



红菱设备 | 烘焙至专
BAKERY EQUIPMENT EXPERT



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关于红菱 About Hongling

Established in 1979.

Guangzhou Hongling was established in 1979, with more than 42 years experiences of manufacturing technology. Forming a management system integrating R&D, design, production and sales.

We always insist the business tenet of "Quality First and Customer-Oriented". The team has senior engineers, engineers, technicians and other professionals of the R&D staff. The factory occupies 15,000 square meters workshop and there are 200 employees that the company has strong OEM/ODM capabilities.

Guangzhou Hongling professional in R & D, manufacturing and sales tunnel oven, rotary oven, electric oven, gas oven, pizza oven, electric steamer proofer, spiral mixer, planetary mixer, dough divider, dough sheeter up to 180 different ancillary products, annual sales more than 80,000 units. Some products received CE, UL, ISO9001 quality system certification. The company is committed to providing professional complete range of bakery equipment for bakers from all over the world.

In the recent years, we make great progress. It is committed to remodeling baking supreme brand image, the introduction of a variety of automatic advanced production equipment such as: large laser cutting machine; computer-controlled CNC punching machine, bending machine; CNC gas burner drilling machine, etc. So the key components production become more and more standardized and precise, and ensure the quality of the product increasing continually.

With the innovative, pragmatic, pioneering enterprise spirit, and the integrity service concept, Guangzhou Hongling brand products have sold to more than 80 countries in Europe, Middle East, Southeast Asia, Africa. And the company has more than 180 distribution agents at domestic market, sold to more than 80 cities in China.



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Rotary Rack Oven



Hot Air Rotary Rack oven

16 Trays Rotary Oven
32 Trays Rotary Oven



Wooden case packing



Japan & France
Electronic Component



Olympia Burner (Japan)



Full Stainless Steel #201

Model	Item	Voltage(V)	Power(KW)	N.W. (KG)	Dimension(mm)	Note
HX-16D-01	16-Tray Electric Rotary Oven	380V 50Hz 3N	38.7	1400	2325x1420x2440	Steam function
HX-16Y-01	16-Tray Diesel Rotary Oven	380V 50Hz 3N	2.8	1400	2325x1420x2440	Steam function
HX-16C-01	16-Tray Gas Rotary Oven	380V 50Hz 3N	2.8	1400	2325x1420x2440	Steam function
HX-32D-01	32-Tray Electric Rotary Oven	380V 50Hz 3N	50.7	1800	2605x1680x2440	Steam function
HX-32Y-01	32-Tray Diesel Rotary Oven	380V 50Hz 3N	2.8	1800	2605x1680x2440	Steam function
HX-32O-01	32-Tray Gas Rotary Oven	380V 50Hz 3N	2.8	1800	2605x1680x2440	Steam function





Imported key parts



Olympia burner (Japan)



Control panel



12 Trays Rotary Oven



64 Trays Rotary Oven

Model	Item	Voltage(V)	Power(KW)	N.W. (KG)	Dimension(mm)	Remark
HX-12Q-01	12-Tray Electric Rotary Oven	380V 50Hz 3N	30	1100	1765*1250*2100	Steam function
HX-12Y-01	12-Tray Diesel Rotary Oven	380V 50Hz 3N	2.0	1100	1765*1250*2100	Steam function
HX-12Q-01	12-Tray Gas Rotary Oven	380V 50Hz 3N	2.0	1100	1765*1250*2100	Steam function
HX-64Q-01	64-Tray Electric Rotary Oven	380V 50Hz 3N	76	2100	2800*2600*2500	Steam function
HX-64Y-01	64-Tray Diesel Rotary Oven	380V 50Hz 3N	6.8	2100	2800*2600*2500	Steam function
HX-64Q-01	64-Tray Gas Rotary Oven	380V 50Hz 3N	6.8	2100	2800*2600*2500	Steam function



Convection Oven



RX-5Q (Gas)
 RX-5D (Ele.)



RX-8Q (Gas)
 RX-10Q (Gas)

 RX-8D (ELT.)
 RX-10D (Ele.)

Hot air convection oven



Durable circulating motor



With steaming function and adjustable wind hole



Full stainless steel body



High strength door locker

Model	Item	Voltage(V)	Power(KW)	N.W. (KG)	Dimension(mm)	Remark
RX-5D	5-Tray Electric Convection Oven	380V 50Hz 3N	9.5	167	1370*910*890	With Steam function
RX-5Q	5-Tray Gas Convection Oven	220V 50Hz	0.55	200	1420*930*1100	With Steam function
RX-10D	10-Tray Electric Convection Oven	380V 50Hz 3N	19	253	1320*930*1550	With Steam function
RX-10Q	10-Tray Gas Convection Oven	220V 50Hz	1.1	303	1420*930*1840	With Steam function





RX-12DT (40x60/46x72/50x70cm)

RX-12QT (40x60/46x72/50x70cm)

Model	Item	Voltage(V)	Power(KW)	N W (KG)	Dimension(mm)	Remark
RX-12DT	12-Tray Electric Convection Oven	380V 50Hz 3N	25	480	1100*1600*1680	With Steam function
RX-12QT	12-Tray Gas Convection Oven	220V 50Hz	1.8	500	1100*1600*1680	With Steam function

Gas Deck Oven



1 Stainless steel burner warranty 6 years
VS Iron burners easy to get rust and stuck



2 Exact 1.85mm bottom plate with baking net
VS 1.0-1.2-1.5mm (The thinner the better for baking uniform, better baking effects with net)



3 All-steel white chamber
VS Electrolytic plate, does not meet food safety standards



4 4-Direction adjustable fringe plate
VS Fixed fringe plate, can't adjust to suit for different bread



5 400 degree digital display thermostat



6 Electrical parts warranty 2 years
VS No warranty period or 1 year

Common Gas Deck Oven



HLY-101
 (Gas 1-Deck 1-Tray)



HLY-102
 (Gas 1-Deck 2-Tray)



HLY-204
 (Gas 2-Deck 4-Tray)



HLY-306
 (Gas 3-Deck 6-Tray)

Model	Product Name	Voltage	Power	Net Weight	Dimension(mm)	Tray Size	Chamber Size	Max. Temperature
HLY-101	1-Deck 1-Tray Gas Oven	220V 50Hz	75W/h	68kg	1080x680x650	400x600mm	640x460x185mm	400℃
HLY-102	1-Deck 2-Tray Gas Oven	220V 50Hz	75W/h	106kg	1330x850x670	400x600mm	870x670x185mm	400℃
HLY-204	2-Deck 4-Tray Gas Oven	220V 50Hz	150W/h	200kg	1330x850x1400	400x600mm	870x670x185mm	400℃
HLY-306	3-Deck 6-Tray Gas Oven	220V 50Hz	225W/h	280kg	1330x850x1680	400x600mm	870x670x185mm	400℃





HLY-104
(Gas 1-Deck 4-Tray)



HLY-106 (4 Burner)
(Gas 1-Deck 6-Tray)



HLY-100 (4 Burner)
(Gas 1000x1000mm Chamber)



HLY-103
(Gas 1-Deck 3-Tray)



HLY-206
(Gas 2-Deck 6-Tray)



HLY-309
(Gas 3-Deck 9-Tray)

