



# MI JIA GAO(SHANGHAI)IMPORT&EXPORT CO., LTD.

## 米迦锆(上海)进出口有限公司





## 全球营销/Global Marketing

- |                                           |                                          |                                          |
|-------------------------------------------|------------------------------------------|------------------------------------------|
| ① 巴林/巴林/Bahrain/Bahrain                   | ⑥ 伊拉克/纳杰夫/乌姆卡斯尔/Iraq/Najaf/Umm Qasr      | ⑪ 苏丹/喀土穆/Sudan/Khartoum                  |
| ② 比利时/威利斯克/安特卫普/Belgium/Wilrijk/Antwerp   | ⑦ 马来西亚/古晋/Malaysia/Kuching               | ⑫ 阿拉伯联合酋长国/迪拜/United Arab Emirates/Dubai |
| ③ 巴西/圣保罗/Brazil/Sao Paulo                 | ⑧ 巴基斯坦/拉合尔/Pakistan/Lahore               | ⑬ 英国/沃里克郡/UK/Warwickshire                |
| ④ 中国/上海/China/Shanghai                    | ⑨ 沙特阿拉伯/吉达/达曼/Saudi Arabia/Jeddah/Dammam | ⑭ 俄罗斯/Russia                             |
| ⑤ 德国/奥赫特鲁普/斯图加特/Germany/Ochtrup/Stuttgart | ⑩ 南非/开普敦/South Africa/Cape Town          | ⑮ 澳大利亚/Australia                         |

New Arrival(Pressure Fryers)  
新款(压力炸鸡炉)

1~8

CNIX Series Fryers  
CNIX系列油炸锅

9~20

PFE/OFE Series Fryers  
PFE/OFE系列油炸锅

21~60

Others  
其他配套设备

61~64

# 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。



● CNIX-1800E

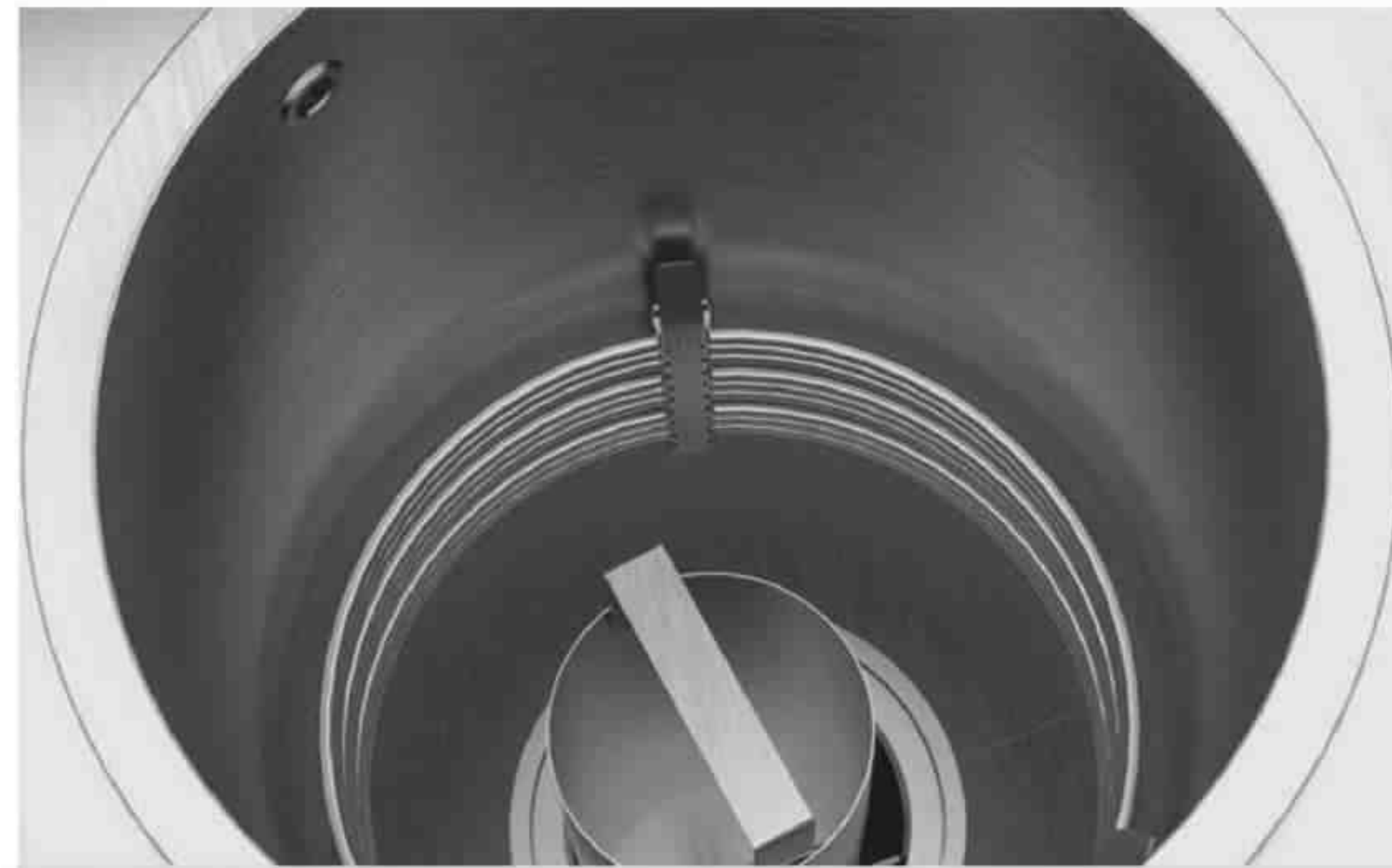
# Smart electric pressure fryers

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.



● CNIX-H1800E

# FEATURES 功能特点



高效率加热管/HIGH EFFICIENCY HEATING ELEMENT

大功率加热管,迅速升温,缩短烹饪时间

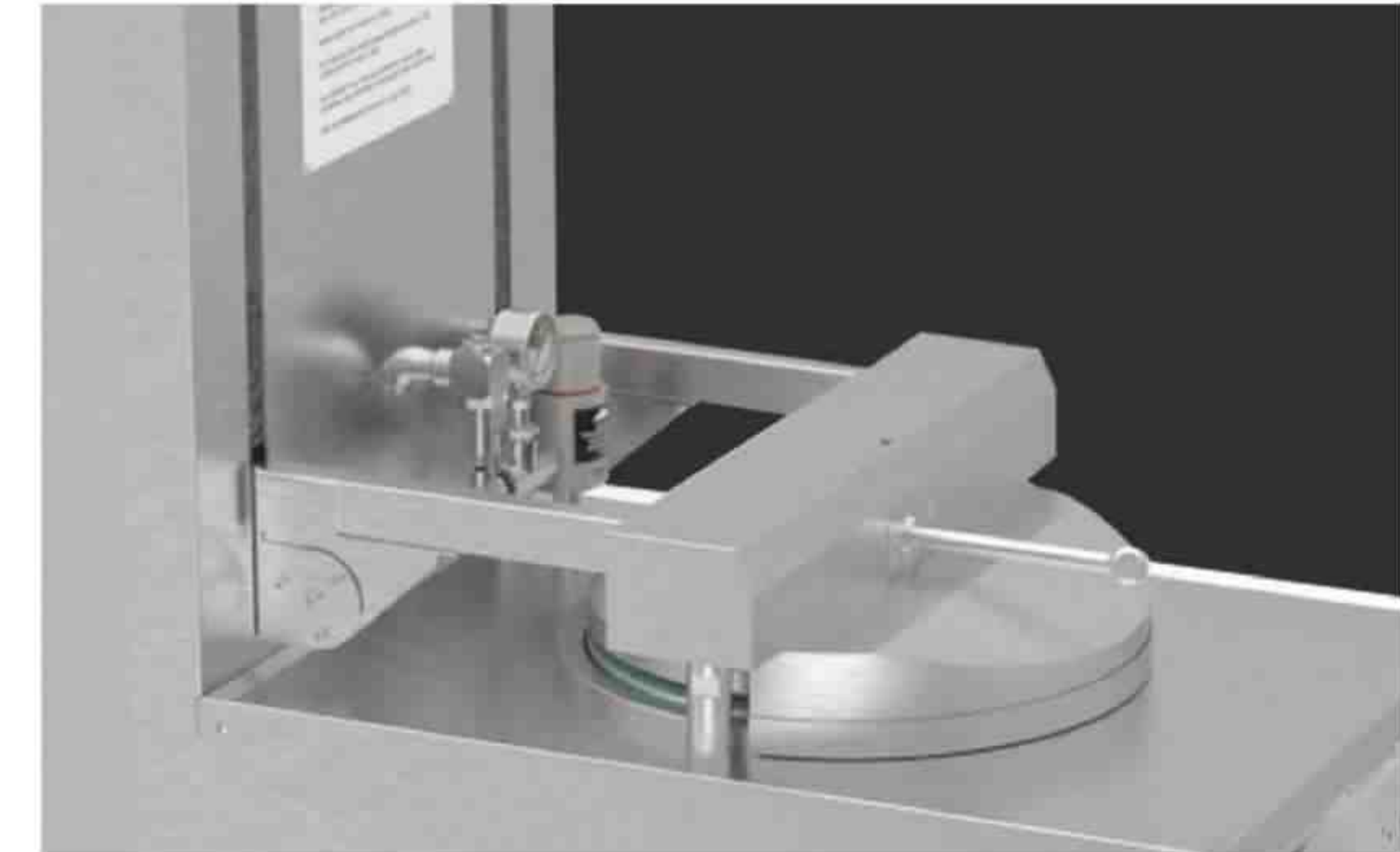
high-power heating tube, rapid heating, shortening cooking time



微电脑面板/MICROCOMPUTER PANEL

微电脑控温准确,自定义保存多种菜单,新手也能轻松操作

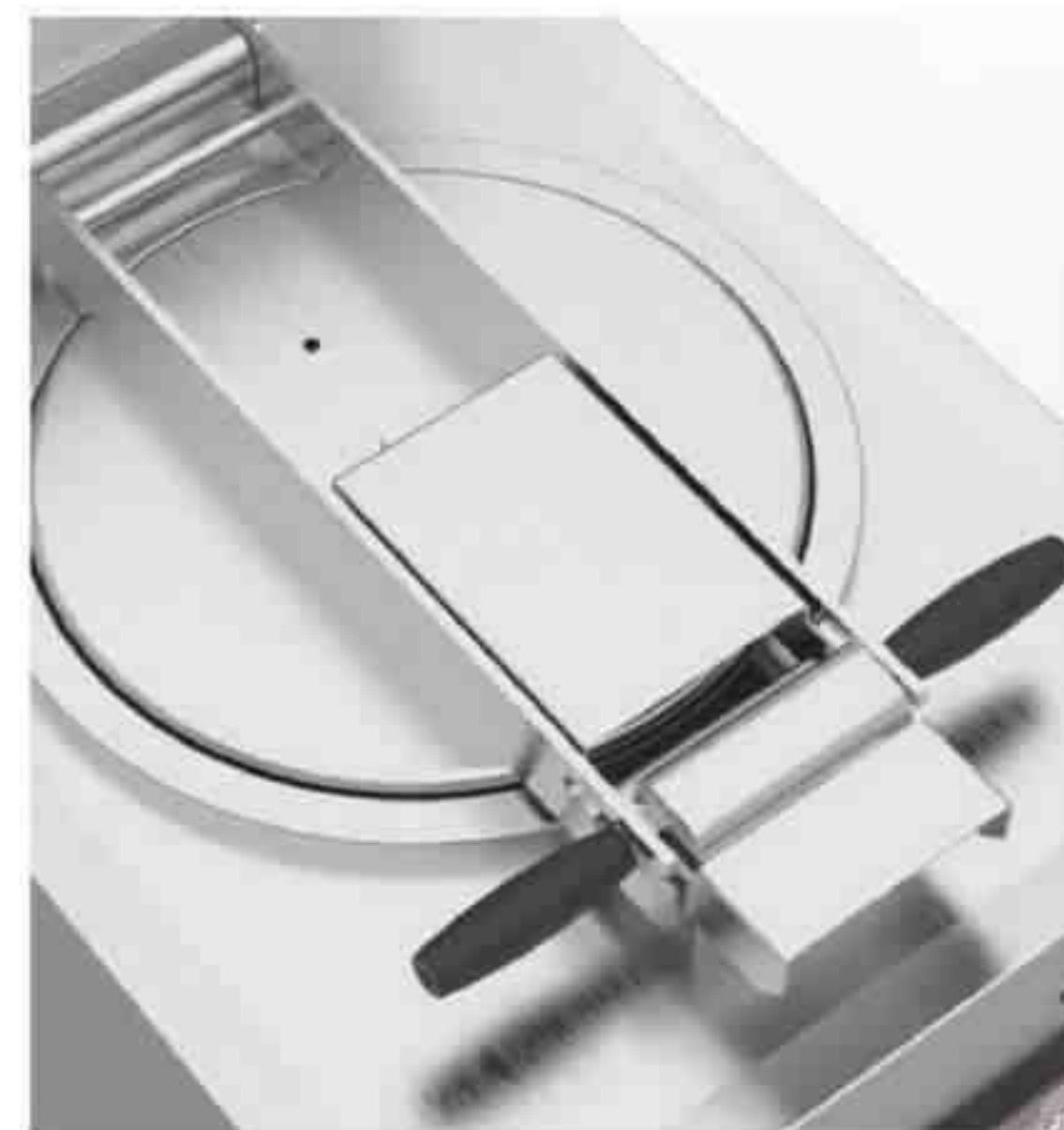
The microcomputer controls the temperature accurately, and multiple menus can be customized and saved, so even novices can operate it easily



自动升降/LIFTING AND LOWERING

带自动升降功能,计时结束,炸篮自动升起来,省时省力

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



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

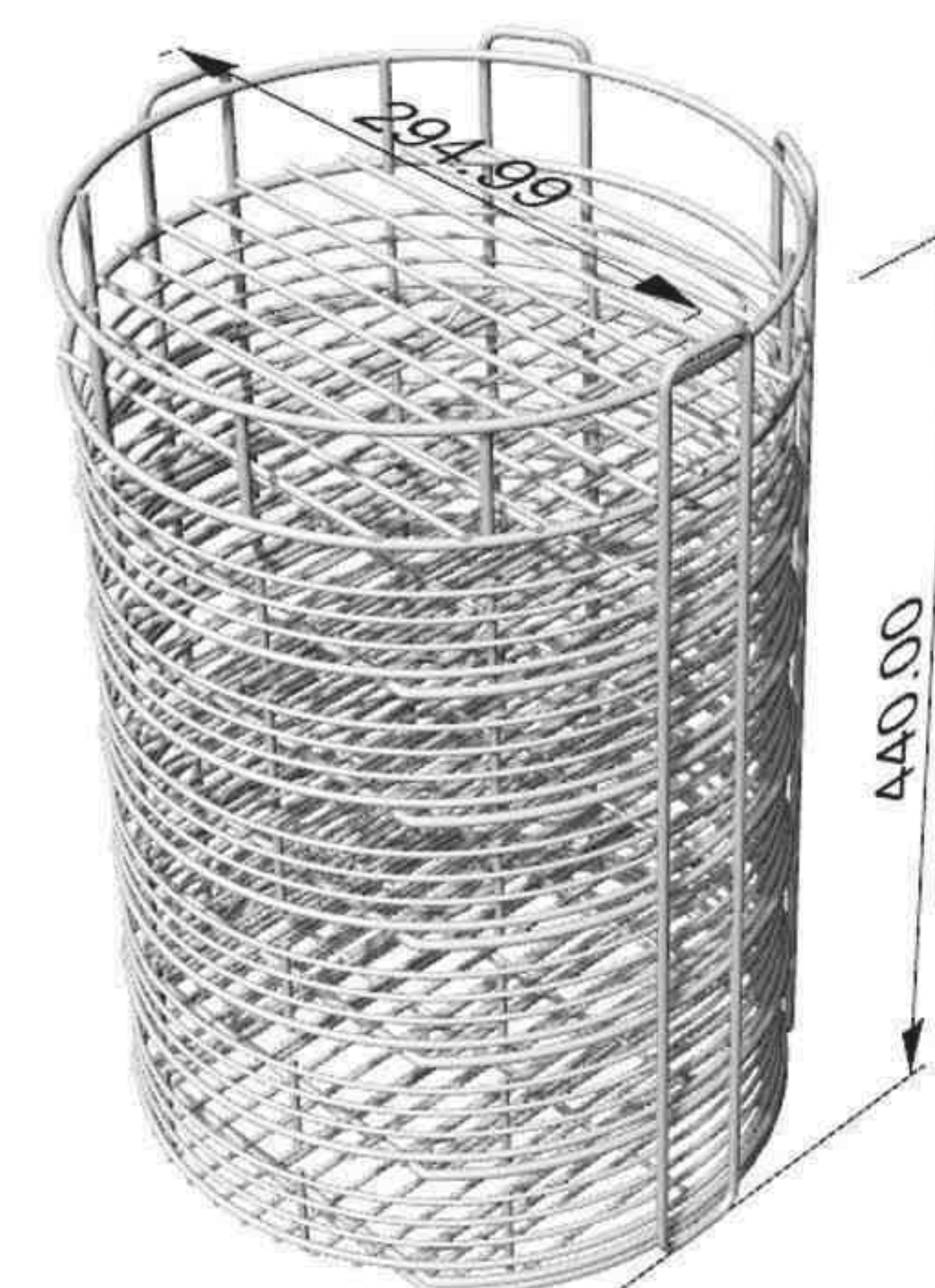
- Large capacity for frying 6 chickens
- Stainless steel material, safe and durable
- Can store a variety of menus
- Automatic lifting, saving time and effort
- Built-in oil filter system, fast oil filtering
- Mobile universal wheels, easy to move



## 可烹饪菜单 Cooking Menus

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

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



炸篮尺寸/Basket size(mm)



● CNIX-H1800E



● CNIX-1800E

内缸尺寸/Inner cylinder size(mm)

- 高压电炸鸡炉
- Electric pressure fryers



### CNIX-1800E

电压/VOLTAGE: 3N~380V/50Hz

功率/POWER: 12kW

油容量/OIL CAPACITY: /

温度范围/TEMP.RANGE: 90°C-190°C

净重/NET WEIGHT: /

尺寸/DIMENSION: /

- 自动升降电炸鸡炉
- Auto-lift electric pressure fryers



### CNIX-H1800E

电压/VOLTAGE: 3N~380V/50Hz

功率/POWER: 12kW

油容量/OIL CAPACITY: /

温度范围/TEMP.RANGE: 90°C-190°C

净重/NET WEIGHT: /

尺寸/DIMENSION: /

# 液晶屏系列炸鸡炉

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

# LCD Series Fried Chicken Oven

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



● CNIX-E2000



● CNIX-E2000K



● CNIX-E1000



● CNIX-G1000

# FEATURES 功能特点



液晶触摸面板/TOUCHSCREEN

液晶触摸屏显示,自定义菜单,大屏触控,方便快捷

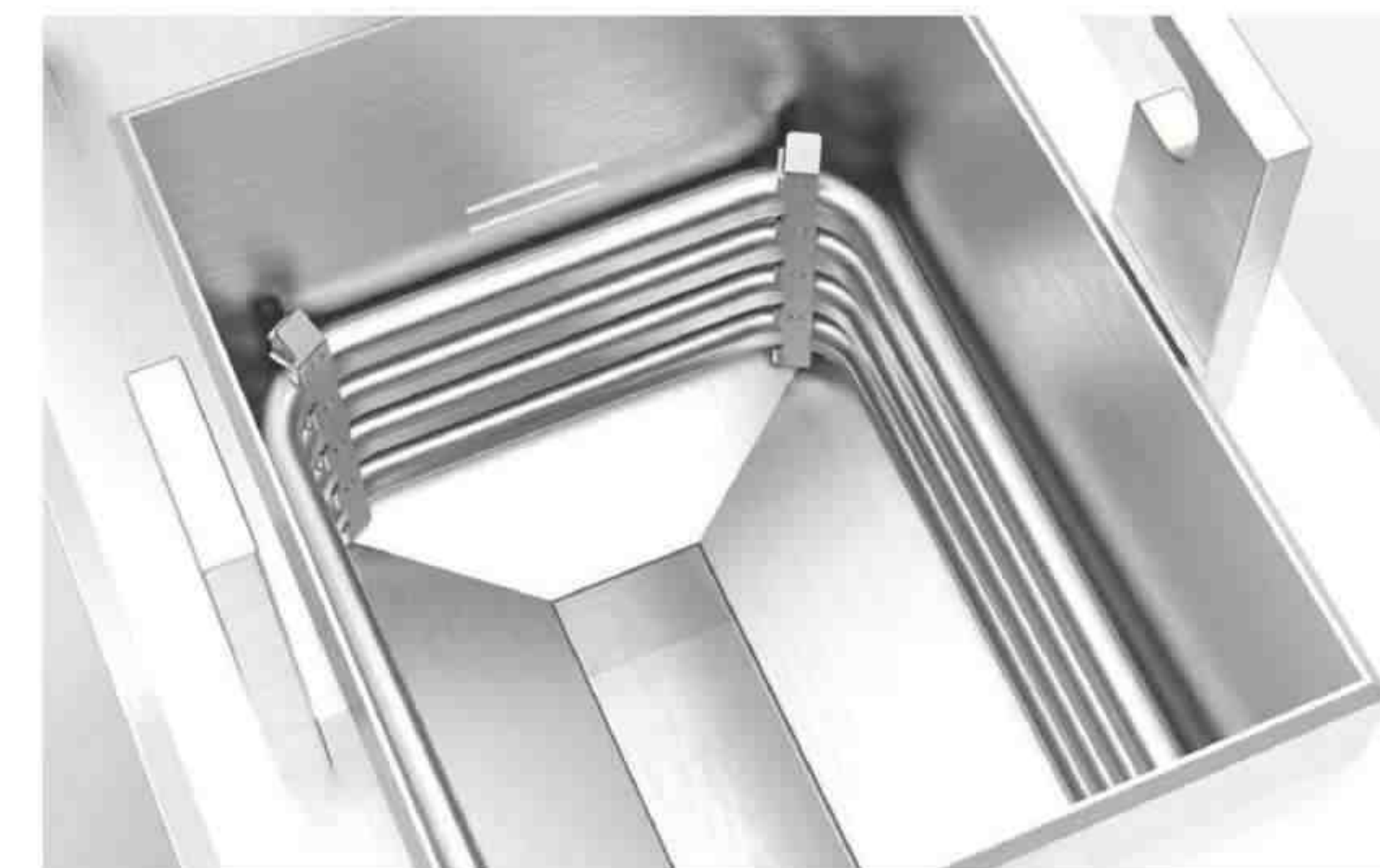
LCD touch screen display, custom menu, large touch screen, convenient and fast



自动升降功能/AUTO-LIFT FEATURE

自动升降功能,提供更安全和易于操作的工作环境

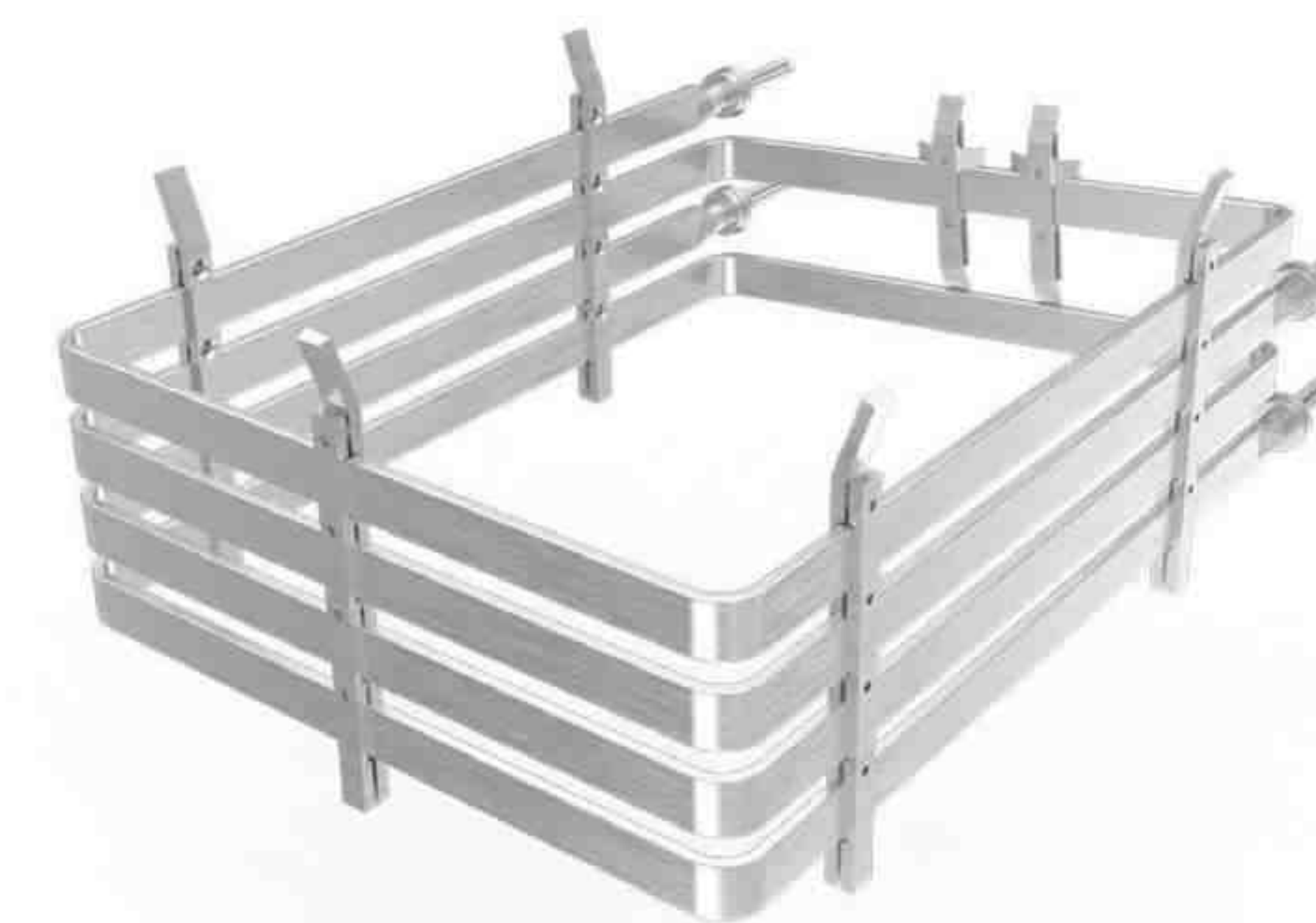
Automatic lifting function provides a safer and easier-to-operate working environment



燃气内加热/GAS INTERNAL HEATING

燃气款内燃式结构更节能效率更高

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



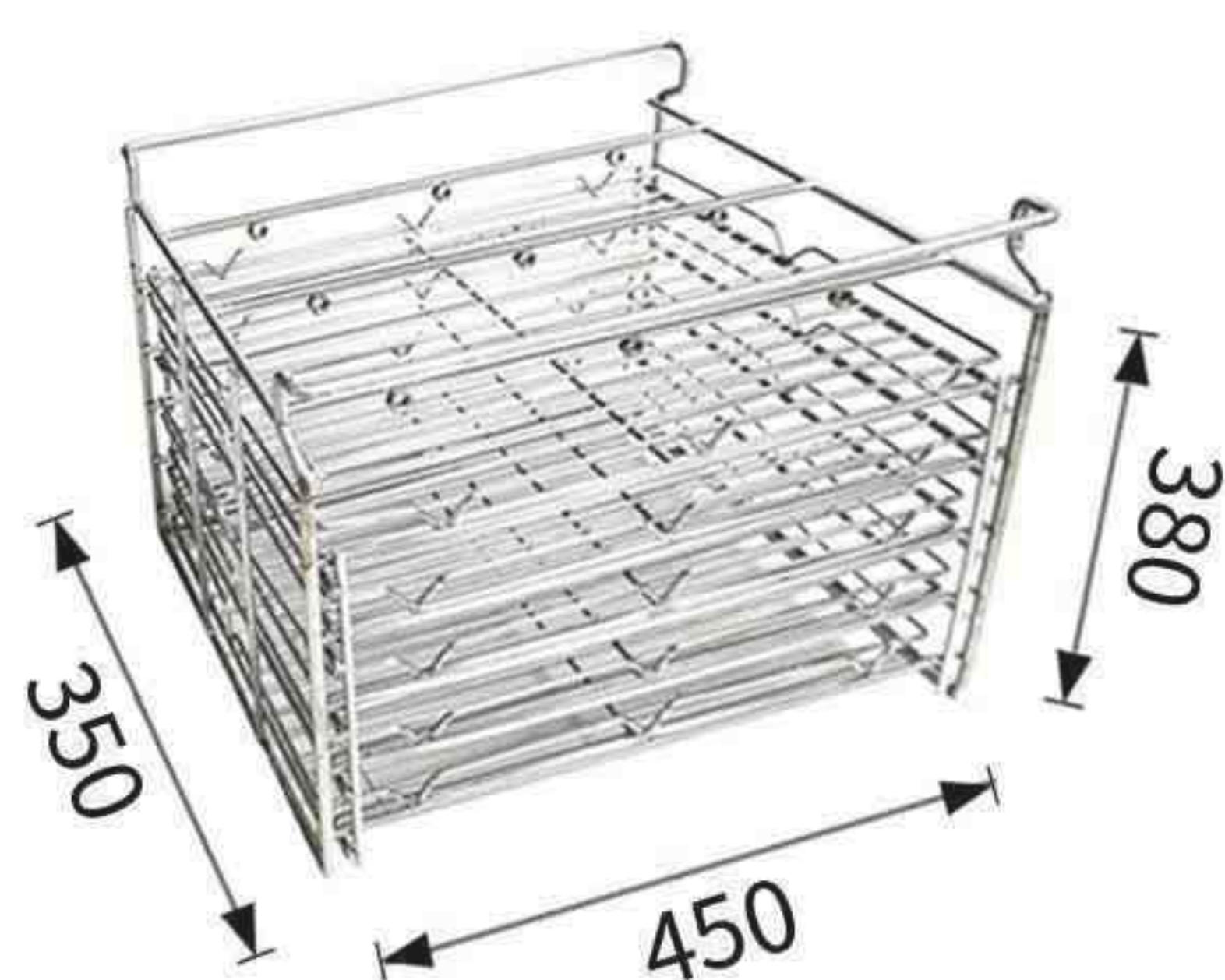
- 智能液晶触摸大屏,操作一目了然
- 斜坡式油锅底部设计易于排空残油
- 融油模式
- 内置滤油系统,滤油快捷方便
- 油槽配置滑轮便于移动
- 大容量炸鸡炉
- 移动万向轮,承载量大且有刹车功能

