

Moi Chèf

Empowering Baking Industry

Commercial Kitchen Solutions by Moi Chef - brand by Freeze Solutions

KS Bakers



CONÇU





About Moi Chef

Moi Chef exists to make professional baking and commercial food production easier, more reliable, and more profitable for businesses of every size.

Built around a comprehensive range of rotary rack ovens, convection ovens, mixers, sheeters, proofers, slicers, and supporting kitchen equipment, the brand enables bakeries, cafés, hotels, restaurants, and production units to run high-output operations without compromising on quality.

| | | | | | |
|----|---------------------|----|---------------------------|----|-------------------------|
| 01 | Rotary Rack Oven | 06 | Proofer | 11 | Pizza Dough Roller |
| 02 | Convection Oven | 07 | Spiral Mixer & Food Mixer | 12 | Working Table & Trolley |
| 03 | Gas Deck Oven | 08 | Dough Sheeter | 13 | Baking Tray |
| 04 | Pizza Oven | 09 | Bread Slicer | 14 | Food Equipment |
| 05 | Conveyor Pizza Oven | 10 | Divider & Moulder | 15 | Kitchen Equipment |

Heater Manufacturing Technology

Advanced technology and techniques ensure that the heating tubes have a lifespan of 10 years or more, making Moi Chef Bakery Equipment the preferred choice.

Electric Heater Production Line was Imported from Sweden. The only and one factory who make the heater by itself.





Japan & France
Electronic Component



Olympia Burner
(Japan Brand)



Full Stainless Steel #201



Micro-Computer
Controller Optional



Touch Screen

Pro

| Model | Item | Voltage | Power | N.W. (kg) | Dimension(mm) |
|-----------|------------------------------|--------------|----------|-----------|----------------|
| HX-16D-01 | 16-Tray Electric Rotary Oven | 380V 50Hz 3N | 38.7kW/h | 1400 | 2325x1420x2440 |
| HX-16Y-01 | 16-Tray Diesel Rotary Oven | 380V 50Hz 3N | 2.8kW/h | 1400 | 2325x1420x2440 |
| HX-16Q-01 | 16-Tray Gas Rotary Oven | 380V 50Hz 3N | 2.8kW/h | 1400 | 2325x1420x2440 |
| HX-32D-01 | 32-Tray Electric Rotary Oven | 380V 50Hz 3N | 50.7kW/h | 1900 | 2605x1680x2440 |
| HX-32Y-01 | 32-Tray Diesel Rotary Oven | 380V 50Hz 3N | 2.8kW/h | 1900 | 2605x1680x2440 |
| HX-32Q-01 | 32-Tray Gas Rotary Oven | 380V 50Hz 3N | 2.8kW/h | 1900 | 2605x1680x2440 |

Pro

| Model | Item | Voltage | Power | N.W. (kg) | Dimension(mm) |
|-----------|------------------------------|--------------|---------|-----------|----------------|
| HX-64D-01 | 64-Tray Electric Rotary Oven | 380V 50Hz 3N | 72kW/h | 2500 | 2110*3210*2430 |
| HX-64Y-01 | 64-Tray Diesel Rotary Oven | 380V 50Hz 3N | 5.5kW/h | 2500 | 2110*3210*2430 |
| HX-64Q-01 | 64-Tray Gas Rotary Oven | 380V 50Hz 3N | 5.2kW/h | 2500 | 2110*3210*2430 |

Moi Chèf

RX-5D-NS (Ele.)
RX-5Q-NS (Gas)
■ 5-Tray Convection Oven

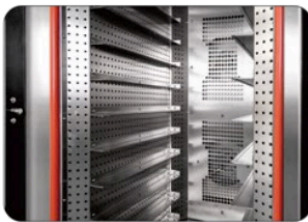
RX-10D-NS (Ele.)
RX-10Q-NS (Gas)
■ 10-Tray Convection Oven

RX-5D-NST (Ele.)
RX-5Q-NST (Gas)
■ 5-Tray Convection Oven with Trolley

RX-10D-NST (Ele.)
RX-10Q-NST (Gas)
■ 10-Tray Convection Oven with Trolley



Manual Panel



Full Stainless Steel



Durable Locker



★ Pro

| Model | Item | Voltage | Power | N.W. (kg) | Dimension(mm) | Remark |
|-----------|----------------------------------|--------------|----------|-----------|---------------|---------------------|
| RX-5D-NS | 5-Tray Electric Convection Oven | 380V 50Hz 3N | 9.5kW/h | 150 | 820x1080x850 | With Steam function |
| RX-5Q-NS | 5-Tray Gas Convection Oven | 220V 50Hz | 0.55kW/h | 180 | 820x1260x850 | With Steam function |
| RX-10D-NS | 10-Tray Electric Convection Oven | 380V 50Hz 3N | 19kW/h | 280 | 820x1080x1300 | With Steam function |
| RX-10Q-NS | 10-Tray Gas Convection Oven | 220V 50Hz | 1.1kW/h | 310 | 820x1260x1300 | With Steam function |



RTO-10D-S (Ele.)
■ 10 Trays Rotray Electric Convection Oven

RTO-5D-S (Ele.)
■ 5 Trays Rotray Electric Convection Oven

★ Pro

| Model | Item | Voltage | Power | N.W.(kg) | Dimension(mm) | Remark | Temperature Range |
|-----------|--|---------|---------|----------|---------------|---------------------|-------------------|
| RTO-5D-S | 5 Trays Rotary Electric Convection Oven | 380V | 9.0kW/h | 180 | 920x1080x1800 | With Steam function | 0-300°C |
| RTO-10D-S | 10 Trays Rotary Electric Convection Oven | 380V | 19kW/h | 340 | 920x1080x1800 | With Steam function | 0-300°C |

HECO-1A
■ 4-Tray Convection Oven



HECO-4A
■ 4-Tray Convection Oven



HECO-8A
■ 4-Tray Convection Oven



| Model | Item | Voltage | Power | N.W.(kg) | Chamber size(mm) | Temperature Range | Steam Function | Baking tray size |
|---------|-----------------|---------------|--------|----------|------------------|-------------------|----------------|------------------|
| HECO-1A | Convection Oven | 220-240V 50Hz | 2.5KW | 40 | 595x600x571 | Rt-300°C | No | 320*440 mm |
| HECO-4A | Convection Oven | 220-240V 50Hz | 2.67KW | 40 | 595x600x571 | Rt-300°C | Yes | 320*440 mm |
| HECO-8A | Convection Oven | 220-240V 50Hz | 6.4KW | 73 | 834x765x532 | Rt-300°C | Yes | 400*600 mm |

Luxury Gas Deck Oven / Gas Deck Oven



Elite

| Model | Product Name | N.W. (kg) | Power | Size | Chamber size |
|-------------|-------------------------------|-----------|-------|----------------|--------------|
| HQG-24BP-NM | 2-Deck 4-Tray Luxury Gas Oven | 275 | 4.0kW | 1300×1600×2000 | 870×710×210 |
| HQG-36B-NM | 3-Deck 6-Tray Luxury Gas Oven | 300 | 4.7kW | 1300×1600×2000 | 870×710×210 |
| HQG-39B-NM | 3-Deck 9-Tray Luxury Gas Oven | 300 | 4.7kW | 1680×1610×2000 | 1250×710×210 |

GSO-101HB

Full S.S 1-Deck 1-Tray Gas Oven



GSO-204HB

Full S.S 2-Deck 4-Tray Gas Oven



GSO-306HB

Full S.S 3-Deck 6-Tray Gas Oven



GSO-102HB

Full S.S 1-Deck 2-Tray Gas Oven



Pro+

| Model | Product Name | Voltage | Power | N.W.(kg) | Dimension(mm) | Tray Size(mm) |
|-----------|---------------------------------|-----------|--------|----------|---------------|---------------|
| GSO-101HB | Full S.S 1-Deck 1-Tray Gas Oven | 220V 50Hz | 75W/h | 92 | 1128x700x700 | 400x600 |
| GSO-102HB | Full S.S 1-Deck 2-Tray Gas Oven | 220V 50Hz | 75W/h | 139 | 1360x910x700 | 400x600 |
| GSO-204HB | Full S.S 2-Deck 4-Tray Gas Oven | 220V 50Hz | 150W/h | 227 | 1360x910x1450 | 400x600 |
| GSO-306HB | Full S.S 3-Deck 6-Tray Gas Oven | 220V 50Hz | 225W/h | 325 | 1360x910x1810 | 400x600 |

GSO-309HB

Full S.S 3-Deck 9-Tray Gas Oven



GSO-103HB

Full S.S 1-Deck 3-Tray Gas Oven



GSO-206HB

Full S.S 2-Deck 6-Tray Gas Oven



Pro+

| Model | Product Name | Voltage | Power | N.W.(kg) | Dimension(mm) | Tray Size(mm) |
|-----------|---------------------------------|-----------|--------|----------|---------------|---------------|
| GSO-103HB | Full S.S 1-Deck 3-Tray Gas Oven | 220V 50Hz | 75W/h | 200 | 1780x910x700 | 400x600 |
| GSO-206HB | Full S.S 2-Deck 6-Tray Gas Oven | 220V 50Hz | 150W/h | 380 | 1780x910x1510 | 400x600 |
| GSO-309HB | Full S.S 3-Deck 9-Tray Gas Oven | 220V 50Hz | 225W/h | 450 | 1780x910x1820 | 400x600 |

Gas Deck Oven



★ Basic

| Model | Product Name | Voltage | Power | N.W.(kg) | Dimension(mm) | Tray Size(mm) | Chamber Size | Max. Temperature |
|----------|------------------------|-----------|-------|----------|---------------|---------------|---------------|------------------|
| HLY-101F | 1-Deck 1-Tray Gas Oven | 220V 50Hz | 75W/h | 60 | 1010x590*570 | 400x600 | 460x640x185mm | 350°C |
| HLY-102F | 1-Deck 2-Tray Gas Oven | 220V 50Hz | 75W/h | 98 | 1310x850x670 | 400x600 | 870x670x185mm | 400°C |

★ Basic

| Model | Product Name | Voltage | Power | N.W.(kg) | Dimension(mm) | Tray Size(mm) | Chamber Size | Max. Temperature |
|----------|--|-----------|--------|----------|---------------|---------------|-----------------|------------------|
| HLY-104E | 1-Deck 4-Tray Gas Oven | 220V 50Hz | 75W/h | 160 | 1770x1260x640 | 400x600 | 1290x1000x180mm | 400°C |
| HLY-100E | 40x40" Chamber Gas Oven (1000x1000mm) | 220V 50Hz | 150W/h | 160 | 1485x1190x625 | 1000x1000 | 1000x1000x185mm | 400°C |



★ Basic

| Model | Product Name | Voltage | Power | N.W.(kg) | Dimension(mm) | Tray Size(mm) | Chamber Size | Max. Temperature |
|----------|------------------------|-----------|--------|----------|---------------|---------------|---------------|------------------|
| HLY-204F | 2-Deck 4-Tray Gas Oven | 220V 50Hz | 150W/h | 200 | 1310x850x1400 | 400x600 | 870x670x185mm | 400°C |
| HLY-306F | 3-Deck 6-Tray Gas Oven | 220V 50Hz | 225W/h | 280 | 1310x850x1680 | 400x600 | 870x670x185mm | 400°C |

★ Basic

| Model | Product Name | Voltage | Power | N.W.(kg) | Dimension(mm) | Tray Size(mm) | Chamber Size | Max. Temperature |
|----------|------------------------|-----------|--------|----------|---------------|---------------|----------------|------------------|
| HLY-103F | 1-Deck 3-Tray Gas Oven | 220V 50Hz | 75W/h | 121 | 1815x926x580 | 400x600 | 1330x710x185mm | 400°C |
| HLY-206F | 2-Deck 6-Tray Gas Oven | 220V 50Hz | 150W/h | 234 | 1815x926x1400 | 400x600 | 1330x710x185mm | 400°C |
| HLY-309F | 3-Deck 9-Tray Gas Oven | 220V 50Hz | 225W/h | 380 | 1815x926x1705 | 400x600 | 1330x710x185mm | 400°C |



*** Elite

| Model | Product Name | Voltage | Power | Size | Chamber size |
|-------------|------------------------------------|--------------|---------|----------------|--------------|
| HQE-24BP-NM | 2-Deck 4-Tray Luxury Electric Oven | 380V 50H 3Nz | 16.55kW | 1240×1600×2000 | 870×710×210 |
| HQE-36B-NM | 3-Deck 6-Tray Luxury Electric Oven | 380V 50H 3Nz | 24.0kW | 1240×1600×2000 | 870×710×210 |
| HQE-39B-NM | 3-Deck 9-Tray Luxury Electric Oven | 380V 50H 3Nz | 27.0kW | 1620×1610×2000 | 1250×710×210 |

Full Glass Electric Oven

- 1 With more than 43 years oven manufacturing experience
- 2 High efficiency heater warranty 10 years
- 3 With over-heat and leakage protected function
- 4 Micro computer controller with door seal
- 5 Full glass window and full stainless steel handle

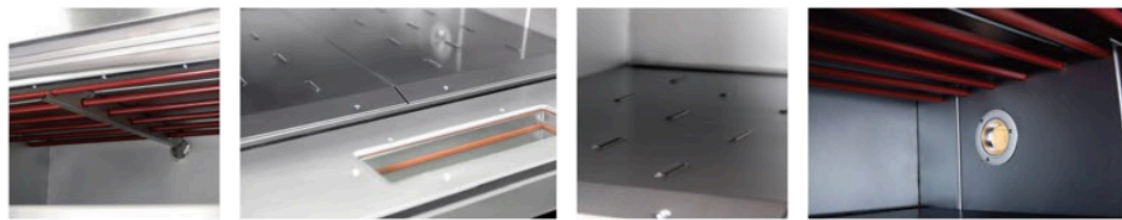


*** Pro

| Model | Product Name | Voltage | Power | N.W.(kg) | Dimension(mm) | Tray Size(mm) | Chamber Size | Temperature |
|------------|-----------------------------|------------------|----------|----------|---------------|---------------|---------------|-------------|
| XYF-1KA-NM | 1-Deck 2-Tray Electric Oven | 220V / 380V 50Hz | 6.8kW/h | 78 | 1260x850x570 | 400x600 | 870x670x200mm | Rtp.~350°C |
| XYF-2KA-NM | 2-Deck 4-Tray Electric Oven | 380V 50Hz | 13.6kW/h | 145 | 1260x850x1270 | 400x600 | 870x670x200mm | Rtp.~350°C |
| XYF-3KA-NM | 3-Deck 6-Tray Electric Oven | 380V 50Hz | 20.4kw/h | 188 | 1260x850x1640 | 400x600 | 870x670x200mm | Rtp.~350°C |

