



ALL BAKE

TECHNOLOGIES
INCORPORATED

CATALOG

2024



MOVING AMERICA'S BAKERIES FORWARD FOR OVER 25 YEARS



All Bake Technologies Inc. is a leading supplier of high-quality bakery equipment, serving the baking industry for over 25 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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ALL BAKE TECHNOLOGIES TERMS & CONDITIONS

Each manufacturer in this catalog follows specific discounts. All discounts will be given based on the manufacturer discount structure

New dealers are required to open a new dealer-distributor account. Credit application is located on page 5. Please scan, print, fill-out, and return to All Bake Technologies.

All price quotes are valid for 30 days unless otherwise noted.

Restocking fees on standard items are 15% of the price of goods. Restocking fees on special orders and racks are 30% .

Freight, labor, rigging, and rigging equipment are quoted in addition to the equipment in the catalog when necessary at additional costs.

All Bake Technologies is not responsible for manufacturing or pricing errors.

All Bake Technologies has the right to cancel any proposal.

Manufacturer price increases will be passed onto the customer even though they may not be reflected in this catalog.

Unless otherwise noted, it is the customer's responsibility for final utilities and utilities connections including; venting, electrical, gas, water, drain, and steam.

Costs are for equipment ONLY.



CREDIT APPLICATION FORM

BUSINESS CONTACT INFORMATION

Title		Date business commenced	
Company name		<input type="checkbox"/> Sole proprietorship <input type="checkbox"/> Partnership <input type="checkbox"/> Corporation <input type="checkbox"/> Other	
Phone Fax			
E-mail			
Registered company address City, State ZIP Code			

BUSINESS AND CREDIT INFORMATION

City, State ZIP Code		Bank name:	
How long at current address?		Primary business address City, State ZIP Code	
Phone		Phone	
Fax		Account number	
E-mail		Type of account	<input type="checkbox"/> Savings <input type="checkbox"/> Checking <input type="checkbox"/> Other

BUSINESS/TRADE REFERENCES

Company name		Phone	
Address		Fax	
City, State ZIP Code		E-mail	
Type of account		Other	
Company name		Phone	
Address		Fax	
City, State ZIP Code		E-mail	
Type of account		Other	
Company name		Phone	
Address		Fax	
City, State ZIP Code		E-mail	
Type of account	<input type="checkbox"/> Savings <input type="checkbox"/> Checking <input type="checkbox"/> Other	Other	

AGREEMENT

1. All invoices are to be paid 30 days based on announced credit terms given.
2. Claims arising from invoices must be made within seven working days.
3. By submitting this application, you authorize All Bake Technologies to make inquiries into the banking and business/trade references that you have supplied.

SIGNATURES

Signature		Signature	
Name and Title		Name and Title	
Date		Date	

Fax to: (732) 776-6418 or e-mail to: info@allbaketech.com



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



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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

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

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



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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

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

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



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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
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)



616B Countertop Fryer

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



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)

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

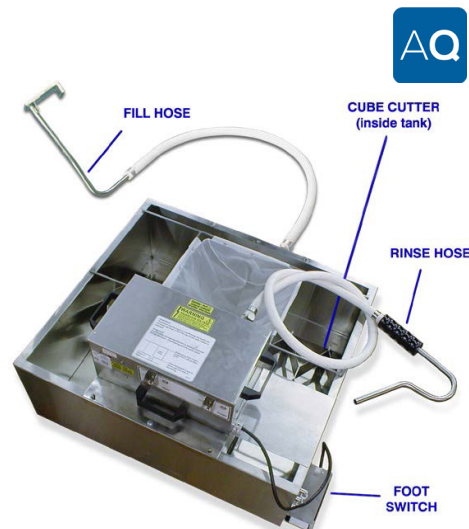
Item #	Description
0290-1000	B/F Hopper Divider - for Dual Flavor Cake Donuts



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



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

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

FILTER-FLO SIPHON & SHORTENING RESERVE TANK

Item #	Description
DR42-1048	Filter-Flo Siphon
DR42-0277DZ	Cloth filter cones for Filter-Flo Siphon, per dozen



Item #	Description
MKV-1012	Shortening Reserve Tank - fits Mark II / Mark V



ACCESSORIES NEEDED FOR DONUTS



PL 10

*For Cake Donuts



PL 20



PL 30



Ask your sales rep about add on accessories!



Spiral Mixer

*For Yeast Raised Donuts

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)	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)	
		Specify number and size of slots. Call Belshaw to select size and correct code.	
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		



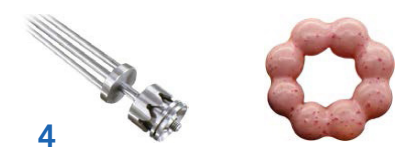
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All Types

PLUNGERS & CYLINDERS FOR TYPE N & K DEPOSITORS

	Plunger	Item #	Description
1	Plain	N-1007SSx1-1/2	For plain ring donuts (using standard cake donut mix); for 'Old Fashion' donuts (using Old Fashion mix).
		N-1007SSx1-5/8	
		N-1007SSx1-3/4	
		N-1007SSx1-7/8	
		N-1007SSx2	
2	Star	N-1007SSx1-1/2	For a ring donut with a more consistent hole than the plain plunger, with a star pattern around it.
		N-1007SSxx1-5/8	
		N-1007SSxx1-3/4	
		N-1007SSxx1-7/8	
		N-1007SSxx2	
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	Cylinder	N-1035L-Ax1-1/2	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.
		N-1035L-Ax1-5/8	
		N-1035L-Ax1-3/4	
		N-1035L-Bx1-7/8	
		N-1035L-Bx2	

Type N Plungers & Accessories

1 Plain

2 Star

3 French Cruller

4 Krinkle

5 Churro

6 Ball, Loukoumades, Hushpuppy

7 All Types

Type K Plungers & Accessories

Plain

Star

Ball

Nugget

Dunkerette

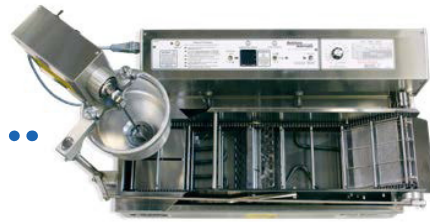
Item #	Description
K-1016WSS	Holder for Type K, stainless steel
K-1013A	Plunger for Type K Pancake Dispenser
K-1011A	Plunger for Type K Donut Depositor, Plain, 1-9/16"
K-1011S	Plunger for Type K Donut Depositor, Star, 1-9/16"
K-1042	Plunger for Type K Donut Depositor, 1", deposits 1 mini donut
DR42-1018X1.563	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

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

RACK OVENS

Model 703U Multi Rack

All Bake has been distributing Revent equipment for over 20 years!

Model
Revent Model 703 Standard

Description
703 Oven Body- Gas Heated, 208/220V/3 ph/60 Hz
Rotating Platform (4 single or 2 double rack capacity)
Auto Damper
Steam System - HeavyDuty
TCC Air Distribution
600 Series Deep Canopy
GIAC Panel with 500 Programs, USB interface etc



Options

Power Options
Electric Heated 208/220V
Electric Heated 480V
50 Hz. Electrical (Includes burner)
Platform Options
Platform for (3) 31.5x23.6 in racks
Burner Options
Propane burner (Bentone)
Other Options
Prison Security Package
Pass through option
Core Temperature Probe

Factory Authorized Installation: \$4,600 (Net) - Extended travel time may increase installation cost

Model 724U Double Rack

Options



Model
Revent Model 724 Standard

Description
724 Oven Body- Gas Heated, 208/220V/3 ph/60 Hz
GIAC Panel with 500 Programs, USB interface etc
"A" Style Lift
700 Series Deep Canopy
Automatic Damper
Steam System - Normal Duty
TCC Air Distribution
Standard Packing flat on skids

Power Options
Electric Heated 208/220V or 480V
50 Hz. Electrical (Includes burner)
Rack Lift Options
"C" Style Lift
Baxter Style Lift
Dahlen Style Lift
Dahlen Style Lift with floor bracket
"F" Style Food Service Lift
Lucks Style Lift
Rotating Platform
Steam Systems Options
Heavy Duty Steam
Replace std steam system with Connection kit for External steam boiler

Canopy Options
700 Series Food Service (Type 1 hood)
Packing Options
Oven Shipped Assembled (Net)
Other Options
Left Hinged Door
GIAC TOUCH Control
Prison Security Package
Soft Start Rotation
Core Temperature Probe
Pass through option
Propane burner
Vent kit with draft inducer
Upgrade of Stainless from A430 to A304

Factory Authorized Installation: \$3,600 (Net) - Extended travel time may increase installation cost

Model 726U Single Rack

Options

Model
Revent Model 726 Standard

Description
726 Oven Body- Gas Heated, 208/220V/3 ph/60 Hz.
GIAC Panel with 500 Programs, USB interface etc
"A" Style Lift
700 Series Deep Canopy
Automatic Damper
Steam System - Normal Duty
TCC Air Distribution
Standard Packing flat on skids



Canopy Options
700 Series Food Service (Type 1 hood)
Packing Options
Oven Shipped Assembled (Net)
Other Options
Left Hinged Door
GIAC TOUCH Control
Prison Security Package
Soft Start Rotation
Core Temperature Probe
Vent kit with draft inducer

Power Options
Electric Heated 208/220V or 480V
50 Hz. Electrical (Includes burner)
Rack Lift Options
"C" Style Lift
Baxter Style Lift
Dahlen Style Lift
Dahlen Style Lift with floor bracket
"F" Style Food Service Lift
Lucks Style Lift
Rotating Platform
Steam Systems Options
Heavy Duty Steam

Factory Authorized Installation: \$3,050 (Net) - Extended travel time may increase installation cost

RACK & ELECTRIC DECK OVENS

Model ONE26 Single Rack

Model	Model
Revent ONE26G—Gas heated	Revent ONE26E—Electrically heated
Description	Description
Round Single rack oven- Gas Heated, 208/220V/3 ph/60 Hz.	Round Single rack oven- Electr. Heated, 208/220V/3 ph/60 Hz.
GIAC Touch Panel with 500 Programs, USB interface etc	GIAC Touch Panel with 500 Programs, USB interface etc
Sliding pocket door	Sliding pocket door
"A" Style Lift	"A" Style Lift
Automatic Damper	Automatic Damper
Revent High volume steam system	Revent High volume steam system
RTCC (Round Total Convection Control) Air Distribution	RTCC (Round Total Convection Control) Air Distribution
Gas Heated, includes burner & vent package	Gas Heated, includes burner & vent package



Options

Power Options
Electric Heated 208/220V or 480V
50 Hz. Electrical (Includes burner)
Rack Lift Options
"C" Style Lift
Baxter Style Lift
Lucks Style Lift
Control Options
N/A

Factory Authorized Installation:
ONE26 ships assembled as standard
Extended travel time may increase installation cost

Model ONE39 Mini Rotating

Model	Model
Revent Model ONE39 Mini Oven Gas	Revent Model ONE39 Mini Oven Electric
Description	Description
ONE39 Oven, Gas Heated, 85,000 BTU/H, 208/220V/3 ph/60 Hz.	ONE39 Oven, Electrically Heated, 208/220V/3 ph/60 Hz.
Round bake chamber and sliding pocket door	Round bake chamber and sliding pocket door
GIAC Touchscreen control with 500 Programs,	GIAC Touchscreen control with 500 Programs
8 Standard baking tray (18"x26") capacity	8 Standard baking tray (18"x26") capacity
Auto Damper	Auto Damper
Self contained Revent High volume steam system	Self contained Revent High volume steam system
RTCC (Round Total Convection Control) Air Distribution	RTCC (Round Total Convection Control) Air Distribution Standard Packing flat on skid
Standard Packing flat on skid	Standard Packing flat on skid



Options

Proofer base with automatic steam and 16 pan capacity
Proofer/Retarder base with 16 pan capacity
Stand; Stainless with pan slides 29"
Stand; Stainless with pan slides 22"
Stand; Stainless with pan slides 13"
Factory Authorized Installation

- Factory Assembled ONE39 with stand (ONE39 ships assembled as standard)
- Installation cost for ONE39 Proofer or Proofer/Retarder base (Added to the Installation charge for the oven)
- Shipped knocked down and assembled on site
- (For installation where the oven needs to be brought in through 36" door)

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
Heating Capacity	16.7 kW	25.0 kW	33.4 kW
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"			
Heating Capacity	22.1 kW	33.2 kW	44.3 kW
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



Factory Authorized Installation

Installation Standard unit:
- Upcharge for disassembly of oven
- *Extended travel time may increase installation cost

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"

Options

Options
Other voltages available
Additional sizes available
Pass through version available
*Extended travel time may increase installation cost

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"

Options

Options
Flexbake software for Retarder/Proofers and Freezer/Proofers
1" Insulated and heated Stainless floor
Remote refrigeration

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"



Options

Options
Start-up & training
All Plug & Play units ship fully assembled.
Available in 50Hz and other Voltages. Contact factory for more information

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"

Options

Options
Flexbake software for Retarder/Proofers and Freezer/Proofers
1" Insulated and heated Stainless floor
Remote refrigeration

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



PLANETARY MIXERS

MODEL PL10EVO

Machine Code	PL10EVO
Body Material	Epoxy Painted Steel
Speed	Variable
Power (Kw)	0.55
Control Panel	Electromechanical
Head Lift	Manual
Standard Voltage (V/Ph/Hz)	220/1/60

Table top/ Bench model



See Accessories
on page 22



MODEL PL20BN-PL20BNH

Machine Code	PL20BN2F	PL20BNVF	PL20BNVHF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Speed	2	Variable	Variable
Power (Kw)	0.42 / 0.8	1.1	1.1
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
Speed	2	Variable	Variable
Power (Kw)	0.42 / 0.8	1.1	1.1
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



PLANETARY MIXERS

MODEL PL30N-PL30NH

Machine Code	PL30N3F	PL30NVF	PL30NVHF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Speed	3	Variable	Variable
Power (Kw)	0.45 / 0.8 / 1.2	1.5	1.5
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

Machine Code	PL40N3F	PL40N3AF	PL40NVF	PL40NVF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Speed	3	3	Variable	Variable
Power (Kw)	0.59 / 1.1 / 1.5	0.59 / 1.1 / 1.5 + 0.5	2.2	2.2
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
Machine Code	PL40NVAF	PL40NVHF	PL40NVHF	PL40NVAHF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Speed	Variable	Variable	Variable	Variable
Power (Kw)	2.2 + 0.5	2.2	2.2	2.2 + 0.5
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



PL40N QR Code



PL60N QR Code

MODEL PL60N-PL60NH

Machine Code	PL60N3F	PL60N3AF	PL60NVF	PL60NVF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Speed	3	3	Variable	Variable
Power (Kw)	0.9 / 1.8 / 2.2	0.9 / 1.8 / 2.2 & 0.5	3	3
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
Speed	Variable	Variable	Variable	Variable
Power (Kw)	3 + 0.5	3	3	3 + 0.5
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



