



Product Information Directory



Central Kitchen Equipment Solution

This guide helps buyers and design teams understand equipment differences and choose the right Chinese suppliers within budget.

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PART - 1






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Bakery

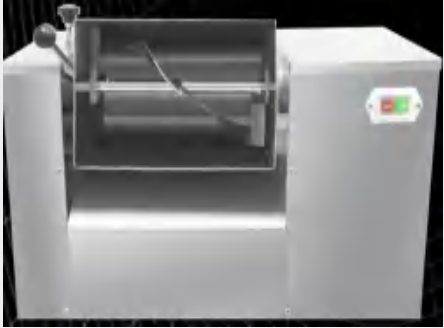


Khubz, Pita Bread, Manakish, Samboosa, Fatayer

1. Mixer
2. Proofer
3. Dough Shaping
4. Proofing Cabinet
5. Bakery Ovens






1.1 mixer—— based on dough type, batch size, and desired automation

	Price	Type	Control	Footprint	Maintenance
	884	Hand-held	Manual speed control, interchangeable heads	compact, used directly in containers	Easy to clean, avoid overuse overheating
	2842	Spiral	Fixed spiral arm + rotating bowl, 2-speed motor	Medium footprint, 15–100L bowl	Regular belt check and bowl base cleaning
	2109	Planetary	Planetary motion, multi-speed, with hook/whisk/paddle attachments	Small to medium, 10–60L bowl	Gear lubrication, attachments wear over time

1.1 mixer—— based on dough type, batch size, and desired automation




	Price	Type	Control	Footprint	Maintenance
	4980	Horizontal	Twin-shaft paddles, open-top, optional tilt discharge	Wide body, 30–200L	Blade alignment, grease system check
	19800	Hydraulic Tilting	Programmable control, auto lift and discharge	Large footprint, 100–300L+	Requires trained staff, clean hydraulic arms
	20000 +	Emulsifying Mixer	High-speed shear, vertical mixing shaft, batch or inline	Compact or inline unit	Blade/shaft cleaning, avoid dry runs

1.2 Dough Shaping——Uniformity for portioning, molding, and flattening




	Price	Type	Control	Footprint	Maintenance
 	1920 3300	Dough Divider	Evenly cuts dough by weight or volume	batch output 20–36 pcs	Simple parts, clean blades regularly
 	4290 7800	Bread Moulder	Shapes dough into loaf or long roll	Medium, requires tray collection	Clean rollers and belts, check pressure settings
	2280	Flat Dough Presser	Flattens dough into round or sheet shape	Small–medium, countertop or freestanding	Basic structure, wipe and oil press plates as needed

1.3 Proofing Cabinet——Creates the ideal environment for dough rising



	Price	Type	Control	Footprint	Maintenance
	2280	Single-door	Basic heating only, manual humidity tray	Compact, 8–16 trays	Simple structure, low maintenance
	3410	Double-door	Digital control for temperature & humidity	Medium footprint, 32–64 trays	Needs regular cleaning of water tank & humidifier
	3400	Visible Glass-door	Dual-zone auto control, precise humidity	Modular structure, adjustable tray zones	Advanced, requires setup and descaling checks

1.4 Bakery Ovens——Consistent temperature for batch baking

	Price	Type	Control	Footprint	Maintenance
	4500	Deck Oven	Independent deck control	Compact, stackable	Easy to learn, simple parts
	20900	Rotary Rack Oven	Fully automatic hot air circulation	Medium, requires front & rear space	Rotating structure needs periodic maintenance
	5200	Tunnel Oven	Multi-zone programmable	Large, long production line layout	More complex, needs professional technician support

PART - 2



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Ingredient Washing & Cutting

Diced vegetables, shredded meat, minced meat




1.Vegetables Processing

2.meat Processing

2. Vegetables/ Meat Processing

	Price	Type	Working	Footprint	Maintenance
 	16500 3100	Vegetable Washer	Bubble jet rinsing + conveyor lift	Compact / Inline	Open tank design, easy to flush
 	1500 4700	Vegetable Cutter	Rotating blade discs + feed chute	Bench-top or floor-standing	Blade parts detachable
 	17700 9500	Peeler	Abrasive roller or knife peeling	Single-unit	Periodic de- greasing + sediment removal

