



# A Complete World of **Bakery Solutions**

**Catalogue 2026-27**



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# PLANETARY MIXER

- Suitable for mixing egg, butter, and batter
- Refined texture with soft imported motor and belt
- High wear-resistance with perpetual lubrication
- Strong drive and low noise
- Stainless steel #304 food-contact parts
- Durable, hygienic, and easy to clean
- Three tools and three mixing speeds

## 10 SPEEDS PLANETARY MIXER



**HM-20L**

**HM-40L**

**HM-60L**

**HM-80L**

### 10 Speeds Planeraty Mixer with Inverter

| Model             | HM-20L  | HM-40L  | HM-60L  | HM-80L  |
|-------------------|---------|---------|---------|---------|
| Capacity(L)       | 20      | 40      | 60      | 80      |
| Mixing speed(rpm) | 148~492 | 125~424 | 165~450 | 133~400 |
| Voltage(V)        | 220     | 380     | 380     | 380     |
| Power(Kw)         | 1.1     | 2.2     | 3       | 3.9     |
| Weight(Kg)        | 125     | 270     | 386     | 490     |
| Length(mm)        | 560     | 740     | 840     | 870     |
| Depth(mm)         | 840     | 1010    | 1100    | 1250    |
| Height(mm)        | 950     | 1400    | 1500    | 1670    |



**HM-Q70**



**HM-201**



**HM-401**



**HM-601**

## Standard Attachment



**Beater**



**Whipping Ball**



**Hook**



## 3 Speeds Planeraty Mixer

| Model       | HM-Q70 | HM-201  | HM-401  | HM-601 | HM-801 |
|-------------|--------|---------|---------|--------|--------|
| Capacity(L) | 7      | 20      | 40      | 60     | 80     |
| Voltage(V)  | 220    | 220/380 | 220/380 | 380    | 380    |
| Power(Kw)   | 0.38   | 0.55    | 1.13    | 2.25   | 3.75   |
| Weight(Kg)  | 18     | 83      | 162     | 334    | 364    |
| Length(mm)  | 250    | 520     | 620     | 780    | 780    |
| Depth(mm)   | 400    | 530     | 640     | 840    | 840    |
| Height(mm)  | 450    | 830     | 1070    | 1350   | 1480   |



# SPIRAL MIXER

- Digital control and manual switch
- American-imported bearing and belt
- #45 steel gear material
- Imported electronic components
- Overload and phase-loss protection
- Stainless steel #304 bowl and hook
- Safety cover with cover-open-stop function
- Double motors and double speeds for high-gluten dough


**HM-H10**
**HM-25**
**HM-50T**
**HM-80T**
**HM-120A**

| Model             |           | HM-H10  | HM-25   | HM-50T | HM-80T | HM-120A |
|-------------------|-----------|---------|---------|--------|--------|---------|
| Capacity (kg)     | Flour     | 3.5     | 12.5    | 25     | 50     | 75      |
|                   | Dough     | 7       | 25      | 50     | 80     | 120     |
| Voltage(V)        |           | 220     | 380/220 | 380    | 380    | 380     |
| Power(Kw)         |           | 0.75    | 2.2     | 3.75   | 5.3    | 7       |
| Spiral Speed(rpm) | 1st Speed | 110~285 | 140     | 135    | 125    | 130     |
|                   | 2nd Speed |         | 280     | 270    | 250    | 260     |
| Weight(Kg)        |           | 43      | 135     | 280    | 385    | 475     |
| Length(mm)        |           | 480     | 560     | 630    | 740    | 825     |
| Depth(mm)         |           | 250     | 880     | 1070   | 1240   | 1350    |
| Height(mm)        |           | 550     | 1100    | 1200   | 1260   | 1430    |

### Rotating Mixer

| Model             |           | HM-120F | HM-160F | HM-200F | HM-240F |
|-------------------|-----------|---------|---------|---------|---------|
| Capacity (kg)     | Flour     | 75      | 100     | 125     | 150     |
|                   | Dough     | 120     | 160     | 200     | 240     |
| Voltage(V)        |           | 380     | 380     | 380     | 380     |
| Power(Kw)         |           | 13      | 14.5    | 15      | 18      |
| Spiral speed(rpm) | 1st Speed | 130     | 130     | 130     | 130     |
|                   | 2nd Speed | 260     | 260     | 260     | 260     |
|                   |           | 1200    | 1380    | 1500    | 1800    |
| Length(mm)        |           | 1450    | 1500    | 1600    | 1760    |
| Depth(mm)         |           | 1500    | 1600    | 1700    | 1700    |
| Height(mm)        |           | 1650    | 1650    | 1650    | 1650    |



