



# BAKERY EQUIPMENT



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# Introduction

All products are produced strictly according to the International Quality System ISO9001:2008. Our technicians have a powerful ability to develop and design products. We pay attention to provide all kinds of baking machines for our customers. We have applied several patents for products. At the present, our main products includes luxury computerized baking ovens, individual layered structure combination ovens, hot air rotary ovens, hot air convection ovens, gas chicken rotisserie ovens, pizza ovens, etc.

We have Strong R&D Group ,can do all kinds of OEM and ODM services to meet different markets and customer's requirements quickly.Our products are sold to over 60 countries with high reputation

### OUR ADVANTAGES:

- 1. Professional Design Team
- 2. Be able to undertake customized ovens
- 3. Rapid Delivery Term:  
Normal Oven: Within 7 Days  
Customized Oven:15 -20 Days Delivery Time



# Certificate



## ADVANTAGEOUS RESOURCES AND TECHNOLOGY

ALLOWS US TO EXCEED

OUR CUSTOMER'S EXPECTATIONS





*In the face of international trade challenges, Astar will adapt ourselves to meet your needs. Let us stand by your side and make a prosperous future together.*



**Exhibition**



**Warehouse**



**Workshop**



*Focus on customer's core demand  
Specialize in Product's Pleasant quality*

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# COMMERCIAL OVEN

Rotary Oven

## Rotary Rack Oven

### Features

- Heating system: High efficiently hot air convection system makes fire to be more uniform.
- Air channel: Unique design, uniform wind.
- Uniformity: Strong wind convection helps fire heating be more uniform.
- Durability: Perfect design for structure heat insulation low malfunction more durable.
- Easy operation: Labor saving and just need one person operating entire cart in and out using "OLYMPIA" Japan burner, "CAHO" Taiwan temperature controller.



Trolley



Olympia Burner



Schneider Electric Component

Model	Power Source	Dimension(mm)	Specification	Suitable Tray Size	Voltage	Power	Power Consumption	Temperature Range
HG-16D	Electric	1400*2235*2420	16Trays	400*600mm	380V/3N	32kw	32kw/h	20°C~300°C
HG-32D	Electric	1660*2600*2420	32Trays	400*600mm	380V/3N	46kw	46kw/h	20°C~300°C
HG-64D	Electric	2008*2885*2420	64Trays	400*600mm	380V/3N	72kw	72kw/h	20°C~300°C

Model	Power Source	Dimension(mm)	Specification	Suitable Tray Size	Voltage	Power	Power Consumption	Temperature Range
HG-16Q	Gas	1400*2235*2420	16Trays	400*600mm	380V/3N	3kw	5m³/h	20°C~300°C
HG-32Q	Gas	1660*2600*2420	32Trays	400*600mm	380V/3N	3kw	7.5m³/h	20°C~300°C
HG-64Q	Gas	2008*2885*2420	64Trays	400*600mm	380V/3N	3kw	15m³/h	20°C~300°C



## Rotary Oven



### Product advantage

- The door double-layer tempered glass door, simple and convenient.
- Five stage style tuyere, facilitate adjustment furnace temperature.
- The oven is removable structure, conveniently to transport and install.
- With the exhaust system
- With the steam function can be baking the french Baguette.

Model	Power Source	Dimension(mm)	Specification	Suitable Tray Size	Voltage	Power	Power Consumption	Temperature Range
HG-16Y	Diesel	1400*2235*2420	16Trays	400*600mm	380V/3N	3kw	5L/h	20°C~300°C
HG-32Y	Diesel	1660*2600*2420	32Trays	400*600mm	380V/3N	3kw	7.5L/h	20°C~300°C
HG-64Y	Diesel	2008*2885*2420	64Trays	400*600mm	380V/3N	3kw	15L/h	20°C~300°C

## COMMERCIAL OVEN

Convection Oven

### Hot Air Convection Oven ( Gas )

#### Product Description

- Beautiful appearance and easy operation, small size and large capacity.
- Taiwan CAHO digital TEMP control, auto cut-out when overheating.
- Wind vent is adjustable, baking temperature is uniform, low energy consumption.
- Auto-steam system, with timer.
- Applicable for various baking food.



Can be customized according to pan size such as 460\*720mm, 580\*680mm, 600\*800mm.

Model	Specification	Dimension(mm)	Voltage	Power source	Power	Temperature Range	Suitable Pan Size
WGQ-3C	3Trays	900*1375*560	220V,50Hz	Gas	0.65kw	20°C~300°C	400*600mm
WGQ-4C	4Trays	900*1375*670	220V,50Hz	Gas	0.65kw	20°C~300°C	400*600mm
WGQ-5C	5Trays	900*1375*780	220V,50Hz	Gas	0.65kw	20°C~300°C	400*600mm
WGQ-6C	6Trays	900*1375*890	220V,50Hz	Gas	0.65kw	20°C~300°C	400*600mm
WGQ-8C	8Trays	900*1375*1250	220V,50Hz	Gas	1.2kw	20°C~300°C	400*600mm
WGQ-10C	10Trays	900*1375*1470	220V,50Hz	Gas	1.2kw	20°C~300°C	400*600mm

## COMMERCIAL OVEN

Convection Oven

### Hot Air Convection Oven ( Electric )

#### Features

- Equipped with two timers, one for baking, the other for steaming.
- The inside and outside of the oven area all constructed from stainless steel, with heat resistant glass door.
- Adjustable steaming time, good for french baguette.
- Air convection, fast baking.



Model	Specification	Dimension(mm)	Voltage	Power source	Power Consumption	Temperature Range	Suitable Pan Size
WGD-3C	3Trays	900*1290*560	220/380V,50Hz	Electric	6.5kw/h	20°C~300°C	400*600mm
WGD-4C	4Trays	900*1290*670	220/380V,50Hz	Electric	6.5kw/h	20°C~300°C	400*600mm
WGD-5C	5Trays	900*1290*780	220/380V,50Hz	Electric	6.5kw/h	20°C~300°C	400*600mm
WGD-6C	6Trays	900*1290*890	380V,50Hz	Electric	6.5kw/h	20°C~300°C	400*600mm
WGD-8C	8Trays	900*1290*1250	380V,50Hz	Electric	13kw/h	20°C~300°C	400*600mm
WGD-10C	10Trays	900*1290*1470	380V,50Hz	Electric	13kw/h	20°C~300°C	400*600mm

## COMMERCIAL OVEN

Convection Oven

### 12 Trays Hot Air Convection Oven With Trolley



Model	Dimension(mm)	Voltage	Frequency	Power	Suitable Pan Size(mm)	Power Source
<b>WGR-12D</b>	1610*1080*1890	380V	50Hz	24kw	600*400	Electric
<b>WGR-12Q</b>	1610*1080*1890	220V	50Hz	1.8kw	600*400	Gas

### New Convection Oven Ybr Series



- Shape beautiful luxurious, Strong function, Small size, Low energy consumption, yield, baking temperature uniformity.
- Furnace duct size or regulation, equipped with lights
- Flexible spray steam function, jet frequency can be adjusted for a variety of baking techniques, Taiwan's thermostat is equipped with an advanced baking temperature can be accurately adjusted.



Model	Specification	Voltage	Rated Frequency	power	Suitable Tray size	Power Source	Dimensions(mm)
<b>YBR-5D</b>	5 trays	380V	50Hz	9KW	600*400mm	Electric	1150*900*730
<b>YBR-8D</b>	8 trays	380V	50Hz	12KW	600*400mm	Electric	1150*900*1060
<b>YBR-10D</b>	10 trays	380V	50Hz	16KW	600*400mm	Electric	1150*900*1280

## COMMERCIAL OVEN

Convection Oven

### Perspective Convection Oven

Product Description



WGB-8A

- Electric Convection Oven
- Hot Air Circulation Function
- Time Control Function
- Upper Heating Function
- Spray Function
- Imported Fan
- Pan size: 40\*60cm

- Electric Convection Oven
- Hot Air Circulation Function
- Time Control Function
- Upper Heating Function
- Spray Function
- Imported Fan
- Pan size: 31.8\*44cm

WGB-01C



WGB-1A

- Electric Convection Oven
- Hot Air Circulation Function
- Time Control Function
- Inner size: 46\*38\*36cm
- Pan size: 43.5\*31cm

- Electric Convection Oven
- Hot Air Circulation Function
- Time Control Function
- Upper Heating Function
- Spray Function
- Inner size: 46\*38\*36cm
- Pan size: 43.5\*31cm

WGB-4A



Model	Dimension(mm)	N.W(kg)	Power	Voltage
<b>WGB-8A</b>	835*770*575	38	5.8kw	220V
<b>WGB-01C</b>	670*650*470	37	4.5kw	220V
<b>WGB-1A</b>	595*530*570	39	2.6kw	220V
<b>WGB-4A</b>	595*530*570	39	2.6kw	220V

# COMMERCIAL OVEN

Deck Oven

## Crown B Series Oven Electric ⚡

### Features

The new Crown B series ovens are elaborated by designer team.

