

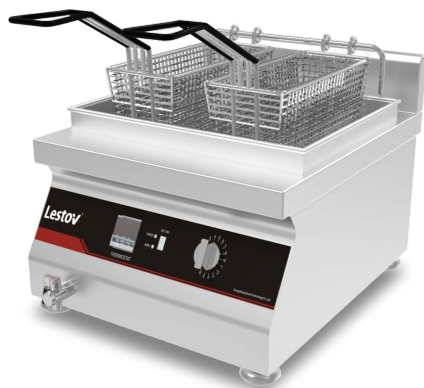
COMMERCIAL DEEP-FRYER LINE



COMMERCIAL INDUCTION FRYERS

The real-time temperature control system and frying menu storage program bring induction cooking technology into a new dimension. Innovative new temperature sensor technology ensures the temperature gap between actual frying and LED display is only $\pm 1^{\circ}\text{C}$ -the best induction solution for deep-fried menus. Choose commercial induction fryers from different capacities, sizes, and out-powers, or customize deep fryers based on your kitchen space. The commercial fryer line meets the highest demands in terms of quality, safety, and heat-efficiency (95%), which means healthier fried-food and saving operating costs in the long run.

COMMERCIAL DEEP-FRYER LINE



COUNTERTOP INDUCTION FRYER

MODELS

LT-TZL-B135
LT-TZL-B105

TEST DATA

Take the 5kw fryer as an example (Model: LT-TZL-B105):

- Cooking French-fries: 500 grams, cooking at 170 °C oil temperature for 3-5 minutes, will be fully cooked
- Cooking chicken wings: 2000 grams, cooking at 170 °C oil temperature for around 7 minutes, will be fully cooked
- Cooking frozen chicken: 800 grams, cooking at 170 °C for around 5-7 minutes, will be fully cooked (Chicken thickness is 1-2CM)
- It takes 10 minutes for 10L oil to rise from 18 degrees to 170 degrees for 5kw countertop induction fryer and 15 minutes for 3.5kw unit.

APPLICATION

Cafes bar, bakery, food truck, traveling food stalls and fast food restaurant.

FEATURES

- Manually adjustable thermostat to prevent over frying
- Shell body completely made from 304 stainless steel
- Built-in stainless steel tank, 13.3 Liter capacity
- The fryer basket with a black coated handle
- Stainless steel basket hanger to drain any excess oil
- The lifting-up filter screen on the bottom to catch and discard excess crumbs
- Sturdy stainless steel feet wrapped in rubber to prevent sliding
- Dual commercial, high-flow fans for extra durability
- Infineon IGBT Engine
- 95% energy efficiency
- CE approved
- One year parts warranty

MANUAL CONTROL MODELS

- Knob power control, from 0 level to 8 level (3500w/5000w)
- Push-button Omron thermostat control, upper-limited frying temperature set

