



**FLAME-MATE**

富利®



**裕寶工程有限公司**  
Yue Po Engineering Company Ltd.

**MANAGEMENT OFFICE & SHOWROOM**

1/F, New City Centre, 2 Lei Yue Mun Road, Kwun Tong, Kowloon, Hong Kong

TEL | 852-2717 1373    FAX | 852-2772 7694

WEBSITE | [www.yuepo.com.hk](http://www.yuepo.com.hk)

EMAIL | [yuepo@yuepo.com.hk](mailto:yuepo@yuepo.com.hk)



**建宏國際有限公司**  
YPT International Ltd.

**MANAGEMENT OFFICE & SHOWROOM**

1/F, New City Centre, 2 Lei Yue Mun Road, Kwun Tong, Kowloon, Hong Kong

TEL | 852- 2723 2168    FAX | 852- 2739 7576

WEBSITE | [www.ypt.com.hk](http://www.ypt.com.hk)

EMAIL | [ypt@ypt.com.hk](mailto:ypt@ypt.com.hk)

# FLAME-MATE 2.0

CHINESE COOKING  
EQUIPMENT  
SERIES

YPT-2306-0001



# WHY FLAME-MATE 2.0?

Offering the best kitchen equipment is our vision and it is also a momentum to drive us for continuous improvement and receive recognition. FLAME-MATE 2.0 is a sustainable development concept that we go further for the road of quality

## ORIGINAL FLAME-MATE Environmental Concept

## FLAME-MATE 2.0 Sustainable development & improvement

### MISSION

To achieve the ultimate goal of triple win scenario:

- i. Higher yield of return for investor
- ii. Better working environment for chef
- iii. Possibility of Front of House dining experience for customer

To optimize the design outlook and cooking function of Chinese Cooking Equipment, make it becomes the best choice for premium kitchen and more user friendly in operation.

### AREA TO FOCUS

#### REDUCED ENERGY AND COST

- ▶ Improve thermal efficiency of the equipment to achieve energy saving in all aspects including gas bills, electric bills from air-con to water consumption

#### IMPROVED KITCHEN ENVIRONMENT

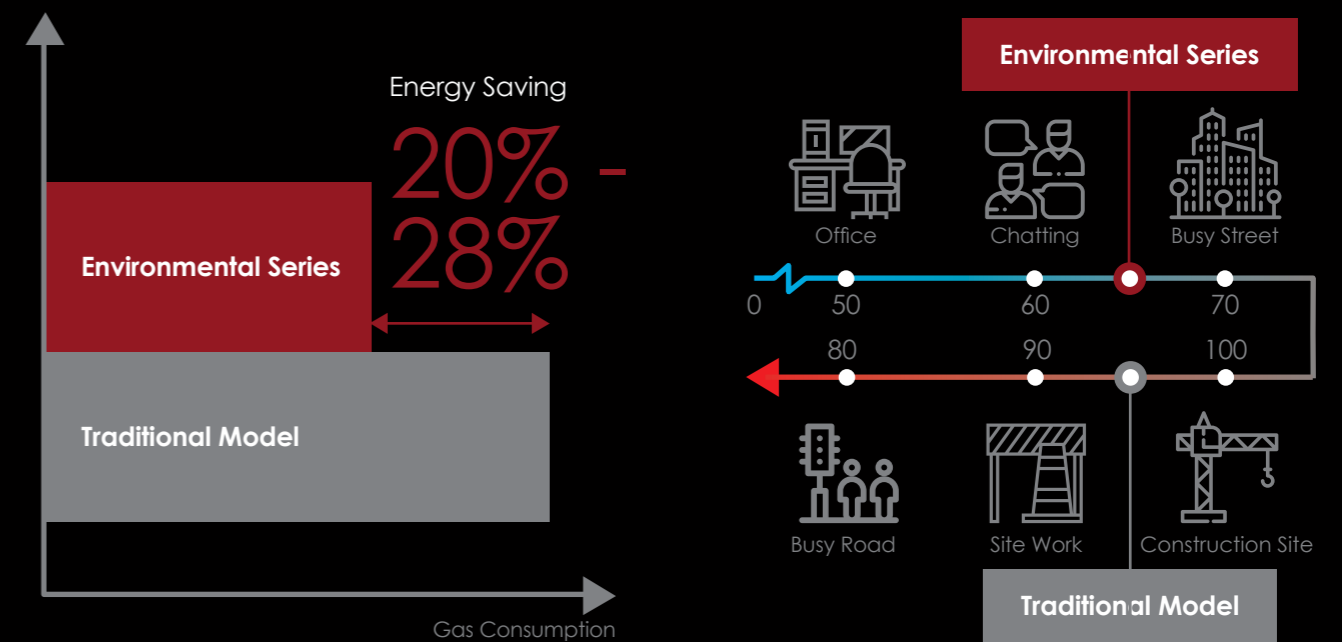
- ▶ Minimize the usage of air blower and outdated combustion technology, eliminate the source of noise

#### ADVANCED APPEARANCE AND FUNCTIONS

- ▶ Minimize rusting issue in humid working environment
- ▶ Unique equipment profile and make it outstanding in Front of House kitchen
- ▶ Further improve hygiene issue by applying advanced craftsmanship
- ▶ Cooking function upgrade to achieve user friendly experience and improve cooking quality

## ▶ ORIGINAL FLAME-MATE Environmental Concept

With this concept, we bring benefits from the advantage of energy efficiency and low noise in operation



### Reduced Energy And Cost

Our environmental series performs much better which create significant economical returns.

### Improved Kitchen Environment

Thanks for environmental concept, it protects chef's health away from noise working environment.

#### CHEF'S BENEFITS



Better kitchen environment



Protection away from noise



Higher cooking efficiency

#### CUSTOMER'S BENEFITS



More enjoyment from show kitchen concept



Better quality and variety of food

### TRIPLE WIN SCENARIO

#### RESTAURANT OWNER'S BENEFITS



Stable chef team from better environment



Better yield of return from reputation



Social responsibility of low carbon footprint

**▶ FLAME-MATE 2.0 - Sustainable Development**

We further improve the function by continuous R&D and machinery improvement, which providing the best equipment in the industry.



**CUSTOMIZATION OPTION FOR FLAME-MATE 2.0**

**Advanced Appearance And Functions**



**More Durable in Material:**

Applying S/S framework for rust resistance and strengthening the loading of the equipment



**Iconic Profile**

With prestige branding in the market, we are proud to introduce our unique profile for enlightening your eye sight in the kitchen



**Advanced Craftsmanship**

Thanks for the continuous improvement of the machinery, table top of most FLAME-MATE 2.0 equipment are made by single piece of 16 gauge sheet metal



**Improved Cooking Functions**

With continuous research & development, we have further enhanced the cooking function and the control interface for better user experience, efficiency on cooking and eventually on cooking improvement



**Cooking Suite**

▶ Chinese cooking is one of the fusion food concept elements. Combination of different cooking function for a cooking suite will be definitely eye catching in the dining area.

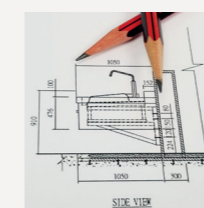


**Built-in / Slot-in Options**

▶ With our built-in / slot-in concepts, it gives interior designer a room to achieve unique themes for the dining area without facing limitation of S/S craftsmanship.



**Cantilever version**



▶ Due to strict hygiene control for specific sectors such as hospital / elderly centre / air catering, our equipment with bullet feet can convert into cantilever version and mount on the service wall (by ID) with special brackets.

# HIGHLIGHT OF ENVIRONMENTAL COOKING RANGE

## Environmental Features

Comparison between ECR Series and Traditional Model

|                                 | Environmental Burner | 4" Mixing Burner | Benefits                               |
|---------------------------------|----------------------|------------------|--|
| Time required to boil 1L water  | 49sec                | 56sec            | ▲ Stronger flame                       |
| Operation Noise Level (w/o Wok) | <70dB(A)             | <94dB(A)         | ▼ 24dB(A) less operational noise       |
| Burner Rating                   | 42kW / 48kW          | 56kW             | ▲ Save 28% gas consumption             |
| Thermal Efficiency*             | 30.1% / 26.8%        | 18.7%            | ▲ Increase 11.4% / 8.1% for efficiency |
| CO Emission                     | <0.01%               | <0.1%            | ▼ 10 times less for CO emission        |

\* Tested according to CGAC standard:CJ/T187-2003

## Safety Features

- ▶ Electromagnetic valve with FR sensor as flame failure device (i.e. gas cutoff <3s)
- ▶ 2 steps protection for enhanced safety concern

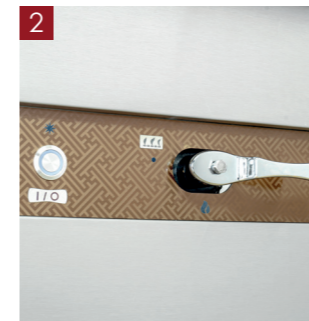
## Durability, Hygiene & Interface Features

- ▶ Durable S/S frame structure for heavy duty usage
- ▶ One piece tabletop with extruded seamless wok chamber for working zone area
- ▶ One press design for flame failure, blower and ignition

## COMMON FEATURES



**Innovative pre-mix burner**  
Patent technology to reduce combustion noise (<75dB(A)) and improve thermal efficiency



**One press ignition**  
User friendly for synchronizing ignition, blower and electromagnetic valve



**Extra width chimney with cover**  
Enlarged exhaust area for better ventilation and further improve the stability of combustion



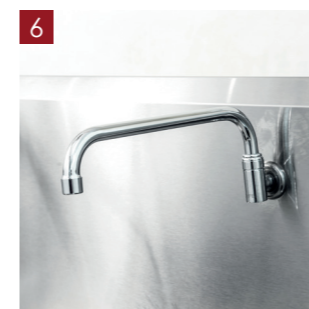
**Seamless Table top and wok ring**  
Extruded seamless table top and wok ring for all food zone area. A sign of excellent craftsmanship



ECR-2-GF(E)5







**One piece fire brick**  
3" thick heat resistance fire chamber in one piece formation for durability



**Swing faucet**  
180° degree rotated for easy operation

## Accessories

- ▶  3" wok stand for wok holding
- ▶  Basket holder
- ▶  Cold water pan
- ▶  Wok clip
- ▶ Gas regulator
- ▶ Water regulator

