

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



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www.chinalinkrich.com

ABOUT US

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

Our Committment and Principles

A Passion For Professional Equipment

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

A long-term Approach For Our Products

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

Dedication to Self-innovation

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

Devotion to Customer Satisfaction

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







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BAKERY EQUIPMENT

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FOOD PREPARATION

PM Power Mixer
Noodle Machine
Dough Press Machine
Fresh Meat Slicer and Cutter
Meat Mincer
Hamburger Patty Press
Sausage Stuffer
Bone Saw Machine
Meat Slicer
Vegetable Preparation Machines
Electric Food Processor
Commercial Food Processing Cutter
Ingredient Mixing Machine
Commercial Potato Peeler
Tomato Slicer & Potato Cutter
Soybean Grinder & Spice Grinder
Vacuum sealing machine

COMMERCIAL OVEN

Convection Oven Electric Conveyor Pizza Oven Gas Conveyor Pizza Oven Pizza Oven Signature Deck Oven Spray Proofer Spray Proofer & Refrigerated Bread Water Cooling Machine & Rotary Oven Rotary Convection Oven Tunnel Ovens **Rotary Rotisseries**

CATERING EQUIPMENT

Br	read Toaster
Sa	lamander
W	/affle Baker
Ci	repe Maker
Н	ot Dog Steamer and Warmer
Н	ot Dog Machine
Ke	ebab Slicer
Ke	ebab Machine
С	offee Urns
Н	ot Water Urns

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CATERING EQUIPMENT

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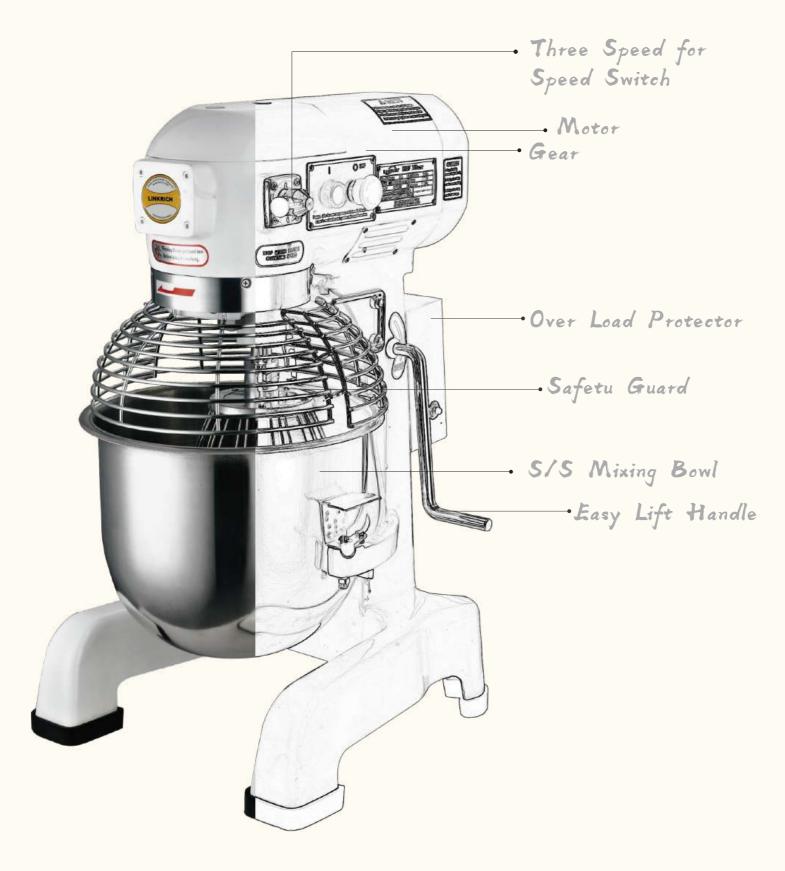
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Food Mixer



Stand Mixer

Product Description

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

Specifications

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

8L Food Mixer

Product Description

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

Specifications

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

BAKERY EQUIPMENT B series food mixer







B series food mixer

10L Planetary Food Mixer

Product Description

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

Specifications

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

15L Planetary Food Mixer

Product Description

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

Specifications

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





Product Description

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

Specifications

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

20L Planetary Food Mixer

Product Description

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

Specifications

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



BAKERY EQUIPMENT B series food mixer







B series food mixer

25L Planetary Food Mixer

Product Description

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

Specifications

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

30L Planetary Food Mixer

Product Description

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

Specifications

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



40L Planetary Food Mixer

Product Description

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

Specifications

Model	Power	Voltage	Capacity	Mixing Speed	Max Kneading Capacity	Net Weight	Dimensions
	(kW)	(V)	(L)	(r/min)	(kg)	(kg)	(mm)
B40	1.8	220	40	65/102/296	12	210	680x540x1x150

60L Planetary Food Mixer

Product Description

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

Specifications

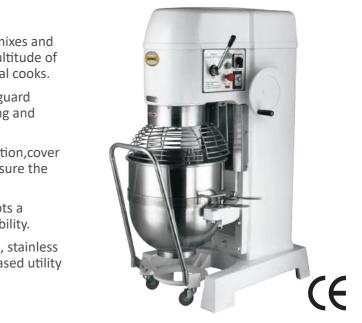
Model	Power	Voltage	Capacity	Mixing Speed	Max Kneading Capacity	Net Weight	Dimensions
	(kW)	(V)	(L)	(r/min)	(kg)	(kg)	(mm)
B60	2.2/2.8	380	60	73/109/143/216	20	490	1030x620x1430



BAKERY EQUIPMENT B series food mixer

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M series food mixer

20L Planetary Food Mixer

Product Description

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

Specifications

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

25L Planetary Food Mixer

Product Description

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

Specifications

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

30L Planetary Food Mixer

Product Description

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

Specifications

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

40L Planetary Food Mixer

Product Description

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

Specifications

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





BAKERY EQUIPMENT M series food mixer







M series food mixer

60L Planetary Food Mixer

Product Description

- Great for mixing, beating, whipping batters, cake mixes and the occasional dough or pastry. Thanks to their multitude of functions, they are the best partner for professional cooks.
- Ergonomic style bowl lift, and a removable safety guard make it incredibly easy to remove them for cleaning and maintenance without tools.
- Integrated emergency stop, motor overload protection, cover opening protection and bowl sliding protection ensure the operator's safety.

The non-welded brushed stainless steel bowl adopts a

one-step molding technique which enhances durability.

Supplied standard with stainless steel safety guard, stainless

• steel bowl, beater, whip and dough hook for increased utility and functionality.

Specifications

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

80L Planetary Food Mixer

Product Description

- Great for mixing, beating, whipping batters, cake mixes and the occasional dough or pastry. Thanks to their multitude of functions, they are the best partner for professional cooks.
- Ergonomic style bowl lift, and a removable safety guard make it incredibly easy to remove them for cleaning and maintenance without tools.
- Integrated emergency stop, motor overload protection, cover opening protection and bowl sliding protection ensure the operator's safety.

The non-welded brushed stainless steel bowl adopts a

- one-step molding technique which enhances durability.
- Supplied standard with stainless steel safety guard, stainless steel bowl, beater, whip and dough hook for increased
- utility and functionality.

Specifications

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



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BAKERY EQUIPMENT Food Mixer Accessories



Spiral Mixer



10L Commercial Spiral Mixer

Product Description

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



Specifications

Mode	I Bowl Volun	ne Power	Voltage	Mixing Speed	Bowl Speed	Max Kneading	Net Weight	Dimensions
	(L)	(kW)	(V)	(r/min)	(r/min)	Capacity (kg)	(kg)	(mm)
LM10	10	0.55	220	165	15	5	62	610X350X730

20L Commercial Spiral Mixer

Product Description

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



Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LM20	20	0.75	220	202	16	8	70	690x380x730
LC20	20	0.75	220	202	16	8	70	690x380x730







Spiral Mixer

30L Commercial Spiral Mixer

Product Description

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



Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LM30	30	1.1	220	202	16	12	90	730x430x770
LM30A	30	0.85/1.1	380	101/202	8/16	12	90	730x430x770
LC30	30	1.1	220	202	16	12	90	730x430x790

40L Commercial Spiral Mixer

Product Description

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



Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LM40	40	2.2	220	202	16	16	127	870x480x935
LM40A	40	1.1/2.2	380	101/202	8/16	16	127	870x480x935
LC40	40	2.2	220	202	16	16	127	870x480x995





50L Commercial Spiral Mixer

Product Description

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



Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LM50	50	2.2	380	202	16	20	130	920x530x935
LM50A	50	1.1/2.2	380	101/202	8/16	20	130	920x530x935
LC50	50	2.2	380	202	16	20	130	920x530x995

Commercial Spiral Mixer

Product Description

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



Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LM20BA	20	0.9	220	101/202	8/16	8	70	690x380x760
LM30BA	30	1.1	220	101/202	8/16	12	90	730x430x800







Spiral Mixer



35L Commercial Spiral Mixer

Product Description

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



Specifications

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

50L Commercial Spiral Mixer

Product Description

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



Specifications

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







Spiral Mixer

80L Commercial Spiral Mixer

Product Description

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



Specifications

Model	Bowl Volume (L)	Power (kW)	Voltage (V)	Mixing Speed (r/min)	Bowl Speed (r/min)	Max Kneading Capacity (kg)	Net Weight (kg)	Dimensions (mm)
LR-GM-25	80	1.5/2.4	380	120/240	20/40	25	250	989x575x1240
LR-GM-25D	80	3	220	120/240	20/40	25	250	989x575x1240
LR-GM-25E	80	1.5/2.4	380	120/240	20/40	25	250	989x575x1240

70L Commercial Spiral Mixer

Product Description

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



Specifications

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



130L Commercial Spiral Mixer

Product Description

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



Specifications

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

200L Commercial Spiral Mixer

Product Description

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



Specifications

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











Spiral Mixer

Commercial Spiral Mixer

Product Description

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

Specifications

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

Commercial Spiral Mixer

Product Description

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

Specifications

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



Commercial Spiral Mixer

Product Description

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

Specifications

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

Automatic Spiral

Product Description

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

Specifications

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



BAKERY EQUIPMENT Spiral Mixer



LINKRICH



French Roll Moulder & Dough Divider

French Roll Moulder

Product Description

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



Specifications

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

Commercial Dough Divider

Product Description

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



Specifications

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

Manual Bun Divider

Product Description

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

Specifications

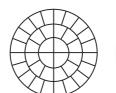
Model	Voltage	Power	Productivity	Dividing Weight	Net Weight	Dimensions
	(V)	(kW)	(pcs/time)	(g/pcs)	(kg)	(mm)
LRF-36M	Manual	-	36	30~180	125	370x590x1160

Automatic Bun Divider

Product Description

- With dough dividers, you can quickly form consistent and repeatable lumps of dough to bake the perfect bread loaves and buns.
- The Dividing Machine can process dough into 36 pcs, each ranging from 30grams up to 120 grams
- Stainless steel cutting knives
- Hydraulic system for gentle dough treatment and perfect products.
- With four wheel, it is convenient to move.





Specifications

Model	Voltage	Power	Productivity	Dividing Weight	Net Weight	Dimensions
	(V)	(kW)	(pcs/time)	(g/pcs)	(kg)	(mm)
CG-36	380	1	36	30~120	193	505x408x1271

BAKERY EQUIPMENT **Bun Divider**









Bun Divider and Roller

Semi-Automatic Bun Divider and Roller

Product Description

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

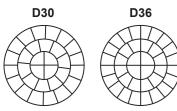
Specifications

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

Automatic Bun Divider and Roller

Product Description

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





Specifications



Model	Voltage (V)	Power (kW)	The total weight of dough (kg)	Productivity (pcs/time)	Dividing Weight (g/pcs)	Net Weight (kg)	Dimensions (mm)
LRF-30	380	1.5	3	30	30~100	485	550x650x1460
LRF-36	380	1.5	2.8	36	20~80	485	550x650x1460



BAKERY EQUIPMENT Bread Moulder Machine

CG-280 Bread Moulder Machine

Product Description

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

Specifications

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

LR-CG-38 Bread Moulder Machine

Product Description

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

Specifications

Model	Power	Voltage	Inlet Size
	(kW)	(V)	(mm)
LR-CG-38	0.75	220	45x275

LINKRICH





Roll Size	Belt Size	Net Weight	Dimensions
(mm)	(mm)	(kg)	(mm)
Ø87x385	2300x380	208	1457x665x1090

Dough Sheeter



Dough Sheeter

Product Description

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



Specifications

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



- Allows easy access in folded position to conveyor drive-rollers for cleaning (unlike other sheeters) •
- Poor cleaning enables dough build up on the rollers causing a bump under the sheeting belt, this can catch on the scrapers thus ripping the belt.

Specifications

Model	Power (kW)	Voltage (V)	Thickness (mm)
TSP450B	0.56	220	1-40mm
TSP520B	0.56	220	1-40mm
LSP520R	0.56	220	1-40mm
LSP650R	0.72	220	1-40mm

BAKERY EQUIPMENT **Dough Sheeter**



	0	U	CE
Roll Size (mm)	Belt Size (mm)	Net Weight (kg)	Dimensions (mm)
88x450	430x1700	117	820x1770x620
88x520	500x2000	125	880x2080x620
88x520	500x2160	190	880x2550x1180
88x650	630x2400	225	1100x2950x1180

LSP520R

LSP650R

Pizza Dough Roller

Pizza Dough Roller

Product Description

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



Specifications

Model	Power (kW)	Voltage (V)	Pizza Diameter (cm)	Maximum Capacity	Net Weight (kg)	Dimensions (mm)
APD-30	0.37	220	10 to 30	20~700g for pizza base 20~1400g for dough presser	40	480x400x650
APD-40	0.45	220	10 to 40	20 1 100g 101 404g.1 p.00001		480x560x700
APD-40E	0.39	220	10 to 40			540x540x650

BAKERY EQUIPMENT Bread Slicer & Multifunctional Filling Dispenser

Bread Slicer

Product Description

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

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

Specifications

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

Multifunctional Filling Dispenser

Product Description

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



Specifications

Model	Power (kW)	Voltage (V)
CG-23	0.25	220

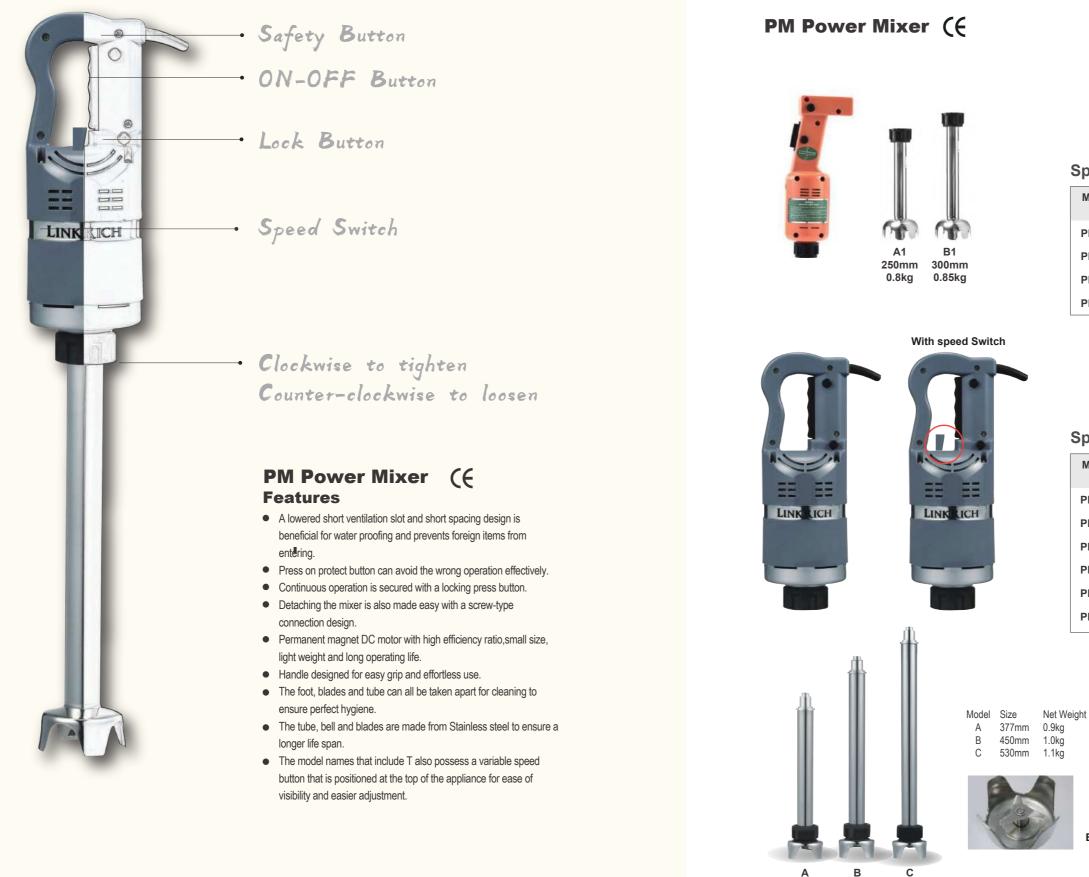


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Capacity	Net Weight	Dimensions
(L)	(kg)	(mm)
6.5	7.5	445x320x445



FOOD PREPARATION Power Mixer





Specifications

Model	Voltage (V)	Power (W)	Mixing Speed (r/min)	Net Weight (kg)	Size (mm)
PM-350	220	370	12000	1.4	87x306
PM-350T	220	370	3000-12000	1.4	87x306
PB-350	220	370	16000	1.4	87x306
PB-350T	220	370	3000-16000	1.4	87x306

Specifications

Model	Voltage (V)	Power (W)	Mixing Speed (r/min)	Net Weight (kg)	Size (mm)
PM-500	220	550	12000	3	113x331
PM-500T	220	550	3800-12000	3	113x331
PM-750	220	750	12000	3	113x331
PM-750T	220	750	3800-12000	3	113x331
PB-750	220	750	16000	3	113x331
PB-750T	220	750	3800-12000	3	113x331



Model Size Net Weight D 385mm 1.0kg

Blade

Noodle Machine



Noodle Machine

Features

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



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

• Easy to clean and is heavy duty

Features

• The thickness of the dough can be easily adjusted to your needs.

• Easy operation with an on/off button

Dough Press Machine

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

Dough Press Machine

Features

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

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

FOOD PREPARATION Dough Press Machine







Fresh Meat Slicer and Cutter



Fresh Meat Slicer and Cutter

Features

- Machine body is made of thicken stainless steel, with surface brushed
- treatment.

- Imported blade, sharp and wearable.
- Double cutter design, makes meat thickness comes out evenly.
- Protective cover design for safety protection.
- Copper turbine, long-lasting wearable.
- Slice thickness can be adjusted by changing the baldes set. National standard copper wire motor, stable and durable.

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

Fresh Meat Slicer and Cutter

Features

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

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

Fresh Meat Slicer and Cutter

Features

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

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

34 Designs and specifications may be subject to change without notice

Countertop Stainless Steel Meat Mincer

Features

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



Specifications

Mode	el Voltage (V)	Power (kW)	Production Capac (kg/h)	tity Net Weight (kg)	t Dimensions (mm)
TD-12	220	0.55	62	29	400x270x500

Countertop Stainless Steel Meat Mincer

Features

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

Specifications

Model	Voltage (V)	Power (kW)	Pro
TD-22	220	0.75	





FOOD PREPARATION Meat Mincer









Designs and specifications may be subject to change without notice 35





Stainless Steel Meat Mincer

Features

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



(6

Specifications

Model	Voltage	Power	Production Capacity	Net Weight	Dimensions
	(V)	(kW)	(kg/h)	(kg)	(mm)
TT-12G	220	0.75	120	35	456x290x490

Stainless Steel Meat Mincer

Features

- Ideal for small butcher shops.delis and restaurants.
- Includes replacement knife, plastic pusher, meat tray, grinder plates. Using a low speed and high torque process, the food retains all of its
- nutrients after it has been processed.

The head and body structures are separate, allowing for a much • easier clean and safer product to the customer's health.

- Copper gear-driven transmission, making it incredibly durable.

Specifications

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

Countertop Stainless Steel Meat Mincer

Features

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

Specifications

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

Standing Stainless Steel Meat Mincer

Features

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

Specifications

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









Hamburger Patty Press Press

Stainless Steel Hamburger Patty Press

Patty Press Manually Operated, Single Burger Molds

Features

- Stainless steel shell, integral holder for paper or film divider leaves, fast and simply to operate.
- This patty press is controlled with a simple, single-level press handle for easy operation.
- Its compact, ergonomic design makes this ideal for storage and saving essential counter space.
- Non-skid feet ensure that your press stays in place throughout all day use.
- Aids in portion control to increase yield and decrease waste
- Stainless steel bowls and press plate
- Heavy-duty, single-level press handle
- Detachable paper holder
- Compact ergonomic design

Specifications

Model	Patty.Dia	Patty.Height	Net Weight	Dimensions
	(mm)	(mm)	(kg)	(mm)
HM-1	100	25	5.7	240x210x280
HM-2	130	25	6.5	255x270x250

Commercial Manual Hamburger Patty Press

Patty Press Manually Operated, Single Burger Molds

Features

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

Specifications

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

er Molds		
Dedeetal		— Paper tray
Pedestal-		Non-slip
Pressure_ plate		rubber — • handle
Food tray		
		Push rod
		Non-slip
	, in the second	ubber feet

Manual Sausage Stuffer

Features

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

Specifications

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

Manual Sausage Stuffer

Features

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

Specifications

Model	Capacity (L)	
HV-3L	3.5	
HV-5L	5.5	
HV-7L	7.9	





FOOD PREPARATION Sausage Stuffer



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Sausage Stuffer

Hydraulic Sausage Stuffer

Features

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





Specifications

Model	Voltage (V)	Power (kW)	Bowl Dia (mm)	Bowl Volume (L)	Productivity (kg/h)	Net Weight (kg)	
SF-150	220	0.55	ф200	15	300	125	600x400x1240
SF-260	220	0.75	ф260	26	400	150	640x485x1240
SF-350	220	1.1	ф320	35	600	175	735x560x1240

Electric Sausage Stuffer

Features

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



Specifications

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





J Bone Saw Machine Features

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





Specifications

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

LINKRICH **FOOD** PREPARATION Bone Saw Machine

Aluminium Alloy



Bone Saw Machine

J Bone Saw Machine Aluminium Alloy **Features**

- The saw blade is made solid steel, making it firm and durable.
- The bench is made of high quality stainless steel, confirms

to the international sanitation requirements.

