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WHY FLAME-MATE 2.0? Offering the best kitchen equipment is our vision and it is also a momentum to drive us for continuous improvement and receive recognition. FLAME-MATE 2.0 is a sustainable development concept that we go further for the road of quality

ORIGINAL FLAME-MATE

Environmental Concept

FLAME-MATE 2.0

Sustainable development & improvement

MISSION

To achieve the ultimate goal of triple win scenario:

- i. Higher yield of return for investor
- ii. Better working environment for chef
- iii. Possibility of Front of House dining experience for customer

To optimize the design outlook and cooking function of Chinese Cooking Equipment, make it becomes the best choice for premium kitchen and more user friendly in operation.

AREA TO FOCUS

REDUCED ENERGY AND COST

Improve thermal efficiency of the equipment to achieve energy saving in all aspects including gas bills, electric bills from air-con to water consumption

IMPROVED KITCHEN ENVIRONMENT

Minimize the usage of air blower and outdated combustion technology, eliminate the source of noise

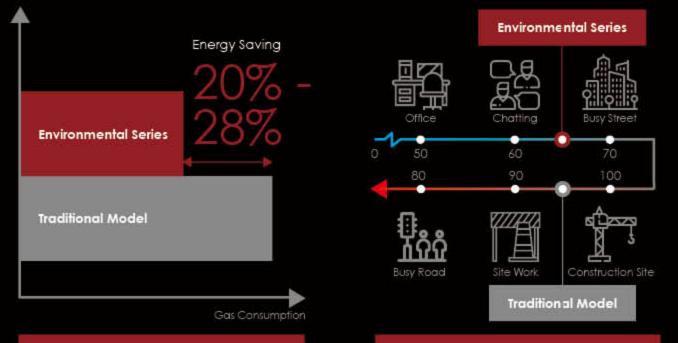
ADVANCED APPEARANCE AND FUNCTIONS

- Minimize rusting issue in humid working environment
- Unique equipment profile and make it outstanding in Front of House kitchen
- Further improve hygiene issue by applying advanced craftsmanship
- Cooking function upgrade to achieve user friendly experience and improve cooking quality

ORIGINAL FLAME-MATE

Environmental Concept

With this concept, we bring benefits from the advantage of energy efficiency and low noise in operation



Reduced Energy And Cost

Our environmental series performs much better which create significant economical returns.



Improved Kitchen Environment

Thanks for environmental concept, it protects chef's health away from noise working environment.

CHEF'S BENEFITS





Protection away from noise



Higher cooking efficiency

TRIPLE WIN **SCENARIO**



More enjoyment from show kitchen concept



CUSTOMER'S BENEFITS

Better quality and variety of food



RESTAURANT OWNER'S BENEFITS

better environment

Stable chef team from Better yield of return from reputation



Social responsibility of low carbon footprint



FLAME-MATE 2.0 -

Sustainable Development

We further improve the function by continuous R&D and machinery improvement, which providing the best equipment in the industry.

Advanced Appearance And Functions



More Durable in Material:

Applying S/S framework for rust resistance and strengthening the loading of the equipment



Iconic Profile

With prestige branding in the market, we are proud to introduce our unique profile for enlightening your eye sight in the kitchen



Advanced Craftsmanship

Thanks for the continuous improvement of the machinery, table top of most FLAME-MATE 2.0 equipment are made by single piece of 16 gauge sheet metal



Improved Cooking

With continuous research & development, we have further enhanced the cooking function and the control interface for better user experience, efficiency on cooking and eventually on cooking improvement



Built-in / Slot-in Options

Chinese cooking is one of the fusion

food concept elements. Combination of

different cooking function for a cooking

suite will be definitely eye catching in

Cooking Suite

the dining area.

With our built-in / slot-in concepts, it gives interior designer a room to achieve unique themes for the dining area without facing limitation of S/S craftsmanship.





Cantilever version



Due to strict hygiene control for specific sectors such as hospital / elderly centre / air catering, our equipment with bullet feet can convert into cantilever version and mount on the service wall (by ID) with special brackets.

CUSTOMIZATION OPTION

FOR FLAME-MATE 2.0

















ENVIRONMENTAL COOKING RANGE

Environmental Features

Comparison between ECR Series and Traditional Model

	Environmental Burner 🍲	4' Mixing Burner	Benefits
Time required to boil 1L water	49sec	56sec	▲ Stronger flame
Operation Noise Level (w/o Wok)	<70dB(A)	<94dB(A)	▼ 24dB(A) less operational noise
Burner Rating	42kW / 48kW	56kW	▲ Save 28% gas consumption
Thermal Efficiency*	30.1% / 26.8%	18.7%	▲ Increase 11.4% / 8.1% for efficiency
CO Emission	<0.01%	<0.1%	▼ 10 times less for CO emission

^{*} Tested according to CGAC standard:CJ/T187-2003

Safety Features

- ▶ Electromagnetic valve with FR sensor as flame failure device (i.e. gas cutoff <3s)
- 2 steps protection for enhanced safety concern

Durability, Hygiene& Interface Features

- Durable S/S frame structure for heavy duty usage
- One piece tabletop with extruded seamless wok chamber for working zone area
- One press design for flame failure, blower and ignition

COMMON FEATURES



Innovative pre-mix burner

Patent technology to reduce combustion noise (<75dB(A)) and improve thermal efficiency



One press ignition

User friendly for synchronizing ignition, blower and electromagnetic valve



Extra width chimney with cover

Enlarged exhaust area for better ventilation and further improve the stability of combustion



Seamless Table top and wok ring

Extruded seamless table top and wok ring for all food zone area. A sign of excellent craftsmanship



One piece fire brick

3" thick heat resistance fire chamber in one piece formation for durability



Swing faucet

180° degree rotated for easy operation





3" wok stand for wok holding



Basket holder



Cold water pan



Wok clip



- Gas regulator
- Water regulator

GUANG-DONG STYLE



Accessories (p.6)