High-quality stainless steel panel, perspective glass window.

Simple operation: upper heater and bottom heater can be controlled separately uniform temperature

Timer is optional. Temperature controller and timer can be controlled independently.

Stone is optional for pizza baking.



CE HGB-60D

CE HGB-90D



### Power Consumption

Model	Specification	Dimension(mm)	Chamber Size(mm)	Power	Voltage	Power Consumption
HGB-20D	1 Deck 2 Trays	1220*820*575	860*640*215	6.6kw	220V/380V	6.6kw/h
HGB-40D	2 Decks 4 Trays	1220*820*1310	860*640*215	13.2kw	380V	13.2kw/h
HGB-60D	3 Decks 6 Trays	1220*820*1530	860*640*215	19.8kw	380V	19.8kw/h
HGB-90D	3 Decks 9 Trays	1660*820*1530	1300*640*215	25.2kw	380V	25.2kw/h
HGB-120D	3 Decks 12 Trays	1660*1090*1530	1300*640*215	38kw	380V	38kw/h

Suitable pan size:400\*600mm, also can be customized.

# COMMERCIAL OVEN

Deck Oven

## Crown B Series Oven Gas 🔥

### Features

- The new Crown B series ovens are elaborated by designer team.
- High-quality stainless steel panel, perspective glass window.
- Simple operation: upper fire and bottom fire can be controlled separately. Uniform temperature
- Suitable for natural gas or liquefied gas.
- To ensure safety of using, there is an accidental extinguishing device. If there is a firing failure, flame-out or gas using up, the mechanism will turn off the gas value automatically in 0.45 second with the flashing light and voice warning at the same time.
- Stone is optional for pizza baking.



CE HGB-60Q

CE HGB-40Q

CE HGB-20Q

Model	Specification	Dimension(mm)	Chamber Size(mm)	Power	Voltage	Power Consumption
HGB-20Q	1 Deck 2 Trays	1330*890*650	860*650*215	100w	220V	0.76kg/h
HGB-40Q	2 Decks 4 Trays	1330*890*1420	860*650*215	200w	220V	1.52kg/h
HGB-60Q	3 Decks 6 Trays	1330*890*1705	860*650*215	300w	220V	2.28kg/h
HGB-90Q	3 Decks 9 Trays	1770*890*1705	1300*650*215	300w	220V	3.2kg/h
HGB-120Q	3 Decks 12 Trays	1770*1160*1705	1300*920*215	300w	220V	3.2kg/h

# COMMERCIAL OVEN

Deck Oven

## Crown A Series Oven Electric



### Features

- The new Crown A series ovens are elaborated by designer team.
- High-quality stainless steel panel, perspective glass window.
- Simple operation: upper heaters and bottom heaters can be controlled separately.
- Timer is optional. Temperature controller and timer can be controlled independently.
- Stone is optional for pizza baking.



HGA-60D



CE HGA-40D



CE HGA-20D

Model	Specification	Dimension(mm)	Chamber Size(mm)	Power	Voltage	Power Consumption
HGA-20D	1 Deck 2 Trays	1220*820*575	860*640*215	6.6kw	220V/380V	6.6kw/h
HGA-40D	2 Decks 4 Trays	1220*820*1310	860*640*215	13.2kw	380V	13.2kw/h
HGA-60D	3 Decks 6 Trays	1220*820*1530	860*640*215	19.8kw	380V	19.8kw/h

# COMMERCIAL OVEN

Deck Oven

## Crown A Series Oven Gas



### Features

- The new Crown A series ovens are elaborated by designer team.
- High-quality stainless steel panel, perspective glass window.
- Simple operation: upper fire and bottom fire can be controlled separately. Uniform temperature
- Suitable for natural gas or liquefied gas. To ensure safety of using, there is an accidental extinguishing device.
- If there is a firing failure, flame-out or gas using up, the mechanism will turn off the gas value automatically in 0.45 second with the flashing light and voice warning at the same time.
- Stone is optional for pizza baking.



CE HGA-60Q



CE HGA-20Q



CE HGA-40Q

Model	Specification	Dimension(mm)	Chamber Size(mm)	Power	Voltage	Power Consumption
HGA-20Q	1 Deck 2 Trays	1330*890*650	860*650*215	100W	220V	0.76kg/h
HGA-40Q	2 Decks 4 Trays	1330*890*1420	860*650*215	200W	220V	1.52kg/h
HGA-60Q	3 Decks 6 Trays	1330*890*1705	860*650*215	300W	220V	2.28kg/h



## COMMERCIAL OVEN

Deck Oven

### Crown S Series Oven Electric



CE HGS-20D

CE HGS-40D

CE HGS-60D

#### Features

- High-quality stainless steel panel,perspective glass window.
- Artistic appearance,suitable for shopping malls,supermarket, Hotels,fresh baking shop to bake all kinds of products.
- All outside in stainless steel.Using intelligent dual display temperature control system,the temperature error is small,the failure rate is low .
- Each layer up and down of heater alone control,with a timer alarm function,simple operation.
- Unique increased chamber design,baked products more uniform.
- Lava stone and steam device are customized.

Model	Specification	Dimension(mm)	Chamber Size(mm)	Power	Voltage	Power Consumption
<b>HGS-20D</b>	1 Deck 2 Trays	1220*820*575	860*640*215	6.6kw	220V/380V	6.6kw/h
<b>HGS-40D</b>	2 Decks 4 Trays	1220*820*1120	860*640*215	13.2kw	380V	13.2kw/h
<b>HGS-60D</b>	3 Decks 6 Trays	1220*820*1530	860*640*215	19.8kw	380V	19.8kw/h
<b>HGS-90D</b>	3 Decks 9 Trays	1660*820*1530	1300*640*215	25.2kw	380V	25.2kw/h
<b>HGS-120D</b>	3 Decks 12 Trays	1660*1090*1530	1300*640*215	38kw	380V	38kw/h

## COMMERCIAL OVEN

Deck Oven

### Crown S Series Oven Gas



#### Features

- High-quality stainless steel panel,perspective glass window.
- The oven will keep the constant temperature automatically.
- The bottom and top fire can reach between 0~400℃.
- Use the far infrared rays to heat oven to keep the temperature rised evenly and quickly.
- Stone is optional for pizza baking.