Hydraulic Divider

HM-D20



Electric Divider

HM-636



Automatic  
Divider Rounder

HM-330A



Semi-automatic  
Divider Rounder

HM-330



## DIVIDER & ROUNDER

Divider & Rounder Specification

| Model                   | HM-636    | HM-330 | HM-330A | HM-D20   |
|-------------------------|-----------|--------|---------|----------|
| Voltage(V)              | 220 / 380 | 380    | 380     | 380      |
| Power(Kw)               | 1.5       | 0.75   | 1.5     | 0.8      |
| Weight(Kg)              | 180       | 360    | 400     | 210      |
| Division(pcs)           | 36        | 30     | 30      | 20       |
| Dough division range(g) | 30~180    | 30~100 | 30~100  | 150~1000 |
| Length(mm)              | 540       | 640    | 700     | 660      |
| Depth(mm)               | 420       | 650    | 720     | 660      |
| Height(mm)              | 1280      | 2100   | 1600    | 1160     |



**HMD-1P**  
Continuous Dough Divider

**Machine advantages**

1. This machine is suitable for continuous production of different types of dough, can meet the needs of different weights, and is very helpful for production.
2. The machine is easy to operate, clean, save labor, effectively save costs and improve efficiency.
3. Divide the weight evenly.



**HMZ1**  
Long Bread Moulder

Voltage/Power:380V/1.5KW  
Machine size O.D:650x2350x1200mm  
Weight: 250Kg



**HMQ-30**  
Conical Rounder

**Machine features**

1. The machine body is made of high-quality wea and the outer surface and guide rail are coated with wear-resistant Teflon to prevent dough fhois sticking The zone sal guide rall is made of aluminnnally and is precisely assembled to ensure the perfect contact angle between the guide rail and the cone, thereby ensuring the roundness of the dough.
2. This equipment can be used independently or form a production line with a block divider.
3. The guide rail is adtable and suitable for ruling dough of different sizes



## Divider & Rounder Specification

| Model                | HMD-1P                         | HMQ-30                         |
|----------------------|--------------------------------|--------------------------------|
| Voltage(V)           | 380                            | 380                            |
| Power(Kw)            | 1.5                            | 1.1                            |
| Production capacity  | 1P(2500pcs/hour)               | 1P(2500pcs/hour)               |
| Dough weigh range(g) | 1P(50~250)(100~1000)(200~1000) | 1P(50~250)(100~1000)(200~1000) |
| Weight(Kg)           | 410                            | 210                            |
| Length(mm)           | 650                            | 950                            |
| Depth(mm)            | 1780                           | 950                            |
| Height(mm)           | 1600                           | 1520                           |



# SLICER

## Bread Slicer

| Voltage                                                            | Power  | Weight | O.D.          | Slicing Thickness |
|--------------------------------------------------------------------|--------|--------|---------------|-------------------|
| 220V                                                               | 0.37Kw | 80Kg   | 680×780×780mm | 12mm              |
| (15mm/18mm/20mm/30mm) Slicing Thickness can be made as per request |        |        |               |                   |



**HM-230J**  
Mini Dough Moulder



**HM-380**  
Baguette Moulder



**HM-307**  
Dough Moulder



## Mouler Specification

| Model       | HM-230J     | HM-307      | HM-380      |
|-------------|-------------|-------------|-------------|
| Capacity(g) | 30~350      | 10~1000     | 50~1250     |
| Voltage(V)  | 380         | 380         | 380         |
| Power(Kw)   | 0.5         | 0.75        | 0.55        |
| Weight(kg)  | 160         | 220         | 290         |
| Capacity    | 1800 pcs/hr | 2000 pcs/hr | 2500 pcs/hr |
| Length(mm)  | 540         | 580         | 1100        |
| Depth(mm)   | 1040        | 1340        | 765         |
| Height(mm)  | 1240        | 1100        | 1650        |



# DOUGH SHEETER

- Suitable for pressing paste for puff pastry, bread, and croissants
- Oil-immersed design for strong drive and low noise
- Imported electronic components
- Overload and phase-loss protection
- Fold-up conveyor
- Dough thickness adjustable to 1mm
- Reversible action (forward and reverse)

