The Specialist for Chinese Catering Equipments!!!

FLAME-MATE

Flame-Mate

The Specialist for Chinese Catering Equipments!!!

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YPT

ansi z83.11 certified
north america export model

Dimsum Steamer

Chinese Cooking Range

Stock Pot Stove

Duck/Pig Roaster

Electric Oven
Environmental Cooking Range Series

Stir-frying describes two fast Chinese cooking techniques “Chao” and “Bao”. How to evaluate the stir-frying technique? It is usually evaluated by “Wok Hei” produced in food, which is a term referring to the flavour, tastes, and “essence” imparted by a hot wok on food. “Wok Hei” can only be imparted if the food cooked in a wok over a powerful flame while being stirred and tossed quickly. The two important elements of “Wok Hei” are heat control and timing, with high flame and hot wok, food can be cooked in a short period of time and it can lock up the moisture inside the food, therefore, the food can still remain juicy and tasty.

In order to producing a powerful flame, a powerful cooking range is required. Nozzle mixing is the most common technique used in Chinese kitchen. Although it can produce powerful heat, there is an obvious drawback - a very high noise level and generates lots of heat loss.

FLAME-MATE is applying an unique pre-mix burner technology and new innovative flame failure device; which creates a brand NEW Series of Environmental Cooking Range. With the new features apply, FLAME-MATE Environmental Cooking Range Series are silent in operation, more energy saving and safer to operate. These benefits can solve all the drawbacks created by the traditional cooking range and bring the Chinese cooking into a new era!

Environmental Cooking Range Series

FLAME-MATE

Environmental Cooking Range Series

Superior Energy-Saving Impact

Environmental Concept

Environmental-friendly and low carbon emission have become the new standards of design and industrial equipments. And we mention it as below:

- Superior energy saving impact
- Excellent water saving design
- Silent in operation
- Advanced flame failure device

FLAME-MATE Environmental Concept

Environmental Cooking Range integrates the latest patented Pre-mix Burner technology, which can significantly reduce CO emission as well as improve the thermal efficiency. The secret lies between the gas and the air premixed in the best combustion ratio under a stable pressure. Our pre-mix burner produces a concentrated and powerful blue flame which shortens the cooking time and saves gas consumption up to 28% compared with the traditional mixing burner.

Comparison between ECR Series and Traditional Model

<table>
<thead>
<tr>
<th></th>
<th>Environmental Burner</th>
<th>Pre-Mix Burner</th>
<th>Benefits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Time required</td>
<td>49sec</td>
<td>55sec</td>
<td>Stronger flame</td>
</tr>
<tr>
<td>Operational Noise</td>
<td>&lt;73DB(A)</td>
<td>94DB(A)</td>
<td>26DB(A) loss operational noise</td>
</tr>
<tr>
<td>Burner Rating</td>
<td>425W</td>
<td>615W</td>
<td>Save 26% gas consumption</td>
</tr>
<tr>
<td>Thermal Efficiency</td>
<td>35.1%</td>
<td>18.7%</td>
<td>Increase 11.4% for efficiency</td>
</tr>
<tr>
<td>CO Emission</td>
<td>&lt;0.01%</td>
<td>&lt;0.1%</td>
<td>10 times less for CO emissions</td>
</tr>
</tbody>
</table>

* Listed according to GBAC standard: C10171-2003

FLAME-MATE patented pre-mix burner produces concentrated and powerful blue flame which improves thermal efficiency and reduce operational noise.

Excellent Cost Saving of Environmental Burner

Comparing with traditional mixing burner, FLAME-MATE Environmental Burner save up to 26% of gas, which creates significant economical and visible results.

US$2876

* US$1 /m3 (6% tax, Internet, Oct. 2014)
0.75m3/day – 30m3/year

Economy

Energy Saving

Traditional Model

Environmental Series

Gas Consumption

Environmental Burner

Annual Gas Saving

Annual Money Saving

Economic Value

Environmental Series

Energy Saving

28%
**How does silent operation bring you benefits?**

FLAME-MATE Environmental Cooking Range Series generates less than 65dBA noise level, and the noise is reduced dramatically when compared with traditional one. This allows chefs to perform in front of customers without affecting the dining atmosphere.

