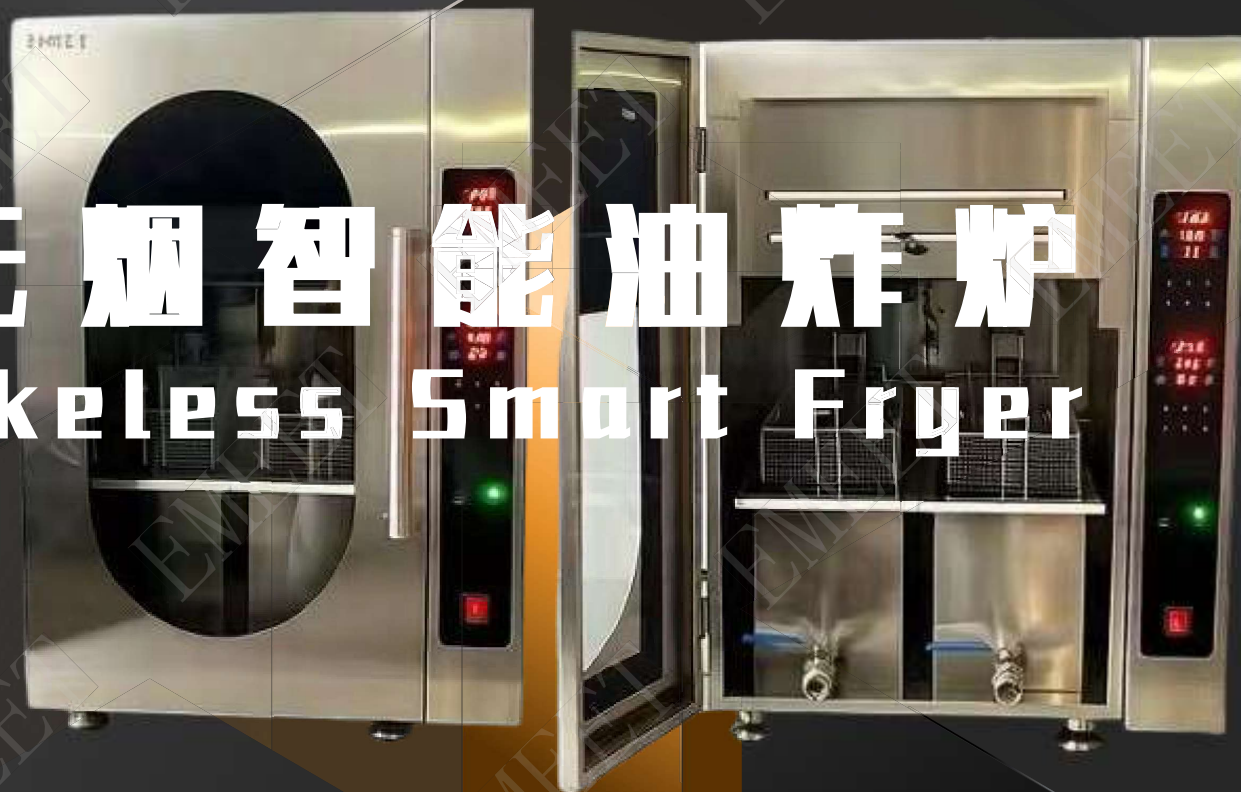


EMEET

意米特无烟智能油炸炉

Emite Smokeless Smart Fryer



油炸一键搞定，开店无需排烟！

Deep frying made easy with one button, no need
for smoke extraction when opening a shop!

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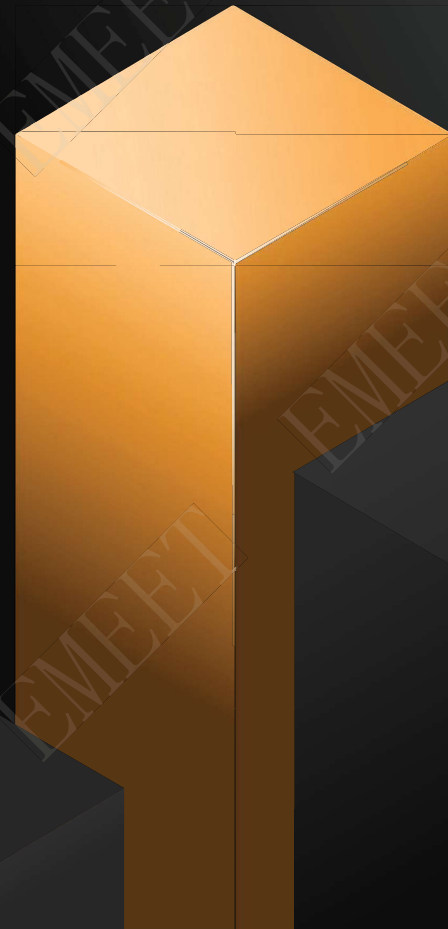
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Product Overview

