

EQUIPIUM

COMMERCIAL TRAYS





Non-stick

① NexFX®3000

- Developed in collaboration with Taiwan's Industrial Technology Research Institute, this advanced non-stick coating delivers outstanding performance.
- NexFX®3000 features revolutionary far-infrared heating technology that heats from both the inside and outside, instead of the traditional outside-in method, helping retain moisture and flavor.
- Significantly improved non-stick performance and durability.
- Offers double the scratch resistance of other leading brands.
- NexFX®3000 is certified under FDA regulation 175.300 by SGS and verified to be PFOA-free and PFOS-free.

② NexFX®2000

- Designed for commercial applications, NexFX®2000 utilizes premium materials and is professionally coated by Sun-Lin Industrial, a manufacturer with over 50 years of experience, to ensure excellent non-stick performance.
- NexFX®2000 is certified under FDA regulation 175.300 by SGS and verified to be PFOA-free and PFOS-free.



Ceramic Non-Stick Products

- Our advanced ceramic coating offers superior scratch resistance and heat tolerance over traditional PTFE.
- PFAS-free and eco-friendly, it eliminates the long-term environmental persistence associated with conventional coatings.
- This innovation aligns with the growing global trend toward toxic-free, sustainable cookware, making it the ideal choice for health-conscious commercial kitchens.

Stainless Steel Product

- All items in this series are crafted from premium 18-8 stainless steel alloy.

Enameled Product

- Porcelain enamel is a highly corrosion-resistant material with exceptional durability.
- Heat resistant up to 400°C, with surface hardness up to 700 HV.
- All enameled products are SGS-certified under FDA food-contact regulations.



Standard Pan

Suitable for | risotto , spaghetti , rice and noodle.

GK1101

GN size : 1/1 GN
Mould DIM. : 530×325×65 (mm)
Material : Aluminum 1.2mm
Weight : 830 g
Surface Finish : NexFX®2000

GK1111

GN size : 1/1 GN
Mould DIM. : 530×325×40 (mm)
Material : Aluminum 1.5 mm
Weight : 842g
Surface Finish : NexFX®2000

GK1115

GN size : 1/1 GN
Mould DIM. : 530×325×20 (mm)
Material : Aluminum 1.5 mm
Weight : 750 g
Surface Finish : NexFX®2000

GK1201

GN size : 2/3 GN
Mould DIM. : 354×325×65 (mm)
Material : Aluminum 1.2 mm
Weight : 545 g
Surface Finish : NexFX®2000

GK1205

GN size : 2/3 GN
Mould DIM. : 354×325×40 (mm)
Material : Aluminum 1.2 mm
Weight : 480 g
Surface Finish : NexFX®2000

GK1209

GN size : 2/3 GN
Mould DIM. : 354×325×20 (mm)
Material : Aluminum 1.2 mm
Weight : 430 g
Surface Finish : NexFX®2000



Perforated Pan

Suitable for | Steaming vegetable , beans , Dim-Sum.

GK1103

GN size : 1/1 GN
Mould DIM. : 530×325×65 (mm)
Material : Aluminum 1.2 mm
Perforation Diameter : 6 mm
Weight : 760 g
Surface Finish : NexFX®2000

GK1113

GN size : 1/1 GN
Mould DIM. : 530×325×40 (mm)
Material : Aluminum 1.5 mm
Perforation Diameter : 6 mm
Weight : 804 g
Surface Finish : NexFX®2000

GK1117

GN size : 1/1 GN
Mould DIM. : 530×325×20 (mm)
Material : Aluminum 1.5 mm
Perforation Diameter : 6 mm
Weight : 715 g
Surface Finish : NexFX®2000

GK1203

GN size : 2/3 GN
Mould DIM. : 354×325×65 (mm)
Material : Aluminum 1.2 mm
Perforation Diameter : 6 mm
Weight : 530 g
Surface Finish : NexFX®2000

GK1207

GN size : 2/3 GN
Mould DIM. : 354×325×40 (mm)
Material : Aluminum 1.2 mm
Perforation Diameter : 6 mm
Weight : 460 g
Surface Finish : NexFX®2000

GK1211

GN size : 2/3 GN
Mould DIM. : 354×325×20 (mm)
Material : Aluminum 1.2 mm
Perforation Diameter : 6 mm
Weight : 400 g
Surface Finish : NexFX®2000



Grill Pan

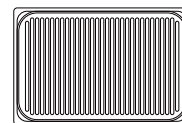
Suitable for | Fish fillet , chicken fillet , sea food , mushroom , cucumber and zucchini.

