



Empowering the Art of Bakery



- Quality Products
- Affordable Prices
- Excellent After-Sales Service







About Us

The beginning of a partnership

Bakery is an intricate art. A seasoned chef will tell you that baking a masterpiece requires three things: fresh ingredients, excellent technique and quality bakery equipment. This is why the delicate work of baking requires a conscientious partner who understands the needs of the chef.



Empowering the Art of Bakery

At Murni Machinery, we are passionate about assisting you in your uncompromising pursuit of quality bakery products. As a leading bakery equipment supplier with more than 25 years of experience in the commercial bakery equipment industry, we are diligent solution providers to quality-conscious bakers across Malaysia and South East Asia. Led by an experienced management team, we are sensitive to your needs for greater cost efficiency and superior product quality.

Murni Machinery offers a wide range of flexible options that may be combined according to your needs, whether it is production capacity, available space, budget, or equipment mix. With the full support of our principals and suppliers, and as exclusively appointed trusted representatives, we act as professional consultants for new and existing set-ups ranging from bakery retail shops to fully automated production plants.

At Murni Machinery, we operate with the philosophy of providing total customer satisfaction through high standards of professionalism, prompt customer support and efficient before and after-sales service. To the delight of our customers, we place particular emphasis on our equipment servicing capabilities, ensuring that our team is always available to provide assistance when needed. Our technical support staff have been trained to provide effective guidance throughout the entire process from initial consultation to the commissioning and maintenance of bakery equipment. With our unparalleled understanding of the industry, strong portfolio of reliable references, and outstanding service quality, Murni Machinery believes in the very best when it comes to serving you.

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BONGARD

WATER METER



Dox 35 - Domix 45

The Dox-Domix water meter and mixer range doses and mixes the precise quantity of hot and cold water needed for the dough. The water temperature is measured and displayed directly on a monitor.

Water output:

- From 15 to 25 l/min with 1 bar and 20°C
- From 35 to 55 l/min with 5 bars and 20°C

WATER COOLER

Water Cooler L

Water cooler L is designed to cool the water used for mixing the dough. Efficient and simple to operate, L's storage capacity enables a sufficient water flow to be obtained.

	Water Cooler L			
	L 90	L 120	L 250	L 500
Width (mm)	540	540	750	2,010
Height (mm)	1,160	1,380	1,731	1,741
Depth (mm)	570	570	750	750
Weight (with water) (kg)	180	240	495	995
Power Load (kW)	0.4	0.75	2	2 x 2
Performance				
+20°C to +1°C (L/Hr)	50	120	180	360
+18°C to +3°C (L/Hr)	90	220	250	500
Useful tank volume (L)	90	120	250	2 x 250
Tank volume (L)	100	130	265	2 x 265



MIXERS

Spiral & Spiral A

Bongard Spiral mixers are compact 2-speed mixers that minimize mixing time. The Spiral A range comes with a removable bowl compatible with a bowl lifter. Designed for professional use, they are ideal for all types of dough.



	Spiral								Spiral A		
	50	70	80	110	150	200	250	300	250	300	360
Width (mm)	480	580	580	740	740	850	950	950	1,045	1,045	1,120
Height (mm)	1,290	1,290	1,400	1,520	1,520	1,590	1,590	1,590	1,064/ 2,190	1,064/ 2,190	1,064/ 2,190
Depth (mm)	930	1,015	1,000	1,210	1,210	1,400	1,480	1,480	1,790	928	1,075
Power Load (kW)	1.70	1.70	2.75	4.75	4.75	5.50	5.50	7.50	10	10	13.6
Flour (kg)	1.7-20	25-30	5-40	40-53	3.5-62	3.5-75	80-100	5-125	80-10	5-125	7-158
Dough (kg)	2.7-30	40-45	4-60	64-80	5.5-100	5.5-120	130-160	8-200	120-160	8-200	11-253
Spiral Speed 50Hz (rpm)	95-190	95-190	95-190	102-204	102-204	105-210	105-210	105-210	107-214	107-214	107-214
Bowl Speed 50Hz (rpm)	10-20	10-20	7.5-15	7.5-15	7.5-15	12	12	12	12.9	12.9	12.9

DOUGH DIVIDER



Concorde 3

The Concorde 3 hydraulic divider is designed to divide previously weighed dough into equal dough pieces. The shape of the bowl has been specially designed to guarantee even distribution of the mass and regular weight of the dough pieces.



	Concorde 3	Mercure 3 20	Mercure 3 24
Width (mm)	660	660	660
Height (mm)	960	960	960
Depth (mm)	790	790	790
Power Load (kW)	1.5	1.5	1.5
Power	415/3/50	415/3/50	415/3/50
Dough Capacity (kg)	3-16	3-16	3-16
Number of division	20	20	24
Cut	Single	Single	Single
Bowl diameter (mm)	500	504 x 380	504 x 380
Output	1,200 p/h	1,200 p/h	1,400 p/h
Pressure	44 bars	44 bars	44 bars

INTERMEDIATE PROOFER



Resting Cabinet RP

The RP dough piece support is used for intermediate proofing. It is manually loaded and unloaded. While offering very high dough-piece storage capacity, the RP dough-piece support is very compact and easily integrated into small bakery configurations.

Resting Cabinet RP	RP 1	RP 2	RP 3	RP 4	RP 5
Width (mm)	1,320	1,660	1,320	1,660	1,660
Height (mm)	998	998	998	998	998
Depth (mm)	1,050	1,050	1,270	1,270	1,270
Total Power Load (kW)	0.25	0.25	0.25	0.25	0.25
Power	415V 3-phase 50Hz				
Dough (Max) (g)	630	630	630	630	1,000
Number of pockets	32	32	40	40	32
Baguette capacity (250g baked)	7/224	9/288	7/280	9/360	9/288
Bread capacity (400g baked)	6/192	7/224	6/240	7/280	7/224
Bread capacity (400g baked)	0	0	0	0	5/160

MOULDER

Major

Major moulders are designed to mould and lengthen the dough pieces of all types of bread - baguettes, buns and country loaves.



Major	Manu	Auto	Alpha Manu	Alpha Auto
Width (mm)	1,010	1,010	1,010	1,010
Height (mm)	690	690	690	690
Depth (mm)	800	1,250	780	780
Power Load (kW)	0.55	0.55	0.55	0.55
Power	415V 3-phase 50Hz			
Dough (g)	80-1,000	80-1,000	80-1,000	80-1,000
Performances (p/h)	1,500	1,800	+1,500	2,000

PANEOTRAD

Paneotrad

Paneotrad is a machine designed to make traditional breads that have an airy texture attributed to their generous and irregular holes. Its concept is revolutionary because the Paneotrad respects the dough's structure without releasing gas or using stressful operations involved in traditional division and moulding. The crumb is well-structured and more resistant while remaining soft, elastic and remarkable in flavour.

Paneotrad

Height	1,815 mm
Width	1,150 mm
Depth	820 mm
Weight	380 kg
Power Load	1 kW



A Revolutionary Process

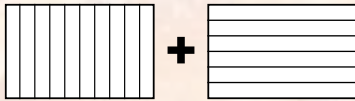
With the Paneotrad, the bread making process can be summed up in 6 key stages:



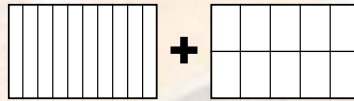
Forming Dies

Paneotrad's dough dividing trays come in different forming dies, each producing a different shaped product. A combination of different forming dies will result in further permutations of the final product shapes.

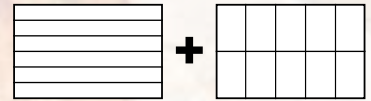
Forming dies 1 + 2



Forming dies 1 + 15



Forming dies 2 + 15



Dimensions and weight of dough pieces (indicative values)



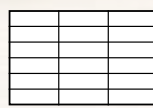
Forming die # 1
10 imprints 57 x 375 mm



Forming die # 8
12 (4x3) squares 142.5 x 125 mm



Forming die # 12
20 (4x5) squares 142.5 x 75 mm



Forming die # 21
18 (3x6) squares 190 x 62.5 mm



Forming die # 23
24 (6x4) squares 95 x 94 mm



Forming die # 24
16 (8x2) squares 71.5 x 187.5 mm

Custom Forming Die is available on request.

RETARDER PROOFER

BFA

The BFA intermediate proofer is used to slow down and control proofing of dough pieces over a period of time as defined by the user. The dough pieces are stored in the retarder-proofer (between 2°C and 4°C) for retard proofing up to a maximum of 72 hours.

BFA	1 compartment - 1 door - 1 temperature		1 compartment - 1 door - 2 temperatures	
Tray size (mm)	400 x 600	600 x 800	400 x 600	600 x 800
Height (mm)	2,286	2,328	2,286	2,328
Width (mm)	560	760	560	760
Depth (mm)	1,065	1,265	1,065	1,265
Depth (Open Door) (mm)	1,343	1,743	1,343	1,743
Power Load (kW)	0.9	1.3	1.9	1.9
Control	Opticom	Opticom	Opticom	Opticom

BFC

The BFC roll-in retarder-proofer is used to slow down and control proofing of dough pieces over a period of time as defined by the user.

BFC	
Rack Tray Size	600 x 800 mm
Height	2,595 mm
Width (Overall)	1,150 mm
Depth	1,150 mm
Heater	2 kW
Safety Thermostat	55°C
Power	415V 3-phase 50Hz

Additional specifications are available upon request

PROOFER

BFE

The BFE proofer is used to reach a set temperature (30°C – 38°C) rapidly. It is used for fast proofing of baking and pastry products.

BFE	
Rack Tray Size	600 x 800 mm
Height	2,200 mm
Width (Overall)	1,150 mm
Depth	1,150 mm
Heater	2 kW
Safety Thermostat	55°C
Power	415V 3-phase 50Hz

Additional specifications are available upon request



BLAST FREEZER

BSP

The reach-in blast freezer BSP is designed to blast-chill and blast-freeze products before conservation.



BSC

The roll-in BSC blast freezer is designed to chill and rapidly freeze products before conservation.



	BSP			BSC		
	BSP 46.5	BSP 46.9	BSP 46.15	BSC 46.1	BSC 68.1	BSC 810.2
Height (external) (mm)	1,010	1,740	2,140	2,230	2,230	2,230
Width (external) (mm)	775	770	770	940	1,340	1,460
Depth (external) (mm)	969	960	960	1,200	1,200	2,700
Power Load (kW)	2.23	2.35	3.23	3.7	9.0	2 x 10.5
Capacity (mm)	5 trays 400 x 600	9 trays 400 x 600	15 trays 400 x 600	1 rack 400 x 600	1 rack 600 x 800	1 rack 600 x 800
Power	240V 1-phase 50Hz			415V 3-phase 50Hz		



MODULAR DECK

Modular Soleo

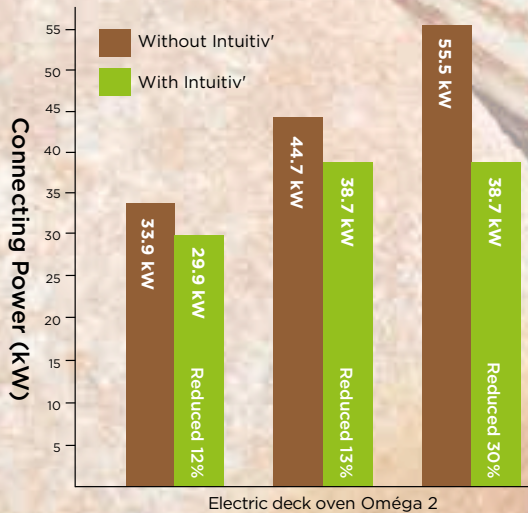
Soleo is an electric modular type deck oven designed to bake all types of breads, pastries and Danish products. Available in 2, 4 or 6 trays that are 400 mm x 600 mm in size or 3 trays that are 460 mm x 660 mm or 460 mm x 760 mm in size, it can be configured according to the user's needs, i.e. number of decks, deck height, with or without steam, on a stand or on a proofer. Its modular concept allows the oven to be upgraded at a later time.

Modular Soleo	M2	M3	M4	M6
Height (mm)	1,800	1,800	1,800	1,800
Overall Width (mm)	980	1,815	1,730	1,610
Depth (mm)	1,718	1,718	1,838	2,223
Capacity (mm)	2 trays 400 x 600	3 trays 460 x 760	4 trays 400 x 600	6 trays 400 x 600
Total power of all heating elements				
Baking deck 180/240 mm	18 kW	42 kW	45 kW	51 kW
Steam generator/deck	1.0 kW	2.0 kW	2.0 kW	2.0 kW
Power	415V 3-phase 50Hz			

DECK OVEN

Oméga Series

Bongard Omega Series is a range of deck ovens designed to bake all types of breads, pastries and Danish products. Available in a 1 door of 800 mm per deck configuration, it is suitable for all bakeries, even the most confined.



Indicative values: Based on raw and fresh dough capacities (Humidity: 65%) with manual loading (4 min. minimum between each loading)

Thanks to its smart Intuitiv' controller, any Oméga 2 oven only needs an extremely low power connection.



Oméga 2	123	163	184	203	224	246
1 X 800						
Depth (with lifter) (mm)	4,292	4,652	5,101	5,281	5,521	6,131
Width (with lifter) (mm)	1,620	1,620	1,620	1,620	1,620	1,620
Height (with lifter) (mm)	2,300	2,300	2,300	2,300	2,300	2,300
Baking Area						
3 Decks (m²)	3.0	3.9	4.4	4.9	5.4	5.9
4 Decks (m²)	4.0	5.2	5.9	6.5	7.2	7.9
5 Decks (m²)	4.9	6.5	7.4	8.2	9.0	9.9
6 Decks (m²)	-	-	8.9	-	-	-
Total power of all heating elements (+ steam generator)						
3 Decks (kW)	30.0	37.0	40.4	43.9	47.4	50.9
4 Decks (kW)	40.0	49.3	53.9	58.6	63.2	67.8
5 Decks (kW)	50.0	61.6	67.4	73.2	79.0	84.8
6 Decks (kW)	-	-	70.9	-	-	-
2 X 800						
Depth (with lifter) (mm)	4,292	4,652	5,101	5,281	5,521	6,131
Width (with lifter) (mm)	2,440	2,440	2,440	2,440	2,440	2,440
Height (with lifter) (mm)	2,300	2,300	2,300	2,300	2,300	2,300
Baking Area						
3 Decks (m²)	5.9	7.9	8.9	9.8	10.8	11.9
4 Decks (m²)	7.9	10.5	11.8	13.0	14.4	15.8
5 Decks (m²)	9.9	13.1	14.8	16.3	18.0	19.8
Total power of all heating elements (+ steam generator)						
3 Decks (kW)	46.5	61.3	67.1	73.0	78.9	84.8
4 Decks (kW)	62.0	81.7	89.5	97.4	105.2	113.0
5 Decks (kW)	77.5	102.1	111.9	121.7	131.5	141.3

Energy Saving & Ease of Use

With the Oméga deck oven, the energy is always and only directed to where it is requested, making the oven a real money saver in terms of energy consumption. Equipped with either the versatile Intuitiv' controls (standard version), or with the dedicated deck by deck Opticom controls (available as an Option), the automatic start-up procedure takes into account the residual oven temperature in order to reduce the oven pre-heating time, thus saving energy. Insulation is a key element in reducing energy consumption. Crossed layers of Rockwool insulation mattresses prevents heat loss around the oven (150 mm on the sides & bottom, and 200 mm on the top) so do the heat reflecting glass doors. Thermostatically controlled steam generators also contribute to keeping energy consumption low. The pre-heating time of Oméga 2 may be reduced by 20% when compared to an ELECTRON oven. Oméga 2 ovens only need an extremely low power connection.

CONVECTION OVEN

Krystal

Krystal is an electric convection oven designed to bake all types of breads, pastries and Danish products. It is available in 4 or 9 trays that are 400 mm x 600 mm or 400 mm x 800 mm in size – it can be configured with or without a steam generator depending on the user's requirements.

Krystal	With Steam			
	46.4 V	48.4 V	46.9 V	48.9 V
Height (mm)	530	530	1,055	1,055
Width (mm)	780	780	780	780
Depth (mm)	1,465	1,660	1,465	1,660
Connecting power (kW)	10.3	10.3	18.6	18.6
• Proofbox (kW)	1.0	1.0	1.0	1.0
• Hood (kW)	0.2	0.2	0.2	0.2



RACK OVEN

Single & Double Rack Series

Bongard's Single & Double Rack Series consist of electric rotating rack ovens for bakers, pastry chefs and caterers. Multipurpose and highly compact, they come in a series of electric and gas operated models capable of accommodating 400 mm x 600 mm and 600 mm x 800 mm tray sizes.

Single & Double Rack Series	8.64 E	8.64 MG	8.84 E	8.84 MG	6.43 E	6.43 MG
Tray Size (mm)	600 x 800	600 x 800	600 x 800	600 x 800	400 x 600	400 x 600
Height (total) (mm)	2,565	2,615	2,565	2,615	2,362	2,362
Width (mm)	1,440	1,440	1,640	1,640	1,061	1,061
Depth (with hood) (mm)	2,240	2,430	2,440	2,630	1,933	1,933
Minimum door clearance (mm)	830	830	930	930	580	580
Weight (total) (kg)	1,250	1,350	1,550	1,650	850	850
Connecting power (total) (kW)	59	2.1	67	2.1	38	2
Average gradient of temperature rise	8 - 10°C/min	8 - 10°C/min	8 - 10°C/min	8 - 10°C/min	10 - 12°C/min	8 - 10°C/min
Maximum baking temperature of the oven	280°C	280°C	280°C	280°C	280°C	280°C



MIXER

Teddy Compact 5L Table Top Mixer

The Teddy is an extremely rugged commercial 5-quart mixer, combining an industry leading 0.4 HP (300 watts) direct drive with our proven 5 speed transmission.



AR Series

Floor mixers with 30 L, 40 L, or 60 L bowls and impact-resistant surfaces. The AR is always at hand to help with kneading, stirring or whipping.



ERGO Series

ERGO means Ergonomic – the ERGO BEAR is designed so that the bowl and tools can be changed in the most ergonomic way possible, resulting in greater production capacity. It is used extensively in industrial production units, bakeries, the catering industry and fast food industry.

	Teddy	AR Series			ERGO Series		
		AR30	AR40	AR60	60 L	100 L	140 L
Volume (L)	5	30	40	60	60	100	140
Height (mm)	550	1,500	1,500	1,780	1829	2029	2057
Width (mm)	240	520	535	648	1266	1524	1660
Length (mm)	462	910	910	1,028	1032	1206	1301
Weight (net kg)	18	170	180	270	330	428	525
Voltage (V)	230	400	400	400	400	400	400
Motor (kW)	0.5	1.0	1.1	1.85	3.0	4.0	5.5
Variable Speed (rpm)	78-422	57-311	53-294	53-288	53-288	47-257	47-257

VARIMIXER BEAR

RN Series

A robust mixer with a 10 L or 20 L bowl makes it ideal for smaller production units in the fast food industry, bakeries, confectioneries, laboratories and marine sector.