ENVIRONMENTAL  
COOKING RANGE


## GUANG-DONG STYLE



ECR-2-GF(E)5

### Features



**Innovative 5" Pre-mix burner**   
Redesigned wok burner for wide spread of main flame and maintain high thermal efficiency



**Rear pot system**  
Recycle of residue heat from the main burner for hot water preparation. It speeds up the cooking process and reduces the heat lost to surroundings

- ▶ **Guangdong Style**  
Model: ECR-1-GF(E)5 and ECR-2-GF(E)5  
- Ø13.5" slanted cast iron ring for 18-24" wok
- ▶ **Guangdong Compact Style**  
Model: ECR-1-NF(E)5 and ECR-2-NF(E)5  
- Ø13" slanted cast iron ring for 18-22" wok
- ▶ **Guangdong Banquet Style**  
Model: ECR-1-MF(E)5 and ECR-2-MF(E)5  
- Ø16" slanted cast iron ring for 24-28" wok

### Accessories (p.6)

- ▶ 3" wok stand
- ▶ 11" basket holder
- ▶ Cold water pan
- ▶ 5" heavy duty caster
- ▶ Wok clip
- ▶ Other export models are available   

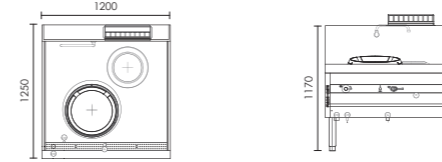
### Custom solutions (p.4)

- ▶ Cantilever version
- ▶ Drop-in / Slot-in

### Environmental Cooking Range

#### Single Head - Guangdong Style (Standard)

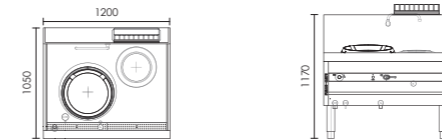
##### ECR-1-GF(E)5



|                               |                                 |
|-------------------------------|---------------------------------|
| Dimension                     | 1200 x 1250 x (810 + 360) mm H  |
| Fuel                          | NG: DN20 ; LPG: DN20 ; TG: DN20 |
| Water Inlet / Drainage        | DN15 / DN40                     |
| Burner Ratings                | 48kW                            |
| Voltage                       | 220V/SPN/50Hz ; 130W            |
| No. of Rear Pot / Rear Burner | 1 / 0                           |
| Size of cast iron ring        | Inner Ø13.5" for Ø18"-24" wok   |

#### Double Head - Guangdong Style (Compact)

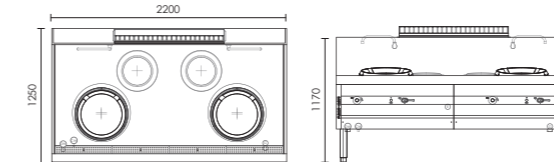
##### ECR-1-NF(E)5



|                               |                                 |
|-------------------------------|---------------------------------|
| Dimension                     | 1200 x 1050 x (810 + 360) mm H  |
| Fuel                          | NG: DN20 ; LPG: DN20 ; TG: DN25 |
| Water Inlet / Drainage        | DN15 / DN40                     |
| Burner Ratings                | 48kW                            |
| Voltage                       | 220V/SPN/50Hz ; 130W            |
| No. of Rear Pot / Rear Burner | 1 / 0                           |
| Size of cast iron ring        | Inner Ø13" for 18"-22" wok      |

#### Double Head - Guangdong Style (Standard)

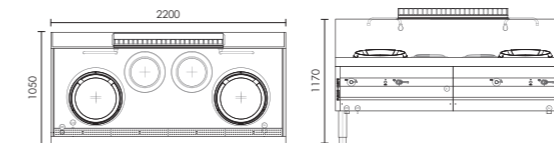
##### ECR-2-GF(E)5



|                               |                                 |
|-------------------------------|---------------------------------|
| Dimension                     | 2200 x 1250 x (810 + 360) mm H  |
| Fuel                          | NG: DN40 ; LPG: DN40 ; TG: DN40 |
| Water Inlet / Drainage        | DN15 / DN40                     |
| Burner Ratings                | 48kW x 2 = 96kW                 |
| Voltage                       | 220V/SPN/50Hz ; 130W x 2        |
| No. of Rear Pot / Rear Burner | 2 / 0                           |
| Size of cast iron ring        | Inner Ø13.5" for Ø18"-24" wok   |

#### Double Head - Guangdong Style (Compact)

##### ECR-2-NF(E)5



|                               |                                 |
|-------------------------------|---------------------------------|
| Dimension                     | 2200 x 1050 x (810 + 360) mm H  |
| Fuel                          | NG: DN40 ; LPG: DN40 ; TG: DN40 |
| Water Inlet / Drainage        | DN15 / DN40                     |
| Burner Ratings                | 48kW x 2 = 96kW                 |
| Voltage                       | 220V/SPN/50Hz ; 130W x 2        |
| No. of Rear Pot / Rear Burner | 2 / 0                           |
| Size of cast iron ring        | Ø13" for Ø18"-22" wok           |

#### Single Head - Banquet Style

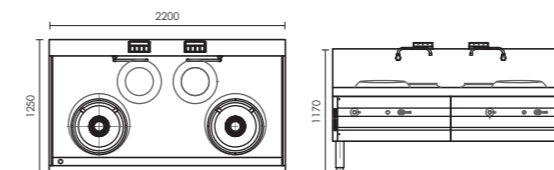
##### ECR-1-MF(E)5



|                               |                                 |
|-------------------------------|---------------------------------|
| Dimension                     | 1200 x 1250 x (810 + 360) mm H  |
| Fuel                          | NG: DN20 ; LPG: DN20 ; TG: DN20 |
| Water Inlet / Drainage        | DN15 / DN40                     |
| Burner Ratings                | 48kW                            |
| Voltage                       | 220V/SPN/50Hz ; 130W            |
| No. of Rear Pot / Rear Burner | 1 / 0                           |
| Size of cast iron ring        | Inner Ø16" for Ø24"-28" wok     |

#### Double Head - Banquet Style

##### ECR-2-MF(E)5



|                               |                                 |
|-------------------------------|---------------------------------|
| Dimension                     | 2200 x 1250 x (810 + 360) mm H  |
| Fuel                          | NG: DN40 ; LPG: DN40 ; TG: DN40 |
| Water Inlet / Drainage        | DN15 / DN40                     |
| Burner Ratings                | 48kW x 2 = 96kW                 |
| Voltage                       | 220V / SPN / 50Hz, 130W x 2     |
| No. of Rear Pot / Rear Burner | 2 / 0                           |
| Size of cast iron ring        | Inner Ø16" for Ø24"-28" wok     |

\* All Specifications are subjected to change without prior notice.

ENVIRONMENTAL  
COOKING RANGE

## SHANG- HAI STYLE & CHIU CHOW STYLE



ECR-2-SF(E)5

### Features



**A** Rear burner  
(Shanghai Style only)  
6" mandarin burner for clay pot  
dishes and source preparation



**B** Powerful Stock Pot burner  
(Chiu Chow Style only)  
3 rings burner with individual  
power control

- ▶ **Shanghai Style (1250 mm depth)**  
Model: ECR-1-SF(E)5 and ECR-2-SF(E)5  
- Ø13" slanted cast iron ring for 16-20" wok
- ▶ **Shanghai Compact Style (1050 mm depth)**  
Model: ECR-1-RF(E)5 and ECR-2-RF(E)5  
- Ø13" slanted cast iron ring for 16-20" wok
- ▶ **Chiu Chow Style (1250 mm depth)**  
Model: ECR-2-CF(E)5  
- Ø13.5" slanted cast iron ring for 18-24" wok

### Accessories (p.6)

- ▶ 3" wok stand
- ▶ 11" basket holder
- ▶ Cold water pan
- ▶ 5" heavy duty caster
- ▶ Wok clip
- ▶ Other export models are available   

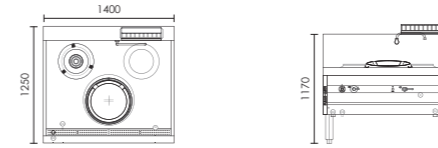
### Custom solutions (p.4)

- ▶ Cantilever version
- ▶ Drop-in / Slot-in
- ▶ Flat wok ring  
(Shang Hai only)

### Environmental Cooking Range

#### Single Head - Shanghai Style (Standard)

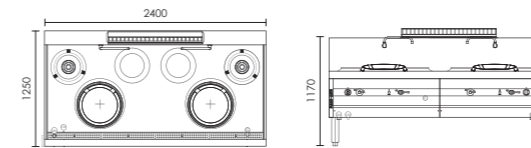
ECR-1-SF(E)5



|                               |                                 |
|-------------------------------|---------------------------------|
| Dimension                     | 1400 x 1250 x (810 + 360) mm H  |
| Fuel                          | NG: DN20 ; LPG: DN20 ; TG: DN25 |
| Water Inlet / Drainage        | DN15 / DN40                     |
| Burner Ratings                | 48kW + 5kW = 53kW               |
| Voltage                       | 220V/SPN/50Hz ; 130W x 2        |
| No. of Rear Pot / Rear Burner | 1 / 1                           |
| Size of cast iron ring        | Inner Ø13" for Ø16"-20" wok     |

#### Double Head - Shanghai Style (Standard)

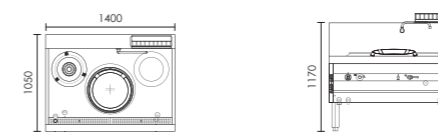
ECR-2-SF(E)5



|                               |                                 |
|-------------------------------|---------------------------------|
| Dimension                     | 2400 x 1250 x (810 + 360) mm H  |
| Fuel                          | NG: DN40 ; LPG: DN40 ; TG: DN40 |
| Water Inlet / Drainage        | DN15 / DN40                     |
| Burner Ratings                | (48kW + 5kW) x 2 = 106          |
| Voltage                       | 220V/SPN/50Hz ; 130W x 2        |
| No. of Rear Pot / Rear Burner | 2 / 2                           |
| Size of cast iron ring        | Inner Ø13" for Ø16"-20" wok     |

