



華發餐具供應有限公司
Wah Fat Household Wares Ltd.

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i-hot®



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WHAT GOOD IS GREAT SERVICE IF THE FOODLEFT' EM COLD?

假如食物是冰冷的，服務再好又怎能讓客人滿意？

With i-hot under your chafer, the food' s always as hot as the service!

在您的自助餐廳使用 i-hot 產品，會使食品溫度與您的熱情服務相得益彰！



At last! A long burning chafing fuel that won't burn out before the buffet's over and won't leave your customers cold. The fuel went out, the food got cold, so did your service, Your customers just walked out the door. Maybe for good. That won't happen with i-hot burns hours longer. And with i-hot adjust-a-wick, you get just the right heat. From simmer to sizzle, i-hot is the perfect solution anywhere canned heat is used.

終於，一種可供長時間燃燒，不會在自助餐間隙中斷的燃料出現了，它不會使您的客人受到冷落。燃料燒盡，佳肴變冷，您的服務水準也隨之下降。顧客們轉而尋找其他優質服務。只要有了 i-hot 產品，這些都不會發生！

產品燃燒時間更長，擁有 i-hot 可調校燈芯，您將隨心所欲調節所需熱量，從文火到旺火，i-hot 產品是罐裝燃料的最佳選擇。



單頭裝

標準設定燃燒6小時
高溫設定燃燒3小時
低溫設定燃燒8小時



雙頭裝

標準設定燃燒4小時
高溫設定燃燒2小時
低溫設定燃燒5小時



三頭裝

標準設定燃燒 2小時
高溫設定燃燒 1小時
低溫設定燃燒 3小時

Just the right heat from Simmer to Sizzle.
i-hot Is the perfect solution where canned fuel is used.

從文火到旺火
i-hot 是您需要罐裝燃料時的最佳選擇

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3 HEAT SETTINGS

3種溫度設定



HIGH HEAT SETTING:Boil Water, Cook Food

高溫設定：熱水沸騰，烹飪食物。

STANDARD HEAT SETTING:Buffets,Chafing,Holding Carts, Food Warming

標準設定：自助餐加熱、保溫、保持食物質量。

LOW HEAT SETTING:Coffee&Tea Service,Japanese Sake Warmer,Picnic Warmer

低溫設定：咖啡及茶水服務、茶水、野餐保溫。

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INSTRUCTIONS FOR USE

使用指南

 <p>Factory stangard set 标准设定</p>	<p>STANDARD HEAT An ideal temperature for most food services functions. Specially factory set to this position for use in buffets, chafing dish, holding carts, and any heating requirements. Six hours of burning time. Good for at least two buffet functions that last for 3 hours per function without incurring extra cost on labour to change the cartridge as in the case with most alcohol fuel. Requires no adjustment of wick in this position as the wick is factory preset.</p> <p>標準設定：大多數食品的理想溫度設定。特殊的廠方位設定，適應于自助餐食品加熱、食品小車保溫及其它加熱要求。可供燃燒6小時，與使用其它酒精類燃料不同，在自助餐中至少可以進行2項功能而不必派人員更換爐具。在正常設定條件下不必進行燈芯高度調節。</p>
 <p>Pull and Spread Wick 向上拔起并分开灯芯</p>	<p>HIGH HEAT The optimum temperature to bring water to boiling point, It is most ideal for cooking food that requires high temperature to really cook the food. It is most suitable for HOT POTS(steamboat style of cooking) and cooking instant noodles. At this setting, the burning time lasts for three hours. To adjust to this heat option, just lightly pull up the wick ang spread the wick loops apart. Produces twice the heat output of most alcohol base fuel.</p> <p>高溫設定：是將水煮沸的最佳設定。是烹飪食物的理想溫度。此溫度設定尤其適用於火鍋（蒸食）以及加熱方便面等。在此種設定狀態下，燃燒時間持續3小時。達到此項設定，只需輕輕提高燈芯并將其向兩邊分開。此種設定比普通酒精燃料多產生2倍的熱量。</p>
 <p>AttachWicks Together 将灯芯合并</p>	<p>LOW HEAT suitable for warming up food & beverages for room service and coffee service usage, Keeps the food from getting cold and not too hot for consumption. It keepstea and Japanese sake warm enough for a continuous drinking session up to 8 hours of burning time. Ideal for outdoor fuel use for warming picnic food. To adjust to this setting,simply attach wicks together. Ideal for warming up cold food and beverages.</p> <p>低溫設定：適用食品飲料保溫、客房服務及咖啡保溫。防止食物變冷或過燙。持續8小時保證茶水溫度，同樣適用於戶外野餐加熱食品。達到此項設定，只需將燈芯向中間合并。尤其適用於食品及飲料加熱。</p>

