可升降电油炸锅

本系列微电脑电炸炉具有自动升降功能设计,操作安全省力,多槽可供选择,满足大客流需求。配备智能控温与防护系统,有效防止过热,炸制全程安心无忧,食品产量更高,提高生产效率。

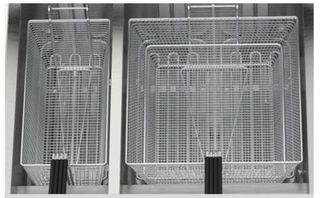
Auto-lift electric open fryers

This series of microcomputer electric fryers has an automatic lifting function design, safe and labor-saving operation, and multiple slots are available to meet the needs of large customer flow. Equipped with intelligent temperature control and protection system, it effectively prevents overheating, making the frying process worry-free, with higher food output and improved production efficiency.

● OFE-239

● OFE-H239

FEATURES 功能特点



大小炸篮/LARGE AND SMALL FRYING BASKETS

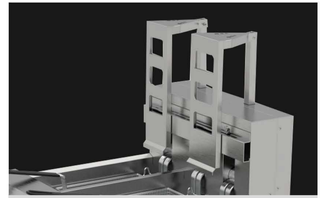
大篮应对高峰大份量，小篮适合少量省油，灵活高效

Large basket handles peak large portions, small basket suits small batches with oil savings, flexible and efficient.

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

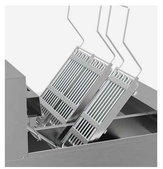
The microcomputer controls the temperature accurately, and multiple menus can be customized and saved, so even novices can operate it easily



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



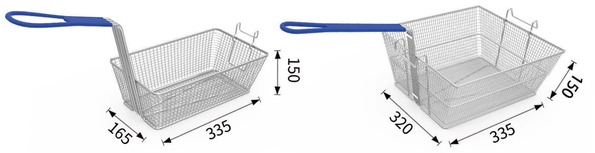
- 温智能操作面板，操作方便
- 斜坡式油锅底部设计易于排空残油
- 融油模式
- 内置滤油系统，滤油快捷方便
- 油槽配置滑轮便于移动
- 多种油缸尺寸可供选择
- 移动万向轮，承载量大且有刹车功能

- Intelligent control panel, 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

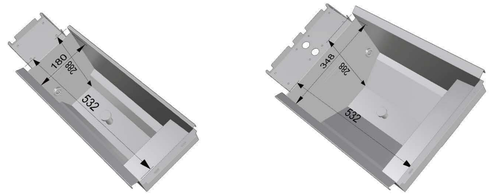
可烹饪菜单
Cooking Menus

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.



炸篮尺寸/Basket size(mm)



内缸尺寸/Inner cylinder size(mm)

- 双缸微电脑电炸炉
- Double-tank microcomputer electric fryer

OFE-239

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℃-190℃
净重/NET WEIGHT:	125kg
尺寸/DIMENSION:	820X600X1175(mm)

- 自动升降双缸微电脑电炸炉
- Auto-lift double-tank microcomputer electric fryer

OFE-H239

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℃-190℃
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

可升降燃气油炸锅

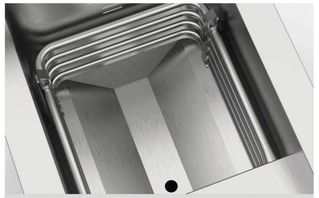
本系列微电脑燃气炸炉具有自动升降功能设计,操作安全省力,多槽可供选择,满足大客流需求。配备智能控温与防护系统,有效防止过热,炸制全程安心无忧,食品产量更高,提高生产效率。

Gas-powered lift fryer

This series of microcomputer-controlled gas fryers features an automatic lifting function design, ensuring safe and effortless operation. Multiple tank options are available to meet high customer flow demands. Equipped with an intelligent temperature control and protection system, it effectively prevents overheating, providing peace of mind throughout the frying process. It delivers higher food output and improves production efficiency

