

BRANDON



<https://brandonequipment.com>

20
23

Product contents

Background.....	3-4
Gas Range.....	5-22
MEG 90 series.....	5-12
Gas range.....	7
Griddle.....	8
Charbroiler.....	9
Fryer.....	10
Pasta cooker.....	11
Solid top.....	12
MAGH 80 series.....	13-22
Gas range.....	14-16
Open burner.....	17
Griddle.....	18
Charbroiler.....	19
Fryer.....	20
Pasta cooker.....	21
Solid top.....	22

Note:

Check the link or the QR code to make sure that you use the latest version of this document:

<https://brandonequipment.com/factory-presentation-and-catalogue>



Electric Range	23-29
MEE 80 series	23-29
Induction Cooker	25
Griddle	26
Charbroiler	27
Fryer.....	28
Noodle boiler	29
Upright holding cabinet	30-31
Wok	32-34
Steamer	35-37
Steamer cabinet	38-40
Stock pot	41
Kettle	42
Bratt pan	43
Tilting kettle	44
Tilting bratt pan	45
Cooking block	46-57



BACKGROUND

Expert in food equipment

Established in the year of 2000, Brandon Manufacturing is a foreign direct investment from Hong Kong with production facility of over 12,000m². We specialize in manufacturing stainless steel food service equipment, serving both the commercial and household market. Our company's strength includes gas, electrical, electronic (embedded system and IoT) and sheet metal fabrication.

As far as R & D is concerned, we have filed more than 30 patents in China; most of them are application and invention related.

Your choice of high quality reputation

Brandon is already a renowned name in China's commercial food equipment market. Our products are well-known for its elegant aesthetic appearance as well as meeting robust and tough handling during application. That is why you find Brandon equipment in many KFC and McDonald's outlets around the world.

DO NOT EQUIPMENT

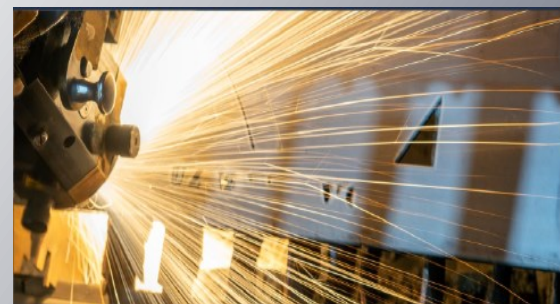
Sophisticated manufacturing system

- ISO9000, ISO14000, ISO45000
- ERP, MES, TQM and 5S
- Robotic bending
- Robotic welding (TIG, MIG and laser welding)
- Laser tube cutter
- Automatic deburring machine
- Salvagnini panel bender

Product design competence

Well versed in safety norms around the world, including:
CSA1.8, EN203, EN498, GB4706, AGA4563, EN60335,
NSF...

20 years designing gas and electric equipment





MODULAR GAS RANGE

MEG 90 COLLECTION



Brandon MEG90 gas range collection has everything it needs to be for a heavy duty range. While the full collection is suitable for complete F & B menu, most restaurants pick the modular combination according to the menu they serve.

- Hotel and fine dine : full collection
- Steak house : cooker + griddle + charbroiler + fryer
- Ordinary restaurant : cooker + griddle + fryer
- Small restaurant : cooker / griddle combo + fryer

Features:

- All modules are range matched with depth 900 mm
- Made of well polished stainless steel
- Efficient footprint: The width is fully utilized for cooking whereas the depth of front ledge is optimized. No usable area is wasted.
- All burners are well designed to be highly efficient compared to other comparable models, allowing it to produce more heat even at a lower btu input.

Clearance information:

A minimum of 18" (457 mm) should be maintained between the flue outlet and the lower edge of the exhaust hood filters. Allow a clearance of 6" (152 mm) between the sides and rear of the equipment to any combustible material. Allow 24" (610 mm) in front for servicing and operation.





Model: MEG90R-4

Gas inlet pressure:

- Natural Gas : 2.0 kPa
- LP Gas : 2.8 kPa
- Town Gas : 1.5 kPa

Gas inlet : DN20

Features

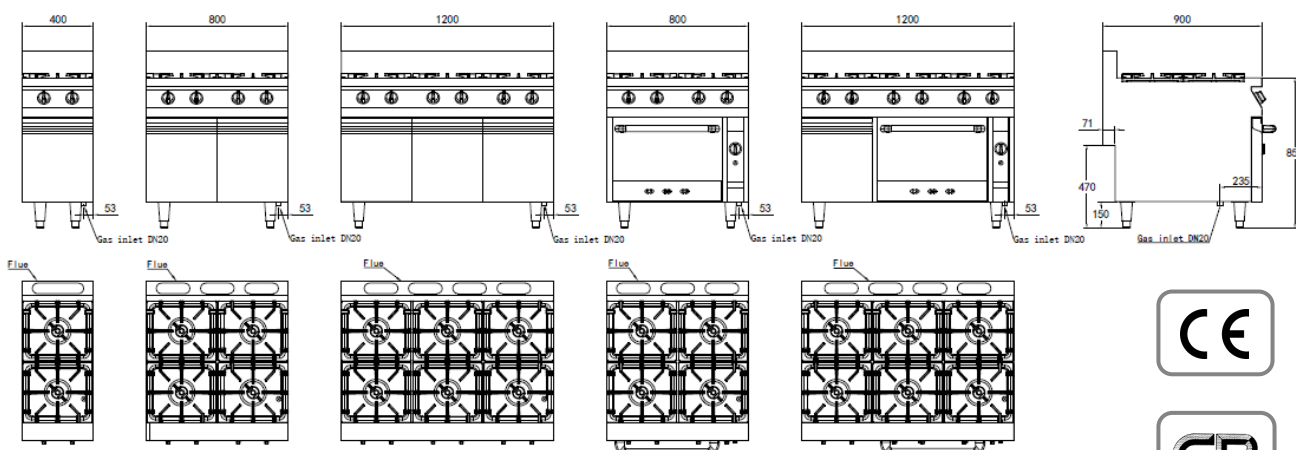
Burners :

- Open burner and oven burner made of cast iron
- Flame supervisory device for safety
- Grates/Trivets made of heavy duty cast iron
- Stainless steel drip tray

Oven:

- Heavy duty door hinge withstands heavy load and repetitive open and close
- Piezo ignition
- Enameled door liner and oven cavity
- Nickel plated rack and shelves, can put 18/26 sheet pan
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: 2.0 mm table top; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Model	Description	Dimensions (mm)	Gas power
MEG90T-2	2 Open burner on cabinet	400 x 900 x (850 + 150)	Open burner: 31,000 btu/h (9 kW) x 2
MEG90T-4	4 Open burner on cabinet	800 x 900 x (850 + 150)	Open burner: 31,000 btu/h (9 kW) x 4
MEG90T-6	6 Open burner on cabinet	1200 x 900 x (850 + 150)	Open burner: 31,000 btu/h (9 kW) x 6
MEG90R-4	4 Open burner + oven	800 x 900 x (850 + 150)	Open burner: 31,000 btu/h (9 kW) x 4 Oven: 24,500 btu/h (7.1 kW)
MEG90R-6	6 Open Burner + oven	1200 x 900 x (850 + 150)	Open burner: 31,000 btu/h (9 kW) x 6 Oven: 24,500 btu/h (7.1 kW)





Model: MEG90G8

Features

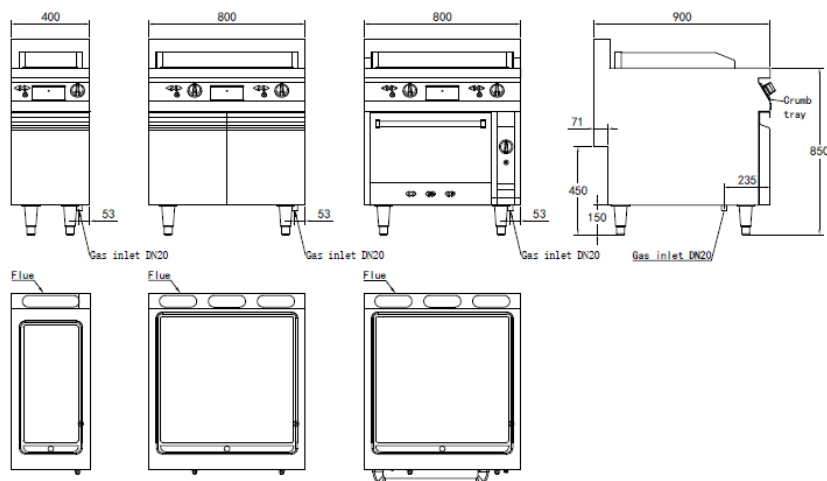
- Griddle burner made of heat resistant aluminized steel
- Hi / Lo Flame (optional with thermostatic control)
- Flame supervisory device for safety
- Griddle top is highly polished to ensure even heat across the entire surface, thickness is 19mm
- Piezo flame ignition
- Stainless steel drip tray (capacity: 2L)
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: 2.0 mm table top; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Gas inlet pressure:

- Natural Gas : 2.0 kPa
- LP Gas : 2.8 kPa
- Town Gas : 1.5 kPa

Gas inlet : DN20

Model	Description	Dimensions (mm)	Gas power
MEG90G4	Smooth griddle on cabinet	400 x 900 x (850+150)	Griddle: 17,100 btu/h (5 kW)
MEG90GK4	Ridged griddle plate on cabinet	400 x 900 x (850+150)	Griddle: 17,100 btu/h (5 kW)
MEG90G8	Smooth griddle on cabinet	800 x 900 x (850+150)	Griddle: 17,100 btu/h (5 kW) x 2
MEG90GK8	Ridged griddle plate on cabinet	800 x 900 x (850+150)	Griddle: 17,100 btu/h (5 kW) x 2
MEG90GO8	Griddle + Oven	800 x 900 x (850+150)	Griddle: 17,100 btu/h (5 kW) x 2 Oven: 24,500 btu/h (7.1 kW)
MEG90GOK8	Ridged griddle plate + Oven	800 x 900 x (850+150)	Griddle: 17,100 btu/h (5 kW) x 2 Oven: 24,500 btu/h (7.1 kW)





Model: MEG90B8

Gas inlet pressure:

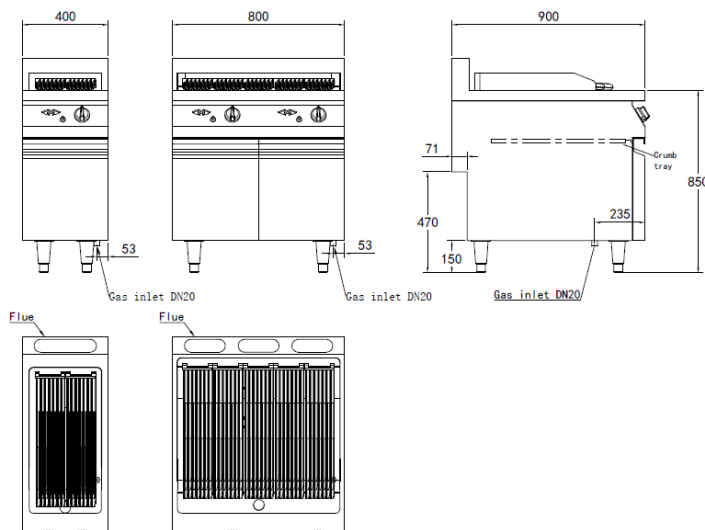
- Natural Gas : 2.0 kPa
- LP Gas : 2.8 kPa
- Town Gas : 1.5 kPa

Gas inlet : DN20

Features

- Charbroiler burner made of heat resistant aluminized steel
- Flame supervisory device for safety
- Hi / Lo Flame (optional with thermostatic control)
- Charbroiler grates can be placed flat, or flipped over and tilted towards the front
- Piezo ignition, operation easily and quickly
- Stainless steel drip tray
- With lava rock
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: 2.0 mm table top; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Model	Description	Dimensions (mm)	Gas power
MEG90B4	Charbroiler with lava rock on cabinet	400 x 900 x (850+150)	31000 btu/h (9 kW)
MEG90B8	Charbroiler with lava rock on cabinet	800 x 900 x (850+150)	31000 btu/h (9 kW) x 2





Model: MEG90F8

Features

- Cast iron burner
- Flame supervisory device for safety
- Italian gas valve with thermostatic control
- Vat capacity: 16 –19 liter per tank
- Hi Limit for safety
- Oil drain value with safety interlock
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: 1.5 mm table top and tank; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Gas inlet pressure:

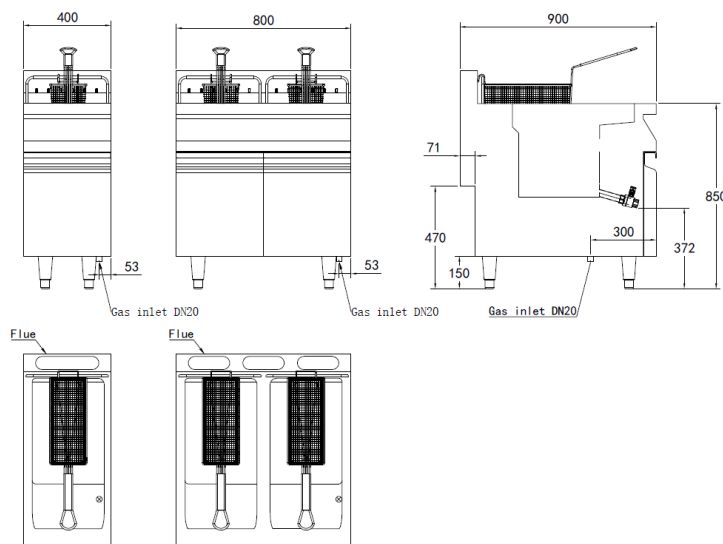
- Natural Gas : 2.0 kPa
- LP Gas : 2.8 kPa
- Town Gas : 1.5 kPa