Model	Product Name	Voltage	Power	Net Weight	Dimension(mm)	Tray Size	Chamber Size	Max. Temperature
HLY-103	1-Deck 3-Tray Gas Oven	220V 50Hz	75W/h	121kg	1815x926x580	400x600mm	1330x710x185mm	400°C
HLY-206	2-Deck 6-Tray Gas Oven	220V 50Hz	150W/h	234kg	1815x926x1400	400x600mm	1330x710x185mm	400°C
HLY-309	3-Deck 9-Tray Gas Oven	220V 50Hz	225W/h	380kg	1815x926x1705	400x600mm	1330x710x185mm	400°C
HLY-104	1-Deck 4-Tray Gas Oven	220V 50Hz	75W/h	160kg	1770x1260x640	400x600mm	1290x1000x180mm	400°C
HLY-106	1-Deck 6-Tray Gas Oven	220V 50Hz	150W/h	200kg	1770x1440x670	400x600mm	1290x1290x180mm	400°C
HLY-100	40x40" Chamber Gas Oven	220V 50Hz	150W/h	160kg	1485x1190x625	1000x1000mm	1000x1000x185mm	400°C

Gas Deck Oven



1 Stainless steel burner warranty 6 years

VS Iron burner easy to get rust and stuck



2 1.8mm 1.8mm bottom plate

VS 1.0/1.2/1.5mm, the thicker the better for baking uniform.



3 Aluminum alloy chamber

VS Electrolytic plate, does not meet food safety standards



4 4 Direction adjustable firing plate

VS Non adjustable firing plate can adjust to bake more kinds of bread.



5 400 degree digital display thermostat



6 Electric parts warranty 2 years

VS No warranty period

Common Gas Deck Oven



HLY-102F
(Gas 1-Deck 2-Tray)



HLY-204F
(Gas 2-Deck 4-Tray)



HLY-306F
(Gas 3-Deck 6-Tray)

Model	Product Name	Voltage	Power	Net Weight	Dimension(mm)	Tray Size	Chamber Size	Max. Temperature
HLY-101F	1-Deck 1-Tray Gas Oven	220V 50Hz	75W/h	82kg	1080x680x650	400x600mm		400℃
HLY-102F	1-Deck 2-Tray Gas Oven	220V 50Hz	75W/h	106kg	1310x850x670	400x600mm	870x670x185mm	400℃
HLY-204F	2-Deck 4-Tray Gas Oven	220V 50Hz	150W/h	200kg	1310x850x1400	400x600mm	870x670x185mm	400℃
HLY-306F	3-Deck 6-Tray Gas Oven	220V 50Hz	225W/h	280kg	1310x850x1680	400x600mm	870x670x185mm	400℃





HLY-102-N
(Gas 1-Deck 2-Tray)



HLY-204-N
(Gas 2-Deck 4-Tray)



HLY-306-N
(Gas 3-Deck 6-Tray)



HLY-102P-N
(Gas 1-Deck 2-Tray+10-Tray Proofer)



HLY-204P-N
(Gas 2-Deck 4-Tray+10-Tray Proofer)

Model	Product Name	Voltage	Power	Net Weight	Dimension(mm)	Tray Size	Chamber Size	Max. Temperature
HLY-102-N	1-Deck 2-Tray Gas Oven	220V 50Hz	75W/h	106kg	1330x850x670	400x600mm	870x670x185mm	400℃
HLY-204-N	2-Deck 4-Tray Gas Oven	220V 50Hz	150W/h	200kg	1330x850x1400	400x600mm	870x670x185mm	400℃
HLY-306-N	3-Deck 6-Tray Gas Oven	220V 50Hz	225W/h	280kg	1330x850x1680	400x600mm	870x670x185mm	400℃
HLY-102P-N	2-Tray Gas Oven +10-Tray Proofer	220V 50Hz	1.7kW/h	140kg	1310x820x1520	400x600mm	870x670x185mm	400℃
HLY-204P-N	4-Tray Gas Oven +10-Tray Proofer	220V 50Hz	1.6kW/h	234kg	1310x820x1845	400x600mm	870x670x185mm	400℃

Gas Deck Oven



Full Glass Gas Oven

- 1 With more than 42 years oven manufacturing experiences
- 2 Stainless steel burner warranty 6 years
- 3 Electrical parts warranty 2 years
- 4 A lustrel chamber slide, better baking uniformity
- 5 Micro computer controller with door seal
- 6 Full glass window and full stainless steel handle



HLY-312-NM
(Gas 3-Deck 12-Tray)



HLY-102-NM
(Gas 1-Deck 2-Tray)



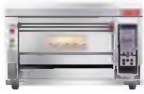
HLY-204-NM
(Gas 2-Deck 4-Tray)



HLY-306-NM
(Gas 3-Deck 6-Tray)

Model	Product Name	Voltage	Power	Net Weight	Dimension(mm)	Tray Size	Chamber Size	Max. Temperature
HLY-102-NM	1-Deck 2-Tray Gas Oven	220V 50Hz	75W/h	106kg	1330x850x670	400x600mm	870x670x185mm	400℃
HLY-204-NM	2-Deck 4-Tray Gas Oven	220V 50Hz	150W/h	200kg	1330x850x1400	400x600mm	870x670x185mm	400℃
HLY-306-NM	3-Deck 6-Tray Gas Oven	220V 50Hz	225W/h	280kg	1330x850x1680	400x600mm	870x670x185mm	400℃
HLY-312-NM	3-Deck 12-Tray Gas Oven	220V 50Hz	225W/h	435kg	1770x1260x1680	400x600mm	1280x1000x185mm	400℃





HLY-101DB
(Gas 1-Deck 1-Tray)



HLY-202DB
(Gas 2-Deck 2-Tray)



HLY-303DB
(Gas 3-Deck 3-Tray)



HLY-102DB
(Gas 1-Deck 2-Tray)



HLY-204DB
(Gas 2-Deck 4-Tray)



HLY-306DB
(Gas 3-Deck 6-Tray)

Model	Product Name	Voltage	Power	Net Weight	Dimension(mm)	Tray Size	Chamber Size	Max. Temperature
HLY-101DB	1-Deck 1-Tray Gas Oven	220V 50Hz	75W/h	75kg	1150X700X680	400x600mm	680x530x185mm	400℃
HLY-202DB	2-Deck 2-Tray Gas Oven	220V 50Hz	150W/h	121kg	1150X700X1200	400x600mm	680x530x185mm	400℃
HLY-303DB	3-Deck 3-Tray Gas Oven	220V 50Hz	225W/h	200kg	1150X700X1560	400x600mm	680x530x185mm	400℃
HLY-102DB	1-Deck 2-Tray Gas Oven	220V 50Hz	75W/h	120kg	1360x845x704	400x600mm	1100x850x185mm	400℃
HLY-204DB	2-Deck 4-Tray Gas Oven	220V 50Hz	150W/h	210kg	1360x845x1400	400x600mm	1100x850x185mm	400℃
HLY-306DB	3-Deck 6-Tray Gas Oven	220V 50Hz	225W/h	288kg	1360x845x1700	400x600mm	1100x850x185mm	400℃
HLY-309DB	3-Deck 9-Tray Gas Oven	220V 50Hz	225W/h	340kg	1815x945x1700	400x600mm	1330x710x185mm	400℃