GK1119

GN size : 1/1 GN
Mould DIM. : 530×325×20 (mm)
Material : Aluminum 1.5 mm
Stripe width : 10 mm
Weight : 750 g
Surface Finish : NexFX®2000

GK1213

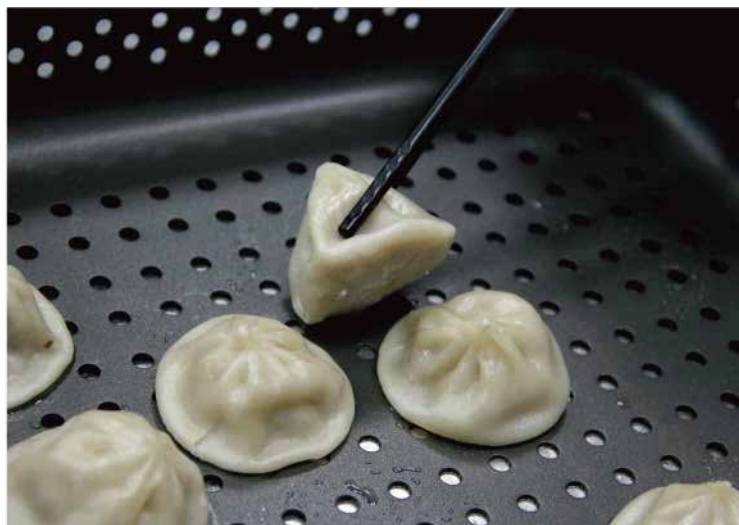
GN size : 2/3 GN
Mould DIM. : 354×325×20 (mm)
Material : Aluminum 1.2 mm
Stripe width : 10 mm
Weight : 430 g
Surface Finish : NexFX®2000



top view

Cleaning Advise:

1. Daily washing is strongly recommended.
2. For carbonized grease that is hard to remove, soak in water for at least 20 minutes, then wash with detergent and a soft sponge.





Product Features

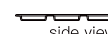
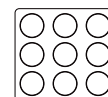
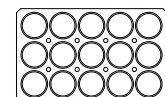
Uniform Results: Produces eggs with a consistent and perfect shape.

High Capacity: Ideal for processing large quantities of food simultaneously, perfect for busy commercial kitchens.

Superior Texture: Retains grease within the mold, ensuring chicken or fish fillets stay perfectly crispy.



Video



Create perfectly shaped eggs with clean, square edges – the ideal size for breakfast sandwiches and burgers.

Egg Tray

Suitable for | Eggs , sunny side up eggs , omelet and chicken popcorn

GK1120

GN size : 1/1 GN
Mould DIM. : 530×325×11.5 mm
Material : Aluminum 2.0 mm
Weight : 1030 g
Surface Finish : NexFX®2000

Single Egg Mould DIM

Top Diameter : 120 mm
Bottom Diameter : 83 mm
Height : 15 mm

GK1220

GN size : 2/3 GN
Mould DIM. : 354×325×11.5 mm
Material : Aluminum 2.0 mm
Weight : 650 g
Surface Finish : NexFX®2000

Single Egg Mould DIM

Top Diameter : 120 mm
Bottom Diameter : 83 mm
Height : 15 mm

Burger Egg Tray

Suitable for | breakfast egg

GK1123

GN size : 1/1 GN
Mould DIM. : 530×325×12 mm
Material : SUS 304 2.0 mm
Weight : 1750 g g
Surface Finish : NexFX®2000

Single Egg Mould DIM

Top Diameter : 85 mm
Bottom Diameter : 82 mm
Height : 18 mm

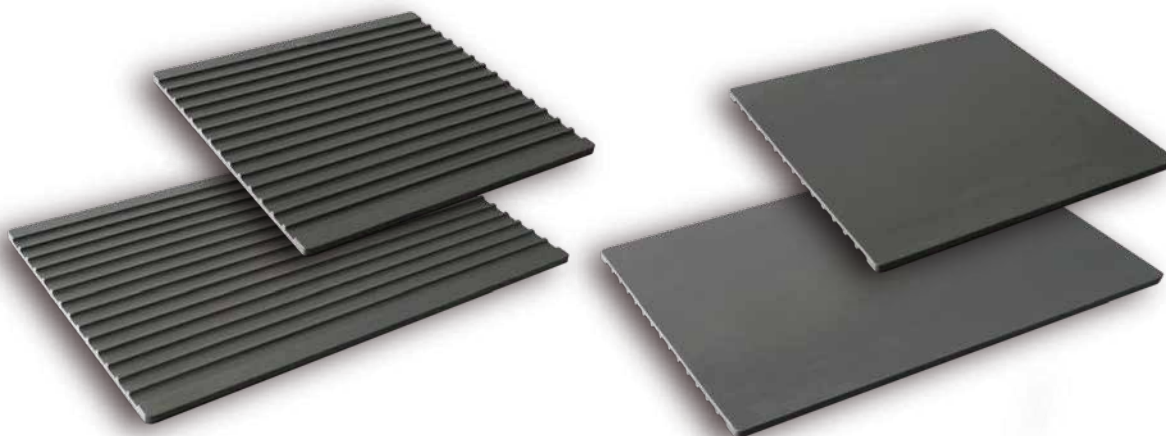
GK1215

GN size : 2/3 GN
Mould DIM. : 354×325×10 mm
Material : Aluminum
Weight : 1415g
Surface Finish : NexFX®2000

Single Egg Mould DIM

Top Diameter : 85 mm
Bottom Diameter : 82 mm
Height : 15 mm





Tri-Griller

Suitable for Grill side : Steak, pork chop, lamb chop, fish fillet, chicken.
Flat Side : Baking, use as a pizza stone, defrost tray at room temperature.

