

维加视觉：136-3006-1220

JM金永唛 | **爱厨乐**
i-chule

PROFESSIONAL BAKING EQUIPMENT
专业烘焙设备



旗舰级商用烘焙设备

广州金唛食品机械有限公司 *GUANGZHOU GOLDEN MARK FOOD MACHINERY CO.,LTD.*

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●本资料经仔细核对，力求准确。广州爱厨乐烘焙设备有限公司保留更改产品设计与规格的权利，如有变更，恕不另行通知。广州爱厨乐烘焙设备有限公司有本画册外观的专利权，未经许可使用，保留追究法律责任。



因为专注 所以专业

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



COMPANY PROFILE



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有限公司，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“金永唛”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。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：食品输送线、隧道炉、冷却塔、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。产品享誉国内外，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 Ai Chu Le Baking Machinery Company was founded in 2010, located at Foshan Nanhai which is the Historical and Cultural Cities of Guangdong, China. It focuses 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 Golden Mark 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.

The main products: Food conveyor line, tunnel oven, cooling tower, 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!

烘焙专业生产线

PRODUCTION LINE

产品品质卓越, 高效作业; 降低运营成本的同时; 带给您最直接的经济体验

Product quality excellence, efficient operations; reduce the cost of transport at the same time; bring you the most direct economic experience.



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，这给产品质量的稳定和不断创新提升提供了坚实的保障。

公司最新引进了800瓦光纤激光切割机，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。

农庄产品展示厅，格调雅致，情趣盎然，古朴典雅，风景如画，无处不彰显着机器与自然的融合，无处不契合了现代低碳环保的理念，这也正是我们创造产品与自然的灵感融合。

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.

The company introduced 800-watt 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.

Farm style products showroom, elegant style, full of interest, simple and elegant, picturesque, highlight the integration of machinery and nature everywhere, fit the concept of modern low-carbon environmental protection everywhere, which is what we create products with the fusion of nature.



企业理念 CORPORATE PHILOSOPHY

企业文化

顾客第一、品质第一、信誉第一、服务第一
Customers supreme, Quality first, Integrity first, Service first.

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；

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;

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

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



产品品质卓越, 高效作业, 降低运营成本的同时, 带给您最直接的经济体验

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食品机械系列
发酵箱系列
烙饼披萨炉系列
气电烤箱系列
豪华烘焙炉系列
自动化生产线系列



PRODUCTION LINE

自动化生产线系列 05-12



LUXURY BAKING EQUIPMENTS

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BREAD PROOFER

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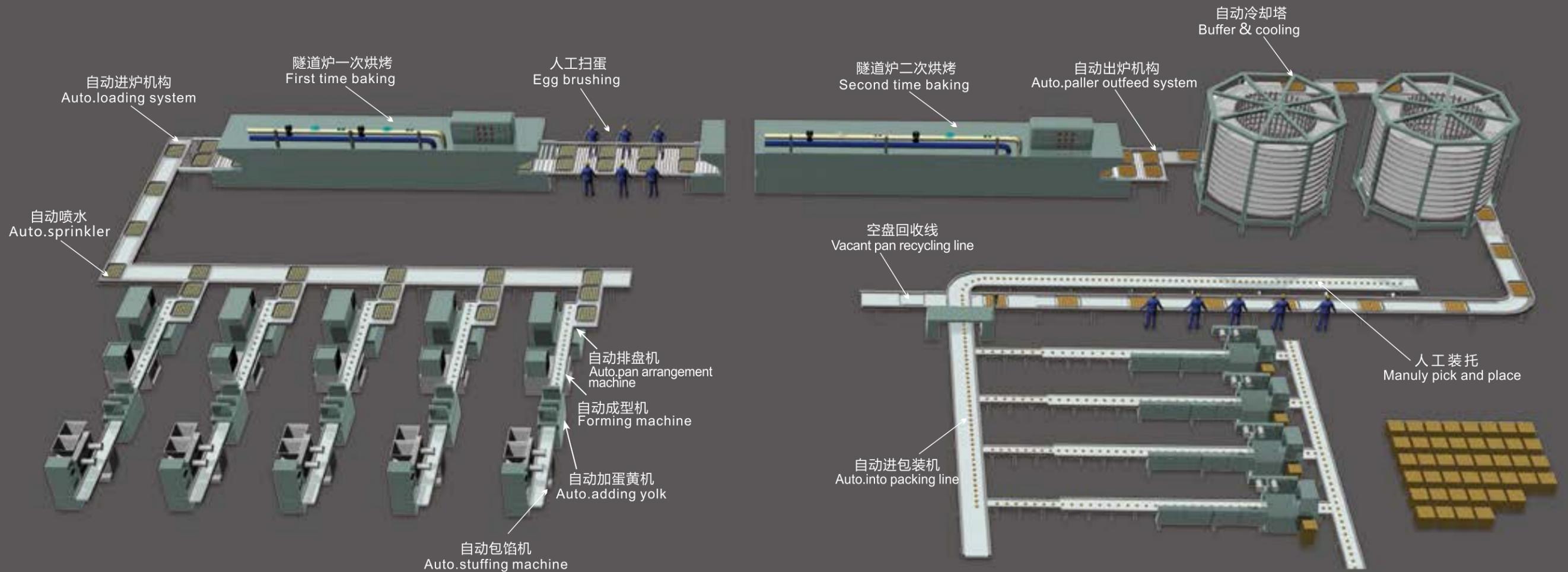


