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2023

Stainless Steel Equipment

Product Brochure

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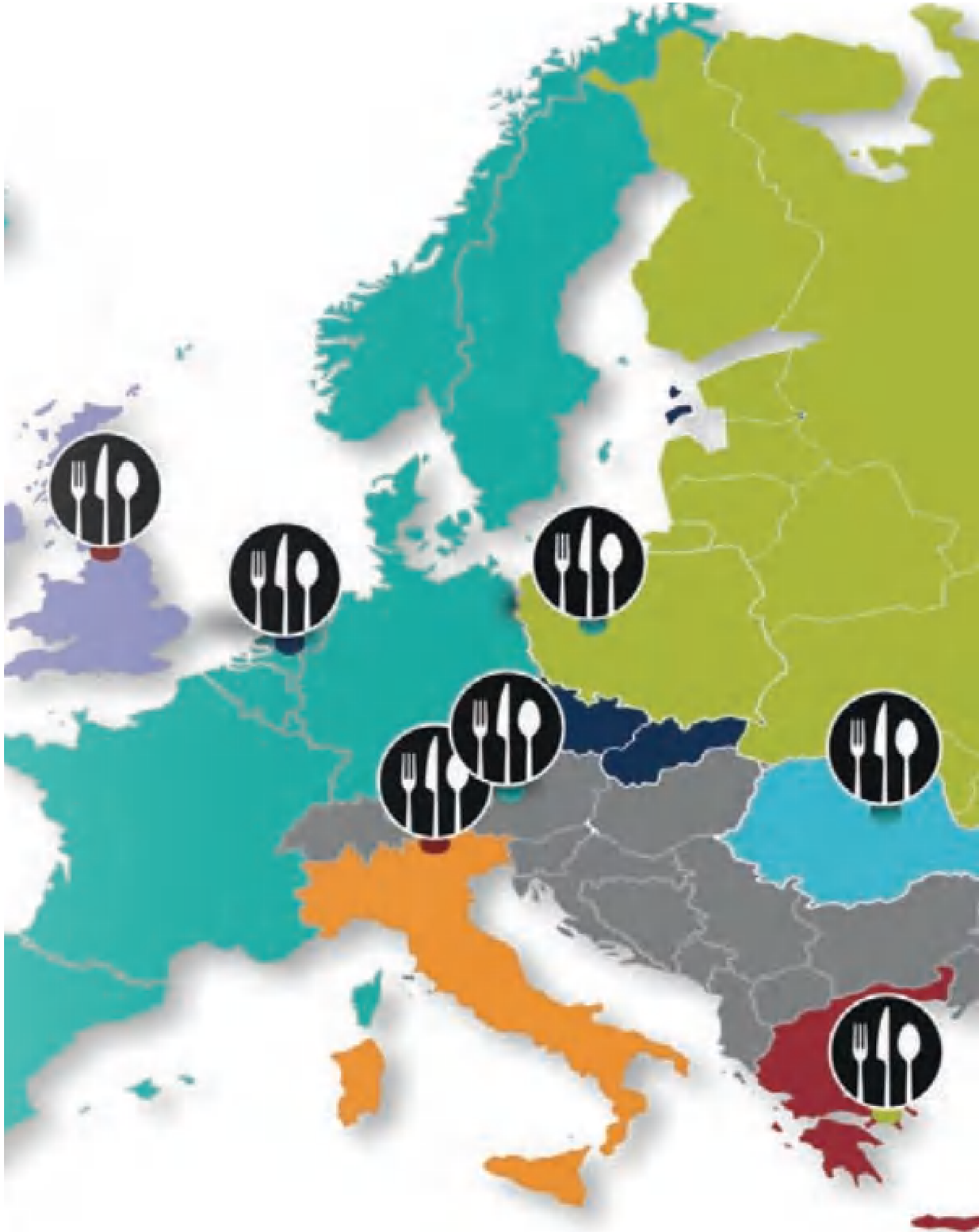
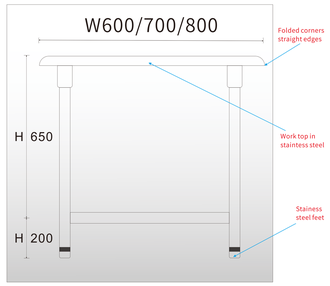


- Stainless steel material
- Round tube feet
- With reinforcing rib, with backsplash
- With adjustable bottom plate
- Thickness:0.8mm/0.9mm/1.0mm
- Thick steel plate bearing compression, durable
- Suitable for use in restaurants, hotels and other commercial catering places



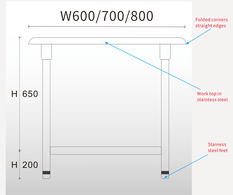
(Round Tube) : H=850 MM

code	L	W	code	L	W	code	L	W
SW-10063	1000	600	SW-10073	1000	700	SW-10083	1000	800
SW-12063	1200	600	SW-12073	1200	700	SW-12083	1200	800
SW-15063	1500	600	SW-15073	1500	700	SW-15083	1500	800
SW-18063	1800	600	SW-18073	1800	700	SW-18083	1800	800
SW-20063	2000	600	SW-20073	2000	700	SW-20083	2000	800

(Round Tube) : H=850+100 MM

code	L	W	code	L	W	code	L	W
SW-10063S	1000	600	SW-10073S	1000	700	SW-10083S	1000	800
SW-12063S	1200	600	SW-12073S	1200	700	SW-12083S	1200	800
SW-15063S	1500	600	SW-15073S	1500	700	SW-15083S	1500	800
SW-18063S	1800	600	SW-18073S	1800	700	SW-18083S	1800	800
SW-20063S	2000	600	SW-20073S	2000	700	SW-20083S	2000	800

- Stainless steel material
- Round tube feet
- With reinforcing rib, with backsplash
- Thickness:0.8mm/0.9mm/1.0mm
- Thick steel plate bearing compression, durable
- Suitable for use in restaurants, hotels and other commercial catering places



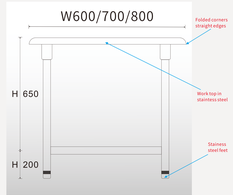
(Round Tube) : H=850 MM

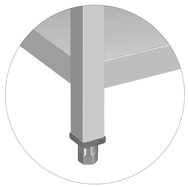
code	L	W	code	L	W	code	L	W
SW-6061	600	600	SW-6071	600	700	SW-10081	1000	800
SW-8061	800	600	SW-8071	800	700	SW-12081	1200	800
SW-10061	1000	600	SW-10071	1000	700	SW-14081	1400	800
SW-12061	1200	600	SW-12071	1200	700	SW-15081	1500	800
SW-14061	1400	600	SW-14071	1400	700	SW-16081	1600	800
SW-15061	1500	600	SW-15071	1500	700	SW-18081	1800	800
SW-16061	1600	600	SW-16071	1600	700	SW-20081	2000	800
SW-18061	1800	600	SW-18071	1800	700			
SW-20061	2000	600	SW-20071	2000	700			

