



GASTRONORM PAN

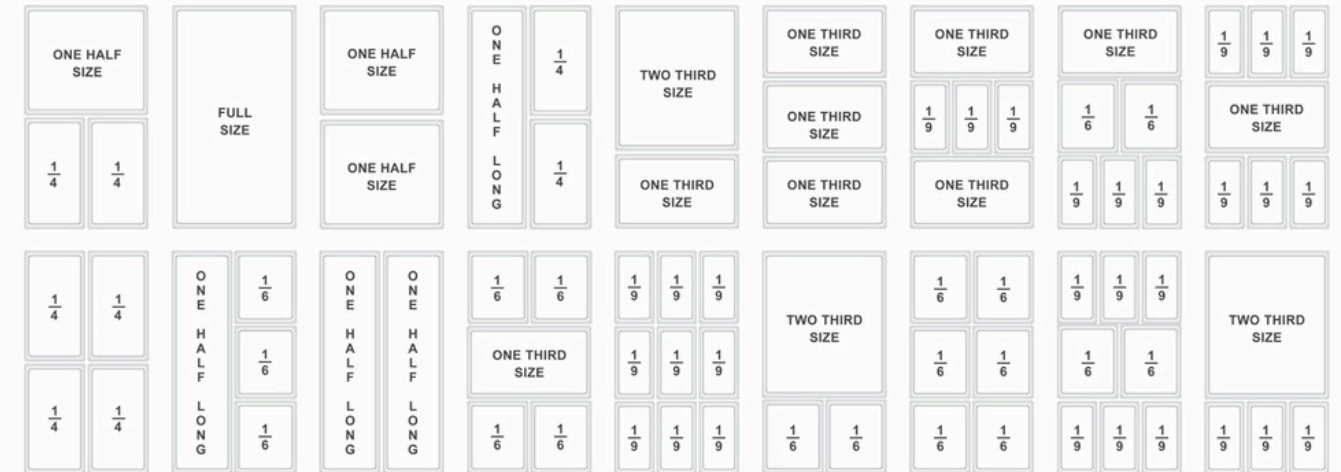


Standard Features:

- Europe Gastronorm Pan.
- According with EN-631 STANDARD.
- Stacking & Anti-jam function.
- Stakable.
- Prevent jamming during storage.
- Easy to take out.
- Additional handle.
- Convenience use.



Pan layouts



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
821-20	GN2/1 x 20	0.8	650 x 530 x 20	6
821-40	GN2/1 x 40	0.8	650 x 530 x 40	6
821-55	GN2/1 x 55	0.8	650 x 530 x 55	6
821-2	GN2/1 x 65	0.8	650 x 530 x 65	6
821-4	GN2/1 x 100	0.8	650 x 530 x 100	6
821-6	GN2/1 x 150	0.8	650 x 530 x 150	6
821-8	GN2/1 x 200	0.8	650 x 530 x 200	6



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
811-20	GN1/1 x 20	0.6	530 x 325 x 20	6
811-40	GN1/1 x 40	0.6	530 x 325 x 40	6
811-55	GN1/1 x 55	0.6	530 x 325 x 55	6
811-2	GN1/1 x 65	0.6	530 x 325 x 65	6
811-4	GN1/1 x 100	0.6	530 x 325 x 100	6
811-6	GN1/1 x 150	0.7	530 x 325 x 150	6
811-8	GN1/1 x 200	0.7	530 x 325 x 200	6



GASTRONORM PAN



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
812-20	GN1/2 x 20	0.6	325 x 265 x 20	12
812-40	GN1/2 x 40	0.6	325 x 265 x 40	12
812-55	GN1/2 x 55	0.6	325 x 265 x 55	12
812-2	GN1/2 x 65	0.6	325 x 265 x 65	12
812-4	GN1/2 x 100	0.6	325 x 265 x 100	12
812-6	GN1/2 x 150	0.7	325 x 265 x 150	12
812-8	GN1/2 x 200	0.7	325 x 265 x 200	12



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
813-20	GN1/3 x 20	0.6	325 x 176 x 20	18
813-40	GN1/3 x 40	0.6	325 x 176 x 40	18
813-55	GN1/3 x 55	0.6	325 x 176 x 55	18
813-2	GN1/3 x 65	0.6	325 x 176 x 65	18
813-4	GN1/3 x 100	0.6	325 x 176 x 100	18
813-6	GN1/3 x 150	0.7	325 x 176 x 150	18
813-8	GN1/3 x 200	0.7	325 x 176 x 200	18



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
814-20	GN1/4 x 20	0.6	265 x 162 x 20	24
814-40	GN1/4 x 40	0.6	265 x 162 x 40	24
814-55	GN1/4 x 55	0.6	265 x 162 x 55	24
814-2	GN1/4 x 65	0.6	265 x 162 x 65	24
814-4	GN1/4 x 100	0.6	265 x 162 x 100	24
814-6	GN1/4 x 150	0.7	265 x 162 x 150	24
814-8	GN1/4 x 200	0.7	265 x 162 x 200	24



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
816-2	GN1/6 x 65	0.6	176 x 162 x 65	36
816-4	GN1/6 x 100	0.6	176 x 162 x 100	36
816-6	GN1/6 x 150	0.7	176 x 162 x 150	36
816-8	GN1/6 x 200	0.7	176 x 162 x 200	36



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
819-2	GN1/9 x 65	0.6	176 x 108 x 65	48
819-4	GN1/9 x 100	0.7	176 x 108 x 100	48
819-6	GN1/9 x 150	0.7	176 x 108 x 150	48



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
823-20	GN2/3 x 20	0.6	353 x 325 x 20	12
823-40	GN2/3 x 40	0.6	353 x 325 x 40	12
823-55	GN2/3 x 55	0.6	353 x 325 x 55	12
823-2	GN2/3 x 65	0.6	353 x 325 x 65	12
823-4	GN2/3 x 100	0.6	353 x 325 x 100	12
823-6	GN2/3 x 150	0.7	353 x 325 x 150	12
823-8	GN2/3 x 200	0.7	353 x 325 x 200	12



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
824-20	GN2/4 x 20	0.6	530 x 162 x 20	12
824-40	GN2/4 x 40	0.6	530 x 162 x 40	12
824-2	GN2/4 x 65	0.6	530 x 162 x 65	24
824-4	GN2/4 x 100	0.6	530 x 162 x 100	18
824-6	GN2/4 x 150	0.7	530 x 162 x 150	12



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
8112-2	GN1/12 x 65	0.6	132 x 108 x 65	36
8112-4	GN1/12 x 100	0.7	132 x 108 x 100	36



PERFORATED GASTRONORM PAN



Standard Features :

- Europe perforated Gastronorm pan.
- Hole dia:5 mm.



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
821-20P	GN2/1 x 20	0.8	650 x 530 x 20	6
821-40P	GN2/1 x 40	0.8	650 x 530 x 40	6
821-55P	GN2/1 x 55	0.8	650 x 530 x 55	6
821-2P	GN2/1 x 65	0.8	650 x 530 x 65	6
821-4P	GN2/1 x 100	0.8	650 x 530 x 100	6
821-6P	GN2/1 x 150	0.8	650 x 530 x 150	6
821-8P	GN2/1 x 200	0.8	650 x 530 x 200	6



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
811-20P	GN1/1 x 20	0.6	530 x 325 x 20	6
811-40P	GN1/1 x 40	0.6	530 x 325 x 40	6
811-55P	GN1/1 x 55	0.6	530 x 325 x 55	6
811-2P	GN1/1 x 65	0.6	530 x 325 x 65	6
811-4P	GN1/1 x 100	0.6	530 x 325 x 100	6
811-6P	GN1/1 x 150	0.7	530 x 325 x 150	6
811-8P	GN1/1 x 200	0.7	530 x 325 x 200	6



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
812-20P	GN1/2 x 20	0.6	325 x 265 x 20	12
812-40P	GN1/2 x 40	0.6	325 x 265 x 40	12
812-55P	GN1/2 x 55	0.6	325 x 265 x 55	12
812-2P	GN1/2 x 65	0.6	325 x 265 x 65	12
812-4P	GN1/2 x 100	0.6	325 x 265 x 100	12
812-6P	GN1/2 x 150	0.7	325 x 265 x 150	12
812-8P	GN1/2 x 200	0.7	325 x 265 x 200	12



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
823-20P	GN2/3 x 20	0.6	353 x 325 x 20	12
823-40P	GN2/3 x 40	0.6	353 x 325 x 40	12
823-55P	GN2/3 x 55	0.6	353 x 325 x 55	12
823-2P	GN2/3 x 65	0.6	353 x 325 x 65	12
823-4P	GN2/3 x 100	0.6	353 x 325 x 100	12
823-6P	GN2/3 x 150	0.7	353 x 325 x 150	12
823-8P	GN2/3 x 200	0.7	353 x 325 x 200	12

Standard Features :

- Europe perforated Gastronorm pan.
- Hole dia:3.5 mm.



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
821-20SP	GN2/1*20	0.8	650*530*20	6
821-40SP	GN2/1*40	0.8	650*530*40	6
821-55SP	GN2/1*55	0.8	650*530*55	6
821-2SP	GN2/1*65	0.8	650*530*65	6
821-4SP	GN2/1*100	0.8	650*530*100	6
821-6SP	GN2/1*150	0.8	650*530*150	6
821-8SP	GN2/1*200	0.8	650*530*200	6



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
811-20SP	GN1/1*20	0.6	530*325*20	6
811-40SP	GN1/1*40	0.6	530*325*40	6
811-55SP	GN1/1*55	0.6	530*325*55	6
811-2SP	GN1/1*65	0.6	530*325*65	6
811-4SP	GN1/1*100	0.6	530*325*100	6
811-6SP	GN1/1*150	0.7	530*325*150	6
811-8SP	GN1/1*200	0.7	530*325*200	6



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
812-20SP	GN1/2*20	0.6	325*265*20	12
812-40SP	GN1/2*40	0.6	325*265*40	12
812-55SP	GN1/2*55	0.6	325*265*55	12
812-2SP	GN1/2*65	0.6	325*265*65	12
812-4SP	GN1/2*100	0.6	325*265*100	12
812-6SP	GN1/2*150	0.7	325*265*150	12
812-8SP	GN1/2*200	0.7	325*265*200	12



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
813-20SP	GN1/3*20	0.6	325*176*20	18
813-40SP	GN1/3*40	0.6	325*176*40	18
813-55SP	GN1/3*55	0.6	325*176*55	18
813-2SP	GN1/3*65	0.6	325*176*65	18
813-4SP	GN1/3*100	0.6	325*176*100	18
813-6SP	GN1/3*150	0.7	325*176*150	18
813-8SP	GN1/3*200	0.7	325*176*200	18



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
823-20SP	GN2/3*20	0.6	353*325*20	12
823-40SP	GN2/3*40	0.6	353*325*40	12
823-55SP	GN2/3*55	0.6	353*325*55	12
823-2SP	GN2/3*65	0.6	353*325*65	12
823-4SP	GN2/3*100	0.6	353*325*100	12
823-6SP	GN2/3*150	0.7	353*325*150	12
823-8SP	GN2/3*200	0.7	353*325*200	12





PERFORATED GASTRONORM PAN



Europe gastronorm pan cover

Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
821-L	GN2/1 COVER	0.9	650 x 530	6
811-L	GN1/1 COVER	0.7	530 x 325	6
812-L	GN1/2 COVER	0.7	325 x 265	12
813-L	GN1/3 COVER	0.7	325 x 176	18
814-L	GN1/4 COVER	0.7	265 x 162	24
816-L	GN1/6 COVER	0.7	176 x 162	36
819-L	GN1/9 COVER	0.7	176 x 108	48
823-L	GN2/3 COVER	0.7	353 x 325	12
824-L	GN2/4 COVER	0.7	530 x 162	12
8112-L	GN1/12 COVER	0.7	132 x 108	36

Europe Gastronorm pan cover with notch

Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
821-L	GN2/1 COVER	0.9	650 x 530	6
811-L	GN1/1 COVER	0.7	530 x 325	6
812-L	GN1/2 COVER	0.7	325 x 265	12
813-L	GN1/3 COVER	0.7	325 x 176	18
814-L	GN1/4 COVER	0.7	265 x 162	24
816-L	GN1/6 COVER	0.7	176 x 162	36
819-L	GN1/9 COVER	0.7	176 x 108	48
823-L	GN2/3 COVER	0.7	353 x 325	12
824-L	GN2/4 COVER	0.7	530 x 162	12
8112-L	GN1/12 COVER	0.7	132 x 108	36

ADDITIONAL HANDLE



EUROPE GASTRONORM PAN COVER



Model no	Dimension (mm)	Packing Size (mm)	PCS / CTN	Remark
811-LS	530 x 325	550 x 345 x 155	6	With glue
812-LS	325 x 265	560 x 350 x 125	12	With glue
813-LS	325 x 176	560 x 350 x 130	18	With glue
814-LS	265 x 162	560 x 350 x 135	24	With glue
816-LS	176 x 162	560 x 350 x 135	36	With glue
819-LS	176 x 108	475 x 375 x 140	48	With glue

Model no	Dimension (mm)	Packing Size (mm)	PCS / CTN	Remark
811-LSL	530 x 325	550 x 345 x 155	6	Without glue
812-LSL	325 x 265	560 x 350 x 125	12	Without glue
813-LSL	325 x 176	560 x 350 x 130	18	Without glue
814-LSL	265 x 162	560 x 350 x 135	24	Without glue
816-LSL	176 x 162	560 x 350 x 135	36	Without glue

Model no	Dimension (mm)	Packing Size (mm)	PCS / CTN	Remark
811-LSA	512 x 305 x 26	550 x 345 x 200	6	With glue
812-LSA	307 x 246 x 26	560 x 350 x 200	12	With glue
813-LSA	306 x 157 x 26	540 x 340 x 180	18	With glue
816-LSA	157 x 144 x 22	530 x 340 x 160	24	With glue
823-LSA	337 x 308 x 26	680 x 380 x 200	36	With glue

Stainless steel dividing strip

Model no	Specification
FGT-11	525 x 25 x 10
FGT-12	325 x 25 x 10

Stainless steel drain shelf

Model no	Specification
GSB-11	460 x 270 x 15
GSD-12	270 x 210 x 15





US GASTRONORM PAN



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
811-20T	GN1/1 x 25	0.5	530 x 325 x 20	20
811-40T	GN1/1 x 40	0.5	530 x 325 x 40	20
811-2T	GN1/1 x 65	0.5	530 x 325 x 65	20
811-4T	GN1/1 x 100	0.5	530 x 325 x 100	20
811-6T	GN1/1 x 150	0.5	530 x 325 x 150	10
811-8T	GN1/1 x 200	0.5	530 x 325 x 200	10



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
812-20T	GN1/2 x 25	0.5	325 x 265 x 25	40
812-40T	GN1/2 x 40	0.5	325 x 265 x 40	40
812-2T	GN1/2 x 65	0.5	325 x 265 x 65	40
812-4T	GN1/2 x 100	0.5	325 x 265 x 100	40
812-6T	GN1/2 x 150	0.5	325 x 265 x 150	20
812-8T	GN1/2 x 200	0.5	325 x 265 x 200	20



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
813-20T	GN1/3 x 25	0.5	325 x 176 x 25	60
813-40T	GN1/3 x 40	0.5	325 x 176 x 40	60
813-2T	GN1/3 x 65	0.5	325 x 176 x 65	60
813-4T	GN1/3 x 100	0.5	325 x 176 x 100	60
813-6T	GN1/3 x 150	0.5	325 x 176 x 150	40
813-8T	GN1/3 x 200	0.5	325 x 176 x 200	40



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
814-20T	GN1/4 x 25	0.5	265 x 162 x 25	80
814-40T	GN1/4 x 40	0.5	265 x 162 x 40	80
814-2T	GN1/4 x 65	0.5	265 x 162 x 65	80
814-4T	GN1/4 x 100	0.5	265 x 162 x 100	60
814-6T	GN1/4 x 150	0.5	265 x 162 x 150	40
814-8T	GN1/4 x 200	0.6	265 x 162 x 200	40



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
816-2T	GN1/6 x 65	0.5	176 x 162 x 65	120
816-4T	GN1/6 x 100	0.5	176 x 162 x 100	80
816-6T	GN1/6 x 150	0.5	176 x 162 x 150	60
816-8T	GN1/6 x 200	0.7	176 x 162 x 200	40



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
819-2T	GN1/9 x 65	0.5	176 x 108 x 65	120
819-4T	GN1/9 x 100	0.5	176 x 108 x 100	120
819-6T	GN1/9 x 150	0.7	176 x 108 x 150	60



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
823-20T	GN2/3 x 20	0.5	353 x 325 x 20	40
823-40T	GN2/3 x 40	0.5	353 x 325 x 40	40
823-2T	GN2/3 x 65	0.5	353 x 325 x 65	30
823-4T	GN2/3 x 100	0.5	353 x 325 x 100	30
823-6T	GN2/3 x 150	0.5	353 x 325 x 150	25
823-8T	GN2/3 x 200	0.5	353 x 325 x 200	15