Electric Deck Oven



1. With more than 42 years oven manufacturing experience
2. High efficiency heater warranty 10 years
3. Electric parts warranty 2 years
4. A1 steel chamber side, better baking uniform
5. With over-heat and leakage protected function
6. 100% tested every oven before delivery

Common Type Electric Deck Oven



Model	Product Name	Voltage	Power	Net Weight	Dimension(mm)	Tray Size	Chamber Size	Max. Temperature
XYF-1KA-T	1-Deck 2-Tray Electric Oven	220V/380V	6.8kW/h	78kg	1260x850x570	400x600mm	870x670x200mm	350℃
XYF-2KA-T	2-Deck 4-Tray Electric Oven	380V 50Hz	13.6kW/h	145kg	1260x850x1273	400x600mm	870x670x200mm	350℃
XYF-3KA-T	3-Deck 6-Tray Electric Oven	380V 50Hz	20.4kW/h	188kg	1260x950x1640	400x600mm	870x670x200mm	350℃





XYF-1EB-T
(Electric 1-Deck 1-Tray)



XYF-1ED
(Electric 1-Deck 1-Tray)



XYF-1ED-N
(Electric 1-Deck 1-Tray)

Model	Product Name	Voltage	Power	Net Weight	Dimension(mm)	Tray Size	Chamber Size	Max. Temperature
XYF-1EB-T	Electric 1-Deck 1-Tray Oven	220V 50Hz	3kW/h	30kg	930x685x405	400x600mm	645x510x155mm	350 °C
XYF-1ED	Electric 1-Deck 1-Tray Oven	220V 50Hz	3kW/h	35kg	980x675x405	400x600mm	645x510x155mm	350 °C
XYF-1ED-N	Electric 1-Deck 1-Tray Oven	220V 50Hz	3kW/h	35kg	980x670x405	400x600mm	645x510x155mm	350 °C



XYF-1KAL-T
(Electric 1-Deck 3-Tray)



XYF-2KAL-T
(Electric 2-Deck 6-Tray)



XYF-3KAL-T
(Electric 3-Deck 9-Tray)

Model	Product Name	Voltage	Power	Net Weight	Dimension(mm)	Tray Size	Chamber Size	Max. Temperature
XYF-1KAL-T	Electric 1-Deck 3-Tray Oven	380V 50Hz	9kW/h	100kg	1680x860x570	400x600mm	1295x655x200mm	350 °C
XYF-2KAL-T	Electric 2-Deck 6-Tray Oven	380V 50Hz	18kW/h	179kg	1680x860x1273	400x600mm	1295x655x200mm	350 °C
XYF-3KAL-T	Electric 3-Deck 9-Tray Oven	380V 50Hz	27kW/h	260kg	1680x860x1660	400x600mm	1295x655x200mm	350 °C

Electric Deck Oven

- 1 With more than 42 years oven manufacturing experiences
- 2 High efficiency heater warranty 10 years
- 3 With over-heat and leakage protected function
- 4 Micro computer controller with door seal
- 5 Full glass window and full stainless steel handle



Heater warranty 10 years



Gasket warranty 5 years



High quality stainless steel



Micro-computer controller



XYF-1KA-NM
(Electric 1-Deck 2-Tray)

XYF-2KA-NM
(Electric 2-Deck 4-Tray)

XYF-3KA-NM
(Electric 3-Deck 6-Tray)

Full Glass Electric Oven

Model	Product Name	Voltage	Power	Net Weight	Dimension(mm)	Tray Size	Chamber Size	Temperature
XYF-1KA-NM	Electric 1-Deck 2-Tray Oven	380V 50Hz	6.8kW/h	78kg	1260x850x570	400x600mm	870x670x200mm	Rtp.-350℃
XYF-2KA-NM	Electric 2-Deck 4-Tray Oven	380V 50Hz	13.6kW/h	145kg	1260x850x1273	400x600mm	870x670x200mm	Rtp.-350℃
XYF-3KA-NM	Electric 3-Deck 6-Tray Oven	380V 50Hz	20.4kW/h	188kg	1260x850x1640	400x600mm	870x670x200mm	Rtp.-350℃

Deck Oven Parts



Temperature controller



Timer



Fan



Ignitor



Solenoid valve



Rubber foot



Copper pipe



Temperature sensor



Ignition needle



Door handle



Gas nozzle



Ceramic stone



Light bulb



Wheel



Door spring



Gas regulator



Temperature controller



Timer



AC contactor



Temperature limiter



Temperature limiter



Fuse



Heater



Temperature sensor



Temperature controller



Conveyor Pizza Oven



Hot Air Convection Pizza Oven

PZE-15H/20H/24H/32H

PZG-15H/20H/24H/32H

Hot air convection pizza oven

Model	Item	Voltage(V)	Power(KW)	Dimension(mm)	Belt Size(mm)	Temperature
PZE-15H	15" Electric Pizza Oven (Convection)	380V 50Hz	7.5kW/h	1230x690x450	400x1120	Rtd.~400°C
PZE-20H	20" Electric Pizza Oven (Convection)	380V 50Hz	12kW/h	1440x1100x470	530x1340	Rtd.~400°C
PZE-24H	24" Electric Pizza Oven (Convection)	380V 50Hz	19kW/h	1690x1150x535	645x1580	Rtd.~400°C
PZE-32H	32" Electric Pizza Oven (Convection)	380V 50Hz	24kW/h	2070x1435x720	850x2000	Rtd.~400°C
PZG-15H	15" Gas Pizza Oven (Convection)	220V 50Hz	0.35kW/h	1580*1175*450	400x1170	Rtd.~400°C
PZG-20H	20" Gas Pizza Oven (Convection)	220V 50Hz	0.35kW/h	2070*1450*575	530x1390	Rtd.~400°C
PZG-24H	24" Gas Pizza Oven (Convection)	220V 50Hz	0.354kW/h	1580*1175*450	645x1580	Rtd.~400°C
PZG-32H	32" Gas Pizza Oven (Convection)	220V 50Hz	0.35kW/h	2070*1450*575	850x2000	Rtd.~400°C



PZE-12/20/32 (Electric)

PZG-12/20/32 (Gas)



Model	Item	Voltage(V)	Power(KW)	G.W(KG)	Dimension(mm)	Belt Size(mm)	Temp.
PZE-12	12" Electric Pizza Oven	380V 50Hz 3N	6.4KW/h	45KG	1100x560x340	340x1100	Rtp. -400°C
PZE-20	20" Electric Pizza Oven	380V 50Hz 3N	18KW/h	65KG	1560x750x340	530x1560	Rtp. -400°C
PZE-32	32" Electric Pizza Oven	380V 50Hz 3N	24KW/h	150KG	1900x1140x400	850x1900	Rtp. -400°C
PZG-12	12" Gas Pizza Oven	220V 50Hz	0.1KW/h	60KG	1100x640x430	340x1100	Rtp. -400°C
PZG-20	20" Gas Pizza Oven	220V 50Hz	0.1KW/h	80KG	1550x780x430	530x1550	Rtp. -400°C
PZG-32	32" Gas Pizza Oven	220V 50Hz	0.1KW/h	160KG	1900x1120x430	850x1900	Rtp. -400°C



