

Catálogo de Hornos

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No. Notificación:
LIC-41210



逆流散热式热风旋转炉

COUNTERCURRENT HEAT DISSIPATION HOT AIR ROTARY OVEN

20%

减少能耗
Reduce energy consumption

搭载互联功能 远程控制

With interconnection function
REMOTE CONTROL



APP 智慧监管

数据管理后台，远程控制工作状态，操作一键开关、预热、定时、智慧面板、视频监控等。

APP INTELLIGENT SUPERVISION

Data management backend, remote control of working status, operation of one button switch, preheating, timing, smart panel, video monitoring, etc.



大显示屏 LARGE DISPLAY SCREEN

1.5mm 不锈钢外壳，2.0mm 不锈钢内部，符合食品卫生标准，顶部大显示屏设计，清晰快速识别烘烤温度 & 状态。

The 1.5mm stainless steel shell and 2.0mm stainless steel interior meet food hygiene standards. The top large display screen design allows for clear and quick identification of baking temperature and status.



智能操作面板 INTELLIGENT OPERATION PANEL

记忆存储功能，温度显示、温度 / 时间 / 蒸汽 / 转速设定。集热式蒸汽系统能提供 > 100°C 的足量蒸汽。

Memory storage function, temperature display, temperature / time / steam / speed setting. The centralized steam system can provide sufficient steam at temperatures greater than 100°C.



进口燃烧机 IMPORTED COMBUSTION ENGINE

节能逆流式燃烧散热器，让烘烤回风从下至上逐层加热，相比传统顺流式燃烧散热器的同时加热的热利用率更高，加热速度更快，排烟热损失更小，减少能耗约 20% 左右。

The energy-saving countercurrent combustion radiator allows the baking return air to be heated layer by layer from bottom to top. Compared to traditional concurrent combustion radiators, it has a higher heat utilization rate, faster heating speed, smaller exhaust heat loss, and reduces energy consumption by about 20%.



智能远程控制 INTELLIGENT REMOTE CONTROL

远程模块，通过 APP 可以进行远程监测和控制，稳健设计，抗干扰能力强。

The remote module can be monitored and controlled remotely through the APP, with robust design and strong anti-interference ability.



可调式梯形出风口 ADJUSTABLE TRAPEZOIDAL AIR OUTLET

风速转换系统，可调节热空气分配，每一层的出风大小及出风角度可控，烘烤均匀。

Wind speed conversion system, adjustable hot air distribution, controllable air outlet size and angle for each layer, and even baking.



燃烧室易清洁 THE COMBUSTION CHAMBER IS EASY TO CLEAN

燃烧室易清洁设计，减少清洁维护时间。旋转平台开门自动调节到位系统，方便装卸。

The combustion chamber is designed for easy cleaning, reducing cleaning and maintenance time. The automatic adjustment system for rotating platform door opening is convenient for loading and unloading.

配备智能控制系统的大批量烘焙

LARGE BATCH BAKING EQUIPPED WITH INTELLIGENT CONTROL SYSTEM

应用场所

- ▶ 食品中央工厂
- ▶ 烘焙食品厂
- ▶ 餐饮
- ▶ 酒店

APPLICATION PLACE

- ▶ Central Food Factory
- ▶ Bakery Factory
- ▶ Restaurant
- ▶ Hotel



技术参数

	LM-32DG	LM-32CG	LM-32RG
 加热方式 Heating type	电 Electric	柴油 Diesel	燃气 Gas
 规格 Specifications	32 盘 Trays	32 盘 Trays	32 盘 Trays
 温度范围 Temp. range	室温 ~300°C Room temp.~300°C	室温 ~300°C Room temp.~300°C	室温 ~300°C Room temp.~300°C
 生产能力 [以面包为例] Production capacity [bread]	100 kg / h	100 kg / h	100 kg / h
 电压 Voltage	380V 3N~	380V 3N~	380V 3N~
 传动功率 Power	2.6 kW	2.6 kW	2.6 kW
 热效率 Energy consumption	51 kW	60000 cal	60000 cal
 烤架层数 Trolley layers	16x2	16x2	16x2
 烤架尺寸 Trolley size	820x670x1700 mm	820x670x1700 mm	820x670x1700 mm
 产品尺寸 Dimension	1810x2012x2522 mm	1810x2012x2522 mm	1810x2012x2522 mm
 净重 N.W.	1600 kg	1800 kg	1800 kg



TECHNICAL PARAMETER

LM-64DG	LM-64CG	LM-64RG
电 Electric	柴油 Diesel	燃气 Gas
64 盘 Trays	64 盘 Trays	64 盘 Trays
室温 ~300°C Room temp.~300°C	室温 ~300°C Room temp.~300°C	室温 ~300°C Room temp.~300°C
200 kg / h	200 kg / h	200 kg / h
380V 3N~	380V 3N~	380V 3N~
3.5 kW	3.5 kW	3.5 kW
72 kW	100000 cal	100000 cal
16x2 + 16x2	16x2 + 16x2	16x2 + 16x2
820x670x1700 mm	820x670x1700 mm	820x670x1700 mm
2120x2435x2522 mm	2120x2435x2522 mm	2120x2435x2522 mm
2300 kg	2500 kg	2500 kg

转盘式热风旋转炉

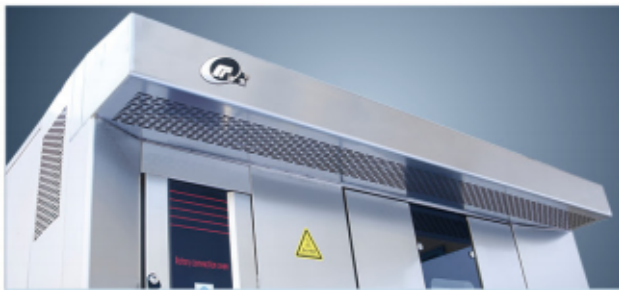
HOT AIR ROTARY OVEN



高承重旋转平台
High load-bearing rotating
platform

可调节
空气分配系统

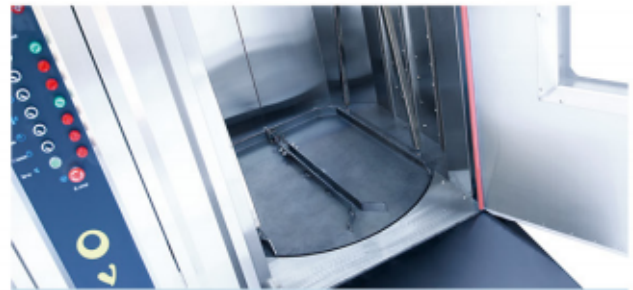
ADJUSTABLE
AIR DISTRIBUTION SYSTEM



散热风机 COOLING FAN

散热系统使设备快速疏散烘焙过程中产生的热量和过量蒸汽，保持工作环境舒适，保护设备。

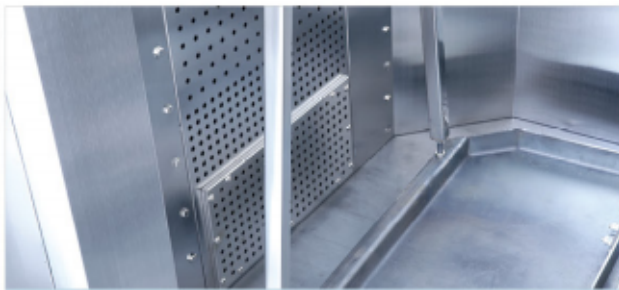
The heat dissipation system allows the equipment to quickly evacuate the heat and excess steam generated during the baking process, maintaining a comfortable working environment and protecting the equipment.



旋转平台 ROTATING PLATFORM

高承重旋转平台，车架推入旋转烘烤，均匀旋转速度，八角形内腔设计保持台车旋转圆周的间距，食品上色均匀。

High load-bearing rotating platform, with the frame pushed into and rotated for baking, with uniform rotation speed. The octagonal inner chamber design maintains the spacing between the rotating circles of the trolley, and the food is evenly colored.



风道易清洁 THE AIR DUCT IS EASY TO CLEAN

热风对流，形成大流量低流速热风循环，热风于炉膛内充分对流、温度分布均匀，易清洁设计。

Hot air convection forms a large flow rate and low flow rate hot air circulation. The hot air is fully convection in the oven, with uniform temperature distribution, and easy to clean design.



可调式垂直进风口 ADJUSTABLE VERTICAL AIR INLET

可调节空气分配系统，适应不同制品、不同容量、不同季节烘焙需求。

Adjustable air distribution system to meet the baking needs of different products, capacities, and seasons.



