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YUE PO GROUP PRODUCT CATALOGUE 2024-2025

PRODUCT
CATALOGUE

2024-2025



- | | |
|--------------|--------------------------|
| FLAME-MATE | SHARP ARROW |
| LEEGO | THERMAL PRO |
| INTECH | CRYSTAL ICE |
| INSTANT-MATE | VENT WASH ₂ O |

SOLUTION FOR ORIENTAL AND WESTERN KITCHEN

I N D E X



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G A S

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FLAME-MATE

FLAME
-MATE
COOKING
SERIES



FLAME-MATE 2.0
EXCELLENCE
THROUGH
INNOVATION

**Sustainable Development
And Enhancement**

Precision and quality remain a keystone for our collection of FLAME-MATE 2.0. Featuring premium materials, innovations and craftsmanship, our Chinese cooking lines are a class of its own.



Scan for Video

FLAME-MATE | 2.0

A Road For Quality Enhancement in All Aspects



**Advanced
Craftsmanship
& Features**

Through our dedication to R&D and with aid of machinery, we are able to enhance framework of our equipments and overcome hygiene aspect.



**Dedicated for
Professional**

Fine laser engraving artwork guarantees sleek and elegant logo design in addition to product differentiation.



**Upgraded Cooking
Features**

We focus on all round solutions from working environment to operation cost by striking a balance between chef's cooking experience and energy efficiency.



**Sustainable
Development &
Improvement**

In the coming years, it will be our oath to go further and beyond to deliver the best equipment for the food service industry.

**Why choose
Flame-Mate?**

“ We worked on every details to offer you the best cooking experience ”

“ That's the way we gain reputation from the world ”



**Environmental Cooking Range -
Back of House**



ECR-1-GF(E)5 / ECR-1-NF(E)5
/ ECR-1-MF(E)5



ECR-2-GF(E)5 / ECR-2-NF(E)5 /
ECR-2MF(E)5



ECR-1-SF(E)5 / ECR-1-RF(E)5



ECR-2-SF(E)5



¹ Optional flat ring for Shanghai
Style wok range specially
designed for 14"-16" wok.

	Code	Dimension (mm)	Inner Ring Size	Wok Size	No. of Main burner (kW)	No. of Stock Pot Stove (kW)	No. of Rear Burner (kW)	No. of Rear Pot	Gas (kW)
					48	14	5		
Guangdong	ECR-1-GF(E)5	1200 x 1250 x 810+360	Ø13.5"	18" - 24"	1	0	0	1	48
	ECR-2-GF(E)5	2200 x 1250 x 810+360		18" - 24"	2	0	0	2	96
	ECR-1-NF(E)5	1200 x 1050 x 810+360	Ø13"	18" - 22"	1	0	0	1	48
	ECR-2-NF(E)5	2200 x 1050 x 810+360		18" - 22"	2	0	0	2	96
Banquet	ECR-1-MF(E)5	1200 x 1250 x 810+360	Ø16"	24" - 28"	1	0	0	1	48
	ECR-2-MF(E)5	2200 x 1250 x 810+360		24" - 28"	2	0	0	2	96
Shanghai	ECR-1-SF(E)5	1400 x 1250 x 810+360	Ø13"	18 - 22"	1	0	1	1	53
	ECR-2-SF(E)5	2400 x 1250 x 810+360		18 - 22"	2	0	2	2	106
	ECR-1-SF(E)5P ¹	1400 x 1250 x 810+360	Ø12"	14 - 16"	1	0	1	1	53
	ECR-2-SF(E)5P ¹	2400 x 1250 x 810+360		14 - 16"	2	0	2	2	106
	ECR-1-RF(E)5	1400 x 1050 x 810+360	Ø13"	18 - 22"	1	0	1	1	53
	ECR-2-RF(E)5	2400 x 1050 x 810+360		18 - 22"	2	0	1	2	101



ECR-2-CF(E)5



ECR-1-BF(E)5



ECR-2-BF(E)5



ESR-1-HF(E)



ESR-2-HF(E)

	Code	Dimension (mm)	Inner Ring Size	Wok Size	No. of Main burner (kW)	No. of Stock Pot Stove (kW)	No. of Rear Burner (kW)	No. of Rear Pot	Gas (kW)
					48	14	5		
Chiu Chow	ECR-2-CF(E)5	2500 x 1250 x 810+360	Ø13"	18" - 24"	2	1	0	2	110
Large Wok	ECR-1-BF(E)5	1200 x 1250 x 810+360	-	32"	1	0	0	0	48
	ECR-2-BF(E)5	2200 x 1250 x 810+360		32"	2	0	0	0	96
Chop Suey	ESR-1-HF(E) ²	760 x 900 x 810+360	Ø12.5"	14-16"	1	0	0	0	32
	ESR-2-HF(E) ²	1500 x 900 x 810+360		14-16"	2	0	0	0	64

¹ Optional flat ring for Shanghai Style wok (See P.6), specify when ordering

² Main burner of Chop Suey range is 32kW per head

	Voltage	IN ↓	OUT ↓	IN ↓ LPG / Natural Gas	IN ↓ Town Gas	Certification
1 head	220V/SPN/130W	DN15	DN40	DN20	DN25	<p>Please refer to P.171-172 for corresponding certification model</p>
2 heads	220V/SPN/130W x 2	DN15	DN40	DN40	DN40	

*Environmental Cooking Range -
Front of House*



ECR-2-PF(E)5



ECR-2-LF(E)5



All show kitchen models come with deck mount faucet and full louver panel to match kitchen design. Plinth option is available upon request.

	Code	Dimension (mm)	Inner Ring Size	Wok Size	No. of Main burner (kW)	No. of Stock Pot Stove (kW)	No. of Rear Burner (kW)	No. of Rear Pot	Gas (kW)
Guangdong	ECR-1-LF(E)5	1200 x 1050 x 810+100	Ø13"	18" - 22"	1	0	0	1	48
	ECR-2-LF(E)5	2200 x 1050 x 810+100			2	0	0	2	96
Shanghai	ECR-1-PF(E)5 ¹	1400 x 1050 x 810+100	Ø13"	14" - 16"	1	0	1	1	53
	ECR-2-PF(E)5 ¹	2400 x 1050 x 810+100			2	0	1	2	101

¹ Optional flat ring for Shanghai Style wok (See P.8), specify when ordering

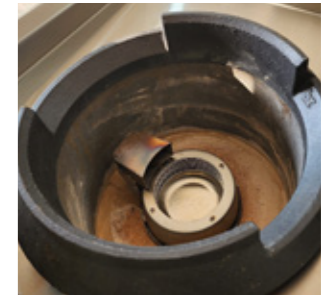
	Voltage	IN↓ OUT↓	IN↓ OUT↓ LPG / Natural Gas	IN↓ OUT↓ Town Gas	Certification
1 head	220V/SPN/130W	DN15	DN40	DN20	DN25
2 heads	220V/SPN/130W x 2	DN15	DN40	DN40	DN40

Please refer to P.171-172 for corresponding certification model

*Environmental Cooking Range -
Euro Compact*



ESR-20AC / ESR-20BC /
ESR-20CC



Detachable cast iron ring and for easy move-in with knock down pieces.

	Code	Dimension (mm)	Inner Ring Size	Wok Size	No. of Main burner (kW)	No. of Rear Burner (kW)	Gas (kW)
1 Burner	ESR-10CC	750 x 750 x 810+360	Ø12"	14-16"	1	0	25
	ESR-11CC	1100 x 750 x 810+360	Ø12"	14-16"	1	1	30
2 Burners	ESR-20CC	1500 x 750 x 810+360	Ø12"	14-16"	2	0	50
	ESR-21CC	1500 x 750 x 810+360	Ø12"	14-16"	2	1	55
	ESR-22CC	1850 x 750 x 810+360	Ø12"	14-16"	2	2	60
	ESR-21XC	1200 x 1000 x 810+360	Ø12"	14-16"	2	1	55
3 Burners	ESR-30CC	2250 x 750 x 810+360	Ø12"	14-16"	3	0	75
	ESR-32CC	2250 x 750 x 810+360	Ø12"	14-16"	3	2	85
	ESR-32XC	1750 x 1000 x 810+360	Ø12"	14-16"	3	2	85

Options

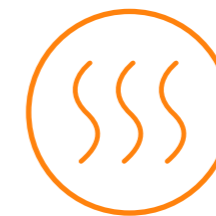
Available depth version: A = 1000mm B = 900mm C = 750mm X = Compact Width
Overall Size will be further reduced if depth increase.

	Voltage	IN↓ OUT↓	IN↓ OUT↓ LPG / Natural Gas	IN↓ OUT↓ Town Gas	Certification
1 head	220V/SPN/130W	DN15	DN40	DN20	DN20
2 heads	220V/SPN/130W x 2	DN15	DN40	DN20	DN20
3 heads	220V/SPN/130W x 3	DN15	DN40	DN40	DN40

Please refer to P.171-172 for corresponding certification model



FLAME
- MATER
STEAMER
SERIES



S M A R T
S T E A M I N G
C O N C E P T

**Combination of Automation and
Ultra Transparent Viewing Experience**

With the new concept of Smart Steaming Concept, all steam cabinets automatically detects and adjust the best steam output to prevent overcook and wastage of energy. Transparent glass door and advance technology allows full observation of steaming process without any condensation.



Scan for Video

Environmental Steam Cabinet

Smart Steaming Concept



Scan for more details of Smart Steaming Concept and Glass Door performance.



ESC-1VJ

ESC-2VJ



ESC-2HJ

ESC-3HJ

ESC-3HG

ESC-2BJ

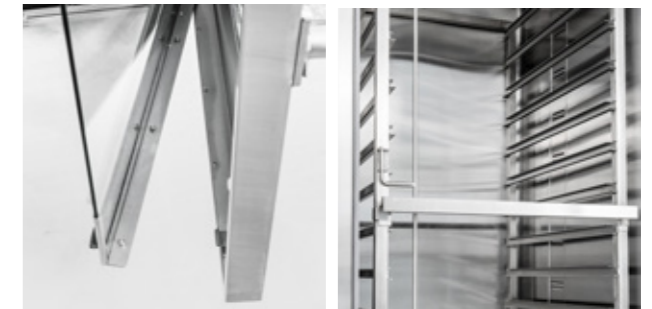
	Code	Dimension (mm)	No. of Shevling	Pans Type & Qty	Gas (kW)
1 Deck	ESC-1VJ	800 x 880 x 1800	8	GN2/1 ; 8	42
2 Decks	ESC-2HJ	900 x 880 x 1765	4	GN2/1 : 4	42
	ESC-2VJ (GN Pan)	800 x 880 x 1800	-	GN2/1 : 6	42
3 Decks	ESC-3HJ (900mm)	900 x 880 x 1900	4	GN2/1 : 4	42
	ESC-3HG (Glass Door)	900 x 880 x 1900	4	GN2/1 : 4	42
	ESC-3XJ (1200mm)	1200 x 880 x 1900	4	GN2/1 : 6	56
Butterfly open	ESC-2BJ	1150 x 880 x 1800	-	400 x 600mm ; 20	50

	Voltage	IN ↓	OUT ↓	IN ↓ LPG / Natural Gas	IN ↓ Town Gas	Certification
All Models	220V/SPN/25W	DN15	DN40	DN20	DN25	
ESC-3HG	220V/SPN/1100W	DN15	DN40	DN20	DN25	<p>Please refer to P.171-172 for corresponding certification model</p>

Environmental Trolley Steam Cabinet



ESC-1RC



Roll in version are equipped with double layered glass for safety hazards while improving operation efficiency through built-in GN trolley to reduce the work of transferring between machines.

	Code	Dimension (mm)	GN Trolley	Pans Type & Qty	Gas (kW)
Roll-in	ESC-1RC	1250 x 880 x 1800	GN 2/1 Trolley x 1	GN2/1 ; 13	50

	Voltage	IN ↓	OUT ↓	IN ↓ LPG / Natural Gas	IN ↓ Town Gas	Certification
All Models	220V/SPN/3.05kW	DN15	DN40	DN20	DN25	

Environmental Steamer



ECS-1C



ERS-2C



ECS-2C

	Code	Dimension (mm)	No. of Steam Head	Capacity	Gas (kW)
Dimsum Steamer	ECS-1C ¹	900 x 1050 x 810+360	1	70 bamboo baskets per steam head	42
	ECS-2C ¹	1500 x 1050 x 810+360	2		56
Rice Roll Steamer	ERS-2C	1200 x 1050 x 810+360	1	Built-in rice roll pan (51 x 37cm x 2nos)	42

¹ Optional accessories for including 7 hole plate w/ SS stand, full set dimsum tray, rice roll pan (single / double pan), specify when ordering.

	Voltage	IN ↓	OUT ↓	IN ↓ LPG / Natural Gas	IN ↓ Town Gas	Certification
All Models	220V/SPN/25W	DN15	DN40	DN20	DN25	<p>Please refer to P.171-172 for corresponding certification model</p>

Environmental Kettle Type Steamer

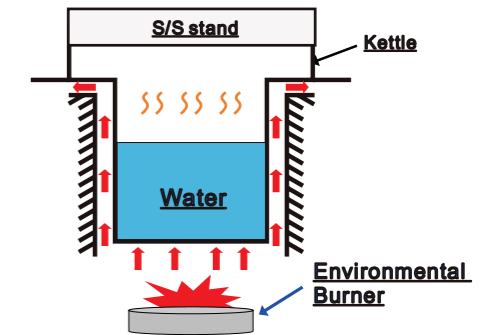


EKS-1E



EKS-2E

Principle Diagram



Kettle type steamer applies pre-mixed burner theory through multi-function of steaming or boiling targeting limited kitchen space.

	Code	Dimension (mm)	No. of Kettle	Kettle Size	Gas (kW)
Kettle Type	EKS-1E	1250 x 1050 x 810+360	1	Ø23" x 16"	42
	EKS-2E	2200 x 1050 x 810+360	2	Ø23" x 16"	84

Optional accessories including 7 hole plate w/ SS stand, full set dimsum tray, rice roll pan (single / double pan), specify when ordering.

	Voltage	IN ↓	OUT ↓	IN ↓ LPG / Natural Gas	IN ↓ Town Gas	Certification
1 head	220V/SPN/130W	DN15	DN40	DN20	DN25	
2 heads	220V/SPN/130W x 2	DN15	DN40	DN40	DN40	



TURBO SOUP COOKING EXPERIENCE

**EPS Series: 50%+ Faster
Than Classic Version**

EPS Series applies booster technology to reduce soup cooking duration. This feature is great to accommodate ingredients which have a shorter cooking time.

Open Flame Range



Stove Pot Stove with Cannon burner (Left) for normal soup preparation. To meet with turbo cooking demand, we have a booster version with environmental energy saving features (Right), which can speed up 50%+ cooking time.



OFR-4-DF(S)



The inner ring and outer ring of each burner are controlled by a single gas valve. Options are available to apply control mechanism in each individual ring.

	Code	Dimension (mm)	Gas (kW)	No. of Burner
6" Single Ring Burner	OFR-4-BF(S)	900 x 760 x 810 + 150	20	4
	OFR-6-BF(S)	900 x 760 x 810 + 150	30	6
7" Double Ring Burner	OFR-4-DF(S)	900 x 900 x 810 + 150	28	4
	OFR-6-DF(S)	1200 x 900 x 810 + 150	42	6

Stock Pot Stove & Soup Kettle



SPS-1-14F(S)



EPS-1-F



ECK-1E

	Code	Dimension (mm)	Gas (kW)	No. of Burner
8" Single Ring Burner	SPS-1-8F(S)	550 x 650 x 500 + 200	14	1
	SPS-2-8F(S)	1100 x 650 x 500 + 200	28	2
	SPS-2-8V(S) ¹	550 x 1100 x 500 + 200	28	2
14" Double Ring Burner	SPS-1-14(F)	600 x 760 x 500 + 200	24	1
	SPS-2-14F(S)	1200 x 760 x 500 + 200	48	2
	SPS-2-14V(S) ¹	600 x 1250 x 500 + 200	48	2
Air Blast Type	EPS-1-F	600 x 760 x 540 + 200	28	1
	EPS-2-F	1200 x 760 x 540 + 200	56	2
Kettle Type	ECK-1E	1400 x 1250 x 810 + 360	48	1, 280L

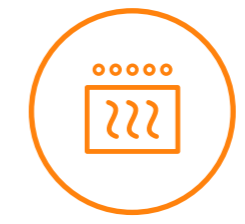
¹ Vertical version

	LPG / Natural Gas	Town Gas	Certification
All Models	DN25	DN25	KGS

	Voltage	LPG / Natural Gas	Town Gas	Certification
SPS Series	-	DN20	DN20	<p>Please refer to P.171-172 for corresponding certification model</p>
EPS Series	220V/SPN/130W	DN20	DN20	



FLAME - MATÉ ROTISSERIES SERIES



REVOLUTION ON AUTOMATION & PROGRAM CONTROL

Standardization & Precise Control For Roasting

Hiring an experience chef becomes more challenging, hence, we are analyzing a program with automated function to mitigate error and increase precision of cooking process.



Duck Roaster



CDR-8DF / CDR-9DF



CDR-10F



All roaster comes with stone base (Left) for preventing burner clogging by grease. To enhance insulation effect, all double layer model comes with another mild steel layer (Right) to further boost up chamber temperature and sustain heat.

	Code	Dimension (mm)	Gas (kW)	Capacity Duck	Capacity Pig
Single Layer	CDR-8SF	Ø 810 x 1400	16	6 - 7	-
	CDR-9SF	Ø 910 x 1500	16	8 - 9	-
Double Layer	CDR-8DF	Ø 810 x 1400	16	6 - 7	-
	CDR-9DF	Ø 910 x 1500	16	8 - 9	-
Full Height - Double Layer	CDR-10F	Ø 1000 x 1900	28	11	4

	Voltage	LPG / Natural Gas	Town Gas	Certification
All Models	220V/SPN/25W	DN20	DN20	CE, KGS Please refer to P.171-172 for corresponding certification model

Pig Roaster



Scan for more details of pig roasting automation & programmable functions.



CPR-116WR



CPR-096WF



Pig rotating automation is the best solution for sustaining food quality and reduce man power. The fork can turn 360 degree and move up or down accordingly.

	Code	Dimension (mm)	Gas (kW)	No. of Burner
Manual 1 Pig	CPR-096WF	620 x 900 x 600	36	3
Manual 2 Pigs	CPR-098WF	850 x 900 x 600	60	5
Auto Rotating	CPR-116WR	620 x 1155 x 1000	50	6

	Voltage	IN	OUT	LPG / Natural Gas	Town Gas	Certification
Manual	N/A	N/A	N/A	DN25	DN25	KGS Please refer to P.171-172 for corresponding certification model
Auto Rotating	220V/SPN/235W	DN15	DN20	DN25	DN25	

Show Kitchen Roaster



CDR-125W



CDR-9NR



Both models come with auto-rotation function with double layered glass for even roasting result. Up to 20 sets of roasting programme is enabled for a variety of recipes.

	Code	Dimension (mm)	Gas (kW)	Capacity Duck	Capacity Full Height Pig
Uplifting Version - Glass	CDR-9NR	956 x 1195 x 2300	25	8 - 12	-
Cabinet Version	CDR-125W	1250 x 1176 x 1900	24	8	4

	Voltage	IN	OUT	LPG / Natural Gas	Town Gas	Certification
Uplifting	380V/TPN/210W	DN15	DN20	DN25	DN25	KGS
Cabinet	220V/SPN/145W	N/A	DN20	DN25	DN25	

Stone Hearth Oven



CPO-120R



CPG-120R



CPG-160W



CPD-120R



CPD Series are fitted with a S/S base for water reservoir to continuously drain grease. With excellent burner, wood rack and auto rotation design, can maintain the duck tenderness and juiciness.

