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## Europe-Module Cooking Equipment Range 700/900Series



### Euro-Module Cooking Equipment Range Series

Heavy-Duty Design, Made by Full Stainless steel. Selected domestic and foreign high-quality spare parts assembly. The 700 and 900 modular structures comply with international standards, Neatly in the kitchen, Can achieve seamless splicing, beautiful and hygienic. Fumigation-free export package



LGR-7/94C



LGR-7/94V



LGR-7/94EV



LGR-7/96C



LGR-7/96V



LGR-7/96EV

- Gas safety valve with flameout protection
- The temperature controller of the electric oven adopts EGO German
- The temperature controller of the gas oven adopts ABC Taiwan
- Cast iron casting burner, long service life
- Oven Inner can holding GN Tray (1/1) or Baking Tray (400\*600mm)
- Gas Inlet option LPG Gas or Natural Gas



Series	Product Description	Model	Dimension(mm)	GAS Pressure		Gas kW	BTU	Power (Kw)	
700S 900S	Gas 4-Open Burner with Cabinet	LGR-74C LGR-94C	700*700*850+70 800*900*850+70	LPG 2800pa	NG 2000pa	22	75,064		
700S 900S	Gas 4-Open Burner with Gas Oven	LGR-74V LGR-94V	700*700*850+70 800*900*850+70	LPG 2800pa	NG 2000pa	27	92,124		
700S 900S	Gas 4-Open Burner with Electric Oven	LGR-74EV LGR-94EV	700*700*850+70 800*900*850+70	LPG 2800pa	NG 2000pa	22	75,064	220~240v	5
700S 900S	Gas 6-Open Burner with Cabinet	LGR-76C LGR-96C	1050*700*850+70 1200*900*850+70	LPG 2800pa	NG 2000pa	33	112,596		
700S 900S	Gas 6-Open Burner with Gas Oven & Cabinet	LGR-76V LGR-96V	1050*700*850+70 1200*900*850+70	LPG 2800pa	NG 2000pa	33	112,596	220~240v	5
700S 900S	Gas 6-Open Burner with Electric Oven & Cabinet	LGR-76EV LGR-96EV	1050*700*850+70 1200*900*850+70	LPG 2800pa	NG 2000pa	38	129,656		



LER-7/94C



LER-7/94EV



LER-94C-A



LER-94EV-A



LER-96C-A



LGR-96EV-A



- The series adopts German EGO thermostat
- Oven Inner can holding GN Tray (1/1) or Baking Tray (400\*600mm)
- Customizable global applicable voltage standards

Series	Product Description	Model	Dimension(mm)	Power (Kw)	Standard Hot Plate	Option Hot Plate	
700S 900S	Elec. 4-Round Hot Plate with Cabinet	LER-74C LER-94C	700*700*850+70 800*900*850+70	380~400v	9.2	Germany EGO	
700S 900S	Elec. 4-Round Hot Plate with Oven	LER-74EV LER-94EV	700*700*850+70 800*900*850+70	380~400v	14	Germany EGO	
700S 900S	Elec. 6-Round Hot Plate with Cabinet	LER-76C LER-96C	1050*700*850+70 1200*900*850+70	380~400v	13.8	Germany EGO	
700S 900S	Elec. 6-Round Hot Plate with Oven	LER-76EV LER-96EV	1050*700*850+70 1200*900*850+70	380~400v	18.6	Germany EGO	
900S	Elec.4-Square Hot Plate with Cabinet	LER-94C-A	800*900*850+70	380~400v	16	China Local Made	Germany EGO
900S	Elec.4-Square Hot Plate with Oven	LER-94EV-A	800*900*850+70	380~400v	21	China Local Made	Germany EGO
900S	Elec.6-Square Hot Plate with Cabinet	LER-96C-A	1200*900*850+70	380~400v	24	China Local Made	Germany EGO
900S	Elec.6-Square Hot Plate with Oven	LER-96EV-A	1200*900*850+70	380~400v	29	China Local Made	Germany EGO



LGF-7/91C



LGF-7/92C



LEF-7/91C



LEF-7/91C



LGS-9C



LGS-90

- Gas temperature control valve ABC Taiwan
- Electric temperature control EGO German
- Solid Top Gas safety valve with flameout protection
- Gas oven temperature control ABC Taiwan
- Oven Inner can holding GN Tray (1/1) or Baking Tray (400\*600mm)
- Gas Inlet option LPG Gas or Natural Gas



Series	Product Description	Model	Dimension(mm)	GAS Pressure		Gas kW	BTU	Power (Kw)
700S 900S	Gas 1-Tank Deep Fryer with Cabinet	LGF-71C LGF-91C	350*700*850+70 400*900*850+70	LPG 2800pa	NG 2000pa	12 14	40,944 47,768	
700S 900S	Gas 2-Tank Deep Fryer with Cabinet	LGF-72C LGF-92C	700*700*850+70 800*900*850+70	LPG 2800pa	NG 2000pa	24 28	81,888 95,536	
700S 900S	Elec. 1-Tank Deep Fryer with Cabinet	LEF-71C LEF-91C	350*700*850+70 400*900*850+70					380~400v 12
700S 900S	Elec. 2-Tank Deep Fryer with Cabinet	LEF-72C LEF-92C	700*700*850+70 800*900*850+70					380~400v 24
900S	Gas Solid Top Cooker with Cabinet	LGS-9C	800*900*850+70	LPG 2800pa	NG 2000pa	10	34,120	
900S	Gas Solid Top Cooker with Oven	LGS-90	800*900*850+70	LPG 2800pa	NG 2000pa	15	51,180	



LGG-7/9C-A



LGG-7/9C



LGG-7/9V



LEG-7/9C-A



LEG-7/9C



LEG-7/9EV

- 900Series Griddle Chrome Plate 20mm Thick
- 700Series Griddle Chrome Plate 16mm Thick
- Gas safety valve with flameout protection
- Gas oven temperature control ABC Taiwan
- Electric temperature control EGO German
- Oven Inner can holding GN Tray (1/1) or Baking Tray (400\*600mm)
- Gas Inlet option LPG Gas or Natural Gas



Series	Product Description	Model	Dimension(mm)	GAS Pressure		Gas kW	BTU	Power (Kw)	
				LPG	NG				
700S 900S	Gas Griddle with 1-Door Cabinet	LGG-7C-A LGG-9C-A	350*700*850+70 400*900*850+70	LPG 2800pa	NG 2000pa	4	13,648		
700S 900S	Gas 1/3 Line Griddle with Cabinet	LGG-7C LGG-9C	700*700*850+70 800*900*850+70	LPG 2800pa	NG 2000pa	8 10	27,296 34,120		
700S 900S	Gas 1/3 Line Griddle with Oven	LGG-7V LGG-9V	700*700*850+70 800*900*850+70	LPG 2800pa	NG 2000pa	13 15	44,356 51,180		
700S 900S	Elec. Griddle with 1-Door Cabinet	LEG-7C-A LEG-9C-A	350*700*850+70 400*900*850+70					220~240v	3
700S 900S	Elec. 1/3 Line Griddle with Cabinet	LEG-7C LEG-9C	700*700*850+70 800*900*850+70					380~400v	8 10
700S 900S	Elec. 1/3 Line Griddle with Oven	LEG-7EV LEG-9EV	700*700*850+70 800*900*850+70					380~400v	13 15



LGCB-7/9C-A



LGCB-7/9C



LECB7/9C-A



LECB7/9C



LETf-9C-80L



LET0-9C-100L

- Gas safety valve with flameout protection
- Electric temperature control EGO German
- The Grill with Lava Stone
- Tilting Bratt Pan Bottom 12.0mm Thick
- Boiling Pan with Insulation Layer
- Gas Inlet option LPG Gas or Natural Gas



Series	Product Description	Model	Dimension(mm)	GAS Pressure		Gas kW	BTU	Power (Kw)	
700S 900S	Gas Lava Grill with 1-Door Cabinet	LGCB-7C-A LGCB-9C-A	350*700*850+70 400*900*850+70	LPG 2800pa	NG 2000pa	4	13,648		
700S 900S	Gas Lava Grill with Cabinet	LGCB-7C LGCB-9C	700*700*850+70 800*900*850+70	LPG 2800pa	NG 2000pa	12 13	40,944 44,356		
700S 900S	Elec. Lava Grill with 1-Door Cabinet	LECB-7C-A LECB-9C-A	350*700*850+70 400*900*850+70					220~240v 220~240v	3.3 4
700S 900S	Elec. Lava Grill with Cabinet	LECB-7C LECB-9C	700*700*850+70 800*900*850+70					380~400v 380~400v	8 10
900S	Gas 80L Tilting Bratt Pan	LGTf-9C-80L	800*900*850+70	LPG 2800pa	NG 2000pa	18	61,416		
900S	Elec. 80L Tilting Bratt Pan	LETf-9C-80L	800*900*850+70					380~400v	12
900S	Elec. 100L Tilting Boiling Pan	LGT0-9C-100L	800*900*850+70	LPG 2800pa	NG 2000pa	20	68,240		
900S	Elec. 100L Tilting Boiling Pan	LET0-9C-100L	800*900*850+70					380~400v	15



LEPC-7/906C-A



LGPC-7/912C



LEPC-702/903C-Y-A



LGPC-704/906C-Y



- Gas safety valve with flameout protection
- Electric temperature control EGO German
- Gas Inlet option LPG Gas or Natural Gas

Series	Product Description	Model	Dimension(mm)	GAS Pressure		Gas kW	BTU	Power (Kw)	
700S	Gas Noodle Cooker with 1-Door Cabinet	LGPC-706C-A	350*700*850+70	LPG	NG	12	40,944		
900S		LGPC-906C-A	400*900*850+70	2800pa	2000pa	14	47,768		
700S	Gas Noodle Cooker with Cabinet	LGPC-712C	700*700*850+70	LPG	NG	22	75,064		
900S		LGPC-912C	800*900*850+70	2800pa	2000pa	24	81,888		
700S	Elec. Noodle Cooker with 1-Door Cabinet	LEPC-706C-A	350*700*850+70					220~240v	7.5
900S		LEPC-906C-A	400*900*850+70					220~240v	9
700S	Elec. Noodle Cooker with Cabinet	LEPC-712C	700*700*850+70					380~400v	15
900S		LEPC-912C	800*900*850+70					380~400v	18
700S	Gas Pasta Cooker with 1-Door Cabinet	LGPC-702C-Y-A	350*700*850+70	LPG	NG	12	40,944		
900S		LGPC-903C-Y-A	400*900*850+70	2800pa	2000pa	14	47,768		
700S	Gas Pasta Cooker with Cabinet	LGPC-704C-Y	700*700*850+70	LPG	NG	22	75,064		
900S		LGPC-906C-Y	800*900*850+70	2800pa	2000pa	24	81,888		
700S	Elec. Pasta Cooker with 1-Door Cabinet	LEPC-702C-Y-A	350*700*850+70					220~240v	7.5
900S		LEPC-903C-Y-A	400*900*850+70					220~240v	9
700S	Elec. Pasta Cooker with Cabinet	LEPC-704C-Y	700*700*850+70					380~400v	15
900S		LEPC-906C-Y	800*900*850+70					380~400v	18



LGBM-7/9C-A



LGBM-7/9C



LTH350/400



LGW91C

- Gas safety valve with flameout protection
- Electric temperature control EGO German
- Gas Inlet option LPG Gas or Natural Gas



Series	Product Description	Model	Dimension(mm)	GAS Pressure		Gas kW	BTU	Power (Kw)	
700S	Gas Bain-Marie with 1-Door Cabinet	LGBM-7C-A	350*700*850+70	LPG	NG	3	10,236		
900S		LGBM-9C-A	400*900*850+70	2800pa	2000pa	3	10,236		
700S	Gas Bain-Marie with Cabinet	LGBM-7C	700*700*850+70	LPG	NG	5	17,060		
900S		LGBM-9C	800*900*850+70	2800pa	2000pa	5	17,060		
700S	Elec. Bain-Marie with 1-Door Cabinet	LEBM-7C-A	350*700*850+70					220~240v	2.5
900S		LEBM-9C-A	400*900*850+70					220~240v	3
700S	Elec. Bain-Marie with Cabinet	LEBM-7C	700*700*850+70					220~240v	5
900S		LEBM-9C	800*900*850+70					220~240v	6
900S	Gas 1-Wok Range with Cabinet	LGW-91C	350*700*850+70 400*900*850+70	LPG 2800pa	NG 2000pa	12	40,944		
700S	Ambient Worktop with Cabinet	LHT-350	350*700*850+70	Option I	700*700*850+70			Option II	1050*700*850+70
900S		LHT-400	400*900*850+70	Option I	800*900*850+70			Option II	1200*900*850+70