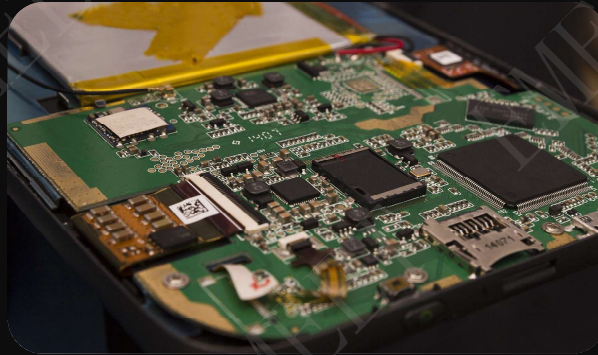


Definition and Positioning



Basic Concepts

The smokeless intelligent fryer is a modern commercial kitchen appliance based on traditional frying equipment, integrating microcomputer control, sensor technology, and an internal circulation oil smoke purification module. It can achieve precise oil temperature control and automatic cooking programs.



Core technology

Through a built-in temperature sensor (accuracy $\pm 2^{\circ}\text{C}$), intelligent chip, and touch/interaction system, it solves issues of traditional frying equipment such as large oil temperature fluctuations, complex operation, and excessive oil smoke, achieving intelligent cooking management and reducing the investment in additional smoke exhaust systems.



Market positioning

Innovative eco-friendly kitchen equipment designed to improve cooking efficiency and safety, filling the market gap between traditional fryers and oil fume purification systems, and meeting the diverse site selection and standardized frying needs of the ready-made snack and restaurant industry.



Product design concept and applicable scenarios

Core Design Concept

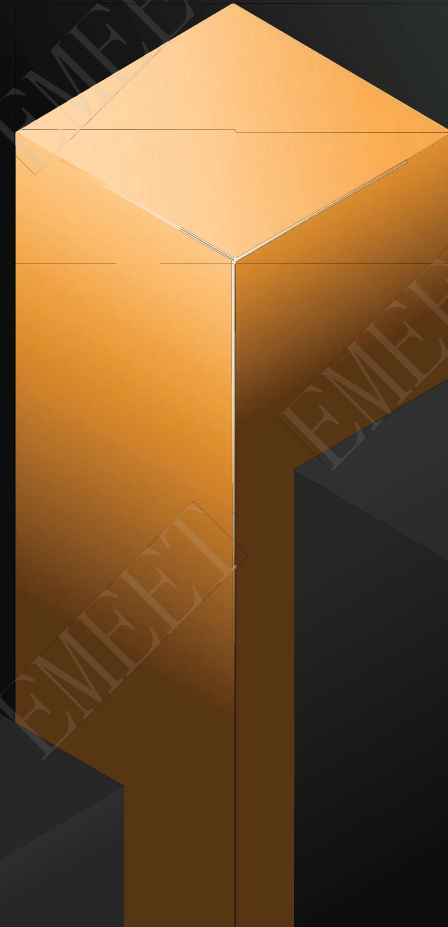
Focusing on 'intelligent, safe, efficient, and environmentally friendly,' it ensures precise product output through intelligent temperature control to improve store efficiency and brand reputation. With a box-type structure design and built-in over-temperature protection, combined with Yimite's unique internal circulation oil fume purification technology, it guarantees safe use and is environmentally friendly.

Usage scenarios

Targeting small catering businesses (such as snack shops, convenience stores, kiosks) and supporting restaurants and beverage shops, it provides 10–20L commercial models, supports multiple batches of continuous operation, with oil temperature stability reaching $\pm 2^{\circ}\text{C}$, meeting standardized food production requirements, and does not require an exhaust system.

02

Core Features and Technical Highlights



Intelligent temperature control system



Precision Temperature Control Technology

Using high-precision sensors and microcomputer control technology, it achieves a temperature control error of $\pm 1^{\circ}\text{C}$, ensuring stable oil temperature and preventing uneven frying of ingredients due to temperature fluctuations.

Preset Menu

Supports wide temperature adjustment from 0°C to 200°C , with preset menu modes for frying French fries (175°C), chicken nuggets (180°C), chicken drumsticks (190°C), and more, meeting the frying needs of various ingredients.



Real-time temperature display

Equipped with an LED display, it dynamically shows the current oil temperature in real time, allowing users to intuitively understand the frying status, facilitating timely adjustments and enhancing operational controllability.



