

智能压力电炸鸡炉

本系列压力炸鸡炉融合高压烹饪与智能微电脑控制技术,快速锁住鸡肉水分,食物外酥里嫩,口感酥脆。配备多功能操作面板,精准控温计时,支持多种预设模式,轻松应对不同食材需求,大功率加热管,高效节能。



● BZE-H1800



● BZG-H2400

Smart electric pressure fryers

This series of pressure fryers combines high pressure cooking with intelligent microcomputer control technology to quickly lock in moisture in the chicken, making the food crispy on the outside and tender on the inside. Equipped with a multi-function operation panel, precise temperature control and timing, supports multiple preset modes, easily responds to different food requirements, high-power heating tubes, and high efficiency and energy saving.

FEATURES 功能特点



高效率加热管/HIGH EFFICIENCY HEATING ELEMENT

大功率加热管,迅速升温,缩短烹饪时间

high-power heating tube, rapid heating, shortening cooking time



微电脑面板/MICROCOMPUTER PANEL

微电脑控温准确,自定义保存多种菜单,新手也能轻松操作

The microcomputer controls the temperature accurately, and multiple menus can be customized and saved, so even novices can operate it easily



自动升降/LIFTING AND LOWERING

带自动升降功能,计时结束,炸篮自动升起来,省时省力

With automatic lifting function, the frying basket will automatically rise when the timer ends, saving time and effort



- 可炸6头鸡的大容量
- 不锈钢材质,安全耐用
- 可存储多种菜单
- 自动升降,省时省力
- 内置滤油系统,快速滤油
- 移动万向轮,方便移动



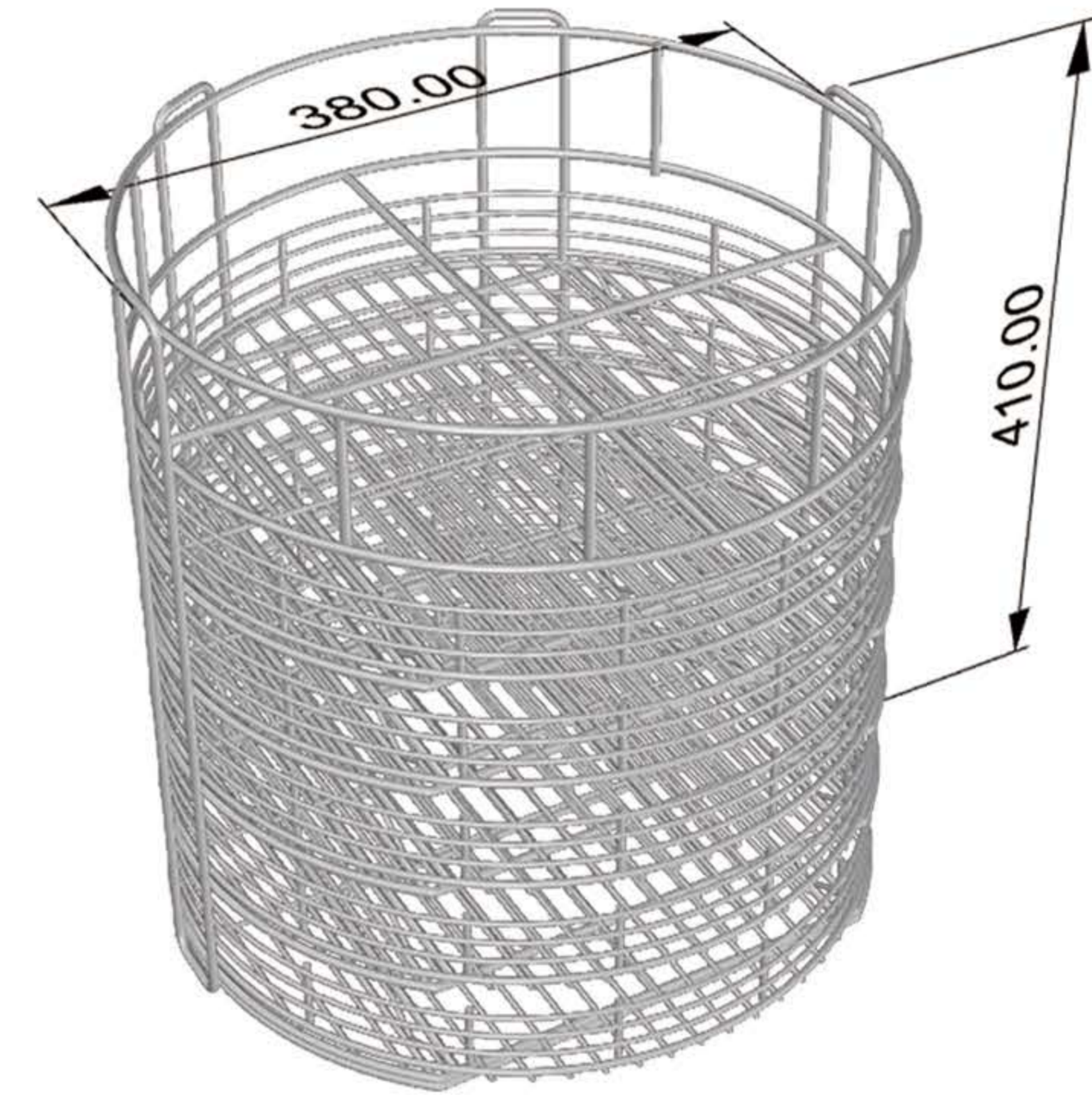
- Large capacity for frying 6 chickens
- Stainless steel material, safe and durable
- Can store a variety of menus
- Automatic lifting, saving time and effort
- Built-in oil filter system, fast oil filtering
- Mobile universal wheels, easy to move



**可烹饪菜单
Cooking Menus**

炸鸡/薯条/油条/春卷/猪排/大虾/牛排/鱼片/甜甜圈等特别适用于美式品牌快餐连锁店、主题餐厅、烹炸连锁店和注重品牌发展的连锁店使用。

Fried chicken / French fries / fried dough sticks / spring rolls / pork chops / prawns / steak / fish fillets / doughnuts, etc. Especially suitable for American brand fast food chains, theme restaurants, cooking and fried chains, and chain stores that focus on brand development.



炸篮尺寸/Basket size(mm)



● CNIX-H1800E



● CNIX-1800E

内缸尺寸/Inner cylinder size(mm)

- 高压电炸鸡炉
- Electric pressure fryers



BZE-H1800

电压/VOLTAGE: 3N~380V/50Hz

功率/POWER: 12kW

油容量/OIL CAPACITY: 28L

温度范围/TEMP.RANGE: 90°C-190°C

净重/NET WEIGHT: 176kg

尺寸/DIMENSION: 910X580X1630(mm)

- 自动升降炸鸡炉
- Auto-lift electric pressure fryers



BZG-H2400

电压/VOLTAGE: 220V~/50Hz

能源/ENERGY: LPG/Natural Gas

额定热负荷/RATED THERMAL LOAD: 18kW

油容量/OIL CAPACITY: 43L

温度范围/TEMP.RANGE: 90°C-190°C

净重/NET WEIGHT: 215kg

尺寸/DIMENSION: 1060X630X1670(mm)

液晶屏系列炸鸡炉

触摸屏系列压力炸鸡炉让操作员更轻松的管理后勤生产成本,同时为客户提供比常规开放式油炸更美味的鲜嫩鸡肉。自定义菜单,大屏触控,一键掌握,方便快捷,提供多种烹饪模式。

LCD Series Fried Chicken Oven

Touchscreen Series Pressure Fryers The touchscreen series pressure fryers allow operators to manage logistical production costs more easily while providing customers with more delicious and tender chicken than conventional open frying. Customized menu, large touch screen, one-touch control, convenient and fast, providing multiple cooking modes.



