



**all
bake**
TECHNOLOGIES INC.

**CATALOG
2026**

MOVING AMERICA'S BAKERIES FORWARD FOR OVER 30 YEARS



All Bake Technologies Inc. is a leading supplier of high-quality bakery equipment, serving the baking industry for over 30 years.

By partnering with leading manufacturers of premium quality bakery equipment worldwide, we have successfully delivered exceptional service and established lasting relationships with our customers.

Our mission is to provide our customers with the highest return on their investment through proven equipment solutions and outstanding customer service.

When you look through our catalog or view our website, please keep in mind that All Bake Technologies' most important product is our passion for meeting our customers' needs.



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FRYERS

718LCG / 718LFG Gas Frying Area 18" X 26"

Item #	Description
21263-10	718LCG, Nat. Gas, electronic controller, 120V
21264-10	718LCG, Propane, electronic controller, 120V
21269-10	718LFG, Nat. Gas, standing pilot
21270-10	718LFG, Propane, standing pilot

Accessories

Item #	Description
718CG-1000	Draft Inducer
718LG-1541	Submerger (for donut holes, loukoumades, etc)

Filtration System

Item #	Description
20504	EZMelt 18 Filter, heated (includes Rinse and Fill Hoses)
21501	SF18 Filter, unheated (includes Rinse Hose only)

*Type B / Type F Cake Donut Depositors, Mounts, Plungers & Cylinders



Screens

Item #	Description
624-0007	Screen with handles (frying screen)
624-0007A	Screen without handles (proofing screen)
616-0007C	Detachable screen handles (each)
624-1037	Screen Cradle



Screens

Item #	Description
618L-0007	Screen with handles (frying screen)
618-0007A	Screen without handles (proofing screen)
616-0007C	Detachable screen handles (each)
618L-1037	Screen Cradle



724CG / 724FG Gas Frying Area 24" X 24"

Item #	Description
21273-10	724CG, Nat. Gas, electronic controller, 120V
21281-10	724CG, Propane, electronic controller, 120V
21271-10	724FG, Nat. Gas, standing pilot
21272-10	724FG, Propane, standing pilot

Accessories

Item #	Description
724CG-1000	Draft Inducer
724G-1547	Submerger (for donut holes, loukoumades, etc)

Filtration System

Item #	Description
20508	EZMelt 24 Filter, heated (includes Rinse and Fill Hoses)
21505	SF24 Filter, unheated (includes Rinse Hose only)

*Type B / Type F Cake Donut Depositors, Mounts, Plungers & Cylinders

All Bake Tech has been distributing Belshaw equipment for over 20 years!



Screens

Item #	Description
634-1058	Screen with handles (frying screen)
634-0013A	Screen without handles (proofing screen)
616-0007C	Detachable screen handles (each)
634-1037	Screen Cradle

734CG / 734FG Gas Frying Area 34" X 24"

Item #	Description
21277-10	734CG, Nat. Gas, electronic controller, 120V
21276-10	734CG, Propane, electronic controller, 120V
21274-10	734FG, Nat. Gas, standing pilot
21275-10	734FG, Propane, standing pilot

Accessories

Item #	Description
734G-1536	Submerger (for donut holes, loukoumades, etc)

Filtration System

Item #	Description
20512	EZMelt 34 Filter, heated (includes Rinse and Fill Hoses)
21509	SF34 Filter, unheated (includes Rinse Hose only)

*Type B / Type F Cake Donut Depositors, Mounts, Plungers & Cylinders

FRYERS

618L Electric Frying Area 18" X 26"

Item #	Description
21254-10	618L, 208-240V/60/1
21256-10	618L, 208-240V/60/3



Accessories

Item #	Description
618L-1521	Submerger (for donut holes, loukoumades, etc)

Filtration System

Item #	Description
20504	EZMelt 18 Filter, heated (includes Rinse and Fill Hoses)
21501	SF18 Filter, unheated (includes Rinse Hose only)

*Type B / Type F Cake Donut Depositors, Mounts, Plungers & Cylinders

Screens

Item #	Description
618L-0007	Screen with handles (frying screen)
618-0007A	Screen without handles (proofing screen)
616-0007C	Detachable screen handles (each)
618L-1037	Screen Cradle

624 Electric Frying Area 24" X 24"

Item #	Description
21257-10	624, 208-240V/60/1
21259-10	624, 208-240V/60/3

Accessories

Item #	Description
624-1521	Submerger (for donut holes, loukoumades, etc)

Filtration System

Item #	Description
20508	EZMelt 24 Filter, heated (includes Rinse and Fill Hoses)
21505	SF24 Filter, unheated (includes Rinse Hose only)

*Type B / Type F Cake Donut Depositors, Mounts, Plungers & Cylinders

Screens

Item #	Description
624-0007	Screen with handles (frying screen)
624-0007A	Screen without handles (proofing screen)
616-0007C	Detachable screen handles (each)
624-1037	Screen Cradle



634 Electric Frying Area 34" X 24"

Item #	Description
21262	634, 208-240V/60/3

Filtration System

Item #	Description
20512	EZMelt 34 Filter, heated (includes Rinse and Fill Hoses)
21509	SF34 Filter, unheated (includes Rinse Hose only)

*Type B / Type F Cake Donut Depositors, Mounts, Plungers & Cylinders

Screens

Item #	Description
634-1058	Screen with handles (frying screen)
634-0013A	Screen without handles (proofing screen)
616-0007C	Detachable screen handles (each)
634-1037	Screen Cradle

Accessories

Item #	Description
634-1530	Submerger (for donut holes, loukoumades, etc)

Accessories

Item #	Description
616-0512	16" x 16" Screen with handle
616-0007	16" x 16" Screen only
616-0007C	Detachable screen handles (each)
HP-1004	616B Submerger screen
DR42-1048	Filter-Flo Siphon (filters shortening)

616B Countertop Fryer

Item #	Description
20512	EZMelt 34 Filter, heated (includes Rinse and Fill Hoses)
21509	SF34 Filter, unheated (includes Rinse Hose only)



CAKE DONUT DEPOSITORS



Type B



Type F

Item #	Description
B0001000	Type B depositor with hopper
0226CHS	Type B depositor, without hopper
Mounting system	
405	Column mounting system for Type B/F
406	Wall mounting system for Type B/F
P-1000	Bracket plate kit, for use with a non-Belshaw fryer
400	Precision height adjuster (column mount only, for more accurate height adjustment than the supplied set collar)
Hopper Only	
290	Hopper for Type B/Type F depositors

Item #	Description
F00010001	Type F with hopper, 120V, 115 cycles/minute
F0032000DB	Type F with hopper, 240V, 115 cycles/minute
F00160001	Type F with hopper, 120V, 57 cycles/minute ('Single Lead')
0227M	Type F without hopper, 120V, 115 cycles/minute
0227M-230	Type F without hopper, 240V, 115 cycles/minute
Mounting system	
405	Column mounting system for Type B/F
406	Wall mounting system for Type B/F
P-1000	Bracket plate kit, for use with a non-Belshaw fryer
400	Precision height adjuster (column mount only, for more accurate height adjustment than the supplied set collar)
Hopper Only	
290	Hopper for Type B/Type F depositors

Type B & F Accessories Pictures



0405 Column Mount Kit



0406 Wall Mount Kit



0400 Height Adjuster



Standard Set Collar

Type N

Item #	Description
N20000	Type N depositor with hopper
Mounting system	
N-1033	Type N Column mounting kit with short extender arms (fits Cut-N-Fry models)
N-1036	Type N Wall mounting kit with long extender arms (to feed 2 fryers)
400	Precision height adjuster (column mount only, for easier height adjustment than the supplied lock collar)



Type N Wall Mount Kit



Type N Column Mount Kit

Type K

Item #	Description
8504011	Type K Pancake Dispenser
8504022	Type K Donut Depositor, with plain plunger, 1-9/16"
8504023	Type K Donut Depositor, with star plunger, 1-9/16"
8504052	Type K Donut Depositor, with 1" mini donut plunger



Type K Donut Depositor



Type K Pancake Depositor

B/F Hopper Divider for Dual Flavor Cake Donuts

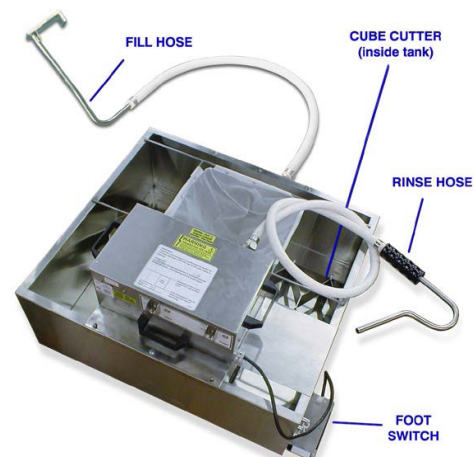
Item #	Description
0290-1000	B/F Hopper Divider - for Dual Flavor Cake Donuts



EZ MELT MELTER-FILTER & SF SHORTENING FILTER

Includes Rinse Hose & Fill Hose

Item #	Description	Fryer Compatibility
20504	EZMelt 18 Melter-Filter, 120V	618L, 718LCG, Donut Robot® Mk 2, Mk 2GP, Mk 5, Mk 5GP
20505	EZMelt 18 Melter-Filter, 208-240V	618L, 718LCG, Donut Robot® Mk 2, Mk 2GP, Mk 5, Mk 5GP
20508	EZMelt 24 Melter-Filter, 120V	624, 724CG
20509	EZMelt 24 Melter-Filter, 208-240V	624, 724CG
20512	EZMelt 34 Melter-Filter, 120V	734CG, Donut Robot® Mark VI, Mark VI-Deep
20513	EZMelt 34 Melter-Filter, 208-240V	734CG, Donut Robot® Mark VI, Mark VI-Deep



Item #	Description
SM100-0002	Filter bag, long-life synthetic, for SF18, SF24, EZMelt 18, EZMelt 24
EZ34-0027	Filter bag, long-life synthetic, for SF34, EZMelt 34



Includes Rinse Hose

Item #	Description	Fryer Compatibility
21501	SF18 Filter, 120V	618L, 718LCG, 718LFG
21503	SF18 Filter, 208-240V	618L, 718LCG, 718LFG
21505	SF24 Filter, 120V	624, 724CG, 724FG
21507	SF24 Filter, 208-240V	624, 724CG, 724FG
21509	SF34 Filter, 120V	734CG, 734FG

ACCESSORIES NEEDED FOR DONUTS



Ask your sales rep about add on accessories!

TYPE K PLUNGERS & ACCESSORIES

Item #	Description
K-1016WSS	Holder for Type K, stainless steel
K-1013A	Plunger for Type K Pancake Dispenser
K-1011A	Plunger for Type K Donut Depositor, Plain, 1-9/16"
K-1011S	Plunger for Type K Donut Depositor, Star, 1-9/16"
K-1042	Plunger for Type K Donut Depositor, 1", deposits 1 mini donut
DR42-1018X1.563	Dunkerette attachment for Donut Depositor, attaches to K-1011A or K-1011S, deposits two half-donut shapes
DR42-1016X1.563	Nugget attachment for Donut Depositor, attaches to K-1011A or K-1011S, deposits three ball shapes
DR42-1017X1.563	Ball attachment for Donut Depositor, attaches to K-1011A or K-1011S, deposits four ball shapes