#### Single Head - Shanghai Style (Compact)

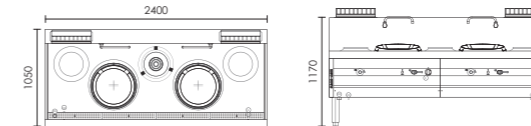
ECR-1-RF(E)5



|                               |                                 |
|-------------------------------|---------------------------------|
| Dimension                     | 1400 x 1050 x (810 + 360) mm H  |
| Fuel                          | NG: DN20 ; LPG: DN20 ; TG: DN25 |
| Water Inlet / Drainage        | DN15 / DN40                     |
| Burner Ratings                | 48kW + 5kW = 53kW               |
| Voltage                       | 220V/SPN/50Hz ; 130W            |
| No. of Rear Pot / Rear Burner | 1 / 1                           |
| Size of cast iron ring        | Inner Ø13" for Ø16"-20" wok     |

#### Double Head - Shanghai Style (Compact)

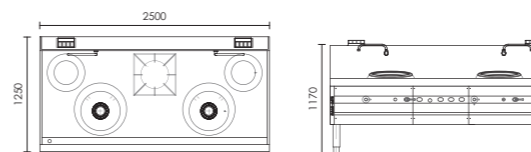
ECR-2-RF(E)5



|                               |                                 |
|-------------------------------|---------------------------------|
| Dimension                     | 2400 x 1050 x (810 + 360) mm H  |
| Fuel                          | NG: DN40 ; LPG: DN40 ; TG: DN40 |
| Water Inlet / Drainage        | DN15 / DN40                     |
| Burner Ratings                | 48kW x 2 + 5kW = 101kW          |
| Voltage                       | 220V/SPN/50Hz ; 130W x 2        |
| No. of Rear Pot / Rear Burner | 2 / 1                           |
| Size of cast iron ring        | Inner Ø13" for Ø16"-20" wok     |

#### Double Head - Chiu Chow Style

ECR-2-CF(E)5



|                               |                                 |
|-------------------------------|---------------------------------|
| Dimension                     | 2500 x 1250 x (810 + 360) mm H  |
| Fuel                          | NG: DN40 ; LPG: DN40 ; TG: DN40 |
| Water Inlet / Drainage        | DN15 / DN40                     |
| Burner Ratings                | 48kW x 2 + 14kW = 110kW         |
| Voltage                       | 220V/SPN/50Hz ; 130W x 2        |
| No. of Rear Pot / Rear Burner | 2 / 0                           |
| Size of cast iron ring        | Inner Ø13.5" for Ø18"-24" wok   |

\* All Specifications are subjected to change without prior notice.

ENVIRONMENTAL  
COOKING RANGE

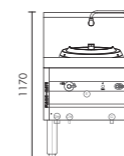
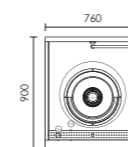
# CHOP SUEY RANGE



## Environmental Chop Suey Range

### Single Head

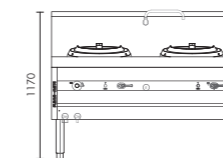
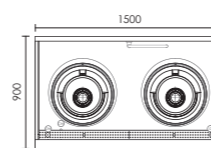
ESR-1-HF(E)



|                        |                                 |
|------------------------|---------------------------------|
| Dimension              | 760 x 900 x (810 + 360) mm H    |
| Fuel                   | NG: DN20 ; LPG: DN20 ; TG: DN20 |
| Water Inlet / Drainage | DN15 / DN40                     |
| Burner Ratings         | 32kW                            |
| Voltage                | 220V/SPN/50Hz ; 100W            |
| Size of cast iron ring | Inner Ø12.5" for Ø14"-16" wok   |

### Double Head

ESR-2-HF(E)



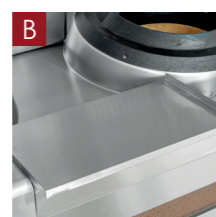
|                        |                                 |
|------------------------|---------------------------------|
| Dimension              | 1500 x 900 x (810 + 360) mm H   |
| Fuel                   | NG: DN25 ; LPG: DN25 ; TG: DN25 |
| Water Inlet / Drainage | DN15 / DN40                     |
| Burner Ratings         | 32kW x 2 = 64kW                 |
| Voltage                | 220V/SPN/50Hz ; 100W x 2        |
| Size of cast iron ring | Inner Ø12.5" for Ø14"-16" wok   |

\* All Specifications are subjected to change without prior notice.

## Features



**A** Chop Suey cast iron ring  
Exhaust at cast iron to shorten the depth of the equipment



**B** Removable ingredient pan  
Removable design to extend the working space for stir frying

- ▶ **Chop Suey Style (900 mm depth)**  
Model: ESR-1-HF(E) and ESR-2-HF(E)  
- Ø12.5" slanted cast iron ring for 14-16" wok

## Accessories (p.6)

- ▶ 3" wok stand
- ▶ 5" basket holder
- ▶ Cold water pan
- ▶ 5" heavy duty caster
- ▶ Other export models are available

## Custom solutions (p.4)

- ▶ Cantilever version
- ▶ Drop-in / Slot-in



ENVIRONMENTAL  
COOKING RANGE

## LARGE WOK RANGE



ECR-2-BF(E)5

### Features



**A** 32" cast iron wok  
Equipped with large wok for bulk cooking purpose such as canteen, centralized kitchen, hospitals, etc.



**B** Flame observation window  
Observation window at front panel for easy access

- ▶ **Large Wok Range (1250 mm depth)**  
Model: ECR-1-BF(E)5 and ECR-2-BF(E)5  
- Built-in 32" wok

### Accessories (p.6)

- ▶ 11" basket holder
- ▶ Cold water pan
- ▶ 5" heavy duty caster

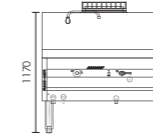
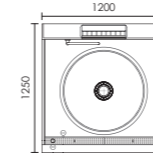
### Custom solutions (p.4)

- ▶ Cantilever version
- ▶ Drop-in / Slot-in

### Environmental Large Cooking Range

#### Single Head

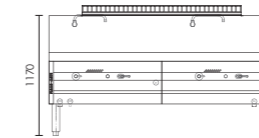
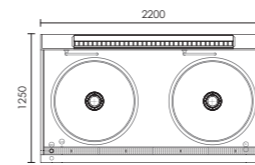
ECR-1-BF(E)5



|                        |                                 |
|------------------------|---------------------------------|
| Dimension              | 1200 x 1250 x (810 + 360) mm H  |
| Fuel                   | NG: DN20 ; LPG: DN20 ; TG: DN25 |
| Water Inlet / Drainage | DN15 / DN40                     |
| Burner Ratings         | 48kW                            |
| Voltage                | 220V/SPN/50Hz ; 130W            |
| Size of wok            | Built-in Ø32" wok               |

#### Double Head

ECR-2-BF(E)5



|                        |                                 |
|------------------------|---------------------------------|
| Dimension              | 2200 x 1250 x (810 + 360) mm H  |
| Fuel                   | NG: DN40 ; LPG: DN40 ; TG: DN40 |
| Water Inlet / Drainage | DN15 / DN40                     |
| Burner Ratings         | 48kW x 2 = 96kW                 |
| Voltage                | 220V/SPN/50Hz ; 130W x 2        |
| Size of wok            | Built-in Ø32" wok               |

\* All Specifications are subjected to change without prior notice.





ENVIRONMENTAL  
COOKING RANGE

## OPEN KITCHEN TYPE - GUANG- DONG STYLE



ECR-2-LF(E)5

### Features



**A** Compact Cast iron ring  
Inner dia. 13" cast iron for compact design



**B** Deck Mounted Faucet  
Low back splash with deck mounted faucet for elegant front of house display

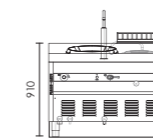
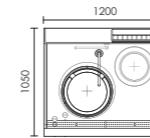
► **Open Kitchen Guangdong Style (1050 mm depth)**

Model: ECR-1-LF(E)5 and ECR-2-LF(E)5  
- Ø13" slanted cast iron ring for 18-22" wok  
- 100mm back splash  
- With rear pot

### Open Kitchen Type Environmental Cooking Range

#### Single Head - Guangdong Style

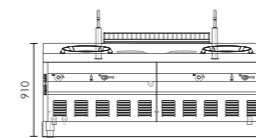
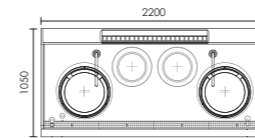
ECR-1-LF(E)5



|                               |                                 |
|-------------------------------|---------------------------------|
| Dimension                     | 1200 x 1050 x (810 + 100) mm H  |
| Fuel                          | NG: DN20 ; LPG: DN20 ; TG: DN25 |
| Water Inlet / Drainage        | DN15 / DN40                     |
| Burner Ratings                | 48kW                            |
| Voltage                       | 220V/SPN/50Hz ; 130W            |
| No. of Rear Pot / Rear Burner | 1 / 0                           |
| Size of cast iron ring        | Inner Ø13" for Ø18"-22" wok     |

#### Double Head - Guangdong Style

ECR-2-LF(E)5



|                               |                                |
|-------------------------------|--------------------------------|
| Dimension                     | 2200 x 1050 x (810 + 100) mm H |
| Fuel                          | DN40 ; LPG: DN40 ; TG: DN40    |
| Water Inlet / Drainage        | DN15 / DN40                    |
| Burner Ratings                | 48kW x 2= 96kW                 |
| Voltage                       | 220V/SPN/50Hz ; 130W x 2       |
| No. of Rear Pot / Rear Burner | 2 / 0                          |
| Size of cast iron ring        | Inner Ø13" for Ø18"-22" wok    |

\* All Specifications are subjected to change without prior notice.



