

CASTELLO

Bakery Equipment

Dough Mixer
Food Mixer
Electric Prover
Dough Sheeter & Divider & Press Machine
Noodle Machine & Bread Slicer
Pizza Dough Roller & Toaster
Electric Deck Oven
Gas Deck Oven
Electric Pizza Oven
Convection Oven



US LISTED



Electric Deck Oven

1. Luxurious and artistic appearance
2. Japan-imported heating elements
3. Micro computer digital display temperature controller features high precision, capable of controlling temperature accurately
4. High quality stainless steel without transferring heat or deforming at a high temperature

**BK-SBO1-2E**

Dimension(LxWxH):1460x1190x750 mm

Voltage:380V/50Hz

Power:7.2 Kw

Control Temperature: 50-300°C

Capacity: 2 trays

Chamber size(LxWxH):970x880x200 mm

N.W/G.W:280/310Kgs

**BK-SBO1-3E**

Dimension(LxWxH):1930x1190x750 mm

Voltage:380V/50Hz

Power:8 Kw

Control Temperature: 50-300°C

Capacity: 3 trays

Chamber size(LxWxH):1430x880x200 mm

N.W/G.W:320/370 Kgs

**BK-SBO2-2E**

Dimension(LxWxH): 1460x1190x1670 mm

Voltage: 380V/50Hz

Power: 14.4Kw

Control Temperature: 50-300°C

Capacity: 4 trays

Chamber size(LxWxH): 970x880x200 mm

N.W/G.W: 425/465 Kgs

**BK-SBOP2-4E**

Dimension(LxWxH):1460x1190x1980 mm

Voltage: 380V/50Hz

Power: 4.5 Kw

Control Temperature: 50-300°C

Capacity: 4 trays

Chamber size(LxWxH): 970x880x200 mm

N.W/G.W: 538/561 Kgs

**BK-SBO3-6E**

Dimension(LxWxH):

1460x1190x1830 mm

Voltage: 380V/50Hz

Power: 18 Kw

Control Temperature: 50-300°C

Capacity: 6 trays

Chamber size(LxWxH):

970x880x200 mm

N.W/G.W: 610/665 Kgs

**BK-SBO3-9E**

Dimension(LxWxH):

1930x1190x1830 mm

Voltage: 380V/50Hz

Power: 37 Kw

Control Temperature: 50-300°C

Capacity: 9 trays

Chamber size(LxWxH):

970x880x200 mm

N.W/G.W: 788/878 Kgs

Gas Deck Oven

1. Front #201 stainless steel, good heat insulation
2. Digital display thermostat, temperature overload control
3. Equipped with igniting failure device
4. High buring ratio, low gas consumption; Each deck can be used independently.



BK-SBO1-2G



Dimension(LxWxH):1400x990x730 mm
Voltage:220V/50Hz
Power:0.1 Kw
Control Temperature:50-300°C
Ca-pacity:2 trays
Chamber size(LxWxH):1030x835x230 mm
N.W/G.W:210/225 Kgs



BK-SBO1-3G



Dimension(LxWxH):1820x990x730 mm
Voltage:220V/50Hz
Power:0.1 Kw
Control Temperature:50-300°C
Ca-pacity:2 trays
Chamber size(LxWxH):1490x835x230 mm
N.W/G.W:310/360 Kgs



BK-SBO2-4G



Dimension(LxWxH):1400x990x1450 mm
Voltage:220V/50Hz
Power:0.2 Kw
Control Temperature:50-300°C
Ca-pacity:4 trays
Chamber size(LxWxH):1030x835x230 mm
N.W/G.W:420/485 Kgss



BK-SBO3-6G



Dimension(LxWxH):1400x990x1830 mm
Voltage:220V/50Hz
Power:0.3 Kw
Control Temperature:50-300°C
Ca-pacity:6 trays
Chamber size(LxWxH):1030x835x230 mm
N.W/G.W:603/625 Kgs



BK-SBO3-9G



Dimension(LxWxH):1930x990x1830 mm
Voltage:220V/50Hz
Power:0.3 Kw
Control Temperature:50-300°C
Capacity: 9 trays
Chamber size(LxWxH):1490x835x230 mm
N.W/G.W:785/845



BK-SBO3-12G



Dimension(LxWxH):1930x1130x1830 mm
Voltage:220V/50Hz
Power:0.3 Kw
Control Temperature:50-300°C
Capac-ity:9 trays
Chamber size(LxWxH):1490x835x230 mm
N.W/G.W:860/930 Kgs

Convection Oven

1. Function: Suitable for all types of bread, cake, biscuit.
2. Outside & Inside are made of stainless steel. Perfect heating and water spraying system.
3. Two timers equipped, one for baking, the other for steaming.
4. Taiwan temperature controller with temperature exceeded protector.

BK-SCO5-E



Dimension(LxWxH): 900x1250x770 mm
Voltage: 380V/50Hz
Power: 7.5 Kw
Control Temperature: 50-300°C
Capacity: 5 trays
N.W/G.W: 150/205 Kgs



BK-SCO8-E



Dimension(LxWxH): 900x1250x112mm
Voltage: 380V/50Hz
Power: 15 Kw
Control Temperature: 50-300°C
Capacity: 8 trays
N.W/G.W: 214/278 Kgs

BK-SCO10-E



Dimension(LxWxH): 900x1250x1120 mm
Voltage: 380V/50Hz
Power: 16.5 Kw
Control Temperature: 50-300°C
Capacity: 10 trays
N.W/G.W: 260/310 Kgs



1. Outside & Inside are made of stainless steel.
2. Perfect heating and steam spraying system.
3. Digital display thermostat;
4. Automatic flame extinguishing safety valves, in case of failure igniting
5. High burning ratio

BK-SCO5-G



Dimension(LxWxH): 900x1250x950 mm
Voltage: 220V/50 Hz
Power: 0.55 Kw
Control Temperature: 50-300°C
Capacity: 5 trays
Chamber size(LxWxH): 1490x835x230 mm
N.W/G.W: 173/218 Kgs

