



**PRODUCTS
CATALOG**

COTTURA
b b b group





TILTING BOILING / BRATT PAN LINE

08

Electric Boiling Pan

Electric Tilting Boiling Pan

Portable Electric Tilting Boiling Pan

Electric Tilting Bratt Pan

Steam Tilting Boiling Pan

Gas Tilting Boiling Pan

Gas Tilting Bratt Pan

ELECTRIC BOILING PAN

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- Indirect heating via high-saturation steam in the jacket delivers uniform heat distribution and prevents food from scorching
- Equipped with sensors and controllers for real-time monitoring of internal temperature and pressure
- Fitted with a vacuum relief valve to regulate chamber pressure and ensure safe operation
- Double-layer lid design for improved heat retention
- Drain valve with a foldable handle for convenient operation



ELECTRIC TILTING BOILING PAN

CLASSIC Line

Features

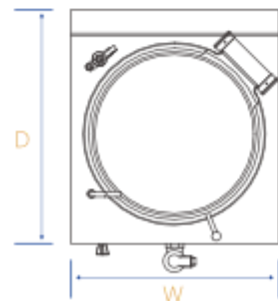
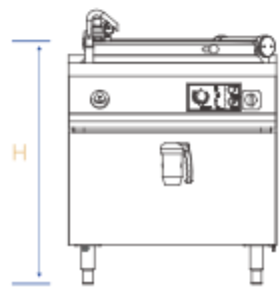
- Solid SUS304 stainless steel structure, durable and hygienic
- Triple-jacket structure and independent steam generator for high efficiency and excellent insulation
- Indirect steam heating eliminates burning and sticking
- Motorised tilting beyond 90°
- Over-pressure, over-temperature and dry-run protection
- Vacuum relief valve for air evacuation during heating
- Automatic power cut-off when vessel is moved from operating position
- Supports floor-mounted, leg-mounted, and wall-mounted installation options



SGD-100
Electric Boiling Pan



SGT-C100B
Electric Tilting Boiling Pan



	SGD-100
W mm	800
D mm	900
H mm	850+30
Power kW	15
Voltage*	380-415V 3P / 50-60Hz
Capacity L	100
Pan Diameter mm	Φ600

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



	SGT-C100B	SGT-C150B	SGT-C200B
W mm	1110	1220	1340
D mm	745	845	965
H mm	1350	1350	1350
Power kW	15	18	24
Voltage*	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz
Capacity L	100	150	200
Pan Diameter mm	Φ550	Φ650	Φ750

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



ELECTRIC TILTING BOILING PAN

ELITE Line

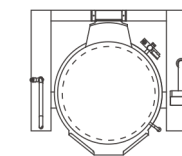
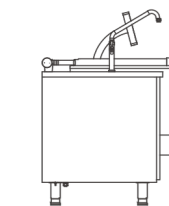
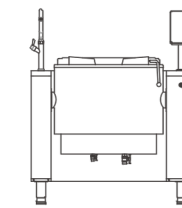
Features

- Solid SUS304 stainless steel structure, durable and hygienic
- Triple-jacket structure and independent steam generator ensure high efficiency and excellent thermal insulation
- Indirect heating prevents food from burning or sticking
- Double-layer lid design for enhanced heat retention
- Motorised tilting beyond 90°
- Over-pressure protection, over-temperature protection, dry-boil protection and automatic power-off upon overturning
- High-grade safety valve assembly for reliable and stable operation
- Optional automatic stirring function for easier cooking and labor saving



SGT-E150B
Electric Tilting Boiling Pan

SGT-E150BU
Electric Tilting Boiling Pan



SGT-E150BM
Electric Tilting Boiling Pan
with Mixer



SGT-E150BUM
Electric Tilting Boiling Pan
with Mixer



	SGT-E100B	SGT-E150B	SGT-E200B	SGT-E250B	SGT-E300B
W mm	1210	1250	1350	1350	1350
D mm	1020	1080	1180	1180	1180
H mm	1470	1470	1470	1470	1470
Power kW	15	18	24	30	36
Voltage*	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz
Capacity L	100	150	200	250	300
Pan Diameter mm	Φ650	Φ700	Φ800	Φ800	Φ800
Control Panel					
Mixer	Optional	Optional	Optional	Optional	Optional

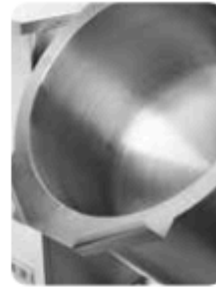
*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.

	SGT-E100BU	SGT-E150BU	SGT-E200BU	SGT-E250BU	SGT-E300BU
W mm	1210	1250	1350	1350	1350
D mm	1020	1080	1180	1180	1180
H mm	1470	1470	1470	1470	1470
Power kW	15	18	24	30	36
Voltage*	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz
Capacity L	100	150	200	250	300
Pan Diameter mm	Φ650	Φ700	Φ800	Φ800	Φ800
Control Panel					
Mixer	Optional	Optional	Optional	Optional	Optional

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.

ELECTRIC TILTING BOILING PAN

SIGNATURE Line

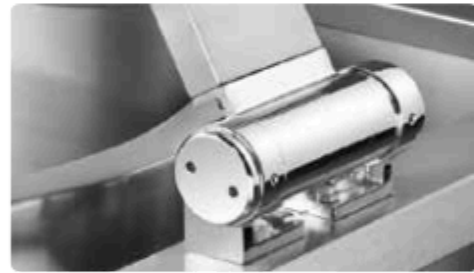


Features

- Solid SUS304 stainless steel structure, durable and hygienic (SUS316 available upon request)
- 10-inch intelligent programmable TFT touchscreen with intuitive interface
- Triple-jacket structure delivers uniform indirect steam heating and prevents burning
- Built-in automatic mixer for efficient cooking
- The double-layer lid provides better heat retention
- Over-pressure protection, over-temperature protection, dry-boil protection and automatic power-off upon overturning functions
- Optional cleaning spray gun for easy sanitation
- Ingress protection rating reaches IPX6

SGT-S100BUM

Electric Tilting Boiling Pan



	SGT-S100BUM	SGT-S150BUM	SGT-S200BUM	SGT-S250BUM	SGT-S300BUM
W mm	1210	1250	1350	1350	1350
D mm	1020	1080	1180	1180	1180
H mm	1470	1470	1470	1470	1470
Power kW	15	18	24	30	36
Voltage*	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz
Capacity L	100	150	200	250	300
Pan Diameter mm	Φ650	Φ700	Φ800	Φ800	Φ800
Control Panel					
Mixer	Included	Included	Included	Included	Included

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



PORTABLE ELECTRIC TILTING BOILING PAN

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- Indirect heating ensures uniform cooking without burning
- High-grade agitator with automatic stirring, easy to disassemble and clean
- User-friendly 10-inch TFT programmable touch control
- Timer and preset functions for flexible operation
- Real-time monitoring of temperature and pressure via sensors and controllers
- High-performance safety valve assembly for safe operation
- Heavy-duty casters with locking brakes for mobility and stability



SGT-S40BM

Portable Electric Tilting Boiling Pan

	SGT-E40BU	SGT-E40BUM	SGT-S40B	SGT-S40BM
W mm	910	910	910	910
D mm	880	880	880	880
H mm	1480	1480	1310	1310
Power kW	9	9	9	9
Voltage*	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz
Capacity L	40	40	40	40
Pan Diameter mm	Φ450	Φ450	Φ450	Φ450
Control Panel				
Mixer	-	Included	-	Included

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.





