



HANGZHOU JOY KITCHEN EQUIPMENT CO.,LTD

One-Stop Commercial Kitchen Solution
Build Your Business

JOY Equipment was founded in 2000, we are a manufacturer specializing in food machines. By 2022, our customers have covered 86 countries. And we support one-stop service and OEM. With a strict quality management system, we have a wide range of production with own brand JOY and has been developed into one of the foremost players in the field.

Some Customers

Mothers Enterprise Ltd



AL MUTAWASIT KITCHEN EQUIPMENT



Back A Yard



Paradise Charcoal Chicken



Clifford's Chicken & Fish



AC7 COSTRUZIONI SRLS



RESTO MAT



PIZZA MARU



BOMBO BURGER



Frytec LTD



📍 Add: No 80 Pingshui West Street, Xihu District, Hangzhou, Zhejiang Province, 310000, China.

✉ Email: info@joy-equipment.com

☎ Tel: +86 (0)571 8538 2816

📞 Mobile/WhatsApp/WeChat: +86 - 18989455270 / +86 - 18329050253

Contacts:

www.joy-equipment.com

Support customization

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检验室
TESTING MACHINE



焊接机器人
WELDING ROBOT



激光切割
LASER CUTTING



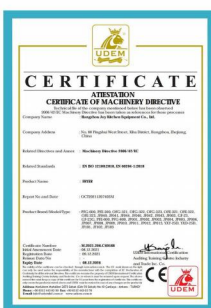
开口炸炉生产线
OPEN FRYER PRODUCTION LINE



压力炸炉生产线
PRESSURE FRYER PRODUCTION LINE



烤箱生产线
DECK OVEN PRODUCTION LINE





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.



Electric Model MDXZ-24



Gas Model MDXZ-25

Compared with PFE-500 and PFG-600, the mechanical style reduces the oil filter system, and the panel function is simpler, only setting one time and one temperature. The biggest advantage of the mechanical style is that it is simple to operate and low in price.

Mechanical Pressure Fryer

Smart Pressure Fryer

With Programming Panel & Auto oil filtering system

25 Liter capacity

PRESSURE FRYER	PRODUCT
PFG 600	12½ lb (5.7 kg)
PFE 500	14 lb (6.3 kg)

BONE-IN CHICKEN

4 head, 32 pieces

Gas Model PFG-600

Electric Model PFE-500



Layered Basket

Which basket do you need?



Open Basket

Lid lock and seal

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

Programmable

Computron 8000 with full programming and oil management features



A total of 10 programs can be set and saved (Button 1,2,3...) Each program can be set to multiple period with different temperatures. For example, button 1, set 8 minutes totally. First period 180°C for 5 minutes and second period 120°C for 3 minutes. With alarm.

Pressure Fryer Feature

4-head pressure fryers produce load after load of healthier, better-tasting fried chicken from less than 20 inches of wall space. Original color-keyed spindle makes it easy to create a perfect pressure seal every time.

- *Color-keyed locking spindle engages pressure seal
- *Lid stays sealed until pressure reaches 1 psi
- *Electric: high-efficiency heating elements
- *Gas: high-efficiency burners, solid-state ignition
- *Onboard filtration
- *Choice of simple or feature-rich computer control
- *Fully insulated, heavy-duty 304 stainless steel
- *Rectangular fry pot design promotes turbulence
- *Narrow footprint saves wall space



Energy efficient

High efficiency heating elements produce fast recovery

Built-in filtration

Fast, convenient filtering improves productivity and extends oil life

Built-in Oil Filtration System, extending oil life, saving costs:



Electric model



Filter Tank For Gas& Electric Model

Pump switch

Drain switch

Burner

Power switch

Pump switch

Drain switch

Oil bath



Gas model



High Volume Pressure Fryer

8 Head Chicken Capacity

Henny Penny Open Fryer

2 Basket

4 Basket

6 Basket



OFE321/ OFG321



OFE322/ OFG322



OFE323/ OFG323

All With Henny Penny 8000 Panel And Auto Filter System

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℃	128kg	148kg
OFE-322	27.7kW	3N~380V/50Hz	2×25L	882×949×1180mm	20~190℃	185kg	208kg
OFE-323	41.2kW	3N~380V/50Hz	3×25L	1323×949×1180mm	20~190℃	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℃	138kg	158kg
OFG-322	LPG or Natural Gas	220V/50Hz	2×25L	850×900×1130mm	20~190℃	212kg	234kg
OFG-323	LPG or Natural Gas	220V/50Hz	3×25L	1250×900×1130mm	20~190℃	279kg	301kg



FEATURES

1. Bigger capacity ,higher efficiency ,better taste.
2. The standard of temperature can be switched between °C and °F in panel.
3. With oil filtration reminding ,when frying for set times,it will alarm to remind filtration.
4. Equipped with thermal insulation, save energy and improve efficiency.
5. Four casters carrying capacity together with brake function ,ease of movement and positioning.
6. All 304 stainless steel body easy to wash and wipe ,long service life.
7. Aluminum lid,rugged and lightweight ,easy to open and close.
8. Built -in automatic oil filter system ,easy to use and energy efficient.
9. The machine has a total of 10 storage keys 1-0 for 10 categories of food frying use.
10. The digital control panel ,elegant,easy to operate,accurately control time and temperature.
11. High efficiency heating elements.
12. Shortcuts to save memory function, constant time and temperature ,easy to use.

Model	PFE-591	Style	henny penny 591
Voltage	3N 380V/220V	Efficiency	8~10 min each batch
Power	17 KW	Oil Filter	with auto filter
Temp. Range	20~230℃	Oil Filter	with oil paper freely
Capacity	50 L	Dimension	610*1070*1550 mm
Productivity	8 whole chicken	Net Weight	344 KG
Panel	digital computer	Working Pressure	100 Kpa

Gas powered model to be released next year

Tube Fired Fryers–Millivolt Control

The Aflame gas fryer line has a tube heat exchange design that incorporates fast temperature recovery and large cold zone. Stainless steel fryer tanks are completely pressure blasted for a smoother finish and easy cleaning.

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: AF3 (3 Burner)

Model: AF4 (4 Burner)

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.*



Model: AF5 (5 Burner)

Gas Fryers

AF3 / AF4 / AF5

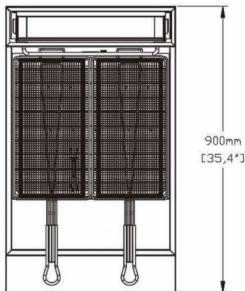
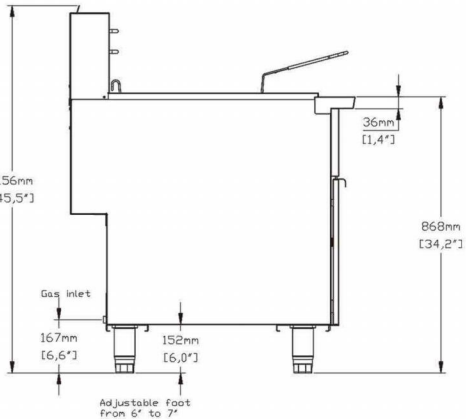
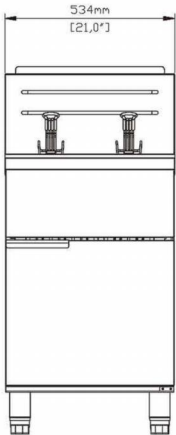
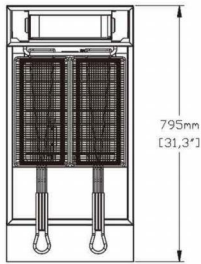
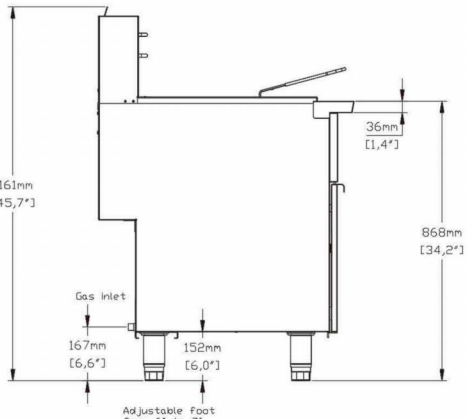
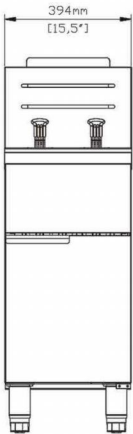
For indoor commercial use only.