进口燃烧机 IMPORTED COMBUSTION ENGINE

意大利百得进口燃烧机，空气辅助雾化方式燃烧，燃烧充分，热效率高，噪音低。

The imported combustion machine from Italy, Baltur, uses air assisted atomization method for combustion, with full combustion, high thermal efficiency, and low noise.



发热系统保护 HEATING SYSTEM PROTECTION

为发热系统提供保护，避免磕碰损坏。

Provide protection for the heating system to avoid collision damage.

适合多种规模生产需求

SUITABLE FOR VARIOUS SCALE PRODUCTION NEEDS

应用场所


- ▶ 食品中央工厂
- ▶ 烘焙食品厂
- ▶ 餐饮
- ▶ 酒店

APPLICATION PLACE

- ▶ Central Food Factory
- ▶ Bakery Factory
- ▶ Restaurant
- ▶ Hotel



技术参数

	LM-16D	LF-16C	LF-16R	LF-32D
 加热方式 Heating type	电 Electric	柴油 Diesel	燃气 Gas	电 Electric
 规格 Specifications	16 盘 Trays	16 盘 Trays	16 盘 Trays	32 盘 Trays
 温度范围 Temp. range	室温 ~300°C Room temp.~300°C	室温 ~300°C Room temp.~300°C	室温 ~300°C Room temp.~300°C	室温 ~300°C Room temp.~300°C
 生产能力 [以面包为例] Production capacity [bread]	50 kg / h	50 kg / h	50 kg / h	100 kg / h
 电压 Voltage	380V 3N~	380V 3N~	380V 3N~	380V 3N~
 传动功率 Power	2.5 kW	2.5 kW	2.5 kW	2.5 kW
 热效率 Energy consumption	36 kW	60000 cal	60000 cal	48 kW
 烤架层数 Trolley layers	16×1	16×1	16×1	16×2
 烤架尺寸 Trays Trolley size	L 610 mm W 465 mm H 1450 mm	L 610 mm W 465 mm H 1450 mm	L 610 mm W 465 mm H 1450 mm	L 820 mm W 670 mm H 1700 mm
 产品尺寸 Dimension	L 1750 mm W 1530 mm H 1950 mm	L 1750 mm W 1530 mm H 1950 mm	L 1750 mm W 1530 mm H 1950 mm	L 2000 mm W 1800 mm H 2250 mm
 净重 N.W.	1000 kg	1000 kg	1000 kg	1300 kg



TECHNICAL PARAMETER

LF-32C	LF-32R	LF-64D	LF-64C	LF-64R
柴油 Diesel	燃气 Gas	电 Electric	柴油 Diesel	燃气 Gas
32 盘 Trays	32 盘 Trays	64 盘 Trays	64 盘 Trays	64 盘 Trays
室温 ~300°C Room temp.~300°C	室温 ~300°C Room temp.~300°C	室温 ~300°C Room temp.~300°C	室温 ~300°C Room temp.~300°C	室温 ~300°C Room temp.~300°C
100 kg / h	100 kg / h	200 kg / h	200 kg / h	200 kg / h
380V 3N~	380V 3N~	380V 3N~	380V 3N~	380V 3N~
2.5 kW	2.5 kW	2.5 kW	2.5 kW	2.5 kW
60000 cal	60000 cal	72 kW	100000 cal	100000 cal
16x2	16x2	16x2 + 16x2	16x2 + 16x2	16x2 + 16x2
L 820 mm W 670 mm H 1700 mm	L 820 mm W 670 mm H 1700 mm	L 820 mm W 670 mm H 1700 mm	L 820 mm W 670 mm H 1700 mm	L 820 mm W 670 mm H 1700 mm
L 2000 mm W 1800 mm H 2250 mm	L 2000 mm W 1800 mm H 2250 mm	L 2600 mm W 2350 mm H 2300mm	L 2600 mm W 2350 mm H 2300mm	L 2600 mm W 2350 mm H 2300mm
1300 kg	1300 kg	2000 kg	2000 kg	2000 kg

热风旋转炉

HOT AIR ROTARY OVEN

应用场所

- ▶ 食品中央工厂
- ▶ 烘焙食品厂
- ▶ 餐饮
- ▶ 酒店

APPLICATION PLACE

- ▶ Central Food Factory
- ▶ Bakery Factory
- ▶ Restaurant
- ▶ Hotel



5

段

温度控制

Temperature control

节省
占地空间

SAVE SPACE

高产、坚固、可靠

HIGH YIELD, STURDY, AND RELIABLE



可编程控温 PROGRAMMABLE TEMP CONTROL

5 段温度控制，可存储菜单，为用户提供复杂烘焙标准化、大数据统计和传输等新业态所需功能。

5-stage temperature control, can store menus, and provide users with functions required for new formats such as complex baking standardization, big data statistics, and transmission.



食物色泽均匀 UNIFORM COLOR OF FOOD

热风对流壁，多个风道循环受热，高速热旋风技术，底部 360° 旋转，热量分布均匀，满载烘烤也可获得理想的出品品质。电机快速响应，正反转向切换灵敏。

Hot air convection wall, multiple air ducts circulating for heating, high-speed thermal cyclone technology, bottom 360° rotation, uniform heat distribution, and full load baking can also achieve ideal product quality. The motor responds quickly and switches between positive and negative directions sensitively.



可视化烘焙 VISUAL BAKING

耐高温照明，中空双层隔热玻璃，减少热流失，避免外层玻璃烫手，随时观察烘焙情况。

High temperature resistant lighting, hollow double-layer insulation glass, reducing heat loss, avoiding hot hands on the outer glass, and observing the baking situation at any time.



高温饱和蒸汽 HIGH TEMPERATURE SATURATED STEAM

强劲的新鲜蒸汽发生器，实现欧包所需 120°C 以上高温饱和蒸汽，利于割纹开口，获得酥脆表皮与诱人纹路。

A powerful fresh steam generator that achieves high temperature saturated steam above 120°C required for European packaging, which is conducive to cutting and opening, obtaining crispy skin and attractive patterns.

满足多种产品烘烤需求

MEET THE BAKING NEEDS OF MULTIPLE PRODUCTS

多型号可选

MULTIPLE MODELS AVAILABLE

提供 15 盘、10 盘、5 盘不同容量型号选择，有电力式和燃气式可选，15 盘版本为推车式烘烤，10 盘 & 5 盘版本底部可做烤盘架 方便收纳，或者脚架便于清洁卫生。

We offer 15, 10, and 5 trays different capacity models to choose from, with electric and gas options available. The 15 trays oven is a cart style baking, and the 10&5 trays oven can have a baking tray rack at the bottom for easy storage or a foot rack for easy cleaning and hygiene.



技术参数

	LM-5D	LM-10D	LM-15D
 加热方式 Heating type	电 Electric	电 Electric	电 Electric
 规格 Specifications	5 盘 Trays	10 盘 Trays	15 盘 Trays
 温度范围 Temp. range	室温 ~300°C Room temp.~300°C	室温 ~300°C Room temp.~300°C	室温 ~300°C Room temp.~300°C
 生产能力 [以面包为例] Production capacity [bread]	25 kg/h	50 kg/h	75 kg/h
 传动功率 Drive power	1.5 kW	1.7 kW	1.7 kW
 热效率 Energy consumption	8 kW	16 kW	24 kW
 电压 Voltage	380 V	380 V	380 V
 产品尺寸 Dimension	960×1310×1790 mm	960×1310×1980 mm	960×1600×2065 mm
 净重 N.W.	350 kg	450 kg	600 kg



TECHNICAL PARAMETER

LM-5R	LM-10R	LM-15R
燃气 Gas	燃气 Gas	燃气 Gas
5 盘 Trays	16 盘 Trays	24 盘 Trays
室温 ~300°C Room temp. ~300°C	室温 ~300°C Room temp. ~300°C	室温 ~300°C Room temp. ~300°C
25 kg/h	50 kg/h	75 kg/h
1.6 kW	1.8 kW	1.8 kW
8 kW	16 kW	24 kW
220 / 380 V	220 / 380 V	380 V
1070×1310×1900 mm	1070×1310×1980 mm	1110×1705×2065 mm
400 kg	500 kg	650 kg



针对各种蛋糕、肉松饼、鲜花饼、月饼、汉堡、吐司、牛角包等烘焙制品全天候、大产量生产而设计定制

DESIGNED AND CUSTOMIZED FOR ALL-WEATHER AND HIGH-VOLUME PRODUCTION OF VARIOUS CAKES, MUFFINS, FLOWER CAKES, MOON CAKES, HAMBURGERS, TOAST, CROISSANT AND OTHER BAKED PRODUCTS