Gas inlet : DN20

Accessories

- Two fry baskets
- Crumb screen
- Drain clog clearance prod
- Drain oil extension pipe

Model	Description	Dimensions (mm)	Gas power
MEG90F4	Single tank fryer	400 x 900 x (850+150)	28500 btu/h (8.4 kW) x 2
MEG90F8	Two battery fryer	800 x 900 x (850+150)	28500 btu/h (8.4 kW) x 4





Model: MEG90P8 (pasta)

Features

- Vat made of 316 of stronger corrosion resistance than 304
- Cast iron burner
- Imported gas valve with high and low flame
- Tank capacity: 29 –33 liter per tank
- Water inlet valve in the front
- Controlled water flow into tank to prevent splash and strong water current
- Dual use: for both pasta and Asian noodle
- Water overflow
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: 1.5 mm table top and tank; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Gas inlet pressure:

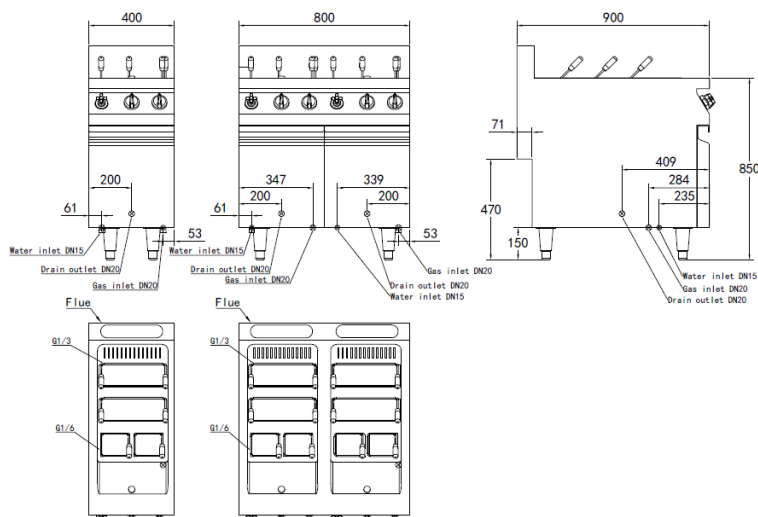
- Natural Gas : 2.0 kPa
- LP Gas : 2.8 kPa
- Town Gas : 1.5 kPa

Gas inlet /Drain outlet: DN20

Water inlet : DN15 inner thread

Accessories : Pasta basket or noodle basket

Model	Description	Dimensions (mm)	Gas power
MEG90P4	Single vat pasta cooker	400 x 900 x (850+150)	31000 btu/h (9 kW) x 2
MEG90P8	Two battery pasta cooker	800 x 900 x (850+150)	31000 btu/h (9 kW) x 4





Model: MEG90STO

Features

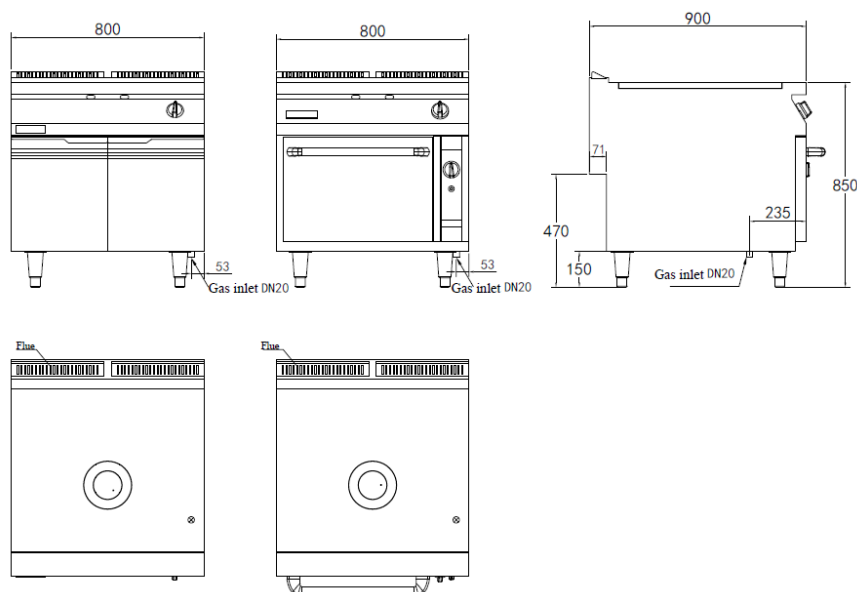
- Burner made of cast iron
- Hi / Lo Flame
- Flame supervisory device for safety
- Pulse igniter
- Cook top is highly polished to ensure even heat across the entire surface; thickness is 20mm
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: 2.0 mm table top; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Gas inlet pressure:

- Natural Gas : 2.0 kPa
- LP Gas : 2.8 kPa
- Town Gas : 1.5 kPa

Gas inlet : DN20

Model	Description	Dimensions (mm)	Gas power
MEG90ST	Gas solid top on cabinet	800 x 900 x (850+150)	31000 btu/h (9 kW)
MEG90STO	Gas solid top + oven	800 x 900 x (850+150)	Top: 31000 btu/h (9 kW) Oven: 24,500 btu/h (7.1 kW)





MODULAR GAS RANGE MAGH 80 COLLECTION



Brandon MAGH80 gas range collection has everything it needs to be for a heavy duty range. While the full collection is suitable for complete F & B menu, most restaurants pick the modular combination according to the menu they serve.

- Hotel and fine dine : full collection
- Steak house : cooker + griddle + charbroiler + fryer
- Ordinary restaurant : cooker + griddle + fryer
- Small restaurant : cooker / griddle combo + fryer

Features:

- All modules are range matched with depth 800 mm
- Made of well polished stainless steel
- Efficient footprint: The width is fully utilized for cooking whereas the depth of front ledge is optimized. No usable area is wasted.
- All burners are well designed to be highly efficient compared to other comparable models, allowing it to produce more heat even at a lower btu input.

Clearance information:

A minimum of 18" (457 mm) should be maintained between the flue outlet and the lower edge of the exhaust hood filters. Allow a clearance of 6" (152 mm) between the sides and rear of the equipment to any combustible material. Allow 24" (610 mm) in front for servicing and operation.





Model: MAGH80R36-6

Gas inlet pressure:

- Natural Gas : 2.0 kPa
- LP Gas : 2.8 kPa
- Town Gas : 1.5 kPa

Gas inlet : DN20

Features

Burners :

- Open burner and oven burner made of cast iron
- Flame supervisory device for safety
- Grates/Trivets made heavy duty cast iron, flame shaping center for efficient heat transfer

Oven:

- Heavy Duty door hinge withstands heavy load and repetitive open and close
- Piezo ignition
- Enameled door liner and oven cavity
- Nickel plated rack and shelves, can put 18/26 sheet pan
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: 2.0 mm table top; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Model	Description	Dimensions (mm)	Gas power
MAGH80R24-4	4 Open burner + oven	618 x 800 x (850 +150)	Open burner:31,000 btu/h (9 kW) x 4; Oven: 24,500 btu/h (7.1 kW)
MAGH80R36-6	6 Open Burner + oven	918 x 800 x (850 + 150)	Open burner: 31,000 btu/h (9 kW) x 6; Oven: 24,500 btu/h (7.1 kW)
MAGH80R24-2-12G	2 Open burner +12"griddle + oven	618 x 800 x (850 + 150)	Open burner: 31,000 btu/h (9 kW) x 2; Griddle; 17,100 btu/h (5 kW) ; Oven: 24,500 btu/h (7.1 kW)

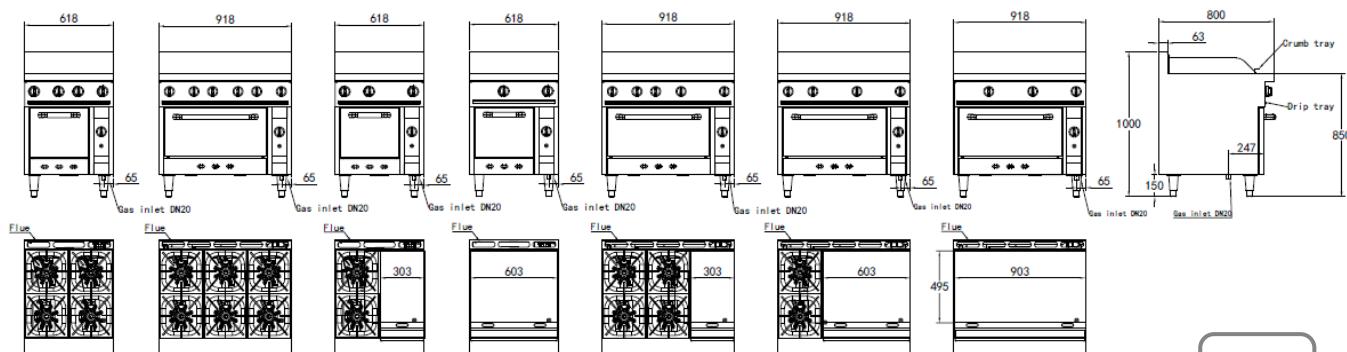




- Heavy duty oven thermostat:
200°F to 500°F (93 °C to 260°C)
adjustable range



Model	Description	Dimensions (mm)	Gas power
MAGH80R36-4-12G	4 Open burner +12"griddle+oven	918 x 800 x (850 + 150)	Open burner: 31,000 btu/h (9 kW) x 4 ; Griddle:17,100btu/h (5kW); Oven:24,500btu/h (7.1kW)
MAGH80R36-2-24G	2 Open burner +24"griddle+oven	918 x 800 x (850 + 150)	Open burner: 31,000 btu/h (9 kW) x 2 ; Griddle:17,100btu/h (5kW) x 2; Oven:24,500btu/h (7.1kW)
MAGH80R24-0-24G	24"griddle + oven	618 x 800 x (850 + 150)	Griddle: 17,100 btu/h (5 kw) x 3: Oven: 24,500 btu/h (7.1 kw)
MAGH80R36-0-36G	36"griddle + oven	918 x 800 x (850 + 150)	Griddle: 17,100 btu/h (5 kw) x 3; Oven: 24,500 btu/h (7.1 kw)





Model: MAGH80T36-6

Features

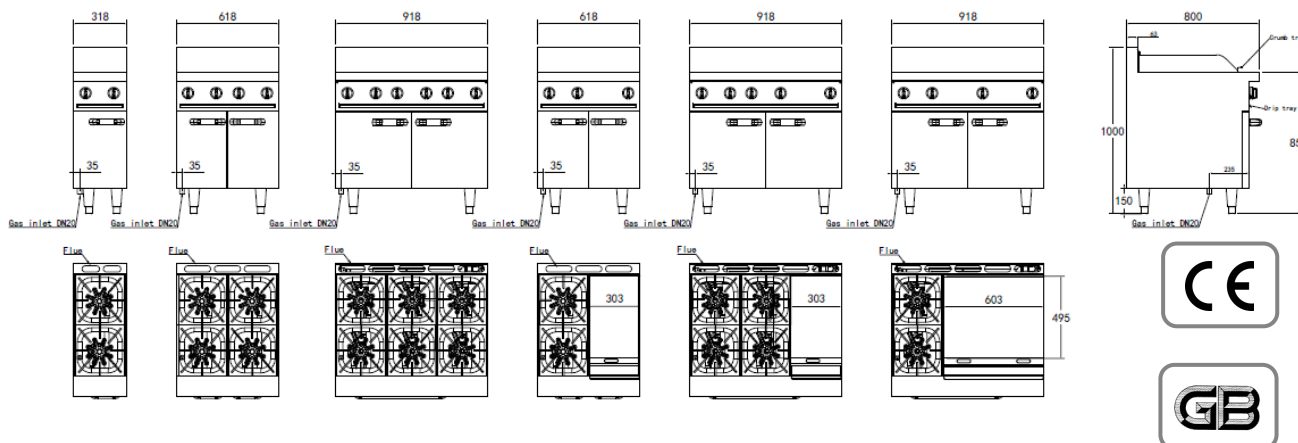
- Open burner and oven burner made of cast iron
- Flame supervisory device for safety
- Grates/Trivets made heavy duty cast iron, flame shaping center for efficient heat transfer
- Stainless steel drip tray
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: 2.0 mm table top; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Gas inlet pressure:

- Natural Gas : 2.0 kPa
- LP Gas : 2.8 kPa
- Town Gas : 1.5 kPa

Gas inlet : DN20

Model	Description	Dimensions (mm)	Gas power
MAGH80T12-2	2 Open burner on cabinet	318 x 800 x (850 + 150)	Open burner: 31,000 btu/h (9 kw) x2
MAGH80T24-4	4 Open burner on cabinet	618 x 800 x (850 + 150)	Open burner: 31,000 btu/h (9 kw) x4
MAGH80T36-6	6 Open burner on cabinet	918 x 800 x (850 + 150)	Open burner: 31,000 btu/h (9 kw) x 6
MAGH80T24-2-12G	2 Open burner +12"griddle on cabinet	618 x 800 x (850 + 150)	Open burner: 31,000 btu/h (9 kw) x 2; Griddle:17,100 btu/h (5 kw)
MAGH80T36-4-12G	4 Open burner +12"griddle on cabinet	918 x 800 x (850 + 150)	Open burner: 31,000 btu/h (9 kw) x4 ; Griddle:17,100 btu/h (5 kw)
MAGH80T36-2-24G	2 Open burner +24"griddle on cabinet	918 x 800 x (850 + 150)	Open burner: 31,000 btu/h (9 kw) x2 ; Griddle:17,100 btu/h (5 kw) x2
MAGH80T24-4T	4 Open burner, counter top	618 x 800 x (330 + 150)	Open burner: 31,000 btu/h (9 kw) x4
MAGH80T36-6T	6 Open burner, counter top	918 x 800 x (330 + 150)	Open burner: 31,000 btu/h (9 kw) x 6





Model: MAGH80G24

Gas inlet pressure:

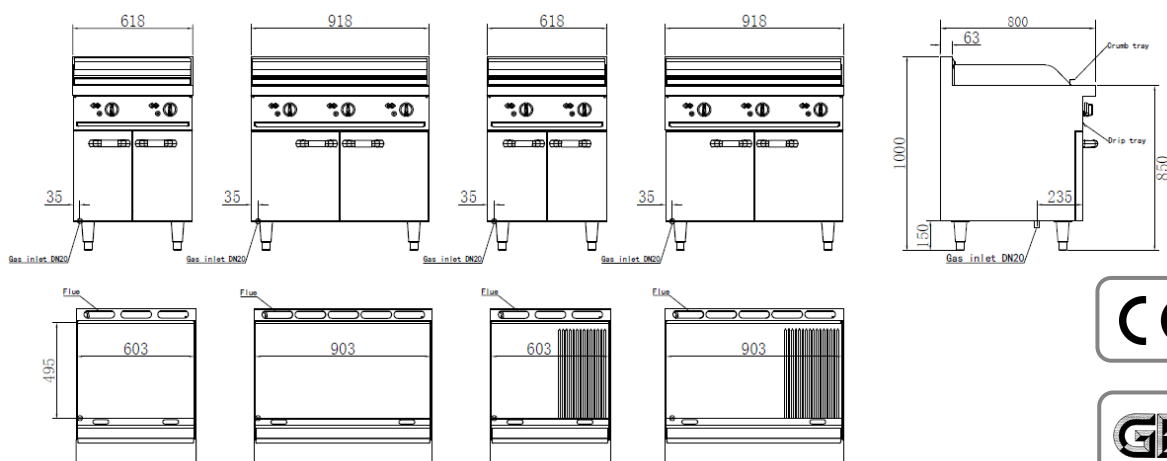
- Natural Gas : 2.0 kPa
- LP Gas : 2.8 kPa
- Town Gas : 1.5 kPa

Gas inlet : DN20

Features

- Griddle burner is made of heat resistant aluminized steel
- Hi / Lo Flame (optional with thermostatic control)
- Flame supervisory device for safety
- Griddle top is highly polished to ensure even heat across the entire surface, thickness is 19 mm
- Piezo flame ignition
- Stainless steel drip tray to collect oil
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: 2.0 mm table top; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Model	Description	Dimensions (mm)	Gas power
MAGH80G24	24" Griddle on cabinet	618 x 800 x (850 + 150)	17,100 btu/h (5 kW) x 2
MAGH80GK24	24" Ridged griddle plate on cabinet	618 x 800 x (850 + 150)	17,100 btu/h (5 kW) x 2
MAGH80G36	36" Griddle on cabinet	918 x 800 x (850 + 150)	17,100 btu/h (5 kW) x 3
MAGH80GK36	36" Ridged griddle plate on cabinet	918 x 800 x (850 + 150)	17,100 btu/h (5 kW) x 3
MAGH80G24T	24" Griddle, counter top	618 x 800 x (330 + 150)	17,100 btu/h (5 kW) x 2
MAGH80G36T	36" Griddle, counter top	918 x 800 x (330 + 150)	17,100 btu/h (5 kW) x 3





Model: MAGH80B24

Gas inlet pressure:

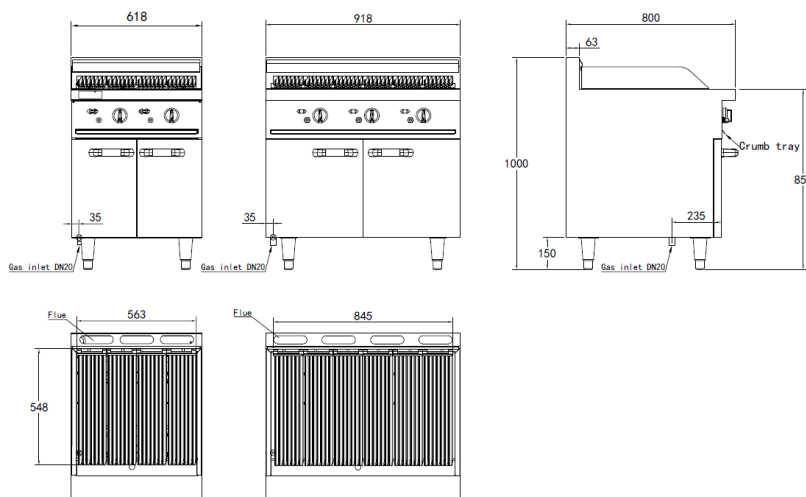
- Natural Gas : 2.0 kPa
- LP Gas : 2.8 kPa
- Town Gas : 1.5 kPa

Gas inlet : DN20

Features

- Charbroiler burner is made of heat resistant aluminized steel
- Flame supervisory device for safety
- Hi / Lo Flame (optional with thermostatic control)
- Charbroiler grates can be placed flat, or flipped over and tilted towards the front
- Piezo ignition, operation easily and quickly
- Stainless steel drip tray
- With lava rock
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: 2.0 mm table top; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Model	Description	Dimensions (mm)	Gas power
MAGH80B24	24" Charbroiler on cabinet	618 x 800 x (850 + 150)	31000 btu/h (9 kW) x 2
MAGH80B36	36" Charbroiler on cabinet	918 x 800 x (850 + 150)	31000 btu/h (9 kW) x 3
MAGH80B24T	24" Charbroiler , counter top	618 x 800 x (330 + 150)	31000 btu/h (9 kW) x 2
MAGH80B36T	36" Charbroiler , counter top	918 x 800 x (330 + 150)	31000 btu/h (9 kW) x 3





Model: MAGH80F16

Features

- Cast iron burner
- Flame supervisory device for safety
- Italian gas valve with thermostatic control
- Vat capacity: 20 –25 liter per tank
- Hi Limit for safety
- Oil drain value with safety interlock
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: : 1.5 mm table top and tank; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Gas inlet pressure:

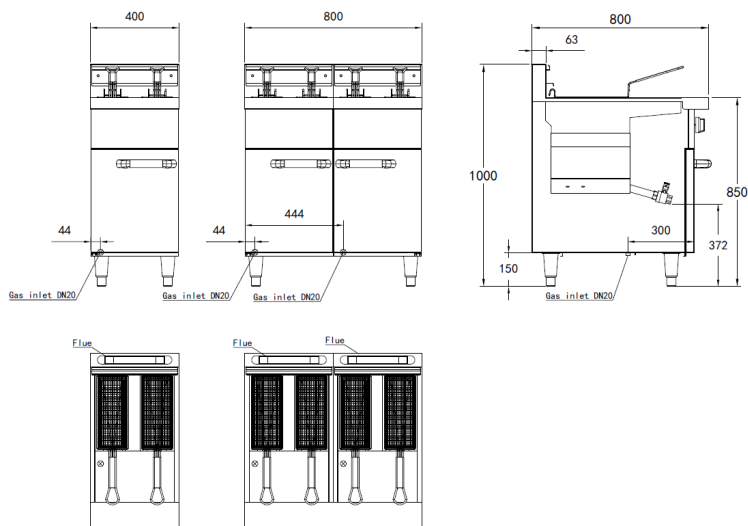
- Natural Gas : 2.0 kPa
- LP Gas : 2.8 kPa
- Town Gas : 1.5 kPa

Gas inlet : DN20

Accessories

- Two fry baskets
- Crumb screen
- Drain clog clearance prod
- Drain oil extension pipe

Model	Description	Dimensions (mm)	Gas power
MAGH80F16	Single tank fryer	400 x 800 x (850 + 150)	28500 btu/h (8.4 kW) x 3
MAGH80F32	Two battery fryer	800 x 800 x (850 + 150)	28500 btu/h (8.4 kW) x 6





Model: MAGH80PC16 (pasta)

Features

- Vat made of 316 of stronger corrosion resistance than 304
- Cast iron burner
- Imported gas valve with high and low flame
- Tank capacity: 32 –36 liter per tank
- Water inlet valve in the front
- Controlled water flow into tank to prevent splash and strong water current
- Dual use: for both pasta and Asian noodle
- Water overflow
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: 1.5 mm table top and tank; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Gas inlet pressure:

- Natural Gas : 2.0 kPa
- LP Gas : 2.8 kPa
- Town Gas : 1.5 kPa

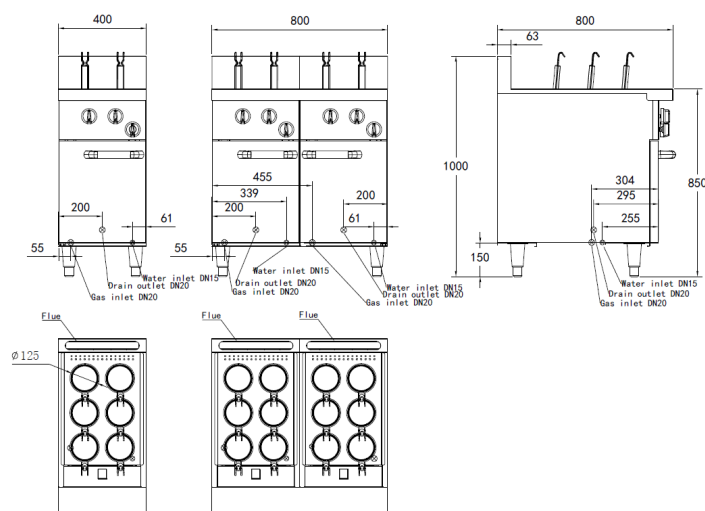
Gas inlet / Drain outlet : DN20

Water inlet: DN15 inner thread

Accessories :

- Pasta basket or noodle basket

Model	Description	Dimensions (mm)	Gas power
MAGH80PC16	Pasta cooker	400 x 800 x (850 + 150)	31000 btu/h (9 kW) x 2
MAGH80PC32	Pasta cooker	800 x 800 x (850 + 150)	31000 btu/h (9 kW) x 4





Model: MAGH80ST

Features

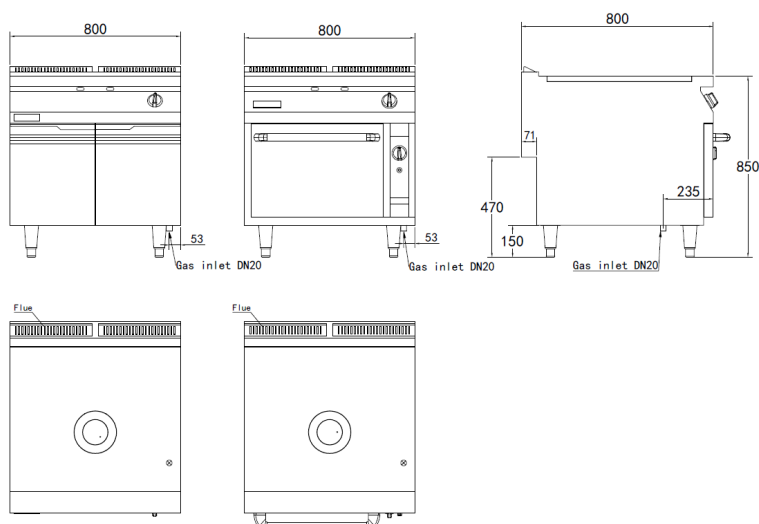
- Burner made of cast iron
- Hi / Lo Flame
- Flame supervisory device for safety
- Pulse igniter
- Cook top is highly polished to ensure even heat across the entire surface; thickness is 20 mm
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: 2.0 mm table top ; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Gas inlet pressure:

- Natural Gas : 2.0 kPa
- LP Gas : 2.8 kPa
- Town Gas : 1.5 kPa

Gas inlet : DN20

Model	Description	Dimensions (mm)	Gas power
MAGH80ST	Gas solid top	800 x 800 x 850	Top: 31000 btu/h (9 kW)
MAGH80STO	Gas solid top + oven	800 x 800 x 850	Top: 31000 btu/h (9 kW) Oven: 24,500 btu/h (7.1 kW)





ER 13oz All 7 Dollars
URDOCK APA
OLLINGWOOD ESB
OLLING ROCK
OLLINGWOOD VINTAGE
URDOCK VERMONT BLOND
INY PINOT NOIR CIDER 50Z 6.00
CKELBROOK LME CERES
LORA LODESTAR
EXANDER KEITHS
OBBLESTONE STOUT
AWS GINGER KOMBUCHA

Beans on
-Phil-Sebastian
Ethiopia
Kercha Mengi
Reen's Spicy
Feto
-Anchored
Ethiopia
Cup U
Chenega

MODULAR ELECTRIC RANGE

MEE 80 COLLECTION



Brandon MEE80 electric range collection has everything it needs to be for a heavy duty range. While the full collection is suitable for complete F & B menu, most restaurants pick the modular combination according to the menu they serve.