FOOD MACHINERY

食品机械系列 31-34

MOON CAKE

BAKING EQUIPMENTS



专业月饼生产线自动化配套 Professional automatic moon cake line

- E** 1. Automatic control system for tray in molding area
- 2. Automatic input system
- 3. Automatic jet system
- 4. Automatic output system
- 5. Tray parallel and apart system
- 6. Automatic tray steering system
- 7. Automatic cooling tower
- 8. Artifical-demoulding and tray recycle convey
- 9. Inner wrap convey system
- 10. Metal detector
- 11. Mooncake auto-convey to packing machine
- 12. Outer packing convey line

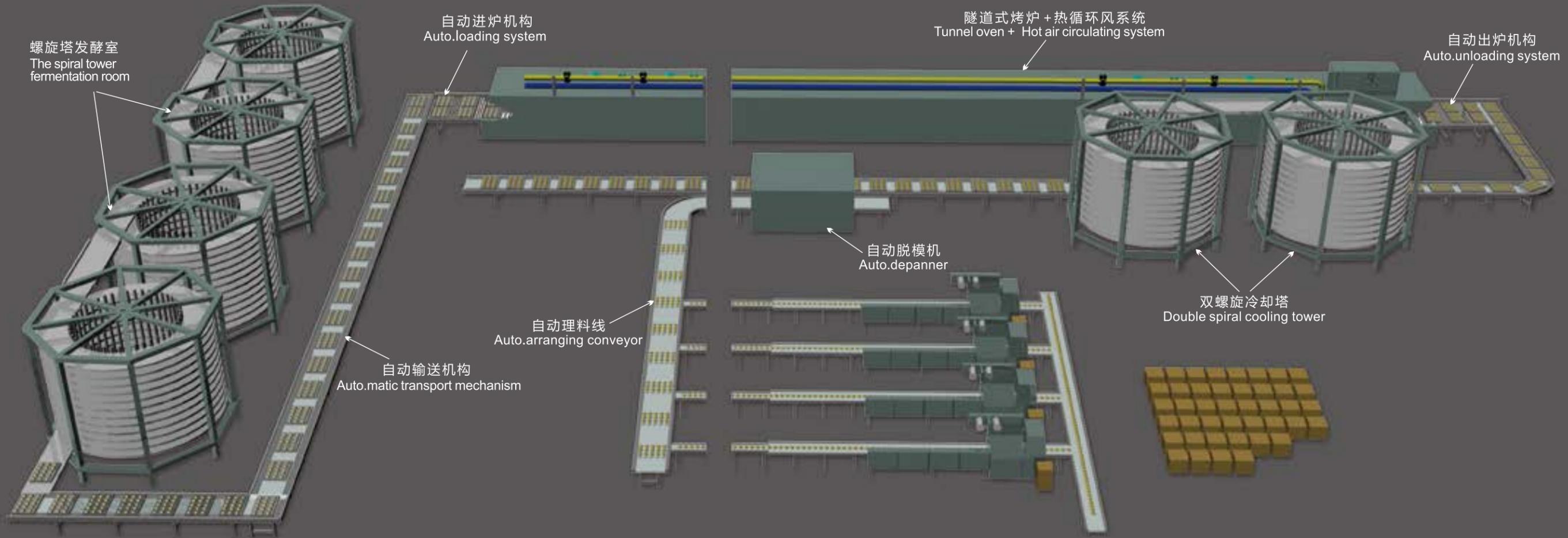
- C** 1. 成型区烤盘自动管理控制系统
- 2. 自动进炉机构
- 3. 自动喷水系统
- 4. 自动出炉系统
- 5. 烤盘并列和分裂机构
- 6. 烤盘自动转向系统
- 7. 自动冷却塔
- 8. 人工脱模入托及空盘回收输送
- 9. 内包装输送系统
- 10. 金属探测器
- 11. 月饼自动入包装机
- 12. 外包装饼配输送线