常规隧道炉 STANDARD TUNNEL OVEN

技术参数

TECHNICAL PARAMETER

	LM-14D	LM-14Q	LM-20D	LM-20Q
 规格 Specification	2 盘 2-Tray	2 盘 2-Tray	3 盘 3-Tray	3 盘 3-Tray
 加热方式 Heating type	电 Electric	燃气 Gas	电 Electric	燃气 Gas
 电压 Voltage	380V	380 V	380 V	380 V
 功率 Power	10 kW/m	0.2 kW/m	15 kW/m	0.4 kW/m
 耗能量 Energy consumption	4 kW/ 米 / 小时 4 kW/m/hour	0.5 m ³ / 米 / 小时 0.5 m ³ /m/hour	6 kW/ 米 / 小时 6 kW/m/hour	0.75 m ³ / 米 / 小时 0.75 m ³ /m/hour
 炉腔宽度 Cavity width	1400 mm	1400 mm	2000 mm	2000 mm
 产品尺寸 Dimension	L 定制 Customizable W 2300 mm H 1680 mm	L 定制 Customizable W 2300 mm H 1780 mm	L 定制 Customizable W 2900 mm H 1680 mm	L 定制 Customizable W 2900 mm H 1780 mm
 净重 N.W.	680 kg/m	750 kg/m	900 kg/m	980 kg/m



燃气比例式隧道炉

GAS PROPORTIONAL
TUNNEL OVEN



技术参数

TECHNICAL PARAMETER

	LM-14QBL	LM-20QBL
规格 Specification	2 盘 2-Tray	3 盘 3-Tray
电压 Voltage	380 V	380 V
功率 Power	0.4 kW/m	0.4 kW/m
耗能量 Energy consumption	0.5 m ³ /米 / 小时 0.5m ³ /m/hour	0.75 m ³ /米 / 小时 0.75m ³ /m/hour
炉腔宽度 Cavity width	1400 mm	2000 mm
产品尺寸 Dimension	定制 ×2300×1780 mm Customizable×2900×1780 mm	定制 ×2900×1780 mm Customizable×2900×1780 mm
净重 N.W.	650 kg/m	900 kg/m

电热热风循环炉

ELECTRICITY HOT AIR CIRCULATION OVEN



	规格 Specifications	电压 Voltage	功率 Power	温度范围 Temp. range	产品尺寸 Dimension	
电脑控制板 Computer Control	WFC-5DH	5 盘 Trays	380 V	7.5 kW	室温 Room temp.~300°C	900×1120×960 mm
	WFC-5DH [带架子 With shelf]	5 盘 Trays	380 V	7.5 kW	室温 Room temp.~300°C	900×1120×1510 mm
	WFC-8DH	8 盘 Trays	380 V	15 kW	室温 Room temp.~300°C	900×1120×1285 mm
	WFC-10DH	10 盘 Trays	380 V	15 kW	室温 Room temp.~300°C	900×1120×1510 mm
仪表控制板 Instrument Control	WFC-5D	5 盘 Trays	380 V	7.5 kW	室温 Room temp.~300°C	900×1120×960 mm
	WFC-5D [带架子 With shelf]	5 盘 Trays	380 V	7.5 kW	室温 Room temp.~300°C	900×1120×1510 mm
	WFC-8D	8 盘 Trays	380 V	15 kW	室温 Room temp.~300°C	900×1120×1285 mm
	WFC-10D	10 盘 Trays	380 V	15 kW	室温 Room temp.~300°C	900×1120×1510 mm

燃气热风循环炉

GAS HOT AIR CIRCULATION OVEN



	规格 Specifications	燃气种类 Gas Type	电压 Voltage	温度范围 Temp. range	产品尺寸 Dimension	
电脑控制板 Computer Control	WFC-5QH	5 盘 Trays	液化气 LPG/ 天然气 NG	220 V	室温 Room temp.~300°C	900×1240×960 mm
	WFC-5QH [带架子 With shelf]	5 盘 Trays	液化气 LPG/ 天然气 NG	220 V	室温 Room temp.~300°C	900×1240×1510 mm
	WFC-8QH	8 盘 Trays	液化气 LPG/ 天然气 NG	220 V	室温 Room temp.~300°C	900×1240×1285 mm
	WFC-10QH	10 盘 Trays	液化气 LPG/ 天然气 NG	220 V	室温 Room temp.~300°C	900×1240×1510 mm
仪表控制板 Instrument Control	WFC-5Q	5 盘 Trays	液化气 LPG/ 天然气 NG	220 V	室温 Room temp.~300°C	900×1240×960 mm
	WFC-5Q [带架子 With shelf]	5 盘 Trays	液化气 LPG/ 天然气 NG	220 V	室温 Room temp.~300°C	900×1240×1510 mm
	WFC-8Q	8 盘 Trays	液化气 LPG/ 天然气 NG	220 V	室温 Room temp.~300°C	900×1240×1285 mm
	WFC-10Q	10 盘 Trays	液化气 LPG/ 天然气 NG	220 V	室温 Room temp.~300°C	900×1240×1510 mm

热风循环炉

HOT AIR CIRCULATION OVEN

均衡风量系统

电机可按时自动正反转，炉膛内风道大小可调节，风量均衡，烘烤均匀。

蓄热性能

双面钢化玻璃炉门，减少热量流失，增强炉内热辐射效果。

BALANCED AIR VOLUME SYSTEM

The motor can automatically rotate forward and backward on time, the size of the air duct in the furnace can be adjusted, the air volume is balanced, and the baking is even.

THERMAL STORAGE PERFORMANCE

The double-sided tempered glass oven door reduces heat loss and enhances the thermal radiation effect inside the oven.



技术参数

TECHNICAL PARAMETER

	LM-4XD	LM-5XDH	LM-5XDJ	LM-8XD
加热方式 Heating type	电 Electric	电 Electric	电 Electric	电 Electric
容量 Capacity	4 盘 Trays	5 盘 Trays	5 盘 Trays	8 盘 Trays
电压 Voltage	220V~	380V 3N~	380V 3N~	380V 3N~
功率 Power	4.5 kW	9 kW	4 kW	13 kW
温度范围 Temp. range	室温 Room temp.~300 C	室温 Room temp.~300°C	室温 Room temp.~300 C	室温 Room temp.~300°C
烤盘尺寸 Tray size	315×435 mm	400×600 mm	400×600 mm	400×600 mm
产品尺寸 Dimension	675×640×500 mm	780×1210×725 mm	840×810×645 mm	870×1165×1130 mm
	LM-10XD	LM-12XD	LM-5XQ	LM-12XQ
加热方式 Heating type	电 Electric	电 Electric	燃气 Gas	燃气 Gas
容量 Capacity	4 盘 Trays	5 盘 Trays	5 盘 Trays	12 盘 Trays
电压 Voltage	220V~	380V 3N~	220 V	380V 3N~
功率 Power	4.5 kW	9 kW	3.1 kW	1.1 kW
温度范围 Temp. range	室温 Room temp.~300 C	室温 Room temp.~300°C	室温 Room temp.~300°C	室温 Room temp.~300 °C
烤盘尺寸 Tray size	315×435 mm	400×600 mm	400×600 mm	400×600 mm
产品尺寸 Dimension	675×640×500 mm	780×1210×725 mm	900×1250×780 mm	2000×1400×2200 mm

现烤店组合解决方案

BAKERY COMBINATION

应用场所

- ▶ 现烤店
- ▶ 酒店
- ▶ 餐饮

APPLICATION PLACE

- ▶ Bakery
- ▶ Hotel
- ▶ Restaurant



层炉

独立控制上下火，烘焙数据存储功能，选配蒸汽系统可迅速产生大量的蒸汽，多样的烘焙进程，适合烘烤各种面包。

DECK OVEN

Independently controlling the up and down heat, baking data storage function, and selecting a steam system can quickly generate a large amount of steam, diverse baking processes, suitable for baking various types of bread.

热风炉

高加热能力，涡轮式叶轮片及空气对流设计，热气流动使每一层面包都获得快速、均匀的烘烤，适合羊角面包、泡芙、比萨、芝士蛋糕、手工饼干、酥饼等。

HOT AIR CIRCULATION OVEN

High heating capacity, turbo impeller and air convection design, with hot air flow allowing each layer of bread to be quickly and evenly baked, suitable for croissants, puffs, pizzas, cheesecakes, handmade biscuits, pastries, etc.

醒发箱

发酵是烘烤制程中的重要一环，通过湿度分布系统优化蒸汽分布，获得适宜发酵状态的面团，为理想出品品质打下基础。

PROOFER

Fermentation is an important part of the baking process. The steam distribution is optimized through the humidity distribution system to obtain the dough suitable for fermentation, laying the foundation for the ideal product quality.

