



Guangdong Changfeng Investment Holding Co., Ltd

Commerical Kitchen Solution



Company Introduction

Pinzhigao Technology is a professional manufacturer of commercial electromagnetic kitchen equipment and a core business unit under Guangdong Changfeng Investment Holding Co., Ltd Based in Foshan, China, the Home Appliance Capital, the company integrates R&D, manufacturing, and sales.

With over 100 employees, including more than 40 engineers and R&D specialists, Pinzhigao Technology holds multiple proprietary technologies and national patents. Its products are certified to ISO standards and comply with energy efficiency and CE requirements.

The product range includes electromagnetic wok ranges, fully automatic cooking machines, soup cookers, noodle boilers, griddles, and steam cabinets, offering safe, energy-efficient, and eco-friendly solutions for modern commercial kitchens.



OUR ADVANTAGE



01 Advanced Automation

Minimizes manual labor and reduces staff dependency. Enhances operational stability and production efficiency through intelligent automated control.



04 Precision Temp Control

Combines infrared sensing, high-sensitivity probes, and PID algorithms for ultra-precise temperature management and demand-based power adjustment.



02 Smart HMI Interface

Intuitive touchscreen interface with flexible programming. Supports modular customization for diversified functional control.



05 Half-Bridge Technology

Independently developed modular architecture. High-quality controllable core components allow for rapid maintenance and quick part replacement.



03 Standardized Output

Powered by proprietary core modules and food-grade precision pumps. Ensures consistent, continuous, and high-quality results for every batch.



06 Remote Operations

Supports network communication and cloud-based management. Monitor temperature, energy consumption, and operating status in real-time with remote adjustment capabilities.



Real Dish Photography



Dry Fried Rice
Noodles with Breef



Creamy
Mushroom Pasta



Fried Rice



Stir-Fried Shrimp
with Celery



Stir-Fried
Fish Fillet



Spicy Chili
Shrimp



Borscht Soup



Claypot Rice



Steamed Fish



Fried Chicken
Wings



Fried Platter
Combo



Tempura



French Fries with
Chicken Nuggets



Boba Tea



Pan-Fried
Dumplings

Restaurant Application Scenarios

Designed for all types of dining operations, our smart kitchen equipment provides a comprehensive solution to common challenges such as high labor costs, low efficiency, and operational pressure.

Through automation and standardized cooking, it simplifies operations, speeds up service, and ensures consistent food quality—reducing reliance on skilled chefs while boosting turnover and overall profitability.



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Automatic Pasta Cooker

- 1. Standardized output with HD display, simple and easy to operate. Supports 6 independent timer settings. The basket lifts automatically when time is up, allowing one machine to cook multiple items, ideal for chain restaurants during peak hours.
- 2. Safe and reliable, with an ultra-long service life of over 1 million operations.
- 3. Automatically adjusts heating power based on real-time temperature changes.
- 4. Built-in intelligent protection system: Water level detection to prevent dry burning; Inner tank bottom made of 4mm thick stainless steel.
- 5. One operator can manage 3–6 noodle cookers, saving labor costs.
- 6. LED HD display with double waterproof and oil-resistant protection. Clear functions, intelligent fault code display, easy and fast maintenance.

Standard Specifications:

- 1. Inverter Lifting System (No Limit Switch)
- 2. Automated Press-Bar Lifting
- 3. 316 Stainless Steel Heating Element



Style	Screen	Power	Heating Method	Water Inlet	Water Change	Tank Volume	N.W (kg)	Size(mm)
Desktop 3-Head	4.3" B&W LCD Screen	4.5kw 220V/50hz	Single tank electric	Manual		30L	20	400*620*720 (14 Pasta basket)
Floor 3-Head		6kw/8kw 380V/50hz				35L	45	400*800*800 (14/16 Pasta basket)
Floor 6-Head	7" Color Touch Screen Microcomputer Control	6kw*2/8kw*2 380V/50hz	Double tank electric	Manual / Auto	Manual	45L	85	500*800*800 650*800*800 700*800*800 (14/16/18 Pasta basket)
Floor 6-Head Deluxe						45L	85	

Automatic Deep Fryer

1. Smart Auto-Temp Frying

Auto-adjusts for food types; easy-clean conical tank.