(Round Tube) : H=850+100 MM

code	L	W	code	L	W	code	L	W
SW-6061S	600	600	SW-6071S	600	700	SW-10081S	1000	800
SW-8061S	800	600	SW-8071S	800	700	SW-12081S	1200	800
SW-10061S	1000	600	SW-10071S	1000	700	SW-14081S	1400	800
SW-12061S	1200	600	SW-12071S	1200	700	SW-15081S	1500	800
SW-14061S	1400	600	SW-14071S	1400	700	SW-16081S	1600	800
SW-15061S	1500	600	SW-15071S	1500	700	SW-18081S	1800	800
SW-16061S	1600	600	SW-16071S	1600	700	SW-20081S	2000	800
SW-18061S	1800	600	SW-18071S	1800	700			
SW-20061S	2000	600	SW-20071S	2000	700			

- Stainless steel material
- With reinforcing rib, with backsplash
- Thickness:0.8mm/0.9mm/1.0mm
- Thick steel plate bearing compression, durable
- Suitable for use in restaurants, hotels and other commercial catering places





850mm+100mm backsplash

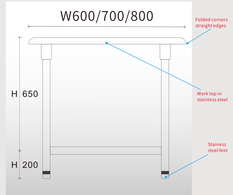
(Square Tube) : H=850 MM

code	L	W	code	L	W	code	L	W
SW-6062	600	600	SW-6072	600	700	SW-10082	1000	800
SW-8062	800	600	SW-8072	800	700	SW-12082	1200	800
SW-10062	1000	600	SW-10072	1000	700	SW-14082	1400	800
SW-12062	1200	600	SW-12072	1200	700	SW-15082	1500	800
SW-14062	1400	600	SW-14072	1400	700	SW-16082	1600	800
SW-15062	1500	600	SW-15072	1500	700	SW-18082	1800	800
SW-16062	1600	600	SW-16072	1600	700	SW-20082	2000	800
SW-18062	1800	600	SW-18072	1800	700			
SW-20062	2000	600	SW-20072	2000	700			

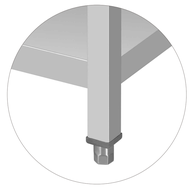
(Square Tube) : H=850+100 MM

code	L	W	code	L	W	code	L	W
SW-6062S	600	600	SW-6072S	600	700	SW-10082S	1000	800
SW-8062S	800	600	SW-8072S	800	700	SW-12082S	1200	800
SW-10062S	1000	600	SW-10072S	1000	700	SW-15082S	1500	800
SW-12062S	1200	600	SW-12072S	1200	700	SW-18082S	1800	800
SW-14062S	1400	600	SW-14072S	1400	700	SW-20082S	2000	800
SW-15062S	1500	600	SW-15072S	1500	700			
SW-16062S	1600	600	SW-16072S	1600	700			
SW-18062S	1800	600	SW-18072S	1800	700			
SW-20062S	2000	600	SW-20072S	2000	700			

- Layer: two layer
- Stainless steel material
- Suitable for use inrestaurants, hotels and other commercial catering places



850mm+100mm backsplash



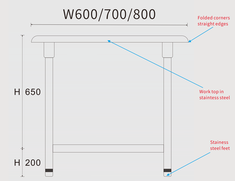
(Square Tube) : H=850 MM

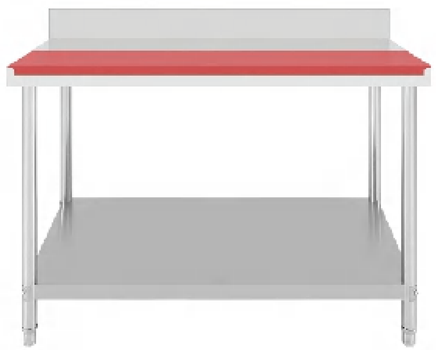
code	L	W	code	L	W	code	L	W
SW-6062A	600	600	SW-6072A	600	700	SW-10082A	1000	800
SW-8062A	800	600	SW-8072A	800	700	SW-12082A	1200	800
SW-10062A	1000	600	SW-10072A	1000	700	SW-14082A	1400	800
SW-12062A	1200	600	SW-12072A	1200	700	SW-15082A	1500	800
SW-14062A	1400	600	SW-14072A	1400	700	SW-16082A	1600	800
SW-15062A	1500	600	SW-15072A	1500	700	SW-18082A	1800	800
SW-16062A	1600	600	SW-16072A	1600	700	SW-20082A	2000	800
SW-18062A	1800	600	SW-18072A	1800	700			
SW-20062A	2000	600	SW-20072A	2000	700			

(Square Tube) : H=850+100 MM

code	L	W	code	L	W	code	L	W
SW-6062SA	600	600	SW-6072SA	600	700	SW-10082SA	1000	800
SW-8062SA	800	600	SW-8072SA	800	700	SW-12082SA	1200	800
SW-10062SA	1000	600	SW-10072SA	1000	700	SW-14082SA	1400	800
SW-12062SA	1200	600	SW-12072SA	1200	700	SW-15082SA	1500	800
SW-14062SA	1400	600	SW-14072SA	1400	700	SW-16082SA	1600	800
SW-15062SA	1500	600	SW-15072SA	1500	700	SW-18082SA	1800	800
SW-16062SA	1600	600	SW-16072SA	1600	700	SW-20082SA	2000	800
SW-18062SA	1800	600	SW-18072SA	1800	700			
SW-20062SA	2000	600	SW-20072SA	2000	700			

- Layer: two layer
- with sticky board
- Stainless steel material
- Suitable for use inrestaurants, hotels and other commercial catering places





(Square Tube/Round Tube) : H=800+100 MM

code	L	W	code	L	W	code	L	W
SZT-9061	900	600	SZT-9071	900	700	SZT-15081W	1500	800
SZT-10061	1000	600	SZT-10071	1000	700	SZT-18081W	1800	800
SZT-12061	1200	600	SZT-12071	1200	700	SZT-20081W	2000	800
SZT-15061	1500	600	SZT-15071	1500	700			
SZT-18061	1800	600	SZT-18071	1800	700			
SZT-20061	2000	600	SZT-20071	2000	700			

