

CONTACT US



⌚ Wechat/Whatsapp: +86 18028197052
+86 18927222117
+86 18028197002

🌐 Facebook: GRACE Kitchen Equipment

🌐 Website: www.gracekitchenequip.com

✉ Email: info@gracekitchen.com



GRACE KITCHEN EQUIPMENT



Bakery Equipment

Western Kitchen Equipment

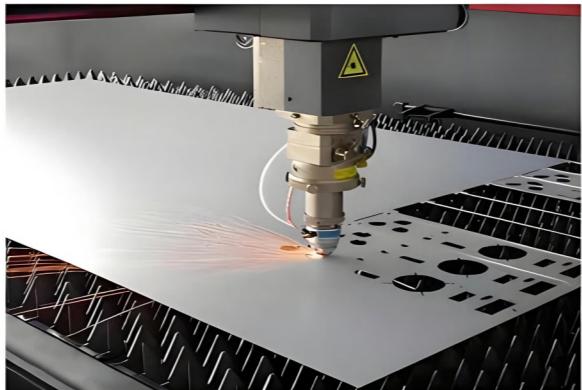
Stainless Steel Fabrication

Address: LianDo U Valley Business Park, Nanhai, Foshan, Guangdong, China

Service Line: +86-159 7662 7349 Fax: +86-757-85431999 ext.606

GUANGDONG GRACE KITCHEN EQUIPMENT

PRODUCTION FACILITY



Quality Management

- *CE certified
- *3 Times QC before dispatch



Workforce

- *Covering an area of 22000 square meters
- *More than 300 workers



Export Capability

- *20+ Years export experience
- *Over 30000 customers in 130+ countries

COMPANY PROFILE

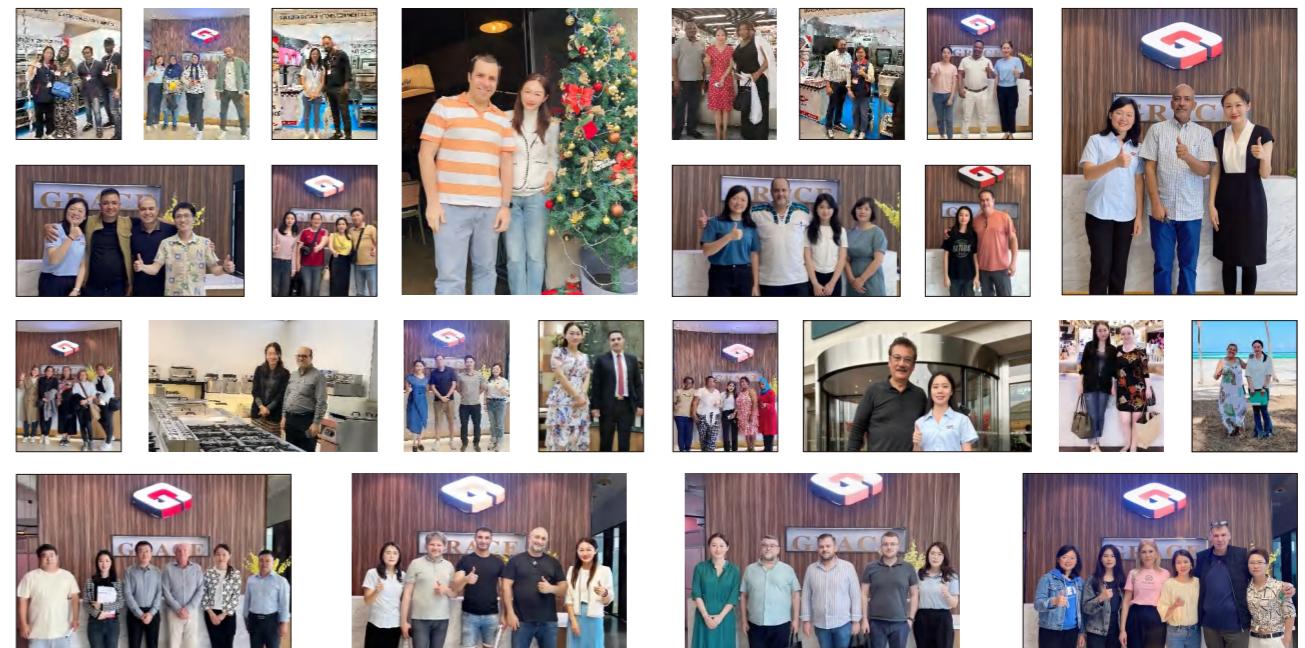
Grace Kitchen Equipment Co., Ltd. is a company that integrates industry and trade with more than 20 years experience. Our factory covers an area of over 22,000 square meters and with more than 300 workers. There are 3 main production lines in factory: bakery equipment line , cooking equipment line and refrigeration equipment line. Every product we manufacture is the result of many years R&D and market testing. With years of mature overseas sales experience, we have exported to over 130 countries worldwide and have more than 30000 partners. We are always committed to providing customers with one-stop solutions for professional kitchen and bakery equipment.

