

MECHFORTE
COLDTEC & CATERING



麥科迪冷凍及餐飲設備(香港)有限公司
Mechforte Coldtec & Catering Equipment(HK) Limited

BRESSO

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BRESSO

ALWAYS WITH YOU.

上海韓焙公司介绍

INTRODUCTION OF HAN BAKING

BRESSO

03/04 PAGE

为中国烘焙店主提供高质量的全方位服务

For Chinese Bakery Owners To Provide HighQuality
The Full Range Of Services



IBS红外

节能快速升温
FAR INFRARED
Energy saving and rapid heating



32YEAR

不断开发研究
32 YEAR
Continuous development and research



A/S中心

优质售后管理
A/S CENTER
Quality after-sales management

1

烘焙机械事业部
Baking Machinery Division

2

面包技术事业部
Bread Technology Division

韩焙科技下设两大事业部致于为中国烘焙店主提供高质量的全方位服务。

- 1.烘焙机械事业部(高端烘焙设备)
- 2.面包技术事业部(韩国匠级面包技术培训及产品线更新)

韓焙科技中国运营中心位于上海市嘉定区外冈镇银龙路258弄金地威新智造园4号楼,设有烘焙产品研发中心、世界原料应用中心、智能烘焙设备体验中心、可容纳60人的烘焙教室、免费对外开放的烘焙爱好者交流中心、用于烘焙人的切磋技艺、潮流新品交流学习,并定期邀请韩国和国内烘焙名店名厨及品牌连锁店管理者为大家分享潮流产品和管理经验。

Hanbaking Technology Machinery (Shanghai)CO.,LTD,Established by KOREA HANYOUNG CORP. Machinery Co., Ltd. in Shanghai in 2017, Hanbaking Technology has two divisions in order to provide high quality all-round services to Chinese bakery shop owners.

- 1.Baking Machinery Division(High-end baking equipment)
- 2.BreadTechnology Division(Koreanartisanbreadtechnicaltrainingandproductline update)

To create an ecological circle of the bakery industry, it is an integrated bakery service provider in Asia. Choosing Hanbak Technology can help your bakery shop quickly improve its performance and become the crown jewel in the local bakery industry Hanbaking Technology China Operations Center is located in Building 4,No.258,YinLong Rd,Jiading District,Shanghai, CHINA.t has a baking product distribution center, a world raw material application center, an intelligent baking equipment experience center, a baking dassroom that can accommodate 60 people, and a free baking hobby. The exchange center is used for bakers to exchange skills, exchange and learn new trends, and regularly invite famous Korean and domestic bakely chefs and brand chain store managers to share trendy products and management experience



欧式组合炉
European Combi Oven

醒发箱冰箱组合
Proofer&Fridge

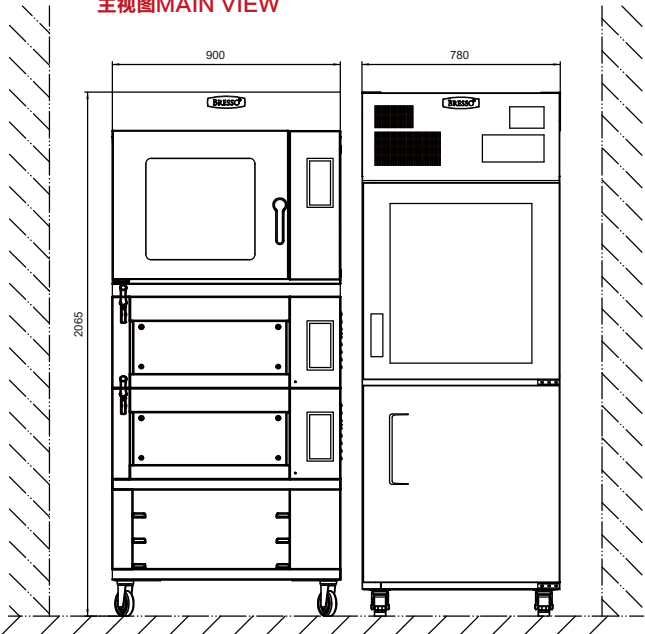
产品参数PRODUCT PARAMETERS

名称 Model name	型号 Model Type	尺寸（mm）Dimension(mm)	重量 Weight	电压和功率 Voltage&Power	备注 Remark
欧式组合炉	HBWO-2025H-ZS1	900mm X 1450mm X 2065mm	500kg	380v/20kw	2层4盘欧式烤炉+5盘热风炉
醒发箱冰箱组合	HBDC-1618	780mm X 1250mm X 2065mm	250kg	220v/1.5kw	16盘醒发箱+18盘冷冻冰箱

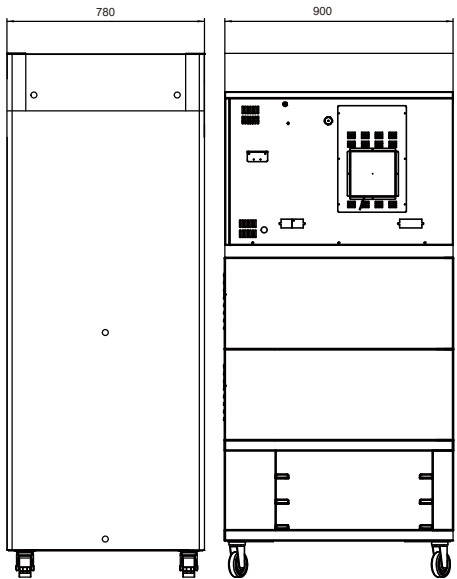
产品安装PRODUCT INSTALLATION

名称 Model name	入水口和排水口 Inlet and Outlet	备注 Remark
欧式组合炉	1/2英寸/1/2英寸	电源线选择应不低于10平方5芯国标铜电缆;水压不低于2千帕;烤炉进出门内尺寸应不小于1050mm
醒发箱冰箱组合	1/2英寸/1/2英寸	电源线选择应不低于2.5平方国标铜电缆;选用16A三孔插座X2

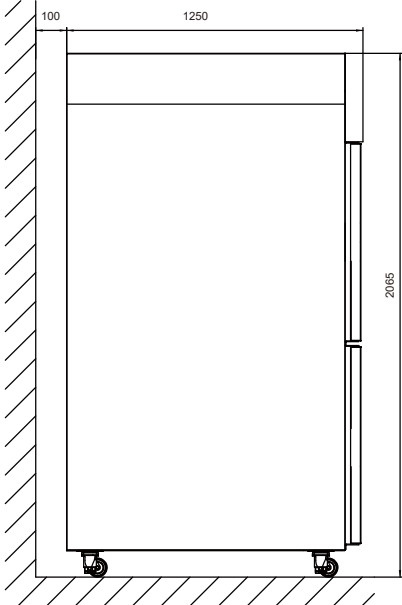
主视图MAIN VIEW



背视图BACK VIEW



A-A视图（安装空间示意）
A-AVIEW（INSTALLATION SAPCE）



60m²
store



韩式组合炉
Korean Combi Oven

醒发箱冰箱组合
Proofer&Fridge

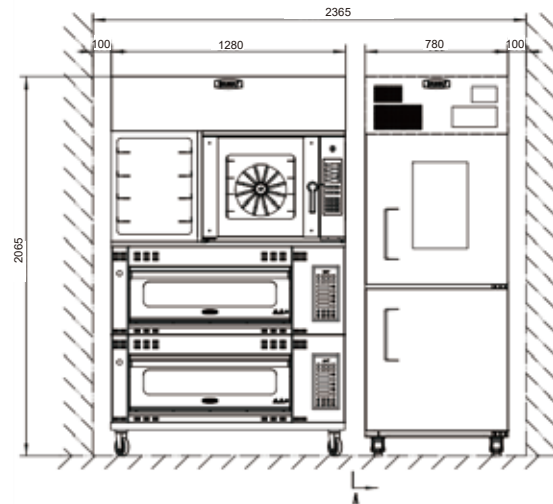
产品参数PRODUCT PARAMETERS

名称 Model name	型号 Model Type	尺寸（mm）Dimension(mm)	重量 Weight	电压和功率 Voltage&Power	备注 Remark
韩式组合炉	HBDO-2025	1275mm X 1220mm X 2065mm	520kg	380v/17.4kw	2层4盘韩式烤炉+5盘热风炉
醒发箱冰箱组合	HBDC-1618	780mm X 1250mm X 2065mm	250kg	220v/1.5kw	16盘醒发箱+18盘冷冻冰箱

