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LIC-41210

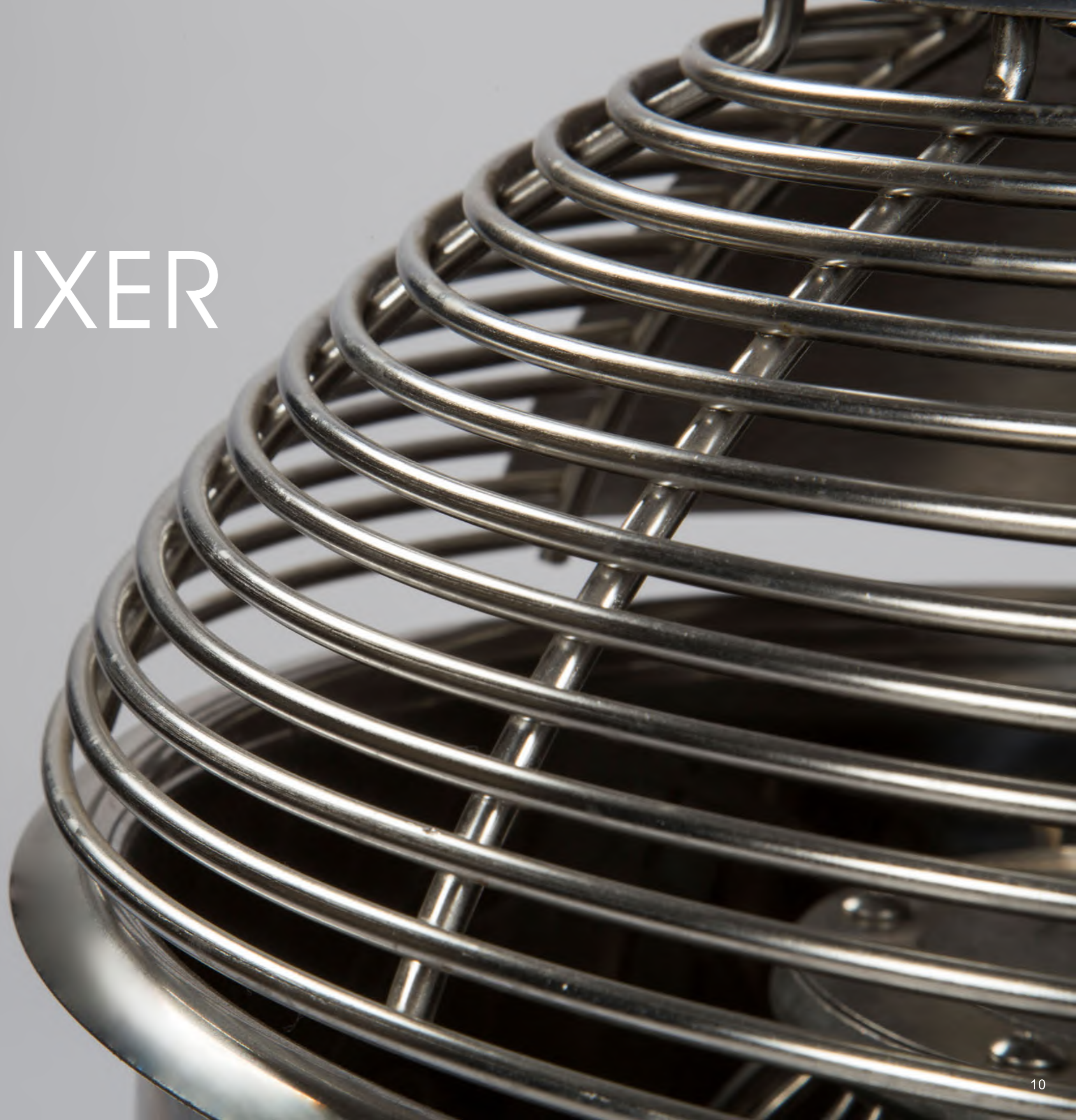




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FOOD MIXER



HOOK



It's a perfect partner with the dough, they move and touch as dance. It made of high quality material, ensure the sanitary of the bread. Each bends and angles are reasonable and creative design, ensure that kneading would be quick, quiet and gentle, also keep the temperature to make the quality dough. If you are a chef, you would know how wonderful it is.

BEATER



Beater is made of high standard material and wonderful design. It touches the ingredients gently and mixes to whatever you want. The distance to each corner is carefully calculated by engineer, ensure smooth, quiet, and perfectly match the bowl.

WHIP



Mixing is an art. More air is whipped into the ingredients in less time is based on the shape, diameter, length, space, wire. And this is all about science. It's careful and gently to treat the ingredients as hand, but more efficiency and hygienic. If you try the first time, you would never go to any kitchen which without it.



J SERIES FOOD MIXER

- J series is functioned through strong gear construction with American standard.
- ETL approved with every single electric part.
- Meat mincer is made of stainless steel with food hygiene approval and easy to assemble.
- Mixers are complete with 3 types of agitator for different food material operated.
- Safety system and food touchable material



B10J

B20J

B20J
with Meat mincer

B30J

B30J
with Meat mincer



ETL APPROVED MOTOR

All raw material are with UL approval.

GEAR CONSTRUCTION

J series is functioned through strong gear construction with American standard.

MEAT MINCER (Optional)

Made of stainless steel with food hygiene approval

EASY OPERATION

All electric buttons are with American safety standard.

EFFECTIVE TOOLS

J series comes with complete strong aluminum hook and beater, stainless steel whip with food hygiene approval.

STRONG MIXING BOWL

Removable bowl is held effectively in place with firm handle lock. Easy to operation and clean up.

GOOD STABILITY

The firm and stability makes J series more strong and heavy duty.



B20J

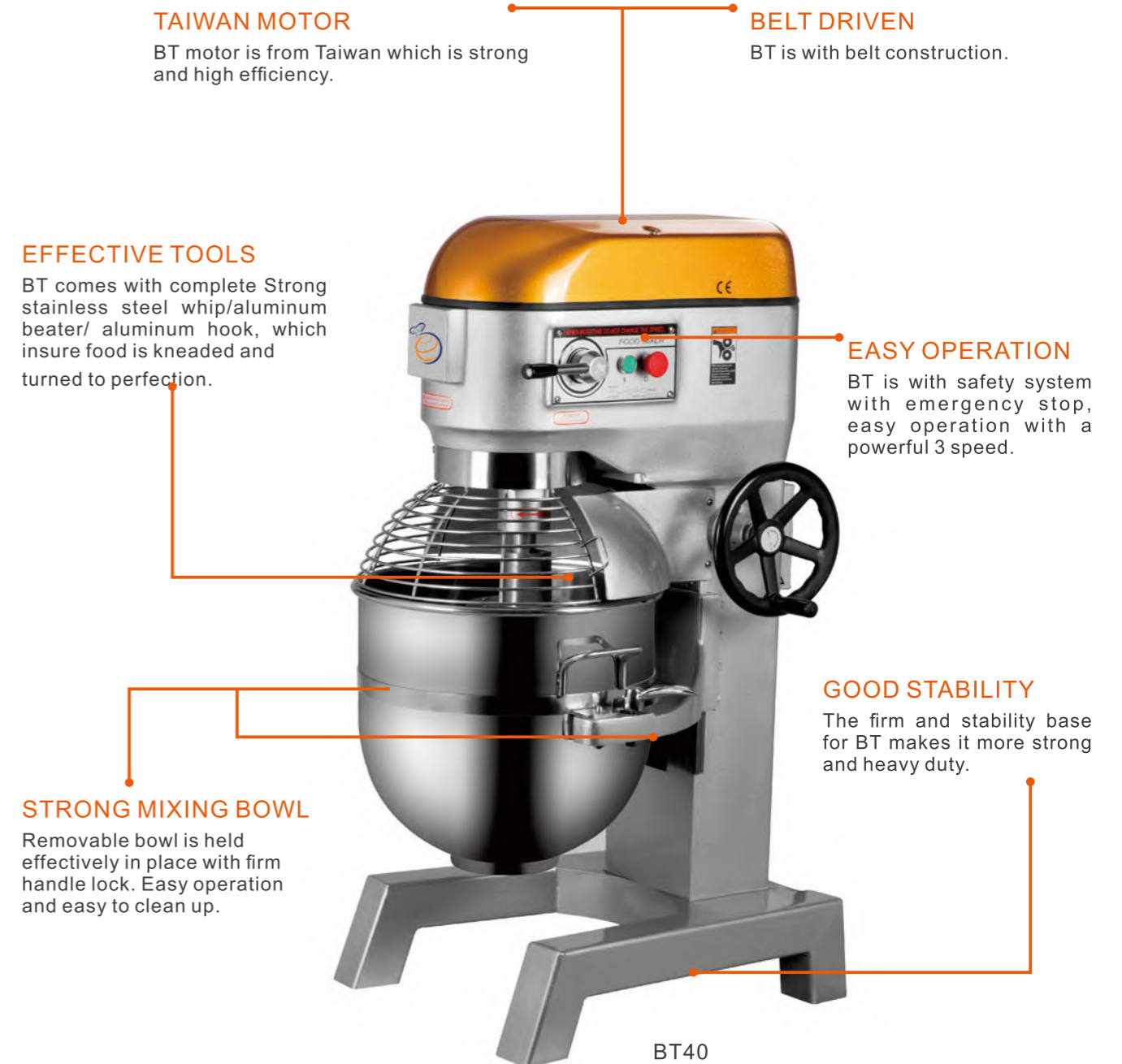


BT FOOD MIXER

- BT series is used belt construction with Taiwan technology.
- Motor is from Taiwan, important electric parts are with international standard.
- Safety system with emergency stop, easy operation and convenience for repairing.
- Low noise, high power, heavy duty, the service life of this series food mixer is longer than the regular products in the market.