20
Years Experience

300+
Workers
22000m²
Production Workshop

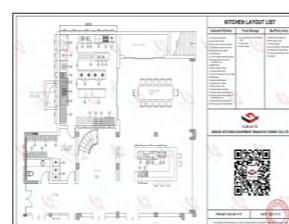
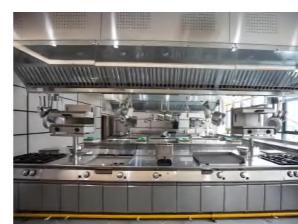
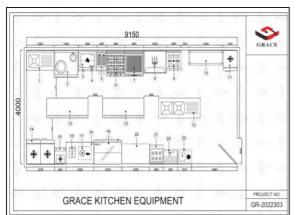
130+
Countries
30000+
Transaction Customers

OUR PARTNERS



CAD & 3D SERVICE

We do provide complete CAD design kitchen solutions, no matter kitchen projects, hotels, restaurants, school and hospital canteens. Meanwhile with matured experience in knowing our customers' needs, we are taking advantages in offering one-stop solution for kitchen equipment and bakery equipment to our customers.



CERTIFICATES & QUALIFICATIONS

Grace Kitchen Equipment Factory has been verified by world-leading inspection company **Intertek**
Grace Brand is the Top Ranking Gold Supplier for Commercial Kitchen Equipment in the Middle East and South China.



OUR WORLDWIDE DISTRIBUTORS



BAKERY EQUIPMENT



Food Mixer



Model No.	Bowl Volume	Voltage	Power	Mixing Speed(r/min)	Kneading Capacity	Weight	Dimension
GR-B10	10L	220V 50Hz	370W	170/340 r/min	1kg	47kg	540*460*770MM
GR-B20	20L	220V 50Hz	1100W	105/180/425 r/min	3kg	65kg	560*470*890MM
GR-B30	30L	220V 50Hz	1500W	125/204/483 r/min	6kg	68kg	570*510*940MM
GR-B40	40L	380V 50Hz	2000W	65/102/296 r/min	8kg	140kg	700*630*1170MM
GR-B50	50L	380V 50Hz	2000W	74/141/277 r/min	10kg	162kg	710*650*1290MM



Food Mixer	Food Mixer	Food Mixer	Food Mixer
Model No. GR-B60-C Bowl Volume 60L Power 380V/2.2kW Mixing Speed 82/162/328r/min Kneading Capacity 12kg Dimensions(mm) 700*660*1330	Model No. GR-B80B Bowl Volume 80L Power 380V/4kW Mixing Speed 75/141/277r/min Kneading Capacity 16kg Dimensions(mm) 950*750*1560	Model No. GR-B100B Bowl Volume 100L Power 380V/4kW Mixing Speed 75/141/277r/min Kneading Capacity 22kg Dimensions(mm) 960*790*1630	Model No. GR-LS20W Bowl Volume 100L Voltage 380V Power 1.1kW Dimensions(mm) 660*600*1220

Dough Mixer



Model No.	Bowl Volume	Voltage	Power	Mixing Speed(r/min)	Kneading Capacity	Weight	Dimensions(mm)
GR-10D	10L	220V 50Hz	370W	170/340 r/min	1kg	47kg	540*460*770mm
GR-20D	20L	220V 50Hz	1100W	220/120 r/min	8kg	90kg	730*400*880mm
GR-30D	30L	220V 50Hz	1500W	220/120 r/min	12kg	98kg	800*440*910mm
GR-40D	40L	220V 50Hz	2200W	220/120 r/min	16kg	110kg	850*480*910mm
GR-80D	80L	380V 50Hz	4000W	250/125 r/min	25kg	290kg	1040*590*1230mm



