



名厨磁电 · 全电厨房  
— All-Electric —

## COMPANY PROFILE

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 headquarters 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 automated. 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.



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## STRENGTH ONE

# Mantru.E Core Strength

### Open Fire Simulation Technology: Continuous Power Output While Pot-Shaking

Pot-shaking and high pot temperature is the basis of good oriental dishes. However for normal induction cookers, heating stops when the pot leave the hob for some distance. The pot temperature decrease rapidly and cannot cook the dish as good as on open fire. This prevented the wider use of induction cookers in oriental commercial kitchens.

Mantru.E's self-developed Open-Fire-Simulation technology well-resolved this problem. With this technology the induction cookers can detect the pot distance, moving speed etc., the CPU will calculate and adjust the power output accordingly. Thus simulates the cooking method as on an open fire. This technology will absolutely help induction cookers to be more widely used in oriental cooking.

US International Patent Number: 61903969

### Unique Patent Open-Fire-Simulation Technology

#### Advantage 1

High Pot-Shaking Power



Mantru.E: High burning power, continuous heating during pot-shaking, twice heat output comparing to normal induction cookers.

VS



Normal Induction Cookers: Not enough burning power, discontinuous heating during pot-shaking.

#### Advantage 2

3 Times Heating Area



Large heating area, food well cooked

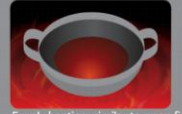
VS



Small heating area, food not well cooked

#### Advantage 3

Evenly Heating



Evenly heating, similar to open fire heating situation

VS

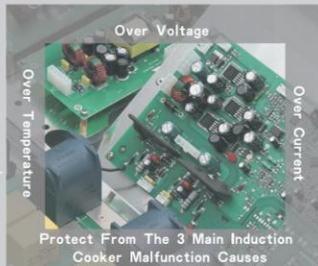


Normal Induction Cookers: Unevenly heating, incomplete heating areas, food easy to get burnt

## 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. 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 Module Leading in the Industry

#### Advantage 1

Tooth shape coil frame safer



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.

#### Advantage 2

Woven pure copper heats more evenly



Woven pure copper heating wires, even magnetic field, heats more evenly and energy efficiency higher than wrapped wires.

#### Advantage 3

PPS frame and aluminum alloy bracket more reliable



The PPS coil frame stands temperature up to 300 degrees centigrade. It will keep the distance between the pot and the coil. Thus keeps stable power and heat output.

## Mantru.E Product Quality Standard Leading in the Industry

#### Example 1

Components purchasing and manufacturing standard higher than national standard

#### Example 2

Up to 100,000 times no problem requirement

#### Example 3

Passed IPX5 water-proof test

Key Test Projects	National Standard Requirement	Mantru.E Standard Requirement
Electromagnetic Radiation	EN50336 requires 30cm distance radiation <=90%	Requires 10cm distance radiation <=50%
EMS Surge	GB/T17626.4-2008 product surge level 3 requires 2KV	Requires 3KV
Showering Test	GB/-T4706.1-2005 requires IPX4	Requires pass IPX5 showering test
Thermal Efficiency	Industry standard SB/T10548 energy efficiency level 1 requires >=91 level 2 >=85% level 3 >=80%	Requires >90%
Safety Performance	GB4706.1-2005 requires basic insulation 1000V, leakage current 0.75mA/KW	Requires basic insulation 1250V, leakage current <10mA



## STRENGTH TWO

### Energy-Saving Commercial Kitchen Equipment Electromagnetic Standard Labs

- \* Electric Control Performance Lab
- \* Reliability Testing Lab
- \* Electric Components Lab
- \* Gas-Electric Comparing Lab
- \* Walk-In Environment Lab
- \* Parts Testing Lab
- \* Safety Regulations Lab
- \* Showering Lab
- \* Radiation Testing Lab
- \* EMS Lab
- \* Energy Efficiency Lab
- \* Installation Standard Lab



## STRENGTH THREE

### The Lean Production Platform Three Systems

#### Automatic Assembly Lines

- \*35meter automatic assembly line
- \*Automatic lifting section
- \*Automatic winding section
- \*Automatic packing section

#### Robot Arm Laser Welding System

- \*Imported laser cutting machine
- \*Robot arm laser welding section
- \*Imported accurate bending section
- \*Robot welding assisting section

#### Comprehensive Testing System

- \*Intelligent aging voltage control
- \*Real-time product aging data analysis
- \*6 in 1 intelligent safety test



## Mantru.e All-electric Kitchen Advantages:

- **Energy Saving:** Thermal efficiency 90%+
- **Eco friendly:** Low-Carbon 50% less than Gas range (ISO14001)
- **Safe:** Avoid fire hazards in the kitchen
- **Clean:** Comfortable kitchen environment
- **Intelligent:** Accurate control design and See-through Kitchen system
- **Cost Saving:** 40%-75% less than gas range