ELECTRIC TILTING BRATT PAN

Features

- Multi-functional: frying, stir-frying, stewing, deep-frying, boiling and more
- Solid SUS304 stainless steel structure, durable and hygienic
- Exclusive duplex stainless steel base for enhanced corrosion resistance
- The double-layer lid provides better heat retention
- Intelligent power adjustment with custom thermostats for real-time output regulation
- Over-temperature auto-protection ensures stable performance and long service life
- Rounded vessel edges for easy cleaning

JG120B

Electric Tilting Bratt Pan



JG120BU

Electric Tilting Bratt Pan

	JG80B	JG100B	JG120B	JG150B	JG170B	JG200B	JG80BU	JG100BU	JG120BU	JG150BU	JG170BU	JG200BU
Prod. Dimensions												
W mm	1150	1300	1450	1600	1600	1750	1150	1300	1450	1600	1600	1750
D mm	980	980	980	980	980	980	980	980	980	980	980	980
H mm	1370	1370	1370	1370	1370	1370	1370	1370	1370	1370	1370	1370
Power kW	12	15	18	21	21	24	12	15	18	21	21	24
Voltage*	380-415V / 3P / 50-60Hz						380-415V / 3P / 50-60Hz					
Capacity L	80	100	120	150	170	200	80	100	120	150	170	200
Pan size												
W mm	630	780	930	1080	1080	1230	630	780	930	1080	1080	1230
D mm	600	600	600	600	650	650	600	600	600	600	650	650
H mm	230	230	230	230	250	260	230	230	230	230	250	260
Control Panel												

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



STEAM TILTING BOILING PAN

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- Intelligent power adjustment with high-end custom components
- High-saturation steam directly fed into jacket for fast indirect heating without burning
- Integrally stamped inner vessel for full uniform heating
- Motorised tilting beyond 90°
- Automatic condensate drainage eliminates water accumulation
- Ingress protection rating reaches IPX6
- Optional automatic stirring for higher cooking efficiency

SZT-150BU

Steam Tilting Boiling Pan



SZT-150B

Steam Tilting Boiling Pan



	SZT-100B	SZT-150B	SZT-200B	SZT-250B	SZT-300B	SZT-100BU	SZT-150BU	SZT-200BU	SZT-250BU	SZT-300BU
W mm	1210	1250	1350	1350	1350	1210	1250	1350	1350	1350
D mm	1020	1080	1180	1180	1180	1020	1080	1180	1180	1180
H mm	1470	1470	1470	1470	1470	1470	1470	1470	1470	1470
Power kW	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3	0.3
Voltage*	220-240V / 1P / 50-60Hz					220-240V / 1P / 50-60Hz				
Steam Pressure Mpa	0.09	0.09	0.09	0.09	0.09	0.09	0.09	0.09	0.09	0.09
Capacity L	100	150	200	250	300	100	150	200	250	300
Pan Diameter mm	Φ650	Φ700	Φ800	Φ800	Φ800	Φ650	Φ700	Φ800	Φ800	Φ800
Control Panel										

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.

GAS TILTING BOILING PAN

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- Triple-layer vessel with integrally stamped inner tank; indirect steam heating for uniform cooking
- Multi-function gas valve for precise flow adjustment to meet various heating demands
- Motorised tilting beyond 90°
- Real-time monitoring of internal temperature and pressure via sensors and controllers
- Vacuum relief valve for air evacuation during heating
- Flame failure protection and piezoelectric ignition with electronic flame control
- Certified in accordance with GB 3848 for commercial gas appliances



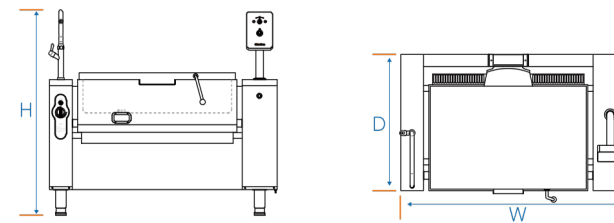
SRT-150B
Gas Tilting Boiling Pan



GAS TILTING BRATT PAN

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- Multi-functional: frying, stir-frying, stewing, deep-frying, boiling
- Motorised tilting beyond 90°
- Flame failure protection and piezoelectric ignition with electronic flame control
- Multi-function gas valve for precise heat regulation
- Real-time monitoring of temperature and pressure via sensors and controllers
- Double stainless steel lid and integrally stamped inner vessel
- Certified in accordance with GB 3848 for commercial gas appliances



JGR120BU
Gas Tilting Bratt Pan

	SRT-100B	SRT-150B	SRT-200B	SRT-250B	SRT-300B	SRT-150BU	SRT-200BU	SRT-250BU	SRT-300BU
W mm	1250	1500	1500	1600	1600	1500	1500	1600	1600
D mm	900	1230	1230	1310	1310	1230	1230	1310	1310
H mm	1350	1470	1470	1470	1470	1470	1470	1470	1470
Power kW	1	1	1	1	1	1	1	1	1
Voltage*	220-240V / 1P / 50-60Hz					220-240V / 1P / 50-60Hz			
Heat Load	15	20	20	30	30	20	20	30	30
Gas Type	Natural Gas					Natural Gas			
Gas Rated Pressure Kpa	2.0	2.0	2.0	2.0	2.0	2.0	2.0	2.0	2.0
Capacity L	100	150	200	250	300	150	200	250	300
Pan Diameter mm	Φ550	Φ800	Φ800	Φ900	Φ900	Φ800	Φ800	Φ900	Φ900
Control Panel									

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.

	JGR80B	JGR100B	JGR120B	JGR150B	JGR170B	JGR200B
W mm	1200	1200	1500	1500	1850	1850
D mm	980	980	980	980	980	980
H mm	1370	1370	1370	1370	1370	1370
Power kW	1	1	1	1	1	1
Voltage*	220-240V / 1P / 50-60Hz					
Heat Load	10	10	15	15	20	20
Gas Type	Natural Gas	Natural Gas	Natural Gas	Natural Gas	Natural Gas	Natural Gas
Gas Rated Pressure Kpa	2.0	2.0	2.0	2.0	2.0	2.0
Capacity L	80	100	120	150	170	200
Control Panel						
Optional						

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



INDUCTION COOKER

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Built-in Induction Cooker

Countertop Induction Cooker

Free-standing Induction Wok Range

Free-standing Induction Large Wok Range

Free-standing Induction Low Stock Pot Range

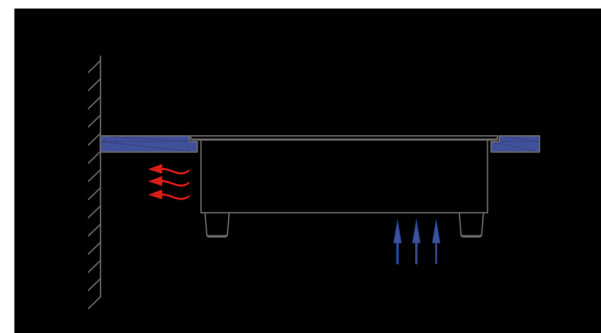
Free-standing Induction Cooker



BUILT-IN INDUCTION COOKER

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- Premium ceramic glass panel with impact resistance and thermal shock protection
- High-quality IGBT components for stable and reliable performance
- Touch control switch for easy operation and precise heat adjustment
- Electromagnetic induction heating technology heats only the cookware, with minimal countertop heat transfer
- Multiple safety protections including pot detection, over-current, over-temperature and over-pressure protection