月饼生产线实景图

Moon cake production line real map



BAKING EQUIPMENTS



BREAD

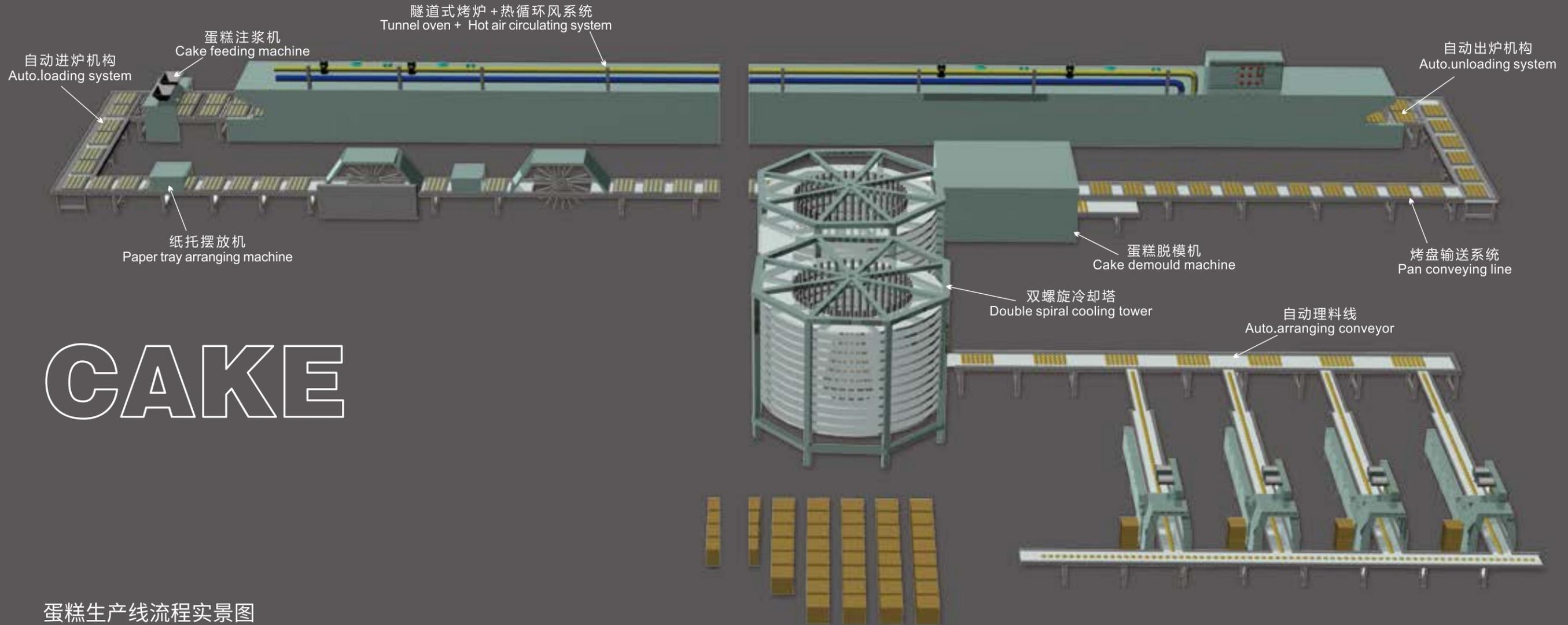
面包制作生产线 BREAD PRODUCTION LINE

E "JYM" bread production line adopt the advanced technology, we get one perfect full automatic production by the auto conveyor line, which connect the mixing, dividing, moulding, fermenting, and the packing process. The whole line is controlled by the PLC control system, saving manpower, and the quality is more stable, food contact parts made of food grade material, with a standard to ensure the food quality and hygiene. We do the planning, consulting, designing, implementing and management according to customers' demand.

C 金永嘜面包生产线采用国内外先进技术，自动化输送线将传统的搅拌、分割、成型、发酵、烘烤、包装工序整合为一条完美的全自动面包生产线。操作系统由 PLC 控制，节省人工，品质更加稳定，食品接触部分采用标准的食品级材料制作而成，保证食品质量和卫生。根据客户的实际情况和要求，提供整厂规划、方案咨询、系统设计、工程实施、项目管理。

面包生产线实景图
The bread production line virtual case





CAKE

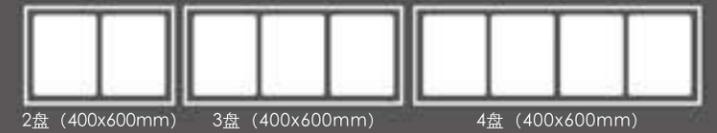
蛋糕生产线流程实景图

The cake production line process map



TUNNEL FURNACE

BAKING EQUIPMENTS



燃气型隧道炉
GAS TUNNEL FURNACE



热风循环系统
Hot air circulating system

电力型隧道炉
ELECTRIC TUNNEL FURNACE



BAKING RANGE: Bread, cake, mooncake, toast, cake ect.
PRODUCT TYPES: Power type, gas type, natural gas type.
We can according to customer's production and tray specifications, the length and the width of the tunnel furnace can be customized.
SUITABLE ROASTING PAN: 400*600mm or 460*720mm, customers can order any size.
VOLTAGE/POWER: 380V/15-20KW



烘烤范围: 面包类、蛋糕类、月饼类、吐司、西饼等。
