

# INEO®

*Let Your Restaurant Start Easier!*



- One-stop Purchasing For All Your Restaurant
- Custom Made Products Accepted
- Specialized In Restaurant Projects
- Free CAD designing

**INEO®** GUANGZHOU INEO KITCHEN EQUIPMENT CO., LIMITED  
廣州伊奈歐廚房設備有限公司

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[www.cnineo.com](http://www.cnineo.com)

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Let Your Restaurant Start Easier!

## INTRODUCTION



Guangzhou INEO kitchen Equipment Co., Ltd is a professional one-stop supplier of commercial kitchen equipment. INEO is located in Guangzhou, the central city of the Pearl River Delta Economic Zone, which has the most developed manufacturing industry in China. Most of the Chinese high-class commercial kitchen equipment producers are located in this area. Purchasing in Guangzhou helps reduce costs on stock and transportation, due to the very developed aero amphibious transportation in Guangzhou.

INEO specializes in commercial kitchen design and supply of quality food service equipment. Our personalized service and professional experience is highly appreciated by our customers from more than 80 countries worldwide. We have been actively designing and supplying food service projects for many customers from continent to continent during the past years.

INEO offers an extensive array of commercial kitchen equipment and restaurant supplies ranging from restaurant smallwares to heavy-duty equipment. INEO's main products are: cooking equipment, refrigeration products, food preparation machines, bakery equipment, stainless steel working table & shelves, restaurant furniture and smallwares. In one word, you can find all the things you need for your new restaurant or renovation. INEO is the company that **All For Your Restaurant, For All Your Restaurant!**

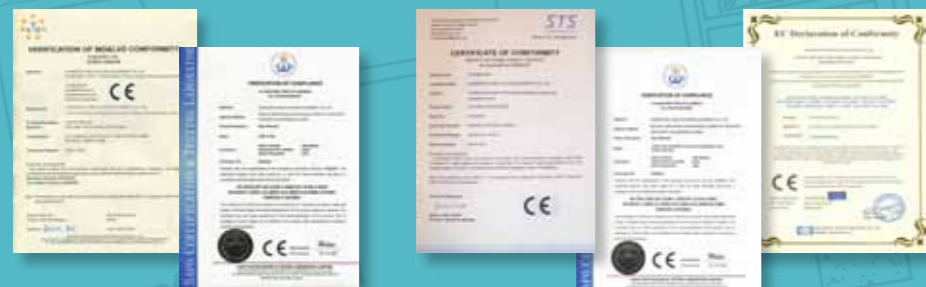
Some essential equipment for kitchen like refrigeration equipment and stainless steel product can be customized. Since we deeply understand what is the core for the kitchen, we consider many aspects such as practical applicability, quality stability and low repairing rate. We are strict on choosing raw material, checking products during production and testing finished products before delivery. Most of our products have relative certificates. For instance, CE, ROHS, UL and so forth.

INEO also provides professional CAD designing services for kitchens and restaurants. All you need to do is provide us with the floor plan and give us your requirement. Our experienced engineers will give you the professional design and arrange the items to fit your kitchen according to your actual need.

The mission of INEO is: "Let your restaurant start easier!"

### Five top reasons choosing INEO :

1. Complete range of products; one-stop purchasing;
2. Quality measuring up to International standards;
3. Professional engineer service; free kitchen/restaurant designing;
4. Custom made products for special requirements;
5. 12 months of quality guarantee; lifetime technique supports and spare parts supply.



# All For Your Restaurant, For All Your Restaurant!

1. Food Refrigerated Area



2. Raw Food Processing Area



3. Food Cooking Area



4. Bakery Area



5. Cooked Food Preparation Area



6. Bar Area



7. Dishwashing Area



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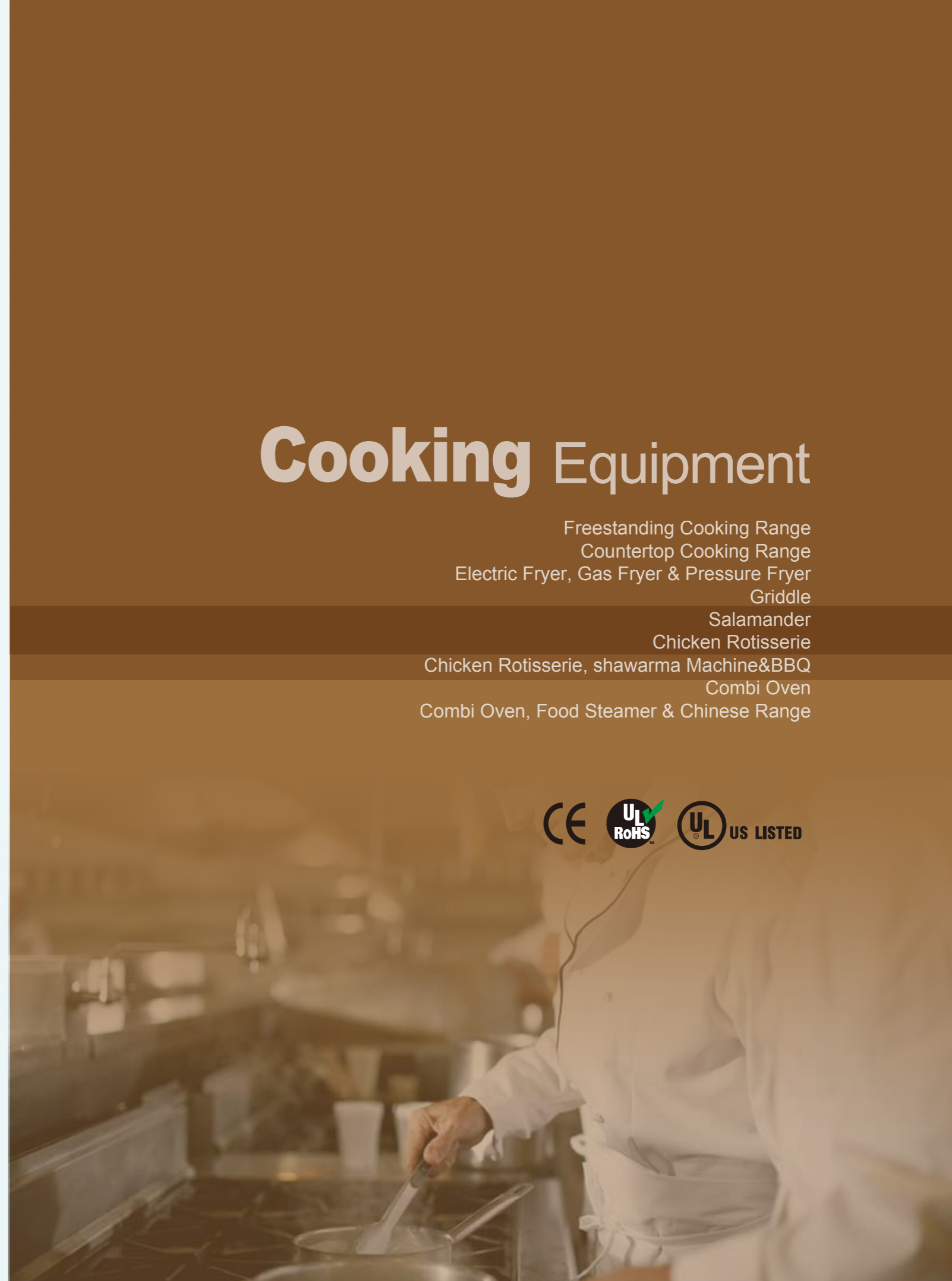
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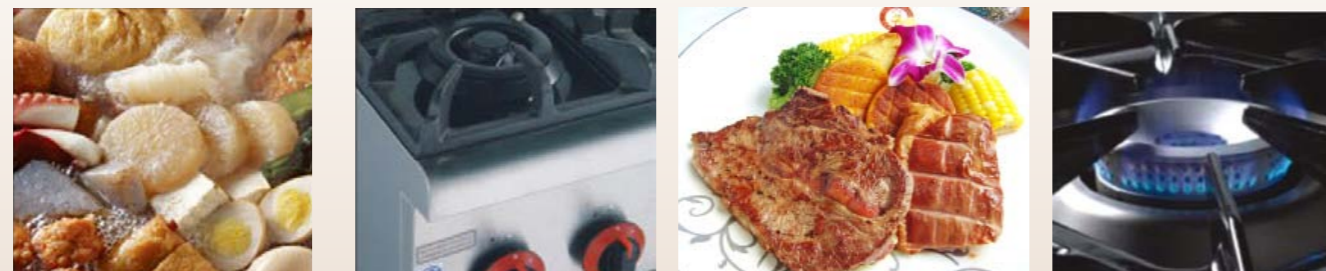
# Cooking Equipment

