

爱厨乐®
i-chule

JIM金咏唛®

烤<火>宝®

Prime Master®

焙乐仕®
BEILESHI

Uniontech®

广州金唛食品机械有限公司
广州爱厨乐烘焙设备有限公司

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Baking

专业烘焙设备
Equipments



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i-chule

广州金唛食品机械有限公司
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BAKING idea

如是生活·本是烘焙

爱厨乐不断开发，制造和销售烤箱和烘焙设备，为烘焙行业专业人士提供烘焙创作的自由度，这些都是为了一个目标：让客户的烘焙变得更好。持续的技术创新、以客户为中心的服务态度，以品质取信于您和您的客户。产品广泛应用于特色连锁、现烤店、面包房、咖啡厅、餐厅、超市、加油站以及便利店等。

I-Chule continues to develop, manufacture and market ovens and baking equipment to provide baking industry professionals with the freedom to bake creations for one purpose: to make customers' baking better. Continuous technological innovation, customer-centric service attitude, and trust in you and your customers with quality. Products are widely used in specialty chains, current baked goods, bakery, cafes, restaurants, supermarkets, gas stations and convenience stores.



Take care of your bakery



旗舰店

投资款：19.98万

店员人数：4人

经营面积：60-80m²



至尊版层炉：JMC-306DI
带架热风炉：JMR-5DI
25L和面机：JMM-25J
冷藏醒发箱：JMF-36C

20L打蛋机：B20F
7L 鲜奶机：B7
烤盘 饼盘架等配件

网红店

投资款：9.98万

店员人数：2人

经营面积：30-40m²



标准组合炉：ACL-408D
带架热风炉：JMR-5DI
15L和面机：JMM-15J

20L打蛋机：B20B
7L 鲜奶机：B7
烤盘 饼盘架等配件



ASSISTING BAKING INDUSTRY

助力烘焙业发展

广州爱厨乐烘焙设备制造有限公司始创于2010年，座落于广东历史文化名城佛山南海。公司致力于烘焙设备事业的研发制造，秉承“顾客第一、品质第一、信誉第一、服务第一”的企业理念，短短三年时间就取得了飞速的发展，公司“爱厨乐”、“烤宝”、“焙乐仕”品牌在客户心中留下了优秀的口碑，为了适应公司的高速发展进程，2013年初公司重新规划蓝图，并于同年年底整体搬迁到广州文化小镇星海故里广州南沙区榄核镇，向着新的征程扬帆起航。

为了顺应行业变革以及满足日益丰富的客户需求，2014年公司成立广州金唛食品机械设备公司，集自主研发、生产、销售、售后服务能力的综合性烘焙设备以及酒店用品制造于一体，全新打造“金唛”品牌，用心为大型食品工厂、面包厂、机关、企事业单位等大中型商用客户，提供更优质高档的产品和更贴心的服务。

2017年，励精图治，百尺竿头，更进一步，全面扩张整厂搬迁至广州南沙区大岗镇。

产品一贯融入了一流的技术和环保、节能、低碳理念，精心研发制造：旋转炉、热风炉、全自动燃气层炉、全自动电力层炉、和面机、打蛋机、分块机、开酥机、整形机、分割滚圆机、发酵箱等系列烘焙设备。

产品誉享国内外，先后出口到北美，南美，中东，东南亚等地区，海外市场得到较高赞誉。同时我们根据客户需求为客户提供个性化定制方案，推荐最佳的配套建议，根据客户的实际情况开发最适合客户发展的产品服务，使产品结构内、外设计完善，结合实际应用出发，将技术创新灵感与人性化产品设计相结合，严谨铸造，用心服务，期待与您携手共进！



Guangzhou i-chule baking machinery company was founded in 2010, located at foshan nanhai which is the historical and cultural cities of guangdong, china. It focus on the r&d and producing baking machineries, it has always been adhering to "customers supreme, quality first, integrity first, service first", and got high speed development during the short 3 years, the brands of "ai-chule", "kaobao" and "belvis" get excellent reputation of customers. In order to adapt to the company's rapid development process, the beginning of 2013 the company has to re-plan the blueprint, and at the end of the same year the overall relocation to guangzhou nansha district nanhe town--"the xinghai hometown" which is the guangzhou cultural town of of, we are sailing toward the new journey!

The guangzhou jimark food machinery co., Ltd was founded in 2014 to adapt to the industry changes and meet the increasingly customer demand, it is dedicated to research, producing, marketing, after-sale service of bakery equipments and hotel supplies for the customers with professional baking in the production line and hotel project of the best solution. The new brands "jym" and "uniontech" intention for the big food factories, bakeries, institutions, enterprises and other large and medium-sized commercial customers, provide quality products and more attentive service. The products are into ollie top-class technology and environmental protection, energy saving, low carbon concept.

