

OVENS

Tunnel Oven (ELECTRIC, GAS)



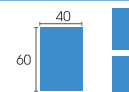
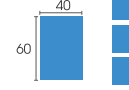
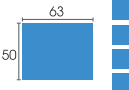
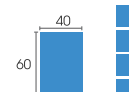
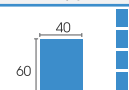
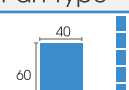
Features

- Uses Japanese technology proven for more than 30 years developed through brilliant research and development
- First in China to use air and gas ratio control that greatly improves safety factor
- Uses leading components for its safety control system
- Furnace uses high quality steel that is strong and thick which prevents deformation
- Complete combustion lessens energy cost (LPG or Natural Gas)
- Able to bake a wide range of baked products that results to moist and better mouth feel
- Can be used for single product production lines such as cakes, cookies, Chinese pastries, loaf bread, hamburger buns, sweet bread, etc.
- Choice of energy source (electric, LPG, Natural Gas) and customized length can be done based on customer's specification and requirement
- Air circulation system for targeted even baking

Product Range

- Breads
- Cakes
- Chinese Pastries
- Cookies and many more

Specifications

1. Two Pans Crossfeeding			
Pan Type	Source	Chamber Width	Outer Width
	Electric Type	1400mm	2050mm
	Gas Type	1400mm	2200mm
2. Three Pans Cross feeding			
Pan Type	Source	Chamber Width	Outer Width
	Electric Type	2000mm	2650mm
	Gas Type	2000mm	2800mm
3. Hamburger four pans cross feeding			
Pan Type	Source	Chamber Width	Outer Width
	Electric Type	2220mm	2870mm
	Gas Type	2220mm	3020mm
4. Four pans cross feeding			
Pan Type	Source	Chamber Width	Outer Width
	Electric Type	2600mm	3250mm
	Gas Type	2600mm	3400mm
5. Five pans cross feeding			
Pan Type	Source	Chamber Width	Outer Width
	Electric Type	3200mm	3850mm
	Gas Type	3200mm	4000mm
6. Six pans cross feeding			
Pan Type	Source	Chamber Width	Outer Width
	Electric Type	3800mm	4250mm
	Gas Type	3800mm	4600mm

Deck Oven

Pull-Upward Type

Features

- All stainless exterior, heavy and sturdy construction
- Thick insulation, desired chamber heat is reached and maintained with less energy consumption
- Separate burning system, temperature control for top and bottom fire
- Uses Japan made electrical components
- Can be separated to one, two or three layers based on customers output requirement
- Optional Steam System
- Optional Stone

Specifications: Five Pans

Type	Gas		Electric
Model	MY815	MY810	MY805
Number of Deck	3	2	1
Power	1 PH - 220V, 0.76A (167w)/deck		1 PH - 220V, 32A(7Kw)/deck 3PH - 220V, 19A(4.2Kw)/deck
Baking Chamber (cm)	L 87 x W 107 x H 20		
Trays per Deck	13x18 in, 5 pans 60x40 cm, 3 pans 72x46 cm, 2 pans		
Consumption per Deck (est)	0.25 kg/hr		6 Kw
Max Temperature	300 °C		
Inside wall material	ALUSTAHL		
Outside Panel	Stainless steel		
Net. Wt.	680 kg	450 kg	210 kg
Dimension (cm)	115x155x156	115x155x104	115x155x52
with underframe	115x155x173	115x155x160	115x155x109

Specifications: Seven Pans

Type	Gas		Electric
Model	MY839	MY826	MY813
Number of Deck	3	2	1
Power	1 PH - 220V, 0.76A (167w)/deck		1 PH - 220V, 41A(9Kw)/deck 3PH - 220V, 24A(5.3Kw)/deck
Baking Chamber (cm)	L 87 x W 147 x H 20		
Trays per Deck	13x18 in, 7 pans 60x40 cm, 4 pans 72x46 cm, 3 pans		
Consumption per Deck (est)	0.38 kg/hr		9 Kw
Max Temperature	300 °C		
Inside wall material	ALUSTAHL		
Outside Panel	Stainless steel		
Net. Wt.	850 kg	570 kg	270 kg
Dimension (cm)	115 x195 x156	115x195x104	115x195x52
with underframe	115x195x173	115x195x160	115x195x109