	RN Series			
	RN10 VL-2 (Table)	RN20 VL-2 (Table)	RN10 VL-2 (Floor)	RN20 VL-2 (Floor)
Volume (L)	10	20	10	20
Height (mm)	869	1,058	1,485	1,415
Width (mm)	369	450	548	566
Length (mm)	592	667	606	720
Weight (net kg)	51	82	63	87
Voltage (V)	230	230	230	230
Motor (kW)	0.7	1.2	0.7	1.2
Variable Speed (rpm)	110-420	110-420	98-375	98-375



**KANTO
MIXER**

MIXER

HPi Series

The HPi series is a versatile line of mixers that comes in 20, 30, 50, 60 and 90 L varieties. Kanto's mixers are smooth, silent, and cater to the mixing of a wide range of products through their useful attachments.



HPi	30M	50	60	90
Stainless steel bowl				
Inside diameter (mm)	360	410	460	538
Depth (mm)	365	410	430	480
Full capacity (L)	30	50	60	90
Dimensions				
Width (mm)	681	706	706	770
Depth (mm)	765	844	861	990
Height (mm)	1,236	1,358	1,358	1,533
Power for 3-phase 200 V				
Mixing motor (kW)	1.5	2.2	2.2	3.7
Elevation on motor (kW)	Manual	0.1	0.1	0.2

HPi	30M	50	60	90
Rotation speed (rpm)				
1	142	108	98	105
2	246	205	187	136
3	313	283	258	251
4	442	365	333	335
5	-	50	50	50
6	-	75	75	75
7	-	100	100	100
Optional rotation speed (Min-Max)	100-445	100-400	85-335	85-335



MIXER

MIGHTY S Series Vertical Mixers

Reliable, safe and easy to operate, AicoH's Mighty S Series Mixers are the new generation of flagship mixers with extensive use of stainless steel parts, with safety and sanitary factors incorporated into the design.



Mighty S	MS-30
Rated Power Consumption	1.9kW
Mixing Motor	1.5kW
Main Body Weight	Approx 280kg
Full Bowl Capacity	31L
Power	3-Phase

*Specifications of other models available upon request

LEAVEN & YEAST FERMENTING MACHINE

Levain 30 & 60

The Levain efficiently manages the temperature, time and mixing to produce moist bread while retaining its fragrance and flavor. With the Levain, yeast production can be handled with ease.



Levain	LV-30	LV-60
Mixing Motor	0.09kW	0.09kW
Refrigerator Motor	0.3kW	0.3kW
Heater Motor	0.15kW	0.15kW
Fermentation Tank Capacity	35L	60L
Main Body Weight	Approx 130kg	Approx 150kg
Power	100V 1-Phase	100V 1-Phase



ESCHER
mixers

FIXED BOWL MIXERS

M Premium Line

The M Line is a fixed bowl spiral mixer with two motors suitable for bakeries of all sizes. The M Premium Line is specifically designed for intensive use and stiffer dough.



M Premium	M50/ M50P	M60/ M60P	M80/ M80P	M100/ M100P	M120/ M120P	M160/ M160P	M200/ M200P	M240/ M240P
Width (mm)	605	605	678	708	780	885	946	1,036
Depth (mm)	1,067	1,140	1,146	1,229	1,300	1,401	1,490	1,536
Height (mm)	1,345	1,345	1,345	1,470	1,470	1,565	1,565	1,535
Max Kneading Capacity (kg)	50	60	80	100	120	160	200	240
Max Flour Capacity (kg)	30	37	50	62	75	100	125	150
Bowl Volume (L)	80	100	123	154	185	270	310	386
Spiral Power (kW)	2.1/3.7	2.1/3.7	2.1/3.7	3/5.2	3/5.2	7.5/12.5	7.5/12.5	7.5/12.5

REMOVABLE BOWL MIXERS

MR Line

The MR line is a robust series of compact mixers designed for intensive use and it is suitable for all dough types (including stiff dough). These mixers do not require adjustments or maintenance over the years. The MR Premium version comes with trolley locking clamps and friction wheels for bowl motion.



MR Line	MR 80 Professional	MR 120 Professional	MR 160 Professional & Premium	MR 200 Professional & Premium	MR 240 Professional & Premium	MR 300 Professional & Premium
Width (mm)	904	939	1,030	1,060	1,102	1,155
Depth (mm)	1,815	1,815	1,976 & 2,046	2,036 & 2,076	2,095 & 2,121	2,200 & 2,171
Height (mm)	1,470	1,470	1,497	1,497	1,497	1,597
Max Dough Capacity (kg)	80	120	160	200	240	300
Max Flour Capacity (kg)	50	75	100	125	150	185
Water (L)	30	45	60	75	90	115
Bowl Volume (L)	154	185	270	310	350	450
Motor (kW) I/II Speed	3/6.7	3/6.7	7.5/12.5	7.5/12.5	9.0/15.0	11.0/18.0
Speed (rpm) I/II Speed	107/215	107/215	107/215	107/215	107/215	107/215



BOWL LIFTER

Escher Sollevatori Bowl Lifter (ESBL)

The bowl Lifters-Tippers range for artisan and industry is composed of two lines. The ESBL Line: this consists of two models, one with output on a table and one with output on a standard divider. The ESBL Industry Line is designed for industrial use and is equipped with a series of options for different applications which makes it suitable for heavy duty use.





BUN DIVIDER ROUNDERS

DR Semi-Automatic Divider and Rounder

Daub's Semi-Automatic divider and rounder ensures that dough distribution takes place in a smooth movement while the manual and powerful rounding motion gives you perfect round rolls.

DR-Robot2 Variomatic

The DR2 range of automatic dividers and rounders treat the dough gently to make perfect round rolls. DR-ROBOT2 Variomatic is adjustable to any type of product.



	DR Semi-Automatic Divider and Rounder	DR-Robot2 Variomatic
Width (mm)	650	650
Depth (mm)	650	650
Height (mm)	1,460	1,550
Power	3-phase 0.55 kW	3-phase 1.3 kW
Net weight (kg)	340	380

Dividing Discs

Available for DR and DR Robot Divider Rounders



14 parts
130-250gr



30 parts
25-85gr



30 parts
30-100gr



30 parts
40-130gr



36 parts
25-85gr



36 parts
30-110gr



52 parts
16-45gr

CONTINUOUS DOUGH DIVIDERS

SLIM Dough Divider

Suitable for bakers and supermarkets, the compact Slim dough divider uses an accurate vacuum system to create portions. This approach produces excellent quality products since the dough is not compressed: ideal for delicate dough even with high water content.



SLIM Dough Divider	
Power	1 or 3-phase, 1.3 kW
Net weight	325 kg
Length	1,200 mm
Width	660 mm
Height infeed	1,640 mm
Height outfeed	700-900 mm

BREAD SLICERS

Cross Slicer 208

The semi-industrial breadslicer 208 is the answer to slicing all types of loaves in production. This continuous bread slicer is suitable for medium sized bakeries.



Cross Slicer 208	
Power	3-phase, 1 kW
Net weight	275 kg
Length	1,940 mm
Width	550 mm
Height	1,330 mm



DOUGH DIVIDER

DIV-X

The Div-x is a square bowl hydraulic divider used to shape the dough as well as divide it into 10, 20, 40 or 60 dough rolls perfectly adapted for products like ciabatta or country loaves.

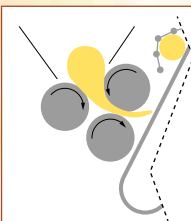
DIV-X	Width (mm)	Depth (mm)	Height (mm)	
Dimension	800	570	1,105/1,800	
Power	415V 3-phase 50Hz			
No. of divisions	Capacity of tank		Doughball's weight	
	Max (kg)	Min (kg)	Max (g)	Min (g)
Grid 10 divisions	16	6	1600	600
Grid 20 divisions	16	6	800	300
Grid 40 divisions	16	6	250	150
Grid 60 divisions	16	6	160	100
Grid 80 divisions	16	6	125	75



Tregor PPR (FVTR) Vertical Moulder

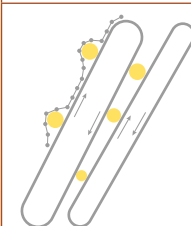
The Tregor PPR moulder is used to roll and shape dough balls into weights ranging from 30g to 1,450g.

FEATURES



Pre-laminating and laminating system between 3 rollers: PPR (Adjustable Progressive Prelaminating.)

Gradual laminating for better shaping (a pre-laminating roller + 2 laminating rollers.)



Stretching system between 2 moving belts (machine compact).

Good stretching dough balls make many turns in the machine and are well rolled up.

Tregor PPR (FVTR) Vertical Moulder

Width	1,000 mm
Depth	630 mm
Height	680 mm
Power	415V/3-phase/10Hz
Capacity	1,500 pcs/hour
Weight Range	30 - 1450g

Flexi Line

Merand's Flexi Lines are compact production lines capable of producing and proofing dough balls that are ready to be processed. The Flexi Lines are made of the following components:

1 Automatic Divider

- Open hopper or closed pressurized hopper
- Simple or double piston

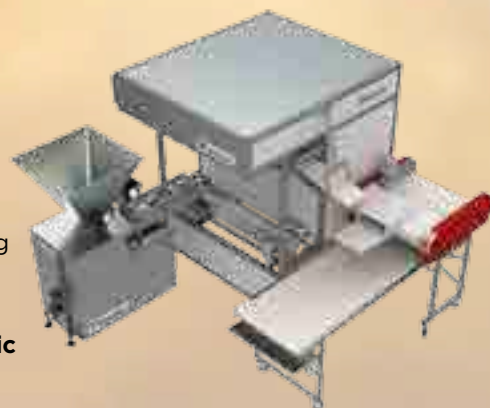
1 Intermediate Proofer

- The dough balls stay in the same pocket to help with the proofing of the dough.

- Number of pockets is variable depending on the hourly rate and the proofing time required.

1 Moulder

1 Reception Belt or Automatic Panning with Trays



Hourly rate of production ranges from 1,500 pcs/hour to 2,500 pcs/hour depending on the models.



BUN DIVIDER ROUNDER

SPA A

Vitella's SPA A is a hydraulic powered bun rounding divider machine that cuts pieces of raw dough into small portions. Using an oscillating plate, it subsequently rolls each piece into round balls of the same weight and shape.

SPA A	15	22	30	30s	36	52
Divisions	15	22	30	30	36	52
Basis Weight (g)	100/260	50/180	40/135	25/90	34/110	Dec-40
Capacity (kg)	1.5/4	1.1/4	1.2/4	0.75/2.7	1.2/4	0.65/2
Head ø (mm)	400	400	400	340	400	340
Head Depth (mm)	65	65	65	65	65	65
Hourly Capacity (pcs/hr)	2,700	3,800	5,400	5,400	6,400	9,300
Power	415V 3-phase 50Hz					

SPA SA

Vitella's SPA SA is a mechanical bun rounding divider machine that cuts pieces of raw dough into small portions. An oscillating plate subsequently rolls each piece into round balls of the same weight and shape.

SPA SA	15	22	30	30s	36	52
Divisions	15	22	30	30	36	52
Basis Weight (g)	100/260	50/180	40/135	25/90	34/110	12/40
Capacity (kg)	1.5/4	1.1/4	1.2/4	0.75/2.7	1.2/4	0.65/2
Head ø (mm)	400	400	400	340	400	340
Head Depth (mm)	65	65	65	65	65	65
Hourly Capacity (pcs/hr)	1,200	1,900	2,700	2,700	3,200	4,600
Power	415V 3-phase 50Hz					



Accessories for SPA A & SPA SA

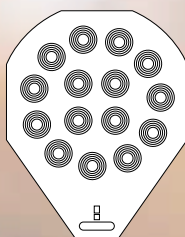


Plate 15 cavities
Dim: 430 x 537 mm
Weight: 1.2 Kg

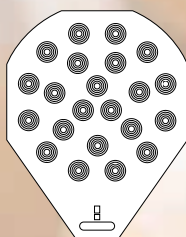


Plate 22 cavities
Dim: 430x537 mm
Weight: 1.2 Kg

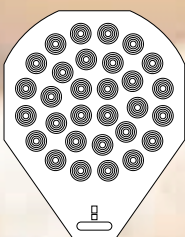


Plate 30 cavities
Dim: 430 x 537 mm
Weight: 1.2 Kg

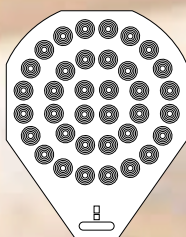


Plate 36 cavities
Dim: 430 x 537 mm
Weight: 1.2 Kg

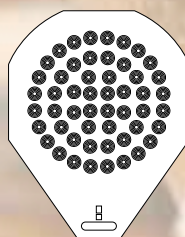


Plate 52 cavities
Dim: 430 x 537 mm
Weight: 1.2 Kg

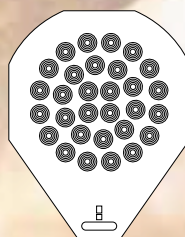


Plate 30 cavities
Dim: 430 x 537 mm
Weight: 1.2 Kg

DOUGH & BUTTER PRESSER

PB A

The PB A is an automatic hydraulic butter & dough pressing machine. It presses dough and fats into blocks which are ready to be rolled, thus reducing processing time.



SQUARE DIVIDERS

SQ A

The SQ A is an automatic hydraulic square divider that cuts raw dough into sizable portions of the same weight and shape according to the model.

	PB A	SQ A							
	200	20	30	20m	30m	20s	42s	120s	80
Divisions	UNICA	20	30	20	30	20	42	120	80
Basis Weight (g)	0/20	150/800	90/530	150/1000	90/630	80/350	40/170	Dec-60	40/200
Capacity (kg)	20	3/16	3/16	3/20	3/20	1.6/7	1.6/7	1.6/7	Mar-16
Press									
Width (mm)	512	100	80	100	80	80	57	30	49
Depth (mm)	409	100	80	100	80	80	53	30	49
Height (mm)	135	100	100	125	125	75	57	75	100
Basin									
Width (mm)	20	512	495	512	495	408	408	408	512
Depth (mm)	512	409	412	409	412	326	326	326	409
Height (mm)	409	100	100	125	125	75	75	75	100
Hourly Capacity (pcs/hr)	60	1,800	2,700	1,800	2,700	1,800	3,600	1,0000	7,200
Power	415V 3-phase 50Hz								



AUTOMATIC SHEETER

Auto 123 Series

Auto 123 has rollers that are 123mm in diameter, which allows you to transform hard dough into the thinnest sheets. From medium production levels to industrial needs, these machines are a reliable and effective aid.



Auto 123	7014	7016	7020	8016	8020
Structure	Stainless steel			Stainless steel	
Conveyor width (mm)	700			800	
Working table length (mm)	1,400 + 1,600	1,400 + 1,800	2,000 + 2,200	1,600 + 1,800	2,000 + 2,200
Overall dimensions (mm)	3,740 x 1,265	4,160 x 1,265	4,540 x 1,265	4,160 x 1,265	4,560 x 1,365
Rollers diameter (mm)	123			123	
Rollers openings (mm)	0.2-60			0.2-60	
Conveyor running speed	20-100 cm/sec			20-100 cm/sec	
Motor power (kW)	4.4			4.4	
Power	415V 3-phase 50Hz			415V/3-phase/50Hz	

TEKNO STAMAP

AUTOMATIC SHEETER

AutoSmart Series

AutoSmart is designed for industrial needs with its strengthened frame and structure made using AISI 304 stainless steel and aluminum. It is suitable for uses ranging from medium scale productions to full scale industrial needs.

Smart Series

The Smart 6500 offers industrial benefits for medium production sizes due to its variable belt speed of 20cm to 85cm/sec.

Industrial Smart Series

Industrial Smart introduces automated benefits for medium productions. It combines the speed of the automatic sheeters and the friendly use of the manual sheeters to make this an easy-to-use and highly productive machine.



	AutoSmart			Smart		Industrial Smart		
	7014	7016	7020	6514	6516	6514	6516	6520
Structure	Stainless steel			Paint/Stainless steel (optional)		Paint/Stainless steel (optional)		
Conveyor width (mm)	700			650		650		
Working table length (mm)	1,400 + 1,400	1,600 + 1,600	2,000 + 2,000	1,400 + 1,400	1,600 + 1,600	1,400 + 1,400	1,600 + 1,600	2,000 + 2,000
Overall dimensions (mm)	3,600 x 1,165	4,000 x 1,165	4,800 x 1,165	3,317 x 1,110	3,717 x 1,110	3,317 x 1,110	3,717 x 1,110	4,517 x 1,110
Rollers diameter (mm)	84			84		84		
Rollers openings (mm)	0.2-60			0.2-60		0.2-60		
Conveyor running speed	20-100 cm/sec			20-85 cm/sec		20-100 cm/sec		
Motor power (kW)	1.5			1.5		1.5		
Power	415V 3-phase 50Hz			415V 3-phase 50Hz		415V 3-phase 50Hz		

MANUAL SHEETER

Easy Line

The EASY line of Reversible Sheetters were specifically designed with detailed consideration of dimensions of the machine, simplicity of the removable and replaceable dough scrapers without use of tools and minimal time required to do so.



Easy Line	507	510	512	610	612	614	616
Belt width (mm)	500	500	500	600	600	600	600
Belt length (mm)	750	1,000	1,200	1,000	1,200	1,400	1,600
Roller gap (mm)	0-55 Cylinders diameter 84 mm						
Exit belt speed	60 cm/sec (60-12 cm/sec optional)						
Working dimensions (mm)	970 x 2,160	970 x 2,660	970 x 3,060	1,070 x 2,660	1,070 x 3,060	1,070 x 3,460	1,070 x 3,860
Stored dimensions (mm)	970 x 900	970 x 1,000	970 x 1,100	1,070 x 1,000	1,070 x 1,100	1,070 x 1,200	1,070 x 1,300
Installed power (kW)	0.55	0.55	0.55	0.75	0.75	0.75	0.75
Weight (kg)	180	190	200	220	230	240	250
Power	415V 3-phase 50Hz						



FINAL PROOFERS

Cabinet Proofers

Panem's range of direct proofers are designed to cater specifically to the type of dough used (sour dough, fresh dough or frozen dough). This line of proofers also includes reach-in cabinet styled proofers suitable for proofing process or direct proofing.

Roll-in Proofers

Like its direct proofer cabinet counter-part, Panem's Direct Proofing Roll-In series are designed for users who prefer roll-in racks. The proofers are suitable for proofing process or direct proofing.