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



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

Bone Saw Machine Stainless Steel

Features

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



Specifications

Mod	Voltage el (V)	Power (kW)	Commodity Height(mm)	Belt Wheel Dia.(mm)	Blade Speed (m/s)	Length of saw blade (mm)	Table Dimensions (mm)	Net Weight (kg)	Dimensions (mm)
JG21	0C 220	1.1	225/189	210	15	1650	600x415	52	620x505x945



Bone Saw Machine Stainless Steel

Features

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

Specifications

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

Bone Saw Machine Spray Painting

Features

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

Specifications

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

FOOD PREPARATION **Bone Saw Machine**



LINKRICH



Bone Saw Machine Spray Painting

Features

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



Specifications

Mo	del	Voltage (V)		Commodity Height(mm)	Belt Wheel Dia.(mm)	Blade Speed (m/s)	Length of saw blade (mm)	Table Dimensions (mm)	Net Weight (kg)	Dimensions (mm)
JG3	10CA	220	1.5	380/250	260	15	2218	700x550	87	740x695x1545

Bone Saw Machine Spray Painting

Features

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



Specifications

Мос	del	Voltage (V)	Power (kW)	Commodity Height(mm)	Belt Wheel Dia.(mm)	Blade Speed (m/s)	Length of saw blade (mm)	Table Dimensions (mm)	Net Weight (kg)	Dimensions (mm)
JG3	60CA	220	1.5	440/280	300	22	2580	800x570	140	820x770x1700

Semi-automatic Meat Slicer

Features

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

Specifications

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

Semi-automatic Meat Slicer

Features

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

Specifications

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







SL-195ES-6N



SL-220ES-8N

Meat Slicer

Semi-automatic Meat Slicer

Features

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



RoHS

SL-300ES-12N

Specifications

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

Semi-automatic Meat Slicer

Features

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

Specifications

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

SL-300ES-12 SL-300ES-12A

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Semi-automatic Meat Slicer

Features

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

Specifications

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

Semi-automatic Meat Slicer

Features

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

Specifications

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

FOOD PREPARATION Meat Slicer





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Meat Slicer

Semi-automatic Meat Slicer

Features

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



Specifications

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

Semi-automatic Meat Slicer

Features

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



Specifications

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

Automatic Meat Slicer

Features

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

Specifications

Mo	del	Power (kW)	Voltage (V)	Diameter (mm)	М
SL-3	00E(12'')	0.42	220	195	

Automatic Meat Slicer

Features

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

Specifications

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

FOOD PREPARATION Meat Slicer



LINKRICH



Vegetable Preparation Machines

Vegetable Preparation Machines (E

Features

- For safety, the motor stops when the attached pusher
- is opened more than 12" above the openning.
- A powerful 750W motor, a large feed entrance for mass food preparation and a functional vegetable
- cutter. Good looking with a compact design, the
- construction is made from a special alloy of
- aluminium and magnesium in accordance with health regulation standards.

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

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

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

Specifications

Мо	del	Power (kW)	Voltage (V)	Blade Speed (r/min)	Blade Pia (mm)	Output (kg/h)	Feeding Inlet Size (mm)	Net Weight (kg)	Dimensions (mm)
LR-M	IFC60	0.55	220	329	205	>150	175x75	25	650x315x535

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Vegetable Preparation Machines

Features

- For safety, the motor stops when the attached pusher
- is opened more than 12" above the openning.
- A powerful 750W motor, a large feed entrance for mass food preparation and a functional vegetable cutter.
- Good looking with a compact design, the construction is made from a special alloy of
- aluminium and magnesium in accordance with health
- regulation standards.

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

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

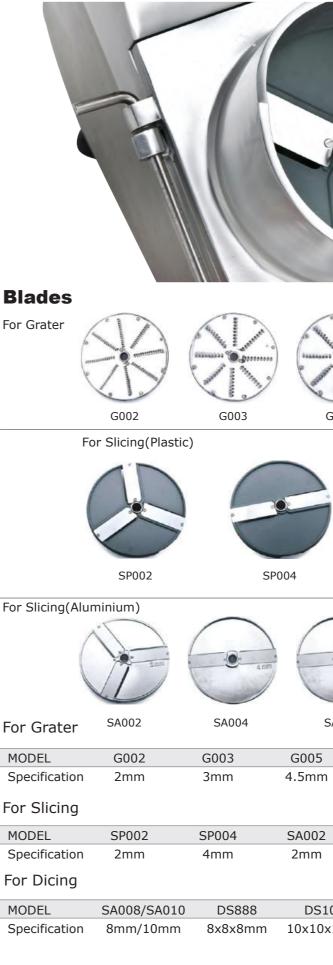
Attachment:5 different disc.Blades Spec.For Slicing:SP002/SP004; For Grater:G003/G005/G007.



Specifications

Model	Power (kW)	Voltage (V)	Blade Speed (r/min)	Blade Pia (mm)	Output (kg/h)	Feeding Inlet Size (mm)	Net Weight (kg)	Dimensions (mm)
LR-MFC65	0.75	220	329	205	>180	180x169	26	650x325x535







G005		G007	h	G010	1.1.1. 1.1.1.
	For Fre	nch Fries	F	or Dicing]
j		3		6	
	FS FS	808 5100		DS1000 DS888	
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SA006		SA008 SA010		J303/J40	04
ז	G007 7mm	G	010)mm		J303/404 8mm/4x4mm
2	SA004	1 SA	006	SA	A008/SA100
	4mm		mm	8	mm/10mm
1000		A008/SA010		FS808	FS100
x10mn	n 8	mm/10mm	8	8x8mm	10x10mm
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Electric Food Processor

Vegetable Cutter Machine

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



Specifications

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

Batch Bowl Food Processor

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

- Stainless steel bowl and body
- Smooth S shape blade
- Easy for clean to take our the shape and bowl for wash
- With safety switch
- High efficiency, save time
- There are 3 liters to 15 liters for you to choose







Specifications

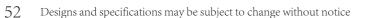
Model	Power (kW)	Voltage (V)	Capacity (L)	Cutting Speed (r/min)	Net Weight (kg)	Dimensions (mm)
LR-QS-804	0.55	220	4	1400	20.5	363x318x525
LR-QS-806	0.75	220	6	1400	22	425x365x560
LR-QS-810	1.1	220	10	1400	31	435x410x585
LR-QS-815	1.4	220	15	1400	33	500x460x670

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LR-QS-804

LR-QS-806

LR-QS-810





Commercial Food Processing Cutter

Features

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

Specifications

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

Commercial Food Processing Cutter Features

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

Specifications

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

FOOD PREPARATION **Commercial Food Processing Cutter**







Commercial Food Processing Cutter & Ingredient Mixing Machine

Commercial Food Processing Cutter

Features

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



Specifications

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

Ingredient Mixing Machine

Features

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

*A,: Stainless Steel *C: Spray Painting



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



Commercial Potato Peeler

Features

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

This machine makes quick work of potatos, with an average 8kg peeling time of only 2-3 minutes.



Specifications

Model	Power (kW)	Voltage (V)	Production Capacity (Kg/h)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
PP-8C	0.55	220	240-480	10	42	460x460x785
PP-15C	0.75	220	480-900	15	53	520x520x850
PP-30C	1.5	380	1080-2160	30	72	600x580x1020

FOOD PREPARATION **Commercial Potato Peeler**





Commercial Potato Peeler

Commercial Potato Peeler

Features

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



Specifications

Model	Power (kW)	Voltage (V)	Production Capacity (Kg/h)	Capacity (Kg)	Net Weight (kg)	Dimensions (mm)
PP-6D	0.37	220	100-240	6	30	635x360x880
PP-10D	0.55	220	240-480	10	50	685x410x960
PP-150	0.75	220	480-900	15	62	715x440x1030

Commercial Potato Peeler

Features

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



Specifications

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

FOOD PREPARATION **Commercial Potato Peeler**

Commercial Potato Peeler

Features

- It is the new machine with elegant design, easily operation, high efficiency, it has long performance life and stably work and safe.
- The parts touched with potato are made of good stainless steel; the body is made of aluminum.
- It is easy to clean, conforms to the safety standards of hygiene.
- Usage: It can be used to cut potatoes, carrots, taros into strips and shreds.
- All of them keep smooth surface after cutting, suitable for steaming, boiling and frying.
- It is mainly used in fast food restaurant, and food processing factories.

Specifications

Model	Power	Voltage	Production Capacity	Thckness of Strip	Net Weight	Dimensions
	(kW)	(V)	(Kg/h)	(mm)	(kg)	(mm)
PF-J310	0.55	220	500 A	Adjustable slice: 2.0-8.0mm Strip: 2x2/ 4x4/ 6x6mm	61	640x520x1220

Commercial Potato Peeler

Features

- It is the new machine with elegant design, easily operation, high efficiency, it has long performance life and stably work and safe.
- The parts touched with potato are made of good stainless steel; the body is made of aluminum.
- It is easy to clean, conforms to the safety standards of hygiene.
- Usage: It can be used to cut potatoes, carrots, taros into strips and shreds.
- All of them keep smooth surface after cutting, suitable for steaming, boiling and frying.
- It is mainly used in fast food restaurant, and food processing factories.

Specifications

Model	Power	Voltage	Production Capacity	Thckness of Strip	Net Weight	Dimensions
	(kW)	(V)	(Kg/h)	(mm)	(kg)	(mm)
PF-J600	1.5	220	800-1000 Stri	p: 6x6/ 8x8/ 10x10/ 12x1	2mm 68	670x540x1260







Tomato Slicer & Potato Cutter

Manual Tomato Slicer



Model	Cut into pieces (PCS)	Net Weight (kg)	Dimensions (mm)
LF-4	4	3.3	345x150x320
LF-6	6	3.3	345x150x320
LF-8	8	3.3	345x150x320
LF-12	12	3.3	345x150x320



Model	Net Weight (kg)	Thickness (mm)	Dimensions (mm)
TS-4	5	4	440x200x200
TS-5.5	5	5	440x200x200

Manual Potato Cutter

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





Specification

(mm)

el	Material

50	Aluminium Alloy	7x7/9x9/14x14
50	Stainless Steel	7x7/9x9/14x14

7x7mm	9x9mm	14x14mm



FDM Soybean Grinder

Features

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

High quality electric elements, safe, reliable, practical.

			101	100		
Model	Voltage (V)	Power (kW)	Frequency (Hz)	Output (kg/h)	Net Weight (kg)	Dimensions (mm)
FDM-100	220	0.75	50	35	25	330x290x660
FDM-100	220	1.5	50	80	33	375x335x710
FDM-150	220	2.2	50	150	45	445x390x785

Spice Grinder

Features

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





		~			
WF-04A		WF-10B			
Model	Voltage (V)	Power (kW)	Output (g)		
WF-04A	220	1.2	200		
WF-10B	220	2	500		
WF-20B	220	3	1000		
WF-25B	220	3.5	1250		

FOOD PREPARATION Soybean Grinder & Spice Grinder

LINKRICH



FDM-100



FDM-125







	WF-20B		WF-25B			
Particle Size (mm)	Speed (r/min)	Net weight (kg)	Dimensions (mm)			
50~200	28000	4	168x168x390			
50~200	25000	7.5	216x216x395			
50~200	25000	8.5	236x236x415			
50~200	25000	8.5	236x236x425			

Vacuum Sealing Machine



Vacuum Sealing Machine

Product Description

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

• The Ultimate Conservation

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

• Stainless Steel Body

The structure is built to be durable, with quality grade stainless steel fascia making it ideal for use in restau rants, hotels and other commercial environments.



Industrial Strength Pump

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

• Fast Sealing Time

The 400mm long sealing bars ensure that almost any types of bags fit in the machine, substantially reduce - ing the time of all future packing endeavours.



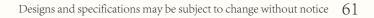
	DZ-400	DZ-500	DZ(Q)-400	DZ(Q)-500	DZ(Q)-600
Voltage(V)	220	220	220	220	220
Power(W)	900	900	900	900	900x2
Heat-sealing Power(kW)	1.3/1.75	2.0/2.7	1.3/1.75	2.0/2.7	2.0/2.7
Lowest Absolute Pressure(kpa)	1.33	1.33	1.33	1.33	1.33
Volume Of Vacuum Case	420x435x70	530x530x70	420x435x70	530x530x70	630x630x95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



20 YEARS OF EXPERIENCE IN BAKERY.

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

60 Designs and specifications may be subject to change without notice



Convection Oven

Convection Oven (6 4

Features

- 62L capacity cavity 460x375x360 mm
- 360°C hi-limit ensures safety operation
- Stainless steel cavity or ceramic coating cavity 120 minutes timer with bell
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors Stainless steel baffle to generate heat more evenly Timing and heating indicators
- Chamber light for better view of cooking process Nickel coating pan support
- Four aluminum baking trays 325x450mm Optional wiring grid 325x450mm
- Good insulation at 5 sides
- Door latch opens at 90° for easy access to the cavity Level distance is 75mm
- Double toughened visual glass for better view and to keep cool to touch



Specifications

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

Convection Oven (6 4

Features

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

Specifications

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



Convection Oven (6 4 Features

- 62L capacity cavity 460x375x360 mm
- 360°C hi-limiter ensures safety operation Stainless steel cavity
- 120 minutes timer with bell
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors Stainless steel baffle to generate
- heat more evenly Timing and heating indicators
- Chamber light for better view of cooking process Nickel coating pan support • Four aluminum baking trays 325x450mm Optional wiring grid 325x450mm
- Good insulation at 5 sides
- Door latch opens at 90° for easy access to the cavity Level distance is 75mm
- Double toughened visual glass for better view
- and to keep cool to touch
- Manual steaming function is available for YXD-4A Grilling is perfect for finish of the cooked products

Specifications

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

Convection Oven $(\in 4$

Features

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

Specifications

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











Convection Oven

Convection Oven $(\in 4$

Features

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



Specifications

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

Convection Oven (

Features

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

Double toughened visual glass for better view

- and to keep cool to touch
- Steaming function
- •

Specifications

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





Convection Oven Features

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



Specifications

Model	Voltage (V)	Total input (btu/hr)	Power (kW)	Net Weight (kg)	No. of Tray	Dimensions (mm)
FGC-100	120	54000	0.8	185	13	967x1099x1384
FEC-100	380	-	12.4	180	11	967x1099x1384

GAS

4

COMMERCIAL OVEN **Convection** Oven





Convection Oven

Convection Oven 🏄

Features

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



Specifications

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

Convection Oven 🦊

Features

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



Specifications

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

Electric Convection Oven 🧳 **Features**

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

Specifications

Mode	l Voltage (V)	Power (kW)	Temperature (°C)	Distance (mm)	Capacity	Net Weight (kg)	Dimensions (mm)
LR-5D	380	7.5	50-300°C	100	5 trays, 400x600mm	150	900x1275x850

Electric Convection Oven 🧳 Features

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

Adjustable steaming time, good for french baguette

Specifications

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

COMMERCIAL OVEN **Convection Oven**

LINKRICH









Convection Oven

Δ **Gas Convection Oven** GAS

Features

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

Specifications

Model	Voltage (V)	Power (kW)	Temperature (°C)	Distance (mm)	Capacity	Net Weight (kg)	Dimensions (mm)
LR-5Q	220	0.55	50-300°C	100	5 trays, 400x600mm	175	970x1330x1090

Δ

Gas Convection Oven GÁS

Features

- Equipped with two timers,one for baking,the other for steaming.
- The inside and outside of the oven area all constructed from stainless steel, with a heat-resistant glass door with

silica-gel air-proof gasket.

- The oven is also equipped with two fans (for 8 trays), baking is optimized thanks to the perfect heating system and the possibility of spraying steam as needed.
- Easily taken down door which makes for easy cleaning.
- Air convection ,fast baking
- Powerful steam
- Gas convection oven can hold from 1 tray to 3 trays ,5 trays, 8trays and 10 trays, tray size:400*600mm Adjustable steaming time, good for french baguette

Specifications

Model	Voltage (V)	Power (kW)	Temperature (°C)	Distance (mm)	Capacity	Net Weight (kg)	Dimensions (mm)
LR-8Q	220	0.75	50-300°C	100	8 trays, 400x600mm	255	970x1340x1480



Electric Conveyor Pizza Oven Features

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

Model	Specification	Voltage	Power	Temperature	Net Weight	The length of conveyor belt	Work Area	Dimensions
LR-EP-12	2 12" 5-6min/pcs	220V	6.4kW	0~400°C	37kg	1030mm	385x560x80mm	1100x570x370mm
LR-EP-18	18" 5-6min/pcs	380V	10.3kW	0~400°C	65kg	1450mm	540x800x80mm	1560x750x370mm

Model	Specification	Voltage	Power	Temperature	Net Weight	The length of conveyor belt	Work Area	Dimensions
LR-EP-12	2 12" 5-6min/pcs	220V	6.4kW	0~400°C	37kg	1030mm	385x560x80mm	1100x570x370mm
LR-EP-18	18" 5-6min/pcs	380V	10.3kW	0~400°C	65kg	1450mm	540x800x80mm	1560x750x370mm

Electric Conveyor Pizza Oven Features

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

Model	Specification	Voltage	Power	Temperature
model	opeenication	vonage	I OWEI	remperature

LR-EP-32	32" 5-6min/pcs	s 380V	25.5kW	0~400°C
	• = • • • • • • • • • • • • • • • • • •		2010111	0 .00 0

Electric convection conveyor pizza oven \clubsuit

Features

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

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



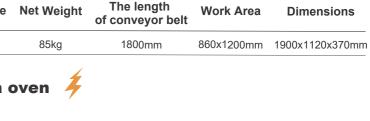
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COMMERCIAL OVEN Electric Conveyor Pizza Oven

LINKRICH









Gas Conveyor Pizza Oven

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GAS



Gas Conveyor Pizza Oven Features

- Adopt convection heating mode
- Fast heating & even temperature



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



Model	Specification	Voltage	Power	Temperature	Net Weight	The length of conveyor belt	Work Area	Dimensions
LR-GP-32	2 32" 5-6min/pcs	220V	0.1kW	0~400°C	160kg	1900x850mm	1200x850mm	1900x1120x430mm

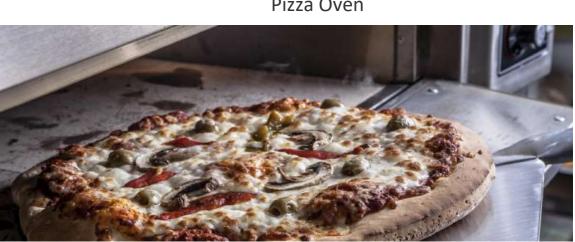
\land Electric convection conveyor pizza oven GAS

Features

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



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



4 **Electric Pizza Oven**

Features

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

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

Electric Pizza Oven

4

Features

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

EP-2-1
EP-1-1

Model	Voltage	Power	Specification	Tempt.range.	Net Weight	Chamber Size	Dimensions
EP-2-1	380V	4.2kW	1 Layer (4x12"pcs)	50 ~ 500°C	68	610x610x140mm	820x910x430mm
EP-1-1	380V	7.2kW	1 Layer (6x12"pcs)	50 ~ 500°C	88	910x610x140mm	1120x910x430mm
EP-2	380V	8.2kW	2 Layers (8x12"pcs)	50 ~ 500°C	118	610x610x140mm	820x910x750mm
EP-1	380V	14.4kW	2 Layers (12x12"pcs)	50 ~ 500°C	154	910x610x140mm	1120x910x750mm



COMMERCIAL OVEN Pizza Oven







Pizza Oven

Mini Deck Oven

Features

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



Specifications

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

Mini Deck Oven

Features

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



Specifications

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

Mini Deck Oven

Features

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



Specifications

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



Signature Deck Oven 🤇 🏅



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Model	Specification	Voltage	Power	Temperature	Net Weight	Chamber Size	Dimensions
LR-ES-1	One-layer One-tray	220V	3.2kW	20~400°C	33kg	618x518x220mm	850x640x450mm
LR-ES-2	Two-layers Two-trays	220V	3.4kW	20~400°C	66kg	618x518x220mm	850x640x800mm
LR-ES-3	Three-layers Three-trays	220V	9.6kW	20~400°C	100kg	618x518x220mm	850x640x1100mm
Model	Specification	Voltage	Power	Temperature	Net Weight	Chamber Size	Dimensions
LR-ES-12	One-layers Two-trays	220V	6.6kW	20~400°C	66kg	870x650X220mm	1220x840x630mm
LR-ES-24	Two-layers Four-trays	380V	13kW	20~400°C	129kg	870x650X220mm	1220x840x1330mm
LR-ES-36	Three-layers Six-trays	380V	19.8kW	20~400°C	178kg	870x650X220mm	1220x840x1700mm
Model	Specification	Voltage	Power	Temperature	Net Weight	Chamber Size	Dimensions
LR-ES-13	One-layers Three-trays	380V	8.4kW	20~400°C	87kg	1290x650X220mm	1640x840x630mm
LR-ES-26	Two-layers Six-trays	380V	16.8kW	20~400°C	165kg	1290x650X220mm	1640x840x1330mm
LR-ES-39	Three-layers Nine-trays	380V	25.2kW	20~400°C	227kg	1290x650X220mm	1640x840x1700mm
LR-ES-312	Three-layers twelve-trays	380V	30kW	20~400°C	276kg	1290x870x220mm	1640x1060x1700mm
LR-ES-416	Four-layers Sixteen-trays	380V	36kW	20~400°C	410kg	1290x870x220mm	1640x1060x1920mm

COMMERCIAL OVEN Signature Deck Oven

LINKRICH



Signature Deck Oven

Signature Deck Oven

Features

- 400x600mm trays included.
- Glasses door windows, light inside each deck.
- Temperature in the 20-400°c adjustable, points underside fire, automatioc constant temperature.
- With accurate digital controls for top&bottom element.
- Extremely well insulated.
- Fast heating, uniform furance temperature, high thermal efficiency
- The furnace bottom for slab,heated evenly.







Model	Specification	Voltage	Power	Temperature	Net Weight	Chamber Size	Dimensions
LR-GS-1	One-layer One-tray	220V	0.06kW	20~400°C	55kg	650x520x220mm	990x730x530mm
LR-GS-2	Two-layers Two-trays	220V	0.12kW	20~400°C	92kg	650x520x220mm	990x730x1100mm
LR-GS-3	Three-layers Three-trays	220V	0.18kW	20~400°C	148kg	650x520x220mm	990x730x1600mm
Model	Specification	Voltage	Power	Temperature	Net Weight	Chamber Size	Dimensions
LR-GS-12	One-layer Two-trays	220V	0.06kW	20~400°C	95kg	870x650x220mm	1310x910x650mm
LR-GS-24	Two-layers Four-trays	220V	0.12kW	20~400°C	168kg	870x650x220mm	1310x910x1500mm
LR-GS-36	Three-layers Six-trays	220V	0.18kW	20~400°C	220kg	870x650x220mm	1310x910x1700mm
Model	Specification	Voltage	Power	Temperature	Net Weight	Chamber Size	Dimensions
LR-GS-13	One-layer Three-trays	220V	0.06kW	20~400°C	158kg	1290x650x220mm	1730x910x650mm
LR-GS-26	Two-layers Six-trays	220V	0.12kW	20~400°C	220kg	1290x650x220mm	1730x910x1500mm
LR-GS-39	Three-layers Nine-trays	220V	0.18kW	20~400°C	300kg	1290x650x220mm	1730x910x1730mm
LR-GS-312	Three-layers twelve-trays	220V	0.18kW	20~400°C	380kg	1290x870x220mm	1730x1130x1730mm
LR-GS-416	Four-layers Sixteen-trays	220V	0.24kW	20~400°C	500kg	1290x870x220mm	1730x1130x2180mm





	Model	Specification	Voltage (V)	Power (kW)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
1	LR-20D	One-layer Two-trays	220	6.6	78	600x400	870x670x220	1280x875x575

Mod	el Specification	Voltage (V)	Power (kW)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
LR-40	0D Two-layers Four-trays	s 380	13.2	149	600x400	870x670x220	1280x875x1245

Model	Specification	Voltage (V)	Power (kW)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
LR-60D	Three-layers Six-trays	380	19.8	200	600x400	870x670x220	1280x875x1640
LR-90D	Three-layers Nine-trays	380	24	275	600x400	1290x670x220	1700x875x1640

COMMERCIAL OVEN Signature Deck Oven





Signature Deck Oven

Gas Oven

Temperature 0~400°C GÁS

Features

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





Model	Specification	Voltage (V)	Power (kW)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
LR-20R	One-layer Two-trays	220	0.1	115	600x400	910x715x230	1340x990x700

Model	Specification	Voltage (V)	Power (kW)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
LR-40R	Two-layers Four-trays	220	0.2	210	600x400	910x715x230	11340x990x1357

Model	Specification	Voltage (V)	Power (kW)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
LR-60R	Three-layers Six-trays	220	0.3	285	600x400	910x715x230	1340x990x1777
LR-90R	Three-layers Nine-trays	220	0.3	390	600x400	1330x715x230	1760x990x1777

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Features • Microcomputer control and touch panel

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



Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
PEO-2	One-layer Two-trays	220	8	0~300	110	600x400	865x655x225	1355x930x730

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
PEO-4	Two-layers Four-trays	380	16	0~300	200	600x400	865x655x225	1355x930x1260

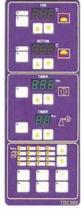
Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
PEO-6	Three-layers Six-trays	380	24	0~300	290	600x400	865x655x225	1355x930x1650

COMMERCIAL OVEN LINKRICH Signature Deck Oven













Signature Deck Oven

GAS GFO Gas Oven(Luxurious)

Features (Temperature:0~300°C)

- GFO Gas Oven is specially designed for baking bread, cake and western-style pastry, using LPG, piped gas or natural gas as fuel. It adopts forced air blast combustion method that combusts the
- fuel completely and heats the food uniformly The gas cut-off automatic warning and unexpected fire put-off
- protection devices are equipped The temperature of bottom fire and surface fire can be controlled
- in a range of room temperature~300°C.The required temperature can be set and kept at constant automatically The body is made of brushed superior quality stainless steel.
- These series gas ovens are ideal and must-have equipment for • hotels, restaurants, cake factories, bread shops and etc..









