Environmental Cooking Range Series
Chinese Cooking – Stir Fry

Chinese cuisine has over 5000 years in history. Nowadays, it becomes one of the most popular cuisine among the world. Different provinces among China have different styles of cooking. The most popular and well-known styles are Shanghaiese, Cantonese and Chiu Chow. Each Style has different characteristics; however, they do have common cooking method: stir frying, steaming, sautéing, deep-frying, boiling, stewing, simmering, grilling... etc.

Stir-frying describes two fast Chinese cooking techniques “Chao” and “Bao”. How to evaluate 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 only 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 high-flame, a powerful cooking range is required. Nozzle mixing is the most common technique used in Chinese kitchens. Although it can produce powerful heat, it has an obvious drawback - very LOUD noise and generates lots of heat loss.

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

**Superior Energy-Saving Impact**

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

**Comparison between ECR Series and Traditional Model**

<table>
<thead>
<tr>
<th>Environmental Burner</th>
<th>4” Mixing Burner</th>
<th>Benefits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Time required to boil 1L water</td>
<td>49sec</td>
<td>56sec</td>
</tr>
<tr>
<td>Operational Noise Level (Aeq, 5kHz)</td>
<td>&lt;70dB(A)</td>
<td>94dB(A)</td>
</tr>
<tr>
<td>Burner Rating</td>
<td>43kW</td>
<td>56kW</td>
</tr>
<tr>
<td>Thermal Efficiency*</td>
<td>35.1%</td>
<td>18.7%</td>
</tr>
<tr>
<td>CO Emission</td>
<td>&lt;0.01%</td>
<td>&lt;0.1%</td>
</tr>
</tbody>
</table>

*Tested according to CGAC standard: CJ/T187-2003

**Excellent Cost Saving of Environmental Burner**

Comparing with traditional mixing burner, FLAME-MATE Environmental Burner saves up to 28% of gas, which creates significant economical and visible return.

<table>
<thead>
<tr>
<th>Environmental Burner</th>
<th>4” Mixing Burner</th>
<th><strong>USD$ 2875</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Gas Consumption</td>
<td>1.50m³/h</td>
<td>2.15m³/h</td>
</tr>
<tr>
<td>Gas Saved for Environmental Burner</td>
<td>0.65m³/h</td>
<td>N/A</td>
</tr>
<tr>
<td>Annual Gas Saving*</td>
<td>1144.8m³/h</td>
<td>N/A</td>
</tr>
<tr>
<td>Annual Money Saving*</td>
<td>N/A</td>
<td>USD$ 2875</td>
</tr>
</tbody>
</table>

*LP Gas = USD$2.52/m³ (Shenzhen, China; Mar 08)

# 6hrs per day, 1 year = 360 days

FLAME-MATE Environmental Concept

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

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

FLAME-MATE patented pre-mix burner produces concentrated and powerful BLUE flame which improves thermal efficiency and reduce operational noise.
How does silent operation bring you benefits?

FLAME-MATE Environmental Steamer Series generates less than 65dB(A) noise level, and the noise is reduced dramatically compared with traditional steamer. This allow chefs to serve the freshest dimsum in front of customers without affecting the dining atmosphere.

Advanced Flame Failure Device - <5s Gas Cutoff Technology

FLAME-MATE Environmental Steamer 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 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:**

1.) Button pushed
2.) Spark ignition
3.) Pilot on
4.) Controller detected pilot is on
5.) Electromagnetic valve open
6.) Main burner ready

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 Benefits

- Gaining reputation from customers’ recognitions
- Increase customer satisfaction
- Customer revisit to generate higher income

FLAME-MATE Built-in Options for Wok Range

Fusion cooking becomes more popular around the world. Chinese cooking elements always infuse into different cuisines for new cooking inspirations. We are proud to present our BUILT-IN concept to combine the oriental cooking functions into western ranges. It is available in single unit or double unit; gas or induction version, which can merge into different cooking blocks.