Tri-Griller integrates 3 functions in 1 piece.

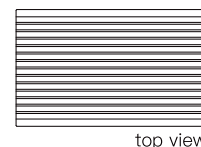
1. Stripes Grill Tray
2. Pizza Stone
3. Defrost Tray

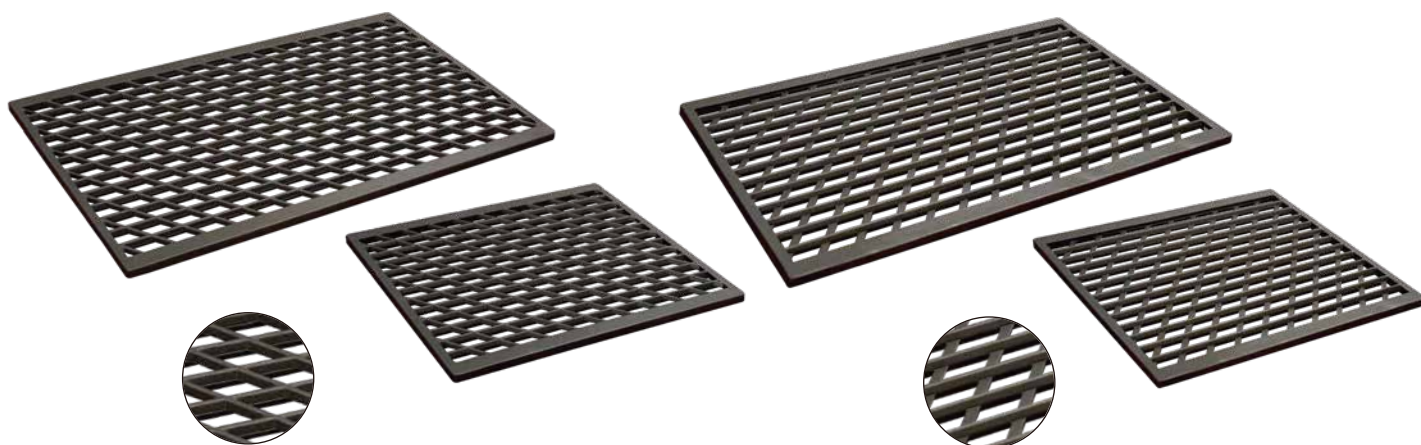
GK2103

GN size : 1/1 GN
Mould DIM. : 530×325 mm
Stripe width : 4.6 mm
Material : Aluminum 8 mm
Weight : 2770 g
Surface Finish : NexFX@3000

GK2203

GN size : 2/3 GN
Mould DIM. : 354×325 mm
Stripe width : 4.6 mm
Material : Aluminum 8 mm
Weight : 1850 g
Surface Finish : NexFX@3000





Both sides, cross grill side and stripe grill side, usable. Heavy duty griddle, excellent heat conduction.

Cross and Stripe Grill Grate

Suitable for | Steak, fish fillet, chicken.

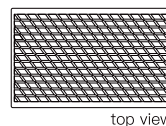
Perfect and nice cross pattern, and the traditional grill pattern. NexFX@3000 patented nonstick coating.

GK2104

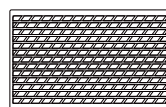
GN size : 1/1 GN
Mould DIM. : 530×325 mm
Material : Aluminum 10 mm
Weight : 1750 g
Surface Finish : NexFX@3000

GK2204

GN size : 2/3 GN
Mould DIM. : 354×325 mm
Material : Aluminum 10 mm
Weight : 1160 g
Surface Finish : NexFX@3000



top view



bottom view

Cleaning & Care

1. Daily washing is recommended for longevity.
2. For tough, carbonized residue, soak in water for 20 minutes before washing with a soft sponge and mild detergent.



Video

Press & Grill Rack

Bottom tray is optional and can be changed to different styles. (GK2203 · GK2204 · GK4201 · GK4202)

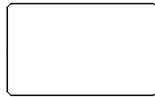
Grill double-sided at the same time
Print clear and perfect grill marks
Shorten the cooking duration up to 20% off
Installed in 2/3GN size oven

GK2205

GN size : 2/3 GN
Mould DIM : 360×300×100 mm
Material : Aluminum 2.5 mm

Suitable for | Press Panini, Grill Steak double-sided

Weight : 2400 g
Surface Finish : NexFX@3000



top view

Roasting & Baking Tray

Suitable for | Suitable for: Barbecue, bread, cookies, bun.

