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# GRACE KITCHEN EQUIPMENT



## PROFESSIONAL MANUFACTURING

Bakery Equipment  
Western Kitchen Equipment  
Stainless Steel Fabrication

## GUANGDONG GRACE KITCHEN EQUIPMENT

## PRODUCTION FACILITY



### Quality Management

\*CE certified  
\*3 Times QC before dispatch



### Production Technology

\*Advanced equipment  
\*Automatic production lines produce 400 ovens daily



### Workforce

\*Covering an area of 22000 square meters  
\*More than 300 workers

### Export Capability

\*20+Years export experience  
\*Over 30000 customers in 130+ countries

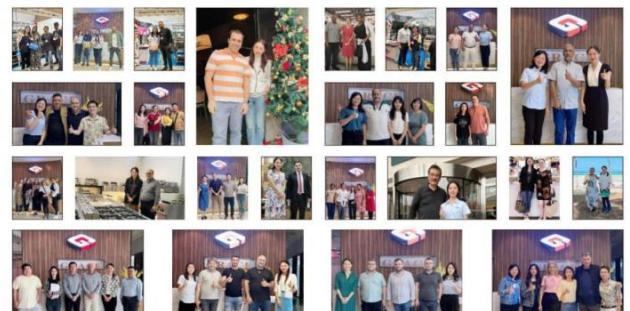


## COMPANY PROFILE

Grace Kitchen Equipment Co., Ltd. is a company that integrates industry and trade with more than 20 years experience. Our factory covers an area of over 22,000 square meters and with more than 300 workers. There are 3 main production lines in factory: bakery equipment line, cooking equipment line and refrigeration equipment line. Every product we manufacture is the result of many years R&D and market testing. With years of mature overseas sales experience, we have exported to over 130 countries worldwide and have more than 30000 partners. We are always committed to providing customers with one-stop solutions for professional kitchen and bakery equipment.

20 Years Experience      300+ Workers      130+ Countries  
22000m<sup>2</sup> Production Workshop      30000+ Transaction Customers

## OUR PARTNERS



## CAD & 3D SERVICE

We do provide complete CAD design kitchen solutions, no matter kitchen projects, hotels, restaurants, school and hospital canteens. Meanwhile with matured experience in knowing our customers' needs, we are taking advantages in offering one-stop solution for kitchen equipment and bakery equipment to our customers.



## CERTIFICATES& QUALIFICATIONS

Grace Kitchen Equipment Factory has been verified by world-leading inspection company **Intertek**

Grace Brand is the Top Ranking Gold Supplier for

Commercial Kitchen Equipment in the Middle East and South China.



## OUR WORLDWIDE DISTRIBUTORS



GRACE

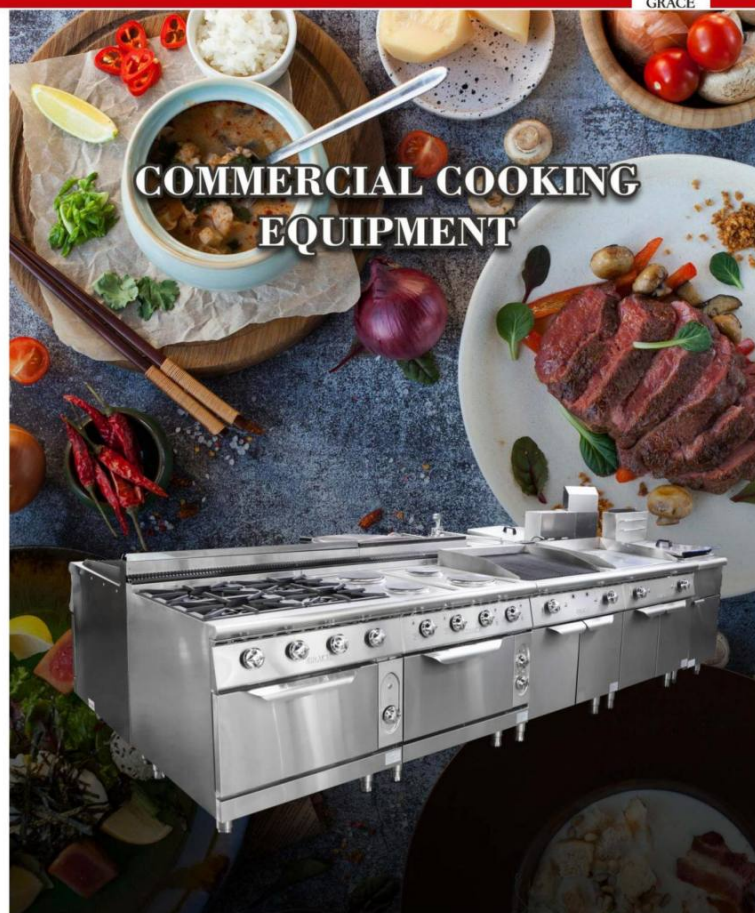
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GRACE

## COMMERCIAL COOKING EQUIPMENT





**Tabletop 4-Burner Gas Stove**

|                |                 |
|----------------|-----------------|
| Model          | GR-401          |
| Dimensions(mm) | 570*650*350+120 |
| HP(kW)         | 68240BTU        |
| N.W.(kg)       | 36              |



**Tabletop Gas Lava Rock Grill**

|                |                 |
|----------------|-----------------|
| Model          | GR-402          |
| Dimensions(mm) | 650*550*350+120 |
| HP(kW)         | 41500BTU        |
| N.W.(kg)       | 46              |



**Tabletop Double Tank Gas Fryer**

|                |                 |
|----------------|-----------------|
| Model          | GR-403 (R, 2)   |
| Dimensions(mm) | 600*850*350+120 |
| HP(kW)         | 34100BTU        |
| N.W.(kg)       | 29              |



**Tabletop Gas Griddle**

|                |                 |
|----------------|-----------------|
| Model          | GR-404          |
| Dimensions(mm) | 600*650*350+120 |
| HP(kW)         | 27300BTU        |
| N.W.(kg)       | 46              |



**Tabletop Gas Pasta Cooker**

|                |                 |
|----------------|-----------------|
| Model          | GR-405          |
| Dimensions(mm) | 610*650*350+120 |
| HP(kW)         | 34100BTU        |
| N.W.(kg)       | 25              |



**Gas Bain Marie**

|                |             |
|----------------|-------------|
| Model          | GR-406      |
| Dimensions(mm) | 700*650*360 |
| HP(kW)         | 119420BTU   |
| N.W.(kg)       | 46          |



**Gas 1 Tank Fryer(1-Basket)**

|                |             |
|----------------|-------------|
| Model          | GR-71A      |
| Dimensions(mm) | 310*660*550 |
| HP(kW)         | 20700BTU    |
| N.W.(kg)       | 14          |



**Gas 2 Tank Fryer(2-Basket)**

|                |             |
|----------------|-------------|
| Model          | GR-72A      |
| Dimensions(mm) | 610*660*550 |
| HP(kW)         | 41600BTU    |
| N.W.(kg)       | 27          |



**Gas 2 Tank Fryer(2-Basket)**

|                |             |
|----------------|-------------|
| Model          | GR-73A      |
| Dimensions(mm) | 550*660*550 |
| HP(kW)         | 34500BTU    |
| N.W.(kg)       | 25          |



**Gas Range 1 Burner**

|                |             |
|----------------|-------------|
| Model          | GR-1D       |
| Dimensions(mm) | 458*585*475 |
| HP(kW)         | 14          |
| N.W.(kg)       | 36          |



**Gas Range 2 Burner**

|                |             |
|----------------|-------------|
| Model          | GR-TGR-2    |
| Dimensions(mm) | 300*805*360 |
| HP(kW)         | 11          |
| N.W.(kg)       | 47          |



**Gas Range 4 Burner**

|                |             |
|----------------|-------------|
| Model          | GR-304      |
| Dimensions(mm) | 600*805*360 |
| HP(kW)         | 1           |
| N.W.(kg)       | 59          |



**Electric Lift Salamander**

|                |             |
|----------------|-------------|
| Model          | GR-450B     |
| Voltage        | 220V/50Hz   |
| Dimensions(mm) | 450*480*500 |
| Power(kW)      | 2.8         |
| N.W.(kg)       | 37          |



**Electric Lift Salamander**

|                |             |
|----------------|-------------|
| Model          | GR-600B     |
| Voltage        | 220V/50Hz   |
| Dimensions(mm) | 600*480*520 |
| Power(kW)      | 4           |
| N.W.(kg)       | 47          |



**Electric Lift Salamander**

|                |             |
|----------------|-------------|
| Model          | GR-800B     |
| Voltage        | 220V/50Hz   |
| Dimensions(mm) | 800*480*530 |
| Power(kW)      | 5.6         |
| N.W.(kg)       | 60          |



**Gas Range With Gas Oven**

|                |                      |
|----------------|----------------------|
| Model          | GR-961               |
| Dimensions(mm) | 1200*900*850+70      |
| HP(kW)         | 178,91U/hr           |
| N.W.(kg)       | 168                  |
| Gas Source     | LPG 2800Pa NG 2000Pa |



**Gas Range With Gas Oven**

|                |                      |
|----------------|----------------------|
| Model          | GR-901               |
| Dimensions(mm) | 800*900*850+70       |
| HP(kW)         | 131,77U/hr           |
| N.W.(kg)       | 130                  |
| Gas Source     | LPG 2800Pa NG 2000Pa |



**Electric Lava Rock Grill With Cabinet**

|                  |                |
|------------------|----------------|
| Model            | GR-D902        |
| Voltage          | 220V/50Hz      |
| Dimensions(mm)   | 800*900*850+70 |
| Power(kW)        | 10             |
| N.W.(kg)         | 110            |
| Thermostat Brand | EGO            |



**Electric Round Hot plate Cooker With Oven**

|                  |                |
|------------------|----------------|
| Model            | GR-94EO        |
| Voltage          | 380V/50Hz      |
| Dimensions(mm)   | 800*900*850+70 |
| Power(kW)        | 21             |
| N.W.(kg)         | 123            |
| Thermostat Brand | EGO            |



**Gas Lava Rock Grill With Cabinet**

|                |                      |
|----------------|----------------------|
| Model          | GR-902               |
| Dimensions(mm) | 800*900*850+70       |
| HP(kW)         | 125,81U/hr           |
| N.W.(kg)       | 128                  |
| Gas Source     | LPG 2800Pa NG 2000Pa |



**Gas Fryer With Cabinet**

|                |                      |
|----------------|----------------------|
| Model          | GR-903               |
| Dimensions(mm) | 800*900*850+70       |
| HP(kW)         | 125,81U/hr           |
| N.W.(kg)       | 126                  |
| Gas Source     | LPG 2800Pa NG 2000Pa |
| Capacity(L)    | 20-22L*2             |



**Electric Griddle With Cabinet**

|                  |                |
|------------------|----------------|
| Model            | GR-D904        |
| Voltage          | 380V/50Hz      |
| Dimensions(mm)   | 800*900*850+70 |
| Power(kW)        | 10             |
| N.W.(kg)         | 110            |
| Thermostat Brand | EGO            |



**Electric Fryer With Cabinet**

|                  |                |
|------------------|----------------|
| Model            | GR-D903        |
| Voltage          | 380V/50Hz      |
| Dimensions(mm)   | 800*900*850+70 |
| Power(kW)        | 24             |
| N.W.(kg)         | 76             |
| Capacity(L)      | 20-22L*2       |
| Thermostat Brand | EGO            |



**1/3 Grooved 213 Flat Gas Griddle**

|                |                      |
|----------------|----------------------|
| Model          | GR-904               |
| Dimensions(mm) | 800*900*850+70       |
| HP(kW)         | 105,81U/hr           |
| N.W.(kg)       | 148                  |
| Gas Source     | LPG 2800Pa NG 2000Pa |



**Gas Pasta Cooker With Cabinet**

|                |                      |
|----------------|----------------------|
| Model          | GR-906               |
| Dimensions(mm) | 800*900*850+70       |
| HP(kW)         | 57,81U/hr            |
| N.W.(kg)       | 106                  |
| Gas Source     | LPG 2800Pa NG 2000Pa |



**Electric Pasta Cooker With Cabinet**

|                  |                |
|------------------|----------------|
| Model            | GR-D908        |
| Voltage          | 220V/50Hz      |
| Dimensions(mm)   | 800*900*850+70 |
| Power(kW)        | 18             |
| N.W.(kg)         | 75             |
| Thermostat Brand | EGO            |



**Work Element With Cabinet**

|                |                |
|----------------|----------------|
| Model          | GR-T400        |
| Dimensions(mm) | 400*900*850+70 |
| N.W.(kg)       | 35             |



| Gas Tilting Braising pan |                      |
|--------------------------|----------------------|
| Model                    | GR-911               |
| Dimensions(mm)           | 800*900*850+70       |
| Capacity(L)              | 80                   |
| N.W.(kg)                 | 18.5                 |
| Gas Source               | LPG 2800Pa NG 2000Pa |



| Gas Soup Kettle |                      |
|-----------------|----------------------|
| Model           | GR-908               |
| Dimensions(mm)  | 800*900*850+70       |
| Capacity(L)     | 100                  |
| N.W.(kg)        | 130                  |
| Gas Source      | LPG 2800Pa NG 2000Pa |



| Electric Tilting Boiling Kettle |               |
|---------------------------------|---------------|
| Model                           | GR-E900T-100  |
| Voltage                         | 380V/50Hz     |
| Dimensions(mm)                  | 1050*850*1200 |
| Power(kW)                       | 15            |
| Capacity(L)                     | 100           |
| Temp.(°C)                       | 30-110        |
| Thermostat Brand                | EGO           |



| Electric Tilting Boiling Kettle |               |
|---------------------------------|---------------|
| Model                           | GR-E900T-150  |
| Voltage                         | 380V/50Hz     |
| Dimensions(mm)                  | 1100*850*1200 |
| Power(kW)                       | 15            |
| Capacity(L)                     | 150           |
| Temp.(°C)                       | 30-110        |
| Thermostat Brand                | EGO           |



| Electric Tilting Frying Pan |               |
|-----------------------------|---------------|
| Model                       | GR-911E       |
| Voltage                     | 380V/50Hz     |
| Dimensions(mm)              | 1040*800*1100 |
| Capacity(L)                 | 100           |
| Power(kW)                   | 12            |
| Capacity(L)                 | 80            |
| Temp.(°C)                   | 50-270        |
| Thermostat Brand            | EGO           |



| Electric Boiling Kettle Indirect Heating |                |
|------------------------------------------|----------------|
| Model                                    | GR-D908        |
| Voltage                                  | 380V/50Hz      |
| Dimensions(mm)                           | 800*900*850+70 |
| Capacity(L)                              | 100            |
| Power(kW)                                | 15             |
| Capacity(L)                              | 100            |
| Temp.(°C)                                | 30-110         |
| Thermostat Brand                         | EGO            |



| Gas Tilting Braising Pan |                      |
|--------------------------|----------------------|
| Model                    | GR-900TM-100         |
| Voltage                  | 380V/50Hz            |
| Dimensions(mm)           | 1280*950*950         |
| Capacity(L)              | 100                  |
| N.W.(kg)                 | 185                  |
| Gas Source               | LPG 2800Pa NG 2000Pa |
| Temp.(°C)                | 50-270               |



| Gas Tilting Braising Pan |                      |
|--------------------------|----------------------|
| Model                    | GR-1100TM-150        |
| Voltage                  | 380V/50Hz            |
| Dimensions(mm)           | 1400*1100*950        |
| Capacity(L)              | 150                  |
| N.W.(kg)                 | 210                  |
| Gas Source               | LPG 2800Pa NG 2000Pa |
| Temp.(°C)                | 50-270               |



| Gas Tilting Boiling Kettle |                      |
|----------------------------|----------------------|
| Model                      | GR-G900T-100         |
| Voltage                    | 380V/50Hz            |
| Dimensions(mm)             | 1040*800*1100        |
| Capacity(L)                | 100                  |
| N.W.(kg)                   | 110                  |
| Gas Source                 | LPG 2800Pa NG 2000Pa |
| Temp.(°C)                  | 30-110               |



| Gas Tilting Boiling Kettle |                      |
|----------------------------|----------------------|
| Model                      | GR-G900T-150         |
| Voltage                    | 380V/50Hz            |
| Dimensions(mm)             | 1140*800*1100        |
| Capacity(L)                | 150                  |
| N.W.(kg)                   | 120                  |
| Gas Source                 | LPG 2800Pa NG 2000Pa |
| Temp.(°C)                  | 30-110               |



| Electric Tilting Braising Pan |              |
|-------------------------------|--------------|
| Model                         | GR-100TFP    |
| Voltage                       | 380V/50Hz    |
| Dimensions(mm)                | 1280*950*950 |
| Power(kW)                     | 12           |
| Capacity(L)                   | 100          |
| Temp.(°C)                     | 50-270       |
| Thermostat Brand              | EGO          |



| Electric Tilting Braising Pan |               |
|-------------------------------|---------------|
| Model                         | GR-150TFP     |
| Voltage                       | 380V/50Hz     |
| Dimensions(mm)                | 1400*1100*950 |
| Power(kW)                     | 18            |
| Capacity(L)                   | 150           |
| Temp.(°C)                     | 50-270        |
| Thermostat Brand              | EGO           |



| Electric Counter Top Pressure Fryer |              |
|-------------------------------------|--------------|
| Model                               | GRKZ-16B     |
| Voltage                             | 220V/50Hz    |
| Dimensions(mm)                      | 380*470*1230 |
| Capacity(L)                         | 16           |
| Power(kW)                           | 3000         |
| Temp.(°C)                           | 200          |



| Electric Counter Top Pressure Fryer |              |
|-------------------------------------|--------------|
| Model                               | GRKZ-22      |
| Voltage                             | 220V/50Hz    |
| Dimensions(mm)                      | 527*470*1230 |
| Capacity(L)                         | 22           |
| Power(kW)                           | 3500         |
| Temp.(°C)                           | 200          |



| Electric Single Tank Open Fryer(With Oil Filter) |                |
|--------------------------------------------------|----------------|
| Model                                            | GR-OFE-321     |
| Voltage                                          | 380V/50Hz      |
| Dimensions(mm)                                   | 441*780*1180   |
| Power(kW)                                        | 14.2           |
| Capacity(L)                                      | 28             |
| Temp.(°C)                                        | Room temp.-200 |
| N.W.(kg)                                         | 128            |



| Electric Double Tank Open Fryer(With Oil Filter) |                |
|--------------------------------------------------|----------------|
| Model                                            | GR-OFE-322     |
| Voltage                                          | 380V/50Hz      |
| Dimensions(mm)                                   | 860*780*1180   |
| Power(kW)                                        | 27.7           |
| Capacity(L)                                      | 28*2           |
| Temp.(°C)                                        | Room temp.-200 |
| N.W.(kg)                                         | 185            |



| Electric Pressure Fryer(With Oil Filter) |              |
|------------------------------------------|--------------|
| Model                                    | GR-PFE-800   |
| Voltage                                  | 380V/50Hz    |
| Dimensions(mm)                           | 460*960*1230 |
| Capacity(L)                              | 24           |
| N.W.(kg)                                 | 13.5         |
| Power(kW)                                | 13.5         |
| Temp.(°C)                                | 50-200       |



| Gas Pressure Fryer(With Oil Filter) |              |
|-------------------------------------|--------------|
| Model                               | GR-PFG-800   |
| Voltage                             | 220V/50Hz    |
| Dimensions(mm)                      | 460*960*1230 |
| Capacity(L)                         | 25           |
| N.W.(kg)                            | 13.5         |
| Power(kW)                           | 13.5         |
| Temp.(°C)                           | 50-200       |



| Gas Single Tank Open Fryer(With Oil Filter) |                       |
|---------------------------------------------|-----------------------|
| Model                                       | GR-OFG-321            |
| Voltage                                     | 220V/50Hz             |
| Dimensions(mm)                              | 440*780*1130          |
| Capacity(L)                                 | 25                    |
| N.W.(kg)                                    | 20-190                |
| Temp.(°C)                                   | 20-190                |
| LPG Consumption 8.4kg/h                     | NG Consumption 21m3/h |



| Gas Double Tank Open Fryer(With Oil Filter) |                       |
|---------------------------------------------|-----------------------|
| Model                                       | GR-OFG-322            |
| Voltage                                     | 220V/50Hz             |
| Dimensions(mm)                              | 860*780*1130          |
| Capacity(L)                                 | 25*2                  |
| N.W.(kg)                                    | 20-190                |
| Temp.(°C)                                   | 20-190                |
| LPG Consumption 8.4kg/h                     | NG Consumption 21m3/h |



| Electric Pressure Fryer(With Oil Filter) |              |
|------------------------------------------|--------------|
| Model                                    | GR-PFE-500   |
| Voltage                                  | 380V/50Hz    |
| Dimensions(mm)                           | 460*960*1230 |
| Capacity(L)                              | 24           |
| N.W.(kg)                                 | 13.5         |
| Power(kW)                                | 13.5         |
| Temp.(°C)                                | 50-200       |



| Gas Pressure Fryer(With Oil Filter) |              |
|-------------------------------------|--------------|
| Model                               | GR-PFG-500   |
| Voltage                             | 220V/50Hz    |
| Dimensions(mm)                      | 460*960*1230 |
| Capacity(L)                         | 25           |
| N.W.(kg)                            | 13.5         |
| Power(kW)                           | 13.5         |
| Temp.(°C)                           | 50-200       |



| Electric Four Tank Open Fryer(With Oil Filter) |              |
|------------------------------------------------|--------------|
| Model                                          | GR-OFE-413   |
| Voltage                                        | 380V/50Hz    |
| Dimensions(mm)                                 | 860*780*1180 |
| Power(kW)                                      | 28           |
| Capacity(L)                                    | 13*4         |
| Temp.(°C)                                      | 20-190       |
| N.W.(kg)                                       | 241          |



| Electric Four Tank Open Fryer(With Oil Filter) |              |
|------------------------------------------------|--------------|
| Model                                          | GR-OFE-413L  |
| Voltage                                        | 380V/50Hz    |
| Dimensions(mm)                                 | 860*780*1180 |
| Power(kW)                                      | 28           |
| Capacity(L)                                    | 13*4         |
| Temp.(°C)                                      | 50-270       |
| N.W.(kg)                                       | 241          |