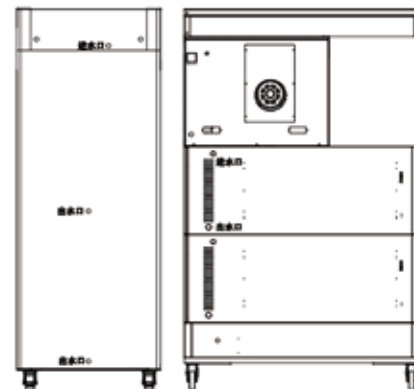
产品安装PRODUCT INSTALLATION

名称 Model name	入水口和排水口 Inlet and Outlet	备注 Remark
韩式组合炉	1/2英寸/1/2英寸	电源线选择应不低于6平方5芯国标铜电缆;水压不低于2千帕;烤炉进出门内尺寸应不小于1050mm
醒发箱冰箱组合	1/2英寸/1/2英寸	电源线选择应不低于2.5平方国标铜电缆;选用16A三孔插座X2

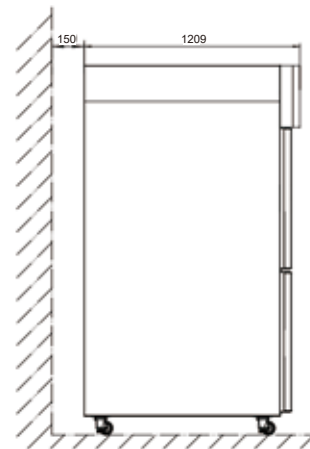
主视图MAIN VIEW



背视图BACK VIEW



A-A视图（安装空间示意）
A-AVIEW（INSTALLATION SAPCE）



90m²
store



5盘热风炉
Convection
Oven

韩式组合
Korean Combi Oven

32盘双系统醒发箱
Retarder Proofs

36盘双温双控冰箱
Freezer

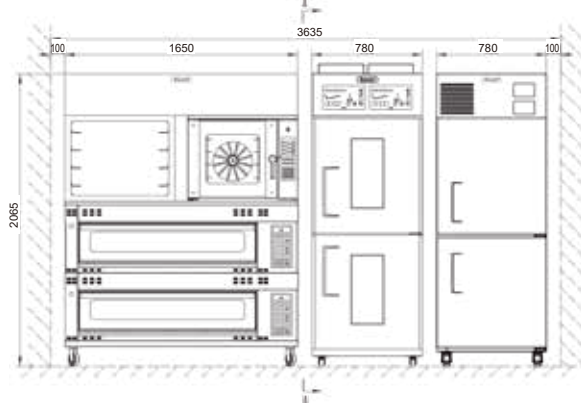
产品参数PRODUCT PARAMETERS

名称 Model name	型号 Model Type	尺寸 (mm) Dimension(mm)	重量 Weight	电压和功率 Voltage&Power	备注 Remark
韩式组合炉	HBDO-3025	1650mm X 1220mm X 2065mm	610kg	380v/21kw	2层6盘韩式烤炉+5盘热风炉
冻藏醒发箱	HBDC-2032S	780mm X 1250mm X 2065mm	250kg	220v/2kw	32盘双系统冻藏醒发箱
冷冻冰箱	HBLG-2036DS	780mm X 1250mm X 2065mm	250kg	220v/1kw	36盘双温冷冻冰箱

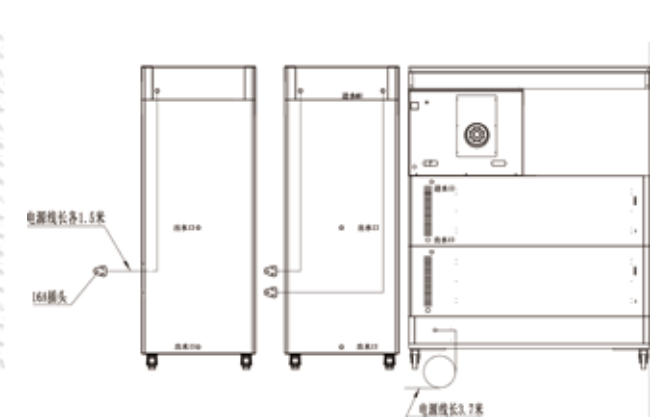
产品安装PRODUCT INSTALLATION

名称 Model name	入水口和排水口 Inlet and Outlet	备注 Remark
组合烤炉	1/2英寸/1/2英寸	电源线选择应不低于10平方5芯国标铜电缆;水压不低于2千帕;烤炉进出门内尺寸应不小于1250mm
冻藏醒发箱	1/2英寸/1/2英寸	电源线选择应不低于2.5平方国标铜电缆;选用16A三孔插座X2
冷冻冰箱	1/2英寸	电源线选择应不低于2.5平方国标铜电缆;选用16A三孔插座X1

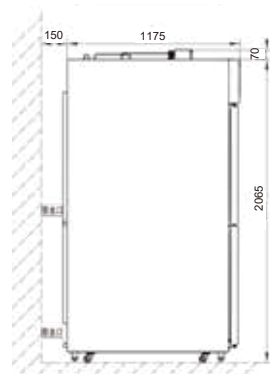
主视图MAIN VIEW



背视图BACK VIEW



A-A视图 (安装空间示意)
A-AVIEW (INSTALLATION SAPCE)



120m²
store



5盘热风炉
Convection Oven

韩式烤炉
Korean Oven

32盘双系统醒发箱
Retarder-Proofer

36盘双温双控冰箱
Freezer

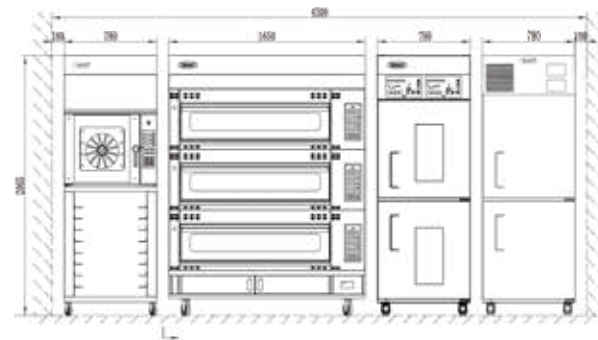
产品参数PRODUCT PARAMETERS

名称 Model name	型号 Model Type	尺寸 (mm) Dimension(mm)	重量 Weight	电压和功率 Voltage&Power	备注 Remark
韩式烤炉	HBDO-3003	1650mm X 1020mm X 2065mm	650kg	380v/18kw	3层9盘韩式烤炉
热风炉	HCV-5+底架	780mm X1220mm X 2065mm	180kg	380v/9kw	5盘热风炉+16盘插盘架
冻藏醒发箱	HBDC-2032S	780mm X 1250mm X 2065mm	250kg	220v/2kw	32盘双系统冻藏醒发箱
冷冻冰箱	HBLG-2036DS	780mm X 1250mm X 2065mm	250kg	220v/1kw	36盘双温冷冻冰箱