BK-SCO8-G



Dimension(LxWxH): 900x1250x1300 mm
Voltage: 220V/50Hz
Power: 0.75 Kw
Control Temperature: 50-300°C
Capacity: 8 trays
N.W/G.W: 255/305 Kgs

BK-SCO10-G



Dimension(LxWxH): 900x1250x1300 mm
Voltage: 220V/50Hz
Power: 0.8 Kw
Control Temperature: 50-300°C
Capacity: 10 trays
N.W/G.W: 280/320 Kgs



Mini Convection Oven & Proofer



BK-SCO4-1 (Mechanical Control)

Dimension (LxWxH): 700x730x510 mm
Voltage: 220V/50Hz
Power: 2.5 Kw
Tray Size: 450x350 mm
Control Temperature: 50-300°C
Capacity: 4 trays
N.W/G.W: 45/55 Kgs



BK-SCO4-2 (Microcomputer Control)

Dimension (LxWxH): 700x730x510 mm
Voltage: 220V/50Hz
Power: 2.5 Kw
Tray Size: 450x350 mm
Control Temperature: 50-300°C
Capacity: 4 trays
N.W/G.W: 45/55 Kgs



BK-SCO4-3 (Programmable)

Dimension (LxWxH): 600x530x570 mm
Voltage: 220V/50Hz
Power: 2.5 Kw
Tray Size: 450x350 mm
Control Temperature: 50-300°C
Capacity: 4 trays

ELECTRIC PROOFER



BK-S5BM (Mechanic Control)

Dimension (LxWxH): 920x1200x700 mm
Voltage: 220V/50Hz
Power: 3.5 Kw
Tray Size: 400x600 mm
Capacity: 4 trays
 Water-boiling heat up, airflow circulation system.



BK-S5BD (Microcomputer Control)

Dimension (LxWxH): 920x1200x700 mm
Voltage: 220V/50Hz
Power: 3.5 Kw
Tray Size: 400x600 mm
Capacity: 4 trays
 Water-boiling heat up, airflow circulation system.



BK-YECO (Convection Oven)

Dimension (LxWxH): 834x765x572 mm
Bore Dimension: 700x360x460 mm
Power: 6.4 Kw, 220-240 V
Temperature Range: 50-300 °C
Number of Heating Elements: 2
N/W: 67 Kgs
 With steam spray function

Tandoori Oven



BK-PRTD

- 1: Dimension: 560x810 mm
- 2: Powerful burner of 75Mj
- 3: Special refractory material
- 4: on castors
- 5: Nature gas or propane



BK-PSTD

- 1: Dimension: L900xW900xH1040 mm
- 2: Powerful burner of 75Mj
- 3: Special refractory material
- 4: on castors
- 5: Nature gas or propane.

Electric Pizza Oven

ELECTRIC CONVEYOR PIZZA OVEN

- Stainless steel body
- Mesh net conveyor
- Upper and lower temperature control
- Digital display
- Exhaust fan
- Clockwise & anti-clockwise rotation
- Adjustable conveyor speed
- Removable drip tray on both sides



BK-YCPZ18B

Dimension(LxWxH): 1125/1460X580X435mm
Voltage: 380V/50Hz
Power: 10.3Kw
Qty of Heating Elements: 24
Motor : 60W
RPM of Motor: 0~14.5r/min (Adjustable)
Working Area: 1420X510 mm
N.W/G.W: 86/123Kgs
Output: 20 pizzas(460 mm in diameter)

BK-YCPZ12B

Dimension(LxWxH): 1125/1460X580X435mm
Voltage: 220V/50Hz
Power: 6.7Kw
Qty of Heating Elements: 18
Motor: 40W
RPM of Motor: 0~12r/min (Adjustable)
Working Area: 980X355mm
N.W/G.W: 46/73Kgs
Output: 16 pizzas(300 mm in diameter)

BK-YCPZ18A

Dimension(LxWxH): 1125/1460X580X435mm
Voltage: 380V/50Hz
Power: 10.3Kw
Qty of Heating Elements: 24
Motor: 60W
RPM of Motor: 0~14.5r/min (Adjustable)
Working Area: 1420X510 mm
N.W/G.W: 86/123Kgs
Output: 20 pizzas(460 mm in diameter)

BK-YCPZ12A

Dimension(LxWxH): 1125/1460X580X435mm
Voltage: 220V/50Hz
Power: 6.7Kw
Qty of Heating Elements: 18
Motor: 40W
RPM of Motor: 0~12r/min (Adjustable)
Working Area: 980X355mm
N.W/G.W: 46/73Kgs
Output: 16 pizzas(300 mm in diameter)



ELECTRIC PIZZA OVEN

- Built-in hollow boron-board, faster heat absorbing and better atomization
- The temperature of each deck can be adjusted independently with freely thermostatic control. Max temperature can reach to 500°C, energy saving
- Reasonable structure, easy to operate



BK-YEPZ2A

Dimension(LxWxH): 910×1120×750 mm
Power: 14.4 Kw, 380 V
N/W: 154 Kgs

BK-YEPZ2

Dimension(LxWxH): 910×820×750 mm
Power: 8.4 Kw, 380V
N/W: 118 Kgs



BK-YEPZ1A

Dimension(LxWxH): 910×1120×430 mm
Power: 7.2 Kw, 380 V
N/W: 88 Kgs

BK-YEPZ1B

Dimension(LxWxH): 910×820×430 mm
Power: 4.2 Kw, 380 V
N/W: 68 Kgs

- Upper 900w heating element plus bottom 550w heating element
- Timer: 15 minutes



BK-YEPZ1

BK-YEPZ1

Dimension(LxWxH): 460×380×170 mm
Baking Dimension: 335×325×57 mm
Power: 1.45 Kw, 220-240 V

BK-YGPZ

Dimension(LxWxH): 610×670×720 mm
Baking Dimension: 570×550×360 mm
Power: 7.32 Kw, 25000 BTU/H
N/W: 73 Kgs



BK-YGPZ

Roll-in Oven



1. Function: Suitable for all types of bread, cake, biscuit. Japan imported burner "Olympia" and Italy burner "Riello" as your request;
2. 3 Layers PU insulation: 135mm thickness;
3. Temperature up to 300°C;
4. Burner is made of S.S. 304, 2.0 mm thickness;
5. Platform rotating rack design for uniform baking;
6. Shipped fully assembled;
7. Double mode intelligent controller (manual + PLC type; STY-xx I).