GRATES FOR STEAM PAN



MESH GRATES FOR STEAM PAN

Model no	Dimension (mm)	Packing Size (mm)	Pcs/Ctn
MG1/1	451 x 250	475 x 265 x 130	10
MG2/3	300 x 270	335 x 58 x 145	20
MG1/2	270 x 215	310 x 470 x 145	20
MG1/3	270 x 127	610 x 300* x 145	40
MG1/4	220 x 116	520 x 270 x 145	40
MG1/6	126 x 116	455 x 270 x 145	60



WIRE GRATES FOR STEAM PAN

Model no	Dimension (mm)	Packing Size (mm)	Pcs/Ctn
WG1/1	451 x 250	475 x 265 x 130	10
WG2/3	300 x 270	335 x 58 x 145	20
WG1/2	270 x 215	310 x 470 x 145	20
WG1/3	270 x 127	610 x 300 x 145	40
WG1/4	220 x 116	520 x 270 x 145	40
WG1/6	126 x 116	455 x 270 x 145	60



US ANTI-JAM GASTRONORM PAN



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
811-25CT	GN1/1 x 25	0.6	530 x 325 x 25	6
811-40CT	GN1/1 x 40	0.6	530 x 325 x 40	6
811-2CT	GN1/1 x 65	0.6	530 x 325 x 65	6
811-4CT	GN1/1 x 100	0.6	530 x 325 x 100	6
811-6CT	GN1/1 x 150	0.6	530 x 325 x 150	6
811-8CT	GN1/1 x 200	0.6	530 x 325 x 200	6



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
812-25CT	GN1/2 x 25	0.6	325 x 265 x 25	12
812-40CT	GN1/2 x 40	0.6	325 x 265 x 40	12
812-2CT	GN1/2 x 65	0.6	325 x 265 x 65	12
812-4CT	GN1/2 x 100	0.6	325 x 265 x 100	12
812-6CT	GN1/2 x 150	0.6	325 x 265 x 150	12
812-8CT	GN1/2 x 200	0.6	325 x 265 x 200	12



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
813-2CT	GN1/3 x 65	0.6	325 x 176 x 65	18
813-4CT	GN1/3 x 100	0.6	325 x 176 x 100	18
813-6CT	GN1/3 x 150	0.6	325 x 176 x 150	18
813-8CT	GN1/3 x 200	0.6	325 x 176 x 200	18



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
814-2CT	GN1/4 x 65	0.6	265 x 162 x 65	24
814-4CT	GN1/4 x 100	0.6	265 x 162 x 100	24
814-6CT	GN1/4 x 150	0.6	265 x 162 x 150	24
814-8CT	GN1/4 x 200	0.6	265 x 162 x 200	24



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
816-2CT	GN1/6 x 65	0.6	176 x 162 x 65	36
816-4CT	GN1/6 x 100	0.6	176 x 162 x 100	36
816-6CT	GN1/6 x 150	0.6	176 x 162 x 150	36
816-8CT	GN1/6 x 200	0.6	176 x 162 x 200	36



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
819-2CT	GN1/9 x 65	0.6	176 x 108 x 65	48
819-4CT	GN1/9 x 100	0.6	176 x 108 x 100	48
819-6CT	GN1/9 x 150	0.6	176 x 108 x 150	48



Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
823-20CT	GN2/3 x 20	0.6	353 x 325 x 20	12
823-40CT	GN2/3 x 40	0.6	353 x 325 x 40	12
823-2CT	GN2/3 x 65	0.6	353 x 325 x 65	12
823-4CT	GN2/3 x 100	0.6	353 x 325 x 100	12
823-6CT	GN2/3 x 150	0.6	353 x 325 x 150	12
823-8CT	GN2/3 x 200	0.6	353 x 325 x 200	12

US GASTRONORM PAN COVER



US Anti-Jam gastronorm pan cover

Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
811-LCT	GN1/1 COVER	0.6	530 x 325	6
812-LCT	GN1/2 COVER	0.6	325 x 265	12
813-LCT	GN1/3 COVER	0.6	325v176	18
814-LCT	GN1/4 COVER	0.6	265 x 162	24
816-LCT	GN1/6 COVER	0.6	176 x 162	36
819-LCT	GN1/9 COVER	0.6	176 x 108	48
823-LCT	GN2/3 COVER	0.6	353 x 325	12



US Anti-Jam Gastronorm pan cover with notch

Model no	Size mm	Thickness mm	L x Wx H mm	Pcs/Ctn
811-LCTN	GN1/1 NOTCH COVER	0.6	530 x 325	6
812-LCTN	GN1/2 NOTCH COVER	0.6	325 x 265	12
813-LCTN	GN1/3 NOTCH COVER	0.6	325 x 176	18
814-LCTN	GN1/4 NOTCH COVER	0.6	265 x 162	24
816-LCTN	GN1/6 NOTCH COVER	0.6	176 x 162	36
819-LCTN	GN1/9 NOTCH COVER	0.6	176 x 108	48
823-LCTN	GN2/3 NOTCH COVER	0.6	353 x 325	12



PC PAN

Standard Features:

- Professional high-quality food containers.
- Transparent polycarbonate.
- Does not absorb odor and taste.
- Resistant to -40~110 ° temperature.



GN1/1 pc pan

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
811-2PC	GN1/1 x 20	530 x 325 x 65	545 x 340 x 365	12
811-4PC	GN1/1 x 40	530 x 325 x 100	540 x 335 x 475	12
811-6PC	GN1/1 x 60	530 x 325 x 150	545 x 335 x 585	12
811-8PC	GN1/1 x 80	530 x 325 x 200	660 x 545 x 435	12



GN1/2 pc pan

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
812-2PC	GN1/2 x 20	325 x 265 x 65	540 x 335 x 370	24
812-4PC	GN1/2 x 40	325 x 265 x 100	550 x 335 x 460	24
812-6PC	GN1/2 x 60	325 x 265 x 150	545 x 340 x 350	12
812-8PC	GN1/2 x 80	325 x 265 x 200	550 x 335 x 430	12



GN1/3 pc pan

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
813-2PC	GN1/3 x 20	325 x 176 x 65	365 x 335 x 360	24
813-4PC	GN1/3 x 40	325 x 176 x 100	370 x 335 x 415	24
813-6PC	GN1/3 x 60	325 x 176 x 150	360 x 340 x 520	24
813-8PC	GN1/3 x 80	325 x 176 x 200	365 x 340 x 435	12



GN1/4 pc pan

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
814-2PC	GN1/4 x 20	265 x 162 x 65	495 x 280 x 370	36
814-4PC	GN1/4 x 40	265 x 162 x 100	500 x 275 x 455	36
814-6PC	GN1/4 x 60	265 x 162 x 150	490 x 275 x 430	24



GN1/6 pc pan

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
816-2PC	GN1/6 x 20	176 x 162 x 65	365 x 340 x 365	48
816-4PC	GN1/6 x 40	176 x 162 x 100	365 x 340 x 460	48
816-6PC	GN1/6 x 60	176 x 162 x 150	365 x 340 x 355	24



GN1/9 pc pan

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
819-2PC	GN1/9 x 20	176 x 108 x 65	365 x 335 x 365	72
819-4PC	GN1/9 x 40	176 x 108 x 100	445 x 365 x 360	72
819-6PC	GN1/9 x 60	176 x 108 x 150	440 x 365 x 330	48



GN PAN COVER

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
811-LPC	GN1/1 cover	530 x 325	540 x 350 x 335	24
812-LPC	GN1/2 cover	325 x 265	620 x 335 x 275	48
813-LPC	GN1/3 cover	325 x 176	420 x 330 x 370	72
814-LPC	GN1/4 cover	265 x 162	490 x 275 x 340	72
816-LPC	GN1/6 cover	176 x 162	365 x 360 x 175	72
819-LPC	GN1/9cover	176 x 108	355 x 190 x 120	72



GN PAN COVER w / Notch

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
811-LNPC	GN1/1 cover	530 x 325	540 x 350 x 335	24
812-LNPC	GN1/2 cover	325 x 265	620 x 335 x 275	48
813-LNPC	GN1/3 cover	325 x 176	420 x 330 x 370	72
814-LNPC	GN1/4 cover	265 x 162	490 x 275 x 340	72
816-LNPC	GN1/6 cover	176 x 162	365 x 360 x 175	72
819-LNPC	GN1/9cover	176 x 108	355 x 190 x 120	72



DRAIN BOARD

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
DB-11PC	GN1/1 drain board	530 x 325 x 14	480 x 195 x 275	20
DB-12PC	GN1/2 drain board	325 x 265 x 14	275 x 180 x 220	20
DB-13PC	GN1/3 drain board	325 x 176 x 14	350 x 285 x 260	80
DB-14PC	GN1/4 drain board	265 x 162 x 14	435 x 345 x 140	40
DB-16PC	GN1/6 drain board	176 x 162 x 14	380 x 335 x 125	120
DB-19PC	GN1/9 drain board	176 x 108 x 14	275 x 235 x 150	120



BLACK PC PAN

Standard Features:

- Professional high-quality food containers.
- Black polycarbonate.
- Does not absorb odor and taste.
- Resistant to -40~110° temperature.



GN1/1 BPC pan

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
811-2BPC	GN1/1 x 20	530 x 325 x 65	545 x 340 x 365	12
811-4BPC	GN1/1 x 40	530 x 325 x 100	540 x 335 x 475	12
811-6BPC	GN1/1 x 60	530 x 325 x 150	545 x 335 x 585	12
811-8BPC	GN1/1 x 80	530 x 325 x 200	660 x 545 x 435	12



GN1/6 BPC pan

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
816-2BPC	GN1/6 x 20	176 x 162 x 65	365 x 340 x 365	48
816-4BPC	GN1/6 x 40	176 x 162 x 100	365 x 340 x 460	48
816-6BPC	GN1/6 x 60	176 x 162 x 150	365 x 340 x 355	24



GN1/9 BPC pan

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
819-2BPC	GN1/9 x 20	176 x 108 x 65	365 x 335 x 365	72
819-4BPC	GN1/9 x 40	176 x 108 x 100	445 x 365 x 360	72
819-6BPC	GN1/9 x 60	176 x 108 x 150	440 x 365 x 330	48



GN1/2 BPC pan

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
812-2BPC	GN1/2 x 20	325 x 265 x 65	540 x 335 x 370	24
812-4BPC	GN1/2 x 40	325 x 265 x 100	550 x 335 x 460	24
812-6BPC	GN1/2 x 60	325 x 265 x 150	545 x 340 x 350	12
812-8BPC	GN1/2 x 80	325 x 265 x 200	550 x 335 x 430	12



GN PAN COVER

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
811-LBPC	GN1/1 cover	530 x 325	540 x 350 x 335	24
812-LBPC	GN1/2 cover	325 x 265	620 x 335 x 275	48
813-LBPC	GN1/3 cover	325 x 176	420 x 330 x 370	72
814-LBPC	GN1/4 cover	265 x 162	490 x 275 x 340	72
816-LBPC	GN1/6 cover	176 x 162	365 x 360 x 175	72
819-LBPC	GN1/9cover	176 x 108	355 x 190 x 120	72



GN PAN COVER w / Notch

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
811-LNBPC	GN1/1 cover	530 x 325	540 x 350 x 335	24
812-LNBPC	GN1/2 cover	325 x 265	620 x 335 x 275	48
813-LNBPC	GN1/3 cover	325 x 176	420 x 330 x 370	72
814-LNBPC	GN1/4 cover	265 x 162	490 x 275 x 340	72
816-LNBPC	GN1/6 cover	176 x 162	365 x 360 x 175	72
819-LNBPC	GN1/9 cover	176 x 108	355 x 190 x 120	72



GN1/3 BPC pan

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
813-2BPC	GN1/3 x 20	325 x 176 x 65	365 x 335 x 360	24
813-4BPC	GN1/3 x 40	325 x 176 x 100	370 x 335 x 415	24
813-6BPC	GN1/3 x 60	325 x 176 x 150	360 x 340 x 520	24
813-8BPC	GN1/3 x 80	325 x 176 x 200	365 x 340 x 435	12

GN1/4 BPC pan

Model no	Description	Dimension (mm)	Packing size (mm)	Pcs/Ctn
814-2BPC	GN1/4 x 20	265 x 162 x 65	495 x 280 x 370	36
814-4BPC	GN1/4 x 40	265 x 162 x 100	500 x 275 x 455	36
814-6BPC	GN1/4 x 60	265 x 162 x 150	490 x 275 x 430	24

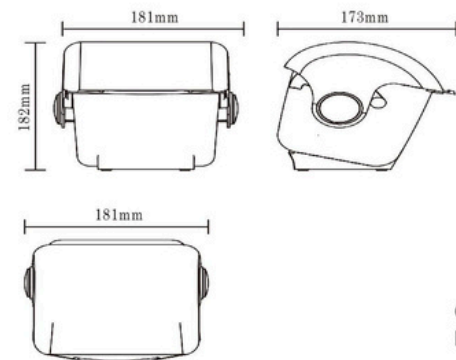




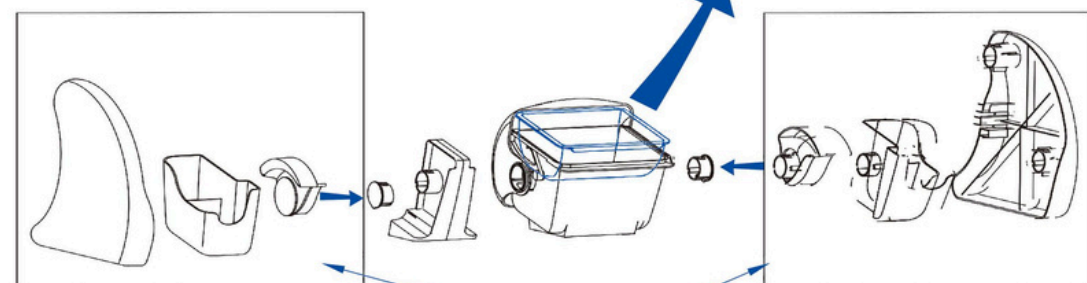
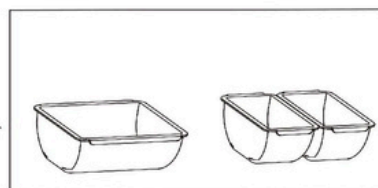
CONDIMENT CENTER

Standard Features:

- Designed for bar and beverage stations, various combinations, simple dismounting, applicable to all places.
- Customers can choose inner match and accessories according to their own needs. When using shallow.
- inner box, ice cubes or ice packs can be placed in the space below the box to maintain food freshness.
- Accessory B has a handle shape for convenient use.
- Accessory C can be used for toothpick, fork, coffee companion etc.
- Accessory D may fit two separate boxes together up and down.



Optional accessories inner box: 1, 2, etc



Optional accessories: A, B, C, etc



A STYLE

Model no	Center Includes	Capacity
A001	1 pcs 1 qt.(0.95L) standary tray	1 qt. (0.95L)
A002	1 pcs 2 qt (1.91L) deep tray	2 qt. (1.9L)
A003	2 pcs 1 pt.(0.47L) standard trays	2 pt. (0.95L)
A004	2 pcs 1.5 pt.(0.71L) deep trays	3 pt. (1.4L)



B STYLE

Model no	Description	Capacity
B001	1 pcs 1 qt.(0.95L) standary tray	1 qt. (0.95L)
B002	1 pcs 2 qt (1.91L) deep tray	2 qt. (1.9L)
B003	2 pcs 1 pt.(0.47L) standard trays	2 pt. (0.95L)
B004	2 pcs 1.5 pt.(0.71L) deep trays	3 pt. (1.4L)

D STYLE

Model no	Description	Capacity
D001	2 pcs 1 qt.(0.95L) standary tray	2 qt. (1.9L)
D002	2 pcs 2 qt (1.91L) deep tray	4 qt. (3.8L)
D003	4 pcs 1 pt.(0.47L) standard trays	4 pt. (1.9L)
D004	4 pcs 1.5 pt.(0.71L) deep trays	6 pt. (2.8L)

C STYLE with right hand caddy

Model no	Description	Capacity
C001	1 pcs 1 qt.(0.95L) standary tray	1 qt. (0.95L)
C002	1 pcs 2 qt (1.91L) deep tray	2 qt. (1.9L)
C003	2 pcs 1 pt.(0.47L) standard trays	2 pt. (0.95L)
C004	2 pcs 1.5 pt.(0.71L) deep trays	3 pt. (1.4L)

E STYLE

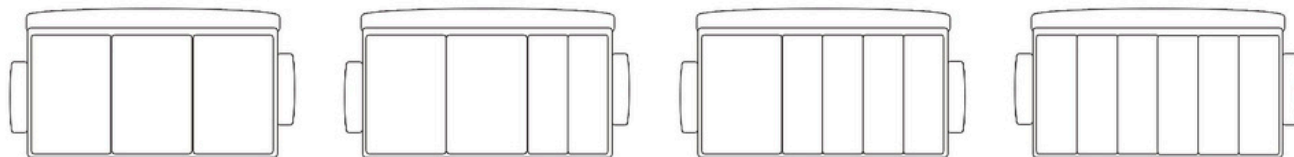
Model no	Description	Capacity
E001	4 pcs 1 qt.(0.95L) standary tray	4 qt. (3.8L)
E002	4 pcs 2 qt (1.91L) deep tray	8 qt. (7.6L)
E003	8 pcs 1 pt.(0.47L) standard trays	8 pt. (3.8L)
E004	8 pcs 1.5 pt.(0.71L) deep trays	12 pt. (5.6L)



CONDIMENT CENTER

Standard Features:

- Designed for bar and beverage stations, various combinations, simple dismounting, applicable to all places.
- Customers can choose inner match and accessories according to their own needs. When using shallow.
- inner box, ice cubes or ice packs can be placed in the space below the box to maintain food freshness.
- Accessory B has a handle shape for convenient use.
- Accessory C can be used for toothpick, fork, coffee companion etc.
- Accessory D may fit two separate boxes together up and down.



