LinkRich

Bakery Equipment　Food Preparation
Commercial Oven　Cooking Equipment
Catering Equipment　Commercial Refrigeration
Kitchen Refrigeration　Stainless Steel Fabrication
Hospitality Equipment

LinkRich

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ABOUT US

LINKRICH Machinery Group. Established in 2001, we are committed to the improvement and further innovation of professional kitchen equipment. With dedication in product manufacturing, semi-product processing, product marketing and merchandise export. LINKRICH has obtained ISO9001: 2008 quality system certification and developed competences in a wide range of world standard quality products, complete servic and self-innovation. From mixers to ovens, cooking equipment to refrigeration, LINKRICH is the answer for all your kitchen equipment requirements.

Our Committment and Principles

A Passion For Professional Equipment

We are passionate about each and every piece of our equipment. Our highly trained technicians are constantly working to develop new and more efficient systems and processes. All our machinery either meet or exceed international standards.

A long-term Approach For Our Products

Each product purchased from LINKRICH comes with a long term commitment.
We fully support all our machinery and back that up with warranties on all parts.

Dedication to Self-innovation

We maintain flexibility to be able to adapt to variable conditions and an ever changing environment. Since the launch of LINKRICH, we have been continually developing new products, keeping up with the latest new techniques and trends to remain at the forefront of the industry.

Devotion to Customer Satisfaction

LINKRICH values and respect our customer's needs and strives to exceed customer expectations. We aim to provide complete services in international trade to ensure complete satisfaction and convenience for each and every customer.

PRODUCTS CATALOGUE

Food **Mixer**

Three Speed for
Speed Switch

Motor

Gear

Over Load Protector

Safetu Guard

S/S Mixing Bowl

Easy Lift Handle

5L / 7L Food Mixer

Product Description

- Oil pressure bar.
- Motor power, strength.
- Circuit board professional level frequency conversion technology, the use of long life, the use of stable
- The use of the surface paint process, no discoloration, resistant to washing
- Hook special design, screw type design,the effect is better.
- Mixing effect is more uniform
- It is better to beat the eggs and cream.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Mixing Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
B5	0.3	220	5	150-1020	0.5-0.7	25	370x230x410
B7	0.35	220	7	150-1020	0.5-0.7	26	410x250x425

8L Food Mixer

Product Description

- Oil pressure bar.
- Motor power, strength.
- All parts are 304 material.
- Switches, electrical accessories etc. are imported.
- Circuit board professional level frequency conversion technology, the use of long life, the use of stable
- The use of the surface paint process, no discoloration, resistant to washing
- Hook special design, screw type design, the effect is better.
- Mixing effect is more uniform
- It is better to beat the eggs and cream.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Mixing Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
B8	0.55	220	7.5	130~900	0.6	30	470x255x465

10L Planetary Food Mixer

Product Description

- Great for mixing, beating, whipping batters, cake mixes and the occasional dough or pastry. Thanks to their multitude of functions, they are the best partner for professional cooks.
- Ergonomic style bowl lift, and a removable safety guard make it incredibly easy to remove them for cleaning and maintenance without tools.
- Integrated emergency stop,motor overload protection,cover opening protection and bowl sliding protection ensure the operator's safety.
- The non-welded brushed stainless steel bowl adopts a one-step molding technique which enhances durability.
- Supplied standard with stainless steel safety guard, stainless steel bowl, beater, whip and dough hook for increased utility and functionality.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Mixing Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
B10	0.37	220	10	67/189/362	2	65	450x370x660

15L Planetary Food Mixer

Product Description

- Great for mixing, beating, whipping batters, cake mixes and the occasional dough or pastry. Thanks to their multitude of functions, they are the best partner for professional cooks.
- Ergonomic style bowl lift, and a removable safety guard make it incredibly easy to remove them for cleaning and maintenance without tools.
- Integrated emergency stop,motor overload protection,cover opening protection and bowl sliding protection ensure the operator's safety.
- The non-welded brushed stainless steel bowl adopts a one-step molding technique which enhances durability.
- Supplied standard with stainless steel safety guard, stainless steel bowl, beater, whip and dough hook for increased utility and functionality.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Mixing Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
B15	0.55	220	15	67/189/362	3	90	540x415x740

20L Planetary Food Mixer

Product Description

- Great for mixing, beating, whipping batters, cake mixes and the occasional dough or pastry. Thanks to their multitude of functions, they are the best partner for professional cooks.
- Ergonomic style bowl lift, and a removable safety guard make it incredibly easy to remove them for cleaning and maintenance without tools.
- Integrated emergency stop,motor overload protection,cover opening protection and bowl sliding protection ensure the operator's safety.
- The non-welded brushed stainless steel bowl adopts a one-step molding technique which enhances durability.
- Supplied standard with stainless steel safety guard, stainless steel bowl, beater, whip and dough hook for increased utility and functionality.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Mixing Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
B20C	0.75	220	20	113/168/386	6	80	570x440x770

20L Planetary Food Mixer

Product Description

- Great for mixing, beating, whipping batters, cake mixes and the occasional dough or pastry. Thanks to their multitude of functions, they are the best partner for professional cooks.
- Ergonomic style bowl lift, and a removable safety guard make it incredibly easy to remove them for cleaning and maintenance without tools.
- Integrated emergency stop,motor overload protection,cover opening protection and bowl sliding protection ensure the operator's safety.
- The non-welded brushed stainless steel bowl adopts a one-step molding technique which enhances durability.
- Supplied standard with stainless steel safety guard, stainless steel bowl, beater, whip and dough hook for increased utility and functionality.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Mixing Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
B20	0.75	220	20	113/168/386	6	98	570x440x770

25L Planetary Food Mixer

Product Description

- Great for mixing, beating, whipping batters, cake mixes and the occasional dough or pastry. Thanks to their multitude of functions, they are the best partner for professional cooks.
- Ergonomic style bowl lift, and a removable safety guard make it incredibly easy to remove them for cleaning and maintenance without tools.
- Integrated emergency stop, motor overload protection, cover opening protection and bowl sliding protection ensure the operator's safety.
- The non-welded brushed stainless steel bowl adopts a one-step molding technique which enhances durability.
- Supplied standard with stainless steel safety guard, stainless steel bowl, beater, whip and dough hook for increased utility and functionality.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Mixing Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
B25	1.1	220	25	113/168/386	8	130	580x450x820

30L Planetary Food Mixer

Product Description

- Great for mixing, beating, whipping batters, cake mixes and the occasional dough or pastry. Thanks to their multitude of functions, they are the best partner for professional cooks.
- Ergonomic style bowl lift, and a removable safety guard make it incredibly easy to remove them for cleaning and maintenance without tools.
- Integrated emergency stop, motor overload protection, cover opening protection and bowl sliding protection ensure the operator's safety.
- The non-welded brushed stainless steel bowl adopts a one-step molding technique which enhances durability.
- Supplied standard with stainless steel safety guard, stainless steel bowl, beater, whip and dough hook for increased utility and functionality.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Mixing Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
B30	1.5	220	30	65/102/296	10	203	680x540x1100

40L Planetary Food Mixer

Product Description

- Great for mixing, beating, whipping batters, cake mixes and the occasional dough or pastry. Thanks to their multitude of functions, they are the best partner for professional cooks.
- Ergonomic style bowl lift, and a removable safety guard make it incredibly easy to remove them for cleaning and maintenance without tools.
- Integrated emergency stop, motor overload protection, cover opening protection and bowl sliding protection ensure the operator's safety.
- The non-welded brushed stainless steel bowl adopts a one-step molding technique which enhances durability.
- Supplied standard with stainless steel safety guard, stainless steel bowl, beater, whip and dough hook for increased utility and functionality.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Mixing Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
B40	1.8	220	40	65/102/296	12	210	680x540x1150

60L Planetary Food Mixer

Product Description

- Great for mixing, beating, whipping batters, cake mixes and the occasional dough or pastry. Thanks to their multitude of functions, they are the best partner for professional cooks.
- Ergonomic style bowl lift, and a removable safety guard make it incredibly easy to remove them for cleaning and maintenance without tools.
- Integrated emergency stop, motor overload protection, cover opening protection and bowl sliding protection ensure the operator's safety.
- The non-welded brushed stainless steel bowl adopts a one-step molding technique which enhances durability.
- Supplied standard with stainless steel safety guard, stainless steel bowl, beater, whip and dough hook for increased utility and functionality.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Mixing Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
B60	2.2/2.8	380	60	73/109/143/216	20	490	1030x620x1430

20L Planetary Food Mixer

Product Description

- Great for mixing, beating, whipping batters, cake mixes and the occasional dough or pastry. Thanks to their multitude of functions, they are the best partner for professional cooks.

- Ergonomic style bowl lift, and a removable safety guard make it incredibly easy to remove them for cleaning and maintenance without tools.

- Integrated emergency stop,motor overload protection,cover opening protection and bowl sliding protection ensure the operator's safety.

- The non-welded brushed stainless steel bowl adopts a one-step molding technique which enhances durability.

- Supplied standard with stainless steel safety guard, stainless steel bowl, beater, whip and dough hook for increased utility and functionality.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Mixing Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
M20A	0.9	220	20	113/168/386	6	102	570x440x770

25L Planetary Food Mixer

Product Description

- Great for mixing, beating, whipping batters, cake mixes and the occasional dough or pastry. Thanks to their multitude of functions, they are the best partner for professional cooks.

- Ergonomic style bowl lift, and a removable safety guard make it incredibly easy to remove them for cleaning and maintenance without tools.

- Integrated emergency stop,motor overload protection,cover opening protection and bowl sliding protection ensure the operator's safety.

- The non-welded brushed stainless steel bowl adopts a one-step molding technique which enhances durability.

- Supplied standard with stainless steel safety guard, stainless steel bowl, beater, whip and dough hook for increased utility and functionality.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Mixing Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
M25A	1	220	25	113/168/386	8	130	580x450x820

30L Planetary Food Mixer

Product Description

- Great for mixing, beating, whipping batters, cake mixes and the occasional dough or pastry. Thanks to their multitude of functions, they are the best partner for professional cooks.

- Ergonomic style bowl lift, and a removable safety guard make it incredibly easy to remove them for cleaning and maintenance without tools.

- Integrated emergency stop,motor overload protection,cover opening protection and bowl sliding protection ensure the operator's safety.

- The non-welded brushed stainless steel bowl adopts a one-step molding technique which enhances durability.

- Supplied standard with stainless steel safety guard, stainless steel bowl, beater, whip and dough hook for increased utility and functionality.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Mixing Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
M30A	1.5	220	30	65/102/296	10	203	680x540x1100

40L Planetary Food Mixer

Product Description

- Great for mixing, beating, whipping batters, cake mixes and the occasional dough or pastry. Thanks to their multitude of functions, they are the best partner for professional cooks.

- Ergonomic style bowl lift, and a removable safety guard make it incredibly easy to remove them for cleaning and maintenance without tools.

- Integrated emergency stop,motor overload protection,cover opening protection and bowl sliding protection ensure the operator's safety.

- The non-welded brushed stainless steel bowl adopts a one-step molding technique which enhances durability.

- Supplied standard with stainless steel safety guard, stainless steel bowl, beater, whip and dough hook for increased utility and functionality.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Mixing Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
M40A	1.8	220	40	65/102/296	12	210	680x540x1150

LINKRICH

BAKERY EQUIPMENT
M Series Food Mixer

BAKERY EQUIPMENT
Food Mixer Accessories

Linton
FOOD MACHINE
Baking With Passion

60L Planetary Food Mixer

Product Description

- Great for mixing, beating, whipping batters, cake mixes and the occasional dough or pastry. Thanks to their multitude of functions, they are the best partner for professional cooks.
- Ergonomic style bowl lift, and a removable safety guard make it incredibly easy to remove them for cleaning and maintenance without tools.
- Integrated emergency stop,motor overload protection,cover opening protection and bowl sliding protection ensure the operator's safety.
- The non-welded brushed stainless steel bowl adopts a one-step molding technique which enhances durability.
- Supplied standard with stainless steel safety guard, stainless steel bowl, beater, whip and dough hook for increased utility and functionality.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Mixing Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
M60A	2.2/2.8	380	60	73/109/143/216	20	490	1030x620x1430

80L Planetary Food Mixer

Product Description

- Great for mixing, beating, whipping batters, cake mixes and the occasional dough or pastry. Thanks to their multitude of functions, they are the best partner for professional cooks.
- Ergonomic style bowl lift, and a removable safety guard make it incredibly easy to remove them for cleaning and maintenance without tools.
- Integrated emergency stop,motor overload protection,cover opening protection and bowl sliding protection ensure the operator's safety.
- The non-welded brushed stainless steel bowl adopts a one-step molding technique which enhances durability.
- Supplied standard with stainless steel safety guard, stainless steel bowl, beater, whip and dough hook for increased utility and functionality.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Mixing Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
B80	3.0/4.0	380	80	89/133/174/262	30	720	1200x700x1650

Accessories

B&M Series Hooks

| B8 | B10 | B15 | B20 | M20A | B25 M25A | B30 M30A | B40 M40A | B60 M60A | B80 |

B&M Series Whips

| B8 | B10 | B15 | B20 | M20A | B25 M25A | B30 M30A | B40 M40A | B60 M60A | B80 |

B&M Series Beaters

| B8 | B10 | B15 | B20 | M20A | B25 M25A | B30 M30A | B40 M40A | B60 M60A | B80 |

B&M Series Barrels

| B10 | B15 | B20 | B25 M25A |

| M20A | B30 M30A | B40 M40A | B60 M60A | B60 M60A |

Spiral Mixer

SPEED SWITCH

LIGHT INDICATOR

STOP BUTTON

PROTECT GUARD

MIXING BOWL

10L Commercial Spiral Mixer

Product Description

- CE and ETL Listed
- Durable design
- Easy-access front panel controls
- Perfect for bakeries and pizza shops
- Integrated emergency stop and bowl guard cover opening protection.
- The Model come with A has two speed to mixing,kneading performance is more better.
- The gap between the hook and bowl is less than 5mm, obtaining the best dough kneading performance
- Can be used with wide variety of dough products.

Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LM10 one speed one way	10	0.55	220	165	15	5	62	610X350X730

20L Commercial Spiral Mixer

Product Description

- CE and ETL Listed
- Durable design
- Easy-access front panel controls
- Perfect for bakeries and pizza shops
- Integrated emergency stop and bowl guard cover opening protection.
- The Model come with A has two speed to mixing,kneading performance is more better.
- The gap between the hook and bowl is less than 5mm, obtaining the best dough kneading performance
- Can be used with wide variety of dough products.

Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LM20 one speed one way	20	0.75	220	202	16	8	70	690x380x730
LM20BA two speed two way	20	0.90	220	101/202	8/16	8	70	690x380x760

30L Commercial Spiral Mixer

Product Description

- CE and ETL Listed
- Durable design
- Easy-access front panel controls
- Perfect for bakeries and pizza shops
- Integrated emergency stop and bowl guard cover opening protection.
- The Model come with A has two speed to mixing,kneading performance is more better.
- The gap between the hook and bowl is less than 5mm, obtaining the best dough kneading performance
- Can be used with wide variety of dough products.

Specifications

Model	Bowl Volume (L)		Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LM30	Single phase one speeds one way	30	1.1	220	202	16	12	90	730x430x770
LM30A	three phase two speeds two way	30	0.85/1.1	380	101/202	8/16	12	90	730x430x770
LM30BA	Single phase two speeds one way	30	1.1	220	101/202	8/16	12	90	730x430x800

40L Commercial Spiral Mixer

Product Description

- CE and ETL Listed
- Durable design
- Easy-access front panel controls
- Perfect for bakeries and pizza shops
- Integrated emergency stop and bowl guard cover opening protection.
- The Model come with A has two speed to mixing,kneading performance is more better.
- The gap between the hook and bowl is less than 5mm, obtaining the best dough kneading performance
- Can be used with wide variety of dough products.

Specifications

Model	Bowl Volume (L)		Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LM40	Single phase one speed one way	40	2.2	220	202	16	16	127	870x480x935
LM40A	three phase two speeds two way	40	1.1/2.2	380	101/202	8/16	16	127	870x480x935

50L Commercial Spiral Mixer

Product Description

- CE and ETL Listed
- Durable design
- Easy-access front panel controls
- Perfect for bakeries and pizza shops
- Integrated emergency stop and bowl guard cover opening protection.
- The Model come with A has two speed to mixing,kneading performance is more better.
- The gap between the hook and bowl is less than 5mm, obtaining the best dough kneading performance
- Can be used with wide variety of dough products.

Specifications

Model	Bowl Volume (L)		Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LM50	three phase one speed one way	50	2.2	380	202	16	20	130	920x530x935
LM50A	three phase two speeds two way	50	1.1/2.2	380	101/202	8/16	20	130	920x530x935

Commercial Spiral Mixer

Product Description

- Copper motor, powerful and quiet，wear resisting Opti belt from Taiwan
- Safety switch and motor overload protect
- Metal body with 4mm of thickness, solid and durable, ensuring a stable working status.
- The new designed "S" shaped hook makes sure a complete mixing, and works more efficiently than the traditional design.
- Thickened solid material for barrel base to ensure the stableness when it is kneading.
- 80-260 L are transmitted by belt , double motors,

Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LM-80	80	1.5/2.4	380	107/210	16	25	429	1150x750x1325
LM-100	100	3/4.5	380	107/210	16	40	470	1150x750x1380
LM-130	130	2.8/5.6	380	107/210	16	50	507	1250x750x1430
LM-200	200	5/7.5	380	107/210	16	75	675	1400x1080x1630
LM-260	260	5.5/11	380	107/210	16	100	735	1400x1080x1650

50L Commercial Spiral Mixer

Product Description

- CE and ETL Listed
- Durable design
- Easy-access front panel controls
- Perfect for bakeries and pizza shops
- Integrated emergency stop and bowl guard cover opening protection.
- The Model come with A has two speed to mixing,kneading performance is more better.
- The gap between the hook and bowl is less than 5mm, obtaining the best dough kneading performance
- Can be used with wide variety of dough products.

Specifications

Model		Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LC20	one speed one way	20	0.75	220	202	16	8	70	690x380x730
LC30	Single phase sone peed one way	30	1.1	220	202	16	12	90	730x430x790
LC40	Single phase one speed one way	40	2.2	220	202	16	16	127	870x480x995
LC50	three phase one speed one way	50	2.2	380	202	16	20	130	920x530x995

Tilting Head Spiral Mixer

Product Description

- Electronically controlled variable-speed,durale and convenient manipulation
- Single-phase two-speed electronically controlled ,patented product
- The specially designed mixing bar matched with the perfectly adjusted rotation speed, achieves the best kneading.
- It is also specially equipped with time control operating procedures, automatically controls the kneading time with both low and high speed, and shutdown by itself when time is up.
- It has timing and manual settings, high-speed and low-speed switch buttons, you can control the kneading time at either speed.
- You can also use the inching button in order to take out the dough or clean the barrel.

Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
HS10T	10	0.75	220	80-200	6-16	4	60	660x310x650
HS20T	20	1.5	220	80-200	6-16	8	88	720x400x720
HS30T	30	1.8	220/380	140/200	11/16	12	125	880x440x820
HS40T	40	2.2	220/380	140/200	11/16	16	140	920x490x820

Commercial Spiral Mixer

Product Description

- Electronically controlled variable-speed,durale and convenient manipulation
- Single-phase two-speed electronically controlled ,patented product
- The specially designed mixing bar matched with the perfectly adjusted rotation speed, achieves the best kneading.
- It is also specially equipped with time control operating procedures, automatically controls the kneading time with both low and high speed, and shutdown by itself when time is up.
- It has timing and manual settings, high-speed and low-speed switch buttons, you can control the kneading time at either speed.
- You can also use the inching button in order to take out the dough or clean the barrel.

Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
HS20	20	1.5	220/380	112/198	15/20	8	90	730x390x900
HS30	34	1.5	220/380	112/198	15/20	12	100	750x435x900
HS40	45	3	220/380	112/198	15/20	16	115	800x480x970
HS50	54	3	220/380	112/198	15/20	20	125	850x510x970
HS60	64	3	220/380	112/198	15/20	25	130	850x510x970

Automatic Spiral Mixer

Product Description

- Copper motor, powerful and quiet
- Wear resisting Opti belt from Taiwan
- Safety switch and motor overload protect
- Metal body with 4mm of thickness, solid and durable, ensuring a stable working status.
- The new designed "S" shaped hook makes sure a complete mixing, and works more efficiently than the traditional design.
- Durable AC contactor.
- Barrel is made of 304 stainless steel
- The whole machine is driven by belt, with three motors. The rollover function can be manually or automatically controlled. There are two mixing speeds with programmable timer, which are used in bakery and cake shop, greatly reducing the working time.

Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LMF-200	200	13.5	380	180/90	17	100	890	1540x1540x1650
LMF-260	260	16.5	380	240/120	18	120	1000	1640x1640x1750
LMF-300	300	16.5	380	240/120	18	150	1100	1700x1640x1800

Spiral Mixer

BOWL DIRECTION CONTROL

TIMER

STOP BUTTON

OFF BUTTON

ON BUTTON

SPEED SWITCH

LIGHT INDICATOR

PROTECT GUARD

MIXING BOWL

MACHINE BASE

35L Commercial Spiral Mixer

Product Description

- Professional durable design heavy-duty 2 Speed sprial mixer
- Easy-access front panel controls
- Integrated emergency stop and bowl guard cover opening protection.
- Can be used with wide variety of dough products,Perfect for bakeries and pizza shops
- Built-in programmable timer,Professional and reliable
- German belts drive durably without noise
- The non-welded 304 stainless steel bowl adopts one-step molding technique and enhances durability
- The gap between the hook and bowl is less than 3mm, obtaining the best dough kneading performance

ETL US CE

Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LR-GM-10	35	0.85/1.1	380	120/240	20/40	10	220	830x450x1100
LR-GM-10D	35	2.2	220	120/240	20/40	10	220	830x450x1100

50L Commercial Spiral Mixer

Product Description

- Professional durable design heavy-duty 2 Speed sprial mixer
- Easy-access front panel controls
- Integrated emergency stop and bowl guard cover opening protection.
- Can be used with wide variety of dough products,Perfect for bakeries and pizza shops
- Built-in programmable timer,Professional and reliable
- German belts drive durably without noise
- The non-welded 304 stainless steel bowl adopts one-step molding technique and enhances durability
- The gap between the hook and bowl is less than 3mm, obtaining the best dough kneading performance

ETL US CE

Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LR-GM-15	50	1.5/2.4	380	120/240	20/40	16	240	910x480x1300
LR-GM-15D	50	3	220	120/240	20/40	16	240	910x480x1300

70L Commercial Spiral Mixer

Product Description

- Professional durable design heavy-duty 2 Speed sprial mixer
- Easy-access front panel controls
- Integrated emergency stop and bowl guard cover opening protection.
- Can be used with wide variety of dough products,Perfect for bakeries and pizza shops
- Built-in programmable timer,Professional and reliable
- German belts drive durably without noise
- The non-welded 304 stainless steel bowl adopts one-step molding technique and enhances durability
- The gap between the hook and bowl is less than 3mm, obtaining the best dough kneading performance

Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LR-GM-25	70	1.5/2.4	380	120/240	20/40	25	250	989x575x1240
LR-GM-25D	70	3	220	120/240	20/40	25	250	989x575x1240
LR-GM-25E	70	1.5/2.4	380	120/240	20/40	25	250	989x575x1240

70L Commercial Spiral Mixer

Product Description

- Professional durable design heavy-duty 2 Speed sprial mixer
- Easy-access front panel controls
- Integrated emergency stop and bowl guard cover opening protection.
- Can be used with wide variety of dough products,Perfect for bakeries and pizza shops
- Built-in programmable timer,Professional and reliable
- German belts drive durably without noise
- The non-welded 304 stainless steel bowl adopts one-step molding technique and enhances durability
- The gap between the hook and bowl is less than 3mm, obtaining the best dough kneading performance
- Bowl positive inversion

Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LR-GM-25B	70	1.5/2.4	380	120/240	20/40	25	300	989x575x1240
LR-GM-25BE	70	1.5/2.4	380	120/240	20/40	25	300	989x575x1240

130L Commercial Spiral Mixer

Product Description

- Professional durable design heavy-duty 2 Speed sprial mixer
- Easy-access front panel controls
- Integrated emergency stop and bowl guard cover opening protection.
- Can be used with wide variety of dough products,Perfect for bakeries and pizza shops
- Built-in programmable timer,Professional and reliable
- German belts drive durably without noise
- The non-welded 304 stainless steel bowl adopts one-step molding technique and enhances durability
- The gap between the hook and bowl is less than 3mm, obtaining the best dough kneading performance
- Bowl positive inversion

Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LR-GM-50B	130	3/4.5	380	120/240	20/40	50	400	1100x700x1500
LR-GM-50BE	130	1.5/2.4	380	120/240	20/40	50	400	1100x700x1500

200L Commercial Spiral Mixer

Product Description

- Professional durable design heavy-duty 2 Speed sprial mixer
- Easy-access front panel controls
- Integrated emergency stop and bowl guard cover opening protection.
- Can be used with wide variety of dough products,Perfect for bakeries and pizza shops
- Built-in programmable timer,Professional and reliable
- German belts drive durably without noise
- The non-welded 304 stainless steel bowl adopts one-step molding technique and enhances durability
- The gap between the hook and bowl is less than 3mm, obtaining the best dough kneading performance
- Bowl positive inversion

Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LR-GM-75B	200	4.5/9	380	120/240	20/40	75	650	1332x950x1510
LR-GM-75BE	200	4.5/9	380	120/240	20/40	75	650	1332x950x1510

French Roll Moulder

Product Description

- The Moulder can process dough ranging from 50 grams up to 1.25 kg - Making it ideal for small rolls to large french baguettes.
- Easy to use controls allow precision fine tuning to achieve perfect results everytime.
- The unique natural felt is easy to replace, non-stick, non-marking and allows for gentler handling of the dough.
- Safety features include an emergency stop button and a safety switch.
- The unit comes on castors for easy mobility

Specifications

Model	Voltage (V)	Power (kW)	Productivity (pcs/time)	Dividing Weight (g/pcs)	Net Weight (kg)	Dimensions (mm)
LRF-750	380	0.75	1	50~1250	288	960x1010x1080

CG-280 Bread Moulder Machine

Product Description

- Reversible shifting devices.
- Operations concentrated on one side, a person can operate, save time.
- Job holding standardized uniform.
- Has a good closure, except the dough lightly pressed air inside.
- Conveyor has a positive reverse function can be used for many purposes.
- Safety, health, easy to clean.

Specifications

Model	Power (kW)	Voltage (V)	Inlet Size (mm)	Roll Size (mm)	Belt Size (mm)	Net Weight (kg)	Dimensions (mm)
CG-280	0.4	220	60x180	Ø95x280	1325x330	145	1000x530x1060

LR-CG-38 Bread Moulder Machine

Product Description

- It is ideal for molding rolls, buns, toasts, baguettes, loaves, etc.
- The dough moulder use for molding and discharging air from raw materials to obtain quality end products.
- It has simple operation by switching on-off push bottom, as well as easily catching the dough with mobile steel tray both meet user-friendly demands for all clients.
- The roller system equipped in the dough moulder can adjust depend on the size and hardness of dough and can make the dough structure more solid. In addition, the roller spacing and conveyor belt can be well adjusted by hand wheel.

Specifications

Model	Power (kW)	Voltage (V)	Inlet Size (mm)	Roll Size (mm)	Belt Size (mm)	Net Weight (kg)	Dimensions (mm)
LR-CG-38	0.75	220	45x275	Ø87x385	2300x380	208	1457x665x1090

Manual Bun Divider

Product Description

- The LRF-36M manual dough divider makes it easy to divide dough into 36 equal pieces, in weights ranging from 30~180g each!
- Perfect for a variety of different types of yeast-raised dough including bread dough, bun dough, tortilla dough, pizza dough, cookie dough, you'll achieve consistent, repeatable results every time.
- Save valuable time in the kitchen by using this manual dough divider to quickly.
- The simple handle-operated design makes it easy to use and requires less maintenance than an automatic machine.
- Simply place a bulk of dough into the operating area and pull the divider's handle to evenly portion your dough.
- Removable base, can save the space for loading.

D36
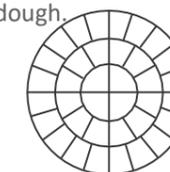
LRF-36M   LRF-36A

Specifications

Model	Voltage (V)	Power (kW)	Productivity (pcs/time)	Dividing Weight (g/pcs)	Net Weight (kg)	Dimensions (mm)
LRF-36M	Manual	-	36	30~180	125	370x590x1160
LRF-36A	Manual	-	36	30~140	70	530x460x1620

Automatic Bun Divider

Product Description

- With dough dividers, you can quickly form consistent and repeatable lumps of dough to bake the perfect bread loaves and buns.
- The Dividing Machine can process dough into 36 pcs, each ranging from 30grams up to 180 grams
- Stainless steel cutting knives
- Hydraulic system for gentle dough treatment and perfect products.
- With four wheel,it is convenient to move.

D36
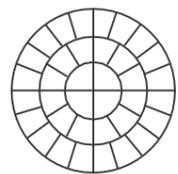
Specifications

Model	Voltage (V)	Power (kW)	Productivity (pcs/time)	Dividing Weight (g/pcs)	Net Weight (kg)	Dimensions (mm)
CG-36	380	1	36	30~180	193	505x408x1271

Commercial Dough Divider

Product Description

- With dough dividers, you can quickly form consistent and repeatable lumps of dough to bake the perfect bread loaves and buns.
- The Dividing Machine can process dough into 20 pcs, each ranging from 100 grams up to 800 grams
- You can significantly cut down the time required for shaping and cutting dough and also save money by controlling the size of portions.

Specifications

Model	Voltage (V)	Power (kW)	Productivity (pcs/time)	Dividing Weight (g/pcs)	Net Weight (kg)	Dimensions (mm)
LRF-20H	380	1	20	100~800	425	660x700x1060mm

Semi-Automatic Bun Divider and Roller

Product Description

- Proven concept threat the dough gently and make perfect round rolls
- The machine is on wheel and it comes standard with three synthetic food-approved
- Features of the innovative machines are the optimum ease of operation,with minimum effort,and high hourly production combined with a perfect baking result
- With permanent lubrication to protect transmission, this unit requires minimum maintenance
- Dividing and rounding are carried out in a semi-automatic way
- Very precise in the dividing and weight range produces a perfect rounded dough piece
- The shafts and moving parts are perfectly submerged in a oil bath

Specifications

Model	Voltage (V)	Power (kW)	The total weight of dough (kg)	Productivity (pcs/time)	Dividing Weight (g/pcs)	Net Weight (kg)	Dimensions (mm)
LRK-30	380	0.75	3	30	30~100	368	550x720x1350
LRK-36	380	0.75	2.8	36	20~80	368	550x720x1350

Automatic Bun Divider and Roller

Product Description

- Proven concept threat the dough gently and make perfect round rolls
- The machine is on wheel and it comes standard with three synthetic food-approved
- Features of the innovative machines are the optimum ease of operation,with minimum effort,and high hourly production combined with a perfect baking result
- With permanent lubrication to protect transmission, this unit requires minimum maintenance
- Dividing and rounding are carried out in a semi-automatic way
- Very precise in the dividing and weight range produces a perfect rounded dough piece
- The shafts and moving parts are perfectly submerged in a oil bath

D30 **D36**

Dividing   Rolling

Specifications

Model	Voltage (V)	Power (kW)	The total weight of dough (kg)	Productivity (pcs/time)	Dividing Weight (g/pcs)	Net Weight (kg)	Dimensions (mm)
LRF-30G	380	1.5	3	30	30~100	400	640x580x1500
LRF-36G	380	1.5	2.8	36	20~70	415	640x580x1500

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BAKERY EQUIPMENT
Dough Sheeter

BAKERY EQUIPMENT
Dough Sheeter

LINKRICH
Linton
FOOD MACHINE
Baking With Passion

Dough Sheeter

Product Description

- Large roller opening (40mm) with large hard chrome rollers
- Very large dough weight capacity
- Steel, stainless steel & aluminium (not plastic components & casings like many other sheeters)
- Easy to remove & clean scraper assemblies with low replacement cost
- Safety guards with internal safety switching
- Quality food grade conveyor belt (not a cotton belt)
- No external switches to allow flour entry & subsequent damage
- Allows easy access in folded position to conveyor drive-rollers for cleaning (unlike other sheeters)
- Poor cleaning enables dough build up on the rollers causing a bump under the sheeting belt, this can catch on the scrapers thus ripping the belt.

TSP450B
TSP520B
CE

Dough Sheeter

Product Description

- Large roller opening (40mm) with large hard chrome rollers
- Very large dough weight capacity
- Steel, stainless steel & aluminium (not plastic components & casings like many other sheeters)
- Easy to remove & clean scraper assemblies with low replacement cost
- Safety guards with internal safety switching
- Quality food grade conveyor belt (not a cotton belt)
- No external switches to allow flour entry & subsequent damage
- Allows easy access in folded position to conveyor drive-rollers for cleaning (unlike other sheeters)
- Poor cleaning enables dough build up on the rollers causing a bump under the sheeting belt, this can catch on the scrapers thus ripping the belt.

LSP520R
LSP650R
CE

Dough Sheeter

Product Description

- Large roller opening (40mm) with large hard chrome rollers
- Very large dough weight capacity
- Steel, stainless steel & aluminium (not plastic components & casings like many other sheeters)
- Easy to remove & clean scraper assemblies with low replacement cost
- Safety guards with internal safety switching
- Quality food grade conveyor belt (not a cotton belt)
- No external switches to allow flour entry & subsequent damage
- Allows easy access in folded position to conveyor drive-rollers for cleaning (unlike other sheeters)
- Poor cleaning enables dough build up on the rollers causing a bump under the sheeting belt, this can catch on the scrapers thus ripping the belt.

Specifications

Model	Power (kW)	Voltage (V)	Thickness (mm)	Roll Size (mm)	Belt Size (mm)	Net Weight (kg)	Dimensions (mm)
LSP530B	0.75	220	1-50mm	71x515	500x2000	220	945x2680x1270
LSP630B	0.75	220	1-50mm	71x600	585x2800	260	1040x3480x1270

Specifications

Model	Power (kW)	Voltage (V)	Thickness (mm)	Roll Size (mm)	Belt Size (mm)	Net Weight (kg)	Dimensions (mm)
TSP450B	0.56	220	1-40mm	88x450	430x1700	117	820x1770x620
TSP520B	0.56	220	1-40mm	88x520	500x2000	125	880x2080x620
LSP520R	0.56	220	1-40mm	88x520	500x2160	190	880x2550x1180
LSP650R	0.72	220	1-40mm	88x650	630x2400	225	1100x2950x1180

Pizza Dough Roller

Product Description

- Only 3 seconds per pizza base.
- Thickness adjustment range from 1 to 4 mm.
- Dough Rollers are a must for any busy pizzeria or bakery that makes pies, pizzas or calzones.
- Eliminate the tedious process of manually rolling out dough by using an automatic dough roller that will yield perfect, consistent results every time.
- The simplicity of the machines means that untrained employees can create upwards of 250 crusts per hour of uniform thickness and shape
- Two pairs of adjustable rollers,to get a sheet of dough as many milimeres thick as you like,and for obtaining a round sheet
- A system of lower rollers and an idle roller favour the process of putting the dough into the machine
- Structure fully made of stainless steel and food safe resin roller,meet health and safety regulations.
- Designed to cold work the dough so as not to alter it's characteristics.

APD-40
CE

APD-30
CE

APD-40E
CE

Specifications

Model	Power (kW)	Voltage (V)	Pizza Diameter (cm)	Maximum Capacity	Net Weight (kg)	Dimensions (mm)
APD-30	0.37	220	10 to 30		33	340x505x700
APD-40	0.45	220	10 to 40	20~700g for pizza base 20~1400g for dough presser	40	480x560x700
APD-40E	0.37	220	10 to 40		38	370x565x715

Bread Slicer

Product Description

The bread slicer is a high-performance machine that takes up very litle counter space and is perfect for bakeries, specialty sandwich stores, hotels, cafes and trendy bread joints.

- Bread Width: 375mm max
- Bread Height: 14.5mm max
- Capacity: 240 breads per hour, Can cut 31/39 pcs 12mm thickness breads One time
- Optional blade distance. 31D: 10-30mm; 39D: 12mm/15mm

Specifications

Model	Power (kW)	Voltage (V)	Number of Bread (pcs)	Bread Diameter (mm)	Net Weight (kg)	Dimensions (mm)
CG-31D	0.2	220	31	150x375	70	630x630x685
CG-39D	0.2	220	39	150x475	80	675x630x740

Multifunctional Filling Dispenser

Product Description

- The Multifunctional Filling Dispenser is an innovative and advanced equipment that can automatically pour accurate quantities of semi fluid materials.
- It can also be used to inject fillings into breads, cakes, cream puffs, and other pastries.
- This machine is suitable for large food factories, bakery chains, and even hotel pastry kitchens.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
CG-23	0.25	220	6.5	7.5	445x320x445

Dumpling Machine

Features

- This machine has the characteristics of small size, simple operation and convenient maintenance.
- The parts in contact with food are made of stainless steel, which meet the food processing hygiene requirements.
- It is suitable for processing all kinds of meat fillings, meat and vegetable fillings and other similar fillings with hotels, restaurants, canteens and small food processing enterprises.
- The dough thickness can be adjusted, the filling amount can be adjusted, the surface speed can be adjusted, and the forming head can be easily replaced.
- The dough thickness can be adjusted, the filling amount can be adjusted, the surface speed can be adjusted, and the forming head can be easily replaced.

Specifications

Model	Power (kW)	Voltage (V)	Productivity (pcs/h)	Dumpling Weight (g)	Net Weight (kg)	Dimensions (mm)
DP60	0.55	220	3600	11~12	53	500x240x550

Dumpling Machine

Features

- The machine has a compact structure and easy operation.
- The Thickness of the dough and the amount of filling can be adjusted.
- This machine adopts a new transmission principle, maintains the performance parameters and traditional contour shapes of series products, and adopts a full stainless steel appearance design.

Specifications

Model	Power (kW)	Voltage (V)	Productivity (pcs/h)	Dumpling Weight (g)	Net Weight (kg)	Dimensions (mm)
DP120	1.5	220	7200	16~18	160	900x470x1150

Dumpling Machine

Features

- The Main part of this machine are all made of stainless steel,and the conveying surface and forming parts adopt square bonding technology.
- The thickness and thickness of dumpling made by the machine can be adjusted.
- The appearance of the product its beautiful,its conveyor belt dumpling machine.

Specifications

Model	Power (kW)	Voltage (V)	Productivity (pcs/h)	Dumpling Weight (g)	Net Weight (kg)	Dimensions (mm)
DP135	1.5	220	8100	14~16	160	990x470x1150

Dumpling Machine

Features

- This machine is a high-efficiency dumpling machine , its human-machine interface.
- The forming noodle-feeding and filling adopt stepless speed change,which has a wide range of applications and is suitable for infustrial production.
- This machine can continuously produce various dumplings with mixed meat and meat vegetables.
- The thickess of the dumplings, the size of the filling, and the speed at which the dumplings are made can be adjusted.
- The machine can also make 90-120 grams of rice dumpling(dish dumpling, chives boxes),4 grams-32 grams of dumpling, spring rolls, wonton dumpling, small curry corner, medium curry corner, and large curry corner products.

Specifications

Model	Power (kW)	Voltage (V)	Productivity (pcs/h)	Dumpling Weight (g)	Net Weight (kg)	Dimensions (mm)
DP200	1.68	220	360-12000	14~15	220	1005x520x1540

Safety Button
ON-OFF Button
Speed Switch
Lock Button

Clockwise to tighten
Counter-clockwise to loosen

PM Power Mixer CE
Features

- A lowered short ventilation slot and short spacing design is beneficial for water proofing and prevents foreign items from entering.
- Press on protect button can avoid the wrong operation effectively.
- Continuous operation is secured with a locking press button.
- Detaching the mixer is also made easy with a screw-type connection design.
- Permanent magnet DC motor with high efficiency ratio,small size, light weight and long operating life.
- Handle designed for easy grip and effortless use.
- The foot, blades and tube can all be taken apart for cleaning to ensure perfect hygiene.
- The tube, bell and blades are made from Stainless steel to ensure a longer life span.
- The model names that include T also possess a variable speed button that is positioned at the top of the appliance for ease of visibility and easier adjustment.

PM Power Mixer

Features

- Ergonomic one-handle operation
- Wall mount included for easy storage
- Speed 12000 r/min, suitable for all kinds of vegetables, eggs, ice, etc.

350 Series Blade   **500/750 Series Blade**

300mm B1
377mm A
450mm B
530mm C
D

PM-350 Series N.W: 0.85kg
PM-500A/B/C
PM-750A/B/C
PM-500TA/B/C/D
PM-750TA/B/C/D
N.W: 0.9kg
N.W: 1.0kg
N.W: 1.1kg
Optional Accessories
N.W: 1.0kg

Note:PM-500T-A, PM-500T-B, PM-500T-C, PM-500T-AD, PM-500T-BD, PM-750T-AD, PM-750T-BD, PM-750T-CD with speed Switch

Model	Voltage (V)	Power (W)	Mixing Speed (r/min)	Net Weight (kg)
PM-350B	220	370	12000	1.8
PM-350WLB	220	370	3000~12000	1.8
PM-500A/B/C	220	550	12000	4
PM-500T-A/B/C	220	550	3800~12000	4
PM-500T-AD/BD/CD	220	550	3800~12000	6
PM-750A/B/C	220	750	12000	4
PM-750T-A/B/C	220	750	3800~12000	4
PM-750T-AD/BD/CD	220	750	3800~12000	6

Dough Press Machine

Features

- Easy operation with an on/off button
- Easy to clean and is heavy duty
- The thickness of the dough can be easily adjusted to your needs.
- Made from high quality stainless steel.
- High productivity and a low energy cost.

Model	Voltage	Power	Thickness	Slice width	Net Weight	Dimension
MT25I	220V	0.37kW	0~7mm	210mm	32kg	330x250x320mm

Noodle Machine

Features

- Chain driving, efficient and quiet.
- Magnetic control switch, safe and stable.
- The roller is processed by external grinding, lasting and durable.
- The roller is made of 304 stainless steel to prevent from rusty
- Vertical plate is made of cast iron, stable and strong.
- National standard copper 1uire motor, stable and durabl ︐
- The body iis made of mirror stainless steel, high class and luxury.
  Material of Fuselage: Model with S: Stainless steel, model without S: Painted

Model	Voltage	Power	Roller Speed	Roller Length	Capacity	Net Weight	Dimension
MT25	220V	1.1kW	69r/min	190mm	20-30kg	69kg	390x330x860mm
MT30	220V	1.5kW	69r/min	240mm	30-35kg	74kg	440x330x860mm
MT35	220V	2.2kW	69r/min	290mm	35-40kg	79kg	490x330x860mm
MT25S	220V	1.1kW	69r/min	190mm	20-30kg	69kg	390x330x860mm
MT30S	220V	1.5kW	69r/min	240mm	30-35kg	74kg	440x330x860mm
MT35S	220V	2.2kW	69r/min	290mm	35-40kg	79kg	490x330x860mm

Dough Press Machine

Features

- Chain driving, efficient and quiet.
- Magnetic control switch, safe and stable.
- The roller is processed by external grinding, lasting and durable.
- Non-slip mat, shockproof and waterproof.
- Vertical plate is made of cast iron, stable and strong.
- National standard copper 1uire motor, stable and durable

Model	Voltage	Power	Roller Speed	Roller Length	Capacity	Net Weight	Dimension
MTS300	220V	1.5kW	69r/min	290mm	35-40kg	68kg	480x290x800mm
MTS400	220V	.2kW	69r/min	340mm	40-45kg	68kg	530x290x800mm

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FOOD PREPARATION
Fresh Meat Slicer and Cutter

FOOD PREPARATION
Meat Mincer

LINKRICH

Fresh Meat Slicer and Cutter

Features

◆ Machine body is made of thicken stainless steel, with surface brushed
◆ treatment.
◆ Imported blade, sharp and wearable.
◆ Double cutter design, makes meat thickness comes out evenly.
◆ Protective cover design for safety protection.
◆ Copper turbine, long-lasting wearable.
◆ Slice thickness can be adjusted by changing the baldes set.
  National standard copper wire motor, stable and durable.

Model	Voltage	Power	Cutting Thickness	Output	Net Weight	Dimension
TQ250	220V	600W	3mm	250kg/h	35kg	350x480x500mm
TQ500	220V	1.1kW	3mm	500kg/h	39kg	350x510x500mm

Fresh Meat Slicer and Cutter

Features

◆ Machine body is made of thicken stainless steel , with surface brushed treatment.
◆ Imported blade, sharp and wearable.
◆ Double cutter design, makes meat thickness comes out evenly.
◆ Protective cover design for safety protection.
◆ Belt driving, wearble and quiet.
◆ Slice thickness can be adjusted by changing the baldes set.
◆ National standard copper v,ire motor, stable and durable.

Model	Voltage	Power	Cutting Thickness	Output	Net Weight	Dimension
TQ600	220V	750W	3mm	600kg/h	38kg	280x500x800mm

Fresh Meat Slicer and Cutter

Features

● Machine body is made of thicken stainless steel , with surface brushed treatment.
● Imported blade, sharp and wearable.
● Double cutter design, makes meat thickness comes out evenly.
● Protective cover design for safety protection.
● Belt driving, wearble and quiet.
● Slice thickness can be adjusted by changing the baldes set.
● National standard copper v,ire motor, stable and durable.

Model	Voltage	Power	Cutting Thickness	Output	Net Weight	Dimension
TQA800	220V	750Wx2	5mm	800kg/h	125kg	650x600x820mm

Countertop Stainless Steel Meat Mincer

Features

◆ Ideal for small butcher shops,delis and restaurants.
◆ Includes replacement knife,plastic pusher,meat tray,grinder plates.
◆ Using a low speed and high torque process, the food retains all of its nutrients after it has been processed.
◆ The head and body structures are separate, allowing for a much easier clean and safer product to the customer's health.
◆ Copper gear-driven transmission, making it incredibly durable.

CE

Specifications

Model	Voltage (V)	Power (kW)	Production Capacity (kg/h)	Net Weight (kg)	Dimensions (mm)
TD-12	220	0.55	62	29	400x270x500

Countertop Stainless Steel Meat Mincer

Features

● Ideal for small butcher shops,delis and restaurants.
● Includes replacement knife,plastic pusher,meat tray,grinder plates.
● Using a low speed and high torque process, the food retains all of its nutrients after it has been processed.
● The head and body structures are separate, allowing for a much easier clean and safer product to the customer's health.
● Copper gear-driven transmission, making it incredibly durable.

CE

Specifications

Model	Voltage (V)	Power (kW)	Production Capacity (kg/h)	Net Weight (kg)	Dimensions (mm)
TD-22	220	0.75	100	32	460x280x530

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Meat Mincer

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Meat Mincer

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FOOD MACHINE
Baking With Passion

Stainless Steel Meat Mincer

Features

- Ideal for small butcher shops,delis and restaurants.
- Includes replacement knife,plastic pusher,meat tray,grinder plates.
- Using a low speed and high torque process, the food retains all of its nutrients after it has been processed.
- The head and body structures are separate, allowing for a much easier clean and safer product to the customer's ealth.
- Copper gear-driven transmission, making it incredibly durable.

Specifications

Model	Voltage (V)	Power (kW)	Production Capacity (kg/h)	Net Weight (kg)	Dimensions (mm)
TT-12G	220	0.75	120	35	456x290x490
TT-22G	220	1.1	220	38	458x290x490
TT-32G	220	2.2	320	52	524x298x541

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Specifications

Model	Voltage (V)	Power (kW)	Production Capacity (kg/h)	Net Weight (kg)	Dimensions (mm)
TT-12E	220	0.75	120	28	495x255x485
TT-22E	220	1.1	220	35	515x265x485

Countertop Stainless Steel Meat Mincer

Features

- Ideal for small butcher shops,delis and restaurants.
- This compact-design chopper can be fed at a rapid pace with continuous chopping action.
- This Chopper has a fresh meat capacity of 320kg per hour.
- Includes replacement knife,plastic pusher,meat tray,grinder plates.
- Using a low speed and high torque process, the food retains all of its nutrients after it has been processed.
- The head and body structures are separate, allowing for a much easier clean and safer product to the customer's health.
- Copper gear-driven transmission, making it incredibly durable.
- All food contact surface are easily cleanable.

Specifications

Model	Voltage (V)	Power (kW)	Production Capacity (kg/h)	Net Weight (kg)	Dimensions (mm)
TT-32E	220/380V	2.2	320	80	735x380x500

Standing Stainless Steel Meat Mincer

Features

- Ideal for small butcher shops,delis and restaurants.
- This compact-design chopper can be fed at a rapid pace with continuous chopping action.
- This Chopper has a fresh meat capacity of TC-42AE 600kg per hour and TC-52AE 1200kg per hour.
- Includes replacement knife,plastic pusher,meat tray,grinder plates.
- Using a low speed and high torque process, the food retains all of its nutrients after it has been processed.
- The head and body structures are separate, allowing for a much easier clean and safer product to the customer's health.
- Copper gear-driven transmission, making it incredibly durable.
- All food contact surface are easily cleanable.

Specifications

Model	Voltage (V)	Power (kW)	Production Capacity (kg/h)	Net Weight (kg)	Dimensions (mm)
TC-42AE	380	4	600	158	1095x535x955
TC-52AE	380	5.5	1200	285	1240x630x1080

Meatball Beater

Meatball Beater

Features

- Reasonable design, convenient operation and high effciency
- In line with national health requirements parts are made of stainless steel or electrplating.
- Suitable for restaurants, shops, factories.

LR-ER

LR-R

Specifications

Model	Voltage (V)	Power (kW)	Woring Effciency (kg/times)	Net Weight (kg)	Dimensions (mm)
LR-18R/18ER	220	1.1	2	23	320x320x820
LR-20R/20ER	220	1.5	2.5	25	320x350x820
LR-22R/22ER	220	2.2	3	30	370x390x830
LR-24R/24ER	220	3	3.5	35	370x420x830
LR-30R	220	3	8	50	460x410x860

Fish Meat Picker

Features

- Can use for pick fish, crab and shrimp meat.
- The machine made of 304 stainless steel, which is meet the food requirment.
- Powerful motor ensures efficient production and large output.