# COMBI OVEN



| Model No.                                  | GR-201B                | GR-101B                | GR-061B               |
|--------------------------------------------|------------------------|------------------------|-----------------------|
| Power Requirements                         | N380V AC/50Hz/3PH      | N380V AC/50Hz/3PH      | N380V AC/50Hz/3PH     |
| Capacity                                   | 20*11GN                | 10*11GN                | 6*11GN                |
| Capacity Of Meals                          | 400-500                | 150-250                | 50-150                |
| Shelf distance(mm)                         | 60                     | 70                     | 70                    |
| Total Power(W)                             | 32.8                   | 16.4                   | 9.4                   |
| Total Amps Required                        | 49                     | 25                     | 14                    |
| Rated current of air circuit breaker (A)   | 60                     | 40                     | 25                    |
| Menu programming (set)                     | unlimited              | unlimited              | unlimited             |
| Unlimited Steps Of Menu Programming(steps) | 15                     | 15                     | 15                    |
| Trolley(Pcs)                               | 1                      | 1                      | 1                     |
| Working temperature (°C)                   | 30-290                 | 30-290                 | 30-290                |
| External Dimension (mm)                    | (935*871)(795*90)*1800 | (935*871)(795*90)*1100 | (935*871)(795*90)*930 |
| Oven internal Size (W*H*mm)                | 609*1380               | 609*734                | 609*484               |
| Water Inlet(mm)                            | 3/4" to 1/2"           | 3/4" to 1/2"           | 3/4" to 1/2"          |
| Drain outlet (mm)                          | 38                     | 38                     | 38                    |
| Inlet water pressure (kg/cm²)              | 0.3-0.5MPa             | 0.3-0.5MPa             | 0.3-0.5MPa            |
| Weight(kg)                                 | 271                    | 132                    | 113                   |
| Packaged weight (kg)                       | 1030*930*1980          | 1030*980*1300          | 1030*980*1030         |
| Adjustable fan speed                       | 50-110%                | 50-110%                | 50-110%               |
| Humidity (Adjustable)                      | 10-100%                | 10-100%                | 10-100%               |



1. Android intelligent touch screen control system equipped with Wi-Fi, Bluetooth and USB data interface.
2. Intelligent layered cooking control that automatically compensates for each layer of time, temperature, humidity
3. World-class accurate temperature control, temperature difference  $\pm 1^{\circ}\text{C}$  (degree Celsius) control
4. Intelligent frequency conversion control: complete fan start-up and stop switching in 2 seconds
5. Temperature range: baking  $30 \leq 290^{\circ}\text{C}$ , steaming  $30 \leq 120^{\circ}\text{C}$ , steaming and baking mixed  $30 \leq 250^{\circ}\text{C}$ .
6. With 3 seconds of fast direct steam, no boiler, no need for scale removal, low fault, low energy consumption and other unique strong steam function!
7. The inlet center temperature probe with 4 measuring points, can withstand  $300^{\circ}\text{C}$ !
8. And it has three kinds of automatic cleaning mode can shut down automatically after night cleaning.
9. There is no upper limit on the number of menus (memory 3G), each menu is divided into 50 steps, automatic preheating, automatic heat preservation, rapid cooling, authority control, USB data access functions and so on, stainless steel for the shell.
- 316 stainless steel for the inner box, and 840 stainless steel for the heating elements imported from Japan the world famous brand, the appearance is designed by the French designer
10. Wind speed can be adjusted from 50% to 110%
11. Steam (humidity) can be adjusted from 10% to 100%
12. Temperature difference cooking, rapid moisture removal
13. Extra high pressure spray gun: open door water supply.
14. Operation low acousto-optic prompt
15. The following are the materials for the equipment: 304
16. The whole machine electrical accessories pure import, using



## TOUCH SCREEN "B" SERIES



**GR-201B**  
Combi Oven 20 GN

**GR-101B**  
Combi Oven 10 GN

**GR-061B**  
Combi Oven 6 GN



|                      |                 |
|----------------------|-----------------|
| <b>Fries Station</b> |                 |
| Model                | GR-DS-500       |
| Voltage/Power(W)     | 220V 50Hz/1250W |
| Temp.(°C)            | 75-85           |
| Dimensions(mm)       | 600*715*1500    |
| Material             | SS 304          |



|                             |                |
|-----------------------------|----------------|
| <b>Desktop Fries Warmer</b> |                |
| Model                       | GR-TSTZ-05     |
| Voltage/Power               | 220V 50Hz/360W |
| Temp.(°C)                   | 75-85          |
| Dimensions(mm)              | 560*600*670    |
| Material                    | SS 304         |



|                              |                            |
|------------------------------|----------------------------|
| <b>Heated Counter Warmer</b> |                            |
| Model                        | GR-HCW1500                 |
| Voltage/Power                | 380V/50Hz/4200             |
| Temp.(°C)                    | 65-75                      |
| Dimensions(mm)               | 1540*755*787*1540*1100*750 |
| Capacity                     | 600*400 Oven Tray*5        |



|                      |                 |
|----------------------|-----------------|
| <b>Fries Station</b> |                 |
| Model                | GR-DS-610       |
| Voltage/Power        | 220V 50Hz/1340W |
| Temp.(°C)            | 75-85           |
| Dimensions(mm)       | 610*750*1450    |
| Material             | SS 304          |



Efficient Operation



Hot And Crisp



Maintain Food Flavor

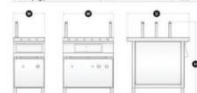


Make Food Look Delicious



- Feature**
- ① noodles, pasta, boiled meat, vegetables, potatoes, grains, etc.
  - ② Accurately adjust the boiling strength.
  - ③ Safety devices prevent heating up out of water.
  - ④ Programmable automatic lifting system.
  - ⑤ Simple operation.

|                                        |             |
|----------------------------------------|-------------|
| <b>Automatic Lifting Noodle Cooker</b> |             |
| Model                                  | GR-093      |
| Dimensions(mm)                         | 400*600*800 |
| Power(kW)                              | 6           |
| Capacity(L)                            | 12          |
| Temp.(°C)                              | 110         |
| N.W.(kg)                               | 45          |



| Vertical Holding Cabinet |                  | Vertical holding cabinet |                   | Vertical holding cabinet |                   |
|--------------------------|------------------|--------------------------|-------------------|--------------------------|-------------------|
| Model                    | GR-12HC615-1     | Model                    | GR-HC600-1        | Model                    | GR-HC900          |
| Voltage/Power            | 220V 50Hz/ 2000W | Voltage/Power            | 220V 50Hz/ 2000W  | Voltage/Power            | 220V 50Hz/ 2000W  |
| Temp.(°C)                | 70-80            | Temp.(°C)                | 70-90             | Temp.(°C)                | 70-90             |
| Dimensions(mm)           | 615*787*950      | Dimensions(mm)           | 600*787*1970      | Dimensions(mm)           | 900*600*1970      |
| Capacity                 | 1/11*65 GN Pan*8 | Capacity                 | 1/11*65 GN Pan*12 | Capacity                 | 1/11*65 GN Pan*24 |

|                             |             |
|-----------------------------|-------------|
| <b>Meat Slicing Machine</b> |             |
| Model                       | GR-VZJ-25M  |
| Voltage                     | 220V/50Hz   |
| Dimensions(mm)              | 883*462*948 |
| Power(kW)                   | 0.2         |
| Capacity(L)                 | 25          |

|                       |                 |
|-----------------------|-----------------|
| <b>Breading Table</b> |                 |
| Model                 | GR-BT5835       |
| Voltage               | 220V/50Hz       |
| Dimensions(mm)        | 835*815*870*500 |
| Power(kW)             | 0.4             |



**Large Wok Range**

|                |                          |
|----------------|--------------------------|
| Model          | GRP-CR-L-1               |
| Dimensions(mm) | 1200*1250*810-440        |
| Volt./Power    | 220V 50Hz/0.25kW         |
| N.W.(kg)       | 138                      |
| Wok Size(mm)   | Built-in $\pm$ 800mm wok |



**Large Wok Range**

|                |                          |
|----------------|--------------------------|
| Model          | GRP-CR-L-2               |
| Dimensions(mm) | 2200*1250*910-440        |
| Volt./Power    | 220V 50Hz/0.25kW*2       |
| N.W.(kg)       | 285                      |
| Wok Size(mm)   | Built-in $\pm$ 800mm wok |



**Electromagnetic Single Head Fried Stove**

|                |                          |                          |
|----------------|--------------------------|--------------------------|
| Model          | GR-XDL400                | GR-XDL500                |
| Dimensions(mm) | 800*800*(800+400)        | 850*950*(800+400)        |
| Volt.          | 380V                     | 380V                     |
| Power(kW)      | 12/15                    | 15/18                    |
| Wok Size(mm)   | Built-in $\pm$ 500mm wok | Built-in $\pm$ 600mm wok |



**Electromagnetic Single Head Small Fried Stove**

|                |                          |                          |                          |
|----------------|--------------------------|--------------------------|--------------------------|
| Model          | GR-XDL400-1              | GR-XDL400-1A             | GR-XDL500-1              |
| Dimensions(mm) | 1000*900*(800+400)       | 1050*1100*(800+400)      | 1200*1100*(800+400)      |
| Volt.          | 380V                     | 380V                     | 380V                     |
| Power(kW)      | 12/15                    | 12/15                    | 15/18                    |
| Wok Size(mm)   | Built-in $\pm$ 500mm wok | Built-in $\pm$ 500mm wok | Built-in $\pm$ 600mm wok |



**Cooking Range**

|                     |                   |
|---------------------|-------------------|
| Model               | GRP-CR-1          |
| Dimensions(mm)      | 1200*1250*810-440 |
| Volt./Power         | 220V 50Hz/0.25kW  |
| N.W.(kg)            | 138               |
| Mold Fire Brick(mm) | 67                |



**Cooking Range**

|                     |                    |
|---------------------|--------------------|
| Model               | GRP-CR-2           |
| Dimensions(mm)      | 2200*1250*910-440  |
| Volt./Power         | 220V 50Hz/0.25kW*2 |
| N.W.(kg)            | 228                |
| Mold Fire Brick(mm) | 350                |



**Electromagnetic Double Head Single Tail Fried Stove**

|                |                          |                          |                          |
|----------------|--------------------------|--------------------------|--------------------------|
| Model          | GR-XDL400-1              | GR-XDL400-1A             | GR-XDL500-1              |
| Dimensions(mm) | 1500*900*(800+400)       | 1600*1100*(800+400)      | 2000*1100*(800+400)      |
| Volt.          | 380V                     | 380V                     | 380V                     |
| Power(kW)      | 12*2/15*2                | 12*2/15*2                | 15*2/18*2                |
| Wok Size(mm)   | Built-in $\pm$ 500mm wok | Built-in $\pm$ 500mm wok | Built-in $\pm$ 600mm wok |



**Electromagnetic Double-Headed Two-Tailed Frying Stove**

|                |                          |                          |
|----------------|--------------------------|--------------------------|
| Model          | GR-XDL400-2              | GR-XDL500-2              |
| Dimensions(mm) | 2000*1100*(800+400)      | 2200*1200*(800+400)      |
| Volt.          | 380V                     | 380V                     |
| Power(kW)      | 12*2/15*2                | 15*2/18*2                |
| Wok Size(mm)   | Built-in $\pm$ 500mm wok | Built-in $\pm$ 600mm wok |



**Stock Pot Stove**

|                   |                      |
|-------------------|----------------------|
| Model             | GRP-SP-1             |
| Dimensions(mm)    | 600*160*500-200      |
| Burner Rating(kW) | 24                   |
| N.W.(kg)          | 67                   |
| Gas Source        | LPG 2800Pa NG 2000Pa |



**Stock Pot Stove**

|                   |                      |
|-------------------|----------------------|
| Model             | GRP-SP-2             |
| Dimensions(mm)    | 1200*160*500-200     |
| Burner Rating(kW) | 24*2                 |
| N.W.(kg)          | 138                  |
| Gas Source        | LPG 2800Pa NG 2000Pa |



**Electromagnetic Integrated Soup Furnace**

|                |                          |                          |                          |                          |
|----------------|--------------------------|--------------------------|--------------------------|--------------------------|
| Model          | GR-XDL700                | GR-XDL800                | GR-XDL900                | GR-XDL1000               |
| Dimensions(mm) | 900*1000*(800+400)       | 1000*1100*(800+400)      | 1100*1200*(800+400)      | 1200*1300*(800+400)      |
| Volt.          | 380V                     | 380V                     | 380V                     | 380V                     |
| Power(kW)      | 15/20/25                 | 20/25/30                 | 20/25/30                 | 25/30/35                 |
| Wok Size(mm)   | Built-in $\pm$ 660mm wok | Built-in $\pm$ 760mm wok | Built-in $\pm$ 860mm wok | Built-in $\pm$ 960mm wok |



**Chinese Cooking Range 1 Burner**

|                |                          |
|----------------|--------------------------|
| Model          | GR-BG-1011               |
| Dimensions(mm) | 1100*1000*1150           |
| Volt./Power    | 220V 50Hz/350W           |
| N.W.(kg)       | 189                      |
| Wok Size(mm)   | Built-in $\pm$ 500mm wok |



**Chinese Cooking Range (2 Burners 1 Warmer)**

|                |                          |
|----------------|--------------------------|
| Model          | GR-BG-1022               |
| Dimensions(mm) | 1600*1000*1150           |
| Volt./Power    | 220V 50Hz/550W           |
| N.W.(kg)       | 280                      |
| Wok Size(mm)   | Built-in $\pm$ 500mm wok |



**Chinese Cooking Range (2 Burners 2 Warmers)**

|                |                          |
|----------------|--------------------------|
| Model          | GR-BG-2022               |
| Dimensions(mm) | 2000*1000*1150           |
| Volt./Power    | 220V 50Hz/550W           |
| N.W.(kg)       | 320                      |
| Wok Size(mm)   | Built-in $\pm$ 500mm wok |



**Gas Seafood Steam Cabinet 3 Deck**

|                |              |               |               |
|----------------|--------------|---------------|---------------|
| Model          | GR-GJ3S      | GR-GJ3M       | GR-GJ3L       |
| Voltage        | 220V/50Hz    | 220V/50Hz     | 220V/50Hz     |
| Power          | 0.15kW       | 0.15kW        | 0.15kW        |
| Dimensions(mm) | 900*900*1830 | 1060*900*1830 | 1280*900*1830 |



**Intelligent luxury Gas Seafood Steam Cabinet 3 Deck**

|                |               |               |               |
|----------------|---------------|---------------|---------------|
| Model          | GR-GH3S       | GR-GH3M       | GR-GH3L       |
| Voltage        | 220V/50Hz     | 220V/50Hz     | 220V/50Hz     |
| Power          | 0.15kW        | 0.15kW        | 0.15kW        |
| Dimensions(mm) | 1000*900*1830 | 1120*900*1830 | 1320*900*1830 |



**Electric Seafood Steam Cabinet 3 Deck**

|                |              |               |               |
|----------------|--------------|---------------|---------------|
| Model          | GR-EJ3S      | GR-EJ3M       | GR-EJ3L       |
| Voltage        | 380V/50Hz    | 380V/50Hz     | 380V/50Hz     |
| Power          | 33kW         | 40kW          | 48kW          |
| Dimensions(mm) | 900*900*1830 | 1060*900*1830 | 1280*900*1830 |



**Intelligent luxury Electric Seafood Steam Cabinet 3 Deck**

|                |               |               |               |
|----------------|---------------|---------------|---------------|
| Model          | GR-EH3S       | GR-EH3M       | GR-EH3L       |
| Voltage        | 380V/50Hz     | 380V/50Hz     | 380V/50Hz     |
| Power          | 33kW          | 40kW          | 48kW          |
| Dimensions(mm) | 1000*900*1830 | 1120*900*1830 | 1320*900*1830 |



**Electric Rice Steamer**

|                |             |              |              |              |
|----------------|-------------|--------------|--------------|--------------|
| Model          | GR-J6       | GR-J8        | GR-J10       | GR-J12       |
| Dimensions(mm) | 710*645*990 | 710*645*1150 | 710*645*1310 | 710*645*1470 |
| Voltage        | 380V/50Hz   | 380V/50Hz    | 380V/50Hz    | 380V/50Hz    |
| Power          | 6kW         | 9kW          | 12kW         | 15kW         |
| Shelf          | 6 pan       | 8 pan        | 10 pan       | 12 pan       |



**Electric Rice Steamer**

|                |               |                |
|----------------|---------------|----------------|
| Model          | GR-J24        | GR-J48         |
| Dimensions(mm) | 1415*645*1470 | 1450*1045*1470 |
| Voltage        | 380V/50Hz     | 380V/50Hz      |
| Power          | 24kW          | 48kW           |
| Shelf          | 24 pan        | 48 pan         |



**Intelligent luxury Electric Rice Steamer**

|                |              |              |              |              |
|----------------|--------------|--------------|--------------|--------------|
| Model          | GR-PH6       | GR-PH8       | GR-PH10      | GR-PH12      |
| Dimensions(mm) | 710*645*1110 | 710*645*1270 | 710*645*1430 | 710*645*1590 |
| Voltage        | 380V/50Hz    | 380V/50Hz    | 380V/50Hz    | 380V/50Hz    |
| Power          | 6kW          | 8kW          | 12kW         | 15kW         |
| Shelf          | 6 pan        | 8 pan        | 10 pan       | 12 pan       |



**Intelligent luxury Electric Rice Steamer**

|                |               |                |
|----------------|---------------|----------------|
| Model          | GR-PH24       | GR-PH48        |
| Dimensions(mm) | 1415*645*1590 | 1450*1045*1590 |
| Voltage        | 380V/50Hz     | 380V/50Hz      |
| Power          | 24kW          | 48kW           |
| Shelf          | 24 pan        | 48 pan         |



**Gas Rice Steamer**

|                |              |              |              |              |
|----------------|--------------|--------------|--------------|--------------|
| Model          | GR-RX6       | GR-RX8       | GR-RX10      | GR-RX12      |
| Dimensions(mm) | 710*665*1185 | 710*665*1345 | 710*665*1505 | 710*665*1665 |
| Capacity       | 20-30kg      | 30-40kg      | 40-50kg      | 50-60kg      |
| Steam time     | 40           | 45           | 45           | 45           |
| Shelf          | 6 pan        | 8 pan        | 10 pan       | 12 pan       |



**Gas Rice Steamer**

|                |               |                |
|----------------|---------------|----------------|
| Model          | GR-RX24       | GR-RX48        |
| Dimensions(mm) | 1415*665*1665 | 1450*1065*1665 |
| Capacity       | 150-120kg     | 200-240kg      |
| Steam time     | 50            | 50             |
| Shelf          | 24 pan        | 48 pan         |



**Intelligent luxury Gas Rice Steamer**

|                |              |              |              |              |
|----------------|--------------|--------------|--------------|--------------|
| Model          | GR-ZRX6      | GR-ZRX8      | GR-ZRX10     | GR-ZRX12     |
| Dimensions(mm) | 710*665*1285 | 710*665*1445 | 710*665*1605 | 710*665*1765 |
| Capacity       | 20-30kg      | 30-40kg      | 40-50kg      | 50-60kg      |
| Steam time     | 50           | 50           | 50           | 50           |
| Shelf          | 6 pan        | 8 pan        | 10 pan       | 12 pan       |



**Intelligent luxury Gas Rice Steamer**

|                |               |                |
|----------------|---------------|----------------|
| Model          | GR-ZRX24      | GR-ZRX48       |
| Dimensions(mm) | 1415*665*1765 | 1450*1065*1765 |
| Capacity       | 150-120kg     | 200-240kg      |
| Steam time     | 50            | 50             |
| Shelf          | 24 pan        | 48 pan         |

## BAKERY EQUIPMENT

## Food Mixer



| Food Mixer        |             |
|-------------------|-------------|
| Model No.         | GR-B7       |
| Voltage           | 220V/50Hz   |
| Bowl Volume       | 7L          |
| Power             | 500W        |
| Mixing Speed      | 1350r/min   |
| Kneading Capacity | 1kg         |
| Dimensions(mm)    | 210*400*450 |



| Model No. | Bowl Volume | Voltage   | Power | Mixing Speed(r/min) | Kneading Capacity | Weight | Dimension      |
|-----------|-------------|-----------|-------|---------------------|-------------------|--------|----------------|
| GR-B10    | 10L         | 220V 50Hz | 370W  | 170/340 r/min       | 1kg               | 47kg   | 540*480*770mm  |
| GR-B20    | 20L         | 220V 50Hz | 1100W | 105/180/425 r/min   | 3kg               | 65kg   | 560*470*890mm  |
| GR-B30    | 30L         | 220V 50Hz | 1500W | 125/204/483 r/min   | 6kg               | 66kg   | 570*510*940mm  |
| GR-B40    | 40L         | 380V 50Hz | 2000W | 65/102/296 r/min    | 8kg               | 140kg  | 700*530*1170mm |
| GR-B50    | 50L         | 380V 50Hz | 2000W | 74/141/277 r/min    | 10kg              | 162kg  | 710*550*1290mm |



| Food Mixer        |                 | Food Mixer        |                 | Food Mixer        |                 | Food Mixer     |              |
|-------------------|-----------------|-------------------|-----------------|-------------------|-----------------|----------------|--------------|
| Model No.         | GR-B800-C       | Model No.         | GR-B800-B       | Model No.         | GR-B100B        | Model No.      | GR-B520W     |
| Bowl Volume       | 80L             | Bowl Volume       | 80L             | Bowl Volume       | 100L            | Bowl Volume    | 100L         |
| Power             | 380V/2.2kW      | Power             | 380V/4kW        | Power             | 380V/4kW        | Power          | 380V         |
| Mixing Speed      | 80/160/320r/min | Mixing Speed      | 75/141/277r/min | Mixing Speed      | 75/141/277r/min | Power          | 1.1kW        |
| Kneading Capacity | 12kg            | Kneading Capacity | 16kg            | Kneading Capacity | 22kg            | Dimensions(mm) | 680*600*1220 |
| Dimensions(mm)    | 700*660*1330    | Dimensions(mm)    | 950*750*1560    | Dimensions(mm)    | 960*790*1630    |                |              |

