



*The Specialist for Chinese  
Catering Equipments!!!*

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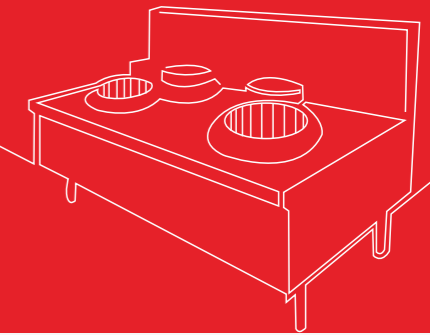
YPT-1512-0004

# FLAME-MATE



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 kitchen. 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!



### FLAME-MATE Environmental Concept

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



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



### 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.



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

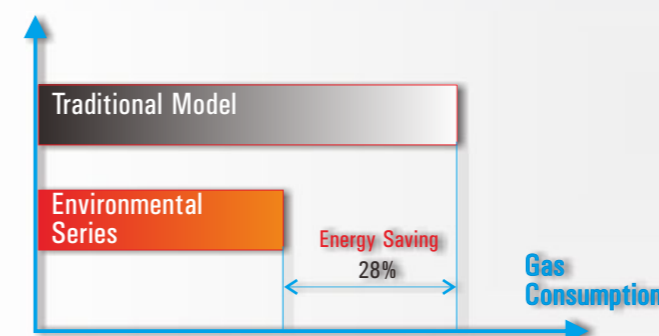
### Comparison between ECR Series and Traditional Model

	Environmental Burner	4" Mixing Burner	Benefits
Time required to boil 1L water	49sec	56sec	▲ Stronger flame
Operational Noise Level (w/o Wok)	< 70dB(A)	94dB(A)	▼ 24dB(A) less operational noise
Burner Rating	42kW	56kW	▲ Save 28% gas consumption
Thermal Efficiency*	30.1%	18.7%	▲ Increase 11.4% for efficiency
CO Emission	< 0.01%	< 0.1%	▼ 10 times less for CO emission

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

### Excellent Cost Saving of Environmental Burner

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

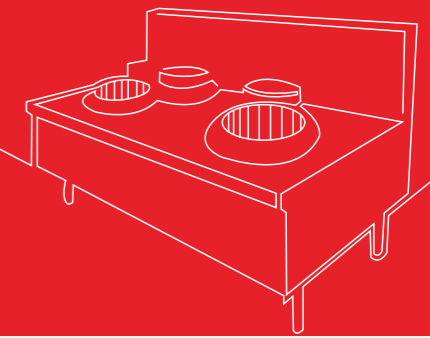


	Environmental Burner	4" Mixing Burner
Gas Consumption for LPG	1.59m <sup>3</sup> /h	2.19m <sup>3</sup> /h
Gas Saved for Environmental Burner	0.53m <sup>3</sup> /h	N/A
Annual Gas Saving#	1144.8m <sup>3</sup>	N/A

Annual Money Saving\*

**USD\$ 2876**

\* LP Gas = USD\$2.52/m<sup>3</sup> (Shenzhen, China; Mar 08)  
# 6hrs per day, 1 year = 360 days



## 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.

### Triple Win Situations

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

#### 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

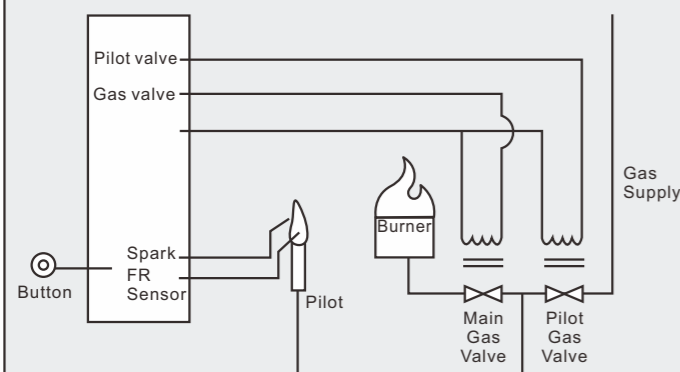
- Gaining reputation from customers' recognitions
- Increase customer satisfaction
- Customer revisit to generate higher income

## 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.



Dia 1. Circuit Diagram for Electromagnetic Valve



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

### NO Pilot = NO Gas Supply

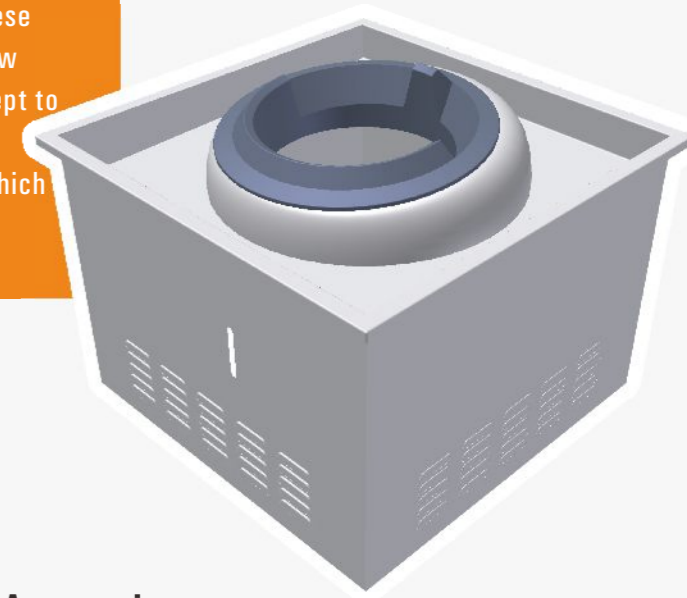
Electro-Magnetic Valve(Dia.1), which allows supplying gas to main burner if and only if pilot is on.

