

# SYBO<sup>®</sup>



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**SYBO<sup>®</sup>**



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**MA20**

### FEATURES

- 3 mixing speeds.
- 15-minute timer.
- Durable metal housing with smooth operation.
- Durable heavy-duty gear delivers extraordinary power.
- The bowl lift lever has a straight design which makes it easy to lift or lower the bowl.
- Large inner space is convenient for maintenance.
- The mixer shuts off automatically when the safety guard is open.
- The mixer shuts off automatically when the bowl is lowered for safety.
- The bowl is made from 304 stainless steel. It is extremely durable and food safe.



**SM10**



**SM20**



**SM30**

### FEATURES

- 3 mixing speeds.
- Durable die-cast housing with smooth operation.
- The precision gear delivers robust mixing and kneading with surprisingly quiet operation.
- Automatic clutch driver to let you change the speed without stopping the mixer.
- The mixer shuts off automatically when the safety guards is open.
- The mixer shuts off automatically when the bowl is lowered for safety.
- The bowl lift lever has a straight design which makes it easy to lift or lower the bowl.
- The bowl is made from 304 stainless steel. It is extremely durable and food safe.

Model	Power	Bowl Volume	Mixing Speed	Max. Dough	Max. Flour	Dimensions	N.W.
MA20	1 ½ HP	20 qt	108/195/355rpm	14 lbs-60% water	9 lbs	23 5/8" x 23 5/8" x 36 1/8"	251.3lbs
SM10	5/8 HP	10 qt	108/195/355rpm	7 lbs-60% water	4.5 lbs	19 3/8" x 15 3/8" x 24 3/8"	88.2lbs
SM20	1 ½ HP	20 qt	108/195/355rpm	14 lbs-60% water	9 lbs	21 7/8" x 22" x 31 1/4"	198.4lbs
SM30	2 HP	30 qt	91/166/282rpm	21 lbs-60% water	13 lbs	23 1/2" x 24" x 45"	372.6lbs

# Bakery Equipment

## Planetary Mixer



**B10A**



**B10C**



**B30C**



**B20A**



**B20C**

### STANDARD ACCESSORIES



### FEATURES

- Gear configuration.
- The mixer shuts off automatically when the safety guard is open. The mixer shuts off automatically when the bowl is lowered for safety.
- 304 stainless steel bowl and safety guard sanitation and safety.

Model	Power	Bowl Volume	Mixing Speed	Max. Dough	Max. Flour	Dimensions	N.W.
B10A	¾ HP	10 qt	108/195/355rpm	8.8 lbs - 60% water	5.5 lbs	15 ½" x 15 ½" x 24"	79.4 lbs
B10C	¾ HP	10 qt	108/195/355rpm	8.8 lbs - 60% water	5.5 lbs	15 ½" x 15 ½" x 24"	79.4 lbs
B30C	2 HP	30 qt	91/166/282rpm	26.5 lbs-60% water	16.5 lbs	22 ¾" x 24" x 45"	352.7lbs
B20A	1 ½ HP	20 qt	108/195/355rpm	17.5 lbs - 60% water	11 lbs	21 ⅞" x 22" x 31 ¼"	202.8lbs
B20C	1 ½ HP	20 qt	108/195/355rpm	17.5 lbs - 60% water	11 lbs	21 ⅞" x 22" x 31 ¼"	202.8lbs



**HL7C**



**HL5C**

- #304 stainless steel bowl
- Regular Color:white/black

- Safety Micro-switch: Head up
- Safety Micro-switch: Bowl fixed

- Step-less Speed Control
- Belt & Gear Drive

- ON/OFF Electromagnetic Switch



**HLM-5C / HLM-7C**



Spiral Hook



Wire Whip



Flat Beater

- #304 stainless steel bowl
- Safety Micro-switch: Head up
- Regular Color:white
- Step-less Speed Control
- ON/OFF Electromagnetic Switch

Model	Power	Bowl Volume	Mixing Speed	Max. Dough	Max.Flour	Dimensions	N.W.
HL7C	¾ HP	7 qt	75~660 rpm	5.3 lbs-60% water	3.3 lbs	16 ½" x 9" x 16 ½"	33.1 lbs
HL5C	¾ HP	5 qt	75~660 rpm	3.5 lbs-60% water	2 lbs	16 ½" x 9" x 16 ½"	30.9 lbs
HLM5C	¼ HP	5 qt	75~660 rpm	1.0 lbs-60% water	0.6 lbs	16 ½" x 9 ½" x 16 ½"	28.7 lbs
HLM7C	¾ HP	7 qt	75~660 rpm	1.7 lbs-60% water	1.1 lbs	16 ½" x 9 ½" x 16 ½"	33.1 lbs

# Bakery Equipment

## Spiral Mixer



FM50



FM60 / FM80



FM120

The mixer can run three modes:

**Manual:** the timers are disabled

**Semi-automatic:** allows the mixer to operate only in 1st or 2nd speed

**Automatic:** the machine automatically switches from 1st to 2nd speed and stops once the set time has elapsed



Stainless Steel Guard

Optional



ABS Guard

Model	Power	Bowl Volume	Mixing Speed	Bowl Speed	Max. Flour	Max. Dough	Dimensions	N.W.
FM50	2 HP	75 qt	132/265 rpm	18 rpm	55 lbs	88lbs-60% water	37¼ x 24¾ x 50"	717 lbs
FM60	2 5/8 HP	106 qt	123/225 rpm	16 rpm	81 lbs	132lbs-60% water	47¾ x 28¾ x 56¼"	1080 lbs
FM80	3 ½ HP	134 qt	123/225 rpm	16 rpm	110 lbs	176lbs-60% water	47¾ x 28¾ x 56¼"	1129 lbs
FM120	5 HP	186 qt	123/225 rpm	16 rpm	165 lbs	265lbs-60% water	48¾ x 30¾ x 59"	1477 lbs

## Convention Oven



GCO613T / GCO613D



GCO613

### Gas Convention Oven

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

Model	Heating Power	Chamber Size (IN)	Temperature Range	Timer	Racks	Dimensions	N.W.
GCO613T	54000 btu/hr	18 ⅞ x 16 ½ x 16 ½	150-550 °F	60 mins	6	38 ⅞" x 43 ¼" x 54 ½"	397 lbs
GCO613D	54000 btu/hr	18 ⅞ x 16 ½ x 16 ½	150-550 °F	60 mins	6	38 ⅞" x 43 ¼" x 54 ½"	397 lbs
GCO613	54000 btu/hr	18 ⅞ x 16 ½ x 16 ½	150-550 °F	60 mins	3	38 ⅞" x 43 ¼" x 54 ½"	397 lbs





**CS1800A**



**CS9500A**



**CS6600A**

-7/8 Programmable Stations  
-Adjustable Speed Control

-Double Pause Functions  
-High Quality Transparent PC Container

-Saty System -Only Running w/ Jar In Place  
-Easy-to-clean Electronic Membrane Keypad



**CS9800A**



**CS6600D**



**CS1800D**



**CS9800D**

Model	CS1800A	CS1800D	CS6600A	CS6600D	CS9500A	CS9800A	CS9800D
Power	2 7/8 HP	2 7/8 HP	2 7/8 HP	2 7/8 HP	2 7/8 HP	2 7/8 HP	2 7/8 HP
Capacity	2500 cc	2500 cc	2500 cc	2500 cc	2500 cc	2500 cc	2500 cc
Motor Speed	37,000rpm	37,000rpm	37,000rpm	37,000rpm	37,000rpm	37,000rpm	37,000rpm
N.W.	9.7 lbs	9.7 lbs	11.5 lbs	15.4 lbs	13.2 lbs	11.0 lbs	11.0 lbs
PCS/CARTON	4	4	4	2	4	4	4

# Food Processing Equipment

## Meat Slicer



**SYBO**



**HBS-195JS+220JS**

Aluminium-Magnesium Alloy  
Plastic Leg and Handle  
Full Polish and Anodized



**HBS-250L HBS-275L HBS-300L**

Aluminium-Magnesium Alloy  
Aluminium Leg and Handle  
Full Polish and Anodized



**SAS-195**

Anodized Aluminium Alloy Upper Body  
1, Thickness Zero Knob Lock When Clean  
2, Auto-Stop Lock When Sharpener Off  
3, Auto-Stop Lock When Blade Loose



**HBS-220+250 HBS-275+300**



**HBS-350L**



**SAS-220 SAS-250 SAS-300**

Model	Power	Blade Diameter	Cutting Thickness	Dimensions	N.W.
HBS-195JS	1/8 HP	6 inch	0.008-0.5 inch	16 3/8" x 14 7/8" x 12 5/8"	26.9 lbs
HBS-220JS	1/8 HP	8 inch	0.008-0.5 inch	16 3/8" x 14 7/8" x 12 5/8"	27.8 lbs
HBS-220	1/8 HP	8 inch	0.008-0.5 inch	18 1/4" x 15 3/8" x 14 3/8"	34.6 lbs
HBS-250	1/4 HP	10 inch	0.008-0.5 inch	18 7/8" x 15 3/4" x 14 1/8"	36.2 lbs
HBS-275	3/8 HP	11 inch	0.008-0.6 inch	21 1/4" x 17 7/8" x 17 1/2"	45.4 lbs
HBS-300	3/8 HP	6 inch	0.008-0.6 inch	22 3/4" x 19 3/8" x 17 1/2"	49.6 lbs
HBS-250L	1/4 HP	8 inch	0.008-0.5 inch	19" x 15 3/8" x 14 1/4"	36.8 lbs
HBS-275L	3/8 HP	9 inch	0.008-0.6 inch	21 1/4" x 17 7/8" x 17 1/2"	49.4 lbs
HBS-300L	3/8 HP	12 inch	0.008-0.6 inch	22 5/8" x 17 7/8" x 17 1/2"	53.1 lbs
HBS-350L	1/2 HP	14 inch	0.008-1 inch	30 1/4" x 24 7/8" x 21 1/2"	109.0 lbs
SAS-195	1/4 HP	6 inch	0-0.4 inch	15 1/4" x 14 7/8" x 13"	27.6 lbs
SAS-220	3/8 HP	8 inch	0-0.4 inch	17 3/4" x 15" x 12 5/8"	30.9 lbs
SAS-250	3/8 HP	10 inch	0-0.4 inch	18 1/2" x 15 3/8" x 15"	34.2 lbs
SAS-300	5/8 HP	12 inch	0-0.6 inch	20 7/8" x 19 1/8" x 18 1/8"	54.0 lbs



