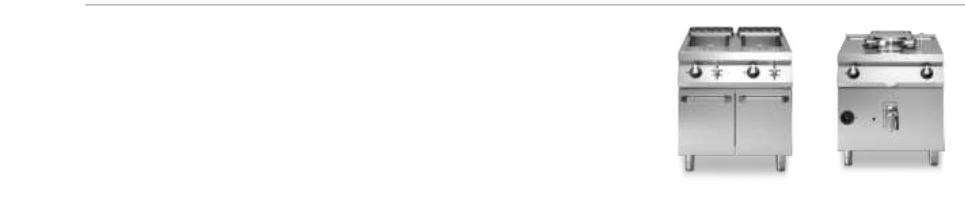
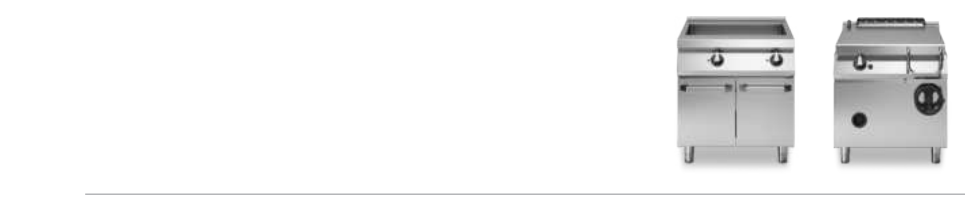




Cooking Ranges and Hobs
Boiling and Pasta Equipment
Frying and Holding Equipment
Grills and Griddles
Multi-cook Equipment
Cold Storage and Neutral Units
Sous Vide and Sealing Equipment
Water Outlets
Cooking Systems
Hoods

	 modular	COOKING RANGES & HOBS
	 modular	BOILING & PASTA EQUIPMENT
	 modular	FRYING & HOLDING EQUIPMENT
	 modular	GRILLS & GRIDDLES
	 modular	MULTI-COOK EQUIPMENT
	 modular	COLD STORAGE & NEUTRAL UNITS
		SOUS VIDE & SEALING EQUIPMENT
		WATER OUTLETS
		COOKING SYSTEMS
		HOODS

MODULAR | COOKING AND KITCHEN EQUIPMENT



 modular



Characteristics Roc



1

Gas or electric models

2

Plinth in stainless steel

3

Handles are in brushed aluminum finish

4

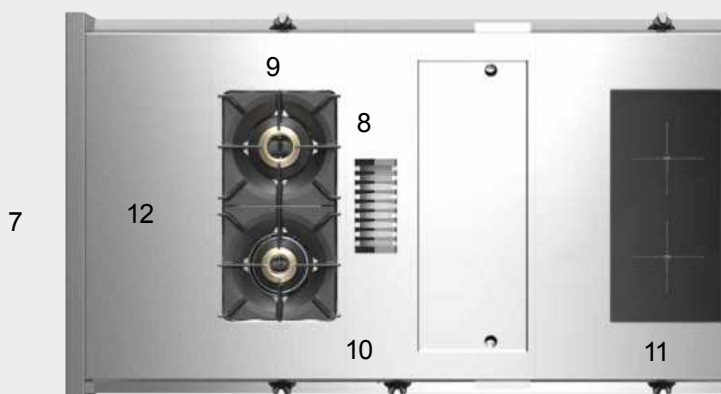
Knobs are in brushed aluminum finish

5

Cast iron flue Roc 700/ 900

6

Water tap



7

Shaped or linear sides

8

Stainless Steel FLue Roc 1100

9

Pressed working top or top with enamelled/ stainless steel containers

10

Thickness of elevated surface 10/20 mm

11

Remote induction Roc 1100

12

Operated on two sides. Pass-through oven and cabinet Roc 1100

One side Roc700/ 900

The modular elements of the Roc 700 and 900 range allow you to customized cooking block in order to satisfy every production need.

Adjacent modular units

Composition of adjacent modular units with a jointing and fixing system to provide a linear aesthetic solution.



Modular elements with a single working top

Composition of elements with a solid single working top without joints. Maximum length 4 meters.



Bridge installation

Top and cupboard elements can be arranged to free up space which can then be used for the storage of pan trolleys.



Top on a refrigerated base

Composition using top on a refrigerated base to create an autonomous work area so that ingredients are at hand.



Roc 1400 / 1600 / 1800 cooking island

The modular elements of the Roc 700 and 900 range allow you to make cooking islands of two sides in order to double the kitchen productivity.

Adjacent modular units back to back

Island composition with Roc 700 or 900 using back to back units to create different preparation lines.



Adjacent modular units with 2 single working top back top back

Island composition with Roc 700 or 900 using back to back units with 2 single working top without joints. Maximum length 4 meters.



Roc 1100 pass-through cooking island

Elegant and comfortable, the Roc 1100 cooking islands are made of adjacent modular units or of a single working top.

Adjacent pass-through modular units

Island composition with adjacent modular units of Roc 1100 pass-through with a jointing and retractable fixing system.



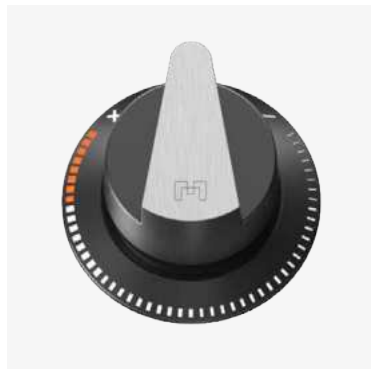
Pass-through modular units with a single working top

Island composition with modular units of Roc 1100 pass-through with a robust single working top. Maximum length 4 meters.



Design

The brushed aluminum handles allow for a secure and sturdy grip.

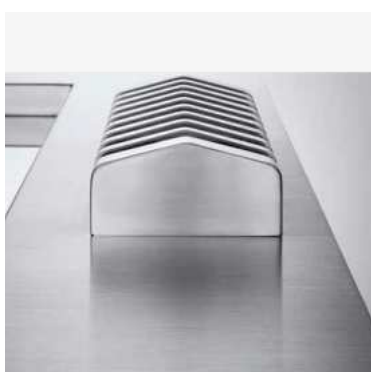


Knobs

The refined design of the knobs characterizes the entire Roc range. Made of aluminum, they offer comfort of use and durability. Equipped with an anti-liquid leakage gasket

Roc 700 and 900 flue

Removable cast iron gas exhaust flue grill.



Roc 1110 flue

Made of AISI stainless steel. Positioned laterally to the cooking element and integrated into the top, they create uniformity and aesthetic harmony.

Burners and grills

Burners complete with pilot flame are available with a double or single crown. The grids with long cast iron spokes ensure high load capacity and are suitable for pots with a reduced diameter.



Handles

Brushed aluminum with a rounded design for convenience and the safety of operators.

Tops

Made of AISI 304 stainless steel with a thickness of 10/20 mm thick.



High resistance glass ceramic

Induction and infrared cooking tops made of Schott glass ceramic with a high load resistance.

MODULAR | COOKING RANGES AND HOBS



 modular





Models are available with either a pressed working top or with enamelled or stainless steel containers, designed for durability and ease of use in professional kitchens. The units feature cast iron burners with brass flame spreaders in either single or double crown configurations, along with heavy-duty cast iron grids for reliable support and heat distribution. These appliances operate within a moderate to high power range suitable for commercial cooking demands and are available in configurations with either a gas oven or an electric oven to suit different kitchen setups.

