

## Automatic Cooking Machine Line



## Automatic Stir-frying Machine

Here, look at these modern auto-cooking machines for sale! One automatic cooking machine can cook 1.5-20 kg of food within 5-15 minutes or less! Lestov automatic cooking machine realizes fully automatic stir frying / seasoning / pour / cleaning, helping restaurants to reduce energy, chef employment and training costs while cooking large quantities of food with standard flavors, and gain more profits.



Model	Power Voltage	Parameter (L*W*H . mm)	Capacity	Control Way
LT-TBS-30	3.5/5KW . 220V	380*510*400 / 650	1kg	Button+Knob
LT-TZS-40	5KW . 220V	410*530*410 / 750	3kg	Button+Knob
LT-TGS20	3.5/5KW . 220V	525*475*530	1.5kg	Button+Knob
LT-TGS30	5KW . 220V	630*500*550	3.5kg	Button+Knob
LT-TGQ-30J	5KW . 220V	610*500*550	3.5kg	Touch-screen with 800 recipes
LT-GD36 / 9	9KW . 380V	610*850*1400	5kg	Button+Knob
LT-BQ-40T	8/12KW . 380V	800*800+200*1350	2kg	Touch-screen with 800 recipes
LT-TGQ30	5KW . 220V	750*720*700	3.5kg	Touch-screen with 800 recipes
LT-TGQ40	10KW . 380V	800*820*800	5kg	Touch-screen with 800 recipes
LT-GQ60	20KW . 380V	1000*1150*1250	20kg	Touch-screen with 800 recipes
LT-CD300T7-A105	5KW . 220V	740*720*1150+150	2.5kg	Touch-screen with Unlimited recipe input
LT-CD600T7-D125	25KW . 380V	1474*1380*1379+150	20kg	Touch-screen with Unlimited recipe input

## ➤ FEATURE

SS 304 / 201 Stainless Steel

Button / Touch-Screen / Knob

Manual / Automatic Cooking

Electric / Gas Options

Manual / Automatic Cleaning Method

Stir-fryer / Stirrer / Wok Cooker Options



Automatic cooking machine specially designed for restaurants, it can fully automatic stir-fry dishes / dry coffee beans / stir sauce. Lestov automatic cooking machine realizes fully automatic stir frying / seasoning / pour / cleaning, helping restaurants to reduce energy costs, chef employment & training costs while cooking large quantities of food with standard flavors, and gain more profits.



## ➤ Feature



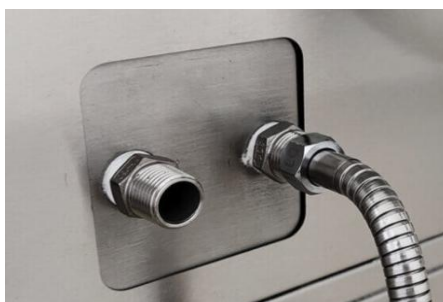
### Touch-screen Control Panel

Storage Unlimited programming recipe  
Auto Stir-fry / Seasoning / Clean  
Real-time Voice Prompt Recipes  
Adjust wok angle -30° to 90°



