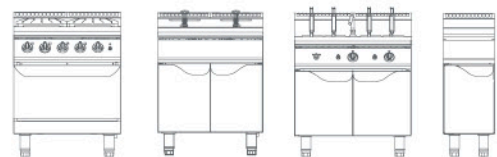


www.furnotel.cn

Kitchen Equipment



Furnotel®

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This information has been carefully checked to be accurate. Guangzhou Shinelong Kitchen Equipment Co.,Ltd. reserves the right to change product designs and specifications are subject to change without notice. Guangzhou Shinelong Kitchen Equipment Co.,Ltd. has the appearance of the product of the album patents, unauthorized use of the reserve liability.

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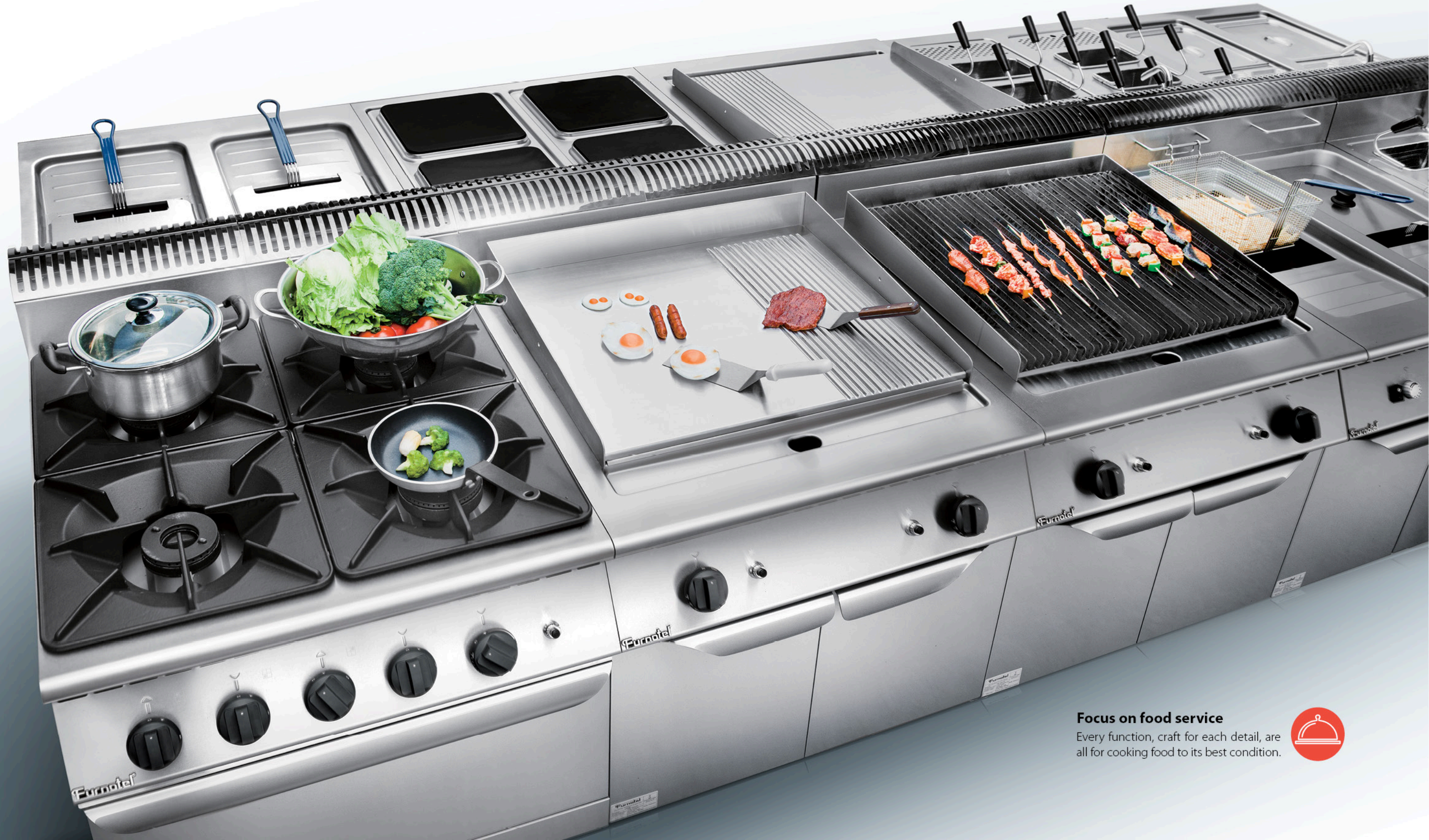
Professional Commercial

KITCHEN EQUIPMENT



“The modular and refined design, comes from standard of commercial kitchen.”

A combination of performance and functionality.



Focus on food service

Every function, craft for each detail, are all for cooking food to its best condition.



700/900 series

Cooking equipment

700 series

With the new 700 Line, Furnotel has realized something more than other classic professional kitchens, a product able to respond to your needs of power, reliability and elegance.

900 series

The 900 series, a performing product range of the compact design based on our long-term experience of manufacturing commercial kitchen equipment.



Technology to facilitate the operation and maintenance

The harmonious shape of worktops is perfect for an easy cleaning, the shape and inclination of the knobs make it easy to use and read.



Griddle
Flat/grooved area, designed for different need of taste.



Hot plate cooker
The square-plate design is specific to the 900 series, very neat and beautiful appearance.



Gas range with burners
The optimal size of pot support, apply to most pots.

Details demonstrate classic quality



To make a clean businesslike kitchen space

Customers want their meal to be served with speed as well as tasty.

Cook & Serve



The source of the delicacy is Furnotel Kitchen Equipment 700/900 series

We have been working to create the kitchens in best-use situations



Make a smart plan for your kitchen.

700/900 series

Cooking equipment

700 series

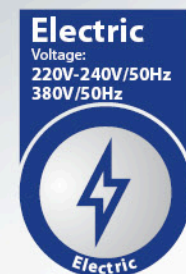
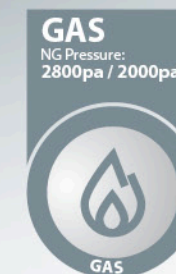
The harmonious shape of worktops is perfect for an easy cleaning, the shape and inclination of the knobs make it easy to use and read.

900 series

High-quality workmanship, solid engineering, attractive design, combined with efficient technology, characterise the programme. Versatile functional modules and variants offer an almost infinite number of possibilities.