Ranges

Gas ranges

Standard Features

- Pressed top made of AISI 304 stainless steel with a thickness of 20/10 mm
- Single and double crown cast iron burners with brass burner cap
- Dishwasher safe
- Chamber with isolating inner door made of AISI 430 stainless steel
- Door closes with an inner seal
- Models with molded top or removable enamelled in stainless steel (optional)
- Balance. 100% performance with 50% power



Model	Total Gas Power (Kcal/h)	Gas Connection (mm)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	15822	12.7	800 x 730 x 870	91,6	415V, 1N, 18kW, 20A
ROC 900	30955	12.7	800 x 900 x 870	102,1	415V, 1N, 36kW, 30A
ROC 1100	30955	12.7	800 x 1100 x 870	125,4	415V, 1N, 36kW, 30A

Gas solid tops

Standard Features

- Cast iron radiant plate, with thickness of 1.5 cm
- Single and double crown cast iron burners with brass burner cap
- High impact and cleaning resistance
- Chamber with isolating inner door made of AISI 430 stainless steel
- Door closes with an inner seal
- Compatible with all types of gas, interchangeable nozzles
- Balance. 100% performance with 50% power



Model	Total Gas Power (Kcal/h)	Gas Connection (mm)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	7739	12.7	800 x 730 x 870	126	415V, 1N, 9kW, 20A
ROC 900	17197	12.7	800 x 900 x 870	157,1	415V, 1N, 20kW, 30A
ROC 1100	10319	12.7	1000 x 1100 x 870	162	415V, 1N, 12kW, 30A

Electric ranges

Standard Features

- In cast iron, round with diameter 220 mm or square 220 x 220 mm
- Pressed with a thickness of 20/10 mm, with a perimeter groove for collecting liquids
- Holds 3 GN 2/1 trays with grill included
- Chamber with isolating inner door made of AISI 430 stainless steel
- Door closes with an inner seal
- Adjustable temperature with 6 levels of intensity
- Balance. 100% performance with 50% power



Model	Cable Section (mmq)	Frequency (Hz)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	5G4	60	800 x 730 x 870	77,6	415V, 3N, 10kW, 24A
ROC 900	5G6	60	800 x 900 x 870	110	415V, 3N, 16kW, 36A
ROC 1100	5G6	60	1000 x 1100 x 870	138	415V, 3N, 16kW, 36A

MODULAR | COOKING RANGES AND HOBS





The units features a top-sealed ceramic cooking surface designed for durability and easy cleaning. It is available with one to four independent cooking zones, each delivering strong and efficient heating performance for professional kitchen use. The system includes automatic pan recognition with a minimum pan diameter of 12 cm to ensure optimal energy use and safety. A specialized wok version is also available, offering higher power output for high-intensity cooking applications.

Hobs

Induction hobs

Standard Features

- Made of high resistance Schott glass
- Perimeter steel sealed to ensure high hygiene standards
- Reduced heat loss for a more comfortable environment
- Inductive hemisphere for wok, power 5 kW
- Zones have a silkscreened printed surface pan recognition system, minimum diameter 12 cm
- Balance. 100% performance with 50% power



Model	Cable Section (mmq)	Frequency (Hz)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	5G4	60	800 x 730 x 870	102,3	415V, 3N, 14kW, 21A
ROC 900	5G6	60	800 x 900 x 870	107,1	415V, 3N, 20kW, 30A
ROC 1100	5G6	60	1000 x 1100 x 870	140	415V, 3N, 20kW, 30A

Infrared hobs

Standard Features

- Made of high resistance Schott glass
- Perimeter steel sealed to ensure high hygiene standards
- Temperature warning light
- Holds 3 GN 2/1 trays with grill included
- Chamber with isolating inner door made of AISI 430 stainless steel
- Door closes with an inner seal
- Balance. 100% performance with 50% power



Model	Cable Section (mmq)	Frequency (Hz)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	5G4	60	800 x 730 x 870	52,5	415V, 3N, 10kW, 23A
ROC 900	5G6	60	800 x 900 x 870	81,1	415V, 3N, 13kW, 31A

MODULAR | BOILING AND PASTA EQUIPMENT





The units features a durable stainless steel well designed for reliability and long-lasting performance in professional kitchens. It is available in different capacities to suit various cooking needs and may include a reinforced stainless steel base for enhanced durability. The equipment can operate with either gas or electric heating and offers options for direct or indirect heating depending on the configuration. For added convenience, the system allows easy water refilling directly from the tap and can be paired with compatible basket kits to support flexible cooking and preparation.

Pasta cookers

Standard Features

- Pressed in AISI 316 stainless steel
- Water refill tap
- False bottom, drip tray included, dishwasher safe
- Safety pressure switch to control the water in the well
- Gas and electric models
- Horizontal or vertical baskets, sizes 1/3 and 1/6 well (optional)
- Balance. 100% performance with 50% power



Model	Total Gas Power (Kcal/h)	Gas Connection (mm)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	10857	12.7	800 x 730 x 870	96,6	415V, 1N, 21kW, 20A
ROC 900	24076	12.7	800 x 900 x 870	119,1	415V, 1N, 28kW, 30A
ROC 1100	10147	12.7	600 x 1100 x 870	105	415V, 1N, 11kW, 30A

Boiling pans

Standard Features

- Pressed well with bottom in AISI 306
- Water inflow with solenoid valve
- Direct and indirect heating system
- Cavity pressure control with safety valve and pressure gauge
- Stainless steel burner outside the container (gas model)
- Armoured heating elements safety thermostat (electric model)
- Balance. 100% performance with 50% power



Model	Total Gas Power (Kcal/h)	Gas Connection (mm)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	9029	12.7	800 x 730 x 870	97,5	415V, 1N, 10kW, 20A
ROC 900	9029	12.7	800 x 900 x 870	131	415V, 1N, 24kW, 30A

Model	Cable Section (mmq)	Frequency (Hz)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	5G2,5	60	800 x 730 x 870	110,5	415V, 3N, 12kW, 19A
ROC 900	5G6	60	800 x 900 x 870	96,1	415V, 3N, 24kW, 37A

MODULAR | FRYING AND HOLDING EQUIPMENT



 **modular**





The range includes professional fryers available in gas or electric configurations with durable well designs and efficient heating systems, heated chip dump units with removable containers and infrared heating for holding fried products, bain marie units designed for gentle food warming with convenient water filling and reliable temperature control, and salamanders featuring top-mounted heating elements with adjustable positioning to regulate the distance between the heat source and the food for precise finishing and grilling.

Fryers

Standard Features

- Made of AISI 304 stainless steel
- Gas models with free well or heat exchange pipes in the well
- Lid for each well
- Oil temperature sensor in the well
- Electric models with rotating or tilting heating elements
- Oil collecting tray (for electric and gas fryers in well)
- Balance. 100% performance with 50% power



Model	Total Gas Power (Kcal/h)	Gas Connection (mm)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	20637	12.7	800 x 730 x 870	93	415V, 1N, 24kW, 20A
ROC 900	20637	12.7	800 x 900 x 870	131	415V, 1N, 24kW, 30A
ROC 1100	20637	12.7	800 x 1100 x 870	114	415V, 1N, 24kW, 30A

Model	Cable Section (mmq)	Frequency (Hz)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	5G10	60	800 x 730 x 870	88,1	415V, 3N, 34kW, 52A
ROC 900	5G6	60	800 x 900 x 870	96,1	415V, 3N, 24kW, 37A
ROC 1100	5G6	60	800 x 1100 x 870	113	415V, 3N, 24kW, 37A

Heated chip dump

Standard Features

- In AISI 304 stainless steel
- Infrared ceramic heating elements
- Removable container GN 1/1
- False bottom stainless steel
- Balance. 100% performance with 50% power



Model	Cable Section (mmq)	Frequency (Hz)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	3G1	60	400 x 730 x 870	43,1	240V, 1N, 1kW, 5A
ROC 900	3G1	60	400 x 900 x 870	48,6	240V, 1N, 1kW, 5A

Bain marie

Standard Features

- Made of AISI 304 stainless steel
- Gas and electric models
- Perforated false bottom
- Gas regulation with thermostatic safety valve
- Stainless steel crosspieces to support the containers
- Overflow to drain off excess water
- Balance. 100% performance with 50% power