- Freestanding Cooking Range
- Countertop Cooking Range
- Electric Fryer, Gas Fryer & Pressure Fryer
- Griddle
- Salamander
- Chicken Rotisserie
- Chicken Rotisserie, shawarma Machine&BBQ
- Combi Oven
- Combi Oven, Food Steamer & Chinese Range



## Freestanding Cooking Range

- A comprehensive commercial kitchen requires a full set of Luxury Combination Freestanding Ovens, to show Professional, Splendid, Brilliant and utility-valuable.
- All stainless steel body, strong and durable.
- Electronic ignition pulse system with flame-out protection device for each control.
- Heavy duty gas burner with individual switch and thermostat.
- Adjustable feet.
- Gas combination oven series good for pipeline gas, natural gas or LPG.
- Key components from famous international suppliers.



## Freestanding Cooking Range



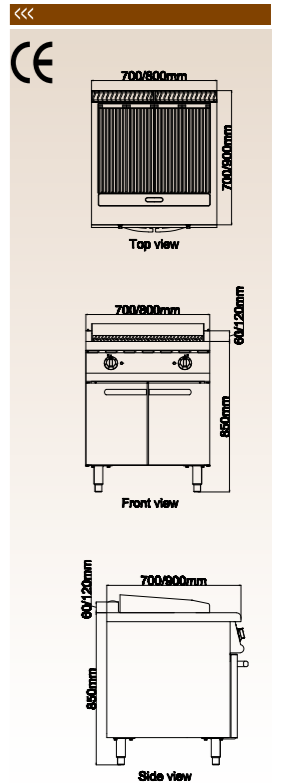
Range With 4-burner & Oven

- ZH-RQ-4**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Power: 36.8 Kw, 125560 BTU/H  
 N/W: 156 Kgs
- JZH-RQ-4**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Power: 36.8 Kw, 125560 BTU/H  
 N/W: 117 Kgs
- ZH-TQ-4**  
 Dimension(LxWxH): 800×900×850+120 mm  
 Power: 31 Kw, 106000 BTU/H  
 Electric Oven Temp.Range: 50-300  
 Electric Oven Power: 4.8 Kw, 380 V  
 N/W: 136 Kgs
- JZH-TQ-4**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Power: 31 Kw, 106000 BTU/H  
 Electric Oven Temp.Range: 50-300  
 Electric Oven Power: 4.8 Kw, 380 V  
 N/W: 111 Kgs



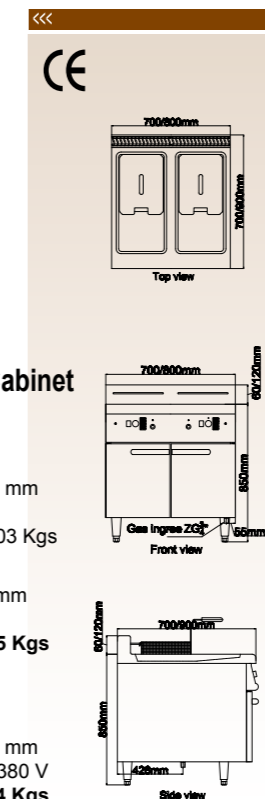
Lava Rock Grill With Cabinet

- ZH-RH**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Power: 17 Kw, 58004 BTU/H N/W: 137 Kgs
- JZH-RH**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Power: 14.4 Kw, 19132 BTU/H N/W: 113 Kgs
- ZH-TH**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Power: 12 Kw, 380 V N/W: 128 Kgs
- JZH-TH**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Power: 9 Kw, 380 V N/W: 95 Kgs



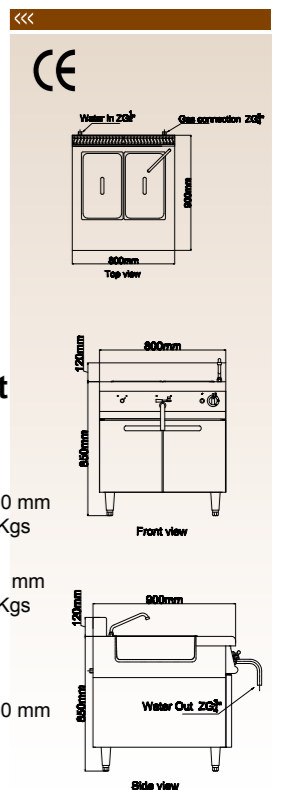
2 Tanks 2 Baskets Fryer With Cabinet

- ZH-RC×2**  
 Dimension(LxWxH): 800×900×850+120 mm  
 Capacity: 20+20 Liters  
 Power: 31 Kw, 105772 BTU/H N/W: 103 Kgs
- JZH-RC×2**  
 Dimension(LxWxH): 700×700×850+60 mm  
 Capacity: 20+20 Liters  
 Power: 31 Kw, 105772 BTU/H N/W: 85 Kgs
- ZH-TC×2**  
 Dimension(LxWxH): 800×900×850+120 mm  
 Capacity: 20+20 Liters Power: 24 Kw, 380 V  
 Temperature Range: 50-200 N/W: 94 Kgs
- JZH-TC×2**  
 Dimension(LxWxH): 700×700×850+60 mm  
 Capacity: 20+20 Liters Power: 24 Kw, 380 V  
 Temperature Range: 50-200 N/W: 77 Kgs



Bain Marie With Cabinet

- ZH-RB**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Power: 6 Kw, 20472 BTU/H N/W: 90 Kgs
- JZH-RB**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Power: 6 Kw, 20472 BTU/H N/W: 77 Kgs
- ZH-TB**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Power: 6 Kw, 380 V  
 Temperature Range: 30-85  
 N/W: 86 Kgs
- JZH-TB**  
 Dimension(LxWxH): 700×700×850+60 mm  
 Power: 5 Kw, 380 V N/W: 68 Kgs  
 Temperature Range: 30-85 °C



## Freestanding Cooking Range



### Gas Griddle (2/3 Flat & 1/3 Grooved With Oven)

**ZH-RU**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Griddle Plate Size: 725×610×20 mm  
 Power: 11.8+5.8 Kw, 60051 BTU/H  
 N/W: 178 Kgs

**JZH-RU**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Griddle Plate Size: 625×496×20 mm  
 Power: 11.8+5.8 Kw, 60051 BTU/H  
 N/W: 148 Kgs

**ZH-TU**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Griddle Plate Size: 725×610×20 mm  
 Power: 16.8 Kw, 380 V N/W: 177 Kgs

**JZH-TU**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Griddle Plate Size: 625×496×20 mm  
 Power: 13.8 Kw, 380 V N/W: 139 Kgs



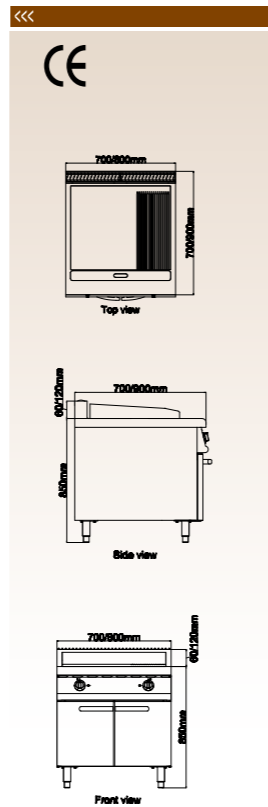
### Griddle(2/3 Flat & 1/3 Grooved With Cabinet)