Flexibility

Built-in concept gives you a flexibility on merging into different cooking block

Accessories

- Wok stand
- Cold water pan
- Basket holder

Design Options

- Tailor made solution according to design requirement (i.e. slot-in, built-in...etc)
- Available for induction version
- Available for Euro-comapct version (p.20)

Highlight Features

- One press ignition for precise control
- Patent Environmental burner with energy saving design
- Individual blower for powerful flame
- Operational noise level < 70dB(A)
- Low CO emission (< 0.01%)
- Gas cutoff within 3s when pilot is off

<table>
<thead>
<tr>
<th>Model</th>
<th>Custom made</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimension (mm)</td>
<td>Minimum/70cm-depth</td>
</tr>
<tr>
<td>Fuel</td>
<td>Available for gas and induction version</td>
</tr>
<tr>
<td>Water inlet</td>
<td>DN15</td>
</tr>
<tr>
<td>Drainage</td>
<td>25kW ~ 42kW per head, varies from dimension</td>
</tr>
</tbody>
</table>

Concept CAD

**25mm flange at four side for welding**
**Supporting structure is required**
Minimum 700mm depth
Tailor made solution according to design requirement (i.e. slot-in, built-in...etc)
Available for induction version
Available for Euro-comapct version (p.20)
Common Features Highlights

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

1. Innovation pre-mix burner to reduce combustion noise and enhance efficiency
2. Heat recovery system - Rear pot heat up by exhaust fume
3. One piece mold fire brick for durable usage (exclude for Shanghai style mode)
4. Extruded seamless table top - For longativity and hygiene (exclude for Shanghai style mode)
5. One press design for flame failure device, blower and ignition
6. Swing faucet for operation convenience
7. Removable perforated drainage for hygiene
8. Slanted table top & chamber ring for ergonomics
9. Ingredient pan

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
- Deck mount faucet and water valve control
- Custom sizing is available
Environmental Cooking Range
Guangdong Style

Highlight Features
- Guangdong Style (Model: ECR-1-GF(E) and ECR-2-GF(E))
  - 13.5” slanted cast iron ring for 18” – 24” iron wok
- Guangdong Compact Style (Model: ECR-1-NF(E) and ECR-2-NF(E))
  - 13” slanted cast iron ring for 18” – 22” iron wok
  - Compact depth design (i.e. 1050mm) for limited kitchen space
- Guangdong Banquet Style (Model: ECR-1-MF(E) and ECR-2-MF(E))
  - 16” slanted cast iron ring for 24” – 28” iron wok
  - Bulk cooking purpose

Accessories & Options
- 3” wok stand
- Cold water pan
- 11” basket holder
- Optional flat wok ring
- Export voltage

Environmental Cooking Range
Guangdong Style

Specification

<table>
<thead>
<tr>
<th>Model</th>
<th>ECR-1-GF(E)</th>
<th>ECR-2-GF(E)</th>
<th>ECR-1-NF(E)</th>
<th>ECR-2-NF(E)</th>
<th>ECR-1-MF(E)</th>
<th>ECR-2-MF(E)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimension (mm)</td>
<td>1200 W x 1200 D x (810+440)</td>
<td>2200 W x 1200 D x (810+440)</td>
<td>1200 W x 1500 D x (810+440)</td>
<td>2200 W x 1500 D x (810+440)</td>
<td>1200 W x 1500 D x (810+440)</td>
<td>2200 W x 1500 D x (810+440)</td>
</tr>
<tr>
<td>Fuel</td>
<td>L Gas / LP Gas = DN20</td>
<td>L Gas / LP Gas = DN20</td>
<td>L Gas / LP Gas = DN40</td>
<td>L Gas / LP Gas = DN40</td>
<td>L Gas / LP Gas = DN20</td>
<td>L Gas / LP Gas = DN40</td>
</tr>
<tr>
<td>Blower Rating (kW)</td>
<td>42</td>
<td>42 x 2 = 84</td>
<td>42</td>
<td>43 x 2 = 86</td>
<td>44 x 2 = 88</td>
<td></td>
</tr>
<tr>
<td>Water Inlet / Drainage</td>
<td>DN15 / DN40</td>
<td>DN15 / DN40</td>
<td>DN15 / DN40</td>
<td>DN15 / DN40</td>
<td>DN15 / DN40</td>
<td>DN15 / DN40</td>
</tr>
<tr>
<td>No of Rear Pot / No of Rear Burner</td>
<td>1 / 0</td>
<td>2 / 0</td>
<td>1 / 0</td>
<td>2 / 0</td>
<td>1 / 0</td>
<td>2 / 0</td>
</tr>
</tbody>
</table>