See Accessories on pages 22 & 23

PLANETARY MIXERS

MODEL PL80N-PL80NH

Machine Code	PL80N3AF	PL80NVAF	PL80NVAHF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Speed	3	Variable	Variable
Power (Kw)	1.2 / 2.5 / 3.1 +0.75	4 + 0.75	4 + 0.75
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-PL80NH

Machine Code	PL80SN3AF	PL80SNVAF	PL80SNVAHF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel	Epoxy Painted Steel
Speed	3	Variable	Variable
Power (Kw)	1.2 / 2.5 / 3.1 & 0.75	4 & 0.75	4 & 0.75
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
Speed	3	Variable	Variable
Power (Kw)	1, / 2.5 / 3.1 & 0.75	4 & 0.75	4 & 0.75
Control Panel	Electromechanical	Electromechanical	Touch
Bowl Lift	Automatic	Automatic	Automatic
Standard Voltage (V/Ph/Hz)	220/1/60	220/1/60	220/1/60



See Accessories
on pages 24 & 25

PLANETARY MIXERS

MODEL PL120N-PL120NP

Machine Code	PL120NVAF	PL120NVAPF
Body Material	Epoxy Painted Steel	Epoxy Painted Steel
Speed	Variable	Variable
Power (Kw)	5.5 & 0.75	5.5 & 0.75
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
Speed	Variable	Variable
Power (Kw)	5.5 & 0.75	5.5 & 0.75
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
Speed	Variable	Variable
Power (Kw)	5.5 & 0.75	5.5 & 0.75
Control Panel	Electromechanical	Programmable Touch Screen
Bowl Lift	Automatic	Automatic
Standard Voltage (V/Ph/Hz)	220/1/60	220/1/60

See Accessories
on page 26

*All Bake Technologies:
"Moving America's Bakeries Forward for Over 25 Years"*

PLANETARY MIXER ACCESSORIES

ACCESSORIES FOR MODEL PL10EVO

Description	Code
Bowl 10 l	VSPL10
Fine wire whisk PL10 (Ø wire 3 mm)	FFFPL10
Beater in stainless steel PL10	SP10X
Hook in stainless steel PL10	GPL10X
Spiral in stainless steel PL10	SPL10X



ACCESSORIES FOR MODEL PL20CN-PL20CNH

Description	Code
Surcharge for stainless steel grid safety guard PL20 (only for non-EU countries)	G
Bowl 20 l	VSPL20
Bowl 10 l for PL20	VSPL20/10
Reduction bowl PL20/10 (n. 1 bowl 10 l + n. 1 fine wire whisk + n. 1 beater in stainless steel + n. 1 hook in stainless steel)	RPL20/10
Fine wire whisk PL20 (Ø wire 3 mm)	FFFPL20
Fine wire whisk PL20/10 (Ø wire 3 mm)	FFFPL20/10
Heavy wire whisk PL20 (Ø wire 5 mm)	FFGPL20
Beater in stainless steel PL20/10	SP20/10X
Beater in stainless steel PL20	SP20X
Hook in stainless steel PL20/10	GPL20/10X
Hook in stainless steel PL20	GPL20X
Spiral in stainless steel PL20/10	SPL20/10X
Spiral in stainless steel PL20	SPL20X
Surcharge for stainless steel execution	X
Surcharge for special voltage for 2 speed model (230/3/50, 220/3/60, 380/3/60)	-
Surcharge for special voltage for variable speed model (230/3/50, 220/3/60)	-

ACCESSORIES FOR MODEL PL20BN-PL20BNH

Description	Code
Surcharge for stainless steel grid safety guard PL20 (only for non-EU countries)	G
Bowl 20 l	VSPL20
Bowl 10 l for PL20	VSPL20/10
Reduction bowl PL20/10 (n. 1 bowl 10 l + n. 1 fine wire whisk + n. 1 beater in stainless steel + n. 1 hook in stainless steel)	RPL20/10
Fine wire whisk PL20 (Ø wire 3 mm)	FFFPL20
Fine wire whisk PL20/10 (Ø wire 3 mm)	FFFPL20/10
Heavy wire whisk PL20 (Ø wire 5 mm)	FFGPL20
Beater in stainless steel PL20/10	SP20/10X
Beater in stainless steel PL20	SP20X
Hook in stainless steel PL20/10	GPL20/10X
Hook in stainless steel PL20	GPL20X
Spiral in stainless steel PL20/10	SPL20/10X
Spiral in stainless steel PL20	SPL20X
Surcharge for stainless steel execution	X
Surcharge for special voltage for 2 speed model (230/3/50, 220/3/60, 380/3/60)	-
Surcharge for special voltage for variable speed model (230/3/50, 220/3/60)	-



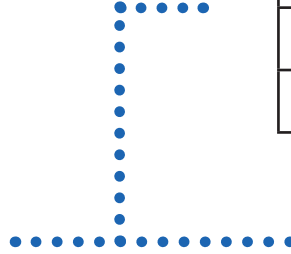
PLANETARY MIXER ACCESSORIES

ACCESSORIES FOR MODEL PL30N-PL30NH

Description	Code
Surcharge for stainless steel grid safety guard PL30 (only for non-EU countries)	G
Bowl 30 l	VSPL30
Trolley for bowl PL30 with n. 4 plastic wheels and handle	CARPL30SW
Fine wire whisk PL30 (Ø wire 3 mm)	FFFPL30
Heavy wire whisk PL30 (Ø wire 6 mm)	FFGPL30
Beater in stainless steel PL30	SP30X



Description	Code
Hook in stainless steel PL30	GPL30X
Spiral in stainless steel inox PL30	SPL30X
Surcharge for stainless steel execution	X
Surcharge for special voltage for 3 speed model (230/3/50, 220/3/60, 380/3/60)	-
Surcharge for special voltage for variable speed model (230/3/50, 220/3/60)	-



ACCESSORIES FOR MODEL PL40N-PL40NH

Description	Code
Surcharge for stainless steel grid safety guard PL40 (only for non-EU countries)	G
Bowl 40 l	VSPL40
Trolley for bowl PL40 with n. 4 plastic wheels and handle	CARPL40SW
Bowl 20 l for PL40	VSPL40/20
Reduction bowl PL40/20 (n. 1 bowl 20 l + n. 1 fine wire whisk + n. 1 beater in aluminum + n. 1 hook in aluminum)	RPL40/20
Scraper in stainless steel with polyethylene blade PL40	RASPL40
Polyethylene blade for scraper PL40	PLAN040142A
Scraper attachment	PLAN40T073A

Description	Code
Fine wire whisk PL40 (Ø wire 3 mm)	FFFPL40
Fine wire whisk PL40/20 (Ø wire 3 mm)	FFFPL40/20
Heavy wire whisk PL40 (Ø wire 6 mm)	FFGPL40
Heavy wire whisk PL40/20 (Ø wire 5 mm)	FFGPL40/20
Beater in stainless steel PL40	SP40X
Beater in stainless steel PL40/20	SP40/20X
Hook in stainless steel PL40	GPL40X
Hook in stainless steel PL40/20	GPL40/20X
Spiral in stainless steel PL40	SPL40X
Spiral in stainless steel PL40/20	SPL40/20X
Surcharge for stainless steel execution	X
Surcharge for special voltage for 3 speed model (230/3/50, 220/3/60, 380/3/60)	-
Surcharge for special voltage for variable speed model (230/3/50, 220/3/60)	-



PLANETARY MIXER ACCESSORIES

ACCESSORIES FOR MODEL PL60N-PL60NH

Description	Code
Surcharge for stainless steel grid safety guard PL60 (only for non-EU countries)	G
Bowl 60 l	VSPL60
Trolley for bowl PL60 with n. 4 plastic wheels and handle	CARPL60SW
Bowl 20 l for PL60	VSPL60/20
Bowl 40 l for PL60	VSPL60/40
Reduction bowl PL60/20 (n. 1 bowl 20 l + n. 1 fine wire whisk + n. 1 beater in aluminum + n. 1 hook in aluminum)	RPL60/20
Reduction bowl PL60/40 (n. 1 bowl 40 l + n. 1 fine wire whisk + n. 1 beater in aluminum + n. 1 hook in aluminum)	RPL60/40
Scraper in stainless steel with polyethylene blade PL60	RASPL60
Scraper in stainless steel with polyethylene blade PL60/40	RASPL60/40
Polyethylene blade for scraper PL60	PLAN060071A
Polyethylene blade for scraper PL60/40	PLAN040142A
Scraper attachment	PLAN40T073A
Fine wire whisk PL60 (Ø wire 3 mm)	FFFPL60
Fine wire whisk PL60/20 (Ø wire 3 mm)	FFFPL60/20
Fine wire whisk PL60/40 (Ø wire 3 mm)	FFFPL60/40

Description	Code
Heavy wire whisk PL60 (Ø wire 6 mm)	FFGPL60
Heavy wire whisk PL60/20 (Ø wire 5 mm)	FFGPL60/20
Heavy wire whisk PL60/40 (Ø wire 6 mm)	FFGPL60/40
Beater in stainless steel PL60	SP60X
Beater in stainless steel PL60/20	SP60/20X
Beater in stainless steel PL60/40	SP60/40X

Description	Code
Hook in stainless steel PL60	GPL60X
Hook in stainless steel PL60/20	GPL60/20X
Hook in stainless steel PL60/40	GPL60/40X
Spiral in stainless steel PL60	SPL60X
Spiral in stainless steel PL60/20	SPL60/20X
Spiral in stainless steel PL60/40	SPL60/40X
Surcharge for stainless steel execution	X
Surcharge for special voltage for 3 speed model (230/3/50, 220/3/60, 380/3/60)	-
Surcharge for special voltage for variable speed model (230/3/50, 220/3/60)	-



ACCESSORIES FOR MODEL PL80N-PL80NH

Description	Code
Surcharge for stainless steel grid safety guard PL80 (only for non-EU countries)	G
Bowl 80 l without trolley	VSPL80
Trolley for bowl PL80-120 fixed to the bowl by a screw knob	CARPL80-120
Bowl 40 l for PL80	VSPL80/40
Bowl 60 l for PL80	VSPL80/60
Reduction bowl PL80/40 (n. 1 bowl 40 l + n. 1 fine wire whisk + n. 1 beater in aluminum + n. 1 spiral in aluminum)	RPL80/40
Reduction bowl PL80/60 (n. 1 bowl 60 l + n. 1 fine wire whisk + n. 1 beater in aluminum + n. 1 spiral in aluminum)	RPL80/60
Bowl 80 l with fixed trolley for elevator HELP	VSPL80EL
Scraper in stainless steel with polyethylene blade PL80	RASPL80
Scraper in stainless steel with polyethylene blade PL80/40	RASPL80/40
Scraper in stainless steel with polyethylene blade PL80/60	RASPL80/60

Description	Code
Polyethylene blade for scraper PL80	PLAN080320A
Polyethylene blade for scraper PL80/40	PLAN040142A
Polyethylene blade for scraper PL80/60	PLAN060071A
Scraper attachment	PLAN40T073A
Fine wire whisk PL80 (Ø wire 4 mm)	FFFPL80
Fine wire whisk PL80/40 (Ø wire 3 mm)	FFFPL80/40
Fine wire whisk PL80/60 (Ø wire 3 mm)	FFFPL80/60
Heavy wire whisk PL80 (Ø wire 6 mm)	FFGPL80
Heavy wire whisk PL80/40 (Ø filo 6 mm)	FFGPL80/40
Heavy wire whisk PL80/60 (Ø wire 6 mm)	FFGPL80/60
Beater in stainless steel PL80	SP80X
Beater in stainless steel PL80/40	SP80/40X
Beater in stainless steel PL80/60	SP80/60X
Spiral in stainless steel PL80	SPL80X
Spiral in stainless steel PL80/40	SPL80/40X
Spiral in stainless steel PL80/60	SPL80/60X
Surcharge for stainless steel execution	X
Surcharge for special voltage for 3 speed model (230/3/50, 220/3/60, 380/3/60)	-
Surcharge for special voltage for variable speed model (230/3/50, 220/3/60)	-



PLANETARY MIXER ACCESSORIES

ACCESSORIES FOR MODEL PL80SN-PLSNH

Description	Code
Surcharge for stainless steel grid safety guard PL80 (only for non-EU countries)	G
Bowl 80 l without trolley	VSPL80
Trolley for bowl PL80-120 fixed to the bowl by a screw knob	CARPL80-120
Bowl 40 l for PL80	VSPL80/40
Bowl 60 l for PL80	VSPL80/60
Reduction bowl PL80/40 (n. 1 bowl 40 l + n. 1 fine wire whisk + n. 1 beater in aluminum + n. 1 spiral in aluminum)	RPL80/40
Reduction bowl PL80/60 (n. 1 bowl 60 l + n. 1 fine wire whisk + n. 1 beater in aluminum + n. 1 spiral in aluminum)	RPL80/60
Bowl 80 l with fixed trolley for elevator HELP	VSPL80EL
Scraper in stainless steel with polyethylene blade PL80	RASPL80
Scraper in stainless steel with polyethylene blade PL80/40	RASPL80/40
Scraper in stainless steel with polyethylene blade PL80/60	RASPL80/60
Polyethylene blade for scraper PL80	PLAN080320A
Polyethylene blade for scraper PL80/40	PLAN040142A
Polyethylene blade for scraper PL80/60	PLAN060071A
Scraper attachment	PLAN40T073A
Fine wire whisk PL80 (Ø wire 4 mm)	FFFPL80
Fine wire whisk PL80/40 (Ø wire 3 mm)	FFFPL80/40
Fine wire whisk PL80/60 (Ø wire 3 mm)	FFFPL80/60
Heavy wire whisk PL80 (Ø wire 6 mm)	FFGPL80
Heavy wire whisk PL80/40 (Ø filo 6 mm)	FFGPL80/40
Heavy wire whisk PL80/60 (Ø wire 6 mm)	FFGPL80/60
Beater in stainless steel PL80	SP80X
Beater in stainless steel PL80/40	SP80/40X
Beater in stainless steel PL80/60	SP80/60X
Spiral in stainless steel PL80	SPL80X
Spiral in stainless steel PL80/40	SPL80/40X
Spiral in stainless steel PL80/60	SPL80/60X
Surcharge for stainless steel execution	X
Surcharge for special voltage for 3 speed model (230/3/50, 220/3/60, 380/3/60)	-
Surcharge for special voltage for variable speed model (230/3/50, 220/3/60)	-