E-RQB-400G



E-DS-400G



E-DM-400G



E-DP-400G



E-DZ-400G



E-DT-400G



E-DST-400G



TEQ-XG-400



-Option Ambiebt Worktop  
-Option Equipment Station

Series	Product Description	Model	Dimension(mm)	GAS Pressure		Gas kW	BTU	Power (Kw)
				LPG 2800pa	NG 2000pa			
4070S	Countertop Gas 2-Open Burner	E-RQB-400G	400*700*430	LPG 2800pa	NG 2000pa	5.0	17,060	
4070S	Countertop Gas 1-Tank Deep Fryer	E-RQZ-400G	400*700*430	LPG 2800pa	NG 2000pa	5.6	19,107	
4070S	Countertop Gas Lava Stone Grill	E-RQH-400G	400*700*430	LPG 2800pa	NG 2000pa	10.8	36,850	
4070S	Countertop Gas Griddle	E-RQP-400G	400*700*430	LPG 2800pa	NG 2000pa	5.0	17,060	
4070S	Countertop Gas Pasta Cooker	E-RQM-400G	400*700*430	LPG 2800pa	NG 2000pa	5.0	17,060	
4070S	Countertop Gas Bain-Marie	E-RQT-400G	400*700*430	LPG 2800pa	NG 2000pa	5.0	17,060	
4070S	Countertop Elec. 2-Round Hot Plate Cooker	E-DS-400G	400*700*430					220~240v 4.6
4070S	Countertop Elec. 1-Tanks Deep Fryer	E-DZ-400G	400*700*430					380~400v 9.0
4070S	Countertop Elec. French chips Warmer	E-DST-400G	400*700*430					220~240v 1.17
4070S	Countertop Elec. Griddle (Plate 16.0mm)	E-DP-400G	400*700*430					220~240v 4.05
4070S	Countertop Elec. Pasta Cooker	E-DM-400G	400*700*430					220~240v 5.5
4070S	Countertop Elec. Bain-Marie	E-DT-400G	400*700*430					220~240v 1.2



E-RQB-800G



E-DS-800G



E-DM-800G



E-DP-800G



E-RQH-800G



E-DT-800G



E-DZ-800G



TEQ-XG-800



-Option Ambient Worktop  
-Option Equipment Station

Series	Product Description	Model	Dimension(mm)	GAS Pressure		Gas kW	BTU	Power (Kw)
				LPG	NG			
8070S	Countertop Gas 4-Open Burner	E-RQB-800G	800*700*430	2800pa	2000pa	25.0	85,300	
8070S	Countertop Gas 2-Tanks Deep Fryer	E-RQZ-800G	800*700*430	2800pa	2000pa	10.0	34,120	
8070S	Countertop Gas Lava Stone Grill	E-RQH-800G	800*700*430	2800pa	2000pa	14.0	47,768	
8070S	Countertop Gas Griddle	E-RQP-800G	800*700*430	2800pa	2000pa	9.0	30,708	
8070S	Countertop Gas Pasta Cooker	E-RQM-800G	800*700*430	2800pa	2000pa	11.4	38,897	
8070S	Countertop Gas Bain-Marie	E-RQT-800G	800*700*430	2800pa	2000pa	5.0	17,060	
8070S	Countertop Elec. 4-Round Hot Plate Cooker	E-DS-800G	800*700*430					380~400v 9.2
8070S	Countertop Elec. 2-Tanks Deep Fryer	E-DZ-800G	800*700*430					380~400v 18.0
8070S	Countertop Elec. Lava Grill	E-DH-800G	800*700*430					380~400v 9.0
8070S	Countertop Elec. Griddle (Plate 16.0mm)	E-DP-800G	800*700*430					380~400v 8.1
8070S	Countertop Elec. Pasta Cooker	E-DM-800G	800*700*430					380~400v 9.0
8070S	Countertop Elec. Bain-Marie	E-DT-800G	800*700*430					220~240v 2.4



-Option Ambiebt Worktop

-Option Equipment Station

Series	Product Description	Model	Dimension(mm)	GAS Pressure		Gas kW	BTU	Power (Kw)
600S	Countertop Gas 4-Open Burner	E-RQB-600	600*650*370+150	LPG 2800pa	NG 2000pa	16.0	54,592	
600S	Countertop Gas 6-Open Burner	E-RQB-6T	900*650*370+150	LPG 2800pa	NG 2000pa	24.0	81,888	
600S	Countertop Gas 2-Tank Deep Fryer	E-RQZ-600	600*650*370+150	LPG 2800pa	NG 2000pa	10.0	34,120	
600S	Countertop Gas Lava Stone Grill	E-RQH-600	600*650*370+150	LPG 2800pa	NG 2000pa	16.8	57,322	
600S	Countertop Gas Griddle	E-RQP-600	600*650*370+150	LPG 2800pa	NG 2000pa	8.4	28,661	
600S	Countertop Gas Noodle Cooker(6-Baskets)	E-RQM-600	600*650*370+150	LPG 2800pa	NG 2000pa	11.4	38,897	
600S	Countertop Elec. 4-Round Hot Plate Cooker	E-DS-600	600*580*300+75				220~240v	8.0
600S	Countertop Elec. 2-Tanks Deep Fryer	E-DZ-600	600*580*300+75				220~240v	6.5
600S	Countertop Elec. Lava Stone Grill	E-DH-600	600*580*300+75				220~240v	6.0
600S	Countertop Elec. Griddle	E-DP-600	600*580*300+75				220~240v	5.0
600S	Countertop Elec. Noodle Cooker(6-Baskets)	E-DM-600	600*580*300+75				220~240v	6.0
600S	Countertop Elec. Bain-Marie	E-DT-600	600*580*300+75				220~240v	1.5



- Option Ambiebt Worktop
- Option Equipment Station

Series	Product Description	Model	Dimension(mm)	GAS Pressure		Gas kW	BTU	Power (Kw)
400S	Countertop Gas 2-Open Burner	E-RQB-400	400*600*285	LPG 2800pa	NG 2000pa	10.0	34,120	
400S	Countertop Gas Bain-Marie	E-RQT-400	400*600*285	LPG 2800pa	NG 2000pa	5.0	17,060	
400S	Countertop Gas 1-Tank Deep Fryer	E-RQZ-400	400*600*285	LPG 2800pa	NG 2000pa	5.0	17,060	
400S	Countertop Gas Lava Stone Grill	E-RQH-400	400*600*285	LPG 2800pa	NG 2000pa	5.0	17,060	
400S	Countertop Gas Griddle	E-RQP-400	400*600*285	LPG 2800pa	NG 2000pa	5.0	17,060	
400S	Countertop Gas Pasta Cooker	E-RQM-400	400*600*285	LPG 2800pa	NG 2000pa	5.0	17,060	
400S	Countertop Elec. 2-Round Hot Plate Cooker	E-DS-400	400*600*285				220~240v	5.2
400S	Countertop Elec. 1-Tanks Deep Fryer	E-DZ-400	400*600*285				220~240v	5.0
400S	Countertop Elec. Lava Stone Grill	E-DH-400	400*600*285				220~240v	5.0
400S	Countertop Elec. Griddle	E-DP-400	400*600*285				220~240v	5.0
400S	Countertop Elec. Pasta Cooker	E-DM-400	400*600*285				220~240v	5.0
400S	Countertop Elec. Bain-Marie	E-DT-400	400*600*285				220~240v	1.5

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## Europe-Module Induction Cooking Range 700/900 Series



Euro-Module Induction Cooking Equipment Range Series  
Heavy-Duty Design, Made by Full Stainless steel. Selected domestic and foreign high-quality spare parts assembly. The 700 and 900 modular structures comply with international standards, Neatly in the kitchen, Can achieve seamless splicing, beautiful and hygienic. Fumigation-free export package



EDCBZL-4



EDCXC-500



EDCZL-2



EDCJBL-800



EDCPL-800



EDCZML-800

- Machine top 2.0mm 304 SS
- Machine panel 1.5mm 201 SS
- Others 1.0mm 201 SS
- Customized Full 304 SS



Series	Product Description	Model	Dimension(mm)	Power (Kw)	Part with Machine	Remark
900IS	4-Zone Induction Cooker with Cabinet	EDCBZL-4	800*900*850+120	380~400v	11.2	
900IS	1-Range Induction Wok with Cabinet	EDCXC-500	800*900*850+120	380~400v	15.0	with Wok φ500mm
900IS	Induction 2-Tanks Deep Fryer with Cabinet	EDCZL-2	800*900*850+120	380~400v	16.0	with Fried Basket
900IS	Induction Frying pan with Cabinet	EDCJBL-800	800*900*850+120	380~400v	8.0	with Pan φ600mm
700IS	Induction Griddle with Cabinet	EDCPL-800	800*900*850+120	380~400v	10.0	
700IS	Induction Noodle Cooker with Cabinet	EDCZML-800	800*900*850+120	380~400v	12.0	with Noodle Basket Option Pasta Basket



EDCDL-800



EDCBTL-500



EDCZL-800



EDCZBL-800



EDCDL-700



EDCBTL-400

- Machine top 2.0mm 304 SS
- Machine body 1.5mm 201 SS
- Others 1.0mm 201 SS
- Can Customized Full 304 SS



Series	Product Description	Model	Dimension(mm)	Power (Kw)	Part with Machine	Remark
900IS	Induction Stewpan with Cabinet	EDCDL-800	800*900*850+120	380~400v	15.0	with Stewpan φ550*250mm
900IS	Induction Soup Boiling Pan with Cabinet	EDCBTL-500	800*900*850+120	380~400v	15.0	with Soup Pot φ500mm
900IS	Induction Steamer with Cabinet	EDCZL-800	800*900*850+120	380~400v	15.0	
900IS	Induction Dim sum Steamer with Cabinet	EDCZBL-800	800*900*850+120	380~400v	15.0	
700IS	Induction Stewpan with Cabinet	EDCDL-700	700*700*850+120	380~400v	15.0	with Stewpan φ550*250mm
700IS	Induction Soup Boiling Pan with Cabinet	EDCBTL-400	700*700*850+120	380~400v	10.0	with Soup Pot φ400mm



EDCGBL-4



EDCXc-400



EDCPL-700



EDCZML-700



EDCPTL-700



EDCZBL-700

- Machine top 2.0mm 304 SS
- Machine body 1.5mm 201 SS
- Others 1.0mm 201 SS
- Can Customized Full 304 SS



Series	Product Description	Model	Dimension(mm)	Power (Kw)	Part with Machine	Remark
700IS	4-Range Induction Cooker with Cabinet	EDCGBL-4	700*700*850+120	380~400v	9.2	
700IS	1-Range Induction Wok with Cabinet	EDCXc-400	700*700*850+120	380~400v	8.0	with Wok φ400mm
700IS	Induction Griddle with Cabinet	EDCPL-700	700*700*850+120	380~400v	8.0	
700IS	Induction Noodle Cooker with Cabinet	EDCZML-700	700*700*850+120	380~400v	10.0	with Noodle Basket Option Pasta Basket
700IS	1-Range Induction Cooker with Cabinet	EDCPTL-700	700*700*850+120	380~400v	10.0	Cooking Range φ 390mm
700IS	Induction Dim sum Steamer with Cabinet	EDCZBL-700	700*700*850+120	380~400v	15.0	



GFP-900TM-100



DN4-115L

- Machine Panel 201 SS
- Cooking Pot 304 SS
- Pot Bottom 12.0mm Thickness
- Customizable all-304 stainless steel