Dough Mixer		
Model No.	GR-130D	GR-200D
Bowl Volume	130L	200L
Power	380V/6kW	380V/8kW
Mixing Speed	250/125r/min	250/125r/min
Kneading Capacity	50kg	75kg
Dimensions(mm)	1200*700*1450	1230*740*1450
Model No.	GR-260D	
Bowl Volume	260L	
Power	380V/11kW	
Mixing Speed	250/125r/min	
Kneading Capacity	100kg	
Dimensions(mm)	1330*850*1530	

- Imported belt driving, efficient and durable.
- Double motors working, strong and power.
- With safety cover, stop running once cover opened.
- Non-slip mat, shockproof and waterproof.
- With overload protection, safe and efficient.
- National standard copper wire motor, stable and durable.
- Bowl with forward and reverse directions.



Flipping Bucket Flour Mixer		
Model No.	GR-125A	GR-150A
Rated Voltage	380V	380V
Rated Frequency	50Hz	50Hz
Power	9kW	13kW
Flour Weight	50kg	75kg
Dough Weight	80kg	120kg
Bowl Speed	15r/min	15r/min
Mixing Speed	130/260r/min	130/260r/min
Dimensions(mm)	1380*1470*1580	1600*1550*1620

D series tipping type dough mixer adopts belt drive, pure copper motor, strong and powerful, microcomputer control panel, simple and easy to operate, automatic lifting and lowering with one button, using a lifting mechanism, lifting and dumping dough, saving time and effort.

The safety shield is equipped with protective measures for opening the cover and powering off to prevent mis operation, safe and reliable.



Heating technology
Electric resistance type, far infrared quartz tube, intelligent temperature control PID dynamic adjustment.

Gas type zero pressure proportional control system, proportional control makes control timely, with margin and safety. Three-segment adjustment, which is divided into left, middle and right sections to adjust the strength of the fire. The fire of each section is supplemented by fine adjustment, and the baking product has high uniformity and accuracy.

Tunnel Furnace	
Model No.	GR-TF
Heating mode	Electricity/Gas/Mixing
Tray Size(mm)	600*400
Baking range	Bread/Cake/Biscuit/Snack

Energy efficiency configuration
Temperature control PID dynamic adjustment, stepless frequency conversion system speed regulation. Photoelectric switch status display, international industrial control brand electrical components. Imported temperature control instrument for setting the temperature, time, and real-time monitoring of operation status of each zone, setting and controlling the exhaust gas in each temperature zone, program presetting, and realtime display of temperature changes, etc.





Manual Dough Divider

Model No.	GR-36S
Voltage	/
Dough Weight Range	30-140g
Capacity	144pcs/min
Divide quantity	36pcs/time
Dimensions(mm)	530*460*1620



Dough Divider

Model No.	GR-36A
Voltage	220V
Power	0.75kW
Dough Weight Range	30-120g
Divide quantity	36pcs/time
Dimensions(mm)	550*430*1200



Automatic Hydraulic Divider

Model No.	GR-20
Voltage	380V
Power	1kW
Dough Weight Range	100-800g
Divide quantity	20pcs/time
Dimensions(mm)	610*810*1110



Tabletop Dough Sheeter

Model No.	GR-380B	GR-450B	GR-520B
Voltage	220V	220V	220V
Power	0.55kW	0.55kW	0.55kW
Rolling capacity	3kg	4kg	5kg
Thickness range	0.5-38mm	0.5-38mm	0.5-38mm
Conveyor table	360*1700mm	430*1700mm	500*2160mm
Dimensions(mm)	1775*730*640	1775*810*640	2230*880*640
N.W.	100/130kg	120/150kg	160/190kg

Characteristic:

- Special design, the thinnest can be evenly rolled to 1mm.
- The unique sprocket drive is used to replace the traditional rear drive, which has low noise, is not easy to wear and prolong the service life.
- The roller is treated by special process, and it is not easy to be scratched.
- The power-off type stainless steel safety cover makes the operation more safe and convenient.
- Foot switch and roller can be assembled according to customer requirements, and the body can also be made of stainless steel.