**Customer's Benefits**
- Peaceful and elegant dining atmosphere in open kitchen environment
- Enjoyment from live cooking demonstration

**Chef's Benefits**
- Protect chef's health and hearing from noise source
- Prevent accidents from noise distraction

**Restaurant's Benefits**
- Gaining reputation from customers' recognitions
- Increase customer satisfaction
- Customer revisit to generate higher income

**Triple Win Scenario**
Live cooking creates value for customers, chefs and restaurant from different aspects.

**Advanced Flame Failure Device - < 5s Gas Cutoff Technology**

FLAME-MATE Environmental Cooking Range Series adapts the new electromagnetic valve flame failure device by using the flame rectification (FR) system to tackle with this defect. The system transfers electronic signal instead of sensing the temperature from the thermocouple. (Dia. 1) FR system and gas supply will be terminated within a few seconds when pilot is eliminated.

The new flame failure device is operated by a CIRCUIT with the following principle:

**NO Pilot = NO Gas Supply**
Electro-Magnetic Valve (Dia.1), which allows supplying gas to main burner if and only if pilot is on.

**Working Principle of Electromagnetic Valve:**

**Environmental Cooking Range**
**Chop Suey Style**

**Highlighted Features**
- 12.5" slanted cast iron ring for 14" - 16" iron wok
- Suitable for compact kitchens
- Exhaust on cast iron ring

**Installation Requirement**

<table>
<thead>
<tr>
<th>All Models</th>
<th>Natural</th>
<th>Propane</th>
</tr>
</thead>
<tbody>
<tr>
<td>Manifold</td>
<td>3.0 HC</td>
<td>3.0 HC</td>
</tr>
<tr>
<td>Type A</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Type B</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Clearance - Each Side</td>
<td>7.0&quot;(180mm)</td>
<td>7.0&quot;(180mm)</td>
</tr>
<tr>
<td>Burner</td>
<td>&quot;Type A = Combustion Air &quot;</td>
<td>&quot;Type B = Non-Combustion Air</td>
</tr>
</tbody>
</table>

**Specifications**

<table>
<thead>
<tr>
<th>Model Type</th>
<th>ESR-1-B</th>
<th>ESR-2-B</th>
</tr>
</thead>
<tbody>
<tr>
<td>Type</td>
<td>Single Head Chop Suey Range</td>
<td>Double Head Chop Suey Range</td>
</tr>
<tr>
<td>Dimension</td>
<td>Width x Depth x Height</td>
<td>Width x Depth x Height</td>
</tr>
<tr>
<td>Length</td>
<td>300 W x 457 D x 537 H</td>
<td>300 W x 457 D x 537 H</td>
</tr>
<tr>
<td>Fuel</td>
<td>LPG</td>
<td>Propane</td>
</tr>
<tr>
<td>N.Gas</td>
<td>LPG</td>
<td>Propane</td>
</tr>
<tr>
<td>N.Gas</td>
<td>LPG</td>
<td>Propane</td>
</tr>
<tr>
<td>Water Inlet Drainage</td>
<td>DN15</td>
<td>DN15/ DN40</td>
</tr>
<tr>
<td>Burner Rating (W)</td>
<td>110,320</td>
<td>110,320 x 2</td>
</tr>
<tr>
<td>Diameter</td>
<td>110/160/180mm</td>
<td>110/160/180mm</td>
</tr>
<tr>
<td>No. of Burner</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Net Weight</td>
<td>127 Lbs</td>
<td>230 Lbs</td>
</tr>
</tbody>
</table>

*All specifications are subject to change without prior notice*
Common Features for Environmental Cooking Range

Low noise level and energy-saving are the main features of FLAME-MATE Environmental Cooking Range. The new technology successfully solves the problem of loud noise in operation, which improves the cooking environment for chefs. In order to better improve the cooking range, more features are innovated as follows:

1. Innovative pre-mix burner to reduce combustion noise and enhance efficiency
2. Heat recovery system - Rear pot heated up by exhaust fume
3. One piece mold fire brick for durable usage
4. Extruded seamless table top - For durability and hygiene
5. One press design for flame failure device, blower and ignition
6. Swivel faucet for operation convenience
7. Removable perforated drainage for hygiene
8. Slanted table top & chamber ring for ergonomic concerns
9. Ingredient pan

Other Features
Other features have been applied to the cooking range series as follows:

Environmental Features
- Save 28% of gas consumption
- Insulated design for water saving
- Operational noise level below 70dB(A)
- Low CO emission (< 0.01%)

Safety Features
- Individual air blower
- Electromagnetic valve flame failure device (i.e., gas cutoff < 5s)

Accessories and Options
- 3” wok stand for wok holding
- Basket holder for strainers
- Cold water pan
- Gas regulator
- Water regulator
Environmental Cooking Range
Standard Style (ECR-B Series) / Compact Style (ECR-C Series) / Open Kitchen Style (ECR-D Series)

Model Guide

1. Main Burner
   Propane/Natural Gas
   17,000 BTU/hr
2. Rear Burner
   Propane = 16,000 BTU/hr
   Natural Gas = 16,200 BTU/hr
3. 18" Soup Pot
   Propane (Natural Gas)
   54,000 BTU/hr
   Pan dia: 10(3" x 2")
4. Rear Pot
   For water storage
5. "B" = Standard Style
   48" depth (1250mm) for traditional models
6. "C" = Compact Style
   41" depth (1050mm) to save space in the kitchen
7. "D" = Open Kitchen Style
   41" depth (1250mm) with 100mm backspash and deck mounted faucet

Specifications

Model | Dimension (mm) | WaDali | BTU/hr Propane Gas | BTU/hr Natural Gas | Gas Outlet | Cast Iron Ring
--- | --- | --- | --- | --- | --- | ---
ECR-1001 BS | 1200 x 1250 x (H10 x 440) | 170,000 | 170,000 | 0 | 0 | 1 | Ø13.5"
ECR-1001 CS | 1200 x 1200 x (H10 x 440) | 170,000 | 170,000 | 0 | 0 | 1 | Ø13.5"
ECR-1001 DS | 1200 x 1200 x (H10 x 100) | 340,000 | 340,000 | 2 | 0 | 2 | Ø13.5"

ECR-2002 BS | 2200 x 1250 x (H10 x 440) | 340,000 | 340,000 | 2 | 0 | 2 | Ø13.5"
ECR-2002 CS | 2200 x 1200 x (H10 x 440) | 340,000 | 340,000 | 2 | 0 | 2 | Ø13.5"
ECR-2002 DS | 2200 x 1200 x (H10 x 100) | 340,000 | 340,000 | 2 | 0 | 2 | Ø13.5"

ECR-2011 BS | 1400 x 1250 x (H10 x 440) | 164,000 | 164,000 | 1 | 0 | 1 | Ø13.5"
ECR-2011 CS | 1400 x 1200 x (H10 x 440) | 356,000 | 356,000 | 2 | 0 | 2 | Ø13.5"
ECR-2011 DS | 1400 x 1200 x (H10 x 100) | 356,000 | 356,000 | 2 | 0 | 2 | Ø13.5"

ECR-2022 BS | 2200 x 1250 x (H10 x 440) | 376,400 | 376,400 | 2 | 0 | 2 | Ø13.5"
ECR-2022 CS | 2200 x 1250 x (H10 x 440) | 376,400 | 376,400 | 2 | 0 | 2 | Ø13.5"
ECR-2022 DS | 2200 x 1200 x (H10 x 100) | 376,400 | 376,400 | 2 | 0 | 2 | Ø13.5"

Digital Combustion Controller
<5s gas cut off technology for safety (P. 3)
Patented Environmental Burner
Pre-mix burner for saving gas consumption up to 28% (P. 3)

Highlighted Features
1. Guangdong Style wok ring for a-la-carte carte menu
2. Adjustable bullet feet
3. Deck-mounted faucet with water valve control

Accessories & Options
- 3" wok stand
- Cold water pan
- 5" heavy duty castors
- Basket holder

Installation Requirement

<table>
<thead>
<tr>
<th>Model</th>
<th>Main Burner Only</th>
<th>Main &amp; Rear Burner</th>
<th>Main &amp; Rear Burner &amp; Soup Pot</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pressure-Min. Supply</td>
<td>N.Gas</td>
<td>Propane</td>
<td>N.Gas</td>
</tr>
<tr>
<td>Manifold</td>
<td>3.5&quot;HGC</td>
<td>3&quot;HGC</td>
<td>3.5&quot;HGC</td>
</tr>
<tr>
<td>Clearance - Side</td>
<td>8&quot; (100mm) for combustion &amp; Conn. Flue, 6&quot; (150mm) for Non-combustion Side</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rear</td>
<td>12&quot; (300mm) for combustion &amp; Conn. Flue, 8&quot; (200mm) for Non-combustion Rear</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gas Pipe</td>
<td>DIH</td>
<td>DIH</td>
<td>DIH</td>
</tr>
<tr>
<td>Water Inlet/Drainage</td>
<td>DN15</td>
<td>DN15</td>
<td>DN15</td>
</tr>
</tbody>
</table>