New emotions in your kitchen

A product able to respond to your needs of power, reliability and elegance.



High performance for professional cooking

Efficiency comes by way of the user-friendly design and the high-speed burners and element heat up rapidly, the 700/900 modular system mix the best solution of each cooking unit.



Professional Cooking Equipment

To provide tailored solutions.



Chef comfort-pro

It improves the quality and well-being of the working environment



GAS combustion system

GAS combustion system to ensure full combustion of gas



Electric heating system

Far infrared radiation heating, the most effective penetration of food goods.



Energy Saving

Environmental protection



Save Money

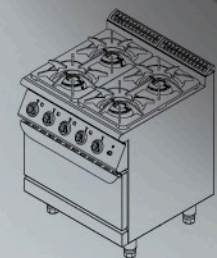
Low energy consumption, high efficiency



Incredibly easy to clean and hygienic

Cleaning time is greatly reduced

Gas Range with Burners



Dual protection design

Equipped with flame failure protection and thermocouple protection device.



Continental burners

Chrome-plated, corrosion prevention. In line with European Norm.



Cast iron burners

Black painted pot support, big flame.



Chimneys

Improve the ventilation to burn coal fully.

700/900 series Gas Range with Burners

700 Series 4-Burner Gas Range With Oven
700 Series 6-Burner Gas Range With Oven

- *Burner is made by precision forging
- *High-quality anti-corrosion 304 stainless steel
- *Imported thermocouple, longer life than common type at least half a year
- *Dual protection design, equipped with flame failure protection and thermocouple protection device
- *Pot support made of close meshed stainless steel grates(also suitable for small pots)
- *Extremely low emission values, high efficiency

900 Series 4-Burner Gas Range With Oven
900 Series 6-Burner Gas Range With Oven

The 900 series, manufactured in accordance with the European Standards. 4-burner and 6-burner gas range, robust and strong execution, stainless steel made. Newly-designed door handles. Burners manufactured from brass, making them more durable. Piezoelectric ignition system for the oven and table burners.



Gas Range with Burners

- *Burner is made by precision forging
- *High-quality anti-corrosion 304 stainless steel
- *Imported thermocouple, longer life than common type at least half a year



F7070GGR



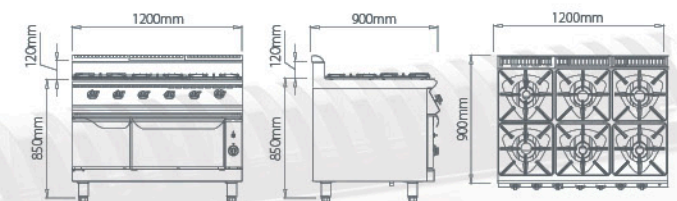
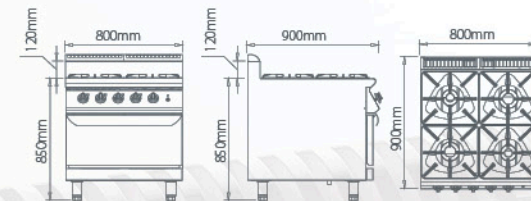
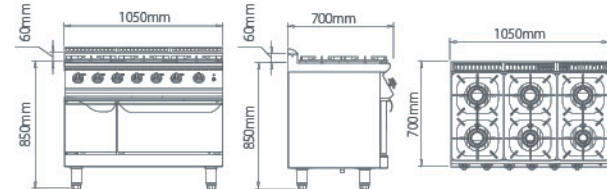
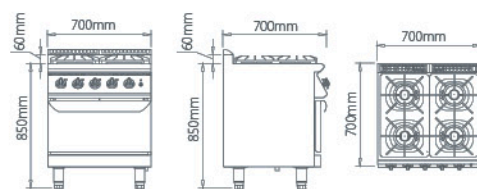
F7010GGR



F9080GGR



F9012GGR



F7070GGR

700 Series
4-Burner Gas Range With Oven

| | |
|-----------------------|----------------------|
| Dimension | 700 x 700 x 850+60mm |
| Power | 26+5.4KW |
| Oven Power | 5.4KW |
| Net Weight | 113.5KG |
| Oven Inside Dimension | 530 x 560 x 260mm |
| Power Range | 6.5KW x 4 |
| LPG Pressure | 2800pa |
| LPG Consumption | 2.0 KG/h |
| NG Pressure | 2000pa |
| NG Consumption | 3.8 m3/h |

F7010GGR

700 Series
6-Burner Gas Range With Oven

| | |
|-----------------------|-----------------------|
| Dimension | 1050 x 700 x 850+60mm |
| Power | 24KW+5.4KW |
| Oven Power | 5.4KW |
| Net Weight | 147KG |
| Oven Inside Dimension | 530 x 560 x 260mm |
| Power Range | 6.5KW x 6 |
| LPG Pressure | 2800pa |
| LPG Consumption | 2.788 KG/h |
| NG Pressure | 2000pa |
| NG Consumption | 4.106 m3/h |

F9080GGR

900 Series
4-Burner Gas Range With Oven

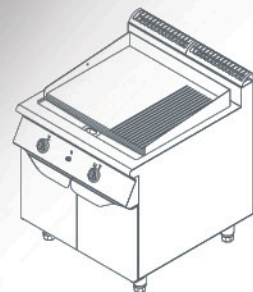
| | |
|-----------------------|-----------------------|
| Dimension | 800 x 900 x 850+120mm |
| Power | 22KW+5.4KW |
| Oven Power | 5.4KW |
| Net Weight | 136KG |
| Oven Inside Dimension | 560 x 400 x 680mm |
| Power Range | 6.5KW x 2+5.5KW x 2 |
| LPG Pressure | 2800pa |
| LPG Consumption | 2.0 KG/h |
| NG Pressure | 2000pa |
| NG Consumption | 2.95 m3/h |

F9012GGR

900 Series
6-Burner Gas Range With Oven

| | |
|-----------------------|------------------------|
| Dimension | 1200 x 900 x 850+120mm |
| Power | 38.8KW |
| Oven Power | 5.4KW |
| Net Weight | 180.5KG |
| Oven Inside Dimension | 568 x 390 x 700mm |
| Power Range | 6.5KW x 3+5.5KW x 3 |
| LPG Pressure | 2800pa |
| LPG Consumption | 2.788 KG/h |
| NG Pressure | 2000pa |
| NG Consumption | 4.106 m3/h |

Griddle



Evenly heat distribution
Divide into flat and grooved area,
independent temperature control.

