西式爐具 - 850系列
Western Range - 850 Series

科能牌的西式爐具整合了歐美的爐具特點之餘，並引入中式爐具的元素，真正做到融會中西廚具的特點。其組件式簡約設計及多元化選擇提供最大的方便予用家。客戶亦可按需要而個別訂造島型西餐爐組合。

INTECH Western Range Series integrates the elements of European, American and Chinese ranges to create unique equipments for fusion cooking. Tailor-made mono block is applicable for Open Kitchen concept.

西式爐具 — 850系列 / Western Range — 850 Series

西式平頭爐 / 西式電熱平頭爐
Cooking Range / Hot Plate

SPEC / 規格 P.78/79

850 Series

HBR-4C

S/S Grating
鋼支爐花

HBR-4S-E

HBR-6O

Model 型號	Dimension (mm) 尺寸(毫米) W	D	H	Burner Rating / Loading (kW) 熱負荷/發熱量 (千瓦)	Type 類型
HBR-2C/HBR-2S[1]	400	850	850+25	5.5+7=12.5	C / S
HBR-4C/HBR-4S[1]	800	850	850+25	(5.5+7) x 2=25	C / S
HBR-4O[1]	800	850	850+25	(5.5+7) x 2+7=32	O
HBR-6C/HBR-6S[1]	1200	850	850+25	(5.5+7) x 3=37.5	C / S
HBR-6O[1]	1200	850	850+25	(5.5+7) x 3+7=44.5	O
HBR-2C-E/HBR-2S-E	400	850	850+25	2.5 x 2=5	C / S
HBR-4C-E/HBR-4S-E	800	850	850+25	2.5 x 4=10	C / S
HBR-4O-E	800	850	850+25	2.5 x 4+5=15	O
HBR-6C-E/HBR-6S-E	1200	850	850+25	2.5 x 6=15	C / S
HBR-6O-E	1200	850	850+25	2.5 x 6+5=20	O

* All hot plate are operated at 380V/TPN (220V/SPN for RBR-2C and RBR-2S)
所有電熱平頭爐的電壓為380V/TPN (RBR-2C及RBR-2S為220V/SPN)
[1]Optional S/S grating or cast iron grating 可選配鋼支爐花或鑄鐵爐花
C = Close Cabinet 掩門櫃 O = Oven 下焗爐 S = Open Cabinet 開口櫃

西式電磁炒爐 / 四頭電磁平頭爐
Western Induction Wok Range / 4 Zones Induction Cooking Range

SPEC / 規格 P.75

850 Series

HIC-4C-E

HIW-4-E15

Model 型號	Dimension (mm) 尺寸(毫米) W	D	H	Voltage 電壓	Loading (kW) 耗電量(千瓦)	Type 類別
HIC-4C-E	800	850	850+25	380V/TPN	3.5 x 4=14	C
HIC-4O-E	800	850	850+25	380V/TPN	3.5 x 4+5=19	O
HIC-4S-E	800	850	850+25	380V/TPN	3.5 x 4=14	S
HIW-4-E15	800	850	850+25	380V/TPN	16	C
HIW-6-E15	1200	850	850+25	380V/TPN	16+2=18	C

C = Close Cabinet 掩門櫃 O = Oven 下焗爐 S = Open Cabinet 開口櫃

西式爐具 — 850系列 / Western Range — 850 Series

西式熱板爐
French Top

SPEC / 規格 P.79

850 Series

HFT-4C-E

Model 型號	Dimension (mm) 尺寸(毫米) W	D	H	Burner Rating (kW) 熱負荷(千瓦)	Type 類別
HFT-4C	800	850	850+25	9	C
HFT-4O	800	850	850+25	9+7=16	O
HFT-4S	800	850	850+25	9	S
HFT-4C-E	800	850	850+25	9	C
HFT-4O-E	800	850	850+25	9+5=14	O
HFT-4S-E	800	850	850+25	9	S

C = Close Cabinet 掩門櫃 O = Oven 下焗爐 S = Open Cabinet 開口櫃

西式炸爐
Deep Fryer

SPEC / 規格 P.76/80

850 Series

HSF-2C-E

Model 型號	Dimension (mm) 尺寸(毫米) W	D	H	Burner Rating / Loading (kW) 熱負荷/耗電量 (千瓦)	Oil Tank Capacity (L) 油缸容量 (升)
HSF-2C[1]	400	850	850+25	10	18
HDF-4C[1]	800	850	850+25	10 x 2=20	18 x 2
HSF-2C-E	400	850	850+25	9	18
HDF-4C-E	800	850	850+25	9 x 2=18	18 x 2