Installation:

- Installation Type: Built-in
- Requirement: Adequate ventilation at the bottom

Multi-zone Induction Buffet Warmer

PB5000/PB7500

Built-in Induction Warmer

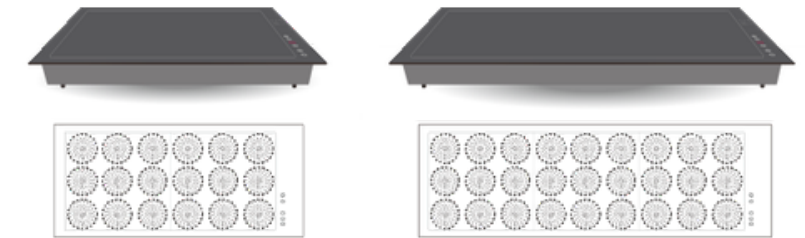
EuroKera® ceramic glass, Wear-Resistant and Impact-Resistant

Full area heating, no blind spots

Each heating zone has 9 induction coils

High temperature limit safety, default control temperature range 45-92°C

Fully welded and polished edges for hygiene purpose



	PB5000	PB7500
Product Dimensions		
W mm	800	1180
D mm	380	380
H mm	84.2	85.6
Power kW	2.5x2	2.5x3
Voltage*	220-240V 1P / 50-60Hz	220-240V 1P / 50-60Hz
External Cutout Size		
W mm	807	1187
D mm	387	387
H mm	9	9
Internal Cutout Size		
W mm	767	1137
D mm	357	357

Built-in Induction Warmer

PB900/PB900C

80°C warming, ideal for buffets



	PB900/900C	PB900E/900EC
W mm	403	403
D mm	403	403
H mm	100	100
Power kW	0.9	0.9
Voltage*	220-240V 1P / 50-60Hz	220-240V 1P / 50-60Hz
Setting 1	Heat up to 100°C	Heat up to 100°C
Setting 2	Heat up to 90°C	Heat up to 90°C
Setting 3	Keep warm at 80°C	Keep warm at 80°C



*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



Built-in Induction Cooker

Touch Control



Timer with completion alarm



QP3.5AC

	QP3.5A	QP3.5AC
W mm	350	350
D mm	450	450
H mm	105	125
Power kW	3.5	3.5
Voltage*	220-240V 1P / 50-60Hz	220-240V 1P / 50-60Hz
Zone	●	●
Control	Touch	Touch



Built-in Induction Cooker

Knob Control



QP5XC

	QP3.5X	QP3.5XC	QP5XC
W mm	350	350	350
D mm	380	380	380
H mm	125	125	125
Power kW	3.5	3.5	5
Voltage*	220-240V 1P / 50-60Hz	220-240V 1P / 50-60Hz	380-415V 3P / 50-60Hz
Zone	●	●	●
Control	Knob	Knob	Knob

4-zone Built-in Induction Cooker

Knob Control



QP14C

	QP14	QP14C
W mm	690	648
D mm	560	648
H mm	125	125
Power kW	3.5×4	3.5×4
Voltage*	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz
Zone	●●●●	●●●●
Control	Knob	Knob



2-zone Built-in Induction Cooker

Knob Control



QP10C

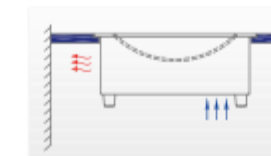
	QP7/7C	QP10/10C	QP7S/7CS	QP10S/10CS
W mm	650	650	400	400
D mm	380	380	650	650
H mm	125	125	125	125
Power kW	3.5×2	5×2	3.5×2	5×2
Voltage*	220-240V 1P / 50-60Hz	380-415V 3P / 50-60Hz	220-240V 1P / 50-60Hz	380-415V 3P / 50-60Hz
Zone	●●	●●	●●	●●
Control	Knob	Knob	Knob	Knob

Built-in Induction Wok

Knob Control



QA5C



	QA3.5/3.5C	QA5C
W mm	403	403
D mm	403	403
H mm	150	150
Power kW	3.5	5
Voltage*	220-240V 1P / 50-60Hz	380-415V 3P / 50-60Hz
Zone	●	●
Control	Knob	Knob

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



COUNTERTOP INDUCTION COOKER

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- Premium ceramic glass panel with impact resistance and thermal shock protection
- High-quality IGBT components for stable and reliable performance
- Touch control switch for easy operation and precise heat adjustment
- Electromagnetic induction heating technology heats only the cookware, with minimal countertop heat transfer
- Multiple safety protections including pot detection, over-current, over-temperature and over-pressure protection

Cooling Requirements:

- Keep away from heat sources; inlet air $\leq 40^{\circ}\text{C}$, grease-free
- Bottom intake: no fabric/obstruction blockage

Cookware Requirements:

- Flat-top induction cookers: Use flat-bottomed magnetic cookware with a diameter of ≥ 18 cm
- Concave induction cookers: Use only dedicated matching cookware. Ensure the curvature perfectly matches the ceramic glass panel to prevent performance loss, malfunctions, or damage. Replace deformed cookware immediately

Countertop Induction Cooker

Knob / Touch Control



TP3.5CK



TP3.5C



TA5C

	TP2.5CK	TP3.5K/3.5CK	TP5CK	TP3.5/3.5C	TP5C	TA3.5/3.5C	TA5/5C
W mm	350	350	350	350	350	400	400
D mm	420	420	420	420	420	470	470
H mm	125	125	125	125	125	180	180
Power kW	2.5	3.5	5	3.5	5	3.5	5
Voltage*	220-240V 1P / 50-60Hz	220-240V 1P / 50-60Hz	380-415V 3P / 50-60Hz	220-240V 1P / 50-60Hz	380-415V 3P / 50-60Hz	220-240V 1P / 50-60Hz	380-415V 3P / 50-60Hz
Zone	●	●	●	●	●	●	●
Type	Flat-top	Flat-top	Flat-top	Flat-top	Flat-top	Concave	Concave
Control	Knob	Knob	Knob	Touch	Touch	Touch	Touch

2-zone Countertop Induction Cooker

Knob / Touch Control



TP10



TP7S

	TP7K/7CK	TP10CK	TP7/7C	TP10/10C	TP7S	TP10S
W mm	700	700	700	700	350	350
D mm	420	420	420	420	700	700
H mm	125	125	125	125	105	105
Power kW	3.5x2	5x2	3.5x2	5x2	3.5x2	5x2
Voltage*	220-240V 1P / 50-60Hz	380-415V 3P / 50-60Hz	220-240V 1P / 50-60Hz	380-415V 3P / 50-60Hz	220-240V 1P / 50-60Hz	380-415V 3P / 50-60Hz
Zone	●●	●●	●●	●●	●●	●●
Control	Knob	Knob	Touch	Touch	Touch	Touch

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.