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	BTU	Power (Kw)
GT	Electric Tilting Bratt Pan 100L	LETF-100TS	1280*950*990				380~400v 12.00
GT	Electric Tilting Bratt Pan 150L	LETF-150TS	1400*1100*990				380~400v 18.00
GT	Gas Tilting Bratt Pan 100L	GFP-900TM-100	1280*950*990	LPG 2800pa	NG 2000pa	16	54,592
GT	Gas Tilting Bratt Pan 150L	GFP-1100TM-150	1400*1100*990	LPG 2800pa	NG 2000pa	20	68,240
DN	Electric Tilting Bratt Pan 80L	DNH-4-80L-E	1050*800*1000	LPG	NG	14	47,768 380~400v 9.00
DN	GAS Tilting Bratt Pan 80L	DNH-4-80L-G	Pot 600*600*240	2800pa	2000pa		
DN	Electric Tilting Bratt Pan 115L	DNH-4-115L-E	1250*800*1000	LPG	NG	14	47,768 380~400v 9.00
DN	GAS Tilting Bratt Pan 115L	DNH-4-115L-G	Pot 800*600*240	2800pa	2000pa		
DN	Electric Tilting Bratt Pan 150L	DNH-4-150L-E	1500*800*1000	LPG	NG	23	78,476 380~400v 13.50
DN	GAS Tilting Bratt Pan 150L	DNH-4-150L-G	Pot 1020*600*240	2800pa	2000pa		
DN	Electric Tilting Bratt Pan 200L	DNH-4-200L-E	1500*800*1000	LPG	NG	28	95,536 380~400v 15.00
DN	GAS Tilting Bratt Pan 200L	DNH-4-200L-G	Pot 1020*600*350	2800pa	2000pa		
DN	Electric Tilting Bratt Pan 280L	DNH-4-280L-E	1800*800*1000	LPG	NG	30	102,360 380~400v 18.00
DN	GAS Tilting Bratt Pan 280L	DNH-4-280L-G	Pot 1350*600*350	2800pa	2000pa		
DN	Electric Tilting Bratt Pan 320L	DNH-4-320L-E	1800*800*1000	LPG	NG	30	102,360 380~400v 18.00
DN	GAS Tilting Bratt Pan 320L	DNH-4-320L-G	Pot 1350*600*400	2800pa	2000pa		



ESP-900T-150



GSP-900T-150

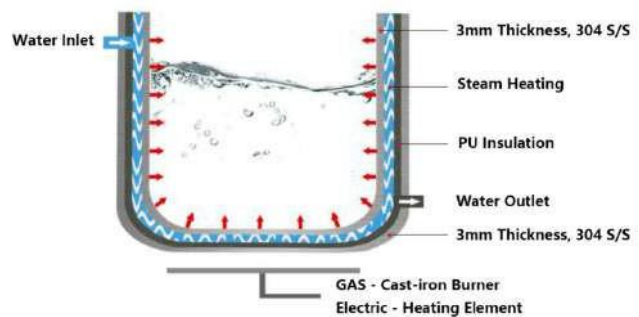
- Machine Panel 201 SS
- Cooking Pot 304 SS
- Pot Bottom 3.0mm Thickness
- Gas Unit Direct Heating
- Electric Unit Indirect Heating & Jacketed kettle
- Customizable all-304 stainless steel



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	BTU	Power (Kw)
GT	Electric Tilting Boiling Pan 100L Indirect heating (jacket/heat oil)	ESP-900T-100	1050*850*1200				380~400v 15.00
GT	Electric Tilting Boiling Pan 150L Indirect heating (jacket/heat oil)	ESP-900T-150	1200*850*1200				380~400v 15.00
GT	Electric Tilting Boiling Pan 200L Indirect heating (jacket/heat oil)	ESP-1000T-200	1450*1040*1140				380~400v 22.00
GT	Electric Tilting Boiling Pan 300L Indirect heating (jacket/heat oil)	ESP-1000T-300	1550*1180*1400				380~400v 27.00
GT	Gas Tilting Boiling Pan 100L Direct heating	GSP-900T-100	1040*860*1140	LPG 2800pa	NG 2000pa	16	54,592
GT	Gas Tilting Boiling Pan 150L Direct heating	GSP-900T-150	1140*860*1140	LPG 2800pa	NG 2000pa	20	68,240
GT	Gas Tilting Boiling Pan 200L Direct heating	GSP-900T-200	1140*860*1140	LPG 2800pa	NG 2000pa	20	68,240



DN-1-200L-E/G



- Machine Panel 201 SS
- Cooking Pot 304 SS
- Pot Bottom 3.0mm Thickness
- Indirect Heating & Jacketed kettle
- Customizable all-304 stainless steel
- Optional electric mixer



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	BTU	Power (Kw)
DN	Electric Steam Kettle Stock Pot 60L	DNH-1-60L-E	650*600*950 Pot ø400*500	LPG 2800pa NG 2000pa			380~400v 6.00
DN	Electric Steam Kettle Stock Pot 80L	DNH-1-80L-E	700*650*1000 Pot ø450*500	LPG 2800pa NG 2000pa			380~400v 8.00
DN	Electric Steam Kettle Stock Pot 100L	DNH-1-100L-E	750*700*1050	LPG 2800pa NG 2000pa	10	34,120	380~400v 10.00
DN	Gas Steam Kettle Stock Pot 100L	DNH-1-100L-G	Pot ø500*550	2800pa 2000pa			
DN	Electric Steam Kettle Stock Pot 150L	DNH-1-150L-E	850*800*1050	LPG 2800pa NG 2000pa	12	40,944	380~400v 12.00
DN	Gas Steam Kettle Stock Pot 150L	DNH-1-150L-G	Pot ø600*550	2800pa 2000pa			
DN	Electric Steam Kettle Stock Pot 200L	DNH-1-200L-E	950*900*1050	LPG 2800pa NG 2000pa	15	51,180	380~400v 15.00
DN	Gas Steam Kettle Stock Pot 200L	DNH-1-200L-G	Pot ø700*550	2800pa 2000pa			
DN	Electric Steam Kettle Stock Pot 250L	DNH-1-250L-E	950*1000*1200	LPG 2800pa NG 2000pa	18	61,416	380~400v 18.00
DN	Gas Steam Kettle Stock Pot 250L	DNH-1-250L-G	Pot ø700*700	2800pa 2000pa			
DN	Electric Steam Kettle Stock Pot 330L	DNH-1-330L-E	1050*1000*1200	LPG 2800pa NG 2000pa	22	75,064	380~400v 22.00
DN	Gas Steam Kettle Stock Pot 330L	DNH-1-330L-G	Pot ø800*700	2800pa 2000pa			
DN	Electric Steam Kettle Stock Pot 400L	DNH-1-400L-E	1050*1000*1300	LPG 2800pa NG 2000pa	24	81,888	380~400v 24.00
DN	Gas Steam Kettle Stock Pot 400L	DNH-1-400L-G	Pot ø800*800	2800pa 2000pa			
DN	Electric Steam Kettle Stock Pot 450L	DNH-1-450L-E	1200*1150*1300	LPG 2800pa NG 2000pa	28	95,536	380~400v 28.00
DN	Gas Steam Kettle Stock Pot 450L	DNH-1-450L-G	Pot ø900*700	2800pa 2000pa			
DN	Electric Steam Kettle Stock Pot 500L	DNH-1-500L-E	1200*1150*1300	LPG 2800pa NG 2000pa	28	95,536	380~400v 28.00
DN	Gas Steam Kettle Stock Pot 500L	DNH-1-500L-G	Pot ø900*800	2800pa 2000pa			
DN	Electric Steam Kettle Stock Pot 600L	DNH-1-600L-E	1300*1250*1300	LPG 2800pa NG 2000pa	32	109,184	380~400v 32.00
DN	Gas Steam Kettle Stock Pot 600L	DNH-1-600L-G	Pot ø1000*800	2800pa 2000pa			



DN-3-200-E/G

- Machine Panel 201 SS
- Cooking Pot 304 SS
- Pot Bottom 3.0mm Thickness
- Indirect Heating & Jacketed kettle
- Customizable all-304 stainless steel
- Optional electric tilting



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	BTU	Power (Kw)		
DN	Electric Tilting Kettle Stock Pot 100L	DNH-3-100L-E	1050*800*1050	LPG	NG	10	34,120	380~400v	10.00
	Gas Tilting Kettle Stock Pot 100L	DNH-3-100L-G	Pot ø500*550	2800pa	2000pa				
DN	Electric Tilting Kettle Stock Pot 150L	DNH-3-150L-E	1150*900*1100	LPG	NG	12	40,944	380~400v	12.00
	Gas Tilting Kettle Stock Pot 150L	DNH-3-150L-G	Pot ø600*550	2800pa	2000pa				
DN	Electric Tilting Kettle Stock Pot 200L	DNH-3-200L-E	1250*1000*1150	LPG	NG	15	51,180	380~400v	15.00
	Gas Tilting Kettle Stock Pot 200L	DNH-3-200L-G	Pot ø700*550	2800pa	2000pa				
DN	Electric Tilting Kettle Stock Pot 250L	DNH-3-250L-E	1350*1100*1200	LPG	NG	20	68,240	380~400v	20.00
	Gas Tilting Kettle Stock Pot 250L	DNH-3-250L-G	Pot ø800*550	2800pa	2000pa				
DN	Electric Tilting Kettle Stock Pot 350L	DNH-3-350L-E	1450*1200*1250	LPG	NG	24	81,888	380~400v	24.00
	Gas Tilting Kettle Stock Pot 350L	DNH-3-350L-G	Pot ø900*550	2800pa	2000pa				
DN	Electric Tilting Kettle Stock Pot 400L	DNH-3-400L-E	1450*1200*1350	LPG	NG	28	95,536	380~400v	28.00
	Gas Tilting Kettle Stock Pot 400L	DNH-3-400L-G	Pot ø900*650	2800pa	2000pa				
DN	Electric Tilting Kettle Stock Pot 500L	DNH-3-500L-E	1550*1300*1400	LPG	NG	28	95,536	380~400v	28.00
	Gas Tilting Kettle Stock Pot 500L	DNH-3-500L-G	Pot ø1000*650	2800pa	2000pa				



CPF3/S



CPF4/S



CPF5/S



Manual temperature control



Electronic temperature control

- SS430 front panel and door
- Plate thickness 1.2mm
- Galvanized side panel
- Imported gas control system



Series	Product Description	Model	Dimension (Inch)	Oil Capacity (lbs.)	Gas Pressure		Gas Power	
					LPG	NG	Gas kW	BTU
US	Gas 3-Burner 1-Tank Fryer M.T.C.	CP-F3	15.5*30.8*34.7/39.4 394*770*881mm	35 - 40	2800pa	2000pa	26	90,000
US	Gas 4-Burner 1-Tank Fryer M.T.C.	CP-F4	15.5*30.8*34.7/39.4 394*770*881mm	40 - 55	2800pa	2000pa	35	120,000
US	Gas 5-Burner 1-Tank Fryer M.T.C.	CP-F5	21.0*34.3*34.7/39.4 533*770*881mm	75 - 80	2800pa	2000pa	44	150,000
US	Gas 4-Burner 2-Tank Fryer M.T.C.	CP-F4DT	21.0*34.3*34.7/39.4 533*770*881mm	75 - 80	2800pa	2000pa	35	120,000
US	Gas 3-Burner 1-Tank Fryer E.T.C.	CP-F3S	15.5*30.8*34.7/39.4 394*770*881mm	35 - 40	2800pa	2000pa	26	90,000
US	Gas 4-Burner 1-Tank Fryer E.T.C.	CP-F4S	15.5*30.8*34.7/39.4 394*770*881mm	40 - 55	2800pa	2000pa	35	120,000
US	Gas 5-Burner 1-Tank Fryer E.T.C.	CP-F5S	21.0*34.3*34.7/39.4 533*770*881mm	75 - 80	2800pa	2000pa	44	150,000



CP-G24-M



CP-G36-M



CP-G48-M



CP-G24-T



CP-G36-T



CP-G48-T



- Imported gas control system
- Optional
- Flameout protection
- Station with Under Shelf, Cabinet or Chef Base Chiller