PLUNGERS & CYLINDERS FOR TYPE B & F DEPOSITORS

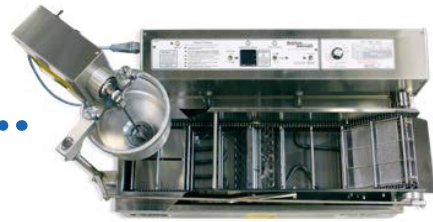
Plunger	Item #	Description	
1 Plain	7SSx1-1/2	For plain ring donuts (using standard cake donut mix); for 'Old Fashion' donuts (using Old Fashion mix).	
	7SSx1-5/8		
	7SSx1-3/4		
	7SSx1-7/8		
	7SSx2		
2 Star	7SC-SSx1-1/2	For a ring donut with a more consistent hole than the plain plunger, with a star pattern around it.	
	7SC-SSx1-5/8		
	7SC-SSx1-3/4		
	7SC-SSx1-7/8		
	7SC-SSx2		
3 French Cruller	7B-1009x1-1/2	Use with French Cruller mix to make French Crullers. Use with standard cake donut mix to make 'French Cake' donuts that have a similar appearance.	
	7B-1009x1-5/8		
	7B-1009x1-3/4		
	7B-1009x1-7/8		
	7B-1009x2		
4 Krinkle	7F-1004x1-1/2	Features eight ball shaped sections joined together. Used for Mochi donuts	
	7F-1004x1-5/8		
	7F-1004x1-3/4		
	7F-1004x1-7/8		
	7F-1004x2		
5 Churro	7CD-1009x2	Churro plunger. One standard plunger size. The length of each churro depends on the batter weight setting on the depositor.	
	(2 inch diameter only)		
6	Ball Deposits 1-5 round donuts (or 'donut holes')	7G-1000-[code] Specify number and diameter of holes. Call Belshaw to select size and correct code.	Produces ball shaped donuts or 'donut holes'.
	Loukoumades	7G-1000-103C	Loukoumades plunger, 3 per plunger stroke. 2" diameter, with 3 x 3/4" round holes
	Hushpuppy	7G-1000-103DB	Makes 3 hushpuppies per plunger stroke. 2" diameter, with 3 oval holes, each hole 7/8" to 1" across
7 Stick (Deposits 1 or 2 stick donuts.)	7H-1000-[code] (makes 1)	Specify number and size of slots. Call Belshaw to select size and correct code.	Makes 1 or 2 stick donuts. The thickness of the donut will depend on the size of the slot and the length will depend on the dial setting of the depositor.
	7H-1001-[code] (makes 2)		
8 Dunkerette	7-1025x1-3/4 (One size only)	Plain plunger with a divider that forms 2 deposits, each approximately one half of a ring donut.	
9 Cylinder	0035SSAx1-1/2	Plunger size and cylinder size must match. Example: a 1-3/4" plunger must be used with a 1-3/4" cylinder. You can use any plunger with a cylinder of the same size.	
	0035SSAx1-5/8		
	0035SSAx1-3/4		
	0035SSBx1-7/8		
	0035SSBx2		



DONUT ROBOT

Mark II Standard Donuts (with mini donut option available)

Item #	Description
22602	Mark II, 208-240V/60/1, Plain plunger 1-9/16"
22601	Mark II, 208-240V/60/1, Star plunger 1-9/16"
22635	Mark II, 208-240V/60/1, Plain plunger 1-13/16"
22637	Mark II, 208-240V/60/1, Star plunger 1-13/16"
22620	Mark II, 208/220V/60/3-phase, Plain plunger 1-9/16"
22620-1	Mark II, 230/240V/60/3-phase, Plain plunger 1-9/16"
22619	Mark II, 208/220V/60/3-phase, Star plunger 1-9/16"



Mark II GP Mini Donuts

Item #	Description
22604	Mark II GP, 208-240V/60/1, Mini donuts only
22621	Mark II GP, 208/220V/60/3-phase, Mini donuts only
22621-1	Mark II GP, 230/240V/60/3-phase, Mini donuts only

Mark II Gas Standard Donuts (with mini donut option available)

Item #	Description
22509	Mark II Gas, 120V, Propane, Plain plunger 1-9/16"
22501	Mark II Gas, 120V, Propane, Star plunger 1-9/16"
22592	Mark II Gas, 120V, Propane, Plain plunger 1-13/16"
22514	Mark II Gas, 120V, Nat. Gas, Plain plunger 1-9/16"



Mark II GP Gas Mini Donuts

Item #	Description
22503	Mark II GP Gas, 120V, Propane, Mini donuts only
22511	Mark II GP Gas, 120V, Nat. Gas, Mini donuts only

Mark V GP Mini Donuts

Item #	Description
22653	Mark V GP, 208-240V/60/1, Mini donuts only
22659	Mark V GP, 208/220V/60/3-phase, Mini donuts only



Mark V Standard Donuts (with mini donut option available)



Item #	Description
22650	Mark V, 208-240V/60/1, Plain plunger 1-9/16"
22652	Mark V, 208-240V/60/1, Star plunger 1-9/16"
22667	Mark V, 208-240V/60/1, Plain plunger 1-13/16"
22668	Mark V, 208-240V/60/1, Star plunger 1-13/16"
22658	Mark V, 208/220V/60/3-phase, Plain plunger 1-9/16"
22657	Mark V, 208/220V/60/3-phase, Star plunger 1-9/16"

SAMPLE MARK II & V

Sample Mark II & Mark V Basic System



Item #	Required Equipment	Description
22602 (Plain plunger), 22601 (Star plunger), 22635 (113/16" Plain plunger)	Donut Robot® Fryer	Mark II, 208-240V single phase
22604		Mark II GP, 208-240V single phase, for mini donuts
22650 (Plain plunger), 22652 (Star plunger), 22667 (113/16" Plain plunger)		Mark V, 208-240V single phase
22653		Mark V GP, 208-240V single phase, for mini donuts
22104	Roto-Cooler	Collects and displays donuts after frying
20504 (120v) or 20505 (208-240v)	Filtration System	EZMelt 18
MK-0557 (straight drain) or MK-0546 (with MK6-1005 Support Table)	Fryer Drain and Valve	Drains to EZMelt 18
DR42-1048	Filter-Flo Siphon	Filters shortening using siphon pump



Item #	Optional Equipment	Description
MK-1502-1	Mini Donut Conversion Kit	Hopper and plunger set for mini donuts
MK-1080/MK-1070 (MkII/MkV Submerger) + U-1019 (Ball Plunger)	RS Submerger	Enables donut holes/ball donuts/loukoumades
MK6-1005	Support Table for Fryer	With pre-machined holes and storage
86100 (not needed if Roto Cooler used)	Rack Loader	Holds glazing screens (replaces Roto-Cooler)
SL200-0004 (not needed if Roto Cooler used)	Glazing Screens	Collect donuts after frying, 24-48 recommended
MKV-1012 (not needed if EZMelt filtration used)	Shortening Reserve Tank	Warms shortening ready to insert into fryer
84900112 • 84900114 (both 120v)	Icing & Glazing options	H&I-2 (2-Bowl Icer) • H&I-4 (4-Bowl Icer)
21754 (120v)		DFC (Donut Finishing Center)
21697	Mixer	BABG10, 10-Quart

Sample Mark II & Mark V Extended System

Item #	Required Equipment	Description
22602 (Plain plunger), 22601 (Star plunger), 22635 (113/16" Plain plunger)	Donut Robot® Fryer, with automatic Cake Donut Depositor (depositor not shown above)	Mark II, 208-240v single phase
22650 (Plain plunger), 22652 (Star plunger), 22667 (113/16" Plain plunger)		Mark V, 208-240v single phase
20504 (120v) or 20505 (208-240v)	Filtration System	EZMelt 18
835203 + FT42-0516	Feed Table + Splash Guard	FT42 with safety guard
FT42-0052	Proofing Trays	For use with Feed Table, 20-45 recommended
FT100-0532	Proofing Cloths	For use with Feed Table, 20-45 recommended
MK6-1005	Support Table for Fryer	Holds Donut Robot, EZMelt, Rack Loader + Storage
CP1 (120v) CP2 (208-240v)	Proofer, 17-shelf	New Cabinet Proofer with Dutch doors
86100	Rack Loader	Holds glazing screens
SL200-0004	Glazing Screens	Collect donuts after frying, 20-45 recommended
MK-0557 (straight drain) or MK-0546 (with MK6-1005 Support Table)	Fryer Drain and Valve	Drains to EZMelt 18



Item #	Optional Equipment	Description
MK-1080 (Mark II) or MK-1070 (Mark V) + U-1019 (Ball Plunger)	RS Submerger	Enables donut holes/ball donuts/ loukoumades
22529	Glazer	HG18EZ
84900112 (120v)	Icer (choose one)	H&I-2 (2-Bowl), page 23
84900114 (120v)		H&I-4 (4-Bowl), shown
21754 (120v)		DFC (Donut Finishing Center), pag 23
20600	Jelly and Creme Injector	Autofiller
21698	Mixer	BABG20, 20 Quart

SLICERS & DOUGH PROCESSORS



Chute +

An ingenious machine designed for the continuous slicing of sandwich loaf bread. The slicer operates on the basis of a gravity feed system and its feed chute is able to hold 5 to 7 identical loaves.

The Varia

The Varia, the variable slice thickness slicer, enables you to stand out and promote loyalty in your customers by offering them a choice of slice thickness. An extra service compared to your competitors.

VARIA 800

- Variable slice thickness: 3/16in. to 1in.
- Loaves up to 14,9 inches in length.
- Safe and hygienic.



VARIA 1000

- Variable slice thickness: 3/16in to 1in.
- Loaves up to 19,3 inches in length.
- Safe and hygienic.



Picomatic One

A very ergonomic table-top slicer thanks to its front-loading system. The compact size and attractive design make it ideally suited for incorporation into existing furniture.

Tradilevain - Sourdough Processor

- 100% stainless steel construction.
- Ensures sourdough consistency and stability.
- Easy to use and clean.
- Exclusive mixing system.



TRADILEVAIN is used to produce and maintain liquid sourdough starter at an ideal consistency. The machine is available in 3 capacities, and its functioning is highly innovative. A submerged blade ensures uniform mixing. Cleaning is not required with this type of mixer as the blade is positioned at the bottom of the tank.

Duro 600

Duro is our Best Seller, and JAC is famous throughout the world. The robustness and efficient slicing action of this machine is legendary. Its horizontal slicing plate gives it versatility that is second to none. Available in 45 cm and 60 cm cutting widths, Duro 600 can be fitted with an optional 'dual slice' feature. (2 x 30 cm with 2 different slice thicknesses).

New Self 450

Designed for self-service use. Now very widespread all over the world, this concept offers numerous advantages: A loaf can be sliced at the very last moment, preserving freshness, and the safety covers remain locked during slicing.



RACK OVENS

Model 703U Multi Rack

Model
Revent 703 Standard

Gas Option
703 Oven Body- Gas Heated, 208/220V/3 ph/60 Hz
Natural Gas and Liquid propane: 556,319 btuh @ 7-14" w.c, 1" drop to 1" NPT

Electric Option
Electric Heated 208/220V or 480V
50 Hz. Electrical (Includes burner)
Standard: 3PH208-220V+N 158A+177A Optional: 3PH440-480V 77A+87A +1PH/120V/60 Hz 15A
5 wire, 3PH power supplies required



703 Gas Spec Sheet



703 Electric Spec Sheet



Description
Steam System - HeavyDuty
TCC Air Distribution
600 Series Deep Canopy
GIAC Panel with 500 Programs, USB interface etc w/ Auto Damper
Multiple Rack Lift Options
Rotating Platform (4 single or 2 double rack capacity)
Water Supply: ½" ø 65 PSI, cold Drain: 1" NPT
Standard Packing flat on skids
Dimensions
Width: 116.5" Height: 88.5" Depth: 102"

Model 724U Double Rack



724 Electric Spec Sheet



724 Gas Spec Sheet

Model
Revent 724 Standard

Gas Option
724 Oven Body- Gas Heated, 208/220V/3 ph/60 Hz
Natural Gas and Liquid propane: 343,000 btuh @ 7-14" w.c, ¾" drop to ½" NPT

Electric Option
Electric Heated 208/220V or 480V
50 Hz. Electrical (Includes burner)
Standard: 3PH208-220V+N 99A+90A Optional: 3PH440-480V 95A +1PH/120V/60 Hz 15A
5 wire, 3PH power supplies required

Description
700 Series Deep Canopy
Automatic Damper
Steam System - Normal Duty
TCC Air Distribution
Standard Packing flat on skids
Multiple Rack Lift Options
GIAC Panel with 500 Programs, USB interface etc w/ Auto Damper
Water Supply: ½" ø 65 PSI, cold Drain: 1" NPT
Dimensions
Width: 80.2" Height: 96.7" Depth: 69.1"

Model 726U Single Rack

Model
Revent Model 726 Standard

Gas Option
726 Oven Body- Gas Heated, 208/220V/3 ph/60 Hz.
Natural Gas and Liquid propane: 170,000 btuh @ 7-14" w.c, ½" drop to ½" NPT

Electric Option
Electric Heated 208/220V or 480V
50 Hz. Electrical (Includes burner)
Standard: 3PH208-220V+N 112A Optional: 3PH440-480V 52A +1PH/120V/60 Hz 8A
5 wire, 3PH power supplies required

Description
700 Series Deep Canopy
Automatic Damper
Steam System - Normal Duty
TCC Air Distribution
Standard Packing flat on skids
Multiple Rack Lift Options
GIAC Panel with 500 Programs, USB interface etc w/ Auto Damper
Dimensions
Width: 56.3" Height: 96.7" Depth: 54.5"