Common Type Electric Deck Oven

- 1 With more than 43 years oven manufacturing experience
- 2 High efficiency heater warranty 10 years
- 4 Alusteel chamber side, better baking uniformty



XYF-1EB-T
■ Electric 1-Deck 1-Tray



XYF-1ED
■ Electric 1-Deck 1-Tray



XYF-1ED-N
■ Electric 1-Deck 1-Tray



★ Basic

| Model | Product Name | Voltage | Power | NW.(kg) | Dimension(mm) | Tray Size(mm) | Chamber Size | Max. Temperature |
|-----------|-----------------------------|-----------|-------|---------|---------------|---------------|---------------|------------------|
| XYF-1EB-T | Electric 1-Deck 1-Tray Oven | 220V 50Hz | 3kW/h | 30 | 930x685x405 | 400x600 | 645x510x155mm | 350°C |
| XYF-1ED | Electric 1-Deck 1-Tray Oven | 220V 50Hz | 3kW/h | 35 | 980x675x405 | 400x600 | 645x510x155mm | 350°C |
| XYF-1ED-N | Electric 1-Deck 1-Tray Oven | 220V 50Hz | 3kW/h | 35 | 980x675x405 | 400x600 | 645x510x155mm | 350°C |

XYF-1KE-T
■ Electric 1-Deck 2-Tray



XYF-2KE-T
■ Electric 2-Deck 4-Tray



XYF-3KE-T
■ Electric 3-Deck 6-Tray



★ Basic

| Model | Product Name | Voltage | Power | NW.(KG) | Dimension(mm) | Tray Size(mm) | Chamber Size | Max. Temperature |
|-----------|-----------------------------|----------------|----------|---------|---------------|---------------|---------------|------------------|
| XYF-1KE-T | 1-Deck 2-Tray Electric Oven | 220V/380V 50Hz | 6.8kW/h | 78 | 1260x850x570 | 400x600 | 870x670x200mm | 350°C |
| XYF-2KE-T | 2-Deck 4-Tray Electric Oven | 380V 50Hz | 13.6kW/h | 145 | 1260x850x1240 | 400x600 | 870x670x200mm | 350°C |
| XYF-3KE-T | 3-Deck 6-Tray Electric Oven | 380V 50Hz | 20.4kW/h | 188 | 1260x850x1640 | 400x600 | 870x670x200mm | 350°C |

XYF-2KAL-T
■ Electric 2-Deck 6-Tray



XYF-1KAL-T
■ Electric 1-Deck 3-Tray



XYF-3KAL-T
■ Electric 3-Deck 9-Tray



★ Basic

| Model | Product Name | Voltage | Power | NW.(kg) | Dimension(mm) | Tray Size(mm) | Chamber Size | Max. Temperature |
|------------|-----------------------------|-----------|--------|---------|---------------|---------------|----------------|------------------|
| XYF-1KAL-T | 1-Deck 3-Tray Electric Oven | 380V 50Hz | 9kW/h | 100 | 1680x860x570 | 400x600 | 1295x655x200mm | 350°C |
| XYF-2KAL-T | 2-Deck 6-Tray Electric Oven | 380V 50Hz | 18kW/h | 179 | 1680x860x1273 | 400x600 | 1295x655x200mm | 350°C |
| XYF-3KAL-T | 3-Deck 9-Tray Electric Oven | 380V 50Hz | 27kW/h | 260 | 1680x860x1660 | 400x600 | 1295x655x200mm | 350°C |

Luxury Pizza Oven / Pizza Oven



EGO Brand Controller



Full Stainless Steel



Stone Inside



Durable Heater & Controller

Elite

| Model | Product Name | Voltage | Power | N.W.(kg) | Pizza Capacity | Dimension(mm) | Chamber Size(mm) |
|------------|-----------------------------------|--------------|-------|----------|----------------|---------------|------------------|
| PZD-5269-1 | Single Deck Pizza Oven (Electric) | 380V3N~/50Hz | 4.5kW | 80 | 10"x4 | 810x810x410 | 520x690x145 |
| PZD-5269-2 | Double Deck Pizza Oven (Electric) | 380V3N~/50Hz | 9.0kW | 130 | 10"x4x2 | 810x810x720 | 520x690x145 |

Basic

| Model | Product Name | Voltage | Power | N.W.(kg) | Dimension(mm) | Chamber Size(mm) | Max. Temp. |
|--------------|---------------------------------|-----------|-------|----------|---------------|------------------|------------|
| PZD-4040-01 | Single Deck Pizza Oven | 220V 50Hz | 2.6kW | 30 | 600x520x310 | 400x400x120 | ~350°C |
| PZD-4040-02 | Double Deck Pizza Oven | 220V 50Hz | 3.9kW | 56 | 600x520x470 | 400x400x120 | ~350°C |
| PZD-4040-01B | Full S.S Single Deck Pizza Oven | 220V 50Hz | 2.6kW | 30 | 600x520x310 | 400x400x120 | ~350°C |
| PZD-4040-02B | Full S.S Double Deck Pizza Oven | 220V 50Hz | 3.9kW | 56 | 600x520x470 | 400x400x120 | ~350°C |



Pro

| Model | Product Name | Voltage | Power | Dimension(mm) | Chamber Size(mm) | Max. Temp. |
|--------------|-----------------------------------|-----------|-------|---------------|------------------|------------|
| PZD-4040-01H | High Temp. Single Deck Pizza Oven | 220V 50Hz | 2.6kW | 650x600x350 | 400x400x120 | ~450°C |
| PZD-4040-02H | High Temp. Double Deck Pizza Oven | 220V 50Hz | 5.2kW | 650x600x600 | 400x400x120 | ~450°C |

Conveyor Pizza Oven



HLE-480
■ HLE-480 Electric Pizza Oven

HLG-480
■ HLG-480 Gas Pizza Oven

*** Elite Electric Pizza Oven

| Model | Voltage | Power | Dimension(mm) | Conveyor size (mm) | Calorie (Kcal/h) | Baking Chamber Length (mm) | Chamber Size | Output pcs | N.W. |
|---------|-------------------|----------|---------------|--------------------|------------------|----------------------------|--------------|-------------------|---------|
| HLE-260 | 220V/380V 50/60Hz | 5(KW) | 788*690*412 | 788*260 | 3300 | 430 | 10 inches | 36/hr (6" pizza) | 56(kg) |
| HLE-400 | 220V/380V 50/60Hz | 7(KW) | 1230*866*429 | 1230*400 | 7300 | 460 | 15 inches | 20/hr (9" pizza) | 116(kg) |
| HLE-480 | 380V 50/60Hz | 9.8(KW) | 1247*972*438 | 1247*480 | 8800 | 560 | 18 inches | 50/hr (9" pizza) | 128(kg) |
| HLE-520 | 380V 50/60Hz | 11.5(KW) | 1520*1015*480 | 1520*520 | 10000 | 710 | 20 inches | 70/hr (9" pizza) | 144(kg) |
| HLE-865 | 380V 50/60Hz | 24(KW) | 1810*1522*600 | 1810*865 | 26000 | 940 | 34 inches | 120/hr (9" pizza) | 360(kg) |

*** Elite Gas Pizza Oven

| Model | Input Electricity | Gas Pressure (kpa) | Gas Consumpton | Dimension(mm) | Conveyor size (mm) | Calorie (Kcal/h) | Baking Chamber Length (mm) | Chamber Size | Output pcs | N.W. |
|---------|-------------------|----------------------------|------------------------------------|---------------|--------------------|------------------|----------------------------|--------------|-------------------|---------|
| HLG-400 | 220V 50/60Hz | LPG 2.3-3.3 LNG 1.0-2.5 | LPG 0.31(m³/hr) LNG 0.70(m³/hr) | 1230*866*429 | 1230*400 | 7300 | 460 | 15 inches | 20/hr (9" pizza) | 116(kg) |
| HLG-480 | 220V 50/60Hz | LPG 2.3-3.3 LNG 1.0-2.5 | LPG 0.38(m³/hr) LNG 0.88(m³/hr) | 1247*972*438 | 1247*480 | 8800 | 560 | 18 inches | 50/hr (9" pizza) | 128(kg) |
| HLG-520 | 220V 50/60Hz | LPG 2.3-3.3 LNG 1.0-2.5 | LPG 0.42(m³/hr) LNG 0.95(m³/hr) | 1520*1015*480 | 1520*520 | 10000 | 710 | 20 inches | 70/hr (9" pizza) | 144(kg) |
| HLE-865 | 380V 50/60Hz | LPG 2.3-3.3 LNG 1.0-2.5 | LPG 1.10(m³/hr) LNG 2.60(m³/hr) | 1810*1522*600 | 1810*865 | 26000 | 940 | 34 inches | 120/hr (9" pizza) | 360(kg) |

* Basic

| Model | Product Name | Voltage | Power | G.W.(kg) | Dimension(mm) | Belt Size(mm) | Temperature |
|--------|-------------------------|--------------|---------|----------|---------------|---------------|-------------|
| PZE-12 | 12" Electric Pizza Oven | 380V 50Hz 3N | 6.4kW/h | 45 | 1100x560x340 | 340x1100 | Rtp.~400°C |
| PZE-20 | 20" Electric Pizza Oven | 380V 50Hz 3N | 18kW/h | 65 | 1560x750x340 | 530x1560 | Rtp.~400°C |
| PZG-12 | 12" Gas Pizza Oven | 220V 50Hz | 0.1kW/h | 60 | 1100x640x430 | 340x1100 | Rtp.~400°C |
| PZG-20 | 20" Gas Pizza Oven | 220V 50Hz | 0.1kW/h | 80 | 1550x780x430 | 530x1550 | Rtp.~400°C |

PZE-12/20
■ Electric Pizza Oven

PZG-12/20
■ Gas Pizza Oven





With timer control



Humidity and Temp. Controller



With circulating fan



With Auto water injection system

XF-16A
■ 16 Trays Proofer

XF-32A
■ 32 Trays Proofer



★ Basic

| Model | Product Name | Voltage | Power | N.W. (kg) | Machine Size(mm) |
|--------|------------------|-----------|--------|-----------|------------------|
| XF-16A | 16 Trays Proofer | 220V 50Hz | 2.35kW | 53 | 500x770x1980 |
| XF-32A | 32 Trays Proofer | 220V 50Hz | 3.2kW | 102 | 1000x820x1980 |



Adjustable Gap



With direct steam generating system
(Without water tank inside)



Micro-computer controller
with timer



With foaming insulation layer
(Energy saving)

XF-16B
■ Luxurious 16 Trays Proofer

XF-32B
■ Luxurious 32 Trays Proofer



★ Pro

| Model | Product Name | Voltage | Power | N.W. (kg) | Machine Size(mm) |
|--------|----------------------------|-----------|--------|-----------|------------------|
| XF-16B | Luxurious 16 Trays Proofer | 220V 50Hz | 2.35kW | 63 | 500x770x1980 |
| XF-32B | Luxurious 32 Trays Proofer | 220V 50Hz | 3.2kW | 115 | 1020x700x1980 |

XF-16Y
■ 16-Tray Economy Proofer

XF-32Y
■ 32-Tray Economy Proofer



★ Basic

| Model | Product Name | Voltage | Power | Machine Size(mm) |
|--------|-------------------------------|-----------|-------|------------------|
| XF-13Y | Economy Type 13 Trays Proofer | 220V 50Hz | 2.6kW | 500x700x1720 |
| XF-16Y | Economy Type 16 Trays Proofer | 220V 50Hz | 2.6kW | 500x700x1980 |
| XF-32Y | Economy Type 32 Trays Proofer | 220V 50Hz | 2.8kW | 1000x700x1980 |

XF-18H/XF-36H
■ 18 Trays Luxurious Proofer
■ 36 Trays Luxurious Proofer





With foaming insulation layer
(Energy saving)

★ Elite

| Model | Product Name | Power | Voltage | N.W. (kg) | Machine Size(mm) |
|--------|----------------------------|-------|-----------|-----------|------------------|
| XF-18H | 18 Trays Luxurious Proofer | 2.0kW | 220V 50Hz | 53 | 600x960x2100 |
| XF-36H | 36 Trays Luxurious Proofer | 2.3kW | 220V 50Hz | 80 | 800x1160x2100 |

DXF-18F/DXF-18R
■ 18 Tray Freezing Proofer
■ 18 Tray Refrigerated Proofer



DXF-36F/DXF-36R
■ 36 Trays Freezing Proofer
■ 36 Trays Refrigerated Proofer



DXF-36FR
■ 36 Trays Freezing & Refrigerated Proofer



| Model | Product Name | Power | Voltage | N.W. (kg) | Machine Size(mm) | Temperature |
|----------|--|-------|-----------|-----------|------------------|-------------|
| DXF-18F | 18 Trays Freezing Proofer | 2.0kW | 220V 50Hz | 150 | 600x950x2100 | -18°C Min |
| DXF-36F | 36 Trays Freezing Proofer | 2.3kW | 220V 50Hz | 220 | 800x1150x2100 | -18°C Min |
| DXF-18R | 18 Trays Refrigerated Proofer | 2.0kW | 220V 50Hz | 150 | 600x950x2100 | 2°C Min |
| DXF-36R | 36 Trays Refrigerated Proofer | 2.3kW | 220V 50Hz | 220 | 800x1150x2100 | 2°C Min |
| DXF-36FR | 36 Trays Freezing & Refrigerated Proofer | 4.6kW | 220V 50Hz | 250 | 880x1150x2100 | -18°C ~ 2°C |



