

PRIME GLOBAL PARTNERS

PROFESSIONAL CATERING EQUIPMENT



Prime Global Partners

Professional Catering Equipment Catalog

Private-label sourcing, product development and brand-building for foodservice equipment distributors.



Prefer not to build your own brand? We also supply under our own Prime Cooking product line.



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Professional Catering Equipment

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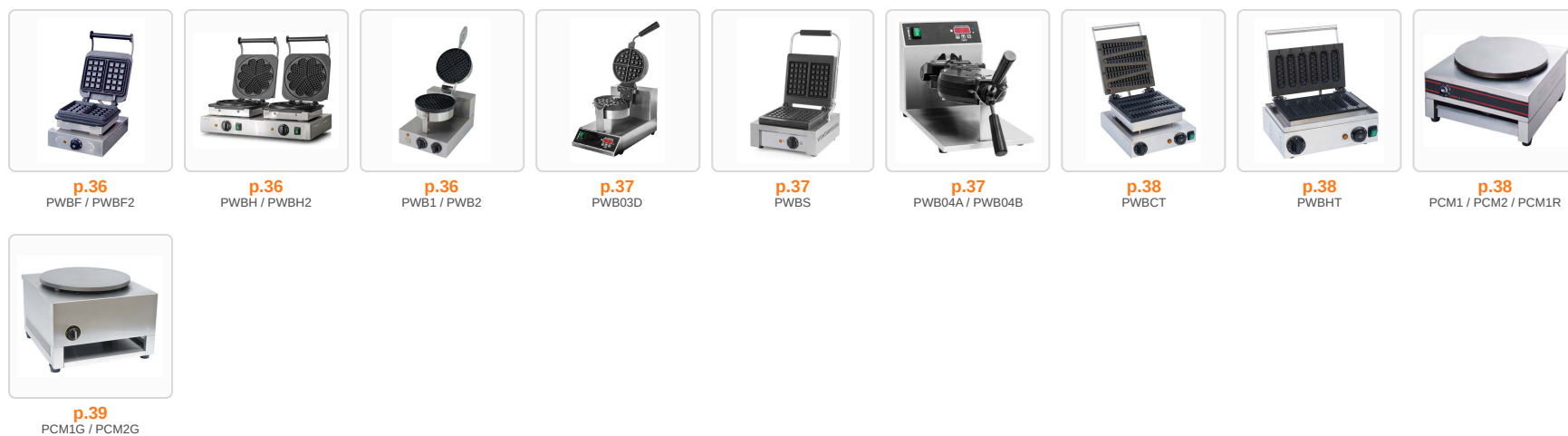
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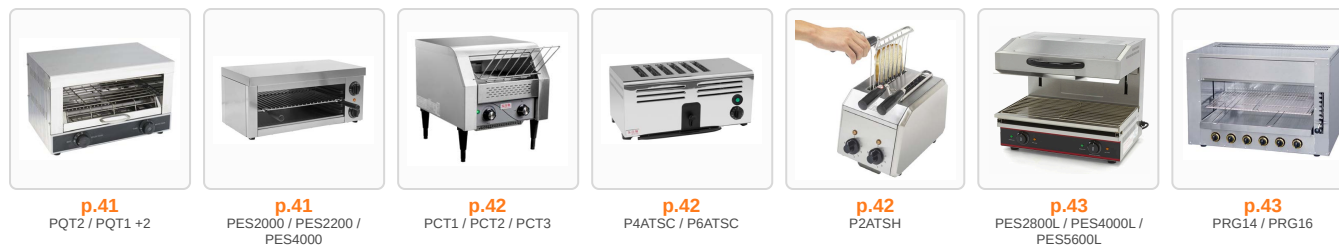


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FRYERS



Electric and gas fryers, donut fryers and corn dog fryers built for high-volume,
consistent frying.

- | | | | | | | | | | | | | |
|---------|----------|--------|--------|-----------|----------|--------|---------|---------|---------|----------|----------|----------|
| PEF8L-V | PEF8L-2V | PEFDF | PEF4L | PEF6L | PEF8L | PEF11L | PEF4L-2 | PEF6L-2 | PEF8L-2 | PEF11L-2 | PDF8S | PECDF16L |
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| | | | | PEF28LD-2 | PEF10L-2 | PEOV20 | PEDF18P | PEDF24P | PTZL2R | PTZL2 | | |



PEF8L-V

Electric Fryer

- 🔥 3250W powerful heater with 8 Liters oil capacity
- 🔥 Stainless steel structure with drain tap
- 🔥 Thermostat 50-190 C
- 🔥 230 C Hi-limiter ensures safety operation
- 🔥 Stainless steel tank with oil level
- 🔥 Micro-switch for safety of operators
- 🔥 Heater would stop automatically once heater is lifted up
- 🔥 Stainless steel night cover with Bakelite handle, cool to touch
- 🔥 Stainless steel board to collect fried crumbs from food and protect heater
- 🔥 Power and heating indicators
- 🔥 Nickel coating basket
- 🔥 Heavy duty anti slippery foot
- 🔥 Heating elements can be lifted for easy cleaning
- 🔥 V shape cold zone to prevent food debris scorching

MODEL	CAPACITY	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PEF8L-V	8 L	3250 W / 220~240V	330 x 480 x 345 mm 13 x 19 x 13.6 inch	590 x 370 x 340 mm 23 x 14.5 x 13 inch	10.5 kg 23 lbs	12 kg 24 lbs
PEF8L-2V	2 x 8 L	2 x 3250 W / 220~240V	600 x 480 x 345 mm 24 x 19 x 14 inch	590 x 680 x 340 mm 23 x 27 x 13 inch	20 kg 44 lbs	22 kg 48.5 lbs



PEFDF

Electric Fryer

- 🔥 3000W powerful heater with 11 Liters oil capacity
- 🔥 Stainless steel structure with drain tap
- 🔥 Thermostat 30-200 C
- 🔥 Water-proof on/off switch
- 🔥 230 C hi-limiter ensures safety operation
- 🔥 Stainless steel tank with oil level
- 🔥 Micro-switch for safety of operators
- 🔥 Heater would stop automatically once heater is lifted up
- 🔥 Stainless steel night cover with Bakelite handle, cool to touch
- 🔥 Wiring grid to collect fried crumbs from food and protect heater
- 🔥 Power and heating indicators
- 🔥 Nickel coating wire mesh trays
- 🔥 Heavy duty anti slippery foot
- 🔥 Heating elements can be lifted for easy cleaning
- 🔥 Two functions lid: cover during night, draining tray while frying

MODEL	CAPACITY	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PEFDF	11 L	3000 W / 220~240 V	545 x 460 x 355 mm 55 x 18 x 14 inch	680 x 560 x 480 mm 27 x 22 x 19 inch	17 kg 37 lbs	18 kg 40 lbs

Electric Fryer



PEF8L

PEF8L-2

- 🔥 Compact design, available in 8 models
- 🔥 Stainless steel structure
- 🔥 Thermostat 50-190 C
- 🔥 Stainless steel tank with oil level
- 🔥 Micro-switch for safety of operators
- 🔥 Heater would stop automatically once heater is lifted up
- 🔥 Stainless steel night cover with Bakelite handle, cool to touch
- 🔥 Wire mesh net to collect fried crumbs from food and protect heater
- 🔥 Power and heating indicators
- 🔥 Nickel coating basket
- 🔥 Heavy duty anti slippery foot
- 🔥 Electric box can be removed for easy cleaning
- 🔥 230 C hi-limiter ensures safety operation

MODEL	CAPACITY	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PEF4L	4 L	2000 W / 220~240 V	251 x 379 x 311 mm 10 x 15 x 12 inch	420 x 240 x 350 mm 16.5 x 9 x 14 inch	5 kg 11 lbs	6 kg 13 lbs
PEF6L	6 L	2500 W / 220~240 V	309 x 410 x 286 mm 12 x 16 x 11 inch	460 x 340 x 330 mm 18 x 13 x 13 inch	6 kg 13 lbs	7 kg 15 lbs
PEF8L	8 L	3250 W / 220~240 V	309 x 410 x 336 mm 12 x 16 x 13 inch	460 x 340 x 370 mm 18 x 13 x 14.5 inch	6.5 kg 14 lbs	7.5 kg 17 lbs
PEF11L	11 L	3500 W / 220~240 V	322 x 438 x 336 mm 13 x 17 x 13 inch	480 x 370 x 370 mm 19 x 14.5 x 14.5 inch	7.5 kg 16.5 lbs	8.5 kg 19 lbs
PEF4L-2	2 x 4 L	2 x 2000 W / 220~240 V	479 x 379 x 311 mm 19 x 15 x 12 inch	500 x 450 x 350 mm 20 x 18 x 14 inch	9 kg 20 lbs	10.5 kg 23 lbs
PEF6L-2	2 x 6 L	2 x 2500 W / 220~240 V	548 x 410 x 286 mm 22 x 16 x 11 inch	620 x 460 x 330 mm 24 x 18 x 13 inch	11 kg 24 lbs	12 kg 26 lbs
PEF8L-2	2 x 8 L	2 x 3250 W / 220~240 V	548 x 410 x 336 mm 22 x 16 x 13 inch	620 x 460 x 370 mm 24 x 18 x 14.5 inch	12 kg 26 lbs	13 kg 29 lbs
PEF11L-2	2 x 11 L	2 x 3500 W / 220~240 V	666 x 438 x 336 mm 26 x 17 x 14 inch	700 x 460 x 370 mm 27.5 x 20 x 14.5 inch	14 kg 31 lbs	16 kg 35 lbs



PDF8S

Electric Auto Lift-up Fryer

- 🔥 10 adjustable cooking programs for easy one-touch operation
- 🔥 Automatic basket lift-up system
- 🔥 Stainless steel removable tank, 8 liters capacity
- 🔥 3kW powerful stainless steel heating element
- 🔥 Temperature varies from 50~200 C
- 🔥 230 C hi-limit ensures safety operation
- 🔥 Digital display for accurate time and temperature settings
- 🔥 Heating indicator
- 🔥 Lift-up heating element for easy cleaning
- 🔥 Buzzer alerts when cooking is completed
- 🔥 Nickel coating basket
- 🔥 Heavy-duty anti-slip feet

MODEL	DESCRIPTION	POWER	CAPACITY	PRODUCT (WXDXH)	PACKING (WXDXH)	NW
PDF8S	Electric Auto Lift-up Fryer	230V / 3kW	8L	268 x 570 x 399 mm 10 x 22 x 16 inch	620 x 390 x 550 mm 24 x 15 x 22 inch	16 kg 35 lbs



PECDF16L

Corn Dog Fryer

- 🔥 Stainless steel structure
- 🔥 Two 6-position skewer clips, cooks up to 12 corn dogs at once
- 🔥 Stainless steel heating element
- 🔥 Stainless steel oil tank
- 🔥 Temperature range up to 200 C
- 🔥 230 C high-limit for overheating protection
- 🔥 Stainless steel board collects crumbs and protects heating element
- 🔥 Heating indicator
- 🔥 Stainless steel night cover with cool-touch
- 🔥 Front-mounted oil drain valve
- 🔥 Anti-slip feet

MODEL	DESCRIPTION	POWER	TEMPERATURE	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PECDF16L	Corn Dog Fryer	120V / 1700W 230V / 3000W	Max. 200 C Max. 200 C	252 x 643 x 556 mm 10 x 25 x 22 inch 252 x 643 x 556 mm 10 x 25 x 22 inch	690 x 320 x 560 mm 27 x 25 x 20 inch 690 x 320 x 560 mm 27 x 25 x 20 inch	10 kg 22 lbs 10 kg 22 lbs	11 kg 24 lbs 11 kg 24 lbs

Gas Fryer



PGF71

PGF72

- 🔥 Cast aluminum burner
- 🔥 Stainless steel structure with surrounded insulation
- 🔥 5.5 Liters capacity tank
- 🔥 Stainless steel tank with oil level
- 🔥 Stainless steel night cover with Bakelite handle, cool to touch
- 🔥 Nickel coating basket
- 🔥 Heavy duty anti slippery foot
- 🔥 Observation hole in the front for visual of the burner fire
- 🔥 Gas valve with sparking electrode
- 🔥 Tank can be taken out for easy cleaning

MODEL	CAPACITY	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGF71	5.5 L	18000Btu / 5.27kW	290 x 520 x 445 mm 11 x 20 x 18 inch	580 x 340 x 530 mm 23 x 13 x 21 inch	12 kg 26 lbs	13 kg 29 lbs
PGF72	2 x 5.5 L	36000Btu / 10.54 kW	580 x 520 x 445 mm 23 x 20 x 18 inch	620 x 560 x 520 mm 24 x 22 x 20 inch	22 kg 48 lbs	24 kg 53 lbs

Gas Fryer



PGF71T

PGF72T

- 🔥 Round tube heat exchanger immersed in oil for best efficiency
- 🔥 Stainless steel structure
- 🔥 8 Liters capacity per tank
- 🔥 Stainless steel tank with oil level
- 🔥 Thermostat range 160~220 C
- 🔥 Steel drain cock
- 🔥 Nickel coating basket
- 🔥 Heavy duty anti slippery foot
- 🔥 Observation hole in the front for visual of the burner fire
- 🔥 Gas valve with sparking electrode
- 🔥 Compact design, available in single tank and double tanks

MODEL	CAPACITY	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGF71T	8 L	10239 Btu / 3 kW	315 x 610 x 532 mm 12 x 24 x 20.9 inch	390 x 670 x 550 mm 15 x 26 x 22 inch	14 kg 31 lbs	24 kg 53 lbs
PGF72T	2 x 8 L	20478 Btu / 6 kW	610 x 610 x 532 mm 24 x 24 x 21 inch	690 x 670 x 550 mm 27 x 26 x 22 inch	26 kg 57 lbs	28 kg 62 lbs



PEFB

Electric Fryer

- 🔥 Stainless steel structure
- 🔥 Stainless steel heating elements
- 🔥 10 L capacity tank
- 🔥 Bakelite handle
- 🔥 Drain extension tube
- 🔥 Night cover included

MODEL	CAPACITY	POWER	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PEFB	10 L	8.1 kW / 380 V	360 x 473 x 320 mm 14 x 19 x 13 inch	450 x 560 x 420 mm 18 x 22 x 17 inch	17 kg 37 lbs	19 kg 42 lbs
PEFBA	10 L	6 kW / 380 V	360 x 473 x 320 mm 14 x 19 x 13 inch	450 x 560 x 420 mm 18 x 22 x 17 inch	17 kg 37 lbs	19 kg 42 lbs

Electric Fryer



PEF8T

PEF8T-2

- 🔥 3250W powerful heater with 8Litres oil capacity
- 🔥 Stainless steel structure with drain tap Thermostat 50-190 C 230 C hi-limiter ensures safety operation Stainless steel tank with oil level
- 🔥 Micro-switch for safety of operators
- 🔥 Heater would stop automatically once heater is lifted up
- 🔥 Stainless steel night cover with Bakelite handle, cool to touch
- 🔥 Wire mesh net to collect fried crumbs from food and protect heater
- 🔥 Power and heating indicators
- 🔥 Nickel coating basket
- 🔥 Heavy duty anti slippery foot
- 🔥 Electric box can be removed for easy cleaning
- 🔥 Bottom cold zone to prevent food debris scorching

MODEL	CAPACITY	POWER	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PEF8T	8 L	3250W / 220~240 V	290 x 550 x 410 mm 11 x 22 x 16 inch	570 x 360 x 480 mm 22 x 14 x 19 inch	10 kg 22 lbs	11 kg 24 lbs
PEF8T-2	2 x 8 L	2 x 3250W / 220~240 V	580 x 550 x 410mm 23 x 22 x 16 inch	660 x 570 x 480mm 26 x 22 x 19 inch	17.5kg 39 lbs	19.5kg 42 lbs

Electric Fryer



PEF903

- 🔥 Stainless steel tanks, 10L capacity
- 🔥 Cold zone to prolong the shortening life
- 🔥 Power is up to 4.5kW, for prompt temperature recovery
- 🔥 Chrome plated basket with cool-to-touch handle
- 🔥 Heaters can be lifted for easy cleaning
- 🔥 Mechanical thermostat, adjustable from 30 to 190 C
- 🔥 230 C hi-limiter for safe operation
- 🔥 Removable S/S basket hanger at the back
- 🔥 3/4" drain valve with drain extension pipe
- 🔥 Bakelite handle for easy manipulation
- 🔥 S/S adjustable foot

MODEL	DESCRIPTION	POWER	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PEF903	Electric fryer (single tank)	4.5 kW / 220-240V 50Hz	330 x 515 x 435 mm 13 x 20 x 17 inch	580 x 380 x 480 mm 23 x 15 x 19 inch	20 kg 44 lbs	22 kg 48 lbs
PEF904	Electric fryer (double tank)	4.5 kW + 4.5W / 220-240V 50Hz	660 x 515 x 435 mm 26 x 20 x 17 inch	710 x 580 x 480 mm 28 x 15 x 19 inch	28 kg 62 lbs	30 kg 66 lbs



PEF28L

PEF28L-2

Electric Fryer

- 18KW powerful heater with 28 Litres oil capacity each Robust structure with drain tap
- Thermostat 50-190 C 230 C hi-limiter ensures safety operation
- Stainless steel tank with oil level
- Stainless steel night cover with Bakelite handle, cool to touch
- Wire mesh net to collect fried crumbs from food and protect heater
- Heater lifting mechanism to make cleaning easy and comfortable
- Power and heating indicators
- Nickel coating basket
- Heavy duty steel foot
- Timing relay with buzzer for reminder
- Bottom cold zone to prevent food debris scorching

MODEL	CAPACITY	POWER	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PEF28L	28 L	18kW / 380 V	400 x 800 x 1100 mm 16 x 32 x 43 inch	930 x 530 x 1200 mm 37 x 21 x 47 inch	56 kg 123 lbs	75 kg 165 lbs
PEF28L-2	2 x 28 L	2 x 18 kW / 380 V	800 x 800 x 1100 mm 32 x 42 x 43 inch	935 x 920 x 1135 mm 37 x 36 x 45 inch	101 kg 222 lbs	118 kg 260 lbs



PEF28LD

Electric Fryer

- 18KW powerful heater with 28Litres oil capacity each
- PCB control with programming function
- Preset melting function at 82 C Robust structure with drain tap Temperature range is 50-190 C Precise timing setting 230 C hi-limit ensures safety operation
- Stainless steel tank with oil level
- Stainless steel night cover with Bakelite handle, cool to touch
- Wire mesh net to collect fried crumbs from food and protect heater
- Heater lifting mechanism to make cleaning easy and comfortable
- Power and heating indicators
- Nickel coating basket
- Heavy duty steel foot
- Bottom cold zone to prevent food debris scorching

MODEL	CAPACITY	POWER	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PEF28LD	28 L	18 kW / 380V	400 x 800 x 1100 mm 16 x 32 x 43 inch	930 x 530 x 1200 mm 37 x 21 x 47 inch	56 kg 123 lbs	75 kg 165 lbs
PEF28LD-2	2 x 28 L	2 x 18 kW / 380V	800 x 800 x 1100 mm 32 x 32 x 43 inch	935 x 920 x 1135 mm 37 x 36 x 45 inch	101 kg 222 lbs	118 kg 260 lbs



PEF10L-2

Electric Fryer

- 6KW powerful heater with 10Litres oil capacity each
- Split tank with separate control system
- Robust structure with drain tap Thermostat 50-190 C 230 C hi-limiter ensures safety operation Stainless steel tank with oil level Stainless steel night cover with Bakelite handle, cool to touch
- Wire mesh net to collect fried crumbs from food and protect heater
- Heater lifting mechanism to make cleaning easy and comfortable
- Power and heating indicators
- Nickel coating basket
- Heavy duty steel foot
- Bottom cold zone to prevent food debris scorching

MODEL	CAPACITY	POWER	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PEF10L-2	2 x 10 L	6 + 6 kW / 380 V	400 x 800 x 1100 mm 16 x 32 x 43 inch	930 x 530 x 1200 mm 37 x 21 x 47 inch	56 kg 123 lbs	68 kg 150 lbs



PEOV20

Electrical Fryer

- 🔥 Stainless steel frying pot, 40 pounds capacity
- 🔥 Stainless steel front and galvanized sides
- 🔥 ON/off power switch
- 🔥 12kw flat heating elements for best heat transfer
- 🔥 Deep cold zone with forward sloping bottom
- 🔥 1 inch drainage valve
- 🔥 Oil draining extension
- 🔥 Cool to touch Bakelite door handle
- 🔥 Two baskets

MODEL	POWER	VOLTS / HZ	CAPACITY	PRODUCT (WXDXH)	PACKAGE (WXDXH)	NW	GW
PEOV20	11.8kW	380V / 3N	20L / 40lbs	400 x 690 x 1120 mm 16 x 27 x 44 inch	920 x 520 x 1180 mm 36 x 20 x 46.5 inch	56 kg 123 lbs	68 kg 150 lbs