CE HGS-20Q

CE HGS-40Q

CE HGS-60Q

Model	Specification	Dimension(mm)	Chamber Size(mm)	Power	Voltage	Power Consumption
<b>HGS-20Q</b>	1 Deck 2 Trays	1330*890*650	860*650*215	100w	220V	0.76kg/h
<b>HGS-40Q</b>	2 Decks 4 Trays	1330*890*1230	860*650*215	200w	220V	1.52kg/h
<b>HGS-60Q</b>	3 Decks 6 Trays	1330*890*1705	860*650*215	300w	220V	2.28kg/h
<b>HGS-90Q</b>	3 Decks 9 Trays	1770*890*1705	1300*650*215	300w	220V	3.2kg/h
<b>HGS-120Q</b>	3 Decks 12 Trays	1770*1160*1705	1300*920*215	300w	220V	3.2kg/h

## COMMERCIAL OVEN

Deck Oven

### Fashion Black Titanium Oven ⚡ ( Electric ) (computer panel)



CE WXRC-20D



CE WXRC-40D



CE WXRC-60D

Model	Specification	Dimension(mm)	Chamber size(mm)	Voltage	Power
<b>WXRC-101D</b>	1 Deck 1 Tray	945*605*485	640*455*180	220V	3.2KW
<b>WXRC-20D</b>	1 Decks 2 Trays	1220*875*620	860*640*215	220V/380V	6.6KW
<b>WXRC-202D</b>	2 Decks 2 Trays	945*605*815	640*455*180	220V	6.4KW
<b>WXRC-40D</b>	2 Decks 4 Trays	1220*875*1195	860*640*215	380V	13.2KW
<b>WXRC-60D</b>	3 Decks 6 Trays	1220*875*1610	860*640*215	380V	19.8KW

### Fashion Black Titanium Oven 🔥 ( Gas ) (computer panel)



CE WXRC-20Q



CE WXRC-40Q



CE WXRC-60Q

Model	Specification	Dimension(mm)	Chamber size(mm)	Voltage	Power
<b>WXRC-101Q</b>	1 Deck 1 Tray	1050*700*550	670*470*190	220v	100w
<b>WXRC-20Q</b>	1 Decks 2 Trays	1330*900*688	860*650*215	220v	100w
<b>WXRC-202Q</b>	2 Decks 2 Trays	1050*700*970	670*470*190	220v	200w
<b>WXRC-40Q</b>	2 Decks 4 Trays	1330*900*1318	860*650*215	220v	200w
<b>WXRC-60Q</b>	3 Decks 6 Trays	1330*900*1787	860*650*215	220v	300w

## COMMERCIAL OVEN

Deck Oven

### Fashion Black Titanium Oven

#### Product Description

- Using computer panel and timing controller
- High temperature resistant lighting system and double glasses viewing window for easy observation.
- Material: Stainless steel 201, strong structure.
- Aluminum plated chamber, so the oven will not rust and very good baking effect.
- Fast heating, up to 200 °C within 12 minutes. With oven temperature protected function.
- Stone can be added according to the customer's requirements.
- Having all ranges of oven capacity to meet your all demands.



CE WXRCM-20D



CE WXRCM-40D



CE WXRCM-60D

Model	Specification	Dimension(mm)	Chamber size(mm)	Voltage	Power
<b>WXRCM-101D</b>	1 Deck 1 Tray	945*605*485	640*455*180	220V	3.2kw
<b>WXRCM-20D</b>	1 Deck 2 Trays	1220*875*620	860*640*215	220V/380V	6.6kw
<b>WXRCM-202D</b>	2 Decks 2 Trays	945*605*815	640*455*180	220V	6.4kw
<b>WXRCM-60D</b>	3 Decks 6 Trays	1220*875*1610	860*640*215	380V	19.8kw
<b>WXRCM-40D</b>	2 Decks 4 Trays	1220*875*1195	860*640*215	380V	13.2kw

# COMMERCIAL OVEN

Deck Oven

## Deck Oven Classical Deck Oven-Electric



CE DKL-60



CE DKL-40



CE DKL-20

Model	Specification	Dimension(mm)	Chamber size(mm)	N.W	Voltage	Power	Power Consumption	Temperature Range	Suitable Pan Size
<b>DKL-101</b>	1 Deck 1 Tray	925*570*430	670*470*180	38.5kg	220V	3.2KW	3.2kw/h	20°C~300°C	400*600mm
<b>DKL-20</b>	1 Deck 2 Trays	1260*805*535	860*670*220	75.5kg	220V/380V	6.6KW	6.6kw/h	20°C~400°C	400*600mm
<b>DKL-13</b>	1 Deck 3 Trays	1700*805*580	1300*670*220	105kg	380V	8.4KW	8.4kw/h	20°C~400°C	400*600mm
<b>DKL-202</b>	2 Decks 2Trays	925*570*760	670*470*180	89kg	220V	6.4KW	6.4kw/h	20°C~300°C	400*600mm
<b>DKL-40</b>	2 Decks 4Trays	1260*805*1100	860*670*220	135kg	380V	13.2KW	13.2kw/h	20°C~400°C	400*600mm

Model	Specification	Dimension(mm)	Chamber size(mm)	N.W	Voltage	Power	Power Consumption	Temperature Range	Suitable Pan Size
<b>DKL-26</b>	2 Deck 6 Trays	1700*805*1100	1300*670*220	190kg	380V	16.8KW	16.8kw/h	20°C~400°C	400*600mm
<b>DKL-303</b>	3 Decks 3 Trays	925*570*1160	670*470*180	135kg	220V	9.6KW	9.6kw/h	20°C~300°C	400*600mm
<b>DKL-60</b>	3 Decks 6 Trays	1260*805*1515	860*670*220	206kg	380V	19.8KW	19.8kw/h	20°C~400°C	400*600mm
<b>DKL-90</b>	3 Decks 9 Trays	1700*805*1515	1300*670*220	290kg	380V	25.2KW	25.2kw/h	20°C~400°C	400*600mm
<b>DKL-120</b>	3 Decks 12 Trays	1700*1055*1515	1300*925*220	---	380V	38KW	38kw/h	20°C~400°C	400*600mm

# COMMERCIAL OVEN

Deck Oven

## Deck Oven Classical Deck Oven-Gas



### Product Description

Each deck can be controlled independently, can be used at the same time, also can be used individually. The top and bottom fire of each deck can be controlled separately. With a timing alarm device, it will turn off gas value automatically, safe and reliable. Using advanced heat preservation material to minimize energy consumption. Tempered glass windows, it can view the baking condition in real time.

CE RQL-60



CE RQL-90

CE RQL-120



Model	Specification	Dimension(mm)	Chamber size(mm)	N.W	Voltage	Power	Power Consumption	Temperature Range	Suitable Pan Size
<b>RQL-101</b>	1 Deck 1 Tray	1050*660*490	670*470*180	74kg	220V	0.1KW	0.58kg/h	20°C~300°C	400*600mm
<b>RQL-20</b>	1 Deck 2 Trays	1330*840*615	860*670*220	99.5kg	220V	0.1KW	0.76kg/h	20°C~400°C	400*600mm
<b>RQL-13</b>	1 Deck 3 Trays	1770*840*615	1300*670*220	---	220V	0.1KW	1.07kg/h	20°C~400°C	400*600mm
<b>RQL-202</b>	2 Decks 2 Trays	1050*660*1190	670*470*180	---	220V	0.2KW	1.16kg/h	20°C~300°C	400*600mm
<b>RQL-40</b>	2 Decks 4 Trays	1330*840*1190	860*670*220	185kg	220V	0.2KW	1.52kg/h	20°C~400°C	400*600mm
<b>RQL-60</b>	3 Decks 6 Trays	1330*840*1660	860*670*220	265kg	220V	0.3KW	2.28kg/h	20°C~400°C	400*600mm
<b>RQL-90</b>	3 Decks 9 Trays	1770*840*1660	1300*670*220	328kg	220V	0.3KW	3.2kg/h	20°C~400°C	400*600mm
<b>RQL-120</b>	3 Decks 12 Trays	1770*1095*1660	1300*925*220	430kg	220V	0.3KW	3.2kg/h	20°C~400°C	400*600mm

## COMMERCIAL OVEN

Deck Oven

### Ayc Series Electric Oven

The AYC series far-infrared electric oven is specially designed for the western-type food by our company.

It is made of high-quality stainless steel and equipped with excellent far-infrared heating controller to make the baked food in good appearance and condition.

By equipping the double blast-resistant tempered door glass and the Western Europe most popular handle, this kind of oven is good at heat-prevention, energy-saving and user friendliness.