Proofing Engine

XFZ-9
■ Proofing Engine



| Model | XFZ-9 |
|--------------|-----------------|
| Item | Proofing Engine |
| Voltage | 380V 50Hz |
| Power | 9.9kW |
| Weight | 80kg |
| Machine Size | 900*290*1680mm |
| Room Volume | 3x3x2.3m |
| Temperature | 25~50°C |
| Humidity | Max ~99% |



DXF-32H
■ 32 Trays Freezing Fermentation Room



DXF-64H
■ 64 Trays Freezing Fermentation Room



| Model | Product Name | Power | Voltage | N.W. (kg) | Machine Size(mm) | Temperature |
|---------|---|-------|-----------|-----------|------------------|-------------|
| DXF-32H | 32 Trays Freezing Fermentation Room (1 Trolley) | 2.5kW | 220V 50Hz | 220 | 900x1160x2200 | -15~50°C |
| DXF-64H | 64 Trays Freezing Fermentation Room (2 Trolley) | 2.8kW | 220V 50Hz | 480 | 1750x1150x2330 | -15~50°C |

XF-32H
■ 32 Trays Trolley Proofer



XF-64H
■ 64 Trays Trolley Proofer



| Model | Product Name | Voltage | Power | N.W. (kg) | Machine Size(mm) |
|--------|---------------------------------|-----------|-------|-----------|------------------|
| XF-32H | 32 Trays Single Trolley Proofer | 380V 50Hz | 2.8kW | 350 | 850x1240x2140 |
| XF-64H | 64 Trays Two Trolley Proofer | 380V 50Hz | 5.6kW | 450 | 1720x1240x2140 |





+

Pro

| Model | Product Name | Voltage | Power | Flour Capacity | N.W. (kg) | Dimension(mm) | Bowl Capacity |
|-------|---------------|-----------|--------|----------------|-----------|---------------|---------------|
| B-5 | 5L Food Mixer | 220V 50Hz | 300W/h | 1.0kg | 13.6kg | 370x230x410 | 5L |
| B-7 | 7L Food Mixer | 220V 50Hz | 350W/h | 1.5kg | 14.5kg | 420x250x425 | 7L |

B-5/B-7

■ 5L/7L Food Mixer



+

Elite

With CE ETL & UL Certification

| Model | Product Name | Voltage | Power | Flour Capacity | N.W. (kg) | Dimension(mm) | Bowl Capacity |
|-------|---------------|-----------|--------|----------------|-----------|---------------|---------------|
| HL-5C | 5L Food Mixer | 220V 50Hz | 250W/h | 1.0kg | 14kg | 410x230x420 | 5L |
| HL-7C | 7L Food Mixer | 220V 50Hz | 270W/h | 1.5kg | 15kg | 410x230x420 | 7L |

HL-5C/7C

■ 5L/7L Food Mixer

B-10B

■ 10L Planetary Mixer (Gear)



B-20B

■ 20L Planetary Mixer (Gear)



B-30B

■ 30L Planetary Mixer (Gear)



★ Basic

| Model | Product Name | Voltage | Flour Capacity | N.W. | Dimension(mm) | Mixing Speed | Bowl Capacity |
|-------|---------------------------|-----------|----------------|------|---------------|----------------|---------------|
| B-10B | 10L Planetary mixer(Gear) | 220V 50Hz | 1kg | 56kg | 450*350*640 | 110/180/408rpm | 10L |
| B-20B | 20L Planetary mixer(Gear) | 220V 50Hz | 2kg | 73kg | 580*440*770 | 110/180/408rpm | 20L |
| B-30B | 30L Planetary mixer(Gear) | 220V 50Hz | 3kg | 90kg | 560*600*820 | 110/180/408rpm | 30L |

B-20F

■ 20L Planetary mixer (Belt)



B-30F

■ 30L Planetary mixer (Belt)



B-40F/50F/60F

■ 40L/50L/60L Planetary mixer (Belt)



B-60A/80A

■ 60/80L Planetary Mixer



★ Pro

| Model | Product Name | Voltage | N.W. (KG) | Dimension(mm) | Mixing Speed | Bowl Capacity |
|-------|---------------------|-----------|-----------|---------------|----------------|---------------|
| B-60A | 60L Planetary Mixer | 380V 50Hz | 480kg | 920x670x1630 | 110/200/420rpm | 60L |
| B-80A | 80L Planetary Mixer | 380V 50Hz | 510kg | 940x720x1730 | 110/200/420rpm | 80L |

★ Basic

| Model | Product Name | Voltage | Flour Capacity | N.W. | Dimension(mm) | Mixing Speed | Bowl Capacity |
|-------|----------------------------|---------------|----------------|-------|---------------|----------------|---------------|
| B-20F | 20L Planetary mixer (Belt) | 220V 50Hz | 3.0kg | 80kg | 540x450x860 | 110/200/420rpm | 20L |
| B-30F | 30L Planetary mixer (Belt) | 220V 50Hz | 4.0kg | 109kg | 545x488x925 | 110/200/420rpm | 30L |
| B-40F | 40L Planetary mixer (Belt) | 220/380V 50Hz | 4.5kg | 150kg | 620x520x1011 | 80/160/310rpm | 40L |
| B-50F | 50L Planetary mixer (Belt) | 380V 50Hz | 7.0kg | 195kg | 690x622x1200 | 74/150/288rpm | 50L |
| B-60F | 60L Planetary mixer (Belt) | 380V 50Hz | 8.0kg | 251kg | 724x652x1300 | 74/150/288rpm | 60L |



With CE & ETL Certification



- 1 With CE ETL & UL certification
- 2 The body is made of cast aluminum
- 3 All stainless steel is food grade #304

Elite

| Model | Product Name | Voltage | Power | Flour Capacity | N.W. | Dimension(mm) | Hook Speed | Bowl Capacity |
|--------|----------------------------|-----------|--------|----------------|-------|---------------|-------------------|---------------|
| LB-10A | 10L Luxury Planetary Mixer | 220V 50Hz | 0.75kW | 2.0kg | 36kg | 505x475x710 | 108/198/355rpm | 10L |
| LB-20A | 20L Luxury Planetary Mixer | 220V 50Hz | 1.1kW | 4.0kg | 112kg | 630x590x890 | 108/198/355rpm | 20L |
| LB-30A | 30L Luxury Planetary Mixer | 220V 50Hz | 1.5kW | 7.5kg | 180kg | 710x670x1270 | 108/198/355rpm | 30L |
| LB-40A | 40L Luxury Planetary Mixer | 220V 50Hz | 2.2kW | 9.5kg | 190kg | 710x670x1300 | 108/198/355rpm | 40L |
| LB-60A | 60L Luxury Planetary Mixer | 380V 50Hz | 3.0kW | 15kg | 396kg | 1220x920x1700 | 71/123/206/362rpm | 60L |



Pro+

| Model | Product Name | Belt Size | Voltage | Net Weight | Roller Interspace | Max Dough Capacity | Machine Size |
|-----------|-------------------------------|-----------|-------------|------------|-------------------|--------------------|---------------|
| HDS-520HT | 520mm Table Top Dough Sheeter | 500*1700 | 220V 0.4kW | 146kg | 1-38mm | 5kg | 2390*1060*600 |
| HDS-520H | 520mm Dough Sheeter | 500*2000 | 220V 0.55kW | 198kg | 1-38mm | 5kg | 2400*980*1230 |
| HDS-630H | 630mm Dough Sheeter | 600*2400 | 220V 0.55kW | 235kg | 1-38mm | 6kg | 2400*980*1230 |

MDS-360T
360mm Mini Dough Sheeter

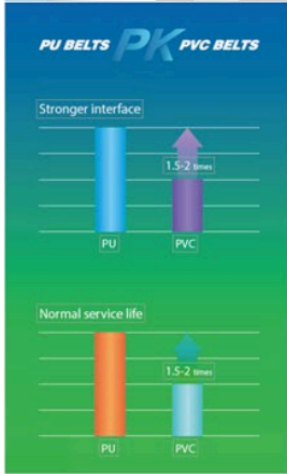
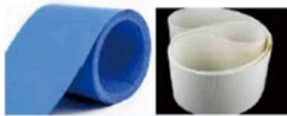


Pro+

| Model | Product Name | Belt Size | Voltage | Net Weight | Roller Interspace | Max Dough Capacity | Machine Size |
|----------|--------------------------|-----------|-------------|------------|-------------------|--------------------|---------------|
| MDS-360T | 360mm Mini Dough Sheeter | 360*1200 | 220V 0.18kW | 86kg | 1-30mm | 3.5kg | 1590*860*460 |
| MDS-500T | 500mm Mini Dough Sheeter | 500*1700 | 220V 0.4kW | 132kg | 1-35mm | 4.5kg | 2390*1060*600 |

MDS-500T
500mm Table Top Dough Sheeter





What's PU (Blue) belt?

- 1 Higher food safety level with FDA SGS certified.
- 2 1.5-2 times longer service life than PVC belt.
- 3 PU belt materials are oil-resistant.
- 4 PU belts are more easy to clean and will not be yellowing.

QS-400B/520B/630B

■ 400/520/630mm Classic type



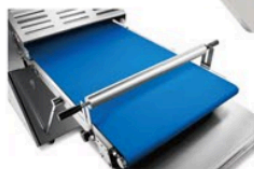
QS-400BT/500BT

■ Full S.S 400/520mm Table Top



QS-520BE/630BE

■ Luxurious 520/630mm Sheeter



Elite

| Model | Product Name | Belt Size | Voltage | Net Weight | Expanded Width/ Height | Max DoughCapacity | Machine Size |
|----------|--------------------------------------|-----------|---------------|------------|------------------------|-------------------|----------------|
| QS-520BE | 520 Dough Sheeter | 520x2200 | 220/380V 50Hz | 260kg | 2700x1100 | 5.5kg | 960x2700x1100 |
| QS-630BE | 630 Dough Sheeter | 630x2400 | 220/380V 50Hz | 290kg | 3100x1100 | 6.5kg | 1060x3100x1100 |
| QS-400B | Full S.S 400 Dough Sheeter | 400x1600 | 220/380V 50Hz | 170kg | 2000x1040 | 4.0kg | 820x2000x1040 |
| QS-520B | Full S.S 520 Dough Sheeter | 520x2200 | 220/380V 50Hz | 248kg | 2700x1100 | 5.5kg | 960x2700x1100 |
| QS-630B | Full S.S 630 Dough Sheeter | 630x2400 | 220/380V 50Hz | 268kg | 3100x1100 | 6.5kg | 1060x3100x1100 |
| QS-400BT | Full S.S Table Top 400 Dough Sheeter | 400x1600 | 220/380V 50Hz | 110kg | 1990x590 | 4.0kg | 840x1990x590 |
| QS-520BT | Full S.S Table Top 520 Dough Sheeter | 520x2200 | 220/380V 50Hz | 130kg | 2250x590 | 5.5kg | 960x2250x590 |



H-520E/630E/520F

■ 520/630 dough sheeter



Basic

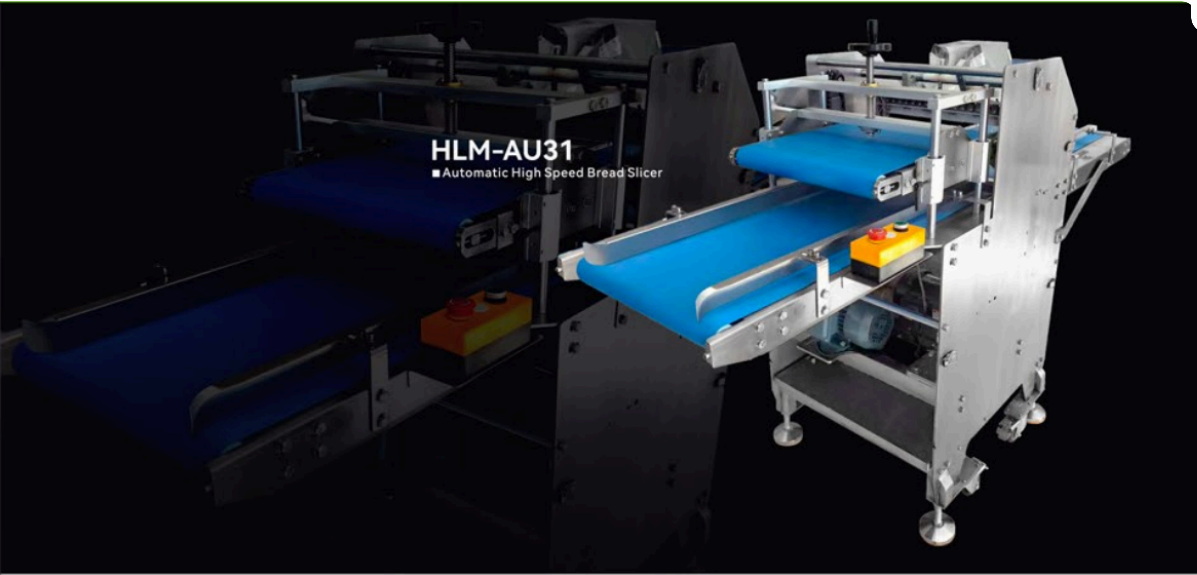
| Model | Product Name | Belt Size | Voltage | Net Weight | Expanded Width/ Height | Max Dough Capacity |
|--------|-------------------|-----------|---------------|------------|------------------------|--------------------|
| H-420E | 420 Dough Sheeter | 400x1700 | 220/380V 50Hz | 250kg | 2020x1285 | 4.0kg |
| H-520E | 520 Dough Sheeter | 500x2000 | 220/380V 50Hz | 260kg | 2520x1282 | 5.0kg |
| H-630E | 630 Dough Sheeter | 610x2800 | 220/380V 50Hz | 290kg | 3320x1285 | 6.5kg |
| H-520F | 520 Dough Sheeter | 500x2000 | 220/380V 50Hz | 234kg | 2520x1280 | 5.0kg |