## Performance:

**Patent 1: Real Flame Simulation Technology, can achieve Stir-Frying.**  
**Patent 2: Exclusive coil weaving and tray (PPS material) design.**

## Body

- Material: Full thickened 304 stainless steel, corrosion resistance and durable
- Water faucet: Safe and leakage-proof 304 stainless steel 180 degrees swivel activated faucet;
- Handle: silicone anti-skid pad on the alloy grip, 5 gears adjustment, gear clear sense of control which can be adapted to the chef's use habits to control by the knee directly.
- Display Screen: Dynamic LED display
- Waterproof: IPX6, rinsing directly.
- Structure protection: Dimensional structure design to protect from water, cooking fumes and insect.

## Interior

- Host Machine: high stability, digital driving with ADD magnetolectric technology to suitable for a variety of complex kitchen environment.
- Coil Components: Patented coil mounting rack which is made of PPS material with high efficient magnetic stripe;
- Heat dissipation: Full enclosed with horn duct design to protect against water splash, grease and insect.



<b>Product Name</b>	400mm Burner with one basin Induction Wok	500mm Burner with one basin Induction Wok
<b>Model</b>	ZC-C4015A-W	ZC-C5020A-W
<b>Dimension (mm) W x D x H</b>	1100 x 1100 x (810+440)	1100 x 1100 x (810+440)
<b>Rated Power</b>	15kW	15kW
<b>Rated Voltage</b>	380V	380V



<b>Product Name</b>	400mm Double Burner with one basin Induction Wok	400mm Double Burner with one basin Induction Wok
<b>Model</b>	ZC2-C4030A-W	ZC2-C4030A-W2
<b>Dimension (mm) W x D x H</b>	1800 x 1100 x (810+440)	2200 x 1100 x (810+440)
<b>Rated Power</b>	2 x 15kW	2 x 15kW
<b>Rated Voltage</b>	380V	380V



<b>Product Name</b>	500mm Double Burner with one basin Induction Wok	500mm Double Burner with double basin Induction Wok
<b>Model</b>	ZC2-C5040A-W	ZC2-C5040A-W2
<b>Dimension (mm) W x D x H</b>	1800 x 1100 x (810+440)	2200 x 1100 x (810+440)
<b>Rated Power</b>	2 x 20kW	2 x 20kW
<b>Rated Voltage</b>	380V	380V



<b>Product Name</b>	400mm+500mm Double Burner with one basin Induction Wok
<b>Model</b>	ZC2-C5435A-W
<b>Dimension (mm) W x D x H</b>	1800 x 1100 x (810+440)
<b>Rated Power</b>	20kW + 15kW
<b>Rated Voltage</b>	380V







## **Performace:**

**Patent 1: Real Flame Simulation Technology, can achieve Stir-Frying.**

**Patent 2: Exclusive coil weaving and tray (PPS material) design.**

## **Body**

- Material: Full thickened 304 stainless steel, corrosion resistance and durable
- Water faucet: Safe and leakage-proof 304 stainless steel 180 degrees swivel activated faucet;
- Handle: silicone anti-skid pad on the alloy grip, 9 gears adjustment, gear clear sense of control which can be adapted to the chef's use habits to controll by the knee directly.
- Display Screen: Dynamic LED display
- Waterproof: IPX6, rinsing directly.
- Structure protection: Dimensional structure design to protect from water, cooking fumes and insect.

## **Interior**

- Host Machine: high stability, digital driving with ADD magnetoelectric technology to suitable for a variety of complex kitchen environment.
- Coil Components: Patented coil mounting rack which is made of PPS material with high efficient magnetic stripe;
- Heat dissipation: Full enclosed with horn duct design to protect against water splash, grease and insect.



<b>Product Name</b>	600mm Induction Large Wok	800mm Induction Large Wok
<b>Model</b>	ZC-C6015A	ZC-C8020A/ ZC-C8025A
<b>Dimension (mm) W x D x H</b>	900 x 900 x (810+440)	1100 x 1100 x (810+440)
<b>Rated Power</b>	15kW	20kW/ 25kW
<b>Rated Voltage</b>	380V	380V



<b>Product Name</b>	900mm Induction Large Wok	1000mm Induction Large Wok
<b>Model</b>	ZC-C9025A	ZC-C10025A/ ZC-C10030A
<b>Dimension (mm) W x D x H</b>	1100 x 1200 x (810+440)	1300 x 1300 x (810+440)
<b>Rated Power</b>	25kW	25kW/ 30kW
<b>Rated Voltage</b>	380V	380V



