

delitas



Your successful business partner **DELITAS**

The most smart cooking food sound

Beyond Food Smart Food

www.delitas.co.kr/index_eng.php



KT&E

New Product



Advantages and Specifications KF-817GR

- New material high –efficiency burner, powerful temperature force restoration, lifetime is semi–permanent
- Digital temperature control system by micro–computer, optimal cooking, extremely excellent flavor
- Cooking timer digital control for preventing half–cooking and being burned, artificial intelligence built in
- Oil reduction, designed for optimum oil level, maintenance cost decrease
- Safety: fire safety device, double–heating preventing device, gas pressure detector safety device

Oil Capacity(ℓ)	Size (WxDxH)mm	Gas Consumption	Power Consumption(W)	No of Fry Pot	Net Weight (kg)
18	450 x 740 x 1170	LPG (1.4kg/h) LNG (17,000kcal/h)	60	1	58



Advantages and Specifications KCF-820G1

- (Gas Fryer, Fry Pot 1 + built in filtration system)
- New material high – efficiency burner, powerful temperature force restoration, lifetime is semi–permanent
- Digital temperature control system by micro–computer, optimal cooking, extremely excellent flavor
- Cooking timer digital control for preventing half–cooking and being burned, artificial intelligence built in
- Built in filtration system, simple cleanness of oil tank, keep fresh oil and oil consumption decrease
- Safety: fire safety device, double–heating preventing device, gas pressure detector safety device, door open safety device

Oil Capacity(ℓ)	Size (WxDxH)mm	Gas Consumption	Power Consumption(W)	No of Fry Pot	Net Weight (kg)
22.5	400 x 800 x 1240	LPG (1.65kg/h) LNG (19,700kcal/h)	400	1	100



Advantages and Specifications KCF-734G2

- (Gas Fryer, Fry Pot 2 + built in filtration system)
- Refine capacity 13 Liter/minute
- New material high –efficiency burner, powerful temperature force restoration, lifetime is semi–permanent
- Digital temperature control system by micro–computer, optimal cooking, extremely excellent flavor
- Cooking timer digital control for preventing half–cooking and being burned, artificial intelligence built in
- Built in filtration system, simple cleanness of oil tank, keep fresh oil and oil consumption decrease
- Safety: fire safety device, double–heating preventing device, gas pressure detector safety device, door open safety device

Oil Capacity(ℓ)	Size (WxDxH)mm	Gas Consumption	Power Consumption(W)	No of Fry Pot	Net Weight (kg)
16.5 x 2	800 x 800 x 1245	LPG (2.8kg/h) LNG (34,000kcal/h)	500	2	200

Turbo Fryer New material high –efficiency Burner



- Cutting edge metal surface combustion equipment (new material high–efficiency burner) installation, low–pollution substance emission and excellent combustion efficiency
- PATH heat exchange, minimization of evacuated thermal and energy reduction (25%) and fire prevention by evacuated thermal
- Cool zone function that it allows food waste to down on oil tank– anti–oxidation of food, keep fresh oil, extremely keep good sanitation and quality

GAS TYPE



Gas Griddle KG-714GS

- Supplying of LOTTERIA all stores
- Excellent cooking environment, maximum heat efficiency through complete combustion and 35% energy reduction
- Digital temperature control system by micro-computer, optimal cooking, extremely excellent flavor
- Pressure/Reverse / Cooking finish – auto alarm system, frying food quality standardization
- Safety: fire safety device, double-heating preventing device, gas pressure detector safety device

Power Supply	Size (WxDxH)mm	Gas Consumption	Power Consumption (W)	Net Weight(kg)
AC220V, 60Hz	850 x 850 x 840	LPG 0,59 x2=1,18 kg/h LNG 7,000 x2=14,000 kcal/h	120	170



Advantages and Specifications KF-121GM

- Supplying of LOTTERIA all stores
- New material high –efficiency burner, powerful temperature force restoration, lifetime is semi-permanent
- Convenient cooking function through micro computer (10 cooking menu)
- Cooking timer digital control for preventing half-cooking and being burned, artificial intelligence built in
- Safety: fire safety device, double-heating preventing device, gas pressure detector safety device, door open safety device, empty oil tank detector safety device

Oil Capacity(ℓ)	Size (WxDxH)mm	Gas Consumption	Power Consumption (W)	No of Fry Pot	Net Weight (kg)
22.5	400 x 800 x 1170	LPG (1,65kg/h) LNG (19,700kcal/h)	60	1	65