Net Weight / Gross Weight
- ECR-1-GF(E): 325 / 360
- ECR-1-NF(E): 305 / 345
- ECR-1-MF(E): 325 / 360
- ECR-2-GF(E): 615 / 680
- ECR-2-NF(E): 595 / 660
- ECR-2-MF(E): 615 / 680

Export voltage: 220V/50Hz/SPN ; 130W

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

CAD Drawing
Environmental Cooking Range
Shanghai Style

Highlight Features
- Shanghai Style (Model: ECR-1-SF(E) and ECR-2-SF(E))
  - 13” slanted cast iron ring for 16” – 20” wok

- Shanghai Compact Style (Model: ECR-1-RF(E) and ECR-2-RF(E))
  - 13” slanted cast iron ring for 16” – 20” wok
  - Compact depth design (i.e. 1050mm) for limited kitchen space

Accessories & Options
- Optional 12” flat cast iron for cooking Shanghaiese food
- 3” wok stand
- Cold water pan
- 11” basket holder
- Optional flat wok ring
- Export voltage

5” heavy duty castors
Front water valve control
Cantilever version is available
CE and CSA version are available

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>ECR-1-SF(E)</th>
<th>ECR-2-SF(E)</th>
<th>ECR-1-RF(E)</th>
<th>ECR-2-RF(E)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimension (mm)</td>
<td>1400 W x 1250 D x (850+440)</td>
<td>2400 W x 1250 D x (850+440)</td>
<td>1400 W x 1050 D x (850+440)</td>
<td>2400 W x 1050 D x (850+440)</td>
</tr>
<tr>
<td>Fuel</td>
<td>N. Gas / LP Gas = DN20</td>
<td>N. Gas / LP Gas = DN40</td>
<td>N. Gas / LP Gas = DN20</td>
<td>N. Gas / LP Gas = DN40</td>
</tr>
<tr>
<td>Water Inlet /</td>
<td>DN15 / DN40</td>
<td>DN15 / DN40</td>
<td>DN15 / DN40</td>
<td>DN15 / DN40</td>
</tr>
<tr>
<td>Drainage</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Burner Rating (kW)</td>
<td>42 x 5 = 47</td>
<td>42 x 5 = 47</td>
<td>42 x 5 = 47</td>
<td>42 x 5 = 47</td>
</tr>
<tr>
<td>Blower</td>
<td>220V/50Hz/SPN ; 130W</td>
<td>220V/50Hz/SPN ; 130W</td>
<td>220V/50Hz/SPN ; 130W</td>
<td>220V/50Hz/SPN ; 130W</td>
</tr>
<tr>
<td>No of Rear Pot</td>
<td>1 / 1</td>
<td>2 / 2</td>
<td>1 / 1</td>
<td>2 / 1</td>
</tr>
<tr>
<td>No of Rear Burner</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Net Weight/</td>
<td>340 / 380</td>
<td>645 / 710</td>
<td>325 / 360</td>
<td>620 / 670</td>
</tr>
<tr>
<td>Gross Weight</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*All specifications are subject to change without prior notice

CAD Drawing

Environmental Cooking Range
Shanghai Style
Environmental Cooking Range
Chiu Chow Style

**ESR-2-HF(E)**
- **3” wok stand**
- **Cold water pan**
- **11” basket holder**
- **Export voltage**

**Highlight Features**
- **13.5” slanted cast iron ring for 18” - 24” iron wok**
- **Rear pot for water storage**
- **Powerful 3 rings stock pot burner with individual power control valve**