豪华型层炉

LUXURY DECK OVEN

数据存储 程序化烘焙

微电脑控制，烘烤数据存储功能，定时报警系统，分层设计单独控制上下火，不锈钢发热管，可定制蒸汽系统，炉门密封装置，双层隔热玻璃。

PROGRAMMED BAKING OF DATA STORAGE

Microcomputer control, baking data storage function, timed alarm system, layered design for separate control of upper and lower fires, stainless steel heating pipe, customizable steam system, furnace door sealing device, double layer insulation glass.



智能控制系统
INTELLIGENCE CONTROL SYSTEM



技术参数

TECHNICAL PARAMETER

	容量 Volume	摆盘方式 Tray direction	燃气种类 Gas	电压 Voltage	功率 Power	温度范围 Temp. range	产品尺寸 Dimension	净重 N.W.
燃气式 GAS DECK OVEN		[600x400mm]		[V]	[kW]	[°C]	[mm]	[kg]
LMC-20RH	1层 Deck 2盘 Tray		LPG/NG	220	0.1	室温 RT.~300	1460x1100x760	225
LMC-40RH	2层 Deck 4盘 Tray		LPG/NG	220	0.2	室温 RT.~300	1460x1100x1335	420
LMC-60RH	3层 Deck 6盘 Tray		LPG/NG	220	0.3	室温 RT.~300	1460x1100x1845	620
LMC-90RH	3层 Deck 9盘 Tray		LPG/NG	220	0.3	室温 RT.~300	1880x1100x1845	790
LMC-120RHT	3层 Deck 12盘 Tray		LPG/NG	220	0.3	室温 RT.~300	2010x1265x1845	820
LMC-120RH	3层 Deck 12盘 Tray		LPG/NG	220	0.3	室温 RT.~300	2300x1100x1845	850
LMC-40RHF	上烤8盘下醒10盘		LPG/NG	220	3.2	室温 RT.~300	1400x1100x1900	480

	容量 Volume	摆盘方式 Tray direction	电压 Voltage	功率 Power	温度范围 Temp. range	产品尺寸 Dimension	净重 N.W.
电热式 ELECTRICITY DECK OVEN		[600x400mm]	[V]	[kW]	[°C]	[mm]	[kg]
LMC-20DH	1层 Deck 2盘 Tray		380 3N	6.6	室温 RT.~300	1360x1100x710	150
LMC-40DH	2层 Deck 4盘 Tray		380 3N	12	室温 RT.~300	1360x1100x1335	425
LMC-60DH	3层 Deck 6盘 Tray		380 3N	18	室温 RT.~300	1360x1100x1915	660
LMC-90DH	3层 Deck 9盘 Tray		380 3N	24	室温 RT.~300	1780x1100x1915	800
LMC-120DHT	3层 Deck 12盘 Tray		380 3N	27	室温 RT.~300	1910x1235x1915	850
LMC-120DH	3层 Deck 12盘 Tray		380 3N	27	室温 RT.~300	2200x1100x1915	880
LMC-40DHF	上烤8盘下醒10盘		380 3N	15	室温 RT.~300	1360x1100x1850	470

欧款层炉

DECK OVEN

稳定烘焙性能

微电脑控制, 烘烤数据存储功能, 定时报警系统, 单独控制上下火, U形波纹发热管, 可控硅膜块辅助加热, 可定制蒸汽系统。

可视化烘焙

欧式把手, 内开式镀膜钢化玻璃炉门, 减少热量流失, 烘焙过程可视。

STABLE BAKING PERFORMANCE

Microcomputer control, baking data storage function, timed alarm system, eparate control of up and down flames, U-shaped corrugated heating pipe silicon controlled film block auxiliary heating, customizable steam system.

VISUAL BAKING

European style handle, internally opened coated tempered glass furnace door, reduces heat loss, and the baking process is visible.



U形波纹发热管
U-SHAPED CORRUGATED HEATING PIPE



技术参数

TECHNICAL PARAMETER

	LMC-60DS	LMC-60DST	LMC-80DS	LMC-90DS
加热方式 Heating type	电 E lectric	电 B ectric	电 E lectric	电 E lectric
容量 Capacity	3层 Deck 6盘 Tray	3层 Deck 6盘 Tray	4层 Deck 8盘 Tray	8盘 Tray
电压 Voltage	3803N~	3803N~	220V~	3803N~
功率 Power	19.3 kW	19.3 kW	25.7 kW	26.5 kW
产品尺寸 Dimension	1280×1205×1780 mm	1280×1205×1910mm	1280×1205×1930 mm	1700×1205×1780 mm
净重 NW	320 kg	400 kg	430 kg	480 kg

标准款层炉

DECK OVEN

稳定烘焙性能

微电脑控制，烘烤数据存储功能，定时报警系统，单独控制上下火，远红外线加热管，定制蒸汽系统。

耐用易清洁

不锈钢板箱体，耐热性、热反射性、机械性能良好，抗氧化，防腐蚀。

STABLE BAKING PERFORMANCE

Microcomputer control, baking data storage function, timed alarm system, separate control of upper and lower fires, far-infrared heating tube, customized steam system.

DURABLE AND EASY TO CLEAN

Stainless steel plate box, with good heat resistance, heat reflection, mechanical properties, oxidation resistance, and corrosion resistance.



不锈钢材质 STAINLESS STEEL MATERIAL



技术参数

TECHNICAL PARAMETER

	LMC-20DJ	LMC-40DJ	LMC-60DJ	LMC-90DJ
规格 Specifications	1层 Deck 2盘 Tray	2层 Deck 4盘 Tray	3层 Deck 6盘 Tray	3层 Deck 9盘 Tray
摆盘方式 Tray direction	[600x400mm]	[600x400mm]	[600x400mm]	[600x400mm]
电压 Voltage	380V 3N	380V 3N	380V 3N	380V 3N
功率 Power	6.6 kW	13.2 kW	19.8 kW	24 kW
温度范围 Temp. range	室温 RT.~300°C	室温 RT.~300°C	室温 RT.~300°C	室温 RT.~300°C
产品尺寸 Dimension	1320×1080×610 mm	1320×1080×1365 mm	1320×1080×1780 mm	1740×1080×1780 mm
净重 N.W.	120 kg	260 kg	360 kg	500 kg

标准款食品烘炉

CLASSIC OVEN

三种控制系统可选

THREE CONTROL SYSTEMS AVAILABLE

电力式

U型发热管, 高精度密封探头, 两侧 8mm 保温耐火纤维硅酸铝棉, 保温隔热。

燃气式

MDK 点火器脉冲式点火, 双电磁阀保护, 带火焰监测系统, 陶瓷绝缘感应针。

ELECTRIC OVEN

U-shaped heating tube, high-precision sealed probe, 8mm insulated refractory fiber aluminum silicate cotton on both sides thermal insulation.

GAS OVEN

MDK igniter pulse ignition, dual solenoid valve protection, with flame monitoring system, ceramic insulated sensing needle.



可选控制系统

OPTIONAL CONTROL SYSTEM



电脑控制系统 INTELLIGENT SYSTEM



仪表控制面板 INSTRUMENT CONTROL PANEL



旋钮式温控面板 KNOB CONTROL PANEL

技术参数

TECHNICAL PARAMETER

	WFC-101D	WFC-202D	WFC-303D	WFC-101Q	WFC-202Q	WFC-303Q
加热方式 Heating type	电 Electric	电 Electric	电 Electric	燃气 Gas	燃气 Gas	燃气 Gas
规格 Specifications	1层 Deck 1盘 Tray	2层 Deck 2盘 Tray	3层 Deck 3盘 Tray	1层 Deck 1盘 Tray	2层 Deck 2盘 Tray	3层 Deck 3盘 Tray
电压 Voltage	V 220	220	220	220	220	220
功率 Power	kW 4.4	8.8	13.2		/	/
燃气种类 Gas type		/	/	LPG / NG	LPG / NG	LPG / NG
温度范围 Temp. range	°C 室温 RT.~300	室温 RT.~300	室温 RT.~300	室温 RT.~300	室温 RT.~300	室温 RT.~300
内腔尺寸 Inner size	mm 650×520×170	650×520×170	650×520×170	755×500×220	755×500×220	755×500×220
产品尺寸 Dimension	mm 918×643×405	918×643×810	918×643×1120	1000×725×595	1000×725×1175	1000×725×1655