GK3102

GN size : 1/1 GN
Mould DIM. : 530×325×13 mm
Material : Aluminum 2.0 mm
Weight : 1070 g
Surface Finish : NexFX@1000

GK3202

GN size : 2/3 GN
Mould DIM. : 354×325×13 mm
Material : Aluminum 1.5 mm
Weight : 526 g
Surface Finish : NexFX@1000



top view

Perforated Baking Tray

Suitable for | cookies , croissant.

GK3103

GN size : 1/1 GN
Mould DIM. : 530×325×13 mm
Material : Aluminum 2.0 mm
Perforation Diameter : 2 mm
Weight : 850 g
Surface Finish : NexFX@1000

GK3203

GN size : 2/3 GN
Mould DIM. : 345×325×13 mm
Material : Aluminum 1.5 mm
Perforation Diameter : 2 mm
Weight : 430 g
Surface Finish : NexFX@1000





Product Features

Extra-Thick 2.5mm Base: Significantly thicker than competitors (up to 60%) to ensure long-lasting performance.

Superior Heat Distribution: Engineered for uniform heating to achieve professional-grade cooking results.

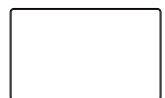
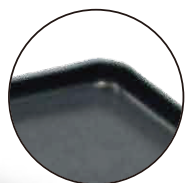
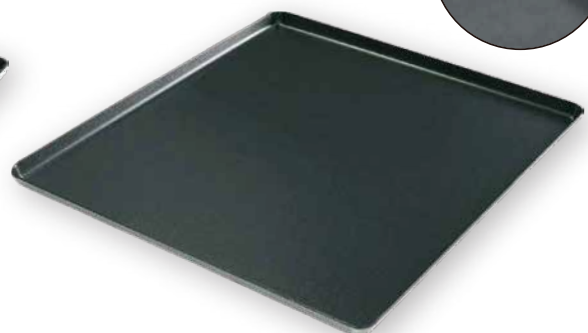
Anti-Warp Technology: Built to withstand extreme temperatures without losing its shape.

Elite Non-Stick Surface: Provides a seamless cooking experience and incredibly easy cleanup.

All-Purpose Versatility: Designed to handle a wide range of ingredients and cooking styles.



Video



top view

Dura Tray

Suitable for | Fish fillet , steak , lamb chop and barbecue.

GK3104-S

GN size : 1/1 GN

Mould DIM. : 530×325×13 mm Weight : 1240 g

Material : Aluminum 2.5 mm Surface Finish : NexFX@2000

GK3204-S

GN size : 2/3 GN

Mould DIM. : 354×325×13 mm Weight : 500 g

Material : Aluminum 2.0 mm Surface Finish : NexFX@2000



Suitable for | Fish fillet , steak , lamb chop and barbecue.

Thick Flat Tray

GK3301-S

GN size : 1/2 GN

Mould DIM. : 265×325×13 mm

Material : Aluminum 2.0 mm

Weight : 500 g

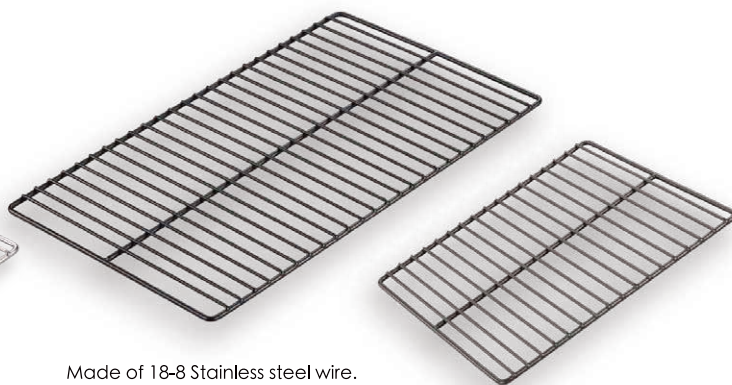
Surface Finish : NexFX®2000 and hard anodizing.



Video



Made of 18-8 Stainless steel wire.
Uses argon welding for connection.



Made of 18-8 Stainless steel wire.
Uses argon welding for connection.
NexFX®2000, premium nonstick coating applied

Stainless Steel Grate

GK4101E

GN size : 1/1 GN
Mould DIM. : 530×325 mm
Material :SUS304
(6.0mm、3.0mm)
Weight : 930 g
Surface Finish : Electrolysis

GK4201E

GN size : 2/3 GN
Mould DIM. : 354×325 mm
Material :SUS304
(6.0mm、3.0mm)
Weight : 670 g
Surface Finish : Electrolysis

Nonstick Stainless Steel Grate

Suitable for | Chicken wings, Chiken thigh,
pork knuckle and barbecue.