### Accessories (p.6)

- 3" wok stand
- 8" stand type basket holder
- Cold water pan
- Wok clip



ENVIRONMENTAL  
COOKING RANGE

## OPEN KITCHEN TYPE - SHANG- HAI STYLE

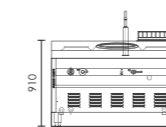
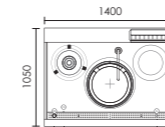


ECR-2-PF(E)5

### Open Kitchen Type Environmental Cooking Range

Single Head - Shanghai Style

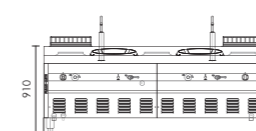
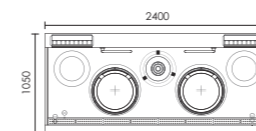
ECR-1-PF(E)5



|                               |                                |
|-------------------------------|--------------------------------|
| Dimension                     | 1400 x 1050 x (810 + 100) mm H |
| Fuel                          | DN20 ; LPG: DN20 ; TG: DN25    |
| Water Inlet / Drainage        | DN15 / DN40                    |
| Burner Ratings                | 48kW + 5kW = 53kW              |
| Voltage                       | 220V/SPN/50Hz ; 130W           |
| No. of Rear Pot / Rear Burner | 1 / 1                          |
| Size of cast iron ring        | Inner Ø13" for Ø16"-20" wok    |

Double Head - Shanghai Style

ECR-2-PF(E)5



|                               |                                |
|-------------------------------|--------------------------------|
| Dimension                     | 2400 x 1050 x (810 + 100) mm H |
| Fuel                          | DN40 ; LPG: DN40 ; TG: DN40    |
| Water Inlet / Drainage        | DN15 / DN40                    |
| Burner Ratings                | 48kW x 2 + 5kW = 101kW         |
| Voltage                       | 220V/SPN/50Hz ; 130W x 2       |
| No. of Rear Pot / Rear Burner | 2 / 1                          |
| Size of cast iron ring        | Inner Ø13" for Ø16"-20" wok    |

\* All Specifications are subjected to change without prior notice.

### Features

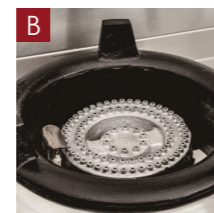
A



Louver panel

Aesthetically design with full panel, louvers and skirt panel for front of house kitchens

B



Rear burner

6" mandarin burner at behind

► **Open Kitchen Shanghai Style (1050 mm depth)**

Model: ECR-1-PF(E)5 and ECR-2-PF(E)5  
-Ø13" slanted cast iron ring for 16-20" wok  
100 mm back splash  
With rear pot and rear burner

► **One rear burner for ECR-2-PF(E)5 only**

 **Accessories** (p.6)

- 3" wok stand
- 8" stand type basket holder
- Cold water pan
- Wok clip



# HIGHLIGHT OF EUROCOMPACT STYLE

## Environmental Features

|                    | Premix Burner      | Atmospheric Burner | Jet Burner | Benefits for Premix Burner |
|--------------------|--------------------|--------------------|------------|----------------------------|
| Flame Shape        | Strong & Intensive | Weak & Diversify   | Moderate   | ▲ Improve food quality     |
| Air Blower         | YES                | NO                 | NO         | ▲ Stronger flame           |
| Thermal Efficiency | High               | Low                | Medium     | ▲ Save gas consumption     |

## Safety Features

- ▶ Electromagnetic valve with FR sensor as flame failure device (i.e. gas cutoff <3s)
- ▶ 2 steps protection for enhanced safety concern

## Durability, Hygiene & Interface Features

- ▶ Durable S/S frame structure for heavy duty usage
- ▶ One piece tabletop with extruded seamless wok chamber for working zone area
- ▶ One press design for flame failure, blower and ignition

## COMMON FEATURES



**1 Detachable design**  
Removable Ø12" cast iron ring and insulation chamber for easy transportation



**2 One press ignition**  
User friendly design for synchronizing ignition, blower and electromagnetic valve



**3 Empty bottom design**  
Full width crumb tray will collect the waste from the empty bottom chamber



**4 Drainage with sieve**  
Prevent clogging of drainage



ESR-20-AC



**5 Rear burner**  
Optional rear burner for extra cooking capacity



**6 Front water valve**  
Chromed front water valve for convenient operation

## Accessories

- ▶  3" wok stand for wok holding
- ▶  Basket holder
- ▶  Cold water pan

- ▶ 5" heavy duty caster
- ▶ Other export models are available

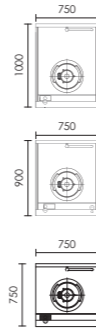
## Custom solutions

- ▶ Cantilever version
- ▶ Drop-in / Slot-in

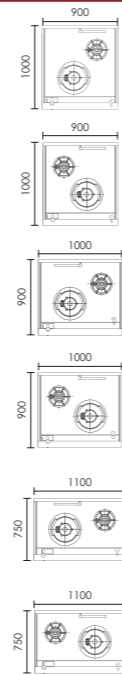
# SPECIFICATIONS

## Environmental Cooking Range – Euro Compact

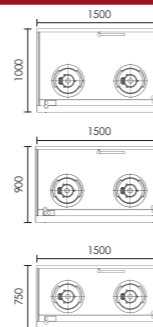
| Model                | Dimension                     | Fuel                              | Water Inlet / Drainage | Burner Ratings |
|----------------------|-------------------------------|-----------------------------------|------------------------|----------------|
| <b>Single Burner</b> |                               |                                   |                        |                |
| ESR-10AC             | 750 x 1000 x (810 + 360) mm H | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40            | 25kW           |
| ESR-10BC             | 750 x 900 x (810 + 360) mm H  | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40            | 25kW           |
| ESR-10CC             | 750 x 750 x (810 + 360) mm H  | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40            | 25kW           |



|  |                               |                                   |             |                   |
|--|-------------------------------|-----------------------------------|-------------|-------------------|
| <b>Single Burner with Single Rear Burner</b> |                               |                                   |             |                   |
| ESR-11AC                                     | 900 x 1000 x (810 + 360) mm H | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40 | 25kW + 5kW = 30kW |
| ESR-11ALC                                    | 900 x 1000 x (810 + 360) mm H | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40 | 25kW + 5kW = 30kW |
| ES-11BC                                      | 1000 x 900 x (810 + 360) mm H | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40 | 25kW + 5kW = 30kW |
| ESR-11BLC                                    | 1000 x 900 x (810 + 360) mm H | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40 | 25kW + 5kW = 30kW |
| ESR-11CC                                     | 1100 x 750 x (810 + 360) mm H | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40 | 25kW + 5kW = 30kW |
| ESR-11CLC                                    | 1100 x 750 x (810 + 360) mm H | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40 | 25kW + 5kW = 30kW |

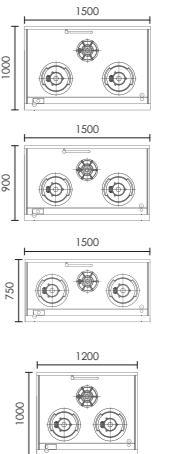


|                      |                                |                                   |             |                 |
|----------------------|--------------------------------|-----------------------------------|-------------|-----------------|
| <b>Double Burner</b> |                                |                                   |             |                 |
| ESR-20AC             | 1500 x 1000 x (810 + 360) mm H | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40 | 25kW x 2 = 50kW |
| ESR-20BC             | 1500 x 900 x (810 + 360) mm H  | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40 | 25kW x 2 = 50kW |
| ESR-20CC             | 1500 x 750 x (810 + 360) mm H  | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40 | 25kW x 2 = 50kW |

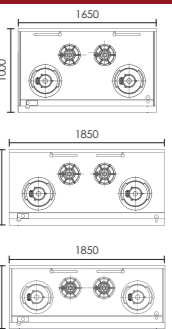


# SPECIFICATIONS

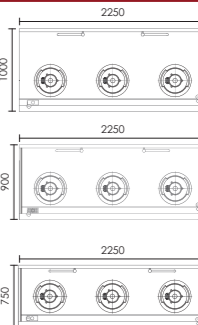
| Model  | Dimension                      | Fuel                              | Water Inlet / Drainage | Burner Ratings        |
|--|--------------------------------|-----------------------------------|------------------------|-----------------------|
| <b>Double Burner with Single Rear Burner</b> |                                |                                   |                        |                       |
| ESR-21AC                                     | 1500 x 1000 x (810 + 360) mm H | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40            | 25kW x 2 + 5kW = 55kW |
| ESR-21BC                                     | 1500 x 900 x (810 + 360) mm H  | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40            | 25kW x 2 + 5kW = 55kW |
| ESR-21CC                                     | 1500 x 750 x (810 + 360) mm H  | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40            | 25kW x 2 + 5kW = 55kW |
| ESR-21XC                                     | 1200 x 1000 x (810 + 360) mm H | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40            | 25kW x 2 + 5kW = 55kW |



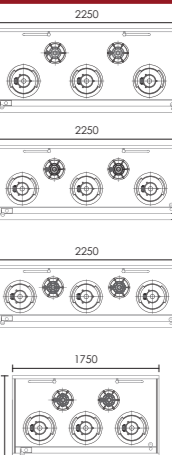
|  |                                |                                   |             |                           |
|--|--------------------------------|-----------------------------------|-------------|---------------------------|
| <b>Double Burner with Double Rear Burner</b> |                                |                                   |             |                           |
| ESR-22AC                                     | 1650 x 1000 x (810 + 360) mm H | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40 | 25kW x 2 + 5kW x 2 = 60kW |
| ESR-22BC                                     | 1850 x 900 x (810 + 360) mm H  | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40 | 25kW x 2 + 5kW x 2 = 60kW |
| ESR-22CC                                     | 1850 x 750 x (810 + 360) mm H  | NG: DN20<br>LPG: DN20<br>TG: DN20 | DN15 / DN40 | 25kW x 2 + 5kW x 2 = 60kW |



|                      |                                |                                   |             |                 |
|----------------------|--------------------------------|-----------------------------------|-------------|-----------------|
| <b>Triple Burner</b> |                                |                                   |             |                 |
| ESR-30AC             | 2250 x 1000 x (810 + 360) mm H | NG: DN40<br>LPG: DN40<br>TG: DN40 | DN15 / DN40 | 25kW x 3 = 75kW |
| ESR-30BC             | 2250 x 900 x (810 + 360) mm H  | NG: DN40<br>LPG: DN40<br>TG: DN40 | DN15 / DN40 | 25kW x 3 = 75kW |
| ESR-30CC             | 2250 x 750 x (810 + 360) mm H  | NG: DN40<br>LPG: DN40<br>TG: DN40 | DN15 / DN40 | 25kW x 3 = 75kW |



|  |                                |                                   |             |                           |
|--|--------------------------------|-----------------------------------|-------------|---------------------------|
| <b>Triple Burner with Double Rear Burner</b> |                                |                                   |             |                           |
| ESR-32AC                                     | 2250 x 1000 x (810 + 360) mm H | NG: DN40<br>LPG: DN40<br>TG: DN40 | DN15 / DN40 | 25kW x 3 + 5kW x 2 = 85kW |
| ESR-32BC                                     | 2250 x 900 x (810 + 360) mm H  | NG: DN40<br>LPG: DN40<br>TG: DN40 | DN15 / DN40 | 25kW x 3 + 5kW x 2 = 85kW |
| ESR-32CC                                     | 2250 x 750 x (810 + 360) mm H  | NG: DN40<br>LPG: DN40<br>TG: DN40 | DN15 / DN40 | 25kW x 3 + 5kW x 2 = 85kW |
| ESR-32XC                                     | 1750 x 1000 x (810 + 360) mm H | NG: DN40<br>LPG: DN40<br>TG: DN40 | DN15 / DN40 | 25kW x 3 + 5kW x 2 = 85kW |



