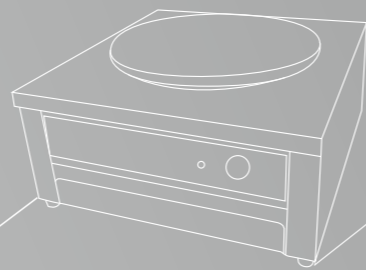# THERMAL PRO

THERMAL PRO

Crepe Machine

Crepe machine is equipped with steel plate for making different kinds of desserts such as pancakes, buckwheat cakes and crepes. Its compact design is perfect for buffet counters and front-of-house kitchens.

CM-1

THERMAL PRO®

Thermal Equipments Series

Highlighted Features

1. 10mm thick steel crepe pan for superior heat conductivity
2. Removable tray for crepe storage
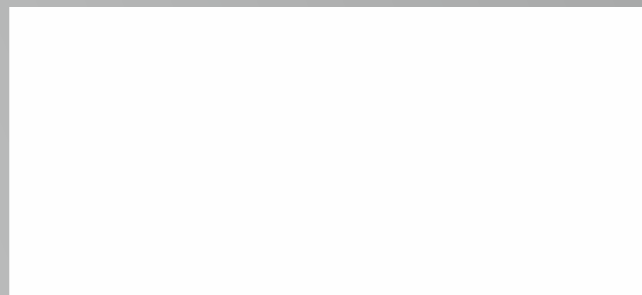3. Thermostat control (50-220°C) with indicators

Specifications

Model	CM-1
Dimension (mm)	450 W x 500 D x 235 H
Crepe Pan Size (mm)	Ø 350
Voltage	220V / SPN
Loading (kW)	3
Net Weight/ Gross Weight (kg)	15 / 17

* All specifications are subject to change without prior notice

THERMAL PRO

Modern Trend for Food Service Management

Nowadays, providing a superb dinning experience to customer is no longer the only responsibility of the back kitchen, but also for front-of-house kitchen as well. With continuous development of modern foodservice management, the food temperature requirement becomes very important. Moreover, simple cooking task assigned to the front-of-house becomes very popular in restaurants. Therefore, it drives the demand for numerous types of table top thermal equipment.

THERMAL PRO thermal equipment are specially designed for warmth keeping and simple cooking purposes. All the equipment are electric operated with built-in overheat and short circuit protection device for safety, which helps maintain the best dinning atmosphere.

Conveyor Toaster

Conveyor Toaster is designed for mass toasting and the capacity is up to 300 slices per hour. The adjustable conveyor speed assure the perfect colour and texture of bread, bagels, buns and muffins. The compact design, which only requires a small space, is suitable for self-serving counters.

TT-1

Highlighted Features

1. 9-level power control and mode selection knob

2. Removable tray (front) for toast and crumbs collection

2. Removable tray (rear) for different operational needs

Specifications

Model	TT-1
Dimension (mm)	389 W x 418 D x 373 H
Voltage	220V / SPN
Loading (kW)	1.9
Capacity	100-300 pcs/hr
Net Weight/ Gross Weight (kg)	15 / 17

* All specifications are subject to change without prior notice

- Three modes for selection: Buns, Toast or Stand-by
- Durable heating elements for consistent heat transfer
- W-shaped heat reflectors for evenly heat distribution
- Equipped with loading rack - continuously feeding of bread
- Toast and crumbs tray available at either front and rear access
- 79mm chamber opening for broader variety of breads
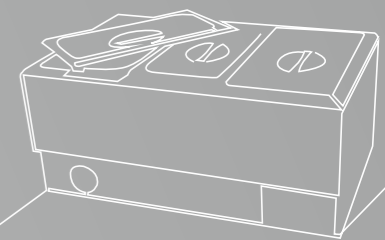
Bain Marie - Digital Version

THERMAL PRO Bain Marie provides various applications from warmth-keeping, reheating to simple boiling function. The digital version is equipped with a touch-control panel which is easy to operate. There are 3 levels of power setting and 2 operating modes. It is available in vertical or horizontal, counter-top or built-in models.