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

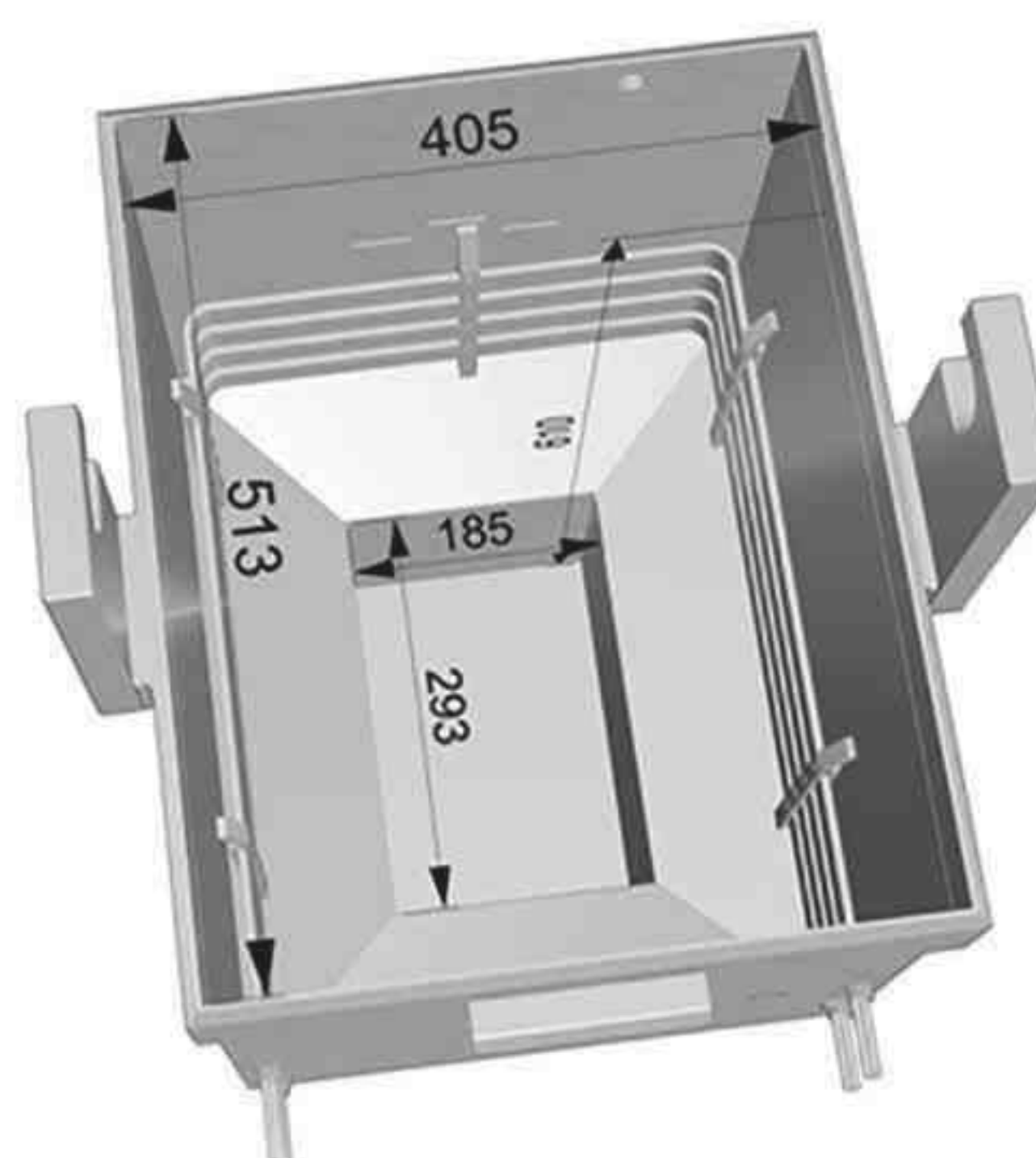
## 可烹饪菜单 Cooking Menus

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

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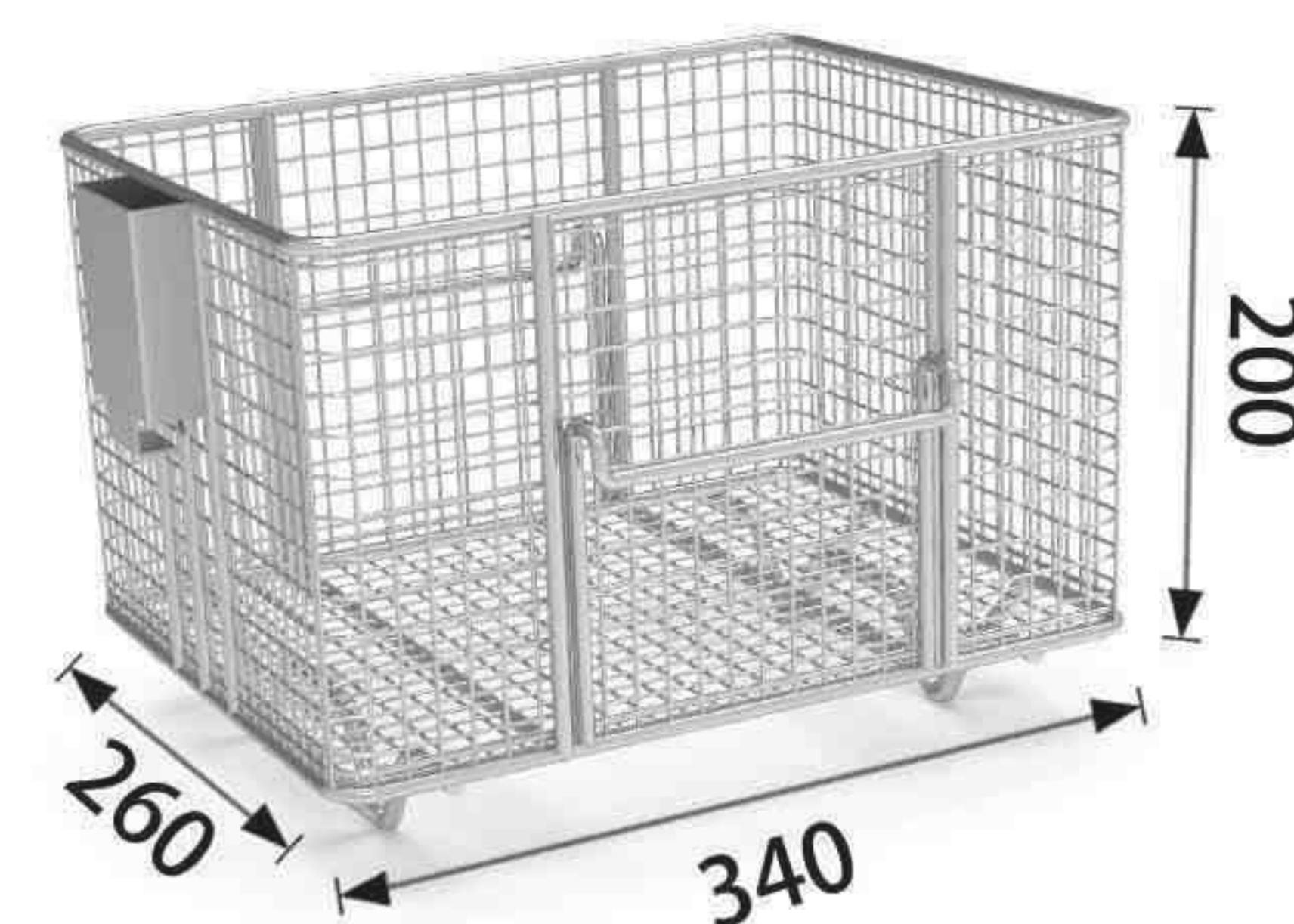


炸篮尺寸/Basket size(mm)

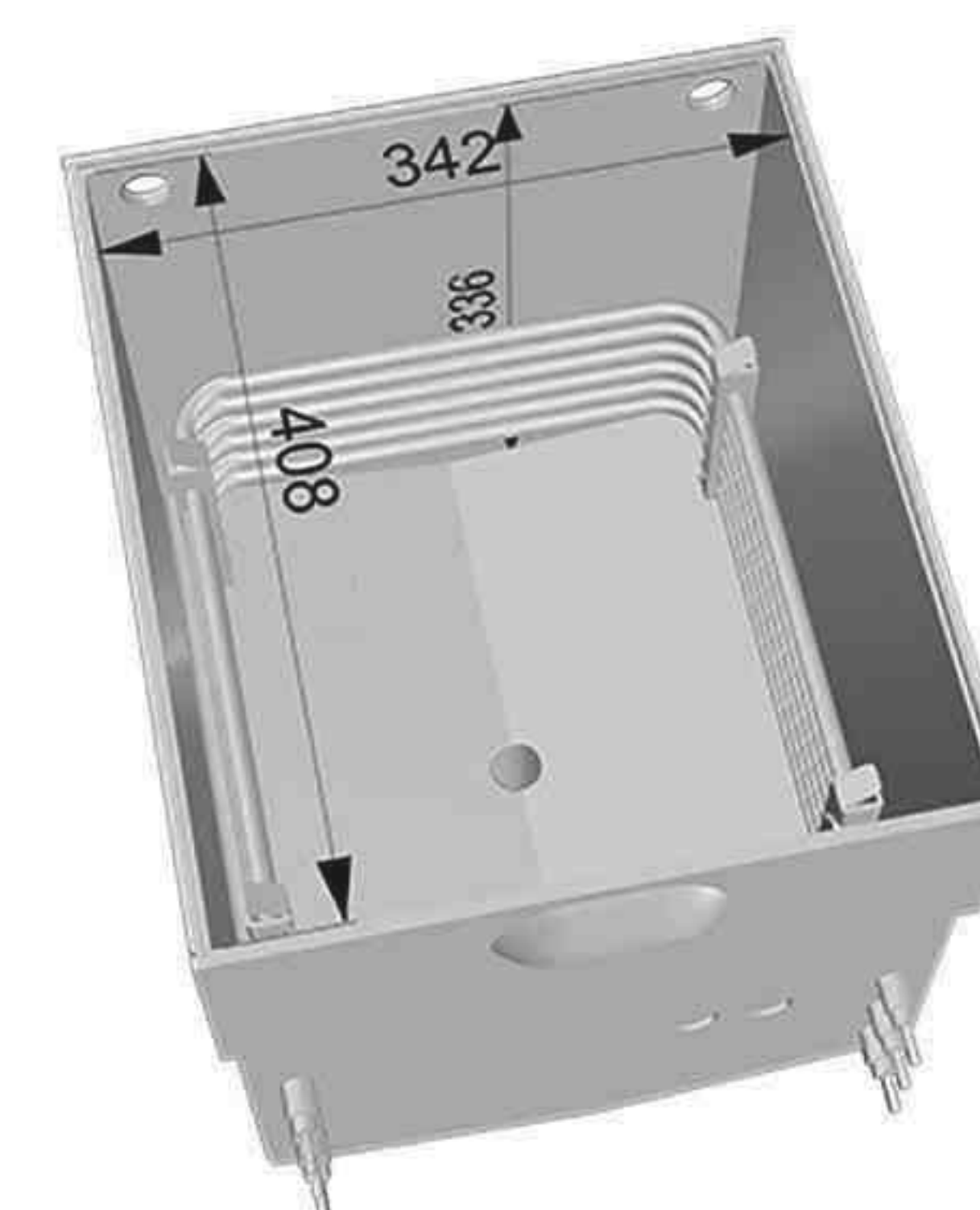


内缸尺寸/Inner cylinder size(mm)

● CNIX-E2000 ● CNIX-E2000K



炸篮尺寸/Basket size(mm)



内缸尺寸/Inner cylinder size(mm)

● CNIX-E1000 ● CNIX-G1000

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



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



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



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



| CNIX-E2000                      | CNIX-E2000K                     | CNIX-E1000                      | CNIX-G1000                       |
|---------------------------------|---------------------------------|---------------------------------|----------------------------------|
| 电压/VOLTAGE: 3N~380V/50Hz        | 电压/VOLTAGE: 3N~380V/50Hz        | 电压/VOLTAGE: 3N~380V/50Hz        | 电压/VOLTAGE: 220V~/50Hz           |
| 功率/POWER: 17kW                  | 功率/POWER: 17kW                  | 功率/POWER: 12.35kW               | 能源/ENERGY: LPG/Natural Gas       |
| 油容量/OIL CAPACITY: 45L           | 油容量/OIL CAPACITY: 45L           | 油容量/OIL CAPACITY: 25L           | 额定热负荷/RATED THERMAL LOAD: 14.1kW |
| 温度范围/TEMP.RANGE: 90°C-190°C     | 温度范围/TEMP.RANGE: 90°C-190°C     | 温度范围/TEMP.RANGE: 90°C-190°C     | 油容量/OIL CAPACITY: 25L            |
| 净重/NET WEIGHT: 344kg            | 净重/NET WEIGHT: /                | 净重/NET WEIGHT: 130kg            | 温度范围/TEMP.RANGE: 90°C-190°C      |
| 尺寸/DIMENSION: 1040X615X1530(mm) | 尺寸/DIMENSION: 1040X615X1530(mm) | 尺寸/DIMENSION: 1015X480X1195(mm) | 净重/NET WEIGHT: 139kg             |
|                                 |                                 |                                 | 尺寸/DIMENSION: 960X480X1195(mm)   |

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

## 触摸屏系列自动升降电炸锅

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

## Touchscreen auto-lift electric open fryer

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



● CNIX-213L



● CNIX-H213L



● CNIX-413L



● CNIX-H413L

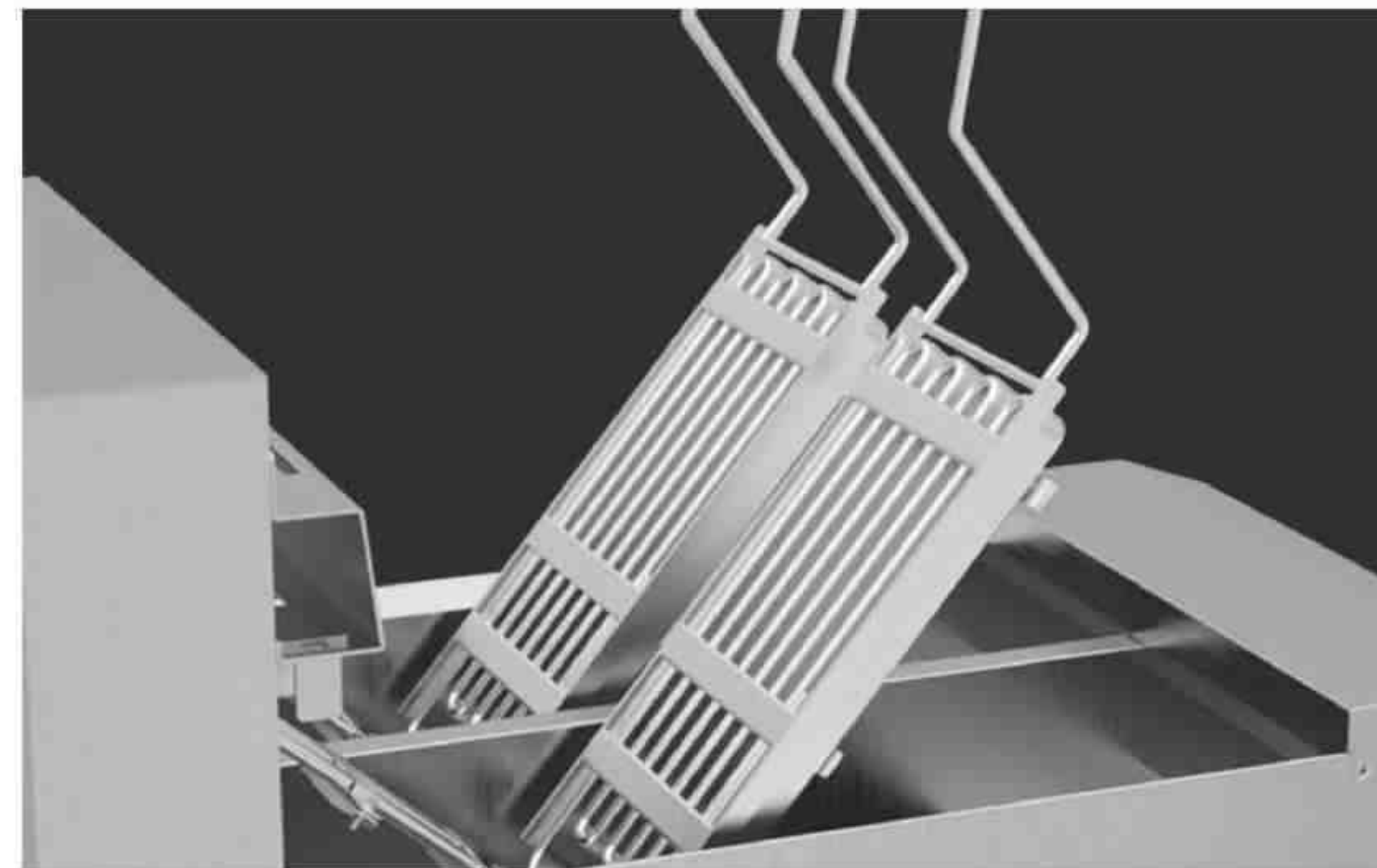
# FEATURES 功能特点



液晶触摸屏面板/TOUCHSCREEN PANEL

触摸屏显示面板,可设置保存多种菜单,一键操作更便捷

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



扁形发热管/FLAT HEATING TUBE

扁管面积大,热效率高,对油的破坏性小,大功率加速升温。

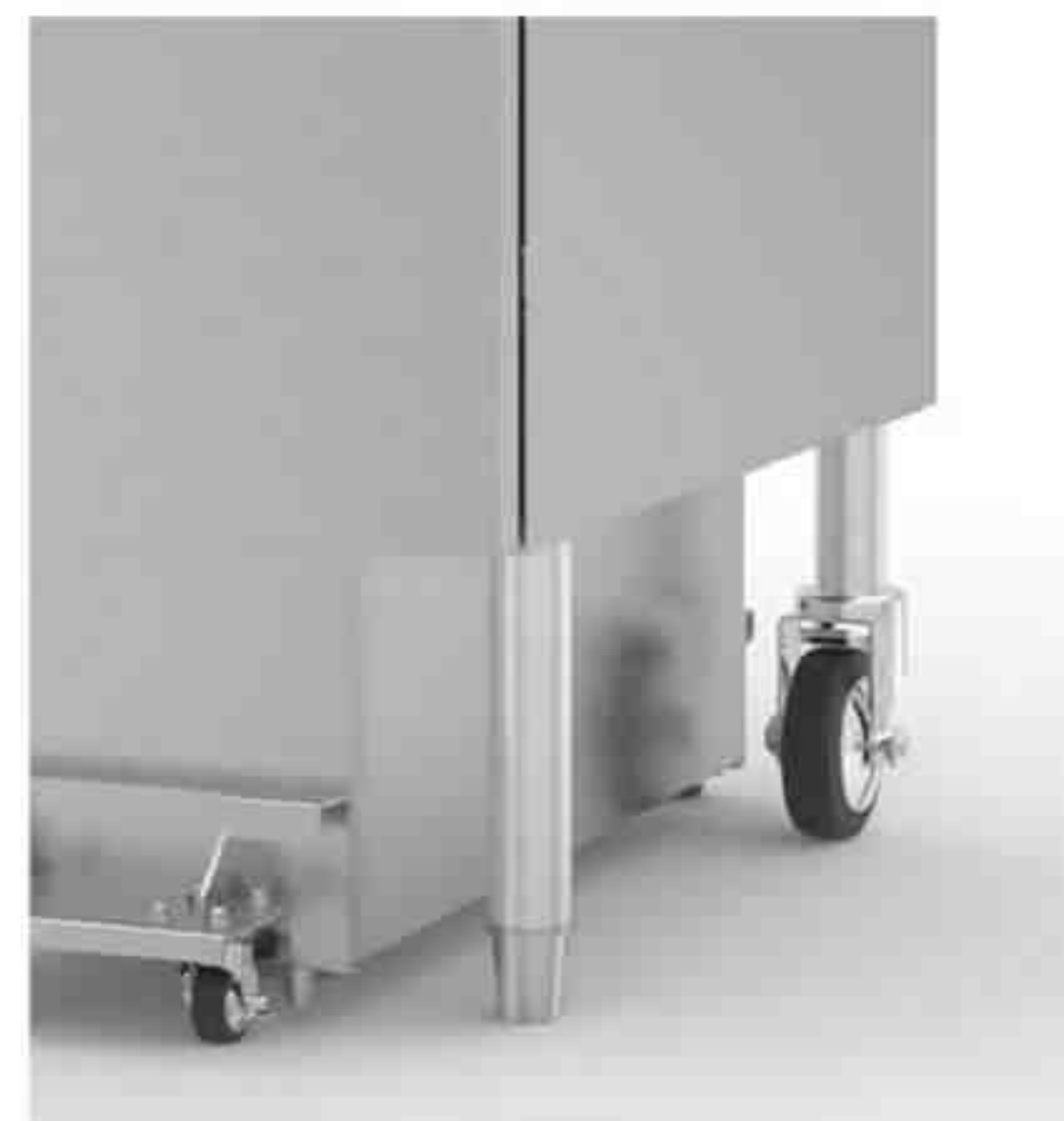
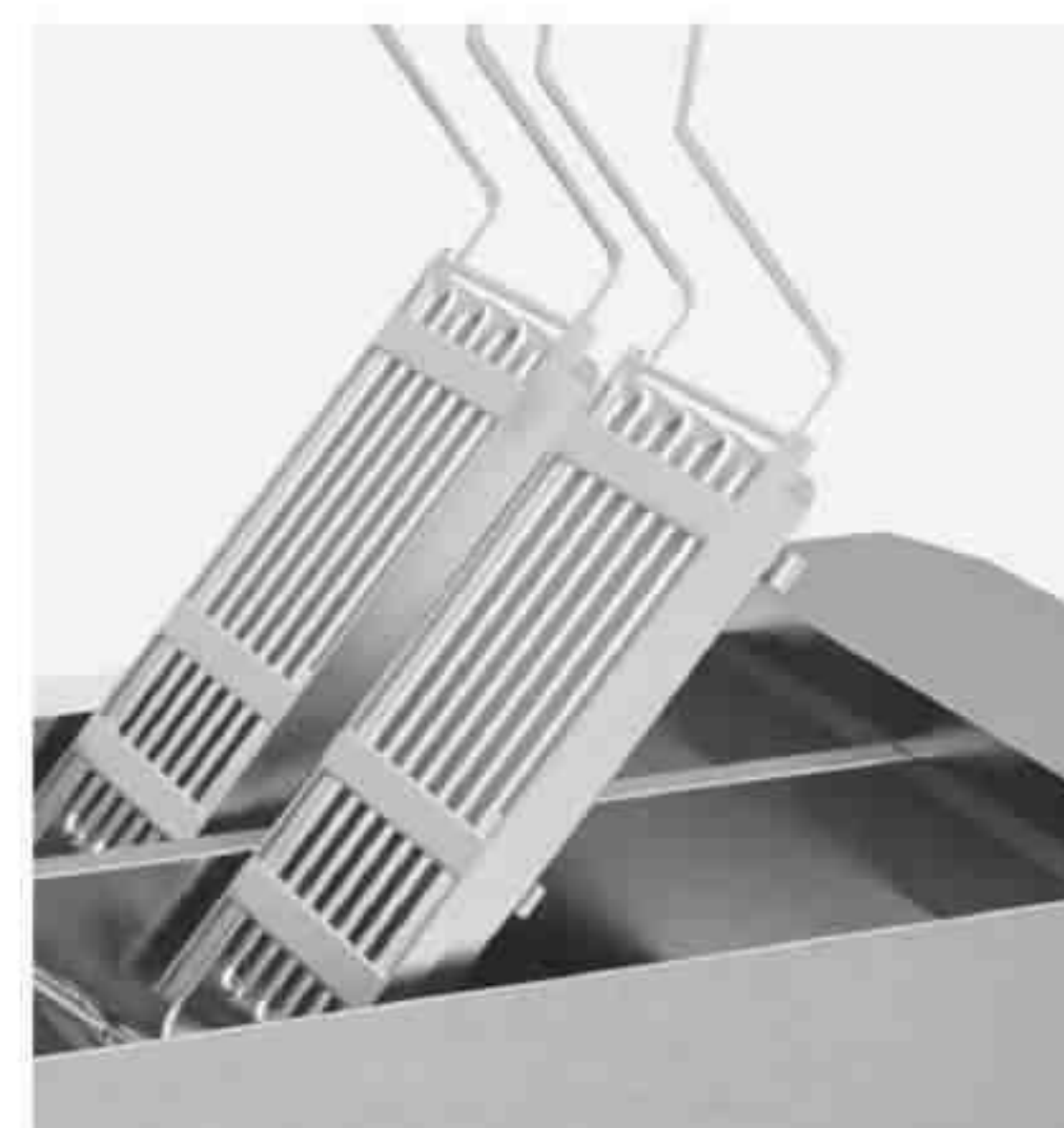
The flat tube has a large surface area, high thermal efficiency, minimal damage to oil, and high power for rapid heating.



自动升降功能/AUTO-LIFT FEATURE

带自动升降功能,计时结束,炸篮自动升起来,省时省力

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



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

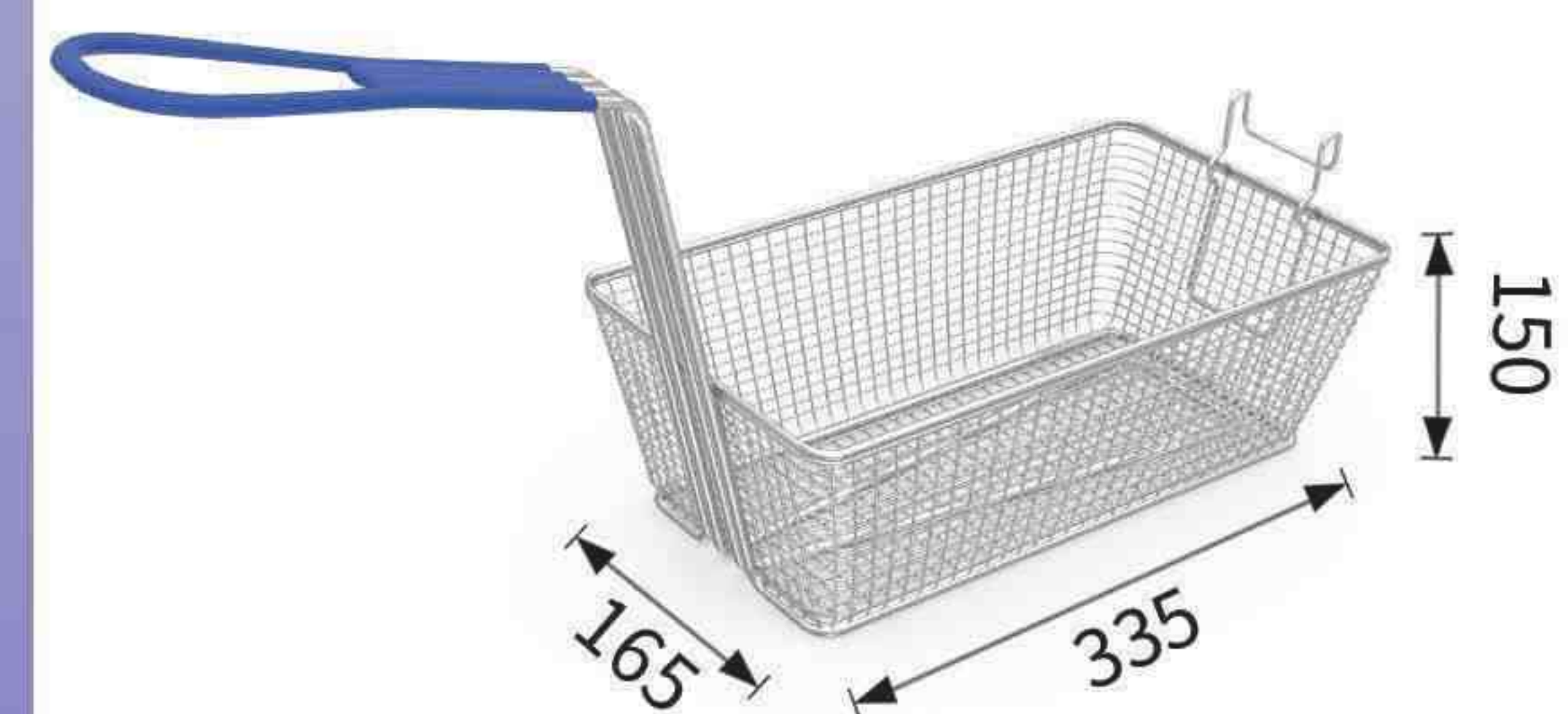
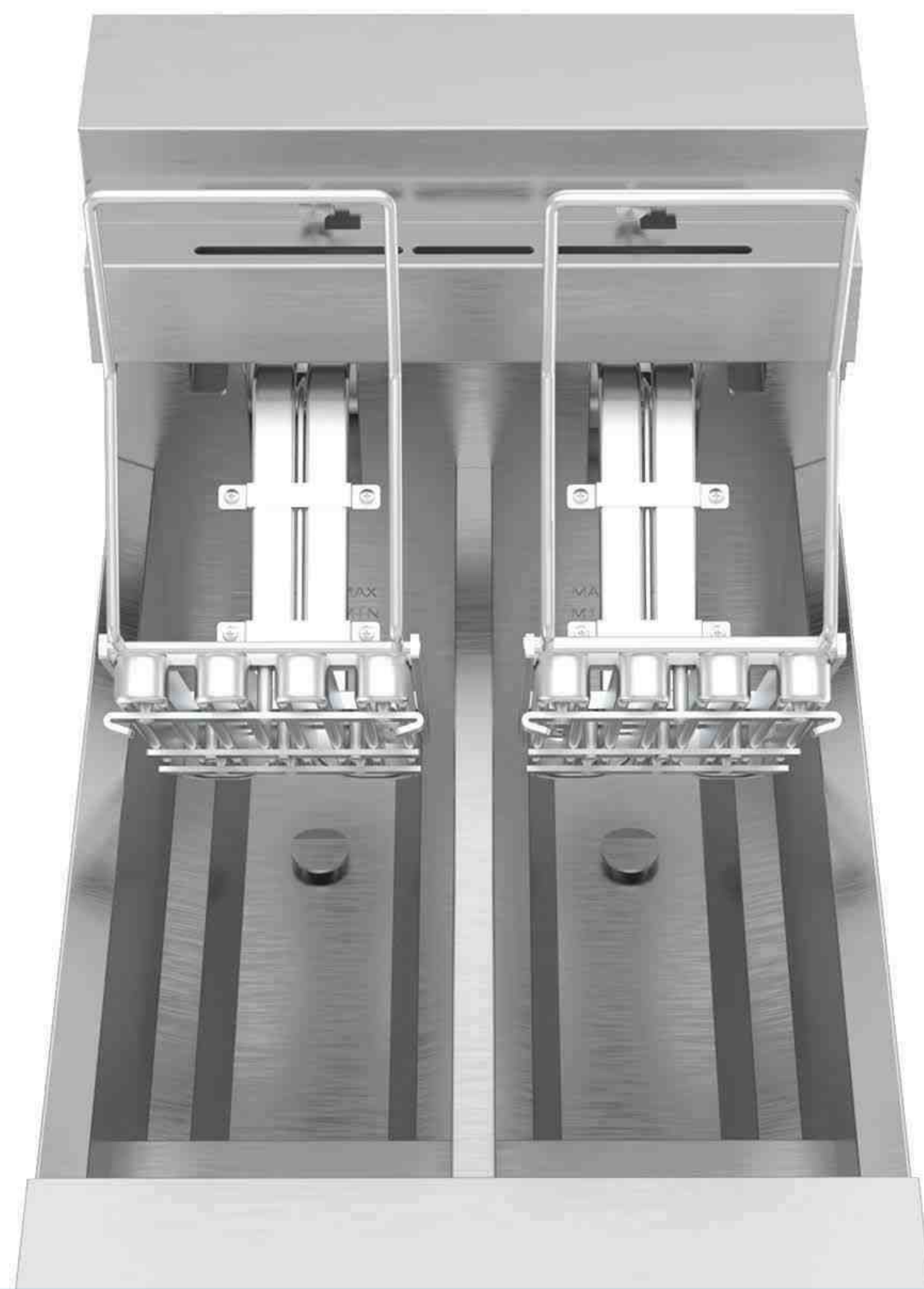
- Smart LCD touch screen, clear operation
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- A variety of cylinder sizes to choose from
- Movable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



## 可烹饪菜单 Cooking Menus

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

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



炸篮尺寸/Basket size(mm)



内缸尺寸/Inner cylinder size(mm)

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



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



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



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



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

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

## 触摸屏开口电炸锅

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

## Touchscreen electric open fryer

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



● CNIX-126L



● CNIX-H126L



● CNIX-226L



● CNIX-H226L

# FEATURES 功能特点



液晶触摸屏面板/TOUCHSCREEN PANEL

触摸屏显示面板,可设置保存多种菜单,一键操作更便捷

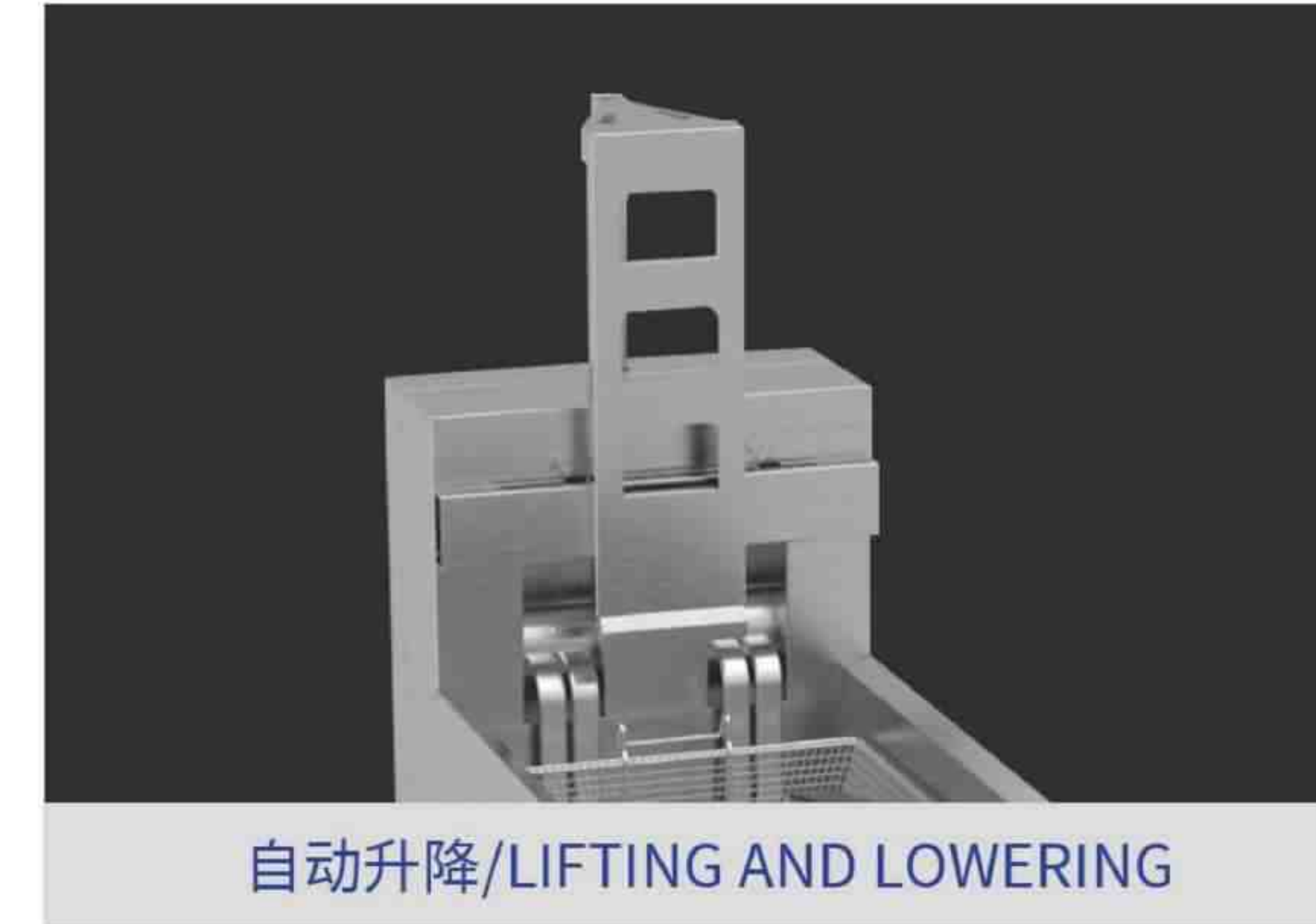
Touch screen display panel, can set and save multiple menus, one-button operation is more convenient