## Dough Mixer



| Model No. | Bowl Volume | Voltage   | Power | Mixing Speed(r/min) | Kneading Capacity | Weight | Dimensions(mm)  |
|-----------|-------------|-----------|-------|---------------------|-------------------|--------|-----------------|
| GR-10D    | 10L         | 220V 50Hz | 370W  | 170/340 r/min       | 1kg               | 47kg   | 540*480*770mm   |
| GR-20D    | 20L         | 220V 50Hz | 1100W | 220/120 r/min       | 8kg               | 90kg   | 730*400*880mm   |
| GR-30D    | 30L         | 220V 50Hz | 1500W | 220/120 r/min       | 12kg              | 88kg   | 800*440*910mm   |
| GR-40D    | 40L         | 220V 50Hz | 2200W | 220/120 r/min       | 16kg              | 110kg  | 850*480*910mm   |
| GR-60D    | 60L         | 380V 50Hz | 4000W | 250/125 r/min       | 25kg              | 290kg  | 1040*590*1230mm |



| Pizza Dough Roller   |             |
|----------------------|-------------|
| Model No.            | GR-APD30    |
| Voltage              | 220V        |
| Power                | 0.37kW      |
| Dough NW             | 50-500g     |
| Pizza Dimensions(mm) | 100-300mm   |
| Dimensions(mm)       | 530*550*720 |



| Pizza Dough Roller   |             |
|----------------------|-------------|
| Model No.            | GR-APD40    |
| Voltage              | 220V        |
| Power                | 0.37kW      |
| Dough NW             | 50-500g     |
| Pizza Dimensions(mm) | 100-400mm   |
| Dimensions(mm)       | 550*600*720 |



| Bread Slicer     |                 |
|------------------|-----------------|
| Model No.        | GR-HY-31(1.2mm) |
| Voltage          | 220V            |
| Power            | 0.37kW          |
| Slices Thickness | 12mm            |
| Blades Quantity  | 31 blades       |
| Dimensions(mm)   | 820*700*880     |



| Dough Mixer       |               |               |
|-------------------|---------------|---------------|
| Model No.         | GR-130D       | GR-200D       |
| Bowl Volume       | 130L          | 200L          |
| Power             | 380V/6kW      | 380V/11kW     |
| Mixing Speed      | 250/125r/min  | 250/125r/min  |
| Kneading Capacity | 50kg          | 100kg         |
| Dimensions(mm)    | 1200*700*1450 | 1330*850*1530 |

- Imported belt driving, efficient and durable.
- Double motors working, strong and power.
- With safety cover, stop running once cover opened.
- Non-slip mat, shockproof and waterproof.
- With overload protection, safe and efficient.
- National standard copper wire motor, stable and durable.
- Bowl with forward and reverse directions.



| Flipping Bucket Flour Mixer |                |                |
|-----------------------------|----------------|----------------|
| Model No.                   | GR-125A        | GR-150A        |
| Rated Voltage               | 380V           | 380V           |
| Rated Frequency             | 50Hz           | 50Hz           |
| Power                       | 9kW            | 13kW           |
| Flour Weight                | 50kg           | 75kg           |
| Dough Weight                | 80kg           | 120kg          |
| Bowl Speed                  | 15r/min        | 15r/min        |
| Mixing Speed                | 130/260r/min   | 130/260r/min   |
| Dimensions(mm)              | 1380*1470*1550 | 1600*1550*1620 |

D series tipping type dough mixer adopts belt drive, pure copper motor, strong and powerful, microcomputer control panel, simple and easy to operate, automatic filling and lowering with one button, using a lifting mechanism, filling and dumping dough, saving time and effort.

The safety shield is equipped with protective measures for opening the cover and powering off to prevent mis operation, safe and reliable.



**Heating technology**  
Electric resistance type, for infrared quartz tube, intelligent temperature control PID dynamic adjustment.

Gas type zero pressure proportional control system, proportional control makes control timely, with margin and safety. Three-segment adjustment, which is divided into left, middle and right sections to adjust the strength of the fire. The fire of each section is supplemented by fine adjustment, and the baking product has high uniformity and accuracy.

**Energy efficiency configuration**  
Temperature control PID dynamic adjustment, stepless frequency conversion system speed regulation.

Photoelectric switch status display, international industrial control brand electrical components.

Immersed temperature control instrument for setting the temperature, time, and real-time monitoring of operation status of each zone, setting and controlling the exhaust gas in each temperature zone, program pre-setting, and real-time display of temperature changes, etc.





| Electric ROTARY Convection Oven |                |
|---------------------------------|----------------|
| Model                           | GR-50X         |
| Voltage                         | 220V/380V/50Hz |
| Dimensions(mm)                  | 1000*1410*900  |
| Power(kW)                       | 9.5            |
| Trays Size                      | 40x60cmx5pcs   |

| Electric ROTARY Convection Oven |                |
|---------------------------------|----------------|
| Model                           | GR-100X        |
| Voltage                         | 380V/50Hz      |
| Dimensions(mm)                  | 1000*1410*1470 |
| Power(kW)                       | 21             |
| Trays Size                      | 40x60cmx10pcs  |

### Description & Specification :

1. Outside & Inside all in 1.5mm #201 stainless steel, front is 304s.s
2. Density up to 128kg/m<sup>3</sup> High quality ceramic fiber insulation material selected, ensures minimal heat loss in the oven.
3. Thickness : 80mm, top is 100mm.
4. With steam spraying system.
5. Circulating air adjustable design, through the forward and reverse of the motor.
6. High temperature resistant motor selected, with low noise and reliable quality.
7. Large size color LCD screen control board selected, operation more convenient and it can store 9 sets of baking formula data.



| Electric Convection Oven(Without Spray) |               |
|-----------------------------------------|---------------|
| Model                                   | GR-1A         |
| Voltage                                 | 220V/50Hz     |
| Dimensions(mm)                          | 590*595*570   |
| Power(kW)                               | 2.4           |
| Packing size                            | 680*650*660mm |
| G.W.                                    | 37.6kg        |

| Electric Convection Oven(Without Spray) |               |
|-----------------------------------------|---------------|
| Model                                   | GR-4A         |
| Voltage                                 | 220V/50Hz     |
| Dimensions(mm)                          | 590*595*570   |
| Power(kW)                               | 4.4           |
| Packing size                            | 680*650*660mm |
| G.W.                                    | 38.5kg        |



| Computer Board Control Electric Convection Oven |             |
|-------------------------------------------------|-------------|
| Model                                           | GR-D51-S    |
| Voltage                                         | 220V/50Hz   |
| Dimensions(mm)                                  | 630*400*930 |
| Power(kW)                                       | 3.5         |
| Capacity                                        | 80L/5 tray  |
| Inner size(mm)                                  | 490*350*380 |
| N.W.                                            | 50kg        |

| Computer Board Control Electric Convection Oven |             |
|-------------------------------------------------|-------------|
| Model                                           | GR-D61-S    |
| Voltage                                         | 220V/50Hz   |
| Dimensions(mm)                                  | 640*730*930 |
| Power(kW)                                       | 3.5         |
| Capacity                                        | 80L/5 tray  |
| Inner size(mm)                                  | 600*440*350 |
| N.W.                                            | 83kg        |

| Computer Board Control Electric Convection Oven |              |
|-------------------------------------------------|--------------|
| Model                                           | GR-D61-10    |
| Voltage                                         | 220V/50Hz    |
| Dimensions(mm)                                  | 630*940*935  |
| Power(kW)                                       | 7            |
| Capacity                                        | 178L/10 tray |
| Inner size(mm)                                  | 490*350*650  |
| N.W.                                            | 78kg         |



| Manual Dough Divider |              |
|----------------------|--------------|
| Model No.            | GR-36S       |
| Voltage              | 220V         |
| Dough Weight Range   | 30-140g      |
| Capacity             | 144pcs/min   |
| Divide quantity      | 36pcs/time   |
| Dimensions(mm)       | 630*480*1620 |



| Dough Divider      |              |
|--------------------|--------------|
| Model No.          | GR-36A       |
| Voltage            | 220V         |
| Power              | 0.75kW       |
| Dough Weight Range | 30-120g      |
| Divide quantity    | 36pcs/time   |
| Dimensions(mm)     | 550*430*1200 |



| Automatic Hydraulic Divider |              |
|-----------------------------|--------------|
| Model No.                   | GR-20        |
| Voltage                     | 380V         |
| Power                       | 1kW          |
| Dough Weight Range          | 100-800g     |
| Divide quantity             | 20pcs/time   |
| Dimensions(mm)              | 610*810*1110 |



| Semi-Automatic Divider&Rounder |              |              |              |
|--------------------------------|--------------|--------------|--------------|
| Model No.                      | GR-24        | GR-30        | GR-36        |
| Voltage                        | 220V         | 220V         | 220V         |
| Power                          | 0.75kW       | 0.75kW       | 0.75kW       |
| Dough Weight Range             | 40-120g      | 30-100g      | 20-70g       |
| Dimensions(mm)                 | 740*570*2100 | 740*570*2100 | 740*570*2100 |
| N.W.                           | 330kg        | 330kg        | 340kg        |

- Characteristic:**
- Manual cutting, automatic rolling, only takes 10-13 seconds per operation, simple and convenient.
  - Humanized design, cutting and rolling completed in one step.
  - More efficient, takes about 12-18 to divide and round the dough. The dough are divided equally, non-sticky, rounded perfectly.
  - Assembled from Taiwanese materials, with extremely low failure rate.



| Full-Automatic Divider&Rounder |              |              |              |
|--------------------------------|--------------|--------------|--------------|
| Model No.                      | GR-16G       | GR-30G       | GR-36G       |
| Rated Voltage                  | 380V         | 380V         | 380V         |
| Rated Frequency                | 50Hz         | 50Hz         | 50Hz         |
| Power                          | 1.5kW        | 1.5kW        | 1.5kW        |
| Dough Weight Range             | 80-180g      | 30-100g      | 20-70g       |
| Dimensions(mm)                 | 640*580*1500 | 640*580*1500 | 640*580*1500 |
| N.W.                           | 400kg        | 400kg        | 400kg        |
| Packing Size                   | 800*720*1670 | 800*720*1670 | 800*720*1670 |

- Characteristic:**
- Fully automatic design, easy to operate. Divided dough weight range: 30-100g; dividing and rounding dough are finished at one time no need of manual operation.
  - More efficient, takes about 12-18 to divide and round the dough. The dough are divided equally, non-sticky, rounded perfectly.
  - Assembled with full stainless steel knives, attach with food grade dough rounding plate, meet with hygiene requirements, easy to clean.



| Tabletop Dough Sheeter |              |              |              |
|------------------------|--------------|--------------|--------------|
| Model No.              | GR-380B      | GR-450B      | GR-420B      |
| Voltage                | 220V         | 220V         | 220V         |
| Power                  | 0.55kW       | 0.55kW       | 0.55kW       |
| Rolling capacity       | 3kg          | 4kg          | 5kg          |
| Thickness range        | 0.5-38mm     | 0.5-38mm     | 0.5-38mm     |
| Conveyor table         | 360*1700mm   | 430*1700mm   | 500*1650mm   |
| Dimensions(mm)         | 1775*730*640 | 1775*810*640 | 2230*880*640 |
| N.W.                   | 100/130kg    | 120/150kg    | 160/190kg    |

- Characteristic:**
- Special design, the thinnest can be evenly rolled to 1mm.
  - The unique sprocket drive is used to replace the traditional gear drive, which has low noise, is not easy to wear and prolongs the service life.
  - The roller is treated by special process, and it is not easy to be scratched.
  - The power-off type stainless steel safety cover makes the operation more safe and convenient.
  - Foot switch and roller cover can be assembled according to customer requirements, and the body can also be made of stainless steel.



| Toast Moulder      |               |
|--------------------|---------------|
| Model No.          | GR-380        |
| Rated Voltage      | 220V/380V     |
| Rated Frequency    | 50Hz          |
| Power              | 0.75kW        |
| Dough Weight Range | 50-400g       |
| Capacity           | 24pcs/min     |
| Dimensions(mm)     | 1300*665*1175 |
| Packing Size(mm)   | 1480*720*1220 |
| N.W.               | 218kg         |

- Characteristic:**
- Toast moulder is applicable for the degassing and shape repairing of bread such as toast, hotdog and French roll.
  - Operating is simply switching "On-Off" push button with only one person.
  - Unique design, lower noise, not easy to tear and wear, enhance the service life of machine.
  - Special material of pressure rollers which prevents sticking and difficult to scratch and damage.
  - High work speed, exhaust sufficiently, it can get the most length of the dough without bubble.



| Floor Type Dough Sheeter |               |               |               |
|--------------------------|---------------|---------------|---------------|
| Model No.                | GR-380C       | GR-450C       | GR-520C       |
| Voltage                  | 220V          | 220V          | 220V          |
| Power                    | 0.55kW        | 0.55kW        | 0.55kW        |
| Rolling capacity         | 3kg           | 4kg           | 5kg           |
| Thickness range          | 0.5-24mm      | 0.5-38mm      | 0.5-38mm      |
| Conveyor table           | 360*1700mm    | 430*1700mm    | 500*1650mm    |
| Dimensions(mm)           | 1775*730*1050 | 1775*810*1060 | 2230*880*1050 |
| N.W.                     | 170/190kg     | 180/220kg     | 190/230kg     |

- Characteristic:**
- Special design, the thinnest can be evenly rolled to 1mm.
  - The unique sprocket drive is used to replace the traditional gear drive, which has low noise, is not easy to wear and prolongs the service life.
  - The roller is treated by special process, and it is not easy to be scratched.
  - The power-off type stainless steel safety cover makes the operation more safe and convenient.
  - Foot switch and roller cover can be assembled according to customer requirements, and the body can also be made of stainless steel.



| Baguette Moulder   |               |
|--------------------|---------------|
| Model No.          | GR-750        |
| Rated Voltage      | 220V/380V     |
| Rated Frequency    | 50Hz          |
| Power              | 0.75kW        |
| Dough Weight Range | 20-1200g      |
| Capacity           | 18pcs/min     |
| Dimensions(mm)     | 1000*970*1580 |
| Packing Size(mm)   | 1100*930*1660 |
| N.W.               | 300kg         |

- Characteristic:**
- Baguette moulder is the special design for making French bread, which can roll press, roll up and rub, can shape dough into sticks. It is also applied to shape toast and others.
  - France imported Schneider appliance, long service life, quality assurance.
  - Imported French pure wood belt, dust free and not shed hair.
  - The scale handle can be adjusted visually to adjust the thickness and length of the face
  - With the inter protection device, safe and reliable.



Proofer With Spray

|                |                  |                  |
|----------------|------------------|------------------|
| Model          | GR-13D           | GR-16D           |
| Volt./Power    | 220V/2.8kW       | 220V/2.8kW       |
| Capacity       | 13 Trays         | 16 Trays         |
| Temperature    | room temp. -60°C | room temp. -60°C |
| Dimensions(mm) | 550*800*1760     | 550*800*2050     |



Proofer With Spray

|                |                  |                  |
|----------------|------------------|------------------|
| Model          | GR-26D           | GR-32D           |
| Volt./Power    | 220V/2.8kW       | 220V/2.8kW       |
| Capacity       | 26 Trays         | 32 Trays         |
| Temperature    | room temp. -60°C | room temp. -60°C |
| Dimensions(mm) | 1100*800*1765    | 1100*800*2050    |



Convection Oven With Undershelf

|                |                   |
|----------------|-------------------|
| Model          | GR-GHJ            |
| Volt./Power    | 220V/0.25kW       |
| Inner Size     | 400*610*500mm     |
| Temperature    | room temp. -400°C |
| Dimensions(mm) | 800*1400*1385     |



Convection Oven With Undershelf

|                |                   |
|----------------|-------------------|
| Model          | GR-SDHJ           |
| Volt./Power    | 380V/7.5kW        |
| Inner Size     | 420*610*600mm     |
| Temperature    | room temp. -450°C |
| Dimensions(mm) | 900*1120*1365     |



Refrigeration Retard Proofer

|                |               |
|----------------|---------------|
| Model          | GR-18LC       |
| Volt./Power    | 220V/1.8kW    |
| Capacity       | 18 Trays      |
| Temperature    | -5-60°C       |
| Dimensions(mm) | 600*1015*2110 |



Refrigeration Retard Proofer

|                |               |
|----------------|---------------|
| Model          | GR-36LC-2     |
| Volt./Power    | 220V/2.2kW    |
| Capacity       | 36 Trays      |
| Temperature    | -5-60°C       |
| Dimensions(mm) | 800*1220*2110 |



Hot-Air Convection Oven

|                |                   |
|----------------|-------------------|
| Model          | GR-IQ             |
| Volt./Power    | 220V/0.25kW       |
| Inner Size     | 420*610*920mm     |
| Temperature    | room temp. -400°C |
| Dimensions(mm) | 900*1400*1280     |



Hot-Air Convection Oven

|                |                   |
|----------------|-------------------|
| Model          | GR-SD             |
| Volt./Power    | 380V/15kW         |
| Inner Size     | 420*610*920mm     |
| Temperature    | room temp. -400°C |
| Dimensions(mm) | 900*1120*1285     |



Freezing Retard Proofer

|                |               |
|----------------|---------------|
| Model          | GR-18LD       |
| Volt./Power    | 220V/1.8kW    |
| Capacity       | 18 Trays      |
| Temperature    | -15-60°C      |
| Dimensions(mm) | 600*1015*2110 |



Freezing Retard Proofer

|                |               |
|----------------|---------------|
| Model          | GR-36LD       |
| Volt./Power    | 220V/2.2kW    |
| Capacity       | 36 Trays      |
| Temperature    | -15-60°C      |
| Dimensions(mm) | 800*1220*2110 |



Hot-Air Convection Oven

|                |                   |
|----------------|-------------------|
| Model          | GR-10QH           |
| Volt./Power    | 220V/0.25kW       |
| Inner Size     | 420*610*1150mm    |
| Temperature    | room temp. -400°C |
| Dimensions(mm) | 900*1400*1520     |



Hot-Air Convection Oven

|                |                   |
|----------------|-------------------|
| Model          | GR-10DH           |
| Volt./Power    | 380V/15kW         |
| Inner Size     | 420*610*1150mm    |
| Temperature    | room temp. -400°C |
| Dimensions(mm) | 900*1120*1510     |



1 Deck 2 Trays Gas Oven

|                |                   |
|----------------|-------------------|
| Model          | GR-10Q            |
| Volt./Power    | 220V/0.2kW        |
| Inner Size(mm) | 890*590*220       |
| Temperature    | room temp. -400°C |
| Dimensions(mm) | 1340*890*970      |



2 Decks 4 Trays Gas Oven

|                |                   |
|----------------|-------------------|
| Model          | GR-20AQ           |
| Volt./Power    | 220V/0.2kW        |
| Inner Size(mm) | 890*590*220       |
| Temperature    | room temp. -400°C |
| Dimensions(mm) | 1340*890*1330     |



1 Deck 2 Trays Electric Oven

|                |                   |
|----------------|-------------------|
| Model          | GR-10QD           |
| Volt./Power    | 380V/0.2kW        |
| Inner Size(mm) | 870*630*220       |
| Temperature    | room temp. -400°C |
| Dimensions(mm) | 1220*800*580      |



2 Decks 4 Trays Electric Oven

|                |                   |
|----------------|-------------------|
| Model          | GR-20AD           |
| Volt./Power    | 380V/13.2kW       |
| Inner Size(mm) | 870*630*220       |
| Temperature    | room temp. -400°C |
| Dimensions(mm) | 1220*800*1250     |



3 Decks 6 Trays Gas Oven

|                |                   |
|----------------|-------------------|
| Model          | GR-30GQ           |
| Volt./Power    | 220V/0.2kW        |
| Inner Size(mm) | 890*590*220       |
| Temperature    | room temp. -400°C |
| Dimensions(mm) | 1340*890*1850     |



3 Decks 6 Trays Gas Oven

|                |                   |
|----------------|-------------------|
| Model          | GR-30AQ           |
| Volt./Power    | 220V/0.2kW        |
| Inner Size(mm) | 1290*650*220      |
| Temperature    | room temp. -400°C |
| Dimensions(mm) | 1760*890*1843     |



3 Decks 6 Trays Electric Oven

|                |                   |
|----------------|-------------------|
| Model          | GR-30QD           |
| Volt./Power    | 380V/19.8kW       |
| Inner Size(mm) | 870*630*220       |
| Temperature    | room temp. -400°C |
| Dimensions(mm) | 1220*800*1640     |



3 Decks 6 Trays Electric Oven

|                |                   |
|----------------|-------------------|
| Model          | GR-30AD           |
| Volt./Power    | 380V/24kW         |
| Inner Size(mm) | 1270*630*220      |
| Temperature    | room temp. -400°C |
| Dimensions(mm) | 1640*805*1645     |



3 Decks 12 Trays Gas Oven

|                |                   |
|----------------|-------------------|
| Model          | GR-312G           |
| Volt./Power    | 220V/0.2kW        |
| Inner Size(mm) | 1730*675*220      |
| Temperature    | room temp. -400°C |
| Dimensions(mm) | 2180*890*1763     |

- STANDARD CONFIGURATION**
- Heat dissipation system
  - High precision sealing probe
  - Balanced heating tube
  - High temperature explosion-proof lamp
  - Anti slip silicone foot pad/anti pulley with brake
  - Up and down 6 infrared heating tubes
- OPTIONAL**
- Stone

- STANDARD CONFIGURATION**
- MDK igniter pulse ignition
  - Ceramic insulated sensing needle
  - Non slip silicone foot pad
  - Dual solenoid valve protection
  - Combustion tubes and heat exchangers
  - High temperature explosion-proof lamp
  - Flame monitoring system
- OPTIONAL**
- Stone



3 Decks 12 Trays Electric Oven

|                |                   |
|----------------|-------------------|
| Model          | GR-312D           |
| Volt./Power    | 380V/24kW         |
| Inner Size(mm) | 1670*630*220      |
| Temperature    | room temp. -400°C |
| Dimensions(mm) | 2020*800*1640     |





| Deck Gas Oven  |                    |                    |
|----------------|--------------------|--------------------|
| Model          | GR-306GS           | GR-309GS           |
| Volt/Power     | 220V/0.3kW         | 220V/0.3kW         |
| Inner Size(mm) | 860*600*230        | 1360*600*230       |
| Temperature    | room temp. ~300 °C | room temp. ~300 °C |
| Dimensions(mm) | 1300*1140*2080     | 1700*1140*2080     |
| Capacity       | 6 Trays            | 9 Trays            |

## STANDARD CONFIGURATION

- The body is made of 1.2mm thick stainless steel, and the furnace is made of 1.5mm aluminum-plated plate with heat transfer block characteristics;
- There are 50 groups of program data storage functions;
- Intelligent lighting control time;
- Five-stage segmented automatic temperature control;
- Manual, automatic mode conversion;
- USB picture input, parameter design function;
- Make an appointment to turn on and off operation function;
- PID control heating mode;
- Intelligent alarm reminder function;
- High frequency igniter, combustion pipe adopts seamless control, double gas pressure regulator, flameout automatically closes the intake valve and real-time alarm.
- Lighting by the international brand Philip, life up to 6000 hours.