Pizza Deck Oven



Gas Pizza Oven

Model	Product Name	Voltage	Power	Dimension(mm)	Pizza Capacity	Chamber Size	Max. Temperature
PZG-6060	Single Deck Pizza Oven	220V 50Hz	0.1kW/h	1060x800x540	12" x4	600x600x150mm	320/500℃
PZG-6060-2	Two Deck Pizza Oven	220V 50Hz	0.2kW/h	1060x800x950	12" x4 x2	600x600x150mm	320/500℃



Electric Pizza Oven

Model	Product Name	Voltage	Power	Dimension(mm)	Pizza Capacity	Chamber Size	Max. Temperature
PZE-6060	Single Deck Pizza Oven	380V 50Hz	4.2kW/h	1060x800x540	12" x4	600x600x150mm	320/500℃
PZE-6060-2	Double Deck Pizza Oven	380V 50Hz	8.4kW/h	1060x800x950	12" x4 x2	600x600x150mm	320/500℃





Model	Product Name	Voltage	Power	Dimension(mm)	Pizza Capacity	Chamber Size	Max. Temperature
PZG-10069	Single Deck Pizza Oven	220V 50Hz	0.1kW/h	1450x880x540	13" x6	1000x692x150mm	320/500°C
PZG-10069-2	Double Deck Pizza Oven	220V 50Hz	0.2kW/h	1450x880x1500	13" x6 x2	1000x692x150mm	320/500°C
PZE-10069	Single Deck Pizza Oven	220V 50Hz	6.6kW/h	1370x880x448	13" x6	1000x692x150mm	320/500°C
PZE-10069-2	Double Deck Pizza Oven	220V 50Hz	13.2kW/h	1370x880x1280	13" x6 x2	1000x692x150mm	320/500°C



Proofer

Luxurious Proofer



Model	Product Name	Voltage	Power	Net Weight	Machine Size
XF-16A	16 Trays Proofer	220V 50Hz	2.35kW	53kg	500x770x1980
XF-32A	32 Trays Proofer	220V 50Hz	3.2kW	102kg	1000x820x1980
XF-16B	Luxurious 16 Trays Proofer	220V 50Hz	2.35kW	63kg	500x770x1980
XF-32B	Luxurious 32 Trays Proofer	220V 50Hz	3.2kW	115kg	1020x700x1980

Economy Proofer



Model	Product Name	Voltage	Power	Machine Size
XF-13YH	Economy 13 Trays Proofer	220V 50Hz	2.6kW	500x700x1750
XF-16YH	Economy 16 Trays Proofer	220V 50Hz	2.6kW	500x700x1970
XF-32YH	Economy 32 Trays Proofer	220V 50Hz	2.8kW	700x1000x1970





Model	XFZ-9
Item	Proofing Engine
Voltage	380V 50Hz
Power	9.9KW
Weight	80KG
Machine Size	900*290*1680mm
Room Volume	3x3x2m
Temperature	25-50°C
Humidity	30%-99%

XFZ-9
Proofing Engine



XF-32H
32 Trays Trolley Proofer



XF-64H
64 Trays Trolley Proofer

Model	Product Name	Voltage	Power	Net Weight	Machine Size
XF-32H	32 Tray Single Trolley Proofer	380V 50Hz	2.8kW	350kg	850x1240x2140mm
XF-64H	64 Tray Two Trolley Proofer	380V 50Hz	5.6kW	450kg	1720x1240x2140mm

Spiral mixer



Converter Spiral Mixer



BC-20A (8kg Converter inside)



BC-30A (12kg Converter inside)



BC-40A (15kg Converter inside)

BC-50A (20kg Converter inside)

BC-60A (25kg Converter inside)

Model	Product Name	Voltage & Power	Flour Capacity	Net Weight	Dimension(mm)	Hook Speed	Bow Speed	Bowl Capacity
BC-20A	20L Spiral Mixer (8kg, Converter inside)	220V 50Hz 1.5kW	8kg	93kg	700x390x770	125/250rpm	12/25rpm	20L
BC-30A	30L Spiral Mixer (12kg, Converter inside)	220V 50Hz 2.0kW	12kg	117kg	770x440x850	125/250rpm	12/25rpm	30L
BC-40A	40L Spiral Mixer (15kg, Converter inside)	220V 50Hz 2.2kW	15kg	125kg	770x440x850	125/250rpm	12/25rpm	40L
BC-50A	50L Spiral Mixer (20kg, Converter inside)	220V 50Hz 4.0kW	20kg	160kg	880x500x920	125/250rpm	12/25rpm	50L
BC-60A	60L Spiral Mixer (25kg, Converter inside)	220V 50Hz 4.0kW	25kg	177kg	880x530x920	125/250rpm	12/25rpm	60L
BC-20A	20L Spiral Mixer (8kg)	380V 50Hz 1.1kW	8kg	93kg	700x390x770	125/250rpm	12/25rpm	20L
BC-30A	30L Spiral Mixer (12kg)	380V 50Hz 1.5kW	12kg	117kg	770x440x850	125/250rpm	12/25rpm	30L
BC-40A	40L Spiral Mixer (15kg)	380V 50Hz 1.8kW	15kg	125kg	770x440x850	125/250rpm	12/25rpm	40L
BC-50A	40L Spiral Mixer (20kg)	380V 50Hz 3.0kW	20kg	177kg	880x500x920	125/250rpm	12/25rpm	50L
BC-60A	60L Spiral Mixer (25kg)	380V 50Hz 3.0kW	25kg	177kg	880x530x920	125/250rpm	12/25rpm	60L





HS-10



HS-20



HS-30



HS-40/50/60

Model	Product Name	Voltage & Power	Flour Capacity	Net Weight	Dimension(mm)	Hook Speed	Bowl Capacity
HS-10	10L Spiral Mixer (4kg)	220V 50Hz 0.75kW	4kg	48kg	550x340x530	0-24rpm	20L
HS-20	30L Spiral Mixer (8kg)	220V 50Hz 1.5kW	8kg	90kg	730x390x900	112/198rpm	30L
HS-30	40L Spiral Mixer (12.5kg)	220V 50Hz 1.5kW	12.5kg	100kg	750x435x900	112/198rpm	40L
HS-40	60L Spiral Mixer (16kg)	220V 50Hz 3kW	16kg	155kg	840x480x1000	112/198rpm	60L
HS-50	20L Spiral Mixer (20kg)	380V 50Hz 3kW	20kg	170kg	840x480x1000	112/198rpm	20L
HS-60	30L Spiral Mixer (25kg)	380V 50Hz 3kW	25kg	180kg	840x480x1000	112/198rpm	30L



Powerful belt transmission



Food grade stainless steel



Voltage converter inside



HMB-20 (8kg Converter inside)
HMB-30(12kg Converter inside)



HMB-20-N (8kg Converter inside)
HMB-30-N(12kg Converter inside)