726 Electric Spec Sheet



726 Gas Spec Sheet

RACK & ELECTRIC DECK OVENS

Model ONE26 Single Rack

Model
Revent ONE26

Electric Option
Round Single rack oven- Electr. Heated, 208/220V/3 ph/60 Hz.
Standard: 3PH208-220V+N 115A Optional: 3PH440-480V 50A +1PH/120V/60 Hz 15A
5 wire, 3PH power supplies required



ONE26 Electric Spec Sheet

Description
Water Supply: 1/2" ø 35-45 PSI, cold Drain: 1/2" NPT
GIAC Touch Panel with 500 Programs, USB interface etc with Auto Damper
Sliding pocket door
Multiple Rack Lift Options
Revent High volume steam system
RTCC (Round Total Convection Control) Air Distribution
Gas Heated, includes burner & vent package
Dimensions
Width: 52.0" Height: 81.9" Depth: 46.7"



Model ONE39 Mini Rotating

Model
Revent ONE39 Mini Oven

Electric Option
ONE39 Oven, Electrically Heated, 208/220V/3 ph/60 Hz.
Just the Oven Standard: 3PH208-220V+N 43A Optional: 3PH440-480V 23A +1PH/120V/60 Hz 15A08
With Proofer or Proofer/ Retarder Standard: 3PH208-220V+N 49A Optional: 3PH440-480V 27A +1PH/120V/60 Hz 15A00
5 wire, 3PH power supplies required



ONE39 Electric Spec Sheet

Description
Water Supply: 1/2" ø 35-45 PSI, cold Drain: 1/2" NPT
Round bake chamber and sliding pocket door
GIAC Touchscreen control with 500 Programs,
8 Standard baking tray (18"x26") capacity
Auto Damper
Self contained Revent High volume steam system
RTCC (Round Total Convection Control) Air Distribution
Standard Packing flat on skid
Dimensions
Width: 46.6" Height of Oven: 54.0" Height of Proofer/ Retarder: 34.3" Depth: 39.6"

Electric Deck Oven

2 Pan Us (18" X 26") Wide Deck Oven Baking Surface Per Deck: 42" X 28"			
No. Of Decks	2	3	4
Exterior Dimension With Legs & Castors	58.3"W x 35.6"D x 69.1"H	58.3"W x 35.6"D x 75.8"H	58.3"W x 35.6"D x 75.8"H
3 Pan Us (18 X 26") Wide Deck Oven Baking Surface Per Deck: 56" X 28"			
Exterior Dimension With Legs & Castors	72.3"W x 35.6"D x 69.1"H	72.3"W x 35.6"D x 75.8"H	72.3"W x 35.6"D x 75.8"H



Deck Oven Spec Sheet



PROOFER & PROOFER/ RETARDER

Artisan Proofer

Model	P132-96	P192-96	P108-144	P132-168
No. Of Racks Single Or Double	2 singles or 1 double	3 singles or 1 double	2 singles or 1 double	4 singles or 2 doubles
No. Of Doors	1	1	2	2
Inside Dimensions (W X D X H)	29"x46"x76"	29"x70"x76"	48"x38"x76"	57.5"x47"x76"
Outside Dimensions (W X D X H)	38"x52"x100"	38"x76"x100"	57"x42"x100"	66"x52"x100"

Model	P180-144	P192-168	P204-180
No. Of Racks Single Or Double	5 singles or 2 doubles	6 singles or 3 doubles	8 Side load single or 6 end load single or 4 doubles
No. Of Doors	2	2	2
Inside Dimensions (W X D X H)	48"x65"x76"	57"x70"x76"	62"x76"x76"
Outside Dimensions (W X D X H)	57"x71"x100"	66"x76"x100"	71"x80"x100"



Artisan Proofer Retarder

Model	PR132-96	PR192-96	PR108-144
No. Of Racks Single Or Double	2 singles or 1 double	3 singles or 1 double	2 singles or 1 double
No. Of Doors	1	1	2
Inside Dimensions (W X D X H)	29"x46"x76"	29"x70"x76"	48"x38"x76"
Outside Dimensions (W X D X H)	38"x52"x100"	38"x76"x100"	57"x42"x100"

Model	PR132-168	PR180-144	PR192-168	PR204-180
No. Of Racks Single Or Double	4 singles or 2 doubles	5 singles or 2 doubles	6 singles or 3 doubles	8 Side load single or 6 end load single or 4 doubles
No. Of Doors	2	2	2	2
Inside Dimensions (W X D X H)	57.5"x47"x76"	48"x65"x76"	57"x70"x76"	62"x76"x76"
Outside Dimensions (W X D X H)	66"x52"x100"	57"x71"x100"	66"x76"x100"	71"x80"x100"



Plug & Play Proofer

Model - Plug & Play Rack	
Capacity	1 single rack
Inside Dimensions (W X D X H)	25"x33"x72.6"
Outside Dimensions (W X D X H)	32"x49"x93"



PROOFER & FREEZER/ PROOFER

Artisan Freezer/ Proofer

Model	FP132-96	FP192-96	FP108-144	P132-168
No. Of Racks Single Or Double	2 singles or 1 double	3 singles or 1 double	2 singles or 1 double	4 singles or 2 doubles
No. Of Doors	1	1	2	2
Inside Dimensions (W X D X H)	29"x46"x76"	29"x70"x76"	48"x38"x76"	57.5"x47"x76"
Outside Dimensions (W X D X H)	38"x52"x104"	38"x76"x104"	57"x42"x104"	66"x52"x104"

Model	FP180-144	FP192-168*	FP204-180*
No. Of Racks Single Or Double	5 singles or 2 doubles	6 singles or 3 doubles	8 Side load single or 6 end load single or 4 doubles
No. Of Doors	2	2	2
Inside Dimensions (W X D X H)	48"x65"x76"	57"x70"x76"	62"x76"x76"
Outside Dimensions (W X D X H)	57"x71"x104"	66"x76"x104"	71"x80"x104"



SPEED COOKER

Competes against top brands!

NEW!

Speed Cooker - Presented By Revent

Model
Atollspeed 300H plus - Silver

Description
Hybrid speed cooking oven with impingement and microwave
7" programmable touchscreen
Ventless with self cleaning catalytic filter
Electrically heated, 200V 1PH. Plug & cord included.
Removable rack
External dimensions (WxDxH): 17.5" x 27" x 22.4"
Baking chamber dimensions (WxDxH): 12.5" x 12.2" x 6.7"
Standard Packing flat on skids



Model
Atollspeed 400H plus - Silver

Description
Hybrid speed cooking oven with impingement and microwave
7" programmable touchscreen
Ventless with self cleaning catalytic filter
Electrically heated, 200V 1PH. Plug & cord included.
Removable rack
External dimensions (WxDxH): 23" x 28.7" x 23.3"
Baking chamber dimensions (WxDxH): 17.7" x 13.8" x 7.8"
Standard Packing flat on skids



Utility stands and tables available



MODEL PL20BN-PL20BNH

Machine Code	PL20BN2F	PL20BNVF	PL20BNVHF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Control Panel	Electromechanical	Electromechanical	Touch
Bowl Lift	Manual	Manual	Manual
Standard Voltage (V/Ph/Hz)	220/1/60	220/1/60	220/1/60

Table top/ Bench model



Control panels for Models 20-30



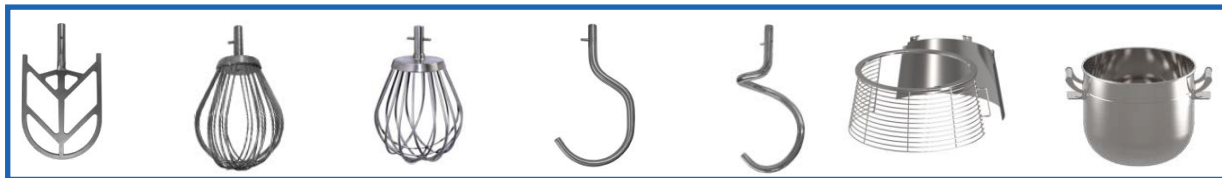
MODEL PL20CN-PL20CNH

Machine Code	PL20CN2F	PL20CNVF	PL20CNVHF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Control Panel	Electromechanical	Electromechanical	Touch
Bowl Lift	Manual	Manual	Manual
Standard Voltage (V/Ph/Hz)	220/1/60	220/1/60	220/1/60

Floor model



Attachments



MODEL PL30N-PL30NH

Machine Code	PL30N3F	PL30NVF	PL30NVHF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Control Panel	Electromechanical	Electromechanical	Touch
Bowl Lift	Manual	Manual	Manual
Standard Voltage (V/Ph/Hz)	220/1/60	220/1/60	220/1/60



MODEL PL40N-PL40NH



PL40N QR Code



Machine Code	PL40N3F	PL40N3AF	PL40NVF	PL40NVF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Control Panel	Electromechanical	Electromechanical	Electromechanical	Electromechanical
Bowl Lift	Manual	Automatic	Manual	Manual
Standard Voltage (V/Ph/Hz)	400/3/50	400/3/50	400/3/50	230/1/50-60



PL60N QR Code

Machine Code	PL40NVAF	PL40NVHF	PL40NVHF	PL40NVAHF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Control Panel	Electromechanical	Touch	Touch	Touch
Bowl Lift	Automatic	Manual	Manual	Automatic
Standard Voltage (V/Ph/Hz)	220/1/60	220/1/60	220/1/60	220/1/60

MODEL PL60N-PL60NH

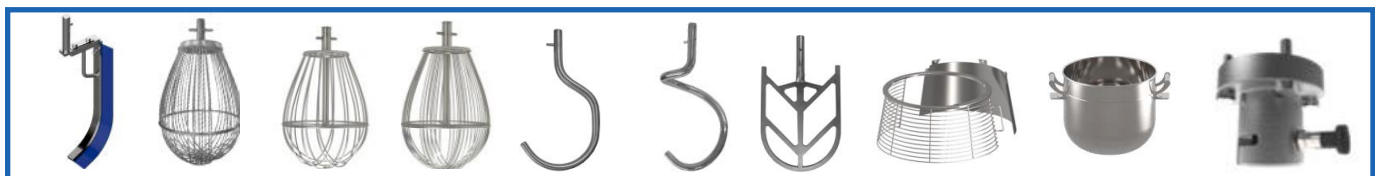
Machine Code	PL60N3F	PL60N3AF	PL60NVF	PL60NVF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Control Panel	Electromechanical	Electromechanical	Electromechanical	Electromechanical
Bowl Lift	Manual	Automatic	Manual	Manual
Standard Voltage (V/Ph/Hz)	220/1/60	220/1/60	220/1/60	220/1/60

Machine Code	PL60NVAF	PL60NVHF	PL60NVHF	PL60NVAHF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Control Panel	Electromechanical	Touch	Touch	Touch
Bowl Lift	Automatic	Manual	Manual	Automatic
Standard Voltage (V/Ph/Hz)	220/1/60	220/1/60	220/1/60	220/1/60

Control panels for Models 40-60



Attachments



MODEL PL80N-PL80NH

Machine Code	PL80N3AF	PL80NVAF	PL80NVAHF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Control Panel	Electromechanical	Electromechanical	Touch
Bowl Lift	Automatic	Automatic	Automatic
Standard Voltage (V/Ph/Hz)	220/1/60	220/1/60	220/1/60



MODEL PL80SN-PLSNH

Machine Code	PL80SN3AF	PL80SNVAF	PL80SNVAHF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Control Panel	Electromechanical	Electromechanical	Touch
Bowl Lift	Automatic	Automatic	Automatic
Standard Voltage (V/Ph/Hz)	220/1/60	220/1/60	220/1/60



MODEL PL100N-PL100-NH

Machine Code	PL100N3AF	PL100NVAF	PL100NVAHF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Control Panel	Electromechanical	Electromechanical	Touch
Bowl Lift	Automatic	Automatic	Automatic
Standard Voltage (V/Ph/Hz)	220/1/60	220/1/60	220/1/60



Attachments



MODEL PL120N-PL120NP

Machine Code	PL120NVAF	PL120NVAPF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel
Control Panel	Electromechanical	Programmable Touch Screen
Bowl Lift	Automatic	Automatic
Standard Voltage (V/Ph/Hz)	220/1/60	220/1/60



MODEL PL140N-PL140NP

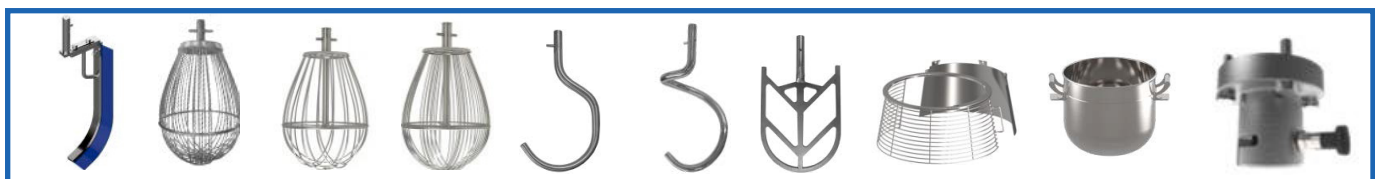
Machine Code	PL140NVAF	PL140NVAPF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel
Control Panel	Electromechanical	Programmable Touch Screen
Bowl Lift	Automatic	Automatic
Standard Voltage (V/Ph/Hz)	220/1/60	220/1/60