**Accessories & Options**
- **3” wok stand**
- **Cold water pan**
- **11” basket holder**
- **Export voltage**

**Specification**

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimension (mm)</th>
<th>N. Gas</th>
<th>Town Gas</th>
<th>LP Gas</th>
<th>Water Inlet / Drainage</th>
<th>Burner Rating (kW)</th>
<th>No of Rear Pot</th>
<th>No. of Stock Pot</th>
<th>Net Weight</th>
<th>Gross Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>ESR-2-HF(E)</td>
<td>2500 W x 900 D x (810 + 440) mm H</td>
<td>DN20</td>
<td>DN25</td>
<td>DN30</td>
<td>DN15 / DN40</td>
<td>(42 x 2) + 14 = 98</td>
<td>2</td>
<td>1</td>
<td>650 / 720</td>
<td></td>
</tr>
</tbody>
</table>

*All specifications are subjected to changed without prior notice*

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Environmental Cooking Range
Chop Suey Style

**ESR-1-HF(E)**
- **12.5” slanted cast iron ring for 14” - 16” iron wok**
- **Suitable for compact kitchen**
- **Exhaust on cast iron ring**

**Highlight Features**
- **12.5” slanted cast iron ring for space saving purpose**
- **5” heavy duty casters**
- **Front water valve control**
- **Cantilever version is available**

**Accessories & Options**
- **3” wok stand**
- **Cold water pan (ESR-2 Only)**
- **5” basket holder**
- **Export voltage**

**Specification**

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimension (mm)</th>
<th>N. Gas</th>
<th>Town Gas</th>
<th>LP Gas</th>
<th>Water Inlet / Drainage</th>
<th>Burner Rating (kW)</th>
<th>No of Rear Pot</th>
<th>No. of Stock Pot</th>
<th>Net Weight</th>
<th>Gross Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>ESR-1-HF(E)</td>
<td>1500 W x 900 D x (810 + 440) mm H</td>
<td>DN20</td>
<td>DN25</td>
<td>DN30</td>
<td>DN15 / DN40</td>
<td>(42 x 2) + 14 = 98</td>
<td>2</td>
<td>1</td>
<td>127 / 172</td>
<td></td>
</tr>
</tbody>
</table>

*All specifications are subjected to changed without prior notice*
Environmental Cooking Range
Large Wok Range

Highlight Features

- Equipped with 32” wok for bulk cooking purpose
- Design for canteen, centralized kitchen, hospital...etc

Accessories & Options
- Cold water pan
- 11” basket holder
- 5” heavy duty castors

Specification

<table>
<thead>
<tr>
<th>Model</th>
<th>ECR-1-BF(E)</th>
<th>ECR-2-BF(E)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimension (mm)</td>
<td>1200 W x 1250 D x (810 + 440) mm H</td>
<td>2300 W x 1250 D x (810 + 440) mm H</td>
</tr>
<tr>
<td>Fuel</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N. Gas</td>
<td>DN10</td>
<td>DN10</td>
</tr>
<tr>
<td>Town Gas</td>
<td>DN15 / DN40</td>
<td>DN15 / DN40</td>
</tr>
<tr>
<td>LP Gas</td>
<td>DN40</td>
<td>DN40</td>
</tr>
<tr>
<td>Water Inlet / Drainage</td>
<td>DN15 / DN40</td>
<td>DN15 / DN40</td>
</tr>
<tr>
<td>Blower</td>
<td>48</td>
<td>48</td>
</tr>
<tr>
<td>Nm of Rear Burner</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Net Weight</td>
<td>380 / 440</td>
<td>680 / 760</td>
</tr>
<tr>
<td>Gross Weight</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Features Highlights

1. Deck mount faucet with water valve control
2. One press design for flame failure device, blower and ignition
3. Skirting panel with louver
4. Low back splash design for 360° view for customer

Open Kitchen Style

The concept of open kitchen has been widely adapted in restaurants and hotels. FLAME-MATE integrates the elements into it and creates a brand new cooking range. With the low noise features and elegant outlook, it enables chefs to present professional cooking technique in front of the customers.

Open Kitchen Style

It shares most of the common features with FLAME-MATE Environmental Cooking Ranges.