AE-G12N / AE-G22N



MG22HD



HM-12 / HM-22A



HM-12N

Model	Power	Voltage	Grinding Capacity	Dimensions	N.W.
AE-G12N	¾ HP	110V-60Hz	265 lbs /h	16 ½" x 9 ¼" x 16 ⅝"	57.3 lbs
AE-G22N	1 ¼ HP	110V-60Hz	485 lbs /h	18 ¼" x 9 ⅝" x 20 ¾"	79.4 lbs
MG22HD	1 ¼ HP	110/220~240V-50/60Hz	485 lbs /h	22 ½" x 14 ⅞" x 21 ⅞"	76.1 lbs
HM-12	1 ⅞ HP	110/220~240V-50/60Hz	265 lbs /h	18 ¾" x 8 ⅞" x 14 ⅜"	47.3 lbs
HM-22A	1 ½ HP	110/220~240V-50/60Hz	661 lbs /h	20 ½" x 11 ¾" x 15 ⅜"	51.0 lbs
HM-12N	1 HP	110/220~240V-50/60Hz	265 lbs /h	18 ⅞" x 9 ⅞" x 17 ⅜"	45.1 lbs

# Food Processing Equipment

## Meat Tenderizer



**SYBO**



**AE-TS12**



**AE-TS22**

Model	Power	Knives	Dimensions	N.W.
AE-TS12	¾ HP	66	21 7/8" x 9 7/8" x 14 1/8"	57.3 lbs
AE-TS22	1 ¼ HP	66	23" x 10 3/8" x 17 3/4"	79.4 lbs

## Juicer



- Easy to use and clean
- Integrated feeder dispenser
- Intuitive controls
- Compact perfect for a small kitchen
- Integrated peel buckets
- Mirror stainless steel finish
- Quiet and smooth motion
- Sets up in under 90 seconds
- Grapefruits: 35 oz/min



**NS-2000-E2**

- Easy to use and clean
- Integrated feeder dispenser
- Intuitive controls
- Self-Service mode and continuous mode
- Integrated peel buckets
- Mirror stainless steel finish
- Includes stand with casters
- Sets up in under 90 seconds
- Grapefruits: 75 oz/min



**NS-2000B-1**

Model	Power	Output	Dispenser Capacity	Oranges	Lemons	Dimensions	N.W.
NS-2000-E2	1/8 HP	20pcs/min	1 ½ Gallons	40 oz/min	10 oz/min	19" x 15 3/4" x 35 3/4"	122.4 lbs
NS-2000B-1	1/2 HP	40pcs/min	3 Gallons	80 oz/min	20 oz/min	7 3/4" x 25" x 25"	200.4 lbs



**HLS-1650**



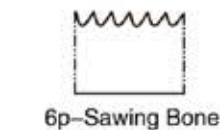
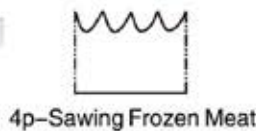
**HLS-1650A**

- Aluminium Alloy+S/S
- 3P-Sawing Frozen Fish
- 4P-Sawing Frozen Meat
- 6P-Sawing Bone

- Aluminium Alloy+S/S
- 3P-Sawing Frozen Fish
- 4P-Sawing Frozen Meat
- 7P-Sawing Bone



**HLS-2020 + HLS2400**



Accurate measurement of cutting thickness

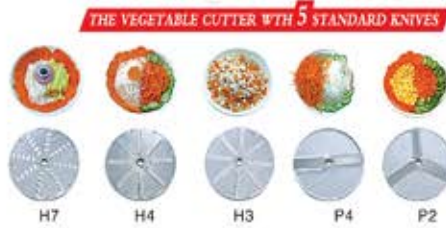
Model	Power	Cutting Deepness	Cutting Height	Cutting Speed	Saw Blade	Dimensions	N.W.
HLS-1650	1 HP	7 1/8"	8 1/4"	15.3 m/second	65*0.6"	20 7/8" x 18 1/4" x 34 3/8"	81.6 lbs
HLS-1650A	1 HP	7 1/8"	8 1/4"	15.3 m/second	65*0.6"	20 7/8" x 18 1/4" x 34 3/8"	78.9 lbs
HLS-2020	2 HP	7 7/8"	11 3/4"	18.3 m/second	79 1/2*0.6"	23 1/8" x 26 3/8" x 62 3/8"	255.7 lbs
HLS-2400	3 HP	10"	13 1/4"	22m/second	94 1/2*0.6"	31 5/8" x 29 1/4" x 62 1/4"	286.6 lbs

# Food Processing Equipment Vegetable Cutter

**SYBO**



**HLC-300** NSF ETL



- 5 Standard Discs
- Grater Discs: 3mm/4mm/7mm
- Slicer Discs: 2mm/4mm



**MX-042** NSF

- Aluminium Body & Stainless Blade
- Slice Thickness: 0.19 or 0.26 inch

**P2 P4**  
Cucumbers, Cabbages, Carrots, Apples, Potatoes, Limes, etc.

**E1 E2 E5**  
Eggplant, Tomatoes, etc. Special for soft vegetables.

**H8 H10**  
Squashes, Carrots, Patatoes, Limes, etc.

**Hu2.5 Hu4 Hu8 Hu10**  
Juliennes: Chicoles, Eggplants, Onions, Apples, Cantaloupes Patatoes, etc.

**H3 H4 H7**  
Grater: Eggplants, Squashes, Tumips, Carrots, etc.

**Dicing:** Potatoes, Cantaloupes, Carrots, Squash, etc.

**Dicing Discs:** 8x8x8mm, 8x8x10mm, 10x10x8mm, 10x10x10mm, 12x12x8mm, 12x12x10mm, 20x20x8mm, 20x20x10mm

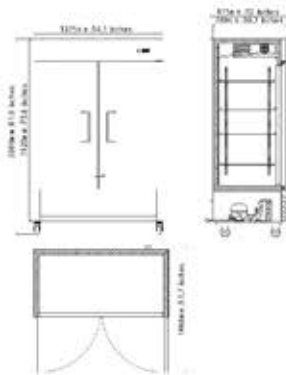
**French Fries:** Carrots, squashes, Potatoes, etc.

**French Fry Discs:** 8x8 mm, 8x10 mm, 10x8 mm, 10x10 mm

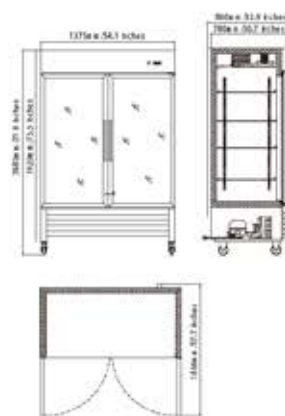
**Wavy Slicing Discs:** 2mm, 4mm

**Shredding Discs:** Parmesan, Romano, etc.

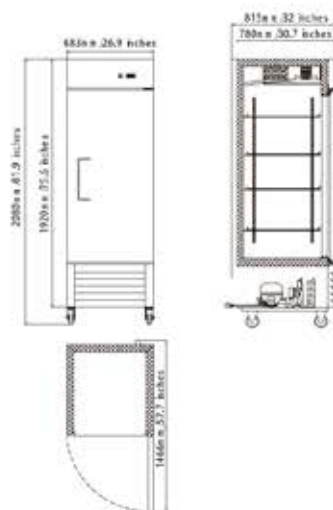
Model	Power	Dimensions	N.W.
HLC300	¼ HP	24 ½" x 9 ¾" x 20"	49.6 lbs
MX-042	Manual	15 ¾" x 9" x 7 ⅞" (mounting)	9.9 lbs



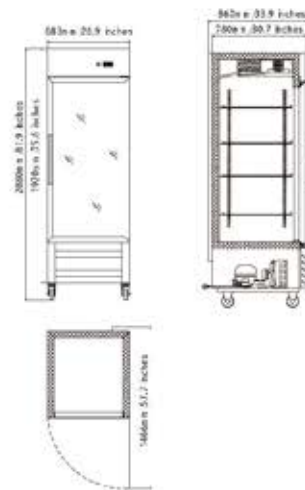
**KF-49+KR-49**



**KR-49G**



**KF-23+KR-23**



**KR-23G**

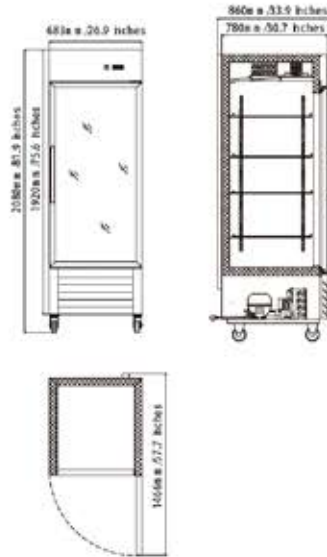
Model	Power	Refrigerant	Capacity	Temperature Range	Dimensions	N.W.
KR-23	5/8 HP	R134a	23 Cubic Feet	31~ 40°F	26 7/8" x 31" x 83 1/4"	264.6 lbs
KR-49	3/4 HP	R134a	49 Cubic Feet	31~ 40°F	54 1/8" x 31" x 83 1/4"	385.8 lbs
KR-23G	5/8 HP	R134a	23 Cubic Feet	31~ 40°F	26 7/8" x 31" x 83 1/4"	275.6 lbs
KR-49G	3/4 HP	R134a	49 Cubic Feet	31~ 40°F	54 1/8" x 31" x 83 1/4"	407.9 lbs
KF-23	3/4 HP	R404a	23 Cubic Feet	-8~ 0°F	26 7/8" x 31" x 83 1/4"	275.6 lbs
KF-49	1 1/8 HP	R404a	49 Cubic Feet	-8~ 0°F	54 1/8" x 31" x 83 1/4"	407.9 lbs