FREE-STANDING INDUCTION WOK



FREE-STANDING LARGE INDUCTION WOK

Features

- Solid SUS304 stainless steel structure, durable and hygienic (1.5 mm top, 1.0 mm side panels)
- Custom ceramic glass panel, impact-resistant and thermal-shock resistant
- High-quality IGBT for stable performance
- Full-copper induction coil ensures long service life
- Metal handle power control
- Real-time status and fault code display
- Pan-removal, over-current, over-temperature, over-voltage protection
- Magnetic control switch available on request

M15T/20T

1-zone Induction Wok with 1 Basin



M15/20

1-zone Induction Wok



MGS15T/20T

2-zone Induction Wok with 2 Basin



MGDS20C/25C/30C

2-zone Large Induction Wok



MGD20C/25C/30C

1-zone Large Induction Wok



300 mm swivel faucet



Metal handle

	M15/15C	M20/20C	M15T/15TC	M20T/20TC	MGS15/15C	MGS20/20C	MGS15T/15TC	MGS20T/20TC
W mm	800	800	1000	1000	2000	2000	2200	2200
D mm	900	900	900	900	1150	1150	1150	1150
H mm	1010	1010	1110	1110	1260	1260	1260	1260
Power kW	15	20	15	20	15×2	20×2	15×2	20×2
Voltage*	380-415V / 3P / 50-60Hz							
Zone	●	●	●	●	●●	●●	●●	●●
Basin	0	0	1	1	1	1	2	2
Control	■ Handle □ Magnetic	■ Handle □ Magnetic	■ Handle □ Magnetic	■ Handle □ Magnetic	■ Handle □ Magnetic	■ Handle □ Magnetic	■ Handle □ Magnetic	■ Handle □ Magnetic

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.

■ Standard □ Optional

	MGD20/20C	MGD25/25C	MGD30/30C	MGDS20/20C	MGDS25/25C	MGDS30/30C
W mm	1100	1100	1100	2200	2200	2200
D mm	1150	1150	1150	1150	1150	1150
H mm	1260	1260	1260	1260	1260	1260
Power kW	20	25	30	20×2	25×2	30×2
Voltage*	380-415V / 3P / 50-60Hz					
Zone	●	●	●	●●	●●	●●
Pot Size mm	Φ790	Φ790	Φ790	Φ790	Φ790	Φ790
Control	■ Handle □ Magnetic	■ Handle □ Magnetic	■ Handle □ Magnetic	■ Handle □ Magnetic	■ Handle □ Magnetic	■ Handle □ Magnetic

■ Standard □ Optional

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



INDUCTION LOW STOCK POT RANGE



P15/15C
Induction Low Stock Pot Range



Features

- Solid SUS304 stainless steel structure, durable and hygienic
- High-grade ceramic glass panel, impact & corrosion resistant, stable under extreme temperature changes
- High-quality IGBT module for superior quality and stable performance
- Digital display for clear indication of heating levels
- Comprehensive safety protection: pan detection, over-current, over-temperature and over-voltage, for safe and reliable operation
- Folding water faucet, designed for easy water filling

PS15/15C
2-zone Induction Low Stock Pot Range



Multi level knob control
Flexible output power adjustment



Swivel faucet for flexible and convenient operation

	P15/15C	P15K/15CK	PS15/15C	PS15K/15CK
W mm	550	550	1100	1100
D mm	650	650	650	650
H mm	1250	1250	1250	1250
Power kW	15	15	15×2	15×2
Voltage*	380-415V / 3P / 50-60Hz			
Zone	●	●	●●	●●
Pot Size mm	Φ500 × H500	Φ500 × H500	Φ500 × H500	Φ500 × H500
Control	Knob	Magnetic	Knob	Magnetic

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.





FREE-STANDING INDUCTION COOKER WITH CABINET

700 Line

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- High-grade ceramic glass panel, impact & corrosion resistant, stable under extreme temperature changes
- High-quality IGBT module for superior quality and stable performance
- Comprehensive safety protection: pan detection, over-current, over-temperature and over-voltage, for safe and reliable operation
- Multi-power level adjustment for flexible heating control
- Each heating zone has an independent controller for separate operation
- Compact depth design for space-saving installation



CG21AS

6-zone Induction Cooker with Cabinet



CG7A

2-zone Induction Cooker with Cabinet



	CG7AS	CG7ACS	CG10AS	CG10ACS	CG14AS	CG14ACS	CG20AS	CG20ACS	CG21AS	CG21ACS
W mm	400	400	800	800	800	800	800	800	1200	1200
D mm	700	700	700	700	700	700	700	700	700	700
H mm	880	850	880	850	880	850	880	850	880	850
Power kW	3.5×2	3.5×2	2.5×4	2.5×4	3.5×4	3.5×4	5×4	5×4	3.5×6	3.5×6
Voltage*	380-415V / 3P / 50-60Hz									
Zone	●●	●●	●●●●	●●●●	●●●●	●●●●	●●●●	●●●●	●●●●●●	●●●●●●
Back Panel	✓	-	✓	-	✓	-	✓	-	✓	-
Glass Size mm	548×298	598×298	548×298	598×298	548×298	598×298	548×298	598×298	548×298	598×298
Base	Cabinet	Cabinet	Cabinet	Cabinet	Cabinet	Cabinet	Cabinet	Cabinet	Cabinet	Cabinet

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.

FREE-STANDING INDUCTION COOKER WITH CABINET

900 Line

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- High-grade ceramic glass panel, impact & corrosion resistant, stable under extreme temperature changes
- High-quality IGBT module for superior quality and stable performance
- Comprehensive safety protection: pan detection, over-current, over-temperature and over-voltage, for safe and reliable operation
- Multi-power level adjustment for flexible heating control
- Each heating zone has an independent controller for separate operation

CG21C

6-zone Induction Cooker with Cabinet



	CG7 CG7C	CG7A CG7AC	CG10 CG10C	CG10A CG10AC	CG14 CG14C	CG14A CG14AC	CG20 CG20C	CG20A CG20AC	CG21 CG21C	CG21A CG21AC
W mm	400	400	800	800	800	800	800	800	1200	1200
D mm	900	900	900	900	900	900	900	900	900	900
H mm	880	880	880	880	880	880	880	880	880	880
Power kW	3.5×2	3.5×2	2.5×4	2.5×4	3.5×4	3.5×4	5×4	5×4	3.5×6	3.5×6
Voltage*	380-415V / 3P / 50-60Hz									
Zone	●●	●●	●●●●	●●●●	●●●●	●●●●	●●●●	●●●●	●●●●●●	●●●●●●
Glass Size mm	300×300	648×348	300×300	648×348	300×300	648×348	300×300	648×348	300×300	648×348
Base	Cabinet	Cabinet	Cabinet	Cabinet	Cabinet	Cabinet	Cabinet	Cabinet	Cabinet	Cabinet

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



FREE-STANDING INDUCTION COOKER WITH ELECTRIC OVEN

700 Line

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- High-grade ceramic glass panel, impact & corrosion resistant, stable under extreme temperature changes
- High-quality IGBT module for superior quality and stable performance
- Comprehensive safety protection: pan detection, over-current, over-temperature and over-voltage, for safe and reliable operation
- Multi-power level adjustment for flexible heating control
- Each heating zone has an independent controller for separate operation
- Compact depth design for space-saving installation