GK4102

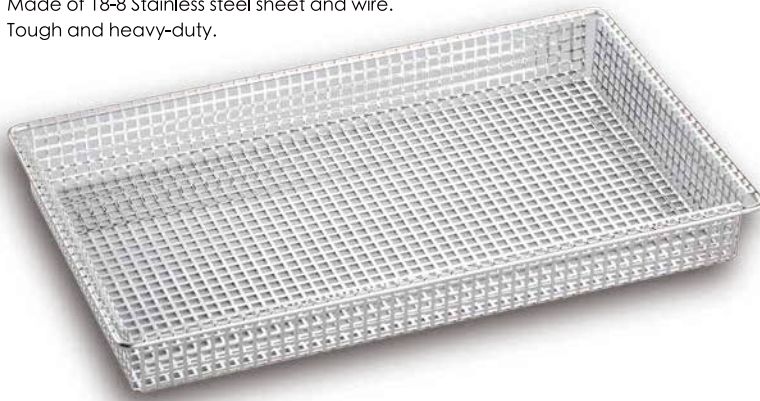
GN size : 1/1 GN
Mould DIM. : 530×325 mm
Material :SUS304
(6.0mm、4.0mm)
Weight : 1290 g
Surface Finish : NexFX®2500

GK4202

GN size : 2/3 GN
Mould DIM. : 354×325 mm
Material :SUS304
(6.0mm、4.0mm)
Weight : 900 g
Surface Finish : NexFX®2500



Made of 18-8 Stainless steel sheet and wire.
Tough and heavy-duty.



Video

Stainless Steel Grid Basket

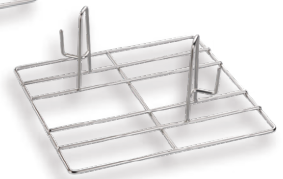
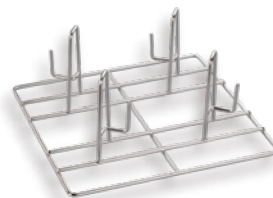
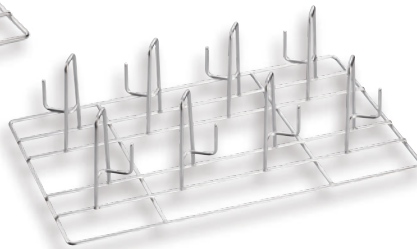
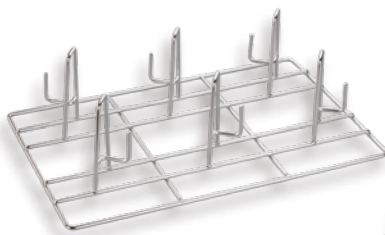
Suitable for | French Fries , steaming vegetables , beans and chicken nuggets.

GK4103

GN size : 1/1 GN
Mould DIM. : 530×325×37 mm
Material :SUS304 1.2 mm
Weight : 1250 g
Surface Finish : Electrolysis

GK4203

GN size : 2/3 GN
Mould DIM. : 354×325×37 mm
Material :SUS304 1.2 mm
Weight : 910 g
Surface Finish : Electrolysis



Chicken Spike

Suitable for | Roast chicken , turkey , roast duck.

GK4104

GN size : 1/1 GN
Mould DIM. : 530×325×148 mm
Material :SUS304 (6.0 mm)
Capacity : 6 pcs
Weight : 1600 g
Surface Finish : Electrolysis

GK4105

GN size : 1/1 GN
Mould DIM. : 530×325×148 mm
Material :SUS304 (6.0 mm)
Capacity : 8 pcs
Weight : 1700 g
Surface Finish : Electrolysis

GK4204

GN size : 2/3 GN
Mould DIM. : 354×325×148 mm
Material :SUS304 (6.0 mm)
Capacity : 4 pcs
Weight : 1040 g
Surface Finish : Electrolysis

GK4205

GN size : 2/3 GN
Mould DIM. : 354×325×148 mm
Material :SUS304 (6.0 mm)
Capacity : 2 pcs
Weight : 940 g
Surface Finish : Electrolysis

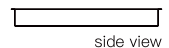




GN-Square Nonstick Pan

GK6104

GN size : 1/1 GN
Mould DIM. : 530×325×60 mm
Material : Aluminium 2.5mm
Weight : 1700 g
Surface Finish : NexFX®2000



GN-Square Hard Anodizing Pan

GK6107

GN size : 1/1 GN
Mould DIM. : 530×325×60 mm
Material : Aluminium 2.5mm
Weight : 1700 g
Surface Finish : High-Density Hard Anodizing



Product Features

Superior Flatness:

2.5mm thick aluminum ensures the base remains flat even under high-volume production.

Surface Options:

Available in both Non-Stick Coating and Hard Anodized Finish to suit your production needs.

Zero-Waste Design:

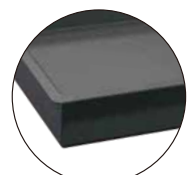
The square bottom architecture eliminates the rounded corners of standard GN pans. Perfect for baking and portioning—no more trimming wasted edges.

Maximum Yield:

Achieve consistent, uniform portions from edge to edge.



Standard



GN-Square



Baguette Tray

GK4206

Suitable for | Baguette, French Bread

GN size : 2/3 GN

Mould DIM. : 354×325×25 mm

Material : SUS304

Weight : 980 g

Surface Finish : NexFX®2500



Video



Enameled Pan

Suitable for | stew , curry , soup.