● CNIX-E2000



● CNIX-E2000K



● CNIX-E1000



● CNIX-G1000

FEATURES 功能特点



液晶触摸面板/TOUCHSCREEN

液晶触摸屏显示,自定义菜单,大屏触控,方便快捷

LCD touch screen display, custom menu, large touch screen, convenient and fast



自动升降功能/AUTO-LIFT FEATURE

自动升降功能,提供更安全和易于操作的工作环境

Automatic lifting function provides a safer and easier-to-operate working environment



燃气内加热/GAS INTERNAL HEATING

燃气款内燃式结构更节能效率更高

The gas-powered internal combustion structure is more energy-efficient and has higher efficiency



- 智能液晶触摸大屏,操作一目了然
- 斜坡式油锅底部设计易于排空残油
- 融油模式
- 内置滤油系统,滤油快捷方便
- 油槽配置滑轮便于移动
- 大容量炸鸡炉
- 移动万向轮,承载量大且有刹车功能

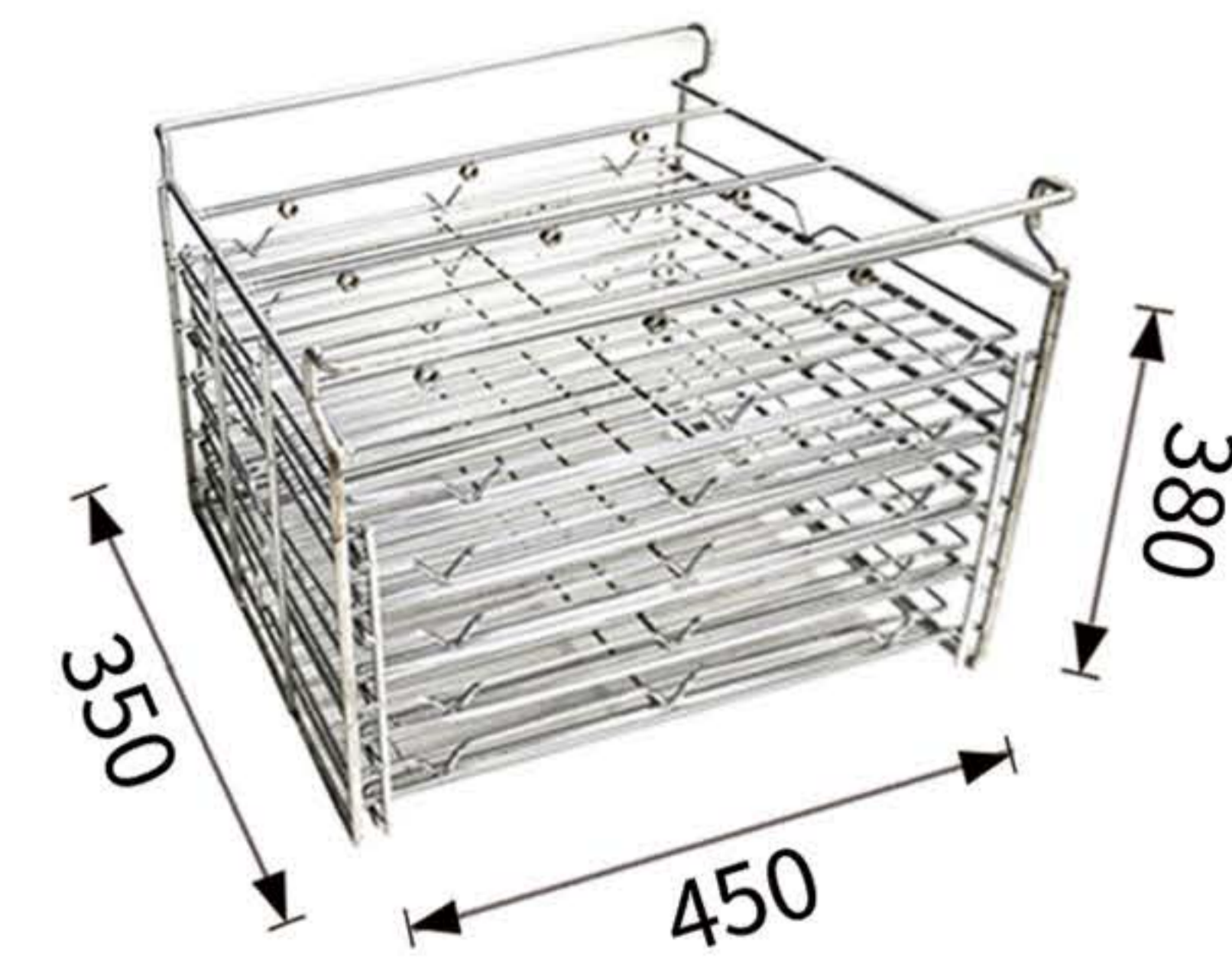
- Smart LCD touch screen, clear operation
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- Big-capacity fryer
- Movable universal wheels, large carrying capacity and brake function



**可烹饪菜单
Cooking Menus**

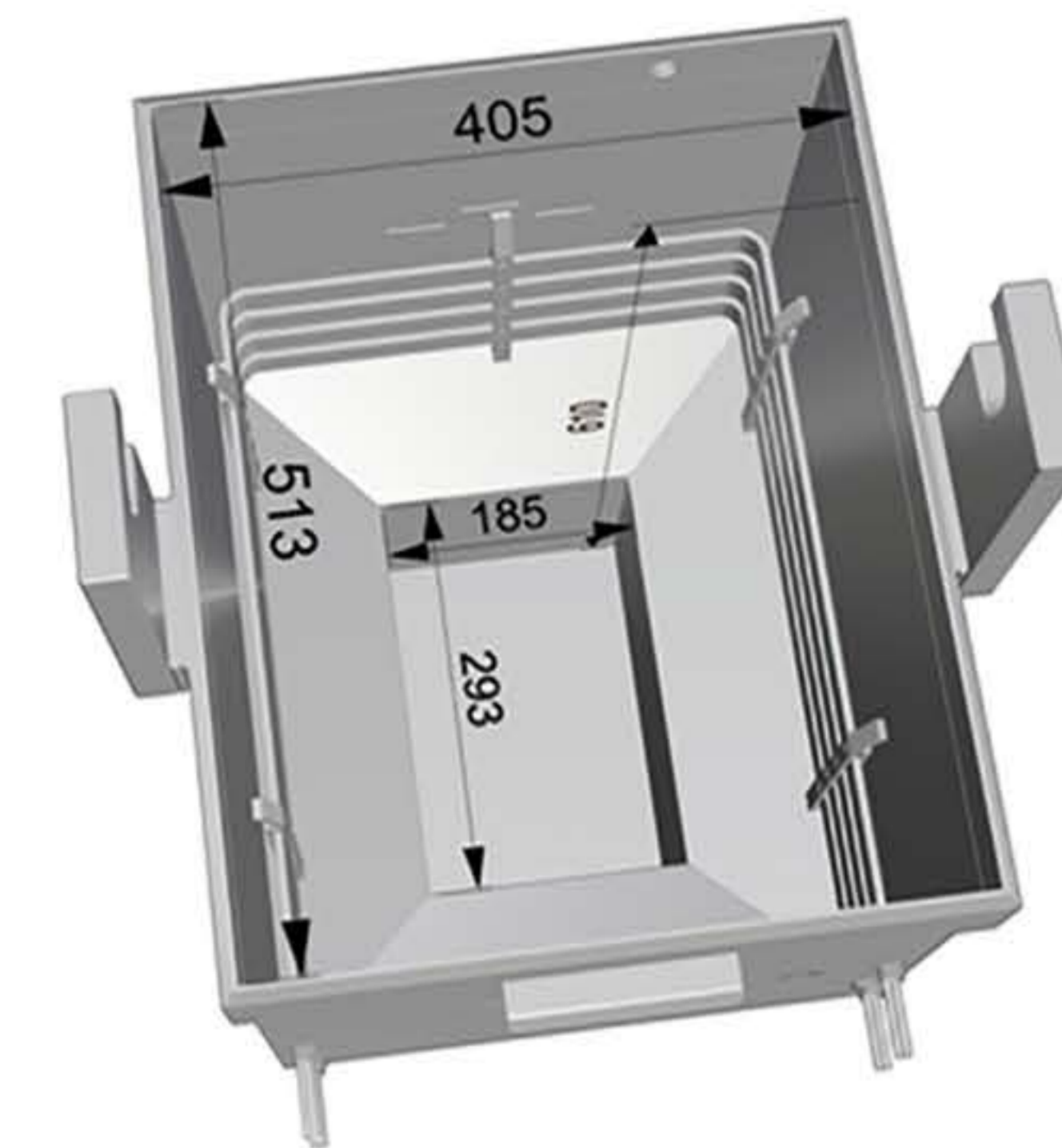
炸鸡/薯条/油条/春卷/猪排/大虾/牛排/鱼片/甜甜圈等特别适用于美式品牌快餐连锁店、主题餐厅、烹炸连锁店和注重品牌发展的连锁店使用。