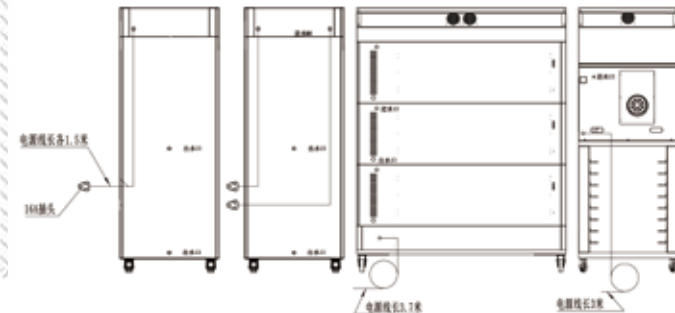
产品安装PRODUCT INSTALLATION

名称 Model name	入水口和排水口 Inlet and Outlet	备注 Remark
韩式烤炉	1/2英寸/1/2英寸	电源线选择应不低于10平方5芯国标铜电缆;水压不低于2千帕;烤炉进出门内尺寸应不小于1050mm
热风炉	1/2英寸/无排水	电源线选择应不低于4平方5芯国标铜电缆
冻藏醒发箱	1/2英寸/1/2英寸	电源线选择应不低于2.5平方国标铜电缆;选用16A三孔插座X2
冷冻冰箱		电源线选择应不低于2.5平方国标铜电缆;选用16A三孔插座X1

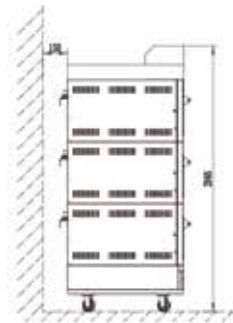
主视图MAIN VIEW



背视图BACK VIEW



A-A视图（安装空间示意）
A-AVIEW（INSTALLATION SAPCE）



120m²
store



5盘热风炉
Convection Oven

欧式烤炉
European Oven

32盘双系统醒发箱
Retarder-Proofer

36盘双温双控冰箱
Freezer

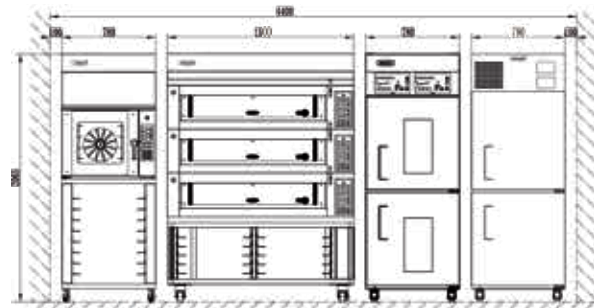
产品参数PRODUCT PARAMETERS

名称 Model name	型号 Model Type	尺寸（mm）Dimension(mm)	重量 Weight	电压和功率 Voltage&Power	备注 Remark
欧式烤炉	HBWO-3003-ZS3	1500mm X1150mm X 2065mm	760kg	380v/25kw	3层9盘欧式烤炉
热风炉	HCV-5+底架	780mm X1220mm X 2065mm	180kg	380v/9kw	5盘热风炉+16盘插盘架
冻藏醒发箱	HBDC-2032S	780mm X 1250mm X 2065mm	250kg	220v/2kw	32盘双系统冻藏醒发箱
冷冻冰箱	HBLG-2036DS	780mm X 1250mm X 2065mm	250kg	220v/1kw	36盘双温冷冻冰箱

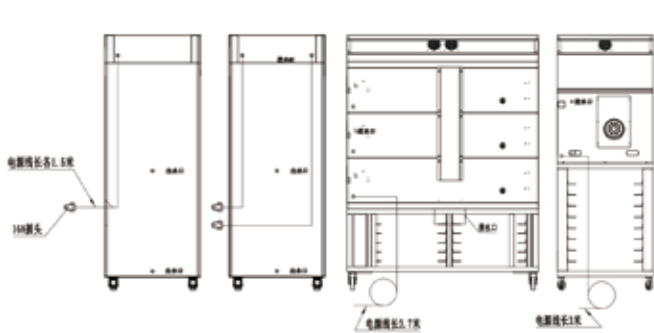
产品安装PRODUCT INSTALLATION

名称 Model name	入水口和排水口 Inlet and Outlet	备注 Remark
欧式烤炉	1/2英寸/1/2英寸	电源线选择应不低于10平方5芯国标铜电缆;水压不低于2千帕;烤炉进出门内尺寸应不小于1250mm
热风炉	1/2英寸/无排水	电源线选择应不低于4平方5芯国标铜电缆
冻藏醒发箱	1/2英寸/1/2英寸	电源线选择应不低于2.5平方国标铜电缆;选用16A三孔插座X2
冷冻冰箱		电源线选择应不低于2.5平方国标铜电缆;选用16A三孔插座X1

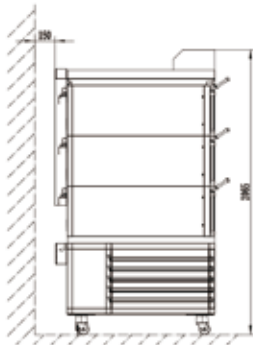
主视图MAIN VIEW



背视图BACK VIEW



A-A视图（安装空间示意）
A-AVIEW（INSTALLATION SAPCE）



200m²
store



- 9盘欧式层炉
European Deck Oven
- 30255组合炉
Korean Combi
- 32盘双系统醒发箱
Retarder-Proofer
- 32盘双系统醒发箱
Retarder-Proofer
- 36盘双温双控冰箱
Freezer

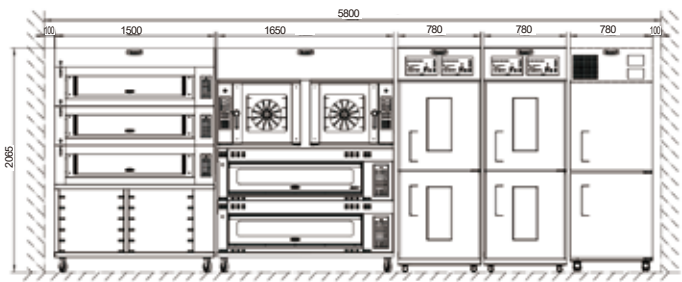
产品参数PRODUCT PARAMETERS

名称 Model name	型号 Model Type	尺寸（mm）Dimension(mm)	重量 Weight	电压和功率 Voltage&Power	备注 Remark
韩式烤炉	HBDO-30255	1650mm X 1160mm X 2065mm	760kg	380V/30kw	2层6盘韩式炉+2X5盘热风炉
欧式烤炉	HBWO-3003-ZS3	1500mm X1150mm X 2065mm	760kg	380V/25kw	3层9盘欧式烤炉
冻藏醒发箱	HBDC-2032S	780mm X 1250mm X 2065mm	180kg	220V/2kw	32盘双系统冻藏醒发箱
冻藏醒发箱	HBDC-2032S	780mm X 1250mm X 2065mm	250kg	220V/2kw	32盘双系统冻藏醒发箱
冷冻冰箱	HBLG-2036DS	780mm X 1250mm X 2065mm	250kg	220V/1kw	36盘双温冷冻冰箱