**ZH-RG**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Power: 11.8 Kw, 40262 BTU/H  
 N/W: 125 Kgs

**JZH-RG**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Power: 11.8 Kw, 40262 BTU/H  
 N/W: 95 Kgs

**ZH-TG**  
 Dimension(LxWxH): 800×900×850+120 mm  
 Power: 12 Kw, 380 V N/W:124 Kgs  
 Temperature Range: 50-300

**JZH-TG**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Power: 9 Kw, 380 V N/W: 86 Kgs  
 Temperature Range: 50-300



### 60L Gas Soup Kettle

**JZH-RO**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Capacity: 60 Liters N/W: 112 Kgs  
 Power: 23 Kw, 78476 BTU/H  
 Interlayer Pressure: ≤ 50 kPa

### 100L Gas Soup Kettle

**ZH-RO100**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Capacity: 100 Liters N/W: 137 Kgs  
 Power: 25 Kw, 85300 BTU/H  
 Interlayer Pressure: ≤ 50 kPa

### 150L Gas Soup Kettle

**ZH-RO150**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Capacity: 150 Liters N/W: 140 Kgs  
 Power: 26 Kw, 88712 BTU/H  
 Interlayer Pressure: ≤ 50 kPa



### 60L Electric Soup Kettle

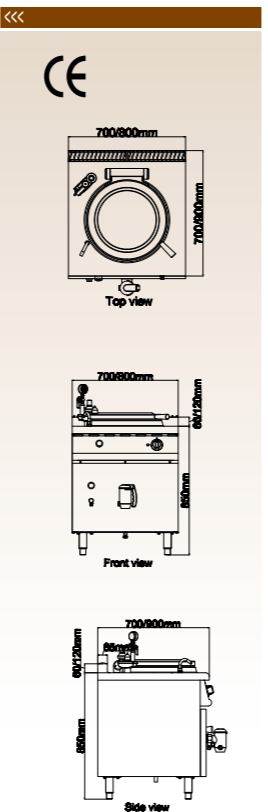
**JZH-TO**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Capacity: 60 Liters N/W: 88 Kgs  
 Power: 12 Kw, 380 V  
 Interlayer Pressure: ≤ 50 kPa

### 100L Electric Soup Kettle

**ZH-TO100**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Capacity: 100 Liters N/W: 122.5 Kgs  
 Power: 18 Kw, 380 V  
 Interlayer Pressure: ≤ 50 kPa

### 150L Electric Soup Kettle

**ZH-TO150**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Capacity: 150 Liters N/W: 130 Kgs  
 Power: 24 Kw, 380 V  
 Interlayer Pressure: ≤ 50 kPa



## Freestanding Cooking Range



### Electric 4 Ceramic Hob With Cabinet

**JZH-HQ-4**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Power: 8 Kw, 380 V  
 N/W: 66 Kgs

**JZH-HP-4 (With Oven)**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Power: 12.8 Kw, 380 V  
 Temperature Range: 50-300  
 N/W: 94 Kgs



### French Hot-plate Cooker With Cabinet

**ZH-RE**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Power: 10 Kw, 34120 BTU/H  
 N/W: 112 Kgs

**JZH-RE**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Power: 10 Kw, 34120 BTU/H  
 N/W: 87 Kgs



### French Hot-plate Cooker With Oven

**ZH-RT**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Power: 15.8 Kw, 53910 BTU/H  
 N/W: 165 Kgs

**JZH-RT**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Power: 15.8 Kw, 53910 BTU/H  
 N/W: 122 Kgs



### Gas Tilting Braising Pan

**ZH-RS**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Capacity: 80 Liters  
 Power: 24Kw, 81888 BTU/H  
 N/W: 140 Kgs

**JZH-RS**  
 Dimension(LxWxH): 800×700×850 +60 mm  
 Capacity: 60 Liters  
 Power: 18 Kw, 61416 BTU/H  
 N/W: 122 Kgs

### Electric Tilting Braising Pan

**ZH-TS**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Capacity: 80 Liters  
 Power: 12 Kw, 380 V  
 N/W: 135 Kgs

**JZH-TS**  
 Dimension(LxWxH): 800×700×850 +60 mm  
 Capacity: 60 Liters  
 Power: 10.5 Kw, 380 V  
 N/W: 122 Kgs



### Pasta Cooker With Cabinet

**ZH-RM-12**  
 Dimension(LxWxH): 800×900×850 +120 mm  
 Power: 23.6 Kw, 80523 BTU/H  
 N/W: 100 Kgs

**JZH-RM-9**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Power: 23.6 Kw, 80523 BTU/H  
 N/W: 82 Kgs

### Electric Pasta Cooker With Cabinet

**ZH-TM-12**  
 Dimension(LxWxH): 800×900×850+120 mm  
 Power: 18 Kw, 380 V  
 Temperature Range: 50-300  
 N/W:86 Kgs

**JZH-TM-9**  
 Dimension(LxWxH): 700×700×850 +60 mm  
 Power: 12 Kw, 380 V  
 N/W:75 Kgs



### Pasta Cooker With Cabinet

**ZH-RM-16**  
 Dimension(LxWxH): 800×900×850+60 mm  
 Power: 23.6 Kw, 80523 BTU/H  
 N/W:86 Kgs

**JZH-RM-12**  
 Dimension(LxWxH): 700×700×850+60 mm  
 Power: 23.6 Kw, 80523 BTU/H  
 Temperature Range: 50-300  
 N/W:82 Kgs

### Electric Pasta Cooker With Cabinet

**ZH-TM-16**  
 Dimension(LxWxH): 800×900×850+60 mm  
 Power: 18 Kw, 380 V  
 N/W: 86 Kgs

**JZH-TM-12**  
 Dimension(LxWxH): 700×700×850+60 mm  
 Power: 12 Kw, 380 V  
 N/W: 75 Kgs

## Freestanding Cooking Range



**Gas Range 4 Burner With Oven**  
**US-RQ-4**  
 Dimension(LxWxH): 800×900×850+120 mm  
 Power: 2×4.5+2×7.5 Kw, 103490 BTU/H  
 Gas Oven Temperature Range: 120-330  
 Gas Oven Power: 5.8 Kw  
**JUS-RQ-4**  
 Dimension(LxWxH): 700×700×850+60 mm  
 Power: 2×3.5+2×4.5 Kw, 54590 BTU/H  
 Gas Oven Temperature Range: 120-330  
 Gas Oven Power: 5.8 Kw



**Gas Range 6 Burner With Oven**  
**US-RQ-6**  
 Dimension(LxWxH): 1200×900×850+120 mm  
 Power: 3×4.5+3×7.5 Kw, 122830 BTU/H  
 Gas Oven Temperature Range: 120-330  
 Gas Oven Power: 5.8 Kw  
**JUS-RQ-6**  
 Dimension(LxWxH): 1050×700×850+60 mm  
 Power: 3×3.5+3×4.5 Kw, 81888 BTU/H  
 Gas Oven Temperature Range: 120-330  
 Gas Oven Power: 5.8 Kw



**Gas Range 4 Burner With Cabinet (Griddle)**  
**US-RA-4**  
 Dimension(LxWxH): 800×900×850+120 mm  
 Power: 29.8 Kw, 101678 BTU/H  
 N/W: 192 Kgs  
**JUS-RA-4**  
 Dimension(LxWxH): 700×700×850+120 mm  
 Power: 29.8 Kw, 101678 BTU/H  
 N/W: 192 Kgs