DIGITAL CONTROL MODELS

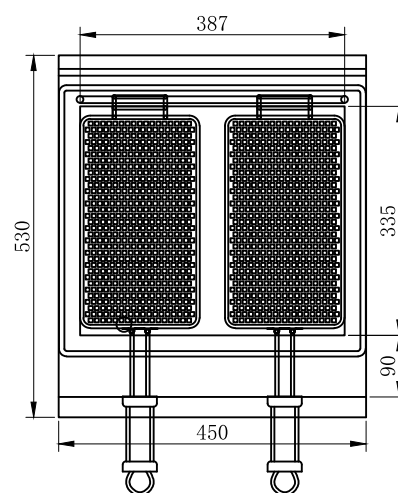
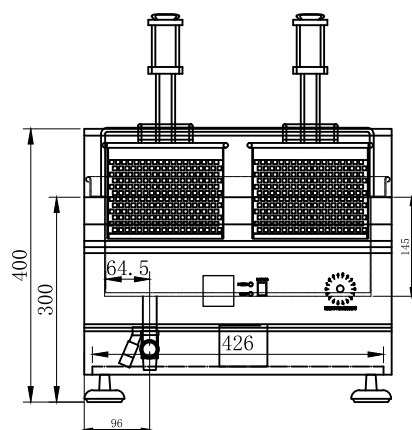
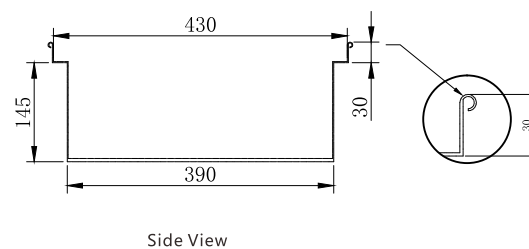
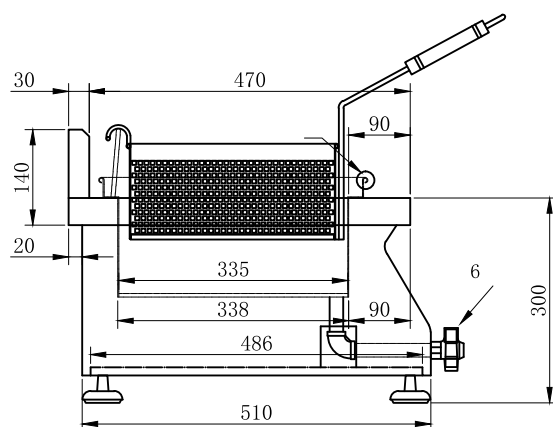
- Power-on and heat-on indicator lamps
- Corresponding power level with LED display
- The error code display with built-in protected controls
- The front thermostat controls with digital display
- Knob button controls for easy cleaning

SAFETY FEATURES

- Over-heat protection
- High voltage protection
- Low voltage protection
- Overcurrent protection
- Dry burn protection

COMMERCIAL DEEP-FRYER LINE

Model Item	Width	Depth	Height	Oil Capacity	Fryer Basket Size
LT-TZL-B135	450	530	300+100	13L	175*310*140
Electrical Connection: 3.5KW /200V-240V/50Hz/Single Phase					
LT-TZL-B105	450	530	300+100	13L	175*310*140
Electrical Connection: 5KW /200V-240V/50Hz/Single Phase					



COMMERCIAL DEEP-FRYER LINE



COUNTERTOP INDUCTION FRYER
3.5KW/5KW

MODELS

LT-TZL

TEST DATA

Take the 5kw fryer as an example (Model: LT-TZL-B105):

- Cooking French-fries: 500 grams, cooking at 170 °C oil temperature for 3-5 minutes, will be fully cooked
- Cooking chicken wings: 2000 grams, cooking at 170 °C oil temperature for around 7 minutes, will be fully cooked
- Cooking frozen chicken: 800 grams, cooking at 170 °C for around 5-7 minutes, will be fully cooked (Chicken thickness is 1-2CM)
- It takes 10 minutes for 10L oil to rise from 18 degrees to 170 degrees for 5kw countertop induction fryer and 15 minutes for 3.5kw unit.

IMPORTANT

The thermostat of this appliance displays the temperature value. When adjusting the temperature, please strictly refer to the thermostat operation guide. When cleaning, do not spray water directly on the surface of the thermostat with a tap.

Lestov®

www.leadstov.com
www.qxcooker.com
Customer Service: lestov@dgqinxin.com
Complain Service: complaint@dgqinxin.com

FEATURES

- Multi-channel programmable menus design for independent temperature adjustable
- Casing body completely made from 304 stainless steel
- Built-in stainless steel tank, 10 Liter capacity
- The heavy-duty fryer basket with a black coated handle
- Stainless steel basket hanger to drain any excess oil
- The lifting-up filter screen on the bottom to catch and discard excess crumbs
- Sturdy stainless steel feet wrapped in rubber to prevent sliding
- Dual commercial, high-flow fans for extra durability
- Thoughtful cover pot design
- Infineon IGBT Engine
- 95% energy efficiency
- CE approved
- One year parts warranty

MANUAL CONTROL MODELS

- Push button controls (3500w/5000w)
- Push-button thermostat control, upper-limited frying temperature set