For continuous and comprehensive expansion, the company move to dagang town, nansha district, guangzhou city in 2017.

The main products: rotary oven, convection oven, auto gas oven, auto electric oven, dough mixer, planetary mixer, dough divider, dough sheeter, dough moulder, dough divider and baller, proofer and other baking machines.

Products get worldwide reputation, have been exported to north america, south america, the middle east, southeast asia and other regions, overseas markets have been high praise. We also try our best to send the best suggestion to customers as required, develop the best products and service as per customers' demand, making perfect the structure and design of products, combining the innovate inspiration and humanization design based on practical application, rigorous producing, service foremost, grow up together with you hand in hand!

STRONG STRENGTH

截至2017年，公司已经拥有一万余方标准化厂房，公司员工100余人，工程师，设计师，高级管理人员多名。从采购制造到销售服务，我们具备一条完善稳定的供应链，这给品质质量的稳定和不断创新提升提供了坚实的保障。

光纤激光切割机，数控折弯，数控冲等多台精密制造设备，不仅致力于让产品更加完美，而且大大减轻了工人师傅的工作量，这也正体现公司以人为本的发展宗旨。

The company covers the area of more than 10000 square meters, standard industrial workshop, more than 100 staffs, engineer, designer, and managements. We have full stable supply chain which gives quality and stability of the quality and innovation to provide a solid guarantee.

1500W fiber laser cutting machine, CNC bending, CNC punching and other precision manufacturing equipment, not only committed to the product more perfect, but also greatly reduce the workload of the workers master, which also reflects the company's people-oriented development purpose.

企业理念

企业使命

以人为本，不懈追求科技与人类完美结合；以信为根，坚持诚信经营的立业根基；以技为先，不断研发和引进国内外高新技术；

企业愿景

创世界烘焙设备一流品牌，做有社会责任感的
企业，企业与员工共享发展成果

JYM 金唛 | 爱厨乐 i-chule

CORPORATE PHILOSOPHY

Enterprise mission

Take People as the based, relentless pursuit the combined of technology and human; Take honest as the root, adhere to the integrity of the business foundation; Take technology as the foremost, keep R&D and introduce the high technology;

Corporate vision

To be the world top-class baking equipment brand, do a enterprise full with social responsibility, enterprise sharing achievement with employees