MT 300/400/500

■ 300/400/500 dough sheeter



| Model | Voltage | Frequency | Motor power | Roller Range | Roller Diameter | Worktable Width | N.W.(kg) | Outline Dimension |
|-------|---------|-----------|-------------|--------------|-----------------|-----------------|----------|-------------------|
| MT300 | 220(V) | 50/60(Hz) | 0.12(kW) | 1~35(mm) | 89mm | 300(mm) | 80 | 68*118*55cm |
| MT400 | 220(V) | 50/60(Hz) | 0.12(kW) | 1~35(mm) | 89mm | 400(mm) | 90 | 78*168*55cm |
| MT500 | 220(V) | 50/60(Hz) | 0.12(kW) | 1~35(mm) | 89mm | 500(mm) | 100 | 88*208*55cm |



| Model | Slicing Thickness | Blade Quantity | Voltage | Power | Net Weight | Machine Size |
|----------|-------------------|----------------|-----------|-------|------------|-----------------|
| HLM-AU31 | 12mm | 31 pcs | 220V 50Hz | 1.1kW | 150kg | 1900x680x1220mm |



Cutting Shape:      

| Model | Product Name | Belt Size | Voltage | Net Weight | Power | Machine Size |
|----------|-----------------------------|-----------------|---------------|------------|-------|----------------|
| QS-600AC | Auto. Shape Cutting Machine | 600x4000 | 220/380V 50Hz | 600kg | 1.2kW | 4000x1000x1140 |
| QS-650Z | Auto. 650 Dough Sheeter | 630x4000 | 220/380V 50Hz | 600kg | 1.5kW | 4000x1090x1360 |
| DM-300 | Toast Dough Moulder | Belt wide:650mm | 220/380V 50Hz | 280kg | 1.1kW | 2100x900x1720 |



★ Pro

| Model | Slicing Thickness | Blade Quantity | Voltage | Power | Net Weight | Machine Size |
|---------|-------------------|----------------|-----------|--------|------------|--------------|
| HLM-31E | 12mm | 31 pcs | 220V 50Hz | 0.37KW | 54kg | 765x600x710 |
| HLM-31H | 12mm | 31 pcs | 220V 50Hz | 0.37kW | 70kg | 720x546x720 |
| HLM-37H | 10mm | 37 pcs | 220V 50Hz | 0.37kW | 70kg | 720x546x720 |

★ Basic

| Model | Slicing Thickness | Blade Quantity | Voltage | Power | Net Weight | Machine Size |
|---------|-------------------|----------------|-----------|--------|------------|--------------|
| HLM-31F | 12mm | 31 pcs | 220V 50Hz | 0.37kW | 70kg | 720x546x720 |



| Model | Product Name | Blade Quantity | Dough Range | Power | Net Weight | Machine Size |
|----------|------------------------------|----------------|-------------|------------------|------------|--------------|
| HLM-36 | 36 Cuts Dough Divider | 36 pcs | 30-180g | 220V 50Hz 0.75kw | 180kg | 410x520x1240 |
| HLM-36BP | 36 Cuts Manual Dough Divider | 36 pcs | 30-180g | ---- | 80kg | 520x600x1280 |
| HLM-20BP | 20 Cuts Manual Dough Divider | 20 pcs | 50-250g | ---- | 80kg | 520x600x1280 |



DD-20MP
Manual Divider

HLM-H20D/H30D
20/30 Cuts Hydraulic Dough Divider



| Model | Product Name | Divider Quantity | Dough Range | Voltage | Power | N.W. | Machine Size |
|----------|---------------------------------|------------------|-------------|----------------|-------|-------|--------------|
| HLM-H20D | 20 Cuts Hydraulic Dough Divider | 20 pcs | 135-800g | 220V/380V,50Hz | 2.2kW | 400kg | 640x660x985 |
| HLM-H30D | 30 Cuts Hydraulic Dough Divider | 30 pcs | 90-550g | 220V/380V,50Hz | 2.2kW | 400kg | 640x660x985 |
| DD-20MP | 20 Cuts Manual Dough Divider | 20 pcs | 50-500g | - | 1.1kW | 200kg | 650x900x1500 |

HLM-30S/36S
30/36 Cuts Semi-Auto Dough Divider and Rounder



HLM-30SH/36SH
30/36 Cuts Semi-Auto Dough Divider and Rounder



HLM-30FA/36FA
30/36 Cuts Full Auto Dough Divider and Rounder



★ Pro

| Model | Product Name | Dough Range | Voltage | Power | N.W.(kg) | Machine Size(mm) |
|----------|---|-------------|---------------|--------|----------|------------------|
| HLM-30SH | 30 Cuts Semi-Auto Dough Divider and Rounder | 30-100g | 220/380V 50Hz | 0.75kW | 355kg | 540x640x2000 |
| HLM-36SH | 36 Cuts Semi-Auto Dough Divider and Rounder | 20-70g | 220/380V 50Hz | 0.75kW | 355kg | 540x640x2000 |

★ Basic

| Model | Product Name | Dough Range | Voltage | Power | N.W.(kg) | Machine Size(mm) |
|----------|---|-------------|---------------|--------|----------|------------------|
| HLM-30S | 30 Cuts Semi-Auto Dough Divider and Rounder | 30-100g | 220/380V 50Hz | 0.75kW | 330kg | 740x570x2100 |
| HLM-36S | 36 Cuts Semi-Auto Dough Divider and Rounder | 20-70g | 220/380V 50Hz | 0.75kW | 330kg | 740x570x2100 |
| HLM-30FA | 30 Cuts Full Auto Dough Divider and Rounder | 30-100g | 220/380V 50Hz | 1.5kW | 400kg | 540x580x1500 |
| HLM-36FA | 36 Cuts Full Auto Dough Divider and Rounder | 20-70g | 220/380V 50Hz | 1.5kW | 400kg | 540x580x1500 |

MD-380A
380mm Toast Moulder



MD-280A
280mm Mini Toast Moulder



FB-300
Baguette Moulder



| Model | Product Name | Voltage | Power | Net Weight | Machine Size |
|---------|--------------------------|----------------|--------|------------|---------------|
| MD-380A | 380mm Toast Moulder | 220V / 380V | 0.75kW | 220kg | 580x1340x1100 |
| MD-280A | 280mm Mini Toast Moulder | 220V / 380V | 0.40kW | 145kg | 720x546x720 |
| FB-300 | Baguette Moulder | 220V/380V,50Hz | 1.1kW | 400kg | 960x1010x1580 |

Divider and Moulder / Pizza Dough Roller



| Model | Dough Range | Output Capacity | Voltage | Power | Net Weight | Machine Size(mm) |
|--------|-------------|-----------------|-----------|-------|------------|------------------|
| AUR-1P | 100-500g | 1900pcs/h | 380V 50Hz | 2.0kW | 420kg | 1760x1360x1650 |
| AUR-2P | 50-250g | 3800pcs/h | 380V 50Hz | 2.0kW | 420kg | 1760x1360x1650 |
| AUR-3P | 30-110g | 5700pcs/h | 380V 50Hz | 2.0kW | 420kg | 1760x1360x1650 |
| AUR-4P | 15-60g | 7600pcs/h | 380V 50Hz | 2.0kW | 420kg | 1760x1360x1650 |



| Model | Product Name | Belt Width | Output Capacity | Voltage | Power | Net Weight | Machine Size |
|---------|----------------------|------------|-----------------|-----------|-------|------------|----------------|
| QQJ-400 | Cookie Machine | 420mm | 80~130kg/h | 220V 50Hz | 1.2kW | 350kg | 930x1550x1410 |
| QQJ-600 | Cookie Machine | 620mm | 120~190 kg/h | 220V 50Hz | 1.5kW | 450kg | 1130x1550x1410 |
| CFM-400 | Cake Filling Machine | 420mm | 80~130 kg/h | 220V 50Hz | 1.2kW | 350kg | 930x1550x1410 |
| CFM-600 | Cake Filling Machine | 620mm | 120~190 kg/h | 220V 50Hz | 1.5kW | 450kg | 1130x1550x1410 |



| Model | Product Name | Machine Size | Net Weight | Voltage | Dough Range | Pizza Size |
|--------|----------------------------|---------------|------------|---------------------|-------------|------------|
| H-18VA | 18 Inch Pizza Dough Roller | 645*380*350mm | 27kg | 220V 50/60Hz 0.45kw | 50-500g | 10-480mm |



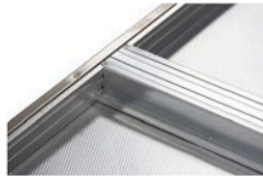
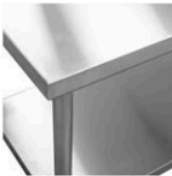
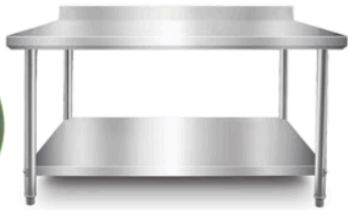
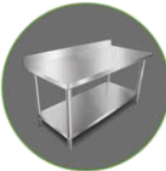
| Model | Product Name | Pizza Size | Dough Range | Voltage | Net Weight | Machine Size |
|-------------|----------------------|------------|-------------|---------------------|------------|--------------|
| APD40/H-15V | 15 Inch Pizza Roller | 10-40mm | 50-500g | 220V 50/60Hz 0.37kw | 40kg | 530x530x645 |
| APD30/H-12V | 12 Inch Pizza Roller | 10-30mm | 50-500g | 220V 50/60Hz 0.37kw | 37kg | 480x520x620 |

Working Table / Trolley



| Model | Size | Thickness | Material |
|--------------|----------------|-----------|----------------------|
| TB-1270-1.0T | 1200x700x800mm | 1.0mm | Stainless steel #201 |
| TB-1570-1.0T | 1500x700x800mm | 1.0mm | Stainless steel #201 |
| TB-1870-1.0T | 1800x700x800mm | 1.0mm | Stainless steel #201 |

| Model | Size | Thickness | Material |
|---------------|----------------|-----------|----------------------|
| TBB-1270-1.0T | 1200x700x800mm | 1.0mm | Stainless steel #201 |
| TBB-1570-1.0T | 1500x700x800mm | 1.0mm | Stainless steel #201 |
| TBB-1870-1.0T | 1800x700x800mm | 1.0mm | Stainless steel #201 |



| Model | Size | Thickness | Material |
|------------------|-----------------|-----------|----------------------|
| 4-Layer 1.0m1.0t | 1000x500x1550mm | 1.0mm | Stainless steel #201 |
| 4-Layer 1.2m1.0t | 1200x500x1550mm | 1.0mm | Stainless steel #201 |
| 4-Layer 1.5m1.0t | 1500x500x1550mm | 1.0mm | Stainless steel #201 |
| 4-Layer 1.8m1.0t | 1800x500x1550mm | 1.0mm | Stainless steel #201 |

16 Trays Trolley

■ Normal temperature



32 Trays Trolley

■ Normal temperature



16 Trays Trolley

■ High Temperature Resistance



32 Trays Trolley

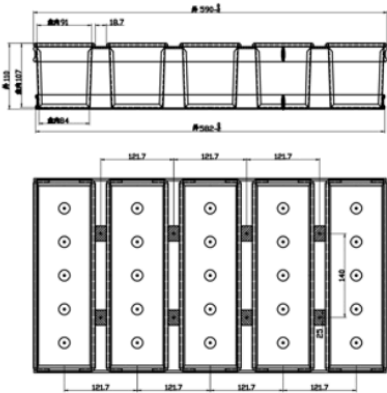
■ High Temperature Resistance



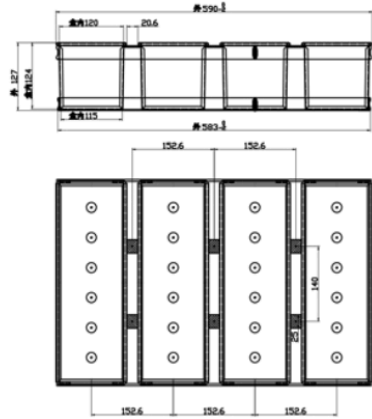
Loaf Pan



| Dimonsion | Top Size | Bottom Size | Hight | Thickness |
|-----------|-----------|-------------|-------|-----------|
| 250g | 164*94mm | 158*87mm | 77mm | 1.0mm |
| 385g | 217*94mm | 211*88mm | 77mm | 1.0mm |
| 450g | 197*106mm | 186*101mm | 110mm | 1.0mm |
| 600g | 309*91mm | 300*84mm | 107mm | 1.0mm |
| 750g | 316*100mm | 305*93mm | 116mm | 1.0mm |
| 900g | 327*106mm | 316*100mm | 122mm | 1.0mm |
| 1000g | 327*121mm | 312*119mm | 121mm | 1.0mm |
| 1200g | 370*120mm | 361*116mm | 125mm | 1.0mm |



600g



1200g

Baking Tray



Low Side Aluminum Tray

| Model | Size | Thickness |
|-------------|--------------|-----------|
| LT-4060-1.0 | 400x600x30mm | 1.0mm |



High Side Aluminum Tray

| Model | Size | Thickness |
|-------------|--------------|-----------|
| HT-4060-1.0 | 400x600x50mm | 1.0mm |



Non-stick 4 Rows Baguette Tray (Aluminum)

| Model | Size | Thickness |
|------------|--------------|-----------|
| NBT-4060-4 | 400x600x30mm | 1.0mm |



Non-stick 5 Rows Baguette Tray (Aluminum)

| Model | Size | Thickness |
|------------|--------------|-----------|
| NBT-4060-5 | 400x600x30mm | 1.0mm |



