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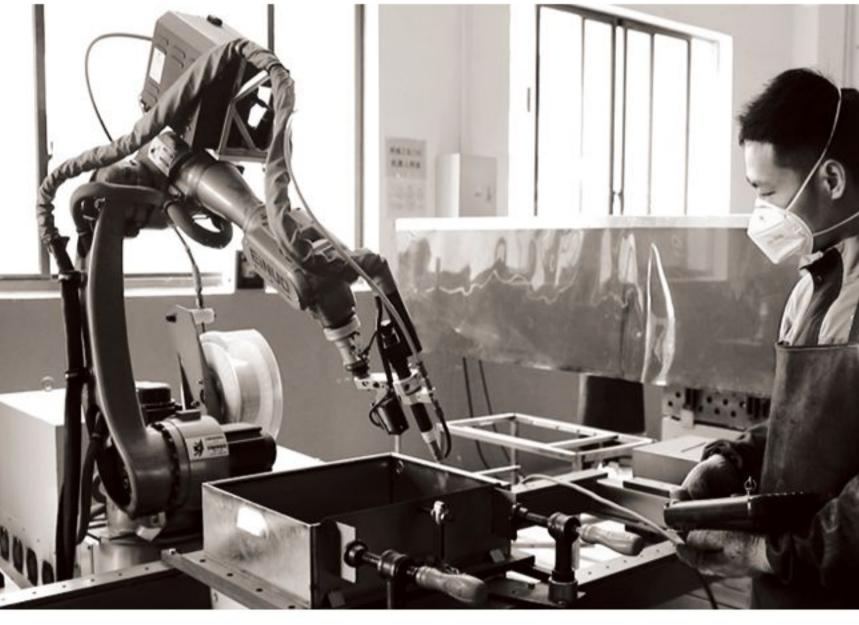
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OPEN FRYER PRODUCTION LINE

ROTARY OVEN PRODUCTION LINE

DECK OVEN PVODUCTION LINE













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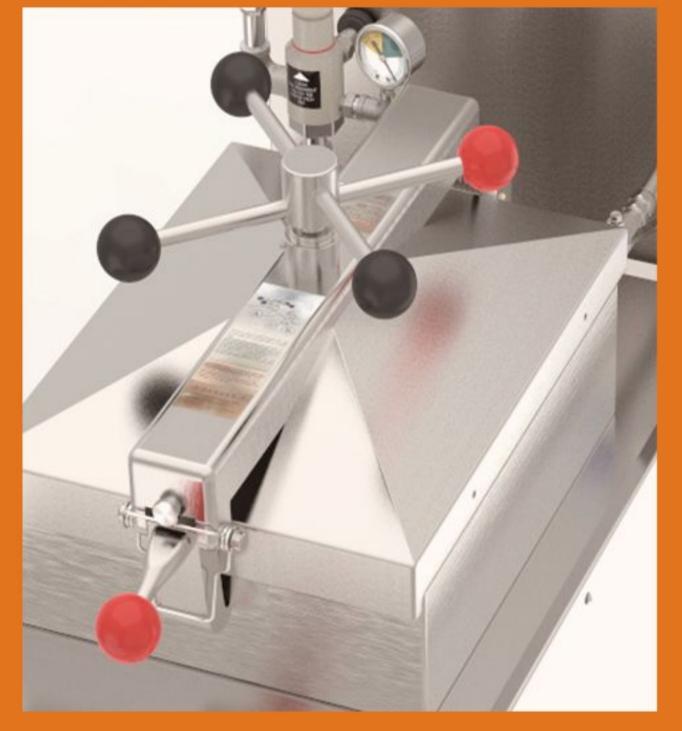






CONTENTS

目录





压力炸兇系列 Pressure Fryers Series

触摸屏版压力炸炉	09-10 P
PRESSURE FRYERS WITH TOUCHSCREEN PANEL	
机械版压力炸炉	11-14 P
PRESSURE FRYERS WITH MECHANICAL PANEL	
微电脑版压力炸炉	
PRESSURE FRYERS WITH MICROCOMPUTER PANEL	15-18 P
台式压力炸炉	
TABLETOP PRESSURE FRYERS	19-22 P

立式油炸锅系列 Vertical Open Deep Fryers

触摸屏电炸锅	03-06 P
ELECTRIC DEEP FRYER WITH TOUCHSCREEN PANEL	
微电脑版多槽电炸锅	25-28P
ELECTRIC DEEP FRYER WITH MICROCOMPUTER PANEL	
微电脑版电/燃气炸锅	29-32 P
ELECTRIC/GAS DEEP FRYER WITH MICROCOMPUTER PANEL	
自动升降电/燃气炸锅	
AUTO-LIFTING ELECTRIC/GAS DEEP FRYER	33-36 P

37 I

电动裹粉台

ELECTRIC CHICKEN BREADE

38 F

机

MARINADE MACHINE

保温展示柜

WARMING SHOWCASE

40 F

中心岛柜

CENTERISLAND

署杀工作站

CHIPS WARMER

42

直立保温框

VERTICAL WARMING SHOWCASE





液晶触摸屏面板可存储多达10个菜单,具备融油功能,并且提供多种烹饪模式,可智能调节烹饪过程,无论食材品类与重量如何变化都能让您的 出品保持一贯的口味!

内置滤油系统,5分钟即可完成滤油,不但节约了使用空间,而且在保证烹炸食物保持高质量出品同时,还极大延长了油的使用寿命,降低运营

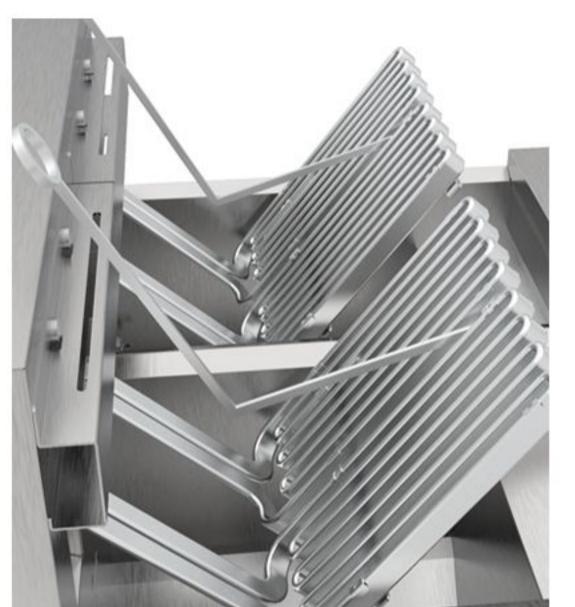
The electric deep fryer with touchscreen panel is designed to provide customers with precise, energy-saving, and consistent taste cooking solutions, allowing users to handle them with ease even during peak catering and multi-product cooking.

The fryer is equipped with a well-designed oil tank, a band-shaped heating tube with low power density and high thermal efficiency, which can quickly return to temperature, achieving the effect of golden and crisp food on the surface and keeping the internal moisture from losing. The LCD panle version can store up to 10 menus, has the function of melting oil, and provides a variety of cooking modes, which can intelligently adjust the cooking process, so that your product can maintain a consistent taste no matter how the food type and weight change! The built-in oil filtering system can complete oil filtering in 5 minutes, which not only saves space, but also greatly extends the service life of oil and reduces operating costs while ensuring that the fried food maintains high quality.

FEATURES 功能特点

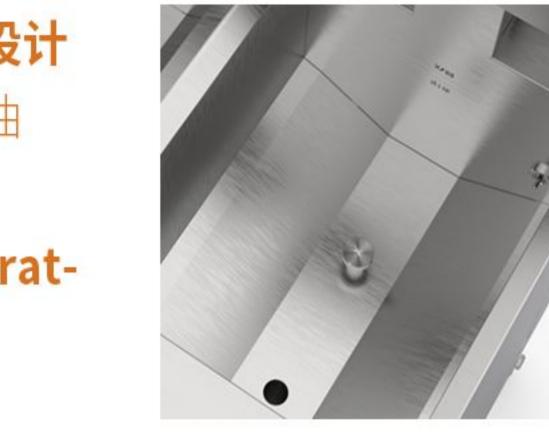
- ▶ 智能液晶触摸大屏,操作一目了然
- ▶ LED大屏显示,±1°C温差
- ▶ 准确显示实时温度和时间
- ▶ 向上抬起可翻转带状加热管,自动停止加热
- ▶ 电脑板智能控制,可存储多达10个菜单
- ▶ 不锈钢机身,易清洁
- ▶ 温度范围从室温到200°C(392°F)
- ▶ 油缸底部斜坡式设计,方便排空残渣
- ▶ 融油模式,清洁模式
- ▶ 内置滤油系统,滤油快捷方便
- ▶ 油槽配置滑轮,便于移动
- ▶ 带刹车万向轮,稳定安全

- Smart LED touch screen, clear operation
- LED large screen display, ±1°C temperature difference
- Accurate display of real-time temperature and time
- Lift up to turn over the ribbon heating tube, automatically stop heating
- intelligent Computer board control, can store up to 10 menus
- Stainless steel body, easy to clean
- Temperature range from room temperature to 200°C (392°F)
- Slope design at the bottom of the oil tank, convenient for draining the residue
- Melting mode, cleaning mode
- Built-in oil filtering system, quick and convenient oil filtering
- The oil tank is equipped with pulleys for easy movement
- Brake universal wheel, stable and safe



可翻转的带状加热管







充分考虑不同客户需求,我们根据用户厨房布局和出品需求,为客户提供更多型号选择。除了常规的单缸单槽和单缸双槽, 我们还提供双缸,三缸和四缸等型号炸锅,同时也接受定制的订单。

Fully considering the needs of different customers, we provide customers with more model choices according to the layout of the user's kitchen and production needs. In addition to the conventional single-cylinder single-slot fryers and single-cylinder double-slot fryers, we also provide double-cylinder fryers, triple-cylinder fryers and four-cylinder fryers, and also accept customized orders.



可烹饪菜单 **Cooking Menus**

Fried chicken / French fries / fried dough sticks / spring rolls / pork chops / prawns / steak / fish fillets / doughnuts, etc.



使用场合 **Good For**

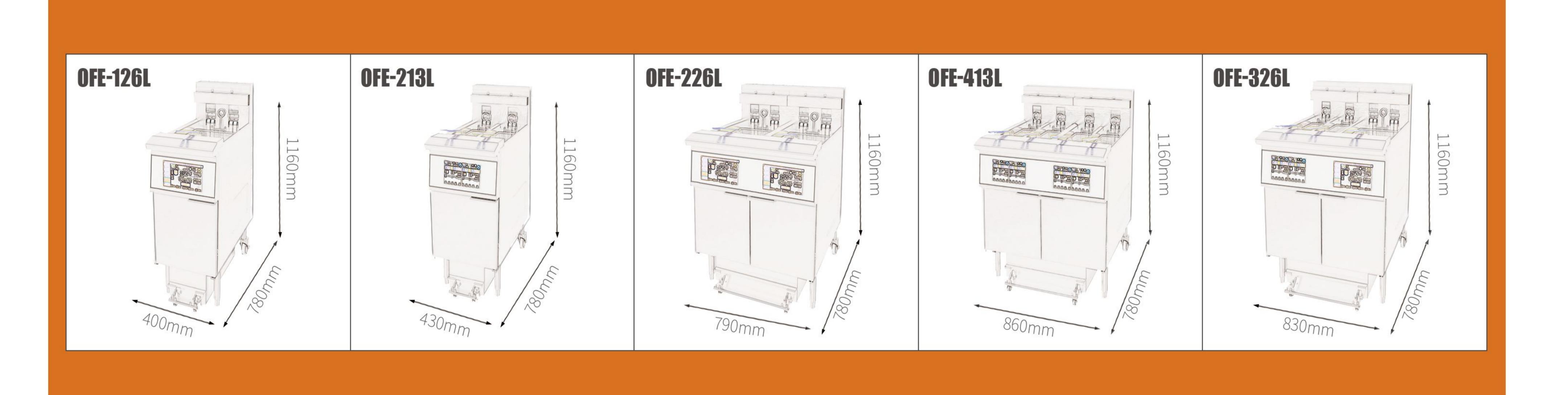
特别适用于美式品牌快餐连锁店、主题餐厅、烹炸连锁店和注重品牌发展的连锁店使用。 Especially suitable for American brand fast food chains, theme restaurants, cooking and fried chains, and chain stores that focus on brand development.

