



ALL-ELECTRIC KITCHEN EQUIPMENT

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Mantru.e

All Electric

Mantru.E group is specialized in All-Electric commercial kitchen equipment R&D and manufacturing since 2008. Its quality products, satisfied service and good company image have positioned Mantru.E at the high end in the industry. The company head-quarters in Shenzhen and has a 20,000 sqm factory in Canton, China.

Invested by New Energy Shenzhen Institute and related industrial funds, the company gets strong technical background and pay high attention to R&D. The number of engineers are even more than factory workers as the production lines are highly auto-mated. 12 professional labs were set up in the company to test components and products, which is unique in Chinese commercial kitchen equipment industry.

Mantru.E products include drop-in and countertop induction hobs, grills, fryers, induction/infrared ranges, satay grills, induction cauldrons, induction woks, soup stoves, steamers, pasta cookers, etc., which are all electrical-executed and eco-friendly. OEM/ODM and customizing services available.

With its quality products, experienced 4S marketing and service team, Mantru.E has built up massive sales networks of more than 400 reliable partners nationwide, from all market segments such as universities, hospitals, governments, militaries, premium hotels, restaurants, renowned companies etc. More than 30 showrooms and over 140 service centers have been set up national-wide by year 2015.

Mantru.E looks forward to cooperate with partners worldwide to succeed together and contribute more to catering industry, energy-saving and environment protection.

CORE TECHNOLOGY

- Double Heating Efficiency ❖
- Triple Heating Area ❖
- More Heating Equably ❖
- Infrared Controlling Temperature Accurately ❖
- Achieving 800 Degree Temperature ❖

STRENGTH ONE

Mantru.E Core Strength

Continuous Power Output while stir-firing

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Real Fire Simulation Technology
(US International Patent Number: 61903969)

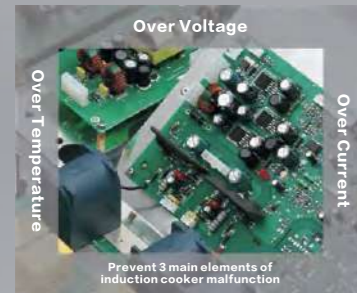
Unique Patent Real Fire Simulation Technology

<p>Advantage 1</p> <p>High Stir-Firing Power</p>  <p>Mantru.E: High burning power, continuous heating during stir-firing, twice heat output comparing to normal induction cookers.</p>	<p>Advantage 2</p> <p>3 times heating area</p>  <p>Large heating area, food well cooked.</p>	<p>Advantage 3</p> <p>Evenly Heating</p>  <p>Evenly heating, similar to real fire heating situation</p>
<p>VS</p>  <p>Normal Induction Cookers: Not enough burning power, discontinuous heating during stir-firing.</p>	<p>VS</p>  <p>Small heating area, food not well cooked.</p>	<p>VS</p>  <p>Normal Induction Cookers: Unevenly heating, incomplete heating area, food easy to get burnt.</p>




