

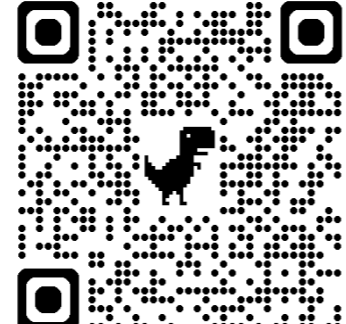
ESHINE MAKING YOUR BAKING SELECTION



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# EMYBS

Eshine Intelligent Technology (Suzhou) Co., Ltd.



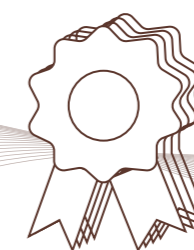


## About EMYBS

Eshine Intelligent Technology (Suzhou) Co., Ltd. specializes in the development, production, and sales of various baking equipment. Since its establishment in 2017, the company has adhered to the business philosophy of "Quality First, Service Foremost" and is dedicated to providing global users with efficient and reliable baking solutions.

With rich experience in commercial ovens, dough mixers, blenders, proofing cabinets, and other baking equipment, our products are widely used in bakeries, pastry shops, and cafés. We also offer customized baking equipment solutions based on clients' existing workspace. Our products have been exported to regions such as Italy, Greece, Spain, and North America, forming long-term and stable partnerships.

We remain focused on technological innovation in the baking industry, aiming to enhance the automation and intelligence of our equipment. To proactively respond to market changes and customer needs, the company will continue to invest heavily in production, research, development, and quality control. We warmly welcome friends from both domestic and overseas to share experiences and customization requirements. It is our honor and lifelong goal to provide more customized food machinery that meets user needs.



# CATALOGUE

## 01 Oven Series

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P13-15 Deck Oven  
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P31 Baguette Moulder  
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# PROFESSIONAL EXHIBITION



# BATCH PRODUCTION



# 01 Oven Series

## 12/16/32/64 Tray Rotary Oven

### Main Characteristic

- Inner and outside material : SS#201;
- Excellent hot air circulation system;
- Single phase can be customized;
- Dual alarm: timing alarm, fault alarm;
- Imported Japanese or Italian burners are optional;
- Optional for steam function、 electric & gas dual or electric & diesel dual、 plc or digital panel.



Model	EMRC-64E	EMRC-64D	EMRC-64G	EMRC-32E	EMRC-32D	EMRC-32G	EMRC-16E	EMRC-16D	EMRC-16G
Power Source	Electric	Diesel	Gas	Electric	Diesel	Gas	Electric	Diesel	Gas
Power	72kw	4.5kw	4.5kw	54kw	3.5kw	3.5KW	48kw	3kw	3kw
E.x. Size (mm)	3200*1970*2450mm			2680*820*2450mm			2350*1490*2450mm		
N/G Weight	2500kg/2650kg			1800/1900kg			1200/1300kg		
Capacity	64 Trays /Plates			32 Trays /Plates			16Trays /Plates		
Tray Size	460*720mm (Customizable)			460*720mm (Customizable)			460*720mm (Customizable)		
Temperature Range	25-300 °C								
Ce Certification	Yes								

32TRAYS  
ROTARY OVEN

# 12 Trays Convection Oven With Cart



EMRC-12E/EMRC-12D/EMRC-12G

EMRC-12DI

EMRC-12GB/EMRC-12EB



Model	EMRC-12E	EMRC-12D	EMRC-12G	EMRC-12DI	EMRC-12GB	EMRC-12EB
Capacity	12 Trays	12 Trays	12 Trays	12 Trays	12 Trays	12 Trays
Tray Size	46*72cm	46*72cm	46*72cm	40*60cm	40*60cm	40*60cm
Power Source	Electric	Diesel	Gas	Electric	Gas	Electric
Vol	220V//380V	220V//380V	220V//380V	220V//380V	220V//380V	220V//380V
Power	28kw	2.5kw	2.5kw	22Kw	1.8Kw	24Kw
Layer Distance	9.7cm	9.7cm	9.7cm	10cm	11cm	11cm
Dimension (mm)	1980*1320*1800	1980*1320*1800	1980*1320*1800	1250*1020*1750	1720*1220*2050	1720*1220*2050
N.w	800kg	800kg	800kg	300Kg	550Kg	450Kg

# Convection Oven A Design

## Main Characteristic

- The exterior is made of stainless steel;
- PLC control panel, precise control of temperature, time and steam;
- Double-layers tempered large glass door, stainless steel handle;
- Air outlet adjustable;
- Automatic temperature controlling. Two timer control the baking time and steam time separately.



EMCO-5T

Model	EMCO-5T	EMCO-8T	EMCO-10T
Capacity	5 Trays	8 Trays	10 Trays
Power Source	Electric	Electric	Electric
Tray Size	400*600mm	400*600mm	400*600mm
Vol.	220V//380V	220V//380V	220V//380V
Power	7.5Kw	16Kw	16Kw
Layer Distance	12cm	12cm	10cm
Dimension (mm)	1200*870*850	1200*870*1300	1200*870*1520
N.w	160Kg	170Kg	230Kg



EMCO-10T



EMCO-8T

# Convection Oven B Design

## Main Characteristic

- Food grade stainless steel,thickness:1.0mm;
- Insulation layer with good heat presevation,energy-efficient;
- 3D hot air circulation convection;
- Mechanical panel,easy operation, baking,precise control of temperature、 time and steam;
- Steam injection function,maintain the humidity for better taste of the food;
- Heat reflection,double tempered glass;
- Equipped with universal wheels.



Model	EMCO 5E	EMCO 5B	EMCO 5G	EMCO 5GB	EMCO 8E	EMCO 8B	EMCO 8G	EMCO 8GB	EMCO 10E	EMCO 10B	EMCO 10G	EMCO 10GB
Capacity	5 trays	5 trays	5 trays	5 trays	8 trays	5 trays	5 trays	5 trays	10 trays	5 trays	5 trays	5 trays
Tray Size (cm)	40*60	40*60 46*66 46*72	40*60	40*60 46*66 46*72	40*60	40*60 46*66 46*72	40*60	40*60 46*66 46*72	40*60	40*60 46*66 46*72	40*60	40*60 46*66 46*72
Power Source	Electric	Electric or GAS	GAS	GAS	Electric	Electric or GAS	GAS	GAS	Electric	Electric or GAS	GAS	GAS
Vol.	220V 380V	220V 380V	220V 380V	220V 380V	220V 380V	220V 380V	220V 380V	220V 380V	220V 380V	220V 380V	220V 380V	220V 380V
Power	9KW	11KW	0.55KW	0.55KW	12KW	12KW	0.75KW	0.75KW	16KW	16KW	0.85KW	0.85KW
Dimension (cm)	115* 90*73	136*101 *76	118* 90*73	136*101 *76	115* 90*106	136* 101*109	118* 90*106	136* 101*109	115* 90*128	136* 101*130	118* 90*128	136* 101*130
N.w	90KG	95KG	100KG	105KG	115KG	120KG	130KG	135KG	130KG	135KG	150KG	155KG
Dual Use	No	Yes	No	Yes	No	Yes	No	Yes	No	Yes	No	Yes

# 4 Tray Convection Oven

## Main Characteristic

- 201 Black titanium brushed stainless steel;
- Two hot air motors,the motor can rotate in forward and reverse directions.ensure product stability;
- Two heating methods, hot air and heating tube;
- Timer ; 6 sets memory storage functions;
- Spray steam function.



Model	EMCO-4T
Voltage Power	220V/380V 4.5Kw
E.x. Size	640×675×500mm
Tray Size	315×435mm
N/G Weight	50/60Kg

# Luxurious 4 Tray Convection Oven

## Main Characteristic

- 201 Stainless Steel;
- Spray Steam function;
- Low temperature fermentation Drying;
- Large capacity,can hold up to 9 baking trays;
- 1-35 level intelligent air volume adjustment;
- Timer ; 12 sets memory storage functions;
- The oven door glass can be removed for daily clean.



Model	EMCO-4S
Voltage Power	220V/380V 4.0Kw
E.x. Size	840*780*650mm
Tray Size	400*600mm
N/G Weight	95/105Kg

# Hot Air Convection Conveyor Pizza Oven

# Heated Pipe Conveyor Pizza Oven

## Main Characteristic

## Main Characteristic

- The conveyor has two directions, forward and backward;
- Conveyor speed adjustable;
- Visualized glass window;
- 2 sets of memory storage function, automatic standby、 hutdown function;
- Suitable for various kinds of food, such as chicken wings, steaks, burgers, etc.

- Digital panel control,easy operate;
- Ultra low noise;
- Stainless steel, thickened insulation, energy saving.



EMPO-12EP

Model	EMPO-12E	EMPO-15E	EMPO-18E	EMPO-32E	EMPO-12G	EMPO-15G	EMPO-18G	EMPO-32G
Power Source	Electric	Electric	Electric	Electric	Gas	Gas	Gas	Gas
Max Pizza Size	12"	15"	18"	32"	12"	15"	18"	32"
Voltage Power	220V/380V 6Kw	220V/380V 9Kw	220V/380V 9Kw	220V/380V 9Kw	110V/220V 100W	110V/220V 100W	110V/220V 100W	110V/220V 550W
E.x. Size(mm)	1120* 885* 450	1450* 975* 450	1580* 1050* 450	2500* 1425* 450	1120* 885* 450	1450* 975* 450	1580* 1050* 450	2500* 1425* 450
Baking Space (mm)	600*344	445*700	705*524	1000*855	600*344	445*700	705*524	1000*855
Max.temp	320°C	320°C	320°C	320°C	320°C	320°C	320°C	320°C
N/G Weight	90/100Kg	120/130Kg	130/140Kg	180/190Kg	105/115Kg	135/145Kg	150/155Kg	190/200Kg

Model	EMPO-12EP	EMPO-15EP	EMPO-18EP	EMPO-32EP
Power Source	Electric	Electric	Electric	Electric
Max Pizza Size	12"	15"	18"	32"
Voltage Power	220V/380V 6Kw	220V/380V 9Kw	220V/380V 9Kw	220V/380V25.5kw
E.x. Size(mm)	1120*885*450	1450*975*450	1580*1050*450	2012*998*450
Baking Space (mm)	344*600	400*770	448*770	1000*850
Max.temp	320°C	320°C	320°C	320°C
N/G Weight	50/60kg	60kg/70kg	70/80kg	140/155kg

# Firewood /Gas Pizza Oven

## T Series-Traditional Italian Pizza Oven

# R Series--Roman Style Pizza Oven

08

09

The traditional Italian pizza oven, with the introduction of Japanese technology and formula, adopts advanced kiln making technology, and has a solid and durable inner liner that can last up to 10 years. It has good insulation and no maintenance in the later stage, avoiding the phenomenon of bricks cutting off dust. Each pizza stove can be specially designed to provide customers with a fire exhaust set, a wood burning set, a rotating set, and delicate handmade craftsmanship to create a unique pizza oven.