A011

A041

A STYLE

Model no	Description	Capacity
A011	3 pcs 1 qt.(0.95L) standary tray	3 qt. (2.85L)
A021	2 pcs 1 qt (0.95L) + 2 pcs 1 pt.(0.47L) standard trays	3 qt. (2.85L)
A031	1 pcs 1 qt (0.95L) + 4 pcs 1 pt.(0.47L) standard trays	3 qt. (2.85L)
A041	6 pcs 1 pt.(0.47L) standard trays	3 qt. (2.85L)
A012	3 pcs 2 qt (1.91L) deep tray	6 qt. (5.7L)
A022	2 pcs 2 qt (1.91L) + 2 pcs 1.5 pt.(0.71L) deep trays	5.5 qt. (5.24L)
A032	1 pcs 2 qt (1.91L) + 4 pcs 1.5 pt.(0.71L) deep trays	5 qt. (4.75L)
A042	6 pcs 1.5 pt.(0.71L) deep trays	4.5 qt. (4.275L)



B012



B042

B STYLE

Model no	Description	Capacity
B011	3 pcs 1 qt.(0.95L) standary tray	3 qt. (2.85L)
B021	2 pcs 1 qt (0.95L) + 2 pcs 1 pt.(0.47L) standard trays	3 qt. (2.85L)
B031	1 pcs 1 qt (0.95L) + 4 pcs 1 pt.(0.47L) standard trays	3 qt. (2.85L)
B041	6 pcs 1 pt.(0.47L) standard trays	3 qt. (2.85L)
B012	3 pcs 2 qt (1.91L) deep tray	6 qt. (5.7L)
B022	2 pcs 2 qt (1.91L) + 2 pcs 1.5 pt.(0.71L) deep trays	5.5 qt. (5.24L)
B032	1 pcs 2 qt (1.91L) + 4 pcs 1.5 pt.(0.71L) deep trays	5 qt. (4.75L)
B042	6 pcs 1.5 pt.(0.71L) deep trays	4.5 qt. (4.275L)



C012



C042

C STYLE with left & right hand caddy

Model no	Description	Capacity
C011	3 pcs 1 qt.(0.95L) standary tray	3 qt. (2.85L)
C021	2 pcs 1 qt (0.95L) + 2 pcs 1 pt.(0.47L) standard trays	3 qt. (2.85L)
C031	1 pcs 1 qt (0.95L) + 4 pcs 1 pt.(0.47L) standard trays	3 qt. (2.85L)
C041	6 pcs 1 pt.(0.47L) standard trays	3 qt. (2.85L)
C012	3 pcs 2 qt (1.91L) deep tray	6 qt. (5.7L)
C022	2 pcs 2 qt (1.91L) + 2 pcs 1.5 pt.(0.71L) deep trays	5.5 qt. (5.24L)
C032	1 pcs 2 qt (1.91L) + 4 pcs 1.5 pt.(0.71L) deep trays	5 qt. (4.75L)
C042	6 pcs 1.5 pt.(0.71L) deep trays	4.5 qt. (4.275L)



F012



F042

F STYLE

Model no	Description	Capacity
F011	6 pcs 1 qt.(0.95L) standary tray	6 qt. (5.7L)
F021	4 pcs 1 qt (0.95L) + 4 pcs 1 pt.(0.47L) standard trays	6 qt. (5.7L)
F031	2 pcs 1 qt (0.95L) + 8 pcs 1 pt.(0.47L) standard trays	6 qt. (5.7L)
F041	12 pcs 1 pt.(0.47L) standard trays	6 qt. (5.7L)
F012	6 pcs 2 qt (1.91L) deep tray	12 qt. (11.4L)
F022	4 pcs 2 qt (1.91L) +4 pcs 1.5 pt.(0.71L) deep trays	11 qt. (10.48L)
F032	2 pcs 2 qt (1.91L) +8 pcs 1.5 pt.(0.71L) deep trays	10 qt. (9.5L)
F042	12 pcs 1.5 pt.(0.71L) deep trays	9 qt. (8.55L)



STAINLESS STEEL SAUCE DISPENSER



2L Sauce Dispenser

Model no	Dimension (mm)	Remark
NHD-227	130 x 265 x 315	single
NHD-228	130 x 265 x 315	single
NHD-229	245 x 265 x 315	double
NHD-230	357 x 265 x 315	triple

3L Sauce Dispenser

Model no	Dimension (mm)	Remark
NHD-327	130 x 275 x 380	single
NHD-328	130 x 275 x 380	single
NHD-329	245 x 275 x 380	double
NHD-330	357 x 275 x 380	triple

SAUCE BUCKET



Model no	Dimension (mm)	Thickness (mm)	Remark
T12-75	240 x 240 x 75	1	304
T12-160	240 x 240 x 160	1	304
T12-235	240 x 240 x 235	1	304
T12L	240 x 240	1	304



Model no	Dimension (mm)	Thickness (mm)	Remark
T16-75	155 x 155 x 75	1	304
T16-160	155 x 155 x 160	1	304
T16-235	155 x 155 x 235	1	304
T16L	155 x 155	1	304



Model no	Dimension (mm)	Thickness (mm)	Remark
T19-55	155 x 105 x 55	1	304
T19-75	155 x 105 x 75	1	304
T19-160	155 x 105 x 160	1	304
T19L	155 x 105	1	304

STAINLESS STEEL KNIFE+FORK BOX



Model no	Size mm	Pane	Remark
KTB-2A	265 x 150 x 190	2	single line
KTB-3A	38 x 150 x 190	3	single line
KTB-4A	505 x 150 x 190	4	single line
KTB-5A	625 x 150 x 190	5	single line

Model no	Size mm	Pane	Remark
KTB-4B	265 x 300 x 210	4	double line
KTB-6B	385 x 300 x 210	6	double line
KTB-8B	505 x 300 x 210	8	double line

STAINLESS STEEL GN PAN RACK



Model no	Size mm	Pane	Remark
GNR-2A	510 x 225 x 210	3	single line
GNR-3A	670 x 225 x 210	4	single line
GNR-4A	830 x 225 x 210	5	single line
GNR-5A	990 x 225 x 210	6	single line

Model no	Size mm	Pane	Remark
GNR-4B	340 x 400 x 245	4	double line
GNR-6B	505 x 400 x 245	6	double line
GNR-8B	670 x 400 x 245	8	double line

STAINLESS STEEL TURKEY POT

Model no	Pot Dimension (mm)	Basket Dimension (mm)	Remark
24QT	φ320 x 288 x 0.5	φ300 x 190 x 0.5	SS201 flat lid
36QT	φ350 x 360 x 0.6	φ320 x 260 x 0.5	SS201 flat lid
44QT	φ350 x 440 x 0.6	φ320 x 330 x 0.5	SS201 Sphere lid
62QT	φ400 x 475 x 0.7	φ360 x 366 x 0.6	SS201 Sphere lid
82QT	φ480 x 434 x 0.7	φ450 x 395 x 0.6	SS201 Sphere lid
102QT	φ480 x 540 x 1.0	φ450 x 508 x 0.6	SS201 Sphere lid
122QT	φ550 x 491 x 1.0	φ500 x 460 x 0.8	SS201 Sphere lid
142QT	φ550 x 571 x 1.0	φ500 x 533 x 0.9	SS201 Sphere lid
162QT	φ600 x 548 x 2.0	φ560 x 560 x 0.9	SS201 Sphere lid



Model no	Pot Dimension (mm)	Basket Dimension (mm)	Remark
10.5QT	φ305 x 132 x 0.5	φ270 x 116 x 0.5	SS201 flat lid
11QT	φ320 x 165 x 0.6	φ280 x 143 x 0.6	SS201 flat lid



ACCESSORIES



S.S Tapered oil funnel

Model no	Size mm
GD-F001	255 x 130 x 220
GD-F002	Φ140 x 167



S.S tapered sirup funnel

Model no	Size mm
GD-F003	280 x 200 x 240



S.S Milk Cup

Model no	Capacity L
GDNB-350	0.35
GDNB-550	0.55
GDNB-750	0.75



S.S Milk Cup

Model no	Capacity L
GDNB-300	0.35
GDNB-600	0.6
GDNB-1000	1
GDNB-1500	1.5
GDNB-2000	2



Coffee Waste Pan

Model no	Size mm
GDC-10	176 x 162 x 100
GDC-15	176 x 162 x 150



S.S Boston Cup

Model no	Size mm
BSDB-070	0.7



Stainless steel strainer

Model no	Dimension (mm)	Remark
CKCL-32	320 x 200 x 180	SS201/1.0mm
CKCL-36	360 x 230 x 200	SS201/1.0mm
CKCL-40	400 x 260 x 220	SS201/1.0mm
CKCL-45	450 x 290 x 240	SS201/1.0mm
CKCL-50	500 x 330 x 260	SS201/1.0mm
CKCL-55	550 x 350 x 300	SS201/1.0mm
CKCL-60	600 x 400 x 320	SS201/1.0mm



Stainless steel bucket

Model no	Dimension (mm)	Remark
TT-25-1	250 x 220 x 285	SS201/0.5mm w/o lid
TT-30-1	300 x 250 x 315	SS201/0.5mm w/o lid
TT-35-1	350 x 300 x 365	SS201/0.5mm w/o lid
TT-25-1L	250 x 220 x 285	SS201/0.5mm with lid
TT-30-1L	300 x 250 x 315	SS201/0.5mm with lid
TT-35-1L	350 x 300 x 365	SS201/0.5mm with lid



Stainless steel roto champ

Model no	Dimension (mm)	Remark
MCQ-300	φ300 x 130	5 SS blades



KITCHEN TOOLS



GD136C



GD136R



GD136S

RASPS (Laser cutting blade, very precise and sharp)

Model no	Description	Blade (mm)	Total length (mm)	Material
GD136C	RASPS, Coarse Edge	Blade 135	L 65x330	PP+S.S
GD136R	RASPS, Ribbon Edge	Blade 135	L 65x330	PP+S.S
GD136S	RASPS, Shaver Edge	Blade 135	L 65x330	PP+S.S



GD223F



GD223C



GD223R

RASPS (Laser cutting blade, very precise and sharp)

Model no	Description	Blade (mm)	Total length (mm)	Material
GD223F	RASPS, Fine Edge	Blade 220	L 35x405	PP+S.S
GD223C	RASPS, Coarse Edge	Blade 220	L 35x405	PP+S.S
GD223R	RASPS, Ribbon Edge	Blade 220	L 35x405	PP+S.S



GD8028



GD8030

MINCING KNIFE

Model no	Description	Blade (mm)	Total length (mm)	Material
GD8028	MINCING KNIFE	Double	L 135	PP+S.S
GD8029	MINCING KNIFE	Double	L 170	PP+S.S
GD8030	MINCING KNIFE	Single	L 250	PP+S.S



GD 8014



GD 8015

RASPS (Laser cutting blade, very precise and sharp)

Model no	Description	Blade (mm)	Total length (mm)	Material
GD8014	Dough scraper	Blade L150xW75	L165xW115	PP+S.S
GD8015	Dough scraper	Blade L150xW125	150x125	S.S

PIZZA CUTTER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD8012	Pizza cutter	Blade Φ100	L 230	PP+S.S
GD8013	Pizza cutter	Blade Φ65	L 214	PP+S.S



VEGETABLE PEELER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1025	Vegetable peeler Flat Blade	Blade 45	L 35x180	ABS+S.S
GD1026	Vegetable peeler Serrated blade	Blade 45	L 35x180	ABS+S.S



LEMON ZESTER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1001	Lemon zester	Blade 45	L 155	PP+S.S

CITRUS PEELER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1002	Citrus peeler	Blade 65	L 175	PP+S.S



CHANNEL KNIFE

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1003	Channel Knife	Blade 45	L 155	PP+S.S

MELON SCOOP SERRATED

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1004	Melon scoop serrated	Blade 22	L 155	PP+S.S



MELON SCOOP OVAL

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1005	Melon scoop oval	Blade 26	L 160	PP+S.S



MELON SCOOP DOUBLE

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1006	Melon scoop double	Blade 22/25	L 165	PP+S.S



POTATO PEELER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1007	Potato peeler	Blade 65	L 175	PP+S.S



APPLE CORER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1008	Apple corer	Blade 20	L 215	PP+S.S



VEGETABLE CORER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1009	Vegetable corer	Blade 110	L 220	PP+S.S





KITCHEN TOOLS



DECORATION KNIFE

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1010	Decoration knife	Blade 90	L 200	PP+S.S



GRAPEFRUIT KNIFE

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1011	Grapefruit knife	Blade 100	L 210	PP+S.S



PUMPKIN SAW

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1012	Pumpkin saw	Blade 70	L 180	PP+S.S



BUTTER CURLER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1013	Butter curler	Blade 80	L 190	PP+S.S



DOUGH CUTTER SERRATED BLADE

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1014	Dough cutter serrated blade	Blade 60	L 188	PP+S.S



FRUIT DECORATOR

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1015	Fruit decorator	Blade 90	L 200	PP+S.S



SPREADER-SERRATED

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1016	Spreader-serrated	Blade 85	L 195	PP+S.S

CHEESE SLICER FOR SOFT CHEESE

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1017	Cheese slicer	Blade 50	L 160	PP+S.S



CHEESE GRATER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1018	Cheese Grater	Blade 65	L 175	PP+S.S



CHEESE SLICER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1019	Cheese slicer	Blade 95	L 205	PP+S.S



TOMATO KNIFE OFFSET

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1020	Tomato knife offset	Blade 115	L 228	PP+S.S



CHEESE KNIFE FOR SOFT CHEESE

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1021	Cheese knife	Blade 160	L 270	PP+S.S



CHEESE KNIFE FOR HARD CHEESE

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1022	Cheese knife	Blade 145	L 255	PP+S.S



POTATO MASHER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1023	Potato masher	Blade Ø95	L 230	PP+S.S



DRESSING-AND PANWHISK

Model no	Description	Blade (mm)	Total length (mm)	Material
GD1024	Dressing-and panwhisk	Blade 185	L 300	PP+S.S



CATALOG

2025-2026

COTTURA
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DOUGH MIXER



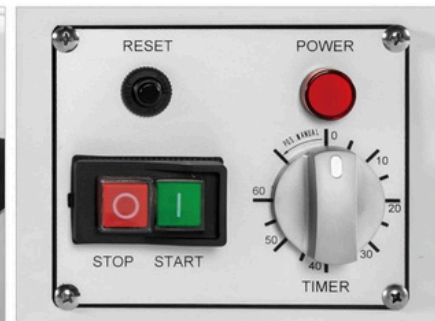
Standard Features:

- High quality chain construction with heavy duty and high efficiency.
- Equipped with safely cover, which serve as safety cut-off.
- Complete strong stainless steel dough hook.
- Single speed, Double speed, Infinite speed for options.
- The strong stainless steel mixing bowl can revolve with the hook synchronously.



BMD8-S

Model no	Size (mm)	Bowl volume (L)	Voltage (v)	Max Flour Capacity (kg)	Max.Kneading capacity (kg)	Mixing speeding (r/min)	Net weight (kg)
BMD8-S	495*302*385	8	220V/50Hz	3	4.5	90~197r/min	45
BMD8	495*302*385	8	220V/50Hz	3	4.5	159r/min	45



Standard Features:

- High quality chain construction with heavy duty and high efficiency.
- The lift up head design is fashion and easy to clean.
- Equipped with safely cover, which serve as safety cut-off.
- Complete strong stainless steel dough hook.
- Single speed, Double speed, Infinite speed for options.
- The strong stainless steel mixing bowl can revolve with the hook synchronously.



AT20F



AT20A



AT30F



AT30A

Model no	Size (mm)	Bowl volume (L)	Voltage (v)	Max Flour Capacity (kg)	Max.Kneading capacity (kg)	Mixing speeding (r/min)	Net weight (kg)
AT20F	753*395*705	20	220-240/380	1.1	8	158	148
AT30F	795*445*773	30	220-240/380	1.5	12	158	162
AT20A	753*395*705	20	220-240/380	1.1	8	158	127
AT30A	795*445*773	30	220-240/380	1.5	12	158	138



TABLE TOP FOOD MIXER



Standard Features:

- Table top line for different types of dough such as pizza, bread, biscuits, cream puffs, sponge cake, various sauces etc.
- Satin stainless steel casing 5 liter bowl and 7 liter bowl.
- 3 tools supplied: hook, spatula and whisk all made of stainless steel.
- A variety of colors are available.



