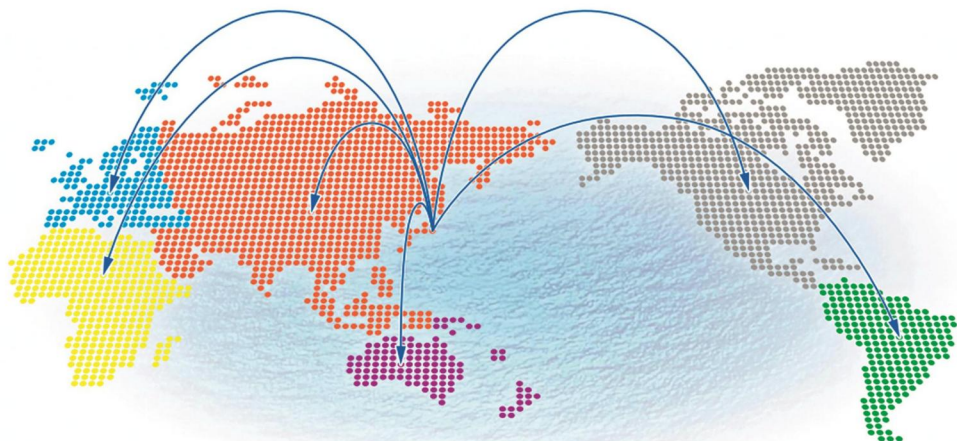




HANGZHOU JOY KITCHEN EQUIPMENT CO.,LTD

One-Stop Commercial Kitchen Solution



CONTACT US

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P1	Catalog
P2- P11	Fried Chicken Restaurant
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Vacuum Tumbler Marinator

Main Benefits

- Ensures improved water retention, that helps maintain the tenderness and improve the yield.
- Water retention is improved, so as to maintain the tenderness and improve the yield.
- Enhance the binding force of the meat and improve the elasticity of the meat.
- Can be matched with lifting equipment, button control platform, to make working continuously
- The well-polished and smooth inner wall helps reduce the loss.
- Vacuum status reduces bacteria, inhibit bacterial reproduction, and reduce material oxidation.
- Ensures reliable performance, easy operation and high equipment efficiency



Operating instructions:

1. Power on: Plug in the power, and the device will automatically power on and be in standby mode.
2. Installation: Align the coupling on the drum with the other half of the coupling on the motor box, and put the other end into the white shaft seat. (For models with vacuum function, the blockage in the exhaust pipe on the back of the chassis must be removed to ensure smooth exhaust flow).
3. Operation: Use the handle opener to open the lid, put the ingredients to be marinated and the marinade into the drum, then cover the lid and turn the black timer button (press the start-stop switch). The equipment will work according to the time you set and stop automatically when the time is up. If it needs to be stopped midway, you can screw the time knob back to the zero position (press the start-stop switch again), and the equipment will stop working immediately.
4. Vacuum operation (if any): After loading ingredients and marinades in step 3, close the lid tightly, open the valve (close clockwise, open counterclockwise), align the vacuum tube with the valve joint, press the vacuum button, and the machine will enter vacuuming work. The vacuum function will stop when the preset time is reached. At this time, close the valve, remove the vacuum tube, and press the vacuum button to exit the vacuuming mode. Only then can the turning work begin.
5. The inching switch can only be used when the equipment is in standby mode. This function is used to adjust the direction of the bucket mouth and assist loading and unloading.
6. After marinating, fully open the drum valve and ensure that all the gas in the drum is released, and then close the valve body.
7. Open the drum cover and unload the pickled materials.

Model Number	Capacity	Specification
YD-W35L	35 Liter tank 25KG capacity(20KG meat mix 5KG Marinated sauce)	110/220V 250W Dimension 890*445*700mm Computer Panel With vacuum marinated time 15-20 minutes
YD-W40L	40 Liter tank 30KG capacity(25KG meat mix 5KG Marinated sauce)	110/220V 250W Dimension 870*450*900mm Computer Panel With vacuum marinated time 15-20 minutes
YD-W60L	60 Liter tank 40KG capacity(35KG meat mix 5KG Marinated sauce)	110/220V 350W Dimension 921*455*850mm Computer Panel With vacuum marinated time 15-20 minutes
YD-W80L	80 Liter tank 50KG capacity(45KG meat mix 5KG Marinated sauce)	110/220V 350W Dimension 960*550*885mm Computer Panel With vacuum marinated time 15-20 minutes

Manual Breeding Table



Item Name	Model Number	Specification
0.8M Manual Breeding Table	JF021A	800*700*920 (mm) Full body stainless steel With 2 baskets
1.0M Manual Breeding Table	JF021B	1000*700*940 (mm) Full body stainless steel With 2 baskets
1.2M Manual Breeding Table	JF021C	1200*700*940 (mm) Full body stainless steel With 3 baskets

Step 1: Initial Coating (Base Layer) Place the drained chicken pieces (after marinated) into the dry flour in the coating tray and bury them completely; toss, lightly press, and flip the pieces using both hands—repeat this process 3–5 times.

Step 2: Quick Water Dip (Key to Forming Flakes) Submerge the chicken pieces in the water container on the right for 1–3 seconds and remove immediately; do not soak for an extended period. Ensure the surface is fully moistened without washing off the initial flour layer; drain off excess water thoroughly so no droplets remain.

Step 3: Second Coating (Creating Flakes) Return the drained chicken pieces to the coating tray and cover them completely with dry flour; use both hands to bury the chicken, then toss, press, rub, and flip—repeat this process 5–8 times. Step

4: Sifting Off Excess Flour Place the chicken into the sifting basket and shake it from side to side to remove loose, excess flour, allowing it to fall back into the tray; retain only the firmly adhered, flaky flour coating.

Step 5: Inspection and Frying Visual inspection: Ensure no exposed meat, intact flakes, and no large flour clumps; then place directly into the fryer.

Batter Breeding Machine



Rotating brush, automatic coating powder



Item Name	Model Number	Specification
Batter Breeding Machine	JF022	Voltage:220/110V 0.35KW Dimension: 1150×450×890mm Net weight 60KG Comes with brush
Double Batter Breeding Machine	JF022-2	Volatge 220/110V 0.2KW*2 Dimension: 2060*815*890+355mm Net weight 155kg Comes with brush

Why Choose a Pressure Fryer?

Pressure frying produces the most consistently flavorful product and is faster than any other method when cooking in higher volumes. With a pressure fryer, you're ensuring that moisture and flavor will be sealed in while excess cooking oil will be sealed out — yielding a healthier, more delicious final product. It's the ideal way to cook freshly breaded, bone-in items like chicken or other proteins with natural juices.



Model FB-1 Open Style



Model FB-2 Layered Type



You will get 2 baskets

Specification



Item Name	Model Number	Dimension(mm)	Net weight (KG)	Oil Capacity (Liter)	Volatage	Hz	Electirc Power	Heating Power Source	Temperature	Built-in Oil Filtration System
GAS Pressure Fryer	PFG-600	500*1030*1180	170	25	1 Phase 110-120v 1 Phase 208-250V	50/60	0.5KW	If use LPG(0.48KG/H) If use Natural gas (0.68m³/h)	50-200 ℃	Yes
ELECTRIC Pressure Fryer	PFE-500	470*920*1150	150	25	3 Phase 380-440V 3 Phase 208-240V	4 50/60	13.5KW	Electric only	50-200 ℃	Yes

4-Head Pressure Fryers

4-head pressure fryers are the best-selling pressure fryers in the market.

Especially the model PFG-600 and model PFE-500. They are same appearance and function. Just different power source. PFG-600 is Gas fryer, PFE-500 is Electric fryer. Learn more below.

Lid lock and seal

lid lock and color-coded spindle makes it easy to operate fryer safely

Energy efficient

High efficiency heating elements produce fast recovery

Frying time

In just 6-8 minutes, you can get a whole basket of fried chicken, crispy and juicy

25 Liter Oil Capacity

4 Head Whole Bone-in Chicken

/ 32 -36 pcs Chicken Wings, Legs

Programmable

Computron 8000 with full programming and oil management features

Model: PFG-600 / PFE-500

Built-in filtration

Fast, convenient filtering improves productivity and extends oil life



4-Head Pressure Fryers - Mechanical Panel Model



Model No.: MDXZ-25

Model No.: MDXZ-24

Mechanical Model has timing and temperature control functions. Its biggest features are simple operation (Knob control time and temperature) and more economical price.
You will get 2 frying baskets as well, You will get filter oil system as well.

Item Name	Model No.	Dimension (mm)	Net weight	Oil Capacity	Volatage	Electric Power	Heating Power Source	Temperature	Built-in Oil Filtration
GAS Pressure Fryer	MDXZ-25	500*1030*1180	150KG	25L	1 Phase 110V	0.5KW	LPG (0.48KG/H)	50-200 ℃	YES
					1 Phase 220V		Natural gas (0.68m³/h) You use LPG or Natural Gas?		
ELECTRIC Pressure Fryer	MDXZ-24	470*920*1150	130KG	25L	3 Phase 380V 3 Phase 220V	13.5KW	Electric Only	50-200 ℃	YES



8 HEAD PRESSURE FRYER



Double Output
64- 72pcs wings/ legs capacity

Suitable for small spaces but high output demands



Automatic Lifting

Gas Powered Model PFG-691

- 1. Rated Voltage: 220V 1Phase / 110V 1Phase
- 2. Oil Capacity:50L
- 3. Fuel: LPG / Natural Gas
- 4. Rated Working Pressure: 0.085MPa
- 5. Pressure LPG:2.8kPa (low pressure valve)
- 6. Gas consumption:0.48kg/h
- 7. Range of Temperature Control: 90~190℃
- 8. Gross Weight:344kg
- 9. Overall Dimensions: 1040X615X1530 (mm)
- 10. With Memory Programming Panel

Electric Powered Model PFE-591

- 1. Rated Voltage: 3N~380V/ 3N~220V
- 2. Oil Capacity : 50 Liters
- 3. Rated Input Power: 17kW
- 4. Range of Temperature Control: 90℃-190℃
- 5. Weight:344kg
- 6. Overall Dimensions: 1040×615×1530mm
- 7. With Memory Programming Panel





Why Choose an Open Fryer?

Commercial food service kitchens use open fryers instead of pressure fryers for a variety of menu items, including freezer-to-fryer items and foods that float while cooking.

You can see the process of fried frying more clearly. You can handle different foods at the same time, and the operation is simpler.

1 Pot 2 Baskets



OFE321/ OFG321

2 Pot 4 Baskets



OFE322/ OFG322

3 Pot 6 Baskets



OFE323/ OFG323

All the models comes with oil filtration system and memory programming panel

Electric Open Fryer

Model	Power	Voltage	Capacity	Dimension	Temperature range	Net weight	Gross weight
OFE-321	14.2kW	3N~380V/50Hz	25L	441×949×1180mm	20~190°C	128kg	148kg
OFE-322	27.7kW	3N~380V/50Hz	2×25L	882×949×1180mm	20~190°C	185kg	208kg
OFE-323	41.2kW	3N~380V/50Hz	3×25L	1323×949×1180mm	20~190°C	237kg	260kg

Gas Open Fryer

Model	Power	Voltage	Capacity	Dimension	Temperature range	Net weight	Gross weight
OFG-321	LPG or Natural Gas	220V/50Hz	25L	440×900×1130mm	20~190°C	138kg	158kg
OFG-322	LPG or Natural Gas	220V/50Hz	2×25L	850×900×1130mm	20~190°C	212kg	234kg
OFG-323	LPG or Natural Gas	220V/50Hz	3×25L	1250×900×1130mm	20~190°C	279kg	301kg

Remark: All voltage can change to US/CA standard

TUBE FRYER BURNERS

- High efficiency cast iron burners have a large heat transfer area.
- Tubes are constructed of heavy gauge metal with built-in deflector system.
- 30,000BTU (8.8KW)/Burner.
- Millivolt temperature control, 200°F-400°F (93°C-204°C)
- Fast recovery to desired temperature.
- Heats oil quickly producing a better tasting product with less oil absorption.
- 100% safety shut-off.



Model: GF14 (3 burner 20L oil capacity)

Model: GF40 (4 burner 25L oil capacity)

LARGE COLD ZONE

- Captures and holds food particles below the tubes, out of the fry zone.
- Reduces taste transfer.

OTHER FEATURES

- Tank is fully peened for smoother welds and easy cleaning.
- 2 large, nickel plated baskets with vinyl coated.
- 1-1/4" (32mm) full port drain valve for fast and complete oil draining.
- Drain pipe holder attached to inside door
- Stainless steel front and door.
- Stainless steel adjustable legs, casters options.
- One year parts and labor warranty.*

Classic models do not have filter oil system



Model: MJ1CF (5 burner 40L oil capacity)

Classic gas fryers

DIMENSIONS | SPECIFICATIONS | SHIPPING INFORMATION

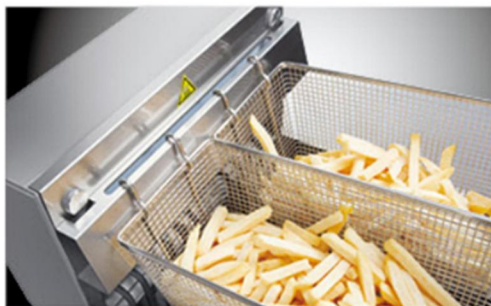
Reinforced carton for shipping. Weight of carton included below, may vary from shipment to shipment. *Shipped on a pallet.*

	Dimensions						Cooking Area	Oil Capacity	No. Burners BTUs ea	Total BTUs	Net Wt	Ship Wt
	Width	Depth	Height	Legs Height	Gas Inlet Height	Drain Valve Height From Floor						
3 burner	15.5" (39.4cm)	31.3" (79.5cm)	45.7" (116.1cm)	6" (15.2cm)	6.6" (16.7cm)	16.25" (41.3cm)	14" x 14" (35.6 x 35.6cm)	40lbs (22kg)	3 30,000	90,000	120lbs (59.5kg)	150lbs (68kg)
4 burner	15.5" (39.4cm)	31.3" (79.5cm)	45.7" (116.1cm)	6" (15.2cm)	6.6" (16.7cm)	16.25" (41.3cm)	14" x 14" (35.6 x 35.6cm)	55lbs (30kg)	4 30,000	120,000	132lbs (65kg)	162lbs (73.5kg)
5 burner	21" (53.4cm)	35.4" (90cm)	45.5" (115.6cm)	6" (15.2cm)	6.6" (16.7cm)	16.25" (41.3cm)	18" x 18" (45.7 x 45.7cm)	80lbs (44kg)	5 30,000	150,000	168lbs (83kg)	209lbs (95kg)

Remark: Both Natural Gas & Propane Gas Model Are Available

Electric Deep Fryer With Oil Filter System

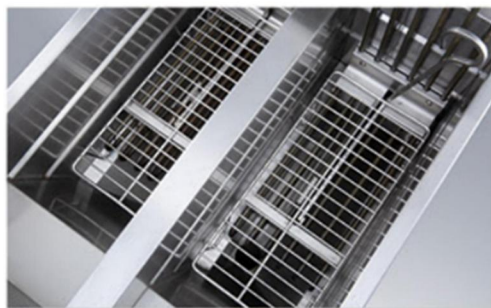
FM Design



Baskets can lock back



**Programming panel
10 Menus can be set and stoarge**



Heating tube can up , easy clean

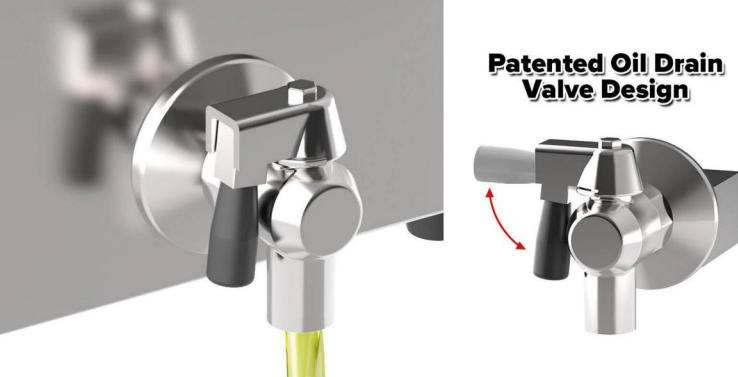


Built-in oil system

**This series of electric fryers defaults to the normal heating tube (left picture),
can be replaced with the flat heating tube(right picture) ,
Need an additional fee. One element plus 150USD**



Name	Picture	Model No.	Specification
Electric Fryer With oil filter		FPRE114(1 Phase)	Baskets capacity:1 Pot 2 Basket oil capacity:25L(50lb) Power:9KW Voltage:220V /110V Dimension:440*770*1120mm Built-in Oil Filtration System:YES 25L (50lb) Oil Capacity
Electric Fryer With oil filter		FPRE114(3 Phase)	Baskets capacity:1 Pot 2 Basket oil capacity:25L(50lb) Power:18KW Voltage:380V/ 220V Dimension:440*770*1120mm Built-in Oil Filtration System:YES 25L (50lb) Oil Capacity
Electric Fryer With oil filter		FPRE117(3 Phase)	Baskets capacity:2 Pot 2 Basket oil capacity:12L*2(24lb*2) Power:18KW Voltage:380V/ 220V Dimension:440*770*1120mm Built-in Oil Filtration System:YES 25L (50lb) Oil Capacity
Electric Fryer With oil filter Auto-lift		FPRE117-L(3 Phase)	Baskets capacity:2 Pot 2 Basket oil capacity:12L*2(24lb*2) Power:18KW Voltage:380V/ 220V Dimension:440*770*1120mm Built-in Oil Filtration System:YES 25L (50lb) Oil Capacity
Electric Fryer With oil filter		FPRE214(3 Phase)	Baskets capacity:2 Pot 4 Basket oil capacity:25L*2 (50lb*2) Power:36KW Voltage:380V/ 220V Dimension:880*770*1120mm Built-in Oil Filtration System:YES 50L (100lb) Oil Capacity
Electric Fryer With oil filter		FPRE217(3 Phase)	Baskets capacity:4 Pot 4 Basket oil capacity:12L*4(24lb*4) Power:36KW Voltage:380V/ 220V Dimension:880*770*1120mm Built-in Oil Filtration System:YES 50L (100lb) Oil Capacity



Patented Oil Drain Valve Design



JP001



JP002



JP003 / JP004

Model Number	Item Name	Baskets Capacity	Basket size	Tank capacity	Power	Machine Dimension	Remark
JP001	Electric Countertop Fryer	1	190*210*100mm	10L	3KW	280*500*350mm	With oil drain valve
JP002	Electric Countertop Fryer	2	200*210*100mm	10L*2	3KW*2	570*500*350mm	With oil drain valve
JP003	Electric Countertop Fryer	1	500*280*160mm	20L	6KW	590*520*350mm	With oil drain valve
JP004	Electric Countertop Fryer	1	500*280*160mm	30L	6KW	600*590*400mm	With oil drain valve



JP005



JP006

Model Number	Item Name	Baskets Capacity	Basket size	Tank capacity	Power	Machine Dimension	Remark
JP005	Gas Countertop Fryer	1	220*260*130mm	18L	28000 BTU	350*680*610mm	With oil drain valve
JP006	Gas Countertop Fryer	2	220*260*130mm	18L*2	56000 BTU	665*680*610mm	With oil drain valve

Economic Fryers



JF040



JF041



JF042



JF043



JF101

Model Number	Item Name	Baskets Capacity	Tank capacity	Oil Capacity	Power	Machine Dimension
JF040	Electric Countertop Fryer	1	10L	6L	2.5KW	290*460*310mm
JF041	Electric Countertop Fryer	2	10L*2	6L*2	2.5KW *2	580*460*310mm
JF042	Gas Countertop Fryer	1	10L	6L	20000 BTU	290*520*460mm
JF043	Gas Countertop Fryer	2	10L*2	6L*2	40000 BTU	580*520*460mm
JF101	Gas Floor Standing Fryer	4	35L*2	28L*2	110000 BTU	800*900*940mm

All economic fryers no filter system



JF044



JF046

Model Number	Item Name	Baskets Capacity	Tank capacity	Oil Capacity	Power	Machine Dimension
JF044	Electric Floor Standing Fryer	2	35L	28L*2	12KW	400*800*1125mm
JF046	Electric Floor Standing Fryer	4	35L*2	28L*2	12KW*2	800*900*1090mm

Frying Oil Filter

For Fryer Without Filter System



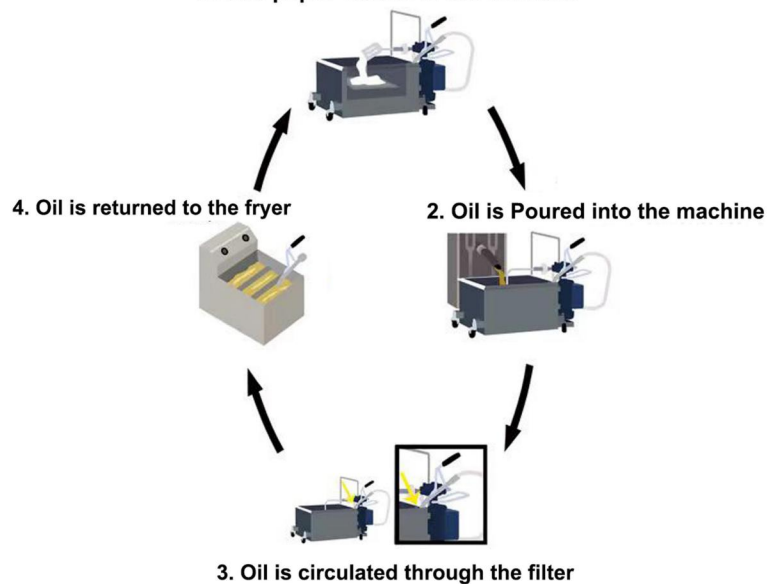
FT-35

FT-48

Technical Parameter

Model	FT-35	FT-48
Size (L×W×H)	720x395x540mm	880*480*595mm
Rate of flow (Avg.)	5 L/min	5 L/min
Oil Temperature	120-200 °C	120-200 °C
Power/Vol	0.55KW/ 220(110V)	0.58KW/220(110V)
Filtration area	0.16 m ²	0.16 m ²
Mode	Movable	Movable
Filtering compartment capacity	35L	48L
Filtering papers (Pcs)	1	

1. Filter paper added in the machine



F45/F65

(Load into frying pot directly)

Filmaster is an ultra-small shortening filter seridesigned for restaurants. Its innovative interior design saves much space. Flexible and easy to handle, it can be directly placed in the fryer to filter the oil. With its value for money feature, it is the best choice for restaurants using small electric fryers.