The Roman style pizza oven can be made of blue bricks and purple copper to create traditional Roman kilns. The Roman style pizza stove can choose a gas or wood burning set, or it can be compatible. The gas kiln adopts imported Omron temperature control, which is more precise in temperature control. The wood burning set has a dedicated ash outlet, which is more convenient to use than traditional wood burning kilns and saves the hassle of cleaning wood ash.



Model	EMPO-1C	EMPO-2C	EMPO-3C	EMPO-5C
Combustion Material	Gas/ Wood Burning	Gas/ Wood Burning	Gas/ Wood Burning	Gas/ Wood Burning
Baking Capacity	30cm*1Pcs	30cm*2Pcs	30cm*3Pcs	30cm*5Pcs
Inner Size	Diameter 800	Diameter 1000	Diameter 1200	Diameter 1400
Outer Size	Diameter 1200	Diameter 1400	Diameter 1600	Diameter 1900
Gas Consumption	5 M3/H	6 M3/H	8 M3/H	10 M3/H
Power	220V 1N 0.1Kw	220V 1N 0.1Kw	220V 1N 0.1Kw	220V 1N 0.1Kw
Weight	600Kg	900Kg	1200Kg	1500Kg
Oven Inner Material	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock

Model	EMPO-1R	EMPO-2R	EMPO-3R	EMPO-5R
Combustion Material	Gas/ Wood Burning	Gas/ Wood Burning	Gas/ Wood Burning	Gas/ Wood Burning
Baking Capacity	30cm*1Pcs	30cm*3Pcs	30cm*2Pcs	30cm*5Pcs
Inner Size	Diameter 800	Diameter 1000	Diameter 1200	Diameter 1400
Outer Size	1200X1350x2100	1400X1550x2100	1600X1750x2100	1900X2050x2100
Gas Consumption	5 M3/H	6 M3/H	8 M3/H	10 M3/H
Power	220V 1N 0.1Kw	220V 1N 0.1Kw	220V 1N 0.1Kw	220V 1N 0.1Kw
Weight	600Kg	900Kg	1200Kg	1500Kg
Oven Inner Material	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock

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

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

## P Series-Pagoda Style Pizza Oven

The pagoda style pizza oven is particularly suitable for both the fire exhaust kit and the rotary kit. The fire exhaust kit has the characteristics of beautiful appearance and uniform temperature, and when combined with the rotary kit, it helps the pizza to be evenly heated in the kiln, eliminating the need to rotate the pizza position in a timely manner during the baking process, greatly reducing labor intensity and experience, and making more full use of the space used in the oven. The rotating disc has an automatic cleaning system, so you don't have to worry about any debris falling into the gaps of the rotating disc during kiln baking. The debris will be collected in a dedicated collection box, making it easier for you to clean.



Model	EMPO-1P	EMPO-2P	EMPO-3P
Combustion Material	Gas/ Wood Burning	Gas/ Wood Burning	Gas/ Wood Burning
Baking Capacity	30cm*1Pcs	30cm*2Pcs	30cm*2Pcs
Inner Size	Diameter 800	Diameter 1000	Diameter 1200
Outer Size	Diameter 1500X2100	Diameter 1700X2100	Diameter 1900X2100
Gas Consumption	4 M <sup>3</sup> /H	6 M <sup>3</sup> /H	8 M <sup>3</sup> /H
Power	220V 1N 0.1Kw	220V 1N 0.1Kw	220V 1N 0.1Kw
Weight	600Kg	900Kg	1200Kg
Oven Inner Material	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock	Top: Refractory Ceramic Bottom Plate: Special Dissolved Rock

## Electric Pizza Oven

Model	EMPO-6E
Power Source	Electric
Baking Capacity	30cm*6Pcs
Inner Size	800*900
Outer Size	Diameter 1600X2000
Power	380V 3N 16Kw
Weight	1200Kg
Oven Inner Material	Bottom Plate: Special Dissolved Rock



## Home Use Pizza Oven



EMPO-14HA



EMPO-14HB



EMPO-14HC



EMPO-14HD

Model	EMOP-14HA	EMOP-14HB	EMOP-14HC	EMOP-14HD
Ignition Device	Piezoelectric Ceramic Ignition	Piezoelectric Ceramic Ignition	Piezoelectric Ceramic Ignition	Piezoelectric Ceramic Ignition
Max Pizza Size	14"	14"	14"	14"
Btu(Btu/H)	11600.8	11600.8	11600.8	11600.8
E.x. Size(mm)	640X500x370	620X480x375	640X500x370	680X475x295
Baking Stone (mm)	≤355	≤355	≤355	430X315
Oven Pressure	2800Pa	2800Pa	2800Pa	2800Pa
N/G Weight	11.7	11.7	15.7	10.7

## Outdoor Pizza Oven

Model	EMPO-15WA
E.x. Size(mm)	570X400x1580
Cooking Height(mm)	800
Cooking Grid	21X33cm*2Pcs
Charcoal Grid	21X33cm*2Pcs
Bottom Plate(mm)	445X355
Fire Bowl (mm)	355*17*355



## Pellet Pizza Oven

Model	EMPO-15WB
E.x. Size(mm)	810X365x675
Body Size (mm)	322X330x170
Cooking Area	28X28cm
Pizza Stone	11"(Square)
Door(mm)	325X145
Fire Box(mm)	315*147*80



## Ordinary Deck Oven

### Main Characteristic

- 360-degree rotating wheel, easy to push and change position;
- All-round heat dissipation effectively maintains a reasonable temperature of the fuselage and avoids machine damage;
- The outer frame is made of stainless steel and hollow double-layer tempered glass, which is strong and durable;
- Hand-operated exhaust valve to discharge water vapor;
- Independent temperature control up and down.



EMDO-101G



EMDO-102G



EMDO-204G



EMDO-306G

Model	EMDO-101G	EMDO-102G	EMDO-204G	EMDO-306G
Specifications	1 Deck 1 Tray	1 Deck 2 Tray	2 Deck 4 Tray	3 Deck 6 Tray
Tray Size(mm)	400*600	400*600	400*600	400*600
Dimension (mm)	1080*635*600	1300*835*600	1300*835*1420	1300*835*1700
Vol./Power	220V/0.1Kw	220V/0.1Kw	220V/0.2Kw	220V/0.3Kw
N.W.	65Kg	95Kg	180Kg	250Kg
Power Source	Gas	Gas	Gas	Gas



EMDO-102E



EMDO-103E



EMDO-204E



EMDO-306E



EMDO-309E

Model	EMDO-101E	EMDO-102E	EMDO-103E	EMDO-204E	EMDO-306E	EMDO-309E
Specifications	1 Deck 1 Tray	1 Deck 2 Tray	1 Deck 3 Tray	2 Deck 4 Tray	3 Deck 6 Tray	3 Deck 9 Tray
Tray Size(mm)	400*600	400*600	400*600	400*600	400*600	400*600
Dimension(mm)	960* 560*460	1300* 835*560	1660* 780*545	1300* 835*1280	1300* 835*1460	1740* 835*1470
Vol./Power	220V/ 3.4Kw	220V/380V6.6Kw	380V/8Kw	380V/ 13.2Kw	380V/ 19.8Kw	380V/ 23Kw
N.W.	41Kg	75Kg	102Kg	143Kg	170Kg	217Kg
Power Source	Electric	Electric	Electric	Electric	Electric	Electric

## Standard Deck Oven

## Luxury Electric Oven



EMDO-102E



EMDO-102GS



EMDO-103E



EMDO-103GS



EMDO-204E



EMDO-204GS

Model	EMDO-102GS	EMDO-103GS	EMDO-204GS	EMDO-306GS	EMDO-309GS
Specifications	L Deck 2 Tray	1 Deck 3 Tray	2 Deck 4 Tray	3 Deck 6 Tray	3 Deck 9 Tray
Tray Size(mm)	400*600	400*600	400*600	400*600	400*600
Dimension (mm)	1390*900*650	1810*900*650	1390*900*1460	1390*900*1750	1810*900*1750
Vol./Power	220V/0.1Kw	220V/0.1Kw	220V/0.2Kw	220V/0.3Kw	220V/0.3Kw
N.W.	110Kg	145Kg	200Kg	276Kg	378Kg
Power Source	Gas	Gas	Gas	Gas	Gas

### Main Characteristic

- The exterior is made of stainless steel;
- Inner chamber are food grade aluminized plate;
- The top and bottom heater can be controlled separately;
- Double-layers tempered large glass door, stainless steel handle.
- With 12 sets of memory functions;
- Each deck has an heat mesh for more even baking;
- Equipped with smoke exhaust chimney.



EMDO-101EL/EMDO-102EL



EMDO-204EL



EMDO-306EL



EMDO-309EL

Model	EMDO-101EL	EMDO-102EL	EMDO-204EL	EMDO-306EL	EMDO-309EL
Specifications	1 Deck 1 Tray	1 Deck 2 Tray	2 Deck 4 Tray	3 Deck 6 Tray	3 Deck 9 Tray
Power	3.7Kw	6.6Kw	13.5Kw	19.5Kw	27.5Kw
E.x. Size (mm)	840*860*540	1320*1070*650	1320*1070*1550	1320*1070*1750	1730*1070*1750
Temp Range	0~320°C	0~320°C	0~320°C	0~320°C	0~320°C
Control Panel	Plc/Digital	Plc/Digital	Plc/Digital	Plc/Digital	Plc/Digital

## Electric European Deck Oven

### Main Characteristic

- The exterior is made of stainless steel;
- Inner chamber are food grade aluminized plate;
- The top and bottom heater of each deck can be controlled separately;
- Double-layers tempered large glass door, stainless steel handle;
- Inside opening door, heat-reflective glass;
- Customizable steam features and mullite slabs.