Product Range

- Breads
- Cakes
- Chinese Pastries
- Cookies and many more



Three Deck



Two Deck



Single Deck

Specification: Single Deck 1 Pan only



*Door downward

Power (HP)	220V, 1PH
Tray per deck	1 pan, 72x46cm
Baking Chamber (cm)	L 48 x W 75 x H 22
Dimension (cm)	L 66 x W 115 x H 55

Note:

Electric/gas consumption differs when the oven is kept heating, the real consumption should be lower because the oven will stop heating when it reach the temperature that you set.

Convection Oven

OVEN

Specifications: Electric Type

Power (HP)	5KW, 220V, 1P
Tray Capacity	5 Layers, 60x40cm
Dimension (cm)	L 112 x W 93 X H 64
Net Weight	130 kg

Specifications: Gas Type

Power (HP)	0.5KW, 220V, 1P
Tray Capacity	5 Layers, 60x40cm
Dimension (cm)	L 112 x W 93 X H 64
Net Weight	130 kg

PROOFER

Specifications

Power (HP)	1.7 KW, 220V, 1P
Tray Capacity	16 Trays, 60x40cm
Oven Dimension (cm)	L 112 x W 93 X H 64
Proofer Dimension (cm)	L 107 x W 91 x H 100

Features

- Automatic temperature control system
- With steam

Product Range

- Breads
- Pastries
- Cookies and many more

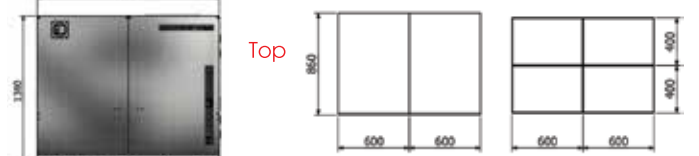
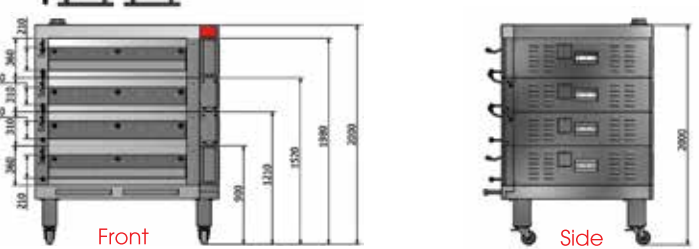
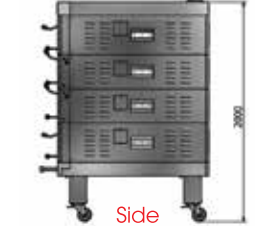


with Proofer

Stone & Steam Oven



Specifications

	Power		220v, 60Hz, 3P,
			11Kw per deck
	Water Pressure		3Kg
	Total Length		1380mm
	Total Width		860mm
	Total Height		2000mm

*Great for artisan bread

Stone and Steam Oven

Specifications

Power (HP)	220V 5.5kw (UP total 3.2kw DOWN total 2.3kw)
Capacity	2 trays(40x60cm)
Steam Heater	1.2kw (steam has its own heater)
Chammber Height	210mm
Dimension (mm)	L 1050 x W 1180 x H 400



Rotary Basket Oven

MODEL: HS 888



MODEL: HS 889



MODEL: HS 624/HS 636



Features

- Labor saving, high efficiency:
 - Easy to operate. Fast pre-heating
 - Can bake 16 trays of 60x40cm per batch increasing productivity
- Fuel saving:
 - Direct fire heating results in high heating efficiency and reaches target temperature faster. Flame directly heats the steel plate, which have good conduction and heat retention properties, resulting in evenly baked products
 - Thick insulation, desired chamber heat is reached and maintained with less energy consumption
 - Controlled air and gas ratio for complete fuel combustion
- Safety
 - Automatic ignition system
 - In case of ignition failure, ignition malfunction alarm will be activated and ignition will be aborted. Air will be purged out of the oven to completely remove gas from the chamber
 - Low pressure detection alarm prevents interruptions due to fuel shortage
- Compact oven design. Space Saver
- Applicable for baking various products
- Automatic door open and close (for HS889)
- Convenient assembly and disassembly