INSTRUCTIONS FOR USE

使用指南

 <p>Factory stangard set 标准设定</p>	<p>STANDARD HEAT An ideal temperature for most food services functions. Specially factory set to this position for use in buffets, chafing dish, holding carts, and any heating requirements. Four hours of burning time. Good for at least two buffet functions that last for 3 hours per function without incurring extra cost on labour to change the cartridge as in the case with most alcohol fuel. Requires no adjustment of wick in this position as the wick is factory preset.</p> <p>標準設定：大多數食品的理想溫度設定。特殊的廠方位設定，適應于自助餐食品加熱、食品小車保溫及其它加熱要求。可供燃燒4小時，與使用其它酒精類燃料不同，在自助餐中至少可以進行2項功能而不必派人員更換爐具。在正常設定條件下不必進行燈芯高度調節。</p>
 <p>Pull and Spread Wick 向上拔起并分开灯芯</p>	<p>HIGH HEAT The optimum temperature to bring water to boiling point, It is most ideal for cooking food that requires high temperature to really cook the food. It is most suitable for HOT POTS(steamboat style of cooking) and cooking instant noodles. At this setting, the burning time lasts for two hours. To adjust to this heat option, just lightly pull up the wick ang spread the wick loops apart. Produces twice the heat output of most alcohol base fuel.</p> <p>高溫設定：是將水煮沸的最佳設定。是烹飪食物的理想溫度。此溫度設定尤其適用於火鍋（蒸食）以及加熱方便面等。在此種設定狀態下，燃燒時間持續2小時。達到此項設定，只需輕輕提高燈芯并將其向兩邊分開。此種設定比普通酒精燃料多產生2倍的熱量。</p>
 <p>AttachWicks Together 将灯芯合并</p>	<p>LOW HEAT suitable for warming up food & beverages for room service and coffee service usage, Keeps the food from getting cold and not too hot for consumption. It keepstea and Japanese sake warm enough for a continuous drinking session up to 5 hours of burning time. Ideal for outdoor fuel use for warming picnic food. To adjust to this setting,simply attach wicks together. Ideal for warming up cold food and beverages.</p> <p>低溫設定：適用食品飲料保溫、客房服務及咖啡保溫。防止食物變冷或過燙。持續5小時保證茶水溫度，同樣適用於戶外野餐加熱食品。達到此項設定，只需將燈芯向中間合并。尤其適用於食品及飲料加熱。</p>

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低溫設定：咖啡及茶水服務、茶水、野餐保溫。



INSTRUCTIONS FOR USE

使用指南

 Factory stangard set 标准设定	STANDARD HEAT An ideal temperature for most food services functions. Specially factory set to this position for use in buffets, chafing dish, holding carts, and any heating requirements. Two hours of burning time. Good for at least two buffet functions that last for 3 hours per function without incurring extra cost on labour to change the cartridge as in the case with most alcohol fuel. Requires no adjustment of wick in this position as the wick is factory preset. 標準設定：大多數食品的理想溫度設定。特殊的廠方位設定，適應于自助餐食品加熱、食品小車保溫及其它加熱要求。可供燃燒2小時，與使用其它酒精類燃料不同，在自助餐中至少可以進行2項功能而不必派人員更換爐具。在正常設定條件下不必進行燈芯高度調節。
 Pull and Spread Wick 向上拔起并分开灯芯	HIGH HEAT The optimum temperature to bring water to boiling point, It is most ideal for cooking food that requires high temperature to really cook the food. It is most suitable for HOT POTS (steambot style of cooking) and cooking instant noodles. At this setting, the burning time lasts for one hours. To adjust to this heat option, just lightly pull up the wick ang spread the wick loops apart. Produces twice the heat output of most alcohol base fuel. 高溫設定：是將水煮沸的最佳設定。是烹飪食物的理想溫度。此溫度設定尤其適用于火鍋（蒸食）以及加熱方便面等。在此種設定狀態下，燃燒時間持續1小時。達到此項設定，只需輕輕提高燈芯并將其向兩邊分開。此種設定比普通酒精燃料多產生2倍的熱量。
 Attach Wicks Together 將灯芯合并	LOW HEAT suitable for warming up food & beverages for room service and coffee service usage, Keeps the food from getting cold and not too hot for consumption. It keepstea and Japanese sake warm enough for a continuous drinking session up to 3 hours of burning time. Ideal for outdoor fuel use for warming picnic food. To adjust to this setting, simply attach wicks together. Ideal for warming up cold food and beverages. 低溫設定：適用食品飲料保溫、客房服務及咖啡保溫。防止食物變冷或過燙。持續3小時保證茶水溫度，同樣適用于戶外野餐加熱食品。達到此項設定，只需將燈芯向中間合并。尤其適用于食品及飲料加熱。