BT40
(Without bowl cover)





AD FOOD MIXER

- AD series is used strong gear construction with European technology.
- CE approved with emergency stop and double safety system.
- Fashion design with durable quality, low noise, heavy duty, strong and high efficiency.
- High precision gears, powerful motor provide stable and fast mixing works.



AD10



AD20

STRONG GEAR CONSTRUCTION

AD series is used strong copper gear construction with European technology. Main electric parts are european standard.

EASY OPERATION

AD is with CE approved and emergency stop and double safety system. easy operation with a powerful 3 speed.

EFFECTIVE TOOLS

AD comes with complete strong stainless steel beater dough hook strong whip, which insure food is kneaded and turned to perfection.

STRONG ERGONOMIC HANDLE

The ergonomically designed bowl up and down handle is very strong and easy to operate.

STRONG MIXING BOWL

Removable bowl is held effectively in place with firm handle lock. Easy operation and easy to clean up.

GOOD STABILITY

The firm and stability base for AD makes it more strong and heavy duty.



AD40



BH FOOD MIXER

- BH series with competitive price and reliable quality.
- Easy operation and convenience for repairing.
- BH Series is designed to do planetary motion inside the bowl in order to make the food fully blend.
- Mixers are complete with 3 types of agitator. They can be used for flour mixing, stuff mixing, egg beating, powder and liquid food etc.



BH10

BH20
(stick lift)

BH30

BH20
(wheel Lift)

BH20
(without cover)

HIGH QUALITY GEAR & BELT CONSTRUCTION

BH series is used high quality gear& belt construction with competitive price and reliable quality.
10~30 Liter gear 40~100 belt.

EFFECTIVE TOOLS

BH comes with complete strong stainless steel beater and dough hook and strong whip, which insure food is kneaded and turned to perfection.

EASY OPERATION

BH is complete with 3 types of agitator with 3 powerful speed. Easy operation and high efficiency.

STRONG MIXING BOWL

Removable bowl is held effectively in place with firm handle lock. Easy operation and easy to clean up.

GOOD STABILITY

The firm and stability base for BH makes it more strong and heavy duty.



BH80



TABLE TOP FOOD MIXER

- High standard stainless steel for food contacted surface.
- Removable bowl, low noise, strong power, high efficiency.
- Uplift mixer head, compacted structure, convenient for repairing.



BH5



BH7



BH7B



BH7B

UPLIFT MIXER HEAD

Uplift head provide convenient operation, hygiene and easy cleanly.

EFFECTIVE TOOLS

Machine comes with hook, beater, whip, which are made of stainless steel and are dishwasher-safe.

SAFELY BOWL COVER

Stainless steel net cover or plastic cover (Optional Accessories).



BH5

REMOVABLE BOWL

The bowl is held effectively in place during operation.

ADJUSTABLE CONTROL

Flexible speed control to satisfy with your bakery kitchen.

DOUGH MIXER





DH FREQUENCY CHANGER SPRIAL MIXER

- High quality motor works, lower noise with two speeds.
- Double-speed options can be suitable for different requirements.
- Competitive price, convenient operation and reliable quality.



DH-20FS
(Mechanical control panel)

BELT CONSTRUCTION
High-quality belt construction drives the flour mixer quietly and efficiently.

EASY OPERATION
Double speed. Clear and easy mechanical or digital control panel can be choose.

SAFETY COVER
Safety cover can prevents injuries while using.

STRONG MIXING BOWL
The stainless steel mixing bowl can revolve with the hook synchronously. Easy to operate and clean.

EFFECTIVE TOOLS AND DOUBLE ACTIVE
The high-quality hook and bowl can mix dough effectively and efficiently.

GOOD STABILITY
Strong and sturdy base can improve the stability of the machine.

DH-20FAD



DH TABLE TOP DOUGH MIXER

- Small size but high efficiency with chain construction.
- In work, both mixer and bowl revolve simultaneously, thus the mixing speed is greatly increased and mixing effect is greatly improved.
- Easy operation, low noise, safety system



DH-10

NEW





DH DOUGH MIXER

- Strong strength & reasonable speed to mix good quality dough.
- Belt construction with heavy duty & high efficiency.
- Competitive price, convenience operation & reliable quality.



DH-20F



DH-30



DH-60FJ



DH-80

BELT CONSTRUCTION

DH series is used high quality belt construction with heavy duty and high efficiency.

EASY OPERATION

DH is with single speed or double speed for choice. Single speed with inching function as standard. Easy operation and high efficiency.

EFFECTIVE TOOLS AND DOUBLE ACTIVE

DH comes with complete strong stainless steel dough hook, both the hook and the bowl can revolve synchronously which increasing mixing speed and improving the effect.

SAFETY COVER

DH series is equipped with safety cover, which serve as safety cut-off.

STRONG MIXING BOWL

The strong stainless steel mixing bowl can revolve with the hook synchronously. Easy operation and easy to clean up.

GOOD STABILITY

The strong and firm and stability base for DH makes it more strong and heavy duty.



DH-30A



DH-T DOUGH MIXER

- DH -T it is special for pizza dough.
- In work, both mixer and bowl revolve simultaneously, thus the mixing speed is greatly increased and mixing effect is greatly improved.
- It is the electric power supply equipped with safely cover, which serve as safety cut-off.



EFFECTIVE TOOLS AND DOUBLE ACTIVE

DH-20T/DH-30T come with complete strong stainless steel dough hook, both the hook and the bowl can revolve synchronously which increasing mixing speed and improving the effect.

CHAIN CONSTRUCTION

DH-20T/DH-30T are used high quality chain construction with heavy duty and high efficiency. The lift up head design is fashion and easy to clean.

SAFETY COVER

DH-20T/DH-30T series is equipped with safely cover, which serve as safety cut-off.

EASY OPERATION

DH-20T/DH-30T is with single speed or double speed for choice. Easy operation and high efficiency.

STRONG MIXING BOWL

The strong stainless steel mixing bowl can revolve with the hook synchronously. High efficiency and easy to clean up.

GOOD STABILITY

The strong and firm and stability base for this mixer makes it more strong and heavy duty.