产品规格

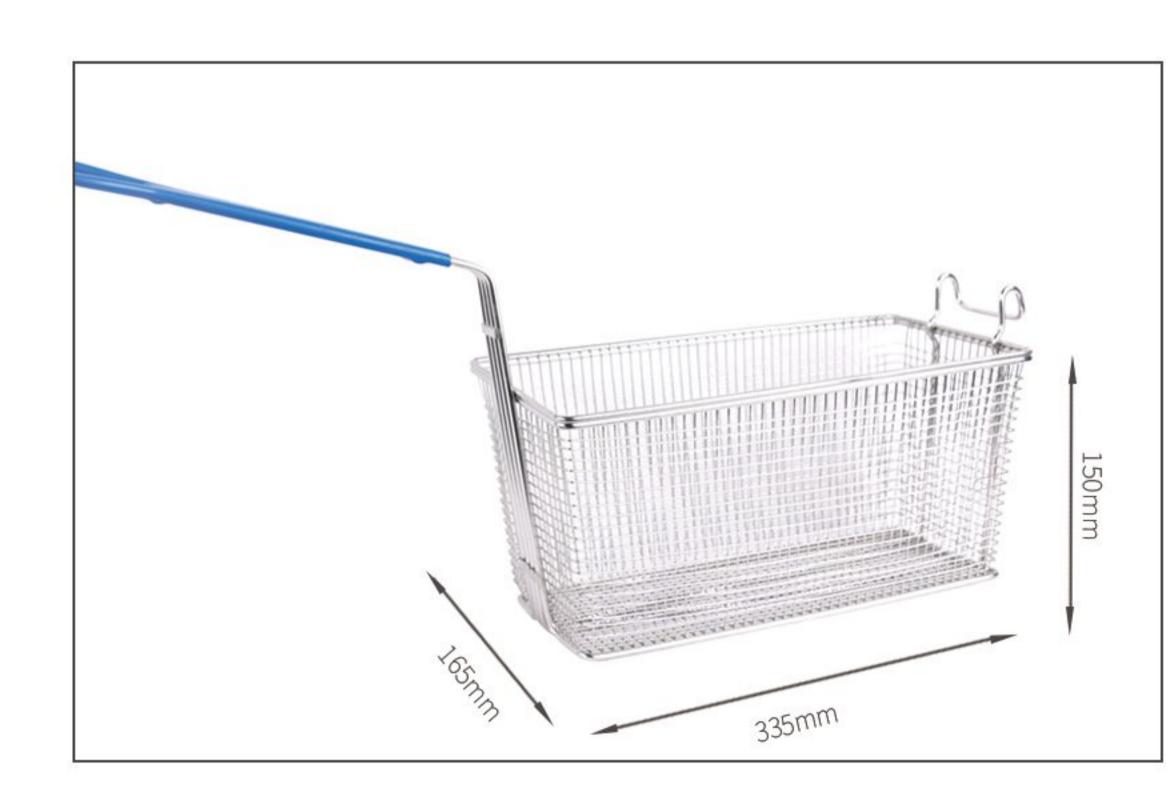
产品型号 Product Model	OFE-126L	OFE-213L	OFE-226L	OFE-413L	OFE-326L
产品名称 Product Name	单缸滤油电炸炉(触摸屏) Single Tank Electric Deep Fryer With Touchscreen Panel	双缸滤油电炸炉(触摸屏) Double Tank Electric Deep Fryer With Touchscreen Panel	双缸滤油电炸炉(触摸屏) Double Tank Electric Deep Fryer With Touchscreen Panel	四缸滤油电炸炉(触摸屏) Four Tank Electric Deep Fryer With Touchscreen Panel	三缸滤油电炸炉(触摸屏) Three Tank Electric Deep Fryer With Touchscreen Panel
电压/频率 Voltage/Frequency	3N~380V/50Hz				
额定功率 Rated Power(kW)	14	(W		28kW	
容量 Capacity(Liter)	26L	13L+13L	26L+26L	13L+13L+13L	13L+13L+26L
控温范围 Temp. Range	常温-200℃(392°F)[Room Temp200°C(392°F)]				
控制方式 CTL		触技	解电脑板(Touchscreen Computer	Panel)	
预存菜单 Menu NO.	10				
滤油系统 Filtration System	220V~/50Hz				
净重 Net Weight (KG)					
产品尺寸 Product Size LxDxH(MM)	400x780x1160(mm)	430x780x1160(mm)	790x780x1160(mm)	860x780x1160(mm)	830x780x1160(mm)
包装尺寸 PackagesizeLxDxH(MM)					

DIMENSION DIAGRAM

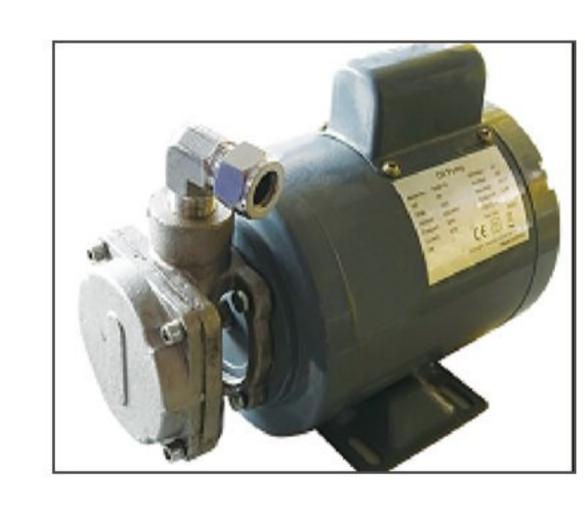
尺寸示意图



不锈钢炸篮 STAINLESS STEEL FRYER BASKET



易损件清单 WEARING PARTS LIST







油泵 OIL PUMP

友晶面板 .CD PANEL

油筛 L FILTER DEVICE

PFE-1000

压力炸炉系列

此系列压力炸鸡炉采用低温高压原理,炸制的食物外酥里嫩,能够降低烹饪温度,缩短烹饪时间,电脑控制面板,自动控压排气。内置滤油系统,过滤速度快,便捷高效,延长了油的使用寿命。此款炸锅容量大且可存储多达10中记忆菜单,满足用户多种需求。

MIDXZ-24 MDXZ-25 PFE-500 PFE-600

Pressure Fryers Series

This series of chicken pressure fryer adopts the principle of low temperature and high pressure, the fried food is crispy on the outside and tender on the inside, which can reduce the cooking temperature and shorten the cooking time. The computer control panel, automatically controls the pressure and exhaust. Built-in oil filtering system, fast filtering speed, convenient and efficient, extending the service life of oil. This fryer has a large capacity and can store up to 10 memory menus to meet the various needs of users.





MDXZ-16B

触摸屏版压力炸炉

PRESSURE FRYERS WITH TOUCHSCREEN PANEL



OVERVIEW

产品概述

触摸屏版压力炸炉旨在为客户提供精准、口感一致的烹饪解决方案,让客户即使在配餐高峰、多产品烹饪时仍然得心应手,从容应对。

通过低温高压闷炸,可以有效避免油炸后大鸡腿体型缩水,柔嫩且好撕,肉汁丰富,提升炸鸡口感和品质。触摸屏版可存储10个菜单,每个菜单可设置10个时间段,提供多种烹饪模式,让您的出品保持一贯的美味!电热款炸炉发热管为固定设计,为用户提供一个更加安全可靠的烹饪操作环境。同时,其功率大且热效率高的回形加热管,加热速度快,受热均匀,能够快速回温,实现食物表面金黄酥脆且保持内部水分不流失的效果。内置滤油系统,5分钟即可完成滤油,不但节约了使用空间,而且在保证烹炸食物保持高质量出品同时,还极大延长了油的使用寿命,降低运营成本。

The pressure fryer of touchscreen version is designed to provide customers with precise, energy-saving, and consistent taste cooking solutions, allowing users to handle them with ease even during peak catering and multi-product cooking.

Through low-temperature and high-pressure stuffy frying, it can effectively avoid the shrinkage of the large chicken legs after frying, soft and easy to tear, rich in gravy, and improve the taste and quality of fried chicken. The touch screen version can store 10 menus, and each menu can be set for 10 time periods. It provides a variety of cooking modes to keep your products consistently delicious!

The heating tube of the electric fryer is a fixed design, which provides users with a safer and more reliable cooking environment. At the same time, its high-power and high-efficiency recirculating heating tube has fast heating speed, uniform heating, and can quickly return to temperature, achieving the effect of golden and crispy food surface and keeping internal moisture from losing.

The built-in oil filtering system can complete oil filtering in 5 minutes, which not only saves space, but also greatly extends the service life of oil and reduces operating costs while ensuring that the fried food maintains high quality.

CORE STRENGTHS 核心优势



分段式加热 确保品质

Time period mode
Segmented he



智能液晶触控大屏 预设菜单一键操作

LED control panle clear operation



油渣分离式油槽设计 双重过滤快速滤油 Oil sludge

design
Fast filtration
improves efficiency



回形加热管 快速升温 热效率高

Back shape heating tube

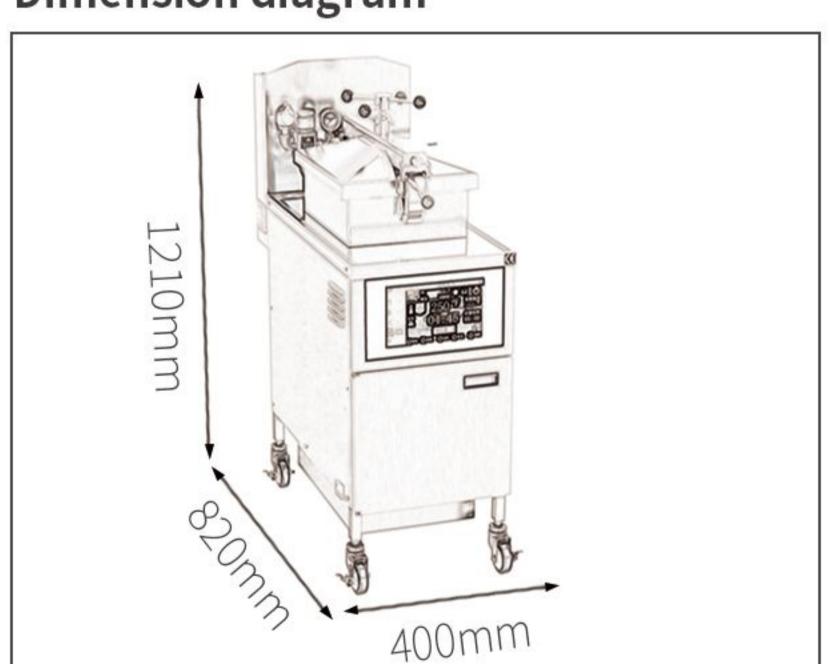
Fast heating and high efficiency

▶智能液晶触摸大屏,操作一目了然

- ▶ LDE大屏显示, ±1°C温差
- ▶准确显示实时温度和定时状态
- ▶ 高压立体闷炸,鲜嫩多汁
- ▶ 多重排气保护,安全放心
- ▶ 回型加热管,升温迅速均匀
- ▶ 10段分段式加热模式,确保品质
- ▶ 10个菜单存储模式,任意调用
- ▶ 304不锈钢内缸,卫生健康
- ▶ 内置滤油系统,延长油的使用寿命
- ▶ 不锈钢机身,易于清洁,经久耐用
- ▶ 易于辨识的红黑球螺杆锁定压力
- ▶ 温度范围从室温到200°C (392°F)
- ▶配备限温器开关更加安全
- ▶ 移动万向轮稳定可靠
- ▶ 炸篮选择: 普篮/4层分层篮

- Smart LCD touch screen, clear operation
- LED large screen display, LED large screen display, ±1°C temperature difference
- Accurate display of real-time temperature and timing status
- Frying food with high pressure, fresh and juicy
- Multiple exhaust protection, safe and secure
- Return-shaped heating tube, heating up quickly and evenly
- 10-stage segmented heating mode to ensure quality
- 10 menu storage modes, can be called arbitrarily
- 304 stainless steel inner cylinder, sanitary and healthy
- Built-in oil filtering system to extend the life of the oil
- Stainless steel body, easy to clean, durable
- Easy-to-identify red and black ball screw locking pressure
- Temperature range from room temperature to 200°C (392°F)
- Equipped with a temperature limiter switch for more safety
- Mobile universal wheels are stable and reliable
- Frying basket selection: general basket/4-layer basket

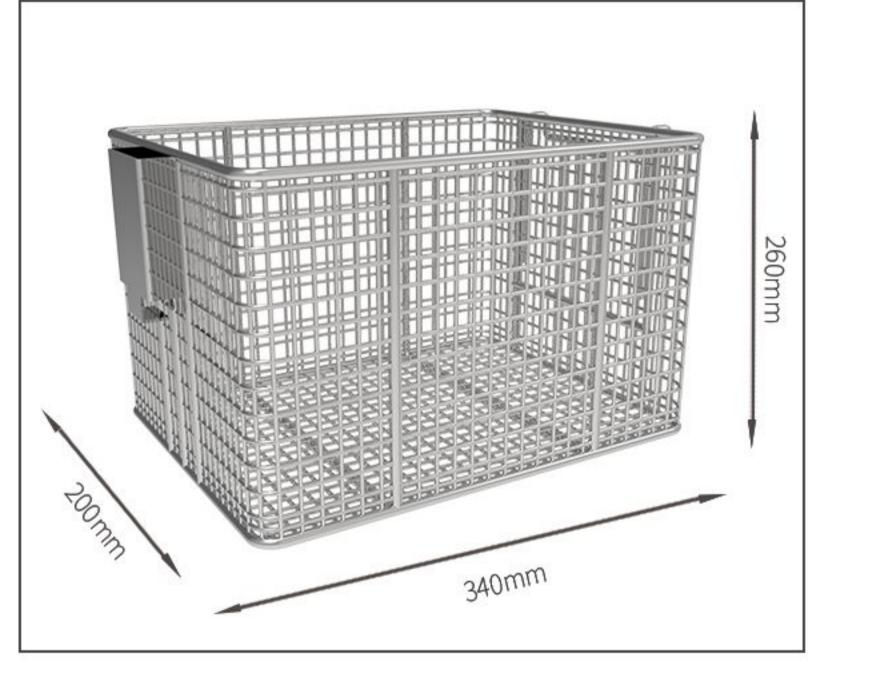
尺寸示意图 Dimension diagram



FEATURES

功能特点

燃气款标配普篮 Standard basket for gas pressure fryers



可烹饪菜单 Cooking Menus

炸鸡/薯条/油条/春卷/猪排/大虾/牛排/鱼片/甜甜圈等

Fried chicken / French fries / fried dough sticks / spring rolls / pork chops / prawns / steak / fish fillets / doughnuts, etc.