	Code	Dimension (mm)	Gas (kW)	Stone Base Size (mm)	Capacity
Pizza Oven	CPO-120R	Ø 1200 x (1500 + 460)	14 + 8 = 22	Ø 990	36pcs / hr
Grill Oven	CPG-120R	Ø 1200 x (1500 + 460)	9	Ø 990	400 x 600mm rack for meat
Dual Mouth Oven	CPG-160W	1600 x 1400 x (1500 + 460)	9 + 14 - 8 = 31	1400 x 1200	36pcs / hr
Peking Duck Oven	CPD-120R	Ø 1200 x (1800 + 460)	20	-	8 Ducks
	CPD-120RR	Ø 1200 x (1800 + 460)	20	-	8 Ducks

	Voltage	IN	OUT	LPG / Natural Gas	Town Gas	Certification
All Models	220V/SPN/25W	DN15	DN20	DN20	DN20	KGS

Round Grill



CGR-150R
(Custom: 1/2 Grill +
1/2 Griddle)



CGG-150R



S/S grill grating and fitted with bar burners at the bottom.

	Code	Dimension (mm)	Gas (kW)	Grilling Area (mm)	Skewer (pcs)
Full Grill	CGR-150R	Ø 1500 x 900	38	Ø 900	Optional
1/2 Grill + 1/2 Griddle	CGG-150R	Ø 1500 x 900	32	Ø 900	4

	Voltage	LPG / Natural Gas	Town Gas	Certification
All Models	220V/SPN/160W	DN20	DN20	KGS

Tandoor Oven



CTO-100RT



CTO-090WT / CTO-100WT



CTO-100BT

	Code	Dimension (mm)	Gas (kW)	Internal Clay Size (mm)
Rectangular	CTO-090WT	950 x 950 x 900	16	Ø 762
	CTO-100WT	1000 x 1000 x 900	16	Ø 834
Cylinder	CTO-100RT	Ø 980 x 900	16	Ø 834
Barrel	CTO-100BT	Ø 1000 x 900	16	Ø 762

All tandoor comes with S/S hook, spade and lid.
Charcoal version is available upon request.

	LPG / Natural Gas	Town Gas	Certification
All Models	DN20	DN20	KGS

T Teppanyaki Station



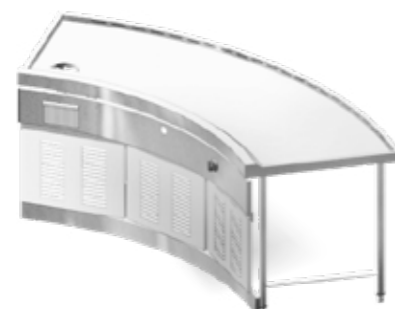
S-07G / S-08G / S-09G



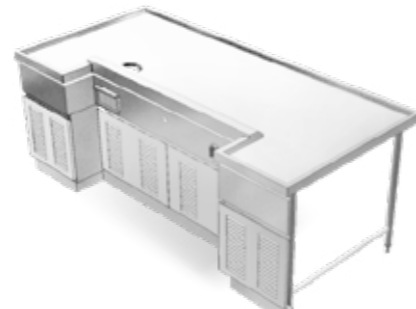
R-08G



With optional design for downdraft system and air curtain, fume will trapped within the cooking area only.



B-12G



U-13G

	Code	Dimension (mm)	Gas (kW)	Capacity (Persons)	Options
Rectangular	S-07G	1200 x 800 x 810	9	7	<ul style="list-style-type: none"> Center Heating Zone (Default) Multizone Heating Control Downdraft System Air Curtain Chrome Plate Griddle (19mm) Cabinet Base Refrigeration Drawer Base
	S-08G	1500 x 800 x 810	9	8	
	S-09G	1800 x 800 x 810	9	9	
Oval	R-08G	1800 x 800 x 810	9	8	
Sector	B-12G	2400 x 800 x 810	9	12	
Hoof	U-13G	2100 x 1000 x 810	9	13	

	LPG / Natural Gas	Town Gas	Certification
All Models	DN20	DN20	
Others	Ducting for downdraft system is not included. Specify all required options when ordering		

Japanese Grill Station



ROG-120W / ROG-150W



YAG-090W / YAG-120W / YAG-150W

	Code	Dimension (mm)	Gas (kW)	No. of Burner	Adjustable Rack (mm H)
Yakatori	YAG-090W	900 x 350 x 365	10	682 x 232	-
	YAG-120W	1200 x 350 x 365	14	982 x 232	-
	YAG-150W	1500 x 350 x 365	18	1282 x 232	-
Robotayaki	ROG-120W	1200 x 650 x 365	24	1093 x 485	350
	ROG-150W	1500 x 650 x 365	32	1393 x 485	350

Charcoal version is available upon request.

	LPG / Natural Gas	Town Gas	Certification
All Models	DN20	DN20	



G A S
—
C H I N E S E
C O O K I N G
E Q U I P
M E N T
S H A R P
A R R O W

SHARP ARROW | Chinese Cooking Line

Standardization and Adaptation - Mass Production with Quality Assurance



Material Enhancement And Craftsmanship

To further improve durability and reliability, we work with only S/S framework to eliminate corrosion to complement to environment that demand cleanliness and hygiene.



Rebranding In Design

Sharp Arrow aims to target the middle class customers. With the mass production, we achieve economies of scale without compromising on the quality.



45 Degree Edge Front Arm Profile

To differentiate from the rest, we have an unique design fitted to the front arm for the whole series.



Improved Cooking Features

We are committed towards excellent customers' satisfaction by striving continuous improvement based on the reviews from our valued customers.

Why choose Sharp Arrow?

“ We focus on every aspect and dedicated to provide you with the best cooking experience. ”

“ Classic design is always my flavor. ”

Turbo Cooking Range - Back of House



ACR-1001-BG



ACR-2002-BG



ACR-1011-BG



ACR-2022-BG



Optional flat ring for Shanghai Style wok range, specially designed for 14"-16" wok. This cast iron ring can apply to all wok range models. Specify when ordering.

Code	Dimension (mm)	Inner Cast Iron Ring Size	Wok Size	No. of Main burner (kW)	No. of Stock Pot Stove (kW)	No. of Rear Burner (kW)	No. of Rear Pot	Gas (kW)
				56	14	5		

Guangdong	Code	Dimension (mm)	Inner Cast Iron Ring Size	Wok Size	No. of Main burner (kW)	No. of Stock Pot Stove (kW)	No. of Rear Burner (kW)	No. of Rear Pot	Gas (kW)
	ACR-1001-BG	1200 x 1250 x 810+360	Ø13.5"	18" - 24"	1	0	0	1	56
	ACR-2002-BG	2200 x 1250 x 810+360			2	0	0	2	112

Shanghai	Code	Dimension (mm)	Inner Cast Iron Ring Size	Wok Size	No. of Main burner (kW)	No. of Stock Pot Stove (kW)	No. of Rear Burner (kW)	No. of Rear Pot	Gas (kW)
	ACR-1011-BG ¹	1200 x 1250 x 810+360	Ø13"	16" - 20"	1	0	1	1	61
	ACR-2022-BG ¹	2400 x 1250 x 810+360			2	0	2	2	122

¹ Optional flat ring for Shanghai Style wok (For 14-16" wok), specify when ordering

	Voltage	IN ↓	OUT ↓	LPG / Natural Gas	Town Gas	Certification
1 head	220V/SPN/130W	DN15	DN40	DN20	DN25	KGS
2 heads	220V/SPN/130W x 2	DN15	DN40	DN40	DN40	



ACR-1000-BB



ACR-2000-BB



ACR-1000-H



ACR-2000-H

Code	Dimension (mm)	Inner Cast Iron Ring Size	Wok Size	No. of Main burner (kW)	No. of Stock Pot Stove (kW)	No. of Rear Burner (kW)	No. of Rear Pot	Gas (kW)
				56	14	5		

Large Wok	Code	Dimension (mm)	Inner Cast Iron Ring Size	Wok Size	No. of Main burner (kW)	No. of Stock Pot Stove (kW)	No. of Rear Burner (kW)	No. of Rear Pot	Gas (kW)
	ACR-1000-BB	1200 x 1250 x 810+360	-	33 - 1/2"	1	0	0	0	56
	ACR-2000-BB	2200 x 1250 x 810+360			2	0	0	0	112

Chop Suey	Code	Dimension (mm)	Inner Cast Iron Ring Size	Wok Size	No. of Main burner (kW)	No. of Stock Pot Stove (kW)	No. of Rear Burner (kW)	No. of Rear Pot	Gas (kW)
	ACR-1000-H ²	760 x 900 x 810+360	Ø12.5"	14" - 16"	1	0	0	0	28
	ACR-2000-H ²	1500 x 900 x 810+360			2	0	0	0	56

² Main burner of Chop Suey range is 28kW per head

	Voltage	IN ↓	OUT ↓	LPG / Natural Gas	Town Gas	Certification
1 head	220V/SPN/130W	DN15	DN40	DN20	DN25	KGS
2 heads	220V/SPN/130W x 2	DN15	DN40	DN40	DN40	

**Environmental Cooking Range -
Back of House**



AER-1001-BG / AER-1001-CG /
AER-1001-BM



AER-1011-BS /
AER-1011-CS



AER-2012-BC



AER-2002-BG / AER-2002-CG /
AER-2002-BM



AER-2022-BS



AER-1000-BB



AER-1000-H



AER-2000-BB



AER-2000-H

Code	Dimension (mm)	Inner Cast Iron Ring Size	Wok Size	No. of Main burner (kW)	No. of Stock Pot Stove (kW)	No. of Rear Burner (kW)	No. of Rear Pot	Gas (kW)
				42 / 48*	14	5		

Code	Dimension (mm)	Inner Cast Iron Ring Size	Wok Size	No. of Main burner (kW)	No. of Stock Pot Stove (kW)	No. of Rear Burner (kW)	No. of Rear Pot	Gas (kW)
AER-1001-BG	1200 x 1250 x 810+360	Ø13.5"	18" - 24"	1	0	0	1	48
AER-2002-BG	2200 x 1250 x 810+360	Ø13.5"	18" - 24"	2	0	0	2	96
AER-1001-CG	1200 x 1050 x 810+360	Ø13"	18" - 22"	1	0	0	1	48
AER-2002-CG	2200 x 1050 x 810+360	Ø13"	18" - 22"	2	0	0	2	96
AER-1001-BM	1200 x 1250 x 810+360	Ø16"	24" - 28"	1	0	0	1	48
AER-2002-BM	2200 x 1250 x 810+360	Ø16"	24" - 28"	2	0	0	2	96

Code	Dimension (mm)	Inner Cast Iron Ring Size	Wok Size	No. of Main burner (kW)	No. of Stock Pot Stove (kW)	No. of Rear Burner (kW)	No. of Rear Pot	Gas (kW)
AER-1011-BS ¹	1400 x 1250 x 810+360	Ø13"	16" - 20"	1	0	1	1	53
AER-2022-BS ¹	2400 x 1250 x 810+360			2	0	2	2	106
AER-1011-CS ¹	1400 x 1050 x 810+360			1	0	1	1	53
AER-2012-CS ¹	2400 x 1050 x 810+360			2	0	1	2	101



Code	Dimension (mm)	Inner Cast Iron Ring Size	Wok Size	No. of Main burner (kW)	No. of Stock Pot Stove (kW)	No. of Rear Burner (kW)	No. of Rear Pot	Gas (kW)
				42 / 48*	14	5		

Chiu Chow	AER-2102-BC	2500 x 1250 x 810+360	Ø13.5"	18" - 24"	2	1	0	2	110
Large Wok	AER-1000-BB	1200 x 1250 x 810+360	-	33 - 1/2"	1	0	0	0	48
	AER-2000-BB	2200 x 1250 x 810+360	-	33 - 1/2"	2	0	0	0	96
Chop Suey	AER-1000-H ²	760 x 900 x 810+360	Ø12.5"	14" - 16"	1	0	0	0	32
	AER-2000-H ²	1500 x 900 x 810+360	Ø12.5"	14" - 16"	2	0	0	0	64

¹ Optional flat ring for Shanghai Style wok (See P.36), specify when ordering

² Main burner of Chop Suey range is 32kW per head

* HK / Macau region apply 48kW main burner instead. Data in spec table are calculated under 48kW data.

	Voltage	IN ↓ OUT ↓	LPG / Natural Gas	Town Gas	Certification
1 head	220V/SPN/130W	DN15	DN40	DN20	DN25
2 heads	220V/SPN/130W x 2	DN15	DN40	DN40	DN40

Please refer to P.171-172 for corresponding certification model

**Environmental Cooking Range -
Front of House**



AER-1001-DG

AER-1001-DS

AER-2002-DG

AER-2002-DS

	Code	Dimension (mm)	Inner Cast Iron Ring Size	Wok Size	No. of Main burner (kW)	No. of Stock Pot Stove (kW)	No. of Rear Burner (kW)	No. of Rear Pot	Gas (kW)
					42 / 48*	14	5		
Guangdong	AER-1001-DG	1200 x 1050 x 810+100	Ø13"	18" - 22"	1	0	0	1	48
	AER-2002-DG	2200 x 1050 x 810+100			2	0	0	2	96
Shanghai	AER-1011-DS ¹	1400 x 1050 x 810+100	Ø13"	16" - 20"	1	0	1	1	53
	AER-2012-DS ¹	2400 x 1050 x 810+100			2	0	1	2	101

¹ Optional flat ring for Shanghai Style wok (See P.36), specify when ordering

* HK / Macau region apply 48kW main burner instead. Data in spec table are calculated under 48kW data

	Voltage	IN ↓	OUT ↓	IN ↓ LPG / Natural Gas	IN ↓ Town Gas	Certification
1 head	220V/SPN/130W	DN15	DN40	DN20	DN25	<p>Please refer to P.171-172 for corresponding certification model</p>
2 heads	220V/SPN/130W x 2	DN15	DN40	DN40	DN40	

Environmental Steamer



ACS-1

ACS-2

ARS-2

	Code	Dimension (mm)	No. of Steam Head	Capacity	Gas (kW)
Dimsum Steamer	ACS-1	900 x 1050 x 810+360	1	70 bamboo baskets per steam head	42
	ACS-2	1500 x 1050 x 810+360	2		56
Rice Roll Steamer	ARS-2	1200 x 1050 x 810+360	1	Built-in rice roll pan (51 x 37cm x 2nos)	42

¹ Optional accessories for including 7 hole plate w/ SS stand, full set dimsum tray, rice roll pan (single / double pan), specify when ordering.

	Voltage	IN ↓	OUT ↓	IN ↓ LPG / Natural Gas	IN ↓ Town Gas	Certification
All Models	220V/SPN/25W	DN15	DN40	DN20	DN25	<p>Please refer to P.171-172 for corresponding certification model</p>

Environmental Steam Cabinet



ASC-1V



ASC-2B



ASC-2H



ASC-3H

	Code	Dimension (mm)	No. of Shelving	Pans Type & Qty	Gas (kW)
1 Deck	ASC-1V	800 x 880 x 1800	8	GN2/1 ; 8	42
2 Deck	ASC-2H	900 x 880 x 1765	4	GN2/1 : 4	42
	ASC-2V (GN Pan)	800 x 880 x 1800	-	GN2/1 : 6	42
3 Deck	ASC-3H (900mm)	900 x 880 x 1900	4	GN2/1 : 4	42
	ASC-3X (1200mm)	1200 x 880 x 1900	4	GN2/1 : 6	56
Butterfly open	ASC-2B	1150 x 880 x 1800	-	400 x 600mm ; 20	50

	Voltage	IN ↓ OUT ↓	IN ↓ OUT ↓ LPG / Natural Gas	IN ↓ OUT ↓ Town Gas	Certification
All Models	220V/SPN/25W	DN15	DN40	DN20	DN25
					 Please refer to P.171-172 for corresponding certification model



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Open Flame Range



AOF-4-B / AOF-4-D



AOF-6-B / AOF-6-D

	Code	Dimension (mm)	Gas (kW)	No. of Burner
6" Single Ring Burner	AOF-4-B	900 x 760 x 810 + 150	20	4
	AOF-6-B	900 x 760 x 810 + 150	30	6
7" Double Ring Burner	AOF-4-D	900 x 900 x 810 + 150	28	4
	AOF-6-D	1200 x 900 x 810 + 150	42	6

All Models	 		Certification
		DN25	DN25

Stock Pot Stove



ASP-108-H



ASP-114-H



ASP-214-H

	Code	Dimension (mm)	Gas (kW)	No. of Burner
8" Single Ring Burner	ASP-108-H	550 x 650 x 500 + 200	14	1
	ASP-208-H	1100 x 650 x 500 + 200	28	2
	ASP-208-V ¹	550 x 1100 x 500 + 200	28	2
14" Single Ring Burner	ASP-114-H	600 x 760 x 500 + 200	24	1
	ASP-214-H	1200 x 760 x 500 + 200	48	2
	ASP-214-V ¹	600 x 1250 x 500 + 200	48	2

¹ Vertical version

All Models	 		Certification
		DN25	DN25

Duck Roaster



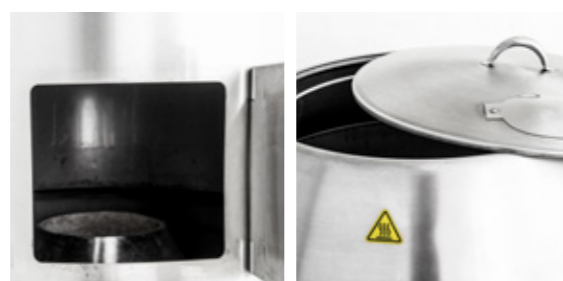
ADR-8SF / ADR-8DF



ADR-9SF / ADR-9DF



ADR-10F



Hanging rings for easy duck roasting. We have single or double layered insulation to cater to your preference.

	Code	Dimension (mm)	Gas (kW)	Duck	Capacity Pig
Single Layer	ADR-8SF	Ø 810 x 1520	16	6 - 7	-
	ADR-9SF	Ø 910 x 1520	16	8 - 9	-
Double Layer	ADR-8DF	Ø 810 x 1520	16	6 - 7	-
	ADR-9DF	Ø 910 x 1520	16	8 - 9	-
Full Height - Double Layer	ADR-10F	Ø 1000 x 2000	28	11	4

	Voltage	LPG / Natural Gas	Town Gas	Certification
All Models	220V/SPN/25W	DN20	DN20	<p>Please refer to P.171-172 for corresponding certification model</p>

Pig Roaster



APR-96F



With powerful 3 tube burners and insulated brick chambers, crispy skin can be achieved with perfection.

	Code	Dimension (mm)	Gas (kW)	No. of Burner
1 Pig	APR-096F	620 x 900 x 600	36	3

	Voltage	LPG / Natural Gas	Town Gas	Certification
All Models	220V/SPN/25W	DN25	DN25	<p>Please refer to P.171-172 for corresponding certification model</p>



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**A Rapid Heating Technique
In Various Application**

Alloy heating enables high thermal mass for rapid heating to fulfill high demand capacity.



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Stone Hearth Oven & Grill



CPD-120R-EV

CPG-120R-EV

CPG-160W-EV

CPO-120R-EV

	Code	Dimension (mm)	Electric (kW)	Stone Base size (mm)	Capacity
Pizza Oven	CPO-120R-EV ¹	Ø 1200 x 1500 + 460	18+4.5=22.5	Ø 990	36pcs / hr for 12" Pizza
Grill Oven	CPG-120R-EV ¹	Ø 1200 x 1500 + 460	14	Ø 990	500 x 700mm rack
Dual Mouth Oven	CPG-160W-EV ²	1600 x 1400 x 1500 + 460	22.5+14=36.5	1400x1200	500 x 700mm rack + 18pcs / hr for 12" Pizza
Duck Oven	CPD-120R-EV ¹	Ø 1200 x 1800 + 460	18	Ø 990	8 ducks

	Voltage	IN	OUT
All Models	380V/TPN	DN15	DN15
Exhaust Volume Requirement	¹ 2500 m ³ /hr exhaust Connection: 200 x 200mm ² 3500 m ³ /hr exhaust Connection: 200 x 200mm Individual junction point of 63A is required.		

Electric Char Broiler & Churrasco Roaster



CGR-150R-EV

HCH-4C-EV

Churrasco with rotary function in 2 levels for grilling and warming purposes.