ADD Electro-magnetic Engine Leading in the Industry

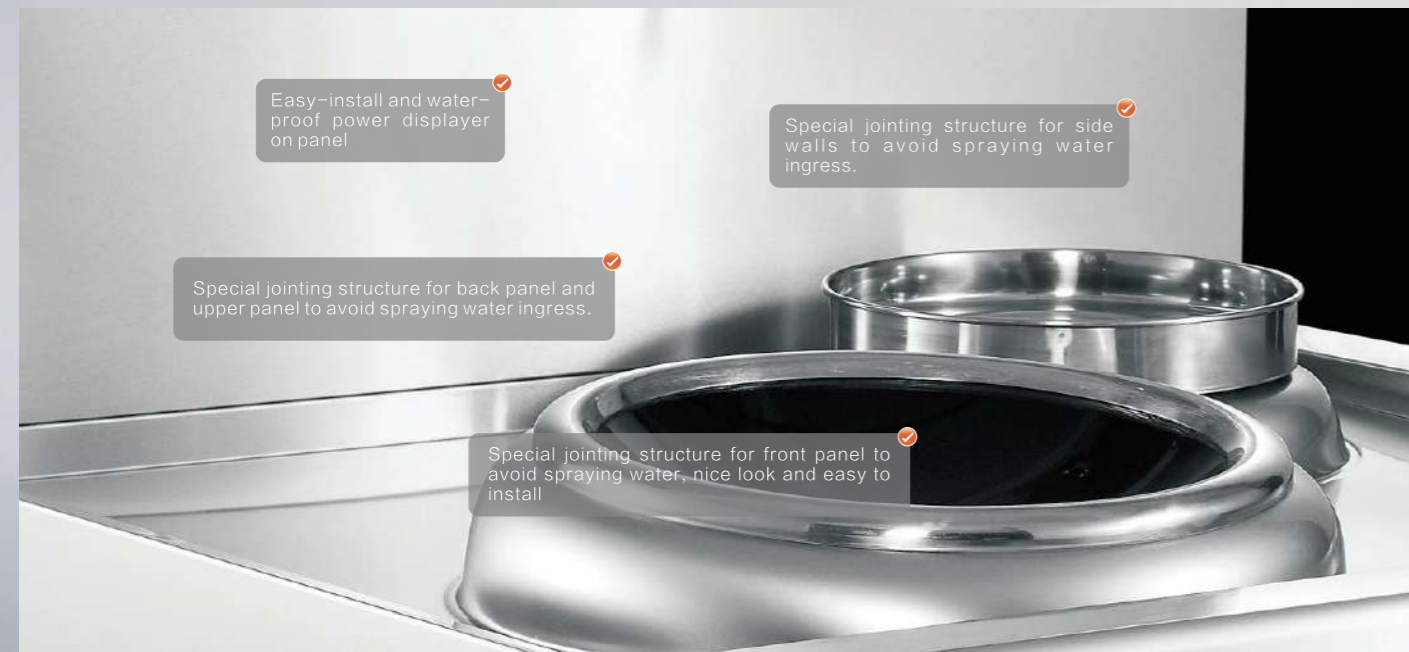
Automatically adapt to changes

ADD digital electro-magnetic engine can intelligently detect pot material, height, position etc. then changes and adapt to them automatically. Thus avoids overvoltage and overcurrent etc. to cause damages to the IGBT. The EMI wave filtering unit can absorb the surges from the power grid to protect the core parts. Specially designed thermal system ensures the electric parts working within safe temperature limit.



Tooth Shape Coil Design Leading in the Industry

<p>Advantage 1</p> <p>Tooth shape coil frame is safer</p>  <p>Safe distance between coil turns, heat radiates well. Normal heating coils haven't enough space between turns, easy to get burnt at the bottom or short-circuit between turns.</p>	<p>Advantage 2</p> <p>Woven heating wire heats more evenly</p>  <p>Woven pure copper heating wires, even magnetic field, heats more evenly and energy efficiency higher than wrapped wires.</p>	<p>Advantage 3</p> <p>PPS frame and aluminum alloy bracket is more reliable</p>  <p>The PPS coil frame stands temperature up to 300 degrees centigrade. It well keeps the distance between the pot and the coil. Thus keeps stable power and heat output.</p>
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STRENGTH TWO

Energy-Saving Commercial Kitchen Equipment Induction Standard Labs

- ❖ Electric Control Performance Lab
- ❖ Reliability Testing Lab
- ❖ Electric Components Lab
- ❖ Gas-Electric Comparing Lab
- ❖ Operating Environment Lab
- ❖ Components Testing Lab
- ❖ Safe Testing Lab
- ❖ Water-proof Testing Lab
- ❖ Radiation Testing Lab
- ❖ EMS Lab
- ❖ Energy Efficiency Lab
- ❖ Installation Standard Lab



STRENGTH THREE

Three Systems of Lean Production Platform

Automatic Assembling Lines

- ❖ 35 meter automatic assembling line
- ❖ Automatic lifting section
- ❖ Automatic winding section
- ❖ Automatic packing section

Robot Arm Laser Welding System

- ❖ Imported laser cutting machine
- ❖ Robot arm laser welding section
- ❖ Import accurate bending section
- ❖ Robot welding assisting section

Comprehensive Detecting System

- ❖ Intelligent voltage control
- ❖ Product data analysis
- ❖ Intelligent testing before package



INDUCTION WOK SERIES

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400 Single Induction Wok (Single Basin)

- Real-fire simulation technology. Can achieve Stir-Frying. Heating uniformity and bigger heating area.
- 5-level power control;
- LED power display;

Model	ZC-C4015A-W
Dimension(mm)	1100x1100x(810+440)
Rated Power(kw)	15
Rated Voltage	380V 3-phase 5-line



