meichu®
Since 2001

2026

COMMERCIAL KITCHEN EQUIPMENT

- Showcase
- Baking Equipment
- Food Machinery
- Steaming Cabinet
- Disinfection
- Dishwashers
- Refrigeration

meichu ®

COOIMES ®

Premium Quality.Excellence.Globalization.

meichu | coolmes

CONTENTS

meichu | cooimes

HONESTY WORLD-WIDE CREATES FUTURE

CREATES FUTURE
SERVE THE WORLD

HEADQUARTERS BUILDING

GUANGZHOU AREA

PRODUCTION BASE

GUANGZHOU AREA

GLOBAL INNOVATION CENTER

INNOVATION
AND CREATION

PRODUCTION BASE
BINZHOU

Since 2001, Meichu was established and its headquarter is located in Ruichuang Technology Center,Foshan,GuangDong Province.The geographical position is superior and the transportation is convenient. The group covers an area of more than 400,000 square meters and has more than 2,000 employees. Meichu Group has seven divisions: steaming cabinet division, disinfection cabinet division, refrigeration division, food machinery division, baking division,showcase division, and dishwasher division.

It is a modern kitchen equipment industry group. Meichu Group is a leading enterprise in China's commercial kitchenware field, one of the-fifth-batch green manufacturing enterprises by the Ministry of Industry and Information Technology, one of the top ten influential enterprises in China's kitchenware industry, a famous brand of Chinese commercial kitchenware, and the executive vice chairman unit of the Chinese Chamber of Commerce and Industry of Kitchenware Industry. It was certified as High and New-Technology Enterprise in 2019.

AREA OF OCCUPANCY
400000 $^+$ m²

NUMBER OF STAFF
2000 $^+$

GLOBAL SALES OUTLETS
200 $^+$

CUSTOMER SATISFACTION
98.7%

PRECISE
EVERY PART

Ozone Friendly

The refrigerant R134a/R404A/R290 and insulation materials are CFC/HCFC free, they will not damage the ozone layer of our earth.

No Hazardous Substances

We refuse to use the parts and components that contain hazardous substances. All parts and components come from qualified suppliers who strictly execute RoHS directive.

Recyclable Materials

We are using recyclable materials for packaging to reduce pollution and protect our environment. We do not use solid wood for package to protect trees, if unnecessary.

SHOV

GATHER SIGHT
STORED AND OUTSTANDING

Meichu showcase series products are used for refrigerated storage and are highly ornamental. They are products that integrate practicality and display. They are suitable for display and sales of snacks, cakes, chocolate, ice cream, bread and other foods. The beautiful design enables it to be well integrated in various environments and become the focus of everyone.

VCASE
SERIES

meichu. | **cooimes**

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | **COOIMES** Commercial Kitchen Equipment

MC SERIES
DISPLAY SHOWCASE

Features

Concealed self-absorbing light, light position adjustable.

The door with gravity return, beautiful,elegant, good sealing properties.

Air cooling,uniform temperature,precise temperature control.

Adjustable shelves with adjustable height.

Application : cake shops, shopping malls, high-end hotels

MC-06-S-Z

MC-09-S-Z

| | Intelligent Control | Unique Air Duct | 92% Transmittance | Defogging | LED Tube |

Model		MC-06-S-Z	MC-09-S-Z
Voltage/Frequency		220V/50Hz	
Power	[kW]	0.75	0.79
Capacity	[L]	180	280
Net weight	[kg]	135	146
Cooling Type		Ventilated	Ventilated
Refrigerant		R404A	
Temperature Range	[°C]	2~6	
Heating Glass	⦿ Standard ○ Option	⦿ Front/○ Side/○ Door	
Ambient Environment		Temperature：30°C / Humidity：55%	
Bottom Material	⦿ Standard ○ Option	○ Vacuum Coating / ⦿ Powder coating	
Exterior Dimension			
Length	[mm]	600	900
Width	[mm]	755	755
Height	[mm]	1365	1365

MCK SERIES
AIR CURTAIN SHOWCASE

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

MCK-06-Y

MCK-09-Y

Features

Hidden magnetic LED lighting with freely adjustable illumination positions.
Fan-cooling system ensures uniform temperature distribution with precise temperature control.
Adjustable shelves with flexible height settings.
Clean, minimalist exterior design with strong adaptability and easy integration into various interiors.
Application Scenarios:
Cake shops, shopping malls, high-end hotels.

Intelligent Control | Unique Air Duct | Defogging | LED Tube

Model		MCK-06-Y	MCK-09-Y
Voltage/Frequency		220V/50Hz	
Power	[kW]	0.8	0.83
Capacity	[L]	180	279
Net weight	[kg]	135	146
Cooling Type		Ventilated	Ventilated
Refrigerant		R404A	
Temperature Range	[°C]	6~12	
Heating Glass		⊙ Front/○ Side	
Ambient Environment		Temperature：26°C / Humidity：55%	
Bottom Material		○ Vacuum Coating / ⊙ Powder coating	
Exterior Dimension			
Length	[mm]	600	900
Width	[mm]	755	755
Height	[mm]	1365	1365

meichu | **cooimes** Commercial Kitchen Equipment
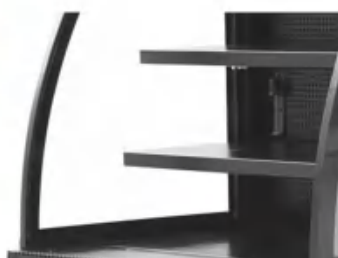
MCK SERIES
AIR CURTAIN SHOWCASE

MCK-06-S

MCK-09-S

Features

Hidden magnetic LED lighting with freely adjustable illumination positions.

Fan-cooling system ensures uniform temperature distribution with precise temperature control.

Adjustable shelves with flexible height settings.

Clean, minimalist exterior design with strong adaptability and easy integration into various interiors.

Application Scenarios:
Cake shops, shopping malls, high-end hotels.

| Intelligent Control | Unique Air Duct | 92% Transmittance | Defogging | LED Tube |

Model		MCK-06-S	MCK-09-S
Voltage/Frequency		220V/50Hz	
Power	[kW]	0.8	0.83
Capacity	[L]	183	289
Net weight	[kg]	135	146
Cooling Type		Ventilated	Ventilated
Refrigerant		R404A	
Temperature Range	[°C]	6~12	
Heating Glass	⊙ Standard ○ Option	⊙ Front/○ Side	
Ambient Environment		Temperature：26°C / Humidity：55%	
Bottom Material	⊙ Standard ○ Option	○ Vacuum Coating / ⊙ Powder coating	
Exterior Dimension			
Length	[mm]	600	900
Width	[mm]	755	755
Height	[mm]	1365	1365

SC SERIES
CURVED SHOWCASE

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

Features

The whole machine adopts double-layer tempered glass, beautiful and safe.

Imported famous refrigeration accessories, safe and reliable.

The unique air duct design makes temperature inside more uniform.

Intelligent temperature control, more comfortable to use.

Front glass with heating element.

| Intelligent Control | Unique Air Duct | 92% Transmittance | Defogging | LED Tube |

Model		SC-12	SC-15	SC-18
Voltage/Frequency		220V/50Hz		
Power	[kW]	0.56	0.7	0.9
Capacity	[L]	370	469	568
Net weight	[kg]	121	144	182
Cooling Type		Ventilated	Ventilated	Ventilated
Refrigerant		R134A		
Temperature Range	[°C]	2-8		
Heating Glass	▪ Standard ▫ Option	⊙ Front/○ Side /○ Top /○ Door		
Ambient Environment		Temp30°C/Humidity55°C		
Bottom Material	▪ Standard ▫ Option	○ Vacuum Coating / ○ Marble / ⊙ Powder coating		
Exterior Dimension				
Length	[mm]	1200	1500	1800
Width	[mm]	680	680	680
Height	[mm]	1190	1190	1190

SHOWCASE

BAKING

FOOD MACHINERY

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REFRIGERATION

meichu | COOIMES ® Commercial Kitchen Equipment

SC SERIES
UPRIGHT SHOWCASE

Features

Double, hollow, tempered glass. Double insulating-glass increases thermal insulation performance and saves energy consumption; Tempered glass is safe and reliable, and its strength is 5 times that of ordinary glass.
Imported famous refrigeration accessories, safe and reliable.
The front glass with heating film and controlled with independent switch.
Humanized design, personalized customization. Length size, color style, lighting color temperature can be customized according to the needs.
The cooling system can be pulled out to facilitate cleaning and maintenance.

| | | Intelligent Control | Unique Air Duct | Defogging | LED Tube |

Model		SC-12-S	SC-15-S	SC-18-S
Voltage/Frequency			220V/50Hz	
Power	[kW]	0.54	0.68	0.83
Capacity	[L]	443	561	680
Net weight	[kg]	120	136	160
Cooling Type		Ventilated	Ventilated	Ventilated
Refrigerant			R134A	
Temperature Range	[°C]		2-8	
Heating Glass	⊙ Standard ○ Option		⊙ Front/○ Side /○ Top /○ Door	
Ambient Environment			Temp30°C/Humidity55°C	
Bottom material	⊙ Standard ○ Option		○ Vacuum Coating / ○ Marble / ⊙ Powder coating	
Exterior Dimension				
Length	[mm]	1200	1500	1800
Width	[mm]	680	680	680
Height	[mm]	1190	1190	1190

MK SERIES
UPRIGHT SHOWCASE

Features

The whole machine adopts double-layer tempered glass [arc glass is reinforced glass], beautiful and safe.

Embraco Compressor,Jingchuang thermostat.

Unique air duct design, more balanced temperature in the cabinet.

Front glass with heating element.

Intelligent temperature control, more comfortable to use.

The cooling system can be pulled out to facilitate cleaning and maintenance.

Intelligent Control	Unique Air Duct	Defogging	LED Tube

Model		MK-12-S	MK-15-S	MK-18-S
Voltage/Frequency		220V/50Hz		
Power	[kW]	0.79	1.04	1.2
Capacity	[L]	585	743	899
Net weight	[kg]	196	242	276
Cooling type		Ventilated	Ventilated	Ventilated
Refrigerant		R404A		
Temperature Range	[°C]	2-8	2-8	2-8
Heating Glass	⊙ Standard ○ Option	⊙ Front/○ Side /○ Top /○ Door		
Ambient Environment		Temp 30°C / Humidity 55%		
Bottom Material	⊙ Standard ○ Option	⊙ Vacuum Coating / ○ Marble / ○ Powder coating		
Exterior Dimension				
Length	[mm]	1200	1500	1800
Width	[mm]	760	760	760
Height	[mm]	1385	1385	1385

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

SHOWCASE
BAKING
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DISHWASHERS
REFRIGERATION

meichu | cooimes Commercial Kitchen Equipment

MK SERIES
CURVED SHOWCASE

Features

The whole machine adopts double-layer tempered glass [arc glass is reinforced glass], beautiful and safe.
Embraco Compressor, Jingchuang thermostat.
Unique air duct design, more balanced temperature in the cabinet.
Front glass with heating element.
Intelligent temperature control, more comfortable to use.
The cooling system can be pulled out to facilitate cleaning and maintenance.

Intelligent Control · Unique Air Duct · Defogging · LED Tube

Model		MK-12	MK-15	MK-18
Voltage/Frequency		220V/50Hz		
Power	[kW]	0.86	1.2	1.45
Capacity	[L]	477	604	732
Net weight	[kg]	190	236	260
Cooling Type		Ventilated	Ventilated	Ventilated
Refrigerant		R134A		
Temperature Range	[°C]	2~8	2~8	2~8
Heating Glass	• Standard ○ Option	⊙ Front/○ Side /○ Top /○ Door		
Ambient Environment		Temp 30°C / Humidity 55%		
Bottom Material	• Standard ○ Option	⊙ Vacuum Coating / ○ Marble / ○ Powder coating		
Exterior Dimension				
Length	[mm]	1200	1500	1800
Width	[mm]	760	760	760
Height	[mm]	1385	1385	1385

MKQ SERIES
FRONT OPENING UPRIGHT SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

Features

The whole machine adopts double-layer tempered glass, beautiful and safe.
Front door design, easy to access.
Embraco Compressor,Jingchuang thermostat.
Unique air duct design, more balanced temperature in the cabinet.
Front glass with heating element.
Intelligent temperature control, more comfortable to use.
The cooling system can be pulled out to facilitate cleaning and maintenance.

Intelligent Control | Unique Air Duct | Defogging | LED Tube

Model		MKQ-12-S	MKQ-15-S	MKQ-18-S
Voltage/Frequency		220V/50Hz		
Power	[kW]	0.79	1.04	1.2
Capacity	[L]	521	660	800
Net weight	[kg]	196	242	276
Cooling Type		Ventilated	Ventilated	Ventilated
Temperature Range	[°C]	2~8	2~8	2~8
Refrigerant		R404A		
Heating Glass	● Standard ○ Option	○ Front/○ Side /○ Top /⊙ Door		
Ambient Environment		Temp 30°C / Humidity 55%		
Bottom Material	● Standard ○ Option	⊙ Vacuum Coating / ○ Marble / ○ Powder coating		
Exterior Dimension				
Length	[mm]	1200	1500	1800
Width	[mm]	760	760	760
Height	[mm]	1385	1385	1385

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | cooimes Commercial Kitchen Equipment

GC SERIES
CURVED SHOWCASE

Features

Super white glass, the light transmittance is as high as 92%, good display effect.

Aluminum alloy sliding doors are less noisy and smoother.

Imported famous refrigeration accessories, safe and reliable.

Unique air duct design, more balanced temperature in the cabinet.

Intelligent temperature control, more comfortable to use.

Electric heating demisting, no fog on the glass.

The cooling system can be pulled out to facilitate cleaning and maintenance.

Intelligent Control | Unique Air Duct | Defogging | LED Tube

Model		GC-08
Voltage/Frequency		220V/50Hz
Power	[kW]	0.59
Capacity	[L]	279
Net weight	[kg]	134
Cooling Type		Ventilated
Refrigerant		R134A
Temperature Range	[°C]	2~8
Heating Glass	⊛ Standard ○ Option	⊙ Front/○ Side /○ Top /○ Door
Ambient Environment		Temp 30°C / Humidity 55%
Bottom Material	⊛ Standard ○ Option	○ Vacuum Coating / ○ Marble / ⊙ Powder coating
Exterior Dimension		
Length	[mm]	800
Width	[mm]	680
Height	[mm]	1170

GC SERIES
CURVED SHOWCASE

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

Features

The whole machine adopts double-layer tempered glass [arc glass is reinforced glass], beautiful and safe.

Imported famous refrigeration accessories, safe and reliable.

Unique air duct design, more balanced temperature in the cabinet.

Front glass with heating element.

Intelligent temperature control, more comfortable to use.

The cooling system can be pulled out to facilitate cleaning and maintenance.

Intelligent Control | Unique Air Duct | Defogging | LED Tube

Model		GC-12	GC-15	GC-18
Voltage/Frequency		220V/50Hz		
Power	[kW]	0.69	0.79	0.95
Capacity	[L]	381	483	585
Net weight	[kg]	146	172	198
Cooling Type		Ventilated	Ventilated	Ventilated
Temperature Range	[°C]	2~8	2~8	2~8
Refrigerant		R134A		
Heating Glass	● Standard ○ Option	◉ Front/○ Side /○ Top /○ Door		
Ambient Environment		Temp 30°C / Humidity 55%		
Bottom Material	● Standard ○ Option	○ Vacuum Coating / ○ Marble / ◉ Powder coating		
Exterior Dimension				
Length	[mm]	1200	1500	1800
Width	[mm]	680	680	680
Height	[mm]	1170	1170	1170

SHOWCASE

BAKING

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DISHWASHERS

REFRIGERATION

meichu | coolmes Commercial Kitchen Equipment

GC SERIES
UPRIGHT SHOWCASE

Features

The whole machine adopts double-layer tempered glass, beautiful and safe.
Imported famous refrigeration accessories, safe and reliable.
Unique air duct design, more balanced temperature in the cabinet.
Front glass with heating element.
Intelligent temperature control, more comfortable to use.
The cooling system can be pulled out to facilitate cleaning and maintenance.

Intelligent Control | Unique Air Duct | Defogging | LED Tube

Model		GC-12-S	GC-15-S	GC-18-S
Voltage/Frequency		220V/50Hz		
Power	[kW]	0.63	0.74	0.89
Capacity	[L]	405	514	622
Net weight	[kg]	158	182	208
Cooling Type		Ventilated	Ventilated	Ventilated
Temperature Range	[°C]	2~8	2~8	2~8
Refrigerant		R134A		
Heating Glass	● Standard ○ Option	⊙ Front/○ Side /○ Top /○ Door		
Ambient Environment		Temp 30°C / Humidity 55%		
Bottom Material	● Standard ○ Option	○ Vacuum Coating / ○ Marble / ⊙ Powder coating		
Exterior Dimension				
Length	[mm]	1200	1500	1800
Width	[mm]	680	680	680
Height	[mm]	1170	1170	1170

SHOWCASE

BAKING

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DISHWASHERS

REFRIGERATION

KSS SERIES
OPEN TYPE HOT AND COLD DISPLAY SHOWCASE

Features

High Visual feature: Fully transparent glass body combined with open design achieving better product visibility, effectively capturing customer attention.

Easy Access: Open design enabling customer or staff to pick up or restock items, improving operation efficiency.

Adjustable Layout: Multi-tiered adjustable shelf design allowing for flexible display arrangements to accommodate products in various sizes.

Dual Temperature Control: The lower compartment is refrigerated, while the upper compartment canbe switched easily between heating and cooling modes through Temp. controller.

Intelligent Control | Unique Air Duct | Defogging | LED Tube

Model		KSS-15	
Voltage/Frequency		220V/50Hz	
		Top cabinet	Lower cabinet
Power	[kW]	Air cooling1.92/Air heating2.12	
Capacity	[L]	238	267
Net weight	[kg]	295	
Cooling Type		Fan cooling/Fan heating	Ventilated
Refrigerant		R404A	
Temperature Range	[°C]	2~8/35~55	5~10
Heating Glass		⊙ Front/○ Side /⊙ top cabinet glass	
Ambient Environment		Temperature：30°C / Humidity：55%	
Bottom Material		○ Vacuum Coating / ⊙ 201Powder coating	
Exterior Dimension			
Length	[mm]	1500	
Width	[mm]	900	
Height	[mm]	1550	

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | cooimes Commercial Kitchen Equipment

FW SERIES
FOOD WARMER CABINET

Features

Temperature control accuracy: accurate temperature control is to keep food. The key to quality is to choose an accurate and stable temperature control cabinet.

Material quality: high-quality stainless steel material and thermal insulation material,

Not only durable, but also easier to clean and maintain, which can ensure the heat preservation effect and food safety.

Energy consumption: energy-saving heat preservation cabinets can reduce operating costs and choose products with energy-saving technology.

Such as intelligent temperature control system, LED lighting, etc.

Capacity size: according to the actual use demand, choose the insulation cabinet with appropriate capacity to meet the requirements of food storage.

According to the structural form, the desktop Food Warmer cabinet is small and flexible, suitable for small shops such as fast food restaurants and dessert shops.

Classification by function: used for hot food such as fried chicken and egg tarts.

Good display effect: the heat preservation cabinet is made of transparent glass with heat-resistant tempered glass on all sides, which has strong perspective. It can display food in all directions, which is both beautiful and attractive to customers. It is also equipped with lighting devices to enhance the display effect.

The material is safe and easy to clean: the inner container and shell are mostly made of stainless steel, which has the characteristics of corrosion resistance, rust resistance and easy cleaning, conforms to food safety standards and is convenient for daily maintenance.

Model		FW-5G
Voltage/Frequency		220V/50Hz
Power	[kW]	0.88
Capacity	[L]	58
Net weight	[kg]	27
Cooling Type		Dry heat
Temperature Range	[°C]	
Refrigerant		
Ambient Environment		Temperature：30°C / Humidity：55%
Bottom Material	● Standard ○ Option	⊙ 201 Mirror Finishing / ○ 201 Brushed Stainless Steel
Exterior Dimension		
Length	[mm]	600
Width	[mm]	398
Height	[mm]	540

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS
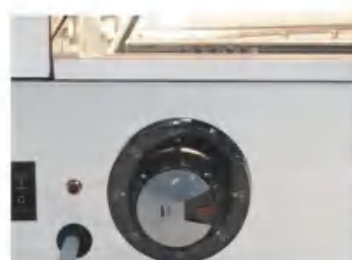
REFRIGERATION

KFS SERIES
SANDWICH SHOWCASE

Features

The whole machine adopts super white glass, beautiful and safe.

Front door design, easy to access.

Famous refrigeration accessories, safe and reliable.

Unique air duct design, more balanced temperature in the cabinet.

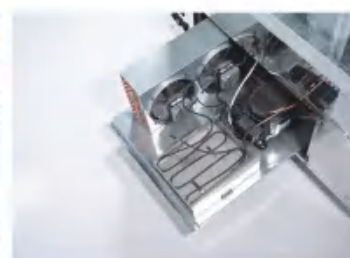Intelligent temperature control, more comfortable to use.

The cooling system can be pulled out to facilitate cleaning and maintenance.

Intelligent Control   Unique Air Duct   LED Tube

Model		KFS-08	KFS-10	KFS-12
Voltage/Frequency		220V/50Hz		
Power	[kW]	0.53	0.69	0.73
Capacity	[L]	236	286	332
Net weight	[kg]	185	215	245
Cooling Type		Ventilated	Ventilated	Ventilated
Temperature Range	[°C]	5~10	5~10	5~10
Refrigerant		R404A		
Heating Glass	● Standard ○ Option	○ Front/○ Side		
Ambient Environment		Temp 26°C / Humidity 55%		
Bottom Material	● Standard ○ Option	○ Vacuum Coating / ◉ Marble / ○ Powder coating		
Exterior Dimension				
Length	[mm]	800	1000	1200
Width	[mm]	800	800	800
Height	[mm]	1400	1400	1400

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
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REFRIGERATION

meichu | coolmes Commercial Kitchen Equipment

KFS-A SERIES
OPEN TYPE SHOWCASE

Features

The whole machine adopts super white glass, beautiful and safe.

Front door design, easy to access.

Famous refrigeration accessories, safe and reliable.

Unique air duct design, more balanced temperature in the cabinet.

Intelligent temperature control, more comfortable to use.

The cooling system can be pulled out to facilitate cleaning and maintenance.

Intelligent Control | Unique Air Duct | LED Tube

Model		KFS-12-Z-A	KFS-15-Z-A	KFS-18-Z-A
Voltage/Frequency		220V/50Hz		
Power	[kW]	0.68	0.79	0.92
Capacity	[L]	216	280	315
Net weight	[kg]	203	252	300
Cooling Type		Ventilated	Ventilated	Ventilated
Temperature Range	[°C]	5~10	5~10	5~10
Refrigerant		R404A		
Heating Glass	● Standard ○ Option	○ Front/○ Side /○ Door		
Ambient Environment		Temp 26°C / Humidity 55%		
Bottom Material	● Standard ○ Option	○ Vacuum Coating / ◉ Marble / ○ Powder coating		
Exterior Dimension				
Length	[mm]	1200	1500	1800
Width	[mm]	900	900	900
Height	[mm]	1250	1250	1250

KFS-B SERIES
OPEN TYPE SHOWCASE

SHOWCASE

BAXING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

Features

The whole machine adopts super white glass, beautiful and safe.

Front door design, easy to access.

Famous refrigeration accessories, safe and reliable.

Unique air duct design, more balanced temperature in the cabinet.

Intelligent temperature control, more comfortable to use.

The cooling system can be pulled out to facilitate cleaning and maintenance.

Intelligent Control | Unique Air Duct | LED Tube

Model		KFS-12-Z-B	KFS-15-Z-B	KFS-18-Z-B
Voltage/Frequency		220V/50Hz		
Power	[kW]	0.66	0.78	0.9
Capacity	[L]	177	226	276
Net weight	[kg]	177	272	320
Cooling Type		Ventilated	Ventilated	Ventilated
Temperature Range	[°C]	5~10	5~10	5~10
Refrigerant		R404A		
Heating Glass	● Standard ○ Option	○ Front/○ Side /○ Door		
Ambient Environment		Temp 26°C / Humidity 55%		
Bottom Material	● Standard ○ Option	○ Vacuum Coating / ⊙ Marble / ○ Powder coating		
Exterior Dimension				
Length	[mm]	1200	1500	1800
Width	[mm]	900	900	900
Height	[mm]	880	880	880

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | COOIMES® Commercial Kitchen Equipment

MKW SERIES
SHOWCASE

Features

The whole machine adopts super white glass, beautiful and safe.

Famous refrigeration accessories, safe and reliable.

Unique air duct design, more balanced temperature in the cabinet.

Intelligent temperature control, more comfortable to use.

The cooling system can be pulled out to facilitate cleaning and maintenance.

| Intelligent Control | Unique Air Duct | LED Tube |

Model		MKW-12	MKW-15	MKW-18
Voltage/Frequency		220V/50Hz		
Power	[kW]	0.95	1.28	1.65
Capacity	[L]	67	84	101
Net Weight	[Kg]	140	160	178
Cooling Type		Ventilated	Ventilated	Ventilated
Temperature Range	[°C]	5~10	5~10	5~10
Refrigerant		R404A	R404A	R404A
Heating Glass	● Standard ○ Option	○ Front/○ Side		
Ambient Environment		Temp 26°C / Humidity 55%		
Bottom Material	● Standard ○ Option	⊙ Brushed stainless steel / ○ Powder coating		
Exterior Dimension				
Length	[mm]	1200	1500	1800
Width	[mm]	860	860	860
Height	[mm]	1200	1200	1200

1200LX860D fit for 8pcs GN1/2   1500LX860D fit for 10pcs GN1/2   1800LX860D fit for 12pcs GN1/2

MKB SERIES
ICE TABLE

Features

Blue light and fog, increase the display effect.

The whole machine adopts super white glass, beautiful and safe.

Famous refrigeration accessories, safe and reliable.

Unique air duct design, more balanced temperature in the cabinet.

Intelligent temperature control, more comfortable to use.

The cooling system can be pulled out to facilitate cleaning and maintenance.

| Intelligent Control | Unique Air Duct | LED Tube | Spray System |

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

Model		MKB-12	MKB-15	MKB-18
Voltage/Frequency		220V/50Hz		
Power	[kW]	0.36	0.42	0.47
Capacity	[L]	145	180	220
Net Weight	[Kg]	92	100	110
Cooling Type		Ventilated	Ventilated	Ventilated
Temperature Range	[°C]	0~ -2	0~ -2	0~ -2
Refrigerant		R134A	R134A	R134A
Heating Glass	⊙ Standard ○ Option	○ Front/○ Side		
Ambient Environment		Temp 26°C / Humidity 55%		
Bottom Material	⊙ Standard ○ Option	⊙ Brushed stainless steel / ○ Powder coating		
Exterior Dimension				
Length	[mm]	1200	1500	1800
Width	[mm]	550	550	550
Height	[mm]	990	990	990

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | cooimes® Commercial Kitchen Equipment

MK SERIES
BOUTIQUE CABINET

Features

Double, hollow, tempered glass. Double insulating glass increases thermal insulation performance and saves energy consumption; Tempered glass is safe and reliable, and its strength is 5 times that of ordinary glass.