2. Precision Control ($\pm 3^{\circ}\text{C}$)

Built-in timer and automatic over-temperature protection.

3. Residue Separator

Flat panel separates residue for direct surface frying.

4. Auto-Return Oil Tray

Reinforced tray with automatic oil recycling.

5. 4mm Non-Stick Bottom

Heavy-duty stainless steel ensures natural oil circulation.

6. Detachable Hanger Plate

Removable basket hanger for fast cleaning.

7. Smart HD LED Display

Water/oil-proof with intelligent fault code display.

Standard Specifications:

Dual Temp Probes: Twin 1000°C sensors for high-precision monitoring.

Dual Over-Temp Protection: Redundant safety sensors to prevent overheating.

User Interface: Microcomputer-controlled LCD screen.

Temperature Control: Advanced Smart PID Algorithm.



Style	Tank Volume	Preset Menu	Power	Voltage	No. Of Tanks	Size (mm)	Optional Accessories
Countertop 1 Tank 1 Lift	8L	12	4.5kw	220V/50Hz	1	350*615*280+120	
Countertop 2 Tank 2 Lift	8L*2	24	4.5kw*2	380V/50Hz	2	540*615*280+120	
Countertop 1 Tank 1 Lift	12L	6	4.5kw	220V/50Hz	1	350*650*280+120	
Countertop 1 Tank 2 Lift	12L	10	4.5kw	220V/50Hz	1	350*615*280+120	
Countertop 2 Tank 1 Lift	12L*2	12	4.5kw*2	380V/50Hz	2	640*660*280+120	
Floor-standing 1 Tank 2 Lift	28L	12	9kw	380V/50Hz	1	600*800*800+100	Oil Filter Cartridge/Oil Return System
Floor-standing 2 Tank 2 Lift	14L*2	12	9kw*2	380V/50Hz	2	400*800*850+300	
Floor-standing 2 Tank 2 Lift (Flat Heating Tube)	14L*2	12	9kw*2	380V/50Hz	2	400*800*800+300	
Floor-standing 3 Tank 3 Lift	14L*3L	18	9kw*3	380V/50Hz	3	600*800*800+350	
Floor-standing 2 Tank 4 Lift	28L*2	24	9kw*2	380V/50Hz	2	1000*800*800+100	
Floor-standing 1 Tank 6 Lift	28L	6	9kw*2	380V/50Hz	1	600*800*850+100	

Automatic Clay Pot Rice Cooker

- High-Power Rapid Heating
 - Fast heat-up times for high-speed cooking and consistent results.
 - Smart Stability Control
 - Intelligent temperature management for stable and repeatable performance.
 - Intuitive Interface
 - Simple, user-friendly control panel for effortless operation.
 - 90%+ Induction Efficiency
 - Advanced electromagnetic heating with over 90% energy efficiency.
 - Multi-Level Precision
 - Wide adjustment range from slow-simmer to high-heat stir-frying.
 - Cost & Labor Efficient
 - Boosts serving speed and reduces labor costs with automated efficiency. 出厂
- Standard Specifications:**
- Product Features: Smart rice cooking with one-touch meal service.
 - User Interface: Microcomputer-controlled LCD screen.
 - Voice Alerts: Interface with voice-guided cooking steps.
 - Heating Method: High-efficiency induction heating.