*All specifications are subjected to changed without prior notice"
Environmental Cooking Range
Open Kitchen Type - Guangdong Style

<table>
<thead>
<tr>
<th>ECR-1-LF(E)</th>
<th>ECR-2-LF(E)</th>
</tr>
</thead>
</table>

**Highlight Features**
- Open Kitchen Model with louver, low back splash and table mounted faucet
- Compact depth (i.e. 1050mm)
- 13” cast iron ring for 18” – 22” iron wok
- Rear pot for water storage

**Accessories & Options**
- 3" wok stand
- Cold water pan
- Export voltage

**Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimension (mm)</th>
<th>Fuel</th>
<th>Water Inlet / Drainage</th>
<th>Blower</th>
<th>No of Rear Pot / No of Rear Burner</th>
<th>Net Weight</th>
<th>Gross Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECR-1-LF(E)</td>
<td>1200 W x 1050 D x (810 + 100) mm H</td>
<td>LP Gas / N. Gas</td>
<td>DN15 / DN40</td>
<td>220V/50Hz/SPN ; 130W</td>
<td>1 / 0</td>
<td>380 / 440</td>
<td>680 / 780</td>
</tr>
<tr>
<td>ECR-2-LF(E)</td>
<td>2200 W x 1050 D x (810 + 100) mm H</td>
<td>LP Gas / N. Gas</td>
<td>DN15 / DN40</td>
<td>220V/50Hz/SPN ; 130W x 2</td>
<td>2 / 0</td>
<td>42 / 5 = 47</td>
<td>827 / 985</td>
</tr>
</tbody>
</table>

*All specifications are subjected to change without prior notice*

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Environmental Cooking Range
Open Kitchen Type - Shanghai Style

<table>
<thead>
<tr>
<th>ECR-1-PF(E)</th>
<th>ECR-2-PF(E)</th>
</tr>
</thead>
</table>

**Highlight Features**
- Open Kitchen Model with louver, low back splash and table mounted faucet
- Compact depth (i.e. 1050mm)
- 13” cast iron ring for 16” – 20” iron wok
- Rear pot and rear burner

**Accessories & Options**
- 3" wok stand
- Cold water pan
- Export voltage

**Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimension (mm)</th>
<th>Fuel</th>
<th>Water Inlet / Drainage</th>
<th>Blower</th>
<th>No of Rear Pot / No of Rear Burner</th>
<th>Net Weight</th>
<th>Gross Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECR-1-PF(E)</td>
<td>1400 W x 1050 D x (810 + 100) mm H</td>
<td>LP Gas / N. Gas</td>
<td>DN15 / DN40</td>
<td>220V/50Hz/SPN ; 130W</td>
<td>1 / 1</td>
<td>390 / 450</td>
<td>680 / 780</td>
</tr>
<tr>
<td>ECR-2-PF(E)</td>
<td>2400 W x 1050 D x (810 + 100) mm H</td>
<td>LP Gas / N. Gas</td>
<td>DN15 / DN40</td>
<td>220V/50Hz/SPN ; 130W x 2</td>
<td>2 / 1</td>
<td>42 / 5 = 47</td>
<td>827 / 985</td>
</tr>
</tbody>
</table>

*All specifications are subjected to change without prior notice*
Compact design with Powerful Premix burner

Excellent thermal efficiency with powerful flame, an ideal wok for Chinese stir-frying in European Compact Kitchen

**Features Highlights**

1. Innovation pre-mix burner with open bottom design for powerful flame and easy cleaning
2. One press design for flame failure device, blower and ignition
3. Optional rear burner for pot dishes or water boiling
4. Removable cast iron and insulated chamber for easy transportation

**Environmental Features**

- Premix design for high efficiency
- Insulated design for water saving
- Operational noise level below 70dB(A)
- Low CO emission (< 0.01%)

**Safety Features**

- Individual air blower (100W)
- Electromagnetic valve flame failure device (i.e. gas cutoff < 5s)

**Other Features**

- Full width crumb tray at the bottom for collecting grease
- Drainage with filter for hygiene

**Certification model**

CE Version is available for European market

**Easy for handling and delivery**

Most heavy parts are removable so that labour can easily handle it in upstairs and turning corner. Suitable for old designed building without escalator and fulfill local labor regulation on handling heavy items.