DIMENSIONS | SPECIFICATIONS | SHIPPING INFORMATION

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

Model	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						
AF3-NG AF3-LPG	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)
AF4-NG AF4-LPG	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)
AF5-NG AF5-LPG	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)

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



FT Series

Frying Oil Filter



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
Filtrating compartmentcapacity	35L	48L
Filtrating papers (Pcs)	1	

F45/F65

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	
Filtrating papers (Pcs)	1	

Fryers



JF040



JF041



JF042



JF043



WFR3-7

型号 Model	名称 Name	规格 Size	容量 Capacity	功率 Power	备注 Remarks
JF040	Electric Fryer	290x460x310mm	6 Liter	2.5KW	10 Liter tank
JF041	Electric Fryer	580x460x310mm	6*2 Liter	2.5*2KW	2* 10 Liter tank
JF042	Gas Fryer	290x520x460mm	6 Liter	20000BTU	10 Liter tank
JF043	Gas Fryer	580x520x460mm	6 *2 Liter	40000BTU	2* 10 Liter tank
WFR3-7	Gas Fryer	800*700*1000mm	50-60 Liter	82000BTU	4 Baskets, No filter pump



JF044



JF046

型号 Model	名称 Name	规格 Size	容量 Capacity	功率 Power
JF044	Electric Fryer	400x800x1125mm	28L/ 14L*2	12KW
JF046	Electric Fryer	800*900*1090mm	28L*2	12KW*2



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.

Insulated Heated cabinet with humidity control



Basic parameter:

Model	UHC-15(Pans)	UHC-15-2(GN Tray)
Voltage	~ 220V/50Hz 110V/60Hz	~ 220V/50Hz 110V/60Hz
Power(kW)	1.8	1.8
Temperature Range	30-85℃	30-85℃
Dimension(mm)	630x800x1840	680x850x1840
Weight (kg)	118	128

15 Trays Capacity
Food grade 304SS

Can do 4 door through unit



Double Tier With Water Filled Chicken Display



JF009/ JF009A/ JF009B

30-85℃

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

Fries Dump Station Warmer



JF020



JF072



JF072-A



型号 Model	名称 Name	规格 Size	电压 Volts	功率 Power
JF020	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

Pie Warmer/ Patty Warmer



Model R60 680*480*640mm
Model R90 920*480*595mm
Model R120 1200*480*640mm

Sandwich/ Burger Slide Warmer



Model Number	RTR-85D
Material	Stainless Steel
Temperature	30-85°C
Power	1160w
Voltage	220V/110V
Dimension	800*700*900mm
Warranty	1 Year
Weight	40kg
Holding area	0.85 M2

Bun Steam Cabinet



Model Number	EH-500
Material	Stainless Steel
Temperature	30-110°C
Power	1.2KW
Voltage	220V/110V Single Phase
Dimension	380*400*745mm
Warranty	1 Year
Weight	25kg

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.

Food Holding Cabinet HB-2

2 layers holding cabinet with 6 pieces food grade import pans,
Unit size : 720x400x320mm, Power 1kw,
Each layer with independent digital control panel .
And each layer top with heating film to heat ,very stable.
Temperature rane :20-120 celsius degree ,normally set to 80°C.



Modular Warming Cabinet



Gas Convection Oven

STANDARD FEATURES

- 3 inshot burners-18,000BTU (5.3KW) each.
- Temperature range:150°F-500°F (66°C -260°C).
- Stainless steel front, side and top.
- Independent doors with full view windows.
- Porcelain enamel oven interior.
- 10 position interior rack guides.
- 5 nickel plated oven racks.
- 2-speed, 1/2hp fan motor (1725,1140rpm).
- 2 halogen interior lights.
- Electronic ignition (Fenwal).
- Electronic thermostat and manual timer controls.
- Control panel opens downward for easy service.
- Oven ready light.
- Forced "cool down" fan mode.
- One year parts and labor warranty.*



ACO1
with Leg and Caster Kit

3/4" NPT gas connection
Built NG with LP conversion kit included.
Natural gas 5"W.C. , LP gas 10" W.C.
Electrical: 120V 50/60HZ or 220V 50/60HZ.

GAS SINGLE CONVECTION OVEN

Model: ACO1
Dimensions: 965x1130x1570mm
Interior: 740x570x50mm
Rack: 720x540mm
Shipping: 1150x1250x990mm,232kg



GAS DUAL CONVECTION OVEN

Model: ACO2
Dimensions: 965x1130x1750mm
Interior: 740x570x50mm
Rack: 720x540mm
Shipping: 2 single oven crates,564kg



ACO2
with Stacking Kit

For indoor commercial use only.

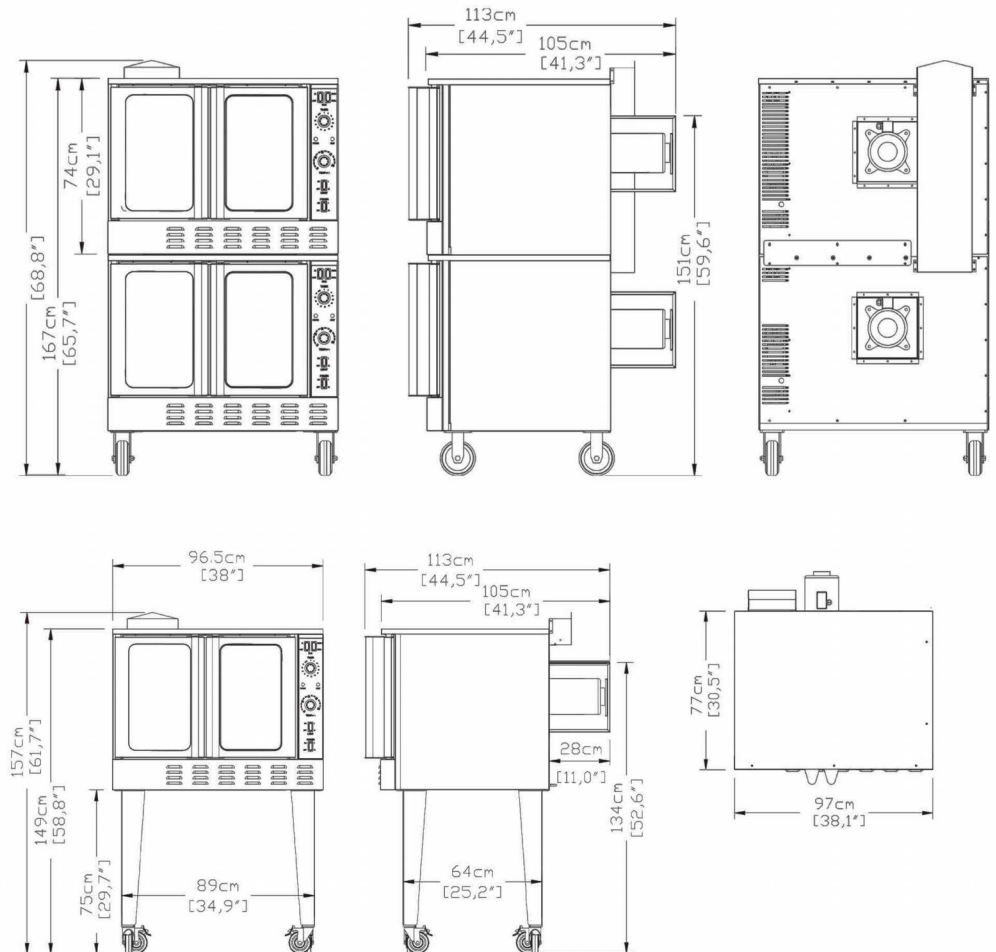
DIMENSIONS | SPECIFICATIONS | SHIPPING INFORMATION