Advantages and Specifications KF-721G2

- Supplying of LOTTERIA all stores
- New material high –efficiency burner, powerful temperature force restoration, lifetime is semi-permanent
- Convenient cooking function through micro computer (10 cooking menu)
- Cooking timer digital control for preventing half-cooking and being burned, artificial intelligence built in
- Safety: fire safety device, double-heating preventing device, gas pressure detector safety device, door open safety device

Oil Capacity(ℓ)	Size (WxDxH)mm	Gas Consumption	Power Consumption (W)	No of Fry Pot	Net Weight (kg)
13 x 2	450 x 800 x 1170	LPG (0,958 X 2 =1,91kg/h) LNG (11,500 X 2 = 23,000kcal/h)	60	2	81



Advantages and Specifications KF-820GR

- New material high –efficiency burner, powerful temperature force restoration, lifetime is semi-permanent
- Digital temperature control system by micro-computer, optimal cooking, extremely excellent flavor
- Cooking timer digital control for preventing half-cooking and being burned, artificial intelligence built in
- Oil-saving type, optimal oil and frying cooking, maintenance cost reduction
- Safety: fire safety device, double-heating preventing device, gas pressure detector safety device

Oil Capacity(ℓ)	Size (WxDxH)mm	Gas Consumption	Power Consumption (W)	No of Fry Pot	Net Weight (kg)
25	450 x 740 x 1170	LPG (1,65kg/h) LNG (19,700kcal/h)	60	1	58



Advantages and Specifications KF-821GW

- New material high –efficiency burner, powerful temperature force restoration, lifetime is semi-permanent
- Digital temperature control system by micro-computer, optimal cooking, extremely excellent flavor
- Cooking timer digital control for preventing half-cooking and being burned, artificial intelligence built in
- Safety: fire safety device, double-heating preventing device, gas pressure detector safety device

Oil Capacity(ℓ)	Size (WxDxH)mm	Gas Consumption	Power Consumption (W)	No of Fry Pot	Net Weight (kg)
30	600 x 740 x 1170	LPG (1,65kg/h) LNG (19,700kcal/h)	60	1	63

ELECTRIC TYPE



Advantages and Specifications KF-610E

- Convenient cooking function through micro computer (10 cooking menu)
- Third row heater, perfect preparation, (heater separately operate, urgently operation even heater part is out of order)
- Cooking timer digital control for preventing half-cooking and being burned, artificial intelligence built in
- Simple inner oil tank cleaning (very convenient on heater lift-up)
- Safety device: overcurrent prevention device, double heating prevention device, artificial intelligence safety device, self-troubleshooting function

Oil Capacity (ℓ)	Size (WxDxH)mm	Electric Consumption	Power Consumption (kw)	No of Fry Pot	Net Weight(kg)
20	450 x 630 x 1070	AC380V (3 phase 4wire)	10.5	1	45



Advantages and Specifications KF-914E

- Convenient cooking function through micro computer (10 cooking menu)
- Third row heater, perfect preparation, (heater separately operate, urgently operation even heater part is out of order)
- Cooking timer digital control for preventing half-cooking and being burned, artificial intelligence built in
- Simple inner oil tank cleaning (very convenient on heater lift-up)
- Safety device: overcurrent prevention device, double heating prevention device, double heating device, artificial intelligence safety device, door open safety device

Oil Capacity (ℓ)	Size (WxDxH)mm	Electric Consumption	Power Consumption (kw)	No of Fry Pot	Net Weight(kg)
22.5	400 x 800 x 1130	AC380V (3 phase 4wire)	12	1	53



Advantages and Specifications KF-406E

- Safety site high consumption such as department store, port outlet franchise store
 - Convenient cooking function through micro computer (10 cooking menu)
 - Third row heater, perfect preparation, (heater separately operate, urgently operation even heater part is out of order)
 - Cooking timer digital control for preventing half-cooking and being burned, artificial intelligence built in
 - Simple inner oil tank cleaning (very convenient on heater lift-up)
- Auto -Lift available

Oil Capacity (ℓ)	Size (WxDxH)mm	Electric Consumption	Power Consumption (kw)	No of Fry Pot	Net Weight(kg)
22	450 x 630 x 1180	AC380V (3 phase 4wire), 60Hz	6	1	57