*4" burner version is available upon request
### Specifications (Cont’d)

<table>
<thead>
<tr>
<th>Model*</th>
<th>Dimension (mm)</th>
<th>BTU/hr</th>
<th>BTU/hr</th>
<th>Gas Type</th>
<th>Unit</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECR-1103B6</td>
<td>1420 x 1250 x (H) + 440</td>
<td>240,000</td>
<td>264,000</td>
<td>1</td>
<td>1</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-1103C6</td>
<td>1400 x 1250 x (H) + 440</td>
<td>240,000</td>
<td>264,000</td>
<td>1</td>
<td>0</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-1103D6</td>
<td>1400 x 1250 x (H) + 100</td>
<td>240,000</td>
<td>264,000</td>
<td>0</td>
<td>0</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-1203B6</td>
<td>2200 x 1250 x (H) + 440</td>
<td>384,000</td>
<td>438,000</td>
<td>2</td>
<td>1</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-1203C6</td>
<td>2200 x 1250 x (H) + 440</td>
<td>384,000</td>
<td>438,000</td>
<td>2</td>
<td>0</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-1203D6</td>
<td>2200 x 1250 x (H) + 100</td>
<td>384,000</td>
<td>438,000</td>
<td>0</td>
<td>0</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-1101B5</td>
<td>1600 x 1250 x (H) + 440</td>
<td>240,000</td>
<td>264,000</td>
<td>1</td>
<td>1</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-1101C5</td>
<td>1600 x 1250 x (H) + 440</td>
<td>240,000</td>
<td>264,000</td>
<td>1</td>
<td>0</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-1101D5</td>
<td>1600 x 1250 x (H) + 100</td>
<td>240,000</td>
<td>264,000</td>
<td>0</td>
<td>1</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-1202B6</td>
<td>2200 x 1250 x (H) + 440</td>
<td>384,000</td>
<td>438,000</td>
<td>2</td>
<td>1</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-1202C6</td>
<td>2500 x 1250 x (H) + 440</td>
<td>384,000</td>
<td>438,000</td>
<td>2</td>
<td>0</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-1202D6</td>
<td>2500 x 1250 x (H) + 100</td>
<td>384,000</td>
<td>438,000</td>
<td>0</td>
<td>2</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-1111B5</td>
<td>1600 x 1250 x (H) + 440</td>
<td>264,000</td>
<td>296,000</td>
<td>1</td>
<td>1</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-1111C5</td>
<td>2000 x 1250 x (H) + 440</td>
<td>264,000</td>
<td>296,000</td>
<td>1</td>
<td>1</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-1111D5</td>
<td>2000 x 1250 x (H) + 100</td>
<td>264,000</td>
<td>296,000</td>
<td>1</td>
<td>0</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-2122B6</td>
<td>3500 x 1250 x (H) + 440</td>
<td>430,000</td>
<td>484,000</td>
<td>2</td>
<td>1</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-2122C6</td>
<td>3500 x 1250 x (H) + 440</td>
<td>430,000</td>
<td>484,000</td>
<td>2</td>
<td>2</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-2122D6</td>
<td>3500 x 1250 x (H) + 100</td>
<td>430,000</td>
<td>484,000</td>
<td>0</td>
<td>2</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-2140B6</td>
<td>2200 x 1250 x (H) + 440</td>
<td>462,000</td>
<td>520,000</td>
<td>2</td>
<td>1</td>
<td>O13&quot;</td>
</tr>
<tr>
<td>ECR-2140C6</td>
<td>2500 x 1250 x (H) + 440</td>
<td>462,000</td>
<td>520,000</td>
<td>2</td>
<td>4</td>
<td>O13&quot;</td>
</tr>
</tbody>
</table>

* 4" burner version is available upon request
** All specifications are subject to change without prior notice

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**Environmental Steamer Series**

Steaming is applying the concept of “keeping the originality and the fresh taste of food” as well as a “healthy diet”. Although steaming is a common cooking method, it is not easy to master. The secret lies on two important elements – heat control and knowledge of food nature. Accurate monitoring of temperature and steady support of steam is the key. With the miraculous interaction of these elements, food can be cooked in a short period of time while maintaining its apparent characteristic; therefore, the food is still juicy, smooth in food nature with its unique favours.

