EEG-O'R

間高際

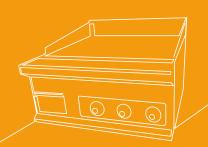
The Master for Electric Equipments and Stainless Steel Fabrication!!!



Electric Countertop Cooking Series







Electric Griddle

EEGO Electric Griddle is highly practical and versatile in every kind of kitchen. The griddle plate is designed with high thermal mass which aims to retain heat and reduce ***************************** range and greatly reduces the recovery time of heating. Heating elements are evenly distributed all over the griddle plate which provides a better heat transfer throughout the 13mm thick S/S griddle plate.





Features



surface for even heat transfer



to avoid oil splashing



3. Grease trough design for removing cooking residue



cleaning

5. Individual control knob with

light indicator



6. Grooved griddle for frying different grillmarks



LG-24KN/LG-36KN

Highlighted Features

- Operation temperature range: 50°C to 320°C
- Overheat protection at 420°C for safety concern
- Even distribution of heating elements to maximize the cooking area of the plate
- Individual control knobs for achieving multi-zone cooking and an energy-saving design

Accessories & Options

- Chrome-plated griddle plate for durability
- Export voltage

Specifications

Standard Spring

| Standard Series | | | | | |
|----------------------------------|-----------------------|-----------------------|---------------------------|-----------------------|---------------------------|
| Model | LG-18K | LG-24K | LG-24KN | LG-36K | LG-36KN |
| Dimension (mm) | 450 W x 700 D x 360 H | 600 W x 700 D x 360 H | 600 W x 700 D x 360 H | 900 W x 700 D x 360 H | 900 W x 700 D x 360 H |
| Voltage | 220V/SPN | 380V/TPN | 380V/TPN | 380V/TPN | 380V/TPN |
| Loading (kW) | 6 | 9 | 9 | 15 | 15 |
| Griddle Plate Type | Full Polished | Full Polished | 1/3 Grooved; 2/3 Polished | Full Polished | 1/3 Grooved; 2/3 Polished |
| Net Weight/ Gross Weight (kg) | 42 / 46 | 59 / 64 | 59 / 64 | 79 / 84 | 79 84 |

Mini Series

| 111111 001100 | | |
|----------------------------------|-----------------------|--|
| Model | MG-18 | |
| Dimension (mm) | 460 W x 460 D x 280 H | |
| Voltage | 220V/SPN | |
| Loading (kW) | 2.85 | |
| Griddle Plate Type | Full Polished | |
| Net Weight/ Gross Weight (kg) | 6 / 8 | |

^{*} All specifications are subject to change without prior notice

1

LEEGO



Electric Deep Fryer

equipment in commercial kitchens. They are equipped with highquality heating elements which provide a fast recovery system and the capability of mass production. The deep fryers are available in



LF-30H

Features



1. Fast heat recovery system from superior heating elements (Analog version)

temperature (Digital version)



4. High performance heating elements for stabilizing oil



to 200°C (Analog version)

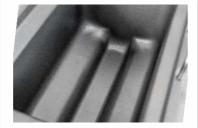


5. Digital control panel with timer for accuracy (Digital version)



LF-15K

3. Lift- up design with self-locking support for easy cleaning



6. One-piece moulded fryer tank with cold zone for residue





MF-22



7. Heating element which only requires a socket for connection (Mini Series)



LF-30K



LF-15K





LF-30H

Highlighted Features

- Operation temperature range: 60°C to 200°C
- Overheat protection at 230°C for safety concern
- Micro switch detection to ensure power cut-off when heating elements are lifted up
- Removable fryer tank for operation convinence
- LF series available in analog or digital version