i-hot®
火酒膏



i-hot is a type of fuel in the form of a sponge like substance. It can keep the temperature of the food, this can allow customers to enjoy the better taste of the food.

i-hot has a standard package size of 8 ounces and one gallon refill package.

i-hot 火酒膏，是一種膏狀的傳統燃料，它會保持食物的溫度，使客人能品嚐到更美味的食物。

i-hot 火酒膏，有8安士標準裝及1卡侖添加裝。



i-hot 火酒膏
8安士標準裝



i-hot 火酒膏
1卡侖添加裝



Candle

杯燭
174500 Φ 20mm
174501 Φ 25mm
174502 Φ 30mm



Candle

杯燭
174505 Φ 38x46mm



Candle

圓柱形蠟燭
174510 Φ 75x75mm
174511 Φ 75x150mm
174512 Φ 75x225mm



Candle

方形蠟燭
174515 75x75x75mmH
174516 75x75x150mmH
174517 75x75x225mmH



Candle

尖燭
174520 Φ 20x250mmH
174521 Φ 20x200mmH



Candle

生日蠟燭
174020A Φ 2x170mmH



Candle

茶蠟
174019 10g
174020 12g
174021 14g
174022 17g
174023 23g



For Individual Hot Pot Use
一人火鍋常用



Hot Pot Set
一人火鍋套裝
WIH174003

For Chafing Dish Use
自助餐爐常用



S/S Chafing Dish (Round)
726推蓋圓形餐爐 (小)
168516 400x390x260mm

S/S Chafing Dish (Rect)
7022半推蓋餐爐
168518 660x360x430mm





Cast Iron Pot
10cm 橢圓鍋
WSSCIPO100M
外徑 105x70x55mm
帶耳長 140x70x55mm



Cast Iron Pot
15cm 橢圓鍋
WSSCIPO150M
外徑 155x100x70mm
帶耳長 195x100x70mm



Cast Iron Pot
20cm 橢圓鍋
WSSCIPO200M
外徑 205x135x75mm
帶耳長 260x135x75mm



Cast Iron Pot
10cm 琺瑯鍋
WSSCIPR100M
外徑 110x110x50mm
帶耳長 140x110x50mm



Cast Iron Pot
12cm 琺瑯鍋
WSSCIPR120M
外徑 130x130x60mm
帶耳長 165x130x60mm



Cast Iron Pot
24cm 琺瑯鍋
WSSCIPR240M
外徑 250x250x120mm
帶耳長 310x250x120mm



Cast Iron Pot
14cm 琺瑯鍋
WSSCIPR140M
外徑 140x140x70mm
帶耳長 185x140x70mm



Cast Iron Pot
16cm 琺瑯鍋
WSSCIPR160M
外徑 170x170x70mm
帶耳長 215x170x70mm



Cast Iron Pot
19cm 琺瑯鍋
WSSCIPR190M
外徑 190x190x80mm
帶耳長 240x190x80mm



Cast Iron Pot
20cm 琺瑯鍋
WSSCIPR200M
外徑 210x210x100mm
帶耳長 265x210x100mm



Stainless steel sealed barrels
不銹鋼密封桶

Sp115830	6.9L	Φ220×H200mm
Sp115831	14L	Φ250×H280mm
Sp115832	20L	Φ250×H400mm
Sp115833	30L	Φ250×H600mm
Sp115834	32L	Φ300×H450mm
Sp115835	48L	Φ350×H500mm