Series	Product Description	Model	Dimension (Inch) mm	Griddle Plate Thickness	GAS Pressure	Gas kW	BTU
US	Gas 12-Inch Griddle Manual Control	CP-G12-M	12*34.4*12.7/15.5 305*873*323mm	3/4" (20mm) Griddle Plate	LPG NG 2800pa 2000pa	8.8	30,000
US	Gas 24-Inch Griddle Manual Control	CP-G24-M	24*34.4*12.7/15.5 610*873*323mm	3/4" (20mm) Griddle Plate	LPG NG 2800pa 2000pa	17.6	60,000
US	Gas 36-Inch Griddle Manual Control	CP-G36-M	36*34.4*12.7/15.5 914*873*323mm	3/4" (20mm) Griddle Plate	LPG NG 2800pa 2000pa	26.4	90,000
US	Gas 48-Inch Griddle Manual Control	CP-G48-M	48*34.4*12.7/15.5 1220*873*323mm	3/4" (20mm) Griddle Plate	LPG NG 2800pa 2000pa	35.2	120,000
US	Gas 60-Inch Griddle Manual Control	CP-G60-M	60*34.4*12.7/15.5 1524*873*323mm	3/4" (20mm) Griddle Plate	LPG NG 2800pa 2000pa	44.0	150,000
US	Gas 12-Inch Griddle Thermostat Control	CP-G12-T	12*34.4*12.7/15.5 305*873*323mm	1" (25mm) Griddle Plate	LPG NG 2800pa 2000pa	8.8	30,000
US	Gas 24-Inch Griddle Thermostat Control	CP-G24-T	24*34.4*12.7/15.5 610*873*323mm	1" (25mm) Griddle Plate	LPG NG 2800pa 2000pa	17.6	60,000
US	Gas 36-Inch Griddle Thermostat Control	CP-G36-T	36*34.4*12.7/15.5 914*873*323mm	1" (25mm) Griddle Plate	LPG NG 2800pa 2000pa	26.4	90,000
US	Gas 48-Inch Griddle Thermostat Control	CP-G48-T	48*34.4*12.7/15.5 1220*873*323mm	1" (25mm) Griddle Plate	LPG NG 2800pa 2000pa	35.2	120,000
US	Gas 60-Inch Griddle Thermostat Control	CP-G60-T	60*34.4*12.7/15.5 1524*873*323mm	1" (25mm) Griddle Plate	LPG NG 2800pa 2000pa	44.0	150,000



CP-CB24-M



CP-CB36-M



CP-CB48-M



CP-HP12-M



CP-HP24-M



CP-HP36-M



Model-R



Model-M



-Imported gas control system  
Optional

-Flameout protection gas valve

-Lava stone for grill

-Station with Under Shelf, Cabinet or Chef Base Chiller

Series	Product Description	Model	Dimension (Inch) mm	Part Option	GAS Pressure		Gas kW	BTU
US	Gas 12-Inch Charbroiler	CP-CB12-M/R	12*34.4*12.7/15.5 305*873*323mm	M-Only Charbroiler R-with Lava Stone	LPG 2800pa	NG 2000pa	10.3	35,000
US	Gas 24-Inch Charbroiler	CP-CB24-M/R	24*34.4*12.7/15.5 610*873*323mm	M-Only Charbroiler R-with Lava Stone	LPG 2800pa	NG 2000pa	20.6	70,000
US	Gas 36-Inch Charbroiler	CP-CB36-M/R	36*34.4*12.7/15.5 914*873*323mm	M-Only Charbroiler R-with Lava Stone	LPG 2800pa	NG 2000pa	30.8	105,000
US	Gas 48-Inch Charbroiler	CP-CB48-M/R	48*34.4*12.7/15.5 1220*873*323mm	M-Only Charbroiler R-with Lava Stone	LPG 2800pa	NG 2000pa	41.0	140,000
US	Gas 12-Inch 2-Open Burner	CP-HP12-M	12*34.4*12.7 305*873*323mm		LPG 2800pa	NG 2000pa	14.6	50,000
US	Gas 24-Inch 4-Open Burner	CP-HP24-M	24*34.4*12.7/15.5 610*873*323mm		LPG 2800pa	NG 2000pa	29.3	100,000
US	Gas 36-Inch 6-Open Burner	CP-HP36-M	36*34.4*12.7/15.5 914*873*323mm		LPG 2800pa	NG 2000pa	44.0	150,000



CP-SM-36



CP-SP-1



CP-SP-2



- Imported gas control system
- Optional
- Flameout protection

Series	Product Description	Model	Dimension (Inch) mm	GAS Pressure		Gas kW	BTU	Remark
US	Gas 36-Inch Salamander	CP-SM-36	36*17.8*17.7/18 914*627*457mm	LPG 2800pa	NG 2000pa	9.8	35,000	
US	Gas 36-Inch Infrared Cheese Melter	CP-CM-36	36*17.8*17.7/18 914*627*457mm	LPG 2800pa	NG 2000pa	9.8	35,000	
US	Gas Stock Pot 1-Range	CP-SP-1	17.9*25.6*25.7 456*650*660mm	LPG 2800pa	NG 2000pa	23.5	80,000	
US	Gas Stock Pot 2-Range	CP-SP-2	17.9*50.2*25.7 456*1300*660mm	LPG 2800pa	NG 2000pa	47.0	160,000	



CP-R24



CP-R36



CP-R60



CP-R60-24CB



CP-R60-24MG



CP-R60-24TG

-Multifunctional combined in 1 Set

-48-Inch & 60-Inch combined Range with 2-Oven Base

Series	Product Description	Model	Dimension (Inch) mm	Part Detail	GAS Pressure		Gas kW	BTU
US	Gas 24-Inch 4-Open Burner with Oven	CP-R24	24.0*31.3*37.5/60.2 610*797*1530mm		LPG 2800pa	NG 2000pa	10.3	35,000
US	Gas 24-Inch M/C Griddle with Oven	CP-R24-MG	24.0*31.3*37.5/60.2 610*797*1530mm	3/4" (20mm) Griddle Plate	LPG 2800pa	NG 2000pa	20.6	70,000
US	Gas 24-Inch T/C Griddle with Oven	CP-R24-TG	24.0*31.3*37.5/60.2 610*797*1530mm	1" (25mm) Griddle Plate	LPG 2800pa	NG 2000pa	30.8	105,000
US	Gas 24-Inch Charbroiler with Oven	CP-R24-CB	24.0*31.3*37.5/60.2 610*797*1530mm		LPG 2800pa	NG 2000pa	41.0	140,000
US	Gas 36-Inch 6-Open Burner with Oven	CP-R36	36.0*31.3*37.5/60.2 914*797*1530mm		LPG 2800pa	NG 2000pa	14.6	50,000
US	Gas 36-Inch M/C Griddle with Oven	CP-R36-MG	36.0*31.3*37.5/60.2 914*797*1530mm	3/4" (20mm) Griddle Plate	LPG 2800pa	NG 2000pa	20.6	70,000
US	Gas 36-Inch T/C Griddle with Oven	CP-R36-TG	36.0*31.3*37.5/60.2 914*797*1530mm	1" (25mm) Griddle Plate	LPG 2800pa	NG 2000pa	30.8	105,000
US	Gas 36-Inch Charbroiler with Oven	CP-R36-CB	36.0*31.3*37.5/60.2 914*797*1530mm		LPG 2800pa	NG 2000pa	41.0	140,000
US	Gas 24" Burner w/ 12" M/C Griddle & Oven	CP-R36-12MG	36.0*31.3*37.5/60.2 914*797*1530mm	3/4" (20mm) Griddle Plate	LPG 2800pa	NG 2000pa	53.0	180,900
US	Gas 24" Burner w/ 12" Charbroiler & Oven	CP-R36-12CB	36.0*31.3*37.5/60.2 914*797*1530mm		LPG 2800pa	NG 2000pa	55.0	187,700
US	Gas 12" Burner w/ 24" M/C Griddle & Oven	CP-R36-12MG	36.0*31.3*37.5/60.2 914*797*1530mm	3/4" (20mm) Griddle Plate	LPG 2800pa	NG 2000pa	44.8	153,000
US	Gas 12" Burner w/ 24" Charbroiler & Oven	CP-R36-12CB	36.0*31.3*37.5/60.2 914*797*1530mm		LPG 2800pa	NG 2000pa	47.8	163,100



-Multifunctional combined in 1 Set  
-48-Inch & 60-Inch combined Range with 2-Oven Base

Series	Product Description	Model	Dimension (Inch) mm	Part Detail	GAS Pressure	Gas kW	BTU
US	Gas 12" Burner w/ 24" T/C Griddle & Oven	CP-R36-24TG	36.0*31.3*37.5/60.2 914*797*1530mm	1" (25mm) Griddle Plate	LPG 2800pa NG 2000pa	44.8	180,900
US	Gas 48-Inch 8-Open Burner with Oven	CP-R48	48.0*31.3*37.5/60.2 1220*797*1530mm		LPG 2800pa NG 2000pa	89.6	305,800
US	Gas 12" Burner w/ 36" Charbroiler & Oven	CP-R48-36CB	48.0*31.3*37.5/60.2 1220*797*1530mm		LPG 2800pa NG 2000pa	82.3	280,900
US	Gas 24" Burner w/ 24" M/C Griddle & Oven	CP-R48-24MG	48.0*31.3*37.5/60.2 1220*797*1530mm	3/4" (20mm) Griddle Plate	LPG 2800pa NG 2000pa	72.0	245,800
US	Gas 24" Burner w/ 24" T/C Griddle & Oven	CP-R48-24TG	48.0*31.3*37.5/60.2 1220*797*1530mm	1" (25mm) Griddle Plate	LPG 2800pa NG 2000pa	72.0	245,800
US	Gas 24" Burner w/ 24" Charbroiler & Oven	CP-R48-24CB	48.0*31.3*37.5/60.2 1220*797*1530mm		LPG 2800pa NG 2000pa	75.0	256,000
US	Gas 60-Inch 10-Open Burner with Oven	CP-R60	60.0*31.3*37.5/60.2 1524*797*1530mm		LPG 2800pa NG 2000pa	108.0	368,600
US	Gas 36" Burner w/ 24" M/C Griddle & Oven	CP-R60-24MG	60.0*31.3*37.5/60.2 1524*797*1530mm	3/4" (20mm) Griddle Plate	LPG 2800pa NG 2000pa	90.0	307,170
US	Gas 36" Burner w/ 24" T/C Griddle & Oven	CP-R60-24TG	60.0*31.3*37.5/60.2 1524*797*1530mm	1" (25mm) Griddle Plate	LPG 2800pa NG 2000pa	90.0	307,170
US	Gas 36" Burner w/ 24" Charbroiler & Oven	CP-R60-24CB	60.0*31.3*37.5/60.2 1524*797*1530mm		LPG 2800pa NG 2000pa	85.2	290,800



CP-HP12-M



CP-HP36-M

- SS 430 Body, 1.2mm Thick
- Imported electric heating control system
- Imported double speed high horsepower fan motor
- Enamel liner



Series	Product Description	Model	Dimension (Inch) mm	Oven Inner (Inch)	Rack	Voltage	HZ	Power
US	Electric Single Layer Convection Oven	CP-COE-Single	38.12*44.37*60.00 970*1130*1520mm	29.0*22.5*19.37 740*570*500mm	28"*21"	380~400v 220~240v	50/60 60	10 kw
US	Electric Double Layer Convection Oven	CP-COE-Double	38.12*44.37*68.62 970*1130*1740mm	29.0*22.5*19.37 *2 740*570*500mm *2	28"*21"	380~400v 220~240v	50/60 60	20 kw



CP-HP12-M



CP-HP36-M

- SS 430 Body, 1.2mm Thick
- Imported gas control system
- Imported double speed high horsepower fan motor
- Enamel liner



Series	Product Description	Model	Dimension (Inch) mm	Oven Inner (Inch)	Voltage	HZ	Gas kW	BTU
US	Gas Single Layer Convection Oven	CP-COG-Single	38.12*44.37*60.00 970*1130*1520mm	29.0*22.5*19.37 740*570*500mm	220~240v 110~120v	50/60 60	15.8	53,900
US	Gas Double Layer Convection Oven	CP-COG-Double	38.12*44.37*68.62 970*1130*1740mm	29.0*22.5*19.37 *2 740*570*500mm *2	220~240v 110~120v	50/60 60	31.6	107800