Style	Pot Dia	Prset Menu	Power	Voltage	Capacity (Person)	Size (mm)
Countertop (1-Head)	10-22cm	2	2kw	220V/50Hz	1	240*320*145
	10-26cm	2	3kw	220V/50Hz	2-4	350*290*150
	10-28cm	2	3.5kw	220V/50Hz	5-8	380*460*150
Countertop (2-Heads)	10-22cm	2	2kw*2	220V/50Hz	2	600*400*200
Countertop (3-Heads)	10-22cm	2	2kw*3	220V/50Hz	3	880*450*240
Countertop (4-Heads)	10-22cm	2	2kw*4	220V/50Hz	4	550*720*245
Countertop (6-Heads)	10-22cm	2	2kw*6	220V/50Hz	6	850*720*245
Floor-standing Front And Back (4-Heads)	10-22cm	2	2kw*4	220V/50Hz	4	600*800*800
Floor-standing Up And Down (4-Heads)	10-22cm	2	2kw*4	220V/50Hz	4	600*530*1020
Floor-standing Front And Back (6-Heads)	10-22cm	2	2kw*6	220V/50Hz	6	880*800*800
Floor-standing Up And Down (6-Heads)	10-22cm	2	2kw*6	220V/50Hz	6	880*530*1020
Floor-standing Step Style (6-Heads)	10-22cm	2	2kw*6	220V/50Hz	6	1200*850*800
Floor-Standing Step Style (8-Heads)	10-22cm	2	2kw*8	220V/50Hz	8	1650*850*800

Automatic Soup Filling & Ingredient Feeding All In One

- 1.Durable Design: 304 stainless steel, waterproof, and built to last.
- 2.Smart Control: HD LCD panel for precise filling and easy operation.
- 3.Auto-Filling: One-button program for single or multiple portions.
- 4.Fast & Accurate: High-speed soup dispensing with adjustable settings.
- 5.Food-Grade Safety: Corrosion-resistant tubing with a residue filter.
- 6.High Efficiency: Compact, labor-saving, and cost-effective.

Style	Heating Method	Power	Size (mm)
All In One	Induction Heating	220V / 380V	—

Countertop Ingredient Feeding

- 1.Ultra-Compact: Ideal for small shops, stalls, and tight counters.
- 2.Multi-Channel: 2/4/6/8 channels for sauce, powder, oil, or soup.
- 3.High Precision: Electronic/screw dosing for stable, consistent weight.
- 4.One-Touch Dispense: Auto-feeding via preset recipes—no experience needed.
- 5.Recipe Storage: Preset multiple profiles for consistent flavor.
- 6.Easy Operation: Intuitive touch/button control for fast training.

Style	Heating Method	Power	Size (mm)
Seasoning Dispenser (4 Sauces/4 Powders/4 Oils)	—	200W/220V	550*500*550
Auto-Dispenser (2 Sauces/1 Soup)	Induction Heating	4.5KW/220V	550*550*465
Auto-Dispenser (1 Sauce/1 Soup)	Induction Heating	4.5KW/220V	550*550*465

Dumpling Fryer

- Instant-On Induction: Fast heating with zero preheat time.
- Smart Power Savings: Precise variable control for lower energy bills.
- Auto Water In-feed: Consistent water levels without manual monitoring.
- Standard Specifications:**
- Key Features: Induction heating, rapid heat-up, energy-saving inverter, precision control.
- User Interface: Microcomputer-controlled LCD screen.
- Heating Method: High-efficiency induction heating.

Style	Power	Plate Material	Plate Size	Size (mm)
Desktop Auto Dumpling Fryer (1 Head)	3.5KW/220V	Cast Iron	320*205*40	285*620*440
Desktop Auto Dumpling Fryer (2 Head)	7KW/380V		285*175*32	600*500*292



1000° Electric Grill

1. Made of 304 stainless steel, waterproof surface, durable and long service life.
2. Electric heating, smokeless and eco-friendly, fast heating with low oil smoke.
3. U-shaped heating tubes for stable and even heating, longer lifespan.
4. Removable grill net and oil tray for easy cleaning.
5. High-quality oil tray, corrosion-resistant and easy to clean.

Standard Specifications

Key Features: Hits 800°C in 80s; 3-year heating element warranty.

User Interface: Microcomputer-controlled LCD screen.

