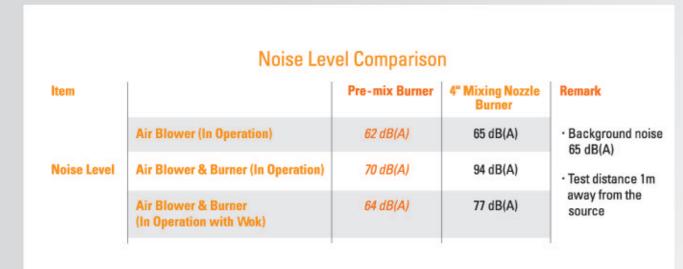
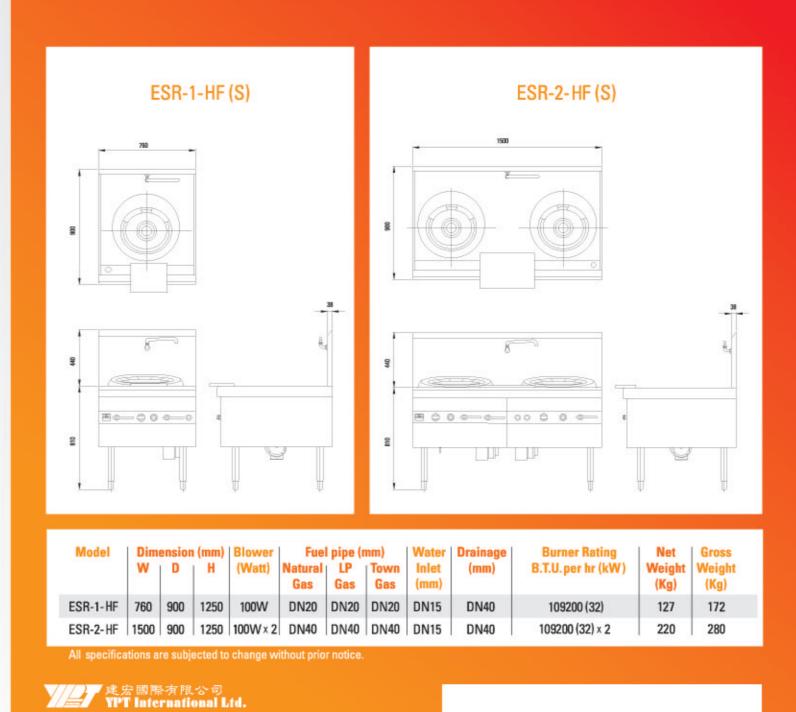
## FLAME-MATE



#### Other Statistics

	Pre-mix Burner	4" Nozzle Mixing Burner	Remark
Generated CO / CO2	< 0.001%	< 0.001%	
Ignition Method	Electronic	Manual	
Thermal Efficiency	+ 28%		Tested with 1 L of water
Water Heat Up Time	<1 Min.	<1 Min.	Initial water temperature : 28°(



MANAGEMENT OFFICE & SHOWROOM |

1/F., NEW CITY CENTRE, 2 LEI YUE MUN ROAD, KWUN TONG, KOWLOON, HONG KONG

# 富利®



Environmental Chop Suey Range



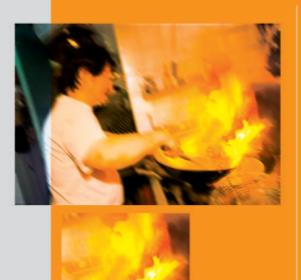
### FLAME-MATE

#### **Chinese Cooking - Stir Fry**

hinese cuisine has over 5,000 years in history. Nowadays, it becomes one of the most popular uisines 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 a common cooking method: stir-frying, steaming, sautéing, deep frying, boiling, stewing, simmering, grilling etc.

Stir-frying seems to be easy and simple, however, it is not easy to control. 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. "Wok Hei" is a term referring to the flavour, tastes, and "essence" imparted by a hot wok on food. "Wok Hei" can only be imparted if food cooked ina wok over a high 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 produce high-flame, a powerful cooking range is required. Nozzle mixing is the most common technique used in Chinese kitchen. Although it can produce powerful heat, it has an obvious drawback -LOUD noise.



FLAME-MATE new Environmental Chop Suey Range is another member that is built under the New Concept of Environmental Series, which implies high efficiency, low noise and energy saving. With the new technological pre-mix burner design, the gas efficiency comparing with our traditional nozzle mixing Chinese wok range has increased over 20%. Importantly, the noise level is less than 70 dB(A), which creates a comfortable working environment for chefs. This protects your valuable staff, enhancing the operation efficiency, and hence growing in the business. The ESR series has lower BTU than ECR model and small in size which

Open Kitchen is a trend for commercial catering industries. FLAME-MATE is proud to present the Environmental Chop Suey Range as one of the most popular equipment for the users.

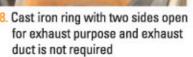














#### Safety Features

- Individual air blowers
- Insulated tabletop
- Flame failure device Low CO emission

#### **Environmental Features**

- Operational noise level
- below 70 dB(A) Save gas consumption up to 28% Save water usage by insulated

#### Optional Accessories

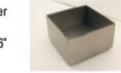


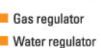












- Water regulator Deck mount faucet
- Custom sizing available