BH5A

Model no	Size (mm)	Bowl volume (L)	Voltage (v)	Power (kw)	Max.Kneading capacity (kg)	Mixing speeding (r/min)	N.W (kg)
BH5A	380*240*375	5	220-240	0.5	0.5	45-270	13.3
BH7A	380*240*405	7	220-240	0.5	1	45-270	13.8

Standard Features:

- Table top line for different types of dough such as pizza, bread, biscuits, cream puffs, sponge cake, various sauces etc.
- Satin stainless steel casing 5 liter bowl and 7 liter bowl.
- 3 tools supplied: hook, spatula and whisk all made of stainless steel.
- A variety of colors are available.



BH5C

Model no	Size (mm)	Bowl volume (L)	Voltage (v)	Power (kw)	Max.Kneading capacity (kg)	Mixing speeding (r/min)	N.W (kg)
BH5C	410*250*425	5	220-240	0.3	0.2	45-270	12
BH7C	410*250*425	7	220-240	0.35	0.4	45-270	22

ACCESSORIES

HOOK: it's perfect partner with the dough, they move and touch as dance.

BEATER: It touch the ingredients gently and mixes to whatever you want.

WHIP: Mixing is an art. More air is whipped into the ingredients in less time is based in the shape,diameter,length,space, wire. And this is all about science.



BH5B

BH7B

Model no	Size (mm)	Bowl volume (L)	Voltage (v)	Power (kw)	Max.Kneading capacity (kg)	Mixing speeding (r/min)	N.W (kg)
BH5B	350*230*400	5.5	220-240	0.3	0.5	45-270	14.5
BH7B	400*250*410	7.5	220-240	0.325	1	45-270	17



HOOK



BEATER



WHIP



PLANETARY MIXER



Notes:

- Please contact our sales team for further information and pricing on new products.
- We can also customize products according to customers' drawings.



C2



Standard Features:

- Gear hard drive.
- All parts in contact with food are made of stainless steel 304.
- Easy operation and convenience for repairing.
- Machine is designed to do planetary motion inside the bowl in order to make the food fully blend.
- Mixers are complete with 3 types of agitator.
- They can be used for flour mixing, stuff mixing, egg beating, powder and liquid food etc.



BH10



BH50



BH80

Gear Drive Line

Model no	Size (mm)	Bowl volume (L)	Voltage (v)	Power(kw)	Flour Kneading capacity (kg)	Mixing speeding (r/min)	N.W (kg)
BH10	450*366*606	10	220	0.45	2	110/178/390	56
BH15	474*372*676	15	220	0.5	1.5	110/178/390	58
BH20	515*440*820	20	220	0.75	5	105/180/408	80
BH30	545*488*925	30	220	1.1	6	110/200/420	90

Belt Drive Line

Model no	Size (mm)	Bowl volume (L)	Voltage (v)	Power(kw)	Max.Kneading capacity (kg)	Mixing speeding (r/min)	N.W (kg)
BH40	620*630*1011	40	220	1.1	8	80/160/288	150
BH50	690*622*1200	50	380	1.5	10	74/150/288	195
BH60	724*652*1300	60	380	2.5	12	74/150/288	230
BH80	1300*840*1750	80	380	3.4	40	75/111/220	820



PLANETARY MIXER



Standard Features:

- This series is functioned through strong gear construction with American standard.
- ETL approved with every single electric part.
- Meat mincer is made of stainless steel with food hygiene approval and easy to assemble.
- Mixers are complete with 3 types of agitator for different food material operated.
- Safety system and food touchable material.

Optional:

- BJ10 without meat mincer function.
- BJ20 and BJ30 can choose meat mincer function.



BJ10

BJ20

BJ30

Gear Driving Line

Model no	Size (mm)	Bowl volume (L)	Voltage (v)	Power(kw)	Mixing speeding (r/min)	N.W (kg)
BJ10	452*432*606	10	220	0.6	113/184/341	56
BJ20	535*496*780	20	220	1.1	108/199/382	58
BJ30	610*630*1155	30	220	1.8	84/151/270	80





DOUGH DIVIDER



Standard Features:

- Reasonable design for cutting dough evenly in range 30-180g each pcs.
- When you take out the tray machine will stop working automatically.
- Using stainless steel blades and dividing plate.
- Divided dough within 10 seconds.
- Non-stick surface, scratch resistance, sharp and durable blades.
- Cutting the dough into several flat sections.
- Powerful electric motor, low noise, energy saving.



DD-36



DD-30S

Model no	Size (mm)	Voltage (v)	Power (kw)	Capacity (g)	Dough weigh (g)	Net weight (kg)	Note
DD-36	520*410*1300	1220	0.75	36	30-100	195	hydraulic
DD-30S	650*730*1440	380	2	30	30-100	440	semi-automatic

PIZZA DOUGH ROLLER

Standard Features:

- CE standard ON/OFF switch.
- Transparant safety covers for the top and bottom rollers.
- Automatically turn the press dough, then continue the 2nd rolling process.
- Fully constructed by stainless steel.
- Roller made of resin suitable for contact food.
- Roller opening from 0.7mm to 5.4 mm max.



Model no	Size (mm)	Voltage (v)	Power (kw)	Pizza Dia. (cm)	Dough weigh (g)	Net weight (kg)
DR-30	495*490*640	220	0.37	30	50-500	37
DR-40	540*550*650	220	0.37	40	50-500	39

ELECTRIC PROOFER



Standard Features:

- Good partner for deck oven, speed up to wake up the dough.
- Strong power fan with good convection hot air inside chamber of proofer.
- Temperature and humidity can be adjustable, dough wake up more perfectly.
- Different size will be match for difference bakery shop's request.
- Automatic water in and out, prevent dry burning, easy to use.
- Mechanical knob, double adjustment of temperature and humidity, easy operation.
- The inside and outside of the machine body are all stainless steel sealing design, anti corrosion, rust resistance, fastening and durable.
- Large capacity and multi-layer, improve production efficiency.
- Easy to move the machine to every corner of the kitchen, with a lock to fix the machine.



GF-32L



GF-64L

Model no	Dimensions (mm)	Trays	Voltage (v)	Power (kw)	N.W (kg)	G.W (kg)
GF-15/16	500*705*2030	15/16	220	2600	42	60
GF-32L	684*920*2130	32	220	3000	87	127
GF-30/32	1030*705*2030	30/32	220	2800	61	80
GF-64L	1383*922*2130	64	220	4000	162	206

PIZZA OVEN



Standard Features:

- All stainless steel construction with glass door.
- Full insulated double wall body.
- Temperature range 65-400°C(150-750°F).
- Fit for 14"(35cm)/16"(40mm) frozen and fresh pizzas.
- Top and bottom heating with durable stainless steel heating element.
- Rechargeable multi protection thermostat.
- Power and ready indication lights.
- Fast cooking within 30 minutes with ready bell.



PO-12A



PO-13A

Model no	Dimensions (mm)	Cavity size (mm)	Voltage (v)	Power (w)	Pizza Dia (mm)	N.W (kg)	G.W (kg)
PO-12A	580*460*280	457*457*101.5	220-240	2200	35	19.1	20.6
PO-13A	580*460*510	350*350*100	220-240	4400	35	54.2	60
PO-16A	630*510*280	400*400*100	220-240	2400	40	22.6	24.6
PO-17A	630*510*510	400*400*100	220-240	4800	40	40.6	44.6



MACHANICAL OVEN



Standard Features:

- Heating element is evenly distributed, temperature of chamber very even, difference is in 3°C, baking product's color is evenly.
- Mechanical control panel, easy operation.
- High efficiency, only 20mins, it will take chamber temperature from room temperature to 200°C.
- Simple design, good appearance and durable, easy to clean.
- Stainless Steel body and chamber, high quality and durable.
- High quality insulation cotton makes the inner chamber insulation effect better and improves the baking quality.
- Time can be set according to request.
- Visual toughened glass can control the fermentation condition inside the box in real time, which is easy to adjust at any time.
- Built in high temperature explosion-proof bulb, can observe the whole baking state.
- The exhaust hole and heat dissipation hole can effectively prevent the high pressure in the box and prolong the service life of accessories.
- Anti scald handle can protect the baker's hands from heat, helping easily open and close the door.
- Easy to move the machine to every corner of the kitchen, with a lock to fix the machine.



GEB-11



GEB-22



GEB-36



GEB-12



GEB-24



GEB-39

Model no	Dimensions (mm)	Deck/Tray	Voltage (v)	Power (kw)	N.W.(kg)	G.W.(kg)
GEB-11	922*632*443	1/1	220	3000	48	64
GEB-12	1210*802*580	1/2	220/380	7000	80	95
GEB-13	1650*820*580	1/3	220/380	9000	96	121
GEB-22	922*650*777	2/2	220/380	6000	95	105
GEB-24	1211*806*1242	2/4	220/380	14000	150	170
GEB-26	1650*820*1300	2/6	380	18000	165	185
GEB-33	922*632*1500	3/3	220/380	9000	150	165
GEB-36	1210*810*1500	3/6	380	21000	180	200
GEB-39	1650*820*1500	3/9	380	27000	350	370

DIGITAL ELECTRIC OVEN



Standard Features:

- Heating element is evenly distributed, temperature of chamber very even, difference is in 3°C, baking product's color is evenly.
- With 12 kinds of memory menus, bring better use experience to the chef.
- High efficiency, only 20mins, it will take chamber temperature from room temperature to 200°C.
- Simple design, good appearance and durable, easy to clean.
- Stainless Steel body and chamber, high quality and durable.
- High quality insulation cotton makes the inner chamber insulation effect better and improves the baking quality.
- Time can be set according to request.
- Visual toughened glass can control the fermentation condition inside the box in realtime, which is easy to adjust at any time.
- Built in high temperature explosion-proof bulb, can observe the whole baking state.
- The exhaust hole and heat dissipation hole can effectively prevent the high pressure in the box and prolong the service life of accessories.
- Anti scald handle can protect the baker's hands from heat, helping easily open and close the door.
- Easy to move the machine to every corner of the kitchen, with a lock to fix the machine.



GED-11



GED-22



GED-12



GED-24



GED-36

Model no	Dimensions (mm)	Deck/Tray	Voltage (v)	Power (kw)	N.W.(kg)	G.W.(kg)
GED-11	922*632*443	1/1	220	3000	48	64
GED-12	1212*807*580	1/2	220/380	7000	80	95
GED-13	1650*820*580	1/3	220/380	9000	96	121
GED-22	922*632*777	2/2	220/380	6000	95	105
GED-24	1212*807*1140	2/4	220/380	14000	150	170
GED-26	1650*820*1300	2/6	380	18000	165	185
GED-33	922*632*1500	3/3	220/380	9000	150	165
GED-36	1212*807*1505	3/6	380	21000	180	200
GED-39	1650*820*1500	3/9	380	27000	350	370



MACHANICAL GAS OVEN

Standard Features:

- Special design stainless steel burner, high efficient, temperature of chamber very even, difference is within 3°C.
- Mechanical control panel, easy operation.
- High efficiency, the chamber temperature can be reach to 200°C in 20 minutes.
- Simple design, good appearance and durable, easy to clean.
- High quality insulation cotton makes the inner chamber insulation effect better and improves the baking quality.
- Visual toughened glass can control the fermentation condition inside the box in realtime, which is easy to adjust at any time.
- Time can be set according to request.
- Built in high temperature explosion-proof bulb, can observe the whole baking state.
- High quality stainless steel body and chamber, high precision and long lasting.
- The exhaust hole and heat dissipation hole can effectively prevent the high pressure in the box and prolong the service life of accessories.
- Anti scald handle can protect the baker's hands from heat, helping easily open and close the door.
- Easy to move the machine to every corner of the kitchen, with a lock to fix the machine.



GGB-11



GGB-22



GGB-36



GGB-12



GGB-24



GGB-39

Model no	Dimensions (mm)	Deck/Tray	Voltage (v)	Power (kw)	Combustion power (mj/h)	N.W.(kg)	G.W.(kg)
GGB-11	1035*622*650	1/1	220	80	16	68	75
GGB-12	1310*825*645	1/2	220	100	25	80	95
GGB-13	1750*825*645	1/3	220	120	40	96	121
GGB-22	1035*622*1016	2/2	220	160	32	136	150
GGB-24	1310*825*1405	2/4	220	200	50	205	220
GGB-26	1750*825*1405	2/6	220	240	80	230	250
GGB-33	1035*622*1500	3/3	220	240	48	204	225
GGB-36	1310*825*1700	3/6	220	300	75	298	315
GGB-39	1750*825*1690	3/9	220	360	120	490	520

DIGITAL GAS OVEN

Standard Features:

- Special design stainless steel burner, high efficient, temperature of chamber very even, difference is within 3°C.
- Digital control panel, showing data more accurately. With 12 memory menus, bring better use experience to the chef.
- High efficiency, only 20mins, it will take chamber temperature from room temperature to 200°C.
- Simple design, good appearance and durable, easy to clean.
- Stainless Steel body and chamber, high quality and durable.
- High quality insulation cotton makes the inner chamber insulation effect better and improves the baking quality.
- Time can be set according to request.
- Visual toughened glass can control the fermentation condition inside the box in realtime, which is easy to adjust at any time.
- Built in high temperature explosion-proof bulb, can observe the whole baking state.
- The exhaust hole and heat dissipation hole can effectively prevent the high pressure in the box and prolong the service life of accessories.
- Anti scald handle can protect the baker's hands from heat, helping easily open and close the door.
- Easy to move the machine to every corner of the kitchen, with a lock to fix the machine.



GGD-11



GGD-22



GGD-36



GGD-12



GGD-24



GGD-39

Model no	Dimensions (mm)	Deck/Tray	Voltage (v)	Power (kw)	Combustion power (mj/h)	N.W.(kg)	G.W.(kg)
GGD-11	1035*622*650	1/1	220	80	16	68	75
GGD-12	1310*825*645	1/2	220	100	25	80	95
GGD-13	1750*825*645	1/3	220	120	40	96	121
GGD-22	1035*622*1016	2/2	220	160	32	136	150
GGD-24	1310*825*1405	2/4	220	200	50	205	220
GGD-26	1750*825*1405	2/6	220	240	80	230	250
GGD-33	1035*622*1500	3/3	220	240	48	204	225
GGD-36	1310*825*1700	3/6	220	300	75	298	315
GGD-39	1750*825*1690	3/9	220	360	120	490	520



ALUMINUM PIZZA PEEL

Standard Features:

- Sharp edge for square pizza peel 12 inch 13 inch 14 inch available.
- Customized blade design available.
- Screw fixed.
- Grip with 360° rotating hook available.
- Colorful handle customized available.

Anodized aluminum square perforated pizza peel

Model no	Pizza Peel Dia (cm/inch)	Handle Length (cm)	Overall Length (cm)	MOQ
SP-1	30/12	36	66	50
SP-2	30/13	60	90	50
SP-3	30/14	90	120	50
SP-4	30/15	120	150	50
SP-5	30/16	150	180	50
SP-6	35/14	36	71	50
SP-7	35/14	60	95	50
SP-8	35/14	90	125	50
SP-9	35/14	120	155	50
SP-10	35/14	150	185	50
SP-11	40/16	36	76	50
SP-12	40/16	60	100	50
SP-13	40/16	90	130	50
SP-14	40/16	120	160	50
SP-15	40/16	150	190	50
SP-16	33/13	36	70	50
SP-17	33/13	60	95	50
SP-18	33/13	90	125	50
SP-19	33/13	120	153	50
SP-20	33/13	150	183	50

Stainless steel pizza peel detached-combine handle

Model no	Pizza Peel Dia (cm/inch)	Overall Length (cm)	MOQ
SSC-1	20	60-80	20
SSC-2	20	100-120	20



BRUSH



Cooper bristles stainless steel oven brush with ash rake function

Model no	Pizza Peel Dia (cm/inch)	Handle Length (cm)	Overall Length (cm)	MOQ
SOC-1	16	80	81	20
SOC-2	16	120	121	20

PIZZA CUTTER

CPizza cutter 4" black | 430SS +PP

Model no	MOQ
CBL	10
CDH	10
CSS	10



CBL



CDH



CSS

OIL CAN

Oil can cone | SS304

Model no	Capacity (L)	MOQ
OCC-1	0.35	24
OCC-2	0.5	24
OCC-3	1	24



TOOL KIT SET



FOOD PROCESSING EQUIPMENT





MEAT SLICER



Standard Features:

- Belt inside the machine also from Italy.
- Every slicer has a blade sharpener which will extend the service life of the blade.
- The blade we use is made of carbon steel with chrome coated, from Italy.
- Cutting thickness: 1-12mm.
- Cutting height: 145mm.