# Refrigeration Equipment

## Refrigerator and Freezer



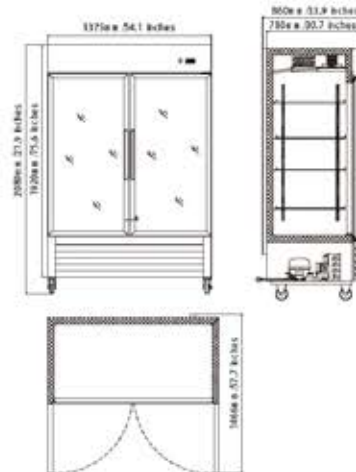
**SYBO**



**KPR-23G**



**RT-400L-2**



**KPR-49G**



Model	Power	Refrigerant	Capacity	Temperature Range	Dimensions	N.W.
KPR-23G	3/4 HP	R404a	23 Cubic Feet	-8 ~ 0°F	26 7/8" x 31" x 83 1/4"	275.6 lbs
KPR-49G	1 1/8 HP	R404a	49 Cubic Feet	-8 ~ 0°F	54 1/8" x 31" x 83 1/4"	407.9 lbs
RT-400L-2	5/8 HP	R290a	81 Bottles	41 ~ 64.4°F	25 7/8" x 25 3/4" x 74 1/2"	359.4 lbs

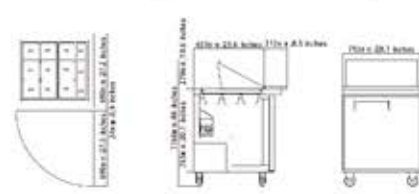




1/9 GN Pan x 2pcs    1/6 GN Pan x 6pcs



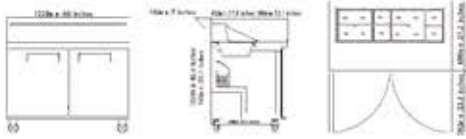
1/9 GN Pan x 3pcs    1/6 GN Pan x 9pcs



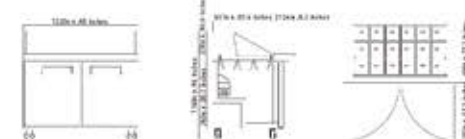
**KSR-27B / KSR-27BM**



**KSR-48B / KSR-48BM**

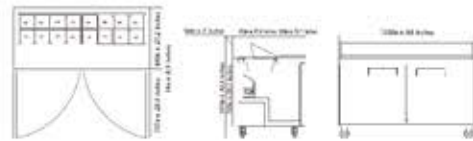


1/6 GN Pan x 12pcs



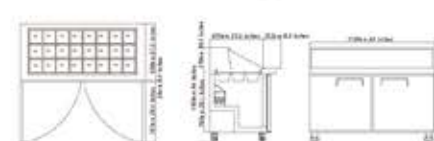
1/6 GN Pan x 18pcs

- Italy Embraco Compressor
- #430 S/S Inner Chamber
- Lock and Keys
- 4 Castors with 2 Front Brakes
- Italy Carel Controller
- #304 S/S Extermer Body
- Automatic Defrost
- Digital Temperature Controller & Display



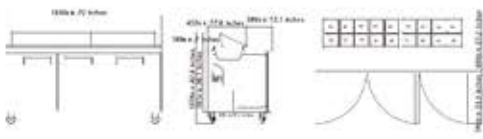
1/6 GN Pan x 16pcs

**KSR-60B / KSR-60BM**

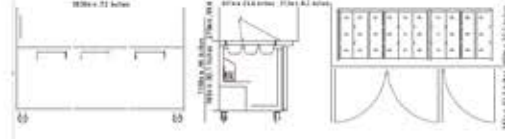


1/6 GN Pan x 24pcs

**KSR-72 / KSR-72BM**



1/6 GN Pan x 18pcs



1/6 GN Pan x 30pcs

Model	Power	Refrigerant	Capacity	Temperature Range	Dimensions	N.W.
KSR-27B	3/8 HP	R290a	7.4 Cubic Feet	33-41°F	28 1/8" x 30 7/8" x 42 3/8"	187.4 lbs
KSR-27BM	3/8 HP	R290a	7.4 Cubic Feet	33-41°F	28 1/8" x 30 7/8" x 42 3/8"	198.4 lbs
KSR-48B	3/8 HP	R290a	12.9 Cubic Feet	33-41°F	49" x 29 7/8" x 42 3/8"	235.9 lbs
KSR-48BM	3/8 HP	R290a	12.9 Cubic Feet	33-41°F	49" x 29 7/8" x 42 3/8"	246.9 lbs
KSR-60B	5/8 HP	R290a	16.4 Cubic Feet	33-41°F	60" x 29 7/8" x 42 3/8"	286.6 lbs
KSR-60BM	5/8 HP	R290a	16.4 Cubic Feet	33-41°F	60" x 29 7/8" x 42 3/8"	297.6 lbs
KSR-72B	5/8 HP	R290a	20 Cubic Feet	33-41°F	72" x 29 7/8" x 42 3/8"	337.3 lbs
KSR-72BM	5/8 HP	R290a	20 Cubic Feet	33-41°F	72" x 29 7/8" x 42 3/8"	374.8 lbs

# Refrigeration Equipment

## Under-counter Refrigerator and Freezer



**SYBO**



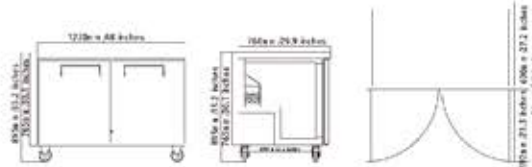
**KTR-27B / KTF-27B**

KTF: Under Counter Freezer

KTR: Under Counter Refrigerator



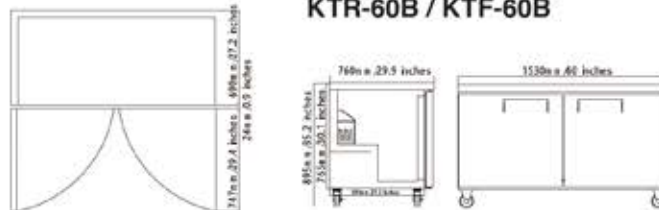
**KTR-48B / KTF-48B**



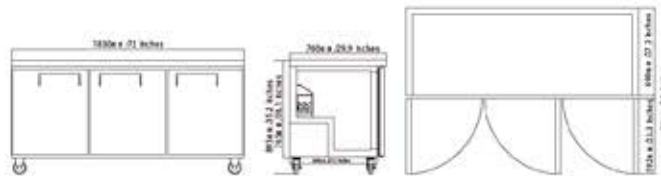
- Italy Embraco Compressor
- #430 S/S Inner Chamber
- Lock and Keys
- 4 Castors with 2 Front Brakes
- Italy Carel Controller
- #304 S/S Externer Body
- Automatic Defrost
- Digital Temperature Controller & Display



**KTR-60B / KTF-60B**



**KTR-72B / KTF-72B**



Model	Power	Refrigerant	Capacity	Temperature Range	Dimensions	N.W.
KTF-27B	3/8 HP	R290a	7.4 Cubic Feet	-8 - 0°F	28 1/8" x 29 7/8" x 35 1/4"	154.3 lbs
KTF-48B	3/8 HP	R290a	12.9 Cubic Feet	-8 - 0°F	49" x 29 7/8" x 35 1/4"	202.8 lbs
KTF-60B	5/8 HP	R290a	16.4 Cubic Feet	-8 - 0°F	60" x 29 7/8" x 35 1/4"	253.5 lbs
KTF-72B	5/8 HP	R290a	20 Cubic Feet	-8 - 0°F	72" x 29 7/8" x 35 1/4"	330.7 lbs
KTR-27B	1/4 HP	R290a	7.4 Cubic Feet	33-41°F	28 1/8" x 29 7/8" x 35 1/4"	143.3 lbs
KTR-48B	1/4 HP	R290a	12.9 Cubic Feet	33-41°F	49" x 29 7/8" x 35 1/4"	187.4 lbs
KTR-60B	1/4 HP	R290a	16.4 Cubic Feet	33-41°F	60" x 29 7/8" x 35 1/4"	242.5 lbs
KTR-72B	1/4 HP	R290a	20 Cubic Feet	33-41°F	72" x 29 7/8" x 35 1/4"	319.7 lbs