(Square Tube) : H=750 MM

code	L	W
FT-90	900	900
FT-110	1100	1100

(Square Tube) : H=800 MM

code	L	W
FSW-906D	900	700
FSW-1006D	1000	700
FSW-1206D	1200	700
FSW-1506D	1500	700

(Square Tube) : H=800 MM

code	L	W	code	L	W
FSW-906	900	600	FSW-1007	1000	700
FSW-1006	1000	600	FSW-1207	1200	700
FSW-1206	1200	600	FSW-1507	1500	700
FSW-1506	1500	600			
FSW-907	900	700			

(Round Tube) : H=800 MM

code	L	W
FWT-107D	1000	700
FWT-127D	1200	700
FWT-157D	1500	700
FWT-167D	1600	700
FWT-187D	1800	700
FWT-207D	2000	700

(Round Leg) : H=750 MM

code	mm
RT-60	ϕ600
RT-80	ϕ800
RT-90	ϕ900
RT-112	ϕ1120

(Round Tube) :

code	L	W
170101	300	300

(Round Tube) : H=750 MM

code	L	W	code	L	W
FWT-06	600	600	FWT-09	900	900
FWT-07	700	700	FWT-12	1200	700
FWT-08	800	800			

Assembly Stove Shelf

(Width) : H=700+380MM

code	mm
SS-5860	580x660
SS-1136	1130X660
SS-1786	1780X660

(Round Tube) : H=700 MM

code	L	W
ES1035	1000	350
ES1235	1200	350
ES1435	1400	350
ES1635	1600	350
ES1835	1800	350

(Round Tube) : H=600 MM

code	L	W
ES628	600	280
ES728	700	280
ES828	800	280
ES1028	1000	280
ES1228	1200	280
ES1428	1400	280
ES1528	1500	280
ES1828	1800	280
ES2028	2000	280

- Material: 201
- Adjustable levelling feet
- Stainless steel top
- Perfect addition to any professional catering environment, allowing mixers to be lifted from the floor to a more useful height.

code	mm
WT-445	445x440x458

WT-445

- stainless steel material
- With reinforcing rib, with backsplash
- sits perfectly into corners, joining together on either side to create a run of tables, maximising your available kitchen workspace.

900mm+100mm backsplash

(Square Tube) : H=900+100 MM

code	mm	code	mm
SWS-600S	900x900x600x600	SWS-600	900x900x600x600
SWS-700S	900x900x700x700	SWS-700	900x900x700x700

H=850 MM

code	L	W	code	L	W
WT-860	800	600	WT-870	800	700
WT-1060	1000	600	WT-1070	1000	700
WT-1260	1200	600	WT-1270	1200	700
WT-1460	1400	600	WT-1470	1400	700
WT-1660	1600	600	WT-1670	1600	700
WT-1860	1800	600	WT-1870	1800	700
WT-2060	2000	600	WT-2070	2000	700

H=850+100 MM

code	L	W	code	L	W
SWT-660	600	600	SWT-670	600	700
SWT-860	800	600	SWT-870	800	700
SWT-1060	1000	600	SWT-1070	1000	700
SWT-1260	1200	600	SWT-1270	1200	700
SWT-1460	1400	600	SWT-1470	1400	700
SWT-1660	1600	600	SWT-1670	1600	700
SWT-1860	1800	600	SWT-1870	1800	700
SWT-2060	2000	600	SWT-2070	2000	700

H=850 MM L:□

code	mm	code	mm
WTD-1060	1000x600	WTD-1070	1000x700
WTD-1260	1200x600	WTD-1270	1200x700
WTD-1460	1400x600	WTD-1470	1400x700
WTD-1660	1600x600	WTD-1670	1600x700
WTD-1860	1800x600	WTD-1870	1800x700
WTD-2060	2000x600	WTD-2070	2000x700

H=850+100 MM R:□

code	mm	code	mm
WTD-1060S	1000x600	WTD-1070S	1000x700
WTD-1260S	1200x600	WTD-1270S	1200x700
WTD-1460S	1400x600	WTD-1470S	1400x700
WTD-1660S	1600x600	WTD-1670S	1600x700
WTD-1860S	1800x600	WTD-1870S	1800x700
WTD-2060S	2000x600	WTD-2070S	2000x700

H=870 MM

code	L	W
D2-600	500	600
D2-700	500	700

H=870+100 MM

code	L	W
D2-600S	500	600
D2-700S	500	700

H=700 MM

code	L	W
D3-450	450	480

H=870 MM

code	L	W
D3-600	500	600
D3-700	500	700

H=870+100 MM

code	L	W
D3-600S	500	600
D3-700S	500	700

H=870 MM

code	L	W
D4-600	500	600
D4-700	500	700

H=870+100 MM

code	L	W
D4-600S	500	600
D4-700S	500	700

H=870 MM

code	L	W
D6-600	1000	600
D6-700	1000	700

H=870+100 MM

code	L	W
D6-600S	1000	600
D6-700S	1000	700

H=850+100 MM R:□

code	L	W
SC-107D	1000	700
SC-127D	1200	700

H=850+100 MM L:□

code	L	W
SC-506D	550	600
SC-606D	600	600
SC-607D	600	700
SC-106D	1000	600
SC-120D	1200	600

H=850+100 MM L:□ R:□

code	L	W	code	L	W
SC-106	1000	600	SC-107	1000	700
SC-120	1200	600	SC-127	1200	700
SC-140	1400	600	SC-147	1400	700
SC-160	1600	600	SC-167	1600	700

H=850+100 MM L:□ R:□

code	L	W	code	L	W
SC-146D	1000	600	SC-147D	1400	700
SC-166D	1600	600	SC-167D	1600	700
SC-186D	1800	600	SC-187D	1800	700
SC-206D	2000	600	SC-207D	2000	700

(Square Tube) : H=850+100 MM L:□ R:□

code	mm
SX-126	1200x600
SX-127	1200x700

(Square Tube) : H=850+100 MM L:□ R:□

code	mm
SX-146D	1400x600
SX-166D	1600x600
SX-147D	1400x700
SX-167D	1600x700

(Square Tube) : H=850+100 MM L:□ R:□

code	mm	Sink(mm)
SA-506	550x600	400x400x(H)250
SA-606	600x600	400x400x(H)250
SA-607	600x700	450x450x(H)250

(Square Tube) : H=850+100 MM L:□ R:□

code	mm	Sink(mm)
SA-106D	1000x600	400x400x(H)500
SA-126D	1200x600	500x400x(H)250
SA-107D	1000x700	400x500x(H)250
SA-127D	1200x700	500x500x(H)250

(Square Tube) : H=850+100 MM L:□ R:□

code	mm	Sink(mm)
SA-106	1000x600	400x400x(H)500
SA-126	1200x600	500x400x(H)250
SA-146	1400x600	500x400x(H)250
SA-166	1600x600	500x400x(H)250
SA-107	1000x700	400x500x(H)250
SA-127	1200x700	500x500x(H)250
SA-147	1400x700	500x500x(H)250
SA-167	1600x700	500x500x(H)250

