



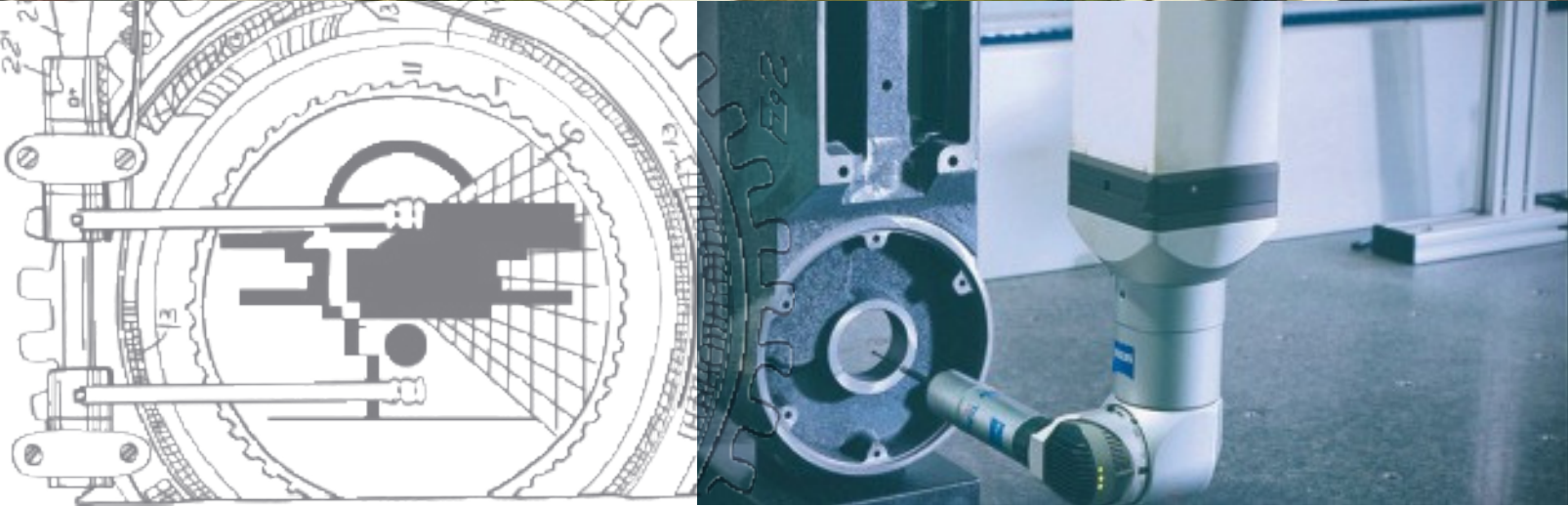
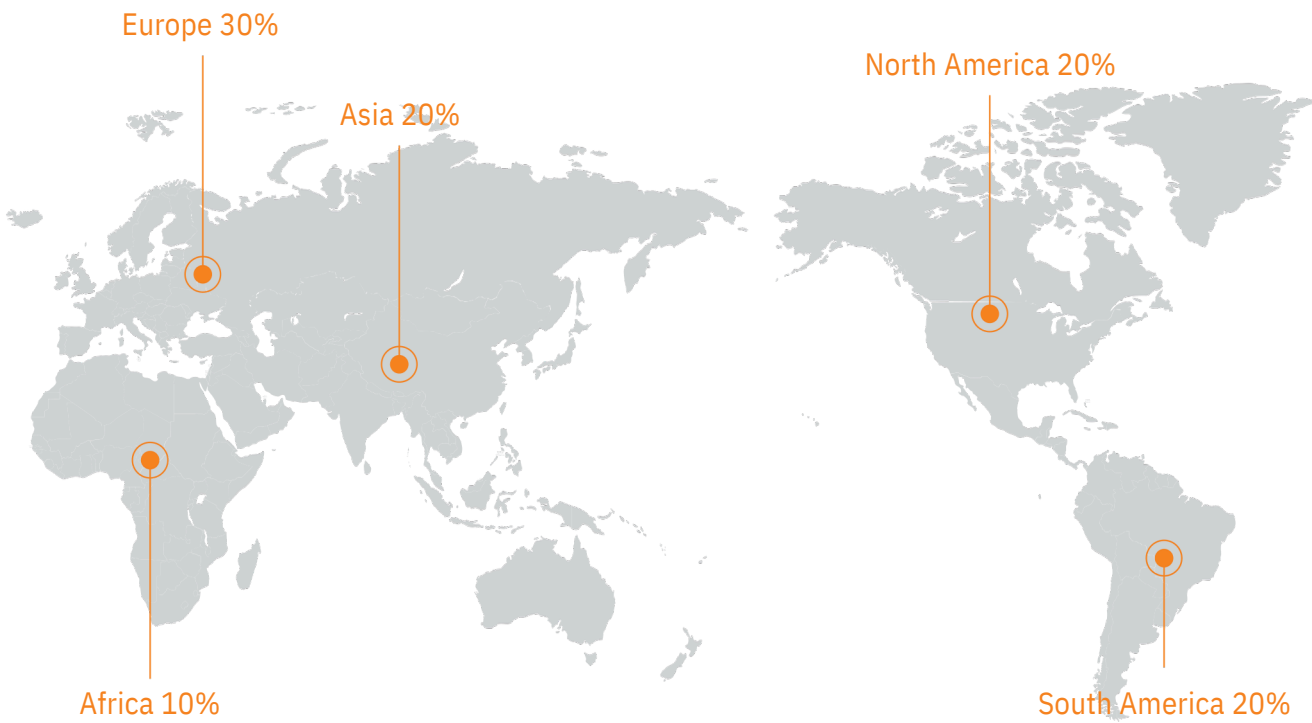
# Bakery & Pizza

## 2026



Made in China, made in Nova Forni

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We lead, other copies

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Nova Forni is the manufacturer & exporter of food equipment and bakery machinery. Factory located in Jiangsu and brand office in Guangzhou, China.



# Our Service

## CUSTOMIZE YOUR PRODUCTS

To be the experienced OEM&ODM manufacturer, Nova Forni well understands each country's market request and assist our customers to establish a brand image.

## FAST & SECURE DELIVERY

From booking to tracking, we thoroughly arrange the most suitable arrangement as soon as the goods reach the destination port.

## ATTENTIVE SERVICE

Once you deal, the lifelong we support. We aim to have been concentrating on provide best food service for worldwide customers...







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REFRIGERATION



# FOOD MIXER







BP40-H

# FREQUENCY CONVERTER FOOD MIXER

- PROFESSIONAL FREQUENCY CONVERTER**  
Frequency converter makes high efficient and low noise processing.
- INTELLIGENT DIGITAL CONTROL**  
Frequency converter food mixer is intelligent with stepless speeds variator and timer.
- DURABLE BELT DRIVEN**  
Durable belt driven makes powerful mixing.
- FOOD-GRADE EFFECTIVE TOOLS**  
The food-grade stainless steel mixing parts are sturdy and durable to use or clean.  
Besides, it's easy to operate with detachable parts of bowl and whip the adjustable bowl height, and a security guard. This food mixer is one of the most suitable choices for chef.
- HEAVY DUTY DESIGN**  
Heavy-duty design with optional height.  
For each 20&40 liter model designs in two types for high and short stand so that can satisfy different market request.

OEM&ODM CONFIGURATION SPECIAL FOR YOUR MARKET



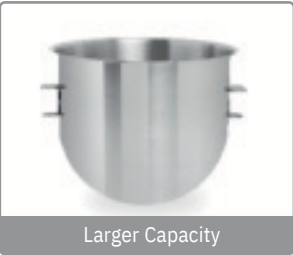
Control Panel  
Timer: 0-30 min  
Speed: Level 1  
- 9 Emergency  
Button



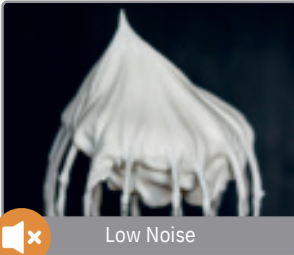
Compact Structure



Durable Belt Driven



Larger Capacity



Low Noise

## ↑ ↓ SAME CAPACITY DIFFERENT HEIGHT



BP20-P



953mm



BP20-H



1303mm

### Accessories



Hook



Beater



Whip

Stainless steel machine body  
OEM&ODM Configuration Special For Your Market

MODEL	BP20-H	BP20-P	BP40-H	BP40-P
VOLTAGE(V)	220~	220~	220~	220~
POWER(kW)	1.1	1.1	2.2	2.2
BOWL VOLUME(L)	20	20	40	40
MAX KNEADING CAPACITY(kg)	3	3	7	7
MIXING SPEED(rpm)	182-480	182-480	165-436	165-436
N.W.(kg)	105	95	160	151
DIMENSION(mm)	805*520*1303	805*520*953	890*590*1388	890*590*1038





PL20 / PL40 / PL60

OPTIONAL



Mechanical control



Digital control

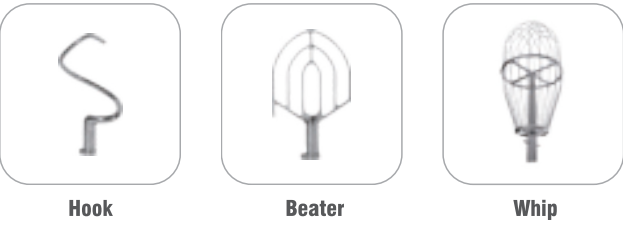
MODEL	PL20	PL40	PL60
VOLTAGE(V)	220~	220~	220~
POWER(KW)	1.1	2.2	3
BOWL VOLUME(L)	20	40	60
MAX KNEADING CAPACITY(KG)	3.2	8.5	13
MIXING SPEED(RPM)	117-422	73-264	73-264
N.W.(KG)	110	220	272
DIMENSION(MM)	730*550*925	920*690*1470	960*690*1570

Accessories



BPS20/BPS40

Accessories



MODEL	BPS20	BPS40
VOLTAGE(V)	220~	220~
POWER(KW)	1.1	2.2
BOWL VOLUME(L)	25	48
MIXING SPEED(RPM)	0-518	39-468
N.W.(KG)	120	250
DIMENSION(MM)	600*530*1225	775*680*1580





B30J

## J FOOD MIXER

### ETL APPROVED

ETL approved with every single electric part and motor.

### GEAR CONSTRUCTION

Strong gear construction with American standard.

### EASY OPERATION

Easy operation with 3 Speeds adjustable, 60 mins timer, and Emergency Button.

### EFFECTIVE TOOLS

J series comes with complete strong stainless bowl, whip, and protection grid. Hook and beater are made by strong aluminum.

### SAFETY & STABILITY

Double safety system and food touchable material, strong and heavy duty.

### OPTIONAL ATTACHMENT

Meat Mincer function is optional for 20L & 30L. Machine can come with #12 meat mincer, it is very popular and special American standard.



B10J



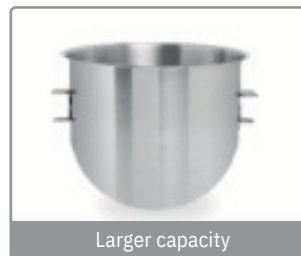
B20J



Durable Structure



Gear Driven



Larger capacity



Timer

## STRONG FOOD MIXER



B20J  
With Meat Mincer

### OPTIONAL

B20J and B30J : #12mm meat mincer



B30J  
With Meat Mincer

### Accessories



Hook



Beater



Whip

MODEL	B10J	B20J	B30J
VOLTAGE(V)	220~	220~	220~
POWER(KW)	0.6	1.1	1.8
BOWL VOLUME(L)	10	20	36
MAX KNEADING CAPACITY(KG)	2	4	7
MIXING SPEED(RPM)	113/184/341	108/199/382	84/151/270
N.W.(KG)	56	90	145
DIMENSION(MM)	452*432*606	535*496*780	610*630*1155





BT10 / BT20 / BT30

# BT FOODMIXER

**POWERFUL MOTOR**  
BT motor is Taiwan technology which is strong and high efficiency.

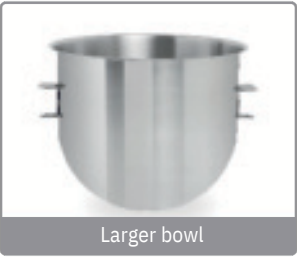
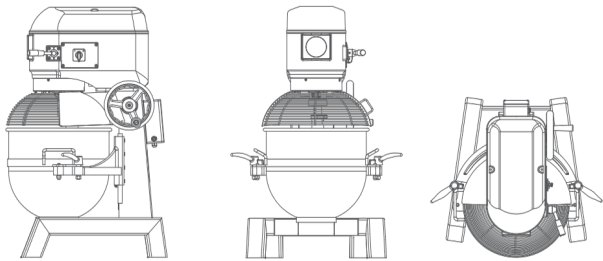
**BELT DRIVEN**  
BT is with belt construction.

**EFFECTIVE TOOLS**  
BT comes with complete strong stainless steel whip/aluminum beater/aluminum hook, which ensure food is kneaded and turned to perfection.

**STRONG MIXING BOWL**  
Removable bowl is held effectively in place with firm handle lock. Easy operation and easy to clean up.