CG21AS-J
6-zone Induction Cooker
with Electric Oven



FREE-STANDING INDUCTION COOKER WITH ELECTRIC OVEN

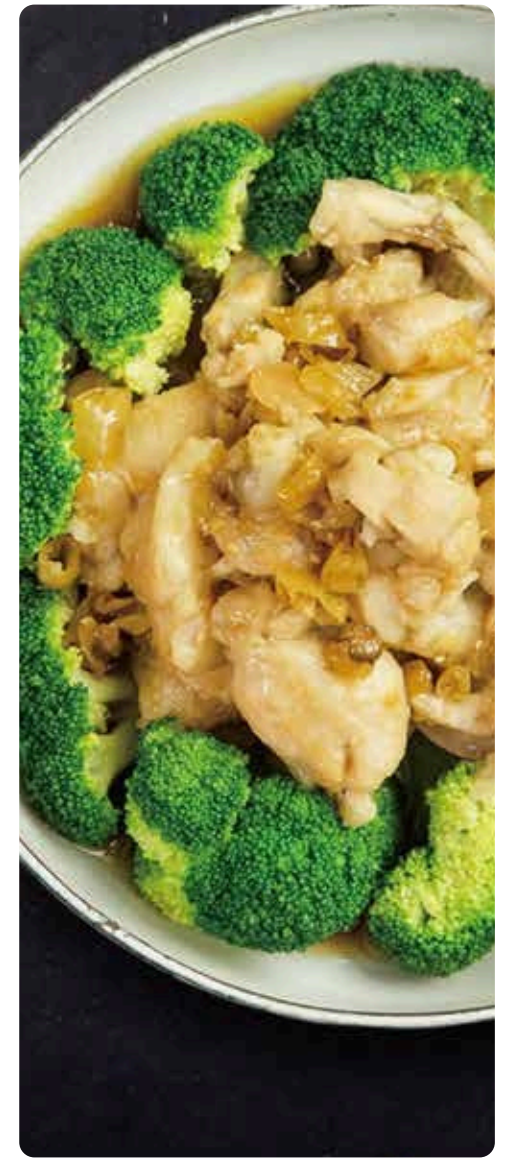
900 Line

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- High-grade ceramic glass panel, impact & corrosion resistant, stable under extreme temperature changes
- High-quality IGBT module for superior quality and stable performance
- Comprehensive safety protection: pan detection, over-current, over-temperature and over-voltage, for safe and reliable operation
- Multi-power level adjustment for flexible heating control
- Each heating zone has an independent controller for separate operation



CG10A-J/14A-J/20A-J
4-zone Induction Cooker
with Electric Oven



	CG10AS-J	CG10ACS-J	CG14AS-J	CG14ACS-J	CG20AS-J	CG20ACS-J	CG21AS-J	CG21ACS-J
W mm	800	800	800	800	800	800	1200	1200
D mm	700	700	700	700	700	700	700	700
H mm	880	850	880	850	880	850	880	850
Power kW	2.5×4+4.8	2.5×4+4.8	3.5×4+4.8	3.5×4+4.8	5×4+4.8	5×4+4.8	3.5×6+4.8	3.5×6+4.8
Voltage*	380-415V / 3P / 50-60Hz							
Zone								
Back Panel	✓	-	✓	-	✓	-	✓	-
Glass Size mm	548×298	598×298	548×298	598×298	548×298	598×298	548×298	598×298
Base	Oven	Oven	Oven	Oven	Oven	Oven	Oven	Oven

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.

	CG10-J CG10C-J	CG10A-J CG10AC-J	CG14-J CG14C-J	CG14A-J CG14AC-J	CG20-J CG20C-J	CG20A-J CG20AC-J	CG21-J CG21C-J	CG21A-J CG21AC-J
W mm	800	800	800	800	800	800	1200	1200
D mm	900	900	900	900	900	900	900	900
H mm	880	880	880	880	880	880	880	880
Power kW	2.5×4+4.8	2.5×4+4.8	3.5×4+4.8	3.5×4+4.8	5×4+4.8	5×4+4.8	3.5×6+4.8	3.5×6+4.8
Voltage*	380-415V / 3P / 50-60Hz							
Zone								
Glass Size mm	300×300	648×348	300×300	648×348	300×300	648×348	300×300	648×348
Base	Oven	Oven	Oven	Oven	Oven	Oven	Oven	Oven

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



WESTERN COOKING EQUIPMENT - 700/900 Line

Electric Noodle / Pasta Cooker

Electric Deep Fryer

Electric Griddle

Electric Chargrill

ELECTRIC NOODLE / PASTA COOKER

700 Line

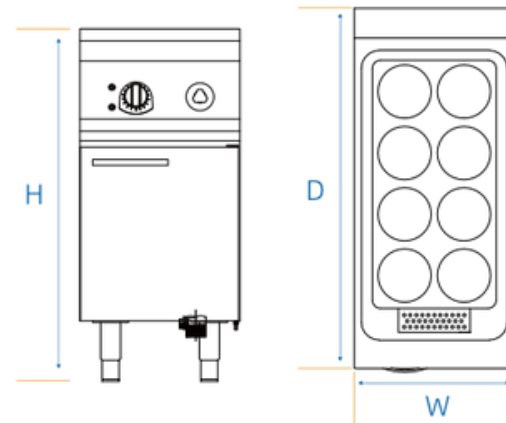
Features

- Solid SUS304 stainless steel structure, durable and hygienic
- High-quality heating element, fast heating, reliable and long-lasting
- Even heating for consistent cooking
- Large capacity for commercial use
- Overflow trough design to effectively prevent boiling soup from spilling



YF12/12C/12D

1-tank Electric Pasta



	YF8S	YF8CS	YF16S	YF16CS	YF9DS	YF18DS
W mm	400	400	700	700	400	700
D mm	700	700	700	700	700	700
H mm	880	880	880	880	880	880
Power kW	8	8	8×2	8×2	9	9×2
Voltage*	380-415V / 3P / 50-60Hz				380-415V / 3P / 50-60Hz	
Tank	■	■	■■	■■	■	■■
Heating Method	Induction	Induction	Induction	Induction	Electric	Electric
Thermostat Range	50-110°C	50-110°C	50-110°C	50-110°C	50-110°C	50-110°C

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



ELECTRIC NOODLE / PASTA COOKER

900 Line

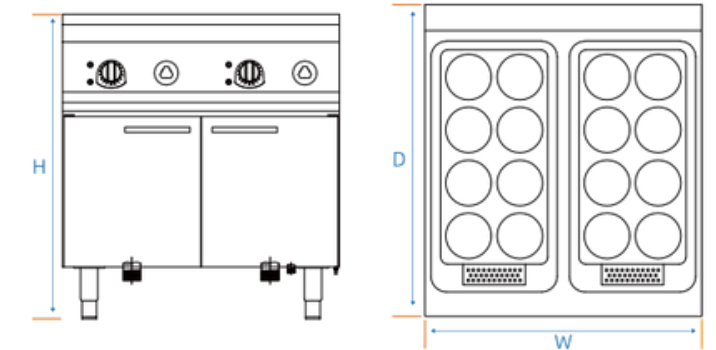
Features

- Solid SUS304 stainless steel structure, durable and hygienic
- High-quality heating element, fast heating, reliable and long-lasting
- Even heating for consistent cooking
- Large capacity for commercial use
- Overflow trough design to effectively prevent boiling soup from spilling



YF24/24C

2-tank Electric Noodle Cooker



	YF12	YF12C	YF24	YF24C	YF12D	YF24D
W mm	400	400	800	800	400	800
D mm	900	900	900	900	900	900
H mm	880	880	880	880	880	880
Power kW	12	12	12×2	12×2	12	12×2
Voltage*	380-415V / 3P / 50-60Hz				380-415V / 3P / 50-60Hz	
Tank	■	■	■■	■■	■	■■
Heating Method	Induction	Induction	Induction	Induction	Electric	Electric
Thermostat Range	50-110°C	50-110°C	50-110°C	50-110°C	50-110°C	50-110°C

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.