- Hotel and fine dine : full collection
- Steak house : cooker + griddle + charbroiler + fryers
- Ordinary restaurant : cooker + griddle + fryer
- Small restaurant : cooker / griddle combo + fryer

Features:

- All modules are range matched with depth 800 mm
- Made of well polished stainless steel
- Efficient footprint: The width is fully utilized for cooking whereas the depth of front ledge is optimized. No usable area is wasted.



Model: MEE80IO4

Features

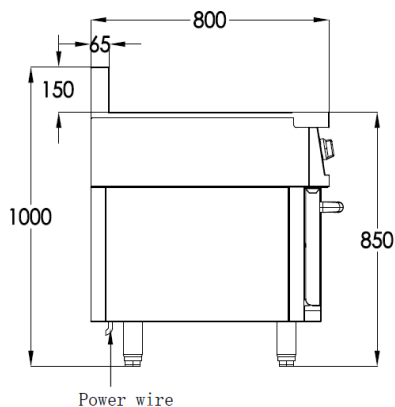
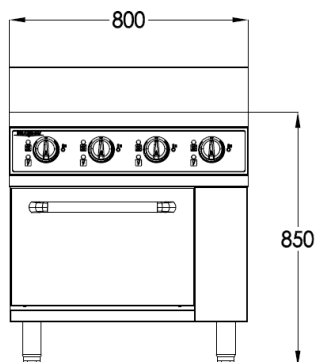
Induction cooker :

- High quality stainless steel construction, easy to clean
- High power for repaid temperature recovery
- Manual control, convenient operation
- Countertop induction cooker uses high strength microcrystalline panel

Oven:

- Heavy Duty door hinge withstands heavy load and repetitive open and close
- Enameled door liner and oven cavity
- Nickel plated rack and shelves, can put 18/26 sheet pan
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: 2.0 mm table top ; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Model	Description	Dimensions (mm)	Voltage	Power (kW)
MEE80IO4	4 Induction cooker + oven	800 x 800 x (850 + 150)	3N ~ 380V	Induction cooker: 3.5 kW x 4 Oven: 5kW



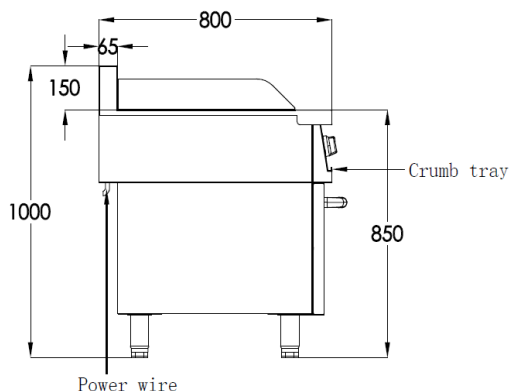
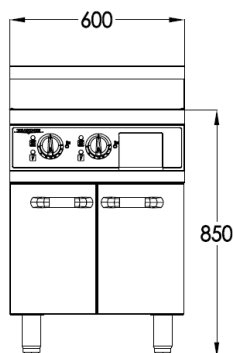


Model: MEE80G6

Features

- High quality stainless steel construction, easy to clean
- High power for repaid temperature recovery
- Manual control, range 50-300 degree adjustable, convenient operation
- Large capacity (4 liter) grease drawer
- Griddle top is highly polished to ensure even heat across the entire surface, thickness is 20 mm
- Hard chrome surface, for energy and temperature storage
- Optional griddle plate: 1/3 ridged griddle, ridged griddle, smooth griddle.
- Heating tube cover design, anti-drip oil protection, ensuring service life
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: 2.0 mm table top; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Model	Description	Dimensions (mm)	Voltage	Power (kW)
MEE80G6	Griddle on cabinet	600 x 800 x (850 + 150)	3N ~ 380V	10





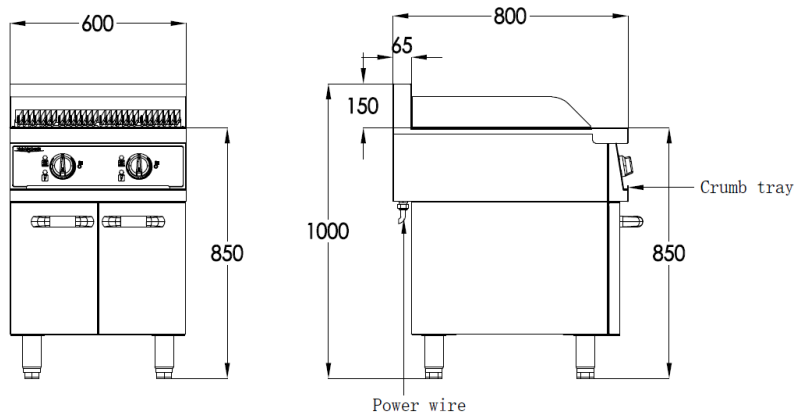
Model: MEE80B6

Features

- High quality stainless steel construction, easy to clean
- High power for rapid temperature recovery
- Manual control, convenient operation
- Cast iron grill plate, smooth surface treatment.
- Double sided charbroiler grates can be placed flat, or flipped over and tilted towards the front.
- Special J-shaped cross sectional design, receiving the drop oil from food and pushing it towards the tray
- Stainless steel Drip tray
- Heating tube cover design, anti-drip oil protection, ensuring service life
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: 2.0 mm table top; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Model	Description	Dimensions (mm)	Voltage	Power (kW)
-------	-------------	-----------------	---------	------------

MEE80B6	Charbroiler on cabinet	600 x 800 x (850 + 150)	3N ~ 380V	12
---------	------------------------	-------------------------	-----------	----





Model: MEE80F4

Accessories

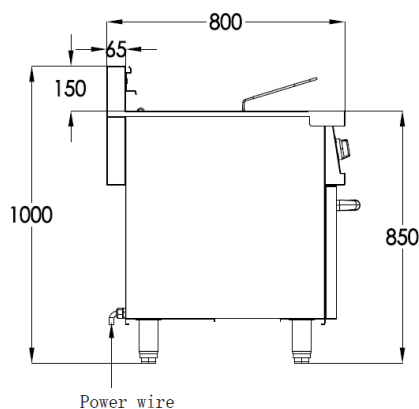
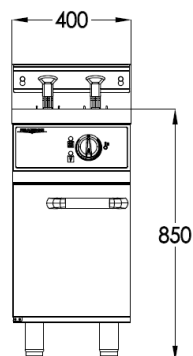
- Two fry baskets
- Crumb screen
- Drain clog clearance prod
- Drain oil extension pipe

Features

- High quality stainless steel construction, easy to clean
- High power for repaid temperature recovery
- Vat capacity: 30 liter
- Manual control, convenient operation
- Heating element can be swung up for fry pot cleaning
- Deep cylinder cold area, improve oil utilization
- High temperature safety limit
- Stainless steel oil drain value with safety interlock
- High grade stainless steel: SUS 304 for food contact safety
- Heavy gauge design: 1.5 mm table top and tank; other structural area from 1.2mm to 2.0 mm
- 6" adjustable leg

Model	Description	Dimensions (mm)	Voltage	Power (kW)
-------	-------------	-----------------	---------	------------

MEE80F4	Single tank fryer on cabinet	400 x 800 x (850 + 150)	3N ~ 380V	15
---------	------------------------------	-------------------------	-----------	----





Model: MEE80N6

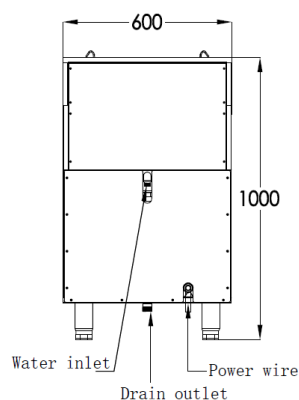
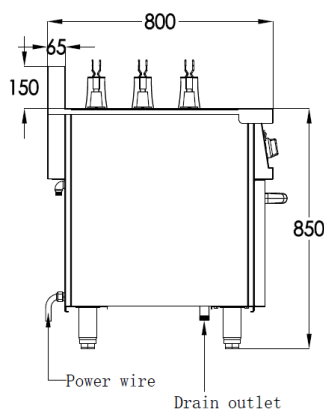
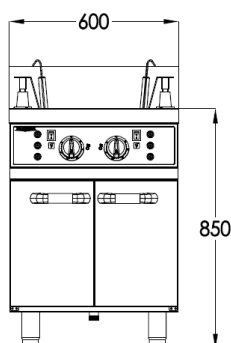
Accessories :

- Six noodle basket

Features

- High quality stainless steel construction, easy to clean
- High power for repaid temperature recovery
- Manual control, convenient operation
- Tank capacity: 40 liter
- Work with auto-lift system
- Vat made of 304 stainless steel for food contact safety
- Controlled water flow into tank to prevent splash and strong water current
- Dual use: for both pasta and Asian noodle
- Heavy gauge design: 1.5 mm table top and tank; other structural area from 1.2mm to 2.0 mm
- Water inlet : DN15
- Drain outlet : DN40
- 6" adjustable leg

Model	Description	Dimensions (mm)	Voltage	Power (kW)
MEE80N6	Noodle boiler on cabinet	600 x 800 x (850 + 150)	3N ~ 380V	18



In hotel, food is cooked ahead of rush hour and held in holding cabinets. To meet with HACCP hygiene requirement, the holding temperature needs to be at least 63C to prohibit growth of diseases and pathogen. Brandon's holding cabinets features air circulation systems to distribute warm air evenly throughout the cabinet, preventing hot spots and ensuring that all food items are kept at the same temperature. Our holding cabinet regulates the moisture level inside, which is crucial for keeping certain foods, like bread or roasted meats, from drying out while they're being held.

To help you understand more about preserving food for better quality, please feel free to read our [blog post](#).



Model: BWSC30-4

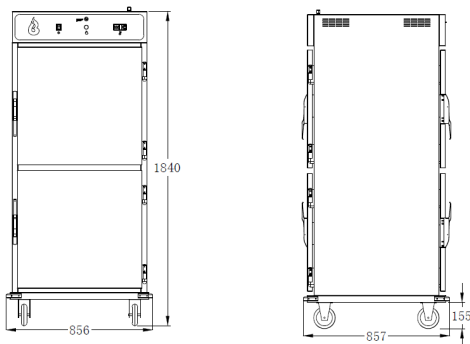
Features

- Digital display electronic control panel.
- Circulating hot air to ensure thermal balance.
- Adjustable holding temperature (30 to 99C), prohibiting bacteria and pathogen growth. (HACCP requires that hot food holding temperature is at least 63C).
- Double blower design, easy to disassemble; convenient for daily maintenance.
- Stainless steel construction for easy cleaning and durability.
- Stainless steel door (with optional glass door).
- Four 5" casters (two with locks).

Dimension: 856 x 857 x 1840 mm

Electrical: 220 V, 50 Hz, 2.4 kW

Water capacity: 4 liter



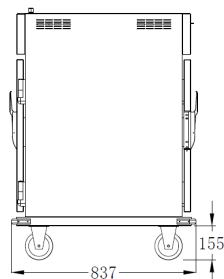
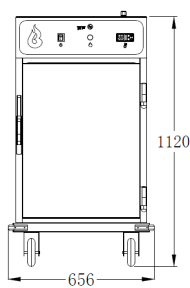
Optional Accessories:

- Sheet Pan: 30 pcs 600 x 400 x 20 mm
- GN Pan: 30 pcs 1/1 x 65 mm
- Wire Rack: 30 pcs 660 x 600 mm





BWSC7-2B



Half Size

- Dimension : 656 x 837 x 1120 mm
- Electrical : 220 V, 50 Hz, 2.4 kW
- Temperature : up to 99 C
- Water Capacity : 4 liter
- Tier : 7

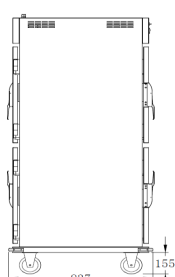
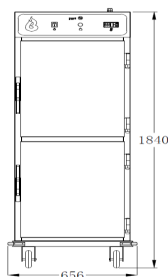
Optional accessories

- Pans : baking pan (600 x 400) or GN 1/1 x 65 mm
- Wire rack : 415 x 640 mm

Model	BWSC7-2	BWSC7-1	BWSC7-2B	BWSC7-1B
Doors	Two	Single	Two	Single
Glass Door	N/A	N/A	Front & Rear	Front
S/S Door	Front & Rear	Front	N/A	N/A



BWSC15-4B



Full Size

- Dimension : 656 x 837 x 1840 mm
- Electrical : 220 V, 50 Hz, 2.4 kW
- Temperature : up to 99 C
- Water Capacity : 4 liter
- Tier : 15

Optional accessories

- Pans : baking pan (600 x 400) or GN 1/1 x 65 mm
- Wire rack : 415 x 640 mm

Model	BWSC15-4	BWSC15-2	BWSC15-4B	BWSC15-2B
Doors	Four	Two	Four	Two
Glass Door	N/A	N/A	Front & Rear	Front
S/S Door	Front & Rear	Front	N/A	N/A





