

since 2003

Professional Chef Tools



Date and Time:

14 - 16 Dec 2023
09:00 - 18:00



COFFEE LAB

**Immersion blender with
programmed operation**



SECTIONS

- 1** Cordless Immersion Blender
with Programmed Operations
- 2** Professional Vegetable Slicer and Food Processor
- 3** Professional Citrus Juicers
- 4** Industrial and Professional Immersion Blenders
- 5** Professional Meat Slicers
- 6** Manual and Motor Driven Chef tools
- 7** Glass Washing and Polishing Machines
- 8** Coffee Lab

Cordless Immersion Blender with Programmed Operations

cordless

BLDC motor

11 programs
operations

manual &
programmed modes



PATENTED

Programmed Operations

HAND HELD

CORDLESS

STRONG AND STABLE TORQUE FORCE

11 PROGRAMMED OPERATIONS

Cordless Immersion Blender with Programmed Operations



By Brushless DC Motor

- More powerful**
- Less heat dissipation**
- Great torque force**
- 11 Program Operations**
- Works anywhere**



Specifications



Model	XCB-300
Voltage	110-120V~ 60Hz / 220 - 240V 50Hz (for battery charger)
Power	300W, 12V / 25A (rating)
Speed	1000 - 12000 rpm
Charging time	1.5 hour
Dimension	Head: dia. 80 x L. 300mm Shaft: dia. 20 x L. 200mm
Weight	1 kg

Packaging

Each set has one unit with a battery pack and one extra battery pack, afterwards one set in a box (we call it the packaging box)

Packaging box:
230 x 330 x 100mm

8 packaging box in one carton box
465 x 300 x 500mm
N.W.: 11.2 kg
G.W.: 14.6 kg

what's your color ?

dark grey

burgundy

raspberry

mustard

pine green

navy blue





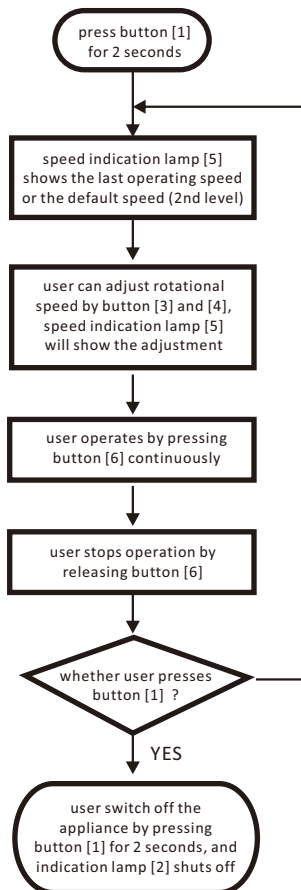
Controls for operation

Nums	Controls
①	Manual mode selection button
②	Program mode selection button
③	Speed increase button
④	Speed decrease button
⑤	Speed / charging indication lamps
⑥	Start button
⑦	LCD display

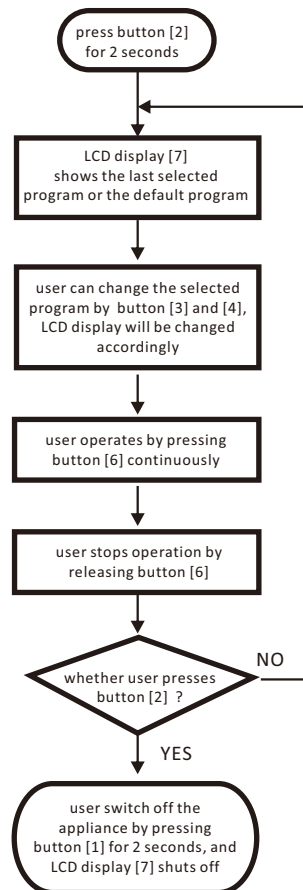
two operation modes

Manual operation mode

4 levels of speed		rpm
1st level		6000
2nd level		8000
3rd level		10000
4th level		12000



Programmed operation mode



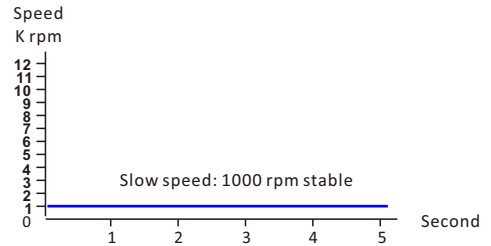
11 Programmed Operations

Program 1 - 6

- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



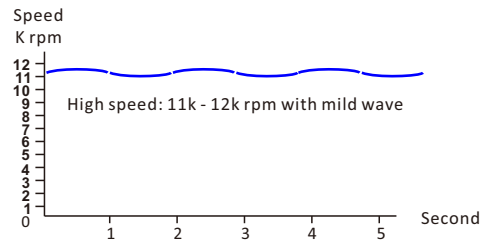
Eggs
Operate at the slowest speed



- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



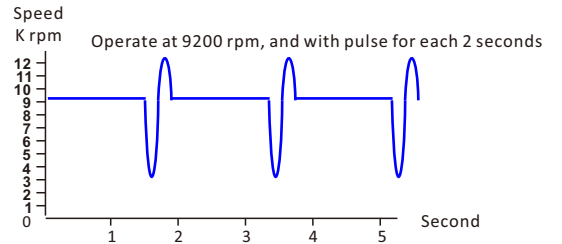
Hummus
Operate at high speed with mild wave



- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



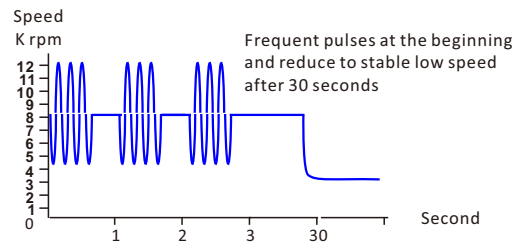
Ice
Operate at high speed with pulse



- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



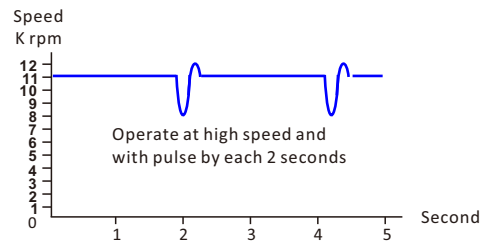
Mayonnaise
Beginning with strong pulses, then change to slow speed after 3 times of pulses



- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



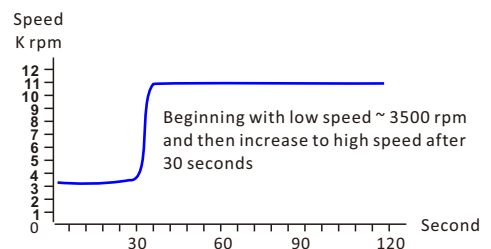
Milkshake
Operate at high speed with low frequent pulses



- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



Pancake batter
Beginning with stable low speed and then change to high speed



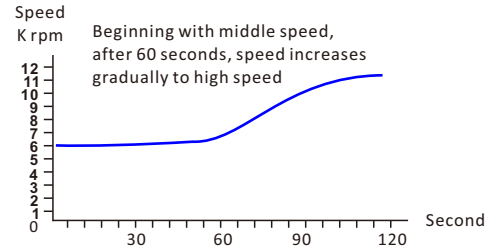
11 Programmed Operations

Program 7 - 11

- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



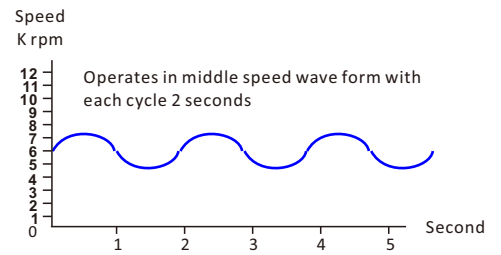
Pestosauce
Beginning with low speed and then speed increase gradually



- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



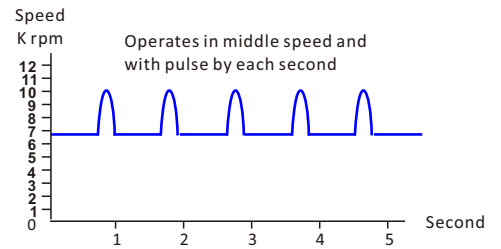
Salad dressing
Operate with middle speed in wave form



- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



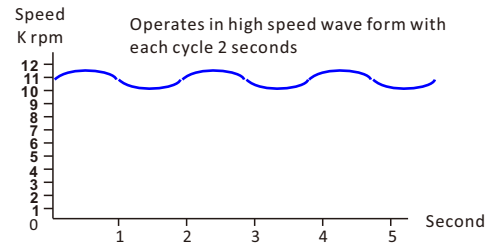
Soup
Operate with moderate speed and pulses



- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



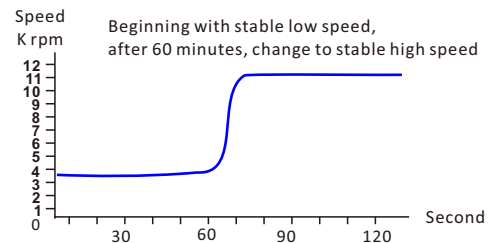
Tomato sauce
Operate with high speed and minor wave but great torque force



- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



Whipped cream
Beginning with low and stable speed, after a while change to high speed

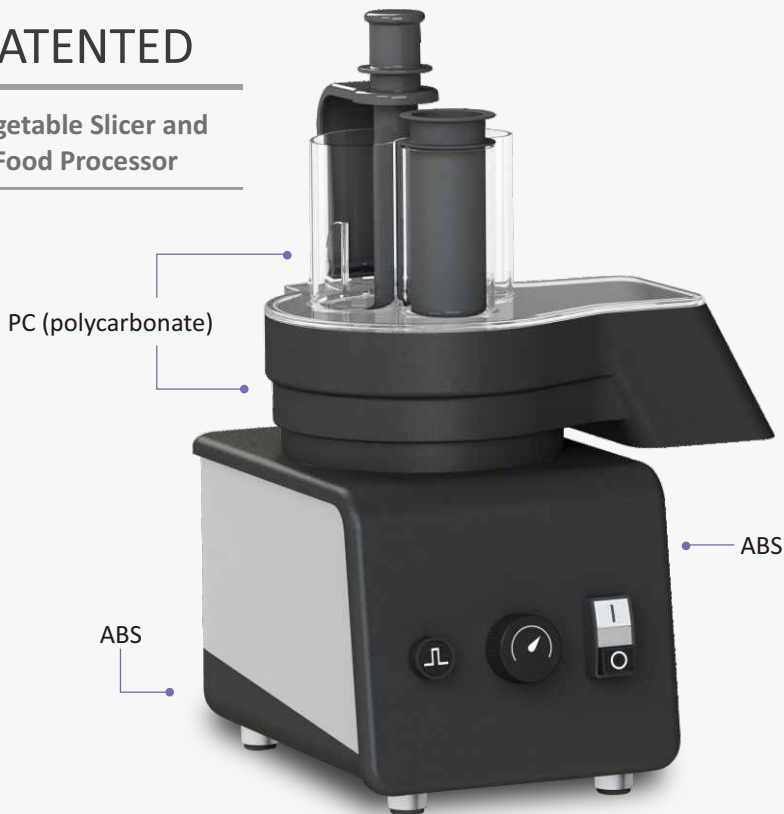


Vegetable Slicer and Food Processor



PATENTED

Vegetable Slicer and Food Processor



XV-01



- Vegetable slicer incorporating functions of slicing, grating, shredding, dicing and French fries cutting.
- Continuous feeding
- Including a half moon hopper and round feed chute
- Large output chute fitting up to 200mm gastronorm containers under the output chute
- Pulse function (only available in Brushless DC motor version)
- Motor stops when level pusher is lifted for safety
- Optional discs and grids available for different sizes of slicing, dicing, grating and shredding
- Disc diameter 180mm
- All parts in contact with food are removable for dishwashing

Vegetable Slicer and Food Processor - with BLDC Motor

Model	XV-01
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz
Power	1000W
Speed	500 - 2400 rpm
Product	230 x 310 x 508mm
N.W.	11.3 kg
Package	700 x 310 x 310mm
G.W.	13 kg

with speed controller and pulse function



Model	XM-01
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz
Power	1000W
Speed	500 - 2400 rpm
Pot capacity	3.8 L
Product	230 x 310 x 430mm
N.W.	9.5 kg
Package	700 x 310 x 310mm
G.W.	11.2 kg

with speed controller and pulse function



Model	XVM-01
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz
Power	1000W
Speed	500 - 2400 rpm
Pot capacity	3.8 L
N.W.	13 kg
Package	920 x 310 x 310mm
G.W.	15 kg

with speed controller and pulse function



Each Vegetable slicer XV-01, or XVM-01 accompanied with 4pcs of slicing discs.

Vegetable Slicer and Food Processor - with Induction Motor



Model	XV-01E
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz
Power	1000W
Speed	500 - 2400 rpm
Product	230 x 310 x 508mm
N.W.	11.3 kg
Package	700 x 310 x 310mm
G.W.	13 kg



Model	XM-01E
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz
Power	1000W
Speed	500 - 2400 rpm
Pot capacity	3.8 L.
Product	230 x 310 x 430mm
N.W.	9.5 kg
Package	700 x 310 x 310mm
G.W.	11.2 kg



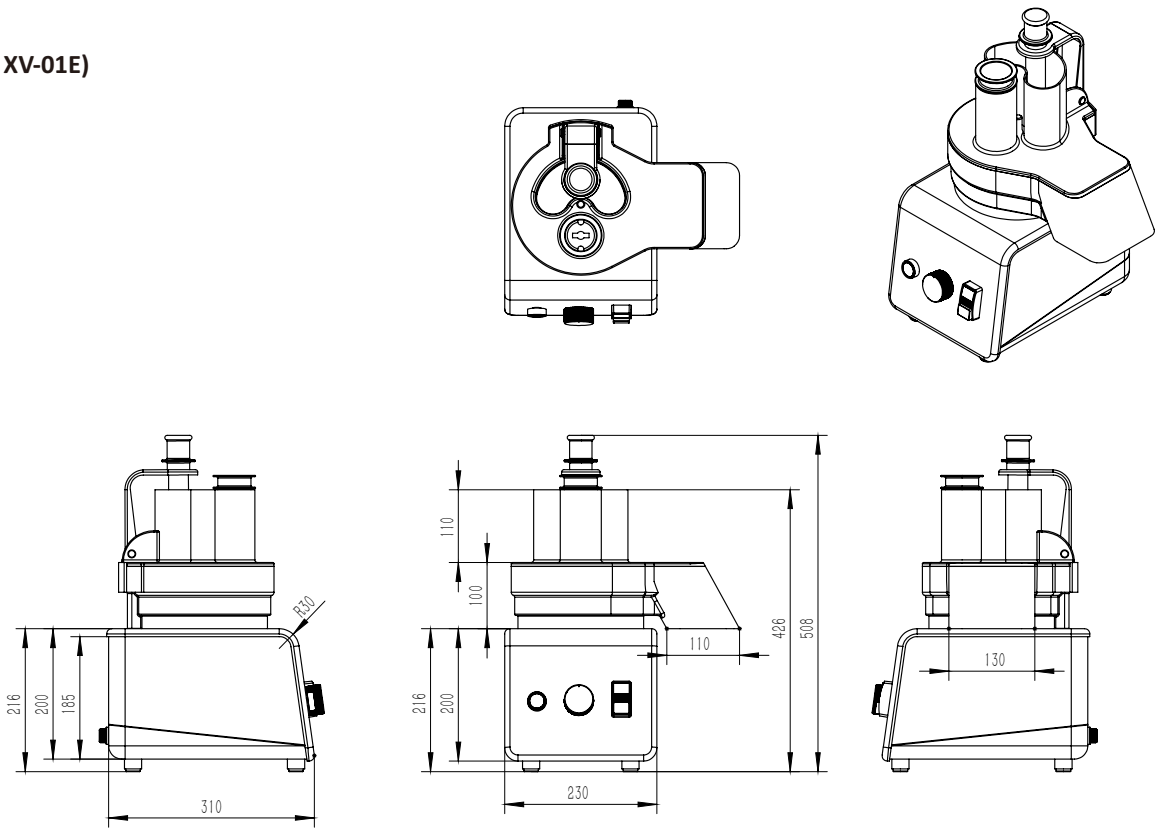
Model	XVM-01E
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz
Power	1000W
Speed	500 - 2400 rpm
Pot capacity	3.8 L
N.W.	13 kg
Package	920 x 310 x 310mm
G.W.	15 kg