BK-SRO16-E(Electric)

Dimension(LxWxH):2250x1410x2700 mm
Voltage:380V/50Hz
Power:44 Kw
Tray Size:400x600 or 460x720 mm
Control Temperature:50-300°C
Capacity:16 trays
Trolley: 1 pcs
N.W/G.W:1600/1700 Kgs

BK-SRO16-D(Diesel)

Dimension(LxWxH):2250x1410x2700 mm
Voltage:380V/50Hz
Power:3.38 Kw
Tray Size:400x600 or 460x720 mm
Control Temperature:50-300°C
Capacity:16 trays
Trolley: 1 pcs
N.W/G.W:1600/1700 Kgs

BK-SRO16-G(Gas)

Dimension(LxWxH):2250x1410x2700 mm
Voltage:380V/50Hz
Power:3.38 Kw
Tray Size:400x600 or 460x720 mm
Control Temperature:50-300°C
Capacity:16 trays
Trolley: 1 pcs
N.W/G.W:1600/1700 Kgs



BK-SRO32-BE(Electric)

Dimension(LxWxH): 2620x1680x2740 mm
Voltage:380V/50Hz
Power:52 Kw
Tray Size:400x600 or 460x720 mm
Control Temperature:50-300°C
Capacity:32 trays
Trolley: 1 pcs
N.W/G.W:1800/2000Kgs

BK-SRO32-BD(Diesel)

Dimension(LxWxH): 2620x1680x2740 mm
Voltage:380V/50Hz
Power:3.8 Kw
Tray Size:400x600 or 460x720 mm
Control Temperature:50-300°C
Capacity:32 trays
Trolley: 1 pcs
N.W/G.W:1800/2000 Kgs

BK-SRO32-BG(Gas)

Dimension(LxWxH): 2620x1680x2740 mm
Voltage: 380V/50Hz
Power:3.8 Kw
Tray Size: 400x600 or 460x720 mm
Control Temperature:50-300°C
Capacity:32 trays
Trolley: 1 pcs
N.W/G.W: 1800/2000 Kgs



BK-SRO64-E(Electric)

Dimension(LxWxH):
 2270x3220x2740 mm
Voltage:380V/50Hz
Power:55 Kw
Tray Size:400x600 or 460x720 mm
Control Temperature:50-300°C
Capacity:64 trays
Trolley: 2 pcs
N.W/G.W: 2500/2700 Kgs

BK-SRO64-D(Diesel)

Dimension(LxWxH):
 2270x3220x2740 mm
Voltage:380V/50Hz
Power:4.2 Kw
Tray Size:400x600 or 460x720 mm
Control Temperature:50-300°C
Capacity:64 trays
Trolley: 2 pcs
N.W/G.W: 2500/2700 Kgs

BK-SRO64-G(Gas)

Dimension(LxWxH):
 2270x3220x2740 mm
Voltage:380V/50Hz
Power:4.2 Kw
Tray Size:400x600 or 460x720 mm
Control Temperature: 50-300°C
Capacity:64 trays
Trolley: 2 pcs
N.W/G.W: 2500/2700 Kgs

Roll-in Oven

1. Function: Suitable for all types of bread, cake, biscuit. Japan imported burner "Olympia" and Italy burner "Riello" as your request;
2. 3 Layers PU insulation: 135 mm thickness;
3. Temperature up to 300°C;
4. Burner made in 2.0 mm thickness S.S. 304;
5. Platform rotating rack design for uniform baking;
6. Door switch cut off for fan blower;
7. Shipped fully assembled;
8. Double mode intelligent controller (manual + PLC type; STY- xx I).



European Style

BK-SRO32-AE(Electric)

Dimension(LxWxH):2300x1770x2340 mm
Voltage:380V/50Hz
Power:45 Kw
Tray Size:400x600 mm
Control Temperature:50-300°C
Capacity:32 trays
Trolley: 1 pcs

BK-SRO32-AD(Diesel)

Dimension(LxWxH):2300x1770x2340 mm
Voltage:380V/50Hz
Power:3.1Kw
Tray Size:400x600 mm
Control Temperature:50-300°C
Capacity:32 trays
Trolley: 1 pcs

BK-SRO32-AG(Gas)

Dimension(LxWxH):2300x1770x2340 mm
Voltage:380V/50Hz
Power:3.1Kw
Tray Size:400x600 mm
Control Temperature:50-300°C
Capacity:32 trays
Trolley: 1 pcs



Toast Moulder



Toast Moulder



Baguette Moulder

BK-STM1

Dimension(LxWxH):1450x670x1100 mm
Voltage:380V/50Hz
Power:0.75 Kw
Roller Width:380 mm
Pressing Thickness:3~40 mm
N.W/G.W:237/287Kgs

Function: Rolling toast, baguette, long bread and so on, non-stick pressing roller

BK-STM2

Dimension(LxWxH):900x700x1130 mm
Voltage:380V/50Hz
Power:0.75 Kw
Roller Width:380 mm
Pressing Thickness:3~40 mm
N.W/G.W:220/282Kgs

Function: Rolling toast, baguette, long bread and so on, non-stick pressing roller