**EASY OPERATION**  
BT is with safety system with emergency stop, easy operation with a powerful 3 speed.

**STRONG STABILITY**  
The firm and stability base for BT makes it more strong and heavy duty.



Larger bowl



Belt Driven

MODEL	BT10	BT20	BT30
VOLTAGE(V)	220~	220~	220~
POWER(KW)	0.55	0.75	1.1
BOWL VOLUME(L)	10	25	35
MAX KNEADING CAPACITY(KG)	1.5	3	4.5
MIXING SPEED(RPM)	110/178/355	110/200/420	80/160/388
N.W.(KG)	58	82	148
DIMENSION(MM)	450*432*680	835*525*500	620*630*1011



BT40 / BT60

# BELT DRIVEN SYSTEM

BT series is used belt construction with Taiwan technology.

Full copper motor and the other important electric parts are with international standard. Safety system with emergency stop, easy operation and convenience for repairing.

Low noise, high power, heavy duty, the service life of this series food mixer is longer than the regular products in the market.

Easy after-sales maintenance.

## OPTIONAL

Bowl trolley for BT60



## Accessories



Hook



Beater



Whip



Control Panel



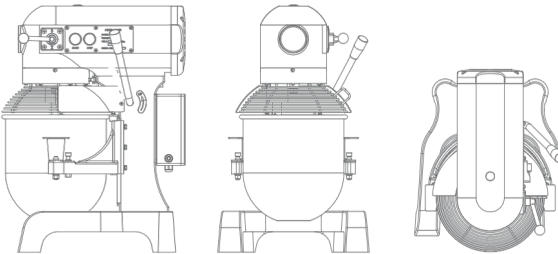
Wheel Lift

MODEL	BT40	BT60	BT80	BT100
VOLTAGE(V)	220/380~	380~	380~	380~
POWER(KW)	1.28	2.2	2.9/3.89	2.9/3.89
BOWL VOLUME(L)	40	60	80	100
MAX KNEADING CAPACITY(KG)	6	8	30	40
MIXING SPEED(RPM)	80/160/388	74/155/388	75/111/220	75/111/220
N.W.(KG)	153	230	480	580
DIMENSION(MM)	637*630*1011	724*652*1300	1205*740*1660	1300*840*1750





AD10 / AD20



# AD FOODMIXER

- STRONG GEAR CONSTRUCTION**  
ADseriesis used strongcopper gearconstruction with European technology. Main electric parts are European standard.
- EFFECTIVE TOOLS**  
ADcomeswithcomplete strong stainless steel beater, dough hook strong whip, which ensure food is kneaded and turned to perfection.
- STRONG MIXING BOWL**  
Removable bowl is heldeffectively in place with firm handle lock. Easy operation and easy to clean up.
- EASY OPERATION**  
ADiswith CE approved and emergency stop and double safety system easy operation with a powerful 3 speed.
- STRONG ERGONOMIC HANDLE**  
Theergonomicallydesignedbowlup and down handle is very strong and easy to operate.
- STRONG STABILITY**  
Thefirmandstabilitybase for AD makes it more strong and heavy duty.



Food-Grade Stainless Steel



Limit Switch



Powerful Mixing Speed



Larger bowl



Gear Driven



AD35 / AD40



High Precision Copper Gear

# GEAR DRIVENSYSTEM

- AD Series food mixer are used high precision gear construction in European technology with CE certificate, including all of the electric parts.
- Emergency stop and double limit switches system ensures the safety when customer operating.
- Three attachments aluminum hook & beater, stainless steel whip realizes the multifunctional mixing effect in three different speed levels.
- AD series bowl capacity covers from 10 liter to 40 liters. High power and precision gears realizes.
- Fashion design with top-level painting technology, AD planetary mixers become the most popular series in European market.

## Accessories



Hook



Beater



Whip

MODEL	AD10	AD20	AD35	AD40
VOLTAGE(V)	220~	220~	380~	380~
POWER(KW)	0.45	1.1	1.1	2.2
BOWL VOLUME(L)	10	20	35	40
MAX KNEADING CAPACITY(KG)	2	5	6	8
MIXING SPEED(RPM)	110/178/355	104/187/365	104/187/365	104/206/399
N.W.(KG)	56	87	94	150
DIMENSION(MM)	448*370*606	530*440*780	640*530*1000	640*530*1000







BH10 / BH20 / BH30

# BH FOODMIXER

**PROFESSIONAL CONSTRUCTION**  
10L-30Lequippedwith gear construction  
40L to 100L equipped with belt construction

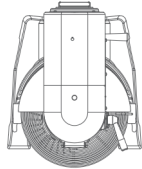
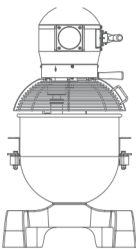
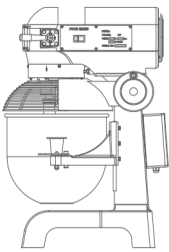
**EFFECTIVE TOOLS**  
BHcomes withcomplete strong stainless steel beater/dough hook/strong whip, which ensure food is kneaded and turned to perfection.

**STRONG MIXING BOWL**  
Removable bowlis held effectively in place with firm handle lock. Easy operation and easy to clean up.

**STRONG STABILITY**  
Thefirmandstabilitybase for BH makes it more strong and heavy duty.

OPTIONAL

BH10/15/20/30: Wheel lift/Stick lift



10 to 30L Gear Driven

MODEL	BH10	BH15	BH20	BH30
VOLTAGE(V)	220~	220~	220~	220~
POWER(KW)	0.45	0.5	0.75	1.1
BOWL VOLUME(L)	10	15	20	30
MAX KNEADING CAPACITY(KG)	1	1.5	3	3.5
MIXING SPEED(RPM)	100/178/390	110/178/390	105/180/408	105/180/408
N.W.(KG)	56	58	73	90
DIMENSION(MM)	450*366*666	474*372*676	520*420*760	545*440*882



BH 80



40 to 100L Belt Driven

# CLASSIC SERIES

Construct withbelt driven, heavy duty andhigh performance.  
Powerful electric lifting, easy for chef to control;  
Equipped with trolley, more convenient for the bowl move out.  
Double lockers design in two sides of bowl, strongly fix the bowl while machine operating.  
Hydraulic lift-up system for BH80/BH100.

OPTIONAL

Bowl trolley for BH60



Bowl trolley for BH80/BH100



## Accessories



Hook



Beater



Whip

MODEL	BH40	BH50	BH60	BH80	BH100
VOLTAGE(V)	220/380~	380~	380~	380~	380~
POWER(KW)	1.5	1.8	2	2.5	2.5
BOWL VOLUME(L)	40	50	60	80	100
MAX KNEADING CAPACITY(KG)	4.5	7	8	25	30
MIXING SPEED(RPM)	80/160/310	74/150/288	74/150/288	75/111/147/220	75/111/147/220
N.W.(KG)	150	195	230	480	580
DIMENSION(MM)	620*630*1011	690*622*1200	724*652*1300	1205*740*1660	1300*840*1750



NEW



BH7C



BH8C

# TABLE TOP FOOD MIXER

- PROFESSIONAL EQUIPMENT  
Heavyduty painted cast iron and steel structure.
- REMOVABLE BOWL  
Effortless operation and cleaning.
- EFFECTIVE TOOLS  
Standard accessories: bowl, hook, beater and whip.
- LOW NOISE AND HIGH EFFICIENCY  
Heavy duty design with reliable construction makes a smooth operation.
- CUSTOMIZATION COLOR AVAILABLE

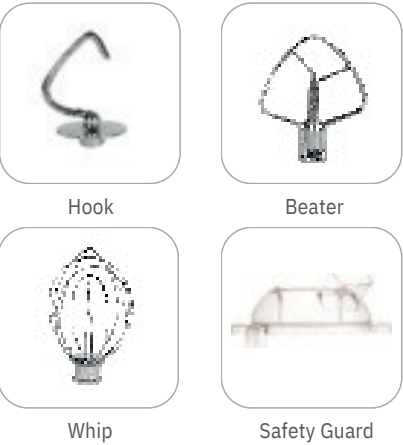


BH8  
With Bowl Cover  
(Digital Control)



BH8  
Without Bowl Cover  
(Mechanical Control)

## Accessories



MODEL	BH7C	BH8C	BH8
VOLTAGE(V)	220~	220~	220~
POWER(KW)	0.5	0.4	0.35
BOWL VOLUME(L)	7	8	8
MAX KNEADING CAPACITY(KG)	1.5	1.75	1.5
MIXING SPEED(RPM)	60-600	180-565	127/206/383
N.W.(KG)	22	22	21
DIMENSION(MM)	416*239*387	431*313*533	442*362*595



# TABLE TOP FOOD MIXER

- PROFESSIONAL EQUIPMENT  
Heavy duty painted cast iron and steel structure.
- UPLIFTED MIXER HEAD  
Uplift head provide convenient operation, hygiene and easy to clean.
- REMOVABLE BOWL  
Easy operation and cleaning.
- EFFECTIVE TOOLS  
Easy operation and cleaning.
- STEPLESS SPEED CHANGER  
Durable circuit board, flexible speed control to satisfy your bakery kitchen.
- LOW NOISE AND HIGH EFFICIENCY  
Heavy duty design with reliable construction makes a smooth operation.
- CUSTOMIZATION COLOR AVAILABLE



BH7B



BH5 / BH7



BC7



BC10

## Accessories



MODEL	BH5	BH7	BH7B	BC7	BC10
VOLTAGE(V)	220~	220~	220~	220~	220~
POWER(KW)	0.25	0.27	0.35	0.5	0.6
BOWL VOLUME(L)	5.5	7.5	7	7	10
MAX KNEADING CAPACITY(KG)	0.5	0.7	0.5	1.5	2.6
MIXING SPEED(RPM)	0-550	0-680	0-780	0-780	118/234/460
N.W.(KG)	14	17	17	17	54
DIMENSION(MM)	351*231*412	400*250*410	412*235*430	405*215*395	520*295*485



# DOUGH MIXER





# DH TABLE TOP DOUGH MIXER

- DURABLE CONSTRUCTION**  
High quality and efficiency chain construction.
- SAFETY PROTECTION**  
DH-8 is equipped with safety cover, which serve as safety cut-off.
- EFFECTIVE TOOLS**  
DH-8 comes with complete strong stainless steel dough hook.
- EASY OPERATION**  
Adjustable timer and simple switch for household and commercial kitchen.
- STRONG STABILITY**  
The sturdy and firm base makes it more stable and professional when functioning.



DH-8

DH-8

Single speed control

DH-8FAS

Stepless speed control

Safety Cover

Strong Hook

MODEL	DH-8	DH-8FAS
VOLTAGE(V)	220~	220~
POWER(KW)	0.45	0.5
MAX KNEADING FLOUR CAPACITY(KG)	3	3
MAX KNEADING DOUGH CAPACITY(KG)	4.5	4.5
BOWL VOLUME(L)	8	8
HOOK SPEED(RPM)	159	91-198
BOWL SPEED(RPM)	21	//
N.W.(KG)	36	36
DIMENSION(MM)	495*302*385	495*302*385

# DH TABLE TOP DOUGH MIXER

- DURABLE CONSTRUCTION**  
High quality and efficiency chain structure.
- SAFETY PROTECTION**  
Machine equipped with safety cover, which serve as safety cut-off.
- EFFECTIVE TOOLS**  
It comes with complete strong stainless steel dough hook.
- EASY OPERATION**  
Adjustable timer and simple switch for household and commercial kitchen.
- STRONG STABILITY**  
The sturdy and firm base makes it more stable and professional when functioning.



DH-10F

Safety Cover

Strong Hook



DH-10

MODEL	DH-10	DH-10F
VOLTAGE(V)	220~	220~
POWER(KW)	0.65	0.65
MAX KNEADING FLOUR CAPACITY(KG)	4	4
MAX KNEADING DOUGH CAPACITY(KG)	6	6
BOWL VOLUME(L)	10	10
HOOK SPEED(RPM)	160	192
BOWL SPEED(RPM)	15	25
N.W.(KG)	60	43
DIMENSION(MM)	615*315*630	495*307*585



NEW



SB20

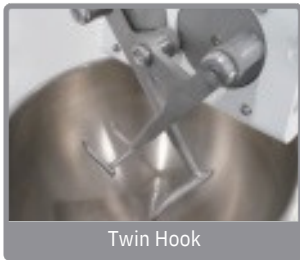
# TWIN ARM DOUGH MIXER

**FOR HIGH HYDRATION DOUGH**  
Supportsdoughwithupto90%hydration, make it moist and soft for better texture and flavor.

**VARIABLE FREQUENCY MOTOR**  
High qualitypurecoppervariablefrequency motor, powerful and super silent.

**SAFETY COVER**  
Safetycovercanprevent injuries while using.

**LOW NOISE AND HIGH EFFICIENCY**  
Heavydutydesignwithreliableconstruction makes a smooth operataion.



Twin Hook



Durable Bowl



Transparent Cover

MODEL	SB20
VOLTAGE(V)	220~
POWER(KW)	0.6
MAX KNEADING FLOUR CAPACITY(KG)	3
MAX KNEADING DOUGH CAPACITY(KG)	4.5
BOWL VOLUME(L)	20
HOOK SPEED(RPM)	28/42/56/70
BOWL SPEED(RPM)	5
N.W.(KG)	45
DIMENSION(MM)	550*380*565



# DH-F FREQUENCY CONVERTER DOUGH MIXER

**VARIABLE FREQUENCY MOTOR**  
Highqualitypurecoppervariablefrequency motor, powerful and super silent.

**BELT CONSTRUCTION**  
High-qualitybeltconstruction drives the dough mixer quietly and efficienc.y

**EASY OPERATION**  
Doublespeed.clearand easy mechanical or digital control panel can be choose.

**STRONG MIXING BOWL**  
The stainlesssteel mixingbowl can revolve with the hook synchronously. Easy to operate and clean.