<b>Product Name</b>	1200mm Induction Large Wok	800mm Double Burner Induction Large Wok
<b>Model</b>	ZC-C12030A	ZC2-C8040A/ ZC2-C8050A
<b>Dimension (mm) W x D x H</b>	1400 x 1500 x (810+440)	2200 x 1100 x (810+440)
<b>Rated Power</b>	30kW	2 x 20kW/ 2 x 25kW
<b>Rated Voltage</b>	380V	380V



<b>Product Name</b>	400mm+800mm Double Burner with one basin Induction Wok
<b>Model</b>	ZC2-C8435A-W/ ZC2-C8440A-W
<b>Dimension (mm) W x D x H</b>	2200 x 1100 x (810+440)
<b>Rated Power</b>	20kW + 15kW/ 25kW + 15kW
<b>Rated Voltage</b>	380V





## Performance:

**Patent : Exclusive coil weaving and tray (PPS material) design.**

**Stress-buffering design of furnace surface, stable load-bearing and fixed, reduce the pressure between the bottom of the soup pot and furnace surface**

## Body

- Material: Thickened 304 stainless steel, corrosion resistance and durable;
- Water faucet: Safe and leakage-proof 304 stainless steel 180 degrees swivel activated faucet;
- Heating panel: High durable, temperature and scraping ceramic glass
- Power Adjustment: silicone anti-skid pad on the alloy grip, 5 levels Knob switch, gear clear sense of control which can be adapted to the chef's use habits to controll.
- Display Screen: Dynamic LED display
- Waterproof: IPX6, rinsing directly.
- Structure protection: Dimensional structure design to protect from water, cooking fumes and insect.

## Interior

- Host Machine: high stability, digital driving with ADD magnetolectric technology to suitable for a variety of complex kitchen environment.
- Coil Components: Patented coil mounting rack design with high efficient magnetic stripe;
- Heat dissipation: Full enclosed with horn duct design to protect against water splash,grease and insect.



<b>Product Name</b>	Induction Stock Pot Stove	Induction Stock Pot Double Stove
<b>Model</b>	ZT-C15A	ZT2-C30A
<b>Dimension (mm) W x D x H</b>	700 x 850 x (530+720)	1400 x 850 x (530+720)
<b>Rated Power</b>	15kW	2 x 15kW
<b>Rated Voltage</b>	380V	380V



- Tilting design, easy to load ingredients and distribute soup 0-90 degree tilting
- Sphere bottom helps soup to circulate in the kettle and be heated evenly, easy clean.

<b>Product Name</b>	200L Tilting Soup Maker
<b>Model</b>	ZT-C20025A-Y
<b>Dimension (mm) W x D x H</b>	1280 x 980 x 1400
<b>Rated Power</b>	25kW
<b>Rated Voltage</b>	380V

## Performance:

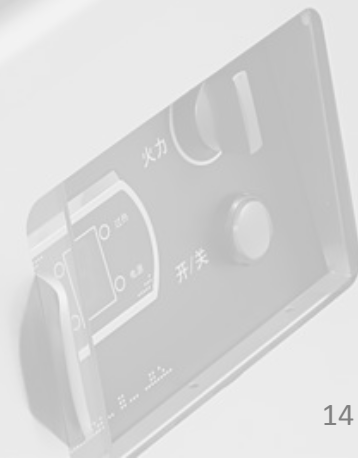
- Micro pressure heating technology: Produce 103 degrees Celsius steam, steaming fast (3 mins in steaming and 5mins full of the cabinet), steaming food efficiency greatly improved.
- Temperature setting: 50-120 degree, 75 degree warming function.
- Time Setting: 0-24 hours
- Quick Steam System: Precise control of water level to fasten steaming and enhance efficiency of cooking.

## Body

- Material: Thickened stainless steel
- Water tank: Open water tank design, easy check and clean. It is equipped with scale inhibitor devices to inhibit scale generation.
- Integral molding cabinet design: can Lock the steam in and the thermal efficiency is better.
- Structure protection: Dimensional structure design to protect from water, cooking fumes and insect.

## Interior

- 40mm thick insulation layer: good insulation performance, reduce heat loss, improve thermal efficiency
- Built-in independent contactless induction device in each layer to control temperature, power and steam accurately.
- Protection systems: Protection against dry burning and overflow; CKC water shortage protection system to avoid equipment failure caused by water shortage in the water tank.





<b>Product Name</b>	12 trays Rice Steamer Cabinet	24 trays Rice Steamer Cabinet
<b>Heating Way</b>	Induction	Induction
<b>Model</b>	ZZ-C12A	ZZ2-C24A
<b>Dimension (mm) W x D x H</b>	795 x 850 x 1720	1400 x 850 x 1720
<b>Rated Power</b>	15kW	25kW
<b>Rated Voltage</b>	380V	380V



<b>Product Name</b>	24 trays Rice Steamer Cabinet
<b>Heating Way</b>	Electric
<b>Model</b>	ZZ2-D24A
<b>Dimension (mm) W x D x H</b>	1150 x 840 x 1650
<b>Rated Power</b>	24kW
<b>Rated Voltage</b>	380V



### Performance:

- Quick Steam System: Precise control of water level to fasten steaming and enhance efficiency of cooking.