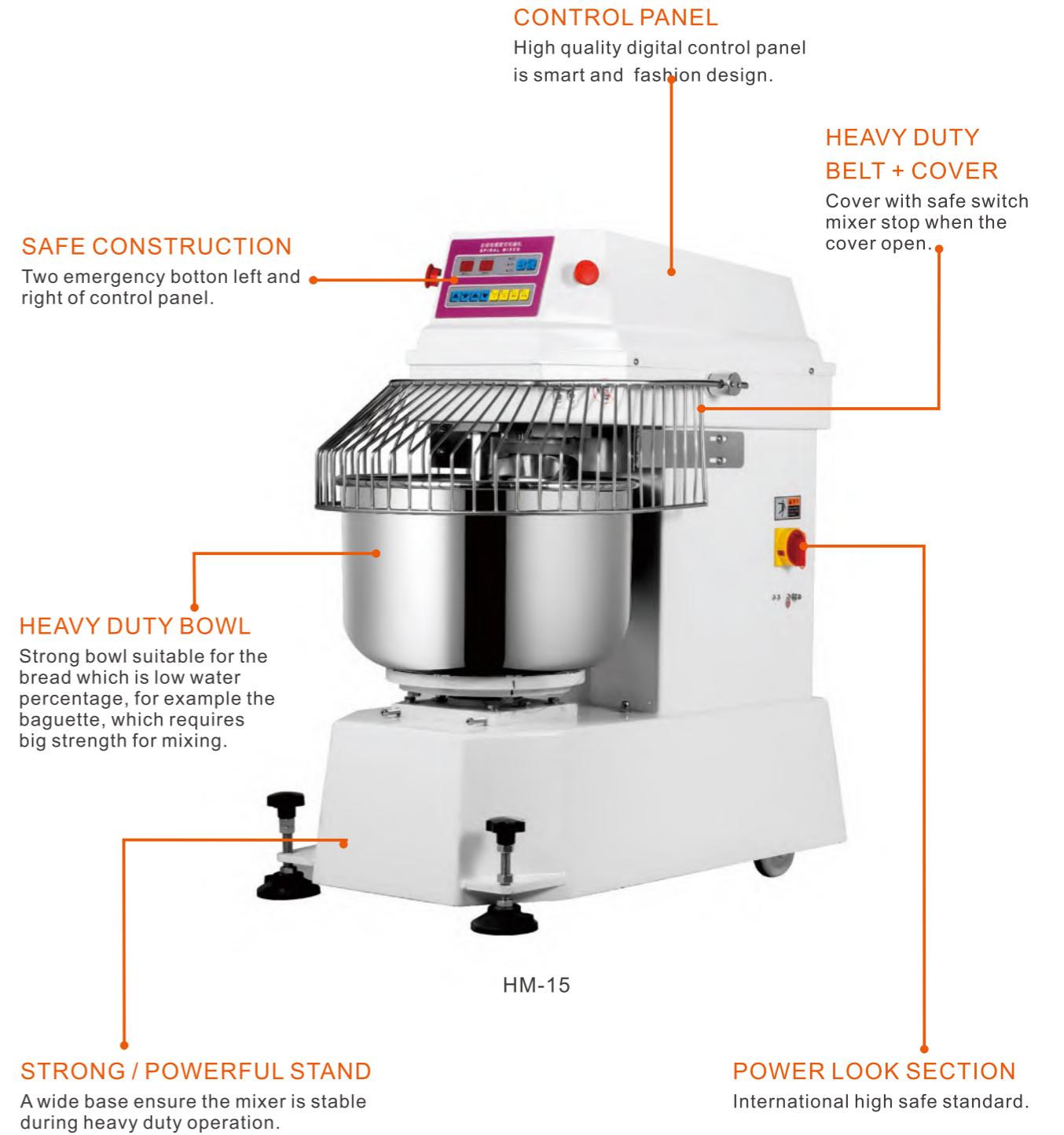
DH-20T



HM HEAVY DUTY DOUGH MIXER

— Capacity 15-100KGS

- High power, strong construction and high safety performance.
- Suitable for the bread which is low water percentage, for example the baguette, which requires big strength for mixing.
- High requirements for safety, it has 1 main power lock, 2 emergency buttons, and the cover of the bowl definitely could not be opened while the mixer is operating.





HWH HORIZONTAL DOUGH MIXER

- Horizontal dough mixer is applied to use for mixing the flour to dough.
- Easy operation, safe and health.
- Save work ,high efficiency ,it can reduce the labor intensity.
- The best choice for high output requirements .



HWH-15B
Stainless steel

FLOUR BOWL

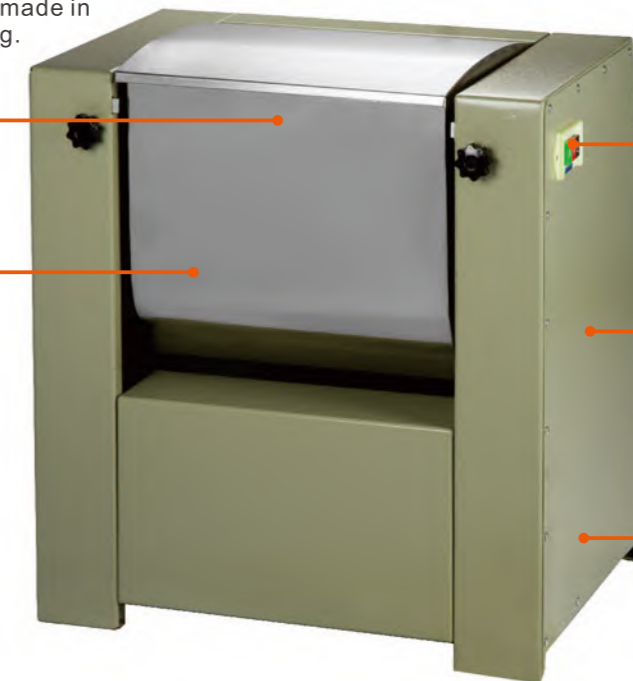
Flour bowl and mixing hook are made in stainless steel ,easy for cleaning.

SAFETY SWITCH

Safety guards with internal safety switching.

SAVE WORK

High efficiency, it can reduce the labor intensity.



HWH-15A
Painting

MIXING BOWL

The bowl will be automatic locked up when it's reversed, avoid hitting with the machine body, easy operate.

S.STEEL CONSTRUCTION

Fully constructed by contemporary S.Steel.

Commercial Deck Oven





CUSTOMIZED DECK OVEN

- Professional for OEM, designed by those who use it.
- Perfect laser cutting, stainless steel body with digital control,
- Each layer works independently, high heat preservation in the inner chamber and the body heat dissipation is good.



YG-12



YG-24

Customized door handle



Customized Logo

Professional for OEM&ODM, meet all you needs.

GOLDEN CHEF



Optional strong steam system & stone plate



Customized digital control panel design



Precise temperature control heating equably and efficient

YG-36



ECONOMIC TYPE DECK OVEN

- Special design stainless steel burner, heat difference within 3°C.
- High thermal efficiency, only takes 20min could heat up till 200°C.
- Stainless steel body and chamber, high quality and durable.



GD-11



GB-22
(Mechanical type)

Door with window

Observation window with insulation door.



Optional Design

Optional exhausting head.



Optional strong steam system & stone plate



Control panel
Optional for mechanical or digital controller.



Heat dissipation

The louver for heat dissipation are distributed at the rear and both sides of the oven.



GD-36
(Optional for gas or electric)



LUXURY DECK OVEN

- High standard customized series with elegant design.
- Import heating element and European design, popular to used in five-star hotel and open kitchen.
- Specially for baking European style hard bread.



EO-36



EO-39
(Black steel type)

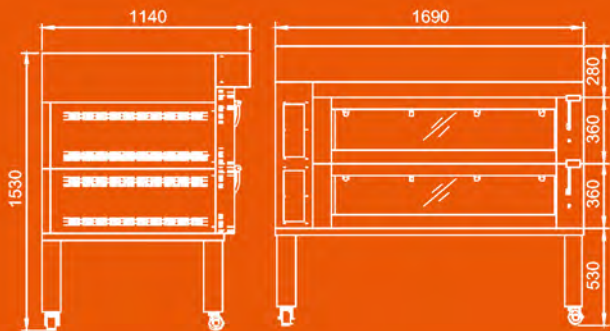


EO-39
(With shelf)

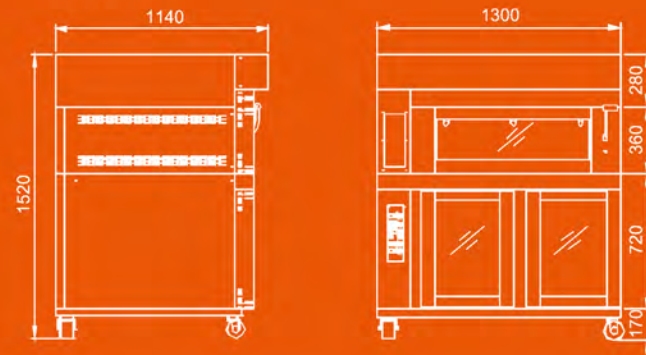


OEM COMBINATION OVEN

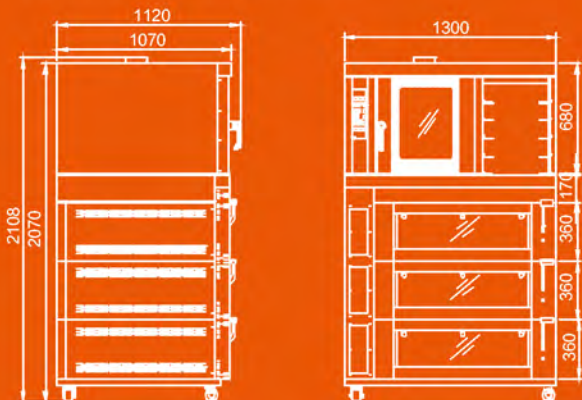
2 decks 6 trays Electric Oven with wheels