Model	Specification	Voltage (V)	Heat Load (MJ/h)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
GFO-2C	One-layers Two-trays	220	45	185	600x400	865x655x225	1355x960x720

Model	Specification	Voltage (V)	Heat Load (MJ/h)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
GFO-4C	Two-layers Four-tray	220	90	300	600x400	865x655x225	1355x960x1375

Model	Specification	Voltage (V)	Heat Load (MJ/h)	Net Weight (kg)	Tray Size (mm)	Chamber Size (mm)	Dimensions (mm)
GFO-6C	Three-layer Six-tray	220	135	400	600x400	865x655x225	1355x960x1835

Spray Proofer

Features

- Hot air circulation technology, so that make the temperature and humidity more accurate.
- Humanized sliding door, easy switch, visual windows, control the fermentation conditions at any time. All stainless steel frame design, clean and sanitary, durable, never rust. Ultra large capacity, multi - layer design, high efficiency, and
- beautiful. According to the product feature, the body will equipped with top quality aluminum plate.
- Manual type control, more suitable for experienced baking
- master.

Specifications

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-13P	13-tray Single Door	220	2.6	30~110	36	500x680x1800
LR-16P	16-tray Single Door	220	2.6	30~110	40	500x680x2000

Spray Proofer

Features

- Hot air circulation technology, so that make the temperature and humidity more accurate.
- Humanized sliding door, easy switch, visual windows, control the fermentation conditions at any time. All stainless steel frame design, clean and sanitary, durable, never rust. Ultra large capacity, multi - layer design, high efficiency, and
- beautiful. According to the product feature, the body will equipped with top quality aluminum plate. Manual type control, more suitable for experienced baking
- master.

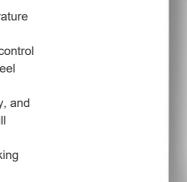
Specifications

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-26P	26-tray Double Door	220	2.8	30~110	60	1000x680x1800
LR-32P	32-tray Double Door	220	2.8	30~110	65	1000x680x2000

COMMERCIAL OVEN Spray Proofer









LINKRICH **COMMERCIAL** OVEN Spray Proofer

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Spray Proofer

Features

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

Specifications

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
PO-16	16-tray Single Door	220	2.45	30~110	45	500x730x1985
PO-16S	16-tray Single Door, Spray	220	2.0	30~110	55	500x800x2045
PO-32	32-tray Double Door	220	3.2	30~110	83	1010x730x1985
PO-32S	32-tray Double Door, Spray	220	2.0	30~110	105	1010x800x2045

Refrigerated Bread Fermentation

Features

- The control panel can be set to 24 hours cyclic program, which is automatic intelligent working, without any need of monitoring.
- It is easy to accomplish refrigeration and fermentation and ensure the accuracy and uniformity of inside temperature and humidity
- effectively. The whole proofer is made of stainless steel, which is durable
- and more hygeian.

It can rise the temperature so fast that the fermentation can be finished in a short time and the high quality fermented dough will come out. Imported brands of compressor are used in our proofer, to make sure the stable refrigeration performance.





Specifications

Model	Specification	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
SPF-18T	18-tray Single Door	220	1.8	1~40	152	650x1050x2100
SPF-36T	36-tray double doors	220	2.9	1~40	200	1240x1030x2100



Water Cooling Machine

Features

Bread Food Factory Mist Water Cooling System Chilled Water System

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

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

Specifications

Model	Voltage (V)	Power (kW)
HM-100	220	1
HM-200	220	2

Rotary Oven

Features

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

Product advantage:

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

Specifications

Model	Description	Voltage (V)	e Power (kW)	Temperature (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
LR-16D/C/G	Electric/Diesel/Gas, 16 Trays	380	35.84/2.2/2.84	4 0~300	1500	600x730x1820	1280x1280x2420
LR-32D/C/G	Electric/Diesel/Gas, 32 Trays	380	52/3.5/3.5	0~300	2000	1300x1300x1870	1902x2630x2535
LR-64D/C/G	Electric/Diesel/Gas, 64 Trays	380	66/5.5/5.5	0~300	3000	1770x1770x1890	2073x3145x2535

COMMERCIAL OVEN Water Cooling Machine & Rotary Oven





Rotary Convection Oven

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MERCIAL



- Adopts a European-style outer design, making it incredibly beautiful and good-looking.
- Uses hot blast circulation to heat oven to keep the temperature rised evenly and quickly.
- The oven will keep the constant temperature automatically.
- Installed with the superhigh temperature safe protectors. Built-in oven lights and inspection windows make the
- baking operation more convenient and reliable.

22 trays Rotary Convection Oven

Mini Type:

- Air is heated via thermal tubes, this forming air circulation.
- Hot air is blown into the baking chamber, shortening the heating period and offering uniform heating.
- An air regulator and a humidifier device are installed on the trolley due to the hook, the baked food is both good in color and taste.

Specifications

Model	Description	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
RCO-30	22 Trays	380	36	0~300	1045	Ф1050x1600mm	1400x2170x2170

COMMERCIAL OVEN Tunnel Ovens



TUNNEL OVENS MEANS IMPROVED BAKING EFFICENCY, CONTROLS AND FLEXIBIBITY FOR THE BAKER.

The baking process turns the dough into an edible and tasty product, Cracker, Soft or wire-cut dough have different baking needs in terms of heating methods and temperature profiles.

Seamless Fire Tube

the graph shows the heat flux q as a function of the temperature difference. Conduction gives the fastest temperature difference, but the second fastest method is convection where the energy is being transferred to the products very quickly and efficiently. Radiatin represents a slower method of transferring energy to the products





Tray Size:400x600mm Wide: 2200mm Hight: 1600mm Chamber Wide:1400mm

GAS

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Rotary Rotisseries



Rotary Rotisseries 4 GAS

Features

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

GAS

Specifications

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

Rotary Rotisseries

Features

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

Specifications

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



Rotary Rotisseries Features

Interior lighting

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

YXD-201

Specifications

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

Rotary Rotisseries Features



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

Specifications

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

COMMERCIAL OVEN **Rotary Rotisseries**







YXD-201-G

YXD-201-L



Bread Toaster



Bread Toaster

Features

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





CB (€

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

Conveyor Bread Toaster

Features

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

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



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

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Bread Toaster

Features

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

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

Bread Toaster

Features

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

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

CATERING EQUIPMENT LINKRICH **Bread Toaster**







Electric Salamander

Electric Salamander (

Features

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



Мос	lel Voltage	e (V) Power (k	W) Temperature	e (°C) Net Weight	(kg) Dimensions (mm)
EB-4	50 220	2.8	50~300	38.5	450x450x500
EB-6	00 220	4	50~300	49	600x450x500
EB-8	00 220	5.6	50~300	61	800x450x500

Electric Salamander (64

Features

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



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

Gas Salamander

Features

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

GAS

• High quality control system of heating, durable, quality assurance



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



Model	Voltage (V)	Power (kW)	Terr
LR-WB-01	220	1.2	
LR-WB-02	220	2.4	

Model	Voltage (V)	Power (kW)	Temp
LR-WBL-01	220	1.2	
LR-WBL-02	220	2.4	

Model	Voltage (V)	Power (kW)	Temperature (°
WB-03D	220	1.0	124~230
WB-S	220	1.5	50~320

CATERING EQUIPMENT LINKRICH Waffle Baker

Crepe Maker



Electric Crepe Maker

Features

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

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



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

LR-DE-1

Gas Crepe Maker



Features

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

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

LR-VG-2A

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

LR-VG-1A

CATERING EQUIPMENT LINKRICH Hot Dog Steamer and Warmer & Corn Steamers



Hot Dog Steamer and Warmer 🏅 **Features**

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

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

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

Corn Steamers

Features

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

Model	Voltage (V)	Power (kW)	Tempe
LR-CS48L	220	2.5	30









CATERING EQUIPMENT LINKRICH Hot Dog Machine

Hot Dog Machine



LR-HD Hot Dog Machine

Features

• Stainless steel Rollers-durable & easy to clean.

ensure the quality of the food and save the power.

- Heavy duty motor-drives the rollers.
- Excellent performance and easy control.
- · Amade of stainless steel outer tube with embedded aluminum tube inside roller heating mode, fully automatic rotate 360, temperature transmission rapidly and heated evenly.

• Adopt imported thermostat automatic constant temperature control, the sausage could be heated evenly. And the temperature is adjustable to

ź

Specifications

Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-HD-5 <€	220	0.5	0~200	6.5	440x250x175
LR-HD-7 <<	220	0.7	0~200	7.8	442x325x175
LR-HD-9	220	0.9	0~200	11	553x402x175
LR-HD-11	220	1.1	0~200	13.5	553x475x175

LR-HD Hot Dog Machine

Features

- Stainless steel Rollers-durable & easy to clean.
- Heavy duty motor-drives the rollers.
- Excellent performance and easy control.
- Amade of stainless steel outer tube with embedded aluminum tube inside roller heating mode, fully automatic rotate 360, temperature transmission rapidly and heated evenly.

1

• Adopt imported thermostat automatic constant temperature control,the sausage could be heated evenly. And the temperature is adjustable to ensure the quality of the food and save the power.



Specifications

Model	Voltage (V)	Power (kW)	Temperature (°C)	Capacity	Net Weight (kg)	Dimensions (mm)
LR-HD-9C	220	1.2	0~200	1/2x4"x1	25	460x515x385
LR-HD-11C	220	1.55	0~200	1/1x4"x1	30	660x575x385

92 Designs and specifications may be subject to change without notice

WY Hot Dog Machine 🗼

Features

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

Specifications

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

WY Hot Dog Machine

Features

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

Specifications

Model	Voltage (V)	Power (kW)
WY-007D	220	1.33
WY-009D	220	1.69







Net Weight (kg) Temperature (°C) **Dimensions (mm)** 0~250 11.5 590x330x420 590x400x420 0~250 14

Kebab Slicer



Kebab Slicer

Features

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



Specifications

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



Kebab Machine 6 **Features**

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



Specifications

Model	Voltage (V)	Power (kW)	Rotate Speed (r/min)	Net Weight (kg)	Dimensions (mm)
GB-800	220	9	5	23	580x630x800
GB-950	220	15	5	23	580x650x950

CATERING EQUIPMENT LINKRICH Kebab Machine





Kabab machine

Kebab Machine

Features

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



Specifications

Model	Voltage (V)	Power (kW)	Rotate Speed (r/min)	Net Weight (kg)	Dimensions (mm)
GB-960	220	16	5	27	580x650x1150
EB-850	220	6	2.5	26	580x650x950

Kebab Machine

Features

Specifications

Voltage (V)

220

220

Model

PE-2

RG-2

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



Coffee Urn (🧲 🏅 Feature

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

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
CP-10	220	1.15	10	3.96	Φ 340x480
CP-10A	220	1.25	10	3.96	Φ 340x480
CP-15	220	1.15	15	4.6	Φ 340x590
CP-15A	220	1.25	15	4.6	Φ 340x590



Power (kW)

9.9

14.8

CATERING EQUIPMENT LINKRICH Coffee Urns



CATERING EQUIPMENT LINKRICH

COOKING EQUIPMENT **Commercial Contact Grill**

Hot Water Urns

Hot Water Urn (\in \ddagger

Feature

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



Specifications

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

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

Hot Water Urn (\in \ddagger

Feature

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

Specifications

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

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

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

Features 🏅

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

LR-FG-1

Specifications

Model	Voltage (V)	Net Weight (kg)	Power (kW)	Temperature (°C)	Cooking Surface Size (mm)	Dimensions (mm)
LR-FG-1	220	10.5	16	50~300	250x250	340x480x170
LR-FG-2	220	21	32	50~300	250x250x2	700x480x170

Multi Contact Sandwich Grill

Features

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

Specifications

Model	Voltage (V)	Net Weight (kg)	Power (kW)	Temperature (°C)	Cooking Surface Size (mm)	Dimensions (mm)
LR-CG-1	220	12	1.5	50~300	362x250	270x400x250
LR-CG-1R	220	12	2.05	50~300	400x290	415x415x250
LR-CG-1D	220	12	2.05	50~300	400x290	415x420x250
LR-CG-1L	220	15.5	2.1	50~300	400x360	410x470x250
LR-CG-2	220	16.5	3	50~300	500x280	520x370x200





LINKRICH



LR-FG-2

Fast Warming up to 300°C in 15 min



LR-CG-2

Commercial Contact Grill



Linkrich Signature Contact Panini Sandwich Grill

Features (E Fast Warming up to 300°C in 15 min

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

Specifications



LR-811 LR-811R (Flat Bottom)

LR-811ER (Flat Bottom)

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

Linkrich Signature Contact Panini Sandwich Grill

Features (E

Fast Warming up to 300°C in 15 min

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

Specifications

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

LR-813R (Flat Bottom)

LR-813

COOKING EQUIPMENT **Commercial Electric Deep Fryer**

6 Liter Commercial Electric Deep Fryer

Features

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

Specifications

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

10 Liter Commercial Electric Deep Fryer 🦊

Features

•

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

Specifications

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













LR-EF-062 (E





LR-EF-102B

Commercial Electric Deep Fryer



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

Features

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

LR-EF-102

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

LR-EF-101

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

Features

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

Specifications

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

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10/17	Liter	Comme
Features	6	

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

Specifications

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

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

Features

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

Specifications

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



Pow (kW	
3	



ercial Luxurious Digital Electric Deep Fryers 郑



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

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



LR-EF-171HV

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

Commercial Electric Deep Fryer



EF Commercial Electric Countertop Deep Fryers

Features

- Powerful countertop fryer with stainless teel lid
- Hygienic, safe and easy to clean

4

- Ideal for chips and countless other deep-fry fast-foods
- Adjustable thermostatic control
- Basket included
- Removable head
- Pan with handle for easy remove

Specifications



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

EF Commercial Electric Countertop Deep Fryers (With Drain Valve)

Features 🦂

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

Specifications

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

FF-12I





Countertop Gas Deep Fryers

Features

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

Specifications

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

Countertop Gas Deep Fryers **Features**

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

Specifications

Model	Gas Class	Power (MJ/h)
LR-GF-81	LPG,Natural Gas,Coal Gas	11.3
LR-GF-82	LPG,Natural Gas,Coal Gas	22.7



COOKING EQUIPMENT Commercial Gas Deep Fryer

LINKRICH



8x2

LR-GF5.5-1 (1 Tank)



LR-GF5.5-2 (2 Tanks)

616x660x550



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LINKRICH

COOKING EQUIPMENT

Commercial Electric Deep Fryer

Countertop Gas Deep Fryers GAS

Features

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



LR-GF8.5-2

Specifications

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

LR-GF8.5-1

48 Liter Commercial Standing Electric Countertop Deep Fryers 🏄

60

1

Features

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



Specifications

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

LR-EF48-1

COOKING EQUIPMENT Commercial Electric Deep Fryer

Commercial Electric Standing Deep Fryer ((

Features

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

Specifications

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

Commercial Electric Standing Digital Fryer

Features

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

MOQ:10PCS



Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
DZL28	380	18	28	50~190	60	400x800x1100
LR-28L-3A	380	13.5x3	16x3	50-190	74	1250x850x(950+280)









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



Commercial Gas Deep Fryer

GAS **17 Liter Commercial Standing Gas Deep Fryers**

Features

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

Specifications

- With drain valve for easy drain oil
- 1.0mm stainless steel tank





LR-GF-171

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

46 Liter Commercial Standing Gas Deep Fryers

Features

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



Specifications

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

LR-GF46-1

COOKING EQUIPMENT

Commercial Deep Fryer & Pressure Fryer

Commercial Gas Standing Deep Fryer

Features

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

Specifications

Model	Gas class	Tube Dia (mm)	Power (MJ/h)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
ZH-RC-1	LPG,Natural Gas,Coal Gas	19	55.8	21	60	400x900x850
JZH-RC-1	LPG,Natural Gas,Coal Gas	19	55.8	21	53	360x700x850

Commercial Standing Pressure Fryer 🧳

Features

- Easy to operate: Pre-programmable of 10 different cook cycles for quick and easy preparation of various menu items, as well as automation, energy-saving, filtration and cook management features.
- Build-in filter system: Build-in filtration system filters and returns hot oil in less than four minutes with no extra pumps or pans and no handling of hot oil, provides quick, easy and safe cooking oil filtration. Proven round cooking well design: Engineered for more uniform heat
- distribution, durability and efficiency, no cold spots or corners. High-efficiency heat exchange system: High-efficiency heat exchange
- system produces among the lowest average exhaust gas temperatures in the industry , so it get fast recovery and energy savings. Fast and productive: Cooks up to 6 pieces of fresh chicken per load in
- under 10 minutes.

Specifications

Model	Voltage (V)	Power (kW)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
MDXZ-25	220	3	15	50~200	18	350x400x500
MDXZ-24	380	12	24	50~300	111	560x958x1150



LR-GF-172













MDXZ-24

Commercial Deep Fryer

Commercial Standing Pressure Fryer

Features

- Easy to operate: Pre-programmable of 10 different cook cycles for quick and easy preparation of various menu items, as well as automation, energy-saving, filtration and cook management features.
- Build-in filter system: Build-in filtration system filters and returns hot oil in less than four minutes with no extra pumps or pans and no handling of hot oil, provides quick, easy and safe cooking oil filtration.
- Proven round cooking well design: Engineered for more uniform heat distribution, durability and efficiency, no cold spots or corners.
- High-efficiency heat exchange system: High-efficiency heat exchange system produces among the lowest average exhaust gas temperatures in the industry, so it get fast recovery and energy savings.
- Fast and productive: Cooks up to 6 pieces of fresh chicken per load in under 10 minutes.

Specifications

Model	Gas class	Power (MJ/h)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
GF85-N	Natural Gas	126.61	38-45	84	534x871x1182
GF85-P	LPG	126.61	38-45	84	534x871x1182
GF120-N	Natural Gas	126.61	21.3-25	71	394x767x1182
GF120-P	LPG	126.61	21.3-25	71	394x767x1182

Commercial Standing Pressure Fryer

Features

- Easy to operate: Pre-programmable of 10 different cook cycles for quick and easy preparation of various menu items, as well as automation, energy-saving, filtration and cook management features.
- Build-in filter system: Build-in filtration system filters and returns hot oil in less than four minutes with no extra pumps or pans and no handling of hot oil, provides quick, easy and safe cooking oil filtration.
- Proven round cooking well design: Engineered for more uniform heat distribution, durability and efficiency, no cold spots or corners.
- High-efficiency heat exchange system: High-efficiency heat exchange system produces among the lowest average exhaust gas temperatures in the industry , so it get fast recovery and energy savings.
- Fast and productive: Cooks up to 6 pieces of fresh chicken per load in under 10 minutes.

Specifications

Model	Gas class	Power (MJ/h)	Capacity (L)	Net Weight (kg)	Dimensions (mm)
GF-120T	LPG	158.26	(11-13) x2	65	457x838x860

COOKING EQUIPMENT Commercial Donut Machine



Commercial Donut Machine

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







For 40mm inside diameter, 80mm outside diameter of donut. 700 pcs/hour For 36mm insid diameter, 70mm outside diameter of donut. 800 pcs/hour For 20mm inside diameter, 38mm outside diameter of donut. 1200 pcs/hour

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Temperature (°C)
T-101	3	220	12	50~300°C
T-100	6	220	25	50~300°C







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Commercial Standing Electric Fryer

Commercial Standing Pressure Fryer GAS

Features

- Easy to operate: Pre-programmable of 10 different cook cycles for quick and easy preparation of various menu items, as well as automation, energy-saving, filtration and cook management features.
- Build-in filter system: Build-in filtration system filters and returns hot oil in less than four minutes with no extra pumps or pans and no handling of hot oil, provides quick, easy and safe cooking oil filtration. Proven round cooking well design: Engineered for more uniform heat
- distribution, durability and efficiency, no cold spots or corners. High-efficiency heat exchange system: High-efficiency heat exchange
- system produces among the lowest average exhaust gas temperatures in the industry , so it get fast recovery and energy savings. Fast and productive: Cooks up to 6 pieces of fresh chicken per load in
- under 10 minutes.