MDXZ-24



PFE-500



PFE-600



MDXZ-16



MDXZ-25



PFG-500



PFG-600



MDXZ-16B

- Stainless steel body, easy to clean.
- Aluminum pot cover, easy to open and close.
- Built-in automatic filtering system, energy-saving and convenient.
- Caster and brake for easy movement and positioning.
- Mechanical panel control, durable and easy to replace.
- Red and black ball screw locking pressure structure, easy to identify.
- Temperature Max. 200°C



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	Capacity	Power (Kw)
PF	Manual Electric Pressure Fryer	MDXZ-16	380*470*530			16-L	220~240v 3.00
PF	Program Electric Pressure Fryer	MDXZ-16B	380*470*530			16-L	220~240v 3.00
PF	Manual Electric Pressure Fryer	MDXZ-24	460*960*1230			24-L	380~400v 13.50
PF	Manual Electric Pressure Fryer w/ Filter	EMH-936	460*960*1230			24-L	380~400v 13.50
PF	Program Electric Pressure Fryer w/ Filter	EMH-937	460*960*1230			24-L	380~400v 13.50
PF	Manual Gas Pressure Fryer	MDXZ-25	460*960*1230	LPG 2800pa	NG 2000pa	25-L	220~240v 0.55
PF	Manual Gas Pressure Fryer w/ Filter	PFG-500	460*960*1230	LPG 2800pa	NG 2000pa	25-L	220~240v 0.55
PF	Program Gas Pressure Fryer w/ Filter	PFG-600	460*960*1230	LPG 2800pa	NG 2000pa	25-L	220~240v 0.55



FRY-4001



FRY-4002



FRY-8002



FRY-8003



FRY-4001F



FRY-4002F



FRY-8002F



FRY-8003F



-Freestanding Electric Open Fryers, where performance, durability, and efficiency converge. Our fryers are expertly engineered to meet the demands of bustling restaurants, fast-paced food courts, and large-scale catering operations. With these fryers, you can expect consistent and delicious results every time.



Series	Product Description	Model	Dimension(mm)	Capacity	Power (Kw)	Oil Filter	Optional
OF	Program Open Fryer 1-Tank	FRY-4001	400*800*1050	28L	220~240v 380~400v	9.00 18.00	Manual Flat Heating Element Automatic Lifting
OF	Program Open Fryer 2-Tank	FRY-4002	400*800*1050	14+14L	220~240v 380~400v	9.00 18.00	Manual Flat Heating Element Automatic Lifting
OF	Program Open Fryer 2-Tank	FRY-8002	800*800*1050	28+28L	380~400v	13.50	Manual Flat Heating Element Automatic Lifting
OF	Program Open Fryer 3-Tank	FRY-8003	800*800*1050	28+ 14+14L	380~400v	13.50	Manual Flat Heating Element Automatic Lifting
OF	Program Open Fryer 1-Tank w/ Filter	FRY-4001F	460*960*1230	28L	380~400v	13.50	Automatic Flat Heating Element Automatic Lifting
OF	Program Open Fryer 2-Tank w/ Filter	FRY-4002F	460*960*1230	14+14L	220~240v	0.55	Automatic Flat Heating Element Automatic Lifting
OF	Program Open Fryer 2-Tank w/ Filter	FRY-8002F	460*960*1230	28+28L	220~240v	0.55	Automatic Flat Heating Element Automatic Lifting
OF	Program Open Fryer 3-Tank w/ Filter	FRY-8003F	460*960*1230	28+ 14+14L	220~240v	0.55	Automatic Flat Heating Element Automatic Lifting



MDXZ-16B



MDXZ-16B



PFG-600



MDXZ-16B



MDXZ-25



PFG-500



PFG-600



MDXZ-16B

- Program simultaneously raise and lower the timing bar.
- Each lifting bar is independently controlled.
- Three power levels are adjustable.
- Different levels can be used depending on the situation.
- All stainless steel casing, sturdy and durable.
- Pulse ignition system.
- With flameout safety protection device.
- High-efficiency burner with independent switch and temperature control.



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	Basket	Power (Kw)
OF	Simple Oil Filter Cart 30L	OFC-30	330*650*350				220~240v 0.37
OF	Simple Oil Filter Cart 48L	OFC-48	450*800*550				220~240v 0.37
OF	Luxury Oil Filter Cart 18L	OFC-18	460*350*380				220~240v 0.37
OF	Luxury Oil Filter Cart 55L	OFC-55	780*350*380				220~240v 0.37
LN	Electric Noodle Cooker w/ 3-Basket	NC-3E	340*850*1120			∅ 140	220~240v 380~400v 6.00
LN	Electric Noodle Cooker w/ 6-Basket	NC-6E	340*850*1120			∅ 160mm ∅ 180mm	380~400v 12.00
LN	Gas Noodle Cooker w/ 3-Basket	NC-3G	350*800*1120	LPG 2800pa NG 2000pa	6.00	∅ 180	220~240v 0.50
LN	Gas Noodle Cooker w/ 6-Basket	NC-6G	640*800*1120	LPG 2800pa NG 2000pa	12.00	∅ 140mm ∅ 160mm	220~240v 0.50



CC-LB1



CC-LB2



CC-OB4



CC-OB6



CC-OB8

-The Chinese cooking. Widely used for a range of Chinese cooking techniques, including stir-frying, steaming, deep frying, poaching, braising, searing, stewing, making soup, smoking and roasting nuts.



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	BTU	Power (Kw)		
CC	Gas Chinese 4-Open Burner	CC-OB4	600*750*800/900	LPG 2800pa	NG 2000pa	20.00	68,240		
CC	Gas Chinese 6-Open Burner	CC-OB6	900*750*800/900	LPG 2800pa	NG 2000pa	30.00	102,360		
CC	Gas Chinese 8-Open Burner	CC-OB8	1200*750*800/900	LPG 2800pa	NG 2000pa	40.00	136,480		
CC	Air Blast Gas Low Stove 1-Burner	CC-LB1	550*700*500/800	LPG 2800pa	NG 2000pa	15.00	51,180	220~240v	0.15
CC	Air Blast Gas Low Stove 2-Burner	CC-LB2	1200*700*500/800	LPG 2800pa	NG 2000pa	30.00	102,360	220~240v	0.15



CC-WK1



CC-WK2



CC-ST1



CC-ST2



CC-SR2



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	BTU	Power (Kw)		
CC	Air Blast Gas 1-Wok Kwali Range	CC-WK1	1000*900*800/350	LPG 2800pa	NG 2000pa	40.00	136,480	220~240v	0.25
CC	Air Blast Gas 2-Wok Kwali Range	CC-WK2	1500*900*800/350	LPG 2800pa	NG 2000pa	80.00	272,960	220~240v	0.50
CC	Gas Dim Sum Steam 1-Range	CC-ST1	900*900*800/350	LPG 2800pa	NG 2000pa	40.00	136,480	220~240v	0.15
CC	Gas Dim Sum Steam 2-Range	CC-ST2	1600*900*800/350	LPG 2800pa	NG 2000pa	80.00	272,960	220~240v	0.15
CC	Gas Steam Vermicelli Roll 1-Range	CC-SR2	1200*900*800/350	LPG 2800pa	NG 2000pa	40.00	136,480	220~240v	0.15



CC-ND1



CC-ND2



CC-PO



CC-DO



CC-SD3



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	BTU	Power (Kw)		
CC	Chinese Gas Noodle Cooker 1-Range	CC-ND1	900*900*800/350	LPG 2800pa	NG 2000pa	35.00	119,420	220~240v	0.15
CC	Chinese Gas Noodle Cooker 2-Range	CC-ND2	1600*900*800/350	LPG 2800pa	NG 2000pa	70.00	238,840	220~240v	0.15
CC	Gas Roast Pig Oven	CC-PO	620*1100*600	LPG 2800pa	NG 2000pa	50.00	170,600	220~240v	0.15
CC	Gas Roast Duck Oven	CC-DO	∅ 900*1500	LPG 2800pa	NG 2000pa	16.00	54,592	220~240v	0.15
CC	Gas 3-Deck Steam Cabinet	CC-SD3	900*900*1850	LPG 2800pa	NG 2000pa	40.00	136,480	220~240v	0.15



EF-061/081



EF-101/131



GF-71A



EF-062/082



EF-102/132



GF-72A



Series	Product Description	Model	Dimension(mm)	GAS Pressure		Gas kW	BTU	Power (Kw)
SN	6-L Deep Fryer 1-Tank	EF-061	190*440*275				220~240v 110~120v	2.00
SN	6-L Deep Fryer 2-Tank	EF-062	390*440*275				220~240v 110~120v	4.00
SN	8-L Deep Fryer 1-Tank	EF-081	190*440*330				220~240v 110~120v	2.00
SN	8-L Deep Fryer 2-Tank	EF-082	390*440*330				220~240v 110~120v	4.00
SN	10-L Deep Fryer 1-Tank	EF-101	290*440*290				220~240v 110~120v	3.00
SN	10-L Deep Fryer 2-Tank	EF-102	590*440*290				220~240v 110~120v	6.00
SN	13-L Deep Fryer 1-Tank	EF-131	290*440*340				220~240v 110~120v	3.30
SN	13-L Deep Fryer 2-Tank	EF-132	590*440*340				220~240v 110~120v	6.60
SN	Gas 18-L Deep Fryer 1-Tank	GF-71A	350*680*610	LPG 2800pa	NG 2000pa	9	30,708	
SN	Gas 18-L Deep Fryer 2-Tank	GF-72A	665*680*610	LPG 2800pa	NG 2000pa	18	61,416	



EG-500



EG-600/750



GT-500



GT-600/750



Series	Product Description	Model	Dimension(mm)	GAS Pressure		Gas kW	BTU	Power (Kw)
SN	Electric Griddle 12.0mm Plate	EG-500	500*520*310					220~240v 110~120v 3.00
SN	Electric Griddle 12.0mm Plate	EG-600	600*520*310					220~240v 110~120v 5.00
SN	Electric Griddle 12.0mm Plate	EG-750	750*520*310					220~240v 110~120v 6.00
SN	Gas Griddle 12.0mm Plate	GT-500	500*590*500	LPG 2800pa	NG 2000pa	3	10,236	
SN	Gas Griddle 12.0mm Plate	GT-600	600*590*500	LPG 2800pa	NG 2000pa	5	17,060	
SN	Gas Griddle 12.0mm Plate	GT-750	750*590*500	LPG 2800pa	NG 2000pa	6	20,472	



GB-2



GB-2Y



GB-3Y



GB-4



GB-6



Series	Product Description	Model	Dimension(mm)	GAS Pressure		Gas kW	BTU	Remark
SN	Gas 2-Open Burner	GB-2Y	660*428*308	LPG 2800pa	NG 2000pa	11	37,532	Flameout Protection
SN	Gas 2-Open Burner	GB-3Y	990*428*308	LPG 2800pa	NG 2000pa	11	37,532	Flameout Protection
SN	Gas 3-Open Burner	GB-2	375*735*308	LPG 2800pa	NG 2000pa	16	54,592	Flameout Protection
SN	Gas 4-Open Burner	GB-4	765*735*308	LPG 2800pa	NG 2000pa	22	75,064	Flameout Protection
SN	Gas 6-Open Burner	GB-6	1150*735*308	LPG 2800pa	NG 2000pa	33	112,596	Flameout Protection



EPC-2



OKB-2



EPC-2Y



EPC-4A



EPC-6A



Series	Product Description	Model	Dimension(mm)	Power (Kw)	Capacity	Remark
SN	Electric Oden Cooker Machine	OKB-2	647*370*292	220~240v 110~120v	2.60	2-Tank
SN	Electric Noodle Cooker	EPC-2	180*406*275	220~240v 110~120v	2.00	2-Basket Ø135*145mm
SN	Electric Pasta Cooker	EPC-2Y	400*680*370	220~240v 110~120v	4.50	2-Basket 290*148*200mm
SN	Electric Noodle Cooker	EPC-4A	430*600*310	220~240v 110~120v	3.20	4-Basket Ø135*145mm
SN	Electric Noodle Cooker	EPC-6A	610*600*310	220~240v 110~120v	4.80	6-Basket Ø135*145mm