500 Single Induction Wok (Single Basin)

Model	ZC-C5020A-W
Dimension(mm)	1200x1100x(810+440)
Rated Power(kw)	20
Rated Voltage	380V 3-phase 5-line

400 Dual Induction Wok (Single Basin)

Model	ZC2-C4030A-W
Dimension(mm)	1800x1100x(810+440)
Rated Power(kw)	15+15
Rated Voltage	380V 3-phase 5-line

500 Dual Induction Wok (Single Basin)

Model	ZC2-C5040A-W
Dimension(mm)	1800x1100x(810+440)
Rated Power(kw)	20+20
Rated Voltage	380V 3-phase 5-line



500&400 Dual Induction Wok(Single Basin)

Model	ZC2-C5435A-W
Dimension(mm)	1800x1100x(810+440)
Rated Power(kw)	20+15
Rated Voltage	380V 3-phase 5-line

400 Dual Induction Wok (Dual Basin)

Model	ZC2-C4030A-W2
Dimension(mm)	2200x1100x(810+440)
Rated Power(kw)	15+15
Rated Voltage	380V 3-phase 5-line

500 Dual Induction Wok (Dual Basin)

Model	ZC2-C5040A-W2
Dimension(mm)	2200x1100x(810+440)
Rated Power(kw)	20+20
Rated Voltage	380V 3-phase 5-line

INDUCTION CAULDRON SERIES

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800 Induction Cauldron

- Real-fire simulation technology. Heating uniformity and bigger heating area.
- 5-level power control;
- LED power display;

Model	ZC-C8020A / ZC-C8025A
Dimension(mm)	1100x1100x(810+440)
Rated Power(kw)	20 / 25
Rated Voltage	380V 3-phase 5-line



600 Induction Cauldron

Model	ZC-C6015A
Dimension(mm)	900x900x(810+440)
Rated Power(kw)	15
Rated Voltage	380V 3-phase 5-line



900 Induction Cauldron

Model	ZC-C9025A
Dimension(mm)	1100x1200x(810+440)
Rated Power(kw)	25
Rated Voltage	380V 3-phase 5-line



1000 Induction Cauldron

Model	ZC-C10025A / ZC-C10030A
Dimension(mm)	1300x1300x(810+440)
Rated Power(kw)	25 / 30
Rated Voltage	380V 3-phase 5-line



1200 Induction Cauldron

Model	ZC-C12030A
Dimension(mm)	1400x1500x(810+440)
Rated Power(kw)	30
Rated Voltage	380V 3-phase 5-line



Temperature-Control Induction Cauldron

Model	ZC-C8020A-DW / ZC-C8025A-DW
Dimension(mm)	1100x1100x(810+440)
Rated Power(kw)	20 / 25
Rated Voltage	380V 3-phase 5-line



800 Dual Induction Cauldron

Model	ZC2-C8040A / ZC2-C8050A
Dimension(mm)	2200x1100x(810+440)
Rated Power(kw)	20+20 / 25+25
Rated Voltage	380V 3-phase 5-line

INDUCTION SOUP STOVE SERIES

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200L Tilting Soup Stove

- Real-fire simulation technology. Heating uniformity and bigger heating area.
- 5-level power control;
- LED power display;

Model	ZT-T20025A-Y
Dimension(mm)	1300x980x1090
Rated Power(kw)	25
Rated Voltage	380V 3-phase 5-line



Single Burner Induction Soup Stove

Model	ZT-C15A
Dimension(mm)	700x850x(530+720)
Rated Power(kw)	15
Rated Voltage	380V 3-phase 5-line



Time-Control Soup Stove

Model	ZT-C15S
Dimension(mm)	700x850x(530+720)
Rated Power(kw)	15
Rated Voltage	380V 3-phase 5-line



Dual Burners Induction Soup Stove

Model	ZT2-C30A
Dimension(mm)	1400x850x(530+720)
Rated Power(kw)	15+15
Rated Voltage	380V 3-phase 5-line

STEAMING SERIES

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12-tray Induction Rice Steamer

- Induction heating, create steam in 3 minutes;
- Low water level and dry-fire protection;
- 4cm warming layer, reduce heat dissipation, increase heating efficiency;

Model	ZZ-C12A
Dimension(mm)	820x900x1750
Rated Power(kw)	15
Rated Voltage	380V 3-phase 5-line



