

# 12 Bakery Line Solution

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Oven Series

Spiral Mixer Series

Planetary Mixer Series

Forming Machine Series

Sheeter Series

Slicer Series

Proofer Series

Cake and Bread Machine Series

Ice Making Series

Trolley & Parts Series

Refrigeration Equipments

Bakery Line Solution



## Egg Tart Production Line Solution

- Step 1: Use the dough mixer to mix the flour into a dough;
- Step 2: Use hydraulic divider press the dough into cubes;
- Step 3: Use full automatic dough sheeter to roll the dough to desired thickness;
- Step 4: Use continuous shape cutting machine to cut into hexagonal shape;
- Step 5: Use the egg tart machine to make egg tart shin;
- Step 6: Fill the egg tart liquid and put it on the trolley;
- Step 7: Put the trolley into the rotary oven for baking,

## Cookie Production Line Solution:

- Step 1: Use the planetary mixer to mix;
- Step 2: Use cookie machine to form;
- Step 3: Use rotary oven to bake.



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## Cake Production Line Solution:

- Step 1: Use The Planetary Mixer To Mix;
- Step 2: Use Cake Filling Machine To Form;
- Step 3: Use Rotary Oven To Bake.



## Croissant Production Line Solution:

- Step 1: Use Spiral Mixer To Prepare The Dough;
- Step 2: Use Hydraulic Divider Press The Dough Into Square;
- Step 3: Use Heavy Duty Dough Sheeter To Thinning The Dough;
- Step 4: Use Precise Dough Leveler, Integrated Croissant Molding Conveyor And Automatic Telescopic Blanker To Make Triangle Dough;
- Step 5: Use Croissant Rolling Machine To Make Croissant;
- Step 6: Use Proofer Room To Proof Croissant.
- Step 7: Use Rotary Oven To Bake Croissant.





## Baguette Bread Production Line Solution:

- Step 1: Use the dough mixer to mix the flour into a dough;
- Step 2: Use hydraulic dough divider to divide the dough into equal pieces;
- Step 3: Use baguette moulder to make baguette bread;
- Step 4: Put it on the trolley;
- Step 5: Use proofer room to proof the toast bread;
- Step 6: Put the trolley into the rotary oven for baking;
- Step 7: Use baguette slicer to slice baguette bread into equal pieces.



## Rounder Bread Production Line Solution:

- Step 1: Use the dough mixer to mix the flour into a dough;
- Step 2: Use semi-automatic dough divider and rounder to round the dough;
- Step 3: Use proofer room to proof bread;
- Step 4: Put it on the trolley;
- Step 5: Put the trolley into the rotary oven for baking.

## Toast Bread Production Line Solution:



- Step 1: Use spiral mixer to prepare the dough.
- Step 2: Use hydraulic dough divider to divide the dough into equal pieces.
- Step 3: Use mini toast moulder to make toast dough.
- Step 4: Use proofer room to proof the toast dough.
- Step 5: Use rotary oven to bake toast bread.
- Step 6: Use toast slicer to slice toast bread into equal pieces.