- 3" wok stand
- ▶ 11" basket holder
- Cold water pan
- 5" heavy duty caster
- Wok clip
- Other export models are available C€ (§) (§)

© Custom solutions (p.4)

- Cantilever version
- Drop-in / Slot-in



Features



Innovative 5" Pre-mix burner



Redesigned wok burner for wide spread of main flame and maintain high thermal efficiency



Rear pot system

Recycle of residue heat from the main burner for hot water preparation. It speeds up the cooking process and reduces the heat lost to surroundings

Guangdong Style

Model: ECR-1-GF(E)5 and ECR-2-GF(E)5
- Ø13.5" slanted cast iron ring for 18-24" wok

Guangdong Compact Style

Model: ECR-1-NF(E)5 and ECR-2-NF(E)5

- Ø13" slanted cast iron ring for 18-22" wok

Guangdong Banquet Style

Model: ECR-1-MF(E)5 and ECR-2-MF(E)5

- Ø16" slanted cast iron ring for 24-28" wok

Environmental Cooking Range

Single Head - Guangdong Style (Standard)

ECR-1-GF(E)5





Dimension	1200 x 1250 x (810 + 360) mm H	
Fuel	NG: DN20 ; LPG: DN20 ; TG: DN20	
Water Inlet / Drainage	DN15 / DN40	
Burner Ratings	48kW	
Voltage	220V/SPN/50Hz; 130W	
No. of Rear Pot / Rear Burner	1/0	
Size of cast iron ring	Inner Ø13.5" for Ø18"-24" wok	

SPECIFICATIONS

Double Head - Guangdong Style (Compact)

ECR-1-NF(E)5

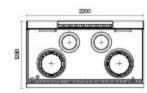




115 PC-10100 D2 C-101	
Dimension	1200 x 1050 x (810 + 360) mm H
Fuel	NG: DN20 ; LPG: DN20 ; TG: DN25
Water Inlet / Drainage	DN15 / DN40
Burner Ratings	48kW
Voltage	220V/SPN/50Hz; 130W
No. of Rear Pot / Rear Burner	1/0
Size of cast iron ring	Inner Ø13" for 18"-22" wok

Double Head - Guangdong Style (Standard)

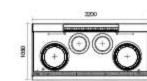
ECR-2-GF(E)5

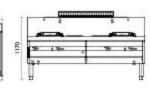




Dimension	2200 x	(1250 x (810 + 360) mm H	
Fuel	NG: D	N40 ; LPG: DN40 ; TG: DN40	
Water Inlet / Dra	inage DN15	/ DN40	
Burner Ratings	48kW	x 2 = 96kW	
Voltage	220V/	SPN/50Hz ; 130W x 2	
No. of Rear Pot / Rear Burner	2/0		
Size of cast iron r	ring Inner	Ø13.5" for Ø18"-24" wok	

Double Head - Guangdong Style (Compact) ECR-2-NF(E)5





Dimension	2200 x 1050 x (810 + 360) mm H	
Fuel	NG: DN40 ; LPG: DN40 ; TG: DN40	
Water Inlet / Drainage	DN15 / DN40	
Burner Ratings	48kW x 2 = 96kW	
Voltage	220V/SPN/50Hz; 130W x 2	
No. of Rear Pot / Rear Burner	2/0	
Size of cast iron ring	Ø13" for Ø18"-22" wok	

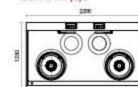
Single Head - Banquet Style ECR-1-MF(E)5





Dimension	1200 x 1250 x (810 + 360) mm H	
Fuel	NG: DN20 ; LPG: DN20 ; TG: DN20	
Water Inlet / Drainage	DN15 / DN40	
Burner Ratings	48kW	
Voltage	220V/SPN/50Hz ; 130W	
No. of Rear Pot / Rear Burner	1/0	
Size of cast iron ring	Inner Ø16" for Ø24"-28" wok	

Double Head - Banquet Style ECR-2-MF(E)5





Dimension	2200 x 1250 x (810 + 360) mm H	
Fuel	NG: DN40 ; LPG: DN40 ; TG: DN40	
Water Inlet / Drainage	DN15 / DN40	
Burner Ratings	48kW x 2 = 96kW	
Voltage	220V / SPN / 50Hz, 130W x 2	
No. of Rear Pot / Rear Burner	2/0	
Size of cast iron ring	Inner Ø16" for Ø24"-28" wok	

^{*} All Specifications are subjected to change without prior notice.

SHANG-HAI STYLE & CHIU CHOW STYLE



Accessories (p.6)

- 3" wok stand
- ▶ 11" basket holder
- Cold water pan
- 5" heavy duty caster
- Wok clip
- Other export models are available C€ (§) (§)

Custom solutions (p.4)

- Cantilever version
- Drop-in / Slot-in
- Flat wok ring (Shang Hai only)



Features



Rear burner (Shanghai Style only)

6" mandarin burner for clay pot dishes and source preparation



Powerful Stock Pot burner (Chiu Chow Style only)

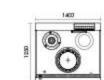
3 rings burner with individual power control

- Shanghai Style (1250 mm depth)
 - Model: ECR-1-SF(E)5 and ECR-2-SF(E)5
 - Ø13" slanted cast iron ring for 16-20" wok
- Shanghai Compact Style (1050 mm depth)
 - Model: ECR-1-RF(E)5 and ECR-2-RF(E)5
 - Ø13" slanted cast iron ring for 16-20" wok
- ► Chiu Chow Style (1250 mm depth)
 - Model: ECR-2-CF(E)5
 - Ø13.5" slanted cast iron ring for 18-24" wok

SPECIFICATIONS

Environmental Cooking Range

Single Head - Shanghai Style (Standard) ECR-1-SF(E)5





Dimension	1400 x 1250 x (810 + 360) mm H
Fuel	NG: DN20 ; LPG: DN20 ; TG: DN25
Water Inlet / Drainage	DN15 / DN40
Burner Ratings	48kW + 5kW = 53kW
Voltage	220V/SPN/50Hz; 130W x 2
No. of Rear Pot / Rear Burner	1/1
Size of cast iron ring	Inner Ø13" for Ø16"-20" wok