Fried chicken / French fries / fried dough sticks / spring rolls / pork chops / prawns / steak / fish fillets / doughnuts, etc. Especially suitable for American brand fast food chains, theme restaurants, cooking and fried chains, and chain stores that focus on brand development.

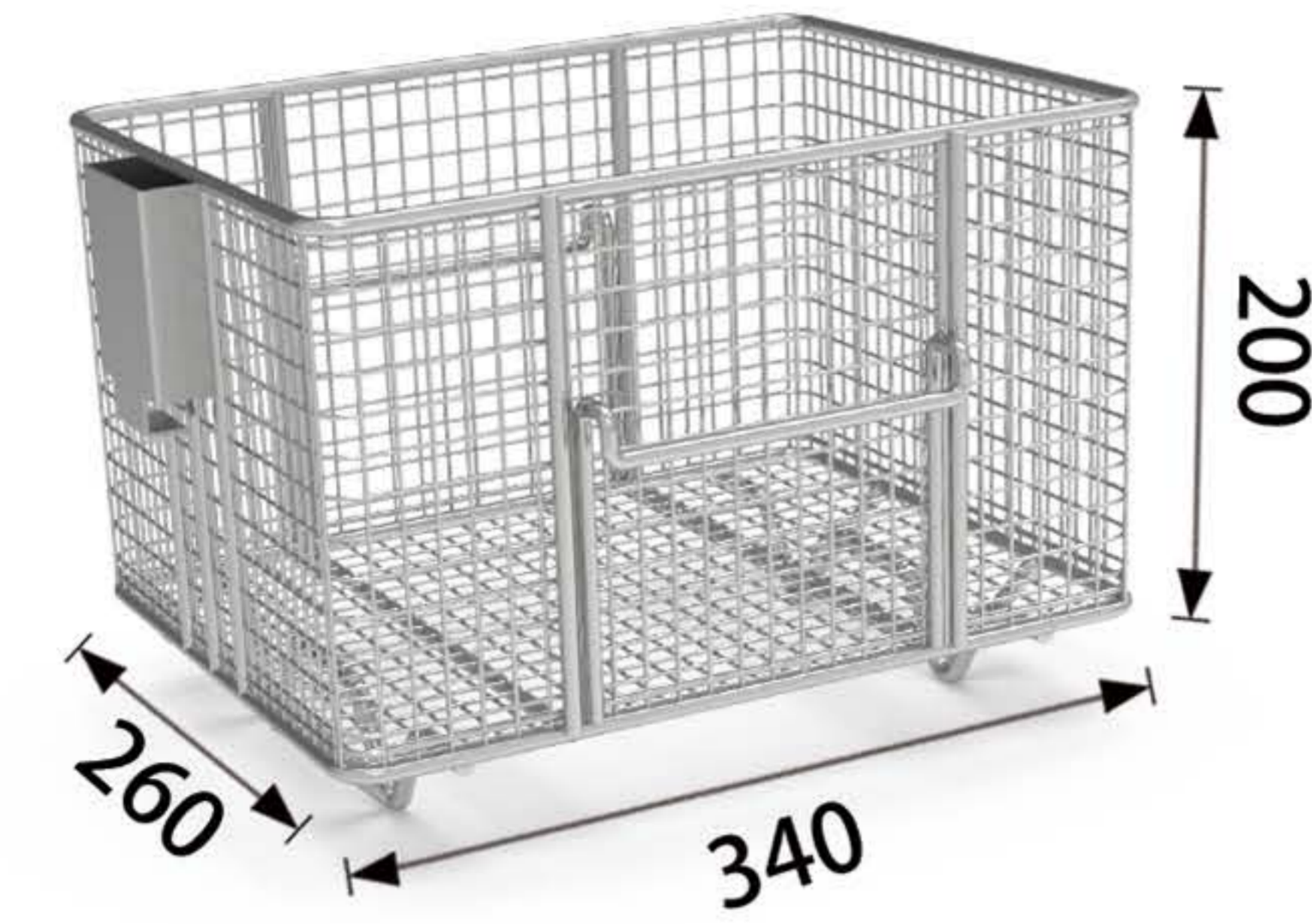


炸篮尺寸/Basket size(mm)

● CNIX-E2000 ● CNIX-E2000K



内缸尺寸/Inner cylinder size(mm)



炸篮尺寸/Basket size(mm)



内缸尺寸/Inner cylinder size(mm)

● CNIX-E1000 ● CNIX-G1000

- 8头鸡触摸屏压力电炸炉
- 8-head touchscreen electric pressure fryer



CNIX-E2000

电压/VOLTAGE: 3N~380V/50Hz

功率/POWER: 17kW

油容量/OIL CAPACITY: 45L

温度范围/TEMP.RANGE: 90°C-190°C

净重/NET WEIGHT: 344kg

尺寸/DIMENSION: 1040X615X1530(mm)

- 8头鸡触摸屏开口电炸炉
- 8-head touchscreen electric Open fryer



CNIX-E2000K

电压/VOLTAGE: 3N~380V/50Hz

功率/POWER: 17kW

油容量/OIL CAPACITY: 45L

温度范围/TEMP.RANGE: 90°C-190°C

净重/NET WEIGHT: /

尺寸/DIMENSION: 1040X615X1530(mm)

- 4头鸡触摸屏压力电炸炉
- 4-head touchscreen electric pressure fryer



CNIX-E1000

电压/VOLTAGE: 3N~380V/50Hz

功率/POWER: 12.35kW

油容量/OIL CAPACITY: 25L

温度范围/TEMP.RANGE: 90°C-190°C

净重/NET WEIGHT: 130kg

尺寸/DIMENSION: 1015X480X1195(mm)

- 4头鸡触摸屏压力电炸炉
- 4-head touchscreen electric pressure fryer



CNIX-G1000

电压/VOLTAGE: 220V~/50Hz

能源/ENERGY: LPG/Natural Gas

额定热负荷/RATED THERMAL LOAD: 14.1kW

油容量/OIL CAPACITY: 25L

温度范围/TEMP.RANGE: 90°C-190°C

净重/NET WEIGHT: 139kg

尺寸/DIMENSION: 960X480X1195(mm)

尺寸以实际测量为准/Dimensions are subject to actual measurement

触摸屏系列自动升降电炸锅

本系列触摸屏自动升降炸锅可满足您餐厅的需求,触摸屏显示操作面板,方便快捷,多槽可选择,以实现运营效率、生产高品质、美味的食品并为运营商带来卓越的价值回报。

Touchscreen auto-lift electric open fryer

This series of touch screen automatic lift fryers can meet the needs of your restaurant, with a touch screen display operation panel, convenient and fast, and multiple slots to choose from to achieve operational efficiency, produce high-quality, delicious food and bring excellent value returns to operators.



