

	P.10		P.15		P.20		P.24
	P.10		P.15		P.20		P.25
	P.11		P.16		P.21		P.25
	P.11		P.16		P.21		P.26
	P.12		P.17		P.22		P.26
	P.12		P.17		P.22		P.27
	P.13		P.18		P.23		P.27
	P.13		P.18		P.23		P.28
	P.14		P.19		P.23		P.28
	P.14		P.19		P.24		P.29

	P.29		P.34		P.39		P.44
	P.30		P.35		P.40		P.45
	P.30		P.35		P.40		P.45
	P.31		P.36		P.41		P.46
	P.31		P.36		P.41		P.46
	P.32		P.37		P.42		P.47
	P.32		P.37		P.42		P.47
	P.33		P.38		P.43		P.48
	P.33		P.38		P.43		P.48
	P.34		P.39		P.44		P.49

	P.49		P.54		P.59		P.64
	P.50		P.55		P.60		P.65
	P.50		P.55		P.60		P.65
	P.51		P.56		P.61		P.66
	P.51		P.56		P.61		P.66
	P.52		P.57		P.62		P.67
	P.52		P.57		P.62		P.67
	P.53		P.58		P.63		P.68
	P.53		P.58		P.63		
	P.54		P.59		P.64		



**DF-8L-V**

## Electric Fryer

- 3250W powerful heater with 8 Liters oil capacity
- Stainless steel structure with drain tap
- Thermostat 50-190°C
- 230°C Hi-limiter ensures safety operation
- Stainless steel tank with oil level
- Micro-switch for safety of operators
- Heater would stop automatically once heater is lifted up
- Stainless steel night cover with Bakelite handle, cool to touch
- Stainless steel board to collect fried crumbs from food and protect heater
- Power and heating indicators
- Nickel coating basket
- Heavy duty anti slippery foot
- Heating elements can be lifted for easy cleaning
- V shape cold zone to prevent food debris scorching

Model	Capacity	Power	Product (WxDxH)	NW
DF-8L-V	8 L	3250 W / 220~240V	330 x 480 x 345 mm 13 x 19 x 13.6 inch	10.5 kg 23 lbs
DF-8L-2V	2 x 8 L	2 x 3250 W / 220~240V	600 x 480 x 345 mm 24 x 19 x 14 inch	20 kg 44 lbs



**EF-DF**

## Electric Fryer

- 3000W powerful heater with 11 Liters oil capacity
- Stainless steel structure with drain tap
- Thermostat 30-200°C
- Water-proof on/off switch
- 230°C hi-limiter ensures safety operation
- Stainless steel tank with oil level
- Micro-switch for safety of operators
- Heater would stop automatically once heater is lifted up
- Stainless steel night cover with Bakelite handle, cool to touch
- Wiring grid to collect fried crumbs from food and protect heater
- Power and heating indicators
- Nickel coating wire mesh trays
- Heavy duty anti slippery foot
- Heating elements can be lifted for easy cleaning
- Two functions lid: cover during night, draining tray while frying

Model	Capacity	Power	Product (WxDxH)	NW
EF-DF	11 L	3000 W / 220~240 V	545 x 460 x 355 mm 55 x 18 x 14 inch	17 kg 37 lbs



**DF-11L**



**DF-11L-2**

## Electric Fryer

- Compact design, available in 8 models
- Stainless steel structure
- Thermostat 50-190°C
- Stainless steel tank with oil level
- Micro-switch for safety of operators
- Heater would stop automatically once heater is lifted up
- Stainless steel night cover with Bakelite handle, cool to touch
- Wire mesh net to collect fried crumbs from food and protect heater
- Power and heating indicators
- Nickel coating basket
- Heavy duty anti slippery foot
- Electric box can be removed for easy cleaning
- 230°C hi-limiter ensures safety operation

Model	Capacity	Power	Product (WxDxH)	NW
DF-4L	4 L	2000 W / 220~240 V	217 x 400 x 320 mm 9 x 16 x 13 inch	6 kg 13 lbs
DF-6L	6 L	2500 W / 220~240 V	265 x 430 x 295 mm 10 x 17 x 12 inch	7 kg 15 lbs
DF-8L	8 L	3250 W / 220~240 V	265 x 430 x 345 mm 10 x 17 x 14 inch	8 kg 18 lbs
DF-11L	11 L	3500 W / 220~240 V	325 x 460 x 345 mm 13 x 18 x 14 inch	9 kg 20 lbs
DF-4L-2	2 x 4 L	2 x 2000 W / 220~240 V	435 x 400 x 320 mm 17 x 16 x 13 inch	10 kg 22 lbs
DF-6L-2	2 x 6 L	2 x 2500 W / 220~240 V	550 x 430 x 295 mm 22 x 17 x 12 inch	11 kg 24 lbs
DF-8L-2	2 x 8 L	2 x 3250 W / 220~240 V	550 x 430 x 345 mm 22 x 17 x 14 inch	14 kg 31 lbs
DF-11L-2	2 x 11 L	2 x 3500 W / 220~240 V	670 x 460 x 345 mm 26 x 18 x 14 inch	17 kg 37 lbs



EF-71



EF-72

## Gas Fryer

- Cast aluminum burner
- Stainless steel structure with surrounded insulation
- 5.5 Liters capacity tank
- Stainless steel tank with oil level
- Stainless steel night cover with Bakelite handle, cool to touch
- Nickel coating basket
- Heavy duty anti slippery foot
- Observation hole in the front for visual of the burner fire
- Gas valve with sparking electrode
- Tank can be taken out for easy cleaning

Model	Capacity	Power	Product (WxDxH)	NW
EF-71	5.5 L	18000Btu / 5.27kW	290 x 520 x 445 mm 11 x 20 x 18 inch	12 kg 26 lbs
EF-72	2 x 5.5 L	36000Btu / 10.54 kW	580 x 520 x 445 mm 23 x 20 x 18 inch	22 kg 48 lbs



EF-71T



EF-72T

## Gas Fryer

- Round tube heat exchanger immersed in oil for best efficiency
- Stainless steel structure
- 8 Liters capacity per tank
- Stainless steel tank with oil level
- Thermostat range 160~220°C
- Steel drain cock
- Nickel coating basket
- Heavy duty anti slippery foot
- Observation hole in the front for visual of the burner fire
- Gas valve with sparking electrode
- Compact design, available in single tank and double tanks

Model	Capacity	Power	Product (WxDxH)	NW
EF-71T	8 L	10239 Btu / 3 kW	315 x 610 x 532 mm 12 x 24 x 20.9 inch	14 kg 31 lbs
EF-72T	2 x 8 L	20478 Btu / 6 kW	610 x 610 x 532 mm 24 x 24 x 21 inch	26 kg 57 lbs



**DF-B**

## Electric Fryer

- Stainless steel structure
- Stainless steel heating elements
- 10 L capacity tank
- Bakelite handle
- Drain extension tube
- Night cover included

Model	Capacity	Power	Product (WxDxH)	NW	GW
DF-B	10 L	8.1 kW / 380 V	360 x 473 x 320 mm 14 x 19 x 13 inch	17 kg 37 lbs	19 kg 42 lbs
DF-BA	10 L	6 kW / 380 V	360 x 473 x 320 mm 14 x 19 x 13 inch	17 kg 37 lbs	19 kg 42 lbs



**DF-8T**

## Electric Fryer

- 3250W powerful heater with 8Litres oil capacity
- Stainless steel structure with drain tap
- Thermostat 50-190°C
- 230°C hi-limiter ensures safety operation
- Stainless steel tank with oil level
- Micro-switch for safety of operators
- Heater would stop automatically once heater is lifted up
- Stainless steel night cover with Bakelite handle, cool to touch
- Wire mesh net to collect fried crumbs from food and protect heater
- Power and heating indicators
- Nickel coating basket
- Heavy duty anti slippery foot
- Electric box can be removed for easy cleaning
- Bottom cold zone to prevent food debris scorching



**DF-8T-2**

Model	Capacity	Power	Product (WxDxH)	NW
DF-8T	8 L	3250W / 220~240 V	290 x 550 x 410 mm 11 x 22 x 16 inch	10 kg 22 lbs
DF-8T-2	2 x 8 L	2 x 3250W / 220~240 V	580 x 550 x 410mm 23 x 22 x 16 inch	17.5kg 39 lbs





**DF-903**

## Electric Fryer

- Stainless steel tanks, 10L capacity
- Cold zone to prolong the shortening life
- Power is up to 4.5kW, for prompt temperature recovery
- Chrome plated basket with cool-to-touch handle
- Heaters can be lifted for easy cleaning
- Mechanical thermostat, adjustable from 30 to 190°C
- 230°C hi-limiter for safe operation
- Removable S/S basket hanger at the back
- 3/4" drain valve with drain extension pipe
- Bakelite handle for easy manipulation
- S/S adjustable foot

Model	Description	Power	Product (WxDxH)	Packing (WxDxH)	NW	GW
DF-903	Electric fryer (single tank)	4.5 kW / 220-240V 50Hz	330 x 515 x 435 mm 13 x 20 x 17 inch	580 x 380 x 480 mm 23 x 15 x 19 inch	20 kg 44 lbs	22 kg 48 lbs
DF-904	Electric fryer (double tank)	4.5 kW + 4.5W / 220-240V 50Hz	660 x 515 x 435 mm 26 x 20 x 17 inch	710 x 580 x 480 mm 28 x 15 x 19 inch	28 kg 62 lbs	30 kg 66 lbs



**DF-BP**

## Electric Pasta Boiler

- Stainless steel tank, 10 liters capacity
- Stainless steel housing
- On/off power switch
- 3.25 kW heating elements
- Four baskets
- Stainless steel drainage valve
- Water draining extension
- Cool to touch bakelite handle
- 6 pre-set timing programs

Model	Power	Capacity	Product (WxDxH)	NW	GW
DF-BP	3.25 kW / 230V 50Hz	10 L	460 x 560 x 420 mm 18 x 22 x 16.5 inch	14 kg 31 lbs	15 kg 33 lbs





DF-28L



DF-28L-2

## Electric Fryer

- 18KW powerful heater with 28 Litres oil capacity each
- Robust structure with drain tap
- Thermostat 50-190°C
- 230°C hi-limiter ensures safety operation
- Stainless steel tank with oil level
- Stainless steel night cover with Bakelite handle, cool to touch
- Wire mesh net to collect fried crumbs from food and protect heater
- Heater lifting mechanism to make cleaning easy and comfortable
- Power and heating indicators
- Nickel coating basket
- Heavy duty steel foot
- Timing relay with buzzer for reminder
- Bottom cold zone to prevent food debris scorching

Model	Capacity	Power	Product (WxDxH)	NW
DF-28L	28 L	18kW / 380 V	400 x 800 x 1100 mm 16 x 32 x 43 inch	56 kg 123 lbs
DF-28L-2	2 x 28 L	2 x 18 kW / 380 V	800 x 800 x 1100 mm 32 x 42 x 43 inch	101 kg 222 lbs



DF-28LD

## Electric Fryer

- 18KW powerful heater with 28Litres oil capacity each
- PCB control with programming function
- Preset melting function at 82°C
- Robust structure with drain tap
- Temperature range is 50-190°C
- Precise timing setting
- 230°C hi-limit ensures safety operation
- Stainless steel tank with oil level
- Stainless steel night cover with Bakelite handle, cool to touch
- Wire mesh net to collect fried crumbs from food and protect heater
- Heater lifting mechanism to make cleaning easy and comfortable
- Power and heating indicators
- Nickel coating basket
- Heavy duty steel foot
- Bottom cold zone to prevent food debris scorching

Model	Capacity	Power	Product (WxDxH)	NW
DF-28LD	28 L	18 kW / 380V	400 x 800 x 1100 mm 16 x 32 x 43 inch	56 kg 123 lbs
DF-28LD-2	2 x 28 L	2 x 18 kW / 380V	800 x 800 x 1100 mm 32 x 425 x 43 inch	101 kg 222 lbs



**DF-10L-2**

## Electric Fryer

- 6KW powerful heater with 10Litres oil capacity each
- Split tank with separate control system
- Robust structure with drain tap
- Thermostat 50-190°C
- 230°C hi-limiter ensures safety operation
- Stainless steel tank with oil level
- Stainless steel night cover with Bakelite handle, cool to touch
- Wire mesh net to collect fried crumbs from food and protect heater
- Heater lifting mechanism to make cleaning easy and comfortable
- Power and heating indicators
- Nickel coating basket
- Heavy duty steel foot
- Bottom cold zone to prevent food debris scorching

Model	Capacity	Power	Product (WxDxH)	NW
DF-10L-2	2 x 10 L	6 + 6 kW / 380 V	400 x 800 x 1100 mm 16 x 32 x 43 inch	56 kg 123 lbs



**VX15**

## Electrical Food Warmer

- Stainless steel structure
- Stainless steel sheathed heating elements on top
- Heating elements for even heat distribution compared with lamps
- Mirror polished radiant plate against heater to improve efficiency
- Easy access from 3 sides for food
- Can be used to keep French fries or any food warm
- Separate on/off switches for lamp and heater
- Pan runner inside the cabinet
- Basket hanger rod
- Perforated liners for drainage of Fries grease
- Stainless steel adjustable legs
- Stainless steel handle