PRODUCT PARAMETERS

产品规格

产品型号 ModelPFE-1000额定电压 Rated Voltage3N~380V/50Hz额定功率 Rated Power13.5kW容量 Capacity(Liter)24L控温范围 Temp. Range室温 (room temp.)~200°C
(392°F)控制方式 CTL触摸屏电脑板
(Touchscreen Computer Panel)预存菜单 Menu NO.10滤油系统 Filtration System~220V/50Hz产品尺寸 Product Size LxWxH(mm)400x820x1210(mm)包装尺寸 Package Size LxWxH(mm)510x1050x1300(mm)

OVERVIEW

产品概述

机械旋钮版压力炸炉旨在向客户提供经济、操作简单、维护方便的选择。同时,依然提供高品质的烹饪服务非常适合厨房不大的连锁店或者外带类快捷服务店使用。

通过低温高压闷炸,可以有效避免油炸后大鸡腿体型缩水,柔嫩且好撕,肉汁丰富,提升炸鸡口感和品质。电热款炸炉发热管为固定设计,为用户提供一个更加安全可靠的烹饪操作环境。同时,其大功率且热效率高的回形加热管,加热速度快,受热均匀,能够快速回温,实现食物表面金黄酥脆且保持内部水分不流失的效果。

燃气款炸锅运用了独特的燃烧系统,包括交叉喷火炉头、自动调节火力的燃气阀等,使得燃气被完全燃烧。弧形内缸设计最大程度地进行热交换,回温快速,保持食品质量的一致性。

The pressure fryer with mechanical knob version is designed to provide customers with economical, simple operation and convenient maintenance options. At the same time, it still provides high-quality cooking services, which is very suitable for chain stores with small kitchens or take-away quick service stores. Through the low temperature and high pressure frying, it can effectively avoid the shrinkage of the large chicken legs after frying, soft and easy to tear, rich in gravy, and improve the taste and quality of fried chicken.

The heating tube of the electric fryer is a fixed design, which provides users with a safer and more reliable cooking environment. The high-power and high-efficiency recirculation heating tube has a fast heating speed, uniform heating, and rapid temperature recovery, achieving the effect of golden and crisp food on the surface and keeping the internal moisture from losing.

The gas fryer uses a unique combustion system, including a cross-fire burner, a gas valve that automatically adjusts the firepower, etc., so that the gas is completely burned. The arc-shaped inner cylinder is designed to maximize heat exchange, rapid temperature recovery, and maintain the consistency of food quality.

可烹饪菜单 Cooking Menus

炸鸡块/炸整鸡/炸薯条/炸油条/炸春卷/炸猪排/炸虾/炸鱼等

Fried chicken nuggets/fried whole chicken/french fries/fried dough sticks/fried spring rolls/fried pork cutlet/fried shrimp/fried fish etc.



机械板压力炸炉

PRESSURE FRYERS WITH MECHANICAL PANEL



使用场合 Good For

特别适用于美式品牌快餐连锁店、主题餐厅、烹炸连锁店和注重品牌发展的连锁店使用。 Especially suitable for American brand fast food chains, theme restaurants, cooking and fried chains, and chain stores that focus on brand development.



CORE STRENGTHS

ś心优势



机械旋钮面板

操作简单易上手

Mechanical panel

Even for beginner



十字螺杆

高效密封锁定压力



Efficient sealing an locking pressure



回形加热管 Efficient heating tube



弧形锅体设计 Curved pot design

FEATURES

功能特点

旋钮控制面板操作简捷 🚖

高压立体闷炸,鲜嫩多汁 ★

多重排气保护,安全放心 ★

304不锈钢内缸,卫生健康

回型加热管,升温迅速均匀

交叉喷射炉头,火力猛,省气

不锈钢机身,易于清洁,经久耐用

易于辨识的红黑球螺杆锁定压力结构

温度范围从室温到200℃(392°F)

内置超温保护装置,使用更安全

移动万向轮稳定可靠

炸篮选择: 普篮/4层分层篮

- * Simple operation of mechanical panel
- rrying food with high pressure, fresh and juicy
- Multiple exhaust protection, safe and secure

304 stainless steel inner cylinder, sanitary and healthy Return-shaped heating tube, heating up quickly and evenly

Cross-fire burner, strong firepower and gas-saving
Stainless steel body, easy to clean and durable

Easy-to-identify red and black ball screw lock the pressure

Temperature range from room temperature to 200°C (392°F)

Built-in over-temperature protection device for more safety

Mobile universal wheels are stable and reliable

Enving backet selection: standard backet // Javer backet

Frying basket selection: standard basket/4-layer basket



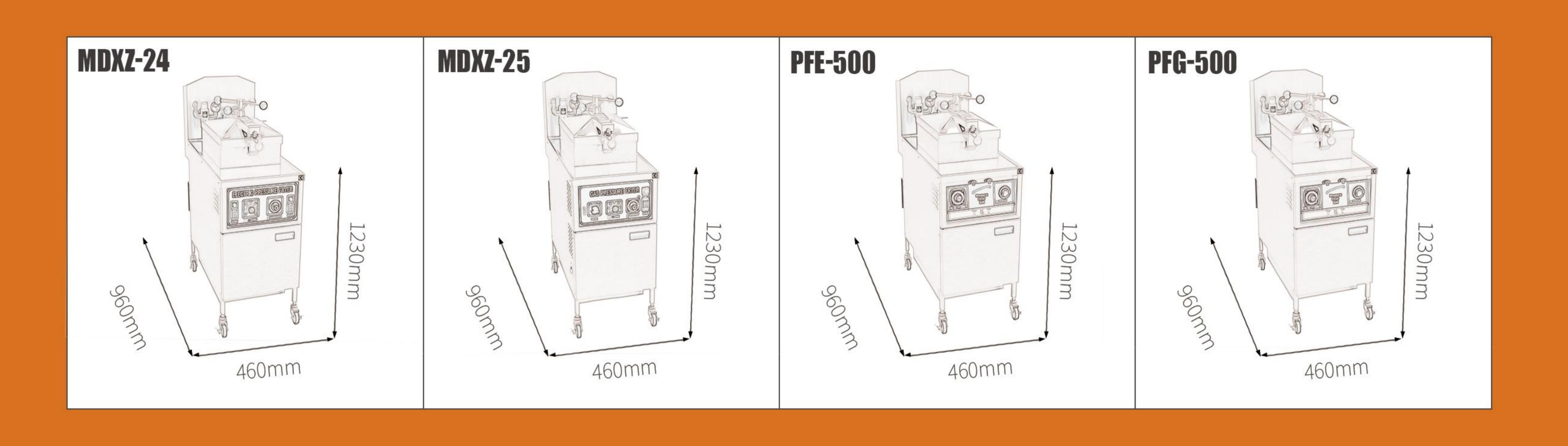
MDXZ-25

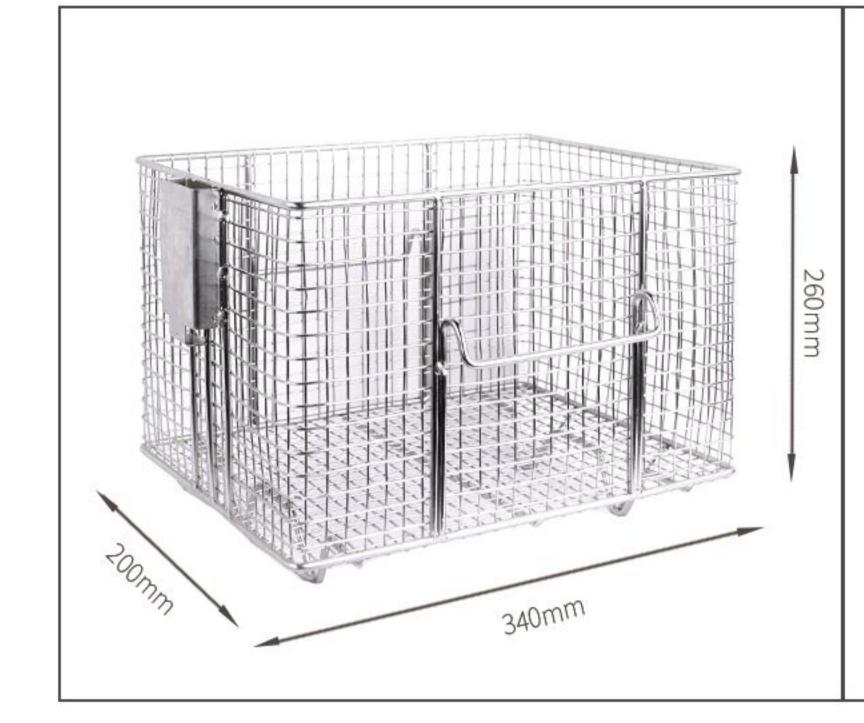
产品规格

产品型号 Product Model	MDXZ-24	MDXZ-25	PFE-500	PFG-500		
产品名称 Product Name	压力电炸炉(机械板) Electric Pressure Fryer With Mechanical Panel	燃气压力炸炉(机械板) Gas Pressure Fryer With Mechanical Panel	压力电炸鸡炉(带滤油系统) Electric Pressure Fryer With Filtering System	燃气压力炸鸡炉(带滤油系统) Gas Pressure Fryer With Filtering System		
电压/频率 Voltage/Frequency	3N~380V/50Hz	220V~/50Hz	3N~380V/50Hz	220V~/50Hz		
额定功率 Rated Power(kW)	12kW	0.55kW/LPG/Natural Gas	13.5kW	0.55kW/LPG/Natural Gas		
容量 Capacity(Liter)	24L	25L	24L	25L		
控温范围 Temp. Range	室温-200℃(392°F)[Room Temp200°C(392°F)]					
控制方式 CTL		机械面板 Mechanical Panel Control				
预存菜单 Menu NO.						
滤油系统 Filtration System	/ 220V~240V/50Hz					
净重 Net Weight (KG)	110kg	120kg	135kg	135kg		
产品尺寸 Product Size LxWxH(mm)	460x960x1230(mm)					
包装尺寸 Package size LxWxH(mm)	610×1050×1220(mm)	610×1050×1220(mm)	510x1030x1300(mm)	510x1030x1300(mm)		