PEDF18P

Commercial Electric Donut Fryer

- 🔥 Stainless steel construction
- 🔥 Perfect for frying donuts, cakes, and other pastries
- 🔥 Stainless steel heating element
- 🔥 Thermostat 35 ~ 204 C (95 ~ 399 F)
- 🔥 Digital display panel for precise temperature control
- 🔥 Wire mesh frying screens with Bakelite handles
- 🔥 Flat-bottom oil tank prevent overlapping donuts
- 🔥 Maximized frying capacity
- 🔥 Power and heating indicators
- 🔥 Hi-limiter ensures safety operation
- 🔥 Drain tray/cover
- 🔥 Oil drain valve
- 🔥 Strong load-bearing bolt-down legs

MODEL	DESCRIPTION	POWER	TANK SIZE (WXDXH)	PRODUCT (WXDXH)	PACKING (WXDXH)
PEDF18P	Electric Donut Fryer	10 kW	457 x 610 x 216 mm 18 x 24 x 8.5 inch	610 x 1016 x 1449 mm 24 x 40 x 57 inch	1180 x 680 x 1050 mm 46 x 27 x 41 inch
PEDF24P	Electric Donut Fryer	15 kW	610 x 610 x 216 mm 24 x 24 x 8.5 inch	749 x 1016 x 1449 mm 29.5 x 40 x 57 inch	1180 x 830 x 1050 mm 46 x 33 x 41 inch



PTZL2R

Gas Fryer

- 🔥 All stainless steel structure
- 🔥 U shape burner
- 🔥 8 liters capacity per tank
- 🔥 Two separate cooking zones
- 🔥 Standby pilot for instant start of main burner
- 🔥 Gas control valve with solenoid inside for safety operation
- 🔥 Cool to touch fiberglass Nylon knobs
- 🔥 Drain cock for oil tank
- 🔥 Easy conversion between different types of gases
- 🔥 Piezo ignition for easy start of flame
- 🔥 Observation holes for the main flame status
- 🔥 Stainless steel legs

MODEL	TANK	CAPACITY / TANK	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PTZL2R	2	8 L	38400 Btu / 11.2 kW	600 x 612 x 470 mm 24 x 24 x 19 inch	720 x 720 x 600 mm 28 x 28 x 24 inch	32 kg 70 lbs	47 kg 104 lbs

Electric Fryer



PTZL2

- 🔥 All stainless steel structure
- 🔥 Stainless steel heater with insulation outside
- 🔥 8 liters capacity per tank
- 🔥 Thermostat control from 30~190 C
- 🔥 Power and heating indicators
- 🔥 230 C hi limit for safety of oil
- 🔥 Cool to touch fiberglass Nylon knobs
- 🔥 Bakelite handle of frying basket
- 🔥 Two separate cooking zones
- 🔥 Micro switch
- 🔥 Stainless steel legs

MODEL	CAPACITY	TEMPERATURE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PTZL2	8 L + 8 L	30 - 190 C	3.25 kW x 2 / 230V	600 x 600 x 430 mm 24 x 24 x 17 inch	720 x 720 x 540 mm 28 x 28 x 21 inch	22 kg 48 lbs	31 kg 68 lbs



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PASTA & NOODLE COOKERS

Electric and gas pasta boilers and noodle boilers for fast, split-tank cooking.

PEBP

PENB6

PGNB16

PTZM3

**PEBP**

Electric Pasta Boiler

- 🔥 Stainless steel tank, 10 liters capacity
- 🔥 Stainless steel housing
- 🔥 On/off power switch
- 🔥 3.25 kW heating elements
- 🔥 Four baskets
- 🔥 Stainless steel drainage valve
- 🔥 Water draining extension
- 🔥 Cool to touch bakelite handle
- 🔥 6 pre-set timing programs

MODEL	POWER	CAPACITY	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PEBP	3.25 kW / 230V 50Hz	10 L	407 x 474 x 370 mm 16 x 19 x 14.5 inch	450 x 560 x 420 mm 18 x 22 x 17 inch	14 kg 31 lbs	15 kg 33 lbs

**PENB6**

Noodle Boiler

- 🔥 Stainless steel structure
- 🔥 Stainless steel heating elements
- 🔥 Auto lifting mechanism
- 🔥 Split tank
- 🔥 Timing function to cook food
- 🔥 PCB control panel, easy to operate
- 🔥 Steel foot

MODEL	POWER	PRODUCT (WXDXH)	NW	GW
PENB6	18 kW / 380V	570 x 770 x 880 mm 22 x 30 x 35 inch	75 kg 165 lbs	100 kg 220 lbs

**PGNB16**

Gas Noodle Boiler

- 🔥 24L capacity tank, SUS316
- 🔥 Flame failure safety control valve
- 🔥 Two powerful burners
- 🔥 Electrode sparkler
- 🔥 Foam drainage in the front
- 🔥 Stainless steel basket with Bakelite handle
- 🔥 Stainless steel adjustable leg

MODEL	POWER	GAS TYPES	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGNB16	9.6 kW	NG / LP	403 x 773 x 1070 mm 16 x 30 x 42 inch	850 x 510 x 1120 mm 33 x 20 x 44 inch	60 kg 132 lbs	73 kg 161 lbs



PTZM3

Electric Noodle Boiler

- 🔥 All stainless steel structure
- 🔥 Stainless steel heater immersed in water for better efficiency
- 🔥 6 liters capacity per tank
- 🔥 Three separate tanks
- 🔥 Thermostat control from 30~100 C
- 🔥 Power and heating indicators
- 🔥 Drain cock for each tank
- 🔥 Cool to touch fiberglass Nylon knobs
- 🔥 Two baskets for each tank
- 🔥 Stainless steel legs

MODEL	CAPACITY	TEMPERATURE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PTZM3	6 L + 6 L + 6 L	30 - 100 C	2 kW x 3 / 230 V	600 x 600 x 350 mm 24 x 24 x 14 inch	720 x 720 x 480 mm 28 x 28 x 19 inch	25 kg 55 lbs	29 kg 64 lbs



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CONVECTION OVENS & STEAMERS

Convection ovens, proofers and boilerless combi steamers for even, reliable baking and holding.

- | | | | | | | | | | | |
|---------|---------|----------|-------------|------------|-----------|----------|-----------|-----------|----------|---------|
| PECO1AE | PECO1A | PECO2A | PECO1AE-DT6 | PECO1AE-TD | PECO1A-TD | PECO4A-B | PECO3AD | PECO4AD | PECO1AED | PECO1AD |
| PECO2AD | PECO8AD | PECO8ADS | PECO3A | PECO4A | PECO1A-BQ | PECO8A | PECO8AS | PEP8A-XFD | PECO8A-3 | PECO6A |
| | PECO6AJ | PECOB | PECO100 | PSO800 | PEBCS06 | PEBCS10 | PEBCS711A | | | |

**PECO1AE**

Convection Oven

- 62L capacity cavity 460×375×360 mm
- Stainless steel structure
- Thermostat 50-300 C
- 360 C hi-limit ensures safety operation
- Stainless steel cavity or ceramic coating cavity
- 120 minutes timer with bell
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Timing and heating indicators
- Chamber light for better view of cooking process
- Nickel coating pan support
- Four aluminum baking trays 325×450mm
- Optional wiring grid 325×450mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch
- Steaming function is available for PECO2A

MODEL	CHAMBER	STEAMING	POWER	PRODUCT (W×D×H)	PACKING (W×D×H)	NW	GW
PECO1AE	Ceramic coating	Nil	2.67 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	660 x 640 x 640 mm 26 x 25 x 25 inch	38 kg 84 lbs	41.5 kg 91 lbs
PECO1A	Stainless steel	Nil	2.67 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	660 x 640 x 640 mm 23 x 21 x 22 inch	38 kg 84 lbs	41.5 kg 91 lbs
PECO2A	Stainless steel	Yes	2.67 kW / 220 ~ 240V	595 x 530 x 570 mm 23 x 21 x 22 inch	660 x 640 x 640 mm 26 x 25 x 25 inch	38 kg 84 lbs	41.5 kg 91 lbs

**PECO1AE-DT6**

Convection Oven

- 62L capacity cavity 460×375×360 mm
- Stainless steel structure
- Thermostat 50-300°C with heating indicator
- 360°C hi-limit ensures safety operation
- Stainless steel cavity or ceramic coating cavity
- Digital control timer with 6 memorized menus for precise control
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Chamber light for better view of cooking process
- Nickel coating pan support
- Four aluminum baking trays 325×450mm
- Optional wiring grid 325×450mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch
- Steaming function is available for PECO2A

MODEL	DESCRIPTION	CHAMBER	POWER	PRODUCT (W×D×H)	PACKING (W×D×H)	NW
PECO1AE-DT6	Electric Convection Oven	Ceramic Coating	2.67 kW / 220 ~ 240 V	595 x 557 x 584 mm 23 x 22 x 23 inch	660 x 640 x 640 mm 26 x 25 x 25 inch	38 kg 84 lbs

**PECO1AE-TD**

Convection Oven

- 62L capacity cavity 460×375×360 mm
- Stainless steel structure
- Thermostat 50-300 C
- 360 C hi-limiter ensures safety operation
- Stainless steel cavity or ceramic coating cavity
- 120 minutes timer with bell
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Timing and heating indicators
- Chamber light for better view of cooking process
- Nickel coating pan support
- Four wiring grid 325×450mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch
- Hourly cooking capacity is 60pcs of potatoes
- Oval-shaped top holding space

MODEL	CHAMBER	POWER	PRODUCT (W×D×H)	PACKING (W×D×H)	NW	GW
PECO1AE-TD	Ceramic coating	2.87 kW / 220 ~ 240 V	652 x 640 x 895 mm 26 x 25 x 35 inch	800 x 790 x 1050 mm 32 x 31 x 41 inch	52 kg 115 lbs	68 kg 150 lbs
PECO1A-TD	Stainless steel	2.87 kW / 220 ~ 240 V	652 x 640 x 895 mm 26 x 25 x 35 inch	800 x 780 x 1060 mm 32 x 30 x 42 inch	52 kg 115 lbs	68 kg 150 lbs

**PECO4A-B**

Convection Oven

- 62L capacity cavity 460×375×360 mm
- Stainless steel structure
- Thermostat 50-300 C
- 360 C hi-limiter ensures safety operation
- Stainless steel cavity
- 120 minutes timer with bell
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Timing and heating indicators
- Chamber light for better view of cooking process
- Nickel coating pan support
- Four aluminum baking trays 325×450mm
- Optional wiring grid 325×450mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch
- Manual steaming function is available for PECO4A
- Grilling is perfect for finish of the cooked products
- 9- Position EGO selective switch EGO
- Top inner(1.7kW), Top out(0.7kW), Bottom(1.7kW), Back(1.26kWx2)

MODEL	CHAMBER	STEAMING	POWER	PRODUCT (W×D×H)	PACKING (W×D×H)	NW	GW
PECO4A-B	Stainless steel	Yes	2.67 kW /220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	660 x 640 x 640 mm 26 x 25 x 25 inch	50.5 kg 111 lbs	53 kg 117 lbs

**PECO4AD**

Convection Oven

- 62L capacity cavity 460×375×360 mm
- Stainless steel structure
- PCB control with programming function for 5 menus
- Easy conversion from program to manual(5-stages cooking)
- Temperature range is 50-260 C
- Cook & Hold, holding temperature at 65 C
- 360 C hi-limiter ensures safety operation
- Stainless steel cavity or ceramic coating cavity
- Precise timing function to seconds ,up to 99 minutes 59 seconds
- Chamber light for better view of cooking process
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Trip switch to stop working when door is opened
- Nickel coating pan support
- Four aluminum baking trays 325×450mm
- Optional wiring grid 325×450mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch
- Steaming function is available for PECO4AD

MODEL	CHAMBER	STEAMING	POWER	PRODUCT (W×D×H)	PACKING (W×D×H)	NW	GW
PECO3AD	Stainless steel	Nil	2.67 kW / 2.15 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	660 x 640 x 640 mm 26 x 25 x 25 inch	38 kg 84 lbs	41.5 kg 91 lbs
PECO4AD	Stainless steel	Yes	2.67 kW / 2.15 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	660 x 640 x 640 mm 26 x 25 x 25 inch	38 kg 84 lbs	41.5 kg 91 lbs

**PECO1AD**

Convection Oven

- 🔥 62L capacity cavity 460×375×360 mm
- 🔥 Stainless steel structure
- 🔥 PCB control with programming function for 5 menus
- 🔥 Easy conversion from program to manual
- 🔥 (5-stages cooking)
- 🔥 Temperature range is 50-260 C
- 🔥 Cook & Hold, holding temperature at 65 C
- 🔥 360 C hi-limiter ensures safety operation
- 🔥 Stainless steel cavity or ceramic coating cavity
- 🔥 Precise timing function to seconds , up to 99 minutes 59 seconds
- 🔥 Chamber light for better view of cooking process
- 🔥 Steel handle fixed by Bakelite base
- 🔥 Dual round heaters plus two high speed motors
- 🔥 Stainless steel baffle to generate heat more evenly
- 🔥 Trip switch to stop working when door is opened
- 🔥 Nickel coating pan support
- 🔥 Four aluminum baking trays 325×450mm
- 🔥 Optional wiring grid 325×450mm
- 🔥 Good insulation at 5 sides
- 🔥 Rounded corners in cavity for easy cleaning
- 🔥 Door latch opens at 90°for easy access to the cavity
- 🔥 Level distance is 75mm
- 🔥 Double toughened visual glass for better view and to keep cool to touch
- 🔥 Steaming function is available for PECO2AD

MODEL	CHAMBER	STEAMING	POWER	PRODUCT (WXDXH)	PACKING(WXDXH)	NW	GW
PECO1AED	Ceramic coating	Nil	2.67 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	660 x 640 x 640 mm 26 x 25 x 25 inch	38 kg 84 lbs	41.5 kg 91 lbs
PECO1AD	Stainless steel	Nil	2.67 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	660 x 640 x 640 mm 26 x 25 x 25 inch	38 kg 84 lbs	41.5 kg 91 lbs
PECO2AD	Stainless steel	Yes	2.67 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	660 x 640 x 640 mm 26 x 25 x 25 inch	38 kg 84 lbs	41.5 kg 91 lbs

**PECO8AD**

Convection Oven

- 🔥 116L capacity cavity 700×460×360 mm
- 🔥 Stainless steel structure
- 🔥 PCB control with programming function for 5 menus
- 🔥 Easy conversion from program to manual(5-stages cooking)
- 🔥 Temperature range is 50-260 C
- 🔥 Cook & Hold, holding temperature at 65 C
- 🔥 360 C hi-limiter ensures safety operation
- 🔥 Stainless steel cavity or ceramic coating cavity
- 🔥 Precise timing function to seconds ,up to 99 minutes 59 seconds
- 🔥 Chamber light for better view of cooking process
- 🔥 Steel handle fixed by Bakelite base
- 🔥 Dual round heaters plus two high speed motors
- 🔥 Auto-reverse, 90s(clockwise) + 13s(stop) + 90s(anticlockwise)
- 🔥 Stainless steel baffle to generate heat more evenly
- 🔥 Trip switch to stop working when door is opened
- 🔥 Nickel coating pan support
- 🔥 Four aluminum baking trays 600×400mm
- 🔥 Optional wiring grid 600×400mm
- 🔥 Good insulation at 5 sides
- 🔥 Rounded corners in cavity for easy cleaning
- 🔥 Door latch opens at 90°for easy access to the cavity
- 🔥 Level distance is 75mm
- 🔥 Double toughened visual glass for better view and to keep cool to touch

MODEL	CHAMBER	STEAMING	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PECO8AD	Ceramic coating	Yes	6.4 kW / 220 ~ 240 V / 380 V 2N	834 x 672 x 572 mm 33 x 27 x 23 inch	834 x 672 x 572 mm 33 x 27 x 23 inch	73 kg 161 lbs	75 kg 165 lbs
PECO8ADS	Stainless steel	Yes	6.4 kW / 220 ~ 240 V / 380 V 2N	834 x 672 x 572 mm 33 x 27 x 23 inch	834 x 672 x 572 mm 33 x 27 x 23 inch	73 kg 161 lbs	75 kg 165 lbs



PECO4A

Convection Oven

- 62L capacity cavity 460×375×360 mm
- Stainless steel structure
- Thermostat 50-300 C
- 360 C hi-limiter ensures safety operation
- Stainless steel cavity
- 120 minutes timer with bell
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Timing and heating indicators
- Chamber light for better view of cooking process
- Nickel coating pan support
- Four aluminum baking trays 325×450mm
- Optional wiring grid 325×450mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch
- Manual steaming function is available for PECO4A
- Grilling is perfect for finish of the cooked products

MODEL	CHAMBER	STEAMING	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PECO3A	Stainless steel	Nil	2.67 kW / 2.15 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	660 x 640 x 640 mm 26 x 25 x 25 inch	38 kg 84 lbs	41.5 kg 91 lbs
PECO4A	Stainless steel	Yes	2.67 kW / 2.15 kW / 220 ~ 240 V	595 x 530 x 570 mm 23 x 21 x 22 inch	660 x 640 x 640 mm 26 x 25 x 25 inch	38 kg 84 lbs	41.5 kg 91 lbs



PECO1A-BQ

Convection Oven

- 28L capacity cavity 350×290×275 mm
- Stainless steel structure
- Thermostat 50-300 C
- 360 C hi-limiter ensures safety operation
- Stainless steel chamber
- 120 minutes timer with bell
- Steel handle fixed by Bakelite base
- Round heater plus high speed motor to stir heat evenly
- Stainless steel baffle to generate heat more evenly
- Timing and heating indicators
- Chamber light for better view of cooking process
- Nickel coating pan support
- Three wiring grid 325×265mm, GN1/2 size
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch

MODEL	CHAMBER	STEAMING	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PECO1A-BQ	Stainless steel	Nil	2.67 kW / 220 ~ 240 V	460 x 556 x 460 mm 18 x 22 x 18 inch	600 x 500 x 500 mm 24 x 23 x 23 inch	27 kg 59 lbs	29 kg 64 lbs



PECO8A

Convection Oven

- 116L capacity cavity 700×460×360 mm
- Stainless steel structure
- Temperature range is 80-300 C
- 120 minutes timer with bell
- 360 C hi-limiter ensures safety operation
- Stainless steel cavity or ceramic coating cavity
- Manual spraying switch for direct steam
- Chamber light for better view of cooking process
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Trip switch to stop working when door is opened
- Nickel coating pan support
- Four aluminum baking trays 600×400mm
- Optional wiring grid 600×400mm
- Good insulation at 5 sides
- Rounded corners in cavity for easy cleaning
- Door latch opens at 90° for easy access to the cavity
- Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch
- Steaming function

MODEL	CHAMBER	STEAMING	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PECO8A	Ceramic coating	Yes	6.4 kW / 220 ~ 240 V / 380 V 2N	834 x 672 x 572 mm 33 x 27 x 23 inch	940 x 840 x 660 mm 37 x 33 x 26 inch	73 kg 161 lbs	75 kg 165 lbs
PECO8AS	Stainless steel	Yes	6.4 kW / 220 ~ 240 V / 380 V 2N	834 x 672 x 572 mm 33 x 27 x 23 inch	940 x 840 x 660 mm 37 x 33 x 26 inch	73 kg 161 lbs	75 kg 165 lbs



PEP8A-XFD

Electric Proofer

- 🔥 Stainless steel structure
- 🔥 Digital control with temperature and humidity setting
- 🔥 Bakelite handle
- 🔥 Temperature control varies from 30 ~ 60 C
- 🔥 8 trays capacity
- 🔥 Can fit 400 x 600 baking trays
- 🔥 Double visual toughened glass for better energy efficiency
- 🔥 Insulation cavity
- 🔥 PCB for more precise setting of humidity and temperature
- 🔥 Designed for in-stone bakeries or small workshops
- 🔥 Perfect match to go with our convection oven PECO8A
- 🔥 Fluorescent lamp for best view of bread
- 🔥 Humidity setting can be up to 99%
- 🔥 Built-in water tank with water level in the front
- 🔥 Water can be filled in the front drawer

MODEL	CAVITY SIZE	TRAY SIZE	CAPACITY	POWER	VOLTS	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PEP8A-XFD	840 x 760 x 900 mm 33 x 30 x 35 inch	400 x 600 mm 15.5 x 23.5 inch	8	450W	230~240V	594 x 620 x 695 mm 23 x 24 x 27 inch	950 x 880 x 1040 mm 37 x 35 x 41 inch	73 kg 161 lbs	94 kg 207 lbs