扁形发热管/FLAT HEATING TUBE

扁管面积大,热效率高,对油的破坏性小,大功率加速升温。

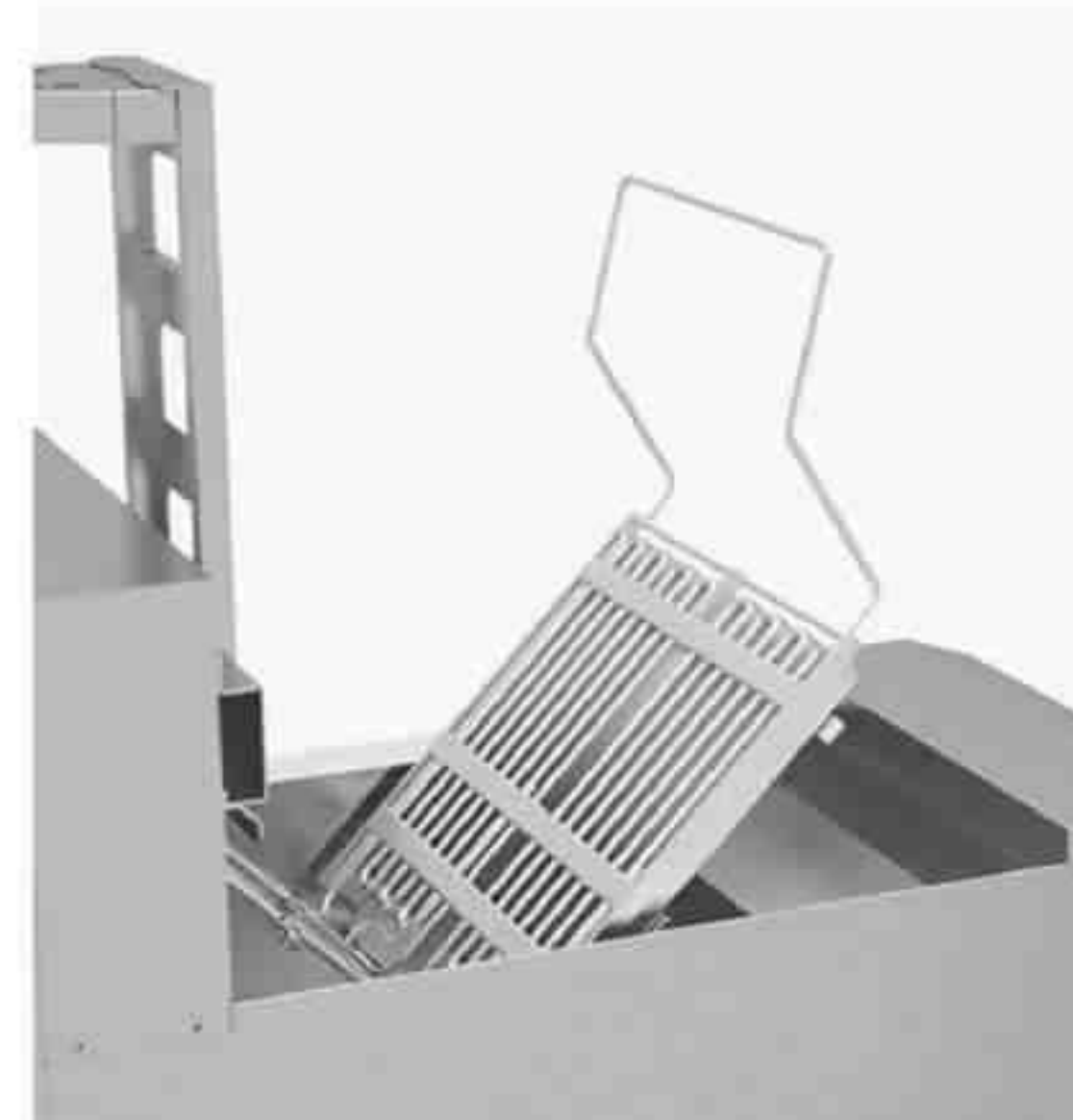
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自动升降/LIFTING AND LOWERING

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



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

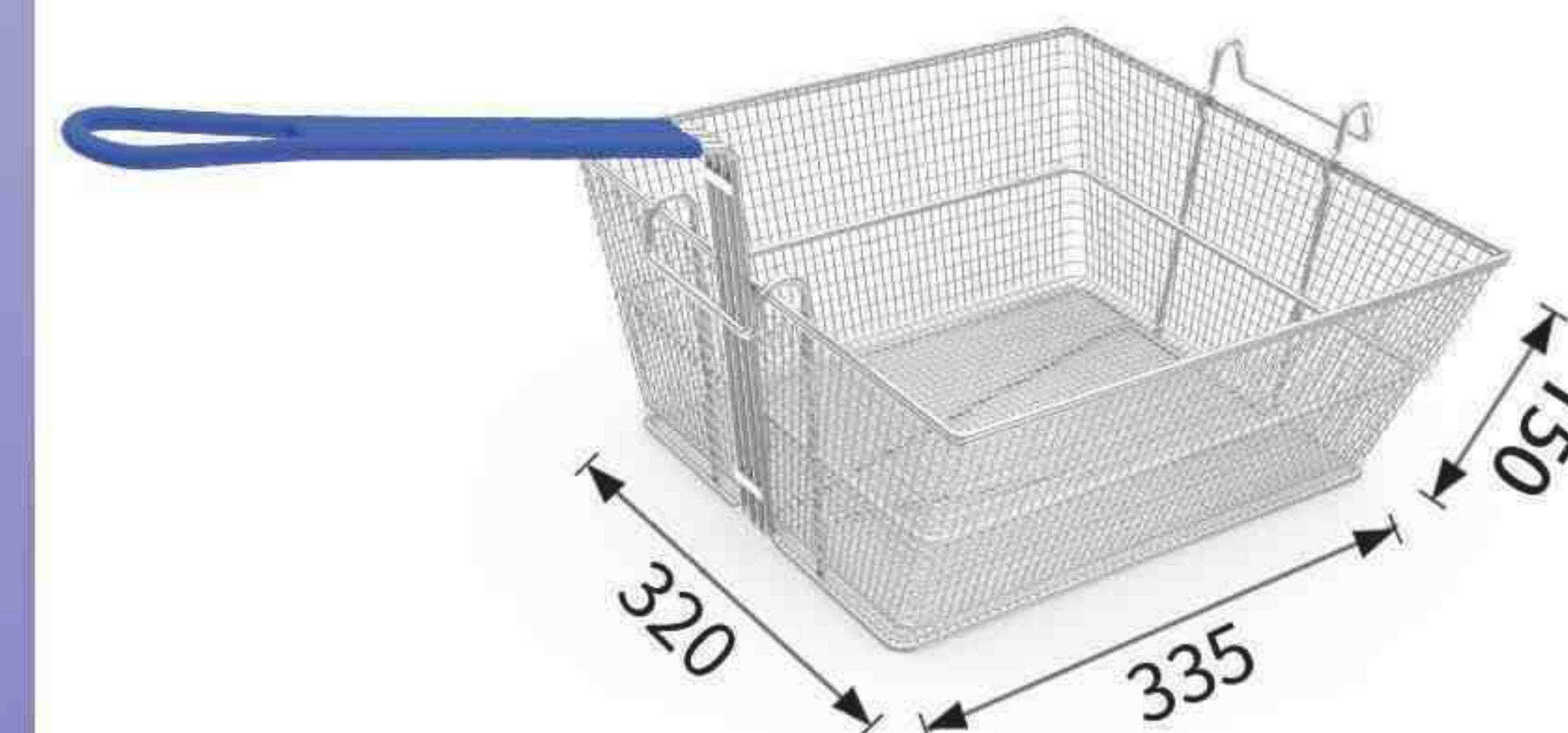
- LCD screen design, clear at a glance, easy to operate
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- A variety of cylinder sizes to choose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



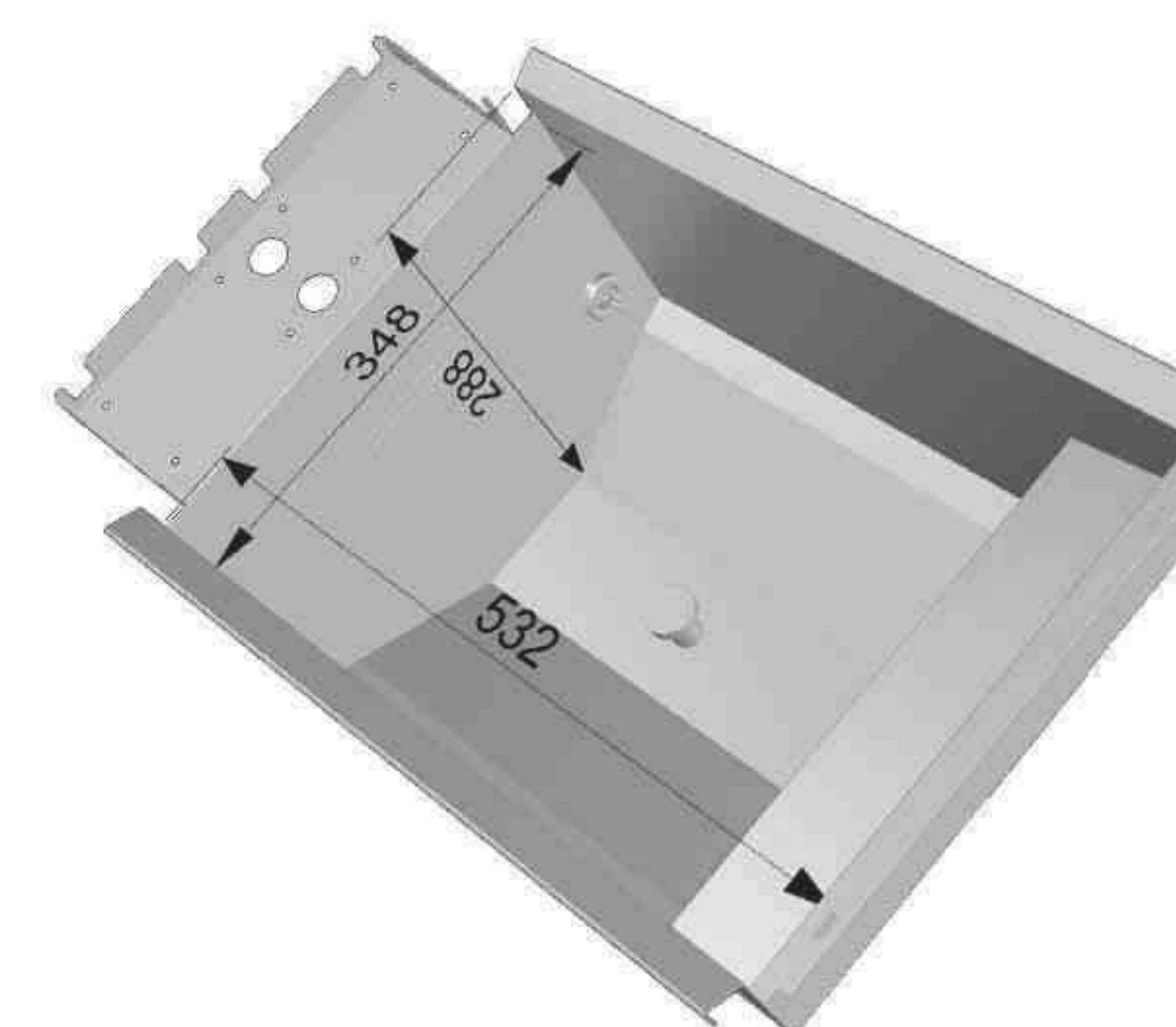
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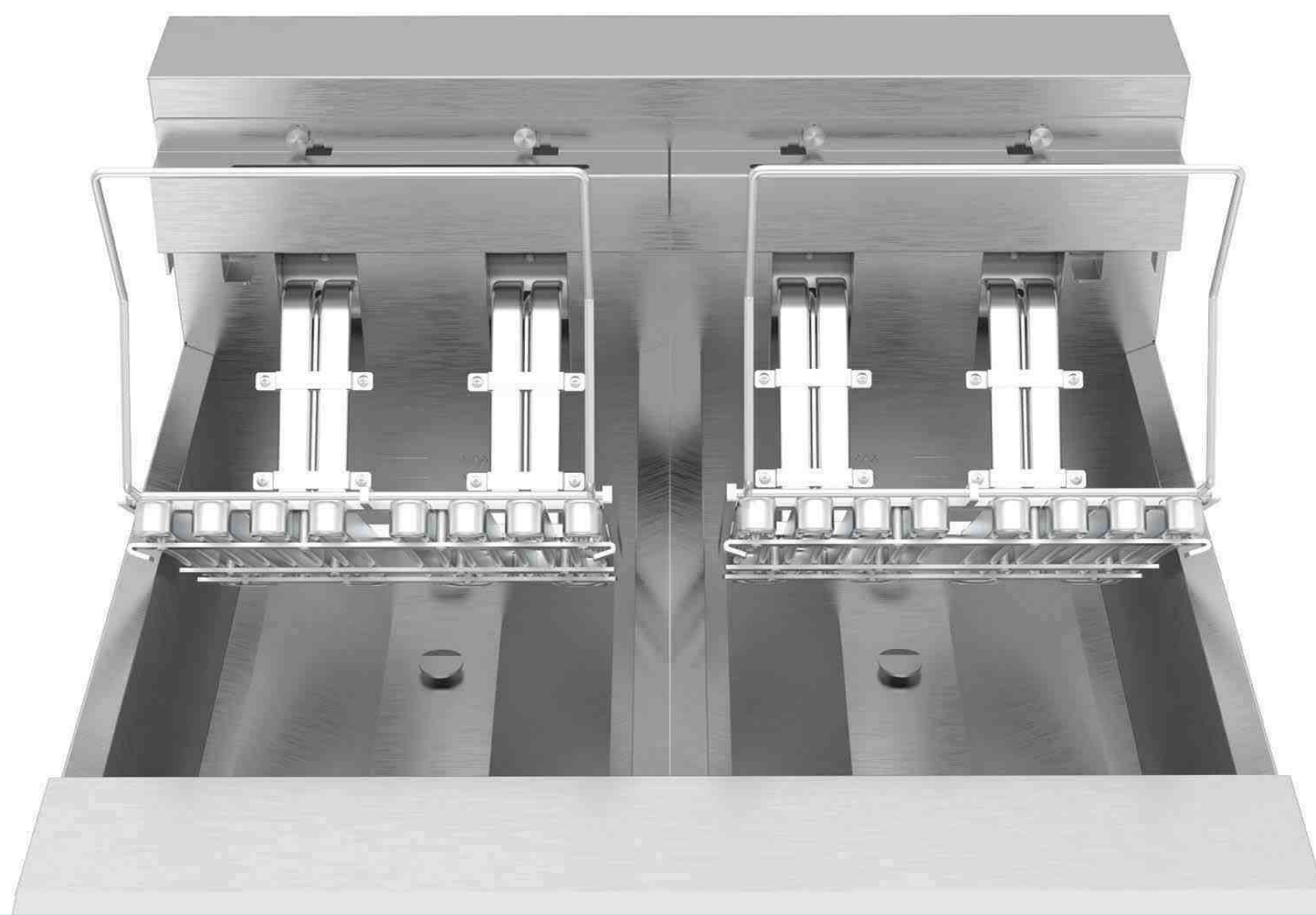
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炸篮尺寸/Basket size(mm)



内缸尺寸/Inner cylinder size(mm)



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



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



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



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



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

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

## 触摸屏开口电炸锅

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



● CNIX-239L

## Touchscreen electric open fryer

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



● CNIX-H239L

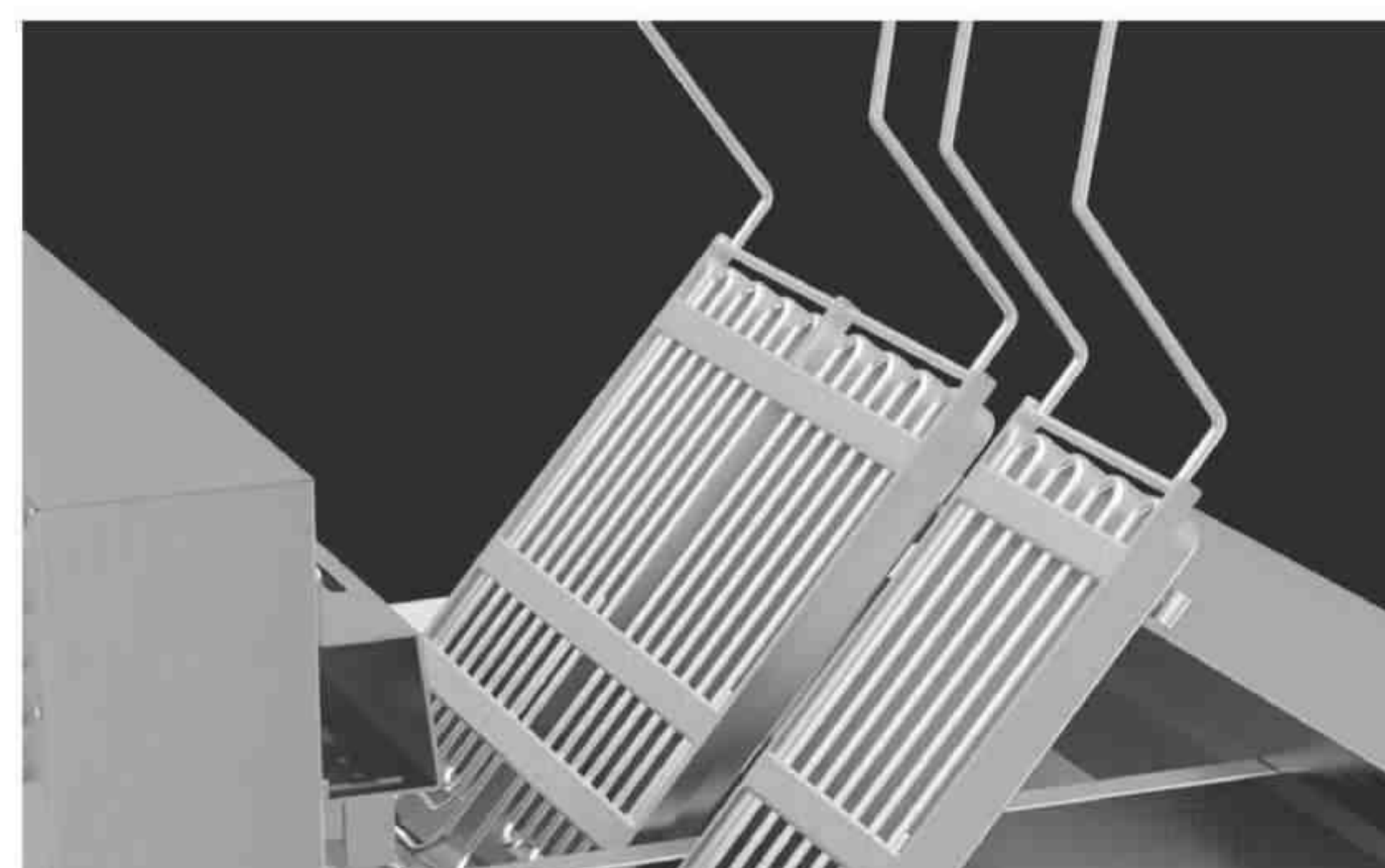
# FEATURES 功能特点



液晶触摸屏面板/TOUCHSCREEN PANEL

触摸屏显示面板,可设置保存多种菜单,一键操作更便捷

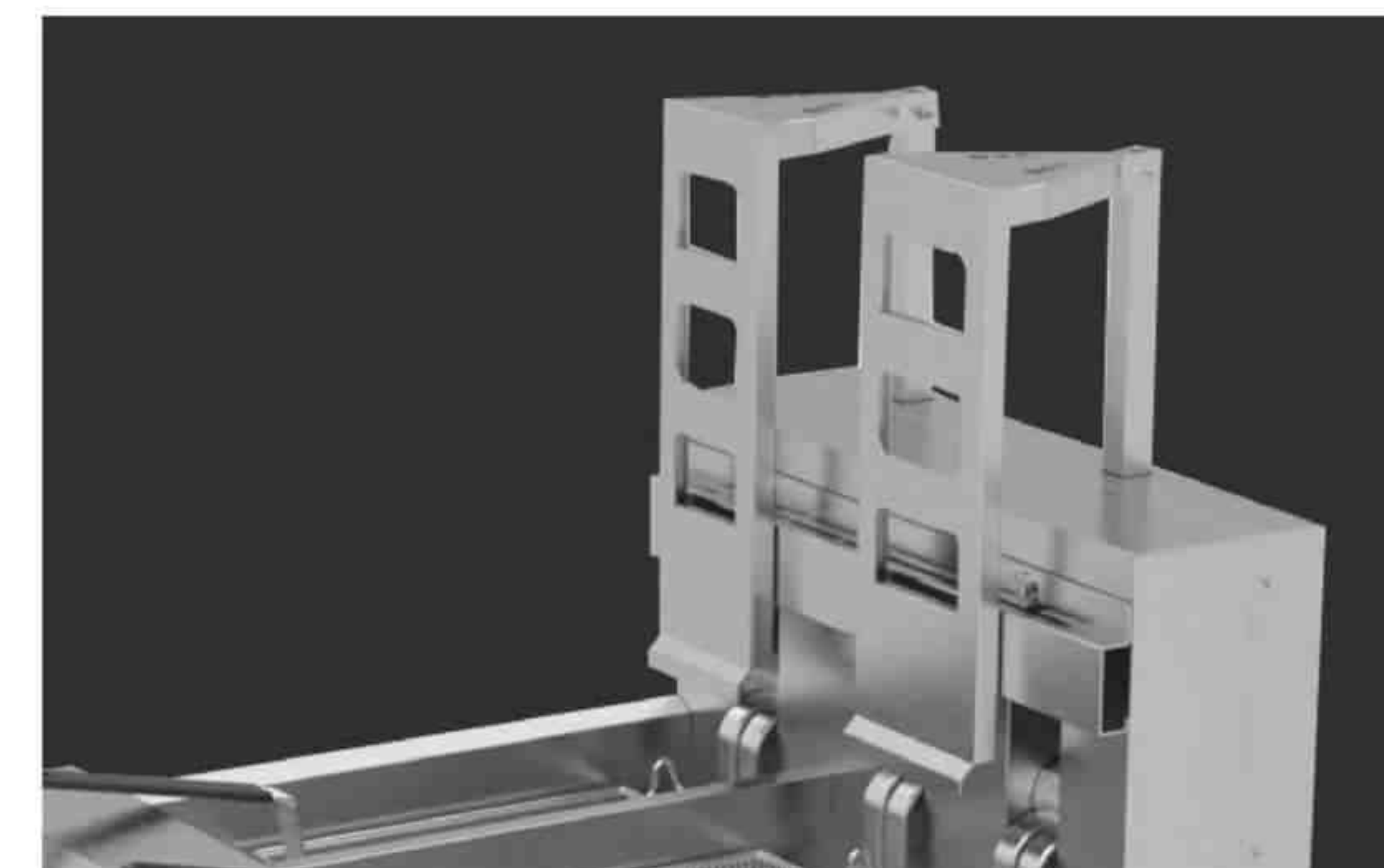
Touch screen display panel, can set and save multiple menus, one-button operation is more convenient



扁形发热管/FLAT HEATING TUBE

扁管面积大,热效率高,对油的破坏性小,大功率加速升温。

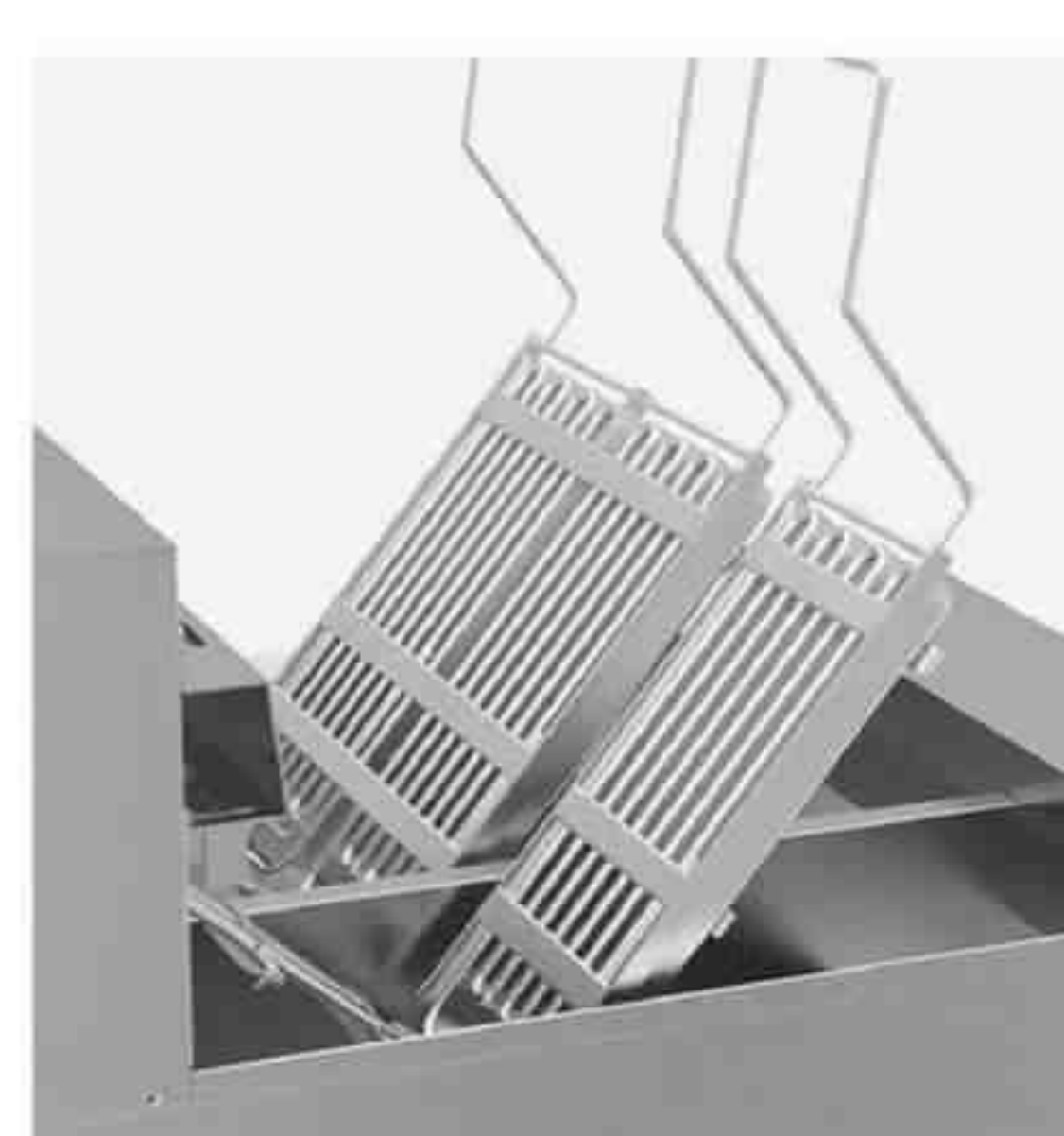
The flat tube has a large surface area, high thermal efficiency, minimal damage to oil, and high power for rapid heating.



自动升降/LIFTING AND LOWERING

带自动升降功能,计时结束,炸篮自动升起来,省时省力

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



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

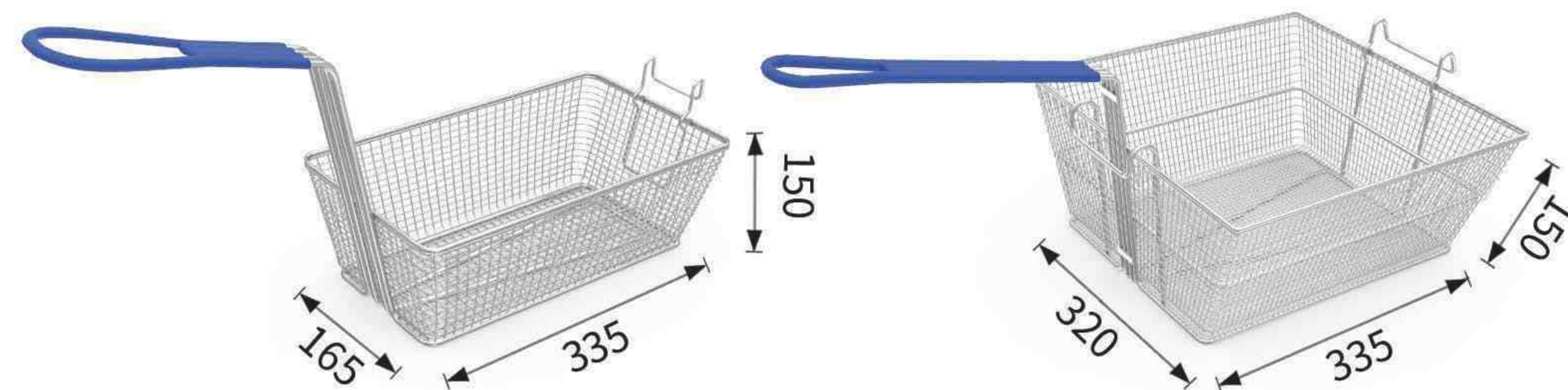
- The touchscreen operation is simple and convenient, clear at a glance.
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- A variety of cylinder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



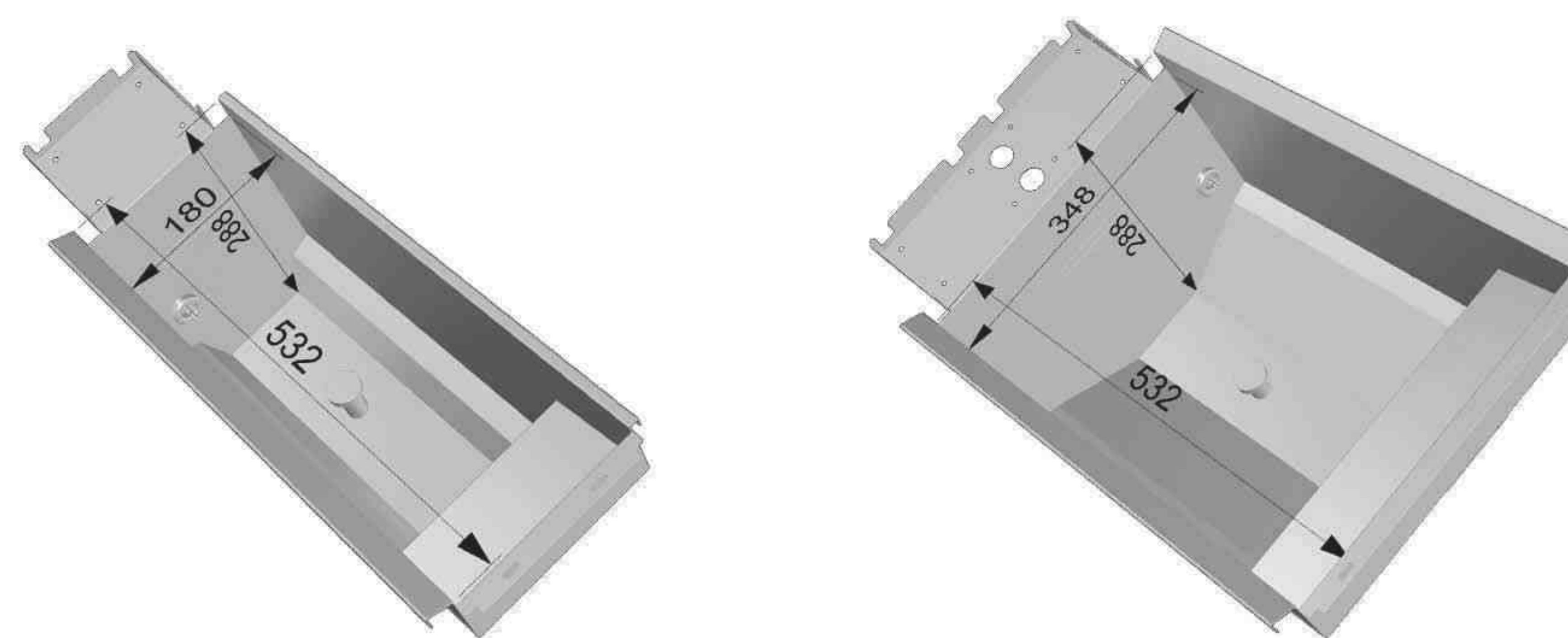
## 可烹饪菜单 Cooking Menus

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

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



炸篮尺寸/Basket size(mm)



内缸尺寸/Inner cylinder size(mm)

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



### CNIX-239L

电压/VOLTAGE: 3N~380V/50Hz

功率/POWER: 21.4kW

油容量/OIL CAPACITY: 11.6L+21.5L

温度范围/TEMP.RANGE: 90°C-190°C

净重/NET WEIGHT: 125kg

尺寸/DIMENSION: 820X600X1175(mm)

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



### CNIX-H239L

电压/VOLTAGE: 3N~380V/50Hz

功率/POWER: 21.4kW

油容量/OIL CAPACITY: 11.6L+21.5L

温度范围/TEMP.RANGE: 90°C-190°C

净重/NET WEIGHT: 145kg

尺寸/DIMENSION: 865X600X1210(mm)

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

## 大容量炸鸡炉系列

我们新系列的大容量压力炸鸡炉炸制的食物更嫩,多汁,味道更鲜美。吸油量更少,总体用油量减少,食品产量更高,投资回报率更高。想要提高生产率并节省后台成本,可以尝试这几款大容量高压炸鸡炉。

## large-capacity pressure fryers

Our new range of large capacity pressure fryers produce more tender, juicy and delicious food. Less oil absorption means less overall oil usage, higher food yields and a better return on your investment. To increase productivity and save back-office costs, try these large capacity pressure fryers.