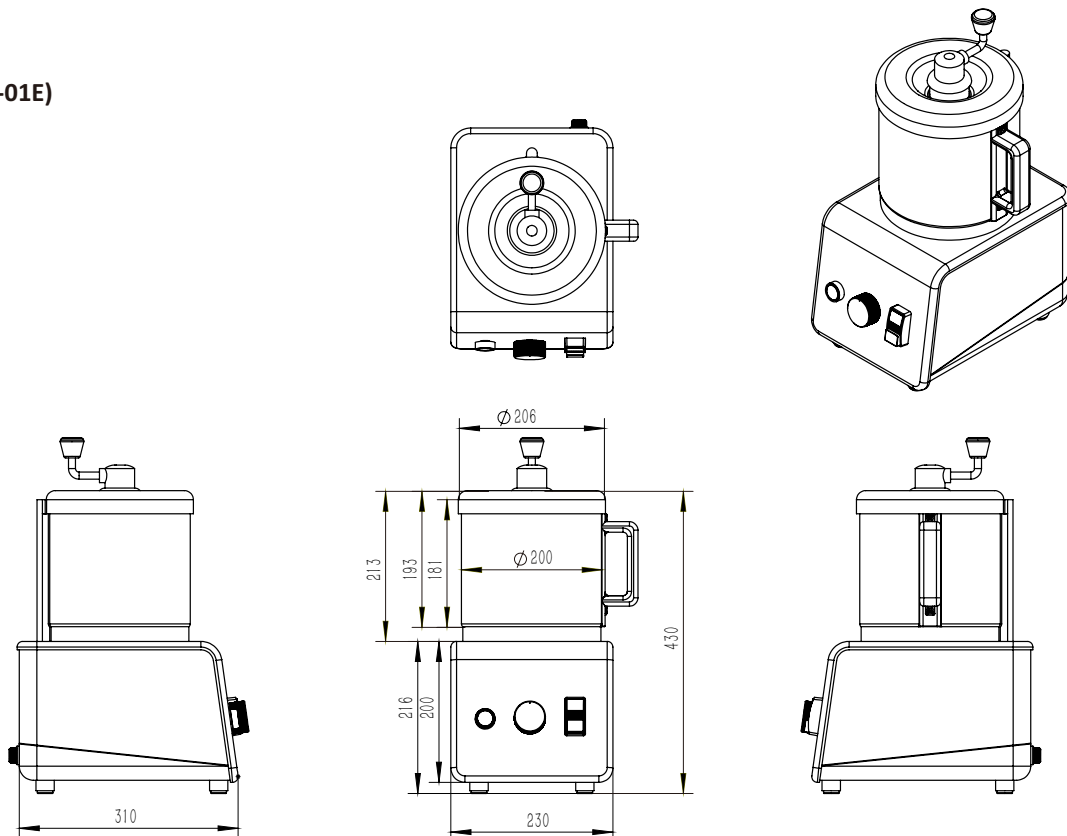
Each Vegetable slicer XV-01, or XVM-01 accompanied with 4pcs of slicing discs.

Dimensions In mm

XV-01 (also XV-01E)



XM-01 (also XM-01E)



Professional Citrus Juicers



Professional Citrus Juicers

BLDC motor

Induction motor

both available

Professional Citrus Juicers, operate with Heavy Duty induction motor, provide quiet but forceful, as well as high speed operation up to 1800 rpm. They are capable of producing up to 10 - 13 gallons (35 - 50 Liters) of juice per hour.

Specialty features

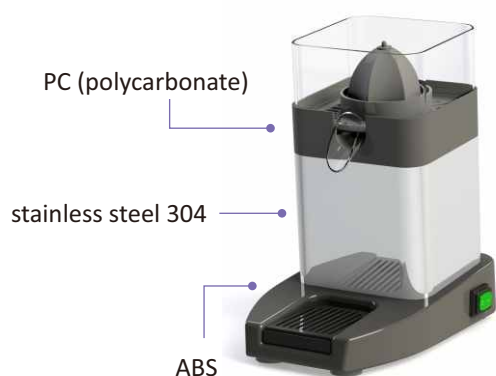
- All parts are detachable for easy cleaning
- Built-in removable drip tray for collecting juice
- Removable universal cones and filter, for oranges, lemons, limes and grapefruits
- Stainless steel housing makes it beautiful and functional
- Spout height: 125 mm (5"), to make juice in a glass.
- Clear Juice Bowl by polycarbonate: durable, super transparent and food contact approve



PATENTED

CITRUS JUICERS

with safety microswitch,
the juicer only activates when
you have pressed the squeezer



XJ-01



XJ-02



XJ-02T

nylon



3 Squeezers for
different sizes of fruit



Specifications

Model	XJ-01	XJ-02	XJ-02T
	110-120V~ 60Hz / 220 - 240V~ 50Hz		
Power	300W (rating)	370W (rating)	370W (rating)
Speed	1500 rpm (50Hz) / 1800 rpm (60Hz)		
Output	35 L. / hour	50 L. / hour	50 L. / hour
No. of Squeezers	3 removable squeezers		
Product	155 x 300 x H. 320mm	155 x 300 x H. 375mm	155 x 367 x H. 414mm
N.W.	4.2 kg	4.5 kg	4.8 kg
Package	390 x 220 x 540 mm	390 x 220 x 540mm	390 x 220 x 540mm
G.W.	5.3 kg	5.6 kg	5.9 kg

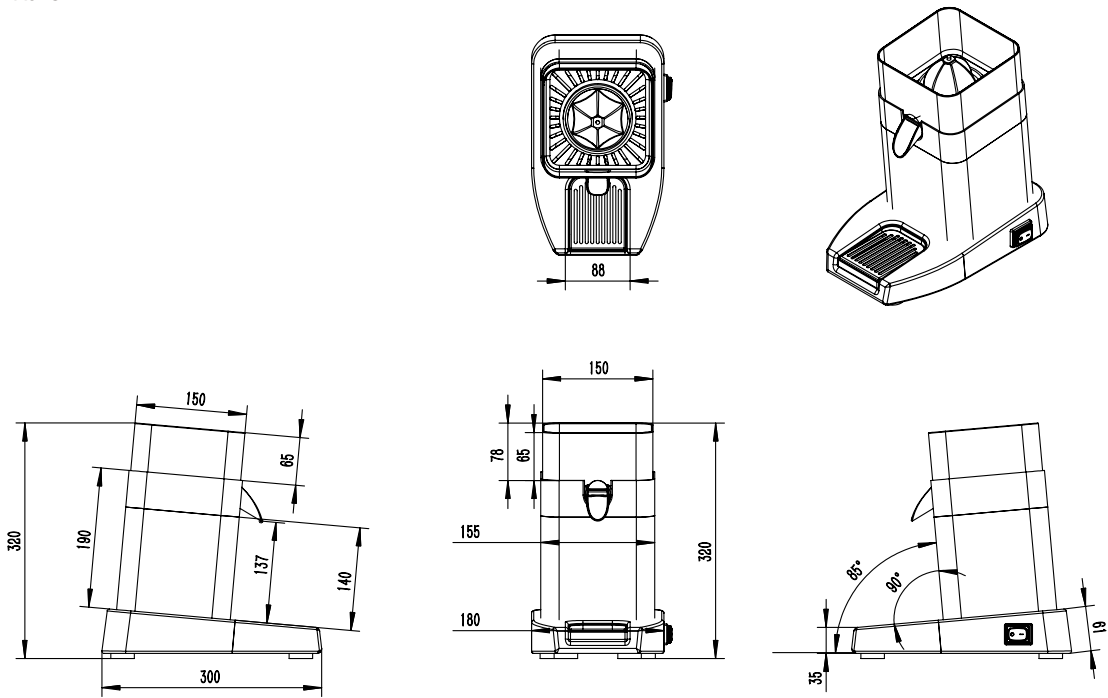
Above model numbers denote models with BLDC motors.

For those models with induction motors, model numbers have a character "E" at the end.

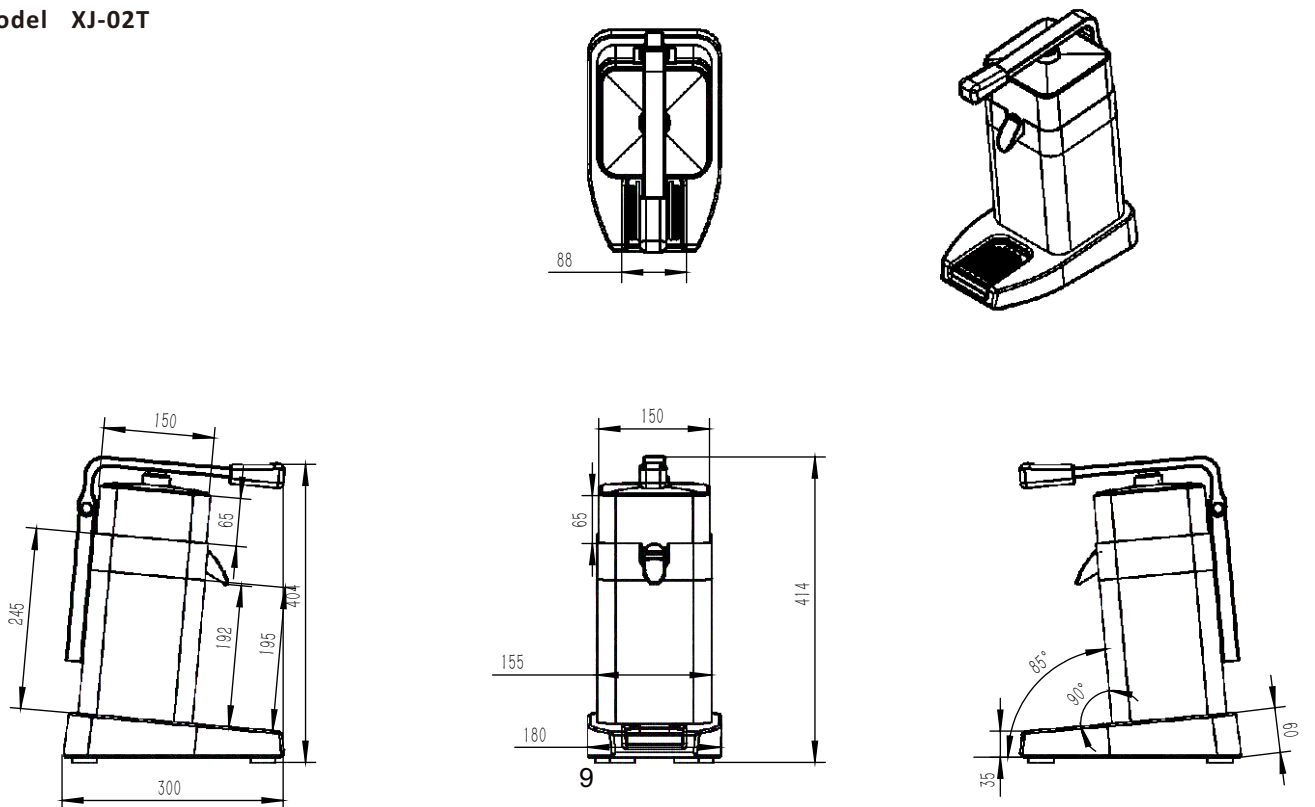
i.e. XJ-01E, XJ-02E and XJ-02TE

Dimensions In mm

Model XJ-01



Model XJ-02T



Traditional Electric Citrus Juicers



CJ5

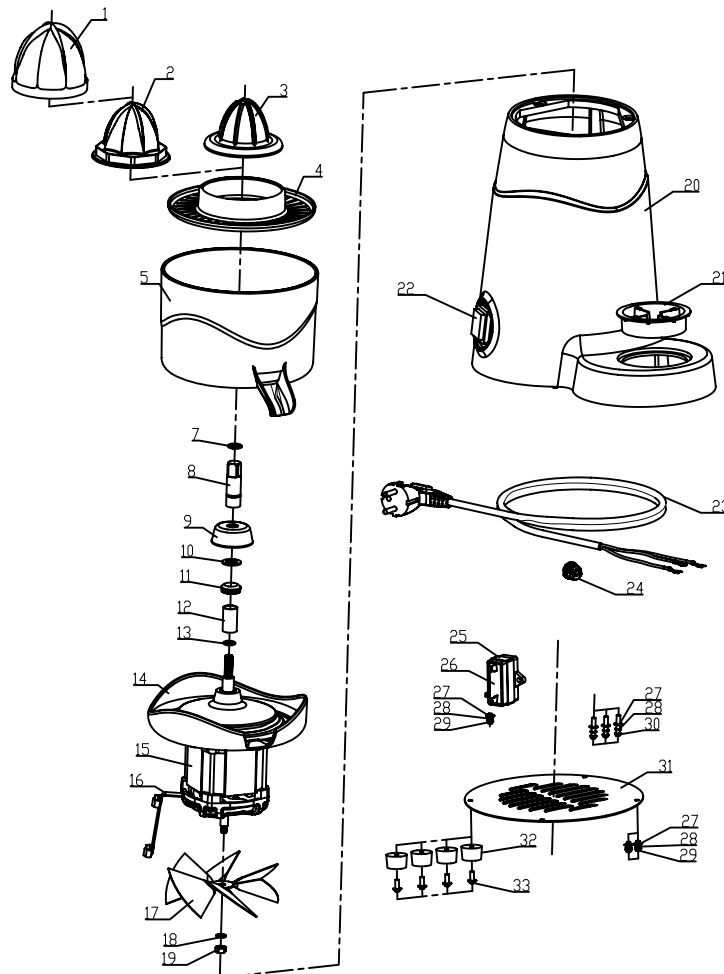
Model	CJ5	CE	ETL
Voltage	220 - 240V~50Hz / 110 - 120V~ 60Hz		
Power	180W		
Speed	1450rpm (CE), 1750 (ETL)		
Product	210 x 412 x 318mm		
N.W.	5.4 kgs		
Package	353 x 248 x 450mm		
G.W.	6.3 kgs		