700/900 series Gas / Electric Griddle

700 Series Gas 2/3 Flat 1/3 Grooved
Griddle With Cabinet

700 Series Electric 2/3 Flat 1/3
Grooved Griddle With Cabinet

- *Chrome-plated griddle surface, grooved/flat griddle surface.
- *Efficient heat transfer throughout the cooking area.
- *With splash board, non-sticking grease.
- *Detachable griddle board, easy cleaning.
- *Slightly sloped working surface, convenient for sauce cleaning.

900 Series Gas 2/3 Flat 1/3 Grooved
Griddle With Cabinet

900 Series Electric 2/3 Flat 1/3 Grooved
Griddle With Cabinet

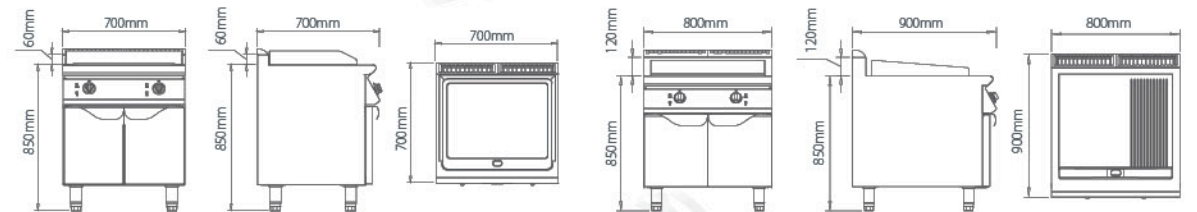
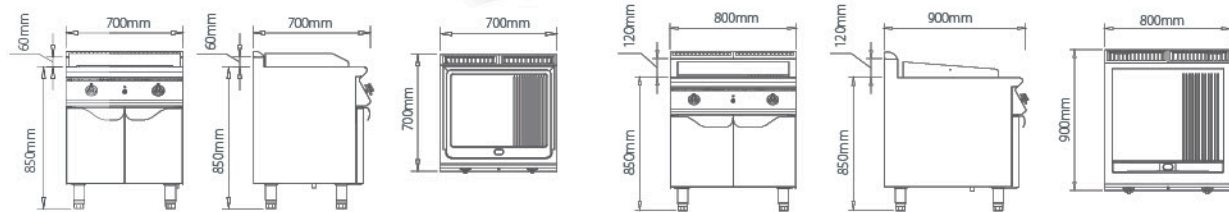
- *Stainless steel tubular dual-flame burner, to heat two cooking zones controlled by their respective controls.
- *Pilot flame and thermocouple safety valve.
- *Piezoelectric ignition with rubber protection.
- *The particular design allows one to cook fish, meat and vegetables, preventing fat from burning.
- *All components can be easily disassembled for regular operations of maintenance and cleaning.
- *Large compartment completely in steel.



Griddle



- * Each individual thermostat controls one-half of the cooking surface.
- * The series griddles feature "heat bank" technology-giving you significantly faster and more evenly distributed heat than typical gas fired griddle.



F7070GDC

700 Series
Gas 2/3 Flat 1/3 Grooved Griddle With Cabinet

| | |
|-----------------|----------------------|
| Dimension | 700 x 700 x 850+60mm |
| Griddle Size | 600 x 460 x 16mm |
| Power | 10KW |
| Net Weight | 92KG |
| Voltage | / |
| LPG Pressure | 2800pa |
| LPG Consumption | 0.72 KG/h |
| NG Pressure | 2000pa |
| NG Consumption | 1.06 m3/h |

F9080GDC

900 Series
Gas 2/3 Flat 1/3 Grooved Griddle With Cabinet

| | |
|-----------------|-----------------------|
| Dimension | 800 x 900 x 850+120mm |
| Griddle Size | 700 x 580 x 16mm |
| Power | 15KW |
| Net Weight | 140KG |
| Voltage | / |
| LPG Pressure | 2800pa |
| LPG Consumption | 1.078 KG/h |
| NG Pressure | 2000pa |
| NG Consumption | 1.587 m3/h |

F7070EDC

700 Series
Electric 2/3 Flat 1/3 Grooved Griddle With Cabinet

| | |
|-----------------|----------------------|
| Dimension | 700 x 700 x 850+60mm |
| Griddle Size | 600 x 460 x 16mm |
| Power | 9KW |
| Net Weight | 89.5KG |
| Voltage | 380V/50Hz |
| LPG Pressure | / |
| LPG Consumption | / |
| NG Pressure | / |
| NG Consumption | / |

F9080EDC

900 Series
Electric 2/3 Flat 1/3 Grooved Griddle With Cabinet

| | |
|-----------------|-----------------------|
| Dimension | 800 x 900 x 850+120mm |
| Griddle Size | 700 x 580 x 16mm |
| Power | 12KW |
| Net Weight | 125KG |
| Voltage | 380V/50Hz |
| LPG Pressure | / |
| LPG Consumption | / |
| NG Pressure | / |
| NG Consumption | / |

*Italy PEL valve or Taiwan ALPHA valve with CE certification. *With fire observation hole

*The heater and control with CE certification

*The heater and control with CE certification

Gas Grill

700 series

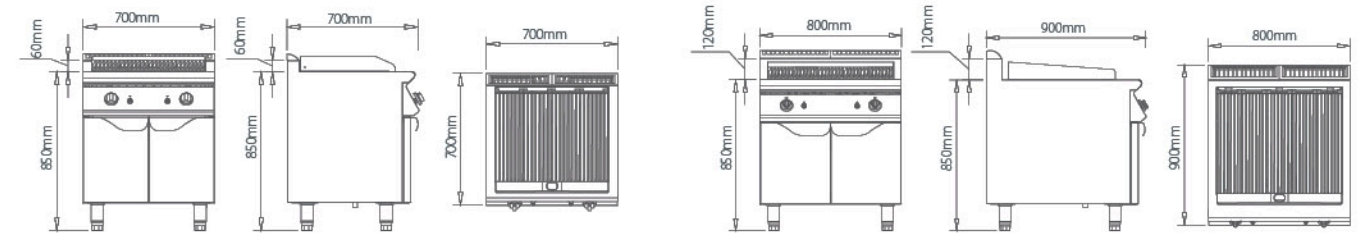
Gas Lava Rock Grill With Cabinet

- *Selected high-quality stainless steel, anti-corrosion
- *Cooking grid manufactured from cast iron
- *Indirectly heated, heating elements can be tilted out
- *2 Independently controlled cooking zones
- *Equipped with stainless steel pilot burner with piezoelectric ignition.
- *Gas distribution by a safety valve with thermocouple.
- *Continuous heating regulation

900 series

Gas Lava Rock Grill With Cabinet

- *All stainless steel construction, manufactured in accordance with the European Standards.
- *Cooking grid manufactured from cast iron, unique technology makes it lighter than usual making.
- *Gas distribution by a safety valve with thermocouple.
- *Continuous heating regulation.
- *All components can be easily disassembled for regular operations of maintenance and cleaning.