45° corner glass has better display effect, and the glass has the function of removing fog by electroplating. With independent control switch.

Humanized design, personalized customization. Length size, color style, light color temperature can be exclusively customized according to demand.

Intelligent Control | Unique Air Duct | Defogging | LED Tube

Model		MK-12-JP2	MK-15-JP2	MK-18-JP2
Voltage/Frequency		220V/50Hz		
Power	[kW]	0.7	1.1	1.2
Capacity	[L]	331	426	519
Net weight	[kg]	175	210	248
Cooling Type		Ventilated	Ventilated	Ventilated
Refrigerant		R404A		
Temperature Range	[°C]	2-8		
Heating Glass	⊙ Standard ○ Option	⊙ Front/○ Side /⊙ Top /○ Door		
Ambient Environment		Temp30°C/Humidity55°C		
Bottom material	⊙ Standard ○ Option	⊙ Vacuum Coating / ○ Marble / ○ Powder coating		
Exterior Dimension				
Length	[mm]	1200	1500	1800
Width	[mm]	800	800	800
Height	[mm]	1100	1100	1100

MK SERIES

SHOWCASE WITH DRAWERS

Features

Double, insulated and tempered glass. Double display insulating glass can increase the heat preservation and insulation performance, reduce energy consumption; this kind of tempered glass is safe and reliable, the strength is 5 times of ordinary glass.

45" corner glass display effect is better, the glass with electroplated film heating demisting function, and with independent control switch.

The lower part is equipped with room temperature storage cabinet, which can be used for placing items and has high space utilization rate,

Humanized design, personalized customization.

Length and size, color style and light color temperature can be customized according to requirements.

Model		MK-12-CT	MK-15-CT	MK-18-CT
Voltage/Frequency		220V/50Hz		
Power	[kW]	0.9	1	1.1
Capacity	[L]	164	209	255
Net weight	[kg]	180	218	258
Cooling type		Ventilated	Ventilated	Ventilated
Refrigerant		R404A		
Temperature range	[°C]	2~8	2~8	2~8
Heating Glass	⊙ Standard ○ Option	⊙ Front/○ Side /⊙ Top /○ Door		
Ambient Environment		Temperature：30°C / Humidity：55%		
Bottom Material	⊙ Standard ○ Option	⊙ Vacuum Coating / ○ Marble / ○ Powder coating		
Dimensions				
Length	[mm]	1200	1500	1800
Width	[mm]	800	800	800
Height	[mm]	1100	1100	1100

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | cooimes Commercial Kitchen Equipment

LS-A SERIES
UPRIGHT SHOWCASE

Features

Overall foaming, save energy .

Large volume, more practical.

Famous refrigeration accessories, safe and reliable.

Unique air duct design, more balanced temperature in the cabinet.

Intelligent temperature control, more comfortable to use.

The cooling system can be pulled out to facilitate cleaning and maintenance.

Intelligent Control | Unique Air Duct | LED Tube | Energy Saving

Model		LS-12-A	LS-15-A	LS-18-A
Voltage/Frequency		220V/50Hz		
Power	[kW]	0.74	0.82	0.95
Capacity	[L]	791	1006	1223
Net Weight	[Kg]	198	224	255
Cooling Type		Ventilated	Ventilated	Ventilated
Temperature Range	[°C]	2-8	2-8	2-8
Refrigerant		R134A	R134A	R404A
Heating Glass	⊙ Standard ○ Option	⊙ Door		
Ambient Environment		Temp 30°C / Humidity 55%		
Bottom Material	⊙ Standard ○ Option	⊙ Vacuum Coating / ○ Powder coating		
Exterior Dimension				
Length	[mm]	1200	1500	1800
Width	[mm]	800	800	800
Height	[mm]	1900	1900	1900

LS-C SERIES
UPRIGHT DRINKS SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET
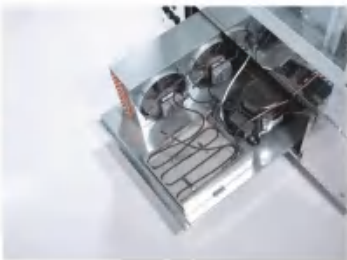
DISINFECTION

DISHWASHERS

REFRIGERATION

Features

Double, hollow, tempered glass. Double insulating glass increases thermal insulation performance and saves energy consumption; Tempered glass is safe and reliable, and its strength is 5 times that of ordinary glass.

Imported famous refrigeration accessories, safe and reliable.

The glass with heating film and controlled with independent switch.

Humanized design, personalized customization.

Length size, color style, lighting color temperature can be customized according to the needs.

The cooling system can be pulled out to facilitate cleaning and maintenance.

| Intelligent Control | Unique Air Duct | LED Tube | Energy Saving |

Model		LS-12-C	LS-15-C	LS-18-C
Voltage	[V/Hz]	220V/50Hz		
Power	[kW]	1.1	1.4	1.75
Net Volume	[L]	614	796	978
Net weight	[kg]	260	275	289
Cooling Type		Ventilated	Ventilated	Ventilated
Refrigerant		R404A		
Temperature Range	[°C]	2-8		
Heating Glass	◉ Standard ○ Option	◉ Front/○ Side /◉ Door		
Ambient Environment		Temp30°C/Humidity55°C		
Bottom Material		Electrostatic Spraying/Vacuum Coating/Marble		
Exterior Dimension		◉ Vacuum Coating / ○ Marble / ○ Powder coating		
Length	[mm]	1200	1500	1800
Width	[mm]	720	720	720
Height	[mm]	1900	1900	1900

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | cooimes® Commercial Kitchen Equipment

LS-D SERIES
UPRIGHT DRINKS SHOWCASE

Features

Double, hollow, tempered glass. Double insulating glass increases thermal insulation performance and saves energy consumption; Tempered glass is safe and reliable, and its strength is 5 times that of ordinary glass.

Imported famous refrigeration accessories, safe and reliable.

The glass with heating film and controlled with independent switch.

Humanized design, personalized customization. Length size, color style, lighting color temperature can be customized according to the needs.

The cooling system can be pulled out to facilitate cleaning and maintenance.

Intelligent Control | Unique Air Duct | LED Tube | Energy Saving

Model		LS-12-D	LS-15-D	LS-18-D
Voltage	[V/Hz]	220V/50Hz		
Power	[kW]	1.1	1.4	1.75
Net Volume	[L]	614	796	978
Net weight	[kg]	260	275	289
Cooling Type		Ventilated	Ventilated	Ventilated
Refrigerant		R404A		
Temperature Range	[°C]	2-8		
Heating Glass		⊙ Front/○ Side /⊙ Door		
Ambient Environment		Temp30°C/Humidity55°C		
Bottom Material		⊙ Vacuum Coating / ○ Marble / ○ Powder coating		
Exterior Dimension				
Length	[mm]	1200	1500	1800
Width	[mm]	720	720	720
Height	[mm]	1900	1900	1900

LS SERIES
DRINKS SHOWCASE

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

Features

It adopts built-in door handles, beautiful and atmospheric.
Variable lighting, adjust the color according to different displays.
Extra large volume to make the most of space.
Imported spare parts, good refrigeration effect.
Glass door with heating film, automatic defrost, display visual well.

Intelligent Control   Unique Air Duct   Defogging   LED Tube

Model		LS-06	LS-12-2	LS-16-3
Voltage/Frequency		220V/50Hz		
Power	[kW]	0.46	0.77	1.1
Capacity	[L]	290	660	910
Net Weight	[Kg]	112	171	230
Cooling Type		Ventilated	Ventilated	Ventilated
Temperature Range	[°C]	2~5	2~5	2~5
Refrigerant		R134A	R404A	R404A
Heating Glass	■ Standard □ Option	⊙ Door		
Ambient Environment		Temp 30°C / Humidity 55%		
Bottom Material	■ Standard □ Option	⊙ Vacuum Coating / ○ Powder coating		
Exterior Dimension				
Length	[mm]	600	1200	1600
Width	[mm]	715	715	715
Height	[mm]	1815	1815	1815

meichu | COOIMES Commercial Kitchen Equipment

MBG SERIES
BREAD SHOWCASE

MBG-A

MBG-B

MBG-C

Features

The whole machine adopts super white glass, beautiful and safe.

The front and back sliding doors are convenient for adding exhibits, and more convenient for customers to pick up.

Humanized design, personalized customization.

The length, size and appearance color can be customized according to the demand.

The lighting adopts12V low voltage warm light, safe and reliable.

With a food rack, convenient for customers to pick up the exhibits. There is a locker underneath.

The shelf can be customized and disassembled

Model		MBG-A	MBG-B	MBG-C
Voltage	[V/Hz]	220V/50Hz		
Power	[kW]	0.24	0.196	0.184
Net Volume	[L]	695	663	663
Net Weight	[Kg]	113	102	106
Ambient Environment		Temp 30°C / Humidity 55%		
Bottom Material		Aluminium Alloy		
Exterior Dimension				
Length	[mm]	2000	2000	2000
Width	[mm]	900	1000	1000
Height	[mm]	1400	1450	1450
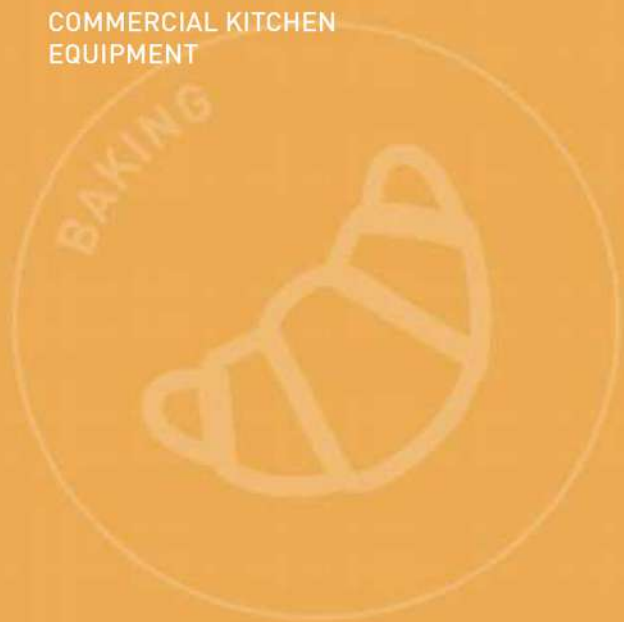
BAKING

DAINTINESS
CREATE MORE POSSIBILITIES

The Meichu Baking series is based on the oven and the proofer cabinet. The powerful functions enable the bakers to have more room to play. The precise temperature control can make the baking result close to the ideal state. The quick and convenient operation method allows Bakers have more time to create new breads.

BAKIN
SERIES

meichu | cooimes

meichu | **COOIMES** Commercial Kitchen Equipment

MOE SERIES
ELECTRIC DECK OVEN

Features

The pan rack is SS201.

Use electronic over-temperature module, more accurate than the traditional thermostat.

When the neutral wire and live wire is connected wrong, the controller will alarm to break, to prevent the circuit and electrical parts from burning.

Intelligent Control | Exhaust Handle | Baking Evenly | Lighting System | Fume Hood | 201# Stainless Steel

MOE-1Y-2   MOE-2Y-4   MOE-3Y-6   MOE-4Y-8

Model		MOE-1Y-2	MOE-2Y-4	MOE-3Y-6	MOE-4Y-8
Spec		1 layer 2 trays	2 layer 4 trays	3 layer 6 trays	4 layer 8 trays
Service Temperture	[°C]	To 380	To 380	To 380	To 380
Voltage	[V/Hz]	380V / 50Hz			
Rated Input Power	[kW]	4.98	9.96	14.94	19.92
Dimention					
Width	[mm]	1260	1260	1260	1260
Deep	[mm]	1310	1360	1460	1460
High	[mm]	1400	1780	2100	2130
Net Weight	[kg]	245	355	500	580
Material		Ext: 201+Galvanized plate , Int: 1.2mm Alclad plate			
Pan Size	[mm]	400 x 600	400 x 600	400 x 600	400 x 600

MOE SERIES
ELECTRIC DECK OVEN

Features

Efficient heating tube makes baking more efficient and even.

Inner liner is made of Plating aluminum plate, which is more durable and tough under high temperature.

Smoke-absorbing design for the hood to keep the whole machine cleaner.

Steam generator is optional.

Intelligent Control | Exhaust Handle | Baking Evenly | Lighting System | Fume Hood | 201# Stainless Steel

MOE-1Y-3

MOE-2Y-6

MOE-3Y-9

Model		MOE-1Y-3	MOE-2Y-6	MOE-3Y-9
Spec		1 layer 3 trays	2 layer 6 trays	3 layer 9 trays
Service Temperture	[°C]	To 380	To 380	To 380
Voltage	[V/Hz]	380V / 50Hz		
Rated Input Power	[kW]	7.98	15.96	23.94
Dimention				
Width	[mm]	1690	1690	1690
Deep	[mm]	1310	1360	1460
High	[mm]	1400	1780	2100
Net Weight	[kg]	375	485	630
Material		Ext: 201+Galvanized plate , Int: 1.2mm Alclad plate		
Pan Size	[mm]	400 x 600	400 x 600	400 x 600

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

meichu | COOIMES Commercial Kitchen Equipment

MZE SERIES
ELECTRIC DECK OVEN

Features

Efficient heating tube makes baking more efficient and even.

And all the surface is coated with glaze, the glazed process could make there no fingerprint after your finger touch it.

When the neutral wire and live wire is connected wrong, the controller will alarm to break, to prevent the circuit and electrical parts from burning.

Steam generator is optional.

Seal The Glaze | Intelligent Control | Exhaust Handle | Baking Evenly | Double-Glazed Window | Lighting System

MZE-1Y-2

MZE-2Y-4

MZE-3Y-6

Model		MZE-1Y-1	MZE-1Y-2	MZE-2Y-4	MZE-3Y-6	MZE-4Y-8	MZE-2Y-6	MZE-3Y-9	MZE-3Y-12	MZE-2412S
Spec		1 layer 1 trays	1 layer 2 trays	2 layer 4 trays	3 layer 6 trays	4 layer 8 trays	2 layer 6 trays	3 layer 9 trays	3 layer 12 trays	2 layer 4trays & 12pans proofer
Service Temp.	[°C]	To 380	To 380	To 380	To 380	To 380	To 380	To 380	To 380	To 380 & To 60
Voltage	[V/Hz]	380V / 50Hz								
Rated Input Power	[kW]	3.3	6.75	13.5	20.25	27	15.3	23	30.6	14.3
Dimention										
Width	[mm]	970	1400	1400	1400	1400	1830	1830	1830	1400
Deep	[mm]	1170	1170	1170	1170	1170	1170	1170	1400	1170
High	[mm]	1430	1430	1710	1970	2260	1710	1970	1970	2040
Net Weight	[kg]	170	230	340	470	570	460	600	680	390
Material		Ext: 201+Galvanized plate , Int: 1.2mm Alclad plate								
Pan Size	[mm]	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600

MZR SERIES
GAS DECK OVEN

Features

And all the surface is coated with glaze, the glazed process could make there no fingerprint after your finger touch it.

The handle is plastic dipping, the feel is good.

The intake valve uses double safety solenoid valve for more safety.

Heavy duty caster design with brakes for stable stand.

Seal The Glaze | Intelligent Control | Exhaust Handle | Baking Evenly | Double-Glazed Windows | Lighting System

MZR-1Y-2

MZR-2Y-4

MZR-3Y-6

Model		MZR-1Y-2	MZR-2Y-4	MZR-3Y-6	MZR-2Y-6	MZR-3Y-9
Spec		1 layer 2 trays	2 layer 4 trays	3 layer 6 trays	2 layer 6 trays	3 layer 9 trays
Service Temperture	[°C]	To 380	To 380	To 380	To 380	To 380
Voltage	[V/Hz]	220V/50Hz				
Rated Input Power	[kW]	0.1	0.2	0.3	0.2	0.3
Dimention						
Width	[mm]	1400	1400	1400	1830	1830
Deep	[mm]	1160	1160	1160	1160	1160
High	[mm]	1480	1780	2015	1780	2015
Net Weight	[kg]	260	380	540	500	660
Material		Ext: 201+Galvanized plate , Int: 1.2mm Alclad plate				
Pan Size	[mm]	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | COOIMES Commercial Kitchen Equipment

MGE SERIES
ELECTRIC DECK OVEN

Features

Visible glass window to permit real-time control of baking conditions.

Efficient heating tube makes baking more effient and even.

Digital micro-computer controller can make the temperature more accurate.

The interlayer design of the rear smoke baffle prevents the temperature in the cabinet from falling rapidly.

| Intelligent Control | Open The Door Down | Baking Evenly | Double-Glazed Windows | Lighting System |
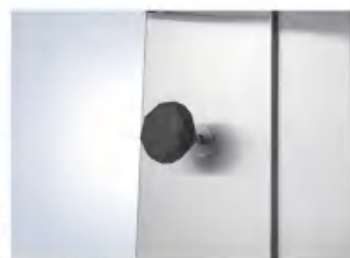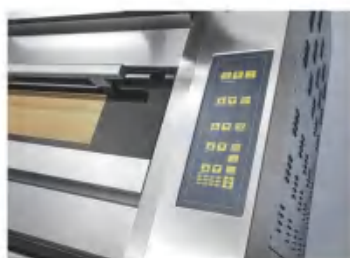
MGE-2Y-6

MGE-3Y-9

MGE-1Y-2

MGE-2Y-4

MGE-3Y-6

Model		MGE-1Y-1	MGE-1Y-2	MGE-2Y-4	MGE-3Y-6	MGE-2Y-6	MGE-3Y-9	MGE-3Y-12	MGE-2412S
Spec		1 layer 1 trays	1 layer 2 trays	2 layer 4 trays	3 layer 6 trays	2 layer 6 trays	3 layer 9 trays	3 layer 12 trays	2 layer 4trays & 12 pans proofer
Service Temp.	[°C]	To 380	To 380	To 380	To 380	To 380	To 380	To 380	To 380 & To 60
Voltage	[V/Hz]	380V / 50Hz							
Rated Input Power	[kW]	3.3	6.6	13.2	19.8	16	24	36	14
Dimention									
Width	[mm]	810	1240	1240	1240	1670	1670	1670	1240
Deep	[mm]	860	860	860	860	860	860	1060	860
High	[mm]	625	625	1470	1515	1470	1515	1515	1810
Net Weight	[kg]	75	115	195	255	245	342	400	235
Material		Ext: 430+Galvanized plate , Int: 0.7mm Alclad plate							
Pan Size	[mm]	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600

MGR SERIES
GAS DECK OVEN

Features

Visible glass window to permit real-time control of baking conditions.

Efficient heating tube makes baking more effient and even.

Digital micro-computer controller can make the temperature more accurate.

The interlayer design of the rear smoke baffle prevents the temperature in the cabinet from falling rapidly.

Intelligent Control	Open The Door Down	Baking Evenly	Double-Glazed Windows	Lighting System

MGR-2Y-6

MGR-3Y-9

MGR-1Y-2

MGR-2Y-4

MGR-3Y-6

Model		MGR-1Y-2	MGR-2Y-4	MGR-3Y-6	MGR-2Y-6	MGR-3Y-9
Spec		1 layer 2 trays	2 layer 4 trays	3 layer 6 trays	2 layer 6 trays	3 layer 9 trays
Service Temperture	[°C]	To 380	To 380	To 380	To 380	To 380
Voltage	[V/Hz]	220V/50Hz				
Rated Input Power	[kW]	0.1	0.2	0.3	0.2	0.3
Dimention						
Width	[mm]	1340	1340	1340	1770	1770
Deep	[mm]	950	950	950	950	950
High	[mm]	900	1780	1940	1780	1940
Net Weight	[kg]	140	250	360	300	410
Material		Ext: 430+Galvanized plate , Int: 0.7mm Alclad plate				
Pan Size	[mm]	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | **cooimes**® Commercial Kitchen Equipment

MGE-B SERIES
ELECTRIC DECK OVEN

| Intelligent Control | Seal The Glaze | Exhaust Handle | Lighting System | Fume Hood | Stainless Steel |

Features

The oven has a nice appearance and strong practicability, and is more suitable for shopping malls, supermarkets, and bakeries.

Visible glass window to permit real time control of baking conditions.

Efficient heating tube makes baking more efficient and even.

Digital microcomputer controller can make the temperature more accurate.

The inter layer design of the rear smoke baffle prevents the temperature in the cabinet from falling rapidly.

The whole series is equipped with an electronic intelligent over-temperature module, which is more accurate than the traditional temperature limiter.

Model		MGE-1Y-1B	MGE-1Y-2B	MGE-2Y-2B	MGE-2Y-4B	MGE-3Y-3B	MGE-3Y-6B
Spec		1 layer 1 tray	1 layer 2 trays	2 layers 2 trays	2 layers 4 trays	3 layers 3 trays	3 layers 6 trays
Service Temperture	[℃]	To 380	To 380	To 380	To 380	To 380	To 380
Voltage	[V/Hz]	380V / 50HZ	380V / 50HZ	380V / 50HZ	380V / 50HZ	380V / 50HZ	380V / 50HZ
Rated Input Power	[kW]	3.3	6.6	6.6	13.2	9.9	19.8
Dimention							
Width	[mm]	810	1240	810	1240	810	1240
Depth	[mm]	860	860	860	860	860	860
Height	[mm]	625	625	1120	1120	1515	1515
Net Weight	[kg]	75	115	130	175	190	245
Material		Ext: 430+Galvanized plate, Int: 0.7mm Alclad plate					
Pan Size		400 x 600	400 x 600	400 x 600	400 x 600	400 x 600	400 x 600

MOE SERIES
BULLT-UP CABINET

Features

The oven built-up on the proofer cabinet, save more space.

Independent temperature control design is more convenient for operation.

Upgraded heating tube ,high efficiency, fast heating and 304 material tube.

Heavy duty caster design with brakes for stable stand.

Intelligent Control	Baking Evenly	Lighting System	Fume Hood	201# Stainless Steel

Model		MOE-2412S
Spec		1 layer 2 trays
Service Temperture	[°C]	To 380 & To 60
Voltage	[V/Hz]	380V / 50Hz , 220V / 50Hz
Rated Input Power	[kW]	9.96 , 0.7
Dimention		
Width	[mm]	1260
Deep	[mm]	1360
High	[mm]	2015
Net Weight	[kg]	455
Material		Ext: 201+Galvanized plate , Int: 1.2mm Alclad plate
Pan Size	[mm]	400 x 600

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

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MZE SERIES
COMBINATION OVEN

Features

The upper oven and the lower proofer,save more space.

And it can be used together as one machine with dual functions.

Door seal for heat insulation.

Control panel with two-stage proofing.

Intelligent Control | Baking Evenly | Lighting System | Fume Hood | 201# Stainless Steel

Model		MZE-2412S	
Voltage/Frequency	[V/Hz]	Oven 380V(3P+N+PE)/50HZ	Proofer 220V/50HZ
Oven Power	[kW]	13.2	
Proofer Power	[kW]	0.7	
Baking temperature	[°C]	Room Temperature~380	
Proofer temperature	[°C]	Room Temperature~60	
Proofer Humidity		Room Humidity~99%	
Oven tray quantity		4	
Proofer tray quantity		12	
Tray size		400x600	
Weight	[kg]	390	
Dimention			
Width	[mm]	1400	
Depth	[mm]	1170	
Height	[mm]	2140	

MGE SERIES
COMBINATION OVEN

Features

The upper oven and the lower proofer,save more space.
And it can be used together as one machine with dual functions.
Intelligent computer board.
Bottom-opening door.

| Intelligent Control | Baking Evenly | Lighting System | Fume Hood | Stainless Steel 201# |

Model		MGE-2412S	
Voltage/Frequency	[V/Hz]	Oven 380V(3P+N+PE)/50HZ	Proofer 220V/50HZ
Oven Power	[kW]	13.2	
Proofer Power	[kW]	0.7	
Baking temperature	[°C]	Room Temperature~380	
Proofer temperature	[°C]	Room Temperature~60	
Proofer Humidity		Room Humidity~99%	
Oven tray quantity		4	
Proofer tray quantity		12	
Tray size		400x600	
Weight	[kg]	235	
Dimention			
Width	[mm]	1240	
Depth	[mm]	860	
Height	[mm]	1810	

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

meichu | COOIMES Commercial Kitchen Equipment

MFE SERIES
CONVECTION OVEN

Features

The baking tray is placed in the oven in the air so that the internal hot air convection, so the baking uniformity is good.

Fast heating and high efficiency

Thick isolation and save energy.

| Intelligent Control | Baking Evenly | Lighting System | Double-Glazed Windows | Stainless Steel |

MFE-4D   MFE-5D

Model		MFE-4D	MFE-5D	MFE-10D
Spec		4 trays	5 trays	10 trays
Service Temperture	[°C]	To 300	To 300	To 300
Voltage	[V/Hz]		380V / 50Hz	
Rated Input Power	[kW]	6.5	9.5	19
Dimention				
Width	[mm]	780	780	780
Deep	[mm]	1235	1235	1235
High	[mm]	640	690	1700
Net Weight	[kg]	120	150	270
Pan Size	[mm]	400 x 600	400 x 600	400 x 600

COMBINATION
OVEN

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

Features

The oven supports customer customization, the upper layer of convection oven, the middle layer of deck oven, and the lower layer of proofer cabinet.

One equipment with three functions, user-friendly, and the most space-saving to meet various baking needs.
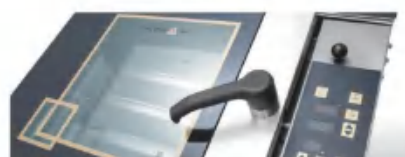
Model		All	Convection Oven	Deck Oven	Proofer Cabinet
Spec		/	5 trays	1 layer 1 tray	12 trays
Service Temperture/Humidity	[℃]	/	To 300	To 380	To 60/Indoor humidity~99%
Voltage	[V/Hz]	/	380V/ 50HZ	380V/ 50HZ	220V/ 50HZ
Rated Input Power	[kW]	13.8	9.5	3.3	1
Dimention					
Width	[mm]	780	/	/	/
Depth	[mm]	1240	/	/	/
Height	[mm]	2160	/	/	/
Pan Size	[mm]		400 x 600	400 x 600	400 x 600

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | COOIMES ® Commercial Kitchen Equipment

MKJ-7SP
ROTARY CHICKEN ROTISSERIE

Features

The oven is designed with front and rear visible glass doors, so the chicken roasting process can be seen at a glance.

The chicken rack can be disassembled and replaced at will, which is convenient and practical.

The furnace adopts advanced LCD screen computer controller, the content display is more comprehensive, it has the functions of temperature control freely, rotation, segment 1-5, etc., and has the advantages of fast heating and uniform baking.