All electric fryer are operated at 380V/TPN 所有電熱炸爐的電壓為380V/TPN
[1] Voltage : 220V/SPN/50Hz/25W 電壓: 220V/SPN/50Hz/25W
C = Close Cabinet 掩門櫃 O = Oven 下焗爐 S = Open Cabinet 開口櫃

西式扒爐
Griddle

SPEC / 規格 P.77/81

850 Series

HGG-4C-E

HHG-4O-E

HFG-4S-E

Model 型號	Dimension (mm) 尺寸(毫米) W	D	H	Burner Rating / Loading (kW) 熱負荷/耗電量 (千瓦)	Type 類型
HFG-2C/HFG-2S	600	850	850+25	10	C / S
HFG-4C/HFG-4S	800	850	850+25	10	C / S
HFG-4O	800	850	850+25	10+7=17	O
HGG-2C/HGG-2S	600	850	850+25	10	C / S
HGG-4C/HGG-4S	800	850	850+25	10	C / S
HGG-4O	800	850	850+25	10+7=17	O
HGG-6C/HCC-6S	1200	850	850+25	15	C / S
HGG-6O	1200	850	850+25	15+7=22	O
HHG-4C/HHG-4S	800	850	850+25	10	C / S
HHG-4O	800	850	850+25	10+7=17	O
HHG-6C/HHG-6S	1200	850	850+25	15	C / S
HHG-6O	1200	850	850+25	15+7=22	O
HFG-2C-E/HFG-2S-E	600	850	850+25	7.5	C / S
HFG-4C-E/HFG-4S-E	800	850	850+25	9	C / S
HFG-4O-E	800	850	850+25	9+5=14	O
HGG-2C-E/HGG-2S-E	600	850	850+25	7.5	C / S
HGG-4C-E/HGG-4S-E	800	850	850+25	9	C / S
HGG-4O-E	800	850	850+25	9+5=14	O
HGG-6C-E/HCC-6S-E	1200	850	850+25	15	C / S
HGG-6O-E	1200	850	850+25	15+5=20	O
HHG-4C-E/HHG-4S-E	800	850	850+25	9	C / S
HHG-4O-E	800	850	850+25	9+5=14	O
HHG-6C-E/HHG-6S-E	1200	850	850+25	15	C / S
HHG-6O-E	1200	850	850+25	15+5=20	O

HFG = Grooved griddle 全坑扒板 HGG = Full polished griddle 全扒板
HHG = 1/3 grooved / 2/3 polished griddle 坑扒混合板 (1/3 坑板, 2/3扒板)
C = Close Cabinet 掩門櫃 O = Oven 下焗爐 S = Open Cabinet 開口櫃

西式炒爐
Gas Wok Range

SPEC / 規格 P.82

850 Series

HCR-4C(E)

Model 型號	Dimension (mm) 尺寸(毫米)			Burner Rating (kW) 熱負荷(千瓦)	Cast iron Ring Diameter(mm) 生鐵圈直徑 (毫米)
	W	D	H		
HCR-4C(E)	800	850	850+25	32	Ø320
HCR-6C(E)[1]	1200	850	850+25	32	Ø320
HCR-9C(E)[1]	1800	850	850+25	32 x 2 = 64	Ø320

Please refer to P.84 for CE certified models 如欲查看CE認證型號，請到P.84
12.5" cast iron ring, for 14" -16" wok 12.5" 生鐵圈，可放14"-16"炒鑊
Voltage : 220V/SPN/50Hz/100W 電壓: 220V/SPN/50Hz/100W
[1] Equipped with rear pot 配備尾罈

西式蒸爐
Gas Steamer

SPEC / 規格 P.82

850 Series

HCS-4C

Model 型號	Dimension (mm) 尺寸(毫米)			Burner Loading (kW) 發熱量(千瓦)
	W	D	H	
HCS-4C[1]	800	850	850+25	25
HCS-4C-E[2]	800	850	850+25	27