EMDO-306EE



EMDO-306ES



EMDO-306GS



EMDO-309ES



EMDO-309GS

Model	EMDO-102ES	EMDO-103ES	EMDO-204ES	EMDO-306ES	EMDO-309ES
Specifications	L Deck 2 Tray	1 Deck 3 Tray	2 Deck 4 Tray	3 Deck 6 Tray	3 Deck 9 Tray
Tray Size(mm)	400*600	400*600	400*600	400*600	400*600
Dimension (mm)	1300*835*560	1740*835*570	1300*835*1280	1300*835*1460	1740*835*1470
Vol./Power	380V 6.6Kw	380V/8Kw	380V/13.2Kw	380V/19.8Kw	380V/24Kw
N.W.	90Kg	118Kg	156Kg	220Kg	250Kg
Power Source	Electric	Electric	Electric	Electric	Electric

Model	EMDO-102EE	EMDO-204EE	EMDO-306EE	EMDO-408EE	EMDO-309EE
Specifications	L Deck 2 Tray	2 Deck 4 Tray	3 Deck 6 Tray	4 Deck 8 Tray	3 Deck 9 Tray
Tray Size (mm)	400*600	400*600	400*600	400*600	400*600
Dimension (mm)	1280*1150*710	1280*1150*1500	1280*1150*1780	1280*1150*1930	1700*1150*1780
Vol./Power	380V/6.5Kw	380V/13Kw	380V/19.3Kw	380V/25.7Kw	380V/26.5Kw
N.W.	140Kg	280Kg	420Kg	560Kg	540Kg

# 5 Trays Electric Hot Air Convection Oven Combination Proofer

## Main Characteristic

- The exterior is made of stainless steel;
- PLC control panel, precise control of temperature, time and steam;
- Double-layers tempered large glass door, stainless steel handle;
- Layer distance: 120mm;
- Air outlet adjustable;
- Automatic temperature controlling. Two timer control the baking time and steam time separately;
- Match with the computer version of ten trays spray type proofer.



Model	Tray Size (mm)	Dimension (mm)	Vol./Power	N.W.
EMOP-5C	400*600	870*1200*850	7.5Kw/220v/380V	160Kg
EMOP-5D	400*600	870*1200*850	2.5Kw/220v/380V	60Kg

# Electric European Type Combined Deck Oven

## Main Characteristic

- The exterior is made of stainless steel;
- Inner chamber are food grade aluminized plate;
- The top and bottom heater of each deck can be controlled separately;
- Double-layers tempered large glass door, stainless steel handle;
- Inside opening door, heat-reflective glass;
- Customizable steam features and mullite slabs.



EMOD-42EE

Model	EMDO-40EE	EMDO-41EE	EMDO-42EE
Tray Size (mm)	400*600	400*600	400*600
Dimension (mm)	1280*1150*710	1280*1150*1500	1280*1150*1780
Vol./Power	380V/6.5Kw	380V/13Kw	380V/19.3Kw
N.W.	140Kg	280Kg	420Kg

# Combi-Steamer

## Main Characteristic

- Efficient heating controller, heating fast.
- All stainless steel body oven chamber stretched by round corner, easy to cleaning.
- With 120 commonly menus in manual type oven for long-term use.
- With 360 degrees hot air heating, steam function make temperature more uniform.
- The steam boiler spray function ensures sufficient steam.
- Temperature sensor inside the food ensure the food to be cooked.
- Hot and cold air exchange, exhaust function, keep food fresh when baking and roasting.
- Automatic three-level cleaning function, save time and energy.



Model	EMOS-70E	EMOS-90E	EMOS-120E	EMOS-240E
Machine Power	9KW/380V	9KW/380V	9KW/380V	18KW/380V
Roast Power	9KW/380V	9KW/380V	9KW/380V	18KW/380V
Steam Power	7KW/380V	7KW/380V	7KW/380V	14KW/380V
Fuse	32A*1pcs	32A*1pcs	32A*1pcs	60A*1pcs
Power Source	Electric	Electric	Electric	Electric
Cylinder Capacity	70L	90L	120L	240L
Cleaning	Auto	Auto	Auto	Auto
Number of Trays	4Pcs	6Pcs	10Pcs	20Pcs
Trays Size	300*535mm	300*535mm	300*535mm	300*535mm
Layer Distance	80 mm	80 mm	80 mm	80 mm
Net/Gross Weight	135/ 172kg	170/ 210kg	200/250kg	390/470kg

# Differ Kinds Of Combi Oven

## Main Characteristic

- The exterior is made of stainless steel;
- The furnace door is of a fully stainless steel structure;
- The heating pipe is 201 straight pipe heating;
- Microcomputer independent digital control system, thyristor module for auxiliary heating;
- Customized steam function and imported mullite slabs.



EMBO-502

EMBO-402

EMBO-302

EMBO-301

Model	EMBO-502	EMBO-402	EMBO-302	EMBO-301
Tray Size	400*600	400*600	400*600	400*600
Dimension (mm)	1320*1200*1960	1320*1070*1900	1320*1070*1910	840*840*1950
Volt/Power	380V /25Kw	380V /17.5Kw	380/220V/16.5Kw	220V /11Kw
N.W.	420Kg	370Kg	320Kg	230Kg

# Tunnel Oven

## Optional

- Concentrated wind supply tunnel oven
- PROPORTIONAL TUNNEL OVEN
- STEEL BAND TUNNEL OVEN



## Description

- The tunnel oven is a professional long baking oven which can provide continuous baking with large capacity, high efficiency and labor-saving, suitable for different kinds of automated food factory;
- The temperature is separated to control by top and bottom fire, and can adjust the speed according to different products, e.g. bread, cake, etc;
- Imported from France Schneider and Japan Omron electric components, low noise and durable.
- PLC control system and full-automatic transportation line can be equipped, realize the automation of production.



## Advantages

- Special design, substitute the traditional tunnel oven that the temperature is high on both sides but low in the middle. save energy more than 25%;
- Using Germany technology stainless steel mesh chain, has solved the broken chain problem that caused by thermal expansion;
- Stainless steel mainframe, The oven chamber adopts food grade aluminized plate, which can fast transfer heat and uniform reflect heat. Our oven plates meet with the national standard quality, which is durable and meet with food hygiene requirements;
- Equip with manual oven outlet device, cleaning residue automatically and can shake out the product by manual operation when the power cut off.

Model	EMTO-14E	EMTO-14G	EMTO-20E	EMTO-20G
Name	Electric Tunnel Oven	Gas Tunnel Oven	Electric Tunnel Oven	Gas Tunnel Oven
Specification	2Trays, Infeed, Chamber Width:1.4M	2Trays, Infeed, Chamber Width:1.4M	3Trays, Infeed, Chamber Width:2M	3Trays, Infeed, Chamber Width:2M
Voltage	380V	380V	380V	380V
Power	10Kw/M	10Kw/M	15Kw/M	0.4Kw/M
Energy Consumption	M*Hour*4°C	M*Hour*0.5M	M*Hour*6°C	M*Hour*0.75M
Net Weight	680Kg/M	750Kg/M	900Kg/M	980Kg/M
Dimension (L*W*H)	Customize*2300*1680mm	Customize*2300*1780mm	Customize*2900*1680mm	Customize*2900*1780mm

# 02 Spiral Mixer Series

## Standard Spiral Mixer--Fixed Type

### Main Characteristic

- Thickened dough bucket and auxiliary rod ;
- Double action double speed , frequency conversion Timer, adjustable from 1 to 60 minutes;
- The shell is made of one-time stretch-formed metal, which is beautiful and durable;
- One-touch operation panel makes work easier;
- Transmission mode: belt + gear transmission.



EMDM-7L



EMDM-40L



EMDM-60L

EMDM-10L

EMDM-50L

EMDM-80L

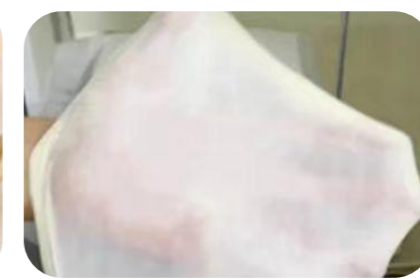
Model	EMDM-7L	EMDM-10L	EMDM-20L	EMDM-30L	EMDM-40L	EMDM-50L	EMDM-60L	EMDM-80L
Power(Kw)	0.8	1	1.1	1.5	2.2	2.2	3	3
Voltage(V)	220	220	220	220	220	220/380	220/380	380
Bowl Capacity(L)	7	10	20	30	40	50	60	80
Max Dry Flour Weight (Kg)	4	5	8	12	16	20	25	36
E.X.Size(mm)	300*555*480	320*575*510	750*400*880	800*430*910	860*490*960	860*490*960	970*580*1140	970*580*1140
N/G Weight	38/46	42/49	83/97	92/107	120/133	130/149	190/203	215/228



## Luxury Spiral Mixer--Fixed Type

### Main Characteristic

- Bowl material 304SS with thickness 3.0 mm ;
- USA GAIZ belt,Japan NSK axis,low noise, big power;
- Type of dough bowl: forward and backward rotation;
- Working mode: automatic, manual, and inchin;
- Touch screen computer panel, 2 motors for 2 speed;
- Variable speed from slow to fast;
- Stop running once open safety cover;
- With overload protection;
- Mixing hook with special treatment,long life usage and durable;
- Water absorption up to 60%.



Model	EMDM-50S	EMDM-80S	EMDM-130S	EMDM-200S	EMDM-260S	EMDM-320S
Power(Kw)	4	5	7	10	11	13.5
Bowl Capacity(L)	50	80	130	200	260	320
Voltage(V)	110V/220V/240V/380V,50/60Hz					
Max Dry Flour Weight(Kg)	15	25	50	75	100	125
N/G Weight(Kg)	320/360	420/450	530/560	750/800	850/900	1000/ 1050
E.x. Size (mm)	890*630*1230	980*650*1250	1140*720*1460	1400*750*1550	1480*920*1550	1520*940*1600

## Luxury Spiral Mixer--Rotating Type

### Main Characteristic

- Bowl material 304SS with thickness 3.0 mm ;
- USA GAIZ belt,Japan NSK axis,low noise, big power;
- Type of dough bowl: forward and backward rotation;
- Working mode: automatic, manual, and inchin;
- Touch screen computer panel, 2 motors for 2 speed;
- Variable speed from slow to fast;
- Stop running once open safety cover;
- With overload protection;
- Mixing hook with special treatment,long life usage and durable;
- Water absorption up to 60%.