In the situation of commercial catering equipment, a comfortable working environment for the chefs, increasing the efficiency of cooking and reducing the operational cost are all important considerations. The concept of Environmental Series is designed to tackle the issue above.

FLAME-MATE Environmental Steamer Series applies the patented Flue-Tube Independent jet burner design, which enhance the steaming function by increasing 24.7% thermal efficiency and saving the operational cost. With the new burner design, noise level is less than 65dB(A), which provides the best working environment for chefs.
**FLAME-MATE Environmental Concepts**

- Superior energy saving impact
- Silent in operation
- Low carbon emission

Environmental Steamer Series integrates the patented design of Insulated Flue Tube Heat Exchanger to improve the thermal efficiency and eliminate heat loss. 3 levels of power settings can be adjusted by 2 gas valves. Steam on/off control valves are also included for diverting steam flow to the assigned steamer compartment. Chefs can easily control the power levels and the steam flow according to the loading capacity without the waste of energy.

**Comparison between Environmental Steamer and Traditional Model**

<table>
<thead>
<tr>
<th></th>
<th>Environmental Steamer</th>
<th>Traditional Model</th>
<th>Benefits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Burner Rating</td>
<td>415kW</td>
<td>540kW</td>
<td>25% less gas consumption</td>
</tr>
<tr>
<td>Operational Noise Level</td>
<td>&lt;65dBA(AC)</td>
<td>95dBA(AC)</td>
<td>25% less operational noise</td>
</tr>
<tr>
<td>Steam Volume</td>
<td>50kg</td>
<td>85kg</td>
<td>More steam volume</td>
</tr>
<tr>
<td>Thermal Efficiency</td>
<td>84.7%</td>
<td>92%</td>
<td>Increase 24.7% in efficiency</td>
</tr>
<tr>
<td>CO Emissions</td>
<td>&lt;0.03%</td>
<td>&lt;0.1%</td>
<td>75 times less for CO emission</td>
</tr>
</tbody>
</table>

*Tested according to CDAC standard: CSTM7-0033

**Triple Win Scenario**

Live cooking courses value for customers, chefs and restaurant from different aspects.

- **Customer’s Benefits**
  - Peaceful and elegant dinning atmosphere
  - Enjoyment from live cooking demonstrations

- **Chef’s Benefits**
  - Protect chefs’ hearing to achieve occupational health and safety
  - Prevent accidents from noise distraction

- **Restaurant’s Benefits**
  - Gaining reputation from customers’ recognitions
  - Increase customer satisfaction
  - Customer will revisit and generate more revenue

**Silent in Operation**

FLAME-MATE Environmental Steamer Series generates less than 65dBA noise level, and the noise is reduced dramatically when compared with traditional steamer. This allows chefs to serve the freshest dimsum in front of customers without affecting the dining atmosphere. It provides the best visual stimulations for your restaurants!
**Common Features for Environmental Steamer**

FLAME-MATE Environmental Steamer and Rice Roll Steamer are the most important steaming equipment in preparing Chinese Dim Sum. They integrate the patented Insulated Flue Tube Heat Exchanger and unique fire jet burners design to improve the thermal efficiency and eliminate heat loss. Blower is not required to achieve the quiet working environment. All the steamers are equipped with flame failure devices, overheat protection and water level detection devices to ensure the quality and safety of the equipment.