Specifications

Model	Voltage	Power	Capacity	Temperature	Net Weight	Dimensions
	(V)	(kW)	(L)	(°C)	(kg)	(mm)
MDXZ-25C	220	0.48	25	-	110	460x960x1230

Commercial Standing Electric Fryer

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



Specifications

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



Commercial Donut Machine

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





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

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

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

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Temperature (°C)
T-101	3	220	12	50~300°C
T-100	6	220	25	50~300°C

LINKRICH **COOKING** EQUIPMENT **Commercial Donut Machine**



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Grill and Griddle

COOKING EQUIPMENT Grill and Griddle

Countertop Electric Grill and Griddle

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- 12mm thickness of the hot plate

4

- Polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet



LR-EG-618

LR-EG-738

Specifications

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

Countertop Electric Grill and Griddle

Features

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

Specifications

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

LR-EG-548 (E

Countertop Electric Grill and Griddle

Features

- Stainless steel base and stainless steel construction with stylish brushed finish
- 12mm thickness of the hot plate

4

- Polished mild steel cooking surface
- Removable stainless steel crumb/drip tray for easy cleaning
- Ideal for sizzling steaks, burgers, eggs and much more
- Exceptional quality and value
- Quick heating and fast recovery
- Non-slip rubber feet

Specifications

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

Countertop Electric Grill and Griddle

Features GAS

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

Specifications

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



LINKRICH



LR-EG-600 LR-EG-750



(Flat Left)

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

LINKRICH

Grill and Griddle

Electric Grill and Griddle 🏅

Features

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

Specifications

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

Gas Grill and Griddle GAS

Features

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

Specifications

Model	Gas Class	Gas Pressure (Pa)	Power (MJ)	Cooking Surface Size (mm)	Thickness of Hot Plate (mm)	Net Weight (kg)	Dimensions (mm)
LR-GT-75	0 LPG√ Coal Gas Natural Gas	2800	59.4	747x522	8	78	750x700x1000

Gas Grill and Griddle

Features

• Stainless steel base and stainless steel construction with stylish brushed finish

GAS

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

Specifications

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

COOKING EQUIPMENT Grill and Griddle

GAS LR-GA Gas Grill and Griddle

Features

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

Specifications

Model		Gas Class		Gas Pressure (Pa)	Power (kW)	Thickness of Hot Plate(mm)	Cooking Surface Size (mm)	Net Weight (kg)	Dimensions (mm)
LR-GA-718	LPG、	Natural Gas,	Coal Gas	s 2800	8	8	550x350	29	610x560x400
LR-GA-720	LPG、	Natural Gas,	Coal Gas	s 2800	10	8	730x400	43	730x550x450

LR-GA Gas Grill and Griddle

Features

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

Specifications

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

LR-GA Gas Grill and Griddle Features

• Stainless steel base and stainless steel construction with stylish brushed finish

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

Specifications

Model		Gas Class	Gas Class			ow kW
LR-GA-722	LPG、	Natural Gas,	Coal Gas	s i	2800	10













LINKRICH

COOKING EQUIPMENT

Combination Cooking Line

Double Tank Deep Fryer 🏌

Features

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

Specifications

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

Gas Fryer GAS

Features

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

Specifications

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

Electric Bain Marie 🏅

Features

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

Specifications

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





Electric Paste Cooker

Features

• Stainless steel base and stainless steel construction with stylish brushed finish

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

Specifications

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

Gas Stove

Features

• Stainless steel base and stainless steel construction with stylish brushed finish

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

Specifications

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





COOKING EQUIPMENT **Combination Cooking Line**







Combination Cooking Line

Electric Griddle

Features

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

Specifications

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

Gas Griddle

Features

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

Specifications

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

Electric Grill and Griddle 💋

Features

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

Specifications

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





Electric Lava Rock Grill

Features

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

Specifications

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

Gas Lava Rock Grill

Features

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

Specifications

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

COOKING EQUIPMENT Combination Cooking Line







Radiant Charbroiler

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GAS

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Gas Radiant Charbroiler GÁS

Features

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

Specifications

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

Gas Radiant Charbroiler

Features

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

Specifications

Model		Gas Class	6	Gas Pressure (Pa)	Heat Power (MJ/h)	Cooking Surface Size (mm)	Net Weight (kg)	Dimensions (mm)
LR-RG-24	A LPG	Natural Gas	Coal Gas	2800	29.3	550x520	94	610x770x(370+110)

Gas Radiant Charbroiler

Features

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

Specifications

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









Automatic Japanese style gyoza machine 🏅

Features

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

Specifications

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

Automatic Japanese style gyoza machine 🏅

Features

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

Specifications

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



COOKING EQUIPMENT Automatic Japanese style gyoza machine







COMBINATION COOKING LINE **Combination Cooking Line**

LINKRICH Signature 700 Cook Centre

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

Lava Rock Grill With Cabinet



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

Water can be easily poured in and drained out.

Also comes equipped with adjustable feet.

Heat Power(MJ/h): Net Weight(kg): 700 Dimensions(mm):

Heat Power(MJ/h): Net Weight(kg): Dimensions(mm): 800x

Pasta Cooker With Cabinet

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

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

Also comes equipped with adjustable feet.

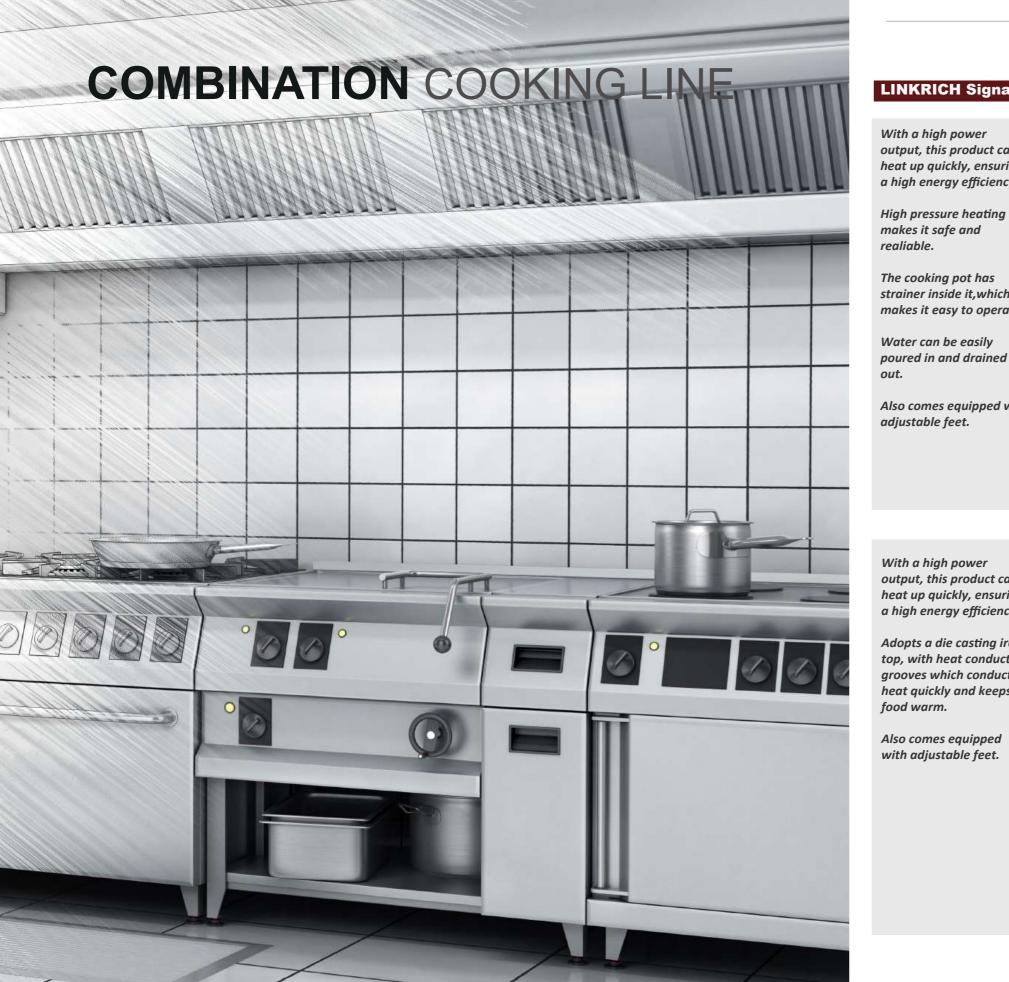


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Heat Power(MJ/h): Net Weight(kg): Dimensions(mm):

JΖ

Heat Power(MJ/h): Net Weight(kg): Dimensions(mm): 700x7







Griddle With Cabinet 2-Tank Fryer With Cabinet



JZH-RH	JZH-RG	JZH-RCx2
52	42.6	111.9
113	95	85
0x700x(850+70)	700x700x(850+70)	700x700x(850+70)

ZH-RH	ZH-RG	ZH-RCx2
61.4	42.6	111.9
150	125	124
x900x(850+60)	800x900x(850+60)	800x900x(850+60)

Bain Marie With Cabinet



ZH-RM-16	ZH-RM-S6	ZH-RB
85	84.9	57.8
100	102	90
800x900x(850+60)	800x900x(850+60)	800x900x(850+60)
JZH-RM-12	JZH-RM-S4	JZH-RB
85	84.0	57.8

2H-RIVI-12	JZH-KIVI-54	JZH-KB
85	84.9	57.8
77	102	77
(700x(850+70)	700x700x(850+60)	700x700x(850+60)

LINKRICH **COMBINATION** COOKING LINE

Combination Cooking Line



LINKRICH Signature Cook Centre

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

High pressure heating makes it safe and realiable.

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

Water can be easily poured in and drained out.

Also comes equipped with adjustable feet.

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

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

Also comes equipped with adjustable feet. Lava Rock Grill With Cabinet



Power(kW): Voltage(V): Net Weight(kg): Dimensions(mm):

Power(k Voltage Net Wei Dimensi

Griddle With Cabinet

2-Tank Fryer With Cabinet

Bain Marie With Cabinet

7U TD



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+60)

	JZH-TH	JZH-TG	JZH-TCx2
(kW):	9	9	24
e(V):	380	380	380
eight(kg):	95	86	77
sions(mm):	700x700x(850+60)	700x700x(850+60)	700x700x(850+60)

Pasta Cooker With Cabinet





7**U**_TM_16 74-714-56

	ZH-11VI-16	2H-11VI-56	ZH-IB
Power(kW):	18	18	6
Voltage(V):	380	380	380
Net Weight(kg):	86	86	86
Dimensions(mm):	800x900x(850+60)	800x900x(850+60)	800x900x(850+60)
	JZH-TM-12	JZH-TM-S4	JZH-TB
Power(kW):	12	12	JZH-TB 5
Power(kW): Voltage(V):		_	
	12	12	5
Voltage(V):	12 380	12 380	5 380

COMBINATION COOKING LINE **Combination Cooking Line**

Gas Range 4-Burner

With Gas Oven

LINKRICH Signature GAS Cook Centre

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

Provides a simplification of the operation procedure.

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

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

High efficiency and low energy consumption.

Dimensions(mm): Heat Power(MJ/h): Net Weight(kg): Dimensions(mm):

With Electric Oven

Heat Power(MJ/h):

Net Weight(kg):

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

Provides a simplification of the operation procedure.

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

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

High efficiency and low energy consumption.

Heat Power(MJ/h): Power(Kw): Voltage(V): Net Weight(kg): Dimensions(mm): 700

Heat Power(MJ/h):

Power(Kw):

Voltage(V):

Net Weight(kg):

Dimensions(mm):





Gas Range 6-Burner With Gas Oven



Gas Range 4-Burner With Cabinet



		-
ZH-RQ-4	ZH-RQ-6	ZH-RA-4
67.8	93.9	72
156	208	115
800x900x(850+70)	1200x900x(850+70)	800x900x(850+70)
JZH-RQ-4	JZH-RQ-6	JZH-RA-4
67.8	93.9	76.9
117	155	96
700x700x(850+70)	1050x700x(850+70)	700x700x(850+70)

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

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



ZH-TQ-4	ZH-TQ-6	ZH-TJ-4
51.3	76.9	67.4
4.8	4.8	4.8
380	380	380
136	179	171
800x900x(850+70)	1200x900x(850+70)	1200x900x(850+70)

JZH-TQ-4	JZH-TQ-6	JZH-TJ-4
51.3	76.9	67.4
4.8	4.8	4.8
380	380	380
111	144	154
x700x(850+70)	1050x700x(850+70)	1050x700x(850+70)

LINKRICH **COMBINATION** COOKING LINE

Combination Cooking Line



LINKRICH Signature GAS Cook Centre

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

Provides a simplification of the operation procedure.

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

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

High efficiency and low energy consumption.

Gas Range 4-Burner With Cabinet



US-RA-4

109.2

192

800x900x(850+70)

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GAS

Gas Range 4-Burner

Heat Power(MJ/h): Net Weight(kg): Dimensions(mm): Chamber Size(mm):

Gas Range 4-Burner With Cabinet

109.2 86.4 192 179 800x900x(850+70) 1200x900x(850+70) 540x670x275 560x600x270

US-RQ-4

Gas Range 4-Burner With Electric Oven

Gas Range 6-Burner With Electric Oven

US-RQ-6

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Gas Range 6-Burner

With Electric Oven



COMBINATION COOKING LINE **Combination Cooking Line**

LINKRICH Signature GAS Cook Centre

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

High pressure heating makes this machine very safe and reliable.

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

Water can be easily poured in and drained out.

Also comes equipped with adjustable feet.

Heat Power(kW): Capacity(L): Net Weight(kg): Maximum Pressure of Inter Layer(MPa): Dimensions(mm):

Heat Power(MJ/h): Capacity(L): Net Weight(kg): Maximum Pressure of Inter Layer(MPa): Dimensions(mm):

Heat Power(MJ/h): Capacity(L): Net Weight(kg): Maximum Pressure of Inter Layer(MPa): Dimensions(mm):

LINKRICH Signature Cook Centre

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

High pressure heating makes this machine very safe and reliable.

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

Water can be easily poured in and drained out.

Also comes equipped with adjustable feet.

Capacity(L): Net Weight(kg): Maximum Pressure of Inter Layer(MPa): Dimensions(mm):

Power(kW)

Power(kW) Capacity(L): Net Weight(kg): **Maximum Pressure** of Inter Layer(MPa): Dimensions(mm):

Power(kW) Capacity(L): Net Weight(kg): Maximum Pressure of Inter Layer(MPa): Dimensions(mm):



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Soup Kettle	Tilting Braising Pan
Soup Kettle	
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u u	U N
JZH-RO	JZH-RS
16	24
60 112	<u> </u>
112	100
>50	
700x750x(850+60)	700x750x(850+60)
ZH-RO100	ZH-RS
26 100	26 80
140	140
>50 800x900x(850+120)	 800x900x(850+120)
ZH-R0150	000000000000000000000000000000000000000
26	
150	
140	
>50	
800x900x(850+120)	
4	
JZH-TO	JZH-TS
12	9
60	60
112	120
>50	
700x750x(850+60)	800x750x(850+60)
ZH-TO100	ZH-TS
18	12
100	80
133	135
>50	
800x900x(850+120)	800x900x(850+120)
ZH-TO150	
18	
150	
133	
>50	
800x900x(850+120)	

LINKRICH COMBINATION COOKING LINE

Combination Cooking Line

LINKRICH Signature Cook Centre

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

Core accessories(including hot plates and thermostats) made in Germary are adopted to ensure stable and reliable performance.

Comes equipped with safety thermostats to ensure safety.

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

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

Core accessories(including hot plates and thermostats) made in Germary are adopted to ensure stable and reliable performance.

Comes equipped with safety thermostats to ensure safety.

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

Electric 4-plate **Cooker With Cabinet**





Electric 4-plate **Cooker With Oven**





Electric 4 Hot-plate

Cooker&Oven

	ZH-TE-4	ZH-TT-4	ZH-TT-4A
er(kW):	9.2	14	20.8
age(V):	380	380	380
Weight(kg):	63	104	129
ensions(mm):	800x900x(850+60)	800x900x(850+60)	800x900x(850+60)

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

Electric 4 Ceramic Hob With Cabinet

Electric 4 Ceramic Hob With Oven

Electric 6 Hot-plate Cooker&Oven



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

Gas Radiant Charbroiler

Features

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

Specifications

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

Gas Radiant Charbroiler

Features

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

Specifications

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

Gas Radiant Charbroiler GÁS

Features

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

Specifications

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

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COOKING EQUIPMENT LINKRICH **Radiant Charbroiler**









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GAS

Gas Grill and Griddle

Gas Grill and Griddle

Features

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

Specifications

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

Gas Grill and Griddle

Features

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

Specifications

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

Gas Grill and Griddle

Features

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

Specifications

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



Countertop	Gas	Burner	GA
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Features

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

Specifications

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

Countertop Gas Burner

Features

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

Specifications

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

Countertop Gas Burner GAS

Features

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

Specifications

Model	Heat Power (MJ/h)	Descriptio
EHPP-6S	158.2	Four burne





COOKING EQUIPMENT Gas Burner





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Gas Burner

Countertop Gas Burner

Features

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

Specifications

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

Countertop Gas Burner

Features

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

Specifications

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

Countertop Gas Burner GAS

Features

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

Specifications

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

130 Designs and specifications may be subject to change without notice



Stand Gas Burner GAS

Features

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

Specifications

Model	Heat Power (MJ/h)	Net Weight (kg)	Dimensions (mm)
BV-33	79.2	45	700x700x(850+100)
Stand Gas B	urner GAS		
Features			AND THE REAL

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

Specifications

opeoneeneer			
Model	Heat Power (MJ/h)	Net Weight (kg)	Dimensions (mm)
BV-34	118.8	65	1100x700x(850+100)
Stand Gas E	Burner GAS		
 high output. 12" x12"(30x30) Lighting by back Made stainless 	rners worked cast-iron,crown in Iron ,with very cm) castiron grate k-burner, thermocouple protection. steel, adjustable feet in stainless steel. teel shelves, convenient and practical	and the second se	5555
Specification			-
Model	Heat Power (MJ/h)	Net Weight (kg)	Dimensions (mm)
BV-35	162	85	1400x700x(850+100)

Model	Heat Power (MJ/h)	Net Weight (kg)	Dimensions (mm)
BV-34	118.8	65	1100x700x(850+100)
Stand Gas B			
	Surner GAS		
eatures		-	
Pressed top,bur	mers worked cast-iron,crown in Iron ,with	very	and the
high output.		1 and	
12" x12"(30x30c	cm) castiron grate		
Lighting by back	c-burner, thermocouple protection.		
	steel, adjustable feet in stainless steel.		
 Made stainless s 			
 With stainless st 	teel shelves, convenient and practical		
	teel shelves, convenient and practical	Net Weight (kg)	Dimensions (mm)







COOKING EQUIPMENT LINKRICH Gas Burner





131

GuangDong Style



GAS GuangDong Style

Features

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

Specifications

Mode	Heat Power (kW)	Description	Net Weight (kg)	Dimensions (mm)
XH-1	0 52	Two burner	196	1050x950x1150

GuangDong Style

Features

• The stove panel above is 0.8mm of thickness, decorative edge 1.0mm, front plate, side plate and back plate are 0.6mm.

GAS

- Boil a pot of water costs 8 minutes and a red pan for 8 seconds.
- It can be designed to turn off the burner automatically when the pot is taken
- away, as a protective measure.
- Self-developed burner and fan, the national standard is 83 DB(decibel), and our products can achieve 75 DB

Specifications

Ν	Nodel	Heat Power (kW)	Description	Net Weight (kg)	Dimensions (mill)
)	XH-18	104	Two burner	196	1800x950x1150

GuangDong Style GÁS

Features

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

Specifications

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



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Electric Induction Cooker

li - ibit the	 certification 6-stage firepowe Easy and safe op Automatic discort Faster cooking Energy saving 	peration	00 0 000	
wer (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)	MOQ (pcs)
3	150~250	7.6	350x468x135	10
li –	6-stage firepoweEasy and safe or	-		
the	 Automatic discort Faster cooking Energy saving 	nect	Dimensions (mm)	
	Automatic discortFaster cooking		Dimensions (mm) 350x420x110	MOQ (pcs)
	-Single frying, ng,etc.	the Faster cooking • Energy saving wer (kW) Temperature (°C) 3 150~250 -Single Head frying, • Approved by inte certification	 Energy saving wer (kW) Temperature (°C) Net Weight (kg) 3 150~250 7.6 Single Head frying, Approved by international CE certification 	the Faster cooking Energy saving wer (kW) Temperature (°C) Net Weight (kg) Dimensions (mm) 3 150~250 7.6 350x468x135 -Single Head frying, e. Approved by international CE certification

 Multi-functional, can be used for frying, steaming, boiling, stewing, brasing,etc. Suitable for various working condi - tions, especially places that prohibit the use of open flames. Better quality when compared to the patchworks of small factories. 			 Approved by intercertification 6-stage firepowe Easy and safe op Automatic discort Faster cooking Energy saving 	er settings peration		
Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)	MOQ (pcs)
LR-CH-3	220	3	150~250	7.6	350x468x135	10
tions, esp the use of Better qua	or various workin lecially places that f open flames. ality when compa- ks of small factori Voltage (V)	t prohibit red to the	 6-stage firepowe Easy and safe of Automatic discortion Faster cooking Energy saving 	peration	Dimensions (mm)	MOQ (pcs)
	•••	. ,	,		· · · ·	
LR-CH-2	220	1.8	150~250	4.8	350x420x110	5
Multi-func	c Ceramic I stional, can be use	ed for frying,	 Approved by intercertification 	ernational CE		

- steaming, boiling, stewing, brasing, etc. • Suitable for various working condi -
- tions, especially places that prohibit the use of open flames.
- Better quality when compared to the patchworks of small factories.

Model	Voltage (V)	Power (kW)	Temperature
LR-CH-4	220	3.6	150~250

- certification

- Energy saving

COOKING EQUIPMENT **Electric Induction Cooker**





• 6-stage firepower settings • Easy and safe operation • Automatic disconnect Faster cooking Net Weight (kg) MOQ (pcs) **e (**°C) Dimensions (mm) 8 666x420x110 5

COOKING EQUIPMENT LINKRICH

Food Holding Cabinet

XF Electric Food Holding Cabinet 🏅

Features

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



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

XF Electric Food Holding Cabinet $(\epsilon \neq$

Features

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



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

LR-ERC Commercial Electric Rice Steamer

Features 🦊

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

Model	Power (kW)	Voltage (V)	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
LR-ERC-6	8/9	220/380	55	600x435x690	710x630x955
LR-ERC-8	8/9	220/380	60	600x435x850	710x630x1115
LR-ERC-10	12	380	65	600x435x1010	710x630x1275
LR-ERC-12	12	380	70	600x435x1170	710x630x1435
LR-ERC-16	20	380	81.3	(600x435x850)x2	1465x630x1115
LR-ERC-24	24	380	131.5	(600x435x1170)x2	1465x630x1435

LR-GRC Commercial Gas Rice Steamer Features GAS

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

Model	Heat Load (MJ/h)	Net Weight (kg)	Chamber Size (mm)	Dimensions (mm)
_R-GRC-6	43.8	46.5	600x435x850	710x630x1085
LR-GRC-8	43.8	51.4	600x435x1010	710x630x1245
LR-GRC-10	43.8	55.8	600x435x1170	710x630x1405
LR-GRC-16	43.8x2	98.5	(600x435x850)x2	710x1465x1245
LR-GRC-24	43.8x2	116.5	(600x435x1170)x2	710x1465x1565
LR-GRC-6A	43.8x2	72.5	600x435x950	710x630x1085
LR-GRC-8A	43.8x2	77.5	600x435x1110	710x630x1245
LR-GRC-10A	43.8x2	82.5	600x435x1270	710x630x1405
LR-GRC-16A	43.8x3	114.2	(600x435x850)x2	1465x630x1245
LR-GRC-24A	43.8x3	166.5	(600x435x1170)x2	1465x630x1565

COOKING EQUIPMENT Food Holding Cabinet







POPCORN

The Original Popcorn Machine is a design that draws consumers in and looks great in a game room, too. The 8 oz. Popcorn Machine pairs old-fashioned flair with our newest innovations including side-hinged, anodized aluminum Kettles and extruded sid 0051 construction.