Cabinet Proofers	400 x 600				400 or 460 x 800	600 x 800
	FA20V	FA25V	FA24V	FA48V	FA24B	FA48V
Width (mm)	575	575	635	775	635	775
Depth (mm)	905	905	1,095	1,200	1,200	1,200
Height (mm)	2,020	2,250	2,250	2,250	2,250	2,250
Trays quantity	20	25	2 x 12	2 x 24	24	24
Power	240V 1 phase 50Hz					



Roll-in Proofers	Tray Size* (width x depth, mm)				
	460x800	800x460	600x800	800x600	750x900
Inlet size	460	800	600	800	750
Unigroup					
1 x 1	855 x 1,097	1,155 x 947	1,005 x 1,097	1,155 x 1,097	1,155 x 1,397
1 x 2	855 x 1,997	1,155 x 1,397	1,005 x 1,997	1,155 x 1,697	1,155 x 2,297
1 x 3	855 x 2,897	1,155 x 1,997	1,005 x 2,897	1,155 x 2,297	1,155 x 3,197
1 x 4	855 x 3,797	1,155 x 2,477	1,005 x 3,647	1,155 x 3,047	1,155 x 4,097
Multigroup					
2 x 2	1,660 x 1,997	2,260 x 1,397	1,960 x 1,997	2,260 x 1,697	2,260 x 2,297
2 x 3	1,660 x 2,897	2,260 x 1,997	1,960 x 2,897	2,260 x 2,297	2,260 x 3,197
2 x 4	1,660 x 3,797	2,260 x 2,447	1,960 x 3,647	2,260 x 3,047	2,260 x 4,097
3 x 2	2,460 x 1,997	3,360 x 1,397	2,910 x 1,997	3,360 x 1,697	3,360 x 2,297
3 x 3	2,460 x 2,897	3,360 x 1,997	2,910 x 2,897	3,360 x 2,297	3,360 x 3,197
3 x 4	2,460 x 3,797	3,360 x 2,447	2,910 x 3,647	3,360 x 3,047	3,360 x 4,097
4 x 2	3,260 x 1,997	4,460 x 1,397	3,860 x 1,997	4,460 x 1,697	4,460 x 2,297
4 x 3	3,260 x 2,897	4,460 x 1,997	3,860 x 2,897	4,460 x 2,297	4,460 x 3,197
4 x 4	3,260 x 3,797	4,460 x 2,447	3,860 x 3,647	4,460 x 3,047	4,460 x 4,097
Power	415V 3-phase 50Hz				

* Overall size control board (+113 mm). Height: 2230 (+47 mm control board)

RETARDER PROOFERS

Cabinet Retarder Proofers

Panem's cabinet retarder proofers are reach-in variants suitable for controlled proofing as well as blocking in the cold temperature of shaped dough.

Cabinet Retarder Proofer	400 x 600	400 or 460 x 800		600 x 800		750 x 900
	AA25V	AA24B	AA24BDC	AA24B1	AA24B1DC	AA24B4
Width (mm)	575	635	635	775	775	975
Depth (mm)	905	1,200	1,200	1,200	1,200	120
Height (mm)	2,020	2,250	2,250	2,280	2,250	2,280
Trays quantity	25 trays 400x600	24 trays 400x600 or 460x800	2 x 12 grates or nets 460x800	24 grates or nets 600x800 or 600x900 or 48 trays 400x600	2 x 12 grates or nets 600x800 or 2x24 trays 400x600	24 grates or nets 750x900
Power	240V 1-phase 50Hz					



RETARDER PROOFERS

Roll-in Retarder Proofer

Panem's roll-in retarder proofers are suitable for controlled proofing as well as blocking in the cold temperature of shaped dough. Targeted at users who prefer roll-in rack proofing.



Unigroup version

- One compartment
- One cold unit compressor
- One control board

Multigroup version

- Several compartments
- One cold unit compressor per compartment
- One control board per compartment

* Inlet into 9001

Roll-in Retarder Proofers	Tray Size* (width x depth, mm)					
	460 x 800	800 x 460	600 x 800	800 x 600	750 x 900	800 x 1214
Inlet size	460	800	600	800	750	800
Unigroup						
1 x 1	855 x 1,097	1,155 x 1,097	1,005 x 1,097	1,155 x 1,097	1,155 x 1,397	1,305 x 1,697
1 x 1G	-	-	-	-	1,305 x 1,247*	-
1 x 2	855 x 1,997	1,155 x 1,397	1,005 x 1,997	1,155 x 1,697	1,155 x 2,297	1,305 x 2,897
1 x 2GL	-	-	-	-	2,205 x 1,247*	-
1 x 2L	1,605 x 1,247	1,905 x 947	1,605 x 1,247	1,905 x 1,097	1,907 x 1,397	1,905 x 1,697
1 x 3			1,005 x 2,897	1,155 x 2,297	1,155 x 3,197	1,305 x 4,397
1 x 3L	1,905 x 1,247	2,805 x 947	2,505 x 1,247	2,805 x 1,097	2,805 x 1,397	2,805 x 1,697
1 x 4	-	-	1,005 x 3,647	1,155 x 3,047	1,155 x 4,097	1,305 x 5,597
1 x 4L	-	-	3,105 x 1,247	3,705 x 1,097	3,705 x 1,397	3,705 x 1,697
1 x 4C	-	-	1,905 x 1,997	1,905 x 1,997	2,205 x 2,297	2,205 x 2,897
1 x 5	-	-	1,005 x 4,397	1,155 x 3,797	1,155 x 4,997	1,305 x 6,797
1 x 5L	-	-	3,705 x 1,247	4,455 x 1,097	4,605 x 1,397	4,454 x 1,697
1 x 6CL	-	-	2,505 x 2,297	2,805 x 1,997	2,805 x 2,297	3,105 x 3,197
1 x 6CP	-	-	1,905 x 2,897	2,205 x 2,297	2,205 x 3,197	2,205 x 4,397
Multigroup						
2 x 1	1,660 x 1,097	2,260 x 1,097	1,960 x 1,097	2,260 x 1,097	2,260 x 1,397	2,560 x 1,697
2 x 2	1,660 x 1,997	2,260 x 1,397	1,960 x 1,997	2,260 x 1,697	2,260 x 2,297	2,560 x 2,897
2 x 3	-	-	1,960 x 2,897	2,260 x 2,297	2,260 x 3,197	2,560 x 4,397
2 x 4	-	-	1,960 x 3,647	2,260 x 3,047	2,260 x 4,097	2,560 x 5,597
3 x 1	2,460 x 1,097	3,360 x 1,097	2,910 x 1,097	3,360 x 1,097	3,360 x 1,397	3,810 x 1,697
3 x 2	2,460 x 1,997	3,360 x 1,397	2,910 x 1,997	3,360 x 1,697	3,360 x 2,297	3,810 x 2,897
3 x 3	-	-	2,910 x 2,897	3,360 x 2,297	3,360 x 3,197	3,810 x 4,397
3 x 4	-	-	2,910 x 3,647	3,360 x 3,047	3,360 x 4,097	3,810 x 5,597
Power	415V 3-phase 50Hz					

BLAST FREEZERS

Cabinet Blast Freezers

Panem's blast freezers allow the positive or negative preservation of temperatures within a very short time and will achieve a stable product at a given temperature. Models come in a variety of setups including reach-in cabinets.

Cabinet Retarder Proofer	400 x 600				
	BH10-SR	BH16-SR	BH16-SR-RENF	BH22-SR	BJ20-SR
Width (mm)	785	785	785	887	887
Depth (mm)	954	954	954	1029	1029
Height (mm)	1,534	1,928	1,928	2,380/2,729	2,212/2,561
Deep Freezing Capacity					
Doors	1	1	1	1	1
Trays	10	16	16	22	20
Deep Freezing Capacity (kg/h)	14	20	26	30	30



BLAST FREEZERS

Roll-in Blast Freezer

Panem's blast freezers allow the positive or negative preservation of temperatures within a very short time and will achieve a stable product at a given temperature. Models come in a variety of setups including roll-in rack freezers.



	BJ40	BJ40FP	BJ80	BJ80FP	BJ120	BJ120FP	BJ160	BJ160FP	BJ200	BJ200FP	BJ240.2	BJ240.4FP	BJ240.3	BJ240.6FP
Width (mm)	1,650	2,050	1,650	2,050	1,650	2,050	1,650	2,050	1,650	2,050	1,650	2,050	1,650	2,050
Depth (mm)	1,430	1,430	2,420	2,420	3,420	3,420	4,420	4,420	5,420	5,420	6,420	6,420	6,420	6,420
Height (mm)	2,540	2,540	2,580	2,580	2,580	2,580	2,580	2,580	2,580	2,580	2,580	2,580	2,580	2,580
Shock-Freezing Performance (kg/h)	100	200	150	300	200	400	300	600	350	700	400	800	600	1200
Blast Chilling Performance (kg/h)	280	560	420	840	560	1,120	840	1,680	980	1,960	1,120	2,240	1,680	3,360



Fukushima

DOUGH CONDITIONER

Dough Conditioner

Fukushima's Dough Conditioner is designed to ensure the highest quality in dough conditioning. Featuring the patented humidification system that consists of cross fan motors, air is evenly distributed together with sensitive temperature regulation. This results in excellent air circulation to achieve the perfect environment for dough proofing.



Dough Conditioner	QBX-232DCST2
Width (mm)	900
Depth (mm)	1,010 (1,062)
Height (mm)	1,940
Capacity	<ul style="list-style-type: none"> • 6 Trays • 75mm pitch 8 tiers • 16 trays x 2 compartments
Weight (kg)	245
Temperature	-15°C - 40°C
Humidity	60% - 90%
Cooling System	
Compressor Output	450Wx2
Refrigerant	R404A
Heater	<ul style="list-style-type: none"> • Heating Element 200V 400Wx2 • Humidification Element 200V 400Wx2 • Heat Circulation System
Power Consumption	
Cooling Period	760/793W
Heating Period	1,687/1,687W



GEMM®

RETARDER PROOFER

PLANET series Cabinets

The retarder-proofer cabinets in the "PLANET" series monobloc constructions are designed for optimum management of the proofing cycle, controlling temperature, conservation and proofing times, and relative humidity with maximum security and precision.

Retarder Proofer	AFLV/20	AFLV/40
Width (mm)	780	780
Depth (mm)	680	1,080
Height (mm)	2,120	2,120
Tray capacity	20 X (600x400)	20 X (600x800)
Temperature (°C)	-2/35	-2/35
Gas	R404a	
Refrigerated power (W)	720	1180
Max absorbed power (W)	1,930	1,740
Humidity control	Available	
Input voltage	Volt 1 x 230-50Hz	



BLAST FREEZER



New Runner Top

The New Runner blast freezers are revolutionary equipment that reduce core food temperatures rapidly and inhibit micro-organisms while keeping the freshness and flavour of the food intact. The reach-in Top version boasts a larger capacity with more comprehensive features.



Trolley-loading New Runner

The New Runner blast freezers are revolutionary equipment that reduce core food temperatures rapidly and inhibit micro-organisms while keeping the freshness and flavours of the food intact. The model is particularly designed for users who utilize roll-in racks for their freezing processes.



	New Runner Top		Trolley-loading New Runner
	BCT/15	BCT/24	BCC/4008
Width (mm)	800	800	890
Depth (mm)	780	1,180	1,250
Height (mm)	2,000	2,000	2,410
Tray capacity	15 x GN 1/1 15 x EN (600x400)	15 x GN 2/1 12 x 600x800	1 X 600x800 GN 2/1
Tray pitch (mm)	67	80	-
Yield	+90/+3°C = 70 kg +90/-18°C = 55 kg	+90/+3°C = 80 kg +90/-18°C = 65 kg	+90/+3°C = 80 kg +90/-18°C = 65 kg
Gas	R404a		R404a
Max absorbed power (W)	4550		3150
Compressor (Hp)	-	-	3.0
Input voltage	Volt 1 x 230-50Hz		



WORLD SEIKI CO.,LTD.

RETARDER PROOFER

Retarder Proofer

World Seiki's two-chamber independent control retarder proofer is essential for bakeries as it helps to reduce costs and increase turnover through its independent control of freezing, refrigeration, thawing and proofing functions.

Retarder Proofer	FED-1-36	FED-2-32
Width (mm)	800	800
Depth (mm)	1,215	1,215
Height (mm)	1,955	1,955
Tray Size (mm)	400 x 600	400 x 600
Number of Plates	18 trays per compartment, total 36 trays	16 trays per compartment, total 32 trays
Power Load	1.8 kW	1.8 kW
Power	415V 3-phase 50Hz	415V 3-phase 50Hz



CONVECTION OVENS

High Star Convection Oven

High Star convection oven is designed to deliver even baking results with energy saving features. The layout of the convection oven allows for a modular add-on for proofing units placed directly beneath it. The ovens come in 2 varieties- the 5 tray WSK-705 and the 10 tray WSK-710.

Retarder Proofer	WSK-705E	WSK-710E
Width (mm)	780	780
Depth (mm)	1,253	1,253
Height (mm)	590	1,710
Weight (kg)	136	220
Capacity (number of trays)	5	10
Tray size (mm)	400 x 600	
Power	400W 3-phase 50Hz	



Underbuilt Proofer and Retarder Proofer addon for High Star

Modular add-on units of Proofers and Retarder Proofers can be placed onto the High Star for extra versatility.



Addon for High Star	CCTH Proofer	FED-12 Retarder Proofer
Width (mm)	810	930
Depth (mm)	1,160	1,000
Height (mm)	800	1,000
Weight (kg)	80	250
Capacity (number of trays)	14	12
Tray size (mm)	400 x 600	400 x 600
Number of shelves	7	12
Door	Single Door	Single Door
Control Mode	Mechanical Control Panel	Digital Control Panel
Power	230W 1-phase 50Hz	

DECK OVENS

World Flame

World Seiki's "Indirect Heating" Flame oven is totally sealed inside so that products can be steamed sufficiently and evenly with lower amounts of steam. Ideal for baked breads such as French and German breads as well as confectionery such as bean-jam encrusted breads and soft breads. Available in Electrical and Gas powered variants.



World Flame	FE43T-R	FG43T-R
Width (mm)	1,350	1,330
Length (mm)	1,570	1,660
Height (mm)	1,720	1,820
Tray Size (mm)	400 x 600	400 x 600
Capacity	3 decks, 12 trays	3 decks, 12 trays
Maximum Heat Output		
415W 3 phase 50Hz	14 kW	0.446 kW
220W 1 phase 50Hz	-	48,000 kcal/h
Power	220W 1-phase 50Hz	



FABRICANT
EUROFOURS®

PROOFER

Proofer

Eurofours offers a range of fermentation cabinet grades that come in 24 or 20 tray, single or double compartments. Equipped with automatic humidity, our cabinets are suitable for proofing achievements as pastry bakers. Through their ceiling evaporators and duct distribution, the air flow is channelled. Combined with an adjustable ventilation, your products will benefit from the growing homogeneous heat, without drying out or crusting.



Full Height Reach-in Cabinets	1 Compartment		2 Compartments	
	66 mm		60 mm & 66 mm in option	
	46S (400x600mm)	68S (600x800mm)	46D (400x600mm)	68D (600x800mm)
Spacing				
Proofer				
Width (mm)	690	830	690	830
Depth (mm) closed/opened door	1,010/1,557	1,250/1,937	1,010/1,557	1,250/1,937
Height (mm)	2,290	2,290	2,290	2,290
Internal depth (mm)	860	1,100	860	1,100
Tray number	24	24	2x10 (2x20 option)	2x10 (2x20 option)
Amps	12 A	14 A	2x7.5 A	2x12 A
Electrical power	2.8 kW	3 kW	2x1.6 kW	2x2.7 kW
Warming power	2 kW	2 kW	2x1 kW	2x2 kW
Cooling power	880 W	880 W	2x738 W	2x880 W

CONVECTION OVENS

Convection Oven with Underbuilt Proofer

Eurofours ovens are designed to blend smoothly into your complete line of products and thus create a compact in-store baking system. It features a touch screen control board integrated into the front face of the oven and allows for the programming of up to 99 functions. Eurofour's convection oven conserves energy through its smart design and its efficient insulation makes the oven one of the most suited ovens for bakers looking to save on energy costs.

Convection Oven	Electric Convection 5 trays oven (mm) Spacing: 85 mm				Electric Convection 10 trays oven (mm) Spacing: 85 mm			
	400x600	600x400	460x660	660x460	400x600	600x400	460x660	660x460
Width (mm)	780	980	840	1,040	780	980	840	1,040
Height (mm)	625	625	625	625	1,080	1,080	1,080	1,080
Depth (mm) closed/opened door	1,025/ 1,615	825/ 1,615	1,085/ 1,735	885/ 1,875	1,025/ 1,615	825/ 1,615	1,085/ 1,735	885/ 1,875
Weight (kg)	125	125	153	153	200	200	215	215
Electric power with/without steam	5.8/10.2 kW				5.8/10.2 kW			
Heating Power with/without steam	5.25/9.45 kW				5.25/9.45 kW			
Standard Voltage	3 x 400V + N + T				3 x 400V + N + T			

Convection Oven with Underbuilt Proofer	Proofers (mm) Spacing: 70 mm			
	400x600	600x400	460x660	660x460
Quantity of trays	16	16	16	8
Width (mm)	780	980	840	1,040
Height (mm)	910	910	910	910
Depth (mm) closed/opened door	1,025 / 1,750	825 / 1,750	1,085 / 1,870	885 / 1,870
Weight (kg)	79	79	84	84
Electric power	1.2 kW			
Standard Voltage	1 x 208-240V + N + T			



CONVECTION OVEN

LineMicro

LineMicro is a line of compact ovens that offer excellent quality and uniformity in baking. The Ovens are designed to support the easy processes of pastry and baking. It is also designed for browning of frozen products and baked goods.



LineMicro	DOMENICA XF043	ANNA XF023	ROBERTA XF003
Width (mm)	800	600	480
Depth (mm)	472	472	402
Height (mm)	706	587	523
Capacity	4 trays, 600 x 400	4 trays, 460 x 330	3 trays, 342 x 242
Pitch (mm)	70	70	70
Power Source	230 V - 1N / 400 V - 3N	230 V - 1N	230 V - 1N
Electrical Power	5.3 / 3.2 kW	3.0 kW	2.7 kW
Weight (kg)	44	22	16

CONVECTION OVEN



LineMiss

The LineMiss line is the ideal solution for bakeries and pastry shops. It is compact sized and performs comparably with larger-sized ovens. Its high quality and simple design makes it original and suitable for all baking needs.

LineMiss	XFT195	XFT188	XFT119
Width (mm)	800	800	600
Depth (mm)	770	770	651
Height (mm)	509	429	429
Capacity	4 trays, 600 x 400	3 trays, 600 x 400	3 trays, 460 x 330
Pitch (mm)	75	75	75
Power Source	230V-1N / 400V-3N	230V-1N / 400V-3N	230V-1N
Electrical Power	3N, 6.5kW	3N, 4.7kW	3kW
Weight (kg)	49	40	25

BakerLux

The BakerLux humidity convection ovens are designed to optimize the result of the most common baking processes- they guarantee maximum cooking uniformity in any load condition.

BakerLux	XB 895	XB 695	XB 893	XB 693
Width (mm)	860	860	960	860
Depth (mm)	900	900	900	900
Height (mm)	1,250	930	1,250	930
Capacity	10 trays, 600 x 500	6 trays, 600 x 400	10 trays, 600 x 400	6 trays, 600 x 400
Pitch (mm)	80	80	80	80
Power Source	400V-3N	400V-3N	400V-3N	400V-3N
Electrical Power	15.8kW	10.5kW	15.8kW	10.5kW
Weight (kg)	112	80	112	80



COMBI OVENS

ChefTop

ChefTop is an oven different from all the others because it is designed and developed in collaboration with chefs and the most advanced research institutes in the world. The ChefTop Combi ovens line provides perfect cooking in every situation.