Model	Total Gas Power (Kcal/h)	Gas Connection (mm)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	5160	12.7	800 x 730 x 870	74	415V, 1N, 6kW, 20A
ROC 900	5160	12.7	800 x 900 x 870	87	415V, 1N, 6kW, 30A

Model	Cable Section (mmq)	Frequency (Hz)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 1100	5G1,5	60	800 x 1100 x 870	111	415V, 3N, 4kW, 10A

Salamanders

Standard Features

- Heating element placed in the upper part
- Movable system enables to increase or to decrease the heating element's distance from the food
- Gas - Electric
- Balance. 100% performance with 50% power



Model	Ext. Dim. mm W - D - H	Weight (kg)	Gross Volume (m3)
SG-GN 1/1	680 x 500 x 500	69	0,224
SE-GN 1/1	680 x 450 x 500	53	0,224
SE-GN 2/3	380 x 450 x 500	47	0,130

MODULAR | BOILING AND PASTA EQUIPMENT



 modular





The range includes professional griddles with welded plates designed with a slight incline to allow liquids to drain efficiently, available in mild steel or hard chrome surfaces for durability and easy cleaning, as well as lava stone grills and aqua grills equipped with stainless steel or reversible cast-iron cooking grids with dedicated sides for meat and for fish or vegetables, complete with splash guards and integrated containers to collect cooking liquids for a cleaner and more efficient cooking process.

Griddles

Standard Features

- Inclined to facilitate the flow of liquids, with smooth, ridged or smooth-ribbed surface
- Made of chrome-plated iron with mirror-polished or satin-finished surface. Equipped with a thermostat for temperature control
- Heating regulation with safety tap equipped with thermocouple or thermostat valve for chromed models (gas model)
- Armored heating elements, temperature regulation with safety thermostat (electric model)
- Removable liquid collection container, dishwasher safe
- Made of chrome-plated iron with mirror-polished or satin-finished surface. Equipped with a thermostat for temperature control
- Balance. 100% performance with 50% power



Model	Total Gas Power (Kcal/h)	Gas Connection (mm)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	10319	12.7	800 x 730 x 870	113	415V, 1N, 12kW, 20A
ROC 900	12038	12.7	800 x 900 x 870	116	415V, 1N, 14kW, 30A
ROC 1100	12038	12.7	1000 x 1100 x 870	212	415V, 1N, 14kW, 30A

Model	Cable Section (mmq)	Frequency (Hz)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	5G2,5	60	800 x 730 x 870	109	415V, 3N, 10kW, 16A
ROC 900	5G4	60	800 x 900 x 870	133,6	415V, 3N, 15kW, 23A
ROC 1100	5G4	60	1000 x 1100 x 870	212	415V, 3N, 15kW, 23A

Lave stone grills

Standard Features

- In stainless steel or cast iron (Extra UE), reversable for meat and fish
- Stabilized flame burner in stainless steel
- Lava stone 4 Kg bag
- Grid lifting system for distance from the brazier
- Liquid collection container
- Steel rod fish grill (optional)
- Balance. 100% performance with 50% power



Model	Total Gas Power (Kcal/h)	Gas Connection (mm)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	12898	12.7	800 x 730 x 870	105,6	415V, 1N, 15kW, 20A
ROC 900	16338	12.7	800 x 900 x 870	124,1	415V, 1N, 19kW, 30A

Aqua Grills

Standard Features

- In stainless steel or cast iron (Extra UE), reversable for meat and fish
- Stainless steel burner (gas model)
- Armoured heating elements (electric model)
- The water contained in the drawer favors the collection of cooking liquids, avoiding the generation of odors and keeps the food more hydrated
- Upright splash guards on 3 sides
- Balance. 100% performance with 50% power



Model	Total Gas Power (Kcal/h)	Gas Connection (mm)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	12898	12.7	800 x 730 x 870	106	415V, 3N, 15kW, 20A
ROC 900	18917	12.7	800 x 900 x 870	108,1	415V, 3N, 22kW, 30A
ROC 1100	18917	12.7	800 x 1100 x 870	138	415V, 3N, 22kW, 30A

Model	Cable Section (mmq)	Frequency (Hz)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	5G2,5	60	800 x 730 x 870	109	415V, 3N, 10kW, 16A
ROC 900	5G4	60	800 x 900 x 870	133,6	415V, 3N, 15kW, 23A
ROC 1100	5G4	60	800 x 1100 x 870	138	415V, 3N, 15kW, 23A

MODULAR | MULTI-COOK EQUIPMENT





The range includes bratt pans with durable stainless steel wells for efficient heat distribution, as well as tilting bratt pans with stainless steel or iron wells and manual or automatic tilting systems for easy handling and versatile professional cooking.

Bratt pans

Standard Features

- In AISI 304 stainless steel with mirrored bottom
- Armoured heating elements located under the well
- Thermostat to adjust temperature from 50°-300°C
- Food collection tray located in the compartment, dimensions GN 1/2 module 40 cm, GN 1/1 module 80 cm
- Balance. 100% performance with 50% power



Model	Cable Section (mmq)	Frequency (Hz)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	5G2,5	60	800 x 730 x 870	105	415V, 3N, 9kW, 14A
ROC 900	5G2,G	60	800 x 900 x 870	126	415V, 3N, 9kW, 14A
ROC 1100	5G2,5	60	800 x 1100 x 870	212	415V, 3N, 13kW, 20A

Tilting bratt pans

Standard Features

- In AISI 304 stainless steel with mirrored bottom
- Manual or motorized tilting
- Water inflow with solenoid valve
- Well lid in stainless steel
- Heating with tubular nickel-plated iron burners, ignition with pilot light (gas model)
- Heating with armored heating elements placed under the well (electric model)
- Thermostat to adjust temperature from 100°-285°C
- Balance. 100% performance with 50% power



Model	Total Gas Power (Kcal/h)	Gas Connection (in)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	12038	1/2	800 x 730 x 870	140	240V, 1N, 14kW, 1,5A
ROC 900	20637	1/2	1200 x 900 x 870	253	240V, 1N, 24kW, 1,5A

Model	Cable Section (mmq)	Frequency (Hz)	Ext. Dim. mm W - D - H	Weight (kg)	Power
ROC 700	5G2,5	60	800 x 730 x 870	145	415V, 3N, 10kW, 15A
ROC 900	5G6	60	1200 x 900 x 870	249	415V, 3N, 19kW, 30A

MODULAR | COLD STORAGE AND NEUTRAL UNITS





The range includes neutral elements with optional drawers or sinks and fully extractable drawers on telescopic runners for convenient storage and preparation, as well as refrigerated compartments designed to maintain consistent cooling performance, available in multiple configurations with customizable drawer units for flexible kitchen organization.