# Refrigeration Equipment

## Ice Maker



Bullet Ice

SK-35C



SK-31A



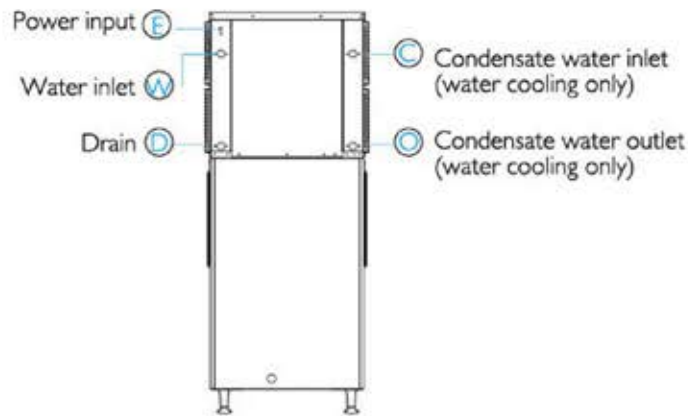
SK-101B



SK-350P



SK-500P



Model	Power	Refrigerant	Ice Making Capacity	Ice Storage	Dimensions	N.W.
SK3-5C	3/8 HP	R404a	77 lbs / 24hr	22 lbs	14 3/4" x 22 5/8" x 30"	77.2 lbs
SK-31A	3/8 HP	R404a	68 lbs / 24hr	22 lbs	18 1/8" x 16 7/8" x 31 1/2"	75 lbs
SK-101B	1 1/8 HP	R404a	220 lbs / 24hr	55 lbs	25 5/8" x 25 1/4" x 30 7/8"	132.3 lbs
SK-350P	1 3/8 HP	R404a	350 lbs / 24hr	230 lbs	22" x 32 5/8" x 67 5/8"	187.4 lbs
SK-350P	1 5/8 HP	R404a	500 lbs / 24hr	275 lbs	29 7/8" x 32 5/8" x 67 5/8"	244.7 lbs

# Refrigeration Equipment

## Cake Showcase



**SYBO**



**ARC-270Y**

- 4 Sides Double Glass
- Adjustable Glass Shelves



**ARC-270Z**

- Digital Temperature Controller and Display
- Brilliant LED Under Each Shelves



**ARC-300L**

- Stainless Steel Base, Automatic Defrost
- 4 Castors with 2 Brakes



**ARC-370Y**



**ARC-370Z**



**ARC-400L**



**ARC-470Y**



**ARC-470Z**



**ARC-500L**

Model	Power	Refrigerant	Gross Capacity	Temperature Range	Dimensions	N.W.
ARC-270Y	5/8 HP	R290a	10 3/8 Cubic Feet	35.6-46.4°F	36" x 26 5/8" x 48"	297.6 lbs
ARC-270Z	5/8 HP	R290a	10 5/8 Cubic Feet	35.6-46.4°F	36" x 26 5/8" x 47 5/8"	297.6 lbs
ARC-370Y	5/8 HP	R290a	14 1/8 Cubic Feet	35.6-46.4°F	47 7/8" x 26 5/8" x 48"	341.7 lbs
ARC-370Z	5/8 HP	R290a	14 1/2 Cubic Feet	35.6-46.4°F	47 7/8" x 26 5/8" x 47 5/8"	341.7 lbs
ARC-470Y	5/8 HP	R290a	17 5/8 Cubic Feet	35.6-46.4°F	59 5/8" x 26 5/8" x 48"	401.2 lbs
ARC-470Z	5/8 HP	R290a	18 Cubic Feet	35.6-46.4°F	59 5/8" x 26 5/8" x 47 5/8"	401.2 lbs
ARC-300L	5/8 HP	R290a	12 3/8 Cubic Feet	35.6-46.4°F	25 5/8" x 31 3/4" x 56 7/8"	297.6 lbs
ARC-400L	5/8 HP	R290a	17 5/8 Cubic Feet	35.6-46.4°F	35 3/8" x 31 3/4" x 56 7/8"	352.7 lbs
ARC-500L	5/8 HP	R290a	23 Cubic Feet	35.6-46.4°F	47 1/4" x 31 3/4" x 56 7/8"	418.9 lbs



**RT-78(1R) / RT-78(2R)**

- 4 Sides Double Glass
- Adjustable Glass Shelves



**RTS-190L**

- Digital Temperature Controller and Display
- Brilliant LED Under Each Shelves



**RTS-200L**

- Stainless Steel Base, Automatic Defrost
- 4 Castors with 2 Brakes



**RT-270L**



**RT-350L**



**RT-400L**



**RT-550L**

Model	Power	Refrigerant	Capacity	Temperature Range	Dimensions	N.W.
RT-78(1R)	¼HP	R290a	2 ⅞ Cubic Feet	32~53.6°F	16 ¾" x 15 ⅞" x 38 ⅝"	79.4 lbs
RT-78(2R)	¼HP	R290a	3 Cubic Feet	32~53.6°F	16 ⅞" x 16 ¾" x 38 ⅝"	80.5 lbs
RTS-190L	1 ¾HP	R290a	6 ¾ Cubic Feet	35.6-50°F	30 ¾" x 27 ½" x 58"	220.5 lbs
RTS-200L	1 ¾HP	R290a	7 ⅞ Cubic Feet	35.6-50°F	39 ⅜" x 22" x 49 ¼"	253.5 lbs
RT-270L	⅝ HP	R290a	9 ½ Cubic Feet	32-50°F	25 ⅝" x 25 ⅝" x 59"	308.6 lbs
RT-350L	⅝ HP	R290a	12 ⅞ Cubic Feet	32-50°F	33 ½" x 25 ⅝" x 59"	335.1 lbs
RT-400L	⅝ HP	R290a	14 ⅞ Cubic Feet	32-50°F	25 ⅝" x 25 ⅝" x 75 ⅞"	385.8 lbs
RT-550L	⅝ HP	R290a	19 ⅞ Cubic Feet	32-50°F	33 ½" x 25 ⅝" x 75 ⅞"	423.3 lbs

# Refrigeration Equipment

Open Display



SYBO



RTS-360L



RTS-380L



RTS-390L

- LED Lights Under Shelves
- 4 Castors with 2 Brakes

- Automatic Defrost
- With Night Curtain

- Toughened Safety Sides Glass
- Digital Temperature Controller and Display



RTS-180L



RTS-220L



RTS-230L



RTS-250L

Model	Power	Refrigerant	Capacity	Temperature Range	Dimensions	N.W.
RTS-360L	1 7/8 HP	R404a	12 3/4 Cubic Feet	35.6-50°F	34 1/2" x 37 1/4" x 59 7/8"	275.6 lbs
RTS-380L	1 7/8 HP	R404a	13 3/8 Cubic Feet	35.6-50°F	39 3/8" x 35" x 59 7/8"	235.9 lbs
RTS-390L	1 7/8 HP	R404a	13 3/4 Cubic Feet	35.6-50°F	36 1/4" x 33 3/8" x 59 1/2"	271.2 lbs
RTS-180L	1 3/4 HP	R290a	6 3/8 Cubic Feet	35.6-50°F	26 1/2" x 19 1/2" x 57 1/8"	180.8 lbs
RTS-220L	1 3/4 HP	R290a	7 3/4 Cubic Feet	35.6-50°F	26 1/2" x 19 1/2" x 68 5/8"	211.6 lbs
RTS-230L	1 3/4 HP	R290a	8 1/8 Cubic Feet	35.6-50°F	23 5/8" x 35" x 59 7/8"	180.8 lbs
RTS-250L	1 3/4 HP	R290a	8 7/8 Cubic Feet	35.6-50°F	29 5/8" x 24" x 67 1/8"	220.5 lbs

# Refrigeration Equipment

## Ice Cream Machine



DW132TC



DW138TC



DW150TC

- Twin-twist with Hopper Cooling
- Three Modes: Temperature, Current, and Timing
- 2+1 Mixed
- Air Minimum Clearance should be 300mm on left, right and 400mm rear
- Touch Screen and Infrared Remote Control.
- With Temperature Sensor for Low Temperature Protection
- Low Liquid Alarm
- Refrigerant R404a
- Air Cooling System

Model	Capacity	Mix Hopper	Cylinder	Power	Refrigerant	Dimensions	N.W.
DW132TC	32L/hr	6.5L+6.5L	2L+2L	1 ¼HP	R404a	20 7/8" x 29 1/2" x 37 3/8"	321.9 lbs
DW138TC	38L/hr	12L+12L	2L+2L	1 ¼HP	R404a	21 1/4" x 30 3/8" x 57 1/8"	374.8 lbs
DW150TC	50L/hr	12L+12L	2L+2L	1 ¼HP	R404a	21 1/4" x 30 3/8" x 37 1/8"	385.8 lbs

## Gelato Machine



M5



M5C

M10+15+20+30



M10C+15C+20C+30C

\*Model with "C" have pasteurizing.