BM-5737EVD

BM-5737EBD

BM-5737ESD

Highlighted Features

- Temperature control from 40-100°C
- Equipped with overheat protection for safety (270°C)
- Manual drainage valve

1. 2 power modes selection and 3 levels of temperature

2. Heavy duty alloy heating block

Specifications

Model	BM-5737EVD	BM-5737ESD	BM-5737EBD
Dimension (mm)	370 W x 570 D x 267 H	570 W x 370 D x 267 H	570 W x 370 D x 230 H
Voltage	220V / SPN	220V / SPN	220V / SPN
Loading (kW)	2	2	2
Cutout Size (mm)	N/A	N/A	530 W x 330 D
Type	Counter-top ; Vertical	Counter-top ; Horizontal	Built-in
Net Weight/ Gross Weight (kg)	9 / 10	9 / 10	9 / 11

* All specifications are subject to change without prior notice

Bain Marie - Analog Version

THERMAL PRO Bain Marie - Analog version is equipped with a fundamental analog control for practicality. This version is available in counter-top, vertical or horizontal models.

BME-100D

BME-200D

Highlighted Features

- Temperature control from 30-100°C
- Durable silicon heating mat
- Manual drainage

1. Reliable analog control knob

Specifications

Model	BME-100D	BME-200D
Dimension (mm)	370 W x 570 D x 273 H	570 W x 370 D x 273 H
Voltage	220V / SPN	220V / SPN
Loading (kW)	1	1
Cutout Size (mm)	N/A	N/A
Type	Counter-top ; Vertical	Counter-top ; Horizontal
Net Weight/ Gross Weight (kg)	9 / 10	9 / 10

* All specifications are subject to change without prior notice

Accessories & Options
Optional accessories for multi purpose function

- E1 - GN 1/3 pan with cover (BM-101)
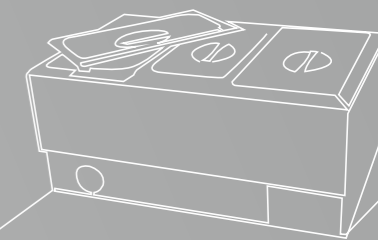
- E2 - 7" soup pot with cover and holder (BM-102)

- E3 - Steam plate for bamboo basket

- E4 - Noodle basket holder w/ 4nos of noodle basket (BM-103)

- E5 - 9 grids divider (BM-104)

THERMAL PRO

Soup Cooker and Warmer

Soup Cooker and Warmer is ideal for soup holding and cooking. With the 11 quart S/S container and easy-touch panel, users can switch from cooking to warmth keeping mode by one press. It is available in counter-top and built-in models.

BM1-290

BM1-290B

BM2-290

Highlighted Features

1. 2 power modes selection and 3 levels of temperature

2. Alloy heating block for even heat distribution

- 11 quart (QT) soup container with S/S slotted cover
- Superior heating elements for heavy duty usage
- Equipped with overheat protection for safety (270°C)

Specifications

Model	BM1-290	BM1-290B	BM2-290	BM2-290B
Dimension (mm)	360 W x 330 D x 354 H	360 W x 330 D x 300 H	630 W x 330 D x 354 H	630 W x 330 D x 300 H
Voltage	220V / SPN	220V / SPN	220V / SPN	220V / SPN
Loading (kW)	1.25	1.25	1.25 x 2	1.25 x 2
Capacity	11QT	11QT	11QT x 2	11QT x 2
Type	Single ; Counter-top	Single ; Built-in	Double ; Counter-top	Double ; Built-in
Cutout Size (mm)	N/A	Ø 300	N/A	Ø 300 x 600
Net Weight/ Gross Weight (kg)	7 / 8	6 / 8	14 / 15	12 / 15

* All specifications are subject to change without prior notice

Infra-Red Food Warmer

Infra-red Food Warmer can hold dishes in hot temperature before served to the dining table. Forced heat is generated by the tubular heating elements which keeps food warm and tasty. It is available in various length from 24" to 48".

OFW-24 W/ C-LEG

OFW-24

OFW-36

OFW-48

Highlighted Features

1. Infra-red heating elements for consistent heat generation

2. Wire guard for safety protection from direct contact

- V-shaped heat reflectors for unified heat spreading out the holding surface
- Recommended operating clearance: 8"(203mm) - 11"(279mm)
- Optional C-leg stand for self-standing on counter

Specifications

Model	OFW-24	OFW-36	OFW-48
Dimension (mm)	610 W x 152 D x 67 H	914 W x 152 D x 67 H	1220 W x 152 D x 67 H
Voltage	220V / SPN	220V / SPN	220V / SPN
Loading (W)	500	800	1100
Net Weight/ Gross Weight (kg)	2 / 3	3 / 4	4 / 5

* All specifications are subject to change without prior notice

Decorative Heat Lamp

Decorative heat lamp is always the first choice for users who demand practical application and aestheticity. With the retractable cord and warmth-keeping function, it provides convenience for various indoor applications. THERMAL PRO heat lamps are available in multiple shade styles and finishing colours.