24-tray Induction Rice Steamer

Model	ZZ2-C24A
Dimension(mm)	1400x900x1750
Rated Power(kw)	25
Rated Voltage	380V 3-phase 5-line



24-tray Electric Rice Steamer

Model	ZZ2-D24A
Dimension(mm)	1150x840x1650
Rated Power(kw)	24
Rated Voltage	380V 3-phase 5-line



Electric Dim-Sum Steamer

Model	ZC-D18A
Dimension(mm)	840x900x795
Rated Power(kw)	18
Rated Voltage	380V 3-phase 5-line



900/1100 Three-Container Sea Food Steamer

Model	ZZ3-C9030A / ZZ3-C10030A
Dimension(mm)	900x900x1860 / 1100x900x1860
Rated Power(kw)	30
Rated Voltage	380V 3-phase 5-line



1300 Three-Container Sea Food Steamer

Model	ZZ3-C13030A
Dimension(mm)	1300x900x1750
Rated Power(kw)	30
Rated Voltage	380V 3-phase 5-line

ELECTRIC BBQ GRILL SERIES

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800/1200 BBQ Grill

- High-temperature (nearly 900 Degree) and smokeless BBQ design;
- During operating, the heating pipe is with safe voltage and prevent to get electric shock;
- Heating pipe is anti-broken;

Model	ZK-D12A
Dimension(mm)	800x520x450 / 1200x520x450
Rated Power(kw)	12/14
Rated Voltage	380V 3-phase 5-line



BBQ Grill

Model	ZK3-D9012A
Dimension(mm)	900x800x (800+30)
Rated Power(kw)	12
Rated Voltage	380V 3-phase 5-line

INDUCTION/INFRARED RANGE SERIES

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4-Burner Infrared Range



- Higher temperature, can reach 600 degree temperature.
- While reach 600 degree still can operate ceaseless.
- Can be suitable for different material cooker.

Model	ZT4-H9012A
Dimension(mm)	800x900x(810+120)
Rated Power(kw)	3x4
Rated Voltage	380V 3-phase 5-line



Dual Burner Induction Range

Model	ZT2-C9007A
Dimension(mm)	450x900x(810+120)
Rated Power(kw)	3.5x2
Rated Voltage	380V 3-phase 5-line



Dual Burner Infrared Range

Model	ZT2-H9006A
Dimension(mm)	450x900x(810+120)
Rated Power(kw)	3x2
Rated Voltage	380V 3-phase 5-line



4 Burner Induction Range

Model	ZT4-C9014A
Dimension(mm)	800x900x(810+120)
Rated Power(kw)	3.5x4
Rated Voltage	380V 3-phase 5-line



6 Burner Induction Range

Model	ZT6-C9021A
Dimension(mm)	1200x900x(810+120)
Rated Power(kw)	3.5x6
Rated Voltage	380V 3-phase 5-line



6 Burner Infrared Range

Model	ZT6-H9018A
Dimension(mm)	1200x900x(810+120)
Rated Power(kw)	3x6
Rated Voltage	380V 3-phase 5-line

900MM DEPTH SERIES

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900mm Induction Wok

Model	ZC-C4015A9
Dimension(mm)	800x900x(810+120)
Rated Power(kw)	15
Rated Voltage	380V 3-phase 5-line



900mm 600 Induction Cauldron

Model	ZC-C6015A9
Dimension(mm)	800x900x(810+120)
Rated Power(kw)	15
Rated Voltage	380V 3-phase 5-line



900mm Induction Dim-Sum Steamer

Model	ZC-C18A9
Dimension(mm)	800x900x(810+120)
Rated Power(kw)	18
Rated Voltage	380V 3-phase 5-line



900mm Electric Dim-Sum Steamer

Model	ZC-D18A9
Dimension(mm)	800x900x(810+120)
Rated Power(kw)	18
Rated Voltage	380V 3-phase 5-line



900mm Electric Noodles Cooker

Model	XM-D9018A
Dimension(mm)	800x900x(810+120)
Rated Power(kw)	18
Rated Voltage	380V 3-phase 5-line



900mm Electric Bain Marie

Model	XW2-D9006A
Dimension(mm)	800x900x(810+120)
Rated Power(kw)	6
Rated Voltage	380V 3-phase 5-line



