

Bakery Production



Machineries

Boost your bakery business with advanced, hygienic machines for faster production & better quality.



Industrial Bakery Oven

This commercial electric bakery oven is used for baking bread, cakes, pastries, and other baked products in restaurants and bakeries. It features stainless steel construction, electric heating, and adjustable temperature control for even and consistent baking performance.

Capacity: ~10–20 trays per batch



Industrial Rotary Oven

This industrial fryer is designed for high-capacity deep frying of snacks, meat, and food products using gas or electric heating for stable temperature control. It features stainless steel construction, automatic temperature regulation, and continuous operation for efficient large-scale food production.

Capacity: ~50–200 kg/hour



Electric Rotary Convection Oven

This electric 15-tray rotary oven bakes bread, cakes, and pastries using hot-air circulation and a rotating trolley for even heat distribution. It features stainless steel construction, digital temperature control, and stable automatic operation for consistent baking results.

Capacity: ~50 kg/hour



Dough Retarder Proofer

This bakery equipment is a commercial baking machine designed for bread, cakes, biscuits, and pastry production using electric or gas heating with stainless steel construction. It offers stable temperature control and uniform baking for small to medium bakery operations.

Capacity: ~50–150 kg/hour



Electric Bread Cutter Slicer

This electric bread slicer cuts toast and loaf bread into uniform slices using 31 adjustable blades for different thickness settings (7–15 mm). It features stainless steel construction, stable automatic operation, and efficient continuous slicing for bakery use.

Capacity: ~200–300 loaves/hour



Cookie Depositor Machine

This automatic cookie depositor machine forms and deposits cookies and soft dough bakery products with precise servo control, automatic tray feeding, and continuous high-speed production. Built with food-grade stainless steel for commercial bakery use.

Capacity: Continuous tray-based production output



Toast Bread Making Machine

Industrial toast bread production line designed for automatic loaf bread and bakery production with stainless steel construction and energy-efficient operation. Supports uniform baking, dough forming, cooling, and slicing for commercial bakeries and food factories.
Capacity: ~100–500 kg/hour



Automatic Cake Making Machine

Automatic cupcake and cake depositing machine designed for commercial bakery production with stainless steel construction and precision batter filling system. Delivers uniform portioning, stable operation, and high-efficiency baking for cakes, muffins, cupcakes, and pastries.
Capacity: ~500–3,000 pcs/hour



Commercial Pizza Bakery Machine

Commercial tabletop pizza baking machine designed for pizza, bread, and bakery production with stainless steel construction and rapid heating technology. Delivers uniform baking, precise temperature control, and energy-efficient performance for restaurants, cafés, and small bakery operations.
Capacity: ~50–300 pizzas/hour



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Commercial tabletop pizza baking machine designed for pizza, bread, and bakery production with stainless steel construction and rapid heating technology. Delivers uniform baking, precise temperature control, and energy-efficient performance for restaurants, cafés, and small bakery operations.
Capacity: ~50–300 pizzas/hour



Automatic Dough Sheeter Machine

Automatic dough sheeter machine designed for bakery and pastry production with stainless steel construction and adjustable dough rolling system. Delivers uniform dough thickness, smooth operation, and high-efficiency processing for pizza, croissants, pastries, and bread production.

Capacity: ~50–150 kg/hour



Automatic Bread Slicer Machine

Automatic electric bread slicer machine designed for commercial bakery and bread processing with stainless steel construction and precision cutting system. Delivers uniform bread slicing, smooth operation, and high-efficiency performance for toast, sandwich bread, and loaf production.

Capacity: ~900–1,800 pcs/hour



Commercial Pizza Bakery Machine

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Capacity: ~50–300 pizzas/hour