Specifications

Model	Voltage (V)	Power (kW)	Yield (kg/h)	Belt Thickness (mm)	Belt Length (mm)	Diameter (mm)	Net Weight (kg)	Dimensions (mm)
LR-150M	220	2.2/1.5	180	20	1240	2.7/3/3.2	180	850x700x900
LR-200M	220	2.2/1.5	250	20	1470	2.7/3/3.2	240	940x800x930
LR-300M	220	3	500	20	1470	2.7/3/3.2	280	1100x700x930
LR-350M	220	7.5	1500	20	250	2.7/3/3.2	750	1300x1000x1050

Meatballs Forming Machines

Features

- The machine made of stainless steel and the meatball it formed with copper ring, more hygienic and durable.
- Easy for operation, efficient production and large output.
- The Mold specification its φ18mm/φ22mm/φ26mm, Also φ 11mm and φ36mm can be customized.

LR-280T

LR-280L

Specifications

Model	Voltage (V)	Power (kW)	Woring Effciency (pcs/min)	Net Weight (kg)	Dimensions (mm)
LR-280T	220/380	1.1	280~300	70	420x360x820
LR-280L	220/380	1.1	280~300	80	750x450x1230

Commercial Manual Hamburger Patty Press

Patty Press Manually Operated, Single Burger Molds

Features

- WF-A is anodized aluminum base and stainless steel bowls offer a durable, heavy-duty construction,designed for high-volume use.
- This patty press is controlled with a simple, single-level press handle for easy operation.
- Its compact, ergonomic design makes this ideal for storage and saving essential counter space.
- Non-skid feet ensure that your press stays in place throughout all day use.
- Aids in portion control to increase yield and decrease waste
- Stainless steel bowls and press plate
- Heavy-duty, single-level press handle
- Detachable paper holder
- Compact ergonomic design

Paper tray

Pedestal

Non-slip rubber handle

Pressure plate

Food tray

Push rod

Non-slip rubber feet

Specifications

Model	Patty.Dia (mm)	Patty.Height (mm)	Net Weight (kg)	Dimensions (mm)
WF-A100	115	35	5.2	275x230x300
WF-A130	135	35	5.8	275x230x300

Manual Sausage Stuffer
Features

◆ Durable and heat free operation.
◆ Includes four stuffing funnel sizes(16mm/22mm/32mm/38mm).
◆ Vertical design saves countertop space.
◆ For Maximum performance, this sausage stuffer boasts an enclosed two speed gearing to drive the piston and a pressure release valve.
◆ It's good Ideal for all kinds of kitchen.

Specifications

Model	Capacity (L)	Bowl Size (mm)	Net Weight (kg)	Dimensions (mm)
TV-3L	3.5	200x149	3	320x280x520
TV-5L	5.5	320x149	5	320x280x620
TV-7L	7.9	450x149	7	320x280x760
TV-10L	11	325x219	22	320x420x640
TV-15L	15	405x219	24	320x420x760

Manual Sausage Stuffer
Features

● Manual horizontal enema machine series, double speed design, each model are made of high quality stainless steel material.
● The shell integration, steel gear drive, sturdy and durable. The size of gear shaft and the driving rack of high surface electroplating food grade chromium.
● Two gear seat(cast aluminum and cast iron) as you choose.
● The integration of a material barrel, to make food more health.

Specifications

Model	Capacity (L)	Bowl Size (mm)	Net Weight (kg)	Dimensions (mm)
HV-3L	3.5	200x149	9	400x200x158
HV-5L	5.5	320x149	11	520x200x158
HV-7L	7.9	450x149	13	650x200x158

Electric Sausage Stuffer
Features

◆ Durable and heat free operation.
◆ Vertical design saves countertop space.
◆ For Maximum performance, this sausage stuffer boasts an enclosed two speed gearing to drive the piston and a pressure release valve.
◆ It's good Ideal for all kinds of kitchen.

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
TE-10L	220	0.12	10	40	320x420x670
TE-15L	220	0.12	15	42	320x420x800
TE-20L	220	0.25	20	46	330x440x800
TE-25L	220	0.25	25	50	330x440x900
TE-30L	220	0.25	30	55	330x440x990

Hydraulic Sausage Stuffer
Features

● Oil system lifting sausage up and down, low noise and high efficiency.
● Mobile body ensure greater applicability.
● Motor housing is completely enclosed and a tube is supplied to cover the gear bar when in operation or for storage.
● Work at your comfort level,Use a slower speed for snack sticks to you don't have casing blowouts.
● A faster speed can be used for larger size casings.

Knee-switch

Specifications

Model	Voltage (V)	Power (kW)	Bowl Dia (mm)	Bowl Volume (L)	Productivity (kg/h)	Net Weight (kg)	
SF-150	220	0.55	φ200	15	300	125	600x400x1240
SF-260	220	0.75	φ260	26	400	150	640x485x1240
SF-350	220	1.1	φ320	35	600	175	735x560x1240

LINKRICH

FOOD PREPARATION
Bone Saw Machine

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FOOD MACHINE
Baking With Passion

J Bone Saw Machine

Features

- The saw blade is made solid steel, making it firm and durable.
- The bench is made of high quality stainless steel, confirms to the international sanitation requirements.
- Ideal for cutting fresh meat or frozen meat,-bones, fish etc in butcher shops,clubs,hotels and restaurants.
- With safty lock, when the machine outer covering open,will automatically switch off.
- The whole body is made of aluminum,and the parts in touch with food are made of high quality stainless steel.
- Efficient, runs steadily, easily operated and easy to clean.

Aluminium Alloy

J-210N
J-310N

J-210   **J-310**

Specifications

Model	Power (kW)	Voltage (V)	Cutting Thickness (mm)	Cutting Height (mm)	Rotational Speed (r/min)	Length of saw blade (mm)	Thickness of the saw blade (mm)	Size of the bench (mm)	Net Weight (kg)	Dimensions (mm)
J-210	0.65	220	5~155	0~180	1420	1650	0.5	500x380	41	520x470x820
J-210N	0.65	220	5~155	0~180	1420	1650	0.5	500x380	40.6	520x470x820
J-310	1.1	220	5~180	0~260	1420	2000	0.5	560x425	70	590x570x1040
J-310N	1.2	220	5~180	0~260	1420	2000	0.5	560x425	63	590x570x1040

J Bone Saw Machine   Aluminium Alloy

Features

- The saw blade is made solid steel, making it firm and durable. The bench is made of high quality stainless steel, confirms
- to the international sanitation requirements. Ideal for cutting fresh meat or frozen meat,bones, fish etc in butcher shops,clubs,hotels and restaurants.
- With safty lock, when the machine outer covering open,will automatically switch off.
- The whole body is made of aluminum,and the parts in touch with food are made of high quality stainless steel.
- Efficient, runs steadily, easily operated and easy to clean.
-

Specifications

Model	Power (kW)	Voltage (V)	Cutting Thickness (mm)	Cutting Height (mm)	Rotational Speed (r/min)	Length of saw blade (mm)	Thickness of the saw blade (mm)	Size of the bench (mm)	Net Weight (kg)	Dimensions (mm)
J-380	1.1	380	5~260	0~270	1420	2490	0.5	440x340	142	930x770x1570
J-410	2.2	380	5~350	0~300	960	3460	0.5	450x580	256	1270x1020x1720

Bone Saw Machine   Stainless Steel

Features

- Suitable for cutting through various meat bones, frozen meat, poultry and fish with ease.
- Stainless steel sliding table and fence components.
- Built-in grinder makes processing fast and easy.
- Has a front access panel for easy clean up.
- The upright design takes up less room.

Specifications

Model	Voltage (V)	Power (kW)	Commodity Height(mm)	Belt Wheel Dia.(mm)	Blade Speed (m/s)	Length of saw blade (mm)	Table Dimensions (mm)	Net Weight (kg)	Dimensions (mm)
JG210C	220	1.1	225/189	210	15	1650	600x415	52	620x505x945

Bone Saw Machine Stainless Steel

Features

- Suitable for cutting through various meat bones, frozen meat, poultry and fish with ease.
- Stainless steel sliding table and fence components.
- Built-in grinder makes processing fast and easy.
- Has a front access panel for easy clean up.
- The upright design takes up less room.

Specifications

Model	Voltage (V)	Power (kW)	Commodity Height(mm)	Belt Wheel Dia.(mm)	Blade Speed (m/s)	Length of saw blade (mm)	Table Dimensions (mm)	Net Weight (kg)	Dimensions (mm)
JG310C	220	1.5	440/275	300	22	2580	800x570	130	820x770x1700
JG410C	220	2.2	465/370	400	34	3172	880x760	171	900x960x1845
JG510C	220	2.2	565/370	400	34	3370	880x760	178	900x960x1935

Bone Saw Machine Spray Painting

Features

- Suitable for cutting through various meat bones, frozen meat, poultry and fish with ease.
- Stainless steel sliding table and fence components.
- Built-in grinder makes processing fast and easy.
- Has a front access panel for easy clean up.
- The upright design takes up less room.

Specifications

Model	Voltage (V)	Power (kW)	Commodity Height(mm)	Belt Wheel Dia.(mm)	Blade Speed (m/s)	Length of saw blade (mm)	Table Dimensions (mm)	Net Weight (kg)	Dimensions (mm)
JG210CA	220	1.1	225/192	210	15	1650	500x400	46	565x505x910
JG280CA	220	1.1	315/192	210	15	1830	500x400	48	565x605x1000

Bone Saw Machine Spray Painting

Features

- Suitable for cutting through various meat bones, frozen meat, poultry and fish with ease.
- Stainless steel sliding table and fence components.
- Built-in grinder makes processing fast and easy.
- Has a front access panel for easy clean up.
- The upright design takes up less room.

Specifications

Model	Voltage (V)	Power (kW)	Commodity Height(mm)	Belt Wheel Dia.(mm)	Blade Speed (m/s)	Length of saw blade (mm)	Table Dimensions (mm)	Net Weight (kg)	Dimensions (mm)
JG310CA	220	1.5	380/250	260	15	2218	700x550	87	740x695x1545

Bone Saw Machine Spray Painting

Features

- Suitable for cutting through various meat bones, frozen meat, poultry and fish with ease.
- Stainless steel sliding table and fence components.
- Built-in grinder makes processing fast and easy.
- Has a front access panel for easy clean up.
- The upright design takes up less room.

Specifications

Model	Voltage (V)	Power (kW)	Commodity Height(mm)	Belt Wheel Dia.(mm)	Blade Speed (m/s)	Length of saw blade (mm)	Table Dimensions (mm)	Net Weight (kg)	Dimensions (mm)
JG360CA	220	1.5	440/280	300	22	2580	800x570	140	820x770x1700

Designs and specifications may be subject to change without notice

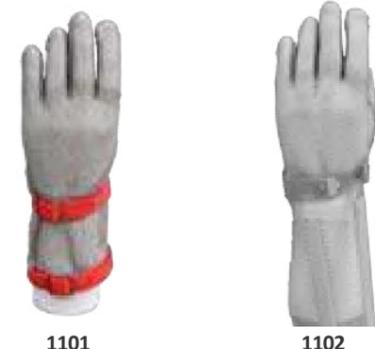Designs and specifications may be subject to change without notice

Five Finger Plastic Strap Metal Mesh Glove

Important Notice:

1. DO NOT wear the gloves while operating power rotating machine. Protection against injuries cannot be guaranteed when working with power driven blades/knives/saws or similar tools. The gloves provide no protection against chain saws.

2. For saw and knife blades have a tooth height of more than 1mm, no protection is guaranteed.

3. The gloves must have a comfortable secure fit. Over hanging chain nail can pulled into the machine which causes serious injuries . If the size is not suitable, please return and replace it.

4. It is beter to wear a coton glove in cold or humid conditions.

5. Avoid contact with electricity when wearing gloves.

6. Discard and replace the gloves if they become damaged.

Middle Finger Length

Hand Width
Circumference

Hand Length
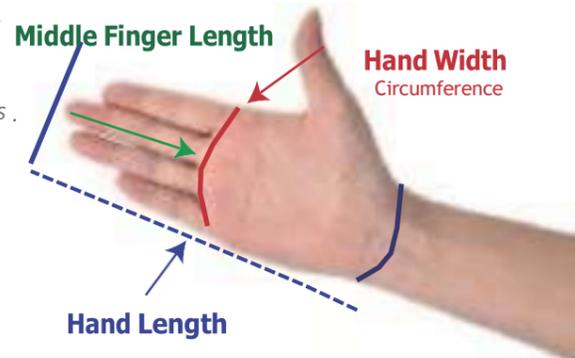
Model	Belt
5101	Nylon
5102	S/S

5101 **5102**

1101 **1102**

Model	Belt	Sleeve Size
1101	Nylon	8cm, 15cm, 19cm, 22cm
1201	S/S	8cm, 15cm, 19cm, 22cm

Nylon belt:
Equipped with metal adjustment button design, adapt to different hand circumference, wear soft and comfortable, not easy to fatigue
S/S Belt:
Stainless steel hook wrist strap is all metal structure, rust and corrosion resistant, easy to clean and disinfected, more suitable for slaughter industry, especially aquaculture industry

Size Chart

Belt Color						
Size	XXS	XS	S	M	L	XL
Palm Length(mm)	210	225	235	245	255	260
Plam Width(mm)	105	110	120	125	130	135

Semi-automatic Meat Slicer

Features

- It can widely used to cut fresh meat, frozen meat, cheese. For the straight knife can only be used to cut fresh meat and cheese. The oblique knife can cut frozen meat and cheese.
- It's suited to large restaurants, supermarkets,delica-tessens and butcher shops where high volume slicing is required for different varieties of meats.
- Manufactured from anodized aluminium with clean lines, the machine features a built-in sharpening head and blade ring-guard.
- With sharpener, which helps to use more convennient.

RoHS

SL-195ES-6
CE

SL-195ES-6N

Specifications

Model	Power (kW)	Voltage (V)	Diameter (mm)	Max Slicing Size (mm)	Slicing Thickness(mm)	Net Weight (kg)	Dimensions (mm)
SL-195ES-6	0.18	220	195	120x115	0~12	12.5	390x360x320
SL-195ES-6N	0.2	220	195	160x150	0~12	12.7	390x360x320

Semi-automatic Meat Slicer

Features

- It can widely used to cut fresh meat, frozen meat, cheese. For the straight knife can only be used to cut fresh meat and cheese. The oblique knife can cut frozen meat and cheese.
- It's suited to large restaurants, supermarkets,delica-tessens and butcher shops where high volume slicing is required for different varieties of meats.
- Manufactured from anodized aluminium with clean lines, the machine features a built-in sharpening head and blade ring-guard.
- With sharpener, which helps to use more convennient.

RoHS

SL-220ES-8
CE (ETL)

SL-220ES-8N

Specifications

Model	Power (kW)	Voltage (V)	Diameter (mm)	Max Slicing Size (mm)	Slicing Thickness(mm)	Net Weight (kg)	Dimensions (mm)
SL-220ES-8	0.32	220	220	125x125	0~12	14	430x380x350
SL-220ES-8N	0.28	220	220	180x180	0~12	14.2	440x380x340

Semi-automatic Meat Slicer

Features

- It can widely used to cut fresh meat, frozen meat, cheese. For the straight knife can only be used to cut fresh meat and cheese. The oblique knife can cut frozen meat and cheese.
- It's suited to large restaurants, supermarkets, delicatessens and butcher shops where high volume slicing is required for different varieties of meats.
- Manufactured from anodized aluminium with clean lines, the machine features a built-in sharpening head and blade ring-guard.
- With sharpener, which helps to use more convennient.
- The model with A, has three safety locks to protect the users.

SL-250ES-10
SL-250ES-10A

SL-250ES-10N

Specifications

Model	Power (kW)	Voltage (V)	Diameter (mm)	Max Slicing Size (mm)	Slicing Thickness(mm)	Net Weight (kg)	Dimensions (mm)
SL-250ES-10	0.32	220	250	160x150	0~12	16	480x370x360
SL-250ES-10A	0.32	220	250	160x150	0~12	16	480x370x360
SL-250ES-10N	0.32	220	250	160x150	0~12	16.8	490x390x380

Semi-automatic Meat Slicer

Features

- It can widely used to cut fresh meat, frozen meat, cheese. For the straight knife can only be used to cut fresh meat and cheese. The oblique knife can cut frozen meat and cheese.
- It's suited to large restaurants, supermarkets, delicatessens and butcher shops where high volume slicing is required for different varieties of meats.
- Manufactured from anodized aluminium with clean lines, the machine features a built-in sharpening head and blade ring-guard.
- With sharpener, which helps to use more convennient.
- The model with A, has three safety locks to protect the users.
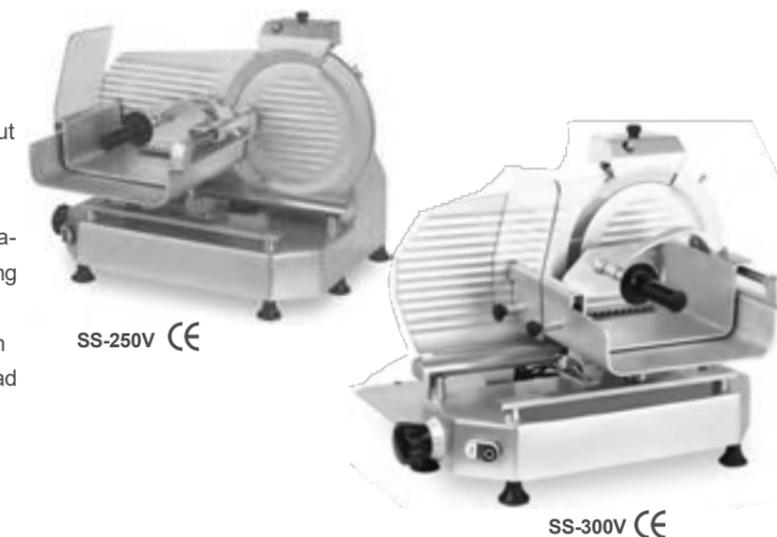
SL-300ES-12
SL-300ES-12A

SL-300ES-12N

Specifications

Model	Power (kW)	Voltage (V)	Diameter (mm)	Max Slicing Size (mm)	Slicing Thickness(mm)	Net Weight (kg)	Dimensions (mm)
SL-300ES-12	0.42	220	300	180x180	0~15	24.5	530x460x460
SL-300ES-12A	0.42	220	300	180x180	0~15	24.5	530x460x460
SL-300ES-12N	0.42	220	300	180x180	0~15	26.3	600x430x460

Semi-automatic Meat Slicer

Features

- It can widely used to cut fresh meat, frozen meat, cheese. For the straight knife can only be used to cut fresh meat and cheese. The oblique knife can cut frozen meat and cheese.
- It's suited to large restaurants, supermarkets, delicatessens and butcher shops where high volume slicing is required for different varieties of meats.
- Manufactured from anodized aluminium with clean lines, the machine features a built-in sharpening head and blade ring-guard.
- With sharpener, which helps to use more convennient.

SS-250V

SS-300V

Specifications

Model	Power (kW)	Voltage (V)	Diameter (mm)	Max Slicing Size (mm)	Slicing Thickness(mm)	Net Weight (kg)	Dimensions (mm)
SS-250V	0.12	220	250	180x280	0~14	21	490x470x480
SS-300V	0.18	220	300	250x310	0~16	35	635x600x495

Semi-automatic Meat Slicer

Features

- It can widely used to cut fresh meat, frozen meat, cheese. For the straight knife can only be used to cut fresh meat and cheese. The oblique knife can cut frozen meat and cheese.
- It's suited to large restaurants, supermarkets, delicatessens and butcher shops where high volume slicing is required for different varieties of meats.
- Manufactured from anodized aluminium with clean lines, the machine features a built-in sharpening head and blade ring-guard.
- With sharpener, which helps to use more convennient.

SS-300C(12'')

SL-300B

Specifications

Model	Power (kW)	Voltage (V)	Diameter (mm)	Max Slicing Size (mm)	Slicing Thickness(mm)	Net Weight (kg)	Dimensions (mm)
SL-300C(12'')	0.42	220	300	230x160	0~12	41	640x600x650
SL-300B	0.42	220	300	230x160	0~15	68	640x600x750

Automatic Meat Slicer

Features

◆ It can widely used to cut fresh meat, frozen meat, cheese. For the straight knife can only be used to cut fresh meat and cheese. The oblique knife can cut frozen meat and cheese.

◆ It's suited to large restaurants, supermarkets,delicatessens and butcher shops where high volume slicing is required for different varieties of meats.

◆ Manufactured from anodized aluminium with clean lines, the machine features a built-in sharpening head and blade ring-guard.

◆ With sharpener, which helps to use more convennient.

Specifications

Model	Power (kW)	Voltage (V)	Diameter (mm)	Max Slicing Size (mm)	Slicing Thickness(mm)	Net Weight (kg)	Dimensions (mm)
SL-300E(12")	0.42	220	195	230x160	0~15	47	600x540x680

Automatic Meat Slicer

Features

● It can widely used to cut fresh meat, frozen meat, cheese. For the straight knife can only be used to cut fresh meat and cheese. The oblique knife can cut frozen meat and cheese.

● It's suited to large restaurants, supermarkets,delicatessens and butcher shops where high volume slicing is required for different varieties of meats.

● Manufactured from anodized aluminium with clean lines, the machine features a built-in sharpening head and blade ring-guard.

● With sharpener, which helps to use more convennient.

Specifications

Model	Power (kW)	Voltage (V)	Diameter (mm)	Slicing Thickness(mm)	Net Weight (kg)	Dimensions (mm)
SL-350B	0.75	220/380	350	0~18	228	1000x750x1450

Vegetable Preparation Machines CE

Features

◆ For safety, the motor stops when the attached pusher is opened more than 12" above the opening.

◆ A powerful 750W motor, a large feed entrance for mass food preparation and a functional vegetable cutter.

◆ Good looking with a compact design, the construction is made from a special alloy of aluminum and magnesium in accordance with health regulation standards.

◆ Multi-purpose multifunctional vegetable cutter: slicing, grating, shredding and cutting into chips or cubes of all sizes.

◆ High capability, versatile choice, work smoothly and low noise.

◆ Attachment:5 different disc. Blades Spec. For Slicing: SP002/SP004; For Grater: G003/G005/G007.

Heavy Duty Electric multifunction vegetable cutter.

	VC65MS	VC60MS
Voltage	220V	220V
Power	750W	550W
Blade Speed	329r/min	329r/min
Blade Pia	205mm	205mm
Output	≥180kg/h	≥150kg/h
Feeding Inlet Size	180x169mm	175x75mm
G.W/N.W	30/26	29/25
Dimension	650x320x540mm	650x320x535mm

Blades

For Grater

G002	G003	G005	G007	G010

For Slicing(Plastic) | **For French Fries** | **For Dicing**

SP002	SP004	FS808 FS100	DS1000/DS2000 DS888/DS140

For Slicing(Aluminium)

SA002	SA004	SA006	SA008 SA010//SA014	J303/J404

For Grater

MODEL	G002	G003	G005	G007	G010	J303/404
Specification	2mm	3mm	4.5mm	7mm	10mm	3x3mm/4x4mm

For Slicing

MODEL	SP002	SP004	SA002	SA004	SA006	SA008/SA100/SA014
Specification	2mm	4mm	2mm	4mm	6mm	8mm/10mm/14mm

For Dicing   For French Fries

MODEL	SA008/SA010/SA014	DS888/DS1000	DS140/DS2000	SA008/SA010	FS808/FS100
Specification	8mm 10mm/14mm	8x8x8mm 10x10x10mm	14x14x14mm 20x20x20mm	8mm 10mm	8x8mm 10x10mm

Heavy Duty Combination Processor

LCD Control Panel

- Strong and robust casting aluminum housing.
- Very powerful and ventilated motor.
- Detachable blades and discs>
- Adjustable speeds control and pulse function.
- Safety micro-switch included.
- Transparent lid with opening to add ingredients during operation.
- Scraper accessory ensures a perfect result.
- The machine is designed and produced according to international standards for safety and hygiene.

CB5S(5L)
CB8S(8L)

Specifications

Model	Power (kW)	Voltage (V)	Speed (rpm)	Net Weight (kg)	Dimensions (mm)
LR-MFC70MF	1.5	220	500-3000	27.3/31.5	540x410x735

Vegetable Cutter Machine

- Stainless steel bowl and body
- Smooth S shape blade
- Easy for clean to take our the shape and bowl for wash
- With safety switch
- High efficiency,save time
- Easy to use

Specifications

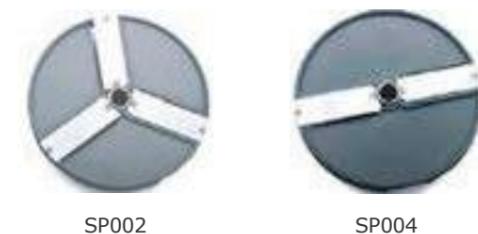| Model	Power (kW)	Voltage (V)	Capacity (L)	Efficiency (Kg/h)	Net Weight (kg)	Dimensions (mm)
VC-200	0.75	220	20	800	23	380x280x780

Batch Bowl Food Processor

Batch Bowl Food Processor use the batch bowl to puree, chop, mix, and a variety of other tasks,exposing your employees to sharp knives that can easily cause injury

- ◆ Stainless steel bowl and body
- ◆ Smooth S shape blade
- ◆ Easy for clean to take our the shape and bowl for wash
- ◆ With safety switch
- ◆ High efficiency,save time
- ◆ Easy to use

A Knife with big S-shape,which has long blade wire.
So it has the highest cutting effciency and the best cutting effect.

Garlic   Pork   Ginger   Peanut   Capsicum

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Cutting Speed (r/min)	Net Weight (kg)	Dimensions (mm)
LR-QS-804	0.55	220	4	1400	20.5	363x318x525
LR-QS-806	0.75	220	6	1400	22	425x365x560
LR-QS-810	1.1	220	10	1400	31	435x410x585

Batch Bowl Food Processor

Batch Bowl Food Processor use the batch bowl to puree, chop, mix, and a variety of other tasks,exposing your employees to sharp knives that can easily cause injury

- ● Stainless steel bowl and body
- ● Smooth S shape blade
- ● Easy for clean to take our the shape and bowl for wash
- ● With safety switch
- ● High efficiency,save time
- ● Easy to use

A Knife with big S-shape,which has long blade wire.
So it has the highest cutting effciency and the best cutting effect.

Garlic   Pork   Ginger   Peanut   Capsicum

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Cutting Speed (r/min)	Net Weight (kg)	Dimensions (mm)
LR-QS-815	1.4	220	15	1400	33	500x460x670

Commercial Food Processing Cutter

Features

- ● Suited for cutting up meat, vegetables and fruit.
- ● Contains a safety control that will stop the machine when the cover is opened.
- ● The heavier machines have four wheels, making them more convenient to move.
- ● Easy to operate and have a high efficiency.
- ● Driven with an enclosed gear.
- ● All parts in contact with food are made of stainless steel.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Bowl Diameter (mm)	Output (kg/h)	Net Weight (kg)	Dimensions (mm)
TQ-5A	0.37	220	5	350	80	30	530x420x540
TQ-8A	0.75	220	8	480	120	50	800x550x550

Commercial Food Processing Cutter

Features

- ● Suited for cutting up meat, vegetables and fruit.
- ● Contains a safety control that will stop the machine when the cover is opened.
- ● The heavier machines have four wheels, making them more convenient to move.
- ● Easy to operate and have a high efficiency.
- ● Driven with an enclosed gear.
- ● All parts in contact with food are made of stainless steel.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Bowl Diameter (mm)	Output (kg/h)	Net Weight (kg)	Dimensions (mm)
QS620A *Spray Paint*	1.1	220	20	600	120	126	775x710x940
QS620B *S/S*	1.1	220	20	600	120	126	775x710x940

Commercial Food Processing Cutter

Features

- Suited for cutting up meat, vegetables and fruit.
- Contains a safety control that will stop the machine when the cover is opened.
- The heavier machines have four wheels, making them more convenient to move.
- Easy to operate and have a high efficiency.
- Driven with an enclosed gear.
- All parts in contact with food are made of stainless steel.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Bowl Diameter (mm)	Output (kg/h)	Net Weight (kg)	Dimensions (mm)
QS630	2.2/2.8	380	25	700	300	318	990x810x980
QS650	2.2/2.8	380	25	700	1000	318	1200x1000x1138

Ingredient Mixing Machine

Features

- Outer and bowl are made of stainlesssteel #430 for A type.
- Outer and bowl are made of stainlesssteel #304 for B type.
- A machine for the professional, busy butcher or farm shop.
- Blender rotate quickly to ensure uniform blending.
- All the Works smoothly and at low noise contacting the food directly are made of stainless steel.
- With the four wheels, it is convenient to move.
- Working smoothly and low noise.

*A,: Stainless Steel
*C: Spray Painting

Interior Structure

Model	Voltage	Power	Production Capacity	Net Weight	Dimension
BX35A	220V	0.75kW	35L	136kg	700x510x1100mm
BX50A	220V	1.1kW	50L	152kg	820x510x1100mm
BX70A	220V	1.5kW	70L	178kg	850x500x1100mm
BX50C	220V	1.1kW	50L	152kg	820x510x1100mm
BX70C	220V	1.5kW	70L	178kg	850x500x1100mm

Commercial Potato Peeler

Features

- This heavy-duty stainless-steel potato peeler was built for speed and durability, making it a powerful ally in situations in which potato peeling is a priority.
- Non-Slip Rubber Feet
  The potato peeler comes with unyielding non slip rubber feet so it remains steadfast during high intensity potato peeling sessions.
- Stainless Steel Body
  The structure is built to be durable with quality grade stainless steel making it ideal for use in restaurants, hotels and other commercial environments.
- High Speed
  This machine makes quick work of potato's, with an average 8kg peeling time of only 2-3 minutes.

Specifications

Model	Power (kW)	Voltage (V)	Production Capacity (Kg/h)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
PP-8	0.55	220	240-480	10	42	460x460x860
PP-15C	0.75	220	480-900	15	53	520x520x850
PP-30C	1.5	380	1080-2160	30	72	600x580x1020

Commercial Potato Peeler

Features

- Potato Peeler is the new product developed and designed with the imported advanced foreign technology.
- It is suitable for the round or oval vegetable and fruits such as ginger, carrot, potatoes cleaning and peeling.
- It is with the fine appearance, easy to operate and clean, high efficiency, low consumption and long using life.
- The barrel and the body of the machine are made of good stainless steel, not rust, it can meet the health standards.
- It is supplied with filter system,can be more environmental friendly.

Specifications

Model	Power (kW)	Voltage (V)	Production Capacity (Kg/h)	Capacity (Kg)	Net Weight (kg)	Dimensions (mm)
PP-6D	0.37	220	100-240	6	30	635x360x880
PP-10D	0.55	220	240-480	10	50	685x410x960
PP-15D	0.75	220	480-900	15	62	715x440x1030

Commercial Potato Peeler

Features

- Potato Peeler is the new product developed and designed with the imported advanced foreign technology.
- It is suitable for the round or oval vegetable and fruits such as ginger, carrot, potatoes cleaning and peeling.
- It is with the fine appearance, easy to operate and clean, high efficiency, low consumption and long using life.
- The barrel and the body of the machine are made of good stainless steel, not rust, it can meet the health standards.
- It is supplied with filter system,can be more environmental friendly.

Specifications

Model	Power (kW)	Voltage (V)	Production Capacity (Kg/h)	Capacity (Kg)	Net Weight (kg)	Dimensions (mm)
PP-6DE	0.37	220	100-240	6	30	635x360x750
PP-10DE	0.55	220	240-480	10	50	685x410x830
PP-150DE	0.75	220	480-900	15	62	715x440x900

Manual Potato Cutter

- The machine adopts a stainless steel, aluminium and steel structure, giving it a high corrosion
- resistance and high strength.
- The stainless steel blade and aluminium alloy tool both have a long service life.
- The structure of the handle makes for comfortable operation.
- The size of the product is completely consistent when a piece of raw material is placed one at a time.
- Production efficiency is over 10 times greater than manual processing.

A150

S150

7x7mm   9x9mm   14x14mm

Specifications

Model	Material	Specification(mm)
A150	Aluminium Alloy	7x7/9x9/14x14
S150	Stainless Steel	7x7/9x9/14x14

FDM Soybean Grinder

Features

- Possesses a high thermal efficiency, with an automatic separation of the juicer-residue, making it easy to operate.
- The shell stretch-formed by stainless steel with elegant appearance.
- First low voltage start up.
- High quality electric elements,safe,reliable,practical.

FDM-100   FDM-125   FDM-150

Specifications

Model	Voltage (V)	Power (kW)	Frequency (Hz)	Output (kg/h)	Net Weight (kg)	Dimensions (mm)
FDM-100	220	0.75	50	35	25	330x290x660
FDM-125	220	1.5	50	80	33	375x335x710
FDM-150	220	2.2	50	150	45	445x390x785

Spice Grinder

Features

◆ High Speed Powdering & pulverizing from 200g - 1.25 kg/h
◆ For industries such as herbal and pharmaceutical, foodstuff, agricultural, fishery, feed, cosmetic, chemical material, powder paint and laboratories or wherever dried products such as grains, grasses, herb, spices, mineral ores, feed & etc. need processing.

WF-04A   WF-10B   WF-20B   WF-25B

Specifications

Model	Voltage (V)	Power (kW)	Output (g)	Particle Size (mm)	Speed (r/min)	Net weight (kg)	Dimensions (mm)
WF-04A	220	1.2	200	50~200	28000	4	168x168x390
WF-10B	220	2	500	50~200	25000	7.5	216x216x395
WF-20B	220	3	1000	50~200	25000	8.5	236x236x415
WF-25B	220	3.5	1250	50~200	25000	8.5	236x236x425

Spice Grinder

Features

● High Speed Powdering & pulverizing from 200g - 1.25 kg/h
● For industries such as herbal and pharmaceutical, foodstuff, agricultural, fishery, feed, cosmetic, chemical material, powder paint and laboratories or wherever dried products such as grains, grasses, herb, spices, mineral ores, feed & etc. need processing.

Specifications

Model	Power (kW)	Voltage (V)	Fineness (m)	Capacity (Kg/h)	Speed (r/min)	Net Weight (kg)	Dimensions (mm)
LR1500	1.5	220	110-240	20-40	1500	47.5	730x330x340
LR2200	2.2	220	110-240	30-50	1500	49.5	730x330x340
LR3000	3.0	220	110-240	50-60	1500	58.5	730x360x380
LR3600	3.6	220	110-240	60-80	1500	68	765x365x410

Vacuum Sealing Machine

Product Description

● This commercial grade stainless steel vacuum sealing machine is suitable for sealing meat, vegetables, fruit, condiments, medicine etc.

● **The Ultimate Conservation**
With this machine, both food & non food products can be protected from oxidation, mold and damp, allowing them to be stored for an extended period of time. Proper package is essential for increasing shelf life.

● **Stainless Steel Body**
The structure is built to be durable, with quality grade stainless steel fascia making it ideal for use in restaurants, hotels and other commercial environments.

◆ **Industrial Strength Pump**
Though compact, this machine uses an industrial strength pump (20m3/hr) that keeps products visiable through the packaging so there'll be no surprises.

◆ **Fast Sealing Time**
The 400mm long sealing bars ensure that almost any types of bags fit in the machine, substantially reducing the time of all future packing endeavours.

|	DZ-400	DZ-500	DZ(Q)-400	DZ(Q)-500	DZ(Q)-600
Voltage(V)	220	220	220	220	220
Power(W)	900	900	900	900	900x2
Heat-sealing Power(kW)	1.3/1.75	2.0/2.7	1.3/1.75	2.0/2.7	2.0/2.7
Lowest Absolute Pressure(kpa)	1.33	1.33	1.33	1.33	1.33
Volume Of Vacuum Case	420x435x70	530x530x70	420x435x70	530x530x70	630x630x95
Sealing Strip Size(mm)	400x10	500x10	400x10	500x10	600x10
Number Ofheater(pcs)	1 or 2	1 or 2	1 or 2	1 or 2	1 or 2
Exhaustment Of Vacuum Pump(m³/h)	20	20	20	20	20x2
Material Of Vacuum Case And Hull	stainless steel	stainless steel	stainless steel	stainless steel	stainless steel
Net Weight(kg)	65	72	80	105	125
Dimension(mm)	540x490x550	650x585x565	540x490x940	650x585x980	760x710x1000

Electric Food Dehydrator

Features

- Unique domestic hot air circulation technology.
- The uniform hot air circulation solves the issue of external dryness and/or internal wetness where other fruit dryers on the market fail.
- It dries your product 30% faster than other existing brands.
- The large glass door design and stainless steel 304-layer mesh are made to national hygiene standards.

LR450-6T   LR450-12T   LR450-16T   LR450-20T

Computer board with timer

	LR450-6T	LR450-12T	LR450-16T	LR450-20T
Voltage(V)	220	220	220	220
Power(kW)	0.6	1	1.2	1.5
Capacity	6 trays	12 trays	16 trays	20 trays
Drying Method	Hot wind	Hot wind	Hot wind	Hot wind
Max temperature(°C)	90	90	90	90
Material:	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Net Weight(kg)	19	20	22	26.5
Dimension(mm)	450x530x385	450x530x593	450x530x733	450x530x873
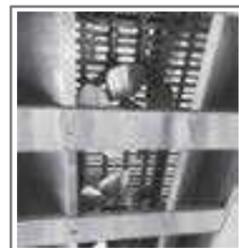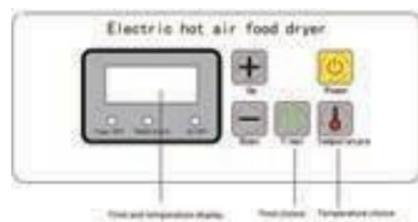
LINKRICH

20 YEARS OF EXPERIENCE IN BAKERY.

ALL-IN-ONE SOLUTION.
The multi-function oven that
ensures perfect baking results in pastry,
bread-making and pizzeria.

Convection Oven CE ⚡

Features

- 360°C hi-limit ensures safety operation
- Stainless steel cavity or ceramic coating cavity 120 minutes timer with bell
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors Stainless steel baffle to generate heat more evenly Timing and heating indicators
- Good insulation at 5 sides
- Door latch opens at 90°for easy access to the cavity Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch
- Manual steaming function is available for YXD-4A Grilling is perfect for finish of the cooked products

Specifications

Model	Description	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Capacity	Dimensions (mm)
YXD-1A	Inner Chamber S/S	220	2.67	50~300	38	4x450x325mm Trays	595x530x570
YXD-1AE	Inner Chamber Enamel	220	2.67	50~300	38	4x450x325mm Trays	595x530x570
YXD-4A	Inner Chamber S/S, Spray	220	2.67	50~300	41	4x450x325mm Trays	595x530x570

Convection Oven CE ⚡

Features

- 62L capacity cavity 460x375x360 mm
- PCB control with programming function for 5 menus Easy conversion from program to manual
- (5-stages cooking)
- Cook & Hold, holding temperature at 65°C
- 360°C hi-limiter ensures safety operation
- Stainless steel cavity or ceramic coating cavity Precise timing function to seconds ,up to 99 minutes 59 seconds
- Chamber light for better view of cooking process Steel handle fixed by Bakelite base Dual round heaters plus two high speed motors Stainless steel baffle to generate heat
- more evenly Trip switch to stop working when door is opened Nickel coating pan support Four aluminum baking trays 325x450mm Optional wiring grid 325x450mm Good insulation at 5 sides
- Door latch opens at 90°for easy access to the cavity Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch

Specifications

Model	Description	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Capacity	Dimensions (mm)
YXD-1AD	IInner Chamber S/S	220	2.67	5~260	38	4x450x325mm Trays	595x530x570
YXD-1AED	Inner Chamber Enamel	220	2.67	5~260	38	4x450x325mm Trays	595x530x570
YXD-2AD	Inner Chamber S/S, Spray	220	2.67	5~260	38	4x450x325mm Trays	595x530x570
YXD-4AD	Inner Chamber S/S, Spray	220	2.67	50-300	41	4x450x325mm Trays	595x530x570

Convection Oven CE ⚡

Features

- Stainless steel structure Stainless steel heating elements
- Enameled cavity for easy cleaning 4 standard GN1/1 rack
- Bakelite handle
- Cook & Hold function
- Water proof switch

Specifications

Model	Description	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Capacity	Dimensions (mm)
YXD-6A	Inner Chamber S/S, Spray	220	2.8	50~300	70	4 GN1/1 Pans	595x530x570

Convection Oven CE ⚡

Features

- 116L capacity cavity 700x460x360 mm
- 120 minutes timer with bell
- 360°C hi-limiter ensures safety operation Stainless steel cavity or ceramic coating cavity Manual spraying switch for direct steam
- Chamber light for better view of cooking process Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors Stainless steel baffle to generate heat more evenly Trip switch to stop working when door is opened Nickel coating pan support
- Four aluminum baking trays 600x400mm Optional wiring grid 600x400mm
- Good insulation at 5 sides
- Door latch opens at 90°for easy access to the cavity Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch
- Steaming function

Specifications

Model	Description	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Capacity	Dimensions (mm)
YXD-8A	Inner Chamber S/S, Spray	220	6.4	50-300	67	4x400x600mm Trays	834x765x572

LINKRICH COMMERCIAL OVEN
Convection Oven

Convection Oven ⚡ GAS
Features

- Porcelainied cavity finish for easy cleaning
- Double speeds blower to meet demands for different food cooked inside
- Fully visible glazed doors to keep eyes on cooking process any tiime
- Interior illuminator controlled by switch
- Double stacking options to optimize your kitchen space with same footprint
- Solid state temperature controller
- Strong an robust angular legs for stability
- Stainless steel in the front
- Automatic igniting system for gas safety
- 60 minutes timer as a reminder
- 4 racks, 13rack positions
- Optional with castors

Specifications

Model	Voltage (V)	Total input (btu/hr)	Power (kW)	Net Weight (kg)	No. of Tray	Dimensions (mm)
FGC-100	220	54000	0.8	185	13	967x1099x1384

Convection Oven ⚡ GAS
Features

- Porcelainied cavity finish for easy cleaning
- Double speeds blower to meet demands for different food cooked inside
- Fully visible glazed doors to keep eyes on cooking process any tiime
- Interior illuminator controlled by switch
- Double stacking options to optimize your kitchen space with same footprint
- Solid state temperature controller
- Strong an robust angular legs for stability
- Stainless steel in the front
- Automatic igniting system for gas safety
- 60 minutes timer as a reminder
- 4 racks, 13rack positions
- Optional with castors

Specifications

Model	Voltage (V)	Total input (btu/hr)	Power (kW)	Net Weight (kg)	No. of Tray	Dimensions (mm)
FEC-100	380	-	12.4	180	11	967x1099x1384

Convection Oven
Features

- Equipped with two timers,one for baking,the other for steaming.
- The inside and outside of the oven area all constructed from stainless steel, with a heat-resistant glass door with silica-gel air-proof gasket.
- The oven is also equipped with two fans (for 8 trays), baking is optimized thanks to the perfect heating system and the possibility of spraying steam as needed.
- Easily taken down door which makes for easy cleaning.
- Air convection ,fast baking
- Powerful steam
- Gas convection oven can hold from 1 tray to 3 trays ,5 trays, 8trays and 10 trays,tray size:400*600mm
- Adjustable steaming time, good for french baguette
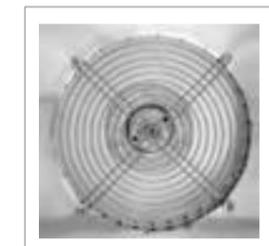
LR-5D

LR-8D
LR-10D

LR-5Q

LR-8Q
LR-10Q

Convection Oven

Features

- The whole machine adopts the assembled structure,the production of the imported stainless steel plate material, and the standard apparatus. The blast type forced hot air circulation system is heated which greatly improves the heat transfer efficiency, shortens the heating time, so as to save energy.
- Air regulation and humidity equipment are used in the hot air outlet to produce the optimal temperature optimal for making grilled foods taste better
- Beautiful and luxurious appearance, functional, small size, low energy consumption,high output, baking uniform and each layer can be adjusted
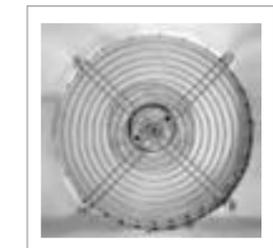
EFC-6A

EFC-12A

Electric Convection Oven ⚡

Model	Voltage (V)	Power (kW)	Temperature (°C)	Distance (mm)	Capacity	Net Weight (kg)	Dimensions (mm)
LR-5D	380	7.5	50-300°C	100	5 trays, 400x600mm	150	900x1275x850
LR-8D	380	15	50-300°C	100	8 trays, 400x600mm	214	900x1285x1180
LR-10D	380	19	50-300°C	100	10 trays, 460x720mm	220	960x1410x1340

Gas Convection Oven 🔥 GAS

Model	Voltage (V)	Power (kW)	Temperature (°C)	Distance (mm)	Capacity	Net Weight (kg)	Dimensions (mm)
LR-5Q	220	0.55	50-300°C	100	5 trays, 400x600mm	175	970x1330x1090
LR-8Q	220	0.75	50-300°C	100	8 trays, 400x600mm	255	970x1340x1480
LR-10Q	380	0.8	50-300°C	100	10 trays, 400x600mm	280	900x1250x1300

Electric Convection Oven ⚡

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
EFC-6A	Six-layers Six-trays	380	7.55	20~400	150	700x480x580	1230x900x730
EFC-12A	Twelve-layers Twelve-trays	380	16	20~400	230	700x480x1150	1230x900x1280

LINKRICH

COMMERCIAL OVEN

Pizza Oven

COMMERCIAL OVEN

Pizza Oven

LINKRICH

FOOD MACHINE

Baking With Passion

Mini Deck Oven

Features

◆ Knob type temperature control
◆ The whole stone plate design makes the food heated evenly.
◆ The body is made of stainless steel plate, and the double-layer toughened glass window is convenient to master the baking condition.

PZ-1

LR-EP-1

Specifications

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
LR-EP-1	Two-layers Two-trays	220	3	0~300	28	415x430	415x430x120	560x520x450
PZ-1	One-layer One-tray	220	4.2	0~300	-	640x430	640x430x130	870x590x375

Mini Deck Oven

Features

● All Stainles steel body
● Automatic thermostat
● Manual contral with timer

LR-ET-11

LR-ET-22

Specifications

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
LR-ET-11	One-layer One-tray	220	2.5	0~300	30	600x400	620x500x160	900x605x415
LR-ET-22	Two-layers Two-trays	220	5	0~300	58	600x400	620x500x160	900x605x655

Electric Pizza Oven ⚡

Features

● Top and bottom heat is controlled by the most accurate electronics
● Superior insulation to keep the heat in&the outside cool
● An exceptional oven that is suitable for all types of baking
● Each deck is complete with timer for individual deck by deck control

LR-DBS-1

LR-DBS-2

Model	Voltage	Power	Specification	Tempt.range.	Net Weight	Chamber Size	Dimensions
LR-DBS-1	220V	4.2kW	4(12")pcs	0~400°C	60kg	610x610x140mm	910x820x430mm
LR-DBS-2	380V	14.4kW	8(12")pcs	0~400°C	104kg	610x610x140mm	910x820x750mm

Electric Pizza Oven ⚡

Features

● Top and bottom heat is controlled by the most accurate electronics
● Superior insulation to keep the heat in&the outside cool
● An exceptional oven that is suitable for all types of baking
◆ Each deck is complete with timer for individual deck by deck control

EP-2-1
EP-1-1

EP-2
EP-1

Model	Voltage	Power	Specification	Tempt.range.	Net Weight	Chamber Size	Dimensions
EP-2-1	380V	4.2kW	1 Layer (4x12"pcs)	400°C	68	610x610x140mm	820x910x430mm
EP-1-1	380V	7.2kW	1 Layer (6x12"pcs)	400°C	88	910x610x140mm	1120x910x430mm
EP-2	380V	8.2kW	2 Layers (8x12"pcs)	400°C	118	610x610x140mm	820x910x750mm
EP-1	380V	14.4kW	2 Layers (12x12"pcs)	400°C	154	910x610x140mm	1120x910x750mm

Electric Conveyor Pizza Oven Features

- Front control panel is easy to read and access.
- Variable speed conveyor belt.
- Improved product flow during cooking reduces operation costs.

Model	Specification	Voltage	Power	Temperature	Net Weight	The length of conveyor belt	Work Area	Dimensions
LR-EP-12	12'' 5-6min/pcs	220V	6.4kW	0~400°C	37kg	1030mm	385x560x80mm	1100x570x370mm
LR-EP-18	18'' 5-6min/pcs	380V	10.3kW	0~400°C	65kg	1450mm	540x800x80mm	1560x750x370mm

Electric Conveyor Pizza Oven Features

- Front control panel is easy to read and access.
- Variable speed conveyor belt.
- Improved product flow during cooking reduces operation costs.

Model	Specification	Voltage	Power	Temperature	Net Weight	The length of conveyor belt	Work Area	Dimensions
LR-EP-32	32'' 5-6min/pcs	380V	25.5kW	0~400°C	85kg	1800mm	860x1200mm	1900x1120x370mm

Electric convection conveyor pizza oven

Features

- The oven baking is 3D hot air circulation and the baking temperature is stable, which can make the baked food color is uniform and nice.
- The oven is equippen with microcomputer intelligent memory controls, the oven can stop working automatically, it is engergy saving.
- The oven adopts the imported electricity elements and the thermostat.
- The body uses the A grade oil grinds sand grain 430 stainless steel, the chains are using the food grade 304 stainless steel. The thickness of the material is 1.2-2.0mm.
- The oven equips with 304 stainless steel heating elements, the service life is up to 3000 hours.

Model	Specification	Voltage	Heat Power	Temperature	Net Weight	The size of conveyor bel	Work Area	Dimensions
LR-MEP-15H	15" 2-6min/pcs	220V	7.5kW	0~400°C	140kg	1120x400mm	500x400x80mm	1230x890x450mm
LR-MEP-18H	18" 2-6min/pcs	220V	12kW	0~400°C	160kg	1340x530mm	650x530x80mm	1440x1100x470mm
LR-MEP-24H	24" 2-6min/pcs	380V	19kW	0~400°C	190kg	1580x645mm	770x645x80mm	1690x1150x535mm
LR-MEP-32H	32" 2-6min/pcs	380V	24kW	0~400°C	250kg	2000x850mm	1010x850x80mm	2070x1435x720mm

Gas Conveyor Pizza Oven Features

- Adopt convection heating mode
- Fast heating & even temperature

Model	Specification	Voltage	Power	Temperature	Net Weight	The length of conveyor belt	Work Area	Dimensions
LR-GP-12	12'' 5-6min/pcs	220V	0.1kW	0~400°C	60kg	1030mm	385x560x80mm	1120x600x430mm
LR-GP-18	18'' 5-6min/pcs	220V	0.1kW	0~400°C	80kg	1450mm	540x800x80mm	1560x790x430mm

Gas Conveyor Pizza Oven Features

- Adopt convection heating mode
- Fast heating & even temperature

Model	Specification	Voltage	Power	Temperature	Net Weight	The length of conveyor belt	Work Area	Dimensions
LR-GP-32	32'' 5-6min/pcs	220V	0.1kW	0~400°C	160kg	1900x850mm	1200x850mm	1900x1120x430mm

Electric convection conveyor pizza oven

Features

- The oven baking is 3D hot air circulation and the baking temperature is stable, which can make the baked food color is uniform and nice.
- The oven is equippen with microcomputer intelligent memory controls, the oven can stop working automatically, it is engergy saving.
- The oven adopts the imported electricity elements and the thermostat.
- The body uses the A grade oil grinds sand grain 430 stainless steel, the chains are using the food grade 304 stainless steel. The thickness of the material is 1.2-2.0mm.
- The oven equips with 304 stainless steel heating elements, the service life is up to 3000 hours.