Model		MKJ-7SP
Spec		7 forks /21 chickens
Service Temperture	[℃]	To 300
Voltage	[V/Hz]	380V / 50HZ
Rated Input Power	[kW]	9.3
Dimention		
Width	[mm]	1000
Deep	[mm]	880
Height	[mm]	1080
Net Weight	[kg]	200
Material		Ext: 1.2mm SS201+0.6mm glass, Int: 1.5mm SS304+0.6mm glass

E1500
TUNNEL FURNACE

Features

The furnace adopts Japanese Mitsubishi LCD touch screen, PLC module with 20 sets of memory programs, each heating tube is independently controlled, and can be operated automatically and manually.

Each temperature zone is equipped with independent air supply tubes and gas tubes, and the combustion is more stable with PID automatic adjustment and temperature correction functions.

All gas control parts are from foreign brands such as Japan, the United States, Germany, etc., which makes the roasting more even.

All electrical appliances are imported or foreign joint venture brands, and the electrical appliances are stable when used.

High-quality mineral wool board, high density, compartment design, outstanding heat preservation.

Model		E-1500	E-2100	E-2700
Spec		2 trays	3 trays	4 trays
Service Temperture	[°C]	To 380	To 380	To 380
Voltage	[V/Hz]	380V / 50HZ	380V / 50HZ	380V / 50HZ
Average Rated Input Power	[kW/m/h]	9	11	15
Dimention				
Int Width	[mm]	1500	2100	2700
Ext Width	[mm]	2260	2860	3460
Height	[mm]	2350	2350	2350
Net Weight	[kg/m]	1000	1200	1500
Pan Size	[mm]	400 x 600	400 x 600	400 x 600

Model		G-1500	G-2100	G-2700
Spec		2 trays	3 trays	4 trays
Service Temperture	[°C]	To 380	To 380	To 380
Voltage	[V/Hz]	380V / 50HZ	380V / 50HZ	380V / 50HZ
Dimention				
Int Width	[mm]	1500	2100	2700
Ext Width	[mm]	2260	2860	3460
Height	[mm]	2350	2350	2350
Net Weight	[kg/m]	1000	1200	1500
Pan Size	[mm]	400 x 600	400 x 600	400 x 600

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | COOIMES® Commercial Kitchen Equipment

VENTILATED
RACK OVEN

Features

High quality stainless steel and the imported components to ensure the reliability and high performance of the oven.

Utilizing Sweden Bentone burner and Japan NSK bearings that has excellent heat resistance, strong security and long service time.

Fast heating SS309 heat exchanger with low-temperature exhaust emission and energy saving advantages.

Modular design and compact structure, easy to install.

Excellent heat convection circulation system can produce high heat and low speed air circulation, ensures uniform baking effect, good expansion and good moisture preservation.

Large amount of steam: up to 5kg of water can be evaporated at 200°C each time, suitable for French Bread.

| | Intelligent Control | Baking Evenly | Lighting System | Stainless Steel |

Model		MXZ-30G	MXZ-30D	MXZ-30E
Power Source		Gas(CNG/LNG)	Diesel(-20#~0#)	Electric
Power	[KW]	1.6	1.6	47
Rated Current	[A]	3	3	72
Heat Output	[Kcal/h]	49870	49870	/
Gas Inlet Pressure	[kPa]	3.5~6	/	/
Voltage		380V(3P+N+PE)/ 50HZ		
Program Quantity		16 (P11-P16 have 5-phase control)		
Service Temperture		To 300°C (Adjustable)		
Baking Time	[min]	0-99(Adjustable)		
Steaming time	[s]	0-99(Adjustable)		
Water Inlet Pressure	[MPa]	0.2~0.6		
Size [WxDxH]	[mm]	1620x1960x2550		
Pan Capacity and Size		36/30/20 trays, 400x600mm		
Weight	[kg]	1590	1590	1480

1620

1960

2550
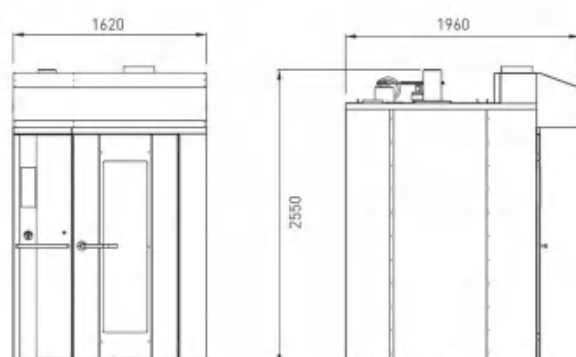
MOF SERIES
PROOFER CABINET

Features

Three -dimensional circulation heating in the cabinet makes more uniform fermentation.

All series are equiped with automatic water service.

The polyurethane foam is applied for the whole cabinet, 35mm thickness, ultra high performance insulation, greatly reducing operating costs.

| Intelligent Control | Stainless Steel | Double-Glazed Windows | Lighting System |

MOF-18D   MOF-36D   MOF-36S

Model		MOF-18D	MOF-36D	MOF-36S
Spec		One door 18 trays	One door 36 trays	Two doors 36 trays
Service Temperture	[°C]	To 60	To 60	To 60
Voltage	[V/Hz]	220V / 50Hz		
Rated Input Power	[kW]	0.8	1.7	1.7
Dimention				
Width	[mm]	740	740	1430
Deep	[mm]	800	1250	800
High	[mm]	2050	2050	2050
Net Weight	[kg]	180	265	525
Humidity		0-99%		
Material		Ext: 430 , Int: 430		
Pan Size	[mm]	400 x 600	400 x 600	400 x 600

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | COOIMES® Commercial Kitchen Equipment

MLC SERIES
RETARDER PROOFER CABINET

Features

Visible glass window and bulit-in LED light to permit the state of the dough.

Alloy handle, stainless and durable.

Heavy duty caster design with brakes for easy fixing.

Digital control,automatic shift from re-frigeration to proofer.

| Intelligent Control | Stainless Steel | Double-Glazed Windows | Lighting System |

MLC-18D   MLC-36D   MLC-36S

Model		MLC-18D	MLC-36D	MLC-36S	MLC-32SW
Spec		One door 18 trays	One door 36 trays	Two doors 36 trays	32 trays
Service Temperture	[°C]	-5~60	-5~60	-5~60	-5~60
Voltage	[V/Hz]	220V / 50HZ			
Rated Input Power	[kW]	0.8	1.7	1.7	1.8
Dimention					
Width	[mm]	755	755	1450	755
Deep	[mm]	920	1220	860	1220
High	[mm]	2170	2170	2170	2220
Net Weight	[kg]	170	254	295	260
Humidity		0-99%			
Material		Ext: 430 , Int: 430			
Pan Size	[mm]	400 x 600	400 x 600	400 x 600	400 x 600
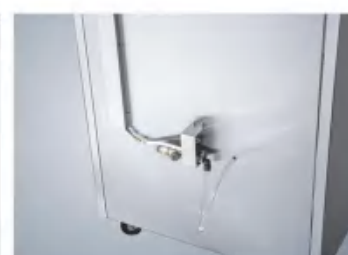
SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

MGF SERIES
PROOFER CABINET

Features

Visible glass window and bulit-in LED light to permit the state of the dough.

Alloy handle, stainless and durable.

Heavy duty caster design with brakes for easy fixing.

Intelligent Control | Stainless Steel | Double-Glazed Windows | Lighting System

MGF-18D   MGF-36D   MGF-36S

Model		MGF-18D	MGF-36D	MGF-36S
Spec		One door 18 trays	One door 36 trays	Two doors 36 trays
Service Temperture	[°C]	To 60	To 60	To 60
Voltage	[V/Hz]	220V / 50Hz		
Rated Input Power	[kW]	0.8	1.7	1.7
Dimention				
Width	[mm]	705	705	1395
Deep	[mm]	770	1250	770
High	[mm]	1950	1950	1950
Net Weight	[kg]	110	180	240
Humidity		0-99%		
Material		Ext: Galvanized plate , Int: 430		
Pan Size	[mm]	400 x 600	400 x 600	400 x 600

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | cooimes Commercial Kitchen Equipment

MFY SERIES
ELECTRIC CONVECTION OVEN

Features

Equipped with a knob control for ease of operation.

The rack is made of 201 stainless steel for easy removal and cleaning.

Features detachable door hinges for convenient removal of the oven door.

Uses high-temperature silicone seals for effective insulation and sealing.

Designed with dual-circulation fans to ensure even heating of baked products.

Utilizes high-quality 50mm thick calcium silicate insulation material for excellent thermal performance.

Features a double-layer glass door for clear visibility and easy monitoring of baking progress.

The front panel of the outer casing is made of 0.7mm 201# stainless steel, while the remaining outer surfaces are made of 0.7mm 430# stainless steel. The inner casing is entirely made of 0.7mm 430# stainless steel.

Intelligent Control | Stainless Steel | Double-Glazed Windows | Lighting System

Model			MFY-4X	MFY-4Z	MFY-3D
Rated Voltage		[V]	Single Phase 220V		
Rated Frequency		[Hz]	50/60HZ Universal		
Rated Current		[A]	/		
Rated Input Power		[kW]	3.1	3.1	3.1
Service Temp.		[°C]	0-280		
Service Time		[min]	0-60		
Input Water Pressure		[MPa]	/		
Tray Size		[mm]	430x350	530x325	600x400
Tray Amount		[pcs]	4	4	3
Size(W×D×H)		[mm]	590x675x585	685x665x585	770x725x560
Packing Size		[mm]	620x715x690	715x715x690	800x765x680
Surface Temperature	Both sides of the furnace shell	[°C]	≤40		
	Both sides of the furnace door		≤65		
Weight		[kg]	34	37	39
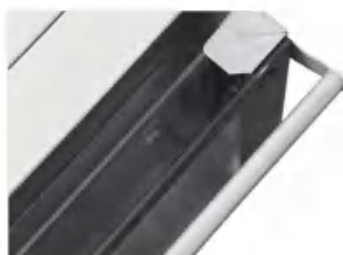
MXZ SERIES

ELECTRIC ROTARY CONVECTION OVEN

Features

Rotating baking ensures even coloring without the need for adjusting the pan.

The turntable frame adopts a clutch method, which automatically slips when obstructed, ensuring safety and reliability, and can be easily disassembled and cleaned.

The rear air duct baffle is adjustable, and the air volume can be manually adjusted according to the customer's product.

Adopting domestic first-line panel brands, manufactured by Taisheng, with 99 sets of stored programs and equipped with 12 sets of shortcuts.

The inner box adopts full welding technology and is equipped with 6mm thick 304 heat storage iron to store more heat, greatly improving the expansion strength and fullness of the product.

Using high-quality 80mm thick aluminum silicate insulation material, the insulation effect is good.

Adopting double-layer large glass doors, with good perspective effect, it is convenient to observe the baking progress.

The inner box is made of 1.2mm 430 stainless steel, the front of the outer box is made of 1.2mm 430 stainless steel, and the other surfaces are made of 1.2mm galvanized sheet.

Intelligent Control	Stainless Steel	Double-Glazed Windows	Lighting System

Name		5 trays Electric Rotary Convection Oven	10 trays Electric Rotary Convection Oven
Model		MXZ-5E	MXZ-10E
Tray Size	[mm]	400x600	400x600
Tray Amount	[pcd]	5	10
Bracket Spacing	[mm]	90	90
Outer Size(W*D*H)	[mm]	950*1300*900	950*1300*1350
Inner Size(W*D*H)	[mm]	800*800*550	800*800*1000
Weight	[kg]	235	330
Temperature	[°C]	Room Temperature~300	Room Temperature~300
Time	[min]	0~99	0~99
Power/kW	[kW]	9.5	19
Voltage	[V]	380V(3P+N+PE)	380V(3P+N+PE)
Outside Layer Material		Front panel is 1.2mm S.S 430 the remaining surfaces is 1.2mm galvanized steel sheet	Front panel is 1.2mm S.S 430 the remaining surfaces is 1.2mm galvanized steel sheet
Inside Layer Material		1.2mm S.S 430	1.2mm S.S 430

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

meichu | **COOIMES** Commercial Kitchen Equipment

MPS SERIES
ELECTRIC CONVEYOR PIZZA OVEN

Features

The hot air circulation technology utilizes high-intensity hot air to rapidly transfer heat to the surface of the ingredients, completing the baking process in a short time and locking in the internal moisture, ensuring a crispy exterior and tender interior.

2. The heating elements for the top and bottom can be controlled independently, allowing for separate adjustment of the top and bottom heating temperatures, enabling the cooking of various ingredients.

3. The maximum baking temperature can reach 320℃, and the baking time can be adjusted from 1.5 minutes to 20 minutes, allowing for the baking of more products.

4. The conveyor belt and sprocket are made of SS304 material, allowing food contact, ensuring safety and hygiene.

5. The inner and outer boxes are all made of 1.0mm thick 430 stainless steel plates, which are durable.

6. The entrance and exit are equipped with detachable garbage trays, which collect the food residues dropped on the net, making it cleaner and more hygienic.

7. The height of the entrance and exit oven doors can be adjusted, which can reduce heat loss and save energy.

8. The computer board controls, with high operation control accuracy, simpler operation and greater convenience.

Model	MPS-1624　(16: the width of the heating chamber is 16 inches,　24: the length of the heating chamber is 24 inches)
Baking Time	1.5~20 minutes(adjustable)
Tmax	320℃
Volt/Power	380V(3P+N+PE)　6.8kW
Heating chamber	16"(405mm) * length: 24"(600mm) * height: 85mm
Dimention	
Long	1210mm
Width	850mm
Height	480mm
Dimensions(with damper)	1600*850*480mm
N.W	125kg

MPS SERIES
PIZZA OVEN INTRODUCTION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

Features

Italian pizza oven, with independent power adjustment for the upper and lower heating tubes, no strong winds, and a smoother surface for baking products.

The maximum baking temperature can reach 400 ℃, and the baking time can be adjusted from 30 seconds to 20 minutes, which can bake more products.

The conveyor belt and sprocket are made of S.S 304 material, which can come into contact with food and is safe and hygienic.

All sides of the inner box are made of 15mm thick stone slabs to distribute heat more evenly and store sufficient heat.

The entrance and exit are equipped with detachable garbage bins to collect food residues that fall off the mesh belt, making it cleaner and more hygienic.

The height of the entrance and exit furnace doors can be adjusted to reduce heat loss and save energy.

Computer board control, high precision operation control, simpler and more convenient operation.

Model	MPS-2040 (20 refers to a heating chamber width of 20 inches, and 40 refers to a heating chamber length of 40 inches)
Baking Time	30s~20minutesadjustable
Temperature	room temperature~400℃
Voltage	380V(3P+N+PE)
Power	11.5kW
Heating chamber size	
Width	20"(508mm)
Length	40"(1016mm)
Height	90mm
Size	940*2165*420mm (W*L*H)

FOOD MACH

STRONG POWER
INCREASING PRODUCTIVITY

The Meichu Food Machinery series provides an amazing efficiency improvement program for your kitchen, saving time and human resources. The powerful and stable motor enables the equipment to handle more food, and the stainless steel body brings a longer service life. The chef can give it some monotonous work, and then spend more time on creation.

INERY

SERIES

meichu | COOIMES

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | COOLMES° Commercial Kitchen Equipment

EUROPEAN
SPIRAL MIXER

Features

Mechanical button, easy to operate.

Stainless steel bowl guard, safe and convenient.

Strong heavy mixing hook.

Pulley drive design and overload protection.

The adjustable block is convenient for the leveling of the protective net.

It is safe and convenient to install power switch.

Timing Function | Heavy Mixing Hook | Protective Cover

MLHM15   **MLHM25**   **MLHM50**

Model			MLHM15	MLHM25	MLHM50
Flour		[kg]	15	25	50
Power		[kW]	1.1/2.2+0.55	1.5/4+0.55	2.2/5.5+0.55
Hook Speed	Fast	[rpm]	280	270	200
	Slow	[rpm]	140	135	130
Barrel Speed	Fast	[rpm]	24	20	20
	Slow	[rpm]	24	20	20
Voltage / Frequency (Optional)		[V/Hz]	3~380V/50Hz	3~380V/50Hz	3~380V/50Hz
Dimension					
Length		[mm]	500	560	735
Width		[mm]	880	960	1200
Height		[mm]	1135	1250	1440
Weight		[kg]	320	385	550
Safe Guard			Stainless	Stainless	Stainless
Volume		[L]	30	70	130

EUROPEAN B
SPIRAL MIXER

Features

Computer panel button, save time and effort.

Stainless steel bowl guard, safe and convenient.

Strong heavy mixing hook.

Pulley drive design and overload protection.

It is safe and convenient to install power switch.

Durable stainless steel bowl.

Touch Switch | Timing Function | Heavy Mixing Hook | Protective Cover

MLHM15B

Model			MLHM15B	MLHM25B	MLHM50B
Flour		[kg]	15	25	50
Power	Hook	[kw]	1.1/2.2	1.5/3+0.55	3/4.5+0.55
	Bowl	[kw]	0.55	0.55	0.55
Hook Speed	Fast	[rpm]	285	270	260
	Slow	[rpm]	142.5	135	130
Bowl Speed		[rpm]	23	23	22.5
Voltage / Frequency (Optional)		[V/Hz]	380V/50Hz	380V/50Hz	380V/50Hz
Dimension					
Length		[mm]	490	600	680
Width		[mm]	890	980	1110
Height		[mm]	1030	1140	1290
Weight		[kg]	225	320	440
Safe Guard			Stainless	Stainless	Stainless
Volume		[l]	30	70	130

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

meichu. | COOIMES° Commercial Kitchen Equipment

MLS SERIES
SPIRAL DOUGH MIXER

Features

Timing function, save time and effort.

Stainless steel bowl guard, safe and convenient.

Strong Heavy mixing hook.

Pulley drive design and overload protection.

It is safe and convenient to install power switch.

Durable stainless steel bowl.

Timing Function   Heavy Mixing Hook   Protective Cover

MLS15A

MLS50A

Model			MLS12A	MLS15A	MLS20A	MLS25A	MLS40A	MLS50A
Flour		[kg]	12	15	20	25	40	50
Power		[kW]	0.85/1.5	1.1/2.2	1.1/2.2	1.5/3	2.2/3.3	3/4.5
Hook Speed	Fast	[rpm]	252	260	260	269	269	269
	Slow	[rpm]	125	130	130	134	134	134
Barrel Speed	Fast	[rpm]	25	26	26	23	23	23
	Slow	[rpm]	12	13	13	12	12	12
Voltage (Optional)		[V]	380	380	380	380	380	380
Frequency		[Hz]	50	50	50	50	50	50
Dimension								
Length		[mm]	440	490	535	580	650	676
Width		[mm]	780	875	920	980	1050	1100
Height		[mm]	920	1020	1040	1112	1200	1200
Weight		[kg]	145	170	180	185	210	240
Safe Guard			Stainless	Stainless	Stainless	Stainless	Stainless	Stainless
Volume		[L]	30	40	50	60	110	130

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

MLS SERIES
SPIRAL DOUGH MIXER

MLS08

MLS12

MLS15

MLS20

MLS25

MLS40

MLS50

Model			MLS08	MLS12	MLS15	MLS20	MLS25	MLS40	MLS50
Flour		[kg]	8	12	15	20	25	40	50
Power		[kW]	0.45/0.75	0.85/1.5	1.1/2.2	1.1/2.2	1.5/3	2.2/3.3	3/4.5
Hook Speed	Fast	[rpm]	250	252	260	269	269	269	269
	Slow	[rpm]	125	125	130	130	134	134	134
Barrel Speed	Fast	[rpm]	25	25	23	23	23	23	23
	Slow	[rpm]	12	12	13	13	12	12	12
Voltage (Optional)		[V]	380	380	380	380	380	380	380
Frequency		[Hz]	50	50	50	50	50	50	50
Dimension									
Length		[mm]	440	440	490	535	580	650	680
Width		[mm]	765	780	870	920	980	1050	1100
Height		[mm]	900	920	1020	1040	1112	1200	1200
Weight		[kg]	117	145	170	180	185	210	240
Safe Guard			Stainless	Stainless	Stainless	Stainless	Stainless	Stainless	Stainless
Volume		[L]	20	30	40	50	60	110	130

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | COOIMES° Commercial Kitchen Equipment

MULTIFUNCTIONAL
PLANETARY MIXER

Features

Mechanical knob, safe and durable

Progressive micro switch bracket, safe and reliable.

The installation of stirrer is simple and firm

Rocker type lifting structure.

Spinning type fixed handle, stable operation.

| MDB10 | MDB20 | MDB40 |

Model		MDB10	MDB20	MDB30	MDB40	MDB50	MDB60	MDB80
Bowl Volume	[L]	10	20	30	40	50L	60L	80L
Machine Dimension	[cm]	43x44x67	52x53x83	62x62x102	62x64x107	68x68x118	78x84x135	78x84x148
Package Dimension	[cm]	55x57x83	58x68x99	75x75x121	75x75x121	77x77x132	102x91x157	102x91x167
Voltage(Optional)	[V]	220V/380V	220V/380V	220V/380V	220V/380V	380V	380V	380V
Power	[kW]	0.23	0.38	0.75	1.13	1.5	2.25	3.75
Net Weight	[kg]	57	83	150	162	217	334	364
Package Weight	[kg]	79	110	193	205	252	382	412
Mixing Speed (revolution)	[rmp/min]	46/100/156	41/90/162	40/80/156	40/80/156	32/72/124	43/74/120	43/74/120
Mixing Speed (rotation)	[rmp/min]	156/340/530	131/288/518	120/240/468	120/240/468	105/237/409	144/248/403	144/248/403
Hook Mixing Weight (Dough)	[kg]	0.75	1.8	3.7	5.6	7.5	11	14
Ball Mixing Weight (egg)	[kg]	1.5	3	4.5	6	8	10	13
Fan Mixing Weight (fillings)	[kg]	1.5	3	4.5	6	8	10	13

MDB-B
PLANETARY MIXER

Features

Using the principle of planetary motion, the agitator performs planetary motion in the bowl to fully mix the food. This machine is equipped with a variety of agitators, which have the functions of kneading dough, stirring, beating eggs, and beating cream. All parts in the machine that come into contact with food are made of high-quality stainless steel or other materials with special surface treatment, which are hygienic, durable and meet food hygiene standards.

Model		MDB10B	MDB20B	MDB30B	MDB40B	MDB60B	MDB80B
Power	[kW]	0.55	0.735	1.1	1.28	2.2	3.4
Bowl Capacity	[L]	10	20	30	40	60	80
Max Flour	[kg]	1.5	3	4.5	6	8	30
Mixing Speed	[rmp]	110/78/355	110/200/420	80/160/388	80/160/388	74/155/388	75/111/220
Dimensions							
Long	[mm]	450	545	630	645	768	1205
Width	[mm]	432	500	562	562	625	740
Height	[mm]	680	845	1011	1011	1250	1620
Net weight	[kg]	58	82	148	153	230	480

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | COOIMES® Commercial Kitchen Equipment

MC SERIES
DOUGH SHEETER

Handwheel
Adjustment

MC-550BL

Features

Flexible puff pastry is suitable for the needs of craftsmen.

Through repeated rolling, the dough is made into multiple layers of uniform thin slices to achieve a soft and uniform effect. It is professionally used to make various crispy foods such as puff pastry, egg tarts, puff pastry, Danish bread, etc. Double control, food-grade hygiene standard design, motor/electrical equipment equipped with overload, phase loss protection device, and linkage protection device.

Widely used in food processing plants, major supermarkets, bakeries, pastry houses, cake shops, etc.

MC-400TL

Model		MC-400TL	MC-400BL	MC-550BL	MC-650BL
Dimensions	[mm]	1900x840x590	2000x820x1040	2700x960x1100	3100x1060x1100
Expanded Width/Height	[mm]	1900/590	2000/1040	2700/1100	3100/1100
Folded Width/Height	[mm]	620*690	620/1310	700/1620	720/1720
Conveyor belt size	[mm]	400/1600	400/1600	520/2200	620/2400
Roller adjustable gap	[mm]	1~35	1~35	1~40	1~40
Dough Capacity	[Kg/time]	4	4	5.5	6.5
Power	[kW]	0.40	0.50	0.55	0.75
Voltage	[V]	220V/380V	220V/380V	220V/380V	220V/380V
Net weight	[kg]	110kg	170kg	248kg	268kg

MMTJ
NOODLE MAKER MACHINE

Features

Features:Evenly press the dough and quickly produce it, adjustable thickness, simple operation, strong and durable, high efficiency,low loss, stable operation.

Model		MMTJ60
Power	[kW]	1.5
Capacity	[kg/h]	30~60
Voltage [Optional]	[V/Hz]	380V/50Hz
Roller Diam	[mm]	φ96
Roller Length	[mm]	220
Adjustment range of roller	[mm]	0~5
Dimension		
Length	[mm]	555
Width	[mm]	760
Height	[mm]	1150
Features:Evenly press the dough and quickly produce it, adjustable thickness, simple operation, strong and durable, high efficiency, low loss, stable operation.		

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | COOIMES ° Commercial Kitchen Equipment

AUTO
DOUGH ROLLER MACHINE

Chain Drive   Automatic Folding   Handwheel Adjustment

Features

Folding hand wheel, ensure the size of the equipment.

Install emergency stop button and waterproof button to ensure personal and equipment safety.

Adjustable foundation, stable equipment.

MYMZD500   MYMZD350   MYMZD250

Model		MYMZD600	MYMZD500	MYMZD350	MYMZD250
Adjustment range of pressure roller	[mm]	5-25	5-25	5-25	5-25
Speed of pressure roller	[r/min]	79	79	74	74
Voltage (Optional)	[V]	3-380	3-380	1-220 / 3-380	1-220 / 3-380
Frequency (Optional)	[Hz]	50	50	50	50
Power	[kW]	3	3	2.2	1.5
IP degree		IPX1	IPX1	IPX1	IPX1
Dimension					
Length	[mm]	1290	1290	1110	955
Width	[mm]	860	760	615	530
Height	[mm]	1210	1210	1020	760
Weight	[kg]	350	320	245	210
Flour and water ratio		1:0.4~1:0.45			

HORIZONTAL
DOUGH MIXER

MHMJY25

MHMJG25

MHMJY37

MHMJG50

Features

Timing function, save time and effort.

Lift the cover and shut down to ensure personal safety.

The transmission mechanism does not need to be oiled to prevent black surface leakage

Reducer drive, silent and efficient

Stainless steel bowl, hygienic and durable.