### 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

## 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

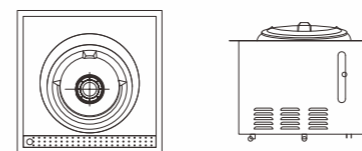
Other optional accessories please see p. 6

- 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-compact version (p.20)

### Concept CAD



\*\* 25mm flange at four side for welding \*\*  
\*\* Supporting structure is required \*\*

### Specification

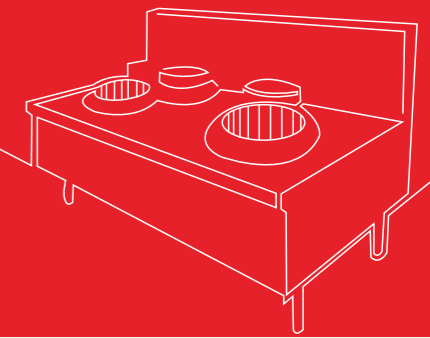
Model	Custom made
Dimension (mm)	Minimum 700mm depth
Fuel	Available for gas and induction version
Water Inlet / Drainage	DN15 / DN40
Burner Rating (kW)	25kW ~ 42kW per head, varies from dimension



### 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

# FLAME-MATE

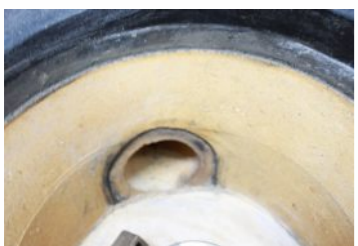


## Common Features Highlights

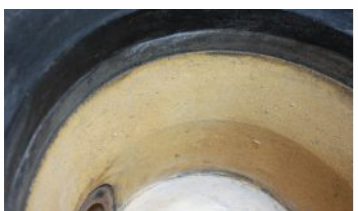
Low noise level and saving energy are the main features of FLAME-MATE Environmental Cooking Range. The new technology successfully solves the problem of loud operational noise, which improves the cooking environment for chefs. In order to better improve the cooking range, more features are innovated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



1. Innovation pre-mix burner to reduce combustion noise and enhance efficiency



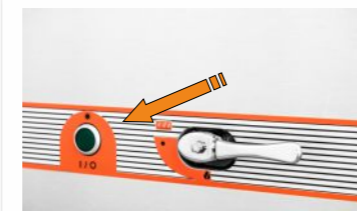
2. Heat recovery system - Rear pot heat up by exhaust fume



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)



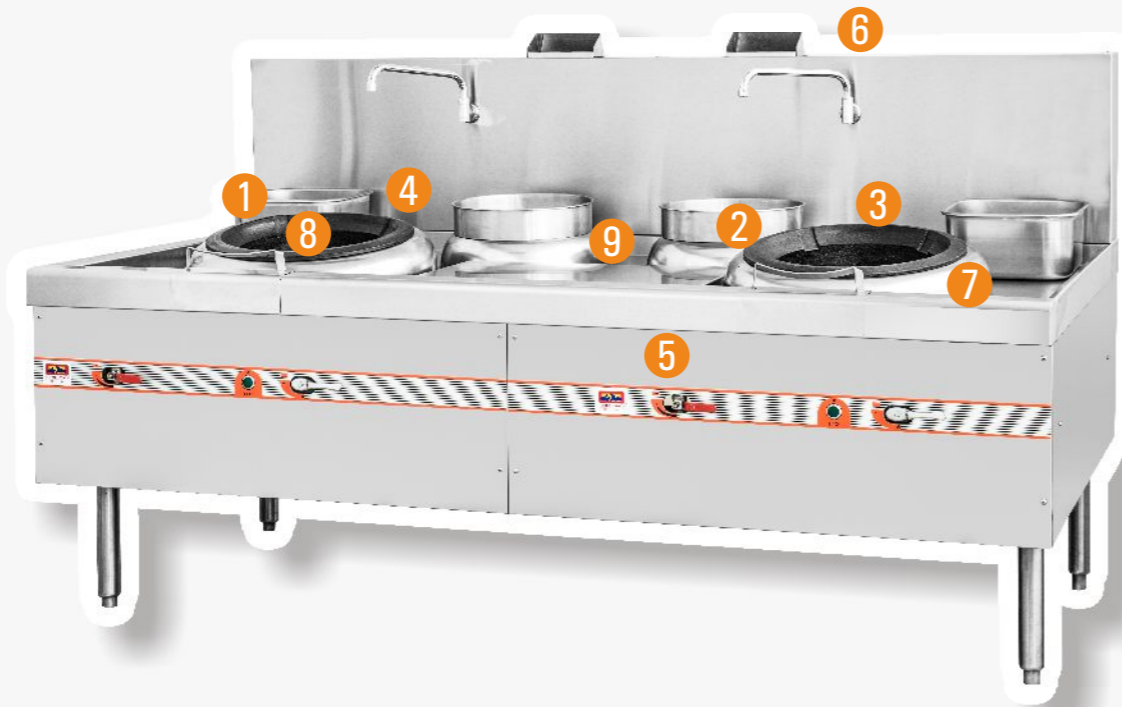
5. One press design for flame failure device, blower and ignition