ChefTop	XVC4005EP	XVC1005EPL	XVC705E	XVC055E
Width (mm)	866	866	750	574
Depth (mm)	1,237	997	773	762
Height (mm)	1,863	1,863	1,042	574
Capacity	20 GN 2/1	20 GN 1/1	10 GN 1/1	3 GN 2/3
Pitch (mm)	66	66	67	67
Power Source	400V-3N	400V-3N	400V-3N	230V-1N
Electrical Power	47.0kW	29.7kW	11.9kW	3.6kW
Weight (kg)	190	177	86	41





DECK OVENS

Compo Oven Series

Sanko's Compo ovens feature an advanced proportional baking control system that allows you to control the heat production through variable electricity consumption. It also features steam generators to ensure moisture in the finished products. The Compo offers baking flexibility to combine the ovens you want according to your needs, output, and space.



Compo Oven	TMC-GGG-11	TMC-GCC-21	TMC-CGH-21	TMC-GGC-31
Width (mm)	1,330	1,330	1,330	1,730
Depth (mm)	1,070	1,670	1,670	1,770
Height (mm)	1,080	1,800	1,870	1,800
No. of baking pans 400X600mm	6	12	Oven 8 Proofer 32	18
Power	400W 3-phase 50Hz 15kW	400W 3-phase 50Hz 23kW	Oven 400W 3-phase 50Hz 15kW; Proofer 1kW	400W 3-phase 50Hz 31kW
Baking Capacity (per hour)				
Baguette	45-60pcs	60-80pcs	30-40pcs	90-120pcs
English Bread	75-100 loaves	150-200 loaves	100-130 loaves	225-288 loaves
Danish, pastry, buns	300-390 pcs	600-780 pcs	400-520 pcs	900-1,170 pcs

DOUGH CONDITIONER

Dough Master

Ensure precise timing with the pairing of Compo and DoughMaster. As the DoughMaster operates to work on the final stage of fermentation, it automatically sends a signal to the oven Compo to control it's start of heating up to the designated baking temperature. Together, Compo and DoughMaster enable effective and efficient baking with minimum time loss.



Dough Master	SDC-1636W	SDC-1632W
Width (mm)	850	850
Depth (mm)	1,125	1,125
Height (mm)	1,955	1,955
Rack capacity	18 racks each door (Total in 36 racks)	16 racks each door (Total in 32 racks)
Rack width (mm)	65	75
Power (Max)	200V 3-phase 1.5kW	200V 3-phase 1.5kW
Temperature Range	-12°C+40°C	-12°C+40°C
Humidity Range	60-90% RH	60-90% RH



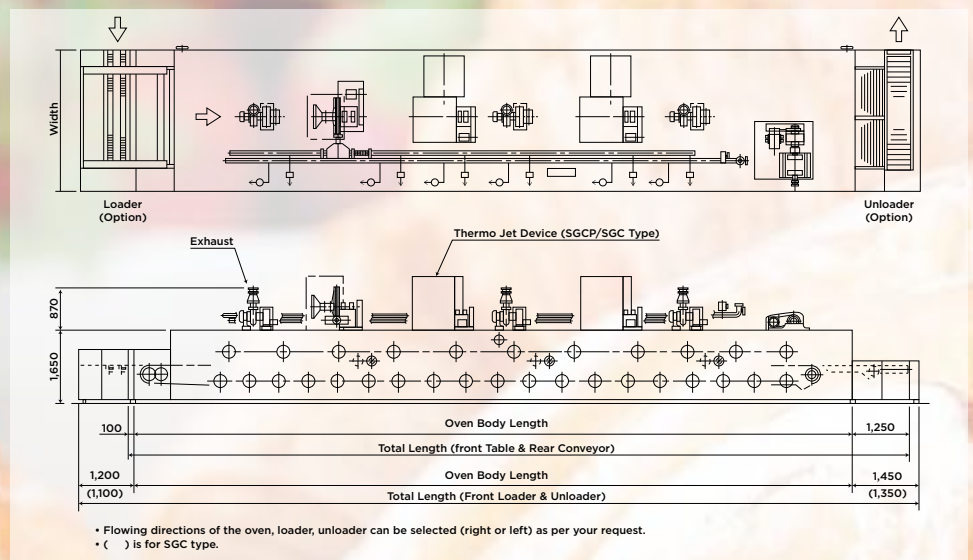
TUNNEL OVEN

Tunnel Oven

Sanko's modern and compact continuous baking system with conveyor system, the Tunnel oven is the most suitable oven for a fully automated and mass production line.

Tunnel Oven features a series of caterpillar conveyors which flows throughout the baking chamber, where the temperature is automatically regulated.

- The entire in-line production system is fully analyzed in order to present the total baking system. It is designed and manufactured based on the theme of "variety & flexibility".
- Due to the continuous-variable combustion system and program setting system, the oven has a high reputation to be user-oriented for operating the in-line production system.
- Models are available in electric and gas. The forced convection air system is also available for convenient loaf baking as an option.



SHICHIYO Co., Ltd

DECK OVENS

Nanban Backen Deck Oven

Thorough research of the construction with high quality insulation materials and introduction of an innovative manufacturing process has resulted in the highly efficient Nanban Backen Deck Oven. Shichiyo has introduced their patented technology to allow for focused yet even heating within each of the decks which means finer control of temperatures to produce evenly baked products.



Nanban Backen Deck Oven	BKS-F43Y
External dimensions	
Width	1,725
Depth	1,228
Height	1,679
Internal dimensions (Chamber)	
Width	1,240 mm
Depth	880 mm
Height	210 mm
Capacity	4 trays X 3 decks
Power	415V 3-Phase 22.5kW
Heating Capacity	19.35 kcal/h
Weight	1,350 kg

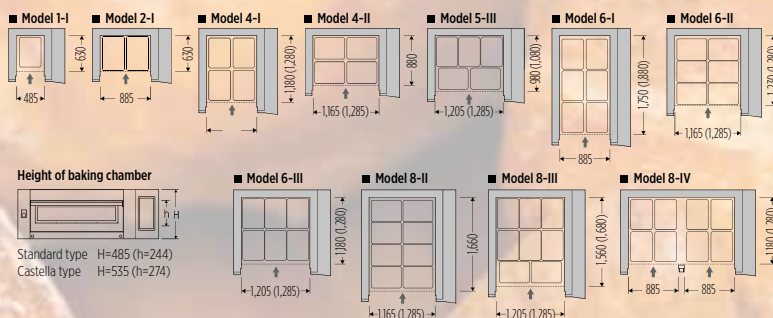


Tokura

DECK OVENS

Took Oven UT

Tokura's Took Ovens are suitable for all sorts of baking products, including tall products such as bread loaves with round tops, and standard products such as Danish pastries. The Took CASTELLA oven range is specifically designed for sponge cakes. All ovens are customizable upon request.



	1 - I	2 - I	4 - I	4 - II	5 - III	6 - I	6 - II	6 - III	8 - II	8 - III	8 - IV
Width x Depth (mm)											
S:530x380	990 x 980	1,390 X 980	1,390 X 1530	1,670 X 1,230	1,710 X 1,330	1,390 X 2,100	1,670 X 1,580	1,710 X 1,530	1,670 X 2,010	1,710 X 1,930	2,640 X 1,530
M:600x400	990 x 980	1,390 X 980	1,390 X 1,630	1,790 X 1,230	1,790 X 1,430	1,390 X 2,250	1,790 X 1,630	1,790 X 1,630	1,790 X 2,030	1,790 X 2,030	2,460 X 1,630
Capacity	1 tray / deck	2 trays / deck	4 trays / deck	5 trays / deck		6 trays / deck			8 trays / deck		
Power • Mono-phase/200V • 3-phase/200V/380V/400V (kW)											
S	3.0	4.5	6.5	8.0		9.5			13.5		
M	4.5	4.5	7.0	8.5		11.0			15.5		



Europa

bakery evolution

RACK OVEN

Galileo

Europa's Galileo was designed to meet the following requirements: Compact dimensions, functionality and solidity while balancing between the concept of 'tradition' and 'innovation'. The Galileo has been studied to simplify cleaning and maintenance. With improved technologies that allows optimal efficiency, Galileo ovens grant excellent baking results for any type of product.



Galileo	G72 C Gas	G72 E Electric	G89 C Gas	G89 E Electric	G108 C Gas	G108 E Electric
Width (mm)		1,420		1,620		1,970
Depth (mm)		1,000		1,160		1,430
Height (mm)		2,000		2,200		2,200
Trays Capacity (mm)		400 x 600		400 x 800		600 x 800
Average consumption - Electric (kW)						
Regular	-	18	-	24	-	36
Plus	-	24	-	32	-	45
Thermic (kcal/h)	25	-	30	-	40	-

ELECTRIC MODULAR DECK OVEN

Edison

The new line of electric modular deck ovens EDISON has been conceived to satisfy the needs of small and medium bakeries, confectioneries, pizzerias and restaurants which are looking for high quality product with large possibilities of customization and a wide range of options. The Edison features a unique 2-type baking chamber – one for pastry products and the other for bread.



Edison	E218PA	E224PA	E218PS	E224PS	E2L18PA	E2L24PA	E2L18PS	E2L24PS	E4318PA	E4324PA	E4318PS	E24324PS
Exterior dimensions												
Width (mm)	1,200+80	1,200+80	1,200+80	1,200+80	1,100+80	1,100+80	1,100+80	1,100+80	1,100+80	1,100+80	1,100+80	1,100+80
Depth (mm)	1,040	1,040	1,040	1,040	1,310	1,310	1,310	1,310	1,780	1,780	1,780	1,780
Height (mm)	330	390	330	390	330	390	330	390	330	390	330	390
Interior dimensions												
Width (mm)	950	950	950	950	850	850	850	850	850	850	850	850
Depth (mm)	680	680	680	680	950	950	950	950	1420	1420	1420	1420
Height (mm)	180	240	180	240	180	240	180	240	180	240	180	240
Trays Capacity (mm)	400 x 600, 460 x 660				400 x 600, 460 x 660, 460 x 760, 400 x 800							
Weight (kg)	150	170	125	145	165	185	140	160	240	270	215	245
Steam	Yes	Yes	No	No	Yes	Yes	No	No	Yes	Yes	No	No
Power (kW)	5.7	5.7	4.9	4.9	7.1	7.1	6.3	6.3	10.7	10.7	9.1	9.1

ELECTRIC CONVECTION OVEN



Kilby

The new series of Kilby convection ovens have been created to put together all the best solutions for the baking of both bread and confectionery. It is designed following requirements of qualified and demanding users who want to offer high quantities of products even with a small oven.

Kilby	Convection Oven 400mm x 600mm						Convection Oven 460mm x 660mm					
	K4T	K5T	K6T	K8T	K10T	K12T	K4T66	K5T66	K6T66	K8T66	K10T66	K12T66
Width (mm)	950+80	950+80	950+80	950+80	950+80	950+80	950+80	950+80	950+80	950+80	950+80	950+80
Depth (mm)	1,040	1,040	1,040	1,040	1,040	1,040	1,040	1,040	1,040	1,040	1,040	1,040
Height (mm)	700	700	700	1,180	1,180	1,180	700	700	700	1,180	1,180	1,180
Trays Capacity	4	5	6	8	10	12	4	5	6	8	10	12
Pitch (mm)	120	96	80	120	96	80	120	96	80	120	96	80
Weight (kg)	175	175	175	260	260	260	175	175	175	260	260	260
Power (kW)	8	8	8	16	16	16	8	8	8	16	16	16



In Bread We Trust

RACK OVENS

724 Double Rack Oven

Revent's 724 is a large capacity deck oven that comes configured in either gas or electricity. Well known for its high quality ovens, Revent's ovens come fully feature-packed with efficient control panels, patented steam generation as well as an innovative heat distribution system to ensure the highest quality baked goods.



725 Single Rack Oven

Like its larger 724 counterpart, Revent's 725 is a smaller capacity deck oven that comes configured in either gas or electricity. Uncompromising in quality, the 725 comes equipped with all the features found in the 724 and delivers excellent baking results in a smaller frame.

	724 Double Rack Oven						725 Single Rack Oven					
	Electric			Oil/gas			Electric			Oil/gas		
Voltage	3-Phase 220/230V	3-Phase 400/230V	3-Phase 415/240V	3-Phase 220/230V	3-Phase 400/230V	3-Phase 415/240V	3-Phase 220/230V	3-Phase 400/230V	3-Phase 415/240V	3-Phase 220/230V	3-Phase 400/230V	3-Phase 415/240V
Heating	67.5- 73.8kW	74.8kW	71.4kW	100kW	100kW	100kW	51.6- 56.4kW	57.2kW	51.3kW	80kW	80kW	80kW
Fuse	200A	125A	125A	16A	16A	16A	160A	100A	100A	16A	16A	16A
Max Tray Size	750 x 1,000mm one double rack 457 x 762mm two single racks						600 x 800mm one single rack					
Swing diameter	1,280 mm						1,060 mm					
Max load	400 kg						400 kg					
Temperature	50 - 300°C						50 - 300°C					
Weight	1,840 kg						1,590 kg					
Min section tilt up height	2,700 mm						2,700 mm					
Steam Generation	8.5 l/20 sec						7 l/20 sec					

The unique features of the Revent ovens include High Volume Steam (HVS) and the Total Convection Control (TCC) air distribution system. In unison, Revent's innovative technologies ensure an evenly baked product with optimal water content.



HVS High Volume Steam

Revent's patented HVS steel ball steam system was designed upon the fact that the sphere has the greatest surface area to volume ratio of any geometrical form.

The large surface area guarantees maximum steam generation during the baking process. This allows the dough to increase to a large volume in the beginning of the bake and creates a shiny crust at the end of the bake.

The spherical surface of the ball is also perfectly designed to absorb heat, so the steam generator does also serve as a heat accumulator. This heat (energy) is used to shorten the recovery time in the beginning of the bake and between the bakes.

Test results speak for themselves. For example the Revent 724 transforms 8.5 l of water into steam in 20 seconds. Temperature recovery is within 3 - 5 minutes depending on the product and oven model.

TCC Total Convection Control - air distribution system

Revent has been a pioneer in convection-heating in rack ovens since 1958. Controlling and steering the air flow in a convection oven is essential for the outcome of the baking result. First of all even heat transfer, from top to bottom of the rack and from the outer edge to the center of the baking tray, is very important. Secondly, low air velocity with a large air volume is essential for even baking without dehydration.

Revent's unique world-leading air distribution system, TCC, directs air flow and volume to produce an even heat transfer throughout the rack. Air flows hit each tray at an upward angle to create enough bottom heat to add volume and rise to your bread. TCC produces more bread volume in every loaf, more even baking and less waste.



HUMIDIFIERS

Humidifiers EB/EBK

Revent's humidifiers come with the Revent Air Wash – a sophisticated humidification system that is easy to use and maintain. The heavy duty system is broadly used in large wholesale bakeries around the world. The humidifiers come in the regular EB variant as well as the EBK variant which comes equipped with a cooling coil unit on the inlet side.

Humidifiers	EB-10					EBK-10				
	K4T	K5T	K6T	K8T	K10T	K4T66	K5T66	K6T66	K8T66	K10T66
Units	1	2	3	4	6	1	2	3	4	6
Heating	Electric					Electric				
Heating Capacity (kW)	10	20	30	40	60	10	20	30	40	60
Cooling Capacity (kW)	-	-	-	-	-	2.6	5.2	7.8	10.4	15.6
Cooling Capacity (BTU)	-	-	-	-	-	8,800	17,600	26,400	35,200	52,800
Electric Connection (kW)	10.2	20.4	30.6	40.8	61.2	10.2	20.4	30.6	40.8	61.2
Proofing Capacity (m ²)	0-6	6-12	12-18	18-24	24-36	0-6	6-12	12-18	18-24	30-36



VACUUM COOLER



Vacuum Cooler

A Small Step for Man, A Giant Leap for Cooling Bread

Freezing bread may not always be the best solution. And letting it cool by itself takes forever. So Revent went back to the earlier idea of vacuum cooling and developed it further. Today the Revent Vacuum Cooler has become the most efficient way to cool bread, enhance it's quality and shelf life – achieving a better total cost of ownership.

With vacuum cooling, your bread can be baked in less time, as the baking process continues during the cooling. Before, what would have taken over an hour in total baking and cooling, can today be done in less than 15 minutes depending on products. Also, the Revent Vacuum Cooler caters to all bread types.

All breads are different and need separate heating and cooling curves. The result is higher quality with more aroma, which takes less time to bake, less energy and floor space, less waste and less handling and ingredients than ever before. All in all – A better product along with a better total cost of ownership.

Vacuum Cooler	VC40A	VC70A	VC70A2	VC100W	VC100W2	VC200W	VC200W2	VCL200W	VCL200W2
Max Load (kg)	40	70	100	100	100	200	200	200	200
Max usable space (mm)	500 x 800	820 x 1,000	820 x 1,000	820 x 1,000	820 x 1,000	820 x 1,000	820 x 1,000	850 x 1,280	850 x 1,280
Doors	Front	Front	Back + front door	Front	Back + front door	Front	Back + front door	Front	Back + front door
Trolley capacity	1	1	1	1	1	1	1	2	2
Pump connection requirements	11kW 400V/50Hz 3-phase, 27A	22kW 400V/50Hz 3-phase, 52A	22kW 400V/50Hz 3-phase, 52A	11kW 400V/50Hz 3-phase, 27A	11kW 400V/50Hz 3-phase, 27A	22kW 400V/50Hz 3-phase, 52A	22kW 400V/50Hz 3-phase, 52A	22kW 400V/50Hz 3-phase, 52A	22kW 400V/50Hz 3-phase, 52A
Cooling unit connection requirements				15.4 kW 400V/50Hz 3-phase, 40A	15.4 kW 400V/50Hz 3-phase, 40A	22.3 kW 400V/50Hz 3-phase, 40A	22.3 kW 400V/50Hz 3-phase, 40A	22.3 kW 400V/50Hz 3-phase, 40A	22.3 kW 400V/50Hz 3-phase, 40A
Weight (kg)	1,940	2,200	2,570	2,660	3,030	3,100	3,470	3,220	3,620
Suitable to oven	726	724/725/726	724/725/726	724/725/726	724/725/726	724/725/726	724/725/726	2x725/2x726	2x725/2x726



RACK OVENS

S-Series Mini Rack Oven

The S-oven is a small oven with the efficiency and flexibility of a large oven which makes it perfect as an in-store oven. Sveba Dahlen's IBS technology (Increased Baking Surface) ensures quick, even and economical baking results. The alternating rotation of the racks allows for equal amount of heat on all sides resulting in improved energy efficiency. The S-series can be complemented with a proofer, storage cabinet and an effective condensation unit.