ACCESSORIES FOR MODEL PL100N-PL100-NH

Description	Code
Surcharge for stainless steel grid safety guard PL100 (only for non-EU countries)	G
Bowl 100 l without trolley	VSPL100
Trolley for bowl PL80-120 fixed to the bowl by a screw knob	CARPL80-120
Bowl 40 l for PL100	VSPL100/40
Bowl 60 l for PL100	VSPL100/60
Reduction bowl PL100/40 (n. 1 bowl 40 l + n. 1 fine wire whisk + n. 1 beater in aluminum + n. 1 spiral in aluminum)	RPL100/40
Reduction bowl PL100/60 (n. 1 bowl 60 l + n. 1 fine wire whisk + n. 1 beater in aluminum + n. 1 spiral in aluminum)	RPL100/60
Bowl 100 l with fixed trolley for elevator HELP	VSPL100EL
Scraper in stainless steel with polyethylene blade PL100	RASPL100
Scraper in stainless steel with polyethylene blade PL100/40	RASPL100/40
Scraper in stainless steel with polyethylene blade PL100/60	RASPL100/60
Polyethylene blade for scraper PL100	PLAN100056A
Polyethylene blade for scraper PL100/40	PLAN040142A
Polyethylene blade for scraper PL100/60	PLAN060071A
Scraper attachment	PLAN40T073A
Fine wire whisk PL100 (Ø wire 4 mm)	FFFPL100
Fine wire whisk PL100/40 (Ø wire 3 mm)	FFFPL100/40
Fine wire whisk PL100/60 (Ø wire 3 mm)	FFFPL100/60
Fine wire whisk with internal cross PL100 (Ø wire 4 mm)	FFFPL100R
Heavy wire whisk with internal cross PL100 (Ø wire 6 mm)	FFGPL100R
Heavy wire whisk PL100/40 (Ø wire 6 mm)	FFGPL100/40
Heavy wire whisk PL100/60 (Ø wire 6 mm)	FFGPL100/60
Beater in stainless steel PL100	SP100X
Beater in stainless steel PL100/40	SP100/40X
Beater in stainless steel PL100/60	SP100/60X
Spiral in stainless steel PL100	SPL100X
Spiral in stainless steel PL100/40	SPL100/40X
Spiral in stainless steel PL100/60	SPL100/60X
Surcharge for stainless steel execution	X
Surcharge for special voltage for 3 speed model (230/3/50, 220/3/60, 380/3/60)	-
Surcharge for special voltage for variable speed model (230/3/50, 220/3/60)	-



PLANETARY MIXER ACCESSORIES

ACCESSORIES FOR MODEL PL120N-PL120NP

Description	Code
Surcharge for stainless steel grid safety guard PL120 (only for non-EU countries)	G
Bowl 120 l without trolley	VSPL120
Trolley for bowl PL80-120 fixed to the bowl by a screw knob	CARPL80-120
Bowl 120 l with fixed trolley for elevator HELP	VSPL120EL
Scraper in stainless steel with polyethylene blade PL120	RASPL120
Polyethylene blade for scraper PL120	PLAN120214A
Scraper attachment	PLAN40T073A
Fine wire whisk PL120 (Ø wire 4 mm)	FFFPL120
Fine wire whisk with internal cross pl120 (ø wire 4 mm)	FFFPL120R
Heavy wire whisk with internal cross pl120 (ø wire 6 mm)	FFGPL120R
Beater in stainless steel PL120	SP120X
Spiral in stainless steel PL120	SPL120X
Surcharge for stainless steel execution	X
Surcharge for special voltage (230/3/50, 220/3/60)	-



ACCESSORIES FOR MODEL PL140N-PL140NP

Description	Code
Surcharge for stainless steel grid safety guard PL140 (only for non-EU countries)	G
Bowl 140 l without trolley	VSPL140
Trolley for bowl PL140-160 fixed to the bowl by a screw knob	CAR-PL140-160
Bowl 140 l with fixed trolley for elevator HELP	VSPL140EL
Scraper in stainless steel with polyethylene blade PL140	RASPL140
Polyethylene blade for scraper PL140	PLAN140024A
Scraper attachment	PLAN40T073A
Fine wire whisk PL140 (Ø wire 4 mm)	FFFPL140
Fine wire whisk with internal cross PL140 (Ø wire 4 mm)	FFFPL140R
Heavy wire whisk with internal cross PL140 (Ø wire 6 mm)	FFGPL140R
Beater in stainless steel PL140	SP140X
Spiral in stainless steel PL140	SPL140X
Surcharge for stainless steel execution	X
Surcharge for special voltage (230/3/50, 220/3/60)	-



ACCESSORIES FOR MODEL 160N-160NP

Description	Code
Surcharge for stainless steel grid safety guard PL160 (only for non-EU countries)	G
Bowl 160 l without trolley	VSPL160
Trolley for bowl PL140-160 fixed to the bowl by a screw knob	CARPL140-160
Bowl 160 l with fixed trolley for elevator HELP	VSPL160EL
Scraper in stainless steel with polyethylene blade PL160	RASPL160
Polyethylene blade for scraper PL160	B222000007150
Scraper attachment	PLAN40T073A
Fine wire whisk with internal cross PL160 (Ø wire 4 mm)	FFFPL160R
Heavy wire whisk with internal cross PL160 (Ø wire 6 mm)	FFGPL160R
Beater in stainless steel PL160	SP160X
Spiral in stainless steel PL160	SPL160X
Surcharge for stainless steel execution	X
Surcharge for special voltage (230/3/50, 220/3/60)	-

Machine Code	PL10EVO	PL20BN - PL20BNH	PL20CN - PL20CNH
Packing Dimensions (In)	31 "x21"x30"	32"x25"x47"	37"x24"x61"
Machine Net Weight (Lbs)	170 lbs	235 lbs	280 lbs
Machine Gross Weight (Lbs)	190 lbs	265 lbs	320 lbs



SHIPPING DIMENSIONS & COSTS

	PL30N - PL30NH	PL40N - PL40NH	PL60N - PL60NH
Packing Dimensions (In)	44"x30"x67"	44"x30"x67"	44"x30"x67"
Machine Net Weight (Lbs)	385 lbs	500 lbs	540 lbs
Machine Gross Weight (Lbs)	430 lbs	530 lbs	595 lbs

	PL80N - PL80NH	PL80SN - PL80SNH	PL100N - PL100NH
Packing Dimensions (In)	47"x37"x66"	47"x37"x77"	47"x37"x77"
Machine Net Weight (Lbs)	800 lbs	85 lbs	890 lbs
Machine Gross Weight (Lbs)	860 lbs	945 lbs	970

	PL120N - PL120NP	PL140N - PL140NP	PL160N - PL160NP
Packing Dimensions (In)	55"x41"x86"	54"x41"x86"	56"x50"x91"
Machine Net Weight (Lbs)	1350 lbs	1365 lbs	1370 lbs
Machine Gross Weight (Lbs)	1455 lbs	1480 lbs	1545 lbs



DOUGH SHEETERS

MODEL SF450BVD

Machine Code	SF450BVDX500	SF450BVDX700
Conveyor Belt Width (in)	17.7	17.7
Table Length (in)	19.7	27.6
Speed of the Discharger Conveyor Belt (ft/min)	9.8/34	9.8/34
Speed of the Infeed Conveyor Belt (ft/min)	4.9/18	4.9/18
Diameter of Laminating Rollers (in)	2.4	2.4
Motor Power (kW)	0.5	0.5
Standard Voltage (V/PH/Hz)	220/1/60	220/1/60



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



Model SF500BVD QR Code



Model SF500VD QR Code



MODEL SF500BVD

Machine Code	SF500BVDX850	SF500BVDX1000
Conveyor Belt Width (in)	19.7	19.7
Table Length (in)	33.5	39.4
Speed of the Discharger Conveyor Belt (ft/min)	9.8/34	9.8/34
Speed of the Infeed Conveyor Belt (ft/min)	4.9/18	4.9/18
Diameter of Laminating Rollers (in)	2.4	2.4
Roller Gap (mm)	0.2-35	0.2-35
Motor Power (kW)	0.5	0.5
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
Speed of the Discharger Conveyor Belt (ft/min)	9.8/34	9.8/34	9.8/34
Speed of the Infeed Conveyor Belt (ft/min)	4.9/18	4.9/18	4.9/18
Diameter of Laminating Rollers (in)	2.4	2.4	2.4
Roller Gap (mm)	0.2-35	0.2-35	0.2-35
Motor Power (kW)	0.5	0.5	0.5
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	SF600VDX1400	SF600VDX1600
Conveyor Belt Width (in)	23.6	23.6	23.6	23.6	23.6
Table Length (in)	33.5	39.4	47.2	55.1	63
Speed of the Discharger Conveyor Belt (ft/min)	11.5/43	11.5/43	11.5/43	11.5/43	11.5/43
Speed of the Infeed Conveyor Belt (ft/min)	6.6/25	6.6/25	6.6/25	6.6/25	6.6/25
Diameter of Laminating Rollers (in)	2.8	2.8	2.8	2.8	2.8
Roller Gap (mm)	0.2-37	0.2-37	0.2-37	0.2-37	0.2-37
Motor Power (kW)	0.75	0.75	0.75	0.75	0.75
Standard Voltage (V/PH/Hz)	220/1/60	220/1/60	220/1/60	220/1/60	220/1/60



Model SF600VD
QR Code



Model SF600VD+PST
QR Code



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

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
Speed of the Discharger Conveyor Belt (ft/min)	11.5/43	11.5/43
Speed of the Infeed Conveyor Belt (ft/min)	6.6/25	6.6/25
Diameter of Laminating Rollers (in)	2.8	2.8
Roller Gap (mm)	0.2-37	0.2-37
Motor Power (kW)	0.75	0.75
Standard Voltage (V/PH/Hz)	220/1/60	220/1/60

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 29

MODEL FAST700PAV+PST

Machine Code	FAST700PAVX1500+PST	FAST700PAVX2000+PST
Conveyor Belt Width (in)	27.6	27.6
Table Length (in)	59.1	78.7
Speed of the Discharger Conveyor Belt (ft/min)	.33/62	.33/62
Speed of the Infeed Conveyor Belt (ft/min)	.33/62	.33/62
Diameter of Laminating Rollers (in)	3.3	3.3
Roller Gap (mm)	0.2-50	0.2-50
Motor Power (kW)	2	2
Standard Voltage (V/PH/Hz)	220/1/60	220/1/60

Model FAST700PAV+PST
QR Code



Model FAST700PAV
QR Code

MODEL FAST700PAV

Machine Code	FAST700PAVX1500	FAST700PAVX2000
Conveyor Belt Width (in)	27.6	27.6
Table Length (in)	59.1	78.7
Speed of the Discharger Conveyor Belt (ft/min)	.33/62	.33/62
Speed of the Infeed Conveyor Belt (ft/min)	.33/62	.33/62
Diameter of Laminating Rollers (in)	3.3	3.3
Roller Gap (mm)	0.2-50	0.2-50
Motor Power (kW)	2	2
Standard Voltage (V/PH/Hz)	220/1/60	220/1/60

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 29

OPTION CODES

FOR SF600

	Description	Code	Triangles Per Rows
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
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



1



2



3



4



5



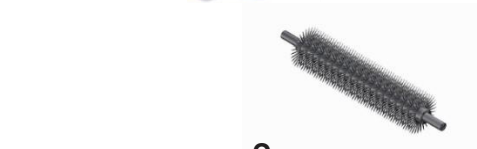
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7



8



9

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
Spiral Motor Kw	1.5/3.0	2.4/4.4	2.4/4.4	3.0/5.2	3.7/5.9	4.5/7.8	5.9/10.3	5.9/10.3
Bowl Motor Kw	0.25	0.55	0.55	0.55	0.75	0.75	0.75	0.75
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



Accessories (to be added to the net price)

Special Voltage
Certification UL - CSA - NSF 208/220V 60Hz
Stainless steel machine body construction



Options (List Price)

Easy Move System
Integrated Ingredients Weighing System Controlled By Touch Screen F2
Touch Screen F2 (No Recipes)
Color Touch Screen With Programmable Plc
Infra-Red Temperature Probe Assembled On Touch Screen
Infra-Red Temperature Probe With Display
Inverter Speed Variation System Controlled By Electromechanical Panel With Potentiometers (Only On Mod. Supreme - Gold) *
M60
M80/130
M160/200
M250/300
Aluminium Top Cover For Supreme Machines
M80/130
M160/200
Round Central Bar
Bowl Scraper
Special Tools
Bowl Drain Plug
Bottom Anti Rat Protection

SUPREME - AUTOMATIC SPIRAL MIXER WITH LIFTER FOR TABLE & DIVIDER

FOR TABLE

	RBM100S	RBM130S	RBM160S	RBM200S	RBM250S	RBM300S
Dough Capacity lbs	220.5	286.6	352.7	440.9	551.2	661.4
Flour Capacity lbs	143.3	176.4	220.5	275.6	330.7	407.9
Bowl Capacity Lt	157	216	273	298	368	450
Ø Bowl in	27.6	31.5	35.4	35.4	39.4	41.3
Power Consumption Kw	6	6.9	7.75	9.75	12.2	12.2
Dimension in	55.1x61x150h	55.1x63x150h	63x67x165h	63x67x165h	63x69x165h	65x70.1x165h
Dumping H in	47.2	47.2	47.2	47.2	47.2	47.2
H max in	94.5	96.5	98.4	98.4	100.4	102.4
Weight lbs	2072.4	2204.6	2866	2910.1	3086.5	3174.7



FOR DIVIDER

	SRTM100S	SRTM130S	SRTM160S	SRTM200S	SRTM250S	SRTM300S
Dough Capacity lbs	220.5	286.6	352.7	440.9	551.2	661.4
Flour Capacity lbs	143.3	176.4	220.5	275.6	330.7	407.9
Bowl Capacity Lt	157	216	273	298	368	450
Ø Bowl in	27.6	31.5	35.4	35.4	39.4	41.3
Power Consumption Kw	6	7.5	7.75	9.75	12.2	12.2
Dimension in	55.1x61x175h	55.1x63x175h	63x67x175h	63x67x175h	63x67x175h	65x69x175h
Dumping H in	70.9	70.9	70.9	70.9	70.9	70.9
H max in	102.4	106.3	110.2	110.2	122	126
Weight lbs	3185.7	2612.5	3284.9	3329	3505.4	3505.4

Great for pizzas
and bagels!