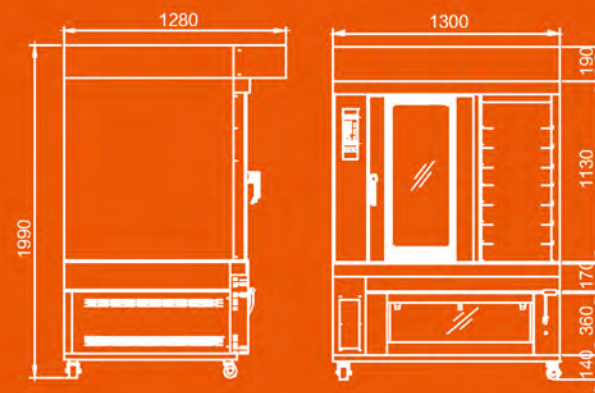
1 deck 2 trays Electric oven with 12 trays proofer



5 trays Electric Convection Oven combines with 3 decks 6 trays Electric Oven with shelf



10 trays Electric Convection Oven combines with 1 deck 2 trays Electric Oven with shelf



Adjustable vent

Hot air output can be adjusted according to different food requirement.



Efficient fan

The fan can rotate forward or reversely. The strong wind makes the inner space heat up quickly and evenly.



Unique control panel

Flat-designed, simple and elegant.



CONVECTION OVEN

- 360°C heating evenly in the chamber, steam function is optional.
- Import heating element and European design, popular to used in five-star hotel and open kitchen.
- High precision electronic probe is used to detect the temperature.



ERF-10



ERF-5
(Mechanical controller)

Optional control panel

Digital or machanical panel can be choose.

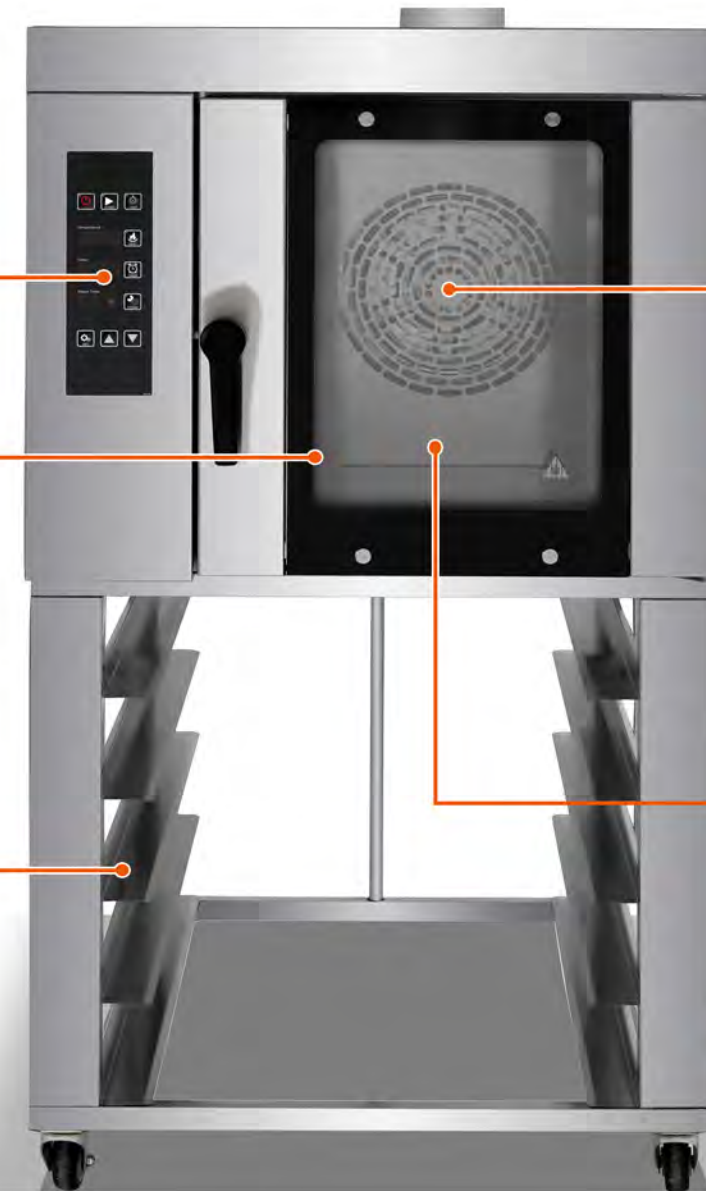


Adjustable vent

Hot air output can be adjusted according to different food requirement.

Optional shelf

With or without shelf.



Efficient fan

The fan can rotate forward or reversely. The strong wind makes the inner space heat up quickly and evenly.



Import heating element

Bake in a high efficiency and more durable. The food can be colored evenly during baking.

ERF-5
(With shelf)



32 TRAYS ELECTRIC ROTARY OVEN

- The electric rotary oven are made of full high quality stainless steel.
- High heat resistant trolley and wheels.
- The temperature can reach 400°C.

The Unique Door Lock

Double positioning technology greatly improves the door seal, so that heat no longer flows through the door crack.



Imported Burner

lower failure rate atomization effect is better, fuller combustion.



Double Fan Air Supply

the baked products are more beautiful and add the humidification system optimization.

Unique Heat Storage Technology (Patent Applied For)

the excess heat does not evaporate, and can ensure that the temperature inside the furnace is constant.

GCXZ-32E

BAKERY MACHINERY





DOUGH SHEETER

- Application range:crisping machine; make cakes and biscuits crisp. The oil-immersed design ensures little noise, durability and long service life. High-quality steel; the pressing wheel is processed in a special manner.
- The dough will not adhere to the machine easily and scratch will not happen a lot. With special pressing wheels and scrapers, the surface can be as thin as 1mm and it is even. The foldable structure is space-saving. It can be moved easily.



TSP380
(Table Top)



LSP520A

HEAVY DUTY ROLLER
Hard chrome seamless roller for large dough weight capacity.

REASONABLE CONSTRUCTION
Easy to remove & clean scraper assemblies with low replacement cost.

HYGIENE AND EASY CLEANING
Quality food grade conveyor belt (not a cotton belt).



LSP520

EASY TO CLEAN
Allows easy access in folded position to conveyor drive-roller for cleaning.

SAFETY SWITCH
Safety guards with internal safety switching.



DOUGH PRESSER

- Electric Knead and press machine has the characteristics of advanced structure, fine appearance, easy operation and high efficiency.
- It is suitable for paste making in hotels, restaurants and food processing factories .
- All parts in contact with food are made of stainless steel or steel with specially treated surfaces, which are durable in use and in conformity with national food hygiene standard.



