



NEW MICROCOMPUTER LUXURY ELECTRIC OVEN



▲ HMB-9D 3-Deck 9-Tray

The Performance Characteristics Of

- Using far infrared electric heat pipe radiation heating, uniform heat, special timing alarm device;
- Double control of bottom and surface, automatic temperature control function;
- Appearance design fashion generous, make clean simple and convenient;
- High quality stainless steel plate manufacturing, strong and durable;
- Layered glass window, keep track of baking status;
- Over temperature power off protection, safety and trust;
- Suitable for the canteen, hotel, bakery, cake house and other places.



▲ HMB-2D
1-Deck 2-Tray

▲ HMB-4D
2-Deck 4-Tray

▲ HMB-6D
3-Deck 6-Tray

| Model: | Machine Size(mm): | Packing Size(mm): | Volts: | Power: | N/W: | Capacity: |
|--------|-------------------|-------------------|--------------|--------|-------|---------------|
| HMB-2D | 1330x900x640 | 1380x960x680 | 3N-380V/50Hz | 7KW | 98Kg | 1-deck 2-tray |
| HMB-4D | 1330x900x1310 | 1380x960x1330 | 3N-380V/50Hz | 14KW | 180Kg | 2-deck 4-tray |
| HMB-6D | 1330x900x1800 | 1380x960x1820 | 3N-380V/50Hz | 21KW | 260Kg | 3-deck 6-tray |
| HMB-9D | 1760x900x1800 | 1810x960x1820 | 3N-380V/50Hz | 24KW | 360Kg | 3-deck 9-tray |

ELECTRIC PIZZA OVEN



▲ FEP-18 18" pizzax1PCS



▲ FEP-182 18" pizzax2PCS



▲ FEP-2M



▲ FEP-2



▲ FEP-418

| Model: | Machine Size(mm): | Chamber(mm): | Volts: | Power: | Temperature: | Capacity: |
|---------|-------------------|-------------------|----------|--------|--------------|----------------|
| FEP-18 | 685x675x280 | 500x500x115x1PCS | 220-240V | 2KW | 0~350℃ | 18" pizzax1PCS |
| FEP-182 | 585x570x430 | 1000x500x115x1PCS | 220-240V | 4KW | 0~350℃ | 18" pizzax2PCS |
| FEP-2M | 480x470x360 | 330x330x100x2PCS | 220-240V | 1.8KW | 50~350℃ | 12" pizzax2PCS |
| FEP-2 | 585x570x430 | 400x400x115x2PCS | 220-240V | 2.4KW | 50~350℃ | 12" pizzax2PCS |
| FEP-418 | 1180x675x970 | 1000x500x115x2PCS | 220-240V | 6KW | 50~350℃ | 18" pizzax4PCS |

ELECTRIC PIZZA OVEN



▲ FEP-4/FEP-6



▲ FEP-8/FEP-12



▲ FEP-4 / 6 / 8 / 12

| Model: | Machine Size(mm): | Chamber(mm): | Volts: | Power: | Temperature: | Capacity: |
|--------|-------------------|------------------|----------|--------|--------------|-----------------|
| FEP-4 | 975x975x415 | 660x660x135 | 220-380V | 4.5KW | 50~450℃ | 12" pizzax4PCS |
| FEP-6 | 975x1230x415 | 660x990x135 | 380-415V | 6.9KW | 50~450℃ | 12" pizzax6PCS |
| FEP-8 | 975x945x745 | 660x660x135x2PCS | 380-415V | 9KW | 50~450℃ | 12" pizzax8PCS |
| FEP-12 | 975x1230x745 | 660x990x135x2PCS | 380-415V | 13.8KW | 50~450℃ | 12" pizzax12PCS |