- Power: 180W
- Speed: 1800RPM
- Casting aluminum body
- Waterproof motor block
- Removable bowl for easy cleaning
- One piece base with smooth and polished appearance
- 3 removable squeezer cones
- Particularly adapted for continuous production



CJ5A

Model	CJ5A	CE
Voltage	220 - 240V~50Hz	
Power	180W	
Speed	1450rpm	
Product	300 x 210 x 475mm	
N.W.	6 kgs	
Package	9.3 kgs	
G.W.	380 x 240x 510mm	



Industrial and Professional Immersion Blenders



INDUSTRIAL TYPE PERFORMANCE

PATENTED

Immersion Blenders

BLM-750W series

By Brushless DC Motor



Commercial Immersion Blenders

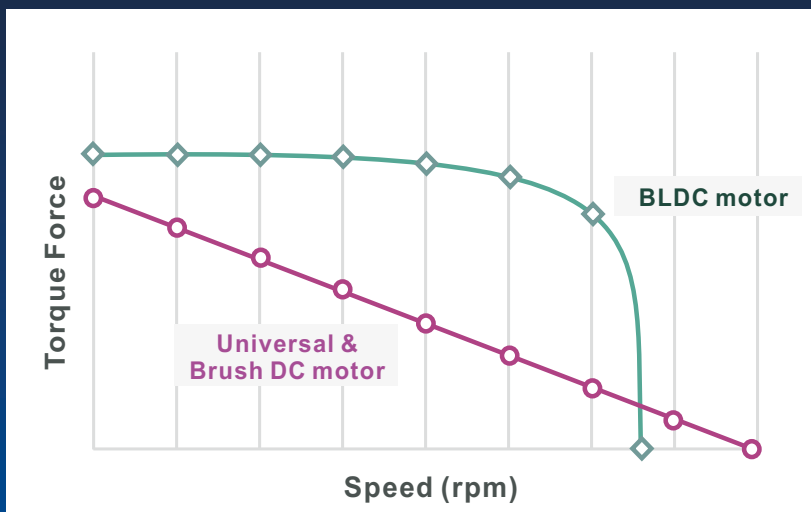


- More powerful
- Less in weight
- Less heat dissipating
- Much longer life
- Digital IC control

COMMERCIAL IMMERSION BLENDERS



BLDC motor vs Universal & Brush DC motor



One of the main advantage of Brushless DC motors compared to Universal and Brush DC motor is its stable torque force which does NOT decrease with rotational speed increase (see graphical illustration at the left).

This advantage allows user to shorten their operating time because of the strong force provided by the blender.

INDUSTRIAL TYPE

IMMERSION BLENDERS

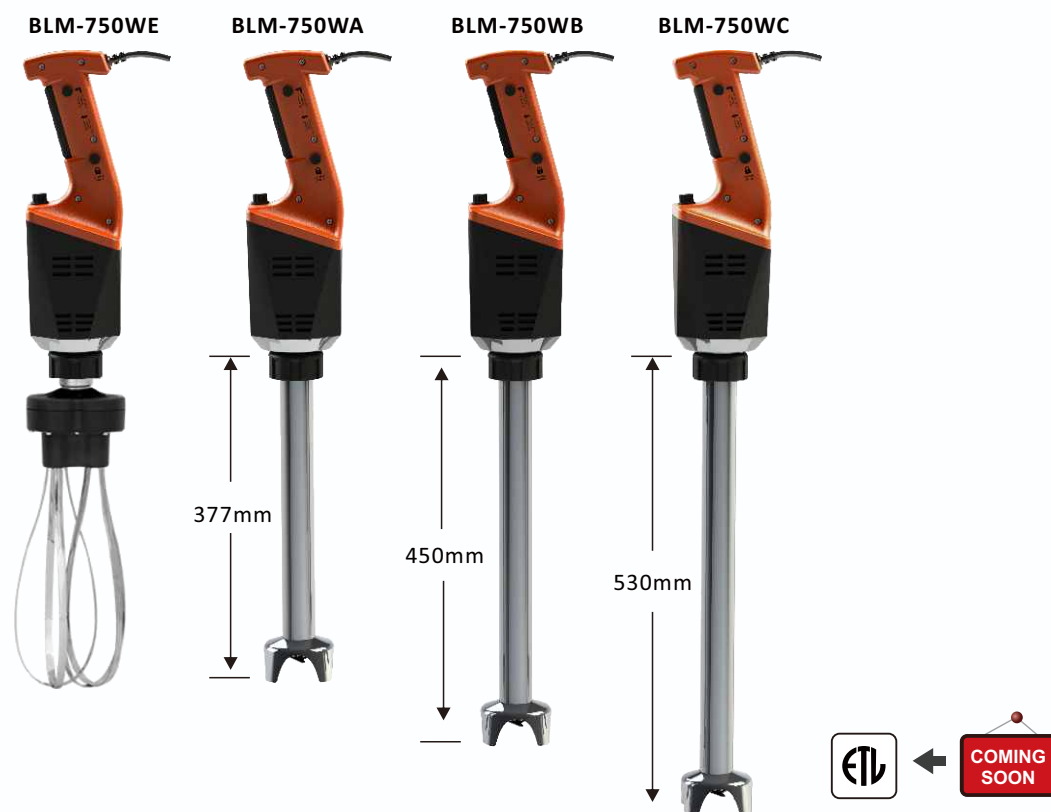
The BLM-750W Immersion Blenders combines the latest motor and microcontroller technology with quality and attention to details.

Main features

- 1 HP, heavy-duty motor
- 750W BLDC motor - speed 3,000 - 20,000 rpm
With speed control knob
- Large input voltage range from 110 to 240 VAC & 50/60 Hz without affecting output power
- All- purpose stainless steel blade
- High efficiency due to BLDC working principle
- Little heat dissipation which sustaining long time continuous operation
- Stable torque force which does not decrease as rotation speed increases (this happens in the most prevailing immersion blenders using universal or Brush DC motors)
- Durable and long life due to brushless operating (no wear out of commutator)
- Ergonomic design for easy and comfortable operation
- Completely sealed stainless steel shaft, easily removable and dishwasher safe
- Operating with Protection and Power button that avoid accidental switching ON
- Operating with Locking button for easy handling



Specifications



Specifications

Model	BLM-750WA	BLM-750WB	BLM-750WC	BLM-750WE
Voltage	adapt to different input voltage range: 110-120V~ 60Hz / 220 - 240V~ 50Hz			
Power	750W (rating), 1000W (Max)			
Speed	3000 - 12000 rpm			
Torque force	3 Nm			
Blender head	2.2 kg			
Shaft	377mm 0.9 kg	450mm 1.0 kg	530mm 1.1 kg	Egg whisk 1.0 kg
Whole set	3.1 kg	3.2 kg	3.3 kg	3.2 kg

Packaging

Model	Box	Box per carton	Carton	N.W.	G.W.
BLM-750WA	900 x 140 x 140mm	4	920 x 310 x 310mm	12.5 kg	17.1 kg
BLM-750WB	900 x 140 x 140mm	4	920 x 310 x 310mm	13.0 kg	17.6 kg
BLM-750WC	900 x 140 x 140mm	4	920 x 310 x 310mm	13.5 kg	18.1 kg
BLM-750WE	900 x 140 x 140mm	4	920 x 310 x 310mm	13.0 kg	17.6 kg

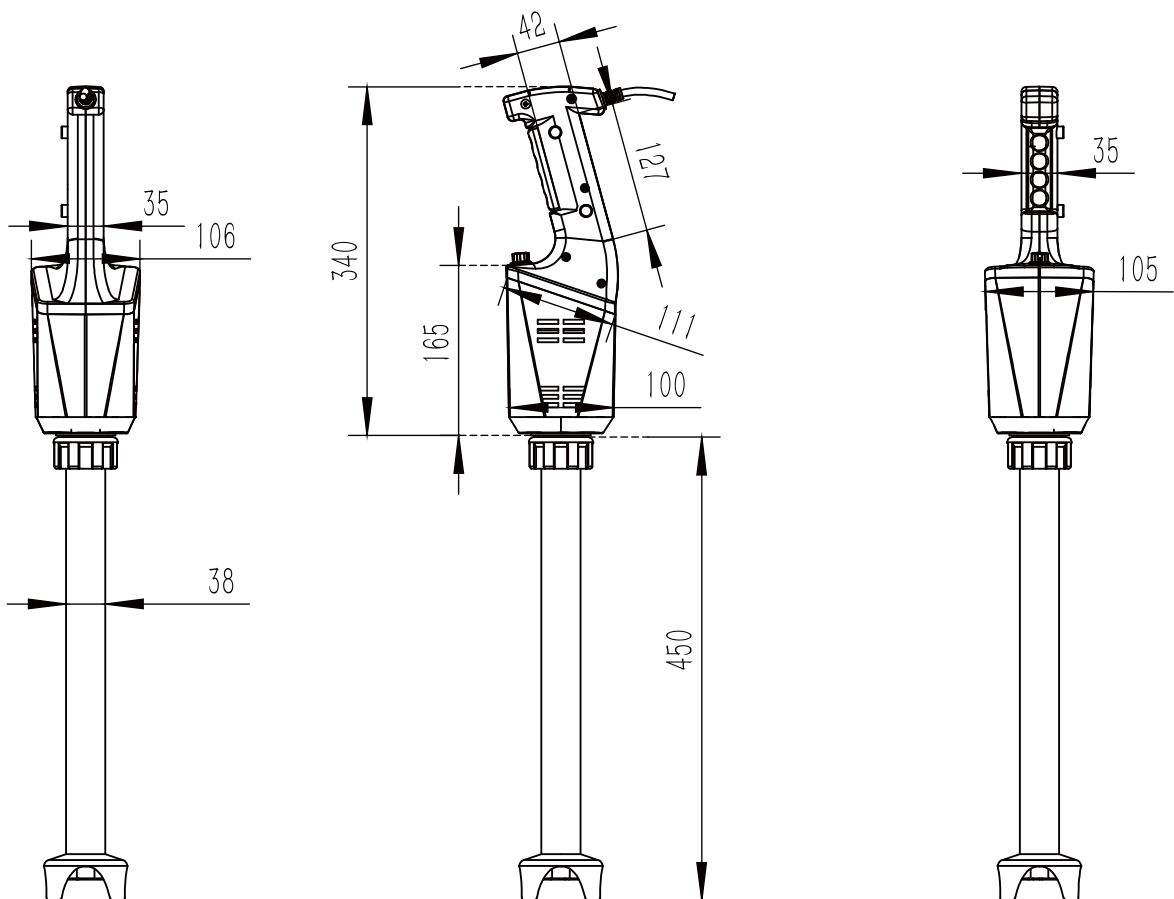
Rotational Parts



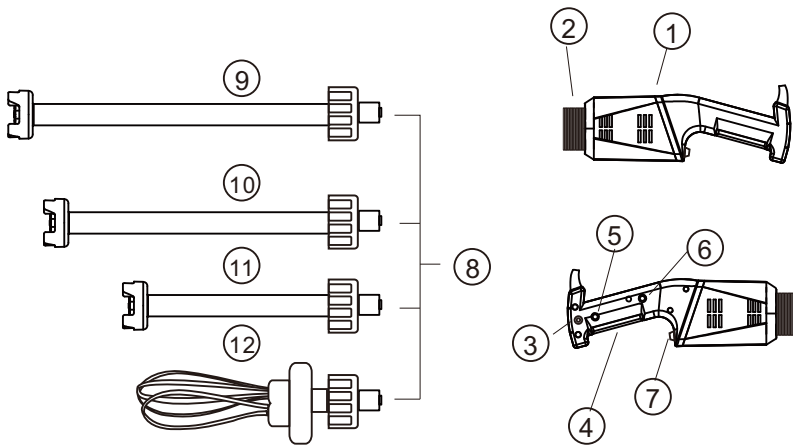
Stainless steel Shafts

Stainless steel Whisk, 385mm

Dimensions In mm



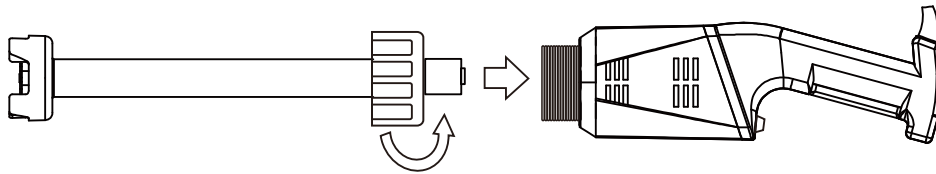
No. and Parts



No. Parts

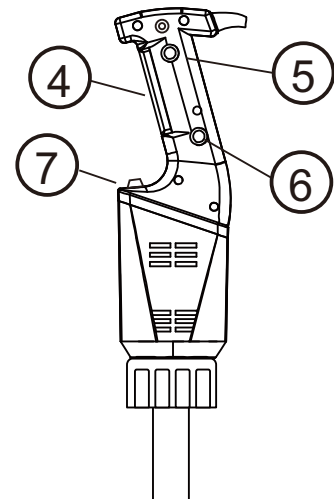
1	Machine body
2	Joints for tools
3	Overload protection
4	ON/OFF button
5	Protection button
6	Locking button
7	Speed controller
8	Joining clutch
9	Stainless steel shaft 530mm (for BLM-750WC)
10	Stainless steel shaft 450mm (for BLM-750WB)
11	Stainless steel shaft 377mm (for BLM-750WC)
12	Stainless steel egg whisk (for BLM-750WE)

Assembling



How to operate

- Place the stainless steel shaft or egg whisk into the food container which holding ingredients to be mixed. Ensure not to allow more than 3/4 of the stainless steel shaft or egg whisk to be immersed into the ingredients.
- The blender has 3 buttons. Press the Protection Button [5] first, then press the ON/OFF button [4] without releasing the Protection Button [5]. The blender should start turning.
- Press the Locking button [6], you can then lock the operation and have the blender continue turning even you have releasing the Protection Button [5] and ON/OFF button [4]
- When the blender is operating, you can adjust the speed by rotating the Speed Controller [7]. Turn the Speed Controller clockwise to increase the speed; turn it counter-clockwise to reduce the speed
- You are recommended to start at low speed when using the whisk.
- To stop operation, press the ON/OFF button [4] and release it.
- Remove the blender from the food container only after it has completely stopped.
- To prevent any spills, switch OFF the blender first before you lift it up from the food container.



By DC Motor

Professional Immersion Blender

Model: HM-750W

This is professional immersion blender HM-750W which is powered by DC motor with rated power of 750W and maximum 1000W. This type of motor has better performance than universal motor which is being used by most popular brands in the market. Rotation speed can be up to 12,000 rpm.