HY500
Dough presser



AYM-300
Dough presser



AYM-110
Dough presser

TOAST MOULDER

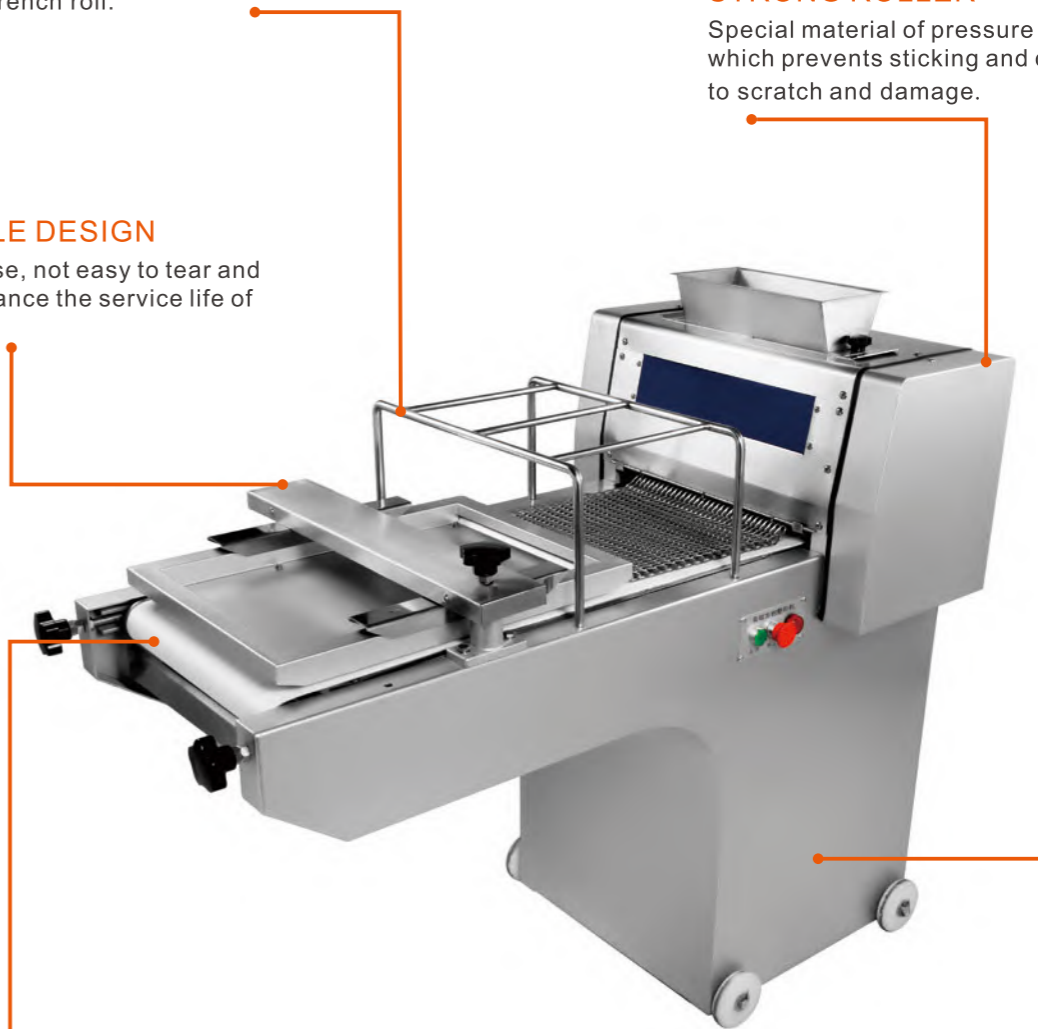
Special for degassing and shape repairing of bread such as toast hot-dog and French roll.

DURABLE DESIGN

Lower noise, not easy to tear and wear ,enhance the service life of machine.

STRONG ROLLER

Special material of pressure rollers which prevents sticking and difficult to scratch and damage.



AS-CG-38

PROFESSIONAL

The roller system can adjust depend on the size and hardness of dough and can make the dough structure more solid. In addition, the roller spacing and conveyor belt can be well adjusted by hand wheel.

EFFICIENT WORK

High work speed , exhaust sufficiently, it can get the most length of the dough without bubble.



DOUGH DIVIDER

- Dough Divider is an ideal wheaten food and pastry processing machine, widely use in western-style cake shops dining halls of enterprises and schools.
- It possesses the outstanding features including stainless steel body, fine appearance, working stably with low noise, high efficiency and convenience of moving-around



HMK-20
Hydraulic divider



HMK-30A
Automatic dividing
rounding machine



HMK-30S
Semi Automatic
Divider & Rounder



HMK-36M
Manual Dough
Divider

DOUGH DIVIDER

Reasonable design for cutting dough evenly in range 30~180g each piece.

SAFETY SYSTEM

When you take out the tray machine will stop working automatically.

HIGH EFFICIENCY

Using stainless steel blades and dividing plate. Divides dough within 10 seconds. Improve working efficiency and save labour work.



AS-CG-36

FINE CUTTING

Non-stick surface, scratch resistance, sharp and durable blades, uniform strength, cutting the dough into several flat sections.

STRONG MOTOR

Powerful electric motor, low noise, energy saving.



BREAD SLICER

- Bread Slicer has the characteristics of compact structure, fine appearance, safe and easy operation and high efficiency.
- It is an ideal machine for bread or chicken rolls slicing in food processing factories, cake shops and etc.



AQ-32 (white)



AQ-32 (silver)



AQ32A

HEAVY DUTY
Heavy duty stainless steel construction with powerful motor.

HIGH EFFICIENT
35pcs slicers, can finished 36pcs 12mm thickness breads one time, 240 bread per hour.

SPECIAL FOR HARD BREAD
Special push handle for press the hard bread.

MOVABLE DRAWER
Easy to clean the bread crumbs.

EASY OPERATION
CE safety standard switch, easy for use and clean.

AQ36A



PIZZA DOUGH ROLLER

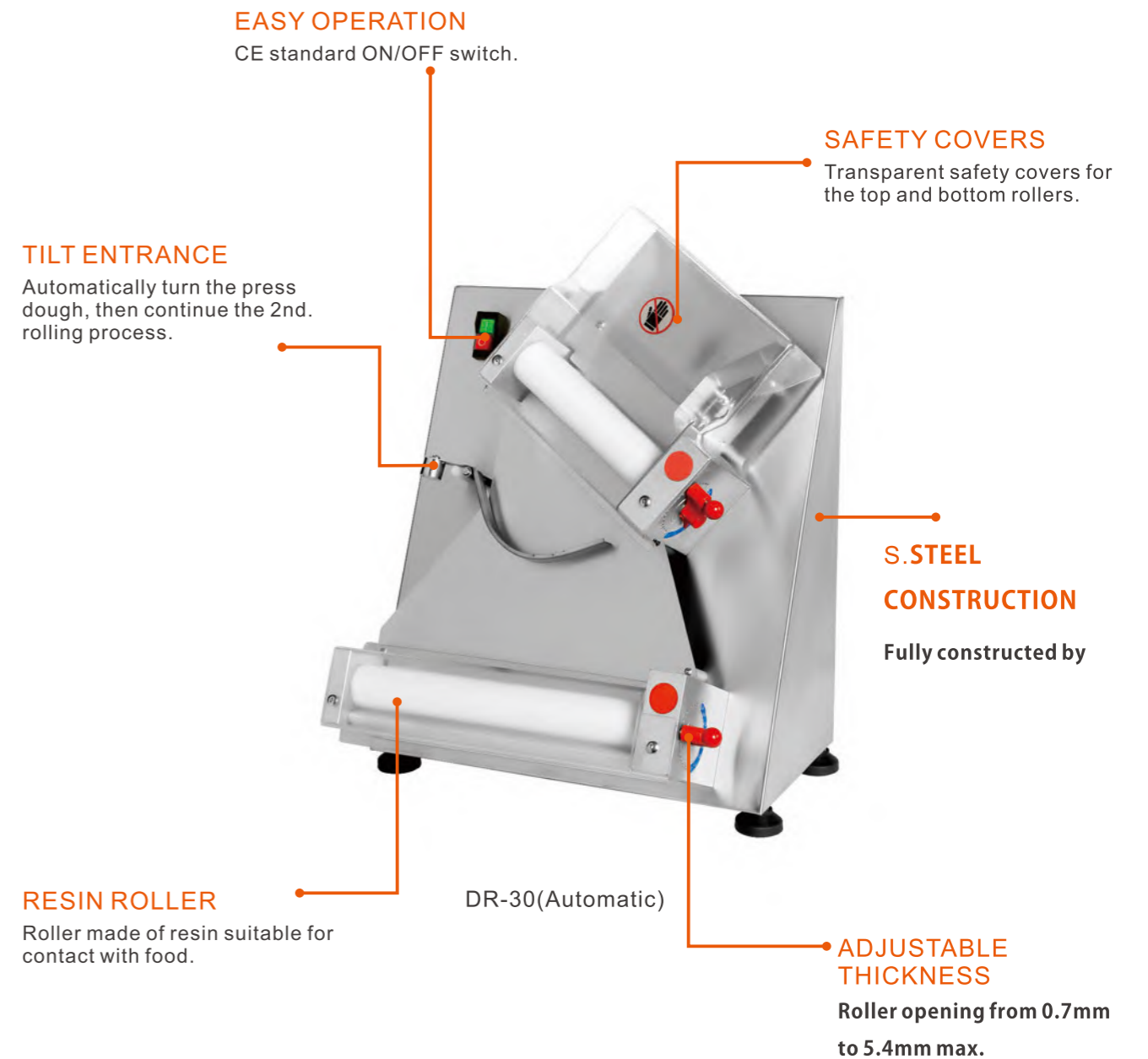
- Suitable for Pizza and bread dough rolling.
- Design with motor overload automatic protection.
- Wooden case packing with quick release design.



Adjustable thickness



DR-40
(Semi-Automatic)



MEAT & VEGETABLE MACHINERY





MEAT MINCER

- Meat Mincers have the characteristics of compact structure, stable operation and reliable performance.
- The mincer head unit and all other parts that contact the food directly are made of high quality stainless steel.
- The machines have the smooth outline design without the gaps that could deposit dirt and sharp edges that could hurt the operator.
- They are widely used in hotels, restaurants, company dining-halls and canteens for meat mincing.