[1] Voltage : 220V/SPN/50W 電壓: 220V/SPN/25W
[2] Voltage : 380V/TPN 電壓: 380V/TPN

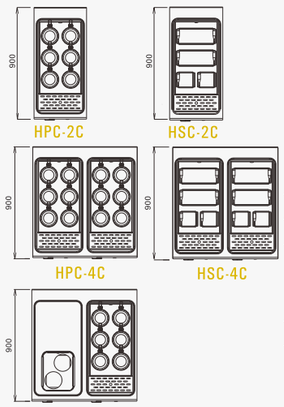
西式煮麵爐
Noodle / Pasta Cooker

SPEC / 規格 P.76/80

Basket Allocation for 850 Series
850系列意粉茜分佈圖

HPC-2C-E

HPC-4W-E



850 Series

Model 型號	Dimension (mm) 尺寸(毫米)			Burner Rating / Loading (kW) 熱負荷/耗電量 (千瓦)
	W	D	H	
HPC-2C[1]	400	850	850+25	14
HPC-4C[1]	800	850	850+25	14 x 2 = 28
HPC-4W	800	850	850+25	14
HPC-2C-E	400	850	850+25	9
HPC-4C-E	800	850	850+25	9 x 2 = 18
HPC-4W-E	800	850	850+25	9
HSC-2C[1]	400	850	850+25	14
HSC-4C[1]	800	850	850+25	14 x 2 = 28
HSC-2C-E	400	850	850+25	9
HSC-4C-E	800	850	850+25	9 x 2 = 18

All pasta cookers are operated at 380V/TPN 所有電熱意粉爐的電壓為380V/TPN
Cold water zone for HPC-4W / HPC-4W-E HPC-4W / HPW-4C-E為單缸配冷水區
Double tank design for HPC-4C / HPC-4C-E HPC-4C / HPC-4C-E為雙缸型號
[1] Voltage : 220V/SPN/50Hz/25W 電壓: 220V/SPN/50Hz/25W

西式燒烤爐
Char Broiler

SPEC / 規格 P.78/82

850 Series

HCB-4C

Model 型號	Dimension (mm) 尺寸(毫米)			Burner Rating / Loading (kW) 熱負荷/耗電量 (千瓦)
	W	D	H	
HCB-2C	400	850	850+25	10
HCB-4C	800	850	850+25	20
HCB-2C-E	400	850	850+25	6.6
HCB-4C-E	800	850	850+25	13.2

All electric char broiler are operated at 380V/TPN
所有電熱燒烤爐的電壓為380V/TPN

電熱保溫湯池
Electric Bain Marie

SPEC / 規格 P.76

HBM-2C-E

HBM-4C-E

850 Series

Model 型號	Dimension (mm) 尺寸(毫米)			Loading (kW) 耗電量(千瓦)	GN Size & Qty 可放GN尺寸及數量
	W	D	H		
HBM-2C-E	400	850	850+25	2	GN 1/1 ; 1
HBM-4C-E	800	850	850+25	2 x 2 = 4	GN 1/1 ; 2

All bain maries are operated at 220V/SPN 所有電熱湯池的電壓為220V/SPN

西式爐具 - 700系列
Western Range - 700 Series

科能牌的西式爐具-700系列承繼850系列爐具特點之餘，亦從空間佔用率著手，全線爐具深度劃一為700毫米，騰出更多空間以改善廚師的工作環境。

INTECH Western Range -700 Series consolidates the advantages of 850 Series as well as reducing the depth to 750mm. It saves up additional space to improve the working environment for the chefs.

西式平頭爐 / 西式電熱平頭爐
Cooking Range / Hot Plate

SPEC / 規格 P.78/79

RBR-40

RBR-4C-E

700 Series

Model 型號	Dimension (mm) 尺寸(毫米)			Burner Rating (kW) 熱負荷(千瓦)	Type 類型
	W	D	H		
RBR-2C/RBR-2S[1]	400	700	850+25	5.5+7=12.5	C / S
RBR-4C/RBR-4S[1]	800	700	850+25	(5.5+7) x 2=25	C / S
RBR-40[1]	800	700	850+25	(5.5+7) x 2+6=31	O
RBR-6C/RBR-6S[1]	1200	700	850+25	(5.5+7) x 3=37.5	C / S
RBR-60[1]	1200	700	850+25	(5.5+7) x 3+6=43.5	O
RBR-2C-E/RBR-2S-E	400	700	850+25	2.5 x 2=5	C / S
RBR-4C-E/RBR-4S-E	800	700	850+25	2.5 x 4=10	C / S
RBR-40-E	800	700	850+25	2.5 x 4+5=15	O
RBR-6C-E/RBR-6S-E	1200	700	850+25	2.5 x 6=15	C / S
RBR-60-E	1200	700	850+25	2.5 x 6+5=20	O

