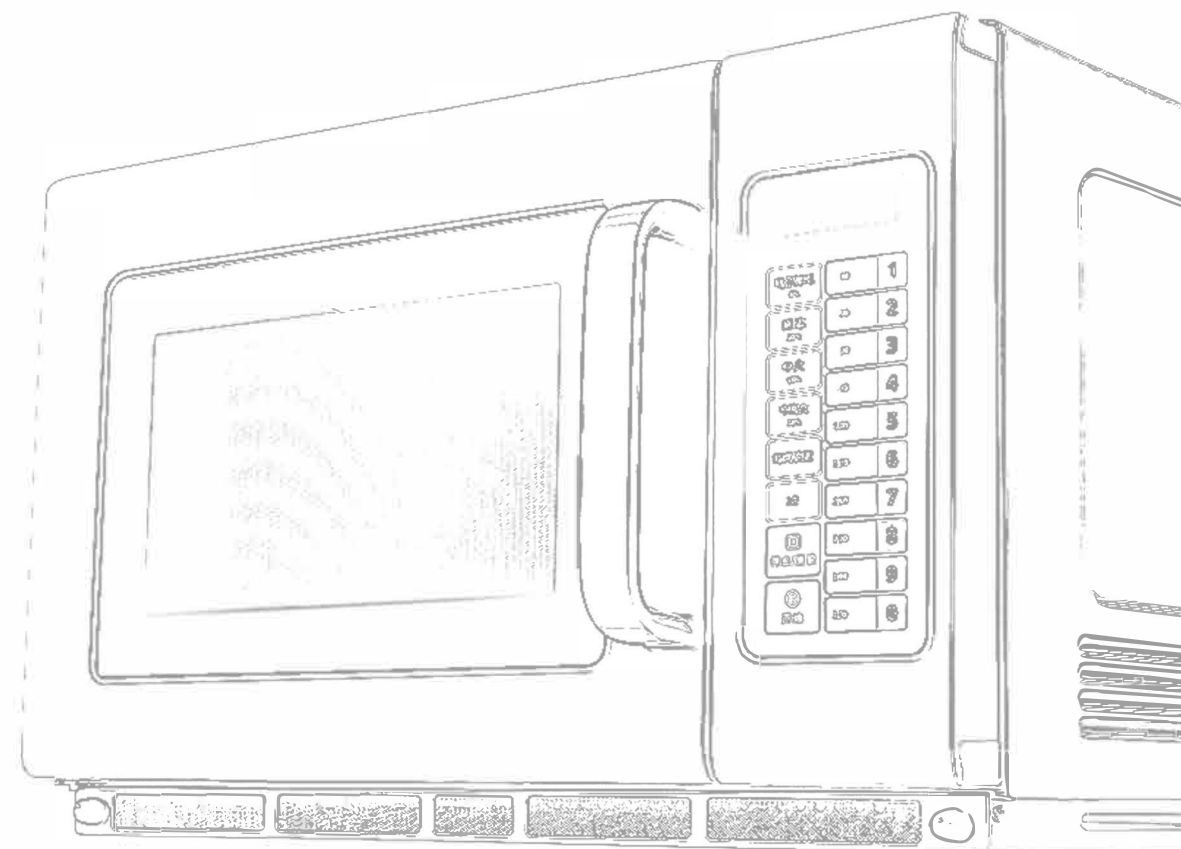


Commercial Microwave Oven



Commercial Microwave Oven

* In case of any changes in product planning and design, no further notice will be given. The product appearance is subject to the actual product. The above parameters are for reference only.

Commercial Microwave Oven

Model Table



Mode	AM025FJT	EM025FJT
Inp ut Power	1550W	1550W
Output Power	1000W	1000W
Capacity	25L	25L
Voltage	220V ~ 50Hz / 220V ~ 60Hz 120V ~ 60Hz	220V ~ 50Hz / 220V ~ 60Hz 120V ~ 60Hz
Weight	15KG	15KG
Dimensions(WxDxH)	511x432x311 (mm)	511x432x311 (mm)
Packag e Size	581x478x380 (mm)	596x493x408 (mm)
Certification	CB、GS、UKCA、SAA	GS、CB、ETL

Function features

- ⦿ Quickly defrost and prevent the loss of nutritious moisture.
- ⦿ It can be used continuously at high frequency and can be heated continuously for a long time.
- ⦿ It can memorize and save 99 dish modes and be quickly heated with one click.
- ⦿ It can be custom-set to cook with three different periods of time and heating powers.
- ⦿ The inner cavity is equipped with microcrystalline ceramic flat plate, which is durable and easy to clean.