AJT22

AJT22A

AJX32A

AJX42

AJXA42

HEAVY DUTY MEAT MINCER

Powerful copper moto provide high capacity. #12 model normal standard is 120kg/hour, AJT-12H capacity is 180kg/hour.

STRONG SUPPORT

The bracket can support meat tray to avoid shaking while stuffing meat into.

COMPACT STRUCTURE

Compact struct design. Easy to use and clean. Save space for package and transporation.



AJT32H

FOOD STANDARD

All the parts touch with food are made of high quality stainless steel, conforms to the international sanitation standard.

ELECTRIC BOX

External safe electric box design. easy to clean and after service.



Lock



Plate 6&9mm



Knife



Pusher



Tube



MEAT MINCER

- Meat Mincers have the characteristics of compact structure, stable operation and reliable performance.
- The mincer head unit and all other parts that contact the food directly are made of high quality stainless steel.
- The machines have the smooth outline design without the gaps that could deposit dirt and share edges that could hurt the operator.
- They are widely used in hotels, restaurants, company dining-halls and canteens for meat mincing.



AQR-2
Meat slicer
(3.5mm & 5.0mm)



AQR-130
Removable cutter
(3.0mm)



AQRD180
Meat slicer
(3.5mm & 5.1mm)



AJQS400
Meat mincer + slicer
(3.5mm)

FRESH MEAT SLICER

Capacity for slice 500kg/hour
the thickness of meat slice is 3.5mm/pc.

SAFE COVER

Protective cover meet the requirement of easy operating and ensure the user's safety.

SAFE LOCKER

Reasonable locker for fixing the upper plate.

EMERGENCY BUTTON

Press the emergency stop button can cut off the power supply immediately.

FOOD STANDARD

All the parts touch with food are made of high quality stainless steel, conforms to the international sanitation standard.

SAND-BLASTING S.STEEL

Luxury complete matting process for sand-blasting stainless steel.



AQSL-150



BONE SAW

- Bone saw machines are suitable for breaking meat, bone, frozen meat. They are widely used in hotel, restaurant, food processing factories
- Using high stability and other salient features, this series of bone saw machine is stainless steel welding, where the parts in contact with food are made of stainless steel and special treatment, in line with international standards of food hygiene



AJG210

AJG250

AJG400

AJG210

AJG650

NEW

SAW BLADE ELASTIC ADJUSTMENT KNOB

Easy operation with adjustable saw blade.

EMERGENCY BUTTON

Press the emergency stop button can cut off the power supply immediately

WORKING TABLE

Distance adjusting plate

STAINLESS STEEL BLADE

Suitable for cutting the bone to different thickness pieces



AJG400A



MEAT PROCESSING MACHINERY

- Filling Mixers are suitable for mixing various food-shaped pieces like filling. They work with two stirrers that whirl from positive to negative in the charging basket ensure uniformly mixing effect.



ASF150

ASF260

ASF350

ABX35A

ABX50
Filling Mixer

SAUSAGE FILLER

Automatic sausage stuffer is an ideal machine used for processing and filling Chinese sausage, sausage, ham sausage in the meat processing factories, individual food industrials and commercial units.

DOUBLE CONTROL

The double control between converted switch and foot pedal switch ensures safe operation.



S.STEEL STRUCTURE

It is designed with stainless steel structure and Luxurious appearance. It works at low noise and high efficiency.



AGC260

PRESSURE PACKAGE

The side linked hydraulic pressure package is easy to install, remove and maintain.

LARGE CAPACITY

Large volume charging basket and the up-down filling is done by the hydraulic pressure system.



VEGETABLE / MEAT CUTTER

- Food Cutting Machine is specially designed for cutting meat and vegetables, It can cut meat, vegetable, melon and fruit rapidly to make fillings.
- Is driven by worm wheels and worm-type speed-down gear. Equipped with a protective device that makes the operation more safe and reliable.
- All parts that contact and the food directly are made of anti-corrosion aluminium alloy and stainless steel, which are enduring in use and in conformity with national food hygienic standard.



AQXP5A
Bowl cutter

ATQ8A

AQS620B

AQS650

AQXP30
Bowl cutter

ALUMINUM ALLOY STRUCTURE

The main body is made of aluminum alloy, which had been anodized. High end and elegant, easy for cleaning.

SAFE COVER

Elaborately designed protective cover, meet the requirement of easy operating and ensure the operator's safety.



AQXP5

DOUBLE SAFE SWITCH

Food grade stainless steel bowl never get rust. Built-in safety switch. The machine stop once the bowl cover open.

EMERGENCY BUTTON

Press the emergency stop button can cut off the power supply immediately.





POTATO PEELER / PLUCKER

- plucker machine adopt the stainless steel, unique design, advanced technology, smooth operation, simple operation.
- The machine for feather take offer the noise is low, flexible and convenient adjustment.
- The Machine very convenient for adjust and the angle when you need.



ATM100
Plucker



ATP8
Potato peeler
(Painting)

S.STEEL STRUCTURE

The shell of the potato peeling machine is completely made from stainless steel, all components are robust and stable.

EASY TO CLEAN

Maximum hygiene, the result of the careful selection of materials which come into contact with foodstuffs and due to the elimination of sharp edges from the part which comes into contact with the product, such a way to guarantee easy and thorough cleaning.

DOOR WITH LOCK

Discharge door with lock easy to open and close.



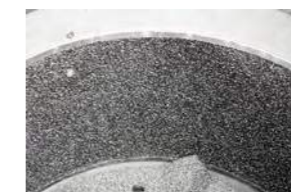
ATP8
(Stainless steel)

WIDE APPLICATION

Wide application range and it is especially suitable for using in various star-level hotels, guesthouse, restaurant and snackbars.

INTERNAL WALLS

The internal walls of the container are in abrasive resin to enable a higher lever of abrasion with the product to be worked.





Refrigerated Machine



Refrigerated Bench

The classic making refrigerated easier worldwide

Refrigerated Bench is efficiently built and developed to suit the requirements of the hospitality industry.

It's lots perfectly under the industry-standard bench and is perfect for commercial kitchens in cafes, restaurants, takeaways, bakeries, pizzerias.

Durable | Safe & Hygiene | Anti-rust
 Whole body is good stainless steel material, including inside and outside plate.
 Side plate: #SS 0.6mm thickness
 Inside plate: #SS 0.5mm thickness

Refrigerant
 R134a & R404a R290
 Safe, environmental and durable refrigerant Specially R290, it's suitable to European market, which is equipped with ERP

One-step Foaming | Superstrong insulation
Energy - Saving, 1~2°C temperature difference
 Smoothly and shining machine body without any welding
 High - density thickness
 (+2°C~+8°C) Thermal insulation thickness: 50mm
 (-14°C~-18°C) Thermal insulation thickness: 70mm

Easy to repair, save time & cost
 The cooling system set is designed by humanized design, which can be taken out separately for repairing and maintenance.