Features

- High efficiency 1 HP motor, 750W, Max 1000W
- Variable Speed adjustment from 3,000 - 12,000 rpm
- Lightweight and Ergonomic design
- Rubberized comfort grip and second handle allow for safe and controlled operation
- Completely Sealed Shafts
- Easily removable and dishwasher safe Stainless steel shafts
- Continuous speed control on operation versatility

High power for Professional Chef



Rotational Parts



Egg whisk



377mm

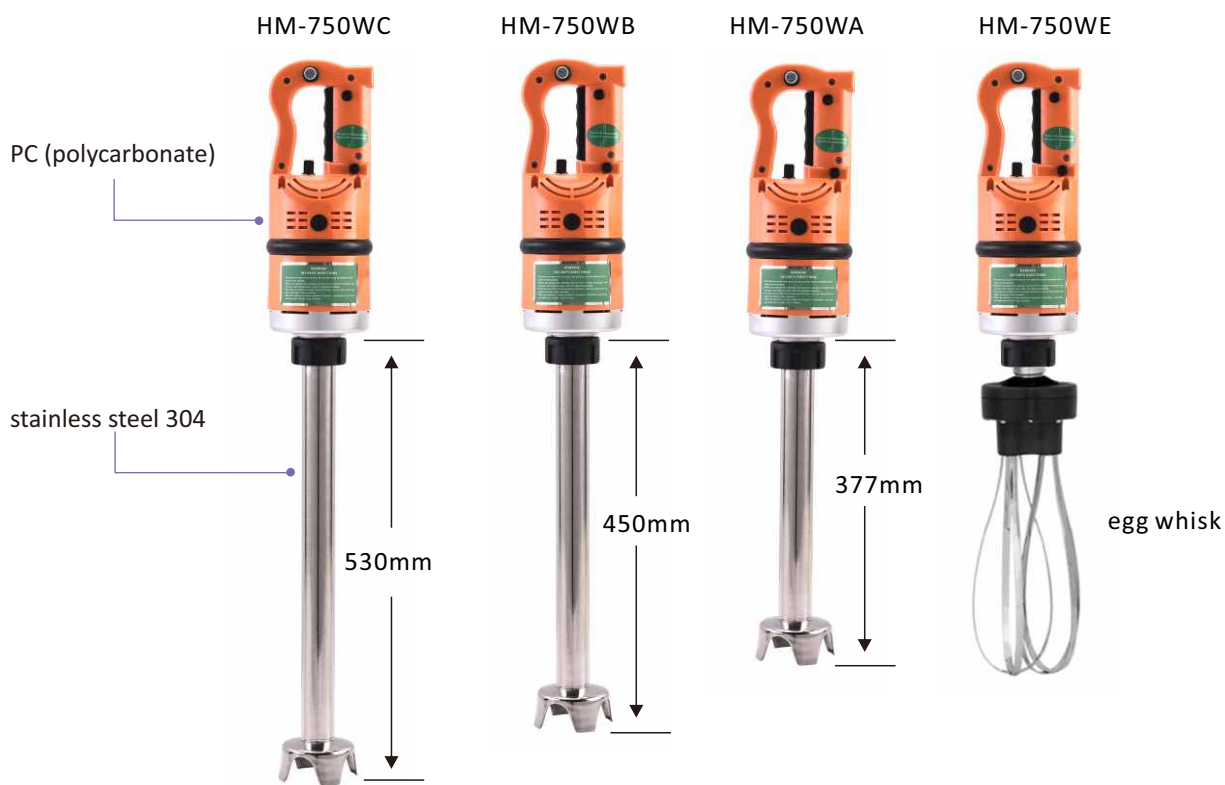


450mm



530mm

Specifications

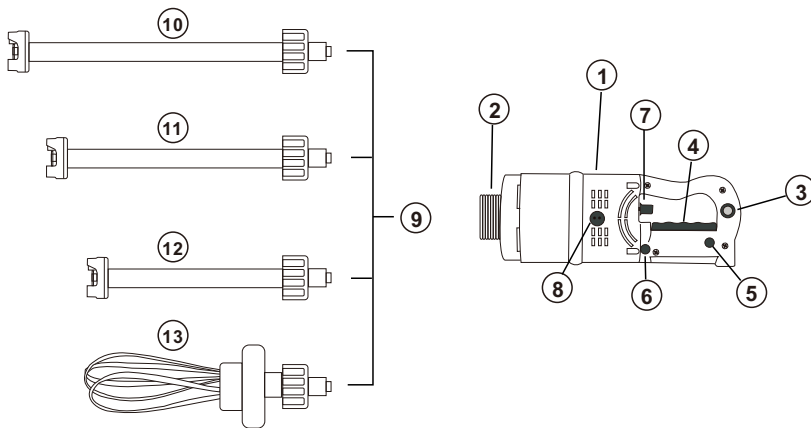


Model	HM-750WA	HM-750WB	HM-750WC	HM-750WE
Voltage	110-120V~ 60Hz / 220 - 240V~ 50Hz			
Power	750W (rating), 1000W (Max)			
Speed	3000 - 12000 rpm			
Blender head	331 x 113mm / 2.6 kg			
Shaft	377mm 0.9 kg	450mm 1.0 kg	530mm 1.1 kg	Egg whisk 1.0 kg
Whole set	3.5 kg	3.6 kg	3.7 kg	3.6 kg

Packaging

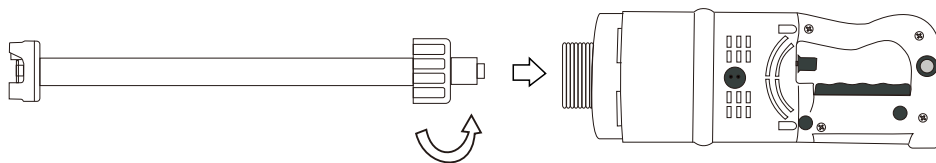
Model	Box	Box per carton	Carton	N.W.	G.W.
HM-750WA	900 x 140 x 140mm	4	920 x 310 x 310mm	14.0 kg	18.6 kg
HM-750WB	900 x 140 x 140mm	4	920 x 310 x 310mm	14.4 kg	18.8 kg
HM-750WC	900 x 140 x 140mm	4	920 x 310 x 310mm	14.8 kg	19.4 kg
HM-750WE	900 x 140 x 140mm	4	920 x 310 x 310mm	14.4 kg	18.8 kg

No. and Parts



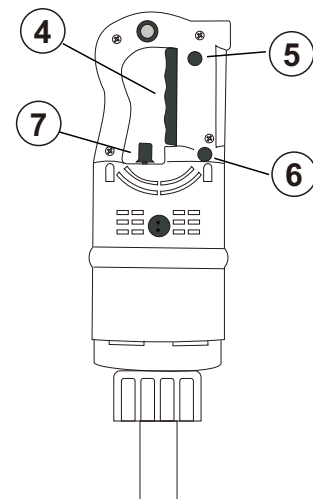
No.	Parts
1	Machine body
2	Joints for tools
3	Overload protection
4	ON/OFF button
5	Protection button
6	Locking button
7	Speed controller
8	Position for commutator replacement
9	Joining clutch
10	Stainless steel shaft 530mm (for HM-750WC)
11	Stainless steel shaft 450mm (for HM-750WB)
12	Stainless steel shaft 377mm (for HM-750WC)
13	Stainless steel egg whisk (for HM-750WE)

Assembling



How to operate

- Place the stainless steel shaft or egg whisk into the food container which holding ingredients to be mixed. Ensure not to allow more than 3/4 of the stainless steel shaft or egg whisk to be immersed into the ingredients.
- The blender has 3 buttons. Press the Protection Button [5] first, then press the ON/OFF button [4] without releasing the Protection Button [5]. The blender should start turning.
- Press the Locking button [6], you can then lock the operation and have the blender continue turning even you have releasing the Protection Button [5] and ON/OFF button [4]
- When the blender is operating, you can adjust the speed by rotating the Speed Controller [7]. Turn the Speed Controller clockwise to increase the speed; turn it counter-clockwise to reduce the speed
- You are recommended to start at low speed when using the whisk.
- To stop operation, press the ON/OFF button [4] and release it.
- Remove the blender from the food container only after it has completely stopped.
- To prevent any spills, switch OFF the blender first before you lift it up from the food container.



Professional Immersion Blender

Mini Version

By Series Motor

Model:
HM-350W / 550W

These are professional immersion blenders HM-350 / 550W which are powered by serial motor with rated power of 350W and 550W with maximum power up to 500W and 700W. This is the type of motor being used in most popular brands in the market. Rotation speed can be up to 16,000 rpm.

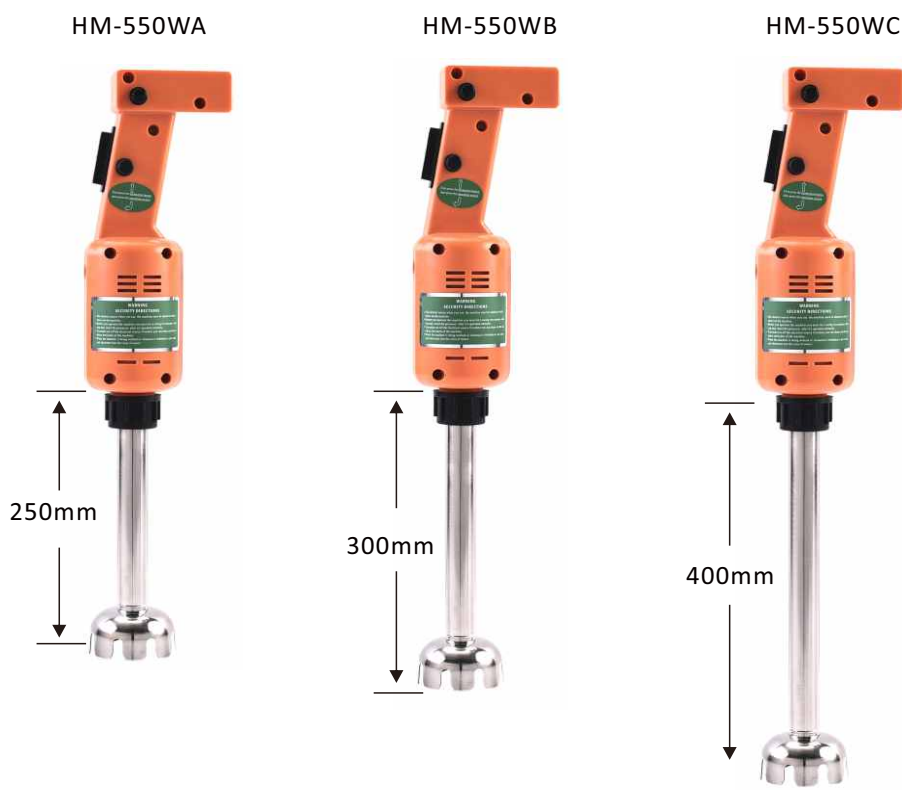


Features




- 1/2 HP motor, 350 W / 550W, Max 500 / 700W
- Variable Speed adjustment from 3,000 - 16,000 rpm
- Lightweight and Ergonomic design
- Completely Sealed Shafts
- Easily removable and dishwasher safe Stainless steel shafts
- Continuous speed control on operation versatility



Specifications



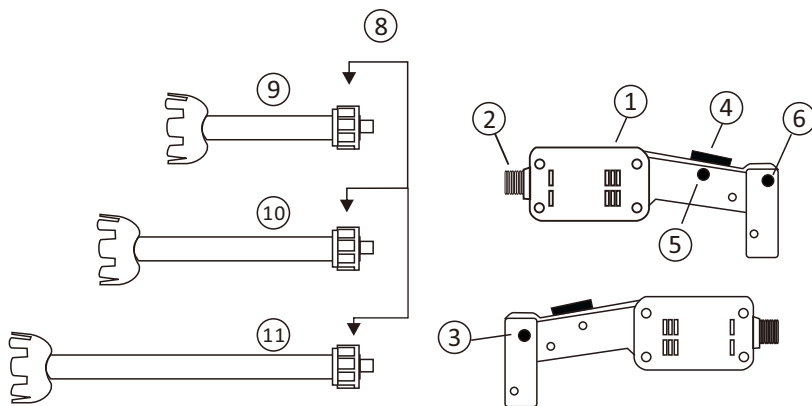
Specifications

Model	HM-550WA 	HM-550WB 	HM-550WC 
Voltage	110-120V~ 60Hz / 220 - 240V~ 50Hz		
Power	550W (rating), 700W (Max)		
Speed	3000 - 16000 rpm		
Blender head	306 x 873mm /1.2 kg		
Shaft	250mm 0.8 kg	300mm 0.9kg	400mm 1.4 kg
Whole set	2.0 kg	2.1 kg	2.6 kg

Packaging

Model	Box	Box per carton	Carton	N.W.	G.W.
HM-550WA	230 x 330 x 100mm	8	465 x 360 x 500mm	16.0 kg	20.0 kg
HM-550WB	230 x 330 x 100mm	8	465 x 360 x 500mm	16.8 kg	20.8 kg
HM-550WC	230 x 430 x 100mm	6	465 x 360 x 500mm	15.8 kg	19.8 kg

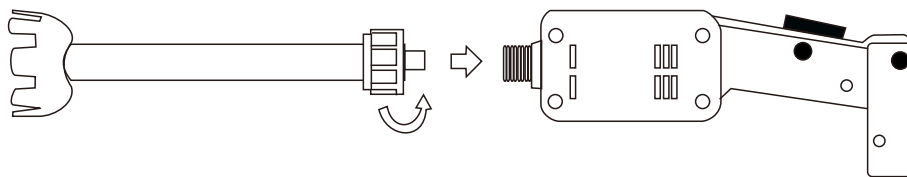
No. and Parts



No. Parts

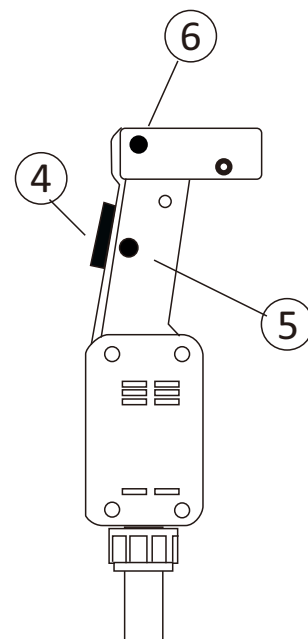
1	Machine body
2	Joints for tools
3	Overload protection
4	ON/OFF button
5	Locking button
6	Speed controller
7	Position for commutator replacement (at the side, not shown)
8	Joining clutch
9	Stainless steel shaft 250mm (for HM-550WA)
10	Stainless steel shaft 300mm (for HM-550WB)
11	Stainless steel shaft 400mm (for HM-550WC)

Assembling



How to operate

- Place the stainless steel shaft into the food container which holding ingredients to be mixed. Ensure not to allow more than 3/4 of the stainless steel shaft to be immersed into the ingredients.
- The blender has 2 buttons and a turning knob. Press the ON/OFF button [4] to start the operation
- When the blender is operating, you can adjust the speed by rotating the Speed Controller [6]. Turn the Speed Controller clockwise to increase the speed; turn it counter-clockwise to reduce the speed
- Press the Locking button [5], you can then lock the operation and have the blender continue turning even you ON/OFF button [4]
- To stop operation, press the ON/OFF button [4] and release it.
- Remove the blender from the food container only after it has completely stopped.
- To prevent any spills, switch OFF the appliance first before you lift it up from the food container.