6. Swing faucet for operation convenience



7. Removable perforated drainage for hygiene



9. Ingredient pan



8. Slanted table top & chamber ring for ergonomics

## 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



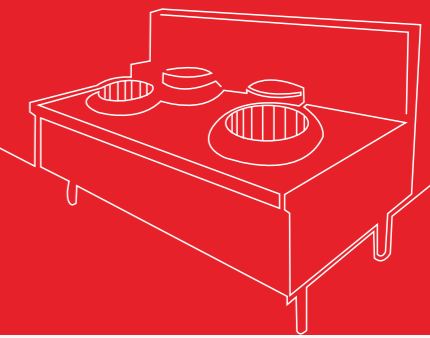
- Cold water pan



- Gas regulator
- Water regulator
- Deck mount faucet and water valve control
- Custom sizing is available



# FLAME-MATE



## Environmental Cooking Range Guangdong Style



ECR-2-GF(E) / ECR-2-NF(E) /  
ECR-2-MF(E)



ECR-1-GF(E) / ECR-1-NF(E) /  
ECR-1-MF(E)

### Highlight Features



A. 13.5" cast iron ring for cooking large portion dishes



B. Rear Pot for preparing hot water and storage

- **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

Other optional accessories please see P. 6

- 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



## Environmental Cooking Range Guangdong Style

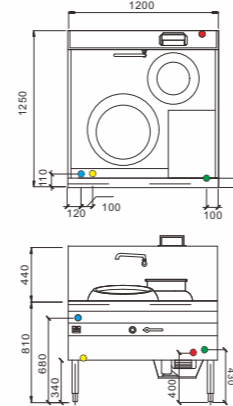
### Specification

Model	ECR-1-GF(E)	ECR-2-GF(E)	ECR-1-NF(E)	ECR-2-NF(E)	ECR-1-MF(E)	ECR-2-MF(E)
Dimension (mm)	1200 W x 1250 D x (810+440)	2200 W x 1250 D x (810+440)	1200 W x 1050 D x (810+440)	2200 W x 1050 D x (810+440)	1200 W x 1250 D x (810+440)	2200 W x 1250 D x (810+440)
Fuel	N. Gas / LP Gas = DN20 Town Gas = DN25	N. Gas / LP Gas = DN40 Town Gas = DN40	N. Gas / LP Gas = DN20 Town Gas = DN25	N. Gas / LP Gas = DN40 Town Gas = DN40	N. Gas / LP Gas = DN20 Town Gas = DN25	N. Gas / LP Gas = DN40 Town Gas = DN40
Water Inlet / Drainage	DN15 / DN40	DN15 / DN40	DN15 / DN40	DN15 / DN40	DN15 / DN40	DN15 / DN40
Burner Rating (kW)	42	42 x 2 = 84	42	42 x 2 = 84	48	48 x 2 = 96
Blower	220V/50Hz/SPN; 130W	220V/50Hz/SPN; 130W x 2	220V/50Hz/SPN; 130W	220V/50Hz/SPN; 130W x 2	220V/50Hz/SPN; 130W	220V/50Hz/SPN; 130W x 2
Cast Iron Ring Data	Inner ø13.5" for 18" – 24" wok		Inner ø13" for 18" – 22" wok		Inner ø16" for 24" – 28" wok	
No of Rear Pot / No. of Rear Burner	1 / 0	2 / 0	1 / 0	2 / 0	1 / 0	2 / 0
Net Weight / Gross Weight	325 / 360	615 / 680	305 / 345	595 / 660	325 / 360	615 / 680

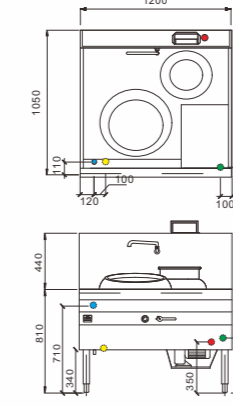
\* All specifications are subjected to changed without prior notice

### CAD Drawing

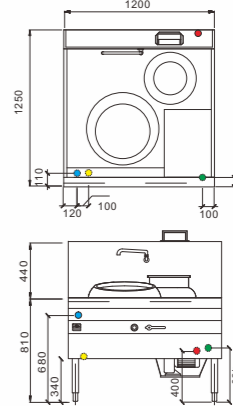
#### ECR-1-GF(E) [Standard]



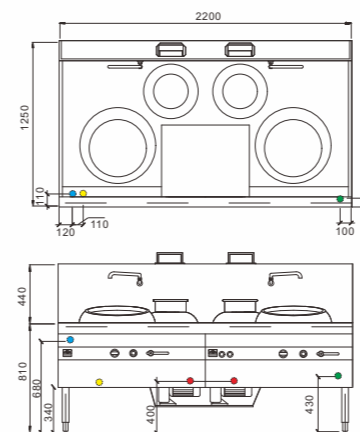
#### ECR-1-NF(E) [Compact]



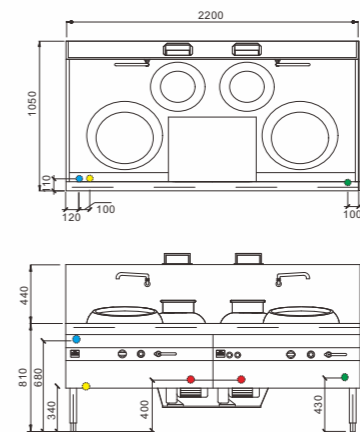
#### ECR-1-MF(E) [Banquet]