Model	Capacity	Cooling System	Power	Compressor	Refrigerant	Dimensions	N.W.
M5	4.8L	Air	1 ½ HP	1.5hp	R404a	14 5/8" x 28 7/8" x 26 5/8"	216.1 lbs
M10	10L	Water	6 1/8 HP	3.0hp	R404a	21 5/8" x 30 3/4" x 53 1/2"	623.9 lbs
M15	15L	Water	7 1/8 HP	4.0hp	R404a	21 5/8" x 30 3/4" x 53 1/2"	650.4 lbs
M20	20L	Water	10 3/8 HP	6.0hp	R404a	21 5/8" x 33 7/8" x 55 1/8"	738.5 lbs
M30	30L	Water	9 3/4 HP	5.0hp (Semi-hermetic)	R404a	21 5/8" x 33 7/8" x 55 1/8"	846.6 lbs
M5C	5L+4L	Air	2.65+1.72KW	1.5hp	R404a	15 3/4" x 28 3/8" x 32 1/2"	313.1 lbs
M10C	10L+10L	Water	4.60+2.10KW	3.0hp	R404a	23 5/8" x 34 1/2" x 55 1/8"	756.2 lbs
M15C	15L+10L	Water	5.30+2.10KW	4.0hp	R404a	23 5/8" x 34 1/2" x 55 1/8"	782.6 lbs
M20C	20L+20L	Water	8.00+4.30KW	6.0hp	R404a	23 5/8" x 37 3/4" x 59"	870.8 lbs
M30C	30L+20L	Water	7.25+4.30KW	5.0hp (Semi-hermetic)	R404a	23 5/8" x 37 3/4" x 59"	1014.1 lbs

# Cooking Equipment

## Commercial Gas Range With Oven



**SYBO**



RGR24



RGR36z

- Fully MIG welded frame for stability
- Stainless steel front, back-riser, galvanized sides
- 6" stainless steel adjustable heavy duty legs
- Each open top burners: 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12" x 12" (30" x 30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- Full size sheet pans fit side-to-side or front-to-back
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- Optional with castors

Model	Heating Power	Burner	Oven Thermostat	Dimensions	N.W.
RGR24	151000 btu/hr	4pcs	250°F - 550°F	24" x 33 5/8" x 59 7/8"	291.0 lbs
RGR36	211000 btu/hr	6pcs	250°F - 550°F	36" x 33 5/8" x 59 7/8"	368.2 lbs
RGR60	362000 btu/hr	10pcs	250°F - 550°F	60" x 33 5/8" x 59 7/8"	617.3 lbs



RGR36-G24



RGR60-GS24

Model	Heating Power	Burner	Griddle		Oven Thermostat	Dimensions	N.W.
			Plant Size	Thickness			
RGR36-G12	171000 btu/hr	4	12"	3/4"	250°F - 550°F	36" x 32 1/2" x 60 3/8"	238.1 lbs
RGR36-G24	131000 btu/hr	2	24"	3/4"	250°F - 550°F	36" x 32 1/2" x 60 3/8"	403.4 lbs
RGR60-G24	282000 btu/hr	6	24"	3/4"	250°F - 550°F	60" x 32 5/8" x 60 3/8"	683.4 lbs
RGR60-GS24	278000 btu/hr	6	24"	3/4"	250°F - 550°F	60" x 32 1/2" x 60 3/8"	727.5 lbs





**EHP-4S**  
Octagon cast iron burner, each 25,000 BTU/hr.



**GHP-2**  
Round cast iron burner, each 25,000 BTU/hr.



**GHP-4W**  
Round cast iron burner, each 26,500 BTU/hr. with Adjustable low-pressure valve

Model	Heating Power	Burner	Grate	Dimensions	N.W.
EHP-2S	50000 btu/hr	2	12 x 12"	11 3/4" x 27 1/8" x 13 3/8"	70.5 lbs
EHP-4S	100000 btu/hr	4	12 x 12"	23 5/8" x 27 1/8" x 13 3/8"	125.7 lbs
EHP-6S	150000 btu/hr	6	12 x 12"	35 3/8" x 27 1/8" x 13 3/8"	183 lbs
GHP-2	50000 btu/hr	2	12 x 12"	12" x 29 3/8" x 15"	84 lbs
GHP-4	100000 btu/hr	4	12 x 12"	24" x 29 3/8" x 15"	126 lbs
GHP-6	150000 btu/hr	6	12 x 12"	36" x 29 3/8" x 15"	190 lbs
GHP-2W	53000 btu/hr	2	12 x 24"	12" x 28 7/8" x 14 3/4"	75 lbs
GHP-4W	106000 btu/hr	4	12 x 24"	24" x 28 7/8" x 14 3/4"	130 lbs
GHP-6W	159000 btu/hr	6	12 x 24"	36" x 28 7/8" x 14 3/4"	203 lbs



**GHP-4L**  
Round cast iron burner, each 30,000 BTU/hr. Lift off burner structure for easy cleaning.



**SP1**  
Dual ring cast iron burner.

Model	Heating Power		Burner	Grate	Dimensions	N.W.
GHP-2L	60000 btu/hr		2	12 x 12"	12" x 29 3/8" x 15"	83.8 lbs
GHP-4L	120000 btu/hr		4	12 x 12"	24" x 29 3/8" x 15"	125.7 lbs
GHP-6L	180000 btu/hr		6	12 x 12"	36" x 29 3/8" x 15"	189.6 lbs
	<b>Natural Gas</b>	<b>LPG</b>				
SP-1	110000 btu/hr	85000 btu/hr	1	NA	18" x 24 5/8" x 20 1/2"	121.1 lbs
SP-2	220000 btu/hr	170000 btu/hr	2	NA	18" x 48 7/8" x 20 1/2"	235.9 lbs

# Cooking Equipment

## Gas Fryer



**SYBO**

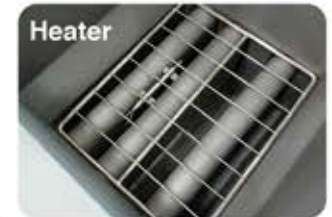


GF85



GF90

- Vertical cast iron burner, each 30,000 BTU/hr.
- Stainless steel vat, available in 4 models.
- 6" stainless steel adjustable heavy duty legs.
- Continuous pilot for easy start of main flame.



Model	Heating Power	Capacity	Dimensions	N.W.
GF-85	150000 btu/hr	NA	21 x 34 1/4" x 46 1/2"	185.2 lbs
GF-90	90000 btu/hr	18.5-23L	15 1/2" x 30 1/4" x 46 1/2"	143.3 lbs
GF-120	120000 btu/hr	21.3-25L	15 1/2" x 30 1/4" x 46 1/2"	156.5 lbs
GF-150	150000 btu/hr	31-37L	21 x 30 1/4" x 46 1/2"	172 lbs

## Gas Salamander



RCM-24

- Gas infrared burner for better and even heat distribution.
- Extra large infrared burner to cover large cooking area.
- Instant heating up, no need to pre-heat.

Model	Power	Dimensions	N.W.
RCM-24	20000	24" x 18 3/4" x 22 7/8"	101.4 lbs
RCM-36	30000	36" x 18 3/4" x 22 7/8"	139.9 lbs
RCM-48	40000	48" x 18 3/4" x 22 7/8"	185.2 lbs
RCM-60	50000	60" x 18 3/4" x 22 7/8"	222.7 lbs
RCM-72	60000	72" x 18 3/4" x 22 7/8"	257.9 lbs

## Shawarma Broiler



RG-2 with baffle

- Diameter for broiled meat < 400mm.
- Infrared radiant broiling, high efficiency.
- Adjustable distance from heater to food.
- Constant temperature for the food.

Model	Power	Gas Consumption	
RG-2	20000	LPG 2800-3700Pa 1.25 kg/hr	NG 2000-2500Pa 1.55 m <sup>3</sup> /hr
Dimensions		N.W.	
21" x 27 1/2" x 40"		68.3 lbs	



**ECB-24S**

- U-steel burner with hot rolled steel radiant cover
- U-shape steel burner, each 30,000 BTU/hr
- To be controlled every 12" width
- Stainless steel in the front, and galvanized sides and back



**CB-24**

- One control every 6"
- Cast iron bar burner, each 20,000 BTU/hr
- Cast iron radiant cover to hold heat and spread heat more evenly.
- Stainless steel in the front and sides



**GCB-24**

- Cast iron bar burner, each 20,000 BTU/hr
- One control every 6"
- Cast iron radiant cover to hold heat and spread heat more evenly.

Model	Heating Power	Burner	Dimensions	N.W.
ECB16S	30000 btu/hr	1	15 7/8" x 25 1/4" x 15 3/8"	108.0 lbs
ECB24S	60000 btu/hr	2	23 3/4" x 25 1/4" x 15 3/8"	119.0 lbs
ECB36S	90000 btu/hr	3	35 5/8" x 25 1/4" x 15 3/8"	163.1 lbs
ECB48S	120000 btu/hr	4	47 5/8" x 25 1/4" x 15 3/8"	216.0 lbs
ECB60S	150000 btu/hr	5	59 1/4" x 25 1/4" x 15 3/8"	269.0 lbs
CB-14	40000 btu/hr	2	14" x 30 1/2" x 18 1/8"	123.5 lbs
CB-24	80000 btu/hr	4	24" x 30 1/2" x 18 1/8"	207.2 lbs
CB-36	120000 btu/hr	6	36" x 30 1/2" x 18 1/8"	295.4 lbs
CB-48	160000 btu/hr	6	48" x 30 1/2" x 18 1/8"	403.4 lbs
CB-60	200000 btu/hr	10	60" x 30 1/2" x 18 1/8"	509.3 lbs
GCB-24	80000 btu/hr	4	23 7/8" x 29 3/8" x 15 3/4"	187.4 lbs
GCB-36	120000 btu/hr	6	35 7/8" x 29 3/8" x 15 3/4"	287.4 lbs
GCB-48	160000 btu/hr	8	48" x 29 3/8" x 15 3/4"	368.2 lbs
GCB-60	200000 btu/hr	10	60" x 29 3/8" x 15 3/4"	463.0 lbs

# Cooking Equipment

## Gas Griddle



**SYBO**



**EGG-24S**

Model	Heating Power	Burner	Plate Thickness	Dimensions	N.W.
EGG16S	30000 btu/hr	1	5/8"	15 7/8" x 25 1/4" x 15 3/8"	108 lbs
EGG24S	60000 btu/hr	2	5/8"	23 3/4" x 25 1/4" x 15 3/8"	119 lbs
EGG36S	90000 btu/hr	3	5/8"	35 5/8" x 25 1/4" x 15 3/8"	163 lbs
EGG48S	120000 btu/hr	4	5/8"	47 3/8" x 25 1/4" x 15 3/8"	216 lbs
EGG60S	150000 btu/hr	5	5/8"	59 1/4" x 25 1/4" x 15 3/8"	269 lbs
EGG16ST	30000 btu/hr	1	5/8"	15 7/8" x 25 1/4" x 15 3/8"	90 lbs
EGG24ST	60000 btu/hr	2	5/8"	23 3/4" x 25 1/4" x 15 3/8"	115 lbs
EGG36ST	90000 btu/hr	3	5/8"	35 5/8" x 25 1/4" x 15 3/8"	176 lbs
EGG48ST	120000 btu/hr	4	5/8"	47 3/8" x 25 1/4" x 15 3/8"	298 lbs
EGG60ST	150000 btu/hr	5	5/8"	59 1/4" x 25 1/4" x 15 3/8"	309 lbs

**EGG-S**

- Stainless steel front and galvanized sides and back
- U-shape steel burner, each 30,000 BTU/hr.
- Manual control.