● CNIX-213L

● CNIX-H213L

● CNIX-413L

● CNIX-H413L

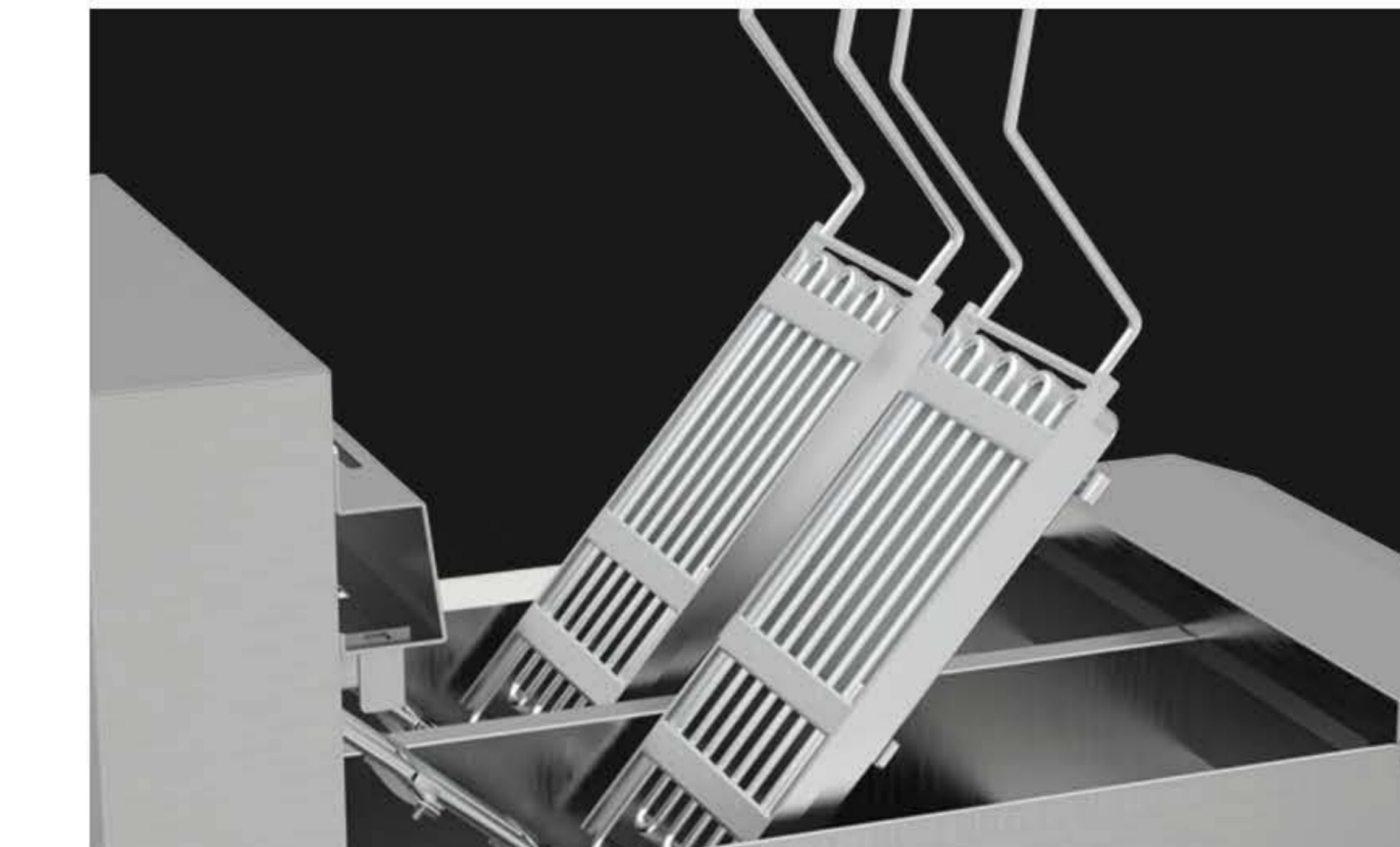
FEATURES 功能特点



液晶触摸屏面板/TOUCHSCREEN PANEL

触摸屏显示面板,可设置保存多种菜单,一键操作更便捷

Touch screen display panel, can set and save multiple menus, one-button operation is more convenient



扁形发热管/FLAT HEATING TUBE

扁管面积大,热效率高,对油的破坏性小,大功率加速升温。

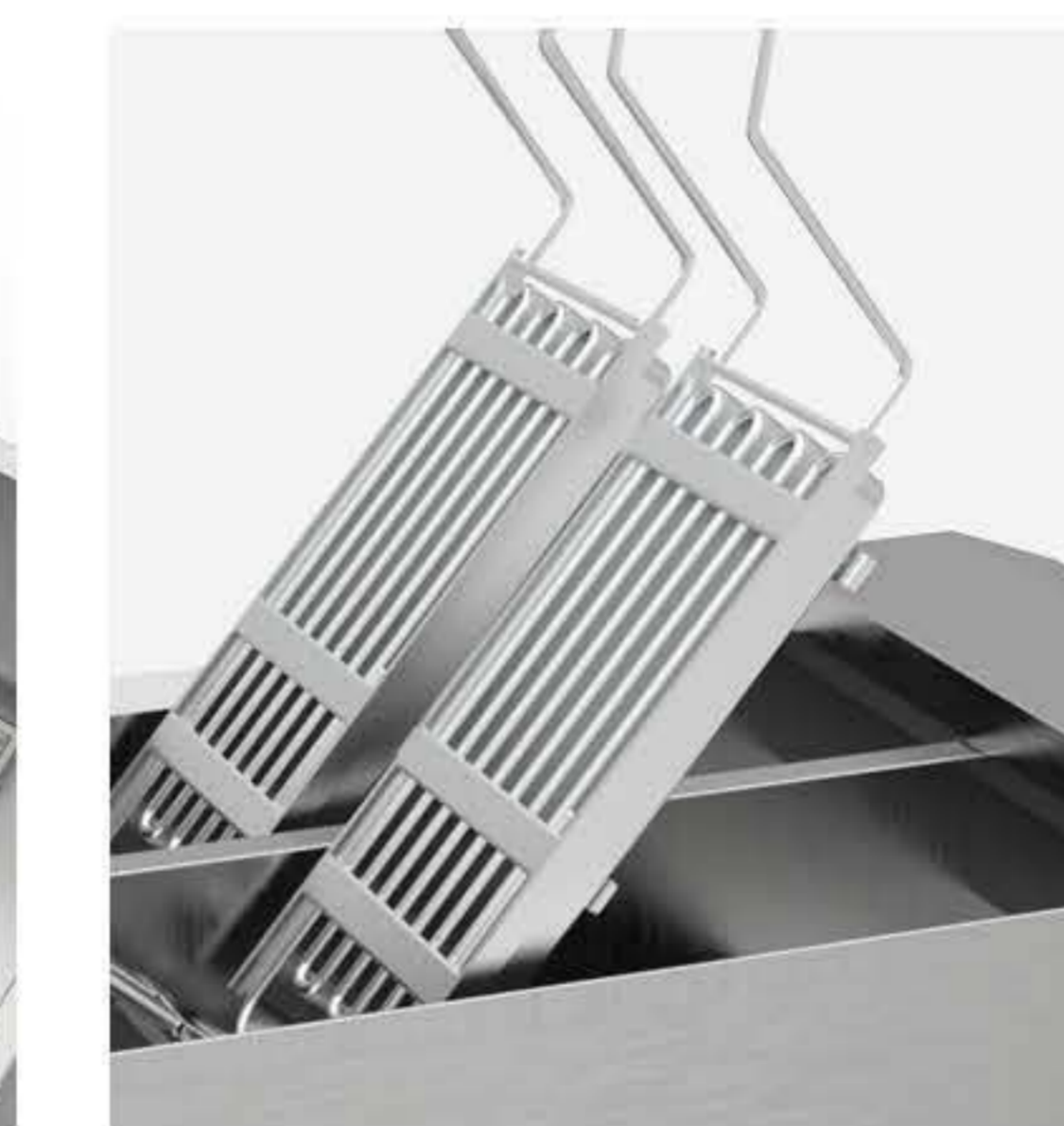
The flat tube has a large surface area, high thermal efficiency, minimal damage to oil, and high power for rapid heating.