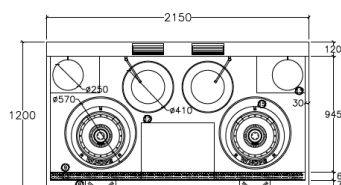
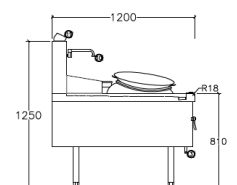
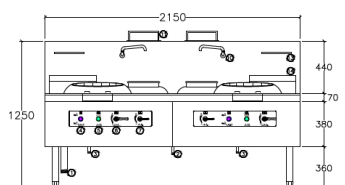
Model: BGW2-GS

Features

- Environmental protection concept features
The small fire is equipped with anti-strong airflow and anti- strong wind technology, which can ensure that it will not be extinguished in a closed combustion chamber or frequently toss the pot
- High efficiency, low noise and low exhaust gas
The high-quality, revolving fire per-mixed burner can save more than 40% of energy than the traditional, with a noise of less than 70 decibels, and carbon monoxide (exhaust gas) less than 0.05%
- Simple operation and safety protection
Independent fan, independent air inlet, simple operation, all -round protection to prevent gas leakage
- 13.5" cast iron ring
- Water Inlet: DN15
- Gas inlet: DN25
- Drain outlet: DN40

Gas fired Guangdong style environmentally wok range

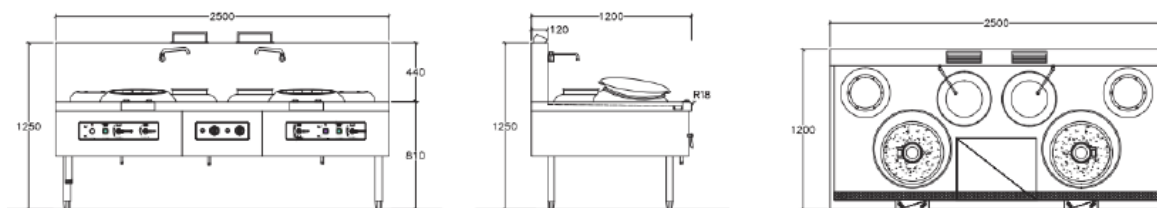
Model	No. of Rear Pot	Dimensions (mm)	Gas power	Fried wok size
BGW1-GS	1	1200 x 1200 x (810+440)	95600 btu/h (28 kW)	18" - 22"
BGW2-GS	2	2150 x 1200 x (810+440)	95600 btu/h (28 kW) x 2	18" - 22"
BGW1-GK	1	1200 x 1050 x (810+440)	95600 btu/h (28 kW)	18" - 22"
BGW2-GK	2	2150 x 1050 x (810+440)	95600 btu/h (28 kW) x 2	18" - 22"
BGW21-GK	1	1800 x 1050 x (810+440)	95600 btu/h (28 kW) x 2	18" - 22"



All environmentally friendly wok ranges require 220V / SPN / 50 Hz / 100 W (Single unit)

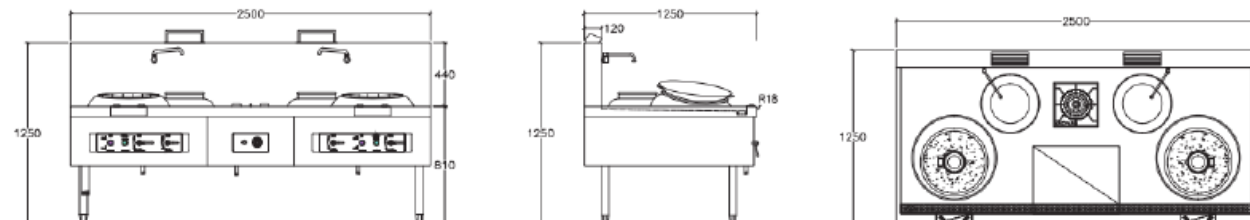
Gas fired Shanghai style environmentally friendly wok range

Model	No. of Rear Pot	Dimensions (mm)	Gas power	Fried wok size
BGW1-SS	1 / 1	1250 x 1200 x (810+440)	95600 + 17100 btu/h (28 + 5 kW)	18" - 22"
BGW2-SS	2 / 2	2500 x 1200 x (810+440)	95600 + 17100 btu/h (28 + 5 kW) x 2	18" - 22"



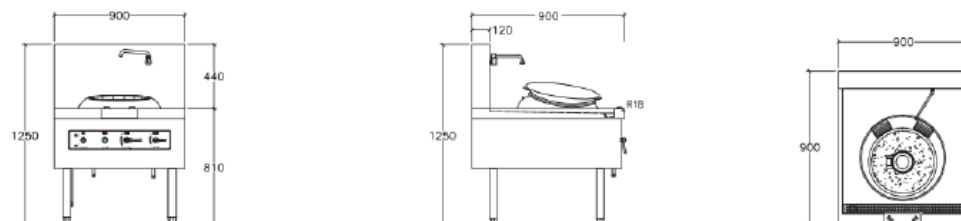
Chaozhou style environmentally friendly wok range

Model	No. of Rear Pot	Dimensions (mm)	Gas power	Fried wok size
BGW2-CS	2 / 1	2500 x 1250 x (810+440)	95600Btu/h (28 kW) x 2 + 47800 btu/h (14 kW)	18" - 22"



Gas fired Chaozhou style environmentally wok range

Model	No. of Rear Pot	Dimensions (mm)	Gas power	Fried wok size
BGW1-HF	0	900 x 900 x (810+440)	95600 btu/h (28 kW)	14" - 16"



All environmentally friendly wok ranges require 220V / SPN / 50 Hz / 100 W (Single unit)

Features



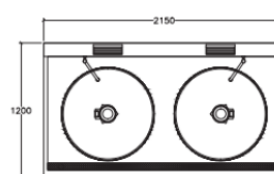
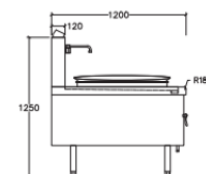
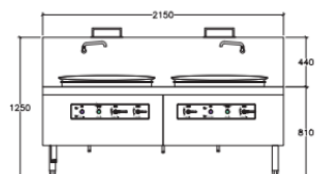
Model: BGW2-GS

- Water Inlet: DN15
- Gas inlet: DN25
- Drain outlet: DN40

- Environmental protection concept features
The small fire is equipped with anti-strong airflow and anti- strong wind technology, which can ensure that it will not be extinguished in a closed combustion chamber or frequently toss the pot
- High efficiency, low noise and low exhaust gas
The high-quality, revolving fire per-mixed burner can save more than 40% of energy than the traditional, with a noise of less than 70 decibels, and carbon monoxide (exhaust gas) less than 0.05%
- Simple operation and safety protection
Independent fan, independent air inlet, simple operation, all -round protection to prevent gas leakage
- 13.5" cast iron ring

Gas fired environment-friendly large pot stove

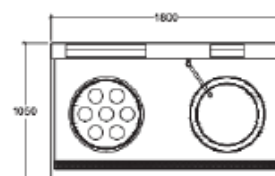
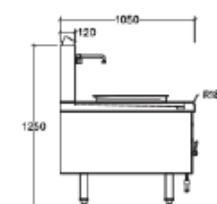
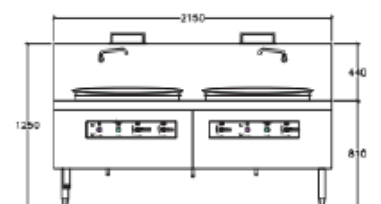
Model	Pot diameter (mm)	Dimensions (mm)	Gas power	Fried wok size (mm)
BGW1-LP	Φ 800	1200 x 1200 x (810 + 440)	95600 btu/h (28 kW)	850 (33 1/2")
BGW2-LP	Φ 800	2150 x 1200 x (810 + 440)	95600 btu/h (28 kW) x 2	850 (33 1/2")
BGW1-LPB	Φ 900	1200 x 1250 x (810 + 440)	95600 btu/h (28 kW)	950 (37 1/2")
BGW2-LPB	Φ 900	2150 x 1250 x (810 + 440)	95600 btu/h (28 kW) x 2	950 (37 1/2")



All environmentally friendly large pot stove require 220V / SPN / 50 Hz / 100 W (Single unit)

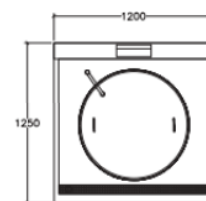
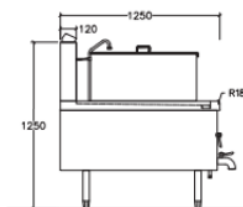
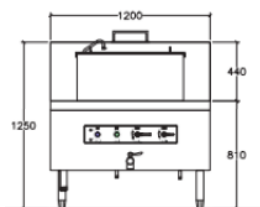
Gas fired environmentally-friendly steamer

Model	Fit steam tray Diameter (mm)	Dimensions (mm)	Gas power
BGW1-KS	Φ 540	900 x 1050 x (810 + 440)	95600 + 17100 btu (28 + 5 kW)
BGW2-KS	Φ 540	1800 x 1050 x (810 + 440)	95600 + 17100 btu (28 + 5 kW) x 2



Gas fired environmentally-friendly soup cooker

Model	No. of Rear Pot	Dimensions (mm)	Gas power	Capacity Liter
BGW1-SK	2 / 1	1200 x 1250 x (810 + 440)	95600 btu/h (28 kW) x 2 + 47800 btu/h (14 kW)	280



All environmentally friendly steamer / soup cooker require 220V / SPN / 50 Hz / 100 W (Single unit)





Model: BGS-1D

Features

- State of the art technology design

The small fire is equipped with anti-strong airflow and anti- strong wind technology, which can ensure that it will not be extinguished in a closed combustion chamber. Swivel water tank design, no need for blower, water shortage protection, automatic water filling, and heat recovery system. Food grade door gasket. Multi-layers steam tray can steam different type of food at each layer at the same time.

- Environmentally friendly (High efficiency, low noise and low CO in exhaust gas)

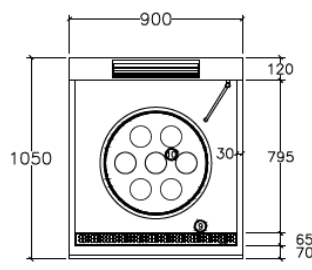
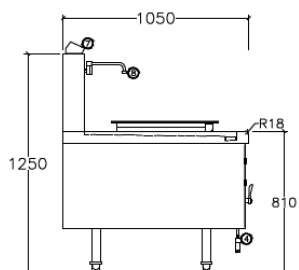
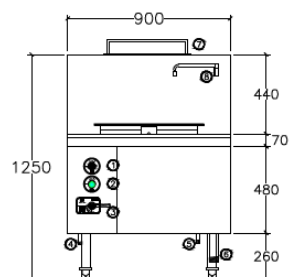
The thermal efficiency can be up to 90%+. An energy cost saving up to 50%+. The noise level is less than 60 Db. The carbon monoxide in flue gas in less than 0.05%.

- Simple operation and safety protection

The flame failure device cuts out gas supply in less than 2 seconds to prevent gas leakage when the flame is not detected

- Water Inlet: DN15
- Gas inlet: DN25
- Drain outlet: DN40

Model	Fit steam tray Diameter (mm)	Dimensions (mm)	Gas power
BGS-1D	Φ 540	900 x 1050 x (810+440)	71700 btu/h (21 kW)
BGS-2D1	Φ 540	1500 x 1050 x (810+440)	143400 btu/h (42 kW)
BGS-2D	Φ 540	1800 x 1050 x (810+440)	71700 btu/h (21 kW) x 2



All environmentally friendly steam cabinets require 220V / SPN / 50 Hz / 25 W

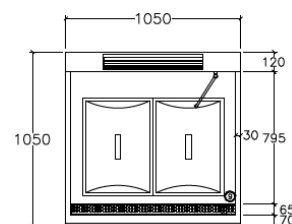
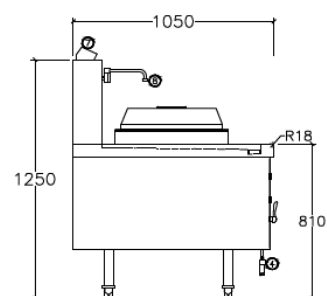
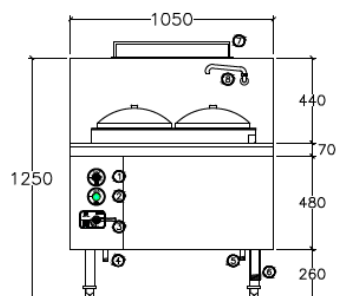


Model: BGS-2C

Features

- **State of the art technology design**
The small fire is equipped with anti-strong airflow and anti- strong wind technology, which can ensure that it will not be extinguished in a closed combustion chamber. Swivel water tank design, no need for blower, water shortage protection, automatic water filling, and heat recovery system. Food grade door gasket. Multi-layers steam tray can steam different type of food at each layer at the same time.
- **Environmentally friendly (High efficiency, low noise and low CO in exhaust gas)**
The thermal efficiency can be up to 90%+. An energy cost saving up to 50%+. The noise level is less than 60 Db. The carbon monoxide in flue gas in less than 0.05%.
- **Simple operation and safety protection**
The flame failure device cuts out gas supply in less than 2 seconds to prevent gas leakage when the flame is not detected

Model	Dimensions (mm)	Gas power
BGS-2C	1050 x 1050 x (810+440)	95600 btu/h (28 kW)