	S200 Electric	SJ2/300 Proofer	S300 Electric	SJ2/300 Proofer
Width (mm)	989	989	953	989
Depth (mm)	990	99	991	991
Height (mm)	1,957	782	2,160	782
Max tray size (mm)	400 x 600	400 x 600	400 x 600	400 x 600
Power (kW)	15	1.5	19.5-23	1.5



C-Series Rack Oven



The C-series ovens are from the Sveba-Dahlen range of compact rack ovens, designed for installation in restricted spaces. The modular design contributes to ease of installation. The large viewing window in the oven door provides a clear view of the oven interior

and permits close observation of the baking process. The C-series also features the IBS technology (Increased Baking Surface) to ensure faster and more even baking.

V-Series Rack Oven



The V-series is reliable and powerful, built to be easy and safe to use. The ovens are designed to meet the highest standards of operational reliability. Together with the IBS (Increased Baking Surface), the ovens also feature Sveba Dahlen's Cascad

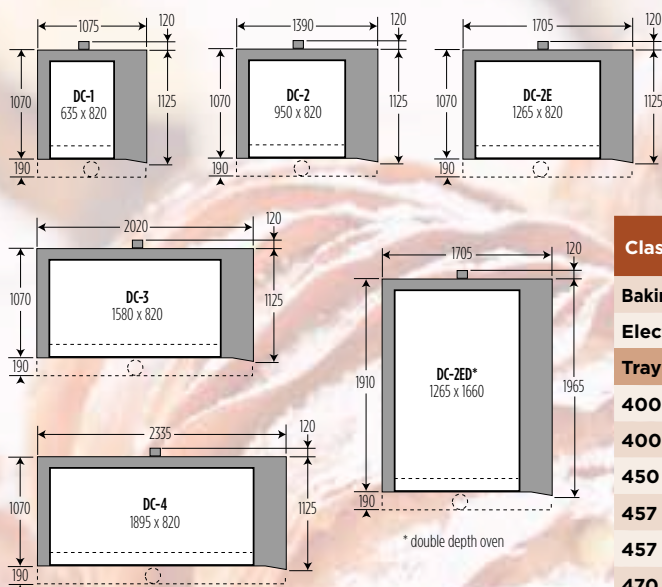
steam system which provides a powerful supply of steam in a short time. The V-series is available in three basic sizes, with up to four racks in the oven chamber, and can be delivered with many different options to fit customer demands.

	C-Series Rack Oven						V-Series Rack Oven					
	C150 Electric	C151 Oil	C152 Gas	C250 Electric	C251 Oil	C252 Gas	V30 Electric	V31 Oil	V32 Gas	V50 Electric	V51 Oil	V52 Gas
Width (mm)	1,355	1,355	1,335	1,450	1,450	1,450	2,150	2,150	2,150	2,675	2,675	2,675
Depth (mm)	1,335	1,335	1,355	1,355	1,355	1,355	1,810	1,915	1,915	2,490	2,490	2,490
Height (mm)	2,535	2,625	2,625	2,535	2,625	2,625	2,425	2,425	2,425	2,425	2,425	2,425
Max tray size (mm)	457 x 762	457 x 762	457 x 762	600 x 800	600 x 800	600 x 800	600 x 800	600 x 800	600 x 800	2 x 600 x 800	2 x 600 x 800	2 x 600 x 800
Max rack diagonal (mm)	935	935	935	1,050	1,050	1,050	1,050	1,050	1,050	1,580	1,580	1,580
Max rack height (mm)												
platform	1,815	1,815	1,815	1,815	1,815	1,815	1,815	1,815	1,815	1,815	1,815	1,815
hook	1,880	1,880	1,880	1,880	1,880	1,880	1,880	1,880	1,880	-	-	-
Power (kW)	40-45-50	2.0	2.0	50-55-60	2.0	2.0	46-52-58-64-70	2.2	2.2	95-104-112-120	2.2	2.2

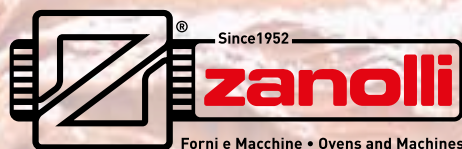
DECK OVENS

Classic Deck Oven

Sveba Dahlen's Classic Deck Oven provides users a variety of sizes and configurations to choose from. It is available in five standard widths, suited for most sizes of baking trays to meet the various baking needs of the users. Also features the user-friendly D1+ panel which is programmable to store 40 recipes in 2 to 4 temperature steps. The chassis is constructed with high-quality stainless steel plates and comes insulated with rock wool insulation to provide superior heat economy and a safer working environment.



Classic Deck Oven	DC-1	DC-2	DC-2E	DC-2ED	DC-3	DC-4
Baking Surface (m²)	0.52	0.78	1.04	2.09	1.3	1.55
Electrical Load (kW)	5	6.9	8.8	17.2	10.7	12.6
Tray Sizes (mm) and number of trays per deck:						
400 x 600	2	2	4	8	4	6
400 x 762	1	2	3	6	3	4
450 x 600	1	2	2	4	3	4
457 x 660	1	2	2	4	3	4
457 x 762	1	2	2	4	3	4
470 x 630	1	2	2	4	3	4
500 x 700	1	1	2	4	2	3
530 x 650	1	1	2	4	2	3
600 x 800	1	1	2	4	2	3



DECK OVENS

Citizen

Citizen ovens are the results of years of testing and research. Designed and created according to the most up-to-date projecting and construction standards, these ovens are manufactured in stainless steel and are available in two different versions: electric and gas-fired. The baking surface of the Citizen ovens is in a special refractory material to enable a proper diffusion of the heat. Thanks to this characteristic, these ovens are particularly suitable to bake pizza directly on the refractory stone or in baking trays. Citizen electric ovens are available in different sizes and can be delivered as a twin-chamber baking unit and as a single deck version.



Citizen	Citizen 6+6/MC		Citizen 9+9/MC	
Baking Unit	Exterior	Interior	Exterior	Interior
Width (mm)	1,370	1,050	1,370	1,050
Depth (mm)	1,030	700	1,380	700
Height (mm)	715	160	715	160
Weight (kg)	248		310	
Pizzas	6+6 (ø30)		9+9 (ø30)	
Max Temperature	400°C		400°C	

Citizen	Citizen 6+6/MC	Citizen 9+9/MC
Power (kW)	8.8+8.8	11.2+11.2
Base Unit		
Width (mm)	1,370	1,370
Depth (mm)	910	1,260
Height (mm)	940	940
Weight (kg)	50	50

PIZZA CONVEYOR OVENS



Synthesis V

Zanolli's Synthesis V is the first ventilated tunnel conveyor oven to be patented in Italy. With a wide range of applications- from bakery to pastry to pizza, the Synthesis V is versatile and easy to operate. All Synthesis V baking ovens are stackable, therefore allowing double to triple the production capacity in the same space.

Synthesis 08/50 V PW	Electric		Gas	
Baking Unit	Exterior	Interior	Exterior	Interior
Width (mm)	1,260	500	1,260	500
Depth (mm)	1,750	850	1,750	850
Height (mm)	490	100	490	100
Base Unit				
Width (mm)	1,040		1,040	
Depth (mm)	850		850	
Height (mm)	580		580	
Total Weight (kg)	180		200	
Max Temperature	320°C		320°C	
Power (kW)				
Gas kW (Kcal/h)	-		13.9-(12.000)	
Electric kW	13.8+0.44		0.44	

Italian Pizza (cm)	Baking Time (min)	No. Pizza/hour
20 (145 gm)	3.5-4	135-120
25 (230 gm)	3.5-4	90-80
30 (330 gm)	3.5-4.5	60-50



BLAST FREEZE TUNNEL

Blast Freezer Turbo Runner

The Turbo Runner is a modular designed blast freezing unit fabricated with quality technology and equipment. Consisting of 3 meter long freezing sections with a fully automatic conveyor belt, the Turbo Runner provides powerful horizontal and vertical displacement of air ensuring effective turbulence and transmission of cold. The Blizzard is a flexible piece of equipment that guarantees optimum air flow and even chilling of all products. Additional specification information is available upon request.



BLAST FREEZERS

Mistral

Koma's Mistral Blast Freezer can be used for both freezing and refrigerating products; the temperature is adjustable from -35°C to +15°C. With its compact design, the Mistral occupies little floor space and is ideal for use over a wide range of applications.

- Blast-Freezing/Chilling System
- Temperature Blast Freezing -18°C/-38°C
- Blast Chilling -2°C/-8°C
- Standing evaporator with hinged evaporator
- Refrigeration technology according to high demands of STEK standard
- Stainless steel interior and exterior with bumper bars



H-cabinet

The H Cabinets offer users an installation where they can freeze products at a temperature of -38°C and simultaneously store products at a temperature of for instance -20°C. An exceptionally low air circulation and high air humidity in the storage spaces simultaneously ensure that all unpackaged products cannot desiccate. All installations can be connected to the TeleGuard remote monitoring system, worldwide - 24 hours a day - 365 days a year. With this system, users can ensure that any defect that might arise in the installation can be detected at an early stage and be fixed.

Citizen	H-1	H-3	H-4	H-6	H-8
Width (mm)	1,125	1,125	1,125	1,125	1,125
Depth (mm)	1,190	2,050	2,930	3,800	4,670
Height (mm)	2,100	2,100	2,100	2,100	2,100
Freezing Temperature	-38°C/ -18°C	-38°C/ -18°C	-38°C/ -18°C	-38°C/ -18°C	-38°C/ -18°C
Power	200V 3-phase 50Hz 2.4-4.0kW	200V 3-phase 60Hz 2.4-3.1kW	200V 3-phase 2.4kW	200V 3-phase 3.1kW	200V 3-phase 3.1kW
Compressor	50Hz/2HP, 3HP, 4HP	60Hz/2HP, 3HP	2HP	3HP	3HP

IBF (Industrial Blast Freezer)

The "IBF system" is a technology exclusive to Koma. The Koma IBF is particularly designed to preserve the fine cell structure and moisture content of your product, thereby safeguarding both the aroma and the taste and ensuring there is little if any loss of weight, all of which translates into a high quality end-product.





UNIFILLER®

CAKE FINISHING EQUIPMENT

Cake-O-Matic 1000i

Icing texture can change from batch to batch. The COM 1000i can solve this problem by automatically adjusting to the changing consistency of icings.

The Servo Control System allows you to quickly and easily finish the tops and sides of cakes with a pre-determined amount of icing.

The Cake-O-Matic can also deposit batter and middle fill layers. In addition to its cake production abilities, the COM 1000i can be easily fitted with a wide array of our depositing nozzles and accessories.

Machine Features	Performance Specifications
<ul style="list-style-type: none"> • Cake production depositor • Fills middle layers • Top and side ice • Over 100 standard machine attachments / options to choose from • Designed with the least number of parts to clean 	<ul style="list-style-type: none"> • Air: 8 cfm @ 80 psi - 227 liters/min @ 5.5 bar • Electric: 110V 1-Phase 4 Amps / 220V 1-Phase 2 Amps • Run: Decorate up to 7 cakes/ min • Volume: 0.3-36 fl oz (10-1064 ml) • Hopper Capacity: 14 US gallons



Cake Finishing Center

The Cake Finishing Center, a unique cake decorating equipment, is your all-in-one machine that can top and side ice your round cakes and quickly add beautiful borders such as shells or rosettes.

Machine Features	Performance Specifications
<ul style="list-style-type: none"> • Top and side ice round cakes then top decorate with one machine. • Add top shell borders automatically. • Top rosette decorating with custom built head. • Complete cake icing, decorating and finishing machine. • Automatically adjusts top and side icing mechanism to suit icing consistency. • The Advanced Icing Control System allows personalized settings for various styles of cakes to be stored in the on-board computer using touch screen controls. This system can also automatically monitor and adjust for changes in icing consistency - batch to batch. 	<ul style="list-style-type: none"> • Run: Single twisted star, swirl rosette, custom pack configuration - 6 pack 2x3, 12 pack 4x3 • Capacity: Single colour, double icing colour and combination colours

DEPOSITOR

Compact Depositor

The Compact bakery depositor, available in table top, mobile or power lift models, is the ideal bakery equipment for affordable depositing, featuring plenty of speed and power. With a small foot print, user - friendly features and portable options, this batter depositor is ideal for portioning accurate deposits for muffins, cupcakes, cakes, pastry, pie, etc.

Machine Features	Performance Specifications
<ul style="list-style-type: none"> • Over 100 standard machine attachments / options to choose from • Designed with the least number of parts to clean • Can be quickly and easily disassembled for cleaning and product change-over • Height adjustable depending on model 	<ul style="list-style-type: none"> • Power: Air 3-5 cfm @ 80 psi • Electric: N/A • Run: 140 deposits/min (8,400 deposits/hr) depending on product size • Volume: 0.3-18 oz (10-532ml) • Hopper Capacity: Powerlift and Mobile: 14 US gallons (52 litres). Table Top: 6 US gallons (22.75 litres)



DEPOSITOR

ELF 400 Depositor

ELF 400 - Entry Level Filler – 3 models to choose from. The ELF 400 will ensure you get precise portion control quickly, and can be completely disassembled for cleaning in seconds. It is constructed almost entirely from stainless steel materials and other food sanitary components throughout.



Machine Features	Performance Specifications
<ul style="list-style-type: none"> • Very small footprint – fits conveniently on any table or counter • Speed and portion accuracy • Solid stainless steel construction • Rugged and durable design • Quick, full wash down – all food contact parts dishwasher safe • Tool free, quick change-over design • Deposit range 0.5-14.1 oz (15-419 ml) • Volumetric depositing • 3 product cylinder sizes available to meet your portion requirements • 6 US Gallon (22 litres) conical hopper 	<ul style="list-style-type: none"> • Variants: ELF Basic Spout, ELF Handheld Nozzle, ELF Injection Nozzle



Hopper Topper

The Unifiller Hopper Topper transfer pumps will help keep your production flowing smoothly 24/7. With our gentle pumping technology, your product will be quickly transferred without sacrificing quality.

Machine Features	Performance Specifications
<ul style="list-style-type: none"> • Uses gentle pumping technology that is similar to hand scooping. • Fill hoppers direct from the mixing bowl. • Automatic level sensor helps maintain product level in hopper. • Pumps everything from smooth to chunky to thick – gentle and fast! • Maintains product integrity. • Power Lift has telescopic lifting mechanism / Economy has easy manual lift. 	<ul style="list-style-type: none"> • Power: Air / Electric • Air: Econo/PL: 4 cfm @ 100psi Max: 4-12 cfm @ 80 psi • Run: Up to 1" (25 mm) cube soft fruit or similar. • Volume: Econo/PL: 3-13 US gallons/min (11-49 litres). Max: 16-21 US gallons/min (60-79 litres).

iSpot Depositor

The iSpot depositor is a perfect addition to your food or bakery production line. With a user-friendly design that's compact and portable, this versatile machine allows extremely quick clean-up for change-over of various depositing products. Simple and accurate deposits will make the iSpot one of your most used and valuable pieces of equipment.

Machine Features	Performance Specifications
<ul style="list-style-type: none"> • Adjustable deposit volume • Hand-held nozzle with food grade hose – takes all standard bakery tips • Small footprint and 4" swivel castors makes maneuverability a breeze • Interchangeable product cylinders • Sanitary, all-stainless steel construction • Use with a container with up to 23"(54cm) depth (up to 80 quart Hobart bowl) • Optional pail shelf to keep your buckets off the floor 	<ul style="list-style-type: none"> • Power: Air • Air: 3 cfm @ 80 psi • Electric: N/A • Run: 140 deposits/min (8400 deposits/hr) based on product size • Volume: 0.3 oz - 7.5 oz (118 ml - 221 ml)



Universal 1000i

The Universal depositor can be used for clean depositing of cake, muffin and cupcake batters, chunky fillings, sauces and even delicate mousse fillings. This depositor can also be fitted with a wide variety of attachments including depositing heads and hand-held nozzles.

Machine Features	Performance Specifications
<ul style="list-style-type: none"> • Over 100 standard machine attachments / options to choose from • Designed with the least number of parts to clean • Can be quickly and easily disassembled for cleaning or product change-over 	<ul style="list-style-type: none"> • Power: Air • Air: 4 cfm @ 80 psi, 113 liters/minute @ 5.5 bar • Electric: N/A • Run: 120 cycles per minute based on portion size • Volume: 0.3-36 oz (10-1064 ml) • Hopper Capacity: 14 US gallons (52 litres)



DEPOSITOR

Epsilon Tabletop Depositor

Mono's new ground-breaking Epsilon Tabletop Confectionery Depositor is one of the smallest tabletop depositors in the market - requiring just 950mm width of working surface to operate. Businesses tight on space can now take advantage of the cost effective, increased productivity and extended product range that the Epsilon can bring.



Epsilon Tabletop Depositor	400	450
Fits tray sizes (mm)	400 x 600	Upto 450 x 762
Max Height (mm)	775	775
Depth (mm)	742	790
Width (mm)	977	1,139
Weight with soft hopper fitted (kg)	100	120
Cycles per minute	16	16
Hopper capacity soft dough (litre)	20	22.5

Epsilon Tabletop Depositor	400	450
Max height of deposited product (mm)	52	52
Max height of tins (mm)	80	80
Maximum programme storage	96	96
Number of languages	14	14
Power	240V 1-phase 50Hz	
Maximum power rating	2.5 kW 13A	



Auto Jammer

The Automatic Jammer, by MONO Equipment, can fill doughnuts and pastries two at a time without any mess or wastage, making it very economical. Fillings are precisely dispensed through dual nozzles in variable, pre-set amounts. The Auto Jammer is incorporated with dual nozzles which makes clean and accurate insertions into a wide range of products - without any mess or wastage.

Auto Jammer	
Width (mm)	390
Depth (mm)	360
Height with hopper (mm)	460
Height without hopper (mm)	205
Weight (kg)	10.5
Output per hour	1,200
Power	1-phase 13A





Omega Touch & Omega Plus

The Omega depositors are amongst the most versatile and compact machines on the market with an established reputation for exceptional efficiency, accuracy and consistency of their depositing. The Omega Plus is identical to the Omega Touch but is incorporated with an enhanced motor which makes it suitable to use with a wider range of mixes. Ideal for bakers, confectioners, caterers and hoteliers who need a competitive edge, the Omega depositors are designed to produce an almost endless array of high quality products by replicating the traditional time-consuming hand movements of the master confectioner effortlessly, with speed and reliability.