BK-SBM

Dimension(LxWxH):1010x960x1580 mm
Voltage:380V/50Hz
Power:0.75 Kw
Roller Width:750 mm
Capacity:1200 pcs/h
Dough Weight:50~1250g
N.W/G.W:284/320Kgs

Function: rolling dough for baguettes, long buns, wool top belt imported from France, nonstick pressing roller

Dough Mixer

Description

- Transducer use import component
- Advanced frequency conversion technique
- Voltage and frequency widely used
- Strong ABS cover
- Fully stainless steel bowl with convex platform
- The machine stops when cover lifts up
- Non-stick stainless steel bowl
- Double action to prepare the dough



CE RoHS

BK-WDM20-1M

Voltage: 220V/50Hz
Bowl Volume: 20L
Power: 0.75Kw
Mixing speed: 100~200(r/min)
Max. Kneading: 8 kg
N.W: 73 Kgs
Dimension(LxWxH):
 380×720×920 mm
20/40"GP Loading : 64/134 pcs

BK-WDM30-1M

Voltage: 220V/50Hz
Bowl Volume: 30L
Power: 1.1Kw
Mixing speed: 100~200(r/min)
Max. Kneading: 12 kg
N.W: 90 Kgs
Dimension(LxWxH):
 430×780×960 mm
20/40"GP Loading : 56/114 pcs

BK-WDM40-1M

Voltage: 220V/50Hz
Bowl Volume: 40L
Power: 1.5Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 16 kg
N.W: 120 Kgs
Dimension(LxWxH):
 480×900×1110 mm
20/40"GP Loading : 22/48 pcs

BK-WDM40-3M

Voltage: 380V/50Hz
Bowl Volume: 40L
Power: 1.5 Kw
Mixing speed: 100~200(r/min)
Max. Kneading: 16 kg
N.W: 120 Kgs
Dimension(LxWxH):
 480×900×1110 mm
20/40"GP Loading : 22/48 pcs

BK-WDM50-1M

Voltage: 220V/50Hz
Bowl Volume: 50L
Power: 1.5Kw
Mixing speed: 100~200(r/min)
Max. Kneading: 20kg
N.W: 125 Kgs
Dimension(LxWxH):
 530×930×1110 mm
20/40 GP Loading : 19/41 pcs

BK-WDM50-3M

Voltage: 380V/50Hz
Bowl Volume: 50L
Power: 1.5Kw
Mixing speed: 100~200(r/min)
Max. Kneading: 20kg
N.W: 125 Kgs
Dimension(LxWxH):
 530×930×1110 mm
20/40"GP Loading : 19/41 pcs



Medium Speed

CE RoHS

BK-WDM20A

Voltage: 220V/50Hz
Bowl Volume: 20L
Power: 1.5Kw
Mixing speed: 115~230(r/min)
Max. Kneading: 8 kg
Output: 50kg/h
N.W: 78 Kgs
Dimension(LxWxH):
 400×720×960 mm
20/40"GP Loading : 64/134 pcs

BK-WDM35A

Voltage: 380V/50Hz
Bowl Volume: 35L
Power: 2.5Kw
Mixing speed: 115~230(r/min)
Max. Kneading: 12.5 kg
Output: 70kg/h
N.W: 125 Kgs
Dimension(LxWxH):
 500×890×1110 mm
20/40"GP Loading : 64/134 pcs



High Speed



Mixing Bowl

CE RoHS

BK-WDM60B

Voltage: 380V/50Hz
Bowl Volume: 60L
Power: 3Kw
Mixing speed: 120~240(r/min)
Max. Kneading: 25 kg
Output: 150kg/h
N.W: 240 Kgs
Dimension(LxWxH):
 580×1030×1280 mm

BK-WDM130

Voltage: 380V/50Hz
Bowl Volume: 130L
Power: 5.5Kw
Mixing speed: 107~210(r/min)
Max. Kneading: 50 kg
Output: 300kg/h
N.W: 600 Kgs
Dimension(LxWxH):
 740×1200×1500 mm

BK-WDM200

Voltage: 380V/50Hz
Bowl Volume: 200L
Power: 10Kw
Mixing speed: 107~210(r/min)
Max. Kneading: 75 kg
Output: 450kg/h
N.W: 740 Kgs
Dimension(LxWxH):
 820×1300×1600 mm



Big Output

Food Mixer

Description

- Three Agitators: Dough arm, Beater, Wire whip
- Equipped with Speed Selector Lever
- Detachable Bowl, easy to operate
- Secure bowl locking system ensure safety



M20-A

M20-B



BK-HFM20.UL

Voltage: 120V/60Hz
Bowl Volume: 20L
Power: 0.75Kw
Max. Kneading Capacity: 6kg
Mixing speed: 106/180/367(r/min)
N.W: 96Kgs
G.W: 122Kgs
Dimension(LxWxH): 580×540×800 mm
Packing Size: 630×590×930 mm



BK-HFM30.UL

Voltage: 120V/60Hz
Bowl Volume: 30L
Power: 1.5Kw
Max. Kneading Capacity: 10kg
Mixing speed: 65/102/296(r/min)
N.W: 150Kgs
G.W: 199Kgs
Dimension(LxWxH): 680×550×1040 mm
Packing Size: 740×620×1190 mm



BK-HFM40A.UL

Voltage: 3~240V/60Hz
Bowl Volume: 40L
Power: 1.5Kw
Max. Kneading Capacity: 12kg
Mixing speed: 96/168/306(r/min)
N.W: 248Kgs
G.W: 314Kgs
Dimension(LxWxH): 670×640×1250 mm
Packing Size: 790×700×1890 mm



BK-HFM60A.UL

Voltage: 3~240V/60Hz
Bowl Volume: 60L
Power: 2.2/2.8Kw
Current: 10/11.5A
Max. Kneading Capacity: 20kg
Mixing speed: 73/109/143/216(r/min)
N.W: 490Kgs
G.W: 580Kgs
Dimension(LxWxH): 1025×700×1450 mm
Size: 1140×750×1660 mm