● PFE-5910



● OFE-5910



● PFG-5910

# FEATURES 功能特点



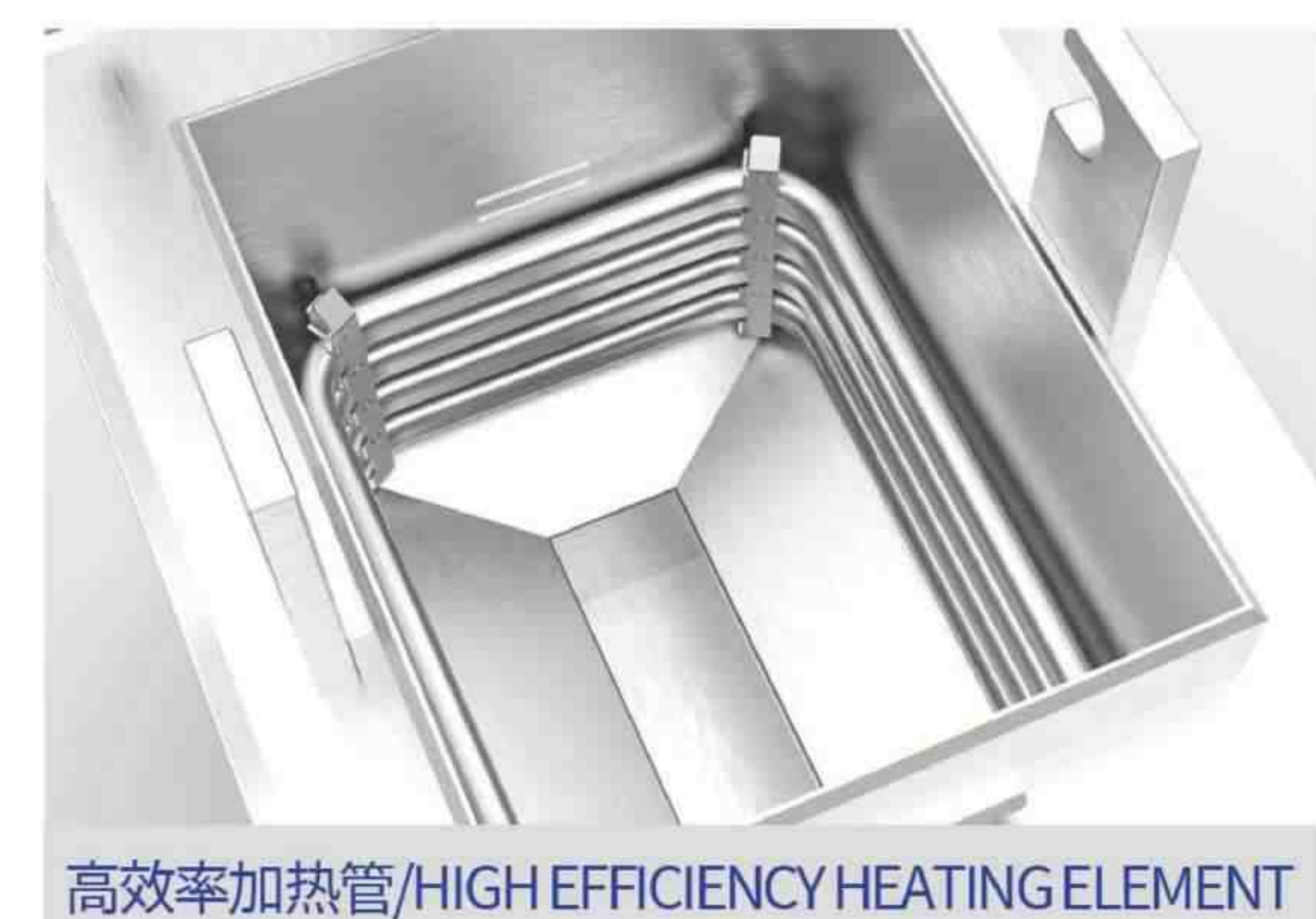
微电脑控温准确,自定义保存多种菜单,新手也能轻松操作

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



17千瓦大功率加热管,迅速升温,缩短烹饪时间

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



- 实用大容量, 轻松应对大客流
- 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
- 智能操作面板, 操作方便
- 移动万向轮, 承载量大且有刹车功能

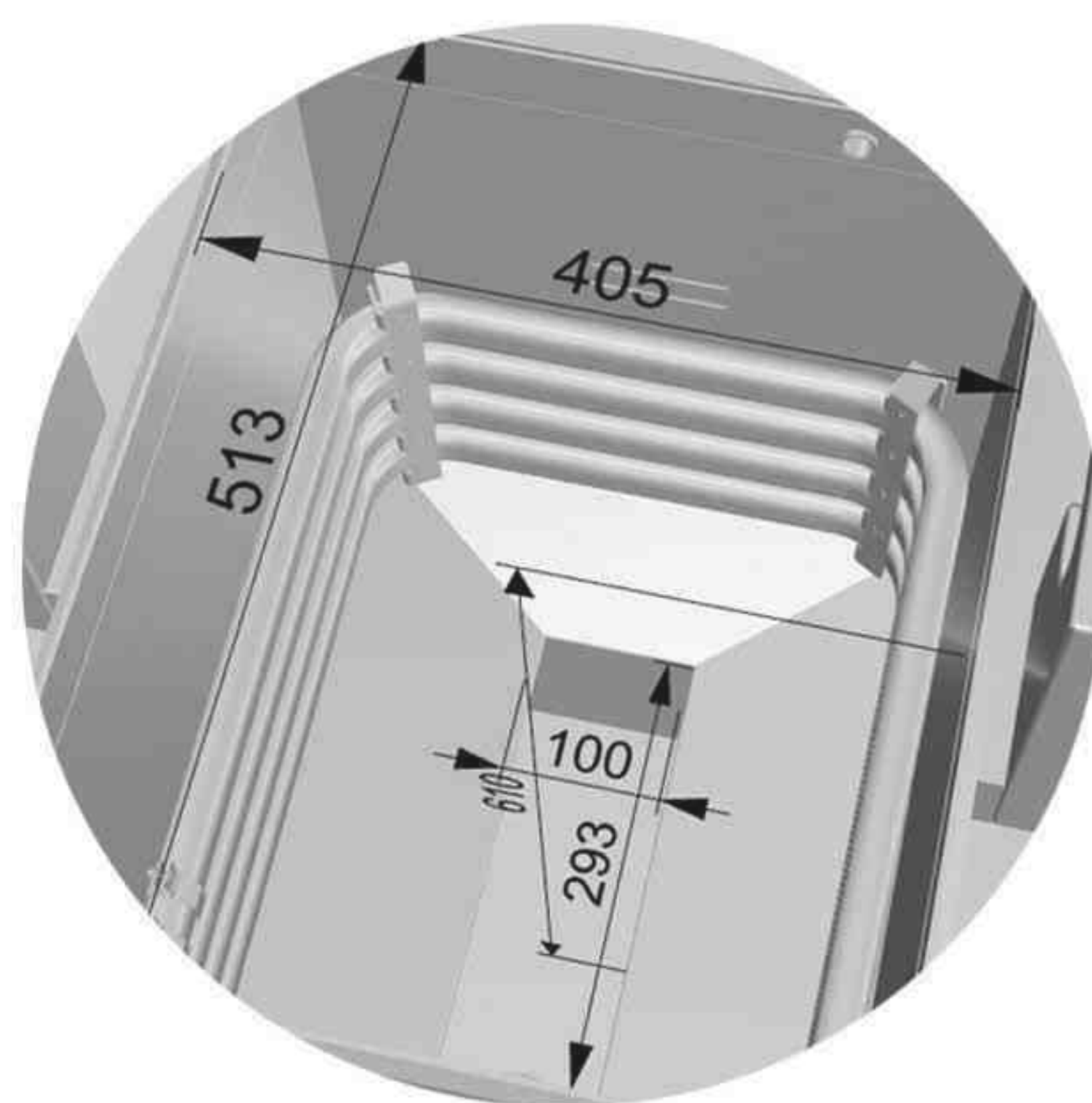
- Practical large capacity, effortlessly handling high customer traffic
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- Intelligent control panel, easy to operate
- Movable universal wheels, large carrying capacity and brake function



## 可烹饪菜单 Cooking Menus

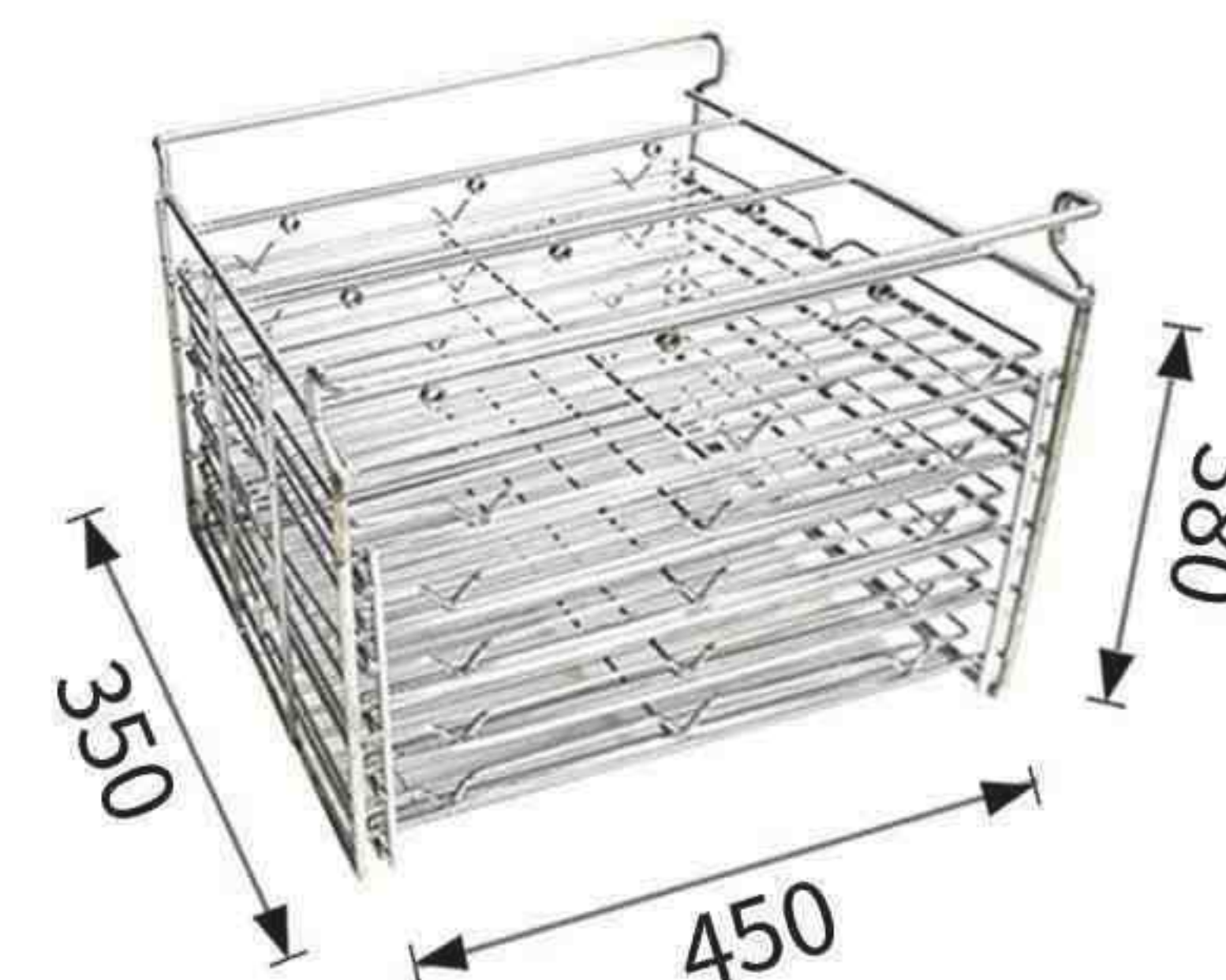
炸鸡/薯条/油条/春卷/猪排/大虾/牛排/鱼片/甜甜圈等特别适用于美式品牌快餐连锁店、主题餐厅、烹炸连锁店和注重品牌发展的连锁店使用。

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.

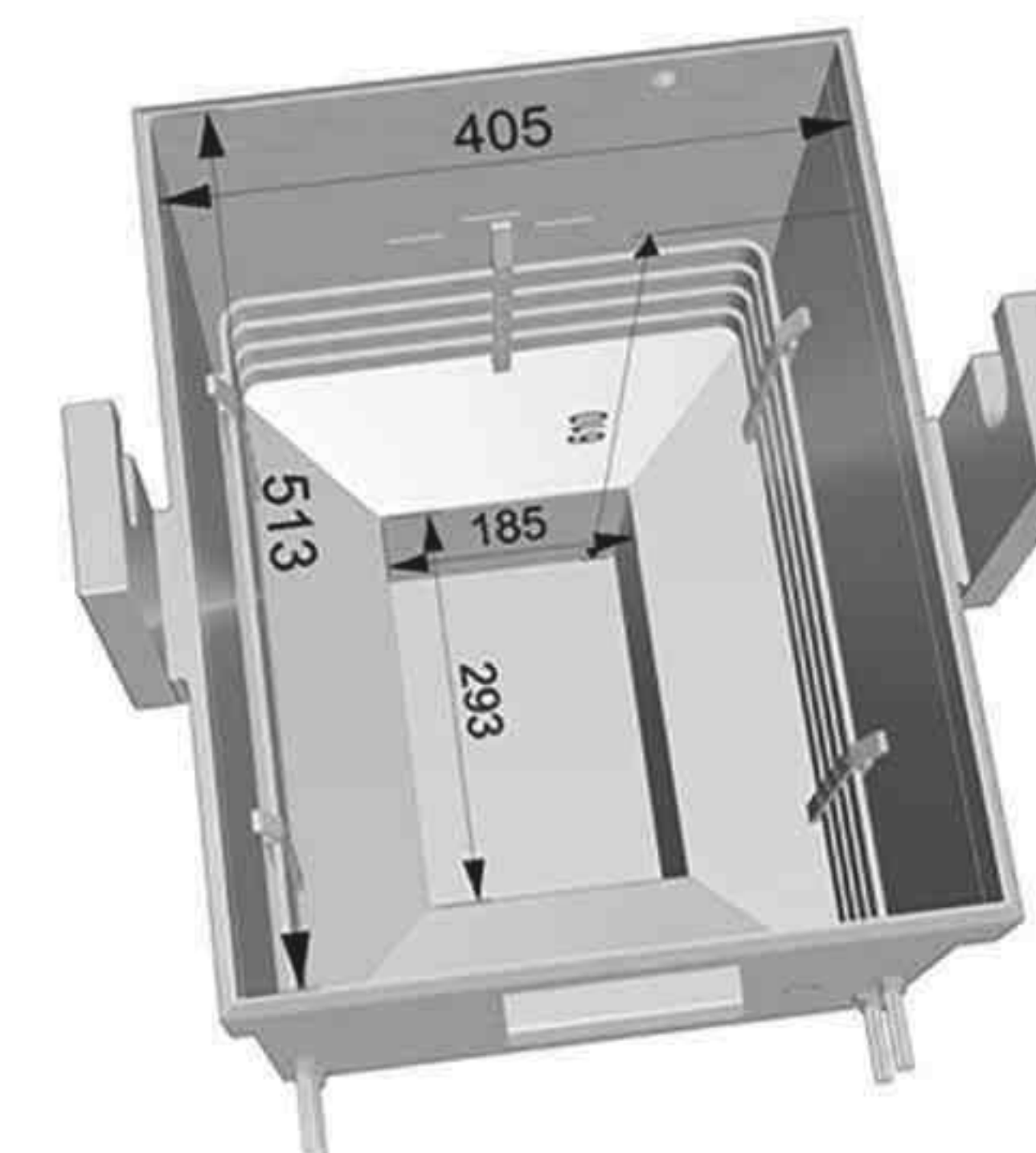


内缸尺寸/Inner cylinder size(mm)

● PFG-5910



炸篮尺寸/Basket size(mm)



内缸尺寸/Inner cylinder size(mm)

● PFE-5910 ● OFE-5910

- 8头鸡压力电炸鸡炉
- 8-head Electric Pressure Fryers



### PFE-5910

电压/VOLTAGE: 3N~380V/50Hz

功率/POWER: 17kW

油容量/OIL CAPACITY: 45L

温度范围/TEMP.RANGE: 90°C-190°C

净重/NET WEIGHT: 344kg

尺寸/DIMENSION: 1040X615X1530(mm)

- 8头鸡开口油炸锅
- 8-head Electric Open Fryers



### OFE-5910

电压/VOLTAGE: 3N~380V/50Hz

功率/POWER: 17kW

油容量/OIL CAPACITY: 45L

温度范围/TEMP.RANGE: 90°C-190°C

净重/NET WEIGHT: 344kg

尺寸/DIMENSION: 1040X615X1530(mm)

- 8头鸡压力燃气炸鸡炉
- 8-head Gas Pressure Fryers



### PFG-5910

电压/VOLTAGE: 220V~/50Hz

能源/ENERGY: LPG/Natural Gas

额定热负荷/RATED THERMAL LOAD: 17.4kW

油容量/OIL CAPACITY: 45L

温度范围/TEMP.RANGE: 90°C-190°C

净重/NET WEIGHT: 344kg

尺寸/DIMENSION: 1040X615X1530(mm)

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

## 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 open deep 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-213



● OFE-H213



● OFE-413



● OFE-H413

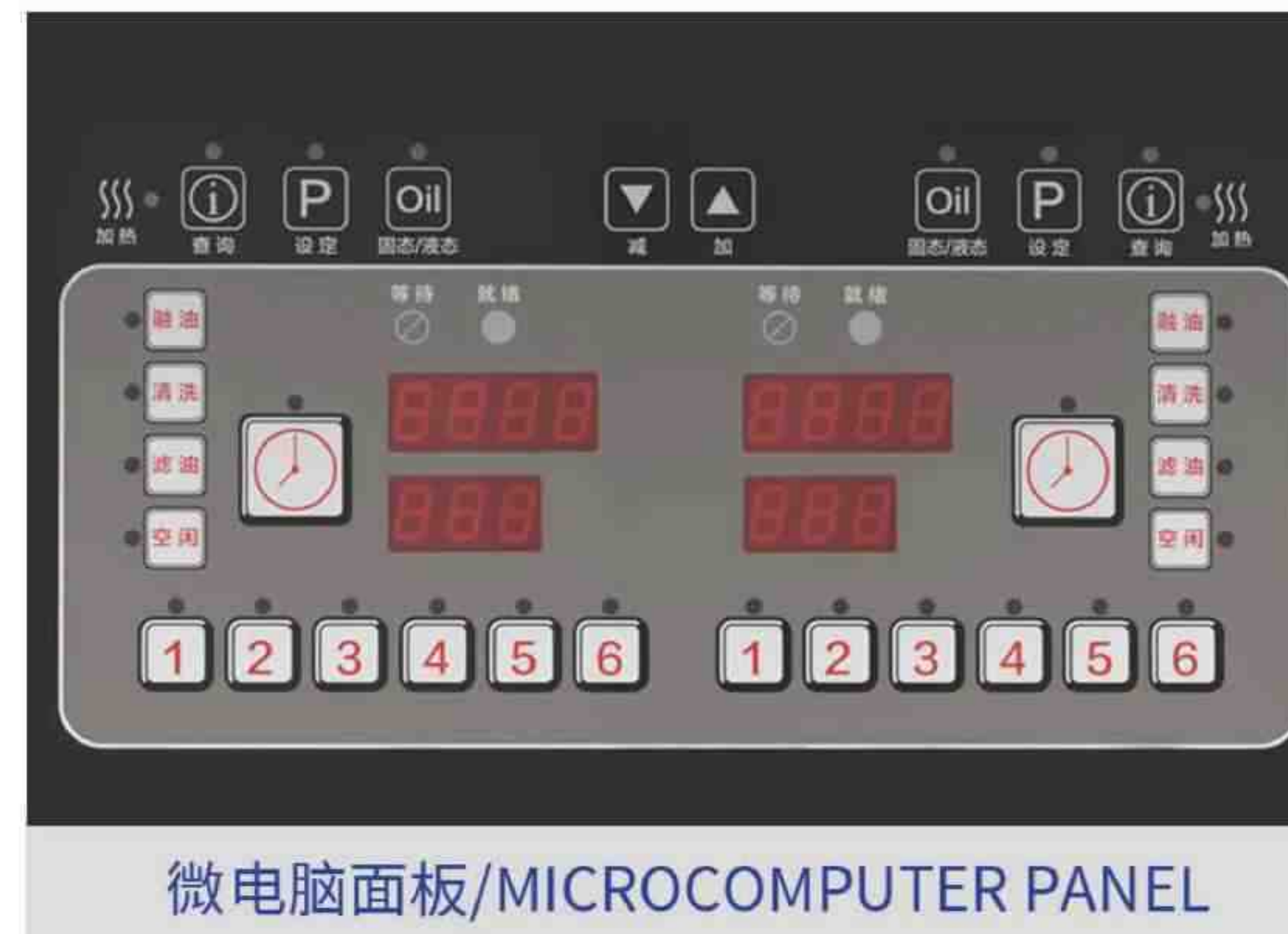
# FEATURES 功能特点



扁形发热管/FLAT HEATING TUBE

扁管面积大，热效率高，对油的破坏性小，大功率加速升温。

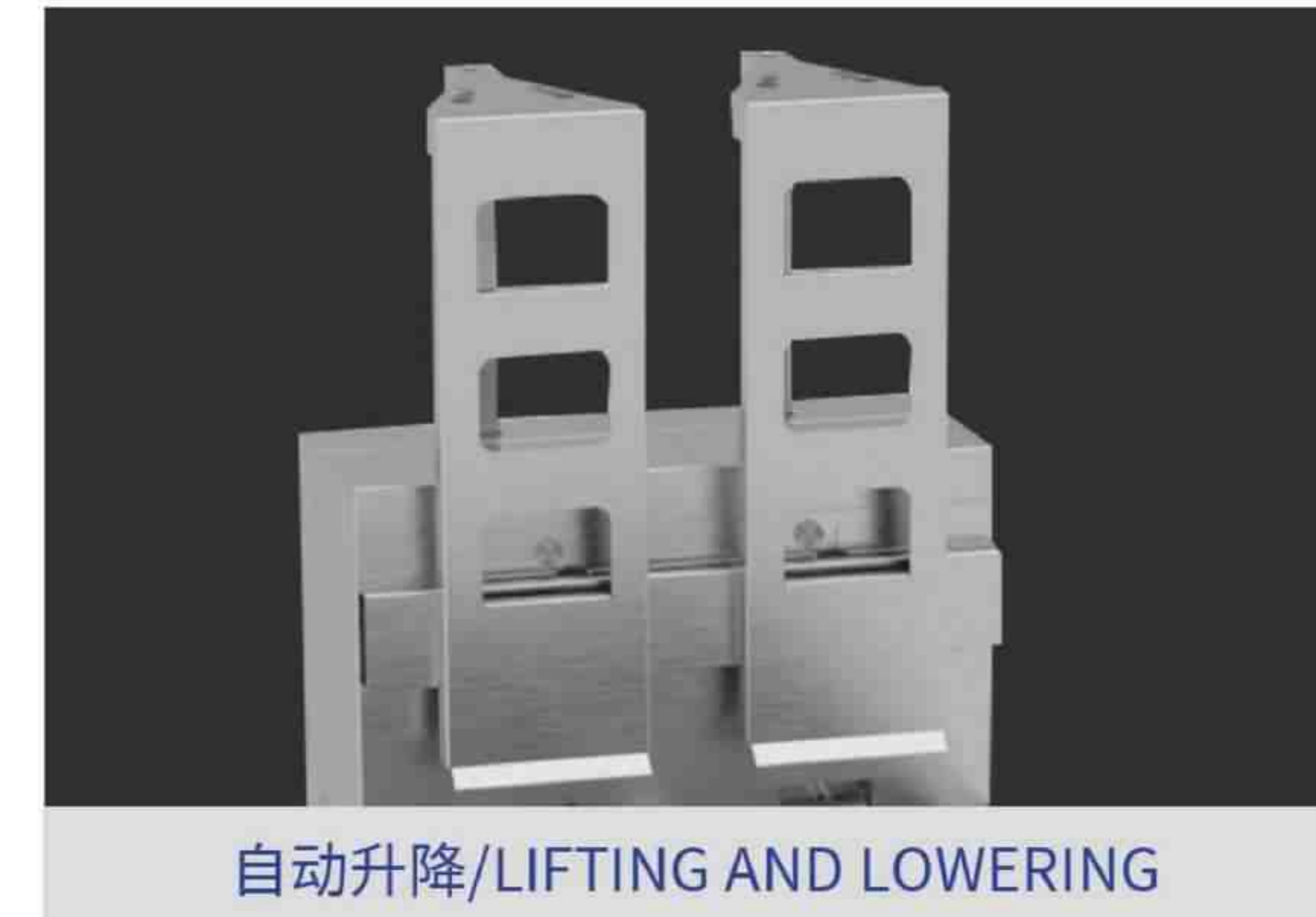
The flat tube has a large surface area, high thermal efficiency, minimal damage to oil, and high power for rapid heating.



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。

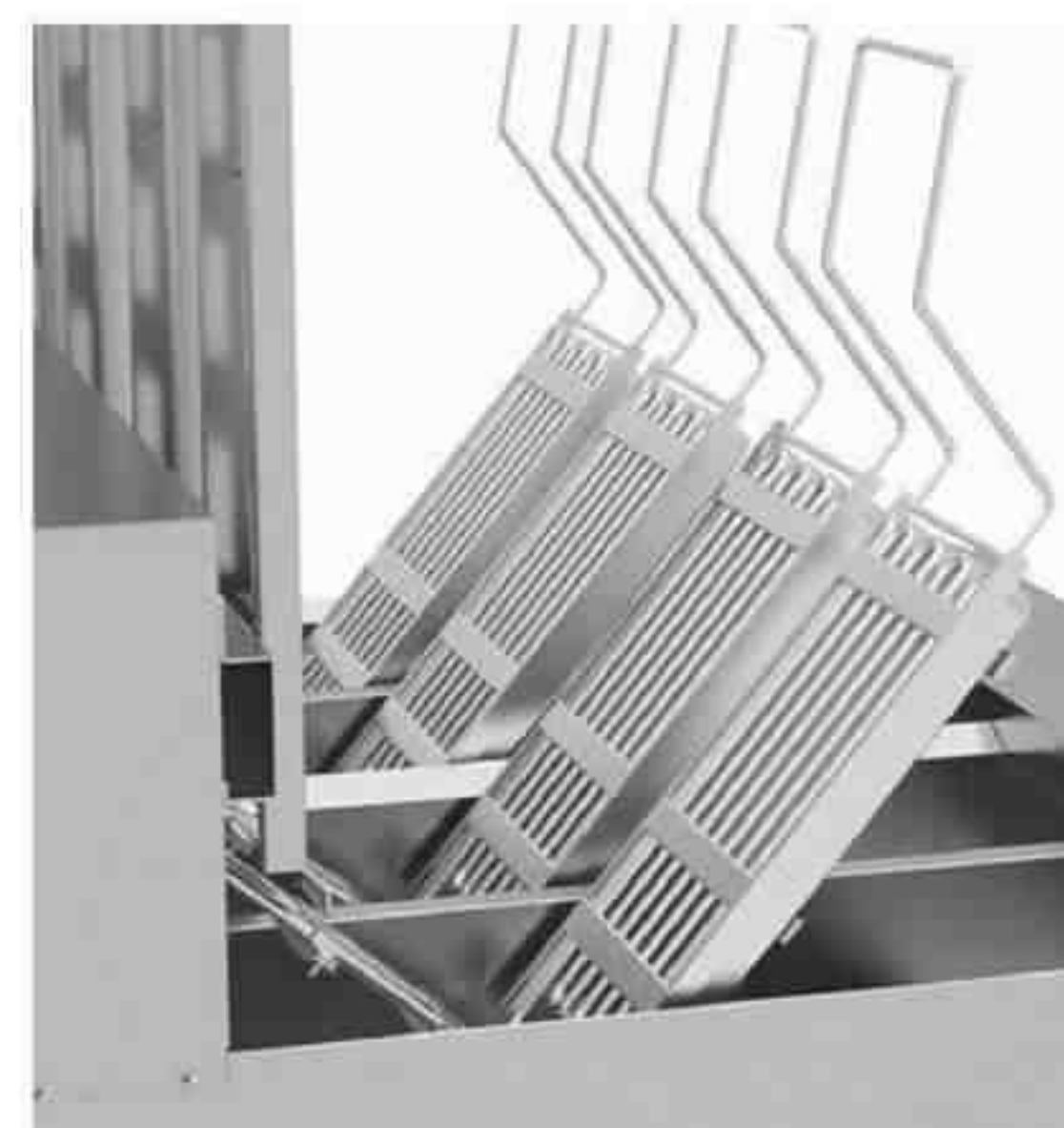
The microcomputer controls the temperature accurately, and multiple menus can be customized and saved, so even novices can operate it easily



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

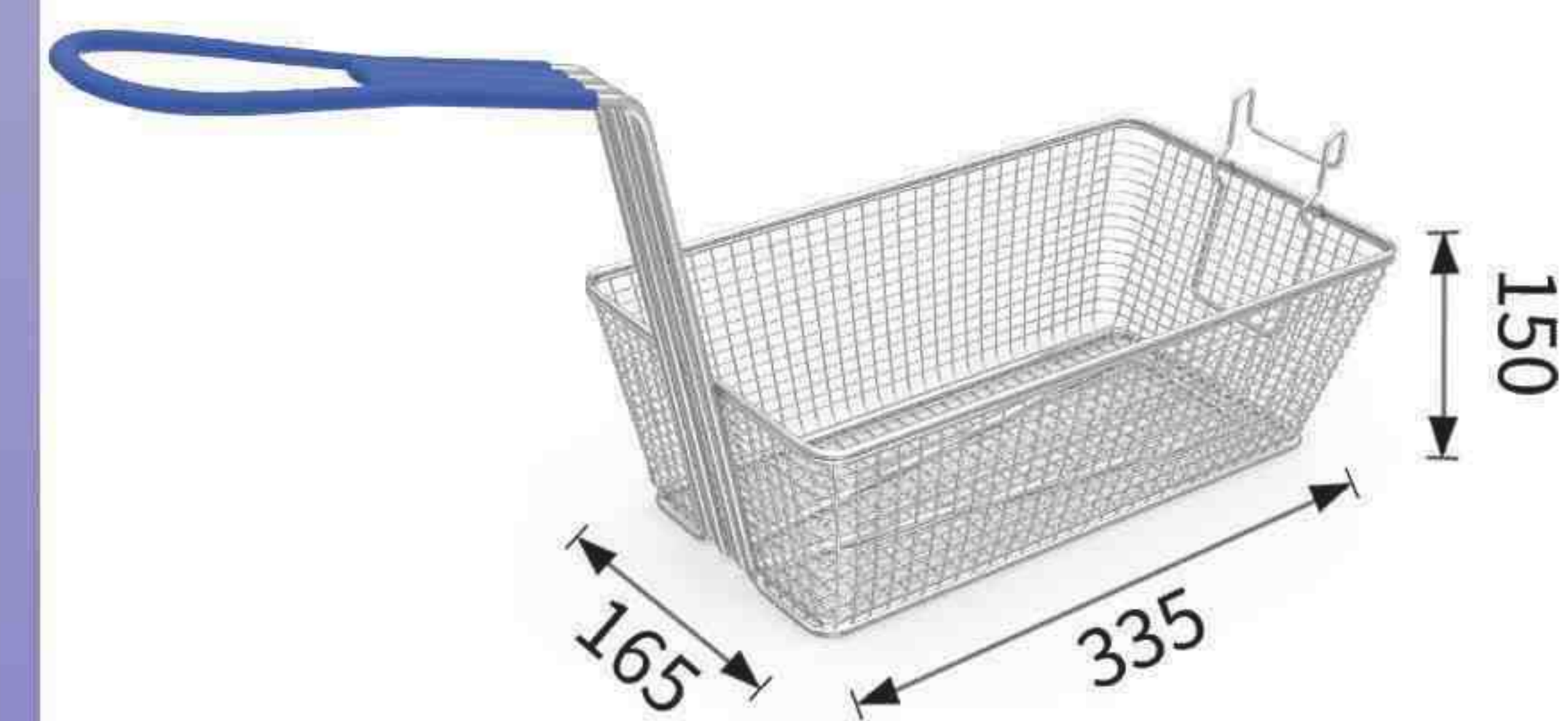
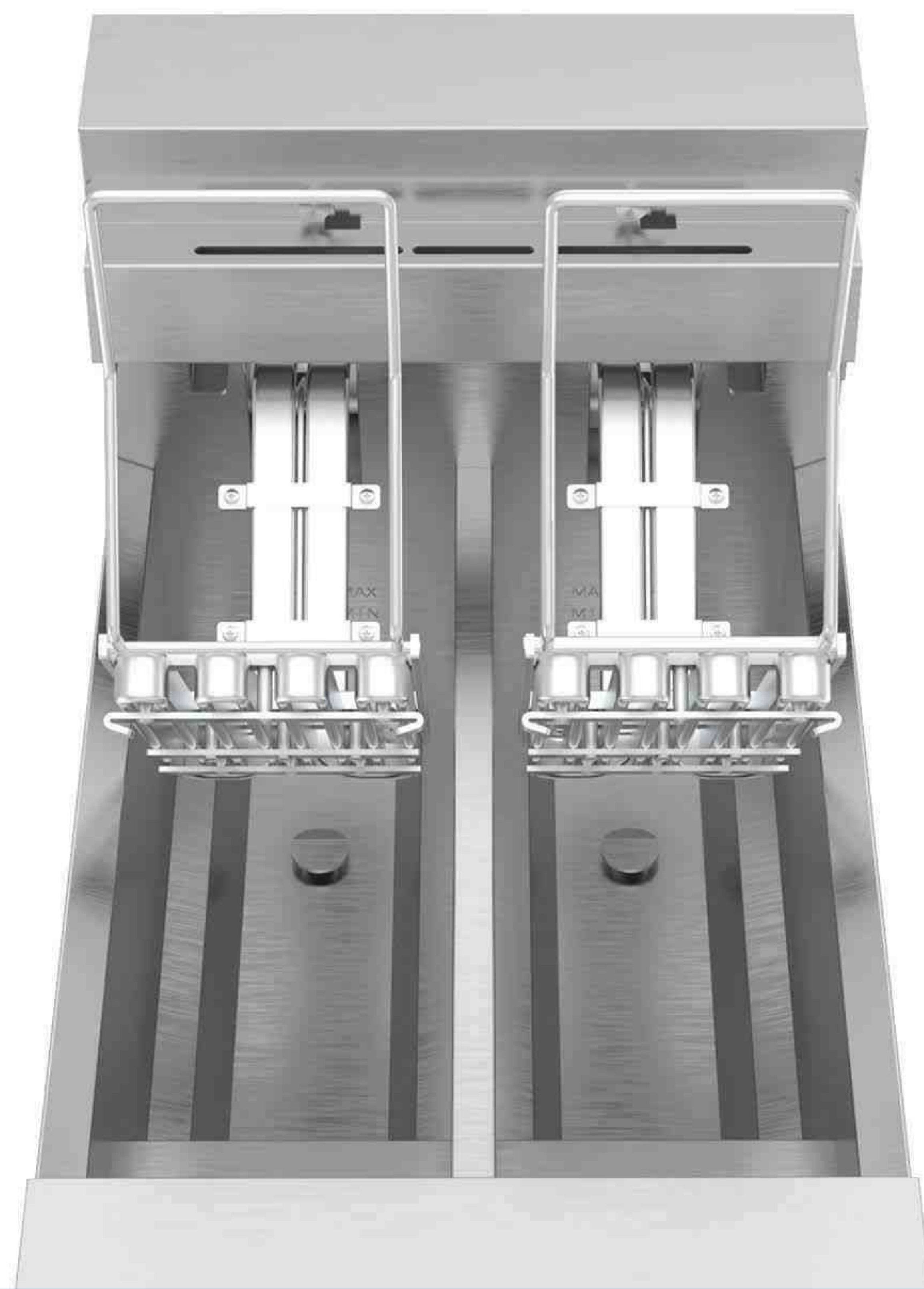
- Intelligent control panel, easy to operate
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- A variety of cylinder sizes to choose from
- Movable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