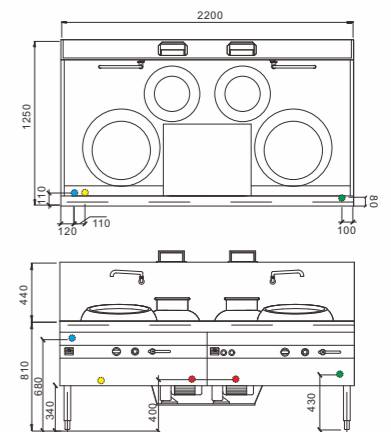
#### ECR-2-GF(E) [Standard]



#### ECR-2-NF(E) [Compact]

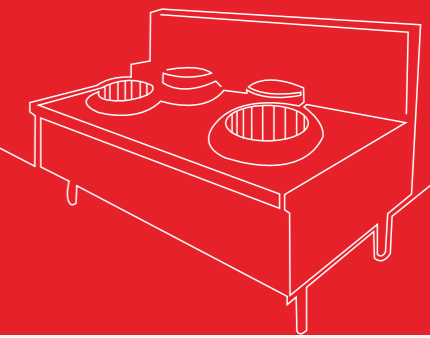


#### ECR-2-MF(E) [Banquet]



● = Gas Inlet    ● = Water Inlet  
● = Electric Junction    ● = Drainage

# FLAME-MATE



## Environmental Cooking Range Shanghai Style



ECR-1-SF(E) /  
ECR-1-RF(E)



ECR-2-SF(E)

### Highlight Features



C. Optional 12" flat cast iron for  
cooking Shanghai food



D. Single Ring Burner (5kW)  
for preparing pot dishes

- 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

Other optional accessories please see P. 6

- 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



## Environmental Cooking Range Shanghai Style

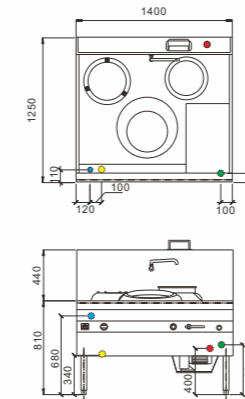
### Specification

Model	ECR-1-SF(E)	ECR-2-SF(E)	ECR-1-RF(E)	ECR-2-RF(E)
Dimension (mm)	1400 W x 1250 D x (810+440)	2400 W x 1250 D x (810+440)	1400 W x 1050 D x (810+440)	2400 W x 1050 D x (810+440)
Fuel	N. Gas / LP Gas = DN20 Town Gas = DN25	N. Gas / LP Gas = DN40 Town Gas = DN40	N. Gas / LP Gas = DN20 Town Gas = DN25	N. Gas / LP Gas = DN40 Town Gas = DN40
Water Inlet / Drainage	DN15 / DN40	DN15 / DN40	DN15 / DN40	DN15 / DN40
Burner Rating (kW)	42 + 5 = 47	(42 + 5) x 2 = 94	42 + 5 = 47	42 x 2 + 5 = 89
Blower	220V/50Hz/SPN; 130W	220V/50Hz/SPN; 130W x 2	220V/50Hz/SPN; 130W	220V/50Hz/SPN; 130W x 2
Cast Iron Ring Data	Inner ø13" for 16" – 20" wok		Inner ø13" for 16" – 20" wok	
No of Rear Pot / No. of Rear Burner	1 / 1	2 / 2	1 / 1	2 / 1
Net Weight / Gross Weight	340 / 380	645 / 710	325 / 360	620 / 670

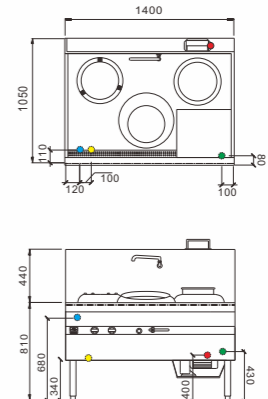
\* All specifications are subjected to changed without prior notice

### CAD Drawing

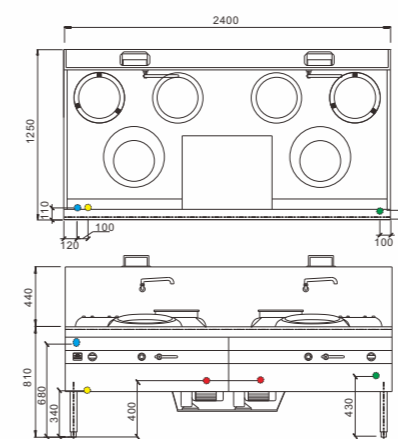
#### ECR-1-SF(E) [Standard]



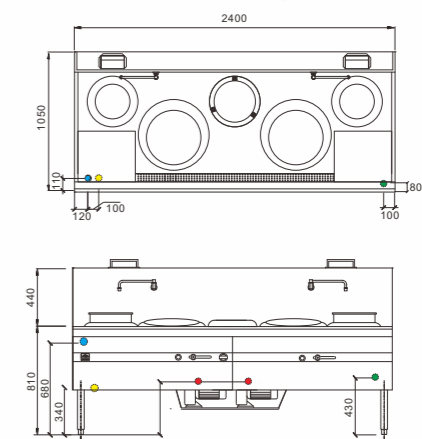
#### ECR-1-RF(E) [Compact]



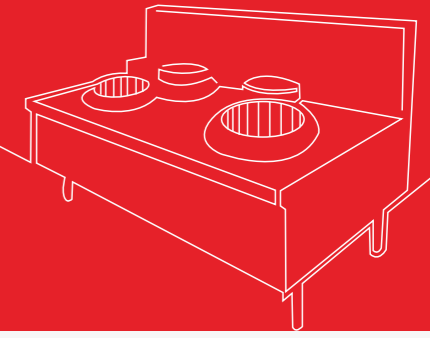
#### ECR-2-SF(E) [Standard]