Neutral elements

Standard Features

- Made of AISI 304 stainless steel
- Versions with drawer or sink
- Cabinet H2
- Equipped with water tap with handles
- Balance. 100% performance with 50% power



Model	Cold water inflow (mm)	Hot water inflow (mm)	Ext. Dim. mm W - D - H	Weight (kg)	Well dimensions 1 (mm)
ROC 700	12.7	12.7	800 x 730 x 870	40,6	600 x 500 x 250
ROC 900	12.7	12.7	800 x 900 x 870	45,1	600 x 500 x 250
ROC 1100	12.7	12.7	800 x 1100 x 870	50	600 x 500 x 250

Refrigerated compartments

Standard Features

- AISI 304 stainless steel, 2 mm thick
- Special for overlapping kitchen top modules Roc
- 2 slides, 2 plastic coated GN1/1 shelves
- Magnetic, triple chamber and easily replaceable
- Rounded for easy cleaning and ensuring maximum hyg
- Balance. 100% performance with 50% power

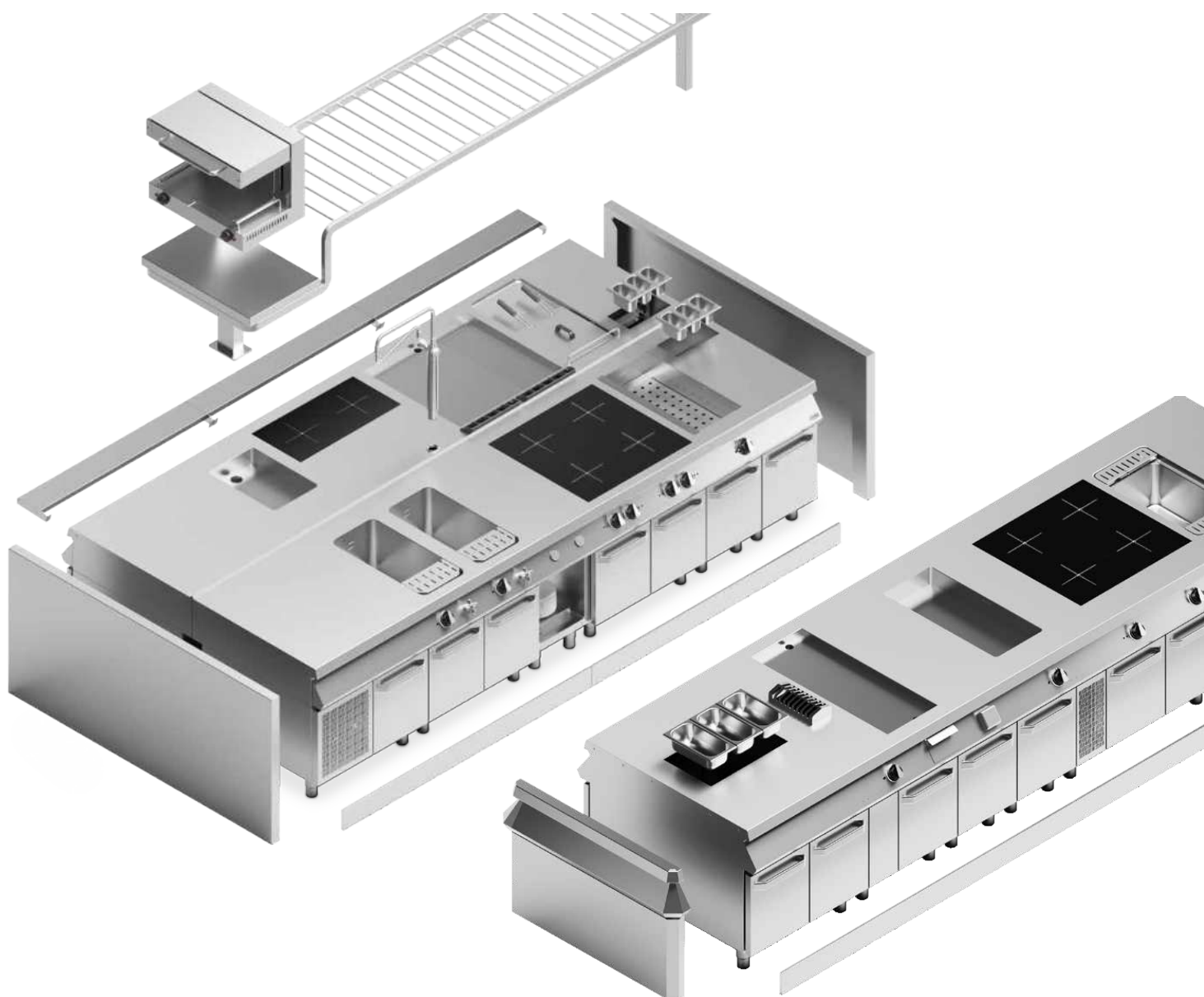


Model	Temperature Range	Refrigeration gas	Ext. Dim. mm W - D - H	Weight (kg)	Gross Volume
TS12/ 1MR-490-07	-2°+8°C o -15°-22°C	R290	380 x 450 x 500	47	0,130

MODULAR | COOKING AND KITCHEN EQUIPMENT



MAKE YOUR ROC UNIQUE





Side panel

Planar, squared and rounded side panel for both wall and island installation.



Salamander stand

The column installed on the top allows the placement of the salamander on the working area, keeping the lower surfaces free.



Stainless steel / masonry plinths

Predisposed for installation on hollow masonry base and AISI 304 stainless steel base.



Chest of drawers and shelf

40 cm and 80 cm compartments can have 1-2 drawers or a central shelf for better organization.



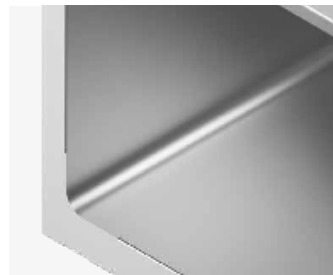
Top extension

Additional top in AISI 304 stainless steel, increases the support surface for plates, pots and pans.



Electric sockets

The Schuko socket on the control panel allows small appliances to be used safely, with a cover protecting against liquid spills.



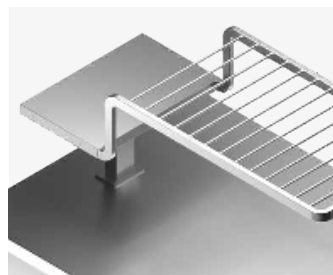
H2 Compartments

Hygienic compartments in AISI 304 stainless steel with H2 radius. Finishing available for door, pass-through and open bases.



Containers built into the top

Custom-made compartment for the installation of containers for ingredients on the worktop.



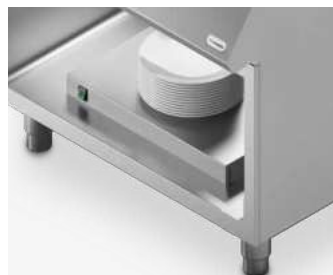
Pan holder grill

A stainless steel bridge support for pots, pans, and trays during cooking, compatible with salamander supports and customizable in size.



Horizontal installation induction hobs

Induction hobs with two cooking zones can be installed horizontally on an 80 cm wide cabinet.



Heating element

Element inserted in a closed compartment to keep dishes at serving temperature.



Remote induction

Induction cooking blocks can be ignited by remoting the induction hob motor in a dedicated technical compartment.

Serial remotod Roc 1100.



Water tap

Tap installed on a AISI 304 stainless steel column. Allows for filling of pots and pans already positioned on the hob.



Colours

Aesthetic customization of doors, control panel and sides with high resistance dust coating.



Brushed stainless steel finish

The single working top is made of a special brushed stainless steel finish. The surface becomes more resistant with delicate nuances.





VALKO has been proposing to its customers for more than 25 years as a market leader in the Made in Italy professional equipment: an articulated range of vacuum packaging machines, heat sealers, food packaging plants and a range of technologically advanced devices for vacuum cooking. VALKO also provides accessories and options for its machinery: vacuum bags, trays and films of different types and sizes. Technology, human resources and continuous research are the keys to our success.

Vacuum Machines



Valko's professional vacuum machines are the best guarantee to preserve the quality of raw foods and already cooked foods: durability and freshness of the product are guaranteed.

Vacuum Cooking



Vacuum cooking at low temperature allows you to cook all foods evenly. In addition, cbt cooking enhances the taste of the raw material and keeps its aromas unaltered.

Heat Sealers



We at VALKO have developed professional food packaging systems that can meet the needs of several sectors: from gastronomy to the point of sale, from the laboratory to industry. Our range of heat sealers for cardboard and trays includes: manual heat sealers, semi-automatic heat sealers and automatic heat sealers.