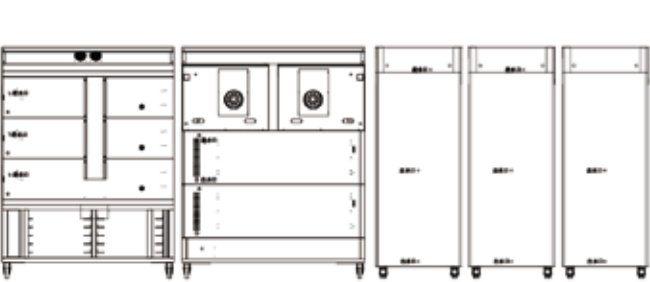
产品安装PRODUCT INSTALLATION

名称 Model name	入水口和排水口 Inlet and Outlet	备注 Remark
韩式烤炉	1/2英寸/1/2英寸	电源线选择应不低于10平方5芯国标铜电缆;水压不低于2千帕;烤炉进出门内尺寸应不小于1050mm
欧式烤炉	1/2英寸/1/2英寸	电源线选择应不低于10平方5芯国标铜电缆;水压不低于2千帕;烤炉进出门内尺寸应不小于1250mm
冻藏醒发箱	1/2英寸/1/2英寸	电源线选择应不低于2.5平方国标铜电缆;选用16A三孔插座X2
冻藏醒发箱	1/2英寸/1/2英寸	电源线选择应不低于2.5平方国标铜电缆;选用16A三孔插座X2
冷冻冰箱		电源线选择应不低于2.5平方国标铜电缆;选用16A三孔插座X1

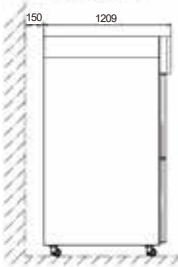
主视图MAIN VIEW



背视图BACK VIEW



A-A视图（安装空间示意）
A-AVIEW (INSTALLATION SPCPE)





HBVO-3003

1 Matrix矩阵式加热系统 Matrix Heating System

火色更均匀
专利核心技术→让火力更均匀
BRESSO烤炉核心优势技术之一

The color of the fire is more uniform
Patented core technology make firepower more uniform
BRESSO ovens one of the core advantages of technology

2 IBS红外线加热系统 IBS Frared Heating System

烘烤时间更快
100克的面包大约减少2分钟烘焙时间
锁水保湿效果更好适合亚洲甜面包烘焙
让面包更柔软口感绝佳
BRESSO烤炉核心优势技术之一

baking time is more fast
100g bread reduces baking time by about 2 minutes
Lock water moisture effect is better, suitable for Asian
sweet bread baking
It makes the bread softer and exccelct taste
BRESSO ovens one of the core advantages of technology

3 VT&VI满焊纳米保温系统 VT&VI Full Weld Nano Insulation System

更耐用更保温、采用环保级保温棉（不含有玻璃纤维）
让烤炉保温性能提升30%
让烤炉主体结构寿命延长35%(至15年)
BRESSO烤炉核心优势技术之一

More durable and insulated, use environment-friendly insulation
cotton (does not contain glass fiber)
Improve the thermal insulation performance of the oven by 30%
Extend the life of the main structure of the oven by 35%(to 15 years).
BRESSO ovens one of the core advantages of technology

4 SERVE超长保固服务 SERVE long Warranty Service

韓焙所有产品提供24个月保固服务
让客户使用设备更安心
使客户降低更少的维护费用
BRESSO设备核心优势之一

Han Baking provides 24-month warranty service for all products.
Let customers use the equipment more peace of mind
Make customers to reduce maintenance costs
BRESSO ovens one of the core advantages of technology

5 提升效能更省电 Improve efficiency and save power

韓焙BRESSO烤炉节电节能系统HBDO-3003
3层9盘韩式烤箱 18KW
同比X品牌烤炉24KW节电60元/10小时
365天×60元=21900元/台
门店工厂节电节能利器
BRESSO烤炉核心优势技术之一

Baking time is more fast
100g bread reduces baking time by about 2 minutes
Lock water moisture effect is better, suitable for Asian
sweet bread baking
It makes the bread softer and exccelct taste
BRESSO ovens one of the core advantages of technology

6 蒸汽更稳定节能 Steam Is More Stable and Energy Saving

STEAM 一体化蒸汽加热系统
无独立加热棒技术
使蒸汽系统加热故障降低至0
让烤炉更加节能省电
BRESSO烤炉核心优势技术之

STEAM-Integrated steam heating system
No independent heating rod technology
Reduce the heating failure of steam system to 0
Make ovens more energy efficient and power efficient
BRESSO ovens one of the core advantages of technology



HBDO-3003



①天然大理石 ②红外线加热IBS ③记忆功能PCB

产品特点PRODUCT FEATURES

- 适合烘焙面包,饼干、蛋糕、月饼等产品
 - 采用微电脑控制器PCB及数码调节器维持准确的炉内温度
 - 矩阵式加热丝排列方式来实现均匀散热使产品颜色更均匀
 - 配备安全系统防止漏电及温度过热
 - 每单层可拆卸转移安装方便、外观是用不锈钢制作、所以很美观耐用且方便清理
- 装设自动开机预约功能可提前加热可迅速烘焙面包
 - 蒸汽设备可迅速产生大量的蒸汽(选配)
 - 选用天然石板应对特殊食品的烘制(选配)
 - 增配远红外线IBS技术,缩短升温 and 烘焙时间

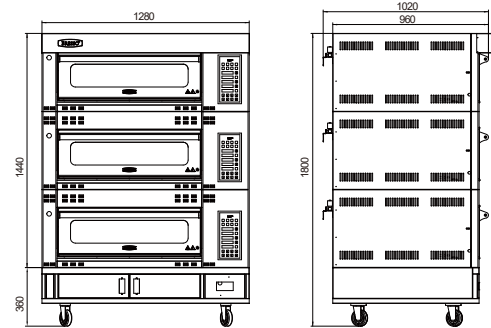
托盘尺寸TRAY SIZE

HBDO-2003	HBDO-3003	HBDO-4003
404060	40404060	40406060

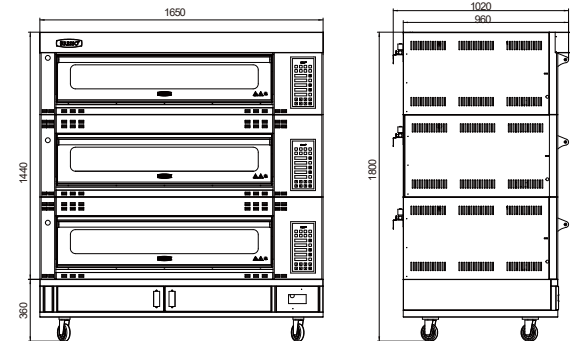
产品参数PRODUCT PARAMETERS

分类/型号 Model Type	HBDO-2003	HBDO-3003	HBDO-4003	HBDO-4004	备注 Remark
烤盘数量 Trays quantity	2盘*3层= 6盘	3盘*3层=9盘	4盘*3层=12盘	4盘*4层=16盘	
外形尺寸(mm) Overall dimension(mm)	1280*1050*1800	1650*1050*1800	1650*1250*1800	1650*1250*2130	托盘规格: 400*600 A类: 400*600 B类: 400*600
重量 Weight	565kg	700kg	760kg	760kg	
电压及功率 Voltage and power	380v 3P+1N4.2KW每层	380v 3P+1N6KW每层	380v 3P+1N/7.5KW每层	380v 3P+1N/7.5KW每层	
有效温度 Effective Temp	室温-300度	室温-300度	室温-300度	室温-300度	
蒸汽(可选) Steam(Optional)	1~3层可单独或全部安装蒸汽,但必须有,上水和排水				价格根据层数调整 价格根据盘数及层数调整
石板(可选)Marble(Optional)	1-3层可单独或全部安装天然石板				
参考事项 Reference	每层买入数及层数要求规格变更可订做				