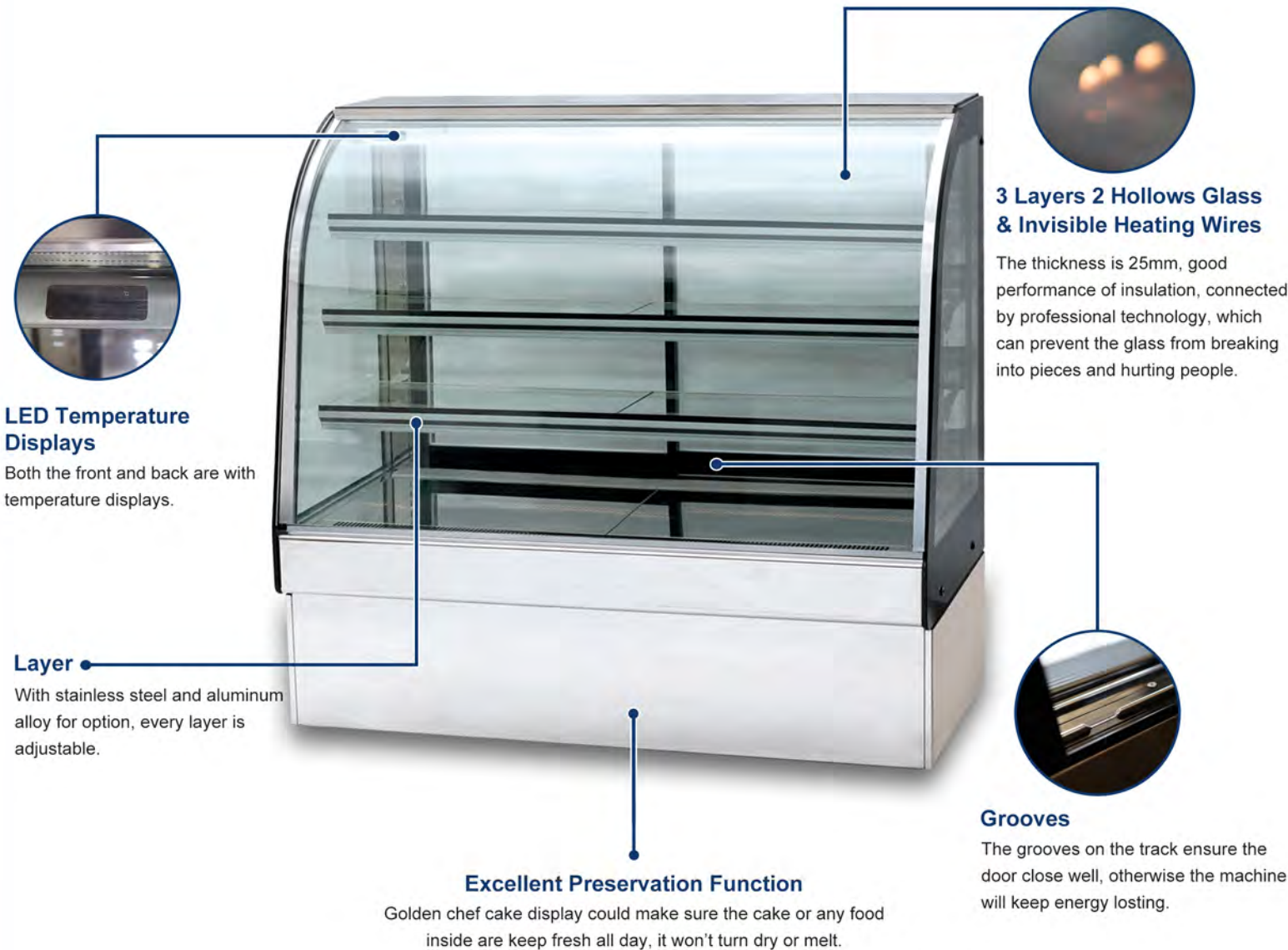


Cake Display Case

The classic making cake display easier worldwide

provides excellent temperature and humidity regulation to ensure foods stored properly and ready to sell.

4 sided glass design maximizes visibility, overall elegant contemporary euro design optimizes the presentation. Self-contained system requires no drain, meeting point between cost and convenience.





Refrigerated Proofer

The classic making bakers' lives easier worldwide

Refrigerated proofer can be used according to precise temperature and humidity, suitable for dough fermentation environment.

Safe and reliable, use, is an essential equipment to improve the quality of bread production.

Digital Control Panel
It can set the time to ferment, does not need to be artificially guarded. Electronic thermostat & LED digital temperature for accurate reading.

Thermal Insulation Foam
The thermal insulation foam layer adopts foaming agent in line with environmental protection standards, and the density of thermal insulation foam layer is 42KG/ m³.

Cooled by Fans & Evaporators
Normal fermentation is controlled at 40°C and refrigerated at 0-8°C

Copper Tube Evaporator & Condenser Radiator

Door Seal & Casters
Magnetic door seal is easily replaceable, casters are easy moving.

High-end Material
Material is stainless steel 304 or 201, the back & bottom outside is 0.6mm galvanized steel.



TECHNICAL SPECIFICATIONS

Food Mixer P13-22

Model	Voltage (V)	Power (kW)	Bowl Volume (L)	Max. Kneading Capacity (kg)	Mixing Speed (rpm)	N.W. (kg)	Dimension (mm)	Remark
B10J	110	0.6	10	2	113/184/341	56	452x432x606	No ground meat function MEAT MINCER (Optional)
B20J	110	1.1	20	4	108/199/382	90	535x496x780	
B30J	110	1.8	30	7	84/151/270	145	610x630x1155	Handle: BH10/15/20/30
BT10	220	0.55	10	1.5	110/178/355	58	450x432x680	
BT20	220	0.735	25	3	110/200/420	82	835x525x500	TYPE A
BT30	220	1.1	35	4.5	80/160/388	148	620x630x1011	
BT40	380	1.28	40	6	80/160/388	153	637x630x1011	TYPE B
BT60	380	2.2	60	8	74/155/388	230	724x652x1300	
BT80	380	2.9/3.89	80	30	75/111/220	480	1205x740x1660	Trolley: BT60/80/100 BH60/80/100
BT100	380	2.9/3.89	100	40	75/111/220	580	1300x840x1750	
AD10	220	0.45	10	2	110/178/355	56	448x370x606	Cover for all model:
AD20	220	1.1	20	4	108/161/382	65	530x440x780	
AD35	380	1.1	35	6	104/187/365	94	640x530x1000	Trolley: BT60/80/100 BH60/80/100
AD40	380	1.5	40	8	104/206/399	150	640x530x1000	
BH10	220	0.45	10	1	110/178/390	56	450x366x606	Cover for all model:
BH15	220	0.5	15	1.5	110/178/390	58	474x372x676	
BH20	220	0.75	20	3	105/180/408	73	520x420x760	Trolley: BT60/80/100 BH60/80/100
BH30	220	1.1	30	3.5	105/180/408	90	545x440x882	
BH40	380	1.5	40	4.5	80/160/288	150	620x630x1011	Cover for all model:
BH50	380	1.8	50	7	74/150/288	195	690x622x1200	
BH60	380	2	60	8	74/150/288	230	724x652x1300	Cover for all model:
BH80	380	2.5	80	30	75/111/220	480	1205x740x1660	
BH100	380	2.5	100	40	75/111/220	580	1300x840x1750	Cover for all model:
BH5	220	0.3	5.5	0.5	45-270	12.2	350x230x400	
BH7	220	0.325	7.5	1	45-270	14.2	400x250x410	Cover for all model:
BH7B	220	0.3	7	0.4	0-780	22	410x250x425	

Model	Voltage (V)	Power (HP)	Bowl Volume (L)	Max Kneading Capacity (kg)	Mixing Speed (rpm)	N.W. (kg)	Dimension (mm)	Remark
DH-8	220	0.7	8	3	159	36	495x302x385	20-50 Liter Control Panel 1 speed
DH-10	220	0.95	10	4	160	58	600x315x630	
DH-20	220	1.1	20	6	207	85	675x427x853	
DH-30	220	1.5	30	12.5	207	97	725x432x886	2 speeds
DH-40	220	2.2	40	15	220	104	754x490x1052	
DH-50	220	2.2	50	20	220	120	800x532x1052	80-200 Liter Control Panel
DH-20A	220/380	1.1(0.45/0.75)	20	8	240/110(250/125)	90	675x427x853	
DH-30A	220/380	1.5(0.85/1.5)	30	12.5	240/110(250/125)	106	725x432x886	
DH-40A	380	1.5/2.4	40	16	250/125	160	754x490x1052	
DH-50A	380	1.5/2.4	50	20	240/120	180	800x532x1052	
DH-20F	220	1.1	20	6	207	85	675x427x853	
DH-30F	220	1.5	30	12.5	207	97	725x432x886	
DH-40F	220	2.2	40	15	220	104	754x490x1052	
DH-20FA	380	0.45/0.75	20	8	250/125	90	675x427x853	
DH-30FA	380	0.85/1.5	30	12.5	250/125	106	725x432x886	
DH-40FA	380	1.5/2.4	40	16	250/125	160	754x490x1052	
DH-60FJ	380	1.5/2.4	60	25	240/120	200	881x536x1142	
DH-80	380	1.5/2.4	70	35	240/120	220	920x580x1142	
DH-100	380	2.2/4.5	100	40	252/126	293	1080x650x1315	
DH-130	380	2.2/4.5	125	50	252/126	392	1112x682x1364	
DH-200	380	4/9	200	75	225/112	720	1410x905x1405	
DH-20T	220/380	1.1/1.5	20	8	158/105	83	753x395x705	
DH-30T	220/380	1.1/1.5	30	12	158/105	98	795x445x773	
HM-15	380	2.8	50	15	256/128	296	990x550x1070	
HM-25	380	4.4	80	25	245/122	332	1065x603x1130	
HM-50	380	6.3	130	50	245/122	420	1175x730x1230	
HM-75	380	10.5	200	75	225/122	710	1460x905x1400	
HM-100	380	13.5	250	100	255/122	730	1460x905x1500	
HWH15A/B	220	1.1	40	15	50	80	640x490x820	
HWH25A/B	220	1.5	50	25	40	115	740x540x840	
HWH30A/B	220	2.2	60	30	40	125	740x540x920	