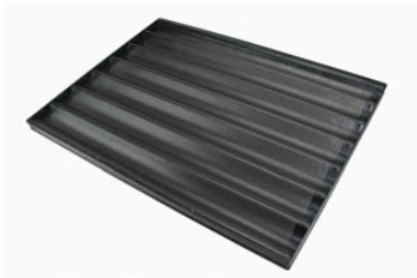
Alusteel Tray

| Model | Size | Thickness |
|--------------|--------------|-----------|
| ALT-4060-0.5 | 400x600x30mm | 0.5mm |
| ALT-4060-0.6 | 400x600x30mm | 0.6mm |



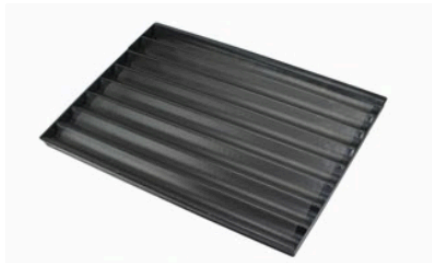
Non-stick Perforated Austeel Baking Tray

| Model | Size | Thickness |
|--------------|--------------|-----------|
| PLT-4060-0.5 | 400x600x30mm | 0.5mm |
| PLT-4060-0.6 | 400x600x30mm | 0.6mm |



Non-stick 7 Rows Baguette Tray (Aluminum)

| Model | Size | Thickness |
|------------|--------------|-----------|
| NBT-6080-7 | 600x800x30mm | 1.0mm |



Non-stick 8 Rows Baguette Tray (Aluminum)

| Model | Size | Thickness |
|------------|--------------|-----------|
| NBT-6080-8 | 600x800x30mm | 1.0mm |



Low Side Non-stick Austeel Baking Tray

| Model | Size | Thickness |
|--------------|--------------|-----------|
| NLT-4060-0.5 | 400x600x30mm | 0.5mm |
| NLT-4060-0.6 | 400x600x30mm | 0.6mm |



High Side Non-stick Austeel Baking Tray

| Model | Size | Thickness |
|--------------|--------------|-----------|
| NHT-4060-0.5 | 400x600x50mm | 0.5mm |
| NHT-6060-0.6 | 400x600x50mm | 0.6mm |



Perforated Alusteel Baking Tray

| Model | Size | Thickness |
|--------------|--------------|-----------|
| PLT-4060-0.8 | 400x600x30mm | 0.8mm |
| PLT-4060-1.0 | 400x600x30mm | 1.0mm |



Stainless Steel Cooling Tray

| Model | Size | Thickness |
|----------------------------|--------------|-----------|
| Bread Cooling Tray(V-Foot) | 400x600x10mm | 0.75kg |
| Bread Cooling Tray(V-Foot) | 400x600x10mm | 1kg |

























Blender



| Model | Product Name | Voltage | Power | Capacity | N.W. (KG) | Dimension(mm) |
|--------|--------------|-----------|-------|----------|-----------|---------------|
| K31 | Blender | 220V 50Hz | 2.0kW | 2.2L | 6.64 | 240*230*500 |
| K90 | Blender | 220V 50Hz | 2.0kW | 2.2L | 6.3 | 240*230*500 |
| 1108A | Blender | 220V 50Hz | 2.0kW | 2.2L | 6 | 215*215*490 |
| Q8 | Blender | 220V 50Hz | 2.2kW | 4.0L | 5.18 | 220*230*570 |
| K95 | Blender | 220V 50Hz | 2.0kW | 2.0L | 4.1 | 180*180*500 |
| TM-767 | Blender | 220V 50Hz | 1.5kW | 2.0L | 3.65 | 180*220*500 |

Juice Dispenser



| Model | Product Name | Voltage | Motor Power | N.W. (KG) | Size (mm) | Temp.Range |
|-----------|-----------------------|-----------|---|-----------|-------------|---|
| LSJ12L x1 | 12L Juice Dispenser | 220V 50Hz |  180W  440W | 21 | 410x350x660 |  7-12°C  52-58°C |
| LSJ12L x2 | 2*12L Juice Dispenser | 220V 50Hz |  280W  900W | 25 | 410x410x700 |  7-12°C  52-58°C |
| LSJ12L x3 | 3*12L Juice Dispenser | 220V 50Hz |  320W  1200W | 39 | 600x410x660 |  7-12°C  52-58°C |
| LSJ18L x1 | 1*18L Juice Dispenser | 220V 50Hz |  180W  600W | 25 | 430x350x740 |  7-12°C  52-58°C |
| LSJ18L x2 | 2*18L Juice Dispenser | 220V 50Hz |  280W  600W | 34 | 480x450x740 |  7-12°C  52-58°C |
| LSJ18L x3 | 3*18L Juice Dispenser | 220V 50Hz |  380W  600W | 37 | 700x430x740 |  7-12°C  52-58°C |
| LSJ25 | 25L Juice Dispenser | 220V 50Hz | 240W | 19 | 380x420x740 | 7-12°C |
| LSJ25L-2 | 2*25L Juice Dispenser | 220V 50Hz | 350W | 28 | 380x420x740 | 7-12°C |

Slush Machine

HL112 (12L) ■ 12L Slush Machine HL212 (12L*2) ■ 12L*2 Slush Machine HL312 (12L*3) ■ 12L*3 Slush Machine XRJ12L-1 (12L) ■ 12L Slush Machine XRJ12L-2 (12L*2) ■ 12L*2 Slush Machine XRJ12L-3 (12L*3) ■ 12L*3 Slush Machine



| Model | Product Name | Voltage | Power | Capacity | N.W. | Dimension(mm) |
|-------|---------------------|-----------|-------|----------|------|---------------|
| HL112 | 12L Slush Machine | 220V 50Hz | 570W | 12L*1 | 30kg | 260*550*790mm |
| HL212 | 12L*2 Slush Machine | 220V 50Hz | 900W | 12L*2 | 42kg | 400*550*790mm |
| HL312 | 12L*3 Slush Machine | 220V 50Hz | 1100W | 12L*3 | 57kg | 600*550*790mm |

| Model | Product Name | Voltage | Power | N.W. | Size(mm) | Temp. Range |
|----------|---------------------|-----------|-------|------|-------------|-------------|
| XRJ12L-1 | 12L Slush Machine | 220V 50Hz | 500W | 28kg | 220*490*810 | -2~-3°C |
| XRJ12L-2 | 12L*2 Slush Machine | 220V 50Hz | 600W | 44kg | 430*510*770 | -2~-3°C |
| XRJ12L-3 | 12L*3 Slush Machine | 220V 50Hz | 800W | 63kg | 610*510*770 | -2~-3°C |

CH-5L (5L) ■ 5L Hot Chocolate Machine

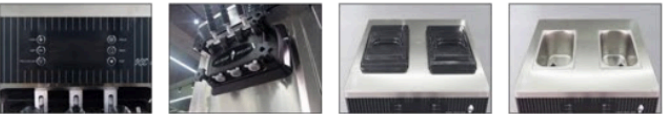


CH-10L (10L) ■ 10L Hot Chocolate Machine



| Model | Product Name | Voltage | Power | N.W. | Size(mm) | Temp. Range |
|--------|---------------------------|-----------|-------|------|-------------|-------------|
| CH-5L | 5L Hot Chocolate Machine | 220V 50Hz | 400W | 6kg | 400*320*470 | 30~90°C |
| CH-10L | 10L Hot Chocolate Machine | 220V 50Hz | 400W | 7kg | 400*320*570 | 30~90°C |

Ice Cream Machine



| Model | Product Name | Voltage | Power | Capacity | N.W. | Dimension(mm) |
|--------|-------------------|-----------|-------|----------|-------|---------------|
| HL626T | Ice cream machine | 220V 50Hz | 2000W | 25-28L/H | 85kg | 590*535*790 |
| HL626 | Ice cream machine | 220V 50Hz | 2000W | 25-28L/H | 100kg | 590*535*1305 |

HL626 Ice cream machine



HL626T Ice cream machine



Ice Maker



| Model | Product Name | Voltage | Power | Max Out Put | Ice Storage | Dimension(cm) |
|---------|-------------------------------|-----------|-------|-------------|-------------|---------------|
| BY-80 | One-Piece Ice Making Machine | 220V 50Hz | 395W | 40kg/24h | 25kg | 530*590*860 |
| BY-100 | One-Piece Ice Making Machine | 220V 50Hz | 455W | 50kg/24h | 25kg | 530*590*860 |
| BY-120 | One-Piece Ice Making Machine | 220V 50Hz | 495W | 60kg/24h | 25kg | 530*590*860 |
| BY-150 | One-Piece Ice Making Machine | 220V 50Hz | 545W | 70kg/24h | 50kg | 680*690*950 |
| BY-200 | One-Piece Ice Making Machine | 220V 50Hz | 630W | 90kg/24h | 50kg | 680*690*950 |
| BY-260 | One-Piece Ice Making Machine | 220V 50Hz | 715W | 115kg/24h | 50kg | 680*690*950 |
| BY-300 | Split Type Ice Making Machine | 220V 50Hz | 770W | 130kg/24h | 100kg | 580*820*1560 |
| BY-350 | Split Type Ice Making Machine | 220V 50Hz | 810W | 150kg/24h | 100kg | 580*820*1560 |
| BY-420 | Split Type Ice Making Machine | 220V 50Hz | 850W | 180kg/24h | 100kg | 580*820*1600 |
| BY-500 | Split Type Ice Making Machine | 220V 50Hz | 950W | 220kg/24h | 200kg | 780*820*1660 |
| BY-700 | Split Type Ice Making Machine | 220V 50Hz | 1150W | 318kg/24h | 200kg | 780*820*1700 |
| BY-1000 | Split Type Ice Making Machine | 220V 50Hz | 1750W | 450kg/24h | 220kg | 780*820*1960 |
| BY-1200 | Split Type Ice Making Machine | 220V 50Hz | 1950W | 540kg/24h | 220kg | 780*820*1960 |
| BY-1500 | Split Type Ice Making Machine | 220V 50Hz | 2450W | 680kg/24h | 450kg | 1260*840*1820 |
| BY-1950 | Split Type Ice Making Machine | 220V 50Hz | 2850W | 860kg/24h | 450kg | 1260*840*1960 |

Bone Saw Machine



| Model | J120 | J280C | J210A |
|------------------|-------------|-------------|--------------|
| Item | Bone Saw | Bone Saw | Bone Saw |
| Voltage | 220V 50Hz | 220V 50Hz | 220V 50Hz |
| Power | 0.65kW | 1.5kW | 1.1kW |
| N.W. | 34kg | 40kg | 53kg |
| Dimension(mm) | 430*530*820 | 520*520*100 | 670*550*1050 |
| Band Saw's Speed | 15m/s | 15m/s | 15m/s |
| Wheel Dimeier | 130mm | 210mm | 210mm |

Meat Mincer



| Model | Product Name | Power | Voltage | Size(mm) | N.W. | Capacity | Speed |
|---------|----------------------|-------|---------|-------------|--------|----------|--------|
| MC-12 | Meat Mincer | 220V | 0.75kW | 370*220*420 | 16.5kg | 120kg/h | 170RPM |
| MC-12S | Full S.S Meat Mincer | 220V | 0.75kW | 370*220*420 | 16.5kg | 120kg/h | 170RPM |
| MC-22S | Full S.S Meat Mincer | 220V | 1.1kW | 430*290*400 | 19kg | 220kg/h | 170RPM |
| MC-RY08 | Full S.S Meat Mincer | 220V | 0.55kW | 580*310*360 | 22kg | 120kg/h | 187RPM |
| MC-RY12 | Full S.S Meat Mincer | 220V | 1.1kW | 500*260*315 | 22.5kg | 120kg/h | 187RPM |
| MC-RY22 | Full S.S Meat Mincer | 220V | 1.5kW | 505*260*315 | 26.5kg | 220kg/h | 187RPM |
| MC-RY32 | Full S.S Meat Mincer | 220V | 1.8kW | 505*260*315 | 28.5kg | 320kg/h | 187RPM |

Vegetable Cutter & Meat Slicer



| Model | Product Name | Power | Voltage | Size(mm) | N.W. | Capacity |
|-----------|------------------|-----------|---------|-------------|--------|----------|
| HLC-300 | Vegetable Cutter | 220V 50Hz | 550W | 565*295*565 | 22.2kg | - |
| HLC-300AL | Vegetable Cutter | 220V 50Hz | 550W | 540*310*550 | 22.2kg | - |
| HBS-300A | Meat Slicer | 220V 50Hz | 250W | 620*530*500 | 22.5kg | 0.2-15mm |
| HBS-250A | Meat Slicer | 220V 50Hz | 150W | 575*465*415 | 16.5kg | 0.2-15mm |
| HBS-220B | Meat Slicer | 220V 50Hz | 120W | 415*336*339 | 12kg | 0.2-15mm |
| HBS-220JS | Meat Slicer | 220V 50Hz | 120W | 520*420*380 | 12.3 | 0.2-12mm |

Pressure Fryer



| Model | Product Name | Voltage | Power | E.X. Size(cm) | Capacity |
|----------|-------------------------|-----------|--------|---------------|----------|
| HPFG-800 | Gas Pressure Fryer | 380V 50Hz | 160W | 96*46*123 | 25L |
| HPFG-25 | Gas Pressure Fryer | 380V 50Hz | 160W | 96*46*123 | 25L |
| HPFE-800 | Electric Pressure Fryer | 380V 50Hz | 13.5kW | 96*46*123 | 25L |
| HPFE-24 | Electric Pressure Fryer | 380V 50Hz | 13.5kW | 96*46*123 | 24L |

Cake Cream Machine



| Model | Voltage | Power | N.W. | Disc Diameter | Suitable Size | Applicable Height | Dimension |
|------------|-----------|-------|------|---------------|---------------|-------------------|-------------|
| CKM-12M-12 | 220V 50Hz | 80W | 26kg | 36cm | 4~12 inches | 12cm | 510*350*480 |
| CMK-12M-18 | 220V 50Hz | 60W | 28kg | 36cm | 4~12 inches | 18cm | 550*410*580 |
| CKM-16M-18 | 220V 50Hz | 60W | 28kg | 50cm | 4~16 inches | 18cm | 650*500*560 |