OPTIONAL

- Stone
- Steam



| Deck Electric Oven |                    |                    |
|--------------------|--------------------|--------------------|
| Model              | GR-306ESD          | GR-309ESD          |
| Volt/Power         | 380V/16.85kW       | 380V/22.85kW       |
| Inner Size(mm)     | 840*750*230        | 1340*750*230       |
| Temperature        | room temp. ~300 °C | room temp. ~300 °C |
| Dimensions(mm)     | 1300*1190*2080     | 1700*1190*2080     |
| Capacity           | 6 Trays+8Trays     | 9 Trays+8Trays     |

## STANDARD CONFIGURATION

- 50 sets of program data storage function;
- Intelligent lighting lamp control time;
- Five-stage segmented temperature control automatic control;
- Manual and automatic mode conversion;
- USB picture input, parameter design function;
- Scheduled start and stop operation function;
- PID control heating method;
- Intelligent alarm reminder function;
- Silicon controlled rectifier (SCR) control heating, stable temperature control and constant temperature performance, preventing rapid heating from causing overheating.
- The body is made of 1.2mm thick stainless steel, and the furnace is made of 1.5mm aluminum-coated plate with thermal block properties;
- The whole-glass door is made of heat-reflective glass, providing better insulation.
- Uses highly stable American brand heating elements, with high-temperature Teflon seal and wave-shaped temperature compensation at both ends for more even heating;
- The upper and lower heating elements can be controlled independently for each layer;
- Can accommodate a 600\*400 baking tray;
- Lighting by the international brand Philip, life up to 6000 hours.

OPTIONAL

- Stone
- Steam



## 3 Deck 4 Tray Electric Oven with Connection Oven

| Model                             | GR-4HS-204ESM        |
|-----------------------------------|----------------------|
| Volt/Power                        | 380V/16.85kW+5.5kW/2 |
| Inner Size Of Connection Oven(mm) | 420*750*230          |
| Inner Size Of Deck Oven(mm)       | 840*750*230          |
| Temperature                       | room temp. ~300 °C   |
| Dimensions(mm)                    | 1300*1190*2080       |

## STANDARD CONFIGURATION

- There are 50 groups of program data storage functions;
- Intelligent lighting control time;
- Five-stage segmented automatic temperature control;
- Manual, automatic mode conversion;
- USB picture input, parameter design function;
- Make an appointment to turn on and off operation function;
- PID control heating mode;
- Intelligent alarm reminder function;
- Thyristor control heating, temperature control, constant temperature performance is stable, prevent heating too fast to produce temperature shock;
- The body is made of 1.2mm thick stainless steel, and the furnace is made of 1.5mm aluminum-plated plate with heat transfer block characteristics;
- All tempered heat reflection glass visual door, better insulation effect;
- The use of excellent stability of the American brand heating pipe, high winter fluoron seal, wave temperature difference compensation at both ends, more uniform heating;
- Split type each layer can be independently controlled, upper and lower heating separate control;
- 600\*400 baking pan.
- Lighting by the international brand Philip, life of 6000 hours.

OPTIONAL

- Stone
- Steam



## 2 Deck 4 Tray Electric Oven with Proofing

| Model                       | GR-204ESM+10P            |
|-----------------------------|--------------------------|
| Volt/Power                  | 380V/5.5kW+2*220V/0.65kW |
| Inner Size Of Proofer(mm)   | 1000*650*360             |
| Inner Size Of Deck Oven(mm) | 840*750*230              |
| Temperature                 | room temp. ~300 °C       |
| Dimensions(mm)              | 1300*1190*2080           |

## STANDARD CONFIGURATION

- There are 50 groups of program data storage functions;
- Intelligent lighting control time;
- Five-stage segmented automatic temperature control;
- Manual, automatic mode conversion;
- USB picture input, parameter design function;
- Make an appointment to turn on and off operation function;
- PID control heating mode;
- Intelligent alarm reminder function;
- Thyristor control heating, temperature control, constant temperature performance is stable, prevent heating too fast to produce temperature shock;
- The body is made of 1.2mm thick stainless steel, and the furnace is made of 1.5mm aluminum-plated plate with heat transfer block characteristics;
- All tempered heat reflection glass visual door, better insulation effect;
- The use of excellent stability of the American brand heating pipe, high winter fluoron seal, wave temperature difference compensation at both ends, more uniform heating;
- Split type each layer can be independently controlled, upper and lower heating separate control;
- 600\*400 baking pan.
- Lighting by the international brand Philip, life of 6000 hours.

OPTIONAL

- Stone
- Steam



## FAST LOADING

When the door handle is lifted, the rotary platform automatically rotates and stops to the unloading point. The ramp at the entrance and exit is convenient for trolley access

## SATURATED STEAM SYSTEM

The large-flow steam system [optional] can rapidly generate pressure steam, which is evenly distributed in the oven. The system has a short recovery time, low energy consumption and low water consumption.

## CONTROLLABLE WIND SPEED

When the door handle is lifted, the rotary platform automatically rotates and stops to the unloading point. The ramp at the entrance and exit is convenient for trolley access

## CONTROLLABLE ROTATION SPEED

Gradually increase/decrease the rotation to reduce the displacement of baking products due to collision and vibration.

## REDUCE ENERGY CONSUMPTION

High density insulation materials make full use of heat, reduce heat loss, and have a large production capacity.

## STABLE &amp; TORSION RESISTANT ROTATING PLATFORM

High bearing capacity

## BASIC CONTROL PANEL

- Manual program control
- Controllable time and temperature
- PID regulation algorithm, no overshoot, with self-tuning (AT) function
- Digital calibration system, supporting a variety of thermocouple/thermal resistance specifications, with a resolution of 0.01°C.

## EQUIPMENT MATERIAL

- The surrounding surface and furnace are made of stainless steel and aluminum-plated plate respectively.



## ELECTRICITY

|                | GR-D16         | GR-D32         | GR-D64         |
|----------------|----------------|----------------|----------------|
| Capacity       | 16 trays       | 32 trays       | 64 trays       |
| Voltage(V)     | 380            | 380            | 380            |
| Power(kW)      | 36+3           | 48+3           | 98+3           |
| Dimensions(mm) | 1300*2100*2250 | 2000*2100*2250 | 2600*2350*2300 |

## GAS

|                | GR-R16         | GR-R32         | GR-R64         |
|----------------|----------------|----------------|----------------|
| Capacity       | 16 trays       | 32 trays       | 64 trays       |
| Voltage(V)     | 380            | 380            | 380            |
| Power(kW)      | 3              | 3              | 3              |
| Dimensions(mm) | 1300*2100*2250 | 2000*2100*2250 | 2600*2350*2300 |

## DIESEL

|                | GR-C16         | GR-C32         | GR-C64         |
|----------------|----------------|----------------|----------------|
| Capacity       | 16 trays       | 32 trays       | 64 trays       |
| Voltage(V)     | 380            | 380            | 380            |
| Power(kW)      | 3              | 3              | 3              |
| Dimensions(mm) | 1300*2100*2250 | 2000*2100*2250 | 2600*2350*2300 |



**Gas Convection Conveyor Pizza Oven**

|                |                  |
|----------------|------------------|
| Model          | GR-GP-15H        |
| Volt./Power    | 220V/0.35kW      |
| Work Area(mm)  | 600*400          |
| Temperature    | room temp.~400°C |
| Dimensions(mm) | 1170*918*450     |



**Gas Convection Conveyor Pizza Oven**

|                |                  |
|----------------|------------------|
| Model          | GR-GP-20H        |
| Volt./Power    | 220V/0.35kW      |
| Work Area(mm)  | 700*530          |
| Temperature    | room temp.~400°C |
| Dimensions(mm) | 1390*1050*490    |



**Electric Convection Conveyor Pizza Oven**

|                |                  |
|----------------|------------------|
| Model          | GR-EP-15H        |
| Volt./Power    | 380V/1.5kW       |
| Work Area(mm)  | 550*400          |
| Temperature    | room temp.~400°C |
| Dimensions(mm) | 1120*900*450     |



**Electric Convection Conveyor Pizza Oven**

|                |                  |
|----------------|------------------|
| Model          | GR-EP-20H        |
| Volt./Power    | 380V/1.5kW       |
| Work Area(mm)  | 650*530          |
| Temperature    | room temp.~400°C |
| Dimensions(mm) | 1340*1030*470    |



**Gas Convection Conveyor Pizza Oven**

|                |                  |
|----------------|------------------|
| Model          | GR-GP-24H        |
| Volt./Power    | 220V/0.35kW      |
| Work Area(mm)  | 770*545          |
| Temperature    | room temp.~400°C |
| Dimensions(mm) | 1580*1150*535    |



**Gas Convection Conveyor Pizza Oven**

|                |                  |
|----------------|------------------|
| Model          | GR-GP-32H        |
| Volt./Power    | 220V/0.35kW      |
| Work Area(mm)  | 1010*845         |
| Temperature    | room temp.~400°C |
| Dimensions(mm) | 1924*1430*560    |



**Electric Convection Conveyor Pizza Oven**

|                |                  |
|----------------|------------------|
| Model          | GR-EP-24H        |
| Volt./Power    | 380V/1.5kW       |
| Work Area(mm)  | 770*545          |
| Temperature    | room temp.~400°C |
| Dimensions(mm) | 1580*1150*535    |



**Electric Convection Conveyor Pizza Oven**

|                |                  |
|----------------|------------------|
| Model          | GR-EP-32H        |
| Volt./Power    | 380V/2.4kW       |
| Work Area(mm)  | 1010*845         |
| Temperature    | room temp.~400°C |
| Dimensions(mm) | 1924*1730*720    |



**Gas Tandem Oven**

|                  |                |
|------------------|----------------|
| Model            | GR-PE1100-L    |
| Volt./Power      | /              |
| Chamber Size(mm) | 560*560        |
| Temperature      | /              |
| Dimensions(mm)   | 1150*1150*1900 |



**Gas Tandem Oven**

|                  |             |
|------------------|-------------|
| Model            | GR-TAN600-S |
| Volt./Power      | /           |
| Chamber Size(mm) | 600*400     |
| Temperature      | /           |
| Dimensions(mm)   | 600*600*830 |



**Electric Dome Model Pizza Kilo Oven**

|                  |                  |
|------------------|------------------|
| Model            | GR-EP-1100Y      |
| Volt./Power      | 220V/6.5kW       |
| Chamber Size(mm) | 600*500*100      |
| Temperature      | room temp.~600°C |
| Dimensions(mm)   | φ1100mm*H1800    |



**Electric Pizza Kilo Oven**

|                  |                  |
|------------------|------------------|
| Model            | GR-EP-650Y       |
| Volt./Power      | 220V/6.5kW       |
| Chamber Size(mm) | 600*500*100      |
| Temperature      | room temp.~600°C |
| Dimensions(mm)   | 910*800*1650     |

## Large size Charcoal/Wood Fired Pizza Oven



- Product Features:**
- Brick foot size:1080Wx1050D
  - Suitable for producing eight 10"pizzas once
  - Efficient heat retention
  - Separated fire box for clean cooking
  - Removable bricks and grates for easy cleaning
  - On castor for increased mobility

**Model: PO-L**

- Product Dimensions(mm):1300W\*1400D\*2020H
- Shipping Dimensions(mm):1500W\*1400D\*1980H
- New Weight(kg):1120



## Middle size Charcoal/Wood Fired Pizza Oven

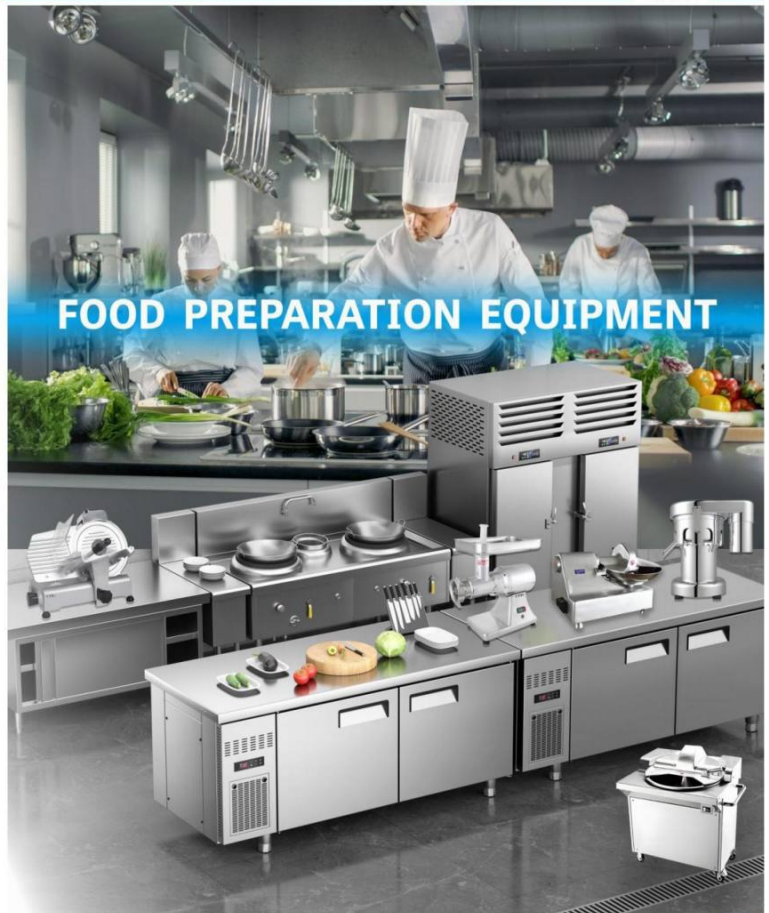
- Product Features:**
- Brick foot size:500Wx470D
  - Suitable for producing four 9 pizzas once
  - Efficient heat retention
  - Separated fire box for clean cooking
  - Removable bricks and grates for easy cleaning
  - On castors for increased mobility

**Model: PO-M**

- Product Dimensions(mm):775W\*742D\*1500H
- Shipping Dimensions(mm):900W\*850D\*1430H
- New Weight(kg):320



## FOOD PREPARATION EQUIPMENT





| Compact Series Meat Grinder |             |             |             |
|-----------------------------|-------------|-------------|-------------|
| Model No.                   | GR-MG12MD   | GR-MG22MD   | GR-MG32MD   |
| Voltage                     | 220V        | 220V        | 220V        |
| Power                       | 550W        | 735W        | 800W        |
| Dimensions(mm)              | 500*315*550 | 500*315*550 | 495*320*580 |
| Capacity                    | 150kg/h     | 180kg/h     | 200kg/h     |
| N.W.                        | 21.5kg      | 24kg        | 29kg        |



| Freestanding Meat Grinder |             |
|---------------------------|-------------|
| Model No.                 | GR-PC12P    |
| Voltage                   | 220V        |
| Power                     | 800W        |
| Dimensions(mm)            | 380*240*440 |
| Capacity                  | 120kg/h     |
| N.W.                      | 20kg        |



| Compact Series Meat Grinder |             |             |             |
|-----------------------------|-------------|-------------|-------------|
| Model No.                   | GR-HFM-12   | GR-HFM-22   | GR-HFM-32   |
| Voltage                     | 220V        | 220V        | 220V        |
| Power                       | 550W        | 1100W       | 1500W       |
| Dimensions(mm)              | 521*229*421 | 518*247*438 | 601*285*447 |
| Capacity                    | 120kg/h     | 220kg/h     | 280kg/h     |
| N.W.                        | 10kg        | 22kg        | 28kg        |



| Freestanding Meat Grinder |             |             |
|---------------------------|-------------|-------------|
| Model No.                 | GR-T32      | GR-T42      |
| Voltage                   | 220V        | 380V        |
| Power                     | 1500W       | 3500W       |
| Dimensions(mm)            | 395*700*840 | 950*480*880 |
| Capacity                  | 400kg/h     | 1000kg/h    |
| N.W.                      | 70kg        | 115kg       |



| Compact Series Meat Grinder |             |             |
|-----------------------------|-------------|-------------|
| Model No.                   | GR-HBS250L  | GR-HBS300L  |
| Voltage                     | 220V        | 220V        |
| Power                       | 150W        | 250W        |
| Dimensions(mm)              | 520*460*385 | 520*460*385 |
| Cutting Thickness           | 0-12mm      | 0-15mm      |
| Blade Size(mm)              | 180         | 200         |
| N.W.                        | 18kg        | 22kg        |



| Compact Series Meat Grinder |             |             |
|-----------------------------|-------------|-------------|
| Model No.                   | GR-MS200ST  | GR-MS250ST  |
| Voltage                     | 220V        | 220V        |
| Power                       | 120W        | 150W        |
| Dimensions(mm)              | 520*460*385 | 640*540*470 |
| Cutting Thickness           | 0-6mm       | 0-6mm       |
| Blade Size(mm)              | 220         | 300         |
| N.W.                        | 15kg        | 23kg        |

## 320mm Auto Matic Meat Slicer

|                |             |
|----------------|-------------|
| Model No.      | GR-HB-320   |
| Voltage        | 220V        |
| Power          | 370W/2      |
| Dimensions(mm) | 670*830*910 |
| Blade Size(mm) | 320         |
| N.W.           | 87kg        |



## 350mm Auto Matic Meat Slicer

|                |               |
|----------------|---------------|
| Model No.      | GR-HB-350     |
| Voltage        | 220V          |
| Power          | 750W/2        |
| Dimensions(mm) | 1120*830*1650 |
| Blade Size(mm) | 360           |
| N.W.           | 215kg         |



## Bone Saw Machine

|                   |              |              |
|-------------------|--------------|--------------|
| Model No.         | GR-1650A     | GR-1900A     |
| Voltage           | 220V         | 220V         |
| Power             | 750W         | 750W         |
| Working Table(mm) | 437*465      | 437*465      |
| Packing Size(mm)  | 551*569*1023 | 646*615*1162 |
| N.W.              | 43kg         | 43kg         |



## Cutting Mixer Machine

|                |             |             |             |
|----------------|-------------|-------------|-------------|
| Model No.      | GR-Q-8      | GR-Q-14     | GR-Q-20     |
| Voltage        | 220V        | 380V        | 380V        |
| Power          | 550W        | 750W        | 1500W       |
| Dimensions(mm) | 680*441*385 | 780*515*452 | 889*707*926 |
| Bowl diameter  | 365mm       | 460mm       | 635mm       |
| N.W.           | 39kg        | 50kg        | 132kg       |



## Manual Sausage Stuffer

|                |             |             |             |
|----------------|-------------|-------------|-------------|
| Model No.      | GR-HRS-3L   | GR-HRS-5L   | GR-HRS-7L   |
| Voltage        | /           | /           | /           |
| Power          | /           | /           | /           |
| Capacity       | 3L          | 5L          | 7L          |
| Dimensions(mm) | 515*360*370 | 845*360*370 | 845*360*370 |
| N.W.           | 11.5kg      | 12.5kg      | 14.5kg      |



## Rapid Sausage Filler

|                |              |              |              |
|----------------|--------------|--------------|--------------|
| Model No.      | GR-SF150     | GR-SF250     | GR-SF350     |
| Voltage/Power  | 220V/1.5kW   | 220V/1.5kW   | 220V/1.5kW   |
| Capacity       | 300kg        | 400kg        | 600kg        |
| Bowl Volume    | 15L          | 20L          | 30L          |
| Dimensions(mm) | 530*410*1310 | 600*470*1310 | 690*540*1310 |
| N.W.           | 120kg        | 150kg        | 170kg        |



| Compact Vegetable Cutter Machine |             |
|----------------------------------|-------------|
| Model No.                        | GR-CJY731H  |
| Voltage                          | 220V/50Hz   |
| Power                            | 735W        |
| Dimensions(mm)                   | 475*385*550 |
| Speed                            | 1500rpm/min |
| N.W.                             | 17.2kg      |



GC 003 3mm



| Compact Vegetable Cutter Machine |             |
|----------------------------------|-------------|
| Model No.                        | GR-CJY738G  |
| Voltage                          | 220V/50Hz   |
| Power                            | 735W        |
| Dimensions(mm)                   | 475*385*550 |
| Speed                            | 1500rpm/min |
| N.W.                             | 17.2kg      |



GC 007 7mm



| Compact Vegetable Cutter Machine |             |
|----------------------------------|-------------|
| Model No.                        | GR-CJY735G  |
| Voltage                          | 220V/50Hz   |
| Power                            | 735W        |
| Dimensions(mm)                   | 475*385*550 |
| Capacity                         | 1500rpm/min |
| N.W.                             | 17.5kg      |



SC 002/SC 004 2mm/4mm



| Vegetable Cutter Machine |               |
|--------------------------|---------------|
| Model No.                | GR-CJ2661H    |
| Voltage                  | 220V/50Hz     |
| Power                    | 550W          |
| Dimensions(mm)           | 650*315*535   |
| Grater discs             | 3mm/4.5mm/7mm |
| Slicer discs             | 2mm/4mm       |



SP 002 3 Blades 2mm



| Vegetable Cutter Machine |               |
|--------------------------|---------------|
| Model No.                | GR-CJ2668H    |
| Voltage                  | 220V/50Hz     |
| Power                    | 550W          |
| Dimensions(mm)           | 655*325*535   |
| Grater discs             | 3mm/4.5mm/7mm |
| Slicer discs             | 2mm/4mm       |



G000/G005 Holes 3&amp;4.5mm



| Vegetable Cutter Machine |               |
|--------------------------|---------------|
| Model No.                | GR-CJ2668H    |
| Voltage                  | 220V/50Hz     |
| Power                    | 550W          |
| Dimensions(mm)           | 655*325*535   |
| Grater discs             | 3mm/4.5mm/7mm |
| Slicer discs             | 2mm/4mm       |



G 007 Holes 7mm

## Compact Bowl Cutter

|                |                |                |
|----------------|----------------|----------------|
| Model No.      | GR-FC35P       | GR-FC55P       |
| Voltage/Power  | 220V/50Hz/735W | 220V/50Hz/735W |
| Bowl Capacity  | 3L             | 5L             |
| Dimensions(mm) | 380*360*520    | 380*360*520    |
| Speed          | 1500rpm/min    | 1500rpm/min    |
| N.W.           | 14kg           | 15kg           |

**GENERAL FEATURE:**  
 It's designed to process all types of food.  
 Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.  
 Single speed 1500 rpm for bowl cutter.  
 Smooth blade included.  
 Safety microswitch included.  
 Serrated 'S' blade for your option.



| Table Top Vegetable Cutter |             |             |             |             |
|----------------------------|-------------|-------------|-------------|-------------|
| Model No.                  | GR-QS803    | GR-QS804    | GR-QS806    | GR-QS810    |
| Voltage                    | 220V/50Hz   | 220V/50Hz   | 220V/50Hz   | 220V/50Hz   |
| Power                      | 450W        | 750W        | 1100W       | 1800W       |
| Bowl Volume                | 3L          | 4L          | 6L          | 10L         |
| Dimensions(mm)             | 365*310*510 | 365*318*525 | 405*385*540 | 435*410*585 |
| N.W.                       | 24kg        | 24kg        | 30kg        | 37kg        |



## Automatic Sugar Cane Juicer

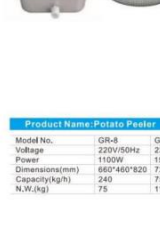
|                |             |
|----------------|-------------|
| Model No.      | GR-TT-2     |
| Voltage        | 220V/50Hz   |
| Power          | 1.1kW       |
| Dimensions(mm) | 480*390*770 |
| Output         | 300kg/h     |
| N.W.           | 82kg        |



**GENERAL FEATURE:**  
 High efficiency, each load stuffing takes only 2-3 minutes.  
 International hygiene and safety standards, easy to operate and clean.  
 Adjustable S/S feet can be fixed to the floor.  
 Microswitches built-in the lid and the outlet opening.  
 Precise mechanical timer.