Double Head - Shanghai Style (Standard)

ECR-2-SF(E):





 Dimension
 2400 x 1250 x (810 + 360) mm H

 Fuel
 NG: DN40; LPG: DN40; TG: DN40

 Water Inlet / Drainage
 DN15 / DN40

 Burner Ratings
 (48kW + 5kW) x 2 = 106

 Voltage
 220V/SPN/S0Hz; 130W x 2

 No. of Rear Pot / Rear Burner
 2 / 2

 Size of cast iron ring
 Inner Ø13" for Ø16"-20" wok

Single Head - Shanghai Style (Compact)

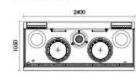
ECR-1-RF(E)5





Double Head - Shanghai Style (Compact)

ECR-2-RF(E)5





Dimension 2400 x 1050 x (810 + 360) mm H

Fuel NG: DN40; LPG: DN40; TG: DN40

Water Inlet / Drainage DN15 / DN40

Burner Ratings 48kW x 2 + 5kW = 101kW

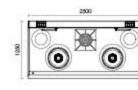
Voltage 220V/SPN/50Hz; 130W x 2

No. of Rear Pot /
Rear Burner 2 / 1

Size of cast iron ring Inner Ø13" for Ø16"-20" wok

Double Head - Chiu Chow Style

ECR-2-CF(E)5





Dimension	2500 x 1250 x (810 + 360) mm H	
Fuel	NG: DN40 ; LPG: DN40 ; TG: DN40	
Water Inlet / Drainage	DN15 / DN40	
Burner Ratings	48kW x 2 + 14kW = 110kW	
Voltage	220V/SPN/50Hz; 130W x 2	
No. of Rear Pot / Rear Burner	2/0	
Size of cast iron ring	Inner @13.5" for @18"-24" wok	

^{*} All Specifications are subjected to change without prior notice.

ENVIRONMENTAL COOKING RANGE

CHOP SUEY RANGE



Accessories (p.6)

- > 3" wok stand
- ▶ 5" basket holder
- Cold water pan
- 5" heavy duty caster
- ► Other export models are available CE SE SE

Custom solutions (p.4)

- Cantilever version
- Drop-in / Slot-in



Features



Chop Suey cast iron ring

Exhaust at cast iron to shorten the depth of the equipment



Removable ingredient

Removable design to extend the working space for stir frying

► Chop Suey Style (900 mm depth) Model: ESR-1-HF(E) and ESR-2-HF(E)

- Ø12.5" slanted cast iron ring for 14-16" wok

Environmental Chop Suey Range



* All Specifications are subjected to change without prior notice.





ENVIRONMENTAL COOKING RANGE

LARGE WOK RANGE



Accessories (p.6)

- ▶ 11" basket holder
- Cold water pan
- 5" heavy duty caster

Custom solutions (p.4)

- Cantilever version
- Drop-in / Slot-in



Features



32" cast iron wok

Equipped with large wok for bulk cooking purpose such as canteen, centralized kitchen, hospitals, etc.

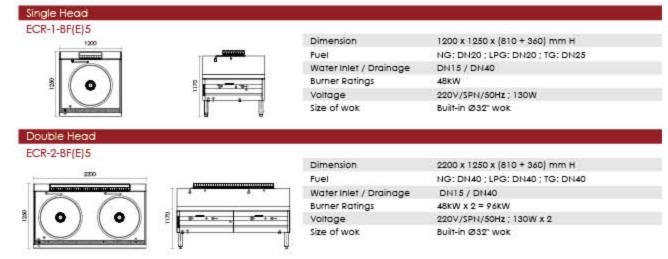


Flame observation window

Observation window at front panel for easy access

Large Wok Range (1250 mm depth) Model: ECR-1-BF(E)5 and ECR-2-BF(E)5 - Built-in 32" wok

Environmental Large Cooking Range



* All Specifications are subjected to change without prior notice.



Inner Ø13" for Ø18"-22" wok

ENVIRONMENTAL COOKING RANGE

OPEN KITCHEN TYPE GUANGDONG STYLE



Accessories (p.6)

- ▶ 3" wok stand
- 8" stand type basket holder
- Cold water pan
- ▶ Wok clip



ECR-2-LF(E)5

Features



Compact Cast iron ring

Inner dia. 13" cast iron for compact design



Deck Mounted Faucet

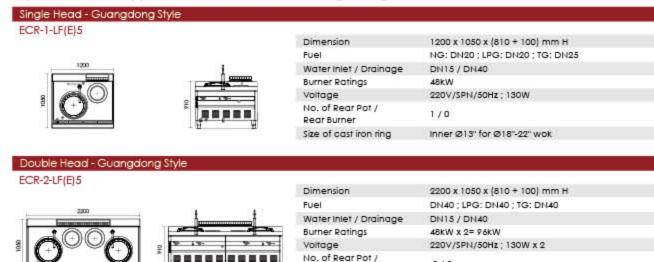
Low back splash with deck mounted faucet for elegant front of house display

Open Kitchen Guangdong Sytle (1050 mm depth)

Model: ECR-1-LF(E)5 and ECR-2-LF(E)5

- Ø13" slanted cast iron ring for 18-22" wok
- 100mm back splash
- With rear pot

Open Kitchen Type Environmental Cooking Range



Rear Burner Size of cast iron ring

All Specifications are subjected to change without prior notice.