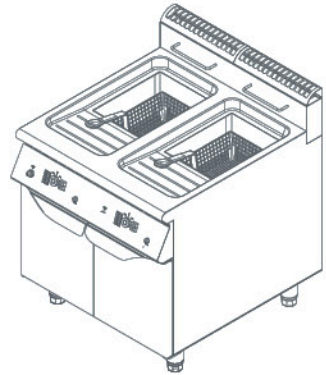
F7070GLC

F9080GLC

| | 700 Series Gas Lava Rock Grill With Cabinet | 900 Series Gas Lava Rock Grill With Cabinet |
|-----------------------|---|---|
| Dimension | 700 x 700 x 850+60mm | 800 x 900 x 850+120mm |
| Power | 14KW | 23KW |
| Net Weight | 106KG | 144KG |
| Oven Inside Dimension | 610 x 520mm | 585 x (140 x 5)mm |
| Inlet Size | 3/4"(Ø25mm) | 3/4"(Ø25mm) |
| LPG Pressure | 2800pa | 2800pa |
| LPG Consumption | 1.006 KG/h | 1.65 KG/h |
| NG Pressure | 2000pa | 2000pa |
| NG Consumption | 1.48 m3/h | 2.44 m3/h |

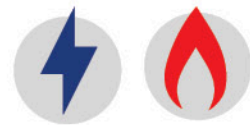
*With fire observation hole. *Italy PEL valve or Taiwan ALPHA valve with CE certification.

Fryer



Safety operation

Built-in heat element. Safe operation with the cover and plastic coated heat resistant handles.



700/900 series Gas / Electric Fryer

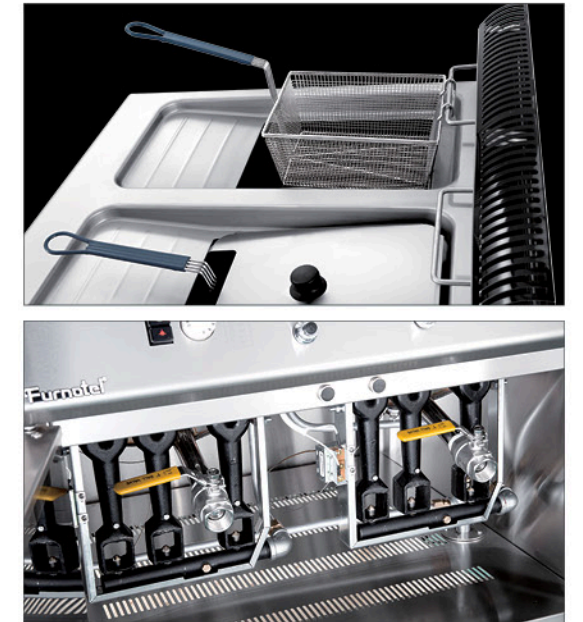
900 Series Gas 2-Tank Fryer With Cabinet

900 Series Electric 2-Tank 2-Basket Fryer With Cabinet

The Series fryers have thermostatic temperature control in the temperature range. A safety thermostat and drainage tap to make it easier to clean the machine.

Gas deep fryer: Cast iron burners. Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple.

Electric deep fryer: Shielded heating elements in stainless steel. Pilot light to indicate heating. Control by thermostat.



700 Series Gas 2-Tank 2-Basket Fryer With Cabinet

700 Series Electric 2-Tank 2-Basket Fryer With Oven

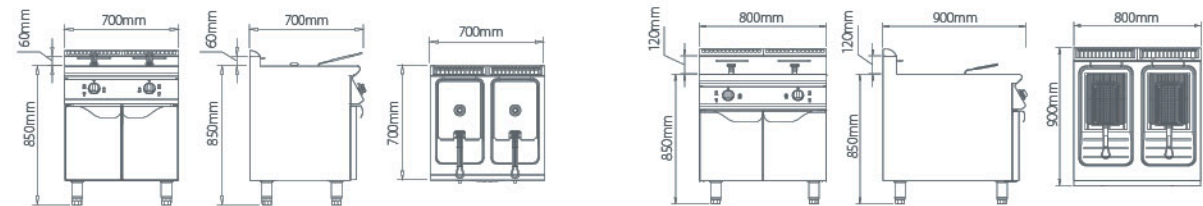
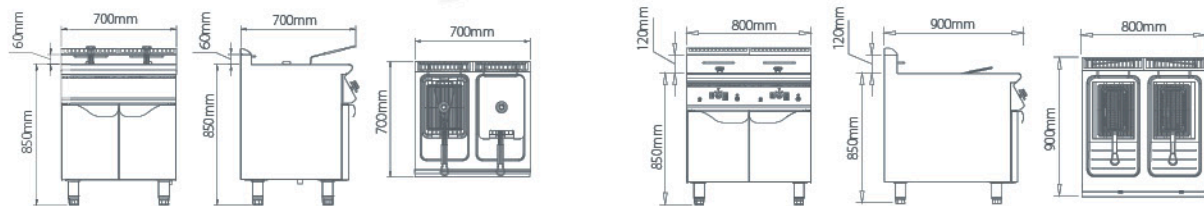
- * Standard with stainless steel tank, front, sides and splashback
- * Two twin-plated, mesh fry baskets with plastic coated, heat resistant handles
- * Regulation by thermostat; protection against overheating
- * Full pot drain valve to eliminate clogs
- * 100% safety shut-off



Fryer



- *Regulation by thermostat; protection against overheating
- *Dual-tank with 2 baskets, reasonable design for oil saving
- *Meet the hygiene requirements