DIGITAL CONTROL MODELS

- Power-on and heat-on indicator lamps
- Corresponding power level with LED display
- The fault code display with built-in protected controls
- The front thermostat controls with digital display
- Push-button controls for easy cleaning

SAFETY FEATURES

- Over-heat protection
- High voltage protection
- Low voltage protection
- Overcurrent protection
- Dry burn protection

Guangdong Qinxin Technology Co., Ltd
No. 74, Jiangcheng East Road, Shang jiangcheng Industrial Zone,
Gaobu Town, Dongguan, Guangdong, CHINA

Lestov®

Commercial Induction Cooker

COMMERCIAL DEEP-FRYER LINE

Model Item	Width	depth	Height	Oil Capacity	Fryer Basket Size
LT-TZL	420	500	300+30	10L	175*310*140

Electrical Connection: 3.5KW / 5KW / 200V-240V / 50Hz / Single Phase

Lestov®

www.leadstov.com

www.qxcooker.com

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COMMERCIAL DEEP-FRYER LINE

GUANGDONG QINXIN TECHNOLOGY CO.,LTD.

COMMERCIAL DEEP-FRYER LINE



COUNTERTOP INDUCTION FRYER
3.5KW/5KW

MODELS

LT-TZL-D135
LT-TZL-D105

SAFETY FEATURES

- Over-heat protection
- High voltage protection
- Low voltage protection
- Overcurrent protection
- Dry burn protection

IMPORTANT

The thermostat of this appliance displays the temperature value. When adjusting the temperature, please strictly refer to the thermostat operation guide. When cleaning, do not spray water directly on the surface of the thermostat with a tap.

FEATURES

- Manually adjustable thermostat to prevent over frying
- Casing body completely made from 304 stainless steel
- Built-in stainless steel tank, 8 Liter capacity
- The heavy-duty fryer basket with a black coated handle
- Stainless steel basket hanger to drain any excess oil
- The lifting-up filter screen on the bottom to catch and discard excess crumbs
- Sturdy stainless steel feet wrapped in rubber to prevent sliding
- Dual commercial, high-flow fans for extra durability
- Infineon IGBT Engine
- 95% energy efficiency
- CE approved
- One year parts warranty

MANUAL CONTROL MODELS

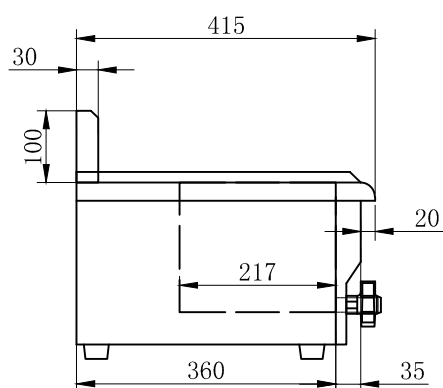
- Knob power control, from 0 level to 8 level (3500w/5000w)
- Push-button thermostat control, upper-limited frying temperature set

DIGITAL CONTROL MODELS

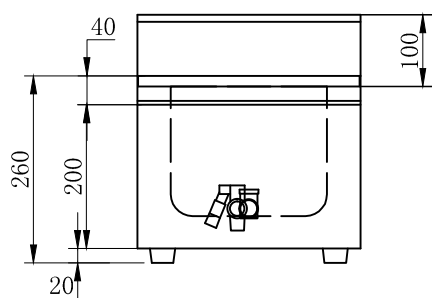
- Power-on and heat-on indicator lamps
- Corresponding power level with LED display
- The fault code display with built-in protected controls
- The front thermostat controls with digital display
- Knob button controls for easy cleaning