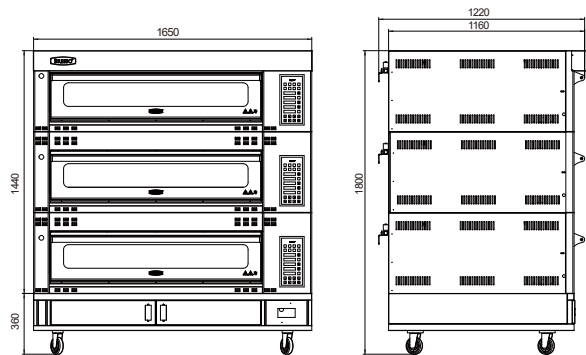
HBDO-2003



HBDO-3003



HBDO-4003



BRESSO

DECK OVEN

PRO



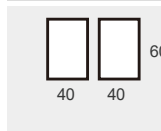
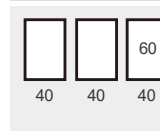
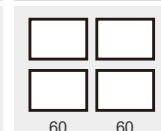
HBVO-3003

产品特点PRODUCT FEATURES

- 一体式成型设计使烤箱更具保温性、密封性。外箱不锈钢，内箱高碳合金更具烘烤特性，不易变形，易清洁。
- 远红外线电热矩阵加热是韩培一贯的设计风格,在烘烤时使均匀性更完美。
- 选用符合欧盟标准的可降解保温材料，在性能上增强保温效果，节约能源。
- 炉门选用LOWE隔热玻璃使用时更方便清洁，隔热效果更佳5.内置式蒸汽系统，更节能，蒸汽效果更佳。
- 集成电路式控制方法更安全、稳定。多功能的控制面板，预约开机自动风门、自动蒸汽、分段控温等一系列的智能系统使 PRO烤箱更具优势。

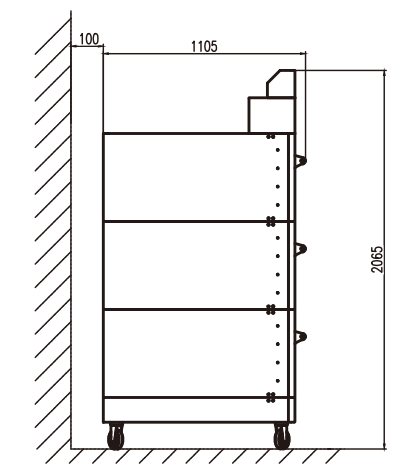
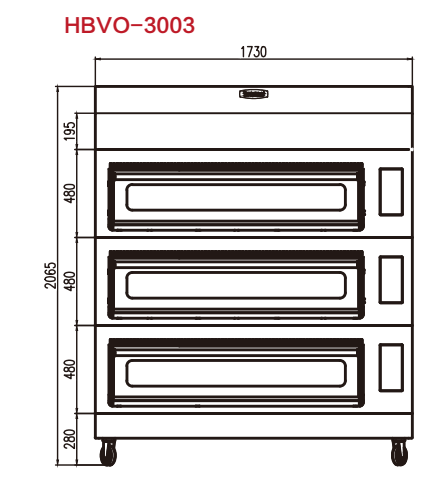
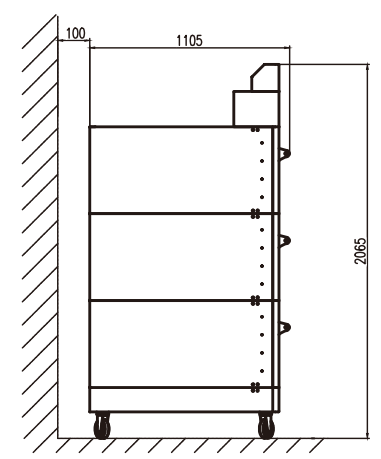
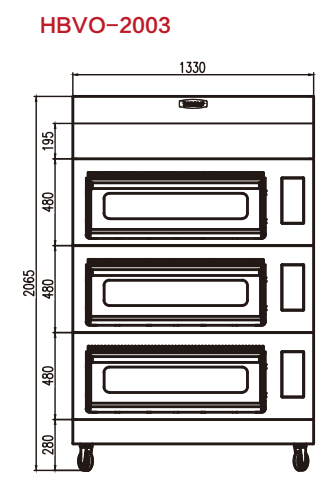
- The wind speed is adjustable to adapt to products of different weights
- Adjustable power for different quantities of products
- The one-piece molding design makes the oven more heat-resistant and airtight. The outer box is made of stainless steel, and the inner box is
- made of high-carbon alloy, which has more baking properties, is not easy to deform, and is easy to clean.
- Select degradable thermal insulation materials that meet EU standards to enhance thermal insulation performance and save energy.
- The furnace door is made of LOWE heat-insulating glass, which is easier to clean and has better heat insulation effect. The integrated circuit control method is safer and more stable. A series of intelligent systems such as a multifunctional control panel, scheduled start-up, automatic damper, automatic steam, and segmental temperature control make the PRO oven more advantageous.

托盘尺寸TRAY SIZE

HBVO-2003	HBVO-3003	HBVO-4003
		
40 40 60	40 40 40 60	60 60 40 40

产品参数PRODUCT PARAMETERS

分类/型号 Model Type	HBVO-2003	HBVO-3003
烤盘数量 Trays quantity	2盘*3层=6盘	3盘*3层=9盘
收容能力 Tray Direction	600*400型《竖放》	600*400型《竖放》
外形尺寸(mm) Overall dimension(mm)	1330X1045X2065mm	1730X1045X2065mm
重量 Weight	700kg	900kg
有效温度 Effective Temp	室温~300C	室温~300C
电压及功率 Voltage and power	380V/15kw	380V/24kw