DD-A
MATT GOLD

DD-B
BLUE

DD-C
BRONZE

DD-D
SHINY GOLD

DD-E
MATT BLACK

DD-F
RED

Highlighted Features

1. Upper switch located on the top of the lamps

2. Retractable cord adjustable for cord tension

- Retractable spring cord length from 600-1500mm
- Recommended operating clearance: 16" (406mm) (measuring from the bottom of the shade)
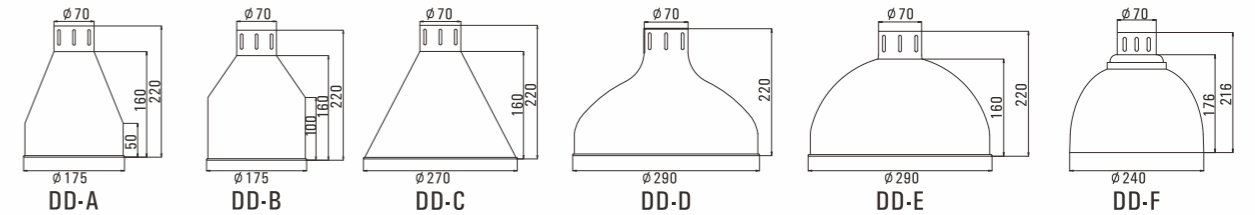
Specifications

Model	DD-A	DD-B	DD-C	DD-D	DD-E	DD-F
Dimension (mm)	Ø 175 x 220 H	Ø 175 x 220 H	Ø 270 x 220 H	Ø 290 x 220 H	Ø 290 x 220 H	Ø 240 x 216 H
Cord Length (mm)	600 - 1500	600 - 1500	600 - 1500	600 - 1500	600 - 1500	600 - 1500
Voltage	220V / SPN	220V / SPN	220V / SPN	220V / SPN	220V / SPN	220V / SPN
Loading (W)	250	250	250	250	250	250
Net Weight/ Gross Weight (kg)	1.5 / 1.8	1.5 / 1.8	1.5 / 1.8	1.5 / 1.8	1.5 / 1.8	1.5 / 1.8

* All specifications are subject to change without prior notice

Colour Selection

Model	DD-A	DD-B	DD-C	DD-D	DD-E	DD-F
Red	✔	✔	✔	✔	✔	✔
Blue	✔	✔	✔	✔	✔	✔
Matt Black	✔	✔	✔	✔	✔	✔
Bronze			✔	✔	✔	✔
Matt Gold	✔		✔			
Shiny Gold				✔		

Shade Style & Dimensions

| DD-A	DD-B	DD-C	DD-D	DD-E	DD-F
Ø 70 / Ø 175 / 50 / 160 / 220	Ø 70 / Ø 175 / 100 / 160 / 220	Ø 70 / Ø 270 / 160 / 220	Ø 70 / Ø 290 / 220	Ø 70 / Ø 290 / 160 / 220	Ø 70 / Ø 240 / 176 / 216

Accessories & Options
Optional accessories for multi purpose function

- Philips infra-red industrial heat incandescent reflector light bulb
  - Nominal lifetime: 5,000hr
  - Rated lifetime: 5,000hr
  - Pinch temperature: 275°C
  - Bulb temperature: 500°C

- Optional fixed cord version are available at:
  - 1200mm and
  - 1400mm length

PHILIPS

Retractable cord   Fixed cord

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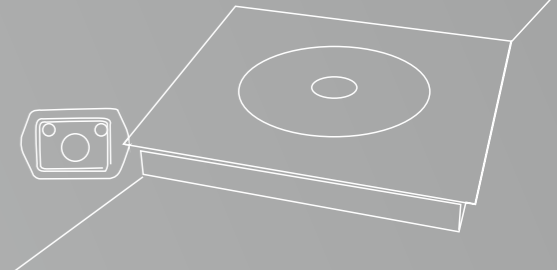
Electric Heated Shelves - Ceramic Glass Surface

Electric Heated Shelves are outstanding decorative warmers for buffet, banquet, party, etc. It can maintain the best serving temperature and outlook of the food displayed. The glass-top version is equipped with high-quality Schott ceramic glass for easy cleaning and maintenance.