Model	Lamp	Power	Product (WxDxH)	NW
VX15	40 W	940 W / 230 V	400 x 759 x 1250 mm 16 x 30 x 49 inch	40 kg 88 lbs



**DNB-6**

## Noodle Boiler

- Stainless steel structure
- Stainless steel heating elements
- Auto lifting mechanism
- Split tank
- Timing function to cook food
- PCB control panel, easy to operate
- Steel foot

Model	Power	Product (WxDxH)	NW	GW
DNB-6	18 kW / 380V	570 x 770 x 880 mm 22 x 30 x 35 inch	75 kg 165 lbs	100 kg 220 lbs



**WJRM16**

## Gas Noodle Boiler

- 24L capacity tank, SUS316
- Flame failure safety control valve
- Two powerful burners
- Electrode sparkler
- Foam drainage in the front
- Stainless steel basket with Bakelite handle
- Stainless steel adjustable leg

Model	Power	Gas Types	Product (WxDxH)	NW	GW
WJRM16	9.6 kW	NG / LP	403 x 773 x 1070 mm 16 x 30 x 42 inch	60 kg 132 lbs	73 kg 161 lbs



**YSD-1AE**

## Convection Oven

- 62L capacity cavity 460×375×360 mm
- Stainless steel structure
- Thermostat 50-300°C
- 360°C hi-limit ensures safety operation
- Stainless steel cavity or ceramic coating cavity
- 120 minutes timer with bell
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Timing and heating indicators
- Chamber light for better view of cooking process
- Nickel coating pan support
- Four aluminum baking trays 325×450mm
- Optional wiring grid 325×450mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch
- Steaming function is available for YSD-2A

Model	Chamber	Steaming	Power	Product (WxDxH)	NW
YSD-1AE	Ceramic coating	Nil	2.67 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	38 kg 84 lbs
YSD-1A	Stainless steel	Nil	2.67 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	38 kg 84 lbs
YSD-2A	Stainless steel	Yes	2.67 kW / 220 ~ 240V	595 x 530 x 570 mm 23 x 21 x 22 inch	38 kg 84 lbs



**YSD-1AE-TD**

## Convection Oven

- 62L capacity cavity 460×375×360 mm
- Stainless steel structure
- Thermostat 50-300°C
- 360°C hi-limiter ensures safety operation
- Stainless steel cavity or ceramic coating cavity
- 120 minutes timer with bell
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Timing and heating indicators
- Chamber light for better view of cooking process
- Nickel coating pan support
- Four wiring grid 325×450mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch
- Hourly cooking capacity is 60pcs of potatoes
- Oval-shaped top holding space

Model	Chamber	Power	Product (WxDxH)	NW
YSD-1AE-TD	Ceramic coating	2.87 kW / 220 ~ 240 V	652 x 640 x 895 mm 26 x 25 x 35 inch	70 kg 154 lbs
YSD-1A-TD	Stainless steel	2.87 kW / 220 ~ 240 V	652 x 640 x 895 mm 26 x 25 x 35 inch	70 kg 154 lbs



**YSD-4A-B**

## Convection Oven

- 62L capacity cavity 460×375×360 mm
- Stainless steel structure
- Thermostat 50-300°C
- 360°C hi-limiter ensures safety operation
- Stainless steel cavity
- 120 minutes timer with bell
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Timing and heating indicators
- Chamber light for better view of cooking process
- Nickel coating pan support
- Four aluminum baking trays 325×450mm
- Optional wiring grid 325×450mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch
- Manual steaming function is available for YSD-4A
- Grilling is perfect for finish of the cooked products
- 9- Position EGO selective switch EGO
- Top inner(1.7kW), Top out(0.7kW), Bottom(1.7kW), Back(1.26kWx2)

Model	Chamber	Steaming	Power	Product (WxDxH)	NW
YSD-4A-B	Stainless steel	Yes	2.67 kW /220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	41 kg 90 lbs
YSD-4A-BM	Stainless steel	Yes	3.52 kW /220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	41 kg 90 lbs



**YSD-4AD**

## Convection Oven

- 62L capacity cavity 460×375×360 mm
- Stainless steel structure
- PCB control with programming function for 5 menus
- Easy conversion from program to manual(5-stages cooking)
- Temperature range is 5-260°C
- Cook & Hold, holding temperature@65°C
- 360°C hi-limiter ensures safety operation
- Stainless steel cavity or ceramic coating cavity
- Precise timing function to seconds ,up to 99 minutes 59 seconds
- Chamber light for better view of cooking process
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Trip switch to stop working when door is opened
- Nickel coating pan support
- Four aluminum baking trays 325×450mm
- Optional wiring grid 325×450mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch
- Steaming function is available for YSD-4AD

Model	Chamber	Steaming	Power	Product (WxDxH)	NW
YSD-3AD	Stainless steel	Nil	2.67 kW / 2.15 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	39 kg 86 lbs
YSD-4AD	Stainless steel	Yes	2.67 kW / 2.15 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	41 kg 90 lbs





**YSD-1AD**

## Convection Oven

- 62L capacity cavity 460×375×360 mm
- Stainless steel structure
- PCB control with programming function for 5 menus
- Easy conversion from program to manual (5-stages cooking)
- Temperature range is 5-260°C
- Cook & Hold, holding temperature@65°C
- 360°C hi-limiter ensures safety operation
- Stainless steel cavity or ceramic coating cavity
- Precise timing function to seconds , up to 99 minutes 59 seconds
- Chamber light for better view of cooking process
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Trip switch to stop working when door is opened
- Nickel coating pan support
- Four aluminum baking trays 325×450mm
- Optional wiring grid 325×450mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch
- Steaming function is available for YSD-2AD

Model	Chamber	Steaming	Power	Product (WxDxH)	NW
YSD-1AED	Ceramic coating	Nil	2.67 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	38 kg 84 lbs
YSD-1AD	Stainless steel	Nil	2.67 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	38 kg 84 lbs
YSD-2AD	Stainless steel	Yes	2.67 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	38 kg 84 lbs

## Convection Oven



**YSD-8AD**

- 116L capacity cavity 700×460×360 mm
- Stainless steel structure
- PCB control with programming function for 5 menus
- Easy conversion from program to manual(5-stages cooking)
- Temperature range is 5-260°C
- Cook & Hold, holding temperature@65°C
- 360°C hi-limiter ensures safety operation
- Stainless steel cavity or ceramic coating cavity
- Precise timing function to seconds ,up to 99 minutes 59 seconds
- Chamber light for better view of cooking process
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors↻
- Auto-reverse, 90s(clockwise) + 13s(stop) + 90s(anticlockwise)
- Stainless steel baffle to generate heat more evenly
- Trip switch to stop working when door is opened
- Nickel coating pan support
- Four aluminum baking trays 600×400mm
- Optional wiring grid 600×400mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch

Model	Chamber	Steaming	Power	Product (WxDxH)	NW
YSD-8AD	Ceramic coating	Yes	6.4 kW / 220 ~ 240 V / 380 V 2N	834 x 672 x 572 mm 33 x 27 x 23 inch	73 kg 161 lbs
YSD-8ADS	Stainless steel	Yes	6.4 kW / 220 ~ 240 V / 380 V 2N	834 x 672 x 572 mm 33 x 27 x 23 inch	73 kg 161 lbs



**YSD-4A**

## Convection Oven

- 62L capacity cavity 460×375×360 mm
- Stainless steel structure
- Thermostat 50-300°C
- 360°C hi-limiter ensures safety operation
- Stainless steel cavity
- 120 minutes timer with bell
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Timing and heating indicators
- Chamber light for better view of cooking process
- Nickel coating pan support
- Four aluminum baking trays 325×450mm
- Optional wiring grid 325×450mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch
- Manual steaming function is available for YSD-4A
- Grilling is perfect for finish of the cooked products

Model	Chamber	Steaming	Power	Product (WxDxH)	NW
YSD-3A	Stainless steel	Nil	2.67 kW / 2.15 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	39 kg 86 lbs
YSD-4A	Stainless steel	Yes	2.67 kW / 2.15 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	41 kg 90 lbs



**YSD-1A-BQ**

## Convection Oven

- 28L capacity cavity 350×290×275 mm
- Stainless steel structure
- Thermostat 50-300°C
- 360°C hi-limiter ensures safety operation
- Stainless steel chamber
- 120 minutes timer with bell
- Steel handle fixed by Bakelite base
- Round heater plus high speed motor to stir heat evenly
- Stainless steel baffle to generate heat more evenly
- Timing and heating indicators
- Chamber light for better view of cooking process
- Nickel coating pan support
- Three wiring grid 325×265mm, GN1/2 size
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch

Model	Chamber	Steaming	Power	Product (WxDxH)	NW
YSD-1A-BQ	Stainless steel	Nil	2.67 kW / 220 ~ 240 V	460 x 556 x 460 mm 18 x 22 x 18 inch	27 kg 59 lbs



## Convection Oven



**YSD-8A**

- 116L capacity cavity 700×460×360 mm
- Stainless steel structure
- Temperature range is 30-300°C
- 120 minutes timer with bell
- 360°C hi-limiter ensures safety operation
- Stainless steel cavity or ceramic coating cavity
- Manual spraying switch for direct steam
- Chamber light for better view of cooking process
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Trip switch to stop working when door is opened
- Nickel coating pan support
- Four aluminum baking trays 600×400mm
- Optional wiring grid 600×400mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch
- Steaming function

Model	Chamber	Steaming	Power	Product (WxDxH)	NW
YSD-8A	Ceramic coating	Yes	6.4 kW / 220 ~ 240 V / 380 V 2N	834 x 672 x 572 mm 33 x 27 x 23 inch	73 kg 161 lbs
YSD-8AS	Stainless steel	Yes	6.4 kW / 220 ~ 240 V / 38 0V 2N	834 x 672 x 572 mm 33 x 27 x 23 inch	73 kg 161 lbs

## Convection Oven



**YSD-8A-3**

- 93L capacity cavity 700×460×288 mm
- Stainless steel structure
- Thermostat 50-300°C
- 360°C hi-limit ensures safety operation
- Stainless steel cavity
- 120 minutes timer with bell
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Timing and heating indicators
- Chamber light for better view of cooking process
- Nickel coating pan support
- Three aluminum baking trays 400×600mm
- Optional wiring grid 400×600mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch

Model	Chamber	Steaming	Power	Product (WxDxH)	NW
YSD-8A-3	Stainless steel	Nil	3.5 kW / 220 ~ 240 V	834 x 672 x 500 mm 33 x 27 x 20 inch	70 kg 154 lbs



**YSD-6A**

## Convection Oven

- Stainless steel structure
- Stainless steel heating elements
- Enameled cavity for easy cleaning
- 4 standard GN1/1 rack
- Bakelite handle
- Cook & Hold function
- Water proof switch

Model	Power	Product (WxDxH)	NW	GW
YSD-6A	2.85 kW / 230 V	796 x 670 x 580 mm 31 x 26 x 23 inch	44 kg 97 lbs	52 kg 114 lbs



**YSD-6AJ**

## Convection Oven

- Stainless steel structure
- Stainless steel heating elements
- Enameled cavity for easy cleaning
- 4 standard GN1/1 rack
- Bakelite handle
- Selection switch for top and bottom heaters
- Water proof switch

Model	Power	Product (WxDxH)	NW	GW
YSD-6AJ	4 kW / 230 V	796 x 670 x 580 mm 31 x 26 x 23 inch	44 kg 97 lbs	52 kg 114 lbs



**YSD-B**

## Convection Oven

- Compact 30L capacity cavity 405×255×300 mm
- Stainless steel structure
- Thermostat 50-300°C
- Stainless steel chamber
- 120 minutes timer with bell
- Cool to touch Bakelite handle
- Round heater plus high speed motor to stir heat evenly
- Stainless steel baffle to generate heat more evenly
- Timing and heating indicators
- Visual toughened glass for better view of cooking process
- Stainless steel grid support
- One wiring grid 400×290mm
- Oil collector 419×299mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm

Model	Chamber	Steaming	Power	Product (WxDxH)	NW
YSD-B	Stainless steel	Nil	2.5 kW / 220 ~ 240 V	527 x 450 x 315 mm 21 x 18 x 12 inch	18 kg 40 lbs



**YSD-100**

## Convection Oven

- Robust structure
- Stainless steel heating elements
- Enameled cavity for easy cleaning
- Can fit full sheet size baking tray
- High quality spring steel seal
- Double speeds motor
- Heavy duty fan blade

Model	No. of Tray	Power	Product (WxDxH)	NW	GW
YSD-100	11	12.4 kW / 380 V	967 x 1099 x 1384 mm 38 x 43 x 55 inch	180 kg 396 lbs	218 kg 480 lbs