### Body

- Material: All stainless steel, patented structure design, durable, safe and reliable;
- Water tank: Open water tank design, easy check and clean.
- Drainage: pedal mechanical drainage;
- Integral molding cabinet design: can Lock the steam in and the thermal efficiency is better.
- Structure protection: Dimensional structure design to protect from water, cooking fumes and insect.



<b>Product Name</b>	3-Door Seafood Steamer Cabinet
<b>Heating Way</b>	Induction
<b>Model</b>	ZZ3-C9030A/ ZZ3-C11030A
<b>Dimension (mm) W x D x H</b>	900 x 900 x 1860/ 1100 x 900 x 1860
<b>Rated Power</b>	30kW
<b>Rated Voltage</b>	380V

### Interior

- Built-in independent contactless induction device in each layer to control temperature, power and steam accurately.
- Protection systems: Protection against dry burning and overflow; CKC water shortage protection system to avoid equipment failure caused by water shortage in the water tank.
- Self-locking anti-pull-out shelf track design, prevents misoperation;
- Without welds solution: Against rust and durable use.





### Performance:

- Micro pressure heating technology: Produce 103 degrees Celsius steam, steaming fast (3 mins in steaming and 5mins full of the cabinet), steaming food efficiency greatly improved.
- Temperature setting: 50-120 degree, 75 degree warming function.
- Time Setting: 0-24 hours
- Quick Steam System: Precise control of water level to fasten steaming and enhance efficiency of cooking.

### Body

- Material: Thickened stainless steel
- Water tank: Open water tank design, easy check and clean. It is equipped with scale inhibitor devices to inhibit scale generation.
- Integral molding cabinet design: can Lock the steam in and the thermal efficiency is better.
- Structure protection: Dimensional structure design to protect from water, cooking fumes and insect.



<b>Product Name</b>	3-Door Seafood Steamer Cabinet
<b>Heating Way</b>	Induction
<b>Model</b>	ZZ3-C13030A
<b>Dimension (mm) W x D x H</b>	1300 x 900 x 1750
<b>Rated Power</b>	30kW
<b>Rated Voltage</b>	380V

### Interior

- 40mm thick insulation layer: good insulation performance, reduce heat loss, improve thermal efficiency
- Built-in independent contactless induction device in each layer to control temperature, power and steam accurately.
- Protection systems: Protection against dry burning and overflow; CKC water shortage protection system to avoid equipment failure caused by water shortage in the water tank.



### Performance:

- Micro pressure heating technology: Produce 103 degrees Celsius steam, steaming food efficiency greatly improved.
- 92% thermal efficiency;
- Electric Backup system (8KW): When the main system (18KW) fails, the backup system can be started for emergency heating to ensure kitchen operation.
- Intelligent power adjustment: Adjust the power according to the open-close door automatically;
- Auto open-close steam system: According to the status of door open and close to control the steam, ensure the safety.
- Function: Time setting 1-99mins, temperature control 50-104 degree, Save 10 menus ect.

Product Name	4-Door Steamer Cabinet (Electric backup system)	
Heating Way	Induction+Electric	Electric + Electric
Model	ZZ4-C18A	ZZ4-D18A
Dimension (mm) W x D x H	850 x 800 x 1630	850 x 800 x 1630
Rated Power	18kW (Backup 8kW)	18kW (Backup 8kW)
Rated Voltage	380V	380V



## Performace:

- Patented smokeless heating technology: strong power output, without lampblack, can be used in the room
- Temperature up to more than 900 degrees Celsius, it can lock the moisture in the food quickly and present the best taste of the ingredients

## Body

- Material: Thickened stainless steel
- Control: Independent heater control, energy saving.



## Interior

- Patented low voltage safety conversion patent technology: Output within 36V safe working voltage, eliminate electricity danger, ensure the safety and reliability of equipment.
- Water circulation sewage technology: Through the circulation of water to discharge the barbecue splash dripping oil, easy to clean.