BRESSO[W]
DECK OVEN

欧式烤炉



HBWO-3003



304抗菌门把手

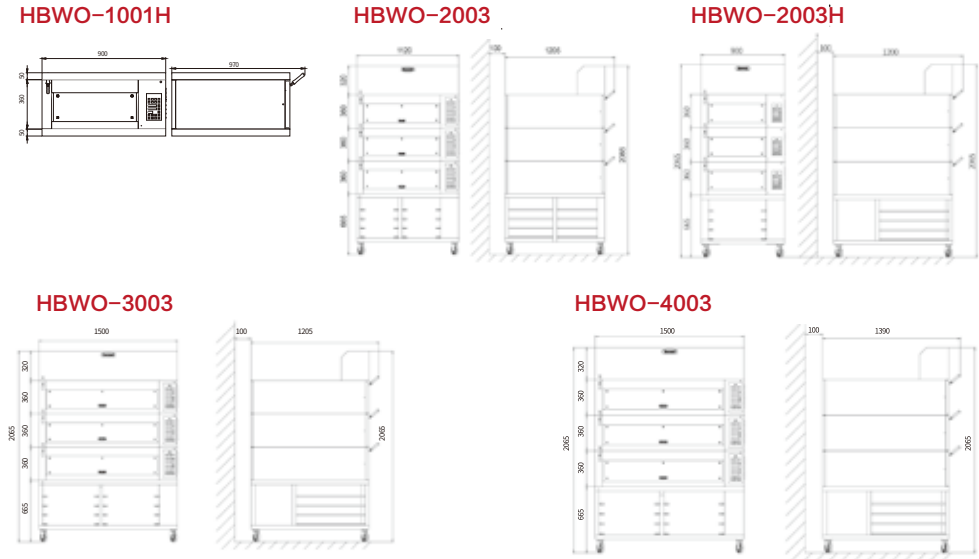
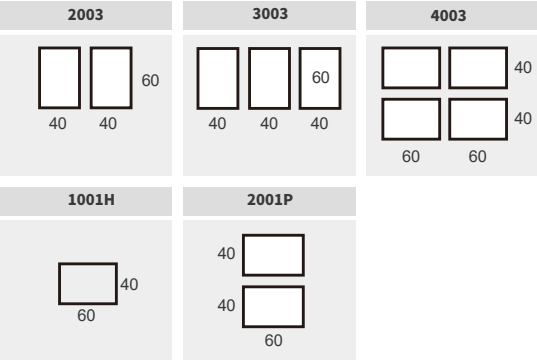
记忆功能液晶屏
[单独付费]

联动排烟管道

产品特点PRODUCT FEATURES

- 韩国Bresso公司的名品W分层烤炉, 主要用于烘焙欧式面包, 法式面包, 软欧面包
- 独立式蒸汽系统, 可瞬间产生大量蒸汽, 德国进口, 具有红外辐射的陶瓷石板
- 陶瓷远红外线加热系统是W分层烤炉的核心技术
- 用IBS创新技术是可以使产品可减少烘焙时间20~50%

托盘尺寸TRAY SIZE



产品参数PRODUCT PARAMETERS

分类/型号 Model Type	HBWO-1001	HBWO-2003H	HBWO-2003	HBWO-3003	HBWO-4003
烤盘数量 Trays quantity	1盘*1层=1盘	2盘*3层=6盘(横放)	2盘*3层=6盘	3盘*3层=9盘	4盘*3层=12盘
收容能力 Tray Direction	600*400竖放	600*400横放	600*400竖放	600*400竖放	600*400横放
外形尺寸(mm) Overall dimension(mm)	900X970X460	900X1390X2065	1120X1205X2065	1500X1205X2065	1500X1390X2065
重量 Weight	160kg	510kg	510kg	760kg	835kg
电压及功率 Voltage and power	380V 3P+1N/2.4KW/层	380V 3P+1N/4.2KW/层	380V 3P+1N/4.2KW/层	380V 3P+1N/5.4KW/层	380V 3P+1N/6.3KW/层
蒸汽功率 Steam Power	2kw每层	2kw每层	2kw每层	2.8kw每层	2.8kw每层
有效温度 Effective Temp	室温~300度	室温~300度	室温~300度	室温~300度	室温~300度
蒸汽石板 Steam/Stone	独立蒸汽设备, 内部添加了德国火山石的特殊陶瓷石板				
参考事项 Reference	每层买入数及层数要求规格变更可订做				

BRESSO

CONVECTION OVEN

HCV-5热风炉



HCV-5

产品特点PRODUCT FEATURES

- 主要配件是在欧洲进口,韩国普及率排名较前的烤炉

■ 内部风扇设计成按时间段左右旋转,所以烤出来的产品颜色是均匀

■ 豪华的设计,较好的性能,在韩国烘焙业界受到较高的好评

■ 烘焙法式面包,丹麦面包, 饼干, 馅饼等欧洲面包的较好选择

■ 准确的温度传感器及pcb操作盘, 让烤炉更容易操作
- The main accessories are imported in Europe, South Korea ranked first in the oven.

■ The internal fan is designed to rotate around the time period, so the baked product color is uniform

■ Luxurious design, the best performance in the Korean baking industry received the highest praise.

■ Baking French bread, cream bread, biscuits, pies and other European bread the best choice.

■ Accurate temperature sensor and with the pcb operation panel, so that the oven easier to operate.

产品参数PRODUCT PARAMETERS

分类/型号 Model Type	HCV-5 (5层)	HCV-10 (10层)	HCV-5+HBDC-1016V	HCV-5 (底部支架)	备注 Remark
烤盘数量 Trays quantity	1盘*5层=5盘	1盘*10层=10盘	风炉:1盘*5层=5盘 醒发箱:2盘*8层=16盘	2盘*8层=16盘	托盘规格400*600
外形尺寸(mm) Overall dimension(mm)	780X1220X610	780X1220X2065	780X1220X2065	800X1100X1030	
重量 Weight	180kg	270kg	240kg		
电压及功率 Voltage and power	380V 3P+1N/9KW	380V 3P+1N/18KW	380V 3P+1N/10KW		
有效温度 Effective Temp	室温~300度(烤炉)	室温~300度(烤炉)	室温~300度(烤炉)		
参考事项 Reference			需要上水,无排水		

主视图MAIN VIEW

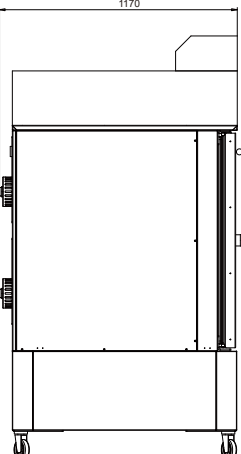
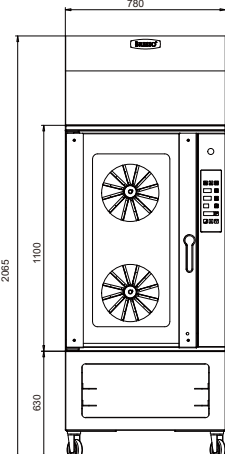
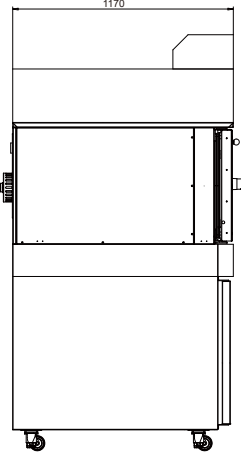
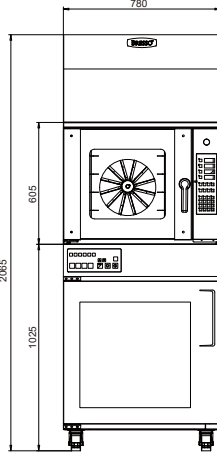
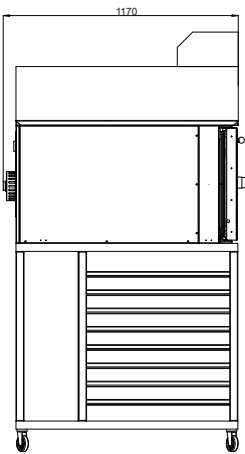
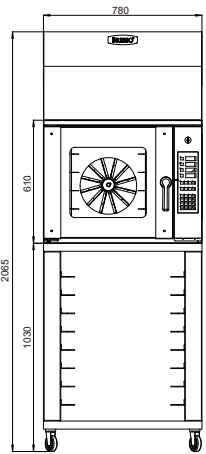
左视图BACK VIEW