PECO8A-3

Convection Oven

- 🔥 93L capacity cavity 700×460×288 mm
- 🔥 Stainless steel structure
- 🔥 Thermostat 50-300 C
- 🔥 360 C hi-limit ensures safety operation
- 🔥 Stainless steel cavity
- 🔥 120 minutes timer with bell
- 🔥 Steel handle fixed by Bakelite base
- 🔥 Dual round heaters plus two high speed motors
- 🔥 Stainless steel baffle to generate heat more evenly
- 🔥 Timing and heating indicators
- 🔥 Chamber light for better view of cooking process
- 🔥 Nickel coating pan support
- 🔥 Three aluminum baking trays 400×600mm
- 🔥 Optional wiring grid 400×600mm
- 🔥 Good insulation at 5 sides
- 🔥 Rounded corners in cavity for easy cleaning
- 🔥 Door latch opens at 90° for easy access to the cavity
- 🔥 Level distance is 75mm
- 🔥 Double toughened visual glass for better view and to keep cool to touch

MODEL	CHAMBER	STEAMING	POWER	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PECO8A-3	Stainless steel	Nil	3.5 kW / 220 ~ 240 V	834 x 672 x 500 mm 33 x 27 x 20 inch	940 x 840 x 580 mm 37 x 33 x 23 inch	55 kg 121 lbs	58 kg 125 lbs



PECO6A

Convection Oven

- 🔥 Stainless steel structure
- 🔥 Stainless steel heating elements
- 🔥 Enameled cavity for easy cleaning
- 🔥 4 standard GN1/1 rack
- 🔥 Bakelite handle
- 🔥 Cook & Hold function
- 🔥 Water proof switch

MODEL	POWER	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PECO6A	2.85 kW / 230 V	796 x 670 x 580 mm 31 x 26 x 23 inch	890 x 750 x 660 mm 35 x 30 x 26 inch	44 kg 97 lbs	52 kg 114 lbs

**PECO6AJ**

Convection Oven

- 🔥 Stainless steel structure
- 🔥 Stainless steel heating elements
- 🔥 Enameled cavity for easy cleaning
- 🔥 4 standard GN1/1 rack
- 🔥 Bakelite handle
- 🔥 Selection switch for top and bottom heaters
- 🔥 Water proof switch

MODEL	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PECO6AJ	4 kW / 230 V	796 x 670 x 580 mm 31 x 26 x 23 inch	890 x 750 x 660 mm 35 x 30 x 26 inch	44 kg 97 lbs	52 kg 114 lbs

**PECOB**

Convection Oven

- 🔥 Compact 30L capacity cavity 405×255×300 mm
- 🔥 Stainless steel structure
- 🔥 Thermostat 50-300 C
- 🔥 Stainless steel chamber
- 🔥 120 minutes timer with bell
- 🔥 Cool to touch Bakelite handle
- 🔥 Round heater plus high speed motor to stir heat evenly
- 🔥 Stainless steel baffle to generate heat more evenly
- 🔥 Timing and heating indicators
- 🔥 Visual toughened glass for better view of cooking process
- 🔥 Stainless steel grid support
- 🔥 One wiring grid 400×290mm
- 🔥 Oil collector 419×299mm
- 🔥 Good insulation at 5 sides
- 🔥 Rounded corners in cavity for easy cleaning
- 🔥 Door latch opens at 90° for easy access to the cavity
- 🔥 Level distance is 75mm

MODEL	CHAMBER	STEAMING	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PECOB	Stainless steel	Nil	2.5 kW / 220 ~ 240 V	527 x 450 x 315 mm 21 x 18 x 12 inch	600 x 540 x 400 mm 24 x 21 x 16 inch	19 kg 42 lbs	21 kg 46 lbs

**PECO100**

Convection Oven

- 🔥 Robust structure
- 🔥 Stainless steel heating elements
- 🔥 Enameled cavity for easy cleaning
- 🔥 Can fit full sheet size baking tray
- 🔥 High quality spring steel seal
- 🔥 Double speeds motor
- 🔥 Heavy duty fan blade

MODEL	NO. OF TRAY	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PECO100	11	12.4 kW / 380 V	967 x 1099 x 1384 mm 38 x 43 x 55 inch	1180 x 1070 x 1070 mm 46 x 42 x 42 inch	180 kg 396 lbs	218 kg 480 lbs



PSO800

Static Oven

- 🔥 80L capacity cavity 500×530×300mm
- 🔥 Stainless steel structure
- 🔥 Thermostat 100-320 C
- 🔥 Stainless steel cavity
- 🔥 Piezo ignitor
- 🔥 Standby pilot for main burner
- 🔥 Flame failure with thermal coupling
- 🔥 Cool to touch Bakelite handle
- 🔥 Stainless steel burner to generate heat more evenly
- 🔥 Stainless steel heavy duty insulated door
- 🔥 Heavy duty hinge for commercial use
- 🔥 Nickel coating wiring grid
- 🔥 Good insulation at 4 sides
- 🔥 Door latch opens at 90° for easy access to the cavity
- 🔥 Level distance is 70mm
- 🔥 3 levels design

MODEL	CHAMBER	TEMPERATURE	POWER	PRODUCT (W×D×H)	PACKING (W×D×H)	NW	GW
PSO800	Stainless steel	100 - 320	°C 24000 Btu / 7kW	800 x 900 x 580 mm 32 x 35 x 23 inch	920 x 920 x 670 mm 36 x 36 x 26 inch	71 kg 156 lbs	74 kg 163 lbs

Electric Boilerless Combi Steamer



PEBCS10

- 🔥 All stainless steel structure
- 🔥 Stainless steel heating elements
- 🔥 Heavy duty stainless steel cavity
- 🔥 Standard GN1/1 rack
- 🔥 High quality silicon seal
- 🔥 Boilerless to generate steam, free from water scale
- 🔥 Heavy duty fan blade

MODEL	NO. OF TRAY	POWER	PRODUCT (W×D×H)	PACKING (W×D×H)	NW	GW
PEBCS06	6	12 kW / 380 V	867 x 918 x 750 mm 34 x 36 x 30 inch	1100 x 980 x 960 mm 43 x 39 x 38 inch	152 kg 334 lbs	182 kg 400 lbs
PEBCS10	10	18 kW / 380 V	867 x 918 x 930 mm 34 x 36 x 37 inch	1100 x 970 x 1130 mm 434 x 38 x 45 inch	180 kg 396 lbs	218 kg 480 lbs

Electric Boilerless Combi Steamer



PEBCS711A

- 🔥 Stainless steel structure
- 🔥 Stainless steel heating elements
- 🔥 Heavy duty stainless steel cavity
- 🔥 Standard GN1/1 rack
- 🔥 High quality silicon seal
- 🔥 Boilerless to generate steam, free from water scale
- 🔥 Heavy duty fan blade

MODEL	NO. OF TRAY	VOLTAGE	POWER	PRODUCT (W×D×H)	PACKING (W×D×H)
PEBCS711A	7	3N / 400V / 50Hz	8.4kW	931 x 930 x 868 mm 37 x 37 x 34 inch	970 x 980 x 860 mm 38 x 38.5 x 34 inch



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GRIDDLES & PANINI GRILLS

Flat-top griddles, panini presses and countertop grills for line cooking and sandwich stations.

PPGSA	PPGSF	PPGSC	PPGMA	PPGMB	PPGMC	PPG815	PPG2SA	PPG2SF	PPG2SC	PPG2MA	PPG2MB	PPG2MC
PCPG03	PCPG04D	PFT818	PFT820	PFT822	PFT250	PGR400	PGR550	PGR610	PGR760	PFT718	PFT720	PEG24
PEG36	PEG48	PHP1800	PHP3600	PTFT21R	PTFT21	PCG24E	PCG36E	PCG48E	PTG1			



PPGMA

Panini Grill

- 🔥 Cast iron plate with ceramic coating to improve efficiency
- 🔥 Stainless steel structure
- 🔥 EGO thermostat, durable and robust
- 🔥 Temperature range 50-320 C
- 🔥 Hi-limiter ensures safety operation
- 🔥 Easy access to Reset pole
- 🔥 Rotating shaft suspension system
- 🔥 Stainless steel oil collector
- 🔥 Bakelite handle, cool to touch
- 🔥 Steel wire pipe to last longer
- 🔥 Easy access to back rotating shaft, easy to adjust tightness
- 🔥 Anti slippery rubber foot
- 🔥 Rock on/off switch with illuminator
- 🔥 Different plate type available

MODEL	PLATE TYPE	COOKING SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PPGSA	Top grooved + bottom grooved	214 x 214 mm 8 x 8 inch	1800 W / 220 ~ 240 V	290 x 305 x 210 mm 11 x 12 x 8 inch	440 x 390 x 260 mm 17 x 15 x 10 inch	14 kg 31 lbs	16 kg 35 lbs
PPGSF	Top flat + bottom flat	214 x 214 mm 8 x 8 inch	1800 W / 220 ~ 240 V	290 x 305 x 210 mm 11 x 12 x 8 inch	440 x 390 x 260 mm 17 x 15 x 10 inch	14 kg 31 lbs	16 kg 35 lbs
PPGSC	Top grooved + bottom flat	214 x 214 mm 8 x 8 inch	1800 W / 220 ~ 240 V	290 x 305 x 210 mm 11 x 12 x 8 inch	440 x 390 x 260 mm 17 x 15 x 10 inch	14 kg 31 lbs	16 kg 35 lbs
PPGMA	Top grooved + bottom grooved	338 x 220 mm 13 x 9 inch	2200 W / 220 ~ 240 V	410 x 305 x 210 mm 16 x 12 x 8 inch	530 x 440 x 260 mm 21 x 17 x 10 inch	17.5 kg 39 lbs	19 kg 42 lbs
PPGMB	Top flat + bottom flat	338 x 220 mm 13 x 9 inch	2200 W / 220 ~ 240 V	410 x 305 x 210 mm 16 x 12 x 8 inch	530 x 440 x 260 mm 21 x 17 x 10 inch	17.5 kg 39 lbs	19 kg 42 lbs
PPGMC	Top grooved + bottom flat	338 x 220 mm 13 x 9 inch	2200 W / 220 ~ 240 V	410 x 305 x 210 mm 16 x 12 x 8 inch	530 x 440 x 260 mm 21 x 17 x 10 inch	17.5 kg 39 lbs	19 kg 42 lbs



PPG815

Panini Grill

- 🔥 Mild steel plate with hard chrome coating to improve efficiency
- 🔥 Stainless steel structure
- 🔥 Top grooved, bottom flat plate
- 🔥 Temperature range 50-300 C
- 🔥 Rotating shaft suspension system
- 🔥 Stainless steel oil collector
- 🔥 Bakelite handle, cool to touch
- 🔥 Steel wire pipe to last longer
- 🔥 Easy access to back rotating shaft, easy to adjust tightness
- 🔥 Anti slippery rubber foot
- 🔥 Heating and power indicator
- 🔥 Splash guard on the bottom plate to prevent food spillage

MODEL	PLATE TYPE	COOKING PLATE SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PPG815	Top grooved + bottom flat	344 x 206 x 8 mm (upper) 13.5 x 8 x 0.3 inch 375 x 242 x 8 mm (lower) 14.8 x 9.5 x 0.3 inch	2500 W / 220 ~ 240 V	450 x 370 x 220 mm 18 x 15 x 9 inch	500 x 410 x 240 mm 20 x 16 x 9 inch	20 kg 44 lbs	22 kg 49 lbs

Panini Grill



- 🔥 Cast iron plate with ceramic coating to improve efficiency
- 🔥 Stainless steel structure
- 🔥 EGO thermostat, durable and robust
- 🔥 Temperature range 50-320 C
- 🔥 Hi-limiter ensures safety operation
- 🔥 Easy access to Reset pole
- 🔥 Rotating shaft suspension system
- 🔥 Stainless steel oil collector
- 🔥 Bakelite handle, cool to touch
- 🔥 Steel wire pipe to last longer
- 🔥 Easy access to back rotating shaft, easy to adjust tightness
- 🔥 Anti slippery rubber foot
- 🔥 Rock on/off switch with illuminator
- 🔥 Different plate type available
- 🔥 Two cooking zones controlled separately

PPG2SA

PPG2SC

MODEL	PLATE TYPE	COOKING SIZE	POWER	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PPG2SA	Top grooved + bottom grooved	475 x 230 mm 19 x 9 inch	2 x 1800 W / 220 ~ 240 V	570 x 305 x 210 mm 22 x 12 x 8 inch	670 x 440 x 260 mm 26 x 17 x 10 inch	28 kg 62 lbs	24.5 kg 54 lbs
PPG2SF	Top flat + bottom flat	475 x 230 mm 19 x 9 inch	2 x 1800 W / 220 ~ 240 V	570 x 305 x 210 mm 22x 12 x 8 inch	670 x 440 x 260 mm 26 x 17 x 10 inch	28 kg 62 lbs	24.5 kg 54 lbs
PPG2SC	Top grooved + bottom flat	475 x 230 mm 19 x 9 inch	2 x 1800 W / 220 ~ 240 V	570 x 305 x 210 mm 22 x 12 x 8 inch	670 x 440 x 260 mm 26 x 17 x 10 inch	28 kg 62 lbs	24.5 kg 54 lbs
PPG2MA	Top grooved + bottom grooved	338 x 220 mm 13 x 9 inch	2 x 2200 W / 220 ~ 240 V	840 x 305 x 210 mm 33 x 12 x 8 inch	940 x 440 x 260 mm 37 x 17 x 10 inch	33 kg 73 lbs	35 kg 77 lbs
PPG2MB	Top flat + bottom flat	338 x 220 mm 13 x 9 inch	2 x 2200 W / 220 ~ 240 V	840 x 305 x 210 mm 33 x 12 x 8 inch	940 x 440 x 260 mm 37 x 17 x 10 inch	33 kg 73 lbs	35 kg 77 lbs
PPG2MC	Top grooved + bottom flat	338 x 220 mm 13 x 9 inch	2 x 2200 W / 220 ~ 240 V	840 x 305 x 210 mm 33 x 12 x 8 inch	940 x 440 x 260 mm 37 x 17 x 10 inch	33 kg 73 lbs	35 kg 77 lbs

Glass-Ceramic Panini Grill



PCPG03

- 🔥 Glass-ceramic cooking plate
- 🔥 Infrared heating element, instant heat-up
- 🔥 EGO thermostat control, 50 ~ 300 C_{surf} (MAX)
- 🔥 360 C hi-limit for safe operation
- 🔥 Rotating shaft suspension system
- 🔥 Stainless steel oil collector
- 🔥 Bakelite handle, cool to touch
- 🔥 Steel wire pipe to last longer
- 🔥 ON/OFF switch and orange heating indicator
- 🔥 Easy access to back rotating shaft, easy to adjust tightness
- 🔥 Anti-slip rubber feet

MODEL	DESCRIPTION	COOKING PLATE SIZE	POWER	PRODUCT (WxDxH)	PACKING (WxDxH)
PCPG03	Glass-Ceramic Panini Grill	370 x 300 x 4mm (upper) 14.5 x 12 x 0.15 inch 401 x 300 x 4mm (lower) 16 x 12 x 0.15 inch	220-230 V / 1.83 kW - 2kW	486x 466 x 196 mm 19 x 18 x 8 inch	566 x 540 x 310 mm 22 x 21 x 12 inch



PCPG04D

Glass-Ceramic Panini Grill

- 🔥 Glass-ceramic cooking plate
- 🔥 Infrared heating element, instant heat-up
- 🔥 Digital control for precise time and temperature settings
- 🔥 Temperature range 50-300 C
- 🔥 Two adjustable pre-set cooking times improve efficiency
- 🔥 360 C hi-limit for safe operation
- 🔥 Rotating shaft suspension system
- 🔥 Stainless steel oil collector
- 🔥 Bakelite handle, cool to touch
- 🔥 Steel wire pipe to last longer
- 🔥 Heating indicator
- 🔥 Easy access to back rotating shaft, easy to adjust tightness
- 🔥 Anti-slip rubber feet

MODEL	DESCRIPTION	COOKING PLATE SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCPG04D	Glass-Ceramic Panini Grill	245 x 245 x 4mm (upper) 10 x 10 x 0.15 inch 275 x 285 x 4mm (lower) 11 x 11 x 0.15 inch	220-230 V / 1.65 kW - 1.8kW	370 x 393 x 196 mm 14.5 x 15 x 8 inch	430 x 550 x 310 mm 17 x 22 x 12 inch	13.5 kg 30 lbs	15 kg 33 lbs

Electric Griddle



PFT818

- 🔥 Polished mild steel plate, 10mm in thickness
- 🔥 Splash guard to prevent food spillage
- 🔥 Stainless steel structure
- 🔥 Temperature range 50-300 C
- 🔥 Large stainless steel oil collector with handle
- 🔥 Bakelite knob, cool to touch
- 🔥 Large opening of front grease through
- 🔥 Stainless steel heating element
- 🔥 Anti slippery rubber foot
- 🔥 Heating and power indicator

MODEL	PLATE TYPE	COOKING SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PFT818	Flat	548 x 350 mm 22 x 14 inch	3000 W / 220 ~ 240 V	550 x 450 x 230 mm 22 x 18 x 9 inch	590 x 500 x 270 mm 23 x 20 x 11 inch	23 kg 51 lbs	25 kg 55 lbs
PFT820	Flat	728 x 400 mm 29 x 16 inch	4400 W / 220 ~ 240 V	730 x 500 x 230 mm 29 x 20 x 9 inch	850 x 610 x 320 mm 33 x 24 x 13 inch	34 kg 75 lbs	44 kg 96.8 lbs
PFT822	½ Flat + ½ grooved	728 x 400 mm 29 x 16 inch	4400 W / 220 ~ 240 V	730 x 500 x 230 mm 29 x 20 x 9 inch	850 x 610 x320 mm 33 x 24 x 13 inch	34 kg 75 lbs	42 kg 92.4 lbs

Electric Griddle



PGR400

- Polished mild steel plate, 12mm in thickness
- Splash guard 2.0mm to prevent food spillage
- Temperature range 50-300 C
- Large stainless steel oil collector with handle
- Bakelite knob, cool to touch
- Large opening of front grease through
- Stainless steel heating element
- Anti slippery rubber foot
- Heating and power indicator

MODEL	PLATE TYPE	COOKING SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PFT250	Flat	256 x 330 mm 10 x 13 inch	1500 W / 220 ~ 240 V	260 x 420 x 270 mm 10 x 17 x 11 inch	570 x 360 x 350 mm 26 x 14 x 14 inch	16.5 kg 26 lbs	22 kg 49 lbs
PGR400	Flat	400 x 396 mm 16 x 16 inch	3000 W / 220 ~ 240 V	400 x 500 x 270 mm 16 x 20 x 11 inch	620 x 510 x 330 mm 24 x 20 x 13 inch	27.5 kg 60 lbs	33.5 kg 74 lbs
PGR550	Flat	546 x 348 mm 22 x 14 inch	3000 W / 220 ~ 240 V	550 x 450 x 270 mm 22 x 18 x 11 inch	660 x 610 x 330 mm 26 x 24 x 13 inch	31 kg 68 lbs	37 kg 82 lbs
PGR610	Flat	606 x 400 mm 24 x 16 inch	6000 W / 220 ~ 240 V	610 x 500 x 270 mm 24 x 20 x 11 inch	720 x 640 x 330 mm 28 x 25 x 13 inch	40 kg 88 lbs	47 kg 104 lbs
PGR760	Flat	756 x 400 mm 30 x 16 inch	9000 W / 380 V, 3N	760 x 500 x 270 mm 30 x 20 x 11 inch	860 x 630 x 350 mm 34 x 25 x 14 inch	48 kg 106 lbs	56 kg 123 lbs

Gas Griddle



PFT720

PFT718

- Polished mild steel plate, 10mm in thickness
- Splash guard to prevent food spillage
- Stainless steel structure
- Stainless steel chimney
- Manual controlled valve with sparking electrode
- Large stainless steel oil collector with handle
- Bakelite knob, cool to touch
- Large opening of front grease through
- H shape burner for better distribution of heat
- Anti slippery rubber foot
- Observation hole for flame status

MODEL	PLATE TYPE	COOKING SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PFT718	Flat	548 x 350 mm 22 x 14 inch	36520 Btu / 10.7 kW	550 x 530 x 550 mm 22 x 21 x 22 inch	670 x 650 x 650 mm 26 x 26 x 26 inch	30 kg 66 lbs	41 kg 90 lbs
PFT720	Flat	548 x 400 mm 22 x 16 inch	39932 Btu / 11.7 kW	730 x 580 x 550 mm 29 x 21 x 22 inch	850 x 710 x 760 mm 33 x 28 x 30 inch	43 kg 95 lbs	55 kg 121 lbs