Dough sheeter / presser P37-39

Model	Voltage (V)	Power (kW)	Roller x length (mm)	Roller range (mm)	Roller Speed (rpm)	N.W. (kg)	Dimension (mm)
TSP380	220/380	0.75	Φ88x380	0-35	133	125	1630x730x640
TSP520	220/380	0.75	Φ88x520	0-35	133	145	2050x870x640
LSP380	220/380	0.75	Φ88x380	0-35	133	170	1630x730x1225
LSP520	220/380	0.75	Φ88x520	0-35	133	195	2050x870x1225
LSP520A	220/380	0.75	Φ88x520	0-35	133	195	2050x870x1225
HY300	220/380	2.2	Φ118x340	5-25	74	240	1035x650x1065
HY500	220/380	3	Φ118x490	5-25	79	300	1130x755x1240
AYM-110	220/380	1.5	Φ110x250	0-20	140	150	600x700x1120
AYM-130	220/380	1.5	Φ110x300	0-20	140	165	600x705x1120
AYM-300	220/380	1.5	Φ120x300	0-25	129	110	480x460x1110
AYM-350	220/380	1.5	Φ120x350	0-25	129	119	530x460x1110
AYM-500	220/380	2.2	Φ120x500	0-25	129	135	750x460x1110

Dough moulder / divider P40-42

Model	Voltage (V)	Power (kW)	Capacity (g)	Dough Weight (g)	N.W. (kg)	Dimension (mm)
AS-CG-36	220/380	0.75	36	30-100	195	520x410x1300
AS-CG-38	220	0.75	-	-	190	1380x665x1095
HMK-20	380	1.5	20	100-800	350	650x830x1650
HMK-30A	380	2.0	30	30-100	440	600x730x1440
HMK-30S	380	0.75	30	30-100	300	650x730x1440
HMK-36M	220	-	30	30-180	195	530x440x1285

Bread slicer P43-44

Model	Voltage (V)	Power (kW)	Number of slice (pc)	Thickness (mm)	Dimension (mm)
AQ32	220	0.55	31	12	750x650x780
AQ32A	220	0.55	31	12	730x470x720
AQ36A	380	0.75	35	12	705x685x760
ACS-Q31	220	0.25	31	12	750x650x780
ACS-Q37	220	0.25	37	10	750x650x780
ACS-Q45	220	0.25	45	8	750x650x780
ACS-Q53	220	0.25	53	6.5	750x650x780

Pizza dough roller P45-46

Model	Voltage (V)	Power (kW)	Dough Weight (g)	Pizza Diameter (cm)	N.W. (kg)	Dimension (mm)
DR-30	220	0.37	50-500	30	37	495x490x640
DR-40	220	0.37	50-500	40	39	540x550x650

Oven P47-52

Model	Voltage (V)	Power (kW)	Capacity (trays)	N.W. (kg)	Dimension (mm)	Remark
AN-503	380	19.5	6	550	1360x1030x1745	Electric
AN-603S	380	25.5	9	600	1770x1030x1745	Electric
AN-603F	380	27.0	12	700	1770x1215x1745	Electric
AN-803	220	0.5	6	600	1360x1030x1745	Gas
AN-803S	220	0.5	9	650	1770x1030x1745	Gas
AN-803F	220	0.5	12	760	1770x1215x1745	Gas
AN-901	220	2.8	1	80	780x1015x300	Electric
EDO-12GB	220	6.5	1 Deck 2 Trays	140	1330x900x580	Electric oven
EDO-13GB	380	8	1 Deck 3 Trays	150	1710x830x580	Electric oven
EDO-24GB	380	13	2 Decks 4 Trays	180	1330x895x1385	Electric oven
EDO-26GB	380	16	2 Decks 6 Trays	230	1710x830x1310	Electric oven
EDO-36GB	380	19.5	3 Decks 6 Trays	250	1330x895x1745	Electric oven
EDO-39GB	380	24	3 Decks 9 Trays	300	1760x895x1745	Electric oven
GDO-12GB	220	0.06	1 Deck 2 Trays	150	1760x895x725	Gas oven
GDO-13GB	220	0.075	1 Deck 3 Trays	205	1840x930x730	Gas oven
GDO-24GB	220	0.12	2 Decks 4 Trays	200	1330x895x1500	Gas oven
GDO-26GB	220	0.075	2 Decks 6 Trays	205	1720x840x1100	Gas oven
GDO-36GB	220	0.18	3 Decks 6 Trays	300	1330x895x1820	Gas oven
GDO-39GB	220	0.18	3 Decks 9 Trays	450	1760x865x1820	Gas oven
AN-501+12F	380	8.3	1 Deck 2 Trays	250	1360x1030x1430	Electric oven with proofer
AN-502+12F	380	14.8	2 Decks 4 Trays	400	1360x1030x1860	Electric oven with proofer
AN-601F+24F	380	10.8	1 Deck 4 Trays	430	1770x1215x1430	Electric oven with proofer
AN-602F+24F	380	19.8	2 Decks 8 Trays	680	1770x1215x1430	Electric oven with proofer
AN-601S+24F	380	10.3	1 Deck 6 Trays	350	1770x1030x1430	Electric oven with proofer
AN-602S+24F	380	18.8	2 Decks 9 Trays	550	1770x1030x1860	Electric oven with proofer
AN-801+12F	220	2.0	1 Deck 2 Trays	270	1360x1030x1430	Gas oven with proofer
AN-802+12F	220	2.2	2 Decks 4 Trays	460	1360x1030x1860	Gas oven with proofer
AN-801S+24F	220	2.0	1 Deck 3 Trays	370	1770x1030x1430	Gas oven with proofer
AN-801F+24F	220	2.0	1 Deck 4 Trays	450	1770x1215x1430	Gas oven with proofer
AN-802S+24F	220	2.2	2 Decks 6 Trays	590	1770x1030x1860	Gas oven with proofer
AN-802F+24F	220	2.2	2 Decks 8 Trays	710	1770x1215x1860	Gas oven with proofer
AN-705E	380	9	5	149	780x1253x690	Electric oven with proofer
AN-750E+716	380	10.8	5/16	239	780x1253x1630	Electric convection oven with proofer

Meat mincer P55-56

Model	Voltage (V)	Power (kW)	Capacity (kg/h)	N.W. (kg)	Dimension (mm)
AJT22H	220	1.5	330	28	510x253x340
AJT32H	220	1.8	480	30	533x278x432
AJT12	220	0.75	100	23	390x220x450
AJT22	220	1.1	200	37	445x250x450
AJT32	220	1.5	300	68	560x350x570
AJT22A	220	1.1	220	37	451x276x457
AJT32A	220	1.5	300	68	516x320x532
AJX22	220/380	1.1	220	40	420x420x665
AJX32	220/380	1.5	320	44	420x420x720
AJX42	380	2.2	420	90	525x525x920
AJX22A	220/380	1	220	59	487x407x841
AJX32A	220/380	2	320	68	487x407x920
AJX42A	220/380	2.2	420	82	592x512x990
AJXA42	380	4	650	50	1020x530x960
AJXA62	380	7.5	1400	105	1450x805x1150

Meat slicer P57

Model	Voltage (V)	Power (kW)	Thickness (mm)	Slice capacity (kg/h)	N.W. (kg)	Dimension (mm)
AQRD105	220/380	1.1	3.5	400	40	390x300x660
AQRD180	220/380	1.1	3.5/5.5	360	43	390x300x660
AQR-130	220/380	0.55	3	500	45	525x445x712

Meat slicer P57-58

Model	Voltage (V)	Power (kW)	Thickness (mm)	Slice capacity (kg/h)	N.W. (kg)	Dimension (mm)
AQR-1	220/380	1.1	3.5	400	55	490x420x750
AQR-2	220/380	1.5	3.5/5.5	600	85	600x490x780
AQR3	220/380	1.1	3.5/5/8	800	95	720x490x780
AQSL-150	220/380	0.75	3.5	500	78	620x620x820

Meat mincer & slicer P57

Model	Voltage (V)	Power (kW)	Slice capacity (kg/h)	Mince capacity (kg/h)	Thickness (kg/h)	N.W. (kg)	Dimension (mm)
AJQS360	220/380	2-1.1	360	220	3.5/5.5	75	560x423x660
AJQD400/A/B	220/380	1.1	400	220	3.5	62	545x432x830