Professional Meat Slicers



Our electric meat slicers are considered the most popular and best for small restaurants, delis, butcher shops, and grocery stores. You not only can use these slicers to cut meat, but cheese, vegetables, bread, and other food as well.

With durable aluminum housing, they are much easier to clean and lasts longer.

The adjustment knob on the side will allow you to customize how thick you want each slice to be, and it can do this up to 1 inch. The built-in sharpener is also added for convenience, and you can sharpen the blade in only 5 seconds.



PROFESSIONAL MEAT SLICERS

AP195ES-6



what's your color ?

raspberry



dark grey



coffee brown



navy blue





pine green





burgundy

Electric Meat Slicers Curved platform

Model	AP195ES-6	 
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz	
Power	200W	
Blade size	195mm	
Slice thickness	0 - 12mm	
Product	390 x 360 x 320mm	
N.W.	12.5kg	
Package	426 x 406 x 326mm	
G.W.	14.0kg	





If to add safety lock, model no. is AP195ES-6A

Model	AP220ES-8	 
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz	
Power	280W	
Blade size	220mm	
Slice thickness	0 - 12mm	
Product	440 x 380 x 340mm	
N.W.	13.5kg	
Package	520 x 460 x 380mm	
G.W.	15.0kg	





If to add safety lock, model no. is AP200ES-8A

Model	AP250ES-10	 
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz	
Power	320W	
Blade size	250mm	
Slice thickness	0 - 12mm	
Product	490 x 390 x 380mm	
N.W.	15.5kg	
Package	520 x 460 x 380mm	
G.W.	17.0kg	



SL250ES-10A

If to add safety lock, model no. is AP250ES-10A

Model	AP300S-12	 
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz	
Power	420W	
Blade size	300mm	
Slice thickness	0 - 15mm	
Product	600 x 430 x 460mm	
N.W.	25.0kg	
Package	630 x 520 x 460mm	
G.W.	28.0kg	



If to add safety lock, model no. is AP300ES-12A

Electric Meat Slicers Flat platform

Model	220ES-8	CE	EN
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz		
Power	200W		
Blade size	220mm		
Slice thickness	0 - 12mm		
Product	430 x 380 x 350mm		
N.W.	14.0kg		
Package	520 x 460 x 380mm		
G.W.	16.5kg		

If to add safety lock, model no. is 220ES-8A



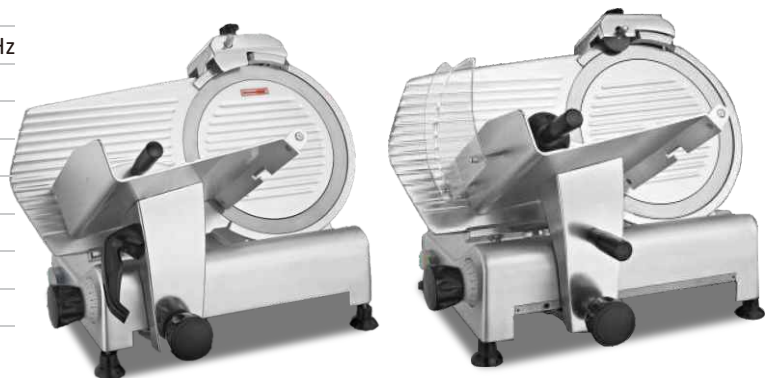
Model	250ES-10	CE	EN
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz		
Power	320W		
Blade size	250mm		
Slice thickness	0 - 12mm		
Product	480 x 370 x 360mm		
N.W.	16.0kg		
Package	520 x 460 x 380mm		
G.W.	18.0g		

If to add safety lock, model no. is 250ES-10A



Model	300ES-12	CE	EN
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz		
Power	420W		
Blade size	300mm		
Slice thickness	0 - 15mm		
Product	530 x 460 x 460mm		
N.W.	24.5kg		
Package	630 x 520 x 460mm		
G.W.	27.5g		

If to add safety lock, model no. is 300ES-12A



Electric Meat Slicers Anodized Housings

The shape and specification of this model is the same as AP195ES-6 except the housing is anodized aluminum

Model	AP195ES-6N	CE	EN
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz		
Power	220W		
Blade size	195mm		
Slice thickness	0 - 12mm		
Product	390 x 360 x 320mm		
N.W.	12. 7kg		
Package	426 x 406 x 326mm		
G.W.	14. 2kg		



The shape and specification of this model is the same as AP220ES-8 except the housing is anodized aluminum

Model	AP220ES-8N	CE	EN
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz		
Power	280W		
Blade size	220mm		
Slice thickness	0 - 12mm		
Product	440 x 380 x 340mm		
N.W.	14. 2kg		
Package	520 x 460 x 380mm		
G.W.	16. 7kg		



The shape and specification of this model is the same as AP250ES-10 except the housing is anodized aluminum

Model	AP250ES-10N	CE	EN
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz		
Power	320W		
Blade size	250mm		
Slice thickness	0 - 12mm		
Product	490 x 390 x 380mm		
N.W.	16.8kg		
Package	520 x 460 x 380mm		
G.W.	18.3kg		



The shape and specification of this model is the same as AP300ES-12 except the housing is anodized aluminum

Model	AP300ES-12N	CE	EN
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz		
Power	420W		
Blade size	300mm		
Slice thickness	0 - 15mm		
Product	600 x 430 x 460mm		
N.W.	26.3kg		
Package	630 x 520 x 460mm		
G.W.	29.3kg		







**Electric Meat Slicers
Non-slip pressing handle**



AP300-C



AP300-F

Model	AP300-C (deluxe version)  	AP300-F (economy version)  
Voltage	110-120V~ 60Hz / 220 - 240V~50Hz	110-120V~ 60Hz / 220 - 240V~50Hz
Power	450W (stronger engine bc. of more poles)	450W
Blade size	300mm	300mm
Slice thickness	0 - 15mm	0 - 15mm
Product	640 x 600 x 650mm	600 x 540 x 600mm
N.W.	41.0kg	33.0kg
Package	680 x 662 x 662mm	630 x 560 x 650mm
G.W.	45.0kg	37.0g



Manual and Motor Driven Chef Tools



Electric Meat Grinders

The stainless steel gear-driven mechanism design and powerful industrial motor make the grinding capability more powerful and smooth quiet operation. 300W induction motor can grind up to 80kgs of meat per hour. Equipped with a micro switch for safe use.

Heavy duty stainless steel grinder head, auger, meat pan. Stainless steel housing and waterproof switch assure superior safety, as well as being rust-proof.


The large-capacity stainless steel meat pan in 15.2"x10"x2.7" with enlarged throat can hold more meat. Includes a stainless steel cutting knife, stainless steel coarse (3/8"), fine (3/16").

Over turn switch: When the meat is blocked, rotate to the "OVER TURN" position, and the screw will change the rotation direction and rotate clockwise, easy to solve the problem.



AP-8



Model	AP-8 
Voltage	220 - 240V~50Hz
Power	300W
Capacity	80 kg / hour
Product	460 x 230 x 370mm
N.W.	14.0kg
Package	480 x 310 x 530mm
G.W.	16.0kg






Electric Meat Grinders

This TC-8, TC-12 and TC-22 series heavy-duty commercial use meat grinder is perfect for creating ground beef, sausage, and wild game. With its powerful industrial grade motor, it will definitely meet the demand for restaurants, meat processing shop, deli, butcher shops and more. They are made of high quality stainless steel which are harder and more durable. These meat grinders have two lines of heat dissipation holes on each side of the machine body, it helps expand the service life of the machine. The handle of is attached to the top of the unit to provide a more convenience and steady use.



TC-8



Model	TC-8 	TC-12 	TC-22 
Voltage	220 - 240V~50Hz	220 - 240V~50Hz	220 - 240V~50Hz
Power	350W	550W	900W
Capacity	80 kg / hour	120 kg / hour	220 kg / hour
Product	370 x 230 x 470mm	400 x 240 x 500mm	420 x 270 x 520mm
N.W.	20.0kg	26.0kg	33.0kg
Package	510 x 300 x 390mm	535 x 310 x 405mm	545 x 315 x 425mm
G.W.	21.0kg	28.0kg	35.0kg

Electric Meat Grinders

A larger diameter head coupled with a powerful 1500w motor runs through meat like a hot knife through butter! Approximately 320kg/hr throughput. Weighs 68kg.

All stainless steel motor housing, all metal gears with roller bearings, heavy duty handle for easy moving, 240 volt, permanently lubricated motor, exclusive built in circuit breaker, stainless steel knife, head, auger and meat pan, stainless steel coarse (8mm), fine (6mm), stuffing plates, and meat stomper. 1 year back to base warranty.

The meat mincer is perfect for butchers, food supplies, households, delis, cafes, takeaways & restaurants.



- Comes with 2 types of Grinding Plates
- High quality stainless steel material
- 320kg/hr Hourly Production Capacity
- Low noise design
- Non-slip Rubber Feet
- Easy to clean and move
- Forward / Reverse feature
- Compact and powerful
- Mirror polished stainless steel body – Easy to keep clean
- Exclusive circuit breaker design to protect your machine

Model	TC-32
Voltage	220 - 240V~ 50Hz
Power	1500W
Capacity	320 kg / hour
Product	550 x 345 x 550mm
N.W.	50 kg
Package	500 x 700 x 560mm (wooden case)
G.W.	55 kg

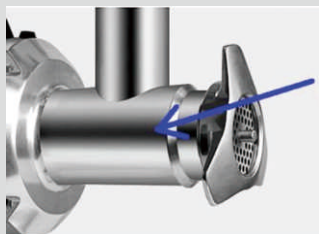


Electric Meat Grinders

stainless steel 304



stainless steel 304



aluminum alloy



G-83



G-84

Meat grinder; aluminum alloy body and stainless steel cutting parts; can work continuously for more than 10 hours; with a locked reverse switch; with overload protection function

G-81



Model	G-81	CE	ETL
Voltage	220 - 240V~ 50Hz / 110 - 120V~ 60Hz		
Power	800W (CE), 745W (ETL)		
Speed	1500 rpm		
Capacity	230 kg / hr		
Continue work	10 hours		
Product	444 x 270 x 506mm		
N.W.	24.5 kg		
Package	525 x 340 x 432mm		
G.W.	30 kg		

Model	G-83	CE	ETL
Voltage	220 - 240V~ 50Hz / 110 - 120V~ 60Hz		
Power	800W (CE), 745W (ETL)		
Speed	1500 rpm		
Capacity	250 kg / hr		
Continue work	10 hours		
Product	410 x 328 x 517mm		
N.W.	24.5kg		
Package	525x 350x 430mm		
G.W.	30 kg		

Model	G-84	CE	ETL
Voltage	220 - 240V~ 50Hz / 110 - 120V~ 60Hz		
Power	1100W		
Speed	1500 rpm		
Capacity	330 kg / hr		
Continue work	10 hours		
Product	546 x 268 x 558mm		
N.W.	35kg		
Package	555x 355x 445mm		
G.W.	41 kg		

Electric Food Mixers

Features

- Equipped with PC transparent cover to cover the bowl, prevent the food inside spilling out while blending.
- Full 304 stainless steel bowl and blending tools. conforms to the international health standard
- .Adopt stepless speed change pattern, Efficient, steady running, easily operating, easily to clean.
- This model can beat egg, mix flour, meat and so on, satisfy with different customers needs
- Used widely in kitchen, restaurant and many food processing place



quality reliable



user friendly



safe operation

Electric Food Mixers



AP-B7 / AP-B7N



AP-B12N



AP-B5 / AP-B5N

model number with N at the end denotes the model with housing anodized otherwise it is with spraying finish

Model	AP-B5 / AP-B5N CE	AP-B7 / AP-B7N CE	AP-B12N CE
Voltage	220 - 240V~50Hz	220 - 240V~50Hz	220 - 240V~50Hz
Power	250W	270W	600W
Speed	45 - 250 rpm	45 - 270 rpm	37 - 152 rpm
Capacity	5 L	7 L	12 L
Product	330 x 240 x 400mm	380 x 220 x 440mm	540 x 290 x 558mm
N.W.	18.0kg	23.0kg	43.5kg
Package	420 x 300 x 460mm	470 x 300 x 490mm	580 x 350 x 620mm
G.W.	20.0kg	25.0kg	47.0kg

Electric Food Mixers

Designed with commercial applications in mind, these dough mixers have durable stainless steel bowls, and they can handle a flour capacities from 20 - 260L and dough capacities from 8 to 100 kgs. Whether you're preparing pizzas, cookies, or bread, you'll notice a notable uptick in your kitchen efficiency once you install these equipment in your establishment.




Model	HS-20	HS-30	HS-40	HS-50	HS-60
Voltage	220 - 240V / 380V ~50Hz				
Power	1.5 kW	1.5 kW	3 kW	3 kW	3 kW
Speed	112 - 198 rpm	112 - 198 rpm	112 - 198 rpm	112 - 198 rpm	112 - 198 rpm
Capacity	20 L	30 L	40 L	50 L	60 L
Dough amt	8 kg	12 kg	16 kg	20 kg	25 kg
Product	790 x 390 x 900mm	750 x 435 x 900mm	840 x 480 x 1000mm	890 x 520 x 1000mm	890 x 520 x 1000mm
N.W.	85 kg	90 kg	140 kg	150 kg	160 kg
Package	800 x 500 x 950mm	800 x 500 x 950mm	950 x 550 x 1130mm	950 x 550 x 1130mm	950 x 550 x 1130mm
G.W.	95 kg	100 kg	160 kg	170 kg	180 kg

Model	HS-80	HS-100	HS-130	HS-200	HS-260
Voltage	380V ~50Hz				
Power	3 kW	5050 W	6050 W	8600 W	9000 W
Speed	100 - 200 rpm	100 - 200 rpm	100 - 200 rpm	100 - 200 rpm	100 - 200 rpm
Capacity	80 L	100 L	130 L	200 L	260 L
Dough amt	33 kg	40 kg	50 kg	75 kg	100 kg
Product	1000 x 560 x 1390mm	1080 x 650 x 1390mm	1160 x 730 x 1390mm	1380 x 840 x 1580mm	1380 x 840 x 1580mm
N.W.	350 kg	380 kg	410 kg	520 kg	590 kg
Package	1080 x 850 x 1570mm	1150 x 730 x 1570mm	1220 x 810 x 1570mm	1450 x 920 x 1610mm	1460 x 920 x 1610mm
G.W.	390 kg	400 kg	450 kg	580 kg	650 kg

Hamburger Patty Pressers

Features

- Non-stick aluminum forms meat fast, makes dozens in minutes
- Easy to clean with minimal servicing required.
- Lever operation allows control of compression and extraction of finished patty.
- Produces uniform size & shaped burger patties.