Electric Griddle



PEG36

- Polished mild steel plate, 20mm in thickness
- Splash guard 2.0mm to prevent food spillage
- Stainless steel structure
- Temperature range 50-320°C
- Large stainless steel oil collector
- Bakelite knob, cool to touch
- Protecting grid to protect thermostat knob
- Large opening of front grease through
- Stainless steel heating element
- Stainless steel legs
- Heating and power indicator
- Available in 24",36" and 48"

MODEL	PLATE TYPE	COOKING SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PEG24	Flat	605 x 490 mm 24 x 19 inch	8 kW / 380 V, 3N	609 x 616 x 406 mm 24 x 24 x 16 inch	750 x 730 x 470 mm 30 x 29 x 19 inch	72 kg 159 lbs	87 kg 192 lbs
PEG36	Flat	910 x 490 mm 36 x 19 inch	12 kW / 380 V, 3N	914 x 616 x 406 mm 36 x 24 x 16 inch	1020 x 740 x 470 mm 40 x 29 x 19 inch	105 kg 231 lbs	120 kg 265 lbs
PEG48	Flat	1212 x 490 mm 48 x 19 inch	16 kW / 380 V, 3N	1216 x 616 x 406 mm 48 x 24 x 16 inch	1340 x 730 x 560 mm 53 x 29 x 22 inch	138 kg 304 lbs	163 kg 359 lbs

Electric Hob



PHP1800

PHP3600

- Stainless steel structure
- Energy regulator to set power output as you want
- EGO Infrared hotplate
- Ceramic glass on top
- Glass size 275x275mm
- Heating size Ø 200mm
- No need for pre-heating
- Glow up time is reduced to 6~10 seconds
- Anti-slippery rubber foot

MODEL	GLASS SIZE	HEATING ZONE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PHP1800	275 x 275 mm 11 x 11 inch	Dia. 200 mm Dia. 8 inch	1800 W / 230 V	350 x 420 x 110 mm 14 x 17 x 4 inch	475 x 400 x 175 mm 19 x 16 x 7 inch	4.8 kg 11 lbs	5.5 kg 12 lbs
PHP3600	500 x 275 mm 20 x 11 inch	Dia. 200 mm Dia. 8 inch	3600 W / 230 V	666 x 420 x 110 mm 26 x 17 x 4 inch	650 x 475 x 175 mm 26 x 19 x 7 inch	8 kg 18 lbs	9 kg 20 lbs

Gas Griddle



PTFT21R

- All stainless steel structure
- Cast iron flat burner
- 16mm thickness griddle plate(590×434mm)
- Two separate cooking zones
- Standby pilot for instant start of main burner
- Gas control valve with solenoid inside for safety operation
- Cool to touch fiberglass Nylon knobs
- Stainless steel splash guards at 3 sides
- Easy conversion between different types of gases
- Piezo ignition for easy start of flame
- Observation holes for the main flame status
- Stainless steel legs

MODEL	BURNER	COOKING ZONE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PTFT21R	2	590 x 434 mm 23 x 17 inch	27400 Btu / 8kW	600 x 612 x 470 mm 24 x 24 x 19 inch	720 x 720 x 600 mm 28 x 28 x 24 inch	50 kg 110 lbs	70 kg 154 lbs



PTFT21

Electric Griddle

- 🔥 All stainless steel structure
- 🔥 Stainless steel heater with insulation outside
- 🔥 Thermostat control from 30~300 C
- 🔥 Power and heating indicators
- 🔥 Cool to touch fiberglass Nylon knobs
- 🔥 Stainless steel splash guards at 3 sides
- 🔥 Two separate cooking zones
- 🔥 Oil to be collected through channels in the front
- 🔥 Stainless steel legs

MODEL	COOKING ZONE	TEMPERATURE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PTFT21	536 x 330 mm 21 x 13 inch	30 - 300 C	5000 W / 230 V	600 x 600 x 350 mm 24 x 24 x 14 inch	720 x 720 x 480 mm 28 x 28 x 19 inch	43 kg 95 lbs	57 kg 126 lbs



PCG24E

Electric Griddle

- 🔥 Stainless steel heating elements
- 🔥 To be controlled every 12"
- 🔥 3/4" thickness polished griddle plate
- 🔥 Adjustable heavy duty legs
- 🔥 Grease through channel in the front
- 🔥 Stainless steel oil collector in the bottom
- 🔥 Stainless steel splash guard at 3 sides
- 🔥 EGO thermostat

MODEL	POWER	COOKING ZONE	CONTROL	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCG24E	8 kW	610 x 610 mm 24 x 24 inch	2	940 x 740 x 560 mm 37 x 29 x 22 inch	710 x 965 x 560 mm 28 x 38 x 22 inch	92 kg 203 lbs	115 kg 254 lbs
PCG36E	12 kW	910 x 610 mm 36 x 24 inch	3	1000 x 940 x 560 mm 39 x 37 x 22 inch	1070 x 965 x 560 mm 42 x 38 x 22 inch	130 kg 285 lbs	155 kg 340 lbs
PCG48E	16 kW	1220 x 610 mm 48 x 24 inch	4	1300 x 940 x 560 mm 51 x 37 x 22 inch	1350 x 965 x 580 mm 53 x 38 x 23 inch	170 kg 373 lbs	205 kg 450 lbs



PTG1

Electric Griddle Toaster

- 🔥 Stainless steel robust structure
- 🔥 Two griddle plate heating sections
- 🔥 One separate grilling heating element
- 🔥 12mm thick griddle plate
- 🔥 6 timing programs
- 🔥 Thermostat control on griddle element for rapid response
- 🔥 Adjustable heavy duty legs
- 🔥 Large grease collector
- 🔥 A pull-out crumb tray with angled handle in the front

MODEL	GRIDDLE PLATE SIZE	POWER	VOLTAGE	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PTG1	700 x 330 mm 27.5 x 13 inch	6640 W	380 ~ 400V	720 x 457 x 423 mm 28 x 18 x 16.5 inch	855 x 610 x 570 mm 34 x 24 x 22 inch	55 kg 121 lbs	63 kg 139 lbs



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HOTDOG & BUN STATION EQUIPMENT

Hotdog steamers, grills, warmers and bun warmers built for quick-serve concession and snack bars.

PHSWS

PBHTP

PHSTW

PBWA3

PRG05S

PRG07S

PRG09S

PRG011S

PDBG01



PBHTP

PHSWS

Hotdog Steamer

- Stainless steel structure
- On/off switch for power
- Cast iron heating plate for sausage
- Ceramic heater for heating spikes
- Cylinder size 200*240mm
- 130 C hi limit for electrical safety of components
- Steel wring rack to separate sausages from both sides
- Stainless steel water pan
- Stainless steel spikes
- Anti-slippery rubber foot

MODEL	CYLINDER SIZE	HEATING SPIKE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PHSWS	Dia. 300 x 240 mm Dia. 12 x 9 inch	Nil	450 W / 230V	240 x 300 x 385 mm 9 x 12 x 15 inch	340 x 340 x 470 mm 13 x 13 x 19 inch	6.5 kg 14 lbs	7.5 kg 16.5 lbs
PBHTP	Nil	3	240 W / 230V	240 x 300 x 360 mm 9 x 12 x 14 inch	370 x 300 x 450 mm 15 x 12 x 18 inch	6.4 kg 14 lbs	8 kg 18 lbs
PHSTW	Dia. 200 x 240 mm Dia. 8 x 9 inch	3	700 W / 230V	467 x 300 x 385 mm 18 x 12 x 15 inch	540 x 340 x 470 mm 21 x 13 x 19 inch	10 kg 22 lbs	11 kg 24 lbs



PBWA3

Hotdog Warmer

- Stainless steel structure
- Top loading design
- Front and back visual glass
- On/off switch for power
- Stainless steel heating elements
- Holding capacity is up to 100 hotdogs+48 buns
- Water reservoir capacity 6.6 Liters
- Bakelite handle for top cover
- Steaming volume can be adjusted by rotating a cover plate
- Anti-slippery rubber foot
- Front drain tap is easily accessible
- Adjustable temperature from 30~80 C
- Grid support in both compartments

MODEL	SAUSAGE CAPACITY	BUN CAPACITY	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PBWA3	100	48	1000 W / 230 V	475x 375 x 370 mm 19 x 15 x 15 inch	540 x 450 x 450 mm 21 x 18 x 18 inch	13 kg 29 lbs	14 kg 31 lbs

Hotdog Grill



PRG05S

PRG05S with cover

- Stainless steel structure
- Stainless steel rollers
- Energy regulator controlled, durable and robust
- On/off switch for rotating of rollers
- Stainless steel heating elements
- Teflon grease stopper on roller ends
- Heavy duty geared-box motor with cooling fan
- Bottom grease collector
- Wiring grid support inside collector pan to keep hotdog warm
- Anti-slippery rubber foot
- Available in 4 different sizes
- Three models have optional cover

MODEL	ROLLER	OPTIONAL COVER	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PRG05S	5	Yes	400 W / 230 V	590 x 225 x 255 mm 23 x 9 x 10 inch	660 x 290 x 290 mm 26 x 11 x 11 inch	10 kg 22 lbs	11 kg 24 lbs
PRG07S	7	Yes	560 W / 230 V	590 x 330 x 255 mm 23 x 13 x 10 inch	660 x 370 x 290 mm 26 x 15 x 11 inch	13 kg 29 lbs	14 kg 31 lbs
PRG09S	9	Yes	720 W / 230 V	590 x 405 x 255 mm 23 x 15.9 x 10 inch	630 x 460 x 290 mm 25 x 18 x 11 inch	15 kg 33 lbs	17 kg 37 lbs
PRG011S	11	Nil	880 W / 230 V	590 x 480 x 255 mm 23 x 18.9 x 10 inch	640 x 530 x 300 mm 25 x 21 x 12 inch	17 kg 37 lbs	19 kg 42 lbs

Bun Warmer



PDBG01

- 🔥 Stainless steel structure
- 🔥 32 buns capacity
- 🔥 93 C thermostat
- 🔥 On/off switch for power
- 🔥 Stainless steel heating elements
- 🔥 100mm depth GN1/1 tray
- 🔥 Water reservoir capacity 6.6 Liters
- 🔥 130 C hi limit for electrical safety of components
- 🔥 Steel wring rack to separate buns from water
- 🔥 Anti-slippery rubber foot
- 🔥 Drawer design with sliding channel

MODEL	BUN CAPACITY	TEMPERATURE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PDBG01	32	30 - 93 C	450 W / 230 V	604 x 549 x 239 mm 24 x 22 x 9 inch	650 x 600 x 280 mm 26 x 24 x 11 inch	20 kg 44 lbs	21 kg 46 lbs



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WAFFLE & CREPE MAKERS

Countertop waffle bakers and crepe makers for bakeries, cafes and dessert stations.

PWBF

PWBF2

PWBH

PWBH2

PWB1

PWB2

PWB03D

PWBS

PWB04A

PWB04B

PWBCT

PWBHT

PCM1

PCM2

PCM1R

PCM1G

PCM2G

**PWB1**

Waffle Baker

- 🔥 Cast iron plate with ceramic coating
- 🔥 Designed to produce two pieces of 3x5 square pattern waffles
- 🔥 An output of 30 Belgian waffle in one hour
- 🔥 Stainless steel structure
- 🔥 Temperature range 50-320 C
- 🔥 Waffle thickness can be 1" (2.3cm)
- 🔥 Top plate opens up to 90°
- 🔥 EGO thermostat
- 🔥 Stainless steel heating element on both sides
- 🔥 Cast iron plate to hold heat longer
- 🔥 A golden waffle can be done in just 2 minutes
- 🔥 Anti slippery rubber foot
- 🔥 Wire brush for easy cleaning
- 🔥 Bakelite handle for frame ,cool to touch

MODEL	PLATE TYPE	COOKING SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PWB1	Rectangular	165 x 105 mm 7 x 4 inch	2200 W / 220 ~ 240 V	285 x 360 x 220 mm 11 x 14 x 9 inch	440 x 580 x 400 mm 17 x 23 x 16 inch	16 kg 35 lbs	23 kg 51 lbs
PWB12	Rectangular	165 x 105 mm 7 x 4 inch	2 x 2200 W / 220 ~ 240 V	600 x 360 x 220 mm 24 x 14 x 9 inch	760 x 590 x 400 mm 30 x 23 x 16 inch	30 kg 66 lbs	45 kg 99 lbs

**PWBH2**

Waffle Baker

- 🔥 Cast iron plate with ceramic coating
- 🔥 Designed to produce five pieces of heart shaped pattern waffles
- 🔥 An output of 30 Belgian waffle in one hour
- 🔥 Stainless steel structure
- 🔥 Temperature range 50-320 C
- 🔥 Waffle thickness can be 1" (2.3cm)
- 🔥 Top plate opens up to 90°
- 🔥 EGO thermostat
- 🔥 Stainless steel heating element on both sides
- 🔥 Cast iron plate to hold heat longer
- 🔥 A golden waffle can be done in just 2 minutes
- 🔥 Anti slippery rubber foot
- 🔥 Wire brush for easy cleaning
- 🔥 Bakelite handle for frame ,cool to touch

MODEL	PLATE TYPE	COOKING SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PWBH	Heart shape	Dia. 210 mm Dia. 8 inch	2200 W / 220 ~ 240V	285 x 360 x 220 mm 11 x 14 x 9 inch	515 x 360 x 300 mm 20 x 18 x 12 inch	15 kg 33 lbs	16 kg 35 lbs
PWBH2	Heart shape	Dia. 210 mm Dia. 8 inch	2 x 2200 W / 220 ~ 240V	600 x 360 x 220 mm 24 x 14 x 9 inch	670 x 515 x 300 mm 26 x 20 x 12 inch	30 kg 66 lbs	32 kg 71lbs

**PWB1****PWB2**

Waffle Baker

- 🔥 Cast aluminum plate with Teflon coating
- 🔥 An output of 20 Belgian waffle in one hour
- 🔥 Stainless steel structure
- 🔥 Temperature range 50-270 C
- 🔥 Waffle thickness can be 2.3cm
- 🔥 17cm diameter plate
- 🔥 Stainless steel heating element on both sides
- 🔥 Rock on/off switch
- 🔥 Power indicator
- 🔥 5-minute mechanical timer with bell
- 🔥 Anti slippery rubber foot
- 🔥 Steel grid handle

MODEL	PLATE TYPE	COOKING SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PWB1	Round	Dia. 170 mm Dia. 6.7 inch	1000 W / 220 ~ 240 V	250 x 380 x 300 mm 10 x 15 x 12 inch	460 x 360 x 340 mm 18 x 14 x 13 inch	7 kg 15 lbs	7.5 kg 17 lbs
PWB2	Round	Dia. 170 mm Dia. 6.7 inch	2 x 1000 W / 220 ~ 240 V	500 x 380 x 300 mm 20 x 15 x 12 inch	590 x 455 x 340 mm 23 x 18 x 13 inch	17 kg 37 lbs	19.5 kg 42 lbs

**PWB03D**

Waffle Baker

- 🔥 Cast aluminum plate with Teflon coating
- 🔥 An output of 20 Belgian waffle in one hour
- 🔥 Stainless steel structure
- 🔥 Temperature range 124-230 C
- 🔥 Waffle thickness can be 1.25" (3cm)
- 🔥 18cm diameter plate
- 🔥 Rotating plate for better batter distribution
- 🔥 Stainless steel heating element on both sides
- 🔥 Rock on/off switch with illuminator
- 🔥 PCB control with precise temperature and time setting
- 🔥 Buzzer would beep after time is up
- 🔥 Anti slippery rubber foot
- 🔥 Stainless steel crumb collector
- 🔥 Bakelite handle, cool to touch

MODEL	PLATE TYPE	COOKING SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PWB03D	Round	Dia. 180 mm Dia. 7 inch	1000 W / 220 ~ 240V	255 x 440 x 320 mm 10 x 17 x 13 inch	515 x 315 x 380 mm 20 x 12 x 15 inch	10 kg 22 lbs	11 kg 24 lbs

Waffle Baker

**PWBS**

- 🔥 Cast iron plate with ceramic coating
- 🔥 Designed to produce two pieces of 4x6 square pattern waffles
- 🔥 An output of 30 Belgian waffle in one hour
- 🔥 Stainless steel structure
- 🔥 Temperature range 50-320 C
- 🔥 Top plate opens up to 90°
- 🔥 EGO thermostat
- 🔥 Stainless steel heating element on both sides
- 🔥 Hi limiter for safety of electrical components
- 🔥 Cast iron plate to hold heat longer
- 🔥 A golden waffle can be done in just 2 minutes
- 🔥 Anti slippery rubber foot
- 🔥 Removable stainless steel crumb collector
- 🔥 Waffle fork for easy handling of the cooked waffles
- 🔥 Bakelite handle for frame, cool to touch

MODEL	PLATE TYPE	COOKING SIZE	POWER	PRODUCT (WXDXH)	PACKING(WXDXH)	NW	GW
PWBS	Rectangular	100 x 160 mm 4 x 6 inch	1500 W / 220 ~ 240 V	470 x 320 x 225 mm 19 x 13 x 9 inch	530 x 390 x 280 mm 21 x 15 x 11 inch	17 kg 37 lbs	18 kg 40 lbs

Waffle Baker

**PWB04A****PWB04B**

- 🔥 Cast aluminum plate with Teflon coating
- 🔥 Inner plate can be changed with a screw driver
- 🔥 An output of 20 Belgian waffle in one hour
- 🔥 Stainless steel structure
- 🔥 Temperature range 124-230 C
- 🔥 Waffle thickness can be 1" (2.54cm)
- 🔥 18cm diameter plate
- 🔥 Rotating plate for better batter distribution
- 🔥 Stainless steel heating element on both sides
- 🔥 Rock on/off switch with illuminator PCB control with precise temperature and time setting
- 🔥 Buzzer would beep after time is up
- 🔥 Anti slippery rubber foot
- 🔥 Stainless steel crumb collector
- 🔥 Bakelite handle on both sides, cool to touch

MODEL	PLATE TYPE	COOKING SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PWB04A	Round	Dia 180 mm Dia 7 inch	1200 W / 220 ~ 240 V	255 x 600 x 305 mm 10 x 24 x 12 inch	640 x 270 x 310 mm 25 x 11 x 12 inch	11 kg 24 lbs	12 kg 26 lbs
PWB04B	Round	Dia 180 mm Dia 7 inch	1200 W / 220 ~ 240 V	280 x 600 x 300 mm 11 x 24 x 12 inch	640 x 270 x 310 mm 25 x 11 x 12 inch	9 kg 20 lbs	10 kg 22 lbs

**PWBCT**

Waffle Baker

- 🔥 All stainless steel structure
- 🔥 Stainless steel heating element
- 🔥 Upper and lower cast aluminum baking plates, pine tree shape
- 🔥 Timer, 0 - 15 min
- 🔥 Thermostat control from 50 C ~ 220 C (MAX)
- 🔥 ON/OFF switch and orange heating indicator
- 🔥 Hi-limiter for safety, RESET button (at the back)
- 🔥 Cool to touch fiberglass Nylon knobs
- 🔥 Anti slippery rubber foot

MODEL	POWER	VOLTS / HZ	BAKING SIZE	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PWBCT	1750W	230V / 50Hz	258 x 255mm 10 x 10 inch	310 x 395 x 230 mm 12 x 15.5 x 9 inch	450 x 350 x 280 mm 18 x 14 x 11 inch	10.5 kg 23 lbs	12.5 kg 37.5 lbs

**PWBHT**

Waffle Baker

- 🔥 All stainless steel structure
- 🔥 Stainless steel heating element
- 🔥 Upper and lower cast aluminum baking plates, hotdog shape
- 🔥 Timer, 0 - 15 min
- 🔥 Thermostat control from 50 C ~ 220 C (MAX)
- 🔥 ON/OFF switch and orange heating indicator
- 🔥 Hi-limiter for safety, RESET button (at the back)
- 🔥 Cool to touch fiberglass Nylon knobs
- 🔥 Anti slippery rubber foot

MODEL	POWER	VOLTS / HZ	BAKING SIZE	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PWBHT	1550W	230V / 50Hz	320 x 184mm 12.5x 7inch	390 x 335 x 230 mm 15 x 13 x 9 inch	435 x 410 x 305 mm 17 x 16 x 12 inch	10 kg 22 lbs	12 kg 26.5 lbs

**PCM1****PCM1R**

Electric Crepe Maker

- 🔥 All stainless steel structure
- 🔥 Thermostat controlled, durable and robust
- 🔥 Cast iron plate with Teflon coating
- 🔥 Temperature range 30~300 C
- 🔥 Special shape heating element for even heat distribution
- 🔥 Two models come with warmer drawer
- 🔥 Ø 400mm plate
- 🔥 Anti-slippery rubber foot
- 🔥 Power indicator
- 🔥 Wooden crepe spreader
- 🔥 Available in 3 different sizes

MODEL	BAKING PLATE	TEMPERATURE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCM1	Dia. 400 mm Dia. 16 inch	30 - 300 C	3000 W / 220 ~ 240 V	450 x 510 x 240 mm 18 x 20 x 9 inch	550 x 490 x 270 mm 22 x 19 x 11 inch	21.5 kg 47 lbs	22.5 kg 50 lbs
PCM2	Dia. 400 mm Dia. 16 inch	30 - 300 C	6000 W / 220 ~ 240 V	870 x 510 x 240 mm 34 x 20 x 9 inch	980 x 620 x 340 mm 39 x 24 x 13 inch	40 kg 88 lbs	48 kg 66 lbs
PCM1R	Dia. 400 mm Dia. 16 inch	30 - 300 C	3000 W / 220 ~ 240 V	Dia. 400 x H200 mm Dia. 16 x H8 inch	510 x 450 x 300 mm 20 x 18 x 12 inch	20 kg 44 lbs	30 kg 66 lbs

Gas Crepe Maker



PCM1G

- 🔥 All stainless steel structure
- 🔥 Manual gas valve with standby pilot and electrode sparker
- 🔥 Star burner for better heat distribution Large diameter 8-spike burner provide even and constant heating
- 🔥 Cast iron plate with Teflon coating
- 🔥 Flame can be adjusted
- 🔥 Ø 400mm plate
- 🔥 Anti-slippery rubber foot
- 🔥 Wooden crepe spreader
- 🔥 Available in 2 different sizes

MODEL	BAKING PLATE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCM1G	Dia. 400 mm Dia. 16 inch	17000 Btu / 5 kW	450 x 510 x 320 mm 18 x 20 x 13 inch	570 x 490 x 360 mm 22 x 19 x 14 inch	26 kg 57 lbs	31 kg 68 lbs
PCM2G	Dia. 400 mm Dia. 16 inch	34000 Btu / 10 kW	870 x 510 x 320 mm 34 x 20 x 13 inch	1000 x 630 x 430 mm 39 x 25 x 17 inch	52 kg 115 lbs	62 kg 137 lbs



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TOASTERS & SALAMANDERS

High-speed toasters, sandwich toasters and electric or gas salamanders for finishing and browning.