**Other Features**

Other Features have been applied to the Steamer Series as follows:

**Environmental Features**
- Save 25% of gas consumption
- Insulated design for efficiency
- Operational noise level below 65dBA
- Low CO emission (< 0.05%)

**Safety Features**
- Electronic ignition
- Water level detection, overheat protection and flame failure devices
- Reduce emission of CO and NOx during operation
- Pressure release

**Accessories and Options**
- For ECS Series
  - 7 Hole Plate with S/S tray stand
- Rice roll adaptor (Single / Double)
- Full Set Dim sum Tray (4 compartment)
- Gas regulator
- Water regulator
- Water conditioner included (see P. 18)
**Environmental Steamer**

**Rice Roll Steamer**

- **ERS-2N-N / ERS-2N-P**

<table>
<thead>
<tr>
<th>Highlighted Features</th>
</tr>
</thead>
<tbody>
<tr>
<td>Design for mass production of rice roll</td>
</tr>
<tr>
<td>Insulated cooktop</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Accessories &amp; Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>5” heavy duty casters</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Installation Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Built-in double rice roll pan</td>
</tr>
</tbody>
</table>

**Environmental Steamer**

**Dim Sum Steamer**

- **ECS-1N-N / ECS-1N-P**

<table>
<thead>
<tr>
<th>Highlighted Features</th>
</tr>
</thead>
<tbody>
<tr>
<td>Design for the mass production of dim sum and steamed food</td>
</tr>
<tr>
<td>Insulated tabletop</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Accessories &amp; Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Interchangeable accessories</td>
</tr>
<tr>
<td>- 7 hole plate</td>
</tr>
<tr>
<td>- Rice roll adaptor</td>
</tr>
<tr>
<td>- 3/5 full set steam tray</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Installation Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. On / Off steam pull valve (For ECS-2N and ERS-2N only)</td>
</tr>
</tbody>
</table>

**Specifications**

- **ERS-2N-N / ERS-2N-P**
  - **Model**: ERS-2N-N / ERS-2N-P
  - **Type**: Rice Roll Steamer
  - **Dimensions, inch**: 43.2 W x 40.2 D x 43.8 H
  - **Fuel**: LP Gas / Propane
  - **Water Inlet / Drainage**: DN15 / DN40
  - **Burner Rating (BTU/hr)**: 100,000
  - **Net Weight**: 170 / 125 lbs

- **ECS-1N-N / ECS-1N-P**
  - **Model**: ECS-1N-N / ECS-1N-P
  - **Type**: Single Head Steamer
  - **Dimensions, inch**: 39.4 W x 30.7 D x 39.3 H
  - **Fuel**: LP Gas / Propane
  - **Water Inlet / Drainage**: DN15 / DN40
  - **Burner Rating (BTU/hr)**: 100,000
  - **Net Weight**: 170 / 120 lbs

**Notes**

- All specifications are subject to change without prior notice.
FLAME-MATE Environmental Steamer Cabinet applies the same steam generating principle as FLAME-MATE Steamer. The difference is on the design of the upper body of the cabinet, which is suitable for steaming various kind of dishes. Each type of steam cabinet is specially designed to steam different types of food to provide the best outcome.

1. 2 steps rotary lock for a secure shot to ensure no leakage
2. 3 levels of power setting - Adjust according to needs
3. Ignition system protected by S/S splasher
4. Slanted top design to prevent dripping of condensation
5. Pull out shelving design with latch system
6. Plug-in door gasket for easy replacement
7. Drainage valve for preventing limescle formation
8. Accessible water tank for easy cleaning
9. Adjustable rail for shelving with latch system

Other Features

Environmental Features
- Save 25% of gas consumption
- Insulated design for efficiency
- Operational noise level below 65dB(A)
- Low CO emission (< 0.05%)

Safety Features
- Electronic ignition
- Water level detection, overheat protection and flame failure devices
- Reduce emission of CO and NOx during operation
- Pressure release

Accessories and Options
- GN 1/1 or GN 2/1 Pan
- 17" rice pan
- Water conditioner
- Water regulator
- Water softener
- Extra S/S shelving & railway
- Standard accessories for steamer series
Environmental Steam Cabinet
Single Door

**Highlighted Features**
- Bulk cooking / rice cooking model
- Chamber dimension: ESC-1N: 600 x 655 x 948mm
- Capacity: 8 layers of shelving
- Rotary door lock for secure shut

**Accessories & Options**
- Extra railways & S/S shelves
- 17" rice pan
- 5" heavy duty castors

**Installation Requirement**
- Please refer to P. 18 for more information

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Environmental Steam Cabinet
Double Docks / Triple Docks