2.Vegetables/ Meat Processing

	Price	Type	Working	Footprint	Maintenance
	26000	Bowl Cutter / Chopper	High-speed blades	Medium	
	1600 2980	Meat Grinder	Screw pressing	Compact	Blade cleaning Grease & clean Blade sharpening
	1100 5300	Meat Slicer	Rotary slicing	Medium	






Cooking Equipment




Kebab, Grilled, Falafel, Sambousek, Mandi

- 1.Frying 2.Grilling 3.Steaming
- 4.Boiling 5.Deep Frying





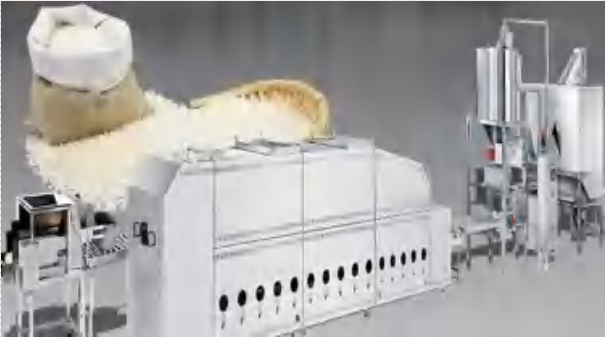
3.1 Frying

	Price	Type	Working	Footprint	Maintenance
	98	Flat-Bottom Fryer	Electric/gas heated, tiltable, manual stirring	Medium, floor-standing	Simple parts, easy to clean
	3500 5400	Auto Cooking Mixer	Programmable stirring and heating	Medium, enclosed unit	Requires occasional sensor calibration
	990 1680	Griddle	Flat heated surface, temperature distribution	Compact	Easy to wipe, needs descaling







3.2 Grilling

	Price	Type	Working	Footprint	Maintenance
	860	Charcoal/Gas Grill	Direct high-temp flame grilling	Large, outdoor preferred	Needs regular cleaning, oil & ash
	3100 1100	Rotating Roaster	Auto rotating with central heat	Large, heavy-duty	Requires lubrication & motor check
	5300	Convection Oven	Circulating hot air for even baking	Medium, countertop or floor	Easy to clean, filter replacement


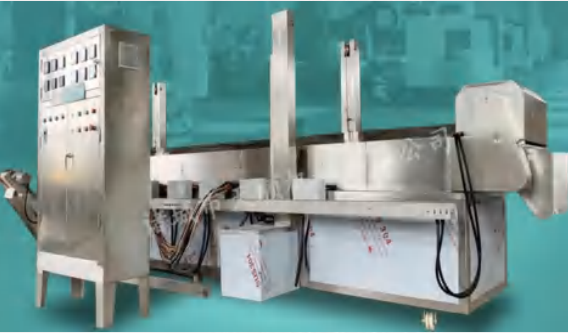

3.3 Steaming

	Price	Type	Working	Footprint	Maintenance
 	2700	Integrated Steamer	Single chamber steam loop	Compact, space-saving	Easy to clean, simple design
 	5100	Multi-door Steaming Cabinet	Multi-door zone steaming	Medium-large footprint	Regular pipe check required
	280000	Auto Rice Cooking Line	Integrated feeding–soaking–steaming–cooling	Large area, line setup required	High automation, needs technician

3.4 Boiling

		Price	Type	Working	Footprint	Maintenance
		5500 50	Large Boiling Pot (Gas/Electric)	Direct heating, large capacity, for soups & legumes	Medium to Large	Easy to clean
		2300 160	Vertical Pressure Cooker	High pressure cooking, fast stewing of tough meats	Medium to Large	Requires inspection
		5300 1700	Auto food Boiler	Timed multi-basket system, automatic temperature control	Medium	Descaling needed