**HM-520E**  
Floor Model



**HM-450B**  
Table Model



### Dough Sheeter Specification

| Model                     | HM-520E       | HM-630E        | HM-450B     |
|---------------------------|---------------|----------------|-------------|
| Model                     | Floor model   | Floor model    | Table model |
| Voltage(V)                | 380           | 380            | 380         |
| Power(Kw)                 | 0.75          | 0.75           | 0.55        |
| Conveyor table length(mm) | 500×2000      | 630×2400       | 430×1700    |
| Gap between rollers(mm)   | 1~35          | 1~35           | 1~35        |
| Weight(Kg)                | 200           | 250            | 120         |
| Folded O.D. (mm)          | 1200×940×1720 | 1900×1025×1920 | 905×720×895 |
| Length(mm)                | 2520          | 3320           | 2210        |
| Depth(mm)                 | 940           | 1025           | 810         |
| Height(mm)                | 1260          | 1260           | 690         |



## PROOFER SERIES

- Inside and outside made of heavy-duty material
- Micro-computer touch panel for precise heat and humidity control
- Powerful, efficient airflow heating system for full and uniform fermentation
- Automatic water inlet, produces steam in 6 minutes
- Time- and energy-saving operation



**HM-20SP**  
Proofer



**HM-40SP**  
Proofer



**HM-80SP**  
Proofer

### Proofer Series Specification

| Model          | HM-20SP                                                                             | HM-40SP                                                                              | HM-80SP                                                                               |
|----------------|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| Capacity(tray) | 20trays                                                                             | 40trays                                                                              | 80trays                                                                               |
| Tray Layout    |  |  |  |
| Voltage(V)     | 220                                                                                 | 220                                                                                  | 220                                                                                   |
| Power(Kw)      | 2                                                                                   | 2                                                                                    | 4                                                                                     |
| Weight(kg)     | 120                                                                                 | 160                                                                                  | 240                                                                                   |
| Length(mm)     | 525                                                                                 | 725                                                                                  | 1440                                                                                  |
| Depth(mm)      | 925                                                                                 | 1090                                                                                 | 1085                                                                                  |
| Height(mm)     | 2000                                                                                | 2000                                                                                 | 2000                                                                                  |

## RETARDER PROOFER SERIES



**DC-18S**  
Retarder Proofer



**DC-36S**  
Retarder Proofer



**DC-236S**  
Retarder Proofer

### Retarder Proofer Series Specification

| Model          | DC-18S                                                                              | DC-36S                                                                               | DC-236S                                                                               |
|----------------|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| Capacity(tray) | 18trays                                                                             | 36trays                                                                              | 36trays                                                                               |
| Tray Layout    |  |  |  |
| Voltage(V)     | 220                                                                                 | 220                                                                                  | 220                                                                                   |
| Power(Kw)      | 2.5                                                                                 | 2.5                                                                                  | 3                                                                                     |
| Weight(kg)     | 160                                                                                 | 200                                                                                  | 245                                                                                   |
| Temp.range     | 2~40°C                                                                              | 2~40°C                                                                               | 2~40°C or -15°C~40°C                                                                  |
| Length(mm)     | 580                                                                                 | 780                                                                                  | 780                                                                                   |
| Depth(mm)      | 960                                                                                 | 1150                                                                                 | 1150                                                                                  |
| Height(mm)     | 2070                                                                                | 2070                                                                                 | 2070                                                                                  |



## HM-2R

### Proofer Room

Voltage: 220V  
Power: 4 kW  
Dimensions (L × W × H): 1215 × 2000 × 2190 mm  
Capacity: 2 racks

## HM-4R

### Proofer Room

Voltage: 220V  
Power: 6 kW  
Dimensions (L × W × H): 2190 × 2000 × 2200 mm  
Capacity: 4 racks

## ST-200

### Humidifier

Voltage: 380V  
Power: 8 kW  
Weight: 90 kg  
Dimensions (L × W × H): 230 × 700 × 1650 mm  
Capacity: 4 racks / 8 racks  
Material: SUS 304 stainless steel



## HM-DC2R

### Retarder Proofer Room

Capacity: 2 racks  
Voltage: 380V  
Power: 5.75 kW  
Dimensions (L × W × H): 1215 × 2000 × 2460 mm  
Temperature Range: 2 ~ 40°C  
Weight: 250 kg