**EGG-T**

- Stainless steel front and galvanized sides and back
- U-shape steel burner, each 30,000 BTU/hr.
- Thermostat control.



**CG36**

Model	Heating Power	Burner	Plate Thickness	Dimensions	N.W.
CG-24	60000 btu/hr	2	3/4"	24 x 33 1/8" x 13 3/8"	198.4 lbs
CG-36	90000 btu/hr	3	3/4"	36 x 33 1/8" x 13 3/8"	260.1 lbs
CG-48	120000 btu/hr	4	3/4"	48 x 33 1/8" x 13 3/8"	370.4 lbs
CG-60	150000 btu/hr	5	3/4"	60 x 33 1/8" x 13 3/8"	509.3 lbs
CG-24T	60000 btu/hr	2	3/4"	24 x 33 1/8" x 13 3/8"	198.4 lbs
CG-36T	90000 btu/hr	3	3/4"	36 x 33 1/8" x 13 3/8"	260.1 lbs
CG-48T	120000 btu/hr	4	3/4"	48 x 33 1/8" x 13 3/8"	370.4 lbs
CG-60T	150000 btu/hr	5	3/4"	60 x 33 1/8" x 13 3/8"	509.3 lbs

**CG**

- with Adjustable low-pressure valve
- Removable griddle plate
- Cast iron H-shape burner, each 30,000 BTU/hr for better heat distribution. Manual control.

**CG-T**

- with Adjustable low-pressure valve
- Removable griddle plate
- Cast iron H-shape burner, each 30,000 BTU/hr for better heat distribution. Thermostat control.



**GG24**

Model	Heating Power	Burner	Plate Thickness	Dimensions	N.W.
GG-12	30000 btu/hr	1	3/4"	12 1/4" x 30" x 16 1/4"	99.2 lbs
GG-24	60000 btu/hr	2	3/4"	24" x 30" x 16 1/4"	176.4 lbs
GG-36	90000 btu/hr	3	3/4"	36" x 30" x 16 1/4"	242.5 lbs
GG-48	120000 btu/hr	4	3/4"	48" x 30" x 16 1/4"	335.1 lbs
GG-60	150000 btu/hr	5	3/4"	60" x 30" x 16 1/4"	396.8 lbs
GG-12T	30000 btu/hr	1	3/4"	12 1/4" x 30" x 16 1/4"	90.2 lbs
GG-24T	60000 btu/hr	2	3/4"	24" x 30" x 16 1/4"	176.4 lbs
GG-36T	90000 btu/hr	3	3/4"	36" x 30" x 16 1/4"	242.5 lbs
GG-48T	120000 btu/hr	4	3/4"	48" x 30" x 16 1/4"	335.1 lbs
GG-60T	150000 btu/hr	5	3/4"	60" x 30" x 16 1/4"	396.8 lbs

- Steel U-shape burner, each 30,000 BTU/hr for better heat distribution.
- Stainless steel in the front and sides. Manual control.

- Steel U-shape burner, each 30,000 BTU/hr for better heat distribution.
- Stainless steel in the front and sides. Thermostat control.



**CP06A**



**CP10 CP15**



**CP10A**



**CP15A**

- Hot prevent handle
- This sophisticated electric coffee urn can simply be plugged in to keep your beverages piping hot during service.
- The stainless steel body is not only easy to clean, but it beshine for a regal look that rivals its superior durability.
- For maximum results, rinse your with hot water prior to use.

Model	Power	Capacity	Dimensions	N.W.
CP06 / CP06A	1.15 KW/ 1.25 KW	6L (60 Cups)	9 x 9 x 18.5 in	7.9 lbs
CP10 / CP10A	1.15 KW/ 1.25 KW	10L (100 Cups)	11 x 11 x 18 in	8.6 lbs
CP15 / CA15A	1.15 KW/ 1.25 KW	15L (150 Cups)	11 x 11 x 22 in	9.3 lbs



- 1pc 2L SUS Air pot, available keep warm 6hours.
- 1 button power control switch
- Brow time :7 seconds , 2.5L water container
- Aluminum melitta type Die-casting boiler,Made in taiwan
- The bunn's design brew chamber SUS 304# with 1 L.

**UB-286**



- 2 heat plates, 2pcs 1.8L glass pot.
- 1 button switch for power control, 1 button switch for keep warm.
- Brow time :6 seconds, 2.5L water container.
- Aluminum melitta type Die-casting boiler,Made in taiwan.
- The bunn's design brew chamber SUS 304# with 1 L

**UB-288**

Model	Power	Dimensions	N.W.
UB-286	1.45 KW	14 5/8" x 8 3/8" x 19 7/8"	20.9 lbs
UB-288	1.61 KW	14" x 8 3/8" x 17 1/4"	18.8 lbs

# Hotel & Restaurant Equipment

Bain Marie



SYBO



ZCK165A / ZCK165B



ZCK165AT-1 / ZCK165BT-1



ZCK165AT-2 / ZCK165BT-2

Model	Power	GN Pan	Dimensions	N.W.
ZCK165A	1.2 KW		24 1/4" x 14 5/8" x 9 1/2"	16.5 lbs
ZCK165A-1	1.2 KW	1/1	24 1/4" x 14 5/8" x 9 1/2"	22.3 lbs
ZCK165A-2	1.2 KW	1/2	24 1/4" x 14 5/8" x 9 1/2"	22.0 lbs
ZCK165A-3	1.2 KW	1/3	24 1/4" x 14 5/8" x 9 1/2"	22.5 lbs
ZCK165A-4	1.2 KW	2 Soup Station	24 1/4" x 14 5/8" x 9 1/2"	22.3 lbs
ZCK165B	1.2 KW		22 3/4" x 13 3/8" x 9 1/2"	16.3 lbs
ZCK165B-1	1.2 KW	1/1	22 3/4" x 13 3/8" x 9 1/2"	22.1 lbs
ZCK165B-2	1.2 KW	1/2	22 3/4" x 13 3/8" x 9 1/2"	21.5 lbs
ZCK165B-3	1.2 KW	1/3	22 3/4" x 13 3/8" x 9 1/2"	22.0 lbs
ZCK165B-4	1.2 KW	2 Soup Station	22 3/4" x 13 3/8" x 9 1/2"	21.7 lbs

Add side dishes and entrees to existing buffet lines or create entirely new temporary buffet lines quickly and easily with full-size countertop warmers.

You'll enjoy greater menu flexibility and the ability to respond efficiently to changing menu requirements.

Plus the reliable adjustable thermostat helps ensure that food held in serving lines is always within your food-safety temperature guidelines.



ZCK165AT-3



ZCK165AT-4 / ZCK165BT-4

Model	Power	GN Pan	Dimensions	N.W.
ZCK165AT	1.2 KW		24 1/4" x 14 5/8" x 9 1/2"	17 lbs
ZCK165AT-1	1.2 KW	1/1	24 1/4" x 14 5/8" x 9 1/2"	23 lbs
ZCK165AT-2	1.2 KW	1/2	24 1/4" x 14 5/8" x 9 1/2"	23 lbs
ZCK165AT-3	1.2 KW	1/3	24 1/4" x 14 5/8" x 9 1/2"	23 lbs
ZCK165AT-4	1.2 KW	2 Soup Station	24 1/4" x 14 5/8" x 9 1/2"	23 lbs
ZCK165BT	1.2 KW		22 3/4" x 13 3/8" x 9 1/2"	16 lbs
ZCK165BT-1	1.2 KW	1/1	22 3/4" x 13 3/8" x 9 1/2"	22 lbs
ZCK165BT-2	1.2 KW	1/2	22 3/4" x 13 3/8" x 9 1/2"	22 lbs
ZCK165BT-3	1.2 KW	1/3	22 3/4" x 13 3/8" x 9 1/2"	22 lbs
ZCK165BT-4	1.2 KW	2 Soup Station	22 3/4" x 13 3/8" x 9 1/2"	22 lbs

Its innovative design allows this unit to sit beneath a vessel and circulate the water inside.

The maximum high temperature 203 degrees Fahrenheit.

Unique heating -element design provides even heat distribution to prevent "hot spots."

Its separated sump and drains allow for easy cleaning and sanitizing. Heavy-duty stainless-steel well.



**ET-R2-5**



**ET-R2-7**

- Stainless steel 201#.
- Body stainless steel 430# thickness 0.6mm.
- 2 Temperature controller from 0-250°C / 0-482 degrees Fahrenheit.

- Heating Power of each roller 150W for 110V.
- Full Copper circuit Motor. Power:14W, speed:3.3 RPM.
- Tempered glass cover easy assemble and cleaning.