仪表型电热食品烘炉

INSTRUMENT TYPE ELECTRIC DECK OVEN



技术参数

TECHNICAL PARAMETER

	 容量 Volume	 电压 Voltage	 功率 Power	 温度范围 Temp. range	 内腔尺寸 Inner size	 产品尺寸 Dimension
WFC-102D	1层 Deck 2盘 Tray	220/380V	6.6kW	室温 RT.~300°C	870×630×220 mm	1220×805×595 mm
WFC-204D	2层 Deck 4盘 Tray	380V	13.2kW	室温 RT.~300°C	870×630×220 mm	1220×805×1240 mm
WFC-306D	3层 Deck 6盘 Tray	380V	19.8kW	室温 RT.~300°C	870×630×220 mm	1220×805×1645 mm
WFC-103D	1层 Deck 3盘 Tray	220/380V	8kW	室温 RT.~300°C	1270×630×220 mm	1640×805×595 mm
WFC-206D	2层 Deck 6盘 Tray	380V	16kW	室温 RT.~300°C	1270×630×220 mm	1640×805×1240 mm
WFC-309D	3层 Deck 9盘 Tray	380V	24kW	室温 RT.~300°C	1270×630×220 mm	1640×805×1645 mm
WFC-312D	3层 Deck 12盘 Tray	380V	37.8kW	室温 RT.~300°C	1670×630×220 mm	2020×800×1640 mm

仪表型燃气食品烘炉

INSTRUMENT TYPE GAS DECK OVEN



技术参数

TECHNICAL PARAMETER

	 容量 Volume	 燃气种类 Gas type	 电压 Voltage	 温度范围 Temp. range	 内腔尺寸 Inner size	 产品尺寸 Dimension
WFC-102Q	1层 Deck 2盘 Tray	LPG / NG	220V	室温 RT.~300°C	890×650×220 mm	1340×890×673 mm
WFC-204Q	2层 Deck 4盘 Tray	LPG / NG	220V	室温 RT.~300°C	890×650×220 mm	1340×890×1363 mm
WFC-306Q	3层 Deck 6盘 Tray	LPG / NG	220V	室温 RT.~300°C	890×650×220 mm	1340×890×1843 mm
WFC-103Q	1层 Deck 3盘 Tray	LPG / NG	220V	室温 RT.~300°C	1290×650×220 mm	1760×890×673 mm
WFC-206Q	2层 Deck 6盘 Tray	LPG / NG	220V	室温 RT.~300°C	1290×650×220 mm	1760×890×1363 mm
WFC-309Q	3层 Deck 9盘 Tray	LPG / NG	220V	室温 RT.~300°C	1290×650×220 mm	1760×890×1843 mm
WFC-312Q	3层 Deck 12盘 Tray	LPG / NG	220V	室温 RT.~300°C	按定制 Customizable	按定制 Customizable

豪华型食品烘炉电脑系列

LUXURY COMPUTER OVEN

易操作电脑控制系统

EASY TO OPERATE COMPUTER CONTROL SYSTEM

电力式

正面 201 不锈钢，两侧保温层减少热量流失，上下 6 条红外线发热管，高精度密封探头，线路监测自动报警系统，高温防爆灯。

ELECTRIC OVEN

The front is made of 201 stainless steel, with insulation layers on both sides to reduce heat loss. There are 6 infrared heating pipes on the top and bottom, high-precision sealed probes, automatic alarm system for line monitoring, and high-temperature explosion-proof lights.

燃气式

MDK 点火器脉冲式点火，双电磁阀保护，带火焰监测系统，陶瓷绝缘感应针。

GAS OVEN

MDK igniter pulse ignition, dual solenoid valve protection, with flame monitoring system, ceramic insulated sensing needle.

简易电脑控制面板

独立控制上下火
比例控制运算
可定时 99 分 59 秒

SIMPLE COMPUTER CONTROL PANEL

Independent control of up and down fire
Proportional control operation
Can be timed for 99min and 59s



技术参数

TECHNICAL PARAMETER

	WFC-102DJ	WFC-204DJ	WFC-306DJ	WFC-102QJ	WFC-204QJ	WFC-306QJ
加热方式 Heating type	电 Electric	电 Electric	电 Electric	燃气 Gas	燃气 Gas	燃气 Gas
规格 Specifications	1层 2盘 1-Deck 2-Tray	2层 4盘 2-Deck 4-Tray	3层 6盘 3-Deck 6-Tray	1层 2盘 1-Deck 2-Tray	2层 4盘 2-Deck 4-Tray	3层 6盘 3-Deck 6-Tray
电压 Voltage	V 220 / 380	380	380	220	220	220
功率 Power	kW 6.6	13.2	19.8	/	/	/
温度范围 Temp. range	°C 室温 RT.~300	室温 RT.~300	室温 RT.~300	室温 RT.~300	室温 RT.~300	室温 RT.~300
内腔尺寸 Inner size	mm 870×630×220	870×630×220	870×630×220	890×650×220	890×650×220	890×650×220
产品尺寸 Dimension	mm 1220×805×595	1220×805×1240	1220×805×1645	1340×890×673	1340×890×1363	1340×890×1843

热风循环炉 + 醒发箱组合

HOT AIR ROTARY OVEN + PROOFER

应用场所

- ▶ 现烤店
- ▶ 酒店
- ▶ 餐饮

APPLICATION PLACE

- ▶ Bakery
- ▶ Hotel
- ▶ Restaurant



5

段

温度控制

Temperature control

节省
占地空间

OPTIONAL CLEANING
WATER GUN



可编程控温 PROGRAMMABLE TEMP CONTROL

5 段温度控制，可存储菜单，为用户提供复杂烘焙标准化、大数据统计和传输等新业态所需功能。

5-stage temperature control, can store menus, and provide users with functions required for new formats such as complex baking standardization, big data statistics, and transmission.



高温饱和蒸汽 HIGH TEMPERATURE SATURATED STEAM

强劲的新鲜蒸汽发生器，实现欧包所需 120 °C 以上高温饱和蒸汽，利于割纹开口，获得酥脆表皮与诱人纹路。

A powerful fresh steam generator that achieves high temperature saturated steam above 120°C required for European packaging, which is conducive to cutting and opening, obtaining crispy skin and attractive patterns.



食物色泽均匀 UNIFORM COLOR OF FOOD

热风对流壁，多个风道循环受热，高速热旋风技术，底部 360° 旋转，热量分布均匀，满载烘烤也可获得理想的出品品质。电机快速响应，正反转向切换灵敏。

Hot air convection wall, multiple air ducts circulating for heating, high-speed thermal cyclone technology, bottom 360° rotation, uniform heat distribution and full load baking can also achieve ideal product quality. The motor responds quickly and switches between positive and negative directions sensitively.










分段式醒发 SEGMENTED PROOFER

智能醒发控制系统，温度、湿度、时间可控，分段式醒发，风机循环设计，使箱体内部温度与湿度均匀一致。

Intelligent fermentation control system with controllable temperature, humidity, and time, segmented wake-up, fan circulation design, ensuring uniform temperature and humidity inside the box.

技术参数

TECHNICAL PARAMETER

	LM-5D10F	LM-10D10F
 加热方式 Heating type	电 Electric	电 Electric
 规格 Specifications	5 盘热风旋转炉 + 10 盘醒发箱 5-tray rotary oven + 10-tray proofing	10 盘热风旋转炉 + 10 盘醒发箱 10-tray rotary oven + 10-tray proofing
 温度范围 Temperature range	室温 Room temp.~300°C	室温 Room temp.~300 C
 生产能力 [以面包为例] Production capacity [bread]	25 kg	50 kg
 传动功率 Power	1.5 kW	1.7 kW
 热效率 Energy consumption	8.8 kW	16.8 kW
 电压 Voltage	380 V	380 V
 产品尺寸 Dimension	960×1310×1840 mm	960×1310×2290 mm
 净重 N.W.	475 kg	575 kg

标准型烘炉带醒发箱

OVEN & PROOFER

实用组合模式

PRACTICAL COMPOSITE PATTERN

烘炉

仪表控制系统，电热款高精度密封探头精准监测温度，加热管分布合理，燃气款MDK点火器带双电磁阀保护，热效率高且耗气量少。

醒发箱

旋钮温控，温湿双控，箱内热风循环，温湿环境均匀。

OVEN

Instrument control system, electric high-precision sealing probe accurately monitors temperature, heating pipe is reasonably distributed, gas MDK igniter is equipped with double solenoid valve protection, with high thermal efficiency and low gas consumption.








PROOFER

Knob temperature control, temperature and humidity dual control, hot air circulation in the box, temperature and humidity environment is uniform.