GD-195



GD-220

Model no	Dimensions (mm)	Blade	Cutting length (mm)	Voltage (v)	Power (kw)	N.W (kg)
GD-195	384*232*280	195mm(7 inches)	180	220-240	150	11.7
GD-195L	384*232*280	430 r/min	180	220-240	150	11.7
GD-220	420*265*390	220mm(8 inches)	200	220-240	240	14.8
GD-220 L	420*265*390	282 r/min	200	220-240	240	14.8



Standard Features:

- Belt inside the machine also from Italy.
- Every slicer has a blade sharpener which will extend the service life of the blade.
- The blade we use is made of carbon steel with chrome coated, from Italy.
- Cutting thickness: 1-12mm.
- Cutting height: 145mm.



GD-250



GD-275



GD-300

Model no	Dimensions (mm)	Blade	Cutting length (mm)	Voltage (v)	Power (kw)	N.W (kg)
GD-250	420*265*390	250mm(10 inches)	200	220-240	240	15.2
GD-250L	420*265*390	282r/min	200	220-240	240	15.2
GD-275	420*265*390	275mm(11 inches)	200	220-240	240	16.8
GD-275L	420*265*390	282r/min	200	220-240	240	16.8
GD-300	600*490*480	300mm(12 inches)	250	220-240	380	21.3
GD-300L	600*490*480	280r/min	250	220-240	380	21.3

ACCESSORIES



Italy carbon steel blade



Italy belt



Blade sharpener for free



L Style



KEBAB SLICER



Standard Features:

- Full stainless steel blade cover.
- Adjustment ring and screw for desired thickness.
- Metal anti-slip body, ergonomic design, safe and easy handling.
- Wear-resistant switch.
- The front part is easily detachable for cleaning.
- One smooth blade included in the unit and one serrated blade included in the package.
- An adapter included.



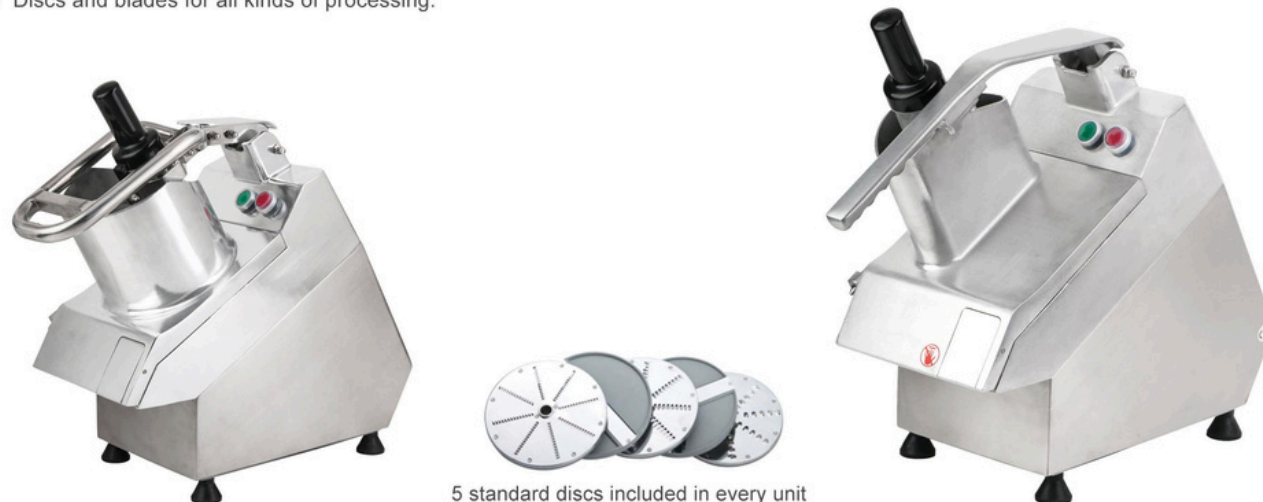
Model no	Voltage	Power (w)	Speed (rpm)	Cutting Depth (mm)	Blade Dia(mm)	Capacity	N.W (kg)
GDKS100E	220-240 110-120	80	6500	0-8	100	60 kg/h	1.4
GDKS100T	220-240 110-120	80	6500	0-8	100	60 kg/h	1.25
GDKS100C	220-240 110-120	80	6500	0-8	100	Li-ion 12 V 2.0 Ah	1.5

VEGETABLE CUTTER



Standard Features:

- Versatile and efficient: you can quickly process food to achieve different results with an excellent finish.
- Utmost hygiene: the components are manufactured from materials suitable for food handling and can be easily removed for fast cleaning.
- Ventilated motor: powerful and low-noise can perform all processes effortlessly.
- Controls with low voltage (24V) switch.
- Machines conforming to CE hygiene and safety standards.
- Discs and blades for all kinds of processing.



5 standard discs included in every unit

Model no	Voltage	Power (w)	N.W (kg)	Model no	Voltage	Power (w)	N.W (kg)
GDVC60MS	220-240 110-120	550	24.4	GDVC65MS	220-240 110-120	750	24.9

SAUSAGE SLICER



Standard Features:

- Currywurst slicer.
- Stainless steel corresponds to the european food product standards.
- Base plate with suction pads.
- Simple operation and easy to clean.



Model no	Dimensions (mm)	N.W (kg)	G.W (kg)	Packing Size (mm)
HSS8	340*155*210	2.32	2.62	340*175*235
HSC45	225*185*325	7.1	7.5	290*245*365

MEAT MINCER-ALUMINUM BODY



Standard Features:

- body made by aluminum-magnesium alloy.
- anodic oxidation treatment.
- all parts contacted food are made of stainless steel.



Model no	Dimensions (mm)	Output per hour(kg)	Voltage (v)	Power (w)	N.W (kg)
GDHM120	472*220*377	120	230 110	850	20.8
GDHM220	493*220*397	220	230 110	1100	23.2



CUTTING MIXER



Standard Features:

- Sepecially suitable for meat products.
- Simple operation and professional use.
- Bladespeed: 1450 rpm.



GDHLQ8



GDHLQ14

Model no	Dimensions (mm)	Bowl speed (rpm)	Bowl diameter (mm)	Max volume (kg)	Voltage (v)	Power (kw)	N.W (kg)
GDHLQ8	680*441*385	18	385	4	230V I 110V	550	37
GDHLQ14	760*515*452	17	460	7	230V I 110V	750	54

FOOD CUTTING MACHINE



Standard Features:

- Made by stainless steel.
- Continuous speed control.
- Dural safety protection.
- Food can be added at any time during working.
- Suitable for vegetables and fruits(including cut, chopped,stir, rubbing).



GDHR9



GDHR12

Model no	Dimensions (mm)	Volume (L)	Speed (rpm)	Voltage (v)	Power (kw)	N.W (kg)
GDHR6	317*523*394	6	1000-2000	230 I 110	1800	18.6
GDHR9	317*523*444	9	1000-2500	230 I 110	1800	20.4
GDHR12	317*523*489	12	1000-2500	230 I 110	2000	21.75

HAMBURGER MACHINE



Standard Features:

- Hamburger machine 100 /130/150mm.
- Patty thickness: 15-18mm.
- Manual operation.



Model no	Dimensions (mm)	Meat diameter (mm)	N.W (kg)
GDHBM100	290*210*275	100	5.24
GDHBM130	290*210*275	130	5.62
GDHBM150	290*210*275	150	5.82

TOMATO CUTTER



Model no	Dimensions (mm)	Meat diameter (mm)	N.W (kg)
GDTC400	430*200*195	4	5.18
GDTC550	430*200*195	5	4.92



IMMERSION BLENDER



Standard Features:

- Particularly suited for ice cream shops, confectionery, restaurants and hotels etc.
- Elegant design and available in 4 motor sizes to meet the demands of any kitchens.
- Ventilated motor, thermal overload protection.
- Fixed speed and variable speed option.
- Fully detachable stainless steel tubes available in 9 lengths.
- All food contact parts in stainless steel.



GDIB220MF

GDBLD160

GDWIK185

GDIB220MF/GDIB220MV

Power	220W
Speed	20000rpm / 4000-20000rpm
Voltage	220V-240V~ 50/60Hz I 110V-120V~ 60Hz
N.W./G.W.	1.14kg
Packing Size	112*75*304mm

GDBLD160

Length	160mm
Dia.	Ø25mm
N.W.	0.51kg

GDWIK185

Length	185mm
N.W.	0.83kg
Use for IB220MV only	/



GDIB350CF

GDIBLF500

GDIB350CF/GDIB350CV

Power	350W
Speed	16000rpm / 4000-16000rpm
Voltage	220V-240V~ 50/60Hz I 110V-120V~ 60Hz
N.W./G.W.	1.80kg
Packing Size	163*91*359mm

GDIB500LF/GDIB500LV

Power	500W
Speed	16000rpm / 4000-16000rpm
Voltage	220V-240V~ 50/60Hz I 110V-120V~ 60Hz
N.W./G.W.	1.95kg
Packing Size	163*91*359mm

IMMERSION BLENDER



Use for GDIB350CV / GDIB500LV only

Model No	BLD200	BLD250	BLD300	BLD350	BLD400	BLD450	BLD500	BLD550	WLK250
Length (mm)	200	250	300	350	400	450	500	550	250
Dia. (mm)	Ø35	Ø35	Ø35	Ø35	Ø35	Ø35	Ø35	Ø35	/
N.W. (kg)	0.75	0.84	1	1.16	1.33	1.48	1.63	1.78	0.9

OPTIONAL ATTACHMENTS



Wall Hanger for immersion blender



Support bracket for immersion blender

Cooking EQUIPMENT



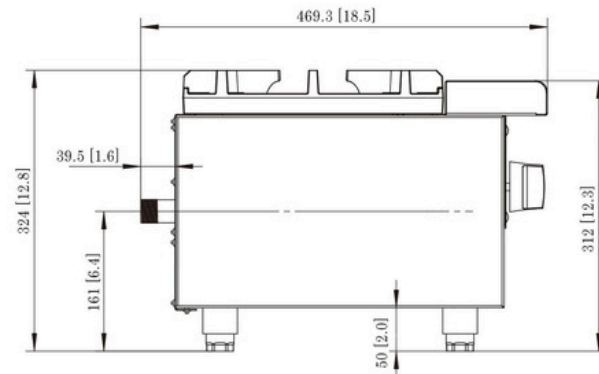


HOT PLATES

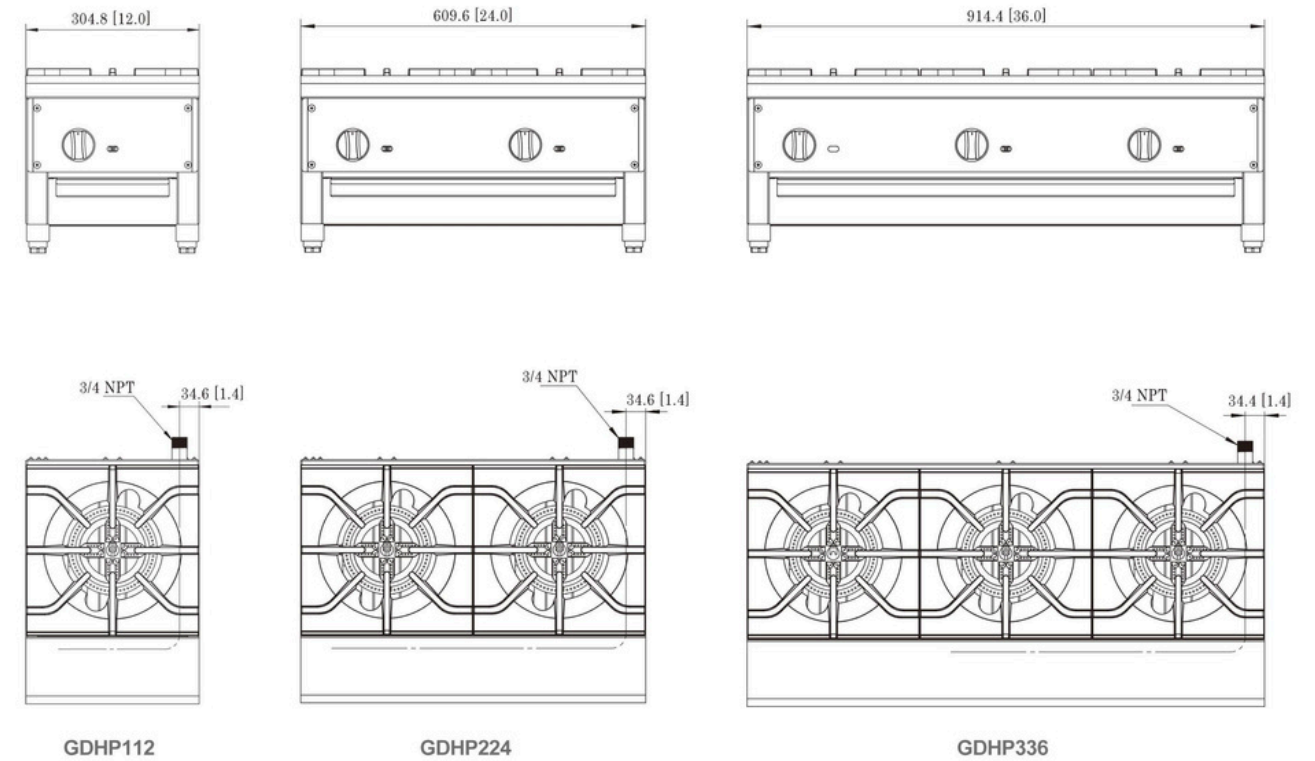


Standard Features:

- High quality stainless steel, corrosion resistant and easy cleaning.
- Heavy duty cast iron grates and burner, great cooking performance.
- Adjustable pilot light.
- Chromed knob, efficient control.
- Natural gas/LP conversion kit included.
- Adjustable stainless steel feet.
- Slide in and out oil tray.
- 3/4" NPT rear gas connection inlet.
- Mounting type: freestanding.
- Gas type and Pressure: 4"Natural/10"propane gas.
- ETL certificate.
- Usage scenario: Kitchen, Outdoor.



GDHP112



GDHP112

GDHP224

GDHP336



GDHP224



GDHP336

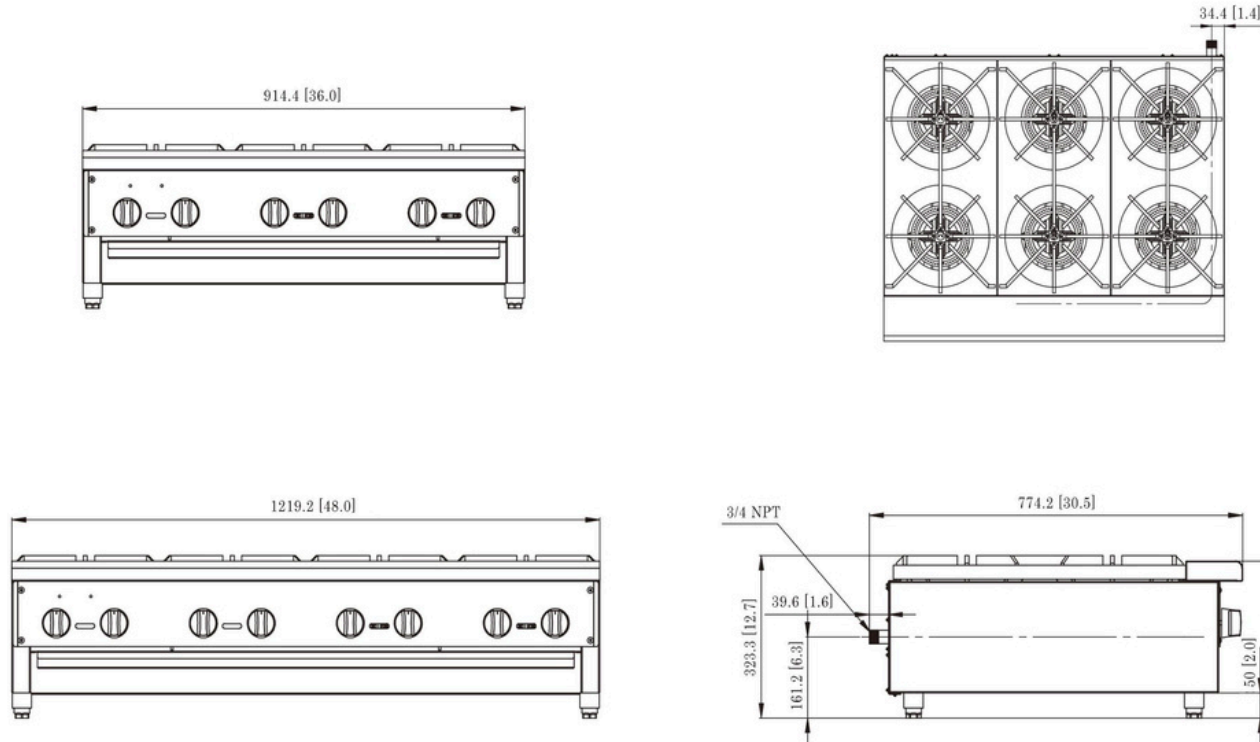
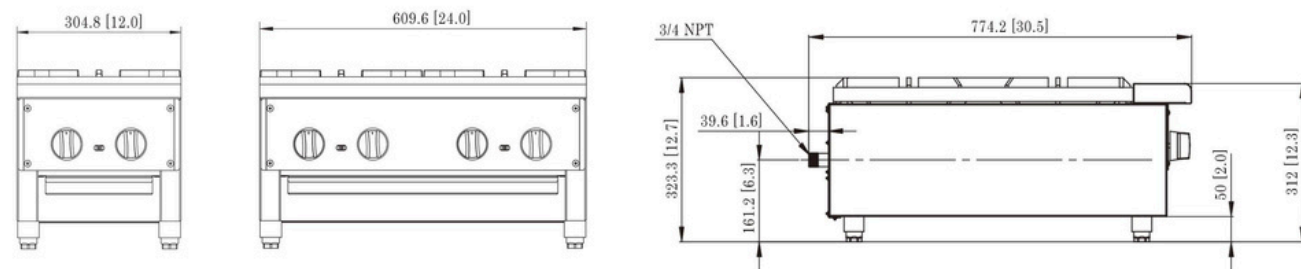
Model no	Product Dimensions WxDxH (inch)	Burners and Control method	Gas type	Intake-tube Pressure (in.W.C.)	Total BTU B.T.U./h	Power (kw)	Gross Weight (lb)	40HQ load capacity
GDHP-112	12*18.5*13	1 burner, independent manual control	3NG	4	28000	8.2	35	900
			LP	10	28000			
GDHP-224	24*18.5*13	2 burner, independent manual control	NG	4	56000	16.4	60	520
			LP	10	56000			
GDHP-336	36*18.5*13	3 burner, independent manual control	NG	4	84000	24.6	85	350
			LP	10	84000			



HOT PLATES

Standard Features:

- High quality stainless steel, corrosion resistant and easy cleaning.
- Heavy duty cast iron grates and burner, great cooking performance.
- Adjustable pilot light.
- Chromed knob, efficient control.
- Natural gas/LP conversion kit included.
- Adjustable stainless steel feet.
- Slide in and out oil tray.
- 3/4" NPT rear gas connection inlet.
- Mounting type: freestanding.
- Gas type and Pressure: 4"Natural/10"propane gas.
- ETL certificate.
- Usage scenario: Kitchen, Outdoor.