F45

F45 is specially designed for Chinese or western fast food restaurant and suitable for desktop fryers less than 25 liters.

F65

F65 is a larger process capacity model which filtering area achieves 0.3 m². F65 model is suitable for fryers within 35 litres.



Technical parameter

Model	F45	F65
Size (L×W×H)	193 x 120 x 380 mm	193 x 120 x 535 mm
Filtration area	0.2 m ²	0.3 m ²
Power/Vol	0.2 kw/220 V(110 V)	
Oil Temperature	120-150 °C	
Mode	Built-in	
Filtering papers (Pcs)	1	

Filtering paper

Our Filtering Paper is specially designed for filtration of frying oil. It is featured with high temperature resistance, oil resistance, high intensity and tenacity, and high degree of air permeability. It also provides high filtration performance and long-term durability. You need to use filter paper everyday.



Model: FP-1 Filter envelope with hole one side
Used for filter cart FT-35 and FT-48, and also for fryers equipped with oil filter system
Dimension: 350*450mm
Welcome customize sizes



Model :FP-2
Used for F45 and F65 only



Why Choose Holding Equipment?

Foodservice operators know that one of their most valuable resources is time — and any solution that helps free up employees to manage peak periods is priceless in a busy kitchen. That's the true benefit of having reliable holding equipment that keeps food ready to serve until it's needed, giving employees the ability to prepare food ahead of time in anticipation of the coming rush.

The price included pans and wire racks

NO.	Item Name	Picture	Model	Specification	Unit Price
1	Upright Insulated warming Cabinet		UHC-15	Voltage: 1Phase 220V / 1 Phase 110V 50Hz /60Hz Power(kw):1.8 Temperature Range:30 -85°C Dimension(mm):630x800x1840mm Weight (kg):118 15 layer rack , inner size 430*630mm Capacity : 15 Pans or 15 *1/1GN tray Water tray inside to prevent loss of moisture, keep humid (also can remove water tray let it dry) Front 2 window door only By default, 15 pans are provided, as shown: Pans comes with removable wire rack.	
2	Upright Insulated warming Cabinet Pass-through unit		UHC-15 (pass-thru)	Voltage: 1Phase 220V / 1 Phase 110V 50Hz /60Hz Power(kw):1.8 Temperature Range:30 -85°C Dimension(mm):630x800x1840mm Weight (kg):120 15 layer rack , inner size 430*630mm Capacity : 15 Pans or 15 *1/1GN tray Water tray inside to prevent loss of moisture, keep humid (also can remove water tray let it dry) Front and back both doors, 4 window doors, pass through By default, 15 pans are provided, as shown: Pans comes with removable wire rack.	
3	Countertop Insulated warming Cabinet		LZ-5	Voltage: 1Phase 220V / 1 Phase 110V 50Hz /60Hz Dimensions: 636*808*985mm Net weight 65KG 7 layer rack , Capacity : 7 Pans or 7 *1/1GN tray 1.8KW Temperature Range:30 -85°C Water tray inside to prevent loss of moisture, keep humid (also can remove water tray let it dry) Front 1 window door only By default, 7 pans are provided, as shown: Pans comes with removable wire rack.	
4	Countertop Insulated warming Cabinet Pass-through unit		LZ-5 (pass-thru)	Voltage: 1Phase 220V / 1 Phase 110V 50Hz /60Hz Dimensions: 636*808*985mm Net weight 66KG 7 layer rack , Capacity : 7 Pans or 7 *1/1GN tray 1.8KW Temperature Range:30 -85°C Water tray inside to prevent loss of moisture, keep humid (also can remove water tray let it dry) Front and back both doors, 2 window doors, pass through By default, 7 pans are provided, as shown: Pans comes with removable wire rack.	

Double Tier With Water Filled Chicken Display



Model No.: JF009/ JF009A/ JF009B

30-85°C

With Humidity Control

JF009 1200*760*860mm

JF009A 1500*760*860mm

JF009B 1800*760*860mm

- Full stainless steel construction for easy cleaning
- Pass-through design
- Angled thermo-perspex flip doors provide easy & clear viewing of the product as well as maximum heat retention which guarantees food safety & hygiene
- Individual control section giving the flexibility to adjust according to your needs
- Dry Heat top tier will give the heat require to hold your fried product crispy fresh
- Humidified Heat bottom tier will provide the humidified required to keep your product warmly moist and fresh
- Automatic water refilling thru the use of level sensor with manual by-pass
- Digital temperature display & thermostat control water in the well

Burger Bun Machines



GF-211A

GF-212A



KDL-2621

Model Number	Item Name	Specification
GF-211A	6 Burger Toaster	Dimension: 400*400*280mm 220V 50Hz 850W heating plate 320*200mm , 50-300 °C 12Kg weight Capacity 6 burgers Food grade Stainless Steel & Aluminum
GF-212A	12 Burger Toaster	Dimension: 650*400*280mm 220V 50Hz 2.4KW heating plate 440*320mm, 50-300 °C 20Kg weight Capacity 12 burgers Food grade Stainless Steel & Aluminum
KDL-2621	Auto Continuous Burger Toaster	Voltage:220V Power:1600W Weight:26kg Dimension:420*250*585mm Speed:5 -15S one burger



Model Number	Item Name	Specification
TP350	Potato Washer+ Peeler 2 in1	Output: 240kg/h 710*500*830mm Full body Stainless steel 1 Phase 110V / 1 Phase 220V
TP450	Potato Washer+ Peeler 2 in1	Output: 400kg/h 750*590*950mm Full body Stainless steel 1 Phase 110V / 1 Phase 220V

Potato Washer+ Peeler 2 in1 Machine



Model Number	Item Name	Specification
TP350C	Potato Washer+ Peeler +Cutter 3 in1	Plus a french fries cutter base on TP350 Thickness 3-15mm fries, let me know what thickness you need Output: 200kg/h Full body Stainless steel 1 Phase 110V / 1 Phase 220V
TP450C	Potato Washer+ Peeler +Cutter 3 in1	Plus a french fries cutter base on TP450 Thickness 3-15mm fries, let me know what thickness you need Output: 350kg/h Full body Stainless steel 1 Phase 110V / 1 Phase 220V

Potato Washer + Peeler + Cutter 3 in 1 Machine



FC-1



FC-2

Model Number	Item Name	Specification
Manual Fries Cutter	FC-1	21*29*24cm 3.5KG Comes with 3 molds (6 /9 /13mm thickness)
Manual Fries Cutter	FC-2	28*18*35cm 3.5KG Comes with 3 molds (7/10 /14mm thickness)

Manual Fries Cutter

11

Fries Dump Station Warmer



JF020 / JF020-1



JF072



JF072-A



型号 Model	名称 Name	规格 Size	电压 Volts	功率 Power
JF020	French Fries/Chips Warmer	600*710*680mm	220/ 110V	650W
JF020-1	French Fries/Chips Warmer	800*710*680mm	220/ 110V	650W
JF072	French Fries/Chips Warmer	600x700x1500mm	220/ 110V	750W
JF072-A	French Fries/Chips Warmer	1000x700x1570mm	220/ 110V	850W

Package



Model PK-1 Takeout bags



PK-2 Chicken box



PK-3 Chicken bucket

Let us know your requirements and order amount



PK-10 Paper liner



PK-4 Burger box



PK-9 Fries pouch

SPIRAL MIXER

The mixing process is the first step of making great dough – and it's a critical one.

Spiral mixers are designed to gently knead doughs – perfect for breads, pastries and Neapolitan pizza dough.

Excels at 55%-70% Dough Hydration

Most Popular Models

Speed Control



Easy-to-Use Control Panel

This spiral dough mixer has an intuitive control panel that includes a timer, which will keep careful track of how long the mixer churns and prevent the dough from becoming overworked.



Auto-Stop Failsafe

As a built-in precaution, the mixer has an auto stop failsafe that will turn off the unit once the timer hits zero, which is helpful for when employees are preoccupied with other tasks throughout the kitchen.



Below are the imperial weights of a sack of flour as sold in stores in the **USA**

Bulk sack of flour weight (as sold)	Weight in ounces	Metric conversion
20lb	320oz	9072g / 9.1kg
25lb	400oz	11340g / 11.3kg
50lb	800oz	22680g / 22.7kg

Sacks of flour are sold in metric weights in most countries across the world (**UK, EU, AU, etc**), the chart shows common sack weights and along with conversions into imperial:

Sack of flour weight (as sold)	Weight in grams	Imperial conversion
16kg	16,000g	564.4oz / 35.3lb
25kg	25,000g	882oz / 55.1lb

Sack of flour weight



Grated Lid for Safety



Planetary Mixers

The advantage is multifunctional..

If mix dough only, choose spiral mixer.

All with frame cover



All with emergency stop switch

How to use?



1

Pour the ingredients that make up the dough into the bowl, and then secure the fixed hole of the barrel handle.



2

Turn the swing handle, activate the rotation of the whisk (hook, beater).

To control the consistency of the dough, or to add further ingredients, open the cover. Do not remove the safety devices when the machine is in use.



Alloy flat beater/paddle
Mainly used for thin batter, such as mashed meat, meat sauce, fillings, etc.



Alloy dough hook
Mainly used for a large amount of dough, such as bread, toast, etc.



Stainless steel whip
Mainly used cakes, creams, salads, frosting, etc.



Specification

MODEL	CAPACITY	SPEED	VOLTAGE	POWER	NET WEIGHT
B10	10L	90/160/300 rpm	Base your requirements	0.37KW	50KG
B20	20L	105/180/425 rpm		1.1KW	65KG
B30	30L	110/200/420 rpm		1.5KW	78KG
B40	40L	65/102/296 rpm		2KW	140KG
B50	50L	65/102/296 rpm		2KW	160KG
B60	60L	82/163/318 rpm		2.2KW	250KG
B80	80L	110/200/420 rpm		3KW	415KG
B100	100L	110/200/420 rpm		3KW	480KG

Remarks: We are keep improving our equipment, so the exact specification may change. Please contact us for the latest details of the product.

MODEL	POWER	DIMENSION(mm)	CAPACITY	CAPACITY	N.W(KG)
			Bowl / Dry Flour	Dough / Bowl	
HS20	1.5 kW	730*390*900mm	20L/8kg	30 lb. / 20 qt.	90kg
HS30	1.5 kW	730*390*900mm	34L/12kg	45 lb. / 30 qt.	100kg
HS40	3 kW	800*480*970mm	45L/16kg	60 lb. / 40 qt.	115kg
HS50	3 kW	850*510*970mm	54L/20kg	75 lb. / 50 qt.	125kg
HS60	3 kW	850*510*970mm	64L/25kg	90 lb. / 60 qt.	130kg
HS80	3.2 kW	880*560*1100mm	80L/33kg	120 lb. / 80 qt.	250kg
HS100	4.1 kW	1080*650*1380mm	100L/40kg	150 lb. / 100 qt.	340kg

Dough Dividers & Dough Rounders

If you've got a bakery, or if you've got a pizza shop, or really, if you've got any business that uses a lot of their own dough, then you'll probably need a dough divider and rounder. A dough divider will divide your dough into even portions, so that you don't have to go through the laborious task of measuring it out and cutting it all by yourself. Needless to say, this can save much time in a busy bakery, because the process can become nearly automatic.



Working Speed: 10-20 Seconds/Time

Dough Divider	Model: HY-36 Cut into 36 pcs Each Dough weight: 30-180g
	Model: HY-9 Cut into 9pcs Each Dough weight: 120-720g

Working Speed: 10-20 Seconds/Time



Semi Automatic Dough Divider Rounder

Model JB030

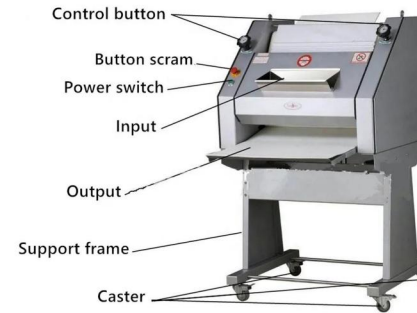
- Divide and round dough with ease.
- Permanent lubrication to protect transmission.
- Machine head can be tilted for easy cleaning of knives.
- Easy adjustment for different dough weight.
- Available in Single and 3 Phase.
- Minimum maintenance required.

5 Options

Divide 36pcs: 20-70g balls
Divide 30pcs: 30-100g balls
Divide 24pcs: 40-140g balls
Divide 16pcs: 100-200g balls
Divide 10pcs: 200-300g balls

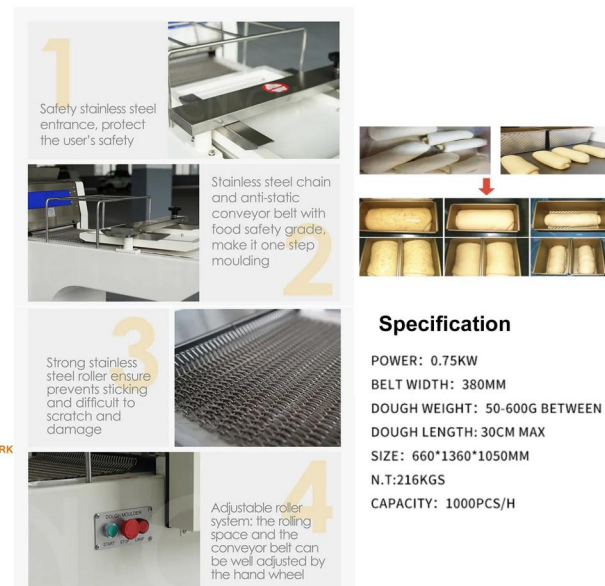
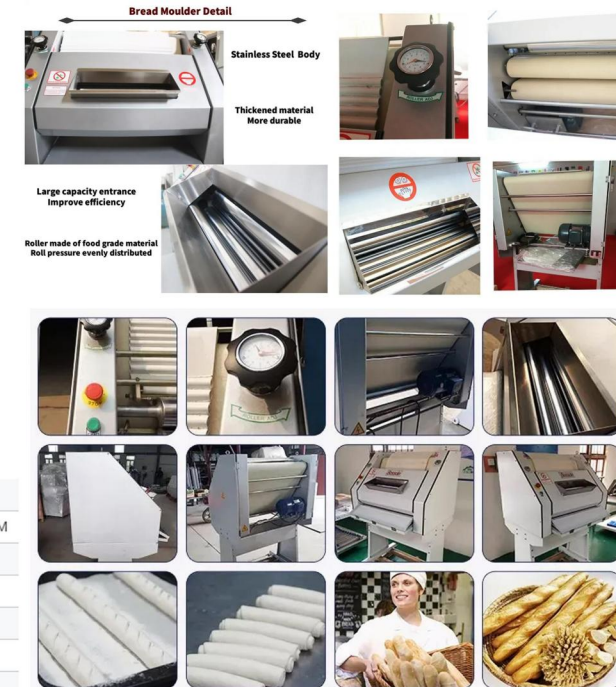
Progressing Machines

Baguette/ Loaf Moulder



Output 1500pcs/ H

Power	750W
L*W*H	1000x970x 1600MM
Weight	284KG
Power Source	Electric
Dough Weight Range	50-1200g/pcs
Bread Length	0-750mm
Speed of the belt	39m/min



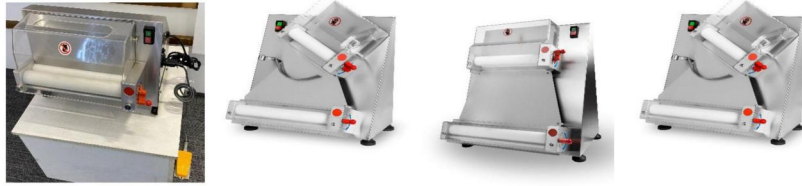
Specification

POWER: 0.75KW
BELT WIDTH: 380MM
DOUGH WEIGHT: 50-600G BETWEEN
DOUGH LENGTH: 30CM MAX
SIZE: 660*1360*1050MM
N.T:216KGS
CAPACITY: 1000PCS/H

Pizza Making

Electric dough sheeters

Pizza Roll dough sheeters are perfect for rolling various types of pizza and bread doughs. Dough thickness can be adjusted incrementally from 0.5-5.5 mm.



	DR-30S	DR-30T	DR-40	DR-40T
Roller type	Single roller	Tilt top & horizontal bottom rollers	Parallel top and bottom rollers	Tilt top & horizontal bottom rollers
Standard features	304 stainless steel shell Food-grade resin rollers PP plastic covers Waterproof switch Nonslip legs	304 stainless steel shell Food-grade resin rollers PP plastic covers Waterproof switch Nonslip legs	304 stainless steel shell Food-grade resin rollers PP plastic covers Waterproof switch Nonslip legs	304 stainless steel shell Food-grade resin rollers PP plastic covers Waterproof switch Nonslip legs
Special features Option*	Foot pedal	Foot pedal	Foot pedal	Foot pedal
Power Plug	110v-220v, 450w	110v-220v, 370w	110-220v, 370w	110-220v, 370w
Roller length	Φ48x345 mm	Φ48x215/345 mm	Φ48x300/425 mm	Φ48x215/425 mm
Adjustable Dough Thickness	0.02" ~ 0.2" (0.5 ~ 5.5 mm)	0.02" ~ 0.2" (0.5 ~ 5.5 mm)	0.02" ~ 0.2" (0.5 ~ 5.5 mm)	0.02" ~ 0.2" (0.5 ~ 5.5 mm)
Pizza diameter	4" ~ 12" (10 ~ 30 cm)	4" ~ 12" (10 ~ 30 cm)	4" ~ 16" (10 ~ 40 cm)	4" ~ 16" (10 ~ 40 cm)
Dimensions (L × W × H)	480x367x370mm	495x490x640mm	540x550x620mm	540x550x650mm
Package size (L × W × H)	540x440x585mm	570x550x785mm	610x610x825mm	610x610x855mm
N.W.	35 kgs	37 kgs	39 kgs	41 kgs
G.W.	35 kgs	41 kgs	48 kgs	56 kgs

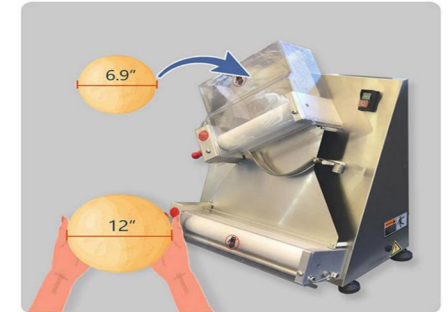


Two Stage Rollers



Our dough sheeter adopts a two-stage roller design, including an 8.5-inch upper roller and a 13.6 inch lower roller. Through a weight-catching arm, this machine provides a fully automatic dough sheeting process.