Model	Specification	Voltage	Heat Power	Temperature	Net Weight	The size of conveyor b lt	Work Area	Dimensions
LR-MGP-15H	15" 2-6min/pcs	220V	10kW/h	0~400°C	150kg	1170x400mm	600x400x80mm	1270x900x450mm
LR-MGP-18H	18" 2-6min/pcs	220V	12kW/h	0~400°C	170kg	1390x530mm	700x530x80mm	1500x1040x490mm
LR-MGP-24H	24" 2-6min/pcs	220V	12kW/h	0~400°C	200kg	1580x645mm	770x645x80mm	1690x1150x535mm
LR-MGP-32H	32" 2-6min/pcs	220V	20kW/h	0~400°C	260kg	2000x850mm	1010x850x80mm	2070x1435x720mm

Professional Digital Stainless Steel Oven

LR-102DS
LR-103DS

LR-204DS
LR-206DS

LR-306DS
LR-309DS

Professional Digital Electric Stainless Steel Oven

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
LR-102DS	One Layer Two Trays	380	10.8	20~400	600x400	870x760x220	1300x1150x720
LR-204DS	Two Layers Four Trays	380	21.6	20~400	600x400	870x760x220	1300x1150x1390
LR-306DS	Three Layers Six Trays	380	32.4	20~400	600x400	870x760x220	1300x1150x1890
LR-103DS	One Layer Three Trays	380	11.3	20~400	600x400	1305x760x220	1760x1150x720
LR-206DS	Two Layers Six Trays	380	22.6	20~400	600x400	1305x760x220	1760x1150x1485
LR-309DS	Three Layers Nine Trays	380	33.9	20~400	600x400	1305x760x220	1760x1150x2030

LR-102QS
LR-103QS

LR-204QS
LR-206QS

LR-306QS
LR-309QS

Professional Digital Gas Stainless Steel Oven

Model	Specification	Voltage (V)	Gas Type	Temperature (°C)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
LR-102QS	One Layer Two Trays	220	LPG/NG	20~400	600x400	860x730x200	1300x1170x720
LR-204QS	Two Layers Four Trays	220	LPG/NG	20~400	600x400	860x730x200	1300x1170x1490
LR-306QS	Three Layers Six Trays	220	LPG/NG	20~400	600x400	860x730x200	1300x1170x2040
LR-103QS	One Layer Three Trays	220	LPG/NG	20~400	600x400	1300x730x200	1760x1140x720
LR-206QS	Two Layers Six Trays	220	LPG/NG	20~400	600x400	1300x730x200	1760x1170x1490
LR-309QS	Three Layers Nine Trays	220	LPG/NG	20~400	600x400	1300x730x200	1760x1170x2040

Professional Digital Stainless Steel Oven

Features

- Stainless Steel Material--The whole machine is made of stainless steel.The inner tank can be customized with stainless steel or aluminum plating.
  Uniform Heat Transfer--9 stainless steel heating tubes are arranged at the top and bottom to
- make the heat transfer evenly from top to bottom,and the baking effect is even and stable.
  Energy Saving--Good thermal insulation technology makes the heat in the oven not easy to lose. When the equipment is running, the power peak value is coordinated through the performance control system planning to achieve the effect of energy saving and power saving.
- Portability--Equipped with universal wheel tripod, with brake design, easy to push and fix.
  Intelligent Control Panel--The intelligent control panel with clear structure is used to control up and
- down fire/baking time/steam/lighting.It is equipped with high-speed cup chip, with standby insulation system, steam blocking system and machine cooling system.
  The Intelligent Control Panel come with 32 groups of fast data storage,Over Temp Power-Off protection,Automatic alarm when the environment is higher than 75℃ and Standby insulation system.

Baking Trays included   Fast Heating

Glasses Door and Windows   20-400°c

Professional Digital Stainless Steel Oven

Features

- Stainless Steel Material--The Body its made of stainless steel and equipped with all glass windows.which is convenient to master the baking condition.
- Electric Heating Control System--The black titanium series customized for different user groups,matching different decotation styles, is more corrosion-resistant and high-temperature than ordinary SS.
- Electric Oven--Far infrared electric heating tube its used to rediate and heat evenly.
- Gas Control System--Furnace surface,bottom temperature independent control,microcomputer pulse ignition and flame monitoring system,high ignition rate,accidental flameout or flameout,automatic alarm.
- Gas Oven--Baking heating tube has hihg combustion heat efficiency and low air consumption.
- High flow steam ,Heating tube and stone its opertional.

LR-102DHA   LR-204DHA   LR-306DHA

Professional Digital Electric Stainless Steel Oven

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
LR-102DHA	One Layer Two Trays	220/380	6.6	20~400	600x400	870x650x230	1220x900x590
LR-204DHA	Two Layers Four Trays	380	13.2	20~400	600x400	870x650x230	1220x900x1250
LR-306DHA	Three Layers Six Trays	380	19.8	20~400	600x400	870x650x230	1220x900x1640

LR-102QHA   LR-204QHA   LR-306QHA

Professional Digital Gas Stainless Steel Oven

Model	Specification	Voltage (V)	Gas Type	Temperature (°C)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
LR-102QHA	One Layer Two Trays	220	LPG/NG	20~400	600x400	890x695x220	1340x990x680
LR-204QHA	Two Layers Four Trays	220	LPG/NG	20~400	600x400	890x695x220	1340x990x1320
LR-306QHA	Three Layers Six Trays	220	LPG/NG	20~400	600x400	890x695x220	1340x990x1810

Professional Digital Stainless Steel Oven

Features   (Temperature:0~300°C)

- Microcomputer control and touch panel
- Temperatures of bottom fire and surface fire can be set at a range of room temperature ~300°C as required
- The oven keeps the temperatures at constant automatically
- Easy to operate. Working reliably
- The equipped steam generator system ensures the food surface with a right humidity
- The oven uses superior quality distant infrared radiant heating tube to heat the materials rapidly and uniformly. It is in conformity with national food hygiene standard
- The ultra-high temperature protection system ensures the oven working in safety
- Built-in lamp and glass window make it easier to observe the baking process
- Elegant style design meets the western Europen trends
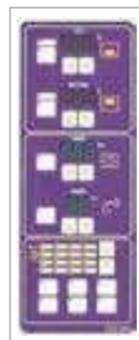
PEO-2   PEO-4   PEO-6

Professional Digital Electric Stainless Steel Oven ⚡

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
PEO-2	One-layer Two-trays	220	8	0~300	110	600x400	865x655x225	1355x930x730
PEO-4	Two-layers Four-trays	380	16	0~300	200	600x400	865x655x225	1355x930x1260
PEO-6	Three-layers Six-trays	380	24	0~300	290	600x400	865x655x225	1355x930x1650

GFO-2C   GFO-4C   GFO-6C

Professional Digital Gas Stainless Steel Oven 🔥 GAS

Model	Specification	Voltage (V)	Heat Load (MJ/h)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
GFO-2C	One-layers Two-trays	220	45	185	600x400	865x655x225	1355x960x720
GFO-4C	Two-layers Four-trays	220	90	300	600x400	865x655x225	1355x960x1375
GFO-6C	Three-layers Six-trays	220	135	400	600x400	865x655x225	1355x960x1835

LR-20D   LR-40D   LR-60D
                                LR-90D

Electric Stainless Steel Oven ⚡

Model	Specification	Voltage (V)	Power (kW)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
LR-20D	One-layer Two-trays	220	6.6	78	600x400	870x670x220	1280x875x575
LR-40D	Two-layers Four-trays	380	13.2	149	600x400	870x670x220	1280x875x1245
LR-60D	Three-layers Six-trays	380	19.8	200	600x400	870x670x220	1280x875x1640
LR-90D	Three-layers Nine-trays	380	24	275	600x400	1290x670x220	1700x875x1640

Stainless Steel Oven

Features Temperature 0~400°C

- Artistic appearance, suitable for shopping malls, supermarkets, hotel, fresh baking shop to bake all kinds of products
- All outside in stainless steel. Using intelligent dual display temperature control system, the temperature error is small, the failure rate is low.
- Oven door with high temperature door seal, to avoid the phenomenon of leakage, to enhance the oven insulation performance, the use of chain drive, to avoid the spring often break.
- Each layer up and down of fire alone control, with a timer alarm function, simple operation.
- Unique increased chamber design, baked products more uniform.
- Lava stone and steam device are customized.

LR-20R   LR-40R   LR-60R
                                LR-90R

Gas Stainless Steel Oven 🔥 GAS

Model	Specification	Voltage (V)	Power (kW)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
LR-20R	One-layer Two-trays	220	0.1	115	600x400	910x715x230	1340x990x700
LR-40R	Two-layers Four-trays	220	0.2	210	600x400	910x715x230	1340x990x1357
LR-60R	Three-layers Six-trays	220	0.3	285	600x400	910x715x230	1340x990x1777
LR-90R	Three-layers Nine-trays	220	0.3	390	600x400	1330x715x230	1760x990x1777

Signature Deck Oven

Features

400x600mm trays included.

Glasses door windows,light inside each deck.

Temperature in the 20-400°c adjustable,points underside fire,automatioc constant temperature.

With accurate digital controls for top&bottom element.

Extremely well insulated.

Fast heating,uniform furance temperature,high thermal efficiency

The furnace bottom for slab,heated evenly.

Baking Trays included | Fast Heating | Glasses Door and Windows | 20-400°c

LR-ES-1   LR-ES-2   LR-ES-3

Electric Signature Deck Oven CE

Model	Specification	Voltage	Power	Temperature	Net Weight	Chamber Size	Dimensions
LR-ES-1	One-layer One-tray	220V	3.2kW	20~400°C	33kg	618x518x220mm	850x640x450mm
LR-ES-2	Two-layers Two-trays	220V	3.4kW	20~400°C	66kg	618x518x220mm	850x640x800mm
LR-ES-3	Three-layers Three-trays	220V	9.6kW	20~400°C	100kg	618x518x220mm	850x640x1100mm

LR-GS-1   LR-GS-2   LR-GS-3

Gas Signature Deck Oven GAS

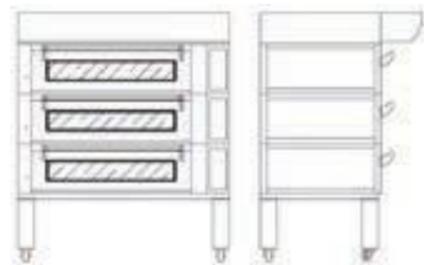| Model	Specification	Voltage	Power	Temperature	Net Weight	Chamber Size	Dimensions
LR-GS-1	One-layer One-tray	220V	0.06kW	20~400°C	55kg	650x520x220mm	990x730x530mm
LR-GS-2	Two-layers Two-trays	220V	0.12kW	20~400°C	92kg	650x520x220mm	990x730x1100mm
LR-GS-3	Three-layers Three-trays	220V	0.18kW	20~400°C	148kg	650x520x220mm	990x730x1600mm

Signature Deck Oven

Features CE⚡

400x600mm trays included.

Glasses door windows,light inside each deck.

Temperature in the 20-400°c adjustable,points underside fire,automatioc constant temperature.

With accurate digital controls for top&bottom element.

Extremely well insulated.

Fast heating,uniform furance temperature,high thermal efficiency

The furnace bottom for slab,heated evenly.

TECHNICAL DRAWING

| Baking Trays included | Fast Heating | Glasses Door and Windows | 20-400°c |

LR-ES-12   LR-ES-24   LR-ES-36

Electric Signature Deck Oven CE⚡

Model	Specification	Voltage	Power	Temperature	Net Weight	Chamber Size	Dimensions
LR-ES-12	One-layers Two-trays	220V	6.6kW	20~400°C	66kg	870x650X220mm	1220x840x630mm
LR-ES-24	Two-layers Four-trays	380V	13kW	20~400°C	129kg	870x650X220mm	1220x840x1330mm
LR-ES-36	Three-layers Six-trays	380V	19.8kW	20~400°C	178kg	870x650X220mm	1220x840x1700mm

LR-ES-13   LR-ES-26   LR-ES-39 LR-ES-312 LR-ES-416

Electric Signature Deck Oven CE⚡

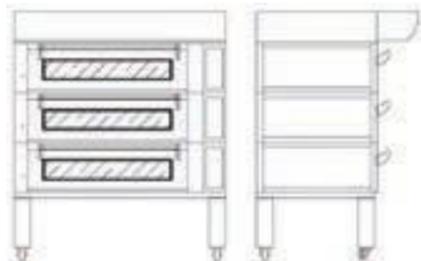| Model	Specification	Voltage	Power	Temperature	Net Weight	Chamber Size	Dimensions
LR-ES-13	One-layers Three-trays	380V	8.4kW	20~400°C	87kg	1290x650X220mm	1640x840x630mm
LR-ES-26	Two-layers Six-trays	380V	16.8kW	20~400°C	165kg	1290x650X220mm	1640x840x1330mm
LR-ES-39	Three-layers Nine-trays	380V	25.2kW	20~400°C	227kg	1290x650X220mm	1640x840x1700mm
LR-ES-312	Three-layers Twelve-trays	380V	30kW	20~400°C	276kg	1290x870X220mm	1640x1060x1700mm
LR-ES-416	Four-layers Sixteen-trays	380V	36kW	20~400°C	410kg	1290x870X220mm	1640x1060x1920mm

Signature Deck Oven

Features GAS

400x600mm trays included.

Glasses door windows,light inside each deck.

Temperature in the 20-400°c adjustable,points underside fire,automatioc constant temperature.

With accurate digital controls for top&bottom element.

Extremely well insulated.

Fast heating,uniform furance temperature,high thermal efficiency

The furnace bottom for slab,heated evenly.

TECHNICAL DRAWING

Baking Trays included | Fast Heating | Glasses Door and Windows | 20-400°c

LR-GS-12 LR-GS-24 LR-GS-36

Gas Signature Deck Oven GAS							
Model	Specification	Voltage	Power	Temperature	Net Weight	Chamber Size	Dimensions
LR-GS-12	One-layer Two-trays	220V	0.06kW	20~400°C	95kg	870x650x220mm	1310x910x650mm
LR-GS-24	Two-layers Four-trays	220V	0.12kW	20~400°C	168kg	870x650x220mm	1310x910x1500mm
LR-GS-36	Three-layers Six-trays	220V	0.18kW	20~400°C	220kg	870x650x220mm	1310x910x1700mm

LR-GS-13 LR-GS-26 LR-GS-39 LR-GS-312 LR-GS-416

Gas Signature Deck Oven GAS							
Model	Specification	Voltage	Power	Temperature	Net Weight	Chamber Size	Dimensions
LR-GS-13	One-layer Three-trays	220V	0.06kW	20~400°C	158kg	1290x650x220mm	1730x910x650mm
LR-GS-26	Two-layers Six-trays	220V	0.12kW	20~400°C	220kg	1290x650x220mm	1730x910x1500mm
LR-GS-39	Three-layers Nine-trays	220V	0.18kW	20~400°C	300kg	1290x650x220mm	1730x910x1730mm
LR-GS-312	Three-layers twelve-trays	220V	0.18kW	20~400°C	380kg	1290x870x220mm	1730x1130x1730mm
LR-GS-416	Four-layers Sixteen-trays	220V	0.24kW	20~400°C	500kg	1290x870x220mm	1730x1130x2180mm

Stainless Steel Oven With Proofer

Features

- The oven is equipped with a combined oven , with detachable upper and lower layers and independent control system.
- Infrared heating tube, reasonable heat distribution,hig gas thermal effciency and low gas consumption,independent temperature control of upper and lower fire.
- The body its made of stianless steel and double-layer toughened glass window.
- Hot air circulation technology in the box,uniform temperature and humidity environment,convenient control of fermentation by glass window.

LR-102DF

LR-204DF

LR-102QF

LR-204QF

Electric Oven With Proofer ⚡

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
LR-102DF	One Layer Two Trays Oven 10 Trays Proofer	220/380	9.4	0~400 for Oven 0~110 for Proofer	-	400x600	1220x810x1470
LR-204DF	Two Layers Four Trays Oven 10 Trays Proofer	380	16	0~400 for Oven 0~110 for Proofer	-	400x600	1220x800x1880

Gas Oven With Proofer 🔥 GAS

Model	Specification	Voltage (V)	Power (kW)	Gas Type	Temperature (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
LR-102QF	One Layer Two Trays Oven 10 Trays Proofer	220	2.8	LPG/NG	0~400 for Oven 0~110 for Proofer	-	400x600	1340x900x1620
LR-204QF	Two Layers Four Trays Oven 10 Trays Proofer	220	2.8	LPG/NG	0~400 for Oven 0~110 for Proofer	-	400x600	1340x900x2120

LR-11D LR-22D LR-33D

Standard Electric Stainless Steel Oven

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
LR-11D	One Layer One Tray	220	4.4	20~400	600x400	650x520x170	915x640x410
LR-22D	Two Layers Two Trays	220	8.8	20~400	600x400	650x520x170	915x640x810
LR-33D	Three Layers Three Trays	380	13.2	20~400	600x400	650x520x170	915x640x1120

LR-11Q LR-22Q LR-33Q

Standard Gas Stainless Steel Oven GAS

Model	Specification	Voltage (V)	Gas Type	Temperature (°C)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
LR-11Q	One Layer Two Trays	220	LPG/NG	20~400	600x400	755x500x220	1000x725x590
LR-22Q	Two Layers Four Trays	220	LPG/NG	20~400	600x400	755x500x220	1000x725x1230
LR-33Q	Three Layers Six Trays	220	LPG/NG	20~400	600x400	755x500x220	1000x725x1700

Standard Stainless Steel Oven

Features

◆ Automatic Temperature Control System--The upper and lower fire is controlled separately,and the over temperature power-off protection is adopted.The temperature will rise automatically when the temperature drops.

◆ U Shape Heating Tabe--Each layer of 6 far-infrared heating tubes, can be customized 9,can add stone plate baking pizza, high gas thermal efficiency and low gas consumption.

◆ SS Manufacturing--Thickness stainless steel, double tempered glass inside and outside,improve heat conversion rate.

◆ Instrument Control Panel (With Timer)--Pointer with digital display,independent control of furnace surface & bottom temp.With timing function, independent alarm control system,high sensitivity.

Standard Stainless Steel Oven

Standard Stainless Steel Oven

Features

- Automatic Detection System--Over temperature power-off protection,automatic detection system,temp,frop will automatically rise.
- Far Infrared Heating Tube--Six far infrared heating tubes can be added to bake pizza.
- SS Manufacturing --The whole shell is made of thickened 201 stainless steel. Stainless Steel door or toughened glass door can be selected.The window design is convenient to observe the baking effect.

PL-12
PL-13

PL-24
PL-26

PL-36
PL-39
PL-312

Standard Electric Stainless Steel Oven ⚡

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
PL-12	One Layer Two Trays	220/380	6.6	20~400	600x400	870x630x220	1220x800x590
PL-24	Two Layers Four Trays	380	13.2	20~400	600x400	870x630x220	1220x800x1250
PL-36	Three Layers Six Trays	380	19.8	20~400	600x400	870x630x220	1220x800x1640
PL-13	One Layer Three Trays	220/380	8	20~400	600x400	1270x630x220	1640x800x590
PL-26	Two Layers Six Trays	380	16	20~400	600x400	1270x630x220	1640x800x1250
PL-39	Three Layers Nine Trays	380	24	20~400	600x400	1270x630x220	1640x800x1640
PL-312	Three Layers Twelve Trays	380	37.8	20~400	600x400	1670x630x220	2020x800x1640

QL-12
QL-13

QL-24
QL-26

QL-36
QL-39
QL-312

Standard Gas Stainless Steel Oven ⌃GAS

Model	Specification	Voltage (V)	Gas Type	Temperature (°C)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
QL-12	One Layer Two Trays	220	LPG/NG	20~400	600x400	890x650x220	1340x890x670
QL-24	Two Layers Four Trays	220	LPG/NG	20~400	600x400	890x650x220	1340x890x1330
QL-36	Three Layers Six Trays	220	LPG/NG	20~400	600x400	890x650x220	1340x890x1800
QL-13	One Layer Three Trays	220	LPG/NG	20~400	600x400	1290x650x220	1760x890x670
QL-26	Two Layers Six Trays	220	LPG/NG	20~400	600x400	1290x650x220	1760x890x1330
QL-39	Three Layers Nine Trays	220	LPG/NG	20~400	600x400	1290x650x220	1760x890x1800
QL-312	Three Layers Twelve Trays	220	LPG/NG	20~400	600x400	1690x650x220	2160x890x1800

Rotary Convection Oven

Features

◆ Providing processing service,catering customers power supplying condition oil type, gas type, and electric types.
◆ The burning mechanism is imported from Japan and feature complete burning, and low exhaust emission saving energy and lowering the producing cost.
◆ The electric parts apply imported components.
◆ Reasonable structure design beautiful appearance, simple and reliable.

Product advantage:

◆ The door double-layer tempered glass door, removable cleaning, simple and convenient.
◆ Five-stage style tuyere, facilitate adjustment, furnace temperature.
◆ The oven is removable structure, conveniently to transport and install.
◆ With the exhaust system.
◆ With the steam function can be baking the french baguette.

LR-16D
LR-16C
LR-16G

LR-32D / LR-64D
LR-32C / LR-64C
LR-32G / LR-64G

Electric Rotary Convection Oven ⚡

Model	Description	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
LR-16D	Electric, 16 Trays	380	35.84	0~300	1500	600x730x1820	1280x1280x2420
LR-32D	Electric, 32 Trays	380	52	0~300	2000	1300x1300x1870	1902x2630x2535
LR-64D	Electric, 64 Trays	380	66	0~300	3000	1770x1770x1890	2073x3145x2535

Diesel Rotary Convection Oven

Model	Description	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
LR-16C	Diesel, 16 Trays	380	2.2	0~300	1500	600x730x1820	1280x1280x2420
LR-32C	Diesel, 32 Trays	380	3.5	0~300	2000	1300x1300x1870	1902x2630x2535
LR-64C	Diesel, 64 Trays	380	5.5	0~300	3000	1770x1770x1890	2073x3145x2535

Gas Rotary Convection Oven GAS

Model	Description	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
LR-16G	Gas, 16 Trays	380	2.84	0~300	1500	600x730x1820	1280x1280x2420
LR-32G	Gas, 32 Trays	380	3.5	0~300	2000	1300x1300x1870	1902x2630x2535
LR-64G	Gas, 64 Trays	380	5.5	0~300	3000	1770x1770x1890	2073x3145x2535

LINKRICH

COMMERCIAL OVEN
Gas Tunnel Furnace

COMMERCIAL OVEN
Spray Proofer

LINKRICH Linton
FOOD MACHINE
Baking With Passion

Gas Tunnel Furnace

The gas tunnel furnace has the advantages of a large output and high speed, and can be also be configured into an assembly line operation.
The upper and lower flames are controlled separately allowing for even baking and the speed can be adjusted to suit different baking requirements. This oven utilises a centralized air supply and a mixed combustion process. This means it does not require constant re-ignition which not only saves energy, but also provides for a more uniform baking process and better tasting final product. The main electrical components are made in France while the temperature control instrument is made in Taiwan. These controls provide for precise temperature management and reliability.
The oven can also be equipped with a PLC control system, and fully braked in and out conveyor lines to automate the whole production process.
Baking range: suitable for cakes, breads, toast, mooncakes, French sticks and other kinds of breads and snacks.

Product advantages:

◆ The special design solves the problem of traditional tunnel furnaces which often have uneven temperatures with high temperature on the sides and low temperatures in the middle.
◆ The use of German technology stainless steel mesh chain solves the problem of chain breakage caused by thermal expansion.
◆ The stainless steel shell and the hearth are made of food-grade aluminized plates, which have fast heat transfer and uniform heat reflection.
● The inner chamber and outer wall are separated by ceramic which saves energy by more than 25%.
● The inner chamber is equipped with a furnace residue cleaning device which can automatically clean the residue and keep the furnace clean and hygienic.
● The oven is equipped with a manual release device, so the product may be easily removed by hand in the event of a power outage.

Specifications

Model	Description	Voltage (V)	Power (kW/M)	Net Weight (kg)	Energy Consumption	Dimensions (mm)
BM-14QBL	2 trays infeed, chamber width: 1.4M	380	0.2	-	M*Hour*0.5m³	(customize)x2300x1780
BM-20QBL	3 trays infeed, chamber width: 2M	380	0.4		M*Hour*0.75m³	(customize)x2900x1780

Spray Proofer ⚡

Features

◆ Powerful,efficient even airflow heating system maintains the right combination of heat and humidity to properly ferment products.
◆ Power switch on the top,easy to operate.
◆ Full stainless steel body and strong insulation,more effective.
◆ Fermentation capacity 16 tray,32 trays.

PO-12B
PO-14B

PO-24B

Electric		⚡
Model	Specification	Voltage (V)
PO-12B	12 Trays Proofer Single Door	220
PO-14B	14 Trays Proofer Single Door	220
PO-24B	24 Trays Proofer Double Doors	220
PO-28B	28 Trays Proofer Double Doors	220

Spray Proofer ⚡

Features

- Powerful,efficient even airflow heating system maintains the right combination of heat and humidity to properly ferment products.
- Power switch on the top,easy to operate.
- Full stainless steel body and strong insulation,more effective.
- Fermentation capacity 16 tray,32 trays.

PO-16
PO-16S

PO-16
PO-16S

Electric Spray Proofer ⚡

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Humidity (%RH)	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
PO-16	16 Trays Proofer Single Door	220	2.45	30~110	60~80	45	400x600	500x730x1985
PO-16S	14 Trays Proofer Single Door, Spray	220	2.0	30~110	60~80	55	400x600	500x800x2045
PO-32	32 Trays Proofer Double Doors	220	3.2	30~110	60~80	83	400x600	010x730x1985
PO-32S	32 Trays Proofer Double Doors, Spray	220	2.0	30~110	60~80	105	400x600	1010x800x2045

Refrigerated Bread Fermentation ⚡

Features

- Delayed fermentation Automatic conversion
- The body is made of stainless steel, using imported compressor, electronic control panel, and the whole process of proofing is guided and controlled.
- The water consumption in 24 hours is about one bottle of mineral water. It is foamed with polyurethane material, and the foam thickness can reach 45mm.
- Automatic conversion to a refrigerated fermentation box, so you can say goodbye to the hassle of having to get up early every day to rise your dough.

LR-18DR
LR-24DR

LR-36DR

Electric Spray Proofer ⚡

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Humidity (%RH)	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
LR-18DR	18 Trays Proofer Single Door	220	-	2~5 / 0 ~ -15	-	-	400x600	600x955x2100
LR-24DR	24 Trays Proofer Single Door	220		2~5 / 0 ~ -15			400x600	780x1100x1680
LR-36DR	36 Trays Proofer Single Door	220		2~5 / 0 ~ -15			400x600	800x1155x2100

LINKRICH

COMMERCIAL OVEN
Spray Proofer

COMMERCIAL OVEN
Water Cooling Machine

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Spray Proofer ⚡

Features

- Microcomputer control panel,temperature and humidity time can be controlled,working state is clear,hot air circulation technology makes the air in the cabinet fast convection, uniform fermentation.
- Stainless steel high temperature resistant frame, convenient for mobile cleaning, visual glass can observe the whole process of dough fermentation

PO-32TC

PO-64TC

Electric Spray Proofer								
Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Humidity (%RH)	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
PO-32TC	32 Trays Proofer Single Door	220	2.8	0~6	0~95	-	400x600	850x1100x2170
PO-64TC	64 Trays Proofer Double Doors	220	5.6	0~6	0~95	-	400x600	1700x1100x2170

## Water Cooling Machine

Features

Bread Food Factory Mist Water Cooling System Chilled Water System

- Water cooler,capacity 100L/hour or 200L/hour cooling from +18°C to +2°C
- Useful tank volume: 100L/200L
- With pump and water stirrer
- Overflow safety
- Electric mechanical control box
- Exterior and water tank are stainless steel

Water chiller can be help to control the dough temperature when it is mixing, it is your best choice to improve the quality of bread. The water tanks, evaporators, pumps using food grade 304 stainless steel materials, water pollution-free, Japan imported Panasonic compressor the minimum temperature to 5 high quality refrigeration brass, durable.
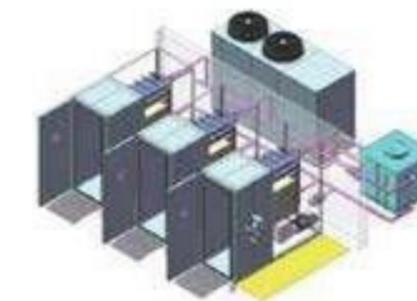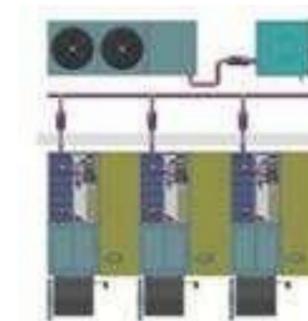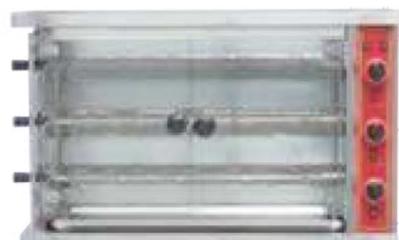
Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
HM-100	220	1	100	150	700x700x1640
HM-200	220	2	200	200	1000x800x1640

Rotary Rotisseries GAS

Features

- Interior lighting
- Inside is completely removable for easy cleaning
- Easy thermostatically controlled
- Spit and basket interchangable
- All stainless steel body
- Three sides visual heatproof glasses for good showing effect
- High-performance burner to make a balance distribution of heat.
- Convenient to observe the roasting process and have good heat insulation,ensure good taste.

Specifications

Model	Specification	Voltage (V)	Power (kW)	Heat Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
GT-3P	Gas, 12-15chickens	220	0.2	10	50~300	60	1180x490x710
ET-3P	Electrices, 12-15chickens	220	6	-	50~300	50	1180x490x710

Rotary Rotisseries GAS

Features

- Interior lighting
- Inside is completely removable for easy cleaning
- Easy thermostatically controlled
- Spit and basket interchangable
- All stainless steel body
- Three sides visual heatproof glasses for good showing effect
- High-performance burner to make a balance distribution of heat.
- Convenient to observe the roasting process and have good heat insulation,ensure good taste.

Specifications

Model	Specification	Voltage (V)	Power (kW)	Heat Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
GT-6P	Gas, 24-30chickens	220	0.3	20	50~300	85	1180x490x1250
GT-9P	Gas, 36-45chickens	220	0.4	30	50~300	115	1180x490x1780
ET-6P	Electrices, 24-30chickens	380	12.3	-	50~300	75	1180x490x1250
ET-9P	Electrices, 36-45chickens	380	18.4	-	50~300	105	1180x490x1780

Rotary Rotisseries GAS

Features

- Interior lighting
- Inside is completely removable for easy
- cleaning
- Easy thermostatically controlled
- Spit and basket interchangable
- All stainless steel body
- Three sides visual heatproof glasses for
- good showing effect
  High-performance burner to make a balance distribution of heat.
  Convenient to observe the roasting process and have good heat insulation,ensure good taste.

YXD-201

YXD-201-G

YXD-201-L

Specifications

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
YXD-201	Electric, 24chickens	380	10	50~300	179	1000x900x1000
YXD-201-G	Gas, 24chickens	220	9	50~300	160	1000x900x1060
YXD-201-L	Electric, 48 chickens	380	10+10	50~300	353	1000x900x2140

Rotary Rotisseries GAS

Features

- Interior lighting
- Inside is completely removable for easy cleaning
- Easy thermostatically controlled
- Spit and basket interchangable
- All stainless steel body
- Three sides visual heatproof glasses for good showing effect
- High-performance burner to make a balance distribution of heat.
- Convenient to observe the roasting process and have good heat insulation,ensure good taste.

Specifications

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
YXD-306	Gas, 24 chickens	220	0.6	50~300	106	670x550x1580
YXD-206-L	Electric, 24 chickens	220	6.7	50~300	106	670x550x1580

LINKRICH

CATERING EQUIPMENT
Bread Toaster

CATERING EQUIPMENT
Bread Toaster
LINKRICH

Bread Toaster

Features

- Uniformly toasts regular bread, bagels, Texas toast, frozen waffles, and more
- Switchable bread and bagel controls provide perfect toasting results each time
- Able to hold 4 slices at once and toast up to 380 slices per hour
- Easily replaceable industrial heating plates

CB CE   CB CE

Model	Description	Voltage (V)	Power (kW)	Net Weight (kg)	Dimensions (mm)
ETS-4	4 Pieces Toaster	220	1.8	3.9	325x285x250
ETS-6	6 Pieces Toaster	220	3.9	5.5	460x285x250

Conveyor Bread Toaster

Features

For versatility, this toaster can dispense product from the front or back on the included chutes. This makes it great for either self-service breakfast bars or prep areas where you have multiple employees assembling sandwiches! To set this toaster up to operate only from the front, simply close the rear panel. This will direct the toast toward the bottom of the unit and out through the front chute

- Different conveyor speeds let you toast different items to perfection
- The wide conveyor can handle one to three pieces of toast or two bagel halves, side by side for different

CE   CE

Model	Voltage (V)	Power (kW)	Internal Size (mm)	Net Weight (kg)	Out put (pcs/h)	Dimensions (mm)
TT-150	220	1.34	170	14	150~180	288x418x387
TT-300	220	1.94	240	16	300~350	368x418x387
TT-450	220	2.64	360	20.5	450~500	468x418x387

Bread Toaster

Features

- Infrared quartz tube for prompt heating Temperature can reach maximum within 30 seconds Infrared heating efficiency is much better than regular heating
- Mirror polished stainless steel structure
- Selective switch for different heating groups Wiring grid protection to protect quartz tube
  15 minutes mechanical timer with bell
- Insulation on three sides(Top, Left, Right) Stainless steel crumb collector with handle Cooling down in seconds after switch is turned off Anti slippery rubber foot
- Removable stainless steel crumb collector Optional tongs

Model	Description	Voltage (V)	Power (kW)	Net Weight (kg)	Dimensions (mm)
QT-1	Single Layer	220	1.7	7.8	440x300x290
QT-2	Double Layers	220	3	10.2	440x300x400

Bread Toaster

Features

- Infrared quartz tube for prompt heating Temperature can reach maximum within 30 seconds Infrared heating efficiency is much better than regular heating
- Mirror polished stainless steel structure
- Selective switch for different heating groups Wiring grid protection to protect quartz tube
  15 minutes mechanical timer with bell
- Insulation on three sides(Top, Left, Right) Stainless steel crumb collector with handle Cooling down in seconds after switch is turned off Anti slippery rubber foot
- Removable stainless steel crumb collector Optional tongs

Model	Description	Voltage (V)	Power (kW)	Net Weight (kg)	Dimensions (mm)
QT-1A	Single Layer	220	1.7	7.8	470x280x250
QT-2A	Double Layers	220	3	10.2	470x280x360

Electric Salamander CE ⚡

Features

- Stainless steel construction
- Dual energy regulator control
- Dura-life stainless steel elements for prolonged element life
- Easy-clean crumb tray & reflector
- Ideal for grilling, top toasting and finishing off ingredients such as cheese, mornays and toppings
- High quality control system of heating, durable, quality assurance

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
EB-450	220	2.8	50~300	38.5	450x450x500
EB-600	220	4	50~300	49	600x450x500
EB-800	220	5.6	50~300	61	800x450x500

Electric Salamander CE ⚡

Features

- Stainless steel construction
- Dual energy regulator control
- Dura-life stainless steel elements for prolonged element life
- Top heat source only
- Easy-clean crumb tray & reflector
- Ideal for grilling, top toasting and finishing off ingredients such as cheese, mornays and toppings
- High quality control system of heating, durable, quality assurance

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
AT-936	220	2	0~300	12	455x260x155	615x305x280
AT-938	220	2.2	0~300	12	415x340x255	580x375x380
AT-937	220	4	0~300	26	635x400x365	790x455x490

Gas Salamander GAS

Features

- Stainless steel construction
- Dual energy regulator control
- Top heat source only
- Easy-clean crumb tray & reflector
- Ideal for grilling, top toasting and finishing off ingredients such as cheese, mornays and toppings
- High quality control system of heating, durable, quality assurance

Model	Heat Power (BTU/h)	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
RG-14	7	32	440x380x290	620x440x620
RG-16	10.3	63	700x380x300	880x440x620
RG-18	13.6	72	920x380x300	1100x440x620

Waffle Baker With Timer

Features

- Overall stainless steel body
- Cast iron plate coated, non-stick
- With temperature controller and five minutes timer setting
- This waffle baker is one of the latest style food cooker;
- It is popular with the advantages of clean ,sanitation, easy to operation and power saving.

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-WB-01	220	1.2	0~300	6	250x430x250
LR-WB-02	220	2.4	0~300	12	500x430x250
LR-WBL-01	220	1.2	0~300	6	250x430x250
LR-WBL-02	220	2.4	0~300	12	500x430x250

Waffle Baker With Timer

Features

- Overall stainless steel body
- Cast iron plate coated, non-stick
- With temperature controller and five minutes timer setting

Cone Baker

Features

- This waffle baker is one of the latest style food cooker;
- It is popular with the advantages of clean ,sanitation, easy to operation and power saving.

WB-03D   WB-S   LR-CM-01   LR-CM-02

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Cooking Size(mm)	Dimensions (mm)
WB-03D	220	1.0	124~230	11	Dia. 180	255x440x320
WB-S	220	1.5	50~320	17	100x160	470x320x225
LR-CM-01	220	1.2	0~300	7	-	250x430x250
LR-CM-02	220	2.4	0~300	13	-	400x430x250

Electric Crepe Maker
Features

Designed with simplicity and efficiency in mind, this crepe maker's compact size is ideal for small prep areas or food trucks where space is limited. Built-to last, this crepe maker includes all of the essential features necessary to make sweet and savory signature crepes at your busy restaurant or hotel breakfast bar.

- Non-slip feet for added stability
- Thermostatic temperature control
- Heavy-duty stainless steel construction
- Warming and power indicator lights
- 16mm Non-stick cast iron plate
- 16" diameter plate provides ample room to evenly spread out batter and prevents crepes from sticking

LR-DE-1

LR-DE-2

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Cooking Surface Size(mm)	Dimensions (mm)
LR-DE-1	220	3	50~300	15	φ400x8	450x490x235
LR-DE-2	220	3+3	50~300	30	φ400x8	860x490x235

Gas Crepe Maker
GAS
Features

Designed with simplicity and efficiency in mind, this crepe maker's compact size is ideal for small prep areas or food trucks where space is limited. Built-to last, this crepe maker includes all of the essential features necessary to make sweet and savory signature crepes at your busy restaurant or hotel breakfast bar.

- Non-slip feet for added stability
- Thermostatic temperature control
- Heavy-duty stainless steel construction
- Warming and power indicator lights
- 20mm Non-stick cast iron plate
- 16" diameter plate provides ample room to evenly spread out batter and prevents crepes from sticking.

LR-VG-1A

LR-VG-2A

Model	Gas Class	Power (MJ/h)	Net Weight (kg)	Cooking Surface Size(mm)	Dimensions (mm)
LR-VG-1A	LPG, Natural Gas,Coal Gas	36.5	25	φ400x8	450x540x300
LR-VG-2A	LPG, Natural Gas,Coal Gas	73	50	φ400x8	860x540x300

Hot Dog Steamer and Warmer
Features

This model's simple temperature control dial makes it easy for you to steam hot dogs while simultaneously warming any style of bun to perfection! It has a stainless steel construction with a compact design to offer you maximum efficiency and reliable performance while taking up a minimal amount of countertop space. It also keeps the condiments contained within the bun for a clean, delicious snack to enjoy on the go

- Unique European-style steamer and warmer
- Steams up to 30 hot dogs and warms up to 4 buns at a time
- Pyrex container and stainless steel basket for steaming 9" x 1 1/2" spikes
- Simple temperature control dial
- Stainless steel steam heater and construction

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
HDD-1L	220	0.45	50~100	4	250x280x410
HDD-4L	220	0.65	50~100	6.2	480x280x410
HDD-6L	220	0.7	50~100	8	650x280x410

Corn Steamers
Features

- High capacity
- Steam food
- Detachable heating plate
- Temperature controllable: 30°C-110°C

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-CS48L	220	2.5	30-110	6	430x430x430

LINKRICH **CATERING** EQUIPMENT
Hot Dog Machine

CATERING EQUIPMENT
Hot Dog Machine

LINKRICH FOOD MACHINE
Baking With Passion

LR-HD Hot Dog Machine ⚡ MOQ: 10PCS

Features

- Stainless steel Rollers-durable & easy to clean.
- Heavy duty motor-drives the rollers.
- Excellent performance and easy control.
- Amade of stainless steel outer tube with embedded aluminum tube inside roller heating mode, fully automatic rotate 360, temperature transmission rapidly and heated evenly.
- Adopt imported thermostat automatic constant temperature control,the sausage could be heated evenly. And the temperature is adjustable to ensure the quality of the food and save the power.

Specifications

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-HD-5	220	0.5	0~200	6.5	440x250x175
LR-HD-7	220	0.7	0~200	7.8	442x325x175

LR-HD Hot Dog Machine ⚡ MOQ: 10PCS

Features

- Stainless steel Rollers-durable & easy to clean.
- Heavy duty motor-drives the rollers.
- Excellent performance and easy control.
- Amade of stainless steel outer tube with embedded aluminum tube inside roller heating mode, fully automatic rotate 360, temperature transmission rapidly and heated evenly.
- Adopt imported thermostat automatic constant temperature control,the sausage could be heated evenly. And the temperature is adjustable to ensure the quality of the food and save the power.

Specifications

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-HD-9	220	0.9	0~200	11	553x402x175
LR-HD-11	220	1.1	0~200	13.5	553x475x175

WY Hot Dog Machine ⚡ MOQ: 10PCS

Features

- Stainless steel Rollers-durable & easy to clean.
- Heavy duty motor-drives the rollers.
- Excellent performance and easy control.
- Amade of stainless steel outer tube with embedded aluminum tube inside roller heating mode, fully automatic rotate 360, temperature transmission rapidly and heated evenly.
- Adopt imported thermostat automatic constant temperature control,the sausage could be heated evenly. And the temperature is adjustable to ensure the quality of the food and save the power.

Specifications

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
WY-005	220	0.96	0~250	9	590x250x420
WY-007	220	1.33	0~250	11.5	590x330x420
WY-009	220	1.69	0~250	14	590x400x420
WY-011	220	2.06	0~250	16.5	590x480x420

WY Hot Dog Machine ⚡ MOQ: 10PCS

Features

- Stainless steel Rollers-durable & easy to clean.
- Heavy duty motor-drives the rollers.
- Excellent performance and easy control.
- Amade of stainless steel outer tube with embedded aluminum tube inside roller heating mode, fully automatic rotate 360, temperature transmission rapidly and heated evenly.
- Adopt imported thermostat automatic constant temperature control,the sausage could be heated evenly. And the temperature is adjustable to ensure the quality of the food and save the power.

Specifications

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
WY-007D	220	1.33	0~250	11.5	590x330x420
WY-009D	220	1.69	0~250	14	590x400x420

Kebab Slicer

Kebab Slicer

Features

◆ Full stainless steel blade cover
◆ Adjustment ring and screw for desired thickness
◆ Metal anti-slip body, ergonomic design, safe and easy handling Wear-resistant switch
◆ The front part is easily detachable for cleaning
◆ One smooth blade included in the unit and one serrated blade included in the package
◆ An adapter included

2 Smooth blades

Specifications

Model	Voltage (V)	Power (kW)	Cutting Depth (mm)	Blade Dia (mm)	Capacity (kg/h)	Net Weight (kg)	Dimensions (mm)
EMS-100	220	0.08	0-8	100	60	1.4	230x180x265

Kebab Machine GAS

Features

● Easy to control, as it is quite easy to hang or remove the food.
● Easy to clear the pan to pick the oil.
● High efficiency and low energy wastage.
● Quickly bakes the food with 6~9 minutes.

GB-800

GB-950

Specifications

Model	Gas Class	Power (MJ/h)	Rotate Speed (r/min)	Net Weight (kg)	Dimensions (mm)
GB-800	LPG, Natural Gas, Coal Gas	32.7	5	23	540x650x950
GB-950	LPG, Natural Gas, Coal Gas	43.7	5	25	540x650x1050

114 Designs and specifications may be subject to change without notice

Kebab Machine Features

◆ Easy to control, as it is quite easy to hang or remove the food.
◆ Easy to clear the pan to pick the oil.
◆ High efficiency and low energy wastage.
◆ Quickly bakes the food with 6~9 minutes.

Specifications

GB-960 GAS   EB-850

Model	Voltage(V)	Power	Rotate Speed (r/min)	Net Weight (kg)	Dimensions (mm)
GB-960	220	54.6MJ/h	5	27	540x650x1220
EB-850	220	8kW	2.5	26	540x650x950

Kebab Machine Features

● Easy to control, as it is quite easy to hang or remove the food.
● Easy to clear the pan to pick the oil.
● High efficiency and low energy wastage.
● Quickly bakes the food with 6~9 minutes.

Specifications

PE-2 CE   RG-2 GAS

Model	Voltage (V)	Power	Rotate Speed (r/min)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
PE-2	220	9.9kW	3.5	50~300	34	534x700x1015
RG-2	220	53.8MJ/h	5	50~300	31	534x700x1015

Designs and specifications may be subject to change without notice 115

CATERING EQUIPMENT
Kebab Machine With Cabinet

Kebab Machine With Cabinet ⚡
Features
◆ Easy to control, as it is quite easy to hang or remove the food.
◆ Easy to clear the pan to pick the oil.
◆ High efficiency and low energy wastage.
◆ Quickly bakes the food with 6~9 minutes.

EB-T800   EB-MT800

Specifications

Model	Voltage(V)	Power	Net Weight (kg)	Dimensions (mm)
EB-T800	220	8kW	60	650x600x1750
EB-MT800	220	16kW	110	1400x600x1750

Kebab Machine With Cabinet GAS
Features
● Easy to control, as it is quite easy to hang or remove the food.
● Easy to clear the pan to pick the oil.
● High efficiency and low energy wastage.
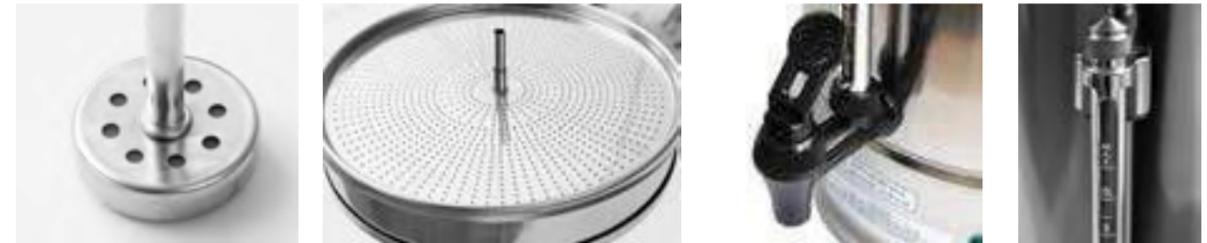● Quickly bakes the food with 6~9 minutes.

GB-G820   GB-MG820

Specifications

Model	Voltage(V)	Power	Net Weight (kg)	Dimensions (mm)
GB-G820	220	-	65	650x600x1770
GB-MG820	220	-	115	1400x600x1770

Coffee Urn CE ⚡
Feature
● Quick&easy-just add cold water and fresh coffee grounds to hold up to quality coffee.
● Available in 10and 15 litre sizes suitable for all kinds of church,office,catered event or any other application where there is a need to quickly make a lot of coffee.
● Heating element at the bottom with dry protection.
● Long life concealed elements allowing easy cleaning inside the urn.
● Stylish brushed finish stainless steel exterion.
● Sight-glass with cup capacity graduations.
● Boil dry-protection.
● CP Series is stainless steel heating element, CP-A Series is aluminum heating element

A type

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
CP-10	220	1.15	10	3.96	Φ340x480
CP-10A	220	1.25	10	3.96	Φ340x480
CP-15	220	1.15	15	4.6	Φ340x590
CP-15A	220	1.25	15	4.6	Φ340x590

LINKRICH

CATERING EQUIPMENT
Hot Water Urns

COOKING EQUIPMENT
Commercial Contact Grill

LINKRICH

Hot Water Urn CE ⚡

Feature

◆ Adjust temper-ature with inner heating element.
◆ Heating element at the bottom with dry protection.
  Available in 10,15,20,30,40 litre sizes.
◆ Long life concealed elements allowing easy cleaning inside the urn.
◆ Stylish brushed finish stainless steel exterion.
◆ Sight-glass with cup capacity graduations.
◆ WB-A series its Composite-bottom.
  Boil dry-protection .

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
WB-10	220	2	10	2.8	φ290x405
WB-10A	220	2	10	2.7	φ290x405
WB-15	220	2.5	15	3.3	φ310x420
WB-15A	220	2.5	15	3.28	φ310x420
WB-20	220	2.5	20	3.62	φ310x523

Model	Voltage (V)	Power (kW)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
WB-20A	220	2.5	20	3.58	φ310x523
WB-30	220	3	30	4.34	φ390x420
WB-30A	220	3	30	4.3	φ390x420
WB-40	220	3	40	4.84	φ390x523
WB-40A	220	3	40	4.76	φ390x523

Hot Water Urn CE ⚡

Feature

◆ Come with the glass cover ,you can see the change in the bowl.
◆ Double liner, insulation better
◆ Available in 10,15,25,30,35,40, litre sizes.
◆ Boil dry-protection .