Model	AP-H100 
Patty Dia.	100mm
Product	230 x 165 x 280mm
N.W.	4.6kg
Package	315 x 277 x 305mm
G.W.	5kg



AP-H130



AP-H100

Model	AP-H130 
Patty Dia.	130mm
Product	250 x 170 x 280mm
N.W.	4.3kg
Package	315 x 277 x 305mm
G.W.	5.2kg

- Simple, compact and rounded design
- Made from anodized aluminum alloy
- Stainless steel hamburger mold
- Sheet holder included (built-in)
- Rubber handle for a better grip



Bowl Cutter

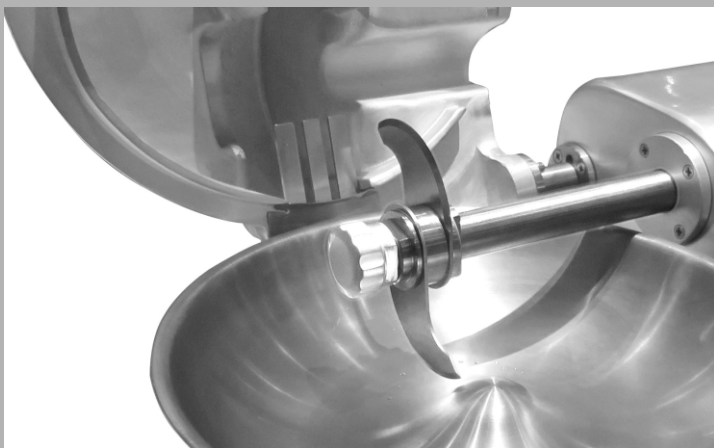


AP-500



AP-400

The bowl cutterS ARE made from high quality stainless steel and have one motor. The three knives can easily be removed for cleaning. Both SL-400 and SL-500 bowl choppers come with a folding plastic anti-noise cover and a digital thermometer as standard.





Bowl Cutter



Features

- The machine will stop when the bowl cover is open. The bowl cover can be moved away, easy to clean
- The waterproof level is IPX4
- With overload protection and overheat protection, more secure.
- Compact structure, beautiful appearance, steady operation, convenient to use and low noise
- Can cut and chop fresh meat and vegetables into pieces instantly and keep its nutrition and taste.
- Aluminum alloy body, anodized surface treatment, anti-rust and anti-corrosion
- High quality stainless steel blade and food Bowl firm and durable. conforms to international sanitation standard
- The food plate is easy to take off. easy to clean and install
- "S"shape blade, high speed, high efficiency, saving labor and time

Specifications

Model	AP-400 	AP-500 
Voltage	220 - 240V~50Hz	220 - 240V~50Hz
Power	400W	980W (motor for blade) + 210W(motor for bowl)
Speed	1460 rpm	1460rpm and 22 rpm
Diameter of plate	400mm	500mm
Product	670 x 480 x 410mm	830 x 590 x 500mm
N.W.	36 kg	76.4 kg
Package	760 x 540 x 500mm (wooden case)	890 x 700 x 550mm (wooden case)
G.W.	56 kg	87 kg

Bone Sawing Machines



Our electric meat saw adopts multi-functional design, allowing you to cut bones and mince meat through this machine. It's convenient for you to directly grind meat after cutting according to your various needs. Widely used not only for sawing the whole pig, sheep, cattle, and other livestock bones, but also for small pieces of meat, pork, and chili cutting. This machine is ideal for different scenes, including commercial kitchens, restaurants, and butcher's shop.



- 1 Imported sawing blade, made of solid steel, firm and durable, result in smooth cutting edges
- 2 Working bench is made of high quality stainless steel, conforms to international sanitation standards
- 3 Built-in water proof safety structure, when the machine outer covering is open, it will stop operations



Bone Sawing Machines




J-210N

- Machine is made of aluminum alloy body, the part in contact with food is made of 304 stainless steel
- 650W powerful meat cutting saw motor with low noise, high efficiency, and excellent performance, providing high blade rotating speed 1420rpm. Widely used for sawing the whole pig, sheep, cattle, and other livestock bones.
- These bone sawing machine come with emergency shutoff button. When the emergency shutoff button is pressed (activated), it can stop the machine within second for safety.



J-210

The difference between J-210 and J-210N is the housing of J-210N is anodized but J-210 not.

Model	J-210 / J-210N 
Voltage	220 - 240V~50Hz
Power	650W
Blade size	1650 x 16 x 0.5mm
Rotational speed	1420 rpm
Cutting height	0 - 180mm
Cutting thickness	5 - 155mm
Size or working bench	520 x 470 x 820mm
N.W.	40.6 kg
Package	590 x 560 x 920mm
G.W.	46.6 kg



Bone Sawing Machines



J-310N



J-310

The difference between J-210 and J-210N is the housing of J-210N is anodized but J-210 not.

Both J-210 and J-210N can have 3 versions:

- a. Without emergency button switch
- b. With Emergency button switch but this switch does not have the braking function
- c. With Emergency button switch having the braking function



Model	J-310 / J-310N 
Voltage	220 - 240V~50Hz
Power	1100W
Blade size	2000 x 20 x 0.5mm
Rotational speed	1420 rpm
Cutting height	0 - 260mm
Cutting thickness	5 - 180mm
Size or working bench	590 x 570 x 1040mm
N.W.	62.5 kg
Package	640 x 610 x 1160mm (wooden case)
G.W.	78.0 kg

Vertical Manual Sausage Stuffers

STAINLESS STEEL MANUAL SAUSAGE STAFFERS

- With 2 speed shaft
- All 304 stainless steel body, it looks very simple and nice
- The gear box in aluminum with bushes and gear in zinc plating steel
- It's very easy to clean the machine and keep the hygiene
- It's ideal equipment for hotels, restaurants and supermarket
- Vertical and horizontal types available



TV-15



Over-striking meat pressing pillar of diameter 31.75mm helps saving more in sausage stuffing, this power saving results in fluently stuffing operation



Reinforced stainless steel gear of 113.9mm which helps saving man power in operation



Strong gear and double thick stuffing rack, more powerful, efficient and durable.

Two options of Stuffing Tubes:



PP

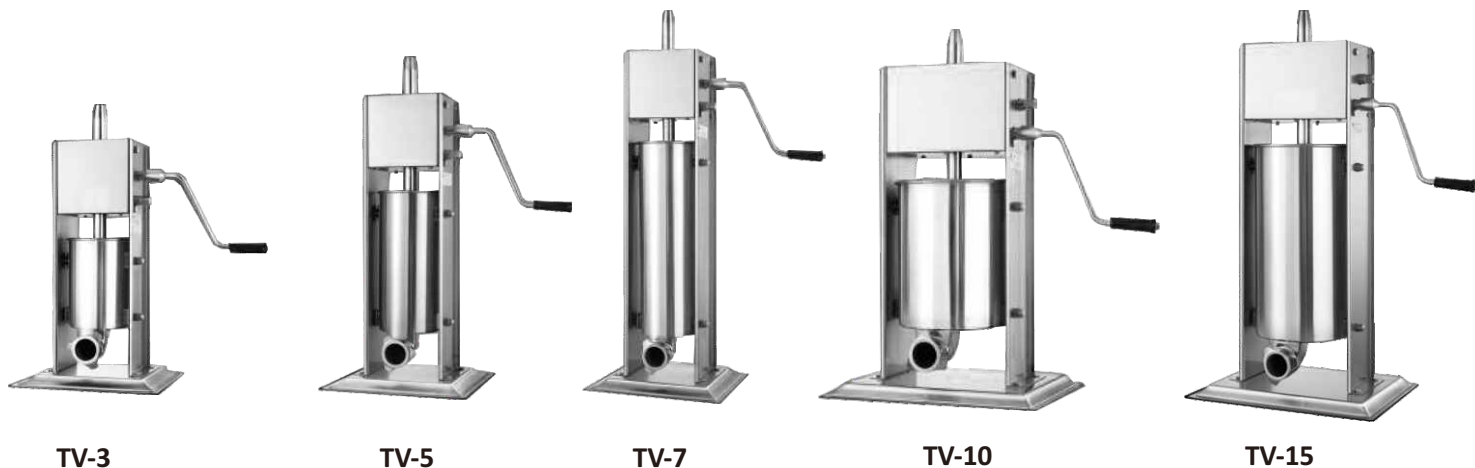







Stainless steel

Vertical Manual Sausage Stuffers

These Manual Sausage Stuffers are perfect choice for low- or medium-volume establishment such as for delis, bistros, and restaurants. They are very easy to operate; simply turn the hand crank or press the plunger to manually force the meat into your sausage casing. These models are countertop, hence are space saving, can be stored easily, and ideal for crowded kitchens. In addition, they are easy to operate and maintenance.

We offer manual sausage stuffers in a variety of configurations and types, making it easy to find an option that meets your output needs.






Model	TV-3 	TV-5 	TV-7 	TV-10 	TV-15 
Capacity	3 L	5 L	7 L	10 L	15 L
Product	540 x 320 x 290 mm	690 x 320 x 290 mm	850 x 320 x 290 mm	640 x 410 x 300 mm	770 x 410 x 300 mm
N.W.	12 kg	14 kg	16 kg	21 kg	22 kg
Package	580 x 340 x 310mm	697 x 340 x 310mm	870 x 340 x 310mm	660 x 435 x 340mm	780 x 430 x 330mm
G.W.	13 kg	15 kg	17 kg	22 kg	24 kg



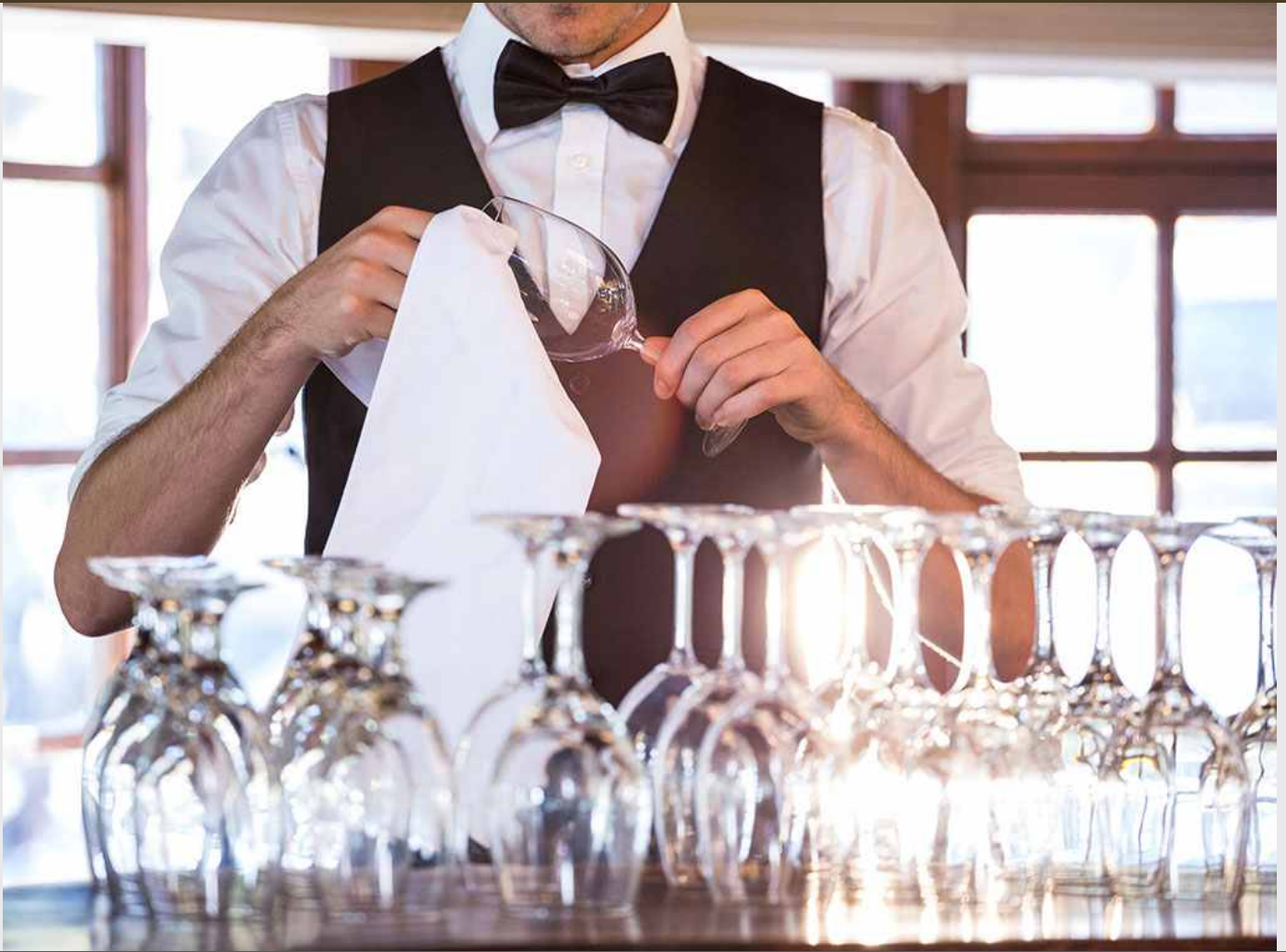
Horizontal Manual Sausage Stuffers



Model	TG-3 	TG-5 	TG-7 
Capacity	3 L	5 L	7 L
Product	460 x 320 x 300 mm	580 x 320 x 300 mm	720 x 320 x 300 mm
N.W.	11 kg	12.3 kg	16 kg
Package	480 x 340 x 320mm	600 x 340 x 310mm	740 x 340 x 20mm
G.W.	12 kg	13.8 kg	17.7 kg



At last, serve your clients with elegant clear glasses



Glass washing and polishing machines



5 Heads Glass Washer

By Brushless DC Motor



Main features

- High efficiency
- High speed
- No maintenance
- Fast response
- Lower radio frequency interference
- Linear speed-torque characteristics
- High starting torque
- Much less heat dissipation
- Much better controllability versus induction motors
- Noiseless operation

This new electric glass washer is re-constructed and powered by Brushless DC Motor. This makes our product operate much more smooth and the noise is much lower. In addition, because of less heat dissipation, it allows our product to be completely enclosed in water proof housing and can work continuously without pause due to overheating.


With excellent torque characteristics, our electric glass washer have superior performance compared to the same products prevalent in the market.

5 Heads Glass Washer



Rid your glassware of unsightly lipstick marks, fingerprints, and smudges with this electric glass washer. Powered by Brushless DC Motor, our new electric glass washer has been made to deliver outstanding performance. It is durably built for efficient washing of your different types of glassware. It's perfect for use at your bar, pub, or restaurant that cycles through a lot of glassware daily.