Food Mixer

Features

- Hydraulic lift, single speed
- Safety and dependable, clean and hygienic



Egg Beater

CE RoHS BK-WFM5

Voltage: 220V/50Hz
Bowl Volume: 5L
Power: 0.12Kw
Water Proof Grade: IPX1
Mixing speed: 189/362(r/min)
N.W: 23Kgs
Dimension(LxWxH): 430×240×415mm



CE RoHS BK-WFM8A

Voltage: 220V/50Hz
Bowl Volume: 8L
Power: 0.37Kw
Mixing speed: 85~530(r/min)
Water Proof Grade: IPX1
N.W: 27Kgs
Dimension(LxWxH): 490×260×520 mm



- Adjusted speed frequency, steady and reliable



CE RoHS BK-B5A

Voltage: 220V/50Hz
Bowl Volume: 5L
Power: 0.37Kw
Water Proof Grade: IPX1
Mixing speed: 85~530(r/min)
N.W: 21Kgs
Dimension(LxWxH): 422×255×475mm
Adjusted speed



CE RoHS BK-WFM10A

Voltage: 220V/50Hz
Bowl Volume: 10L
Power: 0.45Kw
Mixing speed: 85~530(r/min)
Water Proof Grade: IPX1
N.W: 39Kgs
Dimension(LxWxH): 530×350×580 mm

- Adjusted speed frequency, steady and reliable



CE RoHS BK-B5D

Voltage: 220V/50Hz
Bowl Volume: 5L
Power: 0.37Kw
Water Proof Grade: IPX1
Mixing speed: 115/505(r/min)
N.W: 29Kgs
Dimension(LxWxH): 430×270×525mm



CE RoHS BK-WFM12A

Voltage: 220V/50Hz
Bowl Volume: 12L
Power: 0.5Kw
Mixing speed: 85~530(r/min)
Water Proof Grade: IPX1
N.W: 39Kgs
Dimension(LxWxH): 540×360×610 mm

- Adjusted speed frequency, steady and reliable



CE RoHS BK-WFM5A

Voltage: 220V/50Hz
Bowl Volume: 5L
Power: 0.12Kw
Water Proof Grade: IPX1
Mixing speed: 189/362(r/min)
N.W: 24Kgs
Dimension(LxWxH): 430×240×415mm
Adjusted speed



Food Mixer

Features

- Rotary-knob style adjustable speed.
- Transducer use import component
- Adopted the frequency conversion adjusted speed technology. The users can set the speed as requested
- Good looking, low noise, easy operation, safe.

CE

BK-WFM20-1

Voltage: 220V/50Hz
Bowl Volume: 20L
Power: 1.1Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 6 kg
N.W: 113Kgs
Dimension(LxWxH): 689×448×915mm
20/40"GP Loading : 56/114 pcs

BK-WFM25-1

Voltage: 220V/50Hz
Bowl Volume: 25L
Power: 1.1Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 8 kg
N.W: 123Kgs
Dimension(LxWxH): 689×448×915mm
20/40"GP Loading : 56/114 pcs

BK-WFM30-1

Voltage: 220V/50Hz
Bowl Volume: 30L
Power: 1.5Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 10 kg
N.W: 146Kgs
Dimension(LxWxH): 800×495×1010 mm
20/40"GP Loading : 42/88 pcs



Rotary-knob style adjustable speed

BK-WFM30-3

Voltage: 380V/50Hz
Bowl Volume: 30L
Power: 2 Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 10 kg
N.W: 146 Kgs
Dimension(LxWxH): 800×495×1010 mm
20/40"GP Loading : 42/88 pcs

BK-WFM40-3

Voltage: 380V/50Hz
Bowl Volume: 40L
Power: 2.5Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 12kg
N.W: 250 Kgs
Dimension(LxWxH): 848×605×1360 mm
20/40"GP Loading : 17/36 pcs

BK-WFM60-3

Voltage: 380V/50Hz
Bowl Volume: 60L
Power: 3 Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 16 kg
N.W: 304 Kgs
Dimension(LxWxH): 960×645×1500 mm
20/40"GP Loading : 14/30 pcs

BK-WFM20-1KR

Voltage: 220V/50Hz
Bowl Volume: 20L
Power: 1.1Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 6 kg
N.W: 113 Kgs
Dimension(LxWxH): 689×448×915mm
20/40"GP Loading : 56/114 pcs

BK-WFM25-1KR

Voltage: 220V/50Hz
Bowl Volume: 25L
Power: 1.1Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 8 kg
N.W: 123 Kgs
Dimension(LxWxH): 689×448×915mm
20/40"GP Loading : 56/114 pcs

BK-WFM30-1KR

Voltage: 220V/50Hz
Bowl Volume: 30L
Power: 1.5Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 10 kg
N.W: 146 Kgs
Dimension(LxWxH): 800×495×1010 mm
20/40"GP Loading : 42/88 pcs

BK-WFM30-3KR

Voltage: 380V/50Hz
Bowl Volume: 30L
Power: 2 Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 10 kg
N.W: 146 Kgs
Dimension(LxWxH): 800×495×1010 mm
20/40"GP Loading : 42/88 pcs

BK-WFM40-3KR

Voltage: 220V/50Hz
Bowl Volume: 40L
Power: 2.5Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 12 kg
N.W: 250 Kgs
Dimension(LxWxH): 848×605×1360 mm
20/40"GP Loading : 17/36 pcs

BK-WFM60-3KR

Voltage: 380V/50Hz
Bowl Volume: 60L
Power: 3Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 16 kg
N.W: 304 Kgs
Dimension(LxWxH): 960×645×1500 mm
20/40"GP Loading : 14/30 pcs



With Timer

BK-WFM20-1K

Voltage: 220V/50Hz
Bowl Volume: 20L
Power: 1.1Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 6 kg
N.W: 113Kgs
Dimension(LxWxH): 689×448×915mm
20/40"GP Loading : 56/114 pcs