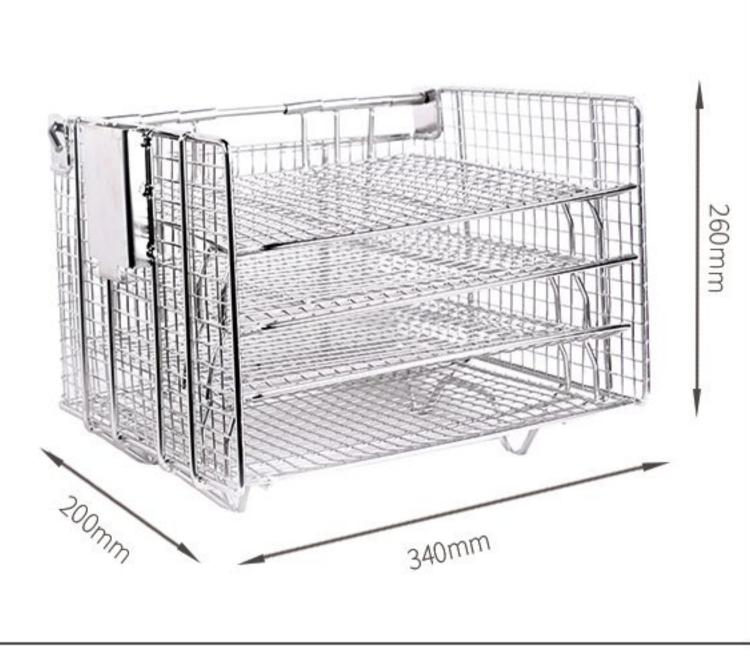
DIMENSION DIAGRAM

尺寸示意图

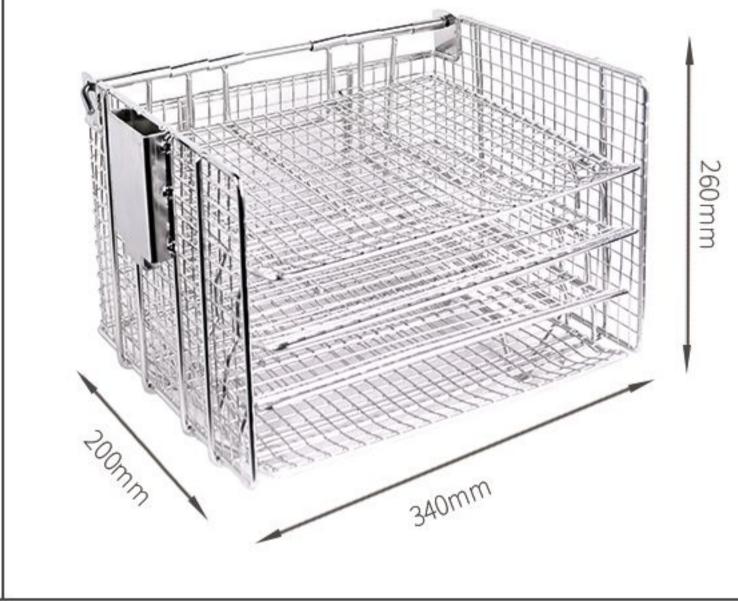


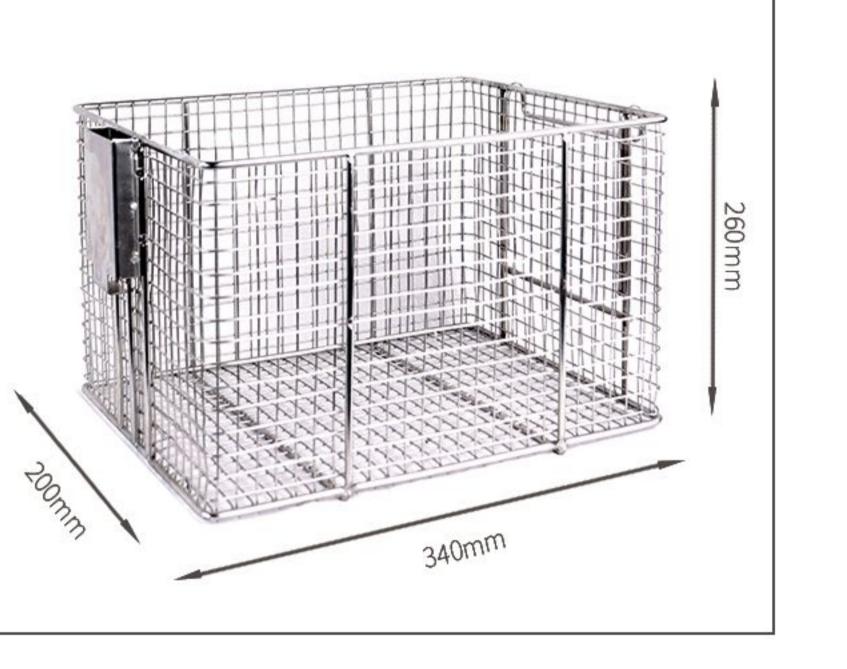






电热款分层篮 SURE FRYERS





燃气款标配普篮 4-LAYER BASKET FOR ELETRIC PRES- 4-LAYER BASKET FOR GAS PRESSURE STANDARD BASKET FOR GAS PRESSURE FRYERS

底部支架高度: 40MM

微电脑板压力炸炉

PRESSURE FRYERS WITH MICROCOMPUTER PANEL





Good For

特别适用于美式品牌快餐连锁店、主题餐厅、烹炸连锁店和注重品牌发展的连锁店使用。 Especially suitable for American brand fast food chains, theme restaurants, cooking and fried chains, and chain stores that focus on brand development.

OVERVIEW

产品概述

微电脑板压力炸炉旨在为客户提供精准、口感一致的烹饪解决方案,让客户即使在配餐高峰、多产品烹饪时 仍然得心应手,从容应对。

通过低温高压闷炸,可以有效避免油炸后大鸡腿体型缩水,柔嫩且好撕,肉汁丰富,提升炸鸡口感和品质。 电脑板炸鸡炉可存储10个菜单,提供多种烹饪模式,无论食材品类与重量如何变化,都能让您的出品保持一 贯的美味。

电热款炸炉发热管为固定设计,为用户提供一个更加安全可靠的烹饪操作环境。同时,其大功率且热效率高 的回形加热管,加热速度快,受热均匀,能够快速回温,实现食物表面金黄酥脆且保持内部水分不流失的效

燃气款炸锅运用了独特的燃烧系统,包括特制的交叉喷射炉头、自动调节火力的燃气阀,使得燃气被完全燃 烧。弧形内缸设计最大程度地进行热交换,回温快速,保持食品质量的一致性。

The pressure fryer with microcomputer panel is designed to provide customers with precise, energy-saving, and consistent taste cooking solutions, allowing users to handle them with ease even during peak catering and multi-product cooking.

Through the low temperature and high pressure frying, it can effectively avoid the shrinkage of the large chicken legs after frying, soft and easy to tear, rich in gravy, and improve the taste and quality of fried chicken. The pressure fryers with computer panelcan store 10 menus and provide a variety of cooking modes. No matter how the ingredients and weight change, you can keep your products consistently delicious.

The heating tube of the electric fryer is a fixed design, which provides users with a safer and more reliable cooking environment. At the same time, The high-power and high-efficiency recirculation heating tube has a fast heating speed, uniform heating, and rapid temperature recovery, achieving the effect of golden and crisp food on the surface and keeping the internal moisture from losing.

The gas fryer uses a unique combustion system, including a cross-fire burner, a gas valve that automatically adjusts the firepower, etc., so that the gas is completely burned. The arc-shaped inner cylinder is designed to maximize heat exchange, rapid temperature recovery, and maintain the consistency of food quality.

可烹饪菜单 **Cooking Menus**

Fried chicken nuggets/fried whole chicken/french fries/fried dough sticks/fried spring rolls/fried pork cutlet/fried shrimp/fried fish etc.



功能特点

- ★ 微电脑面板,控温精准
- ★ 高压立体闷炸
- ★ 三重排气保护安全放心

回型加热管,升温迅速均匀 交叉喷射炉头,火力猛,省气 分段式加热模式,确保品质(PFE/PFG-800) 10个菜单存储模式,任意调用 304不锈钢内缸,卫生健康

内置滤油系统,延长油的使用寿命

不锈钢机身,易于清洁,经久耐用 易于辨识的红黑球螺杆锁定压力结构 温度范围从室温到200℃ (392°F) 内置超温保护装置,使用更安全

移动万向轮稳定可靠 炸篮选择: 普篮/4层分层篮

- Microcomputer panel, precise temperature control
- Frying food with high pressure
- Triple exhaust protection, safe and secure Return-shaped heating tube, heating up quickly and evenly

Cross-fire burner, strong firepower and gas-saving 10 menu storage modes, can be called arbitrarily 304 stainless steel inner cylinder, sanitary and healthy

Built-in oil filtering system to extend the life of the oil

Stainless steel body, easy to clean, durable Easy-to-identify red and black ball screw locking pressure structure Temperature range from room temperature to 200°C (392°F) Built-in over-temperature protection device for more safety Mobile universal wheels are stable and reliable Frying basket selection: standard basket/4-layer basket



(PFE-800/ PFG-800)













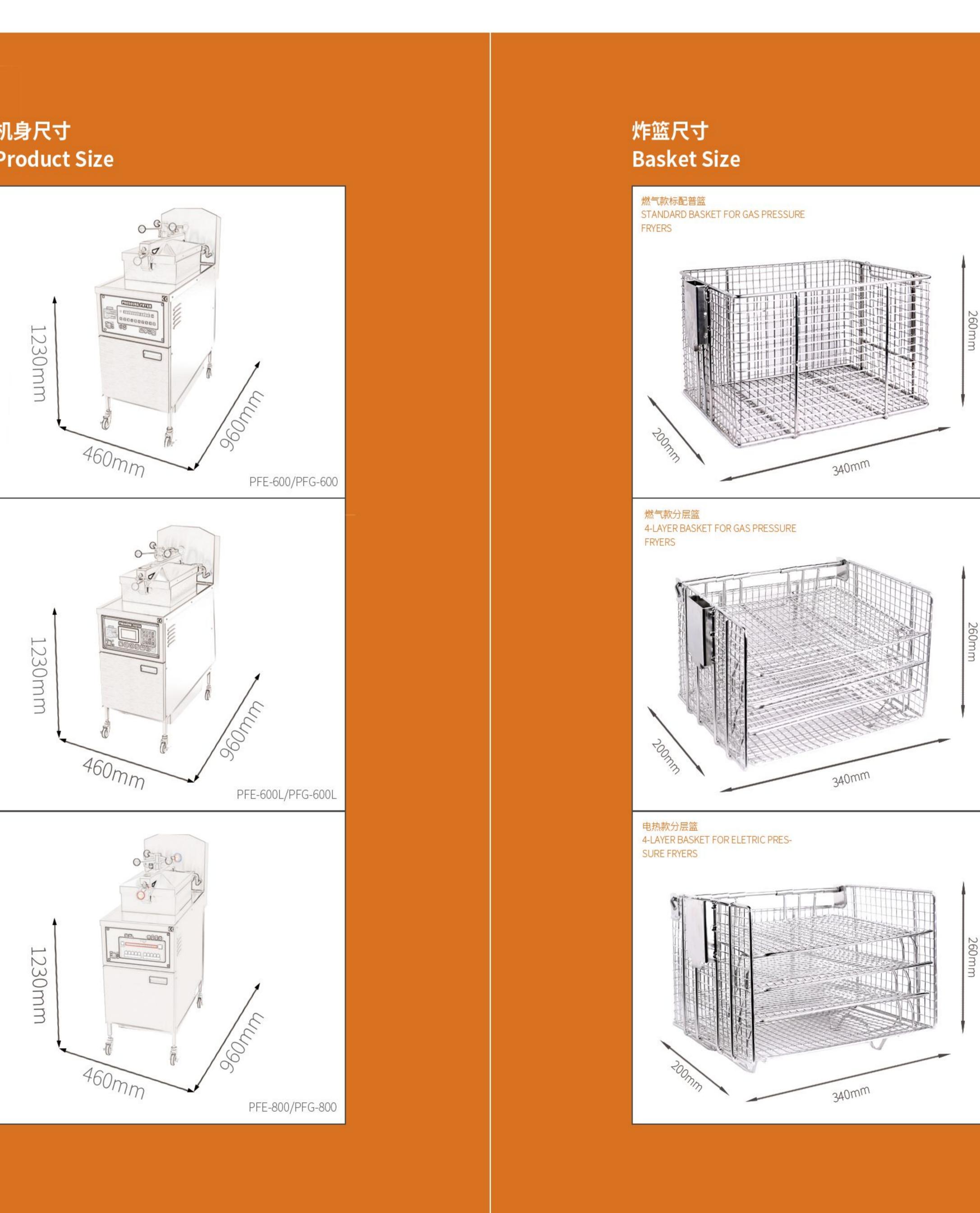






产品规格

产品型号 Product Model	PFE-600	PFE-600L	PFE-800	
产品名称 Product Name	压力电炸炉(微电脑板) Electric Pressure Fryer With Computer Panel	压力电炸炉(液晶板) Electric Pressure Fryer With LCD Panel	压力电炸炉(微电脑板) Electric Pressure Fryer With Computer Panel	
电压/频率 Voltage/Frequency	3N~380V/50Hz			
额定功率 Rated Power(kW)	13.5kW			
容量 Capacity(Liter)	24L			
控温范围 Temp. Range	室温	∄-200°C (392°F) [Room Temp200°C (392°	'F)]	
控制方式 CTL	微电脑板 Micro Computer Panel	液晶板 LCD Panel	微电脑板 Micro Computer Panel	
预存菜单 Menu NO.	10			
滤油系统 Filtration System	220V~240V/50Hz			
净重 Net Weight (KG)	135kg			
产品尺寸 Product Size LxWxH(mm)	460x960x1230(mm)			
包装尺寸 Package Size LxWxH(mm)	510x1030x1300 (mm)	510x1030x1300 (mm)	510x1030x1300 (mm)	





台式压力炸炉

TABLE TOP PRESSURE FRYERS

OVERVIEW

产品概述

本台式高压炸鸡炉适用于烹饪油炸类食品,配备304不锈钢内缸,高热效率的加热圈和可存储内容的电脑面板,可以预存3个菜单,同时带有超温保护开关等功能。小巧的尺寸几乎适用于任何紧凑的厨房,是炸鸡店、快餐连锁店的优佳之选。

This desktop high-pressure chicken fryer is suitable for cooking fried food. It is equipped with a 304 stainless steel inner tank, a high-efficiency heating ring and a computer panel that can store content. It can pre-store 3 menus and has functions such as an over-temperature protection switch. The small size is suitable for almost any compact kitchen, and it is an excellent choice for fried chicken shop and fast food chains.