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JM 金咏吱 | 爱厨乐
专业烘焙设备



CONVECTION OVEN SERIES

热风烤炉系列 01-04



DECK OVEN SERIES

层烤炉系列 05-18



BREAD PROOFER

面团醒发系列 19-20

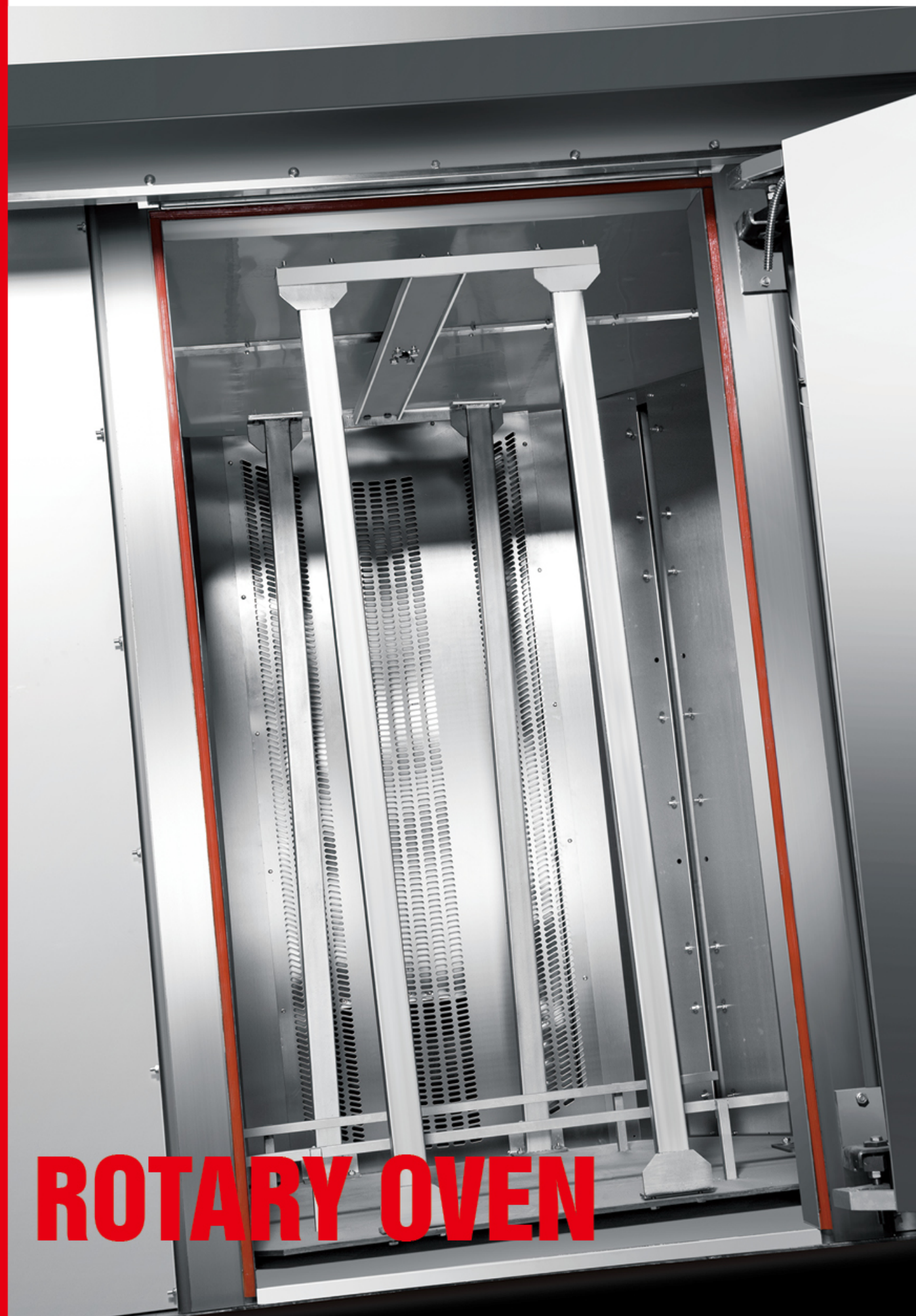


FOOD MACHINERY

食品机械系列 21-24



ROTARY OVEN



BAKING EQUIPMENTS

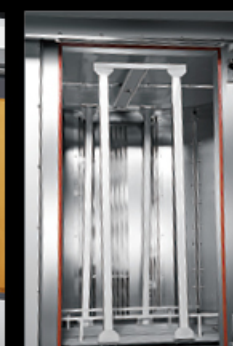


E Suitable for kinds of products, especially such good for moon cake, toast bread, baguette, biscuit, crispy buns etc. Big baking output, 32trays per time, too much labor saved, one worker can control 4 pcs oven Japan original burner, stable performance during the 20 years test, high efficiency and energy saved. Application for 400x600/460x720mm trays, we can customize steam system if need.

C 烘烤范围广泛：针对月饼、面包、点心、饼干、酥饼、粗粮等具有出色的烘焙效果，烘烤量大，节省人力，一次可烘烤32盘，一人可同时操作4台，日本原装进口燃烧机，20年测试性能稳定，高效率，低能耗，适用400x600/460x720mm烤盘，可加蒸汽系统和定做特殊尺寸。



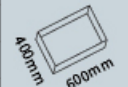
旋转专用不锈钢推车
Stainless steel trolley



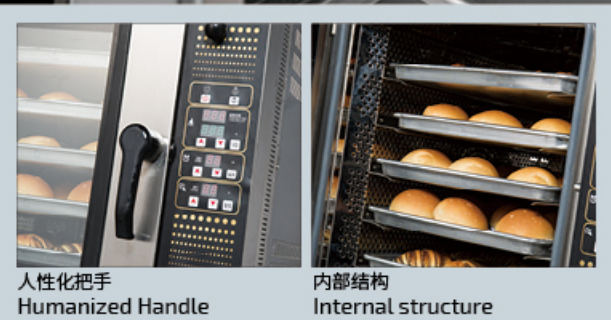
全不锈钢炉腔
Full stainless steel chamber



专用不锈钢U型发热管
Stainless steel heater for electric type oven
日本进口燃烧机
Imported burner from Japan for gas and diesel oven

Model 型号	Fuel 加热方式	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimensions 外形尺寸
JMX-32D	Electric 电力型	380V/50HZ	56Kw	32Tray/盘	 400x600 / 460x720mm	2680x1800x2480mm
JMX-32C	Diesel 柴油型		3.5Kw	32Tray/盘		2680x1800x2480mm
JMX-32Q	Gas 燃气型		3.5Kw	32Tray/盘		2680x1800x2480mm
JMX-64D	Electric 电力型		72Kw	64Tray/盘		3000x2100x2480mm
JMX-64C	Diesel 柴油型		4Kw	64Tray/盘		3000x2100x2480mm
JMX-64Q	Gas 燃气型		4Kw	64Tray/盘		3000x2100x2480mm

CONVECTION OVEN

人性化把手
Humanized Handle内部结构
Internal structure

BAKING EQUIPMENTS



JMR-5D



JMR-5D(带层架)



JMR-10DQ


E Suitable for kinds of products, especially such good for moon cake, toast bread, baguette, biscuit, crispy buns etc. Hot air circulation inside the oven, good baking effect with consistently even. Advanced electronic, auto timer, auto temperature system. We can customize steam system and different tray size (400x600mm or 460x720mm).