Grilling Temp: 800°C ~ 1000°C



Style	Work Area (mm)	Element Volts	Power	Voltage	Zones	Size (mm)	Options
Countertop Grill	180*365	DC24V	3.5kw	220v/50Hz	1	450*500*360	Auto-Rotate / Oil Spray
	180*365	DC24V	5kw	380v/50Hz		450*500*360	
Countertop Auto-Rotate Grill	220*365	DC24V	3.5kw	220v/50Hz		450*600*400	
	220*365	DC24V	5kw	380v/50Hz		450*600*400	
Countertop 2 Zones Grill	180*820	DC24V	5kw*2	380v/50Hz	2	1000*450*360	
Countertop 3 Zones Grill	220*1030	DC24V	5kw*3	380v/50Hz	3	1200*400*360	
Floor-standing 2 Zones Grill	180*700	DC24V	5kw*2	380v/50Hz	2	900*700*800	
Floor-standing 3 Zones Grill	220*1120	DC24V	5kw*3	380v/50Hz	3	1200*700*800	

Induction Steam Cabinet

1. Smart Cooking: Independent panels for precise temp/time/warming control.
2. Durable Design: All-stainless steel with 3D radiation shielding.
3. Rapid Steam: High-speed output with multi-point safety protection.
4. High Efficiency: Superior insulation reduces energy consumption.
5. Triple Level Control: Automated inlet, shortage, and overflow management.
6. Auto-Mode: One-touch cooking with automatic warm-keeping.

Standard Specifications:

Key Features: Independent door & control; individual steam generators.

User Interface: Microcomputer-controlled LCD screen.

Steaming Method: Sealed-type steam generator.



Style	Opening Size (mm)	Power	Voltage	Trays Per Door	Tray Specs (mm)	Size (mm)
Countertop 1 Door	290*461	4.5kw	220v/50Hz	3 (Options)	400*600*48/20 (Perforated / Solid Available)	815*800*570
Countertop 1 Door	290*461	4.5kw	220v/50Hz	8 (Optional)		700*800*800
Countertop 2-Door	200/200*461	4.5kw	220v/50Hz	2/2 (Optional)		760*760*800
Horizontal 2-Door	Custom	4.5kw	220v/50Hz		Custom	
Floor-standing 2-Door/Control	512*644	4.5kw	220v/50Hz	4/3 (Optional)	600*600*41/20 (Perforated / Solid Available)	800*760*1855
Floor-standing 3-Door/Control	200/200/250*461	4.5kw	380v/50Hz	2/2/3 (Optional)	400*600*48/20 (Perforated / Solid Available)	550*760*1650
Floor-standing 3-Door/Control	290/290/290*461	4.5kw	380v/50Hz	3/3/3 (Optional)		600*760*1800
Floor-standing 4-Door/Control	200/200/200*300	4.5kw	380v/50Hz	2/2/2/3 (Optional)		760*720*1720

Cooking Robot

Fully Automated: Auto-feeding, seasoning, and discharging via preset recipes.

Induction Heating: Rapid drum rotation with precision electromagnetic heat.

Durable Build: Easy-clean stainless steel with smart temp/time control.

Efficient Stirring: Variable-speed mixing for high productivity & low energy.

Rapid Service: Small batches ready in 2 mins with authentic wok flavor.

Standard Specifications:

User Interface: Color touchscreen with microcomputer control.

Recipe Editing: Fully open-source DIY programming.

Heating Method: High-efficiency induction heating.