Options (List Price)

Touch Screen F2 (No Recipes)
Colour Touch Screen With Programmable Plc
Infra-Red Temperature Probe Assembled On Touch Screen
Infra-Red Temperature Probe With Display
Inverter Speed Variation System Controlled By Electromechanical Panel With Potentiometers (Only On Mod. Supreme - Gold)
Rbm/Srtm 100/130
Rbm/Srtm 160/200
Rbm/Srtm 250/300
Aluminium Top Cover For Supreme Machines
Rbm Srtm 80/130
Rbm Srtm 160/200
Round Central Bar
Bowl Scraper
Special Tools
Bowl Drain Plug

Accessories (to be added to the net price)

Stainless steel machine body construction



Manual Control Panel



Touch Screen Control Panel

SPIRAL MIXERS WITH REMOVABLE BOWLS & TOOLS

S-MIX

Model	Description
S - MIX 80A	176.4 lbs dough / 120 liters, one bowl included
	Extra bowl
S - MIX 120A	264.6 lbs dough, 180 liters, one bowl included
	Extra bowl
S - MIX 160A	352.7 lbs dough, 250 liters, one bowl included
	Extra bowl
S - MIX 200A	440.9 lbs dough, 340 liters, one bowl included
	Extra bowl
S - MIX 240A	529.1 lbs dough, 500 liters, one bowl included
	Extra bowl



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



R-MIX

Model	Description
R - MIX 130A	120 liters, one bowl included
	Extra bowl
R - MIX 180A	180 liters, one bowl included
	Extra bowl
R - MIX 250A	260 liters, one bowl included
	Extra bowl
R - MIX 340A	340 liters, one bowl included
	Extra bowl
R - MIX 500A	500 liters, one bowl included
	Extra bowl



Tools for R-MIX

Model				
R - MIX 130A	Spiral	6 Arm Plate	Flat Tool	Spiral Whisk
R - MIX 180A				
R - MIX 250A				
R - MIX 340A				
R - MIX 500A				

Options - All Models

Touch Screen Panel	Touch panel screen for setting of recipes and spiral speed.
Machine in stainless steel	
Reinforced	Reinforced machine - stronger version



MODULAR OVENS

****American Sized Pans** 

Modulo 2 (3 Decks or 4 Decks)

Model	Description
MODULO 2	1 chamber / deck capacity of 2 pans 18 x 26 in
Optional	Oven support / base
	Suction hood with fan
	Steam device, application for each deck
G1	Proofing chamber capacity 6 trays 40 x 60

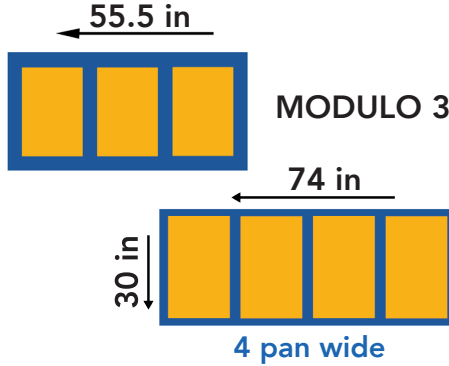
MODULO 2
37 in



2 pan wide



3 pan wide



Modulo 3 (3 Decks or 4 Decks)

Model	Description
MODULO 3	1 chamber / deck capacity 3 pans 18 x 26 in
optional	Oven support / base
	Suction hood with fan
	Steam device, application for each deck
G2	Proofing chamber capacity 12 trays 40 x 60

Modulo 4 (3 Decks or 4 Decks)

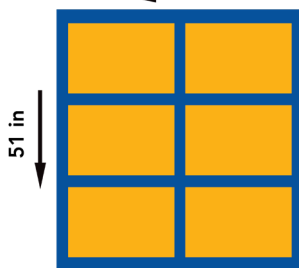
Model	Description
MODULO 4	1 chamber / deck capacity 4 pans 18 x 26 in
optional	Oven support / base
	Suction hood with fan
	Steam device, application for each deck
	Manual loader
G4	Proofing chamber capacity 24 trays 40 x 60

MODULO 4
54 in



2 pans deep x 2 pans wide

MODULO 6
48 in



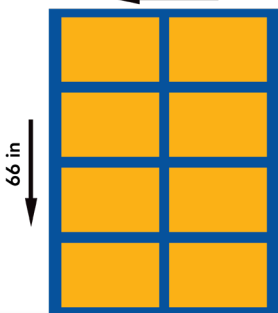
****Euro Sized Pans** 



Modulo 6 (2 to 5 Decks)

Model	Description
MODULO 6	1 chamber / deck capacity 6 trays 40 x 60 cm
optional	Oven support / base
	Suction hood
	Steam device, application for each deck
	Manual loader
G6	Proofing chamber, capacity 36 trays 40 x 60 cm

MODULO 8
48 in



Modulo 8 (2 to 5 Decks)

Model	Description
MODULO 8	1 chamber / deck capacity 8 trays 40 x 60 cm
optional	Oven support / base
	Suction hood
	Steam device, application for each deck
	Manual loader
G8	Proofing chamber, capacity 48 trays 40 x 60 cm

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



MK 30

MK 60

MK 80

MK 120

MK 200

MK 300

MK 500



Options

Option	Model
Bowl Tap DN 50	Designed for MK-60,80 and 120
Variable speed – (inverter)	Designed for MK-30, 60, 80, 120
Cooling system with fan cooler	Designed for all models
Transmission pump	Pump with heating system
Grid bowl cover to evacuate the steam	For MK-30 / 60 / 80
Grid bowl cover to evacuate the steam	For MK-120 / 200 / 300
Grid bowl cover to evacuate the steam	For MK-500
Special double tool	For MK - 30
Special double tool	For MK - 60 / MK-80
Special double tool	For MK - 120
Special double tool	For MK - 200
Special double tool	For MK - 300
Special double tool	For MK - 500
Laser sensor for product temperature	For all models
Special LCD programmable panel	Variable speed, motorized bowl tipping, product temperature sensor. Process control by time, by oil temperature, by product temperature
Start-Stop system	For all models
Standard voltage	For all models (208V/3PH/60Hz)

CREAM COOKERS WITH HEATING AND COOLING

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

Options

Option	Model
Bowl Tap DN 50	Designed for MK-60,80 and 120
Variable speed – (inverter)	Designed for MK-30, 60, 80, 120
Grid bowl cover to evacuate the steam	For MK-30 / 60 / 80
Grid bowl cover to evacuate the steam	For MK-120 / 200 / 300
Grid bowl cover to evacuate the steam	For MK-500
Special double tool	For MK – 30
Special double tool	For MK – 60 / MK-80
Special double tool	For MK – 120
Special double tool	For MK – 200
Special double tool	For MK – 300
Special double tool	For MK – 500
Laser sensor for product temperature	For all models
Special LCD programmable panel	Variable speed, motorized bowl tipping, product temperature sensor. Process control by time, by oil temperature, by product temperature
Start-Stop system	For all models
Standard voltage	For all models (208V/3PH/60Hz)



DEALER PRICE LIST

FILLERS & DOSERS

Manual Fillers

Model	Description
MF-1	Side nozzle filler, fixed to the table, 2l tank capacity
MF-2	Single nozzle filler with 5 liter tank
MF-3	Double nozzle filler with 5 liter tank



Single Piston Filler



Double Piston Filler



Manual Side Filler



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



Uses Compressed Air

SIFTERS & BREAD GRINDERS

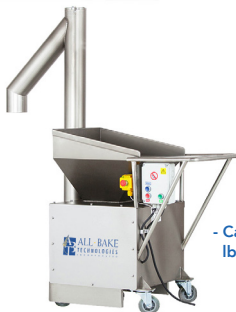
Bread Grinder

Model	Description
MTB - 7 stainless steel	Power supply 7.5 KW 208V, 1PH, 60Hz, stainless steel version, 3 sifters with diameters .12, .16, .20 in. Size: 29.5 x 29.5 x 5.8 [in] H.



Sifters

Model	Description
PM-11	Dim.: 53.1 x 20.9 x 60.6 H [in]. Discharge height: 39.4 [in]
PM-12	Dim.: 53.1 x 20.9 x 60.6 H [in]. Discharge height: 39.4 [in]
PM12-A	Flour sifter stainless steel with automatic bag lifting system.
PM-12L	up to 2 metres
PM-12L	from 2 to 3 metres
Magnet	Magnet on exit tube



Sifter Stainless Steel

- Capacity up to 3 ton/h, 110 lbs bag approximately 60 sec.



Sifter with Loading System

- Stainless steel casing with automatic bag loading
- Capacity up to 3 ton/h, 110 lbs bag approximately 60 sec.



Sifter Stainless Steel Long

- Lifting flour up to 11.5 feet

CLIMATOR, SEED APPLICATOR, TRAYS CLEANING & DRY POWDER MIXING



Dry Powder Mixing Machine

Model	Description
MPS-30	Stainless steel cone dry powder mixer

Climator

Model	Description
AK-3	Climator unit / Climatizer



1 to 6 can be used in tandem!

Seed Applicator

Model	Description
WJ-1	Made of stainless steel 9 nozzles in a set – 4 upper and 5 bottom
	Additional - Extra plate for seeds
	Special voltage - All models
POSC-1	Made of stainless steel



Water Spray System & Seed Applicator



Seed Applicator for Sugar or Seeds



CBP



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

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



BREAD SLICERS, PACKAGING, & GRINDERS

Bread Slicers

Model	Description
REX	Slicer REX (knives length 167") well-proven high performance slicer for bread.

Output of up to 2500 loaves per hour weighing 1.3 lbs depending on the type of bread.



Automatic Bread Slicing & Bagging

Model	Description
AutoPack	Slicer + bagrobot + clipping machine

Options

Model	Description
Rotary Accumulation table	Stainless steel rotary table, motorised, 58.3 in diameter
	Automatic bag changing system

Bread Packaging & Bagging

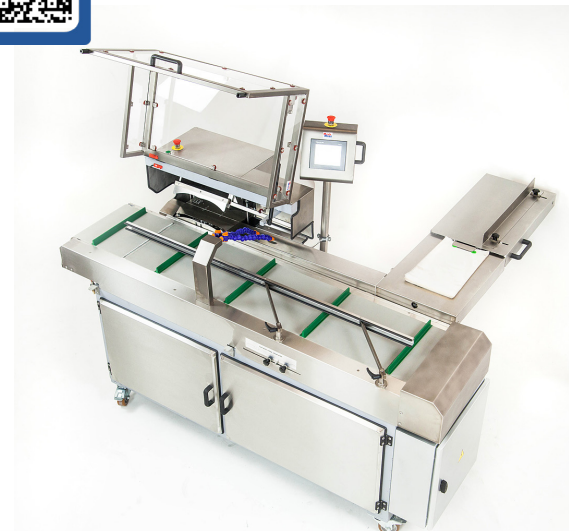
Model	Description
SPA 3000	Model with one bag blower (table)
	Model with two bag blowers (tables)
	Customized model with one bag blower (table) and integrated metal detector
	Customized model with two bag blowers (table) and integrated metal detector

- Date clipping feeder model SPA-3000.
- Possibility to close foil ad paper bags.



Options

Model
Rotary Accumulation table





DEALER PRICE LIST

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"
Canopy Condensor		Base Unit - Single Oven	
Code: FG189-AC1		Code: FG189-X05	
Technical Specifications (in)		Technical Specifications (in)	
Height	11"	Height	35.5"
Width	33"	Width	33"
Depth	47"	Depth	42.25"



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

Power Supply

208-220V/ 3PH/ 60Hz



Call your sales rep for more information!

BX Eco Connect 10-Pan Convection Oven (Portrait) Technical Specifications (in)

Model	Code
Eco Connect Controller	FG180
Eco Connect Plus Controller	FG180C

Power Supply

208-220V/ 3PH/ 60Hz



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"

Accessories

Base Unit - Single Oven	
Code: FG180-X01	
Technical Specifications (in)	
Height	27.5"
Width	33"
Depth	49"

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	
Code: FG190-X01	
Technical Specifications (in)	
Height	26"
Width	41"
Depth	34.25"

Base Unit - Single Oven	
Code: FG190-X02	
Technical Specifications (in)	
Height	35.5"
Width	41"
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



DEALER PRICE LIST

MODULAR DECK OVENS

DX Harmony Modular Deck Oven (2-Pans Wide)

Model	Code	# of Decks
Eco-touch Controller	FG257T2-SG220	2
	FG257T2-SG220	3
	FG257T2-SG220	4
Model	Code	# of Decks
Classic Controller	FG257C2-SG220	3
	FG257C2-SG220	4



Technical Specifications 2-Pans Wide

Width	55.75"
Depth	51.25"
Height - 2 decks including base & top finishing section	79.5"
Height - 3 decks including base & top finishing section	79.5"
Height - 4 decks including base & top finishing section	79.5"
Height - 5 decks including base & top finishing section	84.5"
Internal deck height with door open	7.5"
Internal usable area per deck	8.25 ft2



EcoTouch Controller



Classic Controller

Power Supply

208-220V/ 3PH/ 60Hz

DX Harmony Modular Deck Oven (3-Pans Wide)

Model	Code	# of Decks
Eco-touch Controller	FG257T3-SG220	3
	FG257T3-SG220	4
	FG257T3-SG220	5
Model	Code	# of Decks
Classic Controller	FG257C3-SG220	3
	FG257C3-SG220	4



Technical Specifications 3-Pans Wide

Width	74.5"
Depth	51.25"
Height - 2 decks including base & top finishing section	79.5"
Height - 3 decks including base & top finishing section	79.5"
Height - 4 decks including base & top finishing section	79.5"
Height - 5 decks including base & top finishing section	84.5"
Internal deck height with door open	7.5"
Internal usable area per deck	12.5 ft2



Power Supply

208-220V/ 3PH/ 60Hz



Call your sales rep for more information!