Stainless steel oil drums
不銹鋼油桶

Sp115820	6.9L	Φ220×H200mm
Sp115821	14L	Φ250×H280mm
Sp115822	20L	Φ250×H400mm
Sp115823	30L	Φ250×H600mm
Sp115824	32L	Φ300×H450mm
Sp115825	48L	Φ350×H500mm



Stainless steel straight body spice jar
不銹鋼直身調味罐四件套

Sp7609	調味罐	Φ85mmxH70mm
	調味架	H170mm



Stainless steel drum shape spice jar
不銹鋼鼓形調味瓶套裝

Sp7609	調味罐	Φ78mmxH60mm
	底托盤	318mmx125mm



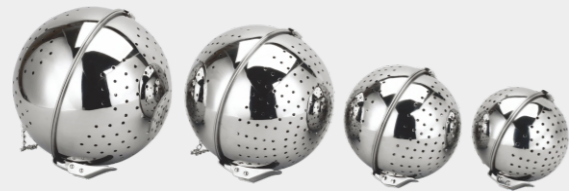
Stainless Steel Mortar
不銹鋼大號研鉢

Sp7688	搗盅 Grinding Bowl	Φ130mmxH120mm
	搗錘 Pestle	Φ36mmxH145mm



Stainless Steel Vegetable Dehydrator
不銹鋼蔬菜脫水器

Sp160906	285x185mm
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stainless steel soup seasoning ball
不銹鋼味寶

- SPTW8290 Φ83mm
- SPTW8291 Φ100mm
- SPTW8292 Φ130mm
- SPTW8293 Φ145mm



Stainless steel folding fried basket
不銹鋼折疊炸籃

SP116119 Φ230mmxH115mm



Cylindrical fried basket
圓筒形炸籃

SP21595-4
Φ90mmxH140mm
手柄長75mm



Right angle rectangular fried basket
直角長方炸籃

SP21595-3
Φ98mmx78mmxH118mm
手柄長80mm



Stainless steel Children Water Glass
不銹鋼兒童水杯 (啞光)

Sp8206 Φ71mmxH81mm 230ml



Stainless steel Children Water Glass
不銹鋼兒童水杯 (亮光)

Sp8207 Φ71mmxH81mm 230ml



Stainless Steel Mallet
不銹鋼肉錘

Sp8205
錘頭Meat Head Φ50mmxH58mm
總長度Total Length 270MM



Small fillet fried basket
小號圓角炸籃

SP21595-2
Φ105mmx80mmxH105mm
手柄長90mm



Large fillet fried basket
大號圓角炸籃

SP21595-1
Φ125mmx100mmxH145mm
手柄長90mm



Golden Wine Plug
金色紅酒塞套裝

Sp9006
抽氣泵 Vacuum Pump
145X35MM
酒塞 Wine Plug
35X18MM



Red Wine Plug
透明紅紅酒塞套裝

Sp9006
抽氣泵 Vacuum Pump
145X35MM
酒塞 Wine Plug
35X18MM



Big hole square fried basket
正方大孔炸籃

SP21595-6
Φ128mmx128mmxH92mm
手柄長88mm



Mini rectangular fried basket
迷你長方大孔炸籃

SP21595-5
Φ100mmx83mmxH100mm
手柄長70mm



vacuum wine bottle stopper
按壓紅酒塞 (鍍銅)

Sp9001 46mmx72mm



vacuum wine bottle stopper
按壓紅酒塞 (鍍黑)