MODEL PL160N-PL160NP

Machine Code	PL160NVAF	PL160NVAPF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel
Control Panel	Electromechanical	Programmable Touch Screen
Bowl Lift	Automatic	Automatic
Standard Voltage (V/Ph/Hz)	220/1/60	220/1/60

Attachments



DOUGH SHEETERS

MODEL SF450BVD

Machine Code	SF450BVDX500	SF450BVDX700
Conveyor Belt Width (in)	17.7	17.7
Table Length (in)	19.7	27.6
Diameter of Laminating Rollers (in)	2.4	2.4
Standard Voltage (V/PH/Hz)	220/1/60	220/1/60



Model SF500BVD QR Code



Model SF500VD QR Code

Options	Code
Table with wheels	T450
Rolling pins dough SF450 (additional)	156210000



MODEL SF500BVD

Machine Code	SF500BVDX850	SF500BVDX1000
Conveyor Belt Width (in)	19.7	19.7
Table Length (in)	33.5	39.4
Diameter of Laminating Rollers (in)	2.4	2.4
Roller Gap (mm)	0.2-35	0.2-35
Standard Voltage (V/PH/Hz)	220/1/60	220/1/60

Options	Code
Rolling pins dough SF500 (additional)	109210000

MODEL SF500VD

Machine Code	SF500VDX850	SF500VDX1000	SF500VDX1200
Conveyor Belt Width (in)	19.7	19.7	19.7
Table Length (in)	33.5	39.4	47.2
Diameter of Laminating Rollers (in)	2.4	2.4	2.4
Roller Gap (mm)	0.2-35	0.2-35	0.2-35
Standard Voltage (V/PH/Hz)	220/1/60	220/1/60	220/1/60



Options	Code
Rolling pins dough SF500 (additional)	109210000

DOUGH SHEETERS

MODEL SF600VD

Machine Code	SF600VDX850	SF600VDX1000	SF600VDX1200
Conveyor Belt Width (in)	23.6	23.6	23.6
Table Length (in)	33.5	39.4	47.2
Diameter of Laminating Rollers (in)	2.8	2.8	2.8
Roller Gap (mm)	0.2-37	0.2-37	0.2-37
Standard Voltage (V/PH/Hz)	220/1/60	220/1/60	220/1/60



Options	Code
Rolling pins dough SF600 (additional)	126320000
Automatic flour duster	SASF600



Model SF600VD
QR Code



Model SF600VD+PST
QR Code

MODEL SF600VD+PST

Machine Code	SF600VDX-1400+PST	SF600VDX-1600+PST
Conveyor Belt Width (in)	23.6	23.6
Table Length (in)	55.1	63
Diameter of Laminating Rollers (in)	2.8	2.8
Roller Gap (mm)	0.2-37	0.2-37
Standard Voltage (V/PH/Hz)	220/1/60	220/1/60



Cutting Device
Attachment Option
for SF600VD+PST &
FAST700PAV+PST

Options	Code
Rolling pins dough SF600 (additional)	126320000
Automatic flour duster	SASF600
Cutting device without cutting rollers	ST600
Cutting rollers in different shapes and dimension: triangles for croissants, rectangles, squares, rounds, ovals, rings etc.	See page 22

MODEL FAST700PAV+PST

Machine Code	FAST700PAVX1500+PST	FAST700PAVX2000+PST
Conveyor Belt Width (in)	27.6	27.6
Table Length (in)	59.1	78.7
Diameter of Laminating Rollers (in)	3.3	3.3
Roller Gap (mm)	0.2-50	0.2-50
Standard Voltage (V/PH/Hz)	220/1/60	220/1/60



Model FAST700PAV+PST
QR Code

Options	Code
Rolling pins dough FAST700 (additional)	167320000
Cutting device without cutting rollers (ONLY FOR FAST700P+PST AND FAST700PAV+PST)	ST700
Cutting rollers in different shapes and dimension: triangles for croissants, rectangles, squares, rounds, ovals, rings etc.	See page 22

BT650 CUTTING TABLE

Machine Code	BT650-275	BT650-375	BT650-475
Conveyor Belt Width (in)	25.5	25.5	25.5
Cutting Table Length (in)	108	148	187
Cutting Width (in)	24	24	24
Conveyor Belt Speed (m/min)	0.4-7.8	0.4-7.8	0.4-7.8
Motor Power (kW)	0.18	0.18	0.18
Standard Voltage (V/PH/Hz)	400/3/50-60	400/3/50-60	400/3/50-60



Options	Code
Side scraps collection system	SRSLBT650
Removable automatic flour duster	SABT650
Inclined conveyor-belt to collect scraps	TRSBT650
Cutting rollers in different shapes and dimension: triangles for croissants, rectangles, squares, rounds, ovals, rings etc.	See page 22

OPTION CODES

FOR SF600

	Description	Code	Triangles Per Rows
	Cutting Device Attachment		
1	Rollers for croissant cut	RTC600-3	3
		RTC600-4	4
		RTC600-5	5
2	Rollers for small croissant cut	RTMC600-6	6
		RTMC600-7	7
3	Rollers for cutting square / rectangles*	RTQT600	
4	Roller for big round cuts (≥ Ø100 mm)	RTRG600	
5	Roller for small round cuts (starting from ø30 up to ø95 mm)	RTRP600	
	With sponge for helping the ejection of pieces from the rollers	RTRP600S	
6	Roller for ring cuts	RTA600	
	With sponge for helping the ejection of pieces from the rollers	RTA600S	
7	Roller for star cuts	RTS600	
	With sponge for helping the ejection of pieces from the rollers	RTS600S	
8	Roller for oval cuts	RTO600	
	With sponge for helping the ejection of pieces from the rollers	RTO600S	
9	Studded roller**	RC600	

FOR FAST700

	Description	Code	Triangles Per Rows
	Cutting Device Attachment		
1	Rollers for croissant cut	RTC700-3	3
		RTC700-4	4
		RTC700-5	5
2	Rollers for small croissant cut	RTMC700-6	6
		RTMC700-7	7
3	Rollers for cutting square / rectangles*	RTQT700	
4	Roller for big round cuts (≥ Ø100 mm)	RTRG700	
5	Roller for small round cuts (starting from ø30 up to ø95 mm)	RTRP700	
	With sponge for helping the ejection of pieces from the rollers	RTRP700S	
6	Roller for ring cuts	RTA700	
	With sponge for helping the ejection of pieces from the rollers	RTA700S	
7	Roller for star cuts	RTS700	
	With sponge for helping the ejection of pieces from the rollers	RTS700S	
8	Roller for oval cuts	RTO700	
	With sponge for helping the ejection of pieces from the rollers	RTO700S	
9	Studded roller**	RC700	

*Roller for transverse cuts + roller for longitudinal cuts
 **Variable price according to the number of holes

Cutting Device



Rollers



SUPREME - AUTOMATIC SPIRAL MIXER WITH FIXED BOWL

	M60	M80	M100	M130	M160	M200	M250	M300
Dough Capacity lbs	132.3	176.4	220.5	286.6	352.7	440.9	551.2	661.4
Flour Capacity lbs	81.6	110.2	143.3	176.4	220.5	275.8	330.7	407.9
Bowl Capacity Lt	95	142	157	216	273	298	368	450
Ø Bowl in.	22.8	27.6	27.6	31.5	35.4	35.4	39.4	41.3
Dimension in.	43.3x24x118h	48x28.7x145h	48x28.7x145h	52x32.7x145h	57.9x36.6x160h	57.9x36.6x160h	61.8x40.9x160h	61.8x40.9x160h
Weight lbs	771.6	1058.2	1102.3	1212.5	1829.8	1896	1984.2	2028.3



Great for pizzas and bagels!

SPIRAL MIXER WITH REMOVABLE BOWL & TOOLS

U-MIX



Model	Description
U - MIX 80A	176.4 lbs dough / 120 liters, one bowl included
	Extra bowl
U - MIX 120A	264.6 lbs dough, 180 liters, one bowl included
	Extra bowl
U - MIX 160A	352.7 lbs dough, 260 liters, one bowl included
	Extra bowl
U - MIX 200A	440.9 lbs dough, 340 liters, one bowl included
	Extra bowl
U - MIX 240A	529.1 lbs dough, 500 liters, one bowl included
	Extra bowl



DECK OVENS - PPCR

Model	Baking Surface [m2]/ Pan Capacity [in]	Baking chamber internal size [in]	Oven external size [in]
PPCR-10	10.30m2/ 28"	73W x 54D x 7H	100W x 107D x 91H
PPCR-12	12.30m2/ 32"	73W x 64D x 7H	100W x 117D x 91H
PPCR-14	14.20m2/ 40"	73W x 75D x 7H	100W x 128D x 91H
PPCR-16	16.20m2/ 44"	73W x 85D x 7H	100W x 138D x 91H
PPCR-18	18.20m2/ 52"	73W x 96D x 7H	100W x 149D x 91H
PPCR-20	20.20m2/ 56"	73W x 106D x 7H	100W x 159D x 91H
PPCR-22	22.20m2/ 64"	73W x 117D x 7H	100W x 169D x 91H



Options

Model	Description
WF	Wooden furnace
ES	Additional steam device
DP	Electronic control panel
OC	Stainless steel covering
Side Burner	Left side burner



Control Panel



Steam Oven Chimney System



Some Features Include:

- External covers stainless steel
- 4 decks / 3 doors
- Heated by gas or Oil
- Electronic control panel
- Stainless steel covering
- Oven delivered disassembled
- Recommended for PPCR Ovens
- Customized proofer + manual loaders
- Excellent double thermal insulation of the walls (sides poured over w/ concrete)
- Easily accessible retractable electric box
- Removable covers, access to all working components of the oven
- Halogen lighting on the left and right side of the chamber



Water bypass system at the evaporation system as a standard.



Oven base with hearth and duct system. These components serve as an additional isolator and heat accumulator providing proper distribution.

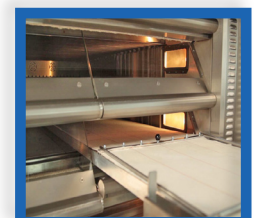
STEAM OVENS LOADING SYSTEMS



The column loading and unloading system designed for deck ovens significantly facilitates the loading and unloading process of the whole oven. Reducing the loading time of one chamber ensures maintenance of the optimal temperature, thus uniform baking results and full control of the process.