Model	Product Name	Voltage & Power	Flour Capacity	Net Weight	Dimension(mm)	Hook Speed	Bowl Speed	Bowl Capacity
HMB-20	20L Spiral Mixer (8kg, Converter inside)	220V 50Hz 1.5kW	8kg	84kg	700x390x770	125/250rpm	12/25rpm	20L
HMB-30	30L Spiral Mixer (12kg, Converter inside)	220V 50Hz 2.0kW	12kg	103kg	770x440x850	125/250rpm	12/25rpm	30L
HMB-20-N	40L Spiral Mixer (8kg, Converter inside)	220V 50Hz 1.5kW	8kg	84kg	770x440x850	125/250rpm	12/25rpm	20L
HMB-30-N	60L Spiral Mixer (12kg, Converter inside)	220V 50Hz 2.0kW	12kg	103kg	880x530x920	125/250rpm	12/25rpm	30L
HM-20	20L Spiral Mixer (8kg)	380V 50Hz 1.1kW	8kg	84kg	700x390x770	125/250rpm	12/25rpm	20L
HM-30	30L Spiral Mixer (12kg)	380V 50Hz 1.5kW	12kg	103kg	770x440x850	125/250rpm	12/25rpm	30L
HM-20-N	40L Spiral Mixer (8kg)	380V 50Hz 1.1kW	8kg	84kg	770x440x850	125/250rpm	12/25rpm	20L
HM-30-N	60L Spiral Mixer (12kg)	380V 50Hz 1.5kW	12kg	103kg	880x530x920	125/250rpm	12/25rpm	30L

Spiral Mixer



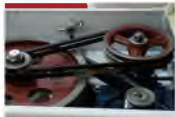
With gear box two speed



Fast speed and slow speed timer



Well finishing body



Powerful belt transmission



DM-8G (3kg)



DM-20G (8kg 220V)
DM-30G (12kg 220V)
DM-20H (8kg 380V)
DM-30H (12kg 380V)



DM-40H (16kg 380V)
DM-50H (20kg 380V)
DM-60H (25kg 380V)
DM-80H (30kg 380V)

Model	Product Name	Voltage & Power	Flour Capacity	Net Weight	Dimension(mm)	Hook Speed	Bowl Capacity
DM-8G	8L Spiral Mixer (3kg 220V)	220V 50Hz 0.7kW	3kg	30kg	495x302x385	0-159rpm	8L
DM-20G	20L Spiral Mixer (8kg 220V)	220V 50Hz 1.1kW	8kg	92kg	675x400x825	125/250rpm	20L
DM-30G	30L Spiral Mixer (12kg 220V)	220V 50Hz 2.0kW	12kg	103kg	730x445x860	120/250rpm	30L
DM-20H	20L Spiral Mixer (8kg)	380V 50Hz 1.1kW	8kg	92kg	675x400x825	125/250rpm	20L
DM-30H	30L Spiral Mixer (12kg)	380V 50Hz 2.0kW	12kg	103kg	730x445x860	125/250rpm	30L
DM-40H	40L Spiral Mixer (16kg)	380V 50Hz 2.2kW	16kg	133kg	754x490x1055	125/250rpm	40L
DM-50H	50L Spiral Mixer (20kg)	380V 50Hz 2.4kW	20kg	182kg	794x520x1055	138/285rpm	50L
DM-60H	60L Spiral Mixer (25kg)	380V 50Hz 2.4kW	25kg	195kg	876x526x1120	138/285rpm	60L
DM-80H	70L Spiral Mixer (30kg)	380V 50Hz 2.4kW	30kg	220kg	920x580x1120	138/285rpm	70L





HS80 (25kg)



HS130 (50kg)



HS200 (75kg)
HS260 (100kg)



HS80-N (25kg)



HS130-N (50kg)



HS200-N (75kg)
HS260-N (100kg)

Model	Product Name	Voltage & Power	Flour Capacity	Net Weight	Dimension(mm)	Hook Speed	Bowl Capacity
HS80(-N)	80L Spiral Mixer (25kg)	380V 50Hz 2.4kW	25kg	429kg	1120x680x1300	107/210rpm	80L
HS130(-N)	130L Spiral Mixer (50kg)	380V 50Hz 5.6kW	50kg	570kg	1220x750x1430	107/210rpm	130L
HS200(-N)	200L Spiral Mixer (75kg)	380V 50Hz 7.5kW	75kg	700kg	1330x950x1510	100/200rpm	200L
HS260(-N)	260L Spiral Mixer (100kg)	380V 50Hz 11kW	100kg	750kg	1460x950x1600	100/200rpm	260L

Spiral Mixer



① Omron timer and high quality parts

② With emergency operation button
Manual or digital controller are optional

③ Food grade stainless steel #304

Luxury Spiral Mixer



DM-15E (15kg)



DM-25E (25kg)
DM-50E (50kg)



DM-50EH (50kg)

Model	Product Name	Voltage & Power	Flour Capacity	Net Weight	Dimension(mm)	Hook Speed	Bowl Capacity
DM-15E	40L Spiral Mixer (15kg)	380V 50Hz 2.2KW	15kg	200kg	860x485x1230	271/124rpm	40L
DM-25E	80L Spiral Mixer (25kg)	380V 50Hz 4.0KW	25kg	300kg	930x590x1280	255/117rpm	80L
DM-50E	130L Spiral Mixer (50kg)	380V 50Hz 6.0KW	50kg	410kg	1140x715x1370	238/109rpm	130L
DM-50EH	130L Spiral Mixer (50kg)	380V 50Hz 7.2KW	50kg	480kg		238/109rpm	130L





Timer optional



Meat Grinder #12



Meat Grinder TC #12



Vegt. Slicer V12H-AE



Vegt. Slicer V12H-QS



HLM-10A



HLM-20A



HLM-30A



HLM-40A

Luxury Planetary Mixer



- 1 With CE ETL & UL certification
- 2 All stainless steel is food grade #304
- 3 The whole body is made of cast aluminum
- 4 Good finishing inside and outside

Model	Product Name	Voltage & Power	Flour Capacity	Net Weight	Dimension(mm)	Mixing Speed	Bowl Capacity
HLM-10A	10L Luxury Planetary Mixer	220V 50Hz 0.75kW	2.0kg	36kg	505x475x710	108/198/355rpm	10L
HLM-20A	20L Luxury Planetary Mixer	220V 50Hz 1.1kW	4.0kg	112kg	630x590x850	108/198/355rpm	20L
HLM-30A	30L Luxury Planetary Mixer	220V 50Hz 1.5kW	7.5kg	180kg	710x670x1270	108/198/355rpm	30L
HLM-40A	40L Luxury Planetary Mixer	220V 50Hz 2.2kW	9.5kg	190kg	710x670x1300	108/198/355rpm	40L
HLM-60A	60L Luxury Planetary Mixer	380V 50Hz 3.0kW	15kg	396kg	1220x920x1700	71/123/206/362rpm	60L