#### ECR-2-RF(E) [Compact]



● = Gas Inlet    ● = Water Inlet  
● = Electric Junction    ● = Drainage



## Environmental Cooking Range Chiu Chow Style



ECR-2-CF(E)

## Environmental Cooking Range Chop Suey Style



ESR-1-HF(E)



ESR-2-HF(E)



### Highlight Features



E. Powerful stock pot burner

- 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

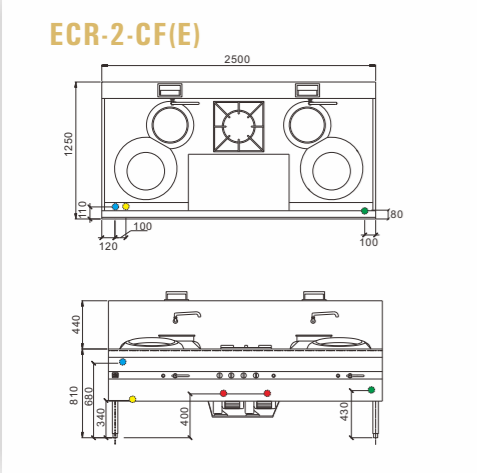
Other optional accessories please see P. 6

- 3" wok stand
- Cold water pan
- 11" basket holder
- Export voltage
- 5" heavy duty castors
- Front water valve control
- Cantilever version is available
- Optional flat wok ring

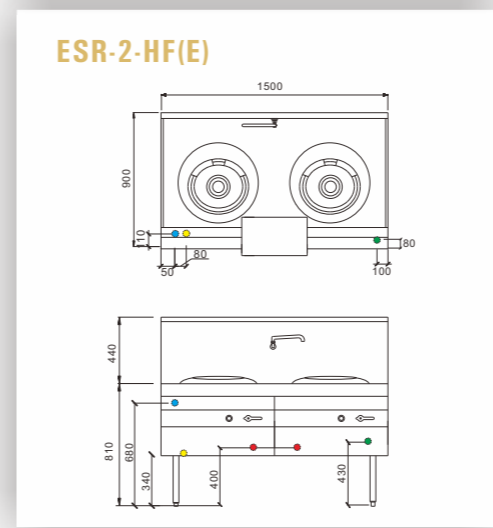
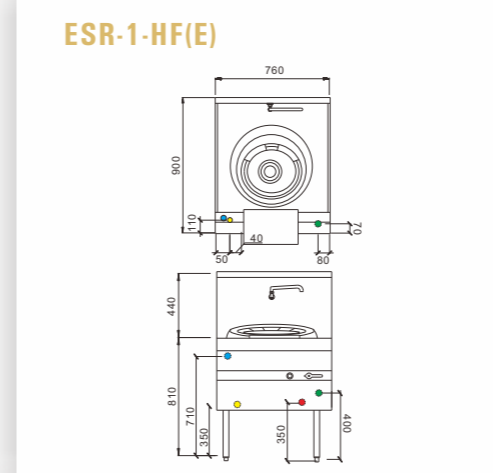
### Specification

Model	ECR-2-CF(E)		
Dimension (mm)	2500 W x 1250 D x (810 + 440) mm H		
Fuel	N. Gas	Town Gas	LP Gas
	DN20	DN25	DN20
Water Inlet / Drainage	DN15 / DN40		
Burner Rating (kW)	(42 x 2) + 14 = 98		
Blower	220V/50Hz/SPN ; 130W x 2		
No of Rear Pot / No. of Stock Pot	2 / 1		
Net Weight / Gross Weight	650 / 720		

\* All specifications are subjected to changed without prior notice



● = Gas Inlet    ● = Water Inlet  
● = Electric Junction    ● = Drainage



● = Gas Inlet    ● = Water Inlet  
● = Electric Junction    ● = Drainage

### Highlight Features



F. Chop suey style cast iron ring for space saving purpose

- 12.5" slanted cast iron ring for 14" – 16" iron wok
- Suitable for compact kitchen
- Exhaust on cast iron ring

### Accessories & Options

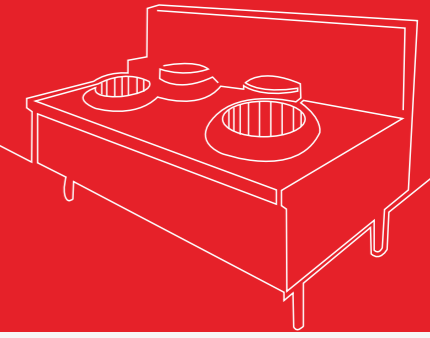
Other optional accessories please see P. 6

- 3" wok stand
- Cold water pan (ESR-2 Only)
- 5" basket holder
- Export voltage
- 5" heavy duty castors
- Front water valve control
- Cantilever version is available
- CE and CSA version are available

### Specification

Model	ESR-1-HF(E)		ESR-2-HF(E)	
	Dimension (mm)	760 W x 900 D x (810 + 440) mm H		1500 W x 900 D x (810 + 440) mm H
Fuel	N. Gas / LP Gas	Town Gas	N. Gas / LP Gas	Town Gas
	DN20	DN20	DN25	DN25
Water Inlet / Drainage	DN15 / DN40		DN15 / DN40	
Burner Rating (kW)	32		32 x 2 = 64	
Blower	220V/50Hz/SPN ; 100W		220V/50Hz/SPN ; 100W x 2	
No of Rear Pot / No. of Rear Burner	N/A		N/A	
Net Weight / Gross Weight	127 / 172		220 / 280	