**GR-800**

## Static Oven

- 80L capacity cavity 500×530×300mm
- Stainless steel structure
- Thermostat 100-320°C
- Stainless steel cavity
- Piezo ignitor
- Standby pilot for main burner
- Flame failure with thermal coupling
- Cool to touch Bakelite handle
- Stainless steel burner to generate heat more evenly
- Stainless steel heavy duty insulated door
- Heavy duty hinge for commercial use
- Nickel coating wiring grid
- Good insulation at 4 sides
- Door latch opens at 90° for easy access to the cavity
- Level distance is 70mm
- 3 levels design

Model	Chamber	Temperature	Power	Product (WxDxH)	NW
GR-800	Stainless steel	100 - 320°C	24000 Btu / 7kW	800 x 900 x 580 mm 32 x 35 x 23 inch	71 kg 156 lbs



**YSD-06**

## Electric Boilerless Combi Steamer

- All stainless steel structure
- Stainless steel heating elements
- Heavy duty stainless steel cavity
- Standard GN1/1 rack High quality silicon seal
- Boilerless to generate steam, free from water scale
- Heavy duty fan blade

Model	No. of Tray	Power	Product (WxDxH)	NW	GW
YSD-06	6	12 kW / 380 V	867 x 918 x 750 mm 34 x 36 x 30 inch	152 kg 334 lbs	182 kg 400 lbs
YSD-10	10	18 kW / 380 V	867 x 918 x 930 mm 34 x 36 x 37 inch	180 kg 396 lbs	218 kg 480 lbs



**KC-DU**

## Slow Cooker

- Stainless steel structure
- Flexible heating foils outside the chamber
- 130°C maximum to cook food slowly
- Probe function to detect core temperature of food
- Timing function to cook food
- PCB control panel, easy to operate
- Rubber foot

Model	Power	Product (WxDxH)	NW	GW
KC-DU	1.2 kW / 220~240 V	495 x 690 x 420 mm 20 x 27 x 17 inch	26 kg 57 lbs	27 kg 59 lbs



**PG-MA**

## Panini Grill

- Cast iron plate with ceramic coating to improve efficiency
- Stainless steel structure
- EGO thermostat, durable and robust
- Temperature range 50-320°C
- Hi-limiter ensures safety operation
- Easy access to Reset pole
- Rotating shaft suspension system
- Stainless steel oil collector
- Bakelite handle, cool to touch
- Steel wire pipe to last longer
- Easy access to back rotating shaft, easy to adjust tightness
- Anti slippery rubber foot
- Rock on/off switch with illuminator
- Different plate type available

Model	Plate type	Cooking size	Power	Product (WxDxH)	NW
PG-SA	Top grooved + bottom grooved	214 x 214 mm 8 x 8 inch	1800 W / 220 ~ 240 V	290 x D05 x 210 mm 11 x 12 x 8 inch	14 kg 31 lbs
PG-SF	Top flat + bottom flat	214 x 214 mm 8 x 8 inch	1800 W / 220 ~ 240 V	290 x 305 x 210 mm 11 x 12 x 8 inch	14 kg 31 lbs
PG-SC	Top grooved + bottom flat	214 x 214 mm 8 x 8 inch	1800 W / 220 ~ 240 V	290 x 305 x 210 mm 11 x 12 x 8 inch	14 kg 31 lbs
PG-MA	Top grooved + bottom grooved	338 x 220 mm 13 x 9 inch	2200 W / 220 ~ 240 V	410 x 305 x 210 mm 16 x 12 x 8 inch	19 kg 42 lbs
PG-MB	Top flat + bottom flat	338 x 220 mm 13 x 9 inch	2200 W / 220 ~ 240 V	410 x 305 x 210 mm 16 x 12 x 8 inch	19 kg 42 lbs
PG-MC	Top grooved + bottom flat	338 x 220 mm 13 x 9 inch	2200 W / 220 ~ 240 V	410 x 305 x 210 mm 16 x 12 x 8 inch	19 kg 42 lbs



**PG-815**

## Panini Grill

- Mild steel plate with hard chrome coating to improve efficiency
- Stainless steel structure
- Top grooved, bottom flat plate
- Temperature range 50-300°C
- Rotating shaft suspension system
- Stainless steel oil collector
- Bakelite handle, cool to touch
- Steel wire pipe to last longer
- Easy access to back rotating shaft, easy to adjust tightness
- Anti slippery rubber foot
- Heating and power indicator
- Splash guard on the bottom plate to prevent food spillage

Model	Plate type	Cooking plate size	Power	Product (WxDxH)	NW
PG-815	Top grooved + bottom flat	344 x 206 x 8 mm (upper) 13.5 x 8 x 0.3 inch 375 x 242 x 8 mm (lower) 14.8 x 9.5 x 0.3 inch	2500 W / 220 ~ 240 V	450 x 370 x 220 mm 18 x 15 x 9 inch	20 kg 44 lbs



**PG-2SA**



**PG-2SC**

## Panini Grill

- Cast iron plate with ceramic coating to improve efficiency
- Stainless steel structure
- EGO thermostat, durable and robust
- Temperature range 50-320°C
- Hi-limiter ensures safety operation
- Easy access to Reset pole
- Rotating shaft suspension system
- Stainless steel oil collector
- Bakelite handle, cool to touch
- Steel wire pipe to last longer
- Easy access to back rotating shaft, easy to adjust tightness
- Anti slippery rubber foot
- Rock on/off switch with illuminator
- Different plate type available
- Two cooking zones controlled separately



Model	Plate type	Cooking size	Power	Product (WxDxH)	NW
PG-2SA	Top grooved + bottom grooved	475 x 230 mm 19 x 9 inch	2 x 1800 W / 220 ~ 240 V	570 x 305 x 210 mm 22 x 12 x 8 inch	28 kg 62 lbs
PG-2SF	Top flat + bottom flat	475 x 230 mm 19 x 9 inch	2 x 1800 W / 220 ~ 240 V	570 x 305 x 210 mm 22x 12 x 8 inch	28 kg 62 lbs
PG-2SC	Top grooved + bottom flat	475 x 230 mm 19 x 9 inch	2 x 1800 W / 220 ~ 240 V	570 x 305 x 210 mm 22 x 12 x 8 inch	28 kg 62 lbs
PG-2MA	Top grooved + bottom grooved	338 x 220 mm 13 x 9 inch	2 x 2200 W / 220 ~ 240 V	840 x 305 x 210 mm 33 x 12 x 8 inch	33 kg 73 lbs
PG-2MB	Top flat + bottom flat	338 x 220 mm 13 x 9 inch	2 x 2200 W / 220 ~ 240 V	840 x 305 x H10 mm 33 x 12 x 8 inch	33 kg 73 lbs
PG-2MC	Top grooved + bottom flat	338 x 220 mm 13 x 9 inch	2 x 2200 W / 220 ~ 240 V	840 x 305 x 210 mm 33 x 12 x 8 inch	33 kg 73 lbs





**FT-818**



**FT-820**

## Electric Griddle

- Polished mild steel plate, 10mm in thickness
- Splash guard to prevent food spillage
- Stainless steel structure
- Temperature range 50-300°C
- Large stainless steel oil collector with handle
- Bakelite knob, cool to touch
- Large opening of front grease through
- Stainless steel heating element
- Anti slippery rubber foot
- Heating and power indicator

Model	Plate type	Cooking size	Power	Product (WxDxH)	NW
FT-818	Flat	548 x 350 mm 22 x 14 inch	3000 W / 220 ~ 240 V	550 x 450 x 230 mm 22 x 18 x 9 inch	23 kg 51 lbs
FT-820	Flat	728 x 400 mm 29 x 16 inch	4400 W / 220 ~ 240 V	730 x 500 x 230 mm 29 x 20 x 9 inch	34 kg 75 lbs
FT-822	½ Flat + ½ grooved	728 x 400 mm 29 x 16 inch	4400 W / 220 ~ 240 V	730 x 500 x 230 mm 29 x 20 x 9 inch	34 kg 75 lbs



**GR-400**

## Electric Griddle

- Polished mild steel plate, 12mm in thickness
- Splash guard 2.0mm to prevent food spillage
- Temperature range 50-300°C
- Large stainless steel oil collector with handle
- Bakelite knob, cool to touch
- Large opening of front grease through
- Stainless steel heating element
- Anti slippery rubber foot
- Heating and power indicator

Model	Plate type	Cooking size	Power	Product (WxDxH)	NW
FT-250	Flat	256 x 330 mm 10 x 13 inch	1500 W / 220 ~ 240 V	260 x 420 x 270 mm 10 x 17 x 11 inch	16.5 kg 26 lbs
GR-400	Flat	400 x 396 mm 16 x 16 inch	3000 W / 220 ~ 240 V	400 x 500 x 270 mm 16 x 20 x 11 inch	27.5 kg 60 lbs
GR-550	Flat	546 x 348 mm 22 x 14 inch	3000 W / 220 ~ 240 V	550 x 450 x 270 mm 22 x 18 x 11 inch	31 kg 68 lbs
GR-610	Flat	606 x 400 mm 24 x 16 inch	6000 W / 220 ~ 240 V	610 x 500 x 270 mm 24 x 20 x 11 inch	40 kg 88 lbs
GR-760	Flat	756 x 400 mm 30 x 16 inch	9000 W / 380 V, 3N	760 x 500 x 270 mm 30 x 20 x 11 inch	48 kg 106 lbs



## Gas Griddle



FT-718



FT-720

- Polished mild steel plate, 10mm in thickness
- Splash guard to prevent food spillage
- Stainless steel structure
- Stainless steel chimney
- Manual controlled valve with sparking electrode
- Large stainless steel oil collector with handle
- Bakelite knob, cool to touch
- Large opening of front grease through
- H shape burner for better distribution of heat
- Anti slippery rubber foot
- Observation hole for flame status

Model	Plate type	Cooking size	Power	Product (WxDxH)	NW
FT-718	Flat	548 x 350 mm 22 x 14 inch	36520 Btu / 10.7 kW	550 x 530 x 550 mm 22 x 21 x 22 inch	30 kg 66 lbs
FT-720	Flat	548 x 400 mm 22 x 16 inch	39932 Btu / 11.7 kW	730 x 580 x 550 mm 29 x 21 x 22 inch	43 kg 95 lbs

## Electric Griddle



EG-24

- Polished mild steel plate, 20mm in thickness
- Splash guard 2.0mm to prevent food spillage
- Stainless steel structure
- Temperature range 50-320°C
- Large stainless steel oil collector
- Bakelite knob, cool to touch
- Protecting grid to protect thermostat knob
- Large opening of front grease through
- Stainless steel heating element
- Stainless steel legs
- Heating and power indicator
- Available in 24", 36" and 48"

Model	Plate type	Cooking size	Power	Product (WxDxH)	NW
EG-24	Flat	605 x 490 mm 24 x 19 inch	8 kW / 380 V, 3N	609 x 616 x 406 mm 24 x 24 x 16 inch	72 kg 158 lbs
EG-36	Flat	910 x 490 mm 36 x 19 inch	12 kW / 380 V, 3N	914 x 616 x 406 mm 36 x 24 x 16 inch	105 kg 231 lbs
EG-48	Flat	1212 x 490 mm 48 x 19 inch	16 kW / 380 V, 3N	1216 x 616 x 406 mm 48 x 24 x 16 inch	138 kg 304 lbs



HS-WS



BH-TP



HS-TW

## Hotdog Steamer

- Stainless steel structure
- On/off switch for power
- Cast iron heating plate for sausage
- Ceramic heater for heating spikes
- Cylinder size 200\*240mm
- 130°C hi limit for electrical safety of components
- Steel wring rack to separate sausages from both sides
- Stainless steel water pan
- Stainless steel spikes
- Anti-slippery rubber foot

Model	Cylinder size	Heating spike	Power	Product (WxDxH)	NW
HS-WS	Dia. 300 x 240 mm Dia. 12 x 9 inch	Nil	450 W / 230V	240 x 300 x 385 mm 9 x 12 x 15 inch	6.3 kg 14 lbs
BH-TP	Nil	3	240 W / 230V	240 x 300 x 360 mm 9 x 12 x 14 inch	2.6 kg 6 lbs
HS-TW	Dia. 200 x 240 mm Dia. 8 x 9 inch	3	700 W / 230V	467 x 300 x 385 mm 18 x 12 x 15 inch	9.2 kg 20 lbs



BW-A3

## Hotdog Warmer

- Stainless steel structure
- Top loading design
- Front and back visual glass
- On/off switch for power
- Stainless steel heating elements
- Holding capacity is up to 100 hotdogs+48 buns
- Water reservoir capacity 6.6 Liters
- Bakelite handle for top cover
- Steaming volume can be adjusted by rotating a cover plate
- Anti-slippery rubber foot
- Front drain tap is easily accessible
- Adjustable temperature from 30~80°C
- Grid support in both compartments

Model	Sausage capacity	Bun capacity	Power	Product (WxDxH)	NW
BW-A3	100	48	1000 W / 230 V	475x 375 x 370 mm 19 x 15 x 15 inch	13 kg 29 lbs



**RG-05S**



**RG-05S with cover**



**RG-07S**

## Hotdog Grill

- Stainless steel structure
- Stainless steel rollers
- Energy regulator controlled, durable and robust
- On/off switch for rotating of rollers
- Stainless steel heating elements
- Teflon grease stopper on roller ends
- Heavy duty geared-box motor with cooling fan
- Bottom grease collector
- Wiring grid support inside collector pan to keep hotdog warm
- Anti-slippery rubber foot
- Available in 4 different sizes
- Three models have optional cover