CORE ADVANTAGES

核心优势





6重防爆保护设计安全放心高压密封

protection design Safe and secure, high pressure seal

FEATURES

功能特点

- ▶ 微电脑面板,控温精准
- ▶ 304不锈钢内缸,卫生健康
- ▶ 可编程电脑板,预存3个菜单
- ▶ 不锈钢机身,易于清洁,经久耐用
- ▶ 温度范围从室温到200°C (392°F)
- ▶ 配备超温保护开关更加安全
- ▶ 炸篮选择: 普篮/3层分层篮
- Microcomputer panel, accurate temperature control
- 304 stainless steel inner cylinder, hygienic and healthy
- Programmable computer panel, pre-store 3 menus
- Stainless steel body, easy to clean, durable
- The temperature range is from room temperature to 200 °C (392°F)
- Equipped with temperature limiter switch for more safety
- Frying basket selection: standard basket/3-layer basket

AUTO-LIFT OPEN FRYER

台式升降炸锅

OFE-H08A自动升降油炸锅可预存3个菜单,油炸程序完成后,炸篮自动升起,繁忙时段无需专人看管,更高效。加热管可翻转清洗,抬起后自动停止加热,使用安全,是炸鸡薯条汉堡店好伙伴。

The OFE-H08A automatic lifting fryer can pre-store 3 menus. After the frying process is completed, the frying basket will automatically rise. It does not need to be supervised during busy hours, which is more efficient. The heating tube can be flipped and cleaned, and it will automatically stop heating after being lifted. It is safe to use and is a good partner for fried chicken and fries burger restaurants.

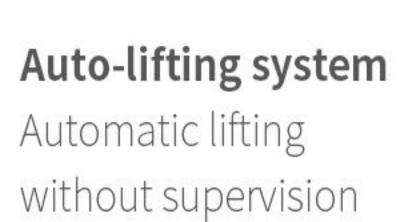


CORE ADVANTAGES

核心优势



自动升降 无需看管





可翻转加热管 高效加热 易于清洁

Reversible heating tube

Efficient heating and easy to clean

可烹饪菜单 Cooking Menus

炸鸡/薯条/油条/春卷/猪排/大虾/牛排/鱼片/甜甜圈等
Fried chicken / French fries / fried dough sticks / spring rolls / po

Fried chicken / French fries / fried dough sticks / spring rolls / pork chops / prawns / steak / fish fillets / doughnuts, etc.



使用场合 Good For

特别适用于美式品牌快餐连锁店、主题餐厅、烹炸连锁店和注重品牌发展的连锁店使用。 Especially suitable for American brand fast food chains, theme restaurants, cooking and fried chains, and chain stores that focus on brand development.

产品规格

	MDXZ-16	MDXZ-16B	MDXZ-22	OFE-HO8A	
产品型号 Product Model	chicken express	Chicken Tryer	COLS SERVICES SERVICES		
产品名称 Product Name	台式压力炸鸡炉(机械板) Table-top Pressure Fryer With Mechanical Panel	台式压力炸鸡炉(微电脑板) Table-top Pressure Fryer With Microcomputer Panel	台式压力炸鸡炉(微电脑板) Table-top Pressure Fryer With microcomputer Panel	自动升降电炸锅 Electric Auto-lift Deep Fryer	
电压/频率 Voltage/Frequency		220V~/50Hz			
额定功率 Rated Power(kW)	3kW	3kW	3.5kW	3kW	
容量 Capacity(Liter)	16L	16L	22L	MAX TO 5L	
控温范围 Temp. Range		室温-200°C(392°F)[Room Temp200°C(392°F)]			
控制方式 CTL	机械面板 Mechanical Panel		微电脑板 Micro Computer Panel		
预存菜单 Menu NO.		3			
滤油系统 Filtration System					
净重 Net Weight (KG)	19kg	19kg	27kg	18kg	
产品尺寸 Product Size LxWxH(mm)	520x39	7x500(mm)	527X475X565(mm)	265X615X415(mm)	
包装尺寸 Package Size LXWXH(mm)	565x435x565 (mm)	565X435X565 (mm)	655X490X670 (mm)	335X685X605(mm)	

DIMENSION DIAGRAM

尺寸示意图



3-layer basket for MDXZ-22

standard basket for OFE-H08A

OPEN DEEP FRYERS SERIES WITH COMPUTER PANEL

微电脑板油炸锅系列

OFE/OFG系列油炸锅采用高品质304不锈钢材质,经久耐用,微电脑控制温度和时间,控温精准,确保食物保持一致的口感。炸锅内配置滤油系统,多次过滤,延长油的使用寿命,提高产品质量,降低运营成本。

The OFE/OFG series fryer is made of high-quality 304 stainless steel, which is durable. The temperature and time are controlled by a microcomputer, and the temperature is accurately controlled to ensure that the food maintains a consistent taste. The fryer is equipped with an oil filtering system, which is filtered multiple times to extend the service life of the oil, improve product quality, and reduce operating costs.

OFE-126





















微电脑版多槽电炸锅

ELECTRIC DEEP FRYER WITH MULTI-TANK & COMPUTER PANEL



使用场合 **Good For**

特别适用于美式品牌快餐连锁店、主题餐厅、烹炸连锁店和注重品牌发展的连 锁店客户使用。

It is especially suitable for customers of American brand fast food chains, main restaurants, cooking and fried chains, and chain stores that focus on brand development.

OVERVIEW

OFE/OFG系列油炸锅旨在为客户提供精准、节能、口感一致的烹饪解决方案,让用户即使在配餐高峰、多产品烹饪时任 然得心应手,从容应对。

该炸炉配置了精心设计的油缸、低功率密度且热效率极高的带状加热管,能够快速回温,实现食物表面金黄酥脆且保持 内部水分不流失的效果。

电脑版可存储多达10个菜单,具备融油功能,并且提供多种烹饪模式,可智能调节烹饪过程,无论食材品类与重量如何 变化都能让您的出品保持一贯的口味!

内置滤油系统,5分钟即可完成滤油,不但节约了使用空间,而且在保证烹炸食物保持高质量出品同时,还极大延长了油 品的使用寿命,降低运营成本。

The OFE/OFG deep open fryer is designed to provide customers with precise, energy-saving, and consistent taste cooking solutions, allowing users to handle them with ease even during peak catering and multi-product cooking.

The fryer is equipped with a well-designed oil tank, a band-shaped heating tube with low power density and high thermal efficiency, which can quickly return to temperature, achieving the effect of golden and crisp food on the surface and keeping the internal moisture from losing.

The computer version can store up to 10 menus, has the function of melting oil, and provides a variety of cooking modes, which can intelligently adjust the cooking process, so that your product can maintain a consistent taste no matter how the food type and weight change!

The built-in oil filtering system can complete oil filtering in 5 minutes, which not only saves space, but also greatly extends the service life of oil products and reduces operating costs while ensuring that the fried food maintains high quality.

客户需求提示 **Customer Tips**

5同的客户需求,我们根据用户的厨房布局和出品需求,为用户提供了更多的型号供客人选择。除了常规的 单缸单槽和单缸双槽,我们还提供了双缸,三缸和四缸等不同型号。而毫不例外地,每个缸都可以根据客户需求做成单 槽或者双槽,以满足不同的客户需求。

Taking full account of different customer needs, we provide users with more models for customers to choose according to their kitchen layout and production needs. In addition to the conventional single-cylinder single-slot and single-cylinder double-slot, we also provide different models such as double-cylinder, triple-cylinder and four-cylinder. Without exception, each cylinder can be made into a single groove or a double groove according to customer needs to meet different customer needs.

可烹饪菜单 **Cooking Menus**

炸鸡/薯条/油条/春卷/猪排/大虾/牛排/鱼片/甜甜圈等 Fried chicken / French fries / fried dough sticks / spring rolls / pork chops / prawns / steak / fish fillets / doughnuts, etc.



功能特点

- ▶ 微电脑控制面板,控温精准
- ▶ ±2°C温度误差范围
- ▶ 准确显示实时温度和定时状态
- ▶ 可翻转的带状加热管,向上抬起自动停止加热
- ▶ 电脑版控制,可存储10个菜单
- ▶ 全不锈钢油缸与柜体易清洁
- ▶ 温度范围从常温至200°C(392°F)
- ▶ 斜坡式油锅底部设计易于排空残油
- ▶ 融油模式
- ▶ 内置滤油系统,滤油快捷方便
- ▶ 油槽配置滑轮便于移动
- ▶ 多种油缸尺寸可供选择
- ▶ 移动万向轮,承载量大且有刹车功能



Microcomputer panel, precise temperature control

- ±2°C temperature error range
- Accurate display of real-time temperature and timing status
- Reversible ribbon heating tube, automatically stops heating when lifted up
- Computer version control, can store 10 menus
- All stainless steel cylinder and cabinet are easy to clean
- Temperature range from normal temperature to 200°C (392°F)
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- A variety of cylinder sizes to choose from
- Movable universal wheels, large carrying capacity and brake function

核心优势



0 preset menus the



双重过滤快速滤油







PARAMETER SPECIFICATION

产品规格

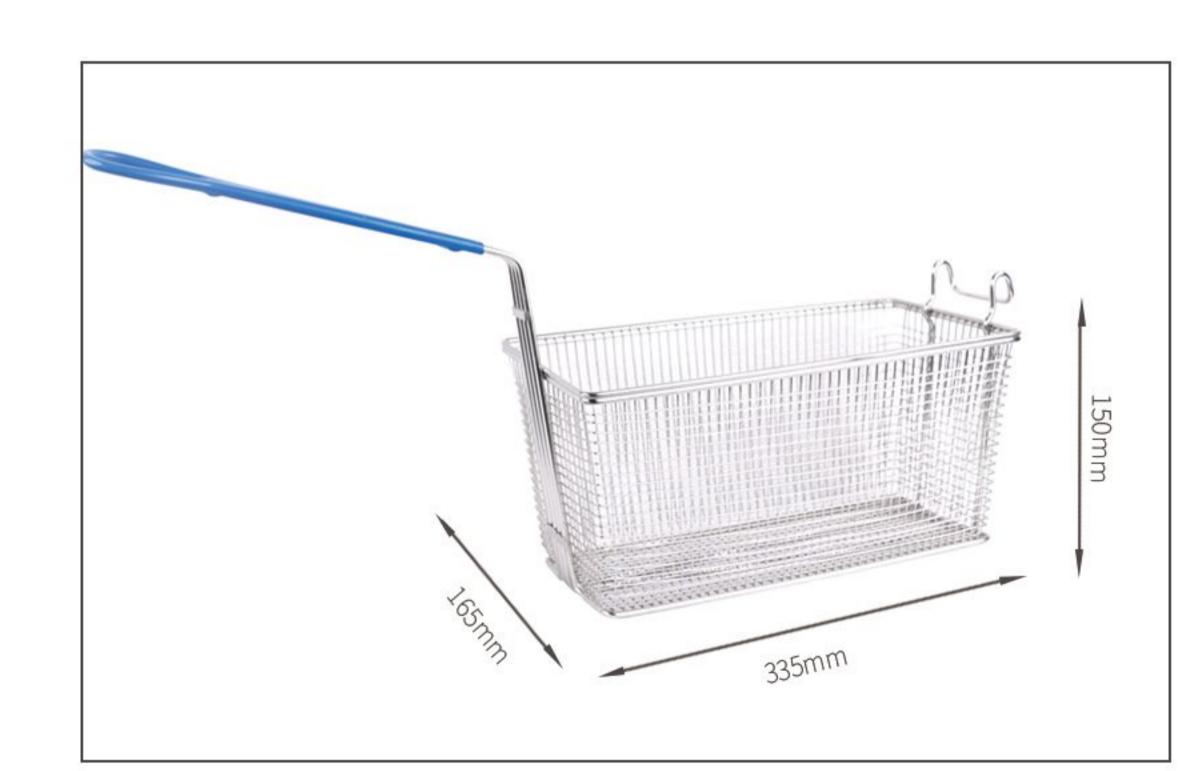
产品型号 Product Model	OFE-126	OFE-226	OFE-213	OFE-413	OFE-220	
产品名称 Product Name	单缸滤油电炸炉 One Tank Electric Deep Fryer With Filtration System	双缸滤油电炸炉 Double Tank Electric Deep Fryer With Filtration System	双缸滤油电炸炉 Double Tank Electric Deep Fryer With Filtration System	四缸滤油电炸炉 Four Tank Electric Deep Fryer With Filtration System	双缸滤油电炸炉 Double Tank Electric Deep Fryer With Filtration System	
电压/频率 Voltage/Frequency		3N~380V/50Hz				
额定功率 Rated Power(kW)	14kW	28kW	14kW	28kW	7kW+14kW	
容量 Capacity(Liter)	26L	26L+26L	13L+13L	13L+13L+13L	13L+26L	
控温范围 Temp. Range		室温-200℃(392°F)[Room Temp200℃(392°F)]				
控制方式 CTL		微电脑板Micro Computer Panel				
预存菜单 Menu NO.	12	24	12	24	18	
滤油系统 Filtration System		220V~/50Hz				
净重 Net Weight (KG)						
产品尺寸 Product Size LxWxH(mm)	400X780X1160 (mm)	790X780X1160 (mm)	430X780X1160 (mm)	860x780x1160 (mm)	860x780x1160(mm)	
包装尺寸 Package Size LxWxH (mm)						