\* All specifications are subjected to changed without prior notice



## Environmental Cooking Range Large Wok Range



ECR-1-BF(E)



ECR-2-BF(E)

### Highlight Features



G. Super Large Wok Ring for bulk cooking purpose

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

### Accessories & Options

Other optional accessories please see P. 6

- Cold water pan
- 11" basket holder
- 5" heavy duty castors
- Export voltage
- Front water valve control
- Cantilever version is available

### Specification

Model	ECR-1-BF(E)			ECR-2-BF(E)		
	Dimension (mm)	1200 W x 1250 D x (810 + 440) mm H			2200 W x 1250 D x (810 + 440) mm H	
Fuel	N. Gas	Town Gas	LP Gas	N. Gas	Town Gas	LP Gas
	DN20	DN25	DN20	DN40	DN40	DN40
Water Inlet / Drainage	DN15 / DN40			DN15 / DN40		
Burner Rating (kW)	48			48 x 2 = 96		
Blower	220V/50Hz/SPN ; 130W			220V/50Hz/SPN ; 130W x 2		
No of Rear Pot / No. of Rear Burner	N/A			N/A		
Net Weight / Gross Weight	380 / 440			680 / 780		

\*All specifications are subjected to changed without prior notice

## 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

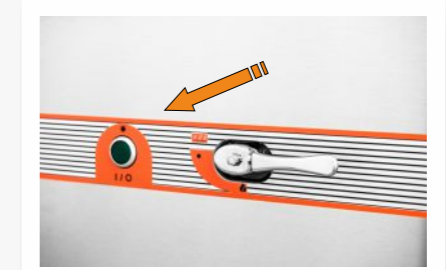
It shares most of the common features with FLAME-MATE Environmental Cooking Ranges



### Features Highlights



1. Deck mount faucet with water valve control



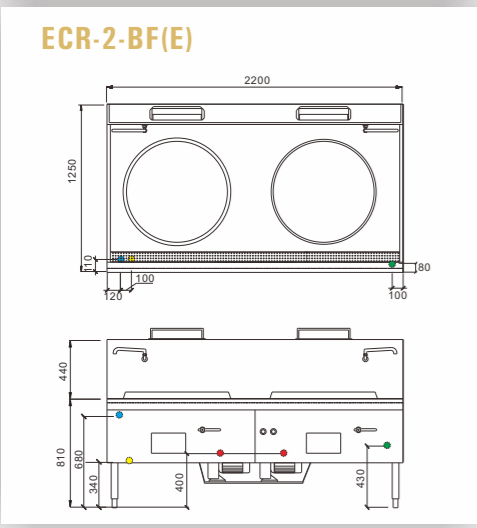
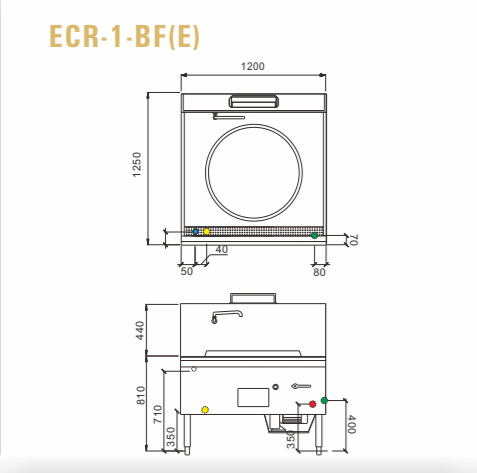
2. One press design for flame failure device, blower and ignition



3. Skirting panel with louver



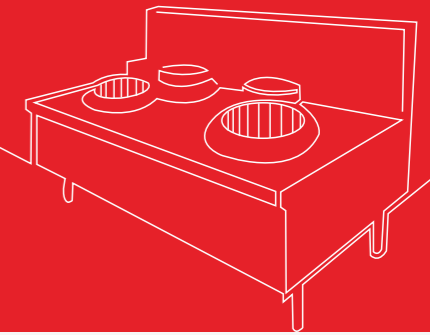
4. Low backsplash design for 360° view for customer



● Gas Inlet ● Water Inlet  
● Electric Junction ● Drainage



# FLAME-MATE



## Environmental Cooking Range Open Kitchen Type - Guangdong Style



ECR-1-LF(E)



ECR-2-LF(E)

## Environmental Cooking Range Open Kitchen Type - Shanghai Style



ECR-1-PF(E)



ECR-2-PF(E)



### Highlight Features



H. Guangdong style cast iron ring

- 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

Other optional accessories please see P. 6

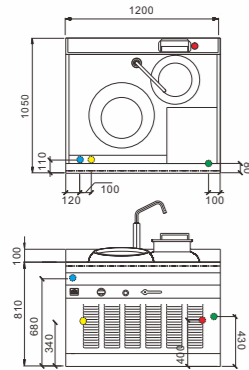
- 3" wok stand
- Cold water pan
- Export voltage
- Optional flat wok ring
- CE and CSA version are available