TS-688C

TS-18050

TS-800C

Highlighted Features

1. Schott Ceran ceramic glass cooktop for durability

2. Fully heated surfaces for flexibility

- Suitable for various material containers: ceramic, glass, metals or etc
- No ventilation or cooling installation is needed
- Equipped with overheat protection for safety (130°C)
- S/S frame for extra protection (TS-688C & TS-800C only)

Specifications

Model	TS-688C	TS-688CX	TS-800C	TS-800CX
Dimension (mm)	369 W x 369 D x 75 H	340 W x 340 D x 75 H	800 W x 369 D x 75 H	768 W x 340 D x 75 H
Voltage	220V / SPN	220V / SPN	220V / SPN	220V / SPN
Loading (W)	200	200	400	400
Cutout Size (mm)	352 x 352	352 x 352	785 x 352	785 x 352
Net Weight/ Gross Weight (kg)	5 / 6	5 / 6	10 / 12	10 / 12

Model	TS-16050	TS-18050	TS-26050	TS-28050	TS-36050
Dimension (mm)	600 W x 500 D x 75 H	800 W x 500 D x 75 H	1200 W x 500 D x 75 H	1600 W x 500 D x 75 H	1800 W x 500 D x 75 H
Voltage	220V / SPN	220V / SPN	220V / SPN	220V / SPN	220V / SPN
Loading (W)	400	600	1000	1200	1400
Cutout Size (mm)	600 x 500	800 x 500	1200 x 500	1600 x 500	1800 x 500
Net Weight/ Gross Weight (kg)	10 / 12	10 / 12	12 / 14	12 / 14	12 / 14

* All specifications are subject to change without prior notice

Electric Heated Shelves - Solid Top Surface

Electric Heated Shelves - Solid-top version is finished with a heat-resistant black nanocrystalline granite plate for an elegant display as well as high durability. The heated shelves will add a touch of class while fulfilling your food-warming needs.

TSB-1205

Highlighted Features

1. Black solid surface for elegant display

2. Continuous temperature adjustment from 40-100°C

- Suitable for various material containers: ceramic, glass, metals or etc
- Fully heated surfaces for flexibility
- No ventilation or cooling installation is needed
- Equipped with overheat protection for safety (130°C)
- S/S frame for extra protection

Specifications

Model	TSB-0804	TSB-1004	TSB-1204	TSB-1504	TSB-1804
Dimension (mm)	800 W x 400 D x 100 H	1000 W x 400 D x 100 H	1200 W x 400 D x 100 H	1500 W x 400 D x 100 H	1800 W x 400 D x 100 H
Voltage	220V / SPN	220V / SPN	220V / SPN	220V / SPN	220V / SPN
Loading (W)	400	600	800	1000	1200
Cutout Size (mm)	775 x 375	975 x 375	1175 x 375	1475 x 375	1775 x 375
Net Weight/ Gross Weight (kg)	8 / 10	10 / 12	12 / 14	15 / 18	18 / 21

Model	TSB-0805	TSB-1005	TSB-1205	TSB-1505	TSB-1805
Dimension (mm)	800 W x 500 D x 100 H	1000 W x 500 D x 100 H	1200 W x 500 D x 100 H	1500 W x 500 D x 100 H	1800 W x 500 D x 100 H
Voltage	220V / SPN	220V / SPN	220V / SPN	220V / SPN	220V / SPN
Loading (W)	400	600	800	1000	1200
Cutout Size (mm)	775 x 475	975 x 475	1175 x 475	1475 x 475	1775 x 475
Net Weight/ Gross Weight (kg)	20 / 22	25 / 27	30 / 32	35 / 37	40 / 42

* All specifications are subject to change without prior notice

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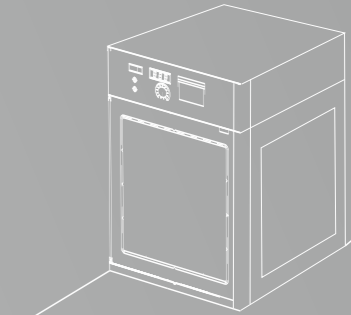
Puff Pastry Holding Cabinet

Puff Pastry Holding Cabinet is the best holder for crispy bread and puff pastry. Heating element with micro-humidifier is perfect for maintain low humidity of pastry but not overdried. Glass door and internal lighting enable the display of food as well as maintaining the food in the best condition to be served.