(Square Tube) : H=850+100 MM L:□ R:□

code	mm	Sink(mm)
SA-146D	1400x600	400x400x(H)250
SA-166D	1600x600	500x400x(H)250
SA-186D	1800x600	500x400x(H)250
SA-206D	2000x600	500x400x(H)250
SA-147D	1400x700	400x500x(H)250
SA-167D	1600x700	500x500x(H)250
SA-187D	1800x700	500x500x(H)250
SA-207D	2000x700	500x500x(H)250

(Round Tube) : H=850+100 MM ☒☒L:☐ ☒☒☒R:☐

code	mm	Sink(mm)
HJS-601	600x600	450x410x(H)250x1pcs
HJS-1202	1200x600	500x410x(H)250x2pcs
HJS-1201	1200x600	500x410x(H)250x1pcs
HJS-1502	1500x600	500x410x(H)250x2pcs
HJS-1803	1800x600	500x410x(H)250x3pcs
HJS-1001	1000x500	430x360x(H)120x1pcs
HJS-1202P	1200x500	400x350x(H)120x2pcs

- Stainless Steel Material
- Body Thickness:0.9mm
- Suitable for use in restaurants, hotels and other commercial catering places

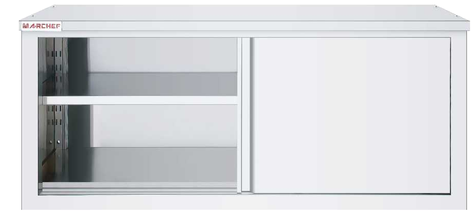
code	mm
HS-2	400x300x(H)570

code	mm
HS-1	405x415x(H)345

code	mm
HS-3	400x400x(H)240

code	mm
HS-4	500x610x(H)840

- Thickness: 0.8mm/0.9mm/1.2mm
- Stainless steel material
- Layer: two lcayers
- Suitable for use in restaurants, hotels and other commercial catering places



H=650 MM

soldered/code	mm	assemble/code	mm
WC-100W	1000x400	WC-100	1000x400
WC-120W	1200x400	WC-120	1200x400
WC-140W	1400x400	WC-140	1400x400
WC-160W	1600x400	WC-160	1600x400
WC-180W	1800x400	WC-180	1800x400
WC-200W	2000x400	WC-200	2000x400

code	mm	code	mm
WAS-80	800x300	WAS-150	1500x300
WAS-100	1000x300	WAS-160	1600x300
WAS-120	1200x300	WAS-180	1800x300
WAS-140	1400x300	WAS-200	2000x300

-Stainless steel material
- Thickness:0.8mm/0.9mm/1.2mm
- Layer: one or two layers
- Suitable for use in restaurants, hotels and other commercial catering places

Style: C

Style: D

Style: E

Style: B2

Style: A

Style: B

0.8 mm rails

L:□ R:□

code	mm	storey	GN PANS
A1049	380x550x(H)950	6 layers	1/1GN
A1050	590x670x(H)950	6 layers	2/1GN
A1049-1	380x550x(H)950	7 layers	1/1GN
A1050-1	590x670x(H)950	7 layers	2/1GN
A1051	380x550x(H)1735	15 layers	1/1GN
A1052	590x670x(H)1735	15 layers	2/1GN
A1051-1	380x550x(H)1735	16 layers	1/1GN
A1052-2	590x670x(H)1735	16 layers	2/1GN
A1055	470x620x(H)1735	15 layers	
A1056	670x820x(H)1735	15 layers	
A1055-1	470x620x(H)1735	16 layers	
A1056-1	670x820x(H)1735	16 layers	

0.8 mm rails

L:□ R:□

code	mm	storey	GN PANS
A1053	740x550x(H)950	6 layers*2	1/1GN
A1054	740x550x(H)1700	15 layers	1/1GN

Chrome wire shelf

Heavy Duty Chrome Wire Shelving

Chrome wire shelf

- Layer:3-tier / 4-tier / 5-tier/ 6-tier
- Tube size: dia.19mm
- Thickness: 1.0mm
- Chrome plate finishing
- Shelf distance adjusted
- Suitable for use in restaurants, hotels and other commercial catering places

Chrome Wire Shelf

tier	code	mm
	320701	600x350x(H)900
	320702	750x350x(H)900
	320703	900x350x(H)900
	320704	600x350x(H)900
	HLB210601	910x530x(H)1850
	HLB210602	1225x530x(H)1850
	320705	600x350x(H)1200
	320706	750x350x(H)1200
	320707	900x350x(H)1200
	320708	900x350x(H)1370
	320709	1170x460x(H)2080
	320710	900x450x(H)1200
	320711	1200x450x(H)1200

tier	code	mm
	320712	600x350x(H)1500
	320713	750x350x(H)1500
	320714	760x360x(H)1520
	320715	900x350x(H)1500
	320716	900x350x(H)1820
	320717	1170x460x(H)2080
	320718	600x350x(H)1800
	320719	900x350x(H)1800
	320720	1200x450x(H)1800
	320721	1200x600x(H)1800
	320722	1170x460x(H)2080

Heavy Duty Chrome Wire Shelving

tier	code	mm
	5THD-945	900x450x (H)1800
	5THD-1245	1200x450x (H)1800
	5THD-1545	1500x450x (H)1800
	5THD-1845	1800x450x (H)1800
	5THD-960	900x600x (H)1800
	5THD-1260	1200x600x (H)1800
	5THD-1560	1500x600x (H)1800
	5THD-1860	1800x600x (H)1800

tier	code	mm
	4THD-945	900x450x (H)1800
	4THD-1245	1200x450x (H)1800
	4THD-1545	1500x450x (H)1800
	4THD-1845	1800x450x (H)1800
	4THD-960	900x600x (H)1800
	4THD-1260	1200x600x (H)1800
	4THD-1560	1500x600x (H)1800
	4THD-1860	1800x600x (H)1800

Stainless Steel Shelf-Flat Plate

Feature
- Stainless steel material
- Thickness:0.7mm/0.8mm/0.9mm
- Layer quantity: 4 layers
- Thick steel plate bearing compression, durable
- Invisible triangle connection reinforcement solder joint

width:480mm

code	mm
SS-100	1000x480x(H)1550
SS-120	1200x480x(H)1550
SS-150	1500x480x(H)1550
SS-180	1800x480x(H)1550

Stainless Steel Shelf (Adjustable)

width:480mm

code	mm
SS-100P	1000x480x(H)1550
SS-120P	1200x480x(H)1550
SS-150P	1500x480x(H)1550
SS-180P	1800x480x(H)1550