**HM-LV30**

### Levain Machine

| Model       | HM-LV30 |
|-------------|---------|
| Capacity(L) | 30      |
| Voltage(V)  | 220     |
| Power(Kw)   | 1       |
| Weight(kg)  | 125     |
| Length(mm)  | 590     |
| Depth(mm)   | 730     |
| Height(mm)  | 1320    |



**WM-175**

### Water Meter

| Model      | WM-175 |
|------------|--------|
| Voltage(V) | 220    |
| Power(Kw)  | 0.02   |
| Weight(kg) | 13.5   |
| Length(mm) | 550    |
| Depth(mm)  | 150    |
| Height(mm) | 210    |



**WC-100L**

### Water Cooler

| Model                 | WC-100L |
|-----------------------|---------|
| Voltage(V)            | 220     |
| Power(Kw)             | 1.12    |
| Weight(kg)            | 70      |
| Water temperature(°C) | 2~5     |
| Yield(L/H)            | 100     |
| Length(mm)            | 800     |
| Depth(mm)             | 530     |
| Height(mm)            | 950     |



## DECK OVEN SERIES

- Front panel made of heavy-duty stainless steel (thickness: 1.5 mm)
- Main electronic components by TECO (Taiwan); heating wire imported from Japan
- Automatic flame-extinguishing safety valves for ignition failure protection
- Customisable options available: digital panel, glass door, lava stone, and steam system

## GAS DECK OVEN



Digital Panel



HM-803S



HM-803E



Big Glass Door

### Gas Deck Oven

| Model                      | HM-803E     | HM-803S      | HM-803T      |         | HM-803F      | HM-803A      |
|----------------------------|-------------|--------------|--------------|---------|--------------|--------------|
| Number of decks            | 3           | 3            | 3            |         | 3            | 3            |
| Number of trays (Per Deck) | 2           | 3            | 3            | 2       | 4            | 5            |
| /Tray Size(mm)             | 400x600     | 400x600      | 400x600      | 460x720 | 400x600      | 400x600      |
| Tray Layout                |             |              |              |         |              |              |
| Voltage(V)                 | 220         | 220          | 220          |         | 220          | 220          |
| Power(Kw)                  | 0.5         | 0.5          | 0.5          |         | 0.5          | 0.8          |
| Weight(Kg)                 | 560         | 800          | 800          |         | 900          | 1350         |
| Inner size(mm)             | 985x700x240 | 1300x700x240 | 1020x835x240 |         | 1300x870x240 | 1720x875x240 |
| Length(mm)                 | 1340        | 1770         | 1490         |         | 1770         | 2190         |
| Depth(mm)                  | 1100        | 1100         | 1230         |         | 1270         | 1295         |
| Height(mm)                 | 1830        | 1830         | 1830         |         | 1830         | 1830         |

Option: Steam Device, Stone Plate, Big Glass Door

Japan Imported  
HeaterMake Sure  
Baking Evenly

Stone



HM-503



Electric Oven / HM-901

Built-in steam:

Energy-saving design, oven power does not increase, saving energy consumption;

The large volume of steam, in a mist-like form, makes the product surface more uniform and crisper, resulting in a better taste;

Saves heating time and ensures a low machine failure rate.