Floor Type Dough Sheeter

Model No.	GR-380C	GR-450C	GR-520C
Voltage	220V	220V	220V
Power	0.55kW	0.55kW	0.55kW
Rolling capacity	3kg	4kg	5kg
Thickness range	0.5-24mm	0.5-38mm	0.5-38mm
Conveyor table	360*1700mm	430*1700mm	500*2160mm
Dimensions(mm)	1775*730*1050	1775*810*1060	2230*880*1050
N.W.	170/190kg	180/220kg	190/230kg

Characteristic:

- Special design, the thinnest can be evenly rolled to 1mm.
- The unique sprocket drive is used to replace the traditional rear drive, which has low noise, is not easy to wear and prolong the service life.
- The roller is treated by special process, and it is not easy to be scratched.
- The power-off type stainless steel safety cover makes the operation more safe and convenient.
- Foot switch and roller can be assembled according to customer requirements, and the body can also be made of stainless steel.



Semi-Automatic Divider&Rounder

Model No.	GR-24	GR-30	GR-36
Voltage	220V	220V	220V
Power	0.75kW	0.75kW	0.75kW
Dough Weight Range	40-120g	30-100g	20-70g
Dimensions(mm)	740*570*2100	740*570*2100	740*570*2100
N.W.	330kg	330kg	340kg

Characteristic:

- Manual cutting, automatic rolling, only takes 10-13 seconds per operation, simple and convenient.
- Humanized design, cutting and rolling completed in one step.
- Cutting is complete and there is no adhesion to the edges, rolling effect is good.
- Assembled from Taiwanese materials, with extremely low failure rate.



Full-Automatic Divider&Rounder

Model No.	GR-16G	GR-30G	GR-36G
Rated Voltage	380V	380V	380V
Rated Frequency	50Hz	50Hz	50Hz
Power	1.5kW	1.5kW	1.5kW
Dough Weight Range	80-180g	30-100g	20-70g
Dimensions(mm)	640*580*1500	640*580*1500	640*580*1500
N.W.	400kg	400kg	400kg
Packing Size	800*720*1670	800*720*1670	800*720*1670

Characteristic:

- Fully automatic design, easy to operate. Divided dough weight range: 30-100g, dividing and rounding dough are finished at one time no need of manual operation.
- More efficient, takes about 12-18 to divide and round the dough. The dough are divided equally, non-sticky, rounded perfectly.
- Assembled with full stainless steel knives, attach with food grade dough rounding plate, meet with hygiene requirements, easy to clean.



Toast Moulder

Model No.	GR-380
Rated Voltage	220V/380V
Rated Frequency	50Hz
Power	0.75kW
Dough Weight Range	50-600g
Capacity	24pcs/min
Dimensions(mm)	1300*665*1175
Packing Size(mm)	1480*720*1220
N.W.	218kg

Characteristic:

- toast moulder is applicable for the degassing and shape repairing of bread such as toast, hot-dog and French roll
- Operating is simply switching "On-Off" push button with only one person
- Unique design, lower noise, not easy to tear and wear, enhance the service life of machine
- Special material of pressure rollers which prevents sticking and difficult to scratch and damage
- High work speed, exhaust sufficiently, it can get the most length of the dough without bubble.



Baguette Moulder

Model No.	GR-750
Rated Voltage	220V/380V
Rated Frequency	50Hz
Power	0.75kW
Dough Weight Range	20-1200g
Capacity	18pcs/min
Dimensions(mm)	1000*970*1580
Packing Size(mm)	1100*830*1660
N.W.	302kg

Characteristic:

- Baguette moulder is the special design for making French bread, which can roll press, roll up and rub, can shape dough into sticks. It is also applied to shape toast and others.
- France imported Schneider appliance, long service life, quality assurance.
- Imported French pure wool belt, dust free and not shed hair.
- The scale handle can be adjusted visually to adjust the thickness and length of the face
- With the inlet protection device, safe and reliable.