COMMERCIAL DEEP-FRYER LINE

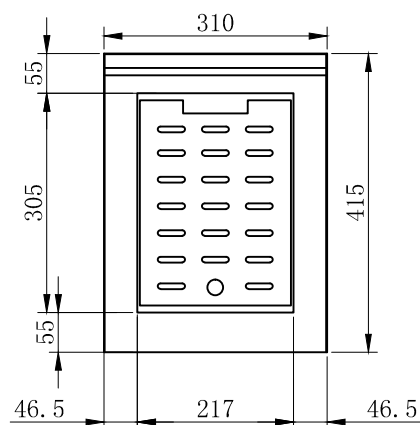
Model Item	Width	depth	Height	Oil Capacity	Fryer Basket Size
LT-TZL-S135	600	620	390	2*8L	160*310*130
Electrical Connection: 3.5KW / 200V-240V / 50Hz / Single Phase					
LT-TZL-S105	600	620	390	2*8L	160*310*130
Electrical Connection: 5KW / 200V-240V / 50Hz / Single Phase					



Side View



Front View



Top View

COMMERCIAL DEEP-FRYER LINE



COUNTERTOP INDUCTION FRYER
3.5KW/5KW

MODELS

LT-TZL-S135
LT-TZL-S105

SAFETY FEATURES

- Over-heat protection
- High voltage protection
- Low voltage protection
- Overcurrent protection
- Dry burn protection

IMPORTANT

The thermostat of this appliance displays the temperature value. When adjusting the temperature, please strictly refer to the thermostat operation guide. When cleaning, do not spray water directly on the surface of the thermostat with a tap.

FEATURES

- Manually adjustable thermostat to prevent over frying
- Casing body completely made from 304 stainless steel
- Built-in stainless steel tank, 8 Liter capacity
- The heavy-duty fryer basket with a black coated handle
- Stainless steel basket hanger to drain any excess oil
- The lifting-up filter screen on the bottom to catch and discard excess crumbs
- Sturdy stainless steel feet wrapped in rubber to prevent sliding
- Dual commercial, high-flow fans for extra durability
- Infineon IGBT Engine
- 95% energy efficiency
- CE approved
- One year parts warranty

MANUAL CONTROL MODELS

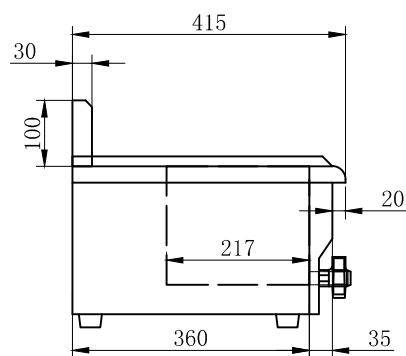
- Knob power control, from 0 level to 8 level (3500w/5000w)
- Push-button thermostat control, upper-limited frying temperature set

DIGITAL CONTROL MODELS

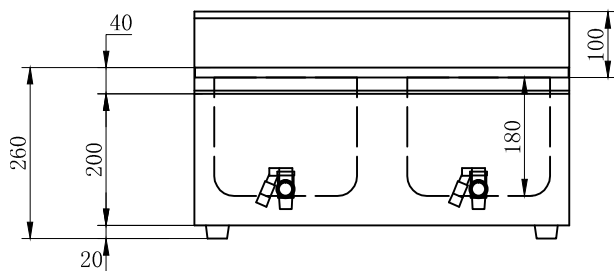
- Power-on and heat-on indicator lamps
- Corresponding power level with LED display
- The fault code display with built-in protected controls
- The front thermostat controls with digital display
- Knob button controls for easy cleaning

COMMERCIAL DEEP-FRYER LINE

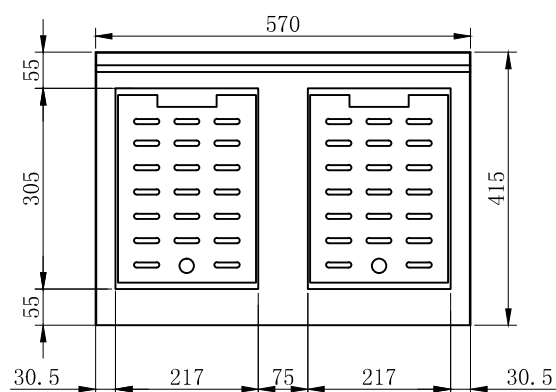
Model Item	Width	depth	Height	Oil Capacity	Fryer Basket Size
LT-TZL-S135	600	620	390	2*8L	160*310*130
Electrical Connection: 3.5KW / 200V-240V / 50Hz / Single Phase					
LT-TZL-S105	600	620	390	2*8L	160*310*130
Electrical Connection: 5KW / 200V-240V / 50Hz / Single Phase					