### Automatic Cleaning

High-intensity Water Gun  
Automatic Cleaning Way  
Nonstick Easy to clean



### Automatic seasoning

7 Auto Liquid Seasoning  
Sprayed Pipeline According  
to the Specific Amount





### 3-Layers Stainless steel Wok

Drum-type Heat Gathering Wok  
360° Evenly Stir-fry  
Nonstick Wok Easy to Clean





## ➤ Compared

Product Name Data	Automatic stir fryer	Commercial wok cooker	Compared
Picture			The automatic stir fryer is more intelligent and modern
Diameter	1000*1580*1250mm	1200*W1300*800mm	Same size, same footprint.
Power	20 KW/h	30 KW/h	Save 10KW electricity per hour.
Operator	Waiter / Junior cook / Kitchen worker	Professional Chef	A wok cooker requires a chef with professional cooking skills to operate, but no cooking skill is required to operate an automatic stir fryer.
Stir-frying Capacity	Cook 1-20KG dishes in 15 minutes. One waiter can operate 2-3 sets, which is equivalent to cooking 2-60KG dishes in 15 minutes.	Cooking 1-20KG in 30 minutes. One professional chef can operate 1 set.	The cooking efficiency of the automatic stir fryer is 2-3 times higher than that of the commercial wok cooker, and reduces 1-2 chefs.
Food Hygiene Standards	The operator remotely operates the automatic stir fryer, and the entire cooking process is completed by the automatic stir fryer alone.	The chef has close contact with the wok, and the chef completes the entire cooking process, where his sweat, hair or dirt gets into the dish.	The dishes cooked by the automatic stir fryer are more in line with food hygiene standards.
Dish Innovation	It can edit and store 800 recipes, and automatically recognize cooking steps and make dishes.	The chef relies on his culinary experience when making dishes, and it takes a long time to develop a new dish.	In terms of dishes, automatic stir fryers are more diverse, creative and efficient.
Seasoning	According to a certain amount, liquid seasonings such as oil, soy sauce, and vinegar are automatically sprayed.	According to the chef's experience, put the seasoning.	The automatic stir fryer ensures the consistency of the taste of the dishes.
Standardized Cooking	Each dish is strictly followed the steps of the recipe, including stir-fry time & power, seasoning capacity to achieve standardized cooking.	According to the chef's experience, cooking dish, can't achieve standardized cooking.	The automatic stir fryer achieves standardized cooking.
Cooking Efficiency	Automatic cooking / seasoning / pouring dish and cleaning	Manual cooking / seasoning / pouring dish and cleaning	The automatic stir fryer saving more labor cost
Save Cost	According \$7000 salary of chef, \$3000 salary of waiter. One waiter can operate 2-3 sets, can reduce 1-2 chef, save \$48000- \$132000 per year.	No cost saving	The automatic stir fryer is more cost-effective



Tabletop Automatic Cooking Stirrer

LT-TBS-30

### Product Details

Stirring Pot Size:  $\phi$  296\*296\*H80mm

Stirring Pot Material: Nonstick

Stirring Capacity: 200g to 1000g

Stirring Method: Planetary Stirring

Control Method: Button + Knob

Product Certificate: CCC / ISO

### Product Application

This Tabletop Automatic Cooking Stirrer helps restaurants / cafes / fast-food restaurants to stir small-scale fried rice, fried noodles, and melting chocolate sauce.

### Features

- Editable / Storage / Intelligent Apply 8 Programming Recipes.
- 9-stage Power Knob Adjust from 700w Melting Sugar to 3500w Stirring Food.
- 5-stage Stirring Speed Knob Adjust from Low-speed Stirring Sauce to High-Speed Whipping Cream
- Multi-axis Blades Planetary Mixer Achieve Uniform Mixing
- Automatic Cooking 1KG Food within 5-10 Minutes.
- Adopt Induction Technology with a 95% Energy Utilization Rate, Save 35% Cost.



### Control Way

- 9-stage Power Knob + 5-stage Stirring Speed Knob
- Editable / Storage / Intelligently Apply 8 Recipes Button with Built-in Timer
- Multifunctional Digital Display

Model	Dimensions (mm)			Stirring Capacity	Power		Match Pot Size (mm)
	L	W	H		Power	Voltage	
LT-TBS-30	380	510	400/650	100g to 1000g	3.5-5KW	220V	$\phi$ 296*H80



LT-TZS-40 Tabletop Automatic Fried  
Rice Stirrer

### Product Details

Stirring Pot Size:  $\phi$  400\*400mm

Pot Material: Uncoated Cast Iron

Stirring Capacity: 6L / 3kg

Stirring Method: Planetary Stirring

Control Method: Button + Knob

Product Certificate: CCC / ISO

### Application

This tabletop automatic fried-rice stirrer helps restaurants /canteens / fast-food restaurants cook batch dishes, fried rice, and mixing tomato sauce.