Popcorn Machine 🗧 🤇 🧲

Features

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



Model LR-PM-6E (Red/Black)

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

Model LR-PM-6A (Red/Black)

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



(E Popcorn Machine

Features

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

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

Popcorn Machine 🧯 🧲

Features

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

Model	Voltage (V)	Power (kW)	Output (oz.per/hour)	Net Weight (kg)	Boiler Temperature(°C)	Bottom Temperature(°C)	Dimensions (mm)
802	220	1.43	96	20	0~245	0~65	580x420x740
 Feature High-outpu optimum pe Built-in war Old maid d Stainless s 50-watt R2 	t, side-hinged, erformance and ming deck hea rawer collects t teel bottom tray	hard-coat a d easy clear ts popcorn t the unpoppe y. lamp lights	nodized aluminur hing. from underneath ed kernels or "old the cabinet interio	the bottom tray. maids".			
Model	Voltage (V)	Power (kW)	Output (oz.per/hour)	Net Weight (kg)	Boiler Temperature(°C)	Bottom Temperature(°C)	Dimensions (mm)
817	220	1.3	96	22	0~245	0~65	560x420x760

Model	Voltage (V)	Power (kW)	Output (oz.per/hour)	Net Weight (kg)	Boiler Temperature(°C)	Bottom Temperature(°C)	Dimensions (mm)	
802	220	1.43	96	20	0~245	0~65	580x420x740	
High-outpu optimum p Built-in war Old maid d Stainless s 50-watt R2	it, side-hinged, erformance and rming deck hea rawer collects t teel bottom tray	hard-coat a d easy clear ts popcorn t the unpoppe y. lamp lights	from underneath t ed kernels or "old the cabinet interio	he bottom tray. maids".				
		_	Outerat	Not Waight	Dellar	Bottom	Dimension	
Model	Voltage (V)	Power (kW)	Output (oz.per/hour)	Net Weight (kg)	Boiler Temperature(°C)	Temperature(°C)	Dimensions (mm)	

COOKING EQUIPMENT LINKRICH Popcorn Machine









Designs and specifications may be subject to change without notice 137

LINKRICH **COOKING** EQUIPMENT





Cotton Candy Machine 🧯 🧲

Features

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

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

Cotton Candy Machine 🧯 🧲

Features

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

Model	Voltage (V)	Power (kW)	Output (pcs/hour)	Net Weight (kg)	Dimensions (mm)
LR-CM-02S	220	1.05	300	14	520x520x510
Cotton C	andy Ma	chine 🧯 🌔	E	411	
Features	5			-	
 Pink spray and Comes with 0 Copper rotatic controller and Operating dis maintenance 	nd lovely appearar ON-OFF switch, H ing head, fuse for d display meter sc and fuselage ca of the machine t the bottom of the	EAT switch; Voltage M safety use, Electric Lea n be separated with 4 s	Iti-colored cotton candy eter, Fuse and Booster. kage Protection Switch, volt safe lock, can be easy cleaning and necting into the foot pad or cart.		Ó
Model	Voltage (V)	Power (kW)	Output (pcs/hour)	Net Weight (kg)	Dimensions (mm)
LR-CM-02WS	220	1.3	300	17	800x560x960



Hot Food Display Warmer 🏄

Feature

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

Specifications

Model	Power (kW)	Voltage (V)
DH-13	0.9	220

Hot Food Display Warmer 🏄

Feature

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

Specifications

Model	Power (kW)	Voltage (V)	
DH-14	0.88	220	



COOKING EQUIPMENT Hot Food Display Warmer





Temperature	Net Weight	Dimensions
(°C)	(kg)	(mm)
40~80	27	550x450x770



LINKRICH **COOKING** EQUIPMENT

Pizza Warmer



LRH Pizza Warmer 🏅

Feature

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



Specifications

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

LRH Pizza Warmer 郑

Feature

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

Specifications

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

Food Warmer 🏄

Feature

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

Specifications

Model	Power (kW)	Voltage (V)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
LR-WSB-1450 2 Brakes	3.2	220	60~80	115	620x650x1450
LR-WSB-1750 3 Brakes	3.2	220	60~80	280	620x650x1750

Food Warmer 🏄

Feature

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

Specifications

Model	Power (kW)	Voltage (V)	
LR-WS-1200	1.839	220	

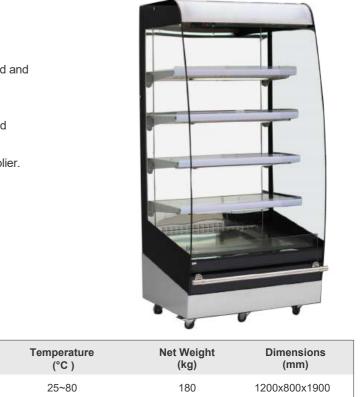
140 Designs and specifications may be subject to change without notice

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COOKING EQUIPMENT Food Warmer







Hot Food Display Warmer

Commercial Food Display Warmer

Features

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

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	5/2	
12	14/4	
	-	-

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

Food Display Steamer

Features

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

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

Commercial Food Display Warmer

Features

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

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

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CATERING EQUIPMENT LINKRICH Hot Food Display Warmer

Commercial Curved Glass Hot Food Display Warmer

Features

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

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

Hot Food Display Warmer 🧳

Features

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

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









CATERING EQUIPMENT

Hot Food Display Warmer

1

Hot Food Display Warmer

Features

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



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

Black Mirror Hot Dispaly Showcase 🏅

Features

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



Without Fever Glass

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

Food Warmer (🗧 🏅

Features

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

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

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Countertop Heated Display Warmer

Features

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

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

Countertop Heated Display Warmer With Sliding Door (

Features

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

Model	Voltage (V)	Power (kW)	Tem
LR-WS-66	220	1.84	
LR-WS-90	220	1.84	
LR-WS-120	220	2.2	

CATERING EQUIPMENT LINKRICH Hot Food Display Warmer





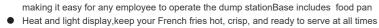
Net Weight (kg) **Dimensions (mm)** perature (°C) 30~80 37 660x437x655 30~80 50 900x480x610 72 30~80 1200x480x810



Freestanding Infrared Fry Warmer Features

All stainless steel construction

• A simple rocker switch controls the heat and the lights,



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

2 Bulb Food Warmer (Features

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

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

3&4 Bulb Food Warmer (

Features

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

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

146 Designs and specifications may be subject to change without notice

With humidity convection system

DH-6P-L

Model	Voltage (V)	Power (kW)
DH-6P-L	220	2.9
WS-02A	220	-
WS-02	220	-
WS-04	220	-

Potato Chips Worker

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





	VF-85		VF-60		VF-10
Model	Voltage (V)	Power (kW)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
VF-8S	220	0.971	30~50	20	800x500x600
VF-60	220	0.75	30~85	45	600x770x1570
VF-10	220	1	30~85	85	1050x770x1570





Potato Chips Worker

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

CATERING EQUIPMENT LINKRICH Potato Chips Worker

		WS-02A WS-02 WS-04
Temperature (°C)	Net Weight (kg)	Dimensions (mm)
30~85	112	1550x810x885
-	50	1200x760x800
-	65	1500x760x800
-	80	1800x760x800

Cup Warmer & Dish Dispenser

Cup Warmer

Features

- Stainless steel construction
- Easy to clean
- Each layer are seperated control
- 170mm height for each layer
- 550x338mm for each layer heating area

Model	Voltage (V)	Power (kW)	Net Weight (kg)	Dimensions (mm)
LR-OT-346	220	1.5	18	340x550x860



Features

- Used to dispense dishes, cups, glasses, bowls, plate covers and other round dinnerware. • This tube-type, self-leveling dispenser is easily installed in serving counters, back bars, and
- other service points.
- Plate after one hour in heated tube, depending on temperature of plates when placed in tube
- Each holder Maximum capacity for all units is to six dozen dishes.
- Suitable for 8-12" diameter plate
- Heating system keeps dishes warm to the touch
- Stainless steel contruction

Model	Voltage (V)	Power (kW)	Net Weight (kg)	Dimensions (mm)
DR-3	220	0.4	19	405x725

Heat Dish Dispenser

Features

- Used to dispense dishes, cups, glasses, bowls, plate covers and other round dinnerware.
- This tube-type, self-leveling dispenser is easily installed in serving counters, back bars, and other service points.
- Plate after one hour in heated tube, depending on temperature of plates when placed in tube
- Each holder Maximum capacity for all units is to six dozen dishes.
- Suitable for 8-12" diameter plate
- Heating system keeps dishes warm to the touch
- Stainless steel contruction
- The Temperature is from 30°C to 50°C

Model	Voltage (V)	Power (kW)	Net Weight (kg)	Dimensions (mm)	J
DR-1	220	0.4	31	450x485x940	C
DR-2	220	0.4x2	48	450x910x940	



Soup Warming Kettle 🏅

Features

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

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

Soup Warming Kettle 🤰

Features

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

Model	Voltage (V)	Power (kW)	Net Weight
B-6000A	220	0.6	5.3

Soup Warming Kettle

Features

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

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







CATERING EQUIPMENT LINKRICH Soup Warming Kettle





CATERING EQUIPMENT

Soup Warming Kettle

Soup Warming Kettle

Features

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



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

Soup Warming Kettle

Features

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



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

Electric Bain Marie 💋 Features

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

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

Electric Bain Marie 💋

Features

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

Model	Power (kW)	Voltage (V)	Temperature (°C)
BM150-2B	1.2	220	0~90

Electric Bain Marie 🏌

Features

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

Model	Power	Voltage	Temperature
	(kW)	(V)	(°C)
BM150-1B	1.2	220	0~90

CATERING EQUIPMENT LINKRICH **Bain Marie**







Specification	Depth of Pan	Net Weight	Dimensions
	(mm)	(kg)	(mm)
GN1/2x2	150	10.32	570x370x240



Specification	Depth of Pan	Net Weight	Dimensions
	(mm)	(kg)	(mm)
GN1/1x1	150	10.05	570x370x240

Bain Marie

Electric Bain Marie (Pans are not included)

Features

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



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

Electric Bain Marie (Pans are not included) 🂢

Features

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

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

Electric Bain Marie (Pans are not included) 🏅

Features

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



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

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

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

Electric Bain Marie 💋

Features

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

Model	Power (kW)	Voltage (V)	Temperature (°C)
BS-4TB	1.5	220	30~85°C

Electric Bain Marie Ź

Features

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

Model	Power (kW)	Voltage (V)	Temperature (°C)
BS-6TB	1.8	220	30~85
BS-8TB	1.8	220	30~85



CATERING EQUIPMENT LINKRICH **Bain Marie**





Specification	Depth of Pan	Net Weight	Dimensions
	(mm)	(kg)	(mm)
GN1/2x4	100	20	694x565x240



Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
GN1/2x6	100	25	1035x590x240
GN1/2x8	100	30	1355x565x240

Bain Marie

Electric Bain Marie (Pans are not included) 🏅

Features

- Stainless steel construction
- Tap for easy drainage
- Wet heat only operation
- Drain tap for fast, safe cleaning

0.2

- The wire with Plug
- Easy to clean
- Insulated faucet handle



43

1200x380x430

I	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)

GN1/2x1+GN1/3x3

Electric Bain Marie (Pans are not included) 🂢

2~8

220

Features

Model

BM1200C

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



150

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

Electric Bain Marie (Pans are not included) 🏅

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Features

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



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

BV Bain Marie

Features

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

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

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

BV Bain Marie 🦂

Features

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

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

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

CATERING EQUIPMENT LINKRICH **Bain Marie**







Bain Marie

BV Bain Marie

Features

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

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

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

BV Bain Marie

Features

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

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



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Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BV-64	2.8	220	30~80	GN1/2 x8	65	59	1400x680x700

BV Bain Marie

Features

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

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

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BV-65	2.9	220	30~80	GN1/2 x10	65	70	1730x680x700
BV-66	2.9	220	30~80	GN1/1 x6	100	75	2070x680x700



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

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

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)		
BV-57	2.5	220	30~80	GN1/1x4 or GN1/2x8	100	37	1500x700x850		
BV-58	2.5	220	30~80	GN1/1x5 or GN1/2x10	100	44	1900x700x850		
BV-59	2.5	220	30~80	GN1/1x6 or GN1/2x12	100	51	2200x700x850		

BV Bain Marie 🦂

Features

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

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

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BV-60	2.5	220	30~80	GN1/1x4 or GN1/2x8	100	70	1500x700x850
BV-61	2.5	220	30~80	GN1/1x5 or GN1/2x10	100	88	1900x700x850
BV-62	2.5	220	30~80	GN1/1x6 or GN1/2x12	100	102	2200x700x850

CATERING EQUIPMENT LINKRICH Bain Marie







Bain Marie

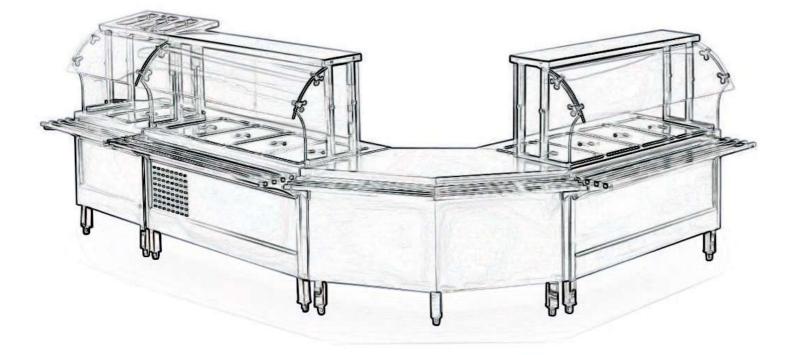


BV Kitchenware Equipment

Features

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

- Stainless steel construction
- Thermostat control knob
- Indicator Lights
- Gastronorm containers included
- Durable, heavy duty food warmer
- Temperature range 30-85°C



Buffet Case

Features

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

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

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Model	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BV-54C	GN1/1x1	100	47	800x950x(850+600)

Buffet Case

Features

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

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

Model	Power (kW)	Voltage (V)	Temperature (°C)	Specification	Depth of Pan (mm)	Net Weight (kg)	Dimensions (mm)
BV-54A	2.5+1.1	220	30~80	GN1/1x4	100	109	1250x960x(900+700)
BV-55A	2.5+1.375	220	30~80	GN1/1x5	100	130	1820x960x(900+700)
BV-56A	2.5+1.65	220	30~80	GN1/1x6	100	152	2130x960x(900+700)

Buffet Case

Features

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

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

Model	Net Weight (kg)
BV-54B	48

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Bain Marie	







Kitchenware Equipment

BV Kitchenware Equipment 🔬

Features

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

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

Model	Voltage (V)	Power (kW)	Depth of Pan (mm)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)	Specification
BV-54C/4	220	0.32	100	0~8	125	1500x950x(850+600)	GN1/1x4

BV Kitchenware Equipment 🧯

Features

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

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



Model	Voltage (V)	Power (kW)	Depth of Pan (mm)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)	Specification
BV-54	220	2.5	100	30~80	90	1500x950x(850+600)	GN1/1x4 or GN1/2x8
BV-55	220	2.5	100	30~80	114	1900x950x(850+600)	GN1/1x5 or GN1/2x10
BV-56	220	2.5	100	30~80	132	2200x950x(850+600)	GN1/1x6 or GN1/2x12

BV Kitchenware Equipment 🦼

Features

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

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

Model	Voltage (V)	Power (kW)	Depth of Pan (mm)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)	Specification		
BV-56-	- 8 220	0.32	100	0~8	260	1500x1400x1550	GN1/1x8		

COMMERCIAL REFRIGERATION LINKRICH Sushi Showcase & Cake Showcase

Sushi Showcase

Features

- Stainless steel base.
- Evaporator with hydrophilic aluminum coil, corrosion resistant.
- High quality international brand compressor: Konor compressor.
- CFC free refrigerant R134a.
- Static cooling system.
- Operating temperature: 2°C~8°C, under room temperature ture of 28°C

Specifications

Model	Power (kW)	Voltage (V)	Volume (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
G120LA	0.23	220	50	2~8	33	1220x350x306
G150LA	0.25	220	68	2~8	38	1520x350x306
G180LA	0.35	220	85	2~8	43	1820x350x306
G210LA	0.37	220	103	2~8	48	2120x350x306

Countertop Cake Showcase

Features

- Fully enclosed, low noise, high efficiency.
- Cools fast, wigh a strong corrosion resistance, energy saving, serpentine pipes increase the cooling area, durable. Can be used for a long time, and improve he life.refrigera-
- tion more quickly. Evaporation heat increase refrigeration, pipeline life long,
- strong corrosion resistance. Temperature control precision, convenient operation.
- Electronic thermostat and digital display for accuracy and
- easy reading.
 - Internal Lights:LED; R134A Refrigerant

Specifications

Model	Power (kW)	Voltage (V)	Capacity-Gross (L)	Temperature (°C)	Number Of Shelvs	Defrost System	Net Weight (kg)	Dimensions (mm)
CD-60K2	0.38	220	60	2~8	1	Forced Air Circulation	85	610x485x680
CD-80K2	0.56	220	80	2~8	1	Forced Air Circulation	90	905x485x680





COMMERCIAL REFRIGERATION LINKRICH Cake Showcase

LINKRICH **COMMERCIAL** REFRIGERATION

Cake Showcase



Countertop Cake Showcase

Features

- Fully enclosed, low noise, high efficiency.
- Cools fast, wigh a strong corrosion resistance, energy saving, serpentine pipes increasethe cooling area, durable.
- Evaporation heat increase refrigeration, pipeline life long, strong corrosion resistance.
- Temperature control precision, convenient operation.
- Electronic thermostat and digital display for accuracy and easy reading.
- Internal Lights:LED; R134A Refrigerant

Specifications

Model	Power (kW)	Voltage (V)	Capacity-Gross (L)	Temperature (°C)	Number Of Shelvs	Defrost System	Net Weight (kg)	Dimensions (mm)
CD-75H2	0.35	220	110	2~8	1	Forced Air Circulation	60	750x460x600
CD-90H2	0.4	220	160	2~8	1	Forced Air Circulation	80	900x460x600
CD-120H2	0.45	220	200	2~8	1	Forced Air Circulation	90	1200x460x600

Countertop Cake Showcase

Features

- Fully enclosed, low noise, high efficiency.
- Cools fast, wigh a strong corrosion resistance, energy saving, serpentine pipe increasethe cooling area, durable.
- Evaporation heat increase refrigeration, pipeline life long, strong corrosion resistance.
- Temperature control precision, convenient operation.
- Electronic thermostat and digital display for accuracy and easy reading.
- Internal Lights:LED; R134A Refrigerant

Specifications

Model	Power (kW)	Voltage (V)	Capacity-Gross (L)	Temperature (°C)	Number Of Shelvs	Defrost System	Net Weight (kg)	Dimensions (mm)
CD-120E3	0.7	220	420	2~8	2	Forced Air Circulation	210	1200x700x1200
CD-150E3	0.8	220	520	2~8	2	Forced Air Circulation	235	1500x700x1200
CD-180E3	0.85	220	620	2~8	2	Forced Air Circulation	260	1800x700x1200
CD-200E3	0.9	220	700	2~8	2	Forced Air Circulation	290	2000x700x1200



Cake Showcase

Features

- Fully enclosed, low noise, high efficiency.
- Cools fast, with strong corrosion resistance, energy saving, serpentine pipes increase the cooling area, durable.
- Can be used for a long time, and improve the life. refrigeration more quickly.
- Evaporation heat increase refrigeration, pipeline life long, strong corrosion resistance.
- Temperature control precision, convenient operation.
- Electronic thermostat and digital display for accuracy and easy reading.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Refrigerant	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
CD-120D3	0.7	220	318	R134A	2~8	220	1200x730x1200
CD-150D3	0.8	220	418	R134A	2~8	255	1500x730x1200
CD-180D3	0.85	220	518	R134A	2~8	280	1800x730x1200
CD-200D3	0.9	220	600	R134A	2~8	310	2000x730x1200

Cake Showcase

Features

- Fully enclosed, low noise, high efficiency.
- Cools fast, with strong corrosion resistance, energy saving, serpentine pipes increase the cooling area, durable.
- Can be used for a long time, and improve the life. refrigeration more quickly.
- Evaporation heat increase refrigeration, pipeline life long, strong corrosion resistance.
- Temperature control precision, convenient operation.
- Electronic thermostat and digital display for accuracy and easy reading.

Specifications

Model	Power (kW)	Voltage (V)	Capacity (L)	Refrigerant	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
CD-120Q3	0.75	220	380	R134A	2~8	180	1200x750x1300
CD-150Q3	0.85	220	560	R134A	2~8	210	1500x750x1300
CD-180Q3	0.95	220	740	R134A	2~8	240	1800x750x1300
CD-200Q3	1.05	220	920	R134A	2~8	270	2000x750x1300
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Indian Red Perlato Svevo Designs and specifications may be subject to change without notice 163

COMMERCIAL REFRIGERATION LINKRICH Cake Showcase

LINKRICH **COMMERCIAL** REFRIGERATION

Cake Showcase



Cake Showcase

Features

- Fully enclosed, low noise, high efficiency.
- Cools fast, wigh a strong corrosion resistance, energy saving, serpentine pipes increase the cooling area, durable.
- Evaporation heat increase refrigeration, pipeline life long, strong corrosion resistance.
- Temperature control precision, convenient operation.

Dark

• Electronic thermostat and digital display for accuracy and easy reading.

Marron



Model	Power (kW)	Voltage (V)	Capacity (L)	Refrigerant	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
CD-120P3S	0.845	220	310	R134A	2~8	245	1200x730x1200
CD-150P3S	0.945	220	405	R134A	2~8	305	1500x730x1200
CD-180P3S	1.045	220	500	R134A	2~8	390	1800x730x1200

Indian Red

Cake Showcase

Specifications

Features

- Fully enclosed, low noise, high efficiency.
- Cools fast, wigh a strong corrosion resistance, energy saving, serpentine pipes increasethe cooling area, durable.
- Evaporation heat increase refrigeration, pipeline life long, strong corrosion resistance.
- Temperature control precision, convenient operation.
- Electronic thermostat and digital display for accuracy and easy reading.
- Internal Lights:LED; R134A Refrigerant

Specifications

Model	Power (kW)	Voltage (V)	Capacity-Gross (L)	Temperature (°C)	Number Of Shelvs	Defrost System	Net Weight (kg)	Dimensions (mm)
CD-120S4	0.998	220	370	2~8	3	Forced Air Circulation	270	1200x815x1400
CD-150S4	1.0	220	505	2~8	3	Forced Air Circulation	300	1500x815x1400
CD-180S4	1.2	220	625	2~8	3	Forced Air Circulation	334	1800x815x1400
CD-200S4	1.43	220	700	2~8	3	Forced Air Circulation	440	2000x815x1400





Square Series Cake Showcase

Features

- All cold vertical cabinets have heated front and top glass and hot air blown onto side glass to prevent condensation. Double glazed side panels and doors.
- Ambient temperature:32°C at 82% R.H.
- Fluorescent lighting.
- Removable filter on condenser for easy cleaning. Electronic temperature control and display.
- Ventilated cooling system.
- Automatic defrost. Adjustable shelves. Internal Lights:LED R134A Refrigerant

Specifications

Model	Power (kW)	Voltage (V)	Capacity-Gross (L)	Tempera (°C)
CD-12015	0.63	220	700	2~8
CD-15015	0.65	220	850	2~8
CD-18015	0.78	220	1000	2~8



Defrost System Net Weight Dimensions Number ature Of Shelvs (kg) (mm) Forced Air Circulation 260 1200x730x1800 4 Forced Air Circulation 320 1500x730x1800 4 Forced Air Circulation 360 1800x730x1800 4

Cake Showcase



Combination CakeDisplay

Features

- Adjustable shelves.
- High-density foam, closed glass structure , good insulation, energy -saving.
- Air cooling ,air-cooled circulation ,cooling speed,temperature is even.
- Each shelf with lights, enhancing display effect.
- Hollow insulated safety glass, the glass door with heater defrosting, reducing consumption.
- Refrigerating or heating or ambient temperature.
- Stainless steel, marble or artificial stone(the color can be selected according to the customer request) Refregerant : R134a.