产品种类: 电力型、液化气型、天然气型三种, 可根据客户生产量以及烤盘规格, 隧道炉的长度和宽度可定制。
适用烤盘: 400x600mm 或 460x720mm, 可依客户烤盘定做。
电压 / 功率: 380V/15-20KW

隧道炉实景图

The tunnel furnace virtual case



Specification 燃料	Voltage 电压	Power 功率	Drive power 传动功率	Dimension 外形尺寸	Trays insert 每次进盘	Baking time 烘烤时间	Dimension 内腔尺寸
电力型 Electric	380V	252Kw	2HP	20000x2050x1600mm	双盘	8-60min	18000x1400mm
电力型 Electric	380V	308Kw	2HP	24000x2050x1600mm	双盘	8-60min	22000x1400mm

Fuel 燃料	Voltage 电压	Power 功率	Heat 热值	Total Heat 总热量	Dimension 外形尺寸	Gas/hour 耗气 / 小时	Trays insert 每次进盘
液化气 Gas	380V	2HP	12000 Caloric/kg	224280 Caloric	20000x2350x1600mm	11.4kg	双盘
液化气 Gas	380V	2HP	12000 Caloric/kg	274000 Caloric	24000x2350x1600mm	13.68kg	双盘

ROTARY OVEN

BAKING EQUIPMENTS



ROTARY OVEN 热风旋转炉



JMX-32Q



JMX-32D

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

全不锈钢炉膛
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 Hapan 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	Dimension 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

ELECTRIC OVEN

BAKING EQUIPMENTS

LUXURY ELECTRIC OVEN 豪华型电力层炉



JMC-315DH



JMC-306DH



JMC-309DH



JMC-312DH

E In comparison with traditional electric baker, it saves the power baker plus and power circuit cost, and economical and practical. High quality stainless steel plate manufacturing, fashionable avant-courier, clean sanitation, creating first-class baking for you. High-grade black crystal layout design, double the 1000 high temperature resistant tempered glass, thermal insulation effect is better and more safety.