C 烘烤范围广泛：针对月饼，面包，点心，饼干，酥饼，粗粮等具有出色的烘焙效果。炉内配置风机强制热空气循环，热量分布全面均匀，确保烘烤质量统一。微电子技术，功能全面，自动定时，自动控温，可精确调节多项功能。按照客户需求可制作 400x600mm 和 460x720mm 两种烤盘规格，可增加自动喷蒸气系统。



JMR-5DI(微电脑控制)

自动面板
AUTO手动面板
MANUAL

Model 型号	Fuel 加热方式	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimensions 外形尺寸
JMR-5D	Electric 电力型	220/380V/50Hz	9Kw	5Tray/盘	 400x600mm	1160x900x880mm
JMR-5DI	Electric 电力型	220/380V/50Hz	7Kw	5Tray/盘		1140x780x1280mm
JMR-5Q	Gas 燃气型	220V/50Hz	0.5Kw	5Tray/盘		1250x900x880mm
JMR-5DQ	G / E 气电两用	380V/50Hz	9.5Kw	5Tray/盘		1250x900x880mm
JMR-10D	Electric 电力型	380V/50Hz	18Kw	10Tray/盘		1160x900x1430mm
JMR-10Q	Gas 燃气型	220V/50Hz	0.9Kw	10Tray/盘		1250x900x1430mm
JMR-10DQ	G / E 气电两用	380V/50Hz	18.8Kw	10Tray/盘		1250x900x1430mm

ROYAL SERIES DECK OVEN



BAKING EQUIPMENTS



JMC-306DI



JMC-306QI

E It can be used in a single layer independently or in multiple layers, intelligent multi-power adjustable, and easy to cope with various baking requirements. The ergonomically designed ultra-wide door handle is made of high-quality temperature-resistant material, and it is easy to switch and not hot. It is heated by far-infrared electric heating tube radiation technology, and the heat is even, which improves the working efficiency.

C 可单层独立或多层同时使用，微电脑控制，智能多功率可调，轻松应对各种烘焙要求。人性化设计超宽门把，采用优质耐高温材料制造，轻松开关不烫手。热力均匀，全面提升工作效率。



JMC-101DI

Model 型号	Note 备注	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimensions 外形尺寸	Types 烤盘方式
JMC-101DI	微电脑	380V	4Kw	一层一盘	400mm 600mm 400x600mm	1090x790x460mm	■
JMC-204DI	微电脑	380V	9Kw	二层四盘		1320x1015x1225mm	■■
JMC-306DI	微电脑	380V	13.6Kw	三层六盘		1320x1015x1640mm	■■■
JMC-309DI	微电脑	220V	21Kw	三层九盘		1320x1415x1640mm	■■■
JMC-204QI	微电脑	220V	0.2Kw	二层四盘		1320x1015x1225mm	■■
JMC-306QI	微电脑	220V	0.3Kw	三层六盘		1320x1015x1640mm	■■
JMC-309QI	微电脑	220V	0.3Kw	三层九盘		1320x1415x1640mm	■■■

ROYAL COMBINED OVEN

BAKING EQUIPMENTS



JMC-Z528DI



JMC-208DI



JMC-210DI

E All adopt micro-computer digital control system, the temperature is more accurate to ± 1 degrees, high-strength sealing, more energy-saving and environmentally friendly. Double-layer tempered large glass, easy for baking, rubber handle, no heat transfer, no high temperature, no burn hand. The imported electronic originals are more precise and more durable, and are now the exclusive equipment for the bakery, saving space and double-use.

C 全部采用微电脑数字控制系统, 温度更精准到 ± 1 度, 高强度密封, 更节能环保。双层钢化大玻璃, 视线好, 面包更容易烘烤, 轻型磨砂型胶拉手, 不传热, 无高温, 不烫手, 上置排油烟系统, 使烘焙更轻松。进口电子原件更精确, 更耐用, 现烤面包店专属利器, 节省空间一机两用。



ACL-408D



ACL-210D

E The oven provides even baking, helping to ensure a gentle and even heat distribution. Made of high-quality temperature-resistant materials, easy to switch without hot hands. Made of high-quality stainless steel plates, fashionable and avant-garde, clean and hygienic, small size, save space, one machine and two uses, to create first-class baking products for you. Double-layer heat-resistant tempered glass at 1000°C, better insulation effect and safer.