Style	Screen	Wok DIA (mm)	Power	Voltage	Recipes	Capacity	Wok Material	Size (mm)	Cloud	Auto-Tilt	Auto-Wash
Countertop Manual Lid	4.3"	300	5kw	220V/50Hz	30	1-8 Portions	Non-Stick	400*500*480	-	-	-
Countertop Auto-Lid with Auto-Seasoning	7"	300	5kw	220V/50Hz	30	1-8 Portions		400*630*510	✓	-	-
Countertop Drum Stir-Fryer		300	5kw	220V/50Hz	50	5kg	578x462x500	✓	-	-	
Floor-Standing With Auto-Ingredient & Seasoning		300	5kw/8kw	220V/380V/50Hz	50	5kg	Non-Stick/Stainless Steel	700x858x1843	✓	✓	✓
		300	5kw/8kw	220V/380V/50Hz	50	5kg		651x800x1435	✓	-	✓
Floor-Standing Economy Model	4.3"	300	5kw	220V/50Hz	30	5kg	Non-Stick	430x810x1384	-	-	-
Floor-Standing 4-Head Station	7"	300	5kw*4	220V/50Hz	50	1-8 Portions		1099x800x850+418	✓	-	-
Bon Viant 3.0			2350kw	220V/50Hz	50	3-5 Portions		620*630*1950	✓	✓	✓
Bon Viant Max			10000kw	380V/50Hz	50	10-30 Portions		860*1000*1600	✓	✓	-

Griddle Plate

- 1.Precision Grilling: Dual-zone chrome non-stick surface for perfect browning.
- 2.Premium Build: Brushed stainless steel; durable and easy to clean.
- 3.German Core: Features Infineon IGBT for stable, high-efficiency power.
- 4.Eco-Efficient: Isolated induction saves >60% energy vs. gas/oil.
- 5.PID Temp Control: Smart frequency conversion for precise heat management.
- 6.Fast Heating: Reaches 200°C in 3 mins with high-density coils.
- 7.Pro Plate: 25mm thick heavy-duty chrome griddle.

Standard Specifications:

Key Features: Chrome-plated non-stick grilling area; easy-clean surface; isolated induction heating.

User Interface: Microcomputer-controlled LCD screen.

Temp Control: Precise temperature management via smart PID algorithm.

Heating Method: High-efficiency induction heating.



Style	Power	Voltage	Size (mm)	Specs
Countertop Griddle	3.5KW*2	380v/50Hz	600x600x340	Nickel-Chrome Alloy
	5KW*2	380v/50Hz	600x600x340	
	3.5KW*2	380v/50Hz	840x680x340	
	5KW*2	380v/50Hz	840x680x340	
	8KW*2	380v/50Hz	840x680x340	
Floor-standing Griddle	3.5KW*2	380v/50Hz	840x680x800	
	5KW*2	380v/50Hz	840x680x800	
	8KW*2	380v/50Hz	840x680x800	

Step-Type Griddle

- 1.Precision Cooking: Infrared temp detection with glass safety cover & indicators.
- 2.Durable Build: Brushed stainless steel, built for heavy-duty commercial use.
- 3.Safety First: Auto-protection against electrical and thermal hazards.
- 4.Sealed Integrity: Oil, water, and dust-proof core for extended service life.
- 5.German Engineering: High-efficiency Infineon IGBT module.
- 6.Modular Fans: Quick-connector rear fans for rapid maintenance.
- 7.Smart Cooling: Temperature-adaptive fan speeds for longer lifespan.

Standard Specifications:

Features: Infrared precision sensing; Auto-temp adjust; Overheat protection; Smoke-proof design.



Style	Plate Size (mm)	Power	Voltage	Size (mm)	Surface
Flat Griddle (1 Head)	-	3.5kw	220v/50Hz	494*400*185	Standard Glass-Ceramic
	-	5kw	380v/50Hz	494*400*185	
	-	8kw	380v/50Hz	494*400*185	
Stepped Griddle	310*310	7kw	380v/50Hz	550*600*280+120	
Flat Griddle (1 Head)	310*310	10kw	380v/50Hz	275*600*280+120	
Stepped Griddle	310*310	16kw	380v/50Hz	550*600*280+120	
	310*310	7kw	380v/50Hz	550*600*280+120	SCHOTT Glass-Ceramic
Flat Griddle (1 Head)	310*310	10kw	380v/50Hz	275*600*280+120	
Stepped Griddle	310*310	16kw	380v/50Hz	550*600*280+120	

Yogurt & Boba Tea Machine

1. Fully automated operation, completing brewing, milk adding, and ingredient mixing automatically.
2. Precise control of weight, time, and ingredient ratios for consistent taste.
3. Multi-function support for milk tea, fruit tea, lemon tea, yogurt, and more.
4. User-friendly touchscreen with QR code dispensing system.
5. Intelligent alerts for ingredient shortage or system faults.