C 与传统电烤炉相比，可省去电力增容和配线路等所需支出，经济实用。优质不锈钢板材制造，时尚前卫，干净卫生，为您打造一流烘焙臻品。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。

Model 型号	Voltage 电压	Power 功率	Capacity 容量	Note 备注	Tray size 烤盘尺寸	Dimension 外形尺寸	Types 烤盘方式
JMC-306DH	380V	18Kw	三层六盘	进口发热丝		1330x1070x1800mm	
JMC-309DH		24Kw	三层九盘	进口发热丝		1750x1070x1800mm	
JMC-312DH		30Kw	三层十二盘	进口发热丝		1750x1270x1800mm	
JMC-315DH		36Kw	三层十五盘	进口发热丝		1750x1470x1800mm	



JMC-306Q (可带喷雾)



JMC-309Q

E Long comfortable wide handle design, made of high quality heat-resistant materials, easily switch is not hot. High quality stainless steel plate manufacturing, fashionable avant-courier, clean sanitation, creating first-class baking for you. High-grade black crystal layout design, double the 1000 high temperature resistant tempered glass, thermal insulation effect is better and more safety.

C 超长舒适宽把手设计，采用优质耐温材料制造，轻松开关不烫手。优质不锈钢板材制造，时尚前卫，干净卫生，为您打造一流烘焙臻品。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。



JMC-248D

Model 型号	Name 名称	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimension 外形尺寸	Types 烤盘方式
JMC-306D	豪华电热层炉	380V	21Kw	三层六盘	 400x600 / 460x720mm	1343x965x1845mm	
JMC-309D	豪华电热层炉	380V	27Kw	三层九盘		1728x965x1860mm	
JMC-312D	豪华电热层炉	380V	29Kw	三层十二盘		1728x1310x1860mm	
JMC-315D	豪华电热层炉	380V	38Kw	三层十五盘		1728x1510x1860mm	
JMC-306Q	豪华燃气层炉	220V	0.3Kw	三层六盘		1343x1110x2010mm	
JMC-309Q	豪华燃气层炉	220V	0.4Kw	三层九盘		1728x1110x2010mm	
JMC-312Q	豪华燃气层炉	220V	0.5Kw	三层十二盘		1728x1352x2010mm	
JMC-315Q	豪华燃气层炉	220V	0.6Kw	三层十五盘		1728x1552x2010mm	
JMC-248D	上烤下醒电烤箱	380V	13.5Kw	上四下八		1343x965x1445mm	
JMC-248Q	上烤下醒电烤箱	220V	2Kw	上四下八		1343x1110x1510mm	

LUXURY GAS OVEN 豪华型燃气层炉

CONVECTION OVEN

BREAD PROOFER



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，确保烘焙质量统一
 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



JMF-32D



JMF-32C

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。极度节水节电，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，进而实现湿温度精确控制。



Model 型号	Fuel 加热方式	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimension 外形尺寸
JMR-5D	Electric 电力型	380v/50hz	9Kw	5Tray/盘	400x600 / 460x720mm	1110x900x810mm
JMR-5Q	Gas 燃气型	220/380/50hz	0.5Kw	5Tray/盘		1160x960x810mm
JMR-5DQ	G/E 气电两用	380v/50hz	9Kw	5Tray/盘		1160x900x810mm
JMR-10D	Electric 电力型	380v/50hz	18Kw	10Tray/盘		1210x960x810mm
JMR-10Q	Gas 燃气型	220/380/50hz	0.5Kw	10Tray/盘		1160x900x1310mm
JMR-10DQ	G/E 气电两用	380v/50hz	18Kw	10Tray/盘		1210x960x1410mm