F7070GFR

700 Series
Gas 2-Tank 2-Basket Fryer With Cabinet

F9080GFR

900 Series
Gas 2-Tank Fryer With Cabinet

F7070EFR

700 Series
Electric 2-Tank 2-Basket Fryer With Cabinet

F9080EFR

900 Series
Electric 2-Tank 2-Basket Fryer With Cabinet

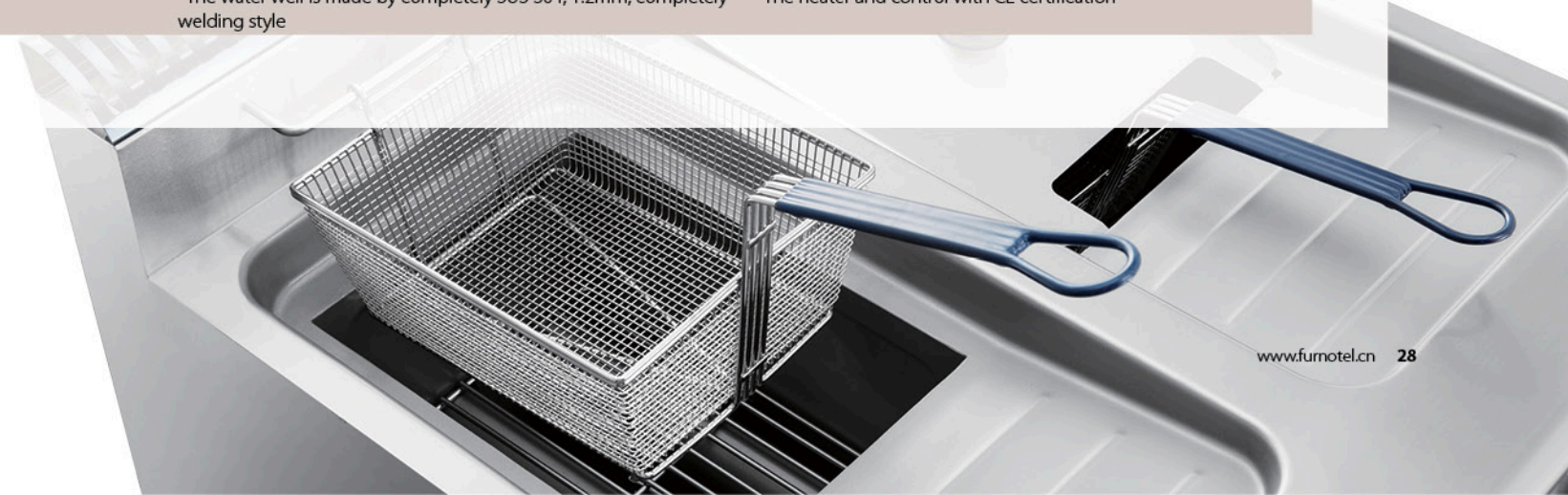
| | | | | |
|-------------------|-----------------------------|-----------------------------|-----------------------------|-----------------------------|
| Dimension | 700 x 700 x 850+60mm | 800 x 900 x 850+120mm | 700 x 700 x 850+60mm | 800 x 900 x 850+120mm |
| Power | 22KW | 31KW | 24KW | 24KW |
| Voltage | / | / | 380V/50Hz | 380V/50Hz |
| Net Weight | 90KG | 117KG | 66.5KG | 82KG |
| Fry Basket Size | 280 x 110 x 130mm*2 baskets | 320 x 130 x 130mm*2 baskets | 280 x 110 x 130mm*2 baskets | 310 x 130 x 130mm*2 baskets |
| Oil Tank Capacity | (14-16L) x 2 | (17-20L) x 2 | (18L-20L) x 2 | (20L-23L) x 2 |
| LPG Pressure | 2800pa | 2800pa | / | / |
| LPG Consumption | 1.581 KG/h | 2.228 KG/h | / | / |
| NG Pressure | 2000pa | 2000pa | / | / |
| NG Consumption | 3.175 m3/h | 3.28 m3/h | / | / |

*Taiwan ALPHA valve with CE certification.
*With gas leakage protection

*Italy PEL valve or Taiwan ALPHA valve with CE certification.
*With gas leakage protection

*The heater and control with CE certification.
*The water well is made by completely SUS 304, 1.2mm, completely welding style

*The heater and control with CE certification

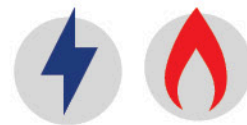


Pasta Cooker

700 / 900 Series Gas Pasta Cooker With Cabinet
700 / 900 Series Electric Pasta Cooker With Cabinet

High efficiency heating element

The classic mechanical pasta cooker with high performance heating element, speed cooking.



700/900 series Gas/Electric Pasta Cooker

700 Series Gas Pasta Cooker With Cabinet

700 Series Electric Pasta Cooker With Cabinet

*Deep drawn safety rim to prevent foam from overflow

*Step switching with 3 heating levels, protection against overheating

*High efficiency design

*Perforated basket support plate

*Full pot drain valve to eliminate clogs

900 Series Gas Pasta Cooker With Cabinet

900 Series Electric Pasta Cooker With Cabinet

*Worktop in stainless steel.

*Pressed basin with large rounded edges completely made in stainless steel.

*Water circulation guaranteed by a drilled bottom that ensures the baskets kept away from the basin base.

*Full pot drain valve to eliminate clogs.



Pasta Cooker



F7070GPC



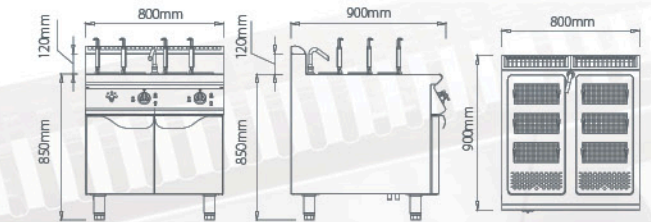
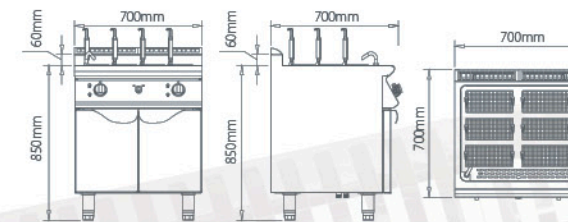
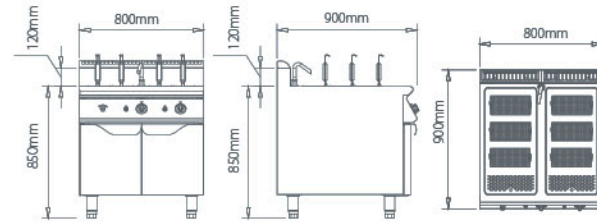
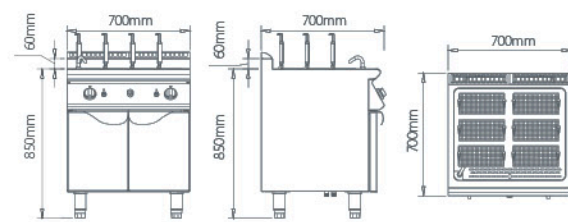
F9080GPC