ENVIRONMENTAL COOKING RANGE

OPEN KITCHEN TYPE -SHANG-HAI STYLE





Accessories (p.6)

- 3" wok stand
- 8" stand type basket holder
- Cold water pan
- ▶ Wok clip



Features



Louver panel

Aesthetically design with full panel, louvers and skirt panel for front of house kitchens



Rear burner

6" mandarin burner at behind

Open Kitchen Shanghai Style (1050 mm depth)

Model: ECR-1-PF(E)5 and ECR-2-PF(E)5 -Ø13" slanted cast iron ring for 16-20" wok 100 mm back splash With rear pot and rear burner

One rear burner for ECR-2-PF(E)5 only

Open Kitchen Type Environmental Cooking Range

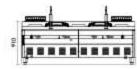
Single Head - Shanghai Style





Dimension	1400 x 1050 x (810 + 100) mm H	
Fuel	DN20 ; LPG: DN20 ; TG: DN25	
Water Inlet / Drainage	DN15 / DN40	
Burner Ratings	48kW + 5kW = 53kW	
Voltage	220V/SPN/50Hz; 130W	
No. of Rear Pot / Rear Burner	1/1	
Size of cast iron ring	Inner Ø13" for Ø16"-20" wok	





Dimension	2400 x 1050 x (810 + 100) mm H	
Fuel	DN40 ; LPG: DN40 ; TG: DN40	
Water Inlet / Drainage	DN15 / DN40	
Burner Ratings	48kW x 2 + 5kW = 101kW	
Voltage	220V/SPN/50Hz; 130W x 2	
No. of Rear Pot / Rear Burner	2/1	
Size of cast iron ring	Inner Ø13" for Ø16"-20" wok	

* All Specifications are subjected to change without prior notice.



EUROCOMPACT STYLE

Environmental Features

Safety Features

- Electromagnetic valve with FR sensor as flame failure device (i.e. gas cutoff <3s)
- > 2 steps protection for enhanced
- Durable S/S frame structure for heavy duty usage
- One piece tabletop with extruded seamless
- blower and ignition

COMMON FEATURES



Detachable design

Removable Ø12" cast iron ring and insulation chamber for easy transportation



One press ignition

User friendly design for synchronizing ignition, blower and electromagnetic valve



Empty bottom design

Full width crumb tray will collect the waste from the empty bottom chamber

	Premix Burner	Atmospheric Burner	Jet Burner	Benefits for Premix Burner
Flame Shape	Strong & Intensive	Weak & Diversify	Moderate	▲ Improve food quality
Air Blower	YES	МО	NO	▲ Stronger flame
Thermal Efficiency	High	Low	Medium	▲ Save gas consumption

safety concern

Durability, Hygiene& Interface Features

- wok chamber for working zone area
- One press design for flame failure,



Rear burner

Optional rear burner for extra cooking capacity



Front water valve

Chromed front water valve for convenient operation



Drainage with sieve

Prevent clogging of drainage

Accessories



3" wok stand for wok holding



Basket holder



Cold water pan

- ▶ 5" heavy duty caster
- Other export models are available

Custom solutions

- Cantilever version
- Drop-in / Slot-in

SPECIFICATIONS

Environmental Cooking Range – Euro Compact

Model	Dimension	Fuel	Water Inlet / Drainage	Burner Ratings	
Single Bur	ner				
ESR-10AC	750 x 1000 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW	2 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
ESR-10BC	750 x 900 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW	8 6
ESR-10CC	750 x 750 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW	22

single Burr	ner with Single Rear Burner				900
ESR-11AC	900 x 1000 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW + 5kW = 30kW	
ESR-11ALC	900 x 1000 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW + 5kW = 30kW	
ES -11BC	1000 x 900 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW + 5kW = 30kW	
ESR-11BLC	1000 x 900 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW + 5kW = 30kW	
ESR-11CC	1100 x 750 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW + 5kW = 30kW	£ 6
ESR-11CLC	1100 x 750 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW + 5kW = 30kW	£ 0 0 0 1100

		NG: DN20			1.500
SR-20AC	1500 x 1000 x (810 + 360) mm H	LPG: DN20 TG: DN20	DN15 / DN40	25kW x 2 = 50kW	9 0
SR-20BC	1500 x 900 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW x 2 = 50kW	9 0
SR-20CC	1500 x 750 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW x 2 = 50kW	2 O O

SPECIFICATIONS

Model	Dimension	Fuel	Water Inlet / Drainage	Burner Ratings
Double B	urner with Single Rear Burner			
ESR-21AC	1500 x 1000 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW x 2 + 5kW = 55kW
ESR-21BC	1500 x 900 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW x 2 + 5kW = 55kW
ESR-21CC	1500 x 750 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW x 2 + 5kW = 8
ESR-21XC	1200 x 1000 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW x 2 + 5kW = 55kW
Double B	urner with Double Rear Burner			-
ESR-22AC	1650 x 1000 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW x 2 + 5kW x 2= 60kW
ESR-22BC	1850 x 900 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW x 2 + 5kW x 2= 8 60kW
ESR-22CC	1850 x 750 x (810 + 360) mm H	NG: DN20 LPG: DN20 TG: DN20	DN15 / DN40	25kW x 2 + 5kW x 2= 8 60kW
Triple Burr	ner			
ESR-30AC	2250 x 1000 x (810 + 360) mm H	NG: DN40 LPG: DN40 TG: DN40	DN15 / DN40	25kW x 3 = 75kW 8
ESR-30BC	2250 x 900 x (810 + 360) mm H	NG: DN40 LPG: DN40 TG: DN40	DN15 / DN40	25kW x 3 = 75kW 8
ESR-30CC	2250 x 750 x (810 + 360) mm H	NG: DN40 LPG: DN40 TG: DN40	DN15 / DN40	25kW x 3 = 75kW 8
Triple Burr	ner with Double Rear Burner			
ESR-32AC	2250 x 1000 x (810 + 360) mm H	NG: DN40 LPG: DN40 TG: DN40	DN15 / DN40	25kW x 3 + 5kW x 2 = 85kW
				2250
ESR-32BC	2250 x 900 x (810 + 360) mm H	NG: DN40 LPG: DN40 TG: DN40	DN15 / DN40	25kW x 3 + 5kW x 2 = 85kW
ESR-32BC ESR-32CC	2250 x 900 x (810 + 360) mm H 2250 x 750 x (810 + 360) mm H	LPG: DN40	DN15 / DN40 DN15 / DN40	

<sup>Size of cast iron ring: Inner @12" for @14"-16" wok for all items under Euro Compact Series.