It has the function of tipping bucket to save manpower.

| Automatic Timing | Powerful Motor | Clamshell Shutdown | Touch Switch |

Model		MHMJY12.5 MHMJG12.5	MHMJY25 MHMJG25	MHMJY37 MHMJG37	MHMJY50 MHMJG50
Capacity	[kg/h]	113	200	296	400
Wreight	[kg]	110	160	205	260
Power	[kW]	1.1/1.5	1.5/2.2	2.2/3	3
Dimension					
Length	[mm]	725	770	795	955
Width	[mm]	405	480	530	580
Height	[mm]	785	970	990	1070
Voltage (Optional)	[V]	1-220 / 3-380	1-220 / 3-380	3-380	3-380
Frequency (Optional)	[Hz]	50	50	50	50
IP degree		IPX1	IPX1	IPX1	IPX1

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | cooimes Commercial Kitchen Equipment

DCL\DRL SERIES
ELECTROMAGNETIC SWING SOUP POT

Features

High-quality large pot, food-grade stainless steel, thick-walled pot depth, healthy materials, safe cooking,

Intelligent temperature control is easy to adjust, waterproof design, 10-speed adjustable magnetic control.

Electromagnetic heating coil disc, pure copper thickened coil, time-saving and labor-saving, achieving high heating efficiency by surrounding and covering the bottom of the pot.

Model		DCL100	DRL100	DCL150	DRL150	DCL200	DRL200	DCL300	DRL300
Internal Diameter	[mm]	574	550	634	600	784	800	960	1000
Bucket Depth	[mm]	530	475	630	585	620	540	670	560
Power	[kw]	15	15	15	15	20	20	30	30
Dimension									
Length	[mm]	1240	1185	1300	1220	1465	1420	1735	1615
Width	[mm]	990	850	1070	1045	1175	1175	1380	1315
Height	[mm]	1075	1030	1175	1025	1115	1095	1210	1185

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | COOIMES° Commercial Kitchen Equipment

MLHM SERIES
DESKTOP SPIRAL MIXER

Features

·Imitation of hand-made dough kneading, quick film forming in 8 minutes

·Belt drive design, safe and quiet

·Frequency conversion stepless speed regulation to meet the needs of various food ratios

·Mechanical speed regulation, simple and practical

Model		MLHM04
Flour	[kg]	4
Power	[kW]	0.55
Hook speed		
Fastest	[rpm]	300
Slowest	[rpm]	110
Bowl Speed		
Fastest	rpm	25
Slowest	rpm	12
Voltage frequency	[V]	220V/50Hz
Dimensions		
Long	[mm]	310
Width	[mm]	600
Height	[mm]	530
Weight	[kg]	50
Safe Guard		stainless steel

7L
STAND MIXER

Features

Equipped with shield and feeding port, safe and convenient.

Multiple stirrers, multiple functions.

The base is fixed firmly.

Mechanical knob, 12 Speed Adjustment.

Model		MC-BY7
Capacity	[g/time]	500
Weight	[kg]	19.5
Power	[kW]	0.55
Dimension		
Length	[mm]	420
Width	[mm]	230
Height	[mm]	390
Voltage [Optional]	[V]	1-220
Frequency	[Hz]	50

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | COOIMES Commercial Kitchen Equipment

MC SERIES
DOUGH DIVIDER

Features

Beautiful appearance stainless steel body, convenient and cleanable surface.

Operation panel with simple and clear buttons and indicators; pressing dough into 36 even portions.

The touch switch design prevents accidental machine failure.

Thickened anti-corrison SS304 trays.

Model		MC-D36
Capacity	[grain/time]	36
Weight	[kg]	370
Power	[kW]	0.75
Dimension		
Length	[mm]	400
Width	[mm]	500
Height	[mm]	1300
Voltage (Optional)	[V]	1-220 / 3-380
Frequency (Optional)	[Hz]	50

MC SERIES
DOUGH ROUNDER

Features

Rack type lifting structure, high precision and stability.

Rocker type dough baffle, easy to operate.

Lengthen the spheronizing rod to save labor.

Extended
Joystick

Model		MC-D30A
Capacity	[grain/time]	30
Weight	[kg]	360
Power	[kW]	0.75
Dimension		
Length	[mm]	600
Width	[mm]	770
Height	[mm]	2100
Voltage (Optional)	[V]	1-220 / 3-380
Frequency (Optional)	[Hz]	50

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | COOIMES Commercial Kitchen Equipment

MC SERIES
TOAST SLICER

Features

Stainless steel body, clean and healthy.

Stainless steel saw blade, strong and durable

SS
Stainless Steel
body

Model		MC-Q25B	MC-Q31B
Capacity	[mm]	thickness 15	thickness 12
Weight	[kg]	35	35
Power	[kW]	0.25	0.25
Dimension			
Length	[mm]	515	515
Width	[mm]	625	625
Height	[mm]	585	585
Voltage (Optional)	[V]	1-220	1-220
Frequency (Optional)	[Hz]	50	50

MTD SERIES
POTATO PEELING MACHINE

Features

Six-pole motor and compact structure.

The friction material is made of emery, durable and clean.

Lift the cover and shut down to ensure personal safety. Pointing control discharging.

Reserved observation hole, automatic timing.

A filter screen is attached to the water tank to prevent blockage.

SS
Stainless Steel

Model		MTD350A	MTD450A
Power	[kW]	0.75	1.1
Dimension			
Length	[mm]	725	825
Width	[mm]	666	825
Height	[mm]	1245	1270
Weight	[kg]	85	115
Capacity	[kg/h]	360	750
Voltage (Optional)	[V]	1-220 / 3-380	1-220 / 3-380
Frequency (Optional)	[Hz]	50	50

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

meichu. | COOIMES Commercial Kitchen Equipment

MGT75 MGT100
PEELING WASHING MACHINE

Features

The whole machine is made of stainless steel, which has strong corrosion resistance and is not easy to rust, reducing the loss of the main body caused by long-time use.

High density brush roller, increase the contact surface, efficient motor, suitable for high frequency use environment, increased rpm, less working time, improve efficiency,

Weak current control ensures operators' safety.

The new brush material Reduce the damage to food during working,and the loss rate is low.

SUS
SS

Model		MGT75	MGT100
Voltage	[v]	380V	380V
Frequency	[Hz]	50	50
Power	[kW]	0.75	1.1
Capacity			
Weight	[kg]	130	150
Dimension			
Length	[mm]	1015	1265
Width	[mm]	765	765
Height	[mm]	880	880

MLQ75
FLIP CYLINDER SPIRAL MIXER

Features

Higher body strength to ensure the equipment running stability.

Multiple security configurations for operator safety,

Independent electrical distribution cabinet, making the equipment more stable and durable, Equipped with emergency bypass operating system to ensure continuous production.

Ergonomically designed for integrated operation system, high-power, can be used for 45% of the hard dough mixing.

Touch Switch   Timing Function   Heavy Mixing Hook   Protective Cover

Model		MLQ75	MLQ100
Voltage	[kW]	380V/50Hz	380V/50Hz
Power	[kW]	9.75	13.1
Hydraulic Station Power	[kW]	1.5	2.2
Max Capacity(flour)	[kg]	75	100
Max Capacity(Dough)	[kg]	120	160
Min Capacity(Dough)	[kg]	8	10
Fast Rpm(hook)	[r/min]	230	230
Slow Rpm(hook)	[r/min]	115	115
Rpm(bowl)	[r/min]	12	12
Capacity(bowl)	[L]	200	240
Weight	[kg]	1170	1370
Dimension			
Length	[mm]	1600	1760
Width	[mm]	1710	1785
Height	[mm]	1520	1585

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

STEA
CABI

DELICIOUS
NUTRITIOUS & HEALTHY COOKING

The Meichu Steaming cabinet series is a good helper for the kitchen. Steaming is a nutritious and healthy cooking method that can restore the original deliciousness of the food. It will not destroy the original nutritional value of the food during the cooking process, and the finished product highlights the original food. Some delicious. The independent cooking space makes it possible to complete multiple cooking at the same time, saving a lot of time.

meichu | **cooimes**

SEIKO GAS
STEAMING CABINET
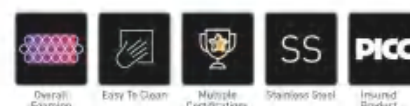
MC-JR24

MC-JR12

MC-JR10

MC-JR8

MC-JR6

Features

The electronic ignition system is directly supplied by the joint venture, which is stable and reliable with low failure rate

Automatically stop the gas when the flame is accidentally turned off, which is more safe

Self-priming flue design, strong suction, to avoid backfire and deflagration

The bottom plate of the steamer tank and the heat exchange tube are made of high-quality super-thick 304 material, which has strong corrosion resistance and durability

COOLMES special designed burning chamber, which is easy to clean and maintain, has high thermal efficiency, low use cost, energy saving and time saving

The movable integrated burner can be easily extracted, and it is more convenient to maintain and repair

The shell of the burning chamber is punched and stretched, which increases the strength of the plate and makes it beautiful and practical

High temperature resistant silicone door seal with multiple airbags, strong air tightness, greatly increased heat preservation effect

Integral formed castor with high bearing capacity and long service life

The overflow valve adopts the one-time molding process, which is beautiful in appearance and durable, and ensures the water level height of the equipment in normal operation

The integral high-density cyclopentane foaming, environmental protection, energy saving, strong heat insulation, food can be kept warm for more than 10 hours

High-end appearance, it is a wise choice for enterprises and institutions, school canteens and chain restaurants

Model		MC-JR6	MC-JR8	MC-JR10	MC-JR12	MC-JR24	MC-JRS12	MC-JRS24
LPG Consumption	[kg/h]	0.7-1.0	0.7-1.0	0.7-1.0	0.7-1.0	1.4-2.0	0.7-1.0	1.4-2.0
LNG Consumption	[kg/h]	1.0-1.2	1.0-1.2	1.0-1.2	1.0-1.2	2.0-2.4	1.0-1.2	2.0-2.4
The Max Capacity								
Rice	[kg]	18-24	24-32	30-40	36-48	72-96	36-48	72-96
Pasta	[kg]	12-18	16-24	20-30	24-36	48-72	24-36	48-72
Ribs	[kg]	24-30	32-40	40-50	48-60	96-120	48-60	96-120
Dimension								
Width	[mm]	720	720	720	720	1430	520	1050
Depth	[mm]	660	660	660	660	660	840	840
Height	[mm]	1300	1470	1650	1820	1820	1820	1820
Input Steaming Pressure	[Mpa]	0.02	0.02	0.02	0.02	0.02	0.02	0.02
Steaming Time	[min]	25-50	25-50	25-50	25-50	25-50	25-50	25-50
Net Weight	[kg]	60	75	80	90	170	95	175

SEIKO ELECTRICITY
STEAMING CABINET

SHOWCASE
BAKING
FRYING MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

MCKZ-JD24

MCKZ-JD12

MCKZ-JD10

MCKZ-JD8

MCKZ-JD6

Features

Automatic water, water shortage and power off, prevent dry burning, multi-ple protection

Fixed temperature timing controller, simple, flexible and convenient opera-tion, high-precision electrical control, Siemens indicator light

The whole machine is made of thickened stainless steel, with high structuralstrength and designed service life of more than 7 years

High structural strength and inner cabinet made of high quality 201 stainlesssteel, the integral stretching, beautiful and easy to clean, intensity multiplierThe pressure relief valve is a patented copper relief valve, which has goodcorrosion resistance and long service life

The heating element is selected from well-known domestic manufacturers,made of 304 material, with the characteristics of energy saving and fastheating

The integral high-density cyclopentane foaming, environmental protection,energy saving, strong heat insulation, food can be kept warm for more than10 hours

The overflow valve adopts the one-time molding process, which is beautifulin appearance and durable, and ensures the water level height of the equip.ment in normal operation

High temperature resistant rubber and plastic weighted castors, flexiblemovement, push and pull freely

Not only can be steamed food can be used for heat preservation, to achieve amulti-purpose machine

Can steam pasta, meat, seafood, more widely usedHigh-end appearance, it is a wise choice for enterprises and institutions.school canteens and chain restaurants

Model		MCKZ-JD6	MCKZ-JD8	MCKZ-JD10	MCKZ-JD12	MCKZ-JD24	MCKZ-JD48	MCKZ-JDS12	MCKZ-JDS24	MCKZ-JDS36
Voltage	[v]	380	380	380	380	380	380	380	380	380
Frequency	[Hz]	50	50	50	50	50	50	50	50	50
Power	[kW]	9	9	12	12	12*2	18*2	12	12*2	12*3
The Max Capacity										
Rice	[kg]	18-24	24-32	30-40	36-48	72-96	144-192	36-48	72-96	108-144
Paste	[kg]	12-18	16-24	20-30	24-36	48-72	96-144	24-36	48-72	72-108
Ribs	[kg]	24-30	32-40	40-50	48-60	96-120	192-240	48-60	96-120	144-180
Dimension										
Width	[mm]	720	720	720	720	1430	1425	520	1030	1605
Depth	[mm]	710	710	710	710	710	1075	840	840	840
Height	[mm]	1160	1335	1510	1685	1680	1720	1685	1685	1685
Input Steaming Pressure	[Mpa]	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02	0.02
Steaming Time	[min]	25-50	25-50	25-50	25-50	25-50	25-50	25-50	25-50	25-50
Net Weight	[kg]	60	65	75	80	150	268	95	130	220

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

mɐıchu | COOIMES® Commercial Kitchen Equipment

LUXURY GAS
STEAMING CABINET

| Overall Foaming | Easy To Clean | Multiple Certifications | SS Stainless Steel | PICC Insured Product |

MC-R12

MC-R10

MC-R8

MC-R6

Features

The electronic ignition system is directly supplied by the joint venture,.which is stable and reliable with low failure rate

Automatically stop the gas when the flame is accidentally turned off,which is more safe

Self-priming flue design, strong suction, to avoid backfire and deflagration

The bottom plate of the steamer tank and the heat exchange tubeare made of high-quality super-thick 304 material, which has strongcorrosion resistance and durability

COOLMES special designed burning chamber, which is easy to cleanand maintain, has high thermal efficiency, low use cost, energy savingand time saving

The movable integrated burner can be easily extracted, and it is moreconvenient to maintain and repair

The shell of the burning chamber is punched and stretched, which increases the strength of the plate and makes it beautiful and practical

High temperature resistant silicone door seal with multiple airbags,strong air tightness, greatlyincreased heat preservation effect

The overflow valve adopts the one-time molding process, which isbeautiful in appearance and durable, and ensures the water levelheight of the equipment in normal operation

The integral high-density cyclopentane foaming, environmental pro-tection, energy saving, strong heat insulation, food can be kept warmfor more than 8 hours

Exchangable for natural gas and LPG

Model		MC-R6	MC-R8	MC-R10	MC-R12	MC-R20
LPG Consumption	[kg/h]	0.7-1.0	0.7-1.0	0.7-1.0	0.7-1.0	1.4-2.0
LNG Consumption	[kg/h]	1.0-1.2	1.0-1.2	1.0-1.2	1.0-1.2	2.0-2.4
The Max Capacity						
Rice	[kg]	18-24	24-32	30-40	36-48	60-80
Pasta	[kg]	12-18	16-24	20-30	24-36	40-60
Ribs	[kg]	24-30	32-40	40-50	48-60	80-100
Dimension						
Width	[mm]	710	710	710	710	1400
Depth	[mm]	660	660	660	660	660
Height	[mm]	1190	1370	1540	1720	1540
Input Steaming Pressure	[Mpa]	0.02	0.02	0.02	0.02	0.02
Steaming Time	[min]	25-50	25-50	25-50	25-50	25-50
Net Weight	[kg]	60	70	75	85	145

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

LUXURY GAS
STEAMING CABINET

MC-R48

MC-R36

MC-R24

MC-R20

Model		MC-R24	MC-R48	MC-RS12	MC-RS24	MC-RS36
LPG Consumption	[kg/h]	1.4-2.0	2.8-4.0	0.7-1.0	1.4-2.0	2.1-3.0
LNG Consumption	[kg/h]	2.0-2.4	4.0-4.8	1.0-1.2	2.0-2.4	3.0-3.6
The Max Capacity						
Rice	[kg]	72-96	144-192	36-48	72-96	108-144
Pasta	[kg]	48-72	96-144	24-36	48-72	72-108
Ribs	[kg]	96-120	192-240	48-60	96-120	144-180
Dimension						
Width	[mm]	1400	1400	520	1050	1600
Depth	[mm]	660	1140	860	860	860
Height	[mm]	1720	1720	1720	1720	1720
Input Steaming Pressure	[Mpa]	0.02	0.02	0.02	0.02	0.02
Steaming Time	[min]	25-50	25-50	25-50	25-50	25-50
Net Weight	[kg]	160	250	80	160	220

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | COOIMES Commercial Kitchen Equipment

LUXURY ELECTRICITY
STEAMING CABINET
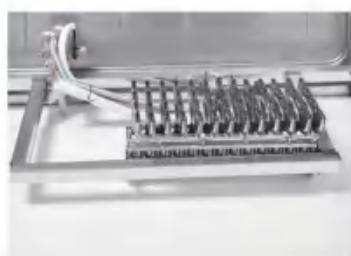
Overall Foaming | Easy To Clean | Multiple Certifications | SS Stainless Steel | PICC Insured Product
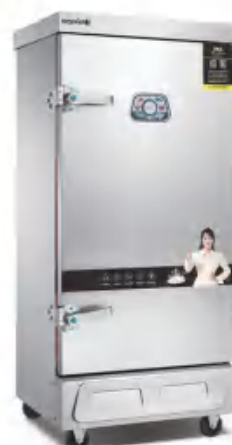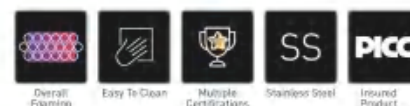
MCKZ-H12

MCKZ-H10

MCKZ-H8

MCKZ-H6

MCKZ-H5

MCKZ-H4

Features

Luxury stainless steel appearance, easy to clean, simple and elegantHigh structural strength and inner cabinet made of high quality 201stainless steel, the integral stretching, beautiful and easy to clean,intensity multiplier

Humanized design, real-time display of the temperature inside thecabinet, the working process is clear at a glance

High strength progressive door lock, durable, open and close freelyThe heating element has stable and reliable performance and longservice life.lt is directly supplied by the listed company and haspassed major domestic and foreign certifications, such as 3C, CEcertification, etc.

Multi-airbag high temperature resistant silicone door seal, withremarkable sealing effect

Automatic water replenishment device, easy to use, effective protection of heating components

The overflow valve adopts the one-time molding process, which isbeautiful in appearance and durable, and ensures the water

levelheight of the equipment in normal operation

The integral high-density cyclopentane foaming, environmentalprotection,energy saving, strong heat insulation, food can be keptwarm for more than 8 hours

Can steam pasta, meat, seafood, more widely used

Model		MCKZ-H4	MCKZ-H5	MCKZ-H6	MCKZ-H8	MCKZ-H10	MCKZ-H12
Voltage	[v]	220	220	380	380	380	380
Frequency	[Hz]	50	50	50	50	50	50
Power	[kW]	6	6	9	9	12	12
The Max Capacity							
Rice	[kg]	7-14	12-17	18-24	24-32	30-40	36-48
Paste	[kg]	5-7	10-15	12-18	16-24	20-30	24-36
Ribs	[kg]	14-18	17-22	24-30	32-40	40-50	48-60
Dimension							
Width	[mm]	560	560	710	710	710	710
Depth	[mm]	590	590	615	615	615	615
Height	[mm]	820	910	1015	1185	1360	1535
Input Steaming Pressure	[Mpa]	0.02	0.02	0.02	0.02	0.02	0.02
Steaming Time	[min]	25-50	25-50	25-50	25-50	25-50	25-50
Net Weight	[kg]	30	35	40	50	55	60

LUXURY ELECTRICITY
STEAMING CABINET

MCKZ-H36

MCKZ-H28

MCKZ-H48

MCKZ-H24

MCKZ-H20

Model		MCKZ-H20	MCKZ-H24	MCKZ-H28	MCKZ-H48	MCKZ-HS12	MCKZ-HS24	MCKZ-HS36
Voltage	[v]	380	380	380	380	380	380	380
Frequency	[Hz]	50	50	50	50	50	50	50
Power	[kW]	12*2	12*2	15*2	9*4	12	12*2	12*3
The Max Capacity								
Rice	[kg]	60-80	72-96	84-112	144-192	36-48	72-96	108-144
Paste	[kg]	40-60	48-72	56-84	96-144	24-36	48-72	72-108
Ribs	[kg]	80-100	96-120	112-140	192-240	48-60	96-120	144-180
Dimension								
Width	[mm]	1400	1400	1400	1420	510	1030	1610
Depth	[mm]	615	615	615	1035	790	790	790
Height	[mm]	1355	1530	1710	1550	1535	1535	1535
Input Steaming Pressure	[Mpa]	0.02	0.02	0.02	0.02	0.02	0.02	0.02
Steaming Time	[min]	25-50	25-50	25-50	25-50	25-50	25-50	25-50
Net Weight	[kg]	105	120	130	230	66	116	180

meichu | COOIMES Commercial Kitchen Equipment

B SMART
STEAMING CABINET

Overall Foaming | Easy To Clean | Multiple Certifications | SS Stainless Steel | PICC Intelligent Control

Features

The whole machine is made of thickened stainless steel, durable and beautiful.

Personalized designed door controller which is isolated from steam, will increase the service life of the controller greatly.

Intelligent control system can automatically memorize the parameter setting.

Self-detection for failure, self-protection for water shortage and power failure.

Stainless steel linkage handle which can operate by single-hand and can adjust the tightness freely.

The steaming tray bracket are seamless stretched. Tray is firm and easy to take food.

Integral stretch forming water tank without welding joints. Clean and completely solve the problem of corrosion and water leakage

The integral high-density cyclopentane foaming, environmental protection, energy saving, strong heat insulation, food can be kept warm for more than 8 hours.

Equipped with automatic water inlet device, easy to use.

High temperature resistant multi-air bag embedded silicone door seal, better sealing, more solid installation.

Can steam pasta, meat, seafood, more widely used.

High-end appearance, it is a wise choice for enterprises and institutions, school canteens and chain restaurants.

MCKZ-ZDB12

MCKZ-ZDB24

Model		MCKZ-ZDB12	MCKZ-ZDB24
Voltage	[V]	380	380
Frequency	[Hz]	50	50
Power	[kW]	12	12x2
The Max Capacity			
Rice	[kg]	50	100
Pasta	[kg]	30	60
Ribs	[kg]	36	72
Dimension			
Width	[mm]	735	1480
Depth	[mm]	695	695
Height	[mm]	1540	1540
Input Steaming Pressure	[Mpa]	0.02	0.02
Steaming Time	[min]	25-50	25-50
Net Weight	[kg]	70	130

C SMART
STEAMING CABINET

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIDGERATION

| Overall Foaming | Easy To Clean | Multiple Certifications | SS Stainless Steel | PICC Insured Product |

Features

The appearance is novel, the whole machine is made of stainless steel, the shape is beautiful, and it is high-end and atmospheric;

Microcomputer intelligent temperature control, program can be set by oneself and data is accurate, fully automatic operation mode;

The application of the fourth generation sealing strip makes the door body and the box body more closely fit, greatly improving the product's sealing performance;

Small land area, large effective steaming capacity, saving kitchen space, and high intensity;

Split design, independent heating system, independent electrical control system, and independent steaming compartment ensure that ingredients do not mix flavors;

High temperature steam generator, modular and integrated structure, easy to maintain and repair;

360 ° three-dimensional heating, achieving original flavor, fresh and delicious taste;

The whole machine is integrally molded with good foam insulation effect, which is energy-saving and environmentally friendly;

The unique upper front panel sheet metal design better shields the penetration and corrosion of high-temperature steam on the controller. On the one hand, it improves the electrical safety of the equipment, and on the other hand, it reduces the accumulation of condensation water on the glass panel, reducing the occurrence of misoperation;

The containerized chain handle greatly improves the force balance of the door body, making the opening and closing of the door body more lightweight, flexible, and durable;

The use of tray guide rails not only increases the user's ability to perform simple daily operations on the guide tray, but also greatly reduces the risk of tray falling during use by operators;

The design of the pre heating unit and drainage unit makes subsequent use and maintenance more convenient and efficient;

The design of the front sewage outlet inside the steam chamber is beneficial for customers' daily maintenance, making daily cleaning and maintenance more convenient and efficient.

Model		MCKZ-ZDC10
Voltage	[v]	380
Power	[kW]	2*6
The Max Capacity		
Rice	[kg]	30-40
Pasta	[kg]	20-30
Ribs	[kg]	40-50
Dimension		
Width	[mm]	680
Depth	[mm]	770
Height	[mm]	1845
Input Steaming Pressure	[Mpa]	0.02
Steaming Time	[min]	25-50
Net Weight	[kg]	172

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

meichu | COOIMES Commercial Kitchen Equipment

STEAMED KING
STEAMING CABINET
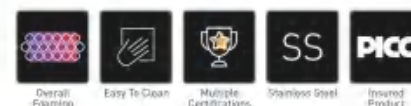
Overall Foaming · Easy To Clean · Multiple Certifications · SS Stainless Steel · PICC Insured Product

GWZB-8

GWZB-11

GWZB-15

Features

The whole machine is made of 1.0mm thickness stainless steel. Inner material is food grade S.S304, stable structure, safe to use.

The door is made of double-layer high temperature resistant tempered glass, which can withstand high temperature of 700 degrees Celcius with good heat preservation and strong heat insulation.

Microcomputer processor is directly supplied by domestic famous brands, all of which are filled with silica gel and waterproof treatment, which has the characteristics of waterproof, leakage proof, interference prevention and easy replacement.

Intelligent control system, 5 memory functions, easy to adjust time.

Multiple steaming functions: seafood, steamed bread, steamed buns, rice, coarse cereals, chicken, duck, fish, ribs, etc.

Suspended steam tray bracket to avoid falling off the plate due to pressure problems affecting the deformation of the inner box; Easy to disassemble and clean.

Instant heating system: heating fast; shortens steaming time; locks food nutrition.

Superheated steam heating tube: higher heating temperature, faster steaming, shorter steaming time, more than 40% energy saving than conventional steamer.

Automatic water service and multiple protections for water shortage and power failure. The drainage and sewage devices are separated to prevent blockage and for the water tank easy to clean.

The whole machine adopts detachable technology, durable, easy to clean and maintain.

Five models for customers to choose, allow more diversifying choices.

Attractive appearance, your wise choice.

Model		GWZB-8	GWZB-11	GWZB-15
Voltage	[V]	380	380	380
Frequency	[Hz]	50	50	50
Power	[kW]	12+1.3	15+1.5	15+1.5
Steaming Time	[min]	25-40	25-40	25-40
Net Weight	[kg]	130	150	200
Maximum temperature	[°C]	160	160	160
Dimension				
Width	[mm]	880	880	880
Depth	[mm]	860	860	860
Height	[mm]	1235	1535	1935

SMART SEAFOOD
CABINET SERIES

HXZG-2

HXZG-3

HXZG-4

HXZG-5

Features

The whole machine is made of 1.0mm thickness stainless steel. Inner material is food grade S.S304, stable structure, safe to use.

The door is made of double-layer high temperature resistant tempered glass with good thermal insulation.