WG   WE

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
WG-10	220	2	10	3.1	φ245x425
WG-15	220	2	15	3.9	φ245x495
WG-25	220	2	25	4.2	φ315x490
WG-30	220	2	30	4.7	φ315x540
WG-35	220	2	35	6.2	φ315x610
WG-40	220	2	40	6.6	φ315x660
WG-50	220	2	50	7.5	φ400x620
WG-60	220	2.5	60	7.7	φ400x660

Model	Voltage (V)	Power (kW)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
WE-10	220	2	10	3.1	φ245x425
WE-15	220	.2	15	3.9	φ245x495
WE-25	220	2	25	4.2	φ315x490
WE-30	220	2	30	4.7	φ315x540
WE-35	220	2	35	6.2	φ315x610
WE-40	220	2	40	6.6	φ315x660

Multi Ceramic Panini Sandwich Grill   Fast Warming up to 300°C in 5 min

Features ⚡

● Stainless steel base and stainless steel construction
● Heavy duty, glass cooking surface
● Removable stainless steel crumb/drip tray for easy cleaning
● Ideal for sizzling steaks, burgers, eggs and much more
● Exceptional quality and value
● Quick heating and fast recovery
● Non-slip rubber feet

  MOQ: 10 PCS

Specifications

Model	Voltage (V)	Net Weight (kg)	Power (kW)	Temperature (°C)	Cooking Surface Size (mm)	Dimensions (mm)
LR-FG-1	220	10.5	16	50~300	250x250	340x480x170

Multi Ceramic Panini Sandwich Grill   Fast Warming up to 300°C in 5 min

Features ⚡

● Stainless steel base and stainless steel construction
● Heavy duty, glass cooking surface
● Removable stainless steel crumb/drip tray for easy cleaning
● Ideal for sizzling steaks, burgers, eggs and much more
● Exceptional quality and value
● Quick heating and fast recovery
● Non-slip rubber feet

  MOQ: 10 PCS

Specifications

Model	Voltage (V)	Net Weight (kg)	Power (kW)	Temperature (°C)	Cooking Surface Size (mm)	Dimensions (mm)
LR-FG-2	220	21	32	50~300	250x250x2	700x480x170

Linkrich Signature Contact Panini Sandwich Grill

Features CE ⚡ Fast Warming up to 300°C in 15 min

- Stainless steel base and stainless steel construction with stylish brushed finish
- With grooved cast iron plates
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet
- EGO thermostat is optional

LR-811
LR-811R (Flat Bottom)

LR-811E
LR-811ER (Flat Bottom)

Specifications

Model	Voltage (V)	Net Weight (kg)	Power (kW)	Temperature (°C)	Cooking Surface Size (mm)	Dimensions (mm)
LR-811	220	14.5	1.8	50~300	214x214	370x305x185
LR-811R	220	14.5	1.8	50~300	214x214	370x305x185
LR-811E	220	20	2.2	50~300	340x220	460x370x190
LR-811ER	220	20	2.2	50~300	340x220	460x370x190

Linkrich Signature Contact Panini Sandwich Grill

Features CE ⚡ Fast Warming up to 300°C in 15 min

- Stainless steel base and stainless steel construction with stylish brushed finish
- With grooved cast iron plates
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet
- EGO thermostat is optional

LR-813
LR-813R (Flat Bottom)

LR-813B

Specifications

Model	Voltage (V)	Net Weight (kg)	Power (kW)	Cooking Surface Size (mm)	Dimensions (mm)
LR-813	220	28	2x1.8	485x230	565x370x190
LR-813R	220	28	2x1.8	485x230	565x370x190
LR-813B	220	28	2x1.8	485x230	565x370x190

6 Liter Commercial Electric Deep Fryer ⚡

Features

- Ideal for chips and countless other deep-fry fast-foods
- Powerful countertop fryer with stainless steel lid
- Hygienic, safe and easy to clean
- Adjustable thermostatic control
- Solid intergral forming handle for fried basket
- Knitting two side basket,more solid and durable
- 21A inner waterproof switch,more durable
- Pan with handle for easy remove

LR-EF-061

LR-EF-062

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-EF-061	220	2	6	60~200	4.5	190x440x270
LR-EF-062	220	2x2	6x2	60~200	7	380x440x270

10 Liter Commercial Electric Deep Fryer ⚡

Features

- Ideal for chips and countless other deep-fry fast-foods
- Powerful countertop fryer with stainless steel lid
- Hygienic, safe and easy to clean
- Adjustable thermostatic control
- Solid intergral forming handle for fried basket
- Knitting two side basket,more solid and durable
- 21A inner waterproof switch,more durable
- The non-welded stainless steel oil bowl adopts one step molding techineque and enhances
- Removable head
- Pan with handle for easy remove

LR-EF-101B

LR-EF-102B

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-EF-101B	220	3	10	60~250	7	280x465x310
LR-EF-102B	220	3x2	10x2	60~250	12	575x465x310

10/17 Liter Commercial Electric Deep Fryers (With Timer)

Features

- Powerful countertop fryer with stainless steel lid
- Hygienic, safe and easy to clean
- Ideal for chips and countless other deep-fry fast-foods
- Adjustable thermostatic control
- Basket included
- Removable head
- Pan with handle for easy remove

LR-EF-101
LR-EF-171 CE

LR-EF-102
LR-EF-172 CE

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-EF-101	220	3	10	60~200	6	290x440x285
LR-EF-102	220	3x2	10x2	60~200	8	590x440x285
LR-EF-171 CE	220	5	17	60~200	9.5	293x500x330
LR-EF-172 CE	220	5x2	17x2	60~200	15.5	595x500x330

10/17 Liter Commercial Electric Fryers (With Drain Valve)

Features

- Powerful countertop fryer with stainless steel lid
- Hygienic, safe and easy to clean
- Ideal for chips and countless other deep-fry fast-foods
- Adjustable thermostatic control
- Basket included
- Removable head
- Pan with handle for easy remove

LR-EF-101V CE
LR-EF-171V

LR-EF-102V CE
LR-EF-172V

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-EF-101V CE	220	4	10	60~200	7.5	280x460x325
LR-EF-102V CE	220	4x2	10x2	60~200	11	570x460x325
LR-EF-171V	220	5	17	60~200	9	320x540x380
LR-EF-172V	220	5x2	17x2	60~200	16.5	630x540x380

10/17 Liter Commercial Luxurious Digital Electric Deep Fryers

Features

- Innovative Smart Control panel. Adopted import electronic component. 4 type different program.
- Setting time and temperature widely.
- High efficency, big range heating area, fast heating speed, cooking more repidly Micro digital control, temperature and time control accurately
- Body use high quality stainless steel, streamline shape oil cover.

LR-EF-101H
LR-EF-171H

LR-EF-102H
LR-EF-172H

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-EF-101H	220	3	10	30~180	6.5	280x465x310
LR-EF-102H	220	3x2	10x2	30~180	13	560x465x310
LR-EF-171H	220	3	17	30~180	8	290x525x360
LR-EF-172H	220	3x2	17x2	30~180	15	585x525x360

10/17 Liter Commercial Luxurious Digital Electric Deep Fryers (With Drain Valve)

Features

- Innovative Smart Control panel. Adopted import electronic component. 4 type different program.
- Setting time and temperature widely.
- High efficency, big range heating area, fast heating speed, cooking more repidly Micro digital control, temperature and time control accurately
- Body use high quality stainless steel, streamline shape oil cover.

LR-EF-101HV
LR-EF-171HV

LR-EF-102HV
LR-EF-172HV

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-EF-101HV	220	3	10	30~180	9	280x535x365
LR-EF-102HV	220	3x2	10x2	30~180	15.5	580x535x365
LR-EF-171HV	220	3	17	30~180	10	290x530x420
LR-EF-172HV	220	3x2	17x2	30~180	16.5	590x530x420

EF Commercial Electric Countertop Deep Fryers

Features

- Powerful countertop fryer with stainless teel lid
- Hygienic, safe and easy to clean
- Ideal for chips and countless other deep-fry fast-foods
- Adjustable thermostatic control
- Basket included
- Removable head
- Pan with handle for easy remove

EF-4L EF-6L
EF-8L EF-11L

EF-4L-2 EF-6L-2
EF-8L-2 EF-11L-2

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
EF-4L	220	2	4	60~200	5	260x380x310
EF-4L-2	220	4	4x2	60~200	10	480x380x310
EF-6L	220	2.5	6	60~200	9.5	310x410x285
EF-6L-2	220	5	6x2	60~200	12	550x410x285
EF-8L	220	3.25	8	60~200	6	310x410x340
EF-8L-2	220	6.5	8x2	60~200	14	550x410x340
EF-11L	220	3.5	11	60~200	7	320x440x340
EF-11L-2	220	7	11x2	60~200	15	670x440x340

EF Commercial Electric Countertop Deep Fryers (With Drain Valve)

Features

- Powerful countertop fryer with stainless steel lid
- Hygienic, safe and easy to clean
- Ideal for chips and countless other deep-fry fast-foods
- Adjustable thermostatic control
- Basket included
- Removable head

EF-12L   EF-12L-2

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
EF-12L	220	3.25	12	60~200	10	285x470x410
EF-12L-2	220	6.5	12x2	60~200	17.5	580x470x410

Countertop Gas Deep Fryers GAS

Features

- Powerful countertop fryer with stainless steel lid
- Hygienic, safe and easy to clean
- Ideal for chips and countless other deep-fry ast-foods
- Adjustable thermostatic control
- Basket included

LR-GF5.5-1 (1 Tank)

LR-GF5.5-2 (2 Tanks)
LR-GF11-1 (1 Tank)

Specifications

Model	Gas Class	Power (MJ/h)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
LR-GF5.5-1	LPG,Natural Gas,Coal Gas	19.9	5.5	12	290x520x445
LR-GF5.5-2	LPG,Natural Gas,Coal Gas	39.8	5.5x2	22	580x520x445
LR-GF11-1	LPG,Natural Gas,Coal Gas	39.8	11	22	580x520x445

Countertop Gas Deep Fryers GAS

Features

- Powerful countertop fryer with stainless steel lid
- Hygienic, safe and easy to clean
- Ideal for chips and countless other deep-fry ast-foods
- Adjustable thermostatic control
- Basket included

LR-GF-81   LR-GF-82

Specifications

Model	Gas Class	Power (MJ/h)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
LR-GF-81	LPG,Natural Gas,Coal Gas	11.3	8	14	310x660x550
LR-GF-82	LPG,Natural Gas,Coal Gas	22.7	8x2	27	616x660x550

Countertop Gas Deep Fryers

Features

- Powerful countertop fryer with stainless steel lid
- Hygienic, safe and easy to clean
- Ideal for chips and countless other deep-fry fast-foods
- Basket included

LR-GF8.5-1

LR-GF8.5-2

Specifications

Model	Gas Class	Power (MJ/h)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
LR-GF8.5-1	LPG,Natural Gas,Coal Gas	19	5.5	9.5	300x510x470
LR-GF8.5-2	LPG,Natural Gas,Coal Gas	32	5.5x2	14.5	580x510x470

48 Liter Commercial Standing Electric Countertop Deep Fryers

Features

- Powerful standing fryer with stainless steel lid
- Hygienic, safe and easy to clean
- Ideal for chips and countless other deep-fry fast-foods
- Adjustable thermostatic control
- Basket included

LR-EF48-1

LR-EF48-2

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-EF48-1	3~380	9	48	60~200	32.5	420x850x935
LR-EF48-2	3~380	9x2	48x2	60~200	56	870x850x935

Commercial Electric Standing Deep Fryer

Features

- Powerful standing fryer with stainless steel lid
- Hygienic, safe and easy to clean
- Ideal for chips and countless other deep-fry fast-foods
- Adjustable thermostatic control
- Basket included

LR-14L-2 14L x 2 Tank (2-Basket)
LR-28L 28L x 1 Tank (2-Basket)

LR-28L-2
28L x 2 Tank (4-Basket)

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-14L-2	380	9x2	14x2	60~200	60	400x800x1100
LR-28L	380	18	28	60~200	60	400x800x1100
LR-28L-2	380	18x2	28x2	60~200	100	800x800x1100

Commercial Standing Electric Fryer

- All stainless steel body, high efficiency heating element
- Automatic thermostat and timer
- Over heating protection, revolving fire head
- Removable fryer basket
- Heavy-duty assembling legs
- High temperature heat-resisting oil valve.

LR-EF52x1

LR-EF87x1

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Basket Size (mm)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-EF52x1	380	7.5	52	560x300x165	30~180	29	680x580x950
LR-EF87x1	380	9	87	390x300x160(2pcs)	30~180	33	990x620x950

17 Liter Commercial Standing Gas Deep Fryers GAS

Features

- Powerful standing fryer with stainless steel lid
- Hygienic, safe and easy to clean
- Ideal for chips and countless other deep-fry fast-foods
- Adjustable thermostatic control
- Basket included
- With drain valve for easy drain oil
- 1.0mm stainless steel tank

LR-GF-171

LR-GF-172

Specifications

Model	Gas Pressure (Pa)	Power (MJ/h)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-GF-171	2800	20.8	17x1	60~200	22	340x615x630
LR-GF-172	2800	41.6	17x2	60~200	38	680x615x630

46 Liter Commercial Standing Gas Deep Fryers GAS

Features

- Powerful standing fryer with stainless steel lid
- Hygienic, safe and easy to clean
- Ideal for chips and countless other deep-fry fast-foods
- Adjustable thermostatic control
- Basket included
- 1.0mm stainless steel tank

LR-GF46-1

LR-GF46-2

Specifications

Model	Gas Pressure (Pa)	Power (MJ/h)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-GF46-1	2800	240.4	46x1	60~200	48	450x700x980
LR-GF46-2	2800	240.4x2	46x2	60~200	83	870x700x980

Commercial Gas Standing Deep Fryer GAS

Features

- Powerful standing fryer with stainless steel lid
- Hygienic, safe and easy to clean
- Ideal for chips and countless other deep-fry fast-foods
- Adjustable thermostatic control
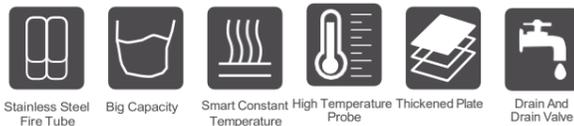- Gas 1-Tank Fryer (1-Basket)

Specifications

Model	Gas class	Tube Dia (mm)	Power (MJ/h)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
ZH-RC-1	LPG,Natural Gas,Coal Gas	19	55.8	21	60	400x900x850

Commercial Gas Standing Deep Fryer GAS

Features

- Powerful standing fryer with stainless steel lid
- Hygienic, safe and easy to clean
- Ideal for chips and countless other deep-fry fast-foods
- Adjustable thermostatic control
- Gas 1-Tank Fryer (1-Basket)

Specifications

Model	Gas class	Tube Dia (mm)	Power (MJ/h)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
JZH-RC-1	LPG,Natural Gas,Coal Gas	19	55.8	21	53	360x700x850

Commercial Gas Standing Deep Fryer

GAS

Features

- 30.000 BTU/ burner
- Millivolt(snao action)thermostat,200 F-400 F
- Stainless steel front and door，Sides and back are galvanized steel
- Large cold zone to trap food particles
- 1-1/4"dia.full port drain valve for fost and complete oil draining
- 2"diameter adjustable Stainless Steel legs standard ,casters optional
- 1.5mm thickness Tank is fully peened for smoother welds & easy cleaning
- Drain pipe holder attached to inside door
- Twin nickel piated baskets
- 1 year parts &labor warranty

Stainless Steel Fire Tube	Big Capacity	Smart Constant Temperature	High Temperature Probe	Thickened Plate	Drain And Drain Valve

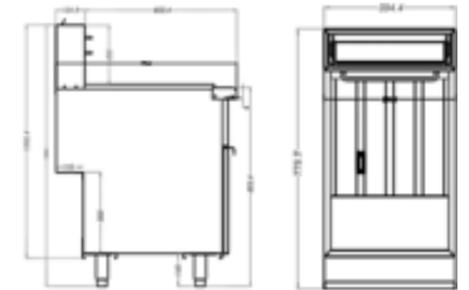| Gas Standing Deep Fryer					
Model	**Gas Source and Pressure**	**Maximum Power (kW)**	**Capacity (L)**	**Net Weight (kg)**	**Dimensions (mm)**
LR-3G	LPG(2800pa), Gas(2000pa), Artificial gas(1000pa)	27	30-38	71	395x780x1125
LR-4G	LPG(2800pa), Gas(2000pa), Artificial gas(1000pa)	36	35-45	71	395x780x1112
LR-5G	LPG(2800pa), Gas(2000pa), Artificial gas(1000pa)	43.5	35-45	84	530x780x1125

Temperature control thermostats for peace of mind
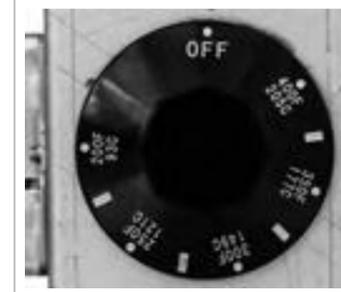
0.8mm stainless steel cover is more durable
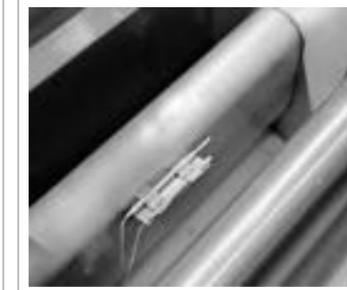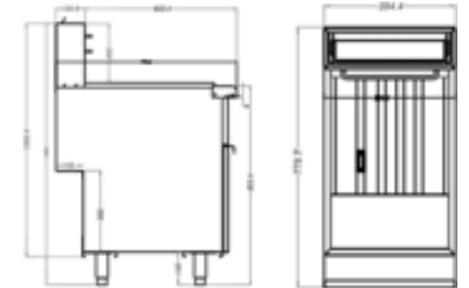

30mm diameter drain pipe with lockable ball valve

1.5mm stainless steel Tank, One burner conect one oil pipe , Heating more faster-1. 3 oil pipe, 4 oil pipe and 5 oil pipe opertional.
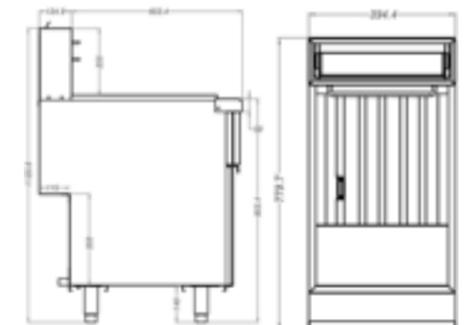

Three kinds of safety valves are available for the United States, Taiwan and Seater

One burner conect one oil pipe , Heating more faster.

Thickened and reinforced stainless steel frying basket

1.5mm stainless steel tank

LR-3G Gas Standing Deep Fryer

LR-4G Gas Standing Deep Fryer

LR-5G Gas Standing Deep Fryer

Table Top Pressure Fryer ⚡

Features

- Frying under high pressure,makes the meat crispy out-side and seal the juice inside.
- Samll size to save the space, large capacity, easy to operate,high efficiency.
- Standard electro-mechanical control with easy to use temperature and timer controls.
- Automatic pressure release valve to ensure the safety.
- Proven round cooking well design: Engineered for more uniform heat distribution, durability and efficiency, no cold spots or corners

PF-16

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
PF-16	220	3	16	-	21	440x570x520

Commercial Standing Pressure Fryer Manual Control

- High-efficiency heat exchange system: High-efficiency heat exchange system produces among the lowest average exhaust gas temperatures in the industry , so it get fast recovery and energy savings.
- Fast and productive: Cooks up to 6 pieces of fresh chicken per load in under 10 minutes"
- High quality stainless steel body and lid, makes the machine stable with elegent appearance. Stainless steel rectangular fry pot promotes more even cooking.
- Standard electro-mechanical control with easy to use temperature and timer controls.Automatic pressure release valve to ensure the safety.
- Lower cooking oil consumption,very low oil absorption into food.Better tasting food-seals in natural juice.
- 4 heavy duty casters,2 locking, easy to move and position.

PF-25E ⚡   **PF-25G** GAS

Specifications

Model	Type	Voltage (V)	Power (kW)	Capacity (L)	Gas consumption (kg/h)	Net Weight (kg)	Dimensions (mm)
PF-25E	Electric	380	12	25	/	95	470x940x1100
PF-25G	Gas	220	0.1	25	0.48	125	490x1080x1100

Commercial Standing Pressure Fryer With the Oil Filter Manual Control

- Build-in filter system: Build-in filtration system filters and returns hot oil in less than four minutes with no extra pumps or pans and no handling of hot oil, provides quick, easy and safe cooking oil filtration.
- High-efficiency heat exchange system: High-efficiency heat exchange system produces among the lowest average exhaust gas temperatures in the industry , so it get fast recovery and energy savings.
- Fast and productive: Cooks up to 6 pieces of fresh chicken per load in under 10 minutes"
- High quality stainless steel body and lid, makes the machine stable with elegent appearance. Stainless steel rectangular fry pot promotes more even cooking.
- Standard electro-mechanical control with easy to use temperature and timer controls.Automatic pressure release valve to ensure the safety.

Customizable knob

Specifications

| Model	Type	Voltage (V)	Power (kW)	Capacity (L)	Gas consumption (kg/h)	Net Weight (kg)	Dimensions (mm)
PF-25EA	Electric	380	13.5	25	-	135	470x920x1180
PF-25GA	Gas	220	0.65	25	-	160	500x1080x1180

Commercial Standing Pressure Fryer With the Oil Filter Electronic Panel

- Easy to operate: Pre-programmable of 10 different cook cycles for quick and easy preparation of various menu items, as well as automation, energy-saving, filtration and cook management features.
  Build-in filter system: Build-in filtration system filters and returns hot oil in
- less than four minutes with no extra pumps or pans and no handling of hot oil, provides quick, easy and safe cooking oil filtration.
  High-efficiency heat exchange system: High-efficiency heat exchange system produces among the lowest average exhaust gas temperatures in
- the industry , so it get fast recovery and energy savings.
  Fast and productive: Cooks up to 6 pieces of fresh chicken per load in under 10 minutes"
- High quality stainless steel body and lid, makes the machine stable with elegent appearance. Stainless steel rectangular fry pot promotes more even cooking.
- Standard electro-mechanical control with easy to use temperature and timer controls.Automatic pressure release valve to ensure the safety.

Specifications

Model	Type	Voltage (V)	Power (kW)	Capacity (L)	Gas consumption (kg/h)	Net Weight (kg)	Dimensions (mm)
PF-25ED	Electric	380	13.5	25	-	135	470x920x1180
PF-25GD	Gas	220	0.65	25	-	160	500x1080x1180
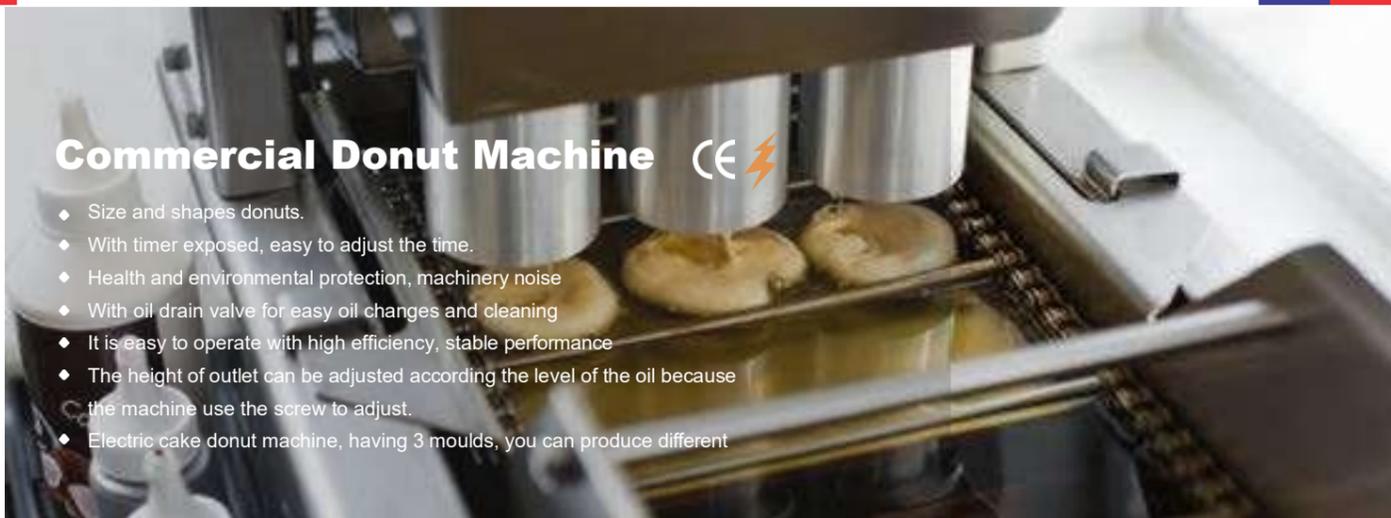
Commercial Donut Machine CE

- Size and shapes donuts.
- With timer exposed, easy to adjust the time.
- Health and environmental protection, machinery noise
- With oil drain valve for easy oil changes and cleaning
- It is easy to operate with high efficiency, stable performance
- The height of outlet can be adjusted according the level of the oil because the machine use the screw to adjust.
- Electric cake donut machine, having 3 moulds, you can produce different

T-101

T-100

For 40mm inside diameter, 80mm outside diameter of donut. 700 pcs/hour

For 36mm inside diameter, 70mm outside diameter of donut. 800 pcs/hour

For 20mm inside diameter, 38mm outside diameter of donut. 1200 pcs/hour

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Temperature (°C)	Outside Diameter of Donut (mm)	Inside Diameter of Donut (mm)	Net Weight (Kg)	Dimensions (mm)
T-101	3	220	12	50~300°C	80	25/35/45	25	1030x400x650
T-100	6	220	25	50~300°C	80	25/35/45	48	1200x500x720

Countertop Electric Grill and Griddle

Features ⚡

- Stainless steel base and stainless steel construction with stylish brushed finish
- 12mm thickness of the hot plate
- Polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

LR-EG-538T CE

LR-EG-300
LR-EG-420
LR-EG-450

Specifications

Model	Voltage (V)	Power (kW)	Cooking Surface (mm)	Thickness of Hot Plate (mm)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-EG-538T	220	3	497x336	8	50~300	19.5	500x480x220
LR-EG-300	220	1.5	294x292	12	50~300	14	300x360x250
LR-EG-420	220	1.8	336x350	12	50~300	18.5	400x420x250
LR-EG-450	220	2	356x390	12	50~300	22	360x460x250

Countertop Electric Grill and Griddle

Features ⚡

- Stainless steel base and stainless steel construction with stylish brushed finish
- 12mm thickness of the hot plate
- Polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

LR-EG-548 CE

LR-EG-618
LR-EG-738

Specifications

Model	Voltage (V)	Power (kW)	Cooking Surface (mm)	Thickness of Hot Plate (mm)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-EG-548	220	3	522x366	8	50~300	25	555x473x250
LR-EG-618	220	6	610x511	8	50~300	40	620x613x325
LR-EG-738	220	4.4	732x415	8	50~300	37	735x524x293

LINKRICH

COOKING EQUIPMENT
Grill and Griddle

COOKING EQUIPMENT
Grill and Griddle

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Countertop Electric Grill and Griddle

Features ⚡

- Stainless steel base and stainless steel construction with stylish brushed finish
- 12mm thickness of the hot plate
- Polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

LR-EG-530

LR-EG-600
LR-EG-750

Specifications

Model	Voltage (V)	Power (kW)	Cooking Surface (mm)	Thickness of Hot Plate (mm)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-EG-530	220	3	527x422	8	50~300	34	530x600x475
LR-EG-600	220	4.4	597x422	8	50~300	39	600x600x475
LR-EG-750	220	6	747x422	8	50~300	46	750x600x475

Countertop Electric Grill and Griddle

Features GAS

- Stainless steel base and stainless steel construction with stylish brushed finish
- 12mm thickness of the hot plate
- Polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

LR-RG-530L
LR-RG-530L-2
(Flat Left)

LR-RG-600L
LR-RG-600L-2 (Flat Left)
LR-RG-750L
LR-RG-750L-2 (Flat Left)

Specifications

Model	Gas Class	Gas Pressure (Pa)	Power (MJ)	Cooking Surface Size (mm)	Thickness of Hot Plate (mm)	Net Weight (kg)	Dimensions (mm)
LR-RG-530L	LPG	2800	26.2	527x422	8	30	530x600x475
LR-RG-530L-2	LPG	2800	26.2	527x422	8	29	530x600x475
LR-RG-600L	LPG	2800	43.45	597x422	8	34	600x600x475
LR-RG-600L -2	LPG	2800	43.45	597x422	8	33	600x600x475
LR-RG-750L	LPG	2800	59.4	747x422	8	40	750x600x475
LR-RG-750L -2	LPG	2800	59.4	747x422	8	39	750x600x475

LR-GA Gas Grill and Griddle GAS

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- Heavy duty, polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

Specifications

Model	Gas Class	Gas Pressure (Pa)	Power (kW)	Thickness of Hot Plate(mm)	Cooking Surface Size (mm)	Net Weight (kg)	Dimensions (mm)
LR-GA-718	LPG、Natural Gas、Coal Gas	2800	8	8	550x350	29	610x560x400

LR-GA Gas Grill and Griddle GAS

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- Heavy duty, polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

Specifications

Model	Gas Class	Gas Pressure (Pa)	Power (kW)	Thickness of Hot Plate(mm)	Cooking Surface Size (mm)	Net Weight (kg)	Dimensions (mm)
LR-GA-721	LPG、Natural Gas、Coal Gas	2800	8	8	550x350	29	610x560x400

LR-GA Gas Grill and Griddle GAS

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- Heavy duty, polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet
- LR-GA-720 All Flat, LR-GA-722 1/2 Flat, 1/2 Grooved

Specifications

Model	Gas Class	Gas Pressure (Pa)	Power (kW)	Thickness of Hot Plate(mm)	Cooking Surface Size (mm)	Net Weight (kg)	Dimensions (mm)
LR-GA-720	LPG、Natural Gas、Coal Gas	2800	12	8	730x400	43	790x590x400
LR-GA-722	LPG、Natural Gas、Coal Gas	2800	12	8	730x400	43	790x590x400

Gas Grill and Griddle GAS

Features

- Independently-controlled，heat evenly
- Continuous pilot for instant ignition
- Features reversible, cast iron top grates
- Heavy-duty, adjustable feet provide stability
- Made of durable, easy-to-clean stainless steel
- Includes a waste tray for easy cleanup
- Available in 16", 24", 36", 48" and 60" size

Specifications

Model	Description	Gas Pressure (Pa)	Heat Power (MJ/h)	Net Weight (kg)	Dimensions (mm)
LR-EG-16S	16" size	2800	31.6	41	404x640x390

Gas Grill and Griddle GAS

Features

- Independently-controlled，heat evenly
- Continuous pilot for instant ignition
- Features reversible, cast iron top grates
- Heavy-duty, adjustable feet provide stability
- Made of durable, easy-to-clean stainless steel
- Includes a waste tray for easy cleanup
- Available in 16", 24", 36", 48" and 60" size

Specifications

Model	Description	Gas Pressure (Pa)	Heat Power (MJ/h)	Net Weight (kg)	Dimensions (mm)
LR-EG-24S	24" size	2800	63.3	52	604x640x390
LR-EG-36S	36" size	2800	95.0	80	904x640x390

Gas Grill and Griddle GAS

Features

- Independently-controlled，heat evenly
- Continuous pilot for instant ignition
- Features reversible, cast iron top grates
- Heavy-duty, adjustable feet provide stability
- Made of durable, easy-to-clean stainless steel
- Includes a waste tray for easy cleanup
- Available in 16", 24", 36", 48" and 60" size

Specifications

Model	Description	Gas Pressure (Pa)	Heat Power (MJ/h)	Net Weight (kg)	Dimensions (mm)
LR-EG-48S	48" size	2800	126.6	135	1204x640x390
LR-EG-60S	60" size	2800	158.2	140	1504x640x390

Electric Grill and Griddle ⚡

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- Heavy duty, polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

Specifications

Model	Voltage (V)	Power (kW)	Cooking Surface (mm)	Thickness of Hot Plate (mm)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-EH-750	220	6	747x522	8	50~300	58	750x700x1000

Gas Grill and Griddle GAS

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- Heavy duty, polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

Specifications

Model	Gas Class	Gas Pressure (Pa)	Power (MJ)	Cooking Surface Size (mm)	Thickness of Hot Plate (mm)	Net Weight (kg)	Dimensions (mm)
LR-GT-750	LPG、Coal Gas Natural Gas	2800	59.4	747x522	8	78	750x700x1000

Gas Grill and Griddle GAS

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- Heavy duty, polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

Specifications

Model	Gas Class	Gas Pressure (Pa)	Power (MJ)	Cooking Surface Size (mm)	Thickness of Hot Plate (mm)	Net Weight (kg)	Dimensions (mm)
LR-GT-36L	LPG	2800	63.25	909x482	20	105	915x685x950
LR-GT-48L	LPG	2800	83.03	1200x482	20	131	1200x685x950

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COOKING EQUIPMENT
Radiant Charbroiler

COOKING EQUIPMENT
Radiant Charbroiler

LINKRICH
FOOD MACHINE
Baking With Passion

Gas Radiant Charbroiler GAS

Features

- Independently-controlled，heat evenly
- Continuous pilot for instant ignition
- Features reversible, cast iron top grates
- Heavy-duty, adjustable feet provide stability
- Made of durable, easy-to-clean stainless steel
- Includes a waste tray for easy cleanup

Specifications

Model	Gas Class	Gas Pressure (Pa)	Heat Power (MJ/h)	Cooking Surface Size (mm)	Net Weight (kg)	Dimensions (mm)
LR-RG-12A	LPG、Natural Gas、Coal Gas	2800	14.7	286x520	56	365x770x(370+110)

Gas Radiant Charbroiler GAS

Features

- Independently-controlled，heat evenly
- Continuous pilot for instant ignition
- Features reversible, cast iron top grates
- Heavy-duty, adjustable feet provide stability
- Made of durable, easy-to-clean stainless steel
- Includes a waste tray for easy cleanup

Specifications

Model	Gas Class	Gas Pressure (Pa)	Heat Power (MJ/h)	Cooking Surface Size (mm)	Net Weight (kg)	Dimensions (mm)
LR-RG-24A	LPG、Natural Gas、Coal Gas	2800	29.3	550x520	94	610x770x(370+110)

Gas Radiant Charbroiler GAS

Features

- Independently-controlled，heat evenly
- Continuous pilot for instant ignition
- Features reversible, cast iron top grates
- Heavy-duty, adjustable feet provide stability
- Made of durable, easy-to-clean stainless steel
- Includes a waste tray for easy cleanup

Specifications

Model	Gas Class	Gas Pressure (Pa)	Heat Power (MJ/h)	Cooking Surface Size (mm)	Net Weight (kg)	Dimensions (mm)
LR-RG-36A	LPG、Natural Gas、Coal Gas	2800	44	800x520	134	860x770x(370+110)
LR-RG-48A	LPG、Natural Gas、Coal Gas	2800	58.6	1050x520	174	1220x770x(370+110)

Gas Radiant Charbroiler GAS

Features

- Independently-controlled，heat evenly
- Continuous pilot for instant ignition
- Features reversible, cast iron top grates
- Heavy-duty, adjustable feet provide stability
- Made of durable, easy-to-clean stainless steel
- Includes a waste tray for easy cleanup
- Available in 16", 24", 36", 48" and 60" size

Specifications

Model	Description	Gas Pressure (Pa)	Heat Power (MJ/h)	Net Weight (kg)	Dimensions (mm)
LR-RG-16S	16" size	2800	31.6	49	404x640x390

Gas Radiant Charbroiler GAS

Features

- Independently-controlled，heat evenly
- Continuous pilot for instant ignition
- Features reversible, cast iron top grates
- Heavy-duty, adjustable feet provide stability
- Made of durable, easy-to-clean stainless steel
- Includes a waste tray for easy cleanup
- Available in 16", 24", 36", 48" and 60" size

Specifications

Model	Description	Gas Pressure (Pa)	Heat Power (MJ/h)	Net Weight (kg)	Dimensions (mm)
LR-RG-24S	24" size	2800	63.3	54	604x640x390
LR-RG-36S	36" size	2800	95.0	74	904x640x390

Gas Radiant Charbroiler GAS

Features

- Independently-controlled，heat evenly
- Continuous pilot for instant ignition
- Features reversible, cast iron top grates
- Heavy-duty, adjustable feet provide stability
- Made of durable, easy-to-clean stainless steel
- Includes a waste tray for easy cleanup
- Available in 16", 24", 36", 48" and 60" size

Specifications

Model	Description	Gas Pressure (Pa)	Heat Power (MJ/h)	Net Weight (kg)	Dimensions (mm)
LR-RG-48S	48" size	2800	126.6	98	1204x640x390
LR-RG-60S	60" size	2800	158.2	122	1504x640x390

Double Tank Deep Fryer

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- Heavy duty, polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

Specifications

Model	Voltage (V)	Power (kW)	Tank Capacity (L)	Net Weight (kg)	Dimensions (mm)
TEF-8+8	220	3.25+3.25	8+8	25	600x600x430

Gas Fryer GAS

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- Heavy duty, polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

Specifications

Model	Heat Power (MJ/H)	Tank Size (mm)	Tank Capacity (L)	Net Weight (kg)	Dimensions (mm)
TEF-6+6.R	40.3	300x240x150	6+6	49	600x612x470

Electric Bain Marie

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- Heavy duty, polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

Specifications

Model	Voltage (V)	Power (kW)	Specification	Net Weight (kg)	Dimensions (mm)
TY-4	220	1.5	2x1/3x6" and 2x1/2x6"	24	700x600x350

Electric Paste Cooker

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- Heavy duty, polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

Specifications

Model	Voltage (V)	Power (kW)	Tank Capacity (L)	Net Weight (kg)	Dimensions (mm)
TM-6	220	6	-	25	600x600x350

Gas Stove GAS

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- Heavy duty, polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

Specifications

Model	Heat Power (MJ/H)	Net Weight (kg)	Dimensions (mm)
TB-4.R	51.1	39	570x612x470

LINKRICH

COOKING EQUIPMENT
Countertop Cooking Range

COOKING EQUIPMENT
Countertop Cooking Range

LINKRICH

Electric Griddle

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- Heavy duty, polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

Specifications

Model	Voltage (V)	Power (kW)	Griddle Plate Dimensions (mm)	Net Weight (kg)	Dimensions (mm)
TGH-21	220	5	536x330x16	43	600x600x350

Gas Griddle

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- Heavy duty, polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

Specifications

Model	Heat Power (MJ/H)	Griddle Plate Dimensions (mm)	Net Weight (kg)	Dimensions (mm)
TGH-21.R	30.2	590x434x16	49	600x612x470

Electric Grill and Griddle

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- Heavy duty, polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

Specifications

Model	Voltage (V)	Power (kW)	Cooking Surface (mm)	Thickness of Hot Plate (mm)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
EG-822 Half flat & half ribbed	220	2.2+2.2	727x400	8	50~300	22	730x485x230
EG-820 Flat	220	2.2+2.2	727x400	8	50~300	23	730x485x230

Electric Lava Rock Grill

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- Heavy duty, polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

Specifications

Model	Voltage (V)	Power (kW)	Roasting Surface (mm)	Net Weight (kg)	Dimensions (mm)
THS-150	220	7.2	570x350	38	650x600x350

Gas Lava Rock Grill

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- Heavy duty, polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

Specifications

Model	Heat Power (MJ/H)	Roasting Surface (mm)	Net Weight (kg)	Dimensions (mm)
THS-150.R	60.4	570x350	46	650x612x470

COMBINATION COOKING LINE

Automatic Japanese Style Gyoza Machine ⚡

Features

- The gyoza machine is made by stainless steel 304 and service life will be longer than other raw material .
- It is full automatic dumpling frying machine.
- Automatic water injection, heating. The time of frying adjustable.
- Whole process only need 5 minutes so it is no problem for weekend and holiday.
- Our gyoza machine is widely used in bakery equipment, the restaurant , snack food factory , meat processing factory ,paste process factory ,dinning room,etc.

Specifications

Model	Voltage (V)	Power (kW)	Cooking Pan (mm)	Temperature (°c)	Plate size (mm)	Net Weight (kg)	Dimensions (mm)
DS-1303	220	3	20mm Thick Nanbu Cast Iron Cooking	50-250	210x320x40	32	300x600x450

Automatic Japanese Style Gyoza Machine ⚡

Features

- The gyoza machine is made by stainless steel 304 and service life will be longer than other raw material .
- It is full automatic dumpling frying machine.
- Automatic water injection, heating. The time of frying adjustable.
- Whole process only need 5 minutes so it is no problem for weekend and holiday.
- Our gyoza machine is widely used in bakery equipment, the restaurant , snack food factory , meat processing factory ,paste process factory ,dinning room,etc.

Specifications

Model	Voltage (V)	Power (kW)	Cooking Pan (mm)	Temperature (°c)	Plate size (mm)	Net Weight (kg)	Dimensions (mm)
DS-1302	220	3+3	20mm Thick Nanbu Cast Iron Cooking	50-250	210x320x40x2	64	600x600x450

LINKRICH Signature 700 Cook Centre

GAS

With a high power output, this product can heat up quickly, ensuring a high energy efficiency.

High pressure heating makes it safe and realiable.

The cooking pot has strainer inside it,which makes it easy to operate.

Water can be easily poured in and drained out.

Also comes equipped with adjustable feet.

Lava Rock Grill With Cabinet

Griddle With Cabinet

2-Tank Fryer With Cabinet

	JZH-RH	JZH-RG	JZH-RCx2
Heat Power(MJ/h):	52	42.6	111.9
Net Weight(kg):	113	95	85
Dimensions(mm):	700x700x(850+70)	700x700x(850+70)	700x700x(850+70)

	ZH-RH	ZH-RG	ZH-RCx2
Heat Power(MJ/h):	61.4	42.6	111.9
Net Weight(kg):	150	125	124
Dimensions(mm):	800x900x(850+60)	800x900x(850+60)	800x900x(850+60)

With a high power output, this product can heat up quickly, ensuring a high energy efficiency.

Adopts a die casting iron top, with heat conducting grooves which conducts heat quickly and keeps food warm.

Also comes equipped with adjustable feet.

Pasta Cooker With Cabinet

Bain Marie With Cabinet

	ZH-RM-16	ZH-RM-S6	ZH-RB
Heat Power(MJ/h):	85	84.9	57.8
Net Weight(kg):	100	102	90
Dimensions(mm):	800x900x(850+60)	800x900x(850+60)	800x900x(850+60)

	JZH-RM-12	JZH-RM-S4	JZH-RB
Heat Power(MJ/h):	85	84.9	57.8
Net Weight(kg):	77	102	77
Dimensions(mm):	700x700x(850+70)	700x700x(850+60)	700x700x(850+60)

LINKRICH Signature Cook Centre

With a high power output, this product can heat up quickly, ensuring a high energy efficiency.

High pressure heating makes it safe and realiable.

The cooking pot has strainer inside it,which makes it easy to operate.

Water can be easily poured in and drained out.

Also comes equipped with adjustable feet.

Lava Rock Grill With Cabinet

Griddle With Cabinet

2-Tank Fryer With Cabinet

	ZH-TH	ZH-TG	ZH-TCx2
Power(kW):	12	15	24
Voltage(V):	380	380	380
Net Weight(kg):	128	124	94
Dimensions(mm):	800x900x(850+60)	800x900x(850+60)	800x900x(850+60)

	JZH-TH	JZH-TG	JZH-TCx2
Power(kW):	9	9	24
Voltage(V):	380	380	380
Net Weight(kg):	95	86	77
Dimensions(mm):	700x700x(850+60)	700x700x(850+60)	700x700x(850+60)

With a high power output, this product can heat up quickly, ensuring a high energy efficiency.

Adopts a die casting iron top, with heat conducting grooves which conducts heat quickly and keeps food warm.

Also comes equipped with adjustable feet.

Pasta Cooker With Cabinet

Bain Marie With Cabinet

	ZH-TM-16	ZH-TM-S6	ZH-TB
Power(kW):	18	18	6
Voltage(V):	380	380	380
Net Weight(kg):	86	86	86
Dimensions(mm):	800x900x(850+60)	800x900x(850+60)	800x900x(850+60)

	JZH-TM-12	JZH-TM-S4	JZH-TB
Power(kW):	12	12	5
Voltage(V):	380	380	380
Net Weight(kg):	75	75	68
Dimensions(mm):	700x700x(850+60)	700x700x(850+60)	700x700x(850+60)

LINKRICH Signature GAS Cook Centre

GAS

The combination of the design, the beautiful shape and whole stainless steel constructions results in a luxurious product.

Provides a simplification of the operation procedure.

A convenient, built-in filtering system serves both frying wells and drains dump station.

Concerning the stove, the burner can be easy taken out for cleaning.

High efficiency and low energy consumption.

Gas Range 4-Burner With Gas Oven   **Gas Range 6-Burner With Gas Oven**   **Gas Range 4-Burner With Cabinet**

	ZH-RQ-4	ZH-RQ-6	ZH-RA-4
Heat Power(MJ/h):	67.8	93.9	72
Net Weight(kg):	156	208	115
Dimensions(mm):	800x900x(850+70)	1200x900x(850+70)	800x900x(850+70)

	JZH-RQ-4	JZH-RQ-6	JZH-RA-4
Heat Power(MJ/h):	67.8	93.9	76.9
Net Weight(kg):	117	155	96
Dimensions(mm):	700x700x(850+70)	1050x700x(850+70)	700x700x(850+70)

Gas Range 4-Burner With Electric Oven   **Gas Range 6-Burner With Electric Oven**   **Gas Range With 4-Burner& Griddle With Electric Oven**

	ZH-TQ-4	ZH-TQ-6	ZH-TJ-4
Heat Power(MJ/h):	51.3	76.9	67.4
Power(Kw):	4.8	4.8	4.8
Voltage(V):	380	380	380
Net Weight(kg):	136	179	171
Dimensions(mm):	800x900x(850+70)	1200x900x(850+70)	1200x900x(850+70)

	JZH-TQ-4	JZH-TQ-6	JZH-TJ-4
Heat Power(MJ/h):	51.3	76.9	67.4
Power(Kw):	4.8	4.8	4.8
Voltage(V):	380	380	380
Net Weight(kg):	111	144	154
Dimensions(mm):	700x700x(850+70)	1050x700x(850+70)	1050x700x(850+70)

The combination of the design, the beautiful shape and whole stainless steel constructions results in a luxurious product.

Provides a simplification of the operation procedure.

A convenient, built-in filtering system serves both frying wells and drains dump station.

Concerning the stove, the burner can be easy taken out for cleaning.

High efficiency and low energy consumption.

LINKRICH Signature GAS Cook Centre

GAS

The combination of the design, the beautiful shape and whole stainless steel constructions results in a luxurious product.

Provides a simplification of the operation procedure.

A convenient, built-in filtering system serves both frying wells and drains dump station.

Concerning the stove, the burner can be easy taken out for cleaning.

High efficiency and low energy consumption.

Gas Range 4-Burner With Cabinet   **Gas Range 4-Burner With Electric Oven**   **Gas Range 6-Burner With Electric Oven**

	US-RA-4	US-RQ-4	US-RQ-6
Heat Power(MJ/h):	109.2	109.2	86.4
Net Weight(kg):	192	192	179
Dimensions(mm):	800x900x(850+70)	800x900x(850+70)	1200x900x(850+70)
Chamber Size(mm):	--	540x670x275	560x600x270

Gas Range 4-Burner With Cabinet   **Gas Range 4-Burner With Electric Oven**   **Gas Range 6-Burner With Electric Oven**

	JUS-RA-4	JUS-RQ-4	JUS-RQ-6
Heat Power(MJ/h):	57.6	57.6	129.6
Net Weight(kg):	168	117	155
Dimensions(mm):	700x700x(850+70)	700x700x(850+70)	1050x700x(850+70)
Chamber Size(mm):	--	560x600x270	540x670x275

LINKRICH Signature GAS Cook Centre

GAS

With a high power output, this product can heat up quickly, ensuring a high energy efficiency.

High pressure heating makes this machine very safe and reliable.

The cooking pot also has a strainer inside of it, which makes it very easy to operate.

Water can be easily poured in and drained out.

Also comes equipped with adjustable feet.

Soup Kettle

Tilting Braising Pan

	JZH-RO	JZH-RS
Heat Power(kW):	16	24
Capacity(L):	60	60
Net Weight(kg):	112	100
Maximum Pressure of Inter Layer(MPa):	>50	--
Dimensions(mm):	700x750(850+60)	700x750(850+60)
	ZH-RO100	ZH-RS
Heat Power(MJ/h):	26	26
Capacity(L):	100	80
Net Weight(kg):	140	140
Maximum Pressure of Inter Layer(MPa):	>50	--
Dimensions(mm):	800x900x(850+120)	800x900x(850+120)
	ZH-RO150	
Heat Power(MJ/h):	26	
Capacity(L):	150	
Net Weight(kg):	140	
Maximum Pressure of Inter Layer(MPa):	>50	
Dimensions(mm):	800x900x(850+120)	

LINKRICH Signature Cook Centre

With a high power output, this product can heat up quickly, ensuring a high energy efficiency.

High pressure heating makes this machine very safe and reliable.

The cooking pot also has a strainer inside of it, which makes it very easy to operate.

Water can be easily poured in and drained out.

Also comes equipped with adjustable feet.

	JZH-TO	JZH-TS
Power(kW)	12	9
Capacity(L)	60	60
Net Weight(kg):	112	120
Maximum Pressure of Inter Layer(MPa):	>50	--
Dimensions(mm):	700x750(850+60)	800x750(850+60)
	ZH-TO100	ZH-TS
Power(kW)	18	12
Capacity(L)	100	80
Net Weight(kg):	133	135
Maximum Pressure of Inter Layer(MPa):	>50	--
Dimensions(mm):	800x900x(850+120)	800x900x(850+120)
	ZH-TO150	
Power(kW)	18	
Capacity(L)	150	
Net Weight(kg):	133	
Maximum Pressure of Inter Layer(MPa):	>50	
Dimensions(mm):	800x900x(850+120)	

LINKRICH Signature Cook Centre

The housing is made from 304 stainless steel, whilst the worktop is made with a 1.5mm thickness to ensure strength.

Core accessories(including hot plates and thermo- stats) made in Germany are adopted to ensure stable and reliable performance.

Comes equipped with safety thermostats to ensure safety.

The 20cm stainless steel feet can be adjusted;adjustable range:pius or minus 25cm.