HM-603S

## Electric Deck Oven

| Model                      | HM-901                                                                              | HM-503                                                                              | HM-603S                                                                             | HM-603T                                                                              |         | HM-603F                                                                               | HM-603A                                                                               |
|----------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|---------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| Number of decks            | 1                                                                                   | 3                                                                                   | 3                                                                                   | 3                                                                                    |         | 3                                                                                     | 3                                                                                     |
| Number of trays (Per deck) | 1                                                                                   | 2                                                                                   | 3                                                                                   | 3                                                                                    | 2       | 4                                                                                     | 5                                                                                     |
| Tray size(mm)              | 400x600                                                                             | 400x600                                                                             | 400x600                                                                             | 400x600                                                                              | 460x720 | 400x600                                                                               | 400x600                                                                               |
| Tray Layout                |  |  |  |  |         |  |  |
| Voltage(V)                 | 220                                                                                 | 380                                                                                 | 380                                                                                 | 380                                                                                  |         | 380                                                                                   | 380                                                                                   |
| Power(Kw)                  | 2.8                                                                                 | 16.5                                                                                | 24                                                                                  | 21                                                                                   |         | 27                                                                                    | 29                                                                                    |
| Weight(Kg)                 | 80                                                                                  | 540                                                                                 | 710                                                                                 | 700                                                                                  |         | 760                                                                                   | 1250                                                                                  |
| Inner size(mm)             | 620x415x200                                                                         | 870x700x240                                                                         | 1300x700x240                                                                        | 1020x835x240                                                                         |         | 1300x870x240                                                                          | 1720x870x240                                                                          |
| Length(mm)                 | 930                                                                                 | 1340                                                                                | 1770                                                                                | 1490                                                                                 |         | 1770                                                                                  | 2190                                                                                  |
| Depth(mm)                  | 760                                                                                 | 1050                                                                                | 1050                                                                                | 1180                                                                                 |         | 1220                                                                                  | 1245                                                                                  |
| Height(mm)                 | 400                                                                                 | 1830                                                                                | 1830                                                                                | 1830                                                                                 |         | 1830                                                                                  | 1830                                                                                  |

Option: Steam Device, Stone Plate, Big Glass Door

EUROPEAN STYLE OVEN



MW32



MW33

- Large-scale scheduling, quick order processing using images, and easy operation with just a few simple steps.
- 67 preset programs are available, each program can be divided into 5 baking cycles, and batch processing can be done using pictures, which is simple and convenient.
- Internal preheating provides controllable functions and saves costs.
- The inner cover version has a large steam capacity, is energy-saving, and has a pressure stabilizing function to ensure the stability of commercial steam.



Electric Heating Equipment

| Model | Number of decks | Number of trays (Per Deck) | Tray size (mm) | Tray layout | Voltage (V) | Power (Kw) | Weight(Kg) | Inner size (mm) | O.D(mm)        |
|-------|-----------------|----------------------------|----------------|-------------|-------------|------------|------------|-----------------|----------------|
| MW32  | 3               | 2                          | 400x600        |             | 380         | 19         | 450        | 842x680x220     | 1110x1245x1770 |
| MW33  | 3               | 3                          | 400x600        |             | 380         | 23         | 540        | 1242x680x220    | 1510x1245x1770 |



Electric oven /JP32



Electric oven /JP33

- Far-infrared heating, fast heating and energy saving;
- Built-in steam, energy saving
- Micro-pressure ensures good moisture retention, resulting in soft and delicious baked bread.
- Solid-state relay control offers long lifespan and stable temperature operation

Option: Steam Device, Stone Plate, Big Glass Door

## Electric

|                            | JP32                                                                                | JP33                                                                                 | JP34                                                                                  |
|----------------------------|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| Number of decks            | 3                                                                                   | 3                                                                                    | 3                                                                                     |
| Number of trays (Per Deck) | 2                                                                                   | 3                                                                                    | 4                                                                                     |
| Tray size(mm)              | 400x600                                                                             | 400x600                                                                              | 400x600                                                                               |
| Tray Layout                |  |  |  |
| Voltage(V)                 | 380                                                                                 | 380                                                                                  | 380                                                                                   |
| Power(Kw)                  | 5.1                                                                                 | 7                                                                                    | 8                                                                                     |
| Weight(Kg)                 | 870                                                                                 | 1150                                                                                 | 1450                                                                                  |
| Inner size(mm)             | 865x825x230                                                                         | 1265x825x230                                                                         | 1265x1025x230                                                                         |
| Length(mm)                 | 1330                                                                                | 1730                                                                                 | 1730                                                                                  |
| Depth(mm)                  | 1150                                                                                | 1150                                                                                 | 1350                                                                                  |
| Height(mm)                 | 1750                                                                                | 1750                                                                                 | 1750                                                                                  |

## CONVECTION OVEN SERIES



**HM-705E**  
Electric Convection Oven



**HM-705E+10T**  
Electric Convection Oven With Rack



**HM-705G+10T**  
Gas Convection Oven With Rack



**HM-704EE**  
Electric Convection Oven



**HM-705JP**  
Electric Convection Oven For Puff

- Compact, fully functional hot air oven ideal for small bakeries, cafés, and hotels.
- Double-layer tempered glass doors: practical, aesthetic, and easy to clean.
- Bidirectional hot-air circulation with built-in steam for even baking.
- Electromagnetic auto door lock that opens automatically after baking.
- Supports 60 preset programs and 5 customizable program settings for precise results.