\* Size of cast iron ring: Inner Ø12" for Ø14"-16" wok for all items under Euro Compact Series.  
 \* Each main burner head need: 220V / SPN / 50-60 Hz; 100W for air blower.  
 \* All Specifications are subjected to change without prior notice.  
 \* CE versions are available

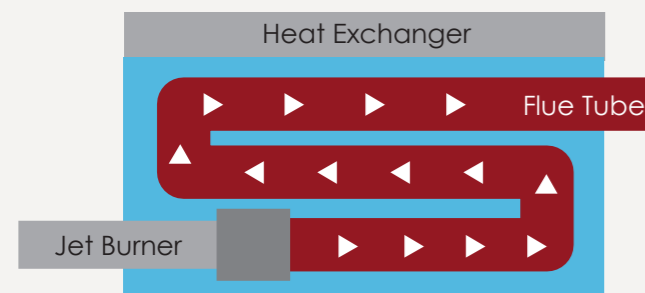
# HIGHLIGHT OF ENVIRONMENTAL STEAMER

## Environmental Features

Comparison between Environmental Steamer and Traditional Model

|                         | Environmental Steamer | Traditional Model | Benefits                         |
|-------------------------|-----------------------|-------------------|----------------------------------|
| Burner Rating           | 42kW                  | 56kW              | ▲ 25% less gas consumption       |
| Operational Noise Level | <65dB(A)              | 85dB(A)           | ▼ 20dB(A) less operational noise |
| Steam Volume            | 50kg                  | 49kg              | ▲ More steam volume              |
| Thermal Efficiency*     | 84.7%                 | 60%               | ▲ Increase 24.7% for efficiency  |
| CO Emission             | <0.05%                | <0.1%             | ▼ 20 times less for CO emission  |

\* Tested according to CGAC standard: CJ/T187-2003



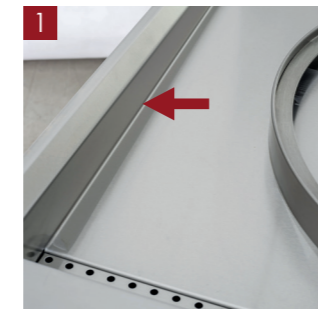
## Safety Features

- ▶ Electromagnetic valve with FR sensor as flame failure device (i.e. gas cutoff <3s)
- ▶ Water level detection and overheat protection provide additional safety protection

## Durability, Hygiene & Interface Features

- ▶ Durable S/S frame structure for heavy duty usage
- ▶ One press design for flame failure and ignition

## COMMON FEATURES



**1 Seamless table top**  
Extruded seamless table top and wok ring for all food zone area.  
A sign of excellent craftsmanship



**2 Water proof cover for control panel**  
Electronic parts install behind the water proof panel for better protection



**3 Drainage valve**  
Individual drainage valve for removing the heat exchanger's water to prevent limescale accumulation



**4 Steam control valve**  
A device to guide steam to specific steamer head  
(For ECS-2C & ERS-2C)



**5 3 steps power settings**  
Allow chef to control 3 levels of power depends on their needs



ERS-2C



**6 Front water valve for faucet**  
Chromed front water valve for convenient operation



**7 Water trough**  
Removable design for easy cleaning

## Accessories

- ▶ 7 Hole plate with S/S tray Stand
- ▶ Rice roll adaptor  
- Single: CRS-001  
- Double: CRS-002
- ▶ Full Set dimsum Tray
- ▶ Gas regulator
- ▶ Water regulator & water softener
- ▶ Deck mount faucet and low backplash for front of house profile

ENVIRONMENTAL  
STEAMER

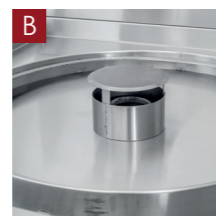
## DIM SUM STEAMER



### Features



**A** Built in rice roll pan  
Built in double rice roll pan for easy  
and massive steaming.



**B** Steam distributor  
It allows steam to spread in all  
direction and have even  
heat distribution

- ▶ **Front of house profile is available**
  - Low backsplash with louver panel
  - Deck mounted faucet

### Accessories (p.24)

- ▶ 7 Hole plate with S/S tray Stand
- ▶ Full Set dimsum Tray
- ▶ Rice roll adaptor
- ▶ 5" heavy duty caster
- ▶ Other export models are available   

### Custom solutions (p.4)

- ▶ Cantilever version
- ▶ Front of house profile
- ▶ Drop-in / Slot-in

### Environmental Steamer

#### Single Unit

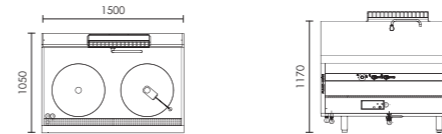
##### ECS-1C



|                        |   |
|------------------------|---|
| Dimension              | 900 x 1050 x (810 + 360) mm H             |
| Fuel                   | NG: DN20 ; LPG: DN20 ; TG: DN25           |
| Water Inlet / Drainage | DN15 / DN40                               |
| Burner Ratings         | 42kW                                      |
| Voltage                | 220V/SPN/50Hz ; 25W                       |
| Capacity               | 70 baskets of Dim Sum at maximum per time |

#### Double Unit

##### ECS-2C



|                        |  |
|------------------------|--|
| Dimension              | 1500 x 1050 x (810 + 360) mm H             |
| Fuel                   | NG: DN20 ; LPG: DN20 ; TG: DN25            |
| Water Inlet / Drainage | DN15 / DN40                                |
| Burner Ratings         | 56kW                                       |
| Voltage                | 220V/SPN/50Hz ; 25W                        |
| Capacity               | 140 baskets of Dim Sum at maximum per time |

### Environmental Rice Roll Steamer

#### Double Unit

##### ERS-2C



|                        |   |
|------------------------|---|
| Dimension              | 1200 x 1050 x (810 + 360) mm H            |
| Fuel                   | NG: DN20 ; LPG: DN20 ; TG: DN25           |
| Water Inlet / Drainage | DN15 / DN40                               |
| Burner Ratings         | 42kW                                      |
| Voltage                | 220V/SPN/50Hz ; 25W                       |
| Capacity               | Double rice roll tray for mass production |

\* All Specifications are subjected to change without prior notice.

ENVIRONMENTAL  
STEAMER

## KETTLE TYPE STEAMER



A  
EKS-2E

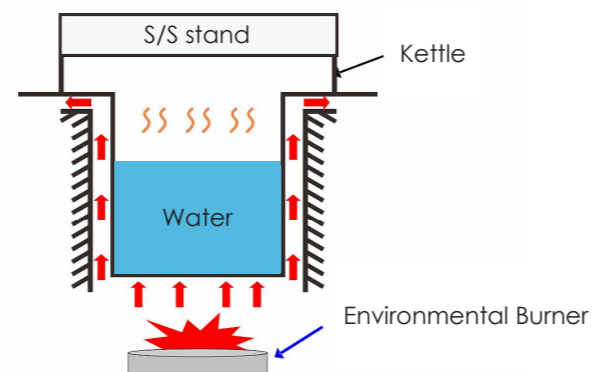
A

EKS-1E

### Features

Kettle steaming concept

Equipped with powerful burner system for rapid steam generation of 90L kettle



Upgraded pre-mixed burner  
Equipped with 4" environmental burner for 28% of energy saving and low noise operation

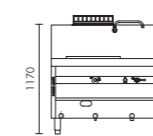
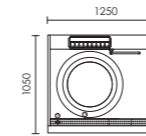
▶ **Versatile cooking function for steaming or boiling**

▶ **Front of house profile is available**  
- Low backsplash with louver panel  
- Deck mounted faucet

### Environmental Kettle Type Steamer

#### Single Head

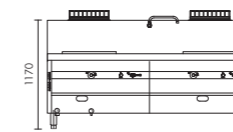
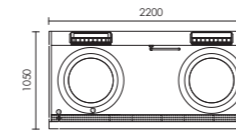
EKS-1E



|                        |                                 |
|------------------------|---------------------------------|
| Dimension              | 1250 x 1050 x (810 + 360) mm H  |
| Fuel                   | NG: DN20 ; LPG: DN20 ; TG: DN25 |
| Water Inlet / Drainage | DN15 / DN40                     |
| Burner Ratings         | 42kW                            |
| Voltage                | 220V/SPN/50Hz ; 130W            |
| Capacity               | Ø23" x 16" Kettle x 1           |

#### Double Head

EKS-2E



|                        |                                 |
|------------------------|---------------------------------|
| Dimension              | 2200 x 1050 x (810 + 360) mm H  |
| Fuel                   | NG: DN40 ; LPG: DN40 ; TG: DN40 |
| Water Inlet / Drainage | DN15 / DN40                     |
| Burner Ratings         | 42kW x 2 = 84kW                 |
| Voltage                | 220V/SPN/50Hz ; 130W x 2        |
| Capacity               | Ø23" x 16" Kettle x 2           |

\* All Specifications are subjected to change without prior notice.