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	Dimension 外形尺寸
JMF-L16D	220±10%V /50Hz	2Kw	-15℃	15~38℃	16盘	400x600 mm	580x980x1880mm
JMF-L32D		2.5Kw	-15℃	15~38℃	32盘		780x1200x2100mm
JMF-L16C		1.5Kw	2~5℃	15~38℃	16盘	400x600 mm	580x980x1880mm
JMF-L132C		2Kw	2~5℃	15~38℃	32盘		780x1200x2100mm

GAS OVEN



ACL-1-2QH



ACL-2-4QH



ACL-3-9QH



人性化把手 Humanized Handle 控制面板 Control panel

In comparison with traditional electric baker, it saves the power baker plus and power circuit cost, and economical and practical. High quality stainless steel plate manufacturing, fashionable avant-courier, clean sanitation, creating first-class baking for you. High-grade black crystal layout design, double the 1000 high temperature resistant tempered glass, thermal insulation effect is better and more safety.

与传统电烤炉相比,可省去电力增容和配线路等所需支出,经济实用。优质不锈钢板制造,时尚前卫,干净卫生,为您打造一流烘焙臻品。高档黑晶版设计,双层耐1000°C高温钢化玻璃,保温效果更好更安全。

Model 型号	Note 备注	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimension 外形尺寸	Types 烤盘方式
ACL-1-2QH	钢化玻璃门	220V	0.1Kw	一层二盘	400x600mm	1330x890x780mm	II
ACL-2-4QH	钢化玻璃门	220V	0.2Kw	二层四盘		1330x890x1450mm	II
ACL-3-6QH	计时器	220V	0.3Kw	三层六盘		1330x890x1770mm	II
ACL-3-9QH	计时器	220V	0.4Kw	三层九盘		1760x890x1770mm	III

Humanized design of super wide door, high quality heat resistance materials, easily open or close is not hot. In comparison with traditional electric baker, 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.

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。与传统电烤炉相比,可省去电力增容和配线路等所需支出,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。



ACL-1-1Q



ACL-1-2Q



ACL-3-6Q



ACL-2-4Q



ACL-3-9Q

Model 型号	Note 备注	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimension 外形尺寸	Types 烤盘方式
ACL-1-1Q	数码温控表	220V	0.1Kw	一层一盘	400x600mm	990x652x613mm	I
ACL-1-2Q	数码温控表	380V	0.1Kw	一层二盘		1320x890x670mm	II
ACL-2-4Q	数码温控表	220V	0.2Kw	二层四盘		1320x890x1450mm	II
ACL-3-6Q	数码温控表	220V	0.3Kw	三层六盘		1320x890x1770mm	II
ACL-3-9Q	数码温控表	220V	0.4Kw	三层九盘		1760x890x1770mm	III

ELECTRIC OVEN

BAKING EQUIPMENTS

LUXURY ELECTRIC OVEN 豪华型电烤箱



ACL-2-4DH



ACL-1-1DH



ACL-1-2DH



ACL-3-6DH



ACL-2-2DH

Model 型号	Note 备注	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimension 外形尺寸	Types 烤盘方式
ACL-1-1DH	数码温控表	220V	4Kw	一层一盘	400x600mm	880x580x380mm	■
ACL-2-2DH	数码温控表	220V	8Kw	二层二盘		880x580x770mm	■
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		1640x820x1550mm	■

ELECTRIC OVEN

BAKING EQUIPMENTS



ACL-1-2D



ACL-2-4D



ACL-3-6D



ACL-3-9D



ACL-3-3D



ACL-1D



ACL-2-2D

ORDINARY ELECTRIC OVEN 普通型电烤箱

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.

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。

It can use single independent or multi-layer, intelligence multiple powers adjustable, deal with all sorts of baking requirements easily. High grade black crystal layout design, double 1000°C high temperature resistant tempered glass, Thermal insulation effect is better, more safety. Adopted far infrared radiation heating technology, electric heating tube heat evenly, improve work efficiency.