Side View



Front View



Top View

COMMERCIAL DEEP-FRYER LINE



FREESTANDING INDUCTION FRYER
8KW/10KW/12KW

FEATURES

- Manually adjustable thermostat to prevent over frying
- Casing body completely made from 304 stainless steel
- Built-in stainless steel tank, 27 Liter capacity
- The heavy-duty fryer basket with a black coated handle
- Stainless steel basket hanger to drain any excess oil
- The lifting-up filter screen on the bottom to catch and discard excess crumbs
- Dual commercial, high-flow fans for extra durability
- Infineon IGBT Engine
- 95% energy efficiency
- CE approved
- One year parts warranty

MODELS

LT-ZLII-E108
LT-ZLII-E110
LT-ZLII-E112

SAFETY FEATURES

- Over-heat protection
- High voltage protection
- Low voltage protection
- Overcurrent protection
- Dry burn protection

MANUAL CONTROL MODELS

- Knob power control, from 0 level to 8 level (3500w/5000w)
- Push-button thermostat control, upper-limited frying temperature set

IMPORTANT

The thermostat of this appliance displays the temperature value. When adjusting the temperature, please strictly refer to the thermostat operation guide. When cleaning, do not spray water directly on the surface of the thermostat with a tap.

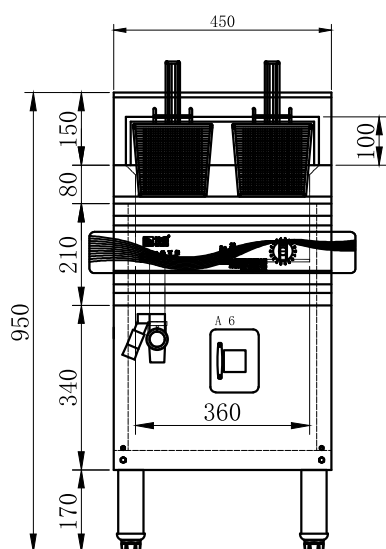
DIGITAL CONTROL MODELS

- Power-on and heat-on indicator lamps
- Corresponding power level with LED display
- The fault code display with built-in protected controls
- The front thermostat controls with digital display
- Knob button controls for easy cleaning

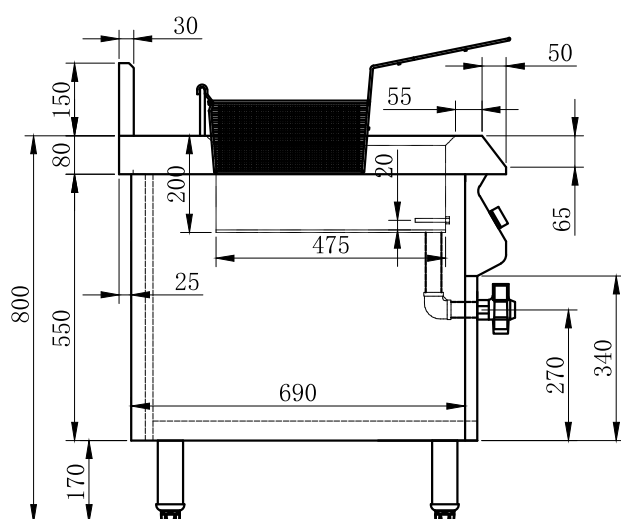
COMMERCIAL DEEP-FRYER LINE

Model Item	Width	depth	Height	Oil Capacity	Fryer Basket Size
LT-ZLII-E108/110/112	450	800	800+150	27L	335*165*150