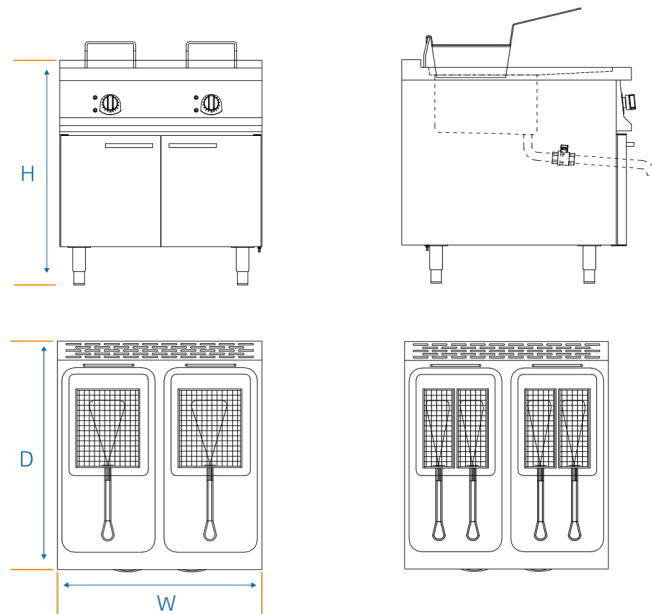


ELECTRIC DEEP FRYER

700 Line

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- High-quality heating element, fast heating, reliable and long-lasting
- Stepless knob control for smooth and precise heat adjustment
- Oil drainage system for convenient residue disposal



	ZL9DS	ZL18DS
W mm	400	700
D mm	700	700
H mm	880	880
Power kW	9	9×2
Voltage*	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz
Tank	■	■ ■
Heating Method	Electric	Electric
Capacity L	20	20×2

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.

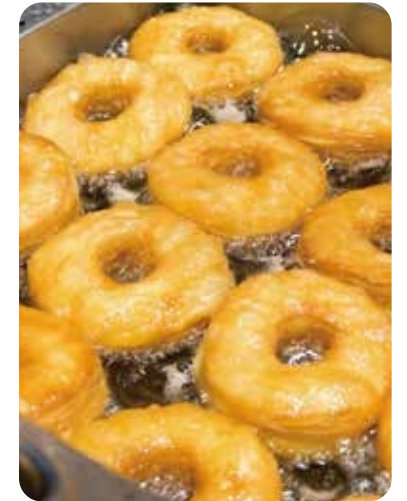


ELECTRIC DEEP FRYER

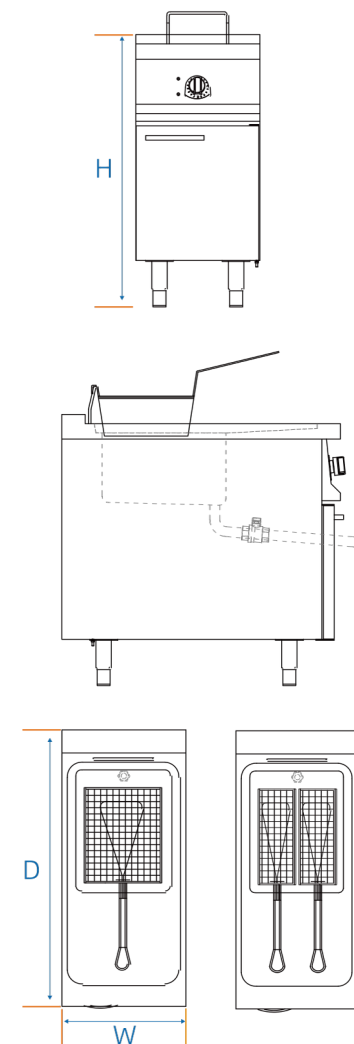
900 Line

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- High-quality heating element, fast heating, reliable and long-lasting
- Stepless knob control for smooth and precise heat adjustment
- Oil drainage system for convenient residue disposal



ZL9D
1-tank Electric Deep Fryer



	ZL9D	ZL18D
W mm	400	800
D mm	900	900
H mm	880	880
Power kW	9	9×2
Voltage*	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz
Tank	■	■ ■
Heating Method	Electric	Electric
Capacity L	23	23×2

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



ELECTRIC GRIDDLE

700 / 900 Line

Features

- One-piece stamped stainless steel panel for superior rigidity and durability
- Low-alloy steel cooking plate for exceptional heat retention and conductivity
- Slide-out grease collection tray for convenient oil disposal and easy cleaning
- Equipped with an over-temperature protection switch for safe and reliable operation



PL12

Full Flat Griddle



	700 Line				900 Line			
	PL9S	PL9BS	PL9CS	PL9K	PL12	PL12B	PL12C	PL12K
W mm	700	700	700	700	800	800	800	800
D mm	700	700	700	700	900	900	900	900
H mm	880	880	880	880	880	880	880	880
Power kW	9	9	9	9	12	12	12	12
Voltage*	380-415V / 3P / 50-60Hz				380-415V / 3P / 50-60Hz			
Griddle Type	Full Flat	Half Flat	1/3 Ribbed	Full Ribbed	Full Flat	Half Flat	1/3 Ribbed	Full Ribbed
Thermostat Range	50-300°C	50-300°C	50-300°C	50-300°C	50-300°C	50-300°C	50-300°C	50-300°C

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



ELECTRIC CHARGRILL

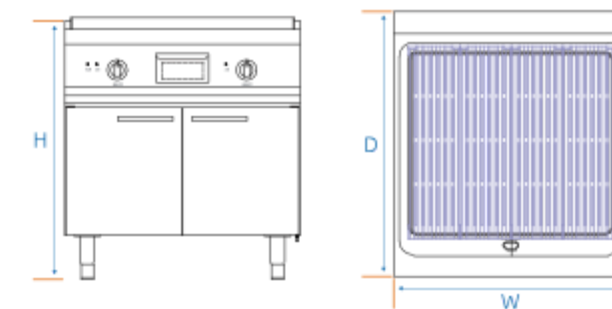
700 / 900 Line

Features

- Premium cast iron grill rack for excellent heat retention and even cooking
- Solid SUS304 stainless steel structure, durable and hygienic
- Efficient dual-reflection heating system for even heat distribution and optimal cooking performance
- Slide-out grease collection tray for convenient oil disposal and easy cleaning
- Equipped with an over-temperature protection switch for safe and reliable operation

ZMH12

Electric Chargrill



	700 Line	900 Line
	ZMH9S	ZMH12
W mm	700	800
D mm	700	900
H mm	880	880
Power kW	9	9
Voltage*	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz
Thermostat Range	50-300°C	50-300°C

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



OTHER ELECTRIC COOKING EQUIPMENT

Electric Combi Oven

Commercial Air Fryer

Electric Rice Steamer

Electric Steam Cabinet

Electric Dim Sum Steamer



ELECTRIC COMBI OVEN

With Independent Steam Generator

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- Tempered glass door with insulated design for safety and heat retention
- 10-inch color touch screen control with self-developed operating system
- Independent steam generator for stable and efficient steam supply
- Built-in self-cleaning function for easy maintenance



HX101
Combi Oven



HX201
Combi Oven



Professional Manual Mode

Comprehensive and flexible configurable settings, intuitive & user-friendly operation interface, capable of meeting the culinary demands of professional chefs



Smart Preset Mode

The combi steamer oven is equipped with smart preset functions, even beginners can complete cooking with ease

	HX101	HX201
W mm	920	920
D mm	800	865
H mm	1180	1800
Power kW	12+18	24+36
Voltage*	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz
Heating Method	Electric	Electric
Capacity L	10 × 1/1 CN	20 × 1/1 CN

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.