Manual Filmers



The preservation of food, both before and after cooking, is a crucial aspect to ensure its quality over time and minimize waste. The line of manual food film machines, which includes bench-top filmers and film making machines, are designed to meet the needs of small delicatessens, rotisseries, supermarkets and large retailers. Our manual film or packaging machines offer a practical and highly efficient solution to food packaging. Made entirely of stainless steel, they guarantee durability, hygiene and ease of cleaning, indispensable elements in any work environment that deals with food. Whether it's small artisanal productions or needs related to large-scale distribution, our manual filmers are the ideal solution for those looking for high performance without compromise.

Food Packaging



In the food industry, packaging is not only a matter of packaging but a crucial element that affects the quality, conservation and appearance of the final product. Valko, a technological leader in the food packaging sector, offers a complete range of solutions designed to meet the needs of different areas, from small gastronomy to large points of sale, from the craft workshop to large-scale industry.

T&S | WATER OUTLETS







T&S Brass and Bronze Works, Inc. is a leading manufacturer of faucets, fittings and specialty products and accessories for the foodservice, industrial, commercial plumbing and laboratory markets. Founded in 1947, the company introduced the industry's first pre-rinse unit, followed by key innovations like the foot pedal valve over the next decade.

T&S products are highly acclaimed throughout the industry for being well-built, long-lasting and reliable. Rigorous testing and a focus on interchangeability have helped set T&S apart from the competition for more than 75 years.

Pre-Rinse Faucets



Heavy-duty commercial kitchen fixtures designed for efficient pre-washing and rinsing tasks at dishwashing stations, sinks, and prep areas. These units feature spring-action or flexible spray hoses, high-performance spray valves, and robust chrome-plated brass construction for durability in demanding foodservice environments. Engineered for ease of installation and maintenance, pre-rinse faucets deliver powerful, controlled spray patterns to remove food debris and speed up cleaning operations in busy restaurants, cafeterias, and commercial kitchens.

Manual Faucets



Rugged commercial plumbing fixtures designed for reliable water delivery in foodservice and institutional environments. These faucets feature traditional lever, cross-handle, or wrist-blade operation for precise control of water flow and temperature, durable chrome-plated brass construction, and robust internal components that withstand high usage and daily cleaning. Ideal for handwashing stations, prep sinks, and general kitchen use, manual faucets deliver dependable performance with easy maintenance and long service life.

Sensor Faucets and Soap Dispensers



Touch-free commercial fixtures designed to improve hygiene and convenience in high-traffic environments such as kitchens, restrooms, healthcare facilities, and foodservice areas. Equipped with infrared motion-activated sensors, these units deliver precise quantities of water or soap without the need for handles, helping reduce cross-contamination and the spread of germs. Built with durable, easy-clean finishes and reliable internal components, sensor faucets and dispensers offer both consistent performance and water-conserving operation for busy commercial settings.

Glass Filters



Specialized commercial plumbing fixtures designed for the quick and efficient filling of glasses, pitchers, and beverage containers in foodservice environments. Typically installed at beverage stations, bars, or sinks, these units feature push-back or sensor-activated controls, adjustable water flow outlets, and durable chrome-plated brass construction to withstand high-volume use. Their compact design and controlled flow ensure precise water dispensing while improving speed, hygiene, and workflow in restaurants, cafés, and hospitality settings.

Hand Sinks



Dedicated handwashing stations designed for maintaining hygiene in commercial kitchens, food preparation areas, and institutional environments. Constructed from durable stainless steel and equipped with reliable faucets—available in manual or sensor-activated options—these sinks provide convenient and sanitary handwashing for staff. Many models include features such as backsplashes, side splash shields, and integrated drains to contain water and simplify cleaning while meeting foodservice health and sanitation standards.

Washdown Solutions



Heavy-duty cleaning systems designed for efficient sanitation and maintenance in commercial kitchens, food processing plants, and industrial facilities. These systems typically include components such as hose reels, washdown stations, high-flow spray valves or water guns, flexible hoses, and mounting hardware, allowing operators to deliver controlled, high-pressure water for thorough cleaning of floors, equipment, and work areas. Built with durable materials like stainless steel or chrome-plated brass, washdown systems are engineered for reliability, corrosion resistance, and ease of maintenance in demanding environments.

Appliance Connectors



Touch-free commercial fixtures designed to improve hygiene and convenience in high-traffic environments such as kitchens, restrooms, healthcare facilities, and foodservice areas. Equipped with infrared motion-activated sensors, these units deliver precise quantities of water or soap without the need for handles, helping reduce cross-contamination and the spread of germs. Built with durable, easy-clean finishes and reliable internal components, sensor faucets and dispensers offer both consistent performance and water-conserving operation for busy commercial settings.

Waste Valves



Commercial sink drain control components designed to regulate the release of wastewater from sinks and basins in foodservice and commercial environments. Installed at the sink outlet, these valves allow operators to open or close the drain using mechanisms such as lever handles, twist handles, or push-pull controls, enabling efficient filling and draining of sinks during washing or food preparation tasks. Built with durable chrome-plated brass or stainless-steel bodies, waste valves often include removable strainers and overflow outlets to help prevent debris from entering the drainage system while maintaining reliable flow performance.

Laboratory Products



Specialized plumbing fixtures designed for use in laboratories, research facilities, educational institutions, and healthcare environments. These fixtures include laboratory faucets, fittings, valves, and accessories engineered for precise water control, chemical resistance, and reliable performance. Constructed from durable materials such as brass and stainless steel, laboratory plumbing equipment is designed to withstand demanding environments while supporting safe and efficient laboratory operations.

Emergency Equipment



Safety fixtures such as eyewash stations and emergency showers designed to provide immediate rinsing and decontamination in laboratories and industrial environments.

Pet Grooming & Animal Care



Specialized faucets, spray systems, and wash stations designed for efficient animal washing and grooming in veterinary clinics, salons, and animal care facilities.

Parts & Accessories



Replacement components and accessories designed to maintain and support commercial plumbing equipment, ensuring reliable operation and easy servicing.

Equip Faucets, Hose Reels, Glass Fillers and More



Broad range of commercial kitchen plumbing solutions designed to improve efficiency, hygiene, and workflow in high-volume foodservice environments. Products include pre-rinse and manual faucets, sensor-activated faucets, hose reels, glass fillers, and related accessories, all built with durable materials for long-lasting performance. Engineered for ease of installation, maintenance, and reliable operation, these fixtures support fast, precise water delivery for cleaning, prep, and beverage stations.

EverSteel Stainless Steel



Commercial plumbing fixtures and components engineered for durability, corrosion resistance, and long-lasting performance in demanding foodservice, laboratory, and industrial environments. Made from high-quality stainless steel, this line includes faucets, fittings, valves, and washdown equipment designed to withstand daily heavy use while maintaining hygienic surfaces and reliable operation.





GZ Series



The unit is designed with environmental protection in mind and is easy to operate, featuring a durable refractory brick furnace, a reliable fan system, electronic ignition with flameout safety, and a customized modular piping setup with a pressure-stabilizing system for consistent performance.