Omega	Touch		Plus			Plus with Wirecut	
	400	450	400	450	580	400	450
Height (mm)	1,541	1,541	1,541	1,541	1,541	1,541	1,541
Height with lid open standard hopper (mm)	1,863	1,863	1,863	1,863	1,993	-	-
Height with lid open extended hopper (mm)	1,980	1,980	1,980	1,980	2,110	1,980	1,980
Depth (mm)	869	869	869	869	999	881	881
Width (mm)	1,200	1,200	1,200	1,200	1,200	1,200	1,200
Weight with soft hopper fitted (kg)	176	185	176	185	194	196	210
Weight with hard hopper fitted (kg)	196	210	196	210	224	216	235
Approx. Cycles per minute (mix dependent)	19	19	30	30	30	18	18
Standard hopper capacity soft dough (litre)	20	22.5	20	22.5	29	20	22.5
Standard hopper capacity hard dough (litre)	21	24	21	24	31	21	24
Extended hopper capacity soft dough (litre)	36	41	36	41	53	36	41
Extended hopper capacity hard dough (litre)	31	35	31	35	45	31	35
Minimum distance between trays (mm)	50	50	50	50	50	50	50
Maximum vertical travel (mm)	80	80	80	80	80	80	80
Maximum programme storage	650	650	650	650	650	650	650
No. of languages	13	13	13	13	13	13	13
Power	240V 1-phase 50Hz						
Maximum power rating	2.5kW 13A						



味の原点 店頭調理機

ALFA

BREAD SLICERS

A-70 Series Slicer

Alfa's A-70 Series Slicers provide a quiet, efficient and compact solution for those looking for bread slicers that produce cuts that are clean and smooth. The A-70 Series' sharp circular blades allows precise cuts through bread producing smooth bread surfaces. Equipped with a built-in polishing apparatus, the blades can be conveniently sharpened for repeated and long-lasting use.

A-70 Series Slicer	A-70	A-70 S	A-70 L	A-70 LP
Width (mm)	520	570	660	670
Depth (mm)	500	500	500	600
Height (mm)	300	310	310	310
Power	AC100 1-phase 50-60Hz			
Motor capacity	100			
Cutter blade (mm)	203 Ø			
Slicing range (mm)	0-40	0-40	0-40	6-40





FoodTools®

Industry Leaders in Portion Control

Divider Inserts

FoodTools is one of the industry leaders in food portioning equipment. One of the unique features of the products is that FoodTools specializes in custom Divider Inserts for your specific products.

The Divider Inserts are processed with consistent grain rolls, sheeted, sheared and double chip board stacked and tied in bundles of 1,000 sheets and are also available in rolls. FoodTools manufactures over 100 different sizes with stock delivery.



CAKE SLICERS



CS-2000 Auto Cake Slicer

The CS-2000 is a dual product round cake slicing machine that's capable of cutting a variety of frozen round products. The machine features dual product holders and fully automatic product positioning, indexing, and Divider Insert feeding. Dual product holders will eliminate lost time loading and unloading products as the machine is continuously slicing a product. A single operator can double production speed by using two machines simultaneously. Portions will all be consistent in size no matter who is operating the machine. This machine is perfect for bakeries producing 300 or more products per hour.



CS-4AAC Semi-Auto Cake Slicer

The CS-4AAC is a round cake and pie cutting machine - this model will also portion a variety of frozen or chilled round products. User-friendly operation requires little skill to produce portions in consistent sizes at high production speeds. Divider Inserts are deposited between each wedge in one smooth operation while cutting the slices. This model works well for bakeries producing 100-150 cakes per hour.

	CS-2000 Auto Cake Slicer	CS-4AAC Semi-Auto Cake Slicer
Width (mm)	1,168	533
Depth (mm)	1,143	686
Height (mm)	1,778	1,372
Weight (kg)	227	68
Speed	350-450 products/hr	100-150 products/hr
Compressed Air	8 cfm @ 90 psi	5 cfm @ 90 psi
Power	110-240V, 1A	-
Product Size (mm)	150-300 diameter	150-300 diameter, 165 tall
Portion Size	4-24 portions	4-24 portions

Accusonic-10U2SRW-BC Ultrasonic Cake Slicer

This ultrasonic cutter is perfect for sticky, difficult to cut, and delicate products. It is capable of cutting in or out of the container. This slicer features two Ultrasonic blades that vibrate at 20 kHz to prevent the product from sticking to the blades, allowing each slice to have a clean quality look. The two Ultrasonic blades increase the production speed from the ACCUSONIC-10USRW in which the blade shuttles to both sides. The ultrasonic slicer can also be used to cut 2 round cakes per cycle with no Divider Inserts. This ultrasonic machine is best for bakeries with hard to slice production volume of 50-100 products per hour.



5-AF Industrial Cheese/Butter Slicer

The 5-AF is a wire cheese and butter cutting machine. This model uses a wire grid to cut up to 40lb blocks of cheese or butter into smaller portions. Each head contains a custom wire grid to cut the block into specific portions. The heads and bases can be changed in minutes to cut various sizes of products and portions from square and rectangle pieces to wedges from cheese wheels. This machine is great for a cheese processor that is breaking down 40lb blocks of product into smaller pieces for sale or to be used in ingredients.

	Accusonic-10U2SRW-BC Ultrasonic Cake Slicer	5-AF Industrial Cheese/Butter Slicer
Width (mm)	1,372	660
Depth (mm)	2,083	813
Height (mm)	1,778	160
Weight (kg)	340	118
Speed	50-100 products/hr	Up to 120 products/hr
Compressed Air	6 cfm @ 90 psi	6 cfm @ 90 psi
Power	208V-240V, 30A	-
Product Size	305mm Diameter, 965mm Diagonal, 114mm Tall	430 X 559mm, 18kg block
Portion Size	4-24 round/square portions	Depends On Product



SLICER

Horizontal Slice Machine HGS 1/3 D.H.

Krumbein's Horizontal Slice Machine features a special blade system specifically used for cutting of bakery products in four layers throughout the product. Blade heights which are adjustable allow flexible cutting requirements. Versatile and compact, the Horizontal Slice Machine has varied applications in various production lines due to its displaceable guide pulleys.



Horizontal Slice Machine HGS 1/3 D.H.	
Width (mm)	940
Length (mm)	1,740
Height (mm)	1,350
Weight (kg)	245
Maximum product width (mm)	600
Maximum product height (mm)	100
Power	3-phase, 230/400V, 50 Hz



Fortuna

BAKERY EQUIPMENT

DIVIDER ROUNDER

Divider and rounder Primus 4- to 6-pocket with Panning Device

When producing small bakery goods, the dividers and rounders are crucial for further processing. The Fortuna Primus is a well-proven dough divider and rounder for quality at its best. It is the dough expert for difficult dough types with long proofing times – from soft Berliner dough to firm pretzel dough. The Fortuna Primus even processes cool doughs or doughs that tend to stick a lot, in a gentle and precise way.

A modular addition to the Primus is the Panning device – the Fortuna panning device is the ideal solution for placing round dough pieces from the divider and rounder straight to the baking or proofing trays. It is particularly easy to use and fits into every bakery – ideally used for the panning of baking trays and all proofing trays with the dimensions 58 x 78 cm, 58 x 98 cm and 60 x 40 cm with intermediate frame. It maintains capacity of 5,000 pieces per hour.

Primus	4-pocket	5-pocket	6-pocket
Max hourly output (pcs)	5,300	6,600	8,000
Weight range (g)	24-60	24-60	24-60
	30-70	30-70	30-70
	35-80	35-80	35-80
	40-100	40-100	40-100
	50-125	50-125	
	60-150		
	Special weight ranges upon demand		
Power Load (kW)	1.5	1.5	1.5



KÖNIG

THE BAKER'S CROWN

AUTOMATIC BUN DIVIDER ROUNDER

Classic Rex

At the head of the M Series Combi Line is the Classic Rex. With the Classic Rex, König offers a machine in which its quality of design and versatility are simply unrivalled in its performance range. The output rates of 6,000 (in 4 rows) to 9,000 (in 6 rows) pieces per hour speak for themselves. Apart from its high performance, bakers praise the advanced design and technology of the Classic Rex, which gives even the accountant something to smile about.

Weight ranges depending on dough consistency	Rows	Max output pieces/hour	Dividing pistons size
13-18g	6/8	9,000/1,2000	SK 30
18-30g	6/8	9,000/1,2000	SK 40
20-50g	3/4/5/6	4,500/6,000/7,500/9,000	SK 47
22-55g	3/4/5/6	4,500/6,000/7,500/9,000	SK 51
25-65g	3/4/5/6	4,500/6,000/7,500/9,000	SK 54
35-85g	3/4/5/6	4,500/6,000/7,500/9,000	SK 58
50-110g	3/4/5/6	4,500/6,000/7,500/9,000	SK 63
52-115g	3/4/5/6	4,500/6,000/7,500/9,000	SK 65
55-125g	3/4/5	4,500/6,000/7,500	SK 67
60-135g	3/4/5	4,500/6,000/7,500	SK 70
65-160g	3/4/5	4,500/6,000/7,500	SK 73
75-180G	3/4/5	4,500/6,000/7,500	SK 75











Features

- Weight: 950kg
- Rated power supply: 2 kW
- PLC/Relay control
- Changeable drum ledges
- Max. 25 strokes/min

BREAD LINES



-  **Rounded**
e.g. Donuts, milk rolls, tea-cakes, water rolls ...
-  **Rounded And Stamped**
e.g. Kaiser rolls, salt rolls, buns with star and football patterns
-  **Rounded And Long Rolled Stamped**
e.g. Styrian long roll, plaited bread, Marraqueta, etc
-  **Rounded And Long Rolled**
e.g. Pain au lait, hot dog buns
-  **Rounded, Long Rolled And Convoluted**
e.g. Kornspitz
-  **Rounded And Flattened**
e.g. Hamburger buns
-  **Rounded And Long Rolled Cut**
(with optional cutting station)
e.g. Sliced bread rolls
-  **Versions With Seeding Unit**

M-Series Combi Line

Perfect for medium-sized and large industrial producers. The M series is based on baking technology of the highest standards. This quality level was not achieved overnight. In the development of its machines, König makes use of its huge experience in this field, its extensive knowledge of processes and its continued improvement procedures.

Part of the M Series, the roll plant Combi Line has been developed as a fully modular unit. It can thus be upgraded at any time with additional components such as a humidifier/seeder unit, convoluting station or cutting station. With the Combi Line you can produce high quality products: round, oval, rounded and stamped, longrolled and stamped, flattened, longrolled, convoluted, cut and seeded made of wheat dough, mixed dough, grain dough or yeast dough. The capacity is up to 9,000 pieces per hour, day and night.



Features

- Output rate of up to 9,000 pieces per hour
- Flexible modular design
- System based on the tried and trusted Classic Rex (Futura) head machine
- For 6/5/4 or 5/4/3 row operation; available for 2-row operation on request
- Modular design of entire unit – allows for easy retrofitting
- Also available with direct transfer system for the setting of unformed dough pieces
- Automatic setting onto baking trays or sheets
- Available for operating width of 600 and 800 mm
- Suitable for attachment of cross delivery and convoluting unit for the production of convoluted products; also available with integrated convoluter
- Excellent processing results thanks to the use of quality stainless steel components
- Good accessibility of all essential components for cleaning and maintenance
- PLC system with 50 permanently stored programs



Glimek
baking
system

BREAD LINE

Flexible Bread Line

The Glimek Flexible Bread line is developed and manufactured to be a user-friendly and flexible bread line with high capacity and efficiency. With a capacity of up to 1,800 pcs/hour, the line handles a variety of dough types and bread sizes. An accurate and gentle dough treatment provides high quality bread products. All machines are produced in Sweden and comply with CE-regulations.

Technical data

- Capacity range: up to 1,800 pcs/hr
- Weight range: 70-2,000 g
- Detailed specifications available upon request.



SD-180 Suction dough divider

- Hopper 100 L
- Stainless steel covers
- Variable speed
- Very accurate scaling
- Easy, safe handling and maintenance



	SD180XS	SD 180	SD180XL
Weight (g)	70-1,000	120-1,600	180-2,300
Capacity	750-1,800 pcs/hr		

IPP Intermediate pocket proofer

- Stainless steel
- Non-stick coated transfer box
- Infeed V-belt conveyor
- Collection drawers
- Electric control panel
- Central electric cabinet



Weight (g)	100-1,500
Capacity	Up to 3,000 pcs/hr

CR-360GM Conical Rounder

- Centrally adjustable tracks
- Non-stick coated cone and tracks
- Rounding length up to 4 meters



Weight (g)	30-2,500
Capacity	Up to 3,600 pcs/hr

MO-300 Moulder

- Very flexible moulder
- Working width 650 mm
- Two pair of rollers
- Foldable and easy adjustable pressure board with two wedges



Weight (g)	30-1,800
Capacity	Up to 3,000 pcs/hr

Industrial Breadline with MO-881

Heavy-duty industrial bread and French baguette bread line. All machines are designed for continual bread processing and are well known for high quality materials, reliable availability and excellent baking results. The line has a capacity of up to 3,000 pcs/hour. All machines are produced in Sweden and comply with the CE-regulations.

Technical data

- Capacity: up to 3,000 pcs/hr
- Weight range: 100-2,000 g
- Proofing times up to 20 minutes possible
- Detailed specifications available upon request



SD-300 Suction dough divider

- Stainless steel
- PLC control with touch screen
- Frequency controlled drive
- Very accurate scaling
- Easy to convert between 1-pocket and 2-pocket drive



Options

- Non-stick coated hopper
- Flour duster
- 225 l hopper
- Outfeed roller for sticky dough

		SD 300	SD 300 XL
Weight	1-pocket (g)	100-1,000	250-2,300
	2-pockets (g)	40-400	150-1150
Capacity	1-pocket	750-1,500 pcs/hr	
	2-pockets	1,500-3,000 pcs/hr	

CR-310GM Conical rounder

- Centrally adjustable tracks
- Non-stick coated cone and tracks
- Rounding length up to 4 meters
- Patented

Options

- Frequency converter
- Flour duster
- Cold/hot air blowing unit
- Outfeed conveyor
- Outfeed roller for sticky dough



Weight (g)	30-1,800
Capacity	Up to 3,600 pcs/hr

MO-881 Heavy duty moulder

- First class Heavy Duty moulder for all types of bread and baguette production
- Three pairs of rollers
- Two pressure boards, the second foldable
- Silent and maintenance free operation

Options

- Variable speed
- Lower side guides non-stick coated
- Decoration unit
- 4-pieces
- Underlying conveyor for tins
- Depositing system



Weight (g)	30-1,800
Capacity	Up to 3,600 pcs/hr

IPP Intermediate pocket proofer

- Stainless steel
- Non-stick coated transfer box
- Double infeed V-belt conveyor
- Electric control panel
- Central electric cabinet

Options:

- Reversible outfeed conveyor
- Humidification system
- Modular system, up to 940 pockets
- UV-light



Weight (g)	1,000-1,500
Capacity	Up to 3,000 pcs/hr



PASTRY LINES

Modular Canol Line

The make-up table Mod. Canol Line is especially designed to produce large range of puff pastry, yeast dough, Danish pastry, etc.

The range of Canol accessories assembled on our make up table, allows production of a great choice of quality products at low production costs.

The basic version of make up tables Mod Canol-line are made up of a stainless steel framework supporting a belt driven by a speed change drive unit at which the user selects the speed.

Canol-Line can have various optional units which allow the pastry to be processed as the operator requires; the basic structure has been designed so that other units can be fitted at a later date. This feature allows users to mix and match according to their requirements, making the Canol Line an extremely versatile make up table.



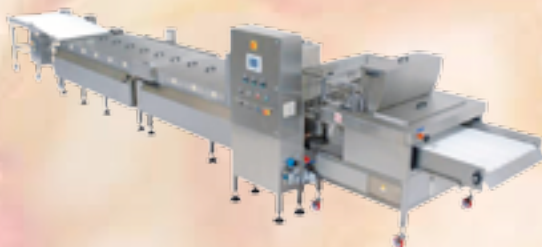
Modular Canol Line	
Conveyor belt width	650 mm
Conveyor belt length (mm)	4,000 / 5,500 / 6,500 / 7,500
Belt Speed	0-8 mt/min
Guillotine Cutting Blade	
Usable width	580 mm
Min cutting length	10 mm
Number of strokes	120/min
Guillotine Cutting Die	
Max die length	200 mm (single)
Max number of strokes	350 mm (double)
Max dough thickness	580 mm
Depositor	
Hopper capacity	50 L
Deposit mode	Spot / Intermittent / Continuous
Quantity of filling per outlet	Spot 5-60 g

FRYING LINES

Frying Line

The fryers Mod 180-260-400-500 is designed and built for continuous frying of Berliners, donuts and other similar floating products that require you to fry on one side and then the other.

The hourly production capacities of such machines are variable, since they depend on the product's size and on the wished frying time. Canol's Frying Line represents the best option for large capacity production to meet your frying needs.



Frying Line	180	180/1000	260	260/1000	400	400/1000	500	500/1000	600	600/1000
Length (mm)	6,490	6,490	7,290	7,290	8,690	8,690	9,690	9,690	10,690	10,690
Width (mm)	1,960	2,170	1,960	2,170	1,960	2,170	1,960	2,170	1,960	2,170
Height (mm)	1,900	1,900	1,900	1,900	1,900	1,900	1,900	1,900	1,900	1,900
Quantity Oil (L)	180	225	240	300	380	475	460	575	540	675
Product Nr.	7 8 9 10	7 8 9 10	7 8 9 10	7 8 9 10	7 8 9 10	7 8 9 10	7 8 9 10	7 8 9 10	7 8 9 10	7 8 9 10
Product ø max (mm)	105 90	105 90	105 90	105 90	105 90	105 90	105 90	105 90	105 90	105 90

INJECTING LINES

Injecting Line SIR-V6

The Injector Machine SIR-V6 specializes in filling automatic cannolo pastries, croissants, brioches, krapfens with a variety of creams and jams.

Two filling modes are available- Dot Filling which is suitable for square or round products such as krapfens and saccottinis; Line Filing which is suitable for longer products such as croissants and cannolo pastries.

The SIR-V6 is suitable for small and medium-sized bakeries, artisan laboratories and large confectionery industries.

Injecting Line SIR-V6	SIR-V6	SIR-V10	SIR-V12
Number of injecting needles	6	10	12
Production per hour	3,600	6,000	7,200
Max width of the product to be injected	90 mm	90 mm	90 mm
Max length of the product to be injected	200 mm	200 mm	200 mm
Mode of filling	Spot and Line	Spot and Line	Spot and Line
Quantity of filling for each output	5-60g	5-60g	5-60g
Hopper capacity	50 L	80 L	95 L



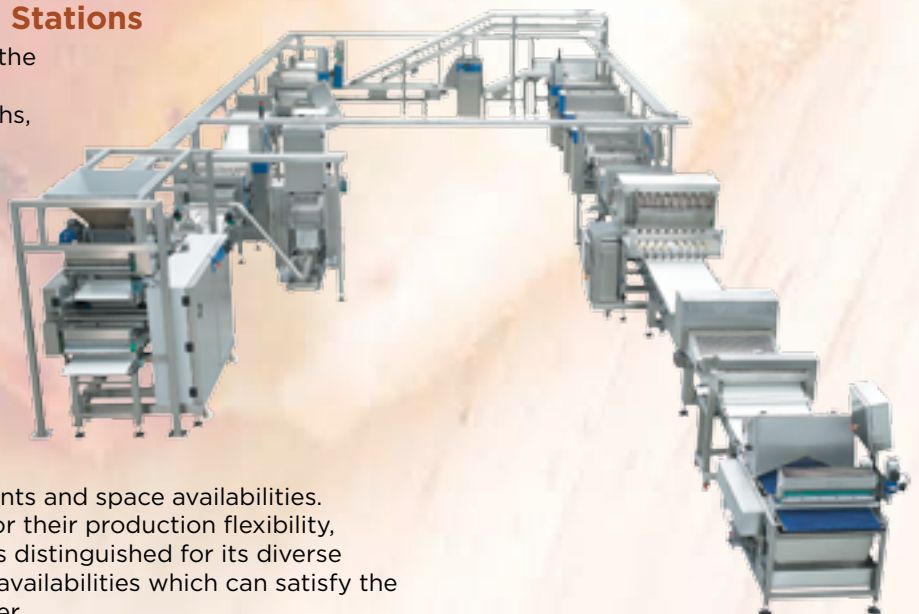
LAMINATING LINE

Laminating Line with Folding Stations

Canol's laminating lines are suitable for the continuous production of puff, danish, croissants and similar high quality doughs, avoiding any stress or tension on the dough and therefore guaranteeing a high quality product.

