Food Mixer

	B5	B7	FL7A
Power (kW/V/Hz)	0.2/230/50	0.28/230/50	0.35/230/50
Dough (kg)	0.6	0.9	1.3
Bowl (l)	5	7	7
Weight (kg)	17	18	15
Dim (LxWxH) (cm)	42x24x43	42x24x43	40x24x44

	B10-3	B10-3E	B20	B20E	B30
Power (kW/V/Hz)	0.6/230/50	0.6/230/50	1.1/230/50	1.1/230/50	1.5/230/50
Dough (kg)	3	3	6	6	8
Bowl (l)	10	10	20	20	30
Weight (kg)	70	68	110	108	180
Dim (LxWxH) (cm)	40x51x61	40x51x61	60x44x79	60x44x79	53x44x91

Food Mixer (Taiwan)

	SE-101	SE-201	SE-301
Power (kW/V/Hz)	0.45/230/50	0.38/230/50	0.75/230/50
Flour (kg)	2	4	7
Bowl (l)	10	20	30
Weight (kg)	75	90	150
Dim (LxWxH) (cm)	49x41x64	55x50x84	63x64x101

	SE-401	SE-501
Power (kW/V/Hz)	1.1/230/50	1.5/230/50
Flour (kg)	10	14
Bowl (l)	40	50
Weight (kg)	170	200
Dim (LxWxH) (cm)	64x61x105	65x61x107

Spiral Mixer

	FM50	FM80
Power (kW/V/Hz)	3.3/415/50	5.75/415/50
Flour (kg)	5 - 30	8 - 50
Max. Dough (kg)	50	80
Bowl (l)	75	134
Speed (rpm)	132/265	123/225
Weight (kg)	285	460
Dim (LxWxH) (cm)	95x62x127	121x74x143

	HS-20	HS-30	HS-50
Power (kW/V/Hz)	1.5/230/50	1.5/230/50	2.2/230/50
Flour (kg)	2 - 8	3 - 12	4 - 20
Max. Dough (kg)	11	16	28
Bowl (l)	21	34	54
Mixing Speed (rpm)	150/200	150/200	150/200
Bowl Speed (rpm)	15/20	15/20	15/20
Weight (kg)	85	95	125
Dim (LxWxH) (cm)	73x39x90	75x44x90	85x51x97

Horizontal Dough Mixer

	HWH-15	HWH-25
Power (kW/V/Hz)	1.5/230/50	2.2/230/50
Flour (kg)	11	18
Max. Dough (kg)	15	25
Speed (rpm)	40	40
Weight (kg)	68	81
Dim (LxWxH) (cm)	68x53x71	78x61x74

Dough Divider & Rounder

(made in Taiwan)

	B-36	NFK-30	NFK-36
Power (kW/V/Hz)	0.18/230/50	0.75/230/50	0.75/230/50
Productivity (pcs)	36	30	36
Dividing Weight (kg)	0.035-0.1	0.03-0.1	0.02-0.08
Weight (kg)	120	368	368
Dim (LxWxH) (cm)	52x42x120	55x72x135	55x72x135

Dough Sheeter & Noodle Machine

	NE-8B	MT-25T	MT-25 (ss)	MT-50B (ss)	MT-60B (ss)
Power (kW/V/Hz)	0.26/230/50	0.37/230/50	1.1/230/50	1.5/230/50	1.5/230/50
Productivity (kg/h)	12	12-25	20-30	50	60
Roller (cm)	20	21 x Ø6	20 x Ø9	25 x Ø12.3	30 x Ø12.3
Knife Width (mm)	2 X 6	1.5 / 2	1.5 / 2 / 3 / 5	1.5 / 2 / 3 / 5	1.5 / 2 / 3 / 5
Thickness (cm)	0.1-0.35	0.05-0.7	0.05-0.5	0.05-1.5	0.05-1.5
Weight (kg)	21	61	81	150	160
Dim (LxWxH) (cm)	38x33x37	33x25x32	40x30x86	56x55x104	60x55x105

Dough Sheeter

	DS 1/2	MT-288 (ss)	JDR-520B	LSP-500
Power (kW/V/Hz)	0.37/230/50	1.1/230/50	0.55/230/50	0.55/230/50
Roller (cm)	30	28.8	52	50
Thickness (cm)	0.1-0.8	0.2-2.5	0.1-3.5	0.1-3.5
Conveyer Belt (cm)	-	-	50x200	50x200
Weight (kg)	59	101	125	190
Dim (LxWxH) (cm)	62x72x40	71x56x123	208x88x62	255x88x118

