

紐約爐頭
L&T RESTAURANT EQUIPMENT

Panda®

Lets Automatic.

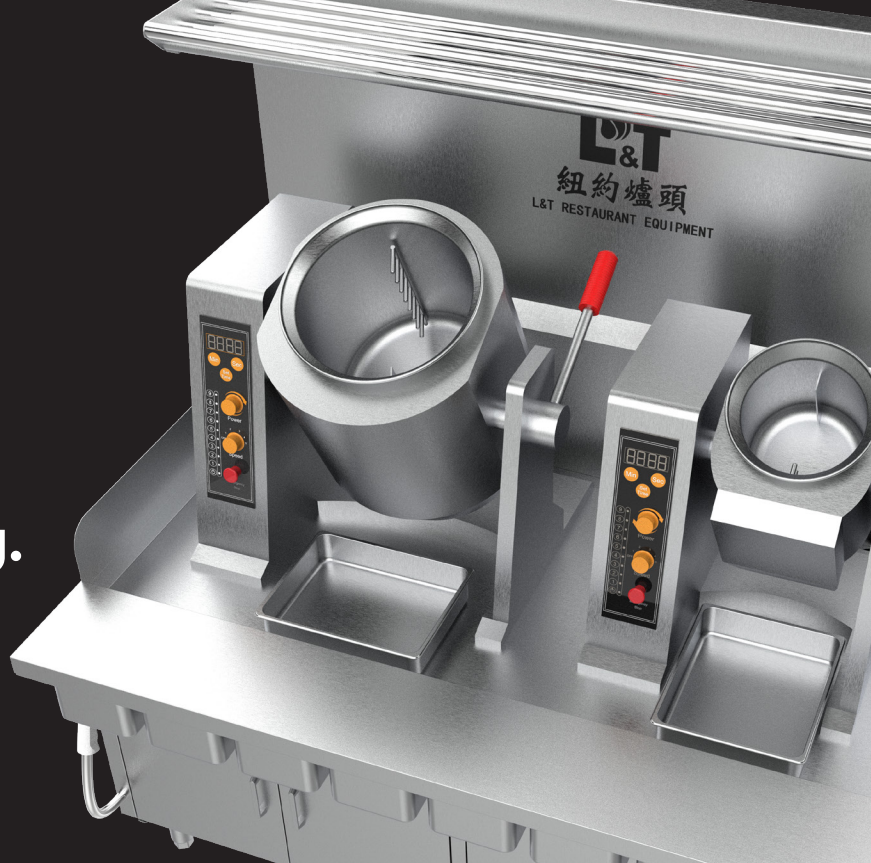
PANDA® E Series
Automatic Induction
Cooking Machine





The Future of commercial cooking.

It breaks the traditional method of using an open flame for the heating but using the induction heating principle for direct heating.



Save Labor costs

Commercial automatic stir-fry machine for the purpose of improving kitchen efficiency. It can reduce the cost of hiring and training chefs, and through short-term training, operators can cook expert-level dishes like expert chefs.

From a labor cost perspective, a chef can operate 3 pieces of automatic cooking machines, which means that one restaurant can save at least 60% of the chef's cost per year.



12 Gauge Stainless Steel Drum Bucket

Stainless Steel Body

High Pressure Washer



ME A LISTED

This item meets the standards imposed by New York Department of Building, which focuses on structure stability and fire safety.

12 Guage Stainless Steel Drum Bucket

**Cook Up to 5.5 lbs of
food Per Operation**

- 12" Diameter
- 14" Depth



**Cook Up to 2.2 lbs of
food Per Operation**

- 9" Diameter
- 9" Depth



Easy to clean

Perform high pressure cleaning with Washer Spray on stainless steel drum bucket to achieve effortless cleaning.



Cook up food in 3 minutes or less

For fast-food restaurants with a high proportion of takeaways, commercial automatic cooking machines should be the most economical choice.



Save energy costs

The high energy efficiency will save cost and time. Under the same condition, it will save a 52-68% cost than gas. And there is no need for an exhaust system



Smart operation panel

Smart Control panel for comfortable and secure operation. Easy to operate.