Square Tube Serving Trolley

2 tier

3 tier

4 tier

Board Thickness: 0.8mm

code	mm
ST1208	950x500x(H)950
ST2208	850x450x(H)900
ST3208	750x400x(H)835

code	mm
ST1308	950x500x(H)950
ST2308	850x450x(H)900
ST3308	750x400x(H)935

Board Thickness: 0.6mm

code	mm
ST1206	950x500x(H)950
ST2206	850x450x(H)900
ST3206	750x400x(H)835

code	mm
ST1306	950x500x(H)950
ST2306	850x450x(H)900
ST3306	750x400x(H)835

code	mm
ST1406	950x500x(H)1250
ST2406	850x450x(H)1160
ST3406	750x400x(H)1140

Round Tube Service Trolley

3-Tier

4-Tier

5-Tier

Board Thickness: 0.8mm

code	mm
RS1308	845x525x(H)940
RS2308	805x460x(H)900
RS3308	705x405x(H)810

code	mm
RS1408	860x540x(H)1250

code	mm
RS1508	860x540x(H)1550

Stainless Steel Folding Cart width:500mm

Feature

- Layer: 2 tier
- Max. loading: 50kg/per shelf
- 4TPR swivel castors,2 with brakes

code	mm
FT-9050	900X500X890

Square Tube Beverage Trolley

SB1206

Board Thickness: 0.6mm

code	mm
SB1206	950x500x(H)940
SB2206	850x450x(H)900
SB3206	750x400x(H)835

Square Tube Kettle Trolley

SK1206

Board Thickness: 0.6mm

code	mm
SK1206	950x500x(H)940
SK2206	850x450x(H)900
SK3206	750x400x(H)835

Square Tube Kettle Trolley

SC1206

Board Thickness: 0.6mm

code	mm
SC1206	950x500x(H)940
SC2206	850x450x(H)900
SC3206	750x400x(H)835

Round Tube Service Trolley

RS1208

Board Thickness: 0.8mm

code	mm
RS1208	860x540x(H)940
RS2208	810x460x(H)850
RS3208	710x410x(H)810

Plastic Serving Trolley

Feature

- Material : PP
- Suitable for use in restaurants, hotels and other commercial catering places

code	mm
PT03	810x435x(H)910
PT04	1020x500x(H)960

PT03

Removable Platform Trolley

Feature
- Disassembly structure, flat-pack
- 2 fixed castors, 2 steerable castors
- Max. loading: 180 kgs

Board Thickness : 0.8mm

code	mm
X1402	820×530×860
X1404	740×480×860
X1406	650×430×860
X1407	740×480×870

Board Thickness : 1.0mm

code	mm
X1408	900×580×900
X1409	900×550×870
X1411	1000×600×870

Board Thickness : 1.2mm

code	mm
X1410	900×550×870
X1412	1000×600×870

X1412

Foldable Platform Trolley

Feature

- Disassembly structure, flat-pack
- 2 fixed castors, 2 steerable castors
- Max. loading: 180 kgs

Board Thickness : 0.9mm

code	mm
FPT200	1100x600x(H)1060
FPT150	820x515x(H)935
FPT100	720x450x(H)850

FPT200

(Folding) Heavy Duty Platfrom Trolley

Feature

- Material: SS201+PP
- Max. loading: 300kg

code	mm
120301	910x600x(H)920
120302	730x480x(H)890

120301

(Knock-downed) Heavy Duty Platfrom Trolley

Feature

- Knock-downed
- Material: SS201+PP
- Max. loading: 300kgs, ϕ25mm tube
- Max. loading: 150kgs, ϕ32mm tube

code	mm
120501	910x600x(H)920
120502	730x480x(H)890

120501

Square Tube Dish Collecting Trolley

Feature

- With Square tube
- Stainless steel material
- Thickness:0.8mm
- Adopt universal wheel, easy to move.

code	mm
SD01	855x435x(H)935
SD02	815x435x(H)935

SD01

Round Tube Dish Collecting Trolley

Feature

- With Round tube
- Stainless steel material
- 4 swivel castors,ϕ75mm, 2 with brakes
- Adopt universal wheel, easy to move.

code	mm	Thickness
SD03	780x455x(H)890	0.6mm
SD04	850x455x(H)935	0.8mm
SD05	950x475x(H)920	0.8mm
SD06	1065x650x(H)970	0.8mm

SD04

X-Frame Laundry Trolley

Thickness : 0.8mm

code	mm
130101	770x550x(H)1020
130102	600x600x(H)1060

Feature
- ϕ25 tube, 0.8 thickness
- Disassembly structure, flat-pack,
- 4 swivel castors, 2 with brakes

130101

X-Frame Laundry Trolley

Thickness : 0.8mm

code	mm
130201	910x560x(H)920

Feature
- ϕ25 tube, 0.8 thickness
- Disassembly structure, flat-pack,
- 4 swivel castors, 2 with brakes
- Suitable for use in restaurants, hotels, school and other commercial catering places

130201

Round Laundry Trolley (Fully Welding)

Thickness : 0.8mm

code	mm
130301	ϕ600x(H)810
130302	ϕ530x(H)810

130301

Cone Laundry Trolley

Thickness : 0.8mm

code	mm
130401	900x650x(H)850

Feature
- ϕ32 tube, 0.8 thickness
- Disassembly structure, flat-pack,
- 4 swivel castors, 2 with brakes
- Suitable for use in restaurants, hotels, school and other commercial catering places

130401

Heavy Duty Cart

- Layer:2 tier
- Stainless steel material
- Thickness:0.8mm

code	mm
150101	910x600x(H)920
150102	730x490x(H)890

Layer:2 tier

- Layer:3 tier
- Stainless steel material
- Thickness:0.8mm

code	mm
150201	910x600x(H)920
150202	730x490x(H)890

Layer:3 tier

Waste Dag Holder & Refuse-Snack Cart

Feature
- Stainless steel material
- Thickness:0.8mm
- Suitable for use inrestaurants, hotels, school and other commercial catering places

code	mm
140701	430x530x(H)760
140801	505x355x(H)800
140901	1000x600x(H)800

140701

140801

140901

Transport Cart

Feature
- Stainless steel material
- Suitable for standard dimension pots,
- 4 swivel castors, no brakes

code	mm
140302	ϕ420x(H)130
140303	ϕ470x(H)130
140304	ϕ520x(H)130
140305	ϕ570x(H)130
140306	ϕ620x(H)130

Waste Bin

Feature
- 201 Stainless steel material
- Available in different sizes for restaurant and hotel