Specifications

Model	GW-1	
Voltage	110-120V~ 60Hz / 220-240V~ 50Hz	
Power	500W	
No. of brushes	4 x 7" brush + 1 x 8" brush	
Speed	1750 rpm	
Capacity	500 / hour	
Product	340 x 170 x H.445mm	
N.W.	6.4kg	
Package	390 x 220 x 540H. mm	
G.W.	7.9 kg	

Electric Glasses Polishers

By Induction Motor



GD-5





GD-8

Polishers - 265mm



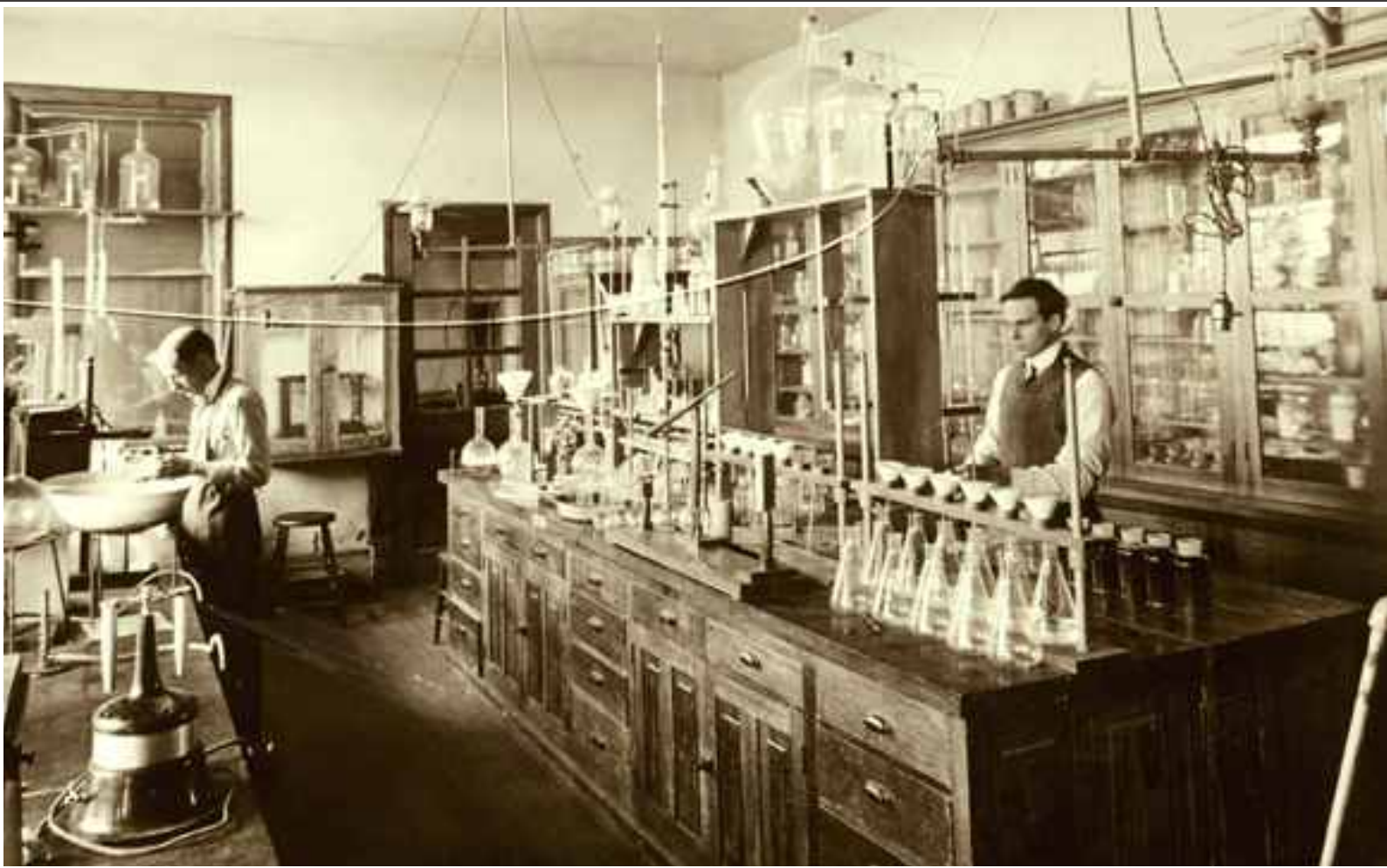
If you need glasses polished, but don't want to spend hours to do that, this electric glass polisher is a good help to you. It features 5 or 8 polishing brushes and powered by industrial electric motor. No matter you own a bar, resort, club, or fine dining venue, this glass polisher will help expedite the polishing task so that you put your effort and time to other important and profitable tasks.

Specifications

Model	GD-5 	GD-8 
Voltage	110-120V~ 60Hz / 220-240V~ 50Hz	
Power	1200W	2200W
No. of polishers	5	8
Speed	365rpm	365rpm
Capacity	500 glasses / hour	800 glasses / hour
Product	325 x 265 x H.565mm	406 x 325 x H.565mm
N.W.	15.3kg	25.6 kg
Package	380 x 360 x H. 650mm	506x 380 x H. 650mm
G.W.	18.3 kg	26.8 kg

Features

- Polishes up to 5 / 8 times as many glass as a person can in the same amount of time
- Features 5 / 8 easy replaceable , soft polishing brushes
- Heated fan for quick drying; includes separate heating element for easy maintenance
- On/off button controls operation; quiet and does not vibrate
- Compact, portable design for maximum convenience
- Heavy-duty stainless steel exterior and steel frame for long-lasting use



Why Cold Brew is better?

- Cold brew coffee taste sweeter and smoother (Hot water extracts many more compounds than cold water)
- Less acidic (If regular drip coffee or espresso upsets your stomach, cold brew might not)
- Taste of cold brew coffee will not be degraded with time (Extracted coffee compounds are not stable at high temperature, so the taste of hot brew coffee deteriorates with time; but these coffee compounds are stable at low temperature)

Cold Coffee Brewer



COFFEE LAB

Cold brewing is a way of making coffee that doesn't require any heat or boiling water. It's done by dripping water to coarsely ground coffee beans. When the water is passing through, ingredients of the coffee is absorbed by water. With water dripping slowly, we recommend 40 drips per minute, you can get around 800 ml of coffee in 3 hours. The result is a cup of coffee that's smooth, low in acidity and free of any bitterness at all.

Recommended recipe

- 115 grams coarsely-ground coffee
- 1 liter of water (filtered water if you have it)

Procedures

- 1 Put 115 grams of coarsely grounded coffee into the filtering funnel (at the middle of the cold brew coffee maker)
- 2 Stir to combine cold water with ice combine the coffee and water, make it 1 liter totally. Pour the ice and water mixture into the dripping funnel at the top of the coffee maker
- 3 Adjust the dripping valve of the funnel to around 40 drips per minute
- 4 Collect the coffee by the water jug at the bottom of the coffee maker
- 5 Let the dripping completed, it takes around 3 hours, and you will find the best flavor within your day.



XCC-1000

Hot Brew vs Cold Brew

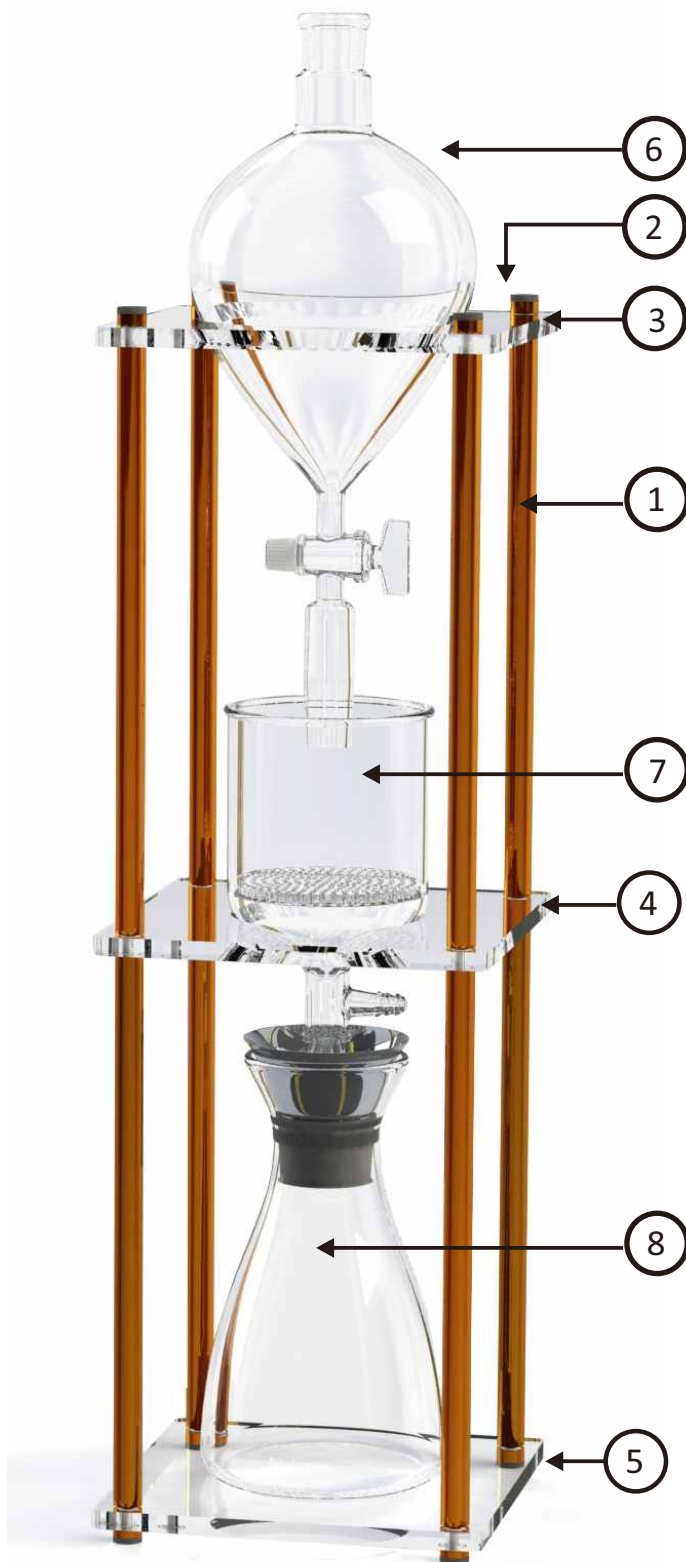


	Temperature	Time	Compounds
Hot Brew	~ 94°C	10 min.	~ 1500
Cold Brew	~ 7°C	3 Hours	~ 1000

Hot water extracts More of the Bitter Tasting and Acidic Compounds which DEGRADE and OXIDIZE , generating a sour, bitter taste profile

XCC-1000

Parts list



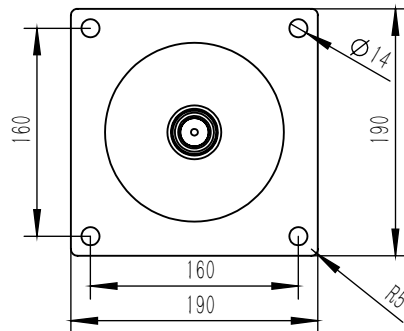
No.	Part
1	Aluminum pipe
2	non-slip label
3	upper support plate
4	middle support plate
5	lower support plate
6	dripping ball
7	coffee filter
8	glass bottle(1L)

Accessories	
9	filter papers

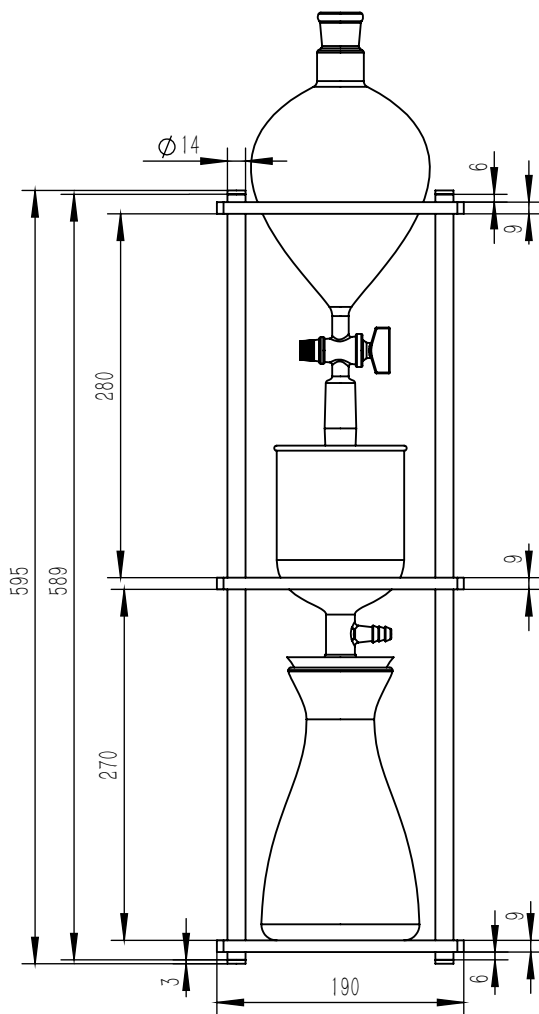
XCC-1000

Dimension

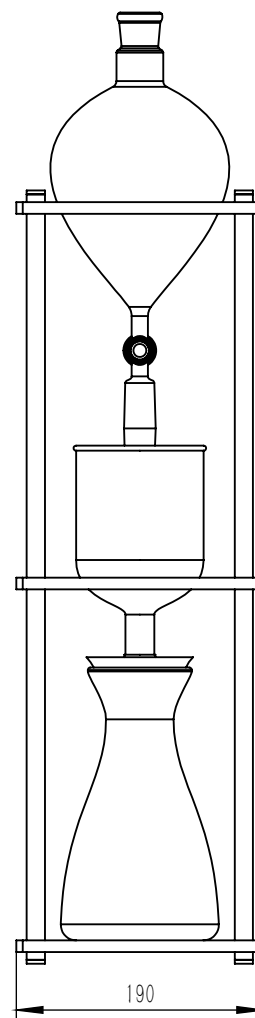
unit in mm



upper view



front view



side view



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Immersion with Dropping

Combines Immersion and Pour Over into one

- This special coffee maker with a precision valve to control the drip integrates the pour over coffee method and the immersion coffee method into one
- It lets take control of the flow by adjusting the drip speed with the precision valve. Leave it open for pour over. Close it for immersion; or to integrate the two methods by adjusting the dropping speed

This coffee preparation method is a hybrid between immersion and pour-over" that combines the merits of the two methods and helps save labor. A glass lab funnel acts as a "full immersion" brewer, in which the coffee is left alone to steep in the water-like a French press-before filtering through the valve associated with the funnel which allows full control over how quickly the coffee filters out. Such configuration produces more consistent results and, crucially, is less labor intensive. It also looks cool !

Precision valve to control the drip



XT-5001

coffee grinds	suggested immersion time
coarse	4 - 5 min
medium	2 min
fine	1 min

Pour Over

The classic pour over method extracts clean and crisp flavors from the bean. For a light and flavor rich cup.