Corner Display



Cashier Counter



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		(2)			
).	Part NO	Name	Dimensions LxWxH (mm)	Temperature Range(°C)	Material
			1200x730x1200		
			1500x730x1200		
	1/3	Luxurious Cake showcasw	1800x730x1200	2~8	
		(CD-B3)	2000x730x1200		
2		Ark of corner	730x730x800		Marble
			1200x730x800		artificial
4		The casher	1500x730x800		
			1800x730x800		
			1200x730x1800		
5		Vertical Cake showcase	1500x730x1800	2~8	
		(CD-I5)	1800x730x1800		

SBZJ01

Material: Marble Dimensions: 840x840x510mm Dimensions: 730x730x510mm SS-SBZJ01

SS-SBZT02 Material: Stainless Steel Dimensions: 660x660x510mm

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SBZJ02

SBZT02

Material: Marble

Material: Marble

Material: Stainless Steel

SS-SBZT02

Material: Marble Dimensions: 600x840x790mm Dimensions:1 200x730x790mm SS-SBZT03

SBZT03

Material: Stainless Steel Dimensions: 600x804x790mm Dimensions: 1200x660x790mm

Material: Stainless Steel Dimensions: 804x804x510mm

COMMERCIAL REFRIGERATION LINKRICH Glass Door Chiller and Freezer

- 50mm insulation for increased energy efficiency.
- Forced air cooling ensures consistent internal temperatures.
- Adjustable sheving with anti-tilt protection.
- Self-closing doors and lockable front castors.
- Advanced electronic control provides temperature display, ease of set point control, condenser blockage alam.
- All units includecastor/rollers (may not be included in picture)





One Big Door SG-360A1

SG-360FA1

	SG-360A1	SG-360FA1	SD-360FA1
Capacity-Gross(Liter)	326	300	265
External Dimension(mm)	600x670x2100	600x700x2100	640x730x2180
Net Weight(kg)	98	108	120
Temperature Range(°C)	2~8	2~8	-22~-18
Refrigeration Power(W)	210	240	1150
Door Material	Alluminium alloy	Alluminium alloy	PVC
Door Lock	Yes	Yes	Yes
Temperature Controller	DigItal	DigItal	DigItal
Number Of Shelves	5	5	5
Refrigerant	R134A	R134A	R404A
Cooling System	Direct Cooling	Fan Cooling	Fan Cooling
Ambient Operating Temperature(°C)	32	32	32







One Big Door

One Big Door SD-360FA1

Glass Door Chiller and Freezer

- 50mm insulation for increased energy efficiency.
- Forced air cooling ensures consistent internal temperatures.
- Adjustable sheving with anti-tilt protection.
- Self-closing doors and lockable front castors.
- Advanced electronic control provides temperature display, ease of set point control, condenser blockage alam.
- All units includecastor/rollers (may not be included in picture)



Two Big Door SG-860A2	Two Big Door SG-860FA2	Two Big Doo SD-860FA2	or Tv	vo Big Door 6-860FB2
	SG-860A2	SG-860FA2	SD-860FA2	SG-860FB2
Capacity-Gross(Liter)	707	647	579	585
External Dimension(mm)	1200x670x2100	1200x700x2100	1240x730x2180	1220x720x2100
Net Weight(kg)	148	168	190	158
Temperature Range(°C)	2~8	2~8	-22~-18	2~8
Refrigeration Power(W)	340	380	1294	380
Door Material	Alluminium alloy	Alluminium alloy	PVC	PVC
Door Lock	Yes	Yes	Yes	Yes
Temperature Controller	Digltal	Digltal	Digltal	DigItal
Number Of Shelves	5+5	5+5	5+5	5+5
Refrigerant	R134A	R134A	R404A	R134A
Cooling System	Direct Cooling	Fan Cooling	Fan Cooling	Fan Cooling
Ambient Operating Temperatu	re(°C) 32	32	32	32

- 50mm insulation for increased energy efficiency.
- Forced air cooling ensures consistent internal temperatures.
- Adjustable sheving with anti-tilt protection.
- Self-closing doors and lockable front castors.
- blockage alam.
- All units includecastor/rollers (may not be included in picture)

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Three Big Door SD-1260FA3

Three Big Door SG-1260A3

	SD-1260FA3	SG-1260A3	SG-1260FA3
Capacity-Gross(Liter)	892	1089	1000
External Dimension(mm)	1840x730x2180	1800x670x2100	1800x700x2100
Net Weight(kg)	210	198	228
Temperature Range(°C)	-22~-18	2~8	2~8
Refrigeration Power(W)	1960	460	530
Door Material	PVC	Alluminium alloy	Alluminium alloy
Door Lock	No	No	No
Temperature Controller	DigItal	Digltal	Digltal
Number Of Shelbes	5+5+5	5+5+5	5+5+5
Refrigerant	R404A	R134A	R134A
Cooling System	Fan Cooling	Direct Cooling	Fan Cooling
Ambient Operating Temperature(°C)	32	32	32

COMMERCIAL REFRIGERATION LINKRICH Glass Door Chiller and Freezer

• Advanced electronic control provides temperature display, ease of set point control, condenser

Three Big Door SG-1260FA3

Glass Door Drink Display

- 50mm insulation for increased energy efficiency.
- Forced air cooling ensures consistent internal temperatures.
- Adjustable sheving with anti-tilt protection.
- Self-closing doors and lockable front castors.
- Advanced electronic control provides temperature display, ease of set point control, condenser blockage alam.
- All units includecastor/rollers (may not be included in picture)





One Big Door LG-268 Fan Cooling LG-368 Fan Cooling

	LG-268	LG-368	LG-268W	LG-368W
Capacity-Gross(Liter)	268	368	268	368
External Dimension(mm)	575x535x1930	622x585x2080	575x535x1930	622x585x2080
Internal Dimension(mm)	480x410x1140	530x460x1290	480x410x1140	530x460x1290
Temperature Range(°C)	0~10	0~10	0~10	0~10
Refrigeration Power(W)	250	280	250	280
Door Material	Plastic	Plastic	Aluminum alloy	Aluminum alloy
Door Lock	No	No	No	No
Temperature Controller	Mechanical	Mechanical	Digltal	DigItal
Number Of Shelbes	4	4	4	4
Refrigerant	R134A	R134A	R134A	R134A
Cooling System	Direct	Direct	Fan Cooling	Fan Cooling
Operating Temperature(°C)	32	32	32	32
Net Weight(kg)	60	70	60	70







LG-268W Fan Cooling LG-368W Fan Cooling

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• 50mm insulation for increased energy efficiency.

- Forced air cooling ensures consistent internal temperatures.
- Adjustable sheving with anti-tilt protection.
- Self-closing doors and lockable front castors.
- Advanced electronic control provides temperature display, ease of set point control, condenser blockage alam.
- All units includecastor/rollers (may not be included in picture)
- Single Work Efficient And Caste

	LG-788M2W	LG-1260M2W	LG-1860M3W
Capacity-Gross(Liter)	788	1260	1860
External Dimension(mm)	1100x585x2080	1260x680x2125	1860x720x2125
Internal Dimension(mm)	1010x485x1500	1190x580x1590	1770x580x1590
Temperature Range(°C)	0~10	0~10	0~10
Refrigeration Power(W)	400	580	700
Door Material	Aluminum alloy	Aluminum alloy	Aluminum alloy
Door Lock	No	No	No
Temperature Controller	DigItal	DigItal	DigItal
Number Of Shelbes	8	8	12
Refrigerant	R134A	R134A	R134A
Cooling System	Fan Cooling	Fan Cooling	Fan Cooling
Operating Temperature(°C)	32	32	32
Net Weight(kg)	90	120	180





COMMERCIAL REFRIGERATION LINKRICH Glass Door Drink Display







LG4-788M2W Fan Cooling LG4-1260M2W Fan Cooling **Three Big Door** LG4-1860M3F Fan Cooling

Chest Freezers

Chest Freezers

Features

The Flat Top,Flat glass Chest Freezer offer the perfect display or storage for keeping meat&vegetables fresh f or a long time,9 sizes available

- Adoption of environment-friendly pollution-free freezing agent and vesicant.
- Fast cooling, low noise, low power consumption, stable performeance.
- Balance gemel door, easy to open and close in the temperature between 35° and 70°.
- Ultra-thick foam door to avoid the loss of cooling air, perfect heat preservation.
- Compressor and the case are separate.Multi-side ventilation,perfect heat radiation effect
- Easy clean condenser design for better protection, less condensation, less humidity even in tropical climatic conditions
- Sliding glass lid(open left and right)
- Defrost water drain •
- Lockable castor for easy positioning.



BD-338

Convertical Cooling and Freezing Series of Single Temperature and Convering Door

Model	Power (W)	Voltage (V)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
BD-258	250	220	258	-18 or 0~10	40	1080x665x940
BD-338	280	220	338	-18 or 0~10	47	1300x665x940

Convertical Cooling and Freezing Series of Single Temperature and Covering Door

Model	Power (W)	Voltage (V)	Capacity (L)	Temperature (°C)	Net Weight (kg)	Dimensions (mm)
BD-1800	700	220	1800	-18 or 0~10	175	3305x930x1065
BD-1000	462	220	1000	-18 or 0~10	125	2305x930x945
BD-1200	518	220	1200	-18 or 0~10	135	2575x930x945
BD-1580T	700	220	1580	-18 or 0~10	165	2575x1050x1035

COMMERCIAL REFRIGERATION LINKRICH **Chest Freezers**

Chest Freezers

Features

The Flat Top, Flat glass Chest Freezer offer the perfect display or storage for keeping meat&vegetables fresh for a long time,4 sizes available

- Adoption of environment-friendly pollution-free freezing agent and vesicant.
- Fast cooling, low noise, low power consumption, stable performeance.
- Balance gemel door,easy to open and close.
- Ultra-thick foam door to avoid the loss of cooling air, perfect heat preservation.
- Compressor and the case are separate.Multi-side ventilation,perfect heat radiation effect
- Easy clean condenser design for better protection, less condensation, less humidity even in tropical climatic conditions •
- Sliding glass lid(open left and right)
- Defrost water drain •
- Lockable castor for easy positioning.



	WD4-580
Capacity-Gross(Liter)	580
External Dimension(mm)	1730x890x910
Temperature Range(°C)	-18~0
Refrigeration Power(W)	326
Net Weight(kg)	100
Lid	2 Sliding
Lid Material	Glass
Color	White
Refrigerant	R134A
Cooling System	Direct Cooling
Ambient Operating Temperature(°C)	32

Ambient Operating Temperature(°C)

WD4-750	WD4-860	WD4-970
750	860	970
2180x890x910	2480x890x910	2780x890x910
-18~0	-18~0	-18~0
398	460	518
130	150	175
2 Sliding	2 Sliding	2 Sliding
Glass	Glass	Glass
White	White	White
R134A	R134A	R134A
Direct Cooling	Direct Cooling	Direct Cooling
32	32	32

Supermarket Showcase

Supermarket Showcase

Features:

Fan-assisted refrigeration display and storage Superior performance and European styling Easy clean and food safe environment

Advanced ventilated cooling system

Heavy duty castors

Fast cooling

Low noise

Low power consumption

Stable performance

Color:silver panels

Customize for style, dimensions, color,etc

Idear for:

Cafes

Juicer Bars

Restaurants

Hotel and Resorts

Supermarket





	WXG-200F	WXG-250F	WSG-200FK	WSG-250FK
Capacity-Gross(Liter)	160	201	151	192
External Dimension(mm)	2000x1180x900	2500x1180x900	2000x1180x1280	2500x1180x1280
Temperature Range(°C)	-2~8	-2~8	2~8	2~8
Refrigeration Power(W)	780	980	780	780
Light Power(W)			42	42
Light	LED	LED	LED	LED
Lid	No	No	2 Sliding	2 Sliding
Lid Material	No	No	Glass	Glass
Refrigerant	R404A	R404A	R404A	R404A
Cooling System	Fan Cooling	Fan Cooling	Fan Cooling	Fan Cooling
Ambient Operating Temperature(°C)	32	32	32	32
Net Weight(kg)	158	198	203	250

174 Designs and specifications may be subject to change without notice

COMMERCIAL REFRIGERATION LINKRICH Supermarket Showcase

Supermarket Showcase (€ (Island- case)

Compared with the traditional open island Unique split the fence and the base can transform different effect.

Advanced ventilated cooling system



	LRW-1860FY	LRW-1860Y	
Capacity-Gross(Liter)	276	276	
External Dimension(mm)	1850x920x1060	1850x920x1060	
Temperature Range(°C)	-22~-18	-22~-18	
Refrigeration Power(W)	1960	1700	
Light Power(W)	20	20	
Light	LED	LED	
Net Weight(kg)	258	258	
Refrigerant	R404A	R404A	
Cooling System	Fan cooling	Direct Cooling	
Ambient Operating Temperature(°C)	32	32	

Fast cooling, Low noise,Low power consumption Stable performance, Color:silver panels Customize for style, dimensions, color,etc

Supermarket Showcase

Supermarket Showcase

Compared with the traditional open island Unique split the fence and the base can transform different effect. Advanced ventilated cooling system Heavy duty castors Fast cooling, Low noise,Low power consumption Stable performance, Color:silver panels

Idear for: Cafes Juicer Bars Restaurants Hotel and Resorts Supermarket

LRG Supermarket Showcase



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	LRG-1200F (€	LRG-1500F (6	LRF2-20 (€	LRF2-25	LRF2-30
Capacity-Gross(Liter)	441	561	1970	2488	3007
Display Area(m²)	1.55	1.79	5.55	7.08	8.62
External Dimension(mm)	1200x800x1950	1500x800x1950	2100x950x1980	2600x950x1980	3100x950x1980
Temperature Range(°C)	2~8	2~8	2~10	2~10	2~10
Refrigeration Power(W)	1370	1756	2105	2588	3155
Light Power(W)	126	168	210	250	310
Light	LED	LED	LED	LED	LED
Net Weight(kg)	223	260	310	360	405
Refrigerant	R404A	R404A	R22/R404	R22/R404	R22/R404
Cooling System	Fan cooling				
Ambient Operating Temperature(°C)	32	32	32	32	32

Supermarket Showcase

Features:

Compared with the traditional open island Unique split the fence and the base can transform different effect. Advanced ventilated cooling system Heavy duty castors Fast cooling, Low noise, low power consumption Stable performance,



	D14-06Y
Capacity-Gross(Liter)	410
Internal Dimension(mm)	1900x800x270
External Dimension(mm)	2000x1080x900
Temperature Range(°C)	-18~-22
Refrigeration Power(W)	
Voltage(V)	380
Net Weight(kg)	250
Refrigerant	R404A
Cooling System	Fan cooling
Ambient Operating Temperature(°C)	32

LRF2 Supermarket Showcase

COMMERCIAL REFRIGERATION LINKRICH



Supermarket Showcase

Idear for: Cafes Juicer Bars Restaurants Hotel and Resorts Supermarket

D14-08Y	D14-10Y
410	410
2400x800x270	2900x800x270
2500x1080x900	3000x1080x900
-18~-22	-18~-22
380	380
300	350
R404A	R404A
Fan cooling	Fan cooling
32	32

Supermarket Showcase

COMMERCIAL REFRIGERATION

Supermarket Showcase

Features:

- Compared with the traditional open island Unique split the fence and the base can transform different effect. Advanced ventilated cooling system Heavy duty castors Fast cooling, Low noise,Low power consumption Stable performance,
- Idear for: Cafes Juicer Bars Restaurants Hotel and Resorts Supermarket



	H19-04Y	H19-06Y	H19-08Y	H19-10Y
Capacity-Gross(Liter)	1372	1862	2352	2842
External Dimension(mm)	1500x1000x2100	2000x1000x2100	2500x1000x2100	3000x1000x2100
Temperature Range(°C)	2~8	2~8	2~8	2~8
Refrigeration Power(W)				
Voltage(V)	380	380	380	380
Net Weight(kg)	400	400	400	400
Refrigerant	R404A	R404A	R404A	R404A
Cooling System	Fan cooling	Fan cooling	Fan cooling	Fan cooling
Ambient Operating Temperature(°C)	32	32	32	32

Supermarket Showcase

Features:

Compared with the traditional open island Unique split the fence and the base can transform different effect. Advanced ventilated cooling system Heavy duty castors Fast cooling, Low noise,Low power consumption Stable performance,

LRP Supermarket Showcase



	LRP-2000F
Capacity-Gross(Liter)	568
Display Area(m2)	1.81
External Dimension(mm)	2000x980x1680
Temperature Range(°C)	2~8
Refrigeration Power(W)	1700
Light Power(W)	112
Light	LED
Net Weight(kg)	300
Refrigerant	R404A
Cooling System	Fan cooling
Ambient Operating Temperature(°C)	32

Supermarket Showcase



Idear for: Cafes Juicer Bars Restaurants Hotel and Resorts Supermarket

LRHD Supermarket Showcase



LRP-2500F	LRHD-20
716	700
2.24	4.8
2500x980x1680	2000x1500x1600
2~8	-18~20
2245	2750
168	396
LED	LED
370	500
R404A	R202/R404
Fan cooling	Fan cooling
32	32

LINKRICH **KITCHEN** REFRIGERATION Solid Door Vegetable Working Chillers

Solid Door Vegetable Working Chillers

Product Description

- CFC free refrigerant and foam.
- Stainless steel framework construction.
- Electronic thermostat and LED digital display.
- Automatic defrosting, automatic evaporation of defrost water.
- Bottom with round edges for easy sanitation.
- Temperature Range: $2 \sim 8^{\circ}$ C.





D-3AH (E

	D-2AH	D-3AH
Capacity-Gross(Liter)	260	400
External Dimension(mm)	1360x700x1050	1795x700x1050
Internal Dimension(mm)	794x560x580	1230x560x580
Temperature Range(°C)	+2~+8	+2~+8
Refrigeration Power(W)	400	400
Internal Material	Stainless Steel	Stainless Steel
External Material	Stainless Steel	Stainless Steel
Number Of Shelves	4xGN1/1	6xGN1/1
Number Of Shelves(Bain Marie)	7xGN1/3	6xGN1/3+2xGN1/2
Cooling System	Fan Cooling	Fan Cooling
Refrigerator	R134A	R134A
Ambient Operating Temperature(°C)	32	32
Net Weight(kg)	106	120

260 Liter ,2-solid Doors

Stainless steel Table



400 Liter ,3-solid Doors

Solid Door Vegetable Working Chillers

Product Description

- CFC free refrigerant and foam.
- Stainless steel framework construction.
- Electronic thermostat and LED digital display.
- Automatic defrosting, automatic evaporation of defrost water.
- Bottom with round edges for easy sanitation.
- Temperature Range:2~8° C.



	D-2A	D-3A	D-4A
Capacity-Gross(Liter)	260	400	540
External Dimension(mm)	1360x700x850	1795x700x850	2230x700x850
Internal Dimension(mm)	794x560x580	1230x560x580	1669x560x580
Temperature Range(°C)	+2~+8	+2~+8	+2~+8
Refrigeration Power(W)	400	400	400
Internal Material	Stainless Steel	Stainless Steel	Stainless Steel
External Material	Stainless Steel	Stainless Steel	Stainless Steel
Number Of Shelves	4xGN1/1	6xGN1/1	8xGN1/1
Number Of Shelves(Bain Marie)	—	-	—
Cooling System	Fan Cooling	Fan Cooling	Fan Cooling
Refrigerator	R134A	R134A	R134A
Ambient Operating Temperature(°C)	32	32	32
Net Weight(kg)	98	115	141

KITCHEN REFRIGERATION Solid Door Vegetable Working Chillers









Stainless steel Table



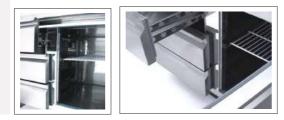
KITCHEN REFRIGERATION

Solid Door Vegetable Working Chillers

KITCHEN REFRIGERATION Solid Door Vegetable Working Chillers

Solid Door Working Chillers

CFC free refrigerant and foam. Stainless steel framework construction. Electronic thermostat and LED digital display. Automatic defrosting, automatic evaporation of defrost water. Bottom with round edges for easy sanitation. Temperature Range:2~8° C.



260 Liter ,1-solid Doors with 2 Drawers Stainless steel Table



400 Liter, 6 Drawers Stainless steel Table





400 Liter ,1-solid Doors with 4 Drawers

D-1A4 400 Liter ,2-solid Doors with 3 Drawers

Stainless steel Table



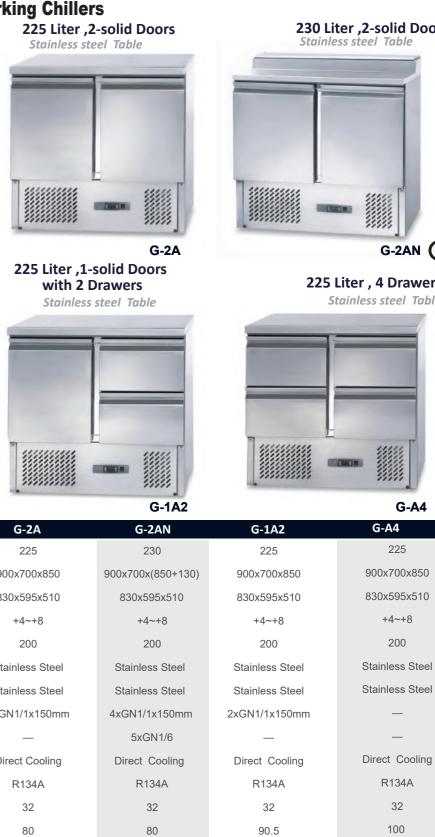
	D-1A2	D-1A4	D-A6	D-2A3
Capacity-Gross(Liter)	260	400	400	400
External Dimension(mm)	1360X700X850	1795x700x850	1795x700x850	1795x700x850
Internal Dimension(mm)	794X560X580	1230x560x580	1230x560x580	1230x560x580
Temperature Range(°C)	+2~+8	+2~+8	+2~+8	+2~+8
Refrigeration Power(W)	400	400	400	400
Internal Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
External Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Number Of Shelves	2xGN1/1	2xGN1/1	—	4xGN1/1
Cooling System	Fan Cooling	Fan Cooling	Fan Cooling	Fan Cooling
Refrigerator	R134A	R134A	R134A	R134A
Ambient Operating Temperature(°C)	32	32	32	32
Net Weight(kg)	105	140	145	127

Solid Door Vegetable Working Chillers

Features

- CFC free refrigerant and foam.Stainless steel construction.
- Electronic thermostat and digital display for accuracy and easy reading.
- Automatic defrosting, automatic evaporation of defrost water.
- Bottom with round edges for easy sanitation.





	G-2A	
Capacity-Gross(Liter)	225	
External Dimension(mm)	900x700x850	90
Internal Dimension(mm)	830x595x510	
Temperature Range(°C)	+4~+8	
Refrigeration Power(W)	200	
Internal Material	Stainless Steel	
External Material	Stainless Steel	
Number Of Shelves	4xGN1/1x150mm	2
Number Of Shelves(Bain Marie)	—	
Cooling System	Direct Cooling	
Refrigerator	R134A	
Ambient Operating Temperature(°C)	32	
Net Weight(kg)	80	



KITCHEN REFRIGERATION

Solid Door Vegetable Working Chillers

Solid Door Vegetable Working Chillers

Features

CFC free refrigerant and foam. Stainless steel construction. Electronic thermostat and digital display for accuracy and easy reading.

Automatic defrosting, automatic evaporation of defrost water. Bottom with round edges for easy sanitation.