Stove w/ double burner double water warmer

Standard Features

- Customized stainless steel silent energy-saving and high-efficiency burner
- Customized ductile iron furnace box, integral refractory furnace
- Fire starter linkage electronic ignition design, easy to operate
- Customized modular cast lead pipes with dual pressure stabilization system
- Waterproof quick plug design which is safe and reliable
- Install drainage device, easy to maintain and not easy to clog



Model	Height of front (mm)	Cooking ring (mm)	Ext. Dim. mm W - D - H	LPG (kg/h)	Heat load (kW)
GZ H1	440	350	2000 x 1150 x 800	2.5*2	40

Stove w/ double burner single water warmer

Standard Features

- Customized stainless steel silent energy-saving and high-efficiency burner
- Customized ductile iron furnace box, integral refractory furnace
- Fire starter linkage electronic ignition design, easy to operate
- Customized modular cast lead pipes with dual pressure stabilization system
- Waterproof quick plug design which is safe and reliable
- Install drainage device, easy to maintain and not easy to clog



Model	Height of front (mm)	Cooking ring (mm)	Ext. Dim. mm W - D - H	LPG (kg/h)	Heat load (kW)
GZ H1	440	350	1800 x 1150 x 800	2.5*2	40

Stove w/ single burner single water warmer

Standard Features

- Customized stainless steel silent energy-saving and high-efficiency burner
- Customized ductile iron furnace box, integral refractory furnace
- Fire starter linkage electronic ignition design, easy to operate
- Customized modular cast lead pipes with dual pressure stabilization system
- Waterproof quick plug design which is safe and reliable
- Install drainage device, easy to maintain and not easy to clog



Model	Height of front (mm)	Cooking ring (mm)	Ext. Dim. mm W - D - H	LPG (kg/h)	Heat load (kW)
GZ H1	440	350	1200 x 1150 x 800	2.5*2	40

Stove w/ double burner double water warmer

Standard Features

- Environmental protection, Tangshifu burner
- Easy to operate
- Refractory brick furnace
- Guangdong Yongqiang brand fan motor 250w
- Electronic ignition, customized brand flameout protector
- Customized modular piping with pressure stabilization system



Model	Height of front (mm)	Cooking ring (mm)	Ext. Dim. mm W - D - H	LPG (kg/h)	Heat load (kW)
GZ SERIES	440	350	2000 x 1000 x 800	3.2*2	48

Stove w/ double burner single water warmer

Standard Features

- Environmental protection, Tangshifu burner
- Easy to operate
- Refractory brick furnace
- Guangdong Yongqiang brand fan motor 250w
- Electronic ignition, customized brand flameout protector
- Customized modular piping with pressure stabilization system



Model	Height of front (mm)	Cooking ring (mm)	Ext. Dim. mm W - D - H	LPG (kg/h)	Heat load (kW)
GZ SERIES	440	350	1800 x 1000 x 800	3.2*2	48

Stove w/ single burner single water warmer

Standard Features

- Environmental protection, Tangshifu burner
- Easy to operate
- Refractory brick furnace
- Guangdong Yongqiang brand fan motor 250w
- Electronic ignition, customized brand flameout protector
- Customized modular piping with pressure stabilization system



Model	Height of front (mm)	Cooking ring (mm)	Ext. Dim. mm W - D - H	LPG (kg/h)	Heat load (kW)
GZ SERIES	440	350	1100 x 1000 x 800	3.2*2	48

Stove w/ large wok

Standard Features

- Environmental protection, high efficiency burner
- Easy to operate
- Refractory and high temperature furnace
- Customized stainless steel silent energy-saving and high-efficiency burner
- Electronic ignition, customized brand flameout protector
- Customized modular piping with pressure stabilization system



Model	Height of front (mm)	Cooking ring (mm)	Ext. Dim. mm W - D - H	LPG (kg/h)	Heat load (kW)
SINGLE LARGE WOK	440	800	2100 x 1150 x 800	3.2	48
DOUBLE LARGE WOK	440	800	2100 x 1150 x 800	3.2*2	48

JFH Series



The stove adopts a stainless steel waterproof design, equipped with a reflector plate to fully retain heat, and ensure more complete combustion. Corrosion-resistant, high-temperature resistant, easy to maintain and not easily blocked. The unique processing technique allows the burner to heat the entire bottom of the pot without any blind spots during combustion. The furnace chamber is cast from ductile iron, making it resistant to high temperatures and oxidation, and durable without easy cracking. Stainless steel, silent, energy-efficient and efficient burner, equipped with a Guangdong Yongglang 120W fan with heat reflector plate. Standard features include one-touch electronic ignition and a branded flameout

Stove w/ double burner double water warmer

Standard Features

- Stainless steel, waterproof construction with high heat and corrosion resistance
- Heat reflector plate for improved combustion efficiency and heat retention
- Full-coverage burner design for even heating with no blind spots
- Ductile iron furnace chamber for durability and oxidation resistance
- Energy-efficient, low-noise burner with integrated 120W fan
- One-touch electronic ignition with flame-failure safety protection



Model	Height of front (mm)	Cooking ring (mm)	Ext. Dim. mm W - D - H	LPG (kg/h)	Heat load (kW)
JFH SERIES	380	350	2000 x 1000 x 350	2.0*2	30

Stove w/ double burner single water warmer

Standard Features

- Stainless steel, waterproof construction with high heat and corrosion resistance
- Heat reflector plate for improved combustion efficiency and heat retention
- Full-coverage burner design for even heating with no blind spots
- Ductile iron furnace chamber for durability and oxidation resistance
- Energy-efficient, low-noise burner with integrated 120W fan
- One-touch electronic ignition with flame-failure safety protection



Model	Height of front (mm)	Cooking ring (mm)	Ext. Dim. mm W - D - H	LPG (kg/h)	Heat load (kW)
JFH SERIES	380	350	1800 x 1000 x 800	2.0*2	30

Stove w/ single burner single water warmer

Standard Features

- Stainless steel, waterproof construction with high heat and corrosion resistance
- Heat reflector plate for improved combustion efficiency and heat retention
- Full-coverage burner design for even heating with no blind spots
- Ductile iron furnace chamber for durability and oxidation resistance
- Energy-efficient, low-noise burner with integrated 120W fan
- One-touch electronic ignition with flame-failure safety protection



Model	Height of front (mm)	Cooking ring (mm)	Ext. Dim. mm W - D - H	LPG (kg/h)	Heat load (kW)
JFH SERIES	380	350	1100 x 1000 x 800	2.0	30

XQG Series



The stove head adopts stainless steel waterproof design, which is safer and burns fully. Anti-corrosion and high temperature resistance, easy to maintain, not easy to clog. Unique processing technology allows the burner to fully cover the bottom of the pot during the combustion process, without heating and blind spots. The stove is made of ductile iron, which is resistant to high temperature and oxidation, durable and not easy to crack. Customized stainless steel silent energy-saving and efficient burner. Guangdong Yongqiang 120W fan, standard one-button start electronic ignition. Customized brand flameout protector.

Stove w/ double burner double water warmer

Standard Features

- Stainless steel, waterproof stove head for safe and efficient combustion
- Corrosion- and high-temperature-resistant design, easy to maintain and clog-resistant
- Full-coverage burner technology for even heating with no blind spots
- Ductile iron stove body for high heat resistance, oxidation resistance, and durability
- Customized stainless steel burner for silent, energy-efficient performance
- 120W Guangdong Yongqiang fan with one-button electronic ignition and flame-failure protection



Model	Height of front (mm)	Cooking ring (mm)	Ext. Dim. mm W - D - H	LPG (kg/h)	Heat load (kW)
XQG SERIES	300	300	1800 x 800 x 800	2.53*2	30

Stove w/ double burner single water warmer

Standard Features

- Stainless steel, waterproof stove head for safe and efficient combustion
- Corrosion- and high-temperature-resistant design, easy to maintain and clog-resistant
- Full-coverage burner technology for even heating with no blind spots
- Ductile iron stove body for high heat resistance, oxidation resistance, and durability
- Customized stainless steel burner for silent, energy-efficient performance
- 120W Guangdong Yongqiang fan with one-button electronic ignition and flame-failure protection



Model	Height of front (mm)	Cooking ring (mm)	Ext. Dim. mm W - D - H	LPG (kg/h)	Heat load (kW)
XQG SERIES	300	300	1500 x 800 x 800	2.53*2	30

Stove w/ double burner single water warmer

Standard Features

- Stainless steel, waterproof stove head for safe and efficient combustion
- Corrosion- and high-temperature-resistant design, easy to maintain and clog-resistant
- Full-coverage burner technology for even heating with no blind spots
- Ductile iron stove body for high heat resistance, oxidation resistance, and durability
- Customized stainless steel burner for silent, energy-efficient performance
- 120W Guangdong Yongqiang fan with one-button electronic ignition and flame-failure protection