PIZZA OVEN



Model: HEP-1 / HGP-1
Electric/Gas Pizza Oven

Model: HEP-2 / HGP-2
Electric/Gas Pizza Oven

Model: HEP-2PR
Electric Pizza Oven

| Model: | Dimensions(mm): | Inner Oven Size(mm): | Volts: | Temperature: | Power: | N/W: |
|---------|-----------------|----------------------|-----------|--------------|----------------|------|
| HEP-1 | 890x790x430 | - | 3N~380V | - | 4.2KW | 48kg |
| HGP-1 | 910x780x430 | 600x600x150 | 220V~50Hz | - | 6KW/Hour+0.1KW | 48kg |
| HEP-2 | 890x790x750 | - | 3N~380V | - | 8.4KW | 90Kg |
| HGP-2 | 910x780x760 | 600x600x150 | 220V~50Hz | - | 8.4KW | 90Kg |
| HEP-2PR | 560x570x440 | 400x400mmx2pcs | 220-240V | 0-350℃ | 3KW | 33Kg |



Model: HEP-1ST
Electric Pizza Oven

Model: HEP-2ST
Electric Pizza Oven

Model: HEP-2PB
Electric Pizza Oven

| Model: | Pizza Stone Size: | Machine Size(mm): | Packing Size(mm): | Volts: | Temperature: | Power: | N/W: |
|---------|-------------------|-------------------|-------------------|------------------|--------------|--------|------|
| HEP-1ST | 400x400mmx1pcs | 560x570x280 | 610x570x320 | 220-240V/50-60Hz | 0-350℃ | 2KW | 24Kg |
| HEP-2ST | 400x400mmx2pcs | 560x570x440 | 610x570x480 | 220-240V/50-60Hz | 0-350℃ | 3KW | 33Kg |
| HEP-2PB | 400x400mmx2pcs | 560x570x440 | 610x570x480 | 220-240V | 0-350℃ | 3KW | 33Kg |



PIZZA OVEN



Model: FCP03
Electric Pizza Oven

Model: FCP04
Electric Pizza Oven

Model: FEP8T
Electric Pizza Oven

| Model: | Dimensions(mm): | Volts: | Power: | Chamber Dimensions: | Baking Stone Size: |
|--------|-----------------|------------------|--------|---------------------|--------------------|
| FCP03 | 685x655x352 | 220-240V | 2.5KW | 520x500x180mm | 500x500x1pcs |
| FCP04 | 685x655x605 | 220-240V | 5KW | 520x500x180mm | 500x500x2pcs |
| FEP8T | 950x905x740 | 3N-380V/220-240V | 10KW | 660x660x160x2mm | 360x660x4pcs |

PIZZA OVEN



Model: FEP1A
Electric Pizza Oven

Model: FEP03
Electric Pizza Oven

Model: FEP04
Electric Pizza Oven

| Model: | Dimensions(mm): | Volts: | Power: | Temperature: | Chamber Dimensions: | Baking Stone Size: |
|--------|-----------------|----------|--------|--------------|---------------------|--------------------|
| FEP1A | 496x490x350 | 220-240V | 2.5KW | 0-350℃ | 350x350x200 | 330x330x1pcs |
| FEP03 | 590x530x315 | 220-240V | 2KW | 0-350℃ | 420x400x160 | 400x400x1pcs |
| FEP04 | 590x530x535 | 220-240V | 3KW | 0-350℃ | 420x400x160x2 | 400x400x2pcs |

BUY IT AT LESSER PRICES

VISION
DISTRIBUTION

PIZZA OVEN



▲ FCS-04D

▲ FCS-03A

▲ FCS-06

| Model: | Dimensions(mm): | Capacity: | Volts: | Power: | Weight: |
|---------|-----------------|--------------|-----------|--------|---------|
| FCS-04D | 486x380x188 | 1x12"(Ø30cm) | 120V/230V | 1130W | 8.3Kg |
| FCS-03A | 486x380x331 | 2x12"(Ø30cm) | 220-240V | 2260W | 15Kg |
| FCS-06 | 560x605x414 | 2x14"(Ø35cm) | 220-240V | 3000W | 28Kg |