**ET-R2-9**



**ET-R2-11**

Model	Power	Rollers	Sausage Capacity	Temperature Control		Dimensions	N.W.
				Front Roller	Back Roller		
ET-R2-5	0.75 KW	5	12	3	2	23" x 10 5/8" x 15"	24.3 lbs
ET-R2-7	1.05 KW	7	18	4	3	23" x 13 5/8" x 16"	28.7 lbs
ET-R2-9	1.35 KW	9	24	5	4	23" x 16 3/8" x 16"	33.1 lbs
ET-R2-11	1.65 KW	11	30	6	5	23" x 19 7/8" x 16 1/2"	37.5 lbs

# Hotel & Restaurant Equipment

## Cotton Candy Machine



**SYBO**



ET-MF09 (520)



ET-MF01(520)



ET-MF01(720)



ET-MF03(520)



ET-MF05(520)



ET-MF05(720)

Model	Power	Dimensions	N.W.
ET-MF09(520)	1.08 KW	20 ½" x 20 ½" x 19 ⅝"	19.8 lbs
ET-MF01(520)	1.08 KW	20 ½" x 20 ½" x 19 ⅝"	30.9 lbs
ET-MF01(720)	1.08 KW	28 ⅜" x 28 ⅜" x 19 ⅝"	30.9 lbs
ET-MF03(520)	1.08 KW	20 ½" x 20 ½" x 16 ⅜"	19.8 lbs
ET-MF05(520)	1.08 KW	36 ⅝" x 20 ½" x 33 ⅞"	46.4 lbs
ET-MF05(720)	1.08 KW	36 ⅝" x 20 ½" x 33 ⅞"	48.5 lbs

- Stainless steel bowl.
- Working steady and quiet.
- With a steady production rate of 2 cones per minute.
- This enticing cotton candy machine makes it easy for you to keep up with high demand events.
- Boasting powerful operating qualities.
- Durable construction.
- The ideal machine for carnivals, sporting events, or parties!





POP6A-(R)C



POP6A-B



POP6E-R

- Cleanliness, hygiene, simplicity of operation, beautiful design.
- They are applicable to snack bar, walking street, small and medium supermarket, coffee bar, western restaurant, party and so on.



POP6C



POPB-B



POPB-R

Model	Power	Pot Capacity	Pot Material	Dimensions	N.W.
POP6E-R	1.175 KW	8 oz	S/S	17 3/4" x 14 3/4" x 23"	33.1 lbs
POP6E-B	1.175 KW	8 oz	S/S	17 3/4" x 14 3/4" x 23"	33.1 lbs
POP6A-R	1.35 KW	8 oz	\	22" x 16 3/8" x 30 3/8"	52.9 lbs
POP6A-B	1.35 KW	8 oz	\	22" x 16 3/8" x 30 3/8"	52.9 lbs
POPB-R	1.35 KW	8 oz	\	19 5/8" x 14 1/8" x 27 1/8"	48.5 lbs
POPB-B	1.35 KW	8 oz	\	19 5/8" x 14 1/8" x 27 1/8"	48.5 lbs
<b>Popcorn machine cart</b>					
POP6C	\	\	\	35 7/8" x 24 3/4" x 32 1/2"	44.1 lbs
POP6A-(R)C	\	\	\	37 3/8" x 24 3/4" x 33 1/2"	55.1 lbs
POP6E-(B)C	\	\	\	25 5/8" x 17 1/8" x 59 1/2"	28.7 lbs

# Hotel & Restaurant Equipment

## Crepe Maker



**SYBO**



**CT-180-R120**



**CT-180-S120**

- Cast Iron Griddle Plate. Create delicious cuisine with this Circle Commercial Cooktop
- The thermostat sensor is in the cast iron surface for more accurate cooking temperatures.
- A built in wall guard ensures the unit has space around it at all times, and its sturdy stainless steel frame is a stylish yet durable addition to any kitchen. UL certificate

**Model**

CT-180-R120  
CT-180-S120

**Power**

1.74 KW  
2.40 KW

**Plate Size**

16"  
16 1/2"

**Dimensions**

19" x 19" x 7 3/4"  
18" x 18" x 7 3/4"

**N.W.**

50 lbs  
50 lbs

## Induction Cooker



**BT-350K-1**

- Chinese Black ceamic glass.
- Stainless steel body with Metal bottom.
- Power, Temperature, Timer function.
- 1-10 power levels
- UL plug.
- Electronic overheating protection.



**BT-200D**

1. Safety Lock Function
2. 1-10 temperature setting.(60°C-240°C)
3. LCD Display & Screen Touching control

**Model**

BT-350K-1  
BT-200D

**Min.Power**

500 W  
500 W

**Max.Power**

1800 W  
1800 W

**Power Level**

1-10 (500-1800 w)  
1-10 (500-1800 w)

**Dimensions**

16 1/2" x 12 7/8" x 3 7/8"  
13 x 11 3/8" x 2 5/8"

**N.W.**

8 lbs  
12 lbs



SB-5700



SB-5700S



SB-6000



SB-6000A



SB-6000B



SB-6000S

Model	Power	Capacity	Dimensions	N.W.
SB-6000	400 W	10 L	13 3/8" x 14 1/2" x 14 1/8"	10.4 lbs
SB-6000S	400 W	10 L	13 3/8" x 14 1/2" x 14 1/8"	10.8 lbs
SB-6000A	600 W	13 L	15 3/4" x 15 1/8" x 15 7/8"	12.6 lbs
SB-6000B	400 W	10 L	13 3/8" x 15 3/8" x 14 7/8"	10.1 lbs
SB-5700	300 W	5.7 L	10" x 10 5/8" x 14"	7.7 lbs
SB-5700S	300 W	5.7 L	10" x 10 5/8" x 14"	7.5 lbs

# Hotel & Restaurant Equipment

## Rice Cooker



**SYBO**



**SC-8182**



**BT200SA**

**Commercial rice cooker**

1. Rice cooker with rice cooking and warming functions.
2. Non-stick 1.7mm inner pot
3. Unique handle, easy to operate and high class, lid lock instruction to make sure cooked rice with good taste.

4. All S/S made of body
5. Accessory: manual, measuring cup (180ml), spoon
6. 1% F.O.C spare part including thermo-state and thermo-fuse, thermo-limiter, panel switch



**SD-8195**



**SH-8236**

Model	Power	Capacity (Uncooked Rice)		Dimensions	N.W.
SH-8236	1.25 KW	3.6 L	Max. 20 cup	16" x 14 1/2" x 14"	17.2 lbs
SD-8195	1.95 KW	5.4 L	Max. 30 cup	18 7/8" x 14 1/8" x 13 3/4"	19.8 lbs
SC-8182	2.50 KW	8.2 L	Max. 38 cup	22 7/8" x 20 1/2" x 17 3/8"	29.3 lbs
BT200SA	103 KW	20 L	NA	18 7/8" x 15" x 15"	18.1 lbs



**American and Canadian Style Compartment Sink Specification**

Bowl Quality	Bowl Size			Drain Board Quantity				Drain board Size
	Length	Width	Depth					
Single Bowl	10"	14"	10", 12"	No	Left	Right	Left&Right	10", 12", 16"
	15"	15"	12", 14"	No	Left	Right	Left&Right	15"
	16"	20"	12", 14"	No	Left	Right	Left&Right	18"
Double Bowl	17"	17"	12", 14"	No	Left	Right	Left&Right	18", 24"
	18"	18"	11", 12", 14"	No	Left	Right	Left&Right	18", 24"
Triple Bowl	18"	21"	12", 14"	No	Left	Right	Left&Right	18", 24"
	18"	24"	12", 14"	No	Left	Right	Left&Right	18", 24"
Quadruple Bowl	20"	20"	12", 14"	No	Left	Right	Left&Right	20"
	20"	28"	12", 14"	No	Left	Right	Left&Right	20", 30"
	23"	23"	12", 14"	No	Left	Right	Left&Right	24"
	24"	24"	12", 14"	No	Left	Right	Left&Right	24", 30"
	24"	30"	12", 14"	No	Left	Right	Left&Right	24", 30", 36"
Bowl Quality	XX	XX	XX	No	Left	Right	Left&Right	XX

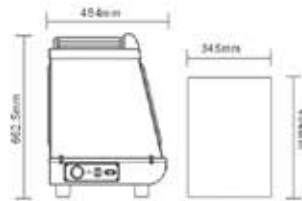
1. Material: 304/2B stainless steel, 18 Gauge, 16 gauge or 14 gauge
2. Leg and leg socket: Stainless steel or galvanized
3. Bullet feet: Stainless steel or plastic, 1" adjustable
4. NSF approved faucet is optional
5. Wooden skid packing
6. XX stands for customization



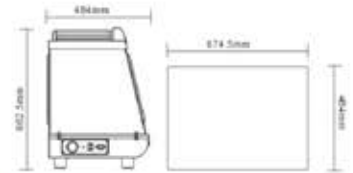
### Worktable, Work Bench and Equipment Stand Specification