### Convection Oven Specification

| Model          | HM-705E | HM-705E+10T | HM-705G+10T | HM-704EE | HM-705JP |
|----------------|---------|-------------|-------------|----------|----------|
| Capacity(Tray) | 5trays  | 5trays      | 5trays      | 4trays   | 5trays   |
| Voltage(V)     | 380     | 380         | 220         | 380      | 380      |
| Power(Kw)      | 9       | 9           | 0.5         | 9        | 9        |
| Weight(kg)     | 136     | 150         | 186         | 120      | 120      |
| Length(mm)     | 780     | 780         | 780         | 840      | 960      |
| Depth(mm)      | 1250    | 1250        | 1250        | 950      | 940      |
| Height(mm)     | 690     | 1450        | 1700        | 610      | 650      |
| Gas consuming  |         |             | 0.4m3/h     |          |          |



**HM-705ER**  
Rotary Convection Oven With Rack



**HM-710ER**  
Rotary Convection Oven With Rack

## Specification

| Model          | HM-705ER | HM-710ER |
|----------------|----------|----------|
| Capacity(Tray) | 5trays   | 10trays  |
| Voltage(V)     | 380      | 380      |
| Power(Kw)      | 9        | 18       |
| Weight(kg)     | 220      | 260      |
| Length(mm)     | 900      | 900      |
| Depth(mm)      | 1265     | 1265     |
| Height(mm)     | 1770     | 1770     |

## ROTARY RACK OVEN



Riello Burner From ITALY

### Rotary Rack Oven

| Model              | HM-F1       | HM-F2             | HM-F3       |
|--------------------|-------------|-------------------|-------------|
| Capacity(Tray)     | 16trays     | 32trays           | 32trays     |
| (mm)               | 400x600     | 400x600 / 400x720 | 460x720     |
| Weight(kg)         | 1200        | 1600              | 2000        |
| Elec               | 380V 37KW   | 380V 48KW         | 380V 57KW   |
| <b>Natural Gas</b> | 380V 3.75KW | 380V 3.75KW       | 380V 3.75KW |
| LPG                | 380V 3.75KW | 380V 3.75KW       | 380V 3.75KW |
| Diesel             | 380V 3.75KW | 380V 3.75KW       | 380V 3.75KW |
| Length(mm)         | 1920        | 2200              | 2370        |
| Depth(mm)          | 1830        | 2320              | 2280        |
| Height(mm)         | 2300        | 2400              | 2300        |



**SV1**  
European Rack Oven



**SV2**  
European Rack Oven

## European Rack Oven

| Model       | SV1         | SV2         | SV3         |
|-------------|-------------|-------------|-------------|
| Capacity    | 16trays     | 32trays     | 32trays     |
| (mm)        | 400x600     | 400x600     | 460x720     |
| Weight(kg)  | 910         | 1065        | 1500        |
| Elec        | 380V 37KW   | 380V 48KW   | 380V 57KW   |
| Natural Gas | 380V 3.75KW | 380V 3.75KW | 380V 3.75KW |
| LPG         | 380V 3.75KW | 380V 3.75KW | 380V 3.75KW |
| Diesel      | 380V 3.75KW | 380V 3.75KW | 380V 3.75KW |
| Length(mm)  | 1490        | 1620        | 1830        |
| Depth(mm)   | 1751        | 1965        | 2100        |
| Height(mm)  | 2538        | 2538        | 2570        |

## COMBINATION OVEN



**HM-502+10P**  
2 Decks 4 Trays Electric Oven  
+ 10 Trays Oven



**HM-502+705E+5T**  
2 Decks 4 Trays Electric Oven + 5 Trays  
Electric Convection Oven + 5 Trays Rack



**HM-705E+16P**  
Electric Convection  
Oven With Proofer



**HM-705E+901+16P**  
Electric Convection Oven + Electric  
Single Tray Oven + 16 Trays Proofer



**MV21+704EE+8T**  
Electric Convection Oven + Electric  
Single Tray Oven

### Combination Oven

| Model      | HM-705E+16P | HM-705E+901+16P | MV21+704EE+8T | HM-502+10P | HM-502+705E+5T |
|------------|-------------|-----------------|---------------|------------|----------------|
| Voltage(V) | 380/220     | 380/220/220     | 380/380       | 380/220    | 380/380        |
| Power(kw)  | 9+2         | 9+2.8+2         | 9+9.6         | 11+2       | 11+9           |
| Weight(kg) | 200         | 286             | 265           | 500        | 530            |
| Length(mm) | 780         | 780             | 910           | 1340       | 1340           |
| Depth(mm)  | 1250        | 1250            | 1043          | 1050       | 1250           |
| Height(mm) | 1670        | 1970            | 2041          | 1920       | 1980           |