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

Model	Overall Dimensions	Oven Interior	Rack Clearance	Shipping Crate(s)
ACO1	38"W x 44.5"D x 61.7"H	29"W x 22.5"D x 19.37"H	28"W x 21"D	45.3"W x 49.2"D x 37"H, 48 cu ft, 511lbs
ACO2	38"W x 44.5"D x 68.8"H	29"W x 22.5"D x 19.37"H	28"W x 21"D	2 single oven crates, 96 cu ft, 1022lbs

Single oven leg and caster kit: 18.1"W x 29.9"D x 8.7"H, 2.7 cu ft, 41lbs. (46x76x22cm, 0.07m³, 18.5kg)

Dual oven stacking kit: 11.8"W x 38.2"D x 6.7"H, 1.7 cu ft, 35lbs. (30x97x17cm, 0.04m³, 16kg)



Commercial Impinger and Conveyor Ovens




A conveyor oven is one of the fastest, most automated and convenient methods of making pizza. Conveyor ovens are equipped with a large conveyor belt that passes through the oven cavity. The belt speed is adjustable as well as the upper and lower temperatures. Once you have the time and temperature right anyone can simply toss the product on the conveyor and fetch it from the other end. With today's conveyor ovens in various sizes, and available in both gas and electric, you can surely find one to fit your application. Not just for pizzas, conveyor ovens can cook a variety of products from breads to sandwiches to chicken wings.

18/26/32inch Conveyor Oven (With/Without Hot Air)



Ovens are stackable, you can order 2 to be double layer



Item Name	Picture	Model NO.	Specification
18" Gas Conveyor Oven		JB098	Dimension: 1720*890*560mm Net weight 100KG Baking area 540*845mm Belt length 1450mm, belt speed control 220/110V 50-60Hz 0.1KW 0- 400℃, Top and bottom separate temperature control Natural gas/ LPG With Export Wooden Case With CE 18" Electric model available
26" Gas Conveyor Oven		JB099	Dimension: 1925*1115*560mm Net weight 120KG Baking area 690*1040mm, Belt length 1700mm, belt speed control 220/110V 50-60Hz 0.1KW 0- 400℃, Top and bottom separate temperature control Natural gas/ LPG With Export Wooden Case With CE 26" Electric model available
32" Gas Conveyor Oven		JB100	Dimension :2080*1260*560mm Net weight 140KG Baking area 860*1200mm, Belt length 1830mm, belt speed control 220/110V 50-60Hz 0.1KW 0- 400℃, Top and bottom separate temperature control Natural gas/ LPG With Export Wooden Case With CE Have 32" Electric model available



Classical Electric deck oven



Double Layer Tempered Glass

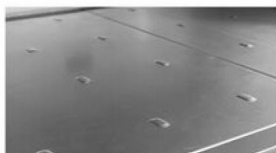
Optimal Stone Base



High Quality Heating Tube



99 Minutes Timer



1.5mm thickness steel



Light Inside



Ceramics Stone Base



Digital Display
Timer And Temperature control

1 Deck

Classical Electric deck Oven



HTD-20



HTD-30



HTD-14

产品参数 Product parameter

产品名称 Product Name	型号 model	规格 Capacity	电压 Voltage	功率 Power (kW)	最高温度 °C Maximum temperature	产品尺寸 Product size (mm)	放盘方式 Tray layout
电热烘炉 Electric deck oven	HTD-20	1层2盘 1-deck-2-tray	220/380V 3N~	6.6kW	400°C	1230x820x540	
	HTD-30	1层3盘 1-deck-3-tray	380V 3N~	8.4kW	400°C	1650x820x540	
	HTD-14	1层4盘 1-deck-4-tray	380V 3N~	10.8kW	400°C	1650x1060x570	

2 Deck

Classical Electric deck Oven



HTD-40



HTD-S-60



HTD-28

产品参数 Product parameter

产品名称 Product Name	型号 model	规格 Capacity	电压 Voltage	功率 Power (kW)	最高温度 °C Maximum temperature	产品尺寸 Product size (mm)	放盘方式 Tray layout
电热烘炉 Electric deck oven	HTD-40	2层4盘 2-deck-4-tray	380V 3N~	13.2kW	400°C	1230x820x1250	
	HTD-S-60	2层6盘 2-deck-6-tray	380V 3N~	16.8kW	400°C	1650x820x1250	
	HTD-28	2层8盘 2-deck-8-tray	380V 3N~	21.6kW	400°C	1650x1060x1250	

3 Deck

Classical Electric deck Oven



HTD-60



HTD-90



HTD-120

产品参数 Product parameter

产品名称 Product Name	型号 model	规格 Capacity	电压 Voltage	功率 Power (kW)	最高温度 °C Maximum temperature	产品尺寸 Product size (mm)	放盘方式 Tray layout
电热烘炉 Electric deck oven	HTD-60	3层6盘 3-deck-6-tray	380V 3N~	19.8kW	400°C	1230x820x1520	
	HTD-90	3层9盘 3-deck-9-tray	380V 3N~	25.2kW	400°C	1650x820x1520	
	HTD-120	3层12盘 3-deck-12-tray	380V 3N~	32.4kW	400°C	1650x1060x1520	



Classical Gas deck oven



Double Layer Tempered Glass

Optimal Stone Base

Optional Steam Function



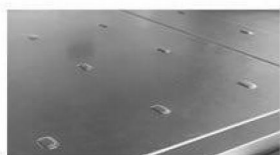
Big Power Gas Burner



Digital Display



99 Minutes Timer



1.5mm thickness steel



Light Inside



Ceramics Stone Base

1 Deck

Classical Gas deck oven



HTR-20Q



HTR-30Q



HTR-14Q

产品参数 Product parameter

产品名称 Product Name	型号 model	规格 Capacity	电压 Voltage	功率 Power (kW)	最高温度 °C Maximum temperature	产品尺寸 Product size (mm)	放盘方式 Tray layout
燃气烘炉 Gas deck oven	HTR-20Q	1层2盘 1-deck-2-tray	110/220V~	0.1kW	400°C	1330x840x590	
	HTR-30Q	1层3盘 1-deck-3-tray	110/220V~	0.1kW	400°C	1750x840x590	
	HTR-14Q	1层4盘 1-deck-4-tray	110/220V~	0.1kW	400°C	1750x1090x590	

2 Deck

Classical Gas deck oven



HTR-40Q



HTR-S-60Q



HTR-28Q

产品参数 Product parameter

产品名称 Product Name	型号 model	规格 Capacity	电压 Voltage	功率 Power (kW)	最高温度 °C Maximum temperature	产品尺寸 Product size (mm)	放盘方式 Tray layout
燃气烘炉 Gas deck oven	HTR-40Q	2层4盘 2-deck-4-tray	110/220V~	0.2kW	400°C	1330x840x1340	
	HTR-S-60Q	2层6盘 2-deck-6-tray	110/220V~	0.2kW	400°C	1750x840x1340	
	HTR-28Q	2层8盘 2-deck-8-tray	110/220V~	0.2kW	400°C	1750x1090x1340	

3 Deck

Classical Gas deck oven



HTR-60Q



HTR-90Q



HTR-120Q


产品参数 Product parameter

产品名称 Product Name	型号 model	规格 Capacity	电压 Voltage	功率 Power (kW)	最高温度 °C Maximum temperature	产品尺寸 Product size (mm)	放盘方式 Tray layout
燃气烘炉 Gas deck oven	HTR-60Q	3层6盘 3-deck-6-tray	110/220V~	0.3kW	400°C	1330x840x1650	
	HTR-90Q	3层9盘 3-deck-9-tray	110/220V~	0.3kW	400°C	1750x840x1650	
	HTR-120Q	3层12盘 3-deck-12-tray	110/220V~	0.3kW	400°C	1750x1090x1650	

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.



