DEKSTOP COOKING MACHINE INTELLIGENT ROBOT COOKING MACHINE



Intelligent Robot Cooking Machine CM-TGS30-S Desktop Cooking Machine 6L

With this intelligent robot cooking machine, automatic stir-fry with induction fast heating, quickly produce standardized high-quality dishes and improve kitchen efficiency!



360° rotating and stirring in all directions This machine can automatically rotate and stir the teeth to simulate manual stir-frying, so that the ingredients are heated evenly and the dishes are better flavored.



Non-stick coating

The non-stick coating will not stick to the pan even if you put less oil in it, reducing kitchen fumes and meeting health needs, and it is also very easy to clean.



Stainless steel body

The shell is made of 304 stainless steel, heavy and solid material, smooth and beautiful surface, to ensure the long-term smooth operation of the machine.



Save labor cost

This intelligent robot cooking machine is small, space-saving, can be placed side by side, one person can watch and operate more than one at the same time, saving labor costs.



Adjustable temperature and speed

This machine can adjust the heating temperature and frying speed for different foods to meet the needs of different dishes and different time periods of cooking the same dish.



Specification

Dim (mm): 630*500*550 Pot material: Coated 443# stainless steel Voltage: 220V Power: 5KW Pot diameter / depth: Φ300*300mm Pot capacity: 4-6L Production capacity: 0.5-3.5KG/time Turning method: Manual Automatic feeding function: No Flipping mode: Automatic flipping Control panel: Push button + knob Voice announcement: No Rinse water gun: Yes Support adjustable: Tabletop support



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DEKSTOP COOKING MACHINE HEATING STIR FRYING MACHINE



Commercial Cooking Machine CM-TGD30-D Heating Stir Frying Machine 6L

With this commercial cooking machine, automatic flipping with induction fast heating, improve the efficiency of your commercial kitchen, standardization and efficiency!

This commercial cooking machine comes with a wok that has a non-stick coating to prevent ingredients from sticking to the pan and improve the quality of your dishes The shell is made of stainless steel and is water and oil resistant.

It uses induction heating, electronically controlled automatic wok turning, and is small enough to place several units side by side on the countertop, saving you kitchen space and labor.



360° rotating and stirring

This commercial cooking machine can automatically rotate and stir the teeth to simulate manual stir-frying, so that the ingredients are heated evenly and the dishes are better flavored.



Stainless steel body

The shell is made of 304 stainless steel, heavy and solid material, smooth and beautiful surface, to ensure the long-term smooth operation of the machine.



One person operates three machines

This multifunction heating stir frying machine is small, space-saving, and can be placed side-by-side, so one person can watch and operate more than 3 machines at the same time, easily making dishes in batches.



Simple operating system

Easy to control the heating temperature and rotation speed of the wok, adjust the speed and temperature to make different dishes according to your needs.



Specification

Dim (mm): 580x500x550 Pot material: Coated 443# stainless steel Voltage: 220V /50Hz Power: 5KW Pot diameter / depth: Ф300*300mm Pot capacity: 4-6L Production capacity: 0.5-3.5KG/time Number of feeding nozzles: No Automatic feeding function: No Flipping mode: Automatic flipping Control panel: Push button + knob Voice announcement: No Rinse water gun: Yes Support adjustable Tabletop support



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