GDHP212



GDHP424



GDHP636



GDHP848

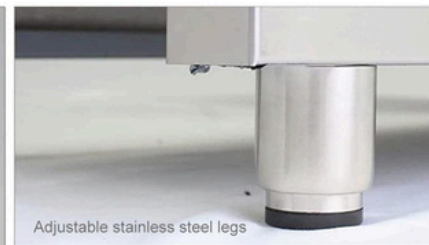
Model no	Product Dimensions WxDxH (inch)	Burners and Control method	Gas type	Intake-tube Pressure (in.W.C.)	Total BTU B.T.U./h	Power (kw)	Gross Weight (lb)	40HQ load capacity
GDHP212	12*30.5*13	2 burner,independent manual control	NG LP	4 10	56000 56000	16.4	67.4	620
GDHP424	24*30.5*13	4 burner,independent manual control	NG LP	4 10	112000 112000	32.8	110.2	310
GDHP636	36*30.5*13	6 burner,independent manual control	NG LP	4 10	168000 168000	49.2	160	130
GDHP848	36*30.5*13	8 burner,independent manual control	NG LP	4 10	224000 224000	65.6	210	90



Burner control valve



Connecting hole



Adjustable stainless steel legs

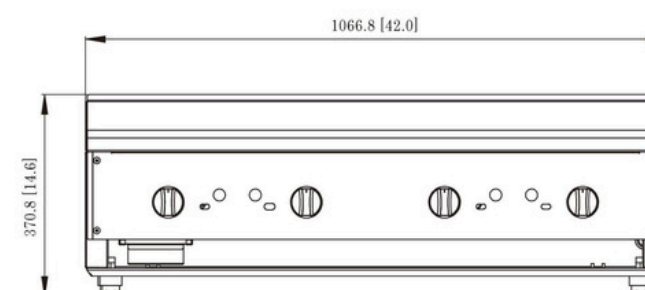
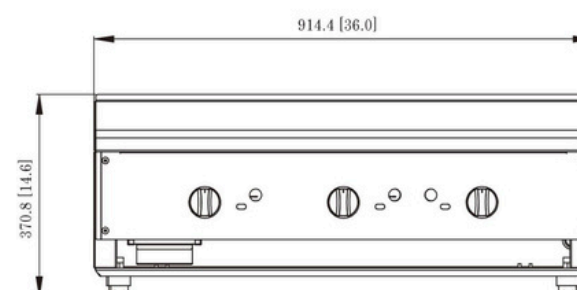
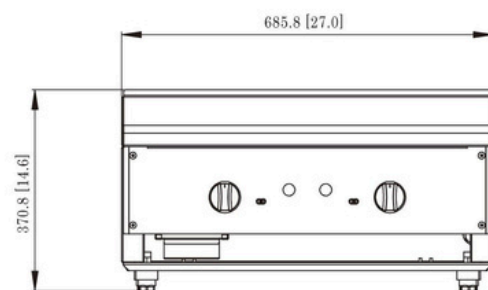
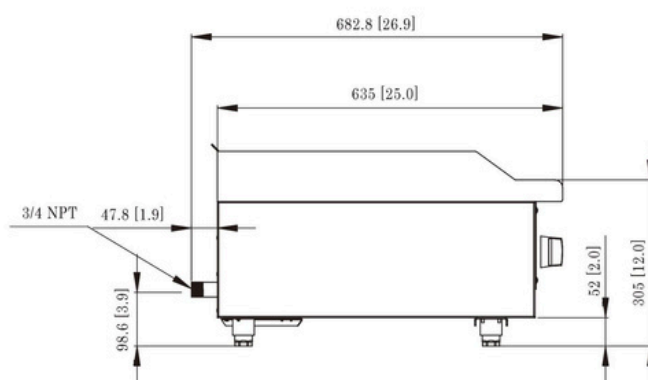
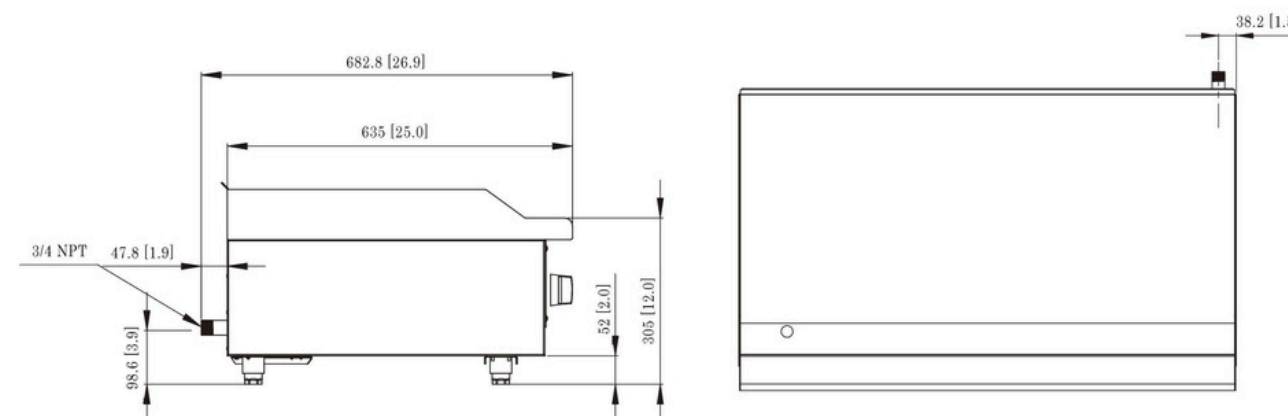


GAS GRIDDLES



Standard Features:

- High quality stainless steel, corrosion resistant and easy cleaning.
- Heavy duty cast iron grates and burner, great cooking performance.
- Adjustable pilot light.
- Chromed knob, efficient control.
- Natural gas/LP conversion kit included.
- Adjustable stainless steel feet.
- Slide in and out oil tray.
- 3/4" NPT rear gas connection inlet.
- Mounting type: freestanding.
- Gas type and Pressure: 4"Natural/10"propane gas.
- ETL certificate.
- Usage scenario: Kitchen, Outdoor.



GDGEG12



GDGEG24



GDGEG36



GDGEG48

Model no	Product Dimensions WxDxH (inch)	Burners and Control method	Gas type	Intake-tube Pressure (in.W.C.)	Total BTU B.T.U./h	Power (kw)	Gross Weight (lb)	40HQ load capacity
GDGEG12	12*27*15	1 burner,independent manual control	NG	4	22000	6.4	82	558
			LP	10	22000			
GDGEG24	24*27*15	2 burner,independent manual control	NG	4	44000	12.9	130	270
			LP	10	44000			

Model no	Product Dimensions WxDxH (inch)	Burners and Control method	Gas type	Intake-tube Pressure (in.W.C.)	Total BTU B.T.U./h	Power (kw)	Gross Weight (lb)	40HQ load capacity
GDGEG36	36*27*15	3 burner,independent manual control	NG	4	66000	19.3	188	165
			LP	10	66000			
GDGEG48	47*27*15	4 burner,independent manual control	NG	4	88000	25.6	250	135
			LP	10	88000			



GAS CHARBROILERS



Standard Features:

- High quality stainless steel, corrosion resistant and easy cleaning.
- U shape burner provides even heat distribution, great cooking performance.
- Adjustable pilot light.
- Chromed knob, efficient control.
- Adjustable stainless steel feet.
- Slide in and out oil tray.
- 3/4" NPT rear gas connection and regulator standard.
- Mounting type: freestanding.
- Gas type and Pressure: 4"Natural/10"propane gas.
- ETL certificate.
- Usage scenario: Kitchen, Outdoor



GDLRB12



GDLRB24



Model no	Product Dimensions WxDxH (inch)	Burners and Control method	Gas type	Intake-tube Pressure (in.W.C.)	Total BTU B.T.U./h	Power (kw)	Gross Weight (lb)	40HQ load capacity
GDLRB12	12*27*15	1 burner,independent manual control	NG	4	28000	8.2	68	558
			LP	10	28000			
GDLRB24	24*27*15	2 burner,independent manual control	NG	4	56000	16.4	108	306
			LP	10	56000			
GDLRB36	36*27*15	3 burner,independent manual control	NG	4	84000	24.6	188	165
			LP	10	84000			
GDLRB48	47*27*15	4 burner,independent manual control	NG	4	112000	32.8	295	135
			LP	10	112000			

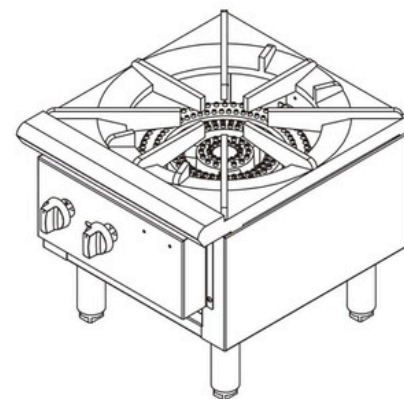
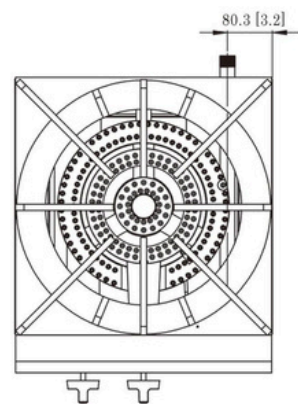
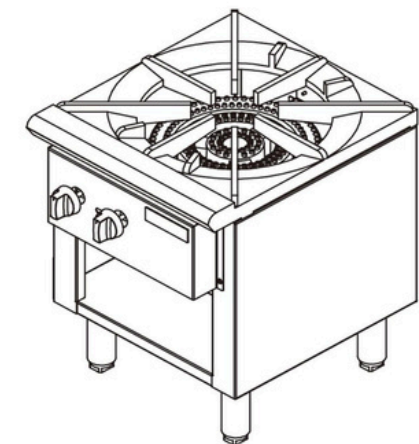
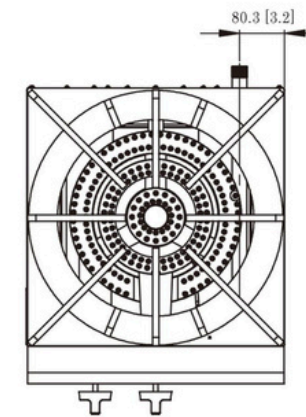
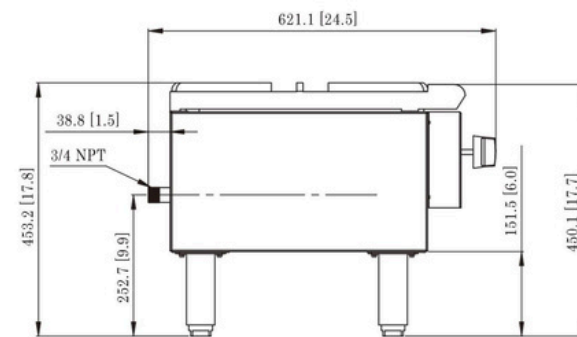
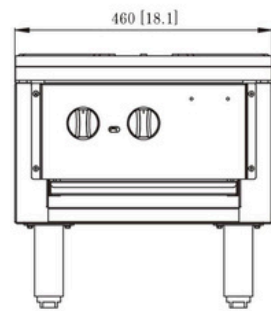
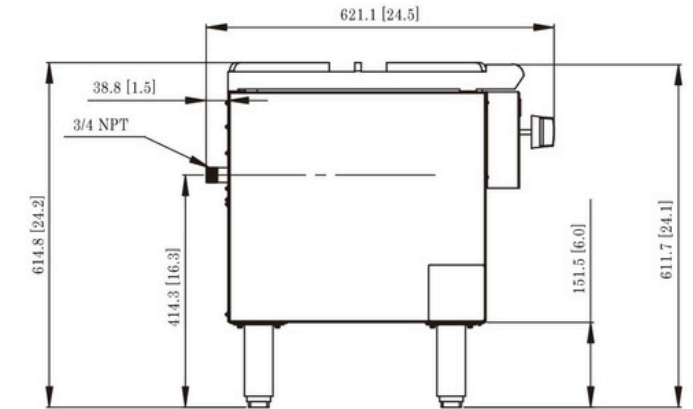
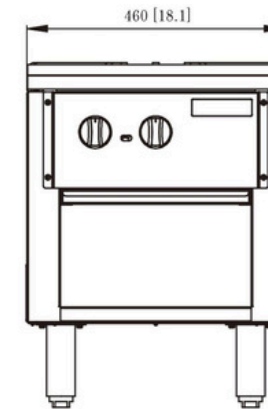


GAS STOCK POT STOVES



Standard Features:

- High quality stainless steel, corrosion resistant and easy cleaning.
- Heavy duty cast iron grates and burner, great cooking performance.
- Adjustable pilot light.
- Storage cabinet.
- Adjustable stainless steel feet.
- Slide in and out oil tray.
- 3/4" NPT rear gas connection and regulator standard.
- Mounting type: freestanding.
- Gas type and Pressure: 4"Natural/10"propane gas.
- ETL certificate.
- Usage scenario: Kitchen, Outdoor



GDSP18-18

Model no	Product Dimensions WxDxH (inch)	Burners and Control method	Gas type	Intake-tube Pressure (in.W.C.)	Total BTU B.T.U./h	Power (kw)	Gross Weight (lb)	40HQ load capacity
GDSP18-18	18*21*18	2 burner,independent manual control	NG	4	90000	26.4	98	298
			LP	10	90000			
GDSP18-25	18*21*25	2 burner,independent manual control	NG	4	90000	26.4	104	224
			LP	10	90000			





GAS RANGES

4, 6 & 8 BURNER MODELS



Range

- High quality stainless steel, corrosion resistant and easy cleaning.
- Heavy-duty 12" x 12" removable cast-iron grates.
- Stainless steel removable crumb drawer under burners.
- Self-cleaning burners rated at 32000 BTU / burner.
- One pilot light for each burner.
- 6" Adjustable stainless steel legs.
- 3/4" NPT rear gas connection and regulator provided.
- Natural gas/LP conversion kit.

Oven-Standard

- 25000 BTU/h 24" oven and 35000 BTU/h 36" oven.
- Oven temperature range from 175 °F to 550 °F.
- Oven pilot with 100% safety shut off.
- The standard oven has one shelf and one baking tray.



GR24-4



GR36-6



GR48-8

Model no	Product Dimensions WxDxH (inch)	Burners Name	Total BTU B.T.U./h	Number of Burners	Gas type	Intake-tube Pressure (in.W.C.)	Gross Weight (lb)	40HQ load capacity
GDGR24-4	24*34*59	Hot Plates	128000	4	NG	5	302	56
		Oven	25000	1	LP	10		
GDGR36-6	36*34*59	Hot Plates	192000	6	NG	5	362	44
		Oven	35000	1	LP	10		
GDGR48-8	48*34*59	Hot Plates	256000	8	NG	5	540	42
		Oven	50000	2	LP	10		

GAS RANGES

WITH GRIDDLE TOPS



Griddle

- Stainless steel front, sides and splash guards.
- Fully welded griddle plate.
- Heavy duty, highly polished 3/4" griddle plate.
- Drip tray provided under burners to catch grease drippings.
- 18000 BTU /h griddle burners.
- 6" Adjustable stainless steel legs.
- 3/4" NPT rear gas connection and regulator provided.
- Natural gas/LP conversion kit.