* All hot plate are operated at 380V/TPN (220V/SPN for RBR-2C and RBR-2S)
所有電熱平頭爐的電壓為380V/TPN (RBR-2C及RBR-2S為220V/SPN)
[1] Optional S/S grating or cast iron grating 可選配鋼支爐花或鑄鐵爐花
C = Close Cabinet 掩門櫃 O = Oven 下焗爐 S = Open Cabinet 開口櫃

西式熱板爐
French Top

SPEC / 規格 P.79

RFT-40-E

700 Series

Model 型號	Dimension (mm) 尺寸(毫米)			Burner Rating (kW) 熱負荷(千瓦)	Type 類別
	W	D	H		
RFT-4C	800	700	850+25	7	C
RFT-40	800	700	850+25	7+6=13	O
RFT-4S	800	700	850+25	7	S
RFT-4C-E	800	700	850+25	7.5	C
RFT-40-E	800	700	850+25	7.5+5=12.5	O
RFT-4S-E	800	700	850+25	7.5	S

C = Close Cabinet 掩門櫃 O = Oven 下焗爐 S = Open Cabinet 開口櫃

西式炒爐
Gas Wok Range

SPEC / 規格 P.82

RCR-4C(E)

700 Series

Model 型號	Dimension (mm) 尺寸(毫米)			Burner Rating (kW) 熱負荷(千瓦)	Cast iron Ring Diameter(mm) 生鐵圈直徑 (毫米)
	W	D	H		
RCR-4C(E)	800	700	850+25	32	Ø320
RCR-8C(E)	1600	700	850+25	32 x 2 =64	Ø320

Please refer to P.84 for CE certified models 如欲查看CE認證型號，請到P.84
12.5" cast iron ring, for 14"-16" wok 12.5" 生鐵圈，可放14"-16"炒鑊
Voltage : 220V/SPN/50Hz/100W 電壓:220V/SPN/50Hz/100W

西式蒸爐
Gas Steamer

SPEC / 規格 P.82

RCS-4C

700 Series

Model 型號	Dimension (mm) 尺寸(毫米)			Burner Loading (kW) 熱負荷(千瓦)
	W	D	H	
RCS-4C	800	700	850+25	25
RCS-4C-E	800	700	850+25	27

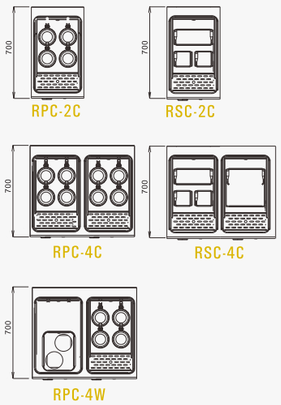
[1] Voltage : 220V/SPN/50W 電壓:220V/SPN/50W
[2] Voltage : 380V/TPN 電壓:380V/TPN

西式煮麵爐
Noodle / Pasta Cooker

SPEC / 規格 P.76/80

RSC-2C-E
RPC-4C-E

Basket Allocation for 700 Series
700系列意粉酒分佈圖



750 Series

Model 型號	Dimension (mm) 尺寸(毫米)			Burner Rating / Loading (kW) 熱負荷/耗電量 (千瓦)
	W	D	H	
RPC-2C	400	700	850+25	12
RPC-4C	800	700	850+25	12 x 2=24
RPC-4W	800	700	850+25	12
RPC-2C-E	400	700	850+25	6
RPC-4C-E	800	700	850+25	6 x 2 =12
RPC-4W-E	800	700	850+25	6
RSC-2C	400	700	850+25	12
RSC-4C-E	800	700	850+25	12 x 2=24
RSC-2C-E	400	700	850+25	6
RSC-4C-E	800	700	850+25	6 x 2=12