12-Inch Max. Diameter



The top entrance allows you to put up to 6.9-inch dough into the roller. The two wide rollers can produce a maximum of 12-inch pizza dough.

Adjustable Dough Thickness



The thick-controlling knobs with a clear and precise dial can adjust the dough thickness with a range of 0.02 and 0.2 inches.

Food-grade Material



The main body of the dough sheeter is constructed with 304 stainless steel, having high rust and corrosion-proof. The food-grade resin rollers are durable for use. The PP plastic dust-proof covers can avoid unforeseen accidents.

Durable Electric Motor



The 370W high-power motor allows this dough roller machine to produce 240-260 pieces of dough per hour. The outer shell is well-designed for easy cleaning, and the vent holes have high heat dissipation.

Secure-Operating Design



Our dough roller machine is equipped with a waterproof switch for convenient and secure operation and nonslip bottom legs for its stability.

Gas Convection Oven (Full size)

Offers solid construction as well as solid production. The versatility for cooking many types of food products with set temperatures and cook time 20%-30% lower than regular static ovens. Available in single unit or double stack option, This 54,000 BTU convection oven will give operator many years of continuous, trouble free use!

CP-COG Single

CP-COG Double



Single stack



Double stack



PRODUCT SPECIFICATIONS --

- 3 in shot burners, total 54,000BTU (15.8kW)
- Independent doors with full view windows
- Two-speed, 1/2 hp fan motor (1725/1140rpm)
- Porcelain enamel oven interior
- 10 positions interior rack guides, 5 racks.
- Electronic thermostat & manual timer control 60 mins.
- Temperature range: 150°F-500°F (66°C -260°C)
- Control panel opens downward for easy service
- Two halogen interior lights
- Exterior Stainless steel front sides and top
- Forced "cool down" fan mode

MODEL LIST --

Model	Gas Type	Total BTU	Electrical	Overall Dimension	Internal Cavity
CP-COG single	NG/LP	54,000	120V/60Hz/1phase 220V 50Hz/1phase	38" x 44.5" x 61.7" 96.5 x 113 x 157 cm	W29" x H19.6" x D22.5" 74 x 50 x 57 cm
CP-COG Double	NG/LP	54,000*2	120V/60Hz/1phase 220V 50Hz/1phase	38" x 44.5" x 68.8" 96.5 x 113 x 175 cm	W29" x H19.6" x D22.5"*2 74 x 50 x 57 cm*2

- This appliance is manufactured for commercial installation only, not intended for home use.
- NEMA 5-15P 120 volt cord & plug supplied with Oven (for North American)
Others voltage, frequency, and plug type should be indicate before placing the order
- 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C.(1/2 PSI)
Natural gas operating pressure – 3.5.0" W.C. Recommended supply pressure 7-9" W.C.
Propane gas operating pressure - 10.0" W.C. Recommended supply pressure 11-12" W.C.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- CSA design certified NSF listed

Electric Convection Oven (Full size)

Offers solid construction as well as solid production. Versatility for cooking many types of food products with set temperatures and cook time 20%-30% lower than regular static ovens. Available in single unit or double stack option, This 10kW convection oven will give operator many years of continuous, trouble free use!



CP-COE Single



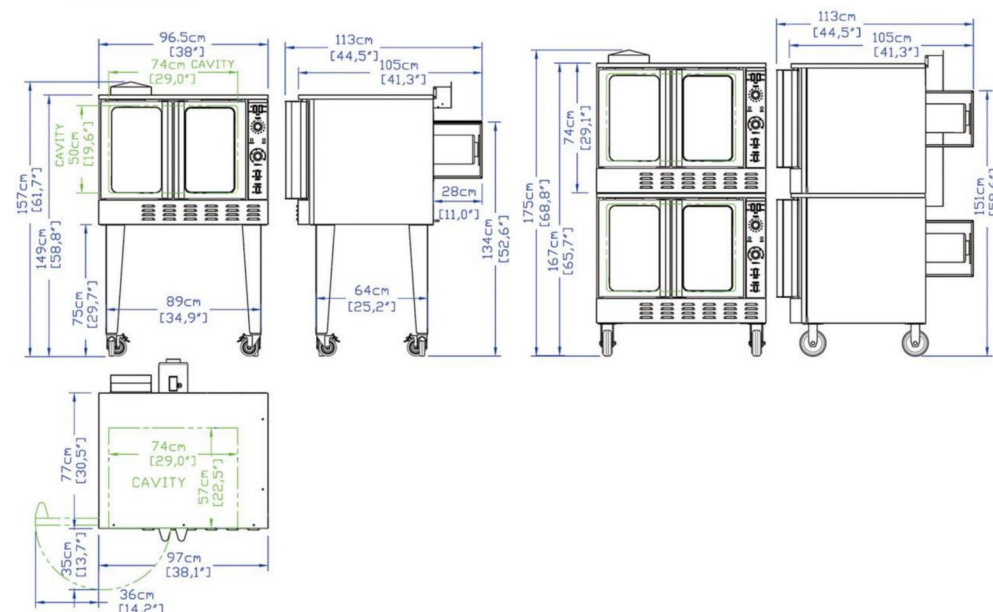
COE Double



PRODUCT SPECIFICATIONS --

- 3 High power heating elements
Single stack 10kW/h, 3 Phase 380V/ 3 Phase 220V 50-60Hz
- Independent doors with full view windows
- Two-speed, 1/2 hp fan motor (1725/1140rpm)
- Porcelain enamel oven interior
- 10 positions interior rack guides, 5 racks
- Dial type electronic thermostat & manual timer control 60 mins
- Temperature range: 150°F-500°F (66°C -260°C)
- Control panel opens downward for easy service
- Two halogen interior lights
- Exterior Stainless steel front sides and top
- Forced "cool down" fan mode

PLAN VIEW --





Hot Air Rotary Rack Ovens

Model	JB39B	JB042	JB039A	JB041	JB039	JB040
	Diesel	Diesel	Gas	Gas	Electric	Electric
Specification	16 trays	32 trays	16 trays	32 trays	16 trays	32 trays
Tray size (mm)	400*600mm	400*600mm	400*600mm	400*600mm	400*600mm	400*600mm
Rating Voltage(V)	3N~380V	3N~380V	3N~380V	3N~380V	3N~380V	3N~380V
Rating Power(Hz)	50Hz	50Hz	50Hz	50Hz	50Hz	50Hz
Heating Power (KW)	diesel	diesel	3L/H Gas	3L/H Gas	Electric	Electric
Transmission Power	2.1 KW	2.1 KW	2.1 KW	2.1 KW	32KW	47KW
Oil consumption	<2.8Kg/hr	<2.8Kg/hr				
Temperature Control(°C)	20°C~300°C	20°C~300°C	20°C~300°C	20°C~300°C	20°C~300°C	20°C~300°C
External Size (mm)	1480*1660*2200	1700*2350*2200	1700*2350*2200	1700*2350*2200	1500*2070*2200	1700*2380*2150
Weight (kg)	1000 KGS	1500 KGS	1500 KGS	1500 KGS	1000KG	1500KG

All Our Machines Can Make Your Local Volatage And Fuel Type

Hot Air Convection Ovens

Hot Air Fan Supply
Water spray steam function



Item Name	Model No	Specification
5 Trays Electric Convection Oven	JB015	380V,50Hz,7.5KW,100kg,905*1280*995mm,with steam function,0-400°C
5 Trays Gas Convection Oven	JB016	220V,50Hz,120kg,905*1450*955mm,with steam function,0-400°C
8 Trays Electric Convection Oven	JB018	380V,50Hz,15KW,230kg,905*1280*1280mm, with steam function,0-400°C
8 Trays Gas Convection Oven	JB019	220V,50Hz,250kg,905*1450*1280mm,with steam function,0-400°C
10 Trays Electric Convection Oven	JB020	380V,50Hz,15KW,250kg, 905*1280*1520mm, with steam function,0-400°C
10 Trays Gas Convection Oven	JB020A	220V,50Hz,280kg,905*1450*1520mm, with steam function,0-400°C



Conveyor Belt Pizza Ovens



Economic type



This is an affordable Conveyor Belt Oven. Heated at the top and bottom, control the temperature separately. The speed and direction of the belt can be adjusted. Have 6 models can be chosen, see below.

Model Number	Item Name	Dimension	Baking Room (W*L)	Voltage	Temperature
JB098	18" Gas Conveyor Oven	1720*890*560mm	540*845mm	1 Phase 110V 1 Phase 220V	50-400℃
JB099	26" Gas Conveyor Oven	1925*1115*560mm	690*1040mm	1 Phase 110V 1 Phase 220V	50-400℃
JB100	32" Gas Conveyor Oven	2080*1260*560mm	860*1200mm	1 Phase 110V 1 Phase 220V	50-400℃
JB101	18" Electric Conveyor Oven	1560*750*370mm	540*800mm	3 Phase 220V 3 Phase 380V	50-400℃
JB102	26" Electric Conveyor Oven	1780*920*370mm	690*1040mm	3 Phase 220V 3 Phase 380V	50-400℃
JB103	32" Electric Conveyor Oven	1900*1120*370mm	860*1200mm	3 Phase 220V 3 Phase 380V	50-400℃

Impinger Hot Air Circulation Type

Z-480

18 inch conveyor Oven

Dimension L*W*H(mm)	Volume(m ³)	Net weight(KG)	Track width(mm)	Calorie(Kcal/h)	Output pcs(9"pizza)
1247(including wing1409)*972*438	0.70	128	480	8,800	50pcs/h
Energy	Gas Consumption	Input Electricity	Electricity Power Output	Consumption	
LPG	2.3-3.3 kpa	220v	300w	0.38m ³ /h	
LNG	1.0-2.5 kpa	220v	300w	0.88m ³ /h	
ELEC		380v	9.8kw	4kw/h	

Z-520

20 inch conveyor Oven

Dimension L*W*H(mm)	Volume(m ³)	Net weight(KG)	Track width(mm)	Calorie(Kcal/h)	Output pcs(9"pizza)
1520 (including wing1697) *1015*480	0.94	144	520	10,000	70pcs/h
Energy	Gas Consumption	Input Electricity	Electricity Power Output	Consumption	
LPG	2.3-3.3 kpa	220v	300w	0.42m ³ /h	
LNG	1.0-2.5 kpa	220v	300w	0.95m ³ /h	
ELEC		380v	11.5kw	4.5kw/h	

Z-865

34 inch conveyor Oven

Dimension L*W*H(mm)	Volume(m ³)	Net weight(KG)	Track width(mm)	Calorie(Kcal/h)	Output pcs(9"pizza)
1810(including wing2121)*1522*600	2.05	360	865	26,000	120pcs/h
Energy	Gas Consumption	Input Electricity	Electricity Power Output	Consumption	
LPG	2.3-3.3 kpa	220v	300w	1.10m ³ /h	
LNG	1.0-2.5 kpa	220v	300w	2.60m ³ /h	
ELEC		380v	24kw	8.4kw/h	

Z-480

Z-520

Z-865



Advantages:

- Uniform and stable temperature
- Temperature rise is fast
- Easy operation
- Easy to disassemble and clean

Natural Gas / LPG/ Electric

Brick Pizza Ovens

VT-W750 Wood Fired Pizza Oven

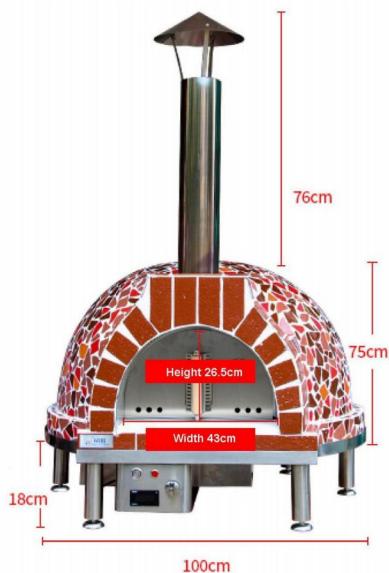
Material	Clay + High-temperature Silicate Fiber + Waterproof Mosaic Tiles
Max Temperature	800°C
Dimension (mm)	L1000 × W950 × H550 mm (Excluding chimney height)
Chamber Size	Ø750 mm
Package Size (mm)	790 × 1040 × 1100 mm
Net Weight	110 KG
Gross Weight	145 KG

The 2 models are 750mm inner diameter

Contact us if need bigger size

VT-GW750 Wood + Gas Oven

Material	Clay + High-temperature Silicate Insulation Material + Waterproof Ceramic + Stainless Steel
Voltage / Power	220V / 100W
Gas Type	LPG
Gas Consumption	LPG 0.5 KG/h
Dimension (mm)	L970 × W1000 × H930 mm (Excluding chimney height)
Chamber Size	Ø750 mm
Package Size	790 × 1040 × 1100 mm



Stone Base Pizza Ovens

Refractory ceramic plate



EB-1 / GB-1



EB-2 / GB-2

Model Number	Item Name	Dimension(mm)	Baking Room	Voltage	Power	Weight	Temperature
EB-1	Stone Base Electric Pizza Oven	910*790*430	600*600*150	220/380V	4.8KW	60KG	400℃
GB-1	Stone Base Gas Pizza Oven	910*880*430	600*600*150	110/220V	20000 BTU	75KG	400℃
EB-2	Stone Base Electric Pizza Oven	910*790*760	600*600*150 Each	220/380V	9.6KW	120Kg	400℃
GB-2	Stone Base Gas Pizza Oven	910*880*760	600*600*150 Each	110/220V	40000 BTU	140Kg	400℃



Gas Deck Ovens



Double Layer Tempered Glass

Optimal Stone Base

Stone base one piece 30 USD
One tray one stone

This is the most classic oven, suitable for foods such as bread, pizza, cakes. There are burners both up and down, simple operation, economical and practical.



Big Power Gas Burner



Light Inside



Ceramics Stone Base



Digital Display
Timer And Temperature control

Picture	Item No.	Specification
	HTR-101C	1. Gas oven with tray (single deck) 2. Capacity :1 -layer -1- tray 3.Machine size:980×600×540mm 4.Fitting tray size :400x600mm 5. Chamber size 440*640*220mm 6.Voltage:110/220V ~50-60hz 7.Power :100W 8.Temperature range :20°C-400°C, Each layer top and bottom separate temperature control 9.Front material by SUS stainless steel &Stainless steel door With 99 minutes timer ,
	HTR-20Q	1. Gas oven with tray (single deck) 2. Capacity :1 -layer -2- tray 3.Machine size:1330X840X590mm 4. chamber size :860X650X220mm 5.Fitting tray size :400x600mm 6.Voltage:110/220V ~50-60hz 7.Power :100W 8.Temperature range :20°C-400°C,Each layer top and bottom separate temperature control 9.Front material by SUS stainless steel &Stainless steel door With 99 minutes timer
	HTR-40Q	1. Gas oven with tray (double deck) 2. Capacity :2 -layer -4- tray 3.Machine size:1330X840X1340mm 4. chamber size :860X650X220mm 5.Fitting tray size :400x600mm 6.Voltage:110/220V ~50-60hz 7.Power :200W 8.Temperature range :20°C-400°C,Each layer top and bottom separate temperature control 9..Front material by SUS stainless steel &Stainless steel door With 99 minutes timer
	HTR-60Q	1. Gas oven with tray (three deck) 2. Capacity :3 -layer -6- tray 3.Machine size:1330X840X1650mm 4. chamber size :860X650X220mm 5.Fitting tray size :400x600mm 6.Voltage:110/220V ~50-60hz 7.Power :300W 8.Temperature range :20°C-400°C, Each layer top and bottom separate temperature control 9.Front material by SUS stainless steel &Stainless steel door With 99 minutes timer
	HTR-30Q	1. Gas oven with tray (single deck) 2. Capacity :1 -layer -3- tray 3.Machine size:1750×840×590mm 4.Fitting tray size :400x600mm 5.Voltage:110/220V ~50-60hz 6.Power :100W 7.Temperature range :20°C-400°C, Each layer top and bottom separate temperature control 8.Front material by SUS stainless steel &Stainless steel door With 99 minutes timer
	HTR-90Q	1. Gas oven withtray (three deck) 2. Capacity :3 -layer -9- tray 3.Machine size:1750X840X1650mm 4. chamber size :1300X650X220mm 5.Fitting tray size :400x600mm 6.Voltage:110/220V ~50-60hz 7.Power :300W 8.Temperature range :20°C-400°C,Each layer top and bottom separate temperature control 9.Front material by SUS stainless steel &Stainless steel door With 99 minutes timer
	HTR-120Q	1. Gas oven with tray (three deck) 2. Capacity :3 -layer -12- tray 3.Machine size:1750×1090×1650mm 4.Fitting tray size :400x600mm 5.Voltage:Voltage:110/220V ~50-60hz 6.Power :300W 7.Temperature range :20°C-400°C, Each layer top and bottom separate temperature control 8.Front material by SUS stainless steel &Stainless steel door With 99 minutes timer

6 Pans Combi Steam Oven 3N~380V / 3N~220V



EOA-61-CMP Manual

Manual control , With boiler ,50 menu storage



EOA-61-AC

Touch screen digital control,With boiler, 100 menu

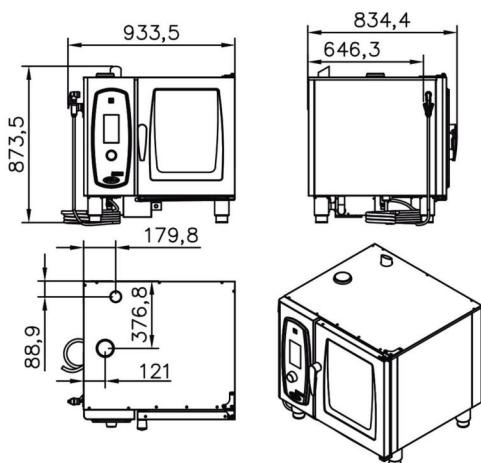
- 1.With USB download/upload , 5-speed fan system
Efficient heating controller, heating fast
- 2.All stainless steel body, oven chamber stretched by round corner, easy to cleaning
- 3.With 50 commonly menus in manual type oven for long-term use
- 4.With 100 menus in digital controlled type, multifunction
- 5.With 360 degrees hot air heating, steam function, make temperature more uniform
- 6.The steam boiler spray function ensures sufficient steam.
- 7.Temperature sensor inside the food ensure the food to be cooked
- 8.Hot and cold air exchange, exhaust function, keep food fresh when baking and roasting
- 9.Automatic three-level cleaning function, save time and energy



Table Top 6 Layer Combi-Oven

型号	Model	电脑按键版 (带锅炉)	液晶触摸屏版 (顶配)
清洗功能	Cleaning	自动 Auto	自动 Auto
容量	Capacity	6*1/1 GN	
每天烹制份数	Output	30-80	
纵向插槽	Pan size	1/1, 1/2, 2/3, 1/3GN	
长度	Width	847mm	
宽度	Depth	836mm	

高度	Heigh	868mm
进水口	Infall	R3/4"
出水口	Outfall	DN 32
水压	Water Pressure	150-600kPa或者0.15-0.6Mpa
重量	N/W	112.5kg
设备功率	Hp	11kW
保险丝	Fuse	3*16A
电源连接	Volts	3NAC 380V
热气功率	Roast Power	10kW
蒸汽功率	Steam Power	9kW



10 Pans Combi Steam Oven 3N~380V / 3N~220V



EOA-101-CMP

Manual control , With boiler ,50 menu storage



EOA-101-AC

Touch screen digital control,With boiler, 100 menu

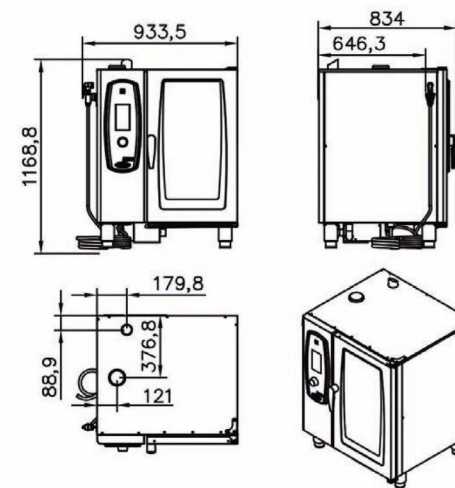
- 1.With USB download/upload , 5-speed fan system
Efficient heating controller, heating fast
- 2.All stainless steel body, oven chamber stretched by round corner, easy to cleaning
- 3.With 50 commonly menus in manual type oven for long-term use
- 4.With 100 menus in digital controlled type, multifunction
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- 7.Temperature sensor inside the food ensure the food to be cooked
- 8.Hot and cold air exchange, exhaust function, keep food fresh when baking and roasting
- 9.Automatic three-level cleaning function, save time and energy



10 Layer Combi-Oven

型号	Model	电脑按键版 (带锅炉)	液晶触摸屏版 (顶配)
清洗功能	Cleaning	自动 Auto	自动 Auto
容量	Capacity	10*1/1 GN	
每天烹制份数	Output	80-150	
纵向插槽	Pan size	1/1, 1/2, 2/3, 1/3GN	
长度	Width	847mm	
宽度	Depth	836mm	

高度	Heigh	1119mm
进水口	Infall	R3/4"
出水口	Outfall	DN 32
水压	Water Pressure	150-600kPa或者0.15-0.6Mpa
重量	N/W	132.5kg
设备功率	Hp	18.6kW
保险丝	Fuse	3*32A
电源连接	Volts	3NAC 380V
热气功率	Roast Power	18kW
蒸汽功率	Steam Power	9kW



Countertop Electric Griddle



EG-24



EG-36



EG-48

The Standard Range commercial electric countertop thermostatic griddle is everything you need to streamline cooking operations in your Kitchen. It features thermostatic controls for faster heat recovery. The 3000W elements provide even heat to the 16mm thick iron plate. Adjustable thermostatic controls provide easy and safe operations and precise temperature control. With a 150F to 450F adjustable temperature range, you have enough leeway to accommodate any recipe in your electric countertop griddle.