GK6101

GN size : 1/1 GN

Mould DIM. : 530×325×65 mm

Material : S.P.P. 1 mm

Weight : 2150 g

Surface Finish : Enameled

GK6103

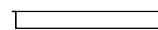
GN size : 1/1 GN

Mould DIM. : 530×325×25 mm

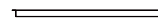
Material : S.P.P. 1 mm

Weight : 1850 g

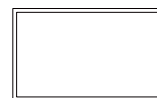
Surface Finish : Enameled



GK6101 side view



GK6103 side view



top view





Providing the best protection when operating with nonstick pans/trays.
The Ring-pull mechanism keeps the tongs opening or closing stably.



Cooking Tongs

Suitable for | Perfect for kitchens, barbeque and other situations.

Made of stainless steel and heat resistance resin.
(upto 350 Celsius)
Compliance with LFGB Certification. (Food grade safe)
Can be used directly in the commercial deep fryer.
Can be washed in the dishwasher.

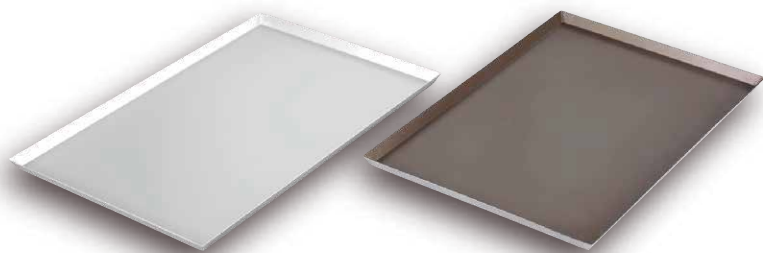
GK7101

Mould DIM :
Length : 295 mm (without pull tab)
Usable Height : 82 mm
Usable Width : 35 g
Weight : 130 g

GK7102

Mould DIM :
Length : 220 mm (without pull tab)
Usable Height : 82 mm
Usable Width : 35 g
Weight : 104 g

Commercial Baking Tray



GK1401

Mould DIM. :
600×400×20 mm
 Material : Aluminum 1.5 mm
 Weight : 1050 g
 Surface Finish : anodizing

GK1402

Mould DIM. :
600×400×20 mm
 Material : Aluminum 1.5 mm
 Weight : 1050 g
 Surface Finish : NexFX@1000

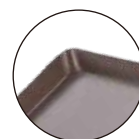


GK1408

Mould DIM. :
600×400×20 mm
 Material : Aluminum 1.5 mm
 Weight : 1050 g
 Surface Finish : anodizing

GK1409

Mould DIM. :
600×400×20 mm
 Material : Aluminum 1.5 mm
 Weight : 1050 g
 Surface Finish : NexFX@1000

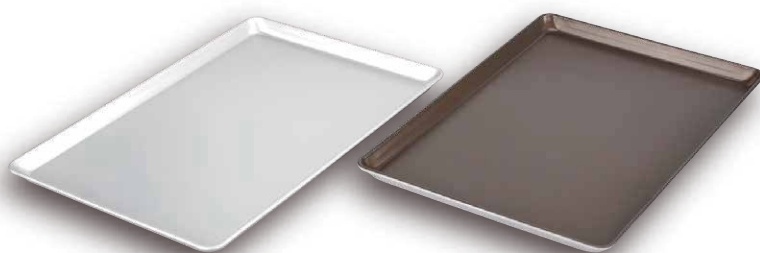


GK1404

Mould DIM. :
600×400×20 mm
 Material : Aluminum 1.2 mm
 Weight : 1050 g
 Surface Finish : anodizing

GK1405

Mould DIM. :
600×400×20 mm
 Material : Aluminum 1.2 mm
 Weight : 1050 g
 Surface Finish : NexFX@1000



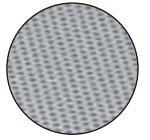
GK1501

Mould DIM. :
660×460×30 mm
 Material : Aluminum 1.5 mm
 Weight : 1580 g
 Surface Finish : anodizing

GK1502

Mould DIM. :
660×460×30 mm
 Material : Aluminum 1.5 mm
 Weight : 1580 g
 Surface Finish : NexFX@1000





Perforated baking tray (Wire in Rim)

GK 1411

Mould DIM. :
600×400×20 mm
 Material : Aluminum 1.5 mm
 Weight : 1005 g
 Surface Finish : anodizing

GK 1414

Mould DIM. :
600×400×20 mm
 Material : Aluminum 1.5 mm
 Weight : 1005 g
 Surface Finish : NexFX@1000