Proofer With Spray		
Model	GR-13D	GR-16D
Volt./Power	220V/2.8kW	220V/2.8kW
Capacity	13 Trays	16 Trays
Temperature	room temp.~60°C	room temp.~60°C
Dimensions(mm)	550*800*1760	550*800*2050



Proofer With Spray		
Model	GR-26D	GR-32D
Volt./Power	220V/2.8kW	220V/2.8kW
Capacity	26 Trays	32 Trays
Temperature	room temp.~60°C	room temp.~60°C
Dimensions(mm)	1100*800*1765	1100*800*2050



Convection Oven With Undershelf		
Model	GR-5QHJ	
Volt./Power	220V/0.25kW	
Inner Size	400*610*600mm	
Temperature	room temp.~400°C	
Dimensions(mm)	905*1400*1365	



Convection Oven With Undershelf		
Model	GR-5DHJ	
Volt./Power	380V/7.5kW	
Inner Size	420*610*600mm	
Temperature	room temp.~400°C	
Dimensions(mm)	900*1120*1365	



Refrigeration Retard Proofer		
Model	GR-18LC	
Volt./Power	220V/1.6kW	
Capacity	18 Trays	
Temperature	-5~60°C	
Dimensions(mm)	600*1015*2110	



Refrigeration Retard Proofer		
Model	GR-36LC-2	
Volt./Power	220V/2.2kW	
Capacity	36 Trays	
Temperature	-5~60°C	
Dimensions(mm)	800*1220*2110	



Hot-Air Convection Oven		
Model	GR-8Q	
Volt./Power	220V/0.25kW	
Inner Size	420*610*920mm	
Temperature	room temp.~400°C	
Dimensions(mm)	905*1400*1280	



Hot-Air Convection Oven		
Model	GR-8D	
Volt./Power	380V/15kW	
Inner Size	420*610*920mm	
Temperature	room temp.~400°C	
Dimensions(mm)	905*1120*1285	



Freezing Retard Proofer		
Model	GR-18LD	
Volt./Power	220V/1.8kW	
Capacity	18 Trays	
Temperature	-15~60°C	
Dimensions(mm)	600*1015*2110	



Freezing Retard Proofer		
Model	GR-36LD	
Volt./Power	220V/2.2 kW	
Capacity	36 Trays	
Temperature	-15~60°C	
Dimensions(mm)	800*1220*2110	



Hot-Air Convection Oven		
Model	GR-10QH	
Volt./Power	220V/0.25kW	
Inner Size	420*610*1150mm	
Temperature	room temp.~400°C	
Dimensions(mm)	905*1400*1520	



Hot-Air Convection Oven		
Model	GR-10DH	
Volt./Power	380V/15kW	
Inner Size	420*610*1150mm	
Temperature	room temp.~400°C	
Dimensions(mm)	900*1120*1510	



1 Deck 2 Trays Gas Oven

Model	GR-102Q
Volt./Power	220V/0.2kW
Inner Size(mm)	890*650*220
Temperature	room temp.~400°C
Dimensions(mm)	1340*890*670



2 Decks 4 Trays Gas Oven

Model	GR-204Q
Volt./Power	220V/0.2kW
Inner Size(mm)	890*650*220
Temperature	room temp.~400°C
Dimensions(mm)	1340*890*1330



1 Deck 2 Trays Electric Oven

Model	GR-102D
Volt./Power	380V/6kW
Inner Size(mm)	870*630*220
Temperature	room temp.~400°C
Dimensions(mm)	1220*800*590



2 Decks 4 Trays Electric Oven

Model	GR-204D
Volt./Power	380V/13.2kW
Inner Size(mm)	870*630*220
Temperature	room temp.~400°C
Dimensions(mm)	1220*800*1250



3 Decks 6 Trays Gas Oven

Model	GR-306Q
Volt./Power	220V/0.2kW
Inner Size(mm)	890*650*220
Temperature	room temp.~400°C
Dimensions(mm)	1340*890*1800



3 Decks 9 Trays Gas Oven

Model	GR-309Q
Volt./Power	220V/0.2kW
Inner Size(mm)	1290*650*220
Temperature	room temp.~400°C
Dimensions(mm)	1760*890*1843



3 Decks 6 Trays Electric Oven

Model	GR-306D
Volt./Power	380V/19.8kW
Inner Size(mm)	870*630*220
Temperature	room temp.~400°C
Dimensions(mm)	1220*800*1640