3.5 Deep Frying

	Price	Type	Working	Footprint	Maintenance
	2800	Tabletop Fryer (Gas/Electric)	Single-tank heating, small batch	Small, ideal for fast food	Easy to clean, regular oil change
	6100	Continuous Fryer line	Continuous belt, stable temperature	Large, needs exhaust system	Oil system needs scheduled maintenance
	6950	Vacuum Fryer	Vacuum low-temp for crisp texture	Medium, for premium products	Needs technical care

PART - 4


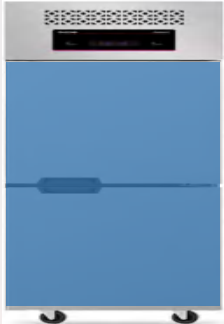

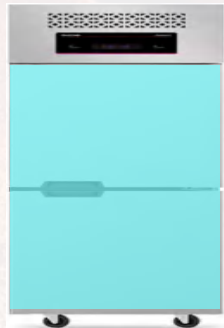

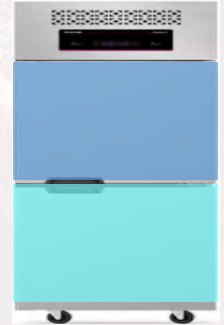


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Refrigeration & Freezing

Fridge-Freezer Combo, Refrigerated Workbench, Blast Freezer

4. Refrigeration(+2~+8°C) & Freezing(-18°C)

		Price	Type	Working	Footprint	Maintenance
		2800	Refrigerator (+2~+8°C)	Constant refrigeration	Vertical / double-door / stainless steel	Regular defrosting, compressor inspection
		4400	Freezer (-18°C)	Deep freezing for long-term	Chest or upright / large capacity	Frost removal / airtight seal check
		5400	Fridge-Freezer Combo	Dual temp zones for mixed storage	Two-door / digital control panel	Zone calibration / condenser cleaning

4. Refrigeration(+2~+8°C) & Freezing(-18°C)






	Price	Type	Working	Footprint	Maintenance
	1600	Refrigerated Workbench	Prep + refrigeration for high-turnover items	Stainless tabletop / drawer unit	Surface sanitation / drain cleaning
	1250	Display Chiller	Showcase & preserve desserts/drinks	Glass-front / LED lighting	Glass wiping / shelf sanitizing
	5100	Blast Freezer	Rapid cooling to preserve texture & nutrition	Large compressor / sealed chamber	Evaporator coil check / hygiene cycle



Auxiliary Equipment & Hygiene Control

Commercial Dishwasher, Floor Scrubber Machine,
Grease Trap / Oil Separator

4. Auxiliary Equipment & Hygiene Control






	Price	Type	Working	Footprint	Maintenance
 	3500 6200 12000	Commercial Dishwasher	Uses high-pressure water jets and detergent	Available in under-counter and conveyor types	Requires regular cleaning of filters, descaling, and checking spray arms
 	2900	Floor Scrubber Machine	Rotating brush + suction system for floor cleaning	Compact size	Brushes and squeegees are consumables
	5800	Grease Trap / Oil Separator	Separates oil and solids from wastewater	Installed underfloor or beside sinks	Regular cleaning of grease and filters required



Post-Cooking Hygiene & Heat Holding Equipment

**UV/Heat Sterilizing Cabinet, Heated Meal Trolley
Food Warming Bain-Marie**

4.

	Price	Type	Working	Footprint	Maintenance
 	2000	UV/Heat Sterilizing Cabinet	High-temperature disinfection using UV or heat air	Compact size	Requires periodic tube replacement or heat element check
 	2900	Heated Meal Trolley	Maintains food via built-in heating plate or insulation	mobile design with wheels for flexible transport	regular cleaning of internal compartments and wheel units
	900	Food Warming Bain-Marie	hot water bath or dry heat to hold cooked food above 60°C	Tabletop installation	daily water change and cleaning

PART - 7



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Sample Equipment Quotation & Key Parameter

All prices and parameters shown below are for reference only, based on common model specifications.