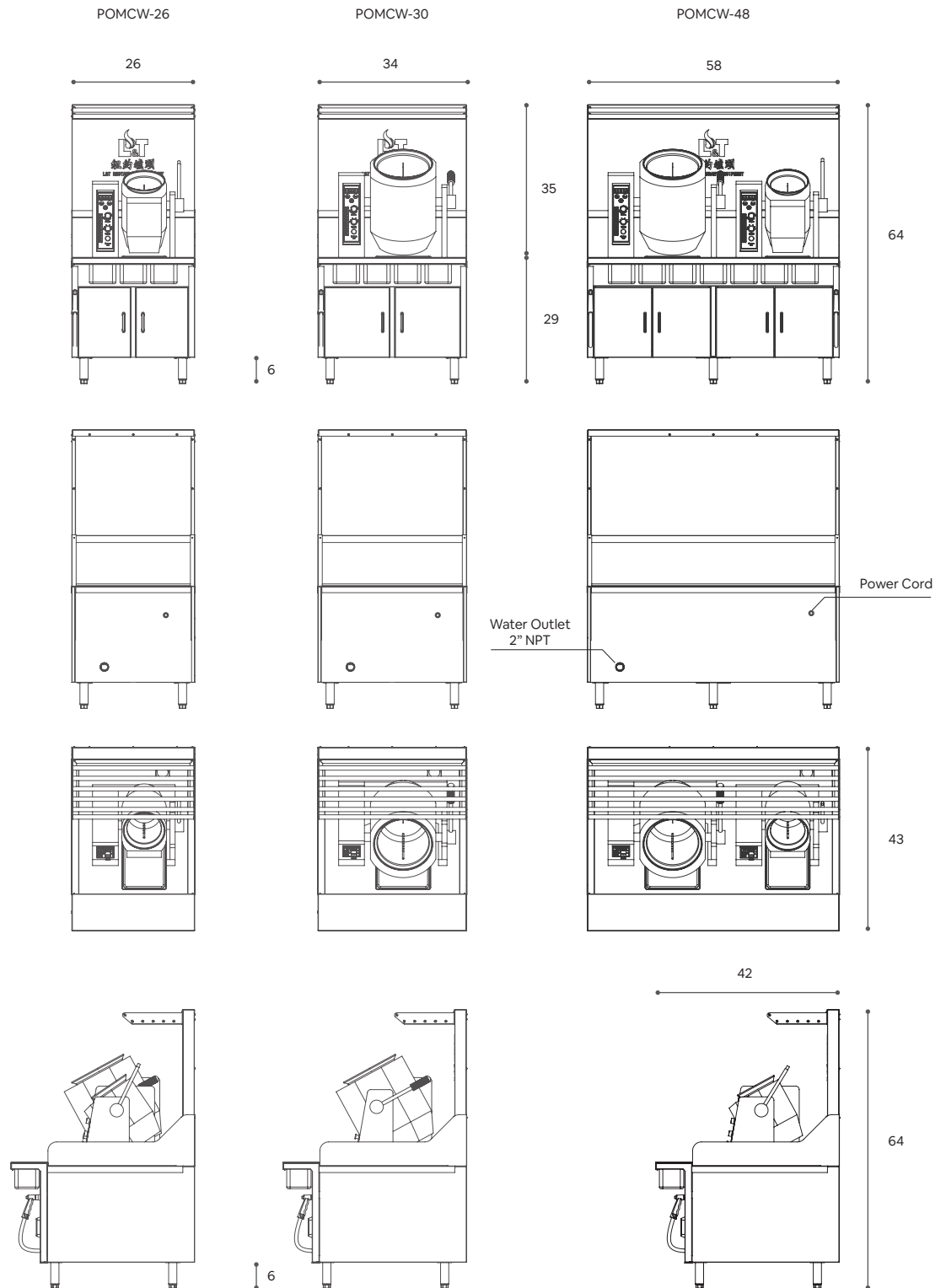


PANDA® E SERIES Automatic Induction Cooking Machine

Technical Specification

MODEL	DIMENSION (IN)			COOKING POT	POWER (W)	VOLTAGE	FREQUENCY
	W	D	H				
POMCW-26	28	42	64	1	3500	220	60
POMCW-30	34	42	64	1	5000	220	60
POMCW-48	58	42	64	2	8500	220	60

PRODUCT DIMENSION



ALL PRODUCT SPECIFICATIONS AND DATA ARE SUBJECT TO CHANGE WITHOUT NOTICE TO IMPROVE RELIABILITY, FUNCTION OR DESIGN OR OTHERWISE.