ET-4



ET-6



LS-40



ETT-150



ETT-300



ETT-450



Series	Product Description	Model	Dimension(mm)	Power (Kw)	Capacity	Remark
SN	Electric 2-Slice Toaster	ET-4	290*260*220	220~240v 110~120v	1.80	4-Peices/Time
SN	Electric 4-Slice Toaster	ET-6	420*260*220	220~240v 110~120v	2.50	6-Peices/Time
SN	Vertical Contact Toaster	LS-40	638*226*664	220~240v 110~120v	1.60	Speed Adjustable
SN	Electric Conveyor Toaster	ETT-150	288*418*387	220~240v 110~120v	1.35	150~180 Peices/H Speed Adjustable
SN	Electric Conveyor Toaster	ETT-300	368*418*387	220~240v 110~120v	2.25	300~350 Peices/H Speed Adjustable
SN	Electric Conveyor Toaster	ETT-450	468*418*387	220~240v 110~120v	2.65	450~500 Peices/H Speed Adjustable



HF-1



HF-1F



HF-2F



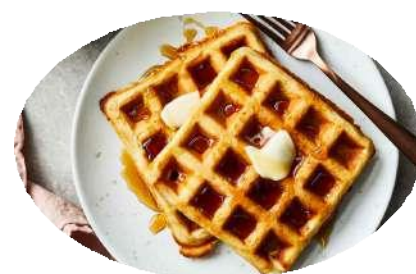
MHQ-200



MHQ-300



MHQ-4S



Series	Product Description	Model	Dimension(mm)	Power (Kw)	Capacity	Remark
SN	Single-Head Round Waffle Baker	HF-1	360*250*230	220~240v 110~120v	1.00	
SN	Single-Head Round Waffle Baker	HF-2	360*500*230	220~240v 110~120v	2.00	
SN	Single-Head Square Waffle Baker	HF-1F	300*420*260	220~240v 110~120v	2.00	
SN	Double-Head Square Waffle Baker	HF-2F	600*420*260	220~240v 110~120v	4.00	
SN	Quartzose Tube Oven	MHQ-200	450*290*305	220~240v 110~120v	2.00	1-Tier Infrared Heated
SN	Quartzose Tube Oven	MHQ-300	450*290*435	220~240v 110~120v	3.00	2-Tier Infrared Heated
SN	Quartzose Tube Oven	MHQ-4S	410*330*460	220~240v 110~120v	3.50	4-Tier Infrared Heated



XGP-1



XGP-2



GB-4



GB-6



GB-6



Series	Product Description	Model	Dimension(mm)	Power (Kw)	Remark
SN	Single-Head Cone Baker	XGP-1	360*250*230	220~240v 110~120v 50/60hz	1.00 Conical Mold
SN	Double-Head Cone Baker	XGP-2	360*500*230	220~240v 110~120v 50/60hz	2.00 Conical Mold
SN	Single-Head Panini Gill	EDG-10	320*410*190	220~240v 110~120v 50/60hz	1.80
SN	Single-Head Panini Gill	EDG-14	440*410*190	220~240v 110~120v 50/60hz	2.20
SN	Double-Head Panini Gill	EDG-20	580*410*190	220~240v 110~120v 50/60hz	3.60



ET-4



ET-6



LS-40



ETT-150



ETT-300



ETT-450



Series	Product Description	Model	Dimension(mm)	Power (Kw)	GAS Pressure	Remark
SN	Electric 1-Head Crepe Maker	ECM-1	450*490*230	220~240v 110~120v	3.00	Plate Ø400mm
SN	Electric 2-Head Crepe Maker	ECM-2	860*490*235	220~240v 110~120v	6.00	Plate Ø400mm
SN	Gas 1-Head Crepe Maker	GCM-1	450*490*235		LPG 2800pa NG 2000pa	Plate Ø400mm
SN	Gas 2-Head Crepe Maker	GCM-2	860*490*235		LPG 2800pa NG 2000pa	Plate Ø400mm
SN	Hot Dog Warmer	HDW-2	480*330*360	220~240v 110~120v	0.58	
SN	Hot Dog Roller Grill w/ Cover	HD-5X	440*310*380	220~240v 110~120v	0.90	5-Roller
SN	Hot Dog Roller Grill w/ Cover	HD-7X	440*325*380	220~240v 110~120v	0.90	7-Roller
SN	Hot Dog Roller Grill w/ Cover	HD-9X	580*410*190	220~240v 110~120v	0.90	9-Roller



JGT-14A



JGT-16A



JGT-18A



EMH-936



EMH-937



EMH-938



EMH-450S



EMH-600S



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	BTU	Power (Kw)
Ovens	GAS 4-Burner Salamander	JGT-14A	680*440*610	LPG 2800pa	NG 2000pa	10.00	34,120
Ovens	GAS 6-Burner Salamander	JGT-16A	860*530*620	LPG 2800pa	NG 2000pa	16.00	54,592
Ovens	GAS 8-Burner Salamander	JGT-18A	1070*530*620	LPG 2800pa	NG 2000pa	18.50	63,122
Ovens	Electric Standard Salamander	EMH-936	610*340*280			220~240v	2.00
Ovens	Electric Standard Salamander	EMH-937	800*450*470			220~240v	4.00
Ovens	Electric Standard Salamander	EMH-938	580*390*390			220~240v	2.20
Ovens	Electric Lift-Up Standard Salamander	EMH-450S	450*480*500			220~240v	2.80
Ovens	Electric Lift-Up Standard Salamander	EMH-600S	600*480*520			220~240v	4.00



EB-2F



EB-4F/6F



EB-8F



BB0511PE



BB0711PE



BB1011PE

Description:

- Uniform heat transfer
- By hot air convection circulation, uniform air supply,
- hot air blow directly over the skin of food to obtain crispy taste and beautiful color and make meat more visually appealing.
- Heat resistant and easy for cleaning
- Food-grade environmental protection liner, high-temperature-resistant lighting, heat-resistant and safe, convenient and quick for cleaning.
- Safe and anti-scalded
- Double-layer tempered glass, anti-scald handle, width structure conformed to Ergonomic.



Series	Product Description	Model	Dimension(mm)	Power (Kw)	Remark	Trays
Ovens	Mechanical Convection Oven 3-Trays	EB-2F	460*570*460	220~240v 2.67	Pull-Down Door	GN1/2 325*265 x3Pcs
Ovens	Mechanical Convection Oven 4-Trays	EB-4F	595*600*580	220~240v 2.67	Pull-Down Door	Non-Standard 435*315 x4Pcs
Ovens	Mechanical Convection Oven 4-Trays	EB-6F	695*600*580	220~240v 2.67	Pull-Down Door	GN1/1 530*325 x4Pcs
Ovens	Mechanical Convection Oven 4-Trays	EB-8F	835*796*572	220~240v 6.40	Pull-Down Door	EN 600*400 x4Pcs
Ovens	Intelligent Convection Oven 5-Trays	BB0511PE	740*800*620	380~400v 5.20	Hinge Door Menu Program	GN1/1 530*325 x5Pcs
Ovens	Intelligent Convection Oven 7-Trays	BB0711PE	740*800*750	380~400v 6.00	Hinge Door Menu Program	GN1/1 530*325 x7Pcs
Ovens	Intelligent Convection Oven 10-Trays	BB1011PE	740*800*960	380~400v 10.50	Hinge Door Menu Program	GN1/1 530*325 x10Pcs



EP-1ST



EP-2ST



EP/GP-1DO



EP/GP-2DO

## Description:

- Small Pizza Oven Temperature 0~350°C
- Standard Pizza Oven Temperature 0~400°C
- Fast cooking within 5 mins
- Thermostat control separate for upper and lower heating element inside each deck
- Reinforced door for easy service and frequently open and close operation
- High temperate glass window for monitor pizza baking condition
- Long live halogen lighting system for better to check pizza baking process



Series	Product Description	Model	Dimension(mm) Inner Chamber	GAS	Gas kW	BTU	Power (Kw)
PO	Electric Small Pizza Oven 1-Deck	EP-1ST	560*570*280 400*400 x1				220~240v 2.00
PO	Electric Small Pizza Oven 2-Deck	EP-2ST	560*570*440 400*400 x2				220~240v 3.00
PO	Electric Standard Pizza Oven 1-Deck	EP-1DO	910*790*430 600*600*150 x1				220~240v 380~400v 4.80
PO	Electric Standard Pizza Oven 2-Deck	EP-2DO	910*790*760 600*600*150 x2				220~240v 380~400v 9.60
PO	Gas Standard Pizza Oven 1-Deck	GP-1DO	910*880*430 600*600*150 x1	LPG 2800pa	NG 2000pa	6.00	20,472 220~240v 0.01
PO	Gas Standard Pizza Oven 2-Deck	GP-2DO	910*880*760 600*600*150 x2	LPG 2800pa	NG 2000pa	12.00	40,944 220~240v 0.01



CONVEYOR CONVECTION PIZZA OVEN



OVEN STAND



NAPOLI PIZZA OVEN

Conveyor Convection Oven:

- Easy to use and simple to operate
- Fully automatic and precise temperature control via computer
- Bidirectional chain rotation for convenient use
- Smooth and quiet operation with low noise
- Excellent outdoor unit insulation prevents overheating
- Rapid heating; reaches 250°C in just 13 minutes upon initial startup

Napoli Pizza Oven:

- Furnace interior made of high-temperature resistant steel fiber castable in one piece
- 10cm thick insulation layer
- Ceramic exterior
- Exterior layer maintained at normal temperature
- Inquire for custom sizes



Series	Product Description	Model	Dimension(mm) Inner Chamber	GAS	Gas kW	BTU	Power (Kw)		
PO	Electric Conveyor Convection Oven 12"	EP-CO-12E	1560*860*500 560*380			380~400v	8.00		
PO	Electric Conveyor Convection Oven 18"	EP-CO-18E	1950*1010*510 800*560			380~400v	9.50		
PO	Electric Conveyor Convection Oven 32"	EP-CO-32E	2070*1450*575 1030*850			380~400v	27.50		
PO	Gas Conveyor Convection Oven 12"	EP-CO-12G	1560*860*500 560*380	LPG 2800pa	NG 2000pa	10.00	34,120	220~240v	1.00
PO	Gas Conveyor Convection Oven 18"	EP-CO-18G	1950*1010*510 800*560	LPG 2800pa	NG 2000pa	12.00	40,944	220~240v	1.00
PO	Gas Conveyor Convection Oven 32"	EP-CO-32G	2070*1450*575 1030*850	LPG 2800pa	NG 2000pa	30.00	102,360	220~240v	1.00
PO	Napoli Pizza Oven Electric	EPK-1200	1200*1250*1900			380~400v	12.00		
PO	Napoli Pizza Oven Gas	GPK-1200	1200*1250*1900	LPG 2800pa	NG 2000pa	15.00	51,180	220~240v	1.00
PO	Napoli Pizza Oven Fruitwood	WPK-1200	1200*1250*1900			220~240v	1.00		



AWE-061-D



AWE-101-D



AWE-623-DX



AWE-061-DX



AWE-101-DX



AWE-201/202-DX

Description:

- Temperature range: baking  $30 \leq 290$  °C , steaming  $30 \leq 120$  °C , steaming and baking mixed  $30 \leq 250$  °C.
- Very easy to use with 2 different control modes -Manual or Program
- Steaming Convection and Combination modes
- Multi-point core temperature sensor
- Stainless steel(SS316)cooking chamber
- Flap valve
- Cook and Hold
- Bi-directional fan and multi-speed fan
- HACCP recording
- Service diagnostic system