Voltage: 220V
Power: 500W
Capacity: 50L
Size: 87.3cm
Weight: 2.3kg
Price: 885 SAR



Voltage: 220/380V
Power: 1.25kW
Capacity: 25L
Size: 57 × 47 × 79 cm
Weight: 75kg
Price: 2109 SAR



Voltage: 220/380V
Power: 3kW
Capacity: 55L
Size: 91×52×100 cm
Weight: ≈180kg
Price: 2842 SAR

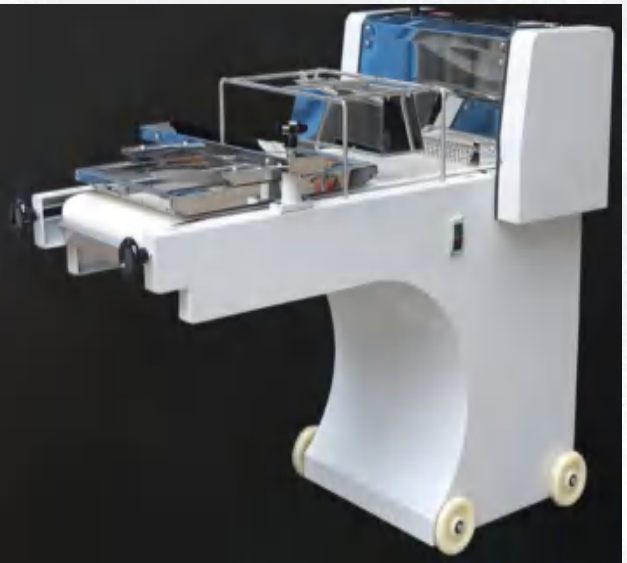


Voltage: 220V
Power: 1.1kW
Capacity: 50L/h
Dimensions: 515 × 830 × 1020 mm
Weight: 145kg
Price: 4980 SAR

All prices and parameters shown below are for reference only, based on common model specifications.



Voltage: 380V
Power: 13kW
Capacity: 75kg / 200L
Dimensions:
1440 × 1580 × 1470 mm
Weight: 1500kg
Price: 19800 SAR



Voltage: 220V / 380V
Power: 0.75kW
Dimensions:
1300 × 665 × 1060 mm
Weight: 238 kg
Price: 4290 SAR



Voltage: 220V
Power: 400W
Capacity: 100–150 kg/h
Dimensions:
700 × 360 × 780 mm
Weight: 53 kg
Price: 1920 SAR



Voltage: 220V
Capacity:
30–140 g per portion
Dimensions:
430 × 545 × 1300 mm
Weight: 180 kg
Price: 3300 SAR

All prices and parameters shown below are for reference only, based on common model specifications.



Voltage: 220V / 380V
Capacity: 30–1200g
Dimensions:
920 × 620 × 1180 mm
Weight: 165 kg
Price: 7800 SAR



Voltage: 220V
Power: 120W
Dimensions:
650 × 750 × 1200 mm
Weight: 45 kg
Price: 2280 SAR



Voltage: 220V
Power: 1350W
Capacity: 16 trays
Dimensions (mm):
520 × 820 × 1960
Tray Size:
400 × 600 mm
Price: 2280 SAR



Voltage: 220V
Power: 2050W
Capacity: 32 trays
Dimensions (mm):
1000 × 820 × 1960
Tray Size:
400 × 600 mm
Price: 3410 SAR



Voltage: 220V
Power: 2.8kW
Tray Capacity: 32 trays
External Size:
960×690×2005 mm
Price: 3400 SAR

All prices and parameters shown below are for reference only, based on common model specifications.



Voltage: 380V
Power: 19.8kW
Temperature Range:
0°C ~ 400°C
Weight: 230kg
Dimensions (mm):
1255 × 816 × 1445
Price: 4500 SAR



Voltage: 380V
Power: 51kW
Temperature Range:
0°C ~ 400°C
Tray Capacity: 32 trays
Dimensions (mm):
1650 × 2700 × 2406
Price: 20900 SAR



Control Method: Thermostat Control
Conveyor Type: Chain Plate Conveyor
Rated Power: 6.8KW
UV Wavelength: 365 nm
Machine Dimensions: 1500 × 562 × 1060 mm
Feeding Width: 400 mm
Total Length: 2000 mm
Heating Method: Infrared Heating Tube
Price: 5200 SAR

All prices and parameters shown below are for reference only, based on common model specifications.