GB-100A

GB-100B

code	mm
GB-100A	450x700
GB-50A	350x600

code	mm
GB-100B	450x690
GB-50B	350x600

CDP-2

21A

Cup Dispenser

Feature

- Cup rabbet diameter:80/90/100mm
- Body material :SUS 201
- Cup cylinder material:SUS 304
- Suitable for use in restaurants, hotels, coffee and other commercial catering places

code	mm
CDP-2	280x150x(H)680
CDP-3	460x150x(H)680
CDP-4	580x150x(H)680

Cup Dispenser

Feature

- Stainless steel material
- Cup Cylinder Min Diameter:70mm/80mm/90mm
- Cup CylinderMax Diameter:79mm/89mm/99mm
- Suitable for use in restaurants, hotels, coffee and other commercial catering places

code	mm
21A	115x115x(H)640
31A	115x115x(H)640
81A	115x115x(H)640

Chafing Dish

Feature

- Stainless Steel material
- Thickness : 0.5mm
- GN PAN: 1/1, 1/2, 1/3 are available
- Universal full size chafer with side handles for easy transportation
- Two fuel can holders ensures parton and staff safety
- Water pan, food pan, cover, frame, and fuel holders included
- Available in different sizes for restaurant and hotel

Stainless Steel Knife &Fork Holder

Feature

- Material :S/S 201
- Thickness:0.6mm
- catering places
- Suitable for use in restaurants, hotels and other commercial

	code	mm
○○○	KNF-3	385x150x(H)180
○○○○	KNF-4	505x150x(H)180
○○○○○	KNF-5	630x150x(H)180

	code	mm
⊗	KNF-4a	265x305x(H)200
⊗⊗	KNF-6a	385x305x(H)200
⊗⊗⊗	KNF-8a	505x305x(H)200

	code	mm
□□□	GNH-3	515x250x(H)195
□□□□	GNH-4	690x250x(H)195
□□□□□□	GNH-6	825x250x(H)195

	code	mm
⊞	GNH-4D	345x425x(H)200
⊞⊞	GNH-6D	515x425x(H)200
⊞⊞⊞	GNH-8D	665x400x(H)200

Stainless Steel Cooling Pack

code	mm
CPM01	530x325x(H)45
CPM02	325x265x(H)45
CPM03	325x176x(H)45
CPM04	265x162x(H)45
CPM05	353x325x(H)45

Feature

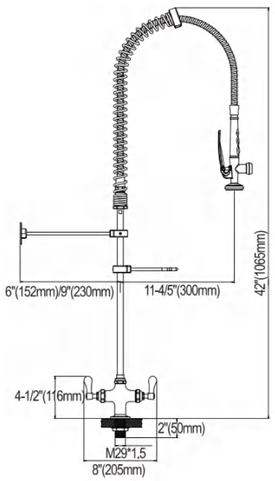
- Material inside:refrigerant bags
- Suits for 1/2, 1/2, 1/3,2/3 GN Pans
- Keeps temperature below +8°Cfor at least 4 hours after storing
- Suitable for direct contact with food or with GN pan
- Substitution of ice cube,will not get the food wet while melting

Water Faucet

S.S.

Feature

- Unique design, it matcheswell with various styles of kitchens
- Electroplating process, lightly wipe, leaveno trace
- Suitable for use in restaurants, hotels and other commercial catering places



S.S. stainless steel

9920D-1 50cm

S.S. stainless steel

9920D-2 50cm

S.S. stainless steel

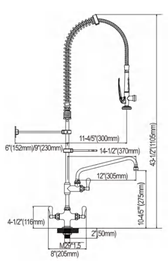
9715D-1 45cm

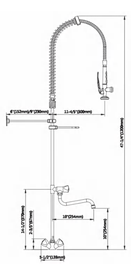
S.S. stainless steel

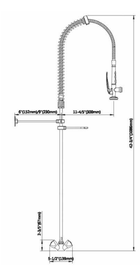
9715D-2 30cm

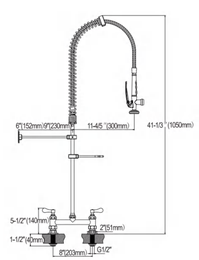
S.S. stainless steel

9928D-1 50cm







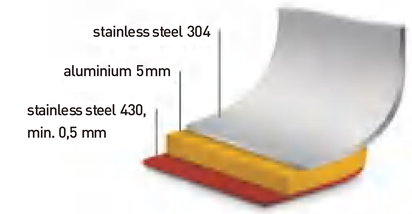


Stainless Steel Stock Pot

S.S. stainless steel | ceramic | electro | gas | induction | wash

With Compound Bottom

- (05 style)Short BodyStainlessSteel StockPot With Compound Bottom+lid
- Difference: the pot is flat rim,and it has a lip ,triple bottom canbe used on the inductionstove and gas stove
- Thicken the bottom, rapid and uniform heat conduction
- Available in different sizes for business andhome use



code	mm	Capacity	code	mm	Capacity
M2701	ϕ 250x250	12L	M2709	ϕ 500x600	115L
M2702	ϕ280x280	17L	M2710	ϕ550x550	130L
M2703	ϕ300x300	21L	M2711	ϕ200x200	6L
M2704	ϕ320x320	25L	M2712	ϕ360x360	36L
M2705	ϕ350x350	33L	M2713	ϕ600x600	170L
M2706	ϕ400x400	50L	M2714	ϕ600x700	198L
M2707	ϕ450x450	71L	M2715	ϕ600x800	225L
M2708	ϕ500x500	98L			

Sand wich type bottom

Riveted handle

Handles don't get hot

(05 style)Stainless Steel Stock Pot With Compound Bottom

code	mm	Capacity
M2716	ϕ250x180	9L
M2717	ϕ300x200	14L
M2718	ϕ320x220	17L
M2719	ϕ350x220	23L
M2720	ϕ400x260	32L
M2721	ϕ450x280	44L
M2722	ϕ500x300	58L
M2723	ϕ550x350	83L
M2724	ϕ600x400	113L

Feature

- (05 style)Short BodyStainlessSteel StockPot With Compound Bottom+lid
- Difference: the pot is flat rim,and it has a lip ,triple bottom canbe used on the inductionstove and gas stove
- Thicken the bottom, rapid and uniform heat conduction
- Available in different sizes for business andhome use

Steam release holes

Handles don't get hot

Sandwich type bottom for med by special impact bonding

Stainless Steel Stock Pot

With Compound Bottom

code	mm	Capacity
M2725	ϕ250x250	12L
M2726	ϕ280x280	17L
M2727	ϕ300x300	21L
M2728	ϕ320x320	25L
M2729	ϕ350x350	33L
M2730	ϕ400x400	50L
M2731	ϕ450x450	71L
M2732	ϕ500x500	98L
M2733	ϕ500x600	115L
M2734	ϕ550x550	130L
M2735	ϕ550x600	143L
M2736	ϕ550x700	166L
M2737	ϕ600x600	170L
M2738	ϕ600x700	198L
M2739	ϕ600x800	225L