Sp9001 46mmx72mm



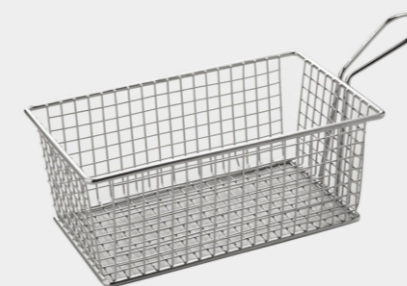
vacuum wine bottle stopper
不銹按壓紅酒塞

Sp9001 46mmx72mm



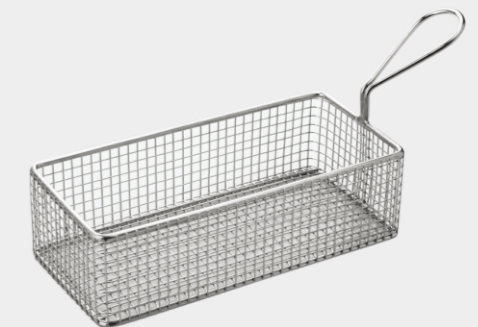
vacuum wine bottle stopper
按壓紅酒塞 (ABS)

Sp9001 46mmx72mm



Rectangular large hole fried basket
大孔長方炸籃

SP21595-8
Φ200mmx120mmxH115mm
手柄長68mm



Middle hole rectangular fried basket
中孔長方炸籃

SP21595-7
Φ210mmx100mmxH120mm
手柄長78mm



Single head french fries rack(Black)

單頭薯條架 (黑色)

SP17001 106×230mm



Single head french fries rack(Red)

單頭薯條架 (酒紅色)

SP17001R 106×230mm



French fries rack with single hook

單頭帶掛鉤薯條架

SP17002 100×148mm



Ferris wheel with 8 baskets

5籃摩天輪

SP17005 320×120×440mm



Ferris wheel with 5 baskets

5籃摩天輪

SP17006 250×127×380mm



3 compartments french fries rack(Red)

3頭薯條架(酒紅)

SP17003R 120×200mm



4 compartments french fries rack(Red)

4頭薯條架(酒紅)

SP17004R 267×267×254mm



3 compartments french fries rack(Black)

3頭薯條架(黑色)

SP17003 120×200mm



4 compartments french fries rack(Black)

4頭薯條架(黑色)

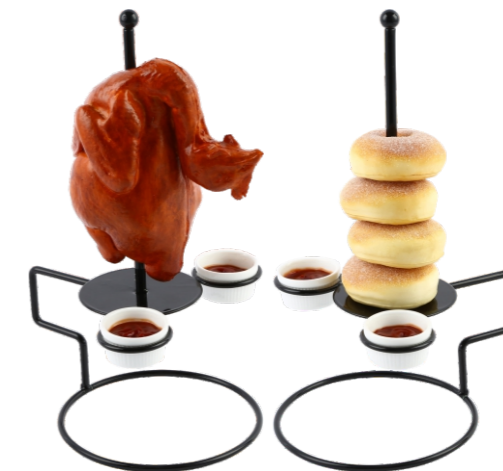
SP17004 267×267×254mm



Sail boat onion rack

帆船洋葱圈架

Sp17007 242×123×320mm



onion rings rack

洋葱圈架

SP17008 217×186×326mm



Barbecue string

烤肉串架

SP17009 145×125×284mm



Taco Shell Holders Hold 3 Tacos
3格玉米卷薄餅架
SP17016 171x83xH40mm



Taco Shell Holders Hold 2 Tacos
2格玉米卷薄餅架
SP17017 107x83xH38mm



Taco Holders Hold 3 or 4 Tacos
3-4格玉米卷薄餅架
SP17015 155x63xH38mm



Round wire basket
圓綫籃
SP17014 89x98mm手柄 90mm



Sauce cup
醬料杯
SP17024 70x70x30mm



Sauce cup
醬料杯
SP17023 48x48x28mm



Square food basket with red handle
紅手柄正方形
SP17011 150x150x35mm



Rectangular food basket with red handle
紅手柄長方形
SP17010 240x120x35mm



Sauce cup
6安士醬料杯
SP17020 100x100x50mm



Sauce cup
4安士醬料杯
SP17021 70x70x45mm



Sauce cup
2安士醬料杯
SP17022 60x60x40mm



Tray
托盤
SP17018 330x220x24mm



Stainless steel bread basket
不銹鋼面包籃
Sp17013 265x155x40mm



Boat bread basket
小船面包籃
SP17012 247x121x65mm



Tray
托盤
SP17019 482x154x24mm