### Features

- Editable / Storage / Intelligent Apply 8 Programming Recipes.
- 9-stage Power Knob Adjust from 700w Melting Sugar to 5000w Stirring Food.
- 5-stage Stirring Speed Knob Adjust from Low-speed Stirring Sauce to High-Speed Whipping Cream
- Multi-axis Blades Planetary Mixer Achieve Uniform Mixing
- Automatic Cooking 3KG Food within 8-12 Minutes.
- Adopt Induction Technology with a 95% Energy Utilization Rate, Save 35% Cost.



### Control Way

- 9-stage Power Knob + 5-stage Stirring Speed Knob
- Editable / Storage / Intelligently Apply 8 Recipes Button with Built-in Timer
- Multifunctional Digital Display

Model	Dimensions (mm)	Stirring Capacity	Power / Voltage	Match Pot Size
LT-TZS-40	410*530*410 / 750	300g to 1500g	5KW . 220V	$\phi$ 400mm
LT-TZS-50	480*650*480 / 900	500g to 3000g	5KW . 220V	$\phi$ 500mm



LT-TGS20 Tabletop Restaurant Automatic Stir-fryer

## Model

LT-TGS-20	LT-TGS-30
LT-TGD-30	LT-TGD-36

## Product Details

Drum-Type Wok Size:  $\phi$  200\*H200mm  
 Drum-type Wok Material: SS443+Cast Iron  
 Stir-frying Capacity: 2L to 4L, 1.5KG  
 Stir-frying Method: Automatic Stir-frying  
 Control Method: Button+Knob  
 Product Certificate: CCC / ISO

## Product Application

This tabletop automatic stir-fryer helps chain restaurants, fast-food restaurants, and canteens stir-fry rice, dishes, dry nuts & coffee beans, and stir sauces.

## Features

- Editable / Storage / Intelligent Apply 8 Programming Recipes.
- 9-stage Power Knob Adjust from 700w Stewing to 3500w Stir-frying Food.
- 5-stage Stirring Speed Knob Adjust from Low-speed Stew Soup to High-Speed Stir-fry Rice
- Stainless Steel Non-stick Wok, Easy to Clean, Food-grade
- Automatic Cooking 1.5KG Food within 5-10 Minutes.
- Adopt Induction Technology with a 95% Energy Utilization Rate, Save 35% Cost.



## Control Way

- 9-stage Power Knob + 5-stage Stirring Speed Knob
- Editable / Storage / Intelligently Apply 8 Recipes Button
- Multifunctional Digital Display

## Safety Feature

- Multiple security protections
- One-year Product Warranty
- Full-time After-sale Service

Model	Dimensions (mm)			Stir-fry	Power		Wok Size (mm)
	L	W	H	Capacity	power	voltage	
LT-TGS20	525	475	530	1.5kg	3.5/5KW	220V	Φ 200*H200
LT-TGS30	630	500	550	3.5kg	5KW	220V	Φ 300*H300
LT-TGD30	580	500	550	3.5kg	5KW	220V	Φ 300*H300
LT-TGD36	640	560	710	5kg	5KW	220V	Φ 360*H360
LT-GD36 / 9	610	850	1400	5kg	9KW	380V	Φ 360*H360

## ➤ FEATURE



### SS 443+ Cast Iron Wok

Nonstick Stainless Steel Wok

Food Grade Material

Easy to clean Fast Heating



### Multifunctional Control Panel

Editable / Storage / Intelligent

Apply 8 Programming Recipes

9-stage Power Knob

5-Stage Stirring Speed Knob



### Save More Cost

One waiter with No cooking

Skill can Operate 3-5 Sets

Save Energy, Chef Training

Employment Cost for Boss



### Automatic Stir-frying

Automatically cook 1.5 to 6KG

food within 5-15 minutes

Simulation Professional Chef

Standardized taste Dishes







LT-TGQ-30J Tabletop Automatic  
Cooking Machine

### Product Details

Drum-Type Wok Size:  $\phi 300 \times H300$ mm

Drum-type Wok Material: SS409 or Cast Iron

Stir-frying Capacity: 4L to 6L, 3.5KG

Stir-frying Method: Automatic Stir-frying

Control Method: 7-inch Touch-screen Panel

Product Certificate: CCC / ISO

### Product Application

This countertop auto cooking machine is suitable for restaurant, takeaways, snack shops, and canteens to automatically cook stir-fry dishes, fried rice, fried noodles and dry nuts.