技术参数

TECHNICAL PARAMETER

	WFC-102DF	WFC-204DF	WFC-102QF	WFC-204QF
 加热方式 Heating type	电 Electric	电 Electric	燃气 Gas	燃气 Gas
 规格 Specifications	1层2盘烘炉+10盘醒发箱 1-deck 2-tray oven +10-tray proofer	2层4盘烘炉+10盘醒发箱 2-deck 4-tray oven +10-tray proofer	1层2盘烘炉+10盘醒发箱 1-deck 2-tray oven +10-tray proofer	2层4盘烘炉+10盘醒发箱 2-deck 4-tray oven +10-tray proofer
 电压 Voltage	220 V	380 V	220 V	380 V
 功率 Power	9.4 kW	16 kW	9.4 kW	16 kW
 燃气种类 Gas	/	/	液化气/天然气 LPG/NG	液化气/天然气 LPG/NG
 温度范围 Temp. range	烘炉：室温 ~300 °C 发酵箱：室温 ~110 °C Oven : RT. ~300 °C Proofer : RT. ~110 °C	烘炉：室温 ~300 °C 发酵箱：室温 ~110 °C Oven : RT. ~300 °C Proofer : RT. ~110 °C	烘炉：室温 ~300 °C 发酵箱：室温 ~110 °C Oven : RT. ~300 °C Proofer : RT. ~110 °C	烘炉：室温 ~300 °C 发酵箱：室温 ~110 °C Oven : RT. ~300 °C Proofer : RT. ~110 °C
 产品尺寸 Dimension	1220×805×1470 mm	1220×805×1875 mm	1340×890×1558 mm	1340×890×2068 mm

履带式披萨炉

CRAWLER PIZZA STOVE

热风冲击快速烘烤

HOT AIR IMPACT FAST BAKING

快速烘烤

上下循环加热，热风由上至下循环系统，可做18寸披萨，或者同时使用两个9寸，65~300 均衡受热，3~12分钟快速出炉。

易清洁

食品级不锈钢网链输送，可拆卸积屑盘，门档风板、导风盒和输送链条整体拆下，方便清洁。

QUICK BAKING

The upper and lower circulation heating, hot air circulation system from top to bottom, can make 18 inch pizzas, or use two 9-inch pizzas simultaneously, evenly heated at 65-300, and quickly discharged in 3-12 minutes.

EASY TO CLEAN

Food grade stainless steel mesh chain conveyor, detachable chip tray, door baffle, air guide box, and conveyor chain can be removed as a whole for easy cleaning.



不锈钢网链 STAINLESS STEEL MESH CHAIN



技术参数

TECHNICAL PARAMETER

	LMX-10D	LMX-15D	LMX-18D
规格 Specifications	10寸电力型 10 inch electric	15寸电力型 15 inch electric	18寸电力型 18 inch electric
电压 Voltage	220/380 V	220/380V	220/380 V
功率 Power	7 kW	10 kW	10 kW
产品尺寸 Dimension	1510×790×450 mm	1710×910×450 mm	1985×1015×450 mm
净重 NW	100 kg	110 kg	120 kg

发泡式推车醒发箱

FOAMING TROLLEY PROOFER



技术参数

TECHNICAL PARAMETER

	LM-32	LM-64
规格 specifications	32 盘推车式 32 trays rack type	64 盘推车式 64 trays rack type
门数 Door	1 门 1 door	2 门 2 door
电压 Voltage	220 V	220 V
功率 Power	4.5 kW	5.5 kW
温度范围 Temp. range	室温 Room temp.~50°C	室温 Room temp.~50°C
湿度范围 Humidity range	60~99 %RH	60~99 %RH
产品尺寸 Dimension	1150×890×2110 mm	1150×1780×2110 mm
净重 N.W.	200 kg	400 kg

推车式发酵

智能控制系统，温度、湿度可控，为面团提供适宜发酵环境。不锈钢踏板，不锈钢车架，万向轮移动省力。

TROLLEY PROOFER

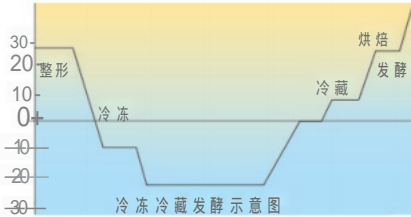
Intelligent control system with controllable temperature and humidity provides a suitable fermentation environment for dough. Stainless steel pedals, stainless steel frame, and universal wheels move effortlessly.

冷藏冷冻醒发箱

FROZEN & REFRIGERATED PROOFER

灵活规划烘焙准备工作

PROVIDE ACCURATE TEMPERATURE AND HUMIDITY ENVIRONMENT FOR DOUGH



冷冻冷藏发酵

冷藏冷冻发酵箱节约时间，提前制作好面团，将面团置于冷藏环境，使酵母处于休眠或者抑制状态。通过自动转换模式在一定时间后得到发酵好的面团，冷冻发酵则能让面团保存更长时间，自动转换让面团拥有均匀的标准。

FROZEN& REFRIGERATED PROOFER

Refrigerated and frozen fermentation boxes save time by making dough in advance and placing it in a refrigerated environment to keep the yeast in a dormant or inhibited state. By automatically switching modes, the fermented dough is obtained after a certain period of time, while frozen fermentation allows the dough to be stored for a longer time, and automatic switching allows the dough to have a uniform standard.



技术参数

TECHNICAL PARAMETER

	BC-18C	BC-36C	BC-32C2	BC-18D	BC-36D	BC-32D2	BC-32CD
规格 specifications	18盘冷藏 18 trays refrigerated proofer	36盘冷藏 36 trays refrigerated proofer	32盘冷藏 32 trays refrigerated proofer	18盘冷冻 18 trays frozen proofer	36盘冷冻 36 trays frozen proofer	32盘冷冻 32 trays frozen proofer	32盘冷冻冷藏 32 trays frozen & refrigerated
门数 Door	1门 1 door	1门 1 door	2门 2 door	1门 1 door	1门 1 door	2门 2 door	2门 2 door
电压 Voltage	V 220	220	220	220	220	220	220
功率 Power	kW 2.6	3.6	2.6+2.6	3	4	3+3	3+2.6
温度范围 Temp.range	-5~+40/+2~+40	-5~+40/+2~+40	-5~+40/+2~+40	-15~+40	-15~+40	-15~+40	-15~+40 +2~+40
制冷剂 Refrigerant	R404A	R404A	R404A	R404A	R404A	R404A	R404A
产品尺寸 Dimension	L 610 mm W950 H 2050	L 800 W 1150 H 2050	L 800 W 1150 H 2050	L 610 W950 H 2050	L 800 W 1150 H 2050	L 800 W 1150 H 2050	L 800 W 1150 H 2050

发泡喷雾醒发箱

FOAMING SPRAYING PROOFER




准确气流 细腻均匀喷雾系统

ACCURATE AIR FLOW, FINE AND EVEN SPRAY SYSTEM



技术参数

TECHNICAL PARAMETER

	WFF-13A	WFF-16A	WFF-26A	WFF-32A
 规格 specifications	13 盘 13 tray	16 盘 16 tray	26 盘 26 tray	32 盘 32 tray
 门数 Door	1 门 1 door	1 门 1 door	2 门 2 door	2 门 2 door
 电压 Voltage	220 V	220 V	220 V	220 V
 功率 Power	2.6 kW	2.6 kW	2.8 kW	2.8 kW
 温度范围 Temp. range	60 %RH	60 %RH	60 %RH	60 %RH
 湿度范围 Humidity range	室温 ~ 95 °C RT. ~ 95	室温 ~ 95 °C RT. ~ 95	室温 ~ 95 °C RT. ~ 95	室温 ~ 95 °C RT. ~ 95
 产品尺寸 Dimension	L 550 mm W 800 mm H 1760 mm	L 550 W 800 H 2050	L 1100 W 800 H 1765	L 1100 W 800 H 2050

分段发酵

分段式醒发控制系统，一次设置自动分段。风机系统和侧压力强制热风对流，节能蒸汽发生器，喷雾系统向柜内输送细腻均匀喷雾，箱体内部温度湿度均匀一致，内部照明方便查看发酵情况，活动架可拆卸。

SEGMENTED FERMENTATION

Segmented wake-up control system, with automatic segmentation set at once. The fan system and side pressure forced hot air convection, energy-saving steam generator, spray system deliver delicate and uniform spray to the cabinet, the temperature and humidity inside the cabinet are uniform, the internal lighting is convenient to view the fermentation situation, and the movable rack is removable.

经典型醒发箱

CLASSIC PROOFER

为面团提供准确的温湿环境

PROVIDE ACCURATE TEMPERATURE AND HUMIDITY ENVIRONMENT FOR DOUGH

合理温湿分配

热风循环对流,内部温度与湿度均匀稳定,高密度 PU 保温层更节能,内部照明系统方便随时查看发酵情况,排水装置清洗快捷。

REASONABLE DISTRIBUTION OF TEMPERATURE AND HUMIDITY

Hot air circulation convection, uniform and stable internal temperature and humidity, high-density PU insulation layer is more energy-saving, internal lighting system is convenient to check the fermentation situation at any time, and drainage device cleaning is fast.