▲ HEP-01-1

▲ EP4T

▲ FCS-07A

Electric Pizza Oven

Pizza Oven With Timing Function

Double wall full insulation foldable handle

| Model: | Dimensions(mm): | Volts: | Power: | Temperature: | Chamber Dimensions: | Baking Stone Size: |
|----------|-----------------|------------------|--------|--------------|---------------------|--------------------|
| HEP-01-1 | 870x600x345 | 220-240V | 3000W | 0-350°C | - | 638x430x1pcs |
| EP4T | 950x905x420 | 3N-380V/220-240V | 5000W | 50-500°C | 660x660x160mm | 330x660x2pcs |
| FCS-07A | 600x500x224 | 120V/230V | 1700W | - | - | 1x16"(Ø40cm) |

Electric Pizza Oven



▲ KPO-X1

▲ KPO-X2

▲ KPO-X4

1 Layer 2 Plates

2 Layer 2 Plates

2 Layer 4 Plates

| Model: | Dimensions(mm): | Volts: | Power: | Temperature: | Chamber Dimensions: | Baking Stone Size: |
|--------|-----------------|-----------|--------|--------------|---------------------|--------------------|
| KPO-X1 | 1220x880x520 | 220V/380V | 6500W | 0-350°C | 870x640x220mm | 638x430x2pcs |
| KPO-X2 | 940x660x820 | 220V/380V | 8800W | 0-350°C | 640x435x170x2 | 638x430x2pcs |
| KPO-X4 | 1220x880x905 | 380V | 13000W | 0-350°C | 870x640x180x2 | 638x430x4pcs |

Pizza Oven



Model: HEP-12
Electric Conveyor Pizza Oven

| Model: | HEP-12 |
|-------------------------|-------------------|
| Dimension: | 1100x570x360mm |
| Volts: | 220V-240V/50-60Hz |
| Power: | 6.7KW |
| Work Station Dimension: | 350x1000mm |
| N/W: | 60Kg |



Model: HEP-18
Electric Conveyor Pizza Oven

| Model: | HEP-18 |
|-------------------------|----------------|
| Dimension: | 1560x750x360mm |
| Volts: | 380V |
| Power: | 10.3KW |
| Work Station Dimension: | 500x1450mm |
| N/W: | 96Kg |



Model: HEP-32
Electric Conveyor Pizza Oven

| Model: | HEP-32 |
|-------------------------|-----------------|
| Dimension: | 2500x1060x450mm |
| Volts: | 380V |
| Power: | 25.5KW |
| Work Station Dimension: | 850x1800mm |
| N/W: | 140Kg |



Model: HGP-12 / 18 / 32
Gas Conveyor Pizza Oven

| Model: | HGP-12 |
|-------------------------|-------------------|
| Dimension: | 1100x570x430mm |
| Power: | 12KW/Hour + 0.1KW |
| Work Station Dimension: | 350x1000mm |
| N/W: | 60Kg |

| Model: | HGP-18 | HGP-32 |
|-------------------------|-------------------|-------------------|
| Dimension: | 1560x750x430mm | 2200x1060x430mm |
| Power: | 15KW/Hour + 0.1KW | 30KW/Hour + 0.2KW |
| Work Station Dimension: | 500x1450mm | 850x1800mm |
| N/W: | N/W: 96Kg | N/140Kg |



Model: HEP-13E / 18E / 32E
Professional Business Hot Air Pizza Oven

| Model: | HEP-13E | HEP-18E | HEP-32E |
|---------------|--------------|--------------|---------------------|
| Dimension: | 1470x840x520 | 1570x990x520 | 2250x1500x(542+560) |
| Volts: | 3N-380V | 3N-380V | 220V/3N-380V |
| Frequency: | 50-60Hz | 50-60Hz | 50Hz |
| Total Power: | 8KW | 9.6KW | 18.5KW |
| Motor Power: | 220W | 220W | 320W |
| Chamber Size: | 528x355mm | 610x528mm | 1200x850mm |
| Temperature: | 50-400°C | 50-400°C | 50-400°C |
| Track Width: | 352mm | 505mm | 870mm |