- OFG-126
- OFG-H126
- OFG-226
- OFG-H226

FEATURES 功能特点



燃气内加热/GAS INTERNAL HEATING

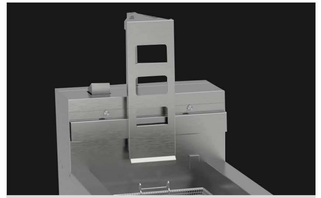
燃气款内燃式结构更节能效率更高

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

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

- 智能操作面板，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

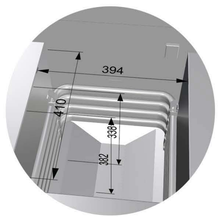
- Intelligent control panel, easy to operate
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- A variety of cylinder sizes to choose from
- Movable 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.

炸篮尺寸/Basket size(mm)



内缸尺寸/Inner cylinder size(mm)

- 单缸微电脑燃气炸炉
- Single-tank microcomputer-controlled gas fryer

OFG-126
电压/VOLTAGE: 220V/50Hz
能耗/ENERGY: LPG/Natural Gas
额定热负荷/RATED THERMALLOAD: 14.1kW
油容量/OIL CAPACITY: 38L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: /
尺寸/DIMENSION: /

- 自动升降单缸微电脑燃气炸炉
- Automatic lifting single-tank microcomputer-controlled gas fryer

OFG-H126
电压/VOLTAGE: 220V/50Hz
能耗/ENERGY: LPG/Natural Gas
额定热负荷/RATED THERMALLOAD: 14.1kW
油容量/OIL CAPACITY: 38L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: /
尺寸/DIMENSION: /

- 双缸微电脑燃气炸炉
- Dual-tank microcomputer-controlled gas fryer

OFG-226
电压/VOLTAGE: 220V/50Hz
能耗/ENERGY: LPG/Natural Gas
额定热负荷/RATED THERMALLOAD: 14.1kW
油容量/OIL CAPACITY: 38LX2
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: /
尺寸/DIMENSION: /

- 自动升降双缸微电脑燃气炸炉
- Automatic lifting dual-tank microcomputer-controlled gas fryer

OFG-H226
电压/VOLTAGE: 220V/50Hz
能耗/ENERGY: LPG/Natural Gas
额定热负荷/RATED THERMALLOAD: 14.1kW
油容量/OIL CAPACITY: 38LX2
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: /
尺寸/DIMENSION: /

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

开口电油炸锅

商用电炸锅，打造高效厨房新标杆！采用优质不锈钢，经久耐用，易清洁；自动滤油功能，延长油品使用寿命，降低成本；自动恒温与定时温控技术，确保食材口感一致，酥脆可口；智能电脑控制，操作简单精准，轻松应对繁忙时段。品质与效率兼得，助力您的餐饮事业

Electric open fryers

Commercial electric fryer, setting a new standard for efficient kitchens! Made of high-quality stainless steel, durable and easy to clean; automatic oil filtration extends oil life and reduces costs; automatic constant temperature and timed temperature control ensure consistent, crispy results; intelligent computer control offers simple, precise operation, effortlessly handling busy periods. Combining quality and efficiency to boost your catering business!

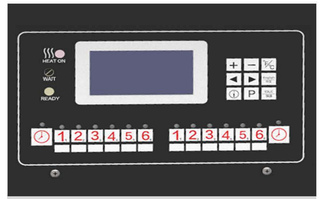
- OFE-321
- OFE-322
- OFE-H321L
- OFE-H322L

FEATURES 功能特点

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

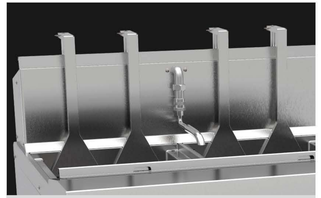
The microcomputer controls the temperature accurately, and multiple menus can be customized and saved, so even novices can operate it easily



液晶显示面板/LCD PANEL

存储多种菜单,可中英文语言切换,灵活使用

Store multiple menus, switch between Chinese and English for flexible use



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

- 智能操作面板，操作方便
- 融油模式
- 内置滤油系统，滤油快捷方便
- 不锈钢材质，经久耐用
- 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

- Intelligent control panel, easy to operate
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- Stainless steel material, durable and long-lasting
- 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.