Model	Height of front (mm)	Cooking ring (mm)	Ext. Dim. mm W - D - H	LPG (kg/h)	Heat load (kW)
XQG SERIES	300	300	900 x 800 x 800	2.53*2	30

Gas stove

Standard Features

- Powerful burner with strong, stable flames
- Electronic ignition with flame-failure protection
- Cast iron octagonal burner head for efficient heat distribution
- Low-noise combustion operation
- One-piece cast iron stove pan, durable and easy to clean
- Upward-tilted, extendable countertop for improved ergonomics



Model	Height of front (mm)	Cooking ring (mm)	Ext. Dim. mm W - D - H	LPG (kg/h)	Heat load (kW)
FOUR BURNER	265	30	750 x 800 x 800	0.3	6
SIX BURNER	265	30	1100 x 800 x 800	0.3*2	6

Air-enhance low soup stove series

Standard Features

- Powerful, energy-efficient, eco-friendly burner
- Electronic ignition with flame linkage for easy operation
- Firebrick furnace chamber for durability and heat retention
- Branded burner with 120W Guangdong Yongqiang fan
- Flame-failure protection with standard electronic ignition
- Custom modular gas pipeline with stabilizing system



Model	Height of front (mm)	Cooking ring (mm)	Ext. Dim. mm W - D - H	LPG (kg/h)	Heat load (kW)
Single Wok	300	50	650 x 750 x 500	2.3	35
Double Wok	300	50	1300 x 750 x 500	2.3*2	35

Self-suction low soup stove series

Standard Features

- Powerful, energy-efficient, eco-friendly burner
- Electronic ignition with flame linkage for easy operation
- Firebrick furnace chamber for durability and heat retention
- Branded burner with 120W Guangdong Yongqiang fan
- Flame-failure protection with standard electronic ignition
- Custom modular gas pipeline with stabilizing system



Model	Height of front (mm)	Cooking ring (mm)	Ext. Dim. mm W - D - H	LPG (kg/h)	Heat load (kW)
Single Wok	300	50	650 x 750 x 500	0.8	18
Double Wok	300	50	1300 x 750 x 500	0.8*2	18

Huichi Series



ADD magnetic electric engine, digital drive, suitable for various Kitchen environments, ensuring the safety and reliability of the equipment. PPS "tooth" shaped wire reel assembly, uniform magnetic field distribution, small heat loss, no biased fire, no wire reel burning. Made of all stainless steel, sturdy and durable, three-proof structure, waterproof, anti-smoke, and anti-insect. Alloy material fire adjustment handle, ergonomic design, silicone anti-slip pad, clear gear position and good feel.

Induction Cooker w/ double burner double water warmer

Standard Features

- Magnetic electric engine with digital drive for safe, reliable operation
- PPS "tooth"-shaped coil design for uniform magnetic field and low heat loss
- Even heating with no hot spots or coil burnout
- All-stainless-steel construction for strength and durability
- Three-proof design: waterproof, anti-smoke, and anti-insect
- Ergonomic alloy control handle with clear gear positions and anti-slip silicone pad



Model	Power Cable Required	Spares Included	Ext. Dim. mm W - D - H	Power Connection	Power
HCXCL-2000	3*6mm live wire, 1*4mm ground wire (2 sets)	500 electric cooker	2000 x 1000 x 800 + 400	Connection Terminal	380V, 15*2kW
HCXCL-1800	3*6mm live wire, 1*4mm ground wire (2 sets)	500 electric cooker	1800 x 1000 x 800 + 400	Connection Terminal	380V, 15*2kW
HCXCL-1000	3*6mm live wire, 1*4mm ground wire (2 sets)	500 electric cooker	1100 x 1000 x 800 + 400	Connection Terminal	380V, 15kW

Induction Cooker w/ double burner single water warmer

Standard Features

- Magnetic electric engine with digital drive for safe, reliable operation
- PPS "tooth"-shaped coil design for uniform magnetic field and low heat loss
- Even heating with no hot spots or coil burnout
- All-stainless-steel construction for strength and durability
- Three-proof design: waterproof, anti-smoke, and anti-insect
- Ergonomic alloy control handle with clear gear positions and anti-slip silicone pad



Model	Power Cable Required	Spares Included	Ext. Dim. mm W - D - H	Power Connection	Power
HCXCL-2000	3*6mm live wire, 1*4mm ground wire (2 sets)	500 electric cooker	2000 x 1000 x 800 + 400	Connection Terminal	380V, 15*2kW
HCXCL-1800	3*6mm live wire, 1*4mm ground wire (2 sets)	500 electric cooker	1800 x 1000 x 800 + 400	Connection Terminal	380V, 15*2kW
HCXCL-1000	3*6mm live wire, 1*4mm ground wire (2 sets)	500 electric cooker	1100 x 1000 x 800 + 400	Connection Terminal	380V, 15kW

Induction Cooker w/ single burner single water warmer

Standard Features

- Magnetic electric engine with digital drive for safe, reliable operation
- PPS "tooth"-shaped coil design for uniform magnetic field and low heat loss
- Even heating with no hot spots or coil burnout
- All-stainless-steel construction for strength and durability
- Three-proof design: waterproof, anti-smoke, and anti-insect
- Ergonomic alloy control handle with clear gear positions and anti-slip silicone pad



Model	Power Cable Required	Spares Included	Ext. Dim. mm W - D - H	Power Connection	Power
HCXCL-2000	3*6mm live wire, 1*4mm ground wire (2 sets)	500 electric cooker	2000 x 1000 x 800 + 400	Connection Terminal	380V, 15*2kW
HCXCL-1800	3*6mm live wire, 1*4mm ground wire (2 sets)	500 electric cooker	1800 x 1150 x 800 + 400	Connection Terminal	380V, 15*2kW
HCXCL-1000	3*6mm live wire, 1*4mm ground wire (2 sets)	500 electric cooker	1100 x 1000 x 800 + 400	Connection Terminal	380V, 15kW



ADD magnetic electric engine, digital drive, suitable for various Kitchen environments, ensuring the safety and reliability of the equipment. PPS "tooth" shaped wire reel assembly, uniform magnetic field distribution, small heat loss, no biased fire, no wire reel burning. Made of all stainless steel, sturdy and durable, three-proof structure, waterproof, anti-smoke, and anti-insect. Alloy material fire adjustment handle, ergonomic design, silicone anti-slip pad, clear gear position and good feel.

Induction Pasta Cooker

Standard Features

- Magnetic electric engine with digital drive for safe, reliable operation
- PPS “tooth”-shaped coil design for uniform magnetic field and low heat loss
- Even heating with no hot spots or coil burnout
- All-stainless-steel construction for strength and durability
- Three-proof design: waterproof, anti-smoke, and anti-insect
- Ergonomic alloy control handle with clear gear positions and anti-slip silicone pad



Model	Power Cable Required	Ext. Dim. mm W - D - H	Power Connection	Power
SIX BASKETS	3*6mm live wire, 1*4mm ground wire	800 x 1000 x 800 + 400	Connection Terminal	380V, 15kW
NINE BASKETS	3*6mm live wire, 1*4mm ground wire	800 x 1000 x 800 + 400	Connection Terminal	380V, 12kW

Induction Steaming Cooker

Standard Features

- Magnetic electric engine with digital drive for safe, reliable operation
- PPS “tooth”-shaped coil design for uniform magnetic field and low heat loss
- Even heating with no hot spots or coil burnout
- All-stainless-steel construction for strength and durability
- Three-proof design: waterproof, anti-smoke, and anti-insect
- Ergonomic alloy control handle with clear gear positions and anti-slip silicone pad



Model	Power Cable Required	Ext. Dim. mm W - D - H	Power Connection	Power
-	3*6mm live wire, 1*4mm ground wire	800 x 1000 x 800 + 400	Connection Terminal	380V, 15kW

Four Burner Induction Cooker

Standard Features

- Magnetic electric engine with digital drive for safe, reliable operation
- PPS “tooth”-shaped coil design for uniform magnetic field and low heat loss
- Even heating with no hot spots or coil burnout
- All-stainless-steel construction for strength and durability
- Three-proof design: waterproof, anti-smoke, and anti-insect
- Ergonomic alloy control handle with clear gear positions and anti-slip silicone pad



Model	Power Cable Required	Ext. Dim. mm W - D - H	Power Connection	Power
-	3*6mm live wire, 1*4mm ground wire	800 x 1000 x 800 + 400	Connection Terminal	380V, 2.5*4kW

Display Series



ADD magnetic electric engine, digital drive, suitable for various Kitchen environments, ensuring the safety and reliability of the equipment. PPS "tooth" shaped wire reel assembly, uniform magnetic field distribution, small heat loss, no biased fire, no wire reel burning. Made of all stainless steel, sturdy and durable, three-proof structure, waterproof, anti-smoke, and anti-insect. Alloy material fire adjustment handle, ergonomic design, silicone anti-slip pad, clear gear position and good feel.