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



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



- 四缸微电脑电炸炉
- Four-tank microcomputer electric fryer



- 自动升降四缸微电脑电炸炉
- Auto-lift four-tank microcomputer electric fryer



| OFE-213                        | OFE-H213                       | OFE-413                        | OFE-H413                       |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| 电压/VOLTAGE: 3N~380V/50Hz       | 电压/VOLTAGE: 3N~380V/50Hz       | 电压/VOLTAGE: 3N~380V/50Hz       | 电压/VOLTAGE: 3N~380V/50Hz       |
| 功率/POWER: 14.3kW               | 功率/POWER: 14.3kW               | 功率/POWER: 14.3kW+14.3kW        | 功率/POWER: 14.3kW+14.3kW        |
| 油容量/OIL CAPACITY: 11.6LX2      | 油容量/OIL CAPACITY: 11.6LX2      | 油容量/OIL CAPACITY: 11.6LX4      | 油容量/OIL CAPACITY: 11.6LX4      |
| 温度范围/TEMP.RANGE: 90℃-190℃      | 温度范围/TEMP.RANGE: 90℃-190℃      | 温度范围/TEMP.RANGE: 90℃-190℃      | 温度范围/TEMP.RANGE: 90℃-190℃      |
| 净重/NET WEIGHT: 100kg           | 净重/NET WEIGHT: 115kg           | 净重/NET WEIGHT: 165kg           | 净重/NET WEIGHT: 197kg           |
| 尺寸/DIMENSION: 820X430X1175(mm) | 尺寸/DIMENSION: 865X430X1210(mm) | 尺寸/DIMENSION: 820X820X1175(mm) | 尺寸/DIMENSION: 865X820X1210(mm) |

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

## 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-126



● OFE-H126

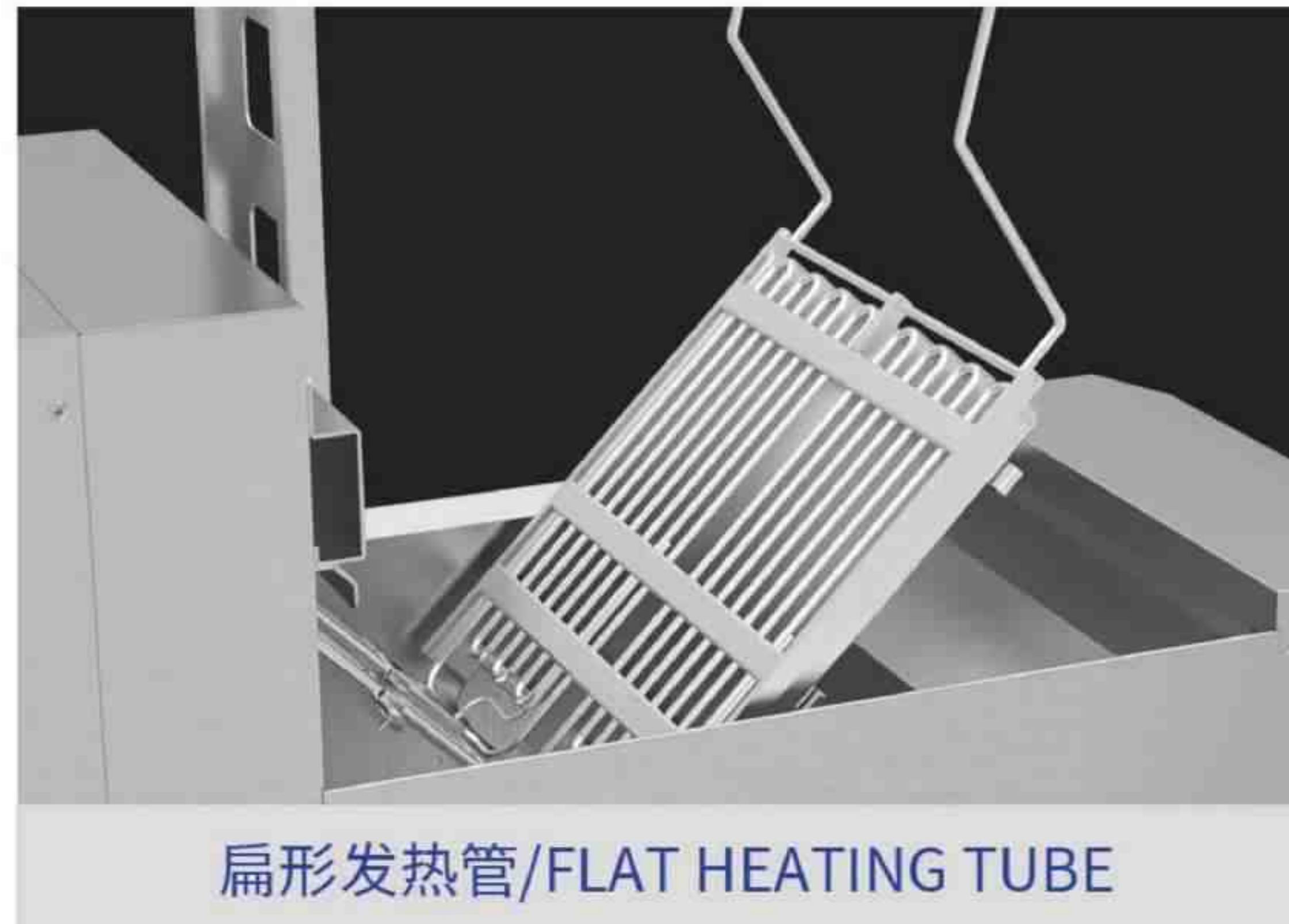


● OFE-226



● OFE-H226

# FEATURES 功能特点



扁形发热管/FLAT HEATING TUBE

扁管面积大，热效率高，对油的破坏性小，大功率加速升温

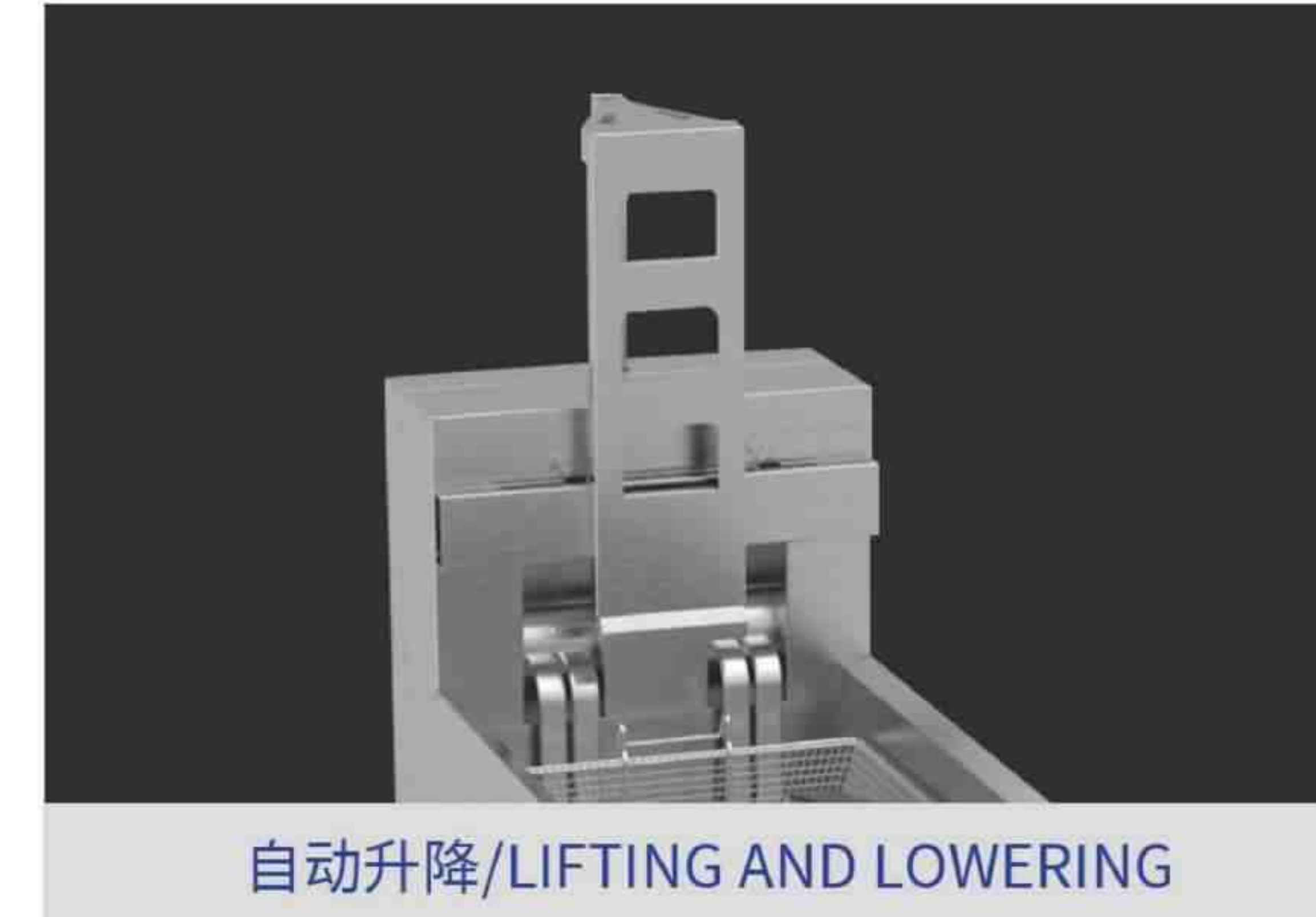
The flat tube has a large surface area, high thermal efficiency, minimal damage to oil, and high power for rapid heating.



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

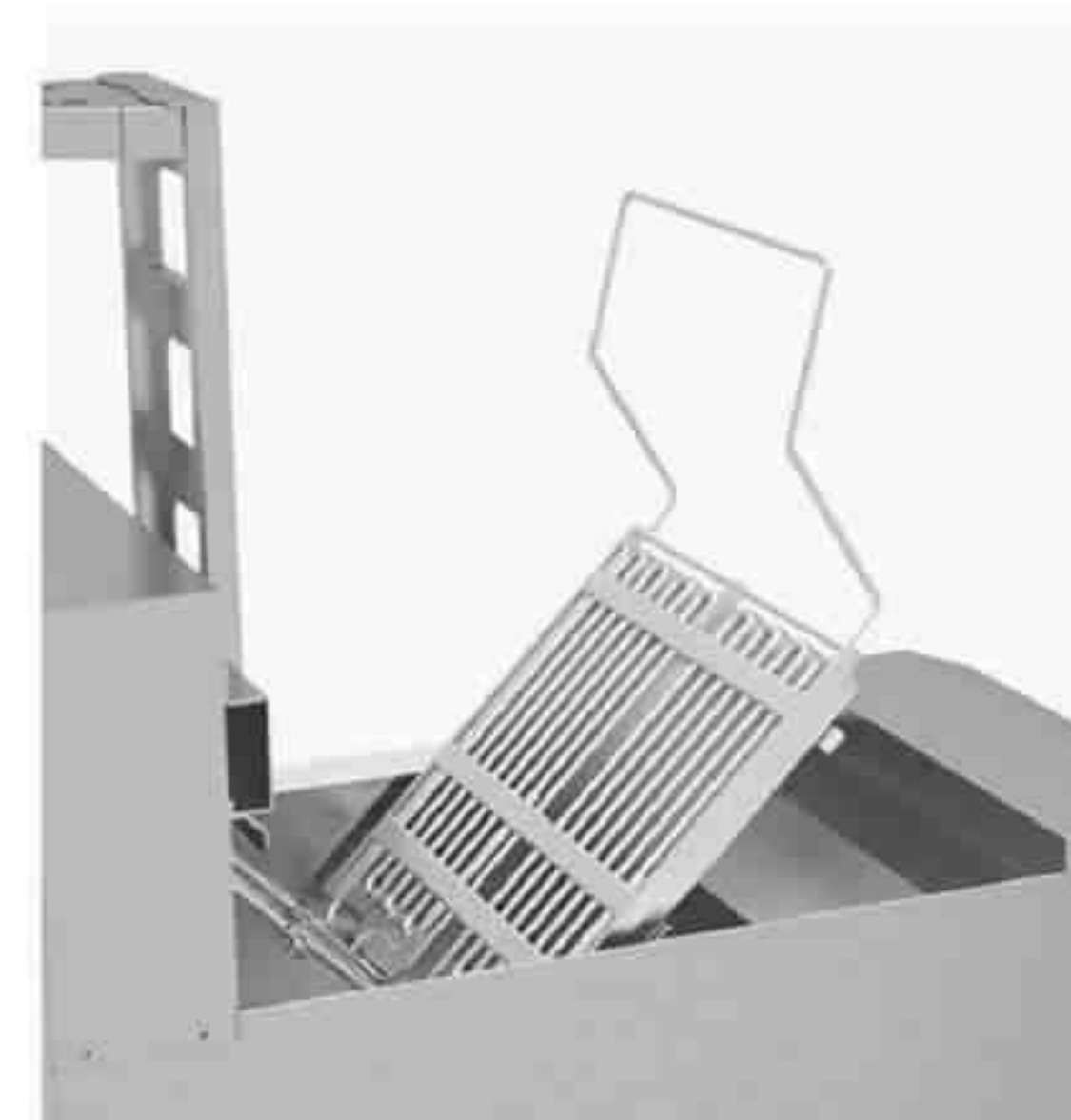
The microcomputer controls the temperature accurately, and multiple menus can be customized and saved, so even novices can operate it easily



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

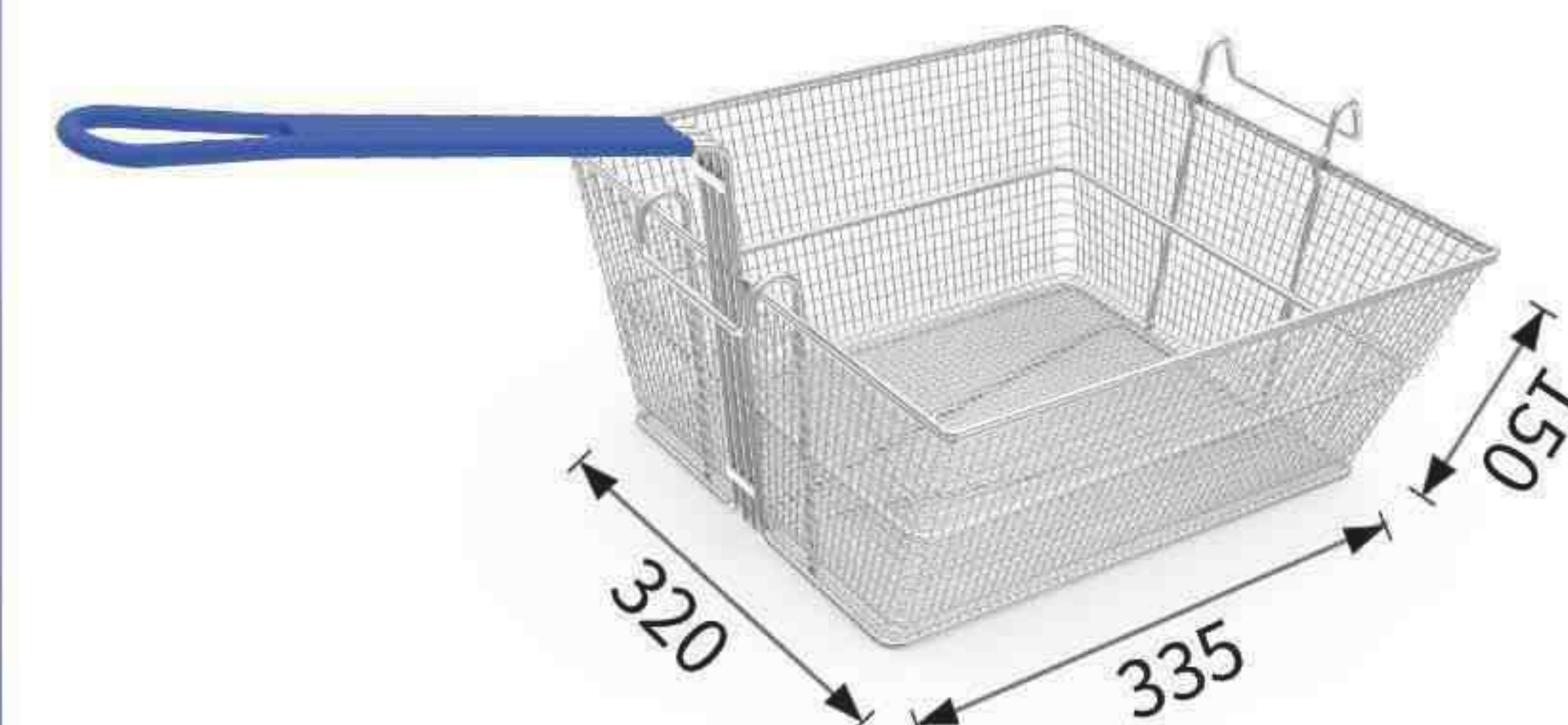
- Intelligent control panel, easy to operate
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- A variety of cylinder sizes to choose from
- Movable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



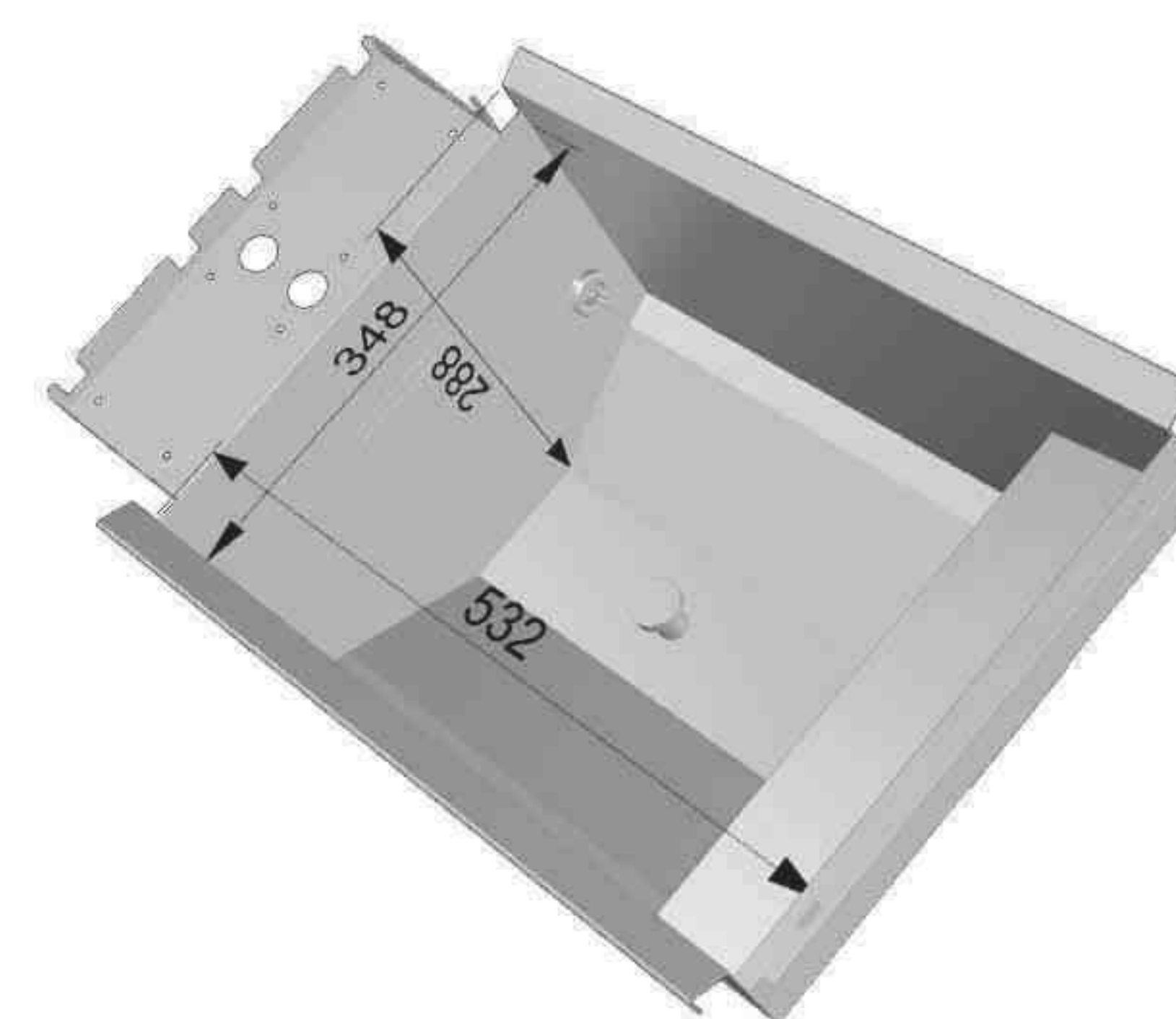
## 可烹饪菜单 Cooking Menus

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)

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



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



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



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



| OFE-126                        | OFE-H126                       | OFE-226                        | OFE-H226                       |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| 电压/VOLTAGE: 3N~380V/50Hz       | 电压/VOLTAGE: 3N~380V/50Hz       | 电压/VOLTAGE: 3N~380V/50Hz       | 电压/VOLTAGE: 3N~380V/50Hz       |
| 功率/POWER: 14.3kW               | 功率/POWER: 14.3kW               | 功率/POWER: 14.3kW+14.3kW        | 功率/POWER: 14.3kW+14.3kW        |
| 油容量/OIL CAPACITY: 21.5L        | 油容量/OIL CAPACITY: 21.5L        | 油容量/OIL CAPACITY: 21.5LX2      | 油容量/OIL CAPACITY: 21.5LX2      |
| 温度范围/TEMP.RANGE: 90°C-190°C    | 温度范围/TEMP.RANGE: 90°C-190°C    | 温度范围/TEMP.RANGE: 90°C-190°C    | 温度范围/TEMP.RANGE: 90°C-190°C    |
| 净重/NET WEIGHT: 86kg            | 净重/NET WEIGHT: 98kg            | 净重/NET WEIGHT: 145kg           | 净重/NET WEIGHT: 165kg           |
| 尺寸/DIMENSION: 820X400X1175(mm) | 尺寸/DIMENSION: 865X400X1210(mm) | 尺寸/DIMENSION: 820X800X1175(mm) | 尺寸/DIMENSION: 865X800X1210(mm) |

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

## 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-275



● OFE-H275



● OFE-215



● OFE-H215

# 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

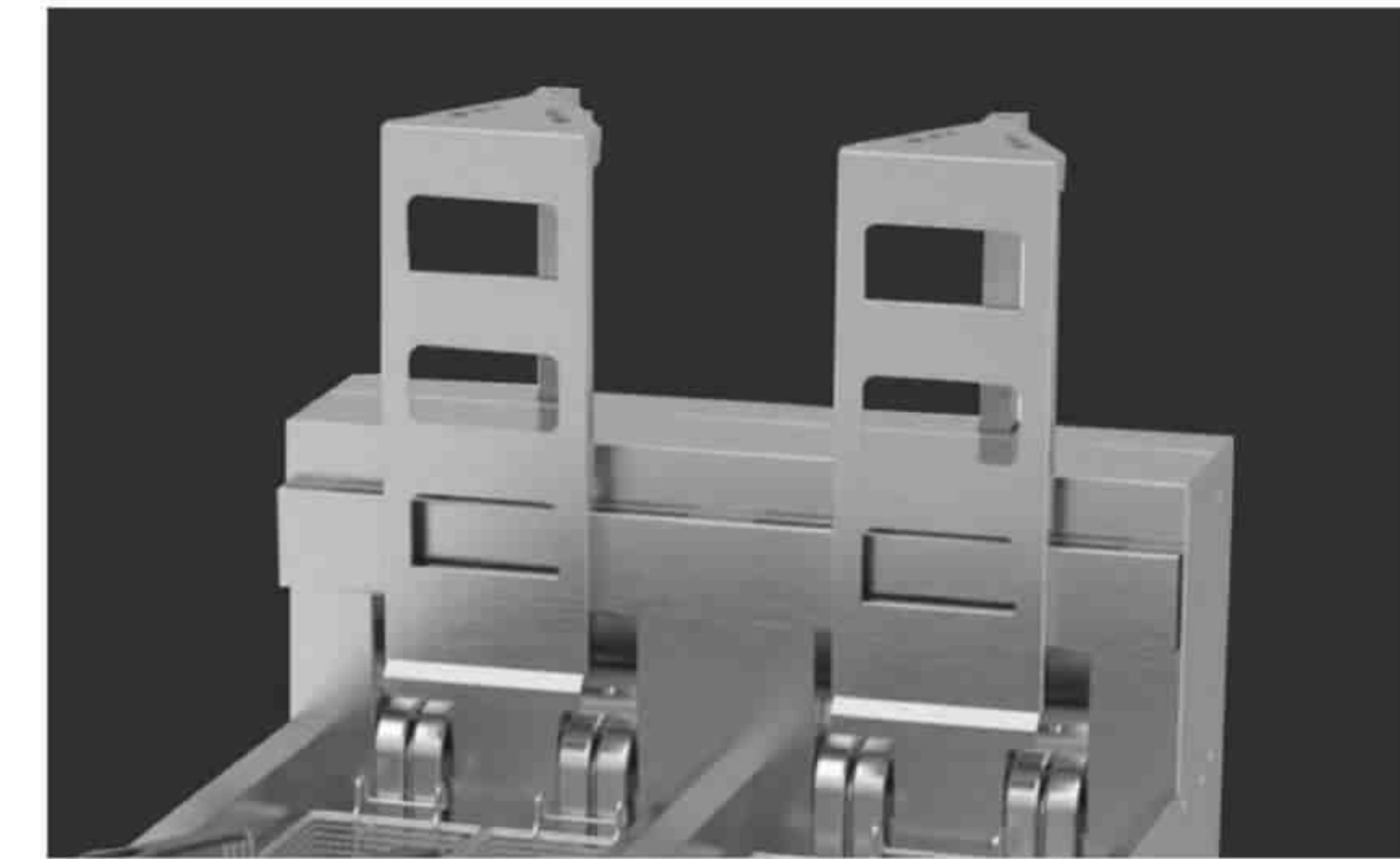
The microcomputer controls the temperature accurately, and multiple menus can be customized and saved, so even novices can operate it easily



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.



自动升降/LIFTING AND LOWERING

自动升降炸制,一键掌控!智能调节,精准酥脆,美味轻松出炉

Automatic lifting frying, one-button control! Smart adjustment, perfectly crispy, effortlessly delicious.



- 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

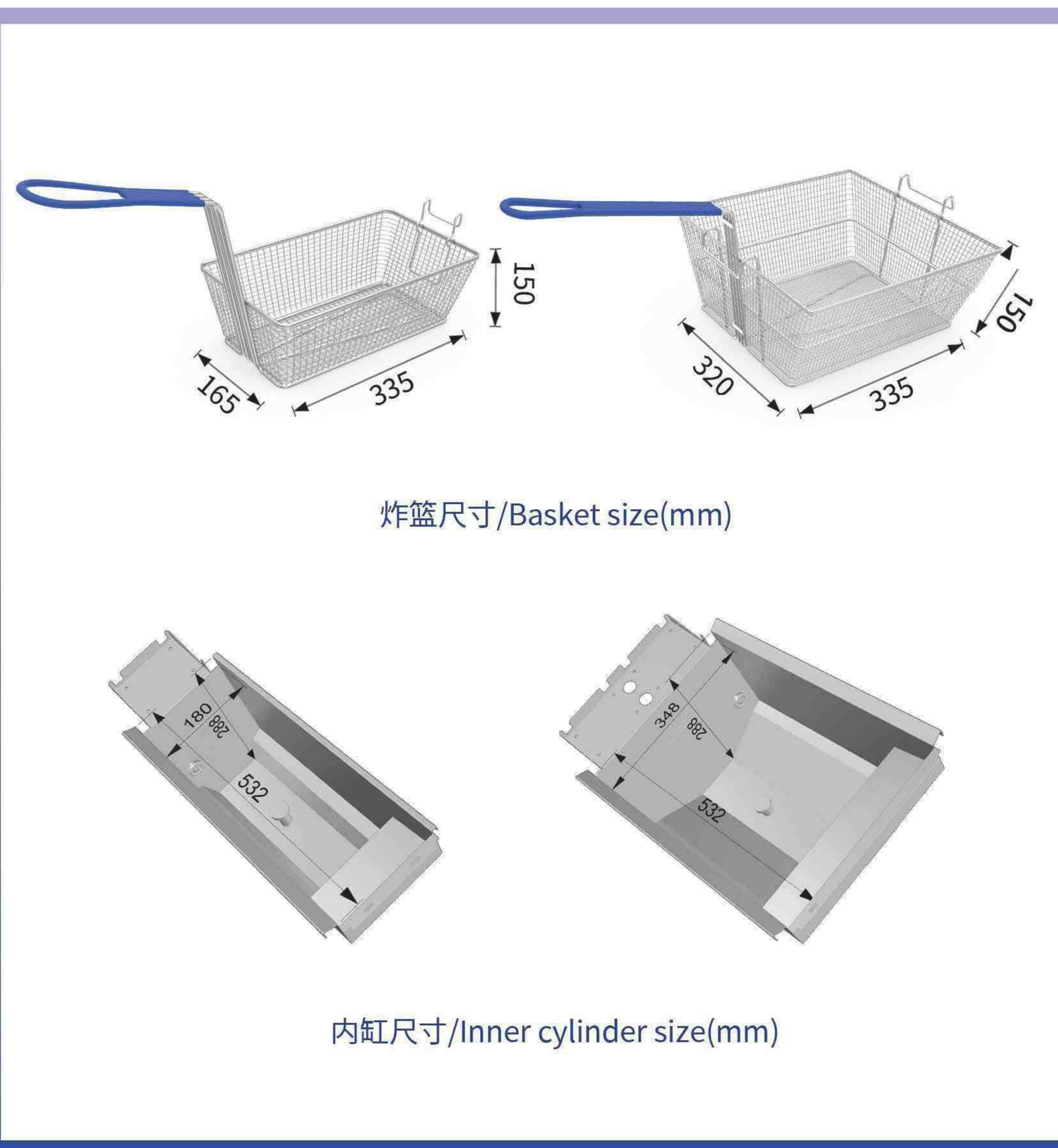
- Intelligent control panel, easy to operate
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- A variety of cylinder sizes to choose from
- Movable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



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



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



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



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



| OFE-275                        | OFE-H275                       | OFE-215                        | OFE-H215                       |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| 电压/VOLTAGE: 3N~380V/50Hz       | 电压/VOLTAGE: 3N~380V/50Hz       | 电压/VOLTAGE: 3N~380V/50Hz       | 电压/VOLTAGE: 3N~380V/50Hz       |
| 功率/POWER: 14.3kW               | 功率/POWER: 14.3kW               | 功率/POWER: 14.3kW+14.3kW        | 功率/POWER: 14.3kW+14.3kW        |
| 油容量/OIL CAPACITY: 7.5L+7.5L    | 油容量/OIL CAPACITY: 7.5L+7.5L    | 油容量/OIL CAPACITY: 15L+15L      | 油容量/OIL CAPACITY: 15L+15L      |
| 温度范围/TEMP.RANGE: 90℃-190℃      | 温度范围/TEMP.RANGE: 90℃-190℃      | 温度范围/TEMP.RANGE: 90℃-190℃      | 温度范围/TEMP.RANGE: 90℃-190℃      |
| 净重/NET WEIGHT: 90kg            | 净重/NET WEIGHT: 103kg           | 净重/NET WEIGHT: /               | 净重/NET WEIGHT: /               |
| 尺寸/DIMENSION: 820X400X1175(mm) | 尺寸/DIMENSION: 775X390X1185(mm) | 尺寸/DIMENSION: 820X800X1175(mm) | 尺寸/DIMENSION: 780X720X1185(mm) |