Automatic lift and timing function

Automatic lifting simulated dunk basket

Lift and lower the basket at a constant speed to prevent the ingredients from sticking together and piling up, ensuring that each piece is evenly heated, reducing manual turning, and improving frying efficiency.

Smart Timer Reminder

Supports 0–30 minutes of custom timing, and when the time is up, it reminds you with a beep to prevent ingredients from being over-fried or forgotten, reducing operational errors.

One-click start for convenient operation

After the user selects and sets up the corresponding meal program, it can be started with one click, allowing even beginners to easily master it and simplify the cooking process.

Safety protection system

Dry burn protection mechanism

When it is detected that there is no oil in the pot or the oil level is too low, the power is automatically cut off and an alarm is triggered, preventing the heating element from dry burning and damaging the equipment, thus eliminating the fire hazard at the source.

Overheat dual protection

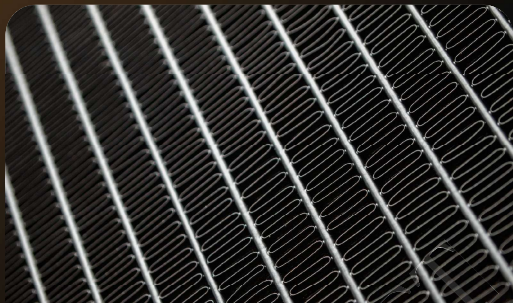
When the oil temperature exceeds the set safety threshold (230°C), the system automatically cuts off power to cool down; at the same time, it is equipped with a thermal fuse for physical protection, providing double protection to prevent overheating hazards.

Box-type structure design

The oil cylinder is located inside the box to prevent hot oil from splashing during frying and causing burns, ensuring personal safety during operation.



Oil fume purification system



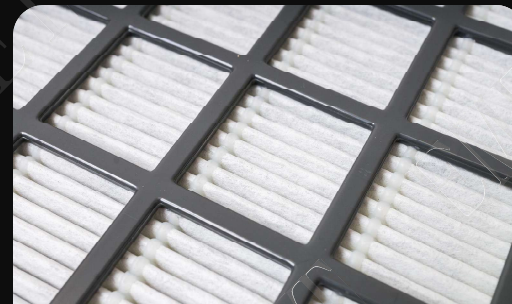
Wire mesh oil—draining component

Using a honeycomb wire mesh structure, when oil fumes are generated during frying, it can intercept more than 90% of oil mist particles, preventing large particles of oil mist from directly entering subsequent purification stages, reducing the load on the downstream deodorization module, and effectively increasing the activated carbon usage cycle by 40%.



Activated Carbon Deodorization Module

Coconut shell activated carbon filter, capable of adsorbing and breaking down over 83% of acrolein, benzene compounds, and other frying odors, eliminating cooking fumes at the source and creating a smokeless and odorless frying environment

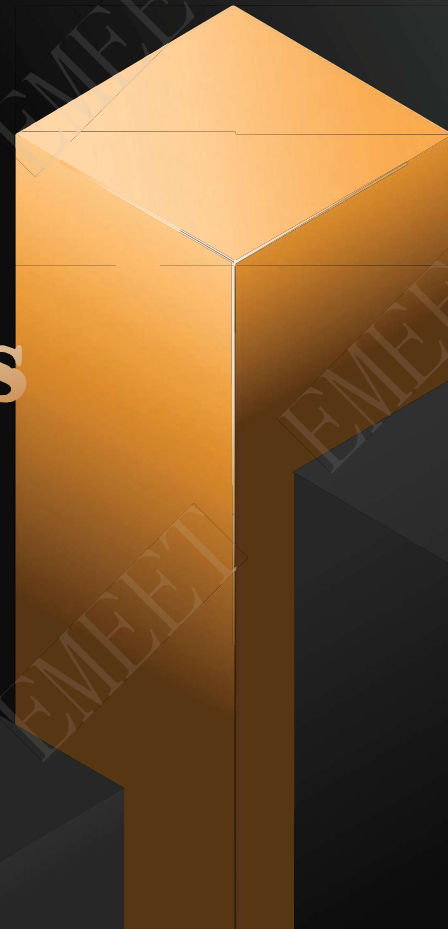


Yimi Te Electronic Purifier

High-density adsorption electrode plate layout with air purification level, efficiently handling oil fume particles, catering to both taste and environmental protection needs.

03

Product Parameters and Specifications



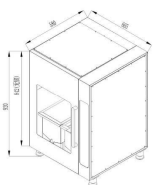
Product Model List

40BDHL-11

The usage scenario is for stores with a single type of fried food and a small volume of frying, usually as a complement to beverage shops for auxiliary frying. The 40BDHL-11 can provide a fried food output of 10kg/h, supporting 6 customizable menu modes, becoming a great frying assistant for you.