C 烤箱提供均匀的烘烤, 助于确保温和和均匀的热量分配。采用优质耐高温材料制造, 轻松开关不烫手。优质不锈钢板材料制造, 时尚前卫, 干净卫生, 体积小, 节省空间, 一机两用, 为您打造优秀烘焙臻品。双层耐 1000°C 高温钢化玻璃, 保温效果更好更安全。

内部结构
Internal structure控制面板
Control panel

Model 型号	Name 名称	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimensions 外形尺寸	Types 烤盘方式
JMC-208DI	上烤下醒	380V	8.6Kw	上一层两盘下醒发十盘		1320x1015x1580mm	II
JMC-210DI	上烤下醒	380V	15.2Kw	上两层四盘下醒发八盘		1320x1015x1900mm	II
JMC-Z528DI	组合式	380V	17.6Kw	5+2+8盘		1220x820x1880mm	II

Model 型号	Name 名称	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimensions 外形尺寸	Types 烤盘方式
ACL-210D	上烤下醒	380V	8.6Kw	上一层两盘下醒发十盘		1220x820x1490mm	II
ACL-408D	上烤下醒	380V	15.2Kw	上两层四盘下醒发八盘		1220x820x1880mm	II

MICRO GAS OVEN



BAKING EQUIPMENTS



ACL-1-2QI



ACL-2-4QI



ACL-3-6QI

E Compared with the traditional oven, the microcomputer control and temperature control are more accurate. Made of high-quality stainless steel plates, fashionable and avant-garde, clean and hygienic, to create first-class baking products for you. High-grade black crystal layout design, double-layer temperature-resistant 1000 °C tempered glass, better insulation effect and safer.

C 与传统烤炉相比，微电脑控制，控温更精准。优质不锈钢板材制造，时尚前卫，干净卫生，为您打造优秀烘焙臻品。高档黑晶版面设计，双层耐1000°C高温钢化玻璃，保温效果更好更安全。

内部结构
Internal structure控制面板
Control panel

Model 型号	Note 备注	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimensions 外形尺寸	Types 烤盘方式
ACL-1-2QI	微电脑	220V	0.1Kw	一层二盘		1290x890x690mm	■
ACL-2-4QI	微电脑	220V	0.2Kw	二层四盘		1290x890x1450mm	■
ACL-3-6QI	微电脑	220V	0.3Kw	三层六盘		1290x890x1690mm	■
ACL-3-9QI	微电脑	220V	0.4Kw	三层九盘		1690x890x1690mm	■

LUXURY GAS OVEN



ACL-1-2QH



ACL-2-4QH



ACL-3-6QH



ACL-3-9QH

E Compared with the traditional oven, it can save the cost of power capacity expansion and distribution lines, which is economical and practical. Made of high-quality stainless steel plates, fashionable and avant-garde, clean and hygienic, to create first-class baking products for you. High-grade black crystal layout design, double-layer temperature-resistant 1000°C tempered glass, better insulation effect and safer.

C 与传统烤箱相比,可省去电力增容和配电线路等所需支出,经济实用。优质不锈钢板材制造,时尚前卫,干净卫生,为您打造优秀烘焙臻品。高档黑晶版面设计,双层耐1000°C高温钢化玻璃,保温效果更好更安全。

人性化把手
Humanized Handle控制面板
Control panel

Model 型号	Note 备注	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimensions 外形尺寸	Types 烤盘方式
ACL-1-2QH	数码温控表	220V	0.1Kw	一层二盘		1290x890x690mm	■
ACL-2-4QH	数码温控表	220V	0.2Kw	二层四盘		1290x890x1450mm	■
ACL-3-6QH	数码温控表	220V	0.3Kw	三层六盘		1290x890x1690mm	■
ACL-3-9QH	数码温控表	220V	0.4Kw	三层九盘		1690x890x1690mm	■

BAKING EQUIPMENTS



ACL-1-2Q



ACL-2-4Q



ACL-3-6Q



ACL-3-9Q

E Humanized design of super wide door, high quality heat resistance materials, easily open or close is not hot. In comparison with traditional oven, it saves the power baker plus and power circuit cost, and economical and practical. A layer with two sets of large baking space, can be placed many baked pastries, who leads the baking time progress.