**Gas Range 4 Burner With Cabinet**  
**US-RA-4**  
 Dimension(LxWxH): 800×900×850+120 mm  
 Power: 2×4.5+2×7.5, 103490 BTU/H  
**JUS-RA-4**  
 Dimension(LxWxH): 700×700×850+60 mm  
 Power: 2×3.5+2×4.5, 54590 BTU/H

**Gas Range With 6 Burner & Cabinet**  
**US-RA-6**  
 Dimension(LxWxH): 1200×900×850+120 mm  
 Power: 3×4.5+3×7.5 Kw, 122830 BTU/H  
**Gas Range With Cabinet**  
**JUS-RA-6**  
 Dimension(LxWxH): 1050×700×850+60 mm  
 Power: 3×3.5+3×4.5 Kw, 81888 BTU/H



**Gas Range With 3 Burner & Cabinet**  
**JUS-RA-3**  
 Dimension(LxWxH): 1050×700×850+120 mm  
 Power: 3.5+4.5+7.5 Kw, 52886 BTU/H



**Gas Range With 3 Burner & Oven**  
**JUS-RQ-3**  
 Dimension(LxWxH): 1050×700×850+120 mm  
 Power: 3.5+4.5+7.5 Kw, 52886 BTU/H  
 Gas Oven Temperature Range: 120-330  
 Gas Oven Power: 5.8 Kw



**Gas Range With 6 Burner & Electric Oven**  
**ZH-TQ-6**  
 Dimension(LxWxH): 1200×900×850 +120 mm  
 Power: 46.8 Kw, 159000 BTU/H  
 Electric Oven Temp. Range: 50-300  
 Electric Oven Power: 4.8 Kw, 380 V  
 N/W:179 Kgs  
**JZH-TQ-6**  
 Dimension(LxWxH): 1050×700×850 +60 mm  
 Power: 46.8 Kw, 159000 BTU/H  
 Electric Oven Temp. Range: 50-300  
 Electric Oven Power: 4.8 Kw, 380 V  
 N/W:144 Kgs

**Gas Range With 6 Burner & Oven**  
**ZH-RQ-6**  
 Dimension(LxWxH): 1200×900×850 +120 mm  
 Power: 52.6 Kw, 178790 BTU/H  
 N/W: 208 Kgs  
**JZH-RQ-6**  
 Dimension(LxWxH): 1050×700×850 +60 mm  
 Power: 52.6 Kw, 178790 BTU/H  
 N/W: 155 Kgs

## Freestanding Cooking Range



**Electric 4-plate Cooker With Cabinet**  
**ZH-TE-4**  
 Dimension(LxWxH): 800×900×850+120 mm  
 Power: 9.2 Kw, 380 V  
 N/W: 63 Kgs  
**JZH-TE-4**  
 Dimension(LxWxH): 700×700×850+60 mm  
 Power: 9.2 Kw, 380 V  
 N/W: 55 Kgs



**Electric 4-plate Cooker With Oven**  
**ZH-TT-4**  
 Dimension(LxWxH): 800×900×850+120 mm  
 Power: 14 Kw, 380 V  
 N/W: 104 Kgs  
**JZH-TT-4**  
 Dimension(LxWxH): 700×700×850+60 mm  
 Power: 14 Kw, 380 V  
 N/W: 94 Kgs



**Electric 4 Hot-plate Cooker & Oven**  
**ZH-TT-6A**  
 Dimension(LxWxH): 800×900×850+120 mm  
 Power: 20.8 Kw, 380 V  
 N/W: 129 Kgs  
**Electric 6 Hot-plate Cooker & Oven**  
**ZH-TT-6A**  
 Dimension(LxWxH): 1200×900×850+120 mm  
 Power: 28.8 Kw, 380 V  
 N/W: 179 Kgs



Integration of the central island kitchen system equipment ZYD01

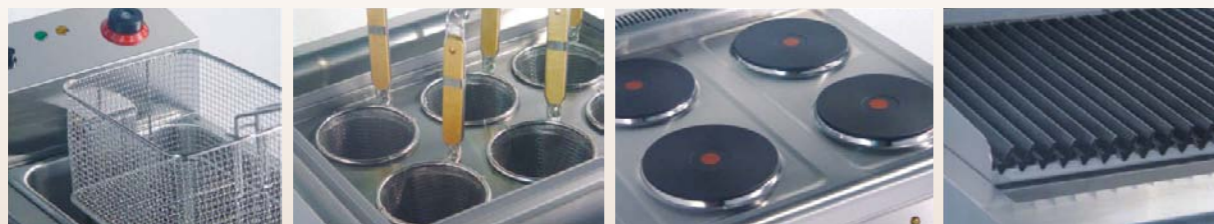
Overall Dimension: 3524x1668x1673 mm  
 Operation Height: 850 mm  
 Maximum integrated kitchen equipment standard the number of modules:10  
 Module interface dimension: 700x300 mm  
 Standard module dimension: 700x700x300 mm

## Countertop Cooking Range

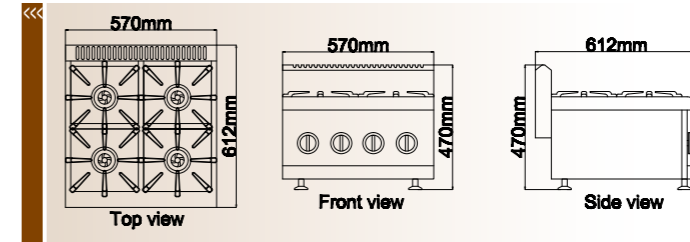
### Luxury Counter Top Combination Oven


(Electric or Gas Model)  

- *Luxury Countertop Combination Oven is another option for a economical & compact kitchen.*
- *All stainless steel body, strong and durable.*
- *Electronic ignition pulse system with flame-out protection device for each control.*
- *Heavy duty gas burner with individual switch and thermostat.*
- *Adjustable feet.*
- *Gas combination oven series good for pipeline gas, natural gas or LPG.*




## Countertop Cooking Range



 **Gas Stove (Counter top)**  
**TB-4.R**  
Dimension(LxWxH):  
570×612×470 mm  
Power: 14.2 Kw, 48450 BTU/H  
N/W: 39 Kgs



 **Gas Fryer (Counter top)**  
**TEF-6+6.R**  
Dimension(LxWxH):  
600×612×470 mm  
Tank Dimension(LxWxH):  
300×240×150 mm  
Capacity: 6+6 Liters  
Power: 11.2 Kw, 38215 BTU/H  
N/W: 33 Kgs




 **Electric Fryer (Counter top)**  
**TEF-8+8**  
Dimension(LxWxH):  
600×600×430 mm  
Tank Dimension(LxWxH):  
240×300×200 mm  
Capacity: 8+8 Liters  
Power: 3.25+3.25 Kw, 220-240 V  
N/W: 25 Kgs



 **Gas Griddle (Counter top)**  
**TGH-21.R**  
Dimension(LxWxH):  
660×612×470 mm  
Griddle Plate Dimension(LxWxH):  
590×434×16 mm  
Power: 8.4 Kw, 28660 BTU/H  
N/W: 49 Kgs



 **Electric Griddle (Counter top)**  
**TGH-21**  
Dimension(LxWxH):  
600×600×350 mm  
Griddle Plate Dimension(LxWxH):  
536×330×16 mm  
Power: 5 Kw, 220-240 V  
N/W: 43 Kgs




 **Electric Lava Rock Grill**  
**THS-150**  
Dimension(LxWxH):  
650×600×350 mm  
Roasting Surface Dimension  
(LxWxH): 570×350 mm  
Power: 7.2 Kw, 220-240 V  
N/W: 38 Kgs



 **Gas Lava Rock Grill (Counter top)**  
**THS-150.R**  
Dimension(LxWxH):  
650×612×470 mm  
Roasting Surface Dimension  
(LxWxH): 570×350 mm  
Power: 16.8 Kw, 57320 BTU/H  
N/W: 46 Kgs