自动升降功能/AUTO-LIFT FEATURE

带自动升降功能,计时结束,炸篮自动升起来,省时省力。

With automatic lifting function, the frying basket will automatically rise when the timer ends, saving time and effort



- 智能液晶触摸大屏,操作一目了然
- 斜坡式油锅底部设计易于排空残油
- 融油模式
- 内置滤油系统,滤油快捷方便
- 油槽配置滑轮便于移动
- 多种油缸尺寸可供选择
- 移动万向轮,承载量大且有刹车功能

- Smart LCD touch screen, clear operation
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- A variety of cylinder sizes to choose from
- Movable universal wheels, large carrying capacity and brake function



**可烹饪菜单
Cooking Menus**

炸鸡/薯条/油条/春卷/猪排/大虾/牛排/鱼片/甜甜圈等特别适用于美式品牌快餐连锁店、主题餐厅、烹炸连锁店和注重品牌发展的连锁店使用。

Fried chicken / French fries / fried dough sticks / spring rolls / pork chops / prawns / steak / fish fillets / doughnuts, etc. Especially suitable for American brand fast food chains, theme restaurants, cooking and fried chains, and chain stores that focus on brand development.



- 双缸触摸屏电炸炉
- Double-tank touchscreen electric fryer



- 自动升降双缸触摸屏电炸炉
- Auto-lift double-tank touchscreen electric fryer



- 四缸触摸屏电炸炉
- Four-tank touchscreen electric fryer



- 自动升降四缸触摸屏电炸炉
- Auto-lift four-tank touchscreen electric fryer



| CNIX-213L | CNIX-H213L | CNIX-413L | CNIX-H413L |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| 电压/VOLTAGE: 3N~380V/50Hz | 电压/VOLTAGE: 3N~380V/50Hz | 电压/VOLTAGE: 3N~380V/50Hz | 电压/VOLTAGE: 3N~380V/50Hz |
| 功率/POWER: 14.3kW | 功率/POWER: 14.3kW | 功率/POWER: 14.3kW+14.3kW | 功率/POWER: 14.3kW+14.3kW |
| 油容量/OIL CAPACITY: 11.6LX2 | 油容量/OIL CAPACITY: 11.6LX2 | 油容量/OIL CAPACITY: 11.6LX4 | 油容量/OIL CAPACITY: 11.6LX4 |
| 温度范围/TEMP.RANGE: 90°C-190°C | 温度范围/TEMP.RANGE: 90°C-190°C | 温度范围/TEMP.RANGE: 90°C-190°C | 温度范围/TEMP.RANGE: 90°C-190°C |
| 净重/NET WEIGHT: 100kg | 净重/NET WEIGHT: 115kg | 净重/NET WEIGHT: 165kg | 净重/NET WEIGHT: 197kg |
| 尺寸/DIMENSION: 820X430X1175(mm) | 尺寸/DIMENSION: 865X430X1210(mm) | 尺寸/DIMENSION: 820X820X1175(mm) | 尺寸/DIMENSION: 865X820X1210(mm) |

尺寸以实际测量为准/Dimensions are subject to actual measurement

触摸屏开口电炸锅

本系列触摸屏炸锅可满足您餐厅的需求,触摸屏显示操作面板,方便快捷,多槽可选择,自动升降功能,以实现运营效率、生产高品质、美味的食品并为运营商带来卓越的价值回报。

Touchscreen electric open fryer

This series of touchscreen fryers can meet the needs of your restaurant, with a touch screen display operation panel, convenient and fast, multiple slots to choose from, and automatic lifting function to achieve operational efficiency, produce high-quality, delicious food and bring excellent value returns to operators.



● CNIX-126L

● CNIX-H126L

● CNIX-226L

● CNIX-H226L

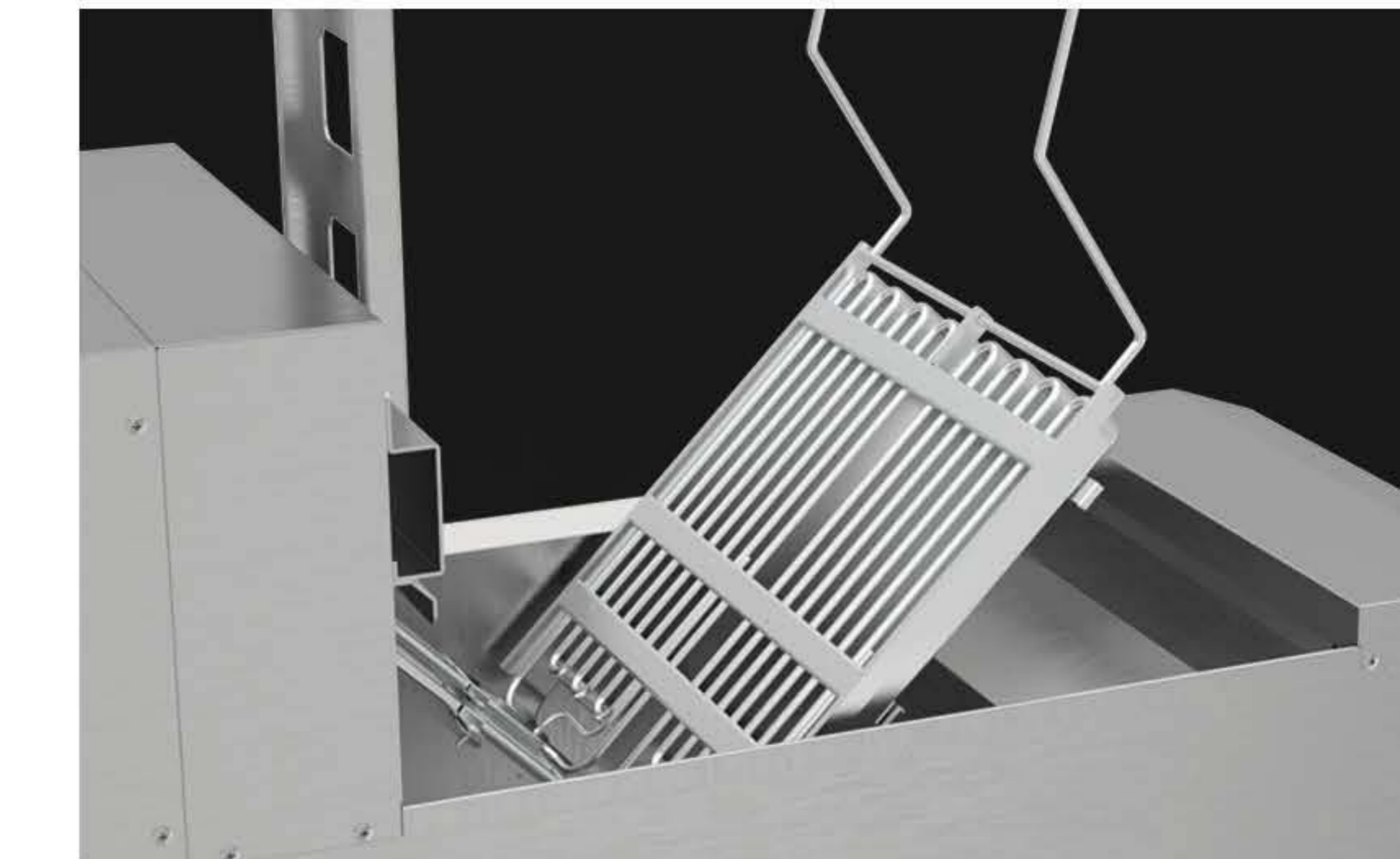
FEATURES 功能特点



液晶触摸屏面板/TOUCHSCREEN PANEL

触摸屏显示面板,可设置保存多种菜单,一键操作更便捷

Touch screen display panel, can set and save multiple menus, one-button operation is more convenient