主视图MAIN VIEW

左视图BACK VIEW

主视图MAIN VIEW

左视图BACK VIEW



5盘风炉+16盘醒发箱

10盘风炉

BRESSO
ROTARY OVEN

立式旋转炉



HBCV-3201E

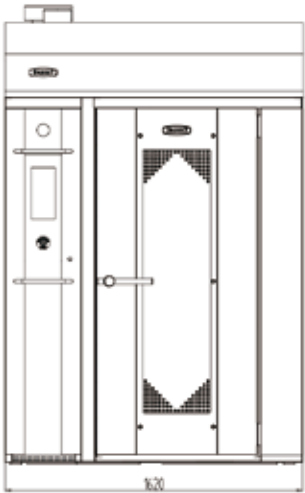
产品特点PRODUCT FEATURES

- 液晶触摸屏控制面板
- 多组产品记忆控制模块
- 环保可降解保温材料
- 德国进口ABB电器
- Lowe反射膜隔热玻璃
- 红外线加热系统
- 合理的风轮设计产生大流量低流速的热风循环, 使得烘焙产品均匀、柔软
- 蒸汽量大效果好、有保温作用并减少能量损耗
- 独特的热交换器及整体结构设计更加节能环保
- LCD touch screen control panel
- Multi-group product memory control module
- Environmentally friendly and degradable insulation materials
- ABB electrical appliances imported from Germany
- Low-E Heat-reflected Insulating glass
- Infrared heating system
- Reasonable wind wheel design produces large flow hot air circulation of low flow rate, making the baked products even and soft
- Large steam volume, good effect, heat preservation and reduce energy loss
- Unique heat exchanger and overall structural design are more energy-saving and environmentally friendly

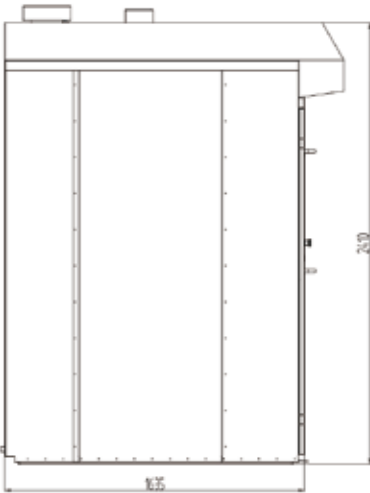
产品参数PRODUCT PARAMETERS

名称 Model name	型号 Dimension	重量 Weight	容量 Voltage&Power
电热式HBCV-3201E	1630X1900X2450mm	1650kg	380V/47KW
天然气HBCV-3201G	1630X1900X2450mm		380V/2KW

主视图MAIN VIEW



左视图LEFT VIEW



BRESSO

REFRIGERATED FERMENTATION

冻藏醒发箱



HBDC-2032S

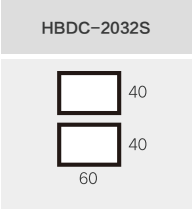
产品特点PRODUCT FEATURES

- 低高温发酵并行系统—台机器能解决冷冻到解冻，发酵技能还减少设备空间先进的微处理器控制方法将保持正确的温度和湿度
- 无接点控制方法没有噪音和小故障
- 时间和温度,温度设置时自动输入方式操作简单.
- Low temperature fermentation parallel system a machine can solve freezing to thaw, fermentation skillsalso reduce equipment space.
- The most advanced microprocessor control methods will keep the correct temperature and humidity.
- No contact control method without noise and small faults.
- Time and temperature, the automatic input mode of the temperature setting is simple.

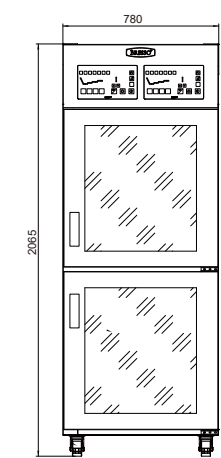
产品参数PRODUCT PARAMETERS

分类/型号 Model Type	HBDC-2032S 2室2门独立式	HBDC-2032 1室2门
烤盘数量 Trays quantity	2盘*16层=32盘	2盘*16层=32盘
外形尺寸(mm) Overall dimension(mm)	780×1250×2065	780×1250×2065
重量 Weight	250kg	250kg
电压及功率 Voltage and power	220V 2P/2KW	220v 2P/2KW
有效温度 Effective Temp	-10~42℃	-10~42℃
发酵机温度湿度范围 Temp.&Humidity range(Proofer)	室内湿度~99%	室内湿度~99%
必要事项 Necessary matters	需要上水,排水	需要上水,排水
可选规格 Optional specifications	根据可定制托盘支架的数量	根据可定制托盘支架的数量

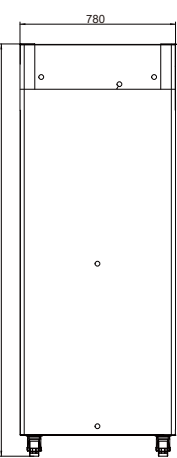
托盘尺寸TRAY SIZE



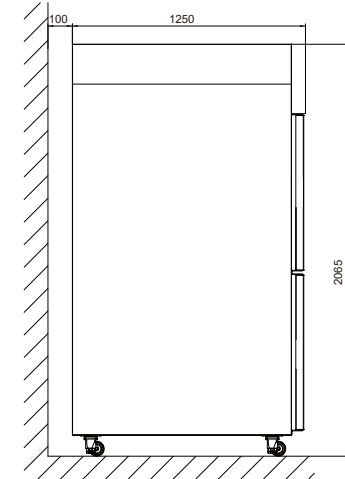
主视图MAIN VIEW



左视图LEFT VIEW



单台图PICTURE OF SINGLE UNIT



BRESSO

DOUGH MIXER

多功能搅拌机



HKM-201PRO/401PRO

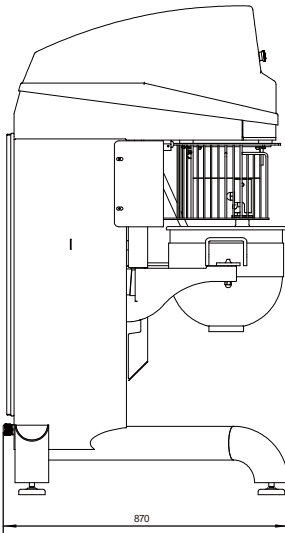
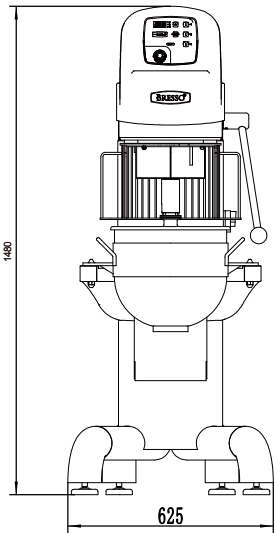
产品特点PRODUCT FEATURES