Oven-Standard

- 25000 BTU/h 24" oven and 35000 BTU/h 36" oven.
- Oven temperature range from 175 °F to 550 °F.
- Oven pilot with 100% safety shut off.
- The standard oven has one shelf and one baking tray.



GDGR24-24G



GDGR36-36G

Model no	Product Dimensions WxDxH (inch)	Burners Name	Total BTU B.T.U./h	Number of Burners	Valve Types	Gross Weight (lb)	40HQ load capacity
GDGR24-24G	24*34*59	Griddle	36000	2	Pilot light	377	56
		Oven	25000	1			
GDGR36-36G	36*34*59	Griddle	54000	3	Pilot light	474	44
		Oven	35000	1			
GDGR48-48G	48*34*59	Griddle	72000	4	Pilot light	701	42
		Oven	50000	2			



GAS RANGES

24" AND 36" COMBINATION



Standard Features:

- Stainless steel front, sides, kick plate, back guard and over shelf.
- 24" combination ranges with 2 burners and a 12" griddle.
- 36" combination ranges with 2 burners and a 24" griddle or 4 burners and a 12" griddle.
- Heavy duty , highly polished 3/4" griddle plate.
- Stainless steel removable crumb drawer under burners.
- 32000 BTU / h top burners, 18000 BTU /h griddle & 25000 BTU/h 24" oven or 35000BTU/ h 36" oven.
- Oven temperature range from 175 °F to 550 °F.
- 6" Adjustable stainless steel legs.
- Standarding pilot for open top burners.
- Oven pilot with 100% safety shut off.
- Multiple position oven rack guides.
- The standard oven has one shelf and one baking tray.
- 3/4" NPT rear gas connection and regulator provided.
- Natural gas/LP conversion kit.



GDGR24-2-12G



GDGR36-2-24G

Model no	Product Dimensions WxDxH (inch)	Burners Name	Total BTU B.T.U./h	Number of Burners	Valve Types	Gross Weight (lb)	40HQ load capacity
GDGR24-2-12G	24"34"59	Hot plates	64000	2	Pilot light	331	56
		Griddle	18000	1			
		Oven	25000	1			
GDGR36-4-12G	36"34"59	Hot plates	128000	4	Pilot light	399	44
		Griddle	18000	1			
		Oven	35000	1			
GDGR36-2-24G	36"34"59	Hot plates	64000	2	Pilot light	437	44
		Griddle	36000	2			
		Oven	35000	1			

GAS RANGES

48" COMBINATION



Standard Features:

- Stainless steel front, sides, kick plate, back guard and over shelf.
- 48" combination ranges with 6 burners & a 12" griddle & two 24" ovens.
- 4 burners & a 24"griddle & two 24" ovens.
- 2 burners & a 36"griddle & two 24" ovens.
- Heavy duty , highly polished 3/4" griddle plate.
- Stainless steel removable crumb drawer under burners.
- 32000 BTU / h top burners, 18000 BTU /h griddle & 25000 BTU/h 24" oven.
- Oven temperature range from 175 °F to 550 °F.
- 6" Adjustable stainless steel legs.
- Standarding pilot for open top burners.
- Oven pilot with 100% safety shut off.
- Multiple position oven rack guides.
- The standard oven has one shelf and one baking tray.
- 3/4" NPT rear gas connection and regulator provided.
- Natural gas/LP conversion kit.



GDGR48-4-24G

Model no	Product Dimensions WxDxH (inch)	Burners Name	Total BTU B.T.U./h	Number of Burners	Valve Types	Gross Weight (lb)	40HQ load capacity
GDGR48-6-12G	48"34"59	Hot plates	192000	6	Pilot light	580	42
		Griddle	18000	1			
		Oven	50000	2			
GDGR48-4-24G	48"34"59	Hot plates	128000	4	Pilot light	620	42
		Griddle	36000	2			
		Oven	50000	2			
GDGR36-2-36G	48"34"59	Hot plates	64000	2	Pilot light	662	42
		Griddle	54000	3			
		Oven	50000	2			



GAS RANGES

60" COMBINATION

Standard Features:

- Stainless steel front, sides, kick plate, back guard and over shelf.
- 60" combination ranges with.
- 6 burners & a 24" griddle & one24" oven+one 36" oven.
- 4 burners & a 36" griddle & one24" oven+one 36" oven.
- 2 burners & a 48"griddle & one24" oven+one 36" oven.
- Heavy duty , highly polished 3/4" griddle plate.
- Stainless steel removable crumb drawer under burners.
- 32000 BTU / h top burners, 18000 BTU /h griddle. & 25000 BTU/h 24" oven or 35000BTU/ h 36" oven.
- Oven temperature range from 175 °F to 550 °F.
- 6" Adjustable stainless steel legs.
- Standarding pilot for open top burners.
- Oven pilot with 100% safety shut off.
- Multiple position oven rack guides.
- The standard oven has one shelf and one baking tray.
- 3/4" NPT rear gas connection and regulator provided.
- Natural gas/LP conversion kit.



GAS FRYER



Standard Features:

- High quality stainless steel, corrosion resistant and easy cleaning.
- Tank fully peened for easy cleaning and great cooking performance.
- Key componets have CSA / ETL certificate.
- 6" adjustable stainless steel legs can be removed when packing to reduce the transportation cost.
- Solid state control,200°F to 400°F.
- Natural gas /LP conversion kit included.
- Castors optional.
- Mounting type: freestanding.
- Usage scenrio: Kitchen, Outdoor.
- 3/4" NPT rear gas connection and regulator standard.
- Heavy duty cast-iron burners.



GDGR60-6-24G



GDGR60-4-36G

Model no	Product Dimensions WxDxH (inch)	Burners Name	Total BTU B.T.U./h	Number of Burners	Valve Types	Gross Weight (lb)	40HQ load capacity
GDGR60-6-24G	60*34*59	Hot plates	192000	6	Pilot light	677	38
		Griddle	36000	2			
		Oven	60000	2			
GDGR60-4-36G	60*34*59	Hot plates	128000	4	Pilot light	717	38
		Griddle	54000	3			
		Oven	60000	2			
GDGR60-2-48G	60*34*59	Hot plates	64000	2	Pilot light	756	38
		Griddle	72000	4			
		Oven	60000	2			



GDF5S

GDF4S

GDF3S

Model no	Product Dimensions WxDxH (inch)	Burners	Gas type	Intake-tube Pressure (in.W.C.)	Total BTU B.T.U./h	Fryer Baskets	Capacity (l)	Gross Weight (lb)	40HQ load capacity
GDF3S	15.5*31.3*45.3	3	NG	4	90000	2	18.5-23	126	210
			LP	10	90000				
GDF4S	15.5*31.3*45.3	4	NG	4	120000	2	21.3-25	139	210
			LP	10	120000				
GDF5S	21*35.3*45.3	5	NG	4	150000	2	31-37	183	168
			LP	10	150000				



ELECTRIC CREPE MAKER



Standard Features:

- Full stainless steel structure.
- Adjustable temperature control from 0 to 300°C.
- Teflon non-stick layer, rapid heat transfer.
- Removable tempered protective glass.



ECM-410Y



CSS-B62

Electric Crepe Maker

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
ECM-410Y	400*400*125	220-240	2200	15.5	17	450*450*190

Crepe Serving Station

Model no	Dimensions (mm)	N.W (kg)	G.W (kg)	Packing Size (mm)
CSS-B62	850*600*420	23	24	900*650*240



Electric Crepe Maker

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
ECM-1Y/350	380*440*210	220-240	3000	15	16.5	520*420*230
ECM-1Y/400	420*470*210	220-240	3000	22.5	24.2	560*520*230
ECM-2Y/350	760*440*210	220-240	6000	28.2	30.1	820*520*230
ECM-2Y/400	870*470*210	220-240	6000	40	43.5	920*520*230



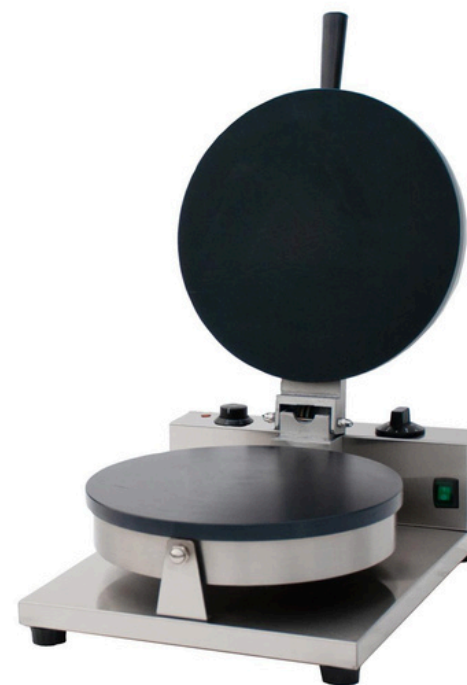
ECM-01



ECM-02

Electric Crepe Maker

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
ECM-01	485*450*220	220-240	3000	15.2	16.3	500*530*260
ECM-02	860*450*220	220-240	6000	30	32	530*940*260



WM-H30



WM-H40

Platen halberd furnace

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
WM-H30	570*330*205	220-240	2000	11.8	13.5	580*390*260
WM-H40	670*430*205	220-240	2400	19.3	21.3	680*490*260



ELECTRIC SALAMANDER



Standard Features:

- Stainless steel structure.
- Particular suitable for restaurant, pub, snack bar etc.
- Chromed grid easy to clean.
- Ideal for grilling or heating up dishes or sandwiches.
- CE approved.



Counter Top electric salamander

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
SA-936	610*340*280	220-240	2000	13.5	15	670*360*310
SA-937	800*450*470	220-240	4000	29	31	860*500*460
SA-938	580*390*390	220-240	2200	19	20.5	640*440*390



Electric Lift-up salamander

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
SA-450S	450*480*500	220-240	2800	37	38.5	520*560*580
SA-600S	600*480*520	220-240	4000	47	48.5	670*560*580
SA-800S	800*480*520	220-240	5600	60	62	870*560*580

ELECTRIC GRIDDLE



Standard Features:

- All stainless steel construction, easy clean surface.
- High efficient, energy-saving & useful.
- Solid 12mm thick steel cooking plate.
- Full sized cooking area.
- Auto constant temperature control.



EG-410



EG-410-2



EG-410D

Electric Griddle | all flat surface

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
EG-410	415*500*255	220-240	2500	29	30.5	465*560*280
EG-600	600*520*310	220-240	5000	33	35	650*580*340
EG-1000	1000*520*310	220-240	6000	50	53	1050*580*340

Electric Griddle | half flat & half grooved surface

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
EG-410-2	415*500*255	220-240	2500	29	30.5	465*560*280
EG-600-2	600*520*310	220-240	5000	33	35	650*580*340
EG-1000-2	1000*520*310	220-240	6000	50	53	1050*580*340

Electric Griddle | chrome surface

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
EG-410D	415*500*255	220-240	2500	29	30.5	465*560*280
EG-600D	600*520*310	220-240	5000	33	35	650*580*340
EG-1000D	1000*520*310	220-240	6000	50	53	1050*580*340



ELECTRIC CONTACT GRILL



Standard Features:

- Stainless steel frame.
- Grill plate made of cast iron for ideal heat transfer.
- Large grooved plates.
- Thermostat set up to a maximum of 300°C.
- Heating indicator light.
- Operating light on/off.



CG811
Upper Plate Size:214 x 214mm
Bottom Plate Size:235 x 225mm

Counter Top electric salamander

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
CG811	310*410*210	220-240	1800	13	14	395*420*245



CG811E
Upper Plate Size:338 x 235mm
Bottom Plate Size:345 x 235mm



CG813
Upper Plate Size:214 x 214mm
Bottom Plate Size:485 x 235mm

Counter Top electric salamander

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
CG811E	435*100*210	220-240	2200	19	20	510*420*245

Counter Top electric salamander

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
CG813	570*410*210	220-240	3600	25.5	27	670*420*245



Standard Features:

- Stainless steel frame.
- Non-stick grill plate.
- Thermostat set up to a maximum of 300°C.
- Heating indicator light.
- Operating light on/off.



Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
CG-U320	280*220*560	220-240	1000	9	10.5	620*330*180



Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
CG-353+U320	500*305*630	220-240	3200	23.5	25	560*355*460
CG-705+U320	605*500*630	220-240	6400	35.5	37	660*560*460



WAFFLE MAKER

Standard Features:

- Stainless steel frame.
- Cast iron round shape portionable in 4.
- Heating indicator light.
- Adjustable thermostat from 0 °C to 250 °C.
- Plate diameter: 180mm.
- Tooth depth: 8mm.



Counter Top electric salamander

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
WM-1	390*250*260	220-240	1300	5.5	6.2	430*305*295
WM-2	500*390*260	220-240	2600	13	14	550*425*282

Standard Features:

- Stainless steel frame.
- Cast iron rectangle shape portionable in 2.
- Heating indicator light.
- Adjustable thermostat from 0 °C to 250 °C.
- Entire board size :252 x 252mm.
- Board dimension: 170 x 105mm.



Counter Top electric salamander

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
WM-4	440*305*225	220-240	2000	19	20.5	525*350*320



Ballcrisp Maker

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
WM-2250-D	405*500*250	220-240	2000	21	22.5	560*465*305

Round Waffle Maker

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
WM-2250-E	310*380*240	220-240	1750	9.2	10.7	430*360*290



Firecrackers

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
WM-2273	410*305*240	220-240	1750	9.5	11	450*350*280



ROTARY WAFFLE MAKER



Standard Features:

- Stainless steel frame.
- Cast iron round shape portionable in 4.
- 180° plate rotation.
- Heating indicator light.
- Adjustable thermostat from 0 °C to 250 °C.



WM-2001

Round professional waffle maker 180° opening

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
WM-2001	265*415*245	220-240	1200	8.3	9.8	470*315*295

PEPLACEABLE PLATE WAFFLE MAKER

Standard Features:

- Stainless steel frame.
- Cast iron plate.
- 180° plate rotation.
- Heating indicator light.
- Adjustable thermostat from 0 °C to 250 °C.
- Waffle plate can be changed.



WM-2003



WM-2004

Cat's Paw waffle maker 180° opening

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
WM-2003	250*540*265	220-240	1400	11	12.5	510*350*320

Series Firing waffle maker 180° opening

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
WM-2004	250*540*265	220-240	1400	11.4	12.9	510*350*320

PEPLACEABLE PLATE WAFFLE MAKER



Standard Features:

- Stainless steel frame.
- Cast iron plate.
- 180° plate rotation.
- Heating indicator light.
- Adjustable thermostat from 0 °C to 250 °C.
- Waffle plate can be changed.



WM-2005



WM-2006

Waffle Maker 180° opening

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
WM-2005	255*530*250	220-240	1400	10.8	12.3	505*285*360

Crispy Waffle Maker 180° opening

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
WM-2006	255*530*250	220-240	1400	10.8	12.3	505*285*360

Optional :

- Plate can be changed.





SOUS VIDE COOKER



Standard Features:

- Can memory the working status before disconnecting and the last setting working temperature.
- Stainless steel body design: high-end quality , solid , durable and occupy only a little space of the conister.
- The lowest water level and the highest water level protection device , safe and reliable.
- Strong water circulation capacity and more balanced water temperature.
- Two temperture mode setting (°C/°F) for different usage habits.
- Touch buttons for easy operation.
- IPX7 waterproof , more secure.
- 100% anti-dry, high safety.
- Optional WIFI control, smarter.



GDSV130



GDSV340

Model no	Dimensions (mm)	Voltage (v)	Power (Kw)	Temperature (°C)	Suggest volume	N.W (kg)
GDSV130	71*145.4*340	110-120V~60Hz I 220-240V~50Hz	1.5	5-99	≤ 20L ≤ 30L	1.3
GDSV340	173*142*328	110-120V~60Hz I 220-240V~50Hz	2.3	5-95	≤ 60L ≤ 80L	3.1

VACUUM PACKAGE MACHINE

Standard Features:

- Add bag-clamp device inside the vacuum champer, users can place and fix the bag easily.
- Save time: use large displacement pump to increase vacuum speed.
- Compact size, suitable for commercial and household use.
- Effectively vacuum seals liquid and wet food.
- Can use with ordinary plastic bag, save cost.
- Vacuum gauge display vacuum level directly.
- Adjustable cycle time and seal time.
- Extends the shelf life of food.
- No need of normal filler plates.
- Instant seal function.



Model no	Dimensions (mm)	Voltage (v)	Power (Kw)	Pump pressure	Chamber size (mm)	N.W (kg)
GDYJS822	425*359*345	110-120V~60Hz I 220-240V~50Hz	0.63	-29.5" Hg/ -999mba	350*300*110	24.4

ELECTRIC FRYER



Standard Features:

- Casing and oil container made of stainless steel.
- Ideally suited for restaurant, pub, snack bar etc.
- Removable oil container make it easier to clean.
- Heating indicator light.
- Frying basket and lid are dishwasher-safe.
- Overheat protection with reset.