*This unit should be installed by a licensed electrician.

Thermostat controls for faster heat recovery

220/380V, 1/3 Phase, 6/9/12KW

Temperature range of 150 to 450 degrees F (65 - 232 °C)

16mm thick iron griddle plate

3000W heating elements

Temperature control knob every 12"

All stainless steel cabinet

Double wall insulated sides

"Cool-to-the-touch" front s/s edge

Back and side splash guards fully welded to griddle plate

Adjustable stainless steel legs, non-skid feet

Easy to remove 3-1/4" grease drawer with "weep hole" and base

Grease trough is standard 4" spatula width

HIGH-QUALITY MATERIALS,
BEAUTIFUL PROCESS ,
STABLE PERFORMANCE ,
ENERGY EFFICIENT ,
FAST HEATING SPEED,
INDEPENDENT SWITCH CONTROL ,
EXPORT STANDARD PACKING,
EASY OPERATION



Front elevation

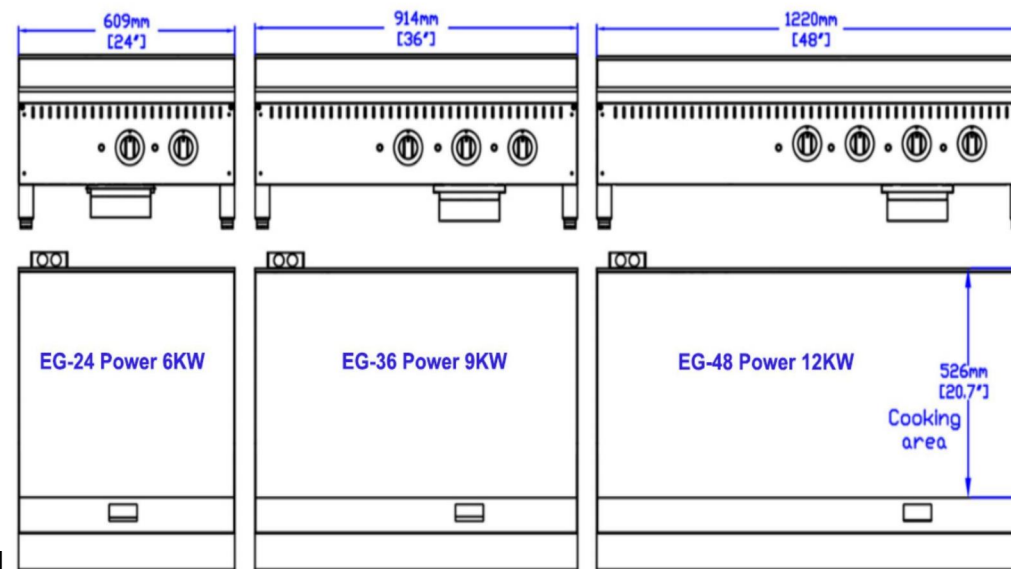


Top elevation



back elevation

PLAN VIEW -



For indoor commercial use only.

Gas Griddles—Countertop

STANDARD FEATURES

- Alpha brass control components.
- Stainless steel front, ledge, sides.
- Double wall insulated sides.
- 3/4" (19mm) griddle plate standard, 1" options.
- 30,000BTU (8.8KW)/Burner.
- "U" shape burners provide even heat distribution every 12".
- Back and side splash guards fully welded to griddle plate.
- Easy to remove 3-1/4" (82mm) grease drawer
- with "weep hole" and baffle.
- Grease through is standard 4" spatula width.
- Griddle is fully serviceable from the front.
- Flue located on back of unit for ample ventilation.
- Adjustable stainless steel legs, non-skid feet.
- Unit ships natural gas with liquid propane gas (LP) conversion kit and regulator.
- Flame failure protection options.
- One year parts and labor warranty.*



AG12



AG24



AG36



AG48



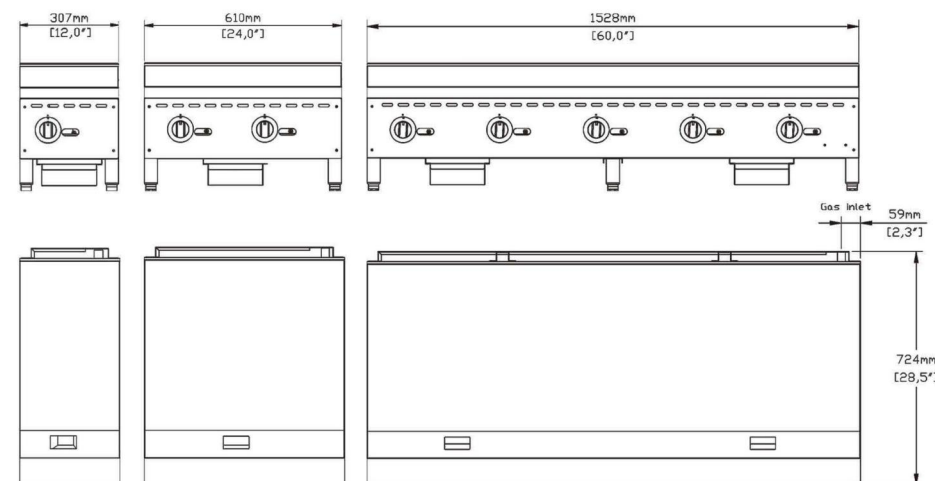
AG60

DIMENSIONS | SPECIFICATIONS | SHIPPING INFORMATION

Reinforced wooden package for shipping. Weight of wooden package included below, may vary from shipment to shipment.
Shipped on a pallet.

Model	Width	Depth	Height	Net Wt	No. Burners BTUs ea	BTUs (Total)	Cooking Area	Shipping Dimensions	Ship Wt
AG12	12" (30.7cm)	28.5" (72.4cm)	15.5" (39.4cm)	88lbs (40kg)	1 30,000	30,000	12" x 20" (30.7 x 51 cm)	16.1" W x 36.2" D x 19.3" H (41 x 92 x 49cm)	121lbs (55kg)
AG24	24" (61cm)	28.5" (72.4cm)	15.5" (39.4cm)	144lbs (71kg)	2 30,000	60,000	24" x 20" (61 x 51 cm)	28.3" W x 36.2" D x 19.3" H (72 x 92 x 49cm)	196lbs (89kg)
AG36	36" (91cm)	28.5" (72.4cm)	15.5" (39.4cm)	202lbs (100kg)	3 30,000	90,000	36" x 20" (91 x 51 cm)	40.6" W x 36.2" D x 19.3" H (103 x 92 x 49cm)	284lbs (129kg)
AG48	48" (121cm)	28.5" (72.4cm)	15.5" (39.4cm)	255lbs (126kg)	4 30,000	120,000	48" x 20" (121 x 51 cm)	52.8" W x 36.2" D x 19.3" H (134 x 92 x 49cm)	355lbs (161kg)
AG60	60" (152.8cm)	28.5" (72.4cm)	15.5" (39.4cm)	340lbs (154kg)	5 30,000	150,000	60" x 20" (152.8 x 51 cm)	64.8" W x 36.2" D x 19.3" H (165 x 92 x 49cm)	417lbs (189kg)

3/4" NPT gas connection.
Natural gas 4" W.C. , LP gas 10" W.C.
Available in natural and liquid propane gas models.



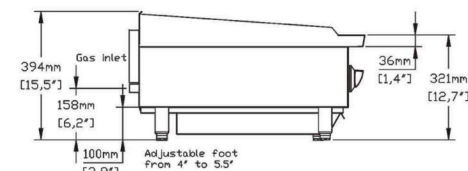
Gas griddle is constructed of stainless steel with extra-insulation in front and side walls; with cool-to-touch front edge.

Griddle plate is 1" thick options, highly polished steel with 3.5" tapered wraparound stainless steel splash guard.

Griddle has a 4" wide front grease trough with grease chute and a stainless steel grease drawer with weep holes.

Unit has high performance 30,000 BTU stainless steel U-style burners to provide flame every 6". A standing pilot is provided on manual control griddles.

Gas connection is 3/4" N.P.T. males and a convertible pressure regulator is provided for either LP or natural gas. Griddle is listed to NSF Standard 4 by CSA.



Gas Hot Plates–Countertop

The Aflame gas countertop line includes hot plates, charbroilers, griddles that can be adjusted to line up with even height for a great appearance in any cooking application. With robust construction, continuous output and operator friendly controls, Aflame equipment meets all commercial cooking demands!

STANDARD FEATURES

- Alpha brass control components.
- Stainless steel front, ledge, sides.
- Double wall insulated sides.
- Heavy-duty cast iron grates remove easily and safely.
- Aeration bowl in each grate to retain heat to each pot/pan.
- 25,000BTU (7.3KW)/Burner.
- Octagonal cast iron burners.
- Standing pilot light for each burner.
- Adjustable pilot lights.
- Adjustable stainless steel legs, non-skid feet.
- Full length seamless drip pan, easy to remove and clean.
- Unit ships natural gas with liquid propane gas (LP) conversion kit and regulator
- Flame failure protection options.
- One year parts and labor warranty.*



AH12



AH24



AH36

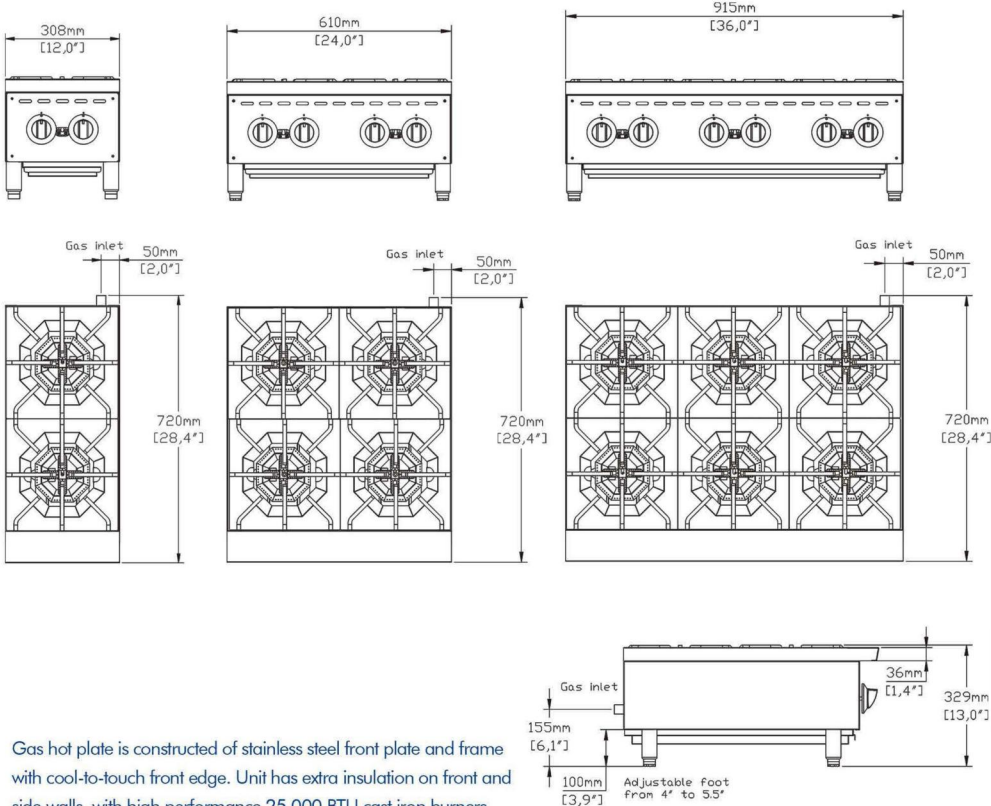
DIMENSIONS | SPECIFICATIONS | SHIPPING INFORMATION

Reinforced wooden package for shipping. Weight of wooden package included below, may vary from shipment to shipment.

Shipped on a pallet.

Model	Width	Depth	Height	Net wt	No. Burners BTUs ea	BTUs (Total)	Shipping Dimensions	Ship Wt
AH12	12 " (30.8cm)	28.4 " (72cm)	13 " (32.9cm)	50lbs (24.5kg)	2 25,000	50,000	16.1 " W x 35.4 " D x 17.7 " H (41 x 86 x 45cm)	79lbs (36kg)
AH24	24 " (61cm)	28.4 " (72cm)	13 " (32.9cm)	88lbs (43.5kg)	4 25,000	100,000	28.3 " W x 35.4 " D x 17.7 " H (72 x 90 x 45cm)	132lbs (60kg)
AH36	36 " (91.5cm)	28.4 " (72cm)	13 " (32.9cm)	126lbs (62kg)	6 25,000	150,000	40.6 " W x 36.2 " D x 17.7 " H (103 x 92 x 45cm)	198lbs (90kg)

3/4" NPT gas connection.
Natural gas 4" W.C. , LP gas 10" W.C.
Available in natural and liquid propane gas models.



Gas hot plate is constructed of stainless steel front plate and frame with cool-to-touch front edge. Unit has extra insulation on front and side walls, with high performance 25,000 BTU cast iron burners and adjustable pilot lights with front access. Burner grates are heavy duty cast iron, catch tray is stainless steel and removable. Gas connection is 3/4" N.P.T. males and a convertible pressure regulator is provided for either LP or natural gas. Hot plate is listed to NSF Standard 4 by CSA.

Gas Range–Open Burner under Oven

Also can make holding cabinet instead of under oven

STANDARD FEATURES

- Alpha brass control components.
- Stainless steel front, back riser, lift off shelf.
- Heavy-duty cast iron grates with aeration bowl.
- Standing pilot light for individual burners.
- Manual gas control.
- 30,000BTU (8.8KW)/Burner.
- 33,000BTU (9.7KW) Static oven.
- Oven interior side guides and bottom porcelain coated.
- Oven thermostat adjusts from 200°F -500°F (93°C -260°C).
- Oven with 2 racks, 3 positions.
- Flue located on back of unit for ample ventilation.
- Easy to remove full width crumb tray.
- Range is fully serviceable from the front.
- Stainless steel legs standard, casters options.
- One year parts and labor warranty.*

Backsplash is Optional



AR24



AR48

AR36

AR60

For indoor commercial use only.

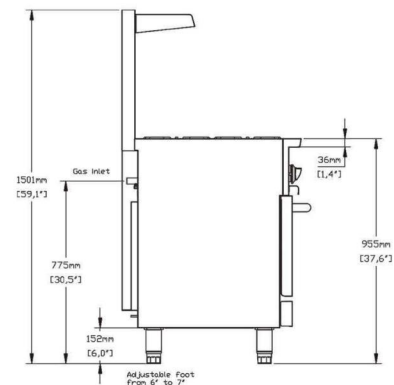
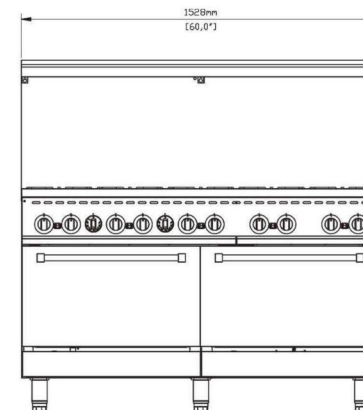
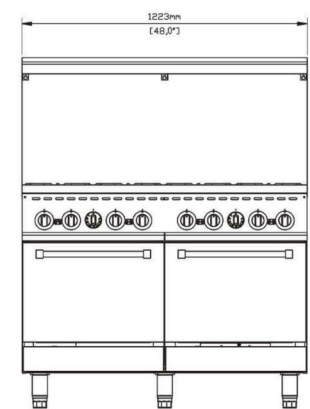
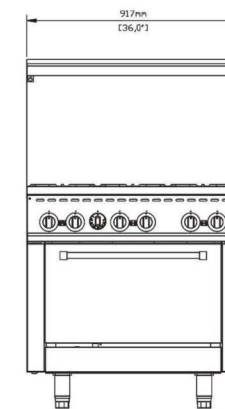
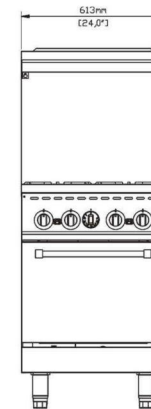
DIMENSIONS | SPECIFICATIONS | SHIPPING INFORMATION

Reinforced wooden package for shipping. Weight of wooden package included below, may vary from shipment to shipment.

Shipped on a pallet.

Model	Description	Total BTU	KW	Overall Dimensions	Weight	Shipping Dimensions	Ship Wt
AR24	24" Range- 4 top burners	153,000NG 136,000LPG	45 40	24" x 31.4" x 60" (61.3 x 79.7 x 150.1cm)	255lbs 126kg	27.6" x 36.2" x 43.8"	354lbs
AR36	36" Range- 6 top burners	213,000NG 190,000LPG	63 56	36" x 31.4" x 60" (91.7 x 79.7 x 150.1cm)	332lbs 164kg	39.4" x 36.6" x 43.8"	467lbs
AR48	48" Range- 8 top burners	306,000NG 272,000LPG	81 72	48" x 31.4" x 60" (122.3 x 79.7 x 150.1cm)	488lbs 222kg	51.2" x 36.6" x 43.8"	643lbs
AR60	60" Range- 10 top burners	366,000NG 326,000LPG	99 88	60" x 31.4" x 60" (152.8 x 79.7 x 150.1cm)	567lbs 280kg	63" x 36.6" x 43.8"	749lbs

3/4" NPT gas connection.
Natural gas 4" W.C. , LP gas 10" W.C.
Available in natural and liquid propane gas models.