Suitable for multiple scenarios



Convenience Store



Restaurant



Fried Chicken Shop



High-Speed Rail Trains



Tea Shops



Hamburger Shops

Commercial Microwave Oven



EM034NS1	EMA34GTQ	EMB34GTQ
1500W	3000W	3200W
1000W	1800W	2100W
34L	34L	34L
220V ~ 50Hz / 220V ~ 60Hz	220V ~ 50Hz / 220V ~ 60Hz	220V ~ 50Hz / 220V ~ 60Hz
18.4KG	32KG	32KG
553x485x343 (mm)	575x527x368 (mm)	575x527x368 (mm)
640x550x425 (mm)	656x567x464 (mm)	641x559x451 (mm)
CB、GS、ETL	CB	CB

Make cooking easier and make efficiency faster



0:10



0:30



1:00



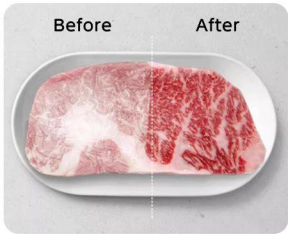
2:00



3:30



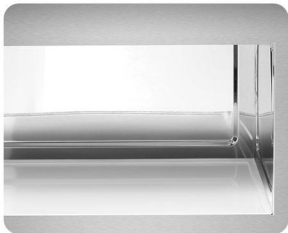
5:00



Quick Thawing At Low Temperature



360-Degree Three-Dimensional Heating



Microcrystalline Ceramic Chassis



One-Click Heating

Commercial Microwave Oven

Model Table

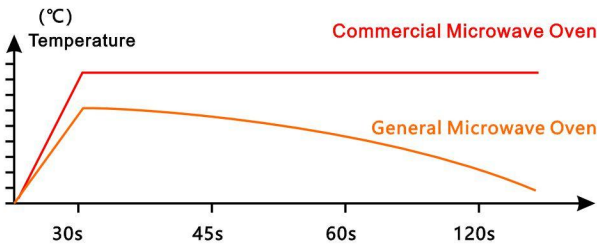


Mode	EMA17G4V			EMB17G4V
Inp ut Power	2780W	3000W	2150W	3200W
Output Power	1700W	1800W	1200W	2100W
Capacity	17L			17L
Voltage	220V ~ 50Hz 220V ~ 60Hz		120V ~ 60Hz	220V ~ 50Hz / 220V ~ 60Hz
Weight	32KG			32KG
Dimensions(WxDxH)	420x563x340 (mm)			420x563x340 (mm)
Packag e Size	522x655x444 (mm)			522x655x444 (mm)
Certification	CE、CB			--

Function features

- ◎ Be on standby for work at any time within 24 hours
- ◎ Upper and lower stereo microwave heating
- ◎ Independently controlled top and bottom magnetrons
- ◎ Uniform heating for better cooking
- ◎ Easy control
- ◎ Memory function for easy control

Continuous constant temperature heating for a long time



double control magnetic tube



even heating, taste better



single control magnetic tube



uneven heating, poor taste



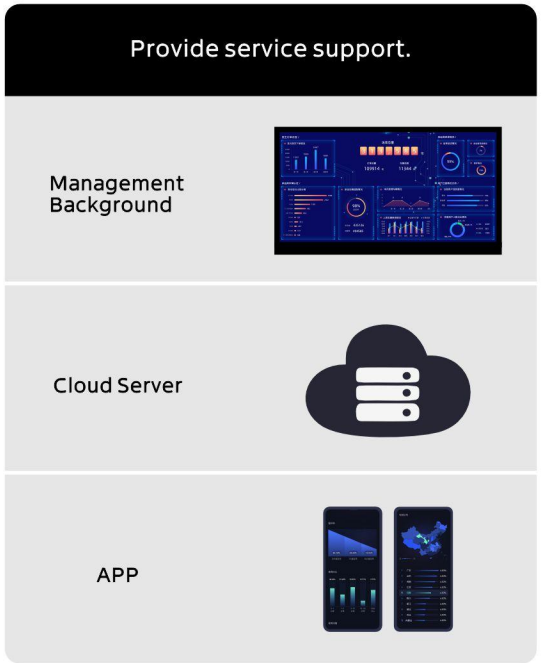
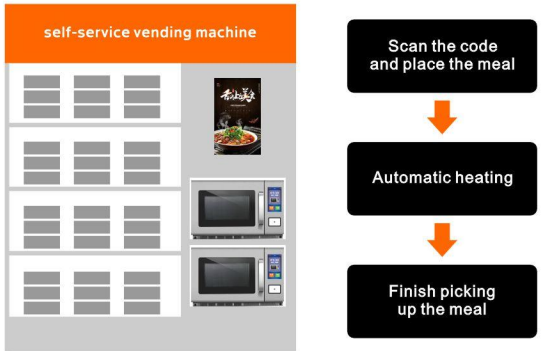
Intelligent commercial microwave oven



