The Intelligent Combi-Steam Solution

Precision Engineering for the Modern Commercial Kitchen.

One-Touch Cooking. Uncompromised Quality.

TWOTHOUSAND

The All-In-One Kitchen Engine

Multifunctional Mastery

Replaces multiple traditional appliances. Steam, bake, roast, stew, and ferment in a single footprint. Drastically reduces energy consumption and kitchen space.

Unyielding Precision

Multi-point temperature control and fan circulation ensure absolutely even heat distribution. Guarantee exact preset temperatures and humidity for consistent quality.

High-Volume Output

Engineered for peak-hour performance. Rapid-heating elements drastically shorten cooking times, handling high-intensity, continuous operation without temperature drops.

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The Power Core: Thermodynamic Precision

360° Hot Air Circulation: Forward/reverse variable-speed fan guarantees uniform color and heating across all layers.

Built-In Boiler: Delivers robust, high-volume steam perfectly suited for high-humidity cooking.

Active Dehumidification: Forced moisture extraction keeps the cavity dry, optimizing browning and crust texture.

Dual-Temperature Control: Precisely manages the differential between the chamber and the core of the food (accurate to ±1°C).

Core Probe: Pinpoint internal temperature detection ensures large cuts of meat are cooked uniformly.

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The Smart Core: Digital Automation

10.1” Capacitive Touch: Ergonomic, multi-language, multi-touch display. Simple enough to eliminate training bottlenecks.

Mass Menu Storage: Store and instantly recall over 1,000 customized menus, supporting up to 9 distinct cooking stages per recipe. USB port included for rapid fleet-wide menu imports.

Independent Layer Control: Multi-layer timing allows simultaneous production of different dishes without cross-contamination of workflows.

IoT Remote Management: Real-time operational monitoring. Upload menus and track equipment status remotely from a centralized dashboard.

Intelligent Scheduling: Programmable reservation settings for off-peak preparation and energy management.

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The Safety Core: Uncompromised Hygiene

Safety & Build

Two-Stage Door Latch: Stage one safely vents initial steam; stage two fully opens, preventing operator burns.

Triple-Glazed Exterior: Maximizes thermal efficiency while keeping the exterior safe to the touch. Fully removable for deep cleaning.

Premium Materials: Constructed entirely from food-grade SUS304 stainless steel. IPX4 water-resistant rating.

Automated Maintenance

5 Auto-Cleaning Modes: Intelligent wash cycles (ranging from light to heavy) based on prior cooking modes. Ensures continuous hygiene while saving labor.

Ergonomic Hand Sprayer: Side-hung, seamlessly integrated design for quick manual rinsing without disrupting workflows.

Self-Diagnostic System: Real-time hardware monitoring instantly alerts operators to maintenance needs, preventing downtime.

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Engineered for Every Culinary Environment

Chain Restaurants: Standardized output is guaranteed. USB and IoT menu distribution ensures every location produces identical, high-quality results regardless of staff turnover.

Large Supermarkets: Handles massive deli and food-processing volumes with rapid turnaround times, locking in freshness and minimizing shrink.

Hotels & Banquets: Multi-layer independent timing allows simultaneous preparation of diverse menu items, delivering high-quality service during severe peak rushes.

Food Processing Facilities: Built for relentless, continuous operation. SUS304 construction and precise automated tracking ensure strict compliance with food safety protocols.

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WHOLESALE SECURE COMMERCIAL KITCHEN EQUIPMENT FROM CHINA

Competitive Benchmarking: 10-Layer Class

A direct diagnostic comparison against industry standard 10x1/1 GN units (e.g., RATIONAL SCC101E).

Category	Industry Standard Benchmark	Our 10-Layer Series
Capacity & Output	10 x 1/1 GN	**10 x 1/1 GN**
Control Interface	TFT Screen / Dial	**10.1” Capacitive Multi-Touch Screen**
Menu Memory	Up to 1200 Programs	**1000+ Programs (Up to 9 Stages Each)**
Climate Control	Active moisture management	**Built-in Boiler + Active Dehumidification + ±1°C Precision**
Fleet Management	Add-on network	**Native IoT Real-Time Monitoring & USB Upload**
Maintenance	Automated Care	**5-Stage Auto-Cleaning Modes + IPX4 Rating**

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The Series Architecture: Scalable Capacities

3-Layer Countertop Series.

Perfect for cafes and tight spaces. Accommodates 3x 1/1 GN pans. Operates on standard multi-phase power.

Standard Stand Series (4-10 Layers).

The workhorse for restaurants and supermarkets. Capacities ranging from 4 to 10 1/1 GN pans. High-power heating (up to 18.6 kW) for rapid recovery.

20-Layer Floor-Standing Series.

Designed for factory and banquet volume. Roll-in trolley compatible. Accommodates 20x 1/1 GN pans with massive 37.1 kW power output.

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Modular Multi-Compartment Systems

Unparalleled flexibility in a single vertical footprint. Combine multiple independent cooking chambers to simultaneously roast, steam, and bake at vastly different temperatures without flavor transfer.

- Configurations Available:
  - Twin Chamber Array: Two independent zones.
  - Triple Chamber Array: Three independent zones.
  - Quad Chamber Array: Four independent 3-layer zones offering ultimate menu diversity during peak hours.

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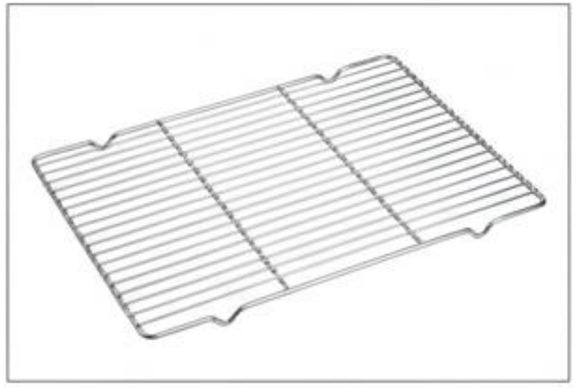
The GN 1/1 Accessory Ecosystem

Precision-engineered inserts to maximize the versatility of every chamber.
All accessories standardized to GN 1/1 dimensions (530x325mm).

Super Fries Basket

Double-Sided Steak Grilling Sheet

8-Hole Non-Stick Egg Frying Pan

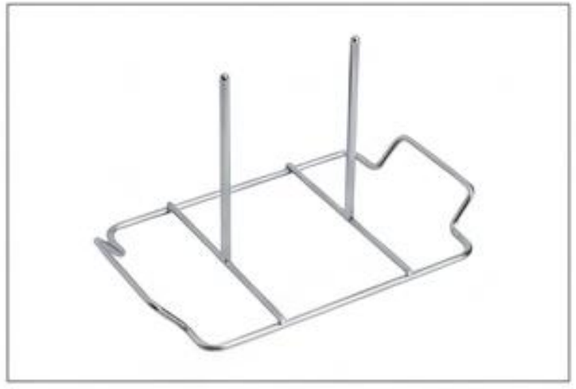


Stainless Steel Roasting Rack

Standard Stainless Steel Pan

Cross-Hatch Grill Matrix

Non-Stick Perforated Baking Sheet



Vertical Chicken Roast Rack

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