

DANENG Auto Stir-Fry Cooking Station is a commercial kitchen equipment of revolutionary automatic cooking designed according to the actual needs of commercial kitchens. It can greatly reduce the work intensity of a chef, while a short-term training operator can also cook like a professional chef making expert-like dishes. A single operator able to operate 3-5 cooking station that cooks different foods at the same time. Based on the above characteristics and functions, it can solve the shortage of manpower and professional chefs in the catering industry. Furthermore, it solves the cooking and frying operations of F&B outlets and produces the most delicious and quality standards in the case of greatly reducing the manpower and professional chefs. We also produced gas-fired automatic Stir-fry cooking stations supply to some commercial kitchens with insufficient electricity supply.



Control Panel
Rotation speed controller & 4 selectable cooking timers to preset the 4 different foods cooking time.



Wok Angle Control Handle
User friendly designed wok angle control handle is easy to operating during cooking



Shower Kit
Build-in shower kit with adjustable water pressure makes wok cleaning easy and quick.



Full Non-Stick Chrome
Full non-stick chrome of wok surface and auxiliary plate and palladium with exchangeable.



Sink
Build in cleaning & draining sink to easy and quickly cleaning the wok after use.

ASFG GAS SERIES

ASFI INDUCTION SERIES



Product Features and Benefits

- 1. Auto Rotary Fry Function** (Reduce work intensity of chef and reduce manpower) The stir fry function replaces the chef's hand stir fry work. The main purpose and function are to minimize dependence on professional chefs. The drum type pot is compared to the open traditional wok, it maintains a higher and more uniform heat to make the food more evenly heated and maintain the original taste of the food.
- 2. The Intelligent Function** (Increase productivity and food quality standards, reducing manpower) Multiple time presetting functions, so that the device can preset according to the actual cooking time

- the rotation speed of different foods and different stages to meet the food quality requirements. The heating temperature can be adjusted at any time to achieve the heat of different foods and different cooking stages to achieve the quality requirements of the food.
- 3. Electromagnetic Induction Heating** (Electricity saving) The device uses induction heating to save 30-40% of electricity usage compared to Electricity Heating Element and is safer and cleaner.
- 4. Non-Stick Pot and Integration Base Design** (user-friendly, easy-clean, reduce manpower)

TABLE INFO

Model	Capacity		Overall Dimension (mm)			Wok Dimension(mm)			Power Consumption					Water Inlet	Drain Outlet	Weight (Kg)	
	KG	Pax	Width	Depth	Height	Dia.	Depth	Litre	Town Gas		LP Gas		Electric				
									kW	Kcl/h	kW	Kg/h	kW				Volt
DN-ASFG-300	1-3	1-3	550	800	800+600	300	300	20	10	8,988	10	0.73	0.2	230	1/2"	25A	60
DN-ASFG-360	1-5	1-5	600	850	800+700	360	360	36	15	12,897	15	1.1	0.2	230	1/2"	25A	80
DN-ASFI-300-3.5	1-3	1-3	550	800	800+600	300	300	20	Induction Heating			3.5	230	1/2"	25A	60	
DN-ASFI-300-5	1-3	1-3	550	800	800+600	300	300	20	Induction Heating			5	415	1/2"	25A	60	
DN-ASFI-300-8	1-3	1-3	550	800	800+600	300	300	20	Induction Heating			8	415	1/2"	25A	60	
DN-ASFI-360-5	1-5	1-5	600	850	800+700	360	360	36	Induction Heating			5	415	1/2"	25A	80	
DN-ASFI-360-8	1-5	1-5	600	850	800+700	360	360	36	Induction Heating			8	415	1/2"	25A	80	
DN-ASFI-360-12	1-5	1-5	600	850	800+700	360	360	36	Induction Heating			12	415	1/2"	25A	80	

* Optional: Single 110 Voltage & 3 Phases 230 Voltage