	Code	Dimension (mm)	Electric (kW)	Grilling Area (mm)	Skewer (pcs)
Full Grill	CGG-150R-EV	1500 x 1500 x 900	24	Ø 990	Optional
1/2 Grill + 1/2 Griddle	CGR-150R-EV	1500 x 1500 x 900	24	Ø 990	4
9 Skewers	HCH-4C-EV	800 x 900 x (850+360)	18	-	4+5
13 Skewers	HCH-6C-EV	1200 x 900 x (850+360)	24	-	6+7
17 Skewers	HCH-8C-EV	1600 x 900 x (850+360)	36	-	8+9

	Voltage
All Models	380V/TPN
Others	Individual junction point of 63A is required.

Pig & Duck Roaster



CDR-09R-EV



CDR-10S-E



CDR-14W-E

	Code	Dimension (mm)	Electric (kW)	Capacity	
				No. of Duck	No. of Pig
Duck Roaster*	CDR-9D-E ¹	Ø 910 x 1500	18	8 - 9	-
Full Height Pig Roaster*	CDR-10S-E ¹	Ø 1000 x 1900	18	10 - 11	4
Uplifting Duck Roaster*	CDR-09R-EV ¹	1400 x 1600 x 2300	18	8 - 12	4
Cabinet Version*	CDR-14W-EV	1450 x 1150 x 1960	27	8 - 12	4

Voltage IN OUT

All Models 380V/TPN DN15 DN20

Others ¹ Equipment comes with a transformer with 440 x 900 x 500mm
* Individual junction point of 63A is required.

Japanese Grill Station



Scan for more details of grilling effect



RO-100W-EV



YA-100-EV +YA-10 (Auto-rotary set)



To improve productivity, we have an option to equip auto-rotary Yakitori set.

	Code	Dimension (mm)	Electric (kW)	Grill Place (mm)
Yakitori Grill	YA-100W-EV	1040 x 520 x 500	12	800 x 232
	YA-120W-EV	1240 x 520 x 500	14	1000 x 232
Robotayaki Grill	RO-100W-EV	1040 x 700 x 500	24	800 x 390
	RO-120W-EV	1240 x 700 x 500	24	1000 x 390

Voltage IN OUT

All Models 380V/TPN DN15 DN15

Electric Tandoor Oven



CTO-090RT-E



CTO-090WT-E



CTO-100BT-E

	Code	Dimension (mm)	Electric (kW)	Internal Clay (mm)
Rectangular*	CTO-090WT-E	1000 x 900 x 900	12	ø762
Cylinder*	CTO-090RT-E ¹	ø 900 x 900	12	ø762
Barrel*	CTO-100BT-E ¹	ø 1000 x 900	12	ø762

All tandoor comes with SS hook, spade and lid.

Voltage

All Models 380V/TPN

Electric Teppanyaki



S-07 / S-09



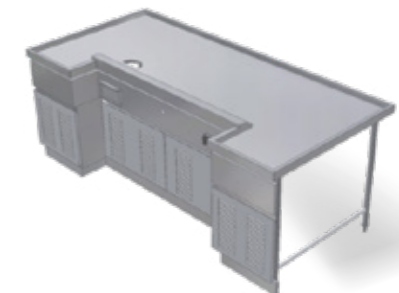
R-08



With optional design for downdraft system and air curtain, fume will trapped inside cooking area only instead of going to customer side.



B-12



U-13

	Code	Dimension (mm)	Electric (kW)	Capacity (Persons)	Options
Rectangular	S-07	1200 x 800 x 810	7.2	7	<ul style="list-style-type: none"> Center Heating Zone (Default) Multizone Heating Control Downdraft System Air Curtain Chrome Plate Griddle (19mm) Cabinet Base Refrigeration Drawer Base
	S-08	1500 x 800 x 810	7.2	8	
Oval	R-08	1800 x 800 x 810	10.2	8	
Sector	B-12	2400 x 800 x 810	10.2	12	
Hoof	U-13	2100 x 1000 x 810	10.2	13	

Voltage

All Models 380V/TPN

Others Ducting for downdraft system is not included. Specify all required options when ordering



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**Versatile Cooking
Experience In Easy Dial**

With a variety of grilling and steaming settings, chef can now prepare a selection of dish effortlessly. All our combi steamer are adapted with broiler for the best cooking outcome in addition to better time management.



Scan for Video

Combi Steamer



CS-6.10



CS-10.10



CS-20.10



CS-6.20



CS-10.20



CS-20.20

	Code	Dimension (mm)	Electric (kW)	Tray Size & Qty	Trolley
GN 1/1 (w/ Broiler)	CS-6.10	900 x 810 x 800	10	GN1/1 ; 6	-
	CS-10.10	900 x 810 x 1050	12	GN1/1 ; 10	-
	CS-20.10	900 x 810 x 1900	20	GN1/1 ; 20	GN1/1 x 20 levels
GN 2/1 (w/ Broiler)	CS-6.20	1100 x 940 x 800	10	GN2/1 or GN1/1 ; 6 or 12	-
	CS-10.20	1100 x 940 x 1050	12	GN2/1 or GN1/1 ; 10 or 20	-
	CS-20.20	1100 x 960 x 1900	24	GN2/1 or GN1/1 ; 20 or 40	GN2/1 x 20 levels

All combi steamers come with auto-cleaning function.
Optional meat probe upon request.

	Voltage	IN ↓	OUT ↓	Accessories for Combi Steamer
All Models	380V/TPN	DN15	DN25	<ul style="list-style-type: none"> GN Pan ; 2.5" H Roasting Hanging Rack Smoky Box Combi Rack (S06-10) Stacking Kits Meat probe

Compact Steamer & Mini Combi Steamer



MC-31.3E



MC-31.6E



MC-31.3K3



MC-31.6K3

	Code	Dimension (mm)	Electric (kW)	GN Size & Qty	Remarks
Compact Steamer	MC-31.3E	670 x 710 x 678	7	GN 1/1 & 6	-
	MC-31.6E	670 x 710 x 1018	13.5	GN 1/1 & 10	-
	MC-31.3S2	581 x 710 x 678	7	GN 1/1 & 6	w/ Convection Fan
Mini Combi Steamer	MC-31.3K3	720 x 720 x 678	11	GN 1/1 & 6	w/ broiler
	MC-31.6K3	720 x 720 x 1018	16.5	GN 1/1 & 10	w/ broiler

	Voltage	IN ↓	OUT ↓
All Models	380V/TPN	DN15	DN20

Electric Steam Cabinet



Scan for more details of Smart Steaming Concept



Scan for more details of MC-26GD



MC-25KN



MC-26GD



MC-26K



MC-30K



MC-26J



MC-32K / MC-32J

	Code	Dimension (mm)	Electric (kW)	No. of Door	Shelvings
Classical Version	MC-25KN	700 x 900 x 1800	27	1	7
	MC-26K	900 x 810 x 1860	36	3	4
	MC-30K	1150 x 810 x 1860	54	2	0
	MC-32K ¹	1250 x 880 x 1800	57	1	0
Smart Steaming Version	MC-26J	900 x 810 x 1860	36	3	4
	MC-30J	1150 x 810 x 1860	54	2	0
	MC-32J ¹	1250 x 880 x 1800	57	1	0
Full Glass Version (Drawer Type)	MC-26GD	800 x 810 x 1800	30	Drawer Type Opening Door x 3nos	3

¹ It comes with 1nos of GN Trolley, GN2/1 x 13 levels

	Voltage	IN ↓	OUT ↓
All Models	380V/TPN	DN15	DN40

Steamer & Rice Roll Steamer



MC-27K



MC-28K



MC-29K

	Code	Dimension (mm)	Electric (kW)	Capacity
1 Head	MC-27K ¹	750 x 900 x 810	36	70 bamboo baskets per steam head
2 Heads	MC-28K ¹	1500 x 900 x 810	54	70 bamboo baskets per steam head
Rice Roll Steamer	MC-29K	1200 x 900 x 810	27	Built-in rice roll pan (51 x 37cm x 2nos)

¹ Optional accessories for including 7 hole plate w/ SS stand, full set dimsum tray, rice roll pan (single / double pan), specify when ordering.

	Voltage	IN ↓	OUT ↓
All Models	380V/TPN	DN15	DN40

Convection Oven & Pizza Station



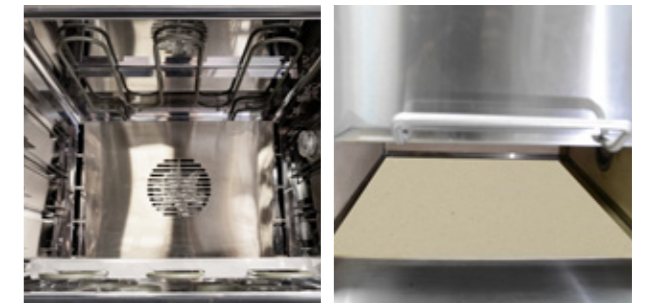
RN-1610C



RN-1810C



CPO-605L-E



(Left): Our Convection comes with upper and lower heating elements for individual control of power.
(Right): All pizza station comes with stone sole for direct baking.

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	Code	Dimension (mm)	Voltage	Electric (kW)	Chamber Size (mm)
Convection Oven Entry Level	RN-1610C	555 x 550 x 375	220V/SPN	2.8	410 x 360 x 265
Convection Oven Professional Level	RN-1810C	595 x 590 x 610	220V/SPN	2.85	460 x 380 x 345
Pizza Station	CPO-605L-E	602 x 600 x 520	380V/TPN	7.5	400 x 400 x 135
	CPO-612H-E	602 x 600 x 1220	380V/TPN	7.5	400 x 400 x 135

⚡ Operation Temperature	
Convection Oven	30-320°C
Pizza Station	35-350°C

Classical Line
Electric Deck Oven



RN-2111D



RN-2109E



RN-2109EE



RN-2109EEP
(Pizza Baking Model)



RN-4109E

	Code	Dimension (mm)	Voltage	Electric (kW)	Tray Size & Qty
Meat Oven	RN-2111D	810 x 718 x 490	220V/SPN	5	20" X 20"; 1
Cake Oven	RN-2109E	820 x 870 x 415	220V/SPN	5	18" X 26"; 1
	RN-2109EE	820 x 870 x 415	380V/TPN	5	18" X 26"; 1
Cake Oven	RN-2109EEP	820 x 870 x 415	380V/TPN	5	18" X 26"; 1
	RN-4109E	1326 x 870 x 415	220V/SPN	6.6	18" X 26"; 2

Professional Line
Electric Deck Oven



RN-3809E2



RN-3809EG3
(Glass Door)



RN-5609E2+S5609E2



RN-5609E3 + H5609



It comes with 20sets of programs for easy management of recipes. All breads can be one via one easy touch.

	Code	Dimension (mm)	Electric (kW)	Tray Size & Qty
RN-3 ¹	RN-3809E1 / RN-3809EG1	1394 x 1120 x 600	6	18" X 26"; 2
	RN-3809E2 / RN-3809EG2	1394 x 1120 x 1000	12	18" X 26"; 4
	RN-3809E3 / RN-3809EG3	1394 x 1120 x 1650	18	18" X 26"; 6
RN-5 ¹	RN-5609E1 / RN-5609EG1	1870 x 1120 x 600	9	18" X 26"; 3
	RN-5609E2 / RN-5609EG2	1870 x 1120 x 1000	18	18" X 26"; 6
	RN-5609E3 / RN-5609EG3	1870 x 1120 x 1650	27	18" X 26"; 9

¹ G = Glass Door, E = Stainless Steel Door

	IN ↓	Certification
All Models	DN15 * Water inlet will apply only when steam generator (Model: RN-S) is installed. Optional Accessories: Oven rack, condensation hood, stole sole, steam generator	SP, CE

	Voltage	IN ↓
All Models	380V/TPN	DN15* * Water inlet will apply only when steam generator (Model: RN-S) is installed. Optional Accessories: Oven rack, condensation hood, stole sole, steam generator

Dough Divider



DR-36N



TDR-36A



By changing the moulding plate, both models can divide the dough into equal weight via pressing motion.

	Code	Dimension (mm)	Horse Power	Productivity (Piece/Hr)
Semi-Auto	DR-36N	700 x 680 x 1500	3/4	1200pcs; 40-120g
Auto	TDR-36A	640 x 680 x 1600	1	3000pcs ; 30-110g

Voltage		Certification
All Models	380V/TPN	CE

Dough Sheeter / Moulder



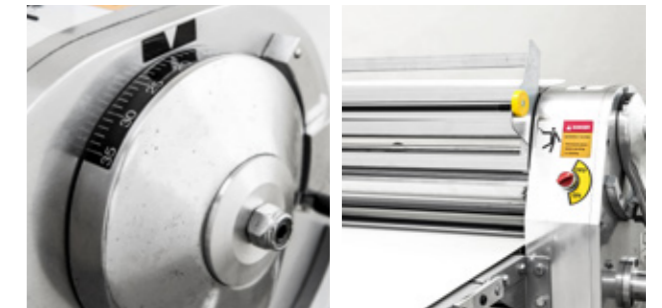
DM-400



DS-500 / DS-600



DS-500T



Chef can adjust the thickness of the dough sheet from the wheel marker up to 35mm depends on model.

	Code	Dimension (mm)	Conveyor Dimension (mm)	Horse Power
Floor Type Sheeter	DS-500	2100 x 850 x 1100	500 x 2000	1/2
	DS-600	2500 x 960 x 1100	600 x 2400	1
Table Top Sheeter	DS-500T	1800 x 850 x 600	500 x 1800	1/2
Moulder	DM-400	570 x 820 x 1130	300 x 1350	1/2

Voltage		Certification
All Models	380V/TPN	CE

Dough Mixer



PM-10T



PM-20T



PM-30/40T



SM-80

	Code	Dimension (mm)	Voltage	Horse Power	Bowl Capacity (L)
Dough Mixer	PM-10T ¹	375 x 450 x 730	220V/SPN	0.5	10
	PM-20T ¹	500 x 530 x 855	220V/SPN	0.75	20
	PM-30T ¹	550 x 650 x 1050	380V/TPN	1.5	30
	PM-40T ¹	550 x 650 x 1050	380V/TPN	2	40
	PM-60 ¹	1080 x 740 x 1570	380V/TPN	4	60
Spiral Mixer	SM-40 ²	1055 x 555 x 1250	380V/TPN	5.5+0.7	40
	SM-80 ²	1230 x 750 x 1400	380V/TPN	8.25+0.75	80

¹ S/S mixing bowl, dough hook, flat beater and wire whip are included.
² S/S mixing bowl, dough hook are included.

Remarks / Certification



Oven Base Proofer



PR-2109E



PR-3809E



PR-4109EE



PR-5609EE

	Code	Dimension (mm)	Electric (kW)	Tray Size & Qty
Analog Control	PR-2109E	820 x 794 x 905	3	18" x 26" ; 6
	PR-3809E	1394 x 950 x 890	3	18" x 26" ; 12
	PR-4109E	1320 x 794 x 905	3	18" x 26" ; 12
Digital Control	PR-2109EE	820 x 794 x 905	2.7	18" x 26" ; 6
	PR-3809EE	1394 x 950 x 890	2.7	18" x 26" ; 12
	PR-4109EE	1320 x 794 x 905	2.7	18" x 26" ; 12
	PR-5609EE	1870 x 950 x 890	2.7	18" x 26" ; 18

Voltage

IN ↓

OUT ↓

All Models

220V/SPN

DN15

DN15

Roll-in Proofer



PR-4060-1P / PR-4060-1F



PR-4060-1P / PR-4060-1F



Core system to control humidity and temperature of the dough

	Code	Dimension (mm)	Voltage	Electric (kW)	Trolley Cart
Proofer < 50°C	PR-4060-1P	920 x 1020 x 2300	220V/SPN	2	1
	PR-4060-2P	1760 x 1020 x 2300	220V/SPN	2	2
	PR-4060-2VP	920 x 1700 x 2300	220V/SPN	2	2 (Vertical-In)
Retarder Proofer -12~ +5°C / < 50°C	PR-4060-1F	920 x 1020 x 2300	380V/TPN	4.5	1
	PR-4060-2F	1760 x 1020 x 2300	380V/TPN	4.5	2
	PR-4060-2VF	920 x 1700 x 2300	380V/TPN	4.5	2 (Vertical-In)

All Models	IN ↓ DN15	OUT ↓ DN25

Upright Proofer & Cake Pan Trolley



PR-4060-P16



PR-4060-P32



PT-1121-16 / PT-4060-16

	Code	Dimension (mm)	Electric (kW)	Tray Size & Qty
Proofer < 50°C	PR-4060-P16	560 x 775 x 2100	1.5	16" X 24" ; 16
	PR-4060-P32	760 x 980 x 2100	1.5	16" X 24" ; 32
Retarder Proofer -0~ +5°C / < 45°C	PR-4060-F14	560 x 775 x 2100	1.5	16" X 24" ; 14
GN 2/1 Trolley	PT1121-16	670 x 735 x 1800	-	GN 1/1; 32 or GN 2/1;16
16" x 24" Trolley	PT4060-16	540 x 690 x 1800	-	16" X 24" ; 16

All Models	Voltage	IN ↓ DN15	OUT ↓ DN15
	220V/SPN		



LEE GO
ELECTRIC
COUNTER
TOP COOKING
SERIES

注意 CAUTION



严禁倒热油
Do not pour out the boiling oil



注满食油后方可使用
Please fill up oil before use

LEE GO®



A U T O
L I F T I N G
F E A T U R E

**The Concept Of Accuracy
And Efficiency**

The high efficiency fryer equips with 9kW heating elements and PCB control for mass production of deep frying food more accurately.

Electric Griddle



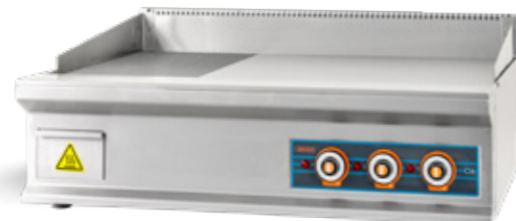
MG-18



LG-18K



LG-24K



LG-36KN



All griddle comes with 13mm thickness high grade griddle plate for rapid surface sealing effect

	Code	Dimension (mm)	Voltage	Electric (kW)
Mini	MG-18	460 x 460 x 280	220V/SPN	2.85
Flat Griddle	LG-18K	450 x 700 x 360	220V/SPN	6
	LG-24K	600 x 700 x 360	380V/TPN	9
	LG-36	900 x 700 x 360	380V/TPN	15
1/3 Grooved + 2/3 flat	LG-24KN	600 x 700 x 360	380V/TPN	9
	LG-36KN	900 x 700 x 360	380V/TPN	15

Chorme plated option is available for griddle plate.

Electric Deep Fryer



LF-15KL / LF-15HL
(Auto Uplifting)



MF-22



LF-15K



LF-30K



LF-15H



LF-30H

	Code	Dimension (mm)	Voltage	Electric (kW)	Oil Tank Volume (L)
Uplifting	LF-15KL ²	350 x 700 x 360	380V/TPN	6	9
	LF-15HL ²	350 x 700 x 360	380V/TPN	9	9
	LF-30KL ²	650 x 700 x 360	380V/TPN	6 x 2 = 12	9 x 2
	LF-30HL ²	650 x 700 x 360	380V/TPN	9 x 2 = 18	9 x 2
Mini	MF-11 ¹	275 x 460 x 315	220V/SPN	2.85	7
	MF-22 ¹	552 x 460 x 315	220V/SPN	2.85 X 2 = 5.7	7 x 2
Analog	LF-15K ²	350 x 700 x 360	220V/SPN	6	9
	LF-30K ²	650 x 700 x 360	220V/SPN	6 X 2 = 12	9 x 2
Digital	LF-15H ²	350 x 700 x 360	380V/TPN	9	9
	LF-30H ²	650 x 700 x 360	380V/TPN	9 X 2 = 18	9 x 2

¹ Mini fry basket size: 190 x 230 x 100mm H

² Fry basket size: 210 x 300 x 130mm H

Tempura Fryer



With its flat designed heating elements and micro processor, oil temperature tolerance level is within 3°C. An important feature for quality tempura fryer.