GAS Rice Cooker

ENERGY SAVING KITCHEN EQUIPMENT



REDUCE TIME and QUALITY ENSURE

Fast to
20 MINS
PER BATCH OF RICE

IMPROVE EFFICIENCY

**LARGE CAPACITY
AND
FAST COOKING**



**FLAME
COOKING RICE**
SWEET AND DELICIOUS

DELICIOUS MEALS

**STRETCHED ALUMINUM
OR
DIE CASTING ALUMINUM
INNER POT**

MODEL		LPG	NATURAL GAS	GROSS WEIGHT	NET WEIGHT	PACKAGE SIZE
GF20Y-7L-A	THERMAL LOAD	5.8 KW	5.6 KW	13.9 KG	12 KG	475X475X415mm
	MAX ENERGY CONSUMPTION/MEAL	0.17 KG	0.15 m³			
GF20Y-10L-A	THERMAL LOAD	8 KW	7.8 KW	16.2 KG	14.1 KG	510X505X422mm
	MAX ENERGY CONSUMPTION/MEAL	0.24 KG	0.2 m³			
GF20Y-15L-A	THERMAL LOAD	10 KW	9.5 KW	16.8 KG	14.8 KG	525X520X430mm
	MAX ENERGY CONSUMPTION/MEAL	0.3 KG	0.25 m³			
GF20Y-23L-A	THERMAL LOAD	16.5 KW	16 KW	22.5 KG	19.6 KG	605X600X452mm
	MAX ENERGY CONSUMPTION/MEAL	0.48 KG	0.43 m³			

Gas Woks



BW-1



BW-3



BW-6

Model Number	Item Name	Specification
BW-1	Big Fire Wok 1 Burner	600*730*400mm, 20KG firepower adjustable Stainless steel frame
BW-3	Big Fire Wok 3 Burner	1200*600*800mm, 45KG Firepower adjustable Stainless steel frame
BW-6	Big Fire Wok 6 Burner	1000*720*820mm, 60KG Firepower adjustable Stainless steel frame



CW-90



CW-130 / CW-150 / CW-180

Model Number	Item Name	Specification
CW-90	1 Burner Chinese Wok With Faucet And Baffle	900*800*(800+275) mm, 40KG 86000 BTU, LPG/ Natural gas Fan motor 120W, Flameout protection, 201SS Frame
CW-130	2 Burner Chinese Wok With Faucet And Baffle	1300*800*(800+275) mm, 60KG 86000 BTU*2, LPG/ Natural gas Fan motor 120W, Flameout protection, 201SS Frame
CW-150	2 Burner Chinese Wok With Faucet And Baffle	1500*800*(800+275) mm, 70KG 86000 BTU*2, LPG/ Natural gas Fan motor 120W, Flameout protection, 201SS Frame
CW-180	2 Burner Chinese Wok With Faucet And Baffle	1800*800*(800+275) mm, 80KG 86000 BTU*2, LPG/ Natural gas Fan motor 120W, Flameout protection, 201SS Frame

AUTO WARM-KEEPING SYSTEM
The gas rice cooker will keep warm with small flame after cooking.

THERMOCOUPLE SAFETY DEVICE
This device can automatic Cut off the gas to prevent leakage.

8 COOKING FEATURES
Rice, Meat, Bone, Steam, Porridge, Soup, Stew, Fish
Easy to be a master cook

HIGH QUALITY IRON BUILD GAS BURNER

THERMOSTAT

SUPERVISING WINDOW

ONE-PRESS AUTO IGINITION

SCREWED HOSE OR SOFT HOSE

SUITABLE FOR LPG, NATURAL GAS

Welcome customize the table top area (2 burner, 4 burner, lava rock grill, flat griddle,etc)



GH-999A



GH-996

Model Number	Item Name	Specification
GH-999A	4 Burner Gas Stove with Lava Rock Grill and bottom oven	Dimension: 1200*900*930mm Flame sense of security device. Explosion-proof ignited device. Cooking area of grill: 555*319*15mm Oven size: 575*645*300mm Net weight 205KG 92124 BTU
GH-996	4 Burner Gas Stove with flat griddle and bottom oven	Dimension: 1200*900*930mm Flame sense of security device. Explosion-proof ignited device. Cooking area of griddle: 555*319*15mm Oven size: 575*645*300mm Net weight 200KG 102360 BTU



GH-986



GH-986D

Model Number	Item Name	Specification
GH-986	Gas Griddle With Cabinet (2/3 flat, 1/3 Grooved)	Dimension: 800*900*930mm Cooking Plate: 630*560*16mm 32755 BTU Net weight: 138kg LPG: gas pressure 2800Pa , gas consumption 0.77kg/h Natural gas: gas pressure 2000Pa , gas consumption 1.1m³/h
GH-986D	Gas Griddle With Cabinet (Full flat)	Dimension: 800*900*930mm Cooking Plate: 625*500*16mm 32755 BTU Net weight: 138kg LPG: gas pressure 2800Pa , gas consumption 0.77kg/h Natural gas: gas pressure 2000Pa , gas consumption 1.1m³/h

Gas Cooking Equipment



GB-989



GB-988

Model Number	Item Name	Specification
GB-989	Gas Lava Rock Grill With Cabinet	Dimension: 800*900*930mm Cooking area: 700*590mm 42309 BTU Net weight: 121kg With about 5KG of stones
GB-988	Gas Pasta Cooker 12 Baskets	Dimension: 800*900*930mm 12 Baskets 42309 BTU Net weight: 82KG



GB-981



GB-980

Model Number	Item Name	Specification
GB-981	Gas Soup Kettle /Gas Deep Direct Heating Boiling Pan	Dimension: 800*900*940mm 140KG 81888 BTU *Stainless steel body with safety drain cock. *Capacity:100 liters. The diameter of the tank is 600mm and height 540mm. *Double Jacket pan (bain-marie system) *Filling cock and control cock for the level of the double jacket pan (bain-marie) *Over-pressure safety valve and manometer *Counter weighted hinged lid *Pulse ignition
GB-980	Gas Tilting Braising Pan	Dimension: 800*900*940mm 40944 BTU 140KG *Capacity: 80L *Cooking area:69*63*19cm *SIT Valve Temperature Controller *With safety device

Gas Kebab Machines



CG-455 10KG Capacity
燃气2头中东烧烤炉 (旋转)
Gas fired 2-end Middle East barbecue (rotary)

型号 Model	CG-455	CG-650Q	CG-800Q
产品规格 Size	455 × 575 × 865mm	520 × 650 × 790mm	520 × 650 × 950mm
功率 Power	5.4kW	4.3kW	6.4kW
净重 Net Weight	20kg	16kg	23kg



CG-650Q 10KG Capacity
燃气中东烧烤炉
Gas Middle East BBQ Grill



CG-800Q 15KG Capacity
燃气中东烧烤炉
Gas Middle East BBQ Grill



CG-800QM
燃气6头单中烧烤炉
Gas fired 6-head single medium barbecue oven



CG-950QM
燃气8头中烧烤炉
Gas fired 8-head single medium barbecue oven



CG-960QM
燃气12头中烧烤炉
Gas fired 12-head single medium barbecue oven

型号 Model	CG-800QM	CG-950QM	CG-960QM
产品规格 Size	680 × 710 × 1030mm	680 × 710 × 1200mm	680 × 710 × 1360mm
功率 Power	12.7kW	17kW	21kW
净重 Net Weight	31kg	36kg	40kg



CG-950Q 20KG Capacity
燃气中东烧烤炉
Gas Middle East BBQ Grill



CG-960Q 25KG Capacity
燃气中东烧烤炉
Gas Middle East BBQ Grill



**Kebab Slicer
Model: KS-1**



型号 Model	CG-950Q	CG-960Q
产品规格 Size	520 × 650 × 1050mm	520 × 650 × 1220mm
功率 Power	8.5kW	10.6kW
净重 Net Weight	25kg	27kg

备注：本机使用液化石油气(可订做天然气)，必须使用0.6低压阀，请勿使用高压阀



CG-MG820
立式燃气双头中东烧烤炉
Vertical Gas Double Head Middle East Grill

型号 Model	CG-MG820	CG-G820
产品规格 Size	1400 × 660 × 1770mm	650 × 660 × 1770mm
功率 Power	17kW	8.5kW
净重 Net Weight	115kg	65kg



CG-G820
立式燃气单头中东烧烤炉
Vertical Gas Single Head Middle East Grill



Electric Contact Grill



CG-811



CG-811B



CG-811E

型号 Model	CG-811	CG-811B	CG-811E
产品规格 Size	310×380×220mm	310×380×220mm	430×370×220mm
电压 Volts	220V~240V	220V~240V	220V~240V
功率 Power	1.8kW	1.8kW	2.2kW
净重 Net Weight	13kg	13kg	20kg



CG-812B



CG-813



CG-813B

型号 Model	CG-812B	CG-813	CG-813B
产品规格 Size	430×370×220mm	580×380×220mm	580×380×220mm
电压 Volts	220V~240V	220V~240V	220V~240V
功率 Power	2.2kW	1.8kW	3.6kW
净重 Net Weight	20kg	13kg	28kg

Highlights at a glance

- Adjustable Thermostat: Precisely controls cooking temperature for optimal results.
- Stainless Steel: Durable and easy to clean surface for long-lasting use.
- Electric Operation: Effortless control with modern technology.
- Commercial Grade: Designed for high-volume catering needs.
- Free Spare Parts: Includes replacement parts for peace of mind.

For Panini, beef patty, chicken,sandwhich, etc



Standard Panel



Smart Panel

Smart panel comes with timer and alarm , plus 30 USD for one set



Electric Clamshell Griddle



Pizza Cone Machines



Cone display warmer	Model No. JF052	Voltage:110/220V 50HZ-60HZ Power:0.6KW Overall dimensions:52*52*39CM Net weight:17kg Put the 12PCS cone pizza Packing size:62*49*59CM
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Rotary Pizza cone oven	Model No. JF051	Voltage:110/220V 50HZ-60HZ Power:2.0KW Overall dimensions:80*43*50CM Net weight:41kg Bake 12pcs at a time Packing size:90*52*60CM packing weight:53kg
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Item Name	Picture	model	Specification
Automatic lifting Electric Clamshell griddle Grill		JEG-822	Product dimension:650*920*750+200mm Voltage: 3 Phase 380V / 3 Phase 220V Power of : 10*2 KW Power of base plate: 6kw*2 Upper plate:4kw*2 Dimension of base grid:644*610*21.5mm Dimension of Upper grid platform :280*580*120mm *2 Temperature range:30°C-280°C Precise temperature control and timing Upper handle with anti-scalding rubber sleeve With auto lifting function Remark: 3 Phase 220V plus 200USD
Electric Clamshell griddle Grill		JEG-820	Product dimension:550*720*850+150 mm Voltage: 3 Phase 380V / 3 Phase 220V Power : 12 KW Power of base plate: 8KW Upper plate:2kw*2 Dimension of base plate:545*450*20mm Dimension of Upper plate :225*410*120mm*2 Temperature range:30°C-280°C Precise temperature control and timing Upper handle with anti-scalding rubber sleeve Remark: 3 Phase 220V plus 200USD

Photo	Item Name	Model No	Specification
	4 heads pizza cone maker	JF049	Voltage:110/220V 50HZ-60HZ Power:3KW Overall dimensions:35*53*98CM Net weight:43kg Packing size:62*43*105CM packing weight:55kg Size of the cone:13*6*0.3CM
	4 heads pizza cone maker	JF049B	Voltage:110/220V 50HZ-60HZ Power:3KW Overall dimensions:64*42*112CM Net weight:66kg Packing size:72*50*118CM packing weight:80kg Size of the cone:16*7*0.5CM and can be customized
	4 heads pizza cone maker	JF050	Voltage:110/220V 50HZ-60HZ Power:2.8KW Overall dimensions:55*45*106CM Net weight:70kg Packing size:65*55*112CM packing weight:84kg Size of the cone:17*7*0.5CM and can be customized



Gas Charbroiler



CG-48A

CG-36A

型 号Model:	CG -48A	CG -36A
外形尺寸Dimensions	1220×770×370mm	860×770×370mm
热功率 Power	58.6KW(202170BTU)	44KW(151800BTU)
燃烧器数 Number	8	6
净重 Net weight	174kg	134kg

Also have 24 inch small model



Charcoal Chicken Rotisserie
Charcoal only / Charcoal + Gas

Model Number	Item Name	Specification
XZL-24	Charcoal Only Rotisserie Grill	220V/50HZ 0.5KW Dimension 1020*960*1560mm 160KG Have 6 Cooking Plate Each plate 460*450mm Capacity: e.g. chicken , max 24 whole chicken at a time
XZL-24	Charcoal + Gas Rotisserie Grill	220V/50HZ 0.5KW Dimension 1020*960*1560mm 170KG Have 6 Cooking Plate Each plate 460*450mm Capacity: e.g. chicken , max 24 whole chicken at a time

Gas Chicken Rotisserie

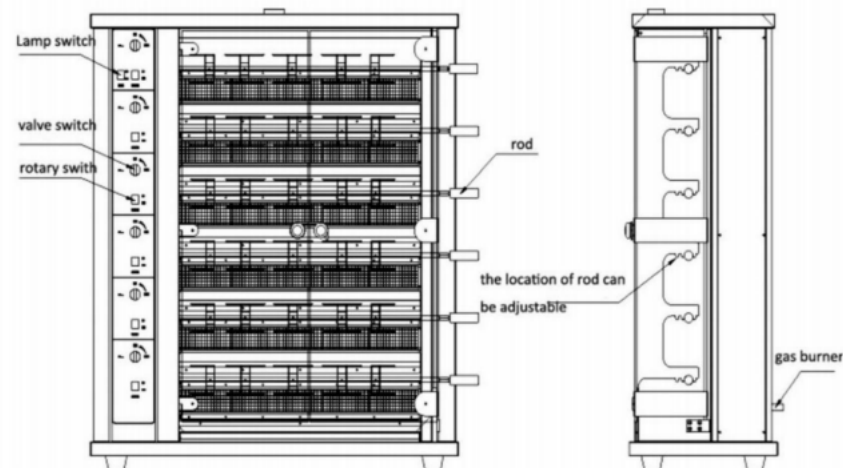


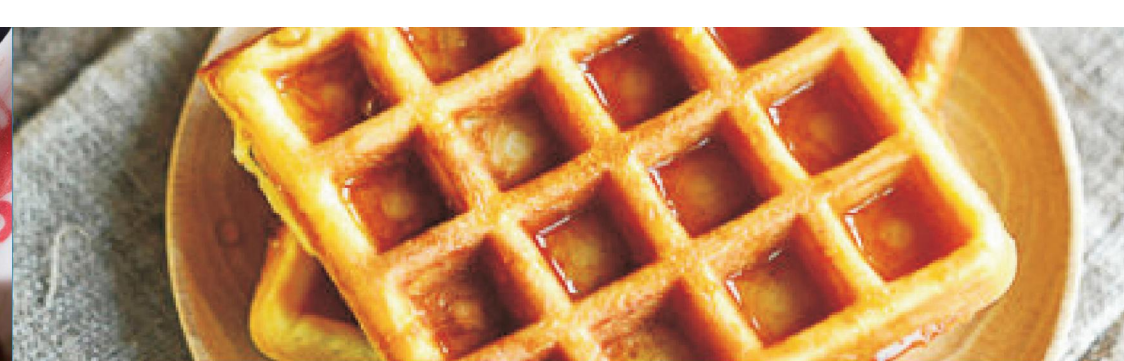
Parameter of product

Each layer can load 5 pcs whole chicken

Model	Name	Specification	Dimension(mm)	Burners QTY	Gas consumption
WJ-2	Rotisserie Oven	2 layers	1380*500*660	2	0.8Kg/h
WJ-3	Rotisserie Oven	3 layers	1380*500*860	3	1.2Kg/h
WJ-4	Rotisserie Oven	4 layers	1380*500*1060	4	1.6Kg/h
WJ-5	Rotisserie Oven	5 layers	1380*550*1260	5	2.0Kg/h
WJ-6	Rotisserie Oven	6 layers	1380*500*1460	6	2.4Kg/h
WJ-7	Rotisserie Oven	7 layers	1380*500*1660	7	2.8Kg/h
WJ-8	Rotisserie Oven	8layers	1380*500*1925	8	3.2Kg/h

Model WJ-6 Contour map as below(Other models' contour map is similar:





Waffle Maker

We supply IHOP ever.



UWB-1 Single Waffle Maker

规格(Size)	250x380x300mm
电压(Volts)	220V
功率(Power)	1.2KW
净重(Net weight)	6kg

UWB-2 Double Waffle Maker

规格(Size)	500*380*300mm
电压(Volts)	220V
功率(Power)	2.4KW
净重(Net weight)	11kg

FQ-2205A Rotary Waffle Maker

规格(Size)	500*310*350mm
电压(Volts)	220V
功率(Power)	1.4KW
净重(Net weight)	9kg

FQ-2210 2-piece Waffle Maker

规格(Size)	410*305*240mm
电压(Volts)	220V
功率(Power)	1.75KW
净重(N/W)	12.2kg

FQ-2210A 1-piece Waffle Maker

规格(Size)	410*305*240mm
电压(Volts)	220V
功率(Power)	1.75KW
净重(N/W)	12.2kg

FQ-2210D 4-piece Waffle Maker

规格(Size)	445*350*240mm
电压(Volts)	220V
功率(Power)	2KW
净重(N/W)	13kg



FQ-205 5 Heart Waffle Maker

包装规格(Size)	450*330*300mm
产品规格(Size)	250*410*280mm
电压(Volts)	220V
功率(Power)	1.2KW
重(N/W)	5.5kg
毛重(G/W)	6.5kg

FQ-204 4 Heart Waffle Maker

包装规格(Size)	385*310*295mm
产品规格(Size)	250*325*265mm
电压(Volts)	220V
功率(Power)	1.2KW
重(N/W)	5kg
毛重(G/W)	6kg

UWB-2B Double Rotary Waffle Maker

规格(Size)	500*380*300mm
电压(Volts)	220V
功率(Power)	2.4KW
净重(Net weight)	11kg

FQ-2210-2 2 Plate Waffle Maker

规格(Size)	610*305*240mm
电压(Volts)	220V
功率(Power)	1.75KW *2
净重(N/W)	22.2kg

FQ-2B-D Computer Waffle Maker

包装规格(Dimensions)	470*350*260mm
产品规格(Packing size)	300*430*240mm
电压(Volts)	220V
功率(Power)	2KW
重(N/W)	11kg
毛重(G/W)	12kg

FQ-4A-D Computer Waffle Maker

包装规格(Dimensions)	470*350*260mm
产品规格(Packing size)	300*430*240mm
电压(Volts)	220V
功率(Power)	2KW
重(N/W)	11kg
毛重(G/W)	12kg

Warming Showcase



R60



R90



R120

Curved Food Warming Showcase

	R60	R90	R120
规格 (Size)	660*480*640mm	900*480*640mm	1200*480*640mm
电压 (Volts)	220V	220V	220V
功率 (Power)	1KW	1.8KW	2KW
净重 (Net weight)	32kg	41kg	56kg

Slide Warming Showcase



- * Adjustable temperature controller
- * Stainless steel
- * Tempered glass sides
- * Independent heat & light controls for each shelf
- * Adjustable divider rods for easy organization of food product
- * Fixed rubber feet

Model Number	Item Name	Specification
RTR-85D	Slide Warming Cabinet	0.85m2 800*707*691mm Net weight 41KG 30-85 °C 220/110V 1160w
RTR-102D	Slide Warming Cabinet	1.02m2 953*707*691mm Net weight 49KG 30-85 °C 220/110V 1160w
RTR-121D	Slide Warming Cabinet	1.21m2 1106*707*691mm Net weight 55KG 30-85 °C 220/110V 1860w
RTR-138D	Slide Warming Cabinet	1.38m2 1259*707*691mm Net weight 65KG 30-85 °C 220/110V 1860w
RTR-152D	Slide Warming Cabinet	1.52m2 1400*707*691mm Net weight 74KG 30-85 °C 220/110V 2200w

Bun Steamer



Model Number	Item Name	Specification
EH-500	Bun Steam Warmer	Dimension 380*400*750mm Rack size 350*305mm 110/220V/50-60 Hz 1.1Kw Net weight 23Kg Each layer can load 7cm diameter bun 16 units 5 layers can load 80 units totally

Electric Bain Mire Food Warmer

Also have gas powered model, same prices.