Planetary Mixer

Gear transmission planetary mixer



B-10B

B-20B

B-30B

Belt transmission planetary mixer



B-20F

B-30F

B-40F B-50F B-60F

Model	Product Name	Voltage	Flour Capacity	Net Weight	Dimension(mm)	Mixing Speed	Bowl Capacity
B-20F	20L Planetary mixer (Belt)	220V 50Hz	3kg	80kg	540x450x860	110/200/420rpm	20L
B-30F	30L Planetary mixer (Belt)	220V 50Hz	4kg	109kg	545x488x925	110/200/420rpm	30L
B-40F	40L Planetary mixer (Belt)	220/380V 50Hz	4.5kg	150kg	620x520x1011	80/160/310rpm	40L
B-50F	50L Planetary mixer (Belt)	380V 50Hz	7kg	195kg	690x622x1200	74/150/288rpm	50L
B-60F	60L Planetary mixer (Belt)	380V 50Hz	8kg	251kg	724x652x1300	74/150/288rpm	60L
B-10B	10L Planetary mixer (Gear)	220V 50Hz	1kg	56kg	450x366x606	110/180/408rpm	10L
B-20B	20L Planetary mixer (Gear)	220V 50Hz	2kg	73kg	520x420x760	105/180/408rpm	20L
B-30B	30L Planetary mixer (Gear)	220V 50Hz	3kg	90kg	710x670x1270	105/180/408rpm	30L






 N-201 (20L)
 N-301 (30L)
 N-401 (40L)




 B-60A
 B-80A




 B-80E
 B-100E

Model	Product Name	Voltage	Net Weight	Dimension(mm)	Mixing Speed	Bowl Capacity
B-60A	60L Planetary Mixer	380V 50Hz	480kg	926x670x1630	110/200/420rpm	60L
B-80A	80L Planetary Mixer	380V 50Hz	510kg	946x720x1730	110/200/420rpm	80L
B-80E	80L Planetary Mixer	380V 50Hz	480kg	1250x800x1750	80/160/310rpm	80L
B-100E	100L Planetary Mixer	380V 50Hz	580kg	1300x840x1750	74/150/288rpm	100L



Food Mixer



HL-5C HL-7C
With CE ETL & UL certification



B-5 B-7

Model	Product Name	Voltage	Flour Capacity	Net Weight	Dimension(mm)	Bowl Capacity	Note
B-5	5L Food Mixer	220V 50Hz 300W/h	1kg	13.6kg	370x230x410	5L	
B-7	7L Food Mixer	220V 50Hz 350W/h	1.5kg	14.5kg	420x250x425	7L	
HL-5C	5L Food Mixer	220V 50Hz 250W/h	1kg	14kg	410x230x420	5L	
HL-7C	7L Food Mixer	220V 50Hz 270W/h	1.5kg	15kg	410x230x420	7L	

Luxury Dough Sheeter



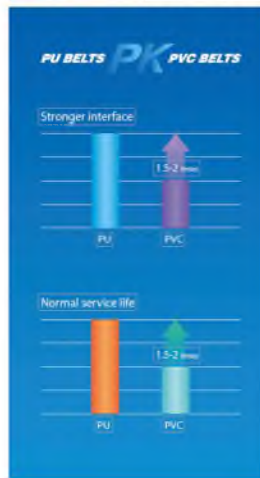
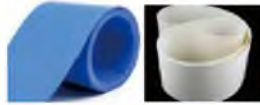
QS-520BE/ QS-630BE



QS-400BT/ QS-520BT



QS-400B/ QS-520B/ QS-630B



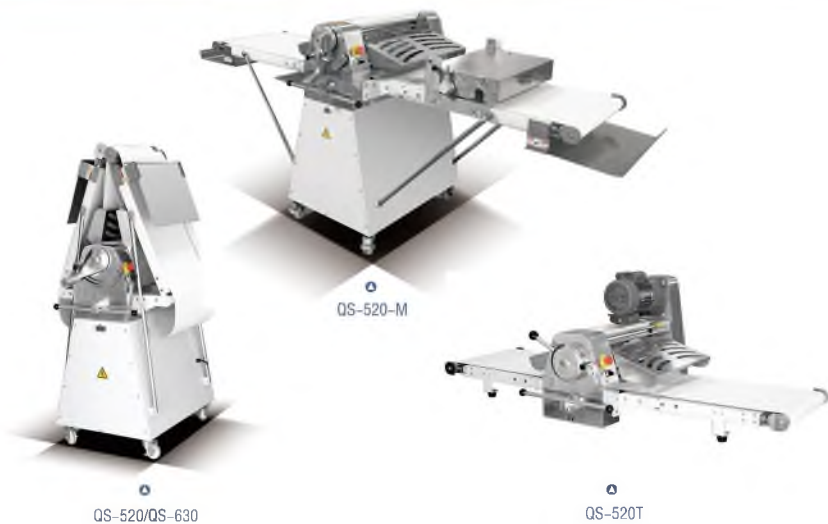
What's PU belt?

- 1 Higher food safety level with FDA SGS certified.
- 2 1.5-2 times longer service life than PVC belt.
- 3 PU belt materials are oil-resistant.
- 4 PU belts are more easy to clean and will not be polluting.



Model	Product Name	Belt Size	Voltage	Net Weight	Expanded Width/ Height	Max Dough Capacity	Machine Size
QS-520BE	Luxurious 520 Dough Sheeter	520x2200	220/380 V 50Hz	260kg	2700x1100	5.5kg	960x2700x1100
QS-630BE	Luxurious 630 Dough Sheeter	630x2400	220/380 V 50Hz	290kg	3100x1100	6.5kg	1060x3100x1100
QS-400B	Full S.S 400 Dough Sheeter	400x1600	220/380 V 50Hz	170kg	2000x1040	4.0kg	820x2000x1040
QS-520B	Full S.S 520 Dough Sheeter	520x2200	220/380 V 50Hz	248kg	2700x1100	5.5kg	960x2700x1100
QS-630B	Full S.S 630 Dough Sheeter	630x2400	220/380 V 50Hz	268kg	3100x1100	6.5kg	1060x3100x1100
QS-400BT	Full S.S Table Top 400 Dough Sheeter	400x1600	220/380 V 50Hz	110kg	1990x590	4.0kg	840x1990x590
QS-520BT	Full S.S Table Top 520 Dough Sheeter	520x2200	220/380 V 50Hz	130kg	2250x590	5.5kg	960x2250x590

Dough Sheeter



Model	Product Name	Belt Size	Voltage	Net Weight	Expanded Width/ Height	Max Dough Capacity	Note
H-520BE	520 dough sheeter	500x2000	220/380 V 50Hz	260kg	2520x1282	5kg	
H-630BE	630 dough sheeter	610x2800	220/380 V 50Hz	320kg	3320x1285	6.5kg	
QS-520	520 dough sheeter	500x2160	220/380 V 50Hz	190kg	2750x950	5.0kg	
QS-630	630 dough sheeter	630x2400	220/380 V 50Hz	230kg	2980x1100	6.5kg	
QS-520TM	520 dough sheeter with cutting mould	500x2160	220/380 V 50Hz	220kg	2750x950	5.5kg	



Auto Dough Sheeter and cutter



QS-650Z
Automatic Dough Sheeter



DM-300
Toast Dough moulder



QS-600AC
Auto. Shape Cutting Machine

Cutting Shape: ○ □ ▲ ▽ ▭ ●

Model	Product Name	Belt Size	Voltage	Net Weight	Power	Machine Size
QS-600AC	Auto. Shape Cutting Machine	600x4000	220/380 V 50Hz	280kg	1.2KW	4000x1000x1140
DM-650A	Toast Dough Moulder	650 width	220/380 V 50Hz	189kg	1.1kW	2100x900x1720
QS-650Z	Auto. 650 Dough Sheeter	630x4000	220/380 V 50Hz	420kg	1.5KW	4000x1090x1360