C 人性化设计超宽门把,采用优质耐高温材料制造,轻松开关不烫手。与传统烤箱相比,可省去电力增容和配电线路等所需支出,经济实用。一层两盘的超大烘焙空间,可放置多种面点进行烘焙,引领烘焙时代。

Model 型号	Note 备注	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimensions 外形尺寸	Types 烤盘方式
ACL-1-1Q	数码温控表	220V	0.1Kw	一层一盘		990x652x613mm	■
ACL-1-2Q	数码温控表	220V	0.1Kw	一层二盘		1290x890x690mm	■
ACL-2-4Q	数码温控表	220V	0.2Kw	二层四盘		1290x890x1450mm	■
ACL-3-6Q	数码温控表	220V	0.3Kw	三层六盘		1290x890x1690mm	■
ACL-3-9Q	数码温控表	220V	0.4Kw	三层九盘		1690x890x1690mm	■

MIRC ELECTRIC OVEN

BAKING EQUIPMENTS



ACL-1DI



ACL-2-2DI



ACL-3-3DI



ACL-1-2DI



ACL-2-4DI



ACL-3-6DI

E Compared with the traditional electric oven, the microcomputer control makes the temperature control more accurate. Made of high-quality stainless steel plates, fashionable and avant-garde, clean and hygienic, to create first-class baking products for you. High-grade black crystal layout design, double-layer temperature-resistant 1000°C tempered glass, better insulation effect and safer.

C 与传统电烤炉相比，微电脑控制，控温更精准。优质不锈钢板材制造，时尚前卫，干净卫生，为您打造优秀烘焙臻品。高档黑晶版面设计，双层耐1000°C高温钢化玻璃，保温效果更好更安全。

烘焙成品
Baking products数码操控
Digital manipulation

Model 型号	Note 备注	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimensions 外形尺寸	Types 烤盘方式
ACL-1DI	微电脑	220V	4Kw	一层一盘	400mm 600mm 400x600mm	940x580x390mm	■
ACL-2-2DI	微电脑	220V	8Kw	二层二盘		940x580x780mm	■
ACL-3-3DI	微电脑	220V	12Kw	三层三盘		940x580x1160mm	■
ACL-1-2DI	微电脑	220/380V	7Kw	一层二盘		1220x840x600mm	■
ACL-2-4DI	微电脑	380V	14Kw	二层四盘		1220x840x1250mm	■
ACL-3-6DI	微电脑	380V	21Kw	三层六盘		1220x840x1550mm	■
ACL-3-9DI	微电脑	380V	28Kw	三层九盘		1640x840x1550mm	■

LUXURY ELECTRIC OVEN

BAKING EQUIPMENTS



ACL-1-1DH



ACL-2-2DH



ACL-3-3DH



ACL-1-2DH



ACL-2-4DH



ACL-3-6DH



ACL-3-9DH

E European and American luxury handle design, super flexible humanized, comfort level increased by 50%, easily open or close. Dual explosion-proof toughened glass door design, keep track of baking process at the same time, protect you and your family. Adopted far infrared radiation heating technology, electric heating tube heat evenly, improve work efficiency.

C 欧美豪华拉手设计, 超灵活人性化, 提拉舒适度提升 50%, 开关自如。双重防爆钢化玻璃门设计, 随时掌握烘焙过程的同时, 保护您和家人。采用远红外线电热管辐射技术加热, 热力均匀, 全面提升工作效率。

烘焙成品
Baking products数码操控
Digital manipulation

Model 型号	Note 备注	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimensions 外形尺寸	Types 烤盘方式
ACL-1-1DH	数码温控表	220V	4Kw	一层一盘		880x580x380mm	■
ACL-2-2DH	数码温控表	220V	8Kw	二层二盘		880x580x770mm	■
ACL-3-3DH	数码温控表	220V	12Kw	三层三盘		880x580x1160mm	■
ACL-1-2DH	数码温控表	220/380V	7Kw	一层二盘		1220x820x600mm	■
ACL-2-4DH	数码温控表	380V	14Kw	二层四盘		1220x820x1270mm	■
ACL-3-6DH	数码温控表	380V	21Kw	三层六盘		1220x820x1550mm	■
ACL-3-9DH	数码温控表	380V	28Kw	三层九盘		1640x840x1550mm	■

STANDARD ELECTRIC OVEN

BAKING EQUIPMENTS



ACL-1D



ACL-2-2D



ACL-3-3D



ACL-1-2D



ACL-2-4D



ACL-3-6D



ACL-3-9D

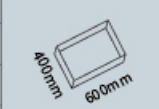
E European and American luxury handle design, super flexible humanized, comfort level increased by 50%, easily open or close. Dual explosion-proof toughened glass door design, keep track of baking process at the same time, protect you and your family. Adopted far infrared radiation heating technology, electric heating tube heat evenly, improve work efficiency.