炸篮尺寸/Basket size(mm)

内缸尺寸/Inner cylinder size(mm)

- 单缸微电脑电炸炉
- Single-tank microcomputer electric fryer

OFE-321
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 12.35kW
油容量/OIL CAPACITY: 40L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 120kg
尺寸/DIMENSION: 900X450X1140(mm)

- 双缸微电脑电炸炉
- Double-tank microcomputer electric fryer

OFE-322
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 12.35kW+12.35kW
油容量/OIL CAPACITY: 40L+40L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 185kg
尺寸/DIMENSION: 900X860X1140(mm)

- 自动升降单缸微电脑电炸炉
- Auto-lift single-tank microcomputer electric fryer

OFE-H321L
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 12.35kW
油容量/OIL CAPACITY: 40L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 128kg
尺寸/DIMENSION: 925X475X1175(mm)

- 自动升降双缸微电脑电炸炉
- Auto-lift double-tank microcomputer electric fryer

OFE-H322L
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 12.35kW
油容量/OIL CAPACITY: 40L+40L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 212kg
尺寸/DIMENSION: 905X905X1175(mm)

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

智能面板燃气油炸锅

本系列燃气油炸锅利用火排加热的技术,快速升温,均匀炸制,锁住食材水分。高效率带状加热管,快速回温,保持食物内部水分不流失。智能操作面板,简单易操作,可保存多种菜单,提供多种烹饪模式。

Microcomputer gas open fryers

This series of gas fryers uses the technology of fire grill heating to quickly heat up, fry evenly, and lock in the moisture of the food. The high-efficiency belt heating tube quickly returns to temperature to keep the moisture inside the food from being lost. The intelligent operation panel is simple and easy to operate, can save multiple menus, and provides multiple cooking modes.

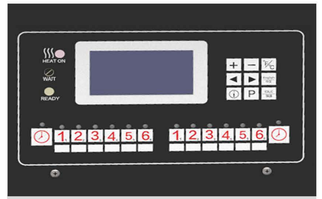
- OFG-321
- OFG-322
- OFG-H321L
- OFG-H322L

FEATURES 功能特点

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



液晶显示面板/LCD PANEL

存储多种菜单,可中英文语言切换,灵活使用

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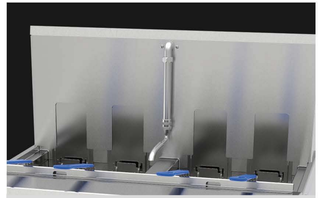

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With automatic lifting function, the frying basket will automatically rise when the timer ends, saving time and effort

- 智能操作面板，操作方便
- 融油模式
- 内置滤油系统，滤油快捷方便
- 不锈钢材质，经久耐用
- 实用大容量，轻松应对大客流
- 移动万向轮，承载量大且有刹车功能

- Intelligent control panel, easy to operate
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- Stainless steel material, durable and long-lasting
- Practical large capacity, effortlessly handling high customer traffic
- 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)

内缸尺寸/Inner cylinder size(mm)

- 单缸微电脑燃气炸炉
- Single-tank microcomputer gas fryer

OFG-321
电压/VOLTAGE: 220V~/50Hz
功耗/ENERGY: LPG/Natural Gas
功率/POWER: 0.6kW
油容量/OIL CAPACITY: 25L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 120kg
尺寸/DIMENSION: 900X450X1140(mm)

- 双缸微电脑燃气炸炉
- Double-tank microcomputer gas fryer

OFG-322
电压/VOLTAGE: 220V~/50Hz
功耗/ENERGY: LPG/Natural Gas
功率/POWER: 0.65kW
油容量/OIL CAPACITY: 25L+25L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 190kg
尺寸/DIMENSION: 900X860X1140(mm)