Grated Lid for Safety

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

Big Capacity Models

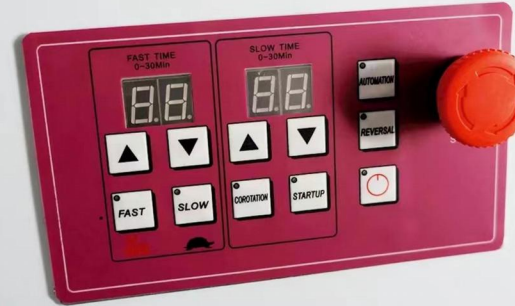
Model Number	Power	Dry Flour Capacity	Bowl Capacity
HS-125A	2.8/5.6KW	50kg	130L
HS-150A	4/9.8KW	70kg	200L
HS-200A	5/12KW	100kg	250L

Computer panel for big capacity mixers.

Added a function: Switch from Slow speed to Fast automatically.

For example: You want to mix 15 minutes totally,

5 minutes slow speed then 10 minutes fast speed. Full auto function.



Trolleys 16/ 32 Trays. (Can customize)



MODEL	POWER	DIMENSION(mm)	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

Planetary Mixers

The advantage is multifunctional..

If mix dough only, choose spiral mixer.



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.



Pastry Sheeter

Remark:
Our standard model has handle only
Foot Pedal is additional.

How to use?



1 First open the switch, then adjust the thickness scale.



2 Put the dough on the machine.

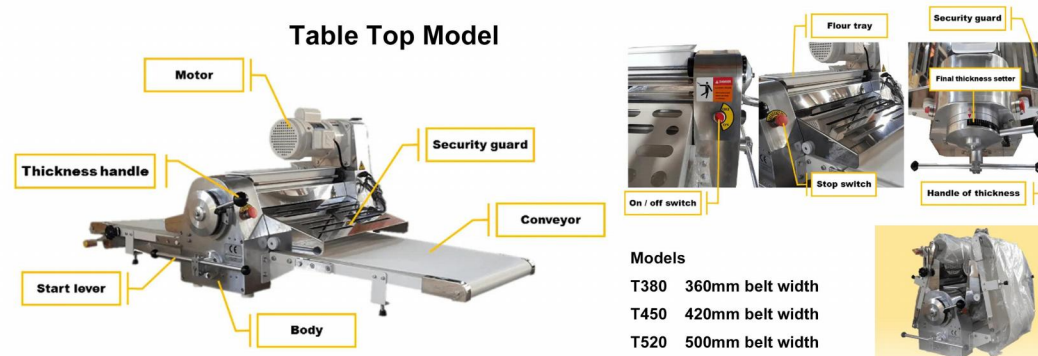


3 Repeated handle or foot pedal control until the dough is finished.

Item Name	Model No	Specification
Reversible Free Standing Dough Sheeter	F520	0.75KW Dimension 2550*1000*1280mm Conveyor Belt 500*1980mm (W*L) Max capacity 5KG
	E630	0.85KW Dimension 3480*1110*1280mm Conveyor Belt 610*2800mm (W*L) Max capacity 6.5KG
	E680	0.95KW Dimension 3480*1610*1280mm Conveyor Belt 660*2800mm (W*L) Max capacity 7.5KG



Table Top Model



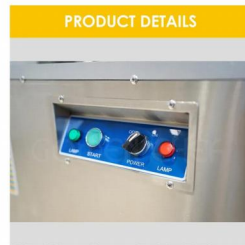
Models

T380 360mm belt width
T450 420mm belt width
T520 500mm belt width



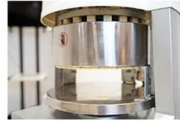
Dough Dividers & Dough Rounders

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



Hydraulic Dough and Butter Press

Divider Machine Model: BM-20



Press Function



Divide Function

Maximum dough capacity: 16KG

Working Speed: 10-20 seconds/time
With pressing and dividing function,
Can do pressing only, no dividing

Working room dimension: 450*450mm

Cutting brackets are fixed.

Cutting brackets options:

Cut 450mm square dough into 0- 36pcs

20 / 30 pcs is best selling

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

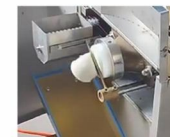
Divide 36pcs: 20-70g balls
Divide 30pcs: 30-100g balls
Divide 24pcs: 40-140g balls
Divide 16pcs: 100-200g balls
Divide 10pcs: 200-300g balls

Dough Divider Cutting Machine



Speed 30-60pcs/Minutes
Can make 0- 500g dough balls
One mold one weight, such as
100g mold, 200g mold,etc

Model: WG-D36



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

For indoor commercial use only.

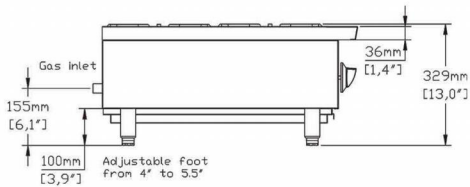
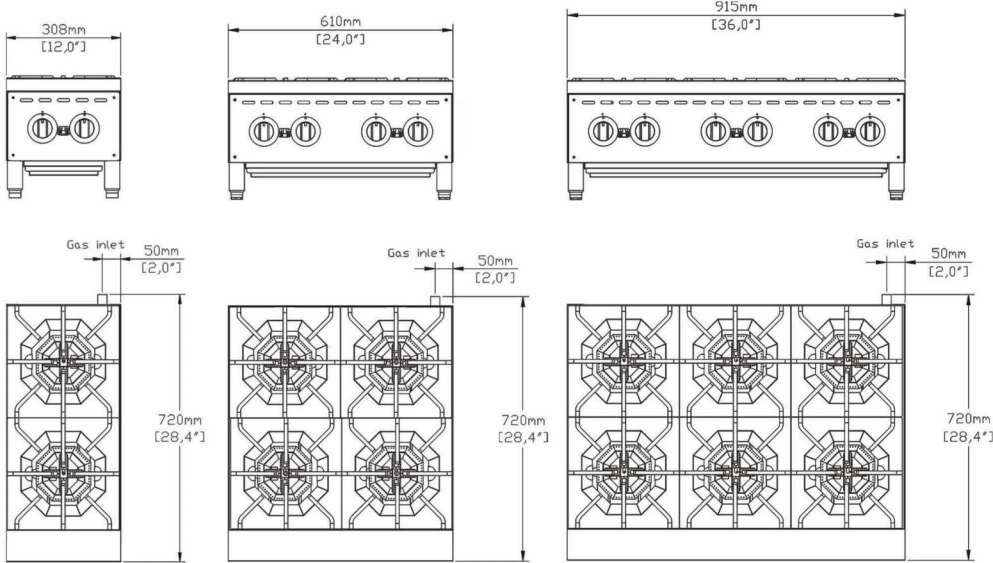
DIMENSIONS | SPECIFICATIONS | SHIPPING INFORMATION

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

Shipped on a pallet.

Model	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.*



AR24



AR48

AR60

For indoor commercial use only.