**GENERAL FEATURE:**  
 High efficiency, each load stuffing takes only 2-3 minutes.  
 International hygiene and safety standards, easy to operate and clean.  
 Adjustable S/S feet can be fixed to the floor.  
 Microswitches built-in the lid and the outlet opening.  
 Precise mechanical timer.



## Product Name: Potato Peeler

|                |             |             |
|----------------|-------------|-------------|
| Model No.      | GR-P-8      | GR-P-15     |
| Voltage        | 220V/50Hz   | 220V/50Hz   |
| Power          | 1100W       | 1500W       |
| Dimensions(mm) | 660*480*820 | 720*530*930 |
| Capacity(kg/h) | 240         | 750         |
| N.W.(kg)       | 75          | 110         |





| Immersion Blender (Hand Mixer) |               |               |               |               |
|--------------------------------|---------------|---------------|---------------|---------------|
| Model No.                      | GR-B500L      | GR-B500L      | GR-B750L      | GR-B750L      |
| Voltage/Power                  | 220V/0.8kW    | 220V/0.8kW    | 220V/0.75kW   | 220V/0.75kW   |
| Speed                          | 1600RPM       | 4000-1600RPM  | 1600RPM       | 8000-1600RPM  |
| Inner-box Size(mm)             | 555*290*110   | 555*290*110   | 500*280*115   | 500*280*115   |
| Master-box Size(Spc)           | 570*570*310mm | 570*570*310mm | 690*520*300mm | 690*520*300mm |
| N.W.                           | 2kg           | 2kg           | 3kg           | 3kg           |

**GENERAL FEATURE:**  
 Professional equipment particularly suits for ice cream shops, confectionery, restaurants and hotels etc.  
 •Elegant body design made from plastic, heavy-duty hand mixer available in 3 motor sizes to meet the demands of any kitchens  
 •550W, 650W ventilated motor, thermal overload protection and variable speed control switch  
 •Ergonomic handle for comfortable use  
 •Full stainless steel, high performance blade, all food contact parts in stainless steel



WK350-A (1.6kg)  
 Use for GR-B500L/V



Wall Hanger For Immersion Blender



| Model No.         | GR-HK-4     | GR-HK-5.5   |
|-------------------|-------------|-------------|
| Slicing Thickness | 4mm         | 5.5mm       |
| Dimensions(mm)    | 448*218*227 | 448*218*227 |
| N.W.              | 5kg         | 5kg         |



| Model No.      | GR-CS-03T   |
|----------------|-------------|
| Voltage        | 220V/50Hz   |
| Power          | 350W        |
| Dimensions(mm) | 350*200*330 |



| Model No.      | GR-PS-001   |
|----------------|-------------|
| Voltage        | 220V/50Hz   |
| Power          | 50W         |
| Dimensions(mm) | 250*250*405 |



| Model No.      | PS-001A     |
|----------------|-------------|
| Voltage        | 220V/50Hz   |
| Power          | 50W         |
| Dimensions(mm) | 450*150*170 |



### ICE CRUSHER GR-IC80A

| TECHNICAL PARAMETERS |             |
|----------------------|-------------|
| Model No.            | GR-IC80A    |
| Voltage              | 220V        |
| Power                | 200W        |
| Dimensions(mm)       | 385*255*580 |
| Capacity             | 3L          |
| N.W.                 | 5.4kg       |

### Stainless Steel Blade

**GENERAL FEATURE:**  
 •Base made in aluminum alloy  
 •Stainless steel container  
 •Strong culinary steel blade  
 •Safety micro switch included  
 •High capacity for professional use  
 •Ventilated motor with gear transmission for prolonged use  
 •The machine is designed and produced according to international standards for safety and hygiene.



| Model No.      | GR-115       |
|----------------|--------------|
| Voltage        | 220V/50-60Hz |
| Power          | 180W         |
| Dimensions(mm) | 450*270*310  |
| Capacity       | 8kg          |
| N.W.           | 8kg          |



| Model No.      | GR-106       |
|----------------|--------------|
| Voltage        | 220V/50-60Hz |
| Power          | 0.18kW       |
| Dimensions(mm) | 450*270*310  |
| Capacity       | 8kg          |
| N.W.           | 8kg          |



| Model No.      | GR-114       |
|----------------|--------------|
| Voltage        | 220V/50-60Hz |
| Power          | 200W         |
| Dimensions(mm) | 410*250*430  |
| Capacity       | 8kg          |
| N.W.           | 8kg          |



| Model No.      | GR-4SC-1       |
|----------------|----------------|
| Voltage/Power  | 220V 50Hz/300W |
| Blade Capacity | 3L             |
| Dimensions(mm) | 470*305*455    |
| Speed          | 1500rpm/min    |
| N.W.           | 10kg           |



| Model No.      | GR-4SC-2       |
|----------------|----------------|
| Voltage/Power  | 220V 50Hz/300W |
| Blade Capacity | 3L             |
| Dimensions(mm) | 480*365*635    |
| Speed          | 1500rpm/min    |
| N.W.           | 16.5kg         |



**GENERAL FEATURE:**  
 •Waterproof On/Off switch  
 •Durable stainless steel blade  
 •High efficiency & fast speed  
 •Ventilation motor and long lifespan  
 •Simple operation & easy to clean



| Model No.      | GR-HR1500   | GR-HR2200   | GR-HR3000   |
|----------------|-------------|-------------|-------------|
| Voltage        | 220V/50Hz   | 220V/50Hz   | 220V/50Hz   |
| Power          | 1.5kW       | 2.2kW       | 3kW         |
| Dimensions(mm) | 600*280*415 | 600*280*415 | 600*320*440 |
| Capacity       | 20-40kg     | 40-50kg     | 50-60kg     |



| Model No.      | GR-F322     | GR-F522     | GR-F1022    | GR-F2022    |
|----------------|-------------|-------------|-------------|-------------|
| Voltage        | 220V/50Hz   | 220V/50Hz   | 220V/50Hz   | 220V/50Hz   |
| Power          | 1.5kW       | 2kW         | 3kW         | 4kW         |
| Capacity       | 300g        | 500g        | 1000g       | 2000g       |
| Dimensions(mm) | 190*190*330 | 220*220*400 | 240*240*420 | 280*280*450 |
| N.W.           |             |             |             |             |

| Model No.              | GR-HX-100   | GR-HX-130   | GR-HX-150   |
|------------------------|-------------|-------------|-------------|
| Food Pan Dia           | 100mm       | 130mm       | 150mm       |
| Packing Dimensions(mm) | 275*220*295 | 275*220*295 | 275*220*295 |
| N.W.                   | 6.20kg      | 5.20kg      | 6.30kg      |
| G.W.                   | 6.50kg      | 6.70kg      | 6.80kg      |



### 175 Under Counter Glass Dishwasher

| Model No.       | GR-301H          |
|-----------------|------------------|
| Rated Power(W)  | 380V AC/50Hz/3PH |
| Net Weight(kg)  | 67.5             |
| Temp. Range(°C) | 10-60            |
| Dimensions(mm)  | 573*607*815      |

- Transmission speed(washing speed)can be adjusted easily and conveniently.
- The transmission direction (in and out) can be adjusted freely and swiftly; the LCD screen which shows the working conditions can be operated easily.
- The outer shell is mounted through slotting and hanging craft, which makes it easy to be disassembled quickly.



| Dish Washer                       |               |
|-----------------------------------|---------------|
| Model No.                         | GR-40P        |
| Voltage(V)                        | 220/380       |
| Racks per hour                    | 60-110/Set    |
| Total Electricity Consumption(kW) | 28.8          |
| Dishes per hour[6"]               | 1260-2300 pcs |
| Dimensions(mm)                    | 900*750*1600  |



| Model No.                | GR-2AP-70    | GR-2AP-120   |
|--------------------------|--------------|--------------|
| Voltage(V)               | 220/380      | 220/380      |
| Power(kW)                | 6.5/13.8     | 96-120       |
| Water Consumption(L/h)   | 100-200      | 100-200      |
| Operation Capacity(seat) | 107          | 107          |
| Dimensions(mm)           | 650*800*1800 | 650*800*1800 |



| Model No.      | GR-2AP-70   | GR-2AP-120   |
|----------------|-------------|--------------|
| Food Pan Dia   | 15          | 17           |
| Dimensions(mm) | 700*740*860 | 1200*740*860 |



| Model No.      | GR-2AP       |
|----------------|--------------|
| N.W.(kg)       | 27           |
| Dimensions(mm) | 1200*740*860 |

- Suitable for small restaurants, bars, cafes, etc.
- Efficient and energy-saving, high-power main washing pump cleans more thoroughly, the rinsing temperature is as high as 82-95°C.
- Ensuring the washing effect, saving space. Increase efficiency, reduce the rate of human dishwash damage, reduce the cost of catering meals.
- Equipped with built-in intelligent distributor.



| Product Features |          |   |   |      |        |      |
|------------------|----------|---|---|------|--------|------|
| Entrance         | Slagging | C | P | Wash | Drying | Exit |
|                  |          |   |   |      |        |      |

## REFRIGERATION EQUIPMENT



| Cooling Top Display |               |                |                |
|---------------------|---------------|----------------|----------------|
| Model               | GR-VRX900/380 | GR-VRX1000/380 | GR-VRX1800/380 |
| Voltage             | 220V/50Hz     | 220V/50Hz      | 220V/50Hz      |
| Rated Power(W)      | 177           | 180            | 204            |
| Capacity(L)         | 30            | 34             | 55             |
| Temp. Range (°C)    | 2-8           | 2-8            | 2-8            |
| Dimensions(mm)      | 900*395*440   | 1000*395*440   | 1800*395*440   |



| Cooling Top Display |                |                |                |
|---------------------|----------------|----------------|----------------|
| Model               | GR-VRX1200/380 | GR-VRX1500/380 | GR-VRX2025/380 |
| Voltage             | 220V/50Hz      | 220V/50Hz      | 220V/50Hz      |
| Rated Power(W)      | 186            | 195            | 212            |
| Capacity(L)         | 40             | 44             | 63             |
| Temp. Range (°C)    | 2-8            | 2-8            | 2-8            |
| Dimensions(mm)      | 1200*395*440   | 1500*395*440   | 2025*395*440   |



| Cooling Top Display |                 |                  |                  |
|---------------------|-----------------|------------------|------------------|
| Model               | GR-VRX900/380LD | GR-VRX1000/380LD | GR-VRX1800/380LD |
| Voltage             | 220V/50Hz       | 220V/50Hz        | 220V/50Hz        |
| Rated Power(W)      | 186             | 201              | 215              |
| Capacity(L)         | 30              | 34               | 55               |
| Temp. Range (°C)    | 2-8             | 2-8              | 2-8              |
| Dimensions(mm)      | 900*395*595     | 1000*395*595     | 1800*395*595     |



| Cooling Top Display |                  |                  |                  |
|---------------------|------------------|------------------|------------------|
| Model               | GR-VRX1200/380LD | GR-VRX1500/380LD | GR-VRX2025/380LD |
| Voltage             | 220V/50Hz        | 220V/50Hz        | 220V/50Hz        |
| Rated Power(W)      | 208              | 215              | 229              |
| Capacity(L)         | 40               | 44               | 63               |
| Temp. Range (°C)    | 2-8              | 2-8              | 2-8              |
| Dimensions(mm)      | 1200*395*595     | 1500*395*595     | 2025*395*595     |



| Sushi Showcase   |              |
|------------------|--------------|
| Model            | GR-S-42L     |
| Voltage          | 220V/50Hz    |
| Rated Power(W)   | 230          |
| Capacity(L)      | 42           |
| Temp. Range (°C) | 2-8          |
| Dimensions(mm)   | 1148*406*316 |



| Sushi Showcase   |              |
|------------------|--------------|
| Model            | GR-S-62L     |
| Voltage          | 220V/50Hz    |
| Rated Power(W)   | 230          |
| Capacity(L)      | 52           |
| Temp. Range (°C) | 2-8          |
| Dimensions(mm)   | 1320*406*316 |



| Sushi Showcase   |              |
|------------------|--------------|
| Model            | GR-S-62L     |
| Voltage          | 220V/50Hz    |
| Rated Power(W)   | 230          |
| Capacity(L)      | 62           |
| Temp. Range (°C) | 2-8          |
| Dimensions(mm)   | 1500*406*316 |



| Counter Chiller/Freezer With Two Doors |                           |
|----------------------------------------|---------------------------|
| Model                                  | GR-GN2100TN GR-GN2100BT   |
| Voltage                                | 220V/50Hz 220V/50Hz       |
| Rated Power(W)                         | 350 580                   |
| Capacity(L)                            | 260 260                   |
| Temp. Range (°C)                       | -18~22                    |
| Dimensions(mm)                         | 1365*700*850 1365*700*850 |



| Counter Chiller/Freezer With Three Doors |                           |
|------------------------------------------|---------------------------|
| Model                                    | GR-GN3100TN GR-GN3100BT   |
| Voltage                                  | 220V/50Hz 220V/50Hz       |
| Rated Power(W)                           | 360 560                   |
| Capacity(L)                              | 400 400                   |
| Temp. Range (°C)                         | -18~22                    |
| Dimensions(mm)                           | 1795*700*850 1795*700*850 |



| Salad Counter With Two Doors |                |
|------------------------------|----------------|
| Model                        | GR-GN2100TN/SC |
| Voltage                      | 220V/50Hz      |
| Rated Power(W)               | 350            |
| Capacity(L)                  | 260            |
| Temp. Range (°C)             | -18~22         |
| Dimensions(mm)               | 1365*700*1265  |



| Salad Counter With Three Doors |                |
|--------------------------------|----------------|
| Model                          | GR-GN3100TN/SC |
| Voltage                        | 220V/50Hz      |
| Rated Power(W)                 | 370            |
| Capacity(L)                    | 400            |
| Temp. Range (°C)               | -18~22         |
| Dimensions(mm)                 | 1795*700*1265  |



| Salad Counter With Four Doors |                |
|-------------------------------|----------------|
| Model                         | GR-GN4100TN/SC |
| Voltage                       | 220V/50Hz      |
| Rated Power(W)                | 470            |
| Capacity(L)                   | 540            |
| Temp. Range (°C)              | -18~22         |
| Dimensions(mm)                | 2230*700*1265  |



| Counter Chiller/Freezer With Four Doors |                           |
|-----------------------------------------|---------------------------|
| Model                                   | GR-GN4100TN GR-GN4100BT   |
| Voltage                                 | 220V/50Hz 220V/50Hz       |
| Rated Power(W)                          | 470 798                   |
| Capacity(L)                             | 540 540                   |
| Temp. Range (°C)                        | -18~22                    |
| Dimensions(mm)                          | 2230*700*850 2230*700*850 |



| Counter Chiller/Freezer With Two Doors |                             |
|----------------------------------------|-----------------------------|
| Model                                  | GR-GN2100TN/G GR-GN2100BT/G |
| Voltage                                | 220V/50Hz 220V/50Hz         |
| Rated Power(W)                         | 350 588                     |
| Capacity(L)                            | 260 260                     |
| Temp. Range (°C)                       | -18~22                      |
| Dimensions(mm)                         | 1365*700*850 1365*700*850   |



| Luxury Pizza Counter |                 |
|----------------------|-----------------|
| Model                | GR-PZ2600TN/380 |
| Voltage              | 220V/50Hz       |
| Rated Power(W)       | 320             |
| Capacity(L)          | 390             |
| Temp. Range (°C)     | 2-8             |
| Dimensions(mm)       | 1510*900*1420   |



| Luxury Pizza Counter |                 |
|----------------------|-----------------|
| Model                | GR-PZ1610TN/380 |
| Voltage              | 220V/50Hz       |
| Rated Power(W)       | 296             |
| Capacity(L)          | 388             |
| Temp. Range (°C)     | 2-8             |
| Dimensions(mm)       | 1510*800*1420   |



| Luxury Pizza Counter |                 |
|----------------------|-----------------|
| Model                | GR-PZ3600TN/380 |
| Voltage              | 220V/50Hz       |
| Rated Power(W)       | 451             |
| Capacity(L)          | 580             |
| Temp. Range (°C)     | 2-8             |
| Dimensions(mm)       | 2025*800*1420   |



| Counter Chiller/Freezer With Three Doors |                             |
|------------------------------------------|-----------------------------|
| Model                                    | GR-GN3100TN/G GR-GN3100BT/G |
| Voltage                                  | 220V/50Hz 220V/50Hz         |
| Rated Power(W)                           | 360 560                     |
| Capacity(L)                              | 400 400                     |
| Temp. Range (°C)                         | -18~22                      |
| Dimensions(mm)                           | 1795*700*850 1795*700*850   |



| Counter Chiller/Freezer With Four Doors |                             |
|-----------------------------------------|-----------------------------|
| Model                                   | GR-GN4100TN/G GR-GN4100BT/G |
| Voltage                                 | 220V/50Hz 220V/50Hz         |
| Rated Power(W)                          | 470 798                     |
| Capacity(L)                             | 540 540                     |
| Temp. Range (°C)                        | -18~22                      |
| Dimensions(mm)                          | 2230*700*850 2230*700*850   |



| Luxury pizza counter |                 |
|----------------------|-----------------|
| Model                | GR-PZ2610TN/380 |
| Voltage              | 220V/50Hz       |
| Rated Power(W)       | 388             |
| Capacity(L)          | 390             |
| Temp. Range (°C)     | 2-8             |
| Dimensions(mm)       | 2025*900*1420   |



| Pizza Counter With Two Doors |               |
|------------------------------|---------------|
| Model                        | GR-SH2000/700 |
| Voltage                      | 220V/50Hz     |
| Rated Power(W)               | 315           |
| Capacity(L)                  | 260           |
| Temp. Range (°C)             | 2-8           |
| Dimensions(mm)               | 1365*700*1050 |



| Pizza Counter With Three Doors |               |
|--------------------------------|---------------|
| Model                          | GR-SH3000/700 |
| Voltage                        | 220V/50Hz     |
| Rated Power(W)                 | 375           |
| Capacity(L)                    | 380           |
| Temp. Range (°C)               | 2-8           |
| Dimensions(mm)                 | 1795*700*1050 |



| Single Door Upright Chiller & Freezer |                           |
|---------------------------------------|---------------------------|
| Model                                 | GR-GN600TN GR-GN600BT     |
| Voltage(V)                            | 220V/50Hz 220V/50Hz       |
| Rated Power(W)                        | 340 340                   |
| Capacity(L)                           | 530 530                   |
| Temp. Range (°C)                      | 2~8 -18~-22               |
| Dimensions(mm)                        | 660*780*2010 660*780*2010 |



| Double Doors Upright Chiller & Freezer |                             |
|----------------------------------------|-----------------------------|
| Model                                  | GR-GN1200TN GR-GN1200BT     |
| Voltage(V)                             | 220V/50Hz 220V/50Hz         |
| Rated Power(W)                         | 400 400                     |
| Capacity(L)                            | 1150 1150                   |
| Temp. Range (°C)                       | 2~8 -18~-22                 |
| Dimensions(mm)                         | 1320*780*2010 1320*780*2010 |



| Single Door Upright Chiller & Freezer |                           |
|---------------------------------------|---------------------------|
| Model                                 | GR-GN500TN/G GR-GN500BT/G |
| Voltage(V)                            | 220V/50Hz 220V/50Hz       |
| Rated Power(W)                        | 460 460                   |
| Capacity(L)                           | 580 580                   |
| Temp. Range (°C)                      | 2~8 -18~-22               |
| Dimensions(mm)                        | 740*830*2010 740*830*2010 |



| Double Doors Upright Chiller & Freezer |                             |
|----------------------------------------|-----------------------------|
| Model                                  | GR-GN1400TN/G GR-GN1400BT/G |
| Voltage(V)                             | 220V/50Hz 220V/50Hz         |
| Rated Power(W)                         | 412 412                     |
| Capacity(L)                            | 1285 1285                   |
| Temp. Range (°C)                       | 2~8 -18~-22                 |
| Dimensions(mm)                         | 1480*830*2010 1480*830*2010 |