225 Liter, 2-solid Doors Marble with Bain Marie Table 225 Liter, 2-solid Doors Bain Marie Table with Glass

350 Liter, 3-solid Doors Bain Marie Table with Glass







G-2AH G-2AP G-3AP 225 225 350 Capacity-Gross(Liter) 900x700x(850+400) External Dimension(mm) 900x700x(850+230) 1365x700x(850+400) 830x595x510 830x585x510 1295x580x510 Internal Dimension(mm) Temperature Range(°C) 2~8 2~8 2~8 Refrigeration Power(W) 200 200 380 Internal Material Stainless Steel Stainless Steel Stainless Steel External Material Stainless Steel Stainless Steel Stainless Steel Number Of Shelves 4xGN1/1 4xGN1/1 6xGN1/1 Number Of Shelves(Bain Marie) 5xGN1/6 1xGN1/2+3xGN1/3+3xGN1/6 4xGN1/2, 12xGN1/3 Cooling System Diret Cooling Direct Cooling Direct Cooling R134A R134A R134A Refrigerator Ambient Operating Temperature(°C) 32 32 32 Net Weight(kg) 89 100 110

Solid Door Vegetable Working Chillers

Features

CFC free refrigerant and foam. Stainless steel construction. Electronic thermostat and digital display for accuracy and easy reading.

Automatic defrosting, automatic evaporation of defrost water. Bottom with round edges for easy sanitation.

350 Liter ,3-solid Doors

Plastic cutting board with Bain Marie Table



G-3AG (E

	G-3AG	G-3A
Capacity-Gross(Liter)	350	350
External Dimension(mm)	1365x700x850	1365x700x850
Internal Dimension(mm)	1295x585x510	1295x585x510
Temperature Range(°C)	+4~+8	+4~+8
Refrigeration Power(W)	380	380
Internal Material	Stainless Steel	Stainless Steel
External Material	Stainless Steel	Stainless Steel
Number Of Shelves	6xGN1/1	6xGN1/1
Number Of Shelves(Bain Marie)	4xGN1/1	—
Cooling System	Direct Cooling	Direct Cooling
Refrigerator	R134A	R134A
Ambient Operating Temperature(°C)	32	32
Net Weight(kg)	91	92

KITCHEN REFRIGERATION Solid Door Vegetable Working Chillers



350 Liter ,3-solid Doors Stainless steel Table

G-3A (E

LINKRICH KITCHEN REFRIGERATION

Solid Door Pizza Working Chillers

Solid Door Pizza Working Chillers

CFC free refrigerant and foam. Stainless steel framework construction. Electronic thermostat and LED digital display for accuracy and easy reading.

Automatic defrosting, automatic evaporation of defrost water.

Bottom with round edges for easy sanitation. Temperature:2~8°C.

350 Liter ,2-solid Doors with 2 Drawers Marble Table





	E-2A	E-3A	E-2A2	E-3AL
Capacity-Gross(Liter)	360	350	350	550
External Dimension(mm)	1510x800x(850+160)	1365x700x(850+160)	1365x700x830	2025x800x(850+160)
Internal Dimension(mm)	940x680x560	1290x580x450	1290x580x450	1450x680x560
Temperature Range(°C)	+2~+8	+4~+8	+4~+8	+2~+8
Refrigeration Power(W)	400	380	380	400
Internal Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
External Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Number Of Shelves	4xGN1/1	6xGN1/1	4xGN1/1	6xGN1/1
Cooling System	Fan Cooling	Direct Cooling	Direct Cooling	Fan Cooling
Refrigerator	R134A	R134A	R134A	R134A
Ambient Operating Temperature(°C)	32	32	32	32
Net Weight(kg)	203	160	160	300



CONTRACTOR | E-3AL

550 Liter ,3-solid Doors

Marble Table

Solid Door Pizza Working Chillers

CFC free refrigerant and foam. Stainless steel framework construction. Electronic thermostat and LED digital display for accuracy and easy reading.

Automatic defrosting, automatic evaporation of defrost water. Bottom with round edges for easy sanitation. Temperature:2~8°C.

> Can Add Bain Marie (1200 Length) above



E-3AS

	E-2AS	E-3AS	E-2A7S
Capacity-Gross(Liter)	360+51	397	460+74
External Dimension(mm)	1510x800x(850+595)	1365x700x(850+595)	2025x800x(850+595)
Internal Dimension(mm)	940x680x560	1290x580x450	940x680x560
Temperature Range(°C)	+2~+8	+4~+8	+2~+8
Refrigeration Power(W)	400+200	380+200	400+200
Internal Material	Stainless Steel	Stainless Steel	Stainless Steel
External Material	Stainless Steel	Stainless Steel	Stainless Steel
Number Of Shelves	4xGN1/1	6xGN1/1	4xGN1/1
Number Of Shelves(Bain Marie)	5xGN1/3+1xGN1/2	4xGN1/3+1xGN1/2	9xGN1/3
Cooling System	Fan Cooling	Direct Cooling	Fan Cooling
Refrigerator	R134A	R134A	R134A
Ambient Operating Temperature(°C)	32	32	32
Net Weight(kg)	255	210	365

186 $\,$ Designs and specifications may be subject to change without notice

KITCHEN REFRIGERATION Solid Door Pizza Working Chillers



Can Add Bain Marie (1200 Length) above



460 Liter ,2-solid Doors with 7 Drawers Marble Tabl



KITCHEN REFRIGERATION

Solid Door Pizza Working Chillers

Solid Door Freezer

Features

CFC free refrigerant and foam. Stainless steel framework construction. Electronic thermostat and LED digital display for accuracy and easy reading.

Automatic defrosting, automatic evaporation of defrost water. Bottom with round edges for easy sanitation. Temperature:0~10°C.

1000

*B: with Splashback



	TB-520A2	TB-520B2	TB-530A3	TB-520B3
Capacity-Gross(Liter)	325	325	520	520
Inner dimension(mm)	970x570x510	970x570x510	1560x660x510	1560x660x510
External Dimension(mm)	1500x760x800	1500x760x(800+150)	2100x800x800	2100x800x(800+150)
Temperature Range(°C)	0~10	0~10	0~10	0~10
Refrigeration Power(W)	420	420	530	530
Internal Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
External Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Number Of Shelves	2	2	3	3
Shelves Size(mm)	550x480	550x480	515x640	515x640
Cooling System	Fan Cooling	Fan Cooling	Fan Cooling	Fan Cooling
Refrigerator	R134A	R134A	R134A	R134A
Ambient Operating Temperature(°C)	32	32	32	32
Net Weight(kg)	120	120	130	130

Solid Door Freezer

Features

REFRIGERATION SYSTEM

Operating temperature: $2 \sim 6^{\circ}$ C, $-2 \sim 2^{\circ}$ C, -14 ~ -18°C under room temperature of 43°C.

Fan forced evaporator cooling. Evaporator with hydrophilic aluminum coil, corrosion resistant.

Automatic defrost, automatic evaporate water.

Hi-Lo temperature alarms, automatic high pressure protection device.

CONSTRUCTION

Design to accommodate GN 1/1 pans. 55mm all round insulation with high density PU (40kg / m3), CFC free refrigerant R134a. High quality international brand com-

pressor: Embraco aspera compressor. Self closing doors. Wide magnetic gasket gives effective seal

and is removable for easy cleaning and maintenance. Ranch

	MO.3L2PFGN	MO.4L3PFGN
Capacity-Gross(Liter)	4x1/1	6x1/1
Inner dimension(mm)	899x501x545	1355x501x545
External Dimension(mm)	1370x670x850	1835x670x850
Temperature Range(°C)	-2~2	-2~2
Refrigeration Power(W)	345	365
Internal Material	Stainless Steel	Stainless Steel
External Material	Stainless Steel	Stainless Steel
Number Of Shelves	4	6
Shelves Size(mm)	528x328	528x328
Cooling System	Fan Cooling	Fan Cooling
Refrigerator	R134A	R134A
Ambient Operating Temperature(°C)	32	32
Net Weight(kg)	115	135

KITCHEN REFRIGERATION Gastronorm Chiller and Freezers





LINKRICH **KITCHEN** REFRIGERATION

Gastronorm Chiller and Freezers

KITCHEN REFRIGERATION **Gastronorm Chiller and Freezers**

Gastronorm Chiller and Freezers

50mm insulation for increased energy efficiency. Forced air cooling ensures consistent internal temperatures. Adjustable sheving with anti-tilt protection. Advanced electronic control provides temperature display, ease of set point control, condenser blockage alam. Optional castor/Rollers



GN650S1 GN650S1B CE

GN650S2
GN650S2B

	GN650S1	GN650S2	GN650S1B	GN650S2B
Capacity-Gross(Liter)	550	550	550	550
External Dimension(mm)	740x830x2010	740x830x2010	740x830x2010	740x830x2010
Internal Dimension(mm)	690x600x1390	690x600x1390	690X600X1390	690x600x1390
Temperature Range(°C)	+2~+8	+2~+8	-18~-22	-18~-22
Refrigeration Power(W)	400	400	700	700
Door Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Door Number	1	2	1	2
Temperature Controller	DigItal	DigItal	DigItal	Digltal
Number Of Shelves	3	3	3	3
Refrigerant	R134A	R134A	R404A	R404A
Cooling System	Fan Cooling	Fan Cooling	Fan Cooling	Fan Cooling
Ambient Operating Temperat	ure(°C) 32	32	32	32
Net Weight(kg)	117	119	124	126

Gastronorm Chiller and Freezers



 $_{\rm gn141052}^{\rm gn141052}$ (E

GN1410S4 GN1410S4B

	GN1410S2
Capacity-Gross(Liter)	1250
External Dimension(mm)	1480x830x2010
Internal Dimension(mm)	1340X690X1390
Temperature Range(°C)	+2~+8
Refrigeration Power(W)	650
Door Material	Stainless Steel
Door Number	2
Temperature Controller	Digltal
Number Of Shelves	3+3
Refrigerant	R134A
Cooling System	Fan Cooling
Ambient Operating Temerature	:(°C) 32
Net Weight(kg)	184

190 Designs and specifications may be subject to change without notice



50mm insulation for increased energy efficiency. Forced air cooling ensures consistent internal temperatures. Adjustable sheving with anti-tilt protection. Advanced electronic control provides temperature display, ease of set point control, condenser blockage alam. Optional castor/Rollers

GN1410S4	GN1410S2B	GN1410S4B
1250	1250	1250
1480x830x2010	1480x830x2010	1480x830x2010
1340X690X1390	1340X690X1390	1340X690X1390
+2~+8	-18~-22	-18~-22
650	1000	1000
Stainless Steel	Stainless Steel	Stainless Steel
4	2	4
DigItal	DigItal	Digltal
3+3	3+3	3+3
R134A	R404A	R404A
Fan Cooling	Fan Cooling	Fan Cooling
32	32	32
188	190	194

KITCHEN REFRIGERATION

Solid Door Chiller and Freezers

Solid Door Chiller and Freezers





D-670FA2

G-670FA2

One Door

D-670FA1 G-670FA1

50mm insulation for increased energy efficiency. Forced air cooling ensures consistent internal temperatures. Adjustable sheving with anti-tilt protection. Advanced electronic control provides temperature display,ease of set point control, condenser blockage alam. All units include castor/rollers (may not be included in picture)

	D-670FA1	D-670FA2	G-670FA1	G-670FA2
Capacity-Gross(Liter)	670L	670L	670L	670L
External Dimension(mm)	740x830x2010	740x830x2010	740x830x2010	740x830x2010
Internal Dimension(mm)	690x600x1390	690x600x1390	690x600x1390	690x600x1390
Temperature range(°C)	-15~-18	-15~-18	0~10	0~10
Refrigeration Power(w)	510	510	400	400
Door Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Door Number	1	2	1	2
Temperature controller	DigItal	DigItal	Digltal	DigItal
Number of shelbes	3	3	3	3
Refrigerant	R404A	R404A	R404A	R404A
Cooling system	Fan Cooling	Fan Cooling	Fan Cooling	Fan Cooling
Ambient operating temerature(°C)	36	36	36	36
Net Weight(kg)	98	98	98	98





Solid Door Chiller and Freezers

50mm insulation for increased energy efficiency. Forced air cooling ensures consistent internal temperatures. Adjustable sheving with anti-tilt protection. Advanced electronic control provides temperature display, ease of set point control, condenser blockage alam. All units include castor/rollers (may not be included in price)

	D-1460FA2/D-1460FA4	G-1460FA2/G-1460FA4	DG-1460A2/DG-1460A4
Capacity-Gross(Liter)	1460L	1460L	1460L
External Dimension(mm)	1480x830x2010	1480x830x2010	1480x830x2010
Internal Dimension(mm)	1340x690x1390	1340x690x1390	1340x690x1390
Temperature range(°C)	-18~-15	0~10	-15~-18/0~10
Refrigeration Power(w)	790	790	690
Door Material	Stainless Steel	Stainless Steel	Stainless Steel
Door Number	2/4	2/4	2/4
Temperature controller	DigItal	DigItal	Digltal
Number of shelbes	3+3	3+3	3+3
Refrigerant	R404A	R404A	R404A
Cooling system	Fan Cooling	Fan Cooling	Direct Cooling
Ambient operating temerature(°C)	36	36	36
Net Weight(kg)	184	184	184





KITCHEN REFRIGERATION Solid Door Chiller and Freezers







D-1460FA2 G-1460FA2 DG-1460A2

D-1460FA4 G-1460FA4 DG-1460A4





LINKRICH KITCHEN REFRIGERATION

Solid Door Chiller and Freezers



Solid Door Chiller and Freezers

50mm insulation for increased energy efficiency. Forced air cooling ensures consistent internal temperatures. Adjustable sheving with anti-tilt protection. Advanced electronic control provides temperature display, ease of set point control, condenser blockage alam.

All units include castor/rollers (may not be included in price)

Solid Door Chiller and Freezers

Design to accommodate GN 1/1 or 2/1 pans. 60mm all round insulation with high density PU (40kg/m3), CFC free refrigerant R134a. High quality international brand compressor: Embraco aspera compressor. Energy saving door open mode, once the door is open, the evaporator fan stops working. Self closing doors.

M0.6L2FGN

	M0.6L2FGN	M1.3L4FGN
Capacity-Gross(Liter)	8x1/1	16x1/1
External Dimension(mm)	737x824x1975	1400x824x1975
Internal Dimension(mm)	620x613x1343	1282x613x1343
Temperature range(°C)	-2-2	-2-2
Refrigeration Power(w)	500	800
Door Material	Stainless Steel	Stainless Steel
Door Number	1	2
Temperature controller	DigItal	DigItal
Number of shelbes	4	8
Refrigerant	R134A	R134A
Cooling system	Fan Cooling	Fan Cooling
Ambient operating temerature(°C)	32	32
Net Weight(kg)	140	210
	[]	[]



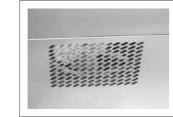


Capacity-Gross(Liter)	1770	1770	1780
External Dimension(mm)	2220x830x2010	2220x830x2010	2220x830x2010
Internal Dimension(mm)	2010x600x1390	2010x600x1390	2010x600x1390
Temperature range(°C)	-15~-18	0~10	-15~-18/-15~-18/0~10
Refrigeration Power(kw)	1.3	1.3	0.4
Door Material	Stainless Steel	Stainless Steel	Stainless Steel
Door Number	3/6	3/6	3/6
Temperature controller	Digltal	DigItal	DigItal
Number of shelbes	3+3+3	3+3+3	3+3+3
Refrigerant	R404A	R404A	R404A
Cooling system	Fan Cooling	Fan Cooling	Direct Cooling
Ambient operating temerature(°C)	36	36	36
Net Weight(kg)	235	235	235

D-1780FA3/D-1780FA6 G-1780FA3/G-1780FA6 DG-1780A3/DG-1780A6

DG-1780A6







Solid Door Chiller and Freezers





M1.3L4FGN





KITCHEN REFRIGERATION

Gastronorm Chiller and Freezers

Gastronorm Chiller and Freezers

50mm insulation for increased energy efficiency. Forced air cooling ensures consistent internal temperatures. Adjustable sheving with anti-tilt protection. Advanced electronic control provides temperature display, ease of set point control, condenser blockage alam. Optional castor/Rollers





GN650B1

	GN650B1	GN1410B2
Capacity-Gross(Liter)	550	1250
External Dimension(mm)	740x830x2010	1480x830x2010
Internal Dimension(mm)	690X600X1390	1340X690X1390
Temperature Range(°C)	+2~+8	+2~+8
Refrigeration Power(W)	400	650
Door Material	Glasses	Glasses
Door Lock	No	No
Temperature Controller	DigItal	Digltal
Number Of Shelves	3	3+3
Refrigerant	R134A	R134A
Cooling System	Fan Cooling	Fan Cooling
Ambient Operating Temperature(°C)	32	32
Net Weight(kg)	117	184

Blast Chiller



	LD-3
Capacity-Gross(Liter)	91
Power (kW)	1.0
Voltage (V)	220
External Dimension(mm)	800x850x950
Temperature range(°C)	-36~-40
Internal Material	Stainless Steel
External Material	Stainless Steel
Number of shelves	3x600x400x50
Cooling system	Fan Cooling
Refrigerator	R404A
Ambient operating temerature(°C)	32

196 Designs and specifications may be subject to change without notice

KITCHEN REFRIGERATION **Blast Chiller**



The blast chiller cool foods quickly and safety, designed to prevent surface freezing and preserve the nutritional value of your goods, this unit features exclusive food *identification controller technology that automatically* adjusts blast chilling cycles thanks to a single multi-sensor probe. One piece construction with rounded internal corners and s stainless steel interior and exterior ensure lasting durability while also keeping the unit easy to clean. The ideal holding temperature for your foods in ensured by thick interior wall and CFC-free polyurethane foamed-in place insulation.

- Prevents surface freezing and preserves nutritional values of food
- Stainless steel interior and exterior
- CFC-free polyurethane foamed-in-place unsulation
- Includes 3 removable sire rack with vertical spacing intervas.
- Capacity:3 pieces of oven trayss 600X400x50mm
- Fan cooling
- 1.5P comprossor and R404A Refrigerator

LD-5	LD-10	LD-14
127	230	318
1.48	3.0	4.0
220	220	380
800x850x1050	800x850x1580	800x850x2000
-36~-40	-36~-40	-36~-40
Stainless Steel	Stainless Steel	Stainless Steel
Stainless Steel	Stainless Steel	Stainless Steel
5x600x400x50	10x600x400x50	14x600x400x50
Fan Cooling	Fan Cooling	Fan Cooling
R404A	R404A	R404A
32	32	32

LINKRICH COOL ROOM & FREEZER ROOMS

COOL ROOM & FREEZER ROOMS LINKRICH Modular Cool Room

Modular Cool Room

Modular Cool room



High Quality

Each polyurethane prefab panel undergoes strict quality testing to ensure you receive a product that performs to your expectations. Our panelized designs are built in a factory and arrive at the construction site ready for quick assembly. As a result, labor costs and construc tion schedules are greatly reduced. These efficien cies translate into big savings.

Low Cost

Our panelized designs are built in a factory and

arrive at the construction site ready for quick assembly. As a result, labor costs and construc tion schedules are greatly reduced. These efficien cies translate into big savings.

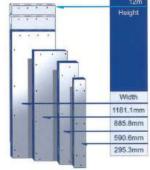
Quick Assembly

Each Panel is produced in factory-controlled conditions, and then shipped complete to the construction site for final assembly. Nearly all of our structures can be built in a fraction of the time that is required by conventional framing

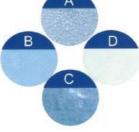
2. Choice Embossed Aluminium

1.Panels Dimension

Widths & Heights of Standard Panel

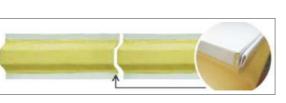


Polyurethance sandwiched panels are of 100% Polyuethane insulation, which is constructed by being foamed in place with retarted polyurethane using high pressure. They have certain dimension. Standard widths of panels are a multipleof 295.3mm. The maximum lengths of panels are 12m. Non-standard sizes are also available upon request with prices varying



A.Stucco Embossed Aluminum **B.Stainless Steel** C.Painted Galvanizd Mild Stell D.PVC Stell E.Standard floor panels:1.2mm galvanized mild steel



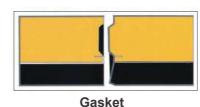


3.Panels Thickness

Panel THK Operating			
(mm)	Temp		
50	5°C(or above)		
75	-5°C(or above)		
100	-25°C(or above)		

Gasket





Cam lock

Every panel consists of tongue and groove construction and can be tightened by a number of excentric fasters, which may be unscrewed easily with a hexagonal key.

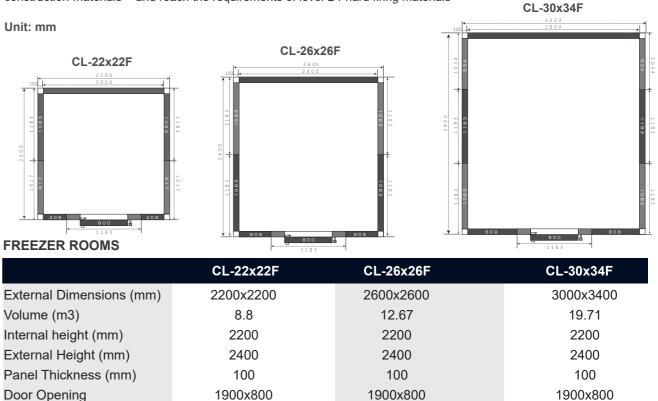
Polyurethane Specification

According to the inspection result of national JB/T6527-92<modular cold room insulation sandwiched panel'stechnology conditions>

no	Inspection item	Unit	Technology inspection	Inspection result
1	Density	Kg/m ³	32~50	43
2	Compressing strength(10% deformation)	Кра	≥160	200
3	Bending strength	Кра	≥245	331
4	Absorbing rate	%	≤4	3
5	Heating coeffivient	W/m.k	0.024	0.024
6	Average burning time(vertical)	S	≤30	3
7	average burning height(vertical)	S	≤250	250

Linkrich panels are appropriate for GB8624-1997<<Classification of the firing capability of construction-materials>>and reach the requirements of level B1 hard firing materials

Unit: mm



External Dimensions (mm) Volume (m3) Internal height (mm) External Height (mm) Panel Thickness (mm) 1900x800 Door Opening





Double Handle Convex Hinged Door Standard Convex Hinged Door Standard Hinged Door Standard Straight Hinge Convex Door



Cold storage circular corner processing



LINKRICH Assembling Tables With Straight Edges

- Heavy duty customized work table suitable for a variety of kitchen types.
- Adjustable feet to suit unflat floor. 1.2mm thickness stainless steel table top has curved edges for safety.
- A smooth work surface is ideal for preparing and processing sauces, meats and vegetable, and is large enough to complete most arts and crafts projects.
- Adjustable stainless steel shelf fits under the table and provides additional storage space for supplies.
- Optional splashback are hygienic and professional ,practical,reliable and great value.
- Suitable for work ,kitchen,restaurants and food preparation.

