



## COMPANY PROFILE

GRACE has been focusing on commercial kitchen equipment for worldwide customers from 130+ countries in the past 20 years.

Covering an area of more than 22,000 square meters and with more than 300 workers, Grace factory has 3 main production lines, cooking equipment line, bakery equipment line and refrigeration equipment line, every product we manufacture is the result of many years of R&D and market testing.

We do provide complete CAD design kitchen solutions, no matter kitchen projects, hotels, restaurants, school and hospital canteens. Meanwhile with matured experience in knowing our customer's needs, we are taking advantages in offering one-stop solution for kitchen equipment and bakery equipment to our customers.



**20** Years Experience  
**160000+** Transaction Customers  
**130+** Countries  
**3000+** Engineering Projects



[www.gracekitchenequip.com](http://www.gracekitchenequip.com)



## CONTACT US

- Whatsapp: +86 189 2722 2117
- Facebook: GRACE Kitchen Equipment
- gracekitchen99
- [info@gracekitchen.com](mailto:info@gracekitchen.com)

LianDo U Valley Business Park, Nanhai, Foshan, Guangdong, China



GRACE

# THE WORLD'S CHOICE FOR KITCHEN EQUIPMENT



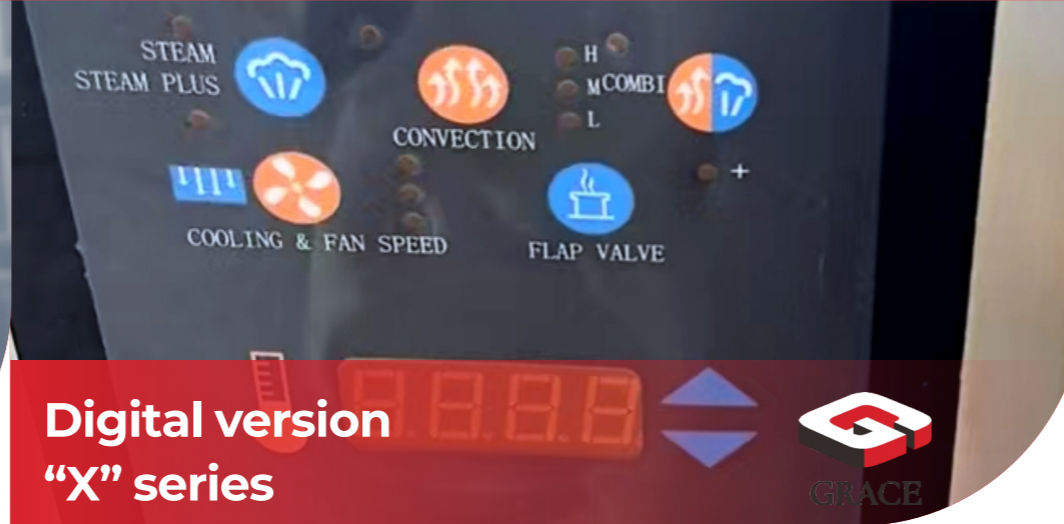
## Grace Kitchen Equipment company

For almost two decades, Grace Kitchen has been revamping and taking kitchens to the next level. Both Chefs and customers from around the world have received nothing but satisfaction thanks to the outstanding quality of Grace. With a keen focus on consistency, innovation, and sustainability, Grace Kitchen continuously becomes the go-to choice of culinary establishments.

GRACE KITCHEN



**Touchscreen version  
"B" series**



**Digital version  
"X" series**



**Standard version  
"L" series**



**Technical Features**

- ±1°C precise temperature control
- Imported 4-stage meat probe controller
- Variable frequency control (inverter control)
- Automatic dehumidification system
- High-pressure cleaning spray gun
- Equipped with three automatic cleaning modes
- Instant 3-second direct steam generation — no boiler required, no descaling needed, low failure rate, low energy consumption