BK-WFM25-1K

Voltage: 220V/50Hz
Bowl Volume: 25L
Power: 1.1Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 8 kg
N.W: 123Kgs
Dimension(LxWxH): 689×448×915mm
20/40"GP Loading : 56/114 pcs

BK-WFM30-1K

Voltage: 220V/50Hz
Bowl Volume: 30L
Power: 1.5Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 10 kg
N.W: 146Kgs
Dimension(LxWxH): 800×495×1010 mm
20/40"GP Loading : 42/88 pcs



BK-WFM30-3K

Voltage: 380V/50Hz
Bowl Volume: 30L
Power: 2 Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 10 kg
N.W: 146 Kgs
Dimension(LxWxH): 800×495×1010 mm
20/40"GP Loading : 42/88 pcs

BK-WFM40-3K

Voltage: 380V/50Hz
Bowl Volume: 40L
Power: 2.5Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 12kg
N.W: 250 Kgs
Dimension(LxWxH): 848×605×1360 mm
20/40"GP Loading : 17/36 pcs

BK-WFM60-3K

Voltage: 380V/50Hz
Bowl Volume: 60L
Power: 3 Kw
Mixing speed: 98~300(r/min)
Max. Kneading: 16 kg
N.W: 304 Kgs
Dimension(LxWxH): 960×645×1500 mm
20/40"GP Loading : 14/30 pcs



Key-press style adjustable speed

CE

Electric Prover

ELECTRIC ROLL-IN PROVER

- Micro computer touch control panel,digital display, accurately reflects the temperature,humidity and time
- Fully-automatic spray type humidifying system, producing steam in 6 minutes after startup
- Safety protection of temperature exceeding.
- Low power consumption,imported spare parts



NFF-232S

Dimension(LxWxH): 1700×1350×2080 mm
Voltage: 220V/50Hz
Power: 3 Kw
Capacity: 64trays
Cart quantity: 2 pcs
N.W.:430 Kgs

NFF-416S

Dimension(LxWxH): 1680×1200×2150 mm
Voltage: 220V/50Hz
Power: 3 Kw
Capacity: 64trays
Cart quantity: 4pcs
N.W.:480 Kgs

NFF-432S

Dimension(LxWxH): 1980×1720×2150 mm
Voltage: 380V/50Hz
Power: 4 Kw
Capacity: 128 trays
Cart quantity: 4 pcs
N.W.:680 Kgs

NFF-632S

Dimension(LxWxH): 2740×2060×2150 mm
Voltage: 380V/50Hz
Power: 6 Kw
Capacity: 192trays
Cart quantity: 6 pcs
N.W.:880 Kgs



ELECTRIC FREEZON PROVER

- Qucik chilling,easy to operate.
Mirco computer touch control panel,24 hour automatic programe
- Air swept type chilling system enable the paste frozen in a short time to prevent the water from losing
- Automatic constant temperature and humidity monitoring makes the paste exquisite and elastic
- Stainless steel body

NFF-16SC

Dimension(LxWxH): 650×1050×2300 mm
Voltage: 220V/50Hz
Power: 2.3 Kw
Temperature:40°C ~-10°C
Capacity: 16 trays
N.W.:180 Kgs

NFF-32SC

Dimension(LxWxH): 1260×1000×2300 mm
Voltage: 220V/50Hz
Power: 3.5 Kw
Temperature:40°C ~-10°C
Capacity: 32 trays
N.W.:280 Kgs



NFF-16SC



NFF-32SC

Electric Prover

ELECTRIC WATER COOLER

NFF-16PS

Dimension(LxWxH): 700×1000×1970 mm
Voltage: 220V/50Hz
Power: 2.8 Kw
Capacity: 16 trays
Temperature: 36°C ~ 38°C
Humidity: 60% ~ 80%
N.W.: 180 Kgs

NFF-32PS

Dimension(LxWxH): 1150×1000×1970 mm
Voltage: 220V/50Hz
Power: 3.5 Kw
Capacity: 32 trays
Temperature: 36°C ~ 38°C
Humidity: 60% ~ 80%
N.W.: 270 Kgs



ELECTRIC WATER COOLER

1. Excellent mate of spiral mixer, especially in hot seasons for chilling water can keep the dough at the best temperature. Therefore dough would not be destroyed its physical and chemical property.
2. Automatic water in-let and out-let
3. Cyclic water controlling systems ensure to quick chilling
4. Saving compressor with cycling fans and high efficiency in type aircooled condensers.
5. Offering guaranteed cooling capacity at rated parameters

NFL-100

Feature: Automatic water in-let and out-let.
Water Capacity: 100 L
Chilling time: 80min(+3C) 60min(+5C)
Voltage: 220V/50 Hz
Power: 1.3 Kw
N.W/G.W : 145/180 Kgs
Machine size : 700x700x1640 mm
Packing size(cm): 88x80x174cm

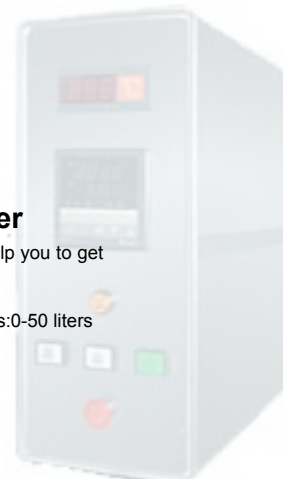
NFL-200

Feature: Automatic water in-let and out-let.
Water Capacity: 200 L
Chilling time: 80min(+3C) 60min(+5C)
Voltage: 220V/50 Hz
Power: 2.2 Kw
N.W/G.W : 1205/245 Kgs
Machine size : 1000x800x1640 mm
Packing size(cm): 88x80x174cm