PQT2

PQT1

PQT2A

PQT1A

PES2000

PES2200

PES4000

PCT1

PCT2

PCT3

P4ATSC

P6ATSC

P2ATSH

PES2800L

PES4000L

PES5600L

PRG14

PRG16

Toaster



PQT1 PQT2

- 🔥 Infrared quartz tube for prompt heating
- 🔥 Temperature can reach maximum within 30 seconds
- 🔥 Infrared heating efficiency is much better than regular heating
- 🔥 Mirror polished stainless steel structure
- 🔥 Selective switch for different heating groups
- 🔥 Wiring grid protection to protect quartz tube
- 🔥 15 minutes mechanical timer with bell
- 🔥 Insulation on three sides(Top, Left, Right)
- 🔥 Stainless steel crumb collector with handle
- 🔥 Cooling down in seconds after switch is turned off
- 🔥 Anti slippery rubber foot
- 🔥 Removable stainless steel crumb collector
- 🔥 Optional tongs Tongs (optional)

MODEL	LAYER	TIMER	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PQT2	Double	15 min.	3000 W / 220 ~ 240 V	440 x 300 x 400 mm 17 x 12 x 16 inch	495 x 340 x 465 mm 20 x 13 x 18 inch	10.2 kg 22 lbs	12 kg 26 lbs
PQT1	Single	15 min.	1700 W / 220 ~ 240 V	440 x 300 x 290 mm 17 x 12 x 11 inch	495 x 340 x 355 mm 20 x 13 x 14 inch	7.8 kg 17 lbs	9 kg 20 lbs
PQT2A	Double	15 min.	3000 W / 220 ~ 240 V	470 x 280 x 360 mm 19 x 11 x 14 inch	520 x 360 x 460 mm 20 x 14 x 14 inch	10.2 kg 22 lbs	12 kg 26 lbs
PQT1A	Single	15 min.	1700 W / 220 ~ 240 V	470 x 280 x 250 mm 19 x 11 x 10 inch	520 x 320 x 370 mm 20 x 13 x 15 inch	7.8 kg 17 lbs	9 kg 20 lbs

Electric Salamander



PES2200

- 🔥 Durable stainless steel heater
- 🔥 Infinite switch with continuous function
- 🔥 15 minutes timer with bell
- 🔥 Stainless steel structure
- 🔥 Rack support on both sides
- 🔥 Wiring grid to put food on
- 🔥 Stainless steel crumb collector at the bottom
- 🔥 Control to be on the right side to keep away from heat zone
- 🔥 Cool to touch Bakelite handle on the grid
- 🔥 Anti slippery rubber foot

MODEL	TIMER	GRID	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PES2000	15 min	445 x 250 mm 18 x 10 inch	2000 W / 220 ~ 240 V	570 x 340 x 260 mm 22 x 13 x 10 inch	630 x 440 x 410 mm 25 x 17 x 16 inch	14 kg 31 lbs	15 kg 35 lbs
PES2200	Nil	417 x 335 mm 16 x 13 inch	2200 W / 220 ~ 240 V	570 x 390 x 390 mm 22 x 15 x 15 inch	870 x 545 x 500 mm 21 x 21 x 20 inch	18 kg 40 lbs	20 kg 44 lbs
PES4000	Nil	638 x 295 mm 25 x 12 inch	4000 W / 220 ~ 240 V	800 x 450 x 470 mm 32 x 18 x 19 inch	870 x 500 x 500 mm 34 x 20 x 20 inch	28 kg 62 lbs	29 kg 64 lbs

Toaster



PCT2

PCT3

- 🔥 Durable alloy heater
- 🔥 EGO selective switch for different heating group
- 🔥 Standby function to save energy at 30% power
- 🔥 Conveyor belt speed can be adjusted to have different browning
- 🔥 Geared motor with cooling fan for belt drive
- 🔥 Specially designed cooling system to cool down top
- 🔥 Steel guiding net for easy toast
- 🔥 Slotted cool-to-touch handle for crumb tray
- 🔥 Insulation on three sides(Top, Left, Right)
- 🔥 Stainless steel crumb collector with handle
- 🔥 Front and back discharge can fit different locations
- 🔥 Adjustable plastic leg
- 🔥 Available in 3 size

MODEL	OUTPUT	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCT1	150pcs	1340 W / 220 ~ 240 V	288 x 418 x 387 mm 11 x 17 x 15 inch	510 x 360 x 380 mm 20 x 15 x 17 inch	14 kg 31 lbs	15 kg 33 lbs
PCT2	300pcs	2240 W / 220 ~ 240 V	368 x 418 x 387 mm 15 x 17 x 15 inch	510 x 440 x 380 mm 20 x 12 x 17 inch	16 kg 35 lbs	18 kg 40lbs
PCT3	450pcs	2640 W / 220 ~ 240 V	468 x 418 x 387 mm 18 x 17 x 15 inch	540 x 510 x 380 mm 21 x 20 x 17 inch	21 kg 46 lbs	23 kg 51 lbs

Slice Toaster



P6ATSC

- 🔥 Stainless steel construction
- 🔥 High power for highest efficiency
- 🔥 With adjustable timer
- 🔥 Fit toast 120 x 120 x 20mm
- 🔥 Capacity for 6 or 4 slices
- 🔥 Manual lift lever
- 🔥 Operation indication lamp
- 🔥 With crumb tray
- 🔥 Non-sliding rubber feet
- 🔥 Easy to clean

MODEL	NO. OF SLICE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
P4ATSC	4	1.98 kW / 220~240 V	380 x 234 x 222 mm 15 x 9 x 8.7 inch	440 x 315 x 280 mm 12 x 12 x 11 inch	5.8 kg 12.8 lbs	6.6 kg 14.5 lbs
P6ATSC	6	2.86 kW / 220~240 V	480 x 234 x 222 mm 19 x 9 x 8.7 inch	480 x 234 x 222 mm 13 x 11 x 9 inch	7.2 kg 15.8 lbs	8.1 kg 17.8 lbs

Sandwich Toaster



P2ATSH

- 🔥 Stainless steel housing
- 🔥 Mica heaters for faster and even toasting
- 🔥 SS304 tongs with Bakelite handles
- 🔥 Tong size 5.8 x 5.4 inch
- 🔥 Two slots can be controlled separately by 8-minute timers
- 🔥 Heating indicator
- 🔥 Special crumb tray enhances heat dissipation
- 🔥 Anti-slip feet
- 🔥 Available in different colors

MODEL	DESCRIPTION	POWER	PRODUCT (WXDXH)	PACKING(WXDXH)	NW	GW
P2ATSH	Sandwich Toaster	230 V / 1.2 kW	203 x 293 x 211 mm 8 x 11.5 x 8 inch	365 x 235 x 320 mm 14 x 9 x 12.6 inch	5.5 kg 12 lbs	6.2 kg 14 lbs



PES4000L

Electric Salamander

- 🔥 Durable alloy heater
- 🔥 Infinite switch with continuous function
- 🔥 Stainless steel structure
- 🔥 Lifting suspension system to stay any position you want
- 🔥 Wiring grid in the bottom to put food on
- 🔥 Stainless steel crumb collector with handle
- 🔥 Recessed control in the front panel to prevent heat radiant
- 🔥 Cool to touch Bakelite handle on the top
- 🔥 Anti slippery rubber foot

MODEL	HEIGHT DISTANCE	GRID	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PES2800L	140 mm 5.5 inch	440 x 320 mm 17 x 13 inch	2800 W / 220 ~ 240 V	450 x 450 x 500 mm 18 x 18 x 20 inch	590 x 570 x 580 mm 23 x 22 x 23 inch	39 kg 86 lbs	41 kg 90 lbs
PES4000L	140 mm 5.5 inch	590 x 320 mm 23 x 13 inch	4000 W / 220 ~ 240 V	600 x 450 x 500 mm 24 x 18 x 20 inch	720 x 590 x 580 mm 28 x 23 x 23 inch	49 kg 108 lbs	51 kg 112 lbs
PES5600L	140 mm 5.5 inch	790 x 320 mm 31 x 13 inch	5600 W / 220 ~ 240 V	800 x 450 x 500 mm 32 x 18 x 20 inch	920 x 590 x 580 mm 36 x 23 x 23 inch	63 kg 139 lbs	65 kg 143 lbs



PRG16

Gas Salamander

- 🔥 Cast iron infrared burner
- 🔥 Gas valve with automatic electrode
- 🔥 Adjustable wiring grid to achieve different temperature
- 🔥 Stainless steel structure
- 🔥 Wiring grid to put food on
- 🔥 Stainless steel crumb collector at the bottom
- 🔥 Four burners and six burners are available
- 🔥 Anti slippery rubber foot

MODEL	CONTROLS	GRID	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PRG14	4	411 x 366 mm 16 x 14 inch	23891 Btu / 7 kW	620 x 440 x 610 mm 24.5 x 17 x 24 inch	730 x 620 x 700 mm 29 x 24 x 28 inch	32 kg 70 lbs	38 kg 84 lbs
PRG16	6	671 x 366 mm 26 x 14 inch	35154 Btu / 10.3 kW	880 x 440 x 620 mm 35 x 17 x 24 inch	990 x 650 x 700 mm 39 x 26 x 28 inch	47 kg 103 lbs	64 kg 141 lbs

**PVX15**

Electrical Food Warmer

- 🔥 Stainless steel structure
- 🔥 Stainless steel sheathed heating elements on top
- 🔥 Heating elements for even heat distribution compared with lamps
- 🔥 Mirror polished radiant plate against heater to improve efficiency
- 🔥 Easy access from 3 sides for food
- 🔥 Can be used to keep French fries or any food warm
- 🔥 Separate on/off switches for lamp and heater
- 🔥 Pan runner inside the cabinet
- 🔥 Basket hanger rod
- 🔥 Perforated liners for drainage of Fries grease
- 🔥 Stainless steel adjustable legs
- 🔥 Stainless steel handle

MODEL	LAMP	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PVX15	40 W	940 W / 230 V	400 x 759 x 1250 mm 16 x 30 x 49 inch	820 x 460 x 850 mm 32 x 18 x 33 inch	40 kg 88 lbs	52 kg 115 lbs

**PCW72**

Cup Warmer

- 🔥 All stainless steel structure
- 🔥 Stainless steel heating elements
- 🔥 On/off power switch with illuminator
- 🔥 Temperature range 30~60 C
- 🔥 Top storage area with steel rails around to prevent cups falling
- 🔥 Perfect for warming cups, plates
- 🔥 Special shape heating element for even heat distribution
- 🔥 Warming capacity comes total 72 cups
- 🔥 Two separate storage levels

MODEL	CAPACITY	TEMPERATURE	POWER	PRODUCT (WXDXH)	PACKING(WXDXH)	NW	GW
PCW72	72	30 - 60 C	140 W / 220 ~ 240 V	485 x 445 x 610 mm 19 x 18 x 24 inch	380 x 380 x 605 mm 15 x 15 x 24 inch	14 kg 31 lbs	15 kg 33 lbs

**PBM4**

Bain Marie

- 🔥 Immersed heater in water to improve heating efficiency
- 🔥 Stainless steel structure
- 🔥 Thermostat controlled, durable and robust
- 🔥 Temperature range is 30-85 C
- 🔥 Anti slippery rubber foot
- 🔥 Heating and power indicators
- 🔥 Available in different sizes

MODEL	INSERT PAN SIZE	NO. OF INSERT	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PBM2V	GN 1/2, 10 mm GN 1/2, 4 inch	2	1500 W / 220 ~ 240 V	590 x 385 x 230 mm 23 x 15 x 9.1 inch	650 x 400 x 260 mm 26 x 16 x 10 inch	9.5 kg 21 lbs	11 kg 24 lbs
PBM3	GN 1/3, 15 mm GN 1/3, 6 inch	3	1500 W / 220 ~ 240 V	605 x 385 x 280 mm 24 x 15 x 11 inch	660 x 400 x 310 mm 26 x 16 x 12 inch	12 kg 26 lbs	13 kg 29 lbs
PBM4	GN 1/2, 15 mm GN 1/2, 6 inch	4	1500 W / 220 ~ 240 V	695 x 610 x 280 mm 27 x 24 x 11 inch	750 x 620 x 310 mm 30 x 24 x 12 inch	18 kg 40 lbs	18 kg 40 lbs
PBM4V	GN 1/2, 10 mm GN 1/2, 4 inch	4	1500 W / 220 ~ 240 V	700 x 590 x 230 mm 28 x 23 x 9 inch	750 x 620 x 310 mm 30 x 24 x 12 inch	16 kg 35 lbs	18 kg 40 lbs
PBM6V	GN 1/2, 15 mm GN 1/2, 6 inch	6	1500 W / 220 ~ 240 V	695 x 635 x 280 mm 27 x 25 x 11 inch	750 x 650 x 330 mm 30 x 26 x 13 inch	19 kg 42 lbs	21 kg 46 lbs

**PBM165D**

Bain Marie

- Water-free operation
- Stainless steel heating element
- Infinite switch with continuous function
- Maintaining food at servable temperature for hours
- Light and portable design
- Heating indicator
- Anti-slip feet

MODEL	DESCRIPTION	POWER	TEMPERATURE	PRODUCT (WXDXH)	PACKING (WXDXH)
PBM165D	Bain Marie	240 V / 750 W	Max 69 C	369 x 570 x 299 mm 14.5 x 22 x 12 inch	670 x 420 x 350 mm 26 x 16.5 x 14 inch

Bain Marie

**PBM165T**

- Stainless steel heater at the bottom of the pan to be cleaned easily
- Stainless steel structure
- Thermostat control, durable and robust
- 165/205mm depth GN1/1 stainless steel inner pan
- Can accommodate all GN size food pans up to 10cm depth
- Foods to be served at temperature of 60–63 C
- Drain tap(two models)for easy removal of water
- Hi limit to prevent dry heating
- Anti slippery rubber foot
- Heating and power indicators
- Available in different sizes

MODEL	WELL DEPTH	TAP	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PBM165	165 mm 6.5 inch	Nil	1200 W / 220 ~ 240 V	355 x 555 x 255 mm 14 x 22 x 10 inch	670 x 375 x 290 mm 26 x 15 x 11 inch	8 kg 18 lbs	9.5 kg 21 lbs
PBM165T	165 mm 6.5 inch	Yes	1200 W / 220 ~ 240 V	355 x 555 x 255 mm 14 x 22 x 10 inch	670 x 375 x 290 mm 26 x 15 x 11 inch	8 kg 18 lbs	9.5 kg 21 lbs
PBM205T	205 mm 8 inch	Yes	1200 W / 220 ~ 240 V	355 x 555 x 295 mm 14 x 22 x 11.6 inch	680 x 380 x 340 mm 27x 15 x 13 inch	8.5 kg 19 lbs	10 kg 22 lbs

Bain Marie

**PBM6T**

- Stainless steel heater immersed in water to improve efficiency
- Stainless steel structure
- Thermostat control, durable and robust
- Float switch to prevent dry heating
- 150mm depth GN1/1 stainless steel inner pan
- Comes with S/S GN pan cover
- Foods to be served at temperature of 60–63 C
- Drain tap(two models)for easy removal of water
- EGO 85 C thermostat
- Dismantled stand to save shipping volume
- Sliding rails on both sides can be folded
- Stainless steel bottom shelf for easy storage
- Heating and power indicators
- Available in 4 and 6 pans

MODEL	WELL DEPTH	TAP	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PBM4T	150 mm 6 inch	Yes	2000 W / 220 ~ 240 V	1430 x 1182 x 800 mm 56 x 47 x 32 inch	1540 x 820 x 460 mm 61x 32 x 18 inch	57 kg 125 lbs	76 kg 168 lbs
PBM6T	150 mm 6 inch	Yes	2000 W / 220 ~ 240 V	2100 x 1182 x 800 mm 83 x 47 x 32 inch	2210 x 820 x 460 mm 87 x 32 x 18 inch	79 kg 174 lbs	99 kg 218 lbs

Bain Marie



PBMP4x4

PBMP7

- 🔥 Mica heater at the well bottom to improve efficiency
- 🔥 Stainless steel structure
- 🔥 Thermostat control, durable and robust
- 🔥 Circuit breaker to protect electrical components
- 🔥 Wet Bain Marie structure for better heat transfer
- 🔥 Foods to be served at temperature of 60~63 C

- 🔥 Cool to touch Bakelite handle on top cover
- 🔥 Inner well capacity is available in 3.5 and 7.5 liters
- 🔥 Anti slippery rubber foot
- 🔥 Power indicator
- 🔥 Available in different size

MODEL	INSERT PAN CAPACITY	NO. OF INSERT	POWER	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PBMP4	3.5 L	1	150 W / 220 ~ 240 V	210 x 210 x 320 mm 8 x 8 x 13 inch	290 x 260 x 340 mm 11 x 10 x 13 inch	3.5 kg 8 lbs	4 kg 9 lbs
PBMP7	6.5 L	1	200 W / 220 ~ 240 V	255 x 280 x 320 mm 10 x 11 x 13 inch	340 x 300 x 340 mm 13 x 12 x 13 inch	4.5 kg 10 lbs	6 kg 13 lbs
PBMP4x2	3.5 L	2	300 W / 220 ~ 240 V	415 x 210 x 320 mm 16 x 8 x 13 inch	490 x 260 x 340 mm 19 x 10 x 13 inch	6.5 kg 14 lbs	7 kg 15 lbs
PBMP4x3	3.5 L	3	450 W / 220 ~ 240 V	610 x 210 x 320 mm 24 x 8 x 13 inch	690 x 260 x 340 mm 27 x 10 x 13 inch	8.8 kg 20 lbs	9.5 kg 21 lbs
PBMP4x4	3.5 L	4	600 W / 220 ~ 240 V	415 x 415 x 320 mm 16 x 16 x 13 inch	590 x 300 x 340 mm 23 x 12 x 13 inch	10.7 kg 24 lbs	12 kg 26 lbs
PBMP7x2	6.5 L	2	400 W / 220 ~ 240 V	505 x 280 x 320 mm 20 x 11 x 13 inch	490 x 460 x 340 mm 19x 18 x 13 inch	7.9 kg 17 lbs	9 kg 20 lbs



PDH13

Pizza Display Warmer

- 🔥 Stainless steel structure
- 🔥 Stainless steel heating element
- 🔥 Single door, full-served design
- 🔥 Full-view glass sides and door for elegant merchandising
- 🔥 5-tier Rotating rack for even heating and eye-catching pizza display
- 🔥 Fits pizzas up to 15.7"

- 🔥 Thermostat control
- 🔥 Temperature range up to 85 C (175 F)
- 🔥 Heating indicator light
- 🔥 Two lights
- 🔥 Convenient rocker switches for light, rack motor and heat
- 🔥 Crumb tray at the bottom
- 🔥 Anti-slip rubber feet