3 Decks 9 Trays Electric Oven

Model	GR-309D
Volt./Power	380V/24kW
Inner Size(mm)	1270*630*220
Temperature	room temp.~400°C
Dimensions(mm)	1640*805*1645



3 Decks 12 Trays Gas Oven

Model	GR-312Q
Volt./Power	220V/0.2kW
Inner Size(mm)	1730*675*220
Temperature	room temp.~400°C
Dimensions(mm)	2180*890*1763



STANDARD CONFIGURATION

- Heat dissipation system
- High precision sealing probe
- Balanced heating tube
- High temperature explosion-proof lamp
- Anti slip silicone foot pad/anti pulley with brake
- Up and down 6 infrared heating tubes
- OPTIONAL
- Stone

STANDARD CONFIGURATION

- MDK igniter pulse ignition
- Ceramic insulated sensing needle
- Non slip silicone foot pad
- Dual solenoid valve protection
- Combustion tubes and heat exchangers
- High temperature explosion-proof lamp
- Flame monitoring system
- OPTIONAL
- Stone



3 Decks 12 Trays Electric Oven

Model	GR-312D
Volt./Power	380V/24kW
Inner Size(mm)	1670*630*220
Temperature	room temp.~400°C
Dimensions(mm)	2020*800*1640



Deck Gas Oven

Model	GR-306GS	GR-309GS
Volt./Power	220V/0.3kW	220V/0.3kW
Inner Size(mm)	860*660*220	1260*660*220
Temperature	room temp.-300°C	room temp.-300°C
Dimensions(mm)	1300*1140*2080	1700*1140*2080
Capacity	6 Trays	9 Trays

STANDARD CONFIGURATION

- The body is made of 1.2mm thick stainless steel, and the furnace is made of 1.5mm aluminum-plated plate with heat transfer block characteristics;
- There are 50 groups of program data storage functions;
- Intelligent lighting control time;
- Five-stage segmented automatic temperature control;
- Manual, automatic mode conversion;
- USB picture input, parameter design function;
- Make an appointment to turn on and off operation function;
- PID control heating mode;
- Intelligent alarm reminder function;
- High frequency igniter, combustion pipe adopts seamless control, double gas pressure regulator, flameout automatically closes the intake valve and real-time alarm.

OPTIONAL

- Stone
- Steam



2 Deck 4 Tray Electric Oven with Convection Oven

Model	GR-4HS-204ESM
Volt./Power	380V/7.9kW+5.5kW*2
Inner Size Of Convection Oven(mm)	420*610*380
Inner Size Of Deck Oven(mm)	840*750*200
Temperature	room temp.-300°C
Dimensions(mm)	1300*1190*2080

STANDARD CONFIGURATION

- There are 50 groups of program data storage functions;
- Intelligent lighting control time;
- Five-stage segmented automatic temperature control;
- Manual, automatic mode conversion;
- USB picture input, parameter design function;
- Make an appointment to turn on and off operation function;
- PID control heating mode;
- Intelligent alarm reminder function;
- Thyristor control heating, temperature control, constant temperature performance is stable, prevent heating too fast to produce temperature shock;
- The body is made of 1.2mm thick stainless steel, and the furnace is made of 1.5mm aluminum-plated plate with heat transfer block characteristics;
- All tempered heat reflection glass visual door, better insulation effect;
- The use of excellent stability of the American brand heating pipe, high winter fluoron seal, wave temperature difference compensation at both ends, more uniform heating;
- Split type each layer can be independently controlled, upper and lower heating separate control;
- 600*400 baking pan.

OPTIONAL

- Stone
- Steam



Deck Electric Oven

Model	GR-306ESD	GR-309ESD
Volt./Power	380V/16.65kW	380V/22.65kW
Inner Size(mm)	840*750*200	1240*750*200
Temperature	room temp.-300°C	room temp.-300°C
Dimensions(mm)	1300*1190*2080	1700*1190*2080
Capacity	6 Trays+8Trays	9 Trays+8Trays