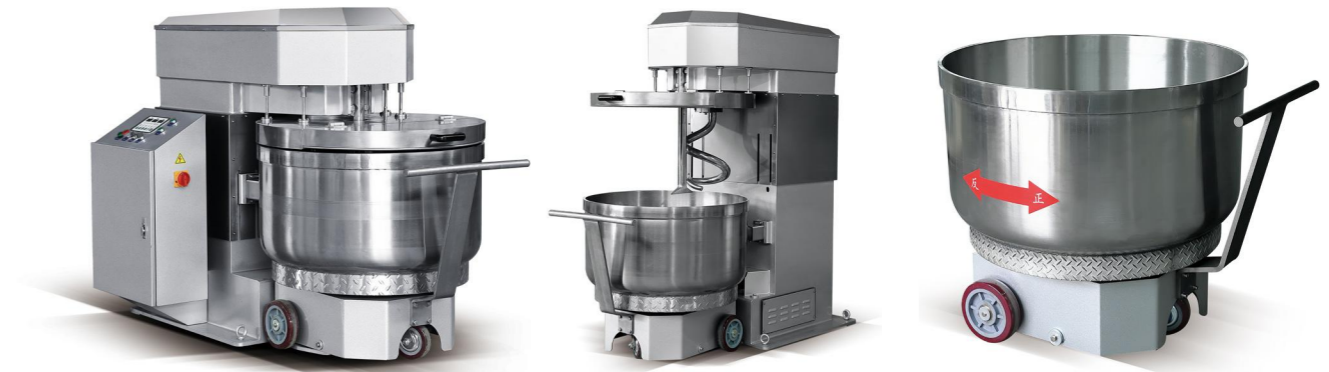


Model	EMDM-130RS	EMDM-200RS	EMDM-260RS	EMDM-320RS	EMDM-321RS
Power(Kw)	9	12	13	15.5	16.5
Voltage(V)	110V/220V/240V/380V,50/60Hz				
Bowl Capacity(L)	130	200	260	320	320
Max Dry Flour Weight(Kg)	50	75	100	125	150
N/G Weight(Kg)	880/920	1180/1250	1380/1460	1480/1580	1600/ 1800
E.x. Size (mm)	1380*1470*1580	1600*1550*1620	1650*1600*1620	1700*1650*1650	1950*1960*1740

## Luxury Spiral Mixer--Removable Bowl Type

### Main Characteristic

- Removable Bowl;
- Bowl material 304SS with thickness 3.0 mm ;
- USA GAIZ belt,Japan NSK axis,low noise, big power;
- Type of dough bowl: forward and backward rotation;
- Working mode: automatic, manual, and inchin;
- Touch screen computer panel, 2 motors for 2 speed;
- Variable speed from slow to fast;
- Stop running once open safety cover;
- With overload protection;
- Mixing hook with special treatment,long life usage and durable.



Model	EMDM-250MS	EMDM-320MS
Power	Large Motor :9Kw Small Motor :1.5Kw Hydraulic Motor:1.5Kw	Large Motor :12Kw Small Motor :1.5Kw Hydraulic Motor:1.5Kw
Voltage(V)	220/380V;50/60Hz	
Bowl Capacity(L)	250L	320L
Max Dry Flour Weight(Kg)	100	125
Max Dough Output(Kg)	160	200
N/G Weight(Kg)	1350Kg/1500	1500Kg/1700
Dimension(mm)	1150*1790*1365	1150*1850*1395

## 03 Planetary Mixer Series

### Ordinary Planetary Mixer

#### Main Characteristic

Suitable for playing cake, cream, fillings, little dough etc., also can mix dough. Three-speed, the speed is fast, the amount of bubbles into multiple, uniformity, the cake has a high swell rate on reliable and durable, full of power. baking. Using a star gear, belt driving, lower noise and strong rotating force Taiwan imported motor.



Model	EMPM-10	EMPM-15	EMPM-20	EMPM-30	EMPM-40
Voltage	220V	220V	220V	220V	220V
Power	500W	600W	1100W	1250W	2000W
Output	1Kg	1.5Kg	5Kg	6Kg	8Kg
Dimension(mm)	450*370*600	470*420*630	530*410*780	570*450*780	600*630*1060
N/G Weight	43/48Kg	46/51Kg	62/73Kg	72/81Kg	72/81Kg

### Luxury Planetary Mixer-A Style

#### Main Characteristic

Suitable for playing cake, cream, fillings, little dough etc., also can mix dough. Three-speed, the speed is fast, the amount of bubbles into multiple, uniformity, the cake has a high swell rate on reliable and durable, full of power. baking. Using a star gear, belt driving, lower noise and strong rotating force Taiwan imported motor.



Model	EMPM- 10AS	EMPM- 15AS	EMPM- 20AS	EMPM- 30AS	YKP- 40AS
Voltage	220V	220V	220V	220V	220V
Power	600W	600W	1100W	1100W	1300W
Volume (L)	10	15	20	30	45
Dimension(mm)	410*530*800	460*590*860	460*610*930	550*630*980	610*700*1180
Net Weight(Kg)	61	65	85	90	165
Capacity (Kg)	3	4	6	6	10
Rod Speed(R/Min)	118/234/460	118/234/460	118/234/460	118/234/460	125/204/430

### Luxury Planetary Mixer-L Style

The Planetary mixer using the latest technology, Not only has the sleek design, and the machine internal gear used car engine gear design (material processing) are durable, lube oil imports advanced, the head of internal anti-oil plate design with a unique (patent design), enabling the operation of machinery nose inside each gear can be fully lubricate the gears longer life.

2) The planetary mixer with super Motor, Taiwan technology, horsepower, with three differ accessories to provide you with a full range of mixing function, whether it is whipped cream, hummus, mashed potatoes, egg, and so on. You can save time and energy in the most successfully completed.



EMPM-10L/EMPM-20L EMPM-30L/EMPM-40L

EMPM-50L

EMPM-60L

EMPM-80LA



Beater



Whisk



Hook



Cart



Bow1

Mode	EMPM-10L	EMPM-20L	EMPM-30L	EMPM-40L	EMPM-50L	EMPM-60L	EMPM-80LA
Capacity	10L	20L	30L	40L	50L	60L	80L
Voltage	220V/380V	220V/380V	220V/380V	220V/380V	220V/380V(3Ph)	220V/380V(3Ph)	220V/380V(3Ph)
Power	0.25KW	0.38KW	0.75kW	1.13KW	1.5KW	2.25KW	3.75KW
Mixing speed	156/340/530 r/min	131/288/518 r/min	120/240/468 r/min	120/240/468 r/min	105/237/409 r/min	144/248/403 r/min	144/248/403 r/min
Hook for dough	0.75Kg	1.8kg	3.7kg	5.6kg	7.5kg	11Kg	14Kg
Ball for egg	1.5Kg	3Kg	4.5kg	6kg	8Kg	10Kg	13Kg
Bat for Fillings	1.5Kg	3Kg	4.5kg	6Kg	8Kg	10Kg	13Kg
Net.Weight	57kg	83kg	150kg	162kg	217kg	430kg	450kg
Machine size (mm)	430x440x670	520x530x830	620x620x1020	620x640x1070	680x680x1180	660x840x1350	670x880x1450

## Cake Beater--Ordinary Style

### Main Characteristic

Suitable for playing cake, cream, fillings, little dough etc., also can mix dough. Three-speed, the speed is fast, the amount of bubbles into multiple, uniformity, the cake has a high swell rate on reliable and durable, full of power. baking. Using a star gear, belt driving, lower noise and strong rotating force Taiwan imported motor.



Model	EMPM-5
Rated Frequency	50Hz
Power	380W
Dimension(mm)	390*225*420
N.W.	18Kg

## Cake Beater--Luxury Style

### Main Characteristic

Suitable for playing cake, cream, fillings, little dough etc., also can mix dough. Three-speed, the speed is fast, the amount of bubbles into multiple, uniformity, the cake has a high swell rate on reliable and durable, full of power. baking. Using a star gear, belt driving, lower noise and strong rotating force Taiwan imported motor.



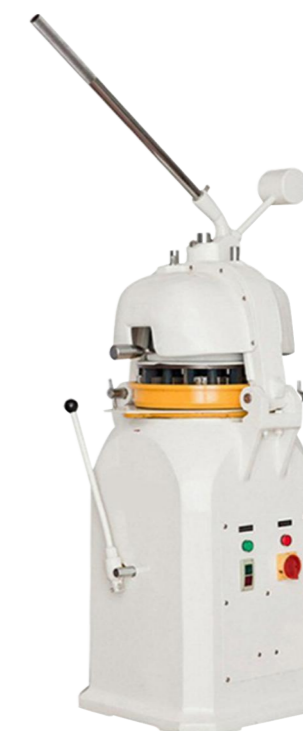
Model	EMPM-7	EMPM-10LS
Capacity	7L	10L
Power	300W	550W
Dimension(mm)	390*225*420	400*230*430
N.w	20Kg	20Kg

## 04 Forming Machine Series

## Semi-Automatic Dough Divider&Rounder

### Main Characteristic

- It takes 10 to 13 seconds to operate per time, highly efficient;
- Thorough dividing, no sticky edges;
- All parts in direct contact with food are comply with national ;
- ood hygiene standards;
- Each machine comes with 3 rounding plates.



Model	EMDD-10SE	EMDD-16SE	EMDD-26SE	EMDD-30SE	EMDD-36SE
Voltage Power	220V/380V 0.75Kw	220V/380V 0.75Kw	220V/380V 0.75Kw	220V/380V 0.75Kw	220V/380V 0.75Kw
Divided Dough Weight	200-300G	80-180G	50-150G	30-100G	20-70G
Divided Qty	10	16	26	30	36
X. Size (mm)	740*570*2100	740*570*2100	740*570*2100	740*570*2100	740*570*2100
N/G Weight	300/350Kg	300/350Kg	300/350Kg	300/350Kg	300/350Kg

## Automatic Dough Divider&Rounder

### Main Characteristic

- Fully automatic, easy operate .It takes 6 to 8 seconds to operate per time, highly efficient
- Thorough dividing, no sticky edges;
- All parts in direct contact with food are comply with national food hygiene standards;
- Each machine comes with 3 rounding plates.



Model	EMDD-10F	EMDD-16F	EMDD-24F	EMDD-30F	EMDD-36F
Power/Voltage	220V/380V 1.5Kw	220V/380V 1.5Kw	220V/380V 1.5Kw	220V/380V 1.5Kw	220V/380V 1.5Kw
Divided Dough Weight	200-300G	80-180G	40-120G	30-100G	20-70G
Divided Qty	10	16	24	30	36
E.x.size (mm)	640*580*1500	640*580*1500	640*580*1500	640*580*1500	640*580*1500
N/G Weight	400/450Kg	400/450Kg	400/450Kg	400/450Kg	400/450Kg

## Electric Divider

### Main Characteristic

- Divide the dough or filling into exactly 36 pieces;
- Automatic dividing, better efficiency;
- It is equipped with quality electric motors and components to improve the machine life.

Model	EMDD-36E
Capacity	36Pcs/Time
Cutting Dough Weight	30-140G
Dimension (mm)	530*400*1250
Vol./Power	0.75Kw220v/380V
N.W.	175Kg



## Manual Divider

### Main Characteristic

- Manual operation, simple and convenient;
- Detachable,save space and shipping cost;
- Machine head can rotate 180°;
- Vertical or desktop.