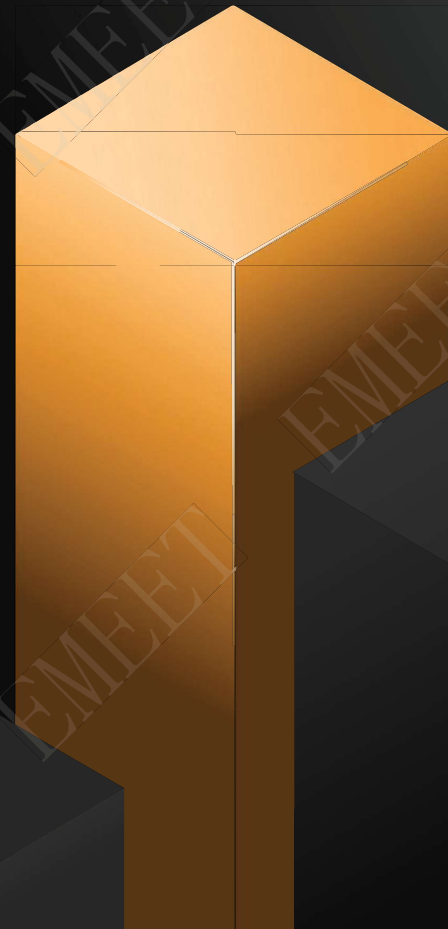
45BDHL-22

Suitable for frying shops with higher production capacity requirements and a variety of fried products, the 45BDHL-22 can provide a fried food output of 17KG/h, while ensuring diversity of types and supporting 12 customizable menu modes.

Model	Specifications and dimensions	Applicable power supply	Blast Basket Size / Operating Oil Volume	Product Image
40BDHL-11	540*500*710mm	220V/4.5kw (需独立接空开使用)	270*163*147mm/9.5L	
45BDHL-22	605*580*830mm	220V/5.3kw (需独立接空开使用)	270*163*147mm*2/7.5L*2	

04

Equipment maintenance



Daily maintenance and cleaning

Removable parts cleaning

The frying basket, heating tube, and oil cylinder can be directly removed. Rinse with warm water and a neutral detergent. Stubborn oil stains can be cleaned with a soft brush. Do not use strong acidic or alkaline detergents; dry thoroughly before reassembling.

Cleaning the exterior of the machine

Wipe the surface of the machine with a damp cloth. For greasy areas, you can dip a small amount of neutral cleaner, and avoid letting water seep into the control panel; use a soft dry cloth to wipe the display screen to prevent scratches.



Purification System Maintenance

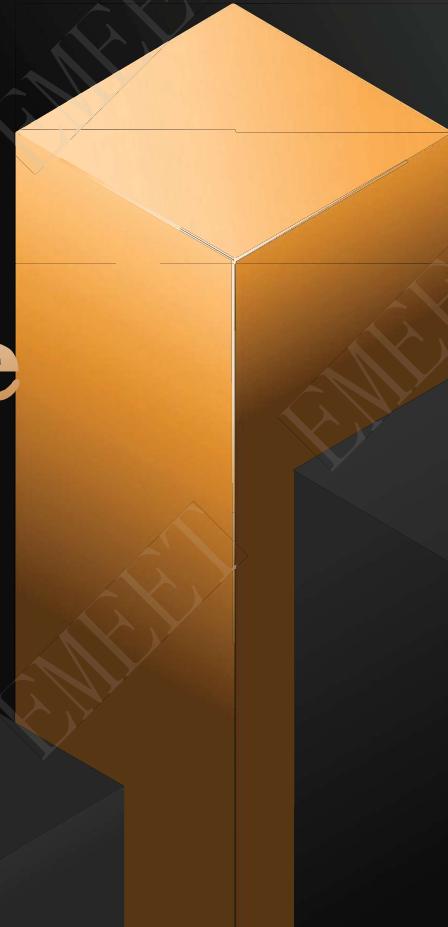
The oil strainer (inside the baffle) needs to be cleaned every week to remove oil stains; the filter element should be replaced and the electronic purifier cleaned every 3–6 months (adjusted according to usage frequency) to ensure deodorization performance and improve oil circulation efficiency.

Regular inspection items

Check the power cord every month for damage and whether the plug is loose; check the surface of the heating tube every quarter for scaling (descaling can be done by spraying detergent); ensure there is no scale inside the oil cylinder to improve the quality of served meals and extend the equipment's service life.

05

After-sales Service and Support



Warranty Policy and Service Network



Overseas Customer Product Warranty Policy

**Provide additional warranty for
the whole machine, accessories,
and complimentary filter
replacement service;**