Model	Specification	Voltage	power	Temperature	Suitable tray size	Power Source	Dimension(mm)	Weight
<b>AYC-20D</b>	1 deck 2 trays	380V/50Hz	6.5kw	0-400℃	600*400mm	Electric	1220*880*620	80kg
<b>AYC-40D</b>	2 decks 4 trays	380V/50Hz	13kw	0-400℃	600*400mm	Electric	1220*880*1220	120kg
<b>AYC-60D</b>	3 decks 6 trays	380V/50Hz	19.5kw	0-400℃	600*400mm	Electric	1220*880*1530	170kg
<b>AYC-90D</b>	3 decks 9 trays	380V/50Hz	25kw	0-400℃	600*400mm	Electric	1340*920*1750	320kg

## COMMERCIAL OVEN

Deck Oven

### Ayc Series Gas Oven

#### Product Description

AYC series gas oven is equipped with high quality LCD temperature controller, and advanced micro-computer pulse ignition and flame monitoring system, fashionable black crystal PC control Panel. In case of ignition failure, accidental flame out and running out gas, gas valve is automatically shut off in half a second. Therefore, it is very high security. The view window is made of double blast-resistant tempered glass. Gas-entering system is equipped with special warm-keeping promptly heating up. With high thermal efficiency and low gas usage, this baker has such advantage as quick temperature increase, energy saving and convenient usage oven.



Model	Specification	Voltage	power	Temperature	Suitable tray size	Power Source	Dimension(mm)	Weight
<b>AYC-101Q</b>	1 deck 1 tray	220V/50Hz	100w	0-400℃	600*400mm	Gas	1010*730*620	70kg
<b>AYC-20Q</b>	1 deck 2 trays	220V/50Hz	100w	0-400℃	600*400mm	Gas	1340*920*660	135kg
<b>AYC-40Q</b>	2 decks 4 trays	220V/50Hz	200w	0-400℃	600*400mm	Gas	1340*920*1310	200kg
<b>AYC-60Q</b>	3 decks 6 trays	220V/50Hz	300w	0-400℃	600*400mm	Gas	1340*920*1750	320kg

## COMMERCIAL OVEN

Deck Oven

### Large Baking Oven

#### Product Description

High quality electronic panel could be customized.  
 With timing alarm device, it will turn off when overheat happens.  
 Good quality stainless steel plate, strong and durable.  
 Far-infrared electric heaters make fire heating to be uniform.  
 Large capacity baking space, high efficiency.



CE MLQ-104



CE MLQ-208



CE MLQ-312

Model	Specification	Voltage	power	Temperature	Chamber Size	Power Source	Dimension(mm)	Power Consumption
<b>MLD-104</b>	1 deck 4 trays	380v	13.5kw	20°-400°C	1300*900*220	Electric	1750*1140*840	13.5kw/h
<b>MLD-208</b>	2 decks 8 trays	380v	27kw	20°-400°C	1300*900*220	Electric	1750*1140*1330	27kw/h
<b>MLD-312</b>	3 decks 12 trays	380v	40.5kw	20°-400°C	1300*900*220	Electric	1750*1140*1740	40.5kw/h
<b>MLD-315</b>	3 decks 15 trays	380v	41.2kw	20°-400°C	1300*900*220	Electric	2150*1140*1740	41.2kw/h

Model	Specification	Voltage	power	Temperature	Chamber Size	Power Source	Dimension(mm)	Power Consumption
<b>MLQ-104</b>	1 deck 4 trays	220V	0.1kw	20°-400°C	1300*900*220	Gas	1750*1140*840	1.04kg/h
<b>MLQ-208</b>	2 decks 8 trays	220V	0.2kw	20°-400°C	1300*900*220	Gas	1750*1140*1330	2.2kg/h
<b>MLQ-312</b>	3 decks 12 trays	220V	0.3kw	20°-400°C	1300*900*220	Gas	1750*1140*1800	3.2kg/h
<b>MLQ-315</b>	3 decks 15 trays	220V	0.3kw	20°-400°C	1300*900*220	Gas	2150*1140*1800	3.2kg/h

## COMMERCIAL OVEN

Deck Oven

### European Deck Oven



CE DKL-204G



CE RQL-306G



Model	Specification	Voltage	power	Temperature	Suitable tray size	Power Source	Dimension(mm)	Power Consumption
<b>DKL-102G</b>	1 deck 2 trays	380v	6.6kw	20°-400°C	400*600mm	Electric	1350*890*610	6.6kw/h
<b>DKL-204G</b>	2 decks 4 trays	380v	13.2kw	20°-400°C	400*600mm	Electric	1350*890*1295	13.2kw/h
<b>DKL-306G</b>	3 decks 6 trays	380v	19.8kw	20°-400°C	400*600mm	Electric	1350*890*1580	19.8kw/h

Model	Specification	Voltage	power	Temperature	Suitable tray size	Power Source	Dimension(mm)	Power Consumption
<b>RQL-102G</b>	1 deck 2 trays	220V	0.1kw	20°-400°C	400*600mm	Gas	1400*890*660	0.58kg/h
<b>RQL-204G</b>	2 decks 4 trays	220V	0.2kw	20°-400°C	400*600mm	Gas	1400*890*1405	1.16kg/h
<b>RQL-306G</b>	3 decks 6 trays	220V	0.3kw	20°-400°C	400*600mm	Gas	1400*890*1770	1.72kg/h

# COMMERCIAL OVEN

Pizza Oven

## Crown Series Pizza Oven

- Elegant and fashionable appearance.
- Simple operation: automatic temperature control.



CE HGD-101S



CE HGD-202S



Model	Specification	Dimension(mm)	Chamber size(mm)	Power	Voltage
HGD-101S	1 Deck 1 Tray	945*605*485	640*455*180	3.2kw	220V
HGD-202S	2 Decks 2 Trays	945*605*815	640*455*180	6.4kw	220V
HGQ-101S	1 Deck 1 Tray	1050*700*550	670*470*190	100w	220V
HGQ-202S	2 Decks 2 Trays	1050*700*970	670*470*190	200w	220V



CE WP03



CE WP04



CE WP1ST



CE WP2ST

Model	Temperature	Dimension(mm)	Chamber size(mm)	Power	Voltage	Stone Size(mm)
WP03	0°C~350°C	685*655*352	520*500*200	2.5kw	220V	500*500*1pc
WP04	0°C~350°C	685*655*605	520*500*200x2	5kw	220V	500*500*2pcs

Model	Temperature	Dimension(mm)	Chamber size(mm)	Power	Voltage	Stone Size(mm)
WP1ST	0°C~350°C	560*570*280	415*400*120	2kw	220V	400*400*1pcs
WP2ST	0°C~350°C	560*570*440	415*400*120*2	3kw	220V	400*400*2pcs
WP2PT	0°C~350°C	560*570*440	415*400*120*2	3kw	220V	400*400*2pcs
WP2PR	00C~3500C	560*570*440	415*400*120*2	3kw	220V	400*400*2pcs

# COMMERCIAL OVEN

Pizza Oven

## Crown Series Pizza Oven

### Features

Using thermostat from Germany, the temperature can reach 500°C, efficient and stable.

Quality and specialized pizza baking stone, heat evenly.

With timer.



CE WG-4T



CE WG-8T

Model	Capacity	Dimension(mm)	Chamber size(mm)	Power	Voltage	Temperature	Stone Size(mm)
WG-4T	14"pizza*4pcs	950*905*420	660*660*160	4.5kw	220V	20°C~500°C	330*660*2pcs
WG-8T	14"pizza*8pcs	950*905*740	660*660*160X2	9kw	220V	20°C~500°C	330*660*4pcs



CE WEP-1-4



CE WEP-2-4



Model	Type	Chamber size(mm)	Dimension(mm)	Power	Voltage	Specification
WEP-1-4	Electric Pizza Oven	600*600*150	910*790*430	4.8kw	220V/50Hz	1 Deck
WEP-2-4	Electric Pizza Oven	600*600*150	910*790*760	9.6kw	220V/50Hz	2 Deck
WEP-1-6	Electric Pizza Oven	600*900*150	910*1080*430	6.7kw	380V/50Hz	1 Deck
WEP-2-6	Electric Pizza Oven	600*900*150	910*1080*760	13.4kw	380V/50Hz	2 Deck

Model	Type	Chamber size(mm)	Dimension(mm)	Power	Voltage	Specification
WGP-1-4	Gas Pizza Oven	600*600*150	910*880*430	100w	220V/50Hz	1 Deck
WGP-2-4	Gas Pizza Oven	600*600*150	910*880*760	100w	220V/50Hz	2Deck
WGP-1-6	Gas Pizza Oven	600*900*150	910*1120*430	100w	220V/50Hz	1 Deck
WGP-2-6	Gas Pizza Oven	600*900*150	910*1120*760	100w	220V/50Hz	2 Deck

## COMMERCIAL OVEN

Pizza Oven

### Conveyor Pizza Oven

#### Product Description

- The oven is made of stainless steel.
- Fast heating and uniform temperature.
- The upper heater and bottom heater can be controlled separately
- Come with garbage collection pan.
- Max temperature:400°C.
- Baking time:3~5 minutes.
- Gas or electric is available.