扁形发热管/FLAT HEATING TUBE

扁管面积大,热效率高,对油的破坏性小,大功率加速升温。

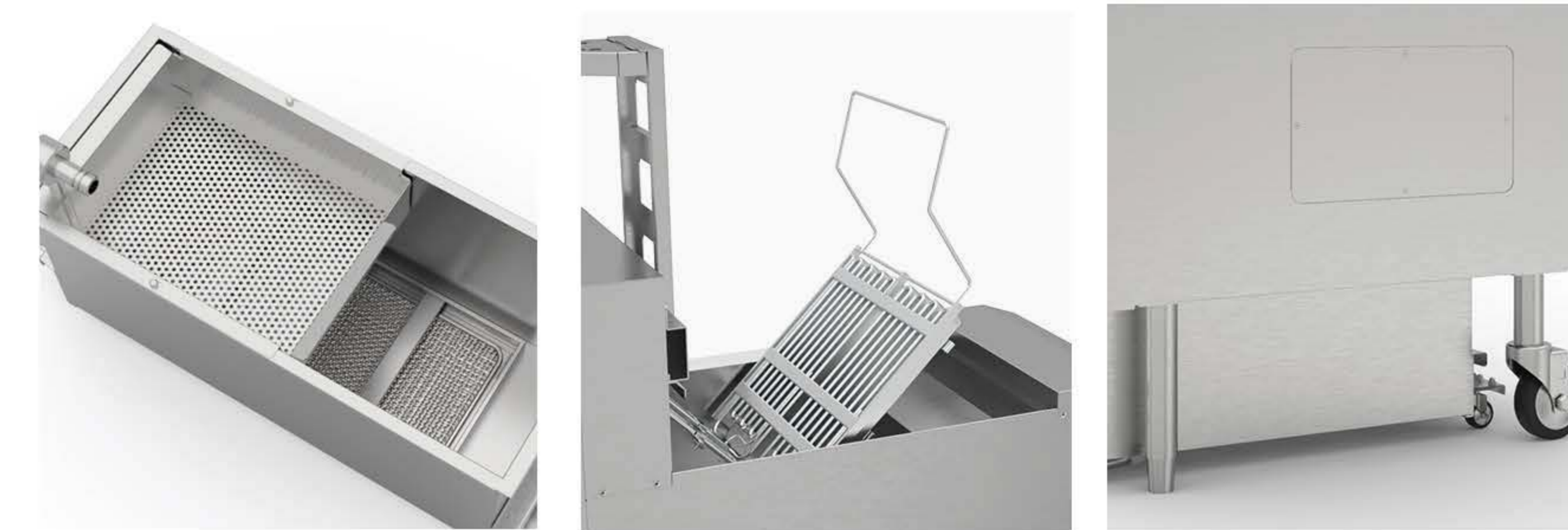
The flat tube has a large surface area, high thermal efficiency, minimal damage to oil, and high power for rapid heating.



自动升降/LIFTING AND LOWERING

带自动升降功能,计时结束,炸篮自动升起来,省时省力

With automatic lifting function, the frying basket will automatically rise when the timer ends, saving time and effort



- 液晶屏设计,一目了然,操作方便
- 斜坡式油锅底部设计易于排空残油
- 融油模式
- 内置滤油系统,滤油快捷方便
- 油槽配置滑轮便于移动
- 多种油缸尺寸可供选择
- 移动万向轮,承载量大且有刹车功能

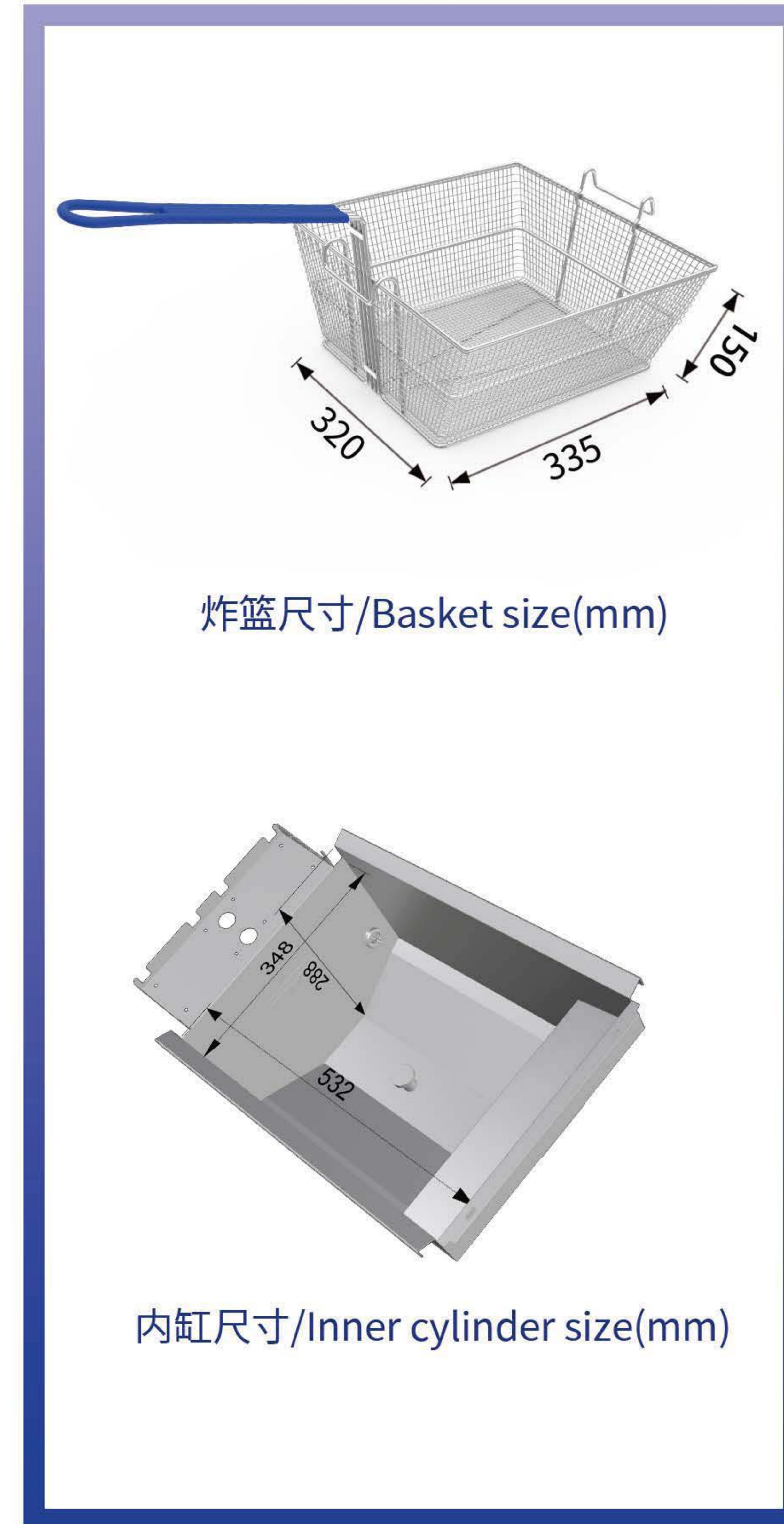
- LCD screen design, clear at a glance, easy to operate
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- A variety of cylinder sizes to choose from
- Movable universal wheels, large carrying capacity and brake function



**可烹饪菜单
Cooking Menus**

炸鸡/薯条/油条/春卷/猪排/大虾/牛排/鱼片/甜甜圈等特别适用于美式品牌快餐连锁店、主题餐厅、烹炸连锁店和注重品牌发展的连锁店使用。

Fried chicken / French fries / fried dough sticks / spring rolls / pork chops / prawns / steak / fish fillets / doughnuts, etc. Especially suitable for American brand fast food chains, theme restaurants, cooking and fried chains, and chain stores that focus on brand development.