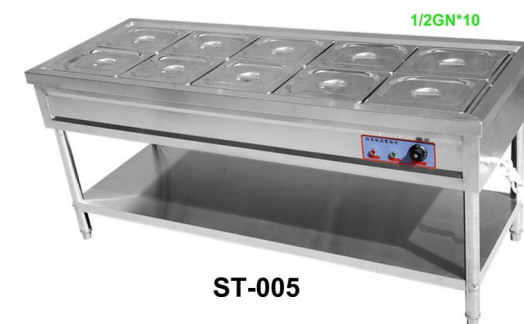
Glass Cover
Model ST004-1 / ST005-1



Free combination of three types of pans



ST-004



ST-005

Model Number	Item Name	Specification
ST004	Electric Bain Marie 4 Pans (1/1GN)	1500*680*800mm 304SS GN trays with lid 220V/110V , 2KW You can use 1/2GN or 1/3GN Trays as well, let me know how you pick
ST-005	Electric Bain Marie 5 Pans (1/1GN)	1800*680*800mm 304SS GN trays with lid 220V/110V , 2.2KW You can use 1/2GN or 1/3GN Trays as well, let me know how you pick
ST004-1	Glass Cover for ST004	Tempered glass and stainless steel material
ST005-1	Glass Cover for ST005	Tempered glass and stainless steel material



Product Features

Digital Controls

Programmable controls with digital temperature display.

One-piece Drawer Pans

Heavy-duty thermoplastic drawer pans for convenient product access.

Removable Pan Lid

One section features pan lid for retaining humidity.

Separate Holding

Two tiers with separately controlled holding environments.

Dual Access

Dual access models use tray pans with handles at both ends.

Modular Warming Cabinet

All comes with CAMBRO Trays

Holding Cabinet (Pass-Through Countertop Type)

FEATURES:

- LED digital display clearly indicates parameter for easy reading.
- Built-in microcomputer controller to set temperature respectively for each layer and independent power switch for each layer saves power consumption cost by turning off switch for layer not being used.
- Each layer (front and back) is equipped with 2 independent timers to set warming time between 1 second to 99 minutes 59 seconds for different kinds of foods. Each time controller will not affect other timers' operation. Special design for crispy or moist food by different layer storage.
- Alarm alert gives signal to remind warming time.
- WTC heat patch and aluminum heating plate make heating evenly and constant to efficiently save power consumption up to 30%.
- Front and back pass-through food access with timer indicating the same warming time.
- Durable stainless steel body is easy to clean.
- Heat tolerance is up to 190°C, securing food safety.



HB-4 4 layer 4 big tray



HB-2 2 layer 6 trays

Product Name	Model	Dimension(W*D*H)	Power	Capacity	Temp. Range	Weight
2-Layer Holding Cabinet (Pass-Through Countertop Type)	HB-2	820*400*320(mm)	220V 50Hz 2.0kW	2-Layer	Room Temp. to 100°C	49kg
4-Layer Holding Cabinet (Pass-Through Countertop Type)	HB-4	515*627*680(mm)	220V 50Hz 3.6kW	4-Layer	Room Temp. to 100°C	102kg

Economic affordable style

Model No.	Product Photos	Description	Unit Size mm
HC-2		2 layers holding cabinet with 6 pieces palstic pans,unit size : 720x400x320mm , 220v, 1kw,each layer with independent digital control panel . and each layer top with heating film to heat ,very stable. temperature rane :30-80 °Ccelsius degree.	720x400x320mm
HD-2		2 layers holding cabinet with 6 pieces palstic pans, front and back each pan with 2 timer ,total with 12 timers , unit size : 720x400x320mm , 220v, 1kw,each layer with independent digital control panel . and each layer top with heating film to heat ,very stable. temperature rane :30-80 °Ccelsius degree.	720x400x320mm
HE-2		2 layers holding cabinet with 4 pieces palstic pans ,unit size : 560x400x320mm , 220v, 0.8kw,each layer with independent digital control panel . and each layer top with heating film to heat ,very stable. temperature rane :30-80 °Ccelsius degree.	560x400x320mm
HF-2		2 layers holding cabinet with 4 pieces palstic pans, front and back each pan with 2 timer ,total with 8 timers ,unit size : 560x400x320mm , 220v, 0.8kw,each layer with independent digital control panel . and each layer top with heating film to heat ,very stable. temperature rane :30-80 °Ccelsius degree.	560x400x320mm
HD-3		3 layers holding cabinet with 9 pieces plastic pan. front and back each pan with 2 timer ,total with 1 8 timers . included add heating element on the second layer buttom,all layers can keep warm more well .and also included add timer	720x400x480mm

Bain Marie



Photo	Item Name	Model No	Specification
	Bain Marie	BW4L-2	460*310*330mm 110/220V 50-60Hz 600W 30-85°C Capacity 4L*2 Prevent overheating function
		BW4L-4	460*520*330mm 1500W 30-85°C Capacity 4L*4 Prevent overheating function
		BW7L-2	540*340*340mm 600W 30-85°C Capacity 7L*2 Prevent overheating function
		BW7L-4	540*600*340mm 1500W 30-85°C Capacity 7L*4 Prevent overheating function



EH-BM3 三盆电热汤池
Electric Bain-Marie(3-pans) 1/2GN Pan
规格(Size) 920*350*340mm
电压(Volts) 220V
功率(Power) 1.5KW
净重(Net weight) 14kg



EH-BM4 四盆电热汤池
Electric Bain-Marie(4-pans) 1/2GN Pan
规格(Size) 1185*350*340mm
电压(Volts) 220V
功率(Power) 1.5KW
净重(Net weight) 17kg

Can Replace with other size GN Trays



EH-BM5 五盆电热汤池
Electric Bain-Marie(5-pans) 1/2GN Pan
规格(Size) 1450*350*340mm
电压(Volts) 220V
功率(Power) 1.5KW
净重(Net weight) 20kg



EH-1 电热保温汤池
Electric Bain-Marie
规格(Size) 580*360*260mm
GN Pan 1/1x6"*2
电压(Volts) 220V
功率(Power) 1.5KW
净重(Net weight) 8kg



EH-2 电热保温汤池(二盆)
Electric Bain-Marie(2-Pan)
规格(Size) 580*360*260mm
GN Pan 1/2x6"*2
电压(Volts) 220V
功率(Power) 1.5KW
净重(Net weight) 8kg



EH-3 电热保温汤池(三盆)
Electric Bain-Marie(3-Pan)
规格(Size) 580*360*260mm
GN Pan 1/3x4"*3
电压(Volts) 220V
功率(Power) 1.5KW
净重(Net weight) 8.5kg



EH-4 电热保温汤池(四盆)
Electric Bain-Marie(4-Pan)
规格(Size) 690*580*260mm
GN Pan 1/2x6"*4
电压(Volts) 220V
功率(Power) 1.5KW
净重(Net weight) 13kg



EH-6 电热保温汤池(六盆)
Electric Bain-Marie(6-Pan)
规格(Size) 690*580*260mm
GN Pan 1/3x4"*6
电压(Volts) 220V
功率(Power) 1.5KW
净重(Net weight) 15kg

All can replace with other size GN Trays



电热保温汤池
Electric Bain-Marie **FQ-B26 (6 Pan)**
规格(Size) 1145*580*400mm
电压(Volts) 220V/110V
功率(Power) 1.5KW
Pan: 1/2*6
(325*265*150mm)



FQ-B28 (8 pan)
规格(Size) 1255*700*400mm
电压(Volts) 220V/110V
功率(Power) 1.5KW
Pan: 1/2*8
(325*265*150mm)

FQ-B210 (10 Pan)
规格(Size) 1530*700*400mm
电压(Volts) 220V/110V
功率(Power) 1.5KW
Pan: 1/2*10
(325*265*150mm)

FQ-B312 (12 Pan)
规格(Size) 1255*700*400mm
电压(Volts) 220V/110V
功率(Power) 1.5KW
Pan: 1/3*12
(325*175*150mm)



电热保温汤池
Electric Bain-Marie **FQ-B23 (3 Pan)**
规格(Size) 980*370*400mm
电压(Volts) 220V/110V
功率(Power) 1.5KW
Pan: 1/2*3
(325*265*150mm)



FQ-B24 (4 Pan)
规格(Size) 1255*370*400mm
电压(Volts) 220V/110V
功率(Power) 1.5KW
Pan: 1/2*4
(325*265*150mm)



FQ-B25 (5 Pan)
规格(Size) 1530*370*400mm
电压(Volts) 220V/110V
功率(Power) 1.5KW
Pan: 1/2*5
(325*265*150mm)

FQ-B36 (6 Pan)
规格(Size) 1255*370*400mm
电压(Volts) 220V/110V
功率(Power) 1.5KW
Pan: 1/3*6
(325*175*150mm)

Soup Warmer



Model Number	Item Name	Specification
SP-10	10L Soup Warmer	32*30cm 10L capacity 304SS inner tank 1 Phase 110/ 1 Phase 220V
SP-13	13L Soup Warmer	35*35cm 13L capacity 304SS inner tank 1 Phase 110/ 1 Phase 220V

Hot Water Dispenser

304SS
Cooking water
Keep warm



Model Number	WBW8	WBW10	WBW12	WBW15	WBW25	WBW35	WBW45
Capacity	8L	10L	12L	15L	25L	35L	45L

Cheese Dispenser



Model Number	Item Name	Specification
JCD001	Nacho Cheese Dispenser Warmer	110 /220V 50-60Hz. 0.8KW Dimension 260*260*300mm Weight 4KG 30-110°C Inner bucket capacity 2.5L Full 304Stainless Steel Each time Output capacity can adjust:10ml/20ml/30ml
JCD002	Nacho Cheese Dispenser Warmer 2 Pot	110 /220V 50-60Hz. 1.6KW Dimension 390*460*360mm Weight 8KG 30-110°C Inner bucket capacity 2.5L*2 Full 304Stainless Steel Each time Output capacity can adjust:10ml/20ml/30ml
JCD001A	Nacho Cheese Dispenser Warmer	110 /220 V 50-60Hz. 0.8KW Dimension 270*390*380mm Weight 5KG 30-110°C , Inner bucket capacity 2.5L , Full 304 Stainless Steel, Each time Output capacity can adjust:10ml/20ml/30ml The output area has warming function
JCD002A	Nacho Cheese Dispenser Warmer 2 Pot	110 /220 V 50-60Hz. 1.6KW Dimension 480*390*380mm Weight 10KG 30-110°C , Inner bucket capacity 2.5L*2 , Full 304 Stainless Steel, Each time Output capacity can adjust:10ml/20ml/30ml The output area has warming function

Sauce Dispenser



Model Number	Item Name	Specification
SG-1	Sauce Dispenser	21*8.5*30cm Material: 304 stainless steel Thickness 1.2mm Sauce gun + sauce bucket Net weight:0.8Kg Handle:12cm There are four types of sauce guns: 1/3 Oz (10g), 1/2 Oz (15g), 2/3 Oz (20g), Adjustable style (5-15g)

Vegetable Cutter



Small inlet for long vegetable i.e carrot, cucumber up to Ø55mm



Larger inlet up to Ø165mm



Use different discs for your needs



Magnetic switch

VC65MS

Round Hopper + S/S Bottom Base

TECHNIC PARAMETERS:

MODEL: VC65MS
POWER: 750W
VOLTAGE: 220V-240V~ 50/60Hz
115V~ 60Hz
N.W./G.W.: 24.3/26.3kg (Die-casting)
26.0/28.0kg (Polished and Anodized)
PACKAGE SIZE: 65X32.5X53.5cm



Die-casting Aluminum Hopper and Body

Polished and Anodized Aluminum Hopper and Body

VC60MS

Semi-Hopper + S/S Bottom Base

TECHNIC PARAMETERS:

MODEL: VC60MS
POWER: 550W
VOLTAGE: 220V-240V~ 50/60Hz
115V~ 60Hz
N.W./G.W.: 23.6/25.6kg (Die-casting)
25.8/27.8kg (Polished and Anodized)
PACKAGE SIZE: 65X31.5X53.5cm



Die-casting Aluminum Hopper and Body

Polished and Anodized Aluminum Hopper and Body

6 Knives specifications

Different blade discs can be replaced according to needs



J303

Cut square strips 3x3mm



G005

Shredding 4.5mm



SP002

Slice 2mm



SP004

Slice 4mm



SA010

Slice 10mm



DS1000

Square Dices 10x10x10mm
Use with SA010 blade plate



SEMI-AUTOMATIC MEAT SLICER SERIES

MS-ST

GENERAL FEATURE:

- Anodized aluminium alloy, increasing resistance to corrosion and wear
- Meeting the strictest sanitation requirements
- High precision slicing control thickness
- Food carriage mounted on ball bearings featuring exceptionally smooth running
- Attractive design suitable for any open kitchen or deli shop
- The smooth finish is durable and easy to clean



MS220ST



MS250ST



MS275ST



MS300ST



All Slicer Series Can Be Teflon Coated For Choice



Anodized Aluminum Surface, Nice Slicer Carriage, Pressing Plate



Thickness Adjusting Dial Knob
Water Proof On-Off Switch Button

TECHNIC PARAMETERS

MODEL:	MS220ST	MS250ST	MS275ST	MS300ST
POWER:	120W	150W	200W	250W
VOLTAGE:	220V-240V~ 50/60Hz 115V~ 60Hz	220V-240V~ 50/60Hz 115V~ 60Hz	220V-240V~ 50/60Hz 115V~ 60Hz	220V-240V~ 50/60Hz 115V~ 60Hz
BLADE SIZE:	220mm	250mm	275mm	300mm
THICKNESS:	0-8mm	0-8mm	0-8mm	0-13mm
N.W./G.W.:	14.3/15.3kg	15.0/16.2kg	16.0/17.9kg	22.3/25.0kg
PACKAGE SIZE:	52X46X38.5cm	52X46X38.5cm	57.5X46X41.2cm	64X54X47cm

FOOD PROCESSING EQUIPMENT

MEAT GRINDER SERIES MG12MD / MG22MD / MG32MD



MG12MD



MG22MD



MG32MD

TECHNIC PARAMETERS

MODEL:	MG12MD	MG22MD	MG32MD
POWER:	550W	735W	900W
VOLTAGE:	220V-240V~ 50/60Hz 115V~ 60Hz	220V-240V~ 50/60Hz 115V~ 60Hz	220V-240V~ 50/60Hz 115V~ 60Hz
N.W./G.W.:	21.5/24.5kg	24.2/27.0kg	29.0/31.7kg
PACKAGE SIZE:	50X31.5X55cm	50X31.5X55cm	49.5X32X58cm

GENERAL FEATURE:

- Housing constructed in aluminum alloy, food grade mincer system, strict with international hygiene standard
- Spiral meat grinder head, high efficiency and hard to be jammed
- Energy efficient motor with cooling fan and precision gear drive, the circuit with overload and over current protection



MEAT GRINDER
ENTERPRISE SYSTEM



FOOD PROCESSING EQUIPMENT





MEAT GRINDER

JR32A / JR42A / JR52A



Mincing machine can mince all kinds of meat, frozen meat, fruits and vegetables, pepper, ginger and garlic, etc.

Good for frozen meat

Model No.	Voltage	Power	Output	Dimension	Weight
XAT-JR32A	380/220v	2.2/1.5kw	150-320kg/h	400x700x840mm	90kg
XAT-JR42A	380v	3kw	300-600kg/h	1100x540x1070mm	100kg
XAT-JR52A	380v	7.5kw	800-1300kg/h	800x1350x1220mm	175kg

Model No.	Voltage	Power	Output	Dimension	Weight
XAT-GY500A	380v	5.5kw	500-800kg/h	680x500x1020mm	350kg
XAT-GY1500A	380v	11kw	1500-5000kg/h	1325x800x1200mm	600kg



GY500A / GY1500A

Stainless steel milkshake machine (Single head)

Model: MS-1

Voltage: 220V / 110V

Frequency: 50Hz / 60Hz

Power: 180W

Speed: 18000rpm

Body material: Stainless steel201

cup material: Stainless steel 304

Cup capacity: 800ml

Size: 23*23*58cm

Weight: 4kg

Box size: 48*48*59cm (4PCS)

Gross weight: 16kg



Stainless steel milkshake machine (Double head)

Model: MS-2

Voltage: 220V / 110V

Frequency: 50Hz / 60Hz

Power: 180W+180W

Speed: 18000rpm+18000rpm

Body material: Stainless steel201

cup material: Stainless steel 304

Cup capacity: 800ml+800ml

Size: 27*31*57cm

Weight: 5kg



RIB CUTTER

TM-460A

Item Name	Model Number	Specification
Rib Cutting Machine	TM-460A	1180*970*1040mm Net weight 260KG Voltage 3N 380V Power 4Kw Output 500KG/h



MEAT CUTTER

型号(Model): XAT-EA
电压(Voltage): 220/110v
频率(frequency): 50/60hz
功率(Power): 0.75kw
产量(Workload): 300kg/h
进料尺寸(Feed size): 180x180mm
机身尺寸(Fuselage size): 500x300x710mm
包装尺寸(Packing size): 580x350x620mm
净重(Net weight): 42kg
毛重(Gross weight): 45kg



TABLE MEAT CUTTER

型号(Model): XAT-HA
电压(Voltage): 220/110v
功率(Power): 0.55kw
产量(Workload): 150kg/h
切肉规格(Meat size): 2.5-30mm (厚薄不可调)
进料尺寸(Feed size): 100x80mm
机身尺寸(Fuselage size): 460x280x470mm
包装尺寸(Packing size): 520x380x510mm
净重(Net weight): 33kg
毛重(Gross weight): 36kg



The new upgraded meat cutter is suitable for cutting meat without bones and meat. It can cut raw meat into meat slices and diced meat. It can also cut chili, kelp, fish skin, animal viscera, scallion and so on. The whole machine is made of stainless steel. The special stainless steel blade rotary hanging knife set is designed with a hardness of 52 degrees. It is durable and easy to wash and dismantle. It can be customized with a knife set specification of 2-30mm.



Double head shaker

Voltage: 220V

Frequency: 50Hz

Power: 12W

Size: 35*36*30cm

Weight: 24KG



550 USD



The multifunctional chopper is the essence of the absorption industry. It adopts the cutting method of the unique spiral cutter. It is suitable for chopping all the fruits and vegetables, meat and dried fruits, and the whole machine is stainless steel. It is safe, hygienic and easy to clean.



Multifunction Blender

Model	Voltage	Power	Capacity	NW	Dimension
XAT-QS10A	220/110v	1.1kw	10L	32kg	500x460x690mm
XAT-QS15A	220/110v	1.4kw	15L	39kg	500x460x690mm

GENERAL FEATURE:

- A durable polished, anodized aluminum body construction
- SUS 304 stainless press bowl and press plate
- Heavy-duty, single-level press handle
- Detachable wax paper divider holder
- Compact, simple & ergonomic design
- Manually operated

Manual Beef Patty Maker



TECHNIC PARAMETERS:

MODEL:	HPP100-MA	HPP130-MA	HPP150-MA
PLATE SIZE:	100mm	130mm	150mm
MACHINE SIZE:	28.5x19.5x27.5cm	28.5x19.5x27.5cm	28.5x19.5x27.5cm
N.W./G.W.:	4.5/5.0 kg	5.0/5.5 kg	5.5/6.0 kg
PACKING SIZE:	31X23.5X28.5cm	31X23.5X28.5cm	31X23.5X28.5cm

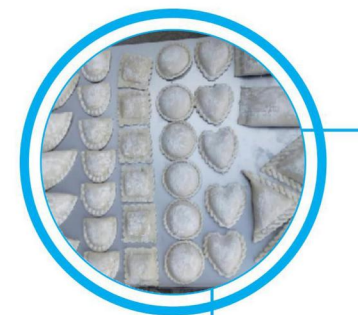
XAT-JZ80B With belt



XAT-JZ80

800 USD

Can customize molds



Dumpling/ Empanada/Samosa Maker

型号(Model) : XAT-JZ80

电压(Voltage) : 220v/110V

功率(Power) : 2.5kw

外形尺寸(Appearance size) : 640*440*800mm

机重(Weight) : 130kg

产量(Workload) : 4000pcs/h



Meat Soften machine

Model: THN-12



POWER:	3/4HP/550W
VOLTAGE:	220V-240V~ 50/60Hz 115V~ 60Hz
N.W./G.W.:	22.8/25.2kg
PACKAGE SIZE:	47X34X46cm

Comes with 2 molds



SMOOTHIE BLENDER

✓ High grade streamlined enclosure

✓ BPA Free cup



Model: T9001

3 color can be chosen

Specification

Power Source	Electricity
Power	1800W
Voltage	110/220V
Net Weight	9Kg
Size	29*28.5*54cm
Capacity	1.5L

ICE CRUSHER

IC80A

GENERAL FEATURE:

- Base made in aluminum alloy
- Stainless steel container
- Strong cutlery steel blade
- Safety microswitch included
- High capacity for professional use
- Ventilated motor with gear transmission for prolonged use
- The machine is designed and produced according to international standards for safety and hygiene.