- 可用于搅打蛋糕面糊、奶油打发以及其它馅料等
 - 搅拌球支及搅拌桶采用不锈钢,搅拌撑采用铸铝,复合现行卫生标准
 - It 's suitable for mixing cakes, creams, fillings, etc. It is professionally designed to mix evenly and has a high rate of rise.
 - The stirring hook and the stirring bowl are made of stainless steel, and the stirring support is made of cast aluminum, which complies with the current health standards.
- 采用优质电机,扭矩大,噪音低,进口原装皮带、硬齿轮面行星齿轮传动
 - 搅拌球(搅拌桨)三速可选、标配搅拌球、搅拌钩、搅拌扇各一只
 - Use high-quality motors. Large torque, low noise, imported original belt, hard gear surface planetary gear transmission
 - Stirring ball (stirring paddle) three-speed optional, randomly equipped with a stirring ball, a stirring hook, and a stirring fan

产品参数PRODUCT PARAMETERS

名称 Model Nme	型号 Model Type	尺寸 Overall dimension(mm)	容量 Capacity	重量 Weight	电压和功率 Voltage&Power
多功能搅拌机	HKM-201PRO/401PRO		20L/40L	208kg	380V/2.2kw
10L搅拌机	HKM-101 (带网罩)	480X389X620mm	10L	47kg	380V/0.45KW
20L搅拌机	HKM-201 (带网罩)	610X600X916mm	20L	110kg	380V/1.1KW
40L搅拌机	HKM-401 (带网罩)	640X710X1200mm	40L	190kg	380V/2.2KW
60L搅拌机	HKM-601 (带网罩)	976X882X1525mm	60L	480KG	380V/3KW

HKM-201PRO/401PRO





HKPM-25

产品特点PRODUCT FEATURES

- 可视皮带胀紧系统, 易拆卸皮带轮, 方便保养维修
 - 采用进口钢材和电器元件, 配备过载保护功能, 提高设备使用寿命
 - 采用优质电机, 扭矩大, 噪音低, 进口原装皮带
 - 和面桶正反转可选过载、缺相保护装置、防护罩安全连动装置
- Visual belt tensioning system, easy to disassemble the pulley, convenient for maintenance and repair
 - Imported steel and electrical components are used, equipped with overload protection function to improve the service life of the equipment
 - Using high-quality point machine, large torque, low noise, imported original belt
 - The forward and reverse rotation of the kneading bucket is optional for overload, phase loss protection device, and protective cover safety linkage device
- 微电脑数字显示控制板, 全自动程序设定, 同时设有手动操作模式, 豪华美观, 操作方便
 - 吸水量高, 搅出来的面团膨胀率高, 降低成本
 - 适合搅拌各种面包, 披萨饼面团、专业设计避免面团过分升温
 - 与面团接触部分采用不锈钢, 符合现行卫生标准
- Microcomputer digital display control panel, automatic program setting, and manual operation mode, luxurious and beautiful, easy to operate
 - High water absorption, high expansion rate of dough stirred out, reducing cost
 - Suitable for mixing all kinds of bread, pizza dough, professional design to avoid excessive heating of dough
 - The parts in contact with the dough are made of stainless steel, which meets the current hygienic standards

产品参数PRODUCT PARAMETERS

分类型号 Model Type	HKPM-25	HKPM-50	HKPM-80
容量 Capacity	"面粉-12.5kg 面团-25kg"	"面粉-25kg 面团-50kg"	"面粉-50kg 面团-80kg"
电压/功率 Voltage and power	380V/2.2KW	380V/3KW	380V/4.5KW
钩转速 Hook speed	第一速度-140rpm 第二速度-280rpm	第一速度-135rpm 第二速度-270rpm	第一速度-125rpm 第二速度-250rpm
缸转速 Bowl speed	第一速度-12.8rpm 第二速度-25.5rpm	第一速度-17.8rpm 第二速度-17.8rpm	第一速度-17.2rpm 第二速度-17.2rpm
重量 Weight	155kg	285kg	425kg
尺寸 Dimension	550X880X1100mm	650X1080X1220mm	785X1280X1320mm



HKDS-520D

产品特点PRODUCT FEATURES

- 适用于酥皮, 起酥类食品, 也可用于碾压面团;
 - 机器操作安全, 卫生, 容易清洁;
 - 采用进口电机配件, 增长使用寿命;
 - 高品质, 结构坚固, 稳定性大, 使用寿命长;
- 折叠式结构, 节省空间;
 - 专业设计, 使面团可压到最薄, 厚薄均匀;
 - 进口输送带, 不起毛, 耐磨性强;
 - 滚轮选用于无缝钢管, 经过电脑车床加工, 研磨, 镀硬铬等处理, 滚轮面不粘贴, 不易刮伤。
- It is suitable for puff pastry, crispy food, also for rolling dough. Machine operation is safe, hygienic and easy to clean.
 - Imported motor parts are used to increase the service life.
 - High quality, solid structure, high stability and long service life
- Foldable structure, saving space.
 - Professional design, the dough can be pressed to the thinnest, uniform thickness.
 - Imported conveyor belt, lint-free, strong wear resistance.
 - The rollers are made of seamless steel pipes, processed by computer lathes, ground, hard chrome plated, etc. The surface of the rollers is not pasted and is not easy to scratch.

产品参数PRODUCT PARAMETERS

分类/型号 Model	HKDS-520D(立地式)	HKDS-420T(桌面式)
电压/功率 Voltage/ Power	380V/0.4KW	380V/0.4KW
工作宽度 Working Width	500mm	520mm
输送台长度 Conveyor length	990mm	990mm
滚轮可调间隙 Roller gap	0.3-35mm	0.3-35mm
输送带尺寸 Conveyor size	宽500mm 长2000mm	宽500mm 长2000mm
尺寸 (工作台打开状态) Open Size	2550X880X1170mm	1770X820X620mm
尺寸 (工作台折叠状态) Close Size	750X880X1600mm	660X820X710mm
机械重量Weight	220KG	100KG



BRESSO

设备品名	品牌	设备型号	尺寸（长*宽*高）	参数
全自动分割搓圆机	BRESSO	HBK-QZD01	700X650X1490mm	电压/功率：380V/1.5KW 规格：30粒/次 成型面团重量：30-100g 重量：400KG
半自动分割搓圆机	BRESSO	HBK-BZD02	640X780X2050mm	电压：380-400V, 50Hz, 3N, PE 功率：0.75 kW 电流：1.09 A 重量：330 kg 产量及面团范围：30块（30 - 100g）/次 配件：3块搓圆板
冰水机（冰水机+量水器一体）	BRESSO	HBK-500DM	1337X654X683mm	电压：220-230V, 50Hz, PE 功率：1.8 kW 电流：7.8 A 重量：130 kg 挂墙式 水箱容量：50L 内置量水器 最低温度可设置3°C
巧克力融化机	BRESSO	HBGC-2238	350x555x258	电压功率：220V/150W
切片机	BRESSO	HKTS-30D	646X751X770mm	电压/功率：220V/0.25KW 吐司厚度：12mm 重量：90KG
压面机	BRESSO	HKYM-350A	1120X615X1075mm	电压功率：220V/3KW 调节范围：5-25mm 揉辊长度：350mm 揉辊转数：98转/分
吐司整形机	BRESSO	HBTS-307	1457x665x1090mm	额定输入功率:0.75kw 额定电压:380V/220V 额定频率:50Hz 重量:208kg

圣安庭

HBCV-5
HBDO-3003
HBDC-2032S
HBLG-2036D

台北小鸟吃吐司

HBCV5+CV5
HBWO-3004
HBDC-2032S

桂福泷

HBCV-3201E





盒马烘焙

HBDO-3004
HBDC-2032S



壹度可可



爸爸糖吐司

HBDO-2003
HBDC-2032S

