1/3 x7	BM-73	1393*365*330	220~240v 110~120v	1.50	Deep 100mm
WH	S/S Bain-Marie w/ Tap GN 1/3 x8	BM-83	1570*365*330	220~240v 110~120v	1.80	Deep 100mm



PD-1



DR-2



HD-2



PD-2



DR-4



HD-4

Description:

Guests with a professional carving experience using the Stainless Steel Single Pole Double Head Carving Station. This station features a single pole supporting two heat lamps, ensuring your roasted meats stay warm and tempting. The marble board provide a hygienic and elegant platform for carving, while the stainless steel construction ensures long-lasting durability and simple cleaning. Bulbs are excluded.



Series	Product Description	Model	Dimension(mm)	Remark	Voltage	HZ	Power
WH	Food Warming 1-Lamp Station	PD-1	550*550*700		220~240v 110~120v	50/60 60	0.25
WH	Food Warming 2-Lamp Station	PD-2	550*550*700		220~240v 110~120v	50/60 60	0.50
WH	Food Warming 2-Lamp Carving Station	HD-2	900*500*750		220~240v 110~120v	50/60 60	0.50
WH	Food Warming 4-Lamp Carving Station	HD-4	900*500*750		220~240v 110~120v	50/60 60	1.00
WH	Warming & Holding 2-Lamp Station	DR-2	780*530*700		220~240v 110~120v	50/60 60	1.00
WH	Warming & Holding 3-Lamp Station	DR-3	1070*530*700	w/ Bottom Heating	220~240v 110~120v	50/60 60	1.40
WH	Warming & Holding 4-Lamp Station	DR-4	1360*530*700	w/ Bottom Heating	220~240v 110~120v	50/60 60	1.80



WD-320/321/322/323



WD-330/331/332/333



WD-340/341/342/343

Series	Product Description	Model	Dimension(mm)	Remark	Voltage	HZ	Power
WH	Food Heat Lamp for Restaurant	HL-A/B/C/D/E/F/G	Adjust 600~1500	w/ 1 Anti-Explosion Bulb	220~240v 110~120v	50/60 60	0.25
WH	Commercial Electric Strip Warmer	WD-320	600*166*70	1-Heating Element	220~240v 110~120v	50/60 60	0.50
WH	Commercial Electric Strip Warmer	WD-321	1000*166*70	1-Heating Element	220~240v 110~120v	50/60 60	1.00
WH	Commercial Electric Strip Warmer	WD-322	1200*166*70	1-Heating Element	220~240v 110~120v	50/60 60	1.10
WH	Commercial Electric Strip Warmer	WD-323	1500*166*70	1-Heating Element	220~240v 110~120v	50/60 60	1.40
WH	Commercial Electric Strip Warmer 1-Light	WD-330	600*246*70	1-Heating Element & 1-Side Light	220~240v 110~120v	50/60 60	0.60
WH	Commercial Electric Strip Warmer 1-Light	WD-331	1000*246*70	1-Heating Element & 1-Side Light	220~240v 110~120v	50/60 60	1.20
WH	Commercial Electric Strip Warmer 1-Light	WD-332	1200*246*70	1-Heating Element & 1-Side Light	220~240v 110~120v	50/60 60	1.30
WH	Commercial Electric Strip Warmer 1-Light	WD-333	1500*246*70	1-Heating Element & 1-Side Light	220~240v 110~120v	50/60 60	1.70
WH	Commercial Electric Strip Warmer 2-Light	WD-340	600*326*70	1-Heating Element & 2-Side Light	220~240v 110~120v	50/60 60	0.70
WH	Commercial Electric Strip Warmer 2-Light	WD-341	1000*326*70	1-Heating Element & 2-Side Light	220~240v 110~120v	50/60 60	1.40
WH	Commercial Electric Strip Warmer 2-Light	WD-342	1200*326*70	1-Heating Element & 2-Side Light	220~240v 110~120v	50/60 60	1.50
WH	Commercial Electric Strip Warmer 2-Light	WD-343	1500*326*70	1-Heating Element & 2-Side Light	220~240v 110~120v	50/60 60	2.00



BV-961



BV-962



BV-861



BV-862



BV-863

Description:

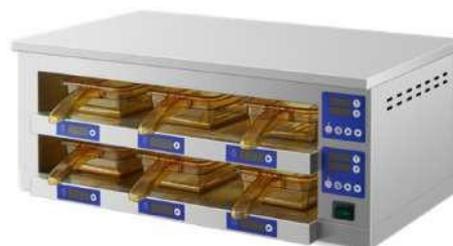
- The front and rear transparent door opening design is convenient.
- Adjustable food rack, glass display is more beautiful.
- Insulation design keeps food fresh for a long time.
- Energy-saving insulation lamp and heating system double insulation.
- Adjustable temperature control.



Series	Product Description	Model	Dimension(mm)	Temp.	Capacity	Voltage	HZ	Power
WH	Hot Deli Display	BV-961	600*380*530	30°C-85°C	3-Layers	220~240v 110~120v	50/60 60	0.78
WH	Hot Deli Display	BV-920	700*380*530	30°C-85°C	3-Layers	220~240v 110~120v	50/60 60	1.14
WH	Heated Display Cabinet	BV-861	380*490*580	30°C-85°C	3-Layers	220~240v 110~120v	50/60 60	0.90
WH	Heated Display Cabinet	BV-862	650*490*580	30°C-85°C	3-Layers	220~240v 110~120v	50/60 60	1.10
WH	Heated Display Cabinet	BV-863	900*490*580	30°C-85°C	3-Layers	220~240v 110~120v	50/60 60	1.20



HC-BW2-4S/P



HC-BW2-6S/P



HC-6P-3



HC-6P



TWC-6



FWC-6/10



Series	Product Description	Model	Dimension(mm)	Temp.	Capacity	Voltage	HZ	Power
WH	S/S 4-Drawer Fast Food Warmer	HC-BW2-4S	560*440*320	30°C-120°C High Temp.	Pallet x4	220~240v 110~120v	50/60 60	1.20
WH	S/S 4-Drawer Through Fast Food Warmer	HC-BW2-4P	560*440*320	30°C-120°C High Temp.	Pallet x4	220~240v 110~120v	50/60 60	1.20
WH	S/S 6-Drawer Fast Food Warmer	HC-BW2-6S	750*440*320	30°C-120°C High Temp.	Pallet x6	220~240v 110~120v	50/60 60	1.60
WH	S/S 6-Drawer Through Fast Food Warmer	HC-BW2-6P	750*440*320	30°C-120°C High Temp.	Pallet x6	220~240v 110~120v	50/60 60	1.60
WH	S/S Food Warmer Cabinet	HC-6P-3	1500*600*850	30°C-75°C		220~240v 110~120v	50/60 60	2.00
WH	S/S Food Moisturizing & Warming Cabinet	HC-6P	1500*750*860	30°C-75°C		220~240v 110~120v	50/60 60	2.40
WH	Table Top French Fry Warming Station	TWC-6	600*710*760	30°C-75°C		220~240v 110~120v	50/60 60	0.65
WH	Vertical French Fry Warming Station	FWC-6	600*700*1560	30°C-75°C		220~240v 110~120v	50/60 60	1.10
WH	Vertical French Fry Warming Station	FWC-10	1000*700*1560	30°C-75°C		220~240v 110~120v	50/60 60	1.90