MODEL	DESCRIPTION	TIER QUANTITY	POWER	RACK SIZE	PRODUCT (WxDxH)	PACKING (WxDxH)
PDH13	Pizza Display Warmer	5	1200 W / 120 V	Dia. 399 mm Dia. 15.7 inch	490 x 500 x 716 mm 19 x 20 x 28 inch	560 x 540 x 750 mm 22 x 21 x 28 inch



PDH14

Food Display Warmer

- 🔥 Stainless steel structure
- 🔥 Stainless steel heating element
- 🔥 Single door, full-served design
- 🔥 Full-view glass sides and door for attractive food display
- 🔥 14" x 14" rack size accommodates various food items

- 🔥 Thermostat control
- 🔥 Temperature range up to 85 C (175 F)
- 🔥 Heating indicator light Two lights Convenient rocker switches for light and heat
- 🔥 Crumb tray at the bottom
- 🔥 Anti-slip rubber feet

MODEL	DESCRIPTION	TIER QUANTITY	RACK TYPE	RACK SIZE	POWER	PRODUCT (WxDxH)	PACKING (WxDxH)
PDH14	Food Display Warmer	4	Square	355 x 355mm 14 x 14 inch	1300 W / 230 V	490 x 500 x 716 mm 19 x 20 x 28 inch	560 x 540 x 750 mm 22 x 21 x 28 inch



PFW1P-5

PFW1P

Hot Counter Warmer

- Stainless steel heating element at the bottom
- Mirror polished stainless steel structure
- Thermostat control, durable and robust
- Circuit breaker to protect electrical components
- Spot light on top for better view of food displayed
- Three sides colored posters to attract customer
- Temperature display on top to monitor inside temperature
- Light switch with green indicator
- Swing door for easy opening
- Cool to touch Bakelite handle on door
- Sloped shelf for better view from customer
- Anti slippery rubber foot
- Heating indicator
- Available in different sizes

MODEL	LEVEL	TEMPERATURE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PFW1P	3	30 - 85 C	850 W / 220 ~ 240 V	350 x 425 x 500 mm 14 x 17 x 20 inch	560 x 470 x 640 mm 22 x 19 x 25 inch	16 kg 35 lbs	22 kg 49 lbs
PFW1P-5	5	30 - 85 C	850 W / 220 ~ 240 V	350 x 425 x 710 mm 14 x 17 x 28 inch	550 x 460 x 800 mm 22 x 18 x 32 inch	17 kg 37 lbs	29 kg 64 lbs



PHDS5

Hot Counter Warmer

- Perspex flip door on both sides, pass through structure
- All stainless steel structure with reinforced frame
- Infinite switch controlled, durable and robust
- Digital temperature display to monitor inside temperature
- Top for dry heating, bottom for humidity heating
- Temperature range 30~85 C
- Automatic water refilling system with manual bypass
- Float switch to prevent heating without water
- See-through structure ensures better view of food
- Humidity heating ensures food to be served warmly fresh and tasty
- Heating lamp switch to be controlled separately
- Perforated pans at the bottom
- Drainage pipe at one side for easy removal of waste water
- Easy access to mica heaters at the bottom for maintenance
- Tong holders on one side
- Anti slippery rubber foot
- Heating indicator

MODEL	PAN QTY.	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PHDS3	Top 330 x 460 mm @ 2pcs Bottom 400 x 600 mm @ 1 pc Top 13 x 18 inch @ 2pcs Bottom 16 x 24 inch @ 1 pc	2840 W / 220 ~ 240 V	914 x 690 x 830 mm 36 x 27 x 33 inch	1050 x 840 x 1010 mm 41 x 33 x 40 inch	60 kg 132 lbs	71 kg 157 lbs
PHDS4	Top 330 x 460 mm @ 3pcs Bottom 400 x 600 mm @ 2pcs Top 13 x 18 inch @ 3pcs Bottom 16 x 24 inch @ 2pcs	4080 W / 220 ~ 240 V	1219 x 690 x 830 mm 48 x 27 x 33 inch	1300 x 840 x 1010 mm 51 x 33 x 40 inch	90 kg 198 lbs	103 kg 227 lbs
PHDS5	Top 16 x 24 inch @ 2pcs Bottom 16 x 24 inch @ 3 pcs Top 16 x 24 inch @ 2pcs Bottom 16 x 24 inch @ 3 pcs	4080 W / 220 ~ 240 V	1536 x 690 x 830 mm 61 x 21 x 33 inch	1620 x 840 x 1010 mm 64 x 33 x 40 inch	120 kg 265 lbs	136 kg 300 lbs

**PFM26**

Hot Display Case

- 🔥 Toughened glass all sides
- 🔥 Thermostat controlled, durable and robust
- 🔥 Temperature display to monitor inside temperature
- 🔥 Temperature range 30~90 C
- 🔥 Cool to touch plastic handle
- 🔥 Water reservoir at the bottom to add humidity when needed
- 🔥 Extra deep reservoir GN1/9 x 2.5" to last for whole day
- 🔥 Three levels of shelves inside chamber
- 🔥 Shelf height can be adjusted
- 🔥 Rubber seal between door and frame to prevent heat loss
- 🔥 Vertical fluorescent lamp on both sides for better food display
- 🔥 Transparent cover on fluorescent lamps
- 🔥 Filament lamp on top for advertising posters to attract customer
- 🔥 On/off switch for lamps
- 🔥 Anti slippery rubber foot
- 🔥 Heating indicator
- 🔥 Available in silver or black color

MODEL	CAPACITY	SHELF SIZE	POWER	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PFM26	110 L	580 x 275 mm / 23 x 11 inch 580 x 298 mm / 23 x 12 inch 580 x 318 mm / 23 x 13 inch	1840 W / 220 ~ 240 V	660 x 437 x 655 mm 26 x 17 x 26 inch	750 x 600 x 720 mm 30 x 24 x 28 inch	35 kg 77 lbs	38 kg 84 lbs
PFM36	150 L	820 x 315 mm / 32 x 12 inch 820 x 340 mm / 32 x 13 inch 820 x 360 mm / 32 x 14 inch	1840 W / 220 ~ 240 V	900 x 480 x 590 mm 35 x 19 x 23 inch	990 x 600 x 750 mm 39 x 24 x 30 inch	50 kg 110 lbs	54 kg 119 lbs
PFM48	370 L	1120 x 315 mm / 44 x 12 inch 1120 x 340 mm / 44 x 13 inch 1120 x 360 mm / 44 x 14 inch	2200 W / 220 ~ 240 V	1200 x 480 x 810 mm 47 x 19 x 32 inch	1290 x 600 x 890 mm 51 x 24 x 35 inch	72 kg 158 lbs	75 kg 165 lbs

**PFM36N**

Hot Display Case

- 🔥 Toughened glass all sides
- 🔥 Thermostat controlled, durable and robust
- 🔥 Temperature display to monitor inside temperature
- 🔥 Temperature range 30~90 C
- 🔥 Cool to touch plastic handle
- 🔥 Water reservoir at the bottom to add humidity when needed
- 🔥 Extra deep reservoir GN1/9 x 2.5" to last for whole day
- 🔥 Three levels of shelves inside chamber
- 🔥 Shelf height can be adjusted
- 🔥 Rubber seal between door and frame to prevent heat loss
- 🔥 Vertical fluorescent lamp on both sides for better food display
- 🔥 Transparent cover on fluorescent lamps
- 🔥 Filament lamp on top for advertising posters to attract customer
- 🔥 On/off switch for lamps
- 🔥 Anti slippery rubber foot Heating indicator Attractive two-tone colour

MODEL	CAPACITY	SHELF SIZE	POWER	PRODUCT (WxDxH)	PACKING(WxDxH)	NW	GW
PFM26N	110 L	580 x 275 mm / 23 x 11 inch 580 x 298 mm / 23 x 12 inch 580 x 318 mm / 23 x 13 inch	1800 W / 220 ~ 240 V	660 x 437 x 655 mm 26 x 17 x 26 inch	730 x 600 x 730 mm 29 x 24 x 29 inch	37 kg 81 lbs	42 kg 93 lbs
PFM36N	150 L	820 x 315 mm / 32 x 12 inch 820 x 340 mm / 32 x 13 inch 820 x 360 mm / 32 x 14 inch	1840 W / 220 ~ 240 V	900 x 480 x 590 mm 35 x 19 x 23 inch	990 x 600 x 690 mm 39 x 24 x 27 inch	50 kg 110 lbs	52 kg 115 lbs
PFM48N	370 L	1120 x 315 mm / 44 x 12 inch 1120 x 340 mm / 44 x 13 inch 1120 x 360 mm / 44 x 14 inch	2200 W / 220 ~ 240 V	1200 x 480 x 810 mm 47 x 19 x 32 inch	126 x 600 x 890 mm 50 x 24 x 35 inch	72 kg 158 lbs	74 kg 163 lbs

Hot Display Case



PFW260

PFW395

- 🔥 Transparent Perspex at all sides
- 🔥 Stainless steel bottom
- 🔥 Thermostat control, durable and robust
- 🔥 Hi limiter to protect electrical components
- 🔥 Cool to touch plastic handle

- 🔥 Water reservoir at the bottom to add humidity when needed
- 🔥 Power switch with green indicator
- 🔥 Anti slippery rubber foot
- 🔥 Heating indicator
- 🔥 Available in single and double levels

MODEL	LEVEL	TEMPERATURE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PFW260	1	30 - 85 C	250 W / 220 ~ 240 V	500 x 360 x 260 mm 20 x 14 x 10 inch	560 x 430 x 330 mm 22 x 17 x 13 inch	13 kg 29 lbs	14 kg 31 lbs
PFW395	2	30 - 85 C	250 W / 220 ~ 240 V	500 x 360 x 395 mm 20 x 14 x 16 inch	670 x 400 x 570 mm 26 x 16 x 22 inch	14 kg 31 lbs	16 kg 35 lbs

Hot Display Case



PFW300

PFW500

- 🔥 Toughened glass sides and door, curved glass in front
- 🔥 Stainless steel bottom
- 🔥 Thermostat control, durable and robust
- 🔥 Hi limiter to protect electrical components
- 🔥 Cool to touch plastic handle
- 🔥 Water reservoir at the bottom to add humidity when needed

- 🔥 Extra deep reservoir GN1/9 x 2.5" to last for whole day
- 🔥 Inside chamber to be GN1/1 size
- 🔥 Rubber seal between front and side glass to prevent heat loss
- 🔥 Anti slippery rubber foot
- 🔥 Heating indicator
- 🔥 Available in single and double levels

MODEL	LEVEL	TEMPERATURE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PFW300	1	30 - 85 C	300 W / 220 ~ 240 V	560 x 395 x 310 mm 22 x 16 x 12 inch	690 x 535 x 450 mm 27 x 21 x 18 inch	13 kg 29 lbs	21 kg 46 lbs
PFW500	2	30 - 85 C	500 W / 220 ~ 240 V	560 x 395 x 430 mm 22 x 16 x 17 inch	670 x 520 x 590 mm 26 x 20 x 23 inch	19 kg 42 lbs	26 kg 57 lbs

Hot Display Case



PFW580

- 🔥 Toughened glass front and back
- 🔥 All stainless steel structure
- 🔥 Thermostat controlled, durable and robust
- 🔥 Temperature display to monitor inside temperature
- 🔥 Temperature range 30~80 C
- 🔥 Crumb tray at the bottom

- 🔥 Shelf height can be adjusted
- 🔥 Sliding door in the front
- 🔥 On/off switch for lamps
- 🔥 Anti slippery rubber foot
- 🔥 Heating indicator

MODEL	SHELF	SHELF SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PFW580	4	569 x 300 mm 22 x 12 inch	1000 W / 220 ~ 240 V	640 x 360 x 530 mm 25 x 14 x 21 inch	730 x 440 x 630 mm 29 x 17 x 25 inch	22 kg 49 lbs	27 kg 60 lbs
PFW805	5	794 x 300 mm 31 x 12 inch	1500 W / 220 ~ 240 V	865 x 360 x 625 mm 34 x 14 x 25 inch	960 x 440 x 730 mm 38 x 17 x 29 inch	35 kg 77 lbs	40 kg 88 lbs



PBW100

Merchandising Display Warmer

- Adjustable divider rods help food section display
- Slant-design shelves for better merchandising
- On/Off toggle switch for lights and heating
- Temperature range 30~110 C
- Heating indicator
- High-temp resistant light
- Available in different sizes
- Anti-slip rubber feet

MODEL	DESCRIPTION	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)
PBW100	Merchandising Warmer	230V / 2168W	1016 x 626 x 851 mm 40 x 25 x 33.5 inch	1060 x 670 x 900 mm 42 x 26 x 35 inch
PBW120	Merchandising Warmer	230V / 2168W	1216 x 626 x 851 mm 48 x 25 x 33.5 inch	1260 x 670 x 900 mm 50 x 26 x 35 inch
PBW150	Merchandising Warmer	230V / 2968W	1516 x 626 x 851 mm 60 x 25 x 33.5 inch	1560 x 670 x 900 mm 61 x 26 x 35 inch
PBW180	Merchandising Warmer	230V / 2968W	1816 x 626 x 851 mm 71.5 x 25 x 33.5 inch	1860 x 670 x 900 mm 73 x 26 x 35 inch



PBC0521 PBC1121

Banquet Cart

- Stainless steel structure
- Good insulation to improve holding efficiency 110 C EGO thermostat controlled, durable and robust
- Temperature display on top to read holding temperature
- Water-proof on/off switch
- Double durable stainless steel round heating element
- Forced air circulation with special baffle plate
- Stainless steel lock

- Four swivel heavy duty 6" castors with brake
- Bumpers all around to provide better protection while transportation
- Recessed hand-grasping handle on both sides
- Rubber seal on the doors
- Bottom water tray to keep food humidity when needed
- GN2/1 wiring grid
- Available in 3 different sizes

MODEL	CAPACITY	TEMPERATURE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PBC1121	22 x GN 1/1	30 - 110 C	2620 W / 230V	780 x 960 x 1755 mm 31 x 38 x 69 inch	1090 x 900 x 1860 mm 43 x 35 x 73 inch	182 kg 400 lbs	218 kg 481 lbs
PBC2221	44 x GN 1/1	30 - 110 C	2620 W / 230V	1540 x 960 x 1755 mm 61 x 38 x 69 inch	1660 x 1020 x 1850 mm 65 x 40 x 73 inch	318 kg 700 lbs	375 kg 827 lbs
PBC0521	10 x GN 1/1	30 - 110 C	2620 W / 230V	780 x 960 x 1355 mm 31 x 38 x 53 inch	1120 x 900 x 1480 mm 44 x 35 x 58 inch	145 kg 319 lbs	159 kg 351 lbs



PHC1M

Hot Cupboard

- 🔥 All stainless steel structure
- 🔥 Thermostat controlled, durable and robust
- 🔥 On/off power switch with illuminator
- 🔥 Temperature range 30~85 C
- 🔥 Adjustable plate holder
- 🔥 Heavy duty door hinge
- 🔥 Special shape heating element for even heat distribution
- 🔥 Cool-to-touch Bakelite handle
- 🔥 Available in 3 different sizes

MODEL	CAPACITY	PLATE SIZE	POWER	PRODUCT (WXDXH)	PACKING(WXDXH)	NW	GW
PHC1M	30	Max dia 320 mm Max dia 12 inch	400 W / 220 ~ 240 V	400 x 405 x 545 mm 16 x 16 x 22 inch	475 x 440 x 590 mm 19 x 17 x 23 inch	21 kg 46 lbs	24 kg 53 lbs
PHC1	60	Max dia 320 mm Max dia 12 inch	750 W / 220 ~ 240 V	450 x 450x 850 mm 18 x 18 x 34 inch	510 x 490x 900 mm 20 x 19 x 35 inch	32 kg 71 lbs	35 kg 77 lbs
PHC2	120	Max dia 320 mm Max dia 12 inch	1200 W / 220 ~ 240 V	750 x 450 x 850 mm 30 x 18 x 34 inch	790 x 510 x 900 mm 31 x 20 x 35 inch	46 kg 101 lbs	48 kg 106 lbs



PPL3

Plate Warmer

- 🔥 All stainless steel structure
- 🔥 On/off power switch
- 🔥 Temperature range 30~85 C
- 🔥 Adjustable plate guiding rail to suite different sizes of plates
- 🔥 Double walled construction reduces heat loss
- 🔥 Stainless steel heating element
- 🔥 Drop-in design
- 🔥 Adjustable spring tension for loading different quantity

MODEL	CAPACITY	PLATE SIZE	POWER	PRODUCT (DIA. X H)	PACKING (DIA. X H)	NW	GW
PPL3	40	Max dia 300 mm Max dia 12 inch	400 W / 220 ~ 240 V	Dia. 405 x H. 725 mm Dia. 16 x H. 28.5 inch	500 x 500 x 900 mm 20 x 20 x 35 inch	19 kg 42 lbs	32 kg 71 lbs



PPL1

PPL2

Plate Warmer

- 🔥 All stainless steel structure
- 🔥 Thermostat controlled, durable and robust
- 🔥 On/off power switch
- 🔥 Temperature range 30~85 C
- 🔥 Adjustable plate guiding rail to suit different sizes of plate
- 🔥 Double walled construction reduces heat loss
- 🔥 Stainless steel heating element
- 🔥 Cool-to-touch Bakelite handle
- 🔥 Adjustable spring tension for loading different quantity
- 🔥 Four swivel castors with brake
- 🔥 Optional black cover

MODEL	CAPACITY	PLATE SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PPL1	40	Max dia 300 mm Max dia 12 inch	400 W / 220 ~ 240 V	450 x 485 x 770 mm 18 x 19 x 30 inch	640 x 570 x 1030 mm 25 x 22 x 41 inch	31 kg 68 lbs	43 kg 95 lbs
PPL2	2 x 40	Max dia 300 mm Max dia 12 inch	800 W / 220 ~ 240 V	450 x 910 x 770 mm 18 x 36 x 30 inch	1060 x 570 x 1030 mm 42 x 22 x 41 inch	48 kg 106 lbs	68 kg 150 lbs



PDR1CKS

Mobile Plate Warmer

- 🔥 All stainless steel structure
- 🔥 Thermostat controlled, durable and robust
- 🔥 On/off power switch
- 🔥 Temperature range 30~85 C
- 🔥 Adjustable plate guiding rail to suit different sizes of plate
- 🔥 Double walled construction reduces heat loss
- 🔥 Stainless steel heating element plus high speed motor for heating evenly
- 🔥 Cool-to touch Bakelite handle
- 🔥 Adjustable spring tension for loading different quantity
- 🔥 Protective bumpers
- 🔥 Four swivel castors with brake
- 🔥 Optional black cover

MODEL	CAPACITY	PLATE SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)
PDR1CKS	40	Max dia 300 mm Max dia 12 inch	500 W / 240 V	450 x 543 x 865 mm 18 x 21 x 34 inch	570 x 500 x 805 mm 22 x 20 x 32 inch
PDR2CKS	2 x 40	Max dia 300 mm Max dia 12 inch	1000 W / 240 V	450 x 967 x 865 mm 18 x 38 x 34 inch	1000 x 500 x 805 mm 39 x 20 x 32 inch



PPL2C

PPL1C

Plate Warmer

- 🔥 All stainless steel structure
- 🔥 Thermostat controlled, durable and robust
- 🔥 On/off power switch
- 🔥 Temperature range 30~85 C
- 🔥 Adjustable plate guiding rail to suit different sizes of plates
- 🔥 Convection design to reduce pre-heating time
- 🔥 Stainless steel heating element
- 🔥 Cool-to-touch Bakelite handle
- 🔥 Adjustable spring tension for loading different quantity
- 🔥 Four swivel castors with brake
- 🔥 Optional black cover

MODEL	CAPACITY	PLATE SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PPL1C	40	Max dia 300 mm Max dia 12 inch	1310 W / 220 ~ 240 V	435 x 520 x 1025 mm 17 x 21 x 40 inch	476 x 556 x 942 mm 19 x 22 x 37 inch	31 kg 68 lbs	43 kg 95 lbs
PPL2C	2 x 40	Max dia 300 mm Max dia 12 inch	2050 W / 220 ~ 240 V	435 x 815 x 1025 mm 17 x 32 x 40 inch	530 x 910 x 1005 mm 21 x 36 x 40 inch	43 kg 95 lbs	60 kg 132 lbs



PWL02

Drawer Warmer

- 🔥 Stainless steel structure
- 🔥 Stainless steel heating elements
- 🔥 Separate heater and control for each drawer
- 🔥 Moisture control slides
- 🔥 Analog thermometer
- 🔥 GN1/1, 6" depth pan
- 🔥 Zinc alloy with hard chrome plated foot