Model	Description
PPCR-10 loader	Deck oven loader version for steam deck ovens
PPCR-12 loader	Deck oven loader version for steam deck ovens
PPCR-14 loader	Deck oven loader version for steam deck ovens
PPCR-16 loader	Deck oven loader version for steam deck ovens
PPCR-18 loader	Deck oven loader version for steam deck ovens
PPCR-20 loader	Deck oven loader version for steam deck ovens
PPCR-22 loader	Deck oven loader version for steam deck ovens

Option	Wide version of loader 90 cm
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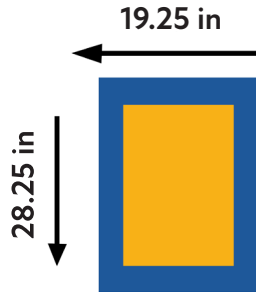


MODULIZZA DECK OVENS FOR PIZZA & BREAD

MODULIZZA 1



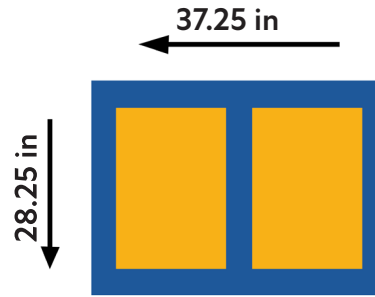
1 pan wide



MODULIZZA 2



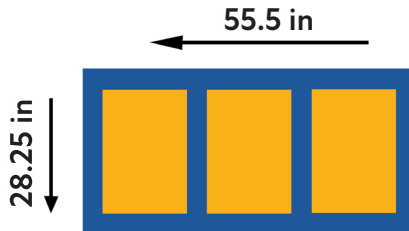
2 pan wide



MODULIZZA 3

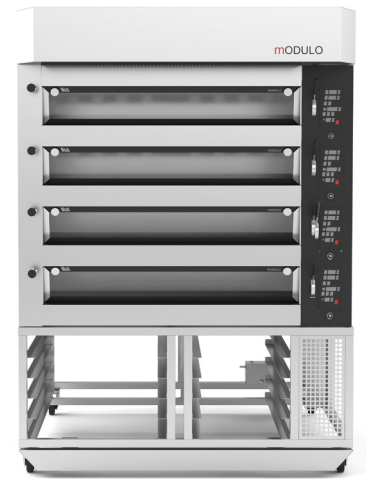


3 pan wide



MODULIZZA 4

73.5 in



4 pan wide

The Modulizza Bread Deck Oven comes with steam. Steam per deck = 3kW

Internal Dimensions (inches)		Number of trays			
		1	2	3	4
Width		19.25	37.25	55.5	73.5
Depth		28.25			
Height		7.0			
External Dimensions (inches)		Number of trays			
		1	2	3	4
Width		31.5	49.75	67.75	86.0
Depth		41.5			
Height	Number of Decks	1	47.25		
		2	59.25		
		3	71.0		
		4	82.75		
Stainless Steel Base (inches)		Number of trays			
		1	2	3	4
Width		31.5	49.75	67.75	86.0
Depth		41.5			
Height		31.5			

Options				
Oven support / base				
Suction hood with fan				
Manual loader				
Proofing chamber capacity 24 trays 40 x 60				

	Power (208V/ 3Ph/ 60Hz)			
	Number of Trays			
	1	2	3	4
Heat per deck	8.5 kW	9 kW	9.6 kW	12.5 kW
No Steam Pizza	-			

CREAM COOKERS

Cream Cooker

Model	Description
MK – 30	Bowl capacity 30 litres, stainless steel
MK – 60	Bowl capacity 60 litres, stainless steel
MK – 80	Bowl capacity 80 litres, stainless steel
MK – 120	Bowl capacity 120 litres, stainless steel
MK – 200	Bowl capacity 200 litres, stainless steel, bowl tap DN80 + Motorized bowl tipping system + Variable speed (inverter) – included
MK – 300	Bowl capacity 300 litres, Bowl tap DN80 + Motorized bowl tipping system + Variable speed (inverter) – included
MK – 500	Bowl capacity 500 litres, stainless steel, Bowl tap DN80 + Motorized bowl tipping system + Variable speed (inverter) – included



Cream Cooker with Heating and Cooling

Model	Description
MKC – 30	Bowl capacity 30 liter, stainless steel (Heating & Cooling)
MKC – 60	Bowl capacity 60 liter, stainless steel (Heating & Cooling)
MKC – 80	Bowl capacity 80 liter, stainless steel (Heating & Cooling)
MKC – 120	Bowl capacity 120 liter, stainless steel (Heating & Cooling)
MKC – 200	"Bowl capacity 200 liter, stainless steel (Heating & Cooling) Bowl tap DN80 + Motorized bowl tipping system + Variable speed (inverter) – included"
MKC – 300	Bowl capacity 300 liter, stainless steel (Heating & Cooling) Bowl tap DN80 + Motorized bowl tipping system + Variable speed (inverter) – included
MKC – 500	"Bowl capacity 500 liter, stainless steel (Heating & Cooling) Bowl tap DN80 + Motorized bowl tipping system + Variable speed (inverter) + 3 position power switch included 33/66/100%."



Cream Cooker with Cooler



Cream Cooker with Radiator



FILLERS & DOSERS



Special Screw Depositor Doser U-MAX

Model	Description
U-MAX 1 doser filler	Standard equipment / hopper capacity: 40 liters
U-MAX 2 doser filler	Standard equipment / hopper capacity: 60 liters
Single nozzle	Additional needle
Double nozzle	Option
Flat tip	Additional
Hose control handle	Option
Foot control	Option
Product mixer	Option
LCD panel	Option

Depositor for a wide range of products from water to minced meat. Precise dosing with easy to use mechanism. Suitable for a wide range of filling types such as pralines, jams, confectionery cream cheese masses, whipped cream, and even masses with cut food materials (herbs, nuts, olives, etc..)

Automatic Dosers

Model	Description
D - MAX	Full standard equipment



CLIMATOR & TRAYS CLEANING

Climator

Model	Description
AK-3	Climator unit / Climatizer



1 to 6 can be used in tandem!



CBP-O with Oiling System



Trays Cleaning Machine

Model	Description
CBP	Without oiling system
CBP-O	With oiling system
CBP-P	Pass through trays cleaning machine with oiling system
"L" version	Max. trays size 23.6 x 39.4 x .9 H [in] for CBP and CBP-O models
Extra brush	1 technical brush

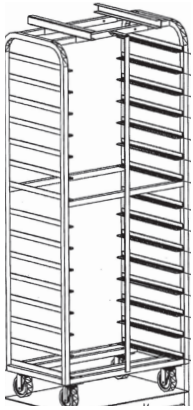


CBP

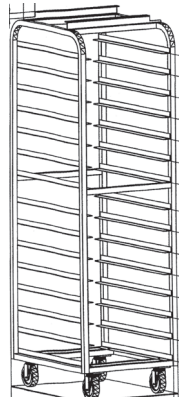
Ask your sales rep about our custom All Bake proof boxes!



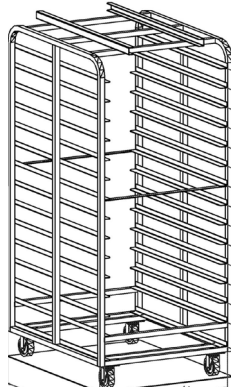
BAXTER RACKS



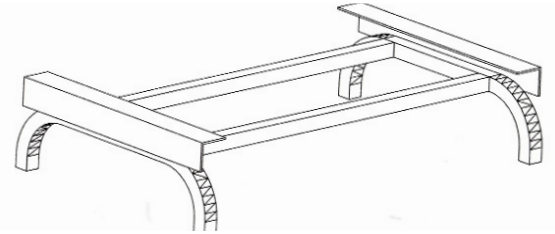
Single Side Load



Single End Load



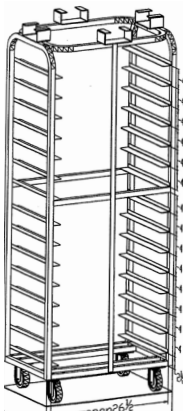
Double Side Load



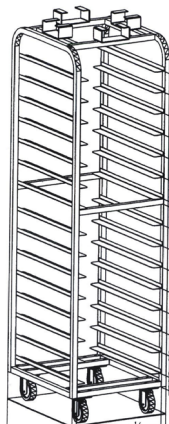
"Baxter" Lift



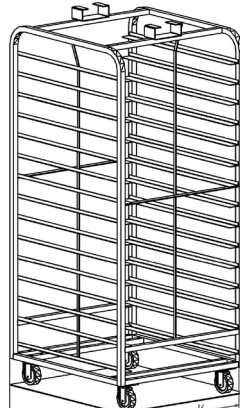
"C" LIFT RACKS



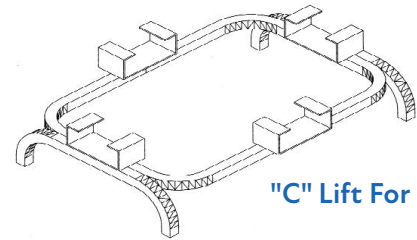
Single Side Load



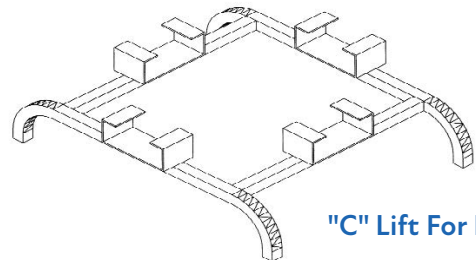
Single End Load



Double Side Load

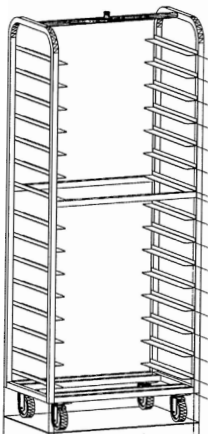


"C" Lift For Side Load

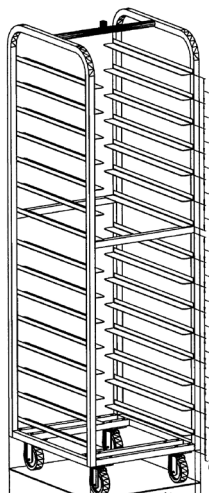


"C" Lift For End Load

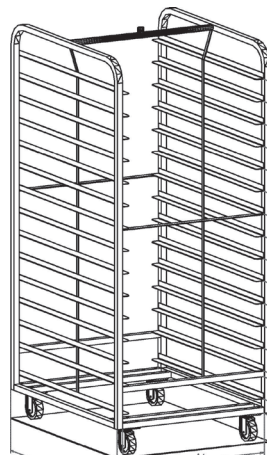
"A" LIFT RACKS



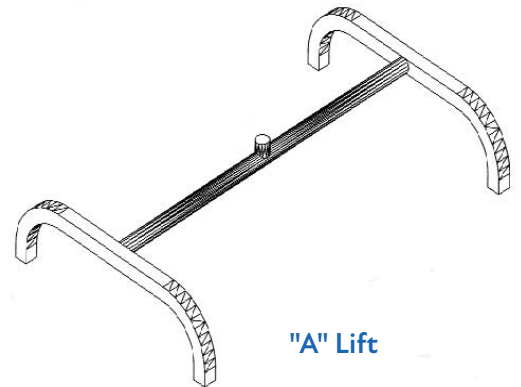
Single Side Load



Single End Load



Double Side Load



"A" Lift

CONVECTION OVENS

BX Eco Connect 4/5 Pan Convection Oven (Portrait)

Model	Code
Eco Connect Controller	FG189
Eco Connect Plus Controller	FG189

Technical Specifications (in)

Pan size	18" x 26"
Height	20.5"
Width	33"
Depth, door closed including handle	45.75"
Depth, door fully open	68"
Weight approx.	320lb
Distance between Pans 4	3.75"
Distance between Pans 5	3"

Accessories

Base Unit - 2 X Stacked Oven		Base Unit - Single Oven	
Code: FG189-X04	-	Code: FG189-X01	-
Technical Specifications (in)		Technical Specifications (in)	
Height	26"	Height	46.5"
Width	33"	Width	33"
Depth	42.25"	Depth	42.25"

Mobile Base Proofer	
Code: FG177-S06	-
Technical Specifications (in)	
Height	35.25"
Width	33"
Depth	44"
Electrics	Single Phase, 220v, 60Hz



Call your sales rep for more information!

Power Supply

208-220V/ 3PH/ 60Hz

BX Eco Connect 10-Pan Convection Oven (Portrait)

Model	Code
Eco Connect Controller	FG180
Eco Connect Plus Controller	FG180C

Power Supply

208-220V/ 3PH/ 60Hz

Technical Specifications (in)

Pan size	18" x 26"
Height	46"
Width	33"
Depth, door closed including handle	47½"
Depth, door fully open	69½"
Weight approx.	423lb
Pitch between Pans.	3.75"
Distance between Pans 5	3"



BX Eco Connect 4/5 Pan Convection Oven (Landscape)

Model	Code
Eco Connect Controller	FG189
Eco Connect Plus Controller	FG189

Technical Specifications (in)

Pan size	18" x 26"
Height	20.5"
Width	33"
Depth, door closed including handle	45.75"
Depth, door fully open	68"
Weight approx.	320lb
Distance between Pans 4	3.75"
Distance between Pans 5	3"



Accessories

Base Unit - 2 X Stacked Oven		Base Unit - Single Oven	
Code: FG190-X01	-	Code: FG190-X02	-
Technical Specifications (in)		Technical Specifications (in)	
Height	26"	Height	35.5"
Width	41"	Width	41"
Depth	34.25"	Depth	34.25"

Canopy Condensor	
Code: FG189-AC1	-
Technical Specifications (in)	
Height	11"
Width	41"
Depth	47"

Mobile Base Proofer	
Code: FG177-S06	-
Technical Specifications (in)	
Height	35.25"
Width	41"
Depth	35.5"
Electrics	Single Phase, 220v, 60Hz

Power Supply

Single phase - 40amps, 60Hz OR 3 phase + neutral + ground - 11 amps, 60Hz

DIVIDERS

SD180

Model	Weight (g)	Power Supply (kW)	Fuse (amp)	Capacity Range
SD180	120-1600	1.1	16A	750-1800 dough pcs/h
SD180XS	50-1000	1.1	16A	750-1800 dough pcs/h
SD180XL	180-2300	1.1	16A	750-1800 dough pcs/h