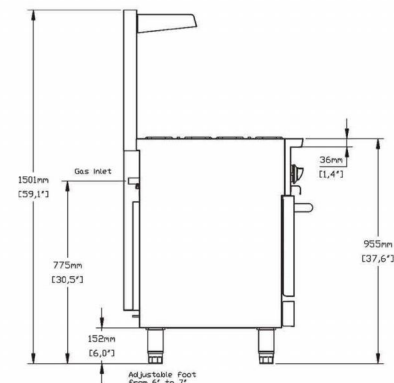
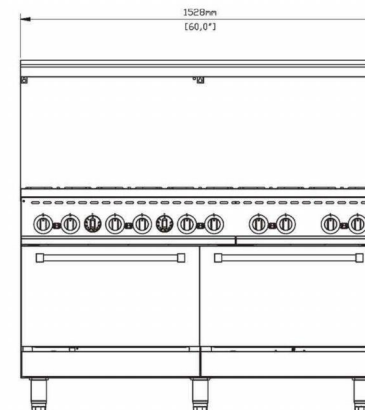
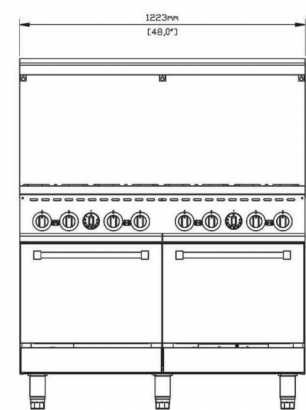
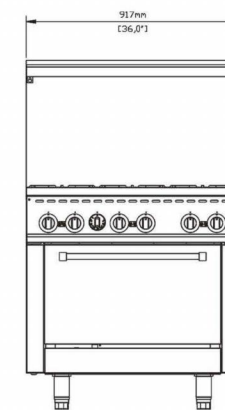
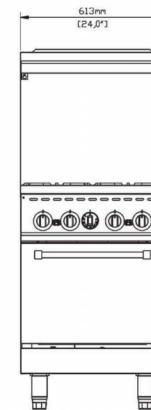
DIMENSIONS | SPECIFICATIONS | SHIPPING INFORMATION

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.



For indoor commercial use only.

Gas Charbroilers—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 top grates options remove easily and safety.
- 35,000BTU (10.3KW)/Burner.
- "U" shape burners provide even heat distribution every 12".
- 10 ga. stainless steel radiants.
- Adjustable pilot light lit from front of unit.
- Back and side splash guards.
- Flue located on back of unit for ample ventilation.
- Adjustable stainless steel legs, non-skid feet.
- Easy to remove full width crumb tray.
- Unit ships natural gas with liquid propane gas (LP) conversion kit and regulator.
- Flame failure protection options.
- One year parts and labor warranty.*



AC12



AC24



AC36



AC48

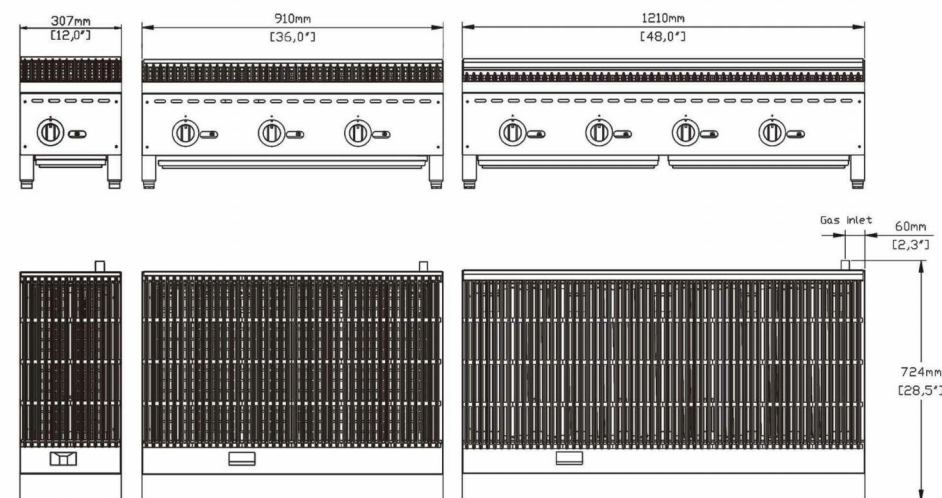
DIMENSIONS | SPECIFICATIONS | SHIPPING INFORMATION

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
AC12	12" (30.7cm)	28.5" (72.4cm)	15.3" (39cm)	84lbs (38kg)	1 35,000	35,000	12" x 20" (30.7 x 51 cm)	16.1" W x 36.2" D x 19.3" H (41 x 92 x 49cm)	114lbs (52kg)
AC24	24" (61cm)	28.5" (72.4cm)	15.3" (39cm)	104lbs (52kg)	2 35,000	70,000	24" x 20" (61 x 51 cm)	28.3" W x 36.2" D x 19.3" H (72 x 92 x 49cm)	154lbs (70kg)
AC36	36" (91cm)	28.5" (72.4cm)	15.3" (39cm)	144lbs (71kg)	3 35,000	105,000	36" x 20" (91 x 51 cm)	40.6" W x 36.2" D x 19.3" H (103 x 92 x 49cm)	220lbs (100kg)
AC48	48" (121cm)	28.5" (72.4cm)	15.3" (39cm)	211lbs (104kg)	4 35,000	140,000	48" x 20" (121 x 51 cm)	52.8" W x 36.2" D x 19.3" H (134 x 92 x 49cm)	277lbs (126kg)

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

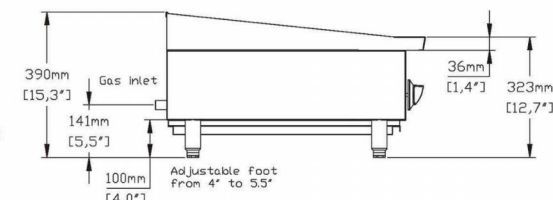


Gas charbroiler is constructed of stainless steel with extra-insulation in front and side walls with cool-to-touch front edge.

Charbroiler has heavy-duty reversible cast iron grates with versatile positioning angled or flat, and cast iron char rock grid on char rock models.

Radiant covers available in stainless steel or cast iron for radiant charbroiler models. Unit has high performance 35,000 BTU stainless steel U-shape burners to provide flame every 6".

Field convertible to radiant, char rock or combination; ships natural gas with LP conversion kit included. Charbroiler is listed to NSF Standard 4 by CSA.



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



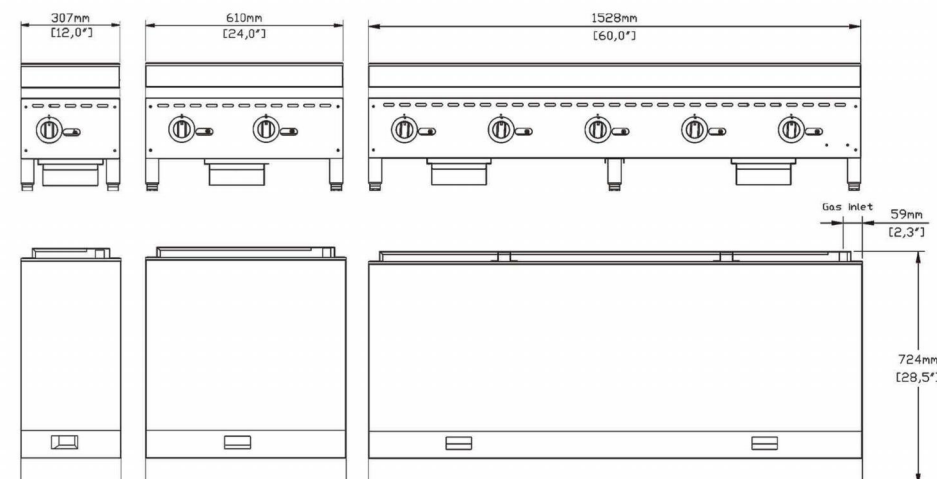
AG60

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)

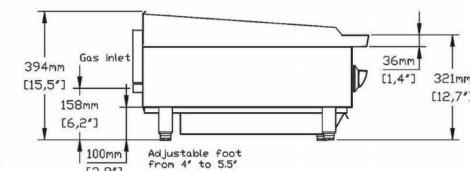
3/4" NPT gas connection.
Natural gas 4" W.C. , LP gas 10" W.C.
Available in natural and liquid propane gas models.