DIMENSION DIAGRAM

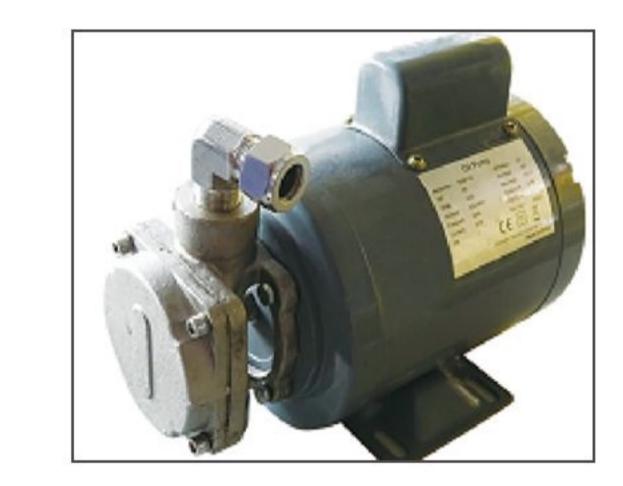
尺寸示意图

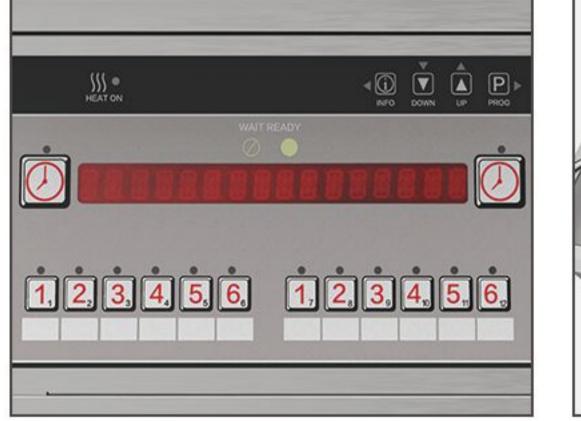


不锈钢炸篮 STAINLESS STEEL FRYER BASKET



易损件清单 WEARING PARTS





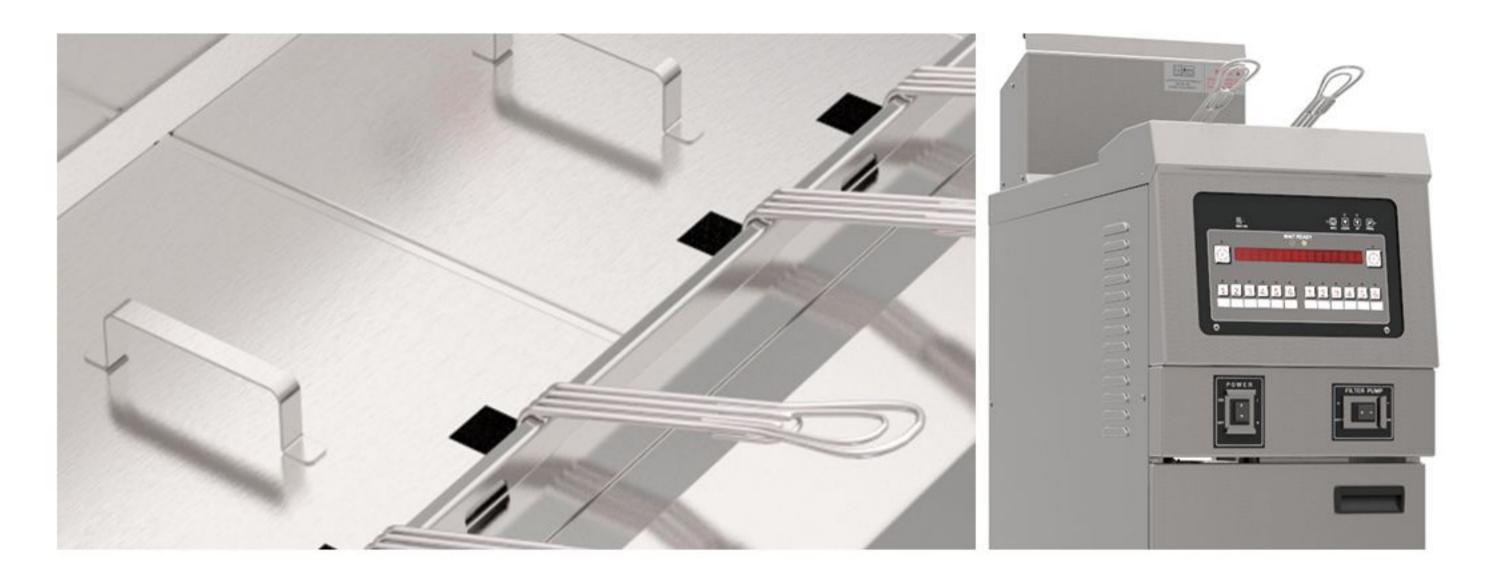


油泵 OIL PUMP B脑控制板 OMPUTER PANEL

油筛 L FILTER DEVICE

电/燃气炸锅(微电脑板)

ELECTRIC/GAS DEEP FRYER WITH MICROCOMPUTER PANEL



OVERVIEW

产品综述

此电脑板油炸锅旨在为客户提供经济、操作简单、维护方便的选择,其配备的电脑控制板,存储10种菜单,不因操作者差异而影响出品,保持口感一致。

电炸炉发热管为固定设计,为用户提供一个更加安全可靠的烹饪操作环境。同时,其大功率且热效率高的环形加热管,能够快速回温,实现食物表面金黄酥脆且保持内部水分不流失的效果。

燃气炸锅运用了独特的燃烧系统,包括交叉喷火炉头、自动调节火力的燃气阀等,使得燃气被完全燃烧。弧形内缸设计最大程度地进行热交换,回温快速,保持食品质量的一致性。

内置滤油系统,滤油快速且容易,利于频繁滤油,延长了油的使用寿命。不锈钢材质的滤油槽易于拉盘,在炸炉内部,节约存放空间,降低运营成本。

This open deep fryer with microcomputer panel is designed to provide customers with economical, easy-to-operate, and easy-to-maintain options. It is equipped with a computer control panel that stores 10 types of menus, which will not affect the production due to operator differences, and maintain a consistent taste.

The heating tube of the electric deep fryer is a fixed design, which provides users with a safer and more reliable cooking environment. At the same time, its high-power and high-efficiency annular heating tube can quickly return to temperature, achieving the effect of golden and crisp food on the surface and keeping the internal moisture from losing.

The gas deep fryer uses a unique combustion system, including a cross-fire burner, a gas valve that automatically adjusts the firepower, etc., so that the gas is completely burned. The arc-shaped inner cylinder is designed to maximize heat exchange, quickly return to temperature, and maintain the consistency of food quality.

The built-in oil filtering system makes oil filtering fast and easy, which facilitates frequent oil filtering and prolongs the service life of oil. The stainless steel oil filter tank is easy to pull the pan, and it is inside the fryer, saving storage space and reducing operating costs.

FEATURES

功能特点

- ▶ 电脑板智能控制,控温精准
- ▶ 可存储10个菜单,任意调用
- ▶ 内置滤油系统,5分钟滤油完成
- ▶ 电脑控制器温度误差±2°C
- ▶ 温度范围从室温至200°C(392°F)
- 全不锈钢油缸与柜体,易于清洁▶ 清洁及融油模式
 - ▶ 大口径放油阀,放油快捷
 - ▶ 配备超温保护开关更安全
- ▶ 移动万向轮,承载量大且有刹车功能
- ▶ 滤油槽轻量化设计易于抽出清洁
- ▶炸篮选择: 2个分槽炸篮/1个全槽炸篮
- Computer board intelligent control, precise temperature control
 10 menus can be stored and called arbitrarily
- Built-in oil filtering system, oil filtering is completed in 5 minutes
 - The temperature error of the computer controller is ±2°C
 - Temperature range from room temperature to 200°C (392°F)
 - All stainless steel cylinder and cabinet, easy to clean
 - Clean and melt oil mode
- Large-caliber oil drain valve for quick oil drain
 Equipped with over-temperature protection switch for more safety
- Legalpped with over temperature protection switter for more saidty
- Movable universal wheels, large carrying capacity and brake function
 The lightweight design of the oil filter tank is easy to extract and clean
- Basket selection: 2 sub-slot baskets/1 full-slot basket



OVERVIEW

核心优势



弧形锅体设计

燃烧最大化回温快速

Curved pot body design

Maximum combustion and rapid temperature



微电脑控制面板

10大预设菜单 一键油炸

Reversible ribbon

heating tube quickly warms up and is easy to clean



环形三组加热管 速速热激蒸篱率高

Annular three heating tubes
Fast heating and high efficiency



油槽+减减农具 滤油方便节省空间

Oil and residue separated oil tank design
Fast filtration improves efficiency



可烹饪菜单 Cooking Menus

炸鸡/薯条/油条/春卷/猪排/大虾/牛排/鱼片/甜甜圈等 Fried chicken / French fries / fried dough sticks / spring rolls / pork chops / prawns / steak / fish fillets / doughnuts, etc.



使用场合 Good For

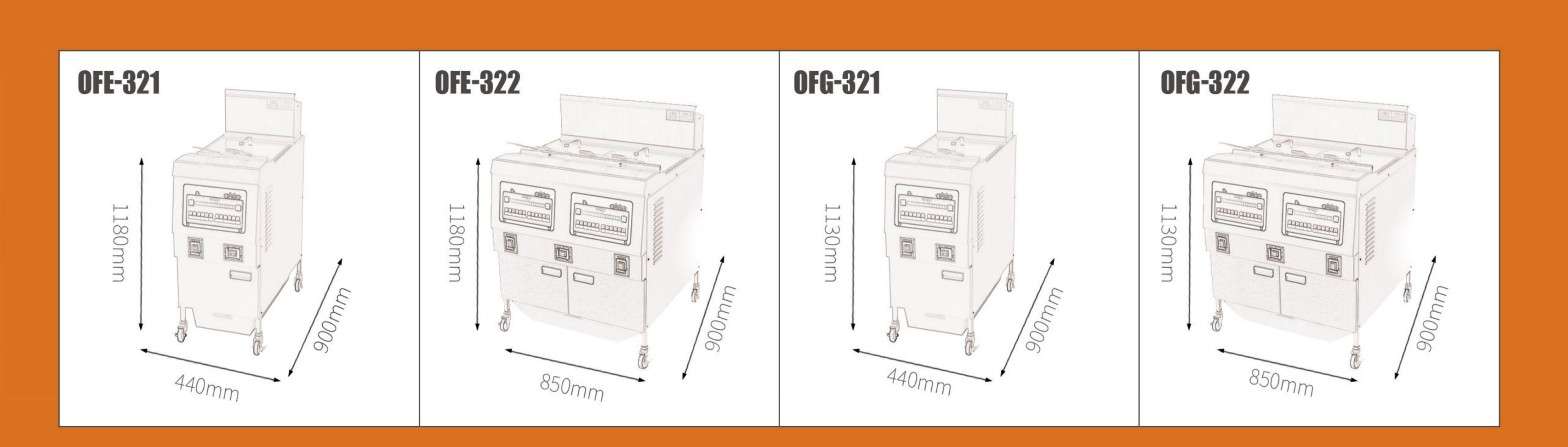
特别适用于美式品牌快餐连锁店、主题餐厅、烹炸连锁店和注重品牌发展的连锁店使用。 Especially suitable for American brand fast food chains, theme restaurants, cooking and fried chainson brand development.

产品规格

产品型号 Product Model	OFE-321	OFE-322	OFG-321	OFG-322	
产品名称 Product Name	单缸滤油电炸炉 One Tank Electric Deep Fryer With Filtration System	双缸滤油电炸炉 Double Tank Electric Deep Fryer With Filtration System	单缸滤油燃气炸炉 One Tank Gas Deep Fryer With Filtration System	双缸滤油燃气炸炉 Double Tank Gas Deep Fryer With Filtration System	
电压/频率 Voltage/Frequency	3N~380V/ 50Hz			50Hz	
额定功率 Rated Power(kW)	14.2kW	27.7kW	LPG / Natural Gas		
容量 Capacity(Liter)	25L	2X25L	25L	2X25L	
控温范围 Temp. Range	常温~200℃(392°F)[Room Temp~200℃(392°F)]				
控制方式 CTL	微电脑板(Micro Computer Control)				
预存菜单 Menu NO.	10				
滤油系统 Filtration System	220-240V/ 50Hz				
净重 Net Weight (KG)	128kg	185kg	138kg	212kg	
产品尺寸 Product Size LxDxH(MM)	440X900X1180(mm)	850X900X1180(mm)	440X900X1130(mm)	850X900X1130(mm)	
包装尺寸 Package Size LxDxH (MM)	500X950X1230(mm)	910X950X1230(mm)	500X950X1230(mm)	910x950x1230(mm)	