F7070EPC



F9080EPC



F7070GPC

700 Series
Gas Pasta Cooker With Cabinet

| | |
|-------------------|----------------------|
| Dimension | 700 x 700 x 850+60mm |
| Power | 13KW |
| Net Weight | 78.5KG |
| Voltage | / |
| Inlet Size | 3/4"(Ø25mm) |
| Italy Basket Size | 130x260x120mmx6pcs |
| LPG Pressure | 2800 pa |
| LPG Consumption | 0.934 KG/h |
| NG Pressure | 2000pa |
| NG Consumption | 1.376 m3/h |

F9080GPC

900 Series
Gas Pasta Cooker With Cabinet

| | |
|-------------------|-----------------------|
| Dimension | 800 x 900 x 850+120mm |
| Power | 15KW |
| Net Weight | 100.5KG |
| Voltage | / |
| Inlet Size | 3/4"(Ø25mm) |
| Italy Basket Size | 130x260x120mmx6pcs |
| LPG Pressure | 2800 pa |
| LPG Consumption | 1.078 KG/h |
| NG Pressure | 2000pa |
| NG Consumption | 1.587 m3/h |

F7070EPC

700 Series
Electric Pasta Cooker With Cabinet

| | |
|-------------------|----------------------|
| Dimension | 700 x 700 x 850+60mm |
| Power | 12KW |
| Net Weight | 69KG |
| Voltage | 380V/50Hz |
| Inlet Size | 3/4"(Ø25mm) |
| Italy Basket Size | 130x260x120mmx6pcs |
| LPG Pressure | / |
| LPG Consumption | / |
| NG Pressure | / |
| NG Consumption | / |

F9080EPC

900 Series
Electric Pasta Cooker With Cabinet

| | |
|-------------------|-----------------------|
| Dimension | 800 x 900 x 850+120mm |
| Power | 18KW |
| Net Weight | 84.5KG |
| Voltage | 380V/50Hz |
| Inlet Size | 3/4"(Ø25mm) |
| Italy Basket Size | 130x260x120mmx6pcs |
| LPG Pressure | / |
| LPG Consumption | / |
| NG Pressure | / |
| NG Consumption | / |

*Italy PEL valve or Taiwan ALPHA valve with CE certification.

*The heater and control with CE certification
*The water well is made by SUS 304,1.2mm,completely welding tank

Hot Plate Cooker

700 series

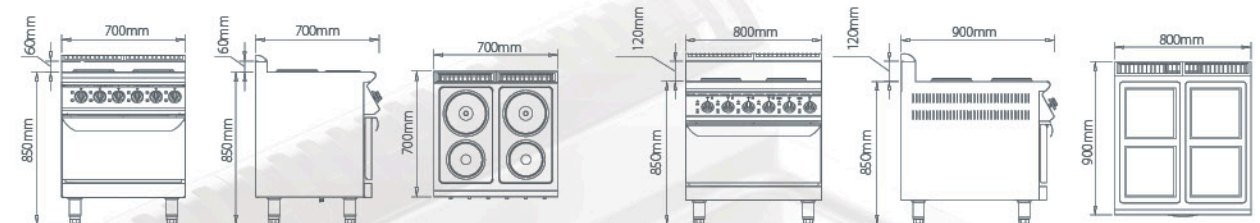
Electric 4-Hot Plate Cooker With Cabinet

- *Round plate, individual control.
- *Large heating surface; free pot sliding without tilting.
- *Excellent heat accumulation means exploitation of remaining heat and sturdy heat supply.
- *Energy saving mode by temperature limit switch.

900 series

Electric 4-Hot Plate Cooker With Oven

- *In the 900 series, the heating elements are hermetically sealed to the working top and controlled by 3-position switches.
- *The particular design and the labyrinth system of the knobs assure protection from water infiltration.



| | F7070EER | F9080EER |
|--------------------------|---------------------------------------|--|
| | 700 Series | 900 Series |
| | Electric 4-Hot Plate Cooker With Oven | Electric 4-Hot Plate Cooker With Oven |
| Dimension | 700 x 700 x 850+60mm | 800 x 900 x 850+120mm |
| Power | 14KW | 20.8KW |
| Voltage | 380V/50Hz | 380V/50Hz |
| Net Weight | 94.5KG | 144KG |
| Electric Potential Range | 1-3degree | 1-6degree |
| Oven Inside Dimension | 530 x 560 x 260mm | 530 x 630 x 260mm |
| Oven Power | 4.8KW | 4.8KW |
| | *German EGO hotplate | *The heater and control with CE certification. |

Bain Marie

700 series

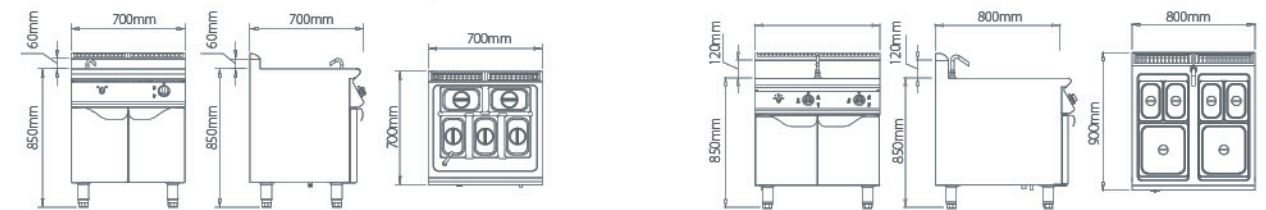
Electric Bain Marie With Cabinet

- *Heating quickly, high efficiency, excellent thermal insulation
- *Selected high-quality stainless steel, anti-corrosion
- *Full pot drain valve to eliminate clogs

900 series

Electric Bain Marie With Cabinet

- *Worktop in stainless steel. Incoloy stainless steel heating elements positioned out of the basin.
- *Electronic regulation of power.
- *Large stainless steel basin to facilitate cleaning operations.
- *Front drain cock with safety system to avoid accidental opening.