Gach main burner head need: 220V / SPN / 50-60 Hz; 100W for air blower.

All Specifications are subjected to change without prior notice.

CE versions are available</sup>

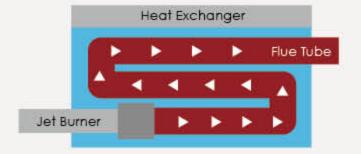
ENVIRONMENTAL STEAMER

Environmental Features

Comparison between Environmental Steamer and Traditional Model

	Environmental Steamer	Traditional Model	Benefits
Burner Rating	42kW	56kW	▲ 25% less gas consumption
Operational Noise Level	<65dB(A)	85dB(A)	▼ 20dB(A) less operational noise
Steam Volume	50kg	49kg	▲ More steam volume
Thermal Efficiency*	84.7%	60%	▲ Increase 24.7% for efficiency
CO Emission	<0.05%	<0.1%	▼ 20 times less for CO emission

^{*} Tested according to CGAC standard: CJ/T187-2003



Safety Features

- Electromagnetic valve with FR sensor as flame failure device (i.e. gas cutoff <3s)
- Water level detection and overheat protection provide additional safety protection

Durability, Hygiene& Interface Features

- Durable S/S frame structure for heavy duty usage
- One press design for flame failure and ignition

COMMON FEATURES



Seamless table top

Extruded seamless table top and wok ring for all food zone area.

A sign of excellent craftsmanship



Water proof cover for control panel

Electronic parts install behind the water proof panel for better protection



Drainage valve

Individual drainage valve for removing the heat exchanger's water to prevent limescale accumulation



Steam control valve

A device to guide steam to specific steamer head (For ECS-2C & ERS-2C)





Front water valve for faucet

Chromed front water valve for convenient operation



Water trough

Removable design for easy cleaning



3 steps power settings

Allow chef to control 3 levels of power depends on their needs

Accessories



7 Hole plate with S/S tray Stand



- Rice roll adaptor
- Single:CRS-001
- Double: CRS-002



Full Set dimsum Tray

- Gas regulator
- Water regulator & water softener
- Deck mount faucet and low backplash for front of house profile

DIM SUM **STEAMER**



Accessories (p.24)

- > 7 Hole plate with S/S tray Stand
- Full Set dimsum Tray
- Rice roll adaptor
- 5" heavy duty caster
- Other export models are available (€ 🚳 🚳

Custom solutions (p.4)

- Cantilever version
- Front of house profile
- Drop-in / Slot-in



Features



Built in rice roll pan

Built in double rice roll pan for easy and massive steaming.



Steam distributor

It allows steam to spread in all direction and have even heat distribution

Front of house profile is available

- Low backsplash with louver panel
- Deck mounted faucet

Environmental Steamer

Single Unit ECS-1C Dimension 900 x 1050 x (810 + 360) mm H Fuel NG: DN20 ; LPG: DN20 ; TG: DN25 Water Inlet / DN15 / DN40 Drainage **Burner Ratings** 42kW Voltage 220V/SPN/50Hz; 25W 70 baskets of Dim Sum at maximum per time Capacity

Double Unit ECS-2C





Dimension	1500 x 1050 x (810 + 360) mm H
Fuel	NG: DN20 ; LPG: DN20 ; TG: DN25
Water Inlet / Drainage	DN15 / DN40
Burner Ratings	56kW
Voltage	220V/SPN/50Hz ; 25W
Capacity	140 baskets of Dim Sum at maximum per time

Environmental Rice Roll Steamer

ERS-2C





Dimension	1200 x 1050 x (810 + 360) mm H
uel .	NG: DN20 ; LPG: DN20 ; TG: DN25
Nater Inlet / Orainage	DN15 / DN40
Burner Ratings	42kW
/oltage	220V/SPN/50Hz; 25W
Capacity	Double rice roll tray for mass production

^{*} All Specifications are subjected to change without prior notice.

ENVIRONMENTAL STEAMER

KETTLE TYPE STEAMER



Accessories (p.24)

- 7 Hole plate with S/S tray Stand
- Full Set Dim Sum Tray
- Rice roll adaptor
- ▶ 5" heavy duty caster

Custom solutions (p.4)

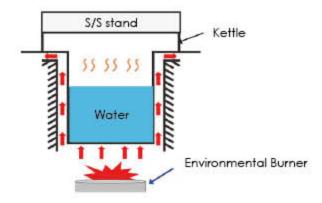
- Cantilever version
- Front of house profile
- ▶ Flat base for plinth installation



Features

Kettle steaming concept

Equipped with powerful burner system for rapid steam generation of 90L kettle





Upgraded pre-mixed burner

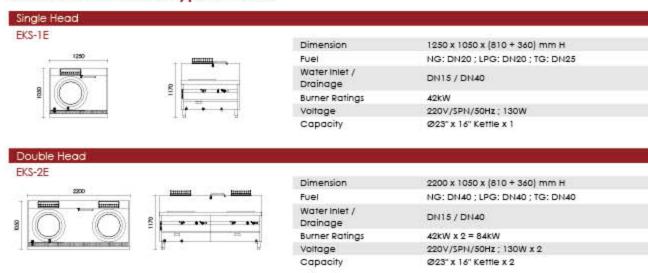
Equipped with 4" environmental burner for 28% of energy saving and low noise operation

Versatile cooking function for steaming or boiling

Front of house profile is available

- Low backsplash with louver panel
- Deck mounted faucet

Environmental Kettle Type Steamer



All Specifications are subjected to change without prior notice.