| 2-Half Door Upright Chiller & Freezer |                           |
|---------------------------------------|---------------------------|
| Model                                 | GR-GN850TN/D GR-GN850BT/D |
| Voltage(V)                            | 220V/50Hz 220V/50Hz       |
| Rated Power(W)                        | 460 460                   |
| Capacity(L)                           | 580 580                   |
| Temp. Range (°C)                      | 2~8 -18~-22               |
| Dimensions(mm)                        | 740*830*2010 740*830*2010 |



| 4-Half Doors Upright Chiller & Freezer |                             |
|----------------------------------------|-----------------------------|
| Model                                  | GR-GN1410TN/D GR-GN1410BT/D |
| Voltage(V)                             | 220V/50Hz 220V/50Hz         |
| Rated Power(W)                         | 412 412                     |
| Capacity(L)                            | 1285 1285                   |
| Temp. Range (°C)                       | 2~8 -18~-22                 |
| Dimensions(mm)                         | 1480*830*2010 1480*830*2010 |

| Q3 Cold Deli Freestanding |              |               |               |
|---------------------------|--------------|---------------|---------------|
| Model                     | Q3-0.9       | Q3-1.2        | Q3-1.5        |
| Voltage(V)                | 220V/50Hz    | 220V/50Hz     | 220V/50Hz     |
| Power(W)                  | 733          | 874           | 988           |
| Capacity(L)               | 340          | 470           | 600           |
| Showcase (°C)             | +2~+8        | +2~+8         | +2~+8         |
| Dimensions(mm)            | 900*600*1220 | 1200*600*1220 | 1500*600*1220 |



| Showcase         |              |               |
|------------------|--------------|---------------|
| Model            | GR-275Y      | GR-375Y       |
| Voltage(V)       | 220V/50Hz    | 220V/50Hz     |
| Rated Power(W)   | 470          | 590           |
| Capacity(L)      | 390          | 390           |
| Temp. Range (°C) | 2~8          | 2~8           |
| Dimensions(mm)   | 965*688*1412 | 1215*688*1412 |



| A3 Cold Deli Showcase |              |               |               |
|-----------------------|--------------|---------------|---------------|
| Model                 | A3-0.9       | A3-1.2        | A3-1.5        |
| Voltage(V)            | 220V/50Hz    | 220V/50Hz     | 220V/50Hz     |
| Power(W)              | 789          | 923           | 990           |
| Capacity(L)           | 470          | 600           | 600           |
| Showcase (°C)         | +2~+8        | +2~+8         | +2~+8         |
| Dimensions(mm)        | 900*680*1220 | 1200*680*1220 | 1500*680*1220 |



| Countertop Showcase REFRIGERATOR (+2~+8℃) |              |              | Countertop Showcase WARMER (65℃) |              |              |              |
|-------------------------------------------|--------------|--------------|----------------------------------|--------------|--------------|--------------|
| Model                                     | GR-ZSG01-0.9 | GR-ZSG01-1.2 | GR-ZSG01-1.5                     | GR-ZSG02-0.9 | GR-ZSG02-1.2 | GR-ZSG02-1.5 |
| Voltage(V)                                | 220V/50Hz    | 220V/50Hz    | 220V/50Hz                        | 220V/50Hz    | 220V/50Hz    | 220V/50Hz    |
| Power(W)                                  | 424          | 529          | 634                              | 757          | 797          | 837          |
| Capacity(L)                               | 115          | 155          | 200                              | 115          | 155          | 200          |
| Dimensions(mm)                            | 900*540*820  | 1200*540*820 | 1500*540*820                     | 900*540*820  | 1200*540*820 | 1500*540*820 |



| Countertop Showcase REFRIGERATOR (+2~+8℃) |              |              | Countertop Showcase WARMER (65℃) |              |              |              |
|-------------------------------------------|--------------|--------------|----------------------------------|--------------|--------------|--------------|
| Model                                     | GR-ZSG03-0.9 | GR-ZSG03-1.2 | GR-ZSG03-1.5                     | GR-ZSG04-0.9 | GR-ZSG04-1.2 | GR-ZSG04-1.5 |
| Voltage(V)                                | 220V/50Hz    | 220V/50Hz    | 220V/50Hz                        | 220V/50Hz    | 220V/50Hz    | 220V/50Hz    |
| Power(W)                                  | 439          | 544          | 649                              | 757          | 797          | 837          |
| Capacity(L)                               | 140          | 190          | 240                              | 140          | 190          | 240          |
| Dimensions(mm)                            | 900*540*820  | 1200*540*820 | 1500*540*820                     | 900*540*820  | 1200*540*820 | 1500*540*820 |



| Blast chiller & Freezer |             |
|-------------------------|-------------|
| Model                   | GR-E3       |
| Voltage                 | 220V/50Hz   |
| Rated Power(W)          | 800         |
| Capacity(kg)            | 8           |
| Temp. Range (°C)        | 3~40        |
| Dimensions(mm)          | 860*800*705 |



| Blast chiller & Freezer |              |
|-------------------------|--------------|
| Model                   | GR-E5        |
| Voltage                 | 220V/50Hz    |
| Rated Power(W)          | 1300         |
| Capacity(kg)            | 12           |
| Temp. Range (°C)        | 3~40         |
| Dimensions(mm)          | 800*870*1060 |



| Blast chiller & Freezer |              |
|-------------------------|--------------|
| Model                   | GR-E10       |
| Voltage                 | 220V/50Hz    |
| Rated Power(W)          | 1750         |
| Capacity(kg)            | 24           |
| Temp. Range (°C)        | 3~40         |
| Dimensions(mm)          | 800*870*1620 |



| Blast chiller & Freezer |              |
|-------------------------|--------------|
| Model                   | GR-E15       |
| Voltage                 | 220V/50Hz    |
| Rated Power(W)          | 2700         |
| Capacity(kg)            | 38           |
| Temp. Range (°C)        | 3~40         |
| Dimensions(mm)          | 800*870*2020 |



| Blast Chiller & Freezer |           |                |              |                |       |
|-------------------------|-----------|----------------|--------------|----------------|-------|
| Model                   | Voltage   | Rated Power(W) | Capacity(kg) | Size (mm)      | Temp. |
| GR-E15T                 | 220V/50Hz | 2700           | 38           | 1100*930*2240  | 3~40  |
| GR-E22T                 | 380V/50Hz | 2700           | 55           | 1450*1180*1940 | 3~40  |
| GR-E30T                 | 380V/50Hz | 4800           | 75           | 1450*1180*2240 | 3~40  |
| GR-E40T                 | 380V/50Hz | 5200           | 100          | 1700*1180*2200 | 3~40  |



| Beverage Showcase |              |
|-------------------|--------------|
| Model             | GR-360L1     |
| Voltage           | 220V/50Hz    |
| Rated Power(W)    | 175          |
| Capacity(L)       | 360          |
| Temp. Range (°C)  | 0~8          |
| Dimensions(mm)    | 625*600*2030 |



| Beverage Showcase |               |
|-------------------|---------------|
| Model             | GR-668L2      |
| Voltage           | 220V/50Hz     |
| Rated Power(W)    | 360           |
| Capacity(L)       | 668           |
| Temp. Range (°C)  | 0~8           |
| Dimensions(mm)    | 1220*680*2100 |



| Beverage Showcase |               |
|-------------------|---------------|
| Model             | GR-1360L3     |
| Voltage           | 220V/50Hz     |
| Rated Power(W)    | 480           |
| Capacity(L)       | 1360          |
| Temp. Range (°C)  | 0~8           |
| Dimensions(mm)    | 1825*680*2100 |



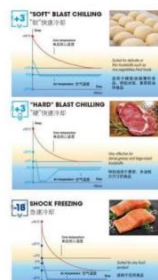
| Beverage Showcase |             |
|-------------------|-------------|
| Model             | GR-80       |
| Voltage           | 220V/50Hz   |
| Rated Power(W)    | 78          |
| Capacity(L)       | 80          |
| Temp. Range (°C)  | 2~10        |
| Dimensions(mm)    | 520*500*930 |



| Beverage Showcase |             |
|-------------------|-------------|
| Model             | GR-200M2    |
| Voltage           | 220V/50Hz   |
| Rated Power(W)    | 98          |
| Capacity(L)       | 210         |
| Temp. Range (°C)  | 2~10        |
| Dimensions(mm)    | 900*540*930 |



| Beverage Showcase |              |
|-------------------|--------------|
| Model             | GR-300M3     |
| Voltage           | 220V/50Hz    |
| Rated Power(W)    | 110          |
| Capacity(L)       | 330          |
| Temp. Range (°C)  | 2~10         |
| Dimensions(mm)    | 1350*540*930 |



| Beverage Showcase |             |
|-------------------|-------------|
| Model             | GR-58L1(R)  |
| Voltage           | 220V/50Hz   |
| Rated Power(W)    | 200         |
| Capacity(L)       | 58          |
| Temp. Range (°C)  | 0~12        |
| Dimensions(mm)    | 447*425*821 |



| Beverage Showcase |             |
|-------------------|-------------|
| Model             | GR-78L1(R)  |
| Voltage           | 220V/50Hz   |
| Rated Power(W)    | 200         |
| Capacity(L)       | 78          |
| Temp. Range (°C)  | 0~12        |
| Dimensions(mm)    | 447*425*971 |



| Beverage Showcase |              |
|-------------------|--------------|
| Model             | GR-98L1(R)   |
| Voltage           | 220V/50Hz    |
| Rated Power(W)    | 200          |
| Capacity(L)       | 98           |
| Temp. Range (°C)  | 0~12         |
| Dimensions(mm)    | 447*425*1119 |

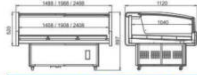


GR-18R-1 / 20R-1 / 30R-1 / 35R-1 / 40R-1

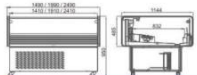


GR-18R-2 / 20R-2 / 30R-2 / 35R-2 / 40R-2

| Model            | GR-18R      | GR-20R      | GR-30R      | GR-35R      | GR-40R      |
|------------------|-------------|-------------|-------------|-------------|-------------|
| Voltage          | 220V/50Hz   | 220V/50Hz   | 220V/50Hz   | 220V/50Hz   | 220V/50Hz   |
| Rated Power(W)   | 63          | 63          | 63          | 63          | 63          |
| Capacity(L)      | 18          | 20          | 30          | 35          | 40          |
| Temp. Range (°C) | 5-8         | 5-8         | 5-8         | 5-8         | 5-8         |
| Dimensions(mm)   | 385*300*485 | 380*390*440 | 385*385*485 | 385*460*485 | 400*425*580 |



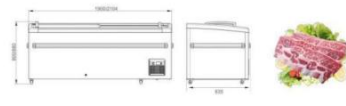
| Model            | GR-1.5T       | GR-2.0T       | GR-2.5T       |
|------------------|---------------|---------------|---------------|
| Voltage          | 220V/50Hz     | 220V/50Hz     | 220V/50Hz     |
| Rated Power(W)   | 750           | 850           | 1200          |
| Capacity(L)      | 420           | 550           | 680           |
| Temp. Range (°C) | 2-8           | 2-8           | 2-8           |
| Dimensions(mm)   | 1488*1120*897 | 1988*1120*897 | 2488*1120*897 |



| Model            | GR-1.5PF-A    | GR-2.0PF-A    | GR-2.5PF-A    |
|------------------|---------------|---------------|---------------|
| Voltage          | 220V/50Hz     | 220V/50Hz     | 220V/50Hz     |
| Rated Power(W)   | 750           | 850           | 1200          |
| Capacity(L)      | 374           | 505           | 638           |
| Temp. Range (°C) | 2-8           | 2-8           | 2-8           |
| Dimensions(mm)   | 1488*1180*960 | 1988*1180*960 | 2488*1180*960 |



| Model            | GR-4.558     | GR-4.758     |
|------------------|--------------|--------------|
| Voltage          | 220V/50Hz    | 220V/50Hz    |
| Rated Power(W)   | 440          | 578          |
| kWh/24H          | 5.15         | 7.05         |
| Temp. Range (°C) | <-15         | <-15         |
| Dimensions(mm)   | 1900*835*800 | 2104*835*840 |



| Model            | GR-118BF         |
|------------------|------------------|
| Voltage          | 220V/50Hz        |
| Rated Power(W)   | 150              |
| Capacity(L)      | 154L, 48 bottles |
| Temp. Range (°C) | 5-22             |
| Dimensions(mm)   | 406*400*442      |



| Model            | GR-208BF         |
|------------------|------------------|
| Voltage          | 220V/50Hz        |
| Rated Power(W)   | 150              |
| Capacity(L)      | 240L, 62 bottles |
| Temp. Range (°C) | 5-22             |
| Dimensions(mm)   | 595*600*1215     |



| Model            | GR-208AF         |
|------------------|------------------|
| Voltage          | 220V/50Hz        |
| Rated Power(W)   | 150              |
| Capacity(L)      | 240L, 72 bottles |
| Temp. Range (°C) | 5-22             |
| Dimensions(mm)   | 595*600*1215     |

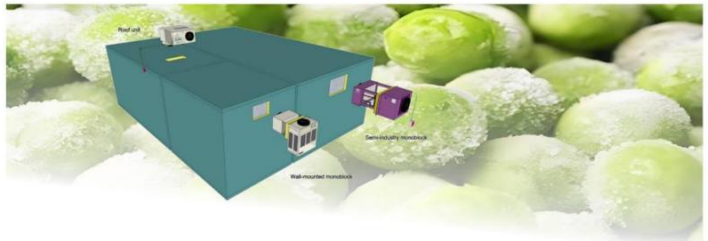


| Model            | GR-DL-CD-13PF-2 | GR-DL-CD-20PF-2 | GR-DL-CD-20PF-2 |
|------------------|-----------------|-----------------|-----------------|
| Rated Power(W)   | 815             | 1300            | 1815            |
| kWh/24H          | 18.5            | 23.5            | 28.5            |
| Temp. Range (°C) | 2-8             | 2-8             | 2-8             |
| Dimensions(mm)   | 1800*1000*2100  | 2000*1000*2100  | 2500*1000*2100  |



| Model            | GR-1200F      | GR-1800F      | GR-2000F      | GR-1500FA     | GR-2000FA     | GR-2500FA     |
|------------------|---------------|---------------|---------------|---------------|---------------|---------------|
| Voltage          | 220V/50Hz     | 220V/50Hz     | 220V/50Hz     | 220V/50Hz     | 220V/50Hz     | 220V/50Hz     |
| Rated Power(kW)  | 26            | 27            | 32            | 38            | 45            | 55            |
| Capacity(L)      | 450           | 700           | 782           | 678           | 915           | 1154          |
| Temp. Range (°C) | 30~35         | 30~35         | 30~35         | 30~35         | 30~35         | 30~35         |
| Dimensions(mm)   | 1200*800*1880 | 1800*800*1880 | 2000*800*1880 | 1500*950*1980 | 2000*950*1980 | 2500*950*1980 |

## Cold Room Panel



Installation: Wall-mounted Type



Installation: Roof Type



Installation: Split Type

| Parameter            |       |                       |             |
|----------------------|-------|-----------------------|-------------|
| Feature Item         | Unit  | Technique requirement | Test result |
| average density      | kg/m³ | 40±2                  | 40          |
| heat conductivity    | W/m.k | <0.024                | <0.021      |
| compressive strength | Kpa   | >160                  | >171        |



### SLIDING DOOR

#### Features and Benefits

- Quick and easy installation
- Excellent thermal properties
- Extensive range of options
- Easy closing
- Manual opening and closing, with little effort



### SELF-CLOSING DOOR

A widely used in hotels and catering chains such as the refrigerator door. Its characteristics the door with the method of automatic recession closed door and door frame surface in the same plane, through the role of door closers can more easily make the door lock door type overall beautiful, generous.



Self-Container Cube Ice Machine  
Output Capacity is 10% Around Higher than Competitors' Similar Model.



## Specific Features

- 304L/316 Stainless Steel is Optional
- High Resolution LCD Screen
- Imported Key Components
- Auto Self-Cleaning Function
- Lower Power Consumption
- Food Grade Injected Large Capacity for Bin
- Quick Ice Hiding Size Thickness Adjustable
- Lower Noise
- Full Room Insulation



| Model No. | Output/24hrs | Ice Storage | Ice Size   | Compressor Brand | Volt./Watts | Dimensions(W*D*H) | Package Size(W*D*H) |
|-----------|--------------|-------------|------------|------------------|-------------|-------------------|---------------------|
| GR-40P    | 36kg         | 15kg        | 22*22*22mm | SECOP            | 220V/300W   | 500*450*800mm     | 510*620*950mm       |
| GR-120P   | 55kg         | 18kg        | 22*22*22mm | SECOP            | 220V/450W   | 500*580*850mm     | 510*690*950mm       |
| GR-160P   | 73kg         | 36kg        | 22*22*22mm | SECOP            | 220V/620W   | 660*685*920mm     | 770*780*1150mm      |
| GR-210P   | 99kg         | 36kg        | 22*22*22mm | SECOP            | 220V/580W   | 660*685*920mm     | 770*780*1150mm      |
| GR-260P   | 127kg        | 36kg        | 22*22*22mm | SECOP            | 220V/730W   | 660*685*920mm     | 770*780*1150mm      |

Modular Cube Ice Machine  
Output Capacity is 10% Around Higher than Competitors' Similar Model.



## Specific Features

- 304L/316 Stainless Steel is Optional
- High Resolution LCD Screen
- Imported Key Components
- Auto Self-Cleaning Function
- Lower Power Consumption
- Food Grade Injected Large Capacity for Bin
- Quick Ice Hiding Size Thickness Adjustable
- Lower Noise
- Full Room Insulation



| Model No. | Output/24hrs | Ice Storage | Ice Size   | Compressor Brand | Volt./Watts | Dimensions(W*D*H) | Package Size(W*D*H)             |
|-----------|--------------|-------------|------------|------------------|-------------|-------------------|---------------------------------|
| GR-350P   | 160kg        | 125kg       | 22*22*22mm | SECOP            | 220V/165W   | 560*830*1718mm    | 655*750*205mm+645*890*1055mm    |
| GR-420P   | 191kg        | 125kg       | 22*22*22mm | SECOP            | 220V/1630W  | 560*830*1718mm    | 655*750*205mm+645*890*1055mm    |
| GR-430P   | 227kg        | 125kg       | 22*22*22mm | SECOP            | 220V/1550W  | 760*830*1718mm    | 845*750*205mm+850*890*1055mm    |
| GR-700P   | 315kg        | 125kg       | 22*22*22mm | SECOP            | 220V/1680W  | 760*830*1718mm    | 845*750*205mm+850*890*1055mm    |
| GR-1000P  | 455kg        | 125kg       | 22*22*22mm | SECOP            | 220V/2400W  | 760*830*1883mm    | 845*750*205mm+850*890*1055mm    |
| GR-1500P  | 680kg        | 125kg       | 22*22*22mm | SECOP            | 220V/2400W  | 1227*973*1928mm   | 1360*750*244mm+1035*1305*1290mm |
| GR-2000P  | 909kg        | 125kg       | 22*22*22mm | SECOP            | 220V/3800W  | 1227*973*2048mm   | 1360*750*244mm+1035*1305*1290mm |



| Model No.      | GR-18CT        |
|----------------|----------------|
| Voltage        | 220V/50Hz      |
| Power(W)       | 1600           |
| Capacity(L/H)  | 18-20          |
| Compressor     | GMCC/Panasonic |
| Dimensions(mm) | 715*340*800    |



| Model No.      | GR-L20AC    | GR-L28A     |
|----------------|-------------|-------------|
| Voltage        | 220V/50Hz   | 220V/50Hz   |
| Power(W)       | 1750        | 1950        |
| Capacity(L/H)  | 20          | 28          |
| Refrigerant    | R22         | R22         |
| Dimensions(mm) | 542*750*928 | 542*750*928 |



| Model No.      | GR-L20BC    | GR-L28B     |
|----------------|-------------|-------------|
| Voltage        | 220V/50Hz   | 220V/50Hz   |
| Power(W)       | 1750        | 1950        |
| Capacity(L/H)  | 20          | 28          |
| Refrigerant    | R22         | R22         |
| Dimensions(mm) | 542*750*928 | 542*750*928 |



| Model No.      | GR-25CTBA      |
|----------------|----------------|
| Voltage        | 220V/50Hz      |
| Power(W)       | 1800           |
| Capacity(L/H)  | 25-28          |
| Compressor     | GMCC/Panasonic |
| Dimensions(mm) | 715*560*780    |



| Model No.      | GR-25DBA       |
|----------------|----------------|
| Voltage        | 220V/50Hz      |
| Power(W)       | 1800           |
| Capacity(L/H)  | 18             |
| Compressor     | GMCC/Panasonic |
| Dimensions(mm) | 715*560*1380   |



| Model No.      | GR-F48       |
|----------------|--------------|
| Voltage        | 220V/50Hz    |
| Power(W)       | 3500         |
| Capacity(L/H)  | 48-52        |
| Compressor     | TECUMSEH     |
| Dimensions(mm) | 715*560*1380 |



| Model No.      | GR-H1BT        |
|----------------|----------------|
| Voltage        | 220V/50Hz      |
| Power(W)       | 1300           |
| Capacity(L/H)  | 12-16          |
| Compressor     | GMCC/Panasonic |
| Dimensions(mm) | 500*600*750    |



| Model No.      | GR-H16C        |
|----------------|----------------|
| Voltage        | 220V/50Hz      |
| Power(W)       | 1300           |
| Capacity(L/H)  | 12-16          |
| Compressor     | GMCC/Panasonic |
| Dimensions(mm) | 500*600*1260   |



| Model No.      | GR-H32C        |
|----------------|----------------|
| Voltage        | 220V/50Hz      |
| Power(W)       | 2800           |
| Capacity(L/H)  | 28-32          |
| Compressor     | GMCC/Panasonic |
| Dimensions(mm) | 500*600*1260   |



| Model No.       | GR-COROLLA-1S |
|-----------------|---------------|
| Voltage(V)      | 220V 50Hz     |
| Power(W)        | 270           |
| Capacity(L)     | 12*1          |
| Temperature(°C) | 3-8           |
| Dimensions(mm)  | 230*430*640   |



| Model No.       | GR-COROLLA-2S |
|-----------------|---------------|
| Voltage(V)      | 220V 50Hz     |
| Power(W)        | 350           |
| Capacity(L)     | 12*2          |
| Temperature(°C) | 3-8           |
| Dimensions(mm)  | 430*430*640   |



| Model No.       | GR-COROLLA-3S |
|-----------------|---------------|
| Voltage(V)      | 220V 50Hz     |
| Power(W)        | 450           |
| Capacity(L)     | 12*3          |
| Temperature(°C) | 3-8           |
| Dimensions(mm)  | 630*430*640   |



| Model No.       | GR-MyGranita-1S |
|-----------------|-----------------|
| Voltage(V)      | 220V 50Hz       |
| Power(W)        | 400             |
| Capacity(L)     | 12*1            |
| Temperature(°C) | -2~-10          |
| Dimensions(mm)  | 270*515*810     |



| Model No.       | GR-MyGranita-2S |
|-----------------|-----------------|
| Voltage(V)      | 220V 50Hz       |
| Power(W)        | 740             |
| Capacity(L)     | 12*2            |
| Temperature(°C) | -2~-10          |
| Dimensions(mm)  | 470*515*810     |



| Model No.       | GR-MyGranita-3S |
|-----------------|-----------------|
| Voltage(V)      | 220V 50Hz       |
| Power(W)        | 1150            |
| Capacity(L)     | 12*3            |
| Temperature(°C) | -2~-10          |
| Dimensions(mm)  | 670*515*810     |



| Model No.        | GR-FR-1R       |
|------------------|----------------|
| Voltage(V)       | 220V 50Hz      |
| Power(W)         | 1300           |
| Compressor       | GMCC/Panasonic |
| Fry-Pan Size(mm) | 600*500*20     |
| Dimensions(mm)   | 600*600*840    |



| Model No.        | GR-FR-1R6C     |
|------------------|----------------|
| Voltage(V)       | 220V 50Hz      |
| Power(W)         | 1450           |
| Compressor       | GMCC/Panasonic |
| Fry-Pan Size(mm) | 500*500*20     |
| Dimensions(mm)   | 1000*600*840   |



| Model No.        | GR-FR-2R6C     |
|------------------|----------------|
| Voltage(V)       | 220V 50Hz      |
| Power(W)         | 2750           |
| Compressor       | GMCC/Panasonic |
| Fry-Pan Size(mm) | 500*500*20     |
| Dimensions(mm)   | 1500*600*840   |



| Model No.        | GR-L-3B3     | GR-L-3B4     |
|------------------|--------------|--------------|
| Voltage          | 220V/50Hz    | 220V/50Hz    |
| Power(W)         | 750          | 750          |
| Temp. Range(°C)  | 3-8          | 3-8          |
| Dimensions(mm)   | 400*710*875  | 400*710*875  |
| Packing Size(mm) | 500*800*1020 | 500*800*1020 |
| N.W.(kg)         | 62.2         | 63.2         |