Microcomputer processor is directly supplied by domestic famous brands, all of which are filled with silica gel and waterproof treatment, which has the characteristics of waterproof, leakage proof, interference prevention and easy replacement.

Intelligent control system, 5 memory functions, easy to adjust time.

Multiple steaming functions: seafood, steamed bread, steamed buns, rice, coarse cereals, chicken, duck, fish, ribs, etc.

Suspended steam tray bracket to avoid falling off the plate due to pressure problems affecting the deformation of the inner box.

Unique circuit design, rapid steam heating (up to 160°C).

Automatic water service and multiple protections for water shortage and power failure.

The whole machine adopts detachable technology, durable, easy to clean and maintain.

Independent chamber, independent steam supply, steaming food more accurate, faster, more even.

Superheated steam heating tube: higher heating temperature, faster steaming, shorter steaming time, more than 40% energy saving than conventional steamer.

Five models for customers to choose, allow more diversifying choices. Attractive appearance, your wise choice.

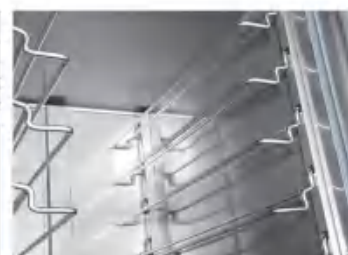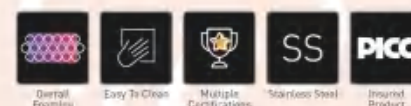| Model		HXZG-1	HXZG-2	HXZG-3	HXZG-4	HXZG-5
Voltage	[V]	380	380	380	380	380
Frequency	[Hz]	50	50	50	50	50
Power	[kW]	5.5	4.4+5.5	4.4x2+5.5	4.4x3+5.5	4.4x4+5.5
Steaming Time	[min]	30	30	30	30	30
Net Weight	[kg]	55	90	110	140	200
Maximum temperature	[°C]	160	160	160	160	160
Dimension						
Width	[mm]	820	820	820	820	820
Depth	[mm]	840	840	840	840	840
Height	[mm]	690	970	1270	1545	1785

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | cooimes® Commercial Kitchen Equipment

Intelligent Single/Double Door
ELECTRIC STEAMER WITH TROLLEY

Overall Foaming | Easy To Clean | Multiple Certifications | SS Stainless Steel | PICC Insured Product

Features

Excellent enclosed space and large steaming capacity improve work efficiency, reduce expenses and costs

The application of the fourth generation sealing strip makes the door body and box body more snug, greatly improving the airtightness of the product

High steaming efficiency and easy operation

Automatic water inlet, pressure relief valve, automatic protection

Overall foam insulation, energy-saving and environmentally friendly

New multiple airbags, embedded silicone door seal, securely sealed

Rice tray: Add a rice tray to prevent contamination of the water tank and protect the heating pipes

Hinge: The use of new adjustable door hinges greatly reduces the degree of air leakage in the door body

Adjustable door handle: Adopting a new style steam cabinet handle, the operation is convenient and one-step, greatly improving the sealing of the box body

Trolley: The new trolley uses detachable trolley handles to avoid burns. The left baffle device ensures that the tray will not fall during the pushing process

Model		ZFG-ZF24	ZFG-ZF48
Voltage	[v]	380V	380V
Power	[kW]	18	18*2
The Max Capacity			
Rice	[kg]	72-96	144-192
Pasta	[kg]	48-72	96-144
Ribs	[kg]	96-120	192-240
Dimension			
Length	[mm]	890	1850
Width	[mm]	1155	1155
Height	[mm]	2000	2000
Input Steaming Pressure		0.02	0.02
Steaming Time	[min]	25-50	25-50

24/48 TRAYS
GAS STEAMER WITH TROLLEY

Features

Excellent enclosed space and large steaming capacity improve work efficiency, reduce expenses and costs

The application of the fourth generation sealing strip makes the door body and box body more snug, greatly improving the airtightness of the product

High steaming efficiency and easy operation

Automatic water inlet, pressure relief valve, automatic protection

Overall foam insulation, energy-saving and environmentally friendly

New multiple airbags, embedded silicone door seal, securely sealed

Rice tray: Add a rice tray to prevent contamination of the water tank and protect the heating pipes

Hinge: The use of new adjustable door hinges greatly reduces the degree of air leakage in the door body

Adjustable door handle: Adopting a new style steam cabinet handle, the operation is convenient and one-step, greatly improving the sealing of the box body

Trolley: The new trolley uses detachable trolley handles to avoid burns. The left baffle device ensures that the tray will not fall during the pushing process

Model		ZFG-ZFR48	ZFG-ZFR24
Liquefied gas consumption	[kg/h]	2.8-4.0	1.4-2.0
Natural gas consumption	[m3/h]	4.0-4.8	2.0-2.4
The max capacity			
Rice	[kg]	144-192	72-96
Pasta	[kg]	96-144	48-72
Ribs	[kg]	192-240	96-120
Dimension			
length	[mm]	1850	890
width	[mm]	1210	1210
Height	[mm]	2045	2045
Input Steaming Pressure	[mm]	0.02	0.02
Steaming time	[min]	25-50	25-50

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

智能商用热风消毒柜

消毒等级 ✿ ✿

DISINFE

HEALTHY LIFESTYLE
CLEAN AND HYGIENIC

Meichu Disinfection series is an important member of the catering kitchen, clean and hygienic tableware can well protect the food safety of guests. High-temperature disinfection can be killed by heating to a heat that the germs cannot withstand. Ultraviolet disinfection kills microorganisms through radiation damage and destruction of nucleic acids. Ozone can react with the lipid double bond of the bacterial cell wall to change the cell permeability, thereby killing the bacteria.

ECTION

SERIES

meichu | COOIMES

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | COOIMES° Commercial Kitchen Equipment

SMART VOICE
DISINFECTION CABINET

RTD360MC-17

RTD720MC-18

Features

High quality stainless steel plate

The integral stretching bottom, clean and sanitary

Use high-quality and efficient insulation cotton

Dual temperature sensor, more secure in use

Deep and shallow basket design, storage more freely

Intelligent voice controller, powerful function, simple operation

360° hot air circulation, sterilizing more thoroughly.

Two stars disinfection standard

360°
Hot Air Circulation

✳ ✳
High Temp. Disinfection

PICC
Insured Product
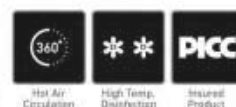
Model		RTD360MC-17	RTD720MC-18
Dimension			
Width	[mm]	650	1310
Depth	[mm]	690	690
Height	[mm]	1980	1980
Capacity	[L]	360	720
Voltage	[V]	220	220
Frequency	[Hz]	50	50
Rated Power	[kW]	2.2	4.4
Temperature Range	[°C]	20~150	20~150
Net Weight	[kg]	95	150
Shelf Load Capacity	[kg/Layer]	25	25

RTD
INTELLIGENT HOT AIR DISINFECTION CABINET

Features

High quality stainless steel plate

The integral stretching bottom, cleaned sanitary.

Dual temperature sensor, more secure in use.

Deep and shallow basket design, storage more freely.

Intelligent control panel, one-click operation, convenient and fast large field of view can be viewed, disinfection can be seen.

360°hot air circulation + infrared double sterilization.

| Glass Window | Hot air circulation | High Temper Disinfection | Insured product |

Model		RTD360GBR-3	RTD720GBR-4
Dimensions	[mm]	650*720*1980	1310*720*1980
Voltage/ Frequency		220V/50HZ	220V/50HZ
Rated Power	[kW]	2.4	4.8
Capacity	[L]	360	720
Temperature range	[℃]	60-125	60-125
Net Weight	[kg]	90	148
Shelf Load Capacity	[kg/layer]	15	15

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | COOIMES Commercial Kitchen Equipment

WALL-MOUNTED
DISINFECTION CABINET

RGP150MC-1

RGP150MC-2

Features

High quality stainless steel plate

Use high-quality and efficient insulation cotton

Independent water tray design

Dual temperature sensor, more secure in use

Can be wall hanging, can be put on the table, save space

Low Temp. Disinfection | Insured Product | Glass Window

Model		RGP150MC-1	RGP150MC-2
Dimension			
Width	[mm]	1230	1230
Depth	[mm]	440	450
Height	[mm]	700	700
Capacity	[L]	150	150
Voltage	[V]	220	220
Frequency	[Hz]	50	50
Rated Power	[kW]	1.3	1.3
Temperature Range	[°C]	20~90	20~90
Net Weight	[kg]	50	50
Shelf Load Capacity	[kg/Layer]	15	15

COMBINATION
DISINFECTION CABINET

Features

High quality stainless steel plate

Intelligent control system, independent operation of upper and lower

Ozone + ultraviolet + far infrared + 360°hot air circulation, sterilization more thoroughly

Double toughened glass door body, improve the insulation effect

Full open glass door for lower which enlarge storage space

Multi-function storage, lower for chopping board and cutting tools, upper for towel and tools

Dual temperature sensor, more secure in use

360° Hot Air Circulation	Low Temp. Disinfection	PICC Insured Product	Glass Window

Model		ZTD560MC-1500
Dimension		
Width	[mm]	1500
Depth	[mm]	800
Height	[mm]	800+1180
Capacity	[L]	230+330
Voltage	[V]	220
Frequency	[Hz]	50
Rated Power	[kW]	0.4+1.6
Temperature Range	[°C]	45 / 80
Net Weight	[kg]	175
Shelf Load Capacity	[kg/Layer]	15

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

meichu. | COOIMES ° Commercial Kitchen Equipment

YH-DBW
BANQUET WARMER

Features

High quality stainless steel plate

Use high-quality and efficient insulation cotton

The integral stretching bottom, clean and sanitary

Convection air supply and heating, heating up fast, the heat preservation temperature is constant and uniform

The temperature is accurate and adjustable to adapt to different foods

Electric heating produces moisture, which keeps food moist and tasty during the heat preservation process

With automatic protection function, double safety of food and equipment

Model		YH-DBW-1	YH-DBW-2
Dimensions	[mm]	730*950*1860	1400*950*1860
Capacity	[L]	510	1100
Voltage/ Frequency		220V/50HZ	220V/50HZ
Rated Power	[kW]	1.8	2.6
Temperature Range	[C]	20-85℃	20-85℃
Net Weight	[kg]	120	210
Tray		11	22
Shelf Load Capacity	[kg/layer]	15	15

YHO-DBW
SMART CONTROL BANQUET WARMER

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

Features

Smart touch panel, LCD display, real-time detection and adjustment of the temperature inside the box, ensuring that the food is always within the ideal insulation range.

The door adopts a groove design, with a more novel appearance

There is a drainage structure at the bottom of the inner box, which is more convenient to clean

Adopts convection air supply and heating mode, fast heating, constant and uniform insulation temperature, electric heating to generate moisture, heat preservation and moisture retention 11-layer shelf, which can be adjusted up and down according to the height of the food

The bottom is equipped with an alloy anti-collision to prevent the cabinet from bumping

Model		YHO-DBW-3	YHO-DBW-4
Dimensions	[mm]	790*950*1860	1500*950*1860
Voltage/ Frequency		220V/50HZ	220V/50HZ
Rated Power	[kW]	1.8	2.6
Capacity	[L]	510	1130
Temperature Range	[℃]	20-85℃	20-85℃
Tray	[pcs]	11	22
Shelf Load Capacity	[kg/layer]	15	15

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

meichu | cooimes Commercial Kitchen Equipment

YH-DBW SERIES
HORIZONTAL BANQUET WARMING CART

Features

Intelligent temperature control system, real-time monitoring and adjustment of the internal temperature to ensure food remains within the ideal temperature range.

Large glass window on the door allows for visibility of the insulation process.

Premium insulation materials ensure stable, consistent temperature.

Humidification system at the bottom of the inner compartment allows for adding water as needed based on food requirements.

Utilizes convection airflow and heating modes for rapid temperature rise and uniform, consistent heat retention. Electric heating generates moisture for sustained warmth and humidity.

Features an internal 4-layer flat tray design, adjustable to accommodate different food heights, suitable for storing and delivering plates, bowls, trays, clay pots, etc.

Includes a bottom anti-collision strip to prevent cabinet impacts during delivery, ensuring safe meal transportation.

Model		YH-DBW-10
Dimensions	[mm]	1290*820*1150
Capacity	[L]	460
Voltage/ Frequency		220V/50Hz
Rated Power	[kW]	2.1
Temperature Range	[C]	20-80
Net Weight	[kg]	128
Shelf Load Capacity	[kg/layer]	25

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | COOIMES Commercial Kitchen Equipment

WARMER
SHOWCASE

Features

High quality stainless steel plate

Cyclopentane insulation foaming agent

The integral stretching bottom, clean and sanitary

Dual temperature sensor, more secure in use

Front and back slide door, easy to open and close

Black crystal panel, beautiful appearance

360°
Hot Air
Circulation

Low Temp.
Disinfection

PICC
Insured
Product

Glass Window

Model		RTP930MC-1
Dimension		
Width	[mm]	1400
Depth	[mm]	630
Height	[mm]	2030
Capacity	[L]	930
Voltage	[V]	220
Frequency	[Hz]	50
Rated Power	[kW]	2.4
Temperature Range	[°C]	20~90
Net Weight	[kg]	175
Shelf Load Capacity	[kg/Layer]	25
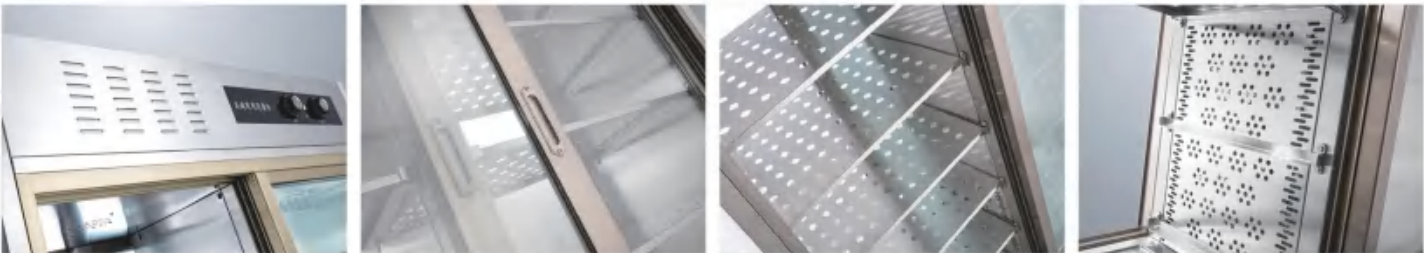
WARMER
SHOWCASE

Features

High quality stainless steel plate.

Toughened glass door top open type design, easy to open and save space.

Back toughened glass.

Intelligent control system, can be adjusted according to the demand.

Equipped with warm light lamp.

With a small adjusting foot, can be put on the table.

Hot air circulation .

Hot Air Circulation   Insured Product   Glass Window

Features

High quality stainless steel plate.

Toughened pass-through glass door top open type design, easy to open and save space.

Front and rear glass.

With a small adjusting foot, can be put on the table.

Hot air circulation.

Hot Air Circulation   Insured Product   Glass Window

Model		RTD160MC-T1
Dimension		
Width	[mm]	1200
Depth	[mm]	430
Height	[mm]	680
Capacity	[L]	160
Voltage	[V]	220
Frequency	[Hz]	50
Rated Power	[kW]	1.5
Temperature Range	[°C]	20~80
Net Weight	[kg]	65
Shelf Load Capacity	[kg/Layer]	25

Model		RTD330MC-T2
Dimension		
Width	[mm]	1200
Depth	[mm]	680
Height	[mm]	1200
Capacity	[L]	330
Voltage	[V]	220
Frequency	[Hz]	50
Rated Power	[kW]	1.5
Temperature Range	[°C]	20~80
Net Weight	[kg]	70
Shelf Load Capacity	[kg/Layer]	25

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | COOLMES® Commercial Kitchen Equipment

DISPLAY DOUBLE-LAYER
WARMING CABINET

Features

Mechanical knob design, independent control for each layer, allowing for easy adjustment of the internal temperature to ensure food remains within the ideal temperature range.

High-quality acrylic door panel, top-opening design, lightweight and convenient.

Equipped with an illuminated strip, providing an unobstructed view of the interior.

Direct-heating stainless steel heating element, ensuring rapid heating and consistent, even temperature distribution.

Front and rear dual-pass design for easy food access.

Double-layer structure, accommodating up to 5 baking trays, each with a 304 stainless steel rack, offering ample internal space.

PICC
Insured Product

Glass Window

Model		BWG-1500T1
Dimension		
Width	[mm]	1500
Depth	[mm]	830
Height	[mm]	920
Capacity	[L]	560
Voltage	[V]	220
Frequency	[Hz]	50
Rated Power	[kW]	1.5
Temperature Range	[°C]	20-80
Net Weight	[kg]	75
Shelf Load Capacity	[kg/Layer]	25

DISPLAY THREE-LAYER
WARMING CABINET

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

Features

Mechanical knob design, independent control for each layer, allowing for easy adjustment of the internal temperature to ensure food remains within the ideal temperature range.

High-quality acrylic door panel, top-opening design, lightweight and convenient.

Equipped with an illuminated strip, providing an unobstructed view of the interior.

Direct-heating stainless steel heating element, ensuring rapid heating and consistent, even temperature distribution.

Front and rear dual-pass design for easy food access.

Three-layer structure, accommodating up to 7 baking trays, each with a 304 stainless steel rack, offering ample internal space.

PICC
Insured Product

Glass Window

Model		BWG-1500T2
Dimension		
Width	[mm]	1500
Depth	[mm]	830
Height	[mm]	920
Capacity	[L]	720
Voltage	[V]	220
Frequency	[Hz]	50
Rated Power	[kW]	2.5
Temperature Range	[°C]	20-80
Net Weight	[kg]	85
Shelf Load Capacity	[kg/Layer]	25

DISI
WAS
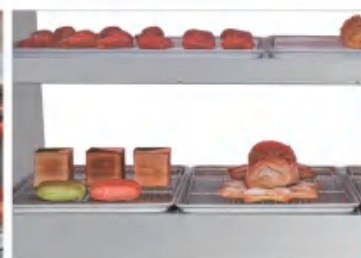
ENJOY CLEANLINESS
LIBERATE BORING WORK

TheMeichu Dishwashers series greatly reduces the pressure on the kitchen, it is convenient and quick to use, powerful, and saves human resources, while ensuring the cleanliness of the table-ware. The powerful drying technology makes the dishes without water marks. It can be used with the Meichu Disinfection series. To protect the health of guests.

H-
SHERS

SERIES

meichu | cooimes

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | COOIMES Commercial Kitchen Equipment

HOOD TYPE
DISHWASHER

Features

Independent intellectual property rights of the cleaning system .
Sag type unique cleaning nozzle,make a higher cleaningefficiency.
All stainless steel body and Imported electrical accessories.
The pointed sloped top of the washroom prevents waterdroplets from
contaminating thedishware that has been cleaned.
Built-in pressure regulating device to ensure the same excellent
washing effect under unstable water pressure environment.
Automatic water injection,automatic control water level to prevent dry
burning.
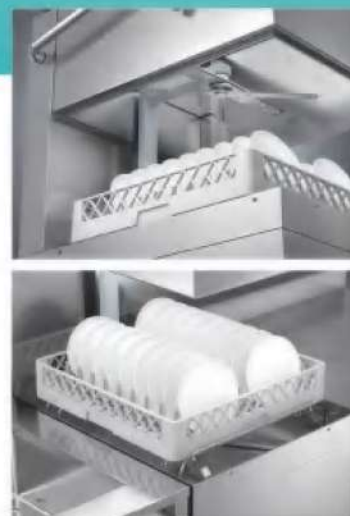
UNDERCOUNTER DISHWASHER

Features

Suitable for bars, cafes, small restaurants, etc.
Simple operation reduces staff training requirements.
High-brightness LED temperature display for washing and spray temperatures.
Human-friendly, upward-sloping interface for easy operation and observation.
Built-in spray pump ensures excellent washing results even under unstable water pressure. Intelligent temperature control ensures optimal spray temperature.
Flexible upper and lower washing arms maximize the effective contact area between dishes and water. Fan-shaped nozzle design ensures powerful water jets while preventing clogging. Heating element features overheat protection to prevent dry burning and potential safety hazards.
The spray tank is equipped with high-efficiency heat insulation material to reduce heat loss. Fully automatic water filling and water level control prevent safety hazards caused by dry burning. A double-layer door further reduces heat loss, prevents scalding, and lowers noise, creating a more comfortable operating environment. The intelligent control panel features alarm prompts and fault diagnosis, displays necessary information, and can be customized with cleaning parameters according to customer needs.
Pre-connected common pipelines and accessories simplify the installation process.
A door-open stop function protects operators from accidents caused by misoperation.
Imported brand electronic components ensure stable and reliable operation.

Washing Capacity	40 Rack/Hour (Adjustable)
Water Consumption	2.5L/Rack
Water Tank Capacity	18L
Boiler water capacity	6.8L
Washing Temperature	55-65 ℃
Rinse Temperature	82-90 ℃
Voltage	380V/50Hz/3N
Power	10kW (Simultaneous Heating)/8kW (Alternating Heating)
Rinse Heating Power	7.5kW
Washing Heating Power	2kW
Washing Pump Power	0.38kW
Rinse Pump Power	0.15kW (Single Pump Model Without Spray Pump)
Loading Height	315.5 mm
Washing Chamber Dimensions	506x508x315.5 mm
Rack Dimensions	500×500 mm
Overall Machine Dimensions	575×602×796 (Height) mm
Dimension After Door Opening	575×960×796 (Height) mm
Foot Height Adjustment	0/+35mm
Cable Extension Length	2 Meters
Inlet Pipe Extension Length	1.6 Meters
Inlet Pipe Diameter	6-Point Pipe
Drain Pipe Extension Length	1.9 Meters
Drain Pipe Diameter	Inner Diameter 24mm/Outer Diameter 35mm
Net Weight	53.5kg
Gross Weight	65kg
Packaging Dimensions	700X630X950 mm

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | COOIMES® Commercial Kitchen Equipment

SC-1DR
HOOD TYPE DISHWASHER

Features

Integrated retractable water tank for easy cleaning and better hygiene.

Aluminum foil insulation cotton is adopted to reduce heat loss, with a single-layer three-sided cover design.

Three cleaning modes are available, which can be freely switched between energy-saving, standard and intensive modes.

Computer board control and touch-sensitive buttons enable simple, convenient and safe operation.

Front-mounted control panel with indicator light reminder upon completion of wash cycle for effortless operation.

Door interlock switch: the wash cycle starts automatically when the door is closed for simple operation; lightweight door design effectively reduces labor intensity.

Built-in rinsing pump ensures excellent and consistent washing results even under unstable water pressure conditions.

Front-mounted control panel combined with high-brightness LED temperature display allows wash and rinse temperatures to be seen at a glance.Digital temperature display allows real-time monitoring of water temperature in each cycle.

Market Applications	General canteens, small specialty restaurants, roadside diners and small eateries catering to 50–200 people
Structural Design	Deep-drawn water tank, fully welded body, single-layer three-sided hood
Washing Cycle	Computer board control for free adjustment of washing duration
Market Classification	Economy Model
Control Method	Computer Board Control
Temperature Display	Nixie Tube Thermometer
Washing Cycle	60/90/120 (S/Rack)
Water Consumption	2.5 (L/Rack)
Washing Temperature	65℃
Rinse Temperature	80~90℃
Power Supply	9.3kW
Inlet Water Temperature	15~40℃
Washing Height	440mm
Basket Dimensions	500×500mm
Voltage	380V/50Hz/3N~
External Dimensions	
Length	715mm
Width	815mm
Height(Door Closed/Open Type)	1510/1950mm

A-05A
HOOD TYPE DISHWASHER

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

Features

The overall stretching type water tank design is convenient for cleaning and more hygienic.

It uses aluminum foil insulation cotton to reduce heat loss and has a single-layer three-sided cover design.

Provide three cleaning mode options, with free switching between economy, standard, and power modes;

Computer board control, touch sensitive buttons, simple, convenient, and safe operation;

Digital temperature display, real-time monitoring of each circulating water temperature;

Front control board, washing cycle ends, indicator light prompts, convenient operation;

Door control switch, close the door that is washing, easy to operate, lightweight switch door design, effectively reduce labour intensity;

The built-in rinse pump ensures the same excellent washing results in environments with unstable water pressure;

Front control board, high brightness LED temperature display, wash and rinse temperature at a glance.

Market Application	Ordinary canteens, regular restaurants, fast food restaurants, government agencies, school catering, tea restaurants, coffee shops, mid-range chains, and rental models for medium and high markets with a capacity of 50-200 people or less.
Washing Cycle	Three-speed time selection, free to switch the washing time (can be adjusted according to customer requirements on site)
Market Classification	Economic type
Control Method	Computer board control
Temperature Display	Digital tube thermometer
Recommended Washing Cycle	60/90/120(S/Rack)
Water Consumption	2.7L
Wash Temperature	65°C
Rinse Temperature	82~90°C
Total Power (Standard)	15.9kW
Total Loading(Optional built-in heat recovery)	Optional heat recovery of 9.3kW
Water Inlet Temperature	15~40°C
Loading Height	440mm
Rack Size	500×500mm
Voltage	380V/50Hz/3N~
Dimension	
Length	715mm
Width	815mm
Height (Door Closed/Open Type)	1510/1950mm

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | COOIMES® Commercial Kitchen Equipment

A-09A
HOOD TYPE DISHWASHER

Features

For dishwashing room of hotel, restaurant, employee dinning.
Smartronic and single button control with alerting and fault diagnosis.
Colour coded status indication and ergonomic position of the control panel.
Enclosed 4 side double-skin hood design - avoiding loss of energy/steam.
Anti-clogging wide angle nozzles fan, provide a substantially broader and more precise spray pattern.
Automatic door cycle start switch, simple to use.
Optimum hygienic safety by one piece deep draw tank with round corner71℃ thermolabel test feature by adjusting temperature setting.
Automatic water injection, automatic control to avoid dry burning.
Built-in rinse pump, provide equal pressure.
Slope-shape wash chamber to prevent the cleaning-wares are polluted by dirt water-drop.

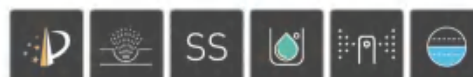|	
Washing Time	60/90/120 S/Rack
Water Consumption	2.5 L/Rack
Wash Temperature	71°C
Rinse Temperature	82-90°C
Voltage	380V/50Hz/3N
Total Power	16.4 kW
Loading Height	440 mm
Rack Size	500x500 mm
Dimensions	765x815x1560 (H) mm

SC-1

HOOD TYPE DISHWASHER

Features

The overall stretching type water tank design is convenient for cleaning and more hygienic.

It uses aluminum foil insulation cotton to reduce heat loss and has a single-layer three-sided cover design.