Model	EMDD-36M	EMDD-20M
Capacity	36Pcs/Time	20Pcs/Time
Cutting Dough Weight	30-140G/Pcs	60-220G/Pcs
Dimension (mm)	530*460*1620	530*460*1620
N.W.	70Kg	70Kg



## Hydraulic Divider

### Main Characteristic

- Divide the dough into the same weight per psc, easy to operate,imported accessories,safe and durable;
- Save time, need 10-20 seconds every cutting, suitable for the large production;
- Easy to clear, saved manpower and material resources.

Model	EMDD-16H	EMDD-20H	EMDD-30H
Capacity	16Pcs/Time	20Pcs/Time	30Pcs/Time
Cutting Dough Weight	125-1000G/Pcs	100-800G/Pcs	67-530G/Pcs
Dimension (mm)	610*810*1110	610*810*1110	610*810*1110
Vol./Power	1.0Kw220v/380V	1.0Kw220v/380V	1.0Kw220v/380V
N.W.	350Kg	350Kg	350Kg



## Croissant Rolling Machine

Model	EMFM-250R
Name	Croissant Rolling Machine
Voltage/Power	220V/380V 2.5Kw
E.x. Size(mm)	2000*620*1320
Weight Range	15-80G/Pcs
Capacity	2000-3000Pcs/H
N/G Weight	125/160Kg



## Toast Moulder

### Main Characteristic

- Suitable for degassing and shaping toast, hot dogs, baguette and other breads;
- Easy operation with "on and off" button;
- Unique oil-immersed design, low noise and not easy to wear;
- The roller is hard chrome plated, non-stick and not easy to scratch;
- Fully exhaust, stretch the dough to the maximum extent, and the finished product will be excellent with no air holes;
- Production speed is about 3,000 pcs/H of dough, which greatly improves production efficiency;
- Mutil-volume 1.5 turns than other shaping machines.

Model	EMFM-380W
Voltage Power	220V/380V 0.75Kw
Dough Weight Range (Pcs)	50-900G
Roll Thickness	1~25mm
Belt Width	380mm
Output	3000Pcs/H
E.x. Size (mm)	1350*660*1180
N/G Weight	218/250Kg



## Mini Toast Moulder

### Main Characteristic

- Forward and reverse gear shifting device;
- The operation is concentrated on one side and can be operated by one person, saving time;
- It has good good sealing property, easily presses out the air inside the dough;
- The conveyor belt has forward and reverse functions and can be used as multiple uses;
- Equipped with universal wheels, easy to move; small in size, suitable for small bakeries.

Model	EMFM-280W
Voltage Power	220V/380V 0.37Kw
Dough Weight Range (Pcs)	10-1000G
Roll Thickness	1.5~20mm
Belt Width	280mm
Output	1500Pcs/H
E.x. Size (mm)	1000*530*1060
N/G Weight	145/185Kg



## Baguette Moulder

### Main Characteristic

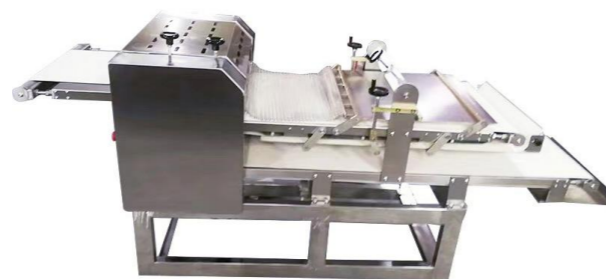
- France Schneider appliance, long service life, quality assurance;
- Imported French 100% pure wool belt (2pcs), dust free and not shed hair;
- Full exhaust, the maximum stretch dough, finished goods is excellent, no pores;
- With the inlet protection device, safe and reliable;
- Desk top or with standing optional.

Model	EMFM-750B	EMFM-750C
Voltagepower	220V/380V 0.75Kw	220V/380V 0.75Kw
Belt Width	730mm	730mm
Dough Weight Range	30~1350G	30~1350G
Roll Thickness	1.5~15mm	1.5~15mm
Output	1200Pcs/H	1200Pcs/H
E.x. Size (mm)	980*1090*1580	1010*960*760
N/G Weight	320Kg	230Kg



## Continuous Dough Moulder

Model	EMFM-750M
Name	Continuous Dough Moulder
Voltage/Power	220V/380V 0.75Kw
E.x. Size(mm)	2420*900*1200
Weight Range	20-600G/Pcs
Capacity	6000Pcs/H
N/G Weight	450/500Kg



## Croissant Moulder

Model	EMFM-200M
Name	Croissant Moulder
Voltage/Power	220V/380V 0.2Kw
E.x. Size(mm)	380*420*330
Weight Range	15-80G/Pcs
Capacity	3000-3600Pcs/H
N/G Weight	35/45Kg



## 05 Sheeter Series

### Table Top Dough Sheeter

#### Main Characteristic

- S.S #201 material;
- Copper Core Motor;
- Two adjustment methods of handle and Pedal ;
- The sheeter will not work when cover is not closed;
- Conveyor belt is strong wear resistance;
- The roller surface is non-sticky and not easily scratched;
- Foldable structure to save space.



Model	EMDS-35TP	EMDS-40TP	EMDS-50TP
Voltage	220V/380V	220V/380V	220V/380V
Power	400W	400W	550W
Conveyor Size	360*1600	420*1700	500*1980
Max Dough Weight	3.5Kg	4.0Kg	5.0Kg
Dimension	2000*780*650	2100*820*650	2400*920*650
N/G Weight	130/150Kg	140/160Kg	160/190Kg

### Floor Type Dough Sheeter

#### Main Characteristic

- S.S #201 material;
- Copper Core Motor;
- Two adjustment methods of handle and Pedal ;
- The sheeter will not work when cover is not closed;
- Conveyor belt is strong wear resistance;
- Foldable structure to save space.



Model	EMDS-50FL	EMDS-65FL	EMDS-75FL
Voltage	220V/380V	220V/380V	220V/380V
Power	750W	750W	750W
Conveyor Size	500*1980	610*2800	660*2800
Max Dough Weight	5.0Kg	6.5Kg	7.5Kg
Dimension (mm)	2550*1000*1280	3480*1110*1280	3480*1610*1280
N/G Weight	220/250Kg	260/290Kg	300/330Kg

## Full-Automatic Dough Sheeter



### Main Characteristic

- It is suitable for croissants, Hand tearing bread, egg tarts, wife cakes, thousand-layer cakes and other kinds of pastry foods, and can also be used for rolling dough.
- Fully automatic design, PLC control panel, can save 9999 groups of formula memory data. The operation is simpler and more convenient, saves manpower, and is more efficient.
- Automatically adjust the thickness of the pressing surface, which is more accurate than manual operation. The thinnest layer can be evenly rolled to 1mm.
- You can set how many times a piece of dough is pressed, how much is pressed each time, and which time to sprinkle flour on the dough automatically.
- It is made of stainless steel and equipped with automatic dusting and automatic surface rolling device. Different sizes and materials can be customized according to customer requirements.

Model	EMDS-650FA	EMDS-650FB	EMDS-650FS
Function	Automatic rolling; automatic flour spreader; automatic roll up function	Automatic rolling; automatic flour spreader	Automatic rolling
Volt	380V, 3phase	380V, 3phase	380V, 3phase
Power	1.5Kw	1.5Kw	1.5Kw
Dough Capacity	15Kg	15Kg	12Kg
Thickness Range	0.5-50mm	0.5-50mm	0.5-50mm
Roller Size	650mm;Φ880mm	650mm;Φ880mm	650mm;Φ880mm
Conveyor Size	4000*630mm	4000*630mm	3600*630mm
Dimension	4080*1135*1330mm	4080*1135*1330mm	3750*1135*1210mm
Pack.Size	4260*1260*1480mm	4260*1260*1480mm	1220*1070*1570mm
N/G.Weight	550/630Kg	520/600Kg	380/410Kg

## Shape Cutting Machine

### Main Characteristic

- Suitable for cutting various bread dough shapes, such as triangle (croissant), hexagon (egg tart crust), ring (donut), rectangle, circle, semicircle, etc;
- Graphics and sizes can be customized according to customer requirements;
- Professionally designed, it can cut dough of any symmetrical shape with standard cutting shape and perfect shape;
- The large-capacity cutting machine can produce 12,000-18,000 pieces/hour depending on the size of the slices;
- It is an essential equipment for mass production of croissants, Danish bread production line and egg tart production line.

Model	EMC-7300
Voltage Power	220V/380V 1.2Kw
Belt Dimension	7300*620mm
Output	12000~18000Pcs/H
E.x. Size (mm)	3500*1100*1350
N/G Weight	200/250Kg
N/G Weight	35/45Kg



## Dough Kneader

Model	EMDK-500
Capacity	500Kg/H
Volt	220V/380V
Power	3Kw
Dimension	755*1120*1020mm
Machine Weight	130Kg
N/G Weight	35/45Kg



# Full-Automatic Pizza Dough Presser

Model	capacity	Volt	Power	Dimension	Machine weight
EMPP 1000	100Pcs/Hour	110V/220V	0.4Kw	980*650*500mm	130Kg



## Pizza Sheeter



Model	EMPS-12	EMPS-15	EMPS-15	EMPS-12H
Voltage	110V/220V-240V	110V/220V-240V	110V/220V-240V	110V/220V-240V
Power	370W	370W	370W	450W
Dough Weight	50-400	50-500	50-500	50-400
Ex Size(mm)	480*530*620	540*550*700	530*530*650	463*363*346
Pizza Diameter(mm)	100-300	100-400	100-400	100-300

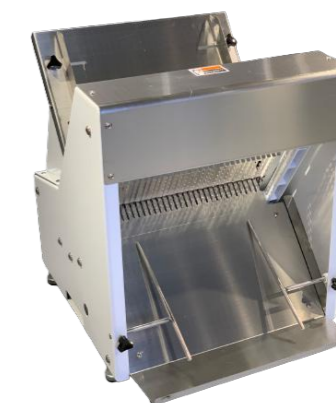
# 06 Slicer Series

## Toast Slicer

### Introduction

- Food-grade stainless steel mirror material, copper core dual capacitor motor continues to run for a long time, low fever, Japanese imports of stainless steel blade, sharp and resilient, high work efficiency;
- The main frame is 201SS, 0.6mm thickness;
- Stainless steel blade imported from Japan, sharp, tough wear-resistant, which is not easy to break;
- The bread slices after cutting are flat, uniform, smooth and pretty, without bread crumbs, looks clean and delicious.