Series	Product Description	Model	Dimension(mm)	Power (Kw)	Remark	Trays
Ovens	Economic Combi Oven 6-GN 1/1 Tray	AWE-061-D	935*795*830	380~400v 9.40	Mechanical	GN1/1 530*325 x6Pcs
Ovens	Economic Combi Oven 10-GN 1/1 Tray	AWE-101-D	935*795*1100	380~400v 16.40	Mechanical	GN1/1 530*325 x10Pcs
Ovens	Standard Combi Oven 6-GN 2/3 Tray	AWE-623-DX	685*565*635	220~240v 4.85	Program	GN2/3 354*325 x6Pcs
Ovens	Standard Combi Oven 6-GN 1/1 Tray	AWE-061-DX	935*795*830	220~240v 9.40	Program	GN1/1 530*325 x6Pcs
Ovens	Standard Combi Oven 10-GN 1/1 Tray	AWE-101-DX	935*795*1100	380~400v 16.40	Program	GN1/1 530*325 x10Pcs
Ovens	Standard Combi Oven 20-GN 1/1 Tray	AWE-201-DX	935*795*1800	380~400v 32.80	Program 1-Trolley	GN1/1 530*325 x20Pcs
Ovens	Standard Combi Oven 20-GN 2/1 Tray	AWE-202-DX	1100*930*1800	380~400v 58.80	Program 1-Trolley	GN2/1 670*530 x20Pcs



AWE-623-B



AWE-061-B



AWE-101-B



AWE-201/202-B



STAND



TROLLEY

Description:

- Temperature range: baking 30 ≤ 290 °C , steaming 30 ≤ 120 °C , steaming and baking mixed 30 ≤ 250 °C.
- No upper limit on the number of menus (memory 3G), each menu is divided into 15 steps.
- Inner center temperature probe with 4 measuring points, withstand 300 °C !
- Six self-cleaning programs: Spray, liquid medicine cleaning, daily oil and scale removal, daily oil removal and strongly oil removal, Shuts down automatically after night cleaning.
- Steaming Convection and Combination modes
- Multi-point core temperature sensor
- Stainless steel(SS316)cooking chamber
- Flap valve
- Cook and Hold
- Bi-directional fan and multi-speed fan
- HACCP recording
- Service diagnostic system



Series	Product Description	Model	Dimension(mm)	Power (Kw)	Remark	Trays
Ovens	Intelligent Combi Oven 6-GN 2/3 Tray	AWE-623-B	685*565*635	220~240v	4.85	Program GN2/3 354*325 x6Pcs
Ovens	Intelligentd Combi Oven 6-GN 1/1 Tray	AWE-061-B	935*795*830	220~240v	9.40	Program GN1/1 530*325 x6Pcs
Ovens	Intelligent Combi Oven 10-GN 1/1 Tray	AWE-101-B	935*795*1100	380~400v	16.40	Program GN1/1 530*325 x10Pcs
Ovens	Intelligent Combi Oven 20-GN 1/1 Tray	AWE-201-B	935*795*1800	380~400v	32.80	Program 1-Trolley GN1/1 530*325 x20Pcs
Ovens	Intelligent Combi Oven 20-GN 2/1 Tray	AWE-202-B	1100*930*1800	380~400v	58.80	Program 1-Trolley GN2/1 670*530 x20Pcs
Ovens	Combi Oven Stand	Stand	930*612*660			
Ovens	Combi Oven Trolley	Trolley				



BW-E-T21



BW-E-T41/51



BW-E-T61/101



OVEN STAND



BW-E-T2X5



BW-E-T201

Description:

- Improve Efficiency
- Ensure Quality
- Save Costs
- Enhance Competitiveness
- Multifunctional Cooking
- Efficient Cooking
- Large Capacity



Series	Product Description	Model	Dimension(mm)	Power (Kw)	Remark	Trays
Ovens	Smart Combi Oven 2-GN 1/1 Tray	BW-E-T021	700*650*440	220~240v 4.00	Touchscreen Program	GN1/1 530*325 x2Pcs
Ovens	Smart Combi Oven 4-GN 1/1 Tray	BW-E-T041	700*650*600	380~400v 7.00	Touchscreen Program	GN1/1 530*325 x4Pcs
Ovens	Smart Combi Oven 5-GN 1/1 Tray	BW-E-051	700*650*600	380~400v 7.00	Touchscreen Program	GN1/1 530*325 x5Pcs
Ovens	Smart Combi Oven 6-GN 2/3 Tray	BW-E-T061	850*780*830	380~400v 11.00	Touchscreen Program	GN2/3 354*325 x6Pcs
Ovens	Smart Combi Oven 10-GN 1/1 Tray	BW-E-T101	850*780*1100	380~400v 20.00	Touchscreen Program	GN1/1 530*325 x10Pcs
Ovens	Smart Combi Oven 20-GN 1/1 Tray	BW-E-T201	900*870*1860	380~400v 40.00	Touchscreen Program	GN1/1 530*325 x20Pcs
Ovens	Smart Combi Oven 10-GN 1/1 Tray in 5-Chamber	BW-E-T2X5	750*700*1880	380~400v 16.00	Touchscreen Program	GN1/1 530*325 x10Pcs



GS-CTD-N061



GS-CTD-N101/102



GS-CTD-N201/202



GS-CVD-N061



GS-CVD-N101/102



GS-CVD-N201/202

Description:

- 99 cooking menus & 6 cooking steps
- Temperature 30-250°C
- Humidity 0-100%
- Fan speed 1-10



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	BTU	Run Power
Ovens	Electronic control Smart Gas Combi Oven 6-GN 1/1 Tray	GS-CVD-N061	970*720*770	LPG 2800pa NG 2000pa	12.00	40,944	220~240v/0.8kw
Ovens	Electronic control Smart Gas Combi Oven 10-GN 1/1 Tray	GS-CVD-N101	1080*830*1140	LPG 2800pa NG 2000pa	20.00	68,240	220~240v/0.8kw
Ovens	Electronic control Smart Gas Combi Oven 10-GN 2/1 Tray	GS-CVD-N102	1150*1170*1250	LPG 2800pa NG 2000pa	26.00	88,712	220~240v/1.2kw
Ovens	Electronic control Smart Gas Combi Oven 20-GN 1/1 Tray & 1-Trolley	GS-CVD-N201	1120*980*1960	LPG 2800pa NG 2000pa	42.00	143,304	220~240v/2.0kw
Ovens	Electronic control Smart Gas Combi Oven 20-GN 2/1 Tray & 1-Trolley	GS-CVD-N202	1210*1010*1950	LPG 2800pa NG 2000pa	72.00	245,664	220~240v/5.0kw
Ovens	Touchscreen Intelligent Gas Combi Oven 6-GN 1/1 Tray	GS-CTD-N061	850*780*1100	LPG 2800pa NG 2000pa	12.00	40,944	220~240v/0.8kw
Ovens	Touchscreen Intelligent Gas Combi Oven 10-GN 1/1 Tray	GS-CTD-N101	900*870*1860	LPG 2800pa NG 2000pa	20.00	68,240	220~240v/0.8kw
Ovens	Touchscreen Intelligent Gas Combi Oven 10-GN 2/1 Tray	GS-CTD-N102	750*700*1880	LPG 2800pa NG 2000pa	26.00	88,712	220~240v/1.2kw
Ovens	Touchscreen Intelligent Gas Combi Oven 20-GN 1/1 Tray & 1-Trolley	GS-CTD-N201	1120*980*1960	LPG 2800pa NG 2000pa	42.00	143,304	220~240v/2.0kw
Ovens	Touchscreen Intelligent Gas Combi Oven 20-GN 2/1 Tray & 1-Trolley	GS-CTD-N202	1210*1010*1950	LPG 2800pa NG 2000pa	72.00	245,664	220~240v/5.0kw



EB268/GB368



EB266/GB366



EB-201/202



RO-3P-G/E



RO-6P-G/E



RO-9P-G/E



**Description:**

-Gas (Electric) chicken rotisserie ovens are specialized cooking appliances that are used to cook chicken using the rotisserie method. These ovens utilize gas (electric) as the fuel source to generate heat and create a controlled cooking environment for the chicken.

Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	BTU	Power (Kw)
Ovens	GAS Rotisserie Oven w/ Wheel	EB-268	1010*630*800	LPG	6.00	20,472	220~240v
	Electric Rotisserie Oven w/ Wheel	GB-368		NG			380~400v
Ovens	Countertop GAS Rotisserie Oven	EB-266	810*630*610	LPG	4.50	15,354	220~240v
	Countertop Electric Rotisserie Oven	GB-366		NG			380~400v
Ovens	Single Deck Electric Rotisserie Oven	EB-201	1000*900*1060				380~400v 12.00
Ovens	Double Deck Electric Rotisserie Oven	EB-202	1000*900*2020				380~400v 18.60
Ovens	Electric Chicken Rotisserie Oven 3-Rods	RO-3P-E	1185*490*710				380~400v 6.00
Ovens	Electric Chicken Rotisserie Oven 6-Rods	RO-6P-E	1185*490*1350				380~400v 12.30
Ovens	Electric Chicken Rotisserie Oven 9-Rods	RO-9P-E	1185*490*1880				380~400v 18.40
Ovens	GAS Chicken Rotisserie Oven 3-Rods	RO-3P-G	1185*490*710	LPG 2800pa	10.00	34,120	220~240v 0.20
Ovens	GAS Chicken Rotisserie Oven 6-Rods	RO-6P-G	1185*490*1350	LPG 2800pa	20.00	68,240	220~240v 0.30
Ovens	GAS Chicken Rotisserie Oven 9-Rods	RO-9P-G	1185*490*1880	LPG 2800pa	30.00	102,360	220~240v 0.40



T-100/200



T-100G



P-200



STAND-100/200



CABINET-100/200



T-100G W/ CABINET

Description:

- Charcoal oven combines ancient conditioning with innovative design. The combination of oven and grill can work at high temperatures while sealing food and charcoal, resulting in unique results.
- Made of the finest steel, and even the most fastidious chefs can give it to them. Gives the fruit-wood favor and creates a unique taste that can be applied to all types of food.
- Steakhouses, Brazilian restaurants, tapas bars, Bistros, traditional restaurants, Haute cuisine and a host of other culinary industries all rate it highly.



Series	Product Description	Model	Dimension(mm)	Grill Space	Temperature	Heating Method
Ovens	Charcoal Steak Ovens	T-100	706*643*1150	579*454mm	300~600°C	Charcoal / Fruitwood
Ovens	Charcoal Steak Ovens	T-200	900*643*1150	780*460mm	300~600°C	Charcoal / Fruitwood
Ovens	Charcoal Steak Ovens w/ Glass Door	T-100G	706*643*1150	579*454mm	300~600°C	Charcoal / Fruitwood
Ovens	Charcoal Steak Ovens	P-200	900*730*1370	760*510mm	300~600°C	Charcoal / Fruitwood
Ovens	Charcoal Oven Stand	STAND-100	710*650*800			
Ovens	Charcoal Oven Stand	STAND-200	910*650*800			
Ovens	Charcoal Oven Base Cabinet	CABINET-100	760*650*1850			
Ovens	Charcoal Oven Base Cabinet	CABINET-200	960*650*1850			



Parrilla-X3



Parrilla-X4



Parrilla-X5



Parrilla-X6



Parrilla-X8



Argentinian Grill-NS2W5

**Description:**

- Elevating charcoal oven
- Equipped with a unique one-handed operation of the handwheel lifting device, can raise and lower the grill surface to control the temperature of the professional oven.
- Equipped with interchangeable cooking grills, and according to the choice of cooking dishes to replace the different grills.
- According to the kitchen and the use of different frequency, lift-type charcoal oven design has a single-wheel, two-wheel, forward side-swing for the chef to choose from.
- The ovens is a stage where the chef performs for the guests, so the visual effect is unrivalled in its completion, presence and drama.