 **Pasta Cooker (Counter top)**  
**TM-6**  
Dimension(LxWxH):  
600×600×350 mm  
Power: 6 Kw, 220-240 V  
N/W: 25 Kgs




 **Electric Bain Marier (Counter top)**  
**TY-4**  
Dimension(LxWxH):  
700×600×350 mm  
Power: 1.5 Kw, 220-240 V  
N/W: 24 Kgs



 **Electric 4-Plate Cooker (Counter top)**  
**TZ-4**  
Dimension(LxWxH):  
600×600×350 mm  
Power: 8 Kw, 220-240 V  
N/W: 20 Kgs



 **Electric Ceramic Hob (Counter top)**  
**THP-4**  
Dimension(LxWxH):  
660×650×300 mm  
Power: 8 Kw, 380 V  
N/W: 21 Kgs

## Electric Fryer, Gas Fryer & Pressure Fryer



**Electric Fryer (1 Tank, 1 Basket)**  
**EF-81**  
 Dimension(LxWxH): 290x460x310 mm  
 Capacity: 5.5 Liters  
 Power: 2.5 Kw, 220-240 V  
 N/W: 4.6 Kgs



**Electric Fryer (2 Tanks, 2 Baskets)**  
**EF-82**  
 Dimension(LxWxH): 580x460x310 mm  
 Capacity: 5.5+5.5 Liters  
 Power: 2.5+2.5 Kw, 220-240 V  
 N/W: 9 Kgs



**Electric Fryer (1 Tank, 2 Baskets)**  
**EF-83**  
 Dimension(LxWxH): 550x460x310 mm  
 Capacity: 11 Liters  
 Power: 5 Kw, 220-240 V  
 N/W: 9 Kgs



**Electric Fryer (1 Tank, 1 Basket)**  
**EF-903**  
 Dimension(LxWxH): 330x600x435 mm  
 Capacity: 12.5 Liters  
 Power: 4.5 Kw, 220-240 V  
 N/W: 15 Kgs



**CE**  
**Electric Fryer (1 Tank, 1 Basket)**  
**EF-4L**  
 Dimension(LxWxH): 260x380x310 mm  
 Capacity: 4 Liters  
 Power: 2.0 Kw, 220-240 V  
 N/W: 5 Kgs

**EF-6L**  
 Dimension(LxWxH): 310x410x285 mm  
 Capacity: 6 Liters  
 Power: 2.5 Kw, 220-240 V  
 N/W: 5.5 Kgs

**EF-11L**  
 Dimension(LxWxH): 320x440x340 mm  
 Capacity: 11 Liters  
 Power: 3.5 Kw, 220-240 V  
 N/W: 7 Kgs

**Electric Fryer (2 Tanks, 2 Baskets)**  
**EF-904**  
 Dimension(LxWxH): 660x600x435 mm  
 Capacity: 12.5+12.5 Liters  
 Power: 4.5+4.5 kw  
 Voltages: 220-240 V  
 N/W: 29 kg



**CE**  
**Electric Fryer (2 Tanks, 2 Baskets)**  
**EF-4L-2**  
 Dimension(LxWxH): 480x380x310 mm  
 Capacity: 4+4 Liters  
 Power: 4 Kw, 220-240 V  
 N/W: 9.5 Kgs

**EF-6L-2**  
 Dimension(LxWxH): 550x410x285 mm  
 Capacity: 6+6 Liters  
 Power: 5 Kw, 220-240 V  
 N/W: 12 Kgs

**EF-11L-2**  
 Dimension(LxWxH): 670x440x340 mm  
 Capacity: 11+11 Liters  
 Power: 7 Kw, 220-240 V  
 N/W: 15 Kgs



**CE**  
**Electric Fryer (1 Tank, 1 Basket)**  
**EF-12L**  
 Dimension(LxWxH): 285x470x410 mm  
 Capacity: 8 Liters  
 Power: 3.25 Kw, 220-240 V  
 N/W: 10 Kgs



**CE**  
**Electric Fryer (2 Tanks, 2 Baskets)**  
**EF-12L-2**  
 Dimension(LxWxH): 580x470x410 mm  
 Capacity: 8+8 Liters  
 Power: 3.25+3.25 Kw, 220-240 V  
 N/W: 17.5 Kgs

## Electric Fryer, Gas Fryer & Pressure Fryer



**Gas Fryer (1 Tank, 1 Basket)**  
**EF-71**  
 Dimension(LxWxH): 290x520x445 mm  
 Capacity: 5.5 Liters  
 Power: 17745 BTU/H  
 Switches: 1  
 N/W: 12 Kgs



**Gas Fryer (2 Tanks, 2 Baskets)**  
**EF-72**  
 Dimension(LxWxH): 580x520x445 mm  
 Capacity: 5.5+5.5 Liters  
 Power: 35490 BTU/H  
 Switches: 2  
 N/W: 22 Kgs



**Gas Fryer (1 Tank, 2 Baskets)**  
**EF-73**  
 Dimension(LxWxH): 550x520x445 mm  
 Capacity: 5.5 Liters  
 Power: 35490 BTU/H  
 Switches: 1  
 N/W: 21 Kgs



EF-28L



EF-28L-2



AP-26-3

**Oil Filter Cart**  
**LG-20**  
 Dimension(LxWxH): 450x330x350 mm  
 Oil Filtering Capacity: 5 Liters/ min  
 Pump Flow: 20 Liters/ min  
 Discharge Pressure: 0.33 Mpa  
 Power: 0.55 Kw, 220-240 V  
 N/W: 4.6 Kgs

1. Rational and technological design, high efficiency of oil fitting  
 2. Equipped with switch protection cover, safe and unique.

**Freestanding Electric Fryer (1 Tank, 2 Baskets)**  
**EF-28L**  
 Dimension(LxWxH): 400x800x1100 mm  
 Capacity: 28 Liters  
 Power: 18 Kw, 380 V  
 N/W: 60 Kgs

**Freestanding Electric Fryer (2 Tanks, 2 Baskets)**  
**EF-28L-2**  
 Dimension(LxWxH): 800x800x1100 mm  
 Capacity: 28+28 Liters  
 Power: 36 Kw, 380 V  
 N/W: 101 Kgs

**Freestanding Electric Fryer (1 Tank, 2 Baskets)**  
**AP-26**  
 Dimension(LxWxH): 400x840x940 mm  
 Capacity: 21 Liters  
 Power: 10 Kw, 380 V  
 N/W: 38 Kgs

**Freestanding Electric Fryer (3 Tanks, 3 Baskets)**  
**AP-26-3**  
 Dimension(LxWxH): 780x770x930 mm  
 Capacity: 12+12+12 Liters  
 Power: 4.5+4.5+4.5 Kw, 220-240 V  
 N/W: 74 Kgs

**Freestanding Electric Fryer (2 Tanks, 4 Baskets)**  
**AP-26-2**  
 Dimension(LxWxH): 880x840x940 mm  
 Capacity: 21+21 Liters  
 Power: 20 Kw, 380 V  
 N/W: 56 Kgs

## Electric Fryer, Gas Fryer & Pressure Fryer



**Electric Oil-Water Mixed Fryer**  
**EF-44**  
 Dimension(LxWxH): 495x785x950 mm  
 Capacity: 44 Liters  
 Power: 13.5 Kw, 380 V  
 N/W: 56 Kgs



**Freestanding Electric Fryer (1 Tank, 2 Baskets)**  
**EF-84**  
 Dimension(LxWxH): 570x510x960 mm  
 Capacity: 27 Liters  
 Power: 8 Kw, 220-240 V  
 N/W: 23 Kgs



**Freestanding Electric Fryer (2 Tanks, 2 Baskets)**  
**EF-85**  
 Dimension(LxWxH): 590x510x960 mm  
 Capacity: 14+14 Liters  
 Power: 4+4 Kw, 220-240 V  
 N/W: 26 Kgs