STANDARD CONFIGURATION

- 50 sets of program data storage function;
- Intelligent lighting lamp control time;
- Five-stage segmental temperature control automatic control;
- Manual and automatic mode conversion;
- USB picture input, parameter design function;
- Scheduled start and stop operation function;
- PID control heating method;
- Intelligent alarm reminder function;
- Silicon controlled rectifier (SCR) control heating, stable temperature control and constant temperature performance, preventing rapid heating from causing overheating;
- The body is made of 1.2mm thick stainless steel, and the furnace is made of 1.5mm aluminum-coated plate with thermal block properties;
- The whole-glass door is made of heat-reflective glass, providing better insulation;
- Uses highly stable American brand heating elements, with high-temperature Teflon seal and wave-shaped temperature compensation at both ends for more even heating;
- The upper and lower heating elements can be controlled independently for each layer;
- Can accommodate a 600*400 baking tray.

OPTIONAL

- Stone
- Steam



2 Deck 4 Tray Electric Oven with Proofer

Model	GR-204ESM+10P
Volt./Power	380V/5.5kW*2+220V/0.65kW
Inner Size Of Proofer(mm)	1050*650*560
Inner Size Of Deck Oven(mm)	840*750*200
Temperature	room temp.-300°C
Dimensions(mm)	1300*1190*2080

STANDARD CONFIGURATION

- There are 50 groups of program data storage functions;
- Intelligent lighting control time;
- Five-stage segmented automatic temperature control;
- Manual, automatic mode conversion;
- USB picture input, parameter design function;
- Make an appointment to turn on and off operation function;
- PID control heating mode;
- Intelligent alarm reminder function;
- Thyristor control heating, temperature control, constant temperature performance is stable, prevent heating too fast to produce temperature shock;
- The body is made of 1.2mm thick stainless steel, and the furnace is made of 1.5mm aluminum-plated plate with heat transfer block characteristics;
- All tempered heat reflection glass visual door, better insulation effect;
- The use of excellent stability of the American brand heating pipe, high winter fluoron seal, wave temperature difference compensation at both ends, more uniform heating;
- Split type each layer can be independently controlled, upper and lower heating separate control;
- 600*400 baking pan.

OPTIONAL

- Stone
- Steam





FAST LOADING

When the door handle is lifted, the rotary platform automatically rotates and stops to the unloading point. The ramp at the entrance and exit is convenient for trolley access

SATURATED STEAM SYSTEM

The large-flow steam system [optional] can rapidly generate pressure steam, which is evenly distributed in the oven. The system has a short recovery time, low energy consumption and low water consumption.

CONTROLLABLE WIND SPEED

When the door handle is lifted, the rotary platform automatically rotates and stops to the unloading point. The ramp at the entrance and exit is convenient for trolley access

CONTROLLABLE ROTATION SPEED

Gradually increase/decrease the rotation to reduce the displacement of baking products due to collision and vibration.

REDUCE ENERGY CONSUMPTION

High density insulation materials make full use of heat, reduce heat loss, and have a large production capacity.

STABLE & TORSION RESISTANT ROTATING PLATFORM

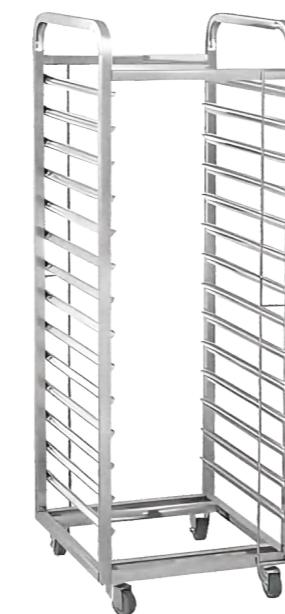
High bearing capacity

BASIC CONTROL PANEL

- Manual program control
- Controllable time and temperature
- PID regulation algorithm, no overshoot, with self-tuning (AT) function
- Digital calibration system, supporting a variety of thermocouple/thermal resistance specifications, with a resolution of 0.01°C.

EQUIPMENT MATERIAL

- The surrounding surface and furnace are made of stainless steel and aluminum-plated plate respectively.