**GR-061B**

Voltage: 380V AC / 50Hz / 3PH  
 Power: 9.4 kW  
 Temperature Range: 30~290°C  
 Menu Programming (set): 15  
 Cleaning Method: Auto  
 Capacity: 6×1/1 GN, 50~150 sets/day  
 Dimensions: (935+87)x(795+90)x830 mm  
 Inner Dimensions: 609×484 mm



**GR-101B**

Voltage: 380V AC / 50Hz / 3PH  
 Power: 16.4 kW  
 Temperature Range: 30~290°C  
 Menu Programming (set): 15  
 Cleaning Method: Auto  
 Capacity: 10×1/1 GN, 150~250 sets/day  
 Dimensions: (935+87)x(795+90)x1100 mm  
 Inner Dimensions: 609×734 mm



**GR-061DX**

Voltage: 380V AC / 50Hz / 3PH  
 Power: 9.4 kW  
 Temperature: 30~290°C  
 Menu Programming (set): 9  
 Cleaning Method: Auto  
 Capacity: 6×1/1 GN, 50~150 sets/day  
 Dimensions: (935+87)x(795+70)x830 mm  
 Inner Dimensions: 609×484 mm



**GR-101DX**

Voltage: 380V AC / 50Hz / 3PH  
 Power: 16.4 kW  
 Temperature: 30~290°C  
 Menu Programming (set): 9  
 Cleaning Method: Auto  
 Capacity: 10×1/1 GN, 150~250 sets/day  
 Dimensions: (935+87)x(795+70)x1100 mm  
 Inner Dimensions: 609×734 mm



**GR-061L**

Voltage: 380V AC / 50Hz / 3PH  
 Power: 9.4 kW  
 Temperature: 30~290°C  
 Cleaning Method: Auto  
 Capacity: 6×1/1 GN, 50~150 sets/day  
 Dimensions: (935+87)x(795+70)x830 mm  
 Inner Dimensions: 609×484 mm



**GR-101L**

Voltage: 380V AC / 50Hz / 3PH  
 Power: 16.4 kW  
 Temperature: 30~290°C  
 Cleaning Method: Auto  
 Capacity: 10×1/1 GN, 150~250 sets/day  
 Dimensions: (935+87)x(795+70)x1100 mm  
 Inner Dimensions: 609×734 mm



**GR-201B**

Voltage: 380V AC / 50Hz / 3PH  
 Power: 32.8 kW  
 Temperature: 30~290°C  
 Menu Programming (set): 15  
 Cleaning Method: Auto  
 Capacity: 20×1/1 GN, 400~600 sets/day  
 Dimensions: (935+87)x(795+90)x1800 mm  
 Inner Dimensions: 609×1380 mm  
 Trolley(Pcs): 1

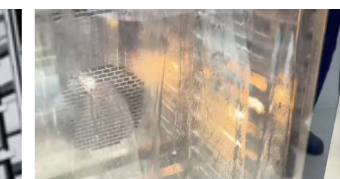


**GR-201DX**

Voltage: 380V AC / 50Hz / 3PH  
 Power: 32.8 kW  
 Temperature: 30~290°C  
 Menu Programming (set): 9  
 Cleaning Method: Auto  
 Capacity: 20×1/1 GN, 400~600 sets/day  
 Dimensions: (935+87)x(795+70)x1800 mm  
 Inner Dimensions: 609×1380 mm  
 Trolley(Pcs): 1



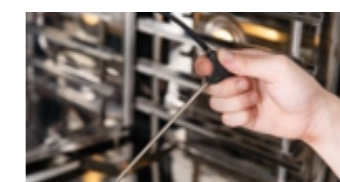
The airflow is fast and full of the whole oven



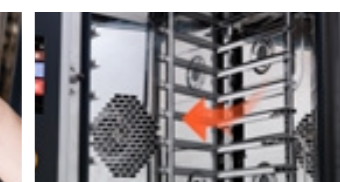
Automatic cleaning mode



Easy to operate, all functions are clear at a glance  
 Rich menu, multiple choices



Multipoint heating, ensure uniform temperature



Removable layer frame, column design is noteasy to hide dirt



Optimize the installation design of drainage pipes