Due to its modular design, extension and integration of other components are easy and allow production improvements. Canol offers laminating lines with varying technical configurations and varying automation features, starting from the traditional "L", "U" and "S" shapes to more specific and diverse shapes in order to satisfy our client's requirements and space availabilities. Canol Laminating Lines are renowned for their production flexibility, their reliability and their ease of use. It is distinguished for its diverse production capacities and work widths availabilities which can satisfy the requirements of each individual customer.

Specific Line specifications available upon request.

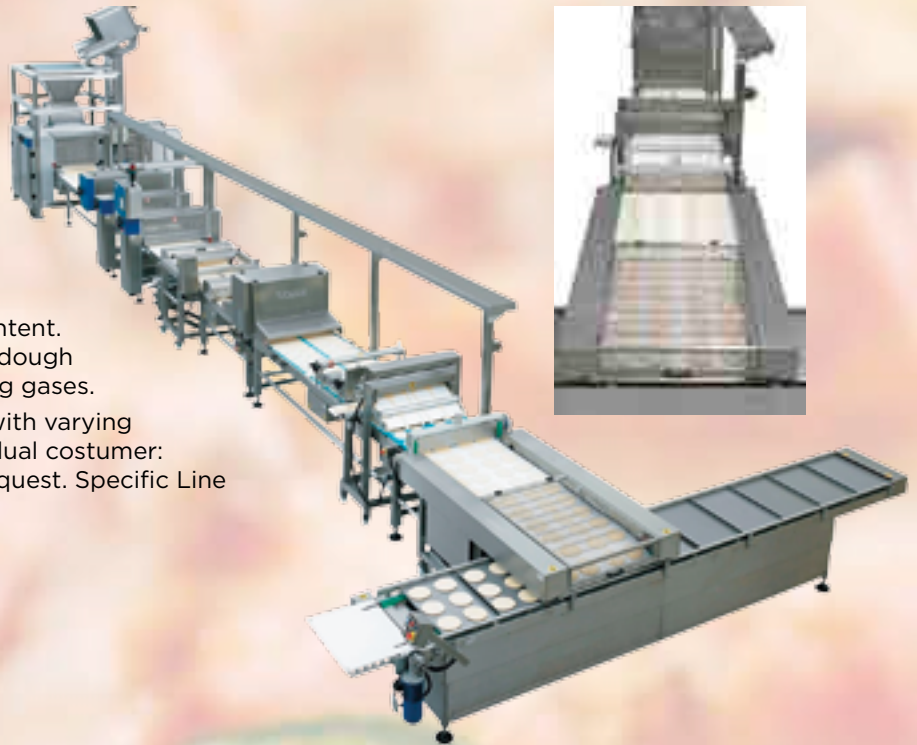


PIZZA LINE

Pizza Line

Canol's Pizza Line allows the automatic continuous production of Pizza bases and Focaccia of different sizes and shapes (rounded, rectangular, squared) with high quality and consistent level coupled with adjustable thickness. The "Zero Stress" technology on the dough extruder allows the gentle handling of all types of yeast doughs with high water content. This safeguards the gluten, maintains the dough structure and prevents any loss of proofing gases.

There is a large availability of Pizza lines with varying widths to satisfy the needs of each individual customer: 700mm, 900mm, 1,200mm or more on request. Specific Line specifications available upon request.



TUNNEL OVEN

Electrical Tunnel Oven

Hawsheng's signature electric tunnel ovens are the perfect match for bakers who require batch production via continuous baking. Specifically constructed for industrial usage, the tunnel oven can be paired up with other equipment to form a modular production line to suit your needs. Boasting high efficiency, quality grade materials and highly customizability, Hawsheng's signature electric tunnel ovens are every enthusiasts' choice for efficient and quality production.

Baking range includes: breads, cakes, biscuits, moon cakes, sweet desserts and many more.



Features	Eight Safety Protection Features
<ul style="list-style-type: none"> • CE certified. Hawsheng's tunnel oven meets European safety requirements. • Energy saving translates to lower costs as well as environmental protection. • High customizability in terms of belt length and other specifications tailored to suit your needs • Belt speed can be conveniently adjusted to cater to the production of various products that require different temperature settings. • Technology based on 30 years of research done in Japan • Extra reinforced framework of the main body to avoid distortions due to heat. Materials used ensure heat preservation. • Designed to ensure that the baking chambers are at optimal humidity to ensure moist products. 	<ol style="list-style-type: none"> 1. Intelligent operating system minimizes human errors 2. Automated alarm system to notify users in event of a breakdown 3. Gas pipes have multiple fail-safe control systems 4. Automated emergency-stop functions in the event of an emergency 5. Automatic gas concentration testing system in baking chamber 6. Reinforced exhaust to baking chamber to ensure gas purity before ignition 7. Backfire prevention safety systems in place 8. Three-time protocol system that ensures gas is sufficient for even baking

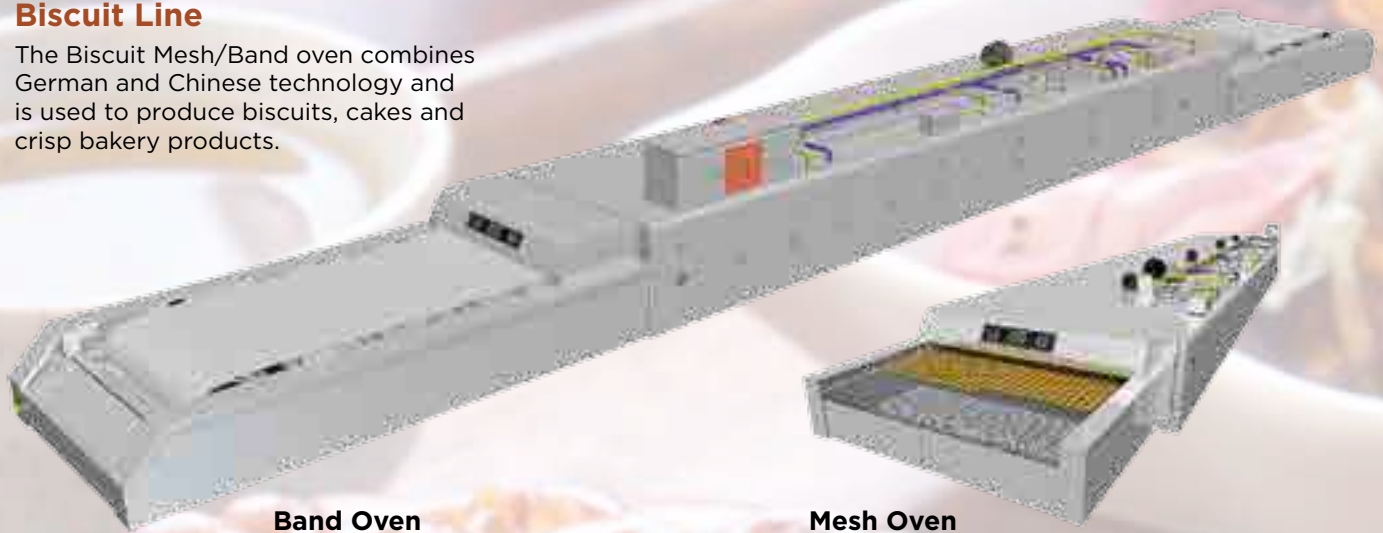
PRODUCTION LINES

With over 20 years of experience in developing bakery equipment, Hawsheng specializes in the manufacturing of highly customized high production lines catering to the production of a variety of bakery products.

The lines are designed specifically to your requirements for space, cost and production capacity. Each line's specifications are highly variable and customizable—more information is available upon request.

Biscuit Line

The Biscuit Mesh/Band oven combines German and Chinese technology and is used to produce biscuits, cakes and crisp bakery products.

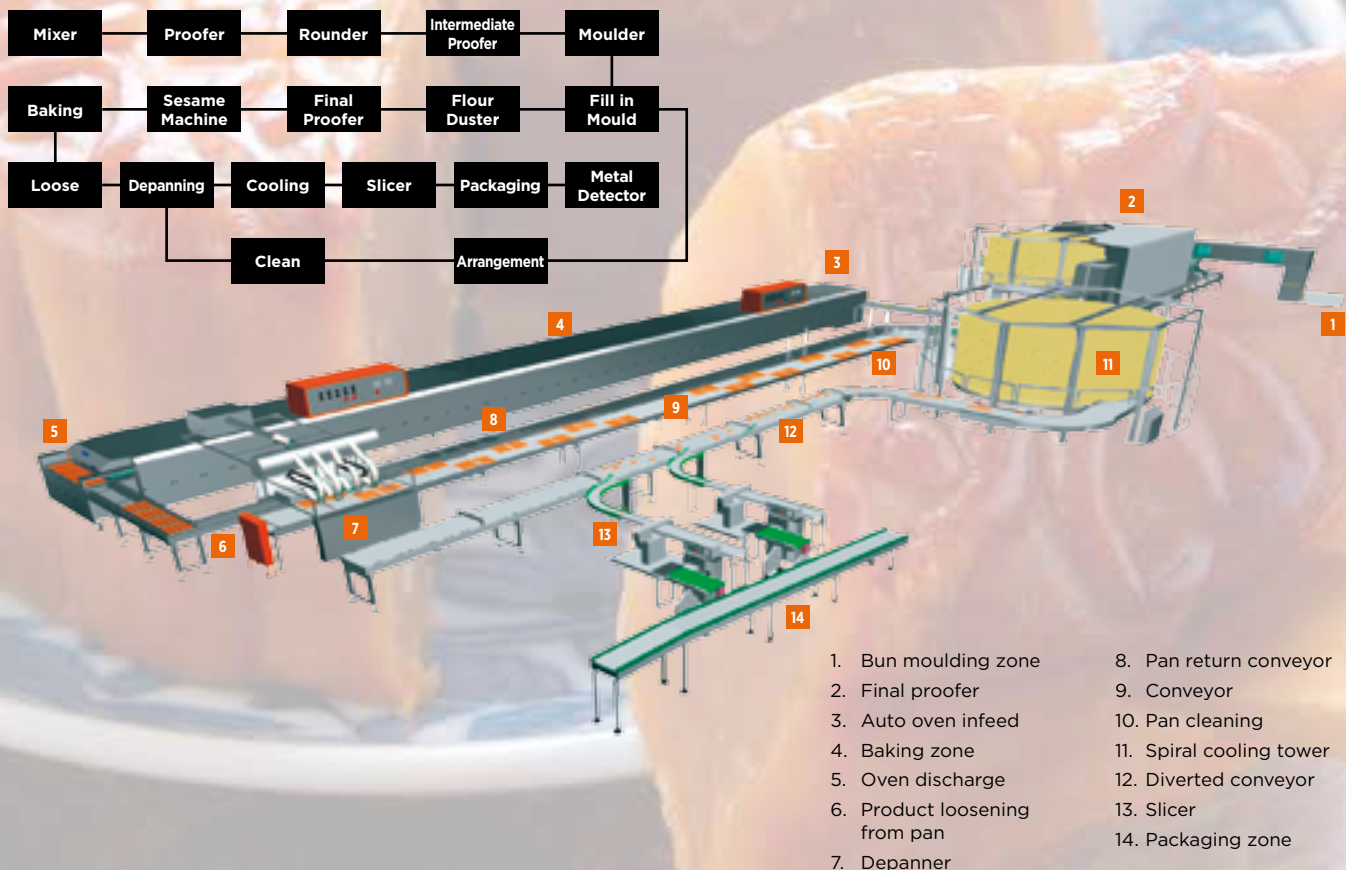


Band Oven

Mesh Oven

Hamburger Bun & Toast Line

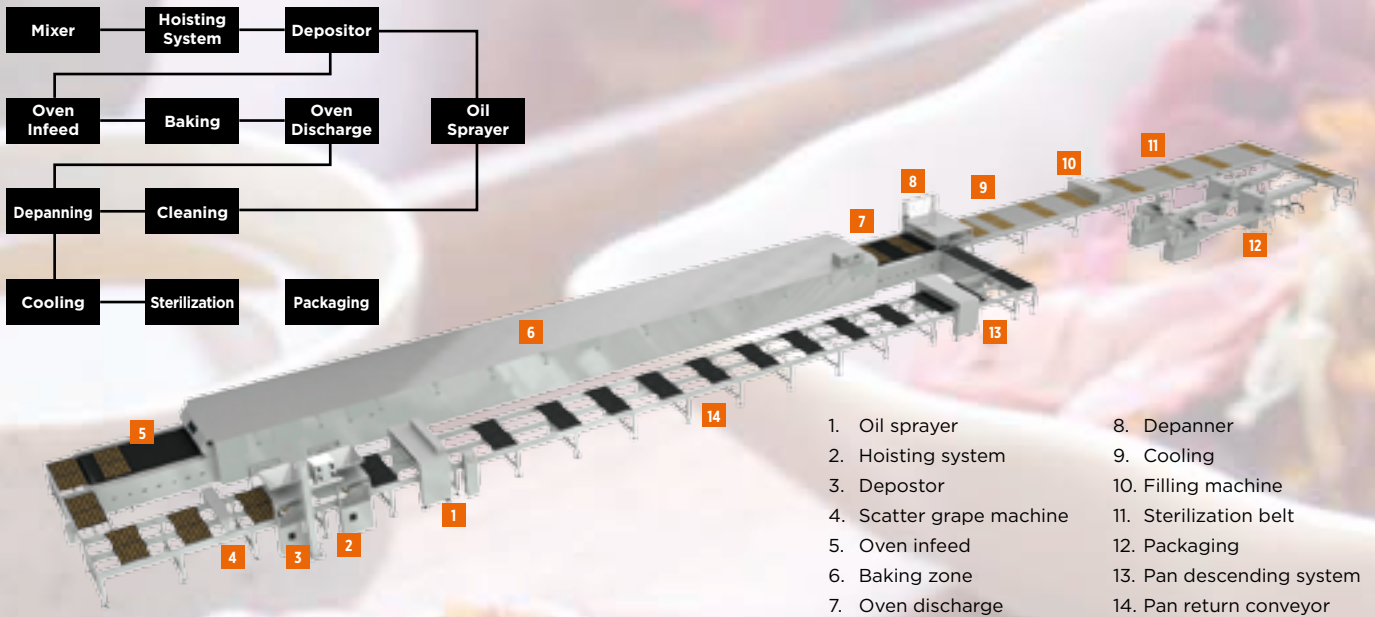
The Hamburger Bun & Toast line is a comprehensive full production line that includes modular features like the sesame machine, metal detector, cooling tower and packaging.



PRODUCTION LINES

Cake Line

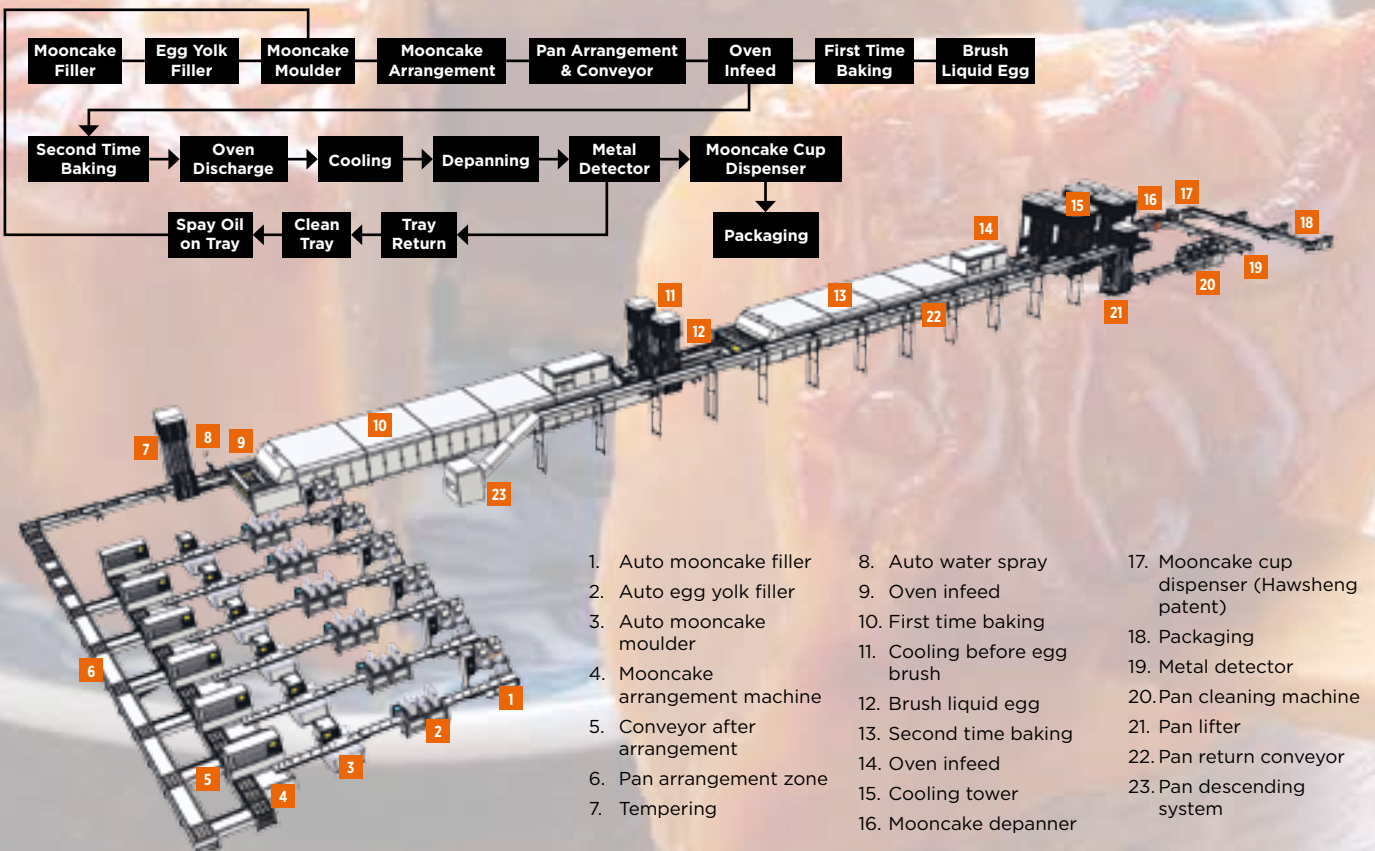
Hawsheng's Cake Line is not limited to the production of cake bases but also extends to the baking of various products like muffins, sponge cakes as well as many traditional confectionaries such as the Malay "kuih bahulu".