COMMERCIAL AIR FRYER

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- Color LCD touch screen with self-developed operating system for intuitive and stable operation
- High-efficiency hot air circulation system for even and consistent cooking
- Large-capacity inner cavity to meet high-volume commercial cooking needs
- Simple operation and convenient daily use, effectively improving cooking efficiency



AF9
Commercial Air Fryer



	AF9
W mm	880
D mm	770
H mm	750
Power kW	9
Voltage*	380-415V 3P / 50-60Hz
Heating Method	Electric
Capacity L	20

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



ELECTRIC ROLL-IN STEAM CABINET

SZH-16
Electric Roll-in Steam Cabinet

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- Adjustable steam output for faster steam generation, higher efficiency
- Dry-run protection and low-water power cut-off
- Automatic water replenishment, high-temperature resistant materials and imported gaskets
- Automatic condensate drainage for better steaming results
- Independent multi-compartment control, no flavor crossover
- Adjustable legs for stable placement
- Independent control for multiple decks, effectively preventing cross-flavor



ELECTRIC STEAM CABINET

Features

- Solid SUS304 stainless steel structure, durable and hygienic
- Efficient steam heating for fast cooking and even steaming results
- Anti-scald handle design ensures safe and comfortable operation
- Large capacity design to meet high-volume commercial cooking needs
- Automatic water replenishment, water shortage alarm and dry-burn prevention ensure safe and stable operation



CH-24A
2-door Electric Rice Steamer



ZGD-3
3-deck Electric Seafood Steamer



★ Note: Install a water softener at the steam generator inlet. Clean the water level probe every 3 months to prevent scale buildup

	1-door Electric Rice Steamer	2-door Electric Rice Steamer
	CH-12A	CH-24A
W mm	600	1150
D mm	750	750
H mm	1650	1650
Power kW	12	12×2
Voltage*	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz
Heating Method	Electric	Electric
Tray Spec mm	400×600×48	400×600×48

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.

★ Note: Install a water softener at the steam generator inlet. Clean the water level probe every 3 months to prevent scale buildup

	3-deck Electric Seafood Steamer	Electric Roll-in Steam Cabinet
	ZGD-3	SZH-16
W mm	900	1250
D mm	810	880
H mm	1900	1800
Power kW	24	24
Voltage*	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz
Heating Method	Electric	Electric

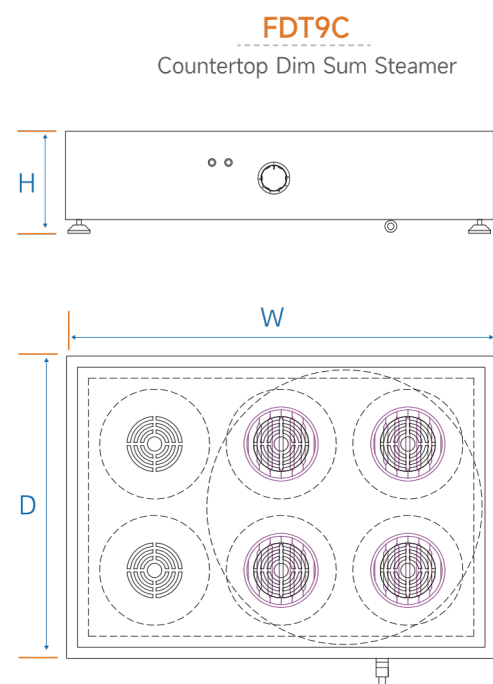
*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



ELECTRIC DIM SUM STEAMER

Features

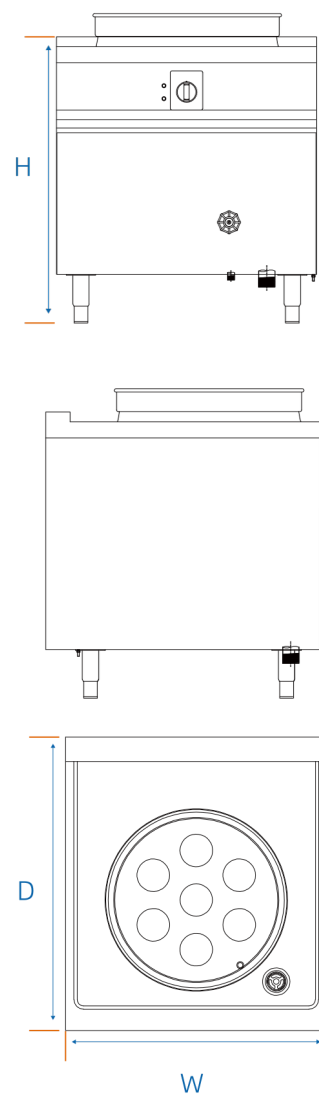
- Solid SUS304 stainless steel structure, durable and hygienic
- Integrally stamped top with heavy-duty frame
- High-performance thermostat for accurate temperature control
- Over-temperature and dry-run protection
- Knob control for flexible power adjustment



Electric Dim Sum Steamer				
	FD9CS	FD9C	FDT3C	FDT9C
W mm	700	900	550	780
D mm	700	700	550	550
H mm	880	880	185	185
Power kW	9	9	3	9
Voltage*	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz
Heating Method	Electric	Electric	Electric	Electric
Structure Type	Floor-standing	Floor-standing	Countertop	Countertop
Thermostat Range	50-110°C	50-110°C	50-110°C	50-110°C

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.

ZL12C/15C/18C
1-zone Electric Steamer



Electric Steamer						
	ZL12C	ZL15C	ZL18C	ZLS12C	ZLS15C	ZLS18C
W mm	800	800	800	1500	1500	1500
D mm	900	900	900	900	900	900
H mm	880	880	880	880	880	880
Power kW	12	15	18	12×2	15×2	18×2
Voltage*	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz	380-415V 3P / 50-60Hz
Zone	●	●	●	●●	●●	●●
Structure Type	Floor-standing	Floor-standing	Floor-standing	Floor-standing	Floor-standing	Floor-standing
Thermostat Range	50-110°C	50-110°C	50-110°C	50-110°C	50-110°C	50-110°C

*Voltage customizable upon request. Listed range is for customization only, not universal auto-adaptation.