<b>Product Name</b>	Hightemp Smokeless BBQ (3 sets heating tube & Controller)	Hightemp Smokeless BBQ (4 sets heating tube & Controller)
<b>Model</b>	ZK3-D12A	ZK4-D14A
<b>Dimension (mm) W x D x H</b>	800 x 520 x 470	1200 x 520 x 470
<b>Rated Power</b>	12kW	14kW
<b>Rated Voltage</b>	380V 3P 4 Wires	380V 3P 4 Wires



<b>Product Name</b>	Hightemp Smokeless BBQ with Cabinet
<b>Model</b>	ZK3-D8012A8
<b>Dimension (mm) W x D x H</b>	800 x 800 x (810+30)
<b>Rated Power</b>	12kW
<b>Rated Voltage</b>	380V 3P 4 Wires



## Performance:

- Intelligent cooking process, fast heating, continuous boiling, emmer stew, surplus heat braised rice, one-button operation.
- Rice grains are fully heated to promote amylase transformation. The gelatinization of rice core and surface is uniform. The rice grains are full in shape, crystal clear, rich in nutrition and good in taste.
- Precise temperature control, higher cooking efficiency and energy saving.

## Body

- Material: Thickened stainless steel
- Non-stick material round shape rice pot, high heat and corrosion resistance, heating evenly
- Open-close structure design: Ensure the rice pot and the suspension temperature control sensor are fixed well inside when closing the door.

## Interior

- Built-in temperature sensor, to can control the cooking process accurately through the detecting amount of steam by intelligent program, ensure the good taste.
- Intelligent cooking adjustment with memory function, can adjust the cooking process according to the amount of rice and water added.



Product Name	One-deck Rice Cooker	Two-deck Rice Cooker
Model	ZF-D05B	ZF2-D10B
Dimension (mm) W x D x H	750 x 740 x 530	750 x 740 x 990
Rated Power	5kW	2 x 5kW
Rated Voltage	380V	380V



Product Name	Three-deck Rice Cooker
Model	ZF3-D15B
Dimension (mm) W x D x H	750 x 740 x 1450
Rated Power	3 x 5kW
Rated Voltage	380V



<b>Product Name</b>	Induction Wok	Double Burner with one basin Induction Wok
<b>Model</b>	ZC-C4015A8	ZC2-C4030A8-W
<b>Dimension (mm) W x D x H</b>	800 x 800 x (810+30)	1800 x 800 x (810+30)
<b>Rated Power</b>	15kW	2 x 15kW
<b>Rated Voltage</b>	380V	380V



<b>Product Name</b>	600mm Induction Large Wok
<b>Model</b>	ZC-C6015A8
<b>Dimension (mm) W x D x H</b>	800 x 800 x (810+30)
<b>Rated Power</b>	15kW
<b>Rated Voltage</b>	380V



## Performance:

- Quick Steam System: Precise control of water level to fasten steaming and enhance efficiency of cooking rice.

## Design

- Water tank: Open water tank design, easy check and clean.
- Drainage: pedal mechanical drainage, convenient and reliable.
- Protection systems: Protection against dry burning and overflow; CKC water shortage protection system to avoid equipment failure caused by water shortage in the water tank.
- Structure protection: Dimensional structure design to protect from water, cooking fumes and insect.



<b>Product Name</b>	Dim Sum Steamer	Dim Sum Steamer
<b>Heating Way</b>	Induction	Electric
<b>Model</b>	ZC-C18A8	ZC-D18A8
<b>Dimension (mm) W x D x H</b>	800 x 800 x (810+30)	800 x 800 x (810+30)
<b>Rated Power</b>	18kW	18kW
<b>Rated Voltage</b>	380V	380V





### Product performance

Flip-type heating tube, easy to clean.

Set up a constant-temperature cold oil zone to ensure that leftover food is not re-fried at high temperatures, causing the oil to turn black.

Supports menu step-by-step heating (for example: the first step is 180 degrees for 5 minutes, the second step is 220 degrees for 3 minutes.) Up to 5 steps of heating settings are supported, and the device will have a buzzer prompt after each step is completed.

Three modes of heating:

Energy saving mode: oil protection edge 120°C

Preheating mode: precise temperature control with algorithm.

Hi-cooking mode: After the oil temperature drops during the Jia-cooking process, it will be heated at full power to ensure delicious food.

### BODY

. Material: All stainless steel thickened body, beautiful and durable.

. Structure: Three-dimensional three-proof structure design, waterproof, oil-proof, and insect-proof

. Oil language: Setting range: 60-248°C;

Liquid touch control: 12 menus can be set for each cylinder

. Oil rainbow: made of 304 stainless steel, integrated oil river.

. Support furnace feet: stainless steel anti-slip bullet feet

### internal

Equipped with low-temperature oil melting function, solid oil can be used.