Dough Moulder

	(made in Taiwan) TA-101
Power (kW/V/Hz)	0.75/230/50
Roller (cm)	38
Roller Gap (cm)	0.1-2
Weight (kg)	200
Dim (LxWxH) (cm)	136x68x110

Electric Oven

(Pizza Oven)

	EC01C	EC01E	YXD-10SS	YXD-11P
Power (kW/V/Hz)	4.5/230/50	6.0/230/50	3.0/230/50	3.0/230/50
Layer	4	4	1	1
Dish (pc)	4	4	1	1
Fan (pc)	2	1	-	-
Temperature (°C)	50-350	50-350	0-300	0-300
Chamber (LxWxH) (cm)	46X37X35	62X42X45	64x45x20	64x45x20
Weight (kg)	37	65	68	68
Dim (LxWxH) (cm)	67x65x47	88x80x58	92x64x44	92x64x44

	YXD-10DI	YXD-20CI	YXD-40CI	YXD-60CI	YXD-90CI
Power (kW/V/Hz)	2.8/230/50	6.6/230/50	13.0/415/50	16.9/415/50	24.0/415/50
Layer	1	1	2	3	3
Dish (pc)	1	2	4	6	9
Temperature (°C)	0-300	0-300	0-300	0-300	0-300
Chamber (LxWxH) (cm)	64x45x16	87x67x22	87x67x22	87x67x22	130x67x22
Weight (kg)	41	77	148	198	272
Dim (LxWxH) (cm)	93x59x41	122x82x53	122x82x126	122x82x153	165x82x158

Gas Oven

	YXY-20ASS	YXY-30ASS	YXY-40ASS	YXY-S-60ASS	YXY-60ASS	YXY-90ASS
Power (kW/V/Hz)	0.1/230/50	0.1/230/50	0.2/230/50	0.2/230/50	0.3/230/50	0.3/230/50
Layer	1	1	2	2	3	3
Dish (pc)	2	3	4	6	6	9
Temperature (°C)	0-300	0-300	0-300	0-300	0-300	0-300
Gas	LPG	LPG	LPG	LPG	LPG	LPG
Gas Pressure (kpa)	2.8-3	2.8-3	2.8-3	2.8-3	2.8-3	2.8-3
Chamber (LxWxH) (cm)	84x63x22	124x63x22	84x63x22	124x63x22	84x63x22	124x63x22
Weight (kg)	120	170	220	290	290	430
Dim (LxWxH) (cm)	124x87x55	160x94x63	124x87x105	165x94x132	124x87x151	165x94x170

Gas Oven

	YXY-10DI
Power (kW/V/Hz)	0.1/230/50
Layer	1
Dish (pc)	1
Temperature (°C)	0-300
Gas	LPG
Gas Pressure (kpa)	2.8-3
Chamber (LxWxH) (cm)	64x45x16
Weight (kg)	58
Dim (LxWxH) (cm)	96x59x49

	YXY-20AI	YXY-40AI	YXY-S-60AI	YXY-60AI	YXY-90AI
Power (kW/V/Hz)	0.1/230/50	0.2/230/50	0.2/230/50	0.3/230/50	0.3/230/50
Layer	1	2	2	3	3
Dish (pc)	2	4	6	6	9
Temperature (°C)	0-300	0-300	0-300	0-300	0-300
Gas	LPG	LPG	LPG	LPG	LPG
Gas Pressure (kpa)	2.8-3	2.8-3	2.8-3	2.8-3	2.8-3
Chamber (LxWxH) (cm)	91x72x23	91x72x23	133x72x23	91x72x23	133x72x23
Weight (kg)	113	208	281	281	385
Dim (LxWxH) (cm)	140x98.5x73	140x98.5x138	182x98.5x138	140x98.5x171	182x98.5x179

Fermenting Box / Retarder Proofer

	FX-11B	FX-22B	FX-16SC
Power (kW/V/Hz)	2.4/230/50	2.6/230/50	3.3/230/50
Layer	11	22	16
Humitity (°C)	30-110	30-110	-
Humutity (%)	-	-	20-99
Temperature (°C)	0-60	0-60	0-50
Refrigerant	-	-	R134a
Weight (kg)	50	85	190
Dim (LxWxH) (cm)	50x75x161	102x75x162	60x96x211

Electric Dryer

	XYD-1A
Power (kW/V/Hz)	4.2/230/50
Layer	10
Temperature (°C)	0-100
Timer (min)	0-99
Weight (kg)	105
Dim (LxWxH) (cm)	85x62x141

Bread Slicer

	TR-12
Power (kW/V/Hz)	0.25/230/50
Layer	30
Thickness (cm)	1.2
Weight (kg)	60
Dim (LxWxH) (cm)	65x74x75