Standard Specifications:

Features: Built-in cooling; precise dosing; easy maintenance; durable pump.

Interface: Microcomputer LCD screen.

Temp Control: Smart PID precision.



Style	Feature	No. of Hoppers	Capacity	Cooling	Temp	Power/Voltage	IoT Function	Size (mm)	N.W (kg)
3-Head Yogurt Dispense	Built-in Cooling / Precise Dosing	—	—	—	—	500W/220V/50 Hz	✓	540*550*770	
6-Head Yogurt Dispense		—	—	—	—	1KW/220V/50Hz		1000*760*1500	
8-Lane Milk Tea Station	6 Fruit Jam(Tea)+2 Fructose	6+2	2L/3L	Compressor Cooling	2-8℃	1050W/220V/50Hz		450*550*785	44.2
14-Lane Milk Tea Station	12 Fruit Jam(Tea)+2 Fructose	12+2	2L/3L					550*550*785	68
18-Lane Milk Tea Station	12 Fruit Jam(Tea)+2 Fructose+4 External Tea Barrel	12+2+4	2L/3L/4-6L					650*650*920	88

Automatic Boba Cooker

1. Anti-Scoring Stirring: Intelligent mechanical mixing for perfectly cooked, non-stick pearls.
2. Labor-Saving Automation: Hands-free cooking allows staff to focus on other high-value tasks.
3. Versatile 6-Stage System: One-touch programs for various toppings; versatile enough to replace multiple appliances.
4. Smart Commercial Hub: Bridging the gap between bubble tea automation and kitchen efficiency.



Style	Model	Interface	Power/Voltage	Max Load	Auto Water-In	Settings	Size (mm)	N.W (kg)
Auto Boba Cooker(Pro)	PZG-ZZJQ-01	HD Touchscreen	3.5KW/220V/50Hz	4kg	✓	Fully Customizable (Heat/Time)	400*600*550	28.5
Boba Cooker(Basic)	PZG-ZZJF-03	Touchscreen	3.5KW/220V/50Hz	3kg	-	6-Stage Preset Programs	425*388*418	10.5

Tea Maker

1. Temp Precision: Precise 80°C brewing; dual-loop outlet pre-check.
2. Dosing Accuracy: High-precision flow meter ($\leq \pm 2$ error).
3. Smart Maintenance: Auto-descaling & optional auto-drain system.
4. Integrated Stirring: Auto-agitation for consistent tea bases.
5. IoT & SaaS: Cloud-based recipe management via color touchscreen.
6. Pro Safety: Auto-leakage protection & dry-boil alerts.



Interface	Power/Voltage	Boiler Capacity	Tea Tank	IoT	Dispensing speed	Size (mm)	N.w (kg)
HD Touchscreen	3KW/220V/50Hz	5L	3L	✓	200ml/s	260*780*600	26.6

High-Efficiency Water Dispenser

1. Fast Output: Over 5L of water per minute. No more waiting during busy hours.
2. Save Energy: Smart eco-mode stops repeated heating to save electricity.
3. Small & Nice: Slim, modern look with a nice faucet. Saves a lot of counter space.
4. Fresh Water: Heats water layer by layer. Gives you healthy, hot water fast.
5. Safe Protection: Auto shuts off if water is low or too hot. Shows error codes clearly.
6. Auto Timer: Set your own daily on/off times to stop wasting power.
7. Easy to Clean: Simple parts make it very easy to clean and fix.