- 单缸微电脑燃气炸炉
- Single-tank microcomputer gas fryer

OFG-H321L
电压/VOLTAGE: 220V~/50Hz
功耗/ENERGY: LPG/Natural Gas
功率/POWER: 0.6kW
油容量/OIL CAPACITY: 25L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 128kg
尺寸/DIMENSION: 925X475X1175(mm)

- 双缸微电脑燃气炸炉
- Double-tank microcomputer gas fryer

OFG-H322L
电压/VOLTAGE: 220V~/50Hz
功耗/ENERGY: LPG/Natural Gas
功率/POWER: 0.65kW
油容量/OIL CAPACITY: 25L+25L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 217kg
尺寸/DIMENSION: 960X925X1300(mm)

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

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。

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.

● PFE-800

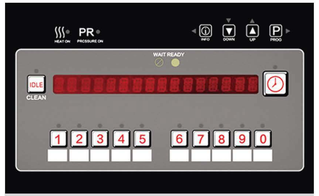
● PFE-600

● PFE-500

● MDXZ-24

● MDXZ-24D

FEATURES 功能特点



微电脑面板/MICROCOMPUTER PANEL

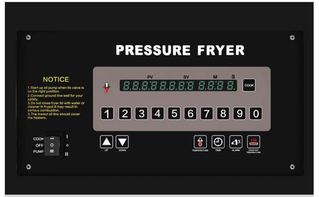
微电脑控温准确,可实现分时段油炸

Microcomputer temperature control is accurate, and frying can be achieved in different time periods

简单机械面板/EASY MECHANICAL PANEL

机械控温计时旋钮操作,简单方便

Mechanical temperature control timing knob operation, simple and convenient



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

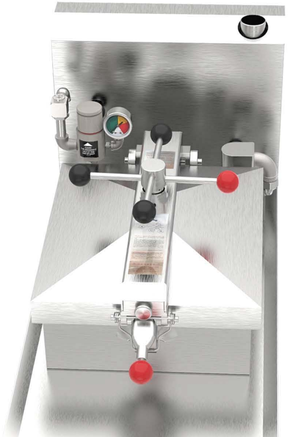
- 智能操作面板，操作方便
- 融油模式
- 内置滤油系统，滤油快捷方便
- 不锈钢材质，经久耐用
- 实用大容量，轻松应对大客流
- 移动万向轮，承载量大且有刹车功能

- Intelligent control panel, easy to operate
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- Stainless steel material, durable and long-lasting
- Practical large capacity, effortlessly handling high customer traffic
- 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)

内缸尺寸/Inner cylinder size(mm)

● 高压电炸鸡炉
● Electric pressure fryers

PFE-800
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 12.35kW
油容量/OIL CAPACITY: 25L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 130kg
尺寸/DIMENSION: 960X480X1195(mm)

● 高压电炸鸡炉
● Electric pressure fryers

PFE-600
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 12.35kW
油容量/OIL CAPACITY: 25L
温度范围/TEMP.RANGE: 20℃-200℃
净重/NET WEIGHT: 130kg
尺寸/DIMENSION: 960X480X1195(mm)

● 高压电炸鸡炉
● Electric pressure fryers

PFE-500
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 12.35kW
油容量/OIL CAPACITY: 25L
温度范围/TEMP.RANGE: 20℃-200℃
净重/NET WEIGHT: 130kg
尺寸/DIMENSION: 960X480X1195(mm)

● 高压电炸鸡炉
● Electric pressure fryers

MDXZ-24
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 12.35kW
油容量/OIL CAPACITY: 25L
温度范围/TEMP.RANGE: 50℃-200℃
净重/NET WEIGHT: 110kg
尺寸/DIMENSION: 960X480X1195(mm)

● 高压电炸鸡炉
● Electric pressure fryers

MDXZ-24D
电压/VOLTAGE: 3N~380V/50Hz
功率/POWER: 12.35kW
油容量/OIL CAPACITY: 25L
温度范围/TEMP.RANGE: 20℃-190℃
净重/NET WEIGHT: 110kg
尺寸/DIMENSION: 960X480X1195(mm)

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

智能压力燃气炸鸡炉

本系列燃气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。

Smart gas pressure fryers

This series of gas 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.