Specifications		
Model	HS 888	HS 889
Power	220V/2KW, 1PH	220V, 3.38Kw
Baking Capacity	16 Trays, 60x40cm 32 Trays 13"x18"	16 Trays, 60x40cm 32 Trays 13"x18"
Gas line pressure	low	low
Dimension (cm)	L 155 x W 211 x H 220	L 191 x W 215 x H 220

Specifications		
Model	HS 624	HS 636
Type	Diesel / LPG	
Power	220V, 60Hz, 3PH, 2Kw	
Tray Capacity	24 trays of 60x40cm or 48 trays of 13"x18"	36 trays of 60x40cm or 72 trays of 13"x18"
Dimension (cm)	L 311 x W 285 x H 248	L 311 x W 377 x H 248

Additional Features

- When door is open, rotating plate automatically stops in position for easy loading and unloading of products
- Choice of fuel source: gas or diesel

Product Range

- Breads
- Cakes
- Cookies
- Chinese Pastries and many more

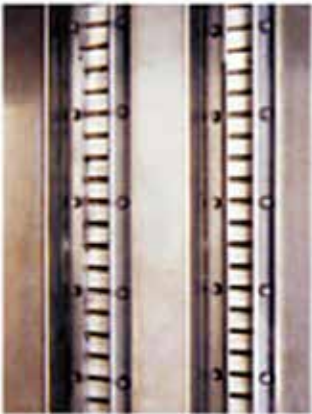


Rotary Rack Oven

MODEL: HS 120/HS 120L



MODEL: HS 168



Ventilator

From upward ventilator openings, cooling air flow directly contacts the bottom of the plates. Therefore, fine and smooth layers on bakery products can be achieved.



Oven Interior

Completely level based is easy for cleaning. The base can be elevated by a lever mechanism.

MODEL: HS 60



Features

- High-efficiency and energy-saving diesel/gas burner
- High temperature resisting glass-wool imported from Japan. Resist temperature up to 300°C
- Stainless steel chamber wall, with see-through double glazed high temperature resistant glass door gives clear view of baking operations
- Can be taken apart and reassembled
- When door is open, the access ramp ascends automatically for easy unloading
- 180° rotating control box can be set to any desired angle (HS 120/HS 120L)
- A clean exquisite design, noiseless, maximum production in minimum space. The unit reduces labor requirements, and assures best quality products
- Can fit various tray sizes bases on different rack design
- Fully automatic safety alarm and anti-burst system
- Running time of 22 hours a day
- Optional steam

Specifications			
Model	HS 60	HS 120	HS 120L
Type	Electric / LPG / Diesel		
Power	220V, 60Hz, 3PH, 3.5Kw, 40A		
Tray Capacity	18 of 60x40cm 36 of 13x18in	36 trays of 60x40cm 72 trays of 13x18in	30 trays of 504x740cm
Controller Type	Flat	180°	180°
Dimensions (cm)	L 222 x W 125 x H 243	L 266 x W 160 x H 243	L 272 x W 166 x H 243

Machine Dimensions



Specifications

Power	220V, 3PH
Type	Electric / LPG / Diesel
Tray Capacity	32 trays of 46 x 72cm
Dimension (cm)	L 200 x W 210 x H 250

Additional Features

- This machine is designed for suspended rotary baking. A mechanical pulling bar raises and lowers the rack automatically during operation

- Breads
- Cookies
- Chinese Pastries and many more

Product Range



Home Baking Oven

Specifications

Power	220v, 1.5kw, 1P
Dimension (cm)	L 51 x W 60 x H 30

Features

- Energy saver, even baking, fast pre-heat
- Good insulation



*We reserve the right to change all technical specifications.