Rated Voltage: 380V
Rated Power: 5.8 kW
Machine Dimensions:
4000 × 1350 × 1450 mm
Net Weight: 300 kg
Price: 16500 SAR



Model: 510
Production Capacity:
600 kg/h
Rated Power: 1.5 kW
Voltage: 220 V
Net Weight: 72 kg
Dimensions :
690 × 540 × 880 mm
Price: 1500 SAR



Washing Power: 0.55 kW
Heating Power: 3 kW
Processing Capacity per Hour:
Vegetables: 60 kg/h
Fruits: 150 kg/h
Machine Dimensions:
120 × 80 × 94 cm
Water Tank Size: 100 × 60 × 30 cm
Number of Spray Nozzles: 20 pcs
Price: 3100 SAR



Weight: 135kg
Dimensions:
1300×550×1250mm
Voltage: 220V
Max Power:
2.5HP / 1.8KW
Capacity:
600–1000kg/h
Price: 4700 SAR

All prices and parameters shown below are for reference only, based on common model specifications.



Production Capacity:
800–1500 kg/h
Power: 1.5 kW
Voltage: 350V
Dimensions:
1267×835×1282 mm
Net Weight: 150 kg
Material: 304
Price: 17700 SAR



Net Weight: 350 kg
Dimensions:
2660×1150×1630 mm
Rated Voltage: 380V
Rated Power: 1.5 kW
Price: 9500 SAR



Dimensions:
1270×860×1120 mm
Rated Power: 5 kW
Cutting Speed:
1500/3000 rpm
Voltage: 380V
Net Weight: 600 kg
Price: 26000 SAR



Power: 2.2 kW
Voltage: 220V
Dimensions:
540×420×820 mm
Net Weight: 60 kg
Price: 1600 SAR

All prices and parameters shown below are for reference only, based on common model specifications.



Motor Power: 2200W
Voltage/Frequency:
220V / 50Hz
Machine Weight: 63 kg
Dimensions:
66 × 46 × 80 cm
Production Capacity:
150 kg/h (for mincing) /
250 kg/h (for slicing)
Price: 2980 SAR



Power: 5.5 kW
Voltage: 380V
Machine Dimensions:
450 × 210 × 350 mm
Feed Inlet Size:
500 × 130 mm
Processing Capacity:
800–1000 kg/h
Machine Weight: 380 kg
Price: 5300 SAR



Capacity: 100 L
Material: 304/430
Power: 2.2 kW
Voltage: 380V
Price: 3500 SAR

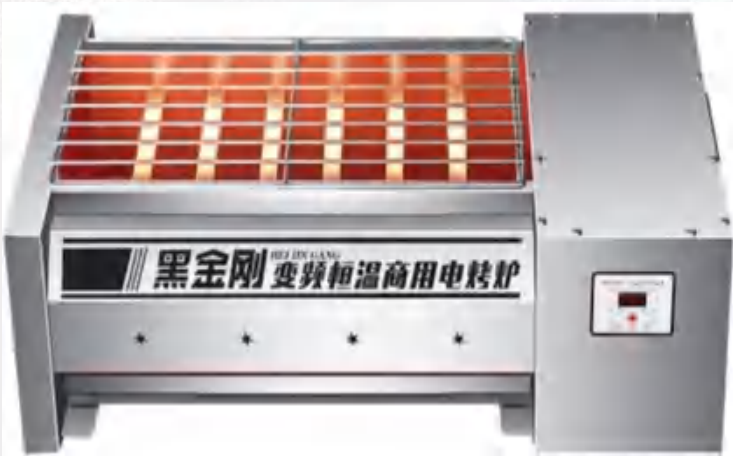


Rated Power: 6 kW
Voltage: 220V / 380V
Tray Diameter: 530 mm
Machine Dimensions:
650 × 850 × 700 + 150 mm
Price: 990 SAR

All prices and parameters shown below are for reference only, based on common model specifications.