- PFG-800
- PFG-600
- PFG-500
- MDXZ-25
- MDXZ-25D

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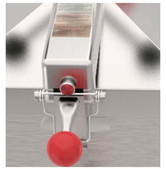
火排燃烧系统/FIREBOX COMBUSTION SYSTEM

定制火排,火力大,升温快

Customized fire bar, strong firepower, fast heating



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- 融油模式
- 内置滤油系统，滤油快捷方便
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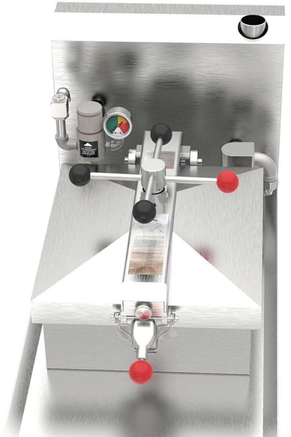

燃气内加热结构
Gas internal heating structure

燃气外加热结构
Gas external heating structure

- 压力燃气炸鸡炉
- Gas pressure fryers

PFG-800
电压/VOLTAGE: 220V~/50Hz
能耗/ENERGY: LPG/Natural Gas
功率/POWER: 0.6kW
油容量/OIL CAPACITY: 25L
温度范围/TEMP.RANGE: 90℃-190℃
净重/NET WEIGHT: 130kg
尺寸/DIMENSION: 960X480X1195(mm)

- 压力燃气炸鸡炉
- Gas pressure fryers

PFG-600
电压/VOLTAGE: 220V~/50Hz
能耗/ENERGY: LPG/Natural Gas
功率/POWER: 0.6kW
油容量/OIL CAPACITY: 25L
温度范围/TEMP.RANGE: 20℃-200℃
净重/NET WEIGHT: 130kg
尺寸/DIMENSION: 960X480X1195(mm)

- 压力燃气炸鸡炉
- Gas pressure fryers

PFG-500
电压/VOLTAGE: 220V~/50Hz
能耗/ENERGY: LPG/Natural Gas
功率/POWER: /
油容量/OIL CAPACITY: 25L
温度范围/TEMP.RANGE: 20℃-200℃
净重/NET WEIGHT: 130kg
尺寸/DIMENSION: 960X480X1195(mm)

- 压力燃气炸鸡炉
- Gas pressure fryers

MDXZ-25
电压/VOLTAGE: 220V~/50Hz
能耗/ENERGY: LPG/Natural Gas
功率/POWER: /
油容量/OIL CAPACITY: 25L
温度范围/TEMP.RANGE: 50℃-200℃
净重/NET WEIGHT: 110kg
尺寸/DIMENSION: 960X480X1195(mm)

- 压力燃气炸鸡炉
- Gas pressure fryers

MDXZ-25D
电压/VOLTAGE: 220V~/50Hz
能耗/ENERGY: LPG/Natural Gas
功率/POWER: /
油容量/OIL CAPACITY: 25L
温度范围/TEMP.RANGE: 20℃-190℃
净重/NET WEIGHT: 110kg
尺寸/DIMENSION: 960X480X1195(mm)

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

自动升降炸锅
Auto-lifting Electric Open Fryer

型号/MODEL:
OFE-H08A

油容量/OIL CAPACITY:
8L

电压/VOLTAGE:
220V~/50Hz

温度范围/TEMP.RANGE:
20°C-190°C

功率/POWER:
2.8kW

净重/NET WEIGHT:
18kg

尺寸/DIMENSION:
615X265X415(mm)

炸篮尺寸/Basket size(mm)

内缸尺寸/Inner cylinder size(mm)