### Features

- Editable / Storage / Intelligent Apply 800 Programming Recipes.
- 7-inch multifunctional Touch-screen panel adjust the heating time / power / temperature / cooking angle / recipes step
- SS409 or Cast Iron Drum-type Heating Gathering Wok, Evenly Heating, Easy to Clean, Food-grade and Non-stick
- Real-time Voice prompt the cooking step and broadcast the cooking processing
- Automatic Cooking 3.5KG Food within 5-15 Minutes.
- Adopt Induction Technology with a 95% Energy Utilization Rate, Save 35% Cost.



### Safety Feature

- Multiple security protections
- One-year Product Warranty
- Full-time After-sale Service

Model	Dimensions (mm)			Stir-fry Capacity	Power		Wok Size
	L	W	H		Power	Voltage	
LT-TGQ-30J	610	500	550	3.5KG	5KW	220V	$\Phi 300 \times H300$
LT-TGQ-36J	670	560	710	5KG	5KW	220V	$\Phi 360 \times H360$

➤ Touch-screen Control Panel





LT-TGQ30 Heavy-duty Automatic  
Cooking Machine

### Product Details

Drum-Type Wok Size:  $\phi 300 \times H300$ mm

Drum-type Wok Material: SS409 Nonstick

Stir-frying Capacity: 3.5KG

Cleaning Method: Automatic + Water Gun

Control Method: 7-inch Touch-screen Panel

Product Certificate: CCC / ISO

### Features

- Editable / Storage / Intelligent Apply 800 Programming Recipes.
- 7-inch multifunctional Touch-screen panel adjust the heating time / power / temperature / cooking angle / recipes step
- SS409 Nonstick Drum-type Heating Gathering Wok, Evenly Heating, Easy to Clean, Food-grade and Non-stick
- Real-time Voice prompt the cooking step and broadcast the cooking processing
- Automatic Cooking 3.5KG Food within 5-15 Minutes.
- 3/4 sets of automatic liquid seasoning Sprayed Boxes according the specific amount.
- Adopt Induction Technology with a 95% Energy Utilization Rate, Save 35% Cost.

### Product Application

This Automatic Cooking Machine helps fast-food restaurants, hotels, and canteens to stir-fry dishes, dry nuts, and fried rice.

### Safety Feature

- Multiple security protections
- One-year Product Warranty
- Full-time After-sale Service

Model	Dimensions (mm)			Stir-fry Capacity	Power		Wok Size
	L	W	H		Power	Voltage	
LT-TGQ-30	750	720	700	3.5KG	5KW	220V	$\Phi 300 \times H300$
LT-TGQ-40	800	820	800	5KG	8-10KW	380V	$\Phi 380 \times H380$



LT-GQ60 Heavy-Duty Automatic  
Stir-frying Machine

### Product Details

Drum-Type Wok Size:  $\phi 600 \times H600$ mm

Drum-type Wok Material: SS443 Nonstick

Stir-frying Capacity: 5 to 20KG

Cleaning Method: High Pressure Water Gun

Control Method: 10-inch Touch-screen Panel

Product Certificate: CE / CCC / ISO

### Features

- Editable / Storage / Intelligent Apply 800 Programming Recipes.
- 10-inch multifunctional Touch-screen panel adjust the heating time / power / temperature / cooking angle / recipes step
- SS443 Nonstick Drum-type Heating Gathering Wok, Evenly Heating, Easy to Clean, Food-grade and Non-stick
- Real-time Voice prompt the cooking step and broadcast the cooking processing
- Automatic Cooking 20KG Food within 20-30 Minutes.
- The temperature inside the wok is automatically detected by infrared rays
- Adopt Induction Technology with a 95% Energy Utilization Rate, Save 35% Cost.