Model	EMTS-31P	EMTS-39P
Voltage	220V/380V	220V/380V
Power	250W	250W
Output	31Pcs/Time	39Pcs/Time
Ex Size(mm)	515*625*585	515*625*585
Weight	48/55Kg	48/55Kg



## Baguette Slicer

Model	EMSL-300P
Capacity	180-300 Pieces/Hour
Volt	380V
Power	0.5Kw
Dimension	700*870*970mm
N/G Weight	180/210Kg



# Hamburg Slicer

## Main Characteristic

High-speed Hamburg slicer is the introduction of foreign advanced technology manufacturing, which is using the high quality U.S.A band saw. With safe and fast, adjustable thickness, cut neatly, 4500 pcs/hour. There are two items can be choose: 80% and 100% sliced. At KFC, McDonald's and other fast-food restaurants necessary equipment.



Model	EMSL-90C	EMSL-100C
E.x.size	1600X700x1300mm	1600X1080x1200mm
Power	1100W	750W
Voltage	380V	380V
Weight	120Kg	140Kg
Blade Size	130mm	355mm
Blade Thickness	1.5mm	0.7mm
Cut Arrange(Bread Size)	Height:40-90mm Wide:30-140mm	Height:40-100mm Wide:30-355mm
Incision Arrange(Distance)	15-30mm	7-30mm
Capacity	4000Pcs	7000Pcs
Conveyor Width	355mm	355mm
Cutting Position	70-90%	100%

# Cake Horizontal Cutter

## Main Characteristic

Cake Horizontal Cutter using the imported blades, with the high quality motor, Big torque and low noise, equipped with Overload and phase-lacking protection, safety device. The specially designed to cut horizontally all cakes not larger than 48x63 cm. Blade gap is 5 mm, can be equipped with 21 pairs of blade, conveyor belt speed adjustable, wheel mounted with locking device.



Model	EMCC-3
Blade Qty(Pair)	3
Power	400W
Voltage	220V
Frequency (Hz)	50
Ext Dim(mm)	1460*800*1130
N.w(Kg)	150
Packing Size(mm)	1580*920*1230
G.w(Kg)	190

# Continuous Toast Slicer

Model	EMSL-1200
Capacity	1200 Pieces/Hour
Volt	220V/380V
Power	1.2Kw
Dimension	2200*650*1300mm
N/G Weight	200/250Kg
N.w(Kg)	150
Packing Size(mm)	1580*920*1230
G.w(Kg)	190



# 07 Proofer Serials

## Standard Dough Proofer

### Main Characteristic

Digital display instrument with high accuracy, stable heating, and balanced heating. Simple control operation, automatic temperature control, providing an appropriate fermentation environment for bread. A reasonable hot air and temperature circulation system ensures even temperature and humidity. The high-precision temperature sensing probe automatically displays the temperature, making it easy to observe the temperature changes in the chamber at any time.



Model	EMDP-13T	EMDP-16T	EMDP-26T	EMDP-32T
Trays	13	16	26	32
Power (Hz/V)	50Hz-220V	50Hz-220V	50Hz-220V	50Hz-220V
Voltage (KW)	2.6	2.6	2.8	2.8
E.x. Size (mm)	500x700x1730	500x700x2000	1000x700x1730	1000x700x2000
N/G Weight	60/65Kg	40/45Kg	80/90Kg	110/120Kg

## Luxury Dough Proofer

### Main Characteristic

Adopting an automatic temperature control system, multiple sets of fans circulate hot air for convection, to improve heat transfer efficiency, and ensure uniform temperature and humidity inside the chamber. Made of stainless steel, spray type, digital display function, overall foaming, good thermal insulation performance.



Model	EMDP-16S	EMDP-20S	EMDP-32S	EMDP-40S	EMDP-32S
Tray	16	20	32	40	32
Power (Hz/V)	50Hz-220V	50Hz-220V	50Hz-220V	50Hz-220V	50Hz-220V
Voltage (KW)	1.5	1.5	1.8	1.8	1.8
E.x. Size (mm)	550x870x2000	550x870x2000	750x1020x2000	750x1020x2000	870x1100x2000

## Proofer Room

### Main Characteristic

The cart type is convenient to use, with an automatic temperature control system and multiplesets of fans for hot air circulation and convection, to improve heat transfer efficiency and ensure uniform temperature and humidity inside the chamber. Made of stainless steel, spraytype, digital display function, environmental protection and heat preservation. Glass door design is easier to observe the fermentation effect.



Model	EMDP-15T	EMDP-32T	EMDP-264T	EMDP-264TA	EMDP-4128T	EMDP-6192T	EMDP-8256T
Capacity	1 Trolleys 15 Trays	1 Trolleys 32 Trays	2 Trolleys 64 Trays	2 Trolleys 64 Trays	4 Trolleys 128 Trays	6 Trolleys 192 Trays	8 Trolleys 256 Trays
Vol.	220V	220V	220V	220V	220V	380V	380V
Dimension (cm)	60*96*210	85*124*213	172*124*213	168*135*208	198*172*215	274*206*215	390*220*215
Vol./Power	1.8kw	2.8 kw	5.6 kw	3Kw	4Kw	6Kw	8Kw
N.W.	80kg	130kg	200kg	450Kg	680Kg	890Kg	1020Kg

## Proofer Mainframe

### Main Characteristic

- Fully automatic spray humidification helps generate steam quickly;
- Large fermentation capacity and high efficiency, 6 or 8 cars at a time;
- The overall 304 stainless steel structure is rust-free, beautiful and easy to clean.
- Fully automatic microcomputer touch control panel, user-friendly ;temperature, humidity, and time can be controlled individually;

Model	EMDP-8256M
Voltage Power	220V/380V 9.9Kw
Processing Volume	8 Trolley 256 Trays
E.x. Size (mm)	900*290*1680
N/G Weight	88/98Kg



# 08 Cake And Bread Machine Series

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## Volumetric Dough Divider

Model	EMDD-2000V
Voltage/Power	380V/1.5Kw
Capacity	1000-2000Pcs/H
Dough Rounder Weight	50-200G/80-400G/100-600G
Hopper Capacity	60-150Kg
Dimension	170*665*1520mm
Net Weight	400Kg



## Vertebral Rounding Machine

Model	EMRM-2000R
Voltage/Power	380V/1.1Kw
Capacity	1000-2000Pcs/H
Dough Rounder Weight	50-200G/100-600G/200-1000G
Hopper Capacity	60-150Kg
Dimension	915*1000*1520mm
Net Weight	210Kg



## Continuous Segmentation & Rounding Machine

### Main Characteristic

- The weight control of the dough is precise, with an error of within 2 grams;
- The feeding hopper can carry about 35kg of dough at once;
- All stainless steel body, long-lasting and new;
- Oil free segmentation system, without the need for adding edible oil lubrication, usage costs;
- Easy to operate, detachable, and convenient for daily cleaning and maintenance;
- Standard models have five output ports, single channel models do not roll round.



Model	EMRM-1LA	EMRM-2LA	EMRM-3LA	EMRM-4LA	EMRM-5LA	EMRM-6LA
Output Lane	1	2	3	4	5	6
Max Production	2000Pcs/H	4000Pcs/H	6000Pcs/H	8000Pcs/H	10000Pcs/H	12000Pcs/H
Weight Range	300-700G	150-350G	130-250G	30-210G	25-130G	25-130G
Vol./Power	380V/4.5Kw					
Dimension(mm) N.W.(Kg)	2100*11000*1800					

## Intermediate Proofer

Model	EMDP-490	EMDP-700
Voltage/Power	380V/0.55Kw	380V/0.55Kw
Capacity	1800-2000Pcs/H	1800-2000Pcs/H
Proofing Weight	150-1500G	150-1500G
Height Of Dough Entry	930±20mm	930±20mm
Height Of Dough Exit	1150±100mm	1150±100mm
Dimension	1680*1380*2200mm	1680*1380*2200mm
Net Weight	490Kg	700Kg



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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

# Dough Moulder



Model	EMDM-400	EMDM-450
Voltage/Power	380V/0.75Kw	380V/0.75Kw
Capacity	550-1200Pcs/H	550-1200Pcs/H
Number of Press Board	1Pccs	2Pcs
Number of Rollers	4Pcs	4Pcs
Width Of Conveyor Belt	400mm	450mm
Dimension	700*2000*1200mm	700*2000*1200mm
Net Weight	230Kg	240Kg

# Cookies & Cake Machine

## Main Characteristic

- Taiwan original (Hitech) oversized 7-inch LCD touch screen, clearer pixels, more convenient operation;
- Japan original (Mitsubishi) PLC and module, stable function, durable, full system memory function up to 56 groups;
- Multi-purpose machine, not only can produce all kinds of cakes, but also can make all kinds of fancy cookies and pastry;
- Various kinds of molds can be customized according to customers' needs.



Model	EMDM-400CA
Voltage/Power	220V/1.0Kw
Capacity	25Rows/Min
Dimension	1650*900*1380mm
Net Weight	350Kg

# Packing Machine



Model	EMPA-240W	EMPA-340W	EMPA-440W	EMPA-590W
Name	Automatic Flow Packing Machine			
Film Width	Max.240mm	Max.340mm	Max.440mm	Max.590mm
Bag Length/Double Knives	90-220mm	90-220mm	/	/
Bag Length/Single Knife	150-330mm	150-330mm	120-450mm	120-450mm
Bag Width	30-110mm	50-160mm	80-200mm	100-270mm
Product Height	Max.60mm	Max.60mm	Max.80mm	Max.80mm
Film Roll Diameter	Max.320mm	Max.320mm	Max.320mm	Max.320mm
Packing Speed	40-230Bag/Min	40-230Bag/Min	40-100Bag/Min	20-80Bag/Min
Power Specification	220V,50/60Hz,2.4Kw	220V,50/60Hz,2.6Kw	220V,50/60Hz,2.8Kw	220V,50/60Hz,3.2Kw
Machine Size	3761*670*1412mm	4011*770*1412mm	4052-970-1412mm	4052*970*1412mm
Machine Weight	500Kg	550Kg	650Kg	700Kg

# Cake Cutter

## Main Characteristic

- PLC touch screen with memory function;
- Using a private server motor paired with a ball screw for displacement conveying, with precise cutting dimensions;
- Adopting double blade vibration cutting, the cutting surface is flat and beautiful.