Model	Roller	Optional cover	Power	Product (WxDxH)	NW
RG-05S	5	Yes	400 W / 230 V	590 x 225 x 255 mm 23 x 9 x 10 inch	10 kg 22 lbs
RG-07S	7	Yes	560 W / 230 V	590 x 330 x 255 mm 23 x 13 x 10 inch	13 kg 29 lbs
RG-09S	9	Yes	720 W / 230 V	590 x 405 x 255 mm 23 x 15.9 x 10 inch	15 kg 33 lbs
RG-011S	11	Nil	880 W / 230 V	590 x 480 x 255 mm 23 x 18.9 x 10 inch	17 kg 37 lbs



**DBG-01**

## Bun Warmer

- Stainless steel structure
- 32 buns capacity
- 93°C thermostat
- On/off switch for power
- Stainless steel heating elements
- 100mm depth GN1/1 tray
- Water reservoir capacity 6.6 Liters
- 130°C hi limit for electrical safety of components
- Steel wring rack to separate buns from water
- Anti-slippery rubber foot
- Drawer design with sliding channel

Model	Bun capacity	Temperature	Power	Product (WxDxH)	NW
DBG-01	32	30 - 93°C	450 W / 230 V	604 x 549 x 239 mm 24 x 22 x 9 inch	20 kg 44 lbs



**WB-F**

## Waffle Baker

- Cast iron plate with ceramic coating
- Designed to produce two pieces of 3x5 square pattern waffles
- An output of 30 Belgian waffle in one hour
- Stainless steel structure
- Temperature range 50-320°C
- Waffle thickness can be 1" (2.3cm)
- Top plate opens up to 90°
- EGO thermostat
- Stainless steel heating element on both sides
- Cast iron plate to hold heat longer
- A golden waffle can be done in just 2 minutes
- Anti slippery rubber foot
- Wire brush for easy cleaning
- Bakelite handle for frame ,cool to touch

Model	Plate type	Cooking size	Power	Product (WxDxH)	NW
WB-F	Rectangular	165 x 105 mm 7 x 4 inch	2200 W / 220 ~ 240 V	285 x 360 x 220 mm 11 x 14 x 9 inch	16 kg 35 lbs
WB-F2	Rectangular	165 x 105 mm 7 x 4 inch	2 x 2200 W / 220 ~ 240 V	600 x 360 x 220 mm 24 x 14 x 9 inch	30 kg 66 lbs



**WB-H**

## Waffle Baker

- Cast iron plate with ceramic coating
- Designed to produce five pieces of heart shaped pattern waffles
- An output of 30 Belgian waffle in one hour
- Stainless steel structure
- Temperature range 50-320°C
- Waffle thickness can be 1" (2.3cm)
- Top plate opens up to 90°
- EGO thermostat
- Stainless steel heating element on both sides
- Cast iron plate to hold heat longer
- A golden waffle can be done in just 2 minutes
- Anti slippery rubber foot
- Wire brush for easy cleaning
- Bakelite handle for frame ,cool to touch

Model	Plate type	Cooking size	Power	Product (WxDxH)	NW
WB-H	Heart shape	Dia. 210 mm Dia. 8 inch	2200 W / 220 ~ 240V	285 x 360 x 220 mm 11 x 14 x 9 inch	11 kg 24 lbs
WB-H2	Heart shape	Dia. 210 mm Dia. 8 inch	2 x 2200 W / 220 ~ 240V	600 x 360 x 220 mm 24 x 14 x 9 inch	30 kg 66 lbs

## Waffle Baker



WB-1



WB-2

- Cast aluminum plate with Teflon coating
- An output of 20 Belgian waffle in one hour
- Stainless steel structure
- Temperature range 50-270°C
- Waffle thickness can be 2.3cm
- 17cm diameter plate
- Stainless steel heating element on both sides
- Rock on/off switch
- Power indicator
- 5-minute mechanical timer with bell
- Anti slippery rubber foot
- Steel grid handle

Model	Plate type	Cooking size	Power	Product (WxDxH)	NW
WB-1	Round	Dia. 170 mm Dia. 6.7 inch	1000 W / 220 ~ 240 V	250 x 380 x 300 mm 10 x 15 x 12 inch	7 kg 15 lbs
WB-2	Round	Dia. 170 mm Dia. 6.7 inch	2 x 1000 W / 220 ~ 240 V	500 x 380 x 300 mm 20 x 15 x 12 inch	17 kg 37 lbs



WB-03D

## Waffle Baker

- Cast aluminum plate with Teflon coating
- An output of 20 Belgian waffle in one hour
- Stainless steel structure
- Temperature range 124-230°C
- Waffle thickness can be 1.25" (3cm)
- 18cm diameter plate
- Rotating plate for better batter distribution
- Stainless steel heating element on both sides
- Rock on/off switch with illuminator
- PCB control with precise temperature and time setting
- Buzzer would beep after time is up
- Anti slippery rubber foot
- Stainless steel crumb collector
- Bakelite handle, cool to touch

Model	Plate type	Cooking size	Power	Product (WxDxH)	NW
WB-03D	Round	Dia. 180 mm Dia. 7 inch	1000 W / 220 ~ 240V	255 x 440 x 320 mm 10 x 17 x 13 inch	11 kg 24 lbs

## Waffle Baker



WB-S



- Cast iron plate with ceramic coating
- Designed to produce two pieces of 4x6 square pattern waffles
- An output of 30 Belgian waffle in one hour
- Stainless steel structure
- Temperature range 50-320°C
- Waffle thickness can be 1" (2.54cm)
- Top plate opens up to 90°
- EGO thermostat
- Stainless steel heating element on both sides
- Hi limiter for safety of electrical components
- Cast iron plate to hold heat longer
- A golden waffle can be done in just 2 minutes
- Anti slippery rubber foot
- Removable stainless steel crumb collector
- Waffle fork for easy handling of the cooked waffles
- Bakelite handle for frame, cool to touch

Model	Plate type	Cooking size	Power	Product (WxDxH)	NW
WB-S	Rectangular	100 x 160 mm 4 x 6 inch	1500 W / 220 ~ 240 V	470 x 320 x 225 mm 19 x 13 x 9 inch	17 kg 37 lbs



WB-04A



WB-04B

## Waffle Baker

- Cast aluminum plate with Teflon coating
- Inner plate can be changed with a screw driver
- An output of 20 Belgian waffle in one hour
- Stainless steel structure
- Temperature range 124-230°C
- Waffle thickness can be 1" (2.54cm)
- 18cm diameter plate
- Rotating plate for better batter distribution
- Stainless steel heating element on both sides
- Rock on/off switch with illuminator
- PCB control with precise temperature and time setting
- Buzzer would beep after time is up
- Anti slippery rubber foot
- Stainless steel crumb collector
- Bakelite handle on both sides, cool to touch

Model	Plate type	Cooking size	Power	Product (WxDxH)	NW
WB-04A	Round	Dia 180 mm Dia 3 inch	1200 W / 220 ~ 240 V	255 x 600 x 305 mm 10 x 24 x 12 inch	11 kg 24 lbs
WB-04B	Round	Dia 180 mm Dia 3 inch	1200 W / 220 ~ 240 V	280 x 600 x 300 mm 11 x 24 x 12 inch	9 kg 20 lbs





QT-1



QT-2



QT-1A



Tongs (optional)

## Toaster

- Infrared quartz tube for prompt heating
- Temperature can reach maximum within 30 seconds
- Infrared heating efficiency is much better than regular heating
- Mirror polished stainless steel structure
- Selective switch for different heating groups
- Wiring grid protection to protect quartz tube
- 15 minutes mechanical timer with bell
- Insulation on three sides(Top, Left, Right)
- Stainless steel crumb collector with handle
- Cooling down in seconds after switch is turned off
- Anti slippery rubber foot
- Removable stainless steel crumb collector
- Optional tongs

Model	Layer	Timer	Power	Product (WxDxH)	NW
QT-2	Double	15 min.	3000 W / 220 ~ 240 V	440 x 300 x 400 mm 17 x 12 x 16 inch	10.2 kg 22 lbs
QT-1	Single	15 min.	1700 W / 220 ~ 240 V	440 x 300 x 290 mm 17 x 12 x 11 inch	7.8 kg 17 lbs
QT-2A	Double	15 min.	3000 W / 220 ~ 240 V	470 x 280 x 360 mm 19 x 11 x 14 inch	10.2 kg 22 lbs
QT-1A	Single	15 min.	1700 W / 220 ~ 240 V	470 x 280 x 250 mm 19 x 11 x 10 inch	7.8 kg 17 lbs



ES-2200

## Electric Salamander

- Durable stainless steel heater
- Infinite switch with continuous function
- 15 minutes timer with bell
- Stainless steel structure
- Rack support on both sides
- Wiring grid to put food on
- Stainless steel crumb collector at the bottom
- Control to be on the right side to keep away from heat zone
- Cool to touch Bakelite handle on the grid
- Anti slippery rubber foot

Model	Timer	Grid	Power	Product (WxDxH)	NW
ES-2000	15 min	445 x 250 mm 18 x 10 inch	2000 W / 220 ~ 240 V	570 x 340 x 260 mm 22 x 13 x 10 inch	17 kg 37 lbs
ES-2200	Nil	417 x 335 mm 16 x 13 inch	2200 W / 220 ~ 240 V	570 x 390 x 390 mm 22 x 15 x 15 inch	18 kg 40 lbs
ES-4000	Nil	638 x 295 mm 25 x 12 inch	4000 W / 220 ~ 240 V	800 x 450 x 470 mm 32 x 18 x 19 inch	28 kg 62 lbs





CT-2



CT-3

## Toaster

- Durable alloy heater
- EGO selective switch for different heating group
- Standby function to save energy at 30% power
- Conveyor belt speed can be adjusted to have different browning
- Geared motor with cooling fan for belt drive
- Specially designed cooling system to cool down top
- Steel guiding net for easy toast
- Slotted cool-to-touch handle for crumb tray
- Insulation on three sides(Top, Left, Right)
- Stainless steel crumb collector with handle
- Front and back discharge can fit different locations
- Adjustable plastic leg
- Available in 3 size

Model	Output	Power	Product (WxDxH)	NW
CT-1	150pcs	1340 W / 220 ~ 240 V	288 x 418 x 387 mm 11 x 17 x 15 inch	14 kg 31 lbs
CT-2	300pcs	2240 W / 220 ~ 240 V	368 x 418 x 387 mm 15 x 17 x 15 inch	16 kg 35 lbs
CT-3	450pcs	2640 W / 220 ~ 240 V	468 x 418 x 387 mm 18 x 17 x 15 inch	20.5 kg 45 lbs



4ATS-C



6ATS-C

## Slice Toaster

- Stainless steel construction
- High power for highest efficiency
- With adjustable timer
- Fit toast 120 x 120 x 20mm
- Capacity for 6 or 4 slices
- Manual lift lever
- Operation indication lamp
- With crumb tray
- Non-sliding rubber feet
- Easy to clean

Model	No. of Slice	Power	Product (WxDxH)	NW	GW
4ATS-C	4	1.98 kW / 220~240 V	380 x 234 x 222 mm 15 x 9 x 8.7 inch	5.8 kg 12.8 lbs	6.6 kg 14.5 lbs
6ATS-C	6	2.86 kW / 220~240 V	480 x 234 x 222 mm 19 x 9 x 8.7 inch	7.2 kg 15.8 lbs	8.1 kg 17.8 lbs



**CW-72**

## Cup Warmer

- All stainless steel structure
- Stainless steel heating elements
- On/off power switch with illuminator
- Temperature range 30~60°C
- Top storage area with steel rails around to prevent cups falling
- Perfect for warming cups, plates
- Special shape heating element for even heat distribution
- Warming capacity comes total 72 cups
- Two separate storage levels

Model	Capacity	Temperature	Power	Product (WxDxH)	NW
CW-72	72	30 - 60°C	140 W / 220 ~ 240 V	485 x 445 x 610 mm 19 x 18 x 24 inch	11.5 kg 25 lbs



**ES-4000L**

## Electric Salamander

- Durable alloy heater
- Infinite switch with continuous function
- Stainless steel structure
- Lifting suspension system to stay any position you want
- Wiring grid in the bottom to put food on
- Stainless steel crumb collector with handle
- Recessed control in the front panel to prevent heat radiant
- Cool to touch Bakelite handle on the top
- Anti slippery rubber foot

Model	Height distance	Grid	Power	Product (WxDxH)	NW
ES-2800L	140 mm 5.5 inch	440 x 320 mm 17 x 13 inch	2800 W / 220 ~ 240 V	450 x 450 x 500 mm 18 x 18 x 20 inch	39 kg 86 lbs
ES-4000L	140 mm 5.5 inch	590 x 320 mm 23 x 13 inch	4000 W / 220 ~ 240 V	600 x 450 x 500 mm 24 x 18 x 20 inch	49 kg 108 lbs
ES-5600L	140 mm 5.5 inch	790 x 320 mm 31 x 13 inch	5600 W / 220 ~ 240 V	800 x 450 x 500 mm 32 x 18 x 20 inch	63 kg 139 lbs