**Removable parts**

- Cast iron ring
- Insulation chamber
- Panels and burner frame
- Full width trays

**Powerful premix burner**

By applying patent premix burner, it can produce intensive flame for stir-frying, which is more efficient than the Bar/ Jet Burner in existing European market.

<table>
<thead>
<tr>
<th>Premix Burner</th>
<th>Atmospheric Bar Burner</th>
<th>Jet Burner</th>
<th>Benefits for Premix Burner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Intensive Flame</td>
<td>High</td>
<td>Low</td>
<td>Improve food quality</td>
</tr>
<tr>
<td>Low</td>
<td>Moderate</td>
<td>Medium</td>
<td>Save gas consumption</td>
</tr>
<tr>
<td>Weak &amp; Diverse</td>
<td>YES</td>
<td>NO</td>
<td></td>
</tr>
</tbody>
</table>

**Compact in size**

Available in different depth for fitting different sizes kitchen

- ESR-10AC 1000mm Depth
- ESR-21BC 900mm Depth
- ESR-11CC 750mm Depth

**Powerful Flame and Energy Saving Fusion for Oriental and European**

LAME-MATE European Compact Cooking Range series is designed for kitchen with space limitation and also suitable for European Style Chinese Restaurant. By applying the patent pre-mix burner, it can produce powerful flame and also save energy. Rear burners are included for fulfilling local cooking habits. Available in 750mm, 900mm and 1000mm depth for different kinds of kitchens.
## Specification

<table>
<thead>
<tr>
<th>Model*</th>
<th>W x D x H (mm)</th>
<th>Burner Loading (kW)</th>
<th>Dia. Of Cast Iron Ring</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>European-compact 1000</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ESR-11AC</td>
<td>900 W x 1000 D x (810+440) H</td>
<td>25+5</td>
<td>1</td>
</tr>
<tr>
<td>ESR-11ALC</td>
<td>900 W x 1000 D x (810+440) H</td>
<td>25+5</td>
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<tr>
<td>ESR-10AC</td>
<td>750 W x 1000 D x (810+440) H</td>
<td>25</td>
<td>1</td>
</tr>
<tr>
<td>ESR-21AC</td>
<td>1500 W x 1000 D x (810+440) H</td>
<td>25 x 2+5</td>
<td>2</td>
</tr>
<tr>
<td>ESR-20AC</td>
<td>1500 W x 1000 D x (810+440) H</td>
<td>25 x 2</td>
<td>2</td>
</tr>
<tr>
<td>ESR-22AC</td>
<td>1650 W x 1000 D x (810+440) H</td>
<td>(25+5)x2</td>
<td>2</td>
</tr>
<tr>
<td>ESR-22AC</td>
<td>1650 W x 1000 D x (810+440) H</td>
<td>(25+5)x2</td>
<td>2</td>
</tr>
<tr>
<td>ESR-30AC</td>
<td>2250 W x 1000 D x (810+440) H</td>
<td>25 x 3</td>
<td>3</td>
</tr>
<tr>
<td>ESR-32AC</td>
<td>2250 W x 1000 D x (810+440) H</td>
<td>25 x 3 x 5</td>
<td>3</td>
</tr>
<tr>
<td>ESR-11XC</td>
<td>1200 W x 1000 D x (810+440) H</td>
<td>25 x 2+5</td>
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<tr>
<td><strong>European-compact 900</strong></td>
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</tr>
<tr>
<td>ESR-11BC</td>
<td>1000 W x 900 D x (810+440) H</td>
<td>25+5</td>
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<tr>
<td>ESR-11BLC</td>
<td>1000 W x 900 D x (810+440) H</td>
<td>25+5</td>
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<tr>
<td>ESR-10BC</td>
<td>750 W x 900 D x (810+440) H</td>
<td>25</td>
<td>1</td>
</tr>
<tr>
<td>ESR-21BC</td>
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<td>25 x 2+5</td>
<td>2</td>
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<th>Dia. Of Cast Iron Ring</th>
</tr>
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<tbody>
<tr>
<td><strong>European-compact 750</strong></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>ESR-20BC</td>
<td>1500 W x 900 D x (810+440) H</td>
<td>25 x 2</td>
<td>2</td>
</tr>
<tr>
<td>ESR-22BC</td>
<td>1650 W x 900 D x (810+440) H</td>
<td>(25+5)x2</td>
<td>2</td>
</tr>
<tr>
<td>ESR-30BC</td>
<td>2250 W x 900 D x (810+440) H</td>
<td>25 x 3</td>
<td>3</td>
</tr>
<tr>
<td>ESR-32BC</td>
<td>2250 W x 900 D x (810+440) H</td>
<td>25 x 3 x 5</td>
<td>3</td>
</tr>
<tr>
<td><strong>European-compact (Built-in Version)</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ESR-10CC</td>
<td>1000 W x 750 D x (810+440) H</td>
<td>25+5</td>
<td>1</td>
</tr>
<tr>
<td>ESR-11CC</td>
<td>1000 W x 750 D x (810+440) H</td>
<td>25+5</td>
<td>1</td>
</tr>
<tr>
<td>ESR-10CC</td>
<td>750 W x 750 D x (810+440) H</td>
<td>25</td>
<td>1</td>
</tr>
<tr>
<td>ESR-21CC</td>
<td>1500 W x 750 D x (810+440) H</td>
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* Voltage for air blower: 220-240V/1PH/100W per wok burner head
CE Versions are available
All specifications are subjected to change without prior notice.
With decades of experience from research, development and manufacturing, we are proud to present our new concept of "Modular Cooking Suite". It combines the characteristic of oriental and western equipments into a block unit with multi-cooking functions, which saves space and enhancing its utility. Perfect-fit for open-kitchen design with elegant styling. Custom-made functions are available upon requests.