C 欧美豪华拉手设计, 超灵活人性化, 提拉舒适度提升 50%, 开关自如。双重防爆钢化玻璃门设计, 随时掌握烘焙过程的同时, 保护您和家人。采用远红外线电热管辐射技术加热, 热力均匀, 全面提升工作效率。



烘焙成品
Baking products

旋钮操控
Knob manipulation

Model 型号	Note 备注	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimensions 外形尺寸	Types 烤盘方式
ACL-1D	EGO控温	220V	4Kw	一层一盘	 400x600mm	880x580x390mm	■
ACL-2-2D	EGO控温	220V	8Kw	二层二盘		880x580x780mm	■
ACL-3-3D	EGO控温	220V	12Kw	三层三盘		880x580x1160mm	■
ACL-1-2D	数码控温	220/380V	7Kw	一层二盘		1220x840x600mm	■
ACL-2-4D	数码控温	380V	14Kw	二层四盘		1220x840x1250mm	■
ACL-3-6D	数码控温	380V	21Kw	三层六盘		1220x840x1550mm	■
ACL-3-9D	数码控温	380V	28Kw	三层九盘		1640x840x1550mm	■

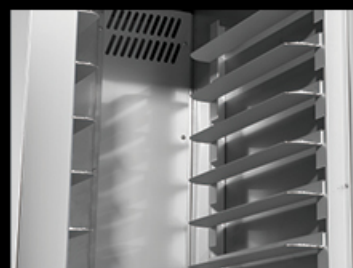
冷冻冷藏醒发箱



JMF-36C

E High quality stainless steel; The electronic control panel, refrigerated from proofing to full automatic control; cooling rate can drop one minute once. 24 hours just need a bottle of water. Thickness for PU is 45mm. This proofer is not spraying type, so it is not affected by temperature and humidity with interference.

C 采用优质加厚不锈钢; 电子控制面板, 从冷冻到醒发全程自动控制; 降温速度可以一分钟下降一度。极度节水省电, 24小时用水量大概一瓶矿泉水左右。采用聚氨酯材质发泡, 发泡厚度可达45mm。这款冷冻醒发箱采用了非喷水式结构, 避免温度和湿度干扰, 进而实现温湿度精确控制。

内部结构
Internal Structure数码操控
Digital manipulation

Model 型号	Voltage 电压	Power 功率	Temperature 冷冻温度范围	Temperature 醒发温度范围	Capacity 容量	Tray size 烤盘尺寸	Dimensions 外形尺寸
JMF-18D	220±10%V /50Hz	2Kw	-15°C	15~38°C	18盘		580x980x1880mm
JMF-36D		2.5Kw	-15°C	15~38°C	36盘		780x1200x2100mm
JMF-18C		1.5Kw	2~5°C	15~38°C	18盘		580x980x1880mm
JMF-36C		2Kw	2~5°C	15~38°C	36盘		780x1200x2100mm

发酵主机



E It is used for proofing, with separate heating and humidification system to ensure optimal control of the temperature and humidity in provers. It equipped with special electronic vapor control system, durable and easy to operate. Both temperature and humidity can be turned on or off as required to ensure optimum temperature and humidity inside in provers. With special electronic vapor control system, two or more climators can be in parallel connection by common control.

C 醒发器用于自行搭建的醒发器, 带有独立加温、加湿系统。配有特殊电子蒸汽控制系统, 耐用且易操作。温度与湿度可根据要求开启或关闭确保醒发箱内最适温度与湿度。带有特殊电子蒸汽控制两台或多台可并联中央控制。

	Power 功率(Kw)	Interior volume suitable for climator unit 适用醒发箱内部体积(m³)
控制器1 Controller 1	10	10
控制器2 Controller 1	20	20
控制器3 Controller 1	30	30



JMF-16F



JMF-32F



ACL-16F



ACL-32F

E Adopt automatic temperature control system, multiple sets of fan convection hot air circulation, improve the heat transfer effect, make the temperature and humidity in uniform. Stainless steel material manufacturing, spray type, digital display function, the overall foam, heat preservation performance is good.

C 采用全自动温控系统, 多组风机热风循环对流, 提高传热功效, 使箱体内部温度和湿度均匀一致。不锈钢材质制造, 喷雾式、数字显示功能, 整体发泡, 保温性能好。

数码操控
Digital manipulation内部结构
Internal Structure

Model 型号	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimensions 外形尺寸	Types 烤盘方式
JMF-16F	220V/50Hz	2.6Kw	16盘		500x780x1970mm	■
JMF-32F	220V/50Hz	2.8Kw	32盘		1000x780x1970mm	■
ACL-16F	220V/50Hz	2.6Kw	16盘		500x700x1880mm	■
ACL-32F	220V/50Hz	2.8Kw	32盘		700x1000x1880mm	■

SPIRAL MIXER

FOOD MACHINERY



JMM-15J

JMM-25J

E Original imported belt from U.S.A, 10 times endurance than common belt. Famous brand motor, 20 years experience of it, safe and low fault rate. Original imported bearing from Japan, low noise, durable. Water absorbed and wheat gluten are much better than others, get better taste of bread.