**BM-165T**

## Bain Marie

- Stainless steel heater at the bottom of the pan to be cleaned easily
- Stainless steel structure
- Thermostat control, durable and robust
- 165/205mm depth GN1/1 stainless steel inner pan
- Can accommodate all GN size food pans up to 10cm depth
- Foods to be served at temperature of 60~63°C
- Drain tap(two models)for easy removal of water
- Hi limit to prevent dry heating
- Anti slippery rubber foot
- Heating and power indicators
- Available in different sizes

Model	Well depth	Tap	Power	Product (WxDxH)	NW
BM-165	165 mm 6.5 inch	Nil	1200 W / 220 ~ 240 V	355 x 555 x 255 mm 14 x 22 x 10 inch	8 kg 18 lbs
BM-165T	165 mm 6.5 inch	Yes	1200 W / 220 ~ 240 V	355 x 555 x 255 mm 14 x 22 x 10 inch	8 kg 18 lbs
BM-205T	205 mm 8 inch	Yes	1200 W / 220 ~ 240 V	355 x 555 x 295 mm 14 x 22 x 11.6 inch	8.5 kg 19 lbs



**BM-4**

## Bain Marie

- Immersed heater in water to improve heating efficiency
- Stainless steel structure
- Thermostat controlled, durable and robust
- Temperature range is 30-85°C
- Anti slippery rubber foot
- Heating and power indicators
- Available in different sizes

Model	Insert pan size	No. of insert	Power	Product (WxDxH)	NW
BM-2V	GN 1/2, 10 mm GN 1/2, 4 inch	2	1500 W / 220 ~ 240 V	590 x 385 x 230 mm 23 x 15 x 9.1 inch	9.5 kg 21 lbs
BM-3	GN 1/3, 15 mm GN 1/3, 6 inch	3	1500 W / 220 ~ 240 V	605 x 385 x 280 mm 24 x 15 x 11 inch	12 kg 26 lbs
BM-4	GN 1/2, 15 mm GN 1/2, 6 inch	4	1500 W / 220 ~ 240 V	695 x 610 x 280 mm 27 x 24 x 11 inch	18 kg 40 lbs
BM-4V	GN 1/2, 10 mm GN 1/2, 4 inch	4	1500 W / 220 ~ 240 V	700 x 590 x 230 mm 28 x 23 x 9 inch	16 kg 35 lbs
BM-6V	GN 1/2, 15 mm GN 1/2, 6 inch	6	1500 W / 220 ~ 240 V	695 x 635 x 280 mm 27 x 25 x 11 inch	19 kg 42 lbs



**BM-6T**

## Bain Marie

- Stainless steel heater immersed in water to improve efficiency
- Stainless steel structure
- Thermostat control, durable and robust
- Float switch to prevent dry heating
- 150mm depth GN1/1 stainless steel inner pan
- Comes with S/S GN pan cover
- Foods to be served at temperature of 60~63°C
- Drain tap(two models)for easy removal of water
- EGO 85°C thermostat
- Dismantled stand to save shipping volume
- Sliding rails on both sides can be folded
- Stainless steel bottom shelf for easy storage
- Heating and power indicators
- Available in 4 and 6 pans

Model	Well depth	Tap	Power	Product (WxDxH)	NW
BM-4T	150 mm 6 inch	Yes	2000 W / 220 ~ 240 V	1430 x 1182 x 800 mm 56 x 47 x 32 inch	57 kg 125 lbs
BM-6T	150 mm 6 inch	Yes	2000 W / 220 ~ 240 V	2100 x 1182 x 800 mm 83 x 47 x 32 inch	79 kg 174 lbs



**BMP-4**



**BMP-7**

## Bain Marie

- Mica heater at the well bottom to improve efficiency
- Stainless steel structure
- Thermostat control, durable and robust
- Circuit breaker to protect electrical components
- Wet Bain Marie structure for better heat transfer
- Foods to be served at temperature of 60~63°C
- Cool to touch Bakelite handle on top cover
- Inner well capacity is available in 3.5 and 7.5 liters
- Anti slippery rubber foot
- Power indicator
- Available in different size

Model	Insert pan capacity	No. of insert	Power	Product (WxDxH)	NW
BMP-4	3.5 L	1	150 W / 220 ~ 240 V	210 x 210 x 320 mm 8 x 8 x 13 inch	3.5 kg 8 lbs
BMP-7	6.5 L	1	200 W / 220 ~ 240 V	255 x 280 x 320 mm 10 x 11 x 13 inch	4.5 kg 10 lbs
BMP-4x2	3.5 L	2	300 W / 220 ~ 240 V	415 x 210 x 320 mm 16 x 8 x 13 inch	6.5 kg 14 lbs
BMP-4x3	3.5 L	3	450 W / 220 ~ 240 V	610 x 210 x 320 mm 24 x 8 x 13 inch	8.8 kg 20 lbs
BMP-4x4	3.5 L	4	600 W / 220 ~ 240 V	415 x 415 x 320 mm 16 x 16 x 13 inch	10.7 kg 24 lbs
BMP-7x2	6.5 L	2	400 W / 220 ~ 240 V	505 x 280 x 320 mm 20 x 11 x 13 inch	7.9 kg 17 lbs



**FW-1P**



**FW-1P-5**

## Hot Counter Warmer

- Stainless steel heating element at the bottom
- Mirror polished stainless steel structure
- Thermostat control, durable and robust
- Circuit breaker to protect electrical components
- Spot light on top for better view of food displayed
- Three sides colored posters to attract customer
- Temperature display on top to monitor inside temperature
- Light switch with green indicator
- Swing door for easy opening
- Cool to touch Bakelite handle on door
- Sloped shelf for better view from customer
- Anti slippery rubber foot
- Heating indicator
- Available in different sizes

Model	Level	Temperature	Power	Product (WxDxH)	NW
FW-1P	3	30 - 85°C	850 W / 220 ~ 240 V	350 x 425 x 500 mm 14 x 17 x 20 inch	16 kg 35 lbs
FW-1P-5	5	30 - 85°C	850 W / 220 ~ 240 V	350 x 425 x 710 mm 14 x 17 x 28 inch	17 kg 37 lbs



**HDS-5**

## Hot Counter Warmer

- Perspex flip door on both sides, pass through structure
- All stainless steel structure with reinforced frame
- Infinite switch controlled, durable and robust
- Digital temperature display to monitor inside temperature
- Top for dry heating, bottom for humidity heating
- Temperature range 30~85°C
- Automatic water refilling system with manual bypass
- Float switch to prevent heating without water
- See-through structure ensures better view of food
- Humidity heating ensures food to be served warmly fresh and tasty
- Heating lamp switch to be controlled separately
- Perforated pans at the bottom
- Drainage pipe at one side for easy removal of waste water
- Easy access to mica heaters at the bottom for maintenance
- Tong holders on one side
- Anti slippery rubber foot
- Heating indicator

Model	Pan qty.	Power	Product (WxDxH)	NW
HDS-3	Top 330 x 460 mm @ 2pcs Bottom 400 x 600 mm @ 1 pc Top 13 x 18 inch @ 2pcs Bottom 16 x 24 inch @ 1 pc	2840 W / 220 ~ 240 V	914 x 690 x 830 mm 36 x 27 x 33 inch	56 kg 123 lbs
HDS-4	Top 330 x 460 mm @ 3pcs Bottom 400 x 600 mm @ 2pcs Top 13 x 18 inch @ 3pcs Bottom 16 x 24 inch @ 2pcs	4080 W / 220 ~ 240 V	1219 x 690 x 830 mm 48 x 27 x 33 inch	75 kg 165 lbs
HDS-5	Top 16 x 24 inch @ 2pcs Bottom 16 x 24 inch @ 3 pcs Top 16 x 24 inch @ 2pcs Bottom 16 x 24 inch @ 3 pcs	4080 W / 220 ~ 240 V	1536 x 690 x 830 mm 61 x 21 x 33 inch	94 kg 207 lbs





**FM-26**

## Hot Display Case

- Toughened glass all sides
- Thermostat controlled, durable and robust
- Temperature display to monitor inside temperature
- Temperature range 30~90°C
- Cool to touch plastic handle
- Water reservoir at the bottom to add humidity when needed
- Extra deep reservoir GN1/9 x 2.5" to last for whole day
- Three levels of shelves inside chamber
- Shelf height can be adjusted
- Rubber seal between door and frame to prevent heat loss
- Vertical fluorescent lamp on both sides for better food display
- Transparent cover on fluorescent lamps
- Filament lamp on top for advertising posters to attract customer
- On/off switch for lamps
- Anti slippery rubber foot
- Heating indicator
- Available in silver or black color

Model	Capacity	Shelf size	Power	Product (WxDxH)	NW
FM-26	110 L	580 x 275 mm / 23 x 11 inch 580 x 298 mm / 23 x 12 inch 580 x 318 mm / 23 x 13 inch	1840 W / 220 ~ 240 V	660 x 437 x 655 mm 26 x 17 x 26 inch	35 kg 77 lbs
FM-36	150 L	820 x 315 mm / 32 x 12 inch 820 x 340 mm / 32 x 13 inch 820 x 360 mm / 32 x 14 inch	1840 W / 220 ~ 240 V	900 x 480 x 590 mm 35 x 19 x 23 inch	50 kg 110 lbs
FM-48	370 L	1120 x 315 mm / 44 x 12 inch 1120 x 340 mm / 44 x 13 inch 1120 x 360 mm / 44 x 14 inch	2200 W / 220 ~ 240 V	1200 x 480 x 810 mm 47 x 19 x 32 inch	72 kg 158 lbs



**FM-36N**

## Hot Display Case

- Toughened glass all sides
- Thermostat controlled, durable and robust
- Temperature display to monitor inside temperature
- Temperature range 30~90°C
- Cool to touch plastic handle
- Water reservoir at the bottom to add humidity when needed
- Extra deep reservoir GN1/9 x 2.5" to last for whole day
- Three levels of shelves inside chamber
- Shelf height can be adjusted
- Rubber seal between door and frame to prevent heat loss
- Vertical fluorescent lamp on both sides for better food display
- Transparent cover on fluorescent lamps
- Filament lamp on top for advertising posters to attract customer
- On/off switch for lamps
- Anti slippery rubber foot
- Heating indicator
- Attractive two-tone colour

Model	Capacity	Shelf size	Power	Product (WxDxH)	NW
FM-26N	110 L	580 x 275 mm / 23 x 11 inch 580 x 298 mm / 23 x 12 inch 580 x 318 mm / 23 x 13 inch	1800 W / 220 ~ 240 V	660 x 437 x 655 mm 26 x 17 x 26 inch	37 kg 81 lbs
FM-36N	150 L	820 x 315 mm / 32 x 12 inch 820 x 340 mm / 32 x 13 inch 820 x 360 mm / 32 x 14 inch	1840 W / 220 ~ 240 V	900 x 480 x 590 mm 35 x 19 x 23 inch	50 kg 110 lbs
FM-48N	370 L	1120 x 315 mm / 44 x 12 inch 1120 x 340 mm / 44 x 13 inch 1120 x 360 mm / 44 x 14 inch	2200 W / 220 ~ 240 V	1200 x 480 x 810 mm 47 x 19 x 32 inch	72 kg 158 lbs



**FW-260**



**FW-395**

## Hot Display Case

- Transparent Perspex at all sides
- Stainless steel bottom
- Thermostat control, durable and robust
- Hi limiter to protect electrical components
- Cool to touch plastic handle
- Water reservoir at the bottom to add humidity when needed
- Power switch with green indicator
- Anti slippery rubber foot
- Heating indicator
- Available in single and double levels

Model	Level	Temperature	Power	Product (WxDxH)	NW
FW-260	1	30 - 85°C	250 W / 220 ~ 240 V	500 x 360 x 260 mm 20 x 14 x 10 inch	13 kg 29 lbs
FW-395	2	30 - 85°C	250 W / 220 ~ 240 V	500 x 360 x 395 mm 20 x 14 x 16 inch	14 kg 31 lbs



**FW-300**



**FW-500**

## Hot Display Case

- Toughened glass sides and door, curved glass in front
- Stainless steel bottom
- Thermostat control, durable and robust
- Hi limiter to protect electrical components
- Cool to touch plastic handle
- Water reservoir at the bottom to add humidity when needed
- Extra deep reservoir GN1/9 x 2.5" to last for whole day
- Inside chamber to be GN1/1 size
- Rubber seal between front and side glass to prevent heat loss
- Anti slippery rubber foot
- Heating indicator
- Available in single and double levels

Model	Level	Temperature	Power	Product (WxDxH)	NW
FW-300	1	30 - 85°C	300 W / 220 ~ 240 V	560 x 395 x 310 mm 22 x 16 x 12 inch	13 kg 29 lbs
FW-500	2	30 - 85°C	500 W / 220 ~ 240 V	560 x 395 x 430 mm 22 x 16 x 17 inch	19 kg 42 lbs