Series	Product Description	Model	Dimension(mm)	Grill Space	Temperature	Heating Method
Ovens	Countertop Parrilla Charcoal Grill	X-3	960*800*1050	480*395mm x2	300~400°C	Charcoal / Fruitwood
Ovens	Parrilla Charcoal Grill w/ Cabinet	X-4	1100*900*1650	480*395mm x2	300~400°C	Charcoal / Fruitwood
Ovens	Countertop Parrilla Charcoal Grill	X5	700*700*800	580*450mm	300~400°C	Charcoal / Fruitwood
Ovens	Parrilla Charcoal Grill w/ Cabinet	X6	760*800*1650	580*450mm	300~400°C	Charcoal / Fruitwood
Ovens	Parrilla Charcoal Grill w/ Cabinet	X8	760*900*1650	580*450mm	300~400°C	Charcoal / Fruitwood
Ovens	Argentinian Charcoal Grill	NS2W5	1322*938*1428	535*500mm x2	300~400°C	Charcoal / Fruitwood



BXC-21C/G/E



BXC-31C/G/E



CFF-2000/Custom



T100 & Parrilla-X4



CB100 & Parrilla-X4



KP-SMK-8L



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	BTU	Power (Kw)
Ovens	21-Needle Charcoal Brazilian Barbecue Grill	BX-21C	1200*800*1610				220~240v 0.30
Ovens	21-Needle Gas Brazilian Barbecue Grill	BX-21G	1200*800*1780	LPG 2800pa	NG 2000pa	18.00	61,416 220~240v 0.30
Ovens	21-Needle Electric Brazilian Barbecue Grill	BX-21E	1200*800*1780				380~400v 16.50
Ovens	30-Needle Charcoal Brazilian Barbecue Grill	BX-30C	1600*800*1610				220~240v 0.30
Ovens	30-Needle Gas Brazilian Barbecue Grill	BX-30G	1600*800*1780	LPG 2800pa	NG 2000pa	24.00	81,888 220~240v 0.30
Ovens	30-Needle Electric Brazilian Barbecue Grill	BX-30E	1600*800*1780				380~400v 22.00
Ovens	American-style fruitwood smoke oven	CFF-2000	2000*1225*2350				
Ovens	Combi Parrilla Charcoal Oven	T100 & Parrilla-X4	2350*900*1950				
Ovens	Combi Parrilla Charcoal Oven	CB100 & Parrilla-X4	2320*900*1750				
Ovens	Smart Cabinet Smoker	KP-SMK-8L	1066*800*1700				380~400v 6.25



DLB-11



DLB-22



DLB-33



DLB-12



DLB-24



DLB-36/39

Description:

- Demountable, stackable furnace body structure
- Hanging, automatic return door hinge
- Corrosion-resistant color-coated steel outer shell
- All stainless steel front panel
- High-density, ultra-thick insulation layer
- Explosion-proof viewing window
- Stainless steel door handle
- Built-in lighting
- Ultra-thick bottom fire plate
- Temperature-sensitive thermostat
- U-shaped infrared heating element
- Independent temperature control for the bottom fire
- Timer
- Optional accessories include a stone slab, casters, and a sprayer



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	BTU	Power (Kw)
Ovens	Economy Electric Oven 1-Deck 1-Tray	DLB-11	930*665*380				220~240v 4.00
Ovens	Economy Electric Oven 2-Deck 2-Tray	DLB-22	930*665*685				220~240v 8.00
Ovens	Economy Electric Oven 3-Deck 3-Tray	DLB-33	930*665*990				220~240v 12.00
Ovens	Economy Electric Oven 1-Deck 2-Tray	DLB-12	1225*815*525				380~400v 6.60
Ovens	Economy Electric Oven 2-Deck 4-Tray	DLB-24	1225*815*1195				380~400v 13.20
Ovens	Economy Electric Oven 3-Deck 6-Tray	DLB-36	1225*815*1625				380~400v 19.80
Ovens	Economy Electric Oven 3-Deck 9-Tray	DLB-39	1660*820*1670				380~400v 23.94



DL-11



DL-22



DL-33



DL-12/13



DL-24/26



DL-36/39

Description:

- All stainless steel front panel
- Explosion-proof viewing window
- Stainless steel door handle
- Built-in lighting
- Ultra-thick bottom fire plate
- Intelligent PID control system
- U-shaped infrared heating element
- Independent temperature control for the bottom fire
- Timer
- Optional accessories include a stone slab, casters, and a sprayer



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	BTU	Power (Kw)
Ovens	Standard Electric Oven 1-Deck 1-Tray	DL-11	930*665*380				220~240v 4.00
Ovens	Standard Electric Oven 2-Deck 2-Tray	DL-22	930*665*685				220~240v 8.00
Ovens	Standard Electric Oven 3-Deck 3-Tray	DL-33	930*665*990				220~240v 12.00
Ovens	Standard Electric Oven 1-Deck 2-Tray	DL-12	1225*815*525				380~400v 6.60
Ovens	Standard Electric Oven 2-Deck 4-Tray	DL-24	1225*815*1195				380~400v 13.20
Ovens	Standard Electric Oven 3-Deck 6-Tray	DL-36	1225*815*1625				380~400v 19.80
Ovens	Standard Electric Oven 1-Deck 3-Tray	DL-13	1660*820*530				380~400v 7.98
Ovens	Standard Electric Oven 2-Deck 6-Tray	DL-26	1660*820*1250				380~400v 15.96
Ovens	Standard Electric Oven 3-Deck 9-Tray	DL-39	1660*820*1670				380~400v 23.94



RQB-12



RQB-24



RQB-36/39



RQ-12



RQ-24



RQ-36/39

Description:

- All-stainless steel front panel
- Explosion-proof viewing window
- Built-in lighting
- Stainless steel door handle
- Digital display instrument (Economy Model)
- Intelligent PID control system (Standard Model)
- Digital display timer
- Automatic flameout protection system
- Two-stage gas solenoid valve switch
- Infrared combustion tube
- Independent temperature control for the bottom burner
- Optional addition of stone slab and spray generator



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	BTU	Power (Kw)
Ovens	Economy Gas Oven 1-Deck 2-Tray	RQB-12	1325*885*590	LPG 2800pa NG 2000pa	6.60	22,519	220~240v 0.06
Ovens	Economy Gas Oven 2-Deck 4-Tray	RQB-24	1325*885*1185	LPG 2800pa NG 2000pa	13.20	45,038	220~240v 0.12
Ovens	Economy Gas Oven 3-Deck 6-Tray	RQB-36	1325*885*1685	LPG 2800pa NG 2000pa	19.80	67,558	220~240v 0.18
Ovens	Economy Gas Oven 3-Deck 9-Tray	RQB-39	1770*890*1750	LPG 2800pa NG 2000pa	24.00	81,888	220~240v 0.18
Ovens	Standard Gas Oven 1-Deck 2-Tray	RQ-12	1325*885*590	LPG 2800pa NG 2000pa	6.60	22,519	220~240v 0.06
Ovens	Standard Gas Oven 2-Deck 4-Tray	RQ-24	1325*885*1185	LPG 2800pa NG 2000pa	13.20	45,038	220~240v 0.12
Ovens	Standard Gas Oven 3-Deck 6-Tray	RQ-36	1325*885*1685	LPG 2800pa NG 2000pa	19.80	67,558	220~240v 0.18
Ovens	Standard Gas Oven 3-Deck 9-Tray	RQ-39	1770*890*1750	LPG 2800pa NG 2000pa	24.00	81,888	220~240v 0.18



FCP-10D



FC-10D



XF-16C/D-L1



XF-32C/D-L2



VF-15



VF-30

Description:

- All-stainless steel polyurethane foam enclosure
- Thickened door seal silicone strip
- All-stainless steel humidity heating element
- Stretched all-stainless steel temperature and humidity basin
- Automatic dry and humidity thermostat
- Optional hot air circulation (Economy Model)
- High-quality, high-speed hot air circulator (Standard Model)
- Computer intelligent control system (Standard Model)
- Automatic water inlet configuration (Standard Model)
- Automatic spray humidifier (Standard Model)
- Independent hot air guide duct (Standard Model)



Series	Product Description	Model	Dimension(mm)	Power (Kw)	Capacity	Temperature Humidity
Ovens	Economy Base Proofer Cabinet	FCP-10D	1280*790*760	220~240v 2.80	10-Trays	0~50°C 60~95%
Ovens	Standard Base Proofer Cabinet	FC-10D	1280*840*760	220~240v 2.80	10-Trays	0~50°C 60~95%
Ovens	Standard Proofer Cabinet 1-Door	VF-15	500*770*1880	220~240v 2.60	15-Trays	0~60°C 60~95%
Ovens	Standard Proofer Cabinet 2-Door	VF-30	1000*770*1880	220~240v 2.80	30-Trays	0~60°C 60~95%
Ovens	Retarder Proofer Cabinet 1-Door	XF-16C-L1	700*850*1980	220~240v 0.30	16-Trays	0~40°C
Ovens	Retarder Proofer Cabinet 1-Door	XF-16D-L1	700*850*1980	220~240v 0.50	16-Trays	-22~-40°C
Ovens	Retarder Proofer Cabinet 2-Door	XF-32C-L2	1220*850*1980	220~240v 0.35	32-Trays	0~40°C
Ovens	Retarder Proofer Cabinet 2-Door	XF-32D-L2	1220*850*1980	220~240v 0.98	32-Trays	-22~-40°C



R-5D/M



R-8D/M



R-10D/M



STAND FOR 5/8/10 OVENS



R-12D/M

Description:

- Beautiful and luxurious design, powerful functions, compact size, low energy consumption, high output, even baking, adjustable air duct size inside the oven, and equipped with lighting.
- Flexible steam injection function with adjustable steam frequency, suitable for various baking processes.
- Equipped with an advanced Taiwanese thermostat for adjustable baking temperature. The tempered glass on the front of the oven door is easily removable for convenient cleaning.
- Available in electric or gas-fired models, and can be equipped with stands or a ten-tray fermentation box.



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	BTU	Power (Kw)
Ovens	Electric Convection Oven 5-Tray	R-5D	780*1110*800				380~400v 7.37
Ovens	Gas Convection Oven 5-Tray	R-5M	780*1110*800	LPG 2800pa	NG 2000pa	8.00	27,296 220~240v 0.60
Ovens	Electric Convection Oven 8-Tray	R-8D	840*1110*1085				380~400v 14.37
Ovens	Gas Convection Oven 8-Tray	R-8M	840*1110*1085	LPG 2800pa	NG 2000pa	15.00	51,180 220~240v 0.80
Ovens	Electric Convection Oven 10-Tray	R-10D	840*1110*1275				380~400v 14.37
Ovens	Gas Convection Oven 10-Tray	R-10M	840*1110*1275	LPG 2800pa	NG 2000pa	15.00	51,180 220~240v 0.80
Ovens	Electric Convection Oven 12-Tray	R-12D	840*1110*1575				380~400v 14.37
Ovens	Gas Convection Oven 12-Tray	R-12M	840*1110*1575	LPG 2800pa	NG 2000pa	15.00	51,180 220~240v 0.80
Ovens	Stand for Convection Oven	A-10R	780*1110*810				



Z16D/C/M



Z32D/C/M

Description:

- This oven features original German-made, mature 2-in-1 oven technology, resulting in low energy consumption.
- Employs a German-designed **three-outlet** air vent system, ensuring uniform and consistent baking temperature within the oven chamber, strong penetration, and even color and excellent taste in baked goods.
- High-quality stainless steel plates and high-quality imported electrical components, ensuring stable quality and a long service life.
- Uses a Japanese Olympia burner or an original Italian burner, offering low fuel consumption and superior performance.
- Original imported Taiwanese insulation cotton, providing excellent insulation with a high thickness of 175mm.
- A powerful steam function can be configured.



Series	Product Description	Model	Dimension(mm)	GAS	Gas kW	BTU	Power (Kw)
Ovens	Electric Rotary Oven 16-Tray	Z-16D	1330*2180*2450 1-Trolley				380~400v 37.00
Ovens	Gas Rotary Oven 16-Tray	Z-16M	1330*2180*2450 1-Trolley	LPG 2800pa	NG 2000pa	40.00	136,480 380~400v 3.20
Ovens	Diesel Rotary Oven 16-Tray	Z-16C	1330*2180*2450 1-Trolley				380~400v 3.20
Ovens	Electric Rotary Oven 32-Tray	Z-32D	1550*2360*2450 1-Trolley				380~400v 46.00
Ovens	Gas Rotary Oven 32-Tray	Z-32M	1550*2360*2450 1-Trolley	LPG 2800pa	NG 2000pa	50.00	170,600 380~400v 3.20
Ovens	Diesel Rotary Oven 32-Tray	Z-32C	1550*2360*2450 1-Trolley				380~400v 3.20
Ovens	16 Tray Trolley	A-16R	630*470*1750				(Tray 400*600 or 460*720mm)
Ovens	32 Tray Trolley	A-32R	830*670*1750				(Tray 400*600 or 460*720mm)