



Bakery & Pizza
2026

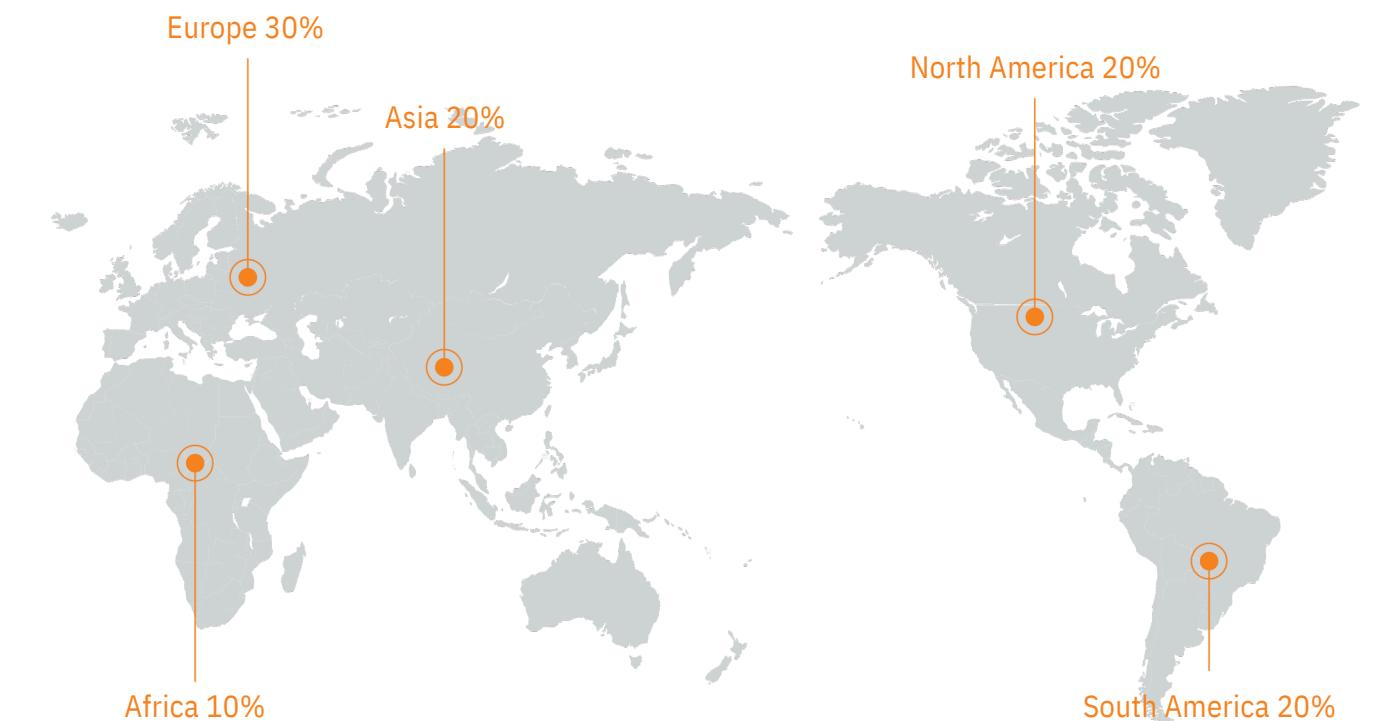
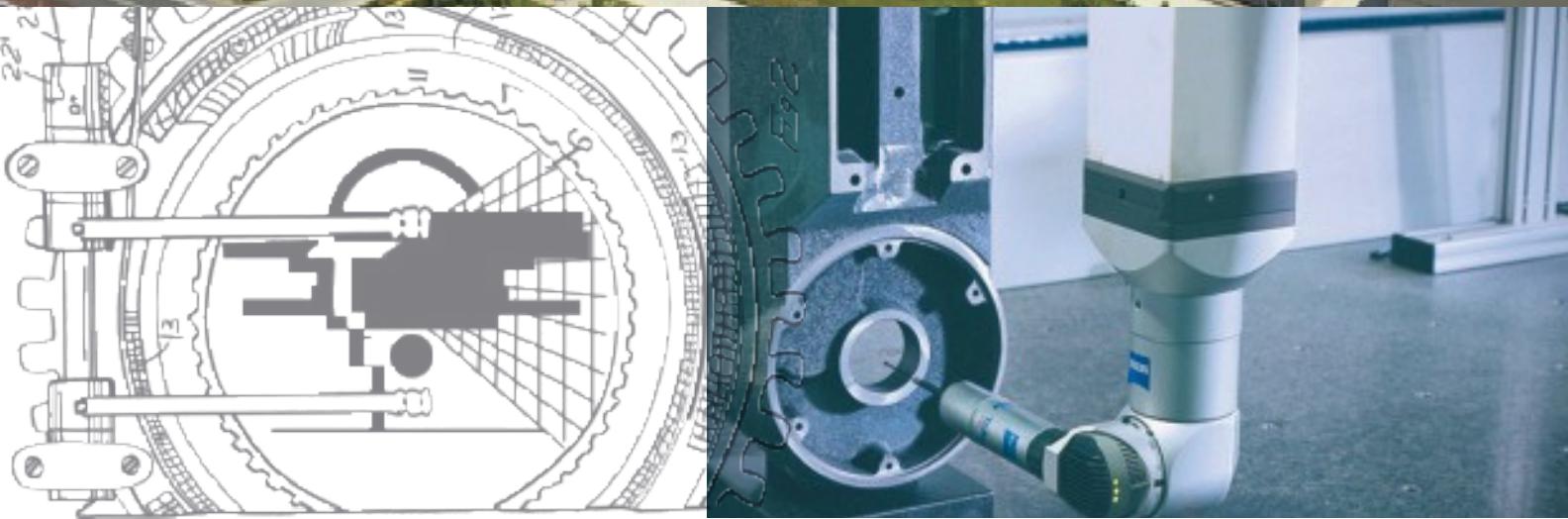


CE
CA
UK
RoHS



BSCI

Made in China, made in Nova Forni



We lead, other copies

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 providing best food service for worldwide customers...