Model	EMCC-12
Voltage/Power	220V/0.8Kw
Rounder Cutting	6-12 Inch
Square Cutting	40*60cm
Triangle Cutting	60*60cm
Dimension	1200*1110*1470mm
Net Weight	380Kg

# Egg Tart Machine



EMTM-2100



EMTM-1800



EMTM-2880

Model	EMET-2100	EMTM-1800	EMTM-2880
Name	Smart Egg-Tart Machine	Automatic Egg-Tart Forming Machine	Automatic Egg-Tart Forming Machine
Power Voltage	220V 0.25Kw	220V 1.5Kw	220V 1.5Kw
E.x. Size(mm)	680*600*1500	920*860*1450	2190*1060*1400
Scope Of Work	50-100mm	30-100mm	50-100mm
Capacity	1800-2100Pcs/H	1500-1800Pcs/H	2400-2880Pcs/H

# Birthday Cake Decoration Machine

Model	EMDC-12
Capacity	Suitable Cake Size:4-12 Inches
	Suitable Cake Height: 3-14cm
Volt	220V
Power	0.12Kw
Dimension	460*270*585mm
N/G Weight	35/52Kg



# Birthday Cake Decoration Machine



Model	EMDC-16
Suitable Cake Size	4-16 Inches
Suitable Cake Height	1-21cm
Volt	220V
Power	0.2kw
Dimension	600*365*535mm
N/G Weight	28/40kg

# 09 Ice Making Series

## EMTM Chiller Series

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EMTM-100



EMTM-120



EMTM-200/300

Model	EMTM-100	EMTM-120	EMTM-200	EMTM-300
Power Voltage	220V 0.55Kw	220V 0.8Kw	220V 0.9Kw	220V 1.1Kw
Ice Production	100Kg/24H	120Kg/24H	200Kg/24H	300Kg/24H
Ice Storage Capacity	3Kg	3Kg	10Kg	10Kg
Hot Water Volume	/	1L	2L	2L
Cooling Meth	Air Cooling	Air Cooling	Air Cooling	Air Cooling
Refrigerant	R404A	R404A	R404A	R404A
Tray Size(mm)	360*590*885	360*590*885	460*730*1580	460*730*1580

## EMBL Blue Light Series



EMBL-80P

EMBL-120P



EMBL-150P EMBL-210P EMBL-300P

EMBL-175P EMBL-270P

Model	EMBL-80P	EMBL-120P	EMBL-150P	EMBL-175P	EMBL-210P	EMBL-270P	EMBL-300P
Power Voltage	220V 0.45Kw	220V 0.5Kw	220V 0.55Kw	220V 0.55Kw	220V 0.55Kw	220V 0.6Kw	220V 0.6Kw
Ice Production	40Kg/24H	55Kg/24H	70Kg/24H	80Kg/24H	105Kg/24H	125Kg/24H	150Kg/24H
Ice Storage Capacity	30Kg	30Kg	40Kg	40Kg	40Kg	40Kg	40Kg
Cooling Meth	Air Cooling	Air Cooling	Air Cooling	Air Cooling	Air Cooling	Air Cooling	Air Cooling
Refrigerant	R404A	R404A	R404A	R404A	R404A	R404A	R404A
Tray Size (mm)	500*600*800	600*700*800	700*700*800	700*700*800	700*700*800	700*700*800	700*700*800

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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 &amp; Parts Series

Refrigeration Equipments

Bakery Line Solution

## EMBX Snow Machine Series



EMBX-60S/80S



EMBX-100S



EMBX-300S



EMBX-400S/500S



EMBX-150S



EMBX-200S



EMBX-1000S

Model	EMBX-60S	EMBX-80S	EMBX-100S	EMBX-150S	EMBX-200S
Power Voltage	220V 0.6Kw	220V 0.6Kw	220V 0.65Kw	220V 0.75Kw	220V 0.9Kw
Ice Production	60Kg/24H	80Kg/24H	100Kg/24H	150Kg/24H	200Kg/24H
Ice Storage Capacity	30Kg	30Kg	40Kg	50Kg	105Kg
Cooling Meth	Air Cooling	Air Cooling	Air Cooling	Air Cooling	Air/Water Cooling
Refrigerant	R404A	R404A	R404A	R404A	R404A
Tray Size(mm)	500*600*820	500*600*820	550*600*880	660*660*1030	560*860*1700

Model	EMBX-300S	EMBX-400S	EMBX-500S	EMBX-1000S
Power Voltage	220V 1.1Kw	220V 1.8Kw	220V 1.8Kw	220V 3.5Kw
Ice Production	300Kg/24H	400Kg/24H	500Kg/24H	1000Kg/24H
Ice Storage Capacity	210Kg	210Kg	210Kg	500Kg
Cooling Meth	Air /Water Cooling	Air /Water Cooling	Air /Water Cooling	Air /Water Cooling
Refrigerant	R404A	R404A	R404A	R404A
Tray Size(mm)	760*860*1700	760*860*1900	760*860*2000	1230*860*2100

## EMBF Block Ice Series



Model	EMBF-65P	EMBF-80P	EMBF-120P
Power Voltage	220V 0.4Kw	220V 0.45Kw	220V 0.5Kw
Ice Production	32Kg/24H	40Kg/24H	55Kg/24H
Ice Storage Capacity	20Kg	20Kg	20Kg
Cooling Meth	Air Cooling	Air Cooling	Air Cooling
Refrigerant	R404A	R404A	R404A
Tray Size(mm)	500*600*820	500*600*820	500*600*820



Model	EMBF-150P	EMBF-175P	EMBF-210P	EMBF-270P	EMBF-300P
Power Voltage	220V 0.55Kw	220V 0.55Kw	220V 0.6Kw	220V 0.6Kw	220V 0.6Kw
Ice Production	70Kg/24H	80Kg/24H	105Kg/24H	120Kg/24H	150Kg/24H
Ice Storage Capacity	45Kg	45Kg	45Kg	45Kg	45Kg
Cooling Meth	Air Cooling	Air Cooling	Air Cooling	Air Cooling	Air Cooling
Refrigerant	R404A	R404A	R404A	R404A	R404A
Tray Size(mm)	660*660*1030	660*660*1030	660*660*1030	660*660*1030	660*660*1030



Model	EMBF-350P	EMBF-420P
Power Voltage	220V 0.70Kw	220V 0.75Kw
Ice Production	170Kg/24H	204Kg/24H
Ice Storage Capacity	105Kg	105Kg
Cooling Meth	Air /Water Cooling	Air /Water Cooling
Refrigerant	R404A	R404A
Tray Size(mm)	560*860*1580	560*860*1580



Model	EMBF-500P	EMBF-600P	EMBF-700P	EMBF-800P	EMBF-1000P
Power Voltage	220V 0.95Kw	220V 1.1Kw	220V 1.4Kw	220V 1.8Kw	220V 2.3Kw
Ice Production	227Kg/24H	270Kg/24H	318Kg/24H	360Kg/24H	455Kg/24H
Ice Storage Capacity	210Kg	210Kg	210Kg	210Kg	210Kg
Cooling Meth	Air /Water Cooling	Air /Water Cooling	Air /Water Cooling	Air /Water Cooling	Air /Water Cooling
Refrigerant	R404A	R404A	R404A	R404A	R404A
Tray Size(mm)	760*860*1650	760*860*1650	760*860*1650	760*860*1650	760*860*1900



Model	EMBF-1500P	EMBF-2000P
Power Voltage	220V 3Kw	380V 4Kw
Ice Production	680Kg/24H	1000Kg/24H
Ice Storage Capacity	470Kg	470Kg
Cooling Meth	Air /Water Cooling	Air /Water Cooling
Refrigerant	R404A	R404A
Tray Size(mm)	1230*860*1900	1230*860*2000

## EMBY Crescent Ice Series



EMBY-100



EMBY-200

Model	EMBY-100	EMBY-200
Power Voltage	220V 0.6Kw	220V 0.75Kw
Ice Production	100Kg/24H	200Kg/24H
Ice Storage Capacity	40Kg	105Kg
Cooling Meth	Air /Water Cooling	Air /Water Cooling
Refrigerant	R404A	R404A
Tray Size(mm)	660*660*1030	560*860*1800



Model	EMBY-300	EMBY-400	EMBY-500
Power Voltage	220V 1.1Kw	220V 1.3Kw	220V 1.8Kw
Ice Production	300Kg/24H	400Kg/24H	500Kg/24H
Ice Storage Capacity	210Kg	210Kg	210Kg
Cooling Meth	Air /Water Cooling	Air /Water Cooling	Air /Water Cooling
Refrigerant	R404A	R404A	R404A
Tray Size(mm)	760*860*1800	760*760*1800	760*860*1900

# 10 Trolley & Parts Series

## Trolley

### Main Characteristic

The frame is made of high copper tubing, one-piece molding, beautiful and solid;  
 The blades are 1.2mm thick and made of double-sided brushed stainless steel;  
 Casters are high temperature resistant 280°, anti-wear;  
 Detachable, convenient for transportation;  
 The distance between layers can be customized.



Model	EMT-12	EMT-16	EMT-32A	EMT-32B	EMT-32C
Capacity	12 Trays	16 Trays	32 Trays	32 Trays	32 Trays
Tray Size (mm)	400*600	400*600	400*600	460*720	460*660
Dimension (mm)	435*670*1170	435*670*1750	835*670*1750	955*790*1750	860*730*1750
N.W.	20Kg	25Kg	36Kg	36Kg	36Kg

Ps: The tray size can be selected in other sizes, such as 720 \* 920mm, 800 \* 1000mm, etc.