## FEATURE

- Stylish and attractive design
- Superior cooling performance with continuous refilling capability
- Patented carbonation system design for high carbonation rate and better taste
- Branded valve head for precise dispensing to ensure consistent taste
- Imported core components
- Durable and corrosion-resistant all-stainless steel body with modular design for easy maintenance and repair

## Table Draft Beer Machine



| Model No.       | GR-F88003-01               |
|-----------------|----------------------------|
| Voltage         | 220V/50Hz                  |
| Power           | 1150W                      |
| Water Tank      | 18L                        |
| Beer Coil QTY   | 1                          |
| Dimensions (mm) | 660*300*490                |
|                 | Stainless Steel Army Green |

| Model No.       | F88003-02                  |
|-----------------|----------------------------|
| Voltage         | 220V/50Hz                  |
| Power           | 1150W                      |
| Water Tank      | 18L                        |
| Beer Coil QTY   | 2                          |
| Dimensions (mm) | 660*300*490                |
|                 | Stainless Steel Army Green |



## Draft Beer Machine



| Model No.       | GR-F98005A-4 |
|-----------------|--------------|
| Voltage         | 220V/50Hz    |
| Power           | 650*10*450   |
| Water Tank      | 36L          |
| Beer Coil QTY   | 4            |
| Dimensions (mm) | 670*470*800  |



| Model No.       | GR-F98002-6 |
|-----------------|-------------|
| Voltage         | 220V/50Hz   |
| Power           | 650*10*450  |
| Water Tank      | 36L         |
| Beer Coil QTY   | 6           |
| Dimensions (mm) | 670*470*800 |
| Compressor      | 1/2HP       |
| Refrigerant     | R290        |
| Color           | Black/Green |



| Model          | GR-BWT404        | GR-BWT504        | GR-BWT604        |
|----------------|------------------|------------------|------------------|
| Voltage        | 220V/50Hz        | 220V/50Hz        | 220V/50Hz        |
| Power(W)       | 3                | 4                | 5                |
| Capacity(L)    | 4"11/16"         | 5"11/16"         | 6"11/16"         |
| Dimensions(mm) | 1500*950*850+800 | 1900*950*850+800 | 2200*950*850+800 |



| Model          | GR-DM3-4    | GR-DM3-5     | GR-DM3-6     |
|----------------|-------------|--------------|--------------|
| Voltage        | 220V/50Hz   | 220V/50Hz    | 220V/50Hz    |
| Power(W)       | 3           | 4            | 4            |
| Capacity(L)    | 4"11/16"    | 5"11/16"     | 6"11/16"     |
| Dimensions(mm) | 1500*900*80 | 1900*900*850 | 2200*900*850 |



| Model       | Dimensions     |
|-------------|----------------|
| GR70-1200WC | 1200*700*850mm |
| GR70-1500WC | 1500*700*850mm |
| GR70-1800WC | 1800*700*850mm |



| Model       | Dimensions         |
|-------------|--------------------|
| GR70-1200WC | 1200*700*850+100mm |
| GR70-1500WC | 1500*700*850+100mm |
| GR70-1800WC | 1800*700*850+100mm |



| Model       | Dimensions     |
|-------------|----------------|
| GR35-1200WC | 1200*350*600mm |
| GR35-1500WC | 1500*350*600mm |
| GR35-1800WC | 1800*350*600mm |



| Model      | Dimensions     |
|------------|----------------|
| GR70-900W  | 900*700*850mm  |
| GR70-1200W | 1200*700*850mm |
| GR70-1500W | 1500*700*850mm |
| GR70-1800W | 1800*700*850mm |



| Model       | Dimensions         |
|-------------|--------------------|
| GR70-900WB  | 900*700*850+100mm  |
| GR70-1200WB | 1200*700*850+100mm |
| GR70-1500WB | 1500*700*850+100mm |
| GR70-1800WB | 1800*700*850+100mm |



| Model   | Dimensions         |
|---------|--------------------|
| GR-106  | 700*700*850+100mm  |
| GR-112A | 1200*700*850+100mm |



| Model       | Dimensions      |
|-------------|-----------------|
| GR50-1000US | 1000*500*1800mm |
| GR60-1200US | 1200*600*1800mm |



| Model        | Dimensions          |
|--------------|---------------------|
| GR70-1200WDS | 1200*700*850+1000mm |
| GR70-1500WDS | 1500*700*850+1000mm |
| GR70-1800WDS | 1800*700*850+1000mm |



| Model      | Dimensions         |
|------------|--------------------|
| GR70-1200S | 1200*700*850+100mm |
| GR70-1500S | 1500*700*850+100mm |
| GR70-1800S | 1800*700*850+100mm |



| Model       | Dimensions         |
|-------------|--------------------|
| GR70-1200DS | 1200*700*850+100mm |
| GR70-1500DS | 1500*700*850+100mm |
| GR70-1800DS | 1800*700*850+100mm |



| Model       | Dimensions         |
|-------------|--------------------|
| GR70-1800TS | 1800*700*850+100mm |
| GR70-2100TS | 2100*700*850+100mm |
| GR70-2400TS | 2400*700*850+100mm |



| Model      | Dimensions      |
|------------|-----------------|
| GR-RKS1115 | 1100*500*1550mm |
| GR-RKS1215 | 1200*500*1550mm |
| GR-RKS1515 | 1500*500*1550mm |
| GR-RKS1815 | 1800*500*1550mm |



| Model      | Dimensions      |
|------------|-----------------|
| GR-BKS1115 | 1100*500*1550mm |
| GR-BKS1215 | 1200*500*1550mm |
| GR-BKS1515 | 1500*500*1550mm |
| GR-BKS1815 | 1800*500*1550mm |



| Model      | Dimensions     |
|------------|----------------|
| GR70-107L1 | 1000*700*950mm |
| GR70-121L1 | 1200*700*950mm |
| GR70-147L1 | 1400*700*950mm |



| Model      | Dimensions     |
|------------|----------------|
| GR70-167L2 | 1600*700*950mm |
| GR70-187L2 | 1800*700*950mm |
| GR70-207L2 | 2000*700*950mm |



| Model       | Dimensions     |
|-------------|----------------|
| GR70-1200WC | 1200*700*850mm |
| GR70-1500WC | 1500*700*850mm |
| GR70-1800WC | 1800*700*850mm |



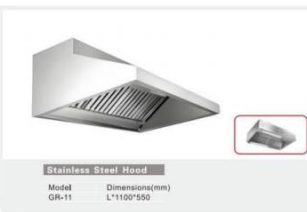
| Model       | Dimensions     |
|-------------|----------------|
| GR35-900WS  | 900*350*300mm  |
| GR35-1200WS | 1200*350*300mm |
| GR35-1500WS | 1500*350*300mm |
| GR35-1800WS | 1800*350*300mm |



| Model       | Dimensions     |
|-------------|----------------|
| GR30-1200TS | 1200*300*750mm |
| GR30-1500TS | 1500*300*750mm |
| GR30-1800TS | 1800*300*750mm |
| GR30-2100TS | 2100*300*750mm |



| Model    | Dimensions     |
|----------|----------------|
| GR35-H06 | 600*300*700mm  |
| GR35-H12 | 1200*300*700mm |
| GR35-H18 | 1800*300*700mm |



| Model | Dimensions(mm) |
|-------|----------------|
| GR-11 | L*1100*550     |



| Model | Dimensions(mm) | Dimensions(mm) | Dimensions(mm) |
|-------|----------------|----------------|----------------|
| GR-JL | 2000*1300*1000 | 2200*1300*1000 | 2400*1300*1000 |



| Model            | GR3G-4 | GR3.5G-4 | GR4G-4 | GR5G-4 |
|------------------|--------|----------|--------|--------|
| Air Volume(m³/h) | 1600   | 3700     | 5300   | 9300   |
| Pressure(pa)     | 65     | 130      | 166    | 196    |



| Model            | GR 9      | GR 10     | GR 12     | GR 15      |
|------------------|-----------|-----------|-----------|------------|
| Air Volume(m³/h) | 2913-3300 | 4180-5940 | 5440-8500 | 8400-12600 |
| Pressure(pa)     | 207-565   | 289-483   | 256-625   | 284-640    |



| Model | Dimensions(mm) |
|-------|----------------|
| GR-24 | L*2400*550     |



| Model | Dimensions(mm) | Dimensions(mm) | Dimensions(mm) |
|-------|----------------|----------------|----------------|
| GR-GL | 1600*1300*1000 | 2000*1300*1000 | 2400*1300*1000 |



| Model            | 2.5A      | 2.8A      | 3.15A     | 3.55A     |
|------------------|-----------|-----------|-----------|-----------|
| Air Volume(m³/h) | 1500-2741 | 2152-3932 | 1923-4796 | 2000-6951 |
| Pressure(pa)     | 326-594   | 431-777   | 279-965   | 396-1184  |



| Model            | 2.8A      | 3.15A     | 3.55A     | 4A         |
|------------------|-----------|-----------|-----------|------------|
| Air Volume(m³/h) | 2913-3300 | 4180-5940 | 5440-8500 | 8400-12600 |
| Pressure(pa)     | 207-565   | 289-483   | 256-625   | 284-640    |



| Model | Dimensions(mm) |
|-------|----------------|
| GR-12 | L*1200*600     |



| Model     | Dimensions(mm) | Dimensions(mm) | Dimensions(mm) |
|-----------|----------------|----------------|----------------|
| GR-GL PRO | 2000*1300*1600 | 2200*1300*1600 | 2400*1300*1600 |



| Model            | GR-216-J4K  | GR-216-6K   | GR-216-8K   |
|------------------|-------------|-------------|-------------|
| Dimensions(mm)   | 735*726*773 | 735*824*886 | 735*885*943 |
| Air Volume(m³/h) | 4000        | 6000        | 8000        |



| Model            | GR-216-20K    | GR-216-25KA   | GR-216-30K    |
|------------------|---------------|---------------|---------------|
| Dimensions(mm)   | 735*1215*1407 | 735*1215*1407 | 735*1408*1631 |
| Air Volume(m³/h) | 4000          | 6000          | 8000          |



**2-layers Dining Cart (square tube)**

| Model    | Dimensions(mm) |
|----------|----------------|
| GR-ST203 | 750*400*935    |
| GR-ST204 | 850*450*900    |
| GR-ST205 | 950*500*950    |



**3-layers Dining Cart (square tube)**

| Model    | Dimensions(mm) |
|----------|----------------|
| GR-ST301 | 750*400*935    |
| GR-ST302 | 850*450*900    |
| GR-ST303 | 950*500*950    |



**Square Drinking Cart**

| Model    | Dimensions(mm) |
|----------|----------------|
| GR-X1206 | 750*400*935    |
| GR-X1205 | 850*450*900    |
| GR-X1204 | 950*500*950    |



**Knee Operated Hand Washbasin**

| Model   | Dimensions(mm) |
|---------|----------------|
| GR-LV82 | 400*350*570    |



**Knee Operated Hand Washbasin**

| Model   | Dimensions(mm) |
|---------|----------------|
| GR-LV87 | 500*400*850    |



**Stainless Steel Hand basin Washing Station**

| Model   | Dimensions(mm) |
|---------|----------------|
| GR-LV89 | 410*400*815*40 |



**Saucing Cart**

| Model    | Dimensions(mm) |
|----------|----------------|
| GR-ST231 | 850*450*900    |



**Bowl-Collected Cart**

| Model    | Dimensions(mm) |
|----------|----------------|
| GR-X1203 | 750*400*935    |
| GR-X1202 | 850*450*900    |
| GR-X1201 | 950*500*950    |



**4-layers Dining Cart (round tube)**

| Model     | Dimensions(mm) |
|-----------|----------------|
| GR-L408   | 900*550*970    |
| GR-STC100 | 800*412*950    |
| GR-STC500 | 1040*495*970   |



**Stainless Steel Dish Trolley**

| Model    | Dimensions(mm) | Capacity |
|----------|----------------|----------|
| GR-X1350 | 600*575*1760   | 80 pans  |
| GR-X1351 | 800*575*970    | 40 pans  |



**Single-Line GN Pan Trolley**

| Model    | Dimensions(mm) | Capacity         |
|----------|----------------|------------------|
| GR-X1301 | 380*550*1000   | 1/1 GN (6 pans)  |
| GR-X1304 | 380*550*1735   | 1/1 GN (15 pans) |
| GR-X1305 | 380*550*1735   | 1/1 GN (16 pans) |



**Single-Line Cake Pan Trolley**

| Model    | Dimensions(mm) | Capacity         |
|----------|----------------|------------------|
| GR-X1308 | 470*620*1050   | 600*400(8 pans)  |
| GR-X1309 | 470*620*1735   | 600*400(15 pans) |
| GR-X1310 | 470*620*1735   | 600*400(16 pans) |



**Stainless Steel Dish Collecting Trolley**

| Model    | Dimensions(mm) |
|----------|----------------|
| GR-ST231 | 850*450*900    |



**Platform Handcart**

| Model  | Dimensions(mm) |
|--------|----------------|
| GR-C10 | 740*480*970    |
| GR-C11 | 900*600*900    |



**Platform Handcart**

| Model  | Dimensions(mm) |
|--------|----------------|
| GR1408 | 900*550*970    |
| GR1410 | 900*550*970    |
| GR1411 | 1000*600*970   |
| GR1412 | 1000*600*970   |



**Center Wall Mounted Faucet**

| Model      |  |
|------------|--|
| GR-5803-3P |  |



**Deck Mounted Faucet**

| Model      |  |
|------------|--|
| GR-5801-3P |  |



**Center Wall Mounted Faucet**

| Model     |  |
|-----------|--|
| GR-1823-8 |  |



**Center Wall Mounted Faucet**

| Model   |  |
|---------|--|
| GR-1805 |  |



## SNACK EQUIPMENT



**Single Plate Heart Shaped Waffle Maker**

| Model          | GR-2207      |
|----------------|--------------|
| Voltage(V)     | 220V/ 50Hz   |
| Power(W)       | 1.3          |
| Dimensions(mm) | 350*250*2760 |
| N.W.           | 5.3kg        |



**Waffle maker**

| Model          | GR-601     |
|----------------|------------|
| Voltage(V)     | 220V/ 50Hz |
| Power(W)       | 1          |
| Dimensions(mm) | 7kg        |
| N.W.           |            |



**Electric Double Waffle maker**

| Model          | GR-402      |
|----------------|-------------|
| Voltage(V)     | 220V/ 50Hz  |
| Power(W)       | 2           |
| Dimensions(mm) | 500*350*260 |
| N.W.           | 13kg        |



**Cone Waffle maker**

| Model          | GR-1A       |
|----------------|-------------|
| Voltage(V)     | 220V/ 50Hz  |
| Power(W)       | 1           |
| Dimensions(mm) | 250*350*260 |
| N.W.           | 6.5kg       |



**Single Plate Ice Cone Waffle Maker**

| Model          | GR-2A       |
|----------------|-------------|
| Voltage(V)     | 220V/ 50Hz  |
| Power(W)       | 2           |
| Dimensions(mm) | 500*350*260 |
| N.W.           | 6.5kg       |



**Single Electric Contact Grill**

| Model          | GR-812E     |
|----------------|-------------|
| Voltage(V)     | 220V/ 50Hz  |
| Power(W)       | 1.8         |
| Dimensions(mm) | 435*385*210 |
| N.W.           | 21kg        |



**Single Electric Contact Grill**

| Model          | GR-811      |
|----------------|-------------|
| Voltage(V)     | 220V/ 50Hz  |
| Power(W)       | 1.8         |
| Dimensions(mm) | 310*385*210 |
| N.W.           | 13kg        |



**Double Electric Contact Grill**

| Model          | GR-813      |
|----------------|-------------|
| Voltage(V)     | 220V/ 50Hz  |
| Power(W)       | 1.8*1.8     |
| Dimensions(mm) | 570*385*210 |
| N.W.           | 26kg        |



**Single Gas Contact Grill**

| Model          | GR-500AR    |
|----------------|-------------|
| Voltage(V)     | 220V/ 50Hz  |
| Power(W)       | 3.5         |
| Dimensions(mm) | 520*430*290 |
| N.W.           | 25kg        |



**Muffins Machine**

| Model          | GR-2240     |
|----------------|-------------|
| Voltage(V)     | 220V/ 50Hz  |
| Power(W)       | 0.85        |
| Dimensions(mm) | 375*360*170 |
| N.W.           | 8.1kg       |



**Muffins Machine**

| Model          | GR-2241     |
|----------------|-------------|
| Voltage(V)     | 220V/ 50Hz  |
| Power(W)       | 1.7         |
| Dimensions(mm) | 620*375*170 |
| N.W.           | 10.7kg      |