Stainless Steel Stock Pot

With Compound Bottom

code	mm	Capacity
M2740	ϕ250x180	9L
M2741	ϕ300x200	12L
M2742	ϕ320x220	17L
M2743	ϕ350x220	23L
M2744	ϕ400x260	32L
M2745	ϕ450x280	44L
M2746	ϕ500x300	58L
M2747	ϕ550x350	83L
M2748	ϕ600x400	113L

Stainless Steel Stock Pot

With Compound Bottom

code	mm	Capacity
M2749	ϕ250x250	12L
M2750	ϕ280x280	17L
M2751	ϕ300x300	21L
M2752	ϕ320x320	25L
M2753	ϕ350x350	33L
M2754	ϕ400x400	50L
M2755	ϕ450x450	71L
M2756	ϕ500x500	98L
M2757	ϕ500x600	115L
M2758	ϕ550x550	130L
M2759	ϕ550x600	143L
M2760	ϕ550x700	166L
M2761	ϕ600x600	170L
M2762	ϕ600x700	198L
M2763	ϕ600x800	225L

(03 style) Stainless Steel Stock Pot With Compound Bottom

Feature

- (03style)Short Body Stainless Steel StockPot With Compound Bottom+lid
- Difference: the pot isflared rim ,without a lip ,triple bottom can be used on the induction stove and gas stove
- Available in different sizes for business and home use

code	mm	Capacity
M2764	ϕ250x180	9L
M2765	ϕ300x200	14L
M2766	ϕ320x220	17L
M2767	ϕ350x220	23L
M2768	ϕ400x260	32L
M2769	ϕ450x280	44L
M2770	ϕ500x300	58L
M2771	ϕ550x350	83L
M2772	ϕ600x400	113L

M2835

M2846

Tall Body Stainless Steel

Sauce Pot

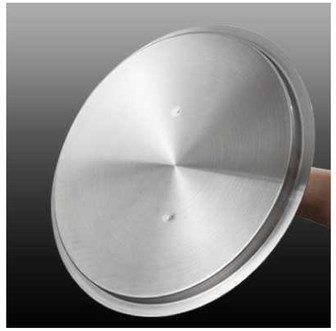
code	mm	Capacity
M2835	ϕ120xH75	0.8L
M2836	ϕ140xH85	1.3L
M2837	ϕ160xH95	2L
M2838	ϕ180xH100	3L
M2839	ϕ200xH120	4L
M2840	ϕ220xH130	5L
M2841	ϕ240xH135	6L
M2842	ϕ260xH145	8L
M2843	ϕ280xH160	10L
M2844	ϕ300xH180	12L
M2845	ϕ320xH200	16L

Short Body Stainless Steel

Sauce Pot (double ears)

code	mm	Capacity
M2846	ϕ120xH50	0.6L
M2847	ϕ140xH55	0.8L
M2848	ϕ160xH60	1.2L
M2849	ϕ180xH65	1.6L
M2850	ϕ200xH70	2.2L
M2851	ϕ220xH75	2.8L
M2852	ϕ240xH80	3.6L
M2853	ϕ260xH85	4.5L
M2854	ϕ280xH90	5.8L
M2855	ϕ300xH100	7L
M2856	ϕ320xH110	8.8L

Stainless Steel Tall Body Soup Barrel



code	mm	Capacity
M3068	ϕ250x250	71L
M3061	ϕ300x300	82L
M3062	ϕ350x350	102L
M3063	ϕ400x400	125L
M3064	ϕ450x450	153L
M3065	ϕ500x500	179L
M3066	ϕ550x550	215L
M3067	ϕ600x600	242L

M2790

Stainless Steel Wine Barrel

code	mm	Capacity
M2790	ϕ250x250	12L
M2791	ϕ280x280	17L
M2792	ϕ300x300	21L
M2793	ϕ320x320	25L
M2794	ϕ350x350	33L
M2795	ϕ400x400	50L
M2796	ϕ450x450	71L
M2797	ϕ500x500	98L
M2798	ϕ500x600	115L
M2799	ϕ550x550	130L
M2700	ϕ550x600	143L
M2802	ϕ600x600	170L
M2803	ϕ600x700	198L
M2804	ϕ600x800	225L

(03 style) Tall Body Stainless Steel Sauce Pot

code	mm	Capacity
M2821	ϕ260xH150	8L
M2822	ϕ280xH160	10L
M2823	ϕ300xH180	12L
M2824	ϕ320xH200	16L
M3055	ϕ120xH75	0.8L
M3056	ϕ140xH85	1.3L
M2816	ϕ160xH95	2L
M2817	ϕ180xH100	3L
M2818	ϕ200xH120	4L
M2819	ϕ220xH130	5L
M2820	ϕ240xH135	6L

(03 style) Tall Body Stainless Steel Sauce Pot

code	mm	Capacity
M3058	ϕ120xH50	0.6L
M3057	ϕ140xH55	0.8L
M2825	ϕ160xH60	1.2L
M2826	ϕ180xH65	1.6L
M2827	ϕ200xH70	2.2L
M2828	ϕ220xH75	2.8L
M2829	ϕ240xH80	3.6L

(03 style) Tall Body Stainless Steel Sauce Pot

code	mm	Capacity
M2830	ϕ260xH85	8L
M2831	ϕ280xH90	10L
M2832	ϕ300xH100	12L
M2833	ϕ320xH110	16L

Short Body Stainless Steel Sauce Pot (Double Ears)

Feature
- European Stainless Steel Sanding Frying Pan
- Difference: triple bottom,which can be used on the induction stove and gas stove
- Available in different sizes for business

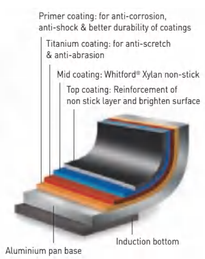
code	mm	Thickness
M2860	ϕ200x43	0.8mm
M2861	ϕ220x43	0.8mm
M2862	ϕ240x50	0.8mm
M2863	ϕ260x50	0.8mm
M2864	ϕ280x53	0.8mm
M2865	ϕ300x55	0.8mm
M2866	ϕ320x55	0.8mm
M2867	ϕ340x55	0.8mm
M2879	ϕ360x55	0.8mm

code	mm	Thickness
M2868	ϕ200x43	0.8mm
M2869	ϕ220x43	0.8mm
M2870	ϕ240x50	0.8mm
M2871	ϕ260x50	0.8mm
M2872	ϕ280x53	0.8mm
M2873	ϕ300x55	0.8mm
M2874	ϕ320x55	0.8mm
M2875	ϕ340x55	0.8mm
M2876	ϕ360x55	0.8mm