### Accessories (p.24)

- ▶ 7 Hole plate with S/S tray Stand
- ▶ Full Set Dim Sum Tray
- ▶ Rice roll adaptor
- ▶ 5" heavy duty caster
- ▶ Other export models are available   

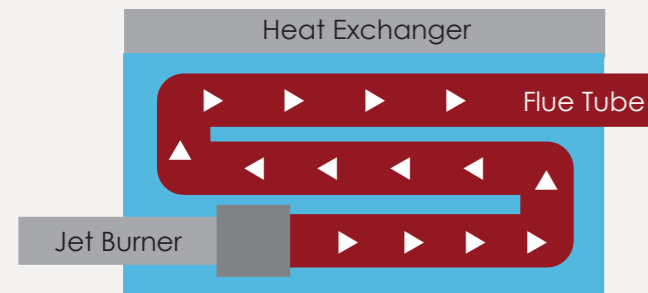
### Custom solutions (p.4)

- ▶ Cantilever version
- ▶ Front of house profile
- ▶ Flat base for plinth installation



# HIGHLIGHT OF ENVIRONMENTAL STEAM CABINET

## Environmental Features



Comparison between Environmental Steamer and Traditional Model

|                         | Environmental Steamer | Traditional Model | Benefits                         |
|-------------------------|-----------------------|-------------------|----------------------------------|
| Burner Rating           | 42kW                  | 56kW              | ▲ 25% less gas consumption       |
| Operational Noise Level | <65dB(A)              | 85dB(A)           | ▼ 20dB(A) less operational noise |
| Steam Volume            | 50kg                  | 49kg              | ▲ More steam volume              |
| Thermal Efficiency*     | 84.7%                 | 60%               | ▲ Increase 24.7% for efficiency  |
| CO Emission             | <0.05%                | <0.1%             | ▼ 20 times less for CO emission  |

\* Tested according to CGAC standard: CJ/T187-2003

## SMART STEAMING CONCEPT

When temperature of chambers below 98°C

➔ Full power mode is on

When temperature of chambers reach 100°C

➔ Switch from full power to ECO mode

↓  
**20% Gas Further Saving**  
**25% Less Water Consumption**



Scan For Video

## COMMON FEATURES



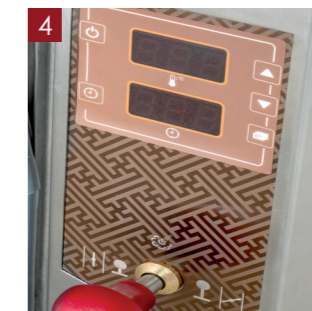
**1 Rotary lock handle with 2 steps closing door**  
 The rotary lock prevents the steam leakage and the 2 steps closing door to secure the chef not injured by hot steam



**2 Slanted top design**  
 Prevent contamination from condensation dripping



**3 Pull out shelving with latch system**  
 Latch system secure the shelving from drop off after pull out



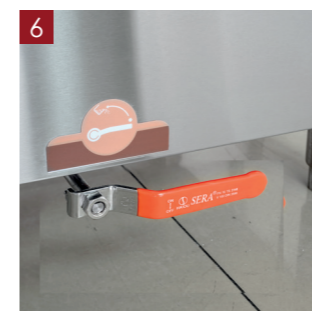
**4 Digital timer**  
 Precision time control enhance food quality



**5 Accessible boiler tank**  
 Allows easy checking of water level and descaling maintenance



ESC-3HJ



**6 Drainage valve**  
 Individual drainage valve for removing the heat exchanger's water to prevent limescale accumulation

## Accessories

- ▶ GN 1/1 or GN 2/1 Pan, 2.5"H or 4" H
- ▶ 17" Rice pan
- ▶ 400 x 600 x 65 mm S/S rice pan (ESC-2BJ only)
- ▶ Gas regulator
- ▶ Water regulator & water softener



ENVIRONMENTAL  
STEAM CABINET

## SINGLE DOOR / BUTTERFLY OPEN DOOR



ESC-1VJ

ESC-2BJ

### Features



**A** Shelving system  
(ESC-1VJ)

Multi shelving system for mass steaming purpose



**B** Extra size chamber  
(ESC-2BJ)

Butterfly door open design with additional volume of chamber for bulk cooking

#### ► Single Door Version

**Model: ESC-1VJ**

- Inner chamber dimension: 600 x 655 x 948 mm
- 8 layers shelving included

#### ► Butterfly Door Version

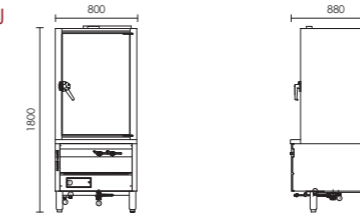
**Model: ESC-2BJ**

- Inner chamber dimension: 420 x 635 x 950 mm x 2 sides
- Comes with 20 pairs of rails for 400 x 600 mm pan (not included)

### Environmental Steam Cabinet

#### Single Door

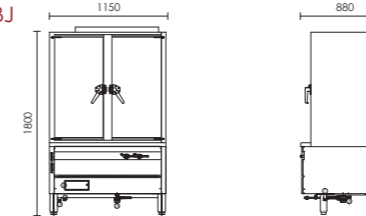
ESC-1VJ



|                        |                                 |
|------------------------|---------------------------------|
| Dimension              | 800 x 880 x 1800 mm H           |
| Fuel                   | NG: DN20 ; LPG: DN20 ; TG: DN25 |
| Water Inlet / Drainage | DN15 / DN40                     |
| Burner Ratings         | 42kW                            |
| Voltage                | 220V/SPN/50Hz ; 25W             |
| Capacity               | 8 layers shelving               |

#### Double Door - Butterfly Open Door

ESC-2BJ



|                        |  |
|------------------------|--|
| Dimension              | 1150 x 880 x 1800 mm H                     |
| Fuel                   | NG: DN20 ; LPG: DN20 ; TG: DN25            |
| Water Inlet / Drainage | DN15 / DN40                                |
| Burner Ratings         | 50kW                                       |
| Voltage                | 220V/SPN/50Hz ; 25W                        |
| Capacity               | 20 pairs of rail rack for 400 x 600 mm pan |

\* All Specifications are subjected to change without prior notice.

### Accessories (p.30)

- Extra railways & S/S shelvings
- 5" heavy duty castors
- 17" rice pan
- Flat base for plinth installation
- 400 x 600 x 65mm H rice pan (ESC-2BJ)
- CE and CSA version are available  



# DOUBLE/ TRIPLE DOORS



## Accessories (p.30)

- ▶ Extra rail & S/S shelvings
- ▶ 5" heavy duty castors
- ▶ 17" rice pan
- ▶ Flat base for plinth installation
- ▶ 400 x 600 x 65mm H rice pan (ESC-2BJ)
- ▶ CE and CSA version are available   



ESC-2HJ

ESC-3HJ

## Features



**A** Multiple chambers  
2 small and 1 large chambers for steaming various dishes at the same time

- ▶ Double Door Version – Horizontal  
Model: ESC-2HJ  
- Inner chamber dimension: 655 x 600 x 405 mm x 2nos  
- 4 layers shelving
- ▶ Double Door Version – Vertical  
Model: ESC-2VJ  
- Inner chamber dimension: 546 x 654 x 420 mm x 2nos  
- Designed for GN 2/1 x 2.5"H Pans x 6nos
- ▶ Timer alert and temperature display for individual chamber
- ▶ Triple Door Version  
Model: ESC-3HJ  
- Inner chamber dimension: 655 x 600 x 220 mm x 2nos  
- Inner chamber dimension: 655 x 600 x 400 mm x 1nos  
- 4 layers shelving
- ▶ Triple Door Version – Extra width  
Model: ESC-3XJ  
- Inner chamber dimension: 955 x 600 x 220 mm x 2nos  
- Inner chamber dimension: 955 x 600 x 400 mm x 1nos  
- 4 layers shelving



ESC-3HG

## Features



**A** Ultra-transparent glass door  
Double layer tempered glass with special coating, plus vacuum insulation in between to maintain food visibility throughout steaming process.

- ▶ Ultra-Transparency Glass Door Version  
Model: ESC-3HG  
- Inner chamber dimension: 655 x 600 x 225 mm x 2nos  
- Inner chamber dimension: 655 x 600 x 405 mm x 1nos  
- 4 layers shelving



Scan For Video

# ULTRA TRANSPARENT GLASS DOORS



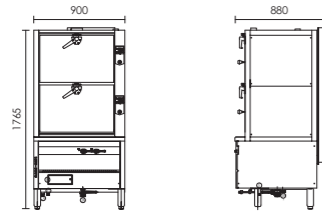
## Accessories & Options (p.30)

- ▶ Extra rail & S/S shelvings
- ▶ 5" heavy duty castors
- ▶ Flat base for plinth installation
- ▶ 17" rice pan

# SPECIFICATIONS

## Double Door - Vertical Open Door

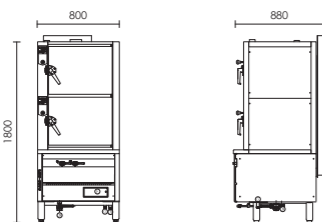
ESC-2HJ



|                        |   |
|------------------------|---|
| Dimension              | 900 x 880 x 1765 mm H                     |
| Fuel                   | NG: DN20 ; LPG: DN20 ; TG: DN25           |
| Water Inlet / Drainage | DN15 / DN40                               |
| Burner Ratings         | 42kW                                      |
| Voltage                | 220V/SPN/50Hz ; 25W                       |
| Capacity               | Equipped with 4 pairs of rail for shelves |

## Double Door - Horizontal Open Door

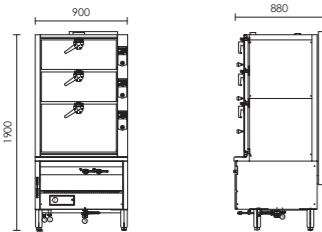
ESC-2VJ



|                        |   |
|------------------------|---|
| Dimension              | 800 x 880 x 1800 mm H                     |
| Fuel                   | NG: DN20 ; LPG: DN20 ; TG: DN25           |
| Water Inlet / Drainage | DN15 / DN40                               |
| Burner Ratings         | 42kW                                      |
| Voltage                | 220V/SPN/50Hz ; 25W                       |
| Capacity               | Equipped with 4 pairs of rail for shelves |

## Triple Door

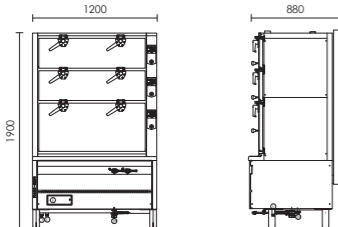
ESC-3HJ



|                        |   |
|------------------------|---|
| Dimension              | 900 x 880 x 1900 mm H                     |
| Fuel                   | NG: DN20 ; LPG: DN20 ; TG: DN25           |
| Water Inlet / Drainage | DN15 / DN40                               |
| Burner Ratings         | 42kW                                      |
| Voltage                | 220V/SPN/50Hz ; 25W                       |
| Capacity               | Equipped with 4 pairs of rail for shelves |