F7070EBM

700 Series Electric Bain Marie With Cabinet

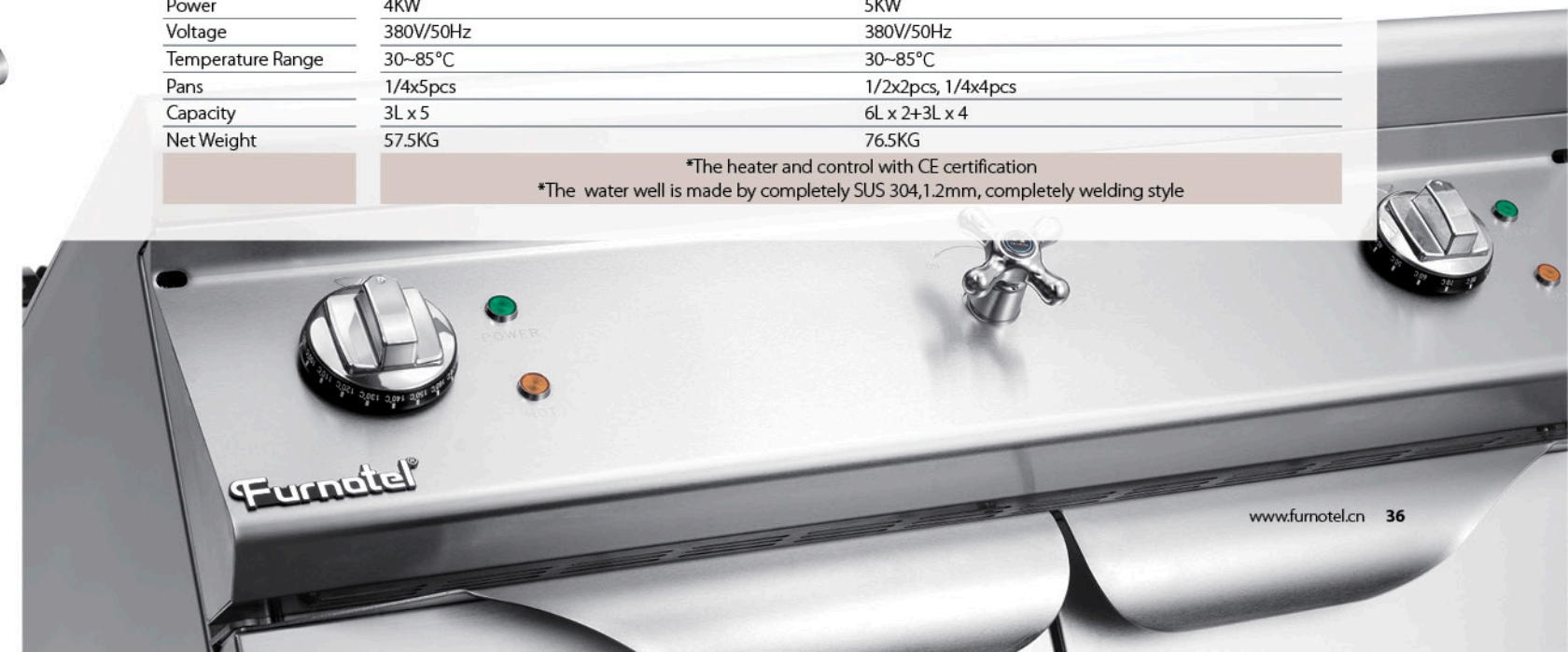
| | |
|-------------------|----------------------|
| Dimension | 700 x 700 x 850+60mm |
| Power | 4KW |
| Voltage | 380V/50Hz |
| Temperature Range | 30-85°C |
| Pans | 1/4x5pcs |
| Capacity | 3L x 5 |
| Net Weight | 57.5KG |

F9080EBM

900 Series Electric Bain Marie With Cabinet

| | |
|-------------------|-----------------------|
| Dimension | 800 x 900 x 850+120mm |
| Power | 5KW |
| Voltage | 380V/50Hz |
| Temperature Range | 30-85°C |
| Pans | 1/2x2pcs, 1/4x4pcs |
| Capacity | 6L x 2+3L x 4 |
| Net Weight | 76.5KG |

*The heater and control with CE certification
*The water well is made by completely SUS 304, 1.2mm, completely welding style