**SAFETY COVER**  
Safetycovercanprevent injuries while using.

**EFFECTIVE TOOLS**  
Thehigh-qualityhookand bowl can mix dough effectively and efficiently.

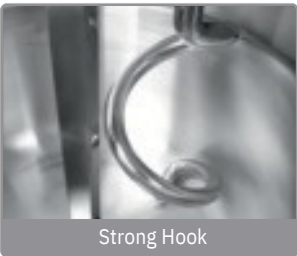
**STRONG STABILITY**  
Thestrongandfirmand stability base for DH makes it more durable and heavy duty.



DH-20FAD

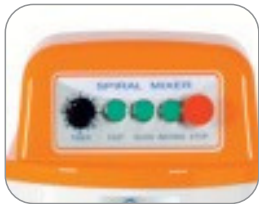


Safety Cover



Strong Hook

OPTIONAL



Mechanical Control



Digital Control



Variable speed control

MODEL	DH-20FAD	DH-30FAD	DH-40FAD	DH- 50FAD	DH- 60FAD	DH- 80FAD
VOLTAGE(V)	220~	220~	220~	220~	220~	220~
POWER(KW)	1.5	2.2	3	3	4	4
MAX KNEADING FLOUR CAPACITY(KG)	8	12	16	20	25	30
MAX KNEADING DOUGH CAPACITY(KG)	12	18	24	30	37.5	45
BOWL VOLUME(L)	20	30	40	50	60	70
HOOK SPEED(RPM)	224/112	224/112	224/112	243/122	243/122	243/122
BOWL SPEED(RPM)	22/11	22/11	22/11	24/12	24/12	24/12
N.W.(KG)	90	100	120	135	189	190
DIMENSION(MM)	675*427*853	725*432*886	754*490*1052	800*532*1040	881*536*1142	881*536*1142





# DH

## DOUGH MIXER

**BELT CONSTRUCTION**  
DHseriesisusedhighquality belt construction with heavy duty and high efficiency.

**SAFETY COVER**  
Equippedwithsafety cover and safety switch.

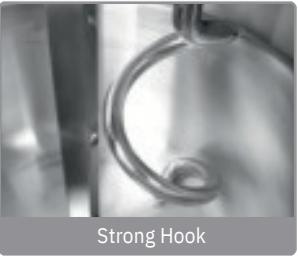
**EFFECTIVE TOOLS AND DOUBLE ACTIVE**  
DH comes withcomplete strong stainless steeldough hook, both the hook and the bowl can revolve synchronously which increase mixing speed and improve the efficiency.

**EASY OPERATION**  
Singlespeedwithswitch buttons and indicator light as standard.

**STRONG MIXING BOWL**  
Thefoodhygienicstandardstainless steel mixing bowl can revolve with the hook synchronously.

**STRONG STABILITY**  
Thestrongandfirmand stability base for DH makes it more durable and heavy duty.

**OPTIONAL**  
Singlespeed or double speed  
Timer



Strong Hook

MODEL	DH-20	DH-30	DH-40	DH- 50
VOLTAGE(V)	220~	220~	220~	220~
POWER(KW)	1.1	1.5	2.6	3
MAX KNEADING FLOUR CAPACITY(KG)	8	12	16	20
MAX KNEADING DOUGH CAPACITY(KG)	12	16	24	30
BOWL VOLUME(L)	20	30	40	50
HOOK SPEED(RPM)	220	220	220	220
BOWL SPEED(RPM)	22	22	22	22
N.W.(KG)	86	95	104	120
DIMENSION(MM)	675*427*853	725*432*886	754*490*1052	800*532*1052



DH-20

OPTIONAL



Round shape



Square shape



DH-30A

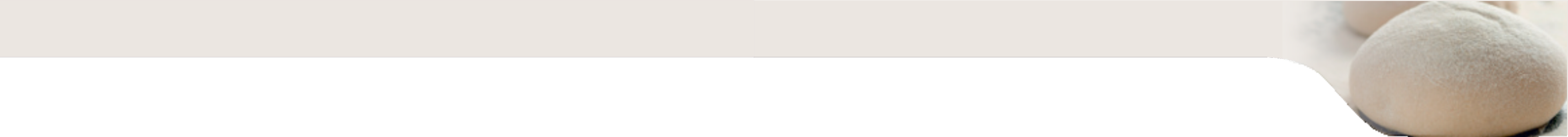


DH-100

MODEL	DH-20A	DH-30A	DH-40A	DH- 50A	DH- 60A
VOLTAGE(V)	220~	220~	380~	380~	380~
POWER(KW)	1.1(0.45/0.75)	1.5(0.85/1.5)	1.5/2.4	1.5/2.4	1.5/2.4
MAX KNEADING FLOUR CAPACITY(KG)	8	12	16	20	25
MAX KNEADING DOUGH CAPACITY(KG)	12	18	24	30	37.5
BOWL VOLUME(L)	20	30	40	50	60
HOOK SPEED(RPM)	187/115	187/115	220/110	220/110	216/108
BOWL SPEED(RPM)	18/11	18/11	22/11	22/11	22/11
N.W.(KG)	101	106	120	140	196
DIMENSION(MM)	675*427*853	725*432*886	754*490*1052	800*532*1040	940*595*1255

MODEL	DH-80	DH-100	DH-130	DH-200
VOLTAGE(V)	380~	380~	380~	380~
POWER(KW)	1.5/2.4	2.2/4.5	2.2/4.5	4/9
MAX KNEADING FLOUR CAPACITY(KG)	30	40	50	75
MAX KNEADING DOUGH CAPACITY(KG)	45	60	75	112.5
BOWL VOLUME(L)	80	100	125	200
HOOK SPEED(RPM)	216/108	252/126	252/126	225/112
BOWL SPEED(RPM)	22/11	17	17	16
N.W.(KG)	202	395	456	720
DIMENSION(MM)	920*580*1142	1080*650*1315	1112*681*1364	1410*905*1405





# DH-T/AT

## DOUGH MIXER

**PROFESSIONAL PIZZA DOUGH MIXER**

The spiral mixer is the ideal machine for pizza. Special technology construction, perfect mixing speed between bowl and hook, it is suitable for pizza dough.

**ADJUSTABLE HEAD DESIGN**

It is one of the special European design with adjustable mixer head. Mixer head can be lifted up and down, bowl can be removable.

**CHAIN CONSTRUCTION**

DH-Tare used high quality chain construction with heavy duty and high efficiency. The lift up head design is fashion and easy to clean.

**EFFECTIVE TOOLS AND DOUBLE ACTIVE**

DH-T comes with complete strong stainless steel dough hook hook, both the hook and the bowl can revolve synchronously which increasing mixing speed and improving the effect.

**SAFETY COVER**

DH-T series is equipped with safety cover, which serve as safety cut-off.

**EASY OPERATION**

DH-T is equipped with single speed or double speed for choice. Easy operation and high efficiency

**STRONG MIXING BOWL**

The strong stainless steel mixing bowl can revolve with the hook synchronously. High efficiency and easy to clean up.

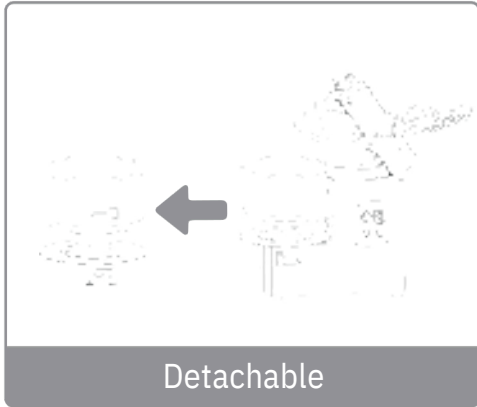
**OPTIONAL**



Wheels (2 with brake + 2 without brake)



DH-20T



Detachable

## LIFTABLE HEAD AND REMOVABLE BOWL



Stretchy Dough



Strong Hook



Timer

MODEL	DH-10T	DH-20T	DH-30T	DH-40T	D H-50T
VOLTAGE(V)	220~	220~	220~	220~	220~
POWER(KW)	0.55	1.1	1.5	2.2	2.2
MAX KNEADING FLOUR CAPACITY(KG)	2	12	16	25	29
MAX KNEADING DOUGH CAPACITY(KG)	3	18	25	38	44
BOWL VOLUME(L)	10	20	30	40	50
HOOK SPEED(RPM)	90	90	90	90	90
BOWL SPEED(RPM)	9	9	9	9	9
N .W . (KG)	66	99	134	158	167
DIMENSION(MM)	576*312*586	753*395*690	795*445*760	875*485*765	925*535*765

MODEL	DH-1 0AT	DH-20AT	DH-30AT	DH-4 0AT	DH-5 0AT
VOLTAGE(V)	220/380~	220/380~	220/380~	220/380~	220/380~
POWER(KW)	0.55	0.85/1.1	1.1/1.5	1.5/2.2	1.5/2.2
MAX KNEADING FLOUR CAPACITY(KG)	2	12	16	25	29
MAX KNEADING DOUGH CAPACITY(KG)	3	18	25	38	44
BOWL VOLUME(L)	10	20	30	40	50
HOOK SPEED(RPM)	135/90	135/90	135/90	135/90	135/90
BOWL SPEED(RPM)	13.5/9	13.5/9	13.5/9	13.5/9	13.5/9
N.W.(KG)	66	99	134	158	167
DIMENSION(MM)	576*312*586	753*395*690	795*445*760	875*485*765	925*535*765





# DH-G/AG

## DOUGH MIXER

**PROFESSIONAL PIZZA DOUGH MIXER**

The spiral mixer is the ideal machine for pizzerias, pastry-shops, bakeries and commercial catering kitchen. The particular shape of the spiral allows to obtain a perfectly mixed dough.

**FIXED HEAD DESIGN**

Strong and compact structure with fixed head design, popular in the market.

**POWERFUL CHAIN CONSTRUCTION**

DH-G dough mixers are used high quality chain construction with heavy duty and high efficiency.

**EFFECTIVE TOOLS AND DOUBLE ACTIVE**

Bowl, spiral hook, protective cover grid are all made by stainless steel. Mixing bowl can revolve with the hook synchronously.

**HEAVY DUTY STRUCTURE**

With Safety Side Plate, it will protect the user when mixing bowl running. Timer is on all models.

**SAFETY COVER**

DH-T series is equipped with safety cover, which serve as safety cut-off.

**EASY OPERATION**

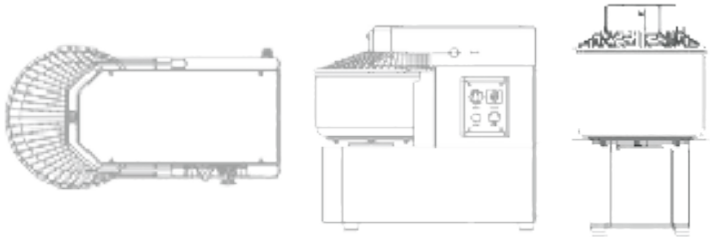
DH-T is equipped with single speed or double speed for choice. Easy operation and high efficiency.

**STRONG MIXING BOWL**

The strong stainless steel mixing bowl can revolve with the hook synchronously. High efficiency and easy to clean up.



DH-20G



**OPTIONAL**



Wheels (2 with brake + 2 without brake)

## FIXED HEAD



Stretchy Dough



Strong Hook



Timer

MODEL	DH-10G	DH-20G	DH-30G	DH-40G	DH-50G
VOLTAGE(V)	220~	220~	220~	220~	220~
POWER(KW)	0.55	1.1	1.5	2.2	2.2
MAX KNEADING FLOUR CAPACITY(KG)	2	18	25	38	44
MAX KNEADING DOUGH CAPACITY(KG)	3	27	37.5	57	66
BOWL VOLUME(L)	10	20	30	40	50
HOOK SPEED(RPM)	90	90	90	90	90
BOWL SPEED(RPM)	9	9	9	9	9
N .W . (KG)	53	77	83	133	141
DIMENSION(MM)	555*282*575	736*381*685	778*432*750	875*480*755	925*530*755

MODEL	DH-10AG	DH-20AG	DH-30AG	DH-40AG	DH-50AG
VOLTAGE(V)	220/380~	220/380~	220/380~	220/380~	220/380~
POWER(KW)	0.55	0.85/1.1	1.1/1.5	1.5/2.2	1.5/2.2
MAX KNEADING FLOUR CAPACITY(KG)	2	18	25	38	44
MAX KNEADING DOUGH CAPACITY(KG)	3	27	37.5	57	66
BOWL VOLUME(L)	10	20	30	40	50
HOOK SPEED(RPM)	135/90	135/90	135/90	135/90	135/90
BOWL SPEED(RPM)	13.5/9	13.5/9	13.5/9	13.5/9	13.5/9
N.W.(KG)	53	77	83	133	141
DIMENSION(MM)	555*282*575	736*381*685	778*432*750	875*480*755	925*530*620



# HS

## DOUGH MIXER

**CHAIN CONSTRUCTION**  
HSseriesisusedhighqualitychainconstruction with high efficiency

**SAFETY COVER**  
Equipped with safety cover and safety switch.

**EFFECTIVE TOOLS AND DOUBLE ACTIVE**  
HS spiral mixercomes with complete strongstainless steel dough hook, both the hook and the bowl can revolve synchronously which increase mixing speed and improve the efficiency.