**FW-580**

## Hot Display Case

- Toughened glass front and back
- All stainless steel structure
- Thermostat controlled, durable and robust
- Temperature display to monitor inside temperature
- Temperature range 30~90°C
- Crumb tray at the bottom
- Shelf height can be adjusted
- Sliding door in the front
- On/off switch for lamps
- Anti slippery rubber foot
- Heating indicator

Model	Shelf	Shelf size	Power	Product (WxDxH)	NW
FW-580	4	569 x 300 mm 22 x 12 inch	1000 W / 220 ~ 240 V	640 x 360 x 530 mm 25 x 14 x 21 inch	21 kg 46 lbs
FW-805	5	794 x 300 mm 31 x 12 inch	1500 W / 220 ~ 240 V	865 x 360 x 625 mm 34 x 14 x 25 inch	35 kg 77 lbs



**BC0521**



**BC1121**



**BC2221**

## Banquet Cart

- Stainless steel structure
- Good insulation to improve holding efficiency
- 110°C EGO thermostat controlled, durable and robust
- Temperature display on top to read holding temperature
- Water-proof on/off switch
- Double durable stainless steel round heating element
- Forced air circulation with special baffle plate
- Stainless steel lock
- Four swivel heavy duty 6" castors with brake
- Bumpers all around to provide better protection while transportation
- Recessed hand-grasping handle on both sides
- Rubber seal on the doors
- Bottom water tray to keep food humidity when needed
- GN2/1 wiring grid
- Available in 3 different sizes

Model	Capacity	Temperature	Power	Product (WxDxH)	NW
BC1121	22 x GN 1/1	30 - 110°C	2620 W / 230V	780 x 960 x 1755 mm 31 x 38 x 69 inch	182 kg 400 lbs
BC2221	44 x GN 1/1	30 - 110°C	2620 W / 230V	1540 x 960 x 1755 mm 61 x 38 x 69 inch	318 kg 700 lbs
BC0521	10 x GN 1/1	30 - 110°C	2620 W / 230V	780 x 960 x 1355 mm 31 x 38 x 53 inch	145 kg 319 lbs



HC-1M

## Hot Cupboard

- All stainless steel structure
- Thermostat controlled, durable and robust
- On/off power switch with illuminator
- Temperature range 30~85°C
- Adjustable plate holder
- Heavy duty door hinge
- Special shape heating element for even heat distribution
- Cool-to-touch Bakelite handle
- Available in 3 different sizes

Model	Capacity	Plate size	Power	Product (WxDxH)	NW
HC-1M	30	Max dia 320 mm Max dia 12 inch	400 W / 220 ~ 240 V	400 x 405 x 545 mm 16 x 16 x 22 inch	24 kg 53 lbs
HC-1	60	Max dia 320 mm Max dia 12 inch	750 W / 220 ~ 240 V	450 x 450 x 850 mm 18 x 18 x 34 inch	33 kg 73 lbs
HC-2	120	Max dia 320 mm Max dia 12 inch	1200 W / 220 ~ 240 V	750 x 450 x 850 mm 30 x 18 x 34 inch	49 kg 108 lbs



PL-3

## Plate Warmer

- All stainless steel structure
- On/off power switch
- Temperature range 30~85°C
- Adjustable plate guiding rail to suite different sizes of plates
- Double walled construction reduces heat loss
- Stainless steel heating element
- Drop-in design
- Adjustable spring tension for loading different quantity

Model	Capacity	Plate size	Power	Product (Dia. x H)	NW
PL-3	40	Max dia 300 mm Max dia 12 inch	400 W / 220 ~ 240 V	Dia. 405 x H. 725 mm Dia. 16 x H. 28.5 inch	19 kg 42 lbs



PL-1



PL-2

## Plate Warmer

- All stainless steel structure
- Thermostat controlled, durable and robust
- On/off power switch
- Temperature range 30~85°C
- Adjustable plate guiding rail to suite different sizes of plate
- Double walled construction reduces heat loss
- Stainless steel heating element
- Cool-to-touch Bakelite handle
- Adjustable spring tension for loading different quantity
- Four swivel castors with brake
- Optional black cover

Model	Capacity	Plate size	Power	Product (WxDxH)	NW
PL-1	40	Max dia 300 mm Max dia 12 inch	400 W / 220 ~ 240 V	450 x 485 x 770 mm 18 x 19 x 30 inch	31 kg 68 lbs
PL-2	2 x 40	Max dia 300 mm Max dia 12 inch	800 W / 220 ~ 240 V	450 x 910 x 770 mm 18 x 36 x 30 inch	48 kg 106 lbs



PL-1C



PL-2C

## Plate Warmer

- All stainless steel structure
- Thermostat controlled, durable and robust
- On/off power switch
- Temperature range 30~85°C
- Adjustable plate guiding rail to suite different sizes of plates
- Convection design to reduce pre-heating time
- Stainless steel heating element
- Cool-to-touch Bakelite handle
- Adjustable spring tension for loading different quantity
- Four swivel castors with brake
- Optional black cover

Model	Capacity	Plate size	Power	Product (WxDxH)	NW
PL-1C	40	Max dia 300 mm Max dia 12 inch	1310 W / 220 ~ 240 V	435 x 520 x 1025 mm 17 x 21 x 40 inch	28 kg 62 lbs
PL-2C	2 x 40	Max dia 300 mm Max dia 12 inch	2050 W / 220 ~ 240 V	435 x 815 x 1025 mm 17 x 32 x 40 inch	43.5 kg 96 lbs



WL-02

## Drawer Warmer

- Stainless steel structure
- Stainless steel heating elements
- Separate heater and control for each drawer
- Moisture control slides
- Analog thermometer
- GN1/1, 6" depth pan
- Zinc alloy with hard chrome plated foot

Model	Power	Product (WxDxH)	NW	GW
WL-02	1 kW / 230 V	740 x 590 x 630 mm 29 x 23 x 25 inch	47 kg 103 lbs	55 kg 121 lbs
WL-03	1.5 kW / 230 V	740 x 590 x 885 mm 29 x 23 x 35 inch	70 kg 154 lbs	84 kg 185 lbs



WS-02

## Burger Station

- Stainless steel structure
- Four stainless steel cup dispenser
- Beverage machines can be installed on top
- Underneath cabinet for storage of stuff
- Ice storage space in the right part
- Heated display counter can be placed on top

Model	Capacity	Pre-set temp	Power	Product (WxDxH)	NW
WS-02	NA	NA	NA	1500 x 760 x 800 mm 59 x 30 x 32 inch	69 kg 152 lbs



HC-14

## Pass Through Mobile Holding Cabinet

- Stainless steel structure, four doors design
- Stainless steel heating elements
- Two blowers on the top for better hot air circulation
- Digital thermostat
- Self-locking latch
- Water reservoir on top to add humidity

Model	Power	Product (WxDxH)	NW	GW
HC-14	2 kW / 220~240 V	636 x 786 x 2000 mm 25 x 31 x 7 inch	120 kg 264 lbs	150 kg 330 lbs



HC1411

## Electric Holding Cabinet

- Full stainless steel construction for easy cleaning
- Self contained detachable heating system
- 110°C EGO thermostat controlled, durable and robust. Pre-set at 85°C for stable control
- Temperature display on top to read holding temperature
- Four swivel heavy duty 5" castors with brake
- Rigid structure frame body
- Oversize base for protecting cabinet body
- Self-closing doors with magnetic door gaskets provide maximum heat retention and sealing
- Removable tray racks for GN2/1
- Total 14 tray racks available

### Options and Accessories:

- Aluminum perforated bun pan

Model	Power	Voltage	Product (WxDxH)
HC1411	2000W	220 - 240V 50Hz	630 x 810 x 1980 mm 25 x 32 x 78 inch



CM-1



CM-1R



CM-2

## Electric Crepe Maker

- All stainless steel structure
- Thermostat controlled, durable and robust
- Cast iron plate with Teflon coating
- Temperature range 30~300°C
- Special shape heating element for even heat distribution
- Two models come with warmer drawer
- Ø 400mm plate
- Anti-slippery rubber foot
- Power indicator
- Wooden crepe spreader
- Available in 3 different sizes

Model	Baking plate	Temperature	Power	Product (WxDxH)	NW
CM-1	Dia. 400 mm Dia. 16 inch	30 - 300°C	3000 W / 220 ~ 240 V	450 x 510 x 240 mm 18 x 20 x 9 inch	21.5 kg 47 lbs
CM-2	Dia. 400 mm Dia. 16 inch	30 - 300°C	6000 W / 220 ~ 240 V	870 x 510 x 240 mm 34 x 20 x 9 inch	40 kg 88 lbs
CM-1R	Dia. 400 mm Dia. 16 inch	30 - 300°C	3000 W / 220 ~ 240 V	Dia. 400 x H200 mm Dia. 16 x H8 inch	20 kg 44 lbs

## Gas Crepe Maker



CM-1G

- All stainless steel structure
- Manual gas valve with standby pilot and electrode sparker
- Star burner for better heat distribution
- Large diameter 8-spike burner provide even and constant heating
- Cast iron plate with Teflon coating
- Flame can be adjusted
- Ø 400mm plate
- Anti-slippery rubber foot
- Wooden crepe spreader
- Available in 2 different sizes

Model	Baking plate	Power	Product (WxDxH)	NW
CM-1G	Dia. 400 mm Dia. 16 inch	17000 Btu / 5 kW	450 x 510 x 320 mm 18 x 20 x 13 inch	26 kg 57 lbs
CM-2G	Dia. 400 mm Dia. 16 inch	34000 Btu / 10 kW	870 x 510 x 320 mm 34 x 20 x 13 inch	42 kg 92 lbs



PO-4



PO-4-2

## Pizza Oven

- Structure with high temperature black painting
- 500°C EGO thermostat controlled, durable and robust
- 600°C temperature display
- Durable Alloy heating element on top and bottom
- On/off switch for illuminator
- Aluminum painting panel to resist high temperature
- Power indicator
- Visual glass on the door
- Cool to touch Bakelite handle
- Hearthstone inside to make sure temperature is distributed more evenly
- Available in 4 different sizes

Model	Chamber (WxDxH)	Capacity	Temperature	Power	Product (WxDxH)	NW
PO-6-2	610 x 910 x 140 mm 24 x 36 x 6 inch	6 + 6	30 - 500°C	14.4 kW / 380 V	890 x 1125 x 750 mm 35 x 44 x 30 inch	154 kg 339 lbs
PO-6	610 x 910 x 140 mm 24 x 36 x 6 inch	6	30 - 500°C	7.2 kW / 380 V	890 x 1125 x 430 mm 35 x 44 x 17 inch	108 kg 238 lbs
PO-4-2	610 x 610 x 140mm 24 x 24 x 6 inch	4 + 4	30 - 500°C	8.4 kW / 380 V	910 x 820 x 750 mm 36 x 32 x 30 inch	118 kg 260 lbs
PO-4	610 x 610 x 140mm 24 x 24 x 6 inch	4	30 - 500°C	4.2 kW / 380 V	910 x 820 x 430 mm 36 x 32 x 30 inch	68 kg 150 lbs



P18S

## Pizza Oven

- Stainless steel structure
- High heat aluminized steel baking chamber
- 360°C EGO thermostat controlled, durable and robust
- Durable stainless steel heating element on top and bottom
- 15-minute timer as a reminder
- Stainless steel handle
- Hearthstone inside to make sure temperature is even
- Stainless steel adjustable legs
- Available in 2 different sizes

Model	Chamber (WxDxH)	Compartment	Temperature	Power	Product	NW
P18S	489 x 476 x 241 mm 19.3 x 18.7 x 10 inch	2	30 - 360°C	2850 W / 230 V	584 x 635 x 530 mm 23 x 25 x 21 inch	55 kg 121 lbs
P22S	565 x 552 x 241 mm 22.2 x 22 x 10 inch	2	30 - 360°C	3600 W / 230 V	660 x 711 x 530 mm 26 x 28 x 21 inch	79 kg 174 lbs



**EP-1ST**

## Counter top pizza oven

- Stainless steel structure
- Comes with ceramic hearth in the cavity
- 12cm deck height
- Compact size for small kitchens
- Temperature range from 280°F- 680°F
- 60 minutes timer with bell
- Gravity door design
- Rubber foot
- Bakelite handle

Model	Cavity size	Stone size	Power	Voltage	Product (WxDxH)	NW
EP-1ST	410 x 420 x 120 mm 16 x 17 x 5 inch	400 x 400 mm 16 x 16 inch	2000 W	240V / 60Hz	560 x 475 x 266 mm 22 x 19 x 11 inch	17 kg 37 lbs
EP-2ST	410 x 420 x 120 mm 16 x 17 x 5 inch	400 x 400 mm 16 x 16 inch	3000 W	240V / 60Hz	560 x 475 x 426 mm 22 x 19 x 17 inch	33 kg 73 lbs



**DBS-01**

## Pizza Oven

- Stainless steel structure
- Stainless steel heating elements
- Top & bottom heating elements
- 15 minutes timer with bell
- Anti-slippery rubber foot
- Crumb collector at the bottom

Model	Power	Product (WxDxH)	NW	GW
DBS-01	1.35 kW / 220~240 V	460 x 380 x 170 mm 18 x 15 x 7 inch	7 kg 15 lbs	8 kg 18 lbs