All environmentally friendly steam cabinets require 220V / SPN / 50 Hz / 25 W

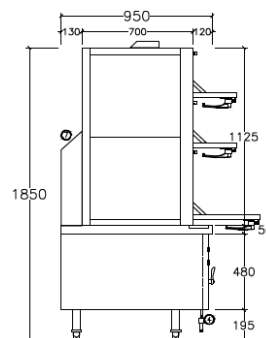
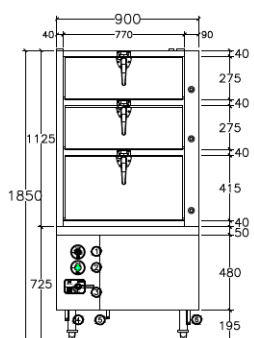
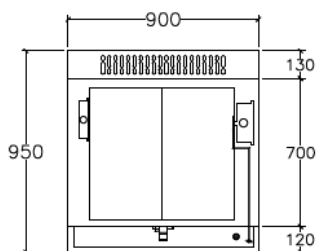


Model: BGS-3HD

Features

- State of the art technology design
The small fire is equipped with anti-strong airflow and anti- strong wind technology, which can ensure that it will not be extinguished in a closed combustion chamber. Swivel water tank design, no need for blower, water shortage protection, automatic water filling, and heat recovery system. Food grade door gasket. Multi-layers steam tray can steam different type of food at each layer at the same time.
- Environmentally friendly (High efficiency, low noise and low CO in exhaust gas)
The thermal efficiency can be up to 90%+. An energy cost saving up to 50%+. The noise level is less than 60 Db. The carbon monoxide in flue gas in less than 0.05%.
- Simple operation and safety protection
The flame failure device cuts out gas supply in less than 2 seconds to prevent gas leakage when the flame is not detected
- Water Inlet: DN15
- Gas inlet: DN25
- Drain outlet: DN25

Model	# of Shelf	Dimensions (mm)	Gas power
BGS-3HD	4	900 x 950 x 1850	71700 btu/h (21 kW)
BGS-3HDD	4	1200 x 950 x 1850	95600 btu/h (28 kW)



All environmentally friendly steam cabinets require 220V / SPN / 50 Hz / 25 W



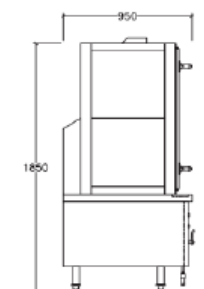
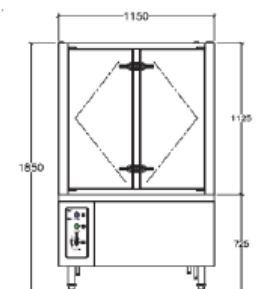
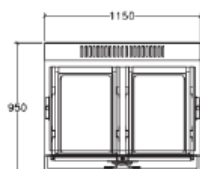
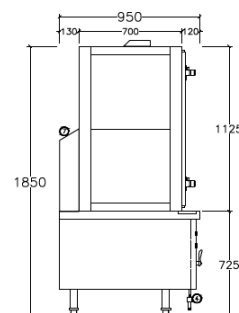
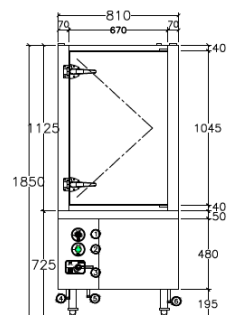
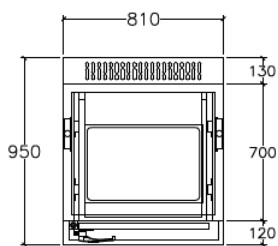
Model: BGS-1VD (Single door)



Model: BGS-2VD (Two doors)



Model	# of Tier	Dimensions (mm)	Gas power
BGS-1VD	10	900 x 950 x 1850	71700 btu/h (21 kW)
BGS-2VD	20	1200 x 950 x 1850	95600 btu/h (28 kW)



All environmentally friendly steam cabinets require 220V / SPN / 50 Hz / 25 W

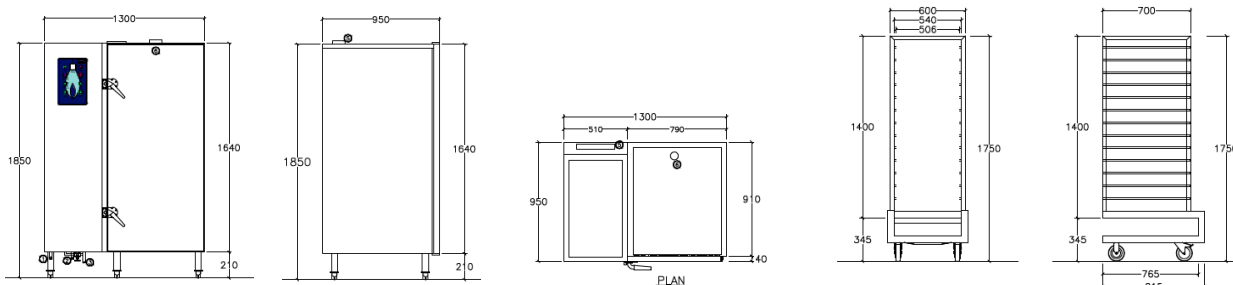


Model: BGS-1R

Features

- State of the art technology design
The small fire is equipped with anti-strong airflow and anti- strong wind technology, which can ensure that it will not be extinguished in a closed combustion chamber. Swivel water tank design, no need for blower, water shortage protection, automatic water filling, and heat recovery system. Food grade door gasket. Multi-layers steam tray can steam different type of food at each layer at the same time.
- Environmentally friendly (High efficiency, low noise and low CO in exhaust gas)
The thermal efficiency can be up to 90%+. An energy cost saving up to 50%+. The noise level is less than 60 Db. The carbon monoxide in flue gas in less than 0.05%.
- Simple operation and safety protection
The flame failure device cuts out gas supply in less than 2 seconds to prevent gas leakage when the flame is not detected

Model	GN size & Qty	Dimensions (mm)	Gas power
BGS-1R	GN 2/1, 13 pcs	1300 x 950 x 1850	95600 btu/h (28 kW)



All environmentally friendly steam cabinets require 220V / SPN / 50 Hz / 25 W

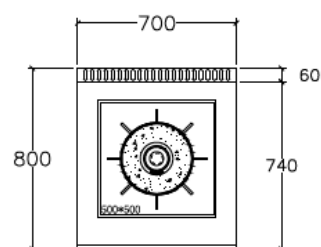
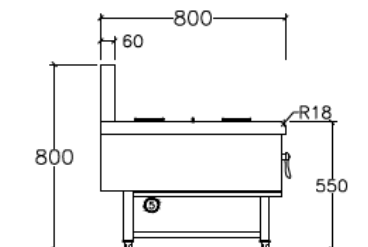
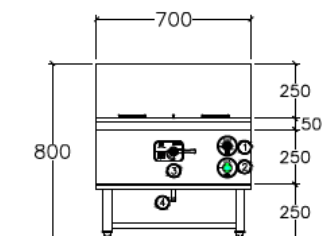


Model: BGS-1B

Features

- Boil water 40% faster
- Pilot burner ignition
- Noise level below 70dB
- 40% Energy saving
- Safety protection
- Premium grade stainless steel materials
- CO < 0.05% in exhaust gas
- Gas inlet: DN25

Model	Dimensions (mm)	Gas power
BGS-1B	700 x 800 x (550+250)	95600 btu/h (28 kW)
BGS-2B	1400 x 800 x (550+250)	95600 btu/h (28 kW) x 2



All environmentally friendly stock pot require 220V / SPN / 50 Hz / 100 W



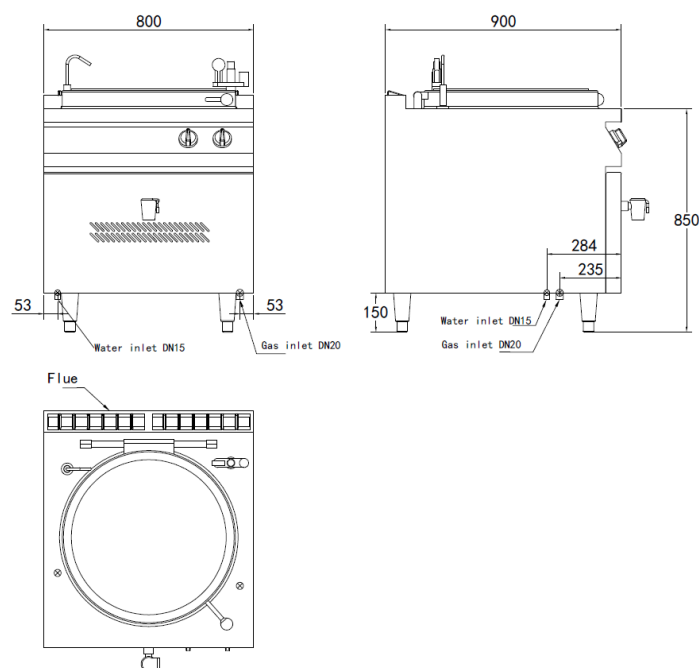


Model: BSK8

Features

- Completely SS body, adjustable SS feet convenient for install.
- Deeply Punched SUS #304 double jacket lid and body, indirect heating to avoid burnt food.
- Double gas safety values with automatic pulse electronic ignition, set up stand pilot, automatic filling water or manual filling in tank for options.
- Equipped with specially burner and over pressure protection, over temperature protection, water level protection.
- Relief valve automatic release steaming to adjust the chamber pressure and also make sure safety when pressure arrived 0.3Mpa.
- Water inlet: DN15
- Gas inlet: DN20
- Water outlet: DN40

Model	Dimensions (mm)	Gas power	Power consumption
BSK8	800 x 900 x 850	24 kW	220V/0.25kW



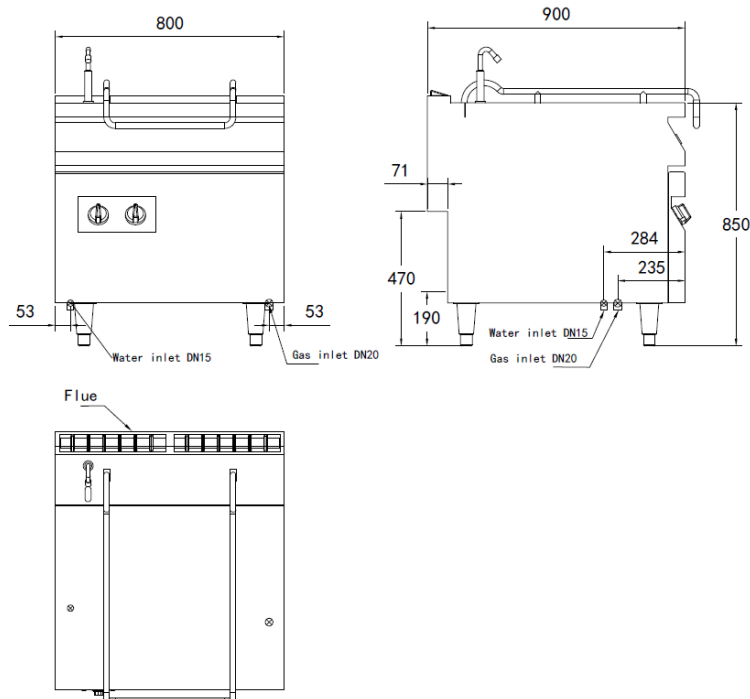


Model: BBP8

Features

- Completely SS body, adjustable SS feet convenient for install.
- One punched worktop 1.5mm thickness.
- Double gas safety valves with automatic pulse electronic ignition.
- Set up stand pilot fire, thermocouple protection device.
- Double jacket lid fulling welding pot body, tilting angle more over 90 degree. 12mm low-carbon steel or composite steel of the pot body material.
- Gas inlet: DN20
- Water inlet/outlet: DN15

Model	Dimensions (mm)	Gas power	Power consumption
BBP8	800 x 900 x 850	14kW	220V/0.25kW
BBP12	1200 x 900 x 850	21kW	220V/0.25kW



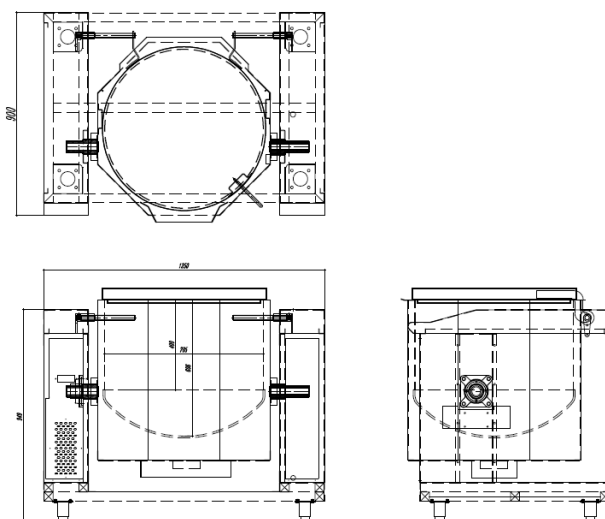


Model: BTK200

Features

- Manual mode: precise control of 8 levels of fire
- Automatic mode: 4 groups of preset menus for variable-frequency timing and temperature control
- Electric operation and control of soup pot; pot body can be tilted by 90° to facilitate pouring soup, placing base and cleaning pot
- Fully-enclosed key controller, independent cooling air duct, variable-frequency cooling fan for fast cooling, and electronic devices completely isolated from air duct are to prevent oils smoke and water vapor from eroding circuit