## Triple Door - 1200 mm Width

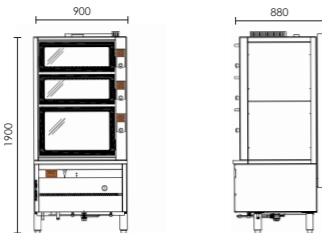
ESC-3XJ



|                        |   |
|------------------------|---|
| Dimension              | 1200 x 880 x 1900 mm H                    |
| Fuel                   | NG: DN20 ; LPG: DN20 ; TG: DN25           |
| Water Inlet / Drainage | DN15 / DN40                               |
| Burner Ratings         | 56kW                                      |
| Voltage                | 220V/SPN/50Hz ; 25W                       |
| Capacity               | Equipped with 4 pairs of rail for shelves |

## Triple Door

ESC-3HG

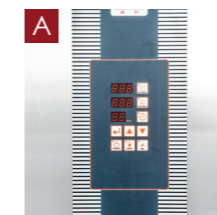


|                        |   |
|------------------------|---|
| Dimension              | 900 x 880 x 1900 mm H                     |
| Fuel                   | NG: DN20 ; LPG: DN20 ; TG: DN25           |
| Water Inlet / Drainage | DN15 / DN40                               |
| Burner Ratings         | 42kW                                      |
| Voltage                | 220V/SPN/50Hz ; 25W                       |
| Capacity               | Equipped with 4 pairs of rail for shelves |



ESC-1RC

## Features



**A** Digital control panel  
Equipped with digital control panel, timer function and eco steam function for all types of steaming purposes



**B** Double insulated glass door  
Double layers tempered glass to prevent hot surface for the working zone

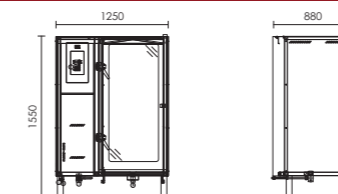


**C** S/S GN trolley  
Trolley with latching system, accommodate:  
- GN 2/1 pans x 13nos or  
- GN 1/1 pans x 26nos

- ▶ Superheated steam function (130°C) for special cooking purpose
- ▶ Slanted top to prevent condensation dripping
- ▶ Double door lock to ensure no steam leaking

## Environmental Roll - in Steam Cabinet

ESC-1RC



|                        |                                     |
|------------------------|-------------------------------------|
| Dimension (mm)         | 1250 x 880 x 1800 mm H              |
| Fuel                   | NG: DN25 ; LPG: DN25 ; TG: DN25     |
| Water Inlet / Drainage | DN15 / DN40                         |
| Burner Rating (kW)     | 50kW                                |
| Voltage                | 220V/SPN/50Hz ; 3050W               |
| Capacity               | 13 levels Trolley ( For FN 2/1 Pan) |

ENVIRONMENTAL  
STEAM CABINET

# ROLL-IN STEAM CABINET



## Accessories & Options (p.30)

- ▶ Gastronorm Pan (Either GN2/1 or GN1/1)
- ▶ Extra trolley

\* All Specifications are subjected to change without prior notice.

# HIGHLIGHT OF OPEN FLAME RANGE & STOCK POT STOVE

## Safety Features

- ▶ Flame failure device

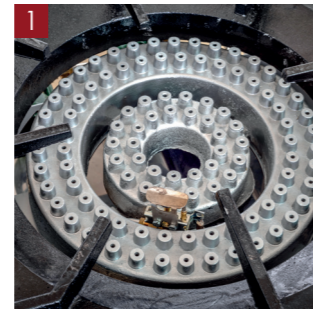
## Durability, Hygiene & Interface Features

- ▶ Durable S/S frame structure for heavy duty usage
- ▶ One piece molded grating

## Accessories

- ▶ Wall mounted faucet (SPS series only)
- ▶ Underneath Shelving (OFR Series)
- ▶ Gas regulator

## COMMON FEATURES



**Burner ring selection**  
Single ring or powerful double ring



**Pilot with cover**  
Prevent pilot extinguish away from drips or liquid



**One piece molded grating**  
One Piece molded design helps to improve the loading and performs better outlook of the equipment



SPS-1-14F(S)



**Removable crumb tray**  
Full width design for easy cleaning



OFR-4-DF(S)

## OPEN FLAME RANGE

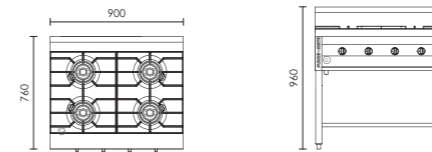


OFR-4-DF(S)

### Open Flame Range

#### Single Ring 4" Burner

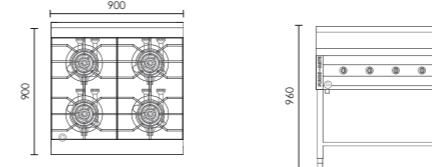
##### OFR-4-BF(S)



|                |                                 |
|----------------|---------------------------------|
| Dimension      | 900 x 760 x (810 + 150) mm H    |
| Fuel           | NG: DN25 ; LPG: DN25 ; TG: DN25 |
| No. of Burner  | Ø4" mandarin burner x 4         |
| Burner Ratings | 5kW x 4 = 20kW                  |

#### Double Ring 4" Burner

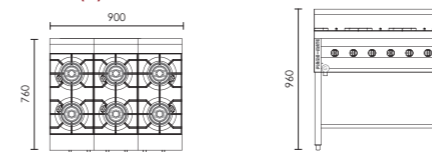
##### OFR-4-DF(S)



|                |                                 |
|----------------|---------------------------------|
| Dimension      | 900 x 900 x (810 + 150) mm H    |
| Fuel           | NG: DN25 ; LPG: DN25 ; TG: DN25 |
| No. of Burner  | Ø7" mandarin burner x 4         |
| Burner Ratings | 7kW x 4 = 28kW                  |

#### Single Ring 6" Burner

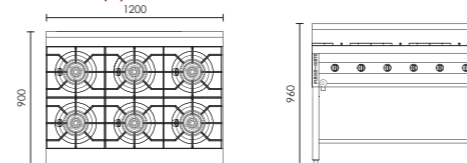
##### OFR-6-BF(S)



|                |                                 |
|----------------|---------------------------------|
| Dimension      | 900 x 760 x (810 + 150) mm H    |
| Fuel           | NG: DN25 ; LPG: DN25 ; TG: DN25 |
| No. of Burner  | Ø6" mandarin burner x 6         |
| Burner Ratings | 5kW x 6 = 30kW                  |

#### Double Ring 6" Burner

##### OFR-6-DF(S)



|                |                                 |
|----------------|---------------------------------|
| Dimension      | 1200 x 900 x (810 + 150) mm H   |
| Fuel           | NG: DN25 ; LPG: DN25 ; TG: DN25 |
| No. of Burner  | Ø7" mandarin burner x 6         |
| Burner Ratings | 7kW x 6 = 42kW                  |

### Custom solutions

- ▶ Cantilever version
- ▶ Underneath shelving
- ▶ Underneath electric oven with legs  
(Model: RN-2111D)



Dimension: 810 x 718 x 490 mmH  
Power: 220V SPN, 50/60Hz, 5kW



\* All Specifications are subjected to change without prior notice.

## STOCK POT STOVE



SPS-1-14F(S)

### Custom solutions

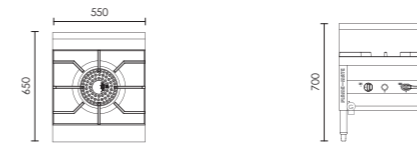
- ▶ Cantilever version
- ▶ Wall mounted faucet with high back splash
- ▶ CSA version are available



### Stock Pot Stove

#### Single Head with Single Ring Burner

SPS-1-8F(S)



|                |                                 |
|----------------|---------------------------------|
| Dimension      | 550 x 650 x (500 + 200) mm H    |
| Fuel           | NG: DN25 ; LPG: DN25 ; TG: DN25 |
| No. of Burner  | Ø8" single ring burner x 1      |
| Burner Ratings | 14kW                            |

#### Single Head with Double Ring Burner

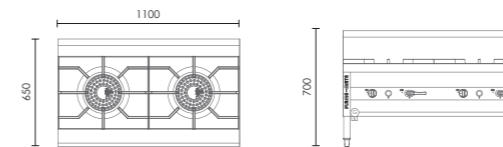
SPS-1-14F(S)



|                |                                 |
|----------------|---------------------------------|
| Dimension      | 600 x 760 x (500 + 200) mm H    |
| Fuel           | NG: DN25 ; LPG: DN25 ; TG: DN25 |
| No. of Burner  | Ø14" double ring burner x 1     |
| Burner Ratings | 24kW                            |

#### Double Head with Single Ring Burner

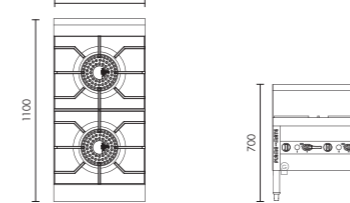
SPS-2-8F(S)



|                |                                 |
|----------------|---------------------------------|
| Dimension      | 1100 x 650 x (500 + 200) mm H   |
| Fuel           | NG: DN25 ; LPG: DN25 ; TG: DN25 |
| No. of Burner  | Ø8" single ring burner x 2      |
| Burner Ratings | 14kW x 2 = 28kW                 |

#### Double Head with Single Ring Burner (Vertical)

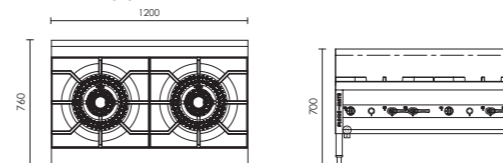
SPS-2-8V(S)



|                |                                 |
|----------------|---------------------------------|
| Dimension      | 550 x 1100 x (500 + 200) mm H   |
| Fuel           | NG: DN25 ; LPG: DN25 ; TG: DN25 |
| No. of Burner  | Ø8" single ring burner x 2      |
| Burner Ratings | 14kW x 2 = 28kW                 |

#### Double Head with Double Ring Burner

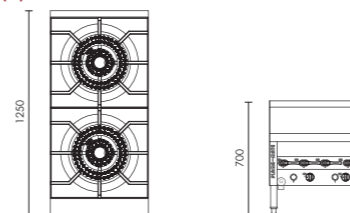
SPS-S-14F(S)



|                |                                 |
|----------------|---------------------------------|
| Dimension      | 1200 x 760 x (500 + 200) mm H   |
| Fuel           | NG: DN25 ; LPG: DN25 ; TG: DN25 |
| No. of Burner  | Ø14" double ring burner x 2     |
| Burner Ratings | 24kW x 2 = 48kW                 |

#### Double Head with Double Ring Burner (Vertical)

SPS-2-14V(S)



|                |                                 |
|----------------|---------------------------------|
| Dimension      | 600 x 1250 x (500 + 200) mm H   |
| Fuel           | NG: DN25 ; LPG: DN25 ; TG: DN25 |
| No. of Burner  | Ø14" double ring burner x 2     |
| Burner Ratings | 24kW x 2 = 48kW                 |

\* Ø500-500 mm stock pot for all items under Stock Pot Stove series  
 \* All Specifications are subjected to change without prior notice.