**Highlighted Features**
- 2 chambers for versatile cooking
- Chamber dimension: ESC-2N: 655 x 600 x 400mm x 2 nos
  - ESC-3N: 655 x 600 x 220mm x 2 nos
  - 655 x 600 x 400mm x 1 nos
- Capacity: 4 layers of shelving
- Equipped with steam On/Off valve for energy saving

**Accessories & Options**
- Extra railways & S/S shelves
- 17" rice pan (ESC-2N)
- 5" heavy duty castors

**Installation Requirement**
- Please refer to P. 18 for more information

---

**Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>ESC-1N-N</th>
<th>ESC-1N-P</th>
</tr>
</thead>
<tbody>
<tr>
<td>Type</td>
<td>Single door</td>
<td>Single door</td>
</tr>
<tr>
<td>Dimension - inch</td>
<td>35.5 x 30 x 32.3</td>
<td>35.5 x 30 x 32.3</td>
</tr>
<tr>
<td>Fuel</td>
<td>N. Gas (DN80)</td>
<td>N. Gas (DN80)</td>
</tr>
<tr>
<td>Water inlet / drainage</td>
<td>DN15 / DN40</td>
<td>DN15 / DN40</td>
</tr>
<tr>
<td>Bypass rating (kW)</td>
<td>150,000</td>
<td>150,000</td>
</tr>
<tr>
<td>Capacity</td>
<td>4 pairs of rail rack with layer shelving</td>
<td>4 pairs of rail rack with layer shelving</td>
</tr>
<tr>
<td>Net Weight</td>
<td>200</td>
<td>270</td>
</tr>
<tr>
<td>Gross Weight (kg)</td>
<td>2001</td>
<td>2720</td>
</tr>
</tbody>
</table>

*All specifications are subject to change without prior notice.*
Soup is an important element in Chinese cuisines. It is an appetizing entree as well as a supplement for noodles. In order to attain the best aroma & quality, it requires 3-5 hours to simmer and infuse the flavor from the ingredients. With good quality of soup, chef can create numerous kinds of excellent dishes.

**FLAME-MATE Stock Pot Stove** is constructed with AISI 304 stainless steel and excellent finishing. Each burner is equipped with an individual pilot and a gas control valve. In addition, there are two different burners choices for versatile and powerful cooking and boiling.

### Model Guide

1. No. of burner
   - 1 = Single Head
   - 2 = Double Head
2. Type of burner
   - S = Single Ring Burner, 0.0000484 BTU
   - T = Twin Ring Burner, 0.0000800 BTU
   - S = Safety Valve Version
3. Style
   - H = Two burners in horizontal arrangement
   - V = Two burners in vertical arrangement

### Installation Requirement

<table>
<thead>
<tr>
<th>Model</th>
<th>Pressure</th>
<th>Min. Supply</th>
<th>Manifold</th>
<th>Clear Zone</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPS-15</td>
<td>Natural Gas</td>
<td>7&quot; H2</td>
<td>11&quot; H2</td>
<td>6&quot; H2</td>
</tr>
<tr>
<td>SPS-15-14</td>
<td>Natural Gas</td>
<td>8&quot; H2</td>
<td>12&quot; H2</td>
<td>6&quot; H2</td>
</tr>
<tr>
<td>SPS-25</td>
<td>Natural Gas</td>
<td>10&quot; H2</td>
<td>16&quot; H2</td>
<td>8&quot; H2</td>
</tr>
<tr>
<td>SPS-25-14</td>
<td>Natural Gas</td>
<td>14&quot; H2</td>
<td>20&quot; H2</td>
<td>10&quot; H2</td>
</tr>
<tr>
<td>SPS-25</td>
<td>Natural Gas</td>
<td>14&quot; H2</td>
<td>20&quot; H2</td>
<td>10&quot; H2</td>
</tr>
<tr>
<td>SPS-25-14</td>
<td>Natural Gas</td>
<td>14&quot; H2</td>
<td>20&quot; H2</td>
<td>10&quot; H2</td>
</tr>
<tr>
<td>SPS-25-14</td>
<td>Natural Gas</td>
<td>14&quot; H2</td>
<td>20&quot; H2</td>
<td>10&quot; H2</td>
</tr>
</tbody>
</table>

### Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Type</th>
<th>Dimensions (mm)</th>
<th>Fuel</th>
<th>Nominal Power (kW)</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPS-15</td>
<td>Single Head, 6&quot; Burner</td>
<td>350 x 350 x 450</td>
<td>Natural Gas</td>
<td>12</td>
<td>40</td>
</tr>
<tr>
<td>SPS-15-14</td>
<td>Single Head, 14&quot; Burner</td>
<td>350 x 350 x 450</td>
<td>Natural Gas</td>
<td>12</td>
<td>40</td>
</tr>
<tr>
<td>SPS-25</td>
<td>Twin Head, 6&quot; Burner</td>
<td>400 x 400 x 500</td>
<td>Natural Gas</td>
<td>15</td>
<td>45</td>
</tr>
<tr>
<td>SPS-25-14</td>
<td>Twin Head, 14&quot; Burner</td>
<td>400 x 400 x 500</td>
<td>Natural Gas</td>
<td>15</td>
<td>45</td>
</tr>
<tr>
<td>SPS-25</td>
<td>Vertical, 6&quot; Burner</td>
<td>450 x 450 x 550</td>
<td>Natural Gas</td>
<td>15</td>
<td>45</td>
</tr>
<tr>
<td>SPS-25-14</td>
<td>Vertical, 14&quot; Burner</td>
<td>450 x 450 x 550</td>
<td>Natural Gas</td>
<td>15</td>
<td>45</td>
</tr>
</tbody>
</table>

**Note:** All specifications are subject to change without prior notice.
Chinese Barbeques - Duck and Pig

Chinese Barbeque or Roasting is one of the unique cooking methods in Chinese cuisine. In order to have a special taste and flavour, chefs will use special herbs and seasonings to preserve the food. Pigs, ducks, chickens and geese are the most famous dishes for barbeques cooking.

FLAME MATE Duck Roaster is one of the essential equipments in Chinese Roasting. The round-shaped exterior with lava rock diffuser helps to transfer heat evenly. The duck roaster can barbeque the duck to perfection. Different models are available for different production volumes.

FLAME MATE Pig Roaster is another important equipment in Chinese Roasting. There are bricks pieces on the top of burner for radiating heat in every corner. A perfectly roasted pig with crispy skin can be done by chefs easily.
Inseparable Partner for Pastry

Leege Electric Oven target to provide simple and precise working environment for chefs and hence all the settings can be easily adjusted by one easy turn knob. Moreover, the stackable design of the Leego ovens are convenient for limited spacing. Various accessories are available for different baking purposes.

**Common Features**

- **Double Insulated Glass Door**
  With proper insulation, chefs can monitor the whole baking process timely.

- **Weighting Door Hinge**
  With a special weighting design at the back, door hinge sets are more durable and easier to open.

- **Precise Analog Control Interface**
  Individual knob for 3 levels of power control for upper / lower heating control. Turn the temperature setting knobs in the middle for a desired temperature and determine the power setting. It allows chefs to bake different types of fantastic bread & tarts.

**Highlighted Features**

1. **Even distributed heating elements for balance temperature inside**
2. **Heat release valve (Cake oven Only)**
3. **Iron base chamber for cake pan. Optional stone sole is available**

**Optional Accessories**

- **Oven Stand**
  Various stand models for different deck combinations, maximum space utility of the kitchen.

- **Steam Generator**
  Increases the humidity level during the baking process, which can make crispy base. Suitable for RN-100E only.

- **Stone Sole**
  Chefs can bake the dough directly on stone sole, Suitable for RN-100E and RN-200E.

**Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>RN-2111D</th>
<th>RN-2109E</th>
<th>RN-4109E</th>
</tr>
</thead>
<tbody>
<tr>
<td>Type</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Outer Dim - inch</td>
<td>37.8 x 30.5 x 20.2</td>
<td>32.2 x 30.5 x 18.3</td>
<td>32.2 x 30.5 x 19.3</td>
</tr>
<tr>
<td>Inner Dim - inch</td>
<td>35 x 27 x 18</td>
<td>30.2 x 25 x 16.5</td>
<td>30.2 x 25 x 16.5</td>
</tr>
<tr>
<td>Voltage</td>
<td>220V/50/60</td>
<td>220V/50/60</td>
<td>220V/50/60</td>
</tr>
<tr>
<td>Weighting (Kg)</td>
<td>7</td>
<td>8.2</td>
<td>10.9</td>
</tr>
</tbody>
</table>

*All specifications are subject to change without prior notice.*