均匀发酵 UNIFORM FERMENTATION



技术参数

TECHNICAL PARAMETER

	WFF-13A	WFF-16A	WFF-26A	WFF-32A	WFF-13B	WFF-16B	WFF-26B	WFF-32B
规格 specifications	13 盘 13 tray	16 盘 16 tray	26 盘 26 tray	32 盘 32 tray	13 盘 13 tray	16 盘 16 tray	26 盘 26 tray	32 盘 32 tray
门数 Door	1 门 1 door	1 门 1 door	2 门 2 door	2 门 2 door	1 门 1 door	1 门 1 door	2 门 2 door	2 门 2 door
电压 Voltage	220 V	220 V	220V	220 V	220V	220V	220V	220V
功率 Power	2.6 kW	2.6 kW	2.8 kW	2.8 kW	2.6 kW	2.6 kW	2.8 kW	2.8 kW
湿度范围 Humidity range	60 %RH	60 %RH	60 %RH	60 %RH	60 %RH	60 %RH	60 %RH	60 %RH
温度范围 Temp.range	室温 ~ 95 RT.~95	室温 ~ 95 RT.~95	室温 ~ 95 RT.~95	室温 ~ 95 RT.~95	室温 ~ 95 RT.~95	室温 ~ 95 RT.~95	室温 ~ 95 RT.~95	室温 ~ 95 RT.~95
产品尺寸 Dimension	L 485 mm W 685 mm H 1655 mm	L 485 mm W 685 mm H 1910 mm	L 1000 mm W 685 mm H 1655 mm	L 1000 mm W 685 mm H 1910 mm	L 500 mm W 685 mm H 1705 mm	L 500 mm W 685 mm H 1985 mm	L 1000 mm W 685 mm H 1705 mm	L 1000 mm W 685 mm H 1985 mm

烤盘架

BAKING TRAYS TROLLY

为专业烘焙提供补充

SUPPLEMENTING PROFESSIONAL BAKING

不锈钢或者铝材质可选，可容纳 18 或 32 盘烤盘，用于摆放和运输食品，节省店内空间，带刹车万向轮，优质橡胶接触面承重不易磨损，移动安静顺滑。有封闭式烤盘架可选。

Available in stainless steel or aluminum materials, it can accommodate 16 or 32 baking trays, used for storing and transporting food, saving store space, equipped with brake universal wheels, high-quality rubber contact surface load-bearing, not easy to wear, and quiet and smooth movement. There is an optional enclosed trays rack.



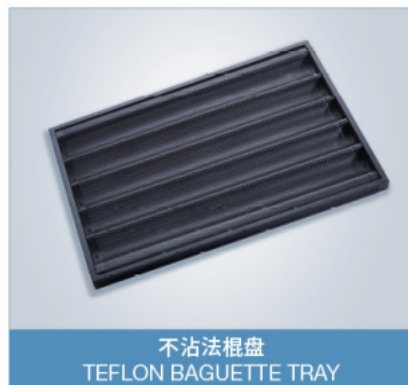
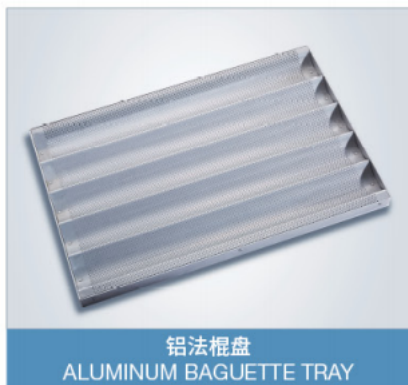
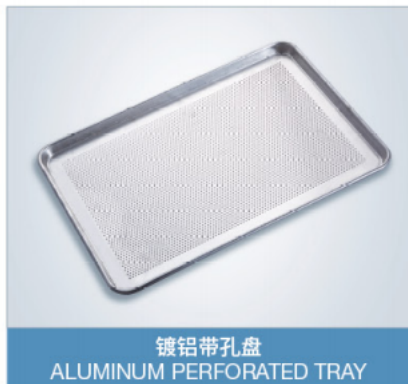
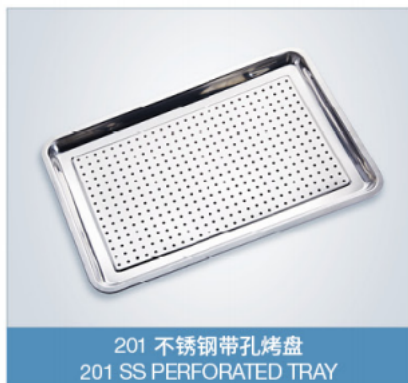
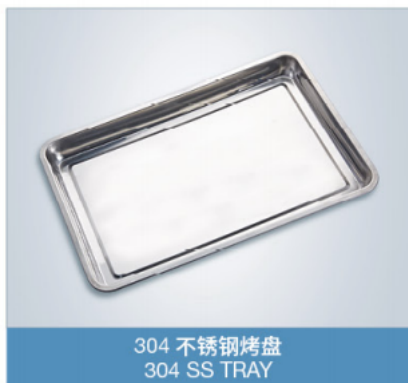
技术参数

TECHNICAL PARAMETER

	32 盘烤盘架 32 trays rack	18 盘烤盘架开放式 18 trays rack open	18 盘烤盘架封闭式 18 trays rack closed
 层间距 layer spacing	9.5 mm	8.5 mm	8.5 mm
 材质 bearing	不锈钢 Stainless steel	铝 Aluminum	铝 Aluminum
 承重 bearing	300 kg	200 kg	200 kg
 产品尺寸 Dimension	670×820×1700 mm	470×610×1855 mm	480×610×1855 mm
 净重 N.W.	30 kg	20 kg	25 kg

烤盘

BAKING TRAYS



标准容器

提供烘焙标准烤盘，带孔或不带孔。不锈钢、特氟龙涂层烤盘和铝制烤盘可用于烘焙各种面包食品。

法棍盘

不粘涂层 / 铝材质可选，避免粘连，适用于法棍，有助于固定面团形状，不易弯曲，轻松成型。

STANDARD CONTAINER

Provide standard baking trays or perforated trays. Stainless steel, Teflon coated baking plates, and aluminum baking plates can be used to bake various bread products.

BAGUETTE TRAY

Non-stick coating/aluminum material is optional to avoid adhesion, suitable for French sticks, helping to fix the shape of the dough, not easy to bend, and easy to shape.

5

段
曲线温度控温
Curve temperature
control

热风循环 系统

HOT AIR CIRCULATING
SYSTEM

烧腊 SIU MEI EXCLUSIVE 专用



旋转烘烤
ROTARY BAKING



可编程控温
PROGRAMMABLE TEMPERATURE CONTROL

热风循环

5 段曲线温度控温，时间 / 温度可控，可设定程序，保持出品风味统一。

DECK OVEN

5-segment curve temperature control, time/temperature controllable, programmable to maintain a unified flavor of the product.

智能控时控温

热风循环系统，电机自动旋转，使每只烤鸭均匀受热。

HOT AIR CIRCULATION OVEN

The hot air circulation system automatically rotates the motor to evenly heat each roast duck.

醒发箱

主体采用 1.0mm 厚度 304# 不锈钢制作，内部带照明，玻璃视窗方便观察烤鸭情况。

PROOFER

The main body is made of 1.0mm thick 304# stainless steel, with internal lighting and glass windows for easy observation of the roast duck situation.