Electric 4-plate Cooker With Cabinet

Electric 4-plate Cooker With Oven

Electric 4 Hot-plate Cooker&Oven

	ZH-TE-4	ZH-TT-4	ZH-TT-4A
Power(kW):	9.2	14	20.8
Voltage(V):	380	380	380
Net Weight(kg):	63	104	129
Dimensions(mm):	800x900x(850+60)	800x900x(850+60)	800x900x(850+60)

	JZH-TE-4	JZH-TT-4
Power(kW):	9.2	13.6
Voltage(V):	380	380
Net Weight(kg):	55	94k
Dimensions(mm):	700x700x(850+60)	700x700x(850+60)

The housing is made from 304 stainless steel, whilst the worktop is made with a 1.5mm thickness to ensure strength.

Core accessories(including hot plates and thermo- stats) made in Germany are adopted to ensure stable and reliable performance.

Comes equipped with safety thermostats to ensure safety.

The 20cm stainless steel feet can be adjusted;adjustable range:pius or minus 25cm.

Electric 4 Ceramic Hob With Cabinet

Electric 4 Ceramic Hob With Oven

Electric 6 Hot-plate Cooker&Oven

	JZH-HQ-4	JZH-HP-4	ZH-TT-6A
Power(kW):	8	12.8	28.8
Voltage(V):	380	380	380
Net Weight(kg):	66	94	179
Dimensions(mm):	700x700x(850+60)	700x700x(850+60)	1200x900x(850+60)

Countertop Gas Burner GAS

Features

- Octagon cast iron burner, each 25000 BTU/hr
- 12" x12"(30x30cm) castiron grate
- Standby pilot for easy start
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Crumb tray at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front, and galvanized sides and back
- Available in 2, 4 and 6 burners

Specifications

Model	Heat Power (MJ/h)	Description	Net Weight (kg)	Dimensions (mm)
EHP-2S	52.7	Two burner	32	300x690x340

Countertop Gas Burner GAS

Features

- Octagon cast iron burner, each 25000 BTU/hr
- 12" x12"(30x30cm) castiron grate
- Standby pilot for easy start
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Crumb tray at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front, and galvanized sides and back
- Available in 2, 4 and 6 burners

Specifications

Model	Heat Power (MJ/h)	Description	Net Weight (kg)	Dimensions (mm)
EHP-4S	105.5	Three burners	57	600x690x340

Countertop Gas Burner GAS

Features

- Octagon cast iron burner, each 25000 BTU/hr
- 12" x12"(30x30cm) castiron grate
- Standby pilot for easy start
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Crumb tray at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front, and galvanized sides and back
- Available in 2, 4 and 6 burners

Specifications

Model	Heat Power (MJ/h)	Description	Net Weight (kg)	Dimensions (mm)
EHPP-6S	158.2	Four burners	83	900x690x340

Countertop Gas Burner GAS

Features

- Octagon cast iron burner, each 25000 BTU/hr
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Crumb tray at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front, and galvanized sides and back
- Available in 1, 2, 4 and 6 burners

Specifications

Model	Heat Power (MJ/h)	Description	Net Weight (kg)	Dimensions (mm)
RB-1W	116	One burner	55	457x625x520

Countertop Gas Burner GAS

Features

- Octagon cast iron burner, each 25000 BTU/hr
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Crumb tray at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front, and galvanized sides and back
- Available in 1, 2, 4 and 6 burners

Specifications

Model	Heat Power (MJ/h)	Description	Net Weight (kg)	Dimensions (mm)
RB-2W	55.9	Two burners 12"x24"(300x600)	34	305x734x376

Countertop Gas Burner GAS

Features

- Octagon cast iron burner, each 25000 BTU/hr
- Stainless steel adjustable heavy duty legs
- Zinc alloy knob with chrome coating
- Crumb tray at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front, and galvanized sides and back
- Available in 1, 2, 4 and 6 burners

Specifications

Model	Heat Power (MJ/h)	Description	Net Weight (kg)	Dimensions (mm)
RB-4W	111.8	Four burners 12"x24"(300x600)	59	610x734x376
RB-6W	167.7	Six burners 12"x24"(300x600)	92	915x734x376

Stand Gas Burner GAS

Features

- Pressed top,burners worked cast-iron,crown in Iron ,with very high output.
- 12" x12"(30x30cm) castiron grate
- Lighting by back-burner, thermocouple protection.
- Made stainless steel, adjustable feet in stainless steel.
- With stainless steel shelves, convenient and practical

Specifications

Model	Heat Power (MJ/h)	Net Weight (kg)	Dimensions (mm)
BV-33	79.2	45	700x700x(850+100)

Stand Gas Burner GAS

Features

- Pressed top,burners worked cast-iron,crown in Iron ,with very high output.
- 12" x12"(30x30cm) castiron grate
- Lighting by back-burner, thermocouple protection.
- Made stainless steel, adjustable feet in stainless steel.
- With stainless steel shelves, convenient and practical

Specifications

Model	Heat Power (MJ/h)	Net Weight (kg)	Dimensions (mm)
BV-34	118.8	65	1100x700x(850+100)

Stand Gas Burner GAS

Features

- Pressed top,burners worked cast-iron,crown in Iron ,with very high output.
- 12" x12"(30x30cm) castiron grate
- Lighting by back-burner, thermocouple protection.
- Made stainless steel, adjustable feet in stainless steel.
- With stainless steel shelves, convenient and practical

Specifications

Model	Heat Power (MJ/h)	Net Weight (kg)	Dimensions (mm)
BV-35	162	85	1400x700x(850+100)

GuangDong Style GAS

Features

- The stove panel above is 0.8mm of thickness, decorative edge 1.0mm, front plate, side plate and back plate are 0.6mm.
- Boil a pot of water costs 8 minutes and a red pan for 8 seconds.
- It can be designed to turn off the burner automatically when the pot is taken away, as a protective measure.
- Self-developed burner and fan, the national standard is 83 DB(decibel) , and our products can achieve 75 DB

Specifications

Model	Heat Power (kW)	Description	Net Weight (kg)	Dimensions (mm)
XH-10	52	Two burner	196	1050x950x1150

GuangDong Style GAS

Features

- The stove panel above is 0.8mm of thickness, decorative edge 1.0mm, front plate, side plate and back plate are 0.6mm.
- Boil a pot of water costs 8 minutes and a red pan for 8 seconds.
- It can be designed to turn off the burner automatically when the pot is taken away, as a protective measure.
- Self-developed burner and fan, the national standard is 83 DB(decibel) , and our products can achieve 75 DB

Specifications

Model	Heat Power (kW)	Description	Net Weight (kg)	Dimensions (mm)
XH-18	104	Two burner	196	1800x950x1150

GuangDong Style GAS

Features

- The stove panel above is 0.8mm of thickness, decorative edge 1.0mm, front plate, side plate and back plate are 0.6mm.
- Boil a pot of water costs 8 minutes and a red pan for 8 seconds.
- It can be designed to turn off the burner automatically when the pot is taken away, as a protective measure.
- Self-developed burner and fan, the national standard is 83 DB(decibel) , and our products can achieve 75 DB

Specifications

Model	Heat Power (kW)	Description	Net Weight (kg)	Dimensions (mm)
XH-20	104	Two burner	380	2000x950x1150

Electric Induction Cooker   MOQ: 10PCS

- Multi-functional, can be used for frying, steaming, boiling, stewing, brasing,etc.
- Suitable for various working conditions, especially places that prohibit the use of open flames.
- Better quality when compared to the patchworks of small factories.

- Approved by international CE certification
- 6-stage firepower settings
- Easy and safe operation
- Automatic disconnect
- Faster cooking
- Energy saving

Model	Voltage (V)	Power (kW)	Temperature (℃)	Net Weight (kg)	Dimensions (mm)	MOQ (pcs)
LR-CH-3	220	3	150~250	7.6	350x468x135	10

Electric Ceramic Hob-Single Head   MOQ: 10PCS

- Multi-functional, can be used for frying, steaming, boiling, stewing, brasing,etc.
- Suitable for various working conditions, especially places that prohibit the use of open flames.
- Better quality when compared to the patchworks of small factories.

- Approved by international CE certification
- 6-stage firepower settings
- Easy and safe operation
- Automatic disconnect
- Faster cooking
- Energy saving

Model	Voltage (V)	Power (kW)	Temperature (℃)	Net Weight (kg)	Dimensions (mm)	MOQ (pcs)
LR-CH-2	220	1.8	150~250	4.8	350x420x110	5

Electric Ceramic Hob-Double Head   MOQ: 10PCS

- Multi-functional, can be used for frying, steaming, boiling, stewing, brasing,etc.
- Suitable for various working conditions, especially places that prohibit the use of open flames.
- Better quality when compared to the patchworks of small factories.

- Approved by international CE certification
- 6-stage firepower settings
- Easy and safe operation
- Automatic disconnect
- Faster cooking
- Energy saving

Model	Voltage (V)	Power (kW)	Temperature (℃)	Net Weight (kg)	Dimensions (mm)	MOQ (pcs)
LR-CH-4	220	3.6	150~250	8	666x420x110	5

XF Electric Food Holding Cabinet

Features

- With the whole body made of stainless steel, the machine is simple and elegant, with smooth and flat surface, nice-looking color and dirt-proof design, ensuring easy cleaning.
- The one stretch forming interior and water pan are made through superb techniques.
- The natural convection heating mode ensures quick heating and constant and even temperature for keeping food warm..
- The steam forms during heating will help retain moisture of food and its taste during the process.
- The temperature can be accurately adjusted for different food. The newly added automatic safety function can protect both the food and equipment.

XF-10S   **XF-11B**

Model	Voltage (V)	Power (kW)	Capacity	Chamber Size (mm)	Net Weight (kg)	Dimensions (mm)
XF-10S	220	2.7	10 layers	540x680x1380	130	790x975x1795
XF-11B	220	3	11 layers	540x680x1380	182	790x975x1795

XF Electric Food Holding Cabinet   CE

Features

- With the whole body made of stainless steel, the machine is simple and elegant, with smooth and flat surface, nice-looking color and dirt-proof design,
- ensuring easy cleaning.
  The one stretch forming interior and water pan are
- made through superb techniques.
- The natural convection heating mode ensures quick heating and constant and even temperature for keeping
- food warm..
  The steam forms during heating will help retain moisture
- of food and its taste during the process.
  The temperature can be accurately adjusted for different
- food. The newly added automatic safety function can protect both the food and equipment.

XF-5   **XF-22**

Model	Voltage (V)	Power (kW)	Capacity	Chamber Size (mm)	Net Weight (kg)	Dimensions (mm)
XF-5	220	3	5 layers	540x680x940	136	790x975x1350
XF-22	220	3	22 layers	1350x680x1380	320	1540x940x1795

COMMERCIAL ELECTRIC RICE STEAMER

Widely used in factories, schools, institutions, military units, hotels, restaurants, etc., suitable for steamed rice, bread, buns, meat products, and can be used as multi-use tableware disinfection.
High quality stainless steel heat pipe, more efficiency and energy saving.
Airbag embedded multi-temperature silicone door seal.
Heat-resistant polyester double-layer structure rigid foam insulation layer, sealing strong, good insulation effect.
Automatic pulse electronic ignition, easy to operate
Automatic Watering, The timer device, Water shortage protection device, the machine more safety.

Steamer Type

Electric

LR-ERC-6 / LR-ERC-8
LR-ERC-10 / LR-ERC-12
LR-ERC-16 / LR-ERC-24

Model	Power (kW)	Voltage (V)	Door Quantity	Tray Quantity	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
LR-ERC-6	8/9	220/380	1	6	55	600x435x690	720x650x960
LR-ERC-8	8/9	220/380	1	8	60	600x435x850	720x650x1120
LR-ERC-10	12	380	1	10	65	600x435x1010	720x650x1280
LR-ERC-12	12	380	1	12	70	600x435x1170	720x650x1440
LR-ERC-16	20	380	2	16	81.3	(600x435x850)x2	1470x650x1120
LR-ERC-24	24	380	2	24	131.5	(600x435x1170)x2	1470x650x1440

COMMERCIAL GAS RICE STEAMER

Widely used in factories, schools, institutions, military units, hotels, restaurants, etc., suitable for steamed rice, bread, buns, meat products, and can be used as multi-use tableware disinfection.
High quality stainless steel heat pipe, more efficiency and energy saving.
Airbag embedded multi-temperature silicone door seal.
Heat-resistant polyester double-layer structure rigid foam insulation layer, sealing strong, good insulation effect.
Accidental gas tuto turn off protection device ,Fire-tube heat exchangers, Automatic watering ,Over-temperature protection device, more safety.
LR-GRC Series its With fan pulse ignition, LR-GRC-A its cellular electronic ignition

Steamer Type

Gas

LR-GRC-6/A / LR-GRC-8/A
LR-GRC-10/A / LR-GRC-12/A
LR-GRC-16/A / LR-GRC-24/A

Model	Gas	Heat Load (MJ/h)	Door Quantity	Tray Quantity	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
LR-GRC-6	LPG 2800Pa	43.8	1	6	46.5	600x435x850	720x670x1160
LR-GRC-8	LPG 2800Pa	43.8	1	8	51.4	600x435x1010	720x670x1320
LR-GRC-10	LPG 2800Pa	43.8	1	10	55.8	600x435x1170	720x670x1480
LR-GRC-12	LPG 2800Pa	43.8	1	12	60.8	600x435x1330	720x670x1640
LR-GRC-16	LPG 2800Pa	43.8x2	2	16	98.5	(600x435x850)x2	1470x670x1320
LR-GRC-24	LPG 2800Pa	43.8x2	2	24	116.5	(600x435x1170)x2	1470x670x1640
LR-GRC-6A	LPG 2800Pa	43.8	1	6	72.5	600x435x950	720x670x1160
LR-GRC-8A	LPG 2800Pa	43.8	1	8	77.5	600x435x1110	720x670x1320
LR-GRC-10A	LPG 2800Pa	43.8	1	10	82.5	600x435x1270	720x670x1480
LR-GRC-12A	LPG 2800Pa	43.8	1	12	87.5	600x435x1330	720x670x1640
LR-GRC-16A	LPG 2800Pa	43.8x2	2	16	114.2	(600x435x850)x2	1470x670x1320
LR-GRC-24A	LPG 2800Pa	43.8x2	2	24	166.5	(600x435x1170)x2	1470x670x1640

LUXURY RICE STEAMER

Widely used in factories, schools, institutions, military units, hotels, restaurants, etc., suitable for steamed rice, bread, buns, meat products, and can be used as multi-use tableware disinfection.

High quality stainless steel heat pipe, more efficiency and energy saving.

Airbag embedded multi-temperature silicone door seal.

Heat-resistant polyester double-layer structure rigid foam insulation layer, sealing strong, good insulation effect.

Automatic pulse electronic ignition, easy to operate

Accidental gas tuto turn off protection device ,Fire-tube heat exchangers, Automatic watering ,Over-temperature protection device, more safety.

Steamer Type
Electric
LR-ERC-90 / LR-ERC-120

Steamer Type
Gas
LR-GRC-90 / LR-GRC-120

Model	Voltage	Power	Capacity (L)	Net Weight (kg)	Dimensions (mm)
LR-ERC-90	380V	24kW	30	260	900x1000x1890
LR-ERC-120	380V	36kW	30	300	1200x1000x1890
LR-GRC-90	LPG Natural Gas 2800pa	72MJ/H	30	275	900x1000x1890
LR-GRC-120	LPG Natural Gas 2800pa	72MJ/H	30	320	1200x1000x1890

POPCORN

The Original Popcorn Machine is a design that draws consumers in and looks great in a game room, too. The 8 oz. Popcorn Machine pairs old-/ashioned /lair with our newest innovations including side-hinged, anodized aluminum kettles and extruded side post construction.

Popcorn Machine ⚡ CE

Features

- High-output, side-hinged, hard-coat anodized aluminum kettle provides optimum performance and easy cleaning.
- Sturdy cabinet construction, designed to withstand heavy use without damage.
- Built-in warming deck heats popcorn from underneath the bottom tray.
- Old maid drawer collects the unpopped kernels or "old maids".
- Stainless steel bottom tray, drop door and old maid drawer are removable for quick cleaning.
- Tempered glass side and back panels are designed for safety as well as easy cleaning.
- 50-watt R20 presentation lamp lights the cabinet interior and highlights the popped corn for added impulse sales.
- Coordinating Popcorn Machine Cart sold below for greater mobility.

LR-PM-6E

LR-PM-6A

Model LR-PM-6E (Red/Black)
Voltage: 220V
Power: 1.175kW
Output: 1 tray/3 min
Net Weight: 23kg
Dimensions: 450x375x585mm
Popcorn Machine cart
Model:LR-POP6C-S
650x435x925mm

Model LR-PM-6A (Red/Black)
Voltage: 220V
Power: 1.35kW
Output: 1 tray/2 min
Net Weight: 23kg
Dimensions: 560x417x770mm
Popcorn Machine cart
Model:LR-POP6C
940x500x825mm

Popcorn Machine ⚡ CE

Features

- High-output, side-hinged, hard-coat anodized aluminum kettle provides optimum performance and easy cleaning.
- Built-in warming deck heats popcorn from underneath the bottom tray.
- Old maid drawer collects the unpopped kernels or "old maids".
- Stainless steel bottom tray.
- 50-watt R20 presentation lamp lights the cabinet interior and highlights the popped corn for added impulse sales.

EB-10

801

Model	Voltage (V)	Power (kW)	Output (oz.per/hour)	Net Weight (kg)	Boiler Temperature(°C)	Bottom Temperature(°C)	Dimensions (mm)
EB-10	220	1.45	-	17	0~245	0~65	500x350x670
801	220	1.43	96	23	0~245	0~65	500x360x660

Popcorn Machine ⚡ CE

Features

- High-output, side-hinged, hard-coat anodized aluminum kettle provides optimum performance and easy cleaning.
- Built-in warming deck heats popcorn from underneath the bottom tray.
- Old maid drawer collects the unpopped kernels or "old maids".
- Stainless steel bottom tray.
- 50-watt R20 presentation lamp lights the cabinet interior and highlights the popped corn for added impulse sales.

802

817

Model	Voltage (V)	Power (kW)	Output (oz.per/hour)	Net Weight (kg)	Boiler Temperature(°C)	Bottom Temperature(°C)	Dimensions (mm)
802	220	1.43	96	20	0~245	0~65	580x420x740
817	220	1.3	96	22	0~245	0~65	560x420x760

Cotton Candy Machine ⚡ CE

Features

- Output: 30s/pc, Max 7pcs/min, Sugar Usage: 23g / pc
- Pink spray and lovely appearance ，Can produce multi-colored cotton candy
- Comes with ON-OFF switch, HEAT switch; Voltage Meter, Fuse and Booster.
- Copper rotating head, fuse for safety use, Electric Leakage Protection Switch, volt controller and display meter
- Operating disc and fuselage can be separated with 4 safe lock, can be easy cleaning and
- maintenance of the machine
- Four holes at the bottom of the cotton machine for connecting into the foot pad or cart. (Cart is not included)

Model	Voltage (V)	Power (kW)	Output (pcs/hour)	Net Weight (kg)	Dimensions (mm)
LR-CM-03	220	1.3	300	9.5	530x530x410

Cotton Candy Machine ⚡ CE

Features

- Output: 30s/pc, Max 7pcs/min, Sugar Usage: 23g / pc
- Pink spray and lovely appearance ，Can produce multi-colored cotton candy
- Comes with ON-OFF switch, HEAT switch; Voltage Meter, Fuse and Booster.
- Copper rotating head, fuse for safety use, Electric Leakage Protection Switch, volt controller and display meter
- Operating disc and fuselage can be separated with 4 safe lock, can be easy cleaning and
- maintenance of the machine
- Four holes at the bottom of the cotton machine for connecting into the foot pad or cart. (Cart is not included)

Model	Voltage (V)	Power (kW)	Output (pcs/hour)	Net Weight (kg)	Dimensions (mm)
LR-CM-02S	220	1.05	300	14	520x520x510

Cotton Candy Machine ⚡ CE

Features

- Output: 30s/pc, Max 7pcs/min, Sugar Usage: 23g / pc
- Pink spray and lovely appearance ，Can produce multi-colored cotton candy
- Comes with ON-OFF switch, HEAT switch; Voltage Meter, Fuse and Booster.
- Copper rotating head, fuse for safety use, Electric Leakage Protection Switch, volt controller and display meter
- Operating disc and fuselage can be separated with 4 safe lock, can be easy cleaning and
- maintenance of the machine
- Four holes at the bottom of the cotton machine for connecting into the foot pad or cart. (Cart is not included)

Model	Voltage (V)	Power (kW)	Output (pcs/hour)	Net Weight (kg)	Dimensions (mm)
LR-CM-02WS	220	1.3	300	17	800x560x960

Hot Food Display Warmer ⚡

Feature

- Removable crumb tray
- Temperature indicating gauge for monitoring internal temperature
- Convenient sliding doors provide quick, easy access
- With Interior light
- Four side thick tempered glass, delicious food could be seen all around
  Adopt fantastic quality thermostat to hold food items at optimum
- temperature
  Water-well humidity control to keep moisture, texturer and freshness of
- food
  Insulated top and bottom tiers for high efficiency heating operation
- Edge protected glass doors on metal runners
- It is ideal for keeping food like pasties, pies, chicken and other meats at
- the perfect warm temperature ready for serving

Specifications

Model	Power (kW)	Voltage (V)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
DH-13	0.9	220	40~80	27	550x450x770

Hot Food Display Warmer ⚡

Feature

- Removable crumb tray
- Temperature indicating gauge for monitoring internal temperature
- Convenient sliding doors provide quick, easy access
- With Interior light
- Four side thick tempered glass, delicious food could be seen all around
  Adopt fantastic quality thermostat to hold food items at optimum
- temperature
  Water-well humidity control to keep moisture, texturer and freshness of
- food
  Insulated top and bottom tiers for high efficiency heating operation
- Edge protected glass doors on metal runners
- It is ideal for keeping food like pasties, pies, chicken and other meats at
- the perfect warm temperature ready for serving

Specifications

Model	Power (kW)	Voltage (V)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
DH-14	0.88	220	40~80	27	550x450x770

LRH Pizza Warmer ⚡

Feature

- Removable crumb tray
- Temperature indicating gauge for monitoring internal temperature
- Convenient sliding doors provide quick, easy access
- With Interior light
- Four side thick tempered glass, delicious food could be seen all around
- Adopt fantastic quality thermostat to hold food items at optimum temperature
- Water-well humidity control to keep moisture, texturer and freshness of food
- Insulated top and bottom tiers for high efficiency heating operation
- Edge protected glass doors on metal runners
- It is ideal for keeping food like pasties, pies, chicken and other meats at the perfect
  warm temperature ready for serving

Specifications

Model	Power (kW)	Voltage (V)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LRH-108L	1.2	220	30~90	33	470x470x870

LRH Pizza Warmer ⚡

Feature

- Removable crumb tray
- Temperature indicating gauge for monitoring internal temperature
- Convenient sliding doors provide quick, easy access
- With Interior light
- Four side thick tempered glass, delicious food could be seen all around
- Adopt fantastic quality thermostat to hold food items at optimum temperature
- Water-well humidity control to keep moisture, texturer and freshness of food
- Insulated top and bottom tiers for high efficiency heating operation
- Edge protected glass doors on metal runners
- It is ideal for keeping food like pasties, pies, chicken and other meats at the perfect
  warm temperature ready for serving

Specifications

Model	Power (kW)	Voltage (V)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LRH-97L-2	0.8	220	30~90	22	460x448x785

Food Warmer ⚡

Feature

- ◆ It features 4 levels,which allows you to stock numerous food and reduce the need of re-stocking.
- ◆ Removable shelves to simplify cleaning.
- ◆ Holds perfectly due to a combination of conduction heat and impingement heat transfer
- ◆ The moter, light, curtain are from famous international supplier.

Specifications

Model	Power (kW)	Voltage (V)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-WSB-1450 2 Brakes	3.2	220	60~80	115	620x975x1920
LR-WSB-1750 3 Brakes	3.6	220	60~80	280	1020x975x1920

Food Warmer ⚡

Feature

- ● It features 4 levels,which allows you to stock numerous food and reduce the need of re-stocking.
- ● Removable shelves to simplify cleaning.
- ● Holds perfectly due to a combination of conduction heat and impingement heat transfer
- ● The moter, light, curtain are from famous international supplier.

Specifications

Model	Power (kW)	Voltage (V)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-WS-1200	1.839	220	25~80	180	1200x800x1900

Commercial Food Display Warmer

Features

- ● It is good ideal for canteens, bakeries, cafes, fast food restaurants and many other catering establishments
- ● Precise temperature conditioning, cover a range from 30~85°C, keep the food tastes fresh
- ● The top cabinet can be used for advertising light boxes, using the new electric light illumination, more prominent food color attract customers.
- ● Easy loading, cleaning and serving

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
FW-4	220	0.85	40~80	16	350x425x550

Food Display Steamer ⚡

Features

- ● Adjustable shelf height and shelf angle
- ● Resettable hi-limit thermostat turns off power to the heater and upper lighting
- ● Smooth stainless steel body, curved glass, luxry style
- ● Easy-to-fill water pan, unique water tube allows for easy monitoring of water level and can be used to quickly refill or drain the unit
- ● Equipped with water proof light bulb, makes the food even more attractive
- ● Sliding shelves for easy access to product

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
MME-500S	220	0.9	30~110	22	380x400x745
MME-600S	220	0.9	30~110	23	457x518x825

Commercial Food Display Warmer

Features

- ● Internal display light
- ● Alternative shelf positions
- ● Element baffle for even heat distribution
- ● Precise thermostat control
- ● Toughened safety glass
- ● Removable glass, shelves and crumb trays for easy cleaning
- ● Double skin cavity for even temperature and low running costs

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
FW-1	220	1	40~80	21	640x360x530
FW-2	220	1.5	40~80	35	865x360x625

Commercial Curved Glass Hot Food Display Warmer

Features

- It is good ideal for canteens, bakeries, cafes, fast food restaurants and many other catering establishments
- Easy thermostatically controlled.
- 4 sides clear glass with front curved glass and internal light for excellent presentation.
- Water tray included to add humidity to cabinet.
- With 2 service trays and 2 shelves.

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
FW-3	220	1.2	30~85	25	660x500x620
FW-3S	220	1.2	30~85	35	950x466x620

Hot Food Display Warmer ⚡

Features

- It's good idear for the cake showcase,because the temperature only up to 50°C.
- Dual fans circulate air to ensure even temperature control.
- Double glazed hollow glass front adds durability and insulation benefits.
  10mm glass for side glass for better thermal insulation effect.
- Light strips at the top of the cabinet and beneath the upper shelf offer optimum illumination.
- Rear sliding doors remove for simple cleaning and display changes.

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
DH-60	220	0.2	60	50	42	610x480x678
DH-80	220	0.22	95	50	58	905x480x678

Hot Food Display Warmer ⚡

Features

- Heated Front glass
- Electronic temperature control and display
- Adjustable shelves
- Internal illumination to each shelf
- Optional: Gold or Silver trim decor

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
R98FC	220	0.47	98	40~65	48	940x470x500
R128FC	220	0.9	128	40~65	58	1240x470x500
R168FC	220	0.93	168	40~65	70	1540x470x500

Black Mirror Hot Dispaly Showcase ⚡

Features

- Curved glass, luxry style.perfect for displaying pies, pastries etc.
- Four side thick tempered glass, delicious food could be seen all around.
- Edge protected glass doors on metal runners.
- Adjustable shelves with 3 levels, easily to set for large product.
- Equipped with water proof light bulb, makes the food even more attractive.
- 4 rubber feet, ideal for extra stability
- Water tray to keep the food fresh

Without Fever Glass

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-WH-730C	220	1.2	100	50~100	60	730x557x677

Food Warmer CE ⚡

Features

- 3 Adjustable Chrome plated Shelves,simple for cleaning
- Toughened glass,With LED light
- Sliding toughened glass doors provide quick, easy access
- With Steam to keep moisture, texturer and freshness of food
- Four side thick tempered glass, delicious food could be seen all around
- Adopt fantastic quality thermostat to hold food items at optimum temperature

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
FW120L	220	1.1	120	30~90	48	678x568x670
FW150L	220	1.5	160	30~90	56	856x568x670

LINKRICH

CATERING EQUIPMENT
Hot Food Display Warmer

Countertop Heated Display Warmer ⚡

Features

- Designed with the option of utilizing the heat and humidity control, can keep variety of food products warmer for an extended period of time.
- Glass and Stainless Steel Construction

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-WS-861	220	1.2	30~85	21.2	380x490x560
LR-WS-862	220	1.2	30~85	33	650x490x580
LR-WS-863	220	1.5	30~85	41	900x490x580

Countertop Heated Display Warmer With Sliding Door CE ⚡

Features

- Great for convenience stores, snack bars, and more
- Maximum temperature of 85 degrees
- 3 stainless steel racks
- Front and rear sliding doors
- Thermostatic temperature controls

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-WS-66	220	1.84	30~80	37	660x437x655
LR-WS-90	220	1.84	30~80	50	900x480x610
LR-WS-120	220	2.2	30~80	72	1200x480x810

Freestanding Infrared Fry Warmer
Features

- All stainless steel construction
- A simple rocker switch controls the heat and the lights, making it easy for any employee to operate the dump stationBase includes food pan
- Heat and light display,keep your French fries hot, crisp, and ready to serve at all times

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
EHS-330	220	0.6	80	5.5	340x565x420
EHS-660	220	1	100	13	860x370x420

2 Bulb Food Warmer CE
Features

- This warmer boasts a simple design that combines with a rugged construction to give you a reliable way to keep fried foods hot without drying them out so they always taste like they just came out of the fryer
- Adjustable height,you can control the intensity of the heat and prevent over-drying
- A aluminum construction give this free standing heat lamp exceptional durability

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
BV-BWD-2	220	0.5	50	2.8	380x480x560
BV-BWZ-2	220	2+0.5	50	12	730x500x700

3&4 Bulb Food Warmer CE
Features

- This warmer boasts a simple design that combines with a rugged construction to give you a reliable way to keep fried foods hot without drying them out so they always taste like they just came out of the fryer
- Adjustable height,you can control the intensity of the heat and prevent over-drying
- A aluminum construction give this free standing heat lamp exceptional durability

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
BV-BWZ-3	220	2+0.75	50	16	1070x500x700
BV-BWZ-4	220	2+1	50	21	1370x500x700

Potato Chips Worker   With humidity convection system

- All stainless steel body
- Easy and convenient operation
- Display and warm chips, Multicolor light for good display effect
- Keep temperature by infrared ray
- The equipment adopts infrared lamp and heating tube infrared heat, heat preservation and lighting for food

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
DH-6P-L	220	2.9	30~85	112	1550x810x885
DH-6P	220	3.5	30~85	112	1500x750x860
DH-6P-B	220	2	30~85	94	1200x750x860

Potato Chips Worker

- All stainless steel body
- Easy and convenient operation
- Display and warm chips, Multicolor light for good display effect
- Keep temperature by infrared ray
- The equipment adopts infrared lamp and heating tube infrared heat, heat preservation and lighting for food

Model	Voltage (V)	Net Weight (kg)	Dimensions (mm)
WS-02A	220	50	1200x760x800
WS-02	220	65	1500x760x800
WS-04	220	80	1800x760x800

Potato Chips Worker

- All stainless steel body
- Easy and convenient operation
- Display and warm chips, Multicolor light for good display effect
- Keep temperature by infrared ray
- The equipment adopts infrared lamp and heating tube infrared heat, heat preservation and lighting for food

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
VF-8S	220	0.971	30~50	20	800x500x600

Potato Chips Worker

- All stainless steel body
- Easy and convenient operation
- Display and warm chips, Multicolor light for good display effect
- Keep temperature by infrared ray
- The equipment adopts infrared lamp and heating tube infrared heat, heat preservation and lighting for food

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
VF-60	220	0.75	30~85	45	600x770x1570

Potato Chips Worker

- All stainless steel body
- Easy and convenient operation
- Display and warm chips, Multicolor light for good display effect
- Keep temperature by infrared ray
- The equipment adopts infrared lamp and heating tube infrared heat, heat preservation and lighting for food

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
VF-10	220	1	30~85	85	1050x770x1570

LINKRICH CATERING EQUIPMENT
Soup Warming Kettle

CATERING EQUIPMENT LINKRICH Linton
FOOD MACHINE
Baking With Passion
Soup Warming Kettle

Soup Warming Kettle ⚡

Features

- convenient and affordable, with a strong focus on health and safety.
- Made from 304 stainless steel, safe and healthy.
- The electric soup pot is used as a heating element, heating soup and any food contained within it.
- It's exquisite workmanship ensures that this product is durable.

CE

Model	Voltage (V)	Power (kW)	Net Weight (kg)	Capacity (L)	Temperature (°C)	Dimensions (mm)
SB-6000	220	0.4	4.8	10	35~95	340x340x395

Soup Warming Kettle ⚡

Features

- convenient and affordable, with a strong focus on health and safety.
- Made from 304 stainless steel, safe and healthy.
- The electric soup pot is used as a heating element, heating soup and any food contained within it.
- It's exquisite workmanship ensures that this product is durable.

CE

Model	Voltage (V)	Power (kW)	Net Weight (kg)	Capacity (L)	Temperature (°C)	Dimensions (mm)
B-6000A	220	0.6	5.3	13	35~95	400x400x320

Soup Warming Kettle ⚡

Features

- convenient and affordable, with a strong focus on health and safety.
- Made from 304 stainless steel, safe and healthy.
- The electric soup pot is used as a heating element, heating soup and any food contained within it.
- It's exquisite workmanship ensures that this product is durable.

CE

Model	Voltage (V)	Power (kW)	Net Weight (kg)	Capacity (L)	Temperature (°C)	Dimensions (mm)
SB-6000	220	0.4	4.8	10	35~95	340x340x395

Soup Warming Kettle ⚡

Features

- Uniformly heats its contents quickly.
- Can hold a large volume of independent soup, and can cook 1 or 2 soups separately.
- Independent temperature regulation, a simple operation and energy saving.
- Uniform heating, a heat insulating effect and the large capacity of the deep and thick soup pots can also add to the insulation. The construction of the whole machine is of thick stainless
- steel, resulting the machine having a long life.

CE

Model	Voltage (V)	Power (kW)	Net Weight (kg)	Capacity (L)	Temperature (°C)	Dimensions (mm)
LR-RBM-1	220	0.8	9.5	11	0~85	407x450x327

Soup Warming Kettle

Features

- Uniformly heats its contents quickly.
- Can hold a large volume of independent soup, and can cook 1 or 2 soups separately.
- Independent temperature regulation, a simple operation and energy saving.
- Uniform heating, a heat insulating effect and the large capacity of the deep and thick soup pots can also add to the insulation.
- The construction of the whole machine is of thick stainless steel, resulting the machine having a long life.

Model	Voltage (V)	Power (kW)	Net Weight (kg)	Capacity (L)	Temperature (°C)	Dimensions (mm)
LR-RBM-2	220	1.5	15.6	11x2	0~85	810x455x327

Electric Bain Marie ⚡

Features

- Stainless steel construction
- Tap for easy drainage
- Wet heat only operation
- Drain tap for fast,safe cleaning
- The wire with Plug
- Easy to clean
- Insulated faucet handle

CE

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BM150-1B	1.2	220	0~90	GN1/1x1	150	10.55	570x370x240

Electric Bain Marie ⚡

Features

- Stainless steel construction
- Tap for easy drainage
- Wet heat only operation
- Drain tap for fast,safe cleaning
- The wire with Plug
- Easy to clean
- Insulated faucet handle

CE

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BM150-2B	1.2	220	0~90	GN1/2x2	150	10.32	570x370x240

Electric Bain Marie ⚡

Features

- Stainless steel construction
- Tap for easy drainage
- Wet heat only operation
- Drain tap for fast,safe cleaning
- The wire with Plug
- Easy to clean
- Insulated faucet handle

CE

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BM150-1B	1.2	220	0~90	GN1/1x1	150	10.05	570x370x240

Electric Bain Marie (Pans are not included) ⚡

Features

- Stainless steel construction
- Tap for easy drainage
- Wet heat only operation
- Drain tap for fast,safe cleaning
- The wire with Plug
- Easy to clean
- Insulated faucet handle

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
LR-BM-3B	1.5	220	30~85	GN1/2 x3	100	13.5	920x350x340

Electric Bain Marie (Pans are not included) ⚡

Features

- Stainless steel construction
- Tap for easy drainage
- Wet heat only operation
- Drain tap for fast,safe cleaning
- The wire with Plug
- Easy to clean
- Insulated faucet handle

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
LR-BM-4B	1.5	220	30~85	GN1/2x4	100	17	1185x350x340

Electric Bain Marie (Pans are not included) ⚡

Features

- Stainless steel construction
- Tap for easy drainage
- Wet heat only operation
- Drain tap for fast,safe cleanin g
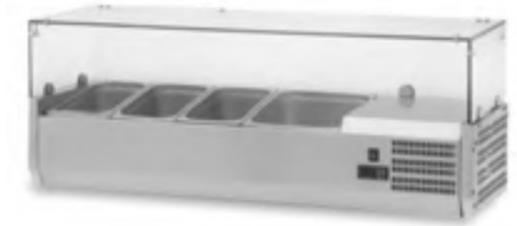- The wire with Plug
- Easy to clean
- Insulated faucet handle

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
LR-BM-5B	1.8	220	30~85	GN1/2x5	100	20	1450x350x340

Electric Bain Marie ⚡

Features

- Stainless steel construction
- Tap for easy drainage
- Wet heat only operation
- Drain tap for fast,safe cleaning
- The wire with Plug
- Easy to clean
- Insulated faucet handle

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BS-2TB	0.8	220	30~85°C	GN1/2x2	100	12	550x400x300

Electric Bain Marie ⚡

Features

- Stainless steel construction
- Tap for easy drainage
- Wet heat only operation
- Drain tap for fast,safe cleaning
- The wire with Plug
- Easy to clean
- Insulated faucet handle

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BS-4TB	1.5	220	30~85°C	GN1/2x4	100	20	694x565x240

Electric Bain Marie ⚡

Features

- Stainless steel construction
- Tap for easy drainage
- Wet heat only operation
- Drain tap for fast,safe cleaning
- The wire with Plug
- Easy to clean
- Insulated faucet handle

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BS-6TB	1.8	220	30~85	GN1/2x6	100	25	1035x590x240
BS-8TB	1.8	220	30~85	GN1/2x8	100	30	1355x565x240

Electric Bain Marie (Pans are not included) ⚡

Features

- Stainless steel construction
- Tap for easy drainage
- Wet heat only operation
- Drain tap for fast,safe cleaning
- The wire with Plug
- Easy to clean
- Insulated faucet handle

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BM1200C	0.2	220	2~8	GN1/2x1+GN1/3x3	150	43	1200x380x430

Electric Bain Marie (Pans are not included) ⚡

Features

- Stainless steel construction
- Tap for easy drainage
- Wet heat only operation
- Drain tap for fast,safe cleaning
- The wire with Plug
- Easy to clean
- Insulated faucet handle

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BM1500C	0.2	220	2~8	GN1/2x1+GN1/3x5	150	52	1500x380x430

Electric Bain Marie (Pans are not included) ⚡

Features

- Stainless steel construction
- Tap for easy drainage
- Wet heat only operation
- Drain tap for fast,safe cleaning
- The wire with Plug
- Easy to clean
- Insulated faucet handle

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BM1800C	0.2	220	2~8	GN1/3x8	150	58	1800x380x430

LINKRICH

CATERING EQUIPMENT
Bain Marie

CATERING EQUIPMENT
Bain Marie

LINKRICH
FOOD MACHINE
Baking With Passion

BV Bain Marie

Features

Ideal for home and commercial use such as cafeterias, banquet halls and restaurants.

- Stainless steel construction
- Thermostat control knob
- Indicator Lights
- Depth of Pan: 100mm
- Gastronorm containers included
- Durable, heavy duty food warmer
- Temperature range 30-80°C

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Net Weight (kg)	Dimensions (mm)
BV6-1	2.5	220	GN1/2x6	30~80	83	1070x650x850
BV8-1	2.5	220	GN1/2x8	30~80	103	1400x650x850
BV10-1	2.5	220	GN1/2x10	30~80	123	1730x650x850
BV12-1	2.5	220	GN1/2x12	30~80	143	2060x650x850

BV Bain Marie

Features

Ideal for home and commercial use such as cafeterias, banquet halls and restaurants.

- Stainless steel construction
- Thermostat control knob
- Indicator Lights
- Depth of Pan: 100mm
- Gastronorm containers included
- Durable, heavy duty food warmer
- Temperature range 30-80°C

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Net Weight (kg)	Dimensions (mm)
BV6-2	2.5	220	GN1/1x3+GN1/1x3	30~80	88	1070x650x850
BV8-2	2.5	220	GN1/1x4+GN1/1x4	30~80	108	1400x650x850
BV10-2	2.5	220	GN1/1x5+GN1/1x5	30~80	129	1730x650x850
BV12-2	2.5	220	GN1/1x6+GN1/1x6	30~80	151	2060x650x850

BV Bain Marie

Features

Ideal for home and commercial use such as cafeterias, banquet halls and restaurants.

- Stainless steel construction
- Thermostat control knob
- Indicator Lights
- Gastronorm containers included
- Durable, heavy duty food warmer

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BV-63	2.3	220	30~80	GN1/2 x6	65	44	1060x680x700

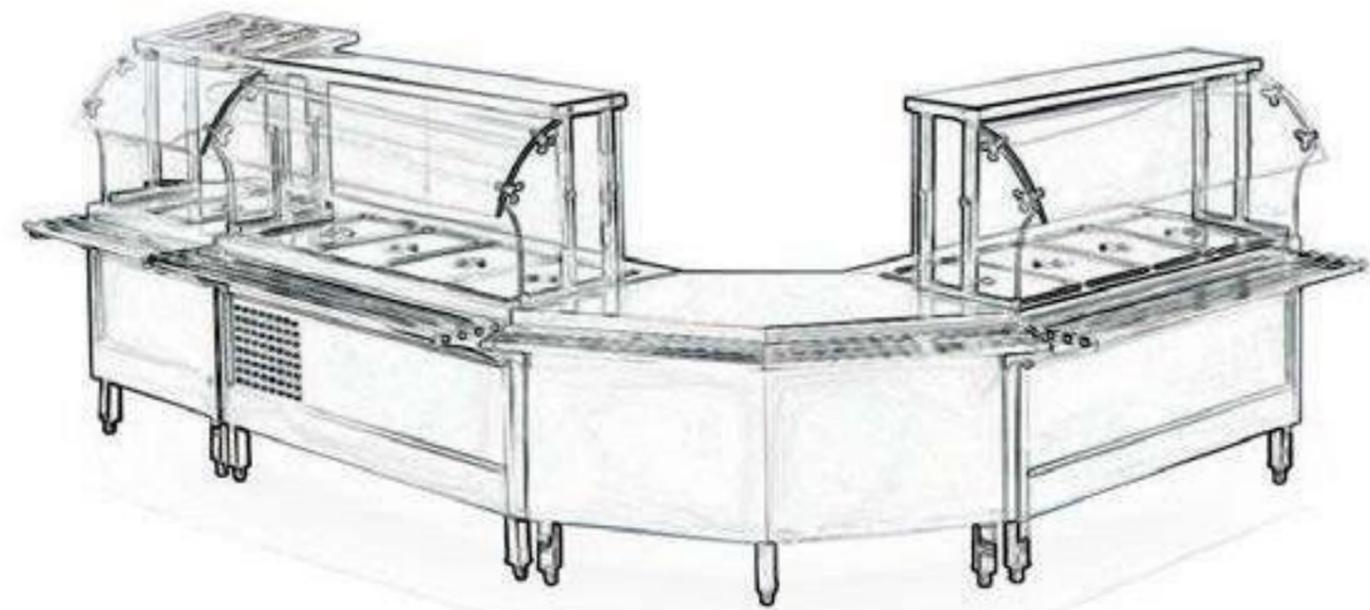## BV Bain Marie

Features

Ideal for home and commercial use such as cafeterias, banquet halls and restaurants.

- Stainless steel construction
- Thermostat control knob
- Indicator Lights
- Gastronorm containers included
- Durable, heavy duty food warmer

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BV-64	2.8	220	30~80	GN1/2 x8	65	59	1400x680x700

BV Bain Marie

Features

Ideal for home and commercial use such as cafeterias, banquet halls and restaurants.

- Stainless steel construction
- Thermostat control knob
- Indicator Lights
- Gastronorm containers included
- Durable, heavy duty food warmer

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BV-65	2.9	220	30~80	GN1/2 x10	65	70	1730x680x700
BV-66	2.9	220	30~80	GN1/1 x6	100	75	2070x680x700

BV Bain Marie ⚡

Features

Ideal for home and commercial use such as cafeterias, banquet halls and restaurants.

- Stainless steel construction
- Thermostat control knob
- Indicator Lights
- Gastronorm containers included
- Durable, heavy duty food warmer

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BV-57	2.5	220	30~80	GN1/1x4 or GN1/2x8	100	37	1500x700x850
BV-58	2.5	220	30~80	GN1/1x5 or GN1/2x10	100	44	1900x700x850
BV-59	2.5	220	30~80	GN1/1x6 or GN1/2x12	100	51	2200x700x850

BV Bain Marie ⚡

Features

Ideal for home and commercial use such as cafeterias, banquet halls and restaurants.

- Stainless steel construction
- Thermostat control knob
- Indicator Lights
- Gastronorm containers included
- Durable, heavy duty food warmer

CE

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BV-60	2.5	220	30~80	GN1/1x4 or GN1/2x8	100	70	1500x700x850
BV-61	2.5	220	30~80	GN1/1x5 or GN1/2x10	100	88	1900x700x850
BV-62	2.5	220	30~80	GN1/1x6 or GN1/2x12	100	102	2200x700x850

BV Kitchenware Equipment

Features

Ideal for home and commercial use such as cafeterias, banquet halls and restaurants.

- Stainless steel construction
- Thermostat control knob
- Indicator Lights
- Gastronorm containers included
- Durable, heavy duty food warmer
- Temperature range 30-85°C

Buffet Case

Features

Ideal for home and commercial use such as cafeterias, banquet halls and restaurants.

- ◆ Stainless steel construction
- ◆ Thermostat control knob
- ◆ Indicator Lights
- ◆ Gastronorm containers included
- ◆ Durable, heavy duty food warmer

Model	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BV-54C	GN1/1x1	100	47	800x950x(850+600)

Buffet Case

Features

Ideal for home and commercial use such as cafeterias, banquet halls and restaurants.

- ● Stainless steel construction
- ● Thermostat control knob
- ● Indicator Lights
- ● Gastronorm containers included
- ● Durable, heavy duty food warmer

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BV-54A	2.5+1.1	220	30~80	GN1/1x4	100	109	1250x960x(900+700)
BV-55A	2.5+1.375	220	30~80	GN1/1x5	100	130	1820x960x(900+700)
BV-56A	2.5+1.65	220	30~80	GN1/1x6	100	152	2130x960x(900+700)

Buffet Case

Features

Ideal for home and commercial use such as cafeterias, banquet halls and restaurants.

- ● Stainless steel construction
- ● Thermostat control knob
- ● Indicator Lights
- ● Gastronorm containers included
- ● Durable, heavy duty food warmer

Model	Net Weight (kg)	Dimensions (mm)
BV-54B	48	1450x(820+250)x850

BV Kitchenware Equipment ⚡

Features

Ideal for home and commercial use such as cafeterias, banquet halls and restaurants.

- ◆ Stainless steel construction
- ◆ Thermostat control knob
- ◆ Indicator Lights
- ◆ Gastronorm containers included
- ◆ Durable, heavy duty food warmer

Model	Voltage (V)	Power (kW)	Depth of Pan (mm)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)	Specification
BV-54C/4	220	0.32	100	0~8	125	1500x950x(850+600)	GN1/1x4

BV Kitchenware Equipment ⚡

Features

Ideal for home and commercial use such as cafeterias, banquet halls and restaurants.

- ● Stainless steel construction
- ● Thermostat control knob
- ● Indicator Lights
- ● Gastronorm containers included
- ● Durable, heavy duty food warmer

Model	Voltage (V)	Power (kW)	Depth of Pan (mm)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)	Specification
BV-54	220	2.5	100	30~80	90	1500x950x(850+600)	GN1/1x4 or GN1/2x8
BV-55	220	2.5	100	30~80	114	1900x950x(850+600)	GN1/1x5 or GN1/2x10
BV-56	220	2.5	100	30~80	132	2200x950x(850+600)	GN1/1x6 or GN1/2x12

BV Kitchenware Equipment ⚡

Features

Ideal for home and commercial use such as cafeterias, banquet halls and restaurants.

- ● Stainless steel construction
- ● Thermostat control knob
- ● Indicator Lights
- ● Gastronorm containers included
- ● Durable, heavy duty food warmer

Model	Voltage (V)	Power (kW)	Depth of Pan (mm)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)	Specification
BV-56-8	220	0.32	100	0~8	260	1500x1400x1550	GN1/1x8

Oil Filter Cart & Bolating Machine & Wrapping Powder Table

Oil Filter Cart

- Stainless steel body, more durable
- Equipped with a slag separator, which can effectively filter out relatively large oil residues and leave them in the net for easy cleaning
- The oil suction pipe is connected to the oil filter paper. When the power is turned on to pump oil, the oil filter paper can further filter the oil residue again.
- Equipped with an oil discharge valve, the remaining oil or water can be drained through this valve when cleaning or cleaning.
- High temperature resistant tubing, in line with food safety, can be filtered while hot

Model	Voltage (V)	Power (kW)	-	Net Weight (kg)	Dimensions (mm)
LU-400	220	0.5	220Kg liter/min 0.33mpa	50	450x800x750

Bolating Machine

- Made of stainless steel, clean, hygienic and durable
- Large space work area, more convenient to operate
- Detachable design for easy transportation

Model	Voltage (V)	Power (kW)	Net Weight (kg)	Dimensions (mm)
VF-8S	220	0.37	44	930x470x1000

Wrapping Powder Table

- The food is rotated and squeezed in the drum, make the sauce into the food more fully
- Stainless steel body, more hygienic and durable
- Cooling plate waterproof design, safe to use
- Thickened sealing cover design, no air leakage and no sauce leakage
- Come with casters for easy mobility

Model	Net Weight (kg)	Dimensions (mm)
VW-88	33.5	1000x700x1000

Cup Warmer & Dish Dispenser

Cup Warmer

Features

- Stainless steel construction
- Easy to clean
- Each layer are seperated control
- 170mm height for each layer
- 550x338mm for each layer heating area

Model	Voltage (V)	Power (kW)	Net Weight (kg)	Dimensions (mm)
LR-OT-346	220	1.5	18	340x550x860

Heated Dish Dispenser

Features

- Used to dispense dishes, cups, glasses, bowls, plate covers and other round dinnerware.
- This tube-type, self-leveling dispenser is easily installed in serving counters, back bars, and other service points.
- Plate after one hour in heated tube,depending on temperature of plates when placed in tube
- Each holder Maximum capacity for all units is to six dozen dishes.
- Suitable for 8-12" diameter plate
- Heating system keeps dishes warm to the touch
- Stainless steel contruction

Model	Voltage (V)	Power (kW)	Net Weight (kg)	Dimensions (mm)
DR-3	220	0.4	19	405x725

Heat Dish Dispenser

Features

- Used to dispense dishes, cups, glasses, bowls, plate covers and other round dinnerware.
- This tube-type, self-leveling dispenser is easily installed in serving counters, back bars, and other service points.
- Plate after one hour in heated tube,depending on temperature of plates when placed in tube
- Each holder Maximum capacity for all units is to six dozen dishes.
- Suitable for 8-12" diameter plate
- Heating system keeps dishes warm to the touch
- Stainless steel contruction
- The Temperature is from 30°C to 50°C

Model	Voltage (V)	Power (kW)	Net Weight (kg)	Dimensions (mm)
DR-1	220	0.4	31	450x485x940
DR-2	220	0.4x2	48	450x910x940

DR-1

DR-2

Dish Washer
Features

- Suitable for all kinds of restaurants, cafes, canteen, etc.
- Mechanical circuit control panel, easy to operate, external digital temperature display, start indicator light, so that the machine running status is clear at a glance.
- Independent washing spray arm and rinsing spray arm, easy to clean and easy to load and unload.
- The unique design of the door can stay at different heights and is suitable for different types of tableware.
- Sensitive door control switch, which can be washed immediately after closing the door, which is safe and convenient.
- The advanced float device can accurately control the water level to a reliable height and protect the heater at all times.
- Use circulating water for the initial washing stage, saving washing water consumption, environmental protection and energy saving.
- The washing arm adopts the concave anti-blocking spray design, high-speed rotation 360-degree rotating fan-shaped water spray form, expands the spray washing range, and has super cleaning ability to ensure a perfect washing effect.