DIMENSION DIAGRAM

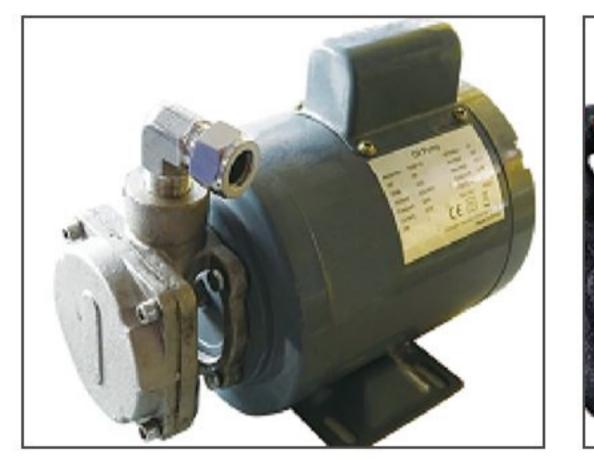
尺寸示意图



不锈钢炸篮 STAINLESS STEEL FRYER BASKET



易损件清单 WEARING PARTS LIST







油泵 OIL PUMP

然气火排 SAS BURNER

滤油筛 OIL FILTER DEVICE

自动升降油炸锅系列

AUTO-LIFTING OPEN DEEP FRYERS SERIES

OVERVIEW

产品综述

OFE-H321L系列自动升降油炸锅专为商用设计,配置升降系统,让你空出双手,方便快捷,省时省力。让用户即使在配餐高峰,多产品烹饪时任然得心应手,从容应对。

电炸炉发热管为固定设计,为用户提供一个更加安全可靠的烹饪操作环境。同时,其大功率且热效率高的环形加热管,能够快速回温,实现食物表面金黄酥脆且保持内部水分不流失的效果。

燃气炸锅运用了独特的燃烧系统,包括燃烧火排、交叉喷火炉头等,使得燃气被完全燃烧。弧形内缸设计最大程度地进行热交换,回温快速,保持食品质量的一致性。

液晶板控制器采用高精智能控制系统,保证了微小温度偏差,可存储10个菜单,中英文语言切换,摄氏度℃/ 华氏度°F切换,提供多种烹饪模式,即便是未经培训的人员,任然能烹炸出高质量的菜品。

内置滤油系统,滤油快速且容易,利于频繁滤油,延长了油品的使用寿命。不锈钢材质的滤油槽易于拉盘,在炸炉内部,节约存放空间,降低运营成本。

OFE-H321L series automatic lifting fryer is specially designed for commercial use. It is equipped with a lifting system, which allows you to free your hands, which is convenient and fast, saves time and effort. Even at the peak of catering, users can still handle multi-product cooking easily and calmly.

The heating tube of the electric fryer is a fixed design, which provides users with a safer and more reliable cooking environment. At the same time, its high-power and high-efficiency annular heating tube can quickly return to temperature, achieving the effect of golden and crisp food on the surface and keeping the internal moisture from losing.

The gas fryer uses a unique combustion system, including a cross-fire burner, a gas valve that automatically adjusts the firepower, etc., so that the gas is completely burned. The arc-shaped inner cylinder is designed to maximize heat exchange, quickly return to temperature, and maintain the consistency of food quality. The LCD panel controller uses a high-precision intelligent control system to ensure a small temperature deviation, can store 10 menus, switch between Chinese and English languages, switch between Celsius °C/Fahrenheit °F, and provide multiple cooking modes, even for untrained personnel, Can still cook high-quality dishes.

The built-in oil filtering system makes oil filtering fast and easy, which facilitates frequent oil filtering and prolongs the service life of oil products. The stainless steel oil filter tank is easy to pull the pan, and it is inside the fryer, saving storage space and reducing operating costs.



使用场合 Good For

特别适用于美式品牌快餐连锁店、主提餐厅、烹炸连锁店和注重品牌发展的连锁店客户使用。 It is especially suitable for customers of American brand fast food chains, main restaurants, cooking and fried chains, and chain stores that focus on brand development.

可烹饪菜单 Cooking Menus

炸鸡/薯条/油条/春卷/猪排/大虾/牛排/鱼片/甜甜圈等

Fried chicken / French fries / fried dough sticks / spring rolls / pork chops / prawns / steak / fish fillets / doughnuts, etc.



FEATURES

功能特別

① 自动升降系统 节省人力	Automatic lifting system saves manpower
② 液晶板智能控制,10个菜单,任意调用	LCD panel intelligent control, 10 menus, arbitrary call
③ 中/英文语言切换	Chinese/English language switch
④ 摄/华氏度(°C/°F切换	Celsius/Fahrenheit (°C/°F switch
⑤ 内置滤油系统,提高油品	Built-in oil filtering system to improve oil quality
⑥ 电脑控制器温度误差±2℃	The temperature error of the computer controller is ±2℃
⑦ 温度范围从常温至200℃(392°F)	Temperature range from normal temperature to 200°C (392°F)
8 交叉喷火炉头,受热均匀	Cross-fire burner head, evenly heated
9 全不锈钢油缸与柜体,易于清洁	All stainless steel cylinder and cabinet, easy to clean
⑩ 清洁模式、融油模式	Clean mode, melt oil mode
10 大口径放油阀,放油快捷	Large-caliber oil drain valve for quick oil drain
12 配备超温器开关更加安全	Equipped with an over-temperature switch for more safety
13 移动万向轮稳定可靠	Mobile universal wheels are stable and reliable
14 炸篮选择: 2个分槽炸篮/1个全槽炸篮	Basket selection: 2 sub-slot baskets/1 full-slot basket



CORE STRENGTHS

核心优势



自动升降系统自动升降节省人

Automatic lifting system

Automatic lifting, saving manpower



液晶控制面板 10大预设菜单一键油

LCD control panel
10 preset menus,
one-click frying



弧形锅体设计 燃烧最大化回温快速

Curved pot body
design
Maximum combustion
and rapid temperture



环形三组加热管 快速上热效率高

Annular three heati tubes Fast heating and high efficiency



油槽+滤油装置 滤油方便节省空间

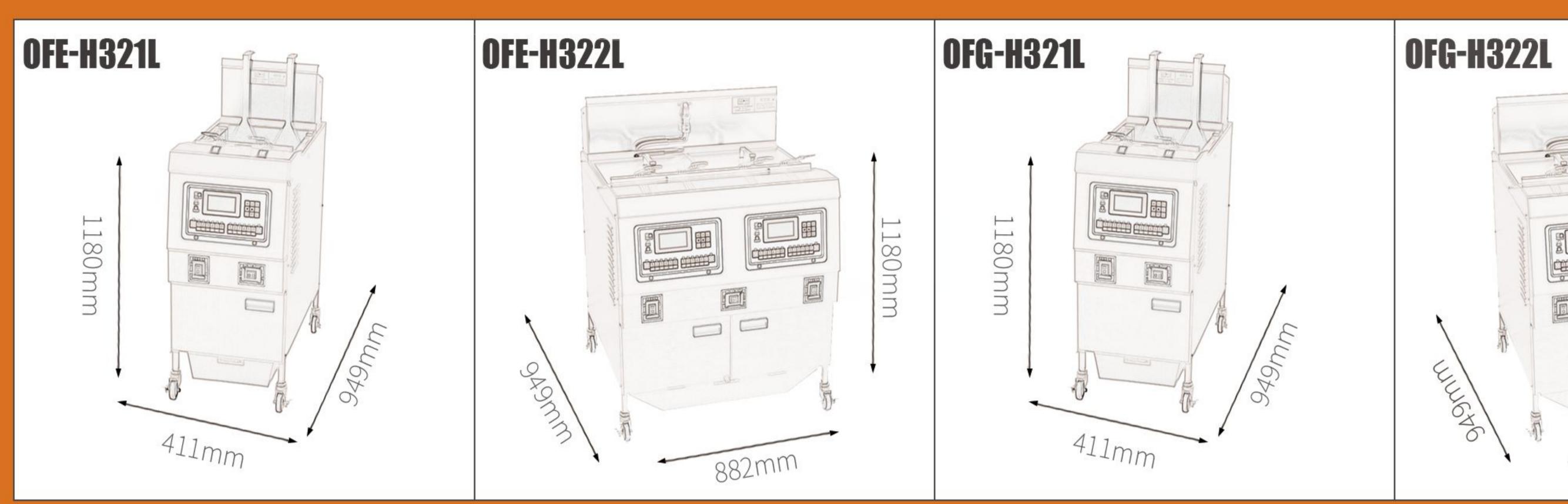
Oil tank + oil filter device
Convenient oil filtering save space

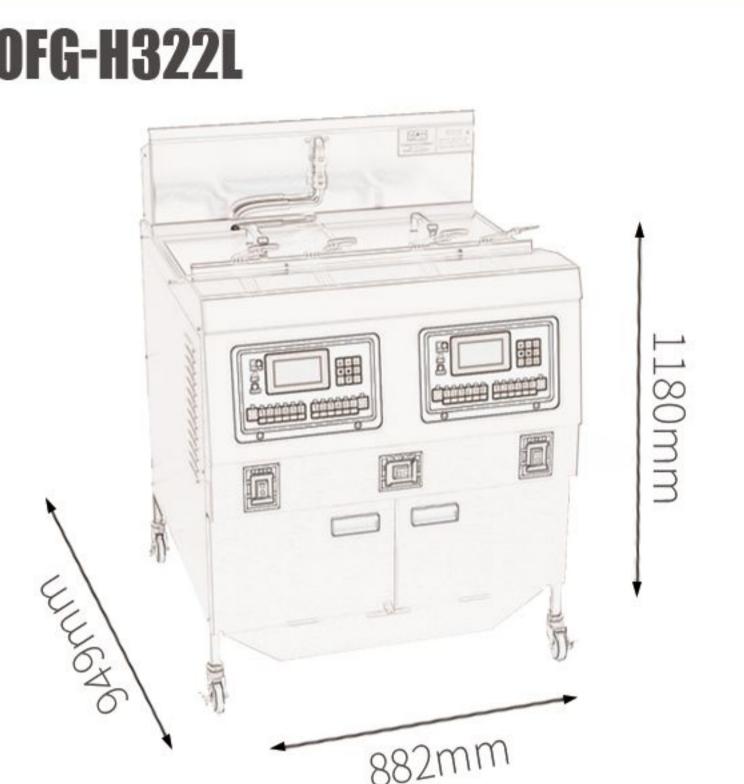
产品规格

产品型号 Product Model	OFE-H321L	OFE-H322L	OFG-H321L	OFG-H322L		
产品名称 Product Name	单缸升降电炸炉 One Tank Auto-lift Electric Deep Fryer	双缸升降电炸炉 Double Tank Auto-lift Electric Deep Fryer	单缸升降燃气炸炉 One Tank Auto-lift Gas Deep Fryer	双缸升降燃气炸炉 Double Tank Auto-lift Gas Deep Fryer		
电压/频率 Voltage/Frequency	3N~380V/50Hz					
额定功率 Rated Power(kW)	13.5kW	13.5kW+13.5kW	LPG / Natural Gas			
容量 Capacity(Liter)	25L	2X25L	25L	2X25L		
控温范围 Temp. Range	常温~200℃(392°F)[Room Temp.~200℃(392°F)]					
控制方式 CTL		液晶面板(LCD Panel)				
预存菜单 Menu NO.	10					
滤油系统 Filtration System	220~240V/ 50Hz					
净重 Net Weight (KG)	110kg	185kg	110kg	212kg		
产品尺寸 Product Size LxDxH(MM)	440X890X1150(mm)	890X905X1210(mm)	440X890X1150(mm)	960X920X1310(mm)		
包装尺寸 Package Size LxDxH (MM)	950X500X1230 (mm)	950X910X1230 (mm)	950X500X1230 (mm)	950X910X1230 (mm)		

DIMENSION DIAGRAM

尺寸示意图



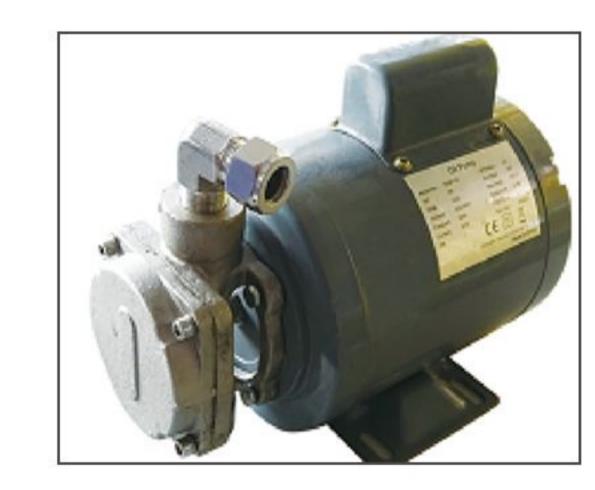


不锈钢炸篮 STAINLESS STEEL FRYER BASKET



标配普篮 STANDARD BASKET F

易损件清单 WEARING PARTS LIST







NIEL



油筛 IL FILTER

电动寒粉台

ELECTRIC CHICKEN BREADER



FEATURES

功能特点

●可拆装设计 Removable design

●大容量易清洗 Large capacity and easy to clean

●不锈钢材质,经久耐用 Stainless steel material, durable

●炸鸡汉堡店专用设备 Special equipment for fried chicken burger shop

●底部置物架,增加储物空间 Bottom shelf to increase storage space

PARAMETERS

产品规格

额定电压 Rated Voltage:	3N~380V/50Hz
额定功率 Rated Power:	0.4kW
产品尺寸Product Size:	1200x700x950mm
包装尺寸Package Size:	1230x810x1360mm
净重Net weight:	120kg

OVERVIEW

产品概划

GW-2400型电动裹粉台采用专业震动裹粉电机,是您专业的西餐厨房和特色炸制店的必备设备。简约外型设计,整体结构安全合理,全不锈钢制造。 专业的立式设计和左侧裹粉槽和右侧专业的浸水桶设计,使您在裹粉加工过程中大大提高工作效率。电动筛粉装置将对剩余裹粉进行筛选、回收。保 证食材裹粉品质的同时为您节约加工成本。

1. The GW-2400 electric chicken breader adopts a professional vibrating breader motor, which is an indispensable equipment for your professional western kitchen and special frying shop. Simple design, safe and reasonable overall structure, it is made of all stainless steel material. The professional vertical design, powder coating tank left side and professional water soaking bucket design right side greatly improve your work efficiency during the powder coating process. The electric powder sieving device will screen and recover the remaining powder coating. While ensuring the quality of food ingredients, it saves you processing costs.