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

## 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.

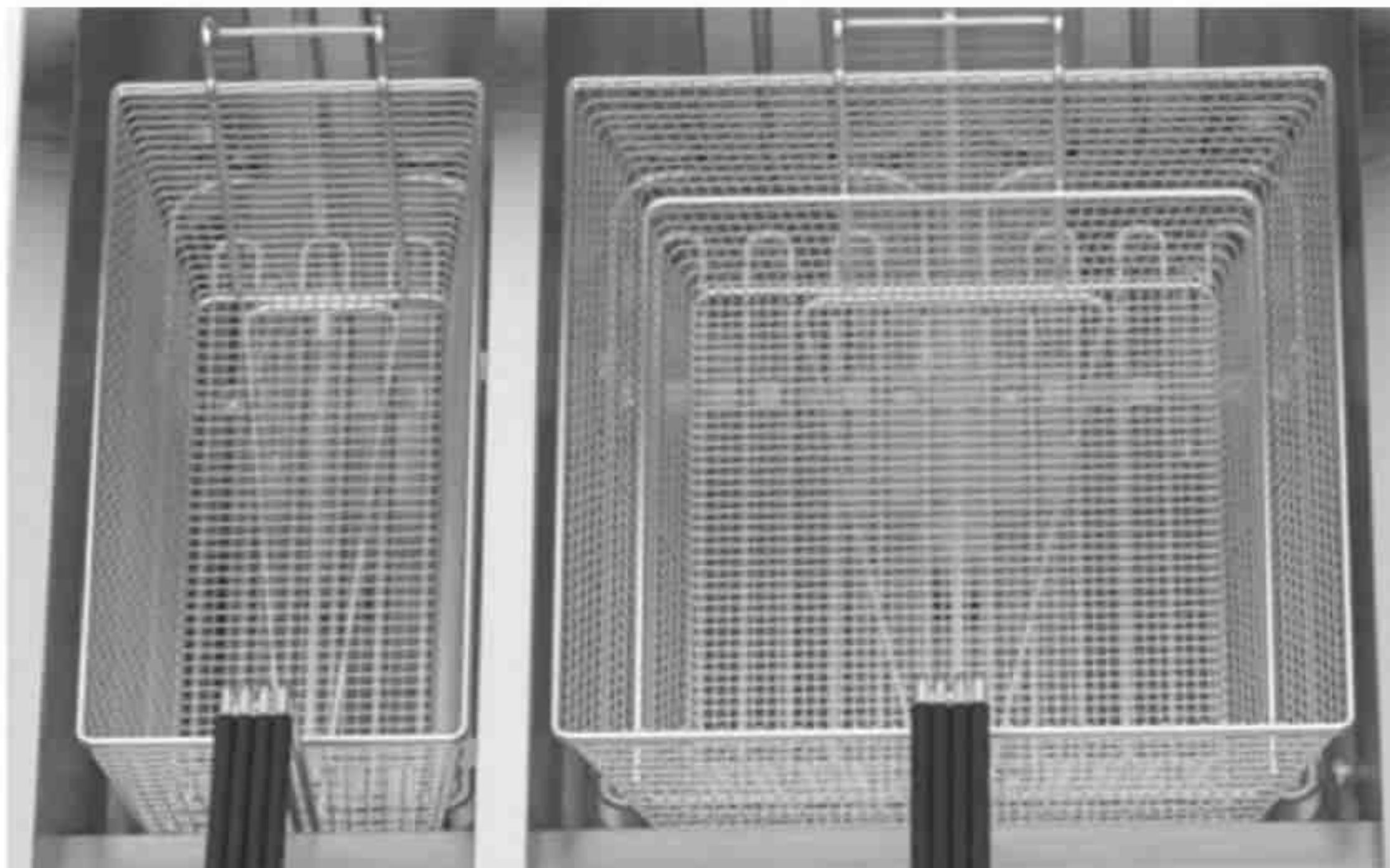


● OFE-239



● OFE-H239

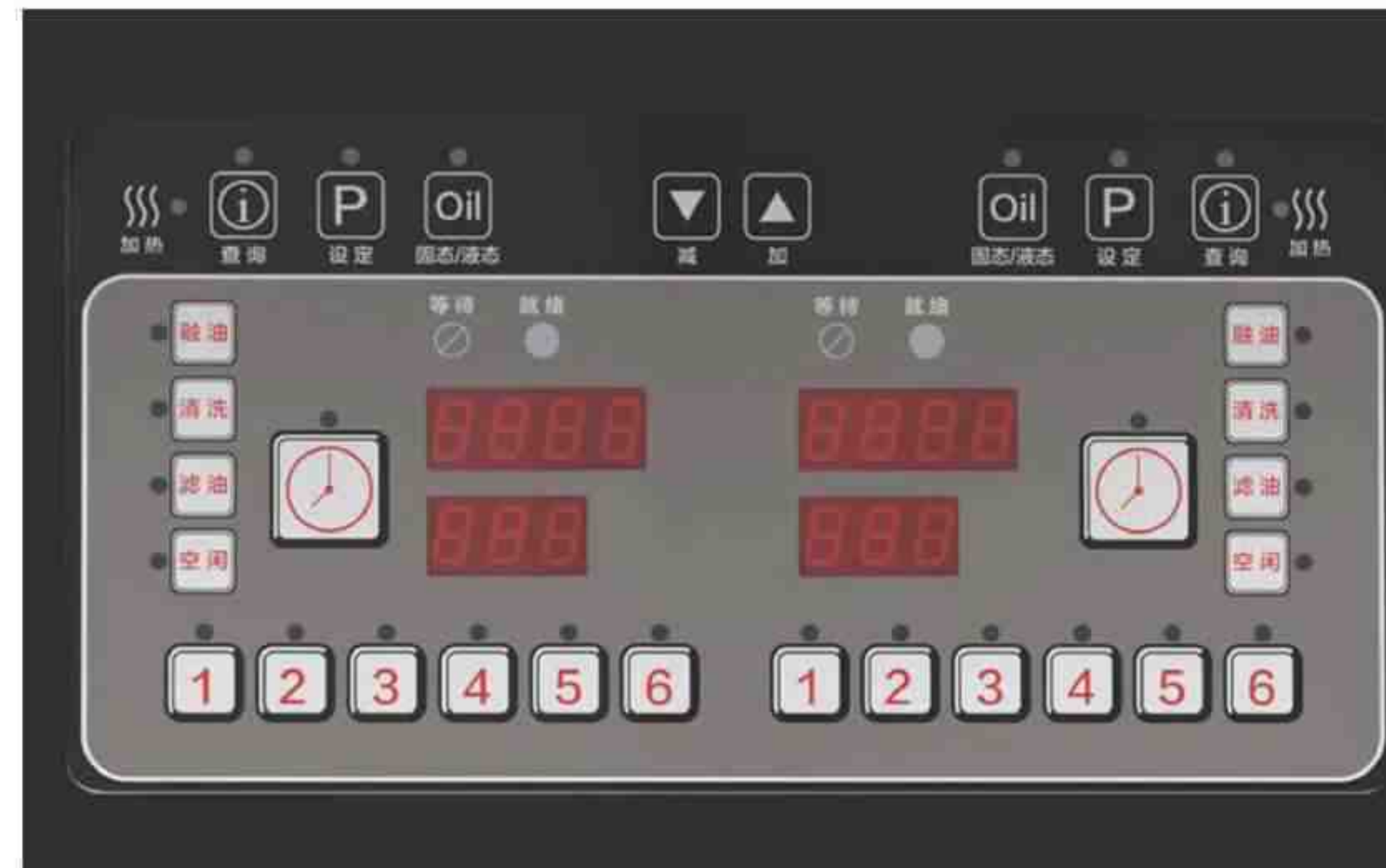
# FEATURES 功能特点



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

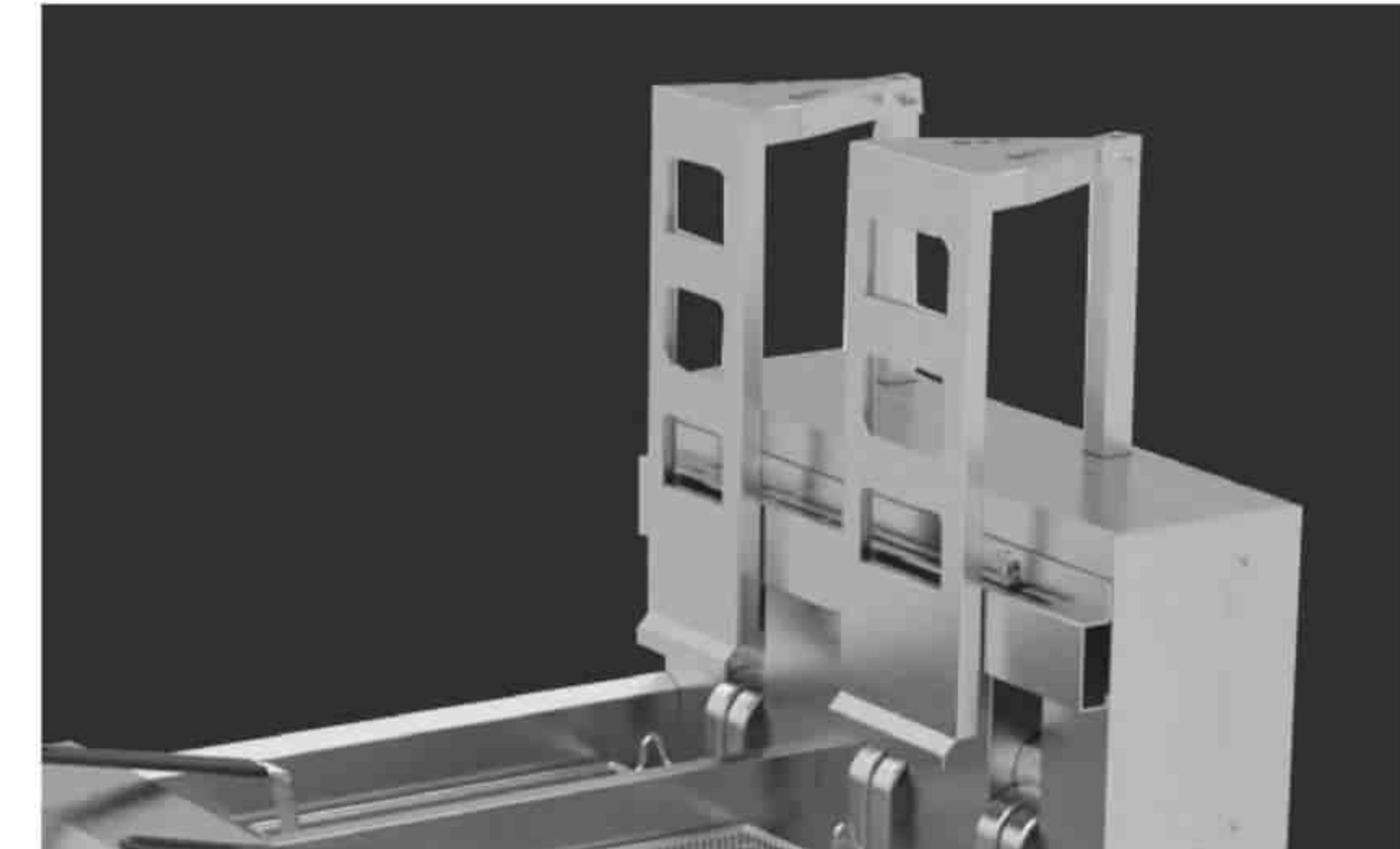
Large basket handles peak large portions, small basket suits small batches with oil savings, flexible and efficient.



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

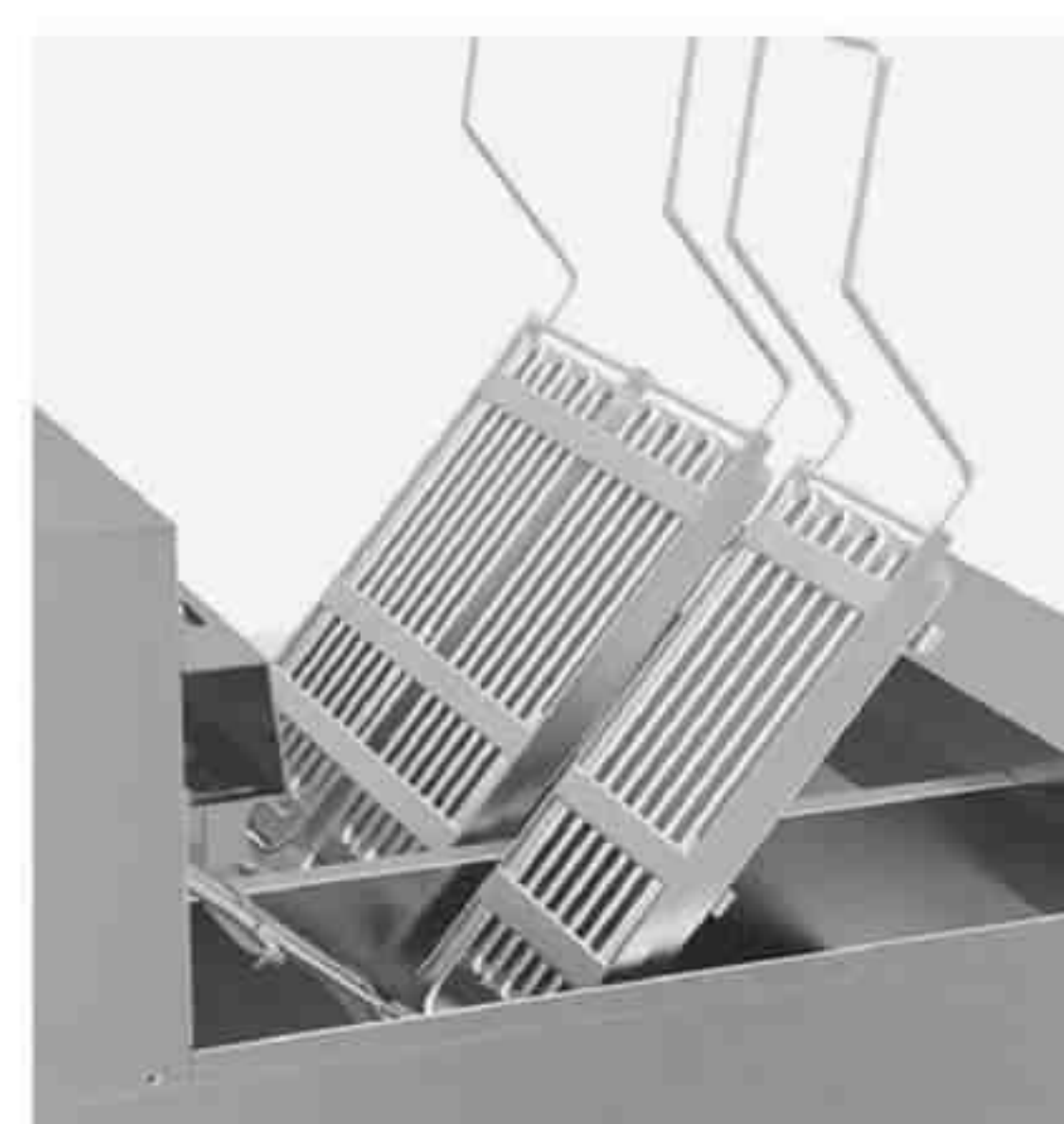
The microcomputer controls the temperature accurately, and multiple menus can be customized and saved, so even novices can operate it easily



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



- 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

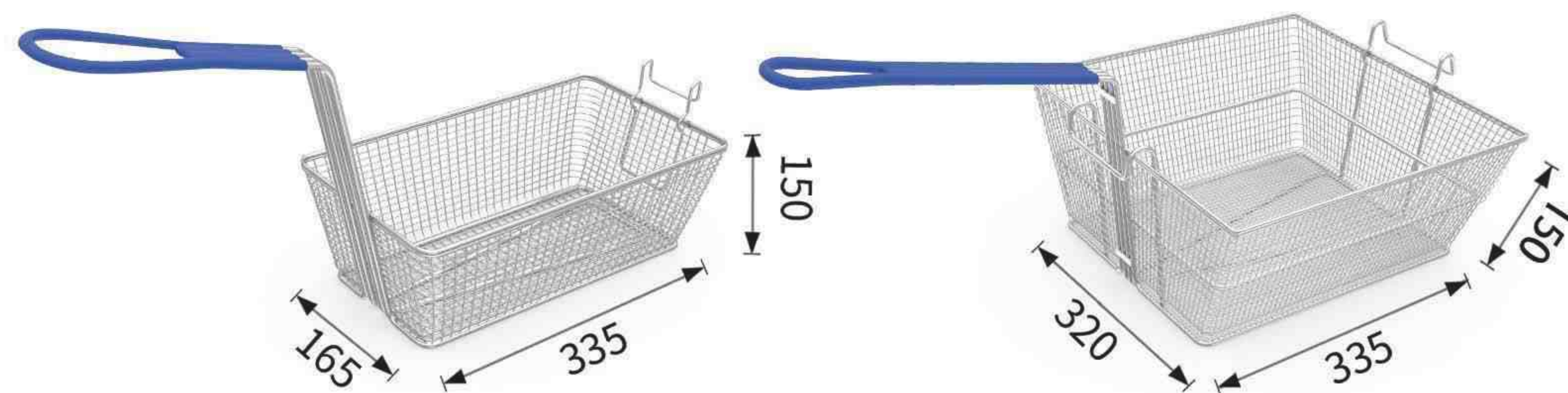
- Intelligent control panel, easy to operate
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- A variety of cylinder sizes to choose from
- Movable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



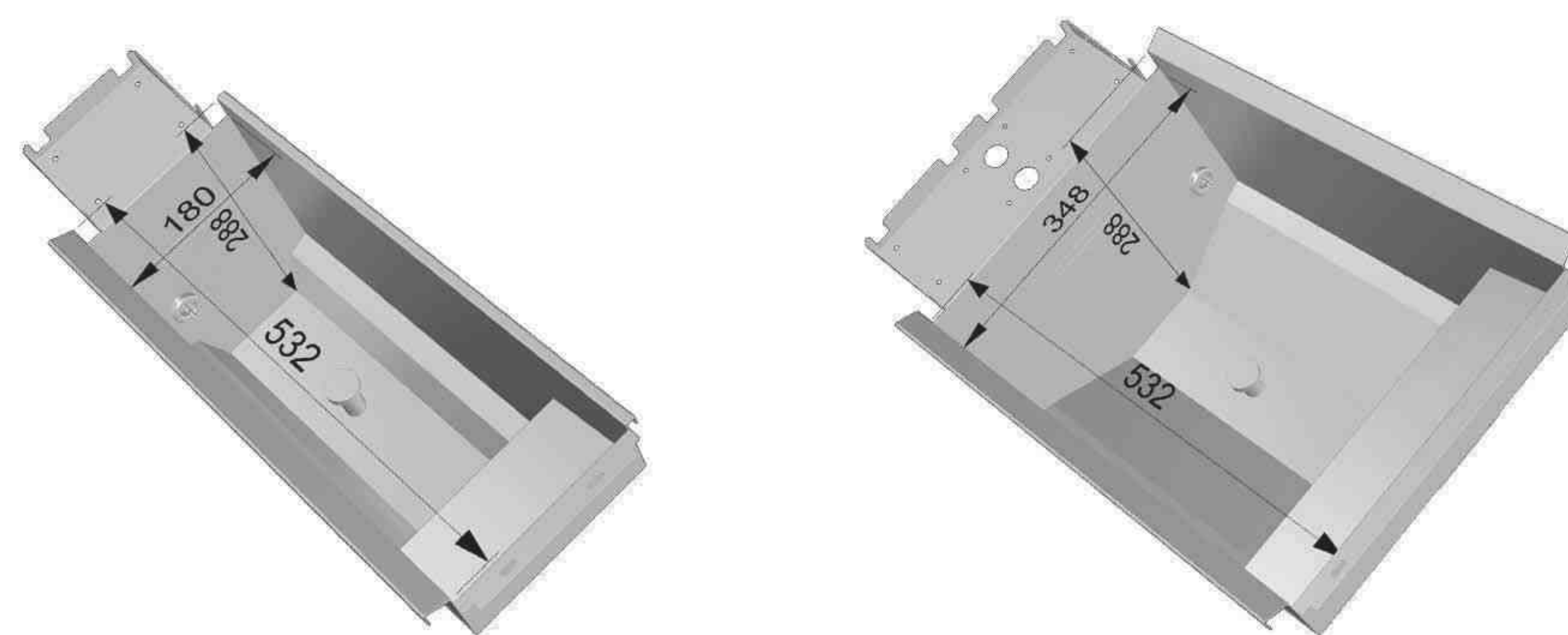
## 可烹饪菜单 Cooking Menus

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°C-190°C

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°C-190°C

净重/NET WEIGHT: 145kg

尺寸/DIMENSION: 865X600X1210(mm)

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

## 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

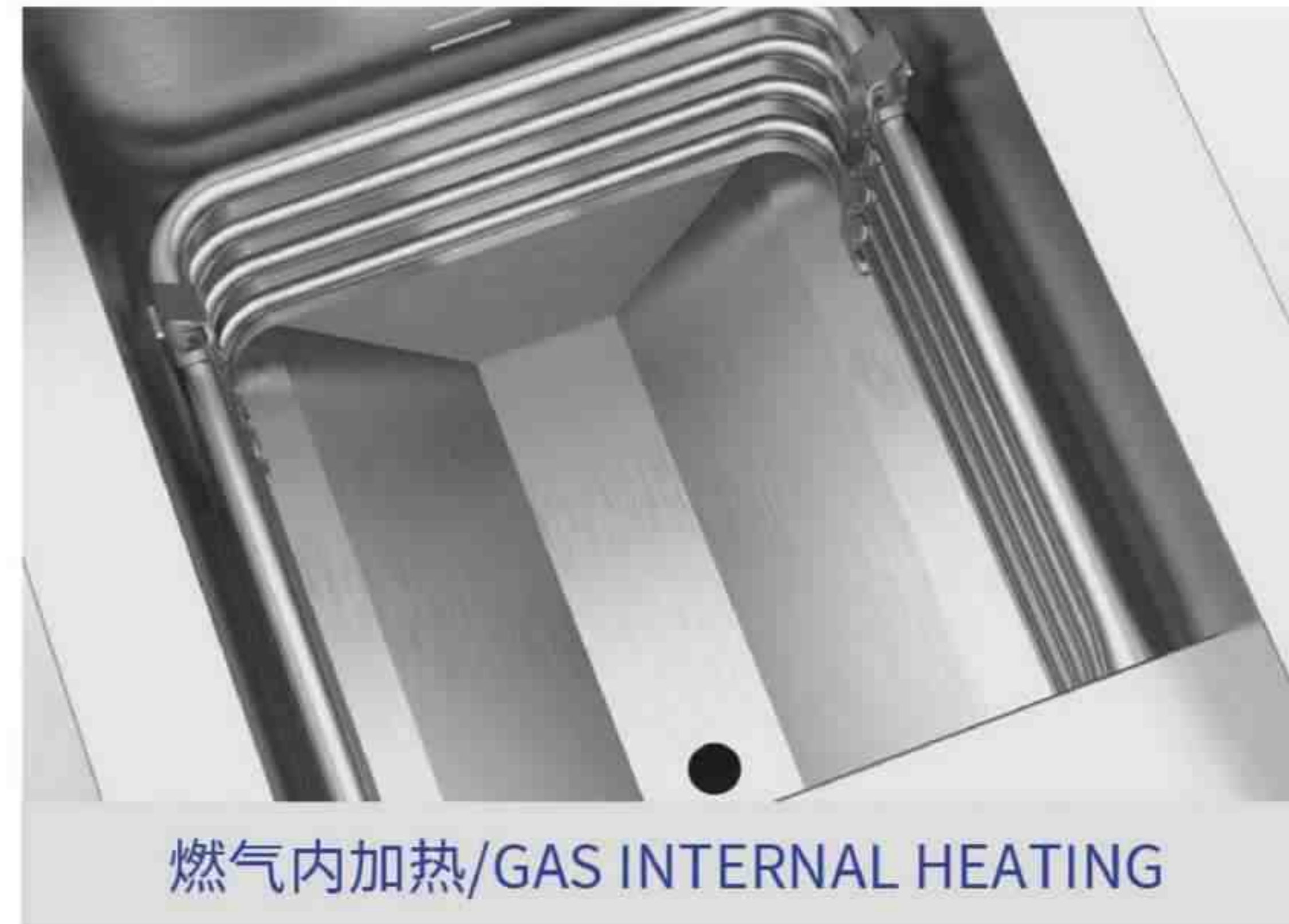


● OFG-226



● 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

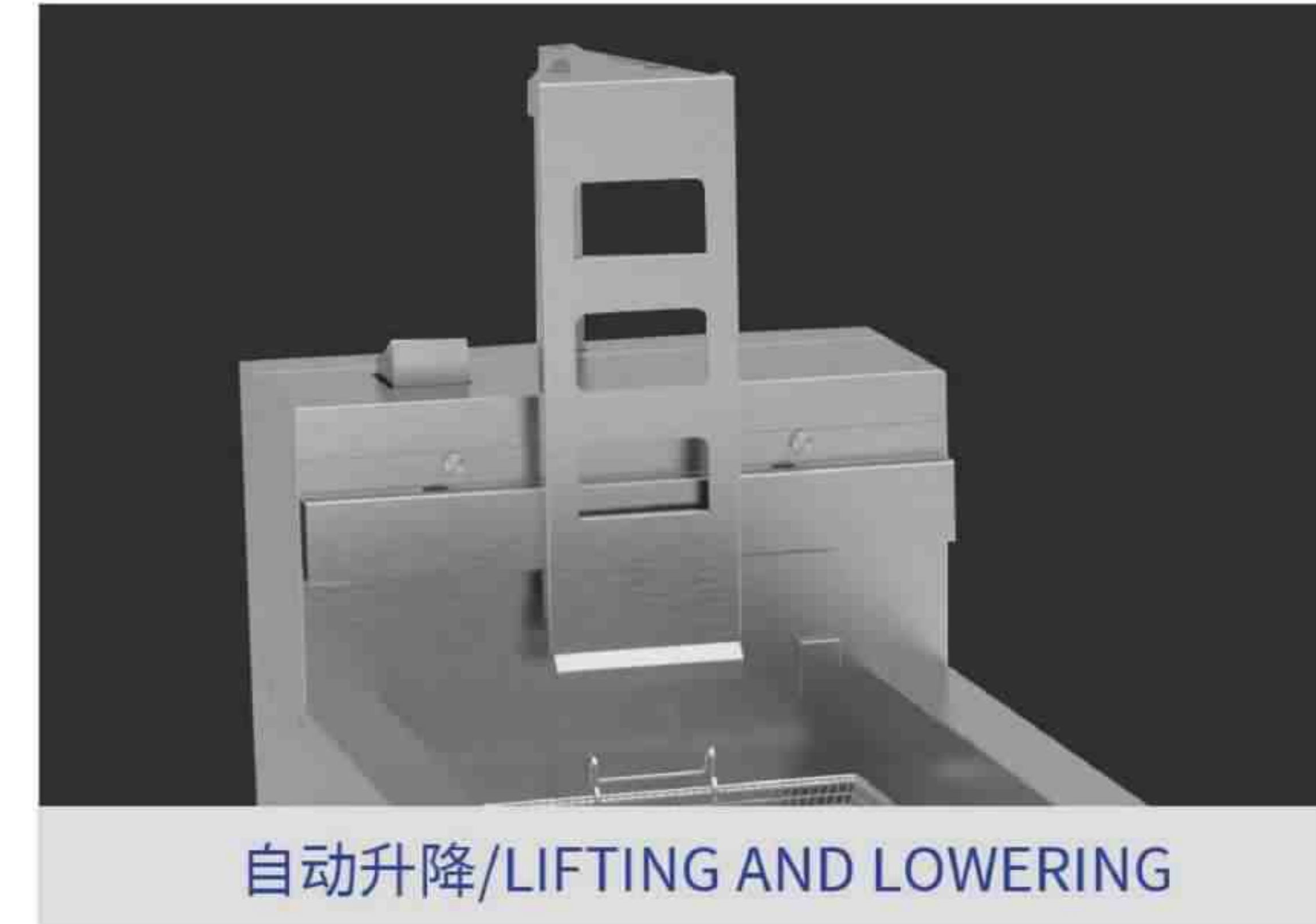
The gas-powered internal combustion structure is more energy-efficient and has higher efficiency



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

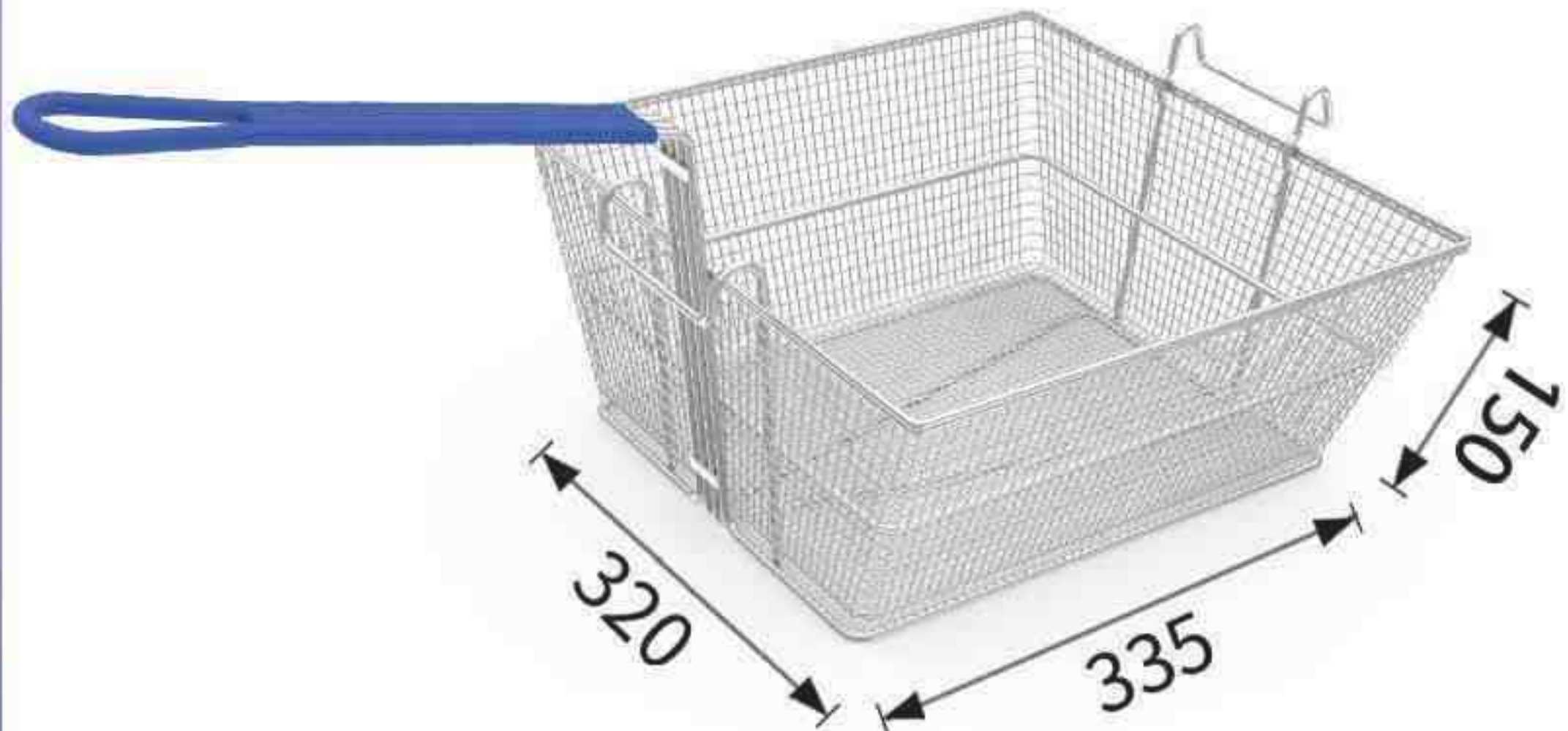
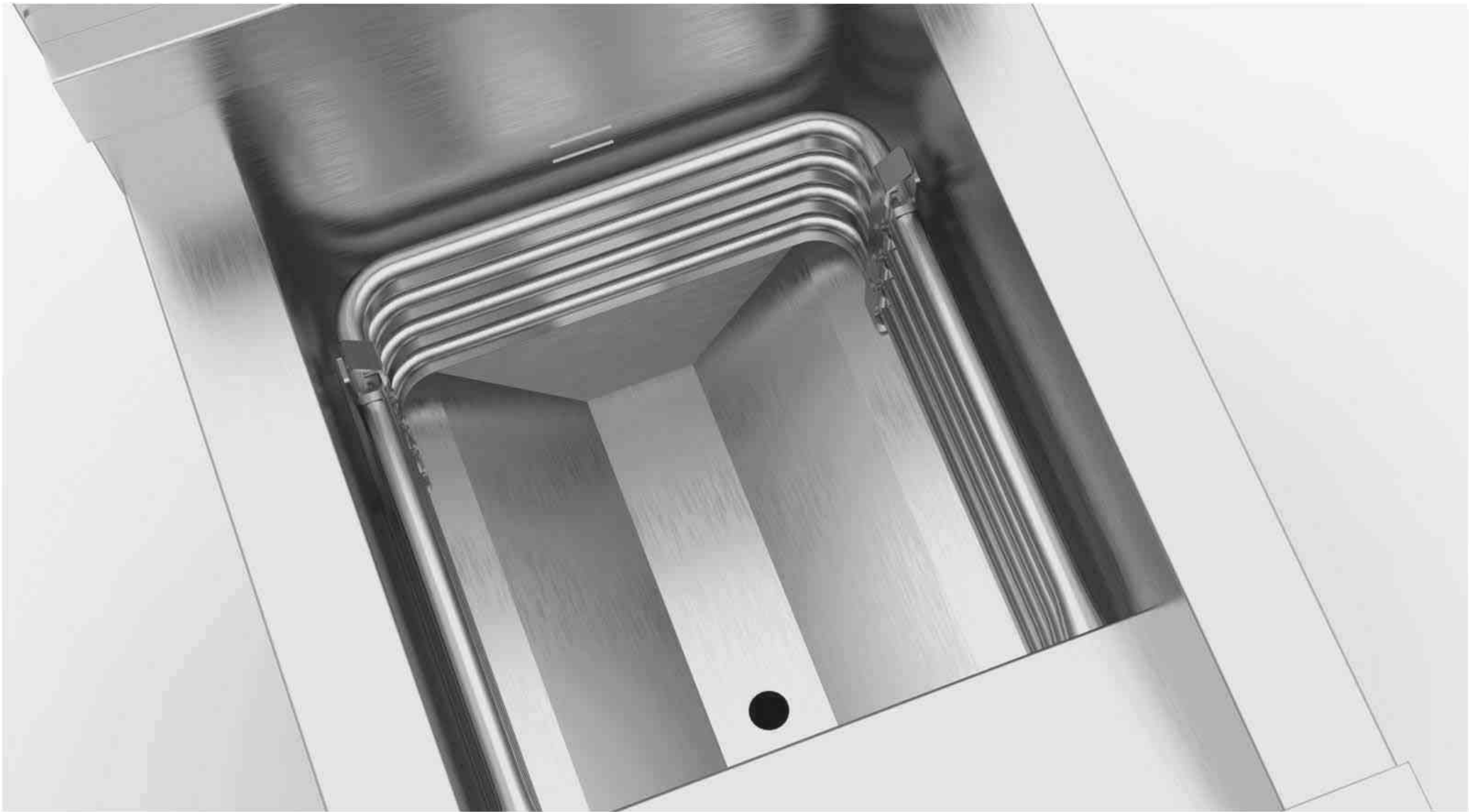
- Intelligent control panel, easy to operate
- Sloping oil pan bottom design is easy to drain residual oil
- Melting mode
- Built-in oil filtering system, oil filtering is quick and convenient
- The oil tank is equipped with pulleys for easy movement
- A variety of cylinder sizes to choose from
- Movable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