### Specification

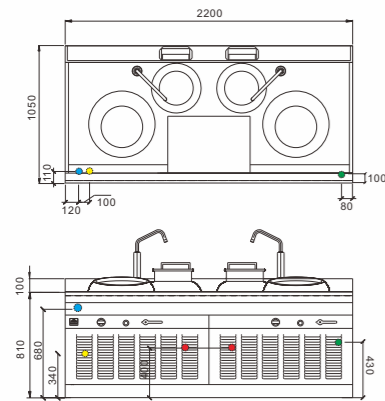
Model	ECR-1-LF(E)		ECR-2-LF(E)	
	Dimension (mm)			
Dimension (mm)	1200 W x 1050 D x (810 + 100) mm H		2200 W x 1050 D x (810 + 100) mm H	
Fuel	N. Gas / LP Gas	Town Gas	N. Gas / LP Gas	Town Gas
	DN20	DN25	DN40	DN40
Water Inlet / Drainage	DN15 / DN40		DN15 / DN40	
Burner Rating (kW)	42		42 x 2 = 84	
Blower	220V/50Hz/SPN ; 130W		220V/50Hz/SPN ; 130W x 2	
No of Rear Pot / No. of Rear Burner	1 / 0		2 / 0	
Net Weight / Gross Weight	380 / 440		680 / 780	



ECR-1-LF(E)



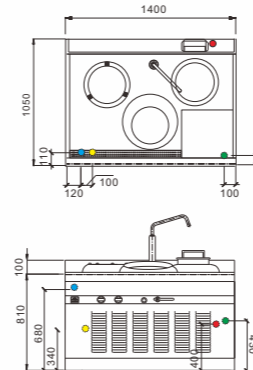
ECR-2-LF(E)



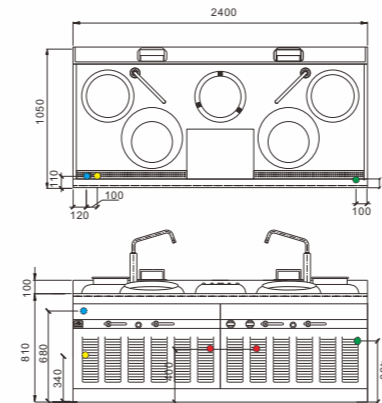
● Gas Inlet ● Water Inlet  
● Electric Junction ● Drainage

\*All specifications are subjected to changed without prior notice

ECR-1-PF(E)



ECR-2-PF(E)



● Gas Inlet ● Water Inlet  
● Electric Junction ● Drainage

### Highlight Features



I. 6" mandarin burner for pot dishes cooking

- 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

Other optional accessories please see P. 6

- 3" wok stand
- Cold water pan
- Export voltage
- Optional flat wok ring
- CE and CSA version are available

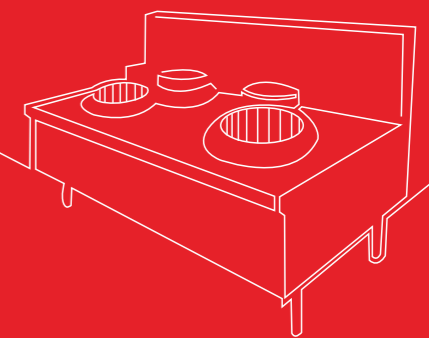
### Specification

Model	ECR-1-PF(E)		ECR-2-PF(E)	
	Dimension (mm)			
Dimension (mm)	1400 W x 1050 D x (810 + 100) mm H		2400 W x 1050 D x (810 + 100) mm H	
Fuel	N. Gas / LP Gas	Town Gas	N. Gas / LP Gas	Town Gas
	DN20	DN25	DN40	DN40
Water Inlet / Drainage	DN15 / DN40		DN15 / DN40	
Burner Rating (kW)	42 + 5 = 47		(42 x 2) + 5 = 89	
Blower	220V/50Hz/SPN ; 130W		220V/50Hz/SPN ; 130W x 2	
No of Rear Pot / No. of Rear Burner	1 / 1		2 / 1	
Net Weight / Gross Weight	390 / 450		680 / 780	



\*All specifications are subjected to changed without prior notice

# FLAME-MATE



## European Compact Style

**F**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.

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



ESR-32XC / ESR-32AC

**Compact design with Powerful Premix burner**  
Excellent thermal efficiency with powerful flame, an ideal wok for Chinese stir-frying in European Compact Kitchen

### Accessories

- 3" wok stand for wok holding
- Basket holder for Strainers
- Cold water pan

### 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

## Characteristic of European Compact Line

### 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.



	Premix Burner	Atmospheric Bar Burner	Jet Burner	Benefits for Premix Burner
Flame Shape	Strong & Intensive	Weak & Diversify	Moderate	▲ Improve food quality
Air Blower	YES	NO	NO	▲ Stronger flame
Thermal Efficiency	High	Low	Medium	▲ Save gas consumption

### Compact in size

Available in different depth for fitting different sizes kitchen

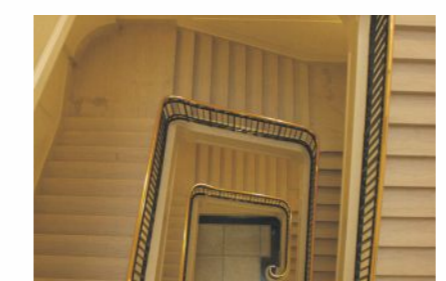


### Certification model

CE Version is available for European market



### Easy for handling and delivery

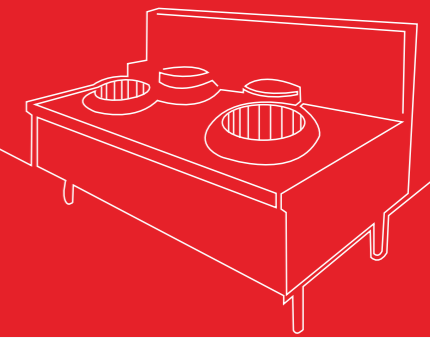


Turning corner is always a headache problem on handling traditional chinese catering equipment in old designed building.