	Code	Dimension (mm)	Electric (kW)	Oil Pan Dimension
Table Top	TF-1	500 x 700 x 300	4	Ø 440 x 100mm H
Drop-in	TF-1B	500 x 700 x 265	4	Ø 440 x 100mm H

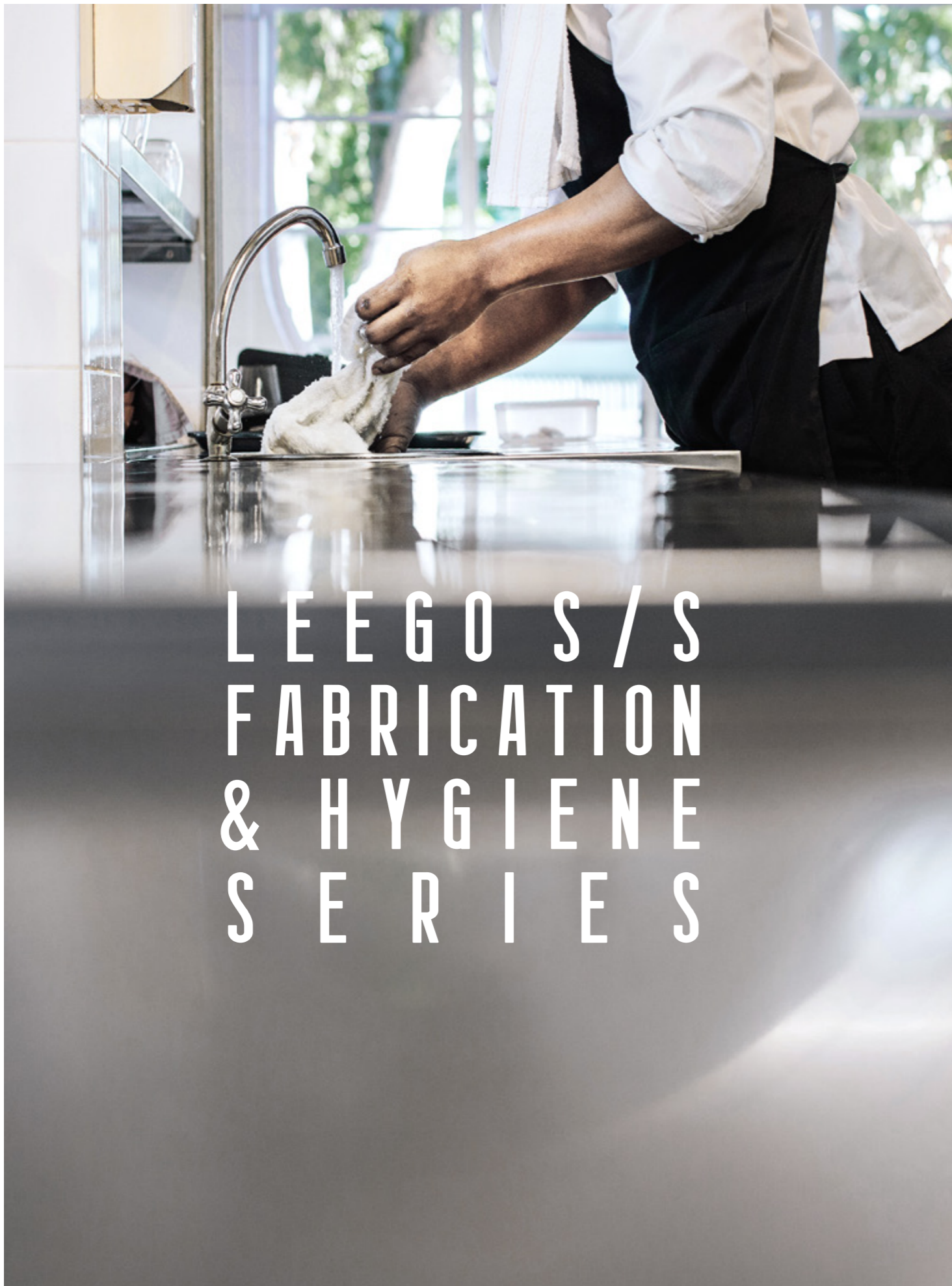
	Voltage	Certification
All Models	380V/TPN	CE

Electric Hot Plate & Char Broiler



With a precise control interface, chef can control the cooking temperature printed on the knob. Grease tray at bottom for collecting grilling residue underneath

	Code	Dimension (mm)	Voltage	Electric (kW)
2 Heads	LBR-2E	400 x 700 x 360	220V/SPN	2.5 x 2 = 5
4 Heads	LBR-4E	800 x 700 x 360	380V/TPN	2.5 x 4 = 10
1 Heating Zone	CG-040	400 x 700 x 360	380V/TPN	4.8
2 Heating Zones	CG-070	700 x 700 x 360	380V/TPN	9.6
3 Heating Zones	CG-100	1000 x 700 x 360	380V/TPN	14.4



LEEGOS / S FABRICATION & HYGIENE SERIES



DETACHABLE STAINLESS STEEL FABRICATIONS

**The Best Solutions For Quality
Control And Storage**

To standardize the fabrication finishing in timely period, knock down design becomes a trend. It saves storage space and hence delivery cost as well.



Scan for Video

Detachable Table & Stove Table



Scan for Video



DBT-1275-1CR
(100mm H splash)



DBT-1275-2COR
(No splash)



DST-1365-C0
(Rectangular leg)

	Code	Dimension (mm)	No. of Shelving(s)	Splash Type
650 Series	DBT-0865-CR	800 x 650 x 860	-	Default = 100mm H splash "0": No splash
	DBT-1265-CR	1200 x 650 x 860	-	
	DBT-1565-CR	1500 x 650 x 860	-	
	DBT-0865-1CR	800 x 650 x 860	1	
	DBT-1265-1CR	1200 x 650 x 860	1	
	DBT-1565-1CR	1500 x 650 x 860	1	
	DBT-0865-2CR	800 x 650 x 860	2	
	DBT-1265-2CR	1200 x 650 x 860	2	
	DBT-1565-2CR	1500 x 650 x 860	2	
750 Series	DBT-0875-CR	800 x 750 x 860	-	Default = 100mm H splash "0": No splash
	DBT-1275-CR	1200 x 750 x 860	-	
	DBT-1575-CR	1500 x 750 x 860	-	
	DBT-0875-1CR	800 x 750 x 860	1	
	DBT-1275-1CR	1200 x 750 x 860	1	
	DBT-1575-1CR	1500 x 750 x 860	1	
	DBT-0875-2CR	800 x 750 x 860	2	
	DBT-1275-2CR	1200 x 750 x 860	2	
	DBT-1575-2CR	1500 x 750 x 860	2	
Stove Table	DST-0865-C0	850 x 650 x 510	1	No splash
	DST-1065-C0	1050 x 650 x 510	1	
	DST-1365-C0	1300 x 650 x 510	1	
	DST-1665-C0	1600 x 650 x 510	1	

	Table Top Thickness	Leg Type
Options	Model Affix: "C": S/S 304 1.5MM "D": S/S 304 1.2MM "E": S/S 430 1.2MM	Round Leg (R) / Rectangular Leg (Default) Specify when ordering

Detachable Working Cabinet



DBC-1265-CR
(100mm H splash)



DOC-1265-C0R
(No splash)

	Code	Dimension (mm)	No. of Doors / Shelving(s)	Splash Type
650 Series - Close Cabinet	DBC-1265-CR	1200 x 650 x 860	2 / 1	Default = 100mm H splash "0": No splash
	DBC-1565-CR	1500 x 650 x 860	2 / 1	
650 Series - Open Cabinet	DOC-1265-CR	1200 x 650 x 860	0 / 1	Default = 100mm H splash "0": No splash
	DOC-1565-CR	1500 x 650 x 860	0 / 1	
750 Series - Close Cabinet	DBC-1275-CR	1200 x 750 x 860	2 / 1	Default = 100mm H splash "0": No splash
	DBC-1575-CR	1500 x 750 x 860	2 / 1	
750 Series - Open Cabinet	DOC-1275-CR	1200 x 750 x 860	0 / 1	Default = 100mm H splash "0": No splash
	DOC-1575-CR	1500 x 750 x 860	0 / 1	

	Table Top Thickness	Leg Type
Options	Model Affix: "C": S/S 304 1.5MM "D": S/S 304 1.2MM "E": S/S 430 1.2MM	Round Leg (R) / Rectangular Leg (Default) Specify when ordering

Detachable Sink Table & Sanitation Sink Heater



	Code	Dimension (mm)	Sink Location & Qty	Remarks
1 Sink	DLS-0775-CR	700 x 750 x 860	CENTRAL ; 1	Default = 100mm H splash "0": No splash
	DLS-1275-CR	1200 x 750 x 860	LEFT SIDE ; 1	
	DLS-1575-CR	1500 x 750 x 860	LEFT SIDE ; 1	
	DRS-1275-CR	1200 x 750 x 860	RIGHT SIDE ; 1	
	DRS-1575-CR	1500 x 750 x 860	RIGHT SIDE ; 1	
2 Sinks	DTS-1275-CR	1200 x 750 x 860	CENTRAL ; 2	Default = 100mm H splash "0": No splash
	DTS-1575-CR	1500 x 750 x 860	CENTRAL ; 2	
Sanitation Sink Heater	SH-06 ¹	320 x 530 x 400	-	Sanitation Sink Heaters equip auto-drainage or manual drainage features. All drainage connectors come in fast-tie clip
	SH-12 ¹	320 x 530 x 400	-	

	Table Top Thickness	Leg Type	Voltage ¹
Options	Model Affix: "C": S/S 304 1.5MM "D": S/S 304 1.2MM	Round Leg (R) / Rectangular Leg (Default) Specify when ordering	Sanitation Sink Heater SH-06 : 380V/3PH/6kW SH-12 : 380V/3PH/12kW
Sink Size	450 x 450 x 300mm		

Shelving

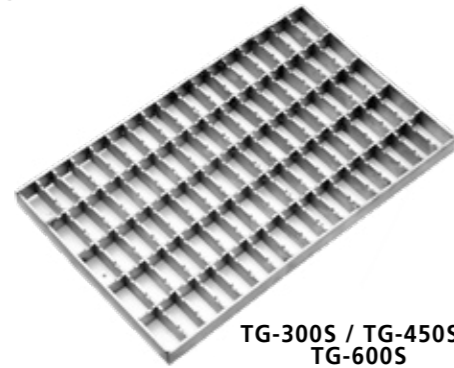


All PSU shelving can be dismantled and clean in dish-washer. It is more convenient for hygiene management.

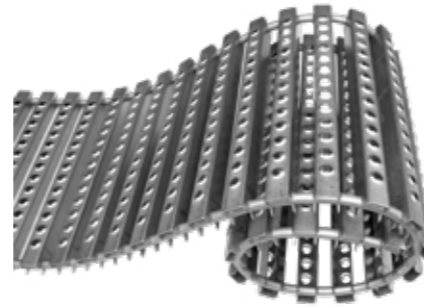
	Dimension (Inch)				Configuration
18" Series	18" x 24"	18" x 30"	18" x 36"	18" x 42"	4 Tier Shelving, 250kg / level 72" post
	18" x 48"	18" x 60"	18" x 72"		
21" Series	21" x 30"	21" x 36"	21" x 42"		4 Tier Shelving, 250kg / level 72" post
	21" x 60"	21" x 72"	21" x 48"		
24" Series	24" x 36"	24" x 42"	24" x 48"		4 Tier Shelving, 250kg / level 72" post
	24" x 60"	24" x 72"			

	Shelving Material	Certification
Options	C Series : Chrome-Plated PSU Series : Plastic A Series : Stainless Steel	PSU Series

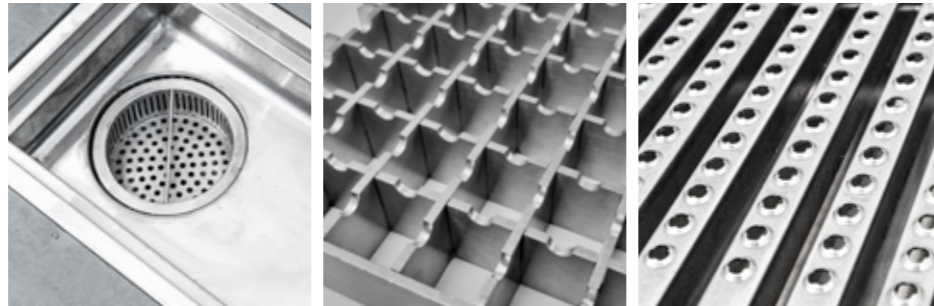
Grating / Grating Trench



TG-300S / TG-450S / TG-600S



TG-300 / TG-450 / TG-600



We offer grating trench in grid type or roll type to fit for commercial kitchen requirements. All grating trench are punched up for non-slippery request at maximum loading of 1500kg. Custom made for trench are available upon request.

	Code	Width (mm)	Thickness (mm)	Loading Capacity (kg)
Grid Type (20 x 50mm / grid)	TG-300S	300	22	1500
	TG-450S	450		
	TG-600S	600		
Roll Type (Dia.14mm x 13 per bar)	TG-300R	300	22	1500
	TG-450R	450		
	TG-600R	600		

Knife Disinfection Cabinet



KC-500E



KC-501E



KC-502E



KC-100DE

	Code	Dimension (mm)	Loading (W)	Capacity	Rack Type
Any Knives	KC-500E	540 x 135 x 645	15	10	Magnetic Bar
Chef Knives	KC-501E	540 x 135x 645	15	15	Aryclric Rack
Cleaver (65mm blade)	KC-502E	540 x 180 x 645	15	10	Aryclric Rack
Cleaver & Chef Knives	KC-100DE	1000 x 135 x 645	30	10-13	Aryclric Rack

Voltage

All Models 220V/SPN

UV Sterilizer / Hygiene Station



CB-450E



CB-540E



CB-100E



IW-100E

	Code	Dimension (mm)	Loading (W)	Capacity
Multi-Purpose Sterilizer	CB-450E	450 x 320 x 600	30	365 x 250 x 390mm
Chop Board Sterilizer	CB-540E	540 x 500 x 810	700	Chopping board size: Ø 450 x 28mm / 450 x 350 x 28mm; 10pcs
2 in 1 (CB-540E + ST-4545S)	CB-100E	1000 x 500 x 810	700	Chopping board size: Ø 450 x 28mm / 450 x 350 x 28mm; 10pcs
3 in 1 (CB-540E + ST-4545S + KC-501E x 2)	IW-100E	1000 x 500 x 1760	730	Chopping board size: Ø 450 x 28mm / 450 x 350 x 28mm; 10pcs Knives: 10 ~23pcs

	Voltage	IN ↓	OUT ↓
With Sink	220V/SPN	DN15	DN40
Without Sink	220V/SPN	N/A	N/A

Hand Sink



ST-4545



ST-4545S



ST-4545SH



Soap Dispenser, 100ml

	Code	Dimension (mm)	Sink size (mm)	Splash Hieght (mm)	Soap Dispenser
Knee Operation	ST-4545	455 x 455 x 275	375 x 320 x 170	25	-
Sensor Faucet	ST-4545S	455 x 455 x 275	375 x 320 x 170	25	Yes
Sensor Faucet	ST-4545SH	455 x 455 x 730	375 x 320 x 170	455	Yes

	Voltage	IN ↓	OUT ↓
All Models	220V/SPN or DC6V	DN15 x 2 (Hot & Cold)	DN40



H O L D
I N G
—
S O L
U T I
O N S

THERMAL PRO



THERMAL PRO
BANQUET
HOLDING
& LOGISTIC
ARRANGEMENT
SERIES



HOT & COLD
HOLDING
& LOGISTIC

**A Key To Preserve Food
Quality And Dining Experience**

Banquet required advanced cooking, regeneration and holding temperature of the food. We offer different kinds of equipments to maintain food dining quality same as fresh cooking.

Heated Banquet Trolley & Cart



Scan for previewing the effect of disappearing door



BCH-10

With the patented hidden door design, it will not block the working corridor. Locking system is also available to prevent accidental falling of food when delivery.

BCR-121X (Cold)



BCH-161 (Hot)



	Code	Dimension (mm)	Electric (kW)	Shelving Size & Qty	No. of GN 2/1
Slim - Single Door	BCH-10 ¹	580 x 740 x 1250	1.45	-	10
	BCH-15 ¹	580 x 740 x 1550	1.45	-	15
Slim - Double Door	BCH-20 ¹	970 x 740 x 1250	1.45	-	20
	BCH-30 ¹	970 x 740 x 1550	1.45	-	30
Banquet Trolley - Disappear Door	BCH-161	850 x 850 x 1760	1.45	-	16
	BCR-121	850 x 850 x 1760	0.315	-	12
Banquet Trolley - Stationary Door	BCH-161X	820 x 910 x 1760	1.45	-	16
	BCR-121X	820 x 910 x 1760	0.315	-	12

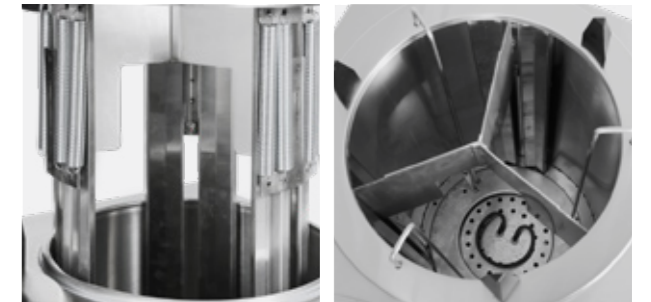
Voltage

All Models 220V/SPN Operation Temperature ¹ 20~80°C ² 2~15°C

Mobile Heated Plate Dispenser



PD2-730 / PD2-920



Our warmer is well equipped with heavy duty springs to sustain the heavy load of plates.

	Code	Dimension (mm)	Electric (kW)	Plate Size (mm)	Capacity (pcs)
2 Heads	PD2-730	460 x 730 x 1000	0.8	Ø240	40 x 2
	PD2-920	530 x 920 x 1000	0.8	Ø255-Ø305	40 x 2
4 Heads	PD4-730	790 x 730 x 1000	1.6	Ø240	40 x 4
	PD4-920	950 x 920 x 1000	1.6	Ø255-Ø305	40 x 4

Voltage

All Models 220V/SPN Operation Temperature 75°C

Conveyor Toaster & Slot Toaster



TT-1 / TT-1H / TT-1HL



Conveyor design applies different speed to turn piece of breads or buns into golden brown color. User can set front dropping or rear dropping of breads.



ETS-4



ETS-6

THERMAL PRO
FOOD
WARMERS
SERIES

	Code	Dimension (mm)	Electric (kW)	Productivity (pcs / hr)
Conveyor Type	TT-1	389 x 418 x 373	1.9	240
	TT-1H	389 x 418 x 373	2.3	370
	TT-1HL	389 x 500 x 373	2.85	400
Slot Type	ETS-4	330 x 285 x 250	1.8	160
	ETS-6	465 x 285 x 250	2.5	240

Voltage

All Models 220V/SPN

Induction Soup Cooker / Soup Warmer



BM1-290



BM1-290B



With the aid of induction warmer, heat up time is effectively shown to reduce heat up time.

	Code	Dimension (mm)	Electric (kW)	Capacity
Counter Top	BM1-290	360 x 330 x 354	1.3	11Qt
	BM2-290	630 x 330 x 354	2.6	11Qt x2
Built-in	BM1-290B	360 x 330 x 300	1.3	11Qt
	BM2-290B	630 x 330 x 300	1.3x2=2.6	11Qt x2

Voltage

All Models 220V/SPN

Operation Temperature 20-45°C

Bain Marie



BM-5737ESD + BM-103



BM-5737EVD



BM-5737EBD (Built-in)

Accessories



BM-101



BM-102



BM-103



BM-104



BM-105

	Code	Dimension (mm)	Electric (kW)
Digital	BM-5737ESD	570 x 370 x 267	2
	BM-5737EVD	370 x 570 x 267	2
	BM-5737EBD	570 x 370 x 230	2

Voltage

All Models 220V/SPN

- Accessories for Digital Version**
- BM-101: GN 1/3 Pan ; 6" H x 3nos
 - BM-102: 7Qt Soup Pot x 2nos
 - BM-103: Noodle strainer x 4nos
 - BM-104: 9-Grid Shelf x 2nos
 - BM-105: Dimsum Steam Plate

Regeneration Cabinet (Dry Heat / High Humidity)



UC-8261



FW1-081 / FW1-081A



FW1-155 / FW1-155A
FW1-176 / FW1-176A



Scan for Ultra clear glass performance and speedy (50% fast) regeneration effect

(Left): Hot air version specially designed for puff/pastry holding.
(Right): High humidity version exclusively for lunch boxes preparation. It can reach 85°C food lunch box center within 1 hour time.