**Gas Fryer (1 Tank, 2 Baskets)**  
**ZH-RF-2**  
 Dimension(LxWxH): 398x700x1100+35 mm  
 Capacity: 27 Liters  
 Power: 18 Kw, 61605 BTU/H  
 N/W: 53 Kgs  
**ZH-RF-3**  
 Dimension(LxWxH): 500x700x1080 mm  
 Capacity: 40 Liters  
 Power: 27 Kw, 92410 BTU/H  
 N/W: 62 Kgs



**Gas Fryer (1 Tank, 1 Basket)**  
**JZH-RC-1**  
 Dimension(LxWxH): 400x900x850 + 120 mm  
 Capacity: 21 Liters  
 Power: 15.5 Kw, 52886 BTU/H  
 N/W: 60 Kgs  
 1. High combustion efficiency  
 2. Temperature control device  
 3. Flame failure safety devices, safe and reliable  
**JZH-RC-1**  
 Dimension(LxWxH): 360x750x850 + 120 mm  
 Capacity: 21 Liters  
 Power: 15.5 Kw, 52886 BTU/H  
 N/W: 53 Kgs



## Electric Fryer, Gas Fryer & Pressure Fryer



**Electric Pressure Fryer (Counter Top)**  
**MDXZ-16**  
 Dimension(LxWxH): 350x400x500 mm  
 Capacity: 16 Liters  
 Power: 3 Kw, 220-240 V  
 Temperature Range: 50-200  
 N/W: 18 Kgs



**Electric Pressure Fryer (Freestanding)**  
**PFE-500**  
 Dimension(LxWxH): 960x460x1230 mm  
 Capacity: 25 Liters  
 Power: 12 Kw, 380 V  
 Temperature Range: 50-300  
 N/W: 140 Kgs



**Electric Pressure Fryer (Freestanding)**  
**PFE-600**  
 Dimension(LxWxH): 960x460x1230 mm  
 Capacity: 25 Liters  
 Power: 12 Kw, 380 V  
 Temperature Range: 50-300  
 N/W: 140 Kgs



**Electric Pressure Fryer (Freestanding)**  
**PFE-800**  
 Dimension(LxWxH): 960x460x1230 mm  
 Capacity: 25 Liters  
 Power: 12 Kw, 380 V  
 Temperature Range: 50-300  
 N/W: 140 Kgs



**Electric Pressure Fryer (Freestanding)**  
**PFG-600**  
 Dimension(LxWxH): 960x460x1230 mm  
 Capacity: 25 Liters  
 Power: 12 Kw, 380 V  
 Temperature Range: 50-300  
 N/W: 140 Kgs



Equipped with auto oil filter and computer control system.

## Griddle

- Stainless steel body, 20 mm thick griddle plate, independent electronic ignition switch, flame
- failure safety protection device, built-in heating system groups, 152 mm adjustable feet.



**Gas**  
**Gas Griddle (grooved)**  
**GH-721**  
 Dimension(LxWxH): 550×530×550 mm  
 Griddle Plate Dimension(LxWxH): 548×350×10 mm  
 Power: 10.7 Kw  
 N/W: 30 Kgs  
**GH-722**  
 Dimension(LxWxH): 730×580×550 mm  
 Griddle Plate Dimension(LxWxH): 728×400×10 mm  
 Power: 11.7 Kw  
 N/W: 43 Kgs



**Gas**  
**Gas Griddle (flat)**  
**GH-718**  
 Dimension(LxWxH): 550×530×550 mm  
 Griddle Plate Dimension(LxWxH): 548×350×10 mm  
 Power: 10.7 Kw  
 N/W: 30 Kgs



**Gas**  
**Gas Griddle (flat)**  
**GH-720**  
 Dimension(LxWxH): 730×580×550 mm  
 Griddle Plate Dimension(LxWxH): 728×400×10 mm  
 Power: 11.7 Kw  
 N/W: 43 Kgs



**CE**  
**Electric Griddle (Flat)**  
**GH-818**  
 Dimension(LxWxH): 550×450×230 mm  
 Griddle Plate Dimension: 548×350×10 mm  
 Power: 3 Kw, 220-240 V  
 N/W: 23 Kgs



**CE**  
**Electric Griddle (Flat)**  
**GH-820**  
 Dimension(LxWxH): 730×500×230 mm  
 Griddle Plate Dimension: 728×400×10 mm  
 Power: 4.4 Kw, 220-240 V/380 V  
 N/W: 34 Kgs



**Gas**  
**Gas Griddle (flat)**  
**SGH-24**  
 Dimension(LxWxH): 609×660×565 mm  
 Griddle Plate Dimension: 605×490×20 mm  
 Power: 48000 BTU/H  
 N/W: 79 Kgs

**SGH-36**  
 Dimension(LxWxH): 914×660×565 mm  
 Griddle Plate Dimension: 910×490×20 mm  
 Power: 71000 BTU/H  
 N/W: 115 Kgs

**SGH-48**  
 Dimension(LxWxH): 1219×660×565 mm  
 Griddle Plate Dimension(LxWxH): 1212×490×20 mm  
 Power: 95000 BTU/H  
 N/W: 147 Kgs



**Electric Griddle (Grooved)**  
**GH-821**  
 Dimension(LxWxH): 550×450×230 mm  
 Griddle Plate Dimension(LxWxH): 548×350×10 mm  
 Power: 3 Kw, 220-240 V  
 N/W: 23 Kgs



**Electric Griddle (1/2 Flat, 1/2 Grooved)**  
**GH-822**  
 Dimension(LxWxH): 730×550×230 mm  
 Griddle Plate Dimension(LxWxH): 728×400×10 mm  
 Power: 4.4 Kw, 220-240 V  
 N/W: 31.6 Kgs

## Salamander



**CE**  
**Electric Lift Salamander**  
**EB-600**  
 Dimension(LxWxH): 600×450×500 mm  
 Power: 4 Kw, 220-240 V  
 Temperature Range: 50-300  
 Heating Zone: 590×320 mm  
 Up & Down Travel: 0-140 mm  
 N/W: 49 Kgs

**EB-800**  
 Dimension(LxWxH): 800×450×500 mm  
 Power: 5.6 Kw, 220-240 V  
 Temperature Range: 50-300  
 Heating Zone: 790×320 mm  
 Up & Down Travel: 0-140 mm  
 N/W: 61 Kgs



**CE**  
**Electric Lift Salamander**  
**EB-450**  
 Dimension(LxWxH): 450×450×500 mm  
 Power: 2.8 Kw, 220-240 V  
 Temperature Range: 50-300  
 Heating Zone: 440×320 mm  
 Up & Down Travel: 0-140 mm  
 N/W: 38.5 Kgs



**CE**  
**Electric Lift Salamander (counter top)**  
**AT-936**  
 Dimension(LxWxH): 610×340×280 mm  
 Power: 2 Kw, 220-240 V  
 N/W: 17 Kgs



**Gas**  
**Gas Primer Grill**  
**R-44**  
 Dimension(LxWxH): 560×510×280 mm  
 Power: 7 Kw N/W: 30 Kgs  
**R-46**  
 Dimension(LxWxH): 760×510×280 mm  
 Power: 10.3 Kw  
 N/W: 42 Kgs  
 Electronic ignition, infrared radiation heating.