Provide three cleaning mode options, with free switching between economy, standard, and power modes;

Computer board control, touch sensitive buttons, simple, convenient, and safe operation;

Digital temperature display, real-time monitoring of each circulating water temperature;

Front control board, washing cycle ends, indicator light prompts, convenient operation;

Door control switch, close the door that is washing, easy to operate, lightweight switch door design, effectively reduce labour intensity;

Market Application	General canteens, small special restaurants, roadside restaurants, small restaurants with 50-200 persons or less
Washing Cycle	Computer board control, free switching of washing time
Market Classification	Economic type
Control Method	Computer board control
Temperature Display	Digital tube thermometer
Recommended Washing Cycle	60/90/120(S/Rack)
Water Consumption	3L/Rack
Wash Temperature	65°C
Rinse Temperature	80~90°C
Voltage	380V/50Hz/3N~
Total Power	15.7kW
Water Inlet Temperature	15~40°C
Loading Height	420mm
Rack Size	500×500mm
Dimension	
Length	715mm
Width	850mm
Height (Door Closed/Open Type)	1510/1950mm

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | *COOIMES* Commercial Kitchen Equipment

M330
FLAT-LAYOUT SMALL FLIGHT TYPE DISHWASHER

Features

Spray temperature ranges from 80–90℃, ensuring full-spectrum tableware hygiene and cleanliness. All nozzles are detachable 304 stainless steel ones, effectively reducing water consumption.

Crawler-type conveying with dual-drive wheel design at inlet and outlet minimizes transmission resistance.

Large-capacity L-shaped stainless steel water tank with a volume of 90L reduces water change frequency while maintaining consistent cleaning performance.

Extra-large stainless steel pre-spray water tank with a 40L capacity ensures clean water quality for pre-spraying.

Three adjustable washing speeds with on-the-fly switching (no shutdown required), easily handling peak dining hours.

Computer board control for stable system operation; features a touch-sensitive operation panel with high responsiveness for user-friendly operation.

Separation of strong and weak electricity with isolated wiring to avoid signal interference and enhance overall control stability.

Vertical-opening doors for both access points, saving on-site installation space.

Top and bottom wash arms adopt a quick-connect mounting structure for easy disassembly, assembly and maintenance.

Concave spray hole design: the spray holes on wash arm pipes are integrally stamped from 304 stainless steel pipes with a diameter of 42mm, effectively preventing clogging and delivering stronger water pressure.

Transmission overload protection design for safer and more reliable machine operation.

Wash arm pipes, spray arm pipes and nozzles are all made of 304 stainless steel, ensuring safety, hygiene and long service life.

Paddle teeth are made of food-grade materials, complying with food safety and hygiene standards.

Market Applications	Suitable for staff canteens of large enterprises and institutions with 300-800 employees, as well as hotels, restaurants, and other catering establishments.
Cleaning Capacity	3000 (Dish/h)
Water Consumption	280(L/h)
Cleaning Temperature	55～65℃
Rinse Temperature	80～90℃
Voltage	380V/50Hz/3N～
Power	45kW
Inlet Water Temperature	15～40℃
Cleaning Width	620mm
Cleaning Height	330mm
Operating Height Dimensions	860mm
External Dimensions	
Length	1600mm
Width	830mm
Height (Door Closed / Door Open)	1480/1830mm

M200-HA RACK CONVEYOR
DISHWASHER

Features

Use 304 stainless steel large-capacity watertank to reduce the number of water changes

Change the two-speed drive motor design to provide two speed cleaning options.

PLC control, press button, easy to operate and safe.

High-speed circulation convection hot air,fast drying tableware, large circulation ventilation structure, reduce humidity in the washing room, increase comfort.

Double-layer insulation door design, sound insulation and noise reduction, reducing heat loss.

The design of double horns at the inlet and outlet reduces heat dissipation.

Basket touch start and automatic stop function to reduce energy consumption.

Recessed cleaning nozzle design, effective anti-blocking, more powerful impulse.

The water level monitoring and anti-dry burning design of the heating tank makes the operation safer and more reliable.

HOT AIR CIRCULATION CONSTRUCTION   DOUBLE INSULATION DOOR

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

Name	M200-HA Touch screen with dehumidifier fan	
Model	Dishwasher Parameter	Dryer parameter
Rack size	500*500mm	
Product Dimension	1540*770*1630/1980mm	800*770*2160mm
Productivity	150/200 Rack/h	/
Water consumption	1.5L/rack	/
Washing temp. and height	65℃ /440mm	440mm
Rinse temp	82~90℃	/
Power supply voltage - Phases	380V/50Hz/3N	380V/50Hz/3N
Rated Power	42kw	10kw
Drying Temp	/	75℃
Market Application	Suitable for 300-500 medium-sized business staff canteen,hotel., social catering and other places	Fit for rack conveyor dishwasher

M200-H RACK CONVEYOR
DISHWASHER

HOT AIR CIRCULATION CONSTRUCTION   DOUBLE INSULATION DOOR

Features

Use 304 stainless steel large-capacity watertank to reduce the number of water changes

Change the two-speed drive motor design to provide two speed cleaning options.

PLC control, press button, easy to operate and safe.

High-speed circulation convection hot air,fast drying tableware, large circulation ventilation structure, reduce humidity in the washing room, increase comfort.

Double-layer insulation door design, sound insulation and noise reduction, reducing heat loss.

The design of double horns at the inlet and outlet reduces heat dissipation.

Basket touch start and automatic stop function to reduce energy consumption.

Recessed cleaning nozzle design, effective anti-blocking, more powerful impulse.

The water level monitoring and anti-dry burning design of the heating tank makes the operation safer and more reliable.

Name	M200-H Key Button	
Model	Dishwasher Parameter	Dryer parameter
Rack size	500*500mm	
Product Dimension	1540*770*1630/1980mm	800*770*1980mm
Productivity	150/200Rack	/
Water consumption	1.5L/rack	/
Washing temp. and height	65℃ /440mm	440mm
Rinse temp	82~90℃	/
Power supply voltage - Phases	380V/50Hz/3N	380V/50Hz/3N
Rated Power	42kw	10kw
Drying Temp	/	75℃
Market Application	Suitable for 300-500 medium-sized business staff canteen,hotel., social catering and other places	Fit for rack conveyor dishwasher

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

M300 FLIGHT TYPE
DISHWASHER

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

HOT AIR CIRCULATION CONSTRUCTION

DOUBLE INSULATION DOOR

Features

Compact modular design, small footprint,flexible placement.

Conveyor transmission, dual transmission design for exit and entrance, extending the service life of the conveyor.

PLC control, touch screen operation.

Double layer insulation door design, sound insulation and noise reduction, reduce heat loss

Upper and lower washing arm adopt a quick insertion installation structure, easy to disassemble and maintenance.

The concave washing design, effective anti-blocking, stronger impulse.

Entrance monitoring + start and automatic stop functions to reduce energy consumption

The water level monitoring of the heating box is designed to prevent dry burning, more safe and reliable.

The transmission overload protection design ensures machine operation more safe and reliable.

The monitoring of exit tableware, effectively protecting the tableware.

Product Parameter			
Description	Single channel main wash + single channel rinse		
Product Dimension	2800*880*1670/2385mm		
Capacity	3500(Dishes/h)	4380(Dishes/h)	6550(Dishes/h)
Water consumption	280(L/h)		
Washing temp. and height	55~65℃ 440mm		
Rinse temp	80~90℃		
Power supply voltage - Phases	380V/50Hz/3N~		
Rated Power	48kW		
Inlet water temperature	15~40℃		
Operating height	860mm		
Market Application	Suitable for 300-800 people,large enterprises, institutions, staff canteens, hotels, social catering and other places		

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

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FLIGHT TYPE
DISHWASHER

HOT AIR CIRCULATION
CONSTRUCTION

DOUBLE INSULATION
DOOR

Features

The machine is equipped with dual rinse modules, making tableware rinsing more thorough.

Conveyor transmission, dual transmission design for exit and entrance, extending the service life of the conveyor.

Large capacity L-type 304 stainless steel water tank, reducing the number of water changes.

PLC control, touch screen operation.Double layer insulation door design, sound insulation and noise reduction, reducing heat loss.

Upper and lower washing arm adopt a quick insertion installation structure, easy to disassemble and maintenance.

The concave washing nozzle design, effective anti-blocking and stronger impulse.

Entrance monitoring +start and automatic stop functions to reduce energy consumption.

High power circulating hot air drying system, fast drying of tableware.

The water level monitoring of the heating box is designed to prevent dry burning, more safe and reliable.

The transmission overload protection design ensures machine operation more safe and reliable.

The monitoring of exit tableware, effectively protecting the tableware.

Optional heat recovery module.

Optional 71 C test paper standard.

Product Parameter	
Product configuration	Customized inlet and outlet length+multi main washing free combination+double spraying+single drying/double drying
Product Dimension	customized length/880(W)*2160(H)mm
Productivity	3500/4380/6550dishes/hour
Water consumption	280(L/hour)
Washing temp	55~65℃
Washing height/effective washing width	440mm/610mm
Rinse temp	80~90℃
Power supply voltage - Phases	380V/50Hz/3N~
Inlet water temp/operating height	15~40℃ /880mm
Market Application	Applicable to 800-3000 people,large and medium-sized enterprises canteens, hotels, restaurant and schools

SHINY

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

WALT
classic

RE-
FRIGER

VENTILATED

Features

No welding and polishing on exterior surface of unit.

43°C ambient temperature.

Door gasket is easy to take off for cleaning and replacement.

High density insulation, 40KG/m³ CFCs free, up to 75mm thickness of the insulation for cabinet, 60mm for counter.

Standard GN size shelf

Wide round edges and corners for cleaning.

Monoblock Cooling System, easy to take off for repairing and cleaning.

Reversible and self-closing door.

Draining system inside for defrosting water.

High-speed fan motor ensures the cooled air can be blown to everywhere inside.

Digital thermostat with temperature display, precisely set temperature for foods.

Defrosting system by time and temperature automatically.

Heated door frame to avoid water condensation.

Options: Adjustable feet / Castor; AISI 201 stainless steel / AISI 304 stainless steel; 220V/50Hz . 220V/60Hz . 110V/60Hz; Lock & key.digital controller/WIFI controller
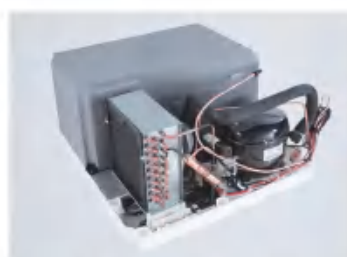
Monoblock Cooling System for Cabinet

Fast cooling and high efficiency Save more space incabinet,and easy maintenance and cleaning.

Monoblock Cooling System for Counter

Fast cooling and high efficiency. Save more space in cabinet,and easy maintenance and cleaning.

Digital Controller

Precise control and display the temperature of food based on user demand.

External LED Lamp for cabinet

The lamp is provided as standard.

Flat Inner Top

More space for storage.More reasonable air circulation inside.
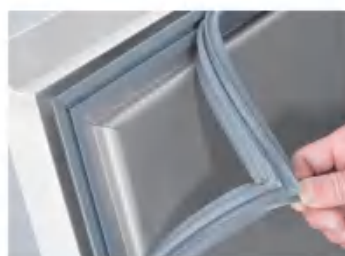
Strong Magnetic Gasket

Removable gasket for cleaning and replacement.

Shelf and Guide

The height of shelves is adjustable due to the size of stored products.

Reversible&Self-Closing Door

Thicken door handle with end cover easy reverse for left hand.

Round Edge and Corner

Food residual and water can be easily cleaned to reduce bacteria and guarantee the safety of food.

Adjustable Bullet Feet

Range 130-200mm.

Drawer Kits 1/2x200 and 1/3x150

Flexible and practical exchange of drawer kits and doors. It is optional.

Castor with Brake

It is optional.

STATIC

Features

No welding and polishing on exterior surface of unit.

38°C ambient temperature.

Exterior LED lighting for operation.

Heated door frame to avoid water condensation.

Wide round edges and corners for cleaning.

Reversible and selfclosing door.

Full copper evaporator, fast cooling.

Draining hole in bottom for defrosting water.

Adjustable feet, up to 200mm.

High density insulation,40KG/m³ CFCs free, up to 75mm thickness of the insulation for cabinet.

Door gasket is easy to take off for cleaning and replacement.

Digital thermostat with temperature display, precisely set temperature for foods.

Options: Adjustable feet / Castor; AISI 201 stainless steel / AISI 304 stainless steel; 220V/50Hz . 220V/60Hz . 110V/60Hz; Lock & key.digital controller/WIFI controller
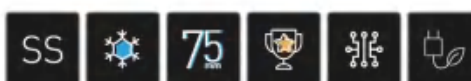
Cooling System
Easy maintenance and cleaning.

Digital Controller
Precise control and display the temperature of food based on user demand.

External LED Lamp for cabinet
The lamp is provided as standard.

Strong Magnetic Gasket
Removable gasket for cleaning and replacement.

Shelf and Guide
The height of shelves are adjustable.

Door Handle
Practical,Simple and Beautiful.

Round Edge and Corner
Food residual and water can be easily cleaned to reduce bacteria and guarantee the safety of food

Adjustable Bullet Feet
Adjustable height 130-200mm.

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | **cooimes** Commercial Kitchen Equipment

VENTILATED
GN550 CABINET GN2/1

| GN550TN | GN550TN2 | GN550TNG | GN550TNG2 |
| GN550BT | GN550BT2 | GN550BTG | |

Model No.		GN550TN	GN550BT	GN550TN2	GN550BT2	GN550TNG	GN550BTG	GN550TNG2
Cooling Type		Ventilated	Ventilated	Ventilated	Ventilated	Ventilated	Ventilated	Ventilated
Defrosting Type		Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Capacity	[L]	550	550	550	550	550	550	550
Rated Power	[W]	350	750	350	750	350	750	350
Width	[mm]	700	700	700	700	700	700	700
Depth	[mm]	820	820	820	820	820	820	820
Height	[mm]	2050	2050	2050	2050	2050	2050	2050
Temperature Range	[°C]	10~-2	-18~-22	10~-2	-18~-22	10~0	-15~-18	10~0
Ambient Temperature	[°C]	43 T	43 T	43 T	43 T	32N	32N	32N
Refrigerant		R134A/R290	R404A/R290	R134A/R290	R404A/R290	R134A/R290	R404A/R290	R134A/R290
Ext & Int. Materials		AISI304/AISI201						
Door Quantity		1	1	2	2	1	1	2
Voltage / Frequency	[V/Hz]	220V / 50HZ . 220V / 60HZ , 110V / 60HZ						
Controller		digital controller/WIFI controller						

STATIC
GN550 CABINET GN2/1

GN550TNZ
GN550BTZ

GN550TNZ2
GN550BTZ2

GN550TNZG

GN550TNZG2

Model No.		GN550TNZ	GN550BTZ	GN550TNZ2	GN550BTZ2	GN550TNZG	GN550TNZG2
Cooling Type		Static	Static	Static	Static	Static	Static
Capacity	[L]	550	550	550	550	550	550
Rated Power	[W]	380	640	380	640	380	640
Width	[mm]	700	700	700	700	700	700
Depth	[mm]	820	820	820	820	820	820
Height	[mm]	2050	2050	2050	2050	2050	2050
Temperature Range	[°C]	10~-2	-18~-22	10~-2	-18~-22	10~0	10~0
Ambient Temperature	[°C]	38ST	38ST	38ST	38ST	32N	32N
Refrigerant		R134A/R290	R134A/R290	R134A/R290	R134A/R290	R134A/R290	R134A/R290
Ext & Int. Materials		AISI304/AISI201					
Door Quantity		1	1	2	2	1	2
Voltage / Frequency	[V/Hz]	220V / 50HZ . 220V / 60HZ , 110V / 60HZ					
Controller		digital controller/WIFI controller					

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | **COOIMES** ® Commercial Kitchen Equipment

VENTILATED
GN1.2 CABINET GN2/1

GN1.2TN2
GN1.2BT2

GN1.2TN4
GN1.2BT4

GN1.2TNG2
GN1.2BTG2

GN1.2TNG4

Model No.		GN1.2TN2	GN1.2BT2	GN1.2TN4	GN1.2BT4	GN1.2TNG2	GN1.2BTG2	GN1.2TNG4
Cooling Type		Ventilated	Ventilated	Ventilated	Ventilated	Ventilated	Ventilated	Ventilated
Defrosting Type		Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Capacity	[L]	1220	1220	1220	1220	1220	1220	1220
Rated Power	[W]	560	880	560	880	560	880	560
Width	[mm]	1400	1400	1400	1400	1400	1400	1400
Depth	[mm]	820	820	820	820	820	820	820
Height	[mm]	2050	2050	2050	2050	2050	2050	2050
Temperature Range	[°C]	10~-2	-18~-22	10~-2	-18~-22	10~0	-15~-18	10~0
Ambient Temperature	[°C]	43 T	43 T	43 T	43 T	32N	32N	32N
Refrigerant		R134A/R290	R404A/R290	R134A/R290	R404A/R290	R134A/R290	R404A/R290	R134A/R290
Ext & Int. Materials		AISI304/AISI201						
Door Quantity		2	2	4	4	2	2	4
Voltage / Frequency	[V/Hz]	220V / 50HZ . 220V / 60HZ , 110V / 60HZ						
Controller		digital controller/WIFI controller						

STATIC
GN1.2 CABINET GN2/1

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

GN1.2TNZ2
GN1.2BTZ2

GN1.2TNZ4
GN1.2BTZ4

GN1.2TNZG2

GN1.2TNZG4

Model No.		GN1.2TNZ2	GN1.2BTZ2	GN1.2TNZ4	GN1.2BTZ4	GN1.2TNZG2	GN1.2TNZG4
Cooling Type		Static	Static	Static	Static	Static	Static
Capacity	[L]	1220	1220	1220	1220	1220	1220
Rated Power	[W]	410	690	410	690	410	690
Width	[mm]	1400	1400	1400	1400	1400	1400
Depth	[mm]	820	820	820	820	820	820
Height	[mm]	2050	2050	2050	2050	2050	2050
Temperature Range	[°C]	10~-2	-18~-22	10~-2	-18~-22	10~0	10~0
Ambient Temperature	[°C]	38ST	38ST	38ST	38ST	32N	32N
Refrigerant		R134A/R290	R134A/R290	R134A/R290	R134A/R290	R134A/R290	R134A/R290
Ext & Int. Materials		AISI304/AISI201					
Door Quantity		2	2	4	4	2	4
Voltage / Frequency	[V/Hz]	220V / 50HZ . 220V / 60HZ , 110V / 60HZ					
Controller		digital controller/WIFI controller					

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

meichu. | COOIMES° Commercial Kitchen Equipment

VENTILATED
GN550 SNACK CABINET

GN550TN/S
GN550BT/S

GN550TN2/S
GN550BT2/S

GN550TNG/S
GN550BTG/S

GN550TNG2/S

Model No.		GN550TN/S	GN550BT/S	GN550TN2/S	GN550BT2/S	GN550TNG/S	GN550BTG/S	GN550TNG2/S
Cooling Type		Ventilated	Ventilated	Ventilated	Ventilated	Ventilated	Ventilated	Ventilated
Defrosting Type		Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Capacity	[L]	500	500	500	500	500	500	500
Rated Power	[W]	350	750	350	750	350	750	350
Width	[mm]	740	740	740	740	740	740	740
Depth	[mm]	700	700	700	700	700	700	700
Height	[mm]	2050	2050	2050	2050	2050	2050	2050
Temperature Range	[°C]	10~-2	-18~-22	10~-2	-18~-22	10~0	-15~-18	10~0
Ambient Temperature	[°C]	43 T	43 T	43 T	43 T	32N	32N	32N
Refrigerant		R134A/R290	R404A/R290	R134A/R290	R404A/R290	R134A/R290	R404A/R290	R134A/R290
Ext & Int. Materials		AISI304/AISI201						
Door Quantity		1	1	2	2	1	1	2
Voltage / Frequency	[V/Hz]	220V / 50HZ . 220V / 60HZ , 110V / 60HZ						
Controller		digital controller/WIFI controller						

VENTILATED
GN1.2 SNACK CABINET

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

GN1.2TN2/S
GN1.2BT2/S

GN1.2TN4/S
GN1.2BT4/S

GN1.2TNG2/S
GN1.2BTG2/S

GN1.2TNG4/S
GN1.2BTG4/S

Model No.		GN1.2TN2/S	GN1.2BT2/S	GN1.2TN4/S	GN1.2BT4/S	GN1.2TNG2/S	GN1.2BTG2/S	GN1.2TNG4/S	GN1.2BTG4/S
Cooling Type		Ventilated							
Defrosting Type		Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Capacity	[L]	1000	1000	1000	1000	1000	1000	1000	1000
Rated Power	[W]	560	880	560	880	560	880	560	880
Width	[mm]	1400	1400	1400	1400	1400	1400	1400	1400
Depth	[mm]	700	700	700	700	700	700	700	700
Height	[mm]	2050	2050	2050	2050	2050	2050	2050	2050
Temp. Range	[°C]	10~-2	-18~-22	10~-2	-18~-22	10~0	-15~-18	10~0	-15~-18
Ambient Temp.	[°C]	43 T	43 T	43 T	43 T	32N	32N	32N	32N
Refrigerant		R134A/R290	R404A/R290	R134A/R290	R404A/R290	R134A/R290	R404A/R290	R134A/R290	R404A/R290
Ext & Int. Materials		AISI304/AISI201							
Door Quantity		2	2	4	4	2	2	4	4
Voltage / Frequency		220V / 50HZ . 220V / 60HZ , 110V / 60HZ							
Controller		digital controller/WIFI controller							

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VENTILATED
BAKERY CABINET

DC550
DF550

DC1.2L2
DF1.2L2

Model No.		DC550	DF550	DC1.2L2	DF1.2L
Cooling Type		Ventilated	Ventilated	Ventilated	Ventilated
Defrosting Type		Automatic	Automatic	Automatic	Automatic
Capacity	[L]	550	550	1220	1220
Rated Power	[W]	350	750	560	880
Width	[mm]	700	700	1400	1400
Depth	[mm]	820	820	820	820
Height	[mm]	2050	2050	2050	2050
Temperature Range	[°C]	10~-2	-18~-22	10~2	-18~-22
Ambient Temperature	[°C]	43 T	43 T	43T	43T
Refrigerant		R134A/R290	R404A/R290	R134A/R404A & R290	R134A/R404A & R290
Ext & Int. Materials		AISI304/AISI201			
Door Quantity		1	1	2	2
Voltage / Frequency	[V/Hz]	220V / 50HZ . 220V / 60HZ , 110V / 60HZ			
Controller		digital controller/WIFI controller			

STATIC
FISH CABINET

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

Model No.		GN550BT-F
Cooling Type		Static
Defrosting Type		/
Capacity	[L]	550
Rated Power	[W]	320
Width	[mm]	700
Depth	[mm]	820
Height	[mm]	2050
Temperature Range	[°C]	2~-7
Ambient Temperature	[°C]	43 T
Refrigerant		R134A/R290
Ext & Int. Materials		AISI304/AISI201
Door Quantity		1
Voltage / Frequency	[V/Hz]	220V / 50HZ . 220V / 60HZ , 110V / 60HZ
Controller		digital controller/WIFI controller
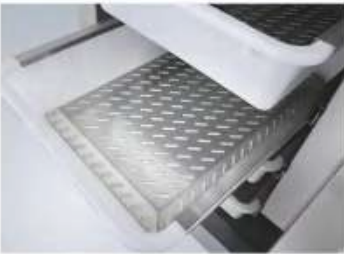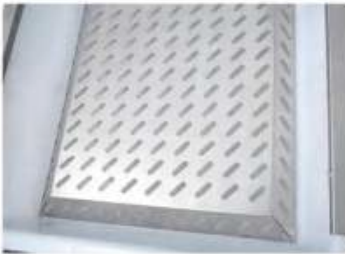
COUNTER
GN1/1
PIZZA RANGE
&

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

VENTILATED
GN1/1 COUNTER

AWR900

AWF900

AWR1350L2 / AWF1350L2

AWR1350G

Model No.		AWR900	AWF900	AWR900G	AWR1350L2	AWF1350L2	AWR1350G	AWR1500L2	AWF1500L2	AWR1500G
Cooling Type		Ventilated								
Defrosting Type		Automatic								
Capacity	[L]	175			260			360		
Rated Power	[W]	340	600	340	350	600	350	350	600	350
Width	[mm]	900	900	900	1350	1350	1350	1500	1500	1500
Depth	[mm]	700	700	700	700	700	700	800	800	800
Height	[mm]	850	850	850	850	850	850	850	850	850
Temp. Range	[°C]	10~-2	-18~-22	10~0	10~-2	-18~-22	10~0	10~-2	-18~-22	10~0
Ambient Temp.	[°C]	43 T	43 T	32N	43 T	43 T	32N	43 T	43 T	32N
Refrigerant		R134A/R290	R404A/R290	R134A/R290	R134A/R290	R404A/R290	R134A/R290	R134A/R290	R404A/R290	R134A/R290
Ext & Int. Materials		AISI304/AISI201								
Door Quantity		1			2			2		
Voltage / Frequency		220V / 50HZ . 220V / 60HZ , 110V / 60HZ								
Controller		digital controller/WIFI controller								

VENTILATED
GN1/1 COUNTER

AWR1800L3 / AWF1800L3

AWR1800G

AWR2250L4 / AWF2250L4

AWR2250G

Model No.		AWR1800L3	AWF1800L3	AWR1800G	AWR2250L4	AWF2250L4	AWR2250G
Cooling Type		Ventilated					
Defrosting Type		Automatic					
Capacity	[L]	400			520		
Rated Power	[W]	360	700	360	360	700	360
Width	[mm]	1800	1800	1800	2250	2250	2250
Depth	[mm]	700	700	700	700	700	700
Height	[mm]	850	850	850	850	850	850
Temp. Range	[°C]	10~-2	-18~-22	10~0	10~-2	-18~-22	10~0
Ambient Temp.	[°C]	43 T	43 T	32N	43 T	43 T	32N
Refrigerant		R134A/R290	R404A/R290	R134A/R290	R134A/R290	R404A/R290	R134A/R290
Ext & Int. Materials		AISI304/AISI201					
Door Quantity		3			4		
Voltage / Frequency		220V / 50HZ . 220V / 60HZ , 110V / 60HZ					
Controller		digital controller/WIFI controller					