Accurate oil temperature sensor inside, accurate temperature control, no temperature fluctuations

Small degree of heat ensures even heating



<b>Product Name</b>	Deep fried with Cabinet	Deep fried with Cabinet
<b>Heating Way</b>	Electric	Electric
<b>Model</b>	XZ-D8012A8	XZ2-D8024A8
<b>Dimension (mm) W x D x H</b>	400 x 800 x (810+30)	800 x 800 x (810+30)
<b>Rated Power</b>	12kW	2 x 12kW
<b>Rated Voltage</b>	380V	380V



<b>Product Name</b>	Electric Twin Tank deep Fryer with Cabinet (with oil filter and oil return function)
<b>Heating Way</b>	Electric
<b>Model</b>	XZ2-D8018B-LH
<b>Dimension (mm) W x D x H</b>	500*800*(810+30)
<b>Rated Power</b>	9kw*2, 50Hz
<b>Rated Voltage</b>	380V

**Performance:**  
**Electromagnetic induction heating, fast heating and durable.**



## Body

- Material: Thickened 304 stainless steel;
- Power Adjustment: 5 levels Knob switch, easy operation;
- Display Screen: Dynamic LED display;
- Structure protection: Dimensional structure design to protect from water, cooking fumes and insect.

## Interior

- Host Machine: high stability, digital driving with ADD magnetoelectric technology to suitable for a variety of complex kitchen environment;
- Coil Components: Patented coil mounting rack which is made of PPS material with high efficient magnetic stripe;
- Heat dissipation: Full enclosed with horn duct design to protect against water splash,grease and insect.



Product Name	One Burner Noodle Cooker	Double Burner with one Basin Noodle Cooker
Heating Way	Induction	Induction
Model	ZM-C5015A8	ZM2-C5030A8-W
Dimension (mm) W x D x H	800 x 800 x (810+30)	1800 x 800 x (810+30)
Rated Power	15kW	2 x 15kW
Rated Voltage	380V	380V

## Performace:

- Single person can operate the whole process of cooking noodles and blanching after draining is one-key operation, which is simple and efficient to achieve production standardization;
- Time mode: Users can set the cooking time according to different food, which can satisfy customer's choice of various pasta materials. Its function of memory can be saved forever after the time is set.

## Body

- Material: Thickened stainless steel;
- Power Adjustment: Touch-screen program Settings, easy operation;
- Structure protection: Dimensional structure design to protect from water, cooking fumes and insect.

## System

- Accept manual instruction to change working state during executing preset program;
- Liquid expansion type dry burning protection system.



<b>Product Name</b>	6-hole Noodle Cooker
<b>Heating Way</b>	Electric
<b>Model</b>	ZM-D8009A8
<b>Dimension (mm) W x D x H</b>	400 x 800 x (810+30)
<b>Rated Power</b>	9kW
<b>Rated Voltage</b>	380V



<b>Product Name</b>	12-hole Noodle Cooker	12-hole Noodle Cooker
<b>Heating Way</b>	Electric	Induction
<b>Model</b>	ZM-D8018A8	ZM-C8016A8
<b>Dimension (mm) W x D x H</b>	800 x 800 x (810+30)	800 x 800 x (810+30)
<b>Rated Power</b>	2 x 9kW	2 x 8kW
<b>Rated Voltage</b>	380V	380V



<b>Product Name</b>	6-hole Noodle Cooker	6-hole Noodle Cooker
<b>Heating Way</b>	Electric	Induction
<b>Model</b>	ZM-D8009A8	ZM-C8008A8
<b>Dimension (mm) W x D x H</b>	400 x 800 x (810+30)	400 x 800 x (810+30)
<b>Rated Power</b>	9kW	8kW
<b>Rated Voltage</b>	380V	380V



### Performance:

- Special heat conduction plate can heat fast and maximize heating area evenly;
- Special non-stick surface plate, easy clean.

### Design

- Material: Thickened stainless steel
  - Power Adjustment: Touch-button temperature control (50-300 degree), easy operation
  - Structure protection: Dimensional structure design to protect from water, cooking fumes and insect.
- Applicability: unique wide voltage design, strong adaptability to the power grid, to ensure the normal operation of the equipment.



Product Name	Griddle with cabinet (Flat)	Griddle with cabinet (Flat and grooved)
Heating Way	Electric	Electric
Model	XP-D8012A8	XP-D8012B8
Dimension (mm) W x D x H	800 x 800 x (810+30)	800 x 800 x (810+30)
Rated Power	12kW	12kW
Rated Voltage	380V	380V



### Performance:

- Heat fast, wide range temperature control;
- Well-kept heat and little temperature fluctuation.

### Design

- Material: Thickened stainless steel
  - Power Adjustment: Touch-button temperature control (50-300 degree), easy operation
  - Structure protection: Dimensional structure design to protect from water, cooking fumes and insect.
- Applicability: unique wide voltage design, strong adaptability to the power grid, to ensure the normal operation of the equipment.