UC-8261 / UC-9171

Highlighted Features

1. Illumination for display

2. Built-in humidifier with fan for even heat and moisture

3. Thermostat control (30-85°C) with indicators

Specifications

Model	UC-8261	UC-9171
Ext. Dimension (mm)	820 W x 628 D x 725 H	920 W x 727 D x 725 H
Int. Dimension (mm)	630 W x 540 D x 610 H	730 W x 640 D x 610 H
Voltage	220V / SPN	220V / SPN
Loading (kW)	0.65	0.65
Net Weight/ Gross Weight (kg)	80 / 110	90 / 120

* All specifications are subject to change without prior notice

Hot Display Case

Hot Display Case with tempered glass side panels and door provide a full visibility of food displayed. It performs excellently in reheating and holding food temperature by evenly spreading moisture and heated air inside the cabinet. It is suitable for convenience stores, snack counters, fast food restaurants and bakeries.

FOTM-80G   FOTM-80RX   FOTM-80B

Highlighted Features

1. Thermostat control(30-85°C) with manual water refill inlet

2. Hot air diffusers for even heat distribution

- Humidity control to food holding in long term while keeping moisture
- Aluminum housing with tempered glass side panel for 360° full view
- Additional lighting for display effect
- Capacity for stationary model (Model suffix: BX/RX/GX):
  - 4 tiers rack with shelvings
- Capacity for rotatory model (Model suffix: B/R/G):
  - 4 tiers rack with round pizza stand

Specifications

Model	FOTM-80B	FOTM-80R	FOTM-80G
Dimension (mm)	470 W x 470 D x 730 H	470 W x 470 D x 730 H	470 W x 470 D x 730 H
Voltage	220V / SPN	220V / SPN	220V / SPN
Loading (kW)	1.4	1.4	1.4
Type	Stationary	Stationary	Stationary
Outer Case Colour	Black	Red	Green
Net Weight/ Gross Weight (kg)	36 / 41	36 / 41	36 / 41

Model	FOTM-80BX	FOTM-80RX	FOTM-80GX
Dimension (mm)	470 W x 470 D x 730 H	470 W x 470 D x 730 H	470 W x 470 D x 730 H
Voltage	220V / SPN	220V / SPN	220V / SPN
Loading (kW)	1.4	1.4	1.4
Type	Rotatory	Rotatory	Rotatory
Outer Case Colour	Black	Red	Green
Net Weight/ Gross Weight (kg)	36 / 41	36 / 41	36 / 41

* All specifications are subject to change without prior notice
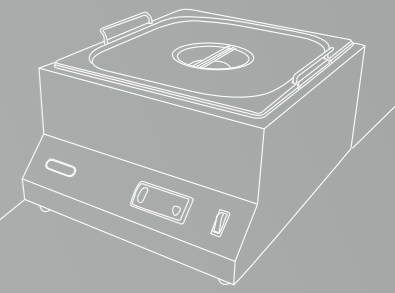
THERMAL PRO

Sous-Vide Cooker

Sous vide is a technique which vacuum-seals food in a plastic bag, and poaching in a water bath. This would achieve the desired "doneness" and consistency by manipulating the cooking temperature and time. THERMAL PRO Sous-Vide Cooker will be your best partner for slow cooking menues.

SVC-100D

Highlighted Features

1. Simple and easy to use control panel

2. Adjustable grid dividers for different compartment size

- Precise temperature control from 30-80°C (at tolerance within 1°C)
- Simple to use water bath design
- Timer control up to 999 mins for extended long hour cooking
- Manual drainage valve Polycarbonate centre hinge lid cover as standard accessories

Specifications

Model	SVC-100D
Dimension (mm)	370 W x 570 D x 273 H
Voltage	220V / SPN
Loading (kW)	1.3
Net Weight/ Gross Weight (kg)	9 / 10

* All specifications are subject to change without prior notice

Chocolate Tempering Machine

Chocolate Tempering Machine is specially designed for extracting and holding precious cocoa butter from cocoa beans. Excellent cocoa better can only be formed under a special process, "Tempering", which crystalizes the cocoa butter under a particular temperature by melting real chocolates. The cool and tempered chocolates will have the proper sheen, snap and taste.

BM-3543CT

Highlighted Features

1. Forced air heating system for even heat distribution

2. Fit for different combinations of GN pans

- Manual temperature adjustment from room temperature to 45°C for the best control of chocolate's viscosity
- User friendly design with precise interface
- Fully automatic micro-controller by using forced air
- Equipped with overheat protection for safety (130°C)

Specifications

Model	BM-3543CT
Dimension (mm)	350 W x 432 D x 208 H
Voltage	220V / SPN
Loading (W)	160
Net Weight/ Gross Weight (kg)	4 / 5

* All specifications are subject to change without prior notice