All electric pasta cooker are operated at 380V/TPN 電熱意粉爐的電壓為380V/TPN
Cold water zone for RPC-4C / RPC-4C-E RPC-4C / RPC-4C-E配冷水區
Double tank design for HPC-4C / HPC-4C-E HPC-4C / HPC-4C-E為雙缸型號

西式炸爐
Deep Fryer

SPEC / 規格 P.76/80

RDF-4C-E

700 Series

Model 型號	Dimension (mm) 尺寸(毫米)			Burner Rating /Loading (kW) 熱負荷/耗電量 (千瓦)	Oil Tank Capacity (L) 油缸容量 (升)
	W	D	H		
RSF-2C	400	700	850+25	12	18
RDF-4C	800	700	850+25	12 x 2=24	18 x 2
RSF-2C-E	400	700	850+25	9	18
RDF-4C-E	800	700	850+25	9 x 2=18	18 x 2

All electric fryer are operated at 380V/TPN 所有電炸爐的電壓為380V/TPN

西式電磁炒爐 / 四頭電磁平頭爐
Western Induction Wok Range / 4 Zones Induction Cooking Range

SPEC / 規格 P.75

RIW-4-E15

RIC-4-E15

700 Series

Model 型號	Dimension (mm) 尺寸(毫米)			Voltage 電壓	Loading (kW) 耗電量(千瓦)	Type 類別
	W	D	H			
RIC-4C-E	800	700	850+25	380V/TPN	3.5 x 4=14	C
RIC-4O-E	800	700	850+25	380V/TPN	3.5 x 4 +5=19	O
RIC-4S-E	800	700	850+25	380V/TPN	3.5 x 4=14	S
RIW-4-E15	800	700	850+25	380V/TPN	16	C
RIW-8-E15	1200	700	850+25	380V/TPN	16 x2=32	C

C = Close Cabinet 掩門櫃　O = Oven 下焗爐　S = Open Cabinet 開口櫃

西式扒爐
Griddle

SPEC / 規格 P.77/81

RGG-4C

RHG-4O-E

RGG-4S-E

700 Series

Model 型號	Dimension (mm) 尺寸(毫米)			Burner Rating / Loading (kW) 熱負荷/耗電量 (千瓦)	Type 類型
	W	D	H		
RFG-2C/RFG-2S	600	700	850+25	10	C / S
RFG-4C/RFG-4S	800	700	850+25	10	C / S
RFG-4O	800	700	850+25	10+6=16	O
RGG-2C/RGG-2S	600	700	850+25	10	C / S
RGG-4C/RGG-4S	800	700	850+25	10	C / S
RGG-4O	800	700	850+25	10+6=16	O
RGG-6C/RCC-6S	1200	700	850+25	15	C / S
RGG-6O	1200	700	850+25	15+6=21	O
RHG-4C/RHG-4S	800	700	850+25	10	C / S
RHG-4O	800	700	850+25	10+6=16	O
RHG-6C/RHG-6S	1200	700	850+25	15	C / S
RHG-6O	1200	700	850+25	15+5=20	O
RFG-2C-E/RFG-2S-E	600	700	850+25	7.5	C / S
RFG-4C-E/RFG-4S-E	800	700	850+25	9	C / S
RFG-4O-E	800	700	850+25	9+5=14	O
RGG-2C-E/RGG-2S-E	600	700	850+25	7.5	C / S
RGG-4C-E/RGG-4S-E	800	700	850+25	9	C / S
RGG-4O-E	800	700	850+25	9+5=14	O
RGG-6C-E/RCC-6S-E	1200	700	850+25	15	C / S
RGG-6O-E	1200	700	850+25	15+5=20	O
RHG-4C-E/RHG-4S-E	800	700	850+25	9	C / S
RHG-4O-E	800	700	850+25	9+5=14	O
RHG-6C/RHG-6S	1200	700	850+25	15	C / S
RHG-6O	1200	700	850+25	15+5=20	O

RFG = Grooved griddle 全坑扒板　RGG = Full polished griddle 全扒板
RHG = 1/3 grooved / 2/3 polished griddle 坑扒混合板 (1/3 坑板, 2/3扒板)
C = Close Cabinet 掩門櫃　O = Oven 下焗爐　S = Open Cabinet 開口櫃