SD300

Model	# of Pockets	Weight (g)	Power Supply (kW)	Fuse (amp)	Capacity Range
SD300	1	100 - 1000	1.5	16A	750-1500 dough pcs/h
SD300XL	1	250 - 2300	1.5	16A	750-1500 dough pcs/h
SD300	2	40 - 400	1.5	16A	1500-3000 dough pcs/h
SD300XL	2	150 - 1150	1.5	16A	1500-3000 dough pcs/h



SD600

Model	# of Pockets	Weight (g)	Power Supply (kW)	Fuse (amp)	Capacity Range	Compressed Air (required)
SD-600	3	150 - 1000	3.5	25A	1500-4500 dough pcs/h	6 bar
SD-600	2/4-pocket	250-1700/100 - 700	3.5	25A	1000-3000/2000-6000 dough pcs/h	6 bar



BREADLINES

Model	Capacity Range	Weight Range (g)	Fuse (amp)	Power Supply (kW)	Compressed Air
180	750 - 1800 pcs/h	100 - 1500	16-25A	6.38	-
180 Direct	750 - 1800 pcs/h	120 - 1500	18A	3.95	-
Industrial Bread Line 300	up to 3000 pcs/h.	100 - 1500	16-25A	6.63	6 bar
Industrial Bread Line 300 (Stainless Steel)	up to 3000 pcs/h.	101 - 1500	16-25A	6.63	6 bar
Industrial Bread Line 450	up to 4500 pieces/hour	100-1500	30A	10.0	-
Industrial Bread Line 600	up to 6000 pieces/hour	100-1500	30A	10.0	-



Industrial Bread Line



Flexible Bread Line

OPTIONS FOR DIVIDERS

SD 180 Options

Stainless steel frame.
Lower capacities: Variable speed 500-1000 dough-pieces per hour. Variable speed 500-1200 dough-pieces per hour
90 liter non-stick coated hopper (teflon coating).
225 liter extra large hopper in stainless steel.
225 liter extra large non-stick coated hopper (teflon coating).
Hopper lubrication – automatic lubrication inside 225 liter hopper. Separate unit with control box, pump unit and built-in oil container.
Special length on outfeed conveyor.
Special belt on outfeed conveyor.
Oiling of outfeed conveyor belt.
Oiling of Measuring Piston.
Oiling of Measuring Piston and belt.



Flour duster – mechanical SD180.
Electrical outlet – powered when the divider is running.
Mini piston and adapter for dough weight 35-250 For SD180XS
Mini piston and adapter for dough weight 35-250 For SD180XL
Mini piston and adapter for dough weight 35-250 For SD180
Dough limit handle.
Touch screen control panel incl. piece counter and weight range reading.
Height extension 100 mm, stainless steel.

SD 300 Options

90 liter non-stick coated hopper (teflon coating).
225 liter extra large hopper in stainless steel.
225 liter extra large non-stick coated hopper (teflon coating).
Hopper lubrication – automatic lubrication inside 225 liter hopper. Separate unit with control box, pump unit and built-in oil container.
Flour duster – mechanical SD300 (not in combination with 'Oiling of first conveyor belt').
Non-stick coated dough scraper – for very soft or sticky doughs.
Oiling of first conveyor belt (not in combination with 'Flour duster')
Oiling of Measuring Piston.
Oiling of Measuring Piston and first conveyor belt (not in combination with 'Flour duster').
Height extension 100 mm, stainless steel.
Special belt on one or both conveyors.
Special length on outfeed conveyor

SD 600 Options

100 liter non-stick coated hopper (teflon coating).
225 liter extra large hopper in stainless steel.
225 liter extra large non-stick coated hopper (teflon coating).
Hopper lubrication – automatic lubrication inside the 225 liter hopper. Separate unit with control box, pump unit and built-in oil container.
Flour duster – mechanical.
Oiling of first conveyor belt.
Special belt on one or both conveyors.
Special length on outfeed conveyor.
Oiling of Measuring Piston and first conveyor belt (not in combination with 'Flour duster').
Height extension 100 mm, stainless steel.
Special belt on one or both conveyors.
Special length on outfeed conveyor

CONICAL ROUNDER

CONICAL ROUNDER

Model	Weight Range (g)	Fuse (amp)	Power Supply (kW)	Capacity
CR400	30 - 1800	16A	1.5	4000 pcs/h
CR600	30 - 1800	16A	1.5	6000 pcs/h

Options

CR400 Options
Flour Duster in stainless steel, adjustable with easy on-off function.
Hot and Cold air blowing unit (affects power supply, plus 1.3 kW, totally 2.8 kW).
Variable cone speed with frequency converter.
Infeed at 3 or 9 o'clock.
Oiling device, pneumatic, with 5 nozzles. Compressed air required 6 bar.
Extra robust outfeed conveyor with variable height (± 30 mm) instead of standard outfeed chute.
Variable speed for outfeed conveyor.
Height extension 80 mm, stainless steel
Height extension 160 mm, stainless steel.
Adjustable support feet.
CR600 Options
Flour Duster in stainless steel, adjustable with easy on-off function.
Hot and Cold air blowing unit. (affects power supply, plus 2.3 kW, totally 3.8 kW).
Variable cone speed with frequency converter.
Infeed at 3 or 9 o'clock.
Oiling device, pneumatic, with up to 7 nozzles depending on infeed position. Compressed air required 6 bar.
Extra robust outfeed conveyor with variable height (± 30 mm) instead of standard outfeed chute.
Variable speed for outfeed conveyor.
Extension for outfeed chute.
Extension chute for outfeed conveyor - short.
Extension chute for outfeed conveyor - long.
Height extension 80 mm, stainless steel.
Height extension 160 mm, stainless steel.



ICP - INTERMEDIATE CONVEYOR PROOFER

ICP - INTERMEDIATE PROOFER

Model	ICP100	ICP200	ICP300	ICP400
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Options

Straight in-line feeding
Set of ceiling suspensions, one for drive end and one for each 2.5 meter
Separate stands (legs)
Wall supports (price each)
Outlet sliding plate: Fixed
Outlet sliding plate: Turnable L = 1500
Outlet sliding plate: Turnable L = 2500



IPP- INTERMEDIATE PROOFER

IPP - INTERMEDIATE PROOFER



Capacity Range	Weight Range (g)	Fuse Only IPP (amp)	Power Supply (kW)	Air Supply (double infeed)
1800 or 3000 pcs/h	100-1500	16A	5.95-8.63	6 bar

Max Capacity, Pieces/ HR	1800 (1)		3000 (2)	
Number of Pockets in each Swing/ Number of Effective Swings	Effective Pockets	Proofing Time at 1800 pieces/ hr	Effective Pockets	Proofing Time at 3000 pieces/ hr
Low Proofer H = 2600 MM**				
6/22	132	4.3	0	0
8/22	176	5.7	176	3.4
10/22	220	7.1	220	4.3
12/22	264	8.5	264	5.1
6/40	240	7.8	0	0
8/40	320	10.3	320	6.2
10/40	400	12.9	400	7.8
12/40	480	15.5	480	9.3
6/60	360	11.6	0	0
8/60	480	15.5	480	9.3
10/60	600	19.4	600	11.6
12/60	720	23.3	720	14
6/78	468	15.1	0	0
8/78	624	20.2	624	12.1
10/78	780	25.2	780	15.1
12/78	936	30.3	936	18.2



Max Capacity, Pieces/ HR	1800 (1)		3000 (2)	
Number of Pockets in each Swing/ Number of Effective Swings	Effective Pockets	Proofing Time at 1800 pieces/ hr	Effective Pockets	Proofing Time at 3000 pieces/ hr
Low Proofer H = 3100 MM				
6/26	156	5	0	0
8/26	208	6.7	208	4
10/26	260	8.4	260	5
12/26	312	10.1	312	6.1
6/48	288	9.3	0	0
8/48	384	12.4	384	7.4
10/48	480	15.5	480	9.3
12/48	576	18.6	576	11.2
6/72	432	14	0	0
8/72	576	18.6	576	11.2
10/72	720	23.3	720	14
12/72	864	27.9	864	16.8
6/94	564	18.2	0	0
8/94	752	24.3	752	14.6
10/94	940	30.4	940	18.2
12/94	1128	36.5	1128	21.9

Options

• = available	1800	3000
Collection drawers under the proofer	•	•
UV-Lighting	•	•
Overflow Detection System	•	•
Synchronized speed with dough divider	•	•
Outfeed cross conveyor	•	Standard
Outfeed cross conveyor, reversible mounted under the outlet, additional price	•	•
Guiding plates, non-stick coated	•	•
Humidification system	•	•
Outlet sliding plate, turnable - 1 or 2 pcs	•	•
Infeed from back side	•	•
Common E-Stop - stop all bread line components with any emergency stop in the bread line (only with complete bread line)*	•	•

MOULDERS

MO-881

Model	Capacity Range	Weight Range (g)	Working Width (mm)	Fuse (amp)	Power Supply (kW)
MO881	up to 3600 pcs/h	30-1800	up to 650	16A	1.1

Options

Height extension 100 mm (standard is 600 mm plus wheels 140 mm).
Leaning hopper for better side access to infeed (left or right, must be indicated upon order).
Lower side guides – 10 mm, non-stick coated
Motorized pressure board – capacity 1800 pcs/h. Counter rotating with fixed speed. (Affects power supply, plus 0.14 kW, totally 1.24 kW).
Parallel adjustable side guides: 20 mm in food approved plastic. 10 mm non-stick coated.
Parallel adjustable side guides: 10 mm non-stick coated.
Three fixed knives mounted through the pressure board for 4-pieces (distance to be stated).
Three adjustable knives under pressure board.
Infeed conveyor for low intermediate pocket proofer.
Stainless steel frame.



Options

Decoration unit between pressure boards. Photocell controlled, incl. vibrator and turnable suspension.
Flour duster between pressure boards or on top of motorized pressure board.
Three knives mounted through the pressure board for 4-pieces (distance to be stated).
Three knives in pressure board for 4-pieces* including forming and feeding station into tin sets (straps).
Three adjustable knives under pressure board.
Stainless steel frame.
Height extension - customized length on legs** (standard is 580 plus wheels 155 mm).
Infeed timing conveyor, coming from behind, including special safety cover – adjusts the distance between dough pieces coming too close.
Infeed conveyor for low intermediate pocket proofer.
Extra first pressure board, available widths: 120mm.
Extra first pressure board, available widths: 180 mm.
Extra first pressure board, available widths: 220mm.
Extra first pressure board, available widths: 280mm.
Extra first pressure board, available widths: 400 mm.
Lower side guides – 10 mm non-stick coated.
Motorized secondary pressure board, counter rotating with variable speed. Includes start-stop unit : (affects power supply, plus 0.55 kW, totally 1.65 kW).
Parallel adjustable side guides: 20 mm in food approved plastic. 10 mm non-stick coated.
Adjustable stop plate – replacing standard tray when feeding into tin sets (straps) on underlying tin conveyor.
Underlying conveyor for tin sets (straps) in stainless steel L = 4500 mm.
Additional cost per meter (up to max L 7500 mm)*:
Moulding Extension, No Banana Shape - MO211, capacity ut to 3600 pcs. Stainless steel, assembled on stainless steel MO881
Moulding Extension, No Banana Shape - MO211, capacity ut to 3600 pcs. Stainless steel, assembled on movable lower frame with wheels.
This tin set (strap) conveyor is intended for manual loading and unloading of this sets (straps) and includes centrally adjustable side guides (width of straps within 250-500 mm, one pneumatic tin stop 14x100 mm working from underneath and one sensor for infeed. Price is only valid for tin set (strap) approved by Sveba Dahlen. For other executions, please send request.

MO-300

Model	Capacity Range	Weight Range (g)	Working Width (mm)	Fuse (amp)	Power Supply (kW)
MO300	up to 3000 pcs/h	30-1800	up to 650	16A	1.1 kW





AUTOMATIC DIVIDER

Hydraulic machine, with one double-acting cylinder for pressing and cutting. Control panel that allows adjustment of pressing and cutting. Knife cleaning button. Can store up to 9 different programs.



AUTOMATIC ROUNDER

Hydraulic machine, with two cylinders for pressing, one cylinder for cutting and one for rounding. Control panel that allows adjustment of pressing, rounding and shaping chamber opening times. Knife cleaning button. Can store up to 9 different programs.



SEMI-AUTOMATIC DIVIDER

Hydraulic machine, with one double-acting cylinder for pressing and cutting. All functions are carried out using a joystick, which allows very simple and rapid pressing, pressing and cutting and knife cleaning.