- 单缸触摸屏电炸炉
- Single-tank touchscreen electric fryer



- 自动升降单缸触摸屏电炸炉
- Auto-lift single-tank touchscreen electric fryer



- 双缸触摸屏电炸炉
- Double-tank touchscreen electric fryer



- 自动升降双缸触摸屏电炸炉
- Auto-lift double-tank touchscreen electric fryer



| CNIX-126L | CNIX-H126L | CNIX-226L | CNIX-H226L |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| 电压/VOLTAGE: 3N~380V/50Hz | 电压/VOLTAGE: 3N~380V/50Hz | 电压/VOLTAGE: 3N~380V/50Hz | 电压/VOLTAGE: 3N~380V/50Hz |
| 功率/POWER: 14.3kW | 功率/POWER: 14.3kW | 功率/POWER: 14.3kW+14.3kW | 功率/POWER: 14.3kW+14.3kW |
| 油容量/OIL CAPACITY: 21.5L | 油容量/OIL CAPACITY: 21.5L | 油容量/OIL CAPACITY: 21.5LX2 | 油容量/OIL CAPACITY: 21.5LX2 |
| 温度范围/TEMP.RANGE: 90°C-190°C | 温度范围/TEMP.RANGE: 90°C-190°C | 温度范围/TEMP.RANGE: 90°C-190°C | 温度范围/TEMP.RANGE: 90°C-190°C |
| 净重/NET WEIGHT: 86kg | 净重/NET WEIGHT: 98kg | 净重/NET WEIGHT: 145kg | 净重/NET WEIGHT: 165kg |
| 尺寸/DIMENSION: 820X400X1175(mm) | 尺寸/DIMENSION: 865X400X1210(mm) | 尺寸/DIMENSION: 820X800X1175(mm) | 尺寸/DIMENSION: 865X800X1210(mm) |

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Touchscreen electric open fryer

Touchscreen electric open fryer This series of touchscreen fryers can meet the needs of your restaurant, with a touch screen display operation panel, convenient and fast, multiple slots to choose from, and automatic lifting function to achieve operational efficiency, produce high-quality, delicious food and bring excellent value returns to operators.