GDEF4L



GDEF4L2

Model no	Dimensions (mm)	Voltage (v)	Power (Kw)	Capacity (L)	Temperature (°C)	N.W (kg)
GDEF4L	215*548*323	220-240	2	4	50-190	4.5
GDEF4L2	437*487*323	220-240	2 x 2	4+4	50-190	8.5
GDEF8L	263*658*349	220-240	2.85	8	50-190	6
GDEF8L2	540*658*349	220-240	2.85 x 2	8+8	50-190	11.5

DEEP FRYER WITH DRAIN TAP

Standard Features:

- Made of stainless steel
- With frying basket and lid
- With drain tap for easy to change the oil
- Stamping oil container easy to clean
- Indicator light and with over-heating protection



Model no	Dimensions (mm)	Voltage (v)	Power (Kw)	Capacity (L)	Chamber size (mm)	N.W (kg)
FY-8LFE	340*540*460	220-240	3.25	7.5-8.25	50-190	9
FY-8LFE2	635*540*460	220-240	3.25 x 2	15-16.5	50-190	15.7



TOASTER

Standard Features:

- Stainless steel housing.
- Front and back output.
- From 180 up to 720 slices of toast per hour.
- 3 level heat setting.
- Height adjustable feet.



TS-2

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
TS-2	275*220*220	220-240	1110	3.8	5.3	290*265*270



TS-4



TS-6

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
TS-4	315*275*220	220-240	1850	4.8	6.3	360*290*270
TS-6	405*275*220	220-240	2590	5.8	7.3	460*290*270



CONVEYOR TOASTER

Standard Features:

- Stainless steel.
- Heating indicator light.
- Adjustable thermostat.
- Adjustable speed belt control.
- From 180 up to 720 slices of toast per hour.



TS-150

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
TS-150	290*560*415	220-240	1300	12	14	360*510*380



TS-300



TS-450

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
TS-300	370*560*405	220-240	2200	13.2	16	440*510*380
TS-450	470*560*415	220-240	2600	30.5	33.5	540*510*380



INDUCTION COOKER



Standard Features:

- Stainless steel body.
- Glass hob/Schott ceran hob / Eurokera France Hob.
- Touch control panel with safety lock.
- Electronic overheating protection.
- 1-10 temperature setting.
- Timer, LCD display (0-180 mins).



Model no	Dimensions (mm)	Voltage (v)	Power (w)	Temperature (°C)
IC-HBE35	340*432*125	220-240V 50~60Hz	500-3500	60-240
IC-E500F	390*490*140	380-400V 3N-50~60Hz	500-5000	60-240
IC-E800B	440*540*145	380-400V 3N-50~60Hz	500-8000	60-240

Standard Features:

- Stainless steel body.
- Wok induction.
- Touch control panel with safety lock.
- Half bridge technology.
- Electronic overheating protection.
- 1-10 temperature setting.
- Timer, LCD display (0-180 mins).



Model no	Dimensions (mm)	Voltage (v)	Power (w)	Temperature (°C)
IC-HBE35-1	340*432*125	220-240V 50~60Hz	500-3500	60-240

Standard Features:

- Stainless steel body.
- Wok induction.
- Touch control panel with safety lock.
- Half bridge technology.
- Electronic overheating protection.
- 1-10 temperature setting.
- Timer, LCD display (0-180 mins).



Model no	Dimensions (mm)	Voltage (v)	Power (w)	Temperature (°C)
IC-HBE35-1	340*432*125	220-240V 50~60Hz	500-3500	60-240



Standard Features:

- Stainless steel body.
- Glass hob/Schott ceran hob / Eurokera France Hob.
- Temperature controlled by knob.
- Electronic overheating protection.



Model no	Dimensions (mm)	Voltage (v)	Power (w)	Temperature (°C)
IC-HBE35-1	340*432*125	220-240V 50~60Hz	500-3500	60-240

INDUCTION DEEP FRYER

Standard Features:

- Stainless steel body.
- Touch control.
- With cold zone.
- Electronic overheating protection.
- Timer, LCD display (0-120 mins).



Model no	Dimensions (mm)	Voltage (v)	Power (w)	Temperature (°C)
IC-HBE35-1	340*432*125	220-240V 50~60Hz	500-3500	60-240

INDUCTION WARMING PLATE

Standard Features:

- Glass hob.
- Stainless steel body with two stainless steel handles.
- Power regulation knob.
- Temperature display on the right corner of the glassplate.
- Electronic overheating protection.



Model no	Dimensions (mm)	Voltage (v)	Power (w)	Temperature (°C)
IC-HBE35	340*432*125	220-240V 50~60Hz	500-3500	60-240
IC-E500F	390*490*140	380-400V 3N-50~60Hz	500-5000	60-240
IC-E800B	440*540*145	380-400V 3N-50~60Hz	500-8000	60-240



COMMERCIAL INDUCTION STOVE



Standard Features:

- Large area heating area, can cook a variety of ingredients at the same time, no need to wait.
- Each burner has an independent controlling cassette mechanism to improve product heating efficiency.
- Easily control the power at any level, easy cooking.
- Strong exhausting fans, low noise design.
- IGBT imported from Germany.
- Suitable for various types of kitchen environment free combination.
- 304 Stainless steel material, 1.5 mm thickness, glass thickness: 6mm.
- Adjust the temperature and timer by knob.
- 0-180 minute timer.



Commercial Double Induction Stove

Model no	Dimensions (mm)	Voltage (v)	Power (w)	Temperature (°C)
ISG2-D-H7	400*700*(860~900)	380 V 3N~	5000 x 2	60~240
ISG4-D-H7-W1	800*700*(860~900)	380 V 3N~	5000 x 4	60~240

COMMERCIAL INDUCTION GRILL



SIG-H7N



SIG-H7T

Model no	Dimensions (mm)	Voltage (v)	Power (w)	Temperature (°C)
SIG-H7N	800*700*980	380 V 3N~	10000	60~300
SIG-H9N	800*900*980	380 V 3N~	10000	60~300
SIG-H7T	800*700*980	380 V 3N~	10000 x 2	60~300
SIG-H9T	800*900*980	380 V 3N~	10000 x 2	60~300

COMMERCIAL INDUCTION DEEP FRYER



Standard Features:

- Solid stainless steel body design.
- Clear LED display.
- Easy control panel.
- Overheat protection.
- Timer range from 0 to 120 mins.



SIDF-H7



SIDF-H7x2

Model no	Dimensions (mm)	Voltage (v)	Power (w)	Temperature (°C)	Capacity (L)
SIDF-H7	400*700*980	380 V 3N~	10000	60~190	30
SIDF-H9	400*900*980	380 V 3N~	10000	60~190	30
SIDF-H7x2	800*700*980	380 V 3N~	10000 x 2	60~190	30+30
SIDF-H9x2	800*900*980	380 V 3N~	10000 x 2	60~190	30+30

RICE COOKER

Standard Features:

- Easy use mechanical control.
- Cooking rice and keeping it warm automatically.
- Measuring cup, rice spoon included.
- Silicone non-stick pad included for 10L and 14L.
- Indicator light for cooking and keeping warm.



Rice cooker

Model no	Dimensions (mm)	Voltage (v)	Power (w)	Capacity (L)	N.W (kg)
SA-8236	385*385*370	230	1250	3.6(8)	6
SC-8155	455*455*360	230	1550	4 (10)	8.1
SC-8195	455*455*380	230	1950	5.4 (14)	9.26
SD70C	545*545*435	230	2250	7 (18)	13.3
SD82C	545*545*460	230	2500	8.2 (22)	14.4
SW-8000	455*455*410	230	103	20	8.2



POPCORN MACHINE

Standard Features:

- Temperature range:30°C~245°C.
- Popcorn maximum capacity: 490X350X120mm.
- Stainless steel kettle size: Ø215X64mm.
- Warming light:230V 100W.
- Motor: 220V 50Hz 20W 22rpm.
- Popcorn kettle is easy to install, dismantle and clean.
- All sides glass can show the popcorn productive progress comprehensively.
- Efficiency heating and warming system make the working process convenient and fast.



PCM-1608



PCM-817

8OZ Popcorn Machine

Model no	Voltage (v)	Power (kw)	Dimension (mm)
PCM-1608	220v 50Hz	1.3	560*420*680
PCM-817	220v 50Hz	1.3	560*420*750



MC-300



PWS-68

8OZ popcorn machine cart

Model no	Dimension (mm)
MC-300	500*360*680

Pop warming showcase

Model no	Dimension (mm)	Voltage (v)	Power (kw)
PWS-68	450*470*500	220v 50Hz	0.85



CANDY FLOSS MACHINE

Standard Features:

- Output: can make one candy floss in 30 seconds.
- Pink and gold color are available.



MF08



MF01H

Mini Candy Floss Machine

Model no	Voltage (v)	Power (kw)	Dimension (mm)
MF08	220v 50Hz	0.42	285*285*165

Electric Candy Floss Machine

Model no	Voltage (v)	Power (kw)	Dimension (mm)
MF01HA	220v 50Hz	1.08	520*520*480
MF01HB	220v 50Hz	1.08	720*720*500



MF03H



MF05

Electric Candy Floss Machine

Model no	Voltage (v)	Power (kw)	Dimension (mm)
MF03HA	220v 50Hz	1.08	520*520*390
MF03HB	220v 50Hz	1.08	720*720*400

Electric Candy Floss Machine With Cart

Model no	Voltage (v)	Power (kw)	Dimension (mm)
MF05A	220v 50Hz	1.08	960*520*870
MF05B	220v 50Hz	1.08	960*720*895



WATER BOILER



Standard Features:

- Material: SS304/ single wall.
- ABS handle.
- Plastic water tap.
- Visual water gauge.
- On/off switch with silicone rubber cover.
- Heating and keep warm indicator light.
- Maintenance window in the middle of the plastic base.
- Skid-proof rubber feet.
- Automatic shut-off and keep warm features.
- Double over heat safety protection.



Model no	Dimensions (mm)	Capacity (L)	Voltage (v)	Power (w)	Packing Size (mm)
WB-50D-A1	Φ220*420 H	5	220-240	1500	290*290*450
WB-68D-A1	Φ220*430 H	6.8	220-240	1500	290*290*468
WB-88D-A1	Φ220*465 H	8.8	220-240	1500	290*290*502
WB-100D-A1	Φ220*490 H	10	220-240	1500	290*290*530
WB-150D-A1	Φ290*460 H	15	220-240	2500	350*350*515
WB-180D-A1	Φ290*500 H	18	220-240	2500	350*350*550
WB-220D-A1	Φ290*560 H	22	220-240	2500	350*350*610
WB-250D-A1	Φ290*620 H	25	220-240	2500	350*350*675

COFFEE PERCOLATOR



Standard Features:

- Material: SS304 for the internal , SS430 for the outside.
- Stainless steel lid.
- ABS handle.
- Plastic water tap.
- Visual water gauge.
- On/off switch with silicone rubber cover.
- Heating and keep warm indicator light.
- Maintenance window in the middle of the plastic base.
- Skid-proof rubber feet.
- Automatic shut-off and keep warm features.
- Double over heat safety protection.



Model no	Dimensions (mm)	Capacity (L)	Voltage (v)	Power (w)	Packing Size (mm)
CU-5L	Φ220*420 H	5	220-240	950	290*290*450
CU-6L	Φ220*437 H	6	220-240	950	290*290*468
CU-7L	Φ220*472 H	7	220-240	950	290*290*502
CU-8L	Φ220*504 H	8	220-240	950	290*290*550
CU-12L	Φ290*485 H	12	220-240	1500	350*350*535
CU-14L	Φ290*517 H	14	220-240	1500	350*350*570
CU-18L	Φ290*581 H	18	220-240	1500	350*350*630



PORTABLE DISPLAY WARMING PLATE FOR BUFFET



Standard Features:

- Portable Display Warming Plate For Buffet.
- The portable display warming plate for buffet keep the prepared food in the right temperature without affecting the quality.
- They are the perfect choice for the self-service area and the customer service area.
- Keep food in a safe supply temperature.
- The bottom of the equipment is controlled by constant temperature device, and the device is with digital temperature indication.
- The top of GD-01 type is equipped with the halogen lamp which emits heat and lighting, and the halogen lamp is controlled by the standard toggle switch.
- GD-01 contains a GN1/1 size food dish of 65mm high.
- It is equipped with removable apparatus plate which is easy to clean.
- All models have a wire of 1829mm (72") long and a plug.
- It is equipped with a transparent glass dust cover.
- GD-01 with a single transparent glass dust cover, with food plate as accessory.



GD-01

INFRARED THERMAL INSULATION STATION

Standard Features:

- The color will be black if the color is not designated.
- GD-03 infrared thermal insulation station, black, with light and food dish.



GD-03

Model no	Dimensions (mm)	Capacity	Temperature (°C)	Power (w)	N.W (kg)
GD-01	825*660*580	1* GN 1/1 65mm deep	30-90	800	27
GD-03	641*330*448	26L	50	530	9

CUP WARMER



Standard Features:

- Material: stainless steel.
- Tray for cups, saucers etc.
- Temperature range from 0 to 75 °C.



CW-1



CW-2



CW-3

Model no	Dimensions (mm)	Voltage (v)	Power (w)	N.W (kg)	G.W (kg)	Packing Size (mm)
CW-1	360*250*250	220-240	140	8.5	10	385*290*570
CW-2	360*320*550	220-240	140	11.7	13.2	385*360*570
CW-3	395*430*695	220-240	210	20.5	22.2	490*445*745

TELESCOPIC FOOD WARMING LAMP

Standard Features:

- Telescopic design, can adjust from 600 to 1500mm.
- With 1 pcs 250w anti-explosion bulb.



Plating				Electroplate			
Model no	Voltage (v)	Power (kw)	Lamp dia (mm)	Model no	Voltage (v)	Power (kw)	Lamp dia (mm)
HL-A	220-240	0.25	175	HLE-A	220-240	0.25	175
HL-B	220-240	0.25	175	HLE-B	220-240	0.25	175
HL-C	220-240	0.25	270	HLE-C	220-240	0.25	270
HL-D	220-240	0.25	290	HLE-D	220-240	0.25	290
HL-E	220-240	0.25	290	HLE-E	220-240	0.25	290
HL-F	220-240	0.25	290	HLE-F	220-240	0.25	290



KITCHEN TOOLS



HAMBURGER TURNER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD8001	Hamburger turner	Blade L143xW77	L 283	PP+S.S
GD8002	Hamburger turner	Blade L174xW108	L 313	PP+S.S



SCRAPER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD8006	Scraper	Blade L124xW102	L 265	PP+S.S



TURNER FLEXIBLE

Model no	Description	Blade (mm)	Total length (mm)	Material
GD8003	Turner Flexible	Blade L143xW96	L 320	PP+S.S
GD8004	Turner Flexible	Blade L188xW75	L 375	PP+S.S



TURNER PERFORATED

Model no	Description	Blade (mm)	Total length (mm)	Material
GD8005	Turner Perforated	Blade L188xW75	L 375	PP+S.S



HAMBURGER TURNER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD8007	Hamburger turner	Blade L120xW75	L 270	wood+S.S
GD8008	Hamburger turner	Blade L150xW110	L 350	wood+S.S



SCRAPER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD8009	Scraper	Blade L124xW102	L 260	wood+S.S



FLEXIBLE TURNER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD8033	Flexible turner	Blade L110	110x90mm	PP+S.S

CAKE SCOOP WITH CUTTER

Model no	Description	Blade (mm)	Total length (mm)	Material
GD8010	Cake scoop with cutter	Blade L138xW75	L 300	PP+S.S



CAKE SERVE

Model no	Description	Blade (mm)	Total length (mm)	Material
GD8011	Cake serve	Blade L115xW55	L 265	PP+S.S



PALETTE KNIFE FLEXIBLE

Model no	Description	Blade (mm)	Total length (mm)	Material
GD8016	Palette knife flexible	Blade L 108	19x215	PP+S.S High Heat Resistant
GD8017	Palette knife flexible	Blade L 155	25x265	PP+S.S High Heat Resistant
GD8018	Palette knife flexible	Blade L 207	31x325	PP+S.S High Heat Resistant
GD8019	Palette knife flexible	Blade L 254	37x375	PP+S.S High Heat Resistant
GD8020	Palette knife flexible	Blade L 310	45x425	PP+S.S High Heat Resistant
GD8021	Palette knife flexible	Blade L 365	45x470	PP+S.S High Heat Resistant



SPATULA FLEXIBLE

Model no	Description	Blade (mm)	Total length (mm)	Material
GD8022	Spatula flexible	Blade L 108	19x215	PP+S.S High Heat Resistant
GD8023	Spatula flexible	Blade L 155	25x265	PP+S.S High Heat Resistant
GD8024	Spatula flexible	Blade L 207	31x325	PP+S.S High Heat Resistant
GD8025	Spatula flexible	Blade L 254	37x375	PP+S.S High Heat Resistant
GD8026	Spatula flexible	Blade L 310	45x435	PP+S.S High Heat Resistant
GD8027	Spatula flexible	Blade L 365	45x485	PP+S.S High Heat Resistant