智能热风烤鸭炉

SMART HOT AIR ROAST DUCK OVEN








料理智库 获得标准统一的美味出品

CUISINE THINK TANKS OBTAIN STANDARDIZED AND UNIFIED DELICIOUS PRODUCTS



技术参数

TECHNICAL PARAMETER

	YKL-6D-1	YKL-6D-2	YKL-6D-3
 加热方式 Heating type	电 Electricity	电 Electricity	电 Electricity
 容量 Voltage	北京鸭 8 只 / 鹅 5~6 只 Peking duck 8pcs/Goose 5~6 pcs	北京鸭 8 只 / 鹅 5~6 只 Peking duck 8pcs/Goose 5~6 pcs	北京鸭 6 只 / 鹅 6 只 Peking duck 6pcs /Goose 5~6 pcs
 建议烤制温度时间 baking temp & time	鸭 185~210 °C / 47~55 min 鹅 185~210 °C / 47~50 min Duck 185~210°C/47~55 min Goose 185~210°C/47~50 min	鸭 185~210 °C / 47~55 min 鹅 185~210 °C / 47~50 min Duck 185~210°C/47~55 min Goose 185~210°C/47~50 min	鸭 185~210 °C / 47~55 min 鹅 185~210 °C / 47~50 min Duck 185~210°C/47~55 min Goose 185~210°C/47~50 min
 控温范围 temperature range	45 ~ 350	45 ~ 350	45 ~ 350
 电压 Voltage	380V	380V	380 V
 功率 Power	9/13.5/ 18 kW	13.5/ 18 kW	13.5/ 23 kW
 产品尺寸 Dimenson	980x1060x1960 mm	980x1060x1850 mm	1003x850x1770 mm

智能燃气烤鸭炉

SMART GAS ROAST DUCK OVEN

微波 & 燃气加热 离子感应式熄火保护

MICROWAVE & GAS HEATING IN INDUCTION FLAME EXTINGUISHING PROTECTION

快速升温

微电脑控温控温，带 9 种智能菜单，满足不同食物需求，热风循环系统，自动旋转烘烤。燃气加热快速升温，带离子感应式熄火保护，快速切断气源。

HIGH HEATING RATE

Microcomputer controlled time and temperature control, with 9 intelligent menus to meet different food needs, hot air circulation system, automatic rotary baking. Gas heating quickly heats up, equipped with ion sensing flameout protection, and quickly cuts off the gas source.



技术参数

TECHNICAL PARAMETER

	YKL-6Q-1	YKL-6Q-2
 加热方式 Heating type	燃气 Gas	燃气 Gas
 容量 Voltage	北京鸭 8 只 / 鹅 5~6 只 Peking duck 8pcs / Goose 5~6 pcs	北京鸭 8 只 / 鹅 6 只 Peking duck 8pcs / Goose 5~6 pcs
 建议烤制温度时间 baking temp & time	鸭 185~210°C / 47~55 min 鹅 185~210°C / 47~50 min Duck 185~210°C / 47~55 min Goose 185~210°C / 47~50 min	鸭 / 鹅 185~210°C / 18~25 min Duck / Goose 185~210°C / 18~25 min
 控温范围 temperature range	45 ~ 380°C	45 ~ 350°C
 电压 Voltage	220 V	220 V
 额定热负荷 Rated thermal load	16 kW	2.5 kW
 产品尺寸 Dimension	1160x1160x1780 mm	1160x1160x1780 mm

电热智能快速烤鸭炉

ELECTRIC INTELLIGENT SPEED ROAST DUCK OVEN

自动恒温 均匀热量传递

AUTOMATIC CONSTANT TEMPERATURE
UNIFORM HEAT TRANSFER

18~25 分钟快速烤制

微电脑控时控温，带 10 种智能菜单，满足不同食物需求，自动恒温系统，热风循环系统，自动旋转烘烤，钢化玻璃视窗，防烫把手。








18-25 MIN RAPID BAKING

Microcomputer controlled time and temperature, with 10 intelligent menus to meet different food needs, automatic constant temperature system, hot air circulation system, automatic rotary baking, tempered glass window and anti scald handle.



技术参数

TECHNICAL PARAMETER

	YKL-6DJ-1	YKL-6DJ-2	YKL-6DJ-3	YKL-6DJ-4
 加热方式 Heating type	电 Electricity	电 Electricity	电 Electricity	电 Electricity
 容量 Voltage	北京鸭 8 只 / 鹅 6 只 Peking duck 8 pcs Goose 6 pcs	北京鸭 8 只 / 鹅 6 只 Peking duck 8 pcs Goose 6 pcs	北京鸭 3 只 / 鹅 2 只 Peking duck 3 pcs Goose 2 pcs	北京鸭 4 只 / 鹅 4 只 Peking duck 4 pcs Goose 4 pcs
 建议烤制温度时间 baking temp & time	鸭 / 鹅 Duck / Goose 185~210 C/18~25 min	鸭 / 鹅 Duck / Goose 185~210°C/18~25 min	鸭 / 鹅 Duck / Goose 185~210 C/18~25 min	鸭 / 鹅 Duck / Goose 185~210°C/18~25 min
 控 范围 temperature range	45 ~ 300°C	45 ~ 300 °C	45 ~ 300 °C	45 ~ 300°C
 电压 Voltage	380 V	380 V	380 V	380 V
 功率 Power	16 kW	17.5 / 27.5 kW	7.2 kW	12.5 kW
 品尺寸 Dimension	1116x836x1950 mm	1072x1139x1775 mm	机体 760x710x900 支架 775x715x755 Machine 760x710x900 Shelf 775x715x755	机体 810x863x1020 支架 942x745x686 Machine 810x863x1020 Shelf 942x745x686

电热烤鸭炉

PURE ELECTRIC ROAST DUCK OVEN SERIES

适应快节奏与理想出品品质

ADAPT TO FAST PACE AND IDEAL PRODUCT QUALITY

易操作

201# 或 304# 不锈钢板材，拉伸工艺，配备微电脑控制电箱，自动恒温、时间设定，操作简单，带熄火保护可视窗、内视灯。

多种食品适用

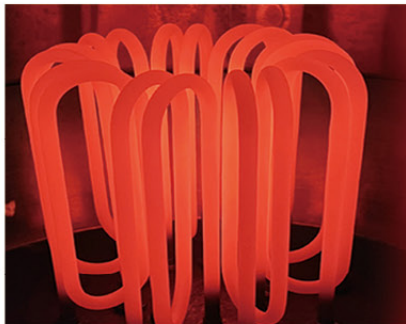
不锈钢发热管，传热效率高，45~300°C温度范围，适用于烤鸭，烤鹅，烤叉烧，烤羊腿，烤鸡，烤排骨等。

EASY TO OPERATE

201 # or 304 # stainless steel plate, stretching process, equipped with microcomputer controlled electric box, automatic constant temperature, time setting, simple operation, with flameout protection visual window and interior light.

SUITABLE FOR VARIOUS FOODS



Stainless steel heating tube, with high heat transfer efficiency and a temperature range of 45-300°C, suitable for use in roast duck, roast goose, barbecue, roast lamb leg, roast chicken, grilled ribs, etc.



不锈钢发热管
STAINLESS STEEL HEATING TUBE

技术参数

TECHNICAL PARAMETER

	YKL-900D (201#)	YKL-1000D (201#)	YKL-900D (304#)	YKL-1000D (304#)	YKL-900D (430#)	YKL-1000D (430#)
 加热方式 Heating type	电 Electricity	电 Electricity	电 Electricity	电 Electricity	电 Electricity	电 Electricity
 电压 Voltage	380 V	380 V	380 V	380 V	380 V	380 V
 功率 Power	9 kW	12 kW	9 kW	12 kW	9 kW	12 kW
 产品尺寸 Dimension	(Ø940+200) x1500 mm	(Ø1040+200) x1500 mm	(Ø940+200) x1500 mm	(Ø1040+200) x1500 mm	(Ø910+200) x1500 mm	(Ø1010+200) x1500 mm

晾鸭柜

DRYING CABINET

缩短晾胚时间

SHORTEN DRYING TIME

安全快速

里外不锈钢箱体，代替传统风干房，缩短晾胚时间（传统风干需要12小时以上），干净卫生，避免高温天气造成胚料变质。

多种食品适用

智能电脑温控，温湿度控制，大功率大风机，冷热风干，解冻，除湿，保鲜功能，适用烧鸽、烧鸡、烧鸭、烧鹅、烧猪等食材快速晾胚风干。

SAFE AND FAST

The inner and outer stainless steel container replaces the traditional air-drying room, shortens the drying time (traditional air-drying takes more than 12 hours), clean and hygienic, and avoids the deterioration of the embryc material caused by high temperature weather.

SUITABLE FOR VARIOUS FOODS

Intelligent computer temperature control, temperature and humidity control, high-power large fan, cold and hot air drying, thawing, dehumidification, and preservation functions, suitable for quick air drying of ingredients such as braised pigeons, roasted chickens, roasted ducks, roasted geese, and roasted pigs.



风机 FAN



技术参数

TECHNICAL PARAMETER

	LY-680JF	LY-1.2JF	LY-1.6JF
温度范围 Temp range	0~25 °C	0~25 C	0~25°C
电压 Voltage	220 V	220 V	220 V
功率 Power	保鲜：430 W / 风干：1100 W Keep fresh : 430 W / Air dry : 1100 W	保鲜：630 W 风干：1900 W Keep fresh : 630 W / Air dry : 1900 W	保鲜：780 W 风干：2400 W Keep fresh : 780 W / Air cry : 2400 W
产品尺寸 Dimension	630×760×2130 mm	1260×760×2130 mm	1860×760×2130 mm