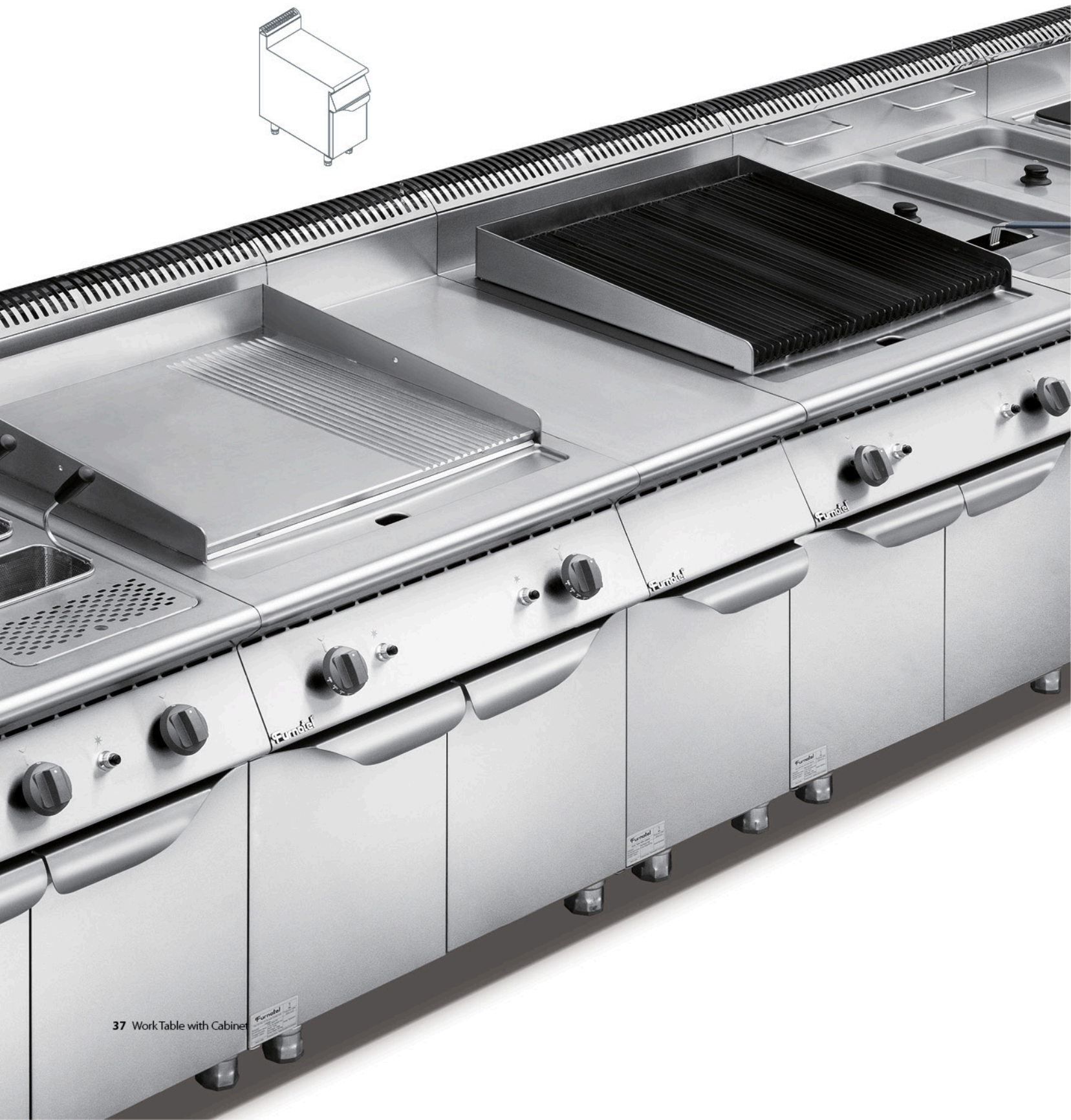
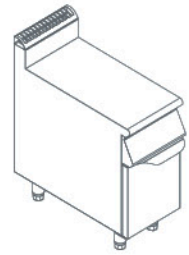


Work Table with Cabinet

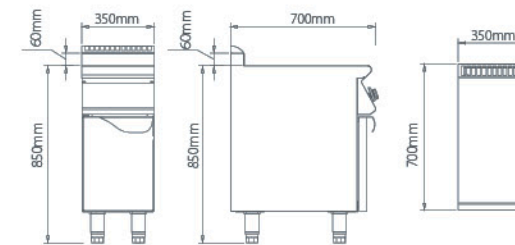
Work Table with Cabinet

700/900 Series Work Table With Cabinet

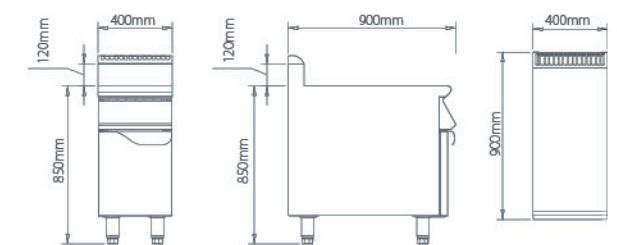
Same altitude and profundity with 700 series or 900 series, perfectly combination, providing available space for cooking.



F7035NNE



F9040NNE



F7035NNE

700 Series
Work Table With Cabinet

Dimension 350 x 700 x 850+60mm
Net Weight 32.5KG

F9040NNE

900 Series
Work Table With Cabinet

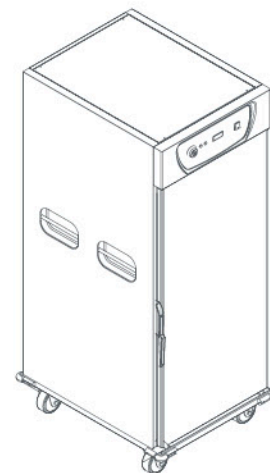
Dimension 400 x 900 x 850+120mm
Net Weight 42KG

*High quality adjustable feet *Europe style design.

Heated Holding Cabinet

Upright Heated Holding Cabinet with 1/2 Doors

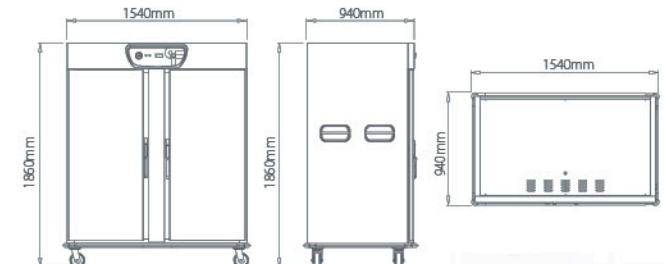
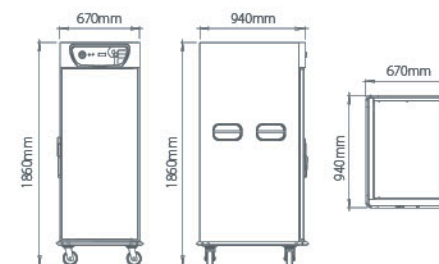
- *Furnotel heated holding cabinet, all in stainless steel construction.
- *Built-in insulated control panel and thermometer.
- *Ventilated heating unit consisting of an AISI 304 stainless steel sheet casing containing a powered fan and heating element.
- *Upright style contains one-door and and double-door, capacity up to 11 layers and 22 layers.



FHCSS111



FHCSS222



FHCSS111

900 Series
Upright Heated Holding Cabinet With 1 Door

FHCSS222

900 Series
Upright Heated Holding Cabinet With 2 Door

| | | |
|------------|--------------------------|--------------------------|
| Dimension | 670 x 940 x 1860mm | 1540 x 940 x 1860mm |
| Power | 2.52KW | 2.52KW |
| Voltage | 220V-240V/50Hz | 220V-240V/50Hz |
| Net Weight | 147.5KG | 246.5KG |
| Grid size | 636 x 530mm | 636 x 530mm |
| Pan Size | 22 x 1/1GN or 11 x 2/1GN | 44 x 1/1GN or 22 x 2/1GN |
| Capacity | 11 layers | 22 layers |