可单层独立或多层同时使用, 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。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。



Model 型号	Note 备注	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimension 外形尺寸	Types 烤盘方式
ACL-1D	96型高级	220V	4Kw	一层一盘	400x600mm	880x580x390mm	■
ACL-2-2D	96型高级	220V	8Kw	二层二盘		880x580x780mm	■
ACL-3-3D	96型高级	220V	12Kw	三层三盘		880x580x1160mm	■
ACL-1-2D	96型高级	220/380V	7Kw	一层二盘		1220x840x600mm	■
ACL-2-4D	96型高级	380V	14Kw	二层四盘		1220x840x1250mm	■
ACL-3-6D	96型高级	380V	21Kw	三层六盘		1220x840x1550mm	■
ACL-3-9D	96型高级	380V	28Kw	三层九盘		1640x820x1550mm	■

Model 型号	Note 备注	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimension 外形尺寸	Types 烤盘方式
ACL-1D	EGO温控	220V	4Kw	一层一盘	400x600mm	880x580x380mm	■
ACL-2-2D	EGO温控	220V	8Kw	二层二盘		880x580x770mm	■
ACL-3-3D	EGO温控	220V	12Kw	三层三盘		880x580x1070mm	■
ACL-1-2D	数码温控	220/380V	7Kw	一层二盘		1220x820x600mm	■
ACL-2-4D	数码温控	380V	14Kw	二层四盘		1220x820x1270mm	■
ACL-3-6D	数码温控	380V	21Kw	三层六盘		1220x820x1550mm	■
ACL-3-9D	数码温控	380V	28Kw	三层九盘		1640x820x1550mm	■

PANCAKES OVEN



BAKING EQUIPMENTS

Tray size
烤盘尺寸
400mm 600mm 400x600mm



ACL-2-4QK

E Pancakes oven is a specifically for the north meat clip buns, pancakes, waffles, donkey fire, pancakes and southern yellow golden cake baking equipment products such as sole design. It first layer surface have BBQ, Fried, and other functions, can have the following two layer insulation fermentation function, can satisfy the function of short fermentation, and can be realized by thermal insulation finished crispy taste, is a snack essential artifact.

E 烙饼炉是一款专门为北方肉夹馍，烙饼，烧饼，驴肉火烧，煎饼以及南方黄金糕等产品独家设计的烘烤设备。它首层表面具有铁板烧烤，煎炸等功能，下面两层可以具有保温发酵功能，既可以满足短发酵功能，又可以通过保温实现成品的酥脆口感，是一款小吃必备神器。



内部结构
Internal Structure

不锈钢外观
Stainless steel appearance

Model 型号	Voltage 电压	Power 功率	Capacity 烘烤量	Dimension 外形尺寸
ACL-2-4QK	220V	0.3Kw	二层四盘	1330x890x970mm

PIZZA OVEN



PIZZA OVEN 披萨炉

BAKING EQUIPMENTS



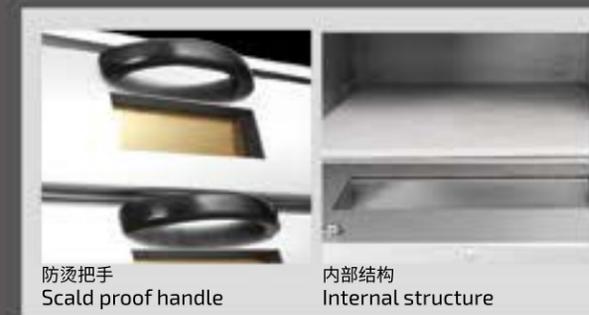
ACL-2-2PS



ACL-1-1PS

E Temperature control freely, 0 - 500°C temperature adjustment knob to mobilize easily, pizza baking is fully controlled. Left open handle, facilitate hands and operation, far away from the panel light hot, sweet for your safety. Using top-level refractory slabs that the baked food are heated more evenly, heat preservation effect is remarkable, pizza is more delicious.