### Electric Conveyor Pizza Oven

Model	Specification	Dimension(mm)	N.W	Voltage/Rate	Power	Chain Size(mm)
WEP-12	12 Inch	1100*620*370	45kg	220~240V/50Hz	6.7KW	380*1000
WEP-18	18 Inch	1570*800*380	65kg	380V/50Hz	10.3KW	530*1470
WEP-32	32 Inch	2020*1080*450	85kg	380V/50Hz	25.5KW	880*1800



#### Gas Conveyor Pizza Oven

<b>Model</b>	<b>WGP-12</b>
<b>Specification</b>	12 Inch
<b>Gas Type</b>	LPG/LNG
<b>Dimension(mm)</b>	1120*610*560
<b>Voltage</b>	220V/110V
<b>Power</b>	0.1kw
<b>Temperature</b>	20°C~400°C



#### Gas Conveyor Pizza Oven

<b>Model</b>	<b>WGP-18</b>
<b>Specification</b>	18 Inch
<b>Gas Type</b>	LPG/LNG
<b>Dimension(mm)</b>	1570*800*380
<b>Voltage</b>	220V/110V
<b>Power</b>	0.1kw
<b>Temperature</b>	20°C~400°C

## COMMERCIAL OVEN

Tunnel Oven

### Tunnel Oven

#### Product Description

- Continuous baking,large baking capacity,easy operation and labour saving.
- Wide baking range.separate control with upper,lower fire,applicable for baking different kinds of food, e.g.moon cake , bread, cake ,hamburger,toast,biscuit,etc.
- Good baking effect,heating wire imported from Japan.Colour with clear separation from beginning to end.
- Safe.Electric current with electronic organs imported from Japan.Durable and safe.
- Adopts importing heat preservation materials with enough thickness of good effect if heat preservation Beautiful and natural appearance with importing stainless steel material.
- Width and length of the product as per the request of customers.



Model	Gas consumption	power	Inside Channel Size(mm)	Power source
YBS-12	12 kg/h	3.8kw	12000x1295x130	Gas
YBS-30	29 kg/h	10.3kw	30000x1295x130	Gas
YBS-96	/	96kw	16000x680x130	Electric
YBS-III	/	54kw	5000x1720x1200	Electric

## COMMERCIAL OVEN

Combi Steam Oven

### Combi Steam Oven

#### Product Description

- All Stainless Steel Manufacturing
- Full rounded inner chamber corners, no garbage hiding, easy cleaning
- Highly efficient combustion technology, fast heating speed;
- Simple switching of three common modes;
- Meat needles function to control the internal temperature of food;
- Steam generated by spray method is not easy to scale;
- The secondary door opens to prevent sudden steam from gushing and injuring people.



CE CO-20E



CE CO-6E

shelf optional



Model	Specification	Outline size(mm)	Voltage	Power	Power source
CO-6E	6 Trays	957*880*940	380V	11.5kw	Electric
CO-10E	10 Trays	957*880*1120	380V	19kw	Electric
CO-20E	20 Trays	1057*950*1850	380V	22kw	Electric
CO-6G	6 Trays	957*880*940	220V	/	Gas
CO-10G	10 Trays	957*880*1120	220V	/	Gas

## COMMERCIAL OVEN

Combi Steam Oven

### Digital Combi-Steamer Oven Series



CE WGOA-61-AC



CE WGOA-10-AC

#### Product Description

Efficient heating controller, heating fast  
 All stainless steel body, oven chamber stretched by round corner, easy to cleaning  
 With 50 commonly menus in manual type oven for long-term use  
 With 100 menus in digital controlled type, multifunction  
 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	Product Name	Dimension(mm)	Voltage	Power	N.W
WGOA-61-AC	6 layer combi-oven with digital control	850*770*785	380V	11kw	113kg
WGOA-10-AC	10 layer combi-oven with digital control	850*770*1050	380V	18.6kw	133kg
WGOA-20-AC	20 layer combi-oven with digital control	900*790*1880	380V	37kw	267kg



## COMMERCIAL OVEN

Chicken Rotisserie Oven

### Chicken Rotisserie Oven-Gas



#### Product Description

Completely made in stainless steel  
 Out-opening door with toughened glass, frosted plastic handle  
 Rotating baking, customized burner, high efficiency, energy saving  
 Independent electronic ignition device for each layer.



CE WJ-8



CE WJ-4 (Bottom drawer is optional)



Model	Specification	Dimension(mm)	Voltage	Power	Energy Consumption	Max Temperature	Note
WJ-2	2 Rods	1380*500*660	220V	0.2kw	0.8kg/h	20°C-550°C	With foot
WJ-3	3 Rods	1380*500*860	220V	0.3kw	1.2kg/h	20°C-550°C	With foot
WJ-4	4 Rods	1380*500*1060	220V	0.4kw	1.6kg/h	20°C-550°C	With foot
WJ-5	5 Rods	1380*500*1260	220V	0.5kw	2.0kg/h	20°C-550°C	With foot
WJ-6	6 Rods	1380*500*1525	220V	0.6kw	2.4kg/h	20°C-550°C	With wheels
WJ-7	7 Rods	1380*500*1725	220V	0.7kw	2.8kg/h	20°C-550°C	With wheels
WJ-8	8 Rods	1380*500*1925	220V	0.8kw	3.2kg/h	20°C-550°C	With wheels

Bottom drawer or shelf is optional.

## COMMERCIAL OVEN

Chicken Rotisserie Oven

### Chicken Rotisserie Oven-Electric

#### Product Description

Completely made in stainless steel  
 Out-opening door with toughened glass, frosted plastic handle  
 Rotating baking, customized burner, high efficiency, energy saving



CE WJ-3P



CE WJ-6P

Type	3 Rods	6 Rods	9 Rods
Model	WJ-3P	WJ-6P	WJ-9P
Dimension(mm)	1180*490*710	1185*490*1350	1185*490*1880
Voltage	220V/50Hz	380V/50Hz	380V/50Hz
Power	6kw	12.3kw	18.4kw
Maximum Capacity	15pcs	30pcs	45pcs
Max Temperature	50°C-300°C	50°C-300°C	50°C-300°C

Bottom drawer or shelf is optional.

## DOUGH MIXER

### Dough Mixer

#### Features

- Chain and gear transmission.
- Two-speed operation.
- Durable and easy to clean.



CE WG-20L



CE WG-60L



Computerized control panel is optional for 8kg~25kg dough mixers

Model	Bowl	Dimension(mm)	Voltage	Power	Flour Capacity	Hook Speed	Bowl Speed	Rated Frequency
WG-20L	21 L	730*390*900	220-240/380V	1.5kw	8kg	150/200r/m	12/20 r/m	50/60Hz
WG-30L	35 L	750*435*900	220-240/380V	1.5kw	12.5kg	150/200r/m	12/20 r/m	50/60Hz
WG-40L	40 L	840*480*1000	220-240/380V	3kw	16kg	150/200r/m	12/20 r/m	50/60Hz
WG-50L	54 L	880*520*1000	220-240/380V	3kw	20kg	150/200r/m	12/20 r/m	50/60Hz
WG-60L	64 L	880*520*1000	220-240/380V	3kw	25kg	150/200r/m	12/20 r/m	50/60Hz

Model	Bowl	Dimension(mm)	Voltage	Power	Flour Capacity	Hook Speed	Bowl Speed	Rated Frequency
WG-50KG	130 L	1160*730*1380	3~380V-440V	6kw	50kg	100/200r/m	12 r/m	50/60Hz
WG-75KG	200 L	1330*840*1560	3~380V-440V	8.6kw	75kg	100/200r/m	12 r/m	50/60Hz
WG-100KG	260L	1330*840*1560	3~380V-440V	9kw	100kg	100/200r/m	12 r/m	50/60Hz

## DOUGH MIXER

### Dough Mixer



CE



CE

Model	Dimension(mm)	Voltage	N.W	Power	Max Dough	Max Flour	Hook Speed
BND-15KG	830*550*1050	220V	180kg	2.2kw	25kg	15kg	120/240 r/m
BND-25KG	940*620*1200	380V	310kg	4.5kw	50kg	25kg	115/230 r/m
BND-50KG	1000*720*1280	380V	430kg	6.25kw	80kg	50kg	130/260 r/m
BND-75KG	1300*830*1460	380V	718kg	9.75kw	120kg	75kg	130/260 r/m
BND-100KG	1520*910*1600	380V	890kg	13kw	160kg	100kg	120/240 r/m

### Stainless Steel Double Motion&Speed Dough Mixer

CE

- Stainless Steel Frame Mirror appearance
- Suitable for bakery, hotel, restaurant and canteen small processing factory and other application.
- The proportion rate of processing dough in line with international standard.