### Product Application

With the intelligent technology of fully automatic cooking and seasoning, it is favored by large sauce factories, school canteens, and hotels.

### Safety Feature

- Multiple security protections
- One-year Product Warranty
- Full-time After-sale Service

Model	Dimensions (mm)			Stir-fry Capacity	Power		Wok Size
	L	W	H		Power	Voltage	
LT-GQ-50	950	1100	1200	10-15KG	20KW	380V	$\Phi 500 \times H500$
LT-GQ-60	1000	1150	1250	15-20KG	20KW	380V	$\Phi 600 \times H600$





LT-BQ-40T Fully Automatic Food  
Cooking Stirrer

### Product Details

Drum-Type Wok Size:  $\phi 400 \times H400$ mm

Drum-type Wok Material: SS409 or Cast Iron

Stir-frying Capacity: 2KG

Cleaning Method: Automatic + Water Gun

Control Method: 10-inch Touch-screen Panel

Product Certificate: CCC / ISO

### Product Application

This Fully Automatic Cooking Stirrer helping hotels / schools / hospitals and large chain restaurants cook large batches of fried rice, stir-fry sauces, and dishes.

### Features

- Editable / Storage / Intelligent Apply 800 Programming Recipes.
- 10-inch multifunctional Touch-screen panel adjust the heating time / power / temperature / Stirring Speed / recipe step
- Equipped with 6 / 8 automatic liquid seasoning spraying pipes and 4 automatic feeding material boxes.
- Multi-axis Blades Planetary Mixer Achieve Uniform Mixing
- Equipped with a high-pressure water spray gun and automatic cleaning mode
- Automatic Stirring 2KG Food within 5-15 Minutes.
- SS409 Nonstick Heating Gathering Stirring Pot, Evenly Heating, Easy to Clean, Food-grade and Non-stick

### Safety Feature

- Multiple security protections
- One-year Product Warranty
- Full-time After-sale Service

Model	Dimensions (mm)			Stirring Capacity	Power		Pot Size
	L	W	H		Power	Voltage	
LT-BQ-40T	800	800+200	1350/1460	2KG	8-12KW	380V	$\Phi 400 \times H400$



LT-CD300T7-A105 Automatic  
Wok Machine

### Product Details

Drum-Type Wok Size:  $\phi 300 \times H300$ mm

Drum-type Wok Material: SS304 or Cast Iron

Cleaning Method: Automatic + Water Gun

Control Method: Touch-screen Panel

Product Certificate: CE / CCC / ISO

### Product Application

This Automatic Food Wok machine is suitable for making standardized / Multi-batch dishes in hotels, canteens, and restaurants

### Features

- Editable / Storage / Intelligent Apply Unlimited Programming Recipes.
- Multifunctional Touch-screen panel adjust the heating time / power / temperature / Stirring Speed / recipe step
- Equipped with 7 automatic liquid seasoning spraying pipelines.
- Equipped with a high-pressure water spray gun and automatic cleaning mode
- Automatic Cooking 2.5KG Food within 10-15 Minutes.
- Real-time Voice prompt the cooking step and broadcast the cooking processing
- SS304 Drum-type Heating Gathering Wok, Easy to Clean and Non-stick

### Safety Feature

- Multiple security protections
- One-year Product Warranty
- Full-time After-sale Service

Model	Dimensions (mm)			Stir-fry Capacity	Power		Wok Size
	L	W	H		Power	Voltage	
LT-CD300T-A105	720	500	600+60	2.5KG	5KW	220V	$\Phi 300 \times H300$
LT-CD300T7-A105	740	720	1350	2.5KG	5KW	220V	$\Phi 300 \times H300$
LT-CD600T7-D125	1520	1380	1485+150	5-20KG	25KW	380V	$\Phi 600 \times H600$