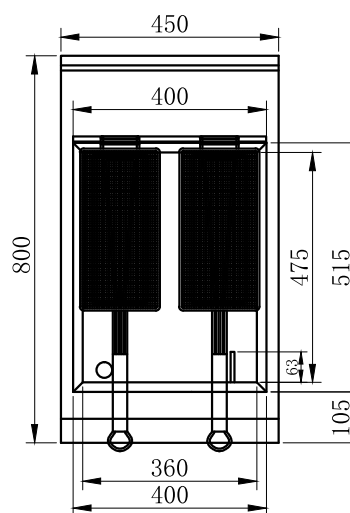
Electrical Connection: 8KW / 10KW / 12KW / 340V-460V / 3 Phases



Front View



Side View



Top View

COMMERCIAL DEEP-FRYER LINE



**FREESTANDING
INDUCTION FRYER 12KW**

FEATURES

- Manually adjustable thermostat to prevent over frying
- Casing body completely made from 304 stainless steel
- Built-in stainless steel tank, 27 Liter capacity
- The heavy-duty fryer basket with a black coated handle
- Stainless steel basket hanger to drain any excess oil
- The lifting-up filter screen on the bottom to catch and discard excess crumbs
- Dual commercial, high-flow fans for extra durability
- Equipped with a 6-channel menu control function
- Infineon IGBT Engine
- 95% energy efficiency
- CE approved
- One year parts warranty

MODELS

LT-ZL-F212

SAFETY FEATURES

- Over-heat protection
- High voltage protection
- Low voltage protection
- Overcurrent protection
- Dry burn protection

MANUAL CONTROL MODELS

- Knob power control, from 0 level to 8 level (3500w/5000w)
- Push-button thermostat control, upper-limited frying temperature set

IMPORTANT

The thermostat of this appliance displays the temperature value. When adjusting the temperature, please strictly refer to the thermostat operation guide. When cleaning, do not spray water directly on the surface of the thermostat with a tap.

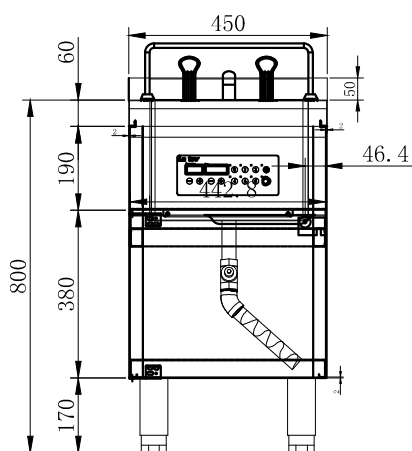
DIGITAL CONTROL MODELS

- Power-on and heat-on indicator lamps
- Corresponding power level with LED display
- The fault code display with built-in protected controls
- The front thermostat controls with digital display
- Knob button controls for easy cleaning

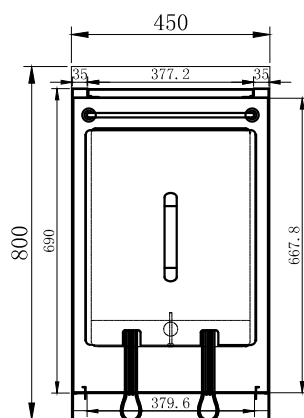
COMMERCIAL DEEP-FRYER LINE

Model Item	Width	depth	Height	Oil Capacity	Fryer Basket Size
LT-ZL-F212	450	800	800+50	27L	335*165*150

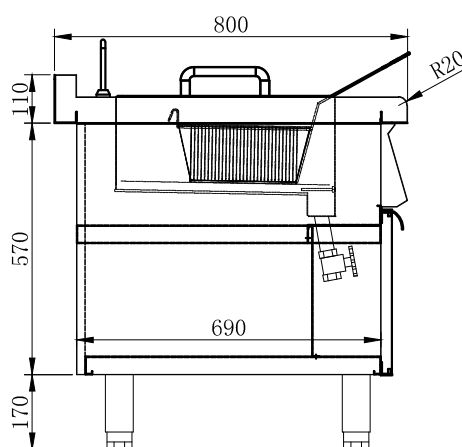
Electrical Connection: 8KW / 10KW / 12KW / 340V-460V / 3 Phases



Front View



Top View



Side View