MODEL	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PWL02	1 kW / 230 V	740 x 590 x 630 mm 29 x 23 x 25 inch	860 x 710 x 635 mm 34 x 28 x 25 inch	47 kg 103 lbs	55 kg 121 lbs
PWL03	1.5 kW / 230 V	740 x 590 x 885 mm 29 x 23 x 35 inch	870 x 710 x 945 mm 34 x 28 x 375 inch	70 kg 154 lbs	84 kg 185 lbs



PWL03H

Drawer Warmer

- 🔥 Full stainless steel structure
- 🔥 Optional narrow or wide configuration
- 🔥 Digital control panel for precise temperature and time settings
- 🔥 Keep food fresh and moist
- 🔥 Easy to operate drawer design
- 🔥 Two adjustable preset time menus Fit GN 1/1, 4" depth pan
- 🔥 Front venting strip, easy to adjust as needed
- 🔥 Temperature range 16-93 C
- 🔥 Hi-limit for safe operation
- 🔥 Ergonomic curved handle with modern design
- 🔥 Available in single, double or triple deck models

MODEL	DESCRIPTION	CONFIGURATION	DRAWERS	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)
PWL01H	Drawer Warmer	Width	1	230V / 700W	623 x 558 x 296 mm 24.5 x 22 x 12 inch	670 x 610 x 320 mm 26 x 24 x 13 inch
PWL01HN	Drawer Warmer	Narrow	1	230V / 700W	418 x 763 x 296 mm 16 x 30 x 12 inch	470 x 820 x 320 mm 18.5 x 32 x 13 inch
PWL02H	Drawer Warmer	Width	2	230V / 700W	623 x 558 x 481 mm 24.5 x 22 x 19 inch	670 x 610 x 505 mm 26 x 24 x 20inch
PWL02HN	Drawer Warmer	Narrow	2	230V / 700W	418 x 763 x 481 mm 24.5 x 30 x 19 inch	470 x 820 x 505 mm 18.5 x 32 x 20 inch
PWL03H	Drawer Warmer	Width	3	230V / 700W	623 x 558 x 666 mm 24.5 x 22 x 26 inch	670 x 610 x 690 mm 26 x 24 x 17 inch
PWL03HN	Drawer Warmer	Narrow	3	230V / 700W	418 x 763 x 666 mm 16 x 30 x 26 inch	470 x 820 x 690 mm 18.5 x 32 x 17 inch

Burger Station



PWS02

- 🔥 Stainless steel structure
- 🔥 Four stainless steel cup dispenser
- 🔥 Beverage machines can be installed on top
- 🔥 Underneath cabinet for storage of stuff
- 🔥 Ice storage space in the right part
- 🔥 Heated display counter can be placed on top

MODEL	CAPACITY	PRE-SET TEMP	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PWS02	NA	NA	NA	1500 x 760 x 800 mm 59 x 30 x 32 inch	1580 x 830 x 850 mm 62x 33 x 33 inch	69 kg 152 lbs	98 kg 216 lbs



PFWGR5

Heated Shelf Warmer

- 🔥 Ideal for kitchens that need to keep take-out food warm
- 🔥 Aluminum foil heater, safe for low-temperature use
- 🔥 Large shelf surface fits different food containers
- 🔥 Independent heat control for each shelf
- 🔥 Temperature range up to 93 C
- 🔥 Digital panel shows temperature and time clearly
- 🔥 Wall-mounting bracket for secure installation
- 🔥 6-inch adjustable legs
- 🔥 Available in 2, 3, 4, or 5-shelf configurations

MODEL	DESCRIPTION	NO. OF SHELF	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)
PFWGR2	Heated Shelf Warmer	2	700W / 230 V	1095 x 509 x 554 mm 43 x 20 x 22 inch	1145 x 560 x 620 mm 45 x 22 x 24 inch
PFWGR3	Heated Shelf Warmer	3	1050W / 230 V	1095 x 509 x 912 mm 43 x 20 x 36 inch	1145 x 560 x 980 mm 45 x 22 x 38.5 inch
PFWGR4	Heated Shelf Warmer	4	1400W / 230 V	1095 x 509 x 1270 mm 43 x 20 x 50 inch	1145 x 560 x 1340 mm 45 x 22 x 53 inch
PFWGR5	Heated Shelf Warmer	5	1750W / 230 V	1095 x 509 x 1629 mm 43 x 20 x 64 inch	1145 x 560 x 1700 mm 45 x 22 x 67 inch



PHC7

Pass Through Mobile Holding Cabinet

- 🔥 Stainless steel structure, two doors design
- 🔥 Stainless steel heating elements
- 🔥 Two blowers on the top for better hot air circulation
- 🔥 Digital thermostat
- 🔥 Temperature range up to 140 C
- 🔥 Self-locking latch
- 🔥 Water reservoir on top to add humidity

MODEL	DESCRIPTION	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)
PHC7	Pass Through Mobile Holding Cabinet	2kW / 220~240V	695 x 786 x 1194 mm 27 x 31 x 47 inch	760 x 890 x 1070 mm 30 x 35 x 42 inch



PHC14

Pass Through Mobile Holding Cabinet

- 🔥 Stainless steel structure, four doors design
- 🔥 Stainless steel heating elements
- 🔥 Two blowers on the top for better hot air circulation
- 🔥 Digital thermostat
- 🔥 Temperature range up to 140 C
- 🔥 Self-locking latch
- 🔥 Water reservoir on top to add humidity

MODEL	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PHC14	2 kW / 220~240 V	636 x 786 x 2000 mm 25 x 31 x 79 inch	750 x 950 x 2110 mm 30 x 37 x 83 inch	120 kg 264 lbs	150 kg 330 lbs



PHC1411

Electric Holding Cabinet

- Full stainless steel construction for easy cleaning
- Self contained detachable heating system
- 110 C EGO thermostat controlled, durable and robust. Pre-set at 85 C for stable control Temperature display on top to read holding temperature Four swivel heavy duty 5" castors with brake
- Rigid structure frame body
- Oversize base for protecting cabinet body Self-closing doors with magnetic door gaskets provide maximum heat retention and sealing
- Removable tray racks for GN2/1
- Total 14 tray racks available
- Aluminum perforated bun pan

MODEL	POWER	VOLTAGE	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PHC1411	2000W	220 - 240V 50Hz	630 x 810 x 1980 mm 25 x 32 x 78 inch	750 x 950 x 2110 mm 30 x 37 x 83 inch	120 kg 264 lbs	150 kg 330 lbs

Electrical Buffet Warmer



- Stainless steel structure
- Glass heater underneath
- EGO thermostat adjustable between 30~85 C
- Glass size 526x324mm, heating power at 250W
- Anti-slippery rubber foot
- Optional with handle
- Available in two sizes

PTC1

PTC2

MODEL	GLASS SIZE	HEATING ZONE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PTC1	526 x 324 mm 21 x 13 inch	1	250 W / 230 V	540 x 380 x 85 mm 21 x 15 x 34 inch	590 x 430 x 150 mm 23 x 17 x 6 inch	5 kg 11 lbs	6 kg 13 lbs
PTC2	526 x 324 mm 21 x 13 inch	2	500 W / 230 V	680 x 580 x 85 mm 27 x 23 x 34 inch	760 x 630 x 150 mm 30 x 25 x 6 inch	10 kg 22 lbs	11 kg 24 lbs

Electric Buffet Warmer



PTC2F

- Stainless steel structure
- Twin infrared Philip lamps on top
- Glass heater underneath
- EGO thermostat adjustable between 30~85 C
- Glass size 526x324mm, heating power at 250W
- On/off switch for heating lamp
- Protective cover
- Anti-slippery rubber foot

MODEL	GLASS SIZE	LAMP	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PTC2F	526 x 324 mm 21 x 13 inch	250 W	1000 W / 230 V	730 x 580 x 550 mm 29 x 23 x 22 inch	810 x 650 x 650 mm 32 x 26 x 26 inch	16 kg 35 lbs	27 kg 60 lbs

Electric Food Warmer



PCS310

- Stainless steel structure
- Stainless steel sheathed heating elements on top
- Heating elements for even heat distribution compared with lamps Mirror polished radiant plate against heater to improve efficiency
- Easy access from 3 sides for food
- Can be used to keep French fries or any food warm
- Separate on/off switches for lamp and heater
- Raised base to keep heat away from table base
- 2.5" depth GN1/1 food pan at the bottom
- Optional wiring grid for drainage of Fries grease
- Anti-slippery rubber foot

MODEL	DEPTH OF PAN	LAMP	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCS310	60mm 2.5 inch	40 W	940 W / 230 V	330 x 560 x 500 mm 13 x 22 x 20 inch	670 x 400 x 570 mm 26 x 16 x 22 inch	7 kg 15 lbs	9 kg 20 lbs

Electric Bain Marie



PTTC4

- All stainless steel structure
- Stainless steel heater immersed in water for better efficiency
- 15 liters capacity
- Thermostat control from 30~100 C
- Power and heating indicators
- Drain cock for each tank
- Cool to touch fiberglass Nylon knobs
- Different sizes of insert pans
- Stainless steel legs

MODEL	CAPACITY	TEMPERATURE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PTTC4	15 L	30 - 100 C	1.5 kW / 230 V	700 x 600 x 350mm 28 x 24 x 14 inch	720 x 700 x 500mm 28 x 28 x 20 inch	35 kg 77 lbs	43 kg 95 lbs



9 / 12

PIZZA OVENS

Countertop, deck and conveyor pizza ovens sized for every volume of pizza program.

PPO6-2

PPO6

PPO4-2

PPO4

PP18S

PP22S

PEP1ST

PEP2ST

PEP2ST-18D

PDBS01

PCP12

PCP18

PCP12S

PCP18S

PCP105IR

PCP140IR

PGPX18

Pizza Oven

- 🔥 Structure with high temperature black painting 500 C EGO thermostat controlled, durable and robust
- 🔥 600 C temperature display
- 🔥 Durable Alloy heating element on top and bottom
- 🔥 On/off switch for illuminator Aluminum painting panel to resist high temperature Power indicator Visual glass on the door
- 🔥 Cool to touch Bakelite handle
- 🔥 Hearthstone inside to make sure temperature is distributed more evenly
- 🔥 Available in 4 different sizes



PPO4

PPO4-2

MODEL	CHAMBER (WxDxH)	CAPACITY	TEMPERATURE	POWER	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PPO6-2	610 x 910 x 140 mm 24 x 36 x 6 inch	6 + 6	30 - 500 C	14.4 kW / 380 V	890 x 1125 x 750 mm 35 x 44 x 30 inch	1240 x 1020 x 900 mm 49 x 70 x 35 inch	154 kg 339 lbs	177 kg 390 lbs
PPO6	610 x 910 x 140 mm 24 x 36 x 6 inch	6	30 - 500 C	7.2 kW / 380 V	890 x 1125 x 430 mm 35 x 44 x 17 inch	1240 x 1020 x 600 mm 49 x 40 x 24 inch	108 kg 238 lbs	116 kg 256 lbs
PPO4-2	610 x 610 x 140mm 24 x 24 x 6 inch	4 + 4	30 - 500 C	8.4 kW / 380 V	910 x 820 x 750 mm 36 x 32 x 30 inch	1020 x 960 x 900 mm 40 x 38 x 35 inch	118 kg 260 lbs	143 kg 315 lbs
PPO4	610 x 610 x 140mm 24 x 24 x 6 inch	4	30 - 500 C	4.2 kW / 380 V	910 x 820 x 430 mm 36 x 32 x 30 inch	1020 x 960 x 600 mm 40 x 38 x 24 inch	68 kg 150 lbs	93 kg 205 lbs

Pizza Oven

- 🔥 Stainless steel structure
- 🔥 High heat aluminized steel baking chamber
- 🔥 360 C EGO thermostat controlled, durable and robust
- 🔥 Durable stainless steel heating element on top and bottom
- 🔥 15-minute timer as a reminder
- 🔥 Stainless steel handle
- 🔥 Hearthstone inside to make sure temperature is even
- 🔥 Stainless steel adjustable legs Available in 2 different sizes



PP18S

MODEL	CHAMBER (WxDxH)	COMPARTMENT	TEMPERATURE	POWER	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PP18S	489 x 476 x 241 mm 19.3 x 18.7 x 10 inch	2	30 - 360 C	2850 W / 230 V	584 x 635x 530 mm 23 x 25 x 21 inch	800 x 700 x 680 mm 32 x 28 x 27 inch	55 kg 121 lbs	63.5 kg 140 lbs
PP22S	565 x 552 x 241 mm 22.2 x 22 x 10 inch	2	30 - 360 C	3600 W / 230 V	660 x 711 x 530 mm 26 x 28 x 21 inch	850 x 780 x 510 mm 33 x 31 x 20 inch	79 kg 174 lbs	89 kg 196 lbs

Counter Top Pizza Oven



PEP1ST

- Stainless steel structure
- Comes with ceramic hearth in the cavity
- 12cm deck height
- Compact size for small kitchens
- Temperature range from 280°F- 680°F
- 60 minutes timer with bell
- Gravity door design
- Rubber foot
- Bakelite handle

MODEL	CAVITY SIZE	STONE SIZE	POWER	VOLTAGE	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PEP1ST	410 x 420 x 120 mm 16 x 17 x 5 inch	400 x 400 mm 16 x 16 inch	2000 W	240V / 60Hz	560 x 475 x 266 mm 22 x 19 x 11 inch	650 x 570 x 320 mm 26 x 22 x 13 inch	17 kg 37 lbs	19 kg 42 lbs
PEP2ST	410 x 420 x 120 mm 16 x 17 x 5 inch	400 x 400 mm 16 x 16 inch	3000 W	240V / 60Hz	560 x 475 x 426 mm 22 x 19 x 17 inch	720 x 630 x 560 mm 28 x 25 x 22 inch	33 kg 73 lbs	43 kg 95 lbs

Countertop Pizza Oven



PEP2ST-18D

- Stainless steel structure
- Comes with ceramic hearth in the cavity
- 12.2 cm deck height Fits pizza up to 18 inch
- Compact size for small kitchens
- Temperature range from 280–680 F
- 60 minutes timer with bell
- Gravity door design
- Rubber foot
- Bakelite handle

MODEL	CAVITY SIZE	STONE SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)
PEP2ST-18D	464 x 475 x 122mm 18 x 19 x 5 inch	448 x 455mm 18 x 18 inch	240 V / 3000W	630 x 565 x 435 mm 25 x 22 x 17 inch	700 x 640 x 510 mm 27.5 x 25 x 20 inch

Pizza Oven



PDBS01

- Stainless steel structure
- Stainless steel heating elements
- Top & bottom heating elements
- 15 minutes timer with bell
- Anti-slippery rubber foot
- Crumb collector at the bottom

MODEL	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PDBS01	1.35 kW / 220~240 V	460 x 380 x 170 mm 18 x 15 x 7 inch	520 x 450 x 220 mm 20 x 18 x 9 inch	7 kg 15 lbs	8 kg 18 lbs

Conveyor Pizza Oven



PCP12

- Stainless steel structure
- Stainless steel conveyor belt
- Top and bottom heating is controlled separately
- Durable stainless steel heating element on top and bottom
- Cooling fan in the front for cooling down the electrical components
- Conveyor speed can be adjusted
- Locking plate on both ends to be adjusted easily
- Crumb tray on both ends for easy cleaning
- Stainless steel adjustable legs
- Good for pizza, bread, meat
- Available in 2 different sizes

MODEL	CHAMBER	PIZZA SIZE	TEMPERATURE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCP12	560 x 385 mm 22 x 15 inch	Dia 300 mm Dia 12 inch	30 - 300 C	6.7kW / 230V	1380 x 555 x 420 mm 54 x 22 x 17 inch	1240 x 720 x 510 mm 49 x 28 x 20 inch	46 kg 101 lbs	65 kg 143 lbs
PCP18	800 x 540 mm 32 x 21 inch	Dia 460 mm Dia 18 inch	30 - 300 C	10.3kW / 380V	1940 x 740 x 1130 mm 76.4 x 29 x 44 inch	1680 x 840 x 650 mm 66 x 33 x 26 inch	110 kg 243 lbs	116 kg 256 lbs

Conveyor Pizza Oven



PCP12S

- Stainless steel structure
- Stainless steel heating elements
- Digital control for time and temperature
- Conveyor speed can be adjusted Top and bottom heating elements can be adjusted separately
- Stainless steel legs

MODEL	POWER	BELT DIMENSION	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCP12S	6.7kW / 230V	560 x 385 mm 22 x 15 inch	1380 x 555 x 420 mm 54 x 22 x 17 inch	1240 x 720 x 510 mm 49 x 28 x 20 inch	46 kg 101 lbs	62 kg 136 lbs
PCP18S	10.3kW / 380V	800 x 540 mm 31 x 21 inch	1940 x 740 x 1130 mm 76.4 x 29 x 44 inch	1680 x 840 x 650 mm 66 x 33 x 26 inch	116 kg 255 lbs	128kg 282 lbs

Adjustable Speed Conveyor Oven



PCP140IR

- Adjustable conveyor speed
- Individual temperature control of top and bottom elements by EGO thermostats. "7" is the hottest setting, "1" is the lowest setting
- Stainless steel body and conveyor
- Durable quartz heater
- Geared motor with cooling fan
- Locking plate on both ends to be adjusted
- Crumb tray on both ends for easy cleaning
- Stainless steel adjustable legs and control knobs

MODEL	DESCRIPTION	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCP105IR	Adjustable speed 10-1/2" belt conveyor oven	2.6 kW / 230V	850 x 447 x 495 mm 33 x 18 x 19 inch	910 x 550 x 455 mm 36 x 22 x 18 inch	29 kg 64 lbs	31 kg 68 lbs
PCP140IR	Adjustable speed 14" belt conveyor oven	3.6 kW / 230V	850 x 522 x 495 mm 33 x 20 x 19 inch	910 x 625 x 540 mm 36 x 24.5 x 21 inch	32 kg 70 lbs	39 kg 99 lbs

Gas Conveyor Oven



PGPX18

- 🔥 Stainless steel structure
- 🔥 18" (46cm) conveyor belt
- 🔥 Electrical temperature control with digital display
- 🔥 Variable digital speed control on conveyor belt
- 🔥 Cook time adjustable from 3 - 20 minutes
- 🔥 Reversible conveyor belt direction
- 🔥 Thermally insulated for energy efficiency
- 🔥 Efficient pre-mixed power gas burner for gas oven
- 🔥 High speed impingement air to ensure consistent baking result
- 🔥 Stackable (up to 3 units high)
- 🔥 Removable belt for easy cleaning
- 🔥 3/4" NPT rear gas connection

MODEL	HEATING AREA	CURRENT	TOTAL KW / HR	TEMP.	VOLTAGE	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
PGPX18	540 x 706mm 21 x 28 inch	1.5 Amps	30	60 ~ 280 C	230V 50Hz	1819 x 1006 x 562 mm 72 x 40 x 22 inch	1560 x 1240 x 670 mm 61 x 49 x 26 inch	123 kg 271 lbs	141 kg 311 lbs



10 / 12

BROILERS, ROTISSERIES & HOTPLATES

Gas and electric broilers, rotisseries, kebab machines and hotplates for high-heat, high-output cooking.