	Code	Dimension (mm)	Electric (kW)	Shelving (Size & Qty)
Puff Holding / Dry Heat	UC-8261	820 x 628 x 725	2.58	595 x 510mm ; 3
Counter Top - High Humidity	FW1-081 / FW1-081A ¹	640 x 600 x 810	2.5	486 x 500mm ; 4
Upright - High Humidity	FW1-155 / FW1-155A ¹	640 x 600 x 1550	7	486 x 500mm ; 12
	FW1-176 / FW1-176A ¹	640 x 600 x 1760	7	486 x 500mm ; 15

¹ A = Ultra clear glass door model

	Voltage	IN ↓	OUT ↓	Operation Temperature
FW1 Counter Top Series / UC-8261	220V/SPN	Manual	DN15	30-85°C
FW1 Upright Series	380V/TPN	DN15	DN15	30-100°C

Display Closet (Hot / Cold / Mixed)



FOT-A06



Our display closet are in modular design for flexibility of holding food in either hot or cold condition. Various dimension from 600-1200mm for selection.

	Code*	Dimension (mm)	Electric (kW)	Shelving Dimension (mm)
Holding Version	FOT-A06	600 x 600 x 1800	2.1	550 x 550
	FOT-A10	1000 x 600 x 1800	2.8	950 x 550
	FOT-A12	1200 x 600 x 1800	4.2	1150 x 550
Cold Version	FOT-C06	600 x 600 x 1800	0.4	550 x 550
	FOT-C10	1000 x 600 x 1800	0.5	950 x 550
	FOT-C12	1200 x 600 x 1800	0.6	1150 x 550
Hot & Cold Version	FOT-R06	600 x 600 x 1800	2.5	550 x 550
	FOT-R10	1000 x 600 x 1800	3.3	950 x 550
	FOT-R12	1200 x 600 x 1800	4.8	1150 x 550

* All models come with 3 tiers shelving and 1 base tier for storage purpose.

	Voltage
All Models	220V/SPN

Heated Display Cabinet



FOTM-80BX

FOTM-80B



To keep the humidity level, we have a manual water refill cap at front panel.

	Code	Dimension (mm)	Electric (kW)	Max. Temperature
Stationary Rack	FOTM-80BX	470 x 470 x 730	1.4	80°C
Rotary Rack	FOTM-80B	470 x 470 x 730	1.4	80°C

Voltage

All Models 220V/SPN

Infra Red Strip Heater



OFW-24 / OFW-36 / OFW-48



OFW-24L / OFW-36L / OFW-48L



OFW-24DL / OFW-36DL / OFW-48DL

	Code	Dimension (mm)	Electric (W)
Single Heater	OFW-30	762 x 152 x 67	650
	OFW-36	914 x 152 x 67	800
	OFW-42	1066 x 152 x 67	950
	OFW-48	1220 x 152 x 67	1100
	OFW-54	1372 x 152 x 67	1300
	OFW-60	1524 x 152 x 67	1500
Single Heater w/ illumination	OFW-30L	762 x 250 x 67	650+15
	OFW-36L	914 x 250 x 67	800+15
	OFW-42L	1066 x 250 x 67	950+15
	OFW-48L	1220 x 250 x 67	1100+15
	OFW-54L	1372 x 250 x 67	1300+15
	OFW-60L	1524 x 250 x 67	1500+15
Dual Heater w/ illumination	OFW-30DL	762 x 400 x 67	1300+15
	OFW-36DL	914 x 400 x 67	1600+15
	OFW-42DL	1066 x 400 x 67	1900+15
	OFW-48DL	1220 x 400 x 67	2200+20
	OFW-54DL	1372 x 400 x 67	2600+20
	OFW-60DL	1524 x 400 x 67	3000+25

Voltage

All Models 220V/SPN

Accessories

- C-leg / Remote Control

Decorative Heated Lamp - Deluxe



Deluxe version equips 8mm thick cord with Ø45mm ring cord for heavy duty usage. With its metal mounting parts, improves the visual outlook in the show kitchen area.

	Code	Dimension (mm)	Electric (W)
Shade (No Rim)	DE-A	Ø150 x (730-2490)	250
	DE-B	Ø150 x (730-2490)	250
	DE-C	Ø240 x (730-2490)	250

Specify shade color when ordering.

Voltage		Certification
All Models	220V/SPN Color Selection for Shade • Black (-B) • Chrome (-C) • Red (-R) • White (-W) • Copper (-P)	CE

Decorative Heated Lamp - Classic



	Code	Dimension (mm)	Electric (W)
Adjustable Version / Fixed Cord (<2m)	DD-A	Ø175 x (600-1500)	250
	DD-B	Ø175 x (600-1500)	250
	DD-C	Ø270 x (600-1500)	250
	DD-D	Ø290 x (600-1500)	250
	DD-E	Ø290 x (600-1500)	250
	DD-F	Ø250 x (600-1500)	250
	DD-G	Ø190 x (600-1500)	250
	DD-H	Ø190 x (600-1500)	250

Custom fixed cord length is available upon request. Specify shade color when ordering.

Voltage		Certification
All Models	220V/SPN Color Selection for Shade • Black (-B) • Copper (-P) • Blue (-N) • Brass (-Q) • Red (-R) • Silver (-S) • Shiny Gold (-G)	CE

Commercial Microwave & Chocolate Tempering Machine



BM-3543CT



P18-LA

(Left): P18-LA 's power range from 500-1800W in 10 steps with 279 programs for matching different needs.

(Right): Forced air heating system to ensure rapid reach of desired temperature for chocolate tempering.



	Code	Dimension (mm)	Electric (kW)	Capacity
Microwave	P18-LA	420 x 515 x 338	1.8	18L ; 325 x 305 x 165mm H
Chocolate Tempering	BM-3543CT	350 x 432 x 208	0.16	GN 1/3 x 2nos ; 4" H

Custom fixed cord length is available upon request. Specify shade color when ordering.

Voltage			
All Models	220V/SPN	Operation Temperature	20-45°C

Electric Heated Shelves



TS-688C-G

TS-800C-G

TSB-1204

	Code	Dimension (mm)	Electric (kW)	Cut Out Size (mm)
Ceramic Glass w/ S/S Frame	TS-688C-G	369 x 369 x 75	0.2	352 x 352
	TS-800C-G	800 x 369 x 75	0.4	785 x 352
Full Ceramic Glass	TS-688CX-G	340 x 340 x 75	0.2	343 x 343
	TS-800CX-G	768 x 340 x 75	0.4	773 x 343
	TS-16050-G	600 x 500 x 75	0.4	603 x 503
	TS-18050-G	800 x 500 x 75	0.6	803 x 503
	TS-26050-G	1200 x 500 x 75	1	1204 x 503
	TS-28050-G	1600 x 500 x 75	1.2	1604 x 503
	TS-36050-G	1800 x 500 x 75	1.4	1804 x 503
Solid Top - 400 Series	TSB-0804	800 x 400 x 100	0.4	775 x 375
	TSB-1004	1000 x 400 x 100	0.6	975 x 375
	TSB-1204	1200 x 400 x 100	0.8	1175 x 375
	TSB-1504	1500 x 400 x 100	1	1475 x 375
	TSB-1804	1800 x 400 x 100	1.2	1775 x 375
Solid Top - 500 Series	TSB-0805	800 x 500 x 100	0.6	775 x 475
	TSB-1005	1000 x 500 x 100	0.8	975 x 475
	TSB-1205	1200 x 500 x 100	1	1175 x 475
	TSB-1505	1500 x 500 x 100	1.2	1475 x 475
	TSB-1805	1800 x 500 x 100	1.4	1775 x 475

Voltage	
All Models	220V/SPN



WESTERN
SERIES &
—————
INDUCTION
COOKERS

INTECH



INTECH
INDUCTION
COOKERS
& HEAVY DUTY
INDUCTION



FLAMELESS
COOKING

**A Modern Way Of Cooking
Environmentally**

Induction cooking technology has been widely used in commercial kitchens due to its high thermal efficiency and low emission in nature.

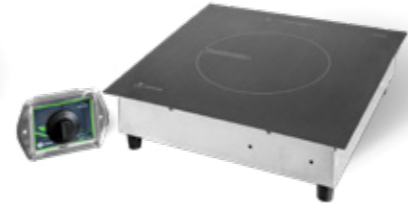
Induction Cooker



TSR-678
(Warming / Cooking)



TSI-688A



TSM-350BX



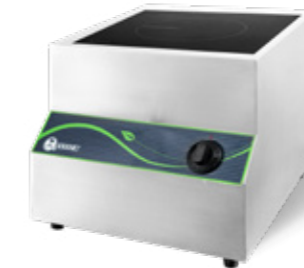
TSM-350B2



TSM-500B



TSM-350T



TSM-500T



TSM-350T2



TSW-350T



TSW-350B



TSW-500T

	Code	Dimension (mm)	Voltage	Electric (kW)	Level of Power
Built-in	TSR-678	340 x 340 x 68	220V/SPN	2.4	20
	TSI-688A	302 x 375 x 75	220V/SPN	2.4	8
	TSM-350B	369 x 369 x 100	220V/SPN	3.5	12
	TSM-350BX	340 x 340 x 110	220V/SPN	3.5	12
	TSM-500B	369 x 369 x 240	380V/TPN	5.0	12
	TSM-350B2	800 x 369 x 100	220V/SPN	3.5 x 2 =7	12
	TSM-350B2X	770 x 340 x 100	220V/SPN	3.5 x 2 =7	12

	Code	Dimension (mm)	Voltage	Electric (kW)	Level of Power
Counter Top	TSM-350T	350 x 410 x 117	220V/SPN	3.5	12
	TSM-500T	350 x 410 x 280	380V/TPN	5.0	12
	TSM-350T2	350 x 735 x 117	220V/SPN	3.5 x 2 =7	12
Wok Type	TSW-350T	350 x 410 x 177	220V/SPN	3.5	12
	TSW-350B	369 x 369 x 177	220V/SPN	3.5	12
	TSW-500T	350 x 410 x 280	380V/TPN	5.0	12
	TSW-500B	369 x 369 x 235	380V/TPN	5.0	12

Equipped with Ø360mm wok for all TSW Series

Cut out Size

TSR-678: 348 x 348mm
TSI-688A: 277 x 350mm
TSM-350B: 352 x 352mm

TSM-500B: 352 x 352mm
TSM-350B2: 783 x 352mm

Others

- X = No S/S rim

Cut out Size

TSW-350B: 348 x 348mm
TSW-500B: 348 x 348mm

Induction
Soup Pot Stove



ISK-1-E25



ISP-1-E15



High kW enables the soup to boil rapidly. With precise control panel, the chef can control the power output easily.

	Code	Dimension (mm)	Electric (kW)	Soup Pot Size (mm)
Soup Pot Stove	ISP-1-E15	600 x 700 x 500+230	16	Ø450 x 450 /
				Ø500 x 500
Soup Kettle	ISK-1-E25	900 x 1050 x 810+360	26	Ø700 x 700

Induction
Wok Range Series



ICW-1-E



ICW-2-E



All induction wok range equip with Ø16" curved glass for 18-24" wok. It comes with 3-steps power for electric heated rear pot for hot water preparation.

	Code	Dimension (mm)	Electric (kW)	Wok Size (mm)
Wok Range	ICW-1-E ICW-2-E	1200 x 1050 x 810+360 2200 x 1050 x 810+360	16+2 = 18 (16+2) x 2 = 36	Ø18" / Ø22"
Large Wok Range	ICW-1B-E	1000 x 1150 x 810+360	26	Ø32"



INTECH WESTERN LINE 850/700 SERIES



MODULAR COOKING/ SUITE CONCEPT

**Effective Live Cooking
Showcase In A Classy Way**

As the idea of fusion cuisine is gaining popularity worldwide, Modular concept is the ultimate solution for versatile fusion cooking to accommodate consumer's demand.

Electric Hot Plate



HBR-2C-E



HBR-4C-E



All hot plate equips with 3 steps power control in the size of Ø7.5" / Ø9" hot elements against equipment depth

	Code	Dimension (mm)	Electric (kW)	Hot Plate Size
2 Heads	HBR-2C-E / HBR-2S-E	400 x 850 x 850+150	2.5x2=5	Ø7.5" / Ø9"
	RBR-2C-E / RBR-2S-E	400 x 700 x 850+150	2.5+2=4.5	
4 Heads	HBR-4C-E / HBR-4S-E	800 x 850 x 850+150	2.5x4=10	Ø7.5" / Ø9"
	HBR-4O-E	800 x 850 x 850+150	2.5x4+5=14	
	RBR-4C-E / RBR-4S-E	800 x 700 x 850+150	(2.5+2)x2= 9	
	RBR-4O-E	800 x 700 x 850+150	(2.5+2)x2+5=14	
6 Heads	HBR-6C-E / HBR-6S-E	1200 x 850 x 850+150	2.5x6 =15	Ø7.5" / Ø9"
	HBR-6O-E	1200 x 850 x 850+150	2.5x6+5=20	
	RBR-6C-E / RBR-6S-E	1200 x 700 x 850+150	(2.5+2)x3=13.5	
	RBR-6O-E	1200 x 700 x 850+150	(2.5+2)x3+5=18.5	

Voltage		Base Options
All Models	380V/TPN	C = Cabinet with Doors S = Open Cabinet O = Electric Oven (220V/SPN/5kW)

Western Cooking Range



HBR-6C



HBR-4C



The cooking ranges come with deep drawn burner base for more and hygiene. Under counter oven is equipped for more vestile food preparation.

	Code	Dimension (mm)	Gas (kW)	Electric (kW)
2 Heads	HBR-2C / HBR-2S	400 x 850 x 850+150	5.5 + 7 = 12.5	-
	RBR-2C / RBR-2S	400 x 700 x 850+150	5.5 + 7 = 12.5	
4 Heads	HBR-4C / HBR-4S	800 x 850 x 850+150	(5.5 + 7) x 2 = 25	5
	HBR-4O	800 x 850 x 850+150	(5.5 + 7) x 2 = 25	
	RBR-4C / RBR-4S	800 x 700 x 850+150	(5.5 + 7) x 2 = 25	
	RBR-4O	800 x 700 x 850+150	(5.5 + 7) x 2 = 25	
6 Heads	HBR-6C / HBR-6S	1200 x 850 x 850+150	(5.5 + 7) x 3 = 37.5	5
	HBR-6O	1200 x 850 x 850+150	(5.5 + 7) x 3 = 37.5	
	RBR-6C / RBR-6S	1200 x 700 x 850+150	(5.5 + 7) x 3 = 37.5	
	RBR-6O	1200 x 700 x 850+150	(5.5 + 7) x 3 = 37.5	

Voltage		Gas				Base Options
All Models	220V/SPN for oven	DN15	DN40	DN20	DN25	C = Cabinet with Doors S = Open Cabinet O = Electric Oven (220V/SPN/5kW)

Induction Cooking Range



HIC-2C-E



HIC-4C-E



Each induction hub comes with 12 steps power control for better heat manipulation.

	Code	Dimension (mm)	Electric (kW)
2 Heads	HIC-2C-E / HIC-2S-E	400 x 850 x 850+150	3.5x2=7
	RIC-2C-E / RIC-2S-E	400 x 700 x 850+150	3.5x2=7
4 Heads	HIC-4C-E / HIC-4S-E	800 x 850 x 850+150	3.5 x 4 =14
	HIC-4O-E	800 x 850 x 850+150	3.5 x 4+5 =19
	RIC-4C-E / RIC-4S-E	800 x 700 x 850+150	3.5 x 4 =14
	RIC-4O-E	800 x 700 x 850+150	3.5 x 4 +5 =19

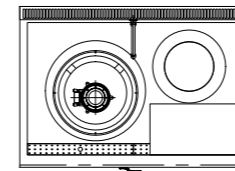
Gas Wok Range



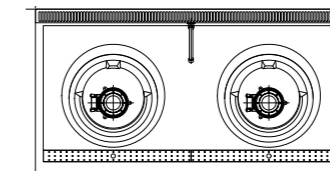
Equipped with our benchmark pre-mixed burner with blower system (<75dB(A)) for preparing classic Chinese cuisine. Optional rear pot is available.



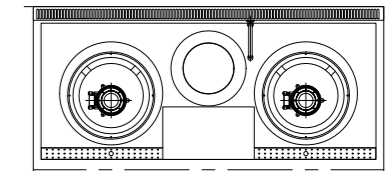
HCR-4C(E)



HCR-6C(E)



HCR-8C(E)



HCR-9C(E)

	Code	Dimension (mm)	Gas (kW)	Electric (kW)
Without Rear Pot	HCR-4C(E)	800 x 850 x 850+150	32	0.13
	HCR-8C(E)	1600 x 850 x 850+150	32x2=64	0.26
	RCR-4C(E)	800 x 700 x 850+150	32	0.13
	RCR-8C(E)	1600 x 700 x 850+150	32x2=64	0.26
With Rear Pot	HCR-6C(E)	1200 x 850 x 850+150	32	2.1
	HCR-9C(E)	1800 x 850 x 850+150	32x2=64	2.2

Voltage		Base Options
All Models	380V/TPN	C = Cabinet with Doors O = Electric Oven (220V/SPN/5kW)

	Voltage	IN ↓	OUT ↓	LPG / Natural Gas	Town Gas	Certification
1 head	220V/SPN	DN15	DN40	DN25	DN25	CE
2 heads	220V/SPN	DN15	DN40	DN25	DN25	

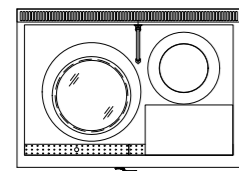
Induction Wok Range



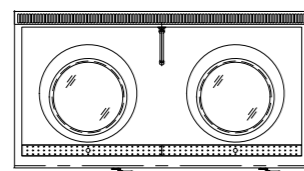
Equipped with Dia. 16" curved ceramic glass for 18"-24" wok.



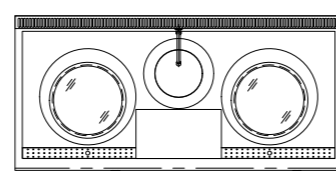
HIW-4-E15



HIW-6-E15



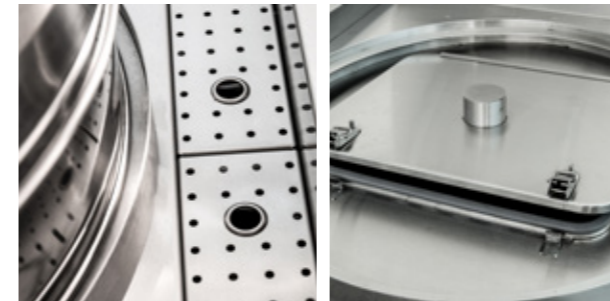
HIW-8-E15



HIW-9-E15

	Code	Dimension (mm)	Electric (kW)
Without Rear Pot	HIW-4-E15	800 x 850 x 850+150	16
	HIW-8-E15	1600 x 850 x 850+150	16x2=32
	RIW-4-E15	800 x 700 x 850+150	16
	RIW-8-E15	1600 x 700 x 850+150	16x2=32
With Rear Pot	HIW-6-E15	1200 x 850 x 850+150	16+2=18
	HIW-9-E15	1800 x 850 x 850+150	16x2+2=34

Dimsum Steamer



Accessible heat exchanger underneath for easy cleaning and better hygiene.