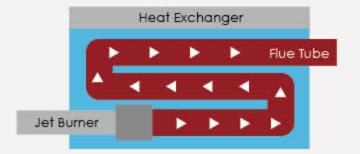
ENVIRONMENTAL STEAM CABINET

Environmental Features

Comparison between Environmental Steamer and Traditional Model

	Environmental Steamer 🌥	Traditional Model	Benefits
Burner Rating	42kW	56kW	▲ 25% less gas consumption
Operational Noise Level	<65dB(A)	85dB(A)	▼ 20dB(A) less operational noise
Steam Volume	50kg	49kg	▲ More steam volume
Thermal Efficiency*	84.7%	60%	▲ Increase 24.7% for efficiency
CO Emission	<0.05%	<0.1%	▼ 20 times less for CO emission

^{*} Tested according to CGAC standard: CJ/T187-2003



Safety Features

- Electromagnetic valve with FR sensor for the flame failure device (i.e. gas cutoff <3s)
- ▶ Water level detection and overheat protection

Durability, Hygiene& Interface Features

- Durable S/S frame structure for heavy duty usage
- Digital timer and temperature display (For 2 deck / 3 deck only)
- One press design for flame failure device and ignition

COMMON FEATURES



Rotary lock handle with 2 steps closing door

The rotary lock prevents the steam leakage and the 2 steps closing door to secure the chef not injured by hot steam



Slanted top design

Prevent contamination from condensation dripping



Pull out shelving with latch system

Latch system secure the shelving from drop off after tuo Iluq



Plug in door gasket

For easy replacement to prevent steam leaking



Accessible boiler tank

Allows easy checking of water level and descaling maintenance





Easy adjustment for additional shelves



Drainage valve

Individual drainage valve for removing the heat exchanger's water to prevent limescale accumulation

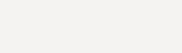
Accessories

- GN 1/1 or GN 2/1 Pan, 2.5"H or 4" H

17" Rice pan



- ▶ 400 x 600 x 65 mm S/S rice pan (ESC-2BC only)
- Gas regulator
- Water regulator & water softener



ENVIRONMENTAL STEAMER CABINET

SINGLE DOOR / BUTTERFLY OPEN DOOR



Accessories (p.30)

- Extra railways & S/S shelvings
- ▶ 5" heavy duty castors
- ▶ 17" rice pan
- Flat base for plinth installation
- 400 x 600 x 65mm H rice pan (ESC-2BC)
- ► CE and CSA version are available (€ 🚯 🚳



Features



Shelving System (ESC-1VC)

Multi shelving system for mass steaming purpose



Extra size chamber (ESC-2BC)

Butterfly door open design with additional volume of chamber for bulk cooking

► Single Door Version

Model: ESC-1VC

- Inner chamber dimension: 600 x 655 x 948 mm
- 8 layers shelving included

▶ Butterfly Door Version

Model: ESC-2BC

- Inner chamber dimension:
 420 x 635 x 950 mm x 2 sides
- Comes with 20 pairs of rails for 400 x 600 mm pan (not included)

Environmental Steam Cabinet



^{*} All Specifications are subjected to change without prior notice.



DOUBLE DOORS



Accessories (p.30)

- Extra rail & S/S shelvings
- 5" heavy duty castors
- ▶ 17" rice pan
- Flat base for plinth installation
- 400 x 600 x 65mm H rice pan (ESC-2BC)
- CE and CSA version are available (€ 🚯 🚳



Features



Steam control Valve

Equipped with steam On/off valve for further energy saving

▶ Double Door Version - Horizontal

Model: ESC-2HC

- Inner chamber dimension: 655 x 600 x 405 mm x 2nos
- 4 layers shelving
- ▶ Double Door Version Vertical

Model: ESC-2VC

- Inner chamber dimension: 546 x 654 x 420 mm x 2nos
- Designed for GN 2/1 x 2.5"H Pans x 6nos
- Timer alert and temperature display for individual chamber



ESC-3HC

Features



Multiple chambers

2 small and 1 large chambers for steaming various dishes at the same time



Timer alert and temperature display

Improved interface and alerting system for a precise control of steaming process

▶ Triple Door Version

Model: ESC-3HC

- Inner chamber dimension: 655 x 600 x 220 mm x 2nos
- Inner chamber dimension: 655 x 600 x 400 mm x 1 nos
- 4 layers shelving

► Triple Door Version – Extra width

Model: ESC-3HX

- Inner chamber dimension: 955 x 600 x 220 mm x 2nos
- Inner chamber dimension: 955 x 600 x 400 mm x 1nos
- 4 layers shelving

ENVIRONMENTAL STEAM CABINET

TRIPLE DOORS



Accessories & Options (p.30)

- Extra railways & S/S shelvings
- 5" heavy duty castors
- Flat base for plinth installation
- ▶ 17" rice pan
- CE and CSA version are available (C 🚯 🚳

SPECIFICATIONS



ESC-1RC

ROLL-IN STEAM

ENVIRONMENTAL

STEAM CABINET

CABINET



Accessories & Options (p.30)

- ▶ Gastronorm Pan (Either GN2/1 or GN1/1)
- Extra trolley

Features



Digital Control Panel

Equipped with digital control panel, timer function and eco steam function for all types of steaming purposes



Double insulated glass door

Double layers tempered glass to prevent hot surface for the working zone



- Superheated steam function (130°C) for special cooking purpose
- Slanted top to prevent condensation dripping
- Double door lock to ensure no steam leaking



ESC-1RC	1250	860	Dimension (mm)	1250 x 880 x 1800 mm H
ENGLISH ST		1	Fuel	NG: DN25 ; LPG: DN25 ; TG: DN25
			Water Inlet / Drainage	DN15 / DN40
88	1-1	le di	Burner Rating (kW)	50kW
	_ N		Voltage	220V/SPN/50Hz ; 3050W
			Capacity	13 levels Trolley (For FN 2/1 Pan)

^{*} All Specifications are subjected to change without prior notice.

