



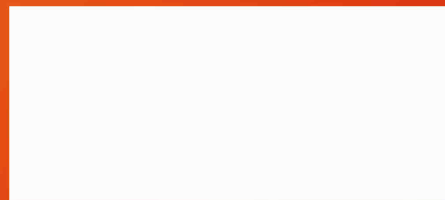
FLAME-MATE

富利®

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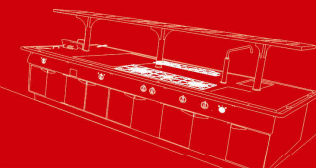
Premier



Modular Cooking Suite Series



FLAME-MATE Premier



島型組合爐具系列 Modular Cooking Suite Series

憑藉多年來從事商用研發、設計與製造的經驗，我們用全新的設計理念為用家們打造各式各樣的「島型組合爐具」。它成功地揉合中西的爐具於一身，實現了中西合璧的可能性。集多功能於一身之餘，更大大提高了使用效益。爐身採用開放式設計，外觀高貴優雅。客戶亦可按現場地需要選擇所需的爐具功能及結構。

With decades of experience from research, development as well as 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.



富利牌的島型組合爐具系列以整體方式製造。功能高度集成，大大提高使用效益。Flame-mate Premier Cooking suite is manufactured in 1 piece with multi-functional design. It helps optimize user benefits.



所有中西式爐具以組件式設計，並可按你的需要擴充功能或加設配件。Combine with Oriental and Western cooking function. Expandable with functions and accessories on demand.

"The Fusion Cooking Concept", High flexibility and efficiency...
"中西合璧"，集多重烹煮功能於一身，提高整體效益...

櫃身結構及配件： Body Structures and Accessories:

櫃身結構 Body Structure:

- 掩門櫃 Close Cabinet
- 開門櫃 Open Cabinet
- 下焗爐 Oven

配件 Accessories:

- 座台頂架 Table-top shelving
- 座台龍頭 Deck mounted faucet
- 面火爐 Salamander
- 其他 Others



中式烹調功能 Chinese Cooking Functions

- 炒爐 Wok Range
火力猛，操作寧靜，適合開放式廚房使用
Powerful flame and silent for cooking, suitable for open kitchen environment



- 蒸爐 Steamer
蒸氣量充足，用以蒸製點心及各類食物
Powerful steam for steaming dimsum and all kinds of food

西式烹調功能 Western Cooking Functions

- 平頭爐 Cooking Range / Hot Plate
配備標準西餐爐頭，烹調及煎製食物
Equipped with high power burner for cooking and frying



- 炸爐 Deep Fryer
油溫升溫速度快，能炸製大量食材
High power and quick recovery for mass production



- 燒烤爐 Char Broiler
使用優質火山石，熱力幅射均勻，烤製食物一流
Using high quality lava stone for even heat radiation during the grilling process

- 保溫湯池 Bain Marie
使用1/1份數盤，方便保存食物溫度
Fit for GN 1/1 - For keeping food warm gently

- 扒爐 Griddle / Fry Top
熱力均勻，方便煎製不同扒類食品
Even heat distribution for frying

- 煮麵爐 Pasta Cooker
融合中西特點，可烹調湯麵或意粉
Fusion equipment for cooking Asian noodles or pasta

- 熱板爐 French Top
配備標準西餐爐頭，烹調芥汁及保溫首選
The best equipment for cooking sauce or warm-keeping

- 工作台 Spreader Table / Cabinet
作為工作及存放空間，櫃身配下層板作存儲用
As a work area and storage cabinet. Under shelving is included in the body

島型爐具系列特點

Characteristic of Modular Cooking Suite

- 綜合性烹調功能，以配合不同的烹調方法：煎、炒、煮、炸、蒸、烤、焗及保溫
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.
- 提高空間使用率，爐具以島型方式整合，令廚房有更多活動空間
Maximize space utility as its precise block design provides more space in the kitchen
- 具彈性：“烹調功能”及“櫃身結構”可按廚師及場地需要選擇
Flexibility as all the "Cooking functions" and "Structure" are designed to suit specific client
- 採用高階不鏽鋼精製，外身高貴優雅，可收點綴宴會場地之用
High-graded Stainless Steel finishing with elegant exterior for decoration of dining area.
- 可選擇不同燃料操作：燃氣、電熱或電磁方式
Variety of fuel choices: Gas, Electric Heated or Induction.
- 特殊烹調功能：可按需要訂造其他烹調功能
Customization for other cooking functions are available upon request.