**Electric Lift Salamander (counter top)**  
**AT-937**  
 Dimension(LxWxH): 800×450×470 mm  
 Power: 4 Kw, 220-240 V  
 N/W: 28 Kgs  
**AT-938**  
 Dimension(LxWxH): 580×390×390 mm  
 Power: 2.2 Kw, 220-240 V  
 N/W: 18 Kgs  
 All stainless steel body with adjustable layers, individual temperature control



**Gas**  
**Gas Lift Salamander**  
**REB-03**  
 Dimension(LxWxH): 885×550×587 mm  
 Power: 11.5 Kw, 39238 BTU/H  
 N/W: 74 Kgs



**Gas**  
**Gas Infrared Ray Salamander**  
**RG-14**  
 Dimension(LxWxH): 620×440×610 mm  
 Power: 7 Kw  
 N/W: 41 Kgs  
 Infrared radiation heating



**Gas**  
**Gas Infrared Ray Salamander**  
**RG-16**  
 Dimension(LxWxH): 880×440×610 mm  
 Power: 10.3 Kw  
 N/W: 47 Kgs  
 Infrared radiation heating

## Salamander



**Hamburger Machine**  
**GF-212**  
Dimension: 406×660×290 mm  
Power: 2.4 Kw, 220-240 V  
N/W: 28 Kgs



**Vacuum Meat Salting Machine**  
**YA-809**  
Dimension: 953×860×914 mm  
Power: 0.5 Kw  
Voltage: 220-240 V  
N/W: 75 Kgs



**Meat Salting Machine**  
**YA-900**  
Dimension: 953×660×914 mm  
Power: 0.38 Kw  
Voltage: 220-240 V  
N/W: 59 Kgs



**Electric Powder Wrapping Table**  
**GU-1200**  
Dimension: 1200×750×1100 mm  
Power: 0.18 Kw  
Voltage: 3N-380V/ 50 Hz  
N/W: 132 Kgs



**Gas Lava Rock Grill**  
**GH-978**  
Dimension: 760×600×350 mm  
Power: 14.6 Kw  
N/W: 72 Kgs



**Electric Hot Plate Cooker**  
**TZ-2-BC**  
Dimension: 300×600×260 mm  
Heating plate Dimension: 2" Φ 160 mm  
Power: 3 Kw  
Voltage: 240 V



**Electric Hot Plate Cooker**  
**HT-92A**  
Dimension: 300×600×350 mm  
Power: 4 Kw  
Voltage: 220-240 V  
N/W: 13 Kgs



**Electric Hot Plate Cooker**  
**HT-94A**  
Dimension: 600×600×350 mm  
Power: 8 Kw  
Voltage: 220-240 V  
N/W: 15 Kgs



**Commercial Induction Cooker**  
**EM-3000**  
Dimension: 350×450×135 mm  
Power: 3 Kw, 220-240 V  
N/W: 7.6 Kgs

## Chicken Rotisserie



**Electric Rotisserie**  
**YXD-266X**  
Dimension(LxWxH): 810×670×610 mm  
Power: 4.6 Kw, 220-240 V  
N/W: 65 Kgs  
Stainless steel body with glass window in front and back, 4 hanging baskets could bake 12 pcs of chickens.

**YXD-268X**  
Dimension(LxWxH): 1030×670×810 mm  
Power: 6.2 Kw, 220-240 V  
N/W: 81 Kgs  
Stainless steel body with glass window in front and back, 4 hanging baskets could bake 12 to 16 pcs of chickens.



**Gas Rotisserie**  
**YXD-268-1**  
Dimension(LxWxH): 1010×810×800 mm  
Gas Pressure: 2800-3000 Pa  
Power: 9.4 Kw  
Temperature Range: 0-390



**Electric Rotisserie**  
**YXD-201-U**  
Dimension(LxWxH): 1000×900×1000 mm  
Power: 9.7 Kw, 380 V  
N/W: 174 Kgs



**Electric Chicken Rotisserie**  
**YXD-1480**  
Dimension(LxWxH): 1480×580×2000 mm  
Power: 42.5 Kw, 380 V  
Rev: 6 rpm  
N/W: 257 Kgs  
1. High efficiency infrared ray heating element, high heating efficiency.  
2. Adjustable baking distance, easy cleaning.



**Electric Chicken Rotisserie**  
**YXD-208-L**  
Dimension(LxWxH): 1660×700×2010 mm  
Power: 21.5 Kw, 380 V  
N/W: 450 Kgs  
High efficiency heating system, short time with large output.



**Electric Rotisserie**  
**YXD-206C**  
Dimension(LxWxH): 670×553×1587 mm  
Power: 8.2 Kw, 220-240 V  
N/W: 106 Kgs



**Gas Rotisserie**  
**YXD-306**  
Dimension(LxWxH): 670×553×1587 mm  
Power: 8.2 Kw  
Lamp Power: 0.2 Kw, 220-240 V  
N/W: 91 Kgs  
Good quality glasses three sides, infrared baking, fast high efficiency and energy saving.

## Chicken Rotisserie, Shawarma Machine & BBQ



**Electric Chicken Rotisserie**  
**YXD-35**

**Dimension(LxWxH):** 1000×860×1100 mm  
**Power:** 11 Kw, 380 V  
**Max Capacity:** 35 pcs chickens  
**N/W:** 195 Kgs

**YXD-36B**  
**Dimension(LxWxH):** 1000×860×2080 mm  
**Power:** 13.7 Kw, 380 V  
**Max Capacity:** 70 pcs chickens  
**N/W:**370 Kgs  
(Upper layer for 35 chickens cooking, lower layer for 35 chickens keeping warm)

- Hot air circulation heating mode, top heating.
- Draught fan blowing-in heating mode.
- Heating up fast and even.



**Gas Chicken Rotisserie**  
**GT3-P**

**Dimension(LxWxH):** 1200×500×730 mm  
**Power:** 18 Kw, 61418 BTU/H  
**Lamp Power:** 0.2 Kw, 220-240 V  
**Max Capacity:**15 pcs chickens  
**N/W:**77 Kgs

Infrared ray baking, high baking speed, high efficiency, energy saving.

Use of Gas: LPG, Nature Gas.



**Gas Chicken Rotisserie**  
**GT6-P**

**Dimension(LxWxH):**1200×500×1260 mm  
**Power:** 36 Kw, 122836 BTU/H  
**Lamp Power:** 0.3 Kw, 220-240 V  
**Max Capacity:**15 pcs chickens  
**N/W:**126 Kgs

Infrared ray baking, high baking speed, high efficiency, energy saving.

Use of Gas: LPG, Nature Gas.



**Electric Shawarma Machine**  
**PE-2**

**Dimension(LxWxH):** 534×607×950 mm  
**Power:** 9.9 Kw, 380 V  
**Rotation Speed:** 2.5 rpm  
Diameter for broiled meat < 400 mm  
**N/W:**34 Kgs,  
Each heating element has three levels (3.3 Kw, 1.65 Kw and 0.825 Kw)



**Gas Shawarma Machine**  
**RG-2**

**Dimension(LxWxH):** 534×700×1015 mm  
**Power:** 14.8 Kw, 220 V/50 Hz, 110 V/60 Hz  
**Rev:** 1 rpm  
**Gas Flow:** 1.17 Kgs/H (LPG)  
1.565 m<sup>3</sup>/H (Nature Gas)  
**N.W/G.W:** 31/46 Kgs



**Smokeless Barbecue Oven**  
**R-110**

**Dimension(LxWxH):** 1100×385×240 mm  
**Power:** 8.4 Kw  
**Power:** 0.45 Kw, 220-240 V  
**N/W:** 18 Kgs

## Combi Oven



**4-Tray Combi Oven**  
**EWR-04-23-L**

**Dimension:** 502x643x620 mm  
**Capacity:** 4 GN 2/3" pans  
**Inner size (L/H/D):** 390\*380\*370 mm  
**Height (per tray):** 32 mm  
**Power:** 4.6 Kw  
**Voltage:** 230V/50Hz  
**Inlet size:** R3/4"  
**Outlet size:** 1"  
**Temperature range:** 50-250  
**Note:** with 4 layers roasted network, and the other using 2/3\*2" plate 4 pieces



**Spray-type Combi Oven**  
**YXD-04**

**Dimension:** 413x557x662 mm  
**Capacity:** 4 Layers (16 standard lunch boxes)  
**Inner size (L/H/D):** 338x367x400 mm  
**Height (per tray):** 60 mm  
**Power:** 3.9 Kw  
**Voltage:** 230V/60Hz  
**Note:** with 4 layers roasted network, and the other using 2/3\*2" plate 4 pieces