HCS-4C(E)

	Code	Dimension (mm)	Electric (kW)	Gas (kW)
Gas	HCS-4C(E)	800 x 850 x 850+150	0.025	25
	RCS-4C(E)	800 x 700 x 850+150	0.025	
Electric	HCS-4C-E	800 x 850 x 850+150	27	-
	RCS-4C-E	800 x 700 x 850+150	27	

Optional accessories including 4 hole plate w/ SS stand, full set dimsum tray, rice roll pan (single / double pan), specify when ordering.

	Voltage	IN ↓	OUT ↓
All Models	380V/TPN	DN15	DN40

	Voltage	IN ↓	OUT ↓	LPG / Natural Gas	Town Gas
Gas Models	220V/SPN	DN15	DN40	DN20	DN20
Electric Models	380V/TPN	DN15	DN40	N/A	N/A

Noodle Boiler



All noodle boiler comes with overflow design to remove floating starch when boiling.



Scan for more details of auto-uplifting feature



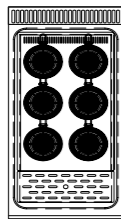
HPC-2M-E
(Auto-Uplifting)



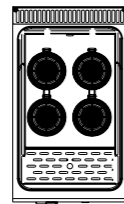
RPC-2C-E



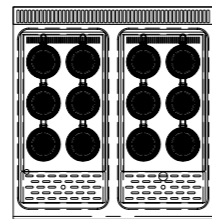
HPC-4C



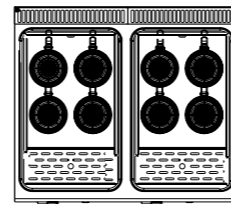
HPC-2C



RPC-2C



HPC-4C



RPC-4C

	Code	Dimension (mm)	Electric (kW)	Gas (kW)	No. of Noodle Strainers
1 Tank	HPC-2C	400 x 850 x 850+150	0.025	10	6
	RPC-2C	400 x 700 x 850+150	0.025	8	4
	HPC-2C-E	400 x 850 x 850+150	9	-	6
	HPC-2M-E	570 x 850 x 850+150	9	-	6
	RPC-2C-E	400 x 700 x 850+150	7.5	-	4
	RPC-2M-E	570 x 700 x 850+150	7.5	-	4
2 Tanks	HPC-4C	800 x 850 x 850+150	0.05	20	12
	RPC-4C	800 x 700 x 850+150	0.05	16	8
	HPC-4C-E	800 x 850 x 850+150	18	-	12
	RPC-4C-E	800 x 700 x 850+150	15	-	8

All noodle boiler can convert to auto-uplifting version. Specify when ordering.

	Voltage	IN↓ OUT↓	IN↓ OUT↓ LPG / Natural Gas	IN↓ OUT↓ Town Gas
Electric Models	380V/TPN	DN15	DN20	N/A
Gas Models	220V/SPN	DN15	DN20	DN20

Pasta Cooker



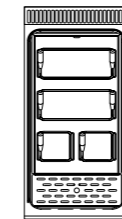
The noodle boiler and pasta cooker is designed with hidden water inlet for better outlook.



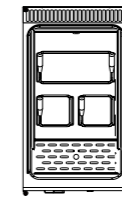
HSC-2C-E



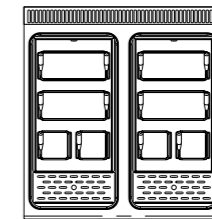
HSC-4C-E



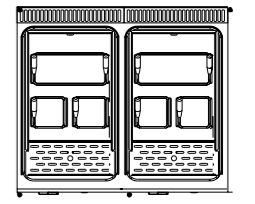
HSC-2C



RSC-2C



HSC-4C



RSC-4C

	Code	Dimension (mm)	Electric (kW)	Gas (kW)	No. of Pasta Strainers	
					1/3	1/6
1 Tank	HSC-2C	400 x 850 x 850+150	0.025	10	2	2
	RSC-2C	400 x 700 x 850+150	0.025	8	1	2
	HSC-2C-E	400 x 850 x 850+150	9	-	2	2
	RSC-2C-E	400 x 700 x 850+150	7.5	-	1	2
2 Tanks	HSC-4C	800 x 850 x 850+150	0.05	20	4	4
	RSC-4C	800 x 700 x 850+150	0.05	16	2	4
	HSC-4C-E	800 x 850 x 850+150	18	-	4	4
	RSC-4C-E	800 x 700 x 850+150	15	-	2	4

	Voltage	IN↓ OUT↓	IN↓ OUT↓ LPG / Natural Gas	IN↓ OUT↓ Town Gas
Electric Models	380V/TPN	DN15	DN20	N/A
Gas Models	220V/SPN	DN15	DN20	DN20

Griddle Station



RHG-40-E / HHG-40-E



HGG-4C



RFG-4S-E / HFG-4S-E

	Code	Dimension (mm)	Gas (kW)	Electric (kW)
Gas	HGG-2C / HGG-2S	400 x 850 x 850+150	6	-
	HGG-3C / HGG-3S	600 x 850 x 850+150	12	-
	HGG-4C / HGG-4S	800 x 850 x 850+150	12	-
	HGG-40	800 x 850 x 850+150	12	5
	HGG-6C / HGG-6S	1200 x 850 x 850+150	18	-
	HGG-60	1200 x 850 x 850+150	18	5
	RGG-2C / RGG-2S	400 x 700 x 850+150	5	-
	RGG-3C / RGG-3S	600 x 700 x 850+150	10	-
	RGG-4C / RGG-4S	800 x 700 x 850+150	10	-
	RGG-40	800 x 700 x 850+150	10	5
Electric	RGG-6C / RGG-6S	1200 x 700 x 850+150	15	-
	RGG-60	1200 x 700 x 850+150	15	5
	HGG-2C-E / HGG-2S-E	400 x 850 x 850+150	-	5
	HGG-3C-E / HGG-3S-E	600 x 850 x 850+150	-	7.5
	HGG-4C-E / HGG-4S-E	800 x 850 x 850+150	-	9
	HGG-40-E	800 x 850 x 850+150	-	9+5=14
	HGG-6C-E / HGG-6S-E	1200 x 850 x 850+150	-	15
	HGG-60-E	1200 x 850 x 850+150	-	15+5=20
	RGG-2C-E / RGG-2S-E	400 x 700 x 850+150	-	5
	RGG-3C-E / RGG-3S-E	600 x 700 x 850+150	-	7.5
RGG-4C-E / RGG-4S-E	800 x 700 x 850+150	-	9	
RGG-40-E	800 x 700 x 850+150	-	9+5=14	
RGG-6C-E / RGG-6S-E	1200 x 700 x 850+150	-	15	
RGG-60-E	1200 x 700 x 850+150	-	15+5=20	



Griddle options

Gas Models	220V/SPN for oven	DN20	DN20	HGG / RGG = Full polished griddle HFG / RFG = Grooved griddle HHG / RHG = 1/3 grooved; 2/3 polished griddle
Electric Models	380V/TPN	N/A	N/A	

Deep Fryer



HDF-2CL-E (Uplifting)



HDF-3C-E (2 mini fry baskets w/oil filtration cart)



HDF-4C-E



(Right): Oil filtration cart for HDF-3C-E.
(Left): With the aid of high watt heating element and PCB control - our deep fryers can be used for mass production with accurate temperature control.

	Code	Dimension (mm)	Gas (kW)	Electric (kW)	Oil Tank Capacity (L)
1 Tank w/ 1 Basket	HDF-2C	400 x 850 x 850+150	10	0.025	18
	HDF-2C-E	400 x 850 x 850+150	-	12	18
	RDF-2C-E	400 x 700 x 850+150	-	9	9
1 Tank w/ 2 Mini Baskets	HDF-3C-E	600 x 850 x 850+150	-	9	20
2 Tanks w/ 2 Baskets	HDF-4C	800 x 850 x 850+150	20	0.05	18 x 2
	RDF-4C	800 x 700 x 850+150	20	0.05	9 x 2
	HDF-4C-E	800 x 850 x 850+150	-	12 x 2=24	18 x 2
	RDF-4C-E	800 x 700 x 850+150	-	9 x 2 =18	9 x 2
Uplifting Version	HDF-2CL-E	400 x 850 x 850+150	-	12	18
	HDF-4CL-E	800 x 850 x 850+150	-	12 x 2=24	18 x 2
	RDF-2CL-E	400 x 700 x 850+150	-	9	9
	RDF-4CL-E	800 x 700 x 850+150	-	9 x 2 =18	9 x 2



Gas Models	220V/SPN	DN20	DN20
Electric Models	380V/TPN	N/A	N/A

Char Broiler w/ Skewers



HCB-4C

HCB-4C-E

HCB-4C2
(w/ Skewers)

	Code	Dimension (mm)	Gas (kW)	Electric (kW)
400mm Grill	HCB-2C	400 x 850 x 850+150	9	-
	RCB-2C	400 x 700 x 850+150	7	-
	HCB-2C-E	400 x 850 x 850+150	-	6.6
	RCB-2C-E	400x 700 x 850+150	-	4.8
800mm Grill	HCB-4C	800 x 850 x 850+150	18	-
	RCB-4C	800 x 700 x 850+150	14	-
	HCB-4C-E	800 x 850 x 850+150	-	13.2
	RCB-4C-E	800 x 700 x 850+150	-	9.6
9 Skewers	HCB-4C2	800 x 850 x 850+150	14	0.12
	HCB-4C2-E	800 x 850 x 850+150	-	9.6+0.12=9.8
13 Skewers	HCB-6C2	1200 x 850 x 850+150	21	0.12
	HCB-6C2-E	1200 x 850 x 850+150	-	14.4+0.12=14.6
17 Skewers	HCB-8C2	1600 x 850 x 850+150	28	0.12
	HCB-8C2-E	1600 x 850 x 850+150	-	19.2+0.12=19.3

	Voltage	LPG / Natural Gas	Town Gas
Gas Models	220V/SPN	DN20	DN20
Electric Models	380V/TPN	N/A	N/A

French Top



HFT-4C



Equipped with 8" burner in the center. High heat in the center for cooking, while it also serves as warming function at the side.

	Code	Dimension (mm)	Gas (kW)	Electric (kW)
Gas	HFT-4C / HFT-4S	800 x 850 x 850+150	-	-
	HFT-4O	800 x 850 x 850+150	7	5
	RFT-4C / RFT-4S	800 x 700 x 850+150	-	-
	RFT-4O	800 x 700 x 850+150	-	5

	Voltage	LPG / Natural Gas	Town Gas	Base Options
Electric Models	380V/TPN	N/A	N/A	C = Cabinet with Doors S = Open Cabinet O = Electric Oven (220V/SPN/5kW)
Gas Models	220V/SPN for oven	DN20	DN20	

Tilting Bratt Pan



HTC-P150

HTC-P150-E

(Left): With the 3 phase motor, the bratt pan with compounded metal base can be tilted at max of 90 degree for convenience.
(Right): Equipped with auto-reset function and different overheat device for all full protection.



	Code	Dimension (mm)	Gas (kW)	Electric (kW)	Pan Capacity (L)
Gas	HTC-P080	1200 x 900 x 900	14	0.1	80
	HTC-P120	1250 x 900 x 900	14	0.1	120
	HTC-P150	1500 x 900 x 900	21	0.1	150
Electric	HTC-P080-E	1200 x 900 x 900	-	9	80
	HTC-P120-E	1250 x 900 x 900	-	9	120
	HTC-P150-E	1500 x 900 x 900	-	15	150

Tilting Kettle



HTS-P150

HTS-P150-E

(Left): All INTECH Tilting Kettle equipped triple layer kettle with 2/3 steam heated jacket for indirect heating purpose.
(Right): A pressure guage is installed to monitor the operation condition for all-round safety



	Code	Dimension (mm)	Gas (kW)	Electric (kW)	Kettle Capacity (L)
Gas	HTS-P100	1250 x 900 x 900	21	0.1	100
	HTS-P150	1250 x 900 x 900	28	0.1	150
	HTS-P200	1300 x 900 x 900	28	0.1	200
Electric	HTS-P100-E	1250 x 900 x 900	-	12	100
	HTS-P150-E	1250 x 900 x 900	-	18	150
	HTS-P200-E	1300 x 900 x 900	-	24	200

	Voltage	IN ↓ OUT ↓	IN ↓ OUT ↓ LPG	IN ↓ OUT ↓ Natural Gas	IN ↓ OUT ↓ Town Gas
Electric Models	380V/TPN	DN15	DN20	N/A	N/A
Gas Models	380V/TPN	DN15	DN20	DN20	DN20

	Voltage	IN ↓ OUT ↓	IN ↓ OUT ↓ LPG	IN ↓ OUT ↓ Natural Gas	IN ↓ OUT ↓ Town Gas
Electric Models	380V/TPN	DN15	DN20	N/A	N/A
Gas Models	380V/TPN	DN15	DN20	DN20	DN20

Bain Marie Station



HBM-2C-E



HBM-4C-E

3 steps power control for adjusting heat output to achieve different warming purposes.



	Code	Dimension (mm)	Electric (kW)	GN Size & Qty
1 Tank	HBM-2C-E	400 x 850 x 850+150	2	GN 1/1 ; 1
	RBM-2C-E	400 x 700 x 850+150		
2 Tanks	HBM-4C-E	800 x 850 x 850+150	2 x 2 = 4	GN 1/1 ; 2
	RBM-4C-E	800 x 700 x 850+150		

Neutral Table / Sink Cabinet & Salamander



SLM-650



HST-2C-0



HST-2S-0

(Left): Chef may control the heat output of SLM-650 accordingly with the 7 levels temperature controller in both heating zones.
(Right): All of our sinks in the HSS series are designed with covered corner for hygiene concern. Users may choose different kind of faucets to match the interior design.



	Code	Dimension (mm)	Electric (kW)	Heating Zone (mm)
Table w/ Close Cabinet	HST-2C-0	400 x 850 x 850+150	-	-
	RST-2C-0	400 x 700 x 850+150		
Table w/ Open Cabinet	HST-2S-0	400 x 850 x 850+150	-	-
	RST-2S-0	400 x 700 x 850+150		
Sink Table	HSS-2C-0 ¹	400 x 850 x 850+150	-	-
	RSS-2C-0 ¹	400 x 700 x 850+150		
Salamander	SLM-650	650 x 510 x 467	220V/SPN/4.6	590 x 330

¹ Sink Size: 375 x 320 x 170mm H

	Voltage	IN ↓	OUT ↓	Accessories for Digital Version
All Models	220V/SPN	DN15	DN20	<ul style="list-style-type: none"> BM-101: GN 1/3 Pan ; 6" H x 3nos BM-102: 7Qt Soup Pot x 2nos BM-103: Noodle strainer x 4nos BM-104: 9-Grid Shelf x 2nos BM-105: Dimsum Steam Plate

	IN ↓	OUT ↓	Base Options
Sink Tables	DN15	DN40	C = Close Cabinet S = Open Cabinet



CRYSTAL ICE
REFRIGERATION
SOLUTIONS



CRYSTAL ICE REFRIGERATION SERIES



NEW ERA FOR DUCK DEHYDRATION

Precise And Hygienic Solution

A 2-in-1 hygienic cabinet design for duck storage and dehydration for optimum crispy cooking process.

Upright Refrigerator / Freezer



UR3L-S / UR3L-D



UR2M-S / UR2M-D
UR2L-S / UR2L-D



UR4M-S / UR4M-D
UR4L-S / UR4L-D

	Code	Dimension (mm)	No. of Doors	No. of Shelves	Capacity (L)	Cooling Rate (HP)	QTY (GN 2/1 Pan)
Solid Door S=-5~+15°C D=-5~+15°C	UR2M-S / UR2M-D	740 x 830 x 2015	2	3	560	7/16	4
	UR2M-F1-S ¹ / UR2M-F1-D ¹	740 x 830 x 2015	1	3	560	5/8	4
	UR4M-S / UR4M-D	1370 x 830 x 2015	4	6	1156	1/2	8
	UR4M-F2-S ¹ / UR4M-F2-D ¹	1370 x 830 x 2015	2	6	1156	1/2	8
Glass Door S=-5~+15°C D=0~15°C	UR2H-G1-S / UR2H-G1-D	740 x 830 x 2015	1	3	560	7/16	4
	UR4H-G2-S / UR4H-G2-D	1370 x 830 x 2015	2	6	1156	1/2	8
Solid Door -22~+5°C	UR2L-S / UR2L-D	740 x 830 x 2015	2	3	560	5/8	4
	UR2L-F1-S ¹ / UR2L-D ¹	740 x 830 x 2015	1	3	560	5/8	4
	UR3L-S / UR-3L-D	1370 x 830 x 2015	3	3	1156	7/8	4
	UR4L-S / UR4L-D	1370 x 830 x 2015	4	6	1156	7/8	8
	UR4L-F2-S ¹ / UR4L-F2-D ¹	1370 x 830 x 2015	2	6	1156	7/8	8

¹ Full height solid door

Voltage		Options
All Models	220V/SPN	-S = Supreme, S/S304 -D = Durable, S/S430 Refrigerant: R134 / R404 / R290

Prep Counter



SR12H0-S / SR12H0-D



SR22H0-S / SR22H0-D



SR1575H0-S / SR1575H0-D

	Code	Dimension (mm)	No. of Doors	No. of Shelves	GN Pan Size & Qty	Capacity (L)	Cooling Rate (HP)
600mm - GN1/1 S=-5~+15°C D=0~15°C	SR12H0-S / SR12H0-D	1300 x 650 x 860	2	2	GN1/6; 6	290	1/4
	SR13H0-S / SR13H0-D	1750 x 650 x 860	3	3	GN1/6; 9	431	1/4
750mm - GN2/1 S=-5~+15°C D=0~15°C	SR1575H0-S / SR1575H0-D	1450 x 750 x 860	2	2	GN1/3; 7	402	1/4
	SR22H0-S / SR22H0-D	1700 x 750 x 860	2	2	GN1/3; 9	490	1/4

Voltage		Options
All Models	220V/SPN	-S = Supreme, S/S304 -D = Durable, S/S430 Refrigerant: R134 / R404 / R290

Counter Top Refrigerator



WR11M0-S / WR11M0-D



WR12M0-S / WR12M0-D



WR13M0-S / WR13M0-D



WR11M3-S / WR11M3-D



WR12M3-S / WR12M3-D



WR13M6-S / WR13M6-D

Code	Dimension (mm)	No. of Doors	No. of Shelves	No. of Drawers	Capacity (L)	Cooling Rate (HP)
WR11M0-S / WR11M0-D	850 x 650 x 860	1	1	0	150	1/4
WR12M0-S / WR12M0-D	1300 x 650 x 860	2	2	0	290	1/4
WR13M0-S / WR13M0-D	1750 x 650 x 860	3	3	0	431	1/4
WR11M3-S / WR11M3-D	850 x 650 x 860	0	0	3	150	1/4
WR12M3-S / WR12M3-D	1300 x 650 x 860	1	1	3	290	1/4
WR12M6-S / WR12M6-D	1300 x 650 x 860	0	0	6	290	1/4
WR13M3-S / WR13M3-D	1750 x 650 x 860	2	2	3	431	1/4
WR13M6-S / WR13M6-D	1750 x 650 x 860	1	1	6	431	1/4
WR13M9-S / WR13M9-D	1750 x 650 x 860	0	0	9	431	1/4

650mm
- GN1/1
S=-5~+15°C
D=-5~15°C

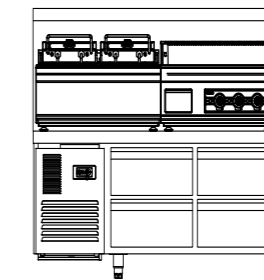


All the compressors are removable for more user-friendly. We also impose a drawer lock to prevent accidental falls of the pan.