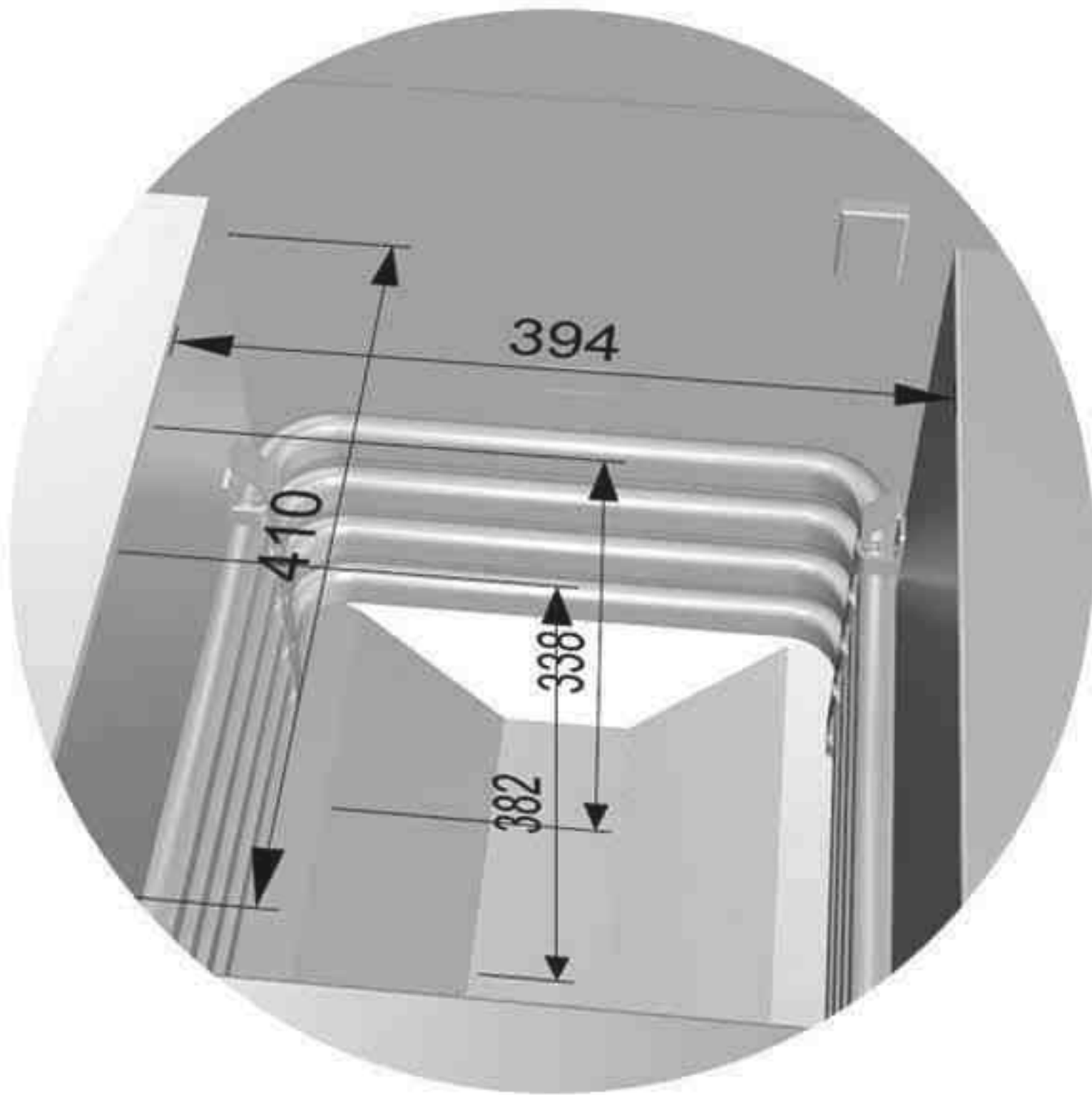
可烹饪菜单  
Cooking Menus

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



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



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



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



| OFG-126                         | OFG-H126                        | OFG-226                         | OFG-H226                        |
|---------------------------------|---------------------------------|---------------------------------|---------------------------------|
| 电压/VOLTAGE: 220V/50Hz           | 电压/VOLTAGE: 220V/50Hz           | 电压/VOLTAGE: 220V/50Hz           | 电压/VOLTAGE: 220V/50Hz           |
| 能耗/ENERGY: LPG/Natural Gas      | 能耗/ENERGY: LPG/Natural Gas      | 能耗/ENERGY: LPG/Natural Gas      | 能耗/ENERGY: LPG/Natural Gas      |
| 额定热负荷/RATED THERMALLOAD: 14.1kW | 额定热负荷/RATED THERMALLOAD: 14.1kW | 额定热负荷/RATED THERMALLOAD: 14.1kW | 额定热负荷/RATED THERMALLOAD: 14.1kW |
| 油容量/OIL CAPACITY: 38L           | 油容量/OIL CAPACITY: 38L           | 油容量/OIL CAPACITY: 38LX2         | 油容量/OIL CAPACITY: 38LX2         |
| 温度范围/TEMP.RANGE: 90°C-190°C     | 温度范围/TEMP.RANGE: 90°C-190°C     | 温度范围/TEMP.RANGE: 90°C-190°C     | 温度范围/TEMP.RANGE: 90°C-190°C     |
| 净重/NET WEIGHT: /                | 净重/NET WEIGHT: /                | 净重/NET WEIGHT: /                | 净重/NET WEIGHT: /                |
| 尺寸/DIMENSION: /                 | 尺寸/DIMENSION: /                 | 尺寸/DIMENSION: /                 | 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



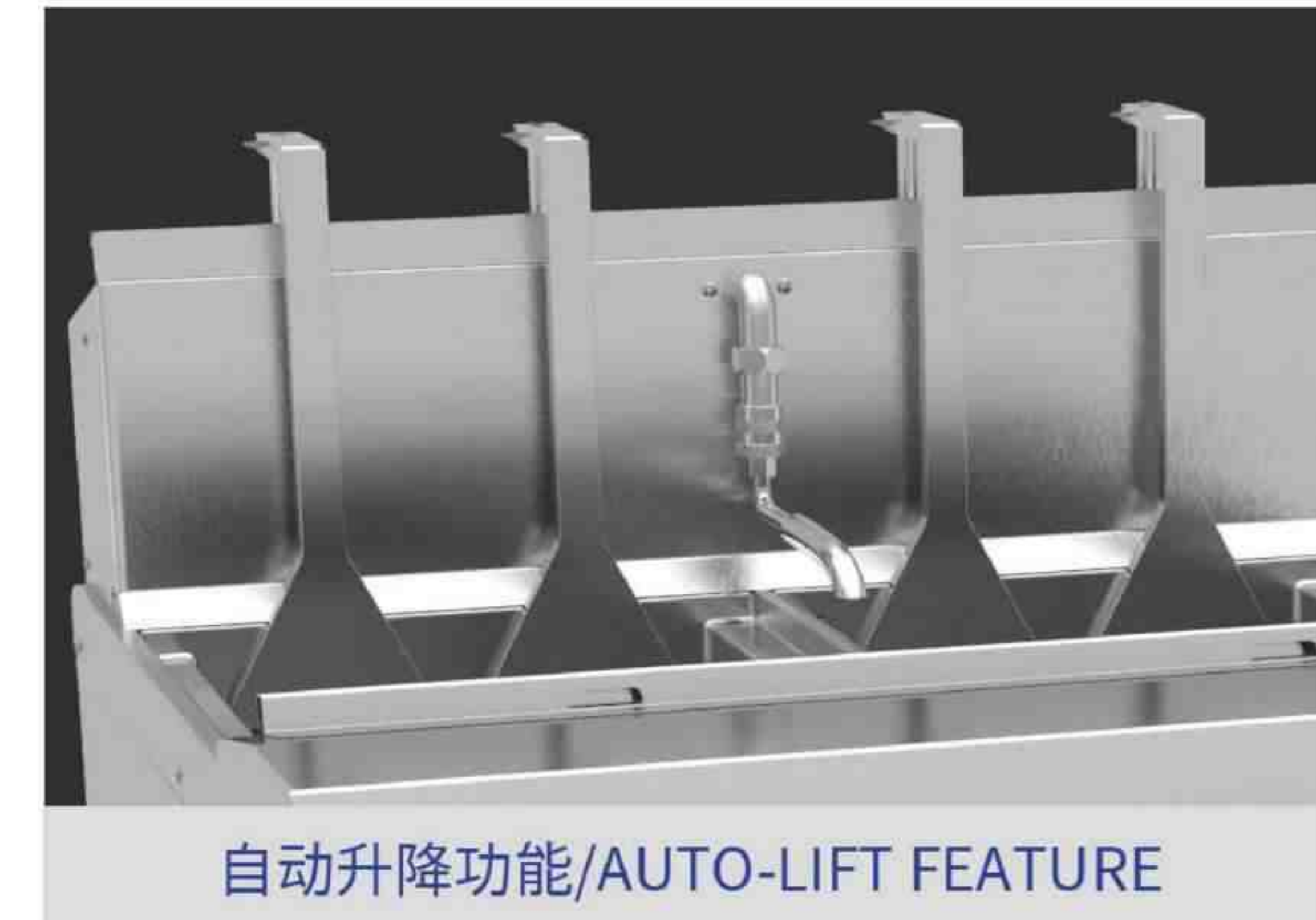
微电脑控温准确,自定义保存多种菜单,新手也能轻松操作

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



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



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



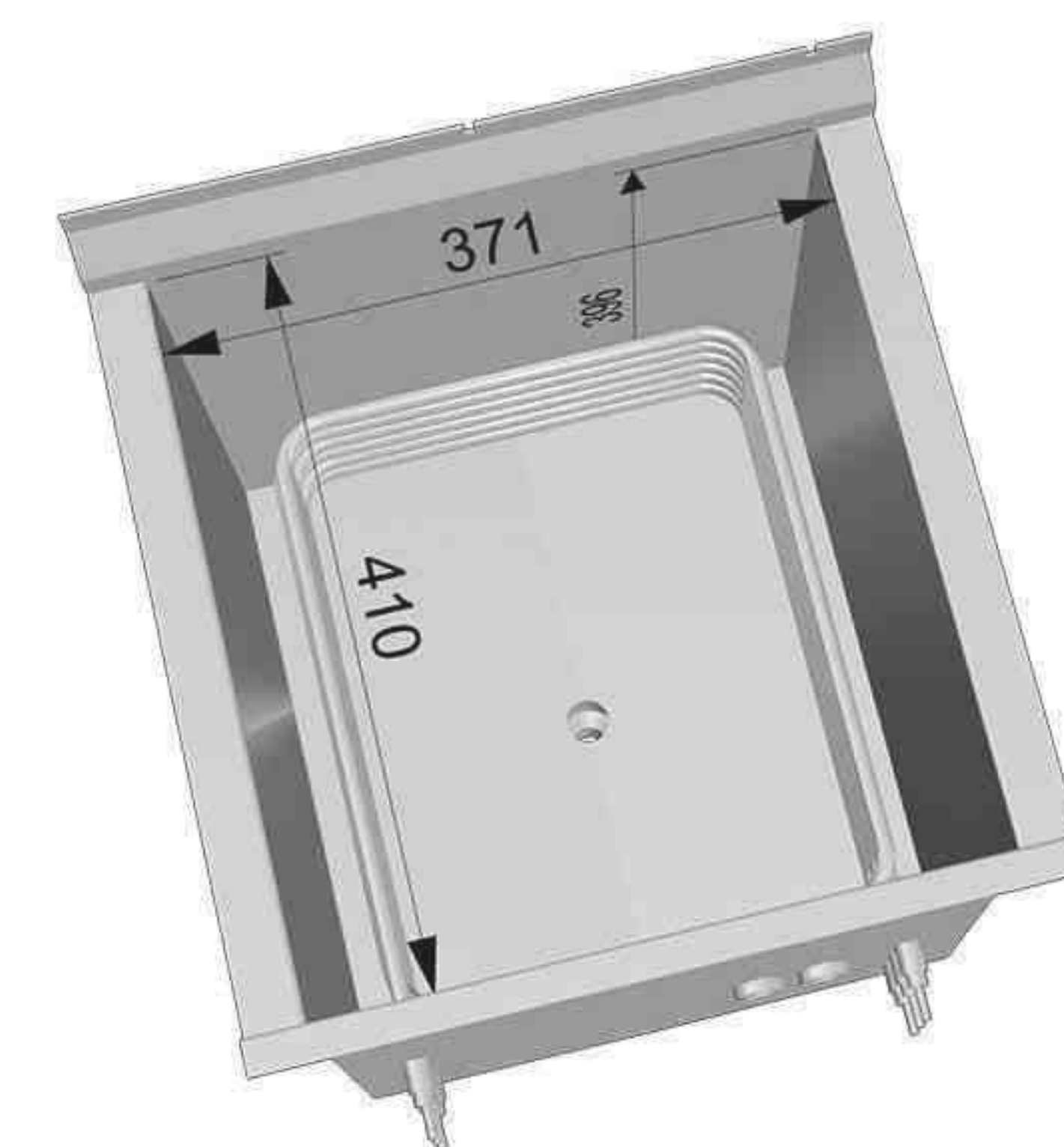
## 可烹饪菜单 Cooking Menus

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



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



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



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



| OFE-321                        | OFE-322                        | OFE-H321L                      | OFE-H322L                      |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| 电压/VOLTAGE: 3N~380V/50Hz       | 电压/VOLTAGE: 3N~380V/50Hz       | 电压/VOLTAGE: 3N~380V/50Hz       | 电压/VOLTAGE: 3N~380V/50Hz       |
| 功率/POWER: 12.35kW              | 功率/POWER: 12.35kW+12.35kW      | 功率/POWER: 12.35kW              | 功率/POWER: 12.35kW              |
| 油容量/OIL CAPACITY: 40L          | 油容量/OIL CAPACITY: 40L+40L      | 油容量/OIL CAPACITY: 40L          | 油容量/OIL CAPACITY: 40L+40L      |
| 温度范围/TEMP.RANGE: 90℃-190℃      | 温度范围/TEMP.RANGE: 90℃-190℃      | 温度范围/TEMP.RANGE: 90℃-190℃      | 温度范围/TEMP.RANGE: 90℃-190℃      |
| 净重/NET WEIGHT: 120kg           | 净重/NET WEIGHT: 185kg           | 净重/NET WEIGHT: 128kg           | 净重/NET WEIGHT: 212kg           |
| 尺寸/DIMENSION: 900X450X1140(mm) | 尺寸/DIMENSION: 900X860X1140(mm) | 尺寸/DIMENSION: 925X475X1175(mm) | 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

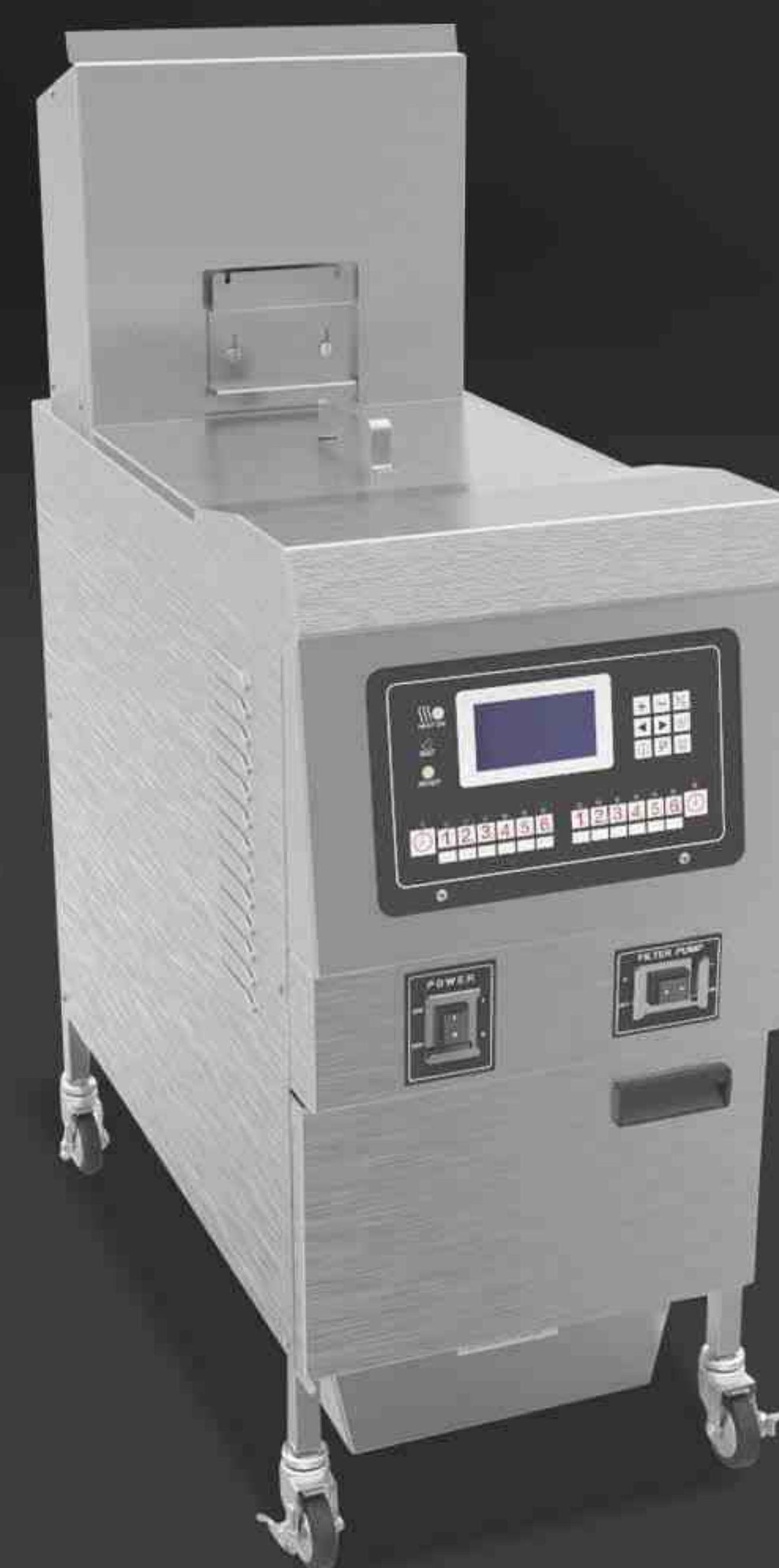
This series of gas fryers uses the technology of fire grill heating to quickly heat up, fry evenly, and lock in the moisture of the food. The high-efficiency belt heating tube quickly returns to temperature to keep the moisture inside the food from being lost. The intelligent operation panel is simple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



● OFG-321



● OFG-322

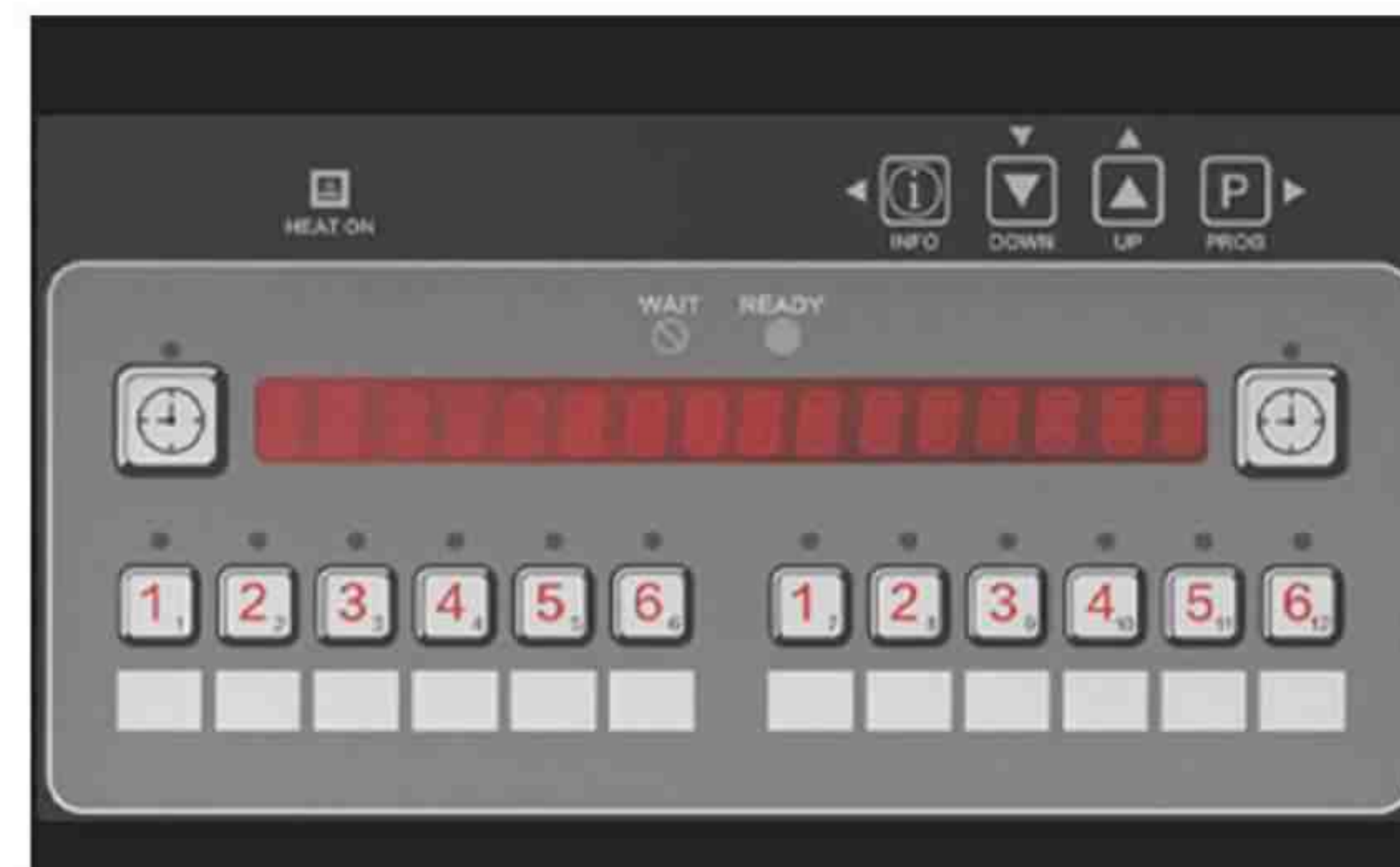


● OFG-H321L



● OFG-H322L

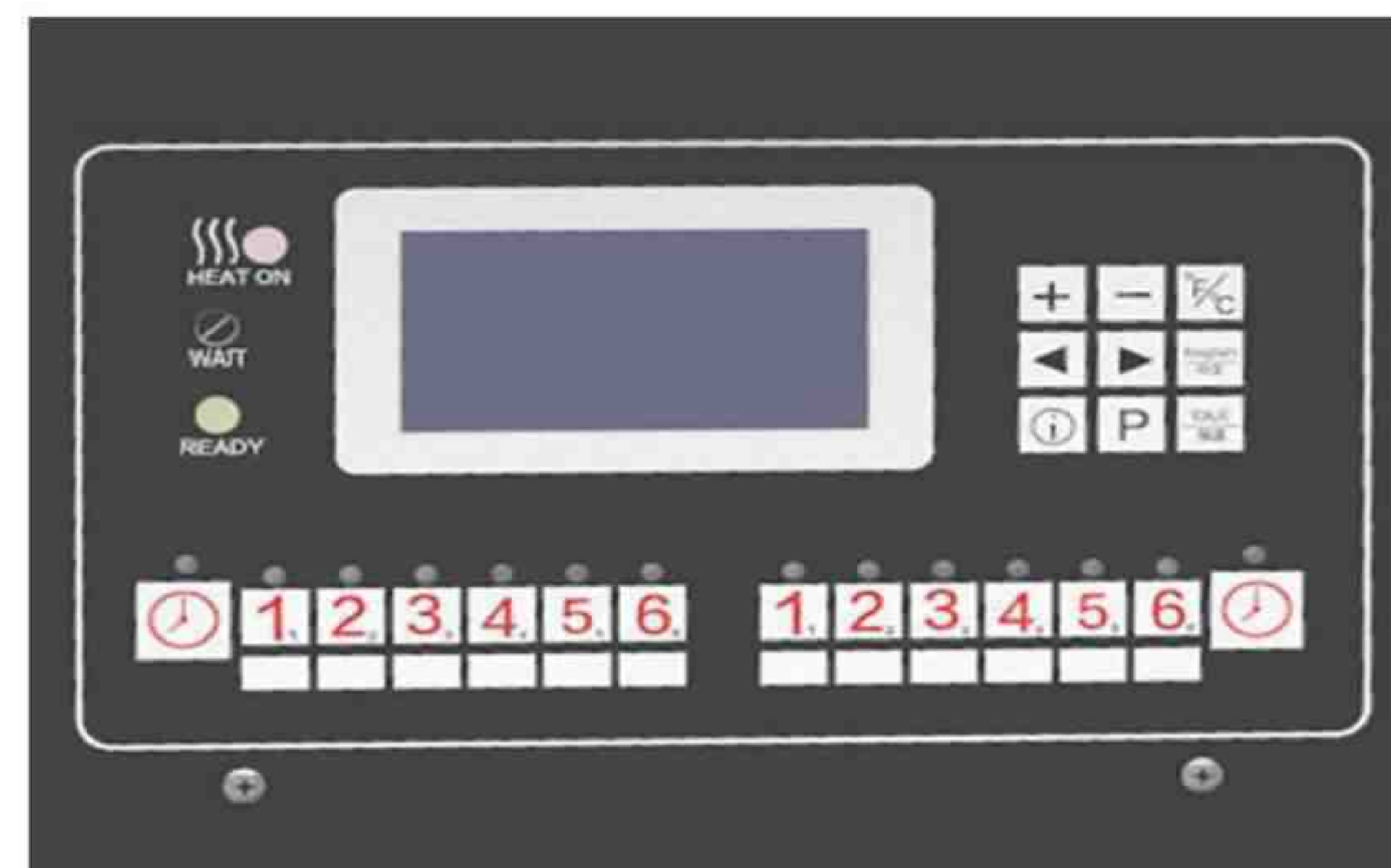
# FEATURES 功能特点



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

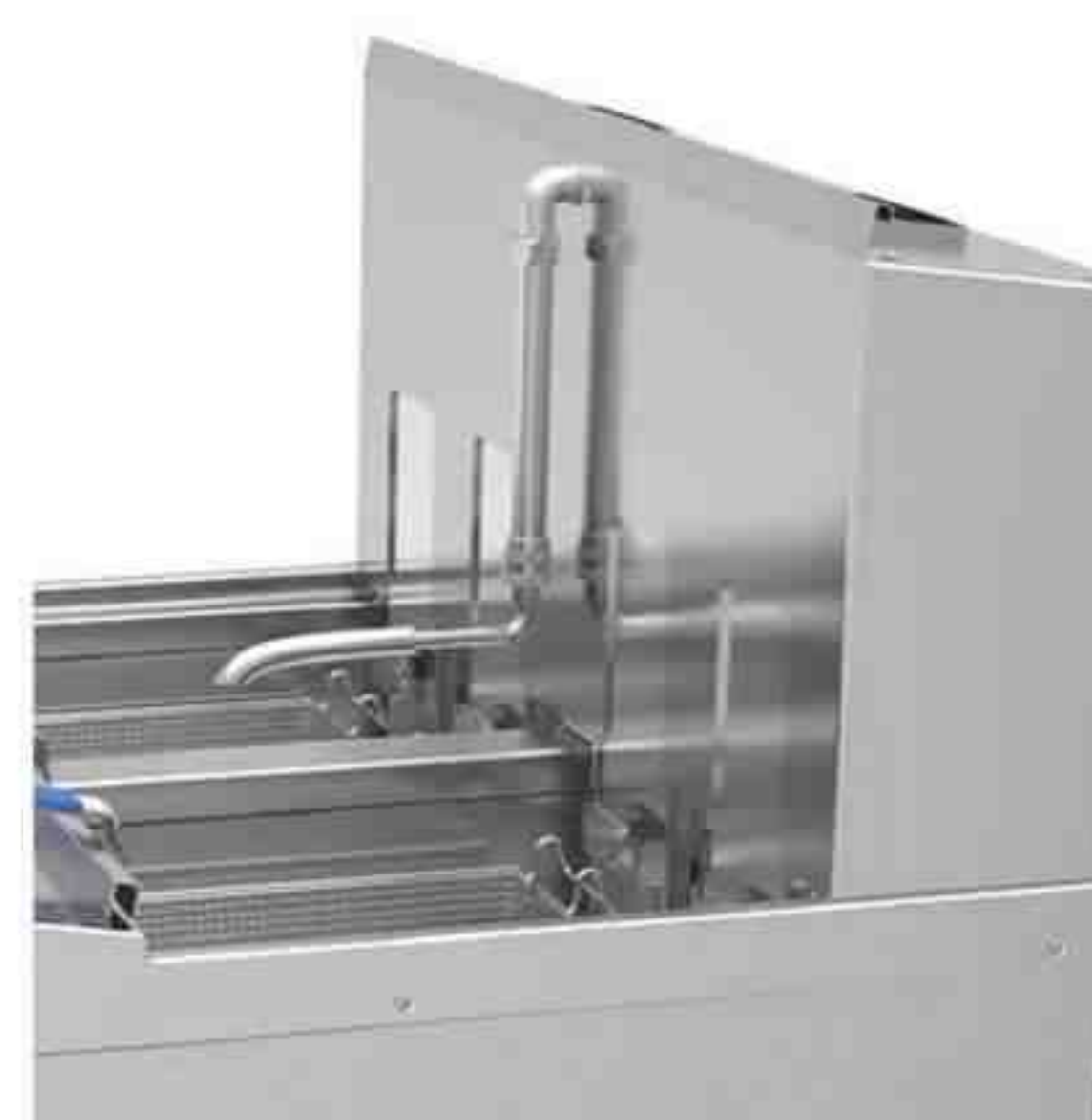
Store multiple menus, switch between Chinese and English for flexible use



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
- 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



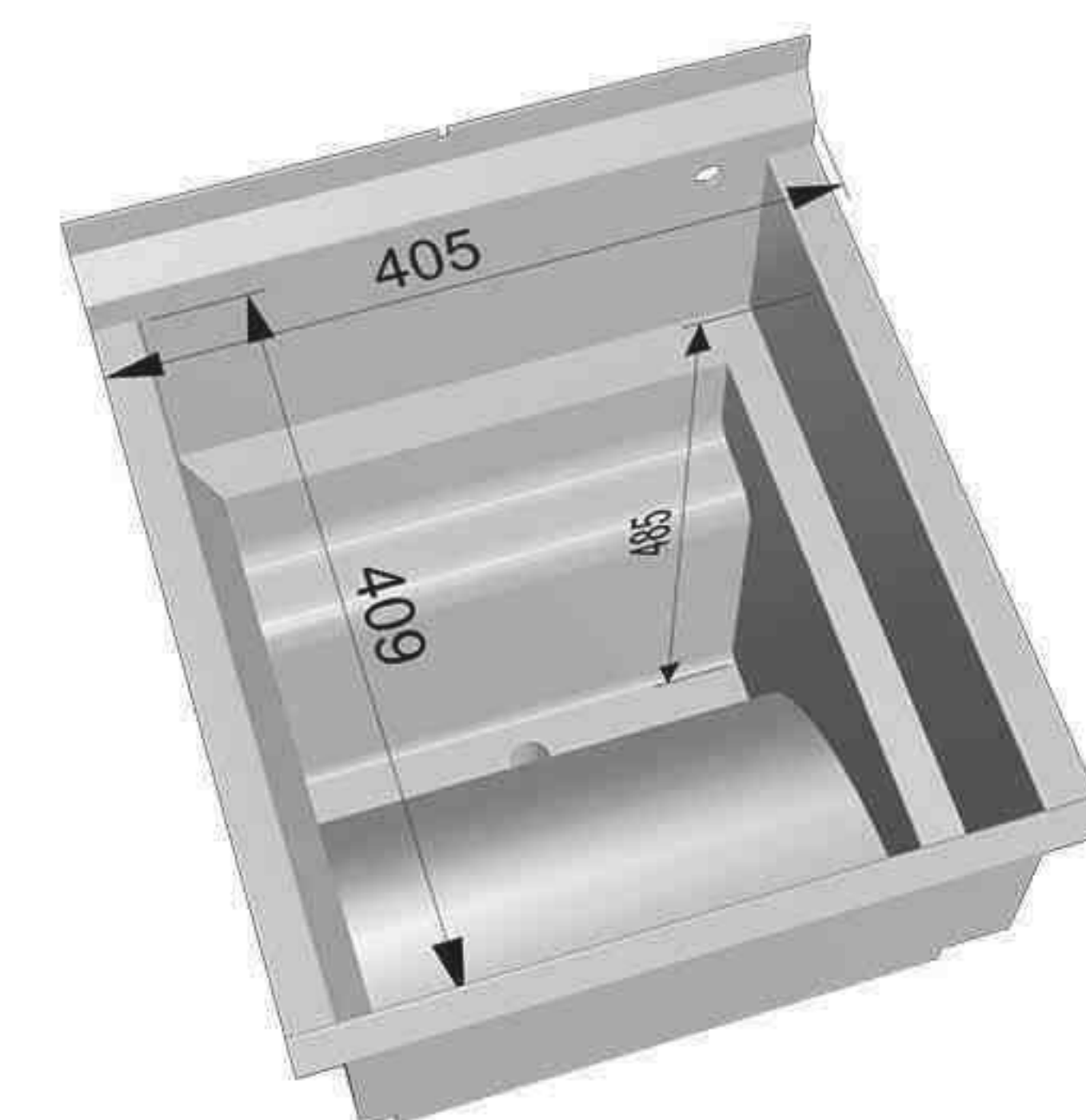
## 可烹饪菜单 Cooking Menus

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



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



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



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



| OFG-321                        | OFG-322                        | OFG-H321L                      | OFG-H322L                      |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| 电压/VOLTAGE: 220V~/50Hz         | 电压/VOLTAGE: 220V~/50Hz         | 电压/VOLTAGE: 220V~/50Hz         | 电压/VOLTAGE: 220V~/50Hz         |
| 功耗/ENERGY: LPG/Natural Gas     | 功耗/ENERGY: LPG/Natural Gas     | 功耗/ENERGY: LPG/Natural Gas     | 功耗/ENERGY: LPG/Natural Gas     |
| 功率/POWER: 0.6kW                | 功率/POWER: 0.65kW               | 功率/POWER: 0.6kW                | 功率/POWER: 0.65kW               |
| 油容量/OIL CAPACITY: 25L          | 油容量/OIL CAPACITY: 25L+25L      | 油容量/OIL CAPACITY: 25L          | 油容量/OIL CAPACITY: 25L+25L      |
| 温度范围/TEMP.RANGE: 90℃-190℃      | 温度范围/TEMP.RANGE: 90℃-190℃      | 温度范围/TEMP.RANGE: 90℃-190℃      | 温度范围/TEMP.RANGE: 90℃-190℃      |
| 净重/NET WEIGHT: 120kg           | 净重/NET WEIGHT: 190kg           | 净重/NET WEIGHT: 128kg           | 净重/NET WEIGHT: 217kg           |
| 尺寸/DIMENSION: 900X450X1140(mm) | 尺寸/DIMENSION: 900X860X1140(mm) | 尺寸/DIMENSION: 925X475X1175(mm) | 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