**6 Tray Electric Combi Oven**  
**WR-6-11-H**

**Dimension:** 867x930x750 mm  
**Capacity:** 6 Layers  
**Inner size (L/H/D):** 540x480x380 mm  
**Height (per tray):** 70 mm  
**Power:** 12/6 Kw  
**Voltage:** 3N-380V  
**Steam flow:** 15 L/h  
**Water inlet size:** R3/4"  
**Water outlet size:** 1"  
**Net Weight:** 152 Kgs



**6 Tray Electric Combi Oven**  
**WR-6-11-L**

**Dimension:** 920x920x800 mm  
**Capacity:** 6 Layers  
**Inner size (L/H/D):** 570x520x480 mm  
**Height (per tray):** 70 mm  
**Power:** 15 Kw  
**Voltage:** 3N-380V  
**Net Weight:** 152 Kgs  
**Water inlet size:** R3/4"  
**Water outlet size:** 1"



**10 Tray Electric Combi Oven**  
**WR-10-11-H**

**Dimension:** 867x930x930 mm  
**Capacity:** 10 Layers  
**Inner size (L/H/D):** 540x660x380 mm  
**Height (per tray):** 60 mm  
**Power:** 18/9 Kw  
**Voltage:** 3N-380V  
**Steam flow:** 20 L/h  
**Water inlet size:** R3/4"  
**Water outlet size:** 1"  
**Net Weight:** 180 Kgs



**10 Tray Electric Combi Oven**  
**WR-10-11-L**

**Dimension:** 920x920x940 mm  
**Capacity:** 10 Layers  
**Inner size (L/H/D):** 570x660x480 mm  
**Height (per tray):** 60 mm  
**Power:** 18 Kw  
**Voltage:** 3N-380V  
**Net Weight:** 180 Kgs  
**Water inlet size:** R3/4"  
**Water outlet size:** 1"



**6 Tray Electric Combi Oven**  
**EWR-06-11-H**

**Dimension:** 910x820x900 mm  
**Capacity:** 6 Layers  
**Inner size (L/H/D):** 440x558x650 mm  
**Height (per tray):** 70 mm  
**Power:** 12.5 Kw  
**Voltage:** 3N-380V  
**Steam flow:** 15 L/h  
**Water inlet size:** R3/4"  
**Water outlet size:** 1 1/4"  
**Temperature range:** 50-250



**6 Tray Electric Combi Oven**  
**EWR-06-11-L**

**Dimension:** 910x810x900 mm  
**Capacity:** 6 GN1/1\*1 pan  
**Inner size (L/H/D):** 440x558x650 mm  
**Height (per tray):** 70 mm  
**Power:** 12.5 Kw  
**Voltage:** 380V/50Hz  
**Temperature range:** 50-250  
**Water inlet size:** R3/4"  
**Water outlet size:** 1"

## Combi Oven



### 10 Tray Electric Combi Oven EWR-10-11-H

**Dimension:** 910x810x1080 mm  
**Capacity:** 10 Layers  
**Inner size (L/H/D):** 440x650x738 mm  
**Height (per tray):** 60 mm  
**Power:** 18.5 Kw  
**Voltage:** 3N-380V  
**Steam flow:** 15 L/h  
**Water inlet size:** R3/4"  
**Water outlet size:** 1 1/4"  
**Temperature range:** 50-250



### 10 Tray Electric Combi Oven EWR-10-11-L

**Dimension:** 910x820x1080 mm  
**Capacity:** 10 GN1/1\*1 pan  
**Inner size (L/H/D):** 440x738x650 mm  
**Height (per tray):** 60 mm  
**Power:** 18.5 Kw  
**Voltage:** 380V/50Hz  
**Temperature range:** 50-250  
**Water inlet size:** R3/4"  
**Water outlet size:** 1"



### 10 Tray Electric Combi Oven EWR-10-11-M

**Dimension:** 910x810x1080 mm  
**Capacity:** 10 GN1/1\*1 pan  
**Inner size (L/H/D):** 440x738x650 mm  
**Height (per tray):** 60 mm  
**Power:** 18.5 Kw  
**Voltage:** 380V/50Hz  
**Temperature range:** 50-250  
**Water inlet size:** R3/4"  
**Water outlet size:** 1"



### 10 Tray Gas Combi Oven QWR-10-11-H

**Size:** 1000x980x(920+130) mm  
**Capacity:** 10 Layers  
**Inner size (L/H/D):** 540x660x380 mm  
**Height (per tray):** 60 mm  
**Power:** 15 Kw  
**Roast:** 20 Kw  
**Steam flow:** 18 L/h  
**Gas consumption:**  
**Steam LPG:** 1.0875 Kg/h; NG: 1.4 m3/h  
**Roast LPG:** 1.45 Kg/h; NG: 1.87 m3/h  
**Water inlet size:** R3/4"  
**Water outlet size:** 1"  
**Voltage:** 220V  
**Net Weight:** 185 Kgs



### 20 Tray Electric Combi Oven EWR-20-11-H

**Dimension:** 910x820x1880 mm  
**Capacity:** 20 Layers  
**Inner size (L/H/D):** 440x1488x650 mm  
**Height (per tray):** 60 mm  
**Power:** 37 Kw  
**Voltage:** 3N-380V  
**Steam flow:** 30 L/h  
**Water inlet size:** R3/4"  
**Water outlet size:** 1 1/4"  
**Net Weight:** 350 Kgs



## Food Steamer & Chinese Range



### 3 Decks Food Steamer

**IN-B1211**  
**Dimension(LxWxH):** 1200x1150x1850 mm  
**Power:** 48 Kw Power: 220 V/ 0.55 Kw

**IN-B1185**  
**Dimension(LxWxH):** 1100x850x1850 mm  
**Power:** 48 Kw Power: 220 V/ 0.55 Kw

**IN-B1285**  
**Dimension(LxWxH):** 1200x850x1850 mm  
**Power:** 48 Kw Power: 220 V/ 0.55 Kw

**IN-B9085**  
**Dimension(LxWxH):** 900x850x1850 mm  
**Power:** 48 Kw Power: 220 V/ 0.55 Kw



### Stock Pot Range (1 Burner)

**IN-5070**  
**Dimension(LxWxH):** 500x700x800 mm  
**Power:** 45 Kw



### Stock Pot Range (2 Burners)

**IN-1170**  
**Dimension(LxWxH):** 1100x700x800 mm  
**Power:** 45 Kw



### Chinese Cooking Range (1 Burner, 1 Rear Pot)

**IN-1090**  
**Dimension(LxWxH):** 1000x900x1050 mm  
**Power:** 48 Kw Power: 220 V/ 0.25 Kw

**IN-1195**  
**Dimension(LxWxH):** 1100x950x1150 mm  
**Power:** 48 Kw Power: 220 V/ 0.25 Kw

**IN-1211**  
**Dimension(LxWxH):** 1200x1150x1250 mm  
**Power:** 48 Kw Power: 220 V/ 0.5 Kw



### Chinese Cooking Range (2 Burners, 1 Rear Pot)

**IN-1890**  
**Dimension(LxWxH):** 1800x950x1150 mm  
**Power:** 96 Kw Power: 220 V/ 0.55 Kw

**IN-1895**  
**Dimension(LxWxH):** 1800x950x1150 mm  
**Power:** 96 Kw Power: 220 V/ 0.55 Kw

**IN-1911**  
**Dimension(LxWxH):** 1900x1150x1250 mm  
**Power:** 96 Kw Power: 220 V/ 0.55 Kw



### Chinese Cooking Range (2 Burners, 2 Rear Pot)

**IN-2090**  
**Dimension(LxWxH):** 2000x900x1050 mm  
**Power:** 96 Kw Power: 220 V/ 0.55 Kw

**IN-2095**  
**Dimension(LxWxH):** 2000x950x1150 mm  
**Power:** 96 Kw Power: 220 V/ 0.55 Kw

**IN-2111**  
**Dimension(LxWxH):** 2150x1150x1250 mm  
**Power:** 96 Kw Power: 220 V/ 0.75 Kw