F 温度高低自由调控, 0~500°C调温旋钮轻松调动, 披萨烘焙情况全控制。左开式把手, 便于双手配合操作, 远离面板轻松防烫, 贴心护您安全。采用一级耐火石板被烤食物受热更均匀, 保温效果显著, 披萨更美味。



防烫把手
Scald proof handle

内部结构
Internal structure

Model 型号	Note 备注	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimension 外形尺寸	Types 烤盘方式
ACL-1-1PS	400°C温控	220V	3Kw	一层一盘		560x530x300mm	■
ACL-2-2PS	400°C温控	220V	6Kw	二层二盘	400x400mm	560x530x430mm	■

BREAD PROOFER

BREAD PROOFER

LUXURY FOAM PROOFER 豪华发泡型发酵箱



JMF-16F



JMF-32F



ACL-16Y



ACL-32Y

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。



配备风机
Equipped with a fan

E Using factory digital display instrument, simple easy to complete fermentation temperature and humidity setting, can provide the most appropriate for bread fermentation tank fermentation environment inside and outside the stainless steel material, durable and clean sanitation, never rust Humanized sliding door, easily switch, glass Windows, real-time control of fermentation conditions.

C 采用名厂数显仪表，轻松完成发酵。简单易懂的温度与湿度设定，可为面包提供最恰当的发酵环境。发酵箱全体内外采用不锈钢材料制作，经久耐用又清洁卫生，永不生锈。人性化推拉门，轻松开关，玻璃视窗，即时掌控发酵状况。

Model 型号	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimension 外形尺寸	Types 烤盘方式
JMF-16F	220V/50Hz	2.6Kw	16盘	400x600mm	700x500x1970mm	■
JMF-32F	220V/50Hz	2.8Kw	32盘		700x1000x1970mm	■ ■

Model 型号	Voltage 电压	Power 功率	Capacity 烘烤量	Tray size 烤盘尺寸	Dimension 外形尺寸	Types 烤盘方式
ACL-13Y	220V/50Hz	2.6Kw	13盘	400x600mm	700x500x1750mm	■
ACL-16Y	220V/50Hz	2.6Kw	16盘		700x500x1970mm	■ ■
ACL-26Y	220V/50Hz	2.8Kw	26盘	400x600mm	700x1000x1750mm	■ ■ ■ ■
ACL-32Y	220V/50Hz	2.8Kw	32盘		700x1000x1970mm	■ ■ ■ ■

BREAD PROOFER 仪表发酵箱

经典型发酵箱 CLASSICAL BREAD PROOFER



ACL-16C

ACL-32C

Use the knob type adjustment, setting of the temperature and humidity of simple can provide the most appropriate for bread fermentation conditions Humanized sliding door, easily switch, glass Windows, real-time control of fermentation conditions

采用旋钮式调节，简单易懂的温度与湿度设定，可为面包提供最恰当的发醇环境。人性化推拉门，轻松开关，玻璃视窗，即时掌控发醇状况。

Model 型号	Voltage 电压	Power 功率	Capacity 烘烤量	Dimension 外形尺寸	Tray size 烤盘尺寸
ACL-13C	220V/50Hz	2.6Kw	13盘	500x700x610mm	
ACL-16C	220V/50Hz	2.6Kw	16盘	500x700x1880mm	
ACL-26C	220V/50Hz	2.8Kw	26盘	700x1000x1610mm	
ACL-32C	220V/50Hz	2.8Kw	32盘	700x1000x1880mm	

饼盘架 PIE PLATE FRAME



Model Number
型号 烘盘数
ACL-15J 15盘

Model Number
型号 烘盘数
ACL-30J 30盘

Model Number
型号 烘盘数
ACL-15HJ 15盘

Model Number
型号 烘盘数
ACL-30HJ 30盘

FOOD MACHINERY



JMM-15J

JMM-25J

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.

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，吸水量和面筋活性更强，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

安全挡板
Safety shield

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		Dimension 外形尺寸
					Fast	Slow	
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

PLANETARY MIXER



B5/B7



B20



B30



B80



B40



B50



B60

搅拌机配件
Mixer accessories



Model 型号	Capacity 容量	Mixing Capacity 最大和面量	Voltage 电压	Power 功率	Dimension 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	JMF-750E
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	JMTM-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