Mooncake Line

The Mooncake Line specializes in the production of Chinese traditional mooncakes and is able to produce mooncakes with various types of fillings as well as egg yolk centers.

Hawsheng's mooncake depanner is designed to meet the automated production line for continuous baking. It ensures the separation of the moon cakes from the baking tray automatically without compromising on quality. Motor parts are based on Taiwanese technology while the electronic and pneumatic elements are derived from Japanese technology.



RECONDITIONED EQUIPMENT

Murni Machinery also provides a large range of used equipment that are completely reconditioned to ensure continuous long-term use. All reconditioning is done by specialists in Europe before importation. Please enquire for an extensive list of reconditioned equipment available.

MIXERS

Kemper



HORIZONTAL MIXERS

Fujisawa



DOUGH DIVIDERS

WP Parta



ROLL MOULDERS

Konig



PASTRY ROLLER

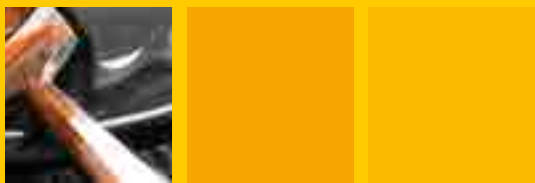
Seewer Rondo





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Austria



Canada



Denmark



France



Germany



Italy



Japan



Netherlands



Sweden



Taiwan



UK



US



MURNI MACHINERY SDN. BHD.



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Bakery Equipment Specialist



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MURNI MACHINERY SDN. BHD.

Murni Machinery is incorporated in 1991 to tap on the business potential in the commercial bakery industry in Malaysia and South East Asia.

Today, we are specialized in the supply, installation and maintenance of commercial bakery equipment covering throughout Malaysia, Thailand, Philippine, Vietnam, Cambodia and many others Asian countries.

Staffed by experienced management team with more than 25 years of experience in this business field, Murni Machinery has the full support of its Principal and Supplier, where we are their trusted exclusively appointed representative.

Murni Machinery operates on the simple philosophy of providing total customer satisfaction through a high standard of professionalism, quality products, low in prices, prompt customer support and efficient after-sales services with sufficient stock-level of spare parts. Eager in its objectives Murni Machinery does not allow itself to stand still, shows a forward driven vision to contribute to the true meaning of making bakery alive with taste.





Planetary Mixer



**Planetary Mixer
GL-20LG GEAR**
Capacity:
20 Liters
Dimension :
500 x 510 x 755 mm
Power :
240/1/50



**Planetary Mixer
GL-25M BELT**
Capacity:
25 Liters
Dimension :
530 x 510 x 900 mm
Power :
240/1/50



**Planetary Mixer
GL-30M**
Capacity:
30 Liters
Dimension :
630 x 640 x 1010 mm
Power :
240/1/50



**Planetary Mixer
GL-40M**
Capacity:
40 Liters
Dimension :
640 x 610 x 1050 mm
Power :
240/1/50

Bakery Equipment Specialist



**Planetary Mixer
GL-50M**
Capacity:
50 Liters
Dimension :
720 x 720 x 1300 mm
Power :
240/1/50



**Planetary Mixer
GL-60L**
Capacity:
60 Liters
Dimension :
600 x 729 x 1500 mm
Speed :
4 speed
Power :
415/3/50

Standard Accessories



- Two Stainless Steel Bowls
- One Dough Hook
- One Wire Whip
- One Flat Beater



Spiral Mixer Horizontal Mixer with water cooling system



Spiral Mixer
GL-150CM
Capacity:
15 kg flour
Dough Capacity:
28 kg
Dimension :
496 x 824 x 1059 mm
Power :
415/3/50



Spiral Mixer
GL-380J
Capacity:
38 kg flour
Dough Capacity:
56kg
Dimension :
590 x 1000 x 1290 mm
Power :
415/3/50

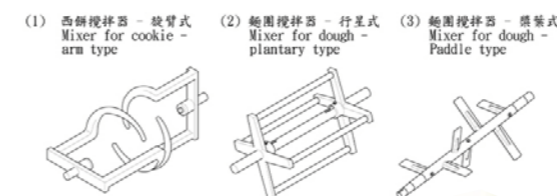


Spiral Mixer
GL-250J
Capacity:
25 kg flour
Dough Capacity:
40 kg
Dimension :
540 x 950 x 1240 mm
Power :
415/3/50



Spiral Mixer
GL-500JD
Capacity:
50 kg flour
Dough Capacity:
80 kg
Dimension :
720 x 1200 x 1350 mm
Power :
415/3/50

橫式冰水冷卻攪拌機 攪拌器側圖
Horizontal mixer with cooling water system



**Horizontal Mixer
with water cooling system**
Capacity:
Available in 50, 75, 100 and
150 kg flour
Speed:
2 Speeds
Product:
Suitable for bread, buns,
biscuit and cookies
Dimension :
min. 1530 x 650 x 1350 mm
Power:
415/3/50



Bun Divider Rounder Dough Divider

Bun Divider Rounder

Bakery Equipment Specialist



Bun Divider Rounder

GL-TP30

GL-TP36

Division:

30 parts / 36 parts

Dimension :

560 x 560 x 2140 mm

Power :

415/3/50



Bun Divider Rounder

GL-A30B

GL-A35B

Division:

30 parts / 36 parts

Dimension :

706 x 696 x 1640 mm

Power :

415/3/50

Dough Divider



Dough Divider

GL-H20D

Division:

20 parts

Weight Range:

150 - 800 grams

Dimension :

638 x 664 x 1200 mm

Power :

415/3/50



Dough Divider

GL-36TS

Division:

36 parts

Weight Range:

30 - 100 grams

Dimension :

380 x 500 x 610 mm

Power :

415/3/50



Dough Divider

GL-D14

Division:

14 parts

Weight Range:

120 - 350 grams

Dimension :

500 x 500 x 620 mm

Power :

415/3/50



Sheeter & Dough Moulder

Bakery Equipment Specialist



Dough Sheeter
GL-Mini Roll 450B
Conveyor Belt:
430 x 1700 mm
Roller Size:
88 mmØ x 450W
Dimension :
820 x 1770 x 620 mm
Power :
415/3/50



Dough Sheeter
GL-Baker Roll 520B
Conveyor Belt:
500x 2000 mm
Roller Size:
88 mmØ x 520W
Dimension :
880 x 2250 x 1180 mm
Power :
415/3/50

Dough Sheeter
GL-Baker Roll 650B
Conveyor Belt:
630 x 2400 mm
Roller Size:
88 mmØ x 650W
Dimension :
1100 x 2950 x 1180 mm
Power :
415/3/50



Dough Moulder
GL-320A
Dough Weight:
50 - 1000 grams
Conveyor Belt:
350 x 1435 mm
Roller Size:
76 mmØ x 290W
Dimension :
580 x 900 x 1200 mm
Power :
240/1/50



Dough Moulder
GL-242
Dough Weight:
200 - 1200 grams
Conveyor Belt:
380 x 2260 mm
Roller Size:
76 mmØ x 300W
Dimension :
750 x 1470 x 1110 mm
Power :
240/1/50



Dough Moulder
GL-K400
Dough Weight:
50 - 1000 grams
Conveyor Belt:
300 x 1350 mm
Roller Size:
76 mmØ x 245W
Dimension :
580 x 820 x 1130 mm
Power :
240/1/50



Dough Moulder
GL-750
Weight Ran:
50 - 1200 grams
Roller Gap:
2-12 mm
Capacity:
1200 pcs/hour
Dimension :
980 x 850 x 1540 mm
Power :
415/3/50



Final Prover
GL-40P
Tray Capacity:
 40 trays
Tray Size:
 400 x 600 mm
Dimension :
 725 x 10101 x 2000 mm
Power :
 240/1/50



Final Prover
GL-60P
Tray Capacity:
 60 trays
Tray Size:
 400 x 600 mm
Dimension :
 1450 x 1000 x 2000 mm
Power :
 240/1/50



Final Prover
GL-109
Capacity:
 Available for 6- 8 racks proving rooms
Dimension :
 900 x 300 x 1700 mm
Power :
 415/3/50



Final Prover
GL-F18E
Tray Capacity:
 18 trays
Tray Size:
 400 x 600 or 460 x 720 mm
Dimension :
 730 x 880 x 2100 mm
Power :
 240/1/50



Final Prover
GL-F36E
Tray Capacity:
 36 trays
Tray Size:
 400 x 600 or 460 x 720 mm
Dimension :
 1200 x 880 x 2100 mm
Power :
 240/1/50



Final Prover
GL-2R
Capacity:
 2 racks
Tray Capacity:
 36 trays
Tray Size:
 400 x 600
Dimension :
 1600 x 850 x 2000 mm
Power :
 240/1/50



Final Prover



Retarder Prover

Bakery Equipment Specialist



Retarder Prover
GL-36MYS
 Tray Capacity:
 36 trays
 Tray Size:
 400 x 600 mm
 Dimension :
 895 x 960 x 2100 mm
 Power :
 240/1/50



Retarder Prover
GL-36MYD
 Tray Capacity:
 36 trays
 Tray Size:
 400 x 600 mm or
 460 x 720 mm
 Dimension :
 1280 x 900 x 2080 mm
 Power :
 240/1/50



Retarder Prover
GL-SAM36
 Tray Capacity:
 36 trays
 Tray Size:
 400 x 600 mm
 Dimension :
 950 x 1130 x 2450 mm
 Power :
 240/1/50



Retarder Prover
GL-SAM 36D
 Tray Capacity:
 36 trays
 Tray Size:
 400 x 600 mm
 Dimension :
 950 x 1130 x 2140 mm
 Power :
 240/1/50



Deck Oven

Bakery Equipment Specialist



Electrical Oven

GL-306FE

Fully Stainless Steel External

Capacity: 3 decks 6 trays

Tray Size: 400 x 600 mm

Dimension : 1400 x 1110 x 1800 mm

Power : 415/3/50

Automatic Electronic Gas Oven

GL-306FG

Fully Stainless Steel External

Capacity: 3 decks 6 trays

Tray Size: 400 x 600 mm

Dimension : 1400 x 1110 x 1800 mm



Electrical Oven

GL-SAM3306FE

Stainless Steel Front Panel

Capacity: 3 decks 6 trays

Tray Size: 400 x 600 mm

Dimension : 1400 x 1030 x 17500 mm

Power : 415/3/50

Automatic Electronic Gas Oven

GL-SAM3306FG

Stainless Steel Front Panel

Capacity: 3 decks 6 trays

Tray Size: 400 x 600 mm

Dimension : 1400 x 1030 x 1750 mm

Power : 240/1/50



Electrical Oven

GL-SAM3306HE

Fully Stainless Steel External, glass door pull down

Capacity: 3 decks 6 trays

Tray Size: 400 x 600 mm

Dimension : 1400 x 1030 x 1750 mm

Power : 415/3/50

Automatic Electronic Gas Oven

GL-SAM3306HG

Fully Stainless Steel External, glass door pull down

Capacity: 3 decks 6 trays

Tray Size: 400 x 600 mm

Dimension : 1400 x 1030 x 1750 mm

Power : 240/1/50



Electrical Oven

GL-3306HE

Fully Stainless Steel External, glass door pull up

Capacity: 3 decks 6 trays

Tray Size: 400 x 600 mm

Dimension : 1410 x 1030 x 1842 mm

Power : 415/3/50

Automatic Electronic Gas Oven

GL-3306HG

Fully Stainless Steel External, glass door pull up

Capacity: 3 decks 6 trays

Tray Size: 400 x 600 mm

Dimension : 1410 x 1030 x 1842 mm

Power : 240/1/50



Electrical Oven
GL-312FE
Fully Stainless Steel External
Capacity: 3 decks 12 trays
Tray Size: 400 x 600 mm
Dimension : 1980 x 1060 x 1800 mm
Power : 415/3/50

Automatic Electronic Gas Oven
GL-312FG
Fully Stainless Steel External
Capacity: 3 decks 12 trays
Tray Size: 400 x 600 mm
Dimension : 1980 x 1060 x 1800 mm
Power : 240/1/50



Electrical Oven
GL-SAM3312HE
Stainless Steel Front Panel
Capacity: 3 decks 12 trays
Tray Size: 400 x 600 mm
Dimension : 1770 x 1215 x 1750 mm
Power : 415/3/50

Automatic Electronic Gas Oven
GL-SAM3312FG
Stainless Steel Front Panel
Capacity: 3 decks 12 trays
Tray Size: 400 x 600 mm
Dimension : 1770 x 1215 x 1750 mm
Power : 240/1/50



Electrical Oven
GL-SAM3312HE
Stainless Steel Front Panel, glass door pull down
Capacity: 3 decks 12 trays
Tray Size: 400 x 600 mm
Dimension : 1770 x 1215 x 1750 mm
Power : 415/3/50

Automatic Electronic Gas Oven
GL-SAM3312HG
Stainless Steel Front Panel, glass door pull down
Capacity: 3 decks 12 trays
Tray Size: 400 x 600 mm
Dimension : 1770 x 1215 x 1750 mm
Power : 240/1/50



Electrical Oven
GL-312HE
Fully Stainless Steel External, glass door pull up
Capacity: 3 decks 12 trays
Tray Size: 400 x 600 mm
Dimension : 1710 x 1100 x 1842 mm
Power : 415/3/50

Automatic Electronic Gas Oven
GL-312HG
Fully Stainless Steel External, glass door pull up
Capacity: 3 decks 12 trays
Tray Size: 400 x 600 mm
Dimension : 1710 x 1100 x 1842 mm
Power : 240/1/50



Convection Oven
GL-SAM5D
Capacity: 5 trays
Tray Size: 400 x 600 mm
Dimension : 780 x 1160 x 1700 mm
Power : 415/3/50



Convection Oven
GL-SAM12D
Capacity: 12 trays
Tray Size: 400 x 600 mm
Dimension : 880 x 1350 x 1800 mm
Power : 415/3/50



Combination Oven
GL-SAM5D+5D
Capacity: 10 trays
Tray Size: 400 x 600 mm
Dimension : 780 x 1160 x 1700 mm
Power : 415/3/50



Oven + Prover
GL-SAM5D+10P
Capacity: Oven - 5 trays / Prover - 10 trays
Tray Size: 400 x 600 mm
Dimension : 780 x 1160 x 1750 mm
Power : 415/3/50



Deck Oven + Prover
GL-SAM3204HE+12P
Capacity: Oven - 4 trays / Prover - 12 trays
Tray Size: 400 x 600 mm
Dimension : 1400 x 1030 x 1750 mm
Power : 415/3/50



Deck Oven + Prover
GL-SAM3104FE+12P
Fully Stainless Steel External
Capacity: Oven - 2 trays / Prover - 12 trays
Tray Size: 400 x 600 mm
Dimension : 1770 x 1215 x 1500 mm
Power : 415/3/50

Bakery Equipment Specialist





Oven

Bakery Equipment Specialist



Rack Oven

GL-120

Available in electrical, diesel or gas

Capacity: One double rack for approx. 36 trays

Tray Size: 400 x 600 or 460 x 720 mm

Dimension : 1600 x 2660 x 2430 mm

Power : 415/3/50

GL-60

Available in electrical, diesel or gas

Capacity: Single rack for approx. 18 trays

Tray Size: 400 x 600 or 460 x 720 mm

Dimension : 1250 x 2220 x 2430 mm

Power : 415/3/50



Revolving Oven

GL-888

Available in electrical and gas

Capacity: 16 trays

Tray Size: 460 x 720 mm

Dimension : 2110 x 1550 x 2200 mm

Power : 415/3/50



第三次强制燃烧法 (专利)
The third time forced burning method (Monopoly)



电脑温控系统
Temp control system for computer.



Tunnel Oven

Available in electrical and gas

Available in gas and electric

Customize oven size on customer requirement baking

Ranges: bread, cakes, moon cake and etc...



Slicer

Bakery Equipment Specialist



Bread Slicer

GL-205

Thickness : 12,15 & 18 mm

Dimension : 670 x 560 x 860 mm

Power : 240/1/50



Bread Slicer

GL-101

Thickness : Adjustable

Dimension : 435 x 560 x 330 mm

Power : 240/1/50

Horizontal Cake Slicer

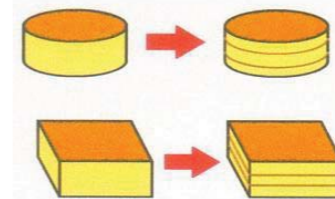
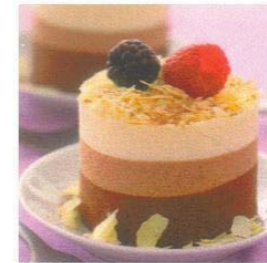
GL-480

Thickness : 28 step 5 mm each

Capacity : Approx. 200pcs / hour

Dimension : 900 x 1380 x 1160 mm

Power : 240/1/50



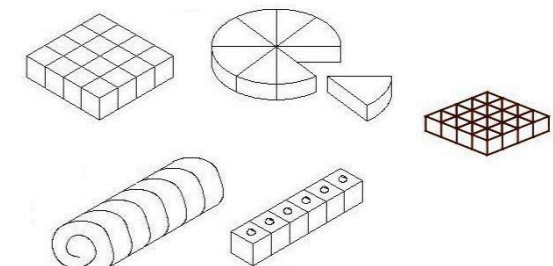
Vertical Cake Slicer

GL-630

Cutting Shape : As shown in diagram

Dimension : 1200 x 1110 x 1470 mm

Power : 240/1/50





Pratha (Roti Canai) Line Doughnut Frying Machine

Bakery Equipment Specialist



Pratha Line
GL-3168P
Fully Automatic Pratha Line
Capacity:
2100 - 6300pcs / hour



Pratha Line
GL-855P
Semi Automatic Pratha Line
Capacity:
1000 - 5000pcs / hour



Pratha Line
GL-788
filming & Pressing Machine
Capacity:
1500 - 3200pcs / hour





Doughnut Frying Machine
GL-04A
Automatic Doughnut Frying Machine
4 Doughnut in one row
Capacity: 1200pcs / hour
Dimension : 880 x 1900 x 1050 mm
Power : 415/3/50



Doughnut Frying Machine
GL-04AT
Automatic Doughnut Frying Machine with cooling conveyor and glazer
Capacity: 1200pcs / hour
Dimension : 880 x 5200 x 1050 mm
Power : 415/3/50



Cake Depositor

GL-510
Hopper Capacity: 35 liters
Depositing Range: 5c.c.~
Baking Tray Size: Max. 460mm width

Baking Tray Size: Max. 460mm width
Control Panel : Touch Screen
Memory: 20 programs
Dimension: 1500x930x1400mm
Power: 240/1/50



Cookies Depositor

GL-502
Capacity: 25 drops per min.
Dimension: 1500 x 860 x 1350 mm
Power: 240/1/50