DX Harmony Modular Deck Oven (4-Pans Wide)

Model	Code	# of Decks
Eco-touch Controller	FG257T4-SG220	4

Electrics (Separate Supply Cords For Each Deck)

3 Phase 208 Volt: 208-220v, 3 phase plus ground, 60Hz-12kw, 32amps per phase
Canopy fan supply - 208-220 Volt, 2 wire plus ground, 60Hz, fused at 6 Amps

Technical Specifications 4-Pans Wide

Width	93"
Depth	51.25"
Height - 2 decks including base & top finishing section	79.5"
Height - 3 decks including base & top finishing section	79.5"
Height - 4 decks including base & top finishing section	79.5"
Height - 5 decks including base & top finishing section	84.5"
Internal deck height with door open	7.5"
Internal usable area per deck	16.68ft2



DEALER PRICE LIST

DX HARMONY MODULAR DECK OVEN ACCESSORIES

Extraction Canopy - 2 Pan Deck Oven	
Code: FG257-2CF220	
Technical Specifications (in)	
Height (Canopy & Fan)	17.5"
Width (Canopy & Fan)	62.25"
Electrics	220V/ 1PH/ 60Hz - 6 Amps

Extraction Canopy - 3 Pan Deck Oven	
Code: FG257-3CF220	
Technical Specifications (in)	
Height (Canopy & Fan)	17.5"
Width (Canopy & Fan)	74.5"
Electrics	220V/ 1PH/ 60Hz - 6 Amps

Atmos Deck Proofer (2-Pan Wide 2 Deck High)	
Code: FG257-A22818	
Technical Specifications (in)	
Height	45.5"
Width	55.75"
Depth	51.25"
Electrics	220V/ 1PH/ 60Hz, 2kW - 9amps

Atmos Deck Proofer (3-Pan Wide 2 Deck High)	
Code: FG257-A328	
Technical Specifications (in)	
Height	45.5"
Width	67.5"
Depth	51.25"
Electrics	220V/ 1PH /60Hz, 2kW - 9amps

Eco-Touch Controller	
Code: FG166-E11RH208V	
Technical Specifications (in)	
Height	56.25"
Width	98.75"
Depth	53.25"
Pan Size	30" x 18"
	24" x 16"
Electrics	208V/ 3PH/ 60Hz, 135 amps
	Total Power required: 47kW

Integrated Deck Loader	
Code: FG257-338	
Technical Specifications (in)	
Height	98.75"
Width	84.5"
Depth	82.5"



Atmos Deck Proofer (3-Pan Wide 3 Deck High)	
Code: FG257-A338	
Technical Specifications (in)	
Height	32.25"
Width	74.5"
Depth	51.25"
Electrics	220V/ 1PH/ 60Hz, 2kW - 9amps



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
Power of Spiral (kW)	1.3/2.2	1.5/3
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
Power of Spiral (kW)	2.1/3.7	2.1/3.7	3/5.2	7.5/12.5	7.5/12.5
Power of Bowl (kW)	0.55	0.55	0.55	0.75	0.75
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
Power of Spiral (kW)	3/5.2	3/5.2	7.5/12.5	7.5/12.5	7.5/12.5
Power of Bowl (kW)	0.55	0.55	0.75	0.75	1.1
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
Power of Spiral (kW)	3/5.2	3/5.2	7.5/12.5	7.5/12.5	7.5/12.5
Power of Bowl (kW)	0.55	0.55	0.75	0.75	1.1
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
Power of Spiral (kW)	3-6.7	3-6.7	7.5-12.5	7.5-12.5	9-15
Power of Bowl (kW)	1.1	1.1	1.1	1.1	1.1
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
Power (Kw)	2.2	4	5.5	7.5	7.5
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
Speed	inverter	inverter	inverter	inverter	inverter
Tool Speed (rpm)	31-388	31-388	42-385	42-385	42-385



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



DR AND DR ROBOT DIVIDER ROUNDER

DR							
DR Flex							
DR Robot	3 Kilos /30	3 Kilos /36	3 Kilos /52	4 Kilos /09	4 Kilos /14	4 Kilos /30	4 Kilos /36
DR Robot Automatic							
DR Robot Variomatic							



Dividing Discs

Type	Divisions	Weight Range (oz)	Dough Capacity (lbs)	Disc Dimension (in)
3/30	30	1.1 - 3.5	2.0 - 6.6	3.2
3/36	36	0.9 - 3.0	2.0 - 6.7	3.2
3/52	52	0.6 - 1.6	1.8 - 5.2	3.2
4/09	09	3.5 - 15.5	2.0 - 8.7	12.4
4/14	14	4.6 - 8.8	4.0 - 7.7	15.7
4/30	30	1.4 - 4.6	2.6 - 8.6	15.7
4/36	36	1.1 - 3.9	2.4 - 8.7	15.7

**Electric Configuration
DR (Flex) & DR Robot**

Voltage	Hz	Phase	Ampere	Wattage
208 - UL	60	3 phase/ ground	5 - 8	0.6 -1.3
208	60	3 phase/ ground	5 - 8	0.6 -1.3

For ALL Models

Recommended Spares (for 3 years operation)
Packaging Costs

Options

UL safety and hygiene approval DR or DR Flex
UL safety and hygiene approval DR Robot, Automatic, Variomatic
Cooling ventilator in base frame
Variable hydraulic pressure regulation (ONLY for DR Robot and Automatic, standard on Variomatic)
Increased (fixed) rounding speed of 25% (standard on Variomatic)
Foot brake for securing the wheels
Marine execution with floor connection (in stead of cast iron foot)
Dampers (in stead of cast iron foot)
Prison package (only for DR, full description on request)
Transformer for 4 wire connections without N at 400V (not on Variomatic)

Accessories

Set of 3 rounding plates
Trolley rack for up to 8 dough bins
Trolley rack with wooden top plate for up to 4 dough bins
Trolley rack stainless steel top plate for up to 4 dough bins
Dough bin with lid (5 gal)

Type	Divisions	Weight Range (oz)	Dough Capacity (lbs)	Disc Dimensions (in)
3/30	30	1.1-3.5	2.0-6.6	364
3/36	36	0.9-3.0	2.0-6.7	364
3/52	52	0.6-1.6	1.8-5.2	364
4/09	9	3.5-15.5	2.0-8.7	315
4/14	14	4.6-8.8	4.0-7.7	400
4/30	30	1.4-4.6	2.6-8.6	400
4/36	36	1.1-3.9	2.4-8.7	400

(interchangeable dividing disc - NOT for DR)



ROBOCUT (R): HYDRAULIC DIVIDER WITH ROUND DOUGH BOWL

Type	Divisions	Weight Range (oz)	Dough Capacity (lbs)
R16 Round	16	8.8 - 39.7	8.8 - 39.7
R20 Round	20	7.1 - 35.3	8.8 - 44.1
R24 Round	24	5.8 - 26.5	8.7 - 39.7

- Robocut (R)
- Robocut (R) Automatic
- Robocut (R) Variomatic



For ALL Models

- Recommended Spares (for 3 years operation)
- Packaging Costs

Accessories

- Trolley rack for up to 8 dough bins
- Trolley rack with wooden top plate for up to 4 dough bins
- Trolley rack stainless steel top plate for up to 4 dough bins
- Dough bin with lid (5 gal)

Electric Configuration

Voltage	Hz	Phase	Ampere	Wattage
208	60	3 phase/ ground	9	1.6

Options

- Teflon coated stainless steel top plate
- Variable hydraulic pressure regulation (standard on Variomatic)
- Transformer for 4 wire connections without N at 400V
- Flour tray with cover
- Stainless steel support table
- Glass panel with touch controls (instead of lever)
- Safety switches on front and removable side panels
- Cast iron foot on wheels
- Special color on request

ROBOCUT (R): HYDRAULIC DIVIDER WITH SQUARE DOUGH BOWL

Single Dividing Disc

Type	Divisions	Weight Range (oz)	Dough Capacity (lbs)	Dough Portion Size (in)
S06 (2x3)	6	28 - 118	10 - 45	8.5 x 5.6
S10 (2x5)	10	17 - 71	10 - 45	8.5 x 3.3
S12 (4x3)	12	14 - 59	10 - 45	4.2 x 5.6
S20 (4x5)	20	9 - 35	10 - 45	4.2 x 3.3
S24 (8x3)	24	7 - 29	10 - 45	2.1 x 5.6
S40 (8x5)	40	4 - 18	10 - 45	2.1 x 3.3



Accessories

- Lower press plate (yellow)
- Trolley rack for up to 8 dough bins
- Trolley rack with wooden top plate for up to 4 dough bins
- Trolley rack stainless steel top plate for up to 4 dough bins
- Dough bin with lid (5 gal)

- Robocut (S)
- Robocut (S) Automatic
- Robocut (S) Variomatic

For ALL Models

- Recommended Spares (for 3 years operation)
- Packaging Costs

Options

- Double dividing disc 6/12x, 10/20x, 12/24x or 20/40x
- Teflon coated stainless steel top plate
- Variable hydraulic pressure regulation (standard on Variomatic)
- Transformer for 4 wire connections without N at 400V
- Flour tray with cover
- Stainless steel support table
- Glass panel with touch controls (instead of lever)
- Safety switches on front and removable side panels
- Cast iron foot on wheels
- Special colour on request

Double Dividing Disc

Type	Divisions	Weight Range (oz)	Dough Capacity (lbs)	Dough Portion Size (in)
S06/12	6	28 - 118	10 - 45	8.5 x 5.6
	12	14 - 59		4.2 x 5.6
S10/20	10	17 - 71	10 - 45	8.5 x 3.3
	20	9 - 35		4.2 x 3.3
S12/24	12	14 - 59	10 - 45	4.2 x 5.6
	24	7 - 29		2.1 x 5.6
S20/40	20	9 - 35	10 - 45	4.2 x 3.3
	40	4 - 18		2.1 x 3.3

Electric Configuration

Voltage	Hz	Phase	Ampere	Wattage
208	60	3 phase/ ground	9	1.6

SLIM: VOLUMETRIC DOUGH DIVIDER

Product	Weight (oz)
SLIM 700	2 - 25
SLIM 1400	7 - 50
SLIM 1700	10 - 60
SLIM 2500	15 - 90
SLIM 2x200	1 - 8

Electric Configuration

Voltage	200 - 270
Hz	50 - 60
Phase	1 phase/ ground/ neutral
Ampere	6
Wattage	1.6

Options

Outfeed belt 20"
Outfeed belt 40"
Oiling of hopper plate
Additional oiling of pusher block (3 holes)
Additional oiling of pusher block (5 holes)
Raised underframe 4"
Raised underframe 12"



For ALL Models

Recommended Spares (for 3 years operation)

Packaging Costs

ACCESSORIES - Set O-rings and filters

Electric flour duster
Hopper 200 lbs
Double belt outfeed system
Pre-rounder module
Adjustable vacuum reduction valve for hydrated dough
Additional start/stop switch next to outfeed belt
Connection for compressed air

Outfeed belt with waffle structure
Outfeed module with moulding plate
Dough scrapper on outfeed belt
Optical safety curtain on hopper infeed
Quick (un)lock of hopper
Preparation for very soft dough types
Deflection plate on outfeed belt (SLIM 2x200)



Great for pizza dough!



ROBOPRESS: DOUGH BUTTER PRESS WITH FIXED PRESS PLATE

- Robopress with fixed pressure plate
- Robopress Variomatic with fixed pressure plate

Accessories

Lower press plate (yellow)
Trolley rack for up to 8 dough bins
Trolley rack with wooden top plate for up to 4 dough bins
Trolley rack stainless steel top plate for up to 4 dough bins
Dough bin with lid (5 gal)



Options

Teflon coated stainless steel top plate
Variable hydraulic pressure regulation (standard on Variomatic)
Transformer for 4 wire connections without N at 400V (for Robopress Variomatic)
Glass panel with touch controls (instead of lever)
Safety switches on front and removable side panels
Cast iron foot on wheels
Special colour on request

Electric Configuration

Voltage	Hz	Phase	Ampere	Wattage
208	60	3 phase/ ground	9	1.6



For ALL Models

Recommended Spares (for 3 years operation)

Packaging Costs

SLIM GLOBE: DIVIDER ROUNDER

Product	Weight (oz)
SLIM Globe 700	2 - 25
SLIM Globe 1400	7 - 50
SLIM Globe 1700	10 - 60
SLIM Globe 2x200	1 - 8

Electric Configuration

Voltage	200 - 270
Hz	50 - 60
Phase	1 phase/ ground/ neutral
Ampere	6
Wattage	1.6

For ALL Models

Recommended Spares (for 3 years operation)
Packaging Costs
ACCESSORIES - Set O-rings and filters

Options

Oiling of hopper plate
Additional oiling of pusher block (3 holes)
Additional oiling of pusher block (5 holes)
Electric flour duster
Hopper 200 lbs



Adjustable vacuum reduction valve for hydrated dough
Connection for compressed air
Outfeed belt with waffle structure
Dough scrapper on outfeed belt
Optical safety curtain on hopper infeed

ECOTRAD: MANUAL DIVIDER - MOULDER

Ecotrad
Ecotrad Stainless Steel

For ALL Models

Options - Removable flour tray with lid (0.5 gal)
Packaging Costs



Interchangeable forming grids with rounded rectangular forms

Type	Divisions	Weight Range (oz)	Dough Capacity (lbs)	Dimensions dough piece (in)
1 x 6	6	11.8 - 47.1	4 - 18	17.1 x 2.2
1 x 7	7	10.1 - 40.4	4 - 18	17.1 x 1.8
1 x 8	8	8.8 - 35.3	4 - 18	17.1 x 1.5
1 x 10	10	7.1 - 28.2	4 - 18	17.1 x 1.1
2 x 6	12	5.8 - 23.5	4 - 18	17.0 x 2.2
2 x 7	14	5.1 - 20.1	4 - 18	17.0 x 1.8
2 x 8	16	4.4 - 17.6	4 - 18	17.0 x 1.5
2 x 10	20	3.5 - 14.1	4 - 18	17.0 x 1.1

Interchangeable grids with rectangular & square forms

Type	Divisions	Weight Range (oz)	Dough Capacity (lbs)	Dimensions dough piece (in)
1 x 6	6	11.8 - 47.1	4 - 18	17.1 x 2.8
1 x 7	7	10.1 - 40.4	4 - 18	17.1 x 2.4
1 x 8	8	8.8 - 35.3	4 - 18	17.1 x 2.1
1 x 10	10	7.1 - 28.2	4 - 18	17.1 x 1.6
2 x 5	10	7.1 - 28.2	4 - 18	8.5 x 3.4
2 x 6	12	5.8 - 23.5	4 - 18	8.5 x 2.8
3 x 4	12	5.8 - 23.5	4 - 18	5.7 x 4.2
2 x 7	14	5.1 - 20.1	4 - 18	8.5 x 2.4
4 x 4	16	4.4 - 17.6	4 - 18	4.2 x 4.2
4 x 5	20	3.5 - 14.1	4 - 18	4.2 x 3.4
3 x 7	21	3.4 - 13.4	4 - 18	5.7 x 2.4
4 x 6	24	3.0 - 11.8	4 - 18	4.2 x 2.8
6 x 6	36	1.9 - 7.8	4 - 18	2.8 x 2.8
5 x 8	40	1.8 - 7.1	4 - 18	3.4 x 2.1

Accessories

Silicone press pad (3/16")
Food approved press plate
Division tray
Trolley rack for up to 8 dough bins
Trolley rack with wooden top plate for up to 4 dough bins
Trolley rack stainless steel top plate for up to 4 dough bins
Dough bin with lid (5 gal)

Administrative Costs

ATR document
Cash against documents
Certificate of Origin
EUR1 document
Additional CE declaration
Copy of CE-declaration
Legalisation of invoice
Legalisation of packing list
Preparation of sales/purchase agreement
Packing declaration
Document courier expenses
Preparation additional document
T2L Document

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

Options	Code
Delivery hose + Installing kit	2186005
Remote pump command	-
1/2" manual 3-way Fittings kit	3801235
Input for remote START / STOP	-
RS 485 Serial Interface (only for setting the quantity)	-



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

Options
Input for remote START / STOP
RS 485 Serial Interface (only for setting the quantity)



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

Options
Input for remote START / STOP
RS 485 Serial Interface (only for setting the quantity)



DOMIX 30 PLUS



DOMIX 35

Options	Code
1/2" manual 3-way Fittings kit	3801232
ETL Listing	2186029
* final SP0 for °F keyboard, instead of °C	____SP0

DOMIX 35

Model	Description	Power Supply	Code
DOMIX 35	Very good mixing precision. Case in stainless steel.	230V - 50/60 Hz	351102ST0*
		110V - 50/60 Hz	351101ST0*