C 美国原装皮带，比普通皮带韧性增强 10 倍以上，知名品牌电机，20 年使用经验，安全无故障，日本原装进口轴承，机器搅拌噪音低，耐磨损，搅拌时间短，吸水性和面筋性更强，从而使面包口感更佳



JMM-50J



JMM-75J



JMM-100J



和面过程
Dough process



不锈钢搅拌器
Stainless steel whisk



手动面板
MANUAL CONTROL



自动控制面板
AUTO CONTROL

Model 型号	Capacity 和面量	Voltage 电压	Power 功率	Barrel speed 桶转速	Hook speed 钩转速 Fast Slow	Dimensions 外形尺寸
JMM-15J	12.5kg	380V/50Hz	2.2kw	24/m	250/m 130/m	550x830x1050mm
JMM-25J	25kg	380V/50Hz	3.4kw	20/m	250/m 125/m	600x970x1250mm
JMM-50J	50kg	380V/50Hz	5kw	17.5/m	215/m 105/m	1100x710x1060mm
JMM-75J	75kg	380V/50Hz	9kw	15/m	210/m 100/m	1400x810x1360mm
JMM-100J	100kg	380V/50Hz	12.5kw	10/m	185/m 90/m	1450x850x1450mm



B5/B7

B20

B30



搅拌机配件
Mixer accessories



B40



B50



B60



B80

Model 型号	Capacity 容量	Mixing Capacity 最大和面量	Voltage 电压	Power 功率	Dimensions 外形尺寸
B5	5L	0.3kg	220v/50hz	0.3kw	400x250x410mm
B7	7L	0.3kg	220v/50hz	0.35kw	400x500x400mm
B10B	10L	1kg	220v/50hz	0.45kw	450x366x606mm
B15B	15L	1.5kg	220v/50hz	0.45kw	474x372x676mm
B20B	20L	2kg	220/380v/50hz	0.75kw	520x420x760mm
B30B	30L	2.5kg	220/380v/50hz	0.95kw	545x440x882mm
B20	20L	2kg	220/380v/50hz	0.75kw	560x530x830mm
B30	30L	3kg	220/380v/50hz	1.1kw	620x630x1011mm
B40	40L	4kg	220/380v/50hz	1.1kw	637x630x1011mm
B50	50L	5kg	380v/50hz	1.5kw	730x720x1180mm
B60	60L	6kg	380v/50hz	1.5kw	724x652x1300mm
B80	80L	8kg	380v/50hz	4kw	900x750x1410mm



型号	JMDD-36
Dough divider	电动分块机
分割量	36块
分割范围	30~100g
电压 / 功率	380V/0.75Kw
外形尺寸	420x520x1250mm



型号	JMDD-20H
Dough Divider	液压分块机
分割量	20块
分割范围	100~800g
电压 / 功率	380V/0.75Kw
外形尺寸	610x680x1000mm



型号	JMDD-36S
Dough Divider	手动分块机
分割量	36块
分割范围	30~100g
电压 / 功率	0
外形尺寸	370x590x1160mm



型号	JMQ-520
Dough presser	欧式压面机
电压 / 功率	380V/0.75Kw
外形尺寸	1350x920x1380mm



型号	JMQ-520
Dough presser	台湾压面机
电压 / 功率	380V/0.75Kw
外形尺寸	1350x920x1380mm



型号	JMDD-36S
French bread moulder	法棍成型机
规格	50~1250g
电压 / 功率	380V/1Kw
外形尺寸	960x1010x1080mm



型号	JMTC-380
Toast shape	吐司整形机
规格	380mm
电压 / 功率	380V/0.75Kw
外形尺寸	1400x670x1120mm



型号	Q31
Toast slicer	吐司切片机
规格	31刀片
电压 / 功率	220V/0.25Kw
外形尺寸	650x740x780mm



型号	JMDB-30
Divider vs rounder	分割滚圆机
分割量	30粒
分割范围	30~100g
电压 / 功率	380V/0.75Kw
外形尺寸	650x540x2100mm

饼盘架 PIE PLATE FRAME



型号 Model	ACL-15J	ACL-30J	ACL-15HJ	ACL-30HJ
烘盘数 Number	15盘	30盘	15盘	30盘

烤盘 BAKING TRAY



汉堡盘 蛋糕模 法棒盘 不沾盘 长形蛋糕模



铝烤盘 不沾盘 蛋糕模 蛋糕模 蛋糕模

吐司盒 TOAST BOX