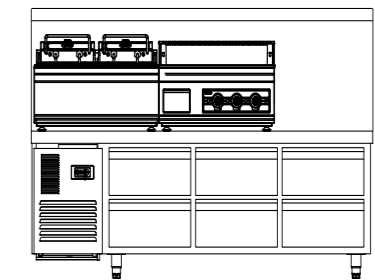


WR22M0-S / WR22M0-SD

Under Broiler Drawer Fridge



WU10M4-S



WU10M6-S

Code	Dimension (mm)	No. of Doors	No. of Shelves	No. of Drawers	Capacity (L)	Cooling Rate (HP)
WR21M0-S / WR21M0-D	1050 x 750 x 860	1	1	0	274	1/4
WR22M0-S / WR22M0-D	1700 x 750 x 860	2	2	0	490	1/4
WR23M0-S / WR23M0-D	2350 x 750 x 860	3	3	0	796	7/16
WR1575M0-S / WR1575M0-D	1450 x 750 x 860	2	2	0	402	1/4
WU10M4-S	1320 x 750 x (600+415)	0	0	4	195	1/4
WU10M6-S	1775 x 750 x (600+415)	0	0	6	305	1/4

750mm
- GN2/1
S=-5~+15°C
D=-5~15°C

Under Broiler
Drawer Fridge
S=-5~+15°C

All models can convert to Freezer drawer version at -22°C. Specify when ordering.

Voltage	Options
All Models 220V/SPN	-S = Supreme, S/S304 -D = Durable, S/S430 Refrigerant: R134 / R404 / R290

Gastronorm Roll-ins



UR1M-R-S / UR1L-R-S



UR2M-R-S / UR2L-R-S

	Code	Dimension (mm)	No. of Doors	No. of Shelvings	GN Pan Size & Qty	Capacity (L)	Cooling Rate (HP)
Fridge -5~ +15°C	UR1M-R-S	920 x 1065 x 2350	1	0	GN1/1; 32	1269	1/2
	UR2M-R-S	1780 x 1065 x 2350	2	0	GN1/1; 64	2730	1
Freezer -22~ +5°C	UR1L-R-S	920 x 1065 x 2350	1	0	GN1/1; 32	1269	1
	UR2L-R-S	1780 x 1065 x 2350	2	0	GN1/1; 64	2730	1-1/2

Voltage

All Models 220V/SPN

Speciality Fridge



UR1M-TC-S



URT2M-Y1-S



With the aid for direct-cooling technology and insulated polythene GN boxes, chefs can keep all high vale fishes in fresh condition.

	Code	Dimension (mm)	No. of Doors	Configuration	Capacity (L)	Cooling Rate (HP)
Thawing Cabinet 0~ +8°C	UR1M-TC-S	950 x 830 x 2015	1	3 shelvings	550	7/16
Fish Cabinet -5~ +5°C	URT2M-Y1-S	740 x 780 x 2015	1	Polycarbonate GN2/1 Pans x 7nos included	596	1/3

Voltage

All Models 220V/SPN

Duck Dehydrator



UR-1D-R-S



UR-1D-S



UR-2D-S



The programs are divided into 4 stages of refrigeration / dehydration, which can control the best temperature for duck storage as well as duck skin drying at precisely the right time.

	Code	Dimension (mm)	No. of Doors	Duck Capacity	Capacity (L)	Cooling Rate (HP)
Upright Version +4 ~ +16°C	UR-1D-S	740 x 830 x 2015	1	8	578	3/4
	UR-2D-S	1370 x 830 x 2015	2	20	1160	7/8
Roll-in +4~ +16°C	UR-1D-R-S	920 x 1065 x 2350	1	18	1120	1-1/2
	UR-2D-R-S	1780 x 1065 x 2350	2	36	2385	2

Voltage		Remarks
All Models	220V/SPN	Operation Temperature: < 32°C, RH<70%

Ice Machine



SL--70A



SL--100A / SL--200A



For operation convenience, operator will know the status of machine instantly from PCB display. The ice thickness and dispensing can be manually adjusted.



CTF--701A / CTF--1201A

CTM--453A / CTM--603A / CTM--1003A

	Code	Dimension (mm)	Electric (kW)	Storage Capacity (lbs)	Ice Volume (lbs/24hrs)
Under Counter - Cubic Ice 22x22x22cm	SL--70A	430 x 530 x 770	0.36	26	70
	SL--100A	500 x 590 x 800	0.4	66	132
	SL--200A	660 x 670 x 1050	0.6	99	220
Free Standing - Cubic Ice 22x22x22cm	CTM--453A	560 x 830 x 1580	0.8	396	418
	CTM--603A	760 x 830 x 1650	1.2	396	550
	CTM--1003A	760 x 830 x 1800	1.8	550	1100
Free Standing - Flake Ice	CTF--701A	560 x 830 x 1650	1.2	396	705
	CTF--1201A	760 x 830 x 1890	2.0	616	1210

Voltage		Remarks
All Models	220V/SPN	Water supply : 10°C Operation temperature: 21°C



M O M E N T
O F
V I V A L A V I D A



WINE CELLAR CUSTOMIZATION

**Fill in your wine with
stunning outlook**

Crystal Ice wine cellar can be customize in all ways including sizes, outlook, types of wine rack, These allows us to provide unique solutions base on client's requirement.

Customized Wine Cellar



Standard Construction

- PU insulation body for upright, undercounter or custom
- Air-cooled refrigeration system and is effectively operated in room temperature at 26°C, R.H<70%
- Humidity control (R.H: 60~70%) for preventing air entering into wine bottle due to dry cork
- Applying noiseless compressor and Non-CFC R134a / R290 refrigerant
- Predetermined operation temperature for storing different types of Red wine and White wine
- Door lock system for wine safety
- Self-evpoured design for condensation

Body

- Stainless Steel exterior, 3 sides glass panel or all sides glass panels
- Low-E glass or Ultra Clear Glass

Wine Rack

- Drawer / S-tilting / Horizontal
- Custom made solution per request

Options

- Different options for finishing including Colored S/S, No.4 Hairline Finishing, Mirror Finishing...etc
- Hidden / Visible Door Handle
- Dual Temperature for White / Red wine
- V-cut for all exposable edge
- Remote Compressor

Upright Display Refrigerator



BC-UH11-S



WD-6568

	Code	Dimension (mm)	No. of Doors	No. of Shevlings / Racks	Capacity (L)	Cooling Rate (HP)
Display Case +5~ -22°C	BC-UL11-S	650 x 680 x 1915	1	550 x 600mm ; 3nos	380	3/4
Display Case +4~ +12°C	BC-UH11-S	650 x 680 x 1915	1	550 x 600mm ; 5nos	380	1/5
Wine Cellar +5~ +16°C	WD-6568	650 x 680 x 1915	1	480x470x1100	380	1/5

	Voltage	Remarks
All Models	220V/SPN	Operation Temperature: < 26°C, RH<70%

Wall mounted Refrigerator & Salad Refrigerated Well



SW-4



MR1545H-S



SW-7



The ventilation slot allocated at the front-left to maximize the storage space. All the food will be stored around 4-6°C for ready serve purpose.

	Code	Dimension (mm)	No. of GN pan	No. of Shevlings	Capacity (L)	Cooling Rate (HP)
Wall Mounted +4~ +12°C	MR1345H-S	1350 x 450 x 610	-	1	168	1/4
	MR1545H-S	1500 x 450 x 610	-	1	190	1/4
	MR1845H-S	1800 x 450 x 610	-	1	245	1/4
Salad Well +4~ +8°C	SW-4	980 x 375 x 240	GN1/3 ; 4	-	33	1/4
	SW-7	1510 x 375 x 240	GN1/3 ; 7	-	57	1/4
	SW-9	1860 x 375 x 240	GN1/3 ; 9	-	73	1/4

Voltage		Remarks
All Models	220V/SPN	Operation Temperature: < 26°C, RH<70%

Bottle Cooler



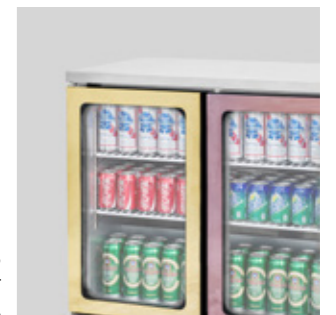
BC-1B-S



BC-2-G



BC-3B-S



Optional coloured S/S door to match interior the design.

	Code	Dimension (mm)	No. of Doors	No. of Shevlings	Capacity (L)	Cooling Rate (HP)
Front Bar Counter +4~ +12°C	BC-1-G/S	600 x 520 x 810	1	2	125	1/5
	BC-2-G/S	900 x 520 x 810	2	2	201	1/5
	BC-3-G/S	1350 x 520 x 810	3	2	303	1/5
Back Bar Counter +4~ +12°C	BC-1B-G/S	600 x 520 x 900	1	2	145	1/5
	BC-2B-G/S	900 x 520 x 900	2	2	233	1/5
	BC-3B-G/S	1350 x 520 x 910	3	2	353	1/5

Voltage		Remarks
All Models	220V/SPN	Operation Temperature: < 26°C, RH<70%

Cake / Dessert Display Case



SC-1275-0-S1



SC-1275-4-S1



SC-1875-3-S1



Drawer Type design for easy access.

	Code	Dimension (mm)	No. of Doors	No. of Shevlings	No. of Drawers	Capacity (L)	Cooling Rate (HP)
Sliding Doors +4~ +6°C	SC-1275-0-S1	1200 x 750 x 1200	2	2	0	440	7/16
	SC-1575-0-S1	1500 x 750 x 1200	2	2	0	560	7/16
	SC-1875-0-S1	1800 x 750 x 1200	2	2	0	680	7/16
Drawers +4~ +6°C	SC-1275-4-S1	1200 x 750 x 1200	0	0	4	505	7/16
	SC-1575-4-S1	1500 x 750 x 1200	0	0	4	640	7/16
	SC-1875-6-S1	1800 x 750 x 1200	0	0	6	780	7/16
Combinations +4~ +6°C	SC-1275-2-S1	1200 x 750 x 1200	2	0	2	490	7/16
	SC-1575-2-S1	1500 x 750 x 1200	2	0	2	625	7/16
	SC-1875-3-S1	1800 x 750 x 1200	2	0	3	755	7/16

	Voltage	Remarks
All Models	220V/SPN	Operation Temperature: < 26°C, RH<70%

Cake / Dessert Display Case



CC-0975-0-S1



SCC-1275-0-S1



All display cases are in double glazed glasses to prevent condensation on glass surface.

	Code	Dimension (mm)	No. of Doors	No. of Shevlings	No. of Drawers	Capacity (L)	Cooling Rate (HP)
Curved Glass +4~ +6°C	SCC-1275-0-S1	1200 x 750 x 1200	2	2	0	360	7/16
	SCC-1575-0-S1	1500 x 750 x 1200	2	2	0	560	7/16
	SCC-1875-0-S1	1800 x 750 x 1200	2	2	0	680	7/16
Chocolate Display +16~ +18°C	CC-0975-0-S1	900 x 750 x 1200	1	2	0	325	1/5
	CC-1275-0-S1	1200 x 750 x 1200	2	2	0	440	1/5

	Voltage	Remarks
All Models	220V/SPN	Operation Temperature: < 26°C, RH<70%

CRYSTAL ICE ICE CREAM DISPLAY CASE

Ice cream Display Case



RRD-150-S1



BIO-V51-S3



BIO-H73-S3

(Left): We offer drop-in / free standing options for matching different requirements.

(Right): A small basin is included for storage of ice cream scoop..



	Code	Dimension (mm)	Cut Out Size (mm)	Cooling Rate (HP)	Capacity (L)
Built-in Vertical +5 ~ -22°C	BIO-V51-S3	525 x 770 x 720	510 x 760	1/5	68
Built-in Horizontal +5 ~ -22°C	BIO-H73-S3	745 x 545 x 720	735 x 535	1/5	68
Auto Rotating Version -18 ~ -26°C	RRD-150-S1	1500 x 1500 x 900	-	7/8	5 x 10Trays

	Voltage	IN ↓ WATER	OUT ↓ WATER	Remarks
All Models	220V/SPN	N/A	DN15	Operation Temperature: < 26°C, RH<70%
Auto Rotating	220V/SPN	DN15	DN15	



BEVERAGE
SOLUTIONS

WATER
BOILER

INSTANT-MATE



CLASSIC
BOILERS
&
TOWER
TAP
DISPENSER



MODERN HOT
WATER DISPENSER

Highlights on Lounge Area

For lounge area, we provide an option of having tower faucet on the counter top with hidden heating system under the counter.

Instantaneous Water Boiler



WM-12



WM-30



WM-35-1



WM-60-1 / WM-80-1



WM-60F-1 / WM-80F-1



WM-100-1 / WM-180-1 / WM-200-1

	Code	Dimension (mm)	Voltage	Electric (kW)	Water Output (L)
Counter Top	WM-12	212 x 312 x 430	220V/SPN	1	15
	WM-30	300 x 282 x 470	220V/SPN	1.5	20
	WM-35-1	220 x 438 x 490	220V/SPN	2	30
	WM-60-1	345 x 355 x 675	220V/SPN	2.85	55
	WM-80-1	345 x 355 x 675	380V/TPN	6	90
Slim Version	WM-60F-1	220 x 480 x 675	220V/SPN	2.85	45
	WM-80F-1	220 x 480 x 675	380V/TPN	6	80
Bulk Volume Version	WM-100-1	510 x 440 x 950	380V/TPN	9	180
	WM-180-1	510 x 440 x 950	380V/TPN	15	200
	WM-200-1	510 x 440 x 950	380V/TPN	18	240

	IN ↓	OUT ↓	Certification
All Models	DN15	DN15	CE

Tower Tap Dispenser



WM-32UHC



WM-32UHCS-A



WM-35UH



WM-35UHC



WM-35UHW

	Code	Tank Dimension (mm)	Voltage	Electric (kW)	Water Output (L/Hr)	92-97°C	10°C	Ambient	Sparkling
Hot	WM-35UH ¹	320 x 235 x 490	220V/SPN	2	27	-	-	-	-
Hot & Cold (Hotel Room Ver.)	WM-32UHC ¹	320 x 465 x 340	220V/SPN	2.2+0.5 = 2.7	15	20.5	-	-	-
Hot & Cold	WM-35UHC ¹	500 x 535 x 400	220V/SPN	2.2+0.5 = 2.7	29	20	-	-	-
Hot & Ambient	WM-35UHW ¹	320 x 345 x 490	220V/SPN	2	27	-	156	-	-
Hot & Cold & Sparkling	WM-32UHCS-A ¹	320 x 345 x 490	220V/SPN	2.0+0.4 = 2.4	18	22.5	-	18	-

¹ Color options for tower faucet: Rose Gold / Black / Chrome finishing. Optional height extension kit (Ø55 x 107mm H) for tower faucet (Standard Spout height at 160mm H). Specify when ordering.

	IN ↓	OUT ↓	Certification
All Models	DN15	DN15	

**Instantaneous Water Boiler
I-Aqua Classic**



C L A S S I C
R E W I N D

Key To High Quality Water Preparation

With guarantee water output temperature at 92°C+, we ensure water is safe to drink at all time.



IWB-35

IWB-60 /
IWB-80

IWB-60F /
IWB-80F

IWB-100

	Code	Dimension (mm)	Voltage	Electric (kW)	Water Output (L)
Counter Top	IWB-35	212 x 366 x 471	220V/SPN	2	30
	IWB-60	340 x 350 x 650	220V/SPN	2.85	55
	IWB-80	340 x 350 x 650	380V/TPN	6	90
Slim Version	IWB-60F	220 x 485 x 650	220V/SPN	2.85	45
	IWB-80F	220 x 485 x 650	380V/TPN	6	80
Bulk Volume Version	IWB-100	510 x 435 x 930	380V/TPN	9	180

	IN ↓	OUT ↓	Certification
All Models	DN15	DN15	CE

Tea Brewing Machine & Coffee Urn



T E A
B R E W I N G
E X P E R T

Automation of Tea Brewing System

To maintain the consistency and intensify of the tea quality, our machine equips with built-in water circulation system to elevate the tea brewing procedure.



TC-040



TC-5



TC-010



With a precise control interface, operator can complete the complicated tea brewing process in a simple press

	Code	Tank Dimension (mm)	Voltage	Electric (kW)	Rated Capacity (L)	Tank Capacity (L)
Tea Brewing Machine	TC-010-A	270 x 500 x 800	220V/SPN	2.4	9	5 x 1nos
Tea Brewing Holder	TC-5 ¹	270 x 360 x 386	220V/SPN	0.4	-	5 x 1nos
Coffee Urn	TC-040	630 x 518 x 730	380V/TPN	9	26	10.5 x 2nos

¹ It is a removable tank for holding brewed tea for serving. An optional accessories for TC-010-A.



All Models

DN15

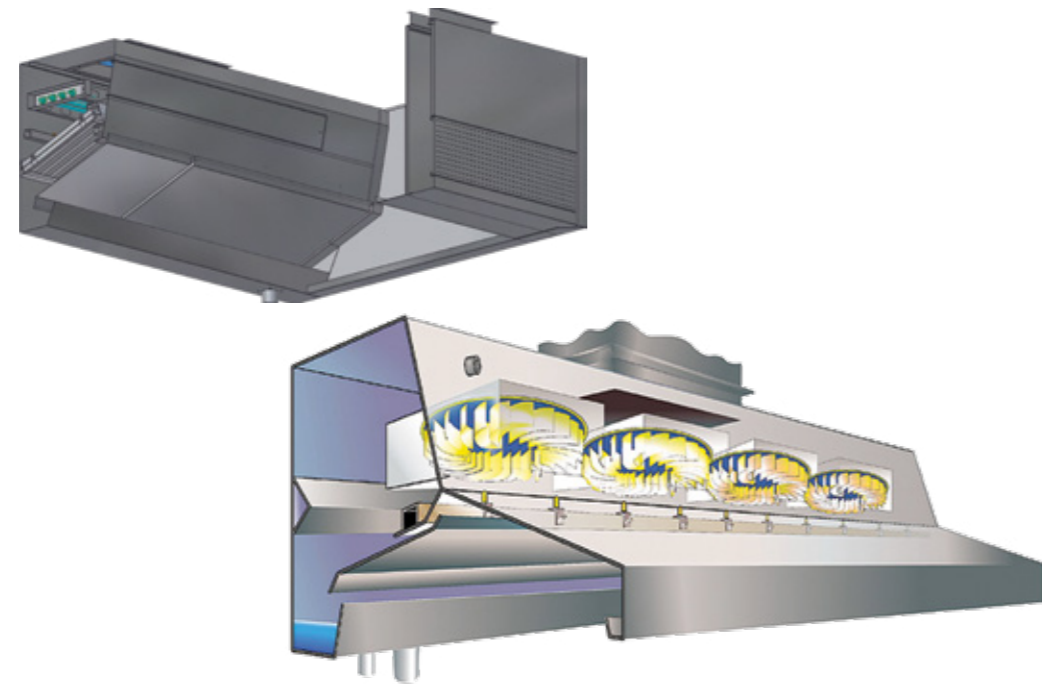
DN15



V E N T I
L A T I O N

H O O D
S Y S T E M

VENTWASH_{2.0}

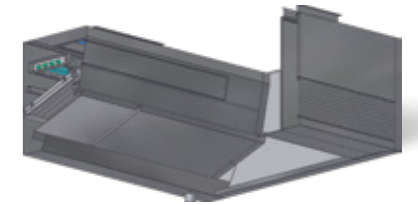


VENTWASH₂O HOOD SYSTEMS

All Round Solutions For Kitchen Ventilation

We offer different types of hood to match the heating extraction and nature of kitchen equipment.

UV Hood / UV Ceiling Hood



UVW-100/
200/300/400

UVC-100

Principle

Oil and odor are breakdown into harmless molecule through UV-C oxidation process, achieve environmental friendly results, Minimize potential fire hazard as well as massive cost-saving for cleaning up and duct maintenance.