<b>Product Name</b>	Electric Bain Marie with Cabinet
<b>Heating Way</b>	Electric
<b>Model</b>	ZT-D8006A8
<b>Dimension (mm) W x D x H</b>	800 x 800 x (810+30)
<b>Rated Power</b>	6kW
<b>Rated Voltage</b>	380V



## Product Performance

The electromagnetic ramen pot adopts a spherical bottom design. Compared with the flat bottom design, the spherical bottom design can form a circular three-dimensional heating when making soup and noodles, and roll and boil in two directions, so that the ingredients are fully heated and more evenly heated during rolling. At the same time, the spherical bottom design does not require cleaning. Dead ends make cleaning easier and more convenient.

The electromagnetic ramen pot uses a 304 composite pot to ensure that the broth will not turn black and the food will be more delicious.

## BODY

- . Material: All stainless steel thickened body, beautiful and elegant, sturdy and durable.
- . Structure: Three-dimensional three-proof structure design, waterproof, oil-proof, and insect-proof.
- . Display: Digital tube display, intuitively showing the firepower intensity under current working status.

## INTERIOR

ADD (adaptive digital judgment) magnetolectric engine, digital drive, multi-level protection, high movement stability, suitable for winter kitchen environments, ensuring the safety and reliability of the equipment.

- . High-temperature-resistant "tooth"-shaped wire reel assembly, equipped with high-efficiency energy-concentrating rare earth magnetic strips, innovative air guide and heat dissipation structure, uniform magnetic field distribution, low heat generation and small loss, no partial fire or burning of the wire reel. Efficient back-suction heat dissipation, large air volume, fast heat dissipation speed, reducing cooling fan failure.





<b>Product Name</b>	Induction Ramen Pot	Induction Ramen Pot
<b>Model</b>	ZT-C5012A	ZT-C6015A
<b>Dimension (mm) W x D x H</b>	700*750*800	800*850*800
<b>Rated Power</b>	12kw	15kw
<b>Rated Voltage</b>	380V	380V



<b>Product Name</b>	Induction Ramen Pot
<b>Model</b>	ZT-C7020A
<b>Dimension (mm) W x D x H</b>	900 950*800
<b>Rated Power</b>	20KW
<b>Rated Voltage</b>	380v





### Specification:

- **Heating Mode:** Electromagnetic induction heating, energy gathering coil design, heating strong and evenly;
- **Protection systems:** Dry boiler protection.

### Body

- **Material:** All stainless steel, patented structure design, durable, safe and reliable;
- **Heating panel:** High durable, temperature and scraping ceramic glass
- **on/off Switch:** Knob switch with 5 levels power adjustment, easy operation and precise power control;
- **Structure protection:** Dimensional structure design to protect from water, cooking fumes and insect.

### Interior

- **Host Machine:** high stability, digital driving with ADD magnetolectric technology to suitable for a variety of complex kitchen environment.
- **Coil Components:** Patented coil mounting rack which is made of PPS material with high efficient magnetic stripe;
- **Heat dissipation:** Full enclosed with horn duct design to protect against water splash, grease and insect.
- **Ultra-sensitive multiple electric protection design,** ensure the safety of users;
- **Power output:** TOP switch power supply, low power consumption, large and stable power output.



Product Name	2-burner Induction Flat Range	4-burner Induction Flat Range
Model	ZT2-C8007A	ZT4-C8014A
Dimension (mm) W x D x H	450 x 800 x (810+30)	800 x 800 x (810+30)
Rated Power	2 x 3.5kW	4 x 3.5kW
Rated Voltage	380V	380V



Product Name	6-burner Induction Flat Range
Model	ZT6-C8021A
Dimension (mm) W x D x H	1200 x 800 x (810+30)
Rated Power	6 x 3.5kW
Rated Voltage	380V



Product Name	TableTop 2 Zone Flat Range	TableTop 4 Zone Flat Range
Model	ZT2-C07A-DZ	ZT4-C14A-DZ
Dimension (mm) W x D x H	400*750*( 350+30)	800*750*( 350+30)
Rated Power	2 x 3.5kW	4 x 3.5kW
Rated Voltage	380V	380V



### Specification:

- Cookware: Different material pans can be used, such as iron/ aluminum / purple casserole/ ceramic/ glass/ stainless steel and other various materials
- Controllable intelligent power control can meet a variety of cooking needs.
- Continuous high temperature heating, heating temperature range is large to meet above 600 degrees.

### Body

- Material: All stainless steel, patented structure design, durable, safe and reliable;
- Heating panel: High durable, temperature and scraping ceramic glass
- on/off Switch: Knob switch with 5 levels power adjustment, easy operation and precis power control;
- Structure protection: Dimensional structure design to protect from water, cooking fumes and insect.

### Interior

- Imported high efficiency wire heating plate, heating evenly, electric heating wire is reliable.
- Ultra-sensitive multiple electric protection design, ensure the safety of users;
- High-voltage power limiting technology: Ensure the furnace plate in a safe range when it's on high voltage power working.