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 labour regulation on handling heavy items.

#### Removable parts

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



## Specification

🔥 = Main burner 🔥 = Rear burner

Model*	W x D x H (mm)	Burner Loading (kW)	🔥	🔥	Dia. Of Cast Iron Ring	CE
<b>European-compact 1000</b>						
ESR-11AC	900 W x 1000 D x (810+440) H	25+5	1	1	Ø12"	
ESR-11ALC	900 W x 1000 D x (810+440) H	25+5	1	1	Ø12"	
ESR-10AC	750 W x 1000 D x (810+440) H	25	1	0	Ø12"	
ESR-21AC	1500 W x 1000 D x (810+440) H	25 x 2+5	2	1	Ø12"	
ESR-20AC	1500 W x 1000 D x (810+440) H	25 x 2	2	0	Ø12"	
ESR-22AC	1650 W x 1000 D x (810+440) H	(25+5) x 2	2	2	Ø12"	
ESR-30AC	2250 W x 1000 D x (810+440) H	25 x 3	3	0	Ø12"	
ESR-32AC	2250 W x 1000 D x (810+440) H	25 x 3+5 x 2	3	2	Ø12"	
ESR-32XC	1750 W x 1000 D x (810+440) H	25 x 3+5 x 2	3	2	Ø12"	
ESR-21XC	1200 W x 1000 D x (810+440) H	25 x 2+5	2	1	Ø12"	
<b>European-compact 900</b>						
ESR-11BC	1000 W x 900 D x (810+440) H	25+5	1	1	Ø12"	
ESR-11BLC	1000 W x 900 D x (810+440) H	25+5	1	1	Ø12"	
ESR-10BC	750 W x 900 D x (810+440) H	25	1	0	Ø12"	
ESR-21BC	1500 W x 900 D x (810+440) H	25 x 2+5	2	1	Ø12"	

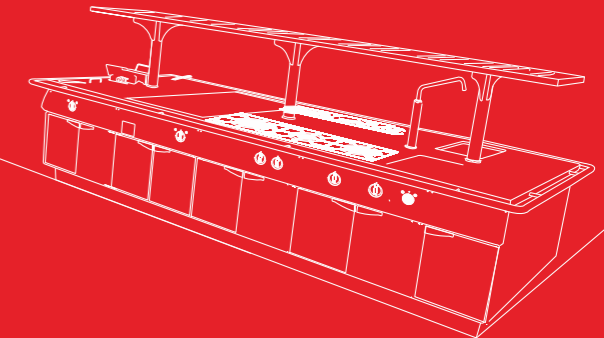
🔥 = Main burner 🔥 = Rear burner

Model*	W x D x H (mm)	Burner Loading (kW)	🔥	🔥	Dia. Of Cast Iron Ring	CE
ESR-20BC	1500 W x 900 D x (810+440) H	25 x 2	2	0	Ø12"	
ESR-22BC	1850 W x 900 D x (810+440) H	(25+5) x 2	2	2	Ø12"	
ESR-30BC	2250 W x 900 D x (810+440) H	25 x 3	3	0	Ø12"	
ESR-32BC	2250 W x 900 D x (810+440) H	25 x 3+5 x 2	3	2	Ø12"	
<b>European-compact 750</b>						
ESR-11CC	1100 W x 750 D x (810+440) H	25+5	1	1	Ø12"	
ESR-11CLC	1100 W x 750 D x (810+440) H	25+5	1	1	Ø12"	
ESR-10CC	750 W x 750 D x (810+440) H	25	1	0	Ø12"	
ESR-21CC	1500 W x 750 D x (810+440) H	25 x 2+5	2	1	Ø12"	
ESR-20CC	1500 W x 750 D x (810+440) H	25 x 2	2	0	Ø12"	
ESR-22CC	1850 W x 750 D x (810+440) H	(25+5) x 2	2	2	Ø12"	
ESR-30CC	2250 W x 750 D x (810+440) H	25 x 3	3	0	Ø12"	
ESR-32CC	2250 W x 750 D x (810+440) H	25 x 3+5 x 2	3	2	Ø12"	
<b>European-compact (Built-in Version)</b>						
ESR-10C-QC	750 W x 750 D x 550 H	25	1	0	Ø12"	
ESR-20C-QC	1500 W x 750 D x 550 H	25 x 2	2	0	Ø12"	

\* 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.

# FLAME-MATE Premier



## Modular Cooking Suite

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.



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

### Body Structures and Accessories:

- Body Structure:**
- Close Cabinet
  - Open Cabinet
  - Oven
- Accessories:**
- Table-top shelving
  - Deck mounted faucet
  - Salamander
  - Others



*"The Fusion Cooking Concept"*  
High flexibility and efficiency...



### Chinese Cooking Functions



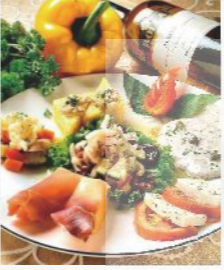
- **Wok Range**  
Powerful flame and silent for oriental cooking

- **Steamer**  
Powerful steam for steaming dimsum and all kinds of food

### 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
- **High-graded Stainless Steel finishing** with elegant exterior for decoration of dining area
- **Maximize space utility** as its precise block design provides more space in the kitchen
- **Variety of fuel choices:** Gas, Electric Heated or Induction
- **Flexibility** as all the "Cooking functions" and "Structure" are designed to suit specific need
- **Customization** for other cooking functions are available upon request

### 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

- **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