No. bla Dane Madaged C			
Double Door - Vertical Oper	n Door		
SC-2HC ×∞	880		
	1	Dimension	900 x 880 x 1765 mm H
- 20	<u> </u>	Fuel	NG; DN20 ; LPG; DN20 ; TG; DN25
847		Water Inlet / Drainage	DN15 / DN40
		Burner Ratings	42KW
	-	Voltage	220V/SPN/50Hz; 25W
		Capacity	Equipped with 4 pairs of rail for shelves
ouble Door - Horizontal Op	pen Door		
C-2VC 800	- 000	Dimension	800 x 880 x 1800 mm H
1	ē	Fuel	NG: DN20 ; LPG: DN20 ; TG: DN25
000	è	Water Inlet / Drainage	DN15 / DN40
-	+	Burner Ratings	42kW
		Voltage	220V/SPN/50Hz; 25W
	0 0	Capacity	Equipped with 4 pairs of rail for shelves
friple Door		Dimension	900 x 880 x 1900 mm H
1 1 2 2 2 2 2 2			110. D.100. 1. DO. D.100. TO. D.101
		Fuel	NG: DN20 ; LPG: DN20 ; TG: DN25
		Water Inlet / Drainage	DN15 / DN40
§		Water Inlet /	
		Water Inlet / Drainage	DN15 / DN40
		Water Inlet / Drainage Burner Ratings	DN15 / DN40 42kW
riple Door - 1200 mm Width		Water Inlet / Drainage Burner Ratings Voltage	DN15 / DN40 42kW 220V/SPN/50Hz ; 25W
§		Water Inlet / Drainage Burner Ratings Voltage	DN15 / DN40 42kW 220V/SPN/50Hz ; 25W
riple Door - 1200 mm Width		Water Inlet / Drainage Burner Ratings Voltage Capacity	DN15 / DN40 42kW 220V/SPN/50Hz ; 25W Equipped with 4 pairs of rail for shelves
riple Door - 1200 mm Width		Water Inlet / Drainage Burner Ratings Voltage Capacity Dimension	DN15 / DN40 42kW 220V/SPN/50Hz; 25W Equipped with 4 pairs of rail for shelves
ple Door - 1200 mm Width		Water Inlet / Drainage Burner Ratings Voltage Capacity Dimension Fuel Water Inlet /	DN15 / DN40 42kW 220V/SPN/S0Hz; 25W Equipped with 4 pairs of rail for shelves 1200 x 880 x 1900 mm H NG: DN20; LPG: DN20; TG: DN25

Capacity

Equipped with 4 pairs of rail for shelves

OPEN FLAME RANGE & STOCK POT STOVE

Safety Features

▶ Flame failure device

Durability, Hygiene & Interface Features

- Durable S/S frame structure for heavy duty usage
- One piece molded grating

Accessories

- ▶ Wall mounted faucet (SPS series only)
- ▶ Underneath Shelving (OFR Series)
- Gas regulator

COMMON FEATURES



Burner ring selection Single ring or powerful double ring



Pilot with cover

Prevent pilot extinguish away from drips or liquid



One piece molded grating

One Piece molded design helps to improve the loading and performs better outlook of the equipment



Removable crumb tray

Full width design for easy cleaning





OPEN FLAME RANGE





© Custom solutions

- Cantilever version
- Underneath shelving
- Underneath electric oven with legs (Model: RN-2111D)



Dimension: 810 x 718 x 490 mmH Power: 220V SPN, 50/60Hz, 5kW



Open Flame Range

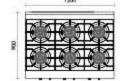
Double Ring 4" Burner OFR-4-DF(S) Dimension 900 x 900 x (810 + 150) mm H Fuel NG: DN25; LPG: DN25; TG: DN25 No. of Burner Burner Ratings 7kW x 4 = 28kW

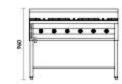
Single Ring 6" Burner OFR-6-BF(S)



Dimension	900 x 760 x (810 + 150) mm H	
Fuel	NG: DN25; LPG: DN25; TG: DN25	
No. of Burner	Ø6"mandarin burner x 6	
Burner Ratings	5kW x 6 = 30kW	

Double Ring 6" Burner OFR-6-DF(S)





Dimension	1200 x 900 x (810 + 150) mm H	
Fuel	NG: DN25 ; LPG: DN25 ; TG: DN25	
No. of Burner	Ø7"mandarin burner x 6	
Burner Ratinas	7kW x 6 = 42kW	

^{*} All Specifications are subjected to change without prior notice.

SPECIFICATIONS

Stock Pot Stove

Single Head with Single Ring Burner SPS-1-8F(S)





550 x 650 x (500 + 200) mm H NG: DN25 ; LPG: DN25 ; TG: DN25 No. of Burner Ø8" single ring burner x 1 **Burner Ratings**

POT **STOVE**

STOCK





© Custom solutions

- Cantilever version
- ▶ Wall mounted faucet with high back splash



SPS-1-14F(S)

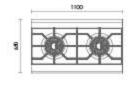


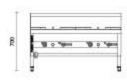


600 x 760 x (500 + 200) mm H
NG: DN25 ; LPG: DN25 ; TG: DN25
Ø14° double ring burner x 1
24kW

Double Head with Single Ring Burner

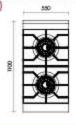
SPS-2-8F(S)

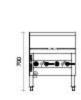




Dimension	1100 x 650 x (500 + 200) mm H	
Fuel	NG: DN25 ; LPG: DN25 ; TG: DN25	
No. of Burner	Ø8" single ring burner x 2	
Burner Ratings	14kW x 2 = 28kW	

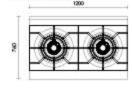
SPS-2-8V(S)





Double Head with Double Ring Burner

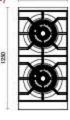
SPS-S-14F(S)





Dimension	1200 x 760 x (500 + 200) mm H	
Fuel	NG: DN25; LPG: DN25; TG: DN25	
No. of Burner	Ø14" double ring burner x 2	
Burner Ratings	24kW x 2 = 48kW	

SPS-2-14V(S)





Dimension	600 x 1250 x (500 + 200) mm H	
Fuel	NG: DN25 ; LPG: DN25 ; TG: DN25	
No. of Burner	Ø14" double ring burner x 2	
Burner Ratings	24kW x 2 = 48kW	

- Ø 500-500 mm stock pot for all items under Stock Pot Stove series
- All Specifications are subjected to change without prior notice.