Aluminium Fry Pan

code	mm
M7090	ϕ180mm
M7091	ϕ200mm
M7092	ϕ220mm
M7093	ϕ240mm
M7094	ϕ260mm
M7095	ϕ280mm
M7096	ϕ300mm
M7097	ϕ320mm
M7098	ϕ360mm
M7099	ϕ400mm

Feature
- Can used on the induction cooker
- Aluminium Fry Pan With Single Bottom (Steel handle)
- Available in different sizes for restaurant and hotel



Stainless Steel Heat Preservation Barrel

code	mm
M210201	ϕ140x55
M210101	ϕ140x85
M210202	ϕ160x60
M210102	ϕ160x100
M210203	ϕ180x65
M210103	ϕ180x110
M210104	ϕ200x125
M210105	ϕ220x135
M210106	ϕ240x140
M210107	ϕ260x150
M210108	ϕ280x160

Stainless Steel Heat Preservation Barrel

code	mm
M220302	ϕ200x70
M220303	ϕ260x60
M220304	ϕ260x80
M220305	ϕ280x60
M220306	ϕ280x70
M220307	ϕ280x80
M220308	ϕ300x80

Stainless Steel Strong Sealing Barrel

code	mm	Capacity	code	mm	Capacity
M3202	300x(H)340(270x275)	15L	M3207	430x(H)550(400x490)	57L
M3203	330x(H)380(300x305)	22L	M3208	480x(H)510(450x450)	70L
M3204	350x(H)440(320x380)	30L	M3209	480x(H)560(450x500)	80L
M3205	380x(H)440(350x400)	36L	M3210	300x(H)270(270x200)	10L
M3206	430x(H)460(400x400)	50L			

M3216

M3217

M3218

M3219

Stainless Steel Strong Sealing Barrel

code	mm	Capacity
M3216	300x(H)340(270x275)	15L
M3217	330x(H)380(300x305)	22L
M3218	350x(H)440(320x380)	30L
M3219	350x(H)440(320x380)	36L
M3220	380x(H)440(350x400)	50L
M3221	430x(H)460(400x400)	57L
M3222	430x(H)550(400x490)	70L
M3223	480x(H)510(450x450)	80L
M3224	300x(H)270(270x200)	10L

811-2 811-4 811-6 811-8

Stainless Steel GN PAN

code	mm	Depth	Thickness
811-20	530x325x20	1/1x20	0.6mm
811-40	530x325x40	1/1x40	0.6mm
811-2	530x325x65	1/1x65	0.6mm
811-4	530x325x100	1/1x100	0.6mm
811-6	530x325x150	1/1x150	0.7mm
811-8	530x325x200	1/1x200	0.7mm

Feature

1/1 Stainless Steel GN PAN

Stainless Steel GN PAN

Feature

1/2 Stainless Steel GN PAN

code	mm	Depth	Thickness
812-20	325x265x20	1/2x20	0.6mm
812-40	325x265x40	1/2x40	0.6mm
812-2	325x265x65	1/2x65	0.6mm
812-4	325x265x100	1/2x100	0.6mm
812-6	325x265x150	1/2x150	0.7mm
812-8	325x265x200	1/2x200	0.7mm

811-20

811-L

Stainless Steel GN PAN LID

code	mm	Lid Cover	Thickness
811-L	530x325	1/1GN PAN LID	0.7mm
823-L	355x325	2/3GN PAN LID	0.7mm
812-L	325x265	1/2GN PAN LID	0.7mm
813-L	325x176	1/3GN PAN LID	0.7mm
814-L	265x164	1/4GN PAN LID	0.7mm
816-L	176x164	1/6GN PAN LID	0.7mm
819-L	176x108	1/6GN PAN LID	0.7mm

813-20

Stainless Steel GN PAN

Feature

1/3 Stainless Steel GN PAN

code	mm	Depth	Thickness
813-20	325x176x20	1/3x20	0.6mm
813-40	325x176x40	1/3x40	0.6mm
813-2	325x176x65	1/3x65	0.6mm
813-4	325x176x100	1/3x100	0.6mm
813-6	325x176x150	1/3x150	0.7mm
813-8	325x176x200	1/3x200	0.7mm

814-20

Stainless Steel GN PAN

Feature

1/4 Stainless Steel GN PAN

code	mm	Depth	Thickness
814-20	265x164x20	1/4x20	0.6mm
814-40	265x164x40	1/4x40	0.6mm
814-2	265x164x65	1/4x65	0.6mm
814-4	265x164x100	1/4x100	0.6mm
814-6	265x164x150	1/4x150	0.7mm
814-8	265x164x200	1/4x200	0.7mm

816-2

Stainless Steel GN PAN

Feature

1/6 Stainless Steel GN PAN

code	mm	Depth	Thickness
816-2	176x164x65	1/6x65	0.6mm
816-4	176x164x100	1/6x100	0.6mm
816-6	176x164x150	1/6x150	0.7mm
816-8	176x164x200	1/6x200	0.7mm

Stainless Steel Seafood Pan

Feature
- Double bottom,which can be used on the induction and gas oven
- It can be used on the induction stove and gas stove
- Available in different sizes for business

code	mm	Thickness
M2891	ϕ200x35	0.6mm
M2892	ϕ220x35	0.6mm
M2893	ϕ240x35	0.6mm
M2894	ϕ260x35	0.6mm
M2895	ϕ280x35	0.6mm
M2896	ϕ300x35	0.6mm
M2897	ϕ320x35	0.6mm
M2898	ϕ340x35	0.6mm

Stainless Steel Vegetable Strainer Basket

code	mm
M4001	ϕ320x200x(H)180
M4002	ϕ360x230x(H)200
M4003	ϕ400x260x(H)220
M4004	ϕ450x290x(H)240
M4005	ϕ500x330x(H)260
M4007	ϕ600x400x(H)320
M4008	ϕ700x460x(H)360
M4009	ϕ800x540x(H)400

Stainless Steel Tapered Filler and Rack

- Stainless steel material
- Available in different sizesfor restaurant and hotel

code	mm	Rack
OF-13	ϕ130x200	ϕ115x130x165
OF-17	ϕ194x210	

Stainless Steel Whisk

code	mm
10"Egg Beater	250mm
12"Egg Beater	300mm
14"Egg Beater	350mm
16"Egg Beater	400mm
18"Egg Beater	450mm
20"Egg Beater	500mm
22"Egg Beater	550mm
24"Egg Beater	600mm

Ice Scraper

code	mm
S-SIZAE 10	52 X 38 X 49
S-SIZAE 11	59 X 52 X 46
S-SIZAE 12	62 X 52 X 49