MARINADE MACHINE





OVERVIEW

产品概述

YA-809型腌制机采用先进的微电脑控制,可以实现滾桶双向正反转,腌制的效果更佳,时间更短,面板操作简单,腌制的时间可以随意让客户更改,以适应不同的肉类产品使用,采用高精度减速电机,质量稳定可靠,运转平稳,噪音小。 YA-900真空腌制机是腌制机中的佼佼者,能快速的使滚桶内形成真空状态,其真空度最大可达到-0.02MPa,更能体验到腌制的最佳性能,使调味料更能充分的渗人肉制品内,做到省料,省时,又省电!

The YA-809 type pickling marinade machine adopts advanced microcomputer control, which can comply the two-way forward and reverse rotation of the barrel. The pickling effect is better, the time is shorter, the panel operation is simple, and the picking time can be changed by customers at will to adapt to different The use of meat products, the use of copper wire click, the quality is stable and reliable, the operation is stable, and the noise is low.

YA-900 vacuum pickling machine is the best pickling machine. It can quickly form a vacuum state in the drum, and its vacuum can reach -0.02MPa, and you can experience the best pickling performance and make the seasoning The materials can fully penetrate into the meat products, saving materials, time and electricity!

FEATURES

功能特点

● 真空腌制,入味更深 Vacuum marinated for a deeper flavor

● 双向旋转,平衡转速 Two-way rotation, balanced speed

● 高精度减速电机 High-precision geared motor

不锈钢材质好清洗
 Stainless steel material is easy to clean

尺寸示意图 Dimension diagram



产品型号 Model:	YA-809
额定电压 Rated Voltage:	220V~240V/50Hz
额定功率 Rated Power:	0.18kW
外形尺寸 Dimension:	953X660X914mm
搅拌桶速度 Mixing Speed:	32r/min
包装尺寸Package Size:	1000X685X975mm
净重 Net Weight:	59kg

产品型号 Model:	YA-900
额定电压 Rated Voltage:	220V~240V/50Hz
额定功率 Rated Power:	0.18kW+0.17kW
外形尺寸 Dimension:	953X660X914mm
搅拌桶速度 Mixing Speed:	32r/min
包装尺寸Package Size:	1000X885X975mm
净重 Net Weight:	65kg

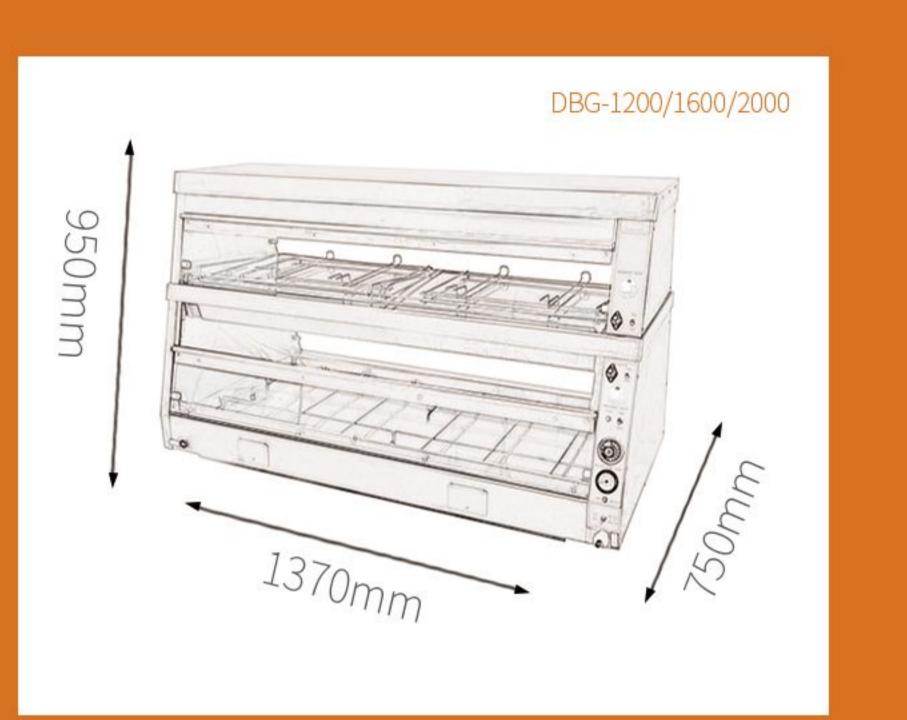
WARMING SHOWCASE



OVERVIEW

产品概述

DBG-1200系列电动食品保温展示柜适用于在酒店,餐 厅,茶点间等场所进行食品保温和展示。机箱选用高 效电热管,柜体周围的透明平板玻璃发挥保暖节能及 良好的展示效果。可以使灯箱广告贴在柜体的顶部, 采用新的电光源照明,使食品更加突出以吸引顾客。



DBG-1200 series electric food insulation display cabinet is suitable for food insulation and display in hotels, restaurants, refreshments and other places. The chassis uses high-efficiency electric heating pipes, and the transparent flat glass around the cabinet plays a role in keeping warm, energy-saving and good for display. The light box advertisement can be posted on the top of the cabinet, and the new electric light source can be used to illuminate the food to make the food more prominent to attract customers.

FEATURES

功能特点

- 热风循环节能电路设计
- Design of energy-saving circuit of hot air circulation
- 透视玻璃,全方位展示食物 See-through glass, display food in all directions
- 高效能保温,均匀受热
- High-efficiency heat preservation, uniform heating
- 不锈钢材质易清洗
- Stainless steel material is easy to clean

型号 MODEL	DBG-1200	DBG-1600	DBG-2000
控温范围 TEMP RANGE	室温~100°C(ROOM TEMP 100°C)		
额定电压 RATED VOLTAGE	~3N~380V		
额定功率 RATED POWER	3.5kW	3.9kW	4.2kW
产品尺寸 PRODUCT SIZE(MM)	1370X750X950mm	1770X750X950mm	2170X750X950mm
重量 WEIGHT (KG)	119kg	145kg	



Dimension diagram

- 自动分杯器,方便快捷 Design with cup divider
- 不锈钢材质易清洁 Stainless steel material is easy to clean
- A variety of specifications are available
- 大容量储物柜 Large capacity ice storage tank



OVERVIEW

产品概述

VCI-120中心岛柜采用全优质不锈钢材料制作,拥有坚固机身。有1.2米, 1.6米及2米尺寸可供选择,整体结构设计合理安全,使用方便。不锈钢操 作台配有三孔自动弹杯器以及双门存储柜。外观精细打磨无瑕疵,边缘悉 心处理不伤手,经久耐用易清洗,适用于中式餐馆,西餐厅,酒店,食品 工厂等场所。

The VCI-120 central island cabinet is made of all high-quality stainless steel materials and has a solid body. There are 1.2m, 1.6m and 2m sizes to choose from. The overall structure design is reasonable and safe, and easy to use. The stainless steel console is equipped with a three-hole automatic cup bomber and a double-door storage cabinet. The appearance is finely polished and flawless, and the edges are carefully handled without hurting hands. It is durable and easy to clean. It is suitable for Chinese restaurants, western restaurants, hotels, food factories and other places.

PRODUCT PARAMETERS

产品规格

型号 MODEL	VCI-120	VCI-160	VCI-200
控温范围 TEMP RANGE	室温~100°C(ROOM TEMP 100°C)		
额定电压 RATED VOLTAGE	220V		
额定功率 RATED POWER	550W		
产品尺寸 PRODUCT SIZE(MM)	1200X760X780mm		
重量 WEIGHT (KG)	78kg	88kg	98kg

書祭工作站

CHIPSWARMER



FEATURES

功能特点

- 加厚不锈钢机身易清洁 Thicken stainless steel body is easy to clean
- 高效能发热保温 High-efficiency heat and heat preservation
- 可拆卸式机身 Detachable body
- 配件可以随意调换 Accessories can be exchanged at will

PRODUCT PARAMETERS

产品规格

产品型号 Model: **VF-100**

额定电压 Rated Voltage: 220V/50Hz

额定功率 Rated Power: 1.1kW

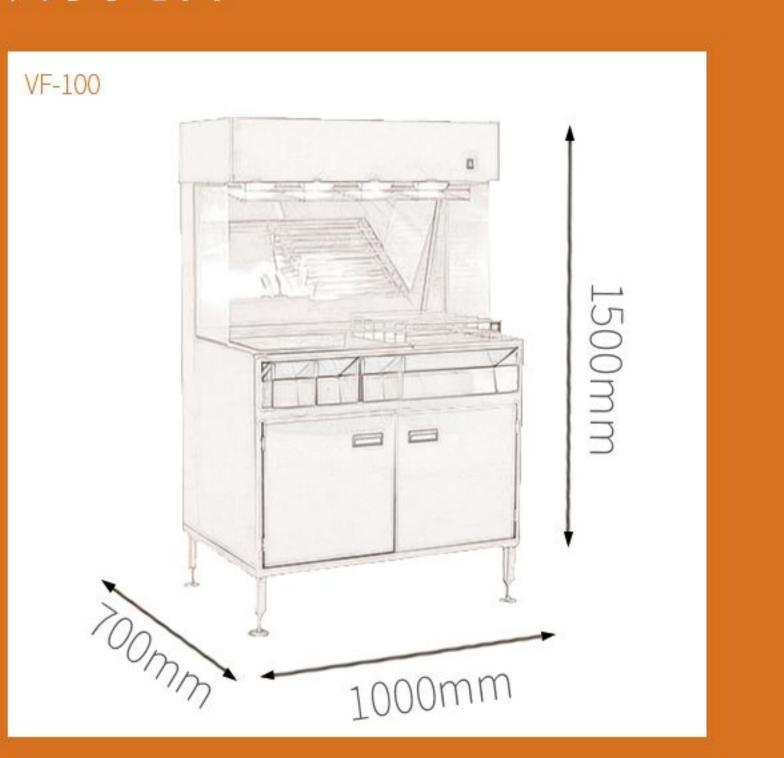
产品尺寸 Product Size:1000x700x1500mm

包装尺寸 Package Size: **1020x755x1580mm**

VF-98立式薯条工作站是吸收国外同类产品的优点设计而成,具有款式新颖,结构合理,操作方便,升温速度快,温度均匀,节约能源等特点,适用于酒店、商 场、超市、客流量大的场所。本产品应小心轻放,以防止剧烈震动,包装好的产品一般不应长期露天存放,应放在通风良好,无腐蚀性气体的仓库内,不得倒 置,需要临时存放时,应采用防雨措施。

VF-98 Chips warmer is designed to absorb the advantages of similar foreign products. It has novel style, reasonable structure, convenient operation, fast heating speed, uniform temperature and energy saving.It is suitable for hotels,shopping malls and supermarkets.

Dimension diagram 尺寸示意图





产品概述

HHC-980保温柜采用保温保湿设计,均匀受热,长时间保持食物新鲜美味口 感,四面有机玻璃,食物展示效果好。保温柜内上部设有加湿水盒,食物保 湿时,在这个蓄水盒里装水即可,不需要保湿的食物无需加水,适合于中小 型快餐店和糕点面包店等。

HHC-980 heat preservation cabinet adopts heat preservation and moisturizing design, which is evenly heated to keep food fresh and delicious for a long time. The four sides of plexiglass have a good food display effect. There is a humidifying water box in the upper part of the heat preservation cabinet. When the food is moisturized, water can be filled in this water box. Food that does not need to be moisturized does not need to be added water. It is suitable for small and medium fast food restaurants and pastry bakery.

Dimension diagram 尺寸示意图



功能特点

● 不锈钢材质易清洁

● 耐热玻璃,透视性强

● 高效保温,保持口感

● 结构安全,操作简单

Stainless steel material is easy to clean

Heat-resistant glass, strong perspective

Efficient heat preservation to maintain the taste

Safe structure and simple operation

产品名称 PRODUCT NAME	双门保温柜 DOUBLE DOOR HOLDING CABINET	单门保温柜 SINGLE DOOR HOLDING CABINET
型号 MODEL	HHC-980	HHC-900
盘数 TRAY QTY	15	7
控温范围 TEMP RANGE	室温(ROOM TEMP.)~110°C	室温(ROOM TEMP.)~110°C
额定电压 RATED VOLTAGE	~220V~	~220V~
额定功率 RATED POWER	2. 1kW	2. 1kW
产品尺寸 PRODUCT SIZE(MM)	630X800X1800mm	630X800X1060mm
重量 WEIGHT(KG)	85kg	110kg