Mode	EMA34GTQ-NET
Name	智能商用微波炉-34L
Input Power	3000W
Output Power	1800W
Capacity	34L
Voltage	220V ~ 50Hz
Weight	32KG
Dimensions(WxDxH)	575x527x368 (mm)
Package Size	641x559x451 (mm)

Function features

- ◎ Innovative integrated solution of pre - made dishes for "unmanned retail + intelligent cooking"
- ◎ Research and develop the cooking heat curve to efficiently restore the deliciousness of pre - made dishes
- ◎ The intelligent AI operation background can accommodate a vast number of menus, making cooking easier
- ◎ Scanning the product barcode can start cooking with one click, greatly improving service efficiency
- ◎ Achieve the unified and high - quality production of dishes across the country
- ◎ The equipment has an extremely high level of convenience and stability
- ◎ Rapid thawing + rapid cooking
- ◎ Unmanned self - service + intelligent cooking



Solution of "unmanned self-service + intelligent cooking" for prefabricated dishes. It can meet the needs of scenarios with large passenger flow or unmanned self-service such as central kitchens, convenience stores, airports, and campuses. Convenient and fast microwave oven + prefabricated dishes delicacies.



Midea commercial oven

Model Table



Mode	G1-1	G1
Cavity Size (Liter/cu.ft)	0.66 cu.ft (18.7 Liters)	0.66 cu.ft (18.7 Liters)
Cavity Dimension (WxDxH)	314 mm x 343 mm x 175 mm (12.4"x13.5"x6.9" inches)	314 mm x 343 mm x 175 mm (12.4"x13.5"x6.9" inches)
Product Dimensions (WxDxH)	404 mm x 734 mm x 607 mm (15.9"x28.9"x23.9" inches)	404 mm x 734 mm x 607 mm (15.9"x28.9"x23.9" inches)
Package Dimensions (WxDxH)	474 mm x 858 mm x 750 mm (18.7"x33.8"x29.5" inches)	474 mm x 858 mm x 750 mm (18.7"x33.8"x29.5" inches)
Net Weight	60 kg (132 lb)	60 kg (132 lb)
Electrical Power (Max)	3000W	6000W
Microwave Output Power (Inverter)	1000W	2000W
Supply Voltage	208 V / 230 V, 60 Hz 230 V, 50Hz	208 V / 230 V, 60 Hz 230 V, 50Hz
Amps	16A	30A
Control Type	7.84"HD TFT Touch Screen	7.84"HD TFT Touch Screen
Temperature Range	200°F - 527°F (93°C - 275°C), 1°F Increments	200°F - 527°F (93°C - 275°C), 1°F Increments
Microwave Power Levels	0% to 100% in 1% Increments	0% to 100% in 1% Increments
Fan Power Levels	0% to 100% in 1% Increments	0% to 100% in 1% Increments
Auto Program	1024, Over 10 Categories	1024, Over 10 Categories
Max. Cooking Time	00:60:00 - 10:00 Min Per Stage	00:60:00 - 10:00 Min Per Stage
Connectivity	USB	USB
Certifications Hoodless Cooking	EMC+CE	UL+FCC+FDA+UL EPH+Ventless



HOT AIR IMPINGEMENT
With vertical hot air impingement and convection food is heated rapidly and evenly, food is crispy and with attractive color.




ULTRA-SPEED COOKING
With high efficient magnetrons on top, food is cooked ultra rapidly without significant loss of moisture in the food due to hot air impingement.



COMBINATION OF MICROWAVE AND IMPINGEMENT
With combination of microwave and hot air impingement, it is able to cook food in more ways.



FROZEN FOOD THAWING
Microwave thaws food rapidly without drying out food moisture.

MENU NAME		INGREDIENTS			
		Chilled chicken breast (Raw)			
		Food Core Temp. 5°C			
		Cooking stage	Stage1	Stage2	Stage3
		Time	50S	15S	20S
		Temp	260°C	260°C	260°C
Chicken Steak		Blower speed	60%	80%	100%
		Microwave Power	100%	60%	40%

Function features

- With pre-set menu and manual setting modes, friendly operation
 - Hot air impingement locks up moisture in food
 - Convection at bottom to make color of food more attractive
 - One-piece flat bottom makes cleaning much easier
 - Achieve the unified and high - quality production of dishes across the country
 - The equipment has an extremely high level of convenience and stability
 - Menu confidential function, authority management
- The equipment has an extremely high level of convenience and stability
 - Menu confidential function, authority management