# TUNNEL OVEN

- Suitable for a wide range of baking needs; retains moisture during baking for improved taste and food quality
- Energy-saving circuit design with three heating modes: main heating, supplementary heating, and intermission heating
- Intermission heating system reaches 200°C in just 30 minutes, using only 61% of rated power during baking
- Customisable design based on customer requirements
- Available in electric and gas models

## FREEZER & WORKING TABLE



**Freezer & Working Table**

| Model              | HM-FR6D     | HM-FR4D     | HM-FT15           | HM-FT18             |
|--------------------|-------------|-------------|-------------------|---------------------|
| Capacity(Tray)     | 39trays     | 26trays     | 5m working length | 1.8m working length |
| Refrigeration mode | Air Cooling | Air Cooling | Air Cooling       | Air Cooling         |
| Voltage(V)         | 220         | 220         | 220               | 220                 |
| Power(Kw)          | 1.42        | 0.8         | 0.376             | 0.478               |
| Temperature range  | +1°C~+4°C   | +1°C~+4°C   | +1°C~+4°C         | +1°C~+ 4°C          |
| Temperature range  | -22°C~-18°C | -22°C~-18°C | -22°C~-18°C       | -22°C~-18°C         |
| Weight(Kg)         | 420         | 170         | 108               | 120                 |
| Length(mm)         | 1844        | 1229        | 1500              | 1800                |
| Depth(mm)          | 800         | 800         | 760               | 760                 |
| Height(mm)         | 1950        | 1950        | 800               | 800                 |



**HM-CS18**

## Cake Slicer (Knife Type)

| Model              | HM-CS18 |
|--------------------|---------|
| Voltage(V)         | 220     |
| Power(Kw)          | 1.3     |
| Weight(kg)         | 260     |
| Working Height(mm) | 80      |
| Length(mm)         | 1260    |
| Depth(mm)          | 1150    |
| Height(mm)         | 1400    |

### HM-CS18 product features and advantages:

1. Chassis 360° rotation;
2. Can cut cakes in square, triangle, round, slice and other shapes;
3. It adopts LCD touch screen with memory function, which can store 20 product cutting programs;
4. Blades imported from Taiwan, can be automatically heated, no debris;
5. Simple operation.

## Cake Slicer (Ultrasonic)

| Model              | HM-CS28 |
|--------------------|---------|
| Voltage(V)         | 220     |
| Power(Kw)          | 2.2     |
| Weight(kg)         | 280     |
| Knife(mm)          | 2x305   |
| Working Height(mm) | 80      |
| Length(mm)         | 1350    |
| Depth(mm)          | 1300    |
| Height(mm)         | 1710    |



### HM-CS28 product features and advantages:

1. Single blade head rotates 360°; double blades: chassis rotates 360°;
2. Can cut cakes in square, triangle, round, slice and other shapes;
3. With cleaning function, no-stick knife;
4. Can be used as a double-blade ultrasonic cutting machine;
5. Precise cutting, neat incision and fast speed;
6. Can cut into many shapes, applicable to both soft and hard products;
7. The cutting process is safe and visible
8. Simple operation;
9. Automatic programming to control cutting style;
10. Automatic cleaning of blades.
11. Titanium alloy blade, safe and hygienic.