Water Meter

1. Water meter help you to get specific amount of water
2. Water flow rates: 0-50 liters



Dough Sheeter, Divider & Press Machine

DOUGH SHEETER



CE

BK-HDST520

Dimension(LxWxH): 2430×875×650 mm
Voltage: 220V/50Hz
Power: 0.75 Kw
Roller Speed: 133 r/min
Roller Size: L2000×500 mm
Pressing Thickness: 0.2~40 mm
Weight: 250 Kgs



CE

BK-HDSF520

Dimension(LxWxH): 2430×875×1230 mm
Voltage: 220V/50Hz
Power: 0.75 Kw
Roller Speed: 133 r/min
Roller Size: L2000×500 mm
Pressing Thickness: 0.2~40 mm
Weight: 280 Kgs

DOUGH DIVIDER

Description

- Working stably with low noise
- With strong and lockable wheel
- Stainless steel structure



BK-HDD36H

Dimension(LxWxH): 520×420×1400 mm
Voltage: 220V/50Hz
Power: 1.5Kw
Pieces: 36
Scope: 30-100g
Weight: 224Kgs

BK-HDD36M

Dimension(LxWxH): 520×420×1420 mm
Voltage: 220V/50Hz
Power: 0.75Kw
Pieces: 36
Scope: 30-100g
Weight: 236Kgs



CE



CE

BK-HDD36H Hydraulic BK-HDD36M Mechanism

AUTOMATIC HYDRAULIC DIVIDER



NFK-20H

Size(LxWxH): 640x540x2100 mm
Voltage: 220/380V/50Hz
Unit dough weight: 30~100 g
Power: 2.2 kW
Divide quantity: 20pcs/time
Unit Dough weight: 135~800 g
N.W/G.W: 395/435Kgs

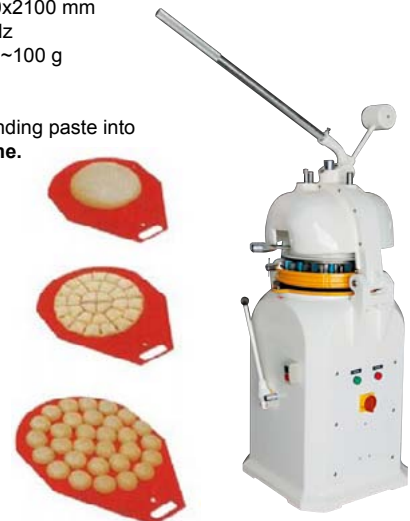
NFK-30H

Size(LxWxH): 640x540x2100 mm
Voltage: 220/380V/50Hz
Unit dough weight: 30~100 g
Power: 2.2 kW
Divide quantity: 20pcs/time
Unit Dough weight: 135~800 g
N.W/G.W: 395/435Kgs

DOUGH DIVIDER AND ROUNDER

NFK-30

Size(LxWxH): 640x540x2100 mm
Voltage: 220/380V/50Hz
Unit dough weight: 30~100 g
Power: 0.75kW
N.W/G.W: 360/370 Kgs
Function: dividing & rounding paste into 30pcs at the same time.

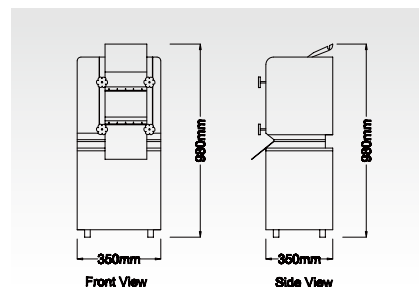


Noodle Machine & Bread Slicer

Noodle Machine

Description

- Double function making noodle and pressing dough
- The thickness of noodle is adjustable
- Food contact part is made of stainless Steel



MT12.5A

Dimension(LxWxH):

350×350×980 mm

Voltage: 220V

Power: 0.75Kw

Pressing thickness: 0.5~5mm

Pressing width: 150 mm

Production: 10~20Kg/h

N.W/G.W: 78/90Kgs



MT25A

Dimension(LxWxH):

380×360×1040 mm

Voltage: 220V

Power: 1.1Kw

Pressing thickness: 0.5~5mm

Pressing width: 200 mm

Production: 20~25Kg/h

N.W/G.W: 87/97Kgs



MT30A

Dimension(LxWxH):

450×360×1040 mm

Voltage: 220V

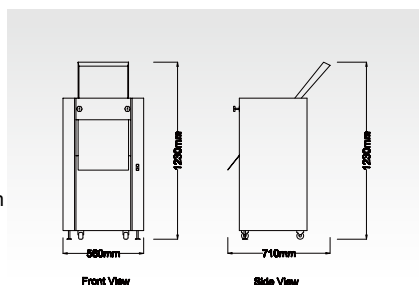
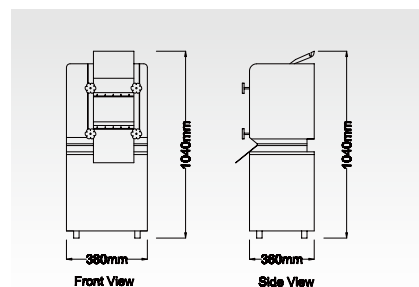
Power: 1.5Kw

Pressing thickness: 0.5~5mm

Pressing width: 250 mm

Production: 25~30Kg/h

N.W/G.W: 92/102Kgs



BREAD SLICER

Description

- Durable and high efficiency
- Smooth cutting surface
- Smooth slope, the bread can slide down easily
- At the bottom of slope, there is a baffle plate to prevent bread from dropping to ground.
- The cutting width can be adjusted
- Equipped with safe cover



BK-HBS30C

Dimension(LxWxH):

650×740×750 mm

Voltage: 220V/50Hz

Power: 0.25Kw

Quantity: 30pcs

Cutting Thickness: 12mm

N.W/G.W: 60/85Kgs



BK-HBS28C

Dimension(LxWxH):