Optional accessories

Dish cleaning table (dishwasher outlet table)   Dirty dish table (dishwasher entrance work table)

High pressure faucet   Dishwashing Racks

Specified Drier   Specified Detergent   Double Pump Dispenser
DW-01   DW-02   WD

C88	
Capacity	100 Piece/h 60 Racks/h
Total Electrical Voltage	380V 50Hz
Main Wash Tank Power	3kw
High Temperature Tank Power	9kw
Total Electrical Power	13kw
Max Water Consumption	180L/Hour
Main Wash Tank Capacity	30L
High Temperature Tank Capacity	7L
Water Inlet Pressure	1-3(kg/cm²)
Tank Temp.	50~70℃
Temp.Boiler	75~95℃
Net Weight	120kg
Door Entry Height	400mm
Height When Open Machine	1750mm
Dimensions	640x710x1400mm

1850   1390   710   640

Dish Washer
Features

- Tunnel type (basket transmission type) transmission design, implements the cleaning method of "advance 2 retreat 1" to ensure all-round spray cleaning.
- When the dishwasher is running, once the detection door is accidentally opened, the water pump and transmission motor will be automatically turned off immediately to prevent hot water from splashing, which is safe and comfortable.
- High-quality temperature control function to ensure that the rinsing water temperature reaches above 85 degrees to achieve the best results
- The end of the optional outlet table is equipped with an automatic shutdown protection device to prevent the tableware from being damaged due to not being unloaded in time, saving time and worry.
- Use circulating water for the initial washing stage, saving washing water consumption, environmental protection and energy saving.
- When the tableware enters the high temperature spray area, the spray system is automatically turned on to achieve the effect of energy saving.
- The washing arm adopts the concave anti-blocking nozzle design, 60° fan-shaped water spray form, expands the spray washing range, and has super cleaning ability to ensure perfect washing effect.
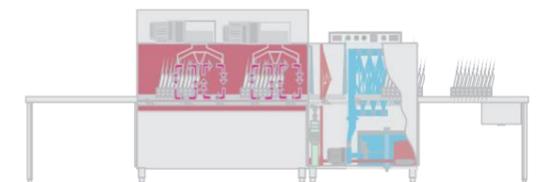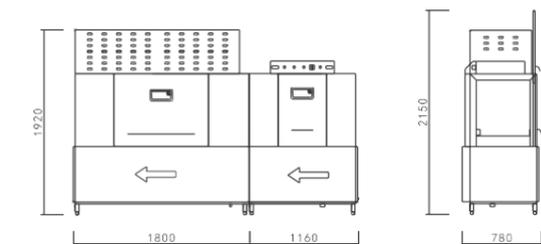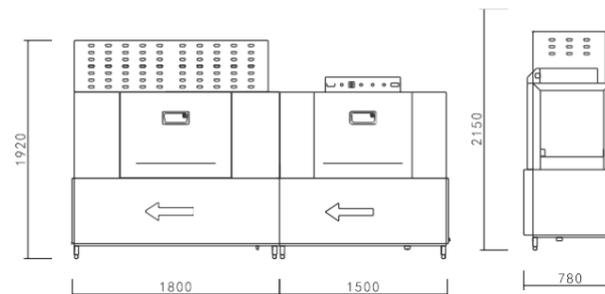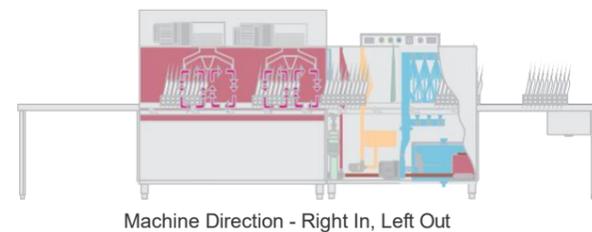
Optional accessories

Dish cleaning table (dishwasher outlet table)   Dirty dish table (dishwasher entrance work table)

High pressure faucet   Dishwashing Racks

Specified Drier   Specified Detergent   Double Pump Dispenser
DW-01   DW-02   WD

C100	
Capacity	2600 Piece/h 130 Racks/h
Total Electrical Voltage	380V 50Hz
Main Wash Tank Power	9kw
High Temperature Tank Power	27kw
Total Electrical Power	37kw
Max Water Consumption	360L/Hour
Main Wash Tank Capacity	98L
High Temperature Tank Capacity	30L
Water Inlet Pressure	1-3(kg/cm²)
Tank Temp.	50~70℃
Temp.Boiler	75~95℃
Net Weight	233kg
Door Entry Height	400mm
Height When Open Machine	2100mm
Dimensions	1160x780x1600mm

Machine Direction - Right In, Left Out

1920   2150   1800   1160   780

Dish Washer

Features

- Tunnel type (basket transmission type) transmission design, implements the cleaning method of "advance 2 retreat 1" to ensure all-round spray cleaning.
- When the dishwasher is running, once the detection door is accidentally opened, the water pump and transmission motor will be automatically turned off immediately to prevent hot water from splashing, which is safe and comfortable.
- High-quality temperature control function to ensure that the rinsing water temperature reaches above 85 degrees to achieve the best results
- The end of the optional outlet table is equipped with an automatic shutdown protection device to prevent the tableware from being damaged due to not being unloaded in time, saving time and worry.
- Use circulating water for the initial washing stage, saving washing water consumption, environmental protection and energy saving.
- When the tableware enters the high temperature spray area, the spray system is automatically turned on to achieve the effect of energy saving.
- The washing arm adopts the concave anti-blocking nozzle design, 60° fan-shaped water spray form, expands the spray washing range, and has super cleaning ability to ensure perfect washing effect.

Optional accessories

Dish cleaning table (dishwasher outlet table)
Dirty dish table (dishwasher entrance work table)
High pressure faucet
Dishwashing Racks
Specified Drier — DW-01
Specified Detergent — DW-02
Double Pump Dispenser — WU

	C180
Capacity	3700 Piece/h 185 Racks/h
Total Electrical Voltage	380V 50Hz
Main Wash Tank Power	9kw
High Temperature Tank Power	27kw
Total Electrical Power	37kw
Max Water Consumption	360L/Hour
Main Wash Tank Capacity	98L
High Temperature Tank Capacity	30L
Water Inlet Pressure	1-3(kg/cm²)
Tank Temp.	50~70℃
Temp.Boiler	75~95℃
Net Weight	318kg
Door Entry Height	400mm
Height When Open Machine	2100mm
Dimensions	1500x780x1600mm

Machine Direction - Right In, Left Out

1920   2150
1800   1500   780

Optional accessories

Dish cleaning table (dishwasher outlet table)
Dirty dish table (dishwasher entrance work table)
High pressure faucet
Dishwashing Racks
Specified Drier — DW-01
Specified Detergent — DW-02
Double Pump Dispenser — WU

	C250
Capacity	5000 Piece/h 250 Racks/h
Total Electrical Voltage	380V 50Hz
Main Wash Tank Power	9kw
High Temperature Tank Power	27kw
Total Electrical Power	42kw
Max Water Consumption	360L/Hour
Main Wash Tank Capacity	2x140L
High Temperature Tank Capacity	30L
Water Inlet Pressure	1-3(kg/cm²)
Tank Temp.	50~70℃
Temp.Boiler	75~95℃
Net Weight	378kg
Door Entry Height	400mm
Height When Open Machine	2100mm
Dimensions	2190x780x1600mm
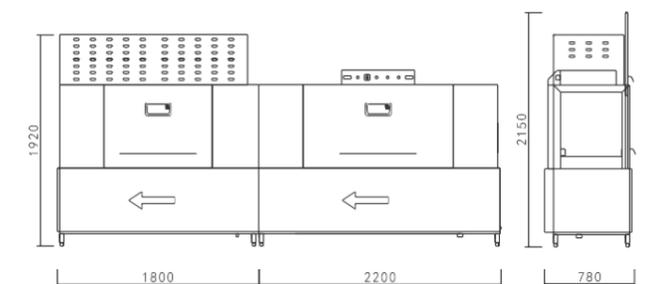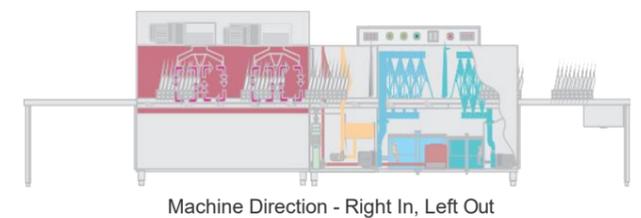
Machine Direction - Right In, Left Out

1920   2150
1800   2200   780

Faucet

- Open aperature32mm
- 2/1 of the outer teeth
- 6" long fixed wall bracket
- Additional swing the tap water to wash the hands
- the total height of about 990mm

LB-128A   LB-128   JC-200A

Faucet

- Open aperature32mm
- 2/1 of the outer teeth
- 6" long fixed wall bracket
- Additional swing the tap water to wash the hands
- the total height of about 990mm

LB-138A   LB-138   JC-188A

JC-1181S-10
JC-1181S-10T
JC-1181S-10T+Y

- 304# polished stainess steel surface treatment
- The gun style
- Adjustable shape and pressure washing water
- High temperature 120 degree steel wire braided
- Hydraulic hose,20mm diameter hole 3/8 inch
- Length of 5m~10m,8 length distance location
- Turntable diameter 360mm length 490mm
- 1/ 2 external tooth copper joint
- The base angles to adjust the position of the turntablel

The Model with T its for double temperatre valve,ten meters hose, The Model with Y its swing bracket.Swing bracket is optional.Equipped with 70 ° swing bracket or without swing function,304S/S shell,Stainless Steel rotary joint, water gun can be rotated 360°
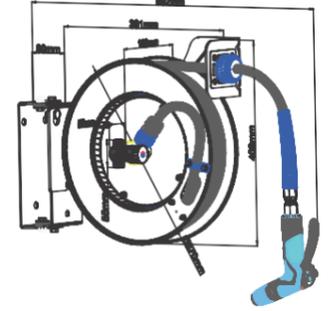
JC-1155E-10
JC-1155E-10T
JC-1155E-10T+Y

- The gun style
- Adjustable shape and pressure washing wate
- Low carbon steel spray surface treatment
- High temperature 120 degree steel wire braided
- Hydraulic hose,20mm diameter hole 3/8 inch
- Length of 8m~14m,8 length distance location
- Turntable diameter 400mm length 550mm
- 1/ 2 external tooth copper joint
- The base angles to adjust the position of the turntablel

The Model with T its for double temperatre valve,ten meters hose, The Model with Y its swing bracket.Swing bracket is optional.Equipped with 70 ° swing bracket or without swing function,Carbon shell,Stainless Steel rotary joint, water gun can be rotated 360°
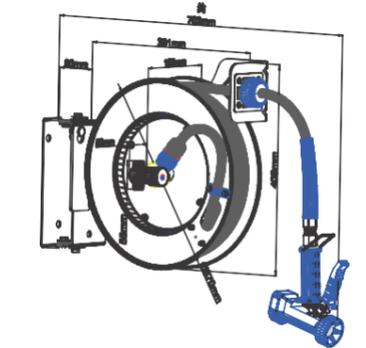
JC-1150F-10
JC-1150F-10T
JC-1150F-10T+Y

- Showerhead design
- Low carbon steel spray surface treatment
- High temperature 120 degree steel wire braided
- Hydraulic hose,20mm diameter hole 3/8 inch
- Length of 5m~10m,8 length distance location
- Turntable diameter 360mm length 490mm
- 1/ 2 external tooth copper joint
- The base angles to adjust the position of the turntablel

The Model with T its for double temperatre valve,ten meters and thirteen meters hose optional, The Model with Y its swing bracket.Swing bracket is optional.Equipped with 70 ° swing bracket or without swing function,-Carbon shell,Stainless Steel rotary joint, water gun can be rotated 360°
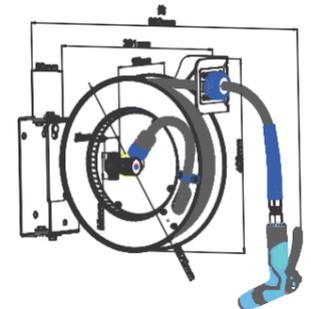
The pipe can be easily used to hold the pipe tensile, recyclable
Simple installation, beautiful and sturdy product, convenient use, greatly saves the space
Flushing effect can reach more than 100 square

Glass Racks

The racks fit through any commercial dishwasher.

Seven different rack specifications are avaliable.
The rack is the perfect tool for holding large plates during washing cycles.

Open Inside Compartments

Particular wave patterns and open inside compartments ensure thorough washing,and advance air circling to dry inside faster.
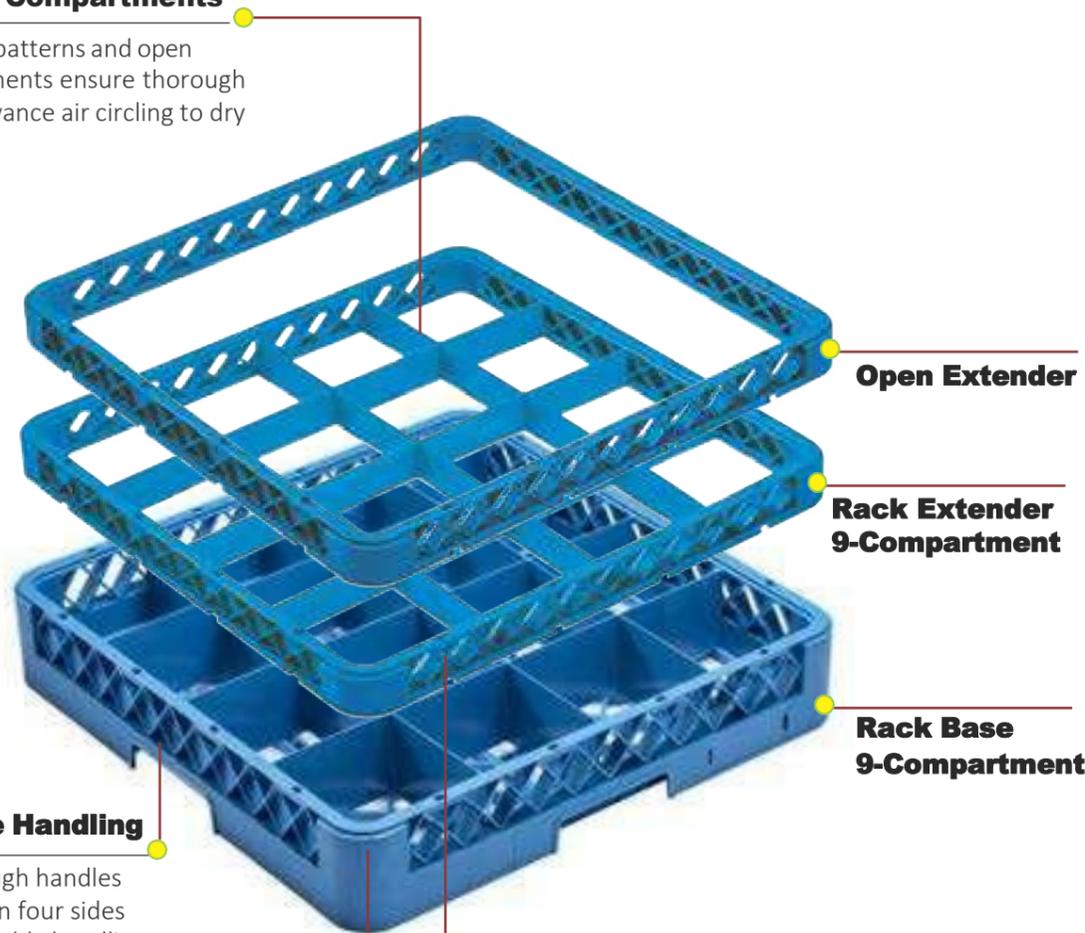
Open Extender

Rack Extender 9-Compartment

Rack Base 9-Compartment

Comfortable Handling

Easy-to-grip.Tough handles with texturing on four sides provide comfortable handling.

Firmly Lock

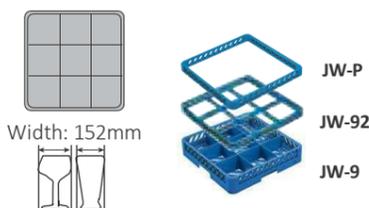The well cutting snap-fit could lock the layers firmly.More safety for shipping and stacking.

Steady Construction

Clever structure design bring extra convenience of packing and stacking.

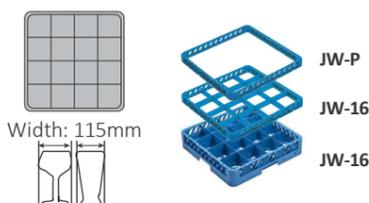### Glass Racks   (500 x 500mm)

9-Compartment
Maximum Glass Diameter 152mm

Width: 152mm

JW-P
JW-92
JW-9

Item No.	Description	Height	Ctn Qty
JW-9	Rack	100mm	6
JW-92	Extender	45mm	6

16-Compartment
Maximum Glass Diameter 115mm

Width: 115mm

JW-P
JW-162
JW-16

Item No.	Description	Height	Ctn Qty
JW-16	Rack	100mm	6
JW-162	Extender	45mm	6

25-Compartment
Maximum Glass Diameter 90mm

Width: 90mm

JW-P
JW-252
JW-25
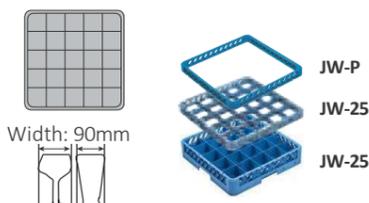
Item No.	Description	Height	Ctn Qty
JW-25	Rack	100mm	6
JW-252	Extender	45mm	6

36-Compartment
Maximum Glass Diameter 75mm

Width: 75mm

JW-P
JW-362
JW-36
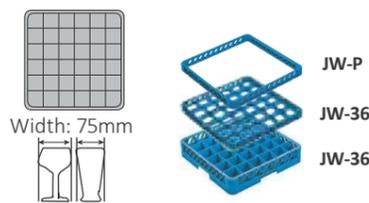
Item No.	Description	Height	Ctn Qty
JW-36	Rack	100mm	6
JW-362	Extender	45mm	6

49-Compartment
Maximum Glass Diameter 65mm

Width: 65mm

JW-P
JW-492
JW-49
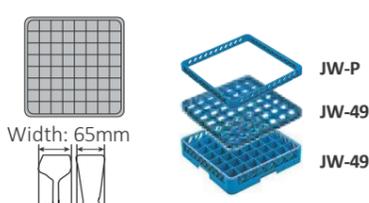
Item No.	Description	Height	Ctn Qty
JW-49	Rack	100mm	6
JW-492	Extender	45mm	6

Glass Racks

(500 x 500mm)

20-Compartment Glass Racks
Maximum Glass Diameter 115mm

Width: 115mm

JW-P
JW-20

Item No.	Description	Height	Ctn Qty
JW-9	Rack	100mm	6

25-Compartment Plate Rack

JW-P
JW-25B

Item No.	Description	Height	Ctn Qty
JW-25B	Rack	100mm	6

25-Compartment Open Plate Rack

Item No.	Description	Height	Ctn Qty
JW-25P	Open Rack	100mm	6

64-Compartment Plate Rack

JW-P
JW-64B

Item No.	Description	Height	Ctn Qty
JW-64B	Rack	100mm	6

64-Compartment Open Plate Rack
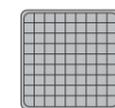
Item No.	Description	Height	Ctn Qty
JW-64P	Open Rack	100mm	6

Glass Racks

Open Rack
500 x 500mm

JW-P
JW-S

Item No.	Description	Height	Ctn Qty
JW-S	Rack	100mm	6

Cutlery Rack

JW-64I
470x470x74mm
JW-C
500x500x100mm

Item No.	Description	Height	Ctn Qty
JW-C	Rack	100mm	6
JW-64I	Inser Rack	74mm	6

Open Extender
500 x 500mm
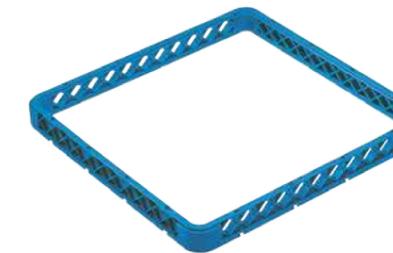
Item No.	Description	Height	Ctn Qty
JW-P	Extender	45mm	16

Cutlery Basket
JW-8B   No Handles
JW-8BH With Handles
Overall Size
427x208x151mm
Comp. Size
90x90x110mm
Ctn Qty: 12

Cutlery Box
JW-4C

Overall Size
520x290x100mm
Comp. Size
240x110x75mm
Ctn Qty: 12

Rack Dolly

Item No.	Description	Ctn Qty
JW-RT	540x540x170mm	1
No Handles		
JW-ST	540x540x773mm	1
With Handles		

Beige
Material: S/S 、PP

Glass Washing Machine

Features

- Suitable for hotels and restaurants
- Contact area is large, leaving a high cleaning efficiency
- Before use, the device must be left to dry overnight.
- Only requires 3-4s to clean cups, improving work efficiency and save on labour costs.
- High efficiency and energy saving, greatly improve the circulation utilization of the cup.
- To save time, save water, energy conservation and environmental protection

Model	Voltage (V)	Power (KW)	Speed (r/min)	Net Weight (kg)	Dimensions (mm)
SB-1	220	0.25	2750	7	200x300x250

Glass Dryer and Polisher

Feature

- High efficiency and great energy saving ability, improving the circulation utilisation of the cup.
- Saves time, water, energy, saving money and lessening the impact on the environment.
- Professional Polishing - the brushes are made of natural, absorbent fiber and are suitable for all types of cups and glasses
- Hot Air Drying - dries quickly and hygienically
- Stainless steel construction

Model	Voltage (V)	Power (kW)	Speed (r/min)	Net Weight (kg)	Dimensions (mm)
GD-5	220	1.1	1400	20	342x312x563
GD-8	220	2.0	1400	29	342x468x563

Knife Sterilizer

Feature

- Vertical wall hanging dual-purpose fashion, high-grade atmosphere!
- Characteristics of the production quality include a double-layer tempered glass, handling high temperatures up to 125°c, sensitive temperature control, automatic power-off device,
- Uses a high tech microcomputer chip with plastic integrated hidden handles, with a stainless steel shell/liner, bold electroplating anti-rust layer frame and a simple piano type touch key design.

Model	Voltage (V)	Power (W)	Net Weight (kg)	Dimensions (mm)
DX-1	220	20	8	400x150x615
DX-2	220	30	12	400x300x615

Fully Automatic Coffee Machine

HC Commercial Coffee Grinder

Features

- Commercial coffee grinder with All Aluminum alloy casted dispenser, right/left hand handle.
- Extra wide dosing capability from as low as 5gr to 10+gr per dose.
- Specially hardened tooling steel grindstones
- Micro adjust table for accurate grinding
- 3 optional colors: Black Red and Silver
- Semi Automatic (T): Timer (max. 5 minutes) control
- Grinding stones diameter:64mm (flat type)
- Certifications:CE, Sanitation listed

Model	Voltage (V)	Power (KW)	Bean Hopper Capacity (kg)	Grinding capacity (kg/h)	Dispenser capacity (g)	Dispensing capacity (g/cup)	Net Weight (kg)	Dimensions (mm)
HC	220	0.35	90	1.8	250	250	12.7	300x210x560

Semi Automatic Coffee Maker

Features

- Two boilers separately for steam making and coffee making
- Grind coffee bean instantly and completely automatically
- Brew aromatic coffee just by pushing a small button
- Easy to operate with LCD display guide
- Hot water and steam ready for use whenever necessary
- Cup pre-warming function
- Italian 20 bar Invensys pump
- Boiler material: 304 stainless steel
- Body material: galvanized sheet paint + mirror 304 stainless steel

Model	Voltage (V)	Power (KW)	Volume (L)	Hot water output (L/H)	Production rate (cup/h)	Net Weight (kg)	Dimensions (mm)
DZ-1	220	2.5	6.6(stainless steel)	14	120	34	410x530x495

Semi Automatic Coffee Maker

Features

- Two boilers separately for steam making and coffee making
- Grind coffee bean instantly and completely automatically
- Brew aromatic coffee just by pushing a small button
- Easy to operate with LCD display guide
- Hot water and steam ready for use whenever necessary
- Cup pre-warming function
- Italian 20 bar Invensys pump
- Boiler material: 304 stainless steel
- Body material: galvanized sheet paint + mirror 304 stainless steel

Model	Voltage (V)	Power (KW)	Volume (L)	Hot water output (L/H)	Production rate (cup/h)	Net Weight (kg)	Dimensions (mm)
DZ-2	220	3.7	11(stainless steel)	30	220	58	722x520x495

LINKRICH

CAFE & BAR EQUIPMENT
Fully Automatic Coffee Machine

CAFE & BAR EQUIPMENT
Coffee Warmer & Distillation Coffee Machine

LINKRICH

Fully Automatic Coffee Machine

Features

- Two boilers separately for steam making and coffee making
- Grind coffee bean instantly and completely automatically
- Brew aromatic coffee just by pushing a small button
- Easy to operate with LCD display guide
- Hot water and steam ready for use whenever necessary
- Cup pre-warming function
- Removable Water Tank and Drip Tray
- Italian 20 bar Invensys pump

CE

Model	Voltage (V)	Power (KW)	Output (cup/h)	Hot water output (L/H)	Bean Box (g)	Net Weight (kg)	Dimensions (mm)
ME-709	220	1.25	90	1.8	250	15	438x452x465

Fully Automatic Espresso Cappuccino Coffee Machine

Features

- Two boilers separately for steam making and coffee making
- Grind coffee bean instantly and completely automatically
- Brew aromatic coffee just by pushing a small button
- Easy to operate with LCD display guide
- Hot water and steam ready for use whenever necessary
- Cup pre-warming function
- Removable Water Tank and Drip Tray
- Italian 20 bar Invensys pump

CE, EMC,ROHS & GS certificates are available.

With Milk Frother

Model	Voltage (V)	Power (KW)	Output (cup/h)	Hot water output (L/H)	Bean Box (g)	Net Weight (kg)	Dimensions (mm)
ME-715	220	1.25	90	2.0	300	11.6	438x280x368

Fully Automatic Espresso Cappuccino Coffee Machine

Features

- Two boilers separately for steam making and coffee making
- Grind coffee bean instantly and completely automatically
- Brew aromatic coffee just by pushing a small button
- Easy to operate with LCD display guide
- Hot water and steam ready for use whenever necessary
- Cup pre-warming function
- Removable Water Tank and Drip Tray
- Italian 20 bar Invensys pump

CE, EMC,ROHS & GS certificates are available.

With Milk Frother

Model	Voltage (V)	Power (KW)	Output (cup/h)	Hot water output (L/H)	Bean Box (g)	Net Weight (kg)	Dimensions (mm)
ME-717	220	1.25	90	2.0	300	11	422x280x380

Coffee Warmer

Features

- Ideal for restaurants, cafes, or other heavy-duty applications
- Compact design is ideal for applications with limited counter space
- Stainless steel construction is durable and easy to maintain

LR-W-1

LR-W-2

Model	Voltage (V)	Power (KW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-W-1	220	0.1	0~100	1.6	247x233x68
LR-W-2	220	0.2	0~100	2.5	358x178x68

Distillation Coffee Machine

Features

- Ideal for restaurants, cafes, or other heavy-duty applications
- Compact design is ideal for applications with limited counter space
- Stainless steel construction is durable and easy to maintain

Model	Voltage (V)	Power (KW)	Net Weight (kg)	Dimensions (mm)
DW-2R	220	2.47	5.5	205x385x445

Distillation Coffee Machine

Features

- Ideal for restaurants, cafes, or other heavy-duty applications
- Compact design is ideal for applications with limited counter space
- Stainless steel construction is durable and easy to maintain

Model	Voltage (V)	Power (KW)	Net Weight (kg)	Dimensions (mm)
DW-17	220	0.15	6.5	205x385x450

LINKRICH

CAFE & BAR EQUIPMENT

Chocolate Fountain & Chocolate Dispenser

CAFE & BAR EQUIPMENT

Commercial Blender

FOOD MACHINE
Baking With Passion

Chocolate Fountain

Features

- Lower noise with professional motor
- Temperature control switch adjustable
- Stainless steel bowl, tower and screw
- Large chocolate pot prevent splashing
- Melt chocolate automatically
- Rubber righ seal avoid any chocolate leak
- Easy to use and clean up
- Digital Switch

Model	Voltage (V)	Power (KW)	Capacity (kg/h)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
CH-4F	220	0.23	4	30~150	8	œ280x560
CH-5F	220	0.23	5	30~150	9	œ330x680

Chocolate Dispenser CE ETL RoHS

Features

- Good in quality and lovely design
- Bain-marie heating system with a wide controlled range if temperature 30 to 90
- Thermostat for adjusting temperature as required
- Special anti-clogging faucet
- #304 stainless steel boiler with thermal protector
- Drip tray with float indicator warning when full
- Food-grade high density polycarbonate bowl,remove and clean easily

Model	Voltage (V)	Power (KW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
CH-5	220	1	5	30~90	8	400x320x470

Chocolate Dispenser CE ETL RoHS

Features

- Good in quality and lovely design
- Bain-marie heating system with a wide controlled range if temperature 30 to 90
- Thermostat for adjusting temperature as required
- Special anti-clogging faucet
- #304 stainless steel boiler with thermal protector
- Drip tray with float indicator warning when full
- Food-grade high density polycarbonate bowl,remove and clean easily

Model	Voltage (V)	Power (KW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
CH-10	220	1	10	30~90	10	400x320x570

Commercial Blender

Features

- This high performance with drive coupling made entirely of metal to give your customers the smoothest, most delicious margaritas or daiquiris they've ever had!
- This blender features convenient measurement markings on the container so you can easily and accurately measure ingredients for the perfect mix.
- Pulse, the stainless steel blade design continuously forces your mixture into the blades, ensuring that there are never chunks of ice or other product leftover at the end of the blending process.
- Model BL-666L with 360-second countdown timer.

Model	Voltage(V)	Power(KW)	Capacity(L)	Speed(rpm)	Net Weight(kg)	Dimensions(mm)
BL-666L	220	1.5	2	12000-28000	6	210x210x540

Commercial Blender

Features

- This high performance with drive coupling made entirely of metal to give your customers the smoothest, most delicious margaritas or daiquiris they've ever had!
- This blender features convenient measurement markings on the container so you can easily and accurately measure ingredients for the perfect mix.
- Pulse, the stainless steel blade design continuously forces your mixture into the blades, ensuring that there are never chunks of ice or other product leftover at the end of the blending process.

Model	Voltage(V)	Power(KW)	Capacity(L)	Speed(rpm)	Net Weight(kg)	Dimensions(mm)
BL-666D	220	1.5	4	12000-28000	6.5	222x222x500

Commercial Blender

Features

- The BL-666B blender is a professional blender built to last.
- The generous 2000ml hardened cup is designed to handle abrasions, acidity as well as high temperatures.
- SUS420. 6 leaves, 2mm thick blade easily cuts through ice frozen fruits and vegetables and even coffee beans and remains sharp for longer.
- The high-speed inlet bearing and motor is encased in waterproof housing, while the air flow is structured as to minimise noise during operation.
- A clear and bright LED display with triple function smart buttons makes for ease of use while the dual safety function protects the motor in the event of overheating.

Model	Voltage(V)	Power(KW)	Capacity(L)	Speed(rpm)	Net Weight(kg)	Dimensions(mm)
BL-666B	220	1.5	2	25000	6	210x210x540

Commercial Blender

Features

- The BL-666A blender is a professional blender built to last.
- The generous 1500ml hardened cup is designed to handle abrasions, acidity as well as high temperatures.
- SUS304. 6 leaves, 2mm thick blade easily cuts through ice frozen fruits and vegetables and even coffee beans and remains sharp for longer.
- The high-speed inlet bearing and motor is encased in waterproof housing, while the air flow is structured as to minimise noise during operation.
- A clear and bright LED display with triple function smart buttons makes for ease of use while the dual safety function protects the motor in the event of overheating.
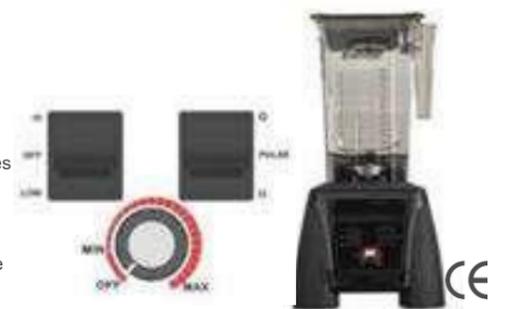
Model	Voltage(V)	Power(KW)	Capacity(L)	Speed(rpm)	Net Weight(kg)	Dimensions(mm)
BL-666A	220	1.5	1.5	12000-28000	6	210x210x540

LINKRICH

CAFE & BAR EQUIPMENT
Commercial Blender

CAFE & BAR EQUIPMENT
Ice Crusher & Ice Shaver & Milk Shake

LINKRICH

Commercial Blender
Features

- This high performance with drive coupling made entirely of metal to give your customers the smoothest, most delicious margaritas or daiquiris they've ever had!
- This blender features convenient measurement markings on the container so you can easily and accurately measure ingredients for the perfect mix.
- Pulse, the stainless steel blade design continuously forces your mixture into the blades, ensuring that there are never chunks of ice or other product leftover at the end of the blending process.

CE

Model	Voltage(V)	Power(KW)	Capacity(L)	Speed(rpm)	Net Weight(kg)	Dimensions(mm)
BL-767	220	1.5	2	25000	4	315x260x375

Commercial Blender
Features

- This high performance with drive coupling made entirely of metal to give your customers the smoothest, most delicious margaritas or daiquiris they've ever had!
- This blender features convenient measurement markings on the container so you can easily and accurately measure ingredients for the perfect mix.
- Pulse, the stainless steel blade design continuously forces your mixture into the blades, ensuring that there are never chunks of ice or other product leftover at the end of the blending process.

CE

Model	Voltage(V)	Power(KW)	Capacity(L)	Speed(rpm)	Net Weight(kg)	Dimensions(mm)
LR-767B	220	1.5	2	25000	4	315x260x375

Commercial Blender
Features

- The blender enclosure significantly reduce noise
- Wave-Action system forces product into blade for smooth blending
- Stackable polycarbonate container

Model	Voltage(V)	Power(KW)	Capacity(L)	Speed(rpm)	Net Weight(kg)	Dimensions(mm)
BL-156	220	1.8	2	25000	9.23	300x295x565

Ice Crusher

Serve delicious in a variety of tasty flavors

High output to ensure you have a constant supply of ice during your busiest hours.

Its 4 1/4" diameter hopper makes it easy to drop ice into the grinding mechanisms

The hopper is made of stainless steel for long-lasting durability,

motor is designed to give you the power and reliability you need

SL-108 CE

Two Blade
ZY-114 CE

Model	Voltage (V)	Power (W)	Productivity (kg/h)	Net Weight (kg)	Dimensions (mm)
SL-108	220	300	65	5.5	400x160x250
ZY-114	220	200	80	7.5	405x245x425

Block Ice Shaver

The Block Ice Shaver is suitable for catering,restaurant,

Protection Shield: prevents accidents from improper ice block installation

New Handle Design: for softer and easier grip

Designed for snow ice block, give you the best taste of snowflake ice

Equipped with easy blade sharpening devices

A188 CE

A288 CE

Model	Voltage (V)	Power (W)	Productivity (kg/h)	Speedy (r/min)	Capacity (kg)	Platter Size (mm)	Net Weight (kg)	Dimensions (mm)
A188	220	250	60	1400	2	-	15	350x290x430
A288	220	250	90	1420	3	135	18	420x340x700

Milk Shake Machine

Powerful Motor
Made of Stainless steel
Lower noise
Easy to control
Durable and hygienic
Simple structure, easy to operate, safe and reliable working
Auto start with main switch, overload protection

Model	Voltage	Capacity	Net Weight	Dimensions
D-1L	220V	1L	3.5kg	190x160x530mm
D-2L	220V	2L	6.5kg	230x230x530mm

D-1L CE

D-2L CE

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CAFE & BAR EQUIPMENT
Juice Extractor

CAFE & BAR EQUIPMENT
Orange Juicer

LINKRICH

Juice Extractor
Features

◆ Can be widely used to press apple, pineapple,
grape,watermelon, hami melon, peeled orange and
lemon,
◆ carrot, celery, cucumber, potato etc.
Juicer and press residues can be automatically
◆ separated through centrifugalization.
High efficiency, wide applications, easy operation

CE

Specifications

Model	Voltage (V)	Power (kW)	Speed (r/min)	Pomace Box Capacity(L)	Output (kg/h)	Net Weight (kg)	Dimensions (mm)
A4000	220	0.18	4300	2.5	50-65	7	358x220x300

Juice Extractor
Features

● Can be widely used to press apple, pineapple, grape,water-
melon, hami melon, peeled orange and lemon,
carrot, celery, cucumber, potato etc.
● Juicer and press residues can be automatically separated
through centrifugalization.
● High efficiency, wide applications, easy operation

CE

Specifications

Model	Voltage (V)	Power (kW)	Speed (r/min)	Pomace Box Capacity(L)	Output (kg/h)	Net Weight (kg)	Dimensions (mm)
B3000	220	0.37	2800	4	80-100	12	340x270x360
B2000	220	0.55	2800	4	100-120	19	430x350x450

Juice Extractor
Features

● Can be widely used to press apple, pineapple,
grape,watermelon, hami melon, peeled orange and
lemon, carrot, celery, cucumber, potato etc.
● Juicer and press residues can be automatically
separated through centrifugalization.
● High efficiency, wide applications, easy operation

Safety switch

The Hopper

CE

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Output (kg/h)	Net Weight (kg)	Dimensions (mm)
A3000	220	0.37	2800	80-100	11	340x270x360
A2000	220	0.55	2800	100-120	19	430x350x450
N2000A	220	0.75	2800	120	27	465x360x540

Orange Juicer
Features

● High speed motor, low noise.
● A drip tight device, not the juice onto the motor.
● A permanent filter, specialty of squeezed orange
With non-ship feet
● A professional commercial design squeezed orange
juice, grapefruit juice.wheel.

Specifications

Model	Voltage (V)	Power (kW)	Frequency (Hz)	Speed (kg/h)	Net Weight (kg)	Dimensions (mm)
CS-Z8	220	0.18	50	2800	15.2	210x246x406

Orange Juicer
Features

● Orange Juicer transparent plastic cover,
food-grade plastic parts and remaining collector .
● The structure is well-organized and rational with anti-corrosion ,easy to wash.
● It could produce fresh and delicious juice in a few seconds after operation.
● The operation is simple and convenient .
● The juicer is easy to operate ,it can produces instantly .
● The juice is original and tasty ,green and trendy.

Model	Voltage(V)	Power(KW)	Orange size(mm)	Net Weight(kg)	Dimensions(mm)
2000M-6	220	0.085	40-90	4.5	295x245x460

Orange Juicer
Features

● High speed motor, low noise.
● A drip tight device, not the juice onto the motor.
● A permanent filter, specialty of squeezed orange
With non-ship feet
● A professional commercial design squeezed orange
juice, grapefruit juice.wheel.

CE

Specifications

Model	Voltage (V)	Power (kW)	Frequency (Hz)	Speed (kg/h)	Net Weight (kg)	Dimensions (mm)
A9000	220	0.18	50	1600	2.5	300x190x340

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CAFE & BAR EQUIPMENT
Lemon Juicer & Orange Juicer

CAFE & BAR EQUIPMENT
Orange Juicer

LINKRICH

Lemon Juicer

Features

- Multifunction lemon juicer small machine
- It is special for small lemon ,kumquat machine.
- Widely used for orange,lemon,pomegranate,apple and so on.
- Function:Fast speed, household, small,high yield.
- Advantage,cheap price ,widely use(commercial and household),Multifunction for different fruit

Model	Voltage(V)	Power(KW)	Net Weight(kg)	Dimensions(mm)
1000C-1	220	0.1	23	325x325x490

Orange Juicer

Features

Orange Juicer transparent plastic cover,
food-grade plastic parts and remaining collector .
The structure is well-organized and rational with anti-corrosion ,easy to wash.
It could produce fresh and delicious juice in a few seconds after operation.
The operation is simple and convenient .
The juicer is easy to operate ,it can produces instantly .
The juice is original and tasty ,green and trendy.

Model	Voltage (V)	Power (KW)	Orange Capacity	Orange size (mm)	Output (pcs/min)	Net Weight (kg)	Dimensions (mm)
2000M-2(P)-2	220	0.12	may add to top of container	60-90	18-25	41.5	500x490x905

Orange Juicer

Features

- Orange Juicer transparent plastic cover, food-grade plastic parts and remaining collector .
- The structure is well-organized and rational with anti-corrosion ,easy to wash.
- It could produce fresh and delicious juice in a few seconds after operation.
- The operation is simple and convenient .
- The juicer is easy to operate ,it can produces instantly .
- The juice is original and tasty ,green and trendy.

Model	Voltage (V)	Power (KW)	Yield	Orange size (mm)	Output (pcs/min)	Net Weight (kg)	Dimensions (mm)
2000E-2	220	0.12	40%-50%	40-80	20	45	400x330x780

Orange Juicer

Features

- Orange Juicer transparent plastic cover, food-grade plastic parts and remaining collector .
- The structure is well-organized and rational with anti-corrosion ,easy to wash.
- It could produce fresh and delicious juice in a few seconds after operation.
- The operation is simple and convenient .
- The juicer is easy to operate ,it can produces instantly .
- The juice is original and tasty ,green and trendy.

Model	Voltage (V)	Power (KW)	Yield	Orange size (mm)	Output (pcs/min)	Net Weight (kg)	Dimensions (mm)
2000E-3	220	0.12	40%-50%	40-80	20	53	400x330x780

Orange Juicer

Features

- Orange Juicer transparent plastic cover, food-grade plastic parts and remaining collector .
- The structure is well-organized and rational with anti-corrosion ,easy to wash.
- It could produce fresh and delicious juice in a few seconds after operation.
- The operation is simple and convenient .
- The juicer is easy to operate ,it can produces instantly .
- The juice is original and tasty ,green and trendy.

Model	Voltage (V)	Power (KW)	Yield	Orange size (mm)	Output (pcs/min)	Net Weight (kg)	Dimensions (mm)
2000A-1	220	0.37	40%-50%	40-90	40	-	665x630x1700

LINKRICH

CAFE & BAR EQUIPMENT
Sugar Cane Juicer

CAFE & BAR EQUIPMENT
Juicer Dispenser

LINKRICH Linton
FOOD MACHINE
Baking With Passion

Sugar Cane Juicer

Features

- Luxury all steel shape design, the machine is reasonable.
- High efficiency, low power consumption, low noise, small size, easy to operate and so on.
- All parts of the machine that touch the fresh cane are made from stainless steel, meeting health requirements.

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Output (kg/h)	Net Weight (kg)	Dimensions (mm)
SP-L100BE	220	0.75	1.5	350-400	76	500x470x685

Sugar Cane Juicer

Features

- Luxury all steel shape design, the machine is reasonable.
- High efficiency, low power consumption, low noise, small size, easy to operate and so on.
- All parts of the machine that touch the fresh cane are made from stainless steel, meeting health requirements.

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Output (kg/h)	Net Weight (kg)	Dimensions (mm)
SP-160B	220	0.75	1.5	300-350	53	435x480x880

9L Bowl Refrigerated Beverage Dispenser

Features

- Reasonable configuration.
- Excellent performance.
- Easy control.
- The body are made of stainless steel,
- the bowl are made of PC.
- Use Copper pipe to keep more quick and durable for cooling. Refrigerant R134A

Model	Voltage (V)	Power (KW)	Heat Power (KW)	Capacity (L)	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
MC9x1	220	0.18	-	9	7~12	Mixing	13	210x390x670
SC9x1	220	0.18	-	9	7~12	Spraying	13	210x390x670
MCH9x1	220	0.18	0.36	9	7~12 / 52~58	Mixing	14	210x390x670
SCH9x1	220	0.18	0.36	9	7~12 / 52~58	Spraying	14	210x390x670
MC9x2	220	0.28	-	9x2	7~12	Mixing	21	330x390x670
SC9x2	220	0.28	-	9x2	7~12	Spraying	23	330x390x670
MCH9x2	220	0.28	0.8	9x2	7~12 / 52~58	Mixing	24	330x390x670
SCH9x2	220	0.28	0.8	9x2	7~12 / 52~58	Spraying	26	330x390x670

9L Bowl Refrigerated Beverage Dispenser

Features

- Reasonable configuration.
- Excellent performance.
- Easy control.
- The body are made of stainless steel,
- the bowl are made of PC.
- Use Copper pipe to keep more quick and durable for cooling. Refrigerant R134A

Model	Voltage (V)	Power (KW)	Heat Power (KW)	Capacity (L)	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
MC9x3	220	0.32	-	9x3	7~12	Mixing	27	410x390x670
SC9x3	220	0.32	-	9x3	7~12	Spraying	29	410x390x670
MCH9x3	220	0.32	1	9x3	7~12 / 52~58	Mixing	30	410x390x670
SCH9x3	220	0.32	1	9x3	7~12 / 52~58	Spraying	32	410x390x670
MC9x4	220	0.38	-	9x4	7~12	Mixing	30	540x390x670
SC9x4	220	0.38	-	9x4	7~12	Spraying	35	540x390x670
MCH9x4	220	0.38	1.2	9x4	7~12 / 52~58	Mixing	33	540x390x670
SCH9x4	220	0.38	1.2	9x4	7~12 / 52~58	Spraying	38	540x390x670

Single 18L Bowl Refrigerated Beverage Dispenser

Features

Reasonable configuration.
Excellent performance.
Easy control.
The body are made of stainless steel, the bowl are made of PC.
Use Copper pipe to keep more quick and durable for cooling.

CE

Model	Voltage (V)	Power (KW)	Capacity (L)	Refrigerant	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
MC18Lx1	220	0.18	18	R134A	7~12	Mixing	24	430x350x740
SC18Lx1	220	0.18	18	R134A	7~12	Spraying	24	430x350x740

Double 18L Bowl Refrigerated Beverage Dispenser

Features

Reasonable configuration.
Excellent performance.
Easy control.
The body are made of stainless steel, the bowl are made of PC.
Use Copper pipe to keep more quick and durable for cooling.

CE

Model	Voltage (V)	Power (KW)	Capacity (L)	Refrigerant	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
MC18Lx2	220	0.28	18x2	R134A	7~12	Mixing	32	480x460x740
SC18Lx2	220	0.28	18x2	R134A	7~12	Spraying	32	480x460x740

Triple 18L Bowl Refrigerated Beverage Dispenser

Features

Reasonable configuration.
Excellent performance.
Easy control.
The body are made of stainless steel, the bowl are made of PC.
Use Copper pipe to keep more quick and durable for cooling.

CE

Model	Voltage (V)	Power (KW)	Capacity (L)	Refrigerant	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
MC18Lx3	220	0.38	18x3	R134A	7~12	Mixing	39	700x430x740
SC18Lx3	220	0.38	18x3	R134A	7~12	Spraying	39	700x430x740

Single 18L Bowl Refrigerated Beverage Dispenser

Features

- Reasonable configuration.
- Excellent performance.
- Easy control.
- The body are made of stainless steel, the bowl are made of PC.
- Use Copper pipe to keep more quick and durable for cooling.

CE

Model	Voltage (V)	Power (KW)	Heat Power (KW)	Capacity (L)	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
MCD18Lx1	220	0.18	0.6	18	7~12	Mixing	24	430x350x740
SCD18Lx1	220	0.18	0.6	18	7~12	Spraying	25	430x350x740
MCDH18Lx1	220	0.18	0.6	18	7~12 / 52~58	Mixing	25	430x350x740
SCDH18Lx1	220	0.18	0.6	18	7~12 / 52~58	Spraying	26	430x350x740

Double 18L Bowl Refrigerated Beverage Dispenser

Features

- Reasonable configuration.
- Excellent performance.
- Easy control.
- The body are made of stainless steel, the bowl are made of PC.
- Use Copper pipe to keep more quick and durable for cooling.