SEMI-AUTOMATIC ROUNDER

Hydraulic machine, with two cylinders for pressing, one cylinder for cutting. Control panel that allows adjustment of pressing and shaping chamber opening times. Rounding is carried out with lever. Knife cleaning button. Can store up to 9 different programs.



MANUAL DIVIDER

Mechanical machine. Pressing, cutting and knife cleaning are carried out using levers.



MANUAL ROUNDER

Mechanically driven machine. The step of pressing, cutting and end rounding is carried out with the levers of the forming chamber while the adjustment is made by means of a yoke with a numerical scale.

MIXERS

M1 Line

Model
M1 30
M1 40



Manual Control Panel

	M1 30	M1 40
Dough Capacity (lbs)	66.1	88.2
Flour Capacity (lbs)	39.7	55.1
Bowl Volume (L)	50	62
Dimensions (in)	21.3x34.4x51.4	21.3x36x51.4
Weight (lbs)	573.2	626.1



M Premium Line

Model
M60 P
M80 P
M120 P
M160 P
M200 P



	M60 P	M80 P	M120 P	M160 P	M200 P
Dough Capacity (lbs)	132.3	176.4	264.6	352.7	440.9
Flour Capacity (lbs)	81.6	110.2	165.3	220.5	275.6
Bowl Volume (L)	100	123	185	270	310
Dimensions (in)	26x44.9x53	26.7x45.1x53	30.7x51.2x57.9	34.8x55.2x61.6	37.2x58.7x61.6
Weight (lbs)	987.7	1120	1210.3	1719.6	1796.8

*Available in M240P

Ask your sales rep for more information!

MT Premium Line (Table)

Model
MT 80
MT 120
MT 160
MT 200
MT 240

	MT 80	MT 120	MT 160	MT 200	MT 240
Dough Capacity (lbs)	176.4	264.6	352.7	440.9	529.1
Flour Capacity (lbs)	110.2	165.3	220.5	275.6	330.7
Bowl Volume (L)	154	185	270	310	386
Dimensions (in)	65x64.9x63	65x66.3x63	70.6x69.7x66.6	70.6x70.9x66.6	70.9x70.7x65.7
Weight (lbs)	2153.9	2244.3	3196.7	3373.1	3483.3
Output Height (in)	61.4	60	59.4	58.5	55.9

MT Premium Line (Divider)

Model
MT 80
MT 120
MT 160
MT 200
MT 240



	MT 80	MT 120	MT 160	MT 200	MT 240
Dough Capacity (lbs)	176.4	264.6	352.7	440.9	529.1
Flour Capacity (lbs)	110.2	165.3	220.5	275.6	330.7
Bowl Volume (L)	154	185	270	310	386
Dimensions (in)	65x64.9x63	65x66.3x63	70.6x69.7x71.5	70.6x70.9x71.5	70.9x70.7x68.9
Weight (lbs)	2969.6	3060	4012.4	4188.8	4299
Output Height (in)	81.1	79.7	80.1	78.9	77.6

MIXERS

MR Professional Line

Model
MR 80
MR 120
MR 160
MR 200
MR 240

	MR 80	MR 120	MR 160	MR 200	MR 240
Dough Capacity (lbs)	176.4	264.6	352.7	440.9	529.1
Flour Capacity (lbs)	110.2	165.3	220.5	275.6	330.7
Bowl Volume (L)	154	181	270	310	380
Dimensions (in)	35.6x69.9x57.9	37x71.5x57.9	40.4x78.8x59.1	41.7x80x59.1	43.5x80.9x59.1
Weight (lbs)	2425.1	2535.3	2755.8	3064.4	3306.9

Escher's hydraulic cone patent! For better mixing!



All Bake Tech has been distributing Escher products for 10 years!

XTRA BOWL Model
MRC 80
MRC 120
MRC 160
MRC 200
MRC 240

Xtra Bowl Model	MRC 80	MRC 120	MRC 160	MRC 200	MRC 240
Dimensions (in)	27.9x37.7x39.2	30.7x39.1x39.2	34.8x43.1x41.2	37.2x44.3x41.2	40.8x46.1x42
Weight (lbs)	410.1	434.3	491.6	529.1	619.5

PLANETARY MIXERS

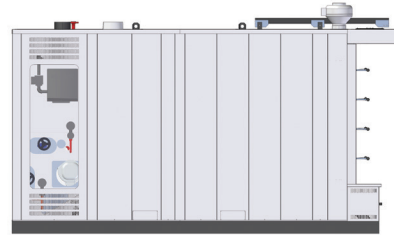
PM Professional Line

	PM 60-V	PM 80-V	PM 120-V	PM 140-V	PM 160-V
Capacity (L)	60	80	120	140	160
Reduction (L)	40	60	100	120	140
Dimensions (in)	41.5x34.1x71.1	41.5x34.1x71.1	5.1x37x79.5	5.1x37x79.5	5.1x37x79.5
Weight (lbs)	837.8	892.9	1190.5	1234.6	1278.7

Ask your sales rep about the bowl reduction kit and accessories!



DECK OVENS



Kornfeil THERMOSTAR Classic Deck Oven

The compact ThermoStar thermal oil deck ovens are designed for baking high quality home-made and artisan bread of all types. The ThermoStar Classic ensures traditional and cost-saving baking performance with a precisely set temperature curve for the best baking characteristics available. It features a unique system of micro-circulation, producing a golden crispy bread crust. Combined with an integrated thermal oil boiler, the ThermoStar constitutes a cost-effective alternative to conventional bakery ovens.

Kornfeil THERMOSTAR

ThermoStar thermal oil deck ovens, featuring a baking surface of 12 to 52 m², are favored for their ideal uniformity of baking, good temperature stability, and the invariable ability to produce a well-baked crust. Fast temperature rise and good temperature stability. Ideal uniformity of baking; economical baking via radiant heat. The potential to produce between 441 and 2,866 lbs an hour.



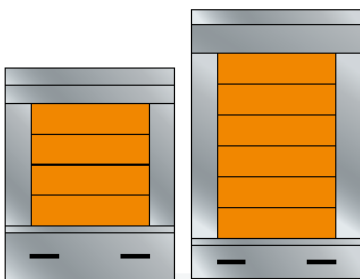
ThermoStar	TS 15/4	TS 18/5	TS 22/6	TS 26/6	TS 26/7	TS 31/7	TS 30/8	TS 35/8	TS 33/9	TS 39/9	TS 43/12	TS 52/12	TS 65/15
Pan Capacity	40	50	60	72	72	90	84	102	96	114	120	150	186
Dimensions of baking surface													
Width (in.)	71	71	71	71	71	71	71	71	71	71	71	71	71
Depth (in.)	79	79	79	95	79	95	79	95	79	95	79	95	95
Oven dimensions (in.)													
Width	102	102	102	102	102	102	102	102	102	102	115	115	122
Length	139	139	139	155	139	155	139	155	139	155	139	155	144
Height (Deck 200)	88	98	102	102	113	113	122	122	145	145	195	195	-
Height (Deck 230)	93	104	109	109	121	121	133	133	156	156	210	210	249



Kornfeil VARIANT Cyclothermic Deck Oven

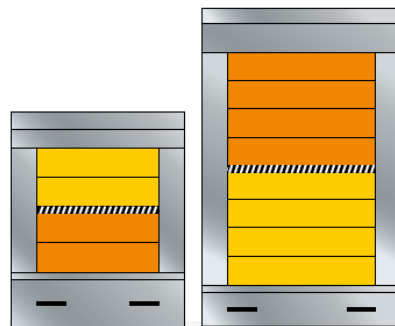
VARIANT cyclothermic deck ovens constitute an essential factor in baking high-quality bread. Radiant heat accumulated in the ceramic baking panel is able to raise even very loose dough into a large volume. Variant ovens are versatile with a baking area ranging from 20 to 88 pan capacity, allowing space for a variety of bakery products.

Variant	V 8/4	V 10/5	V 10/4	V 12/5	V 12/5	V 15/5	V 15/4	V 18/5	V 22/6	V 26/7	V 30/8	V 31/7
Baking surface [m ²]	86	108	108	129	129	162	162	194	237	280	323	334
Number of decks	4	5	4	5	4	5	4	5	6	7	8	7
Baking surface dimensions												
Width (in.)	47	47	47	47	71	71	71	71	71	71	71	71
Depth (in.)	63	63	79	79	63	63	79	79	79	79	79	95
Deck height												
8 (in)	4x	5x	4x	5x	4x	5x	4x	5x	6x	7x	8x	7x
9 (in)	4x		4x		4x		4x	5x	6x	7x	8x	7x



Single Circuit

Variant 8-18 m²
Same Temperature in each deck.
One product baking.



Double Circuit

- Variant 22-35 m²
- Two groups of decks with independent temperature curve = two independent ovens.
- Two products baking.

Kornfeil THERMOMAX Rack Oven

Using the identical system of baking by means of radiant heat as deck ovens, ThermoMax thermal oil trolley ovens produce high-quality white bakery products, such as rolls, buns, French bread, baguettes, bread pans, and a variety of special bread. Thermomax ovens can be regarded as both deck and trolley ovens, providing radiant heat for consistent baking temperatures, resulting in uniform baked products.

The Advantages of the ThermoMax:

Baking by radiant heat.

Simple computer control and operation.

Air micro-circulation for better quality and color of crust – "Turbo Ventilator".

Multiple racks per oven capability for high production – one trolley after another.



Kornfeil thermal oil boilers constitute the "heart" of the whole system of thermal oil ovens, making it possible to connect several ovens to a single heat source. They are designed for pressure-burning fluid and gaseous fuels, providing energy for thermal oil ovens. The transfer of energy between the boiler and oven is ensured by a thermal oil heat carrier with temperatures ranging between 554 and 572°F.



Assistant Loading Device

Automatically loads and unloads bakery products from individual decks with gear loading vs. belt loaders.



Assistant Gear Loaders: Heavy Duty

Assistant Line is the top-of-the-range model of loaders with the highest baking outputs, the highest level of baking automation, and the fastest automatic bread line operation equipped with the Multi-Control system. Thanks to its robust design the Assistant Line can operate 24/7 with an output of up to 4,400 lbs. per hour. Assistant Line is suitable for operating up to 6 deck ovens with a max of 40 decks, height-adjustable up to 15 decks.

Assistant Line Loading Device

High-performance Assistant Line machines constitute the fastest device for loading Multi-Control deck ovens in a fully automated line. It is capable of loading up to 6 ovens with 40 decks. Their heavy-duty design enables them to operate 24 hours a day. The construction is designed for industrial operation.

Assistant Manual

The Assistant Manual basic loader can load dough and unload bread. Its kinetic functions are merely mechanics. Lightweight lifting and lowering of the loading table are ensured by a counterweight. It's easily controlled simple and fast loading, and unloading half-deck design is suitable for 1-deck ovens.

Assistant Belt Loader

The Assistant Belt Loader loading device is one of the most desired deck oven accessories. It is a full-deck semiautomatic version with a deck-at-once loading and very simple operation suitable for 1-3 ovens with up to 7 decks.

Feed Tables

Feed tables are multi-functional devices designed for the fast transferring of dough onto the Assistant loading device. They assist in scoring and automatically sprinkling dough pieces with seeds. They also assist in taking the raw dough from peel boards.





MultiControl

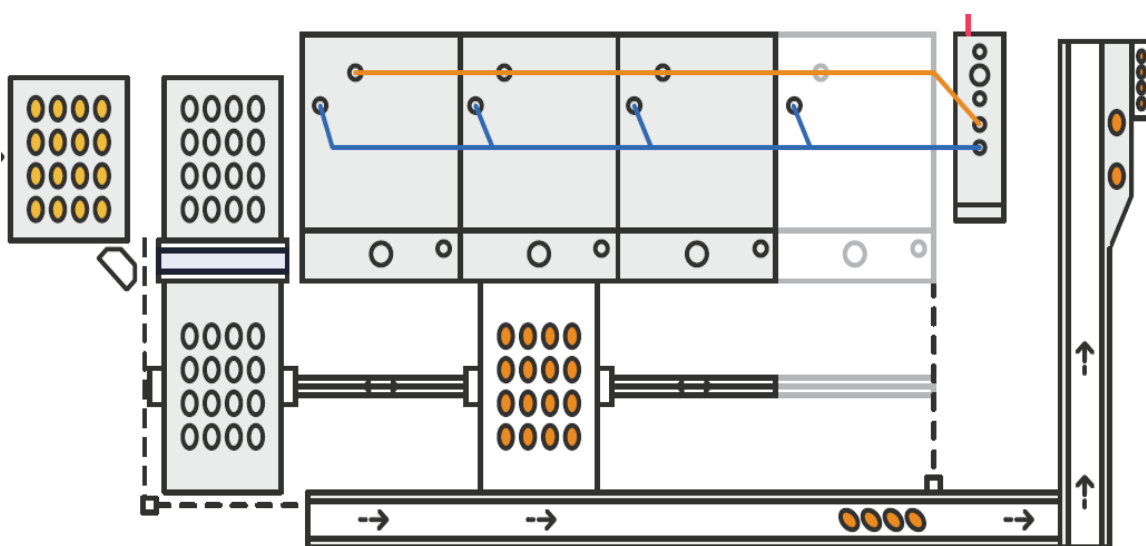
A control system for automated bread lines incorporating deck ovens.