Model	Dimensions (mm)	Electrical parameters	Capacity
BTK100	1250 x 900 x 900	380V, 50Hz, 15 kW	100 L, Φ 700
BTK150	1250 x 900 x 950	380V, 50Hz, 20 kW	150 L, Φ 700
BTK200	1250 x 950 x 950	380V, 50Hz, 25 kW	200 L, Φ 700



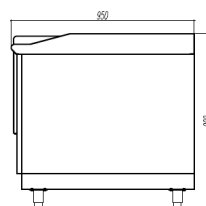
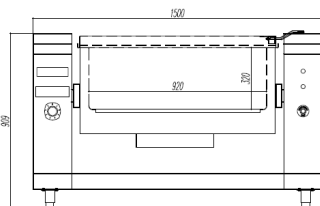
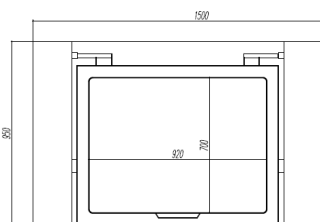


Model: BT150

Features

- Manual mode: precise control of 8 levels of fire
- Automatic mode: 4 groups of preset menus for variable-frequency timing and temperature control
- Electric operation and control of the pot; pot body can be tilted by 90° to facilitate pouring soup, placing base and cleaning pot
- Fully-enclosed key controller, independent cooling air duct, variable-frequency cooling fan for fast cooling, and electronic devices completely isolated from air duct are to prevent oils smoke and water vapor from eroding circuit

Model	Dimensions (mm)	Electrical parameters	Capacity
BTP100	1250 x 900 x 900	380V, 50Hz, 15 kW	100 L
BTP120	1250 x 900 x 900	380V, 50Hz, 15 kW	120 L
BTP150	1500 x 900 x 900	380V, 50Hz, 20 kW	150 L

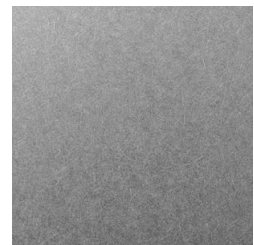




Brandon just joined the ranks of the very few manufacturers with the capability of pulling together the cooking block, which is aesthetic appealing and sturdy.

Appearance and workmanship

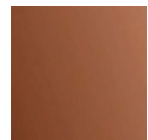
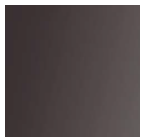
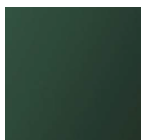
The table top is well polished to vibration finish to reflect less light which projects a calm and elegant touch. Weld marks and screws are properly concealed. Tight manufacturing tolerance so gap between modules are kept to the minimum, a lot smaller than our competitors.



Cooking block is lined up with perforated foot panels for aesthetic consideration and ventilation.

Color of your choice

Our colored stainless steel are coated with a metallic vapor from titanium, which has an even more superior property than pure stainless steel. Of thickness about 0.7 μm , the coating not only renders vivid color and liveliness to the cooking block, it also serves as an additional corrosion and wear resistance.



Safety features

Suffice to say that for nearly two decades Brandon has been manufacturing all cooking modules separately for the western world, including fryer, gas range, griddle, barbecue and pasta cooker. Brandon is one of the few manufacturers that masters the cooking production technology in both gas and electric forms. Making them separately is one thing, combine them all in one unit is another. It is of vital importance that heat and flue gas accumulated inside must be properly dissipated and displaced.

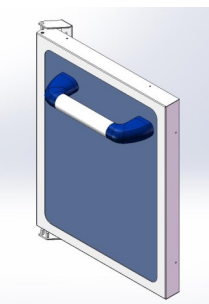
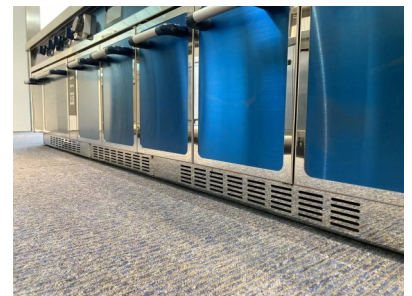
Ventilation

Behind each cooking module, at least one ventilating fan is equipped to take away the operating heat of cooking module. There are up to 10 fans drawing cold air from the griddle plate and displace the hot air into the flue.

Sensors are built in to monitor the fans' operation. If any one of them is not working, it shows on the control panel.

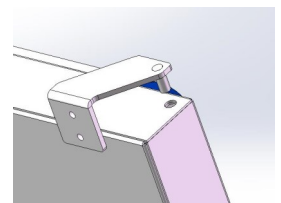
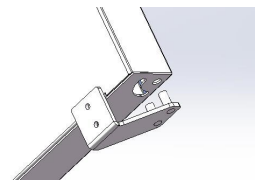
Thermal sensors

Thermal sensors are deployed to measure the ambient of every cooking module as well as the flue. So, the chefs in the kitchen are well aware of whether the temperature of any particular area is building up.



Sturdiness

- The table top is made of 304 grade stainless steel.
- A choice of 3 mm table top with state of the art finishing (4 mm or 5 mm thick table top is available at customer's request).
- 40 mm thick door panel filled with foam for reinforcement and a solid touch.
- 3 mm thick door hinge for robustness and durability



Combination of modules

Worth noting is that Brandon has been for 15 years manufacturing all modules to CE (EN203 or EN60335) and AGA (AS4563) standard.

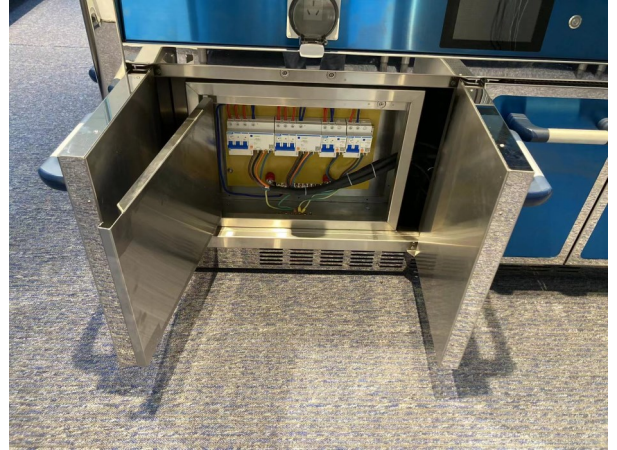
Kitchen designer is afforded the flexibility of multiple combinations to realize their design with different modules

- Open burner (gas or induction) with oven (gas or electric)
- Griddle (gas or electric)
- Charbroiler (gas or electric)
- Fryer (gas or electric)
- Pasta cooker (gas or electric)
- Bain marie (electric)

Maintenance friendly

All wiring ends at one single terminal where the contactors are installed.

To reach into the internal wiring, normally it is sufficient to take down the control panel for repair. To reach the lower section of the wiring, just dismantle the maintenance panel whereby the technician will have ample space to service the unit.



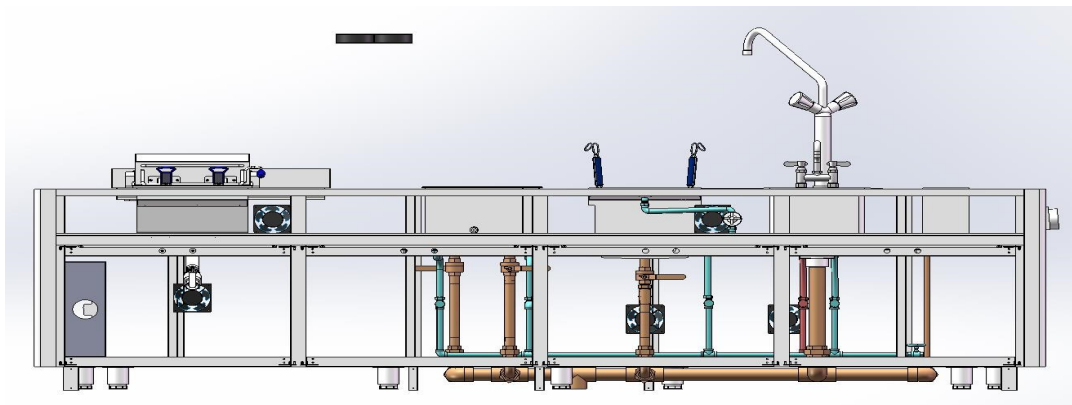
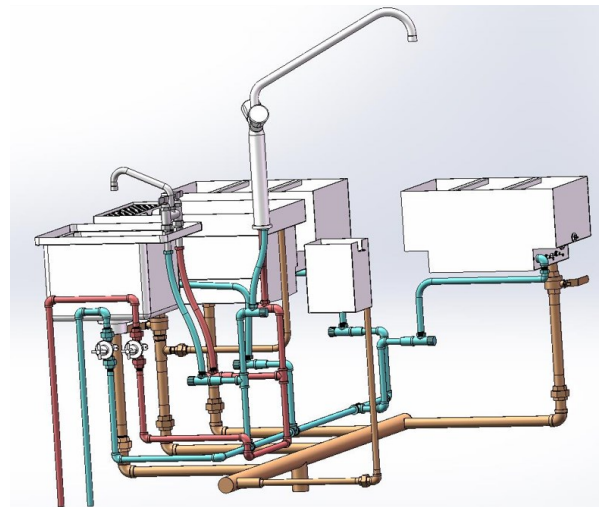
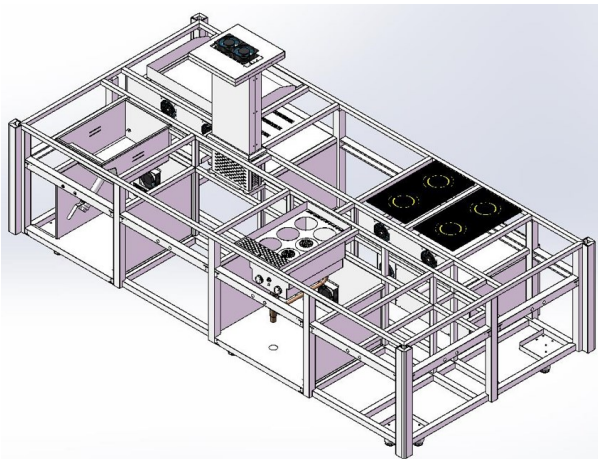
Plumbing

Water piping direction are properly connected with main valve at the end, where the main valve is located. For maintenance, just open the maintenance door and turn off the water supply valve.

Green piping : cold water inlet

Red piping : hot water inlet

Brown piping : drain water



Fryer module

- Vat capacity: 20 - 24 liter
- Power: 8.4 kW (28,500 btu/h) x 3 for gas, 12 kW for electric
- Cooking area: 346 x 534 mm

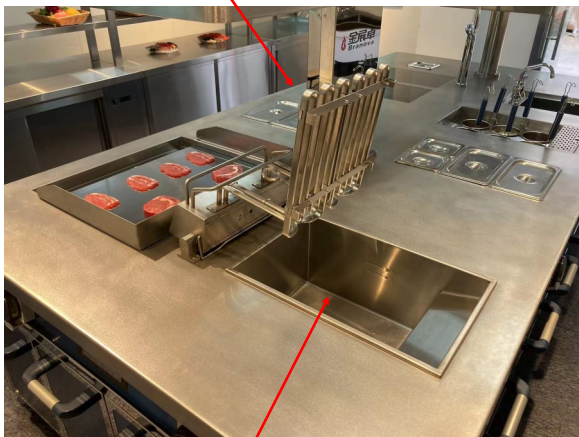
Other features

- Durable ribbon type heating element (for electric model)
- Tube fire heat exchanger (for gas model)
- 1.5" stainless steel drain valve with safety self lock
- Temperature range: 110 to 190 deg C

Accessories

- 2 units of fry baskets
- Crumb screen
- Drain pipe extension

Ribbon type heating element: can be flipped up for easy vat cleaning.