ENVIRONMENTAL STOCK POT STOVE AND SOUP KETTLE





© Custom solutions

 Wall mounted faucet with high back splash

Features



Pre-mixed burner

Equipped with environmental burner to generate powerful flame for heavy duty cooking



Simple control interface

One press ignition allows user to turn on the main flame easily

- Special designed grating to enhance thermal efficiency
- Electromagnetic valve with FR sensor as flame failure device (i.e. gas cutoff <3s)</p>
- Operational noise level <75dB(A)
- One piece molded fire brick for insulation (EPS only)

Highlight Features



Built-in soup kettle (For EPS only)

Equipped with 250L soup kettle with strainer for bulk soup cooking purpose



Soup dispenser (For EPS only)

Located at the front left hand panel for soup dispensing

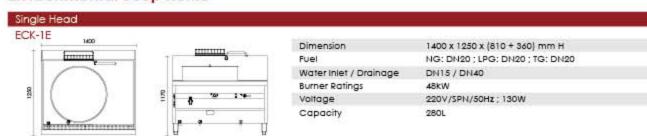
SPECIFICATIONS

Environmental Stock Pot Stove w/blower



^{*}Ø500-500 mm for all items under Stock Pot Stove w /blower series

Environmental Soup Kettle



^{*} All Specifications are subjected to change without prior notice.

* All specifications are subjected to change without prior notice.

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DUCK ROASTER & PIG ROASTER

Safety Features

Flame failure device

Durability, Hygiene & Interface Features

- Durable S/S frame structure for heavy duty usage
- Insulated model is available

Accessory

Gas regulator

COMMON FEATURES



Overflow design for grease

Excessive grease will be removed via overflow tube for easy cleaning



Observation window

It allows a chef to control the cooking process through regular observation



Lava Rocks

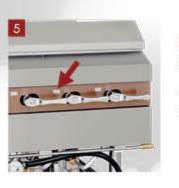
Lava rocks ensure the heat is evenly distribute during cooking process



Crumb tray

Prevent grease and dirt drip on the floor for better hygiene





Separate burner control

Allow chef to control the burner more accurately



SPECIFICATIONS

DUCK **ROASTER**







CDR-8S

Features



Hanging ring

Located at perfect height for easy handling of the ducks during cooking process



Thermometer

Allows precise manipulation of the flame level



Insulated body

(For all double layers model) Mild steel inner layer to enhance the cooking efficiency and prevent overheat body structure



Manual rotary wheels

Mounted at the top of the roaster cover for hanging full height pig roasting (For CDR-10S only)

Lava rock stand

Ventilation hole at the cover for heat exhaust

Duck Roaster

32" Single Layer CDR-8S





Dimension	Ø810 x 1400 mm H
Fuel	NG: DN20 ; LPG: DN20 ; TG: DN20
Oil Overflow Pipe	Ø22
Burner Ratings	1.6kW
Capacity	6 - 7 pieces duck

36" Single Layer

CDR-9S





Dimension	Ø910 x 1500 mm H
Fuel	NG: DN20 ; LPG: DN20 ; TG: DN20
Oil Overflow Pipe	Ø22
Burner Ratings	16kW
Capacity	8 - 9 pieces duck

CDR-8D





Dimension	Ø810 x 1400 mm H	
Fuel	NG: DN20 ; LPG: DN20 ; TG: DN20	
Oil Overflow Pipe	Ø22	
Burner Ratings	16kW	
Capacity	6 - 7 pieces duck	

CDR-9D



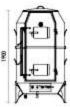


Dimension	Ø910 x 1500 mm H
Fuel	NG: DN20 ; LPG: DN20 ; TG: DN20
Oil Overflow Pipe	Ø22
Burner Ratings	1 6kW
Capacity	8 - 9 pieces duck

Full Height Pig / Duck Roaster

39" Double Layer CDR-10S





Dimension	Ø1000 x 1900 mm H
Fuel	NG: DN25 ; LPG: DN25 ; TG: DN25
Oil Overflow Pipe	Ø22
Burner Ratings	28kW
Capacity	10 - 11 pieces duck or 3 - 4 pieces pig

^{*} All Specifications are subjected to change without prior notice.

SPECIFICATIONS

PIG ROASTER



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 1100mm depth version available for full height pig



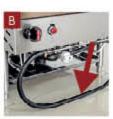
CPR-096WS

Features



Bar burners with V-shape splasher

Full-length bar burner design for generating powerful heat to roast the pig with crispy skin

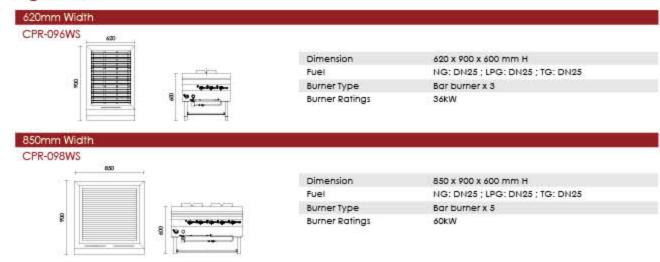


Pilot ignition gun

Long ignition gun for easy start up of the equipment

- Full width crumb tray
- Firebrick insulation for durability
- Capacity:
 - CPR-096W: 1nos of sucking pig
 - CPR-098W: 2nos of sucking pig

Pig Roaster



* All Specifications are subjected to change without prior notice.