Used in all areas of the baking industry, ranging from mid-sized bakeries focused on hand-made bread quality to the largest of productions with outputs of up to 44 tons and 20 types of products daily, MultiControl systems constitute modern production lines for effective high-performance baking in deck ovens. The automated bread line integrates, in a unique way, the advantages of a fully automated operation with the production of first-rate homemade quality bread.



Classic Control Panel

The single-circuit and double-circuit version of the H1 manual control panel contains an independent electronic device that regulates the time and temperature.



MANUAL MIXING

DOMIX 25



DOMIX 25

Model	Description	Power Supply	Code
DOMIX 25	Good mixing precision. Case in plastic. Delivery hose, installing kit and pump command as option.	230V - 50/60 Hz	35002SN0G
		110V - 50/60 Hz	35001SN0G



Mixes Hot & Tap Water

DOMIX 30



Model	Description	Power Supply	Code
DOMIX 30	Good mixing precision. Case in plastic. Delivery hose, installing kit and pump control included.	230V - 50/60 Hz	35502ST0N
		110V - 50/60 Hz	35501ST0N
	1/2" manual 3-way Fittings kit	230V - 50/60 Hz	35502ST0K
		110V - 50/60 Hz	35501ST0K



DOMIX 30

THERMOSTATIC MIXING

DOMIX 30 PLUS

Model	Description	Power Supply	Code
DOMIX 30 PLUS	Very good mixing precision. Case in ABS plastic.	230V - 50/60 Hz	35602ST0N
		110V - 50/60 Hz	35601ST0N
	1/2" manual 3-way Fittings kit	230V - 50/60 Hz	35602ST0K
		110V - 50/60 Hz	35601ST0K

DOMIX 45A & 45

Model	Description	Power Supply	Code
DOMIX 45A	Case in stainless steel. Very good mixing precision. Automatic By-pass.	230V - 50/60 Hz	352112ST0*
		110V - 50/60 Hz	352111ST0*
DOMIX 45	Case in stainless steel. Very good mixing precision. Manual By-pass.	230V - 50/60 Hz	352102ST0*
		110V - 50/60 Hz	352101ST0*



DOMIX 30 PLUS



DOMIX 45A



DOMIX 45



DOMIX 60-70

DOMIX 60-70

Model	Description	Code
DOMIX 60.2	Automatic mixing of 2 1/2" inlets. Excellent mixing precision and Industry 4.0 ready	359711100
DOMIX 60.3	Automatic mixing of 3 1/2" inlets. Excellent mixing precision and Industry 4.0 ready	359711300
DOMIX 70.2	Automatic mixing of 2 3/4" inlets. Excellent mixing precision and Industry 4.0	359712100
DOMIX 70.3	Automatic mixing of 3 3/4" inlets. Excellent mixing precision and Industry 4.0 ready	359712300

WATER CHILLER



Model	Liters/H*	Tank	Supply (V/Ph/Hz)	Code
TWC ECO	150	50	230/1+N/50Hz	32710101
	180		08/3+N/60Hz	32710106
TWC PRO 1	220	80	400/3+N/50Hz	32711101
	250		208/3+N/60Hz	32711106
TWC PRO 2	360	80	400/3+N/50Hz	32712101
	380		208/3+N/60Hz	32712106
TWC IND 1	560	150	400/3+N/50Hz	32713101
	670		208/3+N/60Hz	32713106
TWC IND 2	1100	150	400/3+N/50Hz	32714101
	1250		208/3+N/60Hz	32714106
TWC BIG 1	1680	300	400/3+N/50Hz	32715101
	1700		208/3+N/60Hz	32715106
TWC BIG 2	2150	300	400/3+N/50Hz	32716101
	2000		208/3+N/60Hz	32716106

1) * Performance tested and referred to inlet water temperature = 18°C, required water temperature = 3 °C and ambient temperature = 35°C
 2) ** Performance referred to water temperature = 15°C and ambient temperature = 32°C

FULLY AUTOMATED DOUGH DIVIDERS AND ROUNDERS

One-of-a-kind, fully-automated divider and rounder that precisely simulates the movements of a human hand. Control Models Available in Basic, Classic, or Future.

Prima Duo Classic (Analog)



Prima Duo Future (Interactive Touch Screen)



3,200 Pieces

The maximum quantity produced per hour with the 2-row operation, operated by a single employee.

9,000 Pieces

The maximum quantity produced per hour with the 6-row operation, operated by a single employee

Interactive Touch Screen

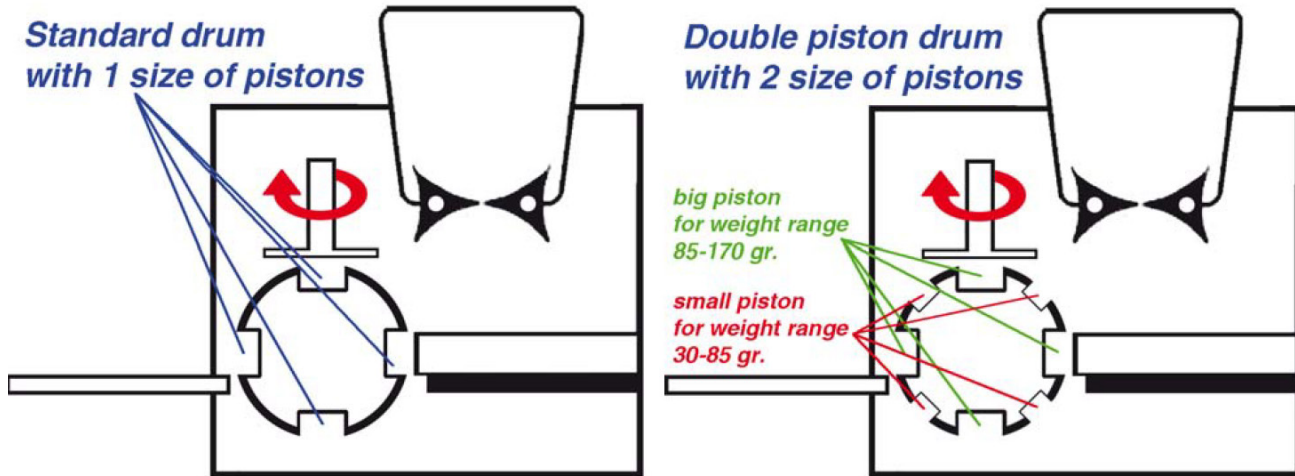
Available in Future version, for the electronic programming of all machine parameters. Option of saving all the adjustments as a recipe and using them again.

Differences Between the Models

	Basic	Classic	Future
Adjustment/control of the machine with touch-panel & adjustment engines			✓
Adjustment/control of machine manually by means of hand wheels	✓	✓	
Standard hopper with feed belts and 2 flour dusters		✓	✓
Shaft hopper (no feed belts) and 2 flour dusters	✓		
Continuous discharge belt, lift-able	✓	✓	✓
All doors electrically secured by limit switches		✓	✓
All doors secured by keys	✓		
Various options for very soft and very hard doughs		✓	✓
Electrical connecting parts for the addition to a proofer or other machine		✓	✓
Safety clutch		✓	✓
Stainless steel covers, mobile and steerable machine with fixing	✓	✓	✓

Weight Ranges

Standard	Special	Double Piston System
20-75g	15-55g	20-140g
25-85g	60-140g	30-170g
30-95g	70-160g	15-120g
35-105g	75-170g	70-290g
40-110g	90-190g	
50-120g	130-290g	



It is not necessary to change any part on the machine to adjust to different weight ranges

Weight Ranges

Piston Diameter	Divided & Rounded	Depend on dough
50 (3-row)	15 - 55	12 - 60 Special execution
55	20 - 75	20 - 85
60	25 - 85	20 - 95
62	30 - 95	25 - 105
64	35 - 105	30 - 115
66	40 - 110	35 - 120
70	50 - 120	45 - 140
72	60 - 140	50 - 150 Special execution
75	70 - 160	60 - 170 Special execution
77	75 - 170	65 - 180 Special execution
82	90 - 190	80 - 220 Special execution
Oval (1-row)	130 - 275	120 - 300 Special execution
55 + 72	20 - 140	20 - 150 Double Piston System
60 + 77	30 - 170	20 - 180 Double Piston System
50 + 70	15 - 120	12 - 140 Double Piston System/Mix
75 + oval	70 - 290	60 - 300 Double Piston System/Mix





LR-2 Compact Line

- Ideal for bakeries and small artisan operations.
- Divider rounder with pre-proofer.
- Forming station with height-adjustable pressure board and adjustable double calibrating rollers.
- Collecting tray for manual product removal.



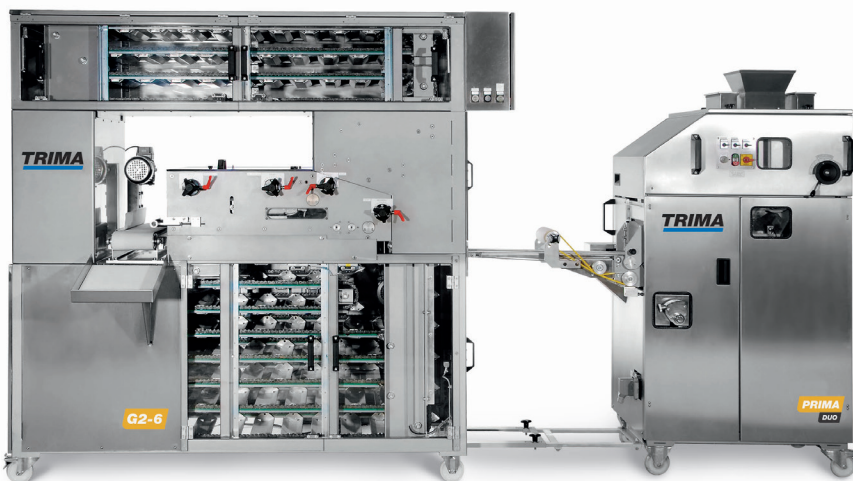
G2-3 Compact Line

- Compact pre-proofer line.
- Forming station with height-adjustable pressure board and adjustable double calibrating rollers.
- Proofing time approx. 3 minutes, and a capacity of 3,200 pieces per hour.
- Swings for max. 150 gr. single piece weight.
- Collecting tray or single-row discharge belt for manual product removal.



G2-6 Compact Line

- Compact pre-proofer line.
- Forming station with height-adjustable pressure board and adjustable double calibrating rollers.
- Proofing time approx. 6 minutes, and a capacity of 3,200 pieces per hour.
- Swings for max. 110 gr. single piece weight.
- Collecting tray or single-row discharge belt for manual product removal.



COMPACT LINES



S2-A Compact Line

- Ideal for small artisan operations.
- Stamping station without a pre-proofer.
- Integrated with round stamping cups and easily interchangeable stamping tools.
- Stamping revolver swiveling unit with a rotating tool for original Kaiser buns and pressing tools for all other types.
- Collecting tray for manual product removal.

G2-6C Compact Line

- Modular line with proofer, pre-rolling unit, and a stamping station.
- For producing round, stamped, and long rolls.
- Integrated with round stamping cups and easily interchangeable stamping tools, and cups.
- Rotating tool for original Kaiser buns and pressing tools for all other types.
- Proofing time approx. 6 minutes, and a capacity of 3,000 pieces per hour.
- Swings for max. 150 gr. single piece weight.
- Removable catch trays under the entire line.
- Collecting tray for manual product removal.



CL600/800-6 Combi Line

- Modular fully automatic bread roll line.
- For producing uniform, accurate, and high-quality dough portions with a programmable weight range from 15 g to 300 g.
- Ideal for many types of dough- soft, cool, and sticky, as well as firm and proofed dough.
- For making round and long bread rolls (Kaiser, hot-dog buns, hamburger buns, bolillo, berliner, pretzel, etc.).
- From left to right- panning station, seeding station, forming station, stamping station, pre-proofer, pre-rolling unit, Prima Evo divider/rounder.





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