VENTILATED

PIZZA RANGE

AWR1500PH

AWR2025PH

D7

AWR2025L3

AWR2025G

AWR2025D7

AWR2025D7PZ

AWR2025PZ

Model No.		D7	AWR1500PH	AWR2025PH	AWR2025L3	AWR2025G	AWR2025D7	AWR2025D7PZ	AWR2025PZ
Cooling Type		/	Ventilated		Ventilated			Ventilated	
Defrosting Type		/	Automatic		Automatic			Automatic	
Capacity	[L]	175	360	550	550	550	550	550	550
Rated Power	[W]		350	360	360	360	350	350	360
Width	[mm]	525	1500	2025	2025	2025	2025	2025	2025
Depth	[mm]	800	800	800	800	800	800	800	800
Height	[mm]	850	1070	1070	850	850	850	990	990
Temp. Range	[°C]	/	10~0	10~0	10~-2	10~0	10~-2	10~-2	10~-2
Ambient Temp.	[°C]	/	32N	32N	43 T	32N	43 T	43 T	43 T
Refrigerant		/	R134A/R290		R134A/R290			R134A/R290	
Ext & Int. Materials		/	AISI304/AISI201		AISI304/AISI201			AISI304/AISI201	
Door Quantity		Drawer Qty:7	2	3	3	3	2	2	3
Voltage / Frequency		/	220V /50HZ.220V/60HZ,110V/60HZ						
Controller			digital controller/WIFI controller						

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meɪchu. | COOIMES® Commercial Kitchen Equipment

TOP PART OPTIONAL
FOR COUNTER

Marble top with Stainless Steel edge
and beveled backsplash

Marble top with Stainless Steel edge

Marble top with backsplash

Wooden top with Stainless Steel edge
and beveled backsplash

Wooden top with Stainless Steel edge

Wooden top

Top with Three walls with bounded
edge with backsplash

Top with beveled backsplash

Top with straight backsplash

SALADETTE

AS900DG

AS900

AS902

AS903

S900

S902

S903

Model No.		AS900DG	AS900	AS902	AS903	S900	S902	S903
Cooling Type		Ventilated				Static		
Defrosting Type		Automatic				/		
Capacity	[L]	250	250	280	390	250	280	390
Rated Power	[W]	180	180	270	330	180	270	330
Width	[mm]	900	900	1045	1360	900	1045	1360
Depth	[mm]	700	700	700	700	700	700	700
Height	[mm]	1300	875	875	875	875	875	875
Temp. Range	[°C]	10~0	10~0	10~0	10~0	10~0	10~0	10~0
Ambient Temp.	[°C]	32N	32N	32N	32N	32N	32N	32N
Refrigerant		R134A/R290	R134A/R290	R134A/R290	R134A/R290	R134A/R290	R134A/R290	R134A/R290
Ext & Int. Materials		AISI304/AISI201						
Door Quantity		2	2	2	3	2	2	3
Voltage / Frequency		220V / 50HZ , 220V / 60HZ , 110V / 60HZ						
Controller		digital controller/WIFI controller						

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

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SALADETTE

S901T

S902T

S903T

PS900

PS902

PS903

Model No.		S901T	S902T	S903T	PS900	PS902	PS903
Cooling Type			Static			Static	
Capacity	[L]	250	280	390	250	280	390
Rated Power	[W]	180	270	330	180	270	330
Width	[mm]	900	1045	1360	900	1045	1360
Depth	[mm]	700	700	700	700	700	700
Height	[mm]	890	890	890	1090	1090	1090
Temp. Range	[°C]	10~0	10~0	10~0	10~0	10~0	10~0
Ambient Temp.	[°C]	32N	32N	32N	32N	32N	32N
Refrigerant		R134A/R290	R134A/R290	R134A/R290	R134A/R290	R134A/R290	R134A/R290
Ext & Int. Materials				AISI304/AISI201			
Door Quantity		2	2	3	2	2	3
Voltage / Frequency				220V / 50HZ . 220V / 60HZ , 110V / 60HZ			
Controller				digital controller/WIFI controller			

SALADETTE

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

S901D2

S901D4

S903D6

S903PZ

PS92

PS93

Model No.		S901D2	S901D4	S903D6	S903PZ	PS92	PS93
Cooling Type		Static				Static	
Capacity	[L]	250	250	390	390	280	390
Rated Power	[W]	180	270	330	330	270	330
Width	[mm]	900	900	1360	1360	1045	1360
Depth	[mm]	700	700	700	700	700	700
Height	[mm]	890	890	890	1020	950	950
Temp. Range	[°C]	10~0	10~0	10~0	10~0	10~0	10~0
Ambient Temp.	[°C]	32N	32N	32N	32N	32N	32N
Refrigerant		R134A/R290	R134A/R290	R134A/R290	R134A/R290	R134A/R290	R134A/R290
Ext & Int. Materials		AISI304/AISI201					
Door Quantity		1 Door Quantity + 2 Drawers	4 Drawers	6 Drawers	3 Door Quantitys	2	3
Voltage / Frequency		220V / 50HZ . 220V / 60HZ , 110V / 60HZ					
Controller		digital controller/WIFI controller					

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

meichu. | cooimes® Commercial Kitchen Equipment

VRX
COOLING TOP

Features

32°C ambient temperature, works well in hot place

Interior of AISI 304 stainless steel

Exterior of AISI 304 stainless steel, back of galvanized metal plate

High density insulation, CFCs free, 60mm of thickness, 40Kg/M³

Hot gas to avoid water condensation

Suitable for GN l/3 or GN l/4 containers

Length from 1200 to 2400 mm

Digital thermostat with temperature display, precisely set temperature for foods

Options: AISI 201 stainless steel, 220V/60Hz

Containers' Combination Guide

GN 1/4 SERIES

VRX1200

VRX1350
VRX1400

VRX1500
VRX1600

VRX1800

VRX2000

VRX2250

VRX2400

GN 1/3 SERIES

VRX1200

VRX1350
VRX1400

VRX1500

VRX1600

VRX1800

VRX2000

VRX2250

VRX2400
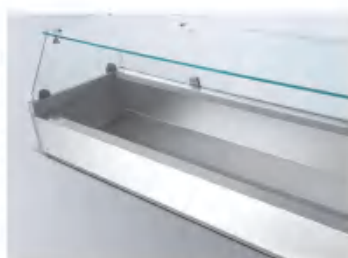
VRX335 SERIES

Model No.		VRX1200-335	VRX1350-335	VRX1400-335	VRX1420-335	VRX1500-335	VRX1600-335
Rated Power	[W]	145	145	145	145	145	145
Width	[mm]	1200	1350	1400	1420	1500	1600
Depth	[mm]	335	335	335	335	335	335
Height	[mm]	430	430	430	430	430	430
GN 1/4 Container Qty.		5	6	6	6	7	7
Temp. Range	[°C]	10~0	10~0	10~0	10~0	10~0	10~0
Ambient Temp.	[°C]	32N	32N	32N	32N	32N	32N
Refrigerant		R134A/R290					
Cooling Type		Static					
Ext & Int. Materials		AISI304/AISI201					
Voltage / Frequency		220V / 50HZ . 220V / 60HZ , 110V / 60HZ					
Controller		digital controller/WIFI controller					

Model No.		VRX1800-335	VRX1885-335	VRX2000-335	VRX2250-335	VRX2400-335
Rated Power	[W]	145	145	145	145	145
Width	[mm]	1800	1885	2000	2250	2400
Depth	[mm]	335	335	335	335	335
Height	[mm]	430	430	430	430	430
GN 1/4 Container Qty.		9	9	10	11	12
Temp. Range	[°C]	10~0	10~0	10~0	10~0	10~0
Ambient Temp.	[°C]	32N	32N	32N	32N	32N
Refrigerant		R134A/R290				
Cooling Type		Static				
Ext & Int. Materials		AISI304/AISI201				
Voltage / Frequency		220V / 50HZ . 220V / 60HZ , 110V / 60HZ				
Controller		digital controller/WIFI controller				

VRX395 SERIES

Model No.		VRX1200-395	VRX1350-395	VRX1400-395	VRX-1500-395	VRX1600-395	VRX1800-395
Rated Power	[W]	145	145	145	145	145	145
Width	[mm]	1200	1350	1400	1500	1600	1800
Depth	[mm]	395	395	395	395	395	395
Height	[mm]	430	430	430	430	430	430
GN1/3 Container Qty.		4	5	5	6	7	8
Temp. Range	[°C]	10~0	10~0	10~0	10~0	10~0	10~0
Ambient Temp.	[°C]	32N	32N	32N	32N	32N	32N
Refrigerant		R134A/R290					
Cooling Type		Static					
Ext & Int. Materials		AISI304/AISI201					
Voltage / Frequency		220V / 50HZ . 220V / 60HZ , 110V / 60HZ					
Controller		digital controller/WIFI controller					

Model No.		VRX2000-395	VRX2250-395	VRX2400-395
Rated Power	[W]	145	145	145
Width	[mm]	2000	2250	2400
Depth	[mm]	395	395	395
Height	[mm]	430	430	430
GN1/3 Container Qty.		9	9	10 / 11
Temp. Range	[°C]	10~0	10~0	10~0
Ambient Temp.	[°C]	32N	32N	32N
Refrigerant		R134A/R290		
Cooling Type		Static		
Ext & Int. Materials		AISI304/AISI201		
Voltage / Frequency		220V / 50HZ . 220V / 60HZ , 110V / 60HZ		
Controller		digital controller/WIFI controller		

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | COOIMES ®Commercial Kitchen Equipment

BLAST
CHILLER & FREEZER

Features

No welding and polishing on exterior surface of unit.

32°C ambient temperature.

Interior of AISI 304 stainless steel.

High-speed fan motor ensures the cooled air can be blown to every-where inside.

Digital thermostat with temperature display, precisely set temperature for foods.

Defrosting system by Time and Temperature automatically.

Heated door frame to avoid water condensation.

Draining system inside for defrosting water.

Door gasket is easy to take off for cleaning and replacement.

Wide round edges and corners for cleaning.

Shelf size: 530x325 Or 600x400 mm.

Options: Castor, AISI 201 stainless steel, 220V/60Hz.

Cooling System

High power Cooling System

Smart Controller

The pre-set cycles programs. ensure your products to be quickly chilled or frozen.

Strong Air Circulation

Big fan motor ensures quickly chilling and freezing to keep quality of foods inside

Round Edge and Corner

Food residual and water can be easily cleaned to reduce bacteria and guarantee the safety of food

Food Core Probe

Precisely detect the core temperature of the products

Strong Magnetic Gasket

Removable gasket for cleaning and replacement

Self-closing Door

Thicken door handle with end cover. Self close to reduce heat loss

Container Rack

Suitable container size: 530x325mm and 600x400mm

BLAST
CHILLER & FREEZER

Features

Defrosting system by time and temperature auto matically.

Heated door frame to avoid water condensation. Options:

Adjustable feet / Castor: AISI 201 stainless steel / AISI 304 stain-less steel : 220V / 50Hz .220V/ 60Hz .

110V/60Hz ; Lock & key.

From +90°C to +3°C: 90mins
From +90°C to -18°C: 240mins

BCF10   BCF20   BCF40

Model		BCF-10	BCF-20	BCF-40	BCF-60	PF-100
Voltage/Frequency		220V/50Hz,220V/60Hz,110V/60HZ		220V/50Hz,220V/60Hz,380V/50Hz		380V/50Hz
Power	[W]	600	860	2400	2800	2800
Capacity	[L]	60	90	290	440	1000
Refrigeration method		Air cooling	Air cooling	Air cooling	Air cooling	Air cooling
Temperature range	[°C]	0~-40	0~-40	0~-40	+3~-40	+3~-40
Refrigerant external		R404A	R404A	R404A	R404A	R404A
Rated Power	[W]	458	860	1300	1920	3000
Length	[mm]	710	800	800	880	1310
Width	[mm]	700	840	840	985	1420
Height	[mm]	558	1010	1785	1953	2155
Ext & Int. Materials		AISI304/AISI201				

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | COOIMES® Commercial Kitchen Equipment

VENTILATED
500L SERIES EN CABINET

| ARX | AR2 | AS0.5G | AS0.5G2 | ARF2 |
| AFX | AF2 | AF0.5G | | |

Model No.		ARX	AFX	AR2	AF2	AS0.5G	AF0.5G	AS0.5G2	ARF2	
Cooling Type		Ventilated								
Defrosting Type		Automatic								
Capacity	[L]	500								
Rated Power	[W]	350	650	350	650	350	650	350	650	
Width	[mm]	680	680	680	680	680	680	680	680	
Depth	[mm]	760	760	760	760	760	760	760	760	
Height	[mm]	1965	1965	1965	1965	1965	1965	1965	1965	
Temperature Range	[°C]	10~-2	0~-18	10~-2	0~-18	10~0	0~-15	10~0	10~-2	0~-18
Ambient Temperature	[°C]	43 T	43 T	43 T	43 T	32N	32N	32N	43 T	
Refrigerant		R134A/R290	R404A/R290	R134A/R290	R404A/R290	R134A/R290	R404A/R290	R134A/R290	R134A/ R404A&R290	
Ext & Int. Materials		AISI304/AISI201								
Door Quantity		1	1	2	2	1	1	2	2	
Voltage / Frequency	[V/Hz]	220V / 50HZ . 220V / 60HZ , 110V / 60HZ								
Controller		digital controller/WIFI controller								
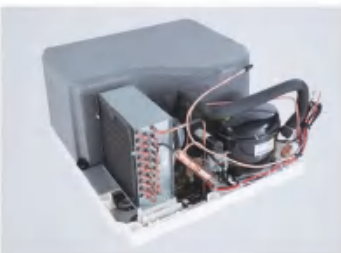
STATIC
500L SERIES EN CABINET

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

RX
FX

R2
F2

S0.5G

S0.5G2

RF2

Model No.		RX	FX	R2	F2	S0.5G	S0.5G2	RF2	
Cooling Type		Static							
Capacity	[L]	500							
Rated Power	[W]	175	198	175	198	213	213	210	
Width	[mm]	680	680	680	680	680	680	680	
Depth	[mm]	760	760	760	760	760	760	760	
Height	[mm]	1965	1965	1965	1965	1965	1965	1965	
Temperature Range	[°C]	10~-2	0~-18	10~-2	0~-18	10~0	10~0	10~-2	0~-18
Ambient Temperature	[°C]	38ST	38ST	38ST	38ST	32N	32N	38ST	
Refrigerant		R134A	R134A	R134A	R134A	R134A	R134A	R134A	
Ext & Int. Materials		AISI304/AISI201							
Door Quantity		1	1	2	2	1	2	1	
Voltage / Frequency	[V/Hz]	220V / 50HZ . 220V / 60HZ , 110V / 60HZ							
Controller		digital controller/WIFI controller							

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VENTILATED
1000L SERIES EN CABINET

| ARX2 / AFX2 | AR4 / AF4 | AS1.0G2 / AF1.0G2 | AS1.0G4 |

Model No.		ARX2	AFX2	AR4	AF4	AS1.0G2	AF1.0G2	AS1.0G4
Cooling Type		Ventilated						
Defrosting Type		Automatic						
Capacity	[L]	1000						
Rated Power	[W]	450	770	450	770	450	770	450
Width	[mm]	1220	1220	1220	1220	1220	1220	1220
Depth	[mm]	760	760	760	760	760	760	760
Height	[mm]	1965	1965	1965	1965	1965	1965	1965
Temperature Range	[°C]	10~-2	0~-18	10~-2	0~-18	10~0	0~-15	+10~0
Ambient Temperature	[°C]	43 T	43 T	43 T	43 T	32N	32N	32N
Refrigerant		R134A/R290	R404A/R290	R134A/R290	R404A/R290	R134A/R290	R404A/R290	R134A/R290
Ext & Int. Materials		AISI304/AISI201						
Door Quantity		2	2	4	4	2	2	4
Voltage / Frequency	[V/Hz]	220V / 50HZ . 220V / 60HZ , 110V / 60HZ						
Controller		digital controller/WIFI controller						

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

VENTILATED
EMBEDDED COOLING SYSTEM

AWR12IS/AWF12IS

AWR12GIS

AR4IM/AF4IM

AS1.0G4IM

Model		ARX1M	AR2IM	AFX1M	AF2IM	ARX2IM	AR4IM	AFX2IM	AF4IM	ARX3IM	AR6IM	AFX3IM	AF6IM
Cooling Type		Ventilated				Ventilated				Ventilated			
Defrosting Type		Automatic				Automatic				Automatic			
Capacity	[L]	455				982				1530			
Rated Power	[W]	430	430	620	620	690	690	793	793	850	850	1260	1260
Width	[mm]	680	680	680	680	1220	1220	1220	1220	1837	1837	1837	1837
Depth	[mm]	770	770	770	770	770	770	770	770	770	770	770	770
Height	[mm]	1965	1965	1965	1965	1965	1965	1965	1965	1965	1965	1965	1965
Temperature Range	[℃]	10~-2	10~-2	0~-18	0~-18	10~-2	10~-2	0~-18	0~-18	10~-2	10~-2	0~-18	0~-18
Ambient Temperature	[℃]	43 T	43 T	43 T	43 T	43 T	43 T	43 T	43 T	43 T	43 T	43 T	43 T
Refrigerant		R134A/R290		R404A/R290		R134A/R290		R404A/R290		R134A/R290		R404A/R290	
Ext & Int. Materials		AISI304/AISI201				AISI304/AISI201				AISI304/AISI201			
Door Quantity		1	2	1	2	2	4	2	4	3	6	3	6
Voltage/Frequency	V/Hz	220V/50Hz,220V/60Hz,110V/60Hz				220V/50Hz,220V/60Hz,110V/60Hz				220V/50Hz,220V/60Hz,110V/60Hz			

Model		AWR9IS	AWF9IS	AWR12IS	AWF12IS	AWR15IS	AWF15IS	AWR18IS	AWF18IS
Cooling Type		Ventilated		Ventilated		Ventilated		Ventilated	
Defrosting Type		Automatic		Automatic		Automatic		Automatic	
Capacity	[L]	142		255		368		482	
Rated Power	[W]	430	620	430	620	430	620	430	750
Width	[mm]	900	900	1200	1200	1500	1500	1800	1800
Depth	[mm]	750	750	750	750	750	750	750	750
Height	[mm]	800	800	800	800	800	800	800	800
Temperature Range	[℃]	10~-2	0~-18	10~-2	0~-18	10~-2	0~-18	10~-2	0~-18
Ambient Temperature	[℃]	43 T	43 T	43 T	43 T	43 T	43 T	43 T	43 T
Refrigerant		R134A/R290	R404A/R290	R134A/R290	R404A/R290	R134A/R290	R404A/R290	R134A/R290	R404A/R290
Ext & Int. Materials		AIS1304/AIS1201		AISI304/AISI201		AISI304/AISI201		AISI304/AISI201	
Door Quantity		1		2		2		3	
Voltage/Frequency	V/Hz	220V/50Hz,220V/60Hz,110V/60Hz		220V/50Hz,220V/60Hz,110V/60Hz		220V/50Hz,220V/60Hz,110V/60Hz		220V/50Hz,220V/60Hz,110V/60Hz	

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | COOIMES Commercial Kitchen Equipment

STATIC
1000L SERIES EN CABINET

RX2 / FX2

R4 / F4

S1.0G2

S1.0G4

RF4

Model No.		RX2	FX2	R4	F4	S1.0G2	S1.0G4	RF4	
Cooling Type		Static							
Capacity	[L]	1000							
Rated Power	[W]	212	335	212	335	303	303	370	
Width	[mm]	1220	1220	1220	1220	1220	1220	1220	
Depth	[mm]	760	760	760	760	760	760	760	
Height	[mm]	1965	1965	1965	1965	1965	1965	1965	
Temperature Range	[°C]	10~-2	0~-18	10~-2	0~-18	10~0	10~0	10~-2	0~-18
Ambient Temperature	[°C]	38ST	38ST	38ST	38ST	32N	32N	38ST	
Refrigerant		R134A	R134A	R134A	R134A	R134A	R134A	R134A	
Ext & Int. Materials		AISI304/AISI201							
Door Quantity		2	2	4	4	2	4	4	
Voltage / Frequency	[V/Hz]	220V / 50HZ . 220V / 60HZ , 110V / 60HZ							
Controller		digital controller/WIFI controller							

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VENTILATED
1530L SERIES EN CABINET

ARX3 / AFX3

AR6 / AF6

AS1.6G3 / AF1.6G3

AS1.6G6

Model No.		ARX3	AFX3	AR6	AF6	AS1.6G3	AF1.6G3	AS1.6G6
Cooling Type		Ventilated						
Defrosting Type		Automatic						
Capacity	[L]	1530						
Rated Power	[W]	800	1650	800	1650	800	1650	800
Width	[mm]	1837	1837	1837	1837	1837	1837	1837
Depth	[mm]	760	760	760	760	760	760	760
Height	[mm]	1965	1965	1965	1965	1965	1965	1965
Temperature Range	[°C]	10~-2	0~-18	10~-2	0~-18	10~0	0~-15	+10~0
Ambient Temperature	[°C]	43 T	43 T	43 T	43 T	32N	32N	32N
Refrigerant		R134A/R290	R404A/R290	R134A/R290	R404A/R290	R134A/R290	R404A/290	R134A/R290
Ext & Int. Materials		AISI304/AISI201						
Door Quantity		3	3	6	6	3	3	6
Voltage / Frequency	[V/Hz]	220V / 50HZ . 220V / 60HZ , 110V / 60HZ						
Controller		digital controller/WIFI controller						

STATIC
1530L SERIES EN CABINET

RX3 / FX3

R6 / F6

S1.6G3

S1.6G6

RF6

Model No.		RX3	FX3	R6	F6	S1.6G3	S1.6G6	RF6	
Cooling Type		\	\	\	Static	\	\	\	\
Capacity	[L]	\	\	\	1530	\	\	\	\
Rated Power	[W]	370	625	370	625	370	625	467	
Width	[mm]	1837	1837	1837	1837	1837	1837	1837	
Depth	[mm]	760	760	760	760	760	760	760	
Height	[mm]	1965	1965	1965	1965	1965	1965	1965	
Temperature Range	[°C]	10~-2	0~-18	10~-2	0~-18	10-0	10-0	10~-2	0~-18
Ambient Temperature	[°C]	38ST	38ST	38ST	38ST	32N	32N	38ST	
Refrigerant		R134A	R134A	R134A	R134A	R134A	R134A	R134A	
Ext & Int. Materials		\	\	\	AISI304/AISI201	\	\	\	\
Door Quantity		3	3	6	6	3	6	6	
Voltage / Frequency	[V/Hz]	\	\	\	220V / 50HZ . 220V / 60HZ , 110V / 60HZ	\	\	\	\
Controller		\	\	\	digital controller/WIFI controller	\	\	\	\

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

EN
CABINET

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

STATIC
EN CABINET

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

R2H

R4H

R6H

Model No.		R2H	R4H	R6H
Cooling Type		Static	Static	Static
Capacity	[L]	500	1000	1530
Rated Power	[W]	198	335	370
Width	[mm]	680	1220	1837
Depth	[mm]	760	760	760
Height	[mm]	1965	1965	1965
Temperature Range	[°C]	10~0	10~0	10~0
Ambient Temperature	[°C]	32N	32N	32N
Refrigerant		R134A	R134A	R134A
Ext & Int. Materials		AISI304/AISI201		
Door Quantity		1	2	3
Voltage / Frequency	[V/Hz]	220V / 50HZ . 220V / 60HZ , 110V / 60HZ		
Controller		digital controller/WIFI controller		

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | COOIMES ° Commercial Kitchen Equipment

VENTILATED
EN COUNTER

AWR12 / AWF12

AWR12G

AWR15 / AWF15

AWR15G

Model No.		AWR12	AWF12	AWR12G	AWR15	AWF15	AWR15G
Cooling Type		Ventilated					
Defrosting Type		Automatic					
Capacity	[L]	260			380		
Rated Power	[W]	430	650	430	430	650	430
Width	[mm]	1200	1200	1200	1500	1500	1500
Depth	[mm]	750	750	750	750	750	750
Height	[mm]	800	800	800	800	800	800
Temp. Range	[°C]	10~-2	0~-18	10~0	10~-2	0~-18	10~0
Ambient Temp.	[°C]	43 T	43 T	32N	43 T	43 T	32N
Refrigerant		R134A/R290	R404A/R290	R134A/R290	R134A/R290	R404A/R290	R134A/R290
Ext & Int. Materials		AISI304/AISI201			AISI304/AISI201		
Door Quantity		2			2		
Voltage / Frequency		220V / 50HZ , 220V / 60HZ , 110V / 60HZ					
Controller		digital controller/WIFI controller					

STATIC
EN COUNTER

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

WR15 / WF15

WR15G

Model No.		WR15	WF15	WR15G
Cooling Type		Static		
Capacity	[L]	380		
Rated Power	[W]	154	205	154
Width	[mm]	1500	1500	1500
Depth	[mm]	750	750	750
Height	[mm]	800	800	800
Temp. Range	[°C]	10~-2	0~-18	10~0
Ambient Temp.	[°C]	38ST	38ST	32N
Refrigerant		R134A	R134A	R134A
Ext & Int. Materials		AISI304/AISI201		
Door Quantity		2		
Voltage / Frequency		220V / 50HZ . 220V / 60HZ , 110V / 60HZ		
Controller		digital controller/WIFI controller		

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

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VENTILATED
EN COUNTER

AWR18 / AWF18

AWR18G

AWR18 / AWF18

AWR18G

Model No.		AWR18	AWF18	AWR18G	AWR18	AWF18	AWR18G
Cooling Type		Ventilated					
Defrosting Type		Automatic					
Capacity	[L]	430			430		
Rated Power	[W]	450	750	450	450	750	450
Width	[mm]	1800	1800	1800	1800	1800	1800
Depth	[mm]	750	750	750	750	750	750
Height	[mm]	800	800	800	800	800	800
Temp. Range	[°C]	10~-2	0~-18	10~0	10~-2	0~-18	10~0
Ambient Temp.	[°C]	43 T	43 T	32N	43 T	43 T	32N
Refrigerant		R134A/R290	R404A/R290	R134A/R290	R134A/R290	R404A/R290	R134A/R290
Ext & Int. Materials		AISI304/AISI201			AISI304/AISI201		
Door Quantity		2			3		
Voltage / Frequency		220V / 50HZ . 220V / 60HZ , 110V / 60HZ					
Controller		digital controller/WIFI controller					

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

STATIC
EN COUNTER

WR18 / WF18

WR18G

WR18 / WF18

WR18G

Model No.		WR18	WF18	WR18G	WR18	WF18	WR18G
Cooling Type		Static					
Capacity	[L]	470			470		
Rated Power	[W]	180	215	180	180	215	180
Width	[mm]	1800	1800	1800	1800	1800	1800
Depth	[mm]	750	750	750	750	750	750
Height	[mm]	800	800	800	800	800	800
Temp. Range	[°C]	10~-2	0~-18	10~0	10~-2	0~-18	10~0
Ambient Temp.	[°C]	38ST	38ST	32N	38ST	38ST	32N
Refrigerant		R134A	R134A	R134A	R134A	R134A	R134A
Ext & Int. Materials		AISI304/AISI304/AISI201			AISI304/AISI304/AISI201		
Door Quantity		2			3		
Voltage / Frequency		220V / 50HZ . 220V / 60HZ , 110V / 60HZ					
Controller		digital controller/WIFI controller					

TOP PART
OPTIONAL FOR COUNTER

Marble top with Stainless Steel edge
and beveled backsplash

Marble top with Stainless Steel edge

Marble top with backsplash

Wooden top with Stainless Steel edge
and beveled backsplash

Wooden top with Stainless Steel edge

Wooden top

Top with Three walls with bounded
edge with backsplash

Top with beveled backsplash

Top with straight backsplash

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

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DISHWASHERS

REFRIGERATION

meichu. | COOIMES® Commercial Kitchen Equipment

US. STYLE
REACH-IN REFRIGERATOR / FREEZER

Features

Precisely control and display the temperature of food based on user's demand.