Specifications

Standard Spring

| Standard Series | | | | |
|----------------------------------|------------------------------------|--|-----------------------------------|---------------------------------------|
| Model | LF-15K | LF-30K | LF-15H | LF-30H |
| Dimension (mm) | 350 W x 700 D x 360 H | 650 W x 700 D x 360 H | 350 W x 700 D x 360 H | 650 W x 700 D x 360 H |
| Control Panel Type | Analog | Analog | Digital | Digital |
| Voltage | 220V/SPN | 220V/SPN | 380V/TPN | 380V/TPN |
| Loading (kW) | 6 | 6 x 2 | 9 | 9 x 2 |
| Capacity | 9L ; Basket: 210 x 310 x 130 mm | 9L x 2 ; Basket: 210 x 310 x 130 mm | 9L; Basket: 210 x 310 x 130 mm | 9L x 2; Basket: 210 x 310 x 130 mm |
| Net Weight/ Gross Weight (kg) | 14 / 17 | 26 / 29 | 14 / 17 | 26 / 29 |

Mini Series

| Model | MF-11 | MF-22 |
|----------------------------------|-----------------------------------|--|
| Dimension (mm) | 275 W x 460 D x 315 H | 552 W x 460 D x 315 H |
| Control Panel Type | Analog | Analog |
| Voltage | 220V/SPN | 220V/SPN |
| Loading (kW) | 2.85 | 2.85 x 2 |
| Capacity | 7L; Basket: 190 x 230 x 100 mm | 7L x 2 ; Basket: 190 x 230 x 100 mm |
| Net Weight/ Gross Weight (kg) | 6 / 8 | 13 / 15 |

* All specifications are subject to change without prior notice

Accessories & Options

- Extra fryer basket
- Export voltage



■ Electric Char Broiler and Hot Plate

EEGO Electric Char Broiler and Hot Plate will be the best choice in commercial applications for a variety of cooking operations. The char broiler and hot plate are designed in countertop versions which are compact in size and have the same functions as the free-standing unit.



Electric Char Broiler





1. Hidden heating element design for a durable usage

2. Removable crumb tray for

easy cleaning

Specifications

| Model | CG-040 | CG-070 | CG-100 |
|----------------------------------|-----------------------|-----------------------|------------------------|
| Dimension (mm) | 400 W x 700 D x 360 H | 700 W x 700 D x 360 H | 1000 W x 700 D x 360 H |
| Voltage | 380V/TPN | 380V/TPN | 380V/TPN |
| Loading (kW) | 4.8 | 9.6 | 14.4 |
| Net Weight/ Gross Weight (kg) | 50 / 58 | 70 / 79 | 106 / 120 |

^{*} All specifications are subject to change without prior notice

Electric Hot Plate









2. High quality EGO cast iron heater for a heavy-duty usage



LBR-4E

Specifications

| Model | LBR-2E | LBR-4E |
|----------------------------------|-----------------------|-----------------------|
| Dimension (mm) | 400 W x 700 D x 360 H | 800 W x 700 D x 360 H |
| Voltage | 220V/TPN | 380V/TPN |
| Loading (kW) | $2.5 \times 2 = 5$ | $2.5 \times 4 = 10$ |
| Net Weight/ Gross Weight (kg) | 17 / 19 | 34 / 37 |

^{*} All specifications are subject to change without prior notice

Electric Tempura Fryer

perfect tempura. It is equipped with high-quality heating elements which heat the oil to 200°C in a short period of time. and prevents the over-absorption of oil when deep frying different tempura.





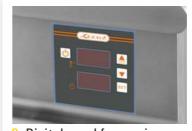


Highlighted Features

- Operation temperature range: 60°C to 200°C
- Overheat protection at 230°C for safety concern
- Precise temperature control (temperature variance $\pm 1^{\circ}$ C)
- Manual temperature setting is available
- Digital temperature display for monitoring the oil temperature







2. Digital panel for precise temperature control



Specifications

| Model | TF-1 | TF-1B |
|----------------------------------|-----------------------|-----------------------|
| Туре | Counter top | Built-in |
| Dimension (mm) | 500 W x 700 D x 300 H | 500 W x 700 D x 265 H |
| Oil Pan | ø 440 x 100mm H | ø 440 x 100mm H |
| Voltage | 380V/TPN | 380V/TPN |
| Loading (kW) | 4 | 4 |
| Net Weight/ Gross Weight (kg) | 29 / 33 | 22 25 |

^{*} All specifications are subject to change without prior notice