**HM-CS28**



### Conveyor Pizza Oven

| Model                  | HM-PZ18      |             |
|------------------------|--------------|-------------|
| Capacity(inch)         | 18           |             |
| Output pcs(g"Pizza)    | 50/hr        |             |
| Weight(kg)             | 140          |             |
| Elec                   | 380V 11.5KW  |             |
| Natural gas            | 220V         |             |
| LPG                    | 220V         |             |
| Gas pressure(kpa)      | (LPG)2.3-3.3 | (NG)1.0-2.5 |
| Gas consumption(m3/H)) | (LPG)0.38    | (NG)0.88    |
| Conveyor size(lxw/mm)  | 1445x480     |             |
| Length(mm)             | 1445         |             |
| Depth(mm)              | 970          |             |
| Height(mm)             | 480          |             |



### Chicken Griller

| Model      | HM-SR7             |
|------------|--------------------|
| Capacity   | 7forks (35pc/time) |
| Voltage(V) | 380                |
| Power(Kw)  | 8.3                |
| Weight(kg) | 190                |
| Length(mm) | 1000               |
| Depth(mm)  | 895                |
| Height(mm) | 1100               |



#### Features

- Make various fancy cookies, cakes, puffs, macarons, egg yolk cakes, baked puffs, etc.
- LCD touch screen and Japan Mitsubishi PLC control, with 30 groups of memory recipes, free recipe setting, simple operation
- One machine has multiple uses and nozzles can be quickly replaced, suitable for small-volume and batch production;
- The flower nozzle can be rotated to make small cakes and squeezed flowers; the optional wire cutting mechanism and C series flower pile can produce sheet products (sliced peach cakes, pineapple buns, etc.)
- Standard nozzle mechanism seat, 3 sets of nozzles from A1-A5/B1-B15 series are optional.



### Cookie Cake Depositor Multifunctional Machine

| Capacity     | Voltage           | Power | Length(mm) | Depth(mm) | Height(mm) | Weight(kg)  |
|--------------|-------------------|-------|------------|-----------|------------|-------------|
| 60~100kg/ hr | 220V Single phase | 1.5KW | 1600       | 950       | 1400       | About 400kg |



### Tie Machine

| Model            | HM-30       |
|------------------|-------------|
| Air Pressure(Kg) | 5~6         |
| NOS/m            | 30pcs~40pcs |
| Weight(kg)       | 100         |
| Length(mm)       | 575         |
| Depth(mm)        | 523         |
| Height(mm)       | 1035        |



### Doughnut Fryer

| Model      | HM-FR40 |
|------------|---------|
| Voltage(V) | 220     |
| Power(Kw)  | 3       |
| Weight(kg) | 100     |
| Length(mm) | 710     |
| Depth(mm)  | 560     |
| Height(mm) | 1030    |

## Chocolate Shaving Machine

| Model      | HM-200CS  |
|------------|-----------|
| Power      | 220V/120W |
| Weight(kg) | 21        |
| Length(mm) | 400       |
| Width(mm)  | 100       |
| Height(mm) | 660       |



**HM-200CS**



**R-16**



**R-18**



**R-18A**

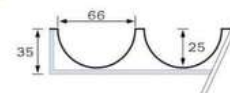
## Rack

| Model      | R-16    | R-32    | R-18             | R-18A            |
|------------|---------|---------|------------------|------------------|
| Trays      | 16      | 32      | 18               | 18               |
| Material   | (SS201) | (SS201) | (Aluminum Alloy) | (Aluminum Alloy) |
| Length(mm) | 470     | 670     | 603              | 628              |
| Depth(mm)  | 650     | 850     | 471              | 486              |
| Height(mm) | 1652    | 1690    | 1695             | 1700             |



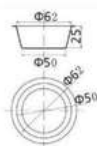
**Al Plated Sheet Pan (Non-stick)**

|                        |     |
|------------------------|-----|
| Material thickness(mm) | 0.7 |
| Length(mm)             | 600 |
| Depth(mm)              | 400 |
| Height(mm)             | 30  |



**Non Stick French Bread Sheet Pan 5 Rows**

|                        |     |
|------------------------|-----|
| Material thickness(mm) | 1.0 |
| Tank diameter(mm)      | 66  |
| Length(mm)             | 600 |
| Depth(mm)              | 400 |
| Height(mm)             | 35  |



**Round Mould - 35**

|                   |           |
|-------------------|-----------|
| Surface treatment | Not Stick |
| Length(mm)        | 600       |
| Depth(mm)         | 400       |
| Height(mm)        | 27        |



**Non-stick Loaf Pan**

|                         |         |
|-------------------------|---------|
| Suggested weight(g)     | 1200    |
| Lower diameter size(mm) | 361x116 |
| Length(mm)              | 370     |
| Depth(mm)               | 120     |
| Height(mm)              | 125     |



## Schmick Bakery Equipment

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