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 Salamander Broiler & Cheesemelter

STANDARD FEATURES

- Stainless steel front, top and sides.
- 1 ceramic infrared burner.
- 35000 BTU/h (Natural gas)
- 32000 BTU/h (Propane gas)
- Heat control (250°F-800°F at rack), Pilot ignition system.
- Cool-to-the-touch handle on lever provides positive positioning of the broiling carriage.
- Chrome plated broiling grid 27 1/2"W X12.6"D, removable full width spillage pan.
- 3 positions of broiler carriage (salamander).
- May be used with range back riser, or wall mounted with bracket.(optional) or on counter with foot, 4 adjustable stainless steel non-skid foot with unit.
- Shipped standard Natural gas, LP conversion kit included.

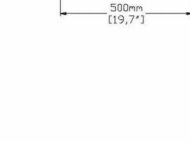
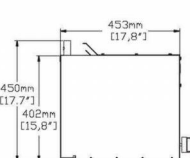
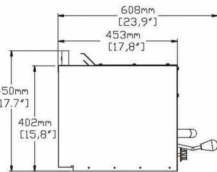
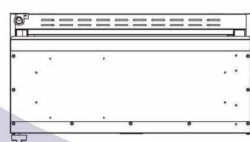
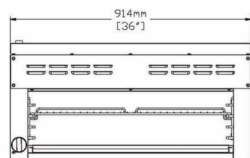
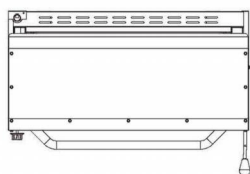
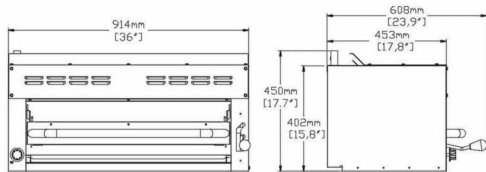


ASM36



ACM36

Model	BTU/h	Overall Dimensions	Net Weight	Shipping Dimension	Shipping weight
ASM36	35,000NG/32,000LPG	36"x23.9"x17.7"	128lbs	39"x26.4"x23.6"	186lbs
ACM36	35,000NG/32,000LPG	36"x17.8"x17.7"	101lbs	39"x22.9"x23.6"	153lbs


Assembled with
36" range

Gas Stock Pot Range

STANDARD FEATURES

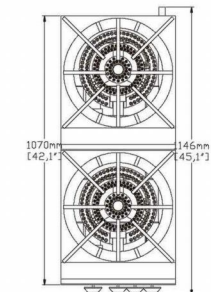
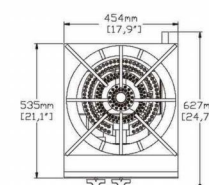
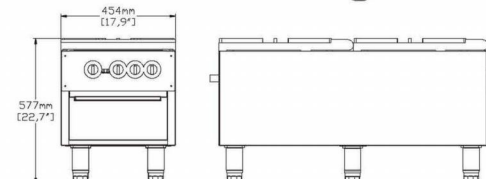
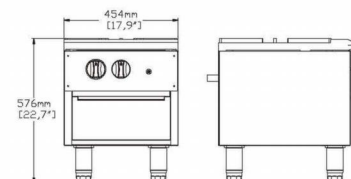
- Stainless steel front and sides.
- Heavy duty cast iron top grate(s).
- 3 concentric ring burners per grate.
- 80,000 BTU total per section.
- Standing pilot ignition system.
- 2 infinite heat controls per section.
- 3/4" rear gas connection with regulator.
- Adjustable stainless steel legs.
- Storage area in cabinet.
- LP gas conversion kit included.



ASP2



ASP1



Model	BTU/h	Overall Dimensions	Net Weight	Shipping Dimension	Shipping weight
ASP1	80,000	17.9"x24.7"x22.7"	101lbs	21"x27.5"x24"	134lbs
ASP2	160,000	17.9"x45.1"x22.7"	198lbs	21"x48.8"x24"	222lbs

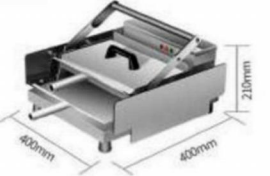
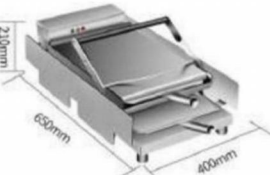
This appliance is manufactured for commercial installation only, not intended for home use. 3/4"NPT rear gas connections. Supply gas pressure not to exceed 14"W.C.(1/2 PSI). Natural gas operating pressure-5.0" W.C. Recommended supply pressure 7-9" W.C Propane gas operating pressure-10.0" W.C. Recommended supply pressure 11-12" W.C A gas pressure regulator supplied with unit must be installed. An adequate ventilation system is required for Commercial Cooking Equipment. Require a 24" clearance at both side and rear 18" adjacent to combustible construction, 4"clearance at both side non-combustible construction. CSA design certified NSF listed.

Burger Machines



JB062 Automatic Burger Bun slicer

Size: 1600*1150*1200mm
 Power: 380v 0.75kw
 Weight: 160KG
 Cut speed: 8000pcs/h
 Stainless steel
 Hamburg height adjustable: 40mm-90mm
 The thickness of the slit can be adjusted: 10mm-20mm

Picture	Item Name	Model No	Specification
	6 Burger Toaster	GF-211A	Dimension: 400*400*280mm 220V 50Hz 850W heating plate 320*200mm 50-300℃ 12Kg weight Capacity 6 burgers Food grade Stainless Steel & Aluminum
	12 Burger Toaster	GF-212A	Dimension: 650*400*280mm 220V 50Hz 2.4KW heating plate 440*320mm 50-300℃ 20Kg weight Capacity 12 burgers Food grade Stainless Steel & Aluminum



Item Name	Model No	Specification
Continuous Burger Toaster	KDL-2621	Voltage: 220/110V Power: 1600W Weight: 26kg Dimension: 420*250*585mm Stainless steel With export wooden package Speed: 5-15S one burger



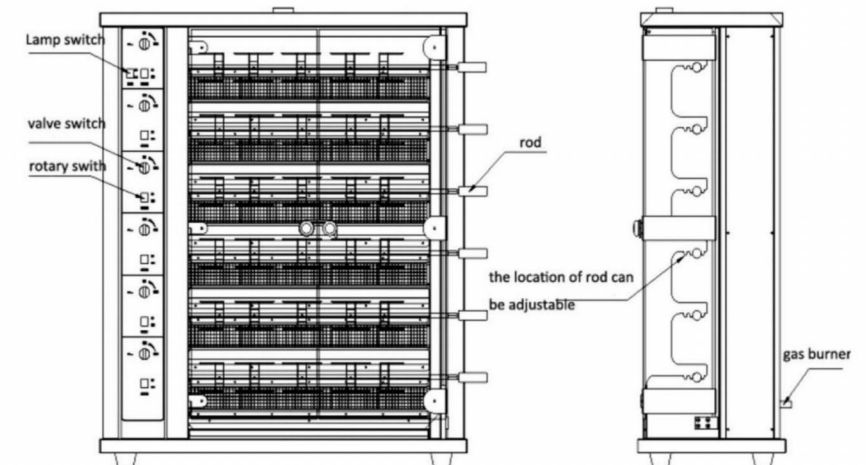
Chicken Rotisserie Oven



Parameter of product

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	8 layers	1380*500*1925	8	3.2Kg/h

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



FAST FOOD EQUIPMENT

Island working table with cup dispenser, ice tank and cabinet



JF024 1200*760*800mm
JF024A 1500*760*800mm
JF024B 1800*760*800mm
Full Body Stainless Steel



JF021



JF038-1
has both mechanical and computer panel

Vacuum Marinator



JF057B

The Vacuum Marinator machine uses vacuum pressure and a tumbling action to dramatically reduce the time needed to marinate proteins. The flat edge of the barrel tenderizes the meat as it tumbles, and the vacuum removes air from the chamber so marinade can deeply penetrate the meat. This vacuum and tumbling action simulates overnight marination in as little as 20-25 minutes.