Bread Slicer



HLM-31H HLM-37H

Model	Slicing Thickness	Blade Quantity	Voltage	Power	Net Weight	Machine Size
HLM-31H	12mm	31 pcs	220V 50Hz	0.37kW	70kg	720x546x720
HLM-37H	10mm	37 pcs	220V 50Hz	0.37kW	70kg	720x546x720
HLM-25H	15mm	25 pcs	220V 50Hz	0.37kW	70kg	720x546x720
HLM-18H	20mm	18 pcs	220V 50Hz	0.37kW	70kg	720x546x720



HLM-31B



HLM-31P

Model	Slicing Thickness	Blade Quantity	Voltage	Power	Net Weight	Machine Size
HLM-31B	12mm Full S.S Bread Slicer	31 pcs	220V 50Hz	0.37kW	70kg	720x546x720
HLM-31P	12mm Bread Slicer	31 pcs	220V 50Hz	0.37kW	70kg	720x546x720
HLM-37P	10mm Bread Slicer	25 pcs	220V 50Hz	0.37kW	70kg	720x546x720





AUR-1/2/3/4P
Automatic Dough Divider and Rounder

Model	Dough Range	Output Capacity	Voltage	Power	Net Weight	Machine Size
AUR-1P	100x500g	1800pcs/h	380 V 50Hz	1.5kW	420kg	880x1200x1500
AUR-2P	25-250g	3600pcs/h	380 V 50Hz	1.5kW	420kg	880x1200x1500
AUR-3P	20-100g	5400pcs/h	380 V 50Hz	1.5kW	420kg	880x1200x1500
AUR-4P	15-80g	8000pcs/h	380 V 50Hz	1.5kW	420kg	880x1200x1500



QQJ-400
Cookie Machine



QQJ-600
Cookie Machine

Model	Belt Width	Output Capacity	Voltage	Power	Net Weight	Machine Size
QQJ-400	420mm	25 times/min	220V 50Hz	1.2kW	350kg	930x1550x1410
QQJ-600	620mm	25 times/min	220V 50Hz	1.2kW	450kg	1130x1550x1410

Divider and Moulder



HLM-36



HLM-36BP/HLM-20BP



Model	Product Name	Divider Quantity	Dough Range	Voltage	Net Weight	Machine Size
HLM-36	36 Cuts Dough Divider	36 pcs	30-180g	220V 50Hz 0.75kW	180kg	410x520x1240
HLM-36BP	36 Cuts Manual Dough Divider	36 pcs	30-180g	/	80kg	520x600x1280
HLM-20BP	20 Cuts Manual Dough Divider	20 pcs	50-250g	/	80kg	520x600x1280



HLM-H20D /HLM-H30D



FB-300



Model	Product Name	Divider Quantity	Dough Range	Voltage	Net Weight	Machine Size
HLM-H20D	20 Cuts Hydraulic Dough Divider	20 pcs	135-800g	220V 50Hz 2.2kW	400kg	640x660x985
HLM-H30D	30 Cuts Hydraulic Dough Divider	30 pcs	90-550g	220V 50Hz 2.2kW	400kg	640x660x985
FB-300	Baquette Moulder			220V 50Hz 1.1kW	284kg	960x1010x1580



MD-380A



MD-280A
Mini Toast Moulder

Model	Product Name	Voltage	Power	Net Weight	Machine Size
MD-380A	380mm Toast Moulder	220V 50Hz	0.37kW	220kg	580x1340x1100
MD-280A	280mm Mini Toast Moulder	220V 50Hz	0.37kW	145kg	720x546x720



HLM-30S
HLM-36S



HLM-30A
HLM-36A



Model	Product Name	Dough Range	Voltage	Power	Net Weight	Machine Size
HLM-30S	30Cuts Semi-Auto Dough Divider and Rounder	30-100g	220/380V 50Hz	0.75kW	330kg	740x570x2100
HLM-36S	36 Cuts Semi-Auto Dough Divider and Rounder	20-70g	220/380V 50Hz	0.75kW	330kg	740x570x2100
HLM-30FA	30 Cuts Full-Auto Dough Divider and Rounder	30-100g	220/380V 50Hz	1.5kW	400kg	540x580x1500
HLM-36FA	36 Cuts Full-Auto Dough Divider and Rounder	20-70g	220/380V 50Hz	1.5kW	400kg	540x580x1500

Pizza Dough Roller



QS-12



QS-15

Model	Product Name	Pizza Size	Dough Range	Voltage	Net Weight	Machine Size
QS-15	15 Inch Pizza Roller	10-40mm	50-500g	220V 50/60Hz 0.37kW	40kg	530x530x645
QS-12	12 Inch Pizza Roller	10-30mm	50-500g	220V 50/60Hz 0.37kW	37kg	480x520x620
QS-12C	12 Inch Pizza Roller	10-30mm	50-500g	220V 50Hz 0.45kW	26.5kg	463x363x346



QS-12C



Gas Rice Steamer



GRS-MC6 (Gas)



GRS-MC12 (Gas)



GRS-MC24 (Gas)

Model	Product Name	Voltage	Power	Machine Size
GRS-MC6	Gas 6 Tray Rice Steamer	/	/	710x660x1195
GRS-MC12	Gas 12 Tray Rice Steamer	/	/	710x660x1720
GRS-MC24	Gas 24 Tray Rice Steamer	/	/	1400x660x1720
ERS-MC6	Electric 6 Tray Rice Steamer	380V 50Hz	9kW	720x546x720
ERS-MC12	Electric 12 Tray Rice Steamer	380V 50Hz	12kW	730x700x1160
ERS-MC24	Electric 24 Tray Rice Steamer	380V 50Hz	24kW	580x1340x1100

Electric Rice Steamer



ERS-MC6 (Ele.)



ERS-MC12 (Ele.)



ERS-MC24 (Ele.)

Working Table



Model	Size	Thickness	Material
TB-106080	1000x600x800mm	1.0mm	Stainless steel #201
TB-127080	1200x700x800mm	1.0mm	Stainless steel #201
TB-157080	1500x700x800mm	1.0mm	Stainless steel #201
TB-187080	1800x700x800mm	1.0mm	Stainless steel #201
TB-187080	1800x700x800mm	1.0mm	Stainless steel #201
TB-158080	1500x800x800mm	1.0mm	Stainless steel #201
TB-188080	1800x800x800mm	1.0mm	Stainless steel #201



Model	Size	Thickness	Material
TBH-106080	1000x600x800mm	1.0mm	Stainless steel #201
TBH-127080	1200x700x800mm	1.0mm	Stainless steel #201
TBH-157080	1500x700x800mm	1.0mm	Stainless steel #201
TBH-187080	1800x700x800mm	1.0mm	Stainless steel #201
TBH-187080	1800x700x800mm	1.0mm	Stainless steel #201
TBH-158080	1500x800x800mm	1.0mm	Stainless steel #201
TBH-188080	1800x800x800mm	1.0mm	Stainless steel #201