Dimensions:
1220 × 620 × 380 mm
Voltage: 220V / 380V
Power: 12 kW
Net Weight: 100 kg
Price: 1680 SAR



Grill Size:
18 cm (W) × 82 cm (L)
Dimensions:
100 × 33 × 21 cm
Power: 6 kW
Voltage: 220V / 380V
Required: 32A
Cable Size: 4 mm²
Price: 860 SAR



Voltage: 380V
Power: 8kW
Net Weight: 85kg
Dimensions:
1170×520×1130mm
Price: 3100 SAR



Dimensions:
508×630×1035mm
Voltage: 220V / 380V
Power: 40,000KW
LPG Pressure: 2800Pa
Price: 1100 SAR

All prices and parameters shown below are for reference only, based on common model specifications.



Model Specification: 5-Tray
Dimensions:
850×1090×800mm
Capacity: 5 trays
Voltage: 220V / 380V
Power Rating: 7.5 kW
Net Weight: 135 kg
Price : 5300 SAR



Dimensions:
710×625×1450 mm
Voltage: 380V
Rated Power: 9 kW
Price : 2700SAR



Dimensions:
1445×545×1360 mm
Capacity: 16 trays
Rated Power: 2×9 kW
(Total 18 kW)
Voltage: 380V
Price : 5100SAR



Model: JG-MFX300
Material: Stainless Steel
Size: 15000×4000×3000mm
Power: 3.9kW
Voltage: 380V
Gas Consumption:
160,000kcal/h
Gas Inlet: 2×DN40
Water Inlet: DN25
Price : 280000SAR

All prices and parameters shown below are for reference only, based on common model specifications.



Capacity: 108L
Rated Power: 30kW
Dimensions:
1200×1300×(800+400) mm
Voltage: 380V
Net Weight: 110kg
Price: 5500 SAR



Capacity: 200L
Power: 18kW
Voltage: 380V
Net Weight: 220kg
Dimensions:
1160×1160×1700×1450 mm
Price: 2300 SAR



Capacity: 40L
Switch Type:
Mechanical Knob
Rated Power: 12kW
Voltage: 380V
Net Weight: 75kg
Price: 5300 SAR



(3 Baskets, 14cm Diameter)
Power Supply:
220V/4.56kW or 380V/4.56kW
Product Size: 315×750×1160mm
Basket Diameter: 14cm
Heating Tube: 316 Stainless Steel
Features: Automatic Lever Lifting
Price: 1700SAR

All prices and parameters shown below are for reference only, based on common model specifications.



Description: 70L Double Electric Fryer with Cabinet Base
Voltage: 380V
Power: 24kW
Dimensions: 700×700×910mm
Net Weight: 60kg
Price: 2800 SAR



Material: 304
Stainless Steel
Dimensions:
900×900×380 mm
Voltage: 380V / 220V
Net Weight: 300 kg
Price: 6950 SAR



Description: 70L
Double Electric Fryer with Cabinet Base
Voltage: 380V
Power: 24kW
Dimensions: 700×700×910mm
Net Weight: 60kg
Heating Type: Electric
Price: 6100 SAR

All prices and parameters shown below are for reference only, based on common model specifications.



4-door
Economy Refrigerator
Dimensions:
1220×760×1950 mm
Temperature Range: 0–18°C
Refrigeration Tube Material:
Aluminum
Price: 2800 SAR



Temperature Range:
Chiller: 0°C to 5°C,
Freezer: -18°C to -25°C
Cooling Method: Forced Air
Compressor Power: 900W
Refrigerant Tubes: Copper
Voltage: 220V
Tray Capacity: Fits 28 trays
Price: 5400 SAR



Dimensions:
1250 × 800 × 2040 mm (H)
Capacity:Net: 1000L
Temperature Range: –18°C
Power Consumption: 761W
Refrigerant: R404A
Voltage/Frequency:
220V~240V / 50Hz
Price: 4400 SAR



2.0m Commercial Freezer
Cooling Range: -5°C to -22°C
Capacity: 550L
Power Consumption: 0.28 kW
Voltage: 220V
Dimensions:
2000 × 800 × 800 mm
Price: 1600

All prices and parameters shown below are for reference only, based on common model specifications.