Model No.KL-20/30

Model	Dimension(mm)	N.W	Capacity	Bowel Speed	Hook Speed	Power	Voltage
KL-20	750*400*880	95kg	20L	6/13 r/m	100/200r/m	1.5kw	220v/50Hz
KL-30	800*430*910	98kg	30L	6/13 r/m	100/200r/m	2.2kw	220v/50Hz

## DOUGH SHEETER

### Dough Sheeter

#### Features

- Folding structure design, saving space.
- Imported conveyor belt.
- Suitable for crisp food and spreading dough.
- Professional design: sheeting thinnest, and spreading equally.



Model	Dimensions(mm)	Conveyor Belt size(mm)	Voltage	Power	Rolling Range	Max Dough	Note
<b>WG-400T</b>	780*1690*590	400*1600mm	220V/380V	0.4kw	1~35mm	4kg	Table Type
<b>WG-400B</b>	820*1770*620	430*1700mm	220V/380V	0.56kw	1~35mm	4kg	Table Type
<b>WG-520B</b>	820*2080*620	500*2000mm	220V/380V	0.56kw	1~35mm	5kg	Table Type
<b>WG-400</b>	760*2000*1040	400*1600mm	220V/380V	0.4kw	1~35mm	4kg	Standing Type
<b>WG-520</b>	880*2550*1180	500*2000mm	220V/380V	0.56kw	1~35mm	5kg	Standing Type
<b>WG-650</b>	1100*2950*1180	630*2400mm	220V/380V	0.75kw	1~35mm	6.5kg	Standing Type



Model	Dimension (mm)	Transport Belt Size	Voltage	Power	Rolling Range	Max Dough	Expanded Size (W*H)	Folded Size (W*H)	N.W
<b>WG-500U</b>	960*2700*1100	520*2200mm	220V/380V	0.55kw	1~38mm	5.5kg	2700*1100mm	760*1620mm	220kg
<b>WG-650U</b>	1060*3100*1100	630*2400mm	220V/380V	0.75kw	1~38mm	6.5kg	3100*1100mm	760*1720mm	260kg

## FOOD MIXER

### Planetary Food Mixer

#### Features

- B 10 to B 30: gear transmission-reliable performance B 40 to B 100: Full Belt drive.
- Planetary transmission-mixing evenly.
- 3 kinds of beaters-easy operation.



Model	Dimension(mm)	Specification	N.W	Voltage	Power	Speed
<b>WG-B10</b>	450*366*606	10L	56kg	220V	0.37kw	170/340r/m
<b>WG-B15</b>	474*372*676	15L	58kg	220V	0.37kw	170/340r/m
<b>WG-B20</b>	520*420*760	20L	73kg	220V/380V	1.1kw	105/150/425r/m
<b>WG-B30</b>	545*440*882	30L	90kg	220V/380V	1.5kw	100/200/420r/m
<b>WG-B40</b>	620*630*1011	40L	150kg	220V/380V	2kw	65/102/296r/m
<b>WG-B50</b>	690*622*1200	50L	195kg	220V/380V	2.2kw	74/141/277r/m
<b>WG-B60</b>	724*652*1300	60L	230kg	380V	3kw	74/141/277r/m
<b>WG-B80</b>	1205*740*1620	80L	480kg	380V	3kw/4kw	75/111/147/220r/m
<b>WG-B100</b>	1205*740*1820	100L	580kg	380V	3kw/4kw	75/111/147/220r/m

## FOOD MIXER

### Full Belt Food Mixer

Model	Flour Mixing	Mixer Speed	Power	Voltage
<b>WBM10</b>	3kg	118/234/460r/min	0.6kw	220V/380V/50Hz
<b>WBM20</b>	5kg	118/234/460r/min	1.1kw	220V/380V/50Hz
<b>WBM30</b>	8kg	125/204/430r/min	1.3kw	220V/380V/50Hz
<b>WBM40</b>	10kg	125/204/430r/min	1.3kw	220V/380V/50Hz



CE Egg/Cream Mixer

Model	Dimension(mm)	Cream	Dough	Power	Voltage
<b>WG-5L</b>	370*230*410	1.5kg	0.5~0.8kg	0.3kw	220-240V/110V
<b>WG-7L</b>	410*250*425	2kg	0.8~1.2kg	0.35kw	220-240V/110V

### Full Belt Food Mixer

Model	Bowl Volume	Dimension(mm)	N.W	Speed	Voltage	Power
<b>WG-I10</b>	10L	450*432*680	58kg	110/178/355r/m	220V	0.55kw
<b>WG-I20</b>	25L	835*525*500	82kg	110/200/420r/m	220/380V	0.74kw
<b>WG-I30</b>	35L	620*630*1011	148kg	80/160/388r/m	220/380V	1.10kw
<b>WG-I40</b>	40L	637*630*1011	153kg	80/160/388r/m	220/380V	1.29kw
<b>WG-I60</b>	60L	724*652*1300	230kg	74/155/388r/m	380V	2.21kw



CE WG-I30



CE WG-I40

## DOUGH PROOFER

### Dough Proofer Fermenting Machine



#### Product Description

Computer control panel, PU insulation with 45 mm thickness

Automatic temperature control system, the cooling temperature can be 2-5 degrees, the freezing temperature can be 15 degrees below



CE WG-18C

CE WG-18D



Model	Specification	Dimension(mm)	Temperature	Voltage	Power
<b>WG-18C</b>	18 Trays	610*930*2065	2~5°C	50Hz-220V	1.5kw
<b>WG-36C</b>	36 Trays	610*930*2065	2~5°C	50Hz-220V	2kw
<b>WG-18D</b>	18 Trays	610*930*2065	-15°C	50Hz-220V	2kw
<b>WG-36D</b>	36 Trays	610*930*2065	-15°C	50Hz-220V	2.5kw



CE WG-16C



CE WG-32C



CE WG-16K



CE WG-32K

Model	SpecificationS	Dimension(mm)	Voltage	Power
<b>WG-13C</b>	13 Trays, Single door	500*700*1610	50Hz-220V	2.6kw
<b>WG-16C</b>	16 Trays, Single door	500*700*1880	50Hz-220V	2.6kw
<b>WG-26C</b>	26 Trays, Two doors	1000*700*1610	50Hz-220V	2.8kw
<b>WG-32C</b>	32 Trays, Two doors	1000*700*1880	50Hz-220V	2.8kw
<b>WG-16K</b>	16 Trays, Single door	500*700*1970	50Hz-220V	2.6kw
<b>WG-32K</b>	32 Trays, Two doors	1000*700*1970	50Hz-220V	2.8kw

## DOUGH PROOFER

### Dough Proofer Fermenting Machine



CE WF-32



CE WF-16



CE WRD-24A



CE WRD-12A

Model	Specification	Dimension(mm)	Temperature	Voltage	Power
WF-16	16 Trays	500*690*1850	0~60°C	50Hz-220V	2.6kw
WF-32	32 Trays	1010*690*1850	0~60°C	50Hz-220V	2.8kw
WRD-12A	12 Trays	480*725*1620	30~90°C	50Hz-220V	1.9kw
WRD-15A	15 Trays	480*725*1865	30~90°C	50Hz-220V	1.9kw
WRD-24A	24 Trays	965*725*1620	30~90°C	50Hz-220V	2.3kw
WRD-30A	30 Trays	965*725*1865	30~90°C	50Hz-220V	2.3kw

### Proofer With Trolley



CE PFB-16



CE PFB-32

Model	PFB-16	PFB-32	PFB-64
Tray Quan	16 Trays	32 Trays	64 Trays



CE PFA-16



CE PFA-64

Model	PFA-16	PFA-32	PFA-64	PFA-72	PFA-120	PFA-180
Tray Quan	16 Trays	32 Trays	64 Trays	72 Trays	120 Trays	180 Trays

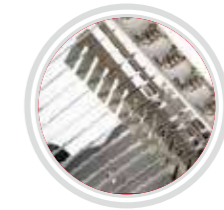
## BREAD SLICER

### Bread Slicer

#### Features

With imported blade, sharp and durable, average strength of cutting knife, cut flat, fast cutting speed, high efficiency.