## Baguette Trays

Model	Picture	Size (mm)	Number of slots	Material thickness
EMT-1BA		400*600*30	5	0.8/1.0
		460*660*30	5、6	0.8/1.0
		460*720*30	5、6	0.8/1.0
		580*680*30	7、8	1.0
		600*800*30	7、8、9	1.0
		650*850*30	7、8、9	1.0
		750*900*30	10、12	1.0
800*1000*30	10、11、12	1.0		

## Stainless Steel Baguette Trays

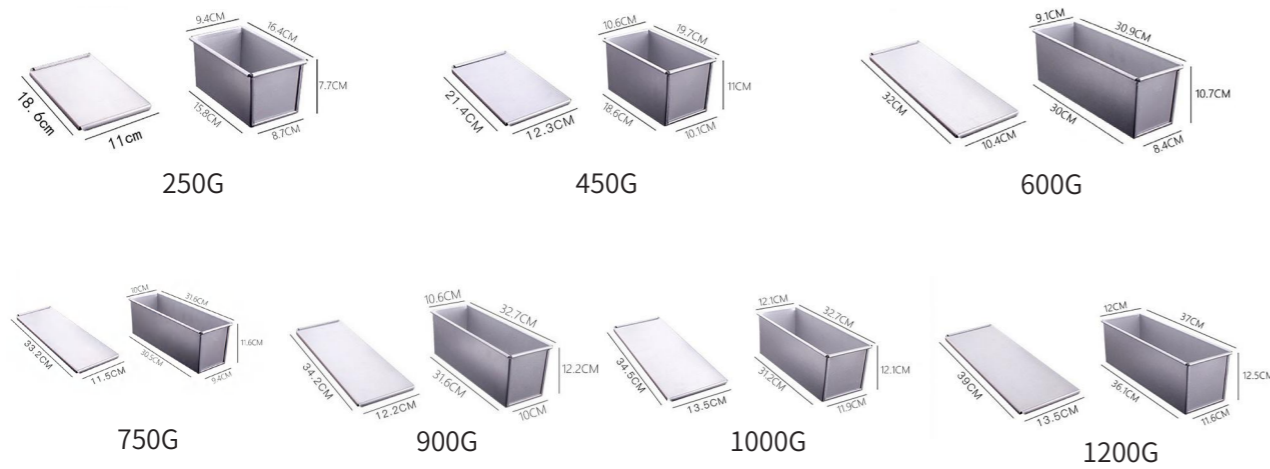
Model	Picture	Size (mm)	Number of slots
EMT-2BA		580*680*40	7、8
		600*800*40	7、8、9、10
		650*850*40	7、8、9
		750*900*40	10、12
		800*1000*40	10、11、12

## Stainless Steel Baguette Trays With Net Frame

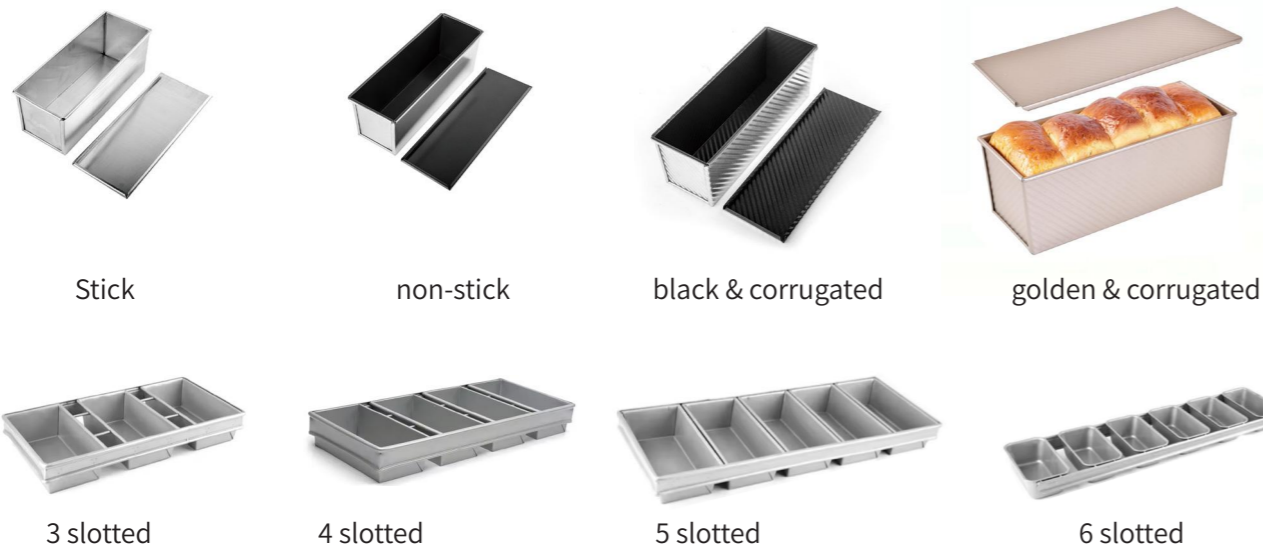
Model	Picture	Size (mm)	Number of slots	Material thickness
EMT-3BA		400*600*40	5	0.8
		460*660*40	5、6	0.8
		460*720*40	5、6	0.8
		600*800*40	7、8、9、10	0.8
		750*900*40	10、12	0.8

# Loaf Trays

## Size display diagram :



## Option :



Model	EMLT-250	EMLT-450	EMLT-600	EMLT-750	EMLT-900	EMLT-1000	EMLT-1200
Top Size	164X94mm	197X106mm	309X91mm	316X100mm	327*106mm	327X121mm	370X120mim
Bottom Size	158X87mm	186X101mm	300X84mm	305X93mm	316X100mm	312X119mm	301X116mm
Height	77mm	110mm	107mm	116mm	122mm	121mm	125mm
Thickness	1.0mm & 0.3mm	1.0mm & 0.8mm	1.0mm & 0.8mm	1.0mm & 0.8mm	1.0mm & 0.8mm	1.0mm & 0.8mm	1.0mm & 0.8mm
Weight	250G	450G	600G	750G	900G	1000G	1200G

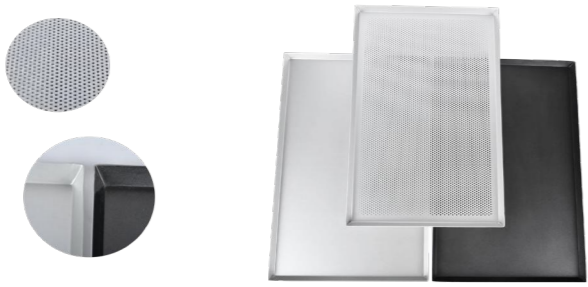
# Turnup Hem Right-Angle Aluminum Trays

Model	Picture	Dimension (mm)	Material Thickness (mm)
EMTT-20		400X600x20	1.2/1.5/2.0
		460X720x20	1.2/1.5/2.0
		600X800x20	1.2/1.5/2.0
		410X610x20	1.2/1.5/2.0
		460X660x20	1.2/1.5/2.0

# U-Shape Aluminum Trays

Model	Picture	Dimension (mm)	Material Thickness (mm)
EMUT-20		400X600x20	1.2/1.5/2.0
		460X720x20	1.2/1.5/2.0
		410X610x20	1.2/1.5/2.0
		460X660x20	1.2/1.5/2.0

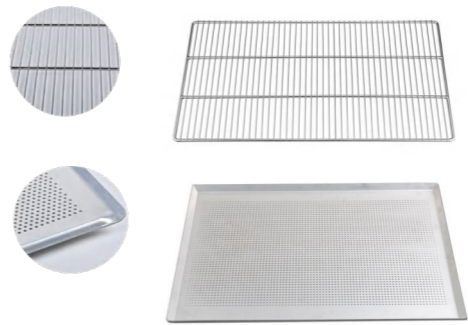
## European-Style Aluminum Trays

Model	Picture	Dimension(mm)	Material Thickness (mm)
EMTM-20		400X600x20	1.2/1.5/2.0
		460X660x20	1.2/1.5/2.0
		460X720x20	1.2/1.5/2.0
		410X610x20	1.2/1.5/2.0

## Aluminum Trays

Model	Picture	Dimension(mm)	Material Thickness (mm)
EMAT-4060		400x600x30	0.8
		400x600x50	0.8
		400x600x30	1.0
		400x600x50	1.0
		400x600x30	1.2
		400x600x30	1.4

## Stainless Steel Cooling Net Mesh

Model	Picture	Dimension (mm)	Stainless Steel Wire Thickness	Stainless Steel Wire Direction
EMMT-4060		400x600	4mm/5mm	Horizontal / Vertical
		460x660	4mm/5mm	Horizontal / Vertical
		460x720	4mm/5mm	Horizontal / Vertical
		600x800	4mm/5mm	Horizontal / Vertical

## Aluminized Trays

Model	Picture	Dimension (mm)	Material Thickness (mm)
EMAT-4060N		400X600x30	0.8
		400X600x50	0.8
		400X600x30	1.0
		400X600x50	1.0

# 11 Refrigeration Equipments

## Plug-In Refrigerator

### Main Characteristic

- Overall foam design, removable sealing strip, automatic return door hinge;
- Cooling system, imported compressor, frost-free preservation, uniform temperature, fast cooling, environmental protection and energy saving;
- Standard baking pan design, low temperature -22 degrees, can freeze mousse, puff pastry and other dough.



Model	EMRE-2D	EMRE-4D	EMRE-4SD (Dual)	EMRE-6D	EMRE-6DD (Dual)
Voltage Power	220V/380V 0.53Kw	220V/380V 0.73Kw	220V/380V 0.73Kw	220V/380V 0.95Kw	220V/380V 0.95Kw
Temp (°C)	-22°C~-5°C	-22°C~-5°C	-22°C~-5°C/2°C~8°C	-22°C~-5°C	-22°C~-5°C/2°C~8°C
Cooling Method	Air Cooling	Air Cooling	Air Cooling	Air Cooling	Air Cooling
Capacity	14 Tray	28 Tray	28 Tray	42 Tray	42 Tray
Tray Size (mm)	400*600	400*600	400*600	400*600	400*600
E.x. Size (mm)	620*830*1980	1220*830*1980	1220*830*1980	1820*830*1980	1820*830*1980

## Freezing Workbench

- Size Is Customized According To Customer Requirements



EMFW-3



EMFW-3W

# 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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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

## 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:

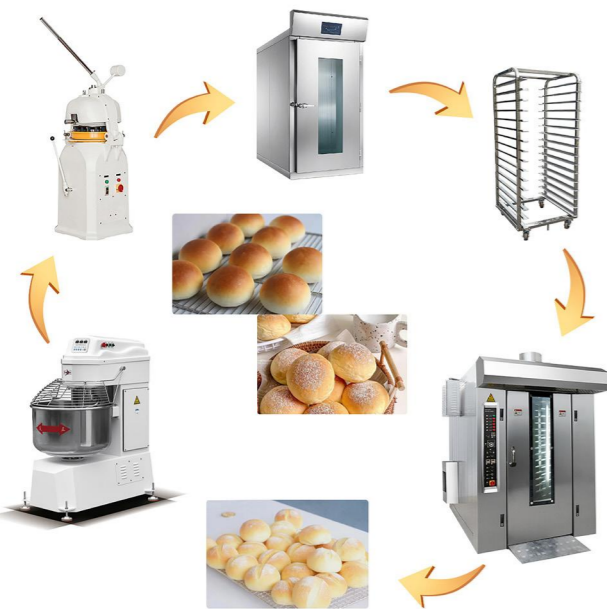
- Step 1: Use Spiral Mixer To Prepare The Dough;
- Step 2: Use Hydraulic Divider Press The Dough Into Square;
- Step 3: Use Heavy Duty Dough Sheeter To Thinning The Dough;
- Step 4: Use Precise Dough Leveler, Integrated Croissant Molding Conveyor And Automatic Telescopic Blanker To Make Triangle Dough;
- 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.