型号 Model	名称 Name	规格 Size	电压 Volts	功率 Power	Remark
JF021	Manual Breeding Table	1000*700*940mm			0.8M / 1.0M/ 1.2M
JF038-1	Vacuum Marinated Machine	700*445*890mm	220/110V	150W	35-50 Liter capacity
JF057B	Potato peeler & chips cutter	860*400*900mm	220/110V	800W	



304SS Sauce Gun



JF015
Contact Grill



2B-2



CAL-8
8 Channel Alarm Timer



WB-2A
Rotary Waffle Maker- Double Head

型号 Model	名称 Name	规格 Size	电压 Volts	功率 Power	Remark
JF015	Contact Grill	410/370*305*210mm	220/110V	2KW	
2B-2	Waffle Maker	600*430*240mm	220/110V	2KW*2	
CAL-8	8 channel alarm timer	300*115*50mm	220/110V		
WB-2A	Round Waffle Maker	500*485*315mm	220/110V	2.4KW	170mm Dia plate

Electric Breeding Chicken Machine



JF022



Auto feeding Orange
Juice Maker

Model: OJ150



电压Voltage	110 / 220V	频率Frequency	50 / 60HZ
功率Power	120W	净重NW.	40KG
包装RPS.	520 / 520 / 980	出汁率	40%~50%
产量Speed	20 / min	尺寸Size	400 / 300 / 770

型号 Model	名称 Name	规格 Size	电压 Volts	功率 Power
JF022	Electric Breeding Machine	1150×450×890mm	220/110V	500W

Food Processor Vegetable Cutter



WED-QC205A/B DISCS



Plastic disc, S/S blade, cut to slicer thickness size: 4.5mm
Plastic disc, S/S blade, cut to slicer thickness size: 2mm
Aluminium disc, S/S blade, cut to dice: 10*10mm
Plastic disc, S/S blade, cut to shred: 3mm

DISCS: slicer 2mm/4.5mm, Dicing 10*10mm, Shredding 3mm (切片: 2mm/4.5mm, 切丁: 10*10mm, 切丝: 3mm)

MODEL	Description
WED-QC205A	product size: 590*265*540mm, Specification: vegetable slicer, power: 1000W/750W, with 5 PCS DISCS, Disc die: 205mm
WED-QC205B	product size: 630*265*530mm, Specification: vegetable slicer, power: 1000W/750W, with 5 PCS DISCS, Disc die: 205mm

Meat Slicer

Model No.	Picture	Specification
JF058		12' Semi-automatic meat cutter · Aluminum alloy Frame · Blade material: Stainless steel · Power: 420W · 110V/60HZ or 220~240V/50HZ · Dimension: 530*460*460mm · blade diameter: 300mm · Cutting thickness range: 0~15mm · Packing: 1pc/carton
JF059		12' Semi-automatic meat cutter · Aluminum alloy Frame · Blade material: Stainless steel · Power: 420W · 110V/60HZ or 220~240V/50HZ · Dimension: 530*460*460mm · blade diameter: 300mm · Cutting thickness range: 0~15mm · Packing: 1pc/carton
JF060		12' Full automatic slicer · Input voltage: 220/110V/50-60Hz 850W · 520*450*660(mm) · Aluminum alloy Frame · Stainless Steel Blade · Blade diameter: 300mm · Cutting thickness range: 0~15mm · Cutting speed: 40 times/min · Packing: 1 pc/ wooden box



JF067B Bone Cutter

455*435*900mm
G.W:50KG 1100W
Saw blade length 1650mm
Material :304 full body stainless steel



JY1 Chicken Cutter

Bain Marie With Pot




Photo	Item Name	Model No	Specification
	Bain Marie With Pot	BW4L-2	460*310*330mm 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





Meat Grinder

Picture	Item Name	Model No	Specification
	Electric Meat grinder	JF066	290*170*340mm GW:12KG 500W Output: 70kg/h Material :Spray paint
		JF066A	290*170*340mm GW:12KG 500W Output: 70kg/h Material :304 full body stainless steel
		JF066B	380*220*420mm GW:22KG 850W Output: 120kg/h Material :Spray paint
		JF066C	380*220*420mm GW:22KG 850W Output: 120kg/h Material :304 full body stainless steel
		JF066D	530*360*550mm GW:26.5KG 1200W Output: 220kg/h Material :Spray paint
		JF066E	530*360*550mm GW:26.5KG 1200W Output: 220kg/h Material :304 full body stainless steel

Drinks Machine

Picture	Model	Feature	Power	Dimension(mm)
	3F3B	3 head Cola machine with three valves and three pumps Spoland compressor, fast cooling speed, all-copper enlarged condenser, stable system, frosted plate high gas content good puffing effect	720W	340*670*810
	4F4B	4 head Cola machine with 4 valves and 4 pumps	720W	340*670*810
	4AS	BIB four-valve juicer, Sporland compressor, all-copper enlarged condenser, super refrigeration system, Intelligent control, the cup quantity can be set according to the size of the cup, Accurate temperature control, precise ratio setting	450W	435*610*840

	Commercial Fruit Juice Dispenser 2 Tank	JD002	Dimension:420*450*680(mm) Net weight:26KG Voltage:220V/50Hz Temperature:0-65 °C Capacity:32L (16L*2) Refrigerant:R134a Power:
	Commercial Fruit Juice Dispenser 3 Tank	JD003	Dimension:620*450*680(mm) Net weight:36KG Voltage:220V/50Hz Temperature:0-65 °C Capacity:48L (16L*3) Refrigerant:R134a Power:Cold 440W Warm 1200W



SC-1589




Multifunction Blender

Packing:6pcs/carton,68*58*37cm
G.W:18KG N.W:17kg
Capacity: 2L
Voltage: 110/220V 50-60HZ
Power: 3000W / 4500W
Speed: 50000
Motor parameters: Aluminum / COPPER
Shell material: PP

		
SL001 15Lx1 288x550x740mm 450W -2 ~ -4°C	SL002 15Lx2=30L 425x550x740mm 700W -2 ~ -4°C	SL003 15Lx3=45L 603x550x740mm 1000W -2 ~ -4°C



Slush Machine

Others

Photo	Item Name	Model No	Specification
	Single Door Beverage Cooler	JS015	Capacity: 298L Dimension(W*D*H):600*520*1950mm Cooling type: Air Cold Cooling / Direct Cooling Voltage: 220V 50Hz Single Phase 0.15KW Thermostat: Digital thermostat Body material: Painted steel Remark: Copper pipe / iron pipe Refrigerant: R134a Temperature: 0-10°C Color: Customize
	Double Door Beverage Cooler	JS016	Capacity: 620L Dimension(W*D*H):1200*600*2000mm Cooling type: Air Cold Cooling / Direct Cooling Voltage: 220V 50Hz Single Phase 0.23KW Thermostat: Digital thermostat Body material: Painted steel Remark: Copper pipe / iron pipe Refrigerant: R134a Temperature: 0-10°C Color: Customize
	3 Door Beverage Cooler	JS017	Capacity: 960L Dimension(W*D*H):1800*600*2000mm Cooling type: Air Cold Cooling / Direct Cooling Voltage: 220V 50Hz Single Phase 0.26KW Thermostat: Digital thermostat Body material: Painted steel Remark: Copper pipe / iron pipe Refrigerant: R134a Temperature: 0-10°C Color: Customize

	Cheese Dispenser	JCD001	220V 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
	Cheese Dispenser	JCD001A	220V 0.8KW Dimension 390*270*380mm Weight 5KG 30-110 °C Inner bucket capacity 2.5L Full 304Stainless Steel Each time Output capacity can adjust: 10ml/20ml/30ml The output area has warming function The area see remark
	2 Pot Cheese Dispenser	JCD002	220V, 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
	2 Pot Cheese Dispenser	JCD002A	220V, 1.6KW Dimension 390*480*380mm Weight 9KG 30-110 °C inner bucket capacity 2.5L*2 Full 304Stainless Steel Each time Output capacity can adjust: 10ml/20ml/30ml The output area has warming function The area see remark