Induction Soup Cooker

Standard Features

- Magneto-electric engine with digital drive and multi-level safety protection
- Reliable performance across diverse kitchen environments
- PPS toothed coil design for evenly distributed magnetic field
- Three-proof construction: waterproof, oil-fume-proof, and insect-proof
- Aluminum alloy power adjustment handle with ergonomic design
- Silicone anti-slip pad with clear gear positions and comfortable control



Model	Power Cable Required	Spares Included	Ext. Dim. mm W - D - H	Power Connection	Power
SINGLE BURNER	2 pc 3*6mm live wire, 1*4mm ground wire (2 sets)	500 soup buket	650 x 750 x 550 + 650	Connection Terminal	380V, 15kW
DUAL BURNER	1 pc 3*6mm live wire, 1*4mm ground wire (2 sets)	500 soup buket	1200 x 750 x 550 + 650	Connection Terminal	380V, 15*2kW

Burner Induction Cooker

Standard Features

- Magneto-electric engine with digital drive and multi-level safety protection
- Reliable performance across diverse kitchen environments
- PPS toothed coil design for evenly distributed magnetic field
- Three-proof construction: waterproof, oil-fume-proof, and insect-proof
- Aluminum alloy power adjustment handle with ergonomic design
- Silicone anti-slip pad with clear gear positions and comfortable control



Model	Power Cable Required	Spares Included	Ext. Dim. mm W - D - H	Power Connection	Power
SINGLE BURNER	1 pc 3*6mm live wire, 1*4mm ground wire (2 sets)	500 soup bucket	800 x 800 x 800	Connection Terminal	380V, 15kW
FOUR BURNER	1 pc 3*6mm live wire, 1*4mm ground wire (2 sets)	-	800 x 800 x 800	Connection Terminal	380V, 3,5*4kW

Griddle of Induction Cooker

Standard Features

- Magneto-electric engine with digital drive and multi-level safety protection
- Reliable performance across diverse kitchen environments
- PPS toothed coil design for evenly distributed magnetic field
- Three-proof construction: waterproof, oil-fume-proof, and insect-proof
- Aluminum alloy power adjustment handle with ergonomic design
- Silicone anti-slip pad with clear gear positions and comfortable control



Model	Power Cable Required	Spares Included	Ext. Dim. mm W - D - H	Power Connection	Power
-	1 pc 3*6mm live wire, 1*4mm ground wire (2 sets)	-	800 x 800 x 800	Connection Terminal	380V, 8kW

Deep fryer of induction cooker

Standard Features

- Magneto-electric engine with digital drive and multi-level safety protection
- Reliable performance across diverse kitchen environments
- PPS toothed coil design for evenly distributed magnetic field
- Three-proof construction: waterproof, oil-fume-proof, and insect-proof
- Aluminum alloy power adjustment handle with ergonomic design
- Silicone anti-slip pad with clear gear positions and comfortable control



Model	Power Cable Required	Spares Included	Ext. Dim. mm W - D - H	Power Connection	Power
ONE TANK	1 pc 3*6mm live wire, 1*4mm ground wire (2 sets)	-	400 x 800 x 800	Connection Terminal	380V, 8kW
TWO TANK	1 pc 3*6mm live wire, 1*4mm ground wire (2 sets)	-	800 x 800 x 800	Connection Terminal	380V, 8*2kW

Three-door Steamer



The equipment features a durable, all-stainless-steel construction with ergonomic, safety-focused design elements, including a magneto-electric engine, digital drive, multi-level protections, and automatic water and flame safety systems, offering reliable, versatile, and energy-efficient performance for steaming a wide variety of foods while remaining clean, sanitary, and environmentally friendly.

Electromagnetic

Standard Features

- Magneto-electric engine with digital drive and multi-level safety protection
- PPS tooth-shaped coil for uniform magnetic field, low heat loss, and stable heating
- All-stainless-steel construction for durability and corrosion resistance
- Waterproof, anti-smoke, and insect-proof design
- Ergonomic alloy power-adjustment handle with silicone anti-slip grip
- Thickened stainless-steel welded base for strength and water resistance



Model	Water Supply Pipe Diameter	Drainage Pipe Diameter	Ext. Dim. mm W - D - H	Power
ELECTRO-MAGNETIC	φ15	φ15, φ25, φ40	900 x 900 x 1850	380V, 25kW

Gas

Standard Features

- Magneto-electric engine with digital drive and multi-level safety protection
- PPS tooth-shaped coil for uniform magnetic field, low heat loss, and stable heating
- All-stainless-steel construction for durability and corrosion resistance
- Waterproof, anti-smoke, and insect-proof design
- Ergonomic alloy power-adjustment handle with silicone anti-slip grip
- Thickened stainless-steel welded base for strength and water resistance



Model	Gas Pipe Meridian (mm)	Drainage Pipe Diameter (mm)	Ext. Dim. mm W - D - H	Calorific value (Kcal/Hr)
GAS	φ25	φ38	910 x 900 x 1850	5t 352

HUIQUAN | HOODS



Hoods and Filters

Commercial Range Hood

Purification Integrated Machine

Standard Features

- Obvious effect of oil smoke purification, no oil at the air outlet of the duct after purification
- Large air volume extraction, high efficiency purification, each stove about 2500m³/h
- No need to clean the ducts,fans, in saving the user cleaning and maintenance costs at the same time, greatly reducing the risk of pipeline soot fire
- Can meet various requirements of environmental protection, no need to install ducts on the external wall to meet the standard of direct low-altitude emissions
- Easy to clean and maintain, and the maintenance cost is very low

Model	Plate Thickness (mm)	Main Material
-	0.9 - 1.35	s.s201, s.s304



UV Fume Hood

Standard Features

- Obvious effect of oil smoke purification, no oil at the air outlet of the duct after purification
- Large air volume extraction, high efficiency purification, each stove about 2500m³/h
- No need to clean the ducts,fans, in saving the user cleaning and maintenance costs at the same time, greatly reducing the risk of pipeline soot fire
- Can meet various requirements of environmental protection, no need to install ducts on the external wall to meet the standard of direct low-altitude emissions
- Easy to clean and maintain, and the maintenance cost is very low

Model	Dimensions	Main Material
-	Can be customized according to requirements	s.s201, s.s304



Water Circulation Fume Hood

Standard Features

- Obvious effect of oil smoke purification, no oil at the air outlet of the duct after purification
- Large air volume extraction, high efficiency purification, each stove about 2500m³/h
- No need to clean the ducts,fans, in saving the user cleaning and maintenance costs at the same time, greatly reducing the risk of pipeline soot fire
- Can meet various requirements of environmental protection, no need to install ducts on the external wall to meet the standard of direct low-altitude emissions
- Easy to clean and maintain, and the maintenance cost is very low

Model	Dimensions	Main Material
-	Can be customized according to requirements	s.s201, s.s304