Advantages and Specifications KF-306E

- Convenient cooking function through micro computer (10 cooking menu)
- Very suitable to use in small amount of frying food (chicken, snack bar)
- Cooking timer digital control for preventing half-cooking and being burned, artificial intelligence built in
- Simple inner oil tank cleaning (very convenient on heater lift-up)
- Safety device: overcurrent prevention device, double heating prevention device, double heating device, artificial intelligence safety device

Oil Capacity (ℓ)	Size (WxDxH)mm	Electric Consumption	Power Consumption (kw)	No of Oil Tank	Net Weight(kg)
16.5 x 2	950 x 605 x 1100	AC220V, 60Hz	8	2	57



Filter Machine KFM-104E / KFM-304E

- Discharge hose is composed of 3 layer covering and stronger in oil resistant, heat resistance, designed for safety and edible
- Superior of refining ability (13L/Min), finish filtering within 5 minutes
- NSF approved oil pump usage, safe to edible
- Overcurrent and motor overheating prevention built in type-safety and longer lifetime

Oil Capacity (ℓ)	Size(WxDxH)mm	Electric Consumption	Power Consumption (w)	Filtering Capacity(Liter /1min)	Net Weight (kg)
KFM-104E/30	396 x 610 x 705	220V, 60Hz (1 Phase)	350	13	KFM-104E (35)
KFM-304E/35	340 x 770 x 705				KFM-304E (27)

Other Equipment



Food Warmer KF-906E / KF-206E

- Built in convection function then good uniformity against temperature difference
- Holding timer 6 units assembled and built in alarm function, effective to keep and control
- It is widely used in fast food and R&D Laboratory warm temperature maintenance
- Heat-resistance reinforcement glass usage and strong in heat and shock

Size (WxDxH)mm	Electric Consumptio	Power Consumption (W)	Net Weight (kg)
KF - 906E (450 x 400 x 805)	1 Phase, 220V, 60Hz	KF-906E (350)	KF-906E (30)
KF - 206E (540 x 540 x 960)		KF-206E (900)	KF-206E (35)



Holding Bin KHB-717E

- 2 steps separation, top: chicken bottom: hamburger exclusive use
top could convert to hamburger rather than chicken
- Top and bottom separately built in digital control display, ultimate control of keeping food condition in optimization
- Front and rear door structure design for minimizing leak heat
- Supplying of LOTTERIA all stores
- Size: available (W600 /W1100/W1300/W1500)

Temperature Control Range(°C)	Size(WxDxH)mm	Electric Consumption	Power Consumption (W)	Materia	Net Weight (kg)
33-99	920 x 680 x 700	Single Phase, 220V, 60Hz	1.8	SUS 304	60



Holding Cabinet KHC-818E

- Ultimately designed for hamburger patty, chicken, deep frying foods
- 2nd over heating prevention function, excellent safety, minimizing electric loss
- Holding timer 6 units assembled and built in alarm function, effective to keep and control
- Top and bottom separately temperature control, dry and wet both available
- Supplying of LOTTERIA all stores

Temperature Control Range(°C)	Size(WxDxH)mm	Electric Consumption	Power Consumption (W)	Materia	Net Weight (kg)
33-99	730 x 400 x 300	1 Phase, 220V, 60Hz	1.8	SUS 304	37



Holding Timer KH-808E

- 3 steps time control possible (pressure, reverse, complete) and counter down function available
- Designed for membrane switch then repeat operation, lifetime is semi-permanent
- Melody by each step and very effective in process control and volume control possible

Max Time Control Range	Size(WxDxH)mm	Electric Consumption	Power Consumption (W)	Materia	Net Weight (kg)
99Min 59Sec	440 x 76 x 160	1 Phase, 220V, 60Hz	20	SUS 304	4

Primary Clients



LOTTERIA  **LOTTERIA VIETNAM** **LOTTERIA INDONESIA** **LOTTERIA CAMBODIA,**
LOTTERIA MYANMAR **LOTTERIA CHINA** **LOTTERIA KAZAKHSTAN** **LOTTERIA MONGOLIA**



LOTTE super



Dynamics
Catering & Hotel Equipments
دايناميكس



Kitch'nSolutions



KITCHEN KNOCK

TECHNOLUX



SNUH

KT&E

Headquarter and factory: 67, Songjeong-ro, 264 beongil, Mado-myeon, Hwaseong-si, Gyeonggi-do, Korea
TEL: +82-31-355-5930 FAX: +82-31-395-5936 Email: sales@delitas.co.kr