Assembling Tables With Straight Edges

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Assembling 2 Deck Working Table





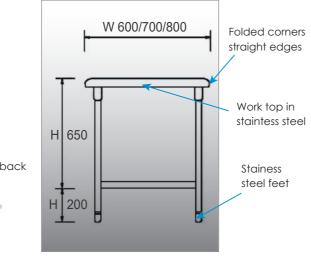
	600 Series Work Tables		
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	Optional
900 x 600 x 850	BV600-90A	BV600-90AB	Wheels, Stainless Steel Drawer Assembly
1200 x 600 x 850	BV600-120A	BV600-120AB	Wheels, Stainless Steel Drawer Assembly
1500 x 600 x 850	BV600-150A	BV600-150AB	Wheels, Stainless Steel Drawer Assembly
1800 x 600 x 850	BV600-180A	BV600-180AB	Wheels, Stainless Steel Drawer Assembly
2100 x 600 x 850	BV600-210A	BV600-210AB	Wheels, Stainless Steel Drawer Assembly

	700 Series Work Tables		
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	Ophondi
900 x 700 x 850	BV700-90A	BV700-90AB	Wheels, Stainless Steel Drawer Assembly
1200 x 700 x 850	BV700-120A	BV700-120AB	Wheels, Stainless Steel Drawer Assembly
1500 x 700 x 850	BV700-150A	BV700-150AB	Wheels, Stainless Steel Drawer Assembly
1800 x 700 x 850	BV700-180A	BV700-180AB	Wheels, Stainless Steel Drawer Assembly
2100 x 700 x 850	BV700-210A	BV700-210AB	Wheels, Stainless Steel Drawer Assembly

	800 Series Work Tables		
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	Орнона
900 x 800 x 850	BV800-90A	BV800-90AB	Wheels, Stainless Steel Drawer Assembly
1200 x 800 x 850	BV800-120A	BV800-120AB	Wheels, Stainless Steel Drawer Assembly
1500 x 800 x 850	BV800-150A	BV800-150AB	Wheels, Stainless Steel Drawer Assembly
1800 x 800 x 850	BV800-180A	BV800-180AB	Wheels, Stainless Steel Drawer Assembly
2100 x 800 x 850	BV800-210A	BV800-210AB	Wheels, Stainless Steel Drawer Assembly

Assembling 2 Deck Working Table





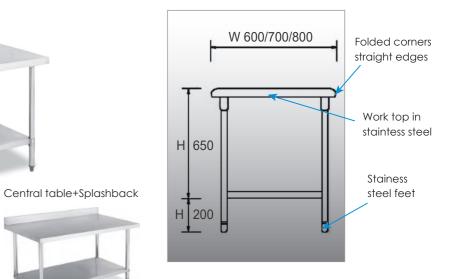
		600 Series Work Tables		
	Central table	Central table+Splashback	Optional	
L x W x H mm	Model	Model	Optional	
900 x 600 x 850	BV600-90	BV600-90B	Wheels, Stainless Steel Drawer Assembly	
1200 x 600 x 850	BV600-120	BV600-120B	Wheels, Stainless Steel Drawer Assembly	
1500 x 600 x 850	BV600-150	BV600-150B	Wheels, Stainless Steel Drawer Assembly	
1800 x 600 x 850	BV600-180	BV600-180B	Wheels, Stainless Steel Drawer Assembly	
2100 x 600 x 850	BV600-210	BV600-210B	Wheels, Stainless Steel Drawer Assembly	

	700 Series Work Tables		
	Central table	Central table+Splashback	Oralianari
L x W x H mm	Model	Model	Optional
900 x 700 x 850	B∨700-90	BV700-90B	Wheels, Stainless Steel Drawer Assembly
1200 x 700 x 850	BV700-120	BV700-120B	Wheels, Stainless Steel Drawer Assembly
1500 x 700 x 850	BV700-150	BV700-150B	Wheels, Stainless Steel Drawer Assembly
1800 x 700 x 850	BV700-180	BV700-180B	Wheels, Stainless Steel Drawer Assembly
2100 x 700 x 850	BV700-210	BV700-210B	Wheels, Stainless Steel Drawer Assembly

	800 Series Work Tables		
	Central table	Central table+Splashback	
L x W x H mm	Model	Model	Optional
900 x 800 x 850	BV800-90	BV800-90B	Wheels, Stainless Steel Drawer Assembly
1200 x 800 x 850	BV800-120	BV800-120B	Wheels, Stainless Steel Drawer Assembly
1500 x 800 x 850	BV800-150	BV800-150B	Wheels, Stainless Steel Drawer Assembly
1800 x 800 x 850	BV800-180	BV800-180B	Wheels, Stainless Steel Drawer Assembly
2100 x 800 x 850	BV800-210	BV800-210B	Wheels, Stainless Steel Drawer Assembly



- Adjustable stainless steel shelf fits under the table and provides additional storage space for supplies.
- Optional splashback are hygienic and professional ,practical,reliable and great value.
- Suitable for work ,kitchen,restaurants and food preparation.



Assembling Tables With Straight Edges

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- Adjustable feet to suit unflat floor. 1.2mm thickness stainless steel table top has curved edges for safety.
- A smooth work surface is ideal for preparing and processing sauces, meats and vegetable, and is large enough to complete most arts and crafts projects.



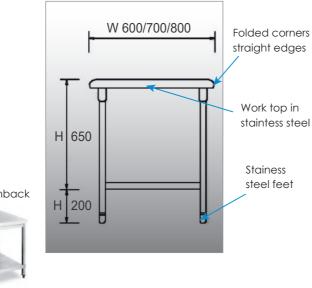
	600 Series Work Tables		
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	Ophona
900 x 600 x 850	BV600-90C	BV600-90CB	Wheels, Stainless Steel Drawer Assembly
1200 x 600 x 850	BV600-120C	BV600-120CB	Wheels, Stainless Steel Drawer Assembly
1500 x 600 x 850	BV600-150C	BV600-150CB	Wheels, Stainless Steel Drawer Assembly
1800 x 600 x 850	BV600-180C	BV600-180CB	Wheels, Stainless Steel Drawer Assembly
2100 x 600 x 850	BV600-210C	BV600-210CB	Wheels, Stainless Steel Drawer Assembly

	700 Series Work Tables		
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	opional
900 x 700 x 850	BV700-90C	BV700-90CB	Wheels, Stainless Steel Drawer Assembly
1200 x 700 x 850	BV700-120C	BV700-120CB	Wheels, Stainless Steel Drawer Assembly
1500 x 700 x 850	BV700-150C	BV700-150CB	Wheels, Stainless Steel Drawer Assembly
1800 x 700 x 850	BV700-180C	BV700-180CB	Wheels, Stainless Steel Drawer Assembly
2100 x 700 x 850	BV700-210C	BV700-210CB	Wheels, Stainless Steel Drawer Assembly

	800 Series Work Tables		
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	Ophondi
900 x 800 x 850	BV800-90C	BV800-90CB	Wheels, Stainless Steel Drawer Assembly
1200 x 800 x 850	BV800-120C	BV800-120CB	Wheels, Stainless Steel Drawer Assembly
1500 x 800 x 850	BV800-150C	BV800-150CB	Wheels, Stainless Steel Drawer Assembly
1800 x 800 x 850	BV800-180C	BV800-180CB	Wheels, Stainless Steel Drawer Assembly
2100 x 800 x 850	BV800-210C	BV800-210CB	Wheels, Stainless Steel Drawer Assembly

Assembling 2 Deck Working Table





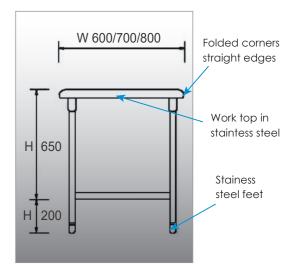
600 Series Work Tables		
Central table	Central table+Splashback	
Model	Model	Optional
BV600-90AL	BV600-90BL	Wheels, Stainless Steel Drawer Assembly
BV600-120AL	BV600-120BL	Wheels, Stainless Steel Drawer Assembly
BV600-150AL	BV600-150BL	Wheels, Stainless Steel Drawer Assembly
BV600-180AL	BV600-180BL	Wheels, Stainless Steel Drawer Assembly
BV600-210AL	BV600-210BL	Wheels, Stainless Steel Drawer Assembly
	Model BV600-90AL BV600-120AL BV600-150AL BV600-180AL	Central tableCentral table+SplashbackModelModelBV600-90ALBV600-90BLBV600-120ALBV600-120BLBV600-150ALBV600-150BLBV600-180ALBV600-180BL

	700 Series Work Tables		
	Central table	Central table+Splashback	
L x W x H mm	Model	Model	Optional
900 x 700 x 850	BV700-90AL	BV700-90BL	Wheels, Stainless Steel Drawer Assembly
1200 x 700 x 850	BV700-120AL	BV700-120BL	Wheels, Stainless Steel Drawer Assembly
1500 x 700 x 850	BV700-150AL	BV700-150BL	Wheels, Stainless Steel Drawer Assembly
1800 x 700 x 850	BV700-180AL	BV700-180BL	Wheels, Stainless Steel Drawer Assembly
2100 x 700 x 850	BV700-210AL	BV700-210BL	Wheels, Stainless Steel Drawer Assembly

	800 Series Work Tables		
	Central table	Central table+Splashback	
L x W x H mm	Model	Model	Optional
900 x 800 x 850	BV800-90AL	BV800-90BL	Wheels, Stainless Steel Drawer Assembly
1200 x 800 x 850	BV800-120AL	BV800-120BL	Wheels, Stainless Steel Drawer Assembly
1500 x 800 x 850	BV800-150AL	BV800-150BL	Wheels, Stainless Steel Drawer Assembly
1800 x 800 x 850	BV800-180AL	BV800-180BL	Wheels, Stainless Steel Drawer Assembly
2100 x 800 x 850	BV800-210AL	BV800-210BL	Wheels, Stainless Steel Drawer Assembly

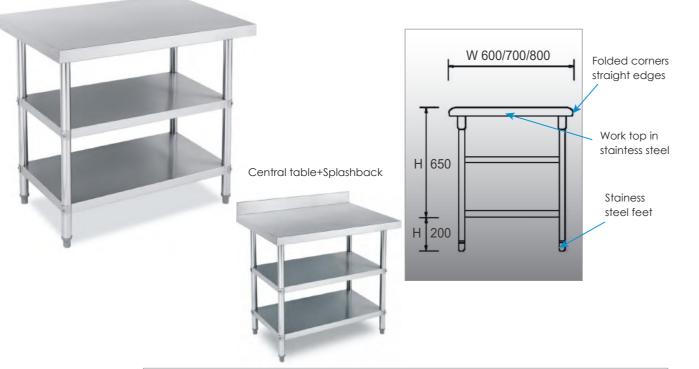


- Adjustable stainless steel shelf fits under the table and provides additional storage space for supplies.
- Optional splashback are hygienic and professional ,practical,reliable and great value.
- Suitable for work ,kitchen, restaurants and food preparation.



Working Table

Assembling 2Deck Working Table With 1Deck Shelf



		600 Series Work	Tables
	Central table	Central table+Splashback	Optional
L x W x H mm	Model	Model	Ophona
900 x 600 x 850	BV600-90A2	BV600-90AB2	Wheels, Stainless Steel Drawer Assembly
1200 x 600 x 850	BV600-120A2	BV600-120AB2	Wheels, Stainless Steel Drawer Assembly
1500 x 600 x 850	BV600-150A2	BV600-150AB2	Wheels, Stainless Steel Drawer Assembly
1800 x 600 x 850	BV600-180A2	BV600-180AB2	Wheels, Stainless Steel Drawer Assembly
2100 x 600 x 850	BV600-210A2	BV600-210AB2	Wheels, Stainless Steel Drawer Assembly

	700 Series Work Tables		
	Central table	Central table+Splashback	Ontional
L x W x H mm	Model	Model	Optional
900 x 700 x 850	BV700-90A2	BV700-90AB2	Wheels, Stainless Steel Drawer Assembly
1200 x 700 x 850	BV700-120A2	BV700-120AB2	Wheels, Stainless Steel Drawer Assembly
1500 x 700 x 850	BV700-150A2	BV700-150AB2	Wheels, Stainless Steel Drawer Assembly
1800 x 700 x 850	BV700-180A2	BV700-180AB2	Wheels, Stainless Steel Drawer Assembly
2100 x 700 x 850	BV700-210A2	BV700-210AB2	Wheels, Stainless Steel Drawer Assembly

	800 Series Work Tables		
	Central table	Central table+Splashback	Ontional
L x W x H mm	Model	Model	Optional
900 x 800 x 850	BV800-90A2	BV800-90AB2	Wheels, Stainless Steel Drawer Assembly
1200 x 800 x 850	BV800-120A2	BV800-120AB2	Wheels, Stainless Steel Drawer Assembly
1500 x 800 x 850	BV800-150A2	BV800-150AB2	Wheels, Stainless Steel Drawer Assembly
1800 x 800 x 850	BV800-180A2	BV800-180AB2	Wheels, Stainless Steel Drawer Assembly
2100 x 800 x 850	BV800-210A2	BV800-210AB2	Wheels, Stainless Steel Drawer Assembly



Table shelve (flr tables with straight or rounded edges)

1SHELF



1SHELF		2 SHELV	ΈS
LxDxH/BxTxH mm	Ref.	LxDxH/BxTxH mm	Ref.
1000 x 300 x 400	EG\$110	1000 x 300 x 600	EG\$210
1200 x 300 x 400	EG\$112	1200 x 300 x 600	EG\$212
1400 x 300 x 400	EG\$114	1400 x 300 x 600	EG\$214
1600 x 300 x 400	EGS116	1600 x 300 x 600	EGS216
1800 x 300 x 400	EG\$118	1800 x 300 x 600	EG\$218
2000 x 300 x 400	EG\$120	2000 x 300 x 600	EG\$220

Assembling 2 Deck Corner Working Table



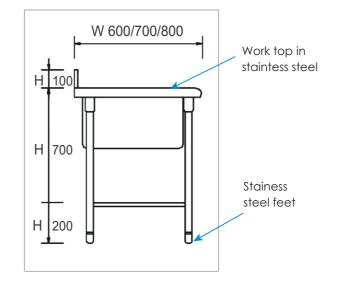
	LxDxH/BxTxH mm	Ref.
600 Series Work Tables	900 x 600 x (900+100)	BV600-90BS
700 Series Work Tables	900 x 700 x (900+100)	BV700-90BS

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	Central tables
LxDxH/BxTxH mm	Ref.
1200 x 800 x (850+660)	BV800-120A3
1500 x 800 x (850+660)	BV800-150A3
1800 x 800 x (850+660)	BV800-180A3

	Central tables	Central tables +low shelf
LxDxH/BxTxH mm	Ref.	Ref.
0 x 600 x (850+550)	BV600-90B2	BV700-90B2
00 x 600 x (850+550)	BV600-120B2	BV700-120B2
00 x 600 x (850+550)	BV600-150B2	BV700-150B2
00 x 600 x (850+550)	BV600-180B2	BV700-180B2



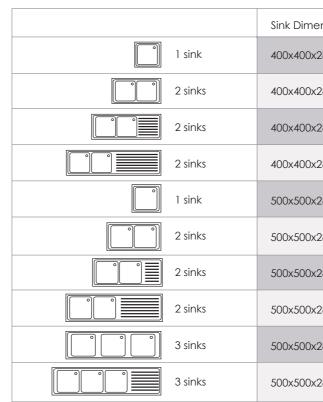




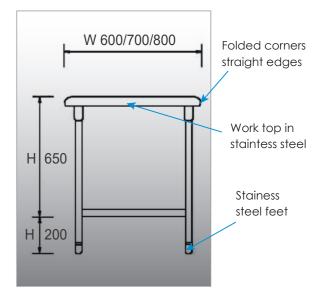
Assembling 1-Sink Table Sink 500 x 500 x 300 mm

	L x W x H mm	Model	L x W x H mm	Model
1 sink	600 x 600 x (900+100)	BV6-60-1	600 x 700 x (900+100)	BV7-60-1
Center sink	1200 x 600 x (900+100)	BV6-120-1C	1200 × 700 × (900+100)	BV7-120-1C
Left sink	1200 x 600 x (900+100)	BV6-120-1L	1200 × 700 × (900+100)	BV7-120-1L
Right sink	1200 x 600 x (900+100)	BV6-120-1R	1200 × 700 × (900+100)	BV7-120-1R
Center sink	1500 x 600 x (900+100)	BV6-150-1C	1500 x 700 x (900+100)	BV7-150-1C
Left sink	1500 x 600 x (900+100)	BV6-150-1L	1500 x 700 x (900+100)	BV7-150-1L
Right sink	1500 x 600 x (900+100)	BV6-150-1R	1500 × 700 × (900+100)	BV7-150-1R
Center sink	1800 x 600 x (900+100)	BV6-180-1C	1800 x 700 x (900+100)	BV7-180-1C
Left sink	1800 x 600 x (900+100)	BV6-180-1L	1800 x 700 x (900+100)	BV7-180-1L
Right sink	1800 x 600 x (900+100)	BV6-180-1R	1800 x 700 x (900+100)	BV7-180-1R
Center sink	2100 x 600 x (900+100)	BV6-210-1C	2100 x 700 x (900+100)	BV7-210-1C
Left sink	2100 x 600 x (900+100)	BV6-210-1L	2100 x 700 x (900+100)	BV7-210-1L
Right sink	2100 x 600 x (900+100)	BV6-210-1R	2100 x 700 x (900+100)	BV7-210-1R

Assembling 1-Sink Table



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ension(mm)	Dimension LxWxH(mm)	Model
280mm	600 x 600 x (850+100)	BV-78
280mm	1100 x 600 x (850+100)	BV-80
280mm	1500 x 600 x (850+100)	BV-82
280mm	1800 x 600 x (850+100)	BV-84
280mm	700 x 700 x (850+100)	BV-79
280mm	1200 x 700 x (850+100)	BV-81
280mm	1500 x 700 x (850+100)	BV-83
280mm	1800 x 700 x (850+100)	BV-85
280mm	1800 x 700 x (850+100)	BV-86
280mm	2200 x 700 x (850+100)	BV-87

Assembling Tables With Sink

Assembling Tables With Sink

• Draining board: grooved with non-drip edges

Draining board: grooved with non-drip edges

Supplied with plug and overflow pipe

Assembling Sink Table



	Sink Dimension(mm)	Dimension LxWxH(mm)	Ref.
	500 x 500 x 280	1500 x 600 x (850+100)	BV-77
Assembling 1-Sink Table	400 x 400 x 280	1200 x 600 x (850+100)	BV-76

Assembling 2-Sink Table

- Draining board: grooved with non-drip edges
- Supplied with plug and overflow pipe

Supplied with plug and overflow pipe



Draining board: grooved with non-drip edges

Assembling 3-Sink Table

		600 Series Work Tables	700 Series Work Tables
	Dimension LxWxH(mm)	Ref.	Ref.
Assembling 2-Sink Table	1200 x 600/700 x (850+100)	BV6-120-2	BV7-120-2
	1500 x 600/700 x (850+100)	BV6-150-2	BV7-150-2
ink Size: 450x450x300mm	1800 x 600/700 x (850+100)	BV6-180-2	BV7-180-2
	2100 x 600/700 x (850+100)	BV6-210-2	BV7-210-2





- Knee Operated Wash Basin
- ► SS201+SS304 Thickness:1.0mm

	Sink Dimension(mm)	Dimension LxWxH(mm)	Ref.
without accessory	330x232x130	400x330x570	F-W
with accessories-only cold water	330x232x130	400x330x570	F-L
with accessories-warm and cold water adjusted	330x232x130	400x330x570	F-LR

- Accessories included
- only cold water
- warm and cold water ad

Sink Size(mm) Dimension LxWxH(mm) Ref. 420 x 250 x 350 1050 x 610 x (900+200) BV-76B1 Assembling 3-Sink Table 420 x 250 x 350 1300 x 610 x (900+200) BV-76B2 420 x 250 x 350 1500 x 610 x (900+200) BV-76B3

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Supplied with plug and overflow pipe







	Sink Dimension(mm)	Dimension LxWxH(mm)	Ref.
Assembling 1-Sink Table	500 x 500 x 280	1500 x 700 x (850+100)	BV-76A1

	Sink Dimension(mm)	Dimension LxWxH(mm)	Ref.
Assembling 2-Sink Table	500 x 500 x 280	1800 x 700 x (850+100)	BV-76A2

	Sink Dimension(mm)	Dimension LxWxH(mm)	Ref.
Sink Table	500 x 500 x 280	2000 x 700 x (850+100)	BV-76A3

► Sink: SS 304, 0.9mm thickness

► Lateral board: SS 201, 0.6mm thickness

	Sink Dimension(mm)	Dimension LxWxH(mm)	Ref.
	350x350	400x400x225	Y-LR
djusted	350x350	400x400x225	Y-L



Stainless Steel Cabinet

Stainless Steel Cabinet

Dimension LxWxH(mm)

1800 x 800 x 850

Stainless Steel Cabinet

Ref.

BV-43

Stainless Steel Cabinet

• Draining board: grooved with non-drip edges

Upright Cabinet







Assembli



[Dimension LxWxH(mm)	Ref.
Stainless Steel Cabinet	1800 x 750 x (850+100)	BV-44



	Dimension LxWxH(mm)	Ref.
Stainless Steel Cabinet	1200 x 350 x 600	BV-45
	1500 x 350 x 600	BV-46
	1800 x 350 x 600	BV-47

Mobil cabinet with drawers

Draining board: grooved with non-drip edges



Mobil Bin Station

Draining board: grooved with non-drip edges



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Supplied with plug and overflow pipe

	Dimension LxWxH(mm)	Ref.
Upright Cabinet	1500 x 700 x 850	BV-50
	1800 x 700 x 850	BV-51

	Dimension LxWxH(mm)	Ref.
ling 3-Sink Table	1500 x 700 x (850+1000)	BV-52
	1800 x 700 x (850+1000)	BV-53

Supplied with plug and overflow pipe

	Dimension LxWxH(mm)	Ref.
Mobil cabinet with drawers	1160 x 540 x 1400	BV-M1

Supplied with plug and overflow pipe

	Dimension LxWxH(mm)	Ref.
Mobil Bin Station	1180 x 550 x 1260	BV-M2

LINKRICH **Stainless Steel Cabinet & Wall Shelve**

Draining board: grooved with non-drip edges

Supplied with plug and overflow pipe

Upright Cabinet



	Dimension LxWxH(mm)	Ref.	
Upright Cabinet	1200 x 600 x 1800	BV-48	

Wall Shelve

- Draining board: grooved with non-drip edges



	Dimension LxWxH(mm)	Ref.	Ref.
Wall Shelve	1200 x 350 x 300	BV-94	BV-94A
	1500 x 350 x 300	BV-95	BV-95A
	1800 x 350 x 300	BV-96	BV-96A

Supplied with plug and overflow pipe

Extraction Canopy

- Draining board: grooved with non-drip edges
- Supplied with plug and overflow pipe



	Dimension LxWxH(mm)	Ref.
English Smoke Hood	Length (Custom-made) x 1200x600	BV-104





Commercial UV Sterilizer Lamp -Removable Disinfection Lamp

Features

- It is all fit for school,kindergarten,office,factory,restaurant,hospital,govemment department and home.
- 360° full direction UV sterilization. Purify environment (100% mite removal rate,99.99% sterilization rate),UV sterilization light can keep the germ far way and give the family healthy environment 150m² effective space.
- 150m² effective space of full sterilization keeping the family safe and healthy.
- 60min time setting easy control,half hour everyday virus gone away. 80cm length of light tube, 9000h service life.
- Full stainless steel protection, stainless steel structure and strong and durable.

Model	Voltage (V)	Power (W)	Net Weight (kg)	Dimensions (mm)
LR-UV-150M	220	150	3.75	242x242x932

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