Model	Size	Thickness	Material
TBS-106080	1000x600x800mm	1.0mm	Stainless steel #201
TBS-127080	1200x700x800mm	1.0mm	Stainless steel #201
TBS-157080	1500x700x800mm	1.0mm	Stainless steel #201
TBS-187080	1800x700x800mm	1.0mm	Stainless steel #201
TBS-187080	1800x700x800mm	1.0mm	Stainless steel #201
TBS-158080	1500x800x800mm	1.0mm	Stainless steel #201
TBS-188080	1800x800x800mm	1.0mm	Stainless steel #201



Model	Size	Thickness	Material
TBB-106080	1000x600x800mm	1.0mm	Stainless steel #201
TBB-127080	1200x700x800mm	1.0mm	Stainless steel #201
TBB-157080	1500x700x800mm	1.0mm	Stainless steel #201
TBB-187080	1800x700x800mm	1.0mm	Stainless steel #201
TBB-187080	1800x700x800mm	1.0mm	Stainless steel #201
TBB-158080	1500x800x800mm	1.0mm	Stainless steel #201
TBB-188080	1800x800x800mm	1.0mm	Stainless steel #201



Model	Size	Thickness	Material
ST-106080	1000x600x800mm	1.0mm	Stainless steel #201
ST-107080	1000x700x800mm	1.0mm	Stainless steel #201
ST-127080	1200x700x800mm	1.0mm	Stainless steel #201
ST-157080	1500x700x800mm	1.0mm	Stainless steel #201



Model	Size	Thickness	Material
ST-147080	1400x700x800mm	1.0mm	Stainless steel #201
ST-145080	1400x500x800mm	1.0mm	Stainless steel #201
ST-157080	1500x700x800mm	1.0mm	Stainless steel #201
ST-187080	1800x700x800mm	1.0mm	Stainless steel #201



Model	Size	Thickness	Material
WT-145080	1450x500x800mm	1.0mm	Stainless steel #201
WT-146080	1450x600x800mm	1.0mm	Stainless steel #201
WT-166080	1580x600x800mm	1.0mm	Stainless steel #201
WT-187080	1800x700x800mm	1.0mm	Stainless steel #201



Model	Size	Thickness	Material
WBT-105080	1000x600x800mm	1.0mm	Stainless steel #201
WBT-126080	1200x600x800mm	1.0mm	Stainless steel #201
WBT-147080	1400x700x800mm	1.0mm	Stainless steel #201
WBT-157080	1500x700x800mm	1.0mm	Stainless steel #201



Model	Size	Material
SR-155015	1500x500x1550mm	Stainless steel #201
SR-125015	1200x500x1550mm	Stainless steel #201
SR-105015	1000x500x1550mm	Stainless steel #201



Baking Tray and Trolley



Low Side Aluminum Tray

Model	Size	Thickness	(Actual)
LT-4060-1.0	400x600x30mm	1.0mm	(0.6mm)
LT-4060-0.8	400x600x30mm	0.8mm	(0.45mm)



High Side Aluminum Tray

Model	Size	Thickness	(Actual)
HT-4060-1.0	400x600x50mm	1.0mm	(0.6mm)
HT-4060-0.8	400x600x50mm	0.8mm	(0.45mm)



Alusteel Tray

Model	Size	Thickness
ALT-4060-0.6	400x600x30mm	0.6mm
ALT-4060-0.7	400x600x30mm	0.7mm



Non-stick Perforated Austeel Baking Tray

Model	Size	Thickness
PLT-4060-0.6	400x600x30mm	0.6mm
PLT-4060-0.7	400x600x30mm	0.7mm



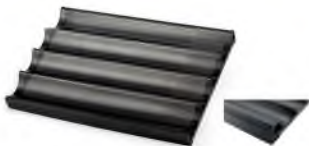
Non-stick Austeel Baking Tray

Model	Size	Thickness
NLT-4060-0.6	400x600x30mm	0.6mm
NLT-4060-0.7	400x600x30mm	0.7mm



Non-stick 8 Rows Baguette Tray (Aluminum)

Model	Size	Thickness	Row Size
NBT-6080-8	600x800x43mm	1.0mm	65x26mm



Non-stick 4 Rows Baguette Tray (Aluminum)

Model	Size	Thickness	Row Size
NBT-4060-4	400x600x43mm	1.0mm	88x24mm



Non-stick 8 Rows Baguette Tray (Aluminum)

Model	Size	Thickness	Row Size
NBT-4060-5	400x600x43mm	1.0mm	66x30mm



Perforated Loaf Pan (Aluminum, Two-sides Non-stick)

Model	Dimension	Size			Thickness
		Top Size	Bottom Size	Height	
XMC70010	450g	197x106 mm	186x101 mm	110 mm	1.0 mm
XMC70011	600g	309x91 mm	300x84 mm	107 mm	1.0 mm
XMC70012	750g	316x100 mm	305x93 mm	116 mm	1.0 mm
XMC70013	900g	327x106 mm	316x100 mm	122 mm	1.0 mm
XMC70014	1000g	327x121 mm	312x119 mm	121 mm	1.0 mm
XMC70015	1200g	370x120 mm	361x116 mm	125 mm	1.0 mm



Corrugated Loaf Pan (Aluminum, Non-stick)

Model	Dimension	Size			Thickness
		Top Size	Bottom Size	Height	
XMC10019	250g	164x94 mm	158x87 mm	77 mm	1.0 mm
XMC10020	385g	217x94 mm	211x88 mm	77 mm	1.0 mm
XMC10021	450g	197x106 mm	186x101 mm	110 mm	1.0 mm
XMC10022	600g	309x91 mm	300x84 mm	107 mm	1.0 mm
XMC10023	750g	316x100 mm	305x93 mm	116 mm	1.0 mm
XMC10024	900g	327x106 mm	316x100 mm	122 mm	1.0 mm
XMC10025	1000g	327x121 mm	312x119 mm	121 mm	1.0 mm
XMC10026	1200g	370x120 mm	361x116 mm	125 mm	1.0 mm



Loaf Pan (Aluminum, Non-stick)

Model	Dimension	Size			Thickness
		Top Size	Bottom Size	Height	
XMC20010	250g	164x94 mm	158x87 mm	77 mm	1.0 mm
XMC20011	385g	217x94 mm	211x88 mm	77 mm	1.0 mm
XMC20012	450g	197x106 mm	186x101 mm	110 mm	1.0 mm
XMC20013	600g	309x91 mm	300x84 mm	107 mm	1.0 mm
XMC20014	750g	316x100 mm	305x93 mm	116 mm	1.0 mm
XMC20015	900g	327x106 mm	316x100 mm	122 mm	1.0 mm
XMC20016	1000g	327x121 mm	312x119 mm	121 mm	1.0 mm
XMC20017	1200g	370x120 mm	361x116 mm	125 mm	1.0 mm





15/16/18 Trays Full Stainless Steel Trolley
(Not high temperature resistance)

30/32/36 Trays Full Stainless Steel Trolley
(Not high temperature resistance)



16/18 Trays Full Stainless Steel Trolley
(High temperature resistance)

32/36 Trays Full Stainless Steel Trolley
(High temperature resistance)



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Астана (7172)727-132
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06

Ижевск (3412)26-03-58
Иркутск (395)279-98-46
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Смоленск (4812)29-41-54
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Ставрополь (8652)20-65-13

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Томск (3822)98-41-53
Тула (4872)74-02-29
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Челябинск (351)202-03-61
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Ярославль (4852)69-52-93