**STRONG MIXING BOWL**  
The food hygienic standard stainless steel mixing bowl can revolve with the hook synchronously.

**STRONG STABILITY**  
Thestrongand firm and stability base for HS spiral mixer makes it more duraple and heavy duty.



HS20 / 30 / 40 / 50

HS80 / 130

MODEL	HS20	HS30	HS40	HS50
VOLTAGE(V)	220~	220~	220~	220~
POWER(KW)	0.85	1.3	2.2	2.8
MAX KNEADING FLOUR CAPACITY(KG)	8	12	16	20
MAX KNEADING DOUGH CAPACITY(KG)	12	18	24	30
BOWL VOLUME(L)	20	35	40	50
HOOK SPEED(RPM)	170	170	223	223
BOWL SPEED(RPM)	15	15	22	22
N .W . (KG)	82	87	135	140
DIMENSION(MM)	665*385*790	715*435*825	787*480*925	837*520*925

MODEL	HS30A	HS40A	HS50A	HS80	HS130
VOLTAGE(V)	380~	380~	380~	380~	380~
POWER(KW)	0.85/1.5	1.5/2.4	1.5/2.4	1.5/4	1.5/5.5
MAX KNEADING FLOUR CAPACITY(KG)	12	16	20	25	50
MAX KNEADING DOUGH CAPACITY(KG)	18	24	30	37.5	75
BOWL VOLUME(L)	35	40	50	80	130
HOOK SPEED(RPM)	223/111	223/111	223/111	232/116	244/122
BOWL SPEED(RPM)	22/11	22/11	22/11	19/9.5	18
N.W.(KG)	121	140	144	350	480
DIMENSION(MM)	756*432*880	787*480*925	837*520*925	1082*596*1270	1185*720*1375



# DN

## DOUGH MIXER

**FASHION DESIGN**  
Firmdurablebody, reliable quality and easy to operate for all kinds of dough.

**BELT CONSTRUCTION**  
DNseriesisusedhighquality belt construction with high efficiency.

**HIGH POWER WITH DIGITAL CONTROL**  
Considerablerotatingspeed,highefficiencyand excellent mixing result.

**SAFETY SWITCH**  
Equippedwithsafety cover and double safety switch.

**EFFECTIVE TOOLS AND DOUBLE ACTIVE**  
HS spiral mixercomes with complete strongstainless steel dough hook, both the hook and the bowl can revolve synchronously which increase mixing speed and improve the efficiency.

**STRONG MIXING BOWL**  
The foodhygienicstandardstainless steel mixing bowl can revolve with the hook synchronously.

**STRONG STABILITY**  
Thestrong andfirm and stability base for DN spiral mixer makes it more durable and heavy duty.



DN-50



Strong Hook



Compact structure



Digital control panel

MODEL	DN-25	DN-50	DN-80	DN-120
VOLTAGE(V)	380~	380~	380~	380~
POWER(KW)	2.2	3.37	5.25	6.75
MAX KNEADING FLOUR CAPACITY(KG)	12.5	25	50	75
MAX KNEADING DOUGH CAPACITY(KG)	18.75	37.5	75	112.5
BOWL VOLUME(L)	25	50	80	120
HOOK SPEED(RPM)	140/280	135/270	125/250	131/262
BOWL SPEED(RPM)	12.8/25.5	17.8/17.8	17.2/17.2	13/13
N.W.(KG)	130	320	385	600
DIMENSION(MM)	550*830*1050	600*970*1250	750*1120*1300	830*1324*1450



# HM HEAVY DUTY DOUGH MIXER

**SAFE CONSTRUCTION**

Two emergency buttons left and right of control panel.

**HEAVY DUTY BOWL**

Strong bowl suitable for the bread which is low water percentage, for example the baguette, which requires big strength for mixing.

**CONTROL PANEL**

High quality digital control panel is smart and fashion design.

**HEAVY DUTY BELT + COVER**

Cover with safety switch mixer stop when the cover open.

**STRONG/POWERFUL STAND**

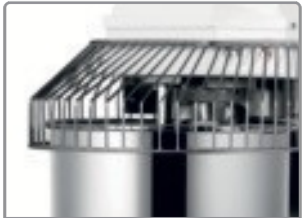
A wide base ensures the mixer is stable during heavy duty operation.

**POWER LOCK SECTION**

International high safe standard.



HM-15



Compact structure



Digital control panel

MODEL	HM-15	HM-25	HM-50	HM-75	HM-100
VOLTAGE(V)	380~	380~	380~	380~	380~
POWER(KW)	1.5/2.4	1.5/4	1.5/5.5	4/9	5/12
MAX KNEADING FLOUR CAPACITY(KG)	15	25	50	75	100
MAX KNEADING DOUGH CAPACITY(KG)	22.5	37.5	75	112.5	150
BOWL VOLUME(L)	50	80	130	200	250
HOOK SPEED(RPM)	256/128	245/122	245/122	225/112	225/112
BOWL SPEED(RPM)	19	18	18	16	16
N.W.(KG)	284	316	405	746	760
DIMENSION(MM)	990*550*1070	1065*603*1130	1175*730*1230	1460*905*1400	1460*905*1500

# HWH HORIZONTAL DOUGH MIXER

**FLOUR BOWL**

Flour bowl and mixing hook are made in stainless steel, easy for cleaning.

**SAFETY SWITCH**

Safety guards with internal safety switching.

**SAVE WORK**

High efficiency, it can reduce the labor intensity.

**MIXING BOWL**

The bowl will be automatic locked up when it's reversed, avoid hitting with the machine body, easy operate.

**STAINLESS CONSTRUCTION**

Fully constructed by contemporary Steel.



HWH-15A



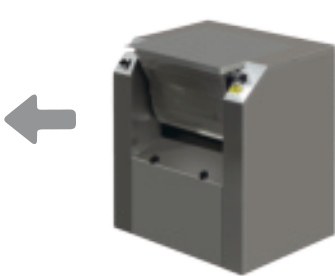
Food grade stainless steel



Strong mixing bowl



Strong mixing tool



MODEL	HWH-15A	HWH-25A	HWH-30A
VOLTAGE(V)	220~	220~	220~
POWER(KW)	1.5	2.2	3
MAX KNEADING FLOUR CAPACITY(KG)	11	18	36
MAX KNEADING DOUGH CAPACITY(KG)	15	25	50
BOWL VOLUME(L)	36	58	102
HOOK SPEED(RPM)	46	40	43
N.W.(KG)	93	115	125
DIMENSION(MM)	703*554*762	798*598*822	910*690*902



# COMMERCIAL OVEN





# ITALIAN PIZZA OVEN

**EGO thermostat**  
Experience the precise temperature control by maximum 450°C.

**ONE HEATING ELEMENTS DESIGN**  
1. Only one heating elements, but cover the whole chamber.  
2. This heating elements design is long and curved, facing high challenging to produce, it ensures consistent temperature throughout every corner of the chamber.

**COOLING FAN DEVICE**  
By timely cooling, the cooling fan ensures that the temperature in the oven is always maintained within the optimal baking range, there by improving the baking efficiency and making the pizza bake more evenly and quickly.

**FULL BODY 430 STAINLESS STEEL**  
430 material has high temperature resistance, can maintain its strength and stability in high temperature environment.

**REFRACTORY BRICK FROM ITALY**  
Absorption rate of up to 15%, allowing it to absorb moisture from the pizza dough during baking, ensuring perfect taste. Is the key to ensuring perfectly baked pizza in just 90 seconds.

MODEL	EZP-4	EZP-6	EZP-6L	EZP-9
VOLTAGE(V)	380~	380~	380~	380~
POWER(KW)	4.7	8.8	8.8	13.2
TEMPERATURE(°C)	450	450	450	450
DECK STONE(PCS)	1	1	1	1
N.W.(KG) CHAMBER	2	2	3	3
SIZE(MM)	80	135	150	175
DIMENSION(MM)	702*725*140	702*1075*140	1052*725*140	1052*1075*140
	1100*835*405	1100*1185*405	1450*835*405	1450*1185*405

MODEL	EZP-8	EZP-12	EZP-12L	EZP-18
VOLTAGE(V)	380~	380~	380~	380~
POWER(KW)	4.7+4.7	8.8+8.8	8.8+8.8	13.2+13.2
TEMPERATURE(°C)	450	450	450	450
DECK STONE(PCS)	2	2	2	2
N.W.(KG) CHAMBER	4	4	6	6
SIZE(MM)	160	235	230	305
DIMENSION(MM)	702*725*140	702*1075*140	1052*725*140	1055*1075*140
	1100*835*705	1100*1185*705	1450*835*705	1450*1185*705

## 8 MODELS

NEW

**EZP-4**  
4Pizza Φ30/34



**EZP-6**  
6Pizza Φ30/34



**EZP-6L**  
6Pizza Φ30/34



**EZP-9**  
9Pizza Φ30/34



**EZP-8**  
8Pizza Φ30/34



**EZP-12**  
12Pizza Φ30/34



**EZP-12L**  
12Pizza Φ30/34



**EZP-18**  
18Pizza Φ30/34

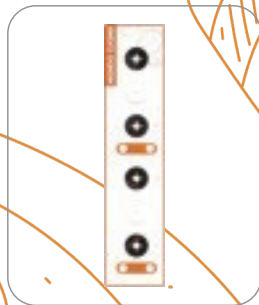




OPTIONAL Control panel



DIGITAL CONTROL



MECHANICAL CONTROL

Voltage (V)  
380

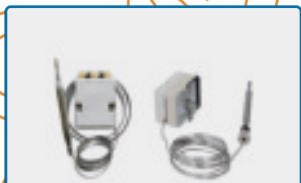
Frequency (Hz)  
50

Total power (kW)  
4.7-26.4

Max temperature (°C)  
450

Chamber height (cm)  
14

No. of chambers  
1 or 2



EGO THERMOSTAT



ONE HEATING ELEMENT



COOLING FAN DEVICE



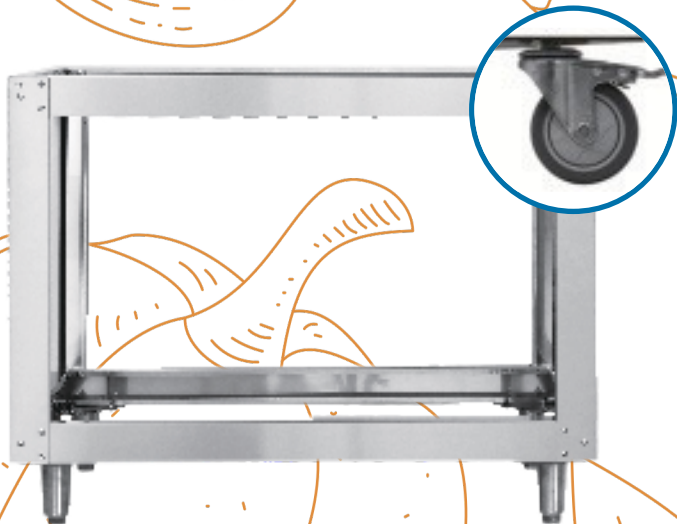
REFRACTORY BRICK FROM ITALY

OPTIONAL

SUPPORT

Stainless steel bracket with underframe the support can be equipped with legs or wheels. The smooth surface is very easy to clean.

Support can be equipped with four wheels to easily move the oven when the kitchen needs cleaning



CONVEYOR PIZZA OVEN ⚡

FULL STAINLESS STEEL STRUCTURE

Food grade stainless steel housing, compact in size, highly efficient in baking.

STAINLESS STEEL CONVEYOR BELT

Removable stainless steel conveyor belt, which is durable and easy to clean.

STRONG FAN DEVICES

Equipped with fan devices, use hot air will blow into the oven and lock the moisture of the food, which can make the pizza much tasteful.

ADJUSTABLE BELT SPEED

With variable speed controller. The speed of the conveyor belt is adjustable according to the cooking requirements.

HIGH PRECISION DIGITAL CONTROL

The digital control panel is high precision with timer, easy to operate.



PSL-8C



PSL-8C

MODEL	PSL-8C
⚡ VOLTAGE(V)	220~
🔌 POWER(KW)	8
🌡️ TEMPERATURE(°C)	400
📦 N.W.(KG)	110
🌀 PIZZA SIZE(INCH)	8
📏 DIMENSION(MM)	835*1200*460



# INTELLIGENT BAKING OVEN



**INTELLIGENT TEMPERATURE CONTROL**  
The intelligent baking oven has a fast heating function and can quickly cool down to reach the required temperature for baking.

**FAST COOLING SYSTEM**  
Patented fast cooling system, cool down time is about 10 times shorter than the normal standard baking oven.

**FULL STAINLESS-STEEL STRUCTURE**  
The front plate uses 1.2mm thickness #S/S304 without fingerprint, side and back plate use 1.0mm thickness #S/S 430.

**INTELLIGENT DIGITAL CONTROL PANEL**  
The LED control panel is easy to operate, multiple baking mode, smart control program. Make baking to be easier.

**HIGH EFFICIENCY HEATING ELEMENT**  
Heating tube imported from Germany. With a gentle and sustained heat transfer. The temperature inside the chamber is much more evenly within 3 degrees difference.

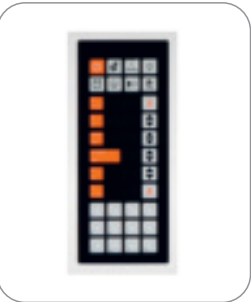
**ENERGY SAVING**  
Intelligent baking oven saves energy, demonstrate green development.

**OEM & ODM DESIGN WITH YOUR REQUEST**  
Customization machine dimension.



EO-36G

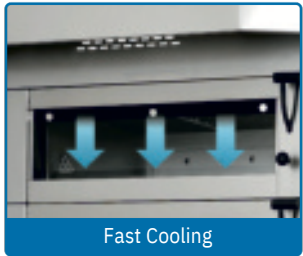
OPTIONAL Control panel



DIGITAL CONTROL



TOUCH SCREEN CONTROL



Fast Cooling



Anti-Scald Handle

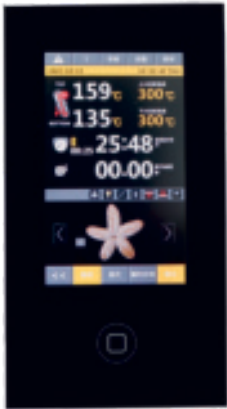


Inlet Heating Pipe



Strong glass door

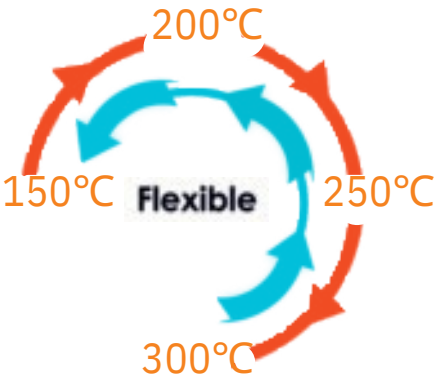
## Intelligent and accurate



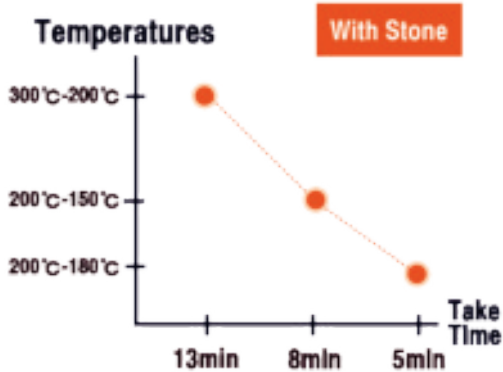
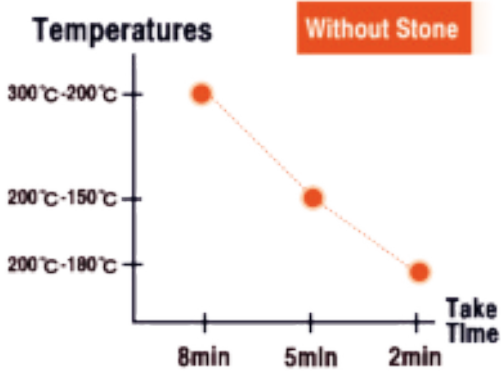
LED touch screen

50 groups of independent memory menus with pictures. Each group of menus can set the temperature in 5 stages and adjust intelligently. Fast cooling system and automatic thermostat. Preheating function, saving time.

## Flexible temperature control



## Patented fast cooling system



MODEL	EO-12G	EO-24G	EO-36G
VOLTAGE(V)	380~	380~	380~
POWER(KW)	5.6	11.2	17
TEMPERATURE(°C)	300	300	300
DECK/TRAY	1/2	2/4	3/6
TRAY SIZE(MM)	400*600	400*600	400*600
CHAMBER SIZE(MM)	840*725*230	840*725*230	840*725*230
DIMENSION(MM)	1300*1240*980	1300*1240*1340	1300*1240*1700



# LUXURY BAKING OVEN

**UNIQUE DESIGN**  
An independent steam generator and high heating reflectivity marble can be optionally selected. It is widely used for baking different types of bread, especially for European style hard bread.

**IMPROVED HEATING ELEMENT**  
Heatingelement is imported from Germany, high quality and high efficient. The temperature inside the chamber is much more evenly, the temperature difference of the is only 3°C, backing result is evenly.

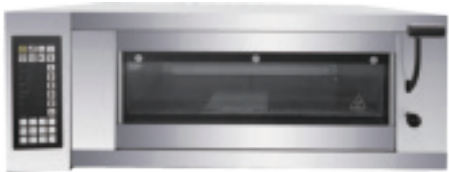
**EXHAUST AND HEAT DISSIPATION**  
Reasonable designofthe exhaust andheat dissipation holes can effectively prevent the high pressure inside the chamber, and improve the service life of.










EO-36  
3 DECKS 6 TRAYS WITH HIGH RACK



EO-24  
2 DECKS 4 TRAYS WITH WHEELS

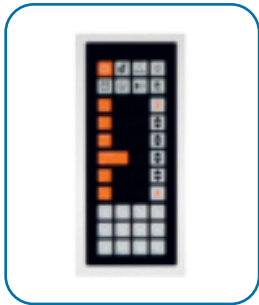


EO-12

MODEL	EO-12	EO-24	EO-36	EO-39	EO-48
 VOLTAGE(V)	380~	380~	380~	380~	380~
 POWER(KW)	5.6	11.2	16.8	24	22.4
 TEMPERATURE(°C)	300	300	300	300	300
 CHAMBER SIZE(MM)	840*725*230	840*725*230	840*725*230	1240*725*230	840*725*230
 DECK/TRAY	1/2	2/4	3/6	3/9	4/8
 TRAY SIZE(MM)	400*600	400*600	400*600	400*600	400*600
 DIMENSION(MM)	1300*990*575	1300*990*935	1300*990*1295	1690*990*1295	1300*990*1655

## OPTIONAL

Control panel



DIGITAL CONTROL



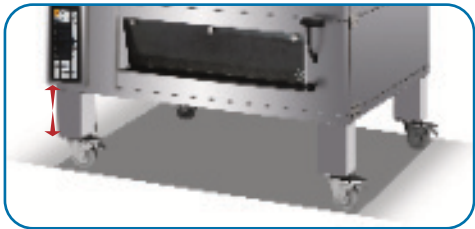
TOUCH SCREEN CONTROL



Cabinet: H 405mm



High rack: H 385mm



Low rack: H 235mm



Smoke hood:H 210mm



Cordierite stone/Marble stone



Steam Generator: W 150mm



# LUXURY BAKING OVEN

**UNIQUE DESIGN**  
An independent steam generator and high heating reflectivity marble can be optionally selected. It is widely used for baking different types of bread, especially for European style hard bread.

**HIGH QUALITY HEATING ELEMENT**  
High-quality heating element can make the oven heat evenly and increase the temperature rapidly.  
The control temperature of the bottom fire and top fire of the oven can range from ambient temperature to 300°C. It can be set arbitrarily and maintain a constant temperature automatically as required, with simple and convenient operation.

**EXHAUST AND HEAT DISSIPATION**  
The reasonable design of the exhaust and heat - dissipation holes can effectively prevent high pressure inside the chamber and improve the service life of the oven.



GP-36



GP-12



GP-24

MODEL	GP-12	GP-24	GP-36	GP-39	GP-48
VOLTAGE(V)	220~	220~	220~	220~	220~
POWER(KW)	0.1	0.2	0.3	0.3	0.4
TEMPERATURE(°C)	300	300	300	300	300
DECK/TRAY	1/2	2/4	3/6	3/9	4/8
TRAY SIZE(MM)	400*600	400*600	400*600	400*600	400*600
CHAMBER SIZE(MM)	850*670*190	850*670*190	850*670*190	1250*670*190	850*670*190
DIMENSION(MM)	1310*970*715	1310*970*1215	1310*970*1715	1710*970*1715	1310*970*2215

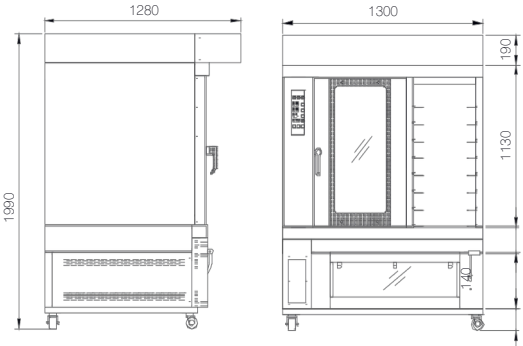
# CUSTOMIZED COMBINATION BAKERY OVEN

OEM / ODM

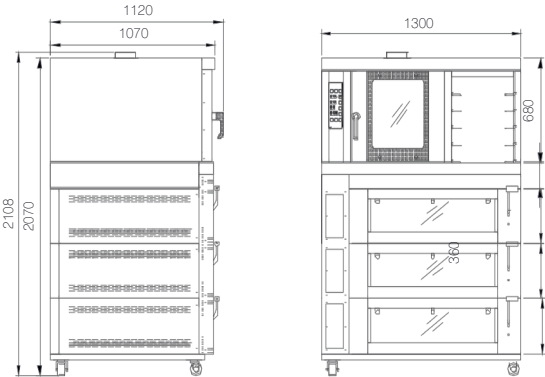
Our strong and professional OEM ability can meet different kitchen demands.  
Deck oven, convection oven and proofer are different types of machines, which can be combined together according to your request.



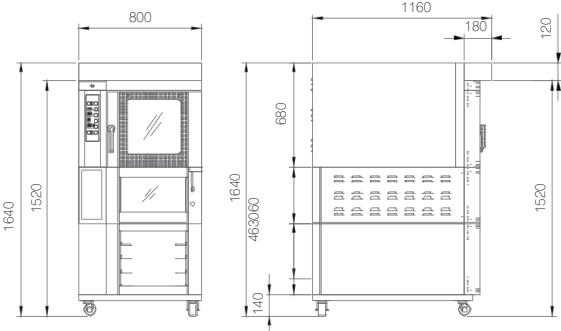
10 trays convection oven+ 1 deck 2 trays deck oven



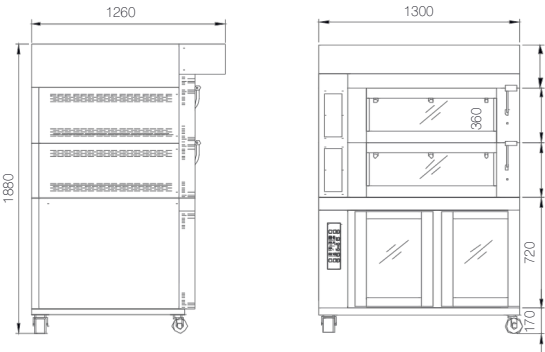
5 trays convection oven+ 3 deck 6 trays deck oven



5 trays convection oven+ 1 deck 4 trays deck oven



2 deck 4 trays deck oven+ 12 trays proofer







BAKING OVEN

- STAINLESS STEEL STRUCTURE**  
High quality stainless steel covers all body.
- EXCELLENT HEATING EFFICIENCY**  
Electric type equipped with high quality heating element
- INDEPENDENT CONTROL**  
Each layer works separately, top and bottom temperature can be controlled separately or work independently.
- BUILT-IN LIGHT**  
Stainless steel door with built-in light.
- ANTI-HOT HANDLE**  
Anti-hot handle can insulate against hot, avoiding burning baker's hand.
- MECHANICAL CONTROL WITH TIMER**  
Qualified Mechanical Control panel. The temperature of electric oven range 0-400°C with micro-computer display.
- OEM & ODM DESIGN WITH YOUR REQUEST**  
Customization machine dimension.  
Optional: Digital control/steam/stone plate.



EB-36



Heating element



EB-12



EB-24

MODEL	EB-11	EB-22	EB-33	EB-12	EB-24	EB-36	EB-39
VOLTAGE(V)	220~	220/380~	380~	220/380~	380~	380~	380~
POWER(KW)	3	6	9	7	14	21	27
TEMPERATURE(°C)	300	300	300	300	300	300	300
DECK/TRAY	1/1	2/2	3/3	1/2	2/4	3/6	3/9
TRAY SIZE(MM)	400*600	400*600	400*600	400*600	400*600	400*600	400*600
DIMENSION(MM)	925*630*410	925*630*755	925*630*1080	1220*805*540	1220*805*1130	1220*805*1335	1645*805*1335



BAKING OVEN

- STAINLESS STEEL STRUCTURE**  
High quality stainless steel covers all body.
- EXCELLENT HEATING EFFICIENCY**  
Gas type equipped with stainless steel gas burner
- INDEPENDENT CONTROL**  
Each layer works separately, top and bottom temperature can be controlled separately or work independently.
- BUILT-IN LIGHT**  
Stainless steel door with built-in light.
- ANTI-HOT HANDLE**  
Anti-hot handle can insulate against hot, avoiding burning baker's hand.
- MECHANICAL CONTROL WITH TIMER**  
Qualified Mechanical Control panel. The temperature of Gas oven range 0-400°C with micro-computer display.
- OEM & ODM DESIGN WITH YOUR REQUEST**  
Customization machine dimension.  
Optional: Digital control/steam/stone plate.



GB-36



Blue fire



GB-12



GB-24

MODEL	GB-11	GB-22	GB-33	GB-12	GB-24	GB-36	GB-39
VOLTAGE(V)	220~	220~	220~	220~	220~	220~	220~
POWER(KW)	0.08	0.16	0.24	0.1	0.2	0.3	0.36
THERMAL POWER (MJ/H)16		32	48	25	50	75	120
TEMPERATURE(°C)	300	300	300	300	300	300	300
DECK/TRAY	1/1	2/2	3/3	1/2	2/4	3/6	3/9
TRAY SIZE(MM)	400*600	400*600	400*600	400*600	400*600	400*600	400*600
DIMENSION(MM)	1030*650*525	1030*650*930	1030*650*1405	1310*825*610	1310*825*1270	1310*825*1560	1745*825*1560





# YG

## BAKING OVEN



**STAINLESS STEEL STRUCTURE**

Highquality stainless steel covers all body.  
Top-grade stainless steel is hard to transfer heat and deform under high temperature.

**EXCELLENT HEATING EFFICIENCY**

Gastypeequippedwithstainlesssteelgas burner

**INDEPENDENT CONTROL**

Each layerworks separately, top and bottom temperature can be controlled separately or work independently.

**BUILT-IN LIGHT**

StainlessSteeldoor with built-in light

**ANTI-HOT HANDLE**

Anti-hothandlecaninsulation against hot, avoiding burning baker's hand.

**DIGITAL CONTROL WITH TIMER**

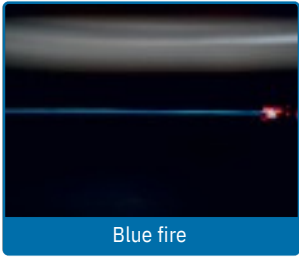
Instrument shows exact temperature,helping control temperature precisely. The temperature of gas oven range 0-300°C with micro-computer display.

**OEM & ODM DESIGN WITH YOUR REQUEST**

Customization machine dimension.



YG-36



Blue fire



Stainless steel burner



YG-12



YG-24

MODEL	YG-12	YG-24	YG-36	YG-39
VOLTAGE(V)	220~	220~	220~	220~
POWER(KW)	0.1	0.2	0.3	0.36
TEMPERATURE(°C)	300	300	300	300
THERMAL POWER (MJ/H)	25	50	75	120
DECK/TRAY	1/2	2/4	3/6	3/9
TRAY SIZE(MM)	400*600	400*600	400*600	400*600
DIMENSION(MM)	1410*930*780	1410*930*1569	1410*930*1853	1830*870*1850

# CONVECTION OVEN



**CONVECTION**

Hot air circulation 360 degrees evenly heated, baking color more bright.

**PRECISE TEMPERATURE CONTROL**

Highprecision electronic probe is used to detect the temperature of the oven in real time and display the temperature in real time, which is more accurate and stable than the mechanical oven

**INSULATION COTTON**

Highqualityinsulation cotton makes the inner chamber insulation effect better and improves the baking quality.

**MEMORY MENU**

12 memorymenus can be set up, convenient and quick, one key start.

**EXPLOSION PROOF LAMP**

Builtin high temperature explosion-proof bulb, can observe the whole baking state.

**CLEAR WINDOW**

Visual toughened glass can control the fermentation condition inside the box in real time, which is easy to adjust at any time.



ERF-5D



ERF-10D

**OPTIONAL** Control panel



DIGITAL CONTROL



MECHANICAL CONTROL



Powerful Fan

MODEL	ERF-5D⚡	ERF-10D⚡	ERF-20D⚡	ERF-5Q🔥	ERF-10Q🔥	ERF-20Q🔥
VOLTAGE(V)	380	380	380	220	220	220
POWER(KW)	7.5	1	30	0.6	1.2	2
TRAYS	5	5	20	5	10	20
TRAY SIZE(mm)	400*600	400*600	400*600	400*600	400*600	400*600
TEMPERATURE(°C)	300	300	300	300	300	300
N.W.(KG)	135	195	420	155	225	450
DIMENSION(mm)	800*1120*1540	800*1120*1780	1500*1120*1740	800*1220*1540	800*1220*1780	1680*1310*1740



# ROTARY CONVECTION OVEN

- CONVECTION**  
Hot air circulation 360 degrees evenly heated, baking color more even.
- PRECISE TEMPERATURE CONTROL**  
Highprecision electronic probe is used to detect the temperature of the oven in real time and display the temperature in real time, which is more accurate and stable than the mechanical oven.
- INSULATION COTTON**  
Highqualityinsulation cotton makes the inner chamber insulation effect better and improves the baking quality.
- MEMORY MENU**  
12 memorymenuscan be set up, convenient and quick, one key start.
- EXPLOSION PROOF LAMP**  
Builtin high temperature explosion-proof bulb, can observe the whole baking state.
- CLEAR WINDOW**  
Visual toughened glass can control the fermentation condition inside the box in real time, which is easy to adjust at any time.



XEF-5E

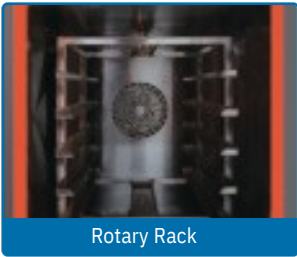


XEF-10Q

OPTIONAL Control panel



DIGITAL CONTROL



Rotary Rack

MODEL	XEF-5E⚡	XEF-10E⚡	XEF-5Q🔥	XEF-10Q🔥
⚡ VOLTAGE(V)	380	380	220	220
💡 POWER(KW)	7.5	15	0.6	1.2
🍳 TRAYS	5	10	5	10
📏 TRAY SIZE(MM)	400*600	400*600	400*600	400*600
🌡 TEMPERATURE(°C)	300	300	300	300
📦 N.W.(KG)	200	280	180	320
📏 DIMENSION(MM)	920*1300*1720	920*1300*1970	1050*1280*1690	1050*1320*1930

# HEAVY DUTY CONVECTION OVEN

- SOUTH AMERICAN STRUCTURE**  
Featuresastructure similarto South American technology ovens,ensuring high efficiency and reliable performance.
- HIGH POWER**  
Equippedwithapowerful gas system to handle all your baking needs.
- RAPID HEATING**  
Quicklyreachesthedesired temperature,saving you cooking time.
- EVEN HEATING**  
Advancedconvection technology ensures uniform heat distribution,de-livering better baking results.



RF-AME-10



Powerful Fan



Digital control

MODEL	RF-AME-10
⚡ VOLTAGE(V)	220~
💡 POWER(KW)	0.81
🍳 NUMBER OF TRAY	10
📏 TRAY SIZE(MM)	460*660
📦 N.W.(KG)	380
📏 DIMENSION(MM)	1070*1420*1890

# GAS PROOFER

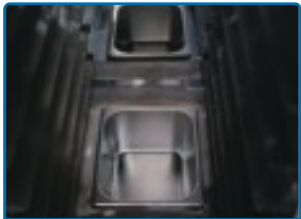


NEW

- TRANSPARENT DOOR**  
Machine equippedwithhigh quality glass door, durable and long lasting for use, easy for cleaning.
- CONVECTION SYSTEM**  
Strongpowerfanwithgoodconvection hot air inside chamber of proofer.
- STAINLESS STEEL CONSTRUCTION**  
The insideand outsideofthe machinebody are all stainless steel sealing design, anti corrosion, rust resistance, fastening and durable.
- EASY TO OPERATE**  
Mechanicalknob,double adjustment of temperature and himidity, easy operation.



GFF-15G



Stainless Steel Chamber



Removable Wheel



Transparent Door



Easy To Control

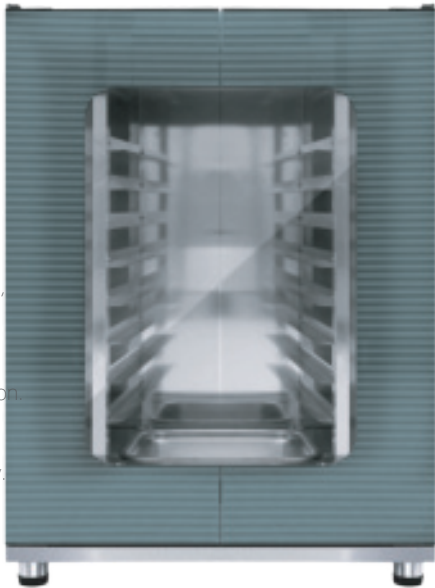
MODEL	GFF-15G
VOLTAGE(V)	220~
POWER(KW)	0.035
NUMBER OF TRAY	15
TRAY SIZE(MM)	400*600
N.W.(KG)	65
DIMENSION(MM)	480*680*1885

# ELECTRIC PROOFER



NEW

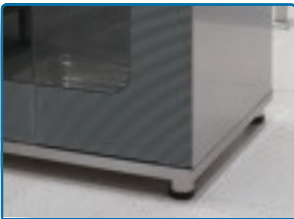
- TRANSPARENT DOOR**  
Machine equipped with high quality glass door, durable and long lasting for use, easy for cleaning
- STAINLESS STEEL CONSTRUCTION**  
The insideand outsideofthe machinebody are all stainless steel sealing design, anti corrosion, rust resistance, fastening and durable.
- EASY TO OPERATE**  
Mechanicalknob,double adjustment of temperature and himidity, easy operation.
- STABLE BASE**  
Machineequipped with stainless steel feet with rubber, durable and heavy duty.
- COMBINATION**  
Canequippedbaking oven on the top.



FX-8



Stainless Steel Chamber



Stable Feet



Transparent Door



Easy To Control

MODEL	FX-8
VOLTAGE(V)	220~
POWER(KW)	2.2
NUMBER OF TRAY	8
TRAY SIZE(MM)	442*320
N.W.(KG)	44
DIMENSION(MM)	700*600*960



# ELECTRIC PROOFER ⚡

- Convection system**  
Strong power fan with good convection hot air inside chamber of proofer.
- Temperature and humidity control**  
Temperature and humidity can be adjustable, dough wake up more perfectly.
- Multiple sizes**  
Different sizes can match for different bakery shop's requests.
- Easy to operate**  
Mechanical knob, double adjustment of temperature and humidity, easy operation.
- Stainless steel structure**  
The inside and outside of the machine body are all stainless steel sealing design, anti corrosion, rust resistance, fastening and durable.
- Double protection**  
Optional automatic water in and out, prevent dry burning, easy to use.



F-64



F-16



F-32



FX-10

MODEL	F-15/16	F-30/32	F-64L	FX-10
⚡ VOLTAGE(V)	220~	220~	220~	220~
💡 POWER(KW)	2.6	2.8	4	2.8
🌀 TRAYS	15/16	30/32	64	10
📦 N.W.(KG)    G.W.	62                      75	72                      85	130                    145	52                      65
📏 DIMENSION(MM)	480*655*1998	980*655*1998	1380*925*2112	1210*805*740

# RETARDER PROOFER ❄️

- Retarder proofer can be used according to precise temperature and humidity, suitable for dough fermentation environment.
- It is an essential equipment to improve the quality of bread production.
- DIGITAL CONTROL PANEL**  
It can set the time on proofer, precise fermentation .  
Electronic thermostat & LED digital temperature for accurate reading.

**THERMAL INSULATION FOAM**  
The thermal insulation from layer adopts foaming agent in line with environmental protection standards and the density of thermal insulation from layer is 45KG/m.



CP-18PN



CP-36PND



MODEL	CP-18PN	FP-18PN	CP-36PND	FP-36PND
⚡ VOLTAGE(V)	220~	220~	220~	220~
🌡️ TEMPERATURE(°C)	1~40°C	-18~+40°C	1~40°C	-14~+40°C
🌀 TRAY    SIZE(MM)	400*600	400*600	400*600	400*600
📏 PACKING	620*1030*2100	620*1030*2100	1210*1030*2100	1210*1030*2100
📏 SIZE(MM)	0.75	1.50	0.83	1.80
💡 POWER(KW)	528	528	880	880
📦 CAPACITY(L)	201 STAINLESS STEEL	201 STAINLESS STEEL	201 STAINLESS STEEL	201 STAINLESS STEEL
📦 MATERIAL	SECOP	SECOP	SECOP	SECOP
🌀 COMPRESSOR	FAN COOLING	FAN COOLING	FAN COOLING	FAN COOLING
📏 TYPE OF COOLING	152	150	200	200
📦 N.W(KG)	190	190	250	250
📦 G.W(KG)				



# BAKERY MACHINERY





# CAKE DECORATING MACHINE

NEW



MN-12

### DETAILS

Dc Motor

Low Noise

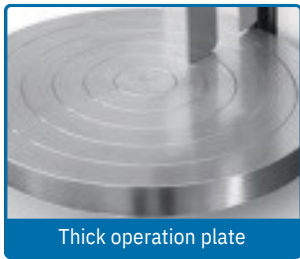
Apply Evenly

Metal Body

OPTIONAL

Control panel

### PRODUCT CHARACTERISTICS



Thick operation plate



Measurement



Adjustable knob



Control panel

- 4-12inch
- Precise measure
- Detailed parameter
- Precise control system

MODE L	MN-12
VOLTAGE(V)	220~
POWER(KW)	1.2
N.W.(KG)	27
DIMENSION(MM)	610*510*380

# DOUGH SHEETER

- HEAVY DUTY ROLLER  
Hardchromeseamlessroller for large dough weight capacity.
- REASONABLE CONSTRUCTION  
Easytoremove&cleanscraperassemble with low replacement cost.
- HYGIENE AND EASY CLEANING  
Qualityfoodgradeconveyorbelt(not a cotton belt)
- EASY TO CLEAN  
Allowseasyaccessin folded position to conveyor drive-roller for cleaning.
- SAFETY SWITCH  
Safetyguardswithinternal safety switching.



LSP520A



TSP330

TSP380/520

LSP380 / LSP520

MODEL	TSP330	TSP380	TSP520	LSP380	LSP520	LSP520A
VOLTAGE(V)	220~	220/380~	220/380~	220/380~	220/380~	220/380~
POWER(KW)	0.75	0.75	0.75	0.75	0.75	1.1
ROLLER LENGTH(MM)	350*1250	880*380	880*520	880*380	880*520	710*515
ROLLER RANGE(MM)	0-26	0-35	0-35	0-35	0-35	0-39
ROLLER SPEED(RPM)	114	133	133	133	133	136
N.W.(KG)	80	114	134	150	175	220
DIMENSION(MM)	1300*680*500	1630*730*640	2050*870*640	1630*730*1225	2050*870*1225	2520*940*1255



# PIZZA DOUGH ROLLER

## EASY OPERATION

CE standard ON/OFF Switch.

## TILT ENTRANCE

Automatically turn the press dough, then continue the 2nd rolling process.

## RESIN ROLLER

Roller made of resin suitable for contact with food.

## SAFETY COVERS

Transparent safety covers for the top and bottom rollers.

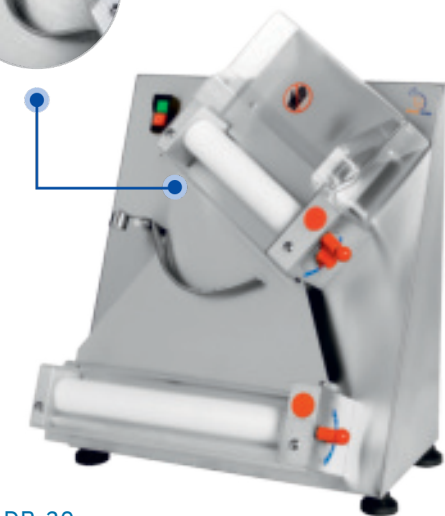
## STAINLESS STEEL CONSTRUCTION

Fully constructed by contemporary stainless steel.

## ADJUSTABLE THICKNESS

Roller opening from 0.7mm to 5.4mm max.

Weight-catching Arm



**DR-30**  
(Automatic)



**DR-30D**



**MPR270**  
(Manual)



**DR-40S**  
(Semi-Automatic)



Nonslip Legs



Food-grade Resin Rollers



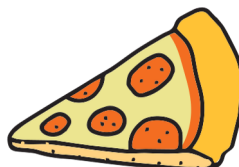
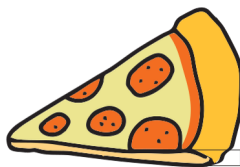
Waterproof Switch



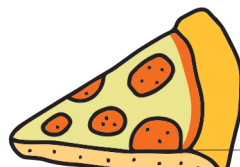
PP Plastic Dustproof Cover



Thickness Control knob



0.7mm~5.4mm Thickness Range



5.4mm

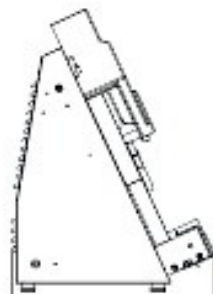
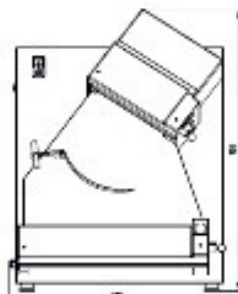
This dough sheeter can create 0.02-0.2 inch thick and 4-12 inch diameter doughs with adjustable thickness knobs and wide rollers.

It adopts a two-stage roller design for an automatic dough sheeting process with a metal arm. It is constructed with a 304 stainless steel shell, food-grade resin rollers, and PP plastic covers.

It is equipped with a waterproof switch and nonslip legs. This pizza dough roller is ideal for home and commercial use.



MAX. 40cm Dough Diameter



MODEL	DR-30	DR-40	DR-40S	DR-30D	MPR270
VOLTAGE(V)	220~	220~	220~	220~	-
POWER(KW)	0.37	0.37	0.37	0.45	-
DOUGH WEIGHT(G)	50-500	50-500	50-500	50-500	-
PIZZA DIAMETER(CM)	10-30	10-40	10-40	10-30	6-27
N.W.(KG)	34	41	41	24	10.5
DIMENSION(MM)	495*490*640	525*560*730	540*550*650	480*367*370	500*550*220





# DOUGH PRESSER

- PROFESSIONAL EQUIPMENT**  
The heavy duty dough pressers are with heavy construction for long-lasting performance.
- EASY TO OPERATE**  
Easy operation design, and adjustable thickness, ensure the different demands of the dough pressing.
- POWERFUL MOTOR**  
Powerful copper motor make it simple to press dough for consistent results.
- GREAT PERFORMANCE**  
Heavy duty design with firm base, low noise and high efficiency.



HY500



Easy control



Stainless steel contact parts



AYM-110



AYM-300



AYM-500

MODEL	HY300	HY500	AYM-110	AYM-130	AYM-300	AYM-350	AYM-500
VOLTAGE(V)	220/380~	220/380~	220/380~	220/380~	220/380~	220/380~	220/380~
POWER(KW)	2.2	3	1.5	1.5	1.5	1.5	2.2
LENGTH(MM)	118*340	118*490	113*250	113*300	120*300	120*350	120*500
RANGE(MM)	5-25	5-25	0-20	0-20	0-25	0-25	0-25
SPEED(RPM)	74	79	140	140	75	75	75
(KG)	218	305	127	140	110	119	135
DIMENSION(MM)	1120*620*1135	1120*770*1135	646*577*1104	646*627*1104	480*460*1110	530*460*1110	750*460*1110

# DOUGH DIVIDER

- DOUGH DIVIDER**  
Reasonable design for cutting dough evenly in range 30~180g each piece.
- SAFETY SYSTEM**  
When you take out the tray machine will stop working automatically.
- HIGH EFFICIENCY**  
Using stainless steel blades and dividing plate. Divides dough within 10 seconds. Improve working efficiency and save labour work.
- FINE CUTTING**  
Non-stick surface, scratch resistance, sharp and durable blades, uniform strength, cutting the dough into several flat sections.
- STRONG MOTOR**  
Powerful electric motor, low noise, energy saving.



AS-CG-36



HMK-30A



HMK-30S



HMK-36M



HMK-20

MODEL	AS-CG-36	HMK-30S	HMK-30A	HMK-20	HMK-36M
VOLTAGE(V)	220/380~	220/380~	220/380~	220/380~	-
POWER(KW)	0.75	0.75	1.5	2.2/1.5	-
CAPACITY(PCS)	36	30	30	20	30
DOUGH WEIGHT(G)	30-180	30-100	30-100	100-800	30-100
N.W.(KG)	165	320	485	425	125
DIMENSION(MM)	530*440*1285	630*660*1360	670*570*1450	650*740*1050	540*590*1250

# TABLE TOP DOUGH DIVIDER

- Dough Divider is an ideal wheaten food and pastry food processing machine, widely used in western-style cake shops, dining halls of enterprises and schools.
- It possesses the outstanding features including stainless steel body, fine appearance, working stably with low noise, high efficiency and convenience of moving-around.



TDR14



Easy to operate



Precise and uniform divide



Compact structure

MODEL	TDR14	TDR16
VOLTAGE(V)	220~	220~
POWER(KW)	0.4	0.4
CAPACITY(PCS)	14	14
DOUGH WEIGHT(G)	30-120	100-500
N.W.(KG)	80	100
DIMENSION(MM)	650*500*1200	960*900*1300

# AUTO BREAD SLICER

- INTELLIGENT CONTROL**  
Machine equipped with intelligent touch screen controller, easy control and easy clean.
- HEAVY DUTY**  
Heavy duty stainless steel construction with powerful motor.
- STRONG MOTOR**  
The efficient design and powerful motor make it simple to press dough for consistent results every time.
- REMOVABLE WHEEL**  
Stand type design with removable wheels, which is suitable for supermarket and bakery shop.

NEW



MQA36



MODEL	MQA36
VOLTAGE(V)	380~
POWER(KW)	1.1
NUMBER OF SLICE(PCS)	35
THICKNESS(MM)	12
N.W.(KG)	150
DIMENSION(mm)	705*685*760





# DOUGH MOULDER

- EASY TO OPERATE**  
Multiple speed options, easy-to-use design, and adjustable thickness settings, ensuring perfect dough every time.
- POWERFUL MOTOR**  
The efficient design and powerful motor make it simple to press dough for consistent results every time.
- GREAT PERFORMANCE**  
Heavy duty design with firm base, low noise and high efficiency.



AS-CG-38



Stainless steel conveyor belt



IFZ-750



MODEL	AS-CG-38	IFZ-750
VOLTAGE(V)	220~	380~
POWER(KW)	0.75	0.375
DOUGH WEIGHT(G)	-	50-900
N.W.(KG)	202	250
DIMENSION(MM)	1380*665*1095	1100*765*1650

# BREAD SLICER

- HEAVY DUTY**  
Heavy duty stainless steel construction with powerful.
- HIGH EFFICIENCY**  
35 pcs slicer able to slice 36 pcs of 12mm thickness breads in one time, 240 breads per hour.
- SPECIAL FOR HARD BREAD**  
Special push handles for press the hard bread.
- EASY OPERATION**  
CE safety standard switch, easy for using and cleaning.
- MOVABLE DRAWER**  
Easy to clean the bread crumbs.



AQ-36A  
(10mm/11mm/12mm/13mm AVAILABLE)



AQ-32  
(White/silver)  
(9mm/10mm/11mm/12mm/15mm AVAILABLE)



Stainless steel comb knives

MODEL	AQ-32	ACS-Q37	ACS-Q45	AQ-36A
VOLTAGE(V)	220~	220~	220~	200~
POWER(KW)	0.55	0.25	0.25	0.75
NUMBER OF SLICE(PCS)	31	37	45	35
THICKNESS(MM)	12	10	7.5	12
DIMENSION(MM)	750*650*780	680*650*780	680*650*780	705*685*760



# MEAT & VEGETABLE MACHINERY







# MEAT MINCER



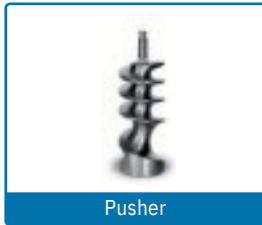
AJT12H / 22H / 32H



AJT12C/AJT22C



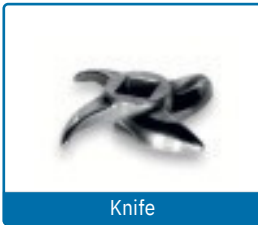
AJT32



Pusher



Plate 6&9mm



Knife



Tube



Lock

MODEL	AJT12H	AJT22H	AJT32H	AJT12C	AJT22C	AJT32
VOLTAGE(V)	220~	220~	220~	220~	220~	220~
POWER(KW)	1.1	1.1	1.1	0.55	0.75	1.5
CAPSACITY(KG/H)	120	220	320	120	220	320
N.W.(KG)	22	28	28	19	23	68
DIMENSION(MM)	542*253*355	542*253*355	533*278*432	395*230*436	493*250*503	560*350*570



# MEAT MINCER



AJXA42



AJT22A



AJX32A



AJX32

MODEL	AJT22A	AJT32A	AJX32	AJXA42
VOLTAGE(V)	220~	220~	220/380~	380~
POWER(KW)	0.65	1.5	1.1	4
CAPACITY(KG/H)	220	320	320	650
N.W.(KG)	40	68	44	50
DIMENSION(MM)	451*276*457	516*320*532	420*420*720	1020*530*960

## COMPACT STRUCTURE

MeatMincers have the characteristics of compact structure, stable operation and reliable performance.

## FOOD GRADE STAINLESS STEEL

The mincer head unit and all other parts that contact the food directly are made of high quality stainless steel.

## HEAVY DUTY

The machines have the smooth outline design without the gaps that could deposit dirt and share edges that could hurt the operator, heavy duty and good finishing.

## WIDELY USED

They are widely used in hotels, restaurants, company dining-halls and canteens for meat mincing.





# MEAT MINCER / CUTTER



AQRS180  
Meat Slicer  
( 3.5mm & 5.5mm )

- FRESH MEAT SLICER**  
Capacity for slice 500kg/hour the thickness of meat slice is 3.5mm/pcs.
- SAFE COVER**  
Protective cover meets the requirement of easy operation and ensure the user's safety.
- SAFE LOCKER**  
Reasonable locker for fixing the upper plate.
- FOOD GRADE STANDARD**  
All the parts touch with food are made of high quality stainless steel, conforms to the international hygiene standard.
- EMERGENCY BUTTON**  
Press the emergency button can cut off the power supply immediately.



AQR-130  
Removable Cutter  
(3.5mm)

AQSL-150  
Meat Mincer  
(3.0mm)

AJQS360  
Meat Mincer & Slicer  
(3.5/5.5mm)

AQR-2  
Meat Slicer  
(3.5mm/5.0mm)

MODEL	AQR-130	AQSL-150	AJQS360	AQR-2	AQRS180	AQR-1
VOLTAGE(V)	220/380~	220/380~	220/380~	220/380~	220/380~	220/380~
POWER(KW)	0.55	0.75*2	2-1.1	1.1	1.1	1.1
THICKNESS(MM)	3.5	3	3.5/5.5	3.5/5	3.5/5.5	3.5
SLICE CAPACITY(KG/H)	500	500	360	600	360	400
N.W.(KG)	45	78	75	89	43	55
DIMENSION(MM)	525*445*712	595*490*780	560*423*660	595*490*780	385*295*660	490*420*750

# SAUSAGE FILLER



AGC260

- Automatic sausage filler is an ideal machine used for processing and filling different kind of sausages in the meat processing factory, individual food industrials and commercial units.
- DOUBLE CONTROL**  
The double control between conversed switch and foot pedal switch ensures safe operation.
- STAINLESS STEEL STRUCTURE**  
It is designed with stainless steel structure and luxurious appearance. It works under low noise and high efficiency.
- EXPORT PLYWOOD PACKAGE**  
The side linked hydraulic pressure packages is easy to install, remove and maintain.
- LARGE CAPACITY**  
Large volume charging basket and the up-down filling is done by the hydraulic pressure system.



ASF150                      ASF350

MODEL	ASF150	AGC260	ASF260	ASF350
VOLTAGE(V)	220~	220~	220~	220~
POWER(KW)	0.75	0.75	1.1	1.5
CAPACITY(L)	15	20	26	35
CAPACITY(KG/H)	300	400	400	600
N.W.(KG)	120	151	150	170
PACKING SIZE(MM)	590*450*1240	640*485*1240	600*520*1230	580*580*1260







# FILLING MACHINE



ABX50A

## MULTI-FUNCTION

Filling machines are suitable for mixing various food-shaped piece like filling.

## HIGH EFFICIENCY

They work two stirrers that whirl from positive to negative in the charging basket ensure uniformly mixing effect.

## STAINLESS STEEL STRUCTURE

All parts that contact the food directly are made of stainless steel with fine treated surfaces, which are durable and income formats with food hygiene standard.

## POWERFUL MIXING

High efficiency with reasonable mixing speed.



ABX35A



Control panel



Safety system

MODEL	ABX35A	ABX50A	ABX70A	ABX100A	ABX150A
VOLTAGE(V)	220~	380~	380~	380~	380~
POWER(KW)	0.75	1.1	1.5	1.5	1.5
CAPACITY(KG/TIMES)	35	50	70	100	150
N.W.(KG)	118	130	155	185	195
DIMENSION(MM)	720*510*1030	830*510*1050	860*510*1050	1010*560*1130	1120*620*1180

# BONE SAW



AJG210A  
(Fixed table)

Bone saw machines are suitable for breaking meat, frozen meat. They are widely used in hotel, restaurant, food processing factories

Using high stability and other salient features, this series of bone saw machine is stainless steel welding, where the parts in contact with food are made of stainless steel and special treatment, in line with international standards of food hygiene.

## STAINLESS STEEL BLADE

Easy operation with adjustable saw blade.

## WORKING TABLE

Wide area is convenient for cutting job.

## EMERGENCY BUTTON

Safe design, power supply will be cut off once press the button.



AJG400A  
(Fixed table)



AJG400B  
(Movable table)



AJG650B

MODEL	AJG210A	AJG250	AJG300A	AJG400A	AJG400B	AJG650B
VOLTAGE(V)	220~	220~	380~	380~	380~	380~
POWER(KW)	0.75	0.75	1.5	2	2	2
CAPACITY(KG/H)	250	250	350	400	400	600
CUTTING RANGE (MM)	195*220	380*535	280*340	380*425	380*415	650*588
N.W.(KG)	57	45	110	167	150	300
DIMENSION(MM)	650*550*950	535*535*900	780*750*1690	800*750*1700	1250*1140*1930	1230*1850*2050



# BOWL CUTTER



AQXP5



AQXP5A

Food cutting machine is specially designed for cutting meat and vegetable, it can cuts meat, vegetable, melon and fruit rapidly to make fillings.

**ALUMINUM ALLOY STRUCTURE**  
Themain bodyismadeof aluminumalloy, which has been anodized. It provides you smooth surface and easy to clean.

**SAFE COVER**  
Elaboratelydesign protective cover, meet the requirement of easy operating and ensure the user's safety.

**DOUBLE SAFE SWITCH**  
Foodgrade stainless steel bowl never get rust. Built-in safety switch, the machine stop once the bowl cover open.

**EMERGENCY BUTTON**  
Presstheemergencybutton can cut off the power supply immediately.



Stainless steel contact parts



Strong blade

MODEL	AQXP5	AQXP5A
VOLTAGE(V)	220~	220~
POWER(KW)	0.55	0.34
CAPACITY(KG/H)	35~40	35~40
N.W.(KG)	50	37
PACKING SIZE(MM)	605*490*630	605*485*615



AQS620B



AQXP30

Food cutting machine is specially designed for cutting meat and vegetable, it can cuts meat, vegetable, melon and fruit rapidly to make fillings.

**ALUMINUM ALLOY STRUCTURE**  
Themain bodyismade ofaluminum alloy, which has been anodized. It provides you smooth surface and easy to clean.

**SAFE COVER**  
Elaboratelydesign protective cover, meet the requirement of easy operating and ensure the user's safety.

**DOUBLE SAFE SWITCH**  
Foodgrade stainless steel bowl never get rust. Built-in safety switch, the machine stop once the bowl cover open.

**EMERGENCY BUTTON**  
Presstheemergencybutton can cut off the power supply immediately.



Stainless steel contact parts



Strong blade

MODEL	AQXP30	AQS620B	AQS630	AQS650
VOLTAGE(V)	220/380~	220/380~	220/380~	220/380~
POWER(KW)	1.5	1.1/1.5	2.2/2.8	2.2/2.8
CAPACITY(KG/H)	300	300	500	1000
N.W.(KG)	128	137	240	316
G.W.(KG)	156	150	280	175
DIMENSIOM(MM)	770*710*960	780*710*970	1020*800*970	1200*1000*1050
PACKING SIZE(MM)	920*765*1050	870*740*1020	1040*890*1130	1250*1100*1260





ATP8

## POTATO PEELER

### STAINLESS STEEL STRUCTURE

The potato peeling machine is completely made from stainless steel, all components are robust and stable.

### EASY TO CLEAN

Maximum hygiene, the careful selection of materials which come into contact with foodstuffs and due to the elimination of sharp edges from the part which comes into contact with the product, such a way to guarantee easy and thorough cleaning.

### DOOR WITH LOCK

Discharged door with lock easy to open and close.

### WIDE APPLICATION

Wide application range and it is especially suitable for using in various star hotels, guesthouse, restaurant and snackbars.

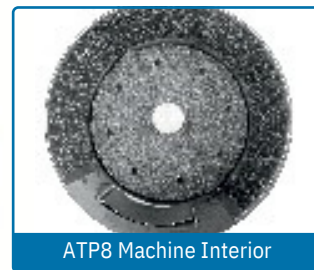
### INTERNAL WALLS

The internal walls of the container are in abrasive resin to enable a higher level of abrasion with the product to be worked.



PP5ST

PP10SF



ATP8 Machine Interior



PP10SF Machine Interior

MODEL	ATP8	ATP15	ATP30	PP5ST	PP5SF	PP10SF	PP18SF
VOLTAGE(V)	220~	220~	220~	220~	220~	220~	220~
POWER(KW)	1.1	1.1	2	0.55	0.55	0.75	1.1
SPEED(RPM)	227	227	227	240	240	240	240
CAPACITY(KG/TIME)	8	15	30	5	5	10	18
N.W.(KG) G.W.(KG)	44	50	87	33.2	38.6	39	41.8
DIMENSION(MM)	58	70	109	43.3	49.5	50.5	54.5
PACKING SIZE(MM)	460*435*817	525*512*882	625*612*1042	612*540*653	622*540*802	622*540*857	622*540*9977
	530*500*930	600*600*980	690*690*1150	710*620*810	710*620*990	710*620*1040	710*620*1190



ATM60 / 80 / 100

## PLUCKER

### STAINLESS STEEL CONSTRUCTION

Full stainless steel construction, heavy duty and durable.

### COPPER MOTOR

Powerful copper motor, high efficiency.

### RUBBER FINGERS

Large solid natural rubber fingers, allowing for quick feather release.  
Bottom water-proof cover to keep safety.

### EASY OPERATION

Waterproof switch easily activated by simply pressing the button.



Rubber fingers



Stainless steel structure

MODEL	ATM60	ATM80	ATM100
VOLTAGE(V)	220/380~	220/380~	220/380~
POWER(KW)	1.5	1.5	1.5
BUCKET SIZE(MM)	Φ500*470	Φ600*440	Φ750*500
CAPACITY(KG/H)	240	240	240
N.W.(KG)	65	70	80
DIMENSION(MM)	600*600*890	665*665*950	815*815*1020



EL42A/EL52A

# AUTOMATIC SAUSAGE TYING NEW

- AUTOMATIC CASING FEEDING**  
Reduces manual handling and improves consistency.
- STAINLESS STEEL STRUCTURE**  
Its designed with stainless steel structure and luxurious appearance. It works under low noise and high efficiency.
- FOOF GRADE STANDARD**  
All the parts touch with food are made of high quality stainless steel, conforms to the international hygiene standard.
- SAFETY FEATURES**  
Includes emergency stop, overload protection, and digital control panel.



ET42A/ET52A



EAL42A/EAL52A



EAL42S/EAL52S

MODEL	ET42A	ET52A	EL42A	EL52A	EAL42A/EAL52A	EAL42S/EAL52S
VOLTAGE(V)	220V~	220V~	220V~	220V~	220V~	220V~
POWER(KW)	0.18	0.18	0.37	0.37	0.3	0.6
CAPACITY(MM)	10-42	15-52	10-42	15-52	9-40	9-40
G.W.(KG)	80	80	110	110	110	130
N.W.(KG)	60	60	90	90	82.5	105
DIMENSION(MM)	800*490*545	800*490*545	900*600*1090	900*600*1090	1060*630*1000	1060*950*1000



ES42A

# ELECTRIC SAUSAGE TYING MACHINE

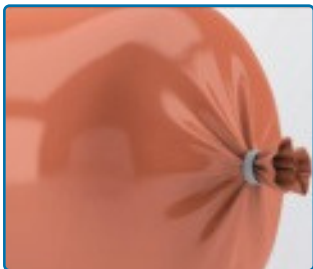


MODEL	ES42A	ES52A
VOLTAGE(V)	220~	220~
POWER(KW)	0.2	0.2
SAUSAGE DIA(MM)	10-42	15-52
N.W.(KG)	12	12
DIMENSION(MM)	460*260*340	460*260*340



GU-502

# TYING MACHINE



MODEL	GU-502
N.W.(KG) G.W.	10
(KG)	11.5
DIMENSION(MM)	430*230*670



# REFRIGERATION







# REFRIGERATED CABINET

- FAN COOLING**  
Professionalaircooling system gives a better air circulation, anticorrosion-treated evaporator.
- REASONALBLE STRUCTURE**  
Complete structureinterior&exterior in stainless steel with round internal edges for easy cleaning.
- AUTO DEFROSTING**  
Autodefrostringandauto evaporation of condensation water, no floor drain required.
- LED DIGITAL DISPLAY**  
Electronic thermostatand digital LED temperature display for accurate control and easy reading.
- SELF-CLOSING DOOR**  
Self-closingdoorbymeans of spring-loaded hinges ensures fast recovery and energy saving.
- MAGNETIC GASKET**  
Magneticgasketcanbe replaced without any tool.



MODEL	GN600TN	GN600BT	GN1200TN	GN1200BT
VOLTAGE(V)	220~	220~	220~	220~
POWER(KW)	0.4	0.8	0.55	0.9
TEMPERATURE(°C)	+2-+8°C	-14--18°C	+2-+8°C	-14--18°C
REFRIGERANT	R134a	R404a	R134a	R404a
CAPACITY(L) N.W.	520	520	1150	1150
(KG)	110	120	150	160
G.W.(KG)	130	140	170	180
DIMENSION(MM)	660*780*2010	660*780*2010	1320*780*2010	1320*780*2010
PACKING SIZE(MM)	730*850*2050	730*850*2050	1380*860*2050	1380*860*2050

# REFRIGERATED BENCH

- Inside and exterior as stainless steel -more durable& safe &hygiene Anti-rust.
- One-step foaming.
- Smoothly and shining machine body without any welding.
- High thermal insulation thickness (+2°C~+8°C) Thermal insulation thickness: 50mm (-14°C~-18°C) Thermal insulation thickness: 70mm  
Superstrong insulation, Energy - Saving, 1~2°C temperature difference.
- Austria drawer rail with locker
- The locker is for preventing being drawer loosen, which also can make it more stronger.



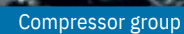
MODEL	GN2100TN	GN3100TN	GN4100TN
VOLTAGE(V)	220~	220~	220~
POWER(KW)	0.29	0.29	0.4
TEMPERATURE(°C)	+2-+8°C	+2-+8°C	+2-+8°C
REFRIGERANT	R134a	R134a	R134a
CAPACITY(L) N.W.	260	400	540
(KG) G.W.(KG)	98	115	140
DIMENSION(MM)	105	130	160
PACKING SIZE(MM)	1320*700*850	1795*700*850	2230*700*850
	1420*740*910	1850*740*910	2280*740*910
















Air-cooling, air cooled circulation, cooling speed, emperature uniform.



MODEL		SCLG4-288FH	SCLG4-378FH	SCLG4-480FH	SCLG4-580FH
	VOLTAGE(V)	220~	220~	220~	220~
	POWER(KW)	0.75	0.8	0.85	1.1
	TEMPERATURE(°C)	+2-+8°C	+2-+8°C	+2-+8°C	+2-+8°C
	REFRIGERANT	R134a	R134a	R134a	R134a
	CAPACITY(L) N.W.	280	360	460	560
	(KG) G.W.(KG)	220	250	280	320
	DIMENSION(MM)	260	290	320	360
	PACKING SIZE(MM)	900*670*1200	1200*670*1200	1500*670*1200	1800*670*1200
		990*710*1310	1290*710*1310	1590*710*1310	1890*710*1310

PROFESSIONAL ONE STOP PURCHASING SERVICE

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300+ globalprofessional partners

300,000+ units annual sales

0.013% repair rate in 3 years



MONDO CUCINA