60mm thick of the insulation to preserve heat and save energy.

The space of shelf is adjustable due to the size of stored products

The door can close automatically when opened, to save energy

Round corner can be cleaned easily to reduce the bacteria. And It will be safer without sharp corner and edge.

We use Top-level EMBRACO Compressor to guarantee the refrigerant transport.

The environment-friendly R290 Refrigerant is widely used to reduce pollution.

Draining system is widely used inside to assist defrosting.

AB-23R / AB-23F   AB-49R / AB-49F

Model No.		AB-23R	AB-23F	AB-49R	AB-49F
Cooling Type		Ventilated	Ventilated	Ventilated	Ventilated
Defrosting Type		Automatic	Automatic	Automatic	Automatic
Capacity	[L]	521	521	1130	1130
Capacity	[cu.ft.]	18.4	18.4	39.9	39.9
Rated Power	[W]	450	500	550	650
Width	[mm]	686	686	1372	1372
Depth	[mm]	758	758	758	758
Height	[mm]	2126	2126	2126	2126
Temperature Range		28~50°F / -2~10°C	-4~0°F / -20~-18°C	28~50°F / -2~10°C	-4~0°F / -20~-18°C
Ambient Temperature		100°F / 38°C	100°F / 38°C	100°F / 38°C	100°F / 38°C
Refrigerant		R290/R134A	R290/R404A	R290/R134A	R290/R404A
Ext & Int. Materials		AISI304/AISI201			
Door Quantity		1	1	2	2
Voltage / Frequency	[V/Hz]	115V/60HZ . 220V/50HZ . 220V/60HZ			

US. STYLE
PIZZA PRE TABLE

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

REFRIGERATION

APPS-44

APPS-67

APPS-93

Model No.		APPS-44	APPS-67	APPS-93
Cooling Type		Ventilated	Ventilated	Ventilated
Defrosting Type		Automatic	Automatic	Automatic
Capacity	[L]	300	587	628
Capacity	[cu.ft.]	10.59	20.73	22.18
Rated Power	[W]	390	454	610
Width	[mm]	1130	1710	2370
Depth	[mm]	880	880	880
Height	[mm]	1046	1046	1046
Temperature Range		37~50°F / 3~10°C		
Ambient Temperature		85°F / 30°C		
Refrigerant		R290/R134A	R290/R134A	R290/R134A
Ext & Int. Materials		AISI304/AISI201		
Door Quantity		1	2	3
Voltage / Frequency	[V/Hz]	115V/60HZ . 220V/50HZ . 220V/60HZ		

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | COOlmeS Commercial Kitchen Equipment

US. STYLE
SLAD PRE TABLE

ASUB-28-P12

ASUB-48-P18

ASUB-72-P27

Model No.		ASUB-28-P12	ASUB-36-P15	ASUB-48-P18	ASUB-60-P24	ASUB-72-P27
Cooling Type		Ventilated	Ventilated	Ventilated	Ventilated	Ventilated
Defrosting Type		Automatic	Automatic	Automatic	Automatic	Automatic
Capacity	[L]	202	272	372	471	571
Capacity	[cu.ft.]	7.1	9.6	13.1	16.63	20.16
Rated Power	[W]	200	260	350	450	500
Width		700mm/28in	925mm/36in	1230mm/48in	1535mm/60in	1880mm/72in
Depth		875mm/30in	875mm/30in	875mm/30in	875mm/30in	875mm/30in
Height		1098mm/42in	1098mm/42in	1098mm/42in	1098mm/42in	1098mm/42in
Temperature Range		37~50°F / 3~10°C				
Ambient Temperature		85°F / 30°C				
Refrigerant		R290/R134A	R290/R134A	R290/R134A	R290/R134A	R290/R134A
Ext & Int. Materials		AISI304/AISI201				
Door Quantity		1	2	2	2	3
Voltage / Frequency	[V/Hz]	115V/60HZ , 220V/50HZ , 220V/60HZ				

US. STYLE
CHEF BASE

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

REFRIGERATION

ARCB-36

ARCB-72

Model No.		ARCB-36	ARCB-72
Cooling Type		Ventilated	Ventilated
Defrosting Type		Automatic	Automatic
Capacity	[L]	35.28	104.16
Capacity	[cu.ft.]	1.25	3.68
Rated Power	[W]	363	571
Width		925mm/36in	1838mm/72in
Depth		815mm/32in	815mm/32in
Height		649mm/25in	649mm/25in
Temperature Range		37~50°F / 3~10°C	
Ambient Temperature		100°F / 38°C	
Refrigerant		R290/R134A	R290/R134A
Ext & Int. Materials		AISI304/AISI201	
Drawer Quantity		2	4
Voltage / Frequency	[V/Hz]	115V/60HZ . 220V/50HZ . 220V/60HZ	

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | cooimes ® Commercial Kitchen Equipment

US. STYLE
COUNTER

AUCB-28R
AUCB-28F

AUCB-48R
AUCB-48F

AUCB-72R
AUCB-72F

Model No.		AUCB-28R	AUCB-28F	AUCB-36R	AUCB-36F	AUCB-48R	AUCB-48F
Cooling Type		Ventilated	Ventilated	Ventilated	Ventilated	Ventilated	Ventilated
Defrosting Type		Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Capacity	[L]	201	201	275	275	376	376
Capacity	[cu.ft.]	7.1	7.1	9.7	9.7	13.28	13.28
Rated Power	[W]	200	290	260	330	350	460
Width		700mm/28in	700mm/28in	925mm/36in	925mm/36in	1230mm/48in	1230mm/48in
Depth		765mm/30in	765mm/30in	765mm/30in	765mm/30in	765mm/30in	765mm/30in
Height		900mm/35in	900mm/35in	900mm/35in	900mm/35in	900mm/35in	900mm/35in
Temperature Range		28~50°F/-2~10°C	-4~0°F/-20~-18°C	28~50°F/-2~10°C	-4~0°F/-20~-18°C	28~50°F/-2~10°C	-4~0°F/-20~-18°C
Ambient Temperature		100°F / 38°C					
Refrigerant		R290/R134A	R290/R404A	R290/R134A	R290/R404A	R290/R134A	R290/R404A
Ext & Int. Materials		AISI304/AISI201					
Door Quantity		1	1	2	2	2	2
Voltage / Frequency	[V/Hz]	115V/60HZ . 220V/50HZ . 220V/60HZ					

Model No.		AUCB-60R	AUCB-60F	AUCB-72R	AUCB-72F
Cooling Type		Ventilated	Ventilated	Ventilated	Ventilated
Defrosting Type		Automatic	Automatic	Automatic	Automatic
Capacity	[L]	475	475	577	577
Capacity	[cu.ft.]	16.77	16.77	20.38	20.38
Rated Power	[W]	450	520	500	610
Width		1535mm/60in	1535mm/60in	1840mm/72in	1840mm/72in
Depth		765mm/30in	765mm/30in	765mm/30in	765mm/30in
Height		900mm/35in	900mm/35in	900mm/35in	900mm/35in
Temperature Range		28~50°F/-2~10°C	-4~0°F/-20~-18°C	28~50°F/-2~10°C	-4~0°F/-20~-18°C
Ambient Temperature		100°F / 38°C			
Refrigerant		R290/R134A	R290/R404A	R290/R134A	R290/R404A
Ext & Int. Materials		AISI304/AISI201			
Door Quantity		2	2	3	3
Voltage / Frequency	[V/Hz]	115V/60HZ . 220V/50HZ . 220V/60HZ			

US. STYLE
COUNTER

AUCS-44R
AUCS-44F

AUCS-67R
AUCS-67F

AUCS-93R
AUCS-93F

Model No.		AUCS-44R	AUCS-44F	AUCS-67R	AUCS-67F	AUCS-93R	AUCS-93F
Cooling Type		Ventilated	Ventilated	Ventilated	Ventilated	Ventilated	Ventilated
Defrosting Type		Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Capacity	[L]	330	330	502	502	1225	1225
Capacity	[cu.ft.]	11.65	11.65	17.72	17.72	43.26	43.26
Rated Power	[W]	350	460	350	400	550	750
Width		1130mm/44in	1130mm/44in	1710mm/67in	1710mm/67in	2390mm/93in	2390mm/93in
Depth		820mm/32in	820mm/32in	820mm/32in	820mm/32in	820mm/32in	820mm/32in
Height		900mm/35in	900mm/35in	900mm/35in	900mm/35in	900mm/35in	900mm/35in
Temperature Range		28~50°F / -2~10°C	-4~0°F/-20~-18°C	28~50°F / -2~10°C	-4~0°F/-20~-18°C	28~50°F / -2~10°C	-4~0°F/-20~-18°C
Ambient Temperature		100°F / 38°C					
Refrigerant		R290/R134A	R290/R404A	R290/R134A	R290/R404A	R290/R134A	R290/R404A
Ext & Int. Materials		AISI304/AISI201					
Door Quantity		1	1	2	2	3	3
Voltage / Frequency	[V/Hz]	115V/60HZ . 220V/50HZ . 220V/60HZ					

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | cooimes° Commercial Kitchen Equipment

VENTILATED
UPRIGHT SHOWCASE WITH TWO SIDES GLASS DOORS

Features

The doors could be opened from two sides,It's very conveninet get or put food from two sides

Double doors design,it's convenient to use

Double big glass doors,have a good dispaly effect,beautiful and generous

Two-Channel	Visible Window	Intergral Foam	Air-Cooling Systerm	Stainless Steel	Mirco-Cumputer Control

Model No.		AS1.0G4-ST
Cooling Type		Ventilated
Defrosting Type		Automatic
Capacity	[L]	980
Rated Power	[W]	450
Width	[mm]	1220
Depth	[mm]	830
Height	[mm]	1965
Temperature Range	[°C]	2~8
Ambient Temperature	[°C]	32N
Refrigerant		R404A/R290
Ext & Int. Materials		AISI304/AISI201
Door Quantity		4
Voltage / Frequency	[V/Hz]	220V/50HZ . 220V/60HZ . 110V/60HZ
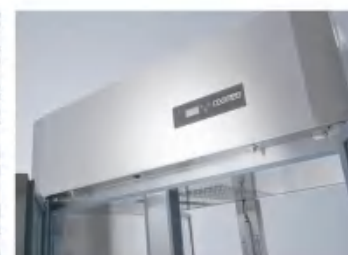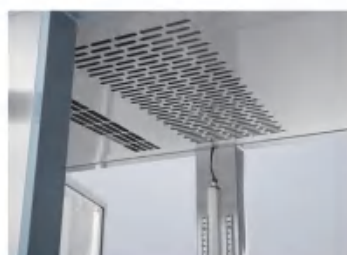
STATIC
UPRIGHT SHOWCASE WITH TWO SIDES GLASS DOORS

Features

The doors could be opened from two sides,It's very conveninet get or put food from two sides and improve the efficiency.

The sliding doors' design could prevent the impact, easy and convenient to use, and the door frame has the function of anti-condensation, it is much easier to use.

Two-Channel | Visible Window | Intergral Foam | Static-Cooling Systerm

SS | Stainless Steel | Mirco-Cumputer Control

S1.0G4-STP

S1.6G6-STP

Model No.		S1.0G4-STP	S1.6G6-STP
Cooling Type		Static	Static
Capacity	[L]	980	1676
Rated Power	[W]	303	370
Width	[mm]	1220	1837
Depth	[mm]	760	760
Height	[mm]	1965	1965
Temperature Range	[°C]	5~10	5~10
Ambient Temperature	[°C]	30N	30N
Refrigerant		R134a	R134a
Ext & Int. Materials		AISI304/AISI201	AISI304/AISI201
Door Quantity		4	4
Voltage / Frequency	[V/Hz]	220V/50HZ . 220V/60HZ . 110V/60HZ	220V/50HZ . 220V/60HZ . 110V/60HZ

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | COOIMES® Commercial Kitchen Equipment

STATIC
UPRIGHT CABINET WITH TWO SIDES DOORS

Features

The doors could be opened from two sides,It's very conveninet get or put food from two sides

Double doors design,it's convenient to use

Double big glass doors,have a good dispaly effect,beautiful and generous

Two-Channel   Visible Window   Intergral Foam

Static-Cooling   Stainless Steel   Mirco-Cumputer Control
System

S1.0G4-ST

Features

The doors could be opened from the front or back side, every chamber could make cooling independently

Many chambers could make the food more fresh and no other food's smell

Two-Channel   Intergral Foam   Static-Cooling System

Stainless Steel   Mirco-Cumputer Control
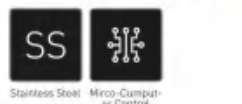
F8-ST

Model No.		S1.0G4-ST
Cooling Type		Static
Capacity	[L]	980
Rated Power	[W]	303
Width	[mm]	1220
Depth	[mm]	760
Height	[mm]	1965
Temperature Range	[°C]	2~8
Ambient Temperature	[°C]	32N
Refrigerant		R134a
Ext & Int. Materials		AISI304/AISI201
Door Quantity		4
Voltage / Frequency	[V/Hz]	220V/50HZ . 220V/60HZ . 110V/60HZ

Model No.		F8-ST
Cooling Type		Static
Capacity	[L]	896
Rated Power	[W]	320
Width	[mm]	1220
Depth	[mm]	830
Height	[mm]	1965
Temperature Range	[°C]	-3~-20
Ambient Temperature	[°C]	32N
Refrigerant		R134a
Ext & Int. Materials		AISI304/AISI201
Door Quantity		4
Voltage / Frequency	[V/Hz]	220V/50HZ . 220V/60HZ . 110V/60HZ

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

VENTILATED & STATIC

UNDERCOUNTER SHOWCASE WITH TWO SIDES SLIDE GLASS DOORS

Features

The doors could be opened from two sides, it's very convenient to get or put food from both sides, it's more popular in compact places.

The slide doors'design, Anti-collision silent

| Two-Channel | Visible Window | Intergral Foam | Air-Cooling Systerm | SS Stainless Steel | Mirco-Comput-er Control |

AWR18G4-STP

Model No.		**AWR18G4-STP**
Cooling Type		Ventilated
Defrosting Type		Automatic
Capacity	[L]	490
Rated Power	[W]	450
Width	[mm]	1800
Depth	[mm]	760
Height	[mm]	800
Temperature Range	[°C]	5~10
Ambient Temperature	[°C]	30N
Refrigerant		R404A/R290
Ext & Int. Materials		AISI304/AISI201
Door Quantity		4
Voltage / Frequency	[V/Hz]	220V/50HZ . 220V/60HZ . 110V/60HZ

Features

The doors could be opened from two sides, it's very convenient to get or put food from both sides, it's more popular in compact places.

The double doors' design makes it easier and more convenient to use.

Double big glass doors,have a good dispaly effect,beautiful and generous

| Two-Channel | Visible Window | Intergral Foam | Static-Cooling Systerm | SS Stainless Steel | Mirco-Comput-er Control |

WS18G4-ST

Model No.		**WS18G4-ST**
Cooling Type		Static
Defrosting Type		/
Capacity	[L]	490
Rated Power	[W]	180
Width	[mm]	1800
Depth	[mm]	810
Height	[mm]	800
Temperature Range	[°C]	5~10
Ambient Temperature	[°C]	30N
Refrigerant		R134a
Ext & Int. Materials		AISI304/AISI201
Door Quantity		4
Voltage / Frequency	[V/Hz]	220V/50HZ . 220V/60HZ . 110V/60HZ

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | COOIMES® Commercial Kitchen Equipment

EN SERIES VENTILATED
DOUBLE TEMPERATURE UPRIGHT CABINET

Features

The internally installed evaporator could keep more cooling air in the cabinet, nearly no cooling air loss.

Three-dimensional air duct design, the temperature more evenly in the cabinet

Automatic defrosting and drain water, no need manual operation.

Intergral Foam | Air-Cooling System | Stainless Steel | Mirco-Computer Control

Model No.		ARF41
Cooling Type		Ventilated
Defrosting Type		Automatic
Capacity	[L]	970
Rated Power	[W]	750
Width	[mm]	1220
Depth	[mm]	830
Height	[mm]	1965
Temperature Range	[°C]	10~-2 / -3~-20
Ambient Temperature	[°C]	32N
Refrigerant		R134A/R404A
Ext & Int. Materials		AISI304/AISI201
Door Quantity		4
Voltage / Frequency	[V/Hz]	220V/50HZ . 220V/60HZ . 110V/60HZ

SHOWCASE

BAKING

FOOD MACHINERY
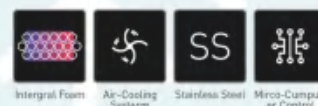
STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

VENTILATED
ULTRA-LOW TEMPERATURE SHOWCASE CABINET

Features

Strong cooling effect, freezer can reach -25 degrees Celsius.

Intergral Foam   Air-Cooling System   Stainless Steel   Mirco-Computer Control

AUFG1 / AURG1

AUFG2 / AURG2

AUF1 / AUR1

AUF2 / AUR2

Model No.		AUFG1	AUFG2	AUF1	AUF2	AURG1	AURG2	AUR1	AUR2
Cooling Type		Ventilated				Ventilated			
Defrosting Type		Automatic				Automatic			
Capacity	[L]	485	1085	485	1085	485	1085	485	1085
Rated Power	[W]	750	1235	750	1235	350	560	350	560
Width	[mm]	686	1372	686	1372	686	1372	686	1372
Depth	[mm]	830	830	830	830	830	830	830	830
Height	[mm]	2067	2067	2067	2067	2067	2067	2067	2067
Temperature Range	[°C]	-18~-25				0~8			
Ambient Temperature	[°C]	38	38	43	43	38	38	43	43
Refrigerant		R404A				R134a			
Ext & Int. Materials		AISI304/AISI201				AISI304/AISI201			
Door Quantity		1	2	1	2	1	2	1	2
Voltage / Frequency	[V/Hz]	220V/50HZ . 220V/60HZ . 110V/60HZ				220V/50HZ . 220V/60HZ . 110V/60HZ			

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu | COOIMES Commercial Kitchen Equipment

VENTILATED
BAR COUNTER

Features

Stainless steel material, the top and horizontal handle design, could use the space under the bar.

The use of mirror stainless steel board and LED light inside makes the display effect better.

Horizontal handle design, beautiful in appearance, convenient to use.

The duct system design makes the cooling more evenly.

The famous brand compressor controls temperature more accurately.

| Visible Window | Air-Cooling Systerm | Stainless Steel | Mirco-Cumputer Control | LED Light |

Model No.		BC120AG	BC190AG2	BC295AG3
Cooling Type		Ventilated	Ventilated	Ventilated
Defrosting Type		Automatic	Automatic	Automatic
Capacity	[L]	120	190	295
Rated Power	[W]	190	260	280
Width	[mm]	600	900	1350
Depth	[mm]	560	560	560
Height	[mm]	800	800	800
Temperature Range	[°C]	0~8	0~8	0~8
Ambient Temperature	[°C]	30N	30N	30N
Refrigerant		R134a	R134a	R134a
Ext & Int. Materials		AISI304/AISI201	AISI304/AISI201	AISI304/AISI201
Door Quantity		1	2	3
Voltage / Frequency	[V/Hz]	220V/50HZ		
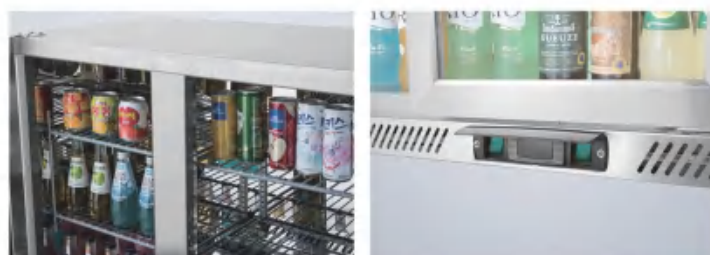
UNDERCOUNTER
WITH THE DRAWABLE COOLING SYSTERM

Features

The drawable cooling system design is very convenient for repair.

Suitable for the embedded decoration.

"Front breathing" controls the air inlet area, could still works well under ambient temperature 32 degrees Celsius, even with the other three sides blocked up.

Stainless steel is easy to clean.

Intergral Foam	Air-Cooling System	Stainless Steel	Mirco-Computer Control

Model No.		AWR1800M	AWF1800M
Cooling Type		Ventilated	Ventilated
Defrosting Type		Automatic	Automatic
Capacity	[L]	450	450
Rated Power	[W]	310	563
Width	[mm]	1880	1880
Depth	[mm]	750	750
Height	[mm]	800	800
Temperature Range	[°C]	-5~10	-20~10
Ambient Temperature	[°C]	32N	32N
Refrigerant		R134a	R404A
Ext & Int. Materials		AISI304/AISI201	AISI304/AISI201
Door Quantity		3	3
Voltage / Frequency	[V/Hz]	220V/50HZ	220V/50HZ

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | **COOIMES**® Commercial Kitchen Equipment

VENTILATED
WALL MOUNTED TYPE CABINET

Features

The top cooling system could save space and improve space use efficiency.

This could be used with undercounter and it will save more space.

Sliding door design is more suitable for small and compact kitchens.

The wall-mounted design could improve the space efficiency, realizing 3D food fetching and releasing.

| Visible Window | Air-Cooling System | Stainless Steel | Mirco-Computer Control |

Model No.		AWR15T60WA-P	AWR18T60WA-P
Cooling Type		Ventilated	Ventilated
Defrosting Type		Automatic	Automatic
Capacity	[L]	/	/
Rated Power	[W]	277	277
Width	[mm]	1500	1800
Depth	[mm]	500	500
Height	[mm]	1000	1000
Temperature Range	[°C]	0~8	0~8
Ambient Temperature	[°C]	32N	32N
Refrigerant		R134a	R134a
Ext & Int. Materials		AISI304/AISI201	AISI304/AISI201
Door Quantity		2	2
Voltage / Frequency	[V/Hz]	220V/50HZ	

STATIC
WALL MOUNTED TYPE CABINET

Features

The static cooling system could save space and improve space use efficiency, realizing 3D food fetching and releasing.

This could be used with undercounter and it will save more space.

Static cooling system occupies less area, and the volume utilization rate is greater than other same-sized cabinets.

Intergral Foam | Static-Cooling System | Stainless Steel | Micro-Cumputer Control

Model No.		WR12T60WA	WR15T60WA	WR18T60WA
Cooling Type		Static	Static	Static
Defrosting Type		/	/	/
Capacity	[L]	225	300	375
Rated Power	[W]	198	230	260
Width	[mm]	1200	1500	1800
Depth	[mm]	600	600	600
Height	[mm]	650	650	650
Temperature Range	[°C]	0~8	0~8	0~8
Ambient Temperature	[°C]	32N	32N	32N
Refrigerant		R134a	R134a	R134a
Ext & Int. Materials		AISI304/AISI201	AISI304/AISI201	AISI304/AISI201
Door Quantity		2	2	3
Voltage / Frequency	[V/Hz]	220V/50HZ	220V/50HZ	220V/50HZ

meichu. | COOIMES ® Commercial Kitchen Equipment

MRC
REFRIGERATED BANQUET CART

Features

From the kitchen to the front hall, transportation saves time and effort

A single door can hold 16 layers of 2/1GN plates, a double door can hold 32 layers of 2/1GN plates, and the baking trays can be interchanged for different orders;

Continuous anti-collision strips around the base to prevent movement and collision;

Opening the door at an angle exceeding 90 degrees makes it easier to access;

Beautify the chamfer on the side of the outer box; The gap between the door and the box, and between the control panel and the box, is as small as 5mm; The overall layout is more concise.

Visible Window | Air-Cooling System | Stainless Steel | Mirco-Computer Control

Model No.		MRC16	MRC32
Cooling Type		Ventilated	Ventilated
Defrosting Type		Automatic	Automatic
Capacity	[L]	496	992
Rated Power	[W]	340	670
Width	[mm]	835	1576
Depth	[mm]	910	910
Height	[mm]	2004	2004
Temperature Range	[°C]	10~-5	10~-5
Ambinet Temperature	[°C]	43 T	43 T
Refrigerant		R134a/R290	R134a/R290
Ext &Int. Materials		AISI304/AISI201	
Tray Size&Qty		16*GN2/1	32*GN2/1
Voltage/Frequency		220V/50HZ, 220V/60HZ, 110V/60HZ	
Controller		digital controller	

SLWD
STEAK CABINET

Features

Open the lid for easy retrieval

Open the large lid for restocking, and open the small lid for pickup

The temperature can reach -23°C, and the freezing effect is excellent

Visible Window | Air-Cooling System | Stainless Steel | Mirco-Computer Control

Model No.		SLWD4-116
Cooling Type		Static
Defrosting Type		Manually
Capacity	[L]	116
Rated Power	[W]	243
Width	[mm]	500
Depth	[mm]	800
Height	[mm]	900
Temperature Range	[°C]	-18°C~-23°C
Ambinet Temperature	[°C]	38ST
Refrigerant		R290
Ext &Int. Materials		AISI304/AISI201
Door Quantity		2
Voltage/Frequency		220V/50HZ,220V/60HZ,110V/60HZ
Controller		DIXELL

SHOWCASE
BAKING
FOOD MACHINERY
STEAMING CABINET
DISINFECTION
DISHWASHERS
REFRIGERATION

SHOWCASE

BAKING

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DISINFECTION

DISHWASHERS

REFRIGERATION

meichu. | cooimes ° Commercial Kitchen Equipment

MRR
ROLL-IN S/S UPRIGHT CHILLER

Features

Large capacity, convenient storage and transportation
Can accommodate multiple layers of GN shelf carts and baking tray carts
High cooling capacity unit, capable of quickly freezing food ingredients

Visible Window | Air-Cooling System | Stainless Steel | Mirco-Computer Control

Model No.		MRR-T1	MRR-T1-P	MRR-T2	MRR-T2-P
Cooling Type		Ventilated			
Defrosting Type		Automatic			
Capacity	[L]	1132	1255	2326	2576
Rated Power	[W]	714	714	1300	1300
Width	[mm]	905	905	1850	1850
Depth	[mm]	982	1039	982	1039
Height	[mm]	2460	2460	2460	2460
Temperature Range	[°C]	-2°C~4°C			
Ambinet Temperature	[°C]	43T			
Refrigerant		R134a			
Ext &Int. Materials		AISI304/AISI201			
Door Quantity		1	2	2	4
Voltage/Frequency		220V/50HZ,220V/60HZ,110V/60HZ			
Controller		DIXELL			

FRESH

SHOWCASE

BAKING

FOOD MACHINERY

STEAMING CABINET

DISINFECTION

DISHWASHERS

REFRIGERATION

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