Overall Dimension for American and Canadian style Worktable					Overall Dimension for European style Worktable				
	Width		Length	Height		Width		Length	Height
24"	30"	36"	12"	34"	600mm	700mm	800mm	500mm	900mm
24"	30"	36"	15"	34"	600mm	700mm	800mm	600mm	900mm
24"	30"	36"	18"	34"	600mm	700mm	800mm	700mm	900mm
24"	30"	36"	24"	34"	600mm	700mm	800mm	800mm	900mm
24"	30"	36"	30"	34"	600mm	700mm	800mm	900mm	900mm
24"	30"	36"	36"	34"	600mm	700mm	800mm	1000mm	900mm
24"	30"	36"	48"	34"	600mm	700mm	800mm	1200mm	900mm
24"	30"	36"	60"	34"	600mm	700mm	800mm	1500mm	900mm
24"	30"	36"	72"	34"	600mm	700mm	800mm	1800mm	900mm
24"	30"	36"	84"	34"	600mm	700mm	800mm	1900mm	900mm
24"	30"	36"	96"	34"	600mm	700mm	800mm	2000mm	900mm
24"	30"	36"	108"	34"	600mm	700mm	800mm	2100mm	900mm
24"	30"	36"	120"	34"	600mm	700mm	800mm	2200mm	900mm
24"	30"	36"	132"	34"	600mm	700mm	800mm	2300mm	900mm
24"	30"	36"	144"	34"	600mm	700mm	800mm	2400mm	900mm
XX	XX	XX	XX	XX	XX	XX	XX	XX	XX

1. Material: 304/2B or 430/2B stainless steel, 20 Gauge, 18 gauge, 16 gauge or 14 gauge for top shelf  
304/2B, 430/2B or galvanized, 20 gauge, 18 gauge or 16 gauge for under shelf
2. Leg and leg socket: Stainless steel or galvanized
3. Bullet feet: Stainless steel or plastic, 1" adjustable
4. Drawer and castor is optional
5. Individual carton box packing



**RTR-76L**

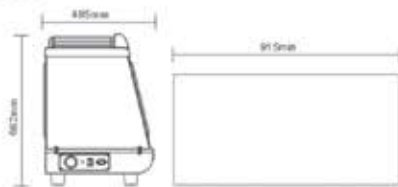


**RTR-96L**

**Warming Display**

- Temperature range(°C):30-90
- Brilliant internal LED illumination on 2 side.
- Adjustable Temperature control(Mechanical)

- Temperature display
- 3 Layer Adjustable chromeplate shelves
- Front and back door
- Top light box for advertisement



**RTR-136L**



**RTR-186L**

Model	Power	Capacity	Dimensions	N.W.
RTR-76L	1.2 KW	76 L	13 5/8" x 19" x 26 1/8"	46.7 lbs
RTR-96L	1.5 KW	96 L	26 5/8" x 19" x 26 1/8"	73.9 lbs
RTR-136L	1.5 KW	136 L	36" x 19 1/8" x 26 1/8"	91.5 lbs
RTR-186L	1.8 KW	186 L	48" x 19 1/8" x 26 1/8"	117.9 lbs

# Hotel & Restaurant Equipment

## Warming Lamp



WL-250



WL-500

### Warming Lamp

- Aluminum frame & KD structure
- Adjustable aluminum arm for different heat settings
- Lamp heat ventilation hole

- Basin attached
- Infrared bulb 250W each
- High temperature internal wiring and durable external wiring for your safety
- Food quality stainless steel tray optional



WL-750



### Model

WL-250

WL-500

WL-750

### Power

250 W

250 W +250 W

250 W +250 W + 250W

### Dimensions

19 ¼" x 14" x 24"

19 ¼" x 14" x 24"

29 ⅞" x 13 ¼" x 31 ⅞"








### N.W.

3.1 lbs

6.6 lbs

11 lbs



	Model (PC/PP)	Specification	Capacity	pc/ctn
	JW-P112/P112P	<div style="border: 1px solid black; padding: 5px; text-align: center;">1/1</div> 20-3/4" x 12-3/4"	8.5 L	12
	JW-P114/P114P		13.0 L	12
	JW-P116/P116P		19.5 L	12
	JW-P118/P118P		25.6 L	12
	JW-P122/P122P	<div style="border: 1px solid black; padding: 5px; text-align: center;">1/2</div> 12-3/4" x 10-3/4"	3.9 L	12
	JW-P124/P124P		5.9 L	12
	JW-P126/P126P		8.9 L	12
	JW-P128/P128P		11.7 L	12
	JW-P132/P132P	<div style="border: 1px solid black; padding: 5px; text-align: center;">1/3</div> 12-3/4" x 6-7/4"	2.4 L	24
	JW-P134/P134P		3.6 L	24
	JW-P136/P136P		5.3 L	24
	JW-P138/P138P		6.9 L	24
	JW-P142/P142P	<div style="border: 1px solid black; padding: 5px; text-align: center;">1/4</div> 10-3/8" x 6-3/4"	1.7 L	24
	JW-P144/P144P		2.5 L	24
	JW-P146/P146P		3.7 L	24
	JW-P162/P162P	<div style="border: 1px solid black; padding: 5px; text-align: center;">1/6</div> 6-7/8" x 6-1/4"	1.0 L	48
	JW-P164/P164P		1.5 L	48
	JW-P166/P166P		2.2 L	48
	JW-P192/P192P	<div style="border: 1px solid black; padding: 5px; text-align: center;">1/9</div> 6-7/8" x 4-1/4"	0.57 L	48
	JW-P194/P194P		0.85 L	48
	JW-P242	<div style="border: 1px solid black; padding: 5px; text-align: center;">2/4</div> 20-1/2" x 6-3/8"	5.58 L	24
	JW-P244		8.58 L	24

# Hotel & Restaurant Equipment

## Ingredients Bins NSF

SYBO



JW-S81



JW-S102



JW-S120

1. Siamese cover design makes it easy to scoop raw materials up with one hand, improving work efficiency.
2. Insertable rail for the scoop makes it easy to take out the scoop and makes direct tough with the materials.
3. Drawers-type cover makes one-hand scooping easy and improves work efficiency.
4. Clear front cover helps quick identification of inside ingredients and better inventory management.
5. Smooth interior and exterior makes clean up easy. It can be easily moved with 3 castors.
6. Ideal for storing dry bulk goods such as sugar, flour, rice and other cereals.

Model	Name	Capacity	Sugar	Flour	Rice	Dimensions
JW-S81	81L Ingredient Bin	85 qt	160.3 lbs	124.1 lbs	178.6 lbs	29 3/8" x 12 7/8" x 29 1/8"
JW-S102	102L Ingredient Bin	107 qt	197.1 lbs	154.1 lbs	224.9 lbs	29 1/2" x 16 1/8" x 29 3/8"
JW-S120	120L Ingredient Bin	127 qt	233.7 lbs	184.1 lbs	264.6 lbs	29 1/2" x 18" x 29 1/2"



JW-S8



JW-S20



JW-S40

1. New and improved bins designed to store small amounts of food and ingredients.
2. Patented cover, easy to take out the ingredients with one hand even when the bins are stacked.
3. Clear cover for quick and easy identification of ingredients and better inventory management.
4. Ideal for storing small amounts of ingredients.
5. Material: PC, PP; Color: White"

Model	Name	Capacity	Dimensions
JW-S8	8L Shelf ingredient Bin	8.5 qt	14 1/2" x 11 5/8" x 8 5/8"
JW-S20	20L Shelf ingredient Bin	21 qt	23 3/8" x 11 3/8" x 17"
JW-S40	40L Shelf ingredient Bin	42 qt	23 3/8" x 19 1/8" x 17"



**JW-DOW**



**JW-SIF**



**JW-SIN**



**JW-FOC**

1. It can hold food pans in sizes of 1/1,½. With seamless PE construction, thick foam material, tenacious padlock and a dismountable airtight gasket, it can preserve food heated for several hours without external power supply.
2. A vent cap can balance pressure and help easy opening.
3. Non-slip handles make it easier to be carried.
4. A durable nylon latch will never get rust.
5. Material: PE, PU; 3.Color; Grey

Model	GN 1/1 Capacity (Depth:6.5/10/15/20cm)	Outer Size (L x W x H)	Inner Size (L x W x H)
JW-DOW	10 / 6 / 4 / 4 PCS	20" x 27 ½" x 47 ¼"	13 ¼" x 21 x 16 ½"
JW-SIF	6 / 4 / 3 / 2 PCS	18 ¾" x 26 ¾" x 24 ⅜"	13 ¼" x 21 x 19 ½"
JW-SIN	6 / 4 / 3 / 2 PCS	18 ¾" x 26 ¾" x 24 ⅜"	13 ¼" x 21 x 19 ½"

# Hotel & Restaurant Equipment

## Square Storage container

**SYBO**



**Model** P-060C  
**Capacity** 2 qt  
**Size** 7 1/8" x 7 1/8" x 3 7/8"  
**PCS/CTN** 60



**Model** P-061C  
**Capacity** 4 qt  
**Size** 7 1/8" x 7 1/8" x 7 1/2"  
**PCS/CTN** 48



**Model** P-062C  
**Capacity** 6 qt  
**Size** 8 7/8" x 8 7/8" x 7 1/2"  
**PCS/CTN** 24



**Model** P-063C  
**Capacity** 8 qt  
**Size** 8 7/8" x 8 7/8" x 9"  
**PCS/CTN** 24

1. Transparent polycarbonate allows for easy identification fo products. 2. Polycarbonate is extremely durable and stackable. 3. Square shape allows for practical storage in the freezers and coolers. 4. Stand temperatures from -40°C to 99°C (-40-210°F). 5. Color: Clear; Material: PC. 6. PP availbe



**Model** P-064C  
**Capacity** 18 qt  
**Size** 11 1/4" x 11 1/4" x 8 1/4"  
**PCS/CTN** 12



**Model** P-065C  
**Capacity** 18 qt  
**Size** 11 1/4" x 11 1/4" x 12 3/8"  
**PCS/CTN** 12



**Model** P-066C  
**Capacity** 22 qt  
**Size** 11 1/4" x 11 1/4" x 15 3/4"  
**PCS/CTN** 6