Power / Voltage	Rated Pressure	Size(mm)	N.W.	Tank Capacity	Hourly Output
3KW/220V	0.2Mpa 0.6Mpa	370*610*185	13.5KG	15L	35L/H



Smart Water Boiler

1. Smart Dispense: Set your own water amount and temp (hot or warm). Holds 5 cup sizes to speed up work.
2. Temp Control: Easy to set from 45°C to 95°C. Gets hot or cold water with just one button.
3. Step Heating: Heats water layer by layer. Gives you fresh, constant, and healthy hot water.
4. Big Flow: Outputs up to 7.2L at once, 35L per hour. Super fast heating for busy times.
5. Modern Look: Simple, clean, and high-tech design. Fits any shop or kitchen style.
6. Touch Screen: 3.5-inch color touch screen. Very easy to see and use. Looks premium.
7. Flexible Height: Adjusts to fit different cup sizes. Stops heat loss when pouring.
8. Smart Lights: Auto alerts for low water or overheating. Lights change color to show status.

Power / Voltage	Waterproof	Size(mm)	N.W.	Max Single Output	Hourly Output
2KW/220V	1PX1	415*185*565	11KG	7.2L	35L/H



Smart Tea Brewer

Smart Temp: 65°C to 97°C with 7 levels for different teas. 6 modes to set time, temp, and water amount.

Auto Timer & Safety: Auto on/off saves power. Alarms for water leaks, low water, or high temp.
Recipe Lock: Password protection stops wrong settings. Keeps the tea taste the same in all chain stores.

Beep Alert: Timer and sound alerts tell you when the tea is ready to speed up your work.

Easy Cool Down: One-button cool down works automatically. Simple system is very easy for staff to learn.

Premium Build: Brushed metal body looks simple and nice. Accurate water flow keeps recipes stable.

功率/电压	额定水压	机型尺寸 (mm)	进水温度	环境温度	海拔高度
3KW/220V	0.2Mpa 0.6Mpa	605.5*505*666. 7	0°C-40°C	10%-60%	800米以下



Commercial IH Rice Cooker

1. Fully intelligent IH induction heating technology with even heating. Supports rice cooking, porridge, soup, and more.
2. Stainless steel outer shell with brushed finish, heat-resistant and durable. Removable inner lid prevents condensation buildup and improves cooking pressure.
3. Powerful IH induction heating enables fast boiling through magnetic heating of the inner pot.
4. Concave heating coil combined with spherical inner pot for better heat coverage and lower heat loss.
5. Intelligent heating stages allow rice to absorb water evenly, producing fluffy and elastic rice.
6. 18L non-stick inner pot with handles, thick and durable, easy to lift.

Power / Voltage	Heating Method	Size	Rice Capacity
3KW/220V	Induction Heating	560*475*500	18L



Ultra-Thin Induction Cooker

1. Intelligent standardized cooking with LCD display. Supports boiling, frying, deep-frying, and stir-frying with timer and temperature control.
2. Full stainless steel structure with brushed panel, durable and easy to clean.
3. Uses advanced German Infineon IGBT module, high energy efficiency.
4. Automatic safety protection system.
5. Half-bridge design allows continuous low-power heating.
6. Fast heating and precise temperature control, easy operation.
7. Works with abnormal cookware without damaging the unit.

Power / Voltage	Heating Method	Size (mm)	Glass Panel Size
3.5KW/220V	Induction Heating	320*410*115	273*273



Rotary Concave Furnace

1. Intelligent standardized design with multi-function cooking: frying, boiling, stir-frying, and deep-frying. Half-bridge technology enables continuous low-power heating.
2. Full stainless steel construction, brushed panel, durable and easy to clean.
3. Equipped with German Infineon IGBT module, stable and energy-efficient.
4. Fully sealed core prevents oil, water, and dust intrusion.
5. Simulated open-flame performance, supports continuous heating during wok tossing for better flavor.
6. Automatic safety protection system.
7. Compatible with abnormal cookware without causing faults.

Power / Voltage	Heating Method	Size	Wok Diameter
3.5KW/220V	Induction Heating	400*495*195	Φ400



THANKS

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