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*

Options	Code
1/2" manual 3-way Fittings kit	3801205
Input for remote START / STOP	-
RS 485 Serial Interface (only for setting the quantity)	-
ETL Listing	2186009
* final SP0 for °F keyboard, instead of °C	____SP0



DOMIX 45A



DOMIX 45

DOSING ONLY

DOX 25

Model	Description	Power Supply	Code
DOX 25	ABS case. Delivery hose, mounting kit and pump control as option.	230V - 50/60 Hz	35032SN0G
		110V - 50/60 Hz	35031SN0G

Options	Code
Delivery hose + mounting kit	2186005
Remote pump control	-
Input for remote START / STOP	-
RS 485 Serial Interface (only for setting the quantity)	-



DOX 25



DOX 30

Options
Input for remote START / STOP
RS 485 Serial Interface (only for setting the quantity)

DOX 30

Model	Description	Power Supply	Code
DOX 30	ABS case. Delivery hose, mounting kit and pump control included.	230V - 50/60 Hz	35532STON
		110V - 50/60 Hz	35531STON

DOX 45

Model	Description	Power Supply	Code
DOX 45	Stainless steel structure. Delivery hose, mounting kit and pump control included.	230V - 50/60 Hz	352132STO
		110V - 50/60 Hz	352131STO

Options	Code
Input for remote START / STOP	-
RS 485 Serial Interface (only for setting the quantity)	-
ETL Listing	2186029



DOX 45

MIXING & ONLY DOSING

DOMIX 125

Model	Description	Power Supply	Code
DOMIX 125	Case in ABS plastic. 3/4" external hydraulics and 1"-1/2 mixing unit.	230V - 50/60 Hz	3591206
		110V - 50/60 Hz	3591209

Options
Input for remote START / STOP
RS 485 Serial Interface (only for setting the quantity)



DOMIX 125

DOX 125

Model	Description	Power Supply	Code
DOX 125	Case in ABS plastic and 3/4" external hydraulics.	230V - 50/60 Hz	3591205
		110V - 50/60 Hz	3591207



DOX 125

Options
Input for remote START / STOP
RS 485 Serial Interface (only for setting the quantity)

SPECIAL DOSERS



OilDOX

OilDOX & OilDOX NP

Model	Description	Power Supply	Code
OilDOX	Electronic doser for viscous liquids, equipped with peristaltic pump.	230V - 50/60 Hz	3596201
		110V - 50/60 Hz	3596205
OilDOX NP	Electronic doser for viscous liquids, without peristaltic pump. (Under pressure or falling oil).	230V - 50/60 Hz	3596209
		110V - 50/60 Hz	359620X

Options
Input for remote START / STOP
RS 485 Serial Interface (only for setting the quantity)
External Pump for OilDOX NP



OilDOX NP

AQUA TRANSFER

*Water distribution. Call for special pricing.



WATER CHILLERS & AUTOMATIC MIXING

Touch Water Chillers

Model	Liters/H*	Cooling Power** (Kw)	Tank	Supply (V/Ph/Hz)	Code
TWC ECO	150	2.8	50	230/1+N/50Hz	32710101
	180	3.5		08/3+N/60Hz	32710106
TWC PRO 1	220	3.8	80	400/3+N/50Hz	32711101
	250	4		208/3+N/60Hz	32711106
TWC PRO 2	360	7	80	400/3+N/50Hz	32712101
	380	7.5		208/3+N/60Hz	32712106
TWC IND 1	560	10.9	150	400/3+N/50Hz	32713101
	670	13		208/3+N/60Hz	32713106
TWC IND 2	1100	21.6	150	400/3+N/50Hz	32714101
	1250	23.4		208/3+N/60Hz	32714106
TWC BIG 1	1680	32.4	300	400/3+N/50Hz	32715101
	1700	33		208/3+N/60Hz	32715106
TWC BIG 2	2150	41.5	300	400/3+N/50Hz	32716101
	2000	38.8		208/3+N/60Hz	32716106



Options
Alimentary detergent for cleaning the hydraulic circuit (10 l tank)
USB + ETHERNET
Dosing kit (TWC ECO model)
Wheels (TWC ECO, TWC PRO 1 and TWC PRO 2 models)
Wall fixing kit (TWC ECO, TWC PRO 1 and TWC PRO 2 models)

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

DOMIX 60-70

Model	Description	Power Supply	Code
DOMIX 60.2	Automatic mixing of 2 1/2" inlets. Excellent mixing precision and Industry 4.0 ready	100+240 V-50/60 Hz	359711100
DOMIX 60.3	Automatic mixing of 3 1/2" inlets. Excellent mixing precision and Industry 4.0 ready	100+240 V-50/60 Hz	359711300
DOMIX 70.2	Automatic mixing of 2 3/4" inlets. Excellent mixing precision and Industry 4.0	100+240 V-50/60 Hz	359712100
DOMIX 70.3	Automatic mixing of 3 3/4" inlets. Excellent mixing precision and Industry 4.0 ready	100+240 V-50/60 Hz	359712300

Mixes Chilled, Tap & Hot Water



Options	Code
2nd outlet to serve 2 mixers (not simultaneously)	
USB + ETHERNET	final 00 = 10
Input for remote START / STOP + RS 485 serial Interface	final 00 = 20
Input for remote START / STOP + END of DOSING output	final 00 = 30
RS 485 serial Interface + END of DOSING output	final 00 = 40

TRIDOMIX 50-100

Model	Description	Power Supply	Code
TriDOMIX 50	Automatic mixing of 3 1/2" inlets. Good precision and little waste in by-pass.	230V - 50/60 Hz	35752ST0
		110V - 50/60 Hz	35751ST0
TriDOMIX 100	Automatic mixing of 3 3/4" inlets. Good precision and little waste in by-pass.	230V - 50/60 Hz	35852ST0
		110V - 50/60 Hz	35851ST0

Mixes Chilled, Tap & Hot Water

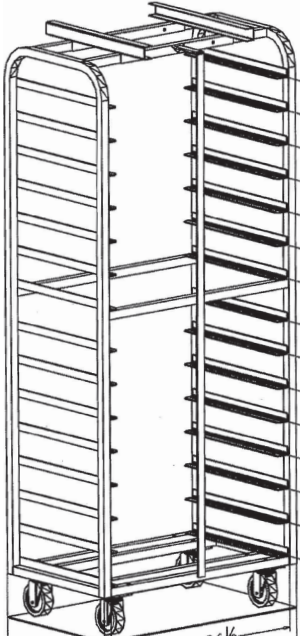


Options
RS 485 serial Interface
Input for remote START / STOP

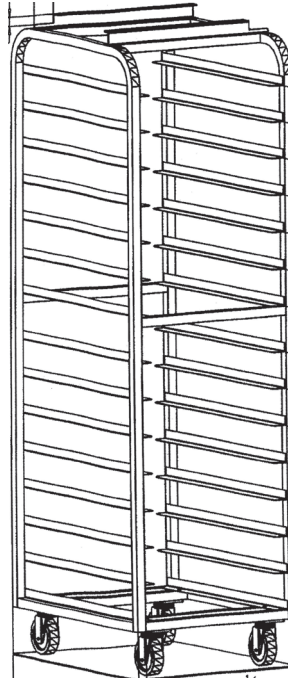


DEALER PRICE LIST

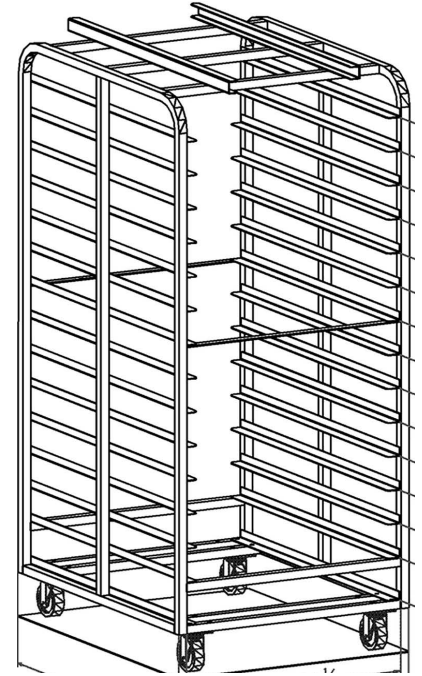
BAXTER RACKS



**Stainless Steel & Aluminum
Single Side Load**



**Stainless Steel & Aluminum
Single End Load**



**Stainless Steel & Aluminum
Double Side Load**

Stainless Steel Single Side Load

Rack Number	Shelves/Spacing
4071	10/6"
4072	12/5"
4073	15/4"
4074	17/3.5"
4075	20/3"
4077	30/2"
4073-SM	15/4"
4074-18	18/3.3"
4071-Z	10/6"
4071-Z-SM2	10/6"
4072-Z	12/5"
4072-Z SM2	12/5"
4073-Z SM2	15/4"
4074-Z-SM2	18/3-1/4"
4075-Z	20/3"
4075-Z-SM2	20/3"
4074-18-GR-SSC	18/3.3"
4073-GR-SSC	15/4"
4075-GR-SSC	20/3"

Stainless Steel Single End Load

Rack Number	Shelves/Spacing
4061	10/6"
4062	12/5"
4063	15/4"
4065	20/3"
6428	20/3"
6433	15/4"
6435	12/5"
6437	10/6"
4064-18-RC-BNY	18/3.315"
6431-18	18/3.75"

Stainless Steel Double Side Load

Rack Number	Shelves/Spacing
2040	12/5"
2041	10/6"
4079	8/7"
4080	18/3.3"
2237-Z-BXX	20/3"
2036-Z-BXX	15/4"
4080-18-GR-SSC	18/3.3"

Aluminum Single Side Load

Rack Number	Shelves/Spacing
4052	10/6"
4053	12/5"
4054	15/4"
4056	20/3"
4058	30/2"
6409	8/7.5"
4055-18	18/3.3"

Aluminum Single End Load

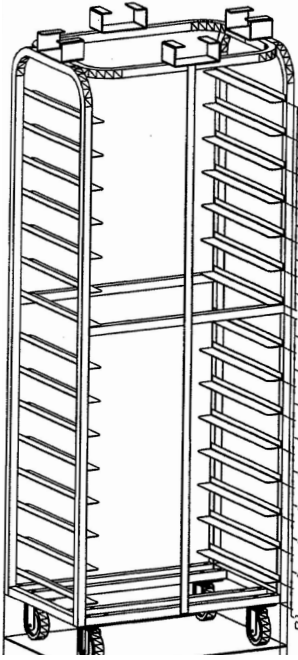
Rack Number	Shelves/Spacing
2060	20/3"
4085	15/4"
6429	20/3"
6432	15/4"
6434	12/5"
6436	10/6"
6430-18	18/ 3.3"

Aluminum Double Side Load

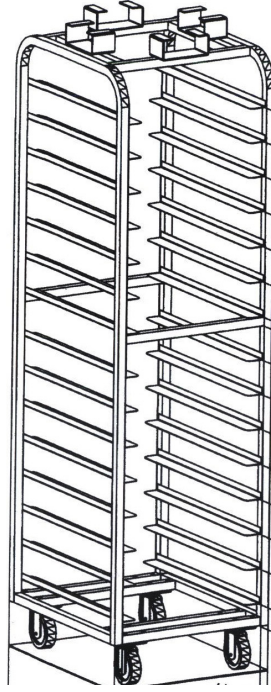
Rack Number	Shelves/Spacing
1890	20/3"
4090	10/6"
4091	12/5"
4092	15/4"
4093	18/3.3"



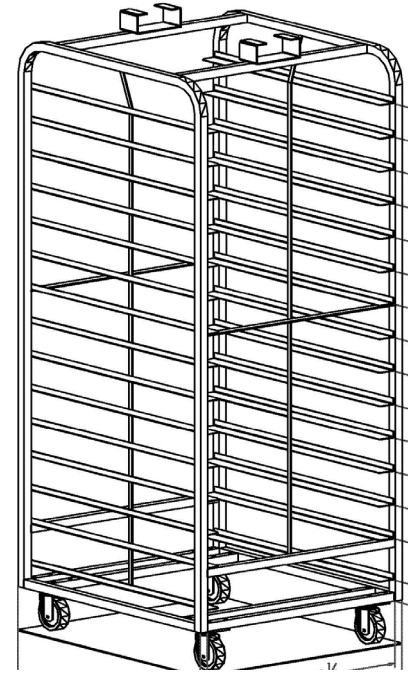
"C" LIFT RACKS



**Stainless Steel & Aluminum
Single Side Load**



**Stainless Steel & Aluminum
Single End Load**



**Stainless Steel & Aluminum
Double Side Load**

Stainless Steel Single Side Load

Rack Number	Shelves/Spacing
2662	9/6.75
2663	10/6"
2666	15/4"
2667	18/3.375"
2668	20/3"
2663-11	11/5.5"
2663-SM	10/6"
2663-WF	10/6"
2666 - SM	15/4"
2666-WF	15/4"
2666-Z-OV1-2	15/4"
2667-Special Slides	18/3.313"
2667-Z-OV1-2	18/2.313"
2668 - SM	20/3"
2668-Z-OV1-2	20/3"
560-1	8/7.5"

Stainless Steel Double Side Load

Rack Number	Shelves/Spacing
ccc	9/6.75"
2693	10/6"
2694	12/5"
2695	13/4.75"
2696	15/4"
2697	18/3.375"
2698	20/3"
2693-SM	10/6"
2695-14	14/4.3
2696-16GA	15/4"
2696-SM	15/4"
2697-SM	18/3.375"
2698-SM	20/3"



Stainless Steel Single End Load

Rack Number	Shelves/Spacing
2653	10/6"
2654	12/5"
2656	15/4"
2657	18/3.375"
2658	20/3"
2653-SM	10/6"
2654 - SM	12/5"
2656 - SM	15/4"



"C" LIFT RACKS

Aluminum Single Side Load

Rack Number	Shelves/Spacing
2682	9/6.75
2683	10/6"
2684	12/5"
2686	15/4"
2687	18/3.375"
2688	20/3"
2683-11	11
2683-AA	10/6"
2688-Z	20/3"