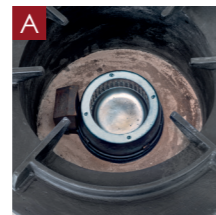
# ENVIRONMENTAL STOCK POT STOVE AND SOUP KETTLE



ECK-1E

EPS-1-F

## Features



**A** Pre-mixed burner  
Equipped with environmental burner to generate powerful flame for heavy duty cooking



**B** Simple control interface  
One press ignition allows user to turn on the main flame easily

- ▶ Special designed grating to enhance thermal efficiency
- ▶ Electromagnetic valve with FR sensor as flame failure device (i.e. gas cutoff <3s)
- ▶ Operational noise level <75dB(A)
- ▶ One piece molded fire brick for insulation (EPS only)

## Highlight Features



**C** Built-in soup kettle (For EPS only)  
Equipped with 250L soup kettle with strainer for bulk soup cooking purpose



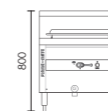
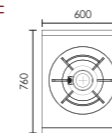
**D** Soup dispenser (For EPS only)  
Located at the front left hand panel for soup dispensing

## SPECIFICATIONS

### Environmental Stock Pot Stove w/blower

#### Single Unit

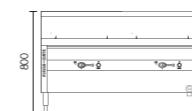
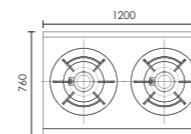
EPS-1-F



|                |                                 |
|----------------|---------------------------------|
| Dimension      | 600 x 760 x (600 + 200) mm H    |
| Fuel           | NG: DN20 ; LPG: DN20 ; TG: DN20 |
| Burner Ratings | 28kW                            |
| Voltage        | 220V/SPN/50Hz ; 100W            |

#### Double Unit

EPS-2-F



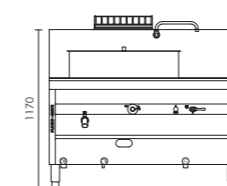
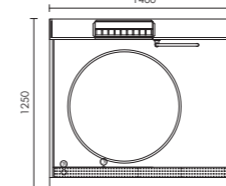
|                |                                 |
|----------------|---------------------------------|
| Dimension      | 1200 x 760 x (600 + 200) mm H   |
| Fuel           | NG: DN40 ; LPG: DN40 ; TG: DN40 |
| Burner Ratings | 28kW x 2 = 56kW                 |
| Voltage        | 220V/SPN/50Hz ; 100W x 2        |

\*Ø500-500 mm for all items under Stock Pot Stove w /blower series

### Environmental Soup Kettle

#### Single Head

ECK-1E



|                        |                                 |
|------------------------|---------------------------------|
| Dimension              | 1400 x 1250 x (810 + 360) mm H  |
| Fuel                   | NG: DN20 ; LPG: DN20 ; TG: DN20 |
| Water Inlet / Drainage | DN15 / DN40                     |
| Burner Ratings         | 48kW                            |
| Voltage                | 220V/SPN/50Hz ; 130W            |
| Capacity               | 280L                            |

\* All Specifications are subjected to change without prior notice.

## Custom solutions

- ▶ Wall mounted faucet with high back splash

# HIGHLIGHT OF DUCK ROASTER & PIG ROASTER

## Safety Features

- ▶ Flame failure device

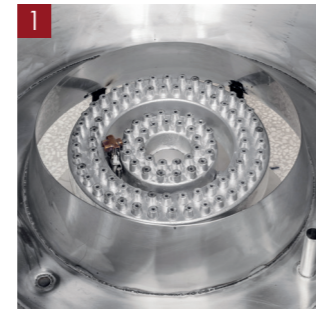
## Durability, Hygiene & Interface Features

- ▶ Durable S/S frame structure for heavy duty usage
- ▶ Insulated model is available

## Accessory

- ▶ Gas regulator

## COMMON FEATURES



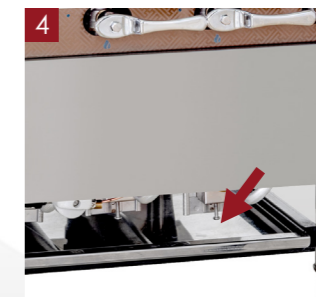
**1** Overflow design for grease  
Excessive grease will be removed via overflow tube for easy cleaning



**2** Observation window  
It allows a chef to control the cooking process through regular observation



**3** Lava rocks  
Lava rocks ensure the heat is evenly distributed during cooking process



**4** Crumb tray  
Prevent grease and dirt drip on the floor for better hygiene



**5** Separate burner control  
Allow chef to control the burner more accurately



CDR-8DF



CPR-096WF



# DUCK ROASTER



## Features

- 

**A** Hanging ring  
Located at perfect height for easy handling of the ducks during cooking process
- 

**B** Thermometer  
Allows precise manipulation of the flame level
- 

**C** Insulated body  
Stainless steel inner layer to enhance the cooking efficiency and prevent overheat body structure
- 

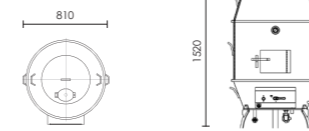
**D** Manual rotary wheels  
Mounted at the top of the roaster cover for hanging full height pig roasting  
(For CDR-10F only)

- ▶ Lava rock stand
- ▶ Ventilation hole at the cover for heat exhaust

## Duck Roaster

### 32" Double Layer

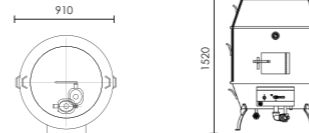
CDR-8DF



|                   |                                 |
|-------------------|---------------------------------|
| Dimension         | Ø810 x 1520 mm H                |
| Fuel              | NG: DN20 ; LPG: DN20 ; TG: DN20 |
| Oil Overflow Pipe | Ø22                             |
| Burner Ratings    | 16kW                            |
| Capacity          | 6 - 7 pieces duck               |

### 36" Double Layer

CDR-9DF

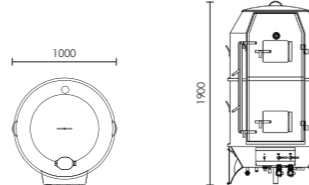


|                   |                                 |
|-------------------|---------------------------------|
| Dimension         | Ø910 x 1520 mm H                |
| Fuel              | NG: DN20 ; LPG: DN20 ; TG: DN20 |
| Oil Overflow Pipe | Ø22                             |
| Burner Ratings    | 16kW                            |
| Capacity          | 8 - 9 pieces duck               |

## Full Height Pig / Duck Roaster

### 39" Double Layer

CDR-10F



|                   |   |
|-------------------|---|
| Dimension         | Ø1000 x 1900 mm H                       |
| Fuel              | NG: DN25 ; LPG: DN25 ; TG: DN25         |
| Oil Overflow Pipe | Ø22                                     |
| Burner Ratings    | 28kW                                    |
| Capacity          | 10 - 11 pieces duck or 3 - 4 pieces pig |

\* All Specifications are subjected to change without prior notice.

# PIG ROASTER



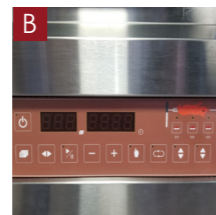
CPR-096WF

CPR-116WR

## Features



Bar burners with V-shape splasher  
Full-length bar burner design for generating powerful heat to roast the pig with crispy skin



Smart control system  
9 cooking functions and manual control



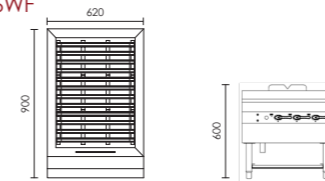
Dynamic positioning  
Roast with half-rotate/ full-rotate or rising-lowering

- ▶ Full width crumb tray
- ▶ Firebrick insulation for durability
- ▶ Capacity:
  - CPR-096WF: 1nos of sucking pig
  - CPR-098WF: 2nos of sucking pig
  - CPR-116WR: 1nos of sucking pig

## Pig Roaster

620mm Width

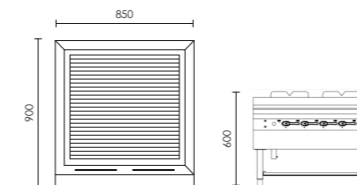
CPR-096WF



|                |                                 |
|----------------|---------------------------------|
| Dimension      | 620 x 900 x 600 mm H            |
| Fuel           | NG: DN25 ; LPG: DN25 ; TG: DN25 |
| Burner Type    | Bar burner x 3                  |
| Burner Ratings | 36kW                            |

850mm Width

CPR-098WF

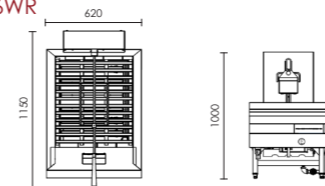


|                |                                 |
|----------------|---------------------------------|
| Dimension      | 850 x 900 x 600 mm H            |
| Fuel           | NG: DN25 ; LPG: DN25 ; TG: DN25 |
| Burner Type    | Bar burner x 5                  |
| Burner Ratings | 60kW                            |

## Pig Roaster - Automatic Rotation

620mm Width

CPR-116WR



|                |                                 |
|----------------|---------------------------------|
| Dimension      | 620 x 1150 x 1000 mm H          |
| Fuel           | NG: DN25 ; LPG: DN25 ; TG: DN25 |
| Burner Type    | Bar burner x 6                  |
| Burner Ratings | 50kW                            |

\* All Specifications are subjected to change without prior notice.