● CNIX-239L

● CNIX-H239L

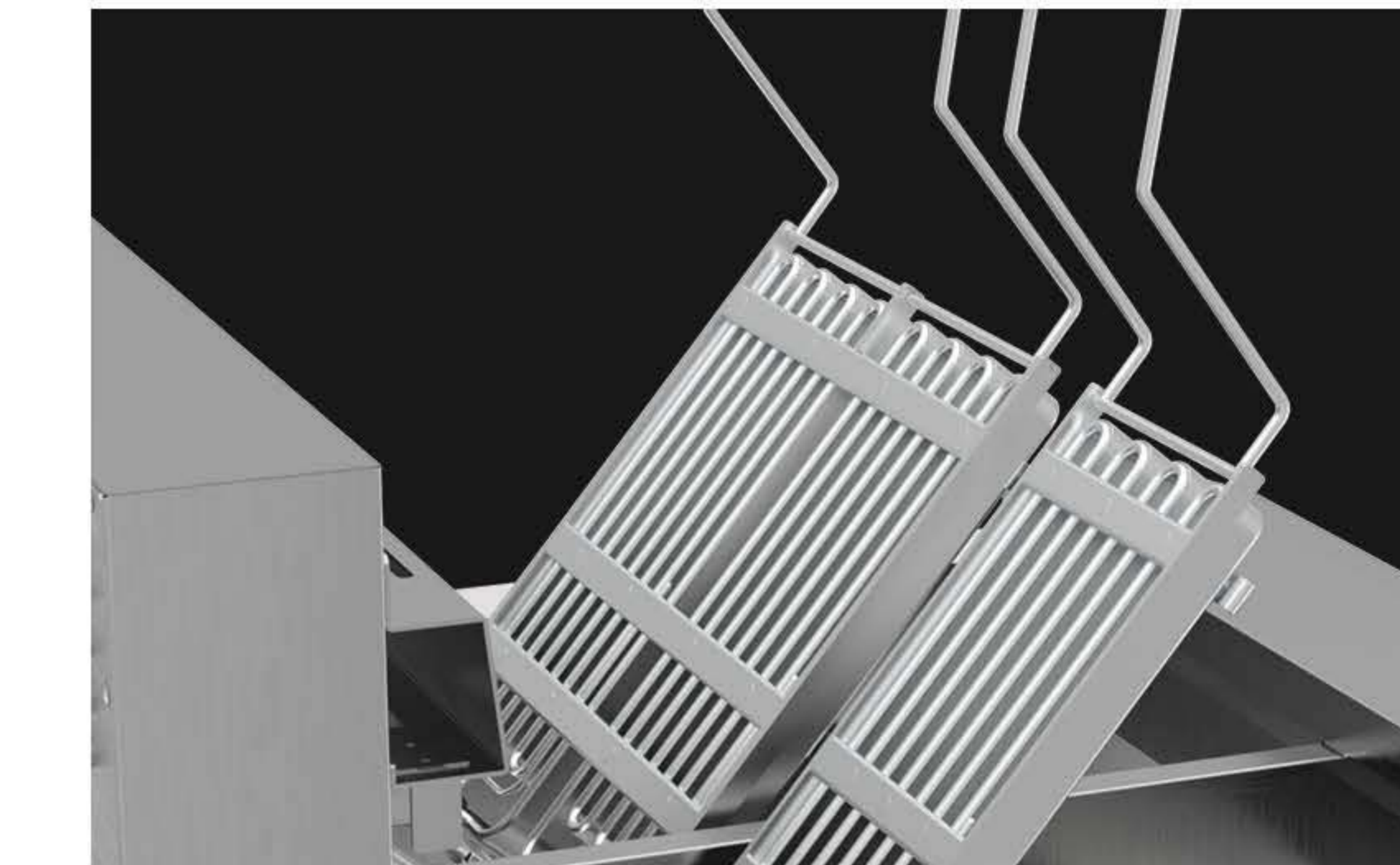
FEATURES 功能特点



液晶触摸屏面板/TOUCHSCREEN PANEL

触摸屏显示面板,可设置保存多种菜单,一键操作更便捷

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扁形发热管/FLAT HEATING TUBE

扁管面积大,热效率高,对油的破坏性小,大功率加速升温。

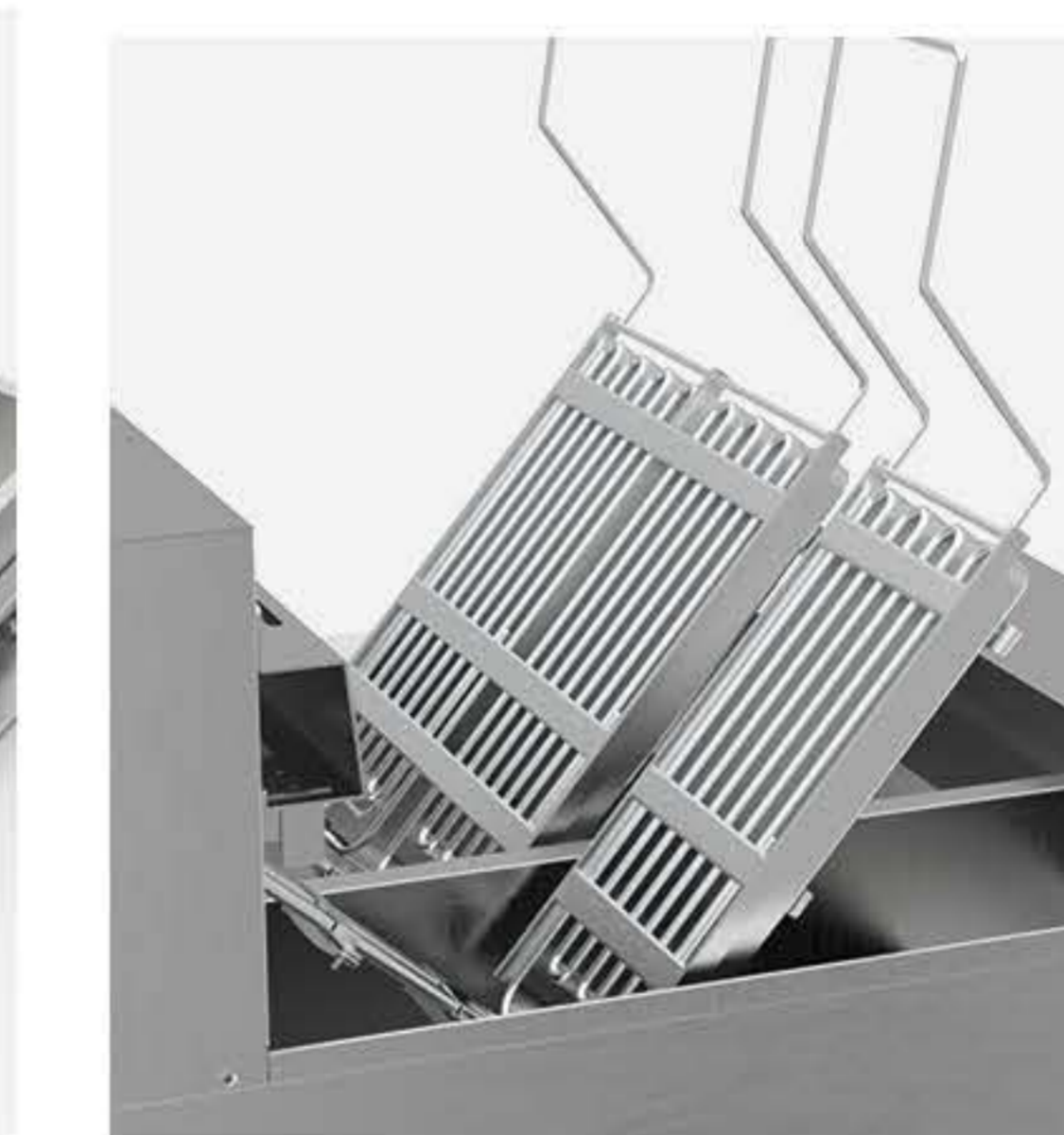
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带自动升降功能,计时结束,炸篮自动升起来,省时省力

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- 触屏操作简单方便,一目了然
- 斜坡式油锅底部设计易于排空残油
- 融油模式
- 内置滤油系统,滤油快捷方便
- 油槽配置滑轮便于移动
- 多种油缸尺寸可供选择
- 移动万向轮,承载量大且有刹车功能

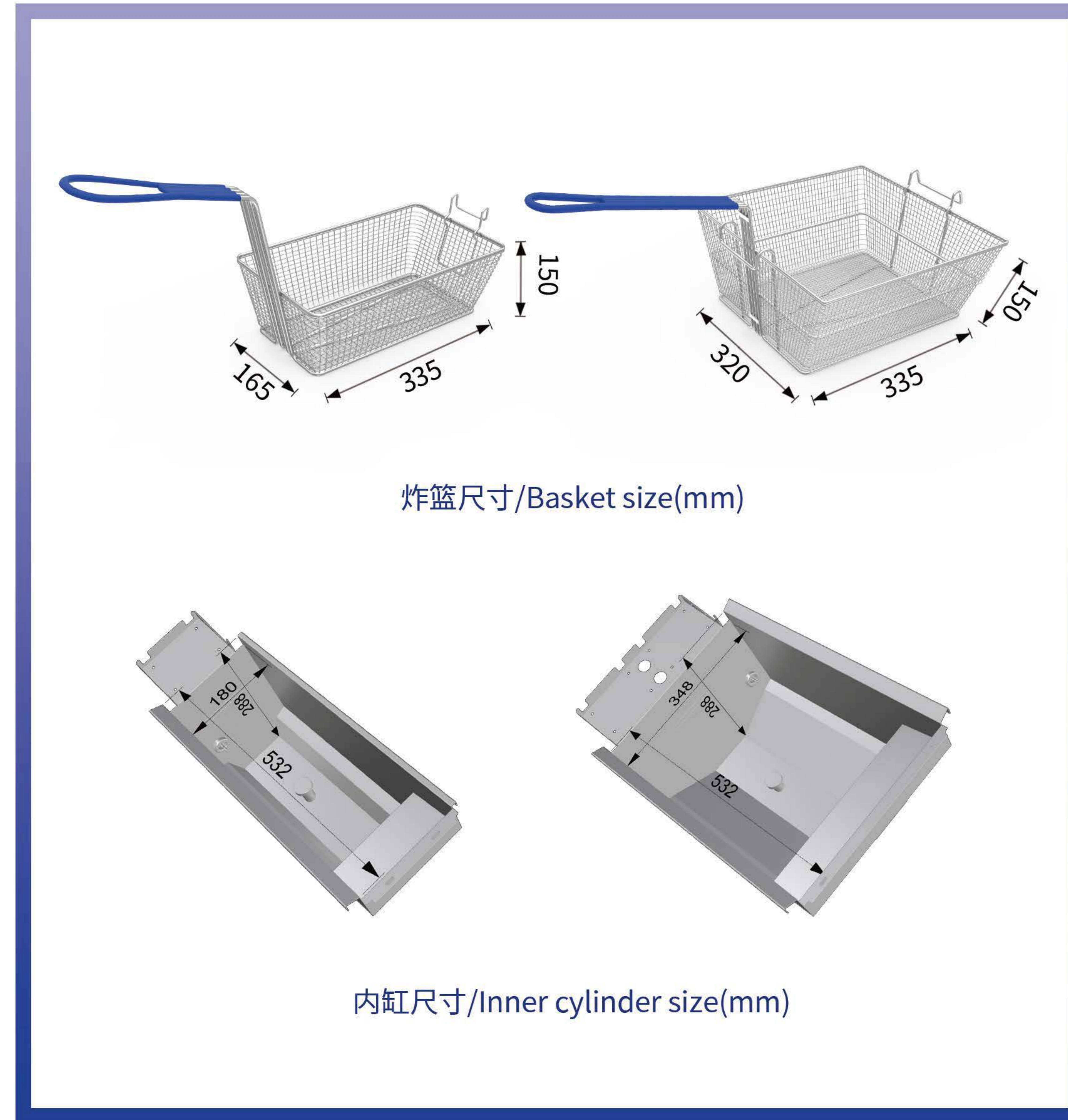
- The touchscreen operation is simple and convenient, clear at a glance.
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- A variety of cylinder sizes to choose from
- Movable universal wheels, large carrying capacity and brake function



**可烹饪菜单
Cooking Menus**

炸鸡/薯条/油条/春卷/猪排/大虾/牛排/鱼片/甜甜圈等特别适用于美式品牌快餐连锁店、主题餐厅、烹炸连锁店和注重品牌发展的连锁店使用。

Fried chicken / French fries / fried dough sticks / spring rolls / pork chops / prawns / steak / fish fillets / doughnuts, etc. Especially suitable for American brand fast food chains, theme restaurants, cooking and fried chains, and chain stores that focus on brand development.



- 双缸触摸屏电炸炉
- Double-tank touchscreen electric fryer



CNIX-239L

电压/VOLTAGE: 3N~380V/50Hz

功率/POWER: 21.4kW

油容量/OIL CAPACITY: 11.6L+21.5L

温度范围/TEMP. RANGE: 90°C-190°C

净重/NET WEIGHT: 125kg

尺寸/DIMENSION: 820X600X1175(mm)

- 自动升降双缸触摸屏电炸炉
- Auto-lift double-tank touchscreen electric fryer



CNIX-H239L

电压/VOLTAGE: 3N~380V/50Hz

功率/POWER: 21.4kW

油容量/OIL CAPACITY: 11.6L+21.5L

温度范围/TEMP. RANGE: 90°C-190°C

净重/NET WEIGHT: 145kg

尺寸/DIMENSION: 865X600X1210(mm)

尺寸以实际测量为准/Dimensions are subject to actual measurement