Non-stick surface, not easy to scratch, quick speed, low noise.



Imported 304 Stainless Steel Blade



CE



CE



Model	Dimension(mm)	Thickness/PC	Voltage	Power	Blade Quantity	Bread Max Length
WG-Q25	515*625*585	15mm	110V/220V-240V	0.25kw	25pcs	380mm
WG-Q31	515*625*585	12mm	110V/220V-240V	0.25kw	31pcs	380mm
WG-Q37	515*625*585	10mm	110V/220V-240V	0.25kw	37pcs	380mm
WG-Q39	515*625*585	9.5mm	110V/220V-240V	0.25kw	39pcs	480mm
WG-Q39A	515*625*585	12mm	110V/220V-240V	0.25kw	39pcs	480mm
WG-Q53	515*625*585	7mm	110V/220V-240V	0.25kw	53pcs	380mm
WG-Q31A	560*780*800	12mm	110V/220V-240V	0.37kw	31pcs	380mm

## DOUGH DIVIDER

### AND ROUNDER MACHINE

#### Manual Dough Divider

##### Product Description

- The WG-536S Manual dough divider makes it easy to divide dough into 36 equal pieces, in weights ranging from 30~180g each.
- Perfect for a variety of different types of yeast-raised dough including bread dough , bun dough, tortilla dough ,pizza dough ,cookie dough , you'll achieve consistent,repeatable results every time.
- The simple handle-operated design makes it easy to use and requires less maintenance than an automatic machine.

CE WG-536S



Model	N.W(kg)	Capacity(pcs/time)	Dough Weight(g)	Dimension(mm)
WG-536S	125	36	30~180	370*590*1160

#### Automatic Dough Divider

CE WG-D36



##### Product Description

- With dough dividers ,you can quickly form consistent and repeatable lumps of dough to bake the perfect bread loaves and buns.
- The Dividing Machine can process dough into 36 pcs, each ranging from 30 grams up to 180 grams.
- Stainless steel cutting knives.
- Hydraulic system for gentle dough treatment and perfect products.
- With four wheel , it is convenient to move.



Model	N.W(kg)	Capacity(pcs/time)	Dough Weight(g)	Dimension(mm)	Voltage(V)	Power(kw)
WG-D36	175	36	30~180	420*520*1450	220/380	0.75

#### Automatic Divider And Rounder

##### Product Description

- Very precise in the dividing and weight range produces a perfect rounded dough piece .
- This Automatic Dough Divider and rounder is easily adjusts for different dough weight .WG-FC-30A in weights ranging from 30 100g each

CE WG-FC-30A



Model	N.W(kg)	Capacity(pcs/time)	Dough Weight(g)	Dimension(mm)	Voltage(V)	Power(kw)
WG-FC-30A	486	30	30~100	550*650*1460	220/380	1.5

## DOUGH DIVIDER

### AND MOLDING MACHINE

#### Semi-Automatic Dough Divider And Rounder

##### Product Description

- Features of the innovative machines are the optimum ease of operation, with minimum effort , and high hourly production combined with perfect baking result .
- With permanent lubrication to protect transmission , this unit requires minimum maintenance .



	WG-FC-30-1	WG-FC-30-2	WG-FC-30-3
N.W	368kg	368kg	368kg
Capacity	26pcs/time	30pcs/time	36pcs/time
Dough Weight	50~150g	30~100g	20~70g
Dimension(mm)	550*720*1350	550*720*1350	550*720*1350
Voltage	220V/380V	220V/380V	220V/380V
Power	0.75kw	0.75kw	0.75kw

#### Hydraulic Dough Divider



CE WG-D-20

##### Product Description

- With dough dividers ,you can quickly form consistent and repeatable lumps of dough to bake the perfect bread loaves and buns.
- The Dividing Machine can process dough into 20 pcs, each ranging from 100 grams up to 800 grams.
- Whether you run a busy pizzeria or a large scale bakery , dough dividers are guaranteed to bring higher levels of productivity and efficiency in your workspace ,resulting in higher profits !

Model	N.W(kg)	Dividing Range(g)	Max Dough Weight(kg)	Dimension(mm)	Voltage(V)	Power(kw)
WG-D-20	425	100~800	16	660*700*1060	220/380	1.5

#### Divider And Molding Machine

Model	WG-DM-2
N.W(kg)	200
Output(pcs/h)	1800
Dough Weight(g/pc)	60~120
Dimension(mm)	580*1340*1100
Voltage(V)	220/380
Power(kw)	1.5



## MOLDING MACHINE

### Baguette Molding Machine



#### Product Description

- The Moulder can process dough ranging from 50 grams up to 1.25kg-Making it ideal for small rolls to large french baguettes.
- Easy to use controls allow precision fine tuning to achieve perfect results every time.
- The unique natural felt is easy to replace,non-stick,non-marking and allows for gentler handling of the dough.
- Safety features include an emergency stop button and a safety switch.

CE WG-750

Model	Dough Weight(g)	Dimension(mm)	Voltage(V)	Power(KW)
WG-750	50~1250	1010*960*1580	220	0.75

### Toast Molding Machine

#### Product Description

- It is ideal for molding rolls ,buns ,toasts ,baguettes ,loaves,etc.
- The dough moulder use for molding and discharging air from raw materials to obtain quality end products.

CE WG-380L



Model	Dough Weight(g/pc)	Dimension(mm)	Voltage(V)	Power(KW)
WG-380L	100~1000	580*1340*1100	220	0.75

### Pizza Dough Presser



CE WG-PD30

#### Product Description

- Only 3 seconds per pizza base.
- Thickness adjustment range from 1 to 4 mm.
- Dough Rollers are a must for any busy pizzeria or bakery that makes pies, pizzas or calzones

Model	N.W(kg)	Pizza Diameter(cm)	Dough Weight(g)	Dimension(mm)	Voltage(V)	Power(KW)
WG-PD30	35	10~30	50~500	495*490*640	220	0.37

## MOLDING MACHINE

### Pizza Dough Presser

#### Product Description

- Two pairs of adjustable rollers, to get a sheet of dough as many milimeres thick as you like, and for obtaining a round sheet
- A system of lower rollers and an idle roller favour the process of putting the dough into machine.

