

Live 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