900mm Electric Dual Tank Fryer

Model	XZ2-D9024A
Dimension(mm)	800x900x(810+120)
Rated Power(kw)	24
Rated Voltage	380V 3-phase 5-line



900mm Electric Griddle

Model	XP-D9012A
Dimension(mm)	800x900x(810+120)
Rated Power(kw)	12
Rated Voltage	380V 3-phase 5-line



900mm Dual Tank Noodles Cooker

Model	ZT2-C5030A9-W
Dimension(mm)	1800x900x(810+120)
Rated Power(kw)	15+15
Rated Voltage	380V 3-phase 5-line

TABLETOP INDUCTION COOKER SERIES

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5KW Tabletop Induction Hob



- Real-fire simulation technology. Heating uniformity and bigger heating area.
- 5-level power control.
- Whole stainless steel shell without connecting gap.

Model	ZT-C405A
Dimension(mm)	380x420x130
Rated Power(kw)	5
Rated Voltage	220V



3.3KW Tabletop Induction Wok

Model	ZC-C333A
Dimension(mm)	380x420x180
Rated Power(kw)	3.3
Rated Voltage	220V

3.3KW Tabletop Induction Hob

Model	ZT-C333A
Dimension(mm)	350x440x113
Rated Power(kw)	3.3
Rated Voltage	220V

5KW Tabletop Induction Wok

Model	ZC-C405A
Dimension(mm)	380x420x180
Rated Power(kw)	5
Rated Voltage	220V



8KW Tabletop Induction Hob

Model	ZT-C408A
Dimension(mm)	500x600x300
Rated Power(kw)	8
Rated Voltage	380V 3-phase 5-line

8KW Tabletop Induction Wok

Model	ZC-C408A
Dimension(mm)	500x600x310
Rated Power(kw)	8
Rated Voltage	380V 3-phase 5-line

Dual Burner Induction Hob

Model	ZT2-C307A
Dimension(mm)	720x440x113
Rated Power(kw)	3.3x2
Rated Voltage	220V

DROP-IN INDUCTION COOKER SERIES

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Dual Drop-in Induction Wok



Model	ZC2-C307A-Q
Dimension(mm)	850x400x175
Rated Power(kw)	3.3x2
Rated Voltage	220V
Equipment Assembling Hole Size(mm)	823x373
Control Box Size(mm)	128x64
Control Box Assembling Hole Size(mm)	141x70



3.3KW Drop-in Induction Hob

Model	ZT-C333A-Q
Dimension(mm)	340x340x132
Rated Power(kw)	3.3
Rated Voltage	220V
Equipment Assembling Hole Size(mm)	330x330
Control Box Size(mm)	128x64
Control Box Assembling Hole Size(mm)	141x70

3.3KW Drop-in Induction Wok

Model	ZC-C333A-Q
Dimension(mm)	380x380x175
Rated Power(kw)	3.3
Rated Voltage	220V
Equipment Assembling Hole Size(mm)	370x370
Control Box Size(mm)	128x64
Control Box Assembling Hole Size(mm)	141x70



Drop-in Induction Dual Burner Combine (Control Panel Separated)

Model	ZC2-C307A-Q
Dimension(mm)	850x400x175
Rated Power(kw)	3.3x2
Rated Voltage	220V
Equipment Assembling Hole Size(mm)	840x390
Control Box Size(mm)	128x64
Control Box Assembling Hole Size(mm)	141x70

Drop-in Induction Dual Burner Combine

Model	ZC2-C307A-Q
Dimension(mm)	850x500x175
Rated Power(kw)	3.3x2
Rated Voltage	220V
Equipment Assembling Hole Size(mm)	840x490
Control Box Size(mm)	128x64
Control Box Assembling Hole Size(mm)	141x70

CUSTOMIZE SERIES

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Bun Griddle

Model	ZT-C4508A
Dimension(mm)	750x800x(800+75)
Rated Power(kw)	8
Rated Voltage	380V 3-phase 5-line



Auto-Lift Pasta Cooker

Model	ZM-D9015A
Dimension(mm)	600x900x(810+120)
Rated Power(kw)	15
Rated Voltage	380V 3-phase 5-line



Temperature-Sense Range

Model	ZT6-CH19A
Dimension(mm)	1200x800x810
Rated Power(kw)	3x4+3.5x2
Rated Voltage	380V 3-phase 5-line