580×540×610 mm

Voltage: 220V/50Hz

Power: 0.25Kw

Quantity: 28pcs

Cutting Thickness: 12mm

N.W/G.W: 82/105Kgs



BK-HBS30CL

Dimension(LxWxH):

700×950×1200 mm

Voltage: 220V/50Hz

Power: 0.25Kw

Quantity: 30pcs

Cutting Thickness: 12mm

N.W/G.W: 154/203Kgs

Pizza Dough Roller & Toaster

PIZZA DOUGH ROLLER



BK-PDR2

Voltage: 220-40 V
Frequency: 50 Hz
Power: 370 W
Dough Weight: 50~500 g
Pizza Size: Φ100-400 mm
Dimension(LxWxH): 530x530x650 mm
Packing Dimension: 640x640x830 mm
Net Weight: 39 kg
Gross Weight: 56 Kgs



BK-PDR1

Voltage: 220-40 V
Frequency: 50 Hz
Power: 370 W
Dough Weight: 50~500 g
Pizza Size: Φ100-300 mm
Dimension(LxWxH): 530x480x560 mm
Packing Dimension: 640x590x740 mm
Net Weight: 37 kg
Gross Weight: 50 Kgs

ELECTRIC TOASTER



FF-TO1

Dimension(LxWxH):
 495x323x402mm
Power: 3.6 Kw, 220-240 V
Cooking surface:
 350x240 mm
N/W: 12 Kgs



FF-YTOS4

Dimension(LxWxH):
 370x210x225 mm
Power: 2.24 Kw, 220-240 V
N/W: 5 Kgs



FF-TO2

Dimension(LxWxH):
 495x323x402mm
Power: 2.4 Kw, 220-240 V
Cooking surface:
 350x240 mm
N/W: 9 Kgs



FF-YTOS6

Dimension(LxWxH):
 460x210x225 mm
Power: 2.24 Kw, 220-240 V
N/W: 6 Kgs



B-CT1

Dimension(LxWxH):
 340x480x400 mm
Capacity(Piece of Bread/H):
 150-180
Conveyor belt width:
 180 mm
Power: 1.3 Kw, 220-240 V
N/W: 16 Kgs

B-CT2

Dimension(LxWxH):
 419x480x400 mm
Capacity(Piece of Bread/H):
 300-350
Conveyor belt width:
 260 mm
Power: 1.8 Kw, 220-240 V
N/W: 19 Kgs

B-CT3

Dimension(LxWxH):
 520x480x400 mm
Capacity(Piece of Bread/H):
 450-500
Conveyor belt width:
 360 mm
Power: 2.6 Kw, 220-240 V
N/W: 22 Kgs

Adjustable speed.
 Electronic control system.

FF-YTOS150

Dimension(LxWxH):
 288x418x387 mm
Capacity(Piece of Bread/H):
 150-180
Power: 1.34 Kw, 220-240 V
N/W: 14 Kgs

FF-YTOS300

Dimension(LxWxH):
 368x418x387 mm
Capacity(Piece of Bread/H):
 300-350
Power: 2.24 Kw, 220-240 V
N/W: 16 Kgs

FF-YTOS450

Dimension(LxWxH):
 468x418x387 mm
Capacity(Piece of Bread/H):
 450-500
Power: 2.64 Kw, 220-240 V
N/W: 20.5 Kgs



Adjustable speed.
 Mechanical control system.

Service Wares



Ingredient Bin

JW-S81

Overall Size (mm): 745x328x740
Capacity(L): 81
Weight Capacity(sugar):72.7kg
Weight Capacity(fLOUR):56.3kg
Material: PP/PC



Ingredient Bin

JW-S102

Overall Size (mm): 750x10x745
Capacity(L): 102
Weight Capacity(sugar):89.4kg
Weight Capacity(fLOUR):69.9kg
Material: PP/PC



Ultra Cart Food Pan

JW-SIF

Overall Size (mm): L477xW680xH620
Inter Size(mm): L335xW533xH495mm
Capacity(1/1GN,65mm):6 pcs
Capacity(1/1GN,100mm):4 pcs
Material: PE/PU



Ultra Cart Food Pan

JW-DOW

Overall Size (mm): L508xW700xH1200
Inter Size(mm): L335xW533xH420mm
Capacity(1/1GN,65mm):10 pcs
Capacity(1/1GN,100mm):6 pcs
Material: PE/PU



Ultra Cart

JW-FOC

Overall Size (mm): L760xW530xH130



Multiduty Service Cart

JW-SEDO

Overall Size (mm): L980xW530xH930
Comp. Size(mm): L800xW530xH300mm
Weight(kg):14.93
Material: PE



Tray Table Ware Cart

JW-TRT

Overall Size (mm): L820xW540xH1160
Weight Capacity(kg):100
Tray Capacity(pcs):180-200(2 stack)
Max.Tray Size(mm):360x460
Material: PE
Note:Cart with vinyl cover



7L Insulated Container

JW-INC7L

Overall Size (mm):
 L420xW230xH420
Weight Capacity(L):7
Spigot:Yes
Material:PE

9.4L Insulated Container

JW-INC9.4L

Overall Size (mm):
 L420xW230xH470
Weight Capacity(L):9.4
Spigot:Yes
Material:PE

7L Insulated Container

JW-INC18L

Overall Size (mm):
 L420xW230xH620
Weight Capacity(L):18
Spigot:Yes
Material:PE



Insulated Pan

JW-INF100H

Overall Size (mm):
 L630xW440xH210
Capacity:GN 1/1 100mm,1 pcs
 GN 1/2 100mm,2 pcs
Material:PE

Insulated Pan

JW-INF150H

Overall Size (mm):
 L630xW440xH260
Capacity:GN 1/1 150mm,1 pcs
 GN 1/2 150mm,2 pcs
Material:PE

Insulated Pan

JW-INF200H

Overall Size (mm):
 L630xW440xH305
Capacity:GN 1/1 200mm,1 pcs
 GN 1/2 200mm,2 pcs
Material:PE