**CP-12**

## Conveyor Pizza Oven

- Stainless steel structure
- Stainless steel conveyor belt
- Top and bottom heating is controlled separately
- Durable stainless steel heating element on top and bottom
- Cooling fan in the front for cooling down the electrical components
- Conveyor speed can be adjusted
- Locking plate on both ends to be adjusted easily
- Crumb tray on both ends for easy cleaning
- Stainless steel adjustable legs
- Good for pizza, bread, meat
- Available in 2 different sizes

Model	Chamber	Pizza size	Temperature	Power	Product (WxDxH)	NW
CP-12	560 x 385 mm 22 x 15 inch	Dia 300 mm Dia 12 inch	30 - 300°C	6.7kW / 230V	1380 x 555 x 420 mm 54 x 22 x 17 inch	47 kg 103 lbs
CP-18	800 x 540 mm 32 x 21 inch	Dia 460 mm Dia 18 inch	30 - 300°C	10.3kW / 380V	1940 x 740 x 1130 mm 76.4 x 29 x 44 inch	86 kg 189 lbs



**CP-12S**

## Conveyor Pizza Oven

- Stainless steel structure
- Stainless steel heating elements
- Digital control for time and temperature
- Conveyor speed can be adjusted
- Top and bottom heating elements can be adjusted separately
- Stainless steel legs

Model	Power	Belt Dimension	Product (WxDxH)	NW	GW
CP-12S	6.7kW / 230V	560 x 385 mm 22 x 15 inch	1380 x 555 x 420 mm 54 x 22 x 17 inch	46 kg 101 lbs	62 kg 136 lbs
CP-18S	10.3kW / 380V	800 x 540 mm 31 x 21 inch	1940 x 740 x 1130 mm 76.4 x 29 x 44 inch	116 kg 255 lbs	128kg 282 lbs



**CF-140IR**

## Adjustable Speed Conveyor Oven

- Adjustable conveyor speed
- Individual temperature control of top and bottom elements by EGO thermostats. "7" is the hottest setting, "1" is the lowest setting
- Stainless steel body and conveyor
- Durable quartz heater
- Geared motor with cooling fan
- Locking plate on both ends to be adjusted
- Crumb tray on both ends for easy cleaning
- Stainless steel adjustable legs and control knobs

Model	Description	Power	Packing (WxDxH)	NW	GW
CP-105IR	Adjustable speed 10-1/2" belt conveyor oven	2.6 kW / 230V	910 x 550 x 455 mm 36 x 22 x 18 inch	29 kg 64 lbs	31 kg 68 lbs
CP-140IR	Adjustable speed 14" belt conveyor oven	3.6 kW / 230V	910 x 625 x 540 mm 36 x 24.5 x 21 inch	32 kg 70 lbs	39 kg 99 lbs

## Gas Conveyor Oven



**GPX-18**

- Stainless steel structure
- 18" (46cm) conveyor belt
- Electrical temperature control with digital display
- Variable digital speed control on conveyor belt
- Cook time adjustable from 3 - 20 minutes
- Reversible conveyor belt direction
- Thermally insulated for energy efficiency
- Efficient pre-mixed power gas burner for gas oven
- High speed impingement air to ensure consistent baking result
- Stackable (up to 3 units high)
- Removable belt for easy cleaning
- 3/4" NPT rear gas connection

Model	Heating Area	Current	Total BTU /HR	Temperature	Voltage	NW	GW
GPX-18	540 x 706mm 21 x 28 inch	1.5 Amps	60,000	60 ~ 280°C	230V 50Hz	86 kg 189 lbs	116 kg 255 lbs



HP-1800



HP-3600

## Electric Hob

- Stainless steel structure
- Energy regulator to set power output as you want
- EGO Infrared hotplate
- Ceramic glass on top
- Glass size 275x275mm
- Heating size Ø 200mm
- No need for pre-heating
- Glow up time is reduced to 6~10 seconds
- Anti-slippery rubber foot

Model	Glass size	Heating zone	Power	Product (WxDxH)	NW
HP-1800	275 x 275 mm 11 x 11 inch	Dia. 200 mm Dia. 8 inch	1800 W / 230 V	350 x 420 x 110 mm 14 x 17 x 4 inch	4.8 kg 11 lbs
HP-3600	500 x 275 mm 20 x 11 inch	Dia. 200 mm Dia. 8 inch	3600 W / 230 V	666 x 420 x 110 mm 26 x 17 x 4 inch	8 kg 18 lbs



TC-1



TC-2

## Electrical Buffet Warmer

- Stainless steel structure
- Glass heater underneath
- EGO thermostat adjustable between 30~85°C
- Glass size 526x324mm, heating power at 250W
- Anti-slippery rubber foot
- Optional with handle
- Available in two sizes

Model	Glass size	Heating zone	Power	Product (WxDxH)	NW
TC-1	526 x 324 mm 21 x 13 inch	1	250 W / 230 V	540 x 380 x 85 mm 21 x 15 x 34 inch	5 kg 11 lbs
TC-2	526 x 324 mm 21 x 13 inch	2	500 W / 230 V	680 x 580 x 85 mm 27 x 23 x 34 inch	10 kg 22 lbs



**TC-2F**

## Electric Buffet Warmer

- Stainless steel structure
- Twin infrared Philip lamps on top
- Glass heater underneath
- EGO thermostat adjustable between 30~85°C
- Glass size 526x324mm, heating power at 250W
- On/off switch for heating lamp
- Protective cover
- Anti-slippery rubber foot

Model	Glass size	Lamp	Power	Product (WxDxH)	NW
TC-2F	526 x 324 mm 21 x 13 inch	250 W	1000 W / 230 V	730 x 580 x 550 mm 29 x 23 x 22 inch	14 kg 31 lbs



**CS-310**

## Electric Food Warmer

- Stainless steel structure
- Stainless steel sheathed heating elements on top
- Heating elements for even heat distribution compared with lamps
- Mirror polished radiant plate against heater to improve efficiency
- Easy access from 3 sides for food
- Can be used to keep French fries or any food warm
- Separate on/off switches for lamp and heater
- Raised base to keep heat away from table base
- 2.5" depth GN1/1 food pan at the bottom
- Optional wiring grid for drainage of Fries grease
- Anti-slippery rubber foot



Model	Depth of pan	Lamp	Power	Product (WxDxH)	NW
CS-310	60mm 2.5 inch	40 W	940 W / 230 V	330 x 560 x 500 mm 13 x 22 x 20 inch	7 kg 15 lbs





**EM-809V**

## Electric Marinator

- Stainless steel structure
- Stainless steel tank with leak proof gasket
- Vacuum pump to marinate meat much faster
- 4 swivel castors for mobility
- Timer control inside
- Buzzer alarms when marinating cycle is finished
- Vacuum meter to monitor inside
- On/off switch to control vacuum pump
- Two plastic containers (one perforated pan)
- Deeper flavor profile can be infused inside proteins
- Marinate on demand to avoid waste

Model	Capacity/cycle	Timing	Power	Product (WxDxH)	NW
EM-809V	36 kg 79 lbs	10 Min	250 W / 230 V	950 x 550 x 750 mm 37.5 x 21.5 x 29.5 inch	52 kg 114 lbs



**EM-900**

## Electric Marinator

- Stainless steel structure
- Stainless steel tank with leak proof gasket
- 4 swivel castors for mobility
- Timer control inside
- Buzzer alarms when marinating cycle is finished
- Two plastic containers (one perforated pan)
- Deeper flavor profile can be infused inside proteins
- Marinate on demand to avoid waste

Model	Capacity/cycle	Timing	Power	Product (WxDxH)	NW
EM-900	36 kg 79 lbs	10 Min	250 W / 230 V	950 x 550 x 750 mm 37.5 x 21.5 x 29.5 inch	38 kg 84 lbs



**RG-2**

## Gas Kebab machine

- High efficiency infrared burners
- Flame failure safety control valve
- Four burners to be controlled separately
- Gear box motor to be rotated
- Large oil collector
- Distance can be adjusted to have different temperatures
- Anti-slippery rubber foot
- V shape cold zone to prevent food debris scorching

Model	Burner Qtys	Total BTU/Hr	Product (WxDxH)	Packing (WxDxH)	NW	GW
RG-2	4	38,000 NG 32,000 LP	537 x 639 x 1013 mm 21 x 25 x 40 inch	720 x 600 x 1020 mm 28 x 23.5 x 40 inch	39 kg 86 lbs	45 kg 99 lbs
RG-2-3	3	28,500 NG 24,000 LP	537 x 639 x 843 mm 21 x 25 x 33 inch	720 x 600 x 940 mm 28 x 23.5 x 37 inch	34 kg 75 lbs	40 kg 88 lbs



**PE-2**

## Electric Kebab Machine

- High efficiency heating elements
- EGO energy regulator
- Four switches to be controlled separately
- Gear box motor to be rotated
- Large oil collector
- Distance can be adjusted to have different temperatures
- Anti-slippery rubber foot

Model	Power	Product (WxDxH)	NW	GW
PE-2	6 kW / 220 - 240V	534 x 607 x 950 mm 21 x 24 x 37 inch	31 kg 48 lbs	48 kg 106 lbs



**ER-266X**

## Electric Rotisserie

- Thermostat control up to 300°C
- On/off switch for chamber lights
- On/off switch for rotating motor
- Heavy duty 80W motor for rotation
- Front and back toughened glass
- Rubber seal for air tightness to keep heat inside chamber
- Double handles on glass door
- Oil collector at the bottom
- Four baskets to put chicken pieces inside
- Optional spit to choose
- Swivel castors for easy movement

Model	Capacity	Temperature	Power	Product (WxDxH)	NW
ER-266X	12 birds	30 - 300°C	4500 W / 230 V	810 x 630 x 610 mm 32 x 25 x 24 inch	66 kg 145 lbs
ER-268X	16 birds	30 - 300°C	6000 W / 230 V	1010 x 630 x 800 mm 40 x 25 x 32 inch	90.5 kg 199 lbs



**GR-268-1**

## Gas Rotisserie

- All stainless steel structure
- Digital temperature control up to 300°C
- Gas infrared burner
- Automatic solenoid valve to ensure gas safety
- On/off switch for chamber lights
- On/off switch for rotating motor
- Heavy duty 80W motor for rotation
- Front and back toughened glass
- Rubber seal for air tightness to keep heat inside chamber
- Double handles on glass door
- Oil collector at the bottom
- Four baskets to put chicken pieces inside
- Optional spit to choose
- Swivel castors for easy movement

Model	Capacity	Temperature	Power	Product (WxDxH)	NW
GR-268-1	16 birds	30 - 300°C	32341 Btu / 9.5 kW	1010 x 810 x 800 mm 40 x 32 x 32 inch	91 kg 200 lbs

## Gas Salamander



**RG-16**

- Cast iron infrared burner
- Gas valve with automatic electrode
- Adjustable wiring grid to achieve different temperature
- Stainless steel structure
- Wiring grid to put food on
- Stainless steel crumb collector at the bottom
- Four burners and six burners are available
- Anti slippery rubber foot

Model	Controls	Grid	Power	Product (WxDxH)	NW
RG-14	4	411 x 366 mm 16 x 14 inch	23891 Btu / 7 kW	620 x 440 x 610 mm 24.5 x 17 x 24 inch	32 kg 70 lbs
RG-16	6	671 x 366 mm 26 x 14 inch	35154 Btu / 10.3 kW	880 x 440 x 620 mm 35 x 17 x 24 inch	47 kg 103 lbs



**6G-24L**

## Gas Broiler with Griddle top

- Stainless steel front, galvanized sides
- Cast iron open burner, each 18,000 BTU/hr
- Flame failure control on each burner
- Welded frame structure for best stability
- Griddle plate(3/4" thickness) with splash guard
- 8.25"high broiler opening with a built-in rack that can slide
- Adjustable heavy duty legs
- Large grease collector
- A pull-out crumb tray with angled handle in the front
- Cabinet with double doors
- Piezo igniter for easy starting of pilot
- Continuous pilot
- Bakelite handle
- 3/4" NPT rear gas connection
- Natural gas or LP gas, easy conversion in field

Model	No. of Burner	Power	Product (WxDxH)	NW
GS24L	3	540,000 Btu / hr	610 x 815 x 965 mm 24 x 32 x 38 inch	70 kg 154 lbs
GS36L	5	900,000 Btu / hr	914 x 815 x 965 mm 36 x 32 x 38 inch	103 kg 227 lbs



**TBZ-4R**

## Gas Hotplate

- All stainless steel structure
- Cast iron crown burner
- Cast iron grate on top
- Standby pilot for instant start of main burner
- Gas control valve with solenoid inside for safety operation
- Cool to touch fiberglass Nylon knobs
- Easy conversion between different types of gases
- Stainless steel legs

Model	Burner	Power	Product (WxDxH)	NW
TBZ-4R	4	100,000 Btu / 29.3 kW	609 x 731 x 320 mm 24 x 29 x 13 inch	44 kg 97 lbs