Rice Steamer



GAS Rice Steamer

| Model | Machine Size |
|----------|---------------|
| RS-G60X | 700x580x1140 |
| RS-G120X | 700x580x1560 |
| RS-G240X | 1380x580x1560 |

Electric Rice Steamer

| Model | Machine Size |
|----------|---------------|
| RS-E60X | 700x580x1140 |
| RS-E120X | 700x580x1560 |
| RS-E240X | 1380x580x1560 |

Head Gas Stove


HLWS-4K2-FT
 ■ 2 head open burner


| Model | Product Name | Product dimension(mm) | Burner | Power | Gas Consumption | Burner type | Burner materia | N.W. |
|-------------|--------------------|-----------------------|--------|-----------------------|--|-------------|----------------|--------|
| HLWS-2K1-FT | 2 Head Open Burner | 307x760x429 | 2 | 30000BTUx2 17.58kW | NG 1.578m ³ /hour LPG 0.6798m ³ /hour | US Type | Cast Iron | 29.5kg |
| HLWS-4K2-FT | 4 Head Open Burner | 612x760x429 | 4 | 30000BTUx4 17.58kW | NG 3.156m ³ /hour LPG 1.3596m ³ /hour | US Type | Cast Iron | 51kg |
| HLWS-6K3-FT | 6 Head Open Burner | 915x760x429 | 6 | 30000BTUx6 17.58kW | NG 4.735m ³ /hour LPG 2.0393m ³ /hour | US Type | Cast Iron | 77kg |


HLS-2
 ■ 2 head Gas burner

HLS-4
 ■ 4 head Gas burner

HLS-6
 ■ 6 head Gas burner

| Model | Product Name | Power | Gas Consumption | Burner Materia | N.W. | Grate Size(mm) | Dimension(mm) |
|-------|-------------------|-----------------------|--|----------------|------|----------------|---------------|
| HLS-2 | 2 Head Gas Burner | 25000BTUx2 17.58kW | NG 1.578m ³ /hour LPG 0.6798m ³ /hour | Cast Iron | 42kg | 300x300mm x2 | 300x690x350 |
| HLS-4 | 4 Head Gas Burner | 25000BTUx4 35.16kW | NG 3.156m ³ /hour LPG 1.3596m ³ /hour | Cast Iron | 70kg | 300x300mm x4 | 600x690x350 |
| HLS-6 | 6 Head Gas Burner | 25000BTUx6 52.75kW | NG 4.735m ³ /hour LPG 2.0393m ³ /hour | Cast Iron | 99kg | 300x300mm x6 | 900x690x350 |

Gas Charbroiler


HLERC-36K3-FT
 ■ 36" Gas Charbroiler


| Model | Product Name | Power | Gas Consumption | N.W. | Grill plate | Dimension(mm) |
|---------------|---------------------|-----------------------|--|---------|------------------|---------------|
| HLERC-24K2-FT | 24" Gas Charbroiler | 30000BTUx4 23.44kW | NG 2.104m ³ /hour LPG 0.9064m ³ /hour | 89.5kg | 135x530mm x 4pcs | 610x760x435 |
| HLERC-36K3-FT | 36" Gas Charbroiler | 30000BTUx6 35.16kW | NG 3.156m ³ /hour LPG 1.3596m ³ /hour | 124.5kg | 135x530mm x6pcs | 910x760x435 |
| HLERC-48K4-FT | 48" Gas Charbroiler | 30000BTUx8 46.89kW | NG 4.209m ³ /hour LPG 1.8127m ³ /hour | 174kg | 135x530mm x8pcs | 1210x760x435 |


HLRC-400
 ■ 14" Gas Charbroiler

HLRC-600
 ■ 24" Gas Charbroiler

HLRC-900
 ■ 36" Gas Charbroiler

HLRC-1200
 ■ 48" Gas Charbroiler

| Model | Product Name | Power | Gas Consumption | Burner Materia | N.W. | Grate Size(mm) | Dimension(mm) |
|----------|---------------------|-----------------------|--|-----------------|--------|------------------------------|---------------|
| HLRC-400 | 14" Gas Charbroiler | 30000BTUx1 8.79kW | NG 0.789m ³ /hour LPG 0.34m ³ /hour | Stainless Steel | 31kg | 150x470mm x1 100x470mm x1 | 404x633x405 |
| HLRC-600 | 24" Gas Charbroiler | 30000BTUx2 17.58kW | NG 1.578m ³ /hour LPG 0.6789m ³ /hour | Stainless Steel | 43.5kg | 150x470mm x4pcs | 604x663x405 |
| HLRC-900 | 36" Gas Charbroiler | 30000BTUx3 26.37kW | NG 2.367m ³ /hour LPG 1.02m ³ /hour | Stainless Steel | 65kg | 150x470mm x6pcs | 904x663x405 |
| HLRC1200 | 48" Gas Charbroiler | 30000BTUx4 35.16kW | NG 3.156m ³ /hour LPG 1.3596m ³ /hour | Stainless Steel | 98kg | 150x470mm x8pcs | 1204x663x405 |

Gas Griddle


HLERG-48K4-FT
 ■ 48" Gas Griddle


| Model | Product Name | Power | Gas Consumption | N.W. | Plate Thickness | Griddle Plate Size | Dimension(mm) |
|---------------|-----------------|-----------------------|--|---------|-----------------|--------------------|---------------|
| HLERG-24K2-FT | 24" Gas Griddle | 30000BTUx2 17.58kW | NG 1.578m ³ /hour LPG 0.6798m ³ /hour | 90.5kg | 1inch 25mm | 606x564mm | 610x760x430 |
| HLERG-36K3-FT | 36" Gas Griddle | 30000BTUx3 26.37kW | NG 2.367m ³ /hour LPG 1.0197m ³ /hour | 129.5kg | 1inch 25mm | 906x564mm | 910x760x430 |
| HLERG-48K4-FT | 48" Gas Griddle | 30000BTUx4 35.17kW | NG 3.156m ³ /hour LPG 1.36m ³ /hour | 165kg | 1inch 25mm | 1206x564mm | 1210x760x430 |


HLRG-400
 ■ 18" Gas Griddle

HLRG-600
 ■ 24" Gas Griddle

HLRG-900
 ■ 36" Gas Griddle

HLRG-1200
 ■ 48" Gas Griddle

| Model | Product Name | Power | Gas Consumption | Burner Material | N.W. | Plate Thickness | Griddle Plate Size | Dimension(mm) |
|-----------|-----------------|-----------------------|--|----------------------------|---------|------------------|--------------------|---------------|
| HLRG-400 | 18" Gas Griddle | 30000BTUx1 8.79kW | NG 0.789m ³ /hour LPG 0.34m ³ /hour | Stainless Steel U Shape | 44.5kg | 16mm 5/8 inch | 451.5x482mm | 456x663x405 |
| HLRG-600 | 24" Gas Griddle | 30000BTUx2 17.58kW | NG 1.578m ³ /hour LPG 0.6798m ³ /hour | Stainless Steel U Shape | 72kg | 16mm 5/8 inch | 599.5x482mm | 604x663x405 |
| HLRG-900 | 36" Gas Griddle | 30000BTUx3 26.37kW | NG 2.367m ³ /hour LPG 1.02m ³ /hour | Stainless Steel U Shape | 99kg | 16mm 5/8 inch | 899.5x482mm | 904x663x405 |
| HLRG-1200 | 48" Gas Griddle | 30000BTUx4 35.17kW | NG 3.156m ³ /hour LPG 1.36m ³ /hour | Stainless Steel U Shape | 126.5kg | 16mm 5/8 inch | 1199.5x482mm | 1204x663x405 |

Gas Deep Fryer

HFRF-90B
 ■ 3 Burners Gas Deep Fryer

HFRF-120B
 ■ 4 Burners Gas Deep Fryer

HFRF-150B
 ■ 5 Burners Gas Deep Fryer


| Model | Product Name | Power | Oil Capacity | Gas Consumption | N.W. | Temp. Setting | Dimension(mm) |
|-----------|--------------------------|-------------|--------------|---|------|----------------|---------------|
| HFRF-90B | 3 Burners Gas Deep Fryer | 30000x3BTU | 18.5-23L | NG 2.367m ³ /hour LPG 1.02m ³ /hour | 61kg | 200°F to 400°F | 394x759*1195 |
| HFRF-120B | 4 Burners Gas Deep Fryer | 30000x4 BTU | 21.3-25L | NG 3.156m ³ /hour LPG 1.36mm ³ /hour | 66kg | 200°F to 400°F | 394x759*1195 |
| HFRF-150B | 5 Burners Gas Deep Fryer | 30000x5 BTU | 31-37L | NG 3.946m ³ /hour LPG 1.7m ³ /hour | 75kg | 200°F to 400°F | 533x759*1195 |

Electric Fryer



| HL-81 ELECTRIC FRYER | |
|--|-------------|
| 1-Tank 1-Basket 6 Liter Electric Fryer | |
| Model | HL-81 |
| Dimension (MM) | 285x450x300 |
| Package size (CM) | 45x30x32 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 2.5 |
| Voltage(V) | 220 |
| Weight (KG) | 3.4 |



| HL-82 ELECTRIC FRYER | |
|--|-------------|
| 2-Tank 2-Basket 6 Liter Electric Fryer | |
| Model | HL-82 |
| Dimension (MM) | 550x420x300 |
| Package size (CM) | 58x44x32 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 2.5+2.5 |
| Voltage(V) | 220 |
| Weight (KG) | 6.8 |



| HL-81A ELECTRIC FRYER | |
|--|-------------|
| 1-Tank 1-Basket 6 Liter Electric Fryer | |
| Model | HL-81A |
| Dimension (MM) | 275X420X300 |
| Package size (CM) | 45x30x32 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 2.5 |
| Voltage(V) | 220 |
| Weight (KG) | 3.7 |



| HL-82A ELECTRIC FRYER | |
|--|-------------|
| 2-Tank 2-Basket 6 Liter Electric Fryer | |
| Model | HL-82A |
| Dimension (MM) | 550x420x300 |
| Package size (CM) | 58x44x32 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 2.5+2.5 |
| Voltage(V) | 220 |
| Weight (KG) | 6.8 |



| HL-81D ELECTRIC FRYER | |
|---|-------------|
| 1-Tank 1-Basket 6 Liter Electric Fryer with timer | |
| Model | HL-81D |
| Dimension (MM) | 275x420x300 |
| Package size (CM) | 45x30x32 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 2.5 |
| Voltage(V) | 220 |
| Weight (KG) | 3.8 |



| HL-82D ELECTRIC FRYER | |
|---|-------------|
| 2-Tank 2-Basket 6 Liter Electric Fryer with timer | |
| Model | HL-82D |
| Dimension (MM) | 550x420x300 |
| Package size (CM) | 58x44x32 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 2.5+2.5 |
| Voltage(V) | 220 |
| Weight (KG) | 7 |



| HL-903 ELECTRIC FRYER | |
|--|-------------|
| 1-Tank 1-Basket 8 Liter Electric Fryer | |
| Model | HL-903 |
| Dimension (MM) | 300x560x400 |
| Package size (CM) | 34x65x45 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 2.8 |
| Voltage(V) | 220 |
| Weight (KG) | 7.3 |



| HL-904 ELECTRIC FRYER | |
|--|-------------|
| 2-Tank 2-Basket 8 Liter Electric Fryer | |
| Model | HL-904 |
| Dimension (MM) | 600x560x400 |
| Package size (CM) | 62x65x45 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 2.8+2.8 |
| Voltage(V) | 220 |
| Weight (KG) | 11.6 |



| HL-903L ELECTRIC FRYER | |
|--|-------------|
| 1-Tank 1-Basket 8 Liter Electric Fryer | |
| Model | HL-903L |
| Dimension (MM) | 330x600x430 |
| Package size (CM) | 65x36x45 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 4.5 |
| Voltage(V) | 220 |
| Weight (KG) | 10 |



| H-904L ELECTRIC FRYER | |
|--|-------------|
| 2-Tank 2-Basket 8 Liter Electric Fryer | |
| Model | HL-904 |
| Dimension (MM) | 650x600x430 |
| Package size (CM) | 68x65x45 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 4.5+4.5 |
| Voltage(V) | 220 |
| Weight (KG) | 17.6 |



| HL-20L ELECTRIC FRYER | |
|---|-------------|
| 1-Tank 1-Basket 12 Liter Electric Fryer | |
| Model | HL-20L |
| Dimension (MM) | 530x590x390 |
| Package size (CM) | 56x62x41 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 5 |
| Voltage(V) | 220 |
| Weight (KG) | 14 |



| HL-17L ELECTRIC FRYER | |
|---|-------------|
| 1-Tank 1-Basket 10 Liter Electric Fryer | |
| Model | HL-17L |
| Dimension (MM) | 550x510x410 |
| Package size (CM) | 62x55x45 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 4 |
| Voltage(V) | 220 |
| Weight (KG) | 13 |



| HL-30L ELECTRIC FRYER | |
|---|-------------|
| 2-Tank 2-Basket 12 Liter Electric Fryer | |
| Model | HL-30L |
| Dimension (MM) | 580x610x410 |
| Package size (CM) | 61x64x43 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 6 |
| Voltage(V) | 220 |
| Weight (KG) | 16.1 |



| HL-10L ELECTRIC FRYER | |
|---|-------------|
| 1-Tank 1-Basket 10 Liter Electric Fryer | |
| Model | HL-10L |
| Dimension (MM) | 480x310x310 |
| Package size (CM) | 51x33x33 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 3.25 |
| Voltage(V) | 220 |
| Weight (KG) | 7 |



| HL-8L ELECTRIC FRYER | |
|--|-------------|
| 1-Tank 1-Basket 8 Liter Electric Fryer | |
| Model | HL-8L |
| Dimension (MM) | 270x420x370 |
| Package size (CM) | 44x29x35 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 3.25 |
| Voltage(V) | 220 |
| Weight (KG) | 5.5 |