Product Name	2-burner Infrared Flat Range	4-burner Infrared Flat Range
Model	ZT2-H8006A	ZT4-H8012A
Dimension (mm) W x D x H	450 x 800 x (810+30)	800 x 800 x (810+30)
Rated Power	2 x 3kW	4 x 3kW
Rated Voltage	380V	380V



Product Name	6-burner Infrared Flat Range
Model	ZT6-H8018A
Dimension (mm) W x D x H	1200 x 800 x (810+30)
Rated Power	6 x 3kW
Rated Voltage	380V





- **Multiple design, can meet all the cooking requirement;**
- **Heating Mode: Electromagnetic induction heating, energy gathering coil design, heating strong and evenly;**
- **Protection systems: Dry boiler protection.**

### **Body:**

- **Material: All stainless steel, patented structure design, durable, safe and reliable;**
- **Heating panel: High durable, temperature and scraping ceramic glass**
- **on/off Switch: Knob switch with 5 levels power adjustment, easy operation and precis power control.**

### **Interior**

- **Coil: Imported high efficiency nickel chromium wire heating coil, heating evenly and use durable**
- **Power adaptability: Single - phase electrical input wide voltage operation can be safe and reliable**
- **Electricity protection: Ultra-sensitive multiple electric protection design to ensure the safety of users**
- **Power output: TOP switch power s apply, low power consumption, large and stable power output**
- **Control system: Self-diagnosis program, multiple electrical protection design, ensure the safety of users.**



<b>Product Name</b>	Infrared Cooker/ Induction Cooker	Induction Cooker
<b>Model</b>	ZT-H303A/ ZT-C405A	ZT-C408B
<b>Dimension (mm) W x D x H</b>	380 x 420 x 130	500 x 618 x 300
<b>Rated Power</b>	3kW/ 5kW	8kW
<b>Rated Voltage</b>	220V	380V



<b>Product Name</b>	Induction Cooker	Induction Cooker
<b>Model</b>	ZT-C333A	ZT2-C366A
<b>Dimension (mm) W x D x H</b>	350 x 440 x 113	720 x 440 x 113
<b>Rated Power</b>	3.3kW	2 x 3.3kW
<b>Rated Voltage</b>	220V	220V



**Specification:**

- **Heating Mode:** Oper-fire simulation control technology can track the height of the throwing pot (60-80mm) to achieve throwing pot with constantly heating;
- **Protection systems:** Dry boiler protection.

**Body**

- **Material:** All stainless steel, patented structure design, durable, safe and reliable;
- **Heating panel:** High durable, temperature and scraping ceramic glass
- **on/off Switch:** Knob switch with 5 levels power adjustment, easy operation and precis power control.

**Interior**

- **Power adaptability:** Single - phase electrical input wide voltage operation can be safe and reliable
- **Power output:** TOP switch power supply, low power consumption, large and stable power output
- **Control system:** Self-diagnosis program, multiple electrical protection design, ensure the safety of users.



<b>Product Name</b>	Induction Wok	Induction Wok
<b>Model</b>	ZC-C333A/ ZC-C405A	ZC-C408B
<b>Dimension (mm) W x D x H</b>	380 x 420 x 180	500 x 618 x 300
<b>Rated Power</b>	3.3kW/ 5kW	8kW
<b>Rated Voltage</b>	220V	380V



<b>Product Name</b>	Induction Wok	Induction Flat and Wok
<b>Model</b>	ZC2-C366A	ZT2-C366B
<b>Dimension (mm) W x D x H</b>	760 x 420 x 180	760 x 420 x 180
<b>Rated Power</b>	2 x 3.3kW	2 x 3.3kW
<b>Rated Voltage</b>	220V	220V



<b>Product Name</b>	Induction Warmer/ Cooker	Induction Cooker
<b>Model</b>	XT-C800A-Q/ ZT-C333A-Q	ZT2-C366A-Q
<b>Dimension (mm) W x D x H</b>	340 x 340 x 132	680 x 340 x 132
<b>Rated Power</b>	0.8kW/ 3.3kW	2 x 3.3kW
<b>Rated Voltage</b>	220V	220V



<b>Product Name</b>	Induction Wok	Induction Wok
<b>Model</b>	ZC-C333A-Q	ZC2-C366A-Q
<b>Dimension (mm) W x D x H</b>	380 x 380 x 180	850 x 400 x 175
<b>Rated Power</b>	3.3kW	2 x 3.3kW
<b>Rated Voltage</b>	220V	220V



<b>Product Name</b>	Induction Flat and Wok	Induction Flat and Wok
<b>Model</b>	ZC2-C366B-Q	ZC2-C366C-Q
<b>Dimension (mm) W x D x H</b>	850 x 400 x 175	850 x 400 x 175
<b>Rated Power</b>	2 x 3.3kW	2 x 3.3kW
<b>Rated Voltage</b>	220V	220V

# Mantrue



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