1.5m Static Cooling Display Cabinet
Model Size: Z150×105×88 cm
Capacity: 6 m³
Cooling Method: Static (Direct Cooling)
Rated Power: 0.5 kW
Application: Fresh Food Store / Grocery
Price: 1250 SAR



Product Name: 5-Tray Blast Freezer
External Dimensions:
880 × 850 × 1240 mm
Freezing Time: ≈ 90–120 minutes
Effective Capacity: 120L
Compressor Power: 1500W (1 × 2P)
Voltage: 220V
Price: 5100 SAR



Dimensions: 715×840×1430 mm
Max Washing Capacity:
1700 pcs/hour
Main Wash Temp: 65°C
Material: 304 SUS
Spray Heating Power: 5/7/9 kW
Total Power: 9 kW
Weight: 100 kg
Price: 6200 SAR

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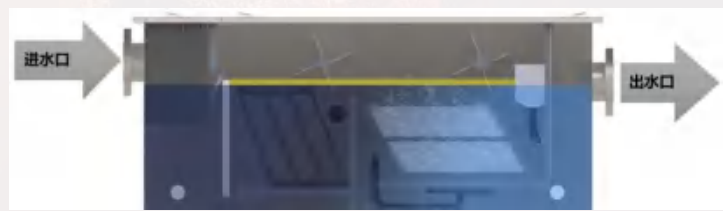


Voltage: 380V / 50Hz (optional 220V)
Dimensions: 1000×640×1400 mm
Rated Power: 13 kW
Heating Method: Electric heating or steam
Water Consumption: 0.2 tons/hour (adjustable)
Material: Full stainless steel
Washing Method: Flat-style with main wash + rinse
Detergent: No special detergent required
Washing Temp: 60–70°C (wash), 80°C (rinse, adjustable)
Capacity: 1500 dishes/hour or 300 trays/hour
Price: 12000 SAR

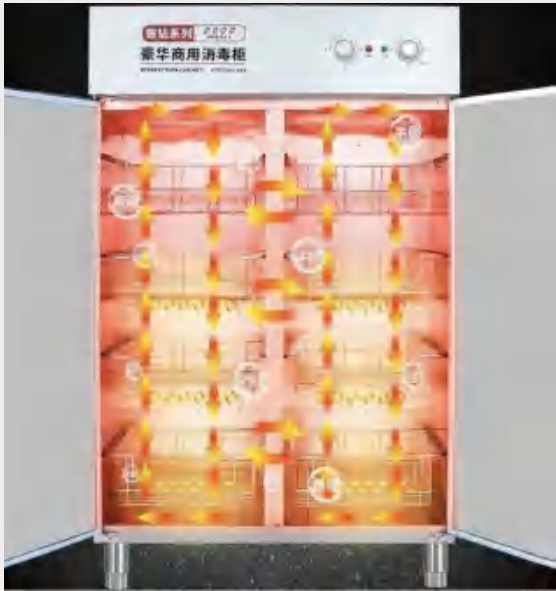


5m³/h Oil-Water Separator
Voltage: 220V
Dimensions: 1340×600×550 mm
Rated Power: 3 kW
Flow Rate: 5 m³/h
Oil Content After Treatment: ≤50 mg/L
Oil Discharge Rate: 250 L/h
Speed: 1800 r/min

Material: Stainless Steel
Medium Temperature: 0–40°C
Inlet/Outlet Pipe Diameter: DN100
Heating Method: Electric Heating
Price: 5800 SAR



All prices and parameters shown below are for reference only, based on common model specifications.



Voltage: 220V
Rated Power: 1800W
Frequency: 50Hz
Capacity: 150L
Sterilization Temperature: >100°C
Sterilization Time: ≥60 min
Dimensions: 1150 × 500 × 1890 mm
Gross Weight: 60 kg
Estimated Price Range: 1000-2000 SAR



Voltage: 220V
Rated Power: 2.62 kW
Dimensions:
790 × 795 × 1795 mm
Net Weight: 138 kg
Price: 2900 SAR



Voltage: 220V
Rated Power: 2.5 kW
Dimensions: 1800 × 670 × 800 mm
Net Weight: 23 kg
Production Capacity:
Approx. 3 kg/h (per actual use)
Price: 900 SAR