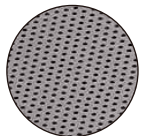


Baking tray for Italian ovens

GK 3011

Mould DIM. :
470×330×12 mm
 Material : Aluminum 1.5 mm

Weight : 702 g
 Surface Finish : NexFX@1000



Perforated baking tray for Italian ovens

GK 3012

Mould DIM. :
470×330×12 mm
 Material : Aluminum 1.5 mm

Weight : 584 g
 Surface Finish : NexFX@1000

Customisation available

Non-stick Fiberglass Sheet

GK 0041

Mould DIM. :
580×380 mm
 Thickness : 0.075mm
 Size for 600*400mm Tray

GK 0051

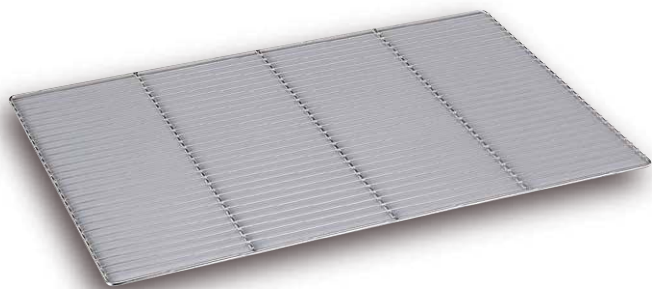
Mould DIM. :
620×420 mm
 Thickness : 0.075mm
 Size for 660*460mm Tray



GK 0071

Mould DIM. :
670×420 mm
 Thickness : 0.075mm
 Size for 718*460mm Tray

Stainless Steel Cooling Rack



GK4701

Mould DIM. :
720×460×8 mm
Material :SUS304
(6.0mm 、2.3mm)
Weight : 1470 g
Surface Finish : Electrolysis

GK4601

Mould DIM. :
675×435×8 mm
Material :SUS304
(6.0mm 、2.3mm)
Weight : 1370 g
Surface Finish : Electrolysis

GK4401

Mould DIM. :
600×400×8 mm
Material :SUS304
(6.0mm 、2.3mm)
Weight : 1200 g
Surface Finish : Electrolysis



GK4702

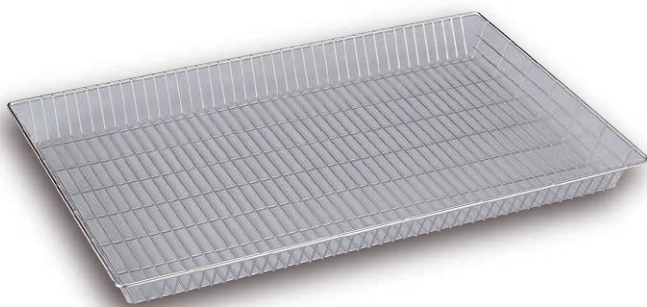
Mould DIM. :
720×460×20 mm
Material :SUS304
(6.0mm 、2.3mm)
Weight : 1490 g
Surface Finish : Electrolysis

GK4602

Mould DIM. :
675×435×20 mm
Material :SUS304
(6.0mm 、2.3mm)
Weight : 1390 g
Surface Finish : Electrolysis

GK4402

Mould DIM. :
600×400×20 mm
Material :SUS304
(6.0mm 、2.3mm)
Weight : 1300 g
Surface Finish : Electrolysis



GK4703

Mould DIM. :
720×460×55 mm
Outer Frame : 6 mm
Inner Frame : 2.3mm
Weight : 1480 g
Surface Finish : Electrolysis

GK4603

Mould DIM. :
675×435×55 mm
Outer Frame : 6 mm
Inner Frame : 2.3mm
Weight : 1350 g
Surface Finish : Electrolysis

GK4403

Mould DIM. :
600×400×55 mm
Outer Frame : 6 mm
Inner Frame : 2.3mm
Weight : 1190 g
Surface Finish : Electrolysis



GK4606

Mould DIM. :
600×400×25 mm
Outer Frame :6 mm
Inner Frame : 2.3mm
Weight : 1390 g
Surface Finish : Electrolysis

Care & Maintenance Guide

- Initial Use: Wash with warm, soapy water; rinse and dry well before first use.
- Heat Limit: Do not exceed 260°C. Overheating will reduce the effectiveness of the non-stick surface.
- Cleaning: (Use a soft sponge and standard dish soap.)
Avoid metal scrubbers or abrasive pads.
Do not use combi-oven self-clean cycles; alkaline agents may corrode the aluminum base.
- Frequency: Clean after each use for optimal longevity.
- Compliance: FDA regulated (21 CFR 175.300) and SGS certified for food safety.