Elevated ledge to prevent water on table top from flowing into the hot oil vat



Self stand heating element mount



Control panel

Drain valve

Drain valve extension

Maintenance panel



Cooktop (Induction)

- 3.5 kW per head x 4
- 1H Glass
- 9 levels of power
- Over temperature protection: cut out when coil temperature exceeds 120 deg C.
- Timer
- Error diagnostics



Cooktop (Gas)

- 7.7 kW per head (26300 btu/h) x 4
- Cast iron burner
- Hi low flame
- Flame supervisory device



Oven (Electric)

- Upper and lower heat independently controlled
- Timer
- 3 Programmable channels
- 3 tiers
- Accessories: 3 pcs of chrome plated shelves

Oven (Gas)

- Heavy duty oven thermostat: 200°F to 500°F (93 °C to 260°C) adjustable range
- Heavy Duty door hinge withstands heavy load and repetitive open and close
- Enameled door liner and oven cavity
- Nickel plated rack and shelves
- Rack width can fit in 18/26 sheet pan
- Gas Inlet: DN20



Bain module

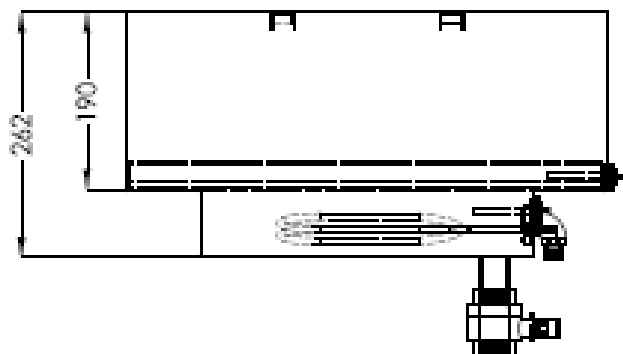
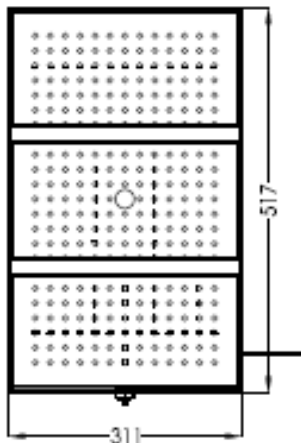
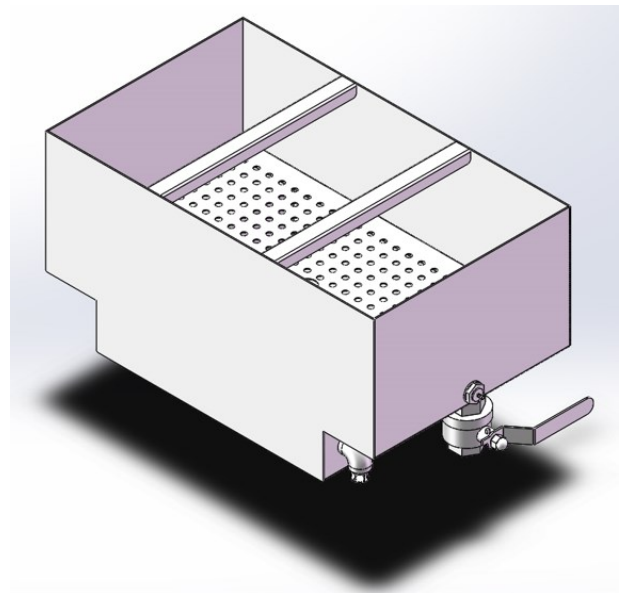
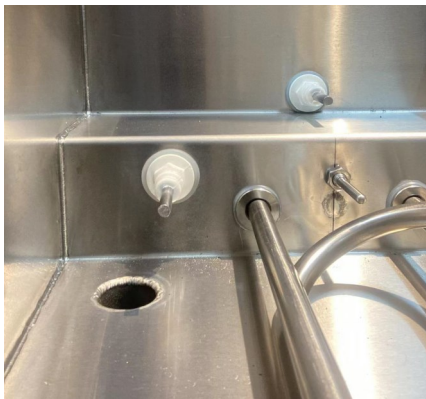
- tank capacity: 9 liter
- Power: 3 kW, 220V (electric)

Other features (Electric)

- 304 stainless steel heating element
- stainless steel drain valve
- Thermostatic control with accuracy of +/- 1.5 deg C
- Temperature range: room temp to 80 deg C
- High and low water level control

Accessories

- 2 units each of GN 1/3 pan & 1/6 pan



Griddle

Power: 10 kW (34,200 btu/h) for gas,
8 kW (380V, 3 ph) for electric

Cooking area: 655 mm x 490 mm

Other features

- 20 mm hard chrome plated steel cooking plate, meeting food contact requirement regulation GB4806.9-2016
- Detachable 80 mm tall splash guard for easy cleaning.
- 95 x 40 mm drain hole chuting into drip tray of 4 liter capacity
- Temperature range: up to 300 deg C (for electric model)



Other features (Gas)

- Hi / Lo Flame (optional with thermostatic control)
- Flame Supervisory Device for safety
- Piezo igniter
- Gas Inlet: DN20



Barbecue (Charbroiler)

Power:

- 18 kW (62,000 btu/h) for gas
- 8 kW (380V, 3 ph) for electric

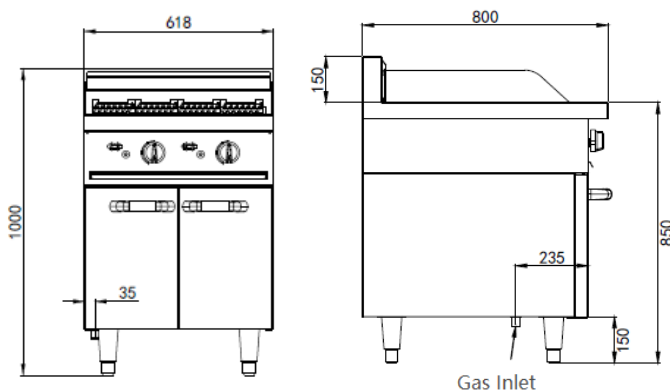
Cooking area: 560 mm x 530 mm

Other features (Gas)

- burner is made of heat resistant aluminized steel
- Hi / Lo Flame
- Flame supervisory device for safety
- Charbroiler grates can be placed flat, or flipped over and tilted towards the front
- Red igniter, operation easily and quickly
- Stainless steel drip tray to collect oil
- With lava rock.
- Gas Inlet: DN20



Lava rock



Pasta cooker

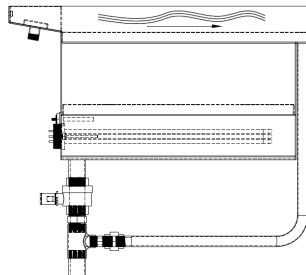
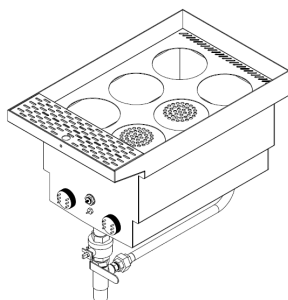
- Power:
9 kW, 380 V, 3 ph for electric;
16 kW (54,000 btu) for gas
- Water tank capacity: 30 liter

Features

- For gas type: fire tube heat exchanger for best thermal efficiency
- For electric type: heating element made of 304 for corrosion resistance
- Water inlet surface trickling design to s starch on water surface into drain.
- Low water level cut off
- Temperature control accuracy: +/- 1.5 deg C (computer model)
- Drain hole: dia 40mm
- Imported gas valve with high and low flame (For gas)
- Water Overflow
- Gas Inlet: DN20
- Water Inlet: DN15 inner thread

Accessories

- 6 cylindrical noodle basket or 6 rectangular pasta basket



Salamander (Electric)

- Power: 4 kW (220 V, 1 ph)
- Dimension: 600 x 456 x 540 mm
- Tray Size: 590 x 330 mm

Features

- U-type heating tube, large contact area, uniform heating
- Stainless steel shelves, it can be pushed and pulled in and out easily
- Stainless steel oil tray, easy to remove and easy to clean
- Temperature range: room temp to 300 deg C



Model: SE60

Heating tube



Salamander (Gas)

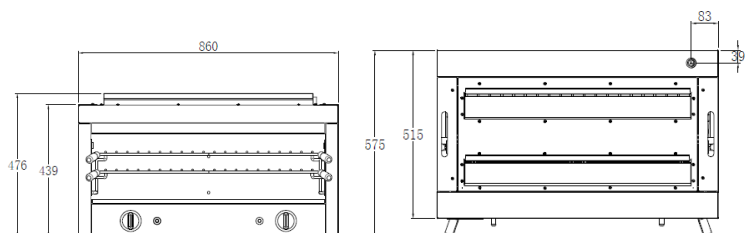
- Power: 7.2 kW (24600 btu/h)

Features

- Top heaters
- Piezo ignition and dual burner controls
- Single shelf with 3 height settings
- Powerful burners provide precise heat control and consistency
- Flame failure supervisory device



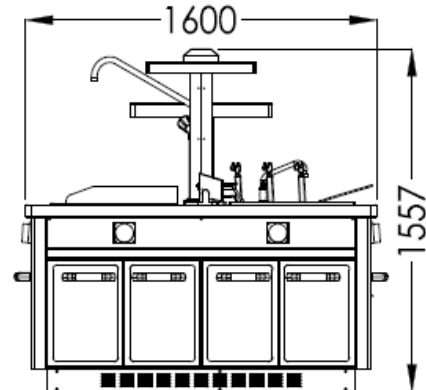
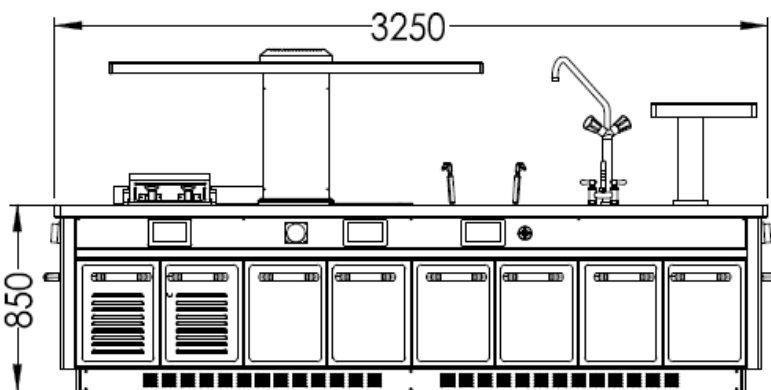
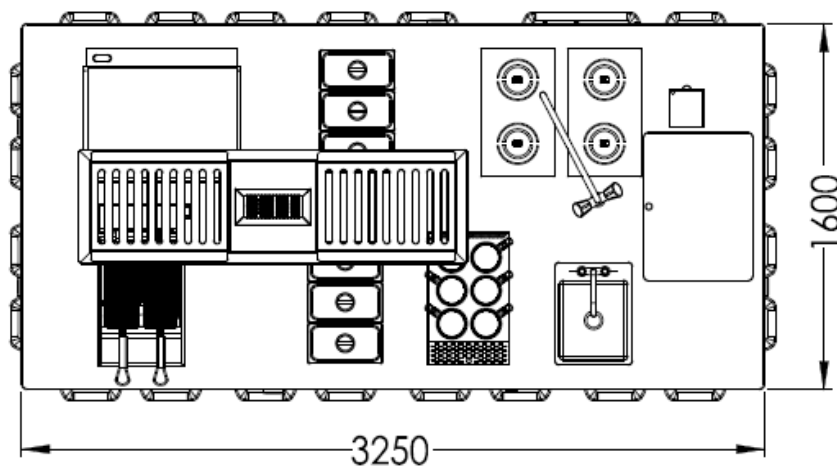
Model: SG86

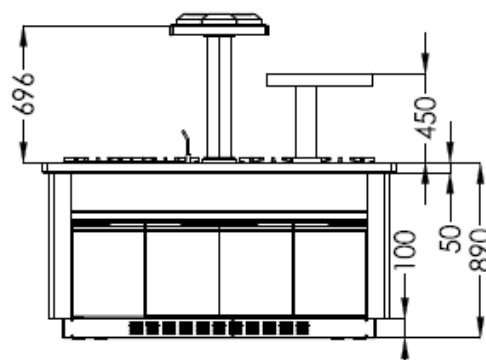
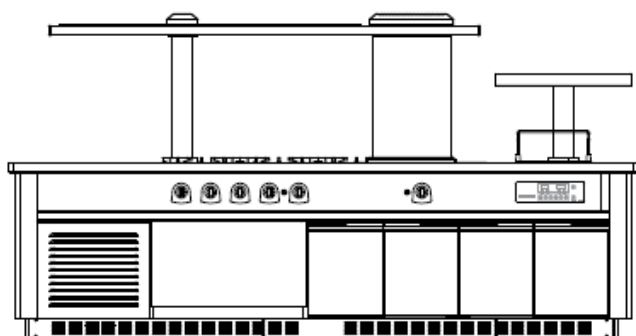
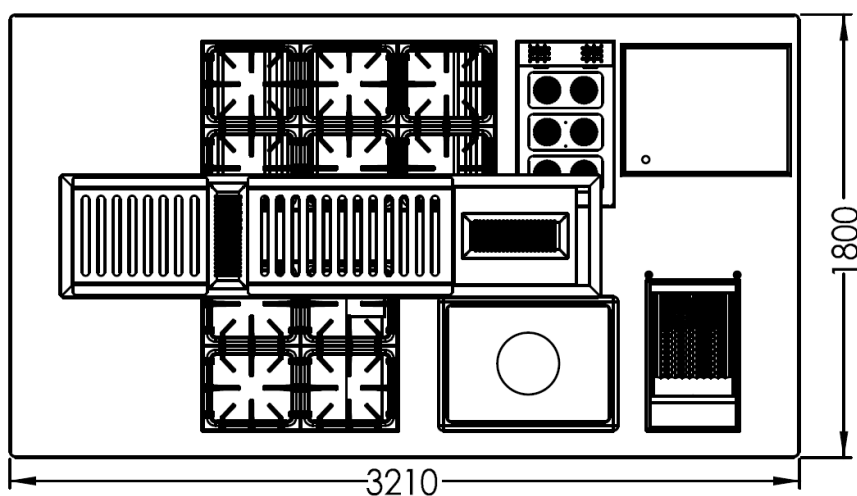


Disclaimer:

We are all aware that cooling block is tailor-made under most circumstances. The design shown here is only to let kitchen planners know of our modular design and manufacturing capability. The design shown here is not intended to suggest an optimal work flow within the kitchen as all designers have their own preferences.

Customers are welcome to send in their designs for enquiry.







Website

Guangzhou Brandon Equipment Manufacturing Co, Ltd

Website: <https://brandonequipment.com>

Product Application: <https://brandonequipment.com/blog>
(professional cooking)