CE WG-PD40



Model	N.W(kg)	Pizza Diameter(cm)	Dough Weight(g)	Dimension(mm)	Voltage(V)	Power(KW)
WG-PD40	42	10~40	50~500	540*550*650	220	0.37

### Non-Stick French Bread Pan



Model	Dimensions	Slot Size	Slot	Thickness	Material	Coating
ASFB-4	600*400*36mm	80*25mm	4	1.0mm	Aluminum	Teflon
ASFB-5	600*400*40mm	61*29mm	5	1.0mm	Aluminum	Teflon
ASFB-6	600*574*36mm	80*25mm	6	1.0mm	Aluminum	Teflon
ASFB-7	600*542*40mm	61*29mm	7	1.0mm	Aluminum	Teflon
ASFB-8	600*748*36mm	80*25mm	8	1.0mm	Aluminum	Teflon

### French Bread Pan



Model	Dimensions	Slot Size	Slot	Thickness	Material
ASFB-4S	600*400*36mm	80*25mm	4	1.0mm	Aluminum
ASFB-5S	600*400*40mm	61*29mm	5	1.0mm	Aluminum
ASFB-6S	600*574*36mm	80*25mm	6	1.0mm	Aluminum
ASFB-7S	600*542*40mm	61*29mm	7	1.0mm	Aluminum
ASFB-8S	600*748*36mm	80*25mm	8	1.0mm	Aluminum

## Bakeware

### Aluminum Oven Tray



Model	LKP-30	LKP-50
Dimensions	400*600*30mm	400*600*50mm
Thickness	0.8mm	0.8mm
Material	Aluminum	Aluminum

### Aluminum Oven Tray



Model	LKP-30H	LKP-50H
Dimensions	400*600*30mm	400*600*50mm
Thickness	1.0mm	1.0mm
Material	Aluminum	Aluminum

### Non-Stick Oven Tray



Model	NSKP-30	NSKP-50
Dimensions	400*600*30(mm)	400*600*50(mm)
Thickness	0.8mm	0.8mm
Material	Aluminum	Aluminum
Coating	Teflon	Teflon

### Non-Stick Perforated Oven Tray



Model	NSKP-30K	NSKP-50K
Dimensions	400*600*30(mm)	400*600*50(mm)
Thickness	1.0mm	1.0mm
Material	Aluminum	Aluminum
Coating	Teflon	Teflon

### Perforated Aluminum Oven Tray

Model	DKP-30	DKP-50
Dimensions	400*600*30(mm)	400*600*50(mm)
Thickness	1.0mm	1.0mm
Material	Aluminum	Aluminum



## Bakeware

### Non-Stick Toast Tin



Model	Bread Weight	Height	top size	bottom size	Thickness	Material
<b>TT-350G</b>	350g	78mm	200*100mm	175*88mm	0.7mm	Aluminum
<b>TT-450G</b>	450g	110mm	210*120mm	190*110mm	0.7mm	Aluminum
<b>TT-500G</b>	500g	110mm	230*120mm	210*100mm	0.7mm	Aluminum
<b>TT-600G</b>	600g	110mm	110*270mm	250*90mm	0.7mm	Aluminum
<b>TT-750G</b>	750g	110mm	330*110mm	310*90mm	0.7mm	Aluminum
<b>TT-900G</b>	900g	120mm	340*120mm	310*100mm	0.7mm	Aluminum
<b>TT-1000G</b>	1000g	120mm	340*140mm	310*120mm	0.7mm	Aluminum
<b>TT-1200G</b>	1200g	120mm	380*140mm	360*120mm	0.7mm	Aluminum

### Toast Tin



Model	Bread Weight	Height	top size	bottom size	Thickness	Material
<b>TTS-350G</b>	350g	78mm	200*100mm	175*88mm	0.7mm	Aluminum
<b>TTS-450G</b>	450g	110mm	210*120mm	190*110mm	0.7mm	Aluminum
<b>TTS-500G</b>	500g	110mm	230*120mm	210*100mm	0.7mm	Aluminum
<b>TT-S600G</b>	600g	110mm	110*270mm	250*90mm	0.7mm	Aluminum
<b>TTS-750G</b>	750g	110mm	330*110mm	310*90mm	0.7mm	Aluminum
<b>TTS-900G</b>	900g	120mm	340*120mm	310*100mm	0.7mm	Aluminum
<b>TTS-1000G</b>	1000g	120mm	340*140mm	310*120mm	0.7mm	Aluminum
<b>TTS-1200G</b>	1200g	120mm	380*140mm	360*120mm	0.7mm	Aluminum



Customized toast tin:

you can choose 350g,450g,500g,600g all size toast tin  
make 4 in 1 or 5 in 1 toast tin



4 in 1 & 5 in 1 toast tin

Hamburger Pan



AS-7061

Model	Size(mm)	Each cup size(mm)	configuration	cup qty	Coating	Material
AS-7061	400*600*40	Φ103*Φ93*H15.5	3x5	15pcs	Teflon	Aluminum steel

Cake Mold



AS-3017

Model	Size(mm)	Each cup size(mm)	configuration	cup qty	Coating	Material
AS-3017	400*600*32	85*45*24	4x9	36pcs	Teflon	Aluminum steel
AS-3374	400*600*32	125*50*25	5x4	20pcs	Teflon	Aluminum steel
AS-7061	400*600*32	165*70*26	2x6	12pcs	Teflon	Aluminum steel

Round Cake Mold



Model	Size(mm)	Each cup size(mm)	configuration	cup qty	Coating	Material
AS-3330	600*400*32	Φ48*Φ36*H21	9x6	54pcs	Silicone	Aluminum steel
AS-3001	600*400*32	Φ52*Φ42*H24	8x5	40pcs	Silicone	Aluminum steel
AS-3224	600*400*32	Φ77*Φ73*H15	6x4	24pcs	Teflon	Aluminum steel
AS-3107	600*400*32	Φ90*Φ85*H15	5x3	15pcs	Teflon	Aluminum steel

Loaf Pan



Model	Size(mm)	Each cup size(mm)	configuration	QTY	Coating	Material
AS-3268	600*400*32	50*45*22	9x6	54pcs	Silicone	Aluminum steel
AS-3171	600*400*32	55*55*22	8x5	40pcs	Silicone	Aluminum steel
AS-3018	600*400*32	75*55*20	6x5	30pcs	Silicone	Aluminum steel
AS-3329	600*400*32	100*67*31	5x5	25pcs	Teflon	Aluminum steel
AS-3386	600*400*32	120*65*22	3x7	21pcs	Teflon	Aluminum steel
AS-3116	600*400*40	140*70*35	2x6	12pcs	Teflon	Aluminum steel

## Bakeware

### Pizza Screen



Model	PZW-6	PZW-8	PZW-9	PZW-10	PZW-12	PZW-13	PZW-14	PZW-15
<b>Dimensions</b>	6"	8"	9"	10"	12"	13"	14"	15"
<b>Thickness</b>	0.8mm	0.8mm	0.8mm	0.8mm	0.8mm	0.8mm	0.8mm	0.8mm
<b>Material</b>	Aluminum	Aluminum	Aluminum	Aluminum	Aluminum	Aluminum	Aluminum	Aluminum

### Non-Stick Pizza Pan



Model	Pizza Size	Inner Size Diameter	Inner bottom size	Height	Coating
<b>PZP-6</b>	6"	Φ152mm	Φ145mm	25mm	Teflon
<b>PZP-8</b>	8"	Φ203mm	Φ194mm	24mm	Teflon
<b>PZP-9</b>	9"	Φ228mm	Φ219mm	24mm	Teflon
<b>PZP-10</b>	6"	Φ250mm	Φ240mm	25mm	Teflon
<b>PZP-12</b>	6"	Φ305mm	Φ295mm	26mm	Teflon

### Pizza Peels



Model	PZC-911S	PZC-911M	PZC-1214S	PZC-1214M	PZC-1214L	PZC-1216S	PZC-1416M	PZC-1416L
<b>Size</b>	9"x11"	9"x11"	12"x14"	12"x14"	12"x14"	14"x16"	14"x16"	14"x16"
<b>Length</b>	58cm	84cm	66cm	91cm	132cm	71cm	97cm	137cm
<b>Thickness</b>	1.5mm	1.5mm	1.5mm	1.5mm	1.5mm	1.5mm	1.5mm	1.5mm

## Bakeware

### Bread Trolley Cart



BTC-15A



BTC-15B



BTC-15C



BTC-30C

Model	Specification	Dimension(mm)	Material	Thickness
<b>BTC-15A</b>	15 Trays	470*610*1700	Stainless Steel	0.8mm
<b>BTC-15B</b>	15 Trays	470*610*1700	Stainless Steel	0.8mm
<b>BTC-15C</b>	15 Trays	470*620*1700	Stainless Steel	1.0mm
<b>BTC-30C</b>	30 Trays	820*620*1700	Stainless Steel	1.0mm

Remark: Can be customized according to your requirements ( size, material, etc.)