電熱保溫湯池
Electric Bain Marie

SPEC / 規格 P.76

RBM-2C-E

RBM-4C-E

700 Series

Model 型號	Dimension (mm) 尺寸(毫米)			Loading (kW) 耗電量(千瓦)	GN Size & Qty 可放GN尺寸及數量
	W	D	H		
RBM-2C-E	400	700	850+25	2	GN 1 /1 ; 1
RBM-4C-E	800	700	850+25	2 x 2=4	GN 1 /1 ; 2

All bain marie are operated at 220V/SPN 所有電熱湯池的電壓為220V/SPN

西式燒烤爐
Char Broiler

SPEC / 規格 P.78/82

RCB-4S

700 Series

Model 型號	尺寸(毫米) Dimension (mm)			Burner Rating / Loading (kW) 熱負荷/耗電量(千瓦)
	W	D	H	
RCB-2C	400	700	850+25	10
RCB-4C	800	700	850+25	20
RCB-2C-E	400	700	850+25	4.8
RCB-4C-E	800	700	850+25	9.6

All electric char broiler are operated at 380V/TPN
所有電熱燒烤爐的電壓為380V/TPN

工作枱櫃
Spreader Table

SPEC / 規格 P.80

HST-2S / RST-2S

HST-2C / RST-2C

850 Series 700 Series

Model 型號	Dimension (mm) 尺寸(毫米)			Type 類別
	W	D	H	
HST-2C	400	850	850+25	C
HST-2S	400	850	850+25	S
RST-2C	400	700	850+25	C
RST-2S	400	700	850+25	S

C = Close Cabinet 掩門櫃 S = Open Cabinet 開口櫃

電熱面火爐
Salamander

SPEC / 規格 P.78

SLM-650

Model 型號	Dimension (mm) 尺寸(毫米)			Voltage 電壓	Loading (kW) 耗電量(千瓦)
	W	D	H		
SLM-650	650	510	467	220V/ SPN	4.6

印度式爐具系列
Indian Range Series

INTECH印度式爐具結合了烹調印度菜的傳統要求開發了一系列的爐具。基於安全要求，所有INTECH的爐具皆採用低壓爐頭，效能比當地常用的高壓爐頭更高，亦比較耐用。

INTECH Indian Range is developed base on the traditional Indian cuisine requirement. We use low pressure burner for all the product ranges for safety issue as well as improving the thermal efficiency, resulting in cost saving and improve the durability of the equipments.

印度式爐具系列及傳統印度高壓式爐具比較表
Comparison between Indian Series and Traditional Model

	印度式爐具系列 Indian Range Series	傳統印度高壓式爐具 Traditional High Pressure Ranges	效能比較 Benefits
十公升水沸騰需時 Time to boil 10L water	10'44"	11'50"	▲ 火力更猛 More powerful flame
運作噪音 Operational Noise Level	Low	High	▼ 操作更寧靜 More quiet in operation
功率 Burner Rating	16kW	20kW	▲ 節省耗氣使用量 Save up gas consumption
熱效率 Thermal Efficiency	High	Low	▲ 節省更多金錢 Save more money
安全熄火裝置 Flame Failure Device	Yes	No	▼ 減少意外發生 Reduce accident rate

配合不同的爐頭，廚師們可以按需要烹調不同種類的印度風味。
By choosing different types of burner, chef can creative different kinds of Indian recipes according to needs.

使用低壓爐具的好處
Advantages of using Low Pressure Burner

	Low Pressure Burner 低壓爐具	High Pressure Burner 高壓爐具	Benefits 優點
Flame Shape 火焰形狀	Intensive blue flame 集中而有力的藍火	Wide spread yellowish flame 分散的黃火	Higher flame temperature for efficiency 藍火溫度較高, 提高熱效率
Flame Failure Device 安全熄火裝置	Equipped 含安全熄火裝置	Not included 不含安全熄火裝置	Minimize the risk of gas leakage 減低燃氣洩漏風險，更安全
Parts Durability 零件壽命	Better lifespan 可使用更長的時間	Need to replace occasionally 需要頻密更換	Save maintenance cost 節省保養成本
Ignition Procedure 點火步驟	Knob / Button design 備旋制或按鈕式開關	Manual Ignition 需人手點火	Fast, Safe and Convenient 使用方便、安全及快捷