Features

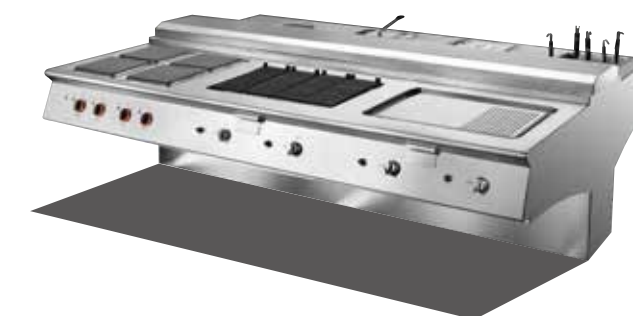
- Solid SUS304 stainless steel structure, durable and hygienic
- Integrally stamped top with heavy-duty frame
- High-performance thermostat for accurate temperature control
- Over-temperature and dry-run protection
- Knob control for flexible power adjustment
- Adjustable stainless steel legs for stable placement





MONOBLOCK COOKING LINE

MONOBLOCK COOKING LINE



Features

- Integrated design effectively saves kitchen space
- Components can be freely combined and configured according to customer requirements
- Solid SUS304 stainless steel structure, elegant appearance and easy to clean
- Each component can be controlled independently for efficient energy saving





COMMERCIAL KITCHEN EXHAUST HOOD

COMMERCIAL KITCHEN EXHAUST HOOD

Features

- Scientific internal circulation ventilation system maintains fresh air for a healthy cooking environment
- Fully automatic cleaning system and smooth hood surface reduce cleaning workload
- Advanced filtering system effectively removes grease, eco-friendly design
- Energy-saving lighting: ≥ 500 Lux illumination with 50% lower power consumption
- Main components made of SUS304 stainless steel for long service life
- Independent customized design for unique kitchen layouts



Scientific ventilation system design



Fully automatic cleaning system



Scientific filter design



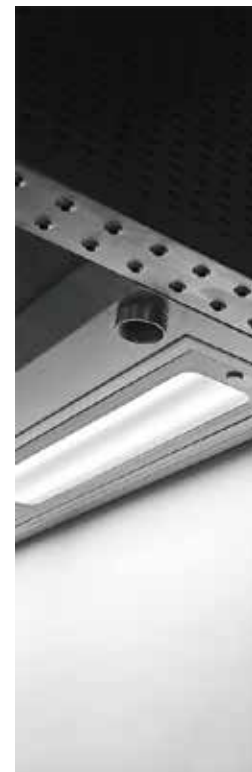
Energy-efficient lighting design



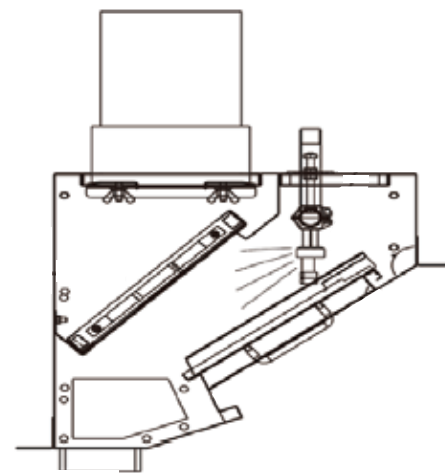
Solid SUS304 stainless steel



Customized personalized design



Section View Of Ceiling Ventilation



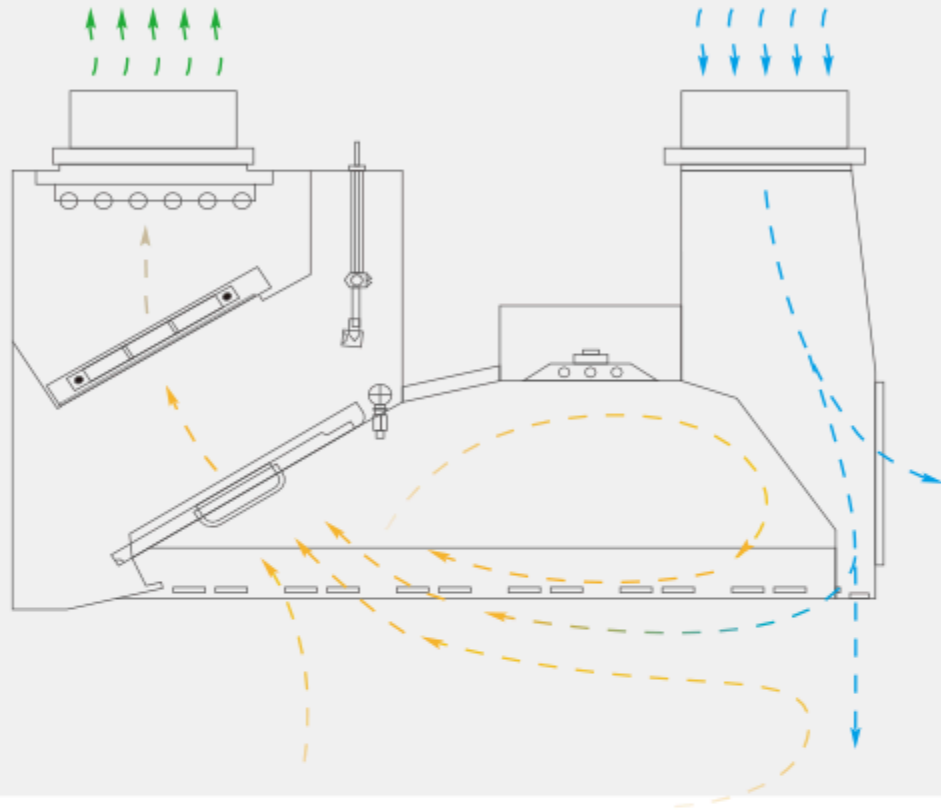
Controller

Performance Features

- Equipped with a high-quality PLC controller, enabling fully automatic operation for the smoke hood cleaning process
- Advanced software programming continuously monitors the water pressure, water temperature, water flow, and detergent levels of the cleaning system. It triggers timely alarms to ensure thorough filter cleaning
- Enables unattended operation



ACAS Advanced Air Circuit System

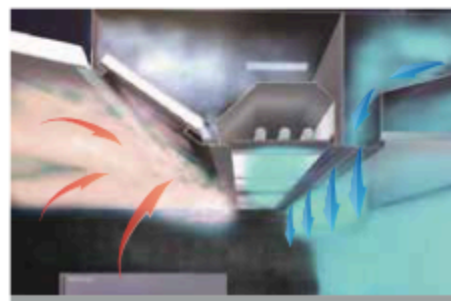


Low-Speed Air Supply Technology

- With carefully engineered hood profile and air duct layout, Chinducs exhaust hoods automatically adjust fresh air supply in line with outdoor temperature and humidity across seasons. This ensures optimal operating comfort while reducing air conditioning load and cutting energy consumption.
- By balancing the ratio of supply air to exhaust air, Chinducs exhaust hoods maintain a slight negative pressure in the kitchen, effectively containing cooking fumes and odors to prevent them from spreading to other dining areas.

Air shield oil fume capture system

- Utilizing the air vortex effect, cooking fumes are locked inside the hood. Our design team performs scientific calculations based on actual site conditions to prevent fume dispersion and achieve energy savings.



3D surround suction air duct design



Air shield oil fume capture system



Slightly negative pressure fresh air system



Sustained assurance of high-quality indoor air