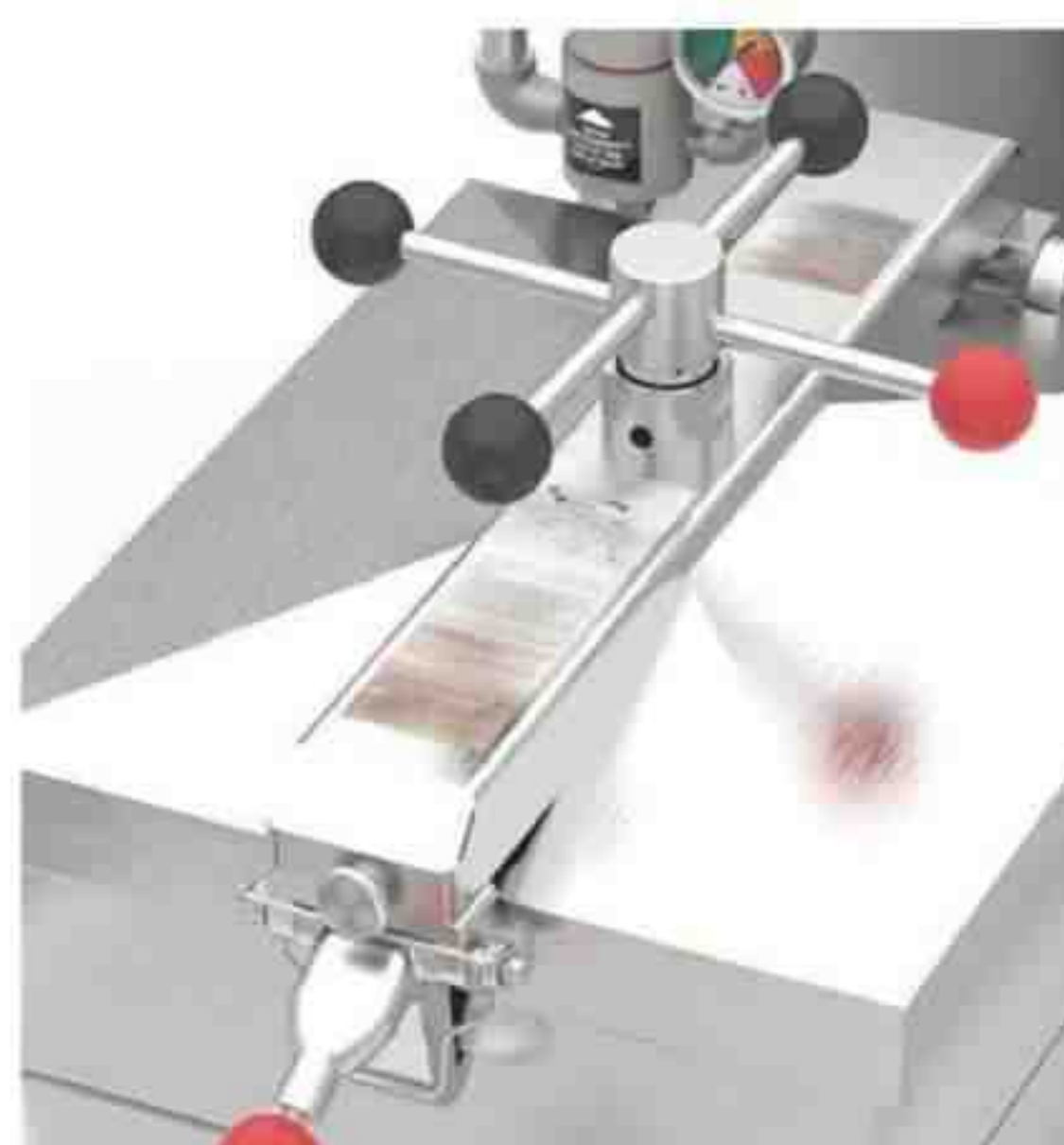
机械控温计时旋钮操作,简单方便

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



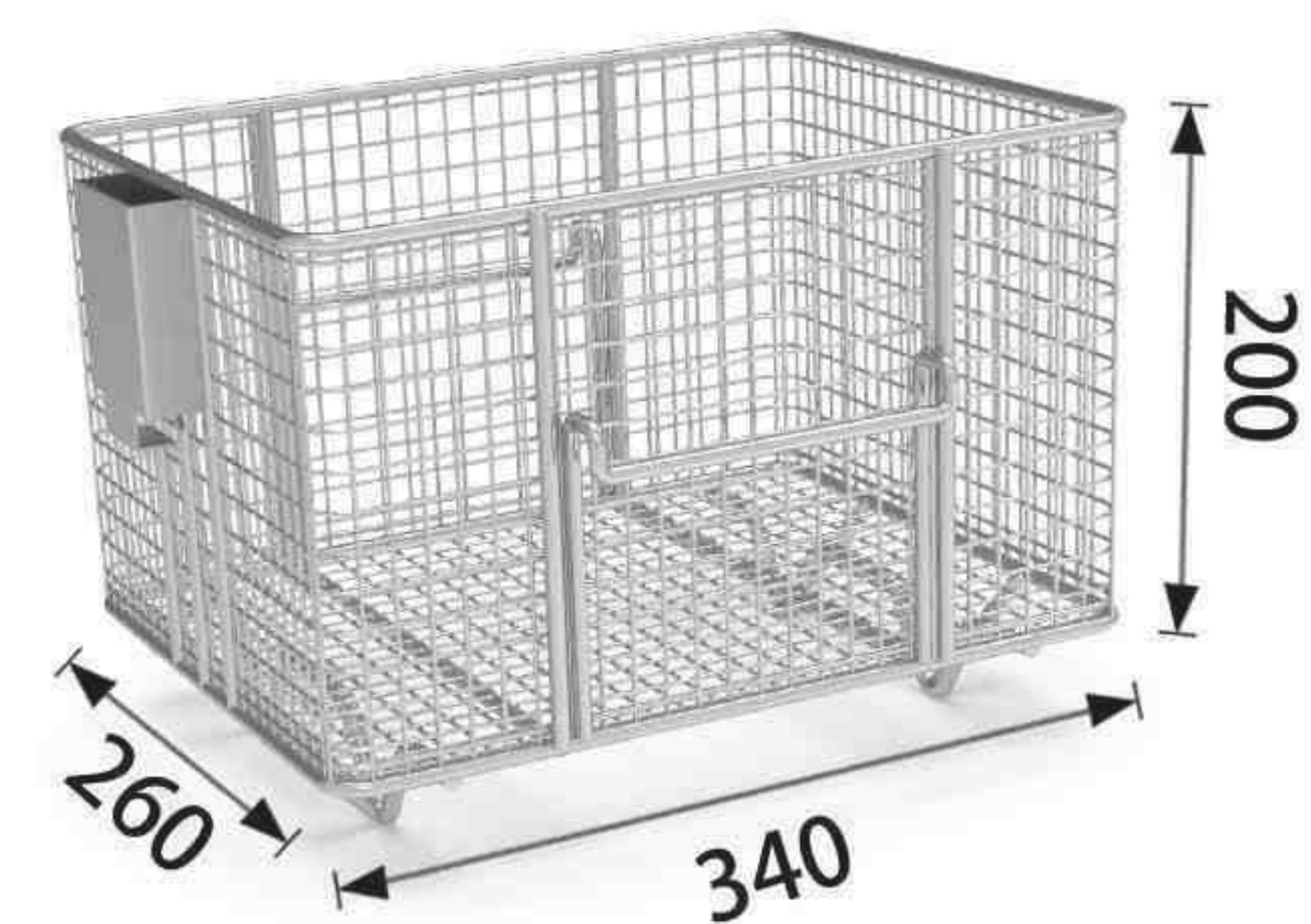
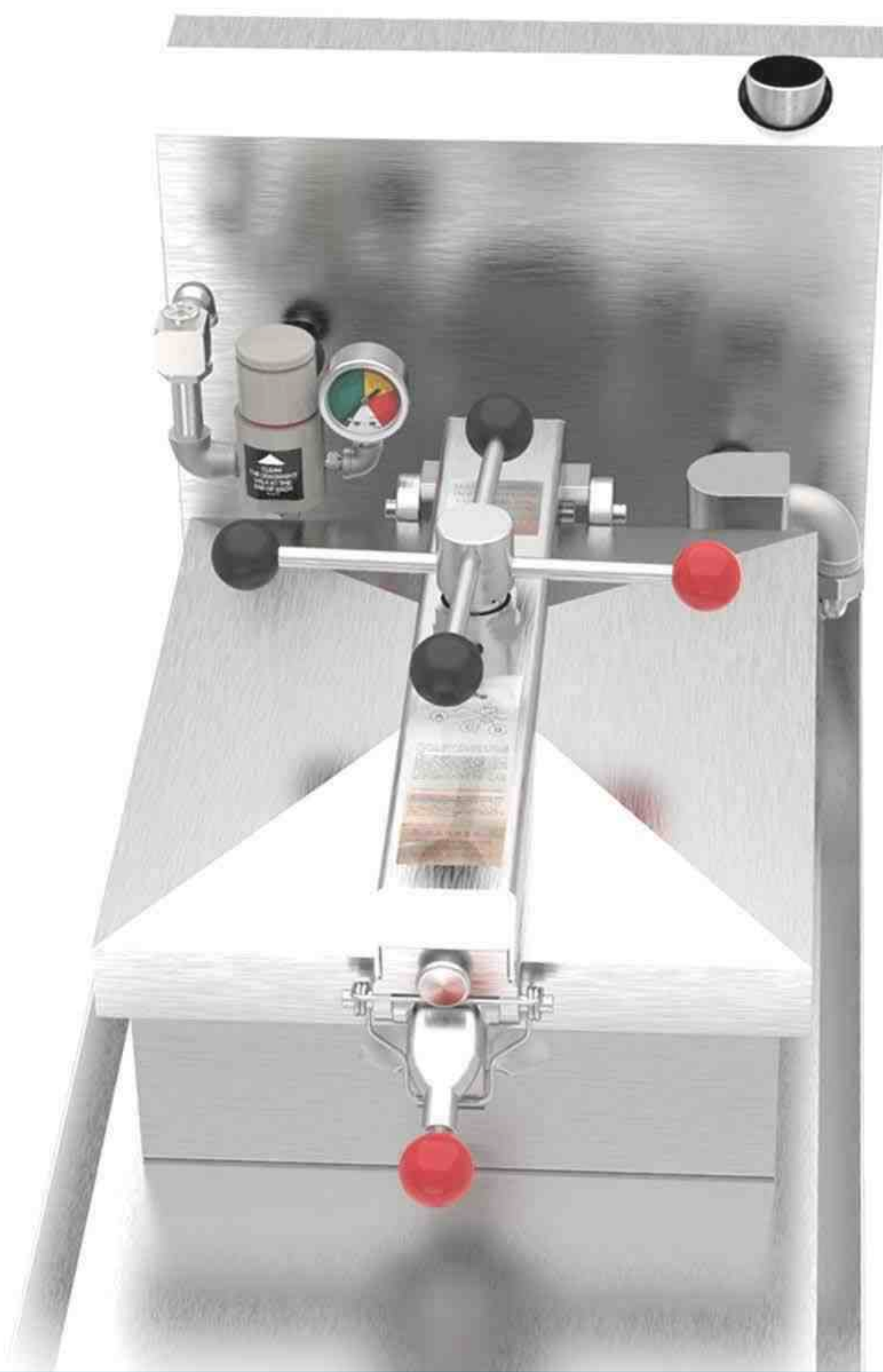
- 智能操作面板，操作方便
- 融油模式
- 内置滤油系统，滤油快捷方便
- 不锈钢材质，经久耐用
- 实用大容量，轻松应对大客流
- 移动万向轮，承载量大且有刹车功能

- 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

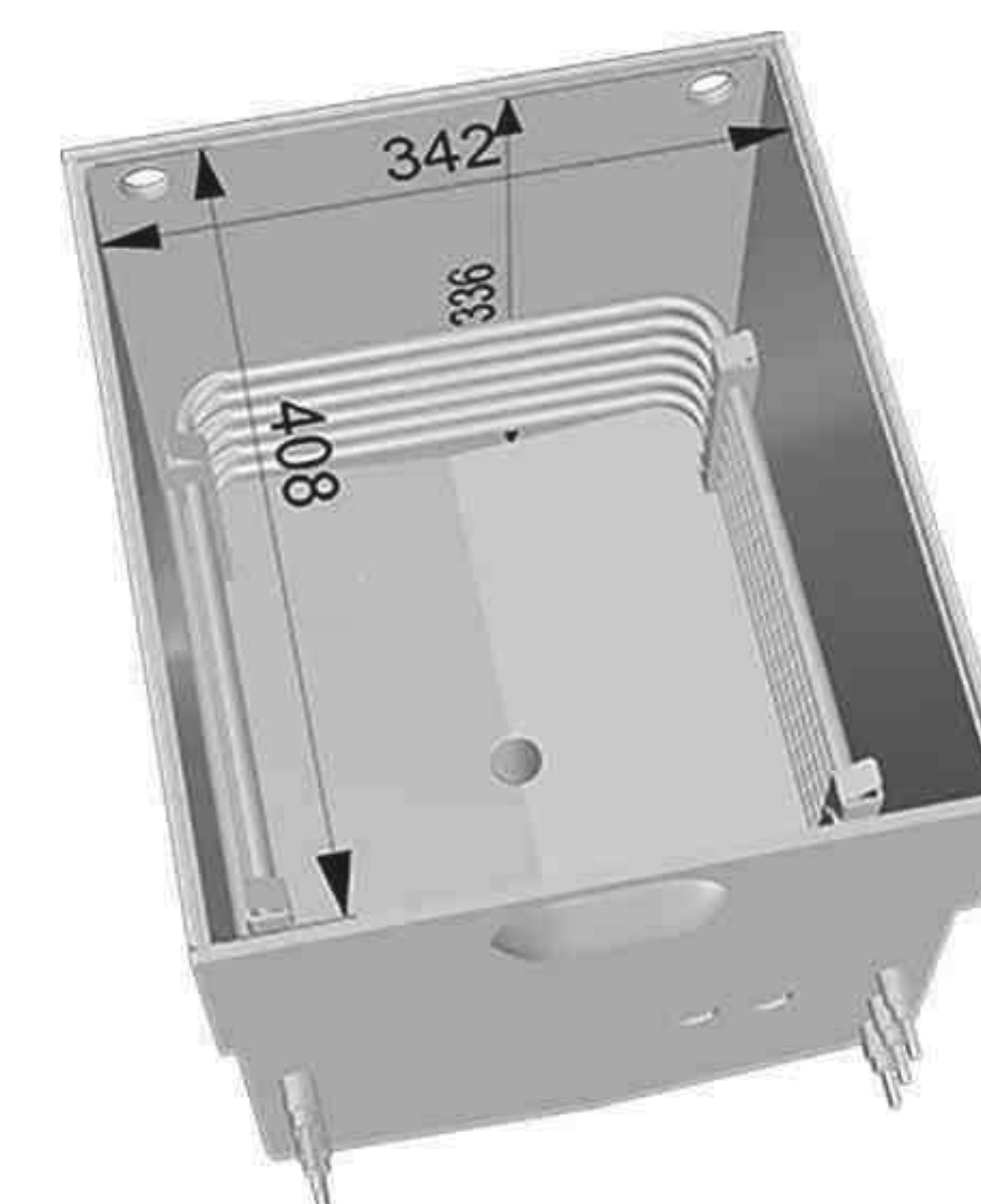
## 可烹饪菜单 Cooking Menus

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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



- 高压电炸鸡炉
- Electric pressure fryers



- 高压电炸鸡炉
- Electric pressure fryers



- 高压电炸鸡炉
- Electric pressure fryers



- 高压电炸鸡炉
- Electric pressure fryers



| PFE-800                           | PFE-600                           | PFE-500                           | MDXZ-24                           | MDXZ-24D                          |
|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|
| 电压/VOLTAGE:<br>3N~380V/50Hz       | 电压/VOLTAGE:<br>3N~380V/50Hz       | 电压/VOLTAGE:<br>3N~380V/50Hz       | 电压/VOLTAGE:<br>3N~380V/50Hz       | 电压/VOLTAGE:<br>3N~380V/50Hz       |
| 功率/POWER:<br>12.35kW              | 功率/POWER:<br>12.35kW              | 功率/POWER:<br>12.35kW              | 功率/POWER:<br>12.35kW              | 功率/POWER:<br>12.35kW              |
| 油容量/OIL CAPACITY:<br>25L          | 油容量/OIL CAPACITY:<br>25L          | 油容量/OIL CAPACITY:<br>25L          | 油容量/OIL CAPACITY:<br>25L          | 油容量/OIL CAPACITY:<br>25L          |
| 温度范围/TEMP.RANGE:<br>90℃-190℃      | 温度范围/TEMP.RANGE:<br>20℃-200℃      | 温度范围/TEMP.RANGE:<br>20℃-200℃      | 温度范围/TEMP.RANGE:<br>50℃-200℃      | 温度范围/TEMP.RANGE:<br>20℃-190℃      |
| 净重/NET WEIGHT:<br>130kg           | 净重/NET WEIGHT:<br>130kg           | 净重/NET WEIGHT:<br>130kg           | 净重/NET WEIGHT:<br>110kg           | 净重/NET WEIGHT:<br>110kg           |
| 尺寸/DIMENSION:<br>960X480X1195(mm) | 尺寸/DIMENSION:<br>960X480X1195(mm) | 尺寸/DIMENSION:<br>960X480X1195(mm) | 尺寸/DIMENSION:<br>960X480X1195(mm) | 尺寸/DIMENSION:<br>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

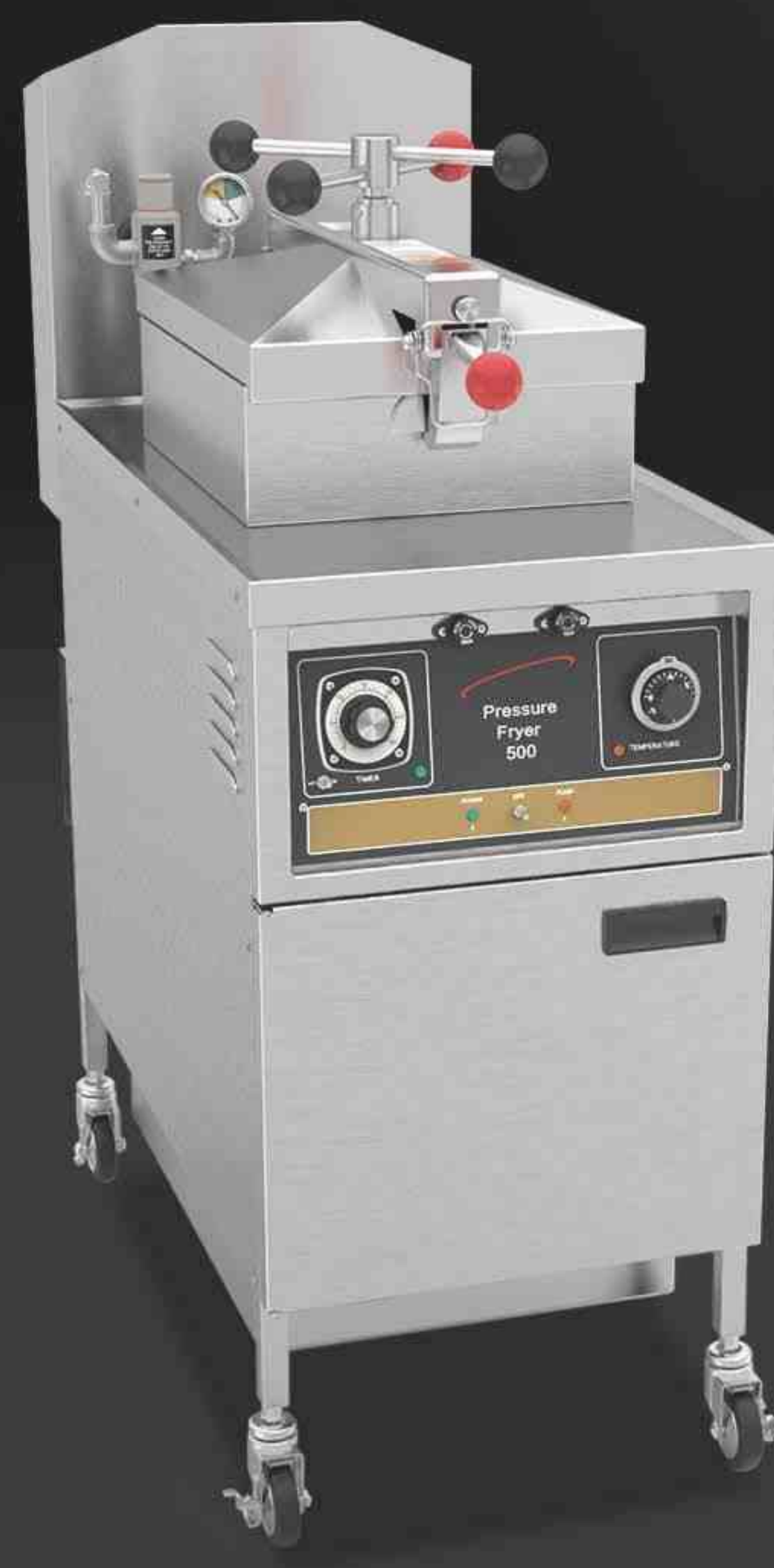
This series of gas pressure fryers combines high pressure cooking with intelligent microcomputer control technology to quickly lock in moisture in the chicken, making the food crispy on the outside and tender on the inside. Equipped with a multi-function operation panel, precise temperature control and 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

# FEATURES 功能特点



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



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



简单机械面板/EASY MECHANICAL PANEL

机械控温计时旋钮操作,简单方便

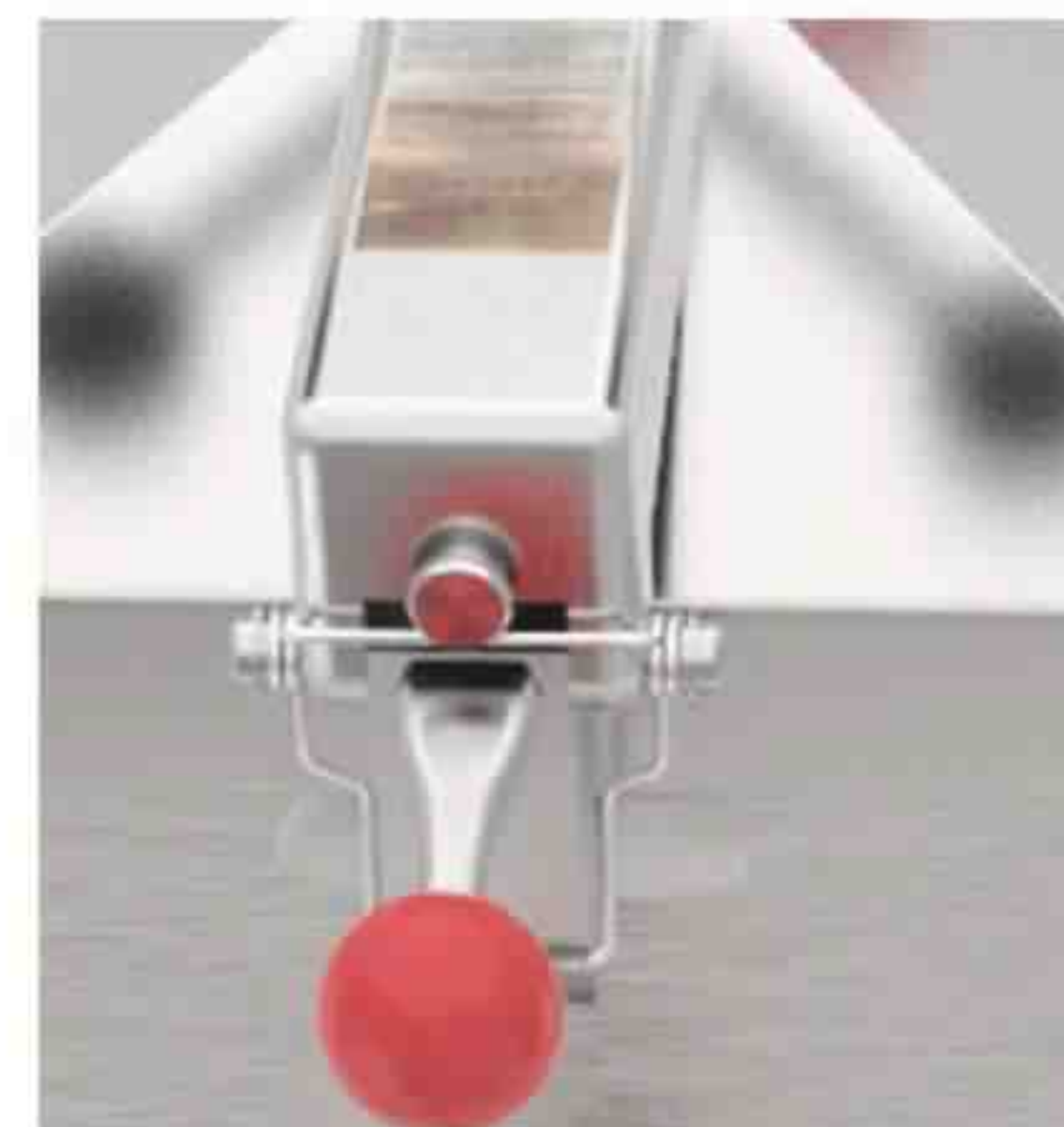
Mechanical temperature control timing knob operation, simple and convenient



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



- 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

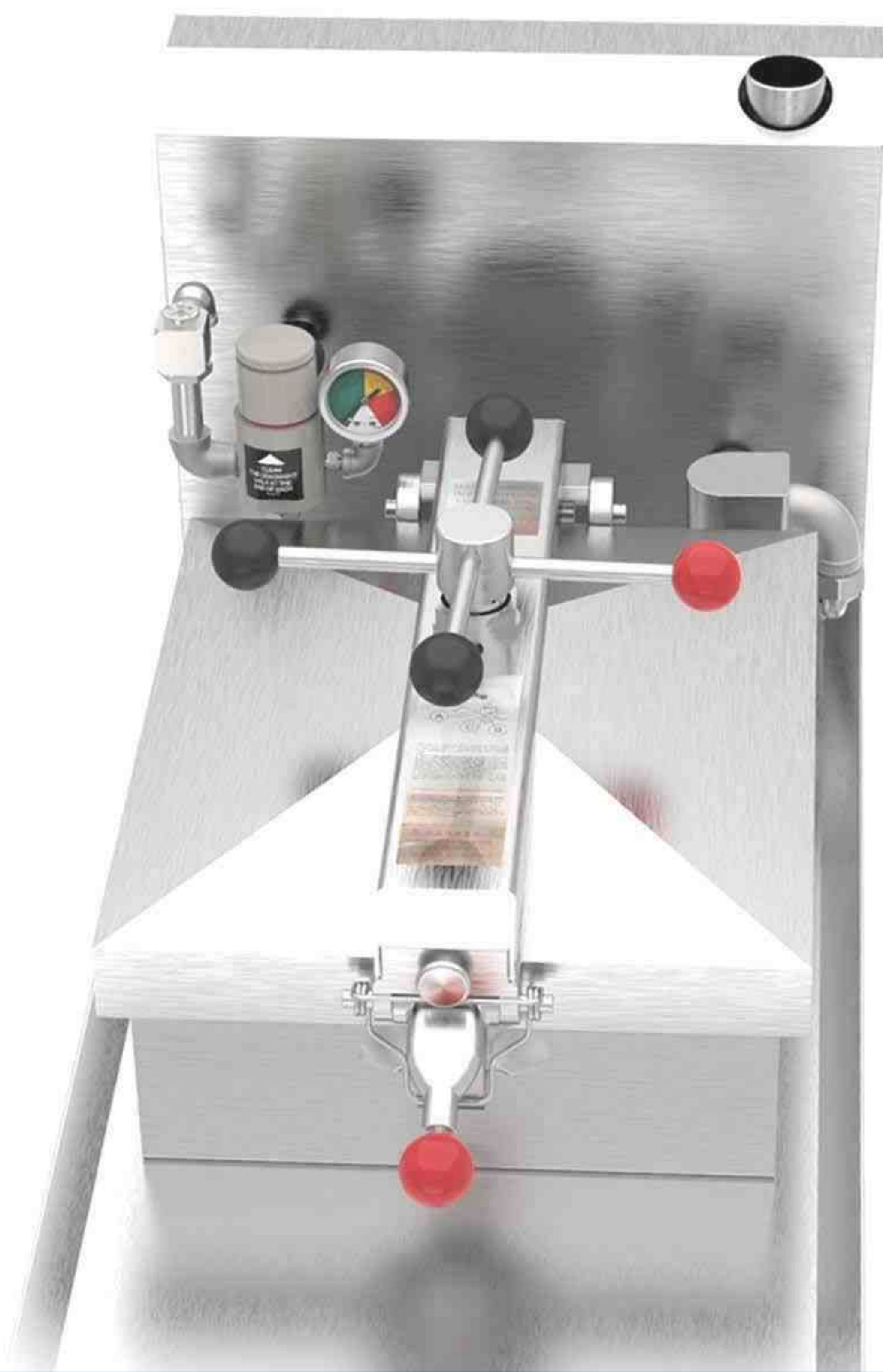
- Intelligent control panel, easy to operate
- Melting mode
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- Stainless steel material, durable and long-lasting
- Practical large capacity, effortlessly handling high customer traffic
- Movable universal wheels, large carrying capacity and brake function



## 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.



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



- 压力燃气炸鸡炉
- Gas pressure fryers



- 压力燃气炸鸡炉
- Gas pressure fryers



- 压力燃气炸鸡炉
- Gas pressure fryers



- 压力燃气炸鸡炉
- Gas pressure fryers



| PFG-800                           | PFG-600                           | PFG-500                           | MDXZ-25                           | MDXZ-25D                          |
|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|
| 电压/VOLTAGE:<br>220V~/50Hz         | 电压/VOLTAGE:<br>220V~/50Hz         | 电压/VOLTAGE:<br>220V~/50Hz         | 电压/VOLTAGE:<br>220V~/50Hz         | 电压/VOLTAGE:<br>220V~/50Hz         |
| 能耗/ENERGY:<br>LPG/Natural Gas     | 能耗/ENERGY:<br>LPG/Natural Gas     | 能耗/ENERGY:<br>LPG/Natural Gas     | 能耗/ENERGY:<br>LPG/Natural Gas     | 能耗/ENERGY:<br>LPG/Natural Gas     |
| 功率/POWER:<br>0.6kW                | 功率/POWER:<br>0.6kW                | 功率/POWER:<br>/                    | 功率/POWER:<br>/                    | 功率/POWER:<br>/                    |
| 油容量/OIL CAPACITY:<br>25L          | 油容量/OIL CAPACITY:<br>25L          | 油容量/OIL CAPACITY:<br>25L          | 油容量/OIL CAPACITY:<br>25L          | 油容量/OIL CAPACITY:<br>25L          |
| 温度范围/TEMP.RANGE:<br>90℃-190℃      | 温度范围/TEMP.RANGE:<br>20℃-200℃      | 温度范围/TEMP.RANGE:<br>20℃-200℃      | 温度范围/TEMP.RANGE:<br>50℃-200℃      | 温度范围/TEMP.RANGE:<br>20℃-190℃      |
| 净重/NET WEIGHT:<br>130kg           | 净重/NET WEIGHT:<br>130kg           | 净重/NET WEIGHT:<br>130kg           | 净重/NET WEIGHT:<br>110kg           | 净重/NET WEIGHT:<br>110kg           |
| 尺寸/DIMENSION:<br>960X480X1195(mm) | 尺寸/DIMENSION:<br>960X480X1195(mm) | 尺寸/DIMENSION:<br>960X480X1195(mm) | 尺寸/DIMENSION:<br>960X480X1195(mm) | 尺寸/DIMENSION:<br>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

电压/VOLTAGE:  
220V~/50Hz

功率/POWER:  
2.8kW

油容量/OIL CAPACITY:  
8L

温度范围/TEMP.RANGE:  
20°C-190°C

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:   | 油容量/OIL CAPACITY: |
| MDXZ-22     | 12.5L             |
| 电压/VOLTAGE: | 温度范围/TEMP.RANGE:  |
| 220V~/50Hz  | 20°C-190°C        |
| 功率/POWER:   | 净重/NET WEIGHT:    |
| 3.5kW       | 27kg              |
|             | 尺寸/DIMENSION:     |
|             | 515X465X565(mm)   |

台式电压力锅  
Tabletop Electric Pressure Fryer



|             |                   |
|-------------|-------------------|
| 型号/MODEL:   | 油容量/OIL CAPACITY: |
| MDXZ-16     | 10L               |
| 电压/VOLTAGE: | 温度范围/TEMP.RANGE:  |
| 220V~/50Hz  | 50°C-200°C        |
| 功率/POWER:   | 净重/NET WEIGHT:    |
| 3kW         | 19kg              |
|             | 尺寸/DIMENSION:     |
|             | 490X445X530(mm)   |

台式电压力锅  
Tabletop Electric Pressure Fryer



|             |                   |
|-------------|-------------------|
| 型号/MODEL:   | 油容量/OIL CAPACITY: |
| MDXZ-16B    | 10L               |
| 电压/VOLTAGE: | 温度范围/TEMP.RANGE:  |
| 220V~/50Hz  | 20°C-190°C        |
| 功率/POWER:   | 净重/NET WEIGHT:    |
| 3kW         | 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)



## PT MULTI FLASHINDO KARISMA

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