Aluminum Single End Load

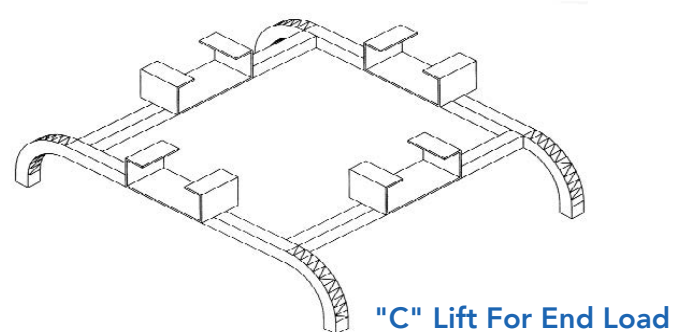
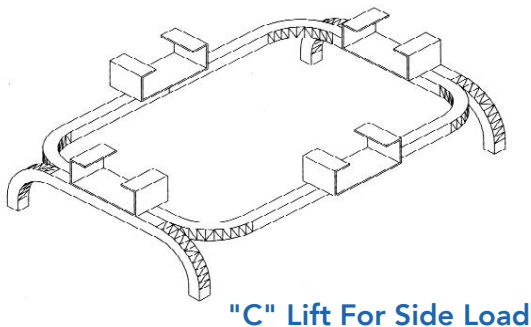
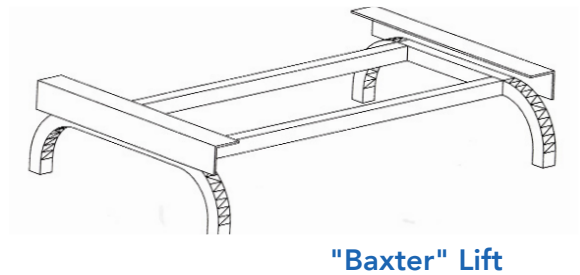
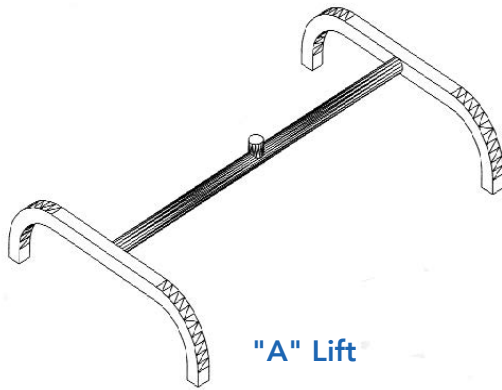
Rack Number	Shelves/Spacing
2673	10/6"
2674	12/5"
2676	15/4"
2677	18/3.375"
2678	20/3"

Aluminum Double Side Load

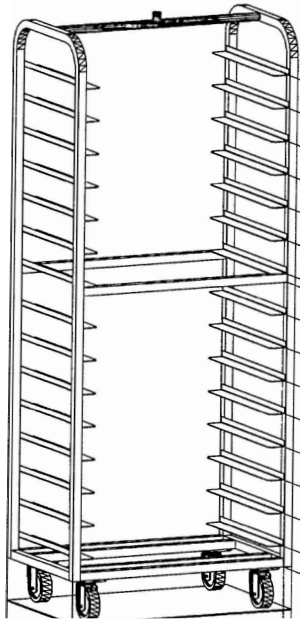
Rack Number	Shelves/Spacing
2712	9/6.75"
2713	10/6"
2714	12/5"
2716	15/4"
2717	18/3.375"
2718	20/3"
2718-36-30SH	30/2"
2713-36	10/6"
2714-36	12/5"
2716-36	15/4"



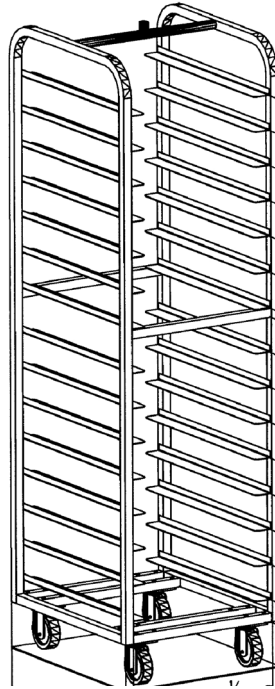
LIFT VARIATIONS



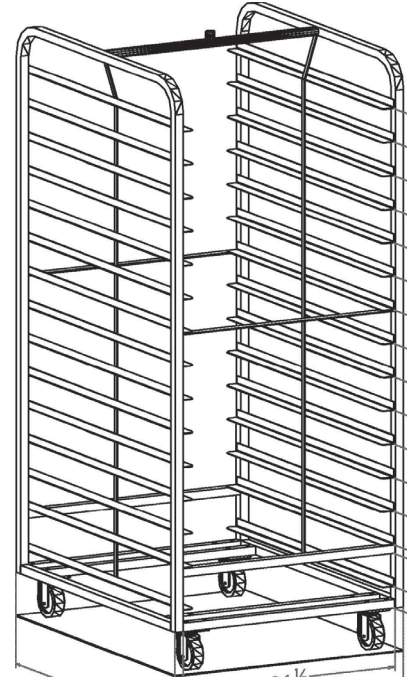
"A" LIFT RACKS



**Stainless Steel & Aluminum
Single Side Load**



**Stainless Steel & Aluminum
Single End Load**



**Stainless Steel & Aluminum
Double Side Load**

Stainless Steel Single Side Load

Rack Number	Shelves/Spacing
2513	10/6"
2516	15/4"
2518	20/3"

Aluminum Single End Load

Rack Number	Shelves/Spacing
3003	10/6"
3004	12/5"
3006	15/4"
3007	18/3.75"
3008	20/3"
3006-26-Z-GR	15/4"
3008-26-Z	20/3"
3008E-26-r	20/3"

Stainless Steel Double Side Load

Rack Number	Shelves/Spacing
2533	10/6"
2534	12/5"
2536	15/4"
2537	18/3.375"
2538	20/3"
2530-UB	7/8.625"
2533-SM	10/6"
2534-36	12/5"
2536 - SM	15/4"
2536-36-Z-r1	15/4"
2537-36	18/3.375"
2538-36-Z	20/3"
2538-SM	20/3"
2771-BTG	8/7.5"

Stainless Steel Single End Load

Rack Number	Shelves/Spacing
2503	10/6"
2504	12/5"
2506	15/4"
2507	18/3.75"
2508	20/3"
2502 Custom	09/6.75"
2503-SM	10/6"
2504-26-Z	12/5"
2506-26-Z	15/4"
2506-SM	15/4"
2508-26-Z	20/3"

Aluminum Double Side Load

Rack Number	Shelves/Spacing
2553	10/6"
2554	12/5"
2556	15/4"
2557	18/3.375"
2558	20/3"
2558-22SH	22/2.75"
2558-36	20/3"
2558-36-Z	20/3"

Aluminum Single Side Load

Rack Number	Shelves/Spacing
2523	10/6"
2526	15/4"
2528	20/3"



DOUGH PRESS & STRADIVARIO

Dough Press (List Price)

	Reference #					
Square Divider (20 divisions)	DIV-20C	Standard	Bronze	Silver	Gold	Platinum
Press-Divider Div'X (Press + Grid holder+ Standard Grid)	PF-DIVX					
Divider-Shaper Div'X (20 divisions + Grid holder + Standard Grid)	DF-DIVX					
Press-Shaper Atoupains® (Press + Grid holder + AlvéoForm®10 System)	PF-ATP					
Divider-Shaper Atoupains® (20 divisions + Grid holder + AlvéoForm®10 System)	DF-ATP					
Square Press	PRESS					
Round Divider (20 divisions)	DIV-20R					



Square Divider



Hydraulic Round Divider

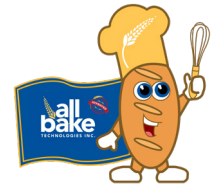


Divider Shaper

STANDARD	Without Options
BRONZE	VarioPress® APF®
SILVER	VarioPress® APF® EasyDoor®
GOLD	VarioPress® APF® EasyDoor® Cycl'Auto®
PLATINUM	VarioPress® APF® EasyDoor® Cycl'Auto® AutoFlour®

Stradivario

	Stradivario	Stradivario Atoupains	Stradivario 4F
20-division hydraulic divider	✓	✓	✓
EasyDoor® (Tool-free door opening)	✓	✓	✓
APF® (Unalterable flour spray with recuperators)	✓	✓	✓
VarioPress® (Pressure setting)	✓	✓	✓
EasyMatic®(storage of all recipe settings)	✓	✓	✓
EasyTrack® (traceability and production control system)	✓	✓	✓
Grid holder	x + 1 Standard* grid	x plus 1 v-shape grid	✓
Trays	2 PressPlat Trays	2 AlveoForm Trays 10 baguettes	2 AlveoForm Trays 10 baguettes
AutoTrad® (patented system of cutter-shapers integrated into the lid, 10 baguettes)	×	×	✓
AutoLock® automatic lid lock. Avoid dough leaks	×	×	✓



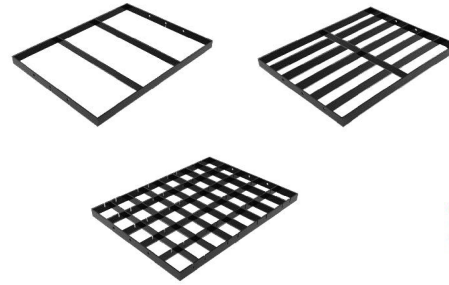
All Bake has been distributing Merand equipment for over 25 years!



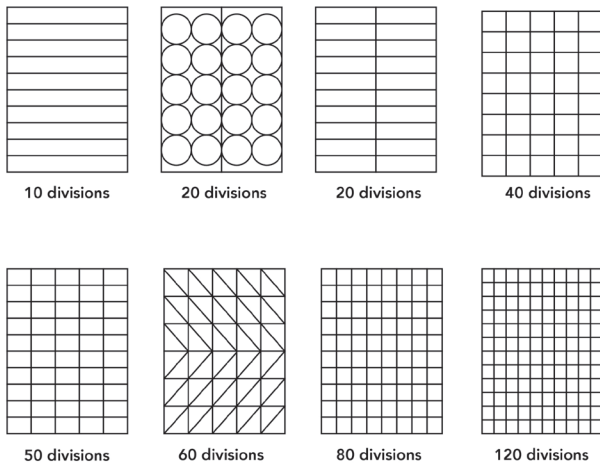
TEFLON & PROOFERS

Teflon Coated Grids

Grid	Description	Reference
10 divisions	Pieces: 4.8 x 36cm 300 => 500g*	DI-GR-DX-10x1
20 round divisions	Round Pieces: 8.1cm 150+>250g*	DI-GR-DX-20R
20 divisions	Pieces: 4.8 x 18cm 150 => 250g*	DI-GR-DX-10x2
40 divisions	Pieces: 6 x 7.2cm 75 => 125g*	DI-GR-DX-8x5
50 divisions	Pieces: 4.8 x 7.2cm 50 => 83g*	DI-GR-DX-3x3-6R
60 divisions	Pieces: 8 x 7.2cm 50 => 83g*	DI-GR-DX-6x5-TR
80 divisions	Pieces: 4.8 x 4.5cm 38 => 63g*	DI-GR-DX-10x8
120 divisions	Pieces: 4 x 3.6cm 25=>43g*	DI-GR-DX-12x10



Some Examples of Available Grids



AlvéoForm® System

Description	Division Length	Bread Size (cm)	Reference
V-shaped grid only 10 divisions	10	5x36	DI-GR-AT-10x1
V-shaped grid only 8 divisions	8	6x36	DI-GR-AT-8x1
AlvéoForm® tray only 10 divisions	10	5x36	DI-ACS-PA10
AlvéoForm® tray only 8 divisions	8	5x36	DI-ACS-PA8



V-Shaped Grid



AlvéoForm® Grid

Proofer (List Price)

Model	Reference				
Manual Proofer	Page 20/170	Standard	Bronze	Silver	Gold
	Page 26/170				
	Page 32/170				
	Page 26/140				
	Page 33/140				
	Page 40/140				

Standard	Without Options
Bronze	Hygiene Kit
Silver	Hygiene Kit
	Workbench
Gold	Hygiene Kit
	Workbench
	Foot Pedal

Page Manual Proofer

Reference	Swing Tray width* (cm)	Depth (cm)	#of swing trays	Baguettes (330g)	Breads (550g)	Big Loaves (900g)
PAGE-20/170	17	98	20	200	160	140
PAGE-26/170	17	118	26	260	208	182
PAGE-32/170	17	137	32	320	256	224
PAGE-26/140	14	98	26	260	208	-
PAGE-33/140	14	118	33	330	264	-
PAGE-40/140	14	137	40	400	320	-



Manual Proofer

TREGOR & ARMOR MOULDERS

Tregor Moulder

Pack	Description
Standard	Without Options
Bronze	PPR®
Silver	PPR®
	Alvéo+®
Gold	PPR®
	Alvéo+®
	PoinTop®
Platinum	PPR®
	Alvéo+®
	PoinTop®
	Stainless Steel Carriage

Options for Tregor

Option	Reference
Trégor® stainless steel lining	FTR-OPT-INX
Infeed belt for Painted steel model (obligatory wooden crate)	FTR-OPT-TAAP
Infeed belt for Stainless steel model (obligatory wooden crate)	FTR-OPT-TAAI
Left hand side control	FTR-OPT-CDG
PPR® lamination system: Adjustable progressive pre-laminating system for better respect for dough	FTR-OPT-PPR
Tradition Pack (PPR®, Alvéo+®, PoinTop®) (Alvéo+®: prelaminating roller with alveoli)	FTR-OPT-TRAD
PPR® & Alvéo+® for Trégor®	FTR-OPT-PPR-A+
PoinTop® (for pointed ends)	FTROPPOINTOP
Soft bread guide + slicing 3 and 4	FTROPAINMIENO1
Short loaf guide	thickness 25 et 42mm
Stainless steel carriage support Trégor®	FACINOX

Belts for Tregor

Belt	Reference
Reception belt 1m (without carriage)	FTR-TEV100-380
	FTR-TEV100-220
Wooden case (for conveyor belt 1m)	FTR-OPT-CBS-TEV100**
Reception belt 2m (stainless steel carriage support Tregor included)	FTR-TEV200-380
	FTR-TEV200-220
Wooden case (for conveyor belt 2m)	FTR-OPT-CBS-TEV200**
Reception belt 3m (stainless steel carriage support Tregor included)	FTR-TEV300-380
	FTR-TEV300-220
Wooden case (conveyor belt 3m)	FTR-OPT-CBS-TEV300**



Tregor Moulder

Armor Moulder

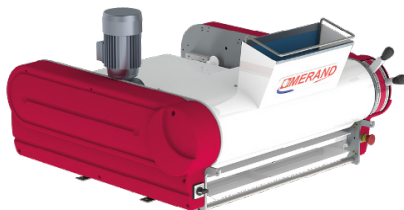
Package	Description
Standard	Without Options
Silver	Alvéo+®
Gold	Alvéo+®
	PoinTop®
Platinum	Alvéo+®
	PoinTop®
	Stainless Steel Carriage

Belts for Armor

Belt	Reference
Reception belt 1m (without carriage)	FTR-TEV100-380
	FTR-TEV100-220
Wooden case (for conveyor belt 1m)	FTR-OPT-CBS-TEV100**
Reception belt 2m (stainless steel carriage support Armor included)	FTR-TEV200-380
	FTR-TEV200-220
Wooden case (for conveyor belt 2m)	FTR-OPT-CBS-TEV200**
Reception belt 3m (stainless steel carriage support Armor included)	FTR-TEV300-380
	FTR-TEV300-220
Wooden case (conveyor belt 3m)	FTR-OPT-CBS-TEV300**