CE

Model	Voltage (V)	Power (KW)	Heat Power (KW)	Capacity (L)	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
MCD18Lx2	220	0.28	1.2	18x2	7~12	Mixing	29	480x430x740
SCD18Lx2	220	0.28	1.2	18x2	7~12	Spraying	31	480x430x740
MCDH18Lx2	220	0.28	1.2	18x2	7~12 / 52~58	Mixing	31	480x430x740
SCDH18Lx2	220	0.28	1.2	18x2	7~12 / 52~58	Spraying	34	480x430x740

Triple 18L Bowl Refrigerated Beverage Dispenser

Features

- Reasonable configuration.
- Excellent performance.
- Easy control.
- The body are made of stainless steel, the bowl are made of PC.
- Use Copper pipe to keep more quick and durable for cooling.
- Refrigerant R134A

CE

Model	Voltage (V)	Power (KW)	Heat Power (KW)	Capacity (L)	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
MCD18Lx3	220	0.38	1.5	18x3	7~12	Mixing	37	700x430x740
SCD18Lx3	220	0.38	1.5	18x3	7~12	Spraying	39	700x430x740
MCDH18Lx3	220	0.38	1.5	18x3	7~12 / 52~58	Mixing	41	700x430x740
SCDH18Lx3	220	0.38	1.5	18x3	7~12 / 52~58	Spraying	44	700x430x740

Single 50L Bowl Refrigerated Beverage Dispenser

Features

- Reasonable configuration.
- Excellent performance.
- Easy control.
- The body are made of stainless steel, the bowl are made of PC.
- Use Copper pipe to keep more quick and durable for cooling.
- Refrigerant R134A

CE

Model	Voltage (V)	Power (KW)	Heat Power (KW)	Capacity (L)	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
MC50L	220	0.38	-	50	7~12	Mixing	25	500x500x720
SC50L	220	0.38	-	50	7~12	Spraying	26	500x500x720
MCH50L	220	0.38	0.6	50	7~12 / 52~58	Mixing	26	500x500x720
SCH50L	220	0.38	0.6	50	7~12 / 52~58	Spraying	27	500x500x720

Single 25L Bowl Refrigerated Beverage Dispenser

Features

- Reasonable configuration.
- Excellent performance.
- Easy control.
- The body are made of stainless steel, the bowl are made of PC.
- Use Copper pipe to keep more quick and durable for cooling.
- Refrigerant R134A

CE

Model	Voltage (V)	Power (KW)	Capacity (L)	Refrigerant	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
MC25L	220	0.24	25	R134A	7~12	Mixing	19	380x420x740

Commercial 6L Slushy Machine

Features

- Eight speeds and pulses for adjustment.
- Quiet heavy-duty motor.
- Makes delicious ice desserts
- Color available:Black, White, Red

CE

Model	Voltage (V)	Power (KW)	Capacity (L)	Refrigerant	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
DI-6L	220	0.6	6x1	404A	7~-7	Mixing	30	260x420x740

Commercial 2x6L Slushy Machine

Features

- Eight speeds and pulses for adjustment.
- Quiet heavy-duty motor.
- Makes delicious ice desserts
- Color available:Black, White, Red

CE

Model	Voltage (V)	Power (KW)	Capacity (L)	Refrigerant	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
DI-6Lx2	220	0.9	6x2	404A	7~-7	Mixing	43	470x420x740

Commercial 10L Slushy Machine

Features

- Eight speeds and pulses for adjustment.
- Quiet heavy-duty motor.
- Makes delicious ice desserts
- Color available:Black, White, Red

CE

Model	Voltage (V)	Power (KW)	Capacity (L)	Refrigerant	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
SM10Lx1N	220	0.3	10x1	R134A	-2 ~ -3	Mixing	28	270x580x790

Commercial 2x10L Slushy Machine

Features

- Eight speeds and pulses for adjustment.
- Quiet heavy-duty motor.
- Makes delicious ice desserts
- Color available:Black, White, Red

CE

Model	Voltage (V)	Power (KW)	Capacity (L)	Refrigerant	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
SM10Lx2N	220	0.4	10x2	R134A	-2 ~ -3	Mixing	44	470x580x790

Commercial 3x10L Slushy Machine

Features

- Eight speeds and pulses for adjustment.
- Quiet heavy-duty motor.
- Makes delicious ice desserts
- Color available:Black, White, Red

CE

Model	Voltage (V)	Power (KW)	Capacity (L)	Refrigerant	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
SM10Lx3N	220	0.5	10x3	R134A	-2 ~ -3	Mixing	61	660x580x790

Commercial 12L Slushy Machine

Features

- Eight speeds and pulses for adjustment.
- Quiet heavy-duty motor.
- Makes delicious ice desserts
- Color available:Black, White, Red

CE

Model	Voltage (V)	Power (KW)	Capacity (L)	Refrigerant	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
SM12Lx1	220	0.4	12x1	R134A	-2~-3	Mixing	28	270x580x790

Commercial 2x12L Slushy Machine

Features

- Eight speeds and pulses for adjustment.
- Quiet heavy-duty motor.
- Makes delicious ice desserts
- Color available:Black, White, Red

CE

Model	Voltage (V)	Power (KW)	Capacity (L)	Refrigerant	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
SM12Lx2	220	0.5	12x2	R134A	-2~-3	Mixing	44	470x580x790

Commercial 3x15L Slushy Machine

Features

- Eight speeds and pulses for adjustment.
- Quiet heavy-duty motor.
- Makes delicious ice desserts
- Color available:Black, White, Red

CE

Model	Voltage (V)	Power (KW)	Capacity (L)	Refrigerant	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
SM12Lx3	220	0.6	12x3	R134A	-2~-3	Mixing	63	660x580x790

Commercial 15L Slushy Machine

Features

- Eight speeds and pulses for adjustment.
- Quiet heavy-duty motor.
- Makes delicious ice desserts
- Color available:Black, White, Red
  Cycle: 30~45 mins

Model	Voltage (V)	Power (KW)	Capacity (L)	Refrigerant	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
SM15Lx1	220	0.3	15x1	R134A	-2 ~ -3	Mixing	29	290x560x760

Commercial 2x15L Slushy Machine

Features

- Eight speeds and pulses for adjustment.
- Quiet heavy-duty motor.
- Makes delicious ice desserts
- Color available:Black, White, Red
  Cycle: 30~45 mins

Model	Voltage (V)	Power (KW)	Capacity (L)	Refrigerant	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
SM15Lx2	220	0.4	15x2	R134A	-2 ~ -3	Mixing	41	420x560x760

Commercial 3x15L Slushy Machine

Features

- Eight speeds and pulses for adjustment.
- Quiet heavy-duty motor.
- Makes delicious ice desserts
- Color available:Black, White, Red
  Cycle: 30~45 mins

Model	Voltage (V)	Power (KW)	Capacity (L)	Refrigerant	Temperature (°C)	Flow Pattern	Net Weight (kg)	Dimensions (mm)
SM15Lx3	220	0.5	15x3	R134A	-2 ~ -3	Mixing	58	600x560x760

Self Contained Solid Ice Maker

Product Description

- The Accepted standard of ice all international markets.because of its wide heat exchange surface with inner hole-allowing quicker cooling.
- These units have an integrated storage bin for compact space utilization.
- Reliable operation and easy installation.
- Maximum performance, Heavy duty machine.
- Stainless Steel Construction, Hygienic and clean.
- Self-contained unit, Easy to access ice, Removable legs.

Specifications

Model	Power (kW)	Voltage (V)	Max daily production -24h (kg)	Storage Capacity (kg)	legs (mm)	Refrigerant (mm)	Net Weight (kg)	Dimensions (mm)
IC-25	0.53	220	20~30	10	60	R134A	32	500x500x750
IC-45	0.4	220	48~50	20	60	R134A	36	500x560x750
IC-60	0.48	220	60~70	35	60	R134A	46	706x560x950
IC-90	0.68	220	90~100	45	60	R134A	52	830x570x950
IC-120	0.75	220	120~130	45	60	R134A	54	830x570x950

Self Contained Solid Ice Maker

Product Description

- The Accepted standard of ice all international markets.because of its wide heat exchange surface with inner hole-allowing quicker cooling.
- These units have an integrated storage bin for compact space utilization.
- Reliable operation and easy installation.
- Maximum performance, Heavy duty machine.
- Stainless Steel Construction, Hygienic and clean.
- Self-contained unit, Easy to access ice, Removable legs.

Specifications

Model	Power (kW)	Voltage (V)	Max daily production -24h (kg)	Storage Capacity (kg)	legs (mm)	Refrigerant (mm)	Net Weight (kg)	Dimensions (mm)
IC-20A	0.32	220	20	10	60	R134A	36	403x535x773
IC-40A	0.42	220	40	20	60	R134A	40	496x535x773
IC-60A	0.65	220	60	35	60	R134A	62	696x612x1024
IC-90A	0.75	220	90	45	60	R22/R134A	80	816x612x1024
IC-120A	0.85	220	120	45	60	R22/R134A	80	816x612x1024

Ice Cube(2x2x2cm) AIR COOLED

Product Description

- The Accepted standard of ice all international markets.because of its wide heat exchange surface with inner hole-allowing quicker cooling.
- These units have an integrated storage bin for compact space utilization.
- Reliable operation and easy installation.
- Maximum performance.
- Heavy duty machine.
- Stainless Steel Construction.
- Hygienic and clean.
- Self-contained unit.
- Easy to access ice.
- Removable legs.

CE

Specifications

Model	Power (kW)	Voltage (V)	Max daily production -24h (kg)	Storage Capacity (kg)	legs (mm)	Refrigerant (mm)	Net Weight (kg)	Dimensions (mm)
IC-150	0.75	220	150~160	150	100	R134A	64	760x820x1330
IC-250	1.08	220	250~270	150	100	R404A	68	760x820x1360
IC-350	1.3	220	350~370	150	100	R404A	72	780x820x1550
IC-500	1.5	220	500~550	250	100	R404A	74	760x820x1680

- All stainless steel body ,durable
- LCD operator Panel
- The first circle producing time is around 10-15 mins
- The blender with food-grade materials ,safety and health
- Automatic cleaning, simple and easy to use
- The well -know brand compressor ,refrigeration fast, high capacity , low noise, energy saving
- Optional : Precooling the mix and keeping fresh

Countertop Ice Cream Machine

Model	LR-IC-8T
Power (kW)	1.7
Voltage (V)	220
Production Capacity (L/h)	17-28
Cups per Hour (80g/cup)	200-300 Cups
Hopper Capacity (L)	2x5.8
Net Weight (kg)	116
Dimensions (mm)	518x745x770

- All stainless steel body ,durable
- LCD operator Panel
- The first circle producing time is around 10-15 mins
- The blender with food-grade materials ,safety and health
- Automatic cleaning, simple and easy to use
- The well -know brand compressor ,refrigeration fast, high capacity , low noise, energy saving
- Optional : Precooling the mix and keeping fresh

Countertop Ice Cream Machine

Model	LR-IC-11T
Power (kW)	1.5
Voltage (V)	220
Production Capacity (L/h)	14-20
Cups per Hour (80g/cup)	330-420 Cups
Hopper Capacity (L)	1x12
Net Weight (kg)	100
Dimensions (mm)	473x830x790

Ice Cream Machine

Model	LR-IC-2	LR-IC-3
Power (kW)	1.7	2.6
Voltage (V)	220	220
Production Capacity (L/h)	17-28	28-36
Cups per Hour (80g/cup)	200-300 Cups	330-420 Cups
Hopper Capacity (L)	2x5.8	2x5.8
Net Weight (kg)	143	158
Dimensions (mm)	518x745x1425	518x745x1425

- All stainless steel body ,durable
- LCD operator Panel
- The first circle producing time is around 10-15 mins
- The blender with food-grade materials ,safety and health
- Automatic cleaning, simple and easy to use
- The well -know brand compressor ,refrigeration fast, high capacity , low noise, energy saving
- Optional : Precooling the mix and keeping fresh

Countertop Ice Cream Machine

Model	LR-IC-16E
Power (kW)	1.2
Voltage (V)	220
Production Capacity (L/h)	16
Cups per Hour (80g/cup)	-
Hopper Capacity (L)	-
Net Weight (kg)	50
Dimensions (mm)	220x660x720

- All stainless steel body ,durable
- LCD operator Panel
- The first circle producing time is around 10-15 mins
- The blender with food-grade materials ,safety and health
- Automatic cleaning, simple and easy to use
- The well -know brand compressor ,refrigeration fast, high capacity , low noise, energy saving
- Optional : Precooling the mix and keeping fresh

Ice Cream Machine

Model	LR-IC-20
Power (kW)	1.9
Voltage (V)	220
Production Capacity (L/h)	20
Cups per Hour (80g/cup)	-
Hopper Capacity (L)	-
Net Weight (kg)	98
Dimensions (mm)	504x705x1177

- All stainless steel body ,durable, LCD operator Panel
- The 304SS mainly beater ,food-grade materials ,safety and health
- Auto flexible rotating scraper design to make a tasty ice cream
- Fully automatic operation with a 30-minute countdown timer.
- Automatic cleaning, simple and easy to use
- The well -know brand compressor ,refrigeration fast, high capacity , low noise, energy saving

Hard Ice Cream Machine

Model	BQ-105
Power (kW)	0.44
Voltage (V)	220
Production Capacity (L/h)	7-11
Hopper Capacity (L)	3.3
Net Weight (kg)	40
Dimensions (mm)	480x450x530

Hard Ice Cream Machine

- All stainless steel body ,durable, LCD operator Panel
- The 304SS mainly beater ,food-grade materials ,safety and health
- Auto flexible rotating scraper design to make a tasty ice cream
- Fully automatic operation with a 30-minute countdown timer.
- Automatic cleaning, simple and easy to use
- The well -know brand compressor ,refrigeration fast, high capacity , low noise, energy saving

Model	BQ-16	BQ-18	BQ-28
Power (kW)	1.7	2.6	3.5
Voltage (V)	220	220	380
Production Capacity (L/h)	20-28	28-38	40-58
Hopper Capacity (L)	5	6.4	14
Net Weight (kg)	118	138	168
Dimensions (mm)	518x808x1260	518x788x1360	518x710x1385

LINKRICH

CAFE & BAR EQUIPMENT
Ice Cream Machine

CAFE & BAR EQUIPMENT
Ice Cream Machine

LINKRICH FOOD MACHINE
Baking With Passion

- Precooling the mix and keeping fresh
- Higher Overrun
- Cabinet
- Lower noise
- Optional: 220V/60Hz/1Ph

Beater
Staineless Steel, More Overrun

Dispenser Door
With Muddler To Mix Well

Dimension	440x700x721mm 17.3"x24.6"x28.4"
Packing Size	500x770x890mm 19.7"x30.3"x35"
Voltage	220V,50Hz,1Ph
Power	1.80kW
Net Weight	101kg
Gross Weight	113kg
Capacity	130 Cones/Hour(100g/Cone),18 Liters/Hour
Cylinder	1.70 Liters
Hopper	8.00 Liters
Beater Motor	One,1.25HP
Main Compressor	One,3150 BTU,R404a
Separate Hopper Refringeration(S.H.R)	One compressor,480BTU/HR,R134a

6218
(Capacity varies depending on condition of mix and environment.)

**Single Flavor, Table Model
Gravity Freezer**

6228

Single Flavor, Table model, Gravity Freezer

6228A

Single Flavor, Table model,Air pump

- Precooling the mix and keeping fresh.
- Lower noise.
- Optional: 220V/60Hz/1 Ph
  220V/60Hz/3 Ph

6228

Blade
Stainless Steel, more Overrun

6228A

Blade
Stainless Steel, more Overrun

	6228	6228A
Dimension	453x573x822mm	453x573x822mm
Packing Size	510x740x955mm	510x740x955mm
Voltage	220V,50Hz,1Ph	220V,50Hz,1Ph
Power	3kW	3kW
Net Weight	103kg	120kg
Gross Weight	115kg	135kg
Capacity	30 Liters/Hour	30 Liters/Hour
Cylinder	1.70 Liters	1.70 Liters
Hopper	12.00 Liters	10.00 Liters
Beater Motor	One,1.25HP	One,1.25HP
Main Compressor	One,3650 BTU,R404a	One,3650 BTU,R404a
Separate Hopper Refringeration(S.H.R)	One compressor, 480BTU/HR,R134a	One compressor, 480BTU/HR,R134a

6248 **6348**

**Twin Twist Flavors, Floor model, Gravity Freezer
Separate Control of Each Flavor**

6248A **6348A**

**Twin Twist Flavors, Floor model, Air Pump
Separate Control of Each Flavor**

6248/6348

Beater
Stainless Steel, More Overrun

Stand pipe in hopper

6248A/6348A

Dispenser Door
With Muddler To Mix Well

Blade Scraper Beater
Stainless Steel, more Overrun

**Agitator
Optional**

Pump in the hopper

	6248	6348	6248A	6348A
Dimension	553x654x1474mm	553x654x1374mm	553x654x1474mm	553x654x1374mm
Packing Size	650x780x1620mm	650x780x1520mm	650x780x1620mm	650x780x1520mm
Voltage	220V,50Hz,1Ph	380V,50Hz,3Ph	220V,50Hz,1Ph	380V,50Hz,3Ph
Power	4kW	4.4kW	4kW	4.4kW
Net Weight	200kg	204kg	211kg	215kg
Gross Weight	217kg	219kg	228kg	230kg
Capacity	390 Cone/Hour(100g/Cone),50Liters/Hour	420 Cone/Hour(100g/Cone),55Liters/Hour	65Liters/Hour	420 Cone/Hour(100g/Cone),55Liters/Hour
Cylinder	1.70 Litersx2	1.70 Litersx2	1.70 Litersx2	1.70 Litersx2
Hopper	12.00 Litersx2	12.00 Litersx2	10.00 Litersx2	10.00 Litersx2
Beater Motor	Two,1.25HPx2	Two,1.0HPx2	Two,1.25HPx2	Two,1.0HPx2
Main Compressor	Two,3150 BTUx2,R404a	Two,3650 BTUx2,R404a	Two,3150 BTUx2,R404a	Two,3650 BTUx2,R404a
Separate Hopper Refringeration(S.H.R)	One compressor, 480BTU/HR,R134a	One compressor, 480BTU/HR,R134a	One compressor, 480BTU/HR,R134a	One compressor, 480BTU/HR,R134a

Sushi Showcase

Features

- Stainless steel base.
- Evaporator with hydrophilic aluminum coil, corrosion resistant.
- High quality international brand compressor: Konor compressor.
- CFC free refrigerant R134a.
- Static cooling system.
- Operating temperature: 2°C~8°C, under room temperature of 28°C

Specifications

Model	Power (kW)	Voltage (V)	Volume (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
G120LA	0.23	220	50	2~8	33	1220x350x306
G150LA	0.25	220	68	2~8	38	1520x350x306
G180LA	0.35	220	85	2~8	43	1820x350x306
G210LA	0.37	220	103	2~8	48	2120x350x306

Countertop Cake Showcase

Features

- Fully enclosed, low noise,high efficiency.
- Cools fast, wigh a strong corrosion resistance, energy saving, serpentine pipes increasethe cooling area, durable. Can be used for a long time, and improvethe life.refrigera-tion more quickly.
- Evaporation heat increase refrigeration,pipeline life long, strong corrosion resistance.
- Temperature control precision, convenient operation.
- Electronic thermostat and digital display for accuracy and easy reading.
- Internal Lights:LED; R134A Refrigerant

Specifications

Model	Power (kW)	Voltage (V)	Capacity-Gross (L)	Temperature (°C)	Number Of Shelvs	Defrost System	Net Weight (kg)	Dimensions (mm)
CD-60K2	0.38	220	60	2~8	1	Forced Air Circulation	85	610x485x680
CD-80K2	0.56	220	80	2~8	1	Forced Air Circulation	90	905x485x680

Countertop Cake Showcase

Features

- Fully enclosed, low noise,high efficiency.
- Cools fast, wigh a strong corrosion resistance, energy saving, serpentine pipes increasethe cooling area, durable.
- Evaporation heat increase refrigeration,pipeline life long, strong corrosion resistance.
- Temperature control precision, convenient operation.
- Electronic thermostat and digital display for accuracy and easy reading.
- Internal Lights:LED; R134A Refrigerant

Specifications

Model	Power (kW)	Voltage (V)	Capacity-Gross (L)	Temperature (°C)	Number Of Shelvs	Defrost System	Net Weight (kg)	Dimensions (mm)
CD-75H2	0.35	220	110	2~8	1	Forced Air Circulation	65	750x460x660
CD-90H2	0.4	220	160	2~8	1	Forced Air Circulation	80	900x460x660
CD-120H2	0.45	220	200	2~8	1	Forced Air Circulation	90	1200x460x660

Countertop Cake Showcase

Features

- Fully enclosed, low noise,high efficiency.
- Cools fast, wigh a strong corrosion resistance, energy saving, serpentine pipes increasethe cooling area, durable.
- Evaporation heat increase refrigeration,pipeline life long, strong corrosion resistance.
- Temperature control precision, convenient operation.
- Electronic thermostat and digital display for accuracy and easy reading.
- Internal Lights:LED; R134A Refrigerant

Specifications

Model	Power (kW)	Voltage (V)	Capacity-Gross (L)	Temperature (°C)	Number Of Shelvs	Defrost System	Net Weight (kg)	Dimensions (mm)
CD-120E3	0.7	220	420	2~8	2	Forced Air Circulation	210	1200x700x1200
CD-150E3	0.8	220	520	2~8	2	Forced Air Circulation	235	1500x700x1200
CD-180E3	0.85	220	620	2~8	2	Forced Air Circulation	260	1800x700x1200
CD-200E3	0.9	220	700	2~8	2	Forced Air Circulation	290	2000x700x1200

Cake Showcase

Features

- Fully enclosed, low noise,high efficiency.
- Cools fast, with strong corrosion resistance, energy saving, serpentine pipes increase the cooling area, durable.
- Can be used for a long time, and improve the life. refrigeration more quickly.
- Evaporation heat increase refrigeration, pipeline life long, strong corrosion resistance.
- Temperature control precision, convenient operation.
- Electronic thermostat and digital display for accuracy and easy reading.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Refrigerant	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
CD-120D3	0.7	220	318	R134A	2~8	220	1200x730x1200
CD-150D3	0.8	220	418	R134A	2~8	255	1500x730x1200
CD-180D3	0.85	220	518	R134A	2~8	280	1800x730x1200
CD-200D3	0.9	220	600	R134A	2~8	310	2000x730x1200

Cake Showcase

Features

- Fully enclosed, low noise,high efficiency.
- Cools fast, with strong corrosion resistance, energy saving, serpentine pipes increase the cooling area, durable.
- Can be used for a long time, and improve the life. refrigeration more quickly.
- Evaporation heat increase refrigeration, pipeline life long, strong corrosion resistance.
- Temperature control precision, convenient operation.
- Electronic thermostat and digital display for accuracy and easy reading.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Refrigerant	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
CD-120Q3	0.75	220	380	R134A	2~8	180	1200x750x1300
CD-150Q3	0.85	220	560	R134A	2~8	210	1500x750x1300
CD-180Q3	0.95	220	740	R134A	2~8	240	1800x750x1300
CD-200Q3	1.05	220	920	R134A	2~8	270	2000x750x1300

Dark Green　Cristal White　Emerald Green　Marron Bahia　Black Galaxy　Indian Red　Perlato Svevo　Preal Black

Cake Showcase

Features

- Fully enclosed, low noise,high efficiency.
- Cools fast, wigh a strong corrosion resistance, energy saving, serpentine pipes increasethe cooling area, durable.
- Evaporation heat increase refrigeration,pipeline life long, strong corrosion resistance.
- Temperature control precision, convenient operation.
- Electronic thermostat and digital display for accuracy and easy reading.

Specifications

Dark Green　Cristal White　Emerald Green　Marron Bahia　Black Galaxy　Indian Red　Perlato Svevo　Preal Black

Model	Power (kW)	Voltage (V)	Capacity (L)	Refrigerant	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
CD-120P3S	0.845	220	310	R134A	2~8	245	1200x730x1200
CD-150P3S	0.945	220	405	R134A	2~8	305	1500x730x1200
CD-180P3S	1.045	220	500	R134A	2~8	390	1800x730x1200

Cake Showcase

Features

- Fully enclosed, low noise,high efficiency.
- Cools fast, wigh a strong corrosion resistance, energy saving, serpentine pipes increasethe cooling area, durable.
- Evaporation heat increase refrigeration,pipeline life long, strong corrosion resistance.
- Temperature control precision, convenient operation.
- Electronic thermostat and digital display for accuracy and easy reading.
- Internal Lights:LED; R134A Refrigerant

Specifications

Model	Power (kW)	Voltage (V)	Capacity-Gross (L)	Temperature (°C)	Number Of Shelvs	Defrost System	Net Weight (kg)	Dimensions (mm)
CD-120S4	0.998	220	370	2~8	3	Forced Air Circulation	270	1200x815x1400
CD-150S4	1.0	220	505	2~8	3	Forced Air Circulation	300	1500x815x1400
CD-180S4	1.2	220	625	2~8	3	Forced Air Circulation	334	1800x815x1400
CD-200S4	1.43	220	700	2~8	3	Forced Air Circulation	440	2000x815x1400

COMMERCIAL REFRIGERATION
Cake Showcase

Square Series Cake Showcase

Features

- All cold vertical cabinets have heated front and top glass and hot air blown onto side glass to prevent condensation. Double glazed side panels and doors.
- Ambient temperature:32°C at 82% R.H.
- Fluorescent lighting.
- Removable filter on condenser for easy cleaning.
- Electronic temperature control and display. Ventilated cooling system.
- Automatic defrost. Adjustable shelves. Internal Lights:LED R134A Refrigerant

Specifications

Model	Power (kW)	Voltage (V)	Capacity-Gross (L)	Temperature (°C)	Number Of Shelvs	Defrost System	Net Weight (kg)	Dimensions (mm)
CD-120I5	0.63	220	700	2~8	4	Forced Air Circulation	260	1200x730x1800
CD-150I5	0.65	220	850	2~8	4	Forced Air Circulation	320	1500x730x1800
CD-180I5	0.78	220	1000	2~8	4	Forced Air Circulation	360	1800x730x1800

Combination CakeDisplay
Features

- Adjustable shelves.
- High-density foam, closed glass structure, good insulation,energy -saving.
- Air cooling ,air-cooled circulation ,cooling speed,-temperature is even.
- Each shelf with lights, enhancing display effect.
- Hollow insulated safety glass, the glass door with heater defrosting, reducing consumption.
- Refrigerating or heating or ambient temperature.
- Stainless steel, marble or artificial stone(the color can be selected according to the customer request). Refregerant : R134a.

Dark Green · Cristal White · Emerald Green · Marron Bahia

Black Galaxy · Indian Red · Perlato Svevo · Preal Black

Part NO	Name	Dimensions LxWxH (mm)	Temperature Range(°C)	Material
1 / 3	Luxurious Cake showcasw (CD-B3)	1200x730x1200 1500x730x1200 1800x730x1200 2000x730x1200	2~8	Marble or artificial
2	Ark of corner	730x730x800		
4	The casher	1200x730x800 1500x730x800 1800x730x800	——	
5	Vertical Cake showcase (CD-I5)	1200x730x1800 1500x730x1800 1800x730x1800	2~8	

Corner Display

SBZJ02
Material: Marble
Dimensions: 730x730x510mm

SS-SBZT02
Material: Stainless Steel
Dimensions: 660x660x510mm

SBZJ01
Material: Marble
Dimensions: 840x840x510mm

SS-SBZJ01
Material: Stainless Steel
Dimensions: 804x804x510mm

Cashier Counter

SBZT02
Material: Marble
Dimensions: 600x840x790mm

SS-SBZT02
Material: Stainless Steel
Dimensions: 600x804x790mm

SBZT03
Material: Marble
Dimensions:1 200x730x790mm

SS-SBZT03
Material: Stainless Steel
Dimensions: 1200x660x790mm

- 50mm insulation for increased energy efficiency.
- Forced air cooling ensures consistent internal temperatures.
- Adjustable sheving with anti-tilt protection.
- Self-closing doors and lockable front castors.
- Advanced electronic control provides temperature display,ease of set point control,condenser blockage alam.
- All units includecastor/rollers (may not be included in picture)

One Big Door
SG-360A1

One Big Door
SG-360FA1

One Big Door
SD-360FA1

	SG-360A1	SG-360FA1	SD-360FA1
Capacity-Gross(Liter)	326	300	265
External Dimension(mm)	600x670x2100	600x700x2100	640x730x2180
Net Weight(kg)	98	108	120
Temperature Range(°C)	2~8	2~8	-22~-18
Refrigeration Power(W)	210	240	1150
Door Material	Alluminium alloy	Alluminium alloy	PVC
Door Lock	Yes	Yes	Yes
Temperature Controller	Digltal	Digltal	Digltal
Number Of Shelves	5	5	5
Refrigerant	R134A	R134A	R404A
Cooling System	Direct Cooling	Fan Cooling	Fan Cooling
Ambient Operating Temperature(°C)	32	32	32

Two Big Door
SG-860A2 CE

Two Big Door
SG-860FA2

Two Big Door
SD-860FA2

(Sliding Door)
Two Big Door
SG-860FB2

	SG-860A2	SG-860FA2	SD-860FA2	SG-860FB2
Capacity-Gross(Liter)	707	647	579	585
External Dimension(mm)	1200x670x2100	1200x700x2100	1240x730x2180	1220x720x2100
Net Weight(kg)	148	168	190	158
Temperature Range(°C)	2~8	2~8	-22~-18	2~8
Refrigeration Power(W)	340	380	1294	380
Door Material	Alluminium alloy	Alluminium alloy	PVC	PVC
Door Lock	Yes	Yes	Yes	Yes
Temperature Controller	Digltal	Digltal	Digltal	Digltal
Number Of Shelves	5+5	5+5	5+5	5+5
Refrigerant	R134A	R134A	R404A	R134A
Cooling System	Direct Cooling	Fan Cooling	Fan Cooling	Fan Cooling
Ambient Operating Temperature(°C)	32	32	32	32

- 50mm insulation for increased energy efficiency.
- Forced air cooling ensures consistent internal temperatures.
- Adjustable sheving with anti-tilt protection.
- Self-closing doors and lockable front castors.
- Advanced electronic control provides temperature display,ease of set point control,condenser blockage alam.
- All units includecastor/rollers (may not be included in picture)

Three Big Door
SD-1260FA3

Three Big Door
SG-1260A3

Three Big Door
SG-1260FA3

	SD-1260FA3	SG-1260A3	SG-1260FA3
Capacity-Gross(Liter)	892	1089	1000
External Dimension(mm)	1840x730x2180	1800x670x2100	1800x700x2100
Net Weight(kg)	210	198	228
Temperature Range(°C)	-22~-18	2~8	2~8
Refrigeration Power(W)	1960	460	530
Door Material	PVC	Alluminium alloy	Alluminium alloy
Door Lock	No	No	No
Temperature Controller	DigItal	DigItal	DigItal
Number Of Shelbes	5+5+5	5+5+5	5+5+5
Refrigerant	R404A	R134A	R134A
Cooling System	Fan Cooling	Direct Cooling	Fan Cooling
Ambient Operating Temperature(°C)	32	32	32

- 50mm insulation for increased energy efficiency.
- Forced air cooling ensures consistent internal temperatures.
- Adjustable sheving with anti-tilt protection.
- Self-closing doors and lockable front castors.
- Advanced electronic control provides temperature display,ease of set point control,condenser blockage alam.
- All units includecastor/rollers (may not be included in picture)

Wind Cooling | Single Work Temperature | Fast Cooling | Efficient And PowerSaving | Caster

One Big Door
LG-268 Fan Cooling
LG-368 Fan Cooling

One Big Door
LG-268W Fan Cooling
LG-368W Fan Cooling

	LG-268	LG-368	LG-268W	LG-368W
Capacity-Gross(Liter)	268	368	268	368
External Dimension(mm)	575x535x1930	622x585x2080	575x535x1930	622x585x2080
Internal Dimension(mm)	480x410x1140	530x460x1290	480x410x1140	530x460x1290
Temperature Range(°C)	0~10	0~10	0~10	0~10
Refrigeration Power(W)	250	280	250	280
Door Material	Plastic	Plastic	Aluminum alloy	Aluminum alloy
Door Lock	No	No	No	No
Temperature Controller	Mechanical	Mechanical	Digital	Digital
Number Of Shelbes	4	4	4	4
Refrigerant	R134A	R134A	R134A	R134A
Cooling System	Direct	Direct	Fan Cooling	Fan Cooling
Operating Temperature(°C)	32	32	32	32
Net Weight(kg)	60	70	60	70

- 50mm insulation for increased energy efficiency.
- Forced air cooling ensures consistent internal temperatures.
- Adjustable sheving with anti-tilt protection.
- Self-closing doors and lockable front castors.
- Advanced electronic control provides temperature display,ease of set point control,condenser blockage alam.
- All units includecastor/rollers (may not be included in picture)

Wind Cooling | Single Work Temperature | Fast Cooling | Efficient And PowerSaving | Caster

Two Big Door
LG4-788M2W Fan Cooling
LG4-1260M2W Fan Cooling

Three Big Door
LG4-1860M3F Fan Cooling

Solid Door Vegetable Working Chillers

CFC free refrigerant and foam.
Stainless steel framework construction.
Electronic thermostat and LED digital display for accuracy and easy reading.
Automatic defrosting, automatic evaporation of defrost water.
Bottom with round edges for easy sanitation.
Temperature：2~8℃.

260 Liter ,2-solid Doors
Stainless steel Table

400 Liter ,3-solid Doors
Stainless steel Table

	LG-788M2W	LG-1260M2W	LG-1860M3W
Capacity-Gross(Liter)	788	1260	1860
External Dimension(mm)	1100x585x2080	1260x680x2125	1860x720x2125
Internal Dimension(mm)	1010x485x1500	1190x580x1590	1770x580x1590
Temperature Range(℃)	0~10	0~10	0~10
Refrigeration Power(W)	400	580	700
Door Material	Aluminum alloy	Aluminum alloy	Aluminum alloy
Door Lock	No	No	No
Temperature Controller	Digital	Digital	Digital
Number Of Shelbes	8	8	12
Refrigerant	R134A	R134A	R134A
Cooling System	Fan Cooling	Fan Cooling	Fan Cooling
Operating Temperature(℃)	32	32	32
Net Weight(kg)	90	120	180

D-2AH CE

D-3AH CE

Model	Capacity -Gross (Liter)	External Dimension (mm)	Inner dimension (mm)	Temperature Range (℃)	Refrigeration Power (kW)	Number Of Shelves	Number Of Shelves (Bain Marie)	Cooling System	Refrigerator	Ambient Operating Temperature (℃)	Net Weight (kg)
D-2AH	260	1360x700x1050	794x560x580	+2~+8	0.4	4xGN1/1	7xGN1/3	Fan Cooling	R134A	32	106
D-3AH	400	1795x700x1050	1230x560x580	+2~+8	0.4	6xGN1/1	6xGN1/3 +2xGN1/2	Fan Cooling	R134A	32	120

LINKRICH

KITCHEN REFRIGERATION
Solid Door Working Chillers

KITCHEN REFRIGERATION
Solid Door Working Chillers

LINKRICH

Solid Door Working Chillers

CFC free refrigerant and foam.
Stainless steel framework construction.
Electronic thermostat and LED digital display for accuracy and easy reading.
Automatic defrosting, automatic evaporation of defrost water.
Bottom with round edges for easy sanitation.
Temperature:2~8°C.

260 Liter ,2-solid Doors
Stainless steel Table

D-2A CE

400 Liter ,3-solid Doors
Stainless steel Table

D-3A CE

540 Liter ,4-solid Doors
Stainless steel Table

D-4A CE

Model	Capacity -Gross (Liter)	External Dimension (mm)	Inner dimension (mm)	Temperature Range (°C)	Refrigeration Power (kW)	Number Of Shelves	Cooling System	Refrigerator	Ambient Operating Temperature(°C)	Net Weight (kg)
D-2A	260	1360X700X850	794X560X580	+2~+8	0.4	4xGN1/1	Fan Cooling	R134A	32	98
D-3A	400	1795x700x850	1230x560x580	+2~+8	0.4	6xGN1/1	Fan Cooling	R134A	32	115
D-4A	540	2230x700x850	1669x560x580	+2~+8	0.4	8xGN1/1	Fan Cooling	R134A	32	141

Solid Door Working Chillers

CFC free refrigerant and foam.
Stainless steel framework construction.
Electronic thermostat and LED digital display.
Automatic defrosting, automatic evaporation of defrost water.
Bottom with round edges for easy sanitation.
Temperature Range:2~8° C.

260 Liter ,1-solid Doors with 2 Drawers
Stainless steel Table

D-1A2

400 Liter ,1-solid Doors with 4 Drawers
Stainless steel Table

D-1A4

400 Liter , 6 Drawers
Stainless steel Table

D-A6

400 Liter ,2-solid Doors with 3 Drawers
Stainless steel Table

D-2A3

Model	Capacity -Gross (Liter)	External Dimension (mm)	Inner dimension (mm)	Temperature Range (°C)	Refrigeration Power (kW)	Number Of Shelves	Cooling System	Refrigerator	Ambient Operating Temperature(°C)	Net Weight (kg)
D-1A2	260	1360X700X850	794X560X580	+2~+8	0.4	2xGN1/1	Fan Cooling	R134A	32	105
D-1A4	400	1795x700x850	1230x560x580	+2~+8	0.4	2xGN1/1	Fan Cooling	R134A	32	140
D-A6	400	1795x700x850	1230x560x580	+2~+8	0.4	-	Fan Cooling	R134A	32	145
D-2A3	400	1795x700x850	1230x560x580	+2~+8	0.4	4xGN1/1	Fan Cooling	R134A	32	127

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KITCHEN REFRIGERATION
Solid Door Working Chillers

KITCHEN REFRIGERATION
Solid Door Vegetable Working Chillers

LINKRICH
FOOD MACHINE
Baking With Passion

Solid Door Working Chillers

CFC free refrigerant and foam.
Stainless steel construction.
Electronic thermostat and digital display for accuracy and easy reading.
Automatic defrosting, automatic evaporation of defrost water.
Bottom with round edges for easy sanitation.

225 Liter ,2-solid Doors
Stainless steel Table

G-2A

230 Liter ,2-solid Doors
Stainless steel Table

G-2AN
CE

**225 Liter ,1-solid Doors
with 2 Drawers**
Stainless steel Table

G-1A2

225 Liter , 4 Drawers
Stainless steel Table

G-A4

Solid Door Vegetable Working Chillers

CFC free refrigerant and foam.
Stainless steel construction.
Electronic thermostat and digital display for accuracy and easy reading.
Automatic defrosting, automatic evaporation of defrost water.
Bottom with round edges for easy sanitation.

225 Liter, 2-solid Doors
Marble with Bain Marie Table

G-2AH

350 Liter, 3-solid Doors
Bain Marie Table with Glass

225 Liter, 2-solid Doors
Bain Marie Table with Glass

G-2AP
CE

G-3AP

Model	Capacity -Gross (Liter)	External Dimension (mm)	Inner ·dimension (mm)	Temperature Range (°C)	Refrigeration Power (kW)	Number Of Shelves	Cooling System	Refrigerator	Ambient Operating Temperature(°C)	Net Weight (kg)
G-2A	225	900x700x850	830x595x510	+4~+8	0.2	-	Direct Cooling	R134A	32	80
G-2AN	230	900x700x(850+130)	830x595x510	+4~+8	0.2	5xGN1/1	Direct Cooling	R134A	32	80
G-1A2	225	900x700x850	830x595x510	+4~+8	0.2	-	Direct Cooling	R134A	32	90.5
G-A4	225	900x700x850	830x595x510	+4~+8	0.2	-	Direct Cooling	R134A	32	100

Model	Capacity -Gross (Liter)	External Dimension (mm)	Inner dimension (mm)	Temperature Range (°C)	Refrigeration Power (kW)	Number Of Shelves	Number Of Shelves (Bain Marie)	Cooling System	Refrigerator	Ambient Operating Temperature (°C)	Net Weight (kg)
G-2AH	225	900x700x(850+230)	830x595x510	+2~+8	0.2	4xGN1/1	5xGN1/6	Direct Cooling	R134A	32	89
G-2AP	225	900x700x(850+400)	830x585x510	+2~+8	0.2	4xGN1/1	1xGN1/2 +3xGN1/3 +3xGN1/6	Direct Cooling	R134A	32	100
G-3AP	350	1365x700x(850+400)	1295x580x510	+2~+8	0.38	6xGN1/1	4xGN1/2 12xGN1/3	Direct Cooling	R134A	32	110

LINKRICH

KITCHEN REFRIGERATION
Solid Door Vegetable Working Chillers

KITCHEN REFRIGERATION
Solid Door Pizza Working Chillers

LINKRICH

Solid Door Vegetable Working Chillers

CFC free refrigerant and foam.
Stainless steel construction.
Electronic thermostat and digital display for accuracy and easy reading.
Automatic defrosting, automatic evaporation of defrost water.
Bottom with round edges for easy sanitation.

350 Liter ,3-solid Doors
Plastic cuễng board with Bain Marie Table

G-3AG CE

350 Liter ,3-solid Doors
Stainless steel Table

G-3A CE

Solid Door Pizza Working Chillers

CFC free refrigerant and foam.
Stainless steel framework construction.
Electronic thermostat and LED digital display for accuracy and easy reading.
Automatic defrosting, automatic evaporation of defrost water.
Bottom with round edges for easy sanitation.
Temperature:2~8°C.

360 Liter ,2-solid Doors
Marble Table

E-2A CE

350 Liter ,3-solid Doors
Marble Table

E-3A

350 Liter ,2-solid Doors with 2 Drawers
Marble Table

E-2A2

550 Liter ,3-solid Doors
Marble Table

E-3AL

Model	Capacity -Gross (Liter)	External Dimension (mm)	Inner dimension (mm)	Temperature Range (°C)	Refrigeration Power (kW)	Number Of Shelves	Number Of Shelves (Bain Marie)	Cooling System	Refrigerator	Ambient Operating Temperature (°C)	Net Weight (kg)
G-3AG	350	1365x700x850	1295x585x510	+4~+8	0.38	6xGN1/1	4xGN1/1	Direct Cooling	R134A	32	91
G-3A	350	1365x700x850	1295x585x510	+4~+8	0.38	6xGN1/1	-	Direct Cooling	R134A	32	92

Model	Capacity -Gross (Liter)	External Dimension (mm)	Inner dimension (mm)	Temperature Range (°C)	Refrigeration Power (kW)	Number Of Shelves	Cooling System	Refrigerator	Ambient Operating Temperature(°C)	Net Weight (kg)
E-2A	360	1510x800x(850+160)	940x680x560	+2~+8	0.4	4xGN1/1	Fan Cooling	R134A	32	203
E-3A	350	1365x700x(850+160)	1290x580x450	+4~+8	0.38	6xGN1/1	Direct Cooling	R134A	32	160
E-2A2	350	1365x700x830	1290x580x450	+4~+8	0.38	4xGN1/1	Direct Cooling	R134A	32	160
E-3AL	550	2025x800x(850+160)	1450x680x560	+2~+8	0.4	6xGN1/1	Fan Cooling	R134A	32	300

LINKRICH

KITCHEN REFRIGERATION
Solid Door Pizza Working Chillers

KITCHEN REFRIGERATION
Solid Door Chillers

LINKRICH
FOOD MACHINE
Baking With Passion

Solid Door Pizza Working Chillers

CFC free refrigerant and foam.
Stainless steel framework construction.
Electronic thermostat and LED digital display for accuracy and easy reading.
Automatic defrosting, automatic evaporation of defrost water.
Bottom with round edges for easy sanitation.
Temperature: 2~8℃.

Can Add Bain Marie (1200 Length) above

460 Liter ,2-solid Doors with 7 Drawers
Marble Table

E-3AS

Can Add Bain Marie (1200 Length) above

E-2A7S

E-2AS

Model	Capacity -Gross (Liter)	External Dimension (mm)	Inner dimension (mm)	Temperature Range (°C)	Refrigeration Power (kW)	Number Of Shelves	Cooling System	Refrigerator	Ambient Operating Temperature(°C)	Net Weight (kg)
E-2AS	360+51	1510x800x(850+595)	940x680x560	+2~+8	0.4+0.2	4xGN1/1	Fan Cooling	R134A	32	255
E-3AS	379	1365x700x(850+595)	1290x580x450	+4~+8	0.38+0.2	6xGN1/1	Direct Cooling	R134A	32	210
E-2A7S	460+74	2025x800x(850+595)	940x680x560	+2~+8	0.4+0.2	4xGN1/1	Fan Cooling	R134A	32	365

Solid Door Chillers

Features

CFC free refrigerant and foam.
Stainless steel framework construction.
Electronic thermostat and LED digital display
for accuracy and easy reading.

Automatic defrosting, automatic evaporation
of defrost water.
Bottom with round edges for easy sanitation.
Temperature: 0~10℃.

∗B: with Splashback

	TB-520A2	TB-520B2	TB-530A3	TB-520B3
Capacity-Gross(Liter)	325	325	520	520
Inner dimension(mm)	970x570x510	970x570x510	1560x660x510	1560x660x510
External Dimension(mm)	1500x760x800	1500x760x(800+150)	2100x800x800	2100x800x(800+150)
Temperature Range(°C)	0~10	0~10	0~10	0~10
Refrigeration Power(W)	420	420	530	530
Internal Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
External Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Number Of Shelves	2	2	3	3
Shelves Size(mm)	550x480	550x480	515x640	515x640
Cooling System	Fan Cooling	Fan Cooling	Fan Cooling	Fan Cooling
Refrigerator	R134A	R134A	R134A	R134A
Ambient Operating Temperature(°C)	32	32	32	32
Net Weight(kg)	120	120	130	130

LINKRICH

KITCHEN REFRIGERATION
Solid Door Chillers

KITCHEN REFRIGERATION
Gastronorm Chiller and Freezers

LINKRICH

Solid Door Chillers

Features

REFRIGERATION SYSTEM

Operating temperature: 2 ~ 6°C, -2 ~ 2 °C, -14 ~ -18°C under room temperature of 43°C.
Fan forced evaporator cooling.
Evaporator with hydrophilic aluminum coil, corrosion resistant.
Automatic defrost, automatic evaporate water.
Hi-Lo temperature alarms, automatic high pressure protection device.