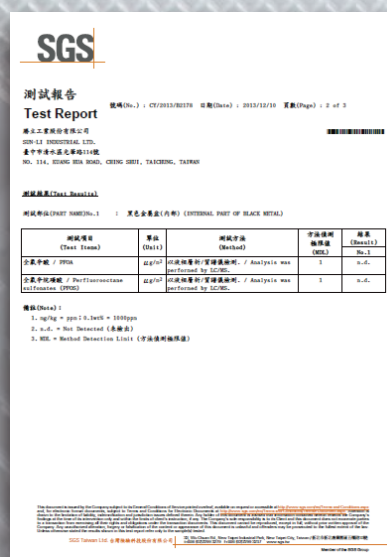


Video
Use & Care Instructions

Certifications



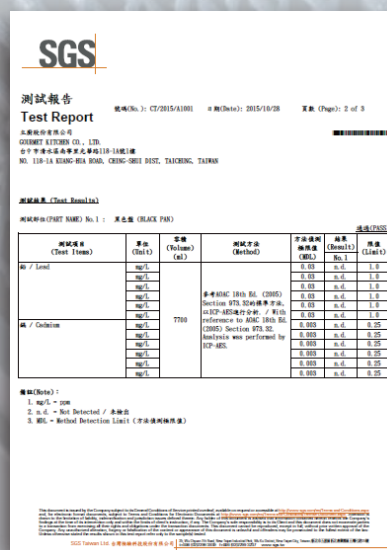
SGS certification of passing
TWFDA food contact product
regulation.



Verified PFOA-free and
PFOS-free by SGS.



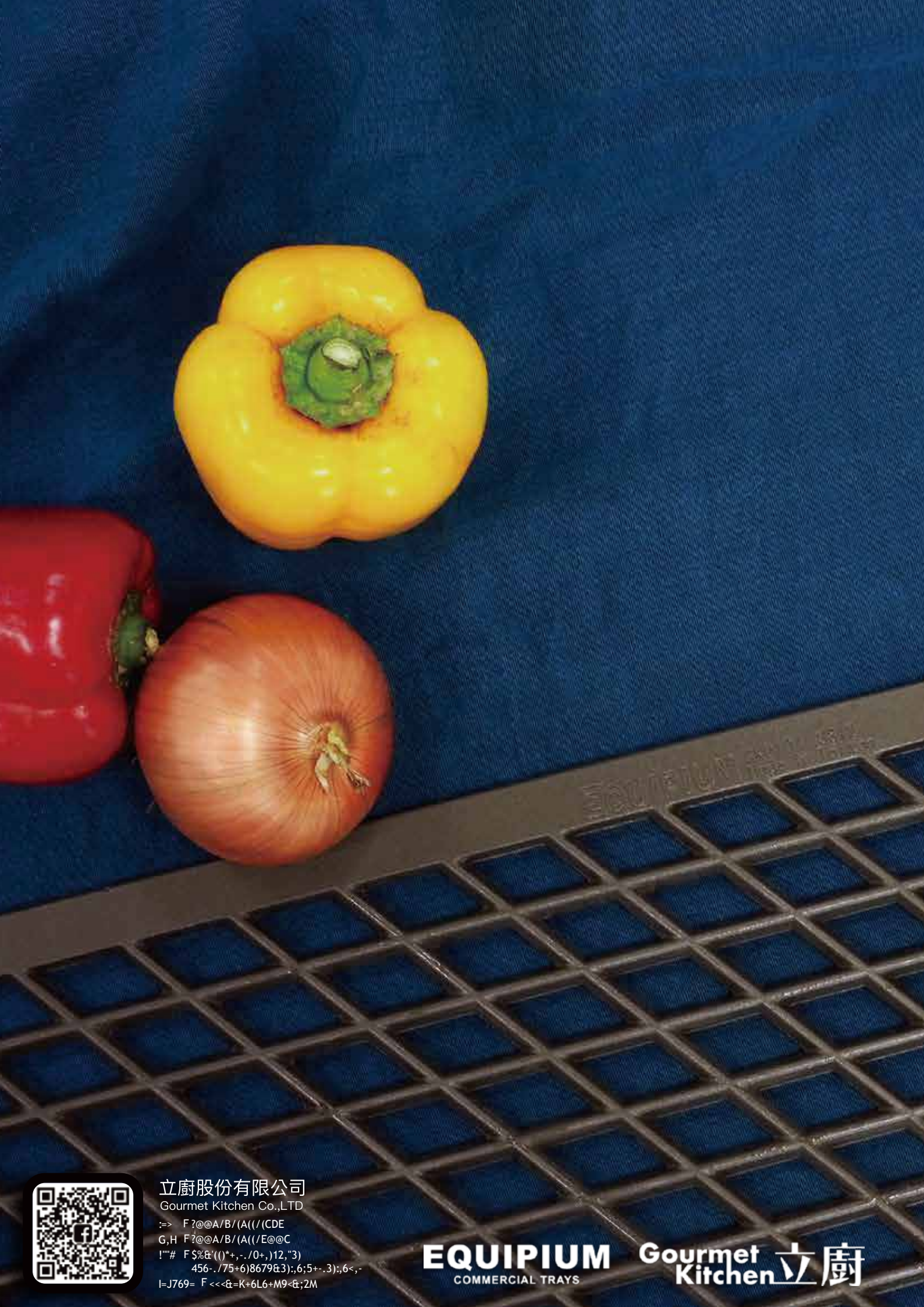
Nonstick coating is certified
under FDA regulation 21 CFR 175.300
by SGS.



Enamel coating is certified
under FDA regulation of pottery
and ceramics.



For more latest certifications,
please visit our website.



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Gourmet Kitchen Co., LTD

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COMMERCIAL TRAYS

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