Options for Armor

Option	Reference
Armor® stainless steel lining	FAA-OPT-INX
Front infeed belt	FAA-OPT-TAV
Back infeed belt	FAA-OPT-TAR
Left hand side control	FAA-OPT-CDG
Tradition Pack (Alvéo+®, PoinTop®) (Alvéo+® : prelaminating roller with alveoli)	FAA-OPT-TRAD
Alvéo+® for Armor®	FAA-OPT-ALV+
PoinTop® (for pointed ends)	FAAOPPOINTOP
Short bread guide thickness 25 et 42mm	FAAOPGPC30-40
RollsCoup® 4	FAAOPROLLS4
EasyTurn® : Dough pieces 1/4 turner. For short breads moulding with pre-extended dough pieces	FAA-OPT-ETR
Reinforced stainless steel carriage support*	FACINOX-R-ABS



Armor Moulder

DIVIDERS / DIVIDER ROUNDERS

Pluto Auto Model

Model	Reference
Polo Auto 15 (mini 80g - maxi 260g)**	DPL-HAPAT15-380
Polo Auto 22 (mini 50g - maxi 180g)**	DPL-HAPAT22-380
Polo Auto 30 (mini 40g - maxi 135g)**	DPL-HAPAT30-380
Polo Auto 30S (mini 25g - maxi 90g)**	DPL-HAPAT30s-380
Polo Auto 52 (mini 12g - maxi 35g)**	DPL-HAPAT52-380

- Non-touch screen
- Electronic adjustment of time of pressure and rounding



Pluto Auto Premium Model

Model	Reference
Polo Auto Premium 15 (mini 80g - maxi 260g)**	DPL-HAPAT15-380
Polo Auto Premium 22 (mini 50g - maxi 180g)**	DPL-HAPAT22-380
Polo Auto Premium 30 (mini 40g - maxi 135g)**	DPL-HAPAT30-380
Polo Auto Premium 30S (mini 25g - maxi 90g)**	DPL-HAPAT30s-380
Polo Auto Premium 52 (mini 12g - maxi 35g)**	DPL-HAPAT52-380

- Touch screen
- 100 storable programs
- Electronic adjustment of time of pressure and rounding

Lofty Volumetric Divider

Model	Reference
Lofty, piston Ø60, 20-220g**	PLY-60
Lofty, piston Ø100, 50-700g**	PLY-100
Lofty, piston Ø120, 90-1000g**	PLY-120



Options

Option	Reference
MF2S® System: Stressless shaping	PLY-OPT-MF2S
Pre-rounding tile on conveyor belt	PLY-OPT-TL
Added value Closed teflon-coated hopper 200kg	PLY-TFT-200
Remote control box	PLY-OPT-BBD
Wooden crate for sea & air freight	PLY-OPT-CBS



ROUNDERS

Coniball® Conical Rounder

Model	Reference
Coniball® F1 polyamide-coated channels + motorised flourer (for weights from 100 to 1000g*)	BOCONCAF1N26
Coniball® F2 polyamide-coated channels + motorised flourer (for weights from 200 to 3000g*)	BOCONCAF1N26
ConiBall® R adjustable, polyamide-coated channels + motorised flourer	BOCONCAF1N26
Coniball® with teflon-treated Double Cone and motorised flourer	BOCONCAF1N26



Rotaball® Eccentric Rounder

Model	Reference
RotaBall® PM78 (ring diameter: 78cm) (for weights from 250 to 4000g*)	BORB-078-H118-220
RotaBall® GM120 (ring diameter: 120cm) (for weights from 75 to 4000g*)	BORB-078-H118-220

Roller Dual® Rounder-Moulder

Model	Reference
Roller Dual® PM78TF For weights from 250 to 4000g*. Fixed Workshelf	BOALPM78TF26
Roller Dual® PM78TM For weights from 250 to 4000g*. Motorised belt	BOALPM78TM26
Roller Dual® GM120TF For weights from 75 to 4000g*. Fixed Workshelf	BOAL120TAP26
Roller Dual® GM120TM For weights from 75 to 4000g*. Motorised belt	BOALGM120TM26



Options

Option	Reference
Hot / cold air option	BOCONOPTACAF
Optional polyamide-coated cone	BOCONOPTCARILS
Optional stainless steel base	BOCONOPTINOX

Options

Option
Option stainless steel lining
Option VarioSpeed: Speed adjustment
Optional Synthetic bands (instead of felt)
Dropped edges for direct feeding by volumetric divider
Optional Motorized flourer



Options

Option	Reference
Option stainless steel lining	BORD-OPT-HAI
Option VarioSpeed : Speed adjustment	BORB-OPT-VRS
Optional Synthetic bands (instead of felt)	BORB-OPT-BSY
Optional Motorized flourer	BORD-OPT-FAR

Ask your salesman about the complete bread lines and their pricing!

AUTOMATIC DIVIDERS

Automatic Dividers Without Oil Circuit

Model	Production Capacities				Size			
	PTZ	PTZ-16	PTZ-20	PTZ-25	PTZ-30	45 kg	80kg	150 kg
960 p/h		1200 p/h	1500 p/h	1800 p/h				
With Speed Control (VE)	PTZ-VE-20		PTZ-VE-25					
	960-1500 p/h		1200-1800 p/h					
2 Pistons (2P)	PTZ-2P-16	PTZ-2P-20	PTZ-2P-25	PTZ-2P-30				
	1920 p/h	2400 p/h	3000 p/h	3600 p/h				
2P + VE	PTZ-2P-VE-20		PTZ-2P-VE-25					
	960-1500 p/h		1200-1800 p/h					

Automatic Dividers With Oil Circuit

Model	Production Capacities				Size			
	PTZ	PTZ-16 OIL	PTZ-20 OIL	PTZ-25 OIL	PTZ-30 OIL	45 kg	80kg	150 kg
960 p/h		1200 p/h	1500 p/h	1800 p/h				
With Speed Control (VE)	PTZ-VE-20 OIL		PTZ-VE-25 OIL					
	960-1500 p/h		1200-1800 p/h					
2 Pistons (2P)	PTZ-2P-16 OIL	PTZ-2P-20 OIL	PTZ-2P-25 OIL	PTZ-2P-30 OIL				
	1920 p/h	2400 p/h	3000 p/h	3600 p/h				
2P + VE	PTZ-2P-VE-20 OIL		PTZ-2P-VE-25 OIL					
	960-1500 p/h		1200-1800 p/h					

Options

Description
Dynamic Rounding (Ptz)
Longer Collecting Belt Better Rounding (Ptz-2p)
Electric Flour Duster
Electronic Speed Control (Installed In The Machine)
Recipes Program (Automatic)
Table For Additional Extra Rounding
Dough Feeder In Hopper
Electronic Weight Control System
Dropping System (Small Piece)

Hopper Models

Capacity	Hopper Plastification	Hopper Teflonation
45Kg.		
80Kg.		
150Kg.		
200Kg.		

Piston Weight

Ø Piston	Min.	Max.
80	35g	300g
90	40g	400g
110	65g	650g
120	100g	1000g
130	200g	1200g



PROOFERS

Single Run Range (28 Pockets)

Model	Baskets	Weight Max.	Dimensions (mm)
CTZ-100	4	700g	990 x 540 x 2500H
CTZ-125	5	700g	1130 x 540 x 2500H
CTZ-150	6	700g	1270 x 540 x 2500H
CTZ-205	8	700g	1550 x 540 x 2500H
CTZ-280	11	700g	1970 x 540 x 2500H

Double Run Range (52 Pockets)

Model	Baskets	Weight Max.	Dimensions (mm)
CTZ-145	3	700g	850 x 1050 x 2500H
CTZ-195	4	700g	990 x 1050 x 2500H
CTZ-245	5	700g	1130 x 1050 x 2500H
CTZ-295	6	700g	1270 x 1050 x 2500H
CTZ-395	8	700g	1550 x 1050 x 2500H
CTZ-545	11	700g	1970 x 1050 x 2500H

Proofers for Big Breads: Special Capacities

Model	Baskets	Weight Max.	Dimensions (mm)	Pockets
CTZ-230	11 en 9	1050g.	1970 x 540 x 2500H	28
CTZ-446	11 en 9		1970 x 1050 x 2500H	52
CTZ-185	11 en 9	1200g.	1970 x 540 x 2500H	23
CTZ-365	11 en 9		1970 x 1050 x 2500H	42
CTZ-164	11 en 9	1350g.	1970 x 540 x 2500H	23
CTZ-316	11 en 9		1970 x 1050 x 2500H	42
CTZ-353	11 en 9		1970 x 1550 x 2500H	62

Unloading Belts

Belts				
Up To 1m. Unloading Belt	PreRolling Roller	Reversible System	Adjustable Legs	Speed Control
Up To 2m. Unloading Belt				
Up To 3m. Unloading Belt				
Up To 1m. Corrective Belt	Feeds a Maxi	-	-	-



Options

Description
Uv Light
2 Switches
Remote Control (2 Machines)
First Piece Detections System
Extractor – Ventilator
Sycopated Feeding Belt 1m
Assembly Prover Supplement
*Hida – Flour Duster In The Middle, For Up To 80 Hydrated Bread
Lowered Height Provers Supplement
Interconnection Machine
Assembled Prover Package

MOULDERS

Vertical Models

Model
FTZ-700S
Only Head (FTZ-700S)
Only base (FTZ-700S) with exit belt



Horizontal Models

Model	Opposite Controls	50Cm Longer Belt + Leg	Mecanic Flour Duster	Electric Flour Duster
FTZ-RUSTICK (Formed without laminate)				
Ftz-600 S Dr For Bolillo And Telera				
FTZ-600S-DR				
FTZ-750S-DR				
FTZ-750D-DR				
FTZ-600S-DR "DYNAMIC"				
FTZ-750S-DR "DYNAMIC"				
FTZ-600S-DR "DYNAMIC" with independent cutting system				

Options (Horizontal Models)



Description
Independent Cutting System
Cutting System For Small Pieces (Attached To The Machine)
Burguer – Kebab Double Belt
Adjustable Prerolling Roller Ø80 (Ftz-700s Y Ftz-600s-Dr)
1m. Longer Collecting Belt + Leg
Binary Loading
Adjustable Pointed Ends System

AUTOMATIC MOULDERS

Automatic Moulder "MAXIMOULDER"

Model	Relax Capacity
MAXI-ZELA-RELAX (Group)	117
MAXI-MIXTA KOMPACT (Group)	117
MAXI-MIXTA MODULAR (Group)	117
MAXI-ZELA-RELAX (Only this machine)	117
MAXI-MIXTA KOMPACT (Only this machine)	117
MAXI-MIXTA MODULAR (Only this machine)	117
RELAX MODULAR (Only this machine)	117



Automatic Moulder "TX"

Model	Relax Capacity
TX-RELAX Group	56
TX-RELAX only this machine	56



CIABATTERA

Automatic Panning & Manual Tray Movement

Model
TXA-MINI-TOP
TXA-ROLL-TOP 800
TXA-ROLL-TOP 1000

Manual Load-Unload

Model
TXA-MINI
TXA-MAN-ROLL
MULTIROLL-MODULAR

Automatic Panning (Tray By Tray)

Model
TXA-MINI-PLUS
TXA-ROLL- 800 PLUS

Continuous Automatic Panning

Model
TXA-AUT-ROLL

Container Loader Divider

Model	Size	
PTZ-CC	150kg	200kg
3m. CONTAINER HOLDER TABLE-BELT		
1m. CONTAINER HOLDER TABLE-BELT		

Ø Piston	Min.	Max.
150	1500g	2500g

Fermented Dough Feeder

Model
AL-MR650
AL-MR 650 + TXA-AUT
AL-MR 650 + 800 PLUS

Dough Portioner

Model
CC "STAR"

Dough Refining Cylinder

Model
RTZ-15
RTZ-30

Options

Description
10 Container Inox Tray With Big Containers
10 Container Inox Tray (For Big Containers)
Big Container 760 X 460 X 123h Mm (10kg)
Wheeled Dolly (For A Bid Containers)
Lid (Big Container)
22 Container Inox Tray With Small Containers
22 Container Inox Tray (For Small Containers)
Small Container 600 X 400 X 120h Mm (8kg)



TXA-MINI-TOP



TXA-MINI



TXA-ROLL-800-PLUS



TXA-AUT-ROLL



PTZ-CC



AL-MR650



DOUGH PORTIONER

DIVIDERS & ROUNDERS

Ask your sales rep for updated pricing!



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.

DIVIDERS & BREAD LINES



SD-180



SD-300



SD-600

Rounders & Proofer



Conical Rounder 360



Proofer IPP 300

Sheeters



MO-881



MO-300

Bread Lines



Industrial Bread Line



Flexible Bread Line

MOULDERS



THU 2C/ 4C F MOULDER

Model	Motor Power (kW)	Weight (lbs)	Cylinder Working Width (in)
GIO2CF	0.75	496	22
GIO4C F	0.75	538	22

Length (in)	Width (in)	Height (in)
73	33	47
73	33	47

THU 2C/ 4C + UB MOULDER

Model	Motor Power (kW)	Weight (lbs)	Cylinder Working Width (in)
GIO2C UPPER BELT	0.75	423	22
GIO4C UPPER BELT	0.75	472	22

Length (in)	Width (in)	Height (in)
46.5	35	47
46.5	35	47



GIO 700x1000 / 700x1000R MOULDER

Model	Installer Power (kW)	Weight (lbs)	Length (in)	Width (in)	Height (in)
GIO 700X1000/ R	0.50	320	43	38	50

MIXERS



Models 50-100



Models 120-160

TWIN ARM MIXING MACHINES

Model	1° Speed Motor (kW)	2° Speed Motor (kW)	Beats In 1° Speed Velocity	Beats In 2° Speed Velocity	Bowl Capacity (Lt)	Weight (Lbs)	Width (In)	Length (In)	Height (In)
50	1.1	1.5	42	62	68	882	31	45	63
60	1.5	2.2	42	62	80	915	31.5	45	64
80	1.8	3.1	42	62	120	1378	32	48	72
100	1.8	3.1	42	62	145	1389	33	48	73
120	1.84	3.1	40	60	190	1620	36	51	73
160	2.2	4.0	40	60	245	1642	36	51	73

DOUGH FEEDER

GIOTEC DOUGH FEEDER

Dough feeder for continuous feed to machines and plant for the production of dough pieces from 15 to 55 Lbs. Machine for industrial plant or large scale production. All steel, 882Lbs hopper. Able to load directly onto the line, if heights permit, or onto a sloping belt. A range of different sections are obtained by different templates of 3 or 4 pointed stars. It is possible to obtain sections of dough slices ranging from 7x2in to 12x5in. Automatic devices are able to modify the section of the dough slice, or dough slices can be requested from the downstream machine. Technical specifications are available on request, depending on the particular application.





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