**Muffins Machine**

| Model          | GR-2242     |
|----------------|-------------|
| Voltage(V)     | 220V/ 50Hz  |
| Power(W)       | 1.7         |
| Dimensions(mm) | 350*375*170 |
| N.W.           | 10.7kg      |



|                                      |
|--------------------------------------|
| <b>Single Electric Contact Grill</b> |
| Model GR-500D                        |
| Voltage(V) 220V/ 50Hz                |
| Power(KW) 2.5                        |
| Dimensions(mm) 520*430*290           |
| N.W. 26kg                            |



|                            |
|----------------------------|
| <b>Square Waffle maker</b> |
| Model GR-2210              |
| Voltage(V) 220V/ 50Hz      |
| Power(KW) 2                |
| Dimensions(mm) 410*305*240 |
| N.W. 10kg                  |



|                                                |
|------------------------------------------------|
| <b>Double plate square Sticks waffle maker</b> |
| Model GR-2210-2                                |
| Voltage(V) 220V/ 50Hz                          |
| Power(KW) 4                                    |
| Dimensions(mm) 595*490*240                     |
| N.W. 16.5kg                                    |



|                            |
|----------------------------|
| <b>Square Waffle maker</b> |
| Model GR-2210A             |
| Voltage(V) 220V/ 50Hz      |
| Power(KW) 2                |
| Dimensions(mm) 410*305*240 |
| N.W. 13.5kg                |



|                            |
|----------------------------|
| <b>Square Waffle maker</b> |
| Model GR-2206-2A           |
| Voltage(V) 220V/ 50Hz      |
| Power(KW) 2                |
| Dimensions(mm) 445*345*240 |
| N.W. 10kg                  |



|                             |
|-----------------------------|
| <b>6 Slice Waffle maker</b> |
| Model GR-506                |
| Voltage(V) 220V/ 50Hz       |
| Power(KW) 1.35              |
| Dimensions(mm) 390*340*245  |
| N.W. 11kg                   |



|                            |
|----------------------------|
| <b>Donut Waffle maker</b>  |
| Model GR-6A                |
| Voltage(V) 220V/ 50Hz      |
| Power(KW) 2                |
| Dimensions(mm) 345*270*240 |
| N.W. 8kg                   |



|                            |
|----------------------------|
| <b>Single Crepe Maker</b>  |
| Model GR-1AR               |
| Voltage(V) 220V/ 50Hz      |
| Power(KW) 2.7              |
| Dimensions(mm) 450*410*290 |
| N.W. 19kg                  |



|                                           |
|-------------------------------------------|
| <b>Double Plates Electric Crepe Maker</b> |
| Model GR-2                                |
| Voltage(V) 220V/ 50Hz                     |
| Power(KW) 3kW/2                           |
| Dimensions(mm) 860*460*235                |
| N.W. 44kg                                 |



|                                     |
|-------------------------------------|
| <b>Electric Griddle(Flat Plate)</b> |
| Model GR-818                        |
| Voltage(V) 220V/ 50Hz               |
| Power(KW) 3                         |
| Dimensions(mm) 550*430*240          |
| N.W. 24kg                           |



|                                     |
|-------------------------------------|
| <b>Electric Griddle(Flat Plate)</b> |
| Model GR-820                        |
| Voltage(V) 220V/ 50Hz               |
| Power(KW) 3.4                       |
| Dimensions(mm) 730*470*240          |
| N.W. 32kg                           |



|                                                      |
|------------------------------------------------------|
| <b>Electric Griddle(1/2 Flat Plate)(1/2 Grooved)</b> |
| Model GR-822                                         |
| Voltage(V) 220V/ 50Hz                                |
| Power(KW) 4.4                                        |
| Dimensions(mm) 730*470*240                           |
| N.W. 32kg                                            |



|                            |
|----------------------------|
| <b>Gas griddle</b>         |
| Model GR-24-R              |
| Power 14kW                 |
| LPG Pressure 2800pa        |
| LPG Consumption 1.08kg/h   |
| NG Pressure 2000pa         |
| NG Consumption 1.58m³/h    |
| Dimensions(mm) 610*700*425 |
| N.W. 79kg                  |



|                            |
|----------------------------|
| <b>Gas griddle</b>         |
| Model GR-36-R              |
| Power 21kW                 |
| LPG Pressure 2800pa        |
| LPG Consumption 1.08kg/h   |
| NG Pressure 2000pa         |
| NG Consumption 2.33m³/h    |
| Dimensions(mm) 910*700*425 |
| N.W. 119kg                 |



|                             |
|-----------------------------|
| <b>Gas griddle</b>          |
| Model GR-48-R               |
| Power 27.7kW                |
| LPG Pressure 2800pa         |
| LPG Consumption 2.08kg/h    |
| NG Pressure 2000pa          |
| NG Consumption 3.55m³/h     |
| Dimensions(mm) 1290*800*390 |
| N.W. 147kg                  |



|                                |
|--------------------------------|
| <b>Tabletop Gas Rock Grill</b> |
| Model GR-524-R                 |
| Power 29.3kW                   |
| LPG Consumption 2.09kg/h       |
| NG Consumption 2.74m³/h        |
| Dimensions(mm) 610*700*390     |
| N.W. 94kg                      |



|                                |
|--------------------------------|
| <b>Tabletop Gas Rock Grill</b> |
| Model GR-536-R                 |
| Power 44kW                     |
| LPG Consumption 1.13kg/h       |
| NG Consumption 3.15m³/h        |
| Dimensions(mm) 910*700*390     |
| N.W. 130kg                     |



|                                |
|--------------------------------|
| <b>Tabletop Gas Rock Grill</b> |
| Model GR-548-R                 |
| Power 58.6kW                   |
| LPG Consumption 4.17kg/h       |
| NG Consumption 6.46m³/h        |
| Dimensions(mm) 1210*700*390    |
| N.W. 172kg                     |



|                                |
|--------------------------------|
| <b>Gas Griddle(Flat Plate)</b> |
| Model GR-750R                  |
| Power 3.5kW                    |
| Dimensions(mm) 750*590*450     |
| Packing size(mm) 520*430*290   |
| N.W. 39kg                      |



|                              |
|------------------------------|
| <b>Electric Warming Lamp</b> |
| Model GR-2H                  |
| Voltage 220V/50Hz            |
| Power(KW) 1                  |
| Dimensions(mm) 670*530*700   |
| Lamp 2                       |



|                              |
|------------------------------|
| <b>Electric Warming Lamp</b> |
| Model GR-2H                  |
| Voltage 220V/50Hz            |
| Power(KW) 1.4                |
| Dimensions(mm) 1070*530*700  |
| Lamp 3                       |



|                                |
|--------------------------------|
| <b>Gas conveyor pizza oven</b> |
| Model GR-P140R                 |
| Power 3.5kW                    |
| Dimensions(mm) 750*500*450     |
| Packing size(mm) 410*305*240   |
| N.W. 11kg                      |



|                                    |
|------------------------------------|
| <b>Electric Pizza oven(2-deck)</b> |
| Model GR-EP2-2                     |
| Voltage(V) 220V/ 50Hz              |
| Power(KW) 2.4                      |
| Temp 30-350°C                      |
| Dimensions(mm) 585*550*430         |
| N.W. 38kg                          |



|                                    |
|------------------------------------|
| <b>Electric Pizza oven(2-deck)</b> |
| Model GR-EP2-218                   |
| Voltage(V) 220V/ 50Hz              |
| Power(KW) 2.4                      |
| Temp 30-350°C                      |
| Dimensions(mm) 585*550*430         |
| N.W. 43kg                          |



|                            |
|----------------------------|
| <b>Pizza Oven</b>          |
| Model GR-EP-1              |
| Voltage(V) 220V/ 50Hz      |
| Power(KW) 2                |
| Dimensions(mm) 560*570*280 |
| N.W. 19.8kg                |



|                            |
|----------------------------|
| <b>Pizza Oven</b>          |
| Model GR-EP-1              |
| Voltage(V) 220V/ 50Hz      |
| Power(KW) 2                |
| Dimensions(mm) 560*570*440 |
| N.W. 31.8kg                |



|                                   |
|-----------------------------------|
| <b>Electric Toaster (4-slice)</b> |
| Model GR-OS4                      |
| Voltage(V) 220V/ 50Hz             |
| Power(KW) 1.9                     |
| Dimensions(mm) 370*210*225        |
| N.W. 6kg                          |



|                                   |
|-----------------------------------|
| <b>Electric Toaster (6-slice)</b> |
| Model GR-OS6                      |
| Voltage(V) 220V/ 50Hz             |
| Power(KW) 2.5                     |
| Dimensions(mm) 460*210*225        |
| N.W. 7kg                          |



|                                   |
|-----------------------------------|
| <b>Electric Toaster (6-slice)</b> |
| Model GR-OS6                      |
| Voltage(V) 220V/ 50Hz             |
| Power(KW) 2.5                     |
| Dimensions(mm) 460*210*225        |
| N.W. 7kg                          |



|                                     |
|-------------------------------------|
| <b>Electric Conveyor Toaster</b>    |
| Model GR-150T                       |
| Voltage(V) 220V/ 50Hz               |
| Power(KW) 1.5                       |
| Dimensions(mm) 418*288*387          |
| Capacity 150-160Pieces of bread d/H |
| N.W. 14kg                           |



|                                           |
|-------------------------------------------|
| <b>Electric Conveyor Toaster</b>          |
| Model GR-300T                             |
| Voltage(V) 220V/ 50Hz                     |
| Power(KW) 2.05                            |
| Dimensions(mm) 300-400Pieces of bread d/H |
| N.W. 15kg                                 |



|                                     |
|-------------------------------------|
| <b>Electric Conveyor Toaster</b>    |
| Model GR-450T                       |
| Voltage(V) 220V/ 50Hz               |
| Power(KW) 2.45                      |
| Dimensions(mm) 468*418*387          |
| Capacity 450-500Pieces of bread d/H |
| N.W. 22kg                           |



|                                   |
|-----------------------------------|
| <b>Single tank electric fryer</b> |
| Model GR-101                      |
| Voltage(V) 220V/ 50Hz             |
| Power(KW) 3                       |
| Dimensions(mm) 290*440*290        |
| Capacity 10L                      |
| N.W. 6kg                          |



|                                   |
|-----------------------------------|
| <b>Double tank electric fryer</b> |
| Model GR-102                      |
| Voltage(V) 220V/ 50Hz             |
| Power(KW) 3kW*2                   |
| Dimensions(mm) 590*440*290        |
| Capacity 10L*2                    |
| N.W. 9.5kg                        |



|                                            |
|--------------------------------------------|
| <b>Single tank electric fryer with tap</b> |
| Model GR-101V                              |
| Voltage(V) 220V/ 50Hz                      |
| Power(KW) 3                                |
| Dimensions(mm) 280*495*345                 |
| Capacity 10L                               |
| N.W. 7.5kg                                 |



|                                            |
|--------------------------------------------|
| <b>Double tank electric fryer with tap</b> |
| Model GR-102V                              |
| Voltage(V) 220V/ 50Hz                      |
| Power(KW) 3kW*2                            |
| Dimensions(mm) 570*495*345                 |
| Capacity 10L*2                             |
| N.W. 11kg                                  |



|                                        |
|----------------------------------------|
| <b>Electric 1-tank fryer(1 basket)</b> |
| Model GR-81                            |
| Voltage(V) 220V/ 50Hz                  |
| Power(KW) 2.5                          |
| Dimensions(mm) 290*440*310             |
| Capacity 5.5L                          |
| N.W. 4.8kg                             |



|                                        |
|----------------------------------------|
| <b>Electric 2-tank fryer(2 basket)</b> |
| Model GR-82                            |
| Voltage(V) 220V/ 50Hz                  |
| Power(KW) 2.5kW*2                      |
| Dimensions(mm) 418*368*387             |
| Capacity 5.5L*2                        |
| N.W. 8.8kg                             |



|                                        |
|----------------------------------------|
| <b>Electric 1-tank fryer(1 basket)</b> |
| Model GR-83                            |
| Voltage(V) 220V/ 50Hz                  |
| Power(KW) 5kW                          |
| Dimensions(mm) 550*440*310             |
| Capacity 11L                           |
| N.W. 8.4kg                             |



|                                     |
|-------------------------------------|
| <b>Automatic Cake Donut Machine</b> |
| Model GR-TT001                      |
| Voltage(V) 220V/ 50Hz               |
| Power(KW) 9                         |
| Dimensions(mm) 1200*550*710         |
| N.W. 46kg                           |



|                             |
|-----------------------------|
| <b>Semi-automatic donut</b> |
| Model GR-TT002              |
| Voltage(V) 220V/ 50Hz       |
| Power(KW) 9                 |
| Dimensions(mm) 1200*870*920 |
| N.W. 45kg                   |



|                             |
|-----------------------------|
| <b>Churros Machine</b>      |
| Model GR-LD001              |
| Voltage(V) 220V/ 50Hz       |
| Power(KW) 2.5               |
| Dimensions(mm) 440*380*1150 |
| N.W. 28kg                   |





| Rectangular supreme electric meat chafing dish |             |
|------------------------------------------------|-------------|
| Model No.                                      | GR-5005     |
| Material                                       | 304#        |
| Dimensions(mm)                                 | 540*470*210 |
| Capacity(L)                                    | 9           |
| N.W.                                           | 15.9kg      |



| Square Supreme electric chafing dish |             |
|--------------------------------------|-------------|
| Model No.                            | GR-5006     |
| Material                             | 304#        |
| Dimensions(mm)                       | 410*480*210 |
| Capacity(L)                          | 6           |
| N.W.                                 | 7.8kg       |



| Circular supreme electric dinner stove |             |
|----------------------------------------|-------------|
| Model No.                              | GR-5005     |
| Material                               | 304#        |
| Dimensions(mm)                         | 520*430*230 |
| Capacity(L)                            | 6           |
| N.W.                                   | 9.2kg       |



| Hydraulic Luxury Chafing Dish |             |                |             |
|-------------------------------|-------------|----------------|-------------|
| Model No.                     | GR-1000L    | Model No.      | GR-1021L    |
| Capacity(L)                   | 6           | Capacity(L)    | 4           |
| Dimensions(mm)                | 520*455*345 | Dimensions(mm) | 455*320*340 |
| Model No.                     | GR-1011L    | Model No.      | GR-1011L    |
| Capacity(L)                   | 9           | Capacity(L)    | 11          |
| Dimensions(mm)                | 680*440*340 | Dimensions(mm) | 495*470*480 |



| Round Roll Top Chafing Dish |             | Rectangle Roll Top Chafing Dish |             | Soup Chafing Dish |             | Double Soup Chafing Dish |             |
|-----------------------------|-------------|---------------------------------|-------------|-------------------|-------------|--------------------------|-------------|
| Model No.                   | GR-721      | Model No.                       | GR-723      | Model No.         | GR-720      | Model No.                | GR-728      |
| Capacity(L)                 | 6           | Capacity(L)                     | 9           | Capacity(L)       | 10          | Capacity(L)              | 4.5+4.5     |
| Dimensions(mm)              | 475*520*465 | Dimensions(mm)                  | 640*495*440 | Dimensions(mm)    | 475*520*465 | Dimensions(mm)           | 640*495*440 |



| Chafing Dish   |             | Chafing Dish   |             | Chafing Dish   |             | Chafing Dish   |             |
|----------------|-------------|----------------|-------------|----------------|-------------|----------------|-------------|
| Model No.      | GR-6000L    | Model No.      | GR-6000L    | Model No.      | YD-10AS     | Model No.      | YD-10A      |
| Voltage        | 220V/50Hz   | Voltage        | 220V/50Hz   | Voltage        | 220V/50Hz   | Voltage        | 220V/50Hz   |
| Power(W)       | 400         | Power(W)       | 400         | Power(W)       | 400         | Power(W)       | 750W        |
| Temp(°C)       | 35-85       | Temp(°C)       | 35-85       | Temp(°C)       | 35-85       | Temp(°C)       | 35-85       |
| Dimensions(mm) | 350*350*380 | Dimensions(mm) | 350*350*380 | Dimensions(mm) | 370*370*380 | Dimensions(mm) | 350*350*380 |
| Capacity(L)    | 10L         | Capacity(L)    | 10L         | Capacity(L)    | 10L         | Capacity(L)    | 10L         |



| Blender        |             |
|----------------|-------------|
| Model No.      | GR-521      |
| Voltage/Power  | 220V/1.68kW |
| Capacity       | 2.5L        |
| Dimensions(mm) | 280*190*530 |



| Soundproof Blender with Cover |             |
|-------------------------------|-------------|
| Model No.                     | GR-1280     |
| Voltage/Power                 | 220V/1.68kW |
| Capacity                      | 2.5L        |
| Dimensions(mm)                | 230*230*540 |



| Soundproof Blender with Cover |             |
|-------------------------------|-------------|
| Model No.                     | GR-1280C    |
| Voltage/Power                 | 220V/1.68kW |
| Capacity                      | 2.5L        |
| Dimensions(mm)                | 230*230*540 |



| Orange Juicer  |                   |
|----------------|-------------------|
| Model No.      | GR-2000E-2        |
| Voltage/Power  | 220V/120W         |
| Size Of Orange | 40-60mm (Dia)     |
| Dimensions(mm) | 460*300*170       |
| Capacity       | 20 oranges/minute |
| N.W.           | 40kg              |



| Orange Juicer  |                   |
|----------------|-------------------|
| Model No.      | GR-2000E-3        |
| Voltage/Power  | 220V/120W         |
| Size Of Orange | 40-60mm (Dia)     |
| Dimensions(mm) | 420*450*160       |
| Capacity       | 20 oranges/minute |
| N.W.           | 43kg              |



| Orange Juicer  |               |
|----------------|---------------|
| Model No.      | GR-TAP2000C   |
| Voltage/Power  | 220V/370W     |
| Size Of Orange | 40-60mm (Dia) |
| Dimensions(mm) | 665*665*1770  |
| Capacity       | 3L            |
| N.W.           | 98kg          |



| Centrifugal Juicer |             |
|--------------------|-------------|
| Model No.          | GR-1000KP   |
| Voltage            | 220V        |
| Power              | 370W        |
| Dimensions(mm)     | 345*320*380 |
| Capacity           | 5-10kg/min  |
| N.W.               | 15kg        |



| Orange Juicer  |             |
|----------------|-------------|
| Model No.      | GR-203      |
| Voltage        | 220V        |
| Power          | 180W        |
| Dimensions(mm) | 348*245*395 |
| Capacity       | /           |
| N.W.           | 5kg         |



| Citrus Juicer  |             |
|----------------|-------------|
| Model No.      | GR-CJ-50MH  |
| Voltage        | 220V        |
| Power          | 250W        |
| Dimensions(mm) | 370*245*460 |
| Speed          | 1500rpm     |
| N.W.           | 8.8kg       |



| Full-automatic Cup Sealer |              |
|---------------------------|--------------|
| Model No.                 | GR-D6        |
| Voltage                   | 220V/50Hz    |
| Power(KW)                 | 0.3          |
| Output                    | 300-400cup/h |
| Dimensions(mm)            | 230*350*340  |



| Full-automatic Cup Sealer |              |
|---------------------------|--------------|
| Model No.                 | GR-Q7        |
| Voltage                   | 220V/50Hz    |
| Power                     | 0.6          |
| Output                    | 300-400cup/h |
| Dimensions(mm)            | 282*370*540  |



| Full-automatic Cup Sealer Full stainless steel |              |
|------------------------------------------------|--------------|
| Model No.                                      | GR-KF06S     |
| Voltage                                        | 220V/50Hz    |
| Power                                          | 0.45         |
| Output                                         | 400-600cup/h |
| Dimensions(mm)                                 | 410*290*575  |



| Single-head Coffee Machine |                |
|----------------------------|----------------|
| Model No.                  | GR-F11         |
| Voltage                    | 220-240V 1.5kW |
| Boiler Capacity            | 2L             |
| N.W.                       | 15.5kg         |
| Dimensions(mm)             | 300*500*580    |



| Single-head Coffee Machine |                |
|----------------------------|----------------|
| Model No.                  | GR-M12         |
| Voltage/Power              | 220-240V 2.0kW |
| Boiler Capacity            | 2L             |
| N.W.                       | 19kg           |
| Dimensions(mm)             | 300*500*580    |



| Coffee Machine |                 |
|----------------|-----------------|
| Model No.      | GR-G3026        |
| Voltage/Power  | 220V/50Hz 1.8kW |
| Water Tank     | 1.7L            |
| N.W.           | 12.5kg          |
| Dimensions(mm) | 265*335*376     |



| Coffee Machine |                 |
|----------------|-----------------|
| Model No.      | GR-EM653-3C     |
| Voltage/Power  | 220V/50Hz 1.8kW |
| Water Tank     | 2.5L            |
| N.W.           | 14kg            |
| Dimensions(mm) | 343*419*403     |



| Double-headed Coffee Machine |                  |
|------------------------------|------------------|
| Model No.                    | GR-11.2H         |
| Voltage/Power                | 220V/50Hz 3.75kW |
| Boiler Capacity              | 11L              |
| Hour Output                  | 240 Cups/Hour    |
| Dimensions(mm)               | 665*560*580mm    |



| Double-headed Coffee Machine |                  |
|------------------------------|------------------|
| Model No.                    | GR-2LA           |
| Voltage/Power                | 220V/50Hz 3.75kW |
| Boiler Capacity              | 11L              |
| Hour Output                  | 240 Cups/Hour    |
| Dimensions(mm)               | 665*560*580      |



| Double-headed Coffee Machine |                  |
|------------------------------|------------------|
| Model No.                    | GR-2LA           |
| Voltage/Power                | 220V/50Hz 3.75kW |
| Boiler Capacity              | 11L              |
| Hour Output                  | 240 Cups/Hour    |
| Dimensions(mm)               | 665*560*580mm    |



| Coffee Machine    |                 |
|-------------------|-----------------|
| Model No.         | GR-M128ig       |
| Voltage/Power     | 220V/50Hz 1.7kW |
| Water Tank        | 6L              |
| Bean Bin Capacity | 1.2L            |
| Dimensions(mm)    | 410*500*580     |



| Step Water Boiler         |                 |                 |
|---------------------------|-----------------|-----------------|
| Model No.                 | GR-B10L         | GR-B20L         |
| Capacity                  | 10L             | 20L             |
| Water supply              | 35L/hour        | 60L/hour        |
| Applicable water pressure | 0.1-0.6(mpa)    | 0.1-0.6(mpa)    |
| Voltage/Power             | 220V/50Hz 2500W | 220V/50Hz 2500W |
| Dimensions(mm)            | 180*282*600     | 185*285*685     |



| Single Juice Dispenser |             |
|------------------------|-------------|
| Model No.              | GR-JD15     |
| Capacity(L)            | 8           |
| Dimensions(mm)         | 665*560*580 |



| Double Juice Dispenser |             |
|------------------------|-------------|
| Model No.              | GR-JD2S     |
| Capacity(L)            | 8*2         |
| Dimensions(mm)         | 570*350*600 |



| Triple Juice Dispenser |             |
|------------------------|-------------|
| Model No.              | GR-JD3S     |
| Capacity(L)            | 8*3         |
| Dimensions(mm)         | 850*350*600 |



| Single Cereal Dispenser |             |
|-------------------------|-------------|
| Model No.               | GR-JVS1A    |
| Capacity(L)             | 3.5         |
| Dimensions(mm)          | 215*240*650 |



| Double Cereal Dispenser |             |
|-------------------------|-------------|
| Model No.               | GR-JVS2A    |
| Capacity(L)             | 3.5*2       |
| Dimensions(mm)          | 335*240*650 |



| Triple Cereal Dispenser |             |
|-------------------------|-------------|
| Model No.               | GR-JVS3A    |
| Capacity(L)             | 3.5*3       |
| Dimensions(mm)          | 500*240*650 |



| Three-headed Coffee Machine |                  |
|-----------------------------|------------------|
| Model No.                   | GR-SK-16.3H      |
| Voltage/Power               | 220V/50Hz 3.75kW |
| Boiler Capacity             | 16L              |
| Hour Output                 | 360 Cups/Hour    |
| Dimensions(mm)              | 885*560*580      |



| Double-headed Coffee Machine |                  |
|------------------------------|------------------|
| Model No.                    | GR-SK-11.2H      |
| Voltage/Power                | 220V/50Hz 3.75kW |
| Boiler Capacity              | 11L              |
| Hour Output                  | 240 Cups/Hour    |
| Dimensions(mm)               | 665*560*580      |



GR-CG11



GR-740



GR-700AC

| Coffee Grinder Machine |                  |                  |
|------------------------|------------------|------------------|
| Model No.              | GR-CG11          | GR-740           |
| Voltage/Power          | 220V/50Hz 0.35kW | 220V/50Hz 0.45kW |
| Bean Bin Capacity      | 1.5L             | 1.2L             |
| N.W.                   | 13kg             | 14kg             |
| Dimensions(mm)         | 190*330*570      | 330*240*640      |
|                        |                  | 331*217*586      |

Feature:  
 • Multi-speed automatic adjustment, using a special hard steel blade, fast and even grinding speed  
 • Low-temperature grinding of coffee beans to preserve the rich aroma of coffee  
 • Grinding timer design, quantitative allocation design