► ERECTRICITY

	GR-D16	GR-D32	GR-D64
Capacity	16 trays	32 trays	64 trays
Voltage(V)	380	380	380
Power(kW)	36+3	48+3	98+3
Dimensions(mm)	1300*2100*2250	2000*2100*2250	2600*2350*2300

► GAS

	GR-R16	GR-R32	GR-R64
Capacity	16 trays	32 trays	64 trays
Voltage(V)	380	380	380
Power(kW)	3	3	3
Dimensions(mm)	1300*2100*2250	2000*2100*2250	2600*2350*2300

► DIESEL

	GR-C16	GR-C32	GR-C64
Capacity	16 trays	32 trays	64 trays
Voltage(V)	380	380	380
Power(kW)	3	3	3
Dimensions(mm)	1300*2100*2250	2000*2100*2250	2600*2350*2300



Gas Convection Conveyor Pizza Oven	
Model	GR-GP-15H
Volt./Power	220V/0.35kW
Work Area(mm)	600*400
Temperature	room temp.~400°C
Dimensions(mm)	1170*915*450



Gas Convection Conveyor Pizza Oven	
Model	GR-GP-20H
Volt./Power	220V/0.35kW
Work Area(mm)	700*530
Temperature	room temp.~400°C
Dimensions(mm)	1390*1050*490



Electric Convection Conveyor Pizza Oven	
Model	GR-EP-15H
Volt./Power	380V/7.5kW
Work Area(mm)	550*400
Temperature	room temp.~400°C
Dimensions(mm)	1120*900*450



Electric Convection Conveyor Pizza Oven	
Model	GR-EP-20H
Volt./Power	380V/12kW
Work Area(mm)	650*530
Temperature	room temp.~400°C
Dimensions(mm)	1340*1030*470



Gas Convection Conveyor Pizza Oven	
Model	GR-GP-24H
Volt./Power	220V/0.35kW
Work Area(mm)	770*645
Temperature	room temp.~400°C
Dimensions(mm)	1580*1150*535



Gas Convection Conveyor Pizza Oven	
Model	GR-GP-32H
Volt./Power	220V/0.35kW
Work Area(mm)	1010*845
Temperature	room temp.~400°C
Dimensions(mm)	1924*1435*660



Electric Convection Conveyor Pizza Oven	
Model	GR-EP-24H
Volt./Power	380V/19kW
Work Area(mm)	770*645
Temperature	room temp.~400°C
Dimensions(mm)	1580*1150*535



Electric Convection Conveyor Pizza Oven	
Model	GR-EP-32H
Volt./Power	380V/24kW
Work Area(mm)	1010*845
Temperature	room temp.~400°C
Dimensions(mm)	1924*1735*720



Gas Tandoor Oven	
Model	GR-PE110G-L
Volt./Power	/
Chamber Size(mm)	560*560
Temperature	/
Dimensions(mm)	1150*1150*1000



Gas Tandoor Oven	
Model	GR-TAN600-S
Volt./Power	/
Chamber Size(mm)	400*400
Temperature	/
Dimensions(mm)	600*600*830



Electric Dome Mosaic Pizza Kiln Oven	
Model	GR-EP-1100Y
Volt./Power	220V/6.5kW
Chamber Size(mm)	650*500*100
Temperature	room temp.~600°C
Dimensions(mm)	Φ1100mm*H1800



Electric Pizza Kiln Oven	
Model	GR-EP-650Y
Volt./Power	220V/6.5kW
Chamber Size(mm)	650*500*100
Temperature	room temp.~600°C
Dimensions(mm)	910*800*1650

Large size Charcoal/Wood Fired Pizza Oven



Product Features:

- Brick floor size: 1080Wx1050D
- Suitable for producing eight 10" pizzas once
- Efficient heat retention
- Separated fire box for clean cooking
- Removable bricks and grates for easy cleaning
- On castor for increased mobility

Model: PO-L

- Product Dimensions(mm): 1300W*1400D*2020H
- Shipping Dimensions(mm): 1500W*1400D*1980H
- Net Weight(kg): 1120



Middle size Charcoal/Wood Fired Pizza Oven

Product Features:

- Brick floor size: 500Wx470D
- Suitable for producing four 9 pizzas once
- Efficient heat retention
- Separated fire box for clean cooking
- Removable bricks and grates for easy cleaning
- On castors for increased mobility

Model: PO-M

- Product Dimensions(mm): 775W*742D*1500H
- Shipping Dimensions(mm): 900W*850D*1430H
- Net Weight(kg): 320