Stainless Steel Blade



TECHNIC PARAMETERS:

MODEL: IC80A
POWER: 200W
VOLTAGE: 220V-240V~ 50/60Hz
115V~ 60Hz
CAPACITY: 3L
SPEED: 1000RPM
N.W./G.W.: 5.4/7.1kg
PACKAGE SIZE: 38.5X25.5X58cm

CITRUS JUICER

CJ-50MH

GENERAL FEATURE:

- 250W powerful motor with long life time
- 3 reamer sizes to accommodate different citrus fruits. (Only for models CJ-50MS & CJ-50MC)
- Removable plastic bowl for easy cleanup
- Non-skid feet ensure stability
- Heavy-duty construction with cast aluminum body
- Easy to use and clean

TECHNIC PARAMETERS:

MODEL: CJ-50MH
POWER: 250W
SPEED: 1500RPM(50Hz)
1750RPM(60Hz)
VOLTAGE: 220V-240V~ 50/60Hz
115V~ 60Hz
N.W./G.W.: 8.65/9.55kg
PACKAGE SIZE: 37.5X24.5X46cm



CJ-50MH

ICE SHAVER

ISC-1 / ISC-2



ISC-1



ISC-2

TECHNIC PARAMETERS:

MODEL:	ISC-1	ISC-2
POWER:	300W	300W
SPEED:	1500RPM	1500RPM
VOLTAGE:	220V-240V~ 50/60Hz	220V-240V~ 50/60Hz
	115V~ 60Hz	115V~ 60Hz
N.W./G.W.:	9.8/10.9kg	16.5/17.4kg
PACKAGE SIZE:	47X30.5X45.5cm	48X36.5X63.5cm

GENERAL FEATURE:

- High efficiency & fast speed
- Simple operation & easy to clean
- Ventilated motor & long lifespan
- Waterproof On/Off switch
- Durable stainless steel blade

Espresso Coffee Machine



K202T

- Features
- Intelligence automatic water circulation system.
 - Programming the dosage of coffee and water to meet the needs of people with different tastes.
 - Built-in 150W motor, silent Italian rotary pump.
 - Thick 304 stainless steel boiler.
 - Double display pressure and water pressure gauge.
 - Coffee extration thermostat to detect water temperature.
 - Overheat protection device.
 - Two machine's groupheads.
 - Two stainless steel steam pipes.
 - One stainless steel hot water pipe.

Color    



双头意大利半自动咖啡机 Italian Semi-automatic Coffee Machine		
型号	MODEL	K202T
外形尺寸	SIZE	780x550x570mm
电压	VOLT	220V/50Hz
功率	HP	3.8kW
容量	CAPACITY	11L
重量	NET WEIGHT	65Kg



K402T

- Features
- Intelligence automatic water circulation system.
 - Programming the dosage of coffee and water to meet the needs of people with different tastes.
 - Built-in 150W motor, silent Italian rotary pump.
 - Thick 304 stainless steel boiler.
 - Double display pressure and water pressure gauge.
 - Coffee extration thermostat to detect water temperature.
 - Overheat protection device.
 - Two machine's groupheads.
 - Two stainless steel steam pipes.
 - One stainless steel hot water pipe.

Color    



双头意大利半自动咖啡机 Italian Semi-automatic Coffee Machine		
型号	MODEL	K402T
外形尺寸	SIZE	780x550x570mm
电压	VOLT	220V/50Hz
功率	HP	3.8kW
容量	CAPACITY	11L
重量	NET WEIGHT	60Kg



K201T

- Features
- Intelligence automatic water circulation system.
 - Programming the dosage of coffee and water to meet the needs of people with different tastes.
 - Built-in 150W motor, silent Italian rotary pump.
 - Thick 304 stainless steel boiler.
 - Double display pressure and water pressure gauge.
 - Coffee extration thermostat to detect water temperature.
 - Overheat protection device.
 - One machine's groupheads.
 - One stainless steel steam pipes.
 - One stainless steel hot water pipe.

Color    



单头意大利半自动咖啡机 Italian Semi-automatic Coffee Machine		
型号	MODEL	K201T
外形尺寸	SIZE	490x550x570mm
电压	VOLT	220V/50Hz
功率	HP	2.5kW
容量	CAPACITY	6L
重量	NET WEIGHT	36Kg



K401T

- Features
- Intelligence automatic water circulation system.
 - Programming the dosage of coffee and water to meet the needs of people with different tastes.
 - Built-in 150W motor, silent Italian rotary pump.
 - Thick 304 stainless steel boiler.
 - Double display pressure and water pressure gauge.
 - Coffee extration thermostat to detect water temperature.
 - Overheat protection device.
 - One machine's groupheads.
 - One stainless steel steam pipes.
 - One stainless steel hot water pipe.

Color    



单头意大利半自动咖啡机 Italian Semi-automatic Coffee Machine		
型号	MODEL	K401T
外形尺寸	SIZE	490x550x570mm
电压	VOLT	220V/50Hz
功率	HP	2.5kW
容量	CAPACITY	6L
重量	NET WEIGHT	36Kg

Model: 600N
 Voltage: 220V / 110V
 Frequency: 50Hz / 60Hz
 Power: 180W
 Speed: 2700rpm
 Cutter material: SMF4030
 Cutter diameter: 60mm (flat knife)
 Cutter method: flat knife
 bean storage capacity: 250g
 Size: 26*16 *37cm
 Weight: 4kg
 Box size: 64*38.5*29.5cm (4PCS)
 Gross weight: 15.5kg
 Color: black, Red ■■
 Custom colors: Green, Apple red, White, Yellow ■■■■

Coffee Grinder



Coffee Grinder



Model: ZW-018
 Voltage: 220V / 110V
 Frequency: 50Hz / 60Hz
 Power: 200W
 Speed: 2500rpm
 Cutter material: SMF4030
 Cutter diameter: 60mm (flat knife)
 Cutter method: flat knife
 bean storage capacity: 1L
 Size: 42*19*31.5cm
 Weight: 5kg
 Box size: 43*41.5*32cm (2PCS)
 Gross weight: 10kg
 Color: Black, Red ■■

Model: 520A
 Voltage: 220V / 110V
 Frequency: 50Hz / 60Hz
 Power: 200W
 Speed: 2300rpm
 Cutter material: Stainless steel 430
 Cutter diameter: 80mm (flat knife)
 Cutter method: Ghost tooth
 bean storage capacity: 250g
 Size: 32*19.5*43.5cm
 Weight: 5.5kg
 Box size: 45*39*33cm (2PCS)
 Gross weight: 11kg
 Color: Black, White, Yellow, Pink ■■■■



Model: ZW-019
 Voltage: 220V / 110V
 Frequency: 50Hz / 60Hz
 Power: 200W
 Speed: 2500rpm
 Cutter material: SMF4030
 Cutter diameter: 60mm (flat knife)
 Cutter method: flat knife
 bean storage capacity: 1L
 Size: 42*19*31.5cm
 Weight: 5kg
 Box size: 43*41.5*32cm (2PCS)
 Gross weight: 10kg
 Color: Black, Red ■■

Model: ZW-021
 Voltage: 220V / 110V
 Frequency: 50Hz / 60Hz
 Power: 250W
 Speed: 2000rpm
 Cutter material: SMF4030
 Cutter diameter: 60mm (flat knife)
 Cutter method: flat knife
 bean storage capacity: 1L
 Size: 42*19*31.5cm
 Weight: 5kg
 Box size: 43*41.5*32cm (2PCS)
 Gross weight: 10kg
 Color: Black, Red, Silvery ■■■



Model: ZW-022
 Voltage: 220V / 110V
 Frequency: 50Hz / 60Hz
 Power: 250W
 Speed: 2000rpm
 Cutter material: SMF4030
 Cutter diameter: 60mm (flat knife)
 Cutter method: flat knife
 bean storage capacity: 1L
 Size: 42*19*31.5cm
 Weight: 5kg
 Box size: 43*41.5*32cm (2PCS)
 Gross weight: 10kg
 Color: Black, Rice white ■■

Gelato Maker

NO.	Item Name	Picture	Model	Specification
1	Countertop 18L/H Gelato Hard Ice Cream Machine		ZM-A500	One key refrigeration Stainless Steel machine body Microprocessor Voltage :220V50Hz/110V60Hz Power :1000W capacity 6L output 18L/H Refrigerant R22/430g N.W. 45KG Product dimension: 55*42*70cm LG Compressor Chain + motor mixing
2	Free Standing 24L/H Gelato Hard Ice Cream Machine		ZM-A580	One key refrigeration Stainless Steel machine body Microprocessor Voltage:220V50Hz/110V60Hz Power :1500W capacity :12L output :24L/H Refrigerant R22/450g N.W. 84KG Product dimension: 60*51*130cm Panasonic compressor Belt + motor mixing
3	Free Standing 36L/H Gelato Hard Ice Cream Machine	 	ZM-A620	One key refrigeration Stainless Steel machine body Microprocessor Voltage: 220V50Hz/110V60Hz Power:1800W capacity: 12L output :36L/H Refrigerant :R404A/450g N.W. 85KG Product dimension: 60*51*130cm Embraco compressor RV + motor mixing

Slushy Machine

	XRJ12×2	capacity: 12 liter×2 voltage: 220V-240V/ 110V-120V, 50HZ/60HZ power: 600W temperature: -2~-3℃ product size: 430x510x770mm package size: 465*560*890mm N. W/G. W:44Kgs/57Kgs
	XRJ12×3	capacity: 12 liter×3 voltage: 220V-240V/ 110V-120V, 50HZ/60HZ power: 800W temperature: -2~-3℃ product size: 610x510x770mm package size: 665*555*890mm N. W/G. W:63Kgs/80Kgs

Drinks Machines

Item Name	Photo	Model No	Specification
One tank juice machine		DN312	Machine Dimension 265*375*700mm Net weight 15kg Power 145W 0-8 ℃ Capacity 16L 110/220V, 50-60Hz
2 tank juice machine		DN325	Machine Dimension 420*450*680mm Net weight 26kg Power235W 0-8 ℃ Capacity 16L*2 110/220V, 50-60Hz
3 tank juice machine		DN338	Machine Dimension 620*450*680mm Net weight 36kg Power 330W 0-8 ℃ Capacity 16L*3 110/220V, 50-60Hz
3 head soda beverage machine		3F3B	Dimension:340*670*810mm Net weight 58KG 110/220V 50-60Hz Power 720W Refrigeration: R134a Sikelan compressor Carton with foam package Carton size: 400*740*880mm Caron weight 60KG With CE
Soda Making Machine 4 Head		4F4B	340*670*810mm 720W Sporland compressor, fast refrigeration speed, all-copper enlarged condenser, stable system, frosted plate, imported food-grade pipes, high gas content, good puffing effect, excellent taste, excellent quality!

All in JOY-Equipment

Bottom mounted series-Reach in refrigerator & freezer

- Precision ventilated refrigeration system keeps food at safe temperature.
- Electronic control system makes it easy to adjust temperature set point and defrost frequency.
- Self-closing doors with 90 degree stay-open feature. Locks and keys included.
- Preinstalled heavy duty casters with brakes.
- Removeable installation board makes it easy to access condenser coil for cleaning and service.
- Stainless steel exterior and interior, ensure longer life.



CR-23B / CF-23B



CR-49B / CF-49B

Model	Temperature	Shelves	Dimesnion (WxDxH) inch / mm	Capacity Cu.ft. / Liters
CR-23B	33°F~41°F 0.5°C~5°C	4	26.9x32x81.9 683x815x2080	20 560
CF-23B	-8°F~-0°F -22.2°C~-17.7°C	4	26.9x32x81.9 683x815x2080	20 560

Model	Temperature	Shelves	Dimesnion (WxDxH) inch / mm	Capacity Cu.ft. / Liters
CR-49B	33°F~41°F 0.5°C~5°C	8	54.1x32x81.9 1375x815x2080	43 1220
CF-49B	-8°F~-0°F -22.2°C~-17.7°C	8	54.1x32x81.9 1375x815x2080	43 1220

Chiller / Freezer



450L 2 Door	900L 4 Door	1300L 6 Door
Model: YD-2A Direct Cooling 0 - 10 °C	Model: YD-4A Direct Cooling 0 -10 °C	Model: YD-6A Direct Cooling 0 -10 °C
Model: YD-2B Direct Cooling -15 - -5 °C	Model: YD-4B Direct Cooling -15 - -5 °C	Model: YD-6B Direct Cooling -15 - -5 °C
Model: YD-2C Top doors 0 - 10 °C Bottom doors -15 - -5 °C	Model: YD-4C Top doors 0 - 10 °C Bottom doors -15 - -5 °C	Model: YD-6C Top doors 0 - 10 °C Bottom doors -15 - -5 °C
Model: YD-2D Air Cooling 0 - 10 °C	Model: YD-4D Air Cooling 0 - 10 °C	Model: YD-6D Air Cooling 0 - 10 °C
Model: YD-2E Air Cooling -15 - -5 °C	Model: YD-4E Air Cooling -15 - -5 °C	Model: YD-6E Air Cooling -15 - -5 °C

Remark: All CR, CF and YD series models can do glass door

The default stainless steel door

If you need the glass door

Please inform us



Pizza /Salad Prep Chiller Table



CC-150-S1 / CC-180-S1



CC-150-S2 / CC-180-S2



CC-150-S3 / CC-180-S3



CC-150-S4 / CC-180-S4



CC-150-S5 / CC-180-S5



CC-150-S6 / CC-180-S6

Item Name	Model Number	Specification
1.5M Pizza/ Salad Prep Chiller With GN Pans	CC-150-S1	1500*800*1080mm 201SS frame,304SS GN trays With 7 * 1/3GN Pans at top Cabinet inner Temperature -10 - 0℃ Top layer boxes 0 - 5℃ Deisgn as pictures Air cooling
	CC-150-S2	
	CC-150-S3	
	CC-150-S4	
	CC-150-S5	
	CC-150-S6	
1.8M Pizza/ Salad Prep Chiller With GN Pans	CC-180-S1	1800*800*1080mm 201SS frame, 304SS GN trays With 8* 1/3GN Pans at top Cabinet inner Temperature -10 - 0℃ Top layer boxes 0 - 5℃ Deisgn as pictures Air cooling
	CC-180-S2	
	CC-180-S3	
	CC-180-S4	
	CC-180-S5	
	CC-180-S6	

Chef Base Refrigerator-CB Series



BN-CC13R2-T1



BN-CC13R2-T2



BN-CC18R3-T

Model	Dimension(W*D*H/mm)	GN PANS	Temperature(℃)	Cooling System	Net Capacity(L)	Refrigerant	Power Input	Voltage
BN-CC13R2-T1	924x816x645	2*1/1+6*1/6	0.5℃~+5℃	Ventilated	167	R134a	205W	220/50Hz
BN-CC13R2-T2	1318x816x645	6*1/1	0.5℃~+5℃	Ventilated	280	R134a	220W	220/50Hz
BN-CC18R3-T	1839x816x645	8*1/1	0.5℃~+5℃	Ventilated	425	R134a	230W	220/50Hz

Working Counter Table Chiller / Freezer



CC-180-1



CC-180-2



CC-180-3



CC-180-4



CC-180-5



CC-180-6

Item Name	Model Number	Specification
1800mm 3 door counter chiller	CC-180-1	1800*700*900mm, 110/220V, 0-5℃, Full body stainless steel, Embraco / Danfoss compressor
1800mm 6 drawer counter chiller	CC-180-2	1800*700*900mm, 110/220V, 0-5℃, Full body stainless steel, Embraco / Danfoss compressor
1800mm 1 door + 4 drawer counter chiller	CC-180-3	1800*700*900mm, 110/220V, 0-5℃, Full body stainless steel, Embraco / Danfoss compressor
1800mm 2 drawer+ 2 door counter chiller	CC-180-4	1800*700*900mm, 110/220V, 0-5℃, Full body stainless steel, Embraco / Danfoss compressor
1800mm 2 door + 2 drawer counter chiller	CC-180-5	1800*700*900mm, 110/220V, 0-5℃, Full body stainless steel, Embraco / Danfoss compressor
1800mm 4 drawer+ 1 door counter chiller	CC-180-6	1800*700*900mm, 110/220V, 0-5℃, Full body stainless steel, Embraco / Danfoss compressor

45 The following is our standard model, and also supports customization



Ice Maker



Output 40 - 100 KG /24 H



Output 120 - 180 KG /24 H



Output 200-500 KG /24 H



Output 600-1000 KG /24 H

Item Name	Model Number	Specification
40KG /24H output Ice Maker	IM-40	220/110V, Air cooling , Bin capacity 12KG
50KG /24H output Ice Maker	IM-50	220/110V, Air cooling , Bin capacity 12KG
60KG /24H output Ice Maker	IM-60	220/110V, Air cooling , Bin capacity 12KG
80KG /24H output Ice Maker	IM-80	220/110V, Air cooling / water cooling , Bin capacity 18KG
100KG /24H output Ice Maker	IM-100	220/110V, Air cooling / water cooling , Bin capacity 18 KG
120KG /24H output Ice Maker	IM-120	220/110V, Air cooling / water cooling , Bin capacity 40 KG
150KG /24H output Ice Maker	IM-150	220/110V, Air cooling / water cooling , Bin capacity 40KG
180KG /24H output Ice Maker	IM-180	220/110V, Air cooling / water cooling , Bin capacity 40 KG
200KG /24H output Ice Maker	IM-200	220/110V, water cooling , Bin capacity 150KG
300KG /24H output Ice Maker	IM-300	220/110V, water cooling , Bin capacity 150KG
400KG /24H output Ice Maker	IM-400	220/110V, water cooling , Bin capacity 250KG
500KG /24H output Ice Maker	IM-500	220/110V, water cooling , Bin capacity 250KG
600KG /24H output Ice Maker	IM-600	220/110V, water cooling , Bin capacity 480KG
800KG /24H output Ice Maker	IM-800	220/110V, water cooling , Bin capacity 480KG
1000KG /24H output Ice Maker	IM-1000	220/110V, water cooling , Bin capacity 480KG

Soft Ice Cream Machine

Picture

Model No.

Specification



18L/Hour
2+1 Mixed Flavor
Soft Ice Cream
Machine

JS010-D

Voltage:220/110V 1.2KW
Dimension(L*W*H): 55*42*76cm
Net weight/gross weight 56/62KG
Material: Stainless Steel
Material Basin Capacity 3L*2
Refrigerating Tank 1.8L*2,
With Self-cleaning function
Panasonic Rotating Compressor
Output:18L/H (200-250 pcs)
R22/410a/404
Air cooling
With computer panel
With built-in air pump
Material shortage alarm function



JS010-E

Voltage:220/110V 1.25KW
Dimension(L*W*H): 54*41*76cm
Net weight/gross weight 56/62KG
Material: Stainless Steel
Material Basin Capacity 4L*2
Refrigerating Tank 1.8L*2,
With Self-cleaning function
Panasonic Rotating Compressor
Output:18L/H (200-250 pcs)
R22/410a/404
With computer panel
With built-in air pump
Material shortage alarm function
With Pre-cooling Function, keep fresh at night



Do you prefer counter top or free standing type?