| HL-8L-2 ELECTRIC FRYER | |
|--|-------------|
| 2-Tank 2-Basket 8 Liter Electric Fryer | |
| Model | HL-8L-2 |
| Dimension (MM) | 270x540x370 |
| Package size (CM) | 56x29x35 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 3.25+3.25 |
| Voltage(V) | 220 |
| Weight (KG) | 10 |



| HL-11L ELECTRIC FRYER | |
|---|-------------|
| 1-Tank 1-Basket 11 Liter Electric Fryer | |
| Model | HL-11L |
| Dimension (MM) | 470x330x400 |
| Package size (CM) | 50x37x37 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 3.5 |
| Voltage(V) | 220 |
| Weight (KG) | 7.5 |



| HL-11L-2 ELECTRIC FRYER | |
|---|-------------|
| 2-Tank 2-Basket 11 Liter Electric Fryer | |
| Model | HL-11L-2 |
| Dimension (MM) | 450x660x400 |
| Package size (CM) | 47x68x37 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 3.5+3.5 |
| Voltage(V) | 220 |
| Weight (KG) | 14.5 |



| HL-18 ELECTRIC FRYER | |
|---|-------------|
| 1-Tank 1-Basket 12 Liter Electric Fryer | |
| Model | HL-18 |
| Dimension (MM) | 340x640x330 |
| Package size (CM) | 66x37x34 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 3 |
| Voltage(V) | 220 |
| Weight (KG) | 5.2 |



| HL-18A ELECTRIC FRYER | |
|---|-------------|
| 1-Tank 1-Basket 12 Liter Electric Fryer | |
| Model | HL-18A |
| Dimension (MM) | 350x650x290 |
| Package size (CM) | 66x37x34 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 3 |
| Voltage(V) | 220 |
| Weight (KG) | 6 |



| HL-131V ELECTRIC FRYER | |
|--|-------------|
| 1-Tank 1-Basket 13 Liter Electric Fryer with oil tap | |
| Model | HL-131V |
| Dimension (MM) | 310x480x360 |
| Package size (CM) | 35x56x43 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 3.25 |
| Voltage(V) | 220 |
| Weight (KG) | 7.5 |



| HL-132V ELECTRIC FRYER | |
|--|-------------|
| 2-Tank 2-Basket 13 Liter Electric Fryer with oil tap | |
| Model | HL-132V |
| Dimension (MM) | 630x480x360 |
| Package size (CM) | 67x56x43 |
| Temperature (°C) | 50-200°C |
| Power(KW) | 3.25+3.25 |
| Voltage(V) | 220 |
| Weight (KG) | 14.7 |

Deep Fryer Series

Gas Fryer



HL-71 GAS FRYER

1-Tank 1-Basket 6 Liter Gas Fryer

| Model | HL-71 |
|-------------------|-------------|
| Dimension (MM) | 500x310x440 |
| Package size (CM) | 54x35x48 |
| Temperature (°C) | - |
| Power(KW) | 2800P |
| Voltage(V) | gas |
| Weight (KG) | 6.8 |



HL-72 GAS FRYER

2-Tank 2-Basket 6 Liter Gas Fryer

| Model | HL-72 |
|-------------------|-------------|
| Dimension (MM) | 500x560x440 |
| Package size (CM) | 61x54x48 |
| Temperature (°C) | - |
| Power(KW) | 2800P |
| Voltage(V) | gas |
| Weight (KG) | 13.5 |

Griddle Series

Electric Griddle



HL-818 HL-818A Electric Griddle

Electric Griddle

| Model | HL-818 | HL-818A |
|-------------------|-------------|-------------|
| Dimension (MM) | 550x400x210 | 540x370x210 |
| Package size (CM) | 64x49x27 | 64x49x27 |
| Temperature (°C) | 50-300°C | 50-300°C |
| Power(KW) | 3 | 3 |
| Voltage(V) | 220 | 220 |
| Weight (KG) | 17 | 15 |



HL-820 Electric Griddle

Electric Griddle

| Model | HL-820 |
|-------------------|-------------|
| Dimension (MM) | 730x460x210 |
| Package size (CM) | 76x59x22 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 4.4 |
| Voltage(V) | 220 |
| Weight (KG) | 25.5 |



HL-822 Electric Griddle

half-grooved Electric Griddle



| Model | HL-822 |
|-------------------|-------------|
| Dimension (MM) | 730x460x210 |
| Package size (CM) | 76x59x22 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 4.4 |
| Voltage(V) | 220 |
| Weight (KG) | 25.5 |



HL-818 Electric Griddle

Electric griddle full flat

| Model | HL-818 |
|-------------------|-------------|
| Dimension (MM) | 550x430x250 |
| Package size (CM) | 60x53x30 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 3 |
| Voltage(V) | gas |
| Weight (KG) | 17.5 |

Gas Griddle



HL-718 HL-788 Gas Griddle

Gas Griddle

| Model | HL-718 | HL-788 |
|-------------------|-------------|-------------|
| Dimension (MM) | 550x460x340 | 540x430x340 |
| Package size (CM) | 58x52x34 | 58x48x34 |
| Temperature (°C) | - | - |
| Power(KW) | 2800P | 2800P |
| Voltage(V) | gas | gas |
| Weight (KG) | 18 | 15 |



HL-720 HL-722 Gas Griddle

Gas Griddle/half-grooved Gas Griddle

| Model | HL-720 | HL-722 |
|-------------------|-------------|-------------|
| Dimension (MM) | 730x530x340 | 730x530x340 |
| Package size (CM) | 77x56x34 | 77x56x34 |
| Temperature (°C) | - | - |
| Power(KW) | 2800P | 2800P |
| Voltage(V) | gas | gas |
| Weight (KG) | 24 | 24.5 |



HL-730 Gas Griddle

Gas Griddle

| Model | HL-730 |
|-------------------|-------------|
| Dimension (MM) | 730x530x340 |
| Package size (CM) | 77x56x34 |
| Temperature (°C) | - |
| Power(KW) | 2800P |
| Voltage(V) | liquid gas |
| Weight (KG) | 25 |



HL-36 Gas Griddle

Gas Griddle

| Model | HL-36 |
|-------------------|-------------|
| Dimension (MM) | 900x700x460 |
| Package size (CM) | 93x72x36 |
| Temperature (°C) | - |
| Power(KW) | 2800P |
| Voltage(V) | liquid gas |
| Weight (KG) | 75 |

Crepe Maker



HL-01 Crepe Maker

Electric 1-Plate Crepe Maker

| Model | HL-01 |
|-------------------|-------------|
| Dimension (MM) | 480x450x240 |
| Package size (CM) | 53x50x26 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 3 |
| Voltage(V) | 220 |
| Weight (KG) | 14.5 |



HL-01C Crepe Maker

Gas 1-Plate Crepe Maker

| Model | HL-01C |
|-------------------|-------------|
| Dimension (MM) | 480x450x240 |
| Package size (CM) | 53x50x26 |
| Temperature (°C) | - |
| Power(KW) | 2800P |
| Voltage(V) | liquid gas |
| Weight (KG) | 13 |



HL-02 Crepe Maker

Electric 2-Plate Crepe Maker

| Model | HL-02 |
|-------------------|-------------|
| Dimension (MM) | 880x500x240 |
| Package size (CM) | 95x53x26 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 3+3 |
| Voltage(V) | 220 |
| Weight (KG) | 28 |



HL-02C Crepe Maker

Gas 2-Plate Crepe Maker

| Model | HL-02C |
|-------------------|-------------|
| Dimension (MM) | 880x500x240 |
| Package size (CM) | 95x53x26 |
| Temperature (°C) | - |
| Power(KW) | 2800P |
| Voltage(V) | liquid gas |
| Weight (KG) | 17 |

Electric Contact Grill



HL-811A Electric Contact Grill

Electric Contact Grill

| Model | HL-811A |
|-------------------|-------------|
| Dimension (MM) | 370x300x240 |
| Package size (CM) | 45x37x27 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1.8 |
| Voltage(V) | 220 |
| Weight (KG) | 12.5 |



HL-811C Electric Contact Grill

Electric Contact Grill (flat)

| Model | HL-811C |
|-------------------|-------------|
| Dimension (MM) | 370x300x240 |
| Package size (CM) | 45x37x27 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1.8 |
| Voltage(V) | 220 |
| Weight (KG) | 12.5 |



HL-812A Electric Contact Grill

Electric Contact Grill

| Model | HL-812A |
|-------------------|-------------|
| Dimension (MM) | 430x370x240 |
| Package size (CM) | 49x45x27 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 2.2 |
| Voltage(V) | 220 |
| Weight (KG) | 16.5 |



HL-812B Electric Contact Grill

Electric Contact Grill

| Model | HL-812B |
|-------------------|-------------|
| Dimension (MM) | 430x370x240 |
| Package size (CM) | 49x45x27 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 2.2 |
| Voltage(V) | 220 |
| Weight (KG) | 16.5 |



HL-813A Electric Contact Grill

Double Electric Contact Grill

| Model | HL-813A |
|-------------------|-------------|
| Dimension (MM) | 560x370x240 |
| Package size (CM) | 65x45x27 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1.8+1.8 |
| Voltage(V) | 220 |
| Weight (KG) | 23 |



HL-813B Electric Contact Grill

Double Electric Contact Grill (full flat)

| Model | HL-813B |
|-------------------|-------------|
| Dimension (MM) | 560x370x240 |
| Package size (CM) | 65x45x27 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1.8+1.8 |
| Voltage(V) | 220 |
| Weight (KG) | 23 |



HL-813E Electric Contact Grill

Double Electric Contact Grill (full grooved)

| Model | HL-813E |
|-------------------|-------------|
| Dimension (MM) | 820x370x240 |
| Package size (CM) | 88x45x27 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 2.2+2.2 |
| Voltage(V) | 220 |
| Weight (KG) | 32 |

Bain Marie Series / Snack & Grill Equipment Series

Electric Bain Marie with glass



| HL-3 Bain Marie | |
|---------------------------------------|-------------|
| 3-head Electric Bain Marie with glass | |
| Model | HL-3 |
| Dimension (MM) | 900x350x310 |
| Package size (CM) | 94x38x35 |
| Temperature (°C) | 30-85°C |
| Power(KW) | 1.5 |
| Voltage(V) | 220 |
| Weight (KG) | - |



| HL-4 Bain Marie | |
|---------------------------------------|--------------|
| 4-head Electric Bain Marie with glass | |
| Model | HL-4 |
| Dimension (MM) | 1200x350x310 |
| Package size (CM) | 124x38x35 |
| Temperature (°C) | 30-85°C |
| Power(KW) | 1.5 |
| Voltage(V) | 220 |
| Weight (KG) | - |



| HL-5 Bain Marie | |
|---------------------------------------|--------------|
| 5-head Electric Bain Marie with glass | |
| Model | HL-5 |
| Dimension (MM) | 1500x350x310 |
| Package size (CM) | 154x38x35 |
| Temperature (°C) | 30-85°C |
| Power(KW) | 1.5 |
| Voltage(V) | 220 |
| Weight (KG) | - |

Food display warmer



| HL-500 HL-600 Food display warmer | | |
|-----------------------------------|-------------|-------------|
| Food display warmer | | |
| Model | HL-500 | HL-600 |
| Dimension (MM) | 400x400x750 | 500x500x850 |
| Package size (CM) | 52x46x81 | 62x56x91 |
| Temperature (°C) | 30-110°C | 30-110°C |
| Power(KW) | 1.5 | 1.5+1.5 |
| Voltage(V) | 220 | 220 |
| Weight (KG) | 24 | 28 |

Snack & Grill Equipment Series

Fishball Grill



| HL-76A Fishball Grill | |
|--------------------------------|-------------|
| 1-Head Electric Fishball Grill | |
| Model | HL-76A |
| Dimension (MM) | 255x455x180 |
| Package size (CM) | 54x31x23 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 2 |
| Voltage(V) | 220 |
| Weight (KG) | 3.7 |



| HL-767 Fishball Grill | |
|--------------------------------|-------------|
| 2-Head Electric Fishball Grill | |
| Model | HL-767 |
| Dimension (MM) | 450x455x200 |
| Package size (CM) | 54x31x23 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 4 |
| Voltage(V) | 220 |
| Weight (KG) | 6.6 |



| HL-77A Fishball Grill | |
|---------------------------|-------------|
| 1-Head Gas Fishball Grill | |
| Model | HL-77A |
| Dimension (MM) | 255x455x180 |
| Package size (CM) | 54x31x23 |
| Temperature (°C) | - |
| Power(KW) | liquid gas |
| Voltage(V) | 2800P |
| Weight (KG) | 3.7 |



| HL-777 Fishball Grill | |
|---------------------------|-------------|
| 2-Head Gas Fishball Grill | |
| Model | HL-777 |
| Dimension (MM) | 465x475x210 |
| Package size (CM) | 53x52x23 |
| Temperature (°C) | - |
| Power(KW) | liquid gas |
| Voltage(V) | 2800P |
| Weight (KG) | 6.1 |