Standard Construction

- Oil removal efficiency up to 91% against $\mu 2.5$ molecule (Tested as per CMA standard: AP0015661(8))
- Double layer UPG extractor, high efficiency filtration of molecules $> \mu 5$
- Air Slot to trap the smoke inside the hood area
- Inter-lock link up design and real time monitoring system for reliability and lifespan control

Models

- UVEC (Entry Level)**
- UPE Double layers of Ultra Performance Extractor
 - UV-C Oxidation

- UVES**
- UPE Double layers of Ultra Performance Extractor
 - UV-C oxidation
 - Front face air supply discharge plenum

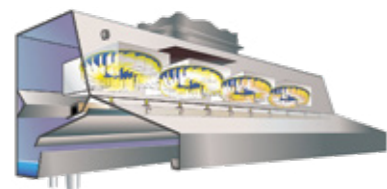
- UVWE**
- UPE Double layers of Ultra Performance Extractor
 - UV-C oxidation
 - Water wash clean-in-place technologies

- UVWS**
- UPE Double layers of Ultra Performance Extractor
 - UV-C oxidation
 - Front face air supply discharge plenum
 - Water wash clean-in-place technologies

Options

- Shape: Canopy Type / Box Type / Custom
- Hanging Method: Island Type / Wall mounted / Single Side
- High Temperature resistance UV Tube for char broiler / roasters
- Ansul Prepipng and fusible link pre-cutting service
- LED Spot lighting
- Remote pumping system for show kitchen

Hydro-Washing Hood / Water Mist Hood



VW1001W-05S



VW2041B-06S / VW2042B-12S / VW4041B-12S / VW4042B-20S

Principle

It is a recycling system which transform the mixture of water and detergent before spraying out in the hood. When oily fume pass through the mist, grease and odor particles will be dissolved in the water mixture as well. All the mist will be recollected by the baffle fan inside the hood and recycle into the system.

Standard Construction

- Oil removal efficiency up to 52% against $\mu 10$ molecule
- Odor removal efficiency up to 45%
- Equip with water spraying tube and baffle fan
- Control box with recycling pump for water mist in either wall-mounted / free-standing against hood length

Options

- Shape: Canopy Type / Box Type / Custom
- Hanging Method: Island Type / Wall mounted / Single Side
- Front face air supply discharge plenum model
- Ansul Piping and fusible link pre-cutting service
- LED Spot lighting
- Remote pumping system for show kitchen

Grease Filter Hood



Principle

A common hood design which using baffle filter for grease removal. Grease particles is separating from air by impact and centripetal force. It is the most traditional and economic way for oily fume treatment.

Standard Construction

- High efficiency stainless steel baffle filter
- Full stainless steel construction

Options

- Hanging Method: Island Type / Wall mounted / Single Side
- Front face air supply discharge plenum model
- Ansul Piping and fusible link pre-cutting service
- LED Spot lighting
- Remote pumping system for show kitchen

APPENDIX GB Model Conversion Table¹

FLAME-MATE		FLAME-MATE	
CODE	GB MODEL	CODE	GB MODEL
Environmental Cooking Range Series			
ECR-1-GF(E)5	SZCY/T/R48-ECR1GF	ESC-1RC	SZXY/T/R50-ESC1RC
ECR-2-GF(E)5	SZCY/T/R48/96-ECR2GF	Open Flame Range Series	
ECR-1-NF(E)5	SZCY/T/R48-ECR1NF	OFR-4-BF(S)	SPTY/T/R5/20-OFR4BF
ECR-2-NF(E)5	SZCY/T/R48/96-ECR2NF	OFR-6-BF(S)	SPTY/T/R5/30-OFR6BF
ECR-1-MF(E)5	SZCY/T/R48-ECR1MF	OFR-4-DF(S)	SPTY/T/R7/28-OFR4DF
ECR-2-MF(E)5	SZCY/T/R48/96-ECR2MF	OFR-6-DF(S)	SPTY/T/R7/42-OFR6DF
ECR-1-SF(E)5	SZCY/T/R48/53-ECR1SF	Stock Pot Stove Series	
ECR-2-SF(E)5	SZCY/T/R48/53-ECR1SF	SPS-1-8F(S)	SPTY/T/R14-SPS18F
ECR-1-RF(E)5	SZCY/T/R48/53-ECR1RF	SPS-2-8F(S)	SPTY/T/R14/28-SPS28F
ECR-2-RF(E)5	SZCY/T/R48/101-ECR2RF	SPS-2-8V(S)	SPTY/T/R14/28-SPS28V
ECR-2-CF(E)5	SZCY/T/R48/110-ECR2CF	SPS-1-14(F)	SPTY/T/R24-SPS114F
ECR-1-BF(E)	SDGY/T/R48-ECR1BF	SPS-2-14F(S)	SPTY/T/R24/48-SPS214F
ECR-2-BF(E)	SDGY/T/R48/96-ECR2BF	SPS-2-14V(S)	SPTY/T/R24/48-SPS214V
ESR-1-HF(E)	SZCY/T/R32-ESR1HF	EPS-1-F	SPTY/T/R28-EPS1F
ESR-2-HF(E)	SZCY/T/R32/64-ESR2HF	EPS-2-F	SPTY/T/R28/56-EPS2F
ECR-1-LF(E)5	SZCY/T/R48-ECR1LF	Environmental Soup Kettle	
ECR-2-LF(E)5	SZCY/T/R48/96-ECR2LF	ECK-1E	SDGY/T/R48-ECK1E
ECR-1-PF(E)5	SZCY/T/R48/53-ECR1PF	Teppanyaki Series	
ECR-2-PF(E)5	SZCY/T/R48/101-ECR2PF	S-07G	SRBY/T/R9-S07G
Environmental Cooking Range Series - Euro Compact			
ESR-10AC / ESR-10BC / ESR-10CC	SZCY/T/R25-ESR10A/B/C	S-08G	SRBY/T/R9-S08G
ESR-11AC / ESR-11BC / ESR-11CC	SZCY/T/R25/30-ESR11A/B/C	S-09G	SRBY/T/R9-S09G
ESR-20AC / ESR-20BC / ESR-20CC	SZCY/T/R25/50-ESR20A/B/C	R-08G	SRBY/T/R9-R08G
ESR-21AC / ESR-21BC / ESR-21CC	SZCY/T/R25/55-ESR21A/B/C	B-12G	SRBY/T/R9-B12G
ESR-22AC / ESR-22BC / ESR-22CC	SZCY/T/R25/60-ESR22A/B/C	U-13G	SRBY/T/R9-U13G
ESR-21XC	SZCY/T/R25/55-ESR21X	Duck Roaster	
ESR-30AC / ESR-30BC / ESR-30CC	SZCY/T/R25/75-ESR30A/B/C	CDR-8SF	SKXY/T/R16-CDR8S
ESR-32AC / ESR-32BC / ESR-32CC	SZCY/T/R25/85-ESR32A/B/C	CDR-9SF	SKXY/T/R16-CDR9S
ESR-32XC	SZCY/T/R25/85-ESR32X	CDR-8DF	SKXY/T/R16-CDR8D
Environmental Steamer Series			
ECS-1C	SZXY/T/R42-ECS1C	CDR-9DF	SKXY/T/R16-CDR9D
ECS-2C	SZXY/T/R56-ECS2C	CDR-10F	SKXY/T/R28-CDR10F
ERS-2C	SZXY/T/R42-ERS-2C	CDR-9NR	SKXY/T/R25-CDR9NR
Environmental Kettle Type Steamer Series			
EKS-1E	SZXY/T/R42-EKS1E	Pig Roaster	
EKS-2E	SZXY/T/R42/84-EKS2E	CPR-096WF	SSKY/T/R36-CPR096W
Environmental Steam Cabinet Series			
ESC-1VJ	SZXY/T/R42-ESC1VJ	CPR-098WF	SSKY/T/R60-CPR098W
ESC-2HJ	SZXY/T/R42-ESC2HJ	CPR-116WR	SSKY/T/R50-CPR116WR
ESC-2VJ	SZXY/T/R42-ESC2VJ	CDR-125W	SKXY/T/R24-CDR125W
ESC-3HJ	SZXY/T/R42-ESC3HJ		
ESC-3HXJ	SZXY/T/R56-ESC3HXJ		
ESC-2BJ	SZXY/T/R50-ESC2BJ		

FLAME-MATE		SHARP ARROW	
CODE	GB MODEL (CHINA)	CODE	COUNTRY MODEL
Stone Hearth Oven Series			
CPO-120R	SKXY/T/R14/22-CPO120R	AER-1001-BG	SZCY/T/R42-AER1001BG
CPG-120R	SKXY/T/R9-CPG120R	AER-2002-BG	SZCY/T/R42/84-AER2002BG
CPG-160W	SKXY/T/R9/31-CPG160W	AER-1001-CG	SZCY/T/R42-AER1001CG
CPD-120R	SKXY/T/R20-CPD120R	AER-2002-CG	SZCY/T/R42/84-AER2002CG
CPD-120RR	SKXY/T/R20-CPD120RR	AER-1001-BM	SZCY/T/R48-AER1001BM
Round Grill			
CGR-150R	SSKY/T/R38-CGR150R	AER-2002-BM	SZCY/T/R48/96-AER2002BM
CGG-150R	SSKY/T/R38-CGG150R	AER-1011-BS	SZCY/T/R42/47-AER1011BS
CUR-150W	SSKYTR42-CUR150	AER-2022-BS	SZCY/T/R42/94-AER2022BS
Tandoor Oven			
CTO-090WT	SSKYTR16-CTO090W	AER-1011-CS	SZCY/T/R42/47-AER1011CS
CTO-100WT	SSKYTR16-CTO100W	AER-2012-CS	SZCY/T/R42/89-AER2012CS
CTO-100RT	SSKYTR16-CTO100R	AER-2102-BC	SZCY/T/R42/98-AER2012BC
CTO-100BT	SSKYTR16-CTO100B	AER-1000-BB	SDGY/T/R48-AER1000BB
Yakatori Grill & Robotayaki Grill			
YAG-090W	SSKY/T/R10-YAG090W	AER-2000-BB	SDGY/T/R48/96-AER2000BB
YAG-120W	SSKY/T/R14-YAG120W	AER-1000-H	SZCY/T/R32-AER1000H
YAG-150W	SSKY/T/R18-YAG150W	AER-2000-H	SZCY/T/R32/64-AER2000H
ROG-120W	SSKY/T/R24-ROG120W	AER-1001-DG	SZCY/T/R48-AER1001DG
ROG-150W	SSKY/T/R32-ROG150W	AER-2002-DG	SZCY/T/R48/96-AER2002DG
SHARP ARROW			
CODE	COUNTRY MODEL (CHINA)	Environmental Steamer Series	
ACS-1 SZXY/T/R42-ACS1C			
ACS-2 SZXY/T/R56-ACS2C			
ARS-2 SZXY/T/R42-ARS2C			
Environmental Steam Cabinet Series			
ASC-1V SZXY/T/R42-ASC1V			
ASC-2H SZXY/T/R42-ASC2H			
ASC-2V SZXY/T/R42-ASC2V			
ASC-3H SZXY/T/R42-ASC3H			
ASC-3X SZXY/T/R56-ASC3X			
ASC-2B SZXY/T/R50-ASC2B			
Environmental Trolley Steam Cabinet			
ASC-1R SZXY/T/R50-ASC1RC			
Open Flame Range Series			
AOF-4-B SPTY/T/R5/20-AOF4B			
AOF-6-B SPTY/T/R5/30-AOF6B			
AOF-4-D SPTY/T/R7/28-AOF4D			
AOF-6-D SPTY/T/R7/42-AOF6D			
Turbo Cooking Range Series			
ACR-1001-BG	SZCY/T/R56-ACR1001BG		
ACR-2002-BG	SZCY/T/R56/112-ACR2002BG		
ACR-1011-BS	SZCY/T/R56/61-ACR1011BS		
ACR-2022-BS	SZCY/T/R56/122-ACR2022BS		
ACR-1000-BB	SDGY/T/R56-AER1000BB		
ACR-2000-BB	SDGY/T/R56/112-AER2000BB		
ACR-1000-H	SZCY/T/R28-ACR1000H		
ACR-2000-H	SZCY/T/R28/56-ACR2000H		

GB ¹ With reference to GB Standard (GB 35848-2018) imposed by China National Standards, all model number need to be printed as per above code of practice. Code will be used for marketing purpose.

APPENDIX GB Model Conversion Table¹

SHARP ARROW		INTECH	
CODE	GB MODEL	CODE	GB MODEL
Stock Pot Stove Series		Western Cooking Range	
ASP-108-H	SPTY/T/R14-ASP108H	HBR-2C/HBR-2S	SPTY/T/R5.5/7/12.5-HBR2
ASP-208-H	SPTY/T/R14/28-ASP28H	RBR-2C/RBR-2S	SPTY/T/R5.5/7/12.5-RBR2
ASP-208-V	SPTY/T/R14/28-ASP208V	HBR-4C/HBR-4S	SPTY/T/R5.5/7/25-HBR4
ASP-114-H	SPTY/T/R24-ASP114H	HBR-40	SPTY/T/R5.5/7/25-HBR40
ASP-214-H	SPTY/T/R24/48-ASP214H	RBR-4C/RBR-4S	SPTY/T/R5.5/7/25-RBR4
ASP-214-V	SPTY/T/R24/48-ASP214V	RBR-40	SPTY/T/R5.5/7/25-RBR40
Duck Roaster		Wok Range	
ADR-8SF	SKXY/T/R16-ADR8S	HBR-6C/HBR-6S	SPTY/T/R5.5/7/37.5-HBR6
ADR-9SF	SKXY/T/R16-ADR9S	HBR-60	SPTY/T/R5.5/7/37.5-HBR60
ADR-8DF	SKXY/T/R16-ADR8D	RBR-6C/RBR-6S	SPTY/T/R5.5/7/37.5-RBR6
ADR-9DF	SKXY/T/R16-ADR9D	RBR-60	SPTY/T/R5.5/7/37.5-RBR60
ADR-10F	SKXY/T/R28-ADR10F		
Pig Roaster			
APR-96F	SSKY/T/R36-APR96F		
INTECH		Steamer	
CODE	COUNTRY MODEL	CODE	GB MODEL
Char Broiler & Griddle		Noodle Boiler	
HCB-2C	SSKY/T/R5/10-HCB2C	HPC-2C	SZLY/T/R10-HPC2
RCB-2C	SSKY/T/R5/10-RCB2C	RPC-2C	SZLY/T/R8-RPC2
HCB-4C	SSKY/T/R5/20-HCB4C	HPC-4C	SZLY/T/R10/20-HPC4
RCB-4C	SSKY/T/R5/20-RCB4C	RPC-4C	SZLY/T/R8/16-RPC4
HCB-4C2	SSKY/T/R5/20-HCB4C2	French Top	
HCB-6C2	SSKY/T/R5/30-HCB6C2	HSC-2C	SRBY/T/R7-HFT4
HCB-8C2	SSKY/T/R5/40-HCB8C2	RSC-2C	SRBY/T/R7-HFT40
HGG-2C	SRBY/T/R6-HGG2C	HSC-4C	SRBY/T/R7-RFT4
HGG-2S	SRBY/T/R6-HGG2S	RSC-4C	SRBY/T/R7-RFT40
HGG-3C	SRBY/T/R6/12-HGG3	Deep Fryer	
HGG-3S	SRBY/T/R6/12-HGG3	HDF-2C	SZLY/T/R5/10-HDF2
HGG-4C	SRBY/T/R6/12-HGG4	HDF-4C	SZLY/T/R5/10-HDF4
HGG-4S	SRBY/T/R6/12-HGG4		
HGG-6C	SRBY/T/R6/18-HGG6C		
HGG-6S	SRBY/T/R6/18-HGG6S		
HGG-60	SRBY/T/R6/18-HGG6		

¹ With reference to GB Standard (GB 35848-2018) imposed by China National Standards, all model number need to be printed as per above code of practice. Code will be used for marketing purpose.

APPENDIX International Certification Model Conversion Table²

FLAME-MATE			
ASIAN REGION	EUROPE (CE)	NORTH AMERICA (CSA)	AUSTRALIA (AGA)
Environmental Cooking Range Series			
ECR-1-GF(E)5 48kW	ECR-1GE 42kW	ECR-1001B5 170,000BTU	ECR-1001B-AU 150,000BTU
ECR-2-GF(E)5 96kW	ECR-2GE 84kW	ECR-2002B5 340,000BTU	ECR-2002B-AU 300,000BTU
ECR-1-NF(E)5 48kW	ECR-1NE 42kW	ECR-1001C5 170,000BTU	ECR-1001C-AU 150,000BTU
ECR-2-NF(E)5 96kW	ECR-2NE 84kW	ECR-2002C5 340,000BTU	ECR-2002C-AU 300,000BTU
ECR-1-SF(E)5 53kW	ECR-1SE 47kW	ECR-1011B5 186,000 BTU/188,200BTU	ECR-1011B-AU 168,200BTU
ECR-2-SF(E)5 106kW	ECR-2SE 94kW	ECR-2022B5 372,000 BTU/376,400BTU	ECR-2022B-AU 336,400BTU
ECR-1-RF(E)5 53kW	ECR-1RE 47kW	ECR-1011C5 186,000 BTU/188,200BTU	ECR-1011C-AU 168,200BTU
ECR-2-RF(E)5 101kW	ECR-2RE 47kW	ECR-2012C5 356,000 BTU/358,200BTU	ECR-2012C-AU 318,200BTU
ESR-1-HF(E) 32kW	ESR-1HE 32kW	ESR-1-B 110,000BTU	ESR-1-AU 110,000BTU
ESR-2-HF(E) 64kW	ESR-2HE 64kW	ESR-2-B 220,000BTU	ESR-2-AU 220,000BTU
ECR-1-LF(E)5 48kW	ECR-1LE 42kW	ECR-1001D5 170,000BTU	ECR-1001D-AU 150,000BTU
ECR-2-LF(E)5 96kW	ECR-2LE 84kW	ECR-2002D5 340,000BTU	ECR-2002D-AU 300,000BTU
ECR-1-PF(E)5 53kW	ECR-1PE 47kW	ECR-1011D5 186,000 BTU/188,200BTU	ECR-1011D-AU 168,200BTU
ECR-2-PF(E)5 101kW	ECR-2PE 47kW	ECR-2012D5 356,000 BTU/358,200BTU	ECR-2012D-AU 318,200BTU
Environmental Cooking Range Series - Euro Compact			
ESR-10AC / ESR-10BC / ESR-10CC 25kW	ESR-10A / ESR-10B / ESR-10C 25kW	-	ESR-10A-AU / ESR-10B-AU / ESR-10C-AU 85,300BTU
ESR-11AC / ESR-11BC / ESR-11CC 30kW	ESR-11A / ESR-11B / ESR-11C 30kW	-	ESR-11A-AU / ESR-11B-AU / ESR-11C-AU 102,300BTU
ESR-20AC / ESR-20BC / ESR-20CC 50kW	ESR-20A / ESR-20B / ESR-20C 50kW	-	ESR-20A-AU / ESR-20B-AU / ESR-20C-AU 170,500BTU
ESR-21AC / ESR-21BC / ESR-21CC 55kW	ESR-21A / ESR-21B / ESR-21C 55kW	-	ESR-21A-AU / ESR-21B-AU / ESR-21C-AU 187,700BTU
ESR-22AC / ESR-22BC / ESR-22CC 60kW	ESR-22A / ESR-22B / ESR-22C 60kW	-	ESR-22A-AU / ESR-22B-AU / ESR-22C-AU 204,700BTU
ESR-21XC 55kW	ESR-21X 55kW	-	ESR-21X-AU 187,700BTU
ESR-30AC / ESR-30BC / ESR-30CC 75kW	ESR-30A / ESR-30B / ESR-30C 75kW	-	ESR-30A-AU / ESR-30B-AU / ESR-30C-AU 255,900BTU
ESR-32AC / ESR-32BC / ESR-32CC 85kW	ESR-32A / ESR-32B / ESR-32C 85kW	-	ESR-32A-AU / ESR-32B-AU / ESR-32C-AU 290,100BTU
ESR-32XC 85kW	ESR-32X 85kW	-	ESR-32X-AU 290,100BTU
Environmental Steamer Series			
ECS-1C 42kW	ECS-1E 42 ¹ kW / 33 ² kW	ECS-1N 100,000BTU	ECS-1E-AU 100,000BTU
ECS-2C 56kW	ECS-2E 52 ¹ kW / 43.8 ² kW	ECS-2N 200,000BTU	ECS-2E-AU 200,000BTU
ERS-2C 42kW	ERS-2E 42 ¹ kW / 33 ² kW	ERS-2N 100,000BTU	ERS-2E-AU 100,000BTU

¹=G20 Natural Gas ²=G30 LPG