20L/Hour
2+1 Mixed Flavor
Soft Ice Cream
Machine

JS010-B

Voltage:220/110V 1.85KW
Dimension(L*W*H): 60*50*135cm
Net weight 90KG
Material: Stainless Steel
Material Basin Capacity 5.8L*2,
Refrigerating Tank 2L*2,
With Built-in Air Pump,
With Self-cleaning function
Panasonic Rotating Compressor
Output: 20L/H (250-300 pcs)
R22/410a/404
Material shortage alarm function



36L/Hour
2+1 Mixed Flavor
Soft Ice Cream
Machine

JS010

Voltage:220/110V 2.6KW
Dimension(L*W*H): 72*57.5*138cm
Net weight 110KG
Material: Stainless Steel
Material Basin Capacity 8L*2,
Refrigerating Tank 2L*2,
With Built-in Air Pump,
With Pre-cooling Function, keep fresh at night ,
With Self-cleaning function
Panasonic Rotating Compressor
Output: 36L/H (400-500 pcs)
R22/410a/404
Material shortage alarm function

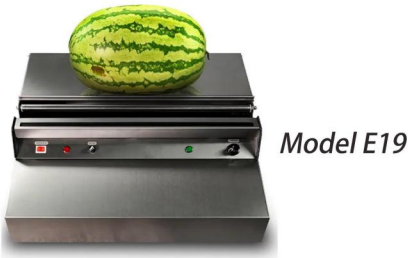


48L/Hour
2+1 Mixed Flavor
Soft Ice Cream
Machine

JS010-A

Voltage:220V 3.8KW
Dimension(L*W*H): 76*57*150cm
Net weight 145KG
Material: Stainless Steel
Material Basin Capacity 8L*2,
Refrigerating Tank 2L*2,
With Built-in Air Pump,
With Pre-cooling Function, keep fresh at night
With Self-cleaning function
With 2 pcs Thailand KK Rotating Compressor
Output: 48L/H (500-600 pcs)
R22/410a/404
Material shortage alarm function

Film Wrapping Machine



Size	49*42*16cm
Weight	6KG/set
Material	Thick stainless steel
Matching cling film	Large roll cling film with a width of 45cm and below
Application	Fresh food packaging (fruits, vegetables, meat, etc.) in hotels, restaurants, restaurants, home kitchens
Features	The body is made of thick stainless steel, durable and corrosion-resistant, and has a long service life; the ingenious dust-proof built-in design can resist an adult weighing 130 kg stepping on it, hidden ironing board, spacious and flat operating table

Vacuum Sealer

NO.	Item Name	Picture	Model No.	Machine Specification
1	Vacuum sealers		VC1	Rated Voltage: 1 Phase 110/220V Rated frequency: 50-60HZ Rated Power: 460W / 475W Pump pressure:-28.3 "Hg(-958mbar) double pump Heat seal width: 5mm Maximum heat seal size: 310mm - 12.20 inch Overall size: 436x 280x 151mm 17.17* 11.02*5.94 inch Net Weight: 4.5kg With ETL, CE,tec
2			VC2	Rated Voltage: 1 Phase 110/220V Rated frequency: 50- 60HZ Rated Power: 550W / 550W Pump pressure:-28.3 "Hg(-958mbar) double pump Heat seal width: 5mm Maximum heat seal size: 406mm - 15.98inch Overall size: 540x262x142mm 21.26*10.31*5.60inch Net Weight: 5.1kg With ETL,CE,etc

Vacuum Packing Machine

Desktop vacuum machine
DZ-260PD
Power: 0.5kw;Voltage/frequency: 110-120v / 60hz
Vacuum pressure: 0.1 mpa
Heat seal width: 8 mm
Vacuum displacement: 10 m³ /hr
Vacuum chamber size: 280 * 380 * 50MM
Machine size: 330 * 500 * 350mm
Gross weight/net weight:40/34 kgs
Outer package size: 490 * 440 * 480mm



Desktop vacuum machine
DZ-300PD
Power: 0.5kw;Voltage/frequency: 110-120v / 60hz
Vacuum pressure: 0.1 mpa
Heat seal width: 8 mm
Vacuum displacement: 10 m³ /hr
Vacuum chamber size: 320 * 380 * 50MM
Machine size: 370 * 500 * 350mm
Gross weight/net weight:42/40 kgs
Outer package size: 650 * 550 * 420mm



Desktop vacuum machine
DZ-400/2F
Power: 0.75kw;Voltage/frequency: 110-120v / 60hz
Vacuum pressure: 0.1 mpa
Heat seal width: 10 mm
Vacuum displacement: 20 m³ /hr
Vacuum chamber size: 430 * 420 * 65MM
Machine size: 540 * 490 * 430mm
Gross weight/net weight:85/65 kgs
Outer package size: 580 * 610 * 550mm



Single chamber vacuum machine
DZ-B400/2E
Power: 0.75kw;Voltage/frequency: 110-120v / 60hz
Vacuum pressure: 1.33 mpa
Heat seal width: 10 mm
Vacuum displacement: 20 m³ /hr
Vacuum chamber size: 430 * 420 * 65MM
Machine size: 540 * 500 * 950mm
Gross weight/net weight:120/100 kgs
Outer package size: 600 * 570 * 1000mm



Vacuum Packing Machines

Single chamber vacuum machine	
DZ-A400/2E	
Power: 0.75kw;Voltage/frequency: 110-120v / 60hz	
Vacuum pressure: 1.33 mpa	
Heat seal width: 10 mm	
Vacuum displacement: 20 m³ /hr	
Vacuum chamber size: 430 * 420 * 65MM	
Machine size: 540 * 500 * 950mm	
Gross weight/net weight:120/100 kgs	
Outer package size: 600 * 570 * 1000mm	

Single chamber vacuum machine	
DZ-500/2E	
Power: 0.75kw;Voltage/frequency: 110-120v / 60hz	
Vacuum pressure: 1.33 mpa	
Heat seal width: 10 mm	
Vacuum displacement: 20 m³ /hr	
Vacuum chamber size: 520 * 500 * 50MM	
Machine size: 610 * 520 * 980mm	
Gross weight/net weight:160/140 kgs	
Outer package size: 680 * 680 * 1000mm	

Single chamber vacuum machine	
DZ-600/2E	
Power: 1.5kw;Voltage/frequency: 110-120v / 60hz	
Vacuum pressure: 1.33 mpa	
Heat seal width: 10 mm	
Vacuum displacement: 20 m³ /hr	
Vacuum chamber size: 630 * 650 * 65MM	
Machine size: 730 * 710 * 960mm	
Gross weight/net weight:180/160 kgs	
Outer package size: 780 * 780 * 1050mm	

1.100 USD

Double chamber vacuum machine	
DZ-400/2SB	
Power: 0.75kw;Voltage/frequency: 110-120v / 60hz	
Vacuum pressure: 1.33 mpa	
Heat seal width: 10 mm	
Vacuum displacement: 20 m³ /hr	
Vacuum chamber size: 500 * 450 * 50MM (unilateral)	
Machine size: 1100 * 540 * 950mm	
Gross weight/net weight:150/130 kgs	
Outer package size: 1250 * 640 * 900mm	

Double chamber vacuum machine	
DZ-500/2SB	
Power: 1.5kw;Voltage/frequency: 3 phase 220v / 60hz	
Vacuum pressure: 1.33 mpa	
Heat seal width: 10 mm	
Vacuum displacement: 40 m³ /hr	
Vacuum chamber size: 560 * 540 * 50MM (unilateral)	
Machine size: 1250 * 610 * 1000mm	
Gross weight/net weight:220/180 kgs	
Outer package size: 1340 * 750 * 1100mm	

Double chamber vacuum machine	
DZ-600/2SB	
Power: 1.5kw;Voltage/frequency: 3 phase 220v / 60hz	
Vacuum pressure: 1.33 mpa	
Heat seal width: 10 mm	
Vacuum displacement: 63 m³ /hr	
Vacuum chamber size: 660 * 540 * 50MM (unilateral)	
Machine size: 1450 * 610 * 950mm	
Gross weight/net weight:250/220 kgs	
Outer package size: 1540 * 750 * 1100mm	

Note: The desktop model cannot be deepened.

Verticalmodel can be deepened (generally 12, 20, 25, 30 cm, four depths).

If deepened, The cost of single room is US\$50, and that of double rooms is US\$100.



Pillow Wrapping Packing Machine

Model	BJWZ-430
Film width	Max.430mm
Film roll diameter	320mm
Bag width	W:50-200mm
Bag Length	120-450mm
Product Height	10-70 mm
Packing Speed	20 - 150bag/min depend on feeding speed
Power	110/220V, 3.8KW
Machine size	(3700x850x1500)mm
Machine weight	800kg
Optional	Nitrogen Filling
Optional	Date coding printer



Can customize base on your bread / cake size

Package



Model PK-1 Takeout bags



PK-2 Chicken box



PK-3 Chicken bucket



PK-4 Burger box



PK-5 Coffee Dispenser



PK-6 Soup cup



PK-7 Drinks cup



PK-8 Drinks cup



PK-9 Fries pouch



PK-10 Paper liner



PK-11 Pizza box



PK-12 Catering Trays

Stainless Steel Kitchen Items, Welcome Customize

Item Name	Picture	Dimension (mm)
Stainless Steel Working Table		1200*600*800
		1500*600*800
		1800*600*800
		1500*800*800
		1800*800*800
Stainless Steel Shelves		800*500*1500
		1000*500*1500
		1200*500*1500
		1500*500*1500
		1800*500*1500
		2000*500*1500
Stainless Steel Sinks		900*500*800+150
		1000*550*800+150
		1100*600*800+150
		1200*650*800+150
		1400*760*800+150
		1300*500*800+150
		1450*550*800+150
		1600*600*800+150
		1750*650*800+150
		2050*750*800+150

Stainless steel items

1.5M Island working table with cup dispenser, ice tank and cabinet		SIL-150	1500*760*800mm cup dispenser size :110/100/100/110mm Ice tank size : 435*710*600mm stock cabinet size : 830*710*275mm
1.2M Island working table with cup dispenser, ice tank and cabinet		SIL-120	1200*750*800mm cup dispenser size : 100/90/100mm Ice tank size : 435*710*600mm stock cabinet size : 750*710*275mm



ST-1 trolleys



ST-2 Slide door table



ST-3 Open table



ST-4 Wire shelves



ST-5 Slide door cabinet



ST-6 trolleys



ST-7 Working table



ST-8 Drawer cabinet



ST-9 Foot pedal sink

Contact us to choose the size you want, also can customize for you

Seafood steam Cabinet (3 Deck)

NO.	Picture	Item Name	Model No	Specification	Unit Price (USD)
1	 Max to 150°C	Three-door Gas energy-savingseafood steaming cabinet	SC-1	120W 1Phase 220v / 1 Phase 110V SIZE:900*910*1850MM Number of fire platoons:15 Gas consumption natural gas :3m³/h	
2			SC-2	120W 1Phase 220v / 1 Phase 110V SIZE:1000*910*1850MM Number of fire platoons:15 Gas consumption natural gas :3m³/h	
3			SC-3	120W 1Phase 220v / 1 Phase 110V SIZE:1100*910*1850MM Number of fire platoons: 20 Gas consumption natural gas :4m³/h	
4			SC-4	120W 1Phase 220v / 1 Phase 110V SIZE:1200*910*1850MM Number of fire platoons: 20 Gas consumption natural gas :4m³/h	



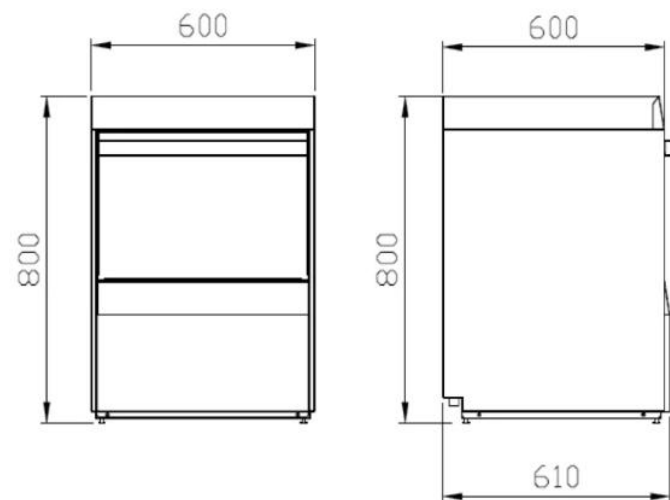
Commercial Dishwasher ET-50B

Undercounter / Countertop

A compact and powerful dishwasher that fits neatly under a counter or work surface in commercial kitchens. It's ideal for cafes, small restaurants, and bars, where space is limited.

- Stainless steel material
- Three-speed cleaning
- 8-shaped concave anti-blocking nozzle
- Door switch locking function
- Anti-dry burning protection function
- LED temperature

Specifications	ET-50B
Dimensions	600x600x800 mm
Cutlery Basket Size	500x500 mm
Maximum Washing Height	320mm
Washing Capacity	20~60 baskets/hour
Cleaning Temperature	55-65°C
Spray Temperature	82-90°C
Voltage	9.6kW/380V OR 4.6kW/220V
Washing Heating Power	1.7kW
Spray Heating Power	7.5kW/380V OR 2.5kW/220V
Cleaning Pump Power	0.37kW
Water Tank Capacity	19L
Inlet Water Pressure	1.5-2bar
Inlet Water Temperature	10-50°C
Diameter of Drainpipe	32mm
Maximum Water Consumption Per Hour	168L
Maximum Water Consumption	2.5L/basket





Hood Type Dishwasher

360-degree all-round cleaning

High-speed and high-pressure spray cleaning with no dead angles.

Residue filter screen

It's convenient and worry-free to clean residual oil and dregs at any time.

304 stainless steel material

Made entirely of stainless steel, it is waterproof, scratch-resistant, high-temperature resistant, easy to clean, and safe and reliable.

Intelligent touch panel

It is easy to operate and understand, allowing you to keep track of the machine's operating status, cleaning time, etc. at any time.

Applicable Industry

Medium and small restaurants, dining halls, coffee shops and other catering industries.

Optional Function

Heat Recovery System (R)

Optional Accessories

Stainless steel working table, stainless steel shower professional washing rack, detergent dispenser.

Advantages and Characteristics

- 60 racks per hour.
- Hot steam flows out of the rear open hood, safe operation.
- The machine can be cleaned by only closing the cover door when starting.
- Used for washing cups and dishes and so on.
- Build in Rinse Pump, good washing results even in low incoming water pressure.

Key attributes

Sterilization Method

Hot Water Wash
($\geq 65^{\circ}\text{C}$)

Utensil Compatibility

Baking Trays,
Ceramic Dishes,
Cutlery...

Wash/Detergent Capacity

60/40/30
Baskets/Hour

Dimension(L*W*H)

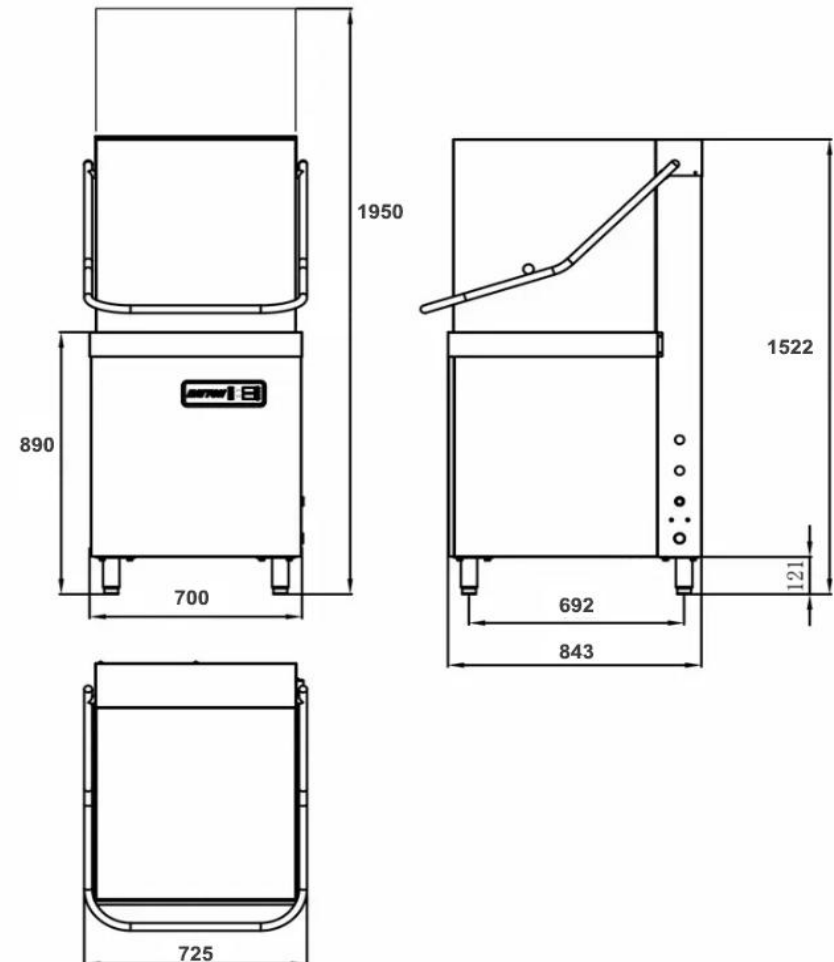
725*843*1522mm

Material

Stainless Steel 304

Power Consumption (kW)

15.8KW





Conveyor Dishwasher EI-200C

A powerful commercial dishwasher designed for high volume washing of dishes, glasses, and utensils that is perfect for large restaurants, banquet halls, and institutional kitchens. It is an excellent investment for any busy commercial kitchen for its fast processing and efficient cleaning.



IDEAL FOR VARIOUS COMMERCIAL APPLICATIONS



RESTAURANTS



HOTELS



CAFES



CANTEENS

Product Specifications

- The cleaning spray arm and nozzle in this assembly are easy to disassemble and clean, with an oval wash range that ensures thorough cleaning with no missed spots.
- Features a high-capacity self-piercing stainless steel sieve plate and a large, deep removable screen basket that can be easily cleaned.
- The automatic door lock switch design prioritizes user safety and practicality.
- The motor overload protection in this equipment effectively prevents damage to both the equipment and the operator.
- The automatic water system, automatic temperature control system, and automatic tank cleaning water power protection system in this equipment enhance its performance and provide users with peace of mind during operation.
- This product has been the state authority, through the CE certification, eligible third party users of insurance, the National Federation of Industry and Commerce.
- Association kitchenware commercial dishwasher only designated Chinese famous brand and version of a honorary certificate issued by relevant departments.

Specifications	EL-200C	Washing Capacity Reference	
Dimensions	1100x782x1742mm	6 Inches Plates	5481
Washing Capacity	203 racks/hour	10 Inches Plates	3654
Heating Mode	Electrical Heating	18 Inches Plates	1827
Total Used Electricity	46kW	4.5 Inches Plates	3248
Inlet Water Temperature	10 - 50°C	Cups	7308
Rinsing Heater	7.5kW	Knives & Forks	24360
Spray Heater	36kW	Chopsticks	48720
Others	1.7kW		



Voltage can make base on your local

Exhaust-onlyhood+ Outdoor Exhaust Fan Motor

If need other size of exhaust canopy or motor, let us know, welcome customize

NO.	Item Name	Picture	Machine Specification
1	EXHAUST FAN MOTOR		1 Phase 220V 3HP 8000CFM Fan speed 1250 r/min Pressure (in.wg): 1.1- 2.45
2			1 Phase 220V 1HP 3500CFM Fan speed 1720 r/min Pressure (in.wg): 0.56-1.65
3			3 Phase 220V 3HP 8000CFM Fan speed 1250 r/min Pressure (in.wg): 1.1- 2.45
4	Exhaust-Only Wall Canopy Hood		10 Feet length 36inch width with LED light 304 SS Comes with parts for installation
5			10 Feet length 48inch width with LED light 304SS Comes with parts for installation
6			5 Feet length 36inch width with LED light 304 SS Comes with parts for installation
7			5 Feet length 48inch width with LED light 304 SS Comes with parts for installation

Will offer you all parts for installation, like air pipes

Exhaust hood With Built-in Motor

NO.	Item Name	Model	Picture	Standard model Specification
1	Exhaust Hood With Fan Motor And Purification Function	HP-YTJ-15JS		Dimension:1500*1100*920mm Voltage:220v/380v
2				Dimension:1500*1300*920mm Voltage:220v/380v
3		HP-YTJ-18JS		Dimension:1800*1100*920mm Voltage:220v/380v
4				Dimension:1800*1300*920mm Voltage:220v/380v
5		HP-YTJ-20JS		Dimension:2000*1100*920mm Voltage:220v/380v
6				Dimension:2000*1300*920mm Voltage:220v/380v
7		HP-YTJ-22JS		Dimension:2200*1100*920mm Voltage:380v
8				Dimension:2200*1300*920mm Voltage:380v
9		HP-YTJ-24JS		Dimension:2400*1100*920mm Voltage:380v
10				Dimension:2400*1300*920mm Voltage:380v