**TFT-21R**

## Gas Griddle

- All stainless steel structure
- Cast iron flat burner
- 16mm thickness griddle plate(590×434mm)
- Two separate cooking zones
- Standby pilot for instant start of main burner
- Gas control valve with solenoid inside for safety operation
- Cool to touch fiberglass Nylon knobs
- Stainless steel splash guards at 3 sides
- Easy conversion between different types of gases
- Piezo ignition for easy start of flame
- Observation holes for the main flame status
- Stainless steel legs

Model	Burner	Cooking zone	Power	Product (WxDxH)	NW
TFT-21R	2	590 x 434 mm 23 x 17 inch	27400 Btu / 8kW	600 x 612 x 470 mm 24 x 24 x 19 inch	50 kg 110 lbs



**TZL-2R**

## Gas Fryer

- All stainless steel structure
- U shape burner
- 8 liters capacity per tank
- Two separate cooking zones
- Standby pilot for instant start of main burner
- Gas control valve with solenoid inside for safety operation
- Cool to touch fiberglass Nylon knobs
- Drain cock for oil tank
- Easy conversion between different types of gases
- Piezo ignition for easy start of flame
- Observation holes for the main flame status
- Stainless steel legs

Model	Tank	Capacity / tank	Power	Product (WxDxH)	NW
TZL-2R	2	8 L	38400 Btu / 11.2 kW	600 x 612 x 470 mm 24 x 24 x 19 inch	32 kg 70 lbs



**TSK-2R**

## Gas Lava Rock Grill

- All stainless steel structure
- 4 cast iron flat burner
- Lava rock to hold heat and give off more evenly
- Lava rock to give food a taste of charcoal
- Two separate cooking zones
- Standby pilot for instant start of main burner
- Gas control valve with solenoid inside for safety operation
- Cool to touch fiberglass Nylon knobs
- Cast iron cooking grate on top to give burning marks
- Oil to be collected through channels in the front
- Easy conversion between different types of gases
- Piezo ignition for easy start of flame
- Observation holes for the main flame status
- Stainless steel legs

Model	Controls	Cooking zone	Power	Product (WxDxH)	NW
TSK-2R	2	560 x 324 mm 22 x 13 inch	54800 Btu / 16 kW	600 x 612 x 470 mm 24 x 24 x 19 inch	60 kg 132 lbs





**TFT-21**

## Electric Griddle

- All stainless steel structure
- Stainless steel heater with insulation outside
- 16mm thickness griddle plate(536x330mm)
- Thermostat control from 30~300°C
- Power and heating indicators
- Cool to touch fiberglass Nylon knobs
- Stainless steel splash guards at 3 sides
- Two separate cooking zones
- Oil to be collected through channels in the front
- Stainless steel legs

Model	Cooking zone	Temperature	Power	Product (WxDxH)	NW
TFT-21	536 x 330 mm 21 x 13 inch	30 - 300°C	5000 W / 230 V	600 x 600 x 350 mm 24 x 24 x 14 inch	43 kg 95 lbs



**TTC-4**

## Electric Bain Marie

- All stainless steel structure
- Stainless steel heater immersed in water for better efficiency
- 15 liters capacity
- Thermostat control from 30~100°C
- Power and heating indicators
- Drain cock for each tank
- Cool to touch fiberglass Nylon knobs
- Different sizes of insert pans
- Stainless steel legs

Model	Capacity	Temperature	Power	Product (WxDxH)	NW
TTC-4	15 L	30 - 100°C	1.5 kW / 230 V	700 x 600 x 350mm 28 x 24 x 14 inch	35 kg 77 lbs



**CG-24E**

## Electric Griddle

- Stainless steel heating elements
- To be controlled every 12"
- 3/4" thickness polished griddle plate
- Adjustable heavy duty legs
- Grease through channel in the front
- Stainless steel oil collector in the bottom
- Stainless steel splash guard at 3 sides
- EGO thermostat

Model	Power	Cooking zone	Control	Packing (WxDxH)	NW	GW
CG-24E	8 kW	610 x 610 mm 24 x 24 inch	2	710 x 965 x 560 mm 28 x 38 x 22 inch	92 kg 203 lbs	115 kg 254 lbs
CG-36E	12 kW	910 x 610 mm 36 x 24 inch	3	1070 x 965 x 560 mm 42 x 38 x 22 inch	130 kg 285 lbs	155 kg 340 lbs
CG-48E	16 kW	1220 x 610 mm 48 x 24 inch	4	1350 x 965 x 580 mm 53 x 38 x 23 inch	170 kg 373 lbs	205 kg 450 lbs



**TG-1**

## Electric Griddle Toaster

- Stainless steel robust structure
- Two griddle plate heating sections
- One separate grilling heating element
- 12mm thick griddle plate
- 6 timing programs
- Thermostat control on griddle element for rapid response
- Adjustable heavy duty legs
- Large grease collector
- A pull-out crumb tray with angled handle in the front

Model	Griddle Plate Size	Power	Voltage	Product (WxDxH)	NW	GW
TG-1	700 x 330 mm 27.5 x 13 inch	6640 W	380 ~ 400V	720 x 457 x 423 mm 28 x 18 x 16.5 inch	55 kg 121 lbs	63 kg 139 lbs



**TZL-2**

## Electric fryer

- All stainless steel structure
- Stainless steel heater with insulation outside
- 8 liters capacity per tank
- Thermostat control from 30~190°C
- Power and heating indicators
- 230°C hi limit for safety of oil
- Cool to touch fiberglass Nylon knobs
- Bakelite handle of frying basket
- Two separate cooking zones
- Micro switch
- Stainless steel legs

Model	Capacity	Temperature	Power	Product (WxDxH)	NW
TZL-2	8 L + 8 L	30 - 190°C	3.25 kW x 2 / 230V	600 x 600 x 430 mm 24 x 24 x 17 inch	22 kg 48 lbs



**TZM-3**

## Electric Noodle Boiler

- All stainless steel structure
- Stainless steel heater immersed in water for better efficiency
- 6 liters capacity per tank
- Three separate tanks
- Thermostat control from 30~100°C
- Power and heating indicators
- Drain cock for each tank
- Cool to touch fiberglass Nylon knobs
- Two baskets for each tank
- Stainless steel legs

Model	Capacity	Temperature	Power	Product (WxDxH)	NW
TZM-3	6 L + 6 L + 6 L	30 - 100°C	2 kW x 3 / 230 V	600 x 600 x 350 mm 24 x 24 x 14 inch	25 kg 55 lbs



**FFB-6C**

## Electric Fries Station

- Full stainless steel construction
- Durable and reliable ceramic heating elements
- Special design bottom heater for dump pan heating
- Divider optionally to segregate different product placed in the dump pan
- Raised edge around dump basket and pre-pack area for easier cleaning
- Poly carbonate shield for pre-pack to keep packed fries fresh and warm
- Low wattage rating and less energy consumption
- Easy to clean

### Options and Accessories:

- GN pan 1/3 size, 6" deep
- French fries rack

Model	Top Heater Power	Lamp	Voltage	Product (WxDxH)	NW
FFB-6C	550W	60W x 2	220 - 240V	680 x 600 x 676 mm 27 x 24 x 26.5 inch	28 kg 128 lbs



**FFB-6**

## Electric Fries Station

- Full stainless steel construction
- Durable and reliable ceramic heating elements
- Special design bottom heater for dump pan heating
- Divider optionally to segregate different product placed in the dump pan
- Raised edge around dump basket and pre-pack area for easier cleaning
- Poly carbonate shield for pre-pack to keep packed fries fresh and warm
- Low wattage rating and less energy consumption
- Easy to clean

### Options and Accessories:

- GN pan 1/3 size, 6" deep
- French fries rack

Model	Top Heater Power	Lamp	Pan Heater Power	Voltage	Product (WxDxH)	NW
FFB-6	550W	60W x 2	110W	220 - 240V	660 x 720 x 1500 mm 26 x 28 x 59 inch	58 kg 128 lbs



**FFB-8**

## Electric Fries Station

- Full stainless steel construction
- Durable and reliable ceramic heating elements
- Special design bottom heater for dump pan heating
- Divider optionally to segregate different product placed in the dump pan
- Raised edge around dump basket and pre-pack area for easier cleaning
- Poly carbonate shield for pre-pack to keep packed fries fresh and warm
- Low wattage rating and less energy consumption
- Easy to clean

### Options and Accessories:

- GN pan 1/3 size, 6" deep
- French fries rack

Model	Top Heater Power	Lamp	Pan Heater Power	Voltage	Product (WxDxH)	NW
FFB-8	550W x 2	60W x 4	110W	220 - 240V	800 x 720 x 1500 mm 31.5 x 28 x 59 inch	68 kg 150 lbs



**FFB-10**

## Electrical French Fries Bagging Station

- Stainless steel structure
- Infrared ceramic heaters on top
- Heating bulbs on top
- Mirror polished radiant plate against heater to improve efficiency
- Can be used to keep French fries or any food warm
- Dumping pan partition to separate different food
- Dumping pan and wiring rack can be interchanged
- Cabinet underneath for storage of stuff
- Perforated pan for drainage of Fries grease
- Stainless steel adjustable legs
- Front stainless steel box and GN pans

Model	Pan heater	Lamp	Power	Product (WxDxH)	NW
FFB-10	110 W	4 x 60 W	220 - 240 V / 1450W	1010 x 720 x 1500 mm 40 x 28 x 59 inch	85 kg 187 lbs



**NRC-580**

## Gas Hokker Stove

- All stainless steel frame structure
- Manual safety gas valve with electrode sparker
- Crown burner flame delivers 10 kW power
- Copper flame spreader
- Cast aluminum burner support to provide perfect gas and air mixture
- Cast iron heavy duty 580 x 580mm cooking grate
- Conversion kit for different gas types
- Designed for commercial use

Model	Gas Type	Total input	Product (WxDxH)	Packing (WxDxH)	NW	GW
NRC-580	G20, G25, G30, G31	10 kW / Hr	580 x 580 x 385 mm 22 x 23 x 15 inch	730 x 440 x 630 mm 29 x 17 x 25 inch	21 kg 46 lbs	27 kg 59 lbs



**NRC-300**

## Gas Hokker Stove

- All stainless steel frame structure
- Manual safety gas valve with electrode sparker
- Crown burner flame delivers 6kw power
- Copper flame spreader
- Cast aluminum burner support to provide perfect gas and air mixture
- Cast iron heavy duty 400x400mm cooking grate with enamel coating
- Conversion kit for different gas types
- Designed for commercial use

Model	Grate size	Power	Product (WxDxH)	NW
NRC-300	400 x 400 mm 16 x 16 inch	20478 Btu / 6 kW	400 x 400 x 390 mm 16 x 16 x 15 inch	10 kg 22 lbs





**QRCM-2**

## Gas Infrared Steak Broiler

- Stainless steel housing, HRS interior
- Instant heating in 10 seconds
- 4 infrared burner, total 80,000 BTU/hr
- Infrared burner can cook food much quicker
- 900°C high temperature to penetrate inside meat core
- Grills can be rolled out for easy loading, unloading and cleaning
- Grill stopper to prevent grills falling off
- Two separate heating sections, independent control
- Stainless steel oil collector
- Flame failure safety system
- Perfect for rapidly cooking any kind of meat - - beef, chicken, pork
- 3/4" NPT rear gas connection

Model	Total input	Voltage	Product (WxDxH)
QRCM-2	80 BTU / Hr	230V 50Hz	100 x 70 x 140 mm 22 x 23 x 15 inch



**OF-85**

## Oil Filter

- Stainless steel structure
- Reverse pump for easy suction of oil
- Pre-filtering 300-micron screen basket
- Second deeper 10-micron filtration
- Quick disconnect filtering hose
- 3.5 GPM pump

Model	Power	Voltage	Filtering Capacity	Capacity	NW	GW
OF-55	1/3 HP	230V 50Hz	3.5 GPM	25 kg 55 lbs	42 kg 92 lbs	49 kg 108 lbs
OF-85	1/3 HP	230V 50Hz	3.5 GPM	39 kg 85 lbs	52 kg 114 lbs	59 kg 130 lbs
OF-110	1/3 HP	230V 50Hz	3.5 GPM	50 kg 110 lbs	54 kg 119 lbs	60 kg 132 lbs



**CM-1SC**

## Electric Stool Cooker

- Stainless steel robust structure
- Cast iron hotplate Ø500mm
- Infinite temperature control 100 - 350°C
- Connection cable 2m long
- The cookware used should not be less than Ø500mm
- On/off switch

Model	Plate size	Power	Voltage	NW	GW
CM-1SC	Dia. 500mm 20 inch	5 kW	380 ~ 400V	23 kg 50.5 lbs	29 kg 63.5 lbs
CM-1SF	Dia. 500mm 20 inch	5 kW	380 ~ 400V	25 kg 55 lbs	31 kg 68 lbs
CM-2SC	Dia. 500mm 20 inch	5 kW + 5kW	380 ~ 400V	42 kg 92.5 lbs	48 kg 105.5 lbs
CM-2SF	Dia. 500mm 20 inch	5 kW + 5kW	380 ~ 400V	46 kg 101 lbs	52 kg 114.5 lbs