Immersion

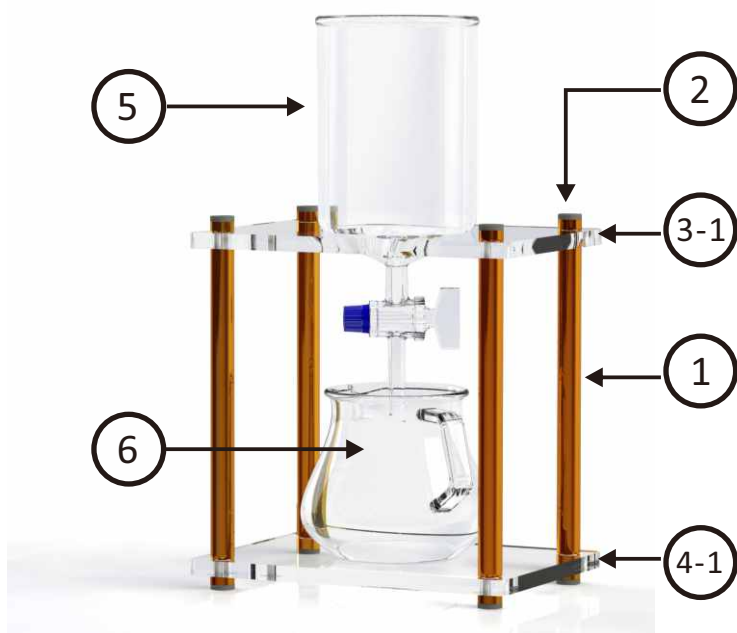
The immersion method extracts a stronger flavor and more body from the bean. For a stronger and richer cup.



XT-5003

XT-5001

Parts list



No.	Parts
1	aluminum pipe
2	non-slip label
3-1	upper support plate - for single
3-3	upper support plate - for triple
4-1	lower support plate - for single
4-3	lower support plate - for triple
7	glass filter funnel (500ml)
8	coffee holder (500ml)

Accessories

9	filter papers
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XT-5003

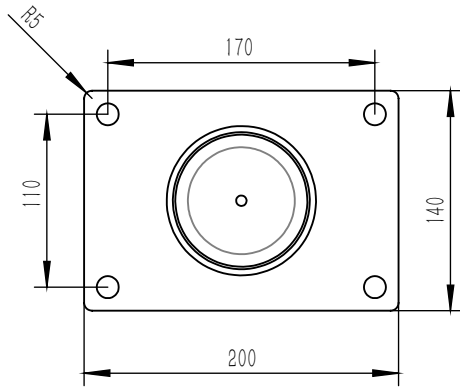
Parts list



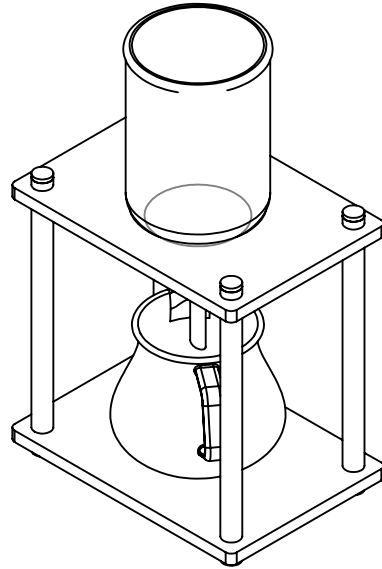
XT-5001

Dimension

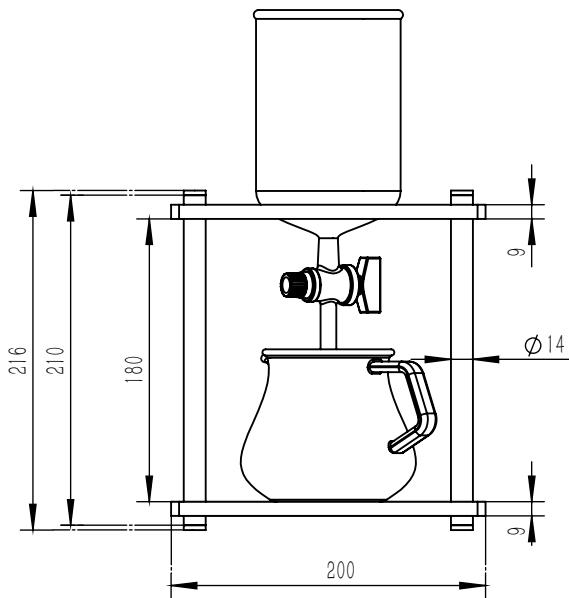
unit in mm



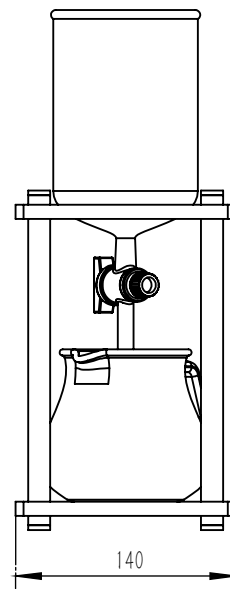
upper view



perspective view



front view

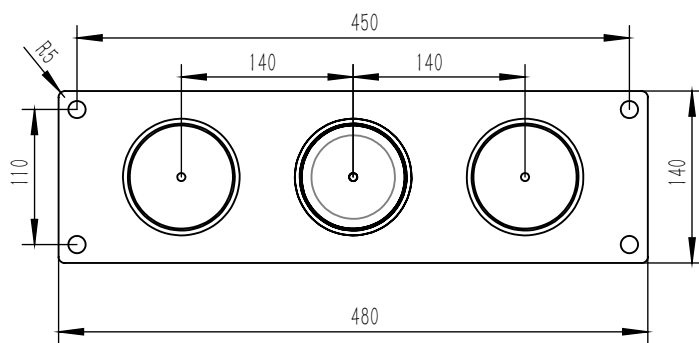


side view

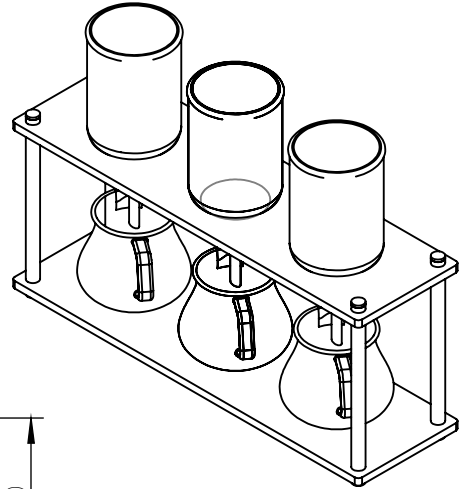
XT-5003

Dimension

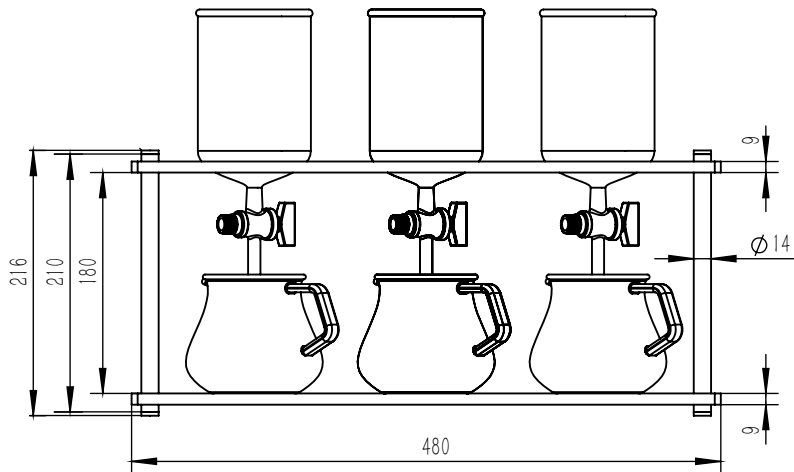
unit in mm



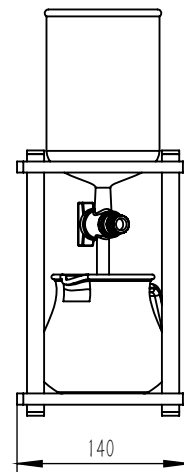
upper view



perspective view



front view



side view

Why Pour Over Coffee?

The pour over method involves pouring hot water through coffee grounds in a filter. The water drains through the coffee and filter into a container. Pour over is also known as filter coffee.

- What sets pour over apart is that it is made by hand pouring the water over the coffee. So you may hear it called hand brewing or manual brewing.
- The technique has been commonly used in Europe since the 1900s and elsewhere for much longer, but was rediscovered by the specialty coffee movement in recent years.

Pour Over Coffee Maker



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How to make pour over coffee

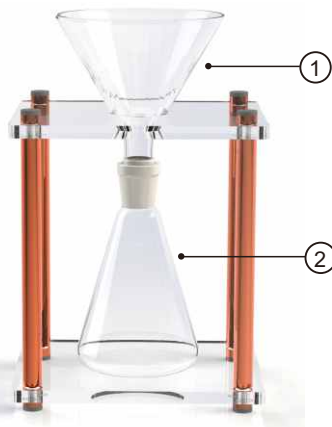
- Grind coffee so it is like coarse ground pepper
- Boil water and allow it to settle at temperature 93°C - 96°C or 200°F - 205°F
- Coffee : Water Ratio: 20 g coffee : 300 ml water
- Maintain water level when pouring
Optimal brew time: 2-3 minutes



XP-3001



XP-3004



No.	Part	Size
1	Glass funnel	Dia 120mm
2	Flask	300 mL

XP-3001

Parts list



No.	Parts
1	aluminum pipe
2	non-slip label
3-1	upper support plate - for single
3-4	upper support plate - for four
4-1	upper support plate - for single
4-4	upper support plate - for four
5	glass filter funnel
6	coffee holder
Accessories	
7	filter papers

XP-3003

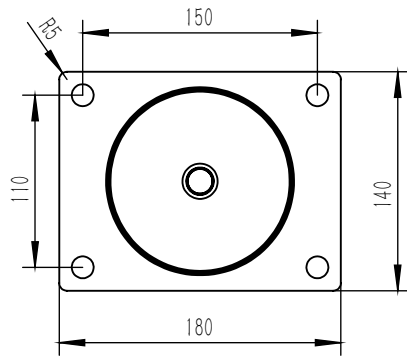
Parts list



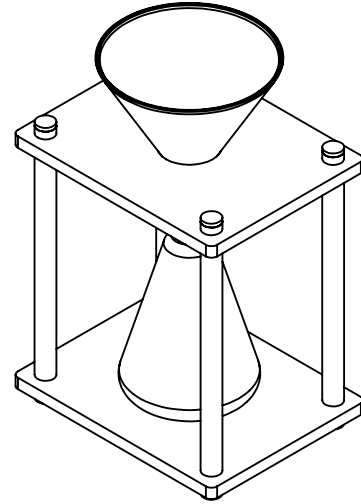
XP-3001

Dimension

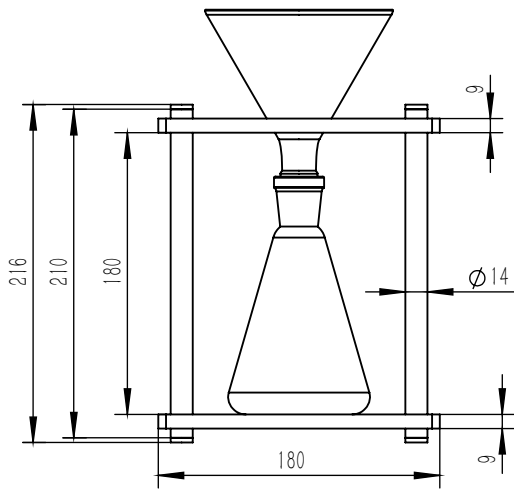
unit in mm



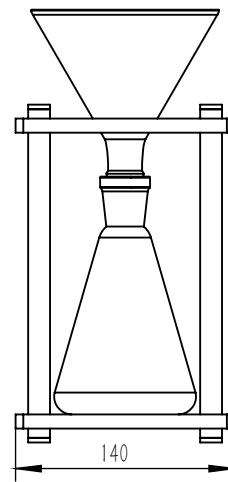
upper view



perspective view



front view

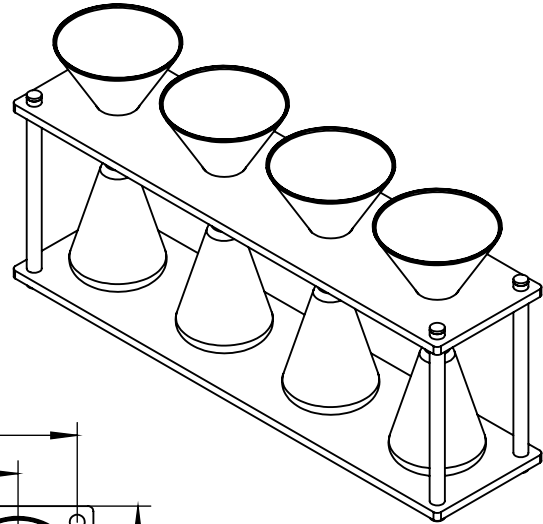


side view

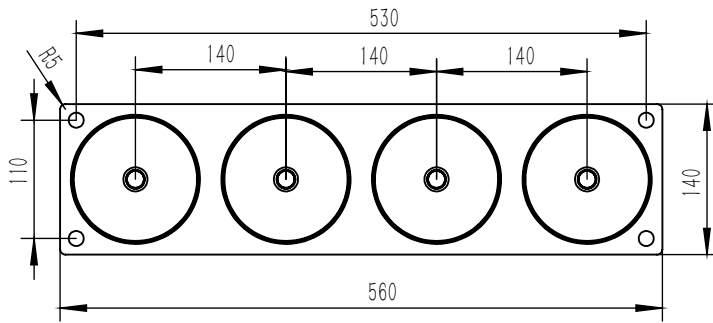
XP-3004

Dimension

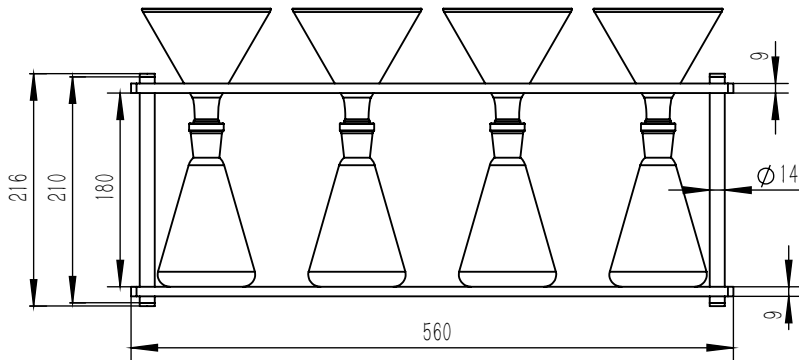
unit in mm



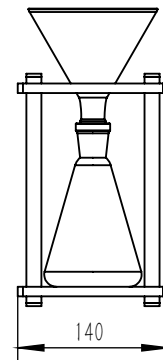
perspective view



upper view



front view



side view

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