PRG2

PRG2-3

PPE2

PKJ3CE

PKJ7CE

PER266X

PER268X

PGR268-1

PGS24L

PGS36L

PTBZ4R

PTSK2R

PQRCM362S



PRG2

Gas Kebab Machine

- High efficiency infrared burners
- Flame failure safety control valve
- Four burners to be controlled separately
- Gear box motor to be rotated
- Large oil collector
- Distance can be adjusted to have different temperatures
- Anti-slippery rubber foot

MODEL	BURNER QTYS	TOTAL BTU/HR	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PRG2	4	38,000 NG 32,000 LP	537 x 639 x 1013 mm 21 x 25 x 40 inch	720 x 600 x 1020 mm 28 x 23.5 x 40 inch	39 kg 86 lbs	45 kg 99 lbs
PRG2-3	3	28,500 NG 24,000 LP	537 x 639 x 843 mm 21 x 25 x 33 inch	720 x 600 x 940 mm 28 x 23.5 x 37 inch	34 kg 75 lbs	40 kg 88 lbs



PPE2

Electric Kebab Machine

- High efficiency heating elements
- EGO energy regulator
- Four switches to be controlled separately
- Gear box motor to be rotated
- Large oil collector
- Distance can be adjusted to have different temperatures
- Anti-slippery rubber foot

MODEL	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PPE2	6 kW / 220 - 240V	534 x 607 x 950 mm 21 x 24 x 37 inch	730 x 600 x 1130 mm 29 x 24 x 45 inch	31 kg 48 lbs	48 kg 106 lbs



PKJ7CE

Electric Chicken Rotisserie

- Stainless steel structure
- Individual controlled heating elements
- Infinite switch for continues cooking
- Top illuminated light for better view of food
- Transparent glass doors
- Individual motor control function for each rotating spit
- Waterproof on/off switch
- Cooling fan to cool down the control area temperature
- Stainless steel oil collector
- Power indicator light
- Bakelite handles for each spit
- Two 4" free-flowing and two 4" brake casters

MODEL	DESCRIPTION	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PKJ3CE	Electric Rotisserie	240 V / 7.5 kW 380 V / 7.5 kW	1005 x 565 x 1371 mm 39.5 x 22 x 54 inch	1170 x 600 x 1240 mm 46 x 24 x 49 inch	129 kg 284 lbs	159 kg 351 lbs
PKJ7CE	Electric Rotisserie	380 V / 12.6 kW	1035 x 565 x 1947 mm 41 x 22 x 77 inch	1200 x 650 x 1870 mm 47 x 26 x 74 inch	209 kg 461 lbs	249 kg 549 lbs



PER266X

Electric Rotisserie

- 🔥 Thermostat control up to 300 C
- 🔥 On/off switch for chamber lights
- 🔥 On/off switch for rotating motor
- 🔥 Heavy duty 80W motor for rotation
- 🔥 Front and back toughened glass
- 🔥 Rubber seal for air tightness to keep heat inside chamber
- 🔥 Double handles on glass door
- 🔥 Oil collector at the bottom
- 🔥 Four baskets to put chicken pieces inside
- 🔥 Optional spit to choose
- 🔥 Swivel castors for easy movement

MODEL	CAPACITY	TEMPERATURE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PER266X	12 birds	30 - 300 C	4500 W / 230 V	810 x 630 x 610 mm 32 x 25 x 24 inch	1130 x 930 x 880 mm 45 x 37 x 35 inch	66 kg 145 lbs	76 kg 168 lbs
PER268X	16 birds	30 - 300 C	6000 W / 230 V	1010 x 630 x 800 mm 40 x 25 x 32 inch	1135 x 780 x 860 mm 45 x 31 x 34 inch	90.5 kg 199 lbs	103 kg 227 lbs



PGR268-1

Gas Rotisserie

- 🔥 All stainless steel structure
- 🔥 Digital temperature control up to 300 C
- 🔥 Gas infrared burner
- 🔥 Automatic solenoid valve to ensure gas safety
- 🔥 On/off switch for chamber lights
- 🔥 On/off switch for rotating motor
- 🔥 Heavy duty 80W motor for rotation
- 🔥 Front and back toughened glass
- 🔥 Rubber seal for air tightness to keep heat inside chamber
- 🔥 Double handles on glass door
- 🔥 Oil collector at the bottom
- 🔥 Four baskets to put chicken pieces inside
- 🔥 Optional spit to choose
- 🔥 Swivel castors for easy movement

MODEL	CAPACITY	TEMPERATURE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGR268-1	16 birds	30 - 300 C	32341 Btu / 9.5 kW	1010 x 810 x 800 mm 40 x 32 x 32 inch	1135 x 930 x 860 mm 45 x 37 x 34 inch	91 kg 200 lbs	115 kg 254 lbs



PGS24L

Gas Broiler with Griddle Top

- 🔥 Stainless steel front, galvanized sides
- 🔥 Cast iron open burner, each 18,000 BTU/hr
- 🔥 Flame failure control on each burner
- 🔥 Welded frame structure for best stability
- 🔥 Griddle plate(3/4" thickness) with splash guard
- 🔥 8.25"high broiler opening with a built-in rack that can slide
- 🔥 Adjustable heavy duty legs
- 🔥 Large grease collector
- 🔥 A pull-out crumb tray with angled handle in the front
- 🔥 Cabinet with double doors
- 🔥 Piezo igniter for easy starting of pilot
- 🔥 Continuous pilot
- 🔥 Bakelite handle
- 🔥 3/4" NPT rear gas connection
- 🔥 Natural gas or LP gas, easy conversion in field

MODEL	NO. OF BURNER	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PGS24L	3	54,000 Btu / hr	610 x 815 x 965 mm 24 x 32 x 38 inch	740 x 940 x 1000 mm 29 x 37 x 39 inch	126 kg 278 lbs	151 kg 333 lbs
PGS36L	5	90,000 Btu / hr	914 x 815 x 965 mm 36 x 32 x 38 inch	1030 x 940 x 1000 mm 41 x 37 x 39 inch	186 kg 410 lbs	213 kg 470 lbs



PTBZ4R

Gas Hotplate

- 🔥 All stainless steel structure
- 🔥 Cast iron crown burner
- 🔥 Cast iron grate on top
- 🔥 Standby pilot for instant start of main burner
- 🔥 Gas control valve with solenoid inside for safety operation
- 🔥 Cool to touch fiberglass Nylon knobs
- 🔥 Easy conversion between different types of gases
- 🔥 Stainless steel legs

MODEL	BURNER	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PTBZ4R	4	100,000 Btu / 29.3 kW	609 x 731 x 320 mm 24 x 29 x 13 inch	720 x 690 x 600 mm 28 x 27 x 24 inch	44 kg 97 lbs	58 kg 128 lbs



PTSK2R

Gas Lava Rock Grill

- 🔥 All stainless steel structure
- 🔥 4 cast iron flat burner
- 🔥 Lava rock to hold heat and give off more evenly Lava rock to give food a taste of charcoal Two separate cooking zones Standby pilot for instant start of main burner
- 🔥 Gas control valve with solenoid inside for safety operation
- 🔥 Cool to touch fiberglass Nylon knobs
- 🔥 Cast iron cooking grate on top to give burning marks
- 🔥 Oil to be collected through channels in the front
- 🔥 Easy conversion between different types of gases
- 🔥 Piezo ignition for easy start of flame
- 🔥 Observation holes for the main flame status
- 🔥 Stainless steel legs

MODEL	CONTROLS	COOKING ZONE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PTSK2R	2	560 x 324 mm 22 x 13 inch	54800 Btu / 16 kW	600 x 612 x 470 mm 24 x 24 x 19 inch	780 x 710 x 650 mm 31 x 28 x 26 inch	60 kg 132 lbs	75 kg 165 lbs



PQRCM362S

Gas Infrared Steak Broiler

- 🔥 Stainless steel housing
- 🔥 Instant heating in 10 seconds
- 🔥 Perfect for rapidly cooking any kind of meat - beef, chicken, pork
- 🔥 4 infrared burner help cook food quickly and lock the natural juice
- 🔥 Infrared burner temperature 700~1000°C to penetrate inside the meat core
- 🔥 Cast iron grill with 5-height locking positions
- 🔥 Roll-out design grill for easy loading, unloading and cleaning
- 🔥 Flame failure safety system
- 🔥 Grill stopper to prevent grill falling off
- 🔥 Two separate heating sections, independent control
- 🔥 Temperature display for precise control
- 🔥 Stainless steel oil collector
- 🔥 Stainless steel cabinet with dual doors

MODEL	POWER	GRILL SIZE	GAS PRESSURE	RATED HEAT INPUT	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PQRCM362S	0.03 kW / 220V	515 x 585 mm 20 x 23 inch	2.0 kPa (NG) 2.8 kPa (LPG)	14.0 kW (NG) 11.5 kW (LPG)	1020 x 700 x 1405 mm 40 x 27.5 x 55 inch	1130 x 960 x 1500 mm 40 x 27.5 x 55 inch	230 kg 507 lbs	252 kg 556 lbs



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SPECIALTY COOKING EQUIPMENT

Charcoal ovens, steamers, marinators, breadng tables and other specialty stations
for focused prep work.

PSCDU

PEM809V

PEM900

PFFB6C

PFFB6

PFFB8

PFFB10

PNRC300

PNRC580

PCG1

PCG1L

PCG2

PABT1A

PABT1B

PCM1SC

PCM1SF

PCM2SC

PCM2SF

PZBJ4

**PSCDU**

Slow Cooker

- 🔥 Stainless steel structure
- 🔥 Flexible heating foils outside the chamber
- 🔥 130 C maximum to cook food slowly
- 🔥 Probe function to detect core temperature of food
- 🔥 Timing function to cook food
- 🔥 PCB control panel, easy to operate
- 🔥 Rubber foot

MODEL	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PSCDU	1.2 kW / 220~240 V	495 x 690 x 420 mm 20 x 27 x 17 inch	760 x 556 x 460 mm 30 x 22 x 18 inch	26 kg 57 lbs	27 kg 59 lbs

**PEM809V**

Electric Marinator

- 🔥 Stainless steel structure
- 🔥 Stainless steel tank with leak proof gasket
- 🔥 Vacuum pump to marinate meat much faster
- 🔥 4 swivel castors for mobility
- 🔥 Timer control inside
- 🔥 Buzzer alarms when marinating cycle is finished
- 🔥 Vacuum meter to monitor inside
- 🔥 On/off switch to control vacuum pump
- 🔥 Two plastic containers (one perforated pan)
- 🔥 Deeper flavor profile can be infused inside proteins
- 🔥 Marinate on demand to avoid waste

MODEL	CAPACITY/CYCLE	TIMING	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PEM809V	36 kg 79 lbs	10 Min	250 W / 230 V	950 x 550 x 750 mm 37.5 x 21.5 x 29.5 inch	1030 x 590 x 1030 mm 41 x 23 x 41 inch	52 kg 114 lbs	62 kg 137 lbs

**PEM900**

Electric Marinator

- 🔥 Stainless steel structure
- 🔥 Stainless steel tank with leak proof gasket
- 🔥 4 swivel castors for mobility
- 🔥 Timer control inside
- 🔥 Buzzer alarms when marinating cycle is finished
- 🔥 Two plastic containers (one perforated pan)
- 🔥 Deeper flavor profile can be infused inside proteins
- 🔥 Marinate on demand to avoid waste

MODEL	CAPACITY/CYCLE	TIMING	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PEM900	36 kg 79 lbs	10 Min	250 W / 230 V	950 x 550 x 750 mm 37.5 x 21.5 x 29.5 inch	1030 x 590 x 1030 mm 41 x 23 x 41 inch	38 kg 84 lbs	48 kg 106 lbs



PFFB6C

Electric Fries Station

- Full stainless steel construction
- Durable and reliable ceramic heating elements
- Special design bottom heater for dump pan heating
- Divider optionally to segregate different product placed in the dump pan Raised edge around dump basket and pre-pack area for easier cleaning
- Poly carbonate shield for pre-pack to keep packed fries fresh and warm
- Low wattage rating and less energy consumption
- Easy to clean
- GN pan 1/3 size, 6" deep
- French fries rack

MODEL	TOP HEATER POWER	LAMP	VOLTAGE	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PFFB6C	550W	60W x 2	220 - 240V	680 x 600 x 676 mm 27 x 24 x 26.5 inch	800 x 720 x 830 mm 32 x 28 x 33 inch	28 kg 62 lbs	32 kg 71 lbs



PFFB6

Electric Fries Station

- Full stainless steel construction
- Durable and reliable ceramic heating elements
- Special design bottom heater for dump pan heating
- Divider optionally to segregate different product placed in the dump pan Raised edge around dump basket and pre-pack area for easier cleaning
- Poly carbonate shield for pre-pack to keep packed fries fresh and warm
- Low wattage rating and less energy consumption
- Easy to clean
- GN pan 1/3 size, 6" deep
- French fries rack

MODEL	TOP HEATER POWER	LAMP	PAN HEATER POWER	VOLTAGE	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PFFB6	550W	60W x 2	110W	220 - 240V	660 x 720 x 1500 mm 26 x 28 x 59 inch	720 x 830 x 1620 mm 36 x 33 x 64 inch	58 kg 128 lbs	62 kg 137 lbs



PFFB8

Electric Fries Station

- Full stainless steel construction
- Durable and reliable ceramic heating elements
- Special design bottom heater for dump pan heating
- Divider optionally to segregate different product placed in the dump pan Raised edge around dump basket and pre-pack area for easier cleaning
- Poly carbonate shield for pre-pack to keep packed fries fresh and warm
- Low wattage rating and less energy consumption
- Easy to clean
- GN pan 1/3 size, 6" deep
- French fries rack

MODEL	TOP HEATER POWER	LAMP	PAN HEATER POWER	VOLTAGE	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PFFB8	550W x 2	60W x 4	110W	220 - 240V	800 x 720 x 1500 mm 31.5 x 28 x 59 inch	910 x 830 x 1600 mm 36 x 33 x 63 inch	80 kg 176 lbs	103 kg 227 lbs

**PFFB10**

Electrical French Fries Bagging Station

- 🔥 Stainless steel structure
- 🔥 Infrared ceramic heaters on top
- 🔥 Heating bulbs on top
- 🔥 Mirror polished radiant plate against heater to improve efficiency
- 🔥 Can be used to keep French fries or any food warm
- 🔥 Dumping pan partition to separate different food
- 🔥 Dumping pan and wiring rack can be interchanged
- 🔥 Cabinet underneath for storage of stuff
- 🔥 Perforated pan for drainage of Fries grease
- 🔥 Stainless steel adjustable legs
- 🔥 Front stainless steel box and GN pans

MODEL	PAN HEATER	LAMP	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PFFB10	110 W	4 x 60 W	220 - 240 V / 1450W	1010 x 720 x 1500 mm 40 x 28 x 59 inch	1180 x 840 x 1600 mm 46 x 33 x 63 inch	85 kg 187 lbs	115.5 kg 255 lbs

**PNRC300**

Gas Hokker Stove

- 🔥 All stainless steel frame structure
- 🔥 Manual safety gas valve with electrode sparker
- 🔥 Crown burner flame delivers 6kw power
- 🔥 Copper flame spreader
- 🔥 Cast aluminum burner support to provide perfect gas and air mixture
- 🔥 Cast iron heavy duty 400x400mm cooking grate with enamel coating
- 🔥 Conversion kit for different gas types Designed for commercial use

MODEL	GRATE SIZE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PNRC300	400 x 400 mm 16 x 16 inch	20478 Btu / 6 kW	400 x 400 x 390 mm 16 x 16 x 15 inch	475 x 460 x 425 mm 19 x 18 x 17 inch	10 kg 22 lbs	16 kg 35 lbs

**PNRC580**

Gas Hokker Stove

- 🔥 All stainless steel frame structure
- 🔥 Manual safety gas valve with electrode sparker
- 🔥 Crown burner flame delivers 10 kW power
- 🔥 Copper flame spreader
- 🔥 Cast aluminum burner support to provide perfect gas and air mixture Cast iron heavy duty 580 x 580mm cooking grate
- 🔥 Conversion kit for different gas types
- 🔥 Designed for commercial use

MODEL	GAS TYPE	TOTAL INPUT	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PNRC580	G20, G25, G30, G31	10 kW / Hr	580 x 580 x 385 mm 22 x 23 x 15 inch	730 x 440 x 630 mm 29 x 17 x 25 inch	21 kg 46 lbs	27 kg 59 lbs



Charcoal Oven

- Stainless steel housing and interior
- 2-in-1 charcoal-fueled grill and oven combination
- Enclosed ash drawer and grease collector ensure clean workspace
- Infuses deep coal-fired flavor with 40% less charcoal consumption
- Cook all types of ingredients
- Can achieve temperature between 500-700 F (250-350 C)
- Control airflow through the lower and upper dampers to regulate intensity of embers
- Retaining natural flavor in food, bring out a unique taste
- Searing and grilling the meat, enhancing the meat flavor
- Heating rack on top to keep food warm at 110 F (45 C)
- Door color can be made to order, grey, red, blue, black or yellow
- Thermometer on the door
- Spring door hinge system makes opening and closing easy

MODEL	FIRE UP TIME	INITIAL CHARCOAL LOAD	PRODUCTION	CHARCOAL LOAD DURATION	GRILL SIZE	PRODUCT (WXDXH)	PACKING (WXDXH)	NW	GW
PCG1	45 minutes	8 kg 17.5 lbs	50 kg 110 lbs	6 Hr	500 x 538 mm 20 x 21 inch	622 x 735 x 1256 mm 24 x 29 x 49 inch	820 x 720 x 1270 mm 32 x 28 x 50 inch	182 kg 401lbs	212kg 467bs
PCG1L	45 minutes	10 kg 22 lbs	70 kg 154lbs	7 Hr	510 x 622 mm 20 x 24.5 inch	768 x 735 x 1323 mm 30 x 29 x 52 inch	870 x 840 x 1235 mm 34 x 33 x 49 inch	200 kg 441lbs	260kg 573bs
PCG2	45 minutes	16 kg 35 lbs	100 kg 220 lbs	8 Hr	510 x 762 mm 20 x 30 inch	908 x 735 x 1348 mm 36 x 29 x 53 inch	1020 x 870 x 1740 mm 40 x 34 x 68.5 inch	328.5 kg 723lbs	371.5kg 818bs



Electric Breeding Table

- Stainless steel structure
- Automatic sifting system, hygiene and efficiency
- Powerful brush motor
- Removable brush blender and sifter screen
- Start/stop button for brush motor
- Wire grid for resting food after breeding
- Bottom dough ball pan and flour collection pan
- Includes dipping basket and bowl
- Indicator lights shows operation status
- Available in two configurations: dipping bowls at the front (PABT1B) or at the sides (PABT1A)
- Four 4' brake casters

MODEL	DESCRIPTION	VOLTAGE	POWER	PRODUCT (WXDXH)	PACKING (WXDXH)
PABT1A	Breeding table with sifting system	220 ~ 240V / 50-60Hz	200 W	900 x 500 x 860mm 35 x 20 x 34 inch	920 x 520 x 910mm 36 x 20 x 36 inch
PABT1B	Breeding table with sifting system	220 ~ 240V / 50-60Hz	200 W	1220 x 762 x 860mm 48 x 30 x 34 inch	1250 x 790 x 910mm 49 x 31 x 36 inch



PCM1SC

Electric Stool Cooker

- Stainless steel robust structure
- Cast iron hotplate Ø400mm
- Infinite temperature control 100 - 350 C
- Connection cable 2m long
- The cookware used should not be less than Ø400mm
- On/off switch

MODEL	DESCRIPTION	PLATE SIZE	POWER	VOLTAGE	NW	GW
PCM1SC	Electric Stool Cooker	Dia. 400mm 16 inch	5 kW	380 ~ 400V	23 kg 50.5 lbs	29 kg 63.5 lbs
PCM1SF	Electric Stool Cooker	Dia. 400mm 16 inch	5 kW	380 ~ 400V	25 kg 55 lbs	31 kg 68 lbs
PCM2SC	Electric Stool Cooker	Dia. 400mm 16 inch	5 kW + 5kW	380 ~ 400V	42 kg 92.5 lbs	48 kg 105.5 lbs
PCM2SF	Electric Stool Cooker	Dia. 400mm 16 inch	5 kW + 5kW	380 ~ 400V	46 kg 101 lbs	52 kg 114.5 lbs

Food Steamer



PZBJ4

- Stainless steel structure
- Digital display for accurate temperature setting
- Temperature range 30-110 C
- Water tank level gauge for easy monitoring
- Automatic water filling function
- Buzzer alerts during dry-heating or temperature sensor fault for safe operation
- Suitable for steaming various types of dim sum
- Bakelite cover handle, cool to touch
- Drain cock
- Anti-slip rubber feet

MODEL	DESCRIPTION	POWER	TEMPERATURE RANGE	PRODUCT (WxDxH)	PACKING (WxDxH)
PZBJ4	4-hole Food Steamer	220 V / 3660 W 230 V / 4000 W	30~110 C	474 x 504 x 250 mm 19 x 20 x 10 inch	530 x 510 x 265 mm 21 x 20 x 10 inch



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ACCESSORIES

Filtration and support accessories that extend the life and safety of your kitchen equipment.

POF55

POF85

POF110



POF110

Oil Filter

- 🔥 Stainless steel structure
- 🔥 Reverse pump for easy suction of oil
- 🔥 Pre-filtering 300-micron screen basket
- 🔥 Second deeper 10-micron filtration
- 🔥 Quick disconnect filtering hose
- 🔥 3.5 GPM pump

MODEL	POWER	VOLTAGE	FILTERING CAPACITY	CAPACITY	PRODUCT (WDXH)	PACKING (WDXH)	NW	GW
POF55	1/3 HP	230V 50Hz	3.5 GPM	25 kg 55 lbs	456 x 727 x 492 mm 18 x 29 x 19 inch	810 x 500 x 640 mm 32 x 20 x 25 inch	51 kg 112 lbs	56 kg 124 lbs
POF85	1/3 HP	230V 50Hz	3.5 GPM	39 kg 85 lbs	505 x 906 x 586 mm 20 x 36 x 23 inch	810 x 500 x 680 mm 32 x 20 x 27 inch	51 kg 112 lbs	58.5 kg 129 lbs
POF110	1/3 HP	230V 50Hz	3.5 GPM	50 kg 110 lbs	506 x 907 x 572 mm 20 x 36 x 23 inch	1000 x 550 x 690 mm 39 x 22 x 27 inch	62 kg 137 lbs	66.5 kg 147 lbs

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