台式电压力锅
Tabletop Electric Pressure Fryer

型号/MODEL:
MDXZ-22

油容量/OIL CAPACITY:
12.5L

电压/VOLTAGE:
220V~/50Hz

温度范围/TEMP.RANGE:
20°C-190°C

功率/POWER:
3.5kW

净重/NET WEIGHT:
27kg

尺寸/DIMENSION:
515X465X565(mm)

台式电压力锅
Tabletop Electric Pressure Fryer

型号/MODEL:
MDXZ-16

油容量/OIL CAPACITY:
10L

电压/VOLTAGE:
220V~/50Hz

温度范围/TEMP.RANGE:
50°C-200°C

功率/POWER:
3kW

净重/NET WEIGHT:
19kg

尺寸/DIMENSION:
490X445X530(mm)

台式电压力锅
Tabletop Electric Pressure Fryer

型号/MODEL:
MDXZ-16B

油容量/OIL CAPACITY:
10L

电压/VOLTAGE:
220V~/50Hz

温度范围/TEMP.RANGE:
20°C-190°C

功率/POWER:
3kW

净重/NET WEIGHT:
19kg

尺寸/DIMENSION:
490X445X530(mm)

保温展示柜
Warming Showcase

型号/MODEL:
DBG-1200

电压/VOLTAGE:
3N~380V/50Hz

功率/POWER:
3.2kW

净重/NET WEIGHT:
119kg

尺寸/DIMENSION:
1350X800X950(mm)

托盘尺寸/Tray Size:
400X600(mm)

型号/MODEL:
DBG-1600

电压/VOLTAGE:
3N~380V/50Hz

功率/POWER:
3.6kW

净重/NET WEIGHT:
145kg

尺寸/DIMENSION:
1750X800X950(mm)

托盘尺寸/Tray Size:
400X600(mm)

型号/MODEL:
CNIX-1200

电压/VOLTAGE:
220V/50Hz

功率/POWER:
4.1kW

净重/NET WEIGHT:
130kg

尺寸/DIMENSION:
880X1405X990(mm)

托盘尺寸/Tray Size:
400X600(mm)

加热保温柜
Vertical Warming Showcase

型号/MODEL:
HHC-980

电压/VOLTAGE:
220V/50Hz

功率/POWER:
2.1kW

温度范围/TEMP.RANGE:
20°C-110°C

尺寸/DIMENSION:
745X570X1775(mm)

托盘尺寸/Tray Size:
400X600(mm)

型号/MODEL:
HHC-903

电压/VOLTAGE:
220V/50Hz

功率/POWER:
2.1kW

温度范围/TEMP.RANGE:
20°C-110°C

尺寸/DIMENSION:
745X570X1065(mm)

托盘尺寸/Tray Size:
400X600(mm)

液晶屏加热保温柜
LCD Vertical Warming Showcase

型号/MODEL:
HHC-980L

电压/VOLTAGE:
220V/50Hz

功率/POWER:
2.1kW

温度范围/TEMP.RANGE:
20°C-110°C

尺寸/DIMENSION:
745X570X1775(mm)

托盘尺寸/Tray Size:
400X600(mm)

型号/MODEL:
HHC-903L

电压/VOLTAGE:
220V/50Hz

功率/POWER:
2.1kW

净重/NET WEIGHT:
20°C-110°C

尺寸/DIMENSION:
745X570X1065(mm)

托盘尺寸/Tray Size:
400X600(mm)

薯条保温箱
Chips Warmer

型号/MODEL:
VF-60

电压/VOLTAGE:
220V~/50Hz

功率/POWER:
0.55kW

净重/NET WEIGHT:
46kg

尺寸/DIMENSION:
730X600X1570(mm)

型号/MODEL:
VF-100

电压/VOLTAGE:
220V~/50Hz

功率/POWER:
1.1kW

净重/NET WEIGHT:
65kg

尺寸/DIMENSION:
1000X730X1570(mm)

裹粉台
Electric Chicken Breader

型号/MODEL:
GW-2400

电压/VOLTAGE:
220V/50Hz

功率/POWER:
0.55kW

净重/NET WEIGHT:
80kg

尺寸/DIMENSION:
1200X760X1260(mm)