Waffle Baker Series



| HL-1F Waffle Baker | |
|----------------------------------|-------------|
| 1-Plate Heart-shape Waffle Baker | |
| Model | HL-1F |
| Dimension (MM) | 510x350x250 |
| Package size (CM) | 53x41x30 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 2 |
| Voltage(V) | 220 |
| Weight (KG) | 11.5 |



| HL-208D Waffle Maker | |
|----------------------|-------------|
| Lolly Waffle Maker | |
| Model | HL-208D |
| Dimension (MM) | 300x430x240 |
| Package size (CM) | 47x35x26 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 2 |
| Voltage(V) | 220 |
| Weight (KG) | 11 |



| HL-10 Waffle Baker | |
|----------------------|-------------|
| 10-grid Waffle Baker | |
| Model | HL-10 |
| Dimension (MM) | 380x370x240 |
| Package size (CM) | 44x41x26 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1.6 |
| Voltage(V) | 220 |
| Weight (KG) | 10 |



| HL-2 Waffle Baker | |
|-----------------------------|-------------|
| 2-Plate rotate Waffle Baker | |
| Model | HL-2 |
| Dimension (MM) | 500x410x280 |
| Package size (CM) | 56x45x30 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1.2+1.2 |
| Voltage(V) | 220 |
| Weight (KG) | 10 |



| HL-2E Waffle Baker | |
|----------------------|-------------|
| 2-Plate Waffle Baker | |
| Model | HL-2E |
| Dimension (MM) | 500x410x280 |
| Package size (CM) | 56x45x30 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1.2+1.2 |
| Voltage(V) | 220 |
| Weight (KG) | 10 |



| HL-QQ-11 Egg Waffle Maker | |
|---------------------------|-------------|
| egg waffle maker | |
| Model | HL-QQ-11 |
| Dimension (MM) | 220x360x280 |
| Package size (CM) | 49x30x32 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1.4 |
| Voltage(V) | 220 |
| Weight (KG) | 5.5 |



| HL-1E Waffle Baker | |
|----------------------|-------------|
| 1-Plate Waffle Baker | |
| Model | HL-1E |
| Dimension (MM) | 510x350x250 |
| Package size (CM) | 53x41x30 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 2 |
| Voltage(V) | 220 |
| Weight (KG) | 11.3 |



| HL-5R Waffle Maker | |
|------------------------------|-------------|
| 5-Stick Hot Dog Waffle Maker | |
| Model | HL-5R |
| Dimension (MM) | 335x310x240 |
| Package size (CM) | 41x38x32 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1.5 |
| Voltage(V) | 220 |
| Weight (KG) | 7.1 |



| HL-10A-D Waffle Baker | |
|-----------------------|-------------|
| 4-grid Waffle Baker | |
| Model | HL-10A-D |
| Dimension (MM) | 300x430x240 |
| Package size (CM) | 47x35x26 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 2 |
| Voltage(V) | 220 |
| Weight (KG) | 11 |



| HL-2H Waffle Baker | |
|---------------------|-------------|
| 2-grid Waffle Baker | |
| Model | HL-2H |
| Dimension (MM) | 360x300x270 |
| Package size (CM) | 39x33x30 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 2 |
| Voltage(V) | 220 |
| Weight (KG) | 9 |



| HL-204-2 Waffle Baker | |
|----------------------------------|-------------|
| 2-Plate Heart-shape Waffle Baker | |
| Model | HL-204-2 |
| Dimension (MM) | 500x410x280 |
| Package size (CM) | 56x45x30 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1.2+1.2 |
| Voltage(V) | 220 |
| Weight (KG) | 10 |

Cone Baker



| HL-1D Cone Baker | |
|--------------------|-------------|
| 1-Plate Cone Baker | |
| Model | HL-1D |
| Dimension (MM) | 250x350x250 |
| Package size (CM) | 39x27x30 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1 |
| Voltage(V) | 220 |
| Weight (KG) | 5.8 |

Snack & Grill Equipment Series

Crispy Machine



| HL-25A Crispy Machine | |
|------------------------|-------------|
| 25-hole Crispy Machine | |
| Model | HL-25A |
| Dimension (MM) | 300x430x240 |
| Package size (CM) | 47x35x26 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1.7 |
| Voltage(V) | 220 |
| Weight (KG) | 12 |



| HL-25B Crispy Machine | |
|--------------------------------------|-------------|
| 25-hole Crispy Machine (up and down) | |
| Model | HL-25B |
| Dimension (MM) | 300x430x240 |
| Package size (CM) | 47x35x26 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1.7 |
| Voltage(V) | 220 |
| Weight (KG) | 10 |



| HL-50A Crispy Machine | |
|------------------------|-------------|
| 50-hole Crispy Machine | |
| Model | HL-50A |
| Dimension (MM) | 600x300x190 |
| Package size (CM) | 65x38x22 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1.7 |
| Voltage(V) | 220 |
| Weight (KG) | 10 |



| HL-05B Crispy Machine | |
|-----------------------|-------------|
| Plum Crispy Machine | |
| Model | HL-05B |
| Dimension (MM) | 330x370x240 |
| Package size (CM) | 41x38x26 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1.6 |
| Voltage(V) | 220 |
| Weight (KG) | 9 |

Egg Tart Maker



| HL-28 egg tart maker | |
|----------------------|-------------|
| egg tart maker | |
| Model | HL-28 |
| Dimension (MM) | 380x370x240 |
| Package size (CM) | 44x41x26 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1.6 |
| Voltage(V) | 220 |
| Weight (KG) | 12 |

Donut Maker



| HL-5T HL-6T Donut Maker | | |
|-------------------------|-------------|-------------|
| Donut Maker | | |
| Model | HL-5T | HL-6T |
| Dimension(MM) | 335x310x240 | 385x310x240 |
| Package size(CM) | 41x38x32 | 42x40x32 |
| Temperature(°C) | 50-300°C | 50-300°C |
| Power(KW) | 1.5 | 1.5 |
| Voltage(V) | 220 | 220 |
| Weight (KG) | 7.1 | 8.4 |

Popcorn Machine



| HL-05C Popcorn Machine | |
|------------------------------------|--------------|
| Electric Popcorn Machine with cart | |
| Model | HL-05C |
| Dimension (MM) | 740x320x1500 |
| Package size (CM) | 79x37x155 |
| Temperature (°C) | - |
| Power(KW) | 1.4 |
| Voltage(V) | 220 |
| Weight (KG) | 29 |



| HL-08C Popcorn Machine | |
|------------------------------------|--------------|
| Electric Popcorn Machine with cart | |
| Model | HL-08C |
| Dimension (MM) | 740x320x1470 |
| Package size (CM) | 79x37x155 |
| Temperature (°C) | - |
| Power(KW) | 1.4 |
| Voltage(V) | 220 |
| Weight (KG) | 29 |



| HL-802 Popcorn Machine | |
|--------------------------|-------------|
| Electric Popcorn Machine | |
| Model | HL-802 |
| Dimension (MM) | 560x410x750 |
| Package size (CM) | 59x44x82 |
| Temperature (°C) | - |
| Power(KW) | 1.4 |
| Voltage(V) | 220 |
| Weight (KG) | 16 |



| HL-803 Popcorn Machine | |
|--------------------------|-------------|
| Electric Popcorn Machine | |
| Model | HL-803 |
| Dimension (MM) | 500x360x690 |
| Package size (CM) | 54x40x76 |
| Temperature (°C) | - |
| Power(KW) | 1.4 |
| Voltage(V) | 220 |
| Weight (KG) | 15 |



| HL-EB11 Popcorn Machine | |
|--------------------------------------|-------------|
| Electric Popcorn Machine with warmer | |
| Model | HL-EB11 |
| Dimension (MM) | 900x420x740 |
| Package size (CM) | 96x45x78 |
| Temperature (°C) | - |
| Power(KW) | 1.7 |
| Voltage(V) | 220 |
| Weight (KG) | 31 |

Cone Baker

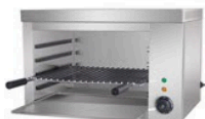


| HL-03 Candy Floss Machine | |
|------------------------------|-------------|
| Electric Candy Floss Machine | |
| Model | HL-03 |
| Dimension (MM) | 440x440x500 |
| Package size (CM) | 47x47x53 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 1 |
| Voltage(V) | 220 |
| Weight (KG) | 11 |

Electric Salamander



| HL-936 Electric Salamander | |
|----------------------------|-------------|
| Electric Salamander | |
| Model | HL-936 |
| Dimension (MM) | 610x310x280 |
| Package size (CM) | 66x35x31 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 2 |
| Voltage(V) | 220 |
| Weight (KG) | 11 |



| HL-937 Electric Salamander | |
|----------------------------|-------------|
| Electric Salamander | |
| Model | HL-937 |
| Dimension (MM) | 790x450x490 |
| Package size (CM) | 84x49x52 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 4 |
| Voltage(V) | 220 |
| Weight (KG) | 23 |

Shawarma Machine



| HL-90 Shawarma Machine | |
|---------------------------|-------------|
| Electric Shawarma Machine | |
| Model | HL-90 |
| Dimension (MM) | 500x650x900 |
| Package size (CM) | 54x68x90 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 7.8 |
| Voltage(V) | 220 |
| Weight (KG) | 15 |



| HL-92 Shawarma Machine | |
|------------------------|--------------|
| Gas Shawarma Machine | |
| Model | HL-92 |
| Dimension (MM) | 500x650x1100 |
| Package size (CM) | 54x68x113 |
| Temperature (°C) | 50-300°C |
| Power(KW) | 2800P |
| Voltage(V) | liquid gas |
| Weight (KG) | 15 |

Fried Chicken & Hamburger Equipent Series |

Food Display Warmer



| HL-2x2 Food Display Warmer | |
|-----------------------------|-------------|
| Hot air Food Display Warmer | |
| Model | HL-2x2 |
| Dimension (MM) | 700x640x740 |
| Package size (CM) | 76x67x73 |
| Temperature (°C) | 30-85°C |
| Power(KW) | 0.8 |
| Voltage(V) | 220 |
| Weight (KG) | 24 |



| HL-2x3 Food Display Warmer | |
|-----------------------------|--------------|
| Hot air Food Display Warmer | |
| Model | HL-2x3 |
| Dimension (MM) | 1100x640x740 |
| Package size (CM) | 113x67x73 |
| Temperature (°C) | 30-85°C |
| Power(KW) | 1.5 |
| Voltage(V) | 220 |
| Weight (KG) | 34 |



| HL-2x4 Food Display Warmer | |
|-----------------------------|--------------|
| Hot air Food Display Warmer | |
| Model | HL-2x4 |
| Dimension (MM) | 1200x640x740 |
| Package size (CM) | 123x67x73 |
| Temperature (°C) | 30-85°C |
| Power(KW) | 1.5 |
| Voltage(V) | 220 |
| Weight (KG) | 37 |



| HL-6P Food Display Warmer | |
|----------------------------------|--------------|
| Moisturizing Food Display Warmer | |
| Model | HL-6P |
| Dimension (MM) | 1500x770x860 |
| Package size (CM) | 153x79x87 |
| Temperature (°C) | 30-85°C |
| Power(KW) | 2.4 |
| Voltage(V) | 220 |
| Weight (KG) | 53 |



| HL-3-1 Food Display Warmer | |
|--|--------------|
| Trapezoid Food Display Warmer (3 IN 1) | |
| Model | HL-3-1 |
| Dimension (MM) | 1500x570x940 |
| Package size (CM) | 153x60x97 |
| Temperature (°C) | 30-85°C |
| Power(KW) | 2 |
| Voltage(V) | 220 |
| Weight (KG) | 60 |



| HL-60-1 Food Display Warmer | |
|----------------------------------|-------------|
| Moisturizing Food Display Warmer | |
| Model | HL-60-1 |
| Dimension (MM) | 660x437x640 |
| Package size (CM) | 69x47x67 |
| Temperature (°C) | 30-85°C |
| Power(KW) | 1.8 |
| Voltage(V) | 220 |
| Weight (KG) | 28 |



HL-1P Food Display Warmer

Curved Glass food display warmer

| Model | HL-1P |
|-------------------|-------------|
| Dimension (MM) | 355x425x485 |
| Package size (CM) | 39x48x51 |
| Temperature (°C) | 30-85°C |
| Power(KW) | 0.85 |
| Voltage(V) | 220 |
| Weight (KG) | 16 |



HL-2P Food Display Warmer

Curved Glass food display warmer

| Model | HL-2P |
|-------------------|-------------|
| Dimension (MM) | 665x500x620 |
| Package size (CM) | 72x52x64 |
| Temperature (°C) | 30-85°C |
| Power(KW) | 0.85 |
| Voltage(V) | 220 |
| Weight (KG) | 17 |



HL-2P-1 Food Display Warmer

Curved Glass food display warmer

| Model | HL-2P-1 |
|-------------------|-------------|
| Dimension (MM) | 360x460x620 |
| Package size (CM) | 42x48x64 |
| Temperature (°C) | 30-85°C |
| Power(KW) | 0.85 |
| Voltage(V) | 220 |
| Weight (KG) | 11 |



HL-3P Food Display Warmer

Curved Glass food display warmer

| Model | HL-3P |
|-------------------|-------------|
| Dimension (MM) | 960x460x620 |
| Package size (CM) | 99x49x65 |
| Temperature (°C) | 30-85°C |
| Power(KW) | 1.2 |
| Voltage(V) | 220 |
| Weight (KG) | 32 |



HL-580 Food Display Warmer

Food Display Warmer

| Model | HL-580 |
|-------------------|-------------|
| Dimension (MM) | 640x360x530 |
| Package size (CM) | 67x40x56 |
| Temperature (°C) | 30-85°C |
| Power(KW) | 1 |
| Voltage(V) | 220 |
| Weight (KG) | 31 |

Chips Warmer



HL-VF-6 **HL-VF-8** Chips warmer

Counter Top Potato Chips Display Warmer

| Model | HL-VF-6 | HL-VF-8 |
|------------------|-------------|-------------|
| Dimension(MM) | 600x700x670 | 800x700x670 |
| Package size(CM) | 74x64x68 | 74x84x68 |
| Temperature(°C) | - | - |
| Power(KW) | 0.8 | 0.8 |
| Voltage(V) | 220 | 220 |
| Weight (KG) | 24 | 27 |



HL-VF-10 Chips warmer

Pedestal Potato Chips Display Warmerr

| Model | HL-VF-10 |
|-------------------|---------------|
| Dimension (MM) | 1000x700x1540 |
| Package size (CM) | 103x73x157 |
| Temperature (°C) | - |
| Power(KW) | 1 |
| Voltage(V) | 220 |
| Weight (KG) | 59 |

Hamburger Machine



HL-212 **HL-211** hamburger machine

two layer hamburger machine

| Model | HL-212 | HL-211 |
|------------------|-------------|-------------|
| Dimension(MM) | 390x660x280 | 390x430x280 |
| Package size(CM) | 73x45x35 | 48x45x27 |
| Temperature(°C) | 50-300°C | 50-300°C |
| Power(KW) | 2 | 0.8 |
| Voltage(V) | 220 | 220 |
| Weight (KG) | 18 | 12 |