CONSTRUCTION

Design to accommodate GN 1/1 pans.
55mm all round insulation with high density PU (40kg / m3), CFC free refrigerant R134a.
High quality international brand compressor: Embraco aspera compressor.
Self closing doors.
Wide magnetic gasket gives effective seal and is removable for easy cleaning and maintenance.
Ranch

	MO.3L2PFGN	MO.4L3PFGN
Capacity-Gross(Liter)	4x1/1	6x1/1
Inner dimension(mm)	899x501x545	1355x501x545
External Dimension(mm)	1370x670x850	1835x670x850
Temperature Range(°C)	-2~2	-2~2
Refrigeration Power(W)	345	365
Internal Material	Stainless Steel	Stainless Steel
External Material	Stainless Steel	Stainless Steel
Number Of Shelves	4	6
Shelves Size(mm)	528x328	528x328
Cooling System	Fan Cooling	Fan Cooling
Refrigerator	R134A	R134A
Ambient Operating Temperature(°C)	32	32
Net Weight(kg)	115	135

GASTRONORM CHILLER AND FREEZERS

50mm insulation for increased energy efficiency.
Forced air cooling ensures consistent internal temperatures.
Adjustable sheving with anti-tilt protection.
Advanced electronic control provides temperature display, ease of set point control, condenser blockage alam.
Optional castor/Rollers

740mm   830mm
2010mm   2010mm
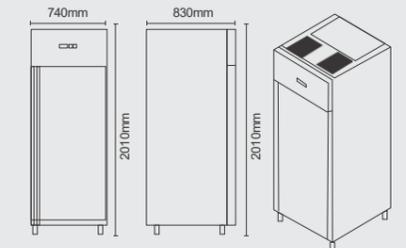
Refrigerotion Type
Fan Cooling

GN650S1 / GN650S2
GN650S1B / GN650S2B

Model	Capacity -Gross (Liter)	Inner dimension (mm)	External Dimension (mm)	Temperature Range (°C)	Refrigeration Power (W)	Door Number	Temperature Controller	Number Of Shelves	Refrigerator	Ambient Operating Temperature(°C)	Net Weight (kg)
GN650S1	550	690x600x1390	740x830x2010	+2~+8	400	1	Digltal	3	R134A	32	117
GN650S2	550	690x600x1390	740x830x2010	+2~+8	400	2	Digltal	3	R134A	32	119
GN650S1B	550	690x600x1390	740x830x2010	-22~-18	700	1	Digltal	3	R404A	32	124
GN650S2B	550	690x600x1390	740x830x2010	-22~-18	700	2	Digltal	3	R404A	32	126

LINKRICH

KITCHEN REFRIGERATION
Gastronorm Chiller and Freezers

KITCHEN REFRIGERATION
SOLID DOOR CHILLER AND FREEZERS

LINKRICH

GASTRONORM CHILLER AND FREEZERS

50mm insulation for increased energy efficiency.
Forced air cooling ensures consistent internal temperatures.
Adjustable sheving with anti-tilt protection.
Advanced electronic control provides temperature display, ease of set point control, condenser blockage alam.
Optional castor/Rollers

1480mm   830mm   2010mm   2010mm
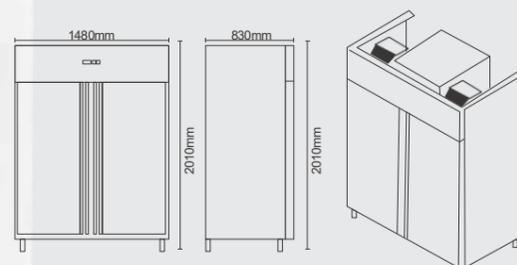
Refrigerotion Type
Fan Cooling

GN1410S2 / GN1410S4
GN1410S2B / GN1410S4B

SOLID DOOR CHILLER AND FREEZERS

50mm insulation for increased energy efficiency.
Forced air cooling ensures consistent internal temperatures.
Adjustable sheving with anti-tilt protection.
Advanced electronic control provides temperature display, ease of set point control, condenser blockage alam.
All units include castor/rollers
(may not be included in picture)

740mm   830mm   2010mm   2010mm
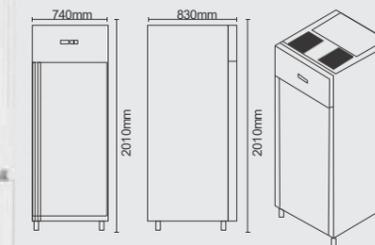
Refrigerotion Type
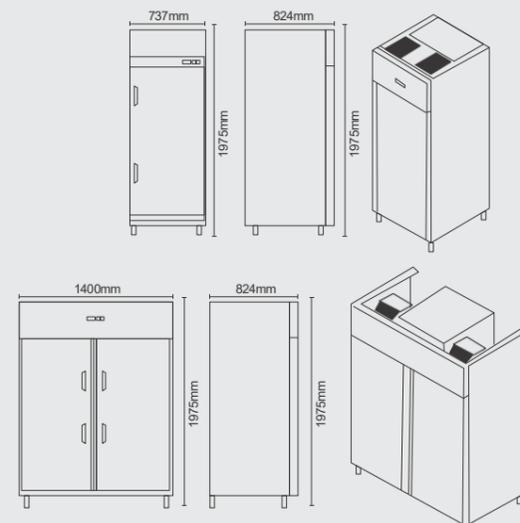**Fan Cooling**

D-670FA1 / D-670FA2
G-670FA1 / G-670FA2

Model	Capacity -Gross (Liter)	Inner dimension (mm)	External Dimension (mm)	Temperature Range (°C)	Refrigeration Power (W)	Door Number	Temperature Controller	Number Of Shelves	Refrigerator	Ambient Operating Temperature(°C)	Net Weight (kg)
GN1410S2	1250	1340X690X1390	1480x830x2010	+2~+8	650	2	Digital	3+3	R134A	32	184
GN1410S4	1250	1340X690X1390	1480x830x2010	+2~+8	650	4	Digital	3+3	R134A	32	188
GN1410S2B	1250	1340X690X1390	1480x830x2010	-22~-18	1000	2	Digital	3+3	R404A	32	190
GN1410S4B	1250	1340X690X1390	1480x830x2010	-22~-18	1000	4	Digital	3+3	R404A	32	194

Model	Capacity -Gross (Liter)	Inner dimension (mm)	External Dimension (mm)	Temperature Range (°C)	Refrigeration Power (W)	Door Number	Temperature Controller	Number Of Shelves	Refrigerator	Ambient Operating Temperature(°C)	Net Weight (kg)
D-670FA1	670	690x600x1390	740x830x2010	-18~-15	510	1	Digital	3	R404A	36	98
D-670FA2	670	690x600x1390	740x830x2010	-18~-15	510	2	Digital	3	R404A	36	98
G-670FA1	670	690x600x1390	740x830x2010	0~10	400	1	Digital	3	R404A	36	98
G-670FA2	670	690x600x1390	740x830x2010	0~10	400	2	Digital	3	R404A	36	98

LINKRICH

KITCHEN REFRIGERATION
Solid Door Chiller and Freezers

KITCHEN REFRIGERATION
Solid Door Chiller and Freezers

LINKRICH

SOLID DOOR CHILLER AND FREEZERS

50mm insulation for increased energy efficiency.
Forced air cooling ensures consistent internal temperatures.
Adjustable sheving with anti-tilt protection.
Advanced electronic control provides temperature display, ease of set point control, condenser blockage alam.
All units include castor/rollers
(may not be included in picture)

1480mm   830mm   2010mm   2010mm

Refrigerotion Type
Fan Cooling

D-1460FA2 / D-1460FA4
G-1460FA2 / G-1460FA4

Direct Cooling

DG-1460A2 / DG-1460A4

Model	Capacity -Gross (Liter)	Inner dimension (mm)	External Dimension (mm)	Temperature Range (°C)	Refrigeration Power (kW)	Door Number	Temperature Controller	Number Of Shelves	Refrigerator	Ambient Operating Temperature(°C)	Net Weight (kg)
D-1460FA2	1460	1340x690x1390	1480x830x2010	-18~-15	0.79	2	Digltal	3+3	R404A	36	184
D-1460FA4	1460	1340x690x1390	1480x830x2010	-18~-15	0.79	4	Digltal	3+3	R404A	36	184
G-1460FA2	1460	1340x690x1390	1480x830x2010	-0~10	0.79	2	Digltal	3+3	R404A	36	184
G-1460FA4	1460	1340x690x1390	1480x830x2010	0~10	0.79	4	Digltal	3+3	R404A	36	184
DG-1460A2	1460	1340x690x1390	1480x830x2010	-18~-15/0~10	0.69	2	Digltal	3+3	R404A	36	184
DG-1460A4	1460	1340x690x1390	1480x830x2010	-18~-15/0~10	0.69	4	Digltal	3+3	R404A	36	184

Designs and specifications may be subject to change without notice

SOLID DOOR CHILLER AND FREEZERS

50mm insulation for increased energy efficiency.
Forced air cooling ensures consistent internal temperatures.
Adjustable sheving with anti-tilt protection.
Advanced electronic control provides temperature display, ease of set point control, condenser blockage alam.
All units include castor/rollers
(may not be included in picture)

2220mm   830mm   2010mm   2010mm

Refrigerotion Type
Fan Cooling

D-1780FA3 / D-1780FA6
G-1780FA3 / G-1780FA6

Direct Cooling

DG-1780A3 / DG-1780A6

Model	Capacity -Gross (Liter)	Inner dimension (mm)	External Dimension (mm)	Temperature Range (°C)	Refrigeration Power (kW)	Door Number	Temperature Controller	Number Of Shelves	Refrigerator	Ambient Operating Temperature(°C)	Net Weight (kg)
D-1780FA3	1770	2010x600x1390	2220x830x2010	-18~-15	1.3	3	Digltal	3+3+3	R404A	36	235
D-1780FA6	1770	2010x600x1390	2220x830x2010	-18~-15	1.3	6	Digltal	3+3+3	R404A	36	235
G-1780FA3	1770	2010x600x1390	2220x830x2010	0~10	1.3	3	Digltal	3+3+3	R404A	36	235
G-1780FA6	1770	2010x600x1390	2220x830x2010	0~10	1.3	6	Digltal	3+3+3	R404A	36	235
DG-1780A3	1780	2010x600x1390	2220x830x2010	-18~-15/0~10	1.4	3	Digltal	3+3+3	R404A	36	235
DG-1780A6	1780	2010x600x1390	2220x830x2010	-18~-15/0~10	1.4	6	Digltal	3+3+3	R404A	36	235

Solid Door Chiller and Freezers

Glass Door Chillers

SOLID DOOR CHILLER

Design to accommodate GN 1/1 or 2/1 pans.
60mm all round insulation with high density PU (40kg/m3), CFC free refrigerant R134a.
High quality international brand compressor: Embraco aspera compressor.
Energy saving door open mode, once the door is open, the evaporator fan stops working.
Self closing doors.

737mm 824mm 1975mm 1975mm

1400mm 824mm 1975mm 1975mm

Refrigerotion Type
Fan Cooling

M0.6L2FGN
M0.6L2FGN

Glass Door Chillers

50mm insulation for increased energy efficiency.
Forced air cooling ensures consistent internal temperatures.
Adjustable sheving with anti-tilt protection.
Advanced electronic control provides temperature display, ease of set point control, condenser blockage alam.
Optional castor/Rollers

740mm 830mm 2010mm 2010mm

1480mm 830mm 2010mm 2010mm
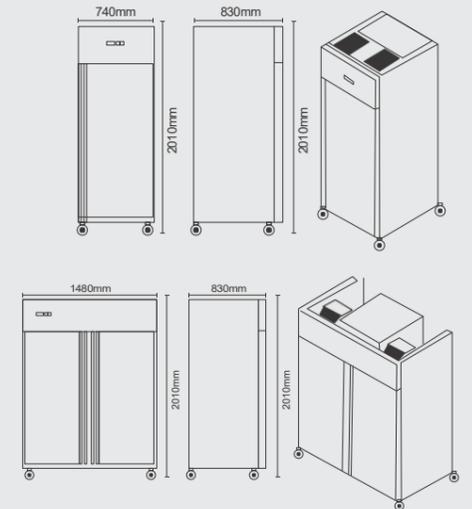
Refrigerotion Type
Fan Cooling

GN650B1 / GN1410B

Model	Capacity -Gross (Liter)	Inner dimension (mm)	External Dimension (mm)	Temperature Range (°C)	Refrigeration Power (W)	Door Number	Temperature Controller	Number Of Shelves	Refrigerator	Ambient Operating Temperature(°C)	Net Weight (kg)
M0.6L2FGN	8x1/1	620x613x1343	737x824x1975	-2-2	500	1	DigItal	4	R134A	32	140
M1.3L4FGN	16x1/1	1282x613x1343	1400x824x1975	-2-2	800	2	DigItal	8	R134A	32	210

Model	Capacity -Gross (Liter)	Inner dimension (mm)	External Dimension (mm)	Temperature Range (°C)	Refrigeration Power (W)	Door Number	Temperature Controller	Number Of Shelves	Refrigerator	Ambient Operating Temperature(°C)	Net Weight (kg)
GN650B1	550	690X600X1390	740x830x2010	+2~+8	400	1	DigItal	3	R134A	32	117
GN1410B	1250	1340X690X1390	1480x830x2010	+2~+8	650	1	DigItal	3+3	R134A	32	184

Blast Chiller

The blast chiller cool foods quickly and safety,designed to prevent surface freezing and preserve the nutritional value of your goods,this unit features exclusive food identification controller technology that automatically adjusts blast chilling cycles thanks to a single multi-sensor probe. One piece construction with rounded internal corners and s stainless steel interior and exterior ensure lasting durability while also keeping the unit easy to clean.The ideal holding temperature for your foods in ensured by thick interior wall and CFC-free polyurethane foamed-in place insulation.

- Prevents surface freezing and preserves nutritional values of food
- Stainless steel interior and exterior
- CFC-free polyurethane foamed-in-place unsulation
- Includes 3 removable sire rack with vertical spacing intervas.
- Capacity:3 pieces of oven trayss 600X400x50mm
- Fan cooling
- 1.5P comprossor and R404A Refrigerator

	LD-3	LD-5	LD-10	LD-14
Capacity-Gross(Liter)	91	127	230	318
Power (kW)	1.0	1.48	3.0	4.0
Voltage (V)	220	220	220	380
External Dimension(mm)	800x850x950	800x850x1050	800x850x1580	800x850x2000
Temperature range(°C)	-36~-40	-36~-40	-36~-40	-36~-40
Internal Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
External Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Number of shelves	3x600x400x50	5x600x400x50	10x600x400x50	14x600x400x50
Cooling system	Fan Cooling	Fan Cooling	Fan Cooling	Fan Cooling
Refrigerator	R404A	R404A	R404A	R404A
Ambient operating temerature(°C)	32	32	32	32

Chest Freezers

Features

The Flat Top,Flat glass Chest Freezer offer the perfect display or storage for keeping meat&vegetables fresh for a long time,9 sizes available

- Adoption of environment-friendly pollution-free freezing agent and vesicant.
- Fast cooling,low noise,low power consumption,stable performeance.
- Balance gemel door,easy to open and close in the temperature between 35° and 70°.
- Ultra-thick foam door to avoid the loss of cooling air,perfect heat preservation.
- Compressor and the case are separate.Multi-side ventilation,perfect heat radiation effect
- Easy clean condenser design for better protection,less condensation,less humidity even in tropical climatic conditions
- Sliding glass lid(open left and right)
- Defrost water drain
- Lockable castor for easy positioning.

BD-258
BD-338

BD-1800

Convertical Cooling and Freezing Series of Single Temperature and Convering Door

Model	Power (W)	Voltage (V)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
BD-258	250	220	258	-18 or 0~10	40	1080x665x940
BD-338	280	220	338	-18 or 0~10	47	1300x665x940

Convertical Cooling and Freezing Series of Single Temperature and Covering Door

Model	Power (W)	Voltage (V)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
BD-1800	700	220	1800	-18 or 0~10	175	3305x930x1065
BD-1000	462	220	1000	-18 or 0~10	125	2305x930x945
BD-1200	518	220	1200	-18 or 0~10	135	2575x930x945
BD-1580T	700	220	1580	-18 or 0~10	165	2575x1050x1035

Chest Freezers

Features

The Flat Top,Flat glass Chest Freezer offer the perfect display or storage for keeping meat&vegetables fresh for a long time,4 sizes available

- Adoption of environment-friendly pollution-free freezing agent and vesicant.
- Fast cooling,low noise,low power consumption,stable performeance.
- Balance gemel door,easy to open and close.
- Ultra-thick foam door to avoid the loss of cooling air,perfect heat preservation.
- Compressor and the case are separate.Multi-side ventilation,perfect heat radiation effect
- Easy clean condenser design for better protection,less condensation,less humidity even in tropical climatic conditions
- Sliding glass lid(open left and right)
- Defrost water drain
- Lockable castor for easy positioning.

Supermarket Showcase

Features:

Fan-assisted refrigeration display and storage

Superior performance and European styling

Easy clean and food safe environment

Advanced ventilated cooling system

Heavy duty castors

Fast cooling

Low noise

Low power consumption

Stable performance

Color:silver panels

Customize for style, dimensions, color,etc

Idear for:

Cafes

Juicer Bars

Restaurants

Hotel and Resorts

Supermarket

**WXG Supermarket Showcase
(Fresh Meat-case)**

WXG Customer made
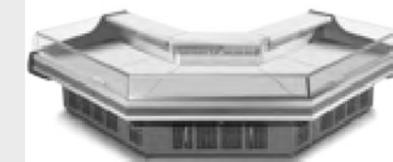
**WSG Supermarket Showcase
(Dishes Showcase)**

	WD4-580	WD4-750	WD4-860	WD4-970
Capacity-Gross(Liter)	580	750	860	970
External Dimension(mm)	1730x890x910	2180x890x910	2480x890x910	2780x890x910
Temperature Range(°C)	-18~0	-18~0	-18~0	-18~0
Refrigeration Power(W)	326	398	460	518
Net Weight(kg)	100	130	150	175
Lid	2 Sliding	2 Sliding	2 Sliding	2 Sliding
Lid Material	Glass	Glass	Glass	Glass
Color	White	White	White	White
Refrigerant	R134A	R134A	R134A	R134A
Cooling System	Direct Cooling	Direct Cooling	Direct Cooling	Direct Cooling
Ambient Operating Temperature(°C)	32	32	32	32

	WXG-200F	WXG-250F	WSG-200FK	WSG-250FK
Capacity-Gross(Liter)	160	201	151	192
External Dimension(mm)	2000x1180x900	2500x1180x900	2000x1180x1280	2500x1180x1280
Temperature Range(°C)	-2~8	-2~8	2~8	2~8
Refrigeration Power(W)	780	980	780	780
Light Power(W)			42	42
Light	LED	LED	LED	LED
Lid	No	No	2 Sliding	2 Sliding
Lid Material	No	No	Glass	Glass
Refrigerant	R404A	R404A	R404A	R404A
Cooling System	Fan Cooling	Fan Cooling	Fan Cooling	Fan Cooling
Ambient Operating Temperature(°C)	32	32	32	32
Net Weight(kg)	158	198	203	250

Supermarket Showcase

Compared with the traditional open island
Unique split the fence and the base can transform different effect.
Advanced ventilated cooling system
Heavy duty castors
Fast cooling,
Low noise,Low power consumption
Stable performance,
Color:silver panels
Customize for style, dimensions, color,etc

Idear for:

Cafes

Juicer Bars

Restaurants

Hotel and Resorts

Supermarket

LRG Supermarket Showcase

LRF2 Supermarket Showcase

	LRG-1200F CE	LRG-1500F CE	LRF2-20 CE	LRF2-25	LRF2-30
Capacity-Gross(Liter)	441	561	1970	2488	3007
Display Area(m²)	1.55	1.79	5.55	7.08	8.62
External Dimension(mm)	1200x800x1950	1500x800x1950	2100x950x1980	2600x950x1980	3100x950x1980
Temperature Range(°C)	2~8	2~8	2~10	2~10	2~10
Refrigeration Power(W)	1370	1756	2105	2588	3155
Light Power(W)	126	168	210	250	310
Light	LED	LED	LED	LED	LED
Net Weight(kg)	223	260	310	360	405
Refrigerant	R404A	R404A	R22/R404	R22/R404	R22/R404
Cooling System	Fan cooling	Fan cooling	Fan cooling	Fan cooling	Fan cooling
Ambient Operating Temperature(°C)	32	32	32	32	32

Supermarket Showcase

Features:

Compared with the traditional open island
Unique split the fence and the base can transform different effect.
Advanced ventilated cooling system
Heavy duty castors
Fast cooling,
Low noise, low power consumption
Stable performance,
Customize for style, dimensions, color,etc

Idear for:

Cafes

Juicer Bars

Restaurants

Hotel and Resorts

Supermarket

	D14-06Y	D14-08Y	D14-10Y
Capacity-Gross(Liter)	410	520	630
Internal Dimension(mm)	1900x800x270	2400x800x270	2900x800x270
External Dimension(mm)	2000x1080x900	2500x1080x900	3000x1080x900
Temperature Range(°C)	-18~-22	-18~-22	-18~-22
Refrigeration Power(W)	--	--	--
Voltage(V)	380	380	380
Net Weight(kg)	250	300	350
Refrigerant	R404A	R404A	R404A
Cooling System	Fan cooling	Fan cooling	Fan cooling
Ambient Operating Temperature(°C)	32	32	32

Supermarket Showcase

Features:

Compared with the traditional open island
Unique split the fence and the base can transform different effect.
Advanced ventilated cooling system
Heavy duty castors
Fast cooling,
Low noise,Low power consumption
Stable performance,
Customize for style, dimensions, color,etc

Idear for:

Cafes

Juicer Bars

Restaurants

Hotel and Resorts

Supermarket

	H19-04Y	H19-06Y	H19-08Y	H19-10Y
Capacity-Gross(Liter)	1372	1862	2352	2842
External Dimension(mm)	1500x1000x2100	2000x1000x2100	2500x1000x2100	3000x1000x2100
Temperature Range(°C)	2~8	2~8	2~8	2~8
Refrigeration Power(W)	--	--	--	--
Voltage(V)	380	380	380	380
Net Weight(kg)	400	532	665	798
Refrigerant	R404A	R404A	R404A	R404A
Cooling System	Fan cooling	Fan cooling	Fan cooling	Fan cooling
Ambient Operating Temperature(°C)	32	32	32	32

Supermarket Showcase

Features:

Compared with the traditional open island
Unique split the fence and the base can transform different effect.
Advanced ventilated cooling system
Heavy duty castors
Fast cooling,
Low noise,Low power consumption
Stable performance,
Customize for style, dimensions, color,etc

Idear for:

Cafes

Juicer Bars

Restaurants

Hotel and Resorts

Supermarket

LRP Supermarket Showcase

LRHD Supermarket Showcase

	LRP-2000F	LRP-2500F	LRHD-20
Capacity-Gross(Liter)	568	716	700
Display Area(m2)	1.81	2.24	4.8
External Dimension(mm)	2000x980x1680	2500x980x1680	2000x1500x1600
Temperature Range(°C)	2~8	2~8	-18~20
Refrigeration Power(W)	1700	2245	2750
Light Power(W)	112	168	396
Light	LED	LED	LED
Net Weight(kg)	300	370	500
Refrigerant	R404A	R404A	R202/R404
Cooling System	Fan cooling	Fan cooling	Fan cooling
Ambient Operating Temperature(°C)	32	32	32

Modular Cool room

High Quality

Each polyurethane prefab panel undergoes strict quality testing to ensure you receive a product that performs to your expectations.
Our panelized designs are built in a factory and arrive at the construction site ready for quick assembly. As a result, labor costs and construction schedules are greatly reduced. These efficiencies translate into big savings.

Low Cost

Our panelized designs are built in a factory and arrive at the construction site ready for quick assembly. As a result, labor costs and construction schedules are greatly reduced. These efficiencies translate into big savings.

Quick Assembly

Each Panel is produced in factory-controlled conditions, and then shipped complete to the construction site for final assembly. Nearly all of our structures can be built in a fraction of the time that is required by conventional framing

1.Panels Dimension

Widths & Heights of Standard Panel
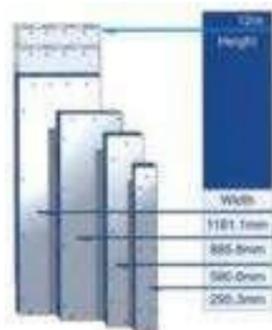
Polyurethance sandwiched panels are of 100% Polyuethane insulation, which is constructed by being foamed in place with retarted polyurethane using high pressure. They have certain dimension. Standard widths of panels are a multipleof 295.3mm. The maximum lengths of panels are 12m. Non-standard sizes are also available upon request with prices varying

2.Choice Embossed Aluminium
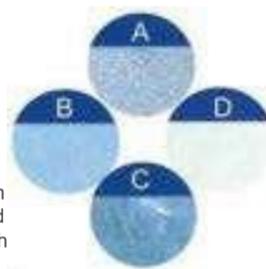
A.Stucco Embossed Aluminum
B.Stainless Steel
C.Painted Galvanizd Mild Stell
D.PVC Stell
E.Standard floor panels:1.2mm
   galvanized mild steel

3.Panels Thickness

Panel THK (mm)	Operating Temp
50	5°C(or above)
75	-5°C(or above)
100	-25°C(or above)

Gasket

Cam lock

Gasket

Every panel consists of tongue and groove construction and can be tightened by a number of excentric fasters,which may be unscrewed easily with a hexagonal key.
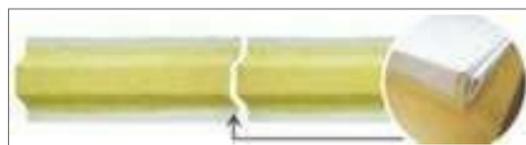
The Solution to Cold-room Door
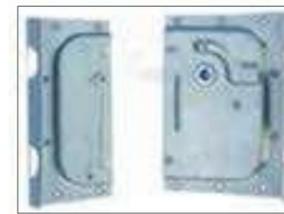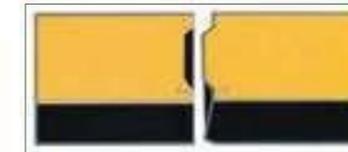
Double Handle Convex Hinged Door
Standard Convex Hinged Door
Standard Hinged Door
Standard Straight Hinge Convex Door

Polyurethane Specification

According to the inspection result of national JB/T6527-92<modular cold room insulation sandwiched panel'stechnology conditions>

| no	Inspection item	Unit	Technology inspection	Inspection result
1	Density	Kg/m^3	32~50	43
2	Compressing strength(10% deformation)	Kpa	≥160	200
3	Bending strength	Kpa	≥245	331
4	Absorbinq rate	%	≤4	3
5	Heating coeffivient	W/m.k	0.024	0.024
6	Average burning time(vertical)	S	≤30	3
7	average burning height(vertical)	S	≤250	250

Linkrich panels are appropriate for GB8624-1997<<Classification of the firing capability of construction-materials>>and reach the requirements of level B1 hard firing materials
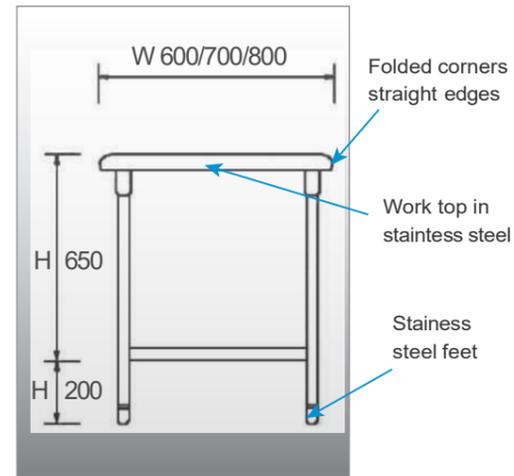
Unit: mm

Cold storage circular corner processing

CL-22x22F
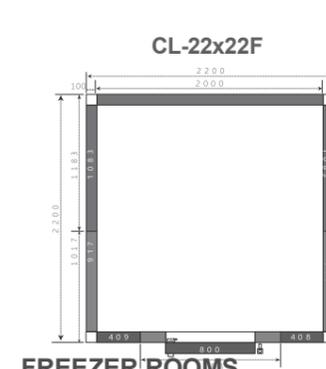
CL-26x26F

CL-30x34F

FREEZER ROOMS
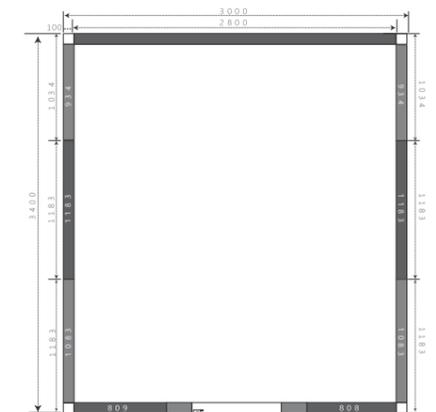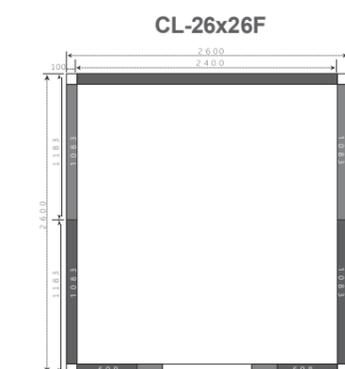
	CL-22x22F	CL-26x26F	CL-30x34F
External Dimensions (mm)	2200x2200	2600x2600	3000x3400
Volume (m3)	8.8	12.67	19.71
Internal height (mm)	2200	2200	2200
External Height (mm)	2400	2400	2400
Panel Thickness (mm)	100	100	100
Door Opening	1900x800	1900x800	1900x800

- Heavy duty customized work table suitable for a variety of kitchen types.
- Adjustable feet to suit unflat floor. 1.2mm thickness stainless steel table top has curved edges for safety.
- A smooth work surface is ideal for preparing and processing sauces,meats and vegetable,and is large enough to complete most arts and crafts projects.
- Adjustable stainless steel shelf fits under the table and provides additional storage space for supplies.
- Optional splashback are hygienic and professional ,practical,reliable and great value.
- Suitable for work ,kitchen,restaurants and food preparation.

Assembling 2 Deck Working Table

Central table+Splashback

W 600/700/800

Folded corners straight edges

Work top in staintess steel

H 650

H 200

Stainess steel feet

600 Series Work Tables			
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	
900 x 600 x 850	BV600-90	BV600-90B	Wheels, Stainless Steel Drawer Assembly
1200 x 600 x 850	BV600-120	BV600-120B	Wheels, Stainless Steel Drawer Assembly
1500 x 600 x 850	BV600-150	BV600-150B	Wheels, Stainless Steel Drawer Assembly
1800 x 600 x 850	BV600-180	BV600-180B	Wheels, Stainless Steel Drawer Assembly
2100 x 600 x 850	BV600-210	BV600-210B	Wheels, Stainless Steel Drawer Assembly

700 Series Work Tables			
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	
900 x 700 x 850	BV700-90	BV700-90B	Wheels, Stainless Steel Drawer Assembly
1200 x 700 x 850	BV700-120	BV700-120B	Wheels, Stainless Steel Drawer Assembly
1500 x 700 x 850	BV700-150	BV700-150B	Wheels, Stainless Steel Drawer Assembly
1800 x 700 x 850	BV700-180	BV700-180B	Wheels, Stainless Steel Drawer Assembly
2100 x 700 x 850	BV700-210	BV700-210B	Wheels, Stainless Steel Drawer Assembly

800 Series Work Tables			
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	
900 x 800 x 850	BV800-90	BV800-90B	Wheels, Stainless Steel Drawer Assembly
1200 x 800 x 850	BV800-120	BV800-120B	Wheels, Stainless Steel Drawer Assembly
1500 x 800 x 850	BV800-150	BV800-150B	Wheels, Stainless Steel Drawer Assembly
1800 x 800 x 850	BV800-180	BV800-180B	Wheels, Stainless Steel Drawer Assembly
2100 x 800 x 850	BV800-210	BV800-210B	Wheels, Stainless Steel Drawer Assembly

Assembling 2 Deck Working Table

Central table+Splashback

W 600/700/800

Folded corners straight edges

Work top in staintess steel

H 650

H 200

Stainess steel feet

600 Series Work Tables			
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	
900 x 600 x 850	BV600-90A	BV600-90AB	Wheels, Stainless Steel Drawer Assembly
1200 x 600 x 850	BV600-120A	BV600-120AB	Wheels, Stainless Steel Drawer Assembly
1500 x 600 x 850	BV600-150A	BV600-150AB	Wheels, Stainless Steel Drawer Assembly
1800 x 600 x 850	BV600-180A	BV600-180AB	Wheels, Stainless Steel Drawer Assembly
2100 x 600 x 850	BV600-210A	BV600-210AB	Wheels, Stainless Steel Drawer Assembly

700 Series Work Tables			
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	
900 x 700 x 850	BV700-90A	BV700-90AB	Wheels, Stainless Steel Drawer Assembly
1200 x 700 x 850	BV700-120A	BV700-120AB	Wheels, Stainless Steel Drawer Assembly
1500 x 700 x 850	BV700-150A	BV700-150AB	Wheels, Stainless Steel Drawer Assembly
1800 x 700 x 850	BV700-180A	BV700-180AB	Wheels, Stainless Steel Drawer Assembly
2100 x 700 x 850	BV700-210A	BV700-210AB	Wheels, Stainless Steel Drawer Assembly

800 Series Work Tables			
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	
900 x 800 x 850	BV800-90A	BV800-90AB	Wheels, Stainless Steel Drawer Assembly
1200 x 800 x 850	BV800-120A	BV800-120AB	Wheels, Stainless Steel Drawer Assembly
1500 x 800 x 850	BV800-150A	BV800-150AB	Wheels, Stainless Steel Drawer Assembly
1800 x 800 x 850	BV800-180A	BV800-180AB	Wheels, Stainless Steel Drawer Assembly
2100 x 800 x 850	BV800-210A	BV800-210AB	Wheels, Stainless Steel Drawer Assembly

LINKRICH

Assembling Tables With Straight Edges

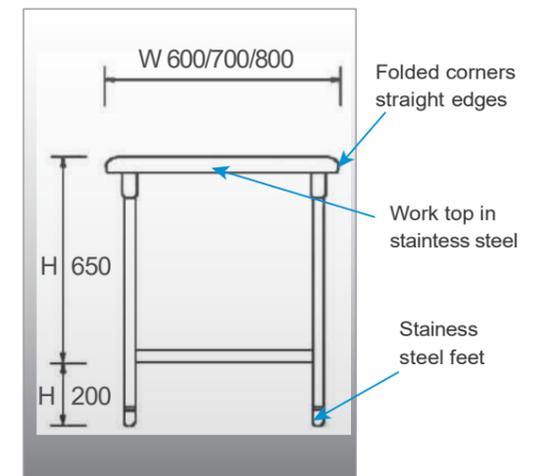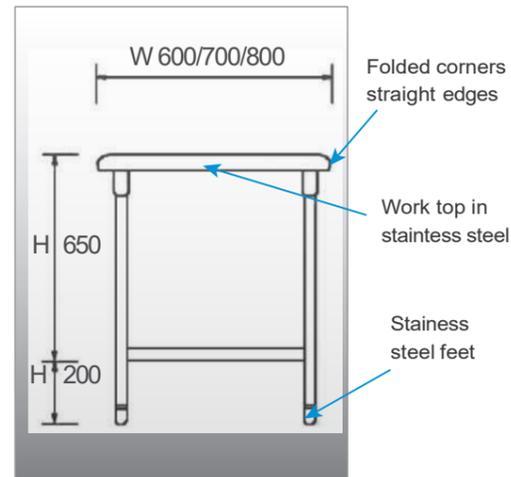## Assembling Tables With Straight Edges

LINKRICH

▸ Heavy duty customized work table suitable for a variety of kitchen types.
▸ Adjustable feet to suit unflat floor. 1.2mm thickness stainless steel table top has curved edges for safety.
▸ A smooth work surface is ideal for preparing and processing sauces,meats and vegetable,and is large enough to complete most arts and crafts projects.

▸ Adjustable stainless steel shelf fits under the table and provides additional storage space for supplies.
▸ Optional splashback are hygienic and professional ,practical,reliable and great value.
▸ Suitable for work ,kitchen,restaurants and food preparation.

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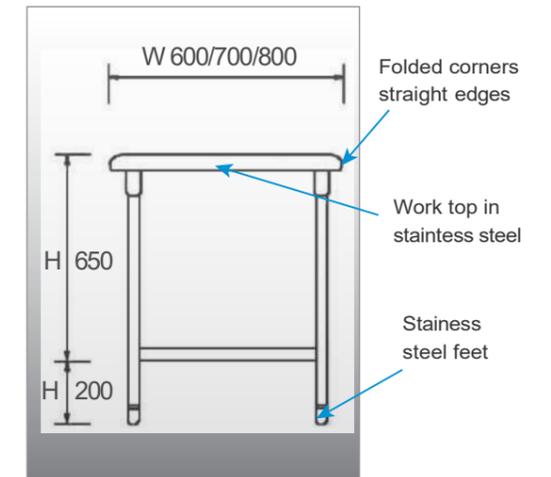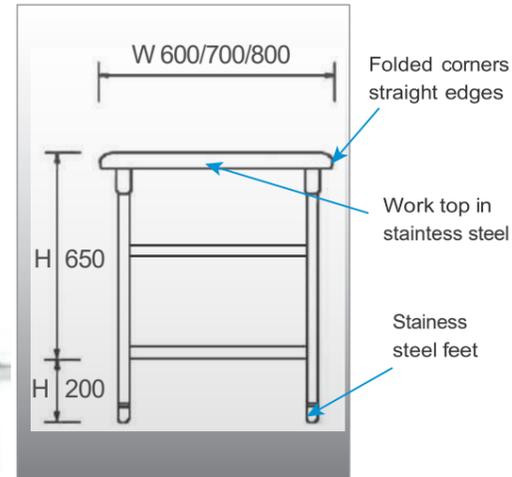
Assembling 2 Deck Working Table

W 600/700/800

Folded corners straight edges

Work top in staintess steel

H 650

H 200

Central table+Splashback

Stainess steel feet

W 600/700/800

Folded corners straight edges

Work top in staintess steel

H 650

H 200

Stainess steel feet

600 Series Work Tables			
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	
900 x 600 x 850	BV600-90AL	BV600-90BL	Wheels, Stainless Steel Drawer Assembly
1200 x 600 x 850	BV600-120AL	BV600-120BL	Wheels, Stainless Steel Drawer Assembly
1500 x 600 x 850	BV600-150AL	BV600-150BL	Wheels, Stainless Steel Drawer Assembly
1800 x 600 x 850	BV600-180AL	BV600-180BL	Wheels, Stainless Steel Drawer Assembly
2100 x 600 x 850	BV600-210AL	BV600-210BL	Wheels, Stainless Steel Drawer Assembly

700 Series Work Tables			
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	
900 x 700 x 850	BV700-90AL	BV700-90BL	Wheels, Stainless Steel Drawer Assembly
1200 x 700 x 850	BV700-120AL	BV700-120BL	Wheels, Stainless Steel Drawer Assembly
1500 x 700 x 850	BV700-150AL	BV700-150BL	Wheels, Stainless Steel Drawer Assembly
1800 x 700 x 850	BV700-180AL	BV700-180BL	Wheels, Stainless Steel Drawer Assembly
2100 x 700 x 850	BV700-210AL	BV700-210BL	Wheels, Stainless Steel Drawer Assembly

800 Series Work Tables			
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	
900 x 800 x 850	BV800-90AL	BV800-90BL	Wheels, Stainless Steel Drawer Assembly
1200 x 800 x 850	BV800-120AL	BV800-120BL	Wheels, Stainless Steel Drawer Assembly
1500 x 800 x 850	BV800-150AL	BV800-150BL	Wheels, Stainless Steel Drawer Assembly
1800 x 800 x 850	BV800-180AL	BV800-180BL	Wheels, Stainless Steel Drawer Assembly
2100 x 800 x 850	BV800-210AL	BV800-210BL	Wheels, Stainless Steel Drawer Assembly

600 Series Work Tables			
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	
900 x 600 x 850	BV600-90C	BV600-90CB	Wheels, Stainless Steel Drawer Assembly
1200 x 600 x 850	BV600-120C	BV600-120CB	Wheels, Stainless Steel Drawer Assembly
1500 x 600 x 850	BV600-150C	BV600-150CB	Wheels, Stainless Steel Drawer Assembly
1800 x 600 x 850	BV600-180C	BV600-180CB	Wheels, Stainless Steel Drawer Assembly
2100 x 600 x 850	BV600-210C	BV600-210CB	Wheels, Stainless Steel Drawer Assembly

700 Series Work Tables			
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	
900 x 700 x 850	BV700-90C	BV700-90CB	Wheels, Stainless Steel Drawer Assembly
1200 x 700 x 850	BV700-120C	BV700-120CB	Wheels, Stainless Steel Drawer Assembly
1500 x 700 x 850	BV700-150C	BV700-150CB	Wheels, Stainless Steel Drawer Assembly
1800 x 700 x 850	BV700-180C	BV700-180CB	Wheels, Stainless Steel Drawer Assembly
2100 x 700 x 850	BV700-210C	BV700-210CB	Wheels, Stainless Steel Drawer Assembly

800 Series Work Tables			
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	
900 x 800 x 850	BV800-90C	BV800-90CB	Wheels, Stainless Steel Drawer Assembly
1200 x 800 x 850	BV800-120C	BV800-120CB	Wheels, Stainless Steel Drawer Assembly
1500 x 800 x 850	BV800-150C	BV800-150CB	Wheels, Stainless Steel Drawer Assembly
1800 x 800 x 850	BV800-180C	BV800-180CB	Wheels, Stainless Steel Drawer Assembly
2100 x 800 x 850	BV800-210C	BV800-210CB	Wheels, Stainless Steel Drawer Assembly

Central table+Splashback

W 600/700/800

Folded corners
straight edges

Work top in
staintess steel

H 650

H 200

Stainess
steel feet

Assembling 2Deck Working Table With 1Deck Shelf

	Central tables
LxDxH/BxTxH mm	Ref.
1200 x 800 x (850+660)	**BV800-120A3**
1500 x 800 x (850+660)	**BV800-150A3**
1800 x 800 x (850+660)	**BV800-180A3**

	Central tables	Central tables +low shelf
LxDxH/BxTxH mm	Ref.	Ref.
900 x 600 x (850+550)	**BV600-90B2**	**BV700-90B2**
1200 x 600 x (850+550)	**BV600-120B2**	**BV700-120B2**
1500 x 600 x (850+550)	**BV600-150B2**	**BV700-150B2**
1800 x 600 x (850+550)	**BV600-180B2**	**BV700-180B2**

Table shelve (flr tables with straight or rounded edges)

1SHELF

2 SHELVES

1SHELF		2 SHELVES	
LxDxH/BxTxH mm	Ref.	LxDxH/BxTxH mm	Ref.
1000 x 300 x 400	**EGS110**	1000 x 300 x 600	**EGS210**
1200 x 300 x 400	**EGS112**	1200 x 300 x 600	**EGS212**
1400 x 300 x 400	**EGS114**	1400 x 300 x 600	**EGS214**
1600 x 300 x 400	**EGS116**	1600 x 300 x 600	**EGS216**
1800 x 300 x 400	**EGS118**	1800 x 300 x 600	**EGS218**
2000 x 300 x 400	**EGS120**	2000 x 300 x 600	**EGS220**

Assembling 2 Deck Corner Working Table

	LxDxH/BxTxH mm	Ref.
600 Series Work Tables	900 x 600 x (900+100)	**BV600-90BS**
700 Series Work Tables	900 x 700 x (900+100)	**BV700-90BS**

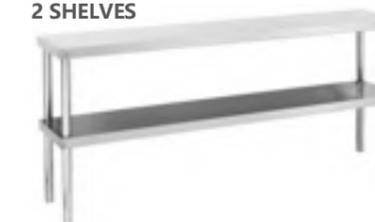| 600 Series Work Tables		
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	
900 x 600 x 850	BV600-90A2	BV600-90AB2	Wheels, Stainless Steel Drawer Assembly
1200 x 600 x 850	BV600-120A2	BV600-120AB2	Wheels, Stainless Steel Drawer Assembly
1500 x 600 x 850	BV600-150A2	BV600-150AB2	Wheels, Stainless Steel Drawer Assembly
1800 x 600 x 850	BV600-180A2	BV600-180AB2	Wheels, Stainless Steel Drawer Assembly
2100 x 600 x 850	BV600-210A2	BV600-210AB2	Wheels, Stainless Steel Drawer Assembly

700 Series Work Tables		
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	
900 x 700 x 850	BV700-90A2	BV700-90AB2	Wheels, Stainless Steel Drawer Assembly
1200 x 700 x 850	BV700-120A2	BV700-120AB2	Wheels, Stainless Steel Drawer Assembly
1500 x 700 x 850	BV700-150A2	BV700-150AB2	Wheels, Stainless Steel Drawer Assembly
1800 x 700 x 850	BV700-180A2	BV700-180AB2	Wheels, Stainless Steel Drawer Assembly
2100 x 700 x 850	BV700-210A2	BV700-210AB2	Wheels, Stainless Steel Drawer Assembly

800 Series Work Tables		
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	
900 x 800 x 850	BV800-90A2	BV800-90AB2	Wheels, Stainless Steel Drawer Assembly
1200 x 800 x 850	BV800-120A2	BV800-120AB2	Wheels, Stainless Steel Drawer Assembly
1500 x 800 x 850	BV800-150A2	BV800-150AB2	Wheels, Stainless Steel Drawer Assembly
1800 x 800 x 850	BV800-180A2	BV800-180AB2	Wheels, Stainless Steel Drawer Assembly
2100 x 800 x 850	BV800-210A2	BV800-210AB2	Wheels, Stainless Steel Drawer Assembly

LINKRICH

LINKRICH
Linton
FOOD MACHINE
Baking With Passion

Assembling 1-Sink Table
Sink 500 x 500 x 300 mm

		L x W x H mm	Model	L x W x H mm	Model
	1 sink	600 x 600 x (900+100)	BV6-60-1	600 x 700 x (900+100)	BV7-60-1
	Center sink	1200 x 600 x (900+100)	BV6-120-1C	1200 x 700 x (900+100)	BV7-120-1C
	Left sink	1200 x 600 x (900+100)	BV6-120-1L	1200 x 700 x (900+100)	BV7-120-1L
	Right sink	1200 x 600 x (900+100)	BV6-120-1R	1200 x 700 x (900+100)	BV7-120-1R
	Center sink	1500 x 600 x (900+100)	BV6-150-1C	1500 x 700 x (900+100)	BV7-150-1C
	Left sink	1500 x 600 x (900+100)	BV6-150-1L	1500 x 700 x (900+100)	BV7-150-1L
	Right sink	1500 x 600 x (900+100)	BV6-150-1R	1500 x 700 x (900+100)	BV7-150-1R
	Center sink	1800 x 600 x (900+100)	BV6-180-1C	1800 x 700 x (900+100)	BV7-180-1C
	Left sink	1800 x 600 x (900+100)	BV6-180-1L	1800 x 700 x (900+100)	BV7-180-1L
	Right sink	1800 x 600 x (900+100)	BV6-180-1R	1800 x 700 x (900+100)	BV7-180-1R
	Center sink	2100 x 600 x (900+100)	BV6-210-1C	2100 x 700 x (900+100)	BV7-210-1C
	Left sink	2100 x 600 x (900+100)	BV6-210-1L	2100 x 700 x (900+100)	BV7-210-1L
	Right sink	2100 x 600 x (900+100)	BV6-210-1R	2100 x 700 x (900+100)	BV7-210-1R
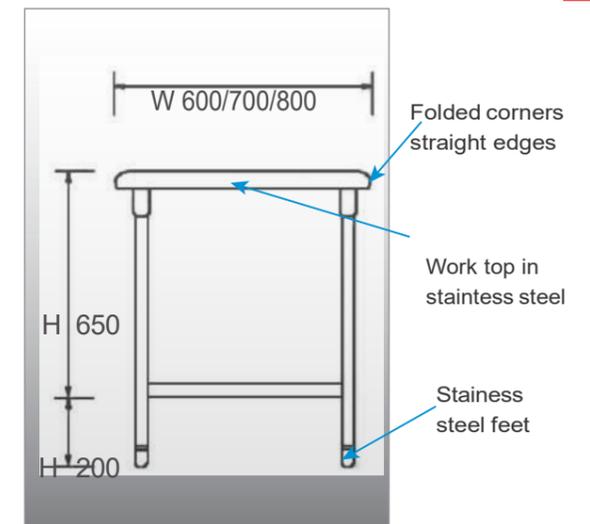
Assembling 1-Sink Table

		Sink Dimension(mm)	Dimension LxWxH(mm)	Model
	1 sink	400x400x280mm	600 x 600 x (850+100)	BV-78
	2 sinks	400x400x280mm	1100 x 600 x (850+100)	BV-80
	2 sinks	400x400x280mm	1500 x 600 x (850+100)	BV-82
	2 sinks	400x400x280mm	1800 x 600 x (850+100)	BV-84
	1 sink	500x500x280mm	700 x 700 x (850+100)	BV-79
	2 sinks	500x500x280mm	1200 x 700 x (850+100)	BV-81
	2 sinks	500x500x280mm	1500 x 700 x (850+100)	BV-83
	2 sinks	500x500x280mm	1800 x 700 x (850+100)	BV-85
	3 sinks	500x500x280mm	1800 x 700 x (850+100)	BV-86
	3 sinks	500x500x280mm	2200 x 700 x (850+100)	BV-87

▸ Draining board: grooved with non-drip edges   ▸ Supplied with plug and overflow pipe

▸ Draining board: grooved with non-drip edges   ▸ Supplied with plug and overflow pipe

Assembling Sink Table

	Sink Dimension(mm)	Dimension LxWxH(mm)	Ref.
Assembling 1-Sink Table	500 x 500 x 280	1500 x 600 x (850+100)	BV-77
	400 x 400 x 280	1200 x 600 x (850+100)	BV-76

Assembling 2-Sink Table

▸ Draining board: grooved with non-drip edges   ▸ Supplied with plug and overflow pipe

		600 Series Work Tables	700 Series Work Tables
	Dimension LxWxH(mm)	Ref.	Ref.
Assembling 2-Sink Table Sink Size: 450x450x300mm	1200 x 600/700 x (850+100)	BV6-120-2	BV7-120-2
	1500 x 600/700 x (850+100)	BV6-150-2	BV7-150-2
	1800 x 600/700 x (850+100)	BV6-180-2	BV7-180-2
	2100 x 600/700 x (850+100)	BV6-210-2	BV7-210-2

Assembling 3-Sink Table

▸ Draining board: grooved with non-drip edges   ▸ Supplied with plug and overflow pipe

	Sink Size(mm)	Dimension LxWxH(mm)	Ref.
Assembling 3-Sink Table	420 x 250 x 350	1050 x 610 x (900+200)	BV-76B1
	420 x 250 x 350	1300 x 610 x (900+200)	BV-76B2
	420 x 250 x 350	1500 x 610 x (900+200)	BV-76B3

	Sink Dimension(mm)	Dimension LxWxH(mm)	Ref.
Assembling 1-Sink Table	500 x 500 x 280	1500 x 700 x (850+100)	BV-76A1

	Sink Dimension(mm)	Dimension LxWxH(mm)	Ref.
Assembling 2-Sink Table	500 x 500 x 280	1800 x 700 x (850+100)	BV-76A2

	Sink Dimension(mm)	Dimension LxWxH(mm)	Ref.
Assembling 3-Sink Table	500 x 500 x 280	2000 x 700 x (850+100)	BV-76A3

Knee Operated Wash Basin

▸ SS201+SS304
▸ Thickness:1.0mm

	Sink Dimension(mm)	Dimension LxWxH(mm)	Ref.
without accessory	330x232x130	400x330x570	F-W
with accessories-only cold water	330x232x130	400x330x570	F-L
with accessories-warm and cold water adjusted	330x232x130	400x330x570	F-LR

▸ Sink: SS 304, 0.9mm thickness
▸ Lateral board: SS 201, 0.6mm thickness
▸ Accessories included

	Sink Dimension(mm)	Dimension LxWxH(mm)	Ref.
only cold water	350x350	400x400x225	Y-LR
warm and cold water adjusted	350x350	400x400x225	Y-L

Stainless Steel Cabinet

Dimension LxWxH(mm)		Ref.
Stainless Steel Cabinet	1800 x 800 x 850	**BV-43**

Dimension LxWxH(mm)		Ref.
Stainless Steel Cabinet	1800 x 750 x (850+100)	**BV-44**

Dimension LxWxH(mm)		Ref.
Stainless Steel Cabinet	1200 x 350 x 600	**BV-45**
	1500 x 350 x 600	**BV-46**
	1800 x 350 x 600	**BV-47**

▸ Draining board: grooved with non-drip edges   ▸ Supplied with plug and overflow pipe

Upright Cabinet

Dimension LxWxH(mm)		Ref.
Upright Cabinet	1500 x 700 x 850	**BV-50**
	1800 x 700 x 850	**BV-51**

Cabinet With Shelve

Dimension LxWxH(mm)		Ref.
Assembling 3-Sink Table	1500 x 700 x (850+1000)	**BV-52**
	1800 x 700 x (850+1000)	**BV-53**

Mobil cabinet with drawers

▸ Draining board: grooved with non-drip edges   ▸ Supplied with plug and overflow pipe

Dimension LxWxH(mm)		Ref.
Mobil cabinet with drawers	1160 x 540 x 1400	**BV-M1**

Mobil Bin Station

▸ Draining board: grooved with non-drip edges   ▸ Supplied with plug and overflow pipe

Dimension LxWxH(mm)		Ref.
Mobil Bin Station	1180 x 550 x 1260	**BV-M2**

▸ Draining board: grooved with non-drip edges	▸ Supplied with plug and overflow pipe

Upright Cabinet

	Dimension LxWxH(mm)	Ref.
Upright Cabinet	1200 x 600 x 1800	**BV-48**

Wall Shelve

▸ Draining board: grooved with non-drip edges	▸ Supplied with plug and overflow pipe

	Dimension LxWxH(mm)	Ref.	Ref.
Wall Shelve	1200 x 350 x 300	**BV-94**	**BV-94A**
	1500 x 350 x 300	**BV-95**	**BV-95A**
	1800 x 350 x 300	**BV-96**	**BV-96A**

Extraction Canopy

▸ Draining board: grooved with non-drip edges	▸ Supplied with plug and overflow pipe

	Dimension LxWxH(mm)	Ref.
English Smoke Hood	Length (Custom-made) x 1200x600	**BV-104**

Ultraviolet+ozone
double sterilization
not afraid of dead ends

Commercial UV Sterilizer Lamp
-Removable Disinfection Lamp

Features

- It is all fit for school,kindergarten,office,factory,restaurant,hospital,goverment department and home.
- 360°full direction UV sterilization.Purify environment (100% mite removal rate,99.99% sterilization rate),UV sterilization light can keep the germ far way and give the family healthy environment
  150m² effective space.
- 150m² effective space of full sterilization keeping the family safe and healthy.
- 60min time setting easy control,half hour everyday virus gone away.
  80cm length of light tube, 9000h service life.
- Full stainless steel protection,stainless steel structure and strong and durable.

Model	Voltage (V)	Power (W)	Net Weight (kg)	Dimensions (mm)
LR-UV-150M	220	150	3.75	242x242x932