**Characteristic of Modular Cooking Suite**

- **Comprehensive range of appliance**: in any combinations for all methods of cooking from frying, stir-frying, cooking, deep-frying, steaming, roasting, grilling to warm-keeping...etc
- **Maximize space utility**: as its precise block design provides more space in the kitchen
- **High-graded Stainless Steel finishing**: with elegant exterior for decoration of dining area
- **Variety of fuel choices**: Gas, Electric Heated or Induction
- **Customization**: for other cooking functions are available upon request
- **Flexibility**: as all the "Cooking functions" and "Structure" are designed to suit specific need

**Body Structures and Accessories:**

**Body Structure:**
- Close Cabinet
- Open Cabinet
- Oven

**Accessories:**
- Table-top shelving
- Deck mounted faucet
- Salamander
- Others

---

**Chinese Cooking Functions**

- **Wok Range**: Powerful flame and silent for oriental cooking
- **Steamer**: Powerful steam for steaming dimsum and all kinds of food

**Western Cooking Functions**

- **Cooking Range / Hot Plate**: Equipped with high power burner for cooking and frying
- **Deep Fryer**: High power and quick recovery for mass production
- **Char Broiler**: Using high quality lava stones for even heat radiation during the grilling process
- **Bain Marie**: Fit for gastronom pans - For keeping food warm gently

**Premier Modular Cooking Suite**

FLAME-MATE Premier Cooking suite is manufactured in 1 piece with multi-functional design to optimize the efficiency of the kitchen.

**"The Fusion Cooking Concept"**

High flexibility and efficiency...

---

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- **Char Broiler**: Using high quality lava stones for even heat radiation during the grilling process
- **Bain Marie**: Fit for gastronom pans - For keeping food warm gently
- **Griddle / Fry Top**: Even heat distribution for frying
- **Pasta / Noodle Cooker**: Fusion equipment for cooking Asian noodles or pasta
- **French Top**: The best equipment for cooking sauce or warm-keeping
- **Spreader Table / Cabinet**: As a work area and storage cabinet. Under shelving is included in the body