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

Ice Maker



JW095



Ice Bullet

JW096



JW003



Ice Cube


JW005


Have models max to 1000KG/H

型号 Model	名称 Name	规格 Size	电压 Volts	功率 Power	制冷剂 Refrigerant	制冷量 Production Capacity
JW095	12KG Ice Machine	240*320*320mm	220/110 V	80 W	R134a	10-15KG/24H
JW096	22KG Ice Machine	350*305*360mm	220/110 V	120 W	R134a	20-25KG/24H
JW003	60KG Ice Machine	390*420*720mm	220/110 V	280 W	R134a	60KG/24H
JW005	120KG Ice Machine	670*670*920mm	220/110 V	450 W	R22/R404a	120KG/24H

Gelato Maker



Photo	Model No	Specification
	TECMACH MASTER 10	Dimension 450*700*690mm Voltage 220V/50Hz 2000W Output 8-10 L/H Net weight 85KG Tank capacity 5L Raw material input (min 1L /max 2L) Tecumseh compressor

NO.	Photo	Item Name	Model No	Specification
1		Free standing Hard Ice Cream Machine	28-35-L/H	Refrigerant:R410 Compressor:Panasonic Capacity:28-35-L/H Power:2500w Voltage:110v/60hz single phase Volume:10L Weight:150kg Body size:800*520*1418 mm Package size:870*590*1578 mm
2			38-50L/H	Refrigerant:R410 Compressor:Panasonic Capacity:38-50L/H Power:4200w Voltage:110v/60hz single phase Volume:20L Weight:300kg Body size:900*620*1600 mm Package size:970*720*1700 mm

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.

Also can make glass door models



CR/CF-23B



CR/CF-49B

Model	Temperature	Shelves	Dimesnion (WxDxH) inch / mm	Capacity Cu.ft. / Liters	AMPS	Voltage
CR-23B	33°F~41°F 0.5°C~5°C	4	26.9x32x81.9 683x815x2080	20 560	1.5	115V/60Hz 1 phase
CF-23B	-8°F~-0°F -22.2°C~-17.7°C	4	26.9x32x81.9 683x815x2080	20 560	4.0	115V/60Hz 1 phase

Model	Temperature	Shelves	Dimesnion (WxDxH) inch / mm	Capacity Cu.ft. / Liters	AMPS	Voltage
CR-49B	33°F~41°F 0.5°C~5°C	8	54.1x32x81.9 1375x815x2080	43 1220	2.7	115V/60Hz 1 phase
CF-49B	-8°F~-0°F -22.2°C~-17.7°C	8	54.1x32x81.9 1375x815x2080	43 1220	5.2	115V/60Hz 1 phase

Chillers/ Freezers



2 Door 450L



4 Door 900L



6 Door 1300L

Model No	Specification
YD-2A	610*700*1900MM 220V,0.2KW,450L, stainless steel R314a 0~+10°C, Direct cooling
YD-2B	610*700*1900MM 220V,0.2KW,450L, stainless steel R314a -15~-5°C, Direct cooling
YD-2C	610*700*1900MM 220V,0.2KW,450L, stainless steel R314a Top door 0~+10°C, bottom door -15~-5°C, Direct cooling
YD-2D	610*700*1900MM 220V,0.2KW,450L, stainless steel R314a 0~+10°C, Air cooling
YD-2E	610*700*1900MM 220V,0.2KW,450L, stainless steel R290 404A -15~-5°C, Air cooling

Model No	Specification
YD-4A	1175*675*1880MM 220V,0.4KW, 900L, stainless steel R314a 0~+10°C, Direct cooling
YD-4B	1175*675*1880MM 220V,0.4KW, 900L, stainless steel R314a -15~-5°C, Direct cooling
YD-4C	1175*675*1880MM 220V,0.4KW, 900L, stainless steel R314a Top door 0~+10°C, bottom door -15~-5°C, Direct cooling
YD-4D	1175*675*1880MM 220V,0.4KW, 900L, stainless steel R314a 0~+10°C, Air cooling
YD-4E	1175*675*1880MM 220V,0.4KW, 900L, stainless steel R290 404A -15~-5°C, Air cooling

Model No	Specification
YD-6A	1800*675*1880MM 220V,0.4KW, 1300L, stainless steel R314a 0~+10°C, Direct cooling
YD-6B	1800*675*1880MM 220V,0.4KW, 1300L, stainless steel R314a -15~-5°C, Direct cooling
YD-6C	1800*675*1880MM 220V,0.4KW, 1300L, stainless steel R314a Top door 0~+10°C, bottom door -15~-5°C, Direct cooling
YD-6D	1800*675*1880MM 220V,0.4KW, 1300L, stainless steel R314a 0~+10°C, Air cooling
YD-6E	1800*675*1880MM 220V,0.4KW, 1300L, stainless steel R290 404A -15~-5°C, Air cooling

Chiller/Freezer Working Table



Temp: 2 - 8°C, -15 - 0 °C

Options:

2 door Chiller

2 door freezer

One door chiller + freezer

Dimension see left pic

Full body Stainless Steel

Air-cooling / Direct cooling

Welcome Customize

BLAST CHILLER&FREEZER



BN-CC18RD



BN-CC13RD-B



BN-PS300



BN-SH13R2



BN-VRX18/395 SS LID



BN-VRX20/335



5 Pans

BN-BCF20

BLAST CHILLER&FREEZER



10 Pans

BN-BCF40



BN-CC13R2-T1



BN-CC13R2-T2

All Above Can Do 1.2/1.5/1.8M Length

Compressor in back / left/ right side all available

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

Walk-in Freezer



Cold Room
Welcome customize



Commercial Dishwashers



Model: EU-60E



Model: ET-50B

Hood type dishwasher

Model No.	EU-60E	Maximum washing capacity	60 baskets / hour
Dimensions	725 * 843 * 1522mm	Washing temperature	60-65 °C
Maximum water consumption	108L / hour	Machine entrance width	508mm
Rinse temperature	82-92 °C	Maximum washing height	450mm
Heater volume	22L	Water tank volume	21L
Washing cycle	60/90/120 seconds	Heating method	Electric / Steam
Inlet diameter	6 points	Inlet pressure	0.12-0.15Mpa
Voltage	380V / 220V	Inlet pipe diameter	6 points
Water hardness	0.034-0.103G / L	Total power	15.8KW

Minimum cross section of power cord 6 mm²

Product Description

• Main applicable places: restaurants / cafes / bars with about 200 people

- Independent high-temperature water tank with high temperature up to 82-92 °C, more complete disinfection
- Patented design spraying arm. The upper and lower washing arms spray without dead angle
- One key to start, easy to use, reduce user requirements
- The heater is made of 316 material. High thermal efficiency, Durable
- Material and performance description: The whole machine mechanism and accessories are made of SUS304 material and imported plastics. The intelligent control system has stable performance and one-click start to make the user's operation easier. The electrical components are all **French Schneider and OMRON** to ensure electronic control Quality, (two free baskets for dishwashers)

ET-50B Undercounter Dishwasher

- 1) Equipment name: under counter dishwasher
- 2) Equipment model ET-50B
- 3) Overall dimension: 600X600X800mm
- 4) Washing capacity: 20~60 baskets/hour
- 5) Maximum washing height: 320mm
- 6) Washing heating power: 1.7KW
- 7) Spray heating power: 7.5KW/380V OR 2.5KW/220V
- 8) Power of cleaning water pump: 0.37KW
- 9) Maximum water consumption per hour: 168L
- 10) Maximum water consumption: 2.5L/basket
- 11) Water tank volume: 19L
- 12) Cleaning temperature: 55-65 °
- 13) Spray temperature: 82-90 °
- 14) Size of tableware basket: 500 * 500mm




Dish/Cup



Customized Food Truck

With Equipment inside



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
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