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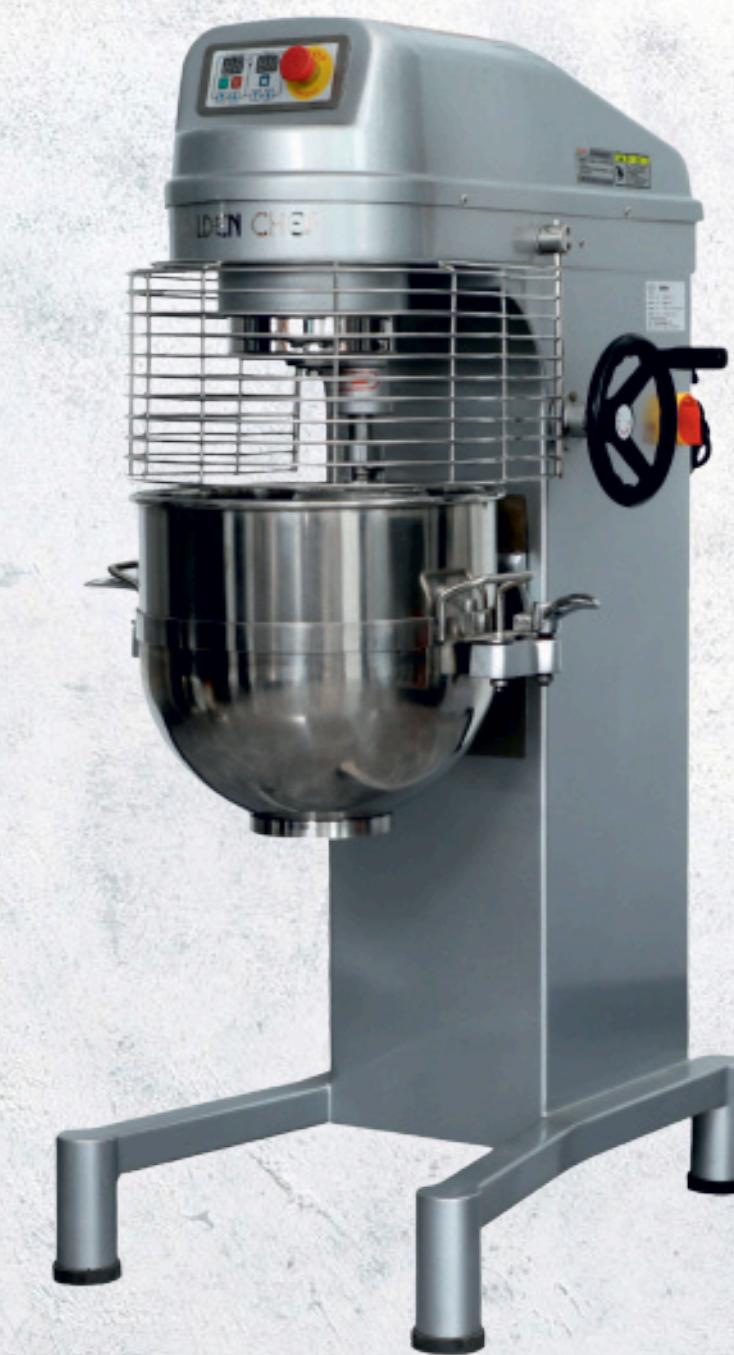
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MEAT&VEGETABLE
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REFRIGERATION

FOOD MIXER





FREQUENCY CONVERTER FOOD MIXER



BP40-H

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&40liter 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



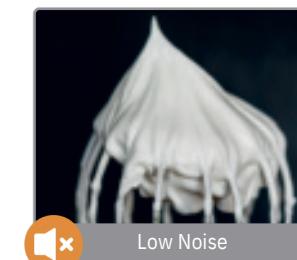
Compact Structure



Durable Belt Driven



Larger Capacity



Low Noise

SAME CAPACITY DIFFERENT HEIGHT



BP20-P



953mm



BP20-H



1303mm

Accessories



Hook



Beater



Whip

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



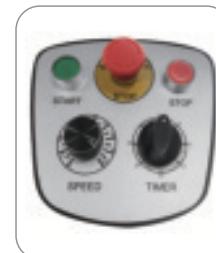

NEW

FREQUENCY CONVERTER FOOD MIXER



PL20 / PL40 / PL60

OPTIONAL

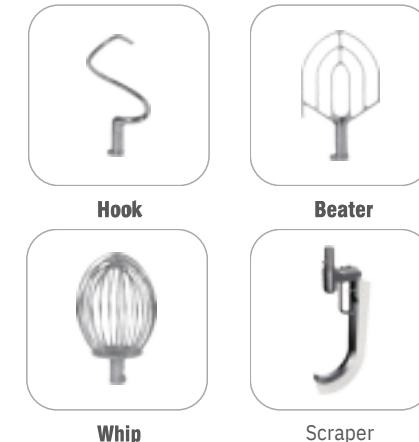


Mechanical control



Digital control

Accessories



Hook

Beater

Whip

Scraper



BPS20/BPS40

NEW

TWIN WHIP FOOD MIXER

KEY FEATURE
Ideal for making fluffy cake.

VARIABLE FREQUENCY MOTOR
High-quality pure copper variable frequency motor, powerful and super silent.

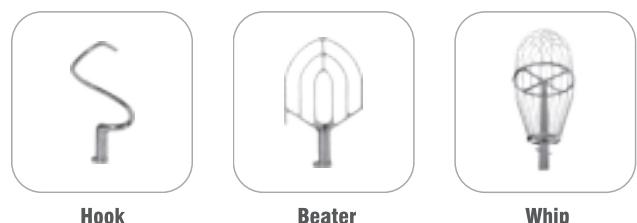
BELT CONSTRUCTION
High-quality belt construction drives the material mixing quietly and efficiently.

SAFETY COVER
Safety cover can prevent injuries while using.

EFFECTIVE TOOLS
The high-quality accessories of hook, beater, whip and scraper.

STRONG STABILITY
The strong, firm and stable base for PL series is more durable and heavy-duty.

Accessories



Hook

Beater

Whip

MODEL	PL20	PL40	PL60
⚡ VOLTAGE(V)	220~	220~	220~
🔌 POWER(KW)	1.1	2.2	3
🥣 BOWL VOLUME(L)	20	40	60
_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

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 MincerB30J
With Meat Mincer

OPTIONAL

B20J and B30J : #12mm meat mincer



Hook

Beater

Whip

Accessories

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



BT FOODMIXER



BT10 / BT20 / BT30

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.



BT40 / BT60

BELT DRIVEN SYSTEM

BT series used belt construction with Taiwan technology.

Full copper motor and the other important electric parts are with international standard.

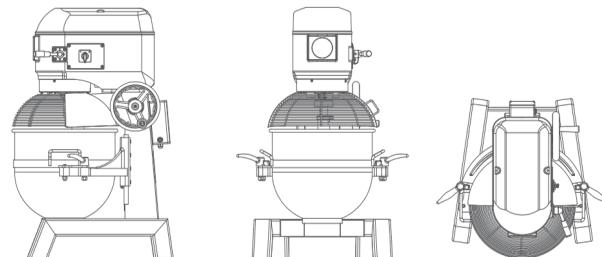
Safety system with emergency stop, easy operation and convenience for repairing.

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**

Larger bowl

Belt Driven

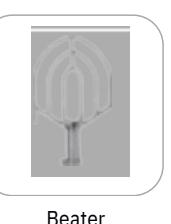


Control Panel

Wheel Lift



Hook



Beater



Whip

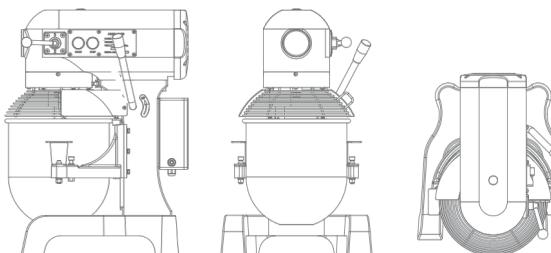
MODEL	BT10	BT20	BT30
⚡ VOLTAGE(V)	220~	220~	220~
🔌 POWER(KW)	0.55	0.75	1.1
☕ BOWL VOLUME(L)	10	25	35
🥄 MAX KNEADING CAPACITY(KG)	1.5	3	4.5
⌚ MIXING SPEED(RPM)	110/178/355	110/200/420	80/160/388
⚖ N.W.(KG)	58	82	148
📦 DIMENSION(MM)	450*432*680	835*525*500	620*630*1011

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

AD series is used strong copper gear construction with European technology. Main electric parts are European standard.

EFFECTIVE TOOLS

AD comes with complete strong stainless steel beater, dough hook, strong whip, 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

AD is with CE approved and emergency stop and double safety system easy operation with a powerful 3 speed.

STRONG ERGONOMIC HANDLE

The ergonomically designed bowl up and down handle is very strong and easy to operate.

STRONG STABILITY

The firm and stability base for AD makes it more strong and heavy duty.



AD35 / AD40



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



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





BH FOODMIXER



BH10 / BH20 / BH30

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

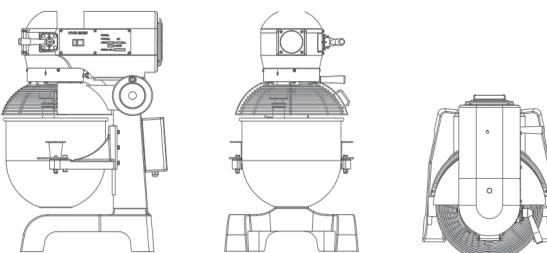
EFFECTIVE TOOLS
BH comes with complete strong stainless steel beater/dough hook/strong whip, which ensure food is kneaded and turned to perfection.

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

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

OPTIONAL

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



10 to 30L Gear Driven



BH 80

CLASSIC SERIES

Construct with belt driven, heavy duty and high 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	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

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

Heavyduty design with reliable construction makes a smooth operation.

CUSTOMIZATION COLOR AVAILABLE



BH8
With Bowl Cover
(Digital Control)



BH8
Without Bowl Cover
(Mechanical Control)

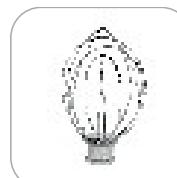
Accessories



Hook



Beater



Whip



Safety Guard



BH7B

BH5 / BH7

TABLE TOP FOOD MIXER

PROFESSIONAL EQUIPMENT

Heavyduty 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

Heavyduty design with reliable construction makes a smooth operation.

CUSTOMIZATION COLOR AVAILABLE



BC7



BC10

Accessories



Hook



Beater



Whip

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

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
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-8



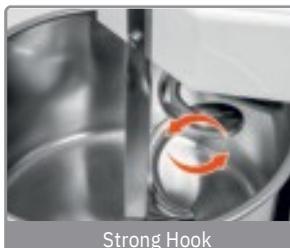
Single speed control



Stepless speed control



Safety Cover



Strong Hook

DH TABLE TOP DOUGH MIXER

NEW



DH-10F

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.



Safety Cover



Strong Hook



DH-10

MODEL	DH-8	DH-8FAS
⚡ VOLTAGE(V)	220~	220~
🔌 POWER(KW)	0.45	0.5
搋 MAX KNEADING FLOUR CAPACITY(KG)	3	3
搋 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

MODEL	DH-10	DH-10F
⚡ VOLTAGE(V)	220~	220~
🔌 POWER(KW)	0.65	0.65
搋 MAX KNEADING FLOUR CAPACITY(KG)	4	4
搋 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

Supports dough with up to 90% hydration, make it moist and soft for better texture and flavor.

VARIABLE FREQUENCY MOTOR

High quality pure copper variable frequency motor, powerful and super silent.

SAFETY COVER

Safety cover can prevent injuries while using.

LOW NOISE AND HIGH EFFICIENCY

Heavy-duty design with reliable construction makes a smooth operation.



Twin Hook

Durable Bowl

Transparent Cover

DH-F FREQUENCY CONVERTER DOUGH MIXER

VARIABLE FREQUENCY MOTOR

High quality pure copper variable frequency motor, powerful and super silent.

BELT CONSTRUCTION

High-quality belt construction drives the dough mixer quietly and efficiently.

EASY OPERATION

Double speed, clear and easy mechanical or digital control panel can be choose.

STRONG MIXING BOWL

The stainless steel mixing bowl can revolve with the hook synchronously. Easy to operate and clean.

SAFETY COVER

Safety cover can prevent injuries while using.

EFFECTIVE TOOLS

The high-quality hook and bowl can mix dough effectively and efficiently.

STRONG STABILITY

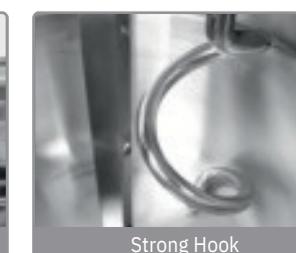
The strong and firm and stability base for DH makes it more durable and heavy-duty.



DH-20FAD



Safety Cover



Strong Hook



Mechanical Control



Digital Control



Variable speed control

MODEL	SB20
⚡ VOLTAGE(V)	220~
🔌 POWER(KW)	0.6
搋 MAX KNEADING FLOUR CAPACITY(KG)	3
搋 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

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
搋 MAX KNEADING FLOUR CAPACITY(KG)	8	12	16	20	25	30
搋 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

DH series used high quality belt construction with heavy duty and high efficiency.

SAFETY COVER

Equipped with safety cover and safety switch.

EFFECTIVE TOOLS AND DOUBLE ACTIVE

DH comes with complete strong stainless steel dough hook, both the hook and the bowl can revolve synchronously which increase mixing speed and improve the efficiency.

EASY OPERATION

Single speed with switch buttons and indicator light as standard.

STRONG MIXING BOWL

The food hygienic standard stainless steel mixing bowl can revolve with the hook synchronously.

STRONG STABILITY

The strong and firm and stability base for DH makes it more durable and heavy duty.

OPTIONAL

Single speed or double speed
Timer



Strong Hook



DH-20



DH-30A



DH-100

OPTIONAL



Optional

Round shape

Square shape

MODEL	DH-20	DH-30	DH-40	DH- 50
⚡ VOLTAGE(V)	220~	220~	220~	220~
🔌 POWER(KW)	1.1	1.5	2.6	3
搋 MAX KNEADING FLOUR CAPACITY(KG)	8	12	16	20
搋 MAX KNEADING DOUGH CAPACITY(KG)	12	16	24	30
立方米 BOWL VOLUME(L)	20	30	40	50
㎐ HOOK SPEED(RPM)	220	220	220	220
㎐ BOWL SPEED(RPM)	22	22	22	22
kg N.W.(KG)	86	95	104	120
mm DIMENSION(MM)	675*427*853	725*432*886	754*490*1052	800*532*1040

1
SPEED

2
SPEED

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
搋 MAX KNEADING FLOUR CAPACITY(KG)	8	12	16	20	25
搋 MAX KNEADING DOUGH CAPACITY(KG)	12	18	24	30	37.5
立方米 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
kg N.W.(KG)	101	106	120	140	196
mm 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
搋 MAX KNEADING FLOUR CAPACITY(KG)	30	40	50	75
搋 MAX KNEADING DOUGH CAPACITY(KG)	45	60	75	112.5
立方米 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
kg N.W.(KG)	202	395	456	720
mm 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-T are 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, 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.

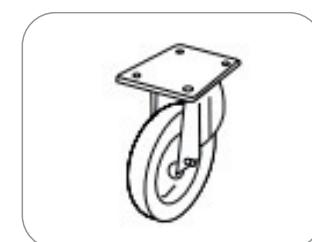
EASY OPERATION

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

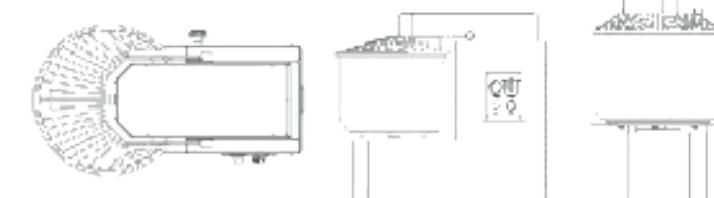
STRONG MIXING BOWL

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

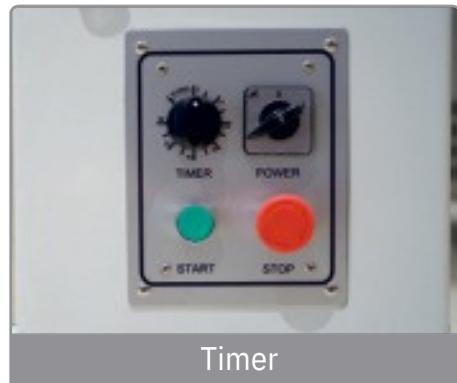
LIFTABLE HEAD AND REMOVABLE BOWL



Stretchy Dough



Strong Hook



Timer

MODEL	DH-10T	DH-20T	DH-30T	DH-40T	DH-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-10AT	DH-20AT	DH-30AT	DH-40AT	DH-50AT
⚡ 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 kitchens. 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 mixer uses 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 series is equipped with single speed or double speed for choice. Easy operation and high efficiency.

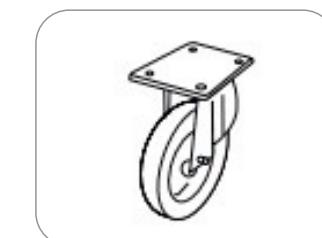
STRONG MIXING BOWL

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

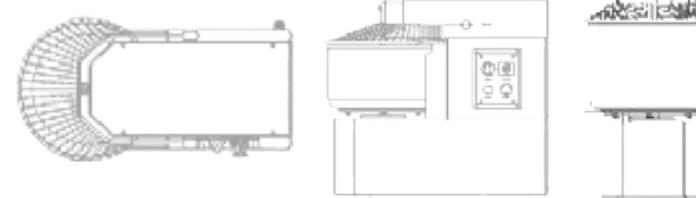


DH-20G

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
搋 MAX KNEADING FLOUR CAPACITY(KG)	2	18	25	38	44
搋 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
搋 MAX KNEADING FLOUR CAPACITY(KG)	2	18	25	38	44
搋 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

HS series is used high quality chain construction with high efficiency

SAFETY COVER

Equipped with safety cover and safety switch.

EFFECTIVE TOOLS AND DOUBLE ACTIVE

HS spiral mixer comes with complete strong stainless 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

The strong and firm and stability base for HS spiral mixer makes it more durable and heavy duty.



HS20 / 30 / 40 / 50



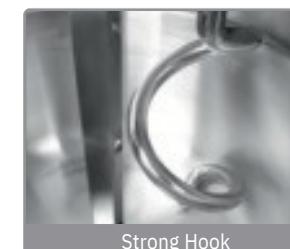
HS80 / 130



DN-50

MODEL	HS20	HS30	HS40	HS50
⚡ VOLTAGE(V)	220~	220~	220~	220~
🔌 POWER(KW)	0.85	1.3	2.2	2.8
搋 MAX KNEADING FLOUR CAPACITY(KG)	8	12	16	20
搋 MAX KNEADING DOUGH CAPACITY(KG)	12	18	24	30
立方米 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
搋 MAX KNEADING FLOUR CAPACITY(KG)	12	16	20	25	50
搋 MAX KNEADING DOUGH CAPACITY(KG)	18	24	30	37.5	75
立方米 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



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
搋 MAX KNEADING FLOUR CAPACITY(KG)	12.5	25	50	75
搋 MAX KNEADING DOUGH CAPACITY(KG)	18.75	37.5	75	112.5
立方米 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



DN

DOUGH MIXER

FASHION DESIGN

Firm durable body, reliable quality and easy to operate for all kinds of dough.

BELT CONSTRUCTION

DN series is used high quality belt construction with high efficiency.

HIGH POWER WITH DIGITAL CONTROL

Considerable rotating speed, high efficiency and excellent mixing result.

SAFETY SWITCH

Equipped with safety cover and double safety switch.

EFFECTIVE TOOLS AND DOUBLE ACTIVE

HS spiral mixer comes with complete strong stainless 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

The strong and firm and stability base for DN spiral mixer makes it more durable and heavy duty.



HM HEAVY DUTY DOUGH MIXER

SAFE CONSTRUCTION

Two emergency buttons left and right of control panel.

HEAVY DUTY BOWL

Strong bowls 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 safe 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
搋 MAX KNEADING FLOUR CAPACITY(KG)	15	25	50	75	100
搋 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 automatically locked up when it's reversed, avoid hitting with the machine body, easy to operate.

STAINLESS CONSTRUCTION

Fully constructed by contemporary Steel.



HWH-15A



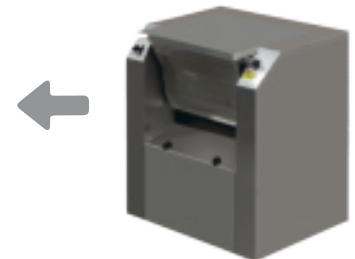
Food grade stainless steel



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
搋 MAX KNEADING FLOUR CAPACITY(KG)	11	18	36
搋 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

EGOthermostat
Experience the precise temperature control by maximum 450°C.

ONEHEATING ELEMENTS DESIGN

- Only one heating elements, but cover the wholechamber.
- This heating elements design is long and curved, facing high challenging to produce, itensures 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.

FULLBODY 430 STAINLESSSTEEL

430 material has high temperature resistance, can maintain its strength and stability in high temperature environment.

REFRACTORY BRICKFROMITALY

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)	EZP-4	EZP-6	EZP-6L	EZP-9
 POWER(KW)	380~	380~	380~	380~
 TEMPERATURE(°C)	4.7	8.8	8.8	13.2
 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)	EZP-8	EZP-12	EZP-12L	EZP-18
 POWER(KW)	380~	380~	380~	380~
 TEMPERATURE(°C)	4.7+4.7	8.8+8.8	8.8+8.8	13.2+13.2
 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

EZP-4

4PizzaΦ30/34

EZP-6

6PizzaΦ30/34

EZP-6L

6PizzaΦ30/34

EZP-9

9PizzaΦ30/34

EZP-8

8PizzaΦ30/34

EZP-12

12PizzaΦ30/34

EZP-12L

12PizzaΦ30/34

EZP-18

18PizzaΦ30/34



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.



MODEL

⚡ 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 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 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, demonstrating green development.

OEM & ODM DESIGN WITH YOUR REQUEST

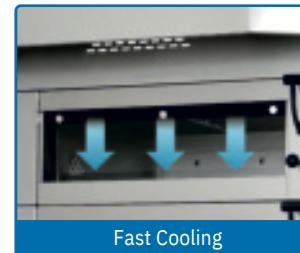
Customization machine dimension.

OPTIONAL Control panel



DIGITAL CONTROL

TOUCH SCREEN CONTROL



Fast Cooling



Anti-Scald Handle



Inlet Heating Pipe

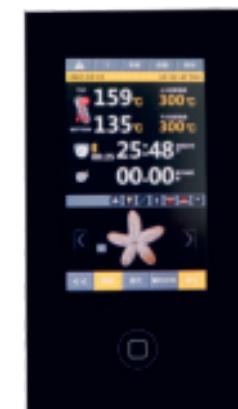


Strong glass door



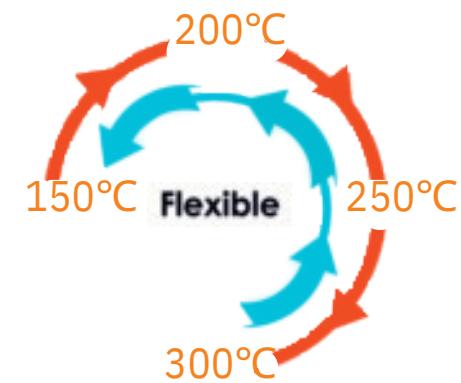
EO-36G

Intelligent and accurate



LED touch screen

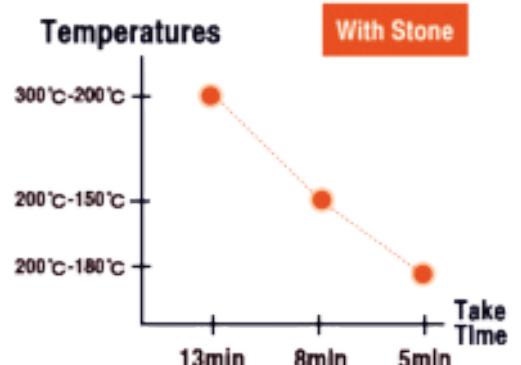
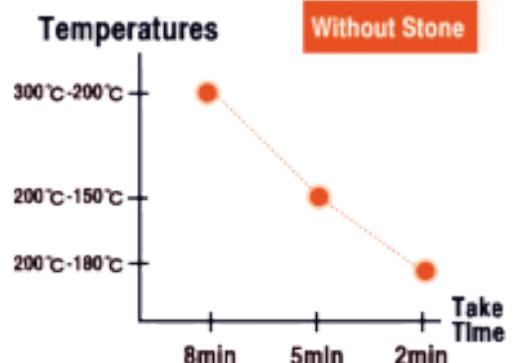
Flexible temperature control



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



Patented fast cooling system



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

Heating element 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 design of the exhaust and heat 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

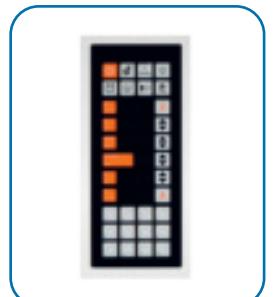


EO-12

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



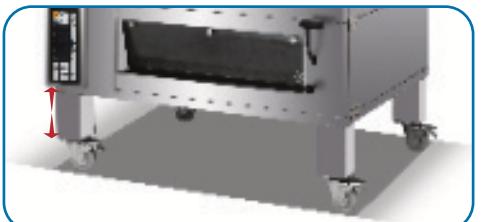
TOUCH SCREEN CONTROL



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

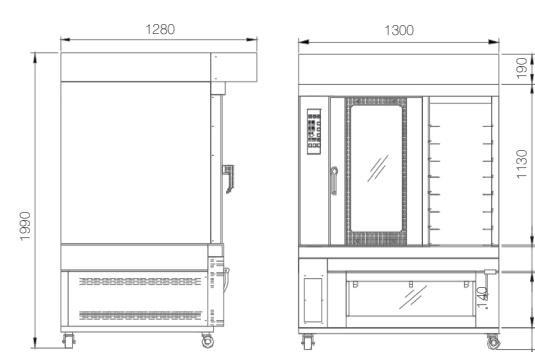
OEM / ODM

Our strong and professional OEM ability can meet different kitchen demands.

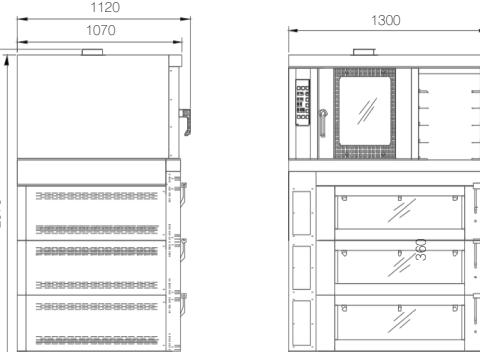
Deck oven, convection oven and proofer are different types of machines, which can be combined together according to your request.



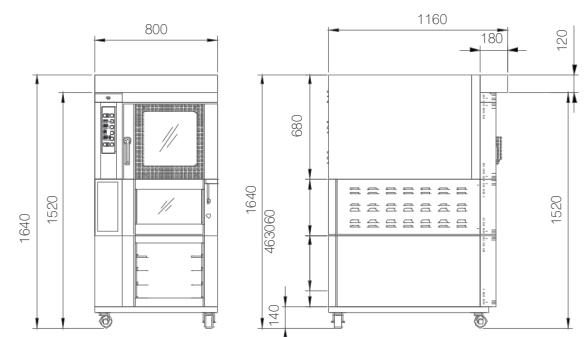
10 trays convection oven+ 1 deck 2 trays deck oven



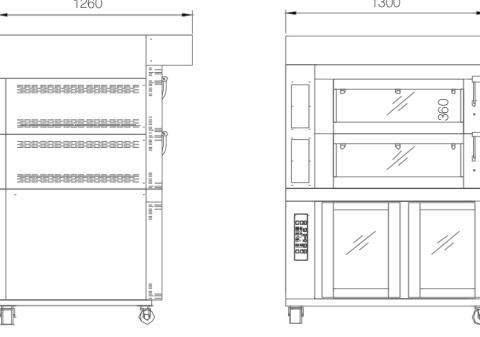
5 trays convection oven+ 3 deck 6 trays deck oven



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



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	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

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

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

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 insulation 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



YG-36

CONVECTION OVEN



CONVECTION

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

PRECISE TEMPERATURE CONTROL

High precision 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

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

MEMORY MENU

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

EXPLOSION PROOF LAMP

Built-in 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

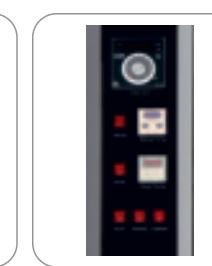


ERF-10D

OPTIONAL Control panel



DIGITAL CONTROL



MECHANICAL CONTROL



Powerful Fan

MODEL	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

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

High precision 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

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

MEMORY MENU

12 memory menus 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.

OPTIONAL Control panel



DIGITAL CONTROL



XEF-5E



XEF-10Q



RF-AME-10



HEAVY DUTY CONVECTION OVEN

SOUTH AMERICAN STRUCTURE

Features a structure similar to South American technology ovens, ensuring high efficiency and reliable performance.

HIGH POWER

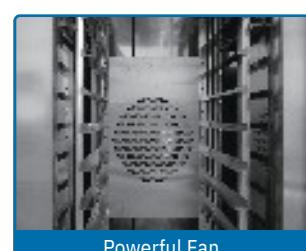
Equipped with a powerful gas system to handle all your baking needs.

RAPID HEATING

Quickly reaches the desired temperature, saving you cooking time.

EVEN HEATING

Advanced convection technology ensures uniform heat distribution, delivering better baking results.



Powerful Fan



Digital control

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

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



TRANSPARENT DOOR

Machine equipped with high quality glass door, durable and long lasting for use, easy for cleaning.

CONVECTION SYSTEM

Strong power fan with good convection hot air inside chamber of proofer.

STAINLESS STEEL CONSTRUCTION

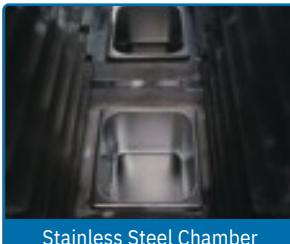
The inside and outside of the machine body are all stainless steel sealing design, anti corrosion, rust resistance, fastening and durable.

EASY TO OPERATE

Mechanical knob, double adjustment of temperature and humidity, easy operation.



GFF-15G



Stainless Steel Chamber



Removable Wheel



Transparent Door



Easy To Control

ELECTRIC PROOFER



TRANSPARENT DOOR

Machine equipped with high quality glass door, durable and long lasting for use, easy for cleaning.

STAINLESS STEEL CONSTRUCTION

The inside and outside of the machine body are all stainless steel sealing design, anti corrosion, rust resistance, fastening and durable.

EASY TO OPERATE

Mechanical knob, double adjustment of temperature and humidity, easy operation.

STABLE BASE

Machine equipped with stainless steel feet with rubber, durable and heavy duty.

COMBINATION

Can be equipped with a baking oven on the top.



FX-8



Stainless Steel Chamber



Stable Feet



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

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-16



F-32



FX-10



F-64

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	72	130	52
(KG)	75	85	145	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~
TEMPERA TURE(°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

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

DETAILS



OPTIONAL Control panel



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.

TI LT 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.



DR-30D

DR-30
(Automatic)



DR-40S
(Semi-Automatic)



MPR270
(Manual)



Non-slip Legs



Food-grade Resin Rollers

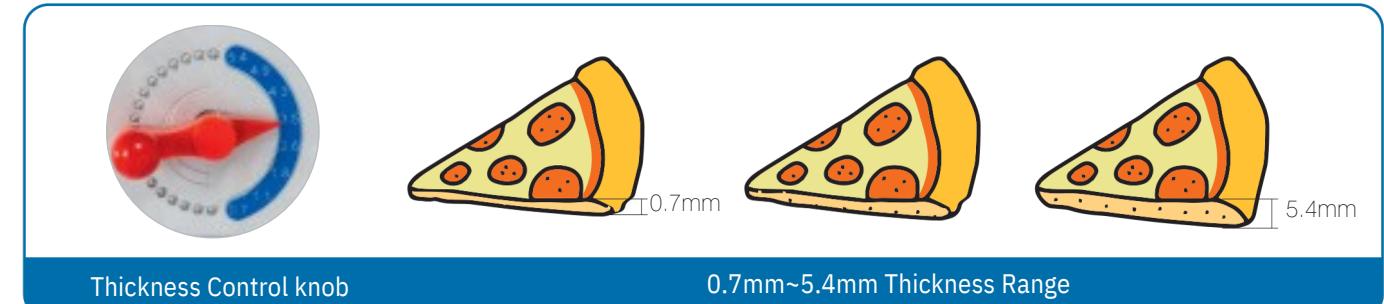
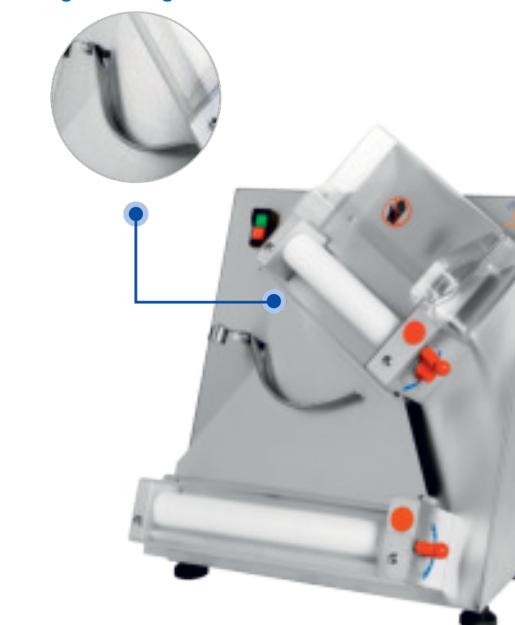


Waterproof Switch



PP Plastic Dustproof Cover

Weight-catching Arm



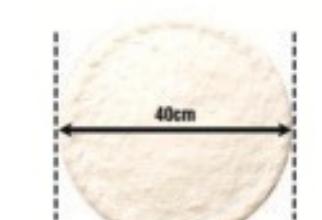
Thickness Control knob

0.7mm~5.4mm Thickness Range

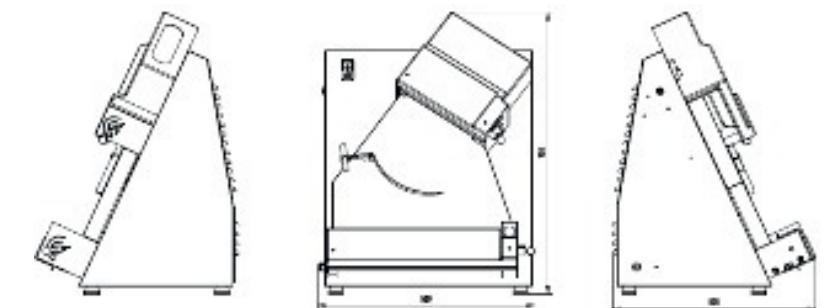
This dough sheeter can create 0.02-0.2 inch thick and 4-12 inch diameter doughs with adjustable thickness knobs and wide rollers.

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



AYM-110



AYM-300



AYM-500



HY500

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	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)	ROLLER	118*340	118*490	113*250	113*300	120*300	120*500
⌚ RANGE(MM)	ROLLER	5-25	5-25	0-20	0-20	0-25	0-25
⌚ SPEED(RPM)	N.W.	74	79	140	140	75	75
⌚ (KG)		218	305	127	140	110	119
⌚ DIMENSION(MM)		1120*620*1135	1120*770*1135	646*577*1104	646*627*1104	480*460*1110	530*460*1110
⌚							

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 devide



Compact structure

MODEL	TDR14	TDR16
⚡ VOLTAGE(V)	220~	220~
🔌 POWER(KW)	0.4	0.4
📦 CAPACITY(PCS)	14	14
搋 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
Heavyduty stainless steel construction with powerful motor.

STRONG MOTOR
The efficient deisgnand powerful motor make it simple to press dough for consistent results every time.

REMOVABLE WHEEL
Standtype design with removable wheels, which is suitable for supermarket and bakery shop.



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



IFZ-750



Stainless steel conveyor belt

BREAD SLICER

HEAVY DUTY

Heavy-duty stainless steel construction with powerful.

HIGH EFFICIENCY

35pc/slicer able to slice 36pcs 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)



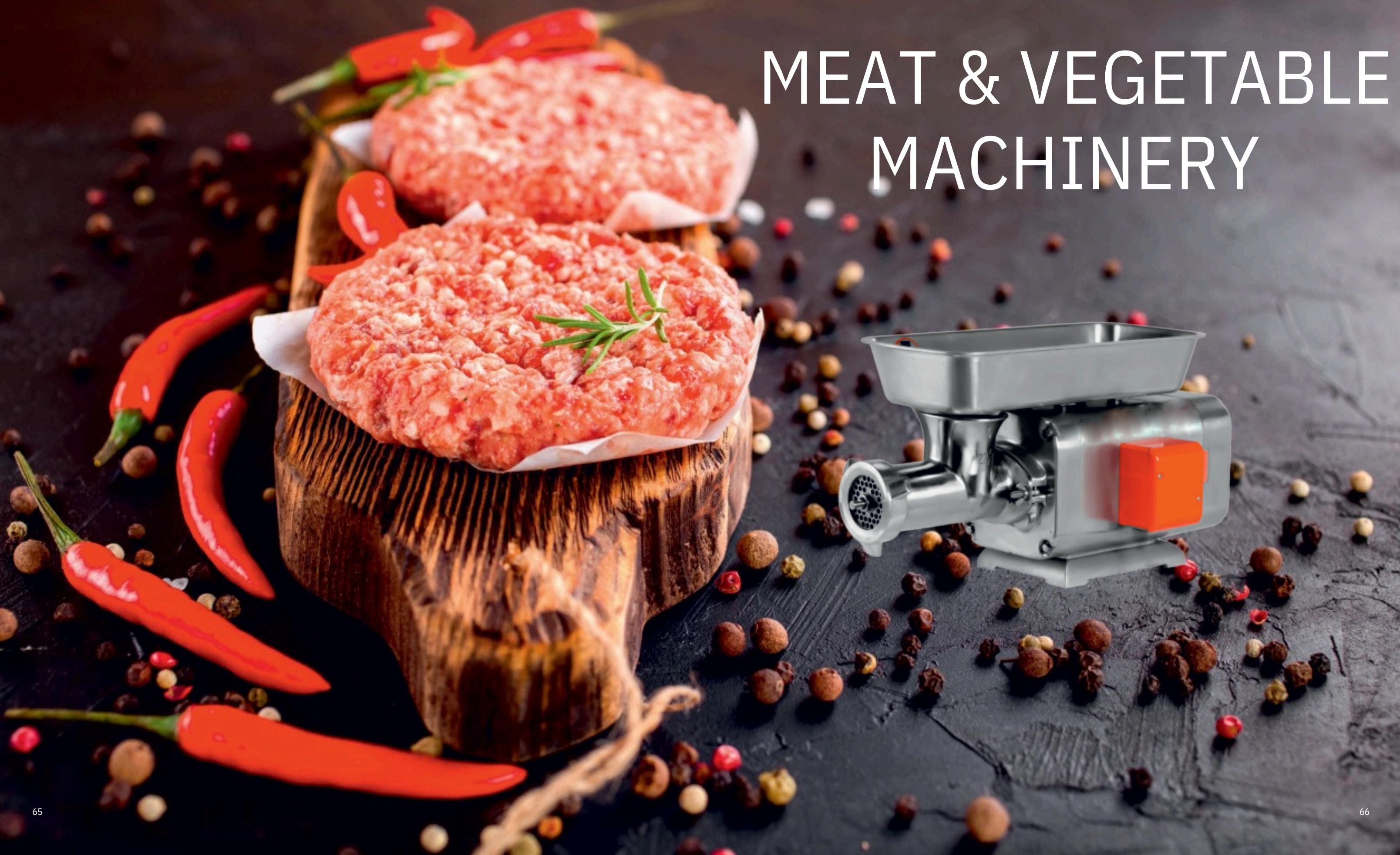
Stainless steel comb knives

MODEL	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

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

Stainless steel casing and hopper. Removable grinding unit in stainless steel AISI 304, safety micro switches on the hopper. Equipped with enterprise system with stainless steel plate, and self-sharpening stainless steel knife.

Compact structure
Structured in polished stainless steel
Oil immersed steel gears
Easy-removable mincing unit
Stainless steel tray and hopper
Sausage filling kit available on demand
Gear inversion option available on demand
Reliable performance
Easy to use and clean



AJT12C/AJT22C

AJT32



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
🔪 CAPACITY(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



AJXA42

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.



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



MEAT MINCER / CUTTER



AQR-130
Meat Mincer
(3.5mm)



AQSL-150
Meat Mincer
(3.0mm)



AJQS360
Meat Mincer & Slicer
(3.5/5.5mm)



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



EMERGENCY BUTTON
Press the emergency button can cut off the power supply immediately.

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.



AGC260



ASF150 **ASF350**

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.



Stainless steel nozzle



Pedal

AQR-130
Removable Cutter
(3.5mm)

MODEL	AQR-130	AQSL-150	AJQS360	AQR-2	AQRS180	AQR-1
	220/380~	220/380~	220/380~	220/380~	220/380~	220/380~
	0.55	0.75*2	2-1.1	1.1	1.1	1.1
	3.5	3	3.5/5.5	3.5/5	3.5/5.5	3.5
	500	500	360	600	360	400
	45	78	75	89	43	55
	525*445*712	595*490*780	560*423*660	595*490*780	385*295*660	490*420*750

MODEL	ASF150	AGC260	ASF260	ASF350
	220~	220~	220~	220~
	0.75	0.75	1.1	1.5
	15	20	26	35
	300	400	400	600
	120	151	150	170
	590*450*1240	640*485*1240	600*520*1230	580*580*1260





FILLING MACHINE



ABX50A



ABX35A



Control panel



Safety system

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.

AJG210A
(Fixed table)AJG400A
(Fixed table)AJG400B
(Movable table)

AJG650B

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 convenience for cutting job.

EMERGENCY BUTTON

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

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

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

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

The main body is made of aluminum alloy, which has been anodized. It provides you smooth surface and easy to clean.

SAFE COVER

Elaborately design 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

Press the emergency button can cut off the power supply immediately.



AQS620B

BOWL CUTTER

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

The main body is made of aluminum alloy, which has been anodized. It provides you smooth surface and easy to clean.

SAFE COVER

Elaborately design 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

Press the emergency button can cut off the power supply immediately.



AQXP5A



Stainless steel contact parts



Strong blade



AQXP30



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

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
DIMENSION(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





POTATO PEELER



ATP8

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 through cleaning.

DOOR WITH LOCK

Dischargedoorwithlock easy to open and close.

WIDE APPLICATION

Wide applicatioorange 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.



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.

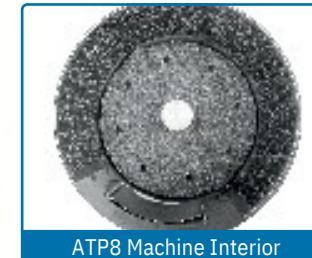
EASY OPERATION

Waterproof switch is easily activated by simply pressing the button.



PP5ST

PP10SF



ATP8 Machine Interior



PP10SF Machine Interior



Rubber fingers



Stainless steel structure

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
_BUCKET 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

MODEL	ATM60	ATM80	ATM100
⚡ VOLTAGE(V)	220/380~	220/380~	220/380~
🔌 POWER(KW)	1.5	1.5	1.5
_BUCKET BUCKET SIZE(MM)	Φ500*470	Φ600*440	Φ 750*500
⌚ CAPACITY(KG/H)	240	240	240
📦 N.W.(KG)	65	70	80
📦 DIMENSION(MM)	600*600*890	665*665*950	815*815*1020



AUTOMATIC SAUSAGE TYING



AUTOMATIC CASING FEEDING

Reduces manual handling and improves consistency.

STAINLESS STEEL STRUCTURE

It's designed with stainless steel structure and luxurious appearance. It works under low noise and high efficiency.

FOOD GRADE STANDARD

All the parts in contact 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.

EL42A/EL52A



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

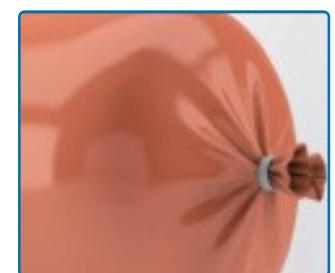


MODEL	ES42A	ES52A
⚡ VOLTAGE(V)	220~	220~
⚡ POWER(KW)	0.2	0.2
⌚ SAUSAGE DIA(MM)	10-42	15-52
⚖ N.W.(KG)	12	12
📦 DIMENSION(MM)	460*260*340	460*260*340

TYING MACHINE



GU-502



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



REFRIGERATION





REFRIGERATED CABINET

FAN COOLING

Professional air cooling system gives a better air circulation, anticorrosion-treated evaporator.

REASONABLE STRUCTURE

Complete structure interior & exterior in stainless steel with round internal edges for easy cleaning.

AUTO DEFROSTING

Autodefrosting and auto evaporation of condensation water, no floor drain required.

LED DIGITAL DISPLAY

Electronic thermostat and digital LED temperature display for accurate control and easy reading.

SELF-CLOSING DOOR

Self-closing door by means of spring-loaded hinges ensures fast recovery and energy saving.

MAGNETIC GASKET

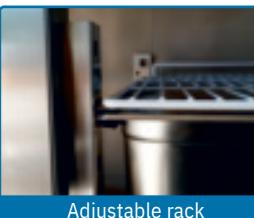
Magnetic gasket can be replaced without any tool.



Full stainless steel



Self-closing door



Adjustable rack



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.

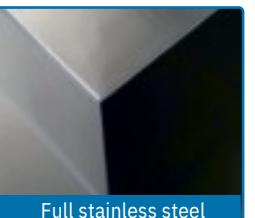
High thermal insulation thickness (+2°C ~ +8°C) Thermal insulation thickness: 50mm (-14°C ~ -18°C) Thermal insulation thickness: 70mm

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.



Full stainless steel



Austria guide rail



Individual cooling system

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
.FILL REFRIGERANT	R134a	R404a	R134a	R404a
.FILL 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

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
.FILL REFRIGERANT	R134a	R134a	R134a
.FILL 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



CAKE DISPLAY SHOWCASE

Each shelf with light, enhancing display effects. Both the front and back are with temperature displays. Adjustable shelves, suitable for different cake shop demand.

3 layer 2 hollow glass with invisible heating wire 25mm thickness for sliding door, good performance of insulation, energy saving.

Air-cooling, air cooled circulation, cooling